



CDM STAR

COMMERCIAL CUTLERY DRYER/POLISHER
SANITIZER

2,500 PIECES/HOUR

Efficient Cutlery Cleaning for Restaurants and Catering Businesses

Introducing the SilverShine CDM Star, the ultimate solution for efficiently sanitizing, drying, and polishing cutlery and servingware in high-volume settings like restaurants, wine bars, wineries, banquet halls, caterers, and hotels. This state-of-the-art machine handles 2,000 to 2,500 pieces of flatware per hour, ensuring your cutlery is always spotless and ready for service.



Key Features:

- **Advanced Technology:** Sanitizes, dries, and polishes cutlery using vegetable granulate and UV-C light to eliminate bacteria and viruses.
- **Silvershine™:** Delivers spotless, consistent results to elevate the dining experience.
- **High Capacity:** Handles up to 2,500 pieces per hour, saving time and labor.

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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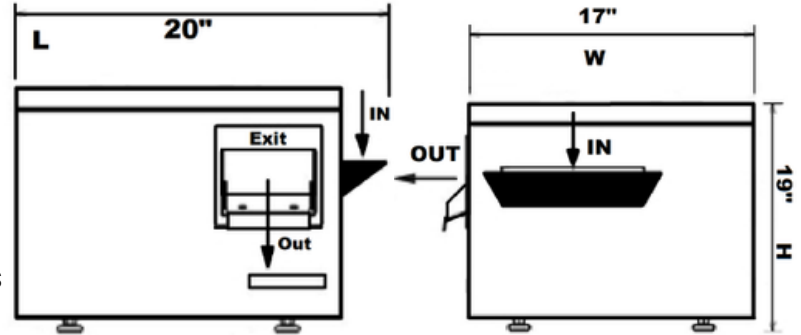
Specifications

Amps:	3.50
Watts:	400
Dimensions (L x W x H):	20" x 17" x 19"
Volts:	120V 60 Hz
Shipping Weight:	232 lbs.
Capacity:	2,500 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

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

Prop. 65 Warning for California Residents



WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

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