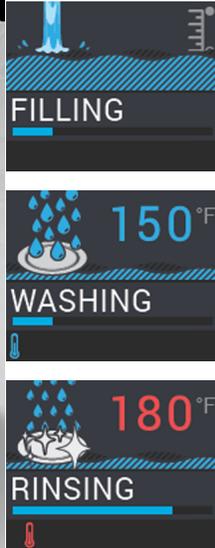




# HIGH TEMPERATURE UNDERCOUNTER DISHWASHER/GLASSWASHER



NEW LCD Display Graphics

## UC65e M3

High Temperature Sanitizing Undercounter  
Dishwasher/Glasswasher

### FEATURES

- 30 racks / 120 covers per hour.
- Top mounted LCD display constantly informs user of machine status. Controls are easy to understand and simple to operate.
- Pumped wash and fresh water final rinse ensures excellent results.
- Safe T Temp feature ensures high temperature final rinse every cycle.
- Fully automatic cycle for easy operation.
- Automatic fill.
- All stainless steel construction assures long life and years of trouble free operation.
- Double wall tank construction for quiet operation.
- Large 14-1/2" door opening accommodates larger dishes and glasses.
- Operator friendly removable spray arm system features upper and lower wash and rinse arms for easy cleaning.
- Built-in chemical pumps assure consistent chemical usage.
- 4kW Internal booster heater standard.
- 2kW Wash tank heater.
- Pumped drain allows for flexible installation. Requires no floor drain.
- Auto drain with automatic wash of interior at shut down.
- 2 racks included.
- Built-in prime switches.
- Built-in instant start.
- Door safety switch makes operation safe.
- 4 Leveling feet provided.

### AVAILABLE OPTIONS



48" Undercounter dishtable  
with Pre-Rinse

- Drain Tempering Kit
- Drain Board
- 6kW Booster Heater Element



Universal Pedestal



Low Chemical Alarm



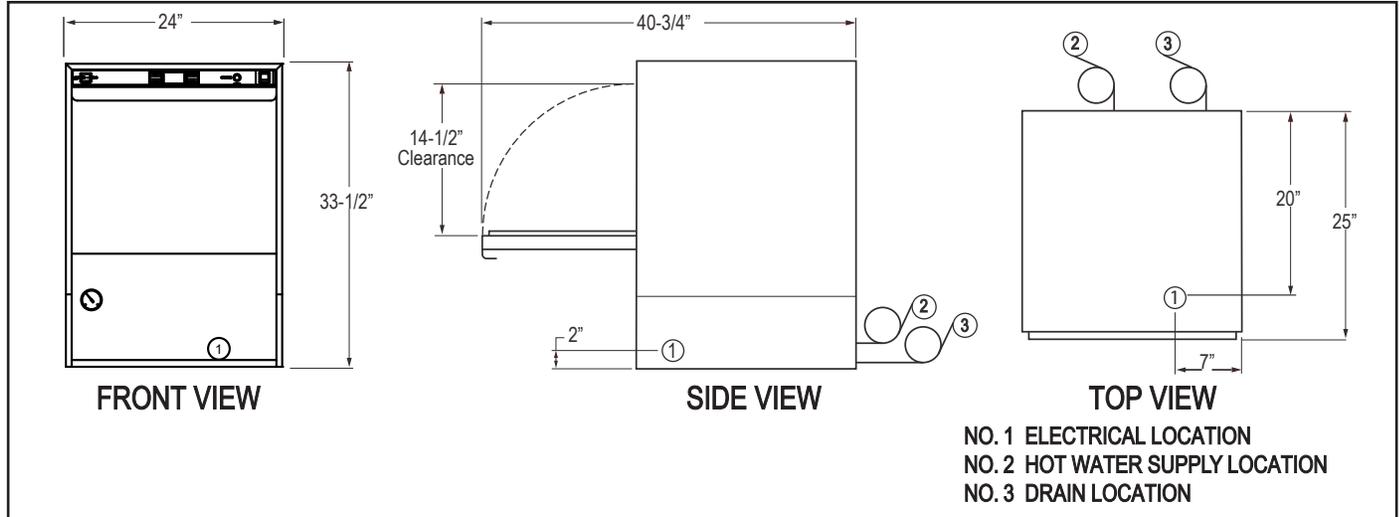


# UC65e M3

High Temp Undercounter Dishwasher And Glasswasher

### WARNINGS:

- Plumbing and electrical connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes. Plumber and electrician note: FAILURE TO FOLLOW INSTALLATION INSTRUCTIONS WILL VOID WARRANTY!
- 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 M3	USA	METRIC		USA	METRIC					
<b>WATER CONSUMPTION</b>			<b>FRAME DIMENSIONS</b>							
PER RACK	.8 GAL	(3.2 L)	DEPTH	25"	(63.5 cm)					
PER HOUR	24 GAL	(90.8 L)	WIDTH	24"	(60.9 cm)					
<b>OPERATING CYCLE</b>			HEIGHT	33-1/2"	(85.1 cm)					
WASH TIME-SEC	100	100	MAX HEIGHT CLEARANCE FOR DISHES	14-1/2"	(36.8 cm)					
RINSE TIME-SEC	15	15	<b>STANDARD DISHRACK</b>	1	1					
DWELL-SEC	5	5	DIMENSIONS	20" x 20"	(50.8 X 50.8CM)					
TOTAL CYCLE-SEC	120	120	<b>MOTOR</b>	1HP						
<b>OPERATING CAPACITY</b>			<b>HEATERS</b>							
RACKS PER HOUR	30	30	WASH TANK HEATER	2kW						
Required Minimum Temperature	110°F	(43°C)	BOOSTER HEATER(40°F rise w/ 4kW; 70°F rise w/ 6kW)	4kW standard, 6kW optional -						
Recommended Minimum Temperature	140°F	(60°C)		<b>FIELD INSTALLATION ONLY</b>						
WATER CONNECTION (flexible hose) (supplied)	1/2" I.D.		<b>ELECTRICAL</b>	<b>VOLTS</b>	<b>PHASE</b>	<b>AMPS</b>	<b>ELECTRICAL</b>	<b>VOLTS</b>	<b>PHASE</b>	<b>AMPS</b>
DRAIN CONNECTION (6 ft. flexible hose) (supplied)	3/4" I.D.		<b>RATING* W/ 4kW</b>	208	1	24	<b>RATING* W/ 6kW</b>	208	1	29
FLOW PRESSURE	18-22 PSI	1.2-1.5 kg/cm <sup>2</sup>	<b>BOOSTER</b>	240	1	26	<b>BOOSTER</b>	240	1	31
<b>CYCLE TEMPERATURES</b>			*THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND. NO GFI.							
WASH (minimum)	150°F	(66°C)								
RINSE (minimum)	180°F	(82°C)	<b>SHIPPING WEIGHT</b>	165#						75kg
			<b>SHIPPING DIMENSIONS</b>	PALLET & BOX @ 25" X 25-1/2" X 39-1/2"						

### Summary Specifications: UC-65e M3

Specified unit will be a CMA model UC65e-M3 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 180F 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.



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.

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