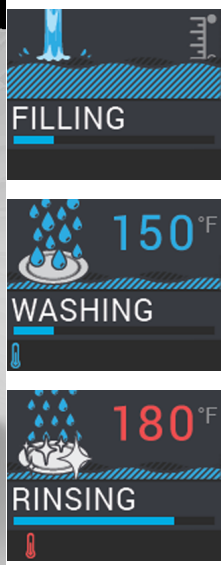
HIGH TEMPERATURE UNDERCOUNTER DISHWASHER/GLASSWASHER





NEW LCD Display Graphics

UC65e M3

High Temperature Sanitizing Undercounter Dishwasher/Glasswasher

FEATURES

- 30 racks / 120 covers per hour.
- Top mounted LCD display constantly informs user of machine status. Controls are easy to understand and simple to operate.
- Pumped wash and fresh water final rinse ensures excellent results.
- Safe T Temp feature ensures high temperature final rinse every cycle.
- Fully automatic cycle for easy operation.
- Automatic fill.
- All stainless steel construction assures long life and years of trouble free operation.
- Double wall tank construction for quiet operation.
- Large 14-1/2" door opening accommodates larger dishes and glasses.
- Operator friendly removable spray arm system features upper and lower wash and rinse arms for easy cleaning.
- Built-in chemical pumps assure consistent chemical usage.
- 4kW Internal booster heater standard.
- 2kW Wash tank heater.
- Pumped drain allows for flexible installation. Requires no floor drain.
- Auto drain with automatic wash of interior at shut down.
- 2 racks included.
- Built-in prime switches.
- Built-in instant start.
- Door safety switch makes operation safe.
- 4 Leveling feet provided.

AVAILABLE OPTIONS



48" Undercounter dishtable with Pre-Rinse



Universal Pedestal



Low Chemical Alarm

- Drain Tempering Kit
- Drain Board
- 6kW Booster Heater Element

3091831

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CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 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.

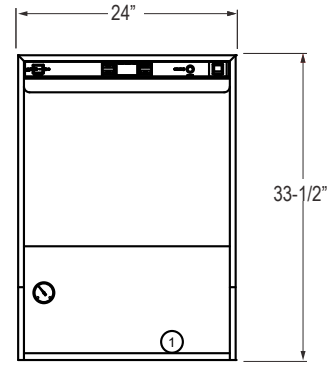
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UC65e M3

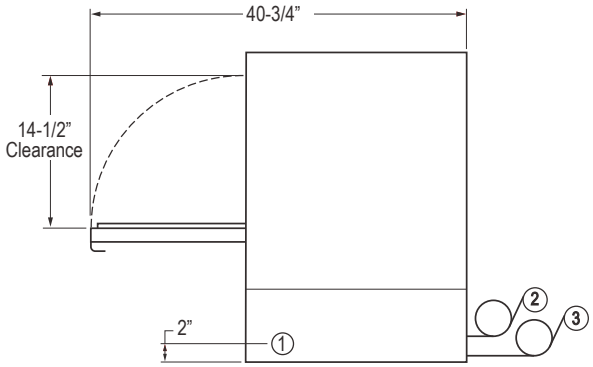
High Temp Undercounter
Dishwasher And Glasswasher

WARNINGS:

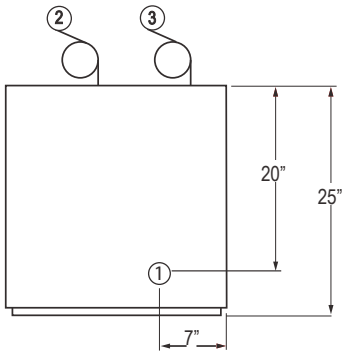
- Plumbing and electrical connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes. Plumber and electrician note: FAILURE TO FOLLOW INSTALLATION INSTRUCTIONS WILL VOID WARRANTY!
- CMA recommends utilizing a 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.



FRONT VIEW



SIDE VIEW



TOP VIEW

NO. 1 ELECTRICAL LOCATION
NO. 2 HOT WATER SUPPLY LOCATION
NO. 3 DRAIN LOCATION

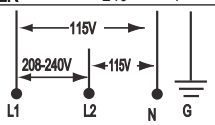
Specifications:

MODEL UC65e M3	USA	METRIC
WATER CONSUMPTION		
PER RACK	.8 GAL	(3.2 L)
PER HOUR	24 GAL	(90.8 L)
OPERATING CYCLE		
WASH TIME-SEC	100	100
RINSE TIME-SEC	15	15
DWELL-SEC	5	5
TOTAL CYCLE-SEC	120	120
OPERATING CAPACITY		
RACKS PER HOUR	30	30
Required Minimum Temperature	110°F	(43°C)
Recommended Minimum Temperture	140°F	(60°C)
WATER CONNECTION (flexible hose) (supplied)	1/2"I.D.	
DRAIN CONNECTION (6 ft. flexible hose) (supplied)	3/4"I.D.	
FLOW PRESSURE	18-22 PSI	1.2-1.5 kg/cm^2
CYCLE TEMPERATURES		
WASH (minimum)	150°F	(66°C)
RINSE (minimum)	180°F	(82°C)

	USA	METRIC
FRAME DIMENSIONS		
DEPTH	25"	(63.5 cm)
WIDTH	24"	(60.9 cm)
HEIGHT	33-1/2"	(85.1 cm)
MAX HEIGHT CLEARANCE FOR DISHES	14-1/2"	(36.8 cm)
STANDARD DISHRACK	1	1
DIMENSIONS	20" x 20"	(50.8 X 50.8CM)
MOTOR	1HP	
HEATERS		
WASH TANK HEATER	2kW	
BOOSTER HEATER(40°F rise w/ 4kW; 70°F rise w/ 6kW)	4kW standard, 6kW optional - **FIELD INSTALLATION ONLY**	

ELECTRICAL	VOLTS	PHASE	AMPS	ELECTRICAL	VOLTS	PHASE	AMPS
RATING* W/ 4kW	208	1	24	**RATING* W/ 6kW**	208	1	29
BOOSTER	240	1	26	**BOOSTER**	240	1	31

*THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI.



SHIPPING WEIGHT	165#	75kg
SHIPPING DIMENSIONS	PALLET & BOX @ 25" X 25-1/2" X 39-1/2"	

Summary Specifications: UC-65e M3
Specified unit will be a CMA model UC65e-M3 undercounter high temperature sanitizing dishmachine with built-in booster heater. Features include large 14-1/2" door opening clearance, standard liquid detergent and rinse-aid dispensing pumps, top, side and rear panels. Unit has standard pump drain, "Safe-T-Temp" feature to ensure proper 180F final rinse temperature and stainless steel rinse arms with removable end caps for easy cleaning

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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