

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.
- 170 second cycle (60 second wash/rinse and 110 second steam evacuation)
- 21 racks per hour/Standard 20"X20" racks
- ENERGY STAR water-saving design (0.89 gals of water per cycle)
- 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
- Dual Power Supply Connection









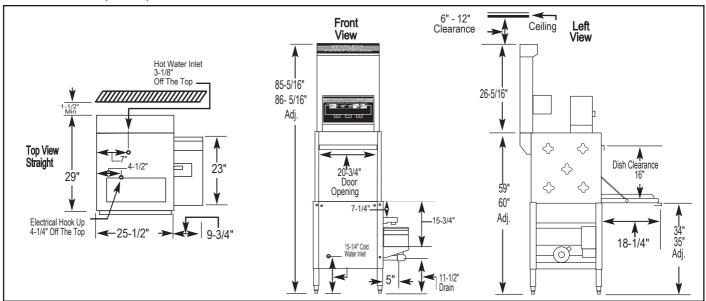


CMA-180VL-FL (Front Loader)

High Temperature 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.
- 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 H	P	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.	49	49	WIDTH (OUTSIDE DIMENSION) HEIGHT STANDARD TABLE HEIGHT		25 -1/2"	(65cm)
RINSE TIME - SEC. STEAM EVACUATION	12 30	12 30			85-5/16"-86-5/16"	(216-217cm)
TOTAL CYCLE	90	90			34"	(86.3cm)
OPERATING CAPACITY			MAX CLEARANCE FOR DISHES		16"	(43.2cm)
RACKS PER HOUR	21	21	MINIMUM FAN CLEARANCE		6"	(15.2)
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		20" x 20"	(50.8 X 50.8cm)
HOT WATER	120°F -140°F	(49°C - 60°Ć)	ELECTRICAL RATING	VOLTS	PHASE	AMPS
DRAIN CONNECTION	2"	(5.1cm)	ELECTRICAL RATING		PHASE	
RINSE PRESSURE SET HOT WATER INLET	20 ± 5psi 1/2"	(1.41 kg/cm²) (1.3cm)	INCLUDES	208	1	78
COLD WATER INLET	1/2"	(1.3cm)	REQUIRED 12kW	240	1	88
0025 171121111221		(1.00111)	BOOSTER	208	3	49
OPERATING TEMPERATURE				240	3	55
WASH-ºF (MIN)	155°F-160°F	(68°C-71°C)		480	3	25
RINSE-°F (MIN)	180°F-195°F	(82°C-90°C)	APPROXIMATE SHIPPING	2 WEIGHT		
HEAT LOAD TO ROOM (BTU/HR)	LATENT 7,986		74 : NOZIMENTE OF III T III	J 11LIOI11		
	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. Unique soil purging system filters wash water and plate debris into an external tray. 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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