



# HIGH TEMPERATURE LOW TEMPERATURE CONVEYOR DISHMACHINE

## EST-66

High Temperature-Low Temperature  
66" Conveyor Dishmachine

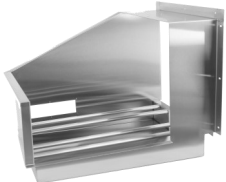


Available as Left or Right.  
(Must Specify)

### 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 4-stage washing process provides 2 wash stations, power heated rinse and final rinse all in a 66" 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.
- 316 grade stainless steel chemical injection chamber.

### CMA MODEL: EST-66



**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**

### 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)



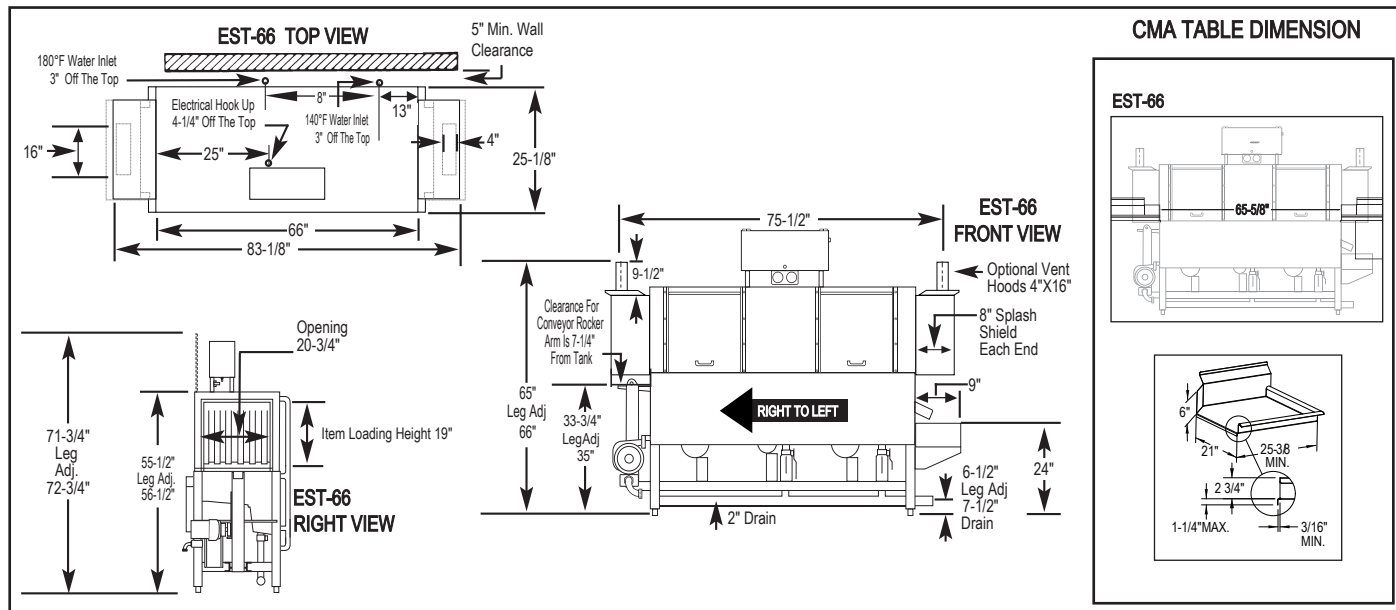


# EST-66

High Temperature  
Low Temperature  
66" 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-66 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" (64cm)
<b>WASH PUMP MOTORS HP</b>	1	1	WIDTH	66" (167.64cm)
<b>RINSE PUMP MOTOR HP</b>	1/3	1/3	HEIGHT	55-1/2"-56-1/2" (142-143cm)
<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 WARES	19" (48cm)
<b>WATER INLET - FINAL RINSE</b>	1/2"	(1.27cm)	<b>STANDARD DISHRACK DIMENSIONS</b>	1 20" x 20" (50.8 X50.8cm)
<b>DRAIN SIZE</b>	2"	(5.1cm)	<b>ELECTRICAL RATING</b>	<b>VOLTS</b>
<b>FINAL RINSE PRESSURE</b>	20 ±5psi	(1.41 kg/cm <sup>2</sup> )		<b>PHASE</b>
<b>WASH TANK CAPACITY EST-66</b>				<b>AMPS</b>
PRE-WASH	2.5 GAL	(9.5 L)		
WASH	11.75 GAL	(44.5 L)	<b>WASH TANK HEATER</b>	13kW @ 208V (3 PHASE)
PRE-RINSE	4.25 GAL	(16 L)	<b>RINSE TANK HEATER</b>	3kW @ 220V
TOTAL	18.5 GAL	(70.0 L)		
<b>WASH PUMP CAPACITY</b>			<b>SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING</b>	
EACH	52 GPM	(197 LPM)	<b>EST-66H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM</b>	
<b>OPERATING TEMPERATURE EST-66H</b>			ENTRANCE END 200 MAX	DISCHARGE END 400 MAX
WASH	150°F-160°F	(66°C/71°C)	TOTAL CFM 600 MAX	
PUMPED RINSE	160°F	(71°C)		
FINAL RINSE	180°F-195°F	(82°C/90°C)		
<b>OPERATING TEMPERATURE EST-66L</b>				
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)		
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>			<b>SHIPPING WEIGHT</b>	
PER RACK (FINAL RINSE)	.46 GAL	(1.7 L)	APPROXIMATE	750# (340kg)
PER HOUR (FINAL RINSE)	114.54 GPH	(433.6 LPH)		

### Summary Specifications: Model EST-66 Conveyor

The Models EST-66H high temperature and EST-66L Chemical Sanitizing conveyor dishwashers meets ETL sanitation, UL, and CUL construction standards. The EST-66 performs three separate washing functions including a built-in power rinse, all in a 66" space. The EST-66 washes up to 249 racks per hour and uses a mini-mum .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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