



Chemical Sanitizing
Pot & Pan Double Rack
Dishwasher



FEATURES:

- 80 racks / 320 covers per hour.
- Economical to operate. Uses only 3 gallons of water per cycle.
- All 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.
- Large 27" high door opening accommodates larger items and utensils.
- Integrated scrap tray prevents food soil from entering drain system.



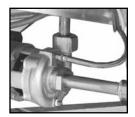
Optional Temp-Sure[™] heater assures a continous supply of 140°F hot water that guarantees excellent results.



Built-in Poly Pro[™] scrap accumulator.



Unique pull-pin design allows 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.



Bowl option available for capsule dispensed products.



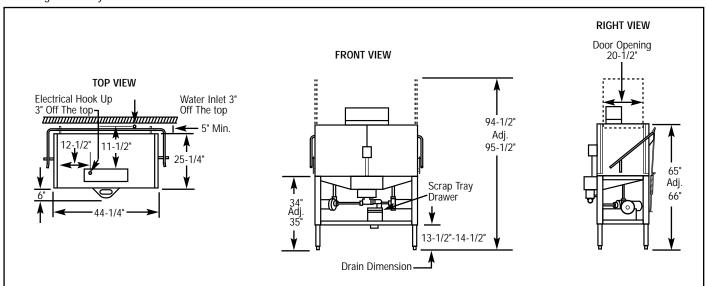




S-B

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WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL S-B	USA	METRIC		USA	METRIC
OPERATING CAPACITY RACKS PER HOUR			WASH PUMP MOTORS HP (2) 1		1
(NSF RATED)	80	80	DIMENSIONS		
OPERATING CYCLE			DEPTH	25-1/4"	(64cm)
WASH TIME-SEC	45	45	WIDTH	44-1/4"	(112cm)
RINSE TIME-SEC	30	30	HEIGHT	65"-66"	(165cm)
DWELL TIME-SEC	15	5	STANDARD		
TOTAL CYCLE TIME	90	90	TABLE HEIGHT	34"	(86cm)
WASH TANK CAPACITY	3.0 GAL.	(11.4 L)	MAXIMUM CLEARANCE		
PUMP CAPACITY	136 GPM	(514.7 LPM)	FOR DISHES DRAIN CONNECTION	27"	(68.6cm)
OPERATING TEMPERATURE		(OFF FLOOR)	13-1/2" - 14-1/2"	(34cm - 37cm)	
REQUIRED	120°F	(49°C)	STANDARD DISHRACK	2	2
RECOMMENDED	140°F	(60°C)	DIMENSIONS	2 19-3/4"X19-3/4"	(50X50cm)
WATER CONSUMPTION					`
PER CYCLE	3.0 GAL.	(11.3 L)	ELECTRICAL RATING	VOLTS	AMPS
PER HOUR	118.4 GPH	(448 LPH)		115	30
WATER REQUIREMENTS					
WATER INLET	3/4"	-	SHIPPING WEIGHT	250#	(450)
DRAIN-I.P.S.	2"	-	APPROXIMATE	350#	(159kg)

Summary Specifications: Model S-B

CMA Energy Mizer model S-B low temperature, chemical sanitizing commercial dishwasher is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 19-3/4" x 19-3/4" racks and accommodates oversized plates and utensils with a 27" high door clearance. Unit comes standard with upper and lower stainless steel wash arms. The model S-B incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle. The S-B does not require usage of a booster or tank heater.

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

