



HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

EST-44

High Temperature-Low Temperature
44" Conveyor Dishmachine

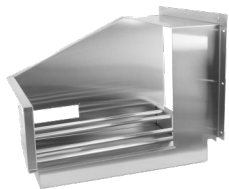


Available as Left or Right.
(Must Specify)

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 3-stage washing process provides wash, power rinse and final rinse all in a 44" 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.
- Stainless steel chemical injection chamber.
- Includes 2 racks.

CMA MODEL: EST-44



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.



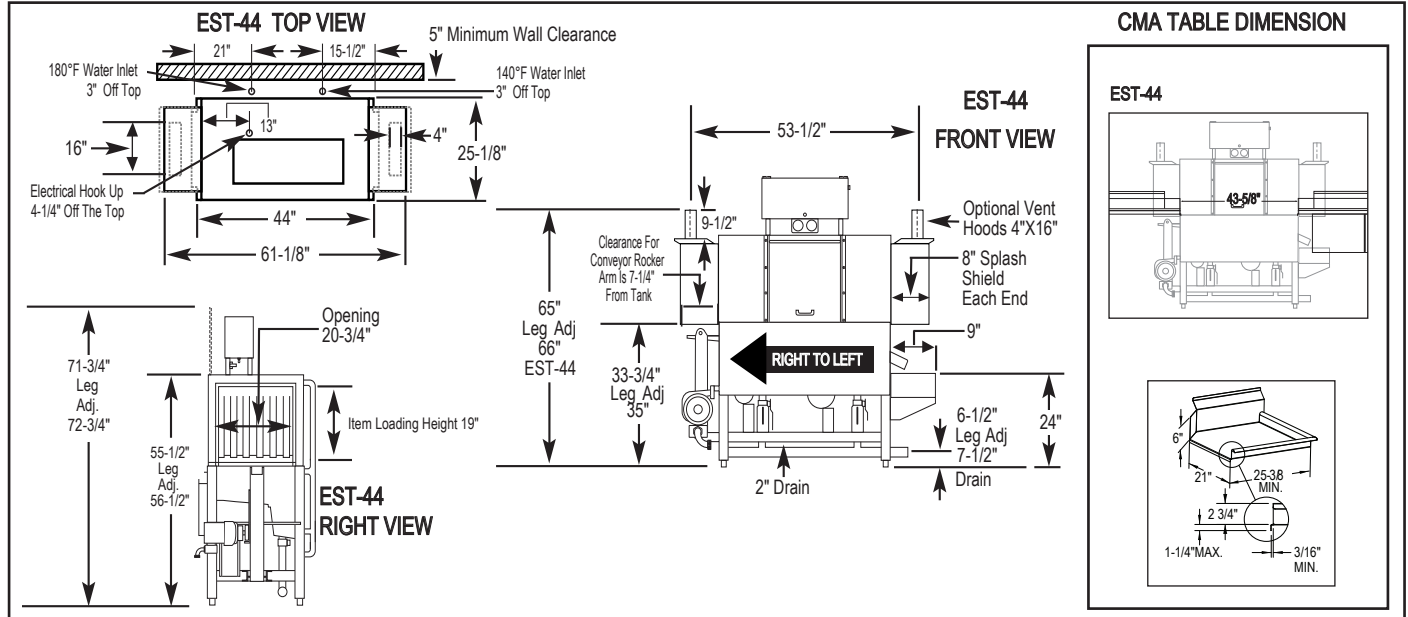


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WARNINGS:

- 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 EST-44 H/L	USA	METRIC		USA	METRIC		
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)243	249	249	DIMENSIONS	DEPTH	25-1/8" (64cm)		
CONVEYOR SPEED	6.75 FT./MIN.	(206 CM/MIN.)		WIDTH	44" (111.7cm)		
WASH PUMP MOTORS HP	1	1		HEIGHT	55-1/2"-56-1/2" (140.97-143.51cm)		
RINSE PUMP MOTOR HP	1/3	1/3		STANDARD TABLE HEIGHT	34" (86cm)		
CONVEYOR MOTOR HP	1/8	1/8		MAX LOADING HEIGHT FOR ITEMS	19" (48cm)		
WATER INLET - FILL	1/2"	(1.27cm)		STANDARD DISHRACK	1	1	
WATER INLET - FINAL RINSE	1/2"	(1.27cm)		DIMENSIONS	20" x 20"	(50.8 X 50.8cm)	
DRAIN SIZE	2"	(5.1cm)		ELECTRICAL RATING	VOLTS	PHASE	AMPS
FINAL RINSE PRESSURE	20 ± 5psi	(1.41 kg/cm ²)			208	1	71
WASH TANK CAPACITY EST-44					240	1	80
PRE-RINSE	4.25 GAL	(16.0 L)	208		3	55	
WASH	11.75 GAL	(44.5 L)	240	3	62.5		
TOTAL	16.0 GAL	(60.5 L)	480	3	24		
WASH PUMP CAPACITY			WASH TANK HEATER 13kW @ 208V (3 PHASE)				
EACH	52 GPM	(197 LPM)	RINSE TANK HEATER 3kW @ 220V				
OPERATING TEMPERATURE EST-44 H			SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING				
WASH	150°F-160°F	(66°C/71°C)	EST-44H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM				
PUMPED RINSE	160°F	71°C	ENTRANCE END 200 MAX	DISCHARGE END 400 MAX	TOTAL CFM 600 MAX		
FINAL RINSE	180°F-195°F	(82°C/90°C)	SHIPPING WEIGHT				
OPERATING TEMPERATURE EST-44 L			APPROXIMATE				
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)	662# (300kg)				
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)	0.46 GAL	(1.7 L)					
PER HOUR (FINAL RINSE)	114.54 GPH	(433.6 LPH)					

Summary Specifications: Model EST-44 Conveyor

The Models EST-44H and EST-44L Chemical Sanitizing conveyor dishwashers meets ETL sanitation, UL, and CUL construction standards. The EST-44 performs three separate washing functions including a built-in power rinse, all in a 44" space. The EST-44 washes up to 249 racks per hour and uses a minimum .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.



www.alco-chem.com

NORTH: 45 N Summit Street, Akron, OH 44308 | Hours: M-F, 8:00-4:30 | PH: 330.253.3535 | 1.800.589.2526

SOUTH: 1303 Park Avenue SW, Canton, OH 44706 | Hours: M-F, 8:00-4:30 | PH: 330.833.8551 | 1.800.437.5248