



CORNER DOUBLE (CB) (extended wrapper)

Chemical Sanitizing
Double Rack Corner Dishwasher

.96
Gallons Of Water
Per Rack!



**RIGHT FRONT DOOR
CONFIGURATION SHOWN**
AVAILABLE IN EITHER RIGHT OR
LEFT CONFIGURATION.

FEATURES:

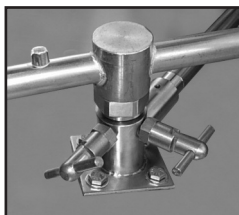
- 80 racks / 320 covers per hour.
- Large 20-1/2" clearance for dishes.
- Economical to operate. Uses as little as .96 gallons of water per rack.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel 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.
- Built-in Poly Pro™ scrap accumulator with all stain-less steel drawer prevents food soil from entering drain system.
- Water inlet comes with built-in strainer, prevents debris from clogging the water valve.
- Dishmachine comes with 2 dishracks.
- Stainless steel impeller offers extended life and service.
- Stainless steel scrap tray long lasting.

Available Options

- Solid/Powder Dual Bowl Dispenser
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Alternative Cycle Times
- Alternative Voltages Available
- Stainless Steel Tables
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant Shelf 21"X42"



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



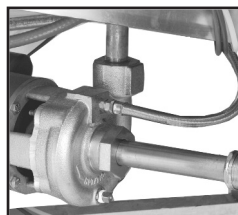
Unique pull-pin design allows wash arms to be easily removed for cleaning.



Sanitizer Alarm System is an audible alarm and warning light feature that gives a warning when sanitizer product is nearly empty.



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.

**CMA
MIZER®**
Registered Trademark



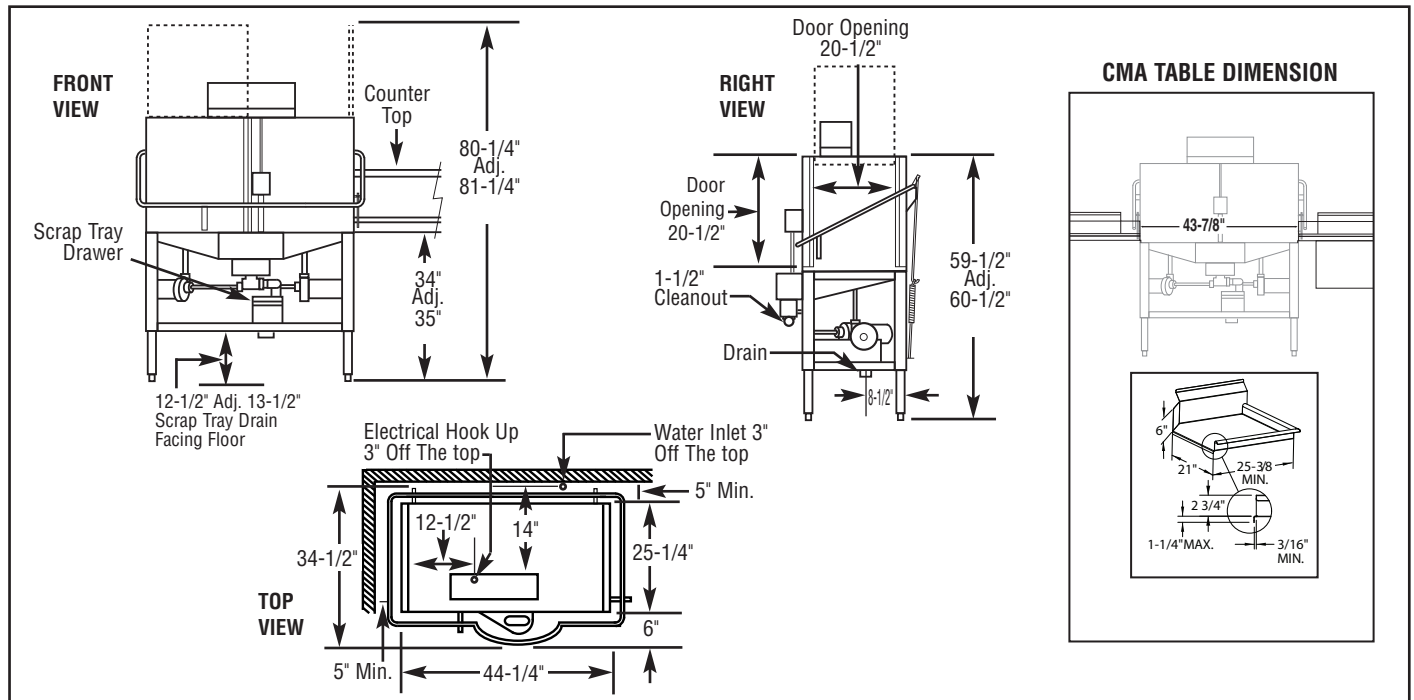


CORNER DOUBLE (CB) ENERGY SAVER (extended wrapper)

Chemical Sanitizing
Double Rack Corner Dishwasher

WARNINGS:

- 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.
- Water hardness above 3 grains per gallon should be treated by a water softener. Failure to provide soft water (3g or less) will void the machine warranty.



Specifications:

MODEL CB	USA	METRIC		USA	METRIC
OPERATING CAPACITY			WASH PUMP MOTORS HP (2)	1	1
RACKS PER HOUR (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	59-1/2"-60-1/2"	(151.1-153.7cm)
DWELL TIME-SEC	15	15	STANDARD		
TOTAL CYCLE TIME	90	90	TABLE HEIGHT	34"	(86cm)
WASH TANK CAPACITY	1.92 GAL.	(7.27 L)	MAXIMUM CLEARANCE FOR DISHES	20"	(43cm)
PUMP CAPACITY	104 GPM (2 Pumps)	(394 LPM)	STANDARD DISHRACK	2	2
OPERATING TEMPERATURE			DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
REQUIRED	120°F	(49°C)	ELECTRICAL RATING	VOLTS	AMPS
RECOMMENDED	140°F	(60°C)		115	30
WATER CONSUMPTION			SHIPPING WEIGHT		
PER RACK	.96 GAL.	(3.63 L)	APPROXIMATE	382#	(173kg)
PER HOUR	118.4 GPH	(446 LPH)			
WATER REQUIREMENTS					
WATER INLET	3/4"	-			
DRAIN-I.P.S.	2"	-			

Summary Specifications: Model CB

CMA Energy Miser model CB low temperature, chemical sanitizing commercial dishwasher meets UL and ETL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model CB 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. Unit comes standard with upper and lower stainless steel wash arms. The model CB incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle. **Note: This machine does not have built-in heaters, therefore produces no steam.**

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.

