180UC



High Temperature Undercounter Dishwasher





Top mounted controls are easy to read and simple to operate.



Upper and lower rotating wash and rinse arms blast water in all directions for optimum cleaning and rinsing.



Large 14-1/2" height clearance accommodates larger dishes and half size sheet pans.



Soil purging system keeps the wash water clean assuring excellent results while reducing chemical costs.

FEATURES:

- Energy Star Qualified.
- The 2 minute timer includes the built-in, automatic Safe-T-Temp feature, which assures a 180°F sanitizing final rinse, every cycle.
- Patented automatic soil purging system. Filters wash water and traps plate debris in an external drawer. Drawer can be easily removed for dumping contents.
- Upper and lower rotating wash and rinse arms provide excellent cleaning and rinsing.
- All stainless steel construction, no plastic parts to repair.
- Patented built-in booster heater. Economical, single source heat lowers energy costs.
- Large 14-1/2" height clearance accommodates larger dishes and half size sheet pans.
- Low water consumption. Uses only .75 gallons of water per cycle.
- Pumped drain.
- All Stainless Steel wash pump.
- Auto-Fill.

Available Options

- 48" Undercounter Dishtable
- Built-in Rinse pump
- Detergent and Rinse Pump
- Stainless Steel Pedestal
- 4/6 Inch legs (4 needed)
- Delimer Switch Kit
- Water Tempering Kit





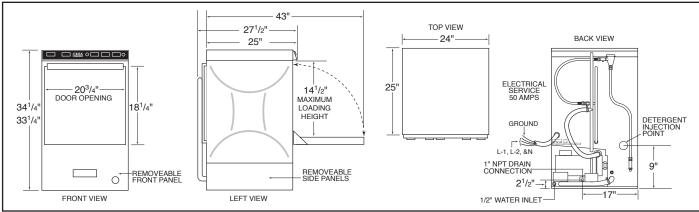
CMA Dishmachines 12700 Knott Street, Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com



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.

• 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:

CMA-180UC	USA	(Metric)	CMA-180UC	USA	(Metric)
WATER CONSUMPTION PER RACK PER HOUR	.75 GAL. 18 GAL.	(2.84 L) (68.1 L)	FRAME DIMENSIONS DEPTH WIDTH	25" 24"	(63.5 CM) (60.96 CM)
OPERATING CYCLE WASH TIME-SEC RINSE TIME-SEC DWELL TIME-SEC	94 16 10	94 16 10	HEIGHT MAX CLEARANCE FOR DISHES WASH PUMP MOTOR	33-1/4" <u>14-1/2"</u> 1 HP	(84.45 CM) (36.8 CM) 1 HP
TOTAL CYCLE TIME OPERATING CAPACITY RACKS PER HOUR	2 MIN. 30	2 MIN. 30	ELECTRICAL RATING TOTAL AMPS BOOSTER HEATER KW	208 VOLTS 1 PH-60 Hz 33.0 AMPS 5.3 KW	230 VOLTS 1 PH-60 Hz 35.0 AMPS 6.5 KW
WASH TANK CAPACITY PUMP CAPACITY WATER DEGUIDEMENTS	2.5 GAL. 38 GPM	(9.46 L) (144 LPM)	THIS SYSTEM REQUIRES THREE	POWER WIRES	0.5 KW
WATER REQUIREMENTS REQUIRED MINIMUM TEMP.* RECOMMENDED TEMP.** WATER INLET DRAIN CONNECTION	140°F 1/2" 1"	(43°C) (60°C) (1.27 CM) (2.54 CM)	(SUPPLIED BY CMA) WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI BREAKER.		
RINSE PRESSURE SET CYCLE TEMPERATURES WASH-°F RINSE-°F	20 ± 5PSI 155° F-160° F 180° F-195° F	1.41 KG/CM² (68.3°C/71°C) (82°C/90°C)	 SHIPPING WEIGHT APPROXIMATE *For machine having "Safe- **For faster heat recovery 	234# T-Temp"	(106 KG)

Summary Specifications: CMA-180UC

The CMA Energy Mizer model CMA-180UC undercounter dishwasher provides hot water (180°F) sanitizing through the use of a built-in booster heater. 180°F final rinse safety system ensures proper temperatures in the final rinse by holding wash cycle in run mode until 180°F rinse temperature is detected. The unit comes standard with upper and lower stainless steel wash and final rinse arms, digital LED temperature gauges and easy to operate controls. The CMA-180UC incorporates an automatic soil purging system uniquely designed (patent pending) into the wash tank that enables the wash water to remain clean, assuring excellent results and less chemical use. The CMA-180UC is constructed entirely of stainless steel. Uses standard 20"X20" dishracks and accommodates oversized plates and utensils with a 14-1/2" door clearance.

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

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