

HIGH TEMPERATURE UNDERCOUNTER DISHWASHER / GLASSWASHER

181-GW



CMA MODEL: 181-GW







4" Stainless Steel Legs

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.
- Built in Delime switch.
- Dishmachine comes with one 16 compartment rack.

AVAILABLE OPTIONS

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



Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers as required by some states.









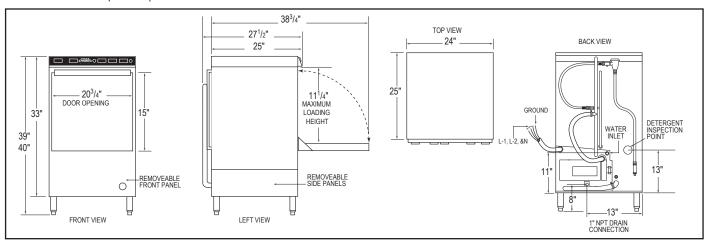


High Temperature Undercounter Dishwasher / Glasswasher

WARNINGS:

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- Plumbing connections must be made by a gualified 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: CMA-181GW	USA	(Metric)	CMA-181GW	USA	(Metric)
WATER CONSUMPTION PER RACK PER HOUR	.75 GAL. 22.5 GAL.	(2.84 L) (85.2 L)	FRAME DIMENSIONS DEPTH WIDTH	25" 24"	(63.5 CM) (60.96 CM)
OPERATING CYCLE WASH TIME-SEC RINSE TIME-SEC	94 16	94 16	HEIGHT MAX CLEARANCE FOR DISHES	39"-40" 11-1/4"	(99-101.6 CM) (28.6 CM)
DWELL TIME-SEC TOTAL CYCLE TIME	10 2 MIN.	10 2 MIN.	WASH PUMP MOTOR	1 HP 208 VOLTS	1 HP 240 VOLTS
OPERATING CAPACITY RACKS PER HOUR	30	30	ELECTRICAL RATING TOTAL AMPS	1 PH-60 Hz 33.0 AMPS	1 PH-60 Hz 36.0 AMPS
WASH TANK CAPACITY PUMP CAPACITY	2.5 GAL. 38 GPM	(9.46 L) (144 LPM)	BOOSTER HEATER KW	5.3 KW	7.1 KW
WATER REQUIREMENTS REQUIRED MINIMUM TEMP RECOMMENDED TEMP WATER INLET DRAIN CONNECTION	110°F 140°F 1 / 2" 1"	(43°C) (60°C) (1.27 CM) (2.54 CM)	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 115V 115V 115V 115V 115V 115V		208-240V
RINSE PRESSURE SET CYCLE TEMPERATURES WASH-°F RINSE-°F	20 ±5PSI 155° F-160° F 180° F-195° F	1.41 KG/CM² (68.3°C/71°C) (82°C/90°C)	APPAROXIMATE SHIPPING WEIGHT SHIPPING DIMENSIONS PALLET *For machine having "Safe-T-Ter	207# T & BOX @ 29" X 28" X mp" **For faster heat re	

Summary Specifications: CMA 181GW
The CMA 181GW undercounter dishmachine 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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