

## **CMA-180-VL**

High Temperature 3- Door Single Rack Dishwasher



# The "Ventless" option is a Heat Recovery Condensation

**Removal System:** 

Captures and distributes normally exhausted heat from the wash/rinse tank, using this FREE energy to pre-heat cold water prior to feeding the booster heater. Water entering the booster heater has been pre-heated, reducing the energy cost to bring booster temperature to required 180 degrees, potentially saving THOUSANDS of \$ in operational costs.

**NO VENT HOOD REQUIRED: Saves THOUSANDS \$ on installation.** 

#### **Features:**

#### Replaces need for independent vent hood.

- Final rinse valve receives cold water (41-65°F) that is processed through "heat recovery system", providing nearly cost free heating capabilities for water supplied to the booster heater, which reduces the recovery time for the booster heater.
- Heat recovery system captures water vapor from the wash & rinse cycle, and condenses it to heat the incoming cold water & evacuate the steam from the wash chamber.
- Door-actuated start.
- Safe-T-Temp feature assures 180°F sanitizing rinse every cycle.
- 12kW electrical booster heater.
- Booster-safety thermostat.
- 6kW wash tank heater.
- Low max. 0.89 US gallons of water usage per rack.
- Minimum 90-second cycle. (60 second wash/rinse & 30 second steam evacuation)
- 40 racks per hour (based on 90-second cycle).
- Fully automatic cycle for easy operation.
- Water level safety control.
- Maximum clearance for dishes is 17-1/2".
- All Stainless Steel construction.
- Wash tank screens, which filter recirculating wash water, prevent soil from entering spray arms.
- 3-door feature for straight or corner applications.
- Automatic heat exchange condenser wash-down feature.
- Rinse PRV supplied (Pressure Regulating Valve).
- Field convertible from three phase to single phase.
- Simple, rugged durability that you expect from CMA.
- Door Safety Interlock System (DSI) assures that doors remain locked throughout the entire cycle, allowing the HR system to evacuate the vapor from the machine.

#### **Available Options:**

- Alternative electrical available for export
- Stainless steel dishtables
- Dual power supply connections











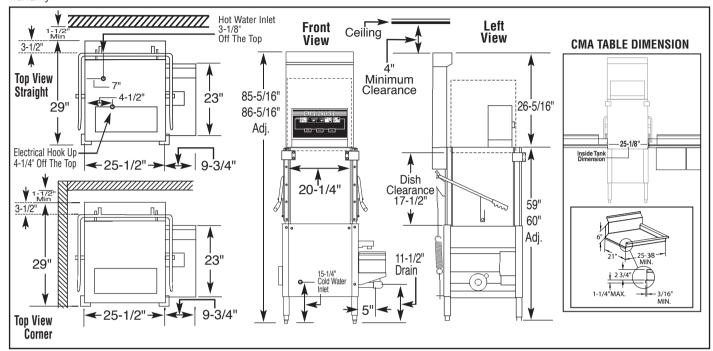


### **CMA-180-VL**

High Temperature 3- Door Single Rack 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 CMA-180-VL                      | USA                        | METRIC                     |                                     |     | USA               | METRIC      |
|---------------------------------------|----------------------------|----------------------------|-------------------------------------|-----|-------------------|-------------|
| WATER CONSUMPTION                     |                            | (0.07.1)                   | WASH PUMP MOTOR HE                  | ,   | 1                 | 1           |
| PER RACK (MAX)<br>PER HOUR            | .89 GAL<br>36 GPH          | (3.37 L)<br>(139 L)        | DIMENSIONS                          |     |                   |             |
| OPERATING CYCLE                       |                            |                            | DEPTH                               |     | 29"               | (76.7cm)    |
| WASH TIME - SEC.<br>RINSE TIME - SEC. | 49<br>12                   | 49<br>12                   | WIDTH (OUTSIDE DIMENSION)           |     | 25 -1/2"          | (65cm)      |
| STEAM EVACUATION                      | 41                         | 41                         | HEIGHT                              |     | 85-5/16"-86-5/16" | (216-217cm) |
| TOTAL CYCLE                           | 90                         | 90                         | STANDARD TABLE HEIGHT               |     | 34"               | (86.3cm)    |
| OPERATING CAPACITY RACKS PER HOUR     | 40                         | 40                         | MAX CLEARANCE FOR DISHES            |     | 17-1/2"           | (44cm)      |
| WASH TANK CAPACITY                    | 8 GAL.                     | (30.3 L)                   | DRAIN CONNECTION (OFF FLOOR)        |     | 11-1/2"-12-1/2"   | (29-32cm)   |
| PUMP CAPACITY                         | 52 GPM                     | (197 LPM)                  | STANDARD DISHRACK                   |     | 1                 | 1           |
| WATER REQUIREMENTS<br>COLD WATER      | 41-65°F                    | (5°C-18°C)                 | DIMENSIONS  ELECTRICAL RATING VOLTS |     | 19-3/4" X 19-3/4" | (50X50cm)   |
| HOT WATER<br>DRAIN CONNECTION         | 120°F -140°F<br>2"         | (49°C - 60°C)<br>(5.1cm)   |                                     |     | PHASE             | AMPS        |
| RINSE PRESSURE SET                    | 20 <b>±</b> 5psi           | (1.41 kg/cm²)              |                                     | 208 | 1                 | 78          |
| HOT WATER INLET<br>COLD WATER INLET   | 1/2"<br>1/2"               | (1.3cm)<br>(1.3cm)         | INCLUDES REQUIRED 12kW              | 240 | 1                 | 88          |
| OGED WATER INCET                      | 1/2                        | (1.0011)                   | BOOSTER                             | 208 | 3                 | 49          |
| OPERATING TEMPERATURE                 | 15505 16005                | 1600 (600 7100)            |                                     | 240 | 3                 | 55          |
| WASH-ºF (MIN)<br>RINSE-ºF (MIN)       | 155°F-160°F<br>180°F-195°F | (68°C-71°C)<br>(82°C-90°C) |                                     | 480 | 3                 | 25          |
| HEAT LOAD TO ROOM (BTU/HR)            | LATENT 8,200               |                            | APPROXIMATE SHIPPING WEIGHT         |     |                   |             |
|                                       | SENSIBLE 4,800             |                            |                                     |     | 500#              | (226.5kg)   |

#### Summary Specifications: Model CMA-180-VL

The model CMA-180-VL single tank, high temperature dishwasher is designed for years of trouble free service, producing sparkling results while conserving energy, water and chemicals. This machine is supplied with a built-in 12 kW booster heater required for "Ventless" feature to function. The CMA-180-VL comes standard with the 3-door feature for straight or corner applications. Unique soil purging system filters wash water and plate debris into an external tray. The CMA-180-VL is NSF, UL, CUL approved. Constructed entirely of stainless steel.

**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.









CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 •800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com