Features:

- **Energy Star® Approved.**
- 40 racks / 160 covers per hour.
- Economical to operate. Uses only 1.09 gallons of water per cycle.
- All Stainless Steel construction assures long life and years of trouble free operation.
- Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.
- Power drain saves space, eliminates noisy solenoid and external sump. Drains quickly.
- Available for straight or corner applications.
- Integrated scrap tray prevents food soil from entering drain system.
- Auto start/stop makes operation safe and easy.
- Unique sanitizing system provides instant sanitation and eliminates chlorine damage to the machine.
- Stainless Steel impeller offers extended life.
- Stainless Steel scrap tray, long lasting.
- Water inlet comes with built-in strainer, prevents debris from clogging the water valve.
- Dishmachine comes with 2 dishracks.

Available Options

- Solid/Powder Dual Bowl Dispenser
- Alternative cycle times 72 Seconds 2 Minutes 3 Minutes
- The “Temp-Sure” requires a separate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant shelf 21”x42”
- Extended height
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.

Available Models:

- EST-AH Straight (17” Maximum clearance height for dishes)
- EST-C Corner (17” Maximum clearance height for dishes)
- EST-AH-EXT (Straight Extended Height) (20-1/2” Maximum clearance height for dishes)
- EST-C-EXT (Corner Extended Height) (20-1/2” Maximum clearance height for dishes)

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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