



CMA-44L

Chemical Sanitizing 44" Conveyor Dishwasher

FEATURES:

- Auto re-fill system.
- 242 racks / 968 covers per hour.
- Economical to operate. Uses only .8 gallons of water per cycle.
- Single control switch activation.
- Unique 3-stage washing process provides prewash, power wash and final rinse all in a 44" machine.
- Brass rocker arm bearing (extends longevity) newly engineered.
- Automatic soil purging system filters wash water and traps plate debris into an external tray. Tray can be easily removed for dumping contents.
- All stainless steel construction offers durable performance and years of trouble free operation.
- Upgraded high load power contactors.
- Chemical resistant industrial 10kW heater is proven to be more durable than commercial grade heaters.
- Large 19" high opening accommodates larger items and utensils.
- Auto start/stop makes operation safe and easy.
- Easy to remove and replace curtains.
- Includes table limit switch and rack saver clutch system that protects the machine, dishracks and table from damage.
- Two speed settings available for optimum cleaning performance.
- Chemical resistant mixing chamber.
- Auto Fill.
- Built-in Poly Pro[™] scrap accumulator.





Rack saver clutch system with brass rocker arm protects the bearing machine, dishracks and table from damage.



Shown with optional corner feed table. Available right or left.



Strategically located

spray arms with spray

pattern positioned for

additional wash cover-

Easy to remove wash arms with captive end caps. Never lose another end cap again!



Large 19" opening

accommodates larger

Single action control switch with easy to read temperature gauges and complete operating instructions.



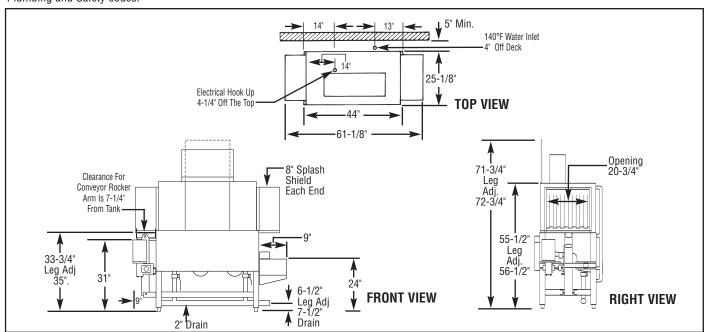




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WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL CMA-44L	USA	METRIC			USA	METRIC
OPERATING CAPACITY			DIMENSIONS			
RACKS PER HOUR (NSF RATED)	242	242	DEPTH		25-1/8"	(64cm)
CONVEYOR SPEED	6.75 FT./MIN.	(206 CM/MIN.)	WIDTH		44"	(111.7cm)
DRAIN	2"	-	HEIGHT		55-1/2"-56-1/2"	(140.97-143.51cm)
WASH PUMP MOTORS HP (2)	1	1	STANDARD TABLE HEIGHT		34"	(86cm)
CONVEYOR MOTOR HP	1/3	1/3	MAX HEIGHT CLEARANCE			
WATER INLET - FILL	3/4"	(1.9cm)	FOR DISHES		19"	(48cm)
WATER INLET - FINAL RINSE	1/2"	(1.27cm)	STANDARD DISHRACK		1	1
DRAIN SIZE	2"	(5.1cm)	DIMENSIONS		19-3/4"X19-3/4"	(50X50cm)
FINAL RINSE PRESSURE	20 ± 5psi	(1.41 kg/cm²)	ELECTRICAL RATING	VOLTS	PHASE	AMPS
WASH TANK CAPACITY				208	1	64
PRE-WASH	4.25 GAL	(16.0 L)		240	1	71
WASH	11.75 GAL	(44.5 L)		208	3	36
TOTAL	16.0 GAL	(60.5 L)		240	3	40
WASH PUMP CAPACITY	50 ODM	(407 DM)		480	3	17
OPERATING TEMPERATURE	52 GPM	(197 LPM)	BOOSTER HEATER	208V/10kW		240V/12.75kW
WASH FINAL RINSE	140°F-150°F 140°F-150°F	(60°C/65.5°C) (60°C/65.5°C)	SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING			
WATER CONSUMPTION			7			
PER RACK (FINAL RINSE)	.8 GAL	(3 L)	SHIPPING WEIGHT			
PER HOUR (FINAL RINSE)	192 GPH	(726.6 LPH)	APPROXIMATE		662#	(300kg)

Summary Specifications: Model CMA-44L

The Model CMA-44L low energy, chemical sanitizing conveyor dishwasher meets NSF, UL, and CUL sanitation and construction standards WITHOUT the use of a BOOSTER HEATER. The CMA-44L performs three separate washing functions including a built-in pre-wash, all in a 44" space. The CMA-44L washes up to 242 racks per hour and uses a minimum .8 gallons of water per rack while achieving sparkling, clean, dry dishes. Constructed entirely of stainless steel.

Available Models

- CMA-44L R/L Right to Left
- CMA-44L L/R Left to Right

Available Options

- Corner Feed Table (FACTORY INSTALLED ONLY)
- Alternative electrical options
- Also available at 205 or 167 racks/hr
- Stainless steel dishtables
- Vent Hood with 4" X 16" Vent and Damper Control (2 per set)
- Motor Cover



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