



HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

EST-66

High Temperature-Low Temperature
66" Conveyor Dishmachine

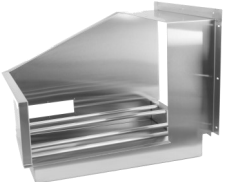


Available as Left or Right.
(Must Specify)

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.

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
- Hatco Booster Heater (specify voltage & phase)
- 6" Taller Model Available (EXT)



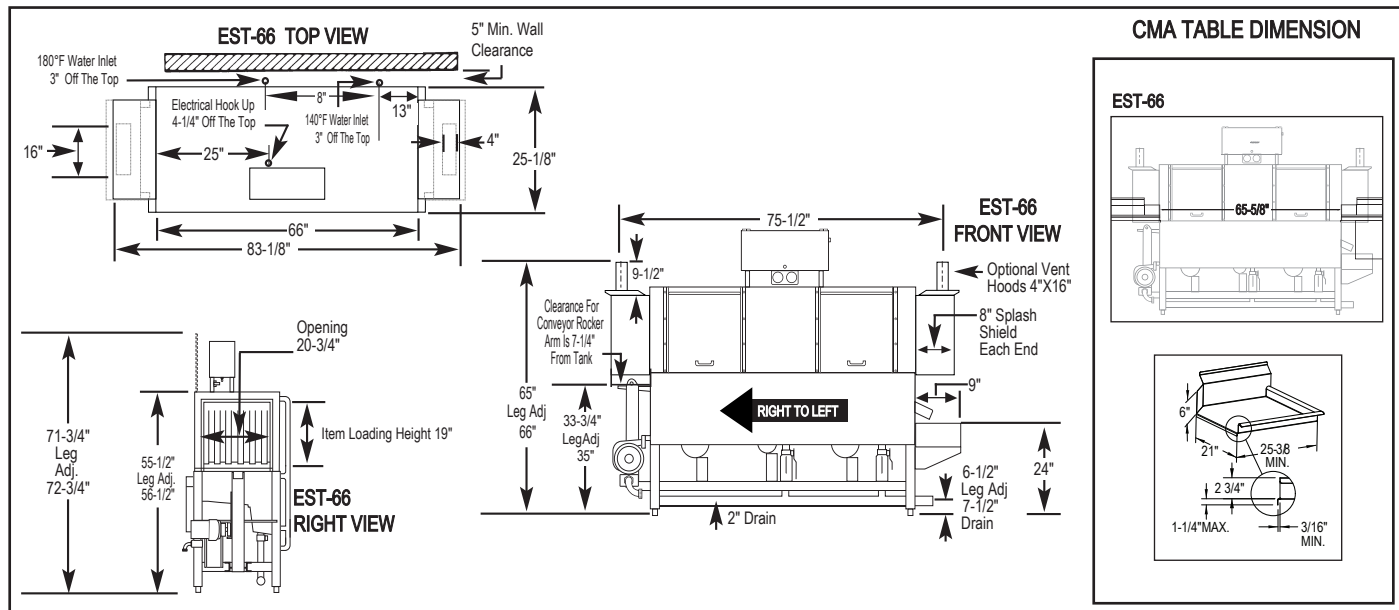


EST-66

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 dishmachine.



Specifications:

MODEL EST-66 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-66H				
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-66L				
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	55-1/2"-56-1/2"	(142-143cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAX LOADING HEIGHT FOR WARES	19"	(48cm)		
STANDARD DISHRACK DIMENSIONS	1 20" x 20"	1 (50.8 X50.8cm)		
ELECTRICAL RATING	VOLTS	PHASE	AMPS	
	208	1	78	
	240	1	87	
	208	3	58	
	240	3	66	
	480	3	26	
WASH TANK HEATER	13kW @ 208V (3 PHASE)			
RINSE TANK HEATER	3kW @ 220V			
SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING				
EST-66H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM				
ENTRANCE END 200 MAX	DISCHARGE END 400 MAX	TOTAL CFM 600 MAX		
SHIPPING WEIGHT				
APPROXIMATE	750#	(340kg)		

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.



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CMA reserves the right to modify specifications or discontinue models without prior notification.

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