

FEATURES:

- 75% less floor space than traditional Dishmachines (compact space-saving design) requires no entry or exit tables
- Requires only 6 square feet of floor space
- Front loading door design provides optimal working height for easy loading and unloading of dishes
- Replaces need for independent Vent Hood
- Heat Recovery System captures hot water vapor from wash and rinse cycles, and condenses them to heat incoming cold water while evacuating steam from wash chamber
- Final Rinse Valve receives cold water (41-65° F) that is processed through a "Heat Recovery System" providing nearly cost-free heating capabilities for water supplied to the Booster Heater, which reduces the recovery time for the Booster Heater
- 3.3 minute cycle (60 second wash/rinse and 140 second steam evacuation)
- 19 racks per hour/Standard 20"X20" racks

- ENERGY STAR water-saving design (0.89 gals of water per cycle)
- Water level safety control
- Wash tank screens, which filter recirculating wash water, prevents soil from entering Spray Arms
- Safe-T-Temp feature assures 180°F sanitizing rinse every cycle
- 6kW Wash Tank Heater
- 12kW Electrical Booster Heater
- Booster-safety thermostat
- Large 16" dish clearance
- Interchangeable components compatible with other CMA products
- Rinse Pressure Regulating Valve (PRV)
- Automatic Heat Exchanger Condenser and Wash-down feature
- FREE (1ea) Peg and Flat Rack
- Dual-power Supply Connections



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