



# HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

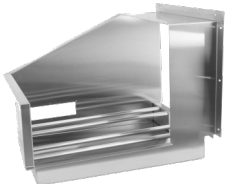
## EST-44

High Temperature-Low Temperature  
44" Conveyor Dishmachine



Available as Left or Right.  
(Must Specify)

### CMA MODEL: EST-44



**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 3-stage washing process provides wash, power rinse and final rinse all in a 44" 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.
- 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" Taller Model Available (EXT)

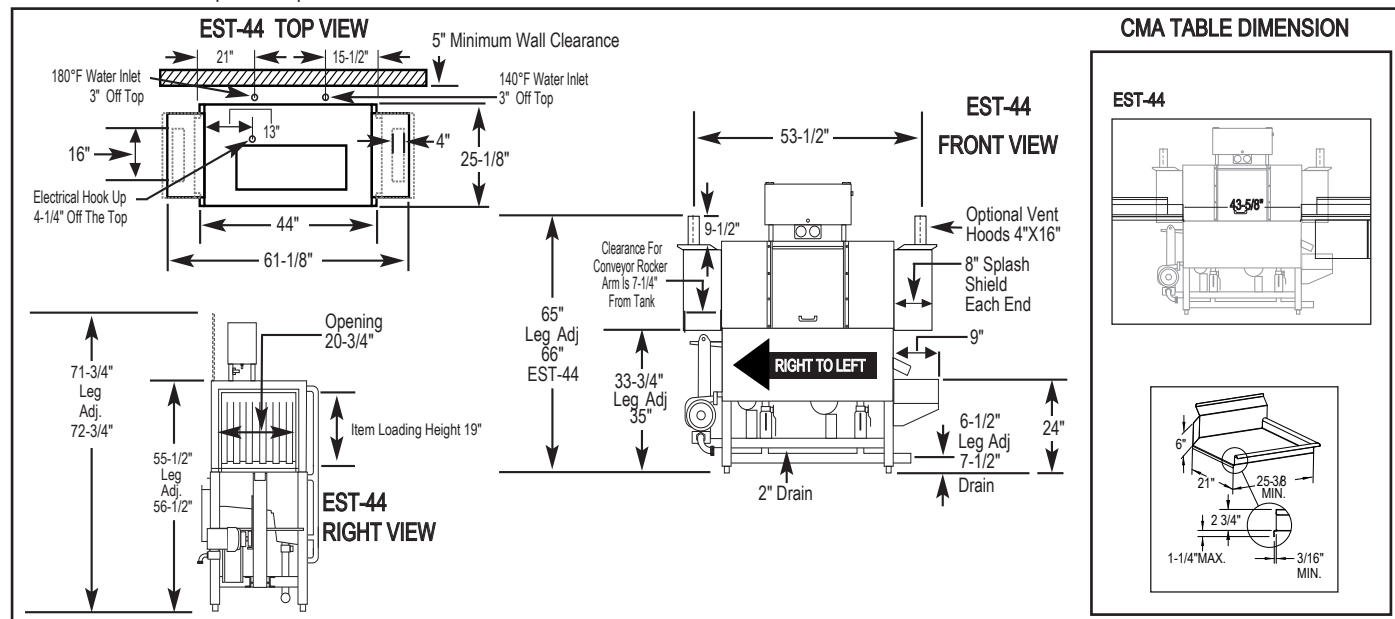


**EST-44**

High Temperature  
Low Temperature  
44" 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-44 H/L	USA	METRIC	USA	METRIC																		
<b>OPERATING CAPACITY</b> RACKS PER HOUR (NSF RATED)243			<b>DIMENSIONS</b>  DEPTH25-1/8" (64cm) WIDTH44" (111.7cm) HEIGHT55-1/2"-56-1/2" (140.97-143.51cm) STANDARD TABLE HEIGHT34" (86cm) MAX LOADING HEIGHT FOR ITEMS19" (48cm)  <b>STANDARD DISHRACK</b> DIMENSIONS120" x 20" (50.8 X 50.8cm)  <b>ELECTRICAL RATING</b> <table><tr><th>VOLTS</th><th>PHASE</th><th>AMPS</th></tr><tr><td>208</td><td>1</td><td>71</td></tr><tr><td>240</td><td>1</td><td>80</td></tr><tr><td>208</td><td>3</td><td>55</td></tr><tr><td>240</td><td>3</td><td>62.5</td></tr><tr><td>480</td><td>3</td><td>24</td></tr></table> <b>WASH TANK HEATER</b> 13kW @ 208V (3 PHASE) <b>RINSE TANK HEATER</b> 3kW @ 220V  <b>SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING</b> <b>EST-44H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM</b> ENTRANCE END 200 MAXDISCHARGE END 400 MAXTOTAL CFM 600 MAX  <b>SHIPPING WEIGHT</b> APPROXIMATE662# (300kg)		VOLTS	PHASE	AMPS	208	1	71	240	1	80	208	3	55	240	3	62.5	480	3	24
VOLTS	PHASE	AMPS																				
208	1	71																				
240	1	80																				
208	3	55																				
240	3	62.5																				
480	3	24																				
<b>CONVEYOR SPEED</b> 6.75 FT./MIN. (206 CM/MIN.)																						
<b>WASH PUMP MOTORS HP</b> 11																						
<b>RINSE PUMP MOTOR HP</b> 1/31/3																						
<b>CONVEYOR MOTOR HP</b> 1/81/8																						
<b>WATER INLET - FILL</b> 1/2" (1.27cm)																						
<b>WATER INLET - FINAL RINSE</b> 1/2" (1.27cm)																						
<b>DRAIN SIZE</b> 2" (5.1cm)																						
<b>FINAL RINSE PRESSURE</b> 20 ± 5psi (1.41 kg/cm²)																						
<b>WASH TANK CAPACITY EST-44</b> PRE-RINSE4.25 GAL (16.0 L) WASH11.75 GAL (44.5 L) TOTAL16.0 GAL (60.5 L)																						
<b>WASH PUMP CAPACITY</b> EACH52 GPM (197 LPM)																						
<b>OPERATING TEMPERATURE EST-44 H</b> WASH150°F-160°F (66°C/71°C) PUMPED RINSE160°F (71°C) FINAL RINSE180°F-195°F (82°C/90°C)																						
<b>OPERATING TEMPERATURE EST-44 L</b> WASH RECOMMENDED140°F-150°F (60°C/68°C) PUMPED RINSE RECOMMENDED140°F-150°F (60°C/68°C) FINAL RINSE RECOMMENDED140°F-150°F (60°C/68°C)																						
<b>WATER CONSUMPTION</b> PER RACK (FINAL RINSE)0.46 GAL (1.7 L) PER HOUR (FINAL RINSE)114.54 GPH (433.6 LPH)																						

**Summary Specifications: Model EST-44 Conveyor**

The Models EST-44H and EST-44L Chemical Sanitizing conveyor dishwashers meets ETL sanitation, UL, and CUL construction standards. The EST-44 performs three separate washing functions including a built-in power rinse, all in a 44" space. The EST-44 washes up to 249 racks per hour and uses a minimum .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](http://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](http://www.cmadishmachines.com)

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

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