

HIGH TEMPERATURE UNDERCOUNTER DISHWASHER GLASSWASHER

180UC-3

High TemperatureUndercounter DishwasherGlasswasher



CMA MODEL: 180UC-3



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



6" and 4" Stainless Steel Legs

FEATURES

- Automatic fill.
- Energy Star 3.0 certified.
- 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, glasses and half size sheet pans.
- Upper and lower rotating wash and rinse arms blast water in all directions for optimum cleaning and rinsing.
- All stainless steel construction.
- Built-in booster heater.
- Built-in wash tank heater.
- Low water consumption. Uses only .68 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.
- Stainless steel filters protect wash pump.
- 28 racks / 140 covers per hour.

AVAILABLE OPTIONS

- Drain Board
- Drain Water Tempering Kit



48" Undercounter Dishtable









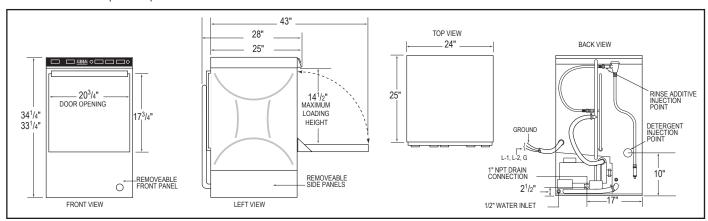




High Temperature Undercounter
Dishwasher Glasswasher

WARNINGS:

- Plumbing and electrical connections must be made by a qualified service provider 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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CMA 180UC-3	USA	(Metric)	CMA 180UC-3	USA	(Metric)		
WATER CONSUMPTION PER RACK PER HOUR	0.68 GAL. 19.0 GAL.	(2.57 L) (72.1 L)	FRAME DIMENSIONS DEPTH WIDTH	25" 24"	(63.5 CM) (60.96 CM)		
OPERATING CYCLE WASH TIME-SEC RINSE TIME-SEC	99 11	99 11	HEIGHT MAX CLEARANCE FOR DISHES	33-1/4" 14-1/2"	(84.45 CM) (36.8 CM)		
DWELL TIME-SEC	10	10	WASH PUMP MOTOR	3/4 HP	3/4 HP		
TOTAL CYCLE TIME	2 MIN.	2 MIN.	ELECTRICAL RATING	208 VOLTS	240 VOLTS		
OPERATING CAPACITY RACKS PER HOUR **	28	28	TOTAL AMPS	1 PH-60 Hz 30.0 AMPS 5.3 kW	1 PH-60 Hz 32.0 AMPS 6.5 kW		
WASH TANK CAPACITY	2.5 GAL.	(9.46 L)	BOOSTER HEATER KW WASH HEATER KW	2.2 kW	2.9 kW		
PUMP CAPACITY	38 GPM	(144 LPM)			1 120V . I		
WATER REQUIREMENTS REQUIRED MINIMUM TEMP. RECOMMENDED TEMP.* WATER INLET DRAIN CONNECTION	120°F 140°F 1 <i>1</i> 2" 1"	(43°C) (60°C) (1.27 CM) (2.54 CM)	(SUPPLIED BY CMA) NO NEUTRAL WIRE NEEDED. AN ADDITIONAL THIRD WIRE MUST BE PROVIDED FOR MACHINE GROUND. 208-240V L1 L2 G				
RINSE PRESSURE SET CYCLE TEMPERATURES WASH-°F RINSE-°F	20 ± 5PSI 160° F Minimum 180° F-195° F	1.41 KG/CM² (70°C) (82°C/90°C)	APPROXIMATE SHIPPING WEIGHT SHIPPING DIMENSIONS PAL	234# LET & BOX @ 29" X 2	106 kg 8" X 41"		

Summary Specifications: CMA180UC-3

The CMA Dishmachines model CMA 180UC-3 undercounter dishwasher/glasswasher provides hot water (180°F) sanitizing through the use of a built-in booster heater. 180°F final rinse Safe-T-Temp 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-3 is constructed entirely of stainless steel. Uses standard 20"x20" dishracks and accommodates oversized plates, glasses 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 faster heat recovery **Plus 7 second load time

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CMA reserves the right to modify specifications or discontinue models without prior notification.

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