

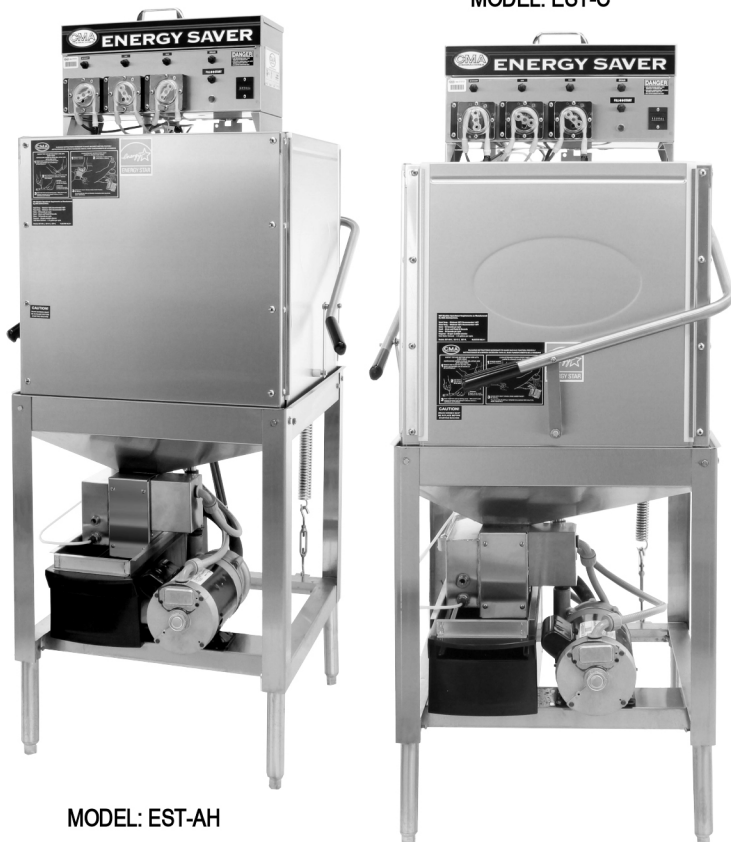


CHEMICAL SANITIZING ENERGY SAVING SINGLE RACK DISHWASHER

EST

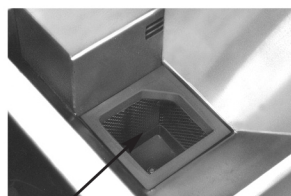
Low Temperature
Energy Saving Dishwasher

MODEL: EST-C

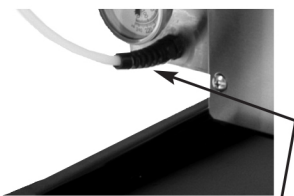


MODEL: EST-AH

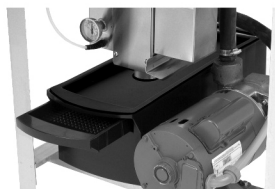
CMA MODEL: E-EXT



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.

FEATURES

- 40 racks / 160 covers per hour.
- 20-1/2" Door opening for maximum clearance.
- 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.
- Power drain saves space, eliminates noisy solenoid and external sump. Drains quickly.
- Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.
- Auto start/stop makes operation safe and easy.
- Integrated scrap tray prevents food soil from entering drain system.
- Airgap fill system.
- Unique sanitizing system provides instant sanitation and eliminates chlorine damage to the machine.
- Stainless Steel impeller offers extended life.
- Stainless Steel scrap tray, long lasting.
- Water inlet comes with built-in strainer, prevents debris from clogging the water valve.
- Dishmachine comes with 2 dishracks.

CONVERTIBLE CORNER TO
STRAIGHT AND STRAIGHT TO
CORNER.

AVAILABLE OPTIONS

- Solid/Powder Dual Bowl Dispenser
- Alternative cycle times
- The "TEMP-SURE" requires a separate 208-240v 3 phase 40 amp power supply.
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Low Chemical Alarm
- Stainless Steel Dishtables
- Alternative Electrical Available
- Slant shelf 21" x 42"

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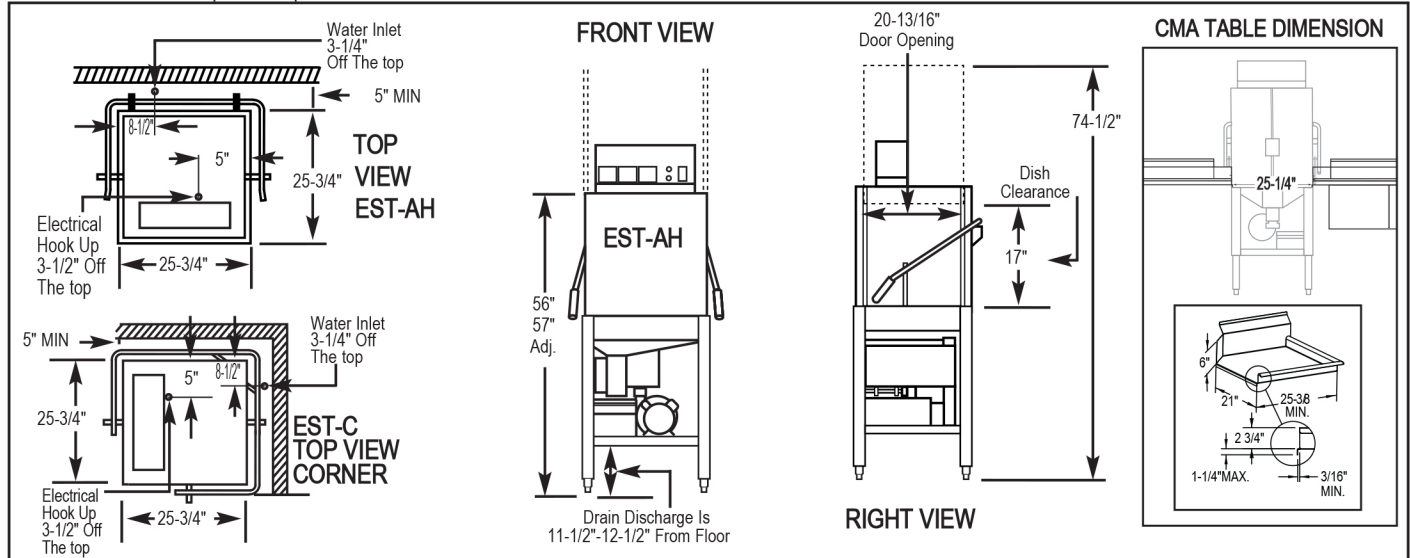


MODEL EST

Chemical Sanitizing Single Rack 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:

USA			USA			
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)		TOTAL HEIGHT WITH DOORS OPEN	74-1/2"	(189cm)
DRAIN	2"	(5.1cm)		STANDARD TABLE HEIGHT	34"	(86cm)
OPERATING CYCLE			EST MAXIMUM CLEARANCE HEIGHT FOR DISHES	17"	(43.2cm)	
WASH TIME - SEC.	53	53				
RINSE TIME - SEC.	15	15				
DWELL	22	22				
TOTAL CYCLE	90	90				
OPERATING CAPACITY			STANDARD DISHRACK	1	1	
RACKS PER HOUR	40	40	DIMENSIONS	20" x 20"	(50.8 x 50.8cm)	
WASH TANK CAPACITY			WASH PUMP MOTOR HP	1	1	
PUMP CAPACITY	52 GPM	(197 LPM)	ELECTRICAL RATING	VOLTS	AMPS	
OPERATING TEMPERATURE				115	16	
REQUIRED	120°F	(49°C)	APPROXIMATE SHIPPING WEIGHT	249#	(112.9 kg)	
RECOMMENDED	140°F	(60°C)	SHIPPING DIMENSIONS	PALLET & BOX @ 41" X 41" X 66"		

Summary Specifications: Models EST

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
- EST-C Corner
- EST-3-Door

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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