

DishStar® HT

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models DishStar HT



Standard Features

- Automatic tank fill
- Push button start
- Fill and Dump design
- Built-in booster heater with Sani-Sure™ final rinse system
- Labyrinth type door design
- Automatic pumped drain for floor and wall drain installations
- Stainless steel wash pump
- Solid state controls
- Delimiting cycle
- Simplified controls allow easy access for operation and service
- Door switch
- One (1) each peg and combination rack included
- Above water scrap basket
- Built-in chemical pumps and priming switches

Mandatory Specs

Specify voltage _____

Options

- Water Hammer Arrestor
- Pressure Regulator
- Back Panel
- Drain Water Tempering Kit
- Scale Prevention System (SPS)
- Replacement Cartridge for SPS
- Casters (adds 3/4" to height)
- Tie Down

Accessories

- 36-Compartment Rack
 - 4-1/8" tall (105 mm)
 - 5-5/8" tall (143 mm)
 - 7" tall (178 mm)
- Combination Rack
- Peg Rack
- Machine Stand
 - 6" (152 mm) high
 - 18" (457 mm) high

Specifications

- Uses 1.1 gallons (4.2 liters) of water per rack
- Cleans 30 (24)* racks per hour
- Two-minute automatic cycle
- Powerful 1 hp wash pump motor
- Fresh water rinse eliminates wash water contamination
- Air insulated between body and stainless steel housing
- Durable stainless steel construction
- 1-year parts and labor warranty

Notes:

A vent hood is not recommended above the Jackson DishStar HT as it does not produce excessive vapors. *Always check with the local building code to know what type of ventilation is required for commercial dish machine installations in your area.*

Normal operation of the DishStar HT generates steam that may escape from the door. Materials such as wood laminate, veneers, etc. are unsuitable for use in areas exposed to dishwasher steam and detergents. Stainless steel or other moisture-resistant shields are recommended for surfaces adjacent to DishStar HT sides and top.



Intertek



Intertek

*Racks per hour calculated with NSF suggested load time of thirty (30) seconds for front opening type

LEGEND:
 A - Electrical Connection
 B - Water Inlet (with 5' Hose) (3/4" Male GHT, connect to true 1/2" ID line, MIN 110 °F)
 C - Drain Hose (1" ID, install into 1-1/2" MIN Drain with Air-gap)

All dimensions from the floor can be increased 1" using the machine's adjustable feet.
Optional casters add 3/4" to height of unit.

MODEL NO.	MACHINE DIMENSIONS					WALL CLEARANCE	SHIPPING INFORMATION					
	INSIDE CLEARANCE HEIGHT	INSIDE CLEARANCE WIDTH	INSIDE CLEARANCE DEPTH	DOOR OPEN DEPTH	WEIGHT		CLASS	CUBE	HEIGHT	WIDTH	DEPTH	
DishStar HT	14-1/2" (368 mm)	20" (508 mm)	20" (508 mm)	41-3/4" (1061 mm)	1/4" (6 mm)	242 lbs (110 kg)	85	20.09 cu. ft.	43.5" (1105 mm)	28" (712 mm)	28.5" (724 mm)	

OPERATING CAPACITY - Normal Cycle	
Racks per Hour	30 (24)*
Dishes per Hour	750
Glasses per Hour	1,080

OPERATING CYCLE	
Wash Cycle (seconds)	82
Drain Time (seconds)	28
Rinse Cycle (seconds)	10
Total Cycle (seconds)	120

ELECTRICAL REQUIREMENTS			
Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
208/60/1	37.2 A	38.5 A	40 A
230/60/1	40.7 A	41.9 A	45 A

WATER REQUIREMENTS	
Incoming Water Temperature (min)	110 °F (43.3 °C)
Gallons per Rack	1.1 gal (4.2 L)
Gallons per Hour	33.0 gal (124.92 L)
Gallons per Hour**	26.4 gal (99.93 L)
Flow Pressure (PSI)	20 ± 5
Waterline Size (NPT)	3/4" Male GHT (connect to true 1/2" ID line)
Drainline Size (ID)	1"

OPERATING TEMPERATURES	
Wash	150° F (65.6° C)
Rinse	180° F (82.2° C)

WASH PUMP MOTOR	
Wash Pump	1 hp

*Racks per hour calculated with NSF suggested load time of thirty (30) seconds for front opening types
 **Gallons per hour calculated with NSF suggested load time of thirty (30) seconds for front opening types

HOW TO SPECIFY: DishStar HT

Jackson WWS, Inc.
 Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
 Mailing Address: P.O. Box 1060, Barbourville, KY 40906
 Telephone: 888-800-5672 • Fax: 606-523-1799
 Email: info@jacksonwws.com
 07610-004-36-88 [01/21/21]

www.jacksonwws.com