

Model shown as Left to Right. Also available as Right to Left.



New energy efficient oil-free drive system.



Strategically located spray arms with spray pattern positioned for additional wash coverage.

Large19"opening

accommodates larger

items and utensils.

Shown with optional cornerfeed table. Available right or left.



Easy to remove wash arms with captive end Never lose caps. another end cap again!



New user friendly single action control switch with easy access and easy to clean around control box.











**High Temperature** Low Temperature 44" Conveyor Dishwasher

# **FEATURES:**

- **Energy Star approved.**
- Automatic water control system.
- 243 racks / 970 covers per hour.
- Economical to operate. Uses only .49 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.

## **Available Options**

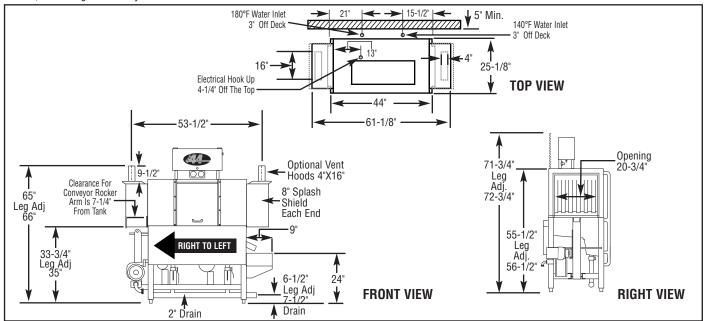
- Corner Feed Table
- (FACTORY INSTALLED RECOMMENDED) Vent Hood with 4" x 16" Vent and Damper Control
- (2 per set)
- Alternative electrical options
- Hatco Booster Heater available
- Stainless Steel dishtables
- Drain Water Tempering Kit
- "E Temp" CMA booster heater(40° rise)
- Single Drain Connection Kit





High Temperature Low Temperature 44" Conveyor Dishwasher

**WARNING:** Plumbing connections must be made by a qualified service company who will comply with all (necessary) Federal, State, and Local Health, Plumbing and Safety codes.



### Specifications:

specifications.						
MODEL EST-44H/L	USA	METRIC			USA	METRIC
OPERATING CAPACITY			DIMENSIONS			
RACKS PER HOUR (NSF RATED)	243	243	DEPTH		25-1/8"	(64cm)
CONVEYOR SPEED	6.75 FT./MIN.	(206 CM/MIN.)	- WIDTH		44"	(111.7cm)
WASH PUMP MOTORS HP	1	1	HEIGHT		55-1/2"-56-1/2"	(140.97-143.51cm)
RINSE PUMP MOTOR HP	1/3	1/3		-		. ,
CONVEYOR MOTOR HP	1/3	1/3	STANDARD TABLE HEIGH		34"	(86cm)
WATER INLET - FILL	1/2"	(1.27cm)	MAX HEIGHT CLEARANCE		19"	(48cm)
WATER INLET - FINAL RINSE Drain Size	1/2" 2"	(1.27cm) (5.1cm)	STANDARD DISHRACK		1	1
FINAL RINSE PRESSURE	$20 \pm 5$ psi	(1.41 kg/cm <sup>2</sup> )	DIMENSIONS		19-3/4"X19-3/4"	(50X50cm)
WASH TANK CAPACITY			ELECTRICAL RATING	VOLTS	PHASE	AMPS
PRE-RINSE	4.25 GAL	(16.0 L)		208	1	69
WASH	11.75 GAL	(44.5 L)		240	1	76
TOTAL	16.0 GAL	(60.5 L)	_	208	3	46
WASH PUMP CAPACITY				240	3	51
EACH	52 GPM	(197 LPM)	_	480	3	24
OPERATING TEMPERATURE EST-44H		(0000/7400)				
WASH PUMPED RINSE	150°F-160°F 150°F-160°F	(66°C/71°C) (66°C/71°C)	WASH TANK HEATER		10kW	
FINAL RINSE	180°F-195°F	(82°C/90°C)	RINSE TANK HEATER		3kW	
<b>OPERATING TEMPERATURE EST-44L</b>			SPECIFY DIRECTION OF I	BACK TRAVE	(BIGHT TO LEFT, LEF	T TO BIGHT) WHEN
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)	ORDERING			
PUMPED RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)	on benned			
FINAL RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)				
WATER CONSUMPTION			SHIPPING WEIGHT			
PER RACK (FINAL RINSE)	.49 GAL	(1.8 L)	APPROXIMATE		662#	(300kg)
PER HOUR (FINAL RINSE)	119 GPH	(450 LPH)				

### Summary Specifications: Model EST-44 Conveyors

The Model EST-44H high temperature 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 243 racks per hour and uses a minimum .49 gallons of water per rack while achieving sparkling, clean, dry dishes. Constructed entirely of stainless steel.

#### Available Models

- EST-44H R/L Right to Left
- EST-44H L/R Left to Right
- EST-44L R/L Right to Left
- EST-44L L/R Left to Right





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