



CMA
LOW TEMP-VENTLESS
EST ENERGY SAVER
Chemical Sanitizing
Single Rack Dishwasher

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.**

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:

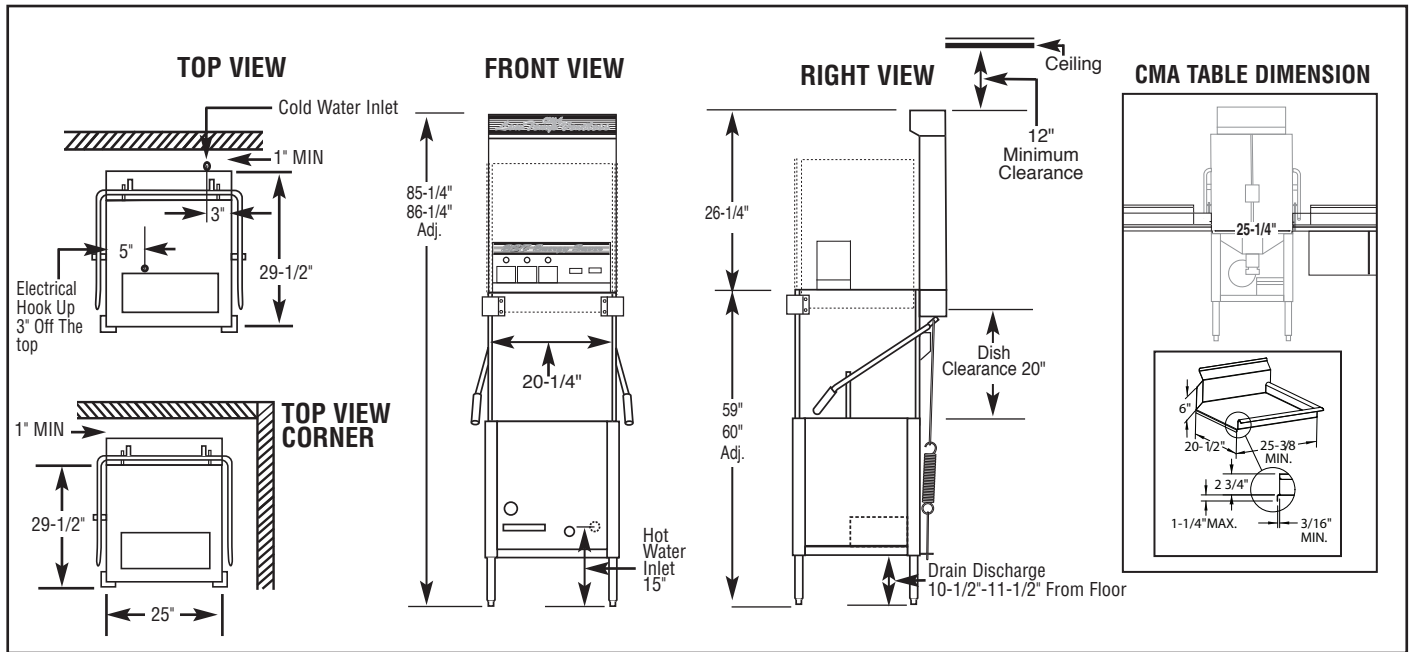
- Sanitizer Alarm
- Stainless steel dishtables and slant shelves

CMA
MIZER®
Registered Trademark





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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			FRAME DIMENSIONS		
PER RACK	1.09 GAL.	(4.12L)	DEPTH	29-1/2"	(79.2cm)
PER HOUR	33 GPH	(125 L)	WIDTH	25"	(64cm)
OPERATING CYCLE			HEIGHT	85-5/19"-86-5/16"	(216-217cm)
WASH TIME - SEC.	53	53	STANDARD TABLE HEIGHT	34"	(86cm)
RINSE TIME - SEC.	30	30	EST MAXIMUM CLEARANCE HEIGHT FOR DISHES	20"	(50.8cm)
DWELL - SEC.	7	7	STANDARD DISHRACK		
VENT FAN	30	30	DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
TOTAL CYCLE	120	120	WASH PUMP MOTOR HP	1	1
OPERATING CAPACITY			ELECTRICAL RATING	VOLTS	AMPS
RACKS PER HOUR	30	30	DISHMACHINE	115 (1 PHASE)	16
WASH TANK CAPACITY	1.09 GAL.	(4.12 L)	BOOSTER HEATER	208/240 (3 PHASE)	25/29
PUMP CAPACITY	52 GPM	(197 LPM)		208/240 (1 PHASE)	43/50
WATER REQUIREMENTS			SHIPPING WEIGHT		
COLD WATER	40-65°F	(5°C-18°C)	APPROXIMATE	400#	(182 kg)
HOT WATER	140°F	(60°C)			
DRAIN CONNECTION	2"	(5.1cm)			
HOT WATER INLET	1/2"	(1.3cm)			
COLD WATER INLET	1/2"	(1.3cm)			
OPERATING TEMPERATURE					
REQUIRED	120°F	(49°C)			
RECOMMENDED	140°F	(60°C)			

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.

