

# HIGH TEMPERATURE HEAT RECOVERY UNDERCOUNTER GLASSWASHER

## 181-VL

High Temperature
Undercounter Glasswasher



### **CMA MODEL: 181-VL**



Stainless Steel Pedestal 24"W X 25-3/8"D X 15-1/4"H

#### **FEATURES**

- Soft Start feature lowers noise and reduces chance of glass breakage
- Reduces water vapor for under bar application
- Heat Recovery System promotes faster drying of glasses
- Large 11-1/4" height clearance accommodates larger glassware.
- Top mounted controls are easy to read and simple to operate.
- 304 Stainless Steel construction
- 20 racks or 600 glasses per hour (30 glasses per rack)
- .73 gallon of water per cycle or rack
- Safe-T-Temp booster heater for a 70°F rise
- 180°F fresh water final rinse
- Detergent and rinse aid chemical pumps
- 180 seconds cycle
- Removable Stainless Steel pump protection screen for easy cleaning
- Reduced energy costs-uses only cold water supply
- Raised door height makes it easier to remove racks
- 1.0 HP corrosion resistant pump
- Stainless Steel upper and lower wash and rinse arms
- Automatic fill function
- 6" Stainless Steel Legs

#### **AVAILABLE OPTIONS**

4" Stainless Steel Legs







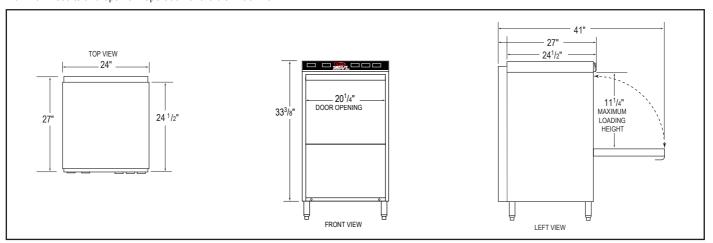




**High Temperature** Heat Recovery Undercounter Glasswasher

#### **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
- 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 181-VL	USA	(Metric)	CMA 181-VL	USA	(Metric)
WATER CONSUMPTION PER RACK PER HOUR	.73 GAL. 14.6 GAL.	(2.76 L) (55.3 L)	FRAME DIMENSIONS DEPTH WIDTH	27" 24"	(68.6 CM) (60.96 CM)
OPERATING CYCLE WASH TIME-SEC RINSE TIME-SEC	96 14	96 14	HEIGHT MAX CLEARANCE FOR DISHES	33-3/8" 11-1/4"	(84.77 CM) (28.6 CM)
DWELL TIME-SEC	3	3	WASH PUMP MOTOR	1 HP	1 HP
VENT FAN-SEC TOTAL CYCLE TIME-SEC	65 178	65 178	ELECTRICAL RATING	208 VOLTS 1 PH-60 Hz	240 VOLTS 1 PH-60 Hz
OPERATING CAPACITY RACKS PER HOUR	20	20	TOTAL AMPS BOOSTER HEATER KW	33.0 AMPS 5.3 KW	36.0 AMPS 7.1 KW
WASH TANK CAPACITY	2.5 GAL.	(9.46 L)			
PUMP CAPACITY	38 GPM	(144 LPM)	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.  115V  208-240V  115V  11		
WATER REQUIREMENTS COLD WATER TEMP WATER INLET DRAIN CONNECTION	41-65°F 1 <b>/</b> 2" 1"	(5-18°C) (1.27 CM) (2.54 CM)			
RINSE PRESSURE SET	20 <b>±</b> 5PSI	1.41 KG/CM²	ADDDOVIMATE CHIDDING MEIGHT	272#	(123 KG)
CYCLE TEMPERATURES WASH-°F RINSE-°F	150° F-160° F 180° F-195° F	(65.5°C/71°C) (82°C/90°C)	APPROXIMATE SHIPPING WEIGHT SHIPPING DIMENSIONS	PALLET & BOX 29" X 2	, ,

Summary Specifications: CMA 181-VL
The CMA 181-VL undercounter dishmachine with heat recovery technology reduces hot water vapor at end of cycle, provides hot water (1800F) 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 181-VL is constructed entirely of stainless steel. Uses standard 19-3/4"X19-3/4" glassracks with a 11-1/4" door clearance. This dishmachine only requires a cold water hookup.

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.







CMA Dishmachines 12700 Knott Street, Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com CMA reserves the right to modify specifications or discontinue models without prior notification.

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