



CIMA

CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com



CMA offers "Innovative Advantages" to the CMA Conveyor line. This would be for both the Hi & Lo Temp Standard height and Tall versions. The following describes those "Advantages":

- #1. Wash Manifold: A strategically placed pipe from the pump discharge now centered on the manifold, gives balanced wash pressure to both upper and lower wash arms
- #2 **Thermometers:** Strategically located beneath the control panel away from steam path
- #3 **Door Safety Switch:** Replaced magnetic reed switch with a robust mechanical switch
- #4 **Rocker Arm:** Added a second spring to double the pushing capacity of the conveyor (great for heavier dishracks)
- #5 **Scrap Baskets:** Deepened the screens and increased the filtering capacity by 300% to handle more soil (great if poor pre-scrapping is taking place)
- #6 **Push Dogs:** Added additional dogs to make the conveyor system more compatible with a wider variety of dish rack brands
- **#7** Wash Tank Heating Element: Increased the size of the heating element from 10kW to 13.5kW (helpful in accounts with marginal voltage and heat capacity issues)
- **#8 Start and Rinse Activation Rods:**

Replace magnetic reeds switches with innovative activation rods and robust mechanical switches

