



# HIGH TEMPERATURE HEAT RECOVERY UNDERCOUNTER DISHWASHER / GLASSWASHER

**181-VL** ONLY NEEDS COLD WATER SUPPLY



**CMA MODEL: 181-VL**



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

## FEATURES

- Uses COLD water only.
- Soft Start feature lowers noise and reduces chance of breakage
- Reduces water vapor for under bar application
- Heat Recovery System promotes faster drying of wares
- Large 11-1/4" height clearance accommodates larger wares.
- Top mounted controls are easy to read and simple to operate.
- 304 Stainless Steel construction
- 20 racks per hour
- .73 gallon of water per cycle or rack
- Safe-T-Temp booster heater for a 70°F rise
- 180°F 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
- Built in Delime switch.
- Includes 1 glass rack.

## AVAILABLE OPTIONS

- 4" Stainless Steel Legs

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.

**CMA  
MIZER®**  
Registered Trademark



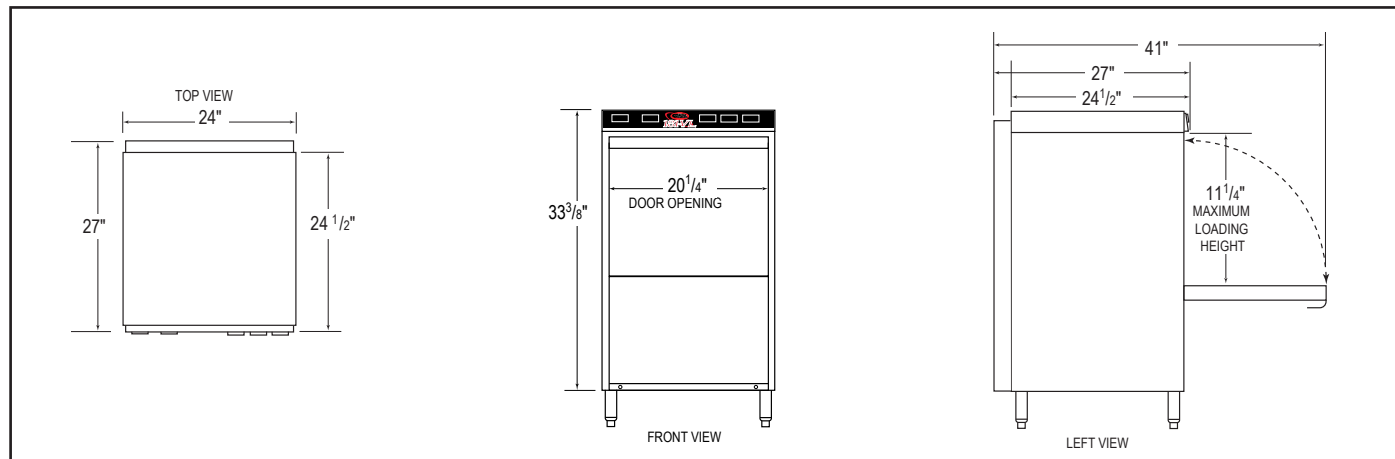


# 181-VL

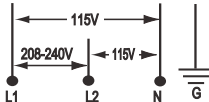
High Temperature  
Heat Recovery Undercounter  
Dishwasher / Glasswasher

## 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:

| MODEL CMA 181-VL          |  |  | USA           | (Metric)      | CMA 181-VL   |  |  | USA   | (Metric)   |
|---------------------------|--|--|---------------|---------------|--|--|--|---|------------|
| <b>WATER CONSUMPTION</b>  |  |  |               |               | <b>FRAME DIMENSIONS</b>  |  |  |   |            |
| PER RACK                  |  |  | .73 GAL.      | (2.76 L)      | DEPTH  |  |  | 27"   | (68.6 CM)  |
| PER HOUR                  |  |  | 14.6 GAL.     | (55.3 L)      | WIDTH  |  |  | 24"   | (60.96 CM) |
| <b>OPERATING CYCLE</b>    |  |  |               |               | HEIGHT   |  |  | 33-3/8"   | (84.77 CM) |
| WASH TIME-SEC             |  |  | 96            | 96            | MAX CLEARANCE FOR WARES  |  |  | 11-1/4"   | (28.6 CM)  |
| RINSE TIME-SEC            |  |  | 14            | 14            | <b>WASH PUMP MOTOR</b>   |  |  | 1 HP  | 1 HP       |
| DWELL TIME-SEC            |  |  | 3             | 3             | <b>ELECTRICAL RATING</b>   |  |  | 208 VOLTS   | 240 VOLTS  |
| VENT FAN-SEC              |  |  | 65            | 65            | TOTAL AMPS   |  |  | 1 PH-60 Hz  | 1 PH-60 Hz |
| TOTAL CYCLE TIME-SEC      |  |  | 178           | 178           | BOOSTER HEATER KW  |  |  | 33.0 AMPS   | 36.0 AMPS  |
| <b>OPERATING CAPACITY</b> |  |  |               |               |  |  |  | 5.3 KW  | 7.1 KW     |
| RACKS PER HOUR            |  |  | 20            | 20            | 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>WATER REQUIREMENTS</b> |  |  |               |               |  |  |  |   |            |
| COLD WATER TEMP           |  |  | 41-65°F       | (5-18°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> |  |  |               |               | <b>APPROXIMATE SHIPPING WEIGHT</b>   |  |  | 272#  | (123 KG)   |
| WASH-°F                   |  |  | 150° F-160° F | (65.5°C/71°C) | <b>SHIPPING DIMENSIONS</b>   |  |  | PALLET & BOX 29" X 28" X 41"  |            |
| RINSE-°F                  |  |  | 180° F-195° F | (82°C/90°C)   |  |  |  |   |            |

## 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 (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 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](http://www.cmadishmachines.com)

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

© 02-2023 CMA, Inc.

an Ali Group Company



The Spirit of Excellence