

Conveyor Dishmachines

Convey a sparkling
image fast.





Warewashing Systems

Clean the First Time®

Jackson WWS proudly set a new standard of excellence in warewashing with the introduction of its **CREW® Conveyor Dishmachine**. **CREW (Clean, Reliable, Eco-friendly Warewashing)** offers best-in-class energy-saving features built around the largest wash tank in the industry that holds temperatures longer. The **WISR® Cleaning System** effectively cleans all ware surfaces through a deluge of water and heavy agitation while reducing water consumption to an industry leading 0.35 gallons per rack.



Easy to Use

- Fully automatic, including auto-fill
- Digital temperature readout provides temperature status
- Self-draining stainless steel wash pump
- Internally-operated drain lever
- Door raises upwards and is supported by dual springs that make it easy to open and close. This eliminates blocking of the aisle ways and keeps condensation inside the machine.
- Stainless steel scrap baskets can be removed without removing pawl bar
- Large access door for easy cleaning



Energy Saving

- ENERGY STAR® qualified
- Rainbow Rinse™ features an exclusive arched rinse arm (patent pending) that provides superior rinse action while reducing water usage
- Exclusive EnergyGuard™ control system cuts idle energy use by allowing the machine to operate only when a rack is being washed or rinsed
- Low cost of ownership - innovative energy-saving features dramatically reduce electrical, water and chemical usage
- 15kW wash tank heater on standard on CREW 44 (18kW standard on CREW 66; optional on CREW 44)
- Double-wall insulated door retains heat, keeping wash water hot and generating less heat in the dishroom
- Cleans 223 racks per hour using only 0.35 gallons (1.3 liters) of water per rack



Perfect Results

- WISR® Cleaning System uses a deluge of water and heavy agitation to effectively clean the total surface of the wares – the first time!
- Specially designed, self-cleaning wash arms with non-clogging, convex jets
- 22" pre-wash on the CREW 66 uses the power of four wash arms (three upper and one lower) to remove and isolate the majority of foodsoil before wares enter the wash zone



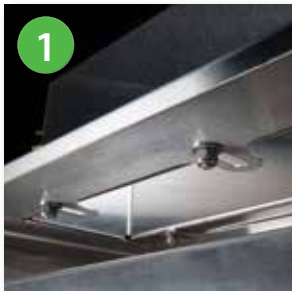
New Design

- Contoured door design and molded end-caps give the product a softer, modern appearance
- Heavy-gauge stainless frame, body, and legs provide added durability

Meet the CREW®!

The CREW is fully automatic with enough clearance to accommodate large sheet pans and mixing bowls. A double-wall insulated door provides quiet operation with less heat transfer into the dishroom. Innovative energy-saving features combine to give the CREW one of the lowest costs of ownership in the industry!

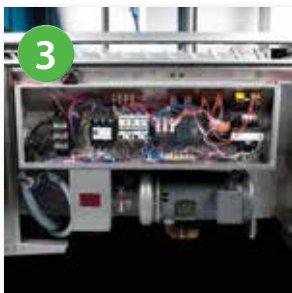
- 19-3/4" (502 mm) standard clearance accommodates larger wares such as sheet pans, mixing bowls, etc.
- Double-wall insulated door provides quiet operation and low heat radiation to the dishroom
- On-board booster heater available
- 24V DC control circuit
- PLC controls
- Adjustable vent cowl collars allow flexibility in replacement scenarios
- Large service access at front of machine for ease of maintenance
- Splash shields
- Stainless steel frame and legs
- Exhaust vent fan control
- Front dress panel
- Adjustable bullet feet
- Clean lines and aesthetically pleasing appearance
- Dual point electrical connection
- In-board drain release
- Available in 44" and 66" models



Adjustable vent cowl collars



Larger door opening for easy access



Large front access for ease of maintenance



*Shown with optional door accent panels





AJX Series

High performance conveyors available in electric or steam tank heat



AJX-66 Conveyor



Adjust-A-Peak™ conveyor speed control



High-temp model cleans 225 racks (5,625 dishes) per hour

Resource Efficient

- High-temp models use only 0.68 gallons per rack
- Chemical-sanitizing models use only 0.78 gallons per rack
- Exclusive EnergyGuard™ control system cuts idle energy use by operating the machine only when a rack is being washed or rinsed
- Choose from electric or steam tank heat

Exceptional Performance

- Available in these superior-performing sizes: 44", 54", 66" (44" with 22" pre-wash), 76" (54" with 22" pre-wash), 80" (44" with 36" pre-wash) or 90" (54" with 36" pre-wash)
- High-temp models clean 225 racks (5,625 dishes) per hour; Chemical-sanitizing models clean 209 racks (5,225 dishes) per hour
- 25" standard chamber clearance accommodates oversized sheet pans and other large wares; optional low hood version available
- Extra-long separation between wash and rinse sections isolates dirty water and prevents detergent carryover
- Adjust-A-Peak™ feature allows operators to adjust conveyor speed without impeding energy efficiency
- Quiet, self-draining stainless steel pump system delivers maximum performance and keeps noise to a minimum

Easy to Install, Operate and Maintain

- Fully automatic (auto-fill, auto-stop)
- External drain handle so operator does not have to reach into the machine
- Easy-to-read control panel with reliable, electromechanical controls
- Standard exhaust fan control
- Front dress panel, adjustable bullet feet, and splash shields are standard
- Electric tank units require an optional booster heater

AJ-44CGP Series

High performance high-temp sanitizing conveyor with gas tank heat



AJ-44CGP Conveyor

Resource Efficient

- Uses only 0.94 gallons of water per rack
- Exclusive EnergyGuard™ control system cuts idle energy use by operating the machine only when a rack is being washed or rinsed
- Gas tank heat

Exceptional Performance

- Available in three superior-performing sizes: 44", 66" (44" with 22" pre-wash), 80" (44" with 36" pre-wash)
- Cleans 248 racks per hour using only 0.94 gallons of water per rack
- Standard 25" chamber clearance accommodates oversized sheet pans and other large wares
- Extra-long separation between wash and rinse keeps dirty water isolated and prevents detergent carryover
- Exclusive Adjust-A-Peak™ feature allows the operator to adjust the conveyor speed for flexibility and warewash performance
- Quiet self-draining stainless steel pump system delivers maximum performance and keeps noise to a minimum
- Manifold-style wash arms prevent clogging and ensure even cleaning

Easy to Install, Operate and Maintain

- Fully automatic (auto-fill, auto-stop)
- External drain handle so operator does not have to reach into the machine
- Easy-to-read control panel with reliable, electromechanical controls
- Standard exhaust fan control
- Front dress panel, adjustable bullet feet and splash shields are standard
- Includes external booster heater



Allows manual speed adjustment



EnergyGuard™ control systems cuts idle energy use



AJ-64 Series

*High performance high temp sanitizing conveyor
available in electric, gas or steam tank heat*



AJ-64 Conveyor



Easily loads full size sheet pans



*External scrap basket with
optional pre-wash section*

Resource Efficient

- Uses only 0.77 gallons of water per rack
- Exclusive EnergyGuard™ control system cuts idle energy use by operating the machine only when a rack is being washed or rinsed
- Choose from electric, gas, or steam tank heat

Exceptional Performance

- Available in three superior-performing sizes: 64", 86" (64" with 22" pre-wash) and 100" (64" with 36" pre-wash)
- Cleans 287 racks per hour using only 0.77 gallons of water per rack
- Standard 25" chamber clearance accommodates oversized sheet pans and other large wares
- Extra-long separation between wash and rinse keeps dirty water isolated and prevents detergent carryover
- Exclusive Adjust-A-Peak™ feature allows the operator to adjust the conveyor speed for flexibility and warewash performance
- Quiet, self-draining stainless steel pump system delivers maximum performance and keeps noise to a minimum
- Manifold-style wash arms prevent clogging and ensure even cleaning

Easy to Install, Operate and Maintain

- Fully automatic (auto-fill, auto-stop)
- External drain handle so operator does not have to reach into the machine
- Easy-to-read control panel with reliable, electromechanical controls
- Standard exhaust fan control
- Front dress panel, adjustable bullet feet, and splash shields are standard
- Gas units include external booster heater; electric tank units require an optional booster heater



Complimentary Performance & Installation Check

From the very beginning, Jackson is there to ensure your equipment is working to its full potential. At the time of installation, our Jackson Authorized Service Agent (ASA) will run the machine to verify that all electrical, water, and drain hookups are correct, the machine turns on and off, there are no leaks, and the pumps are rotating in the proper direction. If the installation is performed by anyone other than a Jackson ASA, we recommend that the customer contact Jackson Technical Service to schedule our Performance and Installation Check. After the installation is powered and plumbed, this complimentary Jackson service verifies the installation; checks and adjusts temps, cycle times, and parts; and evaluates all the operation/performance capabilities of the unit.

About Jackson

Jackson WWS, Inc. is a full-line supplier of high-quality commercial dishmachines including flights, conveyors, door-types, glasswashers and undercounters. Founded in 1925, Jackson stands by their “Clean the First Time®” commitment with dishmachines that deliver optimal cleaning performance while reducing labor, chemical and utility costs. With more standard features, lower operating and acquisition costs and our network of factory-certified technicians, Jackson sets the standard for warewashing. For more information about Jackson and its full line of warewashing solutions, please visit www.jacksonwws.com or call 1.888.800.5672.

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