



CDM 5 K

COMMERCIAL CUTLERY DRYER/POLISHER
SANITIZER

5,000 PIECES/HOUR

Efficient Cutlery Cleaning for Restaurants and Catering Businesses

Introducing the SilverShine™ CDM-6K, the ultimate solution for efficiently polishing and drying cutlery in high-volume settings such as restaurants, banquet halls, event rental companies, casinos, hotels, and convention centers. This state-of-the-art machine is designed to handle up to 5,000 pieces of flatware per hour, ensuring your cutlery is always spotless and ready for service.



Key Features:

- **Silvershine™ Technology:** ensures spotless, consistent cutlery for an enhanced guest experience.
- **High-Volume Capacity:** Processes up to 6,000 pieces per hour – ideal for large venues and reducing labor.
- **Award-Winning Design:** Recipient of the Kitchen Innovations 2007 Award from the NRA for outstanding performance and innovation.

About Us

Campus Products is a family-owned U.S. company offering innovative equipment for the foodservice industry. Our solutions improve hygiene, reduce labor, and enhance presentation. Trusted by restaurants, caterers, and hospitality professionals nationwide.

Contact us:

+1 905.829.2355

More Information:

www.cpushine.com



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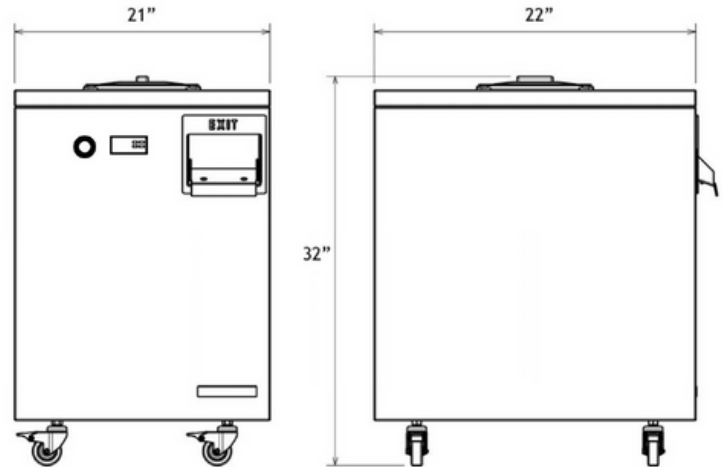
Specifications

Amps:	5.80
Watts:	1200
Dimensions (L x W x H):	21" x 22" x 32"
Volts:	120V 60 Hz
Shipping Weight:	232 lbs.
Capacity:	5,000 pieces/hour



Performance Features:

- Long-life heating element reaches up to 338°F for effective sanitizing
- Constant internal temperature: 150°F–170°F
- UV-C germicidal lamp (253.7nm) eliminates bacteria
- Granulate lasts up to 400 hours
- Easy-access service panel
- One-button operation with safety shut-off
- Quiet and vibration-free

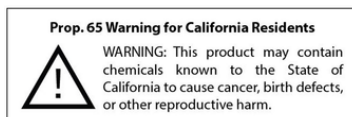


Included Accessories:

- Custom bus bin with perforated insert
- Initial batch of vacuum sealed, dust-free vegetable granulates (20lb tub)
- Operations/maintenance manual
- Additional UV-C Lamps
- Additional bins with perforated inserts

Construction Features:

- Stainless steel construction throughout
- Heavy-duty Stainless-Steel exterior with polished finish to withstand tough kitchen environments
- Solid steel frame on constructed sub frame for years of use
- Patented INOX stainless steel NAUTILUS tub to withstand heat
- Powder-coated steel vibration grid
- Powerful HD electric motor with efficient low amp. draw
- Protected UVC* Germicidal lamp with automatic cut-off
- Tough, thick plastic discharge chute
- Moisture resistant heavy duty steel springs (4) to transfer energy to frame



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