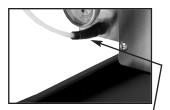




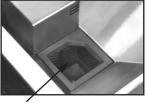




Power drain saves space, eliminates noisy solenoid and external sump. Drains quickly.



Unique sanitizing system sanitizer injector is located close to pump, allowing sanitizing to take place immediately. Strategic location eliminates chlorine damage to the machine.



Self cleaning pump screen eliminates operator error. Saves service calls.



Built-in "Poly Pro"™ scrap accumulator.



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.

Available Options

- Sanitizer Alarm
- Alternative cycle times
 72 Seonds
 2 Minutes
 3 Minutes
- Stainless Steel Dishtables
- CMA Temp-Sure[™]
- Solid Bowl Dispenser





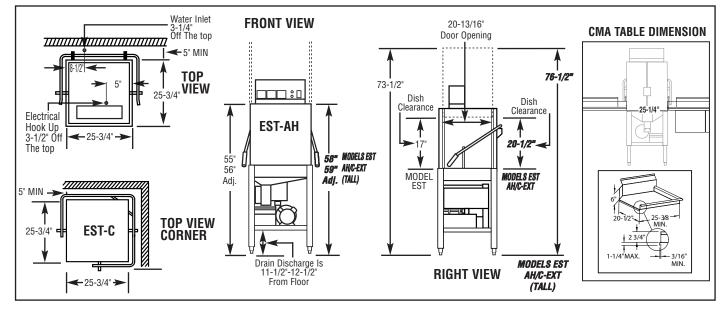
CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com CMA reserves the right to modify specifications or discontinue models without prior notification.







WARNING: 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.



Specifications:

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MODEL EST	USA	METRIC		USA	METRIC
WATER CONSUMPTION			FRAME DIMENSIONS		
PER RACK	1.09 GAL.	(4.12L)	DEPTH	25-3/4"	(65.4cm)
PER HOUR	43.6 GPH	(165 L)	WIDTH	25-3/4"	(65.4cm)
WATER INLET	1/2"	(1.27cm)	HEIGHT	55"-56"	(140cm)
DRAIN	2"	(5.1cm)	STANDARD TABLE HEIGHT	34"	(86cm)
OPERATING CYCLE		(*******)	EST MAXIMUM CLEARANCE HEI FOR DISUSS		(40.0 ama)
WASH TIME - SEC.	45	45	FOR DISHES EST-EXT MAXIMUM CLEARANCE	17" : HEIGHT	(43.2cm)
RINSE TIME - SEC.	45 30	45 30	FOR DISHES	20-1/2"	(51.4cm)
DWELL	15	15		20 1/2	(01.4011)
TOTAL CYCLE			STANDARD DISHBACK	4	4
	90	90	—	10.0/////0.0///	(E0)/E0.em)
OPERATING CAPACITY			DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
RACKS PER HOUR	40	40	WASH PUMP MOTOR HP	1	1
WASH TANK CAPACITY	1.09 GAL.	(4.12 L)	ELECTRICAL RATING	VOLTS	AMPS
PUMP CAPACITY	52 GPM	(197 LPM)		115	16
OPERATING TEMPERATURE					
REQUIRED	120°F	(49°C)	SHIPPING WEIGHT		
RECOMMENDED	140°F	(60°C)	APPROXIMATE	273#	(124 kg)

Summary Specifications: Models EST/EST-EXT

The Energy Mizer model EST low temperature, chemical sanitizing commercial dishwasher meets UL Electrical and ETL Sanitation (NSF Standard 3) standards WITHOUT the use of BOOSTER or TANK HEATERS. Model EST is constructed entirely 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. Note: This machine does not have built-in heaters, therefore produces no steam.

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)



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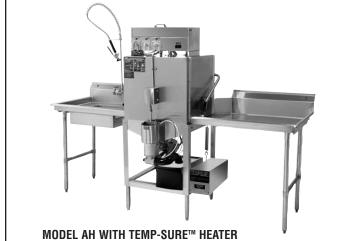
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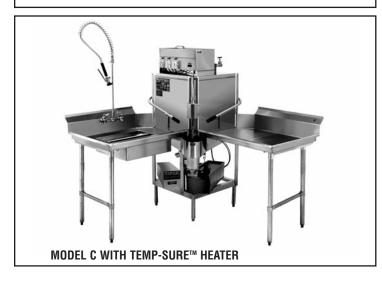


CMA TEMP-SURE™

Hot Water Assurance System For Dump And Fill Style Dishwashers







FEATURES:

- Specifically designed to maintain proper rinse temperatures in dump and fill style dishwasher.
- 12kW industrial heater is proven to be more durable than commercial style heater.
- Fast recovery, 40° rise in 90 seconds.
- Available 208/240 volt, single or three phase for flexible applications.
- Universal mounting system fits all single tank CMA models and most competitor model dishwashers.
- Free standing units also available.



Temp-Sure[™] shown as a free standing unit.



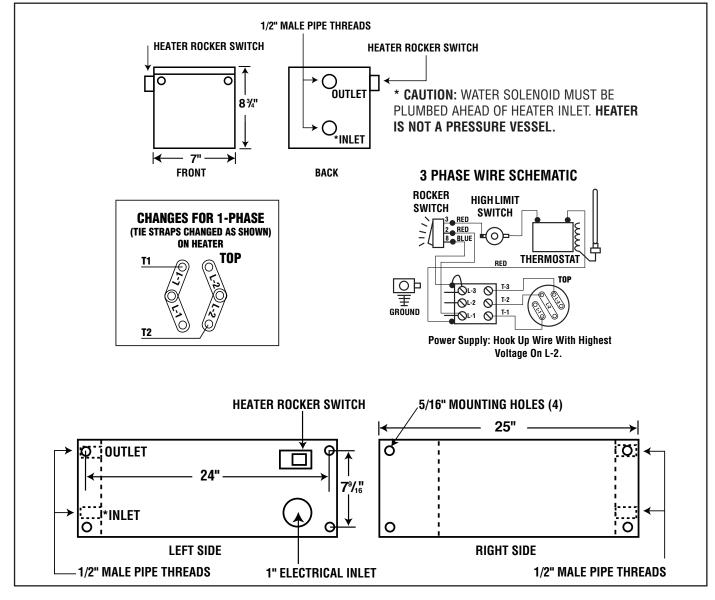
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CMA TEMP-SURE™

Hot Water Assurance System For Dump And Fill Style Dishwashers

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The CMA-Temp-Sure[™] option assures a continuous supply of 140°F hot water resulting in excellent dishmachine performance. The heater is custom-designed for fill and dump CMA single tank dishwashers as a factory added option or an infield add-on. The heater will also fit most competitor's single tank dishmachines.

SPECIFICATIONS:

М	USA	METRIC	
2	100°F	(55°C)	
	40°F	(22°C)	
	90 GPH	(341LPH)	
HEATER TANK CAPACITY		(9.8L)	
VOLTS	PHASE	AMPS	
208	1	44	
240	1	51	
208	3	26	
240	3	30	
	VOLTS 208 240 208	100°F 40°F 90 GPH 2.6 GAL VOLTS PHASE 208 1 240 1 208 3	



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