



CMA-66H

High Temperature
66" Conveyor
Dishwasher



FEATURES:

- NEW** Auto re-fill system.
 - 205 racks / 820 covers per hour.
 - Economical to operate. Uses only .94 gallons of water per cycle.
 - Four-stage washing process provides pre-wash, dual power wash and final rinse all in a 66" machine.
 - Automatic soil purging system filters wash water and traps plate debris into an external tray. Tray can be easily removed for dumping contents.
- NEW** Brass rockerarm bearing (extends longevity) newly engineered.
 - All stainless steel construction offers durable performance and years of trouble free operation.
- NEW** Upgraded high load power contactors.
 - Built-in chemical resistant industrial 10kW heater is proven to be more durable than commercial style heaters.
 - Large 19" high opening accommodates larger items and utensils.
 - Auto start/stop makes operation safe and easy.
 - Includes table limit switch and rack saver arm that protect the machine, dishracks and table from damage.
 - Two speed settings available for optimum cleaning performance.
 - Auto Fill.
 - Built-in Poly Pro™ scrap accumulator.



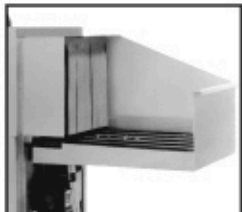
Rack saver clutch system with new brass rockerarm bearing protects the machine, dishracks and table from damage.



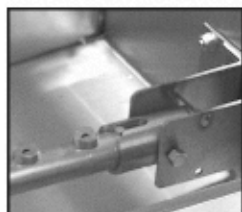
Four-stage washing process provides pre-wash, dual power wash and final rinse all in a 66" machine.



Large 19" high opening accommodates larger items and utensils.



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



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



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

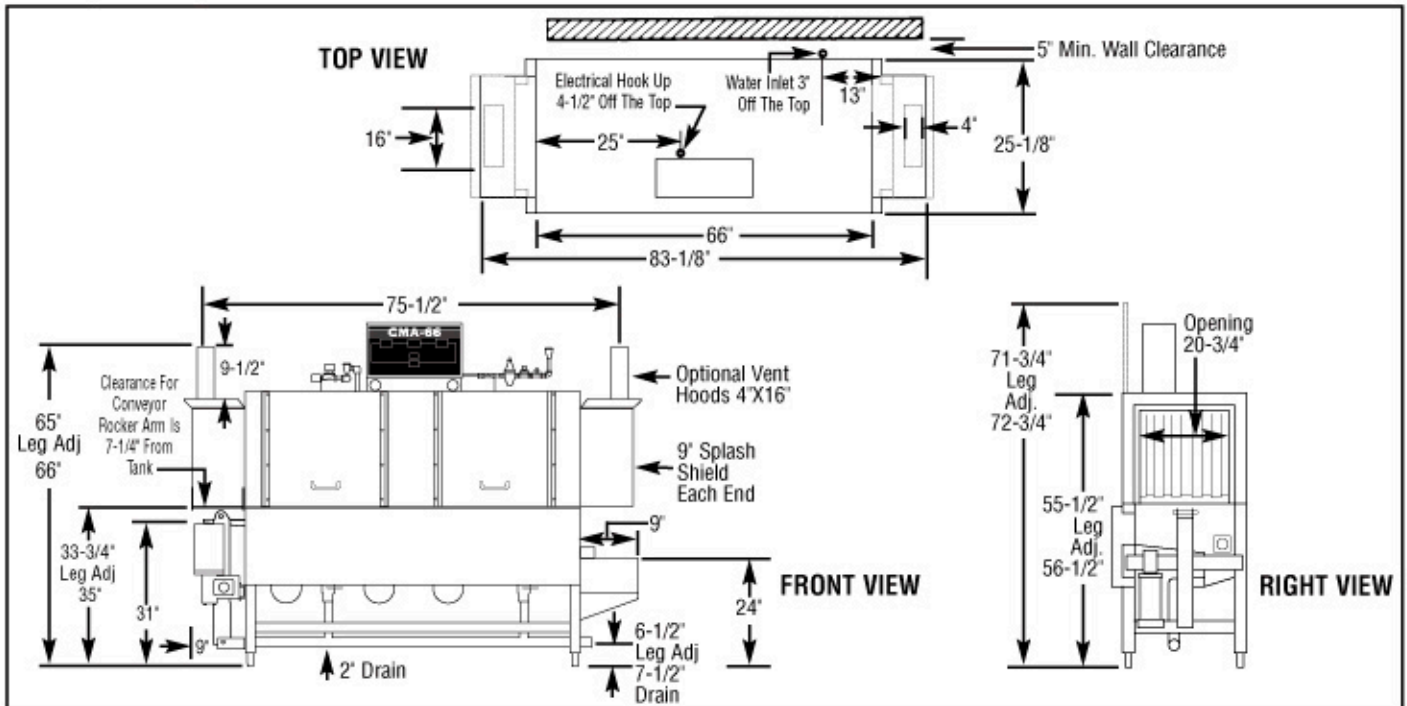




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WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL CMA-66H	USA	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED)	205	205		
CONVEYOR SPEED	5.7 FT./MIN.	(174 CM/MIN.)		
DRAIN	2"	-		
(3) WASH PUMP MOTORS HP	1	1		
CONVEYOR MOTOR HP	1/3	1/3		
WATER INLET - FILL	3/4"	-		
WATER INLET - FINAL RINSE	1/2"	-		
WASH TANK CAPACITY				
PRE-WASH	5.25 GAL	(20.0 L)		
WASH	13.25 GAL	(50.0 L)		
TOTAL	18.5 GAL	(70 L)		
WASH PUMP CAPACITY				
EACH	52 GPM	(197 LPM)		
OPERATING TEMPERATURE				
WASH	150°F-160°F	(68°C-71°C)		
FINAL RINSE	180°F-195°F	(82°C-90.5°C)		
WATER CONSUMPTION				
PER RACK (FINAL RINSE)	.94 GAL	(3.6 L)		
PER HOUR (FINAL RINSE)	192 GPH	(726.8 LPH)		
DIMENSIONS				
DEPTH	25-1/8"	(64cm)		
WIDTH	66"	(167.64cm)		
HEIGHT	55-1/2"-56-1/2"	(140.97-143.51cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAX HEIGHT CLEARANCE FOR DISHES	19"	(48cm)		
STANDARD DISHRACK DIMENSIONS	1	1		
	19-3/4"X19-3/4"	(50X50cm)		
ELECTRICAL RATING	VOLTS	PHASE	AMPS	
	208	1	71	
	240	1	78	
	208	3	40	
	240	3	44	
ELECTRIC TANK HEATER	10kW			
SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT OR LEFT TO RIGHT) WHEN ORDERING				
CMA-66H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM				
ENTRANCE END 200 MAX	DISCHARGE END 400 MAX	TOTAL CFM 600 MAX		
SHIPPING WEIGHT APPROXIMATE	750#			(340.2kg)

Summary Specifications: Model CMA-66H

The Model CMA-66H high temperature conveyor dishwasher meets NSF, UL, and CUL sanitation and construction standards utilizing 180°F final rinse water. The CMA-66H performs four separate washing functions including a built-in pre-wash, dual wash and final rinse all in a 66" space. The CMA-66H washes up to 205 racks per hour and uses a minimum .94 gallons of water per rack while achieving sparkling, clean, dry dishes. Constructed entirely of stainless steel.

Available Models

- CMA-66H R/L Right to Left
- CMA-66H L/R Left to Right

Available Options

- Corner Feed Table Standard (**FACTORY INSTALLED ONLY**)
- Alternative electrical options
- Also available at 167 racks/hr
- Stainless steel dishtables

- Vent Hood with 4" X 16" Vent and Damper Control (2 per set)
- Motor Cover
- Hatco C-24 Booster Heater (40°F Rise)
- Hatco C-45 Booster Heater (70°F Rise)

