



A JohnsonDiversey Company



**B**  
Chemical Sanitizing  
Double Rack Straight  
Dishwasher

Item. # \_\_\_\_\_

Spec. # \_\_\_\_\_



**FEATURES:**

- 74 racks / 296 covers per hour.
- Economical to operate. Uses only 3 gallons of water per cycle.
- All heavy duty 304 stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps. Specially designed pull-pins allow wash arms to be easily removed for cleaning.
- Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.
- Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Integrated scrap tray prevents food soil from entering drain system.



Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



Unique pull-pin design allows wash arms to be easily removed for cleaning.



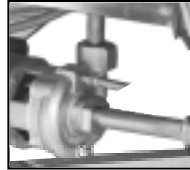
Bowl option available for capsule dispensed products.



Integrated scrap tray prevents food soil from entering drain system.



Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.



Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.

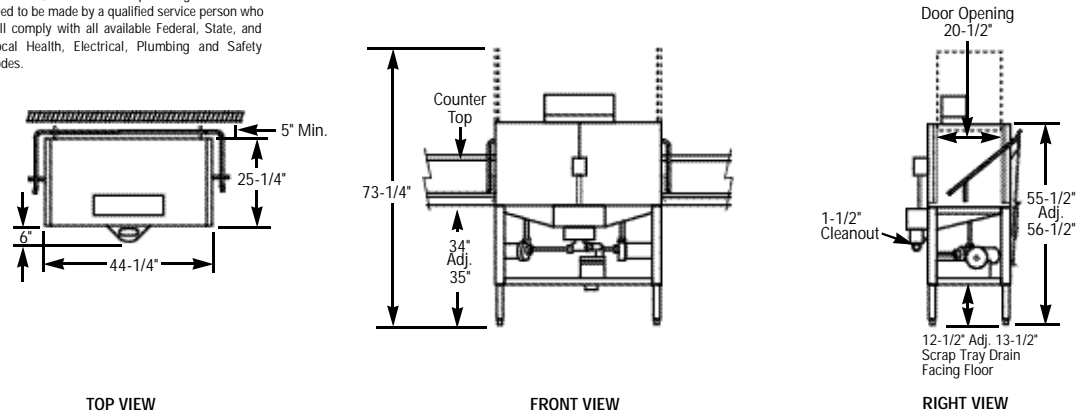
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**WARNING:** Electrical and plumbing connections need to be made by a qualified service person who will comply with all available Federal, State, and Local Health, Electrical, Plumbing and Safety codes.



Spec. #

**Specifications:**

MODEL B	USA	METRIC	USA	METRIC
<b>OPERATING CAPACITY</b>				
RACKS PER HOUR (NSF RATED)	74	56/74		
<b>OPERATING CYCLE</b>				
WASH TIME-SEC	45	45		
RINSE TIME-SEC	30	30		
DWELL TIME-SEC	15	15		
TOTAL CYCLE TIME	90	90		
<b>WASH TANK CAPACITY</b>	3.0 GAL.	(11.4 L)		
<b>PUMP CAPACITY</b>	104 GPM	(394 LPM)		
<b>OPERATING TEMPERATURE</b>				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
<b>WATER CONSUMPTION</b>				
PER CYCLE	3.0 GAL.	(11.3 L)		
PER HOUR	118.4 GPH	(448 LPH)		
<b>WATER REQUIREMENTS</b>				
WATER INLET	3/4"	-		
DRAIN-I.P.S.	2"	-		
<b>WASH PUMP MOTORS HP</b>			1	1
<b>DIMENSIONS</b>				
DEPTH	25-1/4"	(64cm)		
WIDTH	44-1/4"	(112cm)		
HEIGHT	55-1/2"-56-1/2"	(141cm-143.5cm)		
<b>STANDARD</b>				
TABLE HEIGHT	34"	(86cm)		
MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)		
<b>STANDARD DISHRACK DIMENSIONS</b>	2	2	19-3/4"X19-3/4"	(50X50cm)
<b>ELECTRICAL RATING</b>	<b>VOLTS</b>	<b>AMPS</b>	115	26
<b>SHIPPING WEIGHT APPROXIMATE</b>			352#	(160kg)

**Summary Specifications: Model B**

CMA Energy Mizer model B low temperature, chemical sanitizing commercial dishwasher meets NSF, UL and CSA sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model B is constructed entirely of 304 stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 20" x 20" racks. Unit comes standard with upper and lower stainless steel wash arms. The model B incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

**Available Options**

- Solid/Powder Dual Bowl Dispenser
- CMA Temp-Sure™ (Self contained 12kW heater)
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative cycle times
- Alternative electrical available for export

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