

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 \$dollars\$ in operating costs.

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

CMA-180VL-FL (Front Loader)

High Temperature Single Rack Dishwasher

FEATURES:

- 75% less floor space than traditional Dishmachines (compact space-saving design) requires no entry or exit tables
- Requires only 7.1 square feet of floor space (door closed)
- Front loading door design provides optimal working height for easy loading and unloading of dishes
- Replaces need for independent Vent Hood
- Heat Recovery System captures hot water vapor from wash and rinse cycles, and condenses them to heat incoming cold water while efficiently evacuating steam from wash chamber
- Final Rinse Valve receives cold water (41-65°F) that is processed through a "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
- 2.84 minute cycle (60 second wash/rinse and 110 second steam evacuation)
- 21 racks per hour/Standard 20"X20" racks
- ENERGY STAR water-saving design (0.89 gals of water per cycle)
- Water level safety control
- Wash tank screens filter recirculating wash water, preventing soil from clogging Spray Arms
- Safe-T-Temp feature assures 180°F sanitizing rinse every cycle
- 6kW Wash Tank Heater
- 12kW Electrical Booster Heater
- Booster-safety thermostat
- Large 16" dish clearance
- Interchangeable components compatible with other CMA products
- Rinse Pressure Regulating Valve (PRV)
- Automatic Heat Exchanger Condenser and Wash-down feature
- FREE (1ea) Peg and Flat Rack
- Dual-power Supply Connections
- Door Safety Interlock



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

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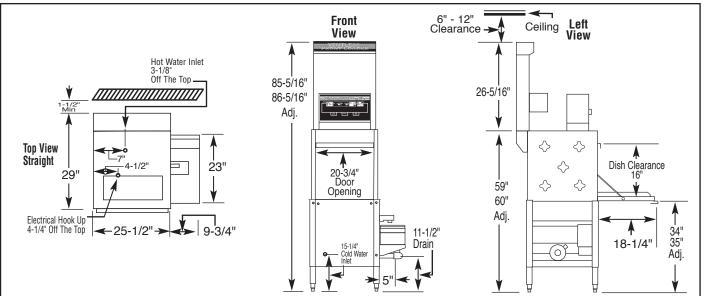
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High Temperature Single Rack Dishwasher

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.

• 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:

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MODEL CMA-180-VL-FL	USA	METRIC			USA	METRIC
WATER CONSUMPTION		(0.07.1.)	WASH PUMP MOTOR HI	Р	1	1
PER RACK (MAX) PER HOUR	.89 GAL 19 GPH	(3.37 L) (72 L)	DIMENSIONS			
OPERATING CYCLE			DEPTH		29"	(76.7cm)
WASH TIME - SEC.	48	48	WIDTH (OUTSIDE DIMENSION)		25 -1/2"	(65cm)
RINSE TIME - SEC.	12	12	HEIGHT STANDARD TABLE HEIGHT		85-5/16"-86-5/16"	(216-217cm)
STEAM EVACUATION TOTAL CYCLE	110 170	110 170			34"	(86.3cm)
OPERATING CAPACITY			MAX CLEARANCE FOR D	ISHES	16"	(43.2cm)
RACKS PER HOUR	21	21	 MINIMUM FAN CLEARANCE DRAIN CONNECTION (OFF FLOOR) 		6"	(15.2)
WASH TANK CAPACITY	8 GAL.	(30.3 L)			11-1/2"-12-1/2"	(29-32cm)
PUMP CAPACITY	52 GPM	(197 LPM)	STANDARD DISHRACK			
WATER REQUIREMENTS	44.0505	(500 4000)				[(F0)(F0)
COLD WATER HOT WATER	41-65°F 120°F -140°F	(5°C-18°C) (49°C - 60°C)	DIMENSIONS		19-3/4" X 19-3/4"	(50X50cm)
DRAIN CONNECTION	2"	(45 0 00 0) (5.1cm)	ELECTRICAL RATING	VOLTS	PHASE	AMPS
RINSE PRESSURE SET	20 ± 5psi	(1.41 kg/cm ²)		208	1	78
HOT WATER INLET	1/2"	(1.3cm)	INCLUDES	240	1	88
COLD WATER INLET	1/2"	(1.3cm)	REQUIRED 12kW BOOSTER	208	3	49
OPERATING TEMPERATURE			BOUSTEN	240	3	55
WASH-°F (MIN)	155°F-160°F	(68°C-71°C)		480	3	25
RINSE-⁰F (MIN)	180°F-195°F	(82°C-90°C)			0	20
HEAT LOAD TO ROOM (BTU/HR)			APPROXIMATE SHIPPIN	G WEIGHT		
	LATENT 9,280 SENSIBLE 5,060				520#	(236kg)

Summary Specifications: Model CMA-180-VL-FL The model CMA-180-VL-FL 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. Unique soil purging system filters wash water and plate debris into an external tray. The CMA-180-VL-FL is NSF, UL, and CUL approved. Constructed entirely of stainless steel. CMA

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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