



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



6" Stainless Steel Legs

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

AVAILABLE OPTIONS

- 4" Stainless Steel Legs

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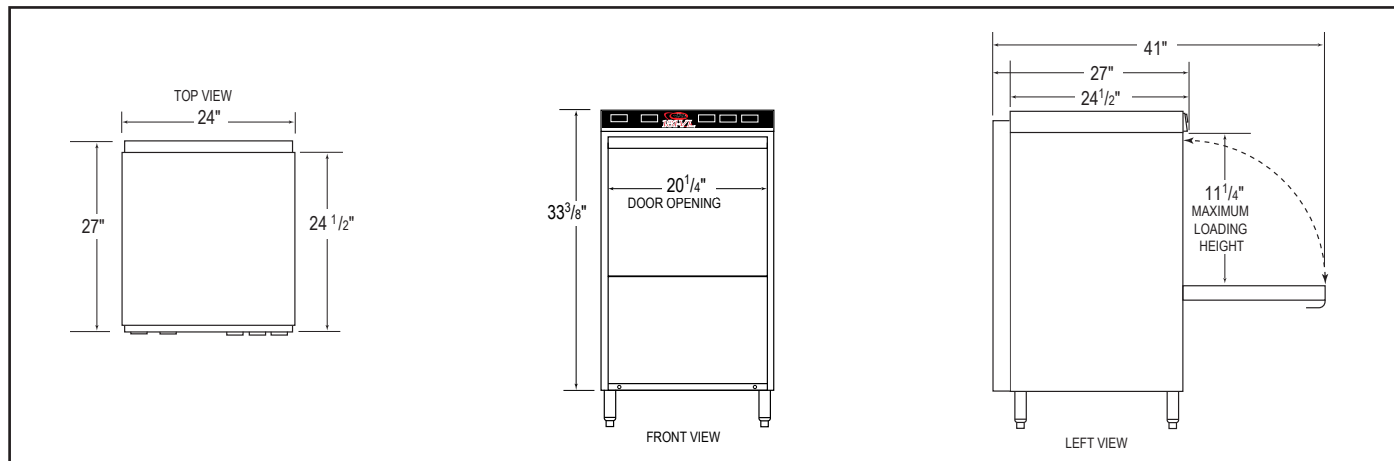


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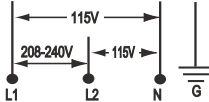
High Temperature
Heat Recovery Undercounter
Glasswasher

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 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)
WATER CONSUMPTION				FRAME DIMENSIONS			
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)
OPERATING CYCLE				HEIGHT		33-3/8"	(84.77 CM)
WASH TIME-SEC		96	96	MAX CLEARANCE FOR DISHES		11-1/4"	(28.6 CM)
RINSE TIME-SEC		14	14	WASH PUMP MOTOR			
DWELL TIME-SEC		3	3	1 HP		1 HP	
VENT FAN-SEC		65	65	ELECTRICAL RATING			
TOTAL CYCLE TIME-SEC		178	178	208 VOLTS		230 VOLTS	
OPERATING CAPACITY				1 PH-60 Hz		1 PH-60 Hz	
RACKS PER HOUR		20	20	TOTAL AMPS		33.0 AMPS	
WASH TANK CAPACITY		2.5 GAL.	(9.46 L)	BOOSTER HEATER KW		5.3 KW	
PUMP CAPACITY		38 GPM	(144 LPM)	6.5 KW			
WATER REQUIREMENTS				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. 			
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	APPROXIMATE SHIPPING WEIGHT 272# (123 KG) SHIPPING DIMENSIONS PALLET & BOX 29" X 28" X 41"			
CYCLE TEMPERATURES							
WASH-°F		150° F-160° F	(65.5°C/71°C)				
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 (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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