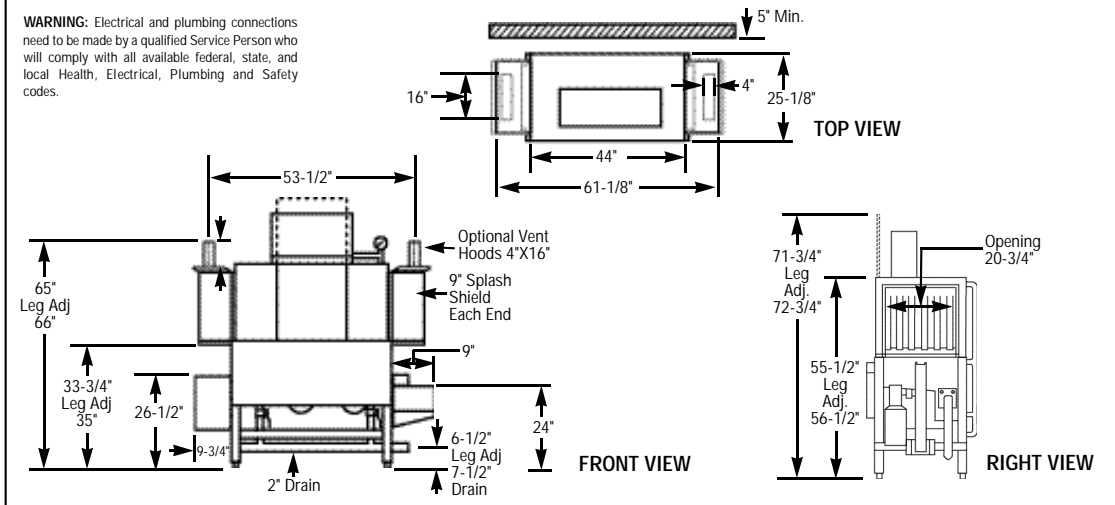




# CMA-44H

High Temperature  
44" Conveyor  
Dishwasher

**WARNING:** Electrical and plumbing connections need to be made by a qualified Service Person who will comply with all available federal, state, and local Health, Electrical, Plumbing and Safety codes.



Spec. #

## Specifications:

MODEL CMA-44H	USA	METRIC		USA	METRIC		
<b>OPERATING CAPACITY</b>			<b>DIMENSIONS</b>				
RACKS PER HOUR (NSF RATED)	205	205	DEPTH	25-1/8"	(64cm)		
CONVEYOR SPEED	5.7 FT./MIN.	(174 CM/MIN.)	WIDTH	44"	(111.7cm)		
DRAIN	2"	-	HEIGHT	55-1/2"-56-1/2"	(140.97-143.51cm)		
CONVEYOR MOTOR HP	1/3	1/3	STANDARD TABLE HEIGHT	34"	(86cm)		
WASH PUMP MOTORS HP (2)	1	1	MAX HEIGHT CLEARANCE FOR DISHES	19"	(48cm)		
WATER INLET - FILL	3/4"	-	<b>STANDARD DISHRACK</b>	1	1		
WATER INLET - FINAL RINSE	1/2"	-	DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)		
<b>WASH TANK CAPACITY</b>			<b>ELECTRICAL RATING</b>	<b>VOLTS</b>	<b>PHASE</b>	<b>AMPS</b>	
PRE-WASH	4.25 GAL	(16.0 L)		208	1	61	
WASH	11.75 GAL	(44.5 L)		240	1	65	
TOTAL	16.0 GAL	(60.5 L)		208	3	38	
				240	3	42	
<b>WASH PUMP CAPACITY</b>			<b>BOOSTER HEATER</b>	10kW			
EACH	73 GPM	(276 LPM)	<b>SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING</b>				
<b>OPERATING TEMPERATURE</b>			<b>CMA-44H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM</b>				
WASH - °F (MIN)	150°F-160°F	(68°C-71°C)	ENTRANCE	END 200 MAX	DISCHARGE	END 400 MAX	TOTAL CFM 600 MAX
FINAL RINSE - °F (MIN)	180°F-195°F	(82°C-90°C)					
<b>WATER CONSUMPTION</b>			<b>SHIPPING WEIGHT</b>				
PER RACK (RINSE)	.94 GAL	(3.6 L)	APPROXIMATE	662#		(300kg)	
PER HOUR (RINSE)	192 GPH	(726.6 LPH)					

## Summary Specifications: Model CMA-44H

The Model CMA-44H high temperature conveyor dishwasher meets NSF, UL, and CUL sanitation and construction standards utilizing 180°F final rinse water. The CMA-44H performs three separate washing functions including a built-in pre-wash, all in a 44" space. The CMA-44H washes up to 205 racks per hour and uses a minimum .94 gallons of water per rack while achieving sparkling, clean, dry dishes.

### Available Models

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

### Available Options

- Corner Feed Table
- Vent Hood with 4" x 16" Vent and Damper Control (2 per set)
- Alternative electrical options
- C-24 Hatco Booster Heater (40° rise), other sizes available
- Also available at 167 racks/hr
- Stainless steel dishtables
- Auto Fill
- Motor Cover
- Drain Water Tempering Kit

AIA #