2940 Hwy 14 W, Rochester, MN 55901

UC65e

High Temp Undercounter
Dishwasher And
Glasswasher



FEATURES:

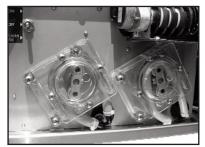
- Energy Star Qualified.
- 30 racks / 120 covers per hour.
- Fully automatic cycle for easy operation.
- Built-in detergent and rinse chemical pumps.
- Pump drain system allows for multiple installation applications including elevated drains.
- Safety Temp feature assures 180°F sanitizing rinse every cycle.
- Built-in 4kW booster heater.
- 2kW wash tank heater.
- Counter-balanced double skin door.
- Low 0.8 US gal. water usage per rack.
- Door safety switch, extended wash cycle switch.
- Stainless steel safety filters protect wash pump.
- Top mounted detergent and rinse-aid prime switches.
- Operator friendly, removable stainless steel wash and rinse arms allows for easy cleaning.
- (1) peg and (1) flat bottom rack supplied.



Upper and lower wash and rinse arms guarantee excellent results.



Uses standard 19-3/4"X 19-3/4" racks.



Built-in detergent and rinse chemical pumps.



Top mounted controls are easy to read and simple to operate.









PN: 10901.00

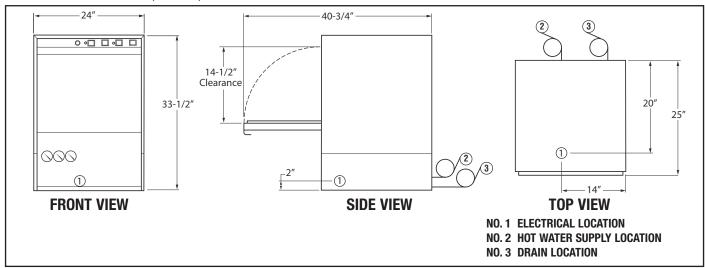
Total Restaurant Supply - https://totalsupply1.com - Toll Free 1-800-944-9304 - Local 507-288-9454

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High Temp Undercounter Dishwasher And 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 UC65e	USA	METRIC		USA		METRIC	
WATER CONSUMPTION PER RACK PER HOUR	.8 GAL 20.4 GAL	(3.2 L) (64 L)	FRAME DIMENSIONS DEPTH WIDTH HEIGHT	25" 24" 33-1/2	,u	(63.5 cm) (60.9 cm) (85.1 cm)	
OPERATING CYCLE WASH TIME-SEC	100	100	MAX HEIGHT CLEARANCE FOR DISHES	14-1/2		(36.8 cm)	
RINSE TIME-SEC	15	15	STANDARD DISHRACK	1	/411	1 (50)(50011)	
DWELL-SEC TOTAL CYCLE-SEC	5 120	5 120	DIMENSIONS SHIPPING WEIGHT	19-3/4"X19-3/	/4"	(50X50CM) 67KG)	
OPERATING CAPACITY RACKS PER HOUR	30	30	FRONT LEVELING FEET PROVIDED MOTOR	1HP		ornaj	
WATER REQUIREMENTS WATER CONNECTION (flexible hose)	140°F 1/2"I.D.	(60°C)	HEATERS WASH TANK HEATER BOOSTER HEATER(40°F/22°C rise)	2kW 4kW			
(supplied) DRAIN CONNECTION (6 ft. flexible hose) (supplied)	3/4" I.D.		ELECTRICAL RATING*	VOLTS 208 240	PHASE 1 1	AMPS 22 24	
FLOW PRESSURE	18-22 PSI	1.2-1.5 kg/cm ²	*THIS SYSTEM REQUIRES THREE P	A CURRENT CARRYING FOURTH WIRE MUST		I	
CYCLE TEMPERATURES WASH (minimum) RINSE (minimum)	150°F 180°F	(66°C) (82°C)	NEUTRAL. AN ADDITIONAL FOURTH BE PROVIDED FOR MACHINE GROU			V →115V →	G

Summary Specifications:

Specified unit will be a CMA model UC65e undercounter high temperature sanitizing dishmachine with built-in booster heater. Features include large 14-1/2" door opening clearance, standard liquid detergent and rinse-aid dispensing pumps, top, side and rear panels. Unit has standard pump drain, "Safe-T-Temp" feature to ensure proper 180°F final rinse temperature and stainless steel rinse arms with removable end caps for easy cleaning.

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.







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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. PN: 10901.00