



**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.



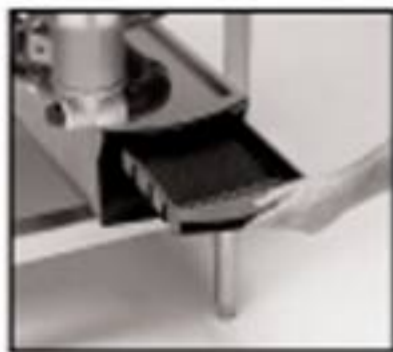
Optional Temp-Sure™ heater assures a continuous supply of 140°F hot water that guarantees excellent results.



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



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



Built-in Poly Pro™ scrap accumulator.



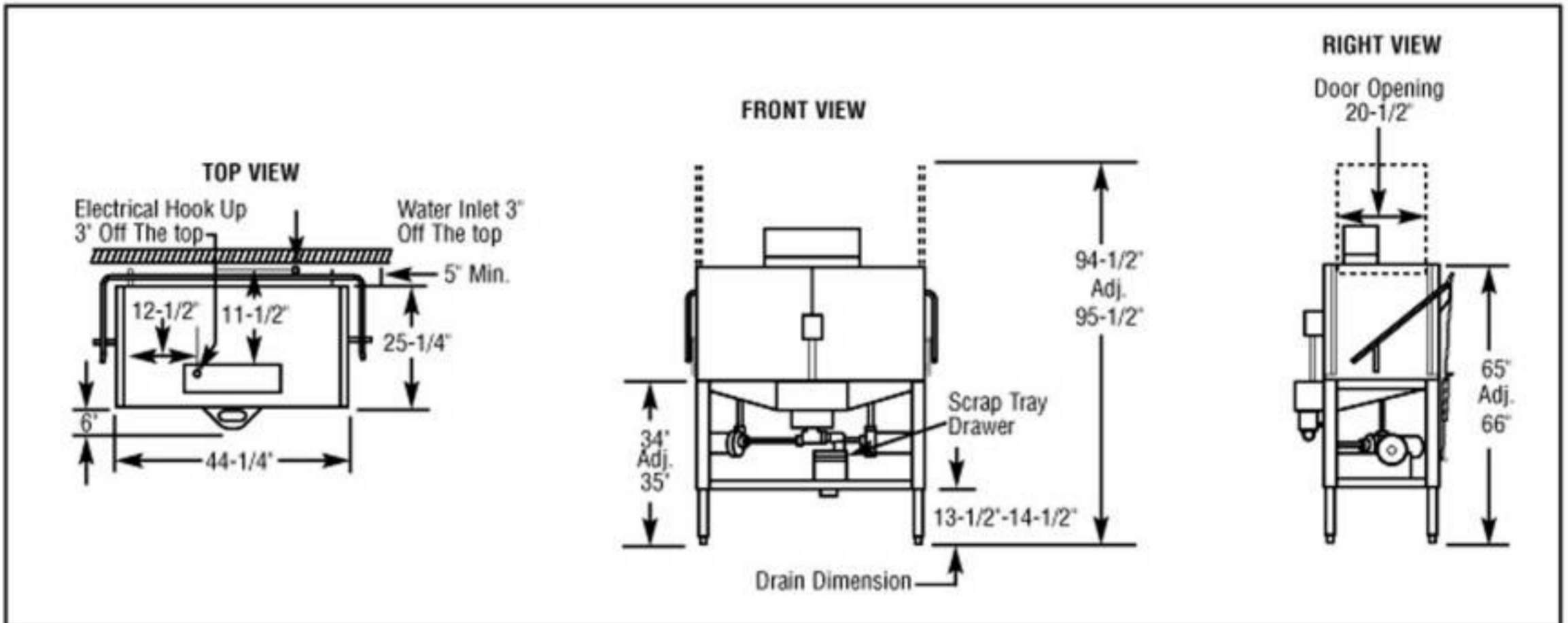
Pump purging system improves results by eliminating soil and chemical carryover during rinse cycle.



Bowl option available for capsule dispensed products.



**WARNING:** Plumbing connections need to 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
<b>OPERATING CAPACITY</b>			<b>WASH PUMP MOTORS HP (2)</b>	1
RACKS PER HOUR (NSF RATED)	80	80	<b>DIMENSIONS</b>	
<b>OPERATING CYCLE</b>			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 TABLE HEIGHT	34" (86cm)
TOTAL CYCLE TIME	90	90	MAXIMUM CLEARANCE FOR DISHES	27" (68.6cm)
WASH TANK CAPACITY	3.0 GAL.	(11.4 L)	DRAIN CONNECTION (OFF FLOOR)	13-1/2" - 14-1/2" (34cm - 37cm)
PUMP CAPACITY (EACH)	136 GPM	(514.7 LPM)	<b>STANDARD DISHRACK DIMENSIONS</b>	2 19-3/4"X19-3/4" (50X50cm)
<b>OPERATING TEMPERATURE</b>			<b>ELECTRICAL RATING</b>	<b>VOLTS</b> 115 <b>AMPS</b> 29
REQUIRED	120°F	(49°C)	<b>SHIPPING WEIGHT APPROXIMATE</b>	350# (159kg)
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"	-		

**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

