



LOW TEMPERATURE ENERGY SAVER SINGLE RACK DISHWASHER

EST-VL

Chemical Sanitizing
Energy Saver Dishwasher



CMA MODEL: EST-VL

The Ventless process eliminates the installation cost of a hood/fan, annual operational cost of the hood/fan, and hood ventilation system cost. Water entering the booster heater has been pre-heated, reducing the energy cost to bring booster temperature to required 120 degrees, potentially saving THOUSANDS of \$ in operation costs. NO VENT HOOD REQUIRED. Save THOUSANDS of \$ on installation.

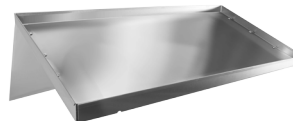
Note: Some US States may require Energy Star ratings for Commercial Dishwashers. The specifier or installer is responsible for knowing their local codes, standards, and regulatory requirements. This product was certified and met the requirements of previous Energy Star Version 2.0 for commercial dishwashers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

FEATURES

- The HR System (Waste Air Heat Recovery) removes heat and water vapor that normally would be released when opening the dishmachine doors, utilizing that energy to preheat the incoming water; this saves energy while creating a safer and more comfortable environment.
- High tech condensation method converts the vapor to water, which evacuates the wash chamber at the end of the cycle.
- Three-door system for straight-thru or corner applications.
- Built-in "booster heater" assures proper wash and rinse temperatures (does not "tax" facilities' hot water supply).
- Auto Start System.
- Programmable (three-product) Dispensing System.
- Water Saving (1.09 gallons of water per rack of dishes).
- Automatic HR Condenser Cleaning System for daily coil wash-down.
- 30 racks per hour (90-second cycle and 30-second chamber purge).
- Top mounted controls.
- Door Safety Interlock System (DSI) assures that doors remain locked throughout the entire cycle, allowing the HR system to evacuate the vapor from the machine.

AVAILABLE OPTIONS

- Stainless Steel Dishtables
- Alternative Electrical Available



Universal Slant Shelf



Low Chemical Alarm



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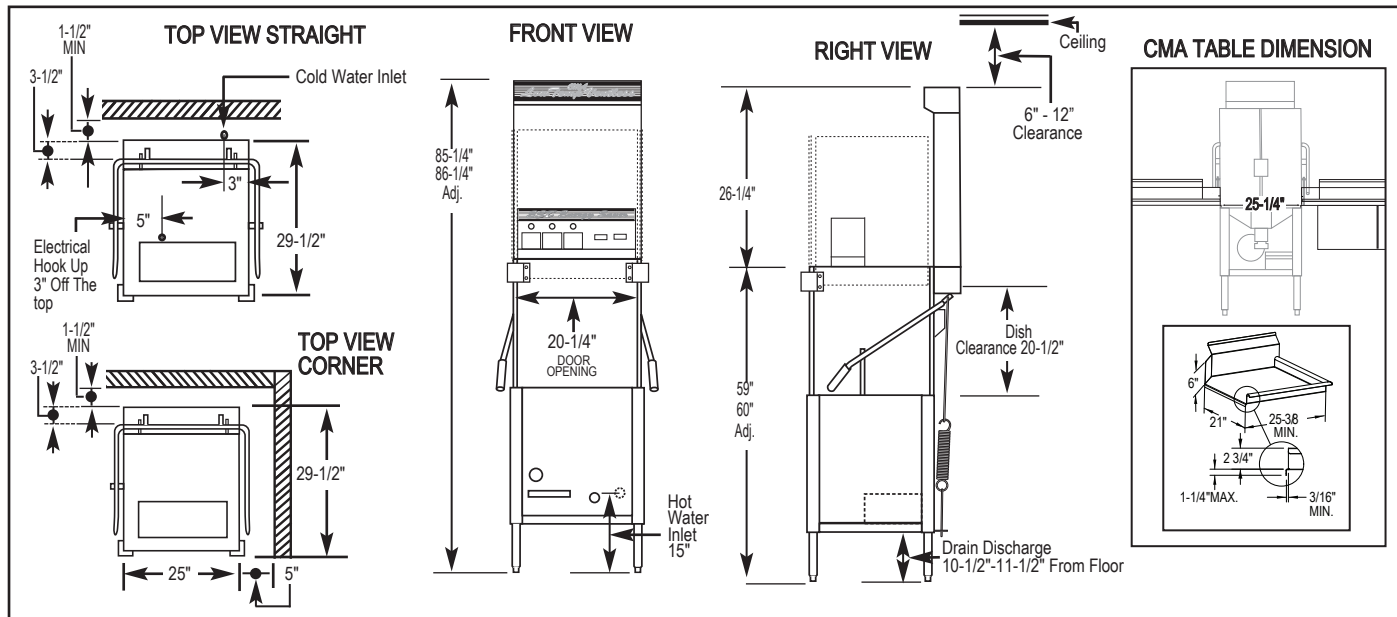


EST-VL ENERGY SAVER

Ventless
Low Temperature
Single Rack 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 LOW TEMP EST-VENTLESS	USA	METRIC		USA	METRIC
WATER CONSUMPTION			FRAME DIMENSIONS		
PER RACK	1.09 GAL.	(4.12L)	DEPTH	29-1/2"	(79.2cm)
PER HOUR	33 GPH	(125 L)	WIDTH	25"	(64cm)
OPERATING CYCLE			HEIGHT	85-5/19"-86-5/16"	(216-217cm)
WASH TIME - SEC.	53	53	STANDARD TABLE HEIGHT	34"	(86cm)
RINSE TIME - SEC.	30	30	MINIMUM FAN CLEARANCE	6"	(15.2cm)
DWELL - SEC.	7	30	MAXIMUM CLEARANCE FOR DISHES	20-1/2"	(52cm)
VENT FAN	30	120	STANDARD DISHRACK	1	1
TOTAL CYCLE	120	120	DIMENSIONS	20" x 20"	(50.8 X 50.8cm)
OPERATING CAPACITY			WASH PUMP MOTOR HP	1	1
RACKS PER HOUR	30	30	ELECTRICAL RATING	VOLTS	AMPS
WASH TANK CAPACITY	1.09 GAL.	(4.12 L)	DISHMACHINE	115 (1 PHASE)	16
PUMP CAPACITY	52 GPM	(197 LPM)	BOOSTER HEATER	208/240 (3 PHASE)	25/29
WATER REQUIREMENTS				208/240 (1 PHASE)	43/50
COLD WATER	40-65°F	(5°C-18°C)	SHIPPING WEIGHT		
HOT WATER	140°F	(60°C)	APPROXIMATE	400#	(182 kg)
DRAIN CONNECTION	2"	(5.1cm)			
HOT WATER INLET	1/2"	(1.3cm)			
COLD WATER INLET	1/2"	(1.3cm)			
OPERATING TEMPERATURE					
REQUIRED	120°F	(49°C)			
RECOMMENDED	140°F	(60°C)			
HEAT LOAD TO ROOM (BTU/HR)					
	LATENT 5,900				
	SENSIBLE 2,400				

Summary Specifications: Model LOW TEMP EST-VENTLESS

The Energy Miser Model EST Ventless low temperature, chemical sanitizing commercial dishwasher, meets UL Electrical and ETL Sanitation (NSF Standard 3) standards. Model EST Low Temp Ventless is constructed 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.



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

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