



# HIGH TEMPERATURE UNDERCOUNTER GLASSWASHER

## 181-GW

High Temperature Undercounter Glasswasher



### FEATURES

- 16 gauge 304 Stainless Steel wash tank.
- 30 racks per hour or 600 glasses per hour (20 per 19-3/4"X19-3/4" rack).
- Large 11-1/4" height clearance accommodates larger glassware.
- Top mounted controls are easy to read and simple to operate.
- .75 gallons of water per cycle or rack.
- Safe-T-Temp booster heater capable of a 70°F rise. (3 minute cycle)
- 180°F final rinse
- Detergent and rinse chemical pumps.
- Fresh water rinse through upper and lower rotating arms.
- Removable Stainless Steel pump protection screen for easy cleaning.
- Raised wash chamber reduces "bending over" to remove racks
- Gravity drain system.
- Great application for the WINE industry.

### CMA MODEL: 181-GW



Stainless Steel Pedestal



4" Stainless Steel Legs



Roller Casters

### AVAILABLE OPTIONS

- Pump Drain Kit
- 48" Undercounter Dishtable
- Drain Board



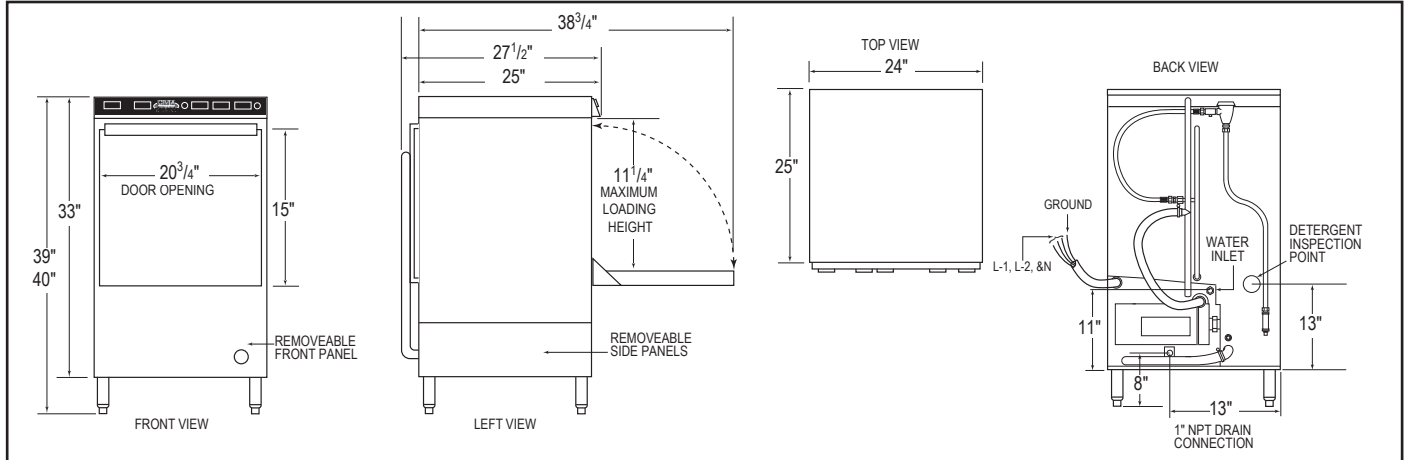


# 181GW

## High Temperature Undercounter 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:           |               |               | Specifications:  |           |               |
|---------------------------|---------------|---------------|--|-----------|---------------|
| CMA-181GW                 | USA           | (Metric)      | CMA-181GW  | USA       | (Metric)      |
| <b>WATER CONSUMPTION</b>  |               |               | <b>FRAME DIMENSIONS</b>  |           |               |
| PER RACK                  | .75 GAL.      | (2.84 L)      | DEPTH  | 25"       | (63.5 CM)     |
| PER HOUR                  | 22.5 GAL.     | (85.2 L)      | WIDTH  | 24"       | (60.96 CM)    |
| <b>OPERATING CYCLE</b>    |               |               | HEIGHT   | 39"-40"   | (99-101.6 CM) |
| WASH TIME-SEC             | 94            | 94            | MAX CLEARANCE FOR DISHES   | 11-1/4"   | (28.6 CM)     |
| RINSE TIME-SEC            | 16            | 16            | <b>WASH PUMP MOTOR</b> 1 HP 1 HP   |           |               |
| DWELL TIME-SEC            | 10            | 10            | <b>ELECTRICAL RATING</b>   |           |               |
| TOTAL CYCLE TIME          | 2 MIN.        | 2 MIN.        | TOTAL AMPS   | 33.0 AMPS | 36.0 AMPS     |
| <b>OPERATING CAPACITY</b> |               |               | BOOSTER HEATER KW  | 5.3 KW    | 7.1 KW        |
| RACKS PER HOUR            | 30            | 30            | THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI BREAKER. |           |               |
| <b>WASH TANK CAPACITY</b> | 2.5 GAL.      | (9.46 L)      |  |           |               |
| <b>PUMP CAPACITY</b>      | 38 GPM        | (144 LPM)     | <b>APPROXIMATE SHIPPING WEIGHT</b> 207# (93.8 KG)  |           |               |
| <b>WATER REQUIREMENTS</b> |               |               | <b>SHIPPING DIMENSIONS</b> PALLET & BOX @ 29" X 28" X 41"  |           |               |
| REQUIRED MINIMUM TEMP     | 110°F         | (43°C)        | *For machine having "Safe-T-Temp" **For faster heat recovery   |           |               |
| 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   |  |           |               |
| <b>CYCLE TEMPERATURES</b> |               |               |  |           |               |
| WASH-°F                   | 155° F-160° F | (68.3°C/71°C) |  |           |               |
| RINSE-°F                  | 180° F-195° F | (82°C/90°C)   |  |           |               |

**Summary Specifications: CMA 181GW**

The CMA 181GW undercounter dishwasher 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 181GW is constructed entirely of stainless steel. Uses standard 19-3/4"X19-3/4" glassracks with a 11-1/4" 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.



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

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