

HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

EST-66 EXT

High Temperature-Low Temperature 66" Conveyor Dishmachine



CMA MODEL: EST-66 EXT



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**

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.

AVAILABLE OPTIONS

- Stainless Steel dishtables
- Drain Water Tempering Kit
- Scrap Trap Single Drain Connection Kit
- 208V-240V / 480V
- Exhaust Fan Control
- Hatco Booster Heater (specify voltage & phase)
- 6" Shorter Model Available







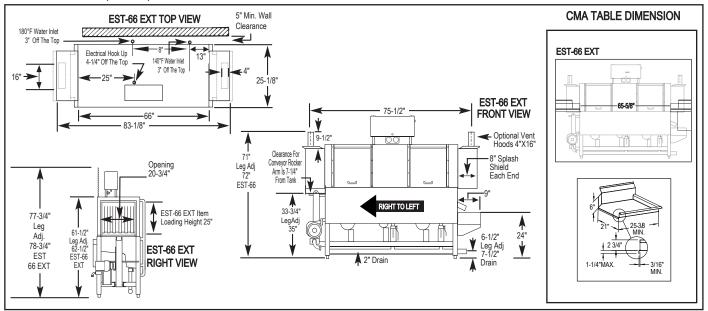


EST-66 EXT

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 dishmachine.



Specifications:

MODEL EST-66 EXT H/L	USA	METRIC			USA	METRIC
OPERATING CAPACITY RACKS PER HOUR (NSF RATED)243 CONVEYOR SPEED	249 6.75 FT./MIN.	249 (206 CM/MIN.)	DIMENSIONS DEPTH WIDTH		25-1/8" 66"	(64cm) (167.64cm)
WASH PUMP MOTORS HP	1	1	HEIGHT		61-1/2"-62-1/2"	(156-159cm)
RINSE PUMP MOTOR HP	1/3	1/3	STANDARD TABLE HEIGHT		34"	(86cm)
CONVEYOR MOTOR HP	1/8	1/8	MAX LOADING HEIGHT FOR WARES		25"	(63.5cm)
WATER INLET - FILL WATER INLET - FINAL RINSE DRAIN SIZE FINAL RINSE PRESSURE	1/2" 1/2" 2" 20 ± 5psi	(1.27cm) (1.27cm) (5.1cm) (1.41 kg/cm²)	STANDARD DISHRACK DIMENSIONS		1 20" x 20"	(50.8 X 50.8cm)
WASH TANK CAPACITY EST-66 PRE-WASH WASH PRE-RINSE TOTAL	2.5 GAL 11.75 GAL 4.25 GAL 18.5 GAL	(9.5 L) (44.5 L) (16 L) (70.0 L)	ELECTRICAL RATING	VOLTS 208 240 208	PHASE 1 1 3	AMPS N/A N/A 64
WASH PUMP CAPACITY EACH	52 GPM	(197 LPM)		240 480	3	72 29
OPERATING TEMPERATURE EST-66 EXT H WASH PUMPED RINSE FINAL RINSE	150°F-160°F 160°F 180°F-195°F	(66°C/71°C) 71°C) (82°C/90°C)	WASH TANK HEATER RINSE TANK HEATER		15kW@ 208V 3kW @ 220V	
OPERATING TEMPERATURE EST-66 EXT L WASH RECOMMENDED PUMPED RINSE RECOMMENDED FINAL RINSE RECOMMENDED140°F-150°F	140°F-150°F 140°F-150°F (60°C/68°C)	(60°C/68°C) (60°C/68°C)	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			
WATER CONSUMPTION PER RACK (FINAL RINSE) PER HOUR (FINAL RINSE)	.46 GAL 114.54 GPH	(1.7 L) (433.6 LPH)	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.







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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