POT & PAN CHEMICAL SANITIZING DOUBLE RACK DISHWASHER

S-B

Scullery
Low Temperature
Dishmachine



FEATURES

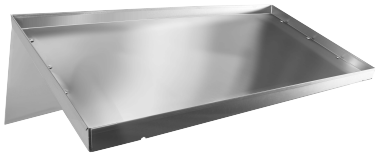
- 80 racks / 320 covers per hour.
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps. Specially designed pull-pins allow wash arms to be easily removed for cleaning.
- 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.
- Stainless steel impeller offers extended life and service.
- Built-in strainer in water inlet to prevent water valve from clogging.

CMA MODEL: S-B



Temp-Sure
(Self contained 12kW heater)

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



Universal Slant Shelf
27"-42"



Sheet Pan Rack

AVAILABLE OPTIONS

- Solid/Powder Dual Bowl Dispenser
- Low Chemical Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available for Export
- Stainless Steel Scrap Trap in lieu of Poly Pro

CMA Energy Mizer® Registered Trademark

NSF

c UL us LISTED COMMERCIAL DISHWASHER 864T

CMA Dishmachines 17707 Valley View Ave; Cerritos, CA 90703 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

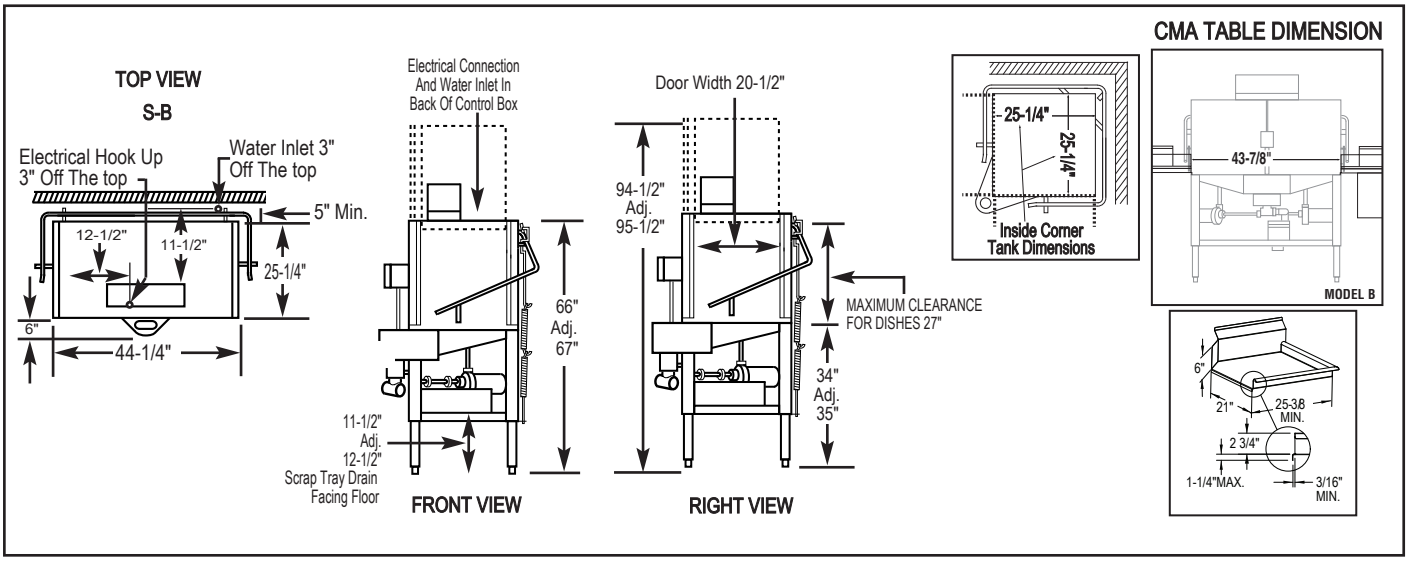
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S-B

Chemical Sanitizing Pot & Pan Single Rack Dishwasher

WARNINGS:

- Electrical and Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Electrical, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



Specifications:

MODEL S-B	USA	METRIC
OPERATING CAPACITY		
RACKS PER HOUR (NSF RATED)	80	80
OPERATING CYCLE		
WASH TIME-SEC	45	45
RINSE TIME-SEC	30	30
DWELL TIME-SEC	15	15
TOTAL CYCLE TIME	90	90
WASH TANK CAPACITY	3.0 GAL.	(11.4 L)
PUMP CAPACITY	136 GPM	(514.7 LPM)
OPERATING TEMPERATURE		
REQUIRED	120°F	(49°C)
RECOMMENDED	140°F	(60°C)
WATER CONSUMPTION		
PER RACK	3.0 GAL.	(11.3 L)
PER HOUR	120 GPH	(454.2 LPH)
WATER REQUIREMENTS		
WATER INLET	3/4"	(1.9cm)
DRAIN-I.P.S.	2"	(5.1cm)

	USA	METRIC
WASH PUMP MOTORS HP	1	1
DIMENSIONS		
DEPTH	25-1/4"	(64 cm)
WIDTH (OUTSIDE DIMINSION)	44-1/4"	(112cm)
HEIGHT	66"-67"	(168-170cm)
STANDARD TABLE HEIGHT	34"	(86cm)
MAXIMUM CLEARANCE FOR DISHES	27"	(68.5cm)
DRAIN CONNECTION (OFF FLOOR)	11-1/2"-12-1/2"	(29.2cm-31.7cm)
STANDARD DISHRACK	1	1
DIMENSIONS	20" x 20"	(50.8 X 50.8cm)
ELECTRICAL RATING	**VOLTS**	**AMPS**
	115	30
APPROXIMATE SHIPPING WEIGHT	397#	(180.kg)
SHIPPING DIMENSIONS	PALLET & BOX @ 51" X 42" X 65"	

Summary Specifications: Model S-B

CMA Energy Mizer model S-B low temperature, chemical sanitizing commercial dishwasher meets NSF and UL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model S-B 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. **Note: This machine does not have built-in heaters, therefore produces no steam.**

Available Models: ■ S-AH Straight ■ S-C Corner ■ S-B

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.

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