



EST-66
 High Temperature
 Low Temperature
 66" Conveyor Dishwasher



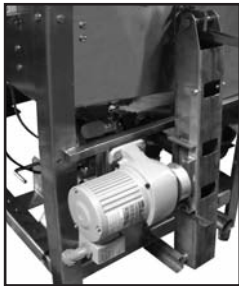
FEATURES:

- 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 heated rinse system.
- Unique 4-stage washing process provides two wash stations, power heated rinse and final rinse.
- Automatic soil purging system filters wash water and traps plate debris into an external tray. Tray is 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.
- 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.

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

Available Options

- Corner Feed Table (left or right) **(FACTORY INSTALLED)**
- Vent Hood with 4" x 16" Vent and Damper Control (2 per set)
- 220V & 480V
- Hatco Booster Heater available 24kW or 45kW
- Drain Water Tempering Kit
- Single Drain Connection Kit



Conveyor oil-free energy efficient drive system.



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



Shown with optional corner feed table. Available right or left.



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



Optional E-Temp booster heater with 40° rise.

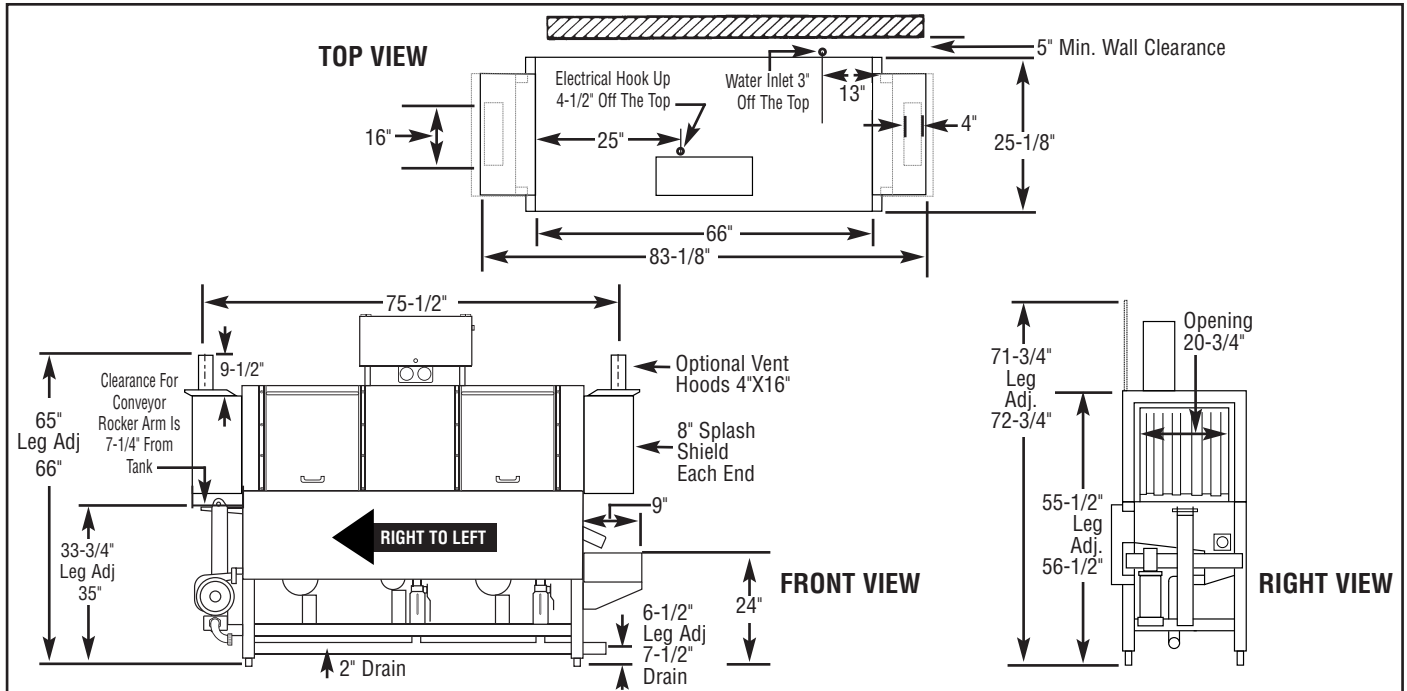




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WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL EST-66H/L	USA	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED)	243	243		
CONVEYOR SPEED	6.75 FT./MIN.	(206 CM/MIN.)		
(2) WASH PUMP MOTORS HP	1	1		
RINSE PUMP MOTOR HP	1/3	1/3		
CONVEYOR MOTOR HP	1/3	1/3		
WATER INLET - FILL	1/2"	(1.27cm)		
WATER INLET - FINAL RINSE	1/2"	(1.27cm)		
DRAIN SIZE	2"	(5.1cm)		
FINAL RINSE PRESSURE	20 ± 5psi	(1.41 kg/cm ²)		
WASH TANK CAPACITY				
PRE-RINSE	5.25 GAL	(20.0 L)		
WASH	13.25 GAL	(50.0 L)		
TOTAL	18.5 GAL	(70.0 L)		
WASH PUMP CAPACITY				
EACH	52 GPM	(197 LPM)		
OPERATING TEMPERATURE EST-66H				
WASH	150°F-160°F	(66°C/71°C)		
PUMPED RINSE	150°F-160°F	(66°C/71°C)		
FINAL RINSE	180°F-195°F	(82°C/90°C)		
OPERATING TEMPERATURE EST-66L				
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)		
WATER CONSUMPTION				
PER RACK (FINAL RINSE)	.49 GAL	(1.8 L)		
PER HOUR (FINAL RINSE)	119 GPH	(450 LPH)		
DIMENSIONS				
DEPTH	25-1/8"	(64cm)		
WIDTH	66"	(167.64cm)		
HEIGHT	55-1/2"-56-1/2"	(140.97-143.51cm)		
STANDARD TABLE HEIGHT	34"	(86cm)		
MAX HEIGHT CLEARANCE	19"	(48cm)		
STANDARD DISHRACK				
DIMENSIONS	1	1	19-3/4"X19-3/4"	(50X50cm)
ELECTRICAL RATING	VOLTS	PHASE	AMPS	
	208	1	76	
	240	1	83	
	208	3	50	
	240	3	55	
	480	3	26	
WASH TANK HEATER	112.75kW @ 240V			
RINSE TANK HEATER	3kW @ 240V			
SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING				
EST-66 EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM				
ENTRANCE END 200 MAX	DISCHARGE END 400 MAX	TOTAL CFM 600 MAX		
SHIPPING WEIGHT				
APPROXIMATE	750#	(340kg)		

Summary Specifications: Model EST-66 Conveyors

The Model 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 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-66H R/L Right to Left
- EST-66H L/R Left to Right
- EST-66L R/L Right to Left
- EST-66L L/R Left to Right

