



A JohnsonDiversey Company



CMA-66L
Chemical Sanitizing
66" Conveyor
Dishwasher

Item. # _____



FEATURES:

- 242 racks / 968 covers per hour.
- Economical to operate. Uses only .8 gallons of water per cycle.
- Four-stage washing process provides pre-wash, dual power wash and final rinse all in a 66" machine.
- Unique soil purging system filters wash water and traps plate debris into an external tray. Tray can be easily removed for dumping contents.
- Heavy duty 12 and 14 gauge 304 stainless steel construction offers durable performance and years of trouble free operation.
- 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.
- Three speed settings available for optimum cleaning performance.

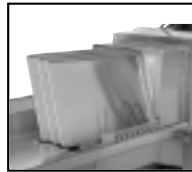
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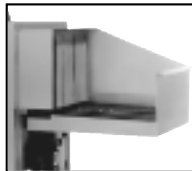
Rack saver arm protects the machine, dishracks and table from damage.



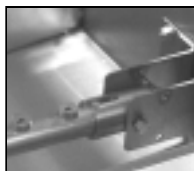
Four-stage washing process provides pre-wash, power wash and final rinse all in a 66" machine.



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!**



Top mounted controls include easy to read temperature gauges and complete operating instructions.

AIA # _____

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

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

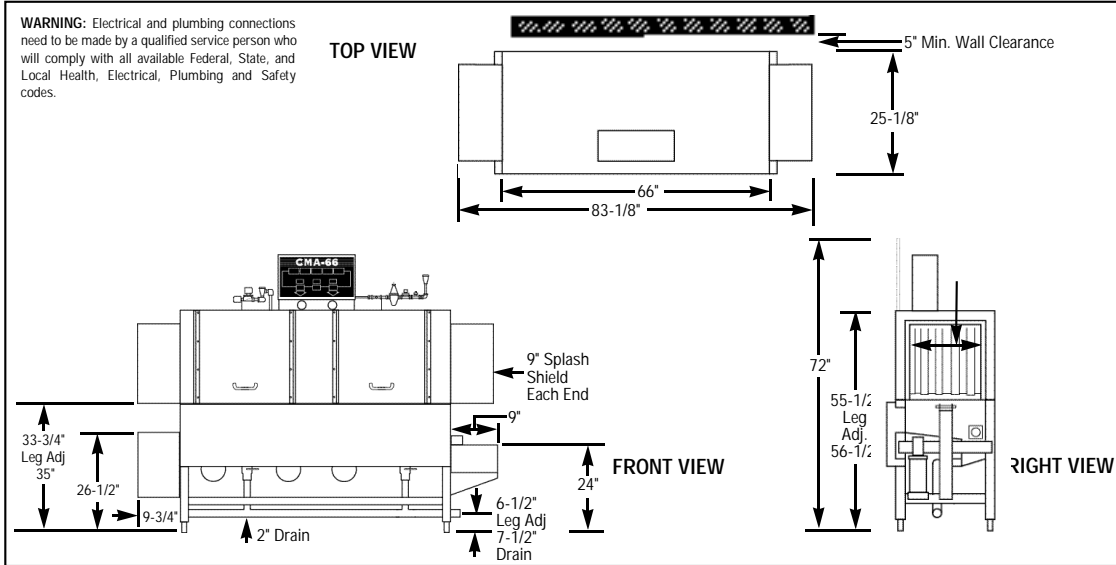
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Specifications:

MODEL CMA-66L	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	66"	(167.64cm)	
DRAIN	2"	-	HEIGHT	69-1/2" (73" door open)	(176.5cm)	
(3) WASH PUMP MOTORS HP	1	1	STANDARD TABLE HEIGHT	34"	(86cm)	
CONVEYOR MOTOR HP	1/3	1/3	MAX HEIGHT CLEARANCE FOR DISHES	19"	(48cm)	
WATER INLET - FILL	3/4"	-	STANDARD DISHRACK			
WATER INLET - FINAL RINSE	1/2"	-	DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)	
WASH TANK CAPACITY			ELECTRICAL RATING	VOLTS	PHASE	AMPS
PRE-WASH	5.25 GAL	(20.0 L)		208	1	65
WASH	13.25 GAL	(50.0 L)		240	1	68
TOTAL	18.5 GAL	(70 L)		208	3	42
				240	3	45
WASHPUMP CAPACITY			ELECTRIC TANK HEATER	10kW		
EACH	38 GPM	(143.8 LPM)	SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT OR LEFT TO RIGHT) WHEN ORDERING			
OPERATING TEMPERATURE			SHIPPING WEIGHT			
WASH	140°F-150°F	(60°C/65.5°C)	APPROXIMATE	750#	(340.2kg)	
FINAL RINSE	140°F-150°F	(60°C/65.5°C)				
WATER CONSUMPTION						
PER RACK (FINAL RINSE)	.8 GAL	(3 L)				
PER HOUR (FINAL RINSE)	192 GPH	(726.8 LPH)				

Summary Specifications: Model CMA-66L

The Model CMA-66L low energy, chemical sanitizing conveyor dishwasher meets NSF, UL, and CUL sanitation and construction standards WITHOUT the use of a BOOSTER HEATER. The CMA-66L performs three separate washing functions including a built-in pre-wash, all in a 66" space. The CMA-66L washes up to 242 racks per hour and uses a minimum .8 gallons of water per rack while achieving sparkling, clean, dry dishes.

Available Models

- CMA-66LR/L Right to Left
- CMA-66LL/R Left to Right

Available Options

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

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