

# HIGH TEMPERATURE VENTLESS FRONT LOADING SINGLE RACK DISHWASHER



## **CMA MODEL: 180-VL-FL**

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 preheated, 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**

- 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 heat recovery time for the Booster Heater.
- 180 second cycle (60 second wash/rinse and 120 second steam evacuation)
- 20 racks per hour/Standard 20"X20" racks
- 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
- Alternative Electrical Available

Registered Trademark





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.

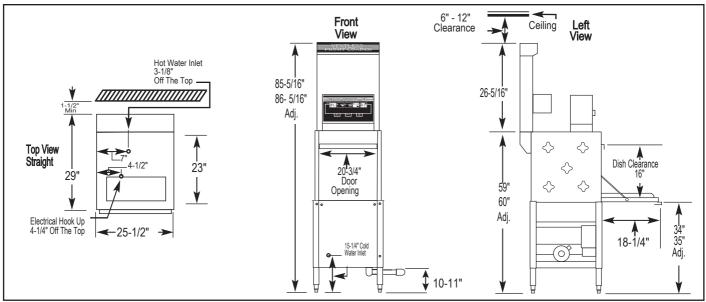


## CMA-180VL-FL (Front Loader)

High Temperature 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.



Specifications:

MODEL CMA-180-VL-FL	USA	METRIC			USA	METRIC
WATER CONSUMPTION			WASH PUMP MOTOR HE	,	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.	50	50	WIDTH (OUTSIDE DIMENSION)		25 -1/2"	(65cm)
RINSE TIME - SEC. STEAM EVACUATION	10 120	10 120	HEIGHT		85-5/16"-86-5/16"	(216-217cm)
TOTAL CYCLE	180	180	STANDARD TABLE HEIGHT		34"	(86.3cm)
OPERATING CAPACITY			MAX CLEARANCE FOR DISHES		16"	(43.2cm)
RACKS PER HOUR	20	20	MINIMUM FAN CLEARANCE		6"	(15.2)
WASH TANK CAPACITY	8 GAL.	(30.3 L)	DRAIN CONNECTION (OFF FLOOR)		10-11"	(25-28cm)
PUMP CAPACITY	52 GPM	(197 LPM)	STANDARD DISHRACK		1	1
WATER REQUIREMENTS COLD WATER	41-65°F	(5°C-18°C)	DIMENSIONS		20" x 20"	(50.8 X 50.8cm)
HOT WATER	120°F -140°F	(49°C - 60°C)	ELECTRICAL RATING	VOLTS	PHASE	AMPS
DRAIN CONNECTION RINSE PRESSURE SET	2" 20 <b>±</b> 5psi	(5.1cm) (1.41 kg/cm²)	LLLOTRIOALTATINO	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			BOOGILIN	240	3	55
WASH-°F (MIN) RINSE-°F (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)	100 F-190 F	(02 0-90 0)	APPROXIMATE SHIPPING	WEIGHT		
HEAT LOAD TO ROOM (BTO/HK)	LATENT 7,986 SENSIBLE 5,005				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. The CMA-180-VL-FL 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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CMA reserves the right to modify specifications or discontinue models without prior notification.

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