

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.

CMA-180-VL

High Temperature 3- Door Single Rack Dishwasher

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

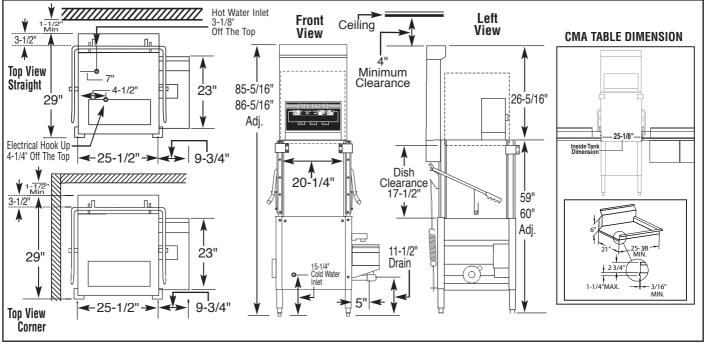


CMA-180-VL High Temperature 3- Door Single Rack Dishwasher

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	00.041	(0.071)	WASH PUMP MOTOR HF)	1	1
PER RACK (MAX) PER HOUR	.89 GAL 36 GPH	(3.37 L) (139 L)	DIMENSIONS			
OPERATING CYCLE			DEPTH		29"	(76.7cm)
WASH TIME - SEC. RINSE TIME - SEC.	49 12	49 12	WIDTH (OUTSIDE DIMENSION) HEIGHT		25 -1/2"	(65cm)
STEAM EVACUATION	41	41			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 COLD WATER	41-65°F	(5°C-18°C) DIMENSIONS			19-3/4" X 19-3/4"	(50X50cm)
HOT WATER DRAIN CONNECTION	120°F -140°F 2"	(49°C - 60°C) (5.1cm)	ELECTRICAL RATING	VOLTS	PHASE	AMPS
RINSE PRESSURE SET	20 ± 5psi	(1.41 kg/cm ²)		208	1	78
HOT WATER INLET COLD WATER INLET	1/2" 1/2"	(1.3cm) (1.3cm)	INCLUDES REQUIRED 12kW	240	1	88
COLD WATER INCLU	1/2	(1.5611)	BOOSTER	208	3	49
OPERATING TEMPERATURE				240	3	55
WASH-⁰F (MIN) RINSE-⁰F (MIN)	155°F-160°F 180°F-195°F	(68°C-71°C) (82°C-90°C)		480	3	25
HEAT LOAD TO ROOM (BTU/HR)		(APPROXIMATE SHIPPING WEIGHT			
	LATENT 8,200 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.



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