



Dual Door Pass Through Glasswasher





The GWX-200 can be loaded, unloaded or operated from either side of the bar



Front Door loading by server staff made easy and efficient.



Back Door for bartender makes it easy to continue to serve customers while machine is producing clean sanitized glassware.



Front Door Controls are easy to read and simple to operate by server staff.

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Back Door Control has a single "Start" switch making it simple and easy to operate from barside.

FEATURES:

- Stands 40" tall, with 11-1/4" clearance for glassware, and was designed to fit under any standard bar.
- At 30 racks per hour, this model has the capacity of 600 plus glasses per hour.
- 2-minute cycle-time, with water usage of 1.70 gallons of water per cycle.
- Uses 19-3/4"X19-3/4" standard racks.
- Stainless Steel construction for long term use and durability. Panels on the top and sides are a standard feature.
- Door safety switch system: This system automatically stops the operation, if either door is accidentally opened. This offers protection to both the serving staff and the back bar personnel.
- Chemical dispenser: The standard 3-product chemical dispensing system is mounted internally for space-saving in the underbar area.
- Revolving upper and lower Stainless Steel wash/rinse arms are standard. This system ensures maximum surface coverage of all types of glassware.
- Temperature gauge: Mounted on top and can be easily monitored.
- Sustainer heater for maintaining wash water temperature.
- Built-in Hot Water Assurance System guarantees hot water every cycle.
- Pump protection screen filters are HD Stainless Steel and can be easily removed and cleaned.
- Stainless sump screen to filter wash/rinse water that feeds wash/rinse arms.
- All Stainless Steel wash pump.
- Stainless Steel Legs 6" (set of 4)

Available Options

- Sanitizer Alarm
- Stainless Steel Legs 4" (set of 4)







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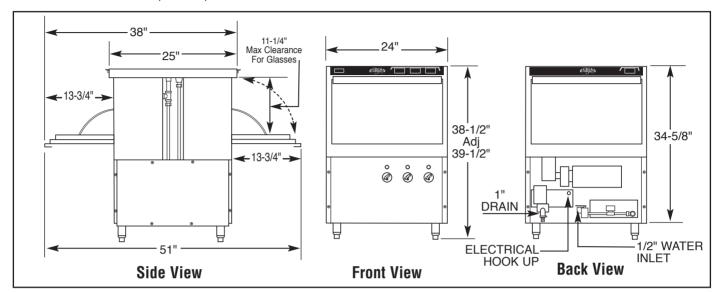




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WARNINGS:

- 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 GWX-200	USA	METRIC		USA	METRIC
OPERATING CAPACITY	00 (000 PLUO OLAGOEO)	00 (000 PLUO OL 400F0)	WASH PUMP MOTOR HP	1	1
RACKS PER HOUR	30 (600 PLUS GLASSES)	30 (600 PLUS GLASSES)	DIMENSIONS		
OPERATING CYCLE			DEPTH	25"	(63.5cm)
WASH TIME-SEC	58	58	WIDTH	24"	(61cm)
RINSE TIME-SEC	32	32	HEIGHT	38-1/2"-39-1/2"	(97.8-100.3cm)
DWELL/TIME-SEC	30	30	MAXIMUM CLEARANCE		(**************************************
TOTAL CYCLE TIME	120	120	FOR GLASSWARE	11-1/4"	(28.57cm)
WASH TANK CAPACITY	1.7 GAL.	(6.45 L)		11 1/4	(20.07 0111)
WASH PUMP CAPACITY	35 GPM	(132 LPM)	STANDARD DISHRACK	1	1
MINIMUM TEMPERATURE REQUIRED			DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
WASH TEMP.	120°F	(50°C)	ELECTRICAL RATING	VOLTS	AMPS
WATER CONSUMPTION				115	16
PER RACK	1.7 GAL.	(6.45 L)			
PER HOUR	40.8 GPH	(154.4 LPH)	SHIPPING WEIGHT		
WATER INLET	1/2"	(1.27 cm)	APPROXIMATE	244#	(110.6kg)
DRAIN	1"	(2.54cm)		//	(115.0kg)

Summary Specifications: Model GWX-200 Dual Door Pass Through Glasswasher

The GWX-200 glasswasher is designed to produce sparkling clean glassware utilizing our unique Hot Water Assurance System. The GWX-200 is easy to use, fast and efficient, while conserving water, energy and chemicals. Built-in sustainer heater provides continuous 130°F hot water every cycle. The GWX-200 is constructed entirely of stainless steel and is equipped with an integrated chemical delivery system. The GWX-200 incorporates a pump purging system that improves results by eliminating soil and chemical carryover during rinse cycle.

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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