



CHEMICAL SANITIZING SINGLE RACK FRONT LOADING DISHWASHER

EST-FL

Low Temperature
Single Rack Dishwasher



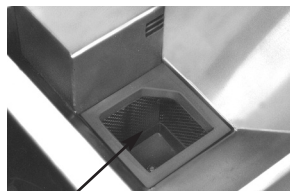
FEATURES

- 75% less floor space than traditional Dishmachines (compact space-saving design)
- Standard 20"X20" racks
- Requires only 5.06 sq ft of floor space
- Front loading door design provides optimal working height for easy loading and unloading of dishes
- 90 sec cycle (40 racks per hour)
- Energy Star water saving design uses only 1.09 gallons of water per cycle
- Standard 115v electrical circuit
- Powerful Stainless Steel pump with Upper and Lower Wash Arms
- Pumped fresh water rinse system
- Low-temp chemical sanitizing system which requires minimum 120 degree, ideal 140 degree water supply
- Top mounted controls with automatic 3-product dispensing system
- Large 16" dish clearance height
- Interchangeable components compatible with other CMA products
- Inside sump design
- ETL/UL/Energy Star Certified
- Includes 1 peg rack and 1 flat rack

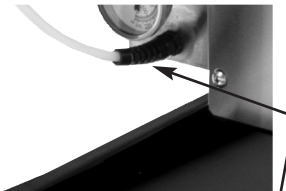
CMA MODEL: EST-FL



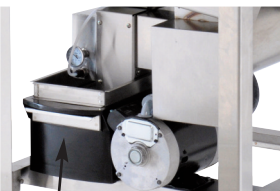
Internal power drain saves space, has quiet activation and drains quickly.



Self cleaning pump screen prevents service calls.



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



Built-in Poly Pro Scrap Accumulator with stainless steel tray and cover.

AVAILABLE OPTIONS

- Built-in Hot Water Assurance System provides hot water every cycle
- Low Chemical Alarm
- CMA Front Skirt
- Alternative Cycle Times
- Alternative Electrical Available

**CMA
MIZER®**
Registered Trademark



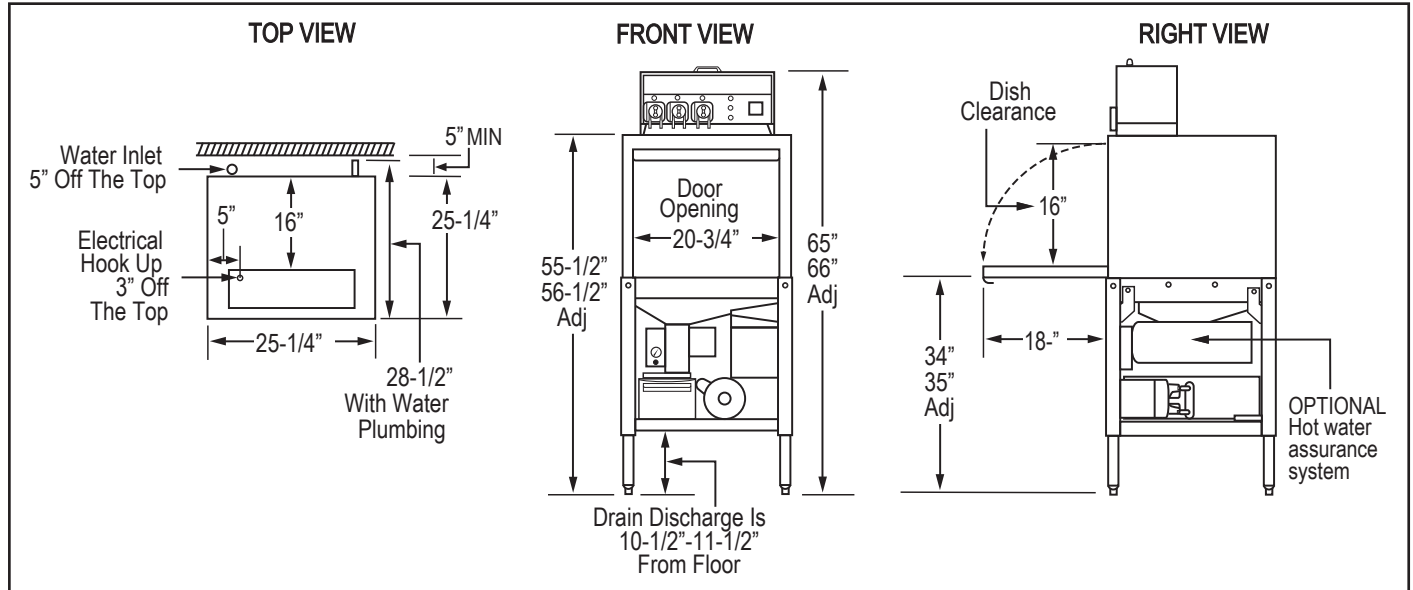


EST-FL (FRONT LOADER)

Chemical Sanitizing Single Rack Dishmachine

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-FL	USA	METRIC	USA	METRIC
WATER CONSUMPTION				
PER RACK	1.09 GAL.	(4.12L)		
PER HOUR	43.6 GPH	(165 L)		
WATER INLET	1/2"	(1.27cm)		
DRAIN	2"	(5.1cm)		
OPERATING CYCLE				
WASH TIME - SEC.	53	53		
RINSE TIME - SEC.	30	30		
DWELL	7	7		
TOTAL CYCLE	90	90		
OPERATING CAPACITY				
RACKS PER HOUR	40	40		
WASH TANK CAPACITY	1.09 GAL.	(4.12 L)		
PUMP CAPACITY	52 GPM	(197 LPM)		
OPERATING TEMPERATURE				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
FRAME DIMENSIONS				
DEPTH	25-1/4"	(64.1cm)		
WIDTH	25-1/4"	(64.1cm)		
HEIGHT	55-1/2"-56-1/2"	(141.2cm-143.5cm)		
MAXIMUM CLEARANCE HEIGHT FOR DISHES	16"	(40.6cm)		
STANDARD DISHRACK	1	1		
DIMENSIONS	20"X20"	(50.8 x 50.8cm)		
WASH PUMP MOTOR HP	1	1		
ELECTRICAL RATING	VOLTS	AMPS		
WITH HOT WATER	115	16		
	115	16		
APPROXIMATE SHIPPING WEIGHT	243# (With HTR)	(110 kg)		
	243# (With No HTR)	(110 kg)		
SHIPPING DIMENSIONS	PALLET & BOX @ 41" X 41" X 66" (With HTR)			
	PALLET & BOX @ 41" X 41" X 66" (No HTR)			

Summary Specifications: Model EST Front Loader

The Energy Mizer model EST FRONT LOADER low temperature, chemical sanitizing commercial dishwasher meets UL Electrical and ETL Sanitation (NSF Standard 3) standards. Model EST FRONT LOADER 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.

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

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

© 02-2023 CMA, Inc.

an Ali Group Company



The Spirit of Excellence