






**Project:**  
 New Hampton School Cafe DW

**From:**  
 Wilson Restaurant Supply  
 Ron Heying  
 5746 Westminster Drive  
 Cedar Falls, IA 50613  
 (319) 277-9000  
 319-277-9000 111 (Contact)

| Item | Qty  | Description  | Sell               | Sell Total         |
|------|------|--|--------------------|--------------------|
| 1    | 1 ea | <b>DISHWASHER, DOOR TYPE, VENTLESS</b><br> CMA Dishmachines Model No. CMA-180-VL<br>Energy Miser® Ventless Dishwasher, 3 door, door type, 25-1/2"W x 29"D x 86-5/16"H, ventless heat recovery & condensation removal, high temperature sanitizing with built-in 12.0 kW booster heater, approximately (40) racks/hour, 17-1/2" dish clearance, Safe-T-Temp rinse feature, fully automatic cycle, 6.0 kW wash tank heater, automatic heat exchanger condenser & wash-down, door safety interlock system included, rinse pressure regulating valve & wash tank screens, stainless steel construction, adjustable feet, straight or corner application, 1 HP wash pump motor, cULus, ASTM, NSF, ENERGY STAR® | \$10,950.00        | \$10,950.00        |
|      | 1 ea | 208v/60/3-ph, 49.0 amps, standard  |                    |                    |
|      | 1 ea | 3 doors, standard  |                    |                    |
|      | 1 ea | Safe-T-Temp feature assures 180 degree sanitizing rinse once the booster thermostat has been satisfied. Cycle time will vary due to incoming water temperature.  |                    |                    |
|      | 1 ea | Drain water tempering valve kit 1/2", fits models CMA-180-VL upright (factory installed only)  | \$270.00           | \$270.00           |
|      |      | <b>This is a single rack door style machine with ventless feature as an option. It will wash and sanitize a rack of dishes in about 2.5 minutes. You open the doors and slide the rack in manually and then slide it out after completed wash.</b>   |                    |                    |
|      |      |  | <b>ITEM TOTAL:</b> | <b>\$11,220.00</b> |
| 2    | 1 ea | <b>INSTALLATION</b><br>WILSON RESTAURANT SUPPLY, INC.<br>Installation estimated to include 12 man hours by technician at \$120 / hour.<br>\$450.00 materials. Also includes 2 man and set in place of dishwasher.<br>Electrical service at 208/3 phase 60 amps to be provided by the school.<br>Drain is quoted as hooking up direct to the drain that is currently  |                    |                    |

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|---|------|--|--------------------|--------------------|
| there. If a floor sink is required by local plumbing codes, then the school will need to provide this.<br>School is responsible for any closing off of current vent. New dishwasher does not require outside venting. |      |  |                    |                    |
|   |      |  | Installation:      | \$1,890.00         |
| 3   | 2 ea | <b>FLATWARE DISHWASHER RACK</b>  |                    | \$1,890.00         |
|   |      |  |                    | \$60.00            |
|    |      | Cambro Model No. 8FB434151<br>Camrack® Flatware Washing Basket, half size, 18" x 7-3/4" x 7-1/4", 4-3/4" max. height, (8) compartments, with handles, soft gray, NSF                                       |                    |                    |
|   |      |  | <b>ITEM TOTAL:</b> | <b>\$60.00</b>     |
| 4   | 3 ea | <b>FLATWARE DISHWASHER RACK</b>  |                    | \$75.00            |
|   |      |  |                    | \$25.00            |
|    |      | Cambro Model No. FR258151<br>Camrack® Flatware Rack, full size, 19-3/4" x 19-3/4" x 4", 2-5/8" max. height, soft gray, NSF   |                    |                    |
|   |      |  | <b>ITEM TOTAL:</b> | <b>\$75.00</b>     |
| 5   | 4 ea | <b>DISHWASHER RACK, PEG / COMBINATION</b>  |                    | \$100.00           |
|   |      |  |                    | \$25.00            |
|   |      | Cambro Model No. PR314151<br>Camrack® 9 x 9 Peg Rack, full size, 19-3/4" x 19-3/4" x 4", compartment inches 18" x 18", 3-1/4" max. height, soft gray, NSF  |                    |                    |
|   |      |  | <b>ITEM TOTAL:</b> | <b>\$100.00</b>    |
| 6   | 4 ea | <b>GLASS DISHWASHER RACK</b>   |                    | \$180.00           |
|   |      |  |                    | \$45.00            |
|    |      | Cambro Model No. 16S434163<br>Camrack® Glass Rack, with (2) soft gray extenders, full size, 19-3/4" x 19-3/4" x 7-1/4", (16) compartments, 4-3/8" max. dia., 5-1/4" max. height, red, HACCP compliant, NSF |                    |                    |
|   |      |  | <b>ITEM TOTAL:</b> | <b>\$180.00</b>    |
|   |      |  | <b>Total</b>       | <b>\$13,525.00</b> |

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

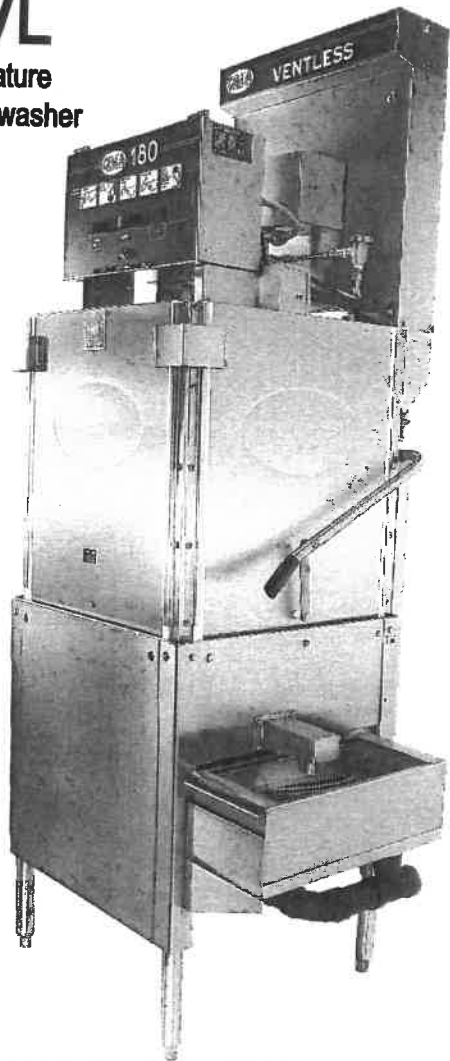
Printed Name: \_\_\_\_\_

Project Grand Total: \$13,525.00



# HIGH TEMPERATURE 3-DOOR VENTLESS SINGLE RACK DISHWASHER

## 180-VL High Temperature Ventless Dishwasher



**CMA MODEL: 180-VL**

The "Ventless" option is a Heat Recovery Condensation Removal System:

Captures and distributes normally exhausted heat from the wash/rinse tank, using this FREE energy to pre-heat cold water prior to feeding the booster heater. Water entering the booster heater has been pre-heated, reducing the energy cost to bring booster temperature to required 180 degrees, potentially saving THOUSANDS of \$dollars\$ in operating costs.

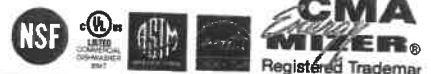
NO VENT HOOD REQUIRED: Saves THOUSANDS \$ on installation.

### FEATURES

- Replaces need for independent vent hood.
- 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 heat recovery time for the Booster Heater.
- Heat recovery system captures water vapor from the wash & rinse cycle, and condenses it to heat the incoming cold water & evacuate the steam from the wash chamber.
- Door-actuated start.
- Safe-T-Temp feature assures 180°F sanitizing rinse every cycle.
- 12kW electrical booster heater.
- Booster-safety thermostat.
- 6kW wash tank heater.
- Low max. 0.89 US gallons of water usage per rack.
- Minimum 90-second cycle. (60 second wash/rinse & 30 second steam evacuation)
- 40 racks per hour (based on 90-second cycle).
- Fully automatic cycle for easy operation.
- Water level safety control.
- Maximum clearance for dishes is 17-1/2".
- All Stainless Steel construction.
- Wash tank screens, which filter recirculating wash water, prevent soil from entering spray arms.
- 3-door feature for straight or corner applications.
- Automatic heat exchange condenser wash-down feature.
- Rinse PRV supplied (Pressure Regulating Valve).
- Field convertible from three phase to single phase.

### AVAILABLE OPTIONS

- Alternative electrical available for export.
- Stainless steel dishtables
- Dual power supply connections



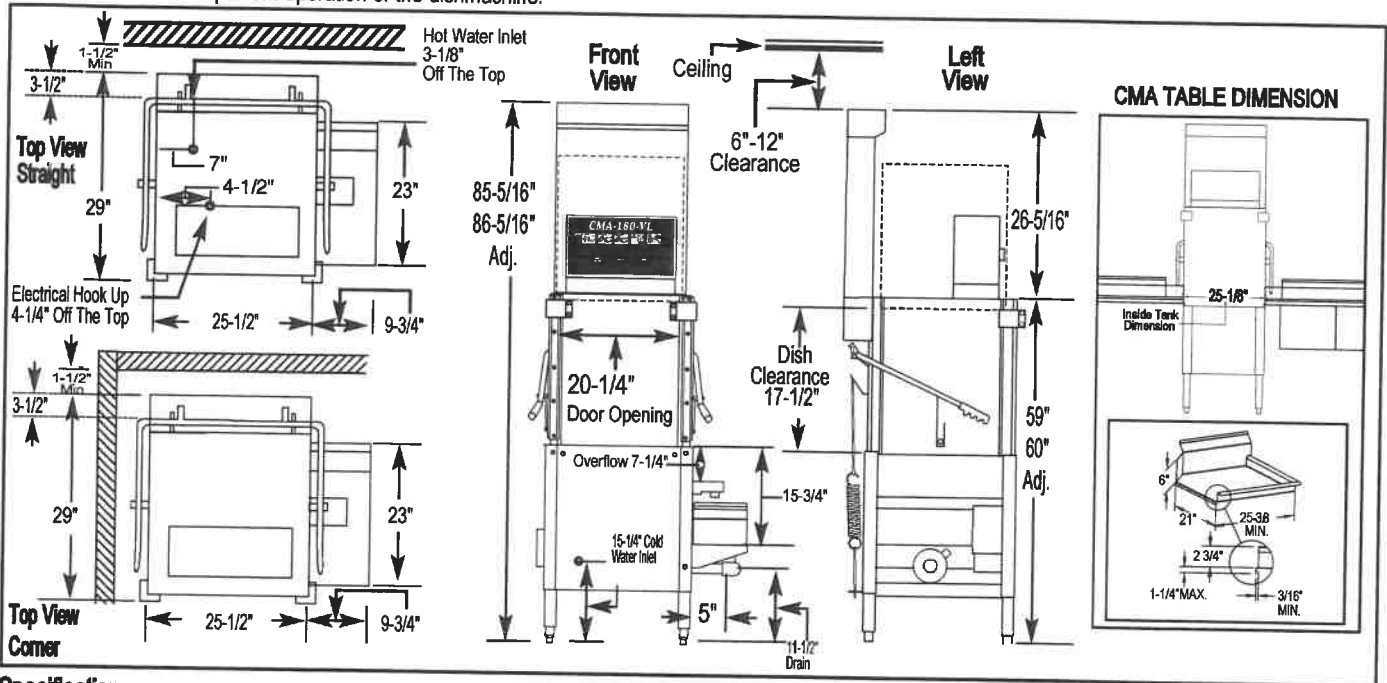


# CMA-180-VL

High Temperature  
3- Door Ventless  
Single Rack Dishwasher

### 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-180-VL                                 | USA                            | METRIC              | USA                                | METRIC                                  |
|--|--------------------------------|---------------------|------------------------------------|---|
| <b>WATER CONSUMPTION PER RACK (MAX) PER HOUR</b> | .89 GAL<br>36 GPH              | (3.37 L)<br>(136 L) | <b>WASH PUMP MOTOR HP</b>          | 1<br>1                                  |
| <b>OPERATING CYCLE</b>                           |                                |                     | <b>DIMENSIONS</b>                  |   |
| WASH TIME - SEC.                                 | 49                             | 49                  | DEPTH                              | 29" (76.7cm)                            |
| RINSE TIME - SEC.                                | 12                             | 12                  | WIDTH (OUTSIDE DIMENSION)          | 25-1/2" (65cm)                          |
| STEAM EVACUATION                                 | 30                             | 30                  | TOTAL HEIGHT                       | 85-5/16"-86-5/16" (216-217cm)           |
| TOTAL CYCLE                                      | 90                             | 90                  | STANDARD TABLE HEIGHT              | 34" (86.3cm)                            |
| <b>OPERATING CAPACITY</b>                        |                                |                     | MINIMUM FAN CLEARANCE              | 6" (15.2cm)                             |
| RACKS PER HOUR                                   | 40                             | 40                  | MAX CLEARANCE FOR DISHES           | 17-1/2" (44cm)                          |
| <b>WASH TANK CAPACITY</b>                        | 8 GAL.                         | (30.3 L)            | DRAIN CONNECTION (OFF FLOOR)       | 11-1/2"-12-1/2" (29-32cm)               |
| <b>PUMP CAPACITY</b>                             | 52 GPM                         | (197 LPM)           | <b>STANDARD DISHRACK</b>           |   |
| <b>WATER REQUIREMENTS</b>                        |                                |                     | DIMENSIONS                         | 1<br>1<br>20" x 20" (50.8 X 50.8cm)     |
| COLD WATER                                       | 41-65°F                        | (5°C-18°C)          | <b>ELECTRICAL RATING</b>           | <b>VOLTS</b>                            |
| HOT WATER  | 120°F-140°F                    | (49°C-60°C)         |                                    | <b>PHASE</b>                            |
| DRAIN CONNECTION                                 | 2"                             | (5.1cm)             | INCLUDES                           | 208                                     |
| RINSE PRESSURE SET                               | 20 ±5psi                       | (1.41 kg/cm²)       | REQUIRED 12kW                      | 240                                     |
| HOT WATER INLET                                  | 1/2"                           | (1.3cm)             | BOOSTER                            | 208                                     |
| COLD WATER INLET                                 | 1/2"                           | (1.3cm)             |                                    | 240                                     |
|  |                                |                     |                                    | 3                                       |
|  |                                |                     |                                    | 3                                       |
| <b>OPERATING TEMPERATURE</b>                     |                                |                     | <b>APPROXIMATE SHIPPING WEIGHT</b> | 528# (239kg)                            |
| WASH-°F (MIN)                                    | 155°F-160°F                    | (68°C-71°C)         | <b>SHIPPING DIMENSIONS</b>         | PALLET & WOODEN CRATE @ 41" X 41" X 86" |
| RINSE-°F (MIN)                                   | 180°F-195°F                    | (82°C-90°C)         |                                    |   |
| <b>HEAT LOAD TO ROOM</b>                         | LATENT 7,986<br>SENSIBLE 5,005 |                     |                                    |   |

### Summary Specifications: Model CMA-180-VL

The model CMA-180-VL single tank, high temperature dishwasher is designed for years of trouble free service, producing sparkling results while conserving energy, water and chemicals. This machine is supplied with a built-in 12 kW booster heater required for "Ventless" feature to function. The CMA-180-VL comes standard with the 3-door feature for straight or corner applications. Unique soil purging system filters wash water and plate debris into an external tray. The CMA-180-VL is NSF, UL, and CUL approved. Constructed entirely of stainless steel.

**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 reserves the right to modify specifications or discontinue models without prior notification.

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