



HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

EST-66

High Temperature-Low Temperature
66" Conveyor Dishmachine

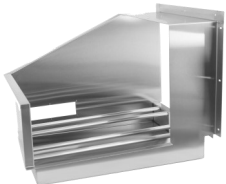


Available as Left or Right.
(Must Specify)

FEATURES

- Automatic water control system.
- 249 racks / 996 covers per hour.
- Economical to operate. Uses only .46 gallons of water per rack of dishes.
- Single control switch activation.
- Power rinse heater system.
- Unique 4-stage washing process provides 2 wash stations, power heated rinse and final rinse all in a 66" machine.
- Automatic soil purging system filters wash water and traps plate debris into an external tray. Tray can be easily removed for cleaning.
- All stainless steel construction offers durable performance and years of trouble-free operation.
- Chemical resistant industrial heaters are proven to be more durable than commercial grade heaters.
- Large 19" opening accommodates larger items and utensils.
- Auto start/stop makes operation more energy efficient.
- Easy to remove and replace curtains for cleaning.
- Includes table limit switch and rack saver clutch system that protects the machine, dishracks and table from damage.
- 316 grade stainless steel chemical injection chamber.
- Includes 2 racks.

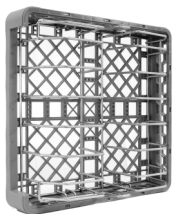
CMA MODEL: EST-66



Corner Feed Table
Left or Right: must specify
Factory Installed Only



Vent Hoods 4" x 16"
with Damper Control (2 per set)



Sheet Pan Rack



E-Temp
CMA Booster Heater (40° and 70° rise)
Only available in 3 phase with 70° rise
Standard voltage 208-230V three phase
Factory Installed Only

AVAILABLE OPTIONS

- Stainless Steel dishtables
- Drain Water Tempering Kit
- Scrap Trap Single Drain Connection Kit
- 208V-240V / 480V
- Exhaust Fan Control
- 6" Taller Model Available (EXT)

Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers as required by some states.



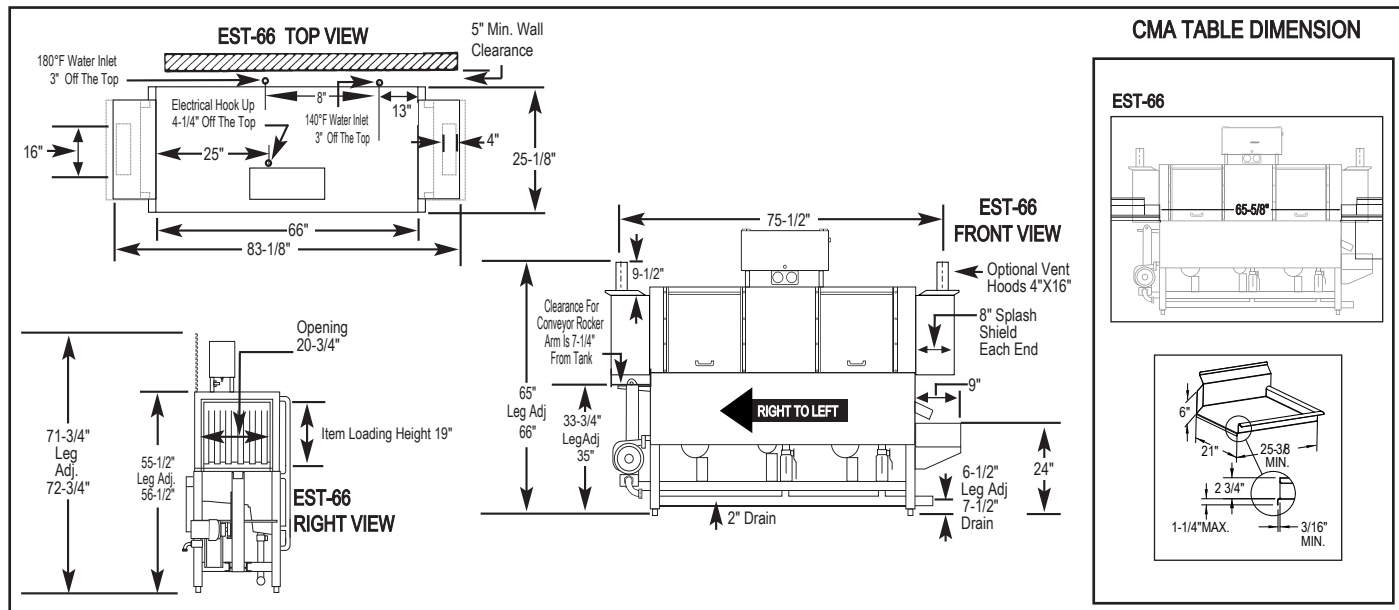


EST-66

High Temperature
Low Temperature
66" Conveyor Dishwasher

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 dishwasher.



Specifications:

MODEL EST-66 H/L	USA	METRIC	USA	METRIC
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)243	249	249	DIMENSIONS	
CONVEYOR SPEED	6.75 FT./MIN.	(206 CM/MIN.)	DEPTH	25-1/8" (64cm)
WASH PUMP MOTORS HP	1	1	WIDTH	66" (167.64cm)
RINSE PUMP MOTOR HP	1/3	1/3	HEIGHT	55-1/2"-56-1/2" (142-143cm)
CONVEYOR MOTOR HP	1/8	1/8	STANDARD TABLE HEIGHT	34" (86cm)
WATER INLET - FILL	1/2"	(1.27cm)	MAX LOADING HEIGHT FOR WARES	19" (48cm)
WATER INLET - FINAL RINSE	1/2"	(1.27cm)	STANDARD DISHRACK DIMENSIONS	1 20" x 20" (50.8 X 50.8cm)
DRAIN SIZE	2"	(5.1cm)	ELECTRICAL RATING	VOLTS
FINAL RINSE PRESSURE	20 ± 5psi	(1.41 kg/cm ²)		PHASE
WASH TANK CAPACITY EST-66				AMPS
PRE-WASH	2.5 GAL	(9.5 L)		
WASH	11.75 GAL	(44.5 L)		
PRE-RINSE	4.25 GAL	(16 L)		
TOTAL	18.5 GAL	(70.0 L)		
WASH PUMP CAPACITY				
EACH	52 GPM	(197 LPM)		
OPERATING TEMPERATURE EST-66H			WASH TANK HEATER	13kW @ 208V (3 PHASE)
WASH	150°F-160°F	(66°C/71°C)	RINSE TANK HEATER	3kW @ 220V
PUMPED RINSE	160°F	(71°C)		
FINAL RINSE	180°F-195°F	(82°C/90°C)		
OPERATING TEMPERATURE EST-66L			SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING	
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)	EST-66H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM	
PUMPED RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)	ENTRANCE END 200 MAX	DISCHARGE END 400 MAX
FINAL RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)		TOTAL CFM 600 MAX
WATER CONSUMPTION			SHIPPING WEIGHT	
PER RACK (FINAL RINSE)	.46 GAL	(1.7 L)	APPROXIMATE	750# (340kg)
PER HOUR (FINAL RINSE)	114.54 GPH	(433.6 LPH)		

Summary Specifications: Model EST-66 Conveyor

The Models EST-66H high temperature and EST-66L Chemical Sanitizing conveyor dishwashers meets ETL sanitation, UL, and CUL construction standards. The EST-66 performs three separate washing functions including a built-in power rinse, all in a 66" space. The EST-66 washes up to 249 racks per hour and uses a mini-mum .46 gallons of water per rack while achieving sparkling, clean, dry dishes. Constructed entirely of stainless steel.

Call For Available Models (800-854-6417) or See web-Site: www.cmadishmachines.com 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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The Spirit of Excellence



HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

EST-66 EXT

High Temperature-Low Temperature
66" Conveyor Dishmachine



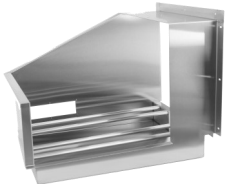
Available as Left or Right.
(Must Specify)

FEATURES

- Automatic water control system.
- 249 racks / 996 covers per hour.
- Economical to operate. Uses only .46 gallons of water per rack of dishes.
- Single control switch activation.
- Power rinse heater system.
- Unique 4-stage washing process provides 2 wash stations, power heated rinse and final rinse all in a 66" machine.
- Automatic soil purging system filters wash water and traps plate debris into an external tray. Tray can be easily removed for cleaning.
- All stainless steel construction offers durable performance and years of trouble-free operation.
- Chemical resistant industrial heaters are proven to be more durable than commercial grade heaters.
- Large 25" opening accommodates larger items and utensils.
- Auto start/stop makes operation more energy efficient.
- Easy to remove and replace curtains for cleaning.
- Includes table limit switch and rack saver clutch system that protects the machine, dishracks and table from damage.
- 316 grade stainless steel chemical injection chamber.
- Includes 2 racks.

CMA MODEL: EST-66 EXT

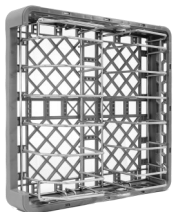
AVAILABLE OPTIONS



Corner Feed Table
Left or Right: must specify
Factory Installed Only



Vent Hoods 4" x 16"
with Damper Control (2 per set)



Sheet Pan Rack



E-Temp
CMA Booster Heater (40° and 70° rise)
Only available in 3 phase with 70° rise
Standard voltage 208-230V three phase
Factory Installed Only

- Stainless Steel dishtables
- Drain Water Tempering Kit
- Scrap Trap Single Drain Connection Kit
- 208V-240V / 480V
- Exhaust Fan Control
- 6" Shorter Model Available

Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers as required by some states.



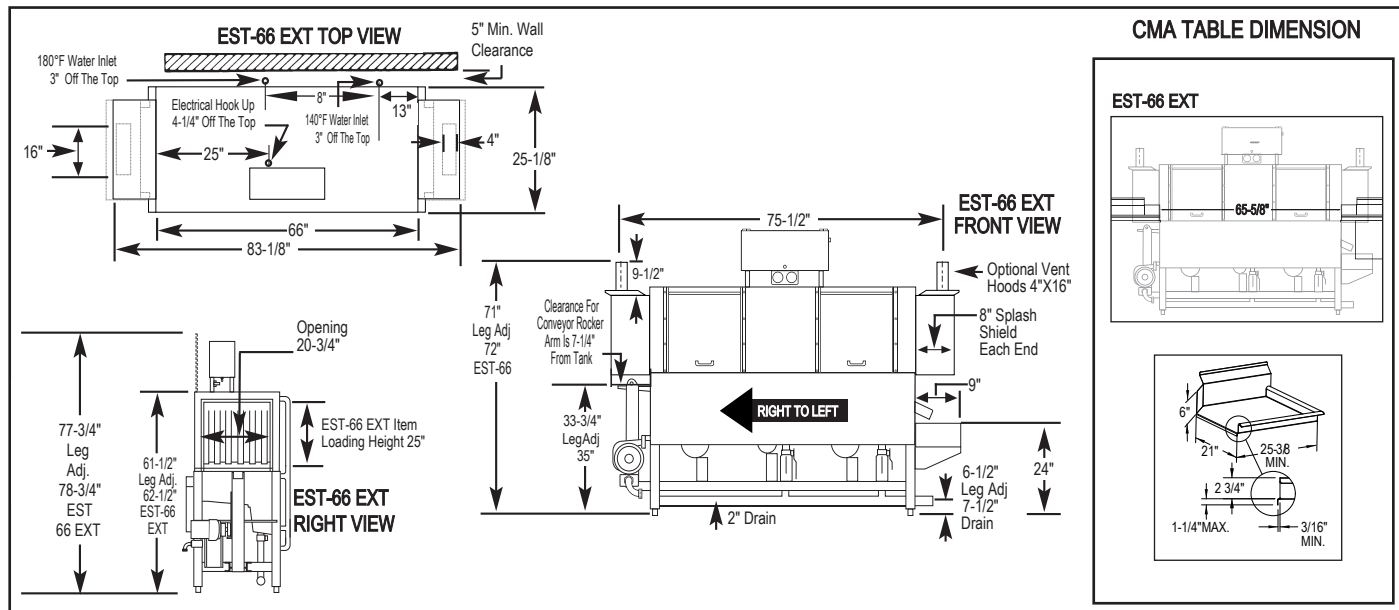


EST-66 EXT

High Temperature
Low Temperature
66" Conveyor Dishwasher

WARNINGS:

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- 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 EST-66 EXT H/L	USA	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED)243	249	249		
CONVEYOR SPEED	6.75 FT./MIN.	(206 CM/MIN.)		
WASH PUMP MOTORS HP	1	1		
RINSE PUMP MOTOR HP	1/3	1/3		
CONVEYOR MOTOR HP	1/8	1/8		
WATER INLET - FILL	1/2"	(1.27cm)		
WATER INLET - FINAL RINSE	1/2"	(1.27cm)		
DRAIN SIZE	2"	(5.1cm)		
FINAL RINSE PRESSURE	20 ± 5psi	(1.41 kg/cm ²)		
WASH TANK CAPACITY EST-66				
PRE-WASH	2.5 GAL	(9.5 L)		
WASH	11.75 GAL	(44.5 L)		
PRE-RINSE	4.25 GAL	(16 L)		
TOTAL	18.5 GAL	(70.0 L)		
WASH PUMP CAPACITY				
EACH	52 GPM	(197 LPM)		
OPERATING TEMPERATURE EST-66 EXT H				
WASH	150°F-160°F	(66°C/71°C)		
PUMPED RINSE	160°F	71°C		
FINAL RINSE	180°F-195°F	(82°C/90°C)		
OPERATING TEMPERATURE EST-66 EXT L				
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)		
PUMPED RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)		
FINAL RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)		
WATER CONSUMPTION				
PER RACK (FINAL RINSE)	.46 GAL	(1.7 L)		
PER HOUR (FINAL RINSE)	114.54 GPH	(433.6 LPH)		
DIMENSIONS				
DEPTH	25-1/8"	(64cm)		
WIDTH	66"	(167.64cm)		
HEIGHT	61-1/2"-62-1/2"	(156-159cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAX LOADING HEIGHT FOR WARES	25"	(63.5cm)		
STANDARD DISHRACK DIMENSIONS	1 20" x 20"	1 (50.8 X 50.8cm)		
ELECTRICAL RATING	VOLTS	PHASE	AMPS	
	208	1	78	
	240	1	87	
	208	3	64	
	240	3	72	
	480	3	29	
WASH TANK HEATER	15kW @ 208V			
RINSE TANK HEATER	3kW @ 220V			
SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING				
EST-66 EXT H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM				
ENTRANCE END 200 MAX	DISCHARGE END 400 MAX	TOTAL CFM 600 MAX		
SHIPPING WEIGHT APPROXIMATE	800#			(362kg)

Summary Specifications: Model EST-66 EXT Conveyor

The Models EST-66 EXT H high temperature and EST-66 EXT L Chemical Sanitizing conveyor dishwashers meets ETL sanitation, UL, and CUL construction standards. The EST-66 EXT performs three separate washing functions including a built-in power rinse, all in a 66" space. The EST-66 EXT washes up to 249 racks per hour and uses a mini-mum .46 gallons of water per rack while achieving sparkling, clean, dry dishes. Constructed entirely of stainless steel.

Call For Available Models (800-854-6417) or See web-Site: www.cmadishmachines.com 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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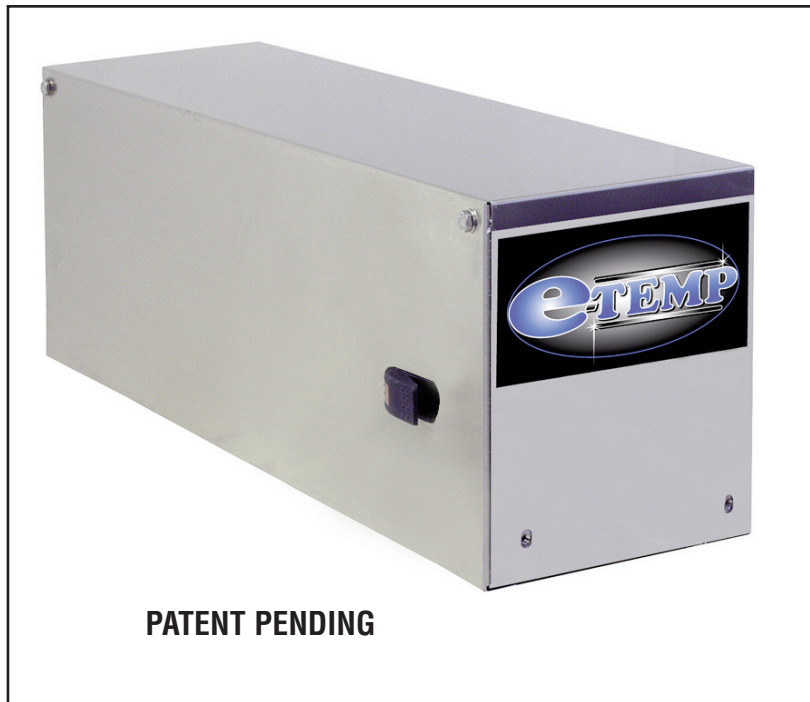


The Spirit of Excellence



OPTIONAL CMA E-TEMP™

Hot Water Assurance System
For Conveyor Style Dishwashers



PATENT PENDING

FEATURES:

- 208V / 240V, 480V, single and three phase configurations.
- Single element (40 degree) vs. dual element option (70 degree)
- Tank plug for single element option
- Separate 208 / 240V 3 phase power connection required (electrical connection point provided inside conveyor control panel)
- Pre-plumbed, wired, and secured to the dishmachine
- Non-pressurized system for safe operation
- 40 degree rise
 - 9kW @ 208V, 25 amps
 - 12kW @ 240V, 29 amps
 - 12kW @ 480V, 15 amps
- 70 degree rise
 - 15kW @ 208V, 42 amps
 - 20kW @ 240V, 48 amps
 - 18kW @ 480V, 22 amps
- Field convertible from 40 degree rise to 70 degree rise



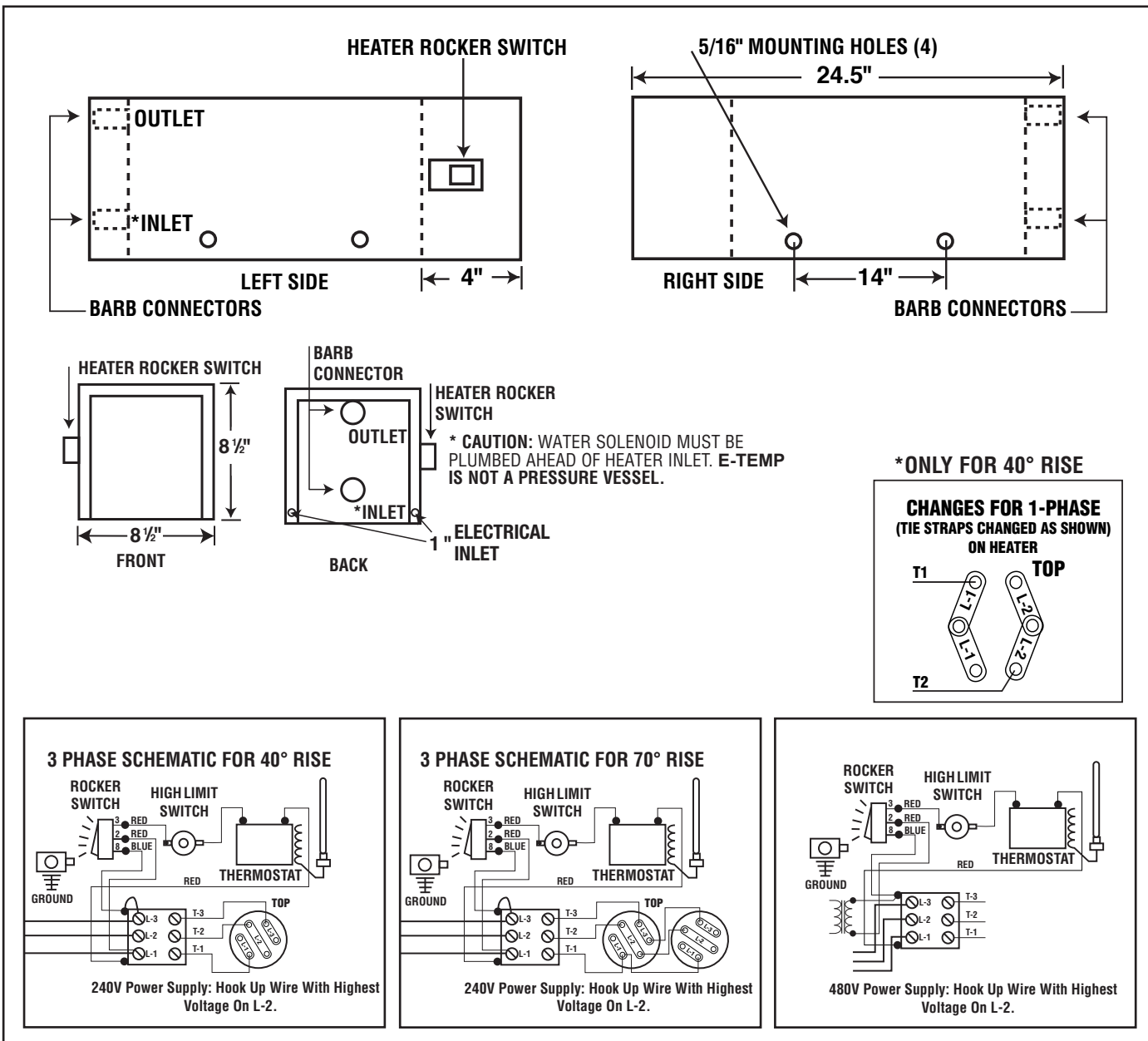
MODEL EST-44 WITH E-TEMP™ BOOSTER HEATER
ALSO AVAILABLE ON MODEL EST-66



OPTIONAL CMA E-TEMP

Hot Water Assurance System
For Conveyor Style Dishwashers

WARNING: 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.



Specifications:

MODEL CMA E-TEMP	USA	METRIC	
AVAILABLE HOT WATER	119 GPH	(450 LPH)	
HEATER TANK CAPACITY	3.9 GAL	40	
12kW @ 480V 40°F RISE BOOSTER HEATER (ONE HEATING ELEMENT)			
MIN. INCOMING WATER TEMP. RISE	140°F	(60°C)	
	40°F	(22°C)	
ELECTRICAL RATING	VOLTS	PHASE	AMPS
	208	1	43
	240	1	50
	208	3	25
	240	3	29
	480	3	15

2kW @ 480V, 70°F RISE BOOSTER HEATER (TWO HEATING ELEMENTS)			
MIN. INCOMING WATER TEMP.	110°F	(43° C)	
TEMP RISE	70° F	(39° C)	
ELECTRICAL RATING*	VOLTS	PHASE	AMPS
	208	3	42
	240	3	48
	480	3	22
*THE TWO ELEMENTS, 70°F RISE WILL BE AVAILABLE IN 3 PHASE ONLY.			