Pre-Wash System

Add-On Compatible with any CMA Single Rack, High-Temp Upright Machines

PATENT PENDING
P/N 01613.00

Left-to-right and **right to-left configurations** available to accommodate a variety of **kitchen layouts** and **workflow requirements.**

Introducing the Pre-Wash System

The CMA Pre-Wash System eliminates the manual overhead pre-rinse system by utilizing the wash water that is normally lost down the drain. With the velocity (35 gallons per minute) of hot, soapy water bombarding your dish rack from all angles (that can only be accomplished in an enclosed chamber), you will experience effortless, thorough pre-rinsing. The CMA Pre-Wash System has the unique soil purging system that sends 40% of the floating soil into an external scrap trap.

Features:

- Replaces manual pre-rinsing with an Automatic Pre-Rinse System (APRS) providing consistent results.
- Wash water, that normally discharges to drain system, becomes the primary source of water feeding the APRS (3/4 of a gallon of recycled soapy hot water per rack, equates to 30 gallons per hour savings). **Saves on energy, soap and water.**
- Replacing pre-rinse station eliminates the following: 1.4 gallons per rack of dishes (avg. 150 racks per day = savings of 76,650 gallons per year), inconsistent pre-rinse results, need for a soiled table and pre-rinse assy. Spare your staff 55,000 repetitive manual pre-rinsing movements. Environmental impact is improved with less splashing, reducing the need of water changes during the day and saving up to 8000 kWh per year (if you have been using warm or hot water to pre-rinse).
- **Free recycled soapy hot water** entering the APRS, is recirculated, rinsing dishes at a rate of 35 gallons per minute.
- A complete, fully automatic Pre-Rinsing/Washing System, built with unibody construction (constant controlled results, reducing the possibility of human error).
- Door actuated auto-start.
- Safe-T-Temp feature assures 1800F sanitizing rinse every cycle.
- 12kW electrical booster heater.
- Booster-safety thermostat.
- 6kW wash tank heater.
- 60-second cycle (or 60 racks per hour).
- Fully automatic cycle for easy operation.
- Water level safety control.
- Maximum clearance for dishes is 17-1/2”.
- All Stainless Steel construction.
- Scrap screens, which filter recirculating wash water, prevent soil from entering spray arms.
- **Available in left-to-right or right-to-left configurations** to accommodate a variety of kitchen layouts and workflow requirements.

CMA Dishmachines 17707 Valley View Ave., Cerritos, CA 90703 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

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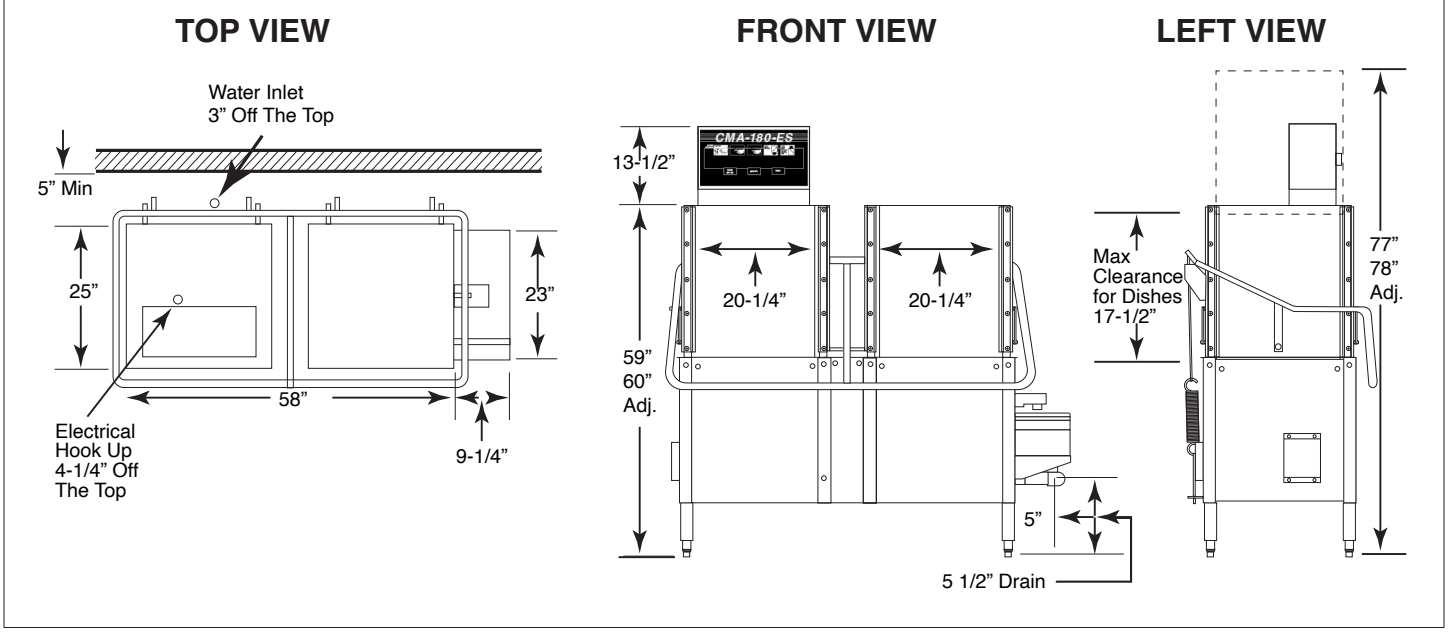
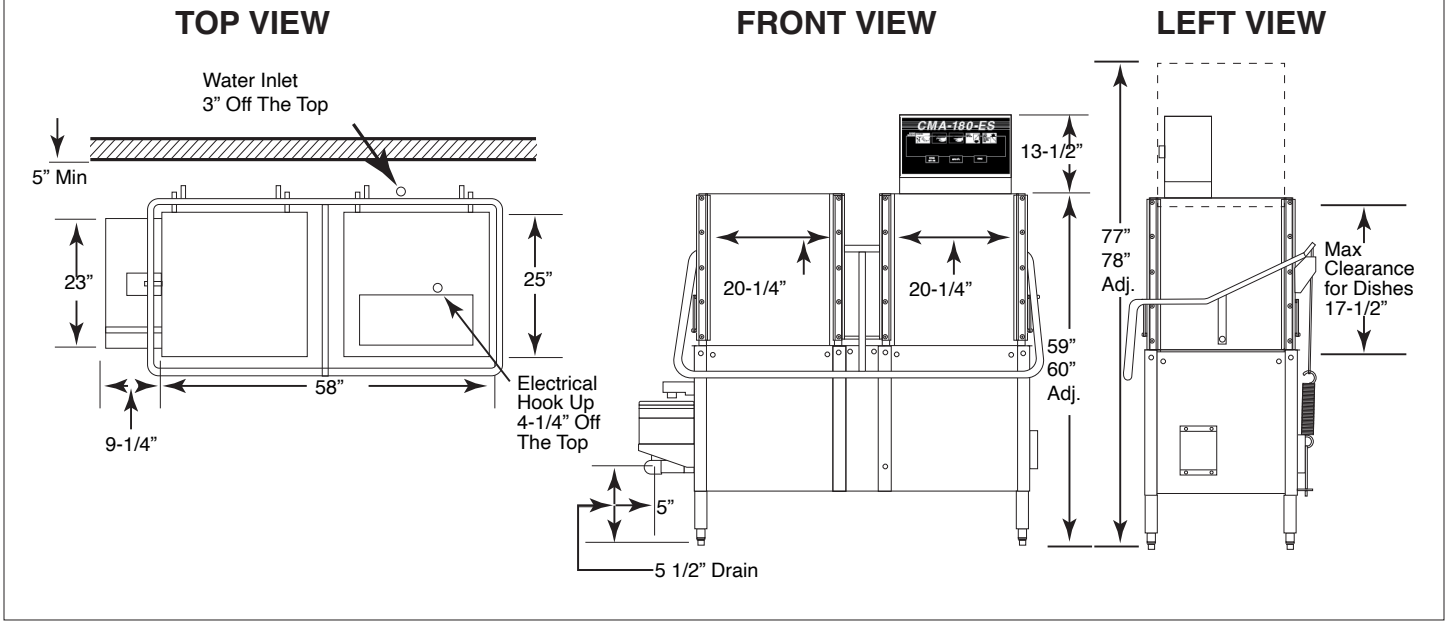
WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.

Right-to-Left Configuration:



Left-to-Right Configuration:



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Specifications:

PRE-WASH SYSTEM	USA	METRIC
WATER CONSUMPTION		
PER RACK	.96 GAL	(3.6 L)
PER HOUR	52 GPH	(197 L)
OPERATING CYCLE		
WASH TIME - SEC	49	49
RINSE TIME - SEC	12	12
TOTAL CYCLE	61	61
OPERATING CAPACITY		
RACKS PER HOUR	60	60
WASH TANK CAPACITY	8 GAL	(30.3 L)
PUMP CAPACITY	52 GPM	(197 LPM)
WATER REQUIREMENTS		
WITHOUT BOOSTER HEATER	180°F	(82°C)
WITH BOOSTER HEATER	140°F	(60°C)
WATER INLET	3/4”	(1.9 cm)
DRAIN CONNECTION	2”	(5.1 cm)
RINSE PRESSURE SET	20±5psi	(1.41 kg/cm$_2$)
OPERATING TEMPERATURE		
WASH-°F (MIN)	155°F-160°F	(68°C-71°C)
RINSE-°F (MIN)	180°F-195°F	(82°C-90°C)

	USA	METRIC
WASH PUMP MOTOR HP	1	1
DIMENSIONS		
DEPTH	25”	(63.5cm)
WIDTH	58”	(147cm)
HEIGHT	77”-78”	(195.5-198cm)
STANDARD TABLE HEIGHT	34”	(86.3cm)
MAX CLEARANCE FOR DISHES	17-1/2”	(44cm)
DRAIN CONNECTION (OFF FLOOR)	11-1/2”-12-1/2”	(29-32cm)
STANDARD DISHRACK	1	1
DIMENSIONS	19-3/4” x 19-3/4”	(50x50cm)

ELECTRICAL RATING	VOLTS	PHASE	AMPS
(**SINGLE POINT CONNECTION**)	208	3	55
	240	3	52

APPROXIMATE SHIPPING WEIGHT		
WITHOUT BOOSTER	336#	(151kg)
WITH BOOSTER	351#	(170kg)

Summary Specifications: Pre-Wash System

The Pre-Wash System single tank, high temperature dishwasher and a single tank pre-washing station is designed for years of trouble free service, producing sparkling results while conserving energy, water and chemicals. This machine is available with an optional “built in” booster heater, assuring a continuous supply of 180°F hot water. Unique soil purging system filters wash water and plate debris into an external tray. The Pre-Wash System is NSF, UL, CUL approved. Constructed entirely of stainless steel.

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