



NEW CMA
"Low Temp
Ventless"
Heat Recovery
and Condensation
Removal Option



Model EST 3-Door Ventless Door-Type Machine:

The Ventless process eliminates the installation cost of a hood/fan, annual operational cost of the hood/fan, and hood ventilation system cost. Water entering the booster heater has been pre-heated, reducing the energy cost to bring booster temperature to required 120 degrees, potentially saving THOUSANDS of \$ in operation costs. **NO VENT HOOD REQUIRED: Saves THOUSANDS of \$ on installation.**



CMA
LOW TEMP-VENTLESS
EST ENERGY SAVER

Chemical Sanitizing
Single Rack Dishwasher

Features:

- **Energy Star® Qualified.**
- The HR System (Waste Air Heat Recovery) removes heat and water vapor that normally would be released when opening the dishmachine doors, utilizing that energy to preheat the incoming water; this saves energy while creating a safer and more comfortable environment.
- High tech condensation method converts the vapor to water, which evacuates the wash chamber at the end of the cycle.
- Three-door system for straight-thru or corner applications.
- Built-in "booster heater" assures proper wash and rinse temperatures (does not "tax" facilities' hot water supply).
- Auto Start System.
- Programmable (three-product) Dispensing System.
- Water Saving (1.09 gallons of water per rack of dishes).
- Automatic HR Condenser Cleaning System for daily coil wash-down.
- 30 racks per hour (90-second cycle and 30-second chamber purge).
- Top mounted controls.
- Door Safety Interlock System (DSI) assures that doors remain locked throughout the entire cycle, allowing the HR system to evacuate the vapor from the machine.

Available Options:

- Sanitizer Alarm
- Stainless steel dishtables and slant shelves

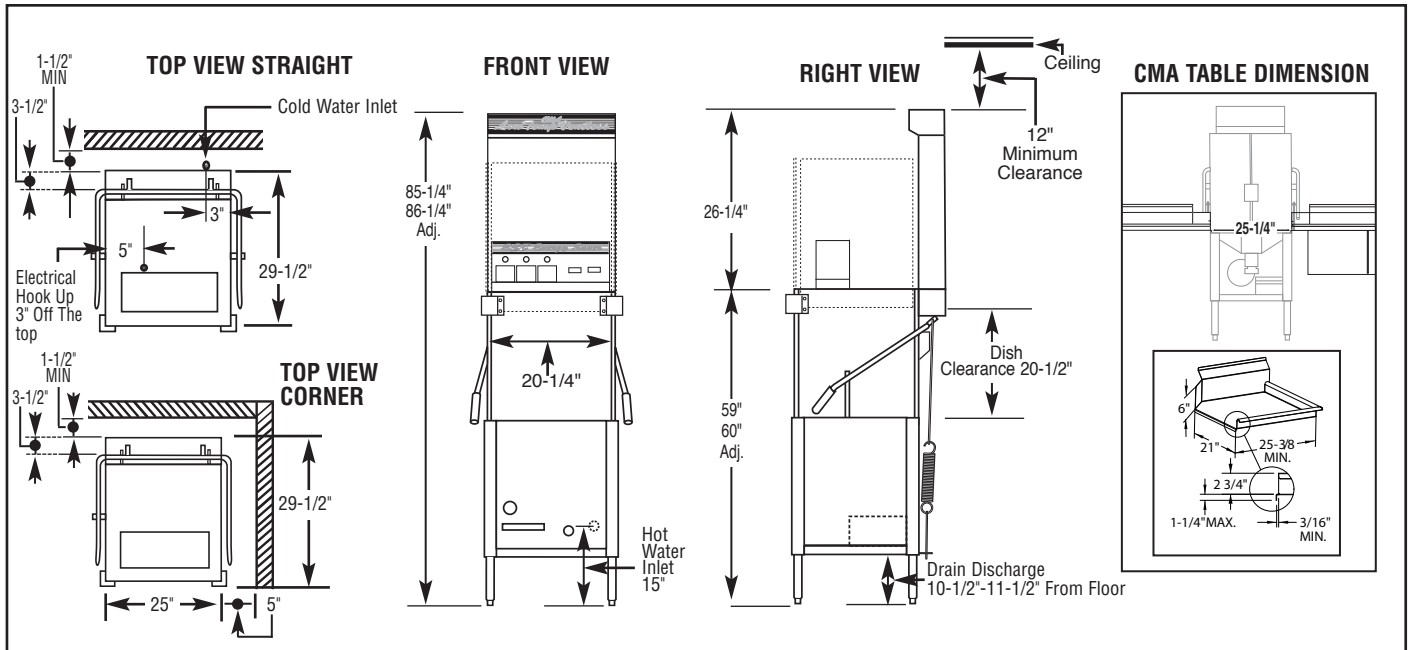
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CMA LOW TEMP-VENTLESS EST ENERGY SAVER

Chemical Sanitizing Single Rack Dishwasher



WARNING: Plumbing connections must be made by a qualified service company, who will comply with all required Federal, State, and Local Health, Plumbing and Safety codes.

Specifications:

MODEL LOW TEMP EST-VENTLESS	USA	METRIC		USA	METRIC
WATER CONSUMPTION PER RACK PER HOUR	1.09 GAL. 33 GPH	(4.12L) (125 L)	FRAME DIMENSIONS		
OPERATING CYCLE			DEPTH	29-1/2"	(79.2cm)
WASH TIME - SEC.	53	53	WIDTH	25"	(64cm)
RINSE TIME - SEC.	30	30	HEIGHT	85-5/19"-86-5/16"	(216-217cm)
DWELL - SEC.	7	7	STANDARD TABLE HEIGHT	34"	(86cm)
VENT FAN	30	30	EST MAXIMUM CLEARANCE HEIGHT FOR DISHES	20-1/2"	(52cm)
TOTAL CYCLE	120	120	STANDARD DISHRACK	1	1
OPERATING CAPACITY RACKS PER HOUR	30	30	DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
WASH TANK CAPACITY	1.09 GAL.	(4.12 L)	WASH PUMP MOTOR HP	1	1
PUMP CAPACITY	52 GPM	(197 LPM)	ELECTRICAL RATING	VOLTS	AMPS
WATER REQUIREMENTS			DISHMACHINE	115 (1 PHASE)	16
COLD WATER	40-65°F	(5°C-18°C)	BOOSTER HEATER	208/240 (3 PHASE)	25/29
HOT WATER	140°F	(60°C)		208/240 (1 PHASE)	43/50
DRAIN CONNECTION	2"	(5.1cm)	SHIPPING WEIGHT		
HOT WATER INLET	1/2"	(1.3cm)	APPROXIMATE	400#	(182 kg)
COLD WATER INLET	1/2"	(1.3cm)			
OPERATING TEMPERATURE REQUIRED RECOMMENDED	120°F 140°F	(49°C) (60°C)			
HEAT LOAD TO ROOM (BTU/HR)	LATENT 5,900 SENSIBLE 2,400				

Summary Specifications: Model LOW TEMP EST-VENTLESS

The Energy Miser Model EST Ventless low temperature, chemical sanitizing commercial dishwasher, meets UL Electrical and ETL Sanitation (NSF Standard 3) standards. Model EST Low Temp Ventless is constructed of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 20" x 20" racks. Unit comes with upper and lower stainless steel wash arms.

