



# 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.



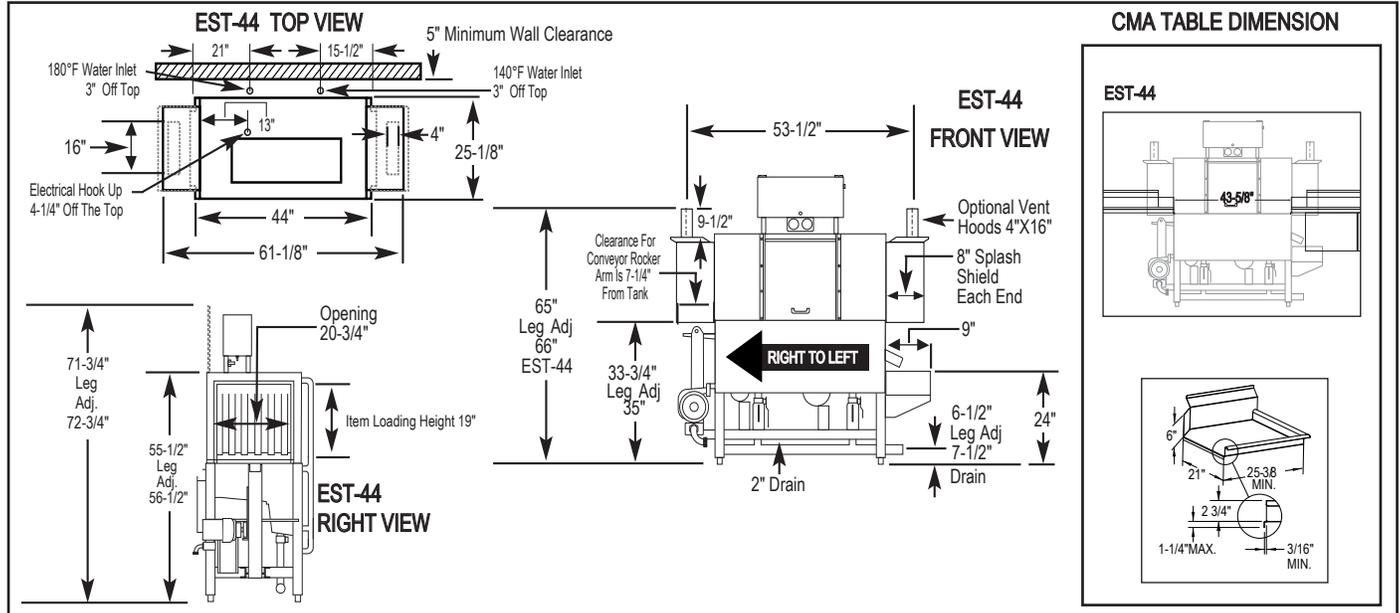


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High Temperature  
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### WARNINGS:

- 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                     |  |                       |                   |             |
|--|---------------|----------------------------|--|-----------------------|-------------------|-------------|
| <b>OPERATING CAPACITY</b><br>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>   |                       |                   |             |
| <b>DRAIN SIZE</b>  | 2"            | (5.1cm)                    | DIMENSIONS   | 1                     | 1                 |             |
| <b>FINAL RINSE PRESSURE</b>                                | 20 ± 5psi     | (1.41 kg/cm <sup>2</sup> ) |  | 20" x 20"             | (50.8 X 50.8cm)   |             |
| <b>WASH TANK CAPACITY EST-44</b>                           |               |                            | <b>ELECTRICAL RATING</b>   | <b>VOLTS</b>          | <b>PHASE</b>      | <b>AMPS</b> |
| PRE-RINSE  | 4.25 GAL      | (16.0 L)                   |  | 208                   | 1                 | 71          |
| WASH   | 11.75 GAL     | (44.5 L)                   |  | 240                   | 1                 | 80          |
| TOTAL  | 16.0 GAL      | (60.5 L)                   |  | 208                   | 3                 | 55          |
| <b>WASH PUMP CAPACITY</b>                                  |               |                            |  | 240                   | 3                 | 62.5        |
| EACH   | 52 GPM        | (197 LPM)                  |  | 480                   | 3                 | 24          |
| <b>OPERATING TEMPERATURE EST-44 H</b>                      |               |                            | <b>WASH TANK HEATER</b>  | 13kW @ 208V (3 PHASE) |                   |             |
| WASH   | 150°F-160°F   | (66°C/71°C)                | <b>RINSE TANK HEATER</b>   | 3kW @ 220V            |                   |             |
| PUMPED RINSE   | 160°F         | 71°C                       | <b>SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING</b> |                       |                   |             |
| FINAL RINSE  | 180°F-195°F   | (82°C/90°C)                | <b>EST-44H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM</b>                 |                       |                   |             |
| <b>OPERATING TEMPERATURE EST-44 L</b>                      |               |                            | ENTRANCE END 200 MAX   | DISCHARGE END 400 MAX | 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  | 662# (300kg)          |                   |             |
| 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.



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

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