



# HIGH TEMPERATURE UNDERCOUNTER DISHMACHINE

## 180-UC

High Temperature Undercounter Dishmachine



### FEATURES

- 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 and half size sheet pans.
- Patented automatic soil purging system. Filters wash water and traps plate debris in an external drawer. Drawer can be easily removed for dumping contents.
- Upper and lower rotating wash and rinse arms blast water in all directions for optimum cleaning and rinsing.
- All stainless steel construction, no plastic parts to repair.
- Patented built-in booster heater. Economical, single source heat lowers energy costs.
- Low water consumption. Uses only .75 gallons of water per cycle.
- Pumped drain.
- All Stainless Steel wash pump.
- Auto-Fill.

### CMA MODEL: 180-UC



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



6" and 4" Stainless Steel Legs

### AVAILABLE OPTIONS

- Drain Board
- Water Tempering Kit



48" Undercounter Dishtable



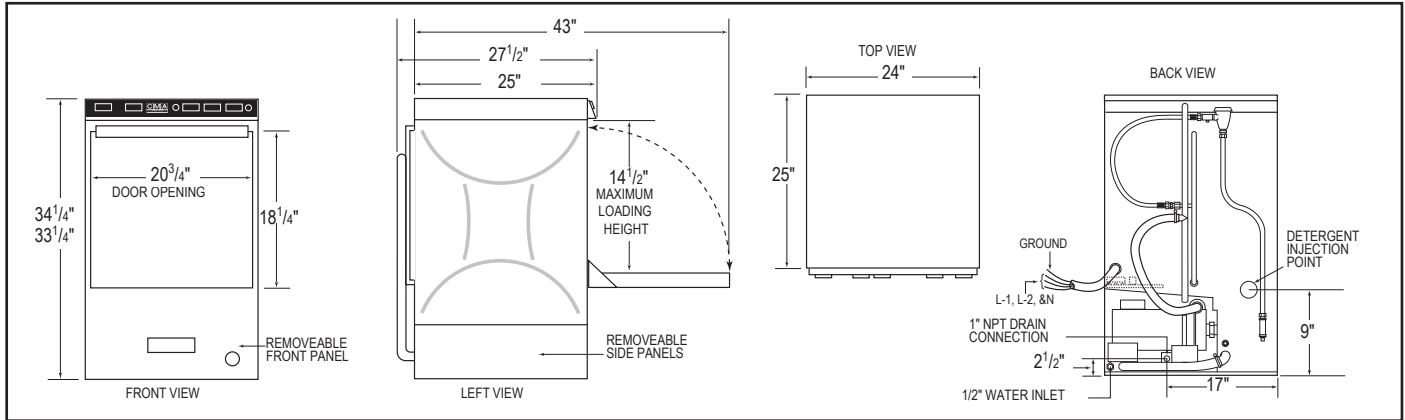


# 180UC

High Temperature  
Undercounter 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:**

CMA-180UC	USA	(Metric)	CMA-180UC	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	33-1/4"	(84.45 CM)
WASH TIME-SEC	94	94	MAX CLEARANCE FOR DISHES	14-1/2"	(36.8 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	208 VOLTS	240 VOLTS
<b>OPERATING CAPACITY</b>			BOOSTER HEATER KW	1 PH-60 Hz	1 PH-60 Hz
RACKS PER HOUR	30	30	TOTAL AMPS	33.0 AMPS	36.0 AMPS
WASH TANK CAPACITY	2.5 GAL.	(9.46 L)	BOOSTER HEATER KW	5.3 KW	7.1 KW
PUMP CAPACITY	38 GPM	(144 LPM)	THIS SYSTEM REQUIRES THREE POWER WIRES (SUPPLIED BY CMA) WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI BREAKER.		
<b>WATER REQUIREMENTS</b>					
REQUIRED MINIMUM TEMP.*	110°F	(43°C)	<b>APPROXIMATE SHIPPING WEIGHT</b>		
RECOMMENDED TEMP.**	140°F	(60°C)	WITH DISPENSER	209#	(94.8 KG)
WATER INLET	1 1/2"	(1.27 CM)	SHIPPING DIMENSIONS	215#	(97.5 KG)
DRAIN CONNECTION	1"	(2.54 CM)	PALLET & BOX @ 29" X 28" X 41"		
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-180UC**

The CMA Energy Miser model CMA-180UC 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-180UC incorporates an automatic soil purging system uniquely designed (patent pending) into the wash tank that enables the wash water to remain clean, assuring excellent results and less chemical use. The CMA-180UC is constructed entirely of stainless steel. Uses standard 20"x20" dishracks and accommodates oversized plates 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 machine having "Safe-T-Temp"

\*\*For faster heat recovery



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

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