HIGH TEMPERATURE UNDERCOUNTER DISHWASHER / GLASSWASHER

180-UC

High Temperature
Undercounter Dishmachine



FEATURES

- The 2 minute timer includes the built-in, automatic Safe-T-Temp feature, which assures a 180°F sanitizing final rinse, every cycle.
- Top mounted controls are easy to read and simple to operate.
- Large 14-1/2" height clearance accommodates larger dishes, half size sheet pans and tall glassware.
- 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 blast water in all directions for optimum cleaning and rinsing.
- All stainless steel construction, no plastic parts to repair.
- Patented built-in booster heater. Economical, single source heat lowers energy costs.
- Low water consumption. Uses only .75 gallons of water per cycle.
- Pumped drain.
- All Stainless Steel wash pump.
- Built in chemical dispensers with top mounted prime switches.
- Built in Delime switch.

CMA MODEL: 180-UC



Universal Pedestal
(24"W X 25-3/8"D X 15-1/4"H)



6" and 4" Stainless Steel Legs

AVAILABLE OPTIONS

- Drain Board
- Water Tempering Kit



48" Undercounter Dishtable

Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers as required by some states.

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NSF c UL us LISTED COMMERCIAL DISHWASHER 864T

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.

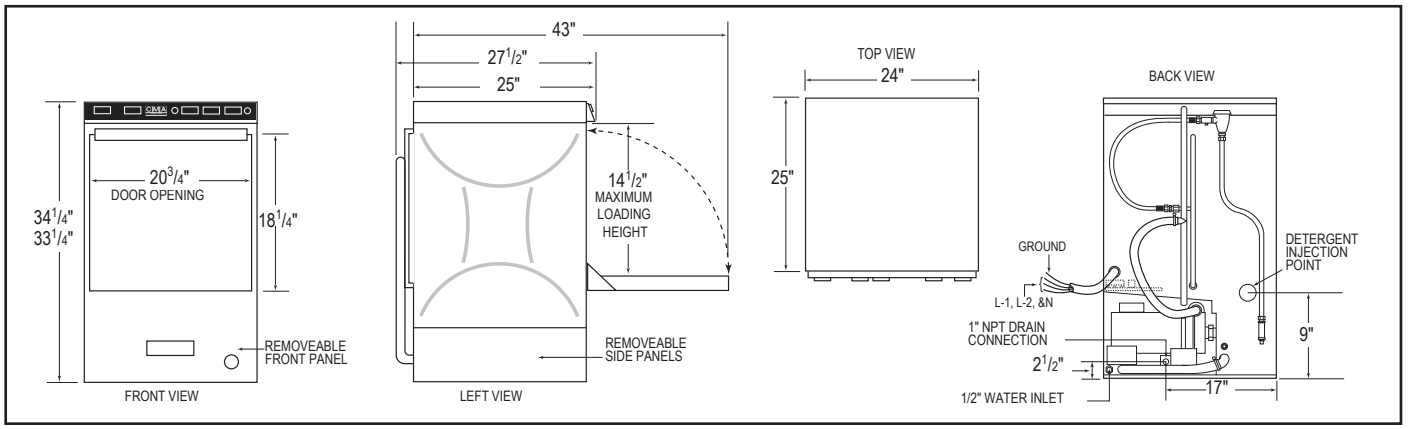
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180UC

High Temperature Undercounter Dishwasher / Glasswasher

WARNINGS:

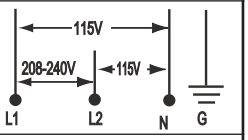
- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



Specifications:

CMA-180UC	USA	(Metric)
WATER CONSUMPTION		
PER RACK	.75 GAL.	(2.84 L)
PER HOUR	22.5 GAL.	(85.2 L)
OPERATING CYCLE		
WASH TIME–SEC	94	94
RINSE TIME–SEC	16	16
DWELL TIME-SEC	10	10
TOTAL CYCLE TIME	2 MIN.	2 MIN.
OPERATING CAPACITY		
RACKS PER HOUR	30	30
WASH TANK CAPACITY	2.5 GAL.	(9.46 L)
PUMP CAPACITY	38 GPM	(144 LPM)
WATER REQUIREMENTS		
REQUIRED MINIMUM TEMP.*	110°F	(43°C)
RECOMMENDED TEMP.**	140°F	(60°C)
WATER INLET	1/2"	(1.27 CM)
DRAIN CONNECTION	1"	(2.54 CM)
RINSE PRESSURE SET	20 ±5PSI	1.41 KG/CM²
CYCLE TEMPERATURES		
WASH-°F	155° F-160° F	(68.3°C/71°C)
RINSE-°F	180° F-195° F	(82°C/90°C)

CMA-180UC	USA	(Metric)
FRAME DIMENSIONS		
DEPTH	25"	(63.5 CM)
WIDTH	24"	(60.96 CM)
HEIGHT	33-1/4"	(84.45 CM)
MAX CLEARANCE FOR WARES	14-1/2"	(36.8 CM)
WASH PUMP MOTOR	1 HP	1 HP
ELECTRICAL RATING	208 VOLTS 1 PH-60 Hz	240 VOLTS 1 PH-60 Hz
TOTAL AMPS	33.0 AMPS	36.0 AMPS
BOOSTER HEATER KW	5.3 KW	7.1 KW
THIS SYSTEM REQUIRES THREE POWER WIRES (SUPPLIED BY CMA) WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI BREAKER.		
APPROXIMATE SHIPPING WEIGHT	209#	(94.8 KG)
WITH DISPENSER	215#	(97.5 KG)
SHIPPING DIMENSIONS	PALLET & BOX @ 29" X 28" X 41"	



Summary Specifications: CMA-180UC

The CMA Energy Mizer model CMA-180UC undercounter dishmachine 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 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.

***For machine having "Safe-T-Temp"**
****For faster heat recovery**

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