

# HIGH TEMPERATURE 3-DOOR VENTLESS SINGLE RACK DISHWASHER

180-VL

High Temperature Ventless Dishwasher



# **CMA MODEL: 180-VL**

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.

## **FEATURES**

- Replaces need for independent vent hood.
- 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 heat 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.

### **AVAILABLE OPTIONS**

- Alternative electrical available for export.
- Stainless steel dishtables
- Dual power supply connections









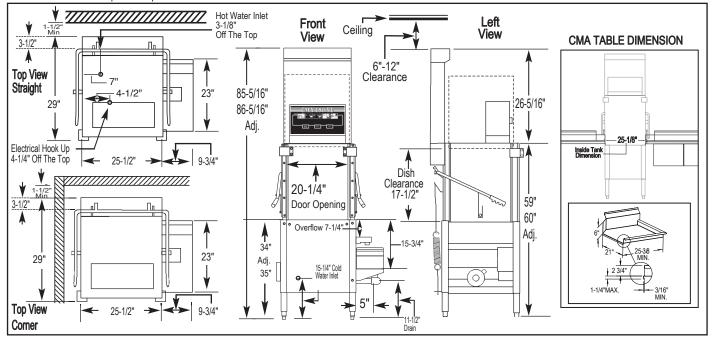


# CMA-180-VL

**High Temperature** 3- Door Ventless Single Rack Dishwasher

### WARNINGS:

- Electrical and Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Electrical, 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.



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| MODEL CMA-180-VL  | USA   | METRIC   |   |                            | USA                                  | METRIC                            |
|---|---|--|---|----------------------------|--------------------------------------|-----------------------------------|
| WATER CONSUMPTION PER RACK (MAX) PER HOUR OPERATING CYCLE                                 | .89 GAL<br>36 GPH   | (3.37 L)<br>(136 L)  | WASH PUMP MOTOR HP DIMENSIONS DEPTH   |                            | 1 29"                                | (76.7cm)                          |
| WASH TIME - SEC. RINSE TIME - SEC. STEAM EVACUATION TOTAL CYCLE                           | 49<br>12<br>30<br>90  | 49<br>12<br>30<br>90   | WIDTH (OUTSIDE DIMENSION TOTAL HEIGHT STANDARD TABLE HEIGHT                 | ,                          | 25 -1/2"<br>85-5/16"-86-5/16"<br>34" | (65cm)<br>(216-217cm)<br>(86.3cm) |
| OPERATING CAPACITY RACKS PER HOUR WASH TANK CAPACITY                                      | 40<br>8 GAL.  | 40<br>(30.3 L)   | MINIMUM FAN CLEARANCE MAX CLEARANCE FOR DISHES DRAIN CONNECTION (OFF FLOOR) |                            | 6"<br>17-1/2"<br>11-1/2"-12-1/2"     | (15.2cm)<br>(44cm)<br>(29-32cm)   |
| PUMP CAPACITY WATER REQUIREMENTS  | 52 GPM  | (197 LPM)  | STANDARD DISHRACK<br>DIMENSIONS   |                            | 1<br>20" x 20"                       | 1<br>(50.8 X 50.8cm)              |
| COLD WATER HOT WATER DRAIN CONNECTION RINSE PRESSURE SET HOT WATER INLET COLD WATER INLET | 41-65°F<br>120°F -140°F<br>2"<br>20 <del>*</del> 5psi<br>1/2"<br>1/2" | (5°C-18°C)<br>(49°C - 60°C<br>(5.1cm)<br>(1.41 kg/cm²)<br>(1.3cm)<br>(1.3cm) | ELECTRICAL RATING  INCLUDES REQUIRED 12kW BOOSTER                           | VOLTS<br>208<br>240<br>208 | PHASE 1 1 3                          | AMPS 78 88 49                     |
| OPERATING TEMPERATURE WASH-°F (MIN) RINSE-°F (MIN)  | 155°F-160°F<br>180°F-195°F  | (68°C-71°C)<br>(82°C-90°C)   |   | 240<br>480                 | 3                                    | 55<br>25                          |
| HEAT LOAD TO ROOM   | LATENT 7,986<br>SENSIBLE 5,005  | (* * * * * * * * * * * * * * * * * * *                                       | APPROXIMATE SHIPPING W<br>SHIPPING DIMENSIONS                               |                            | 528#<br>& WOODEN CRATE @ 41          | (239kg)<br>" X 41" X 86"          |

### 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, and 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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