



# HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

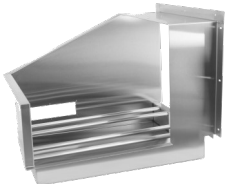
## EST-44

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.
- Includes 2 racks.

### AVAILABLE OPTIONS

- Stainless Steel dishtables
- Drain Water Tempering Kit
- Scrap Trap Single Drain Connection Kit
- 208V-240V / 480V
- Exhaust Fan Control
- 6" Taller Model Available (EXT)

Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers as required by some states.



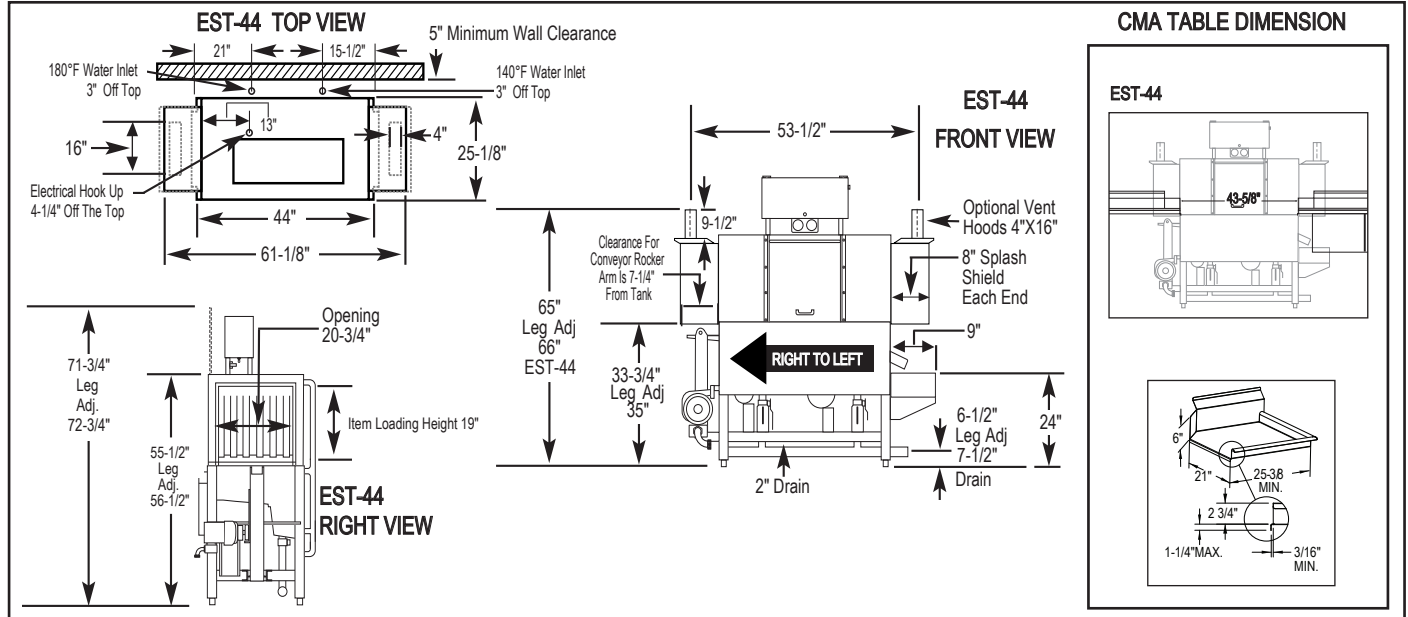


# EST-44

High Temperature  
Low Temperature  
44" Conveyor Dishwasher

### WARNINGS:

- Electrical and Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Electrical, 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				
<b>OPERATING CAPACITY</b> RACKS PER HOUR (NSF RATED)243	249	249	<b>DIMENSIONS</b>			
<b>CONVEYOR SPEED</b>	6.75 FT./MIN.	(206 CM/MIN.)	DEPTH	25-1/8"	(64cm)	
<b>WASH PUMP MOTORS HP</b>	1	1	WIDTH	44"	(111.7cm)	
<b>RINSE PUMP MOTOR HP</b>	1/3	1/3	HEIGHT	55-1/2"-56-1/2"	(140.97-143.51cm)	
<b>CONVEYOR MOTOR HP</b>	1/8	1/8	STANDARD TABLE HEIGHT	34"	(86cm)	
<b>WATER INLET - FILL</b>	1/2"	(1.27cm)	MAX LOADING HEIGHT FOR ITEMS	19"	(48cm)	
<b>WATER INLET - FINAL RINSE</b>	1/2"	(1.27cm)	<b>STANDARD DISHRACK</b>	1	1	
<b>DRAIN SIZE</b>	2"	(5.1cm)	DIMENSIONS	20" x 20"	(50.8 X 50.8cm)	
<b>FINAL RINSE PRESSURE</b>	20 ± 5psi	(1.41 kg/cm <sup>2</sup> )	<b>ELECTRICAL RATING</b>	<b>VOLTS</b>	<b>PHASE</b>	<b>AMPS</b>
<b>WASH TANK CAPACITY EST-44</b>				208	1	71
PRE-RINSE	4.25 GAL	(16.0 L)		240	1	80
WASH	11.75 GAL	(44.5 L)		208	3	55
TOTAL	16.0 GAL	(60.5 L)		240	3	62.5
<b>WASH PUMP CAPACITY</b>				480	3	24
EACH	52 GPM	(197 LPM)	<b>WASH TANK HEATER</b>	13kW @ 208V (3 PHASE)		
<b>OPERATING TEMPERATURE EST-44 H</b>			<b>RINSE TANK HEATER</b>	3kW @ 220V		
WASH	150°F-160°F	(66°C/71°C)	<b>SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING</b>			
PUMPED RINSE	160°F	(71°C)	<b>EST-44H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM</b>			
FINAL RINSE	180°F-195°F	(82°C/90°C)	ENTRANCE END 200 MAX	DISCHARGE END 400 MAX	TOTAL CFM 600 MAX	
<b>OPERATING TEMPERATURE EST-44 L</b>			<b>SHIPPING WEIGHT</b>			
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)	APPROXIMATE	662#	(300kg)	
PUMPED RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)				
FINAL RINSE RECOMMENDED	140°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 17707 Valley View Ave; Cerritos, CA 90703 • 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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# HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

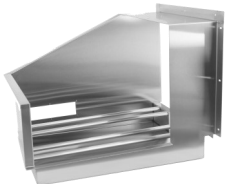
## EST-44 EXT

High Temperature-Low Temperature  
44" Conveyor Dishmachine



Available as Left or Right.  
(Must Specify)

### CMA MODEL: EST-44 EXT



**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 25" 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.
- Includes 2 racks.

### AVAILABLE OPTIONS

- Stainless Steel dishtables
- Drain Water Tempering Kit
- Scrap Trap Single Drain Connection Kit
- 208V-240V / 480V
- Exhaust Fan Control
- 6" Shorter Model Available

Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers as required by some states.



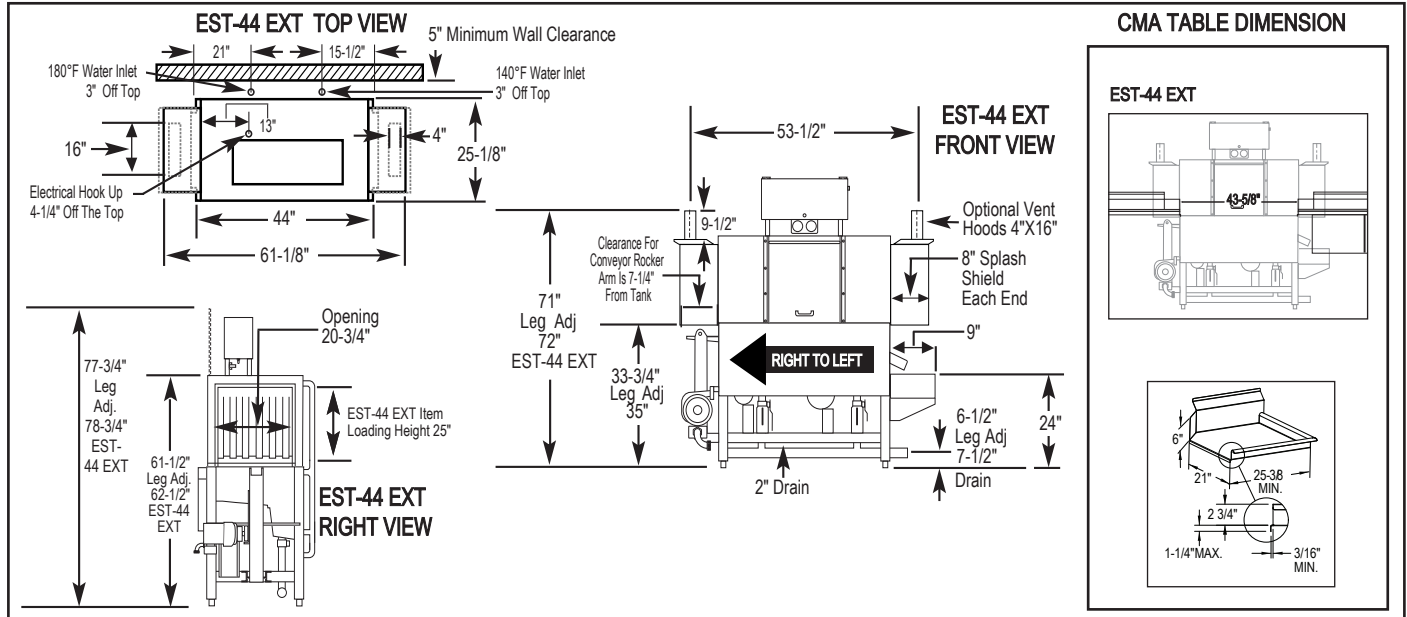


# EST-44 EXT

High Temperature  
Low Temperature  
44" Conveyor Dishwasher

**WARNINGS:**

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- 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 EXT H/L	USA	METRIC	USA	METRIC
<b>OPERATING CAPACITY</b> RACKS PER HOUR (NSF RATED)243	249	249	<b>DIMENSIONS</b>	
<b>CONVEYOR SPEED</b>	6.75 FT./MIN.	(206 CM/MIN.)	DEPTH	25-1/8"
<b>WASH PUMP MOTORS HP</b>	1	1	WIDTH	44"
<b>RINSE PUMP MOTOR HP</b>	1/3	1/3	HEIGHT	61-1/2"-62-1/2"
<b>CONVEYOR MOTOR HP</b>	1/8	1/8	STANDARD TABLE HEIGHT	34"
<b>WATER INLET - FILL</b>	1/2"	(1.27cm)	MAX LOADING HEIGHT FOR ITEMS	25"
<b>WATER INLET - FINAL RINSE</b>	1/2"	(1.27cm)	<b>STANDARD DISHRACK</b>	
<b>DRAIN SIZE</b>	2"	(5.1cm)	DIMENSIONS	1 20" x 20" 1 (50.8 X 50.8cm)
<b>FINAL RINSE PRESSURE</b>	20 ± 5psi	(1.41 kg/cm²)	<b>ELECTRICAL RATING</b>	<b>VOLTS</b> <b>PHASE</b> <b>AMPS</b>
<b>WASH TANK CAPACITY EST-44 EXT</b>			208 1 71	
PRE-RINSE	4.25 GAL	(16.0 L)	240 1 80	
WASH	11.75 GAL	(44.5 L)	208 3 60.5	
TOTAL	16.0 GAL	(60.5 L)	240 3 69	
<b>WASH PUMP CAPACITY</b>			480 3 27	
EACH	52 GPM	(197 LPM)	<b>WASH TANK HEATER</b>	15kW @ 208V
<b>OPERATING TEMPERATURE EST-44 EXT H</b>			<b>RINSE TANK HEATER</b>	3kW @ 220V
WASH	150°F-160°F	(66°C/71°C)	<b>SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING</b>	
PUMPED RINSE	160°F	71°C	<b>EST-44 EXT H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM</b>	
FINAL RINSE	180°F-195°F	(82°C/90°C)	ENTRANCE END 200 MAX	DISCHARGE END 400 MAX
<b>OPERATING TEMPERATURE EST-44 EXT L</b>			TOTAL CFM 600 MAX	
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)	<b>SHIPPING WEIGHT</b>	
PUMPED RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)	APPROXIMATE	687# (311kg)
FINAL RINSE RECOMMENDED	140°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 EXT Conveyor**

The Models EST-44 EXT H and EST-44 EXT L Chemical Sanitizing conveyor dishwashers meets ETL sanitation, UL, and CUL construction standards. The EST-44 EXT performs three separate washing functions including a built-in power rinse, all in a 44" space. The EST-44 EXT 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.

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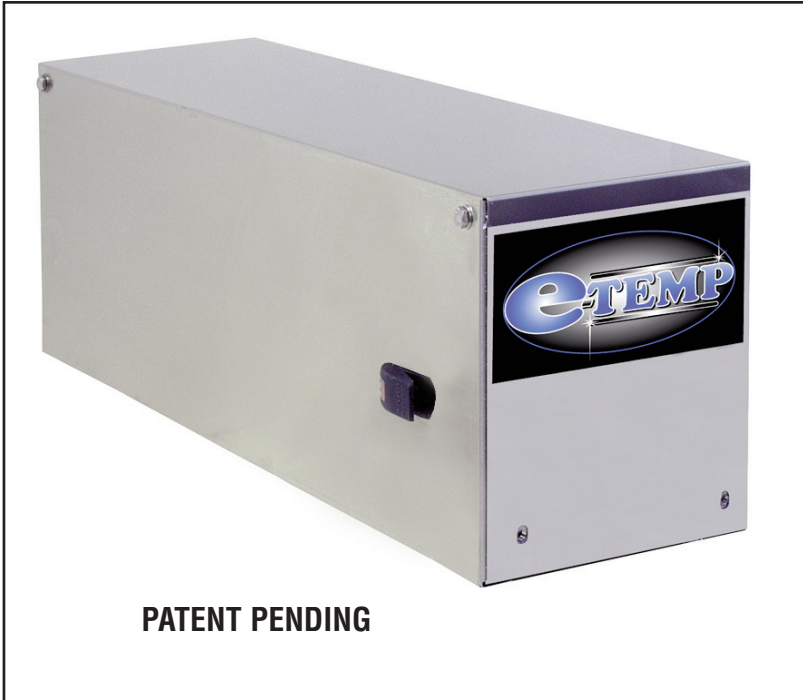
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## OPTIONAL CMA E-TEMP™

Hot Water Assurance System  
For Conveyor Style Dishwashers



**PATENT PENDING**

### FEATURES:

- 208V / 240V, 480V, single and three phase configurations.
- Single element (40 degree) vs. dual element option (70 degree)
- Tank plug for single element option
- Separate 208 / 240V 3 phase power connection required (electrical connection point provided inside conveyor control panel)
- Pre-plumbed, wired, and secured to the dishmachine
- Non-pressurized system for safe operation
- 40 degree rise
  - 9kW @ 208V, 25 amps
  - 12kW @ 240V, 29 amps
  - 12kW @ 480V, 15 amps
- 70 degree rise
  - 15kW @ 208V, 42 amps
  - 20kW @ 240V, 48 amps
  - 18kW @ 480V, 22 amps
- Field convertible from 40 degree rise to 70 degree rise



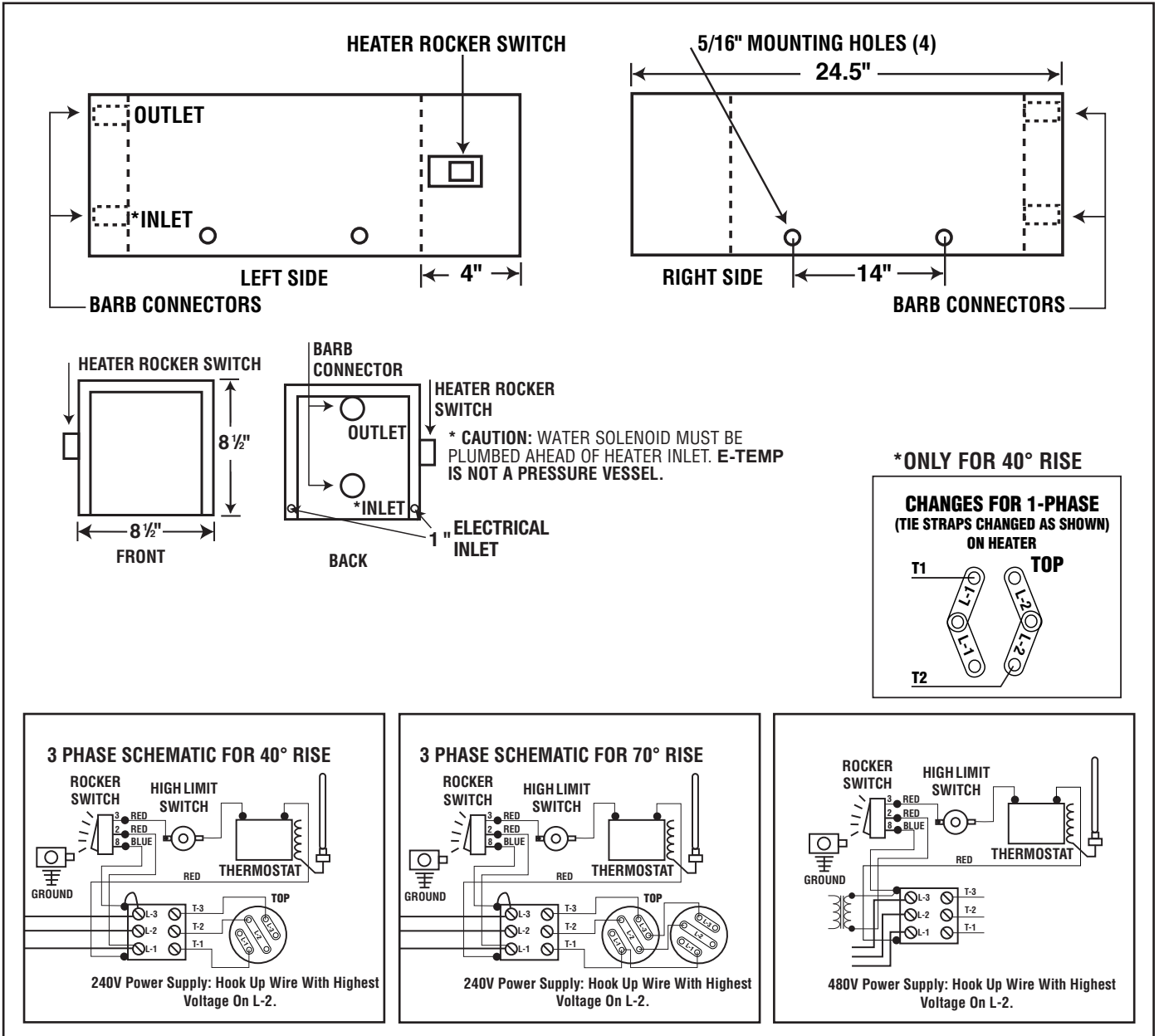
**MODEL EST-44 WITH E-TEMP™ BOOSTER HEATER  
ALSO AVAILABLE ON MODEL EST-66**



# OPTIONAL CMA E-TEMP

Hot Water Assurance System  
For Conveyor Style Dishwashers

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



### Specifications:

MODEL CMA E-TEMP	USA	METRIC
AVAILABLE HOT WATER	119 GPH	(450 LPH)
HEATER TANK CAPACITY	3.9 GAL	40
12kW @ 480V 40°F RISE BOOSTER HEATER (ONE HEATING ELEMENT)		
MIN. INCOMING WATER TEMP. RISE	140°F	(60°C)
	40°F	(22°C)
ELECTRICAL RATING	<b>VOLTS</b>	<b>PHASE</b>
	208	1
	240	1
	208	3
	240	3
	480	3
		<b>AMPS</b>
		43
		50
		25
		29
		15

2kW @ 480V, 70°F RISE BOOSTER HEATER (TWO HEATING ELEMENTS)			
MIN. INCOMING WATER TEMP.	110°F		(43° C)
TEMP RISE	70° F		(39° C)
ELECTRICAL RATING*	<b>VOLTS</b>	<b>PHASE</b>	<b>AMPS</b>
	208	3	42
	240	3	48
	480	3	22
*THE TWO ELEMENTS, 70°F RISE WILL BE AVAILABLE IN 3 PHASE ONLY.			