

# High-Temp Door-Type Dishmachines



Discover the key  
to greater warewashing  
convenience.



## Why Jackson High-Temp Door-Type Dishmachines?

Jackson door-type machines are operation ready with all the features you need to deliver the optimum in food safety and guest satisfaction. From built-in booster heaters to external drain handles for easy operation, many standard equipment features are actually extra-cost "options" on competitive models. And because our feature-rich warewashers are priced comparably with their basic versions, that makes the Jackson brand simply the best value in the industry. Choose from electric, steam or gas – standard height or high hood - to meet your specific operational needs.



*Jackson High-Temp Door-Type Dishmachines feature high-temperature sanitizing power guaranteed to heat up cleaning performance. With front-accessible servicing and easy-to-use features, they're an operational breeze.*

# Features and Benefits

## TempStar®

*Heat up performance with high-temp sanitizing power.*

### Resource Efficient

- ENERGY STAR® qualified
- Uses only 0.89 gallons of water per rack
- Choose from electric or steam tank heat



*Drain lift handle allows emptying without reaching into tank*



*Corner model*

### Exceptional Performance

- Cleans 58 racks per hour
- Totally automatic basic cycle takes only 57 seconds
- 11-second high-temperature sanitizing rinse provides superior coverage and quick drying time
- Four selectable time cycles and multi-cycle timer for warewashing flexibility and performance
- Rinse arms are ultra efficient
- Built-in stainless steel 70°F-rise booster with Sani-Sure™ technology ensures safety by keeping the machine from going into the final rinse cycle until proper sanitation temperature is achieved
- Self-draining stainless steel pump eliminates soil/detergent carryover
- Exhaust fan hookup automatically shuts off when machine shuts off

### Easy to Install, Operate, and Maintain

- Top-mounted controls are easy to read and access
- Easy-to-remove front dress panel makes servicing equipment a snap
- Field convertible for straight-through and corner installations
- Field phase conversion capability
- Drain lift handle allows operator to empty machine without reaching into the wash tank

## TempStar® GPX

*High-temp performance tailored for utility efficiency using gas.*

### Resource Efficient

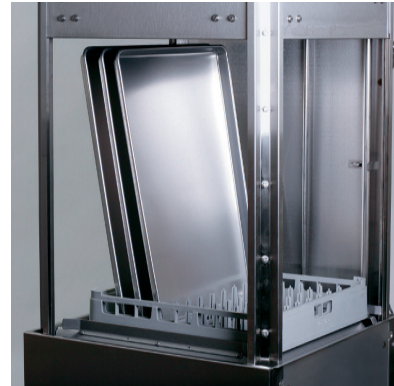
- Uses only 1.0 gallon of water per cycle
- Single-point hookup for machine and booster
- Requires only 115V electrical hookup

### Exceptional Performance

- Cleans 57 racks per hour
- Totally automatic basic cycle takes only 58 seconds
- 11-second high-temperature sanitizing rinse provides superior coverage and quick drying time
- Four selectable time cycles and multi-cycle timer for warewashing flexibility and performance
- External gas booster heater sized to raise incoming 110°F water to 180°F for proper sanitizing rinse
- Self-draining stainless steel pump eliminates soil/detergent carryover
- Exhaust fan hookup automatically shuts off when machine shuts off

### Easy to Install, Operate, and Maintain

- Top-mounted controls are easy to read and access
- Easy-to-remove front dress panel makes servicing equipment a snap
- Field convertible for straight-through and corner installations
- Drain lift handle allows operator to empty machine without reaching into the wash tank



*Easily accommodates varying ware sizes*



*Controls placed for easy access and readability*



# Features and Benefits

## TempStar® HH

*Extra-high hood takes high-temp capabilities even higher*

### Resource Efficient

- Uses only 1.36 gallons of water per rack
- Choose from electric or steam tank heat

### Exceptional Performance

- Cleans 53 racks per hour
- Large 20 ¾" wide by 27" high hood opening accommodates 18" x 26" sheet pans, 60-quart mixing bowls and other large wares
- Totally automatic basic cycle takes only 62 seconds
- Extended 15-second high-temperature sanitizing rinse provides superior coverage and rapid drying time
- Four selectable time cycles and multi-cycle timer for warewashing flexibility and performance
- Built-in stainless steel 70°F-rise booster with Sani-Sure™ technology ensures safety by keeping the machine from going into the final rinse cycle until proper sanitation temperature is achieved
- Self-draining stainless steel pump eliminates soil/detergent carryover
- Exhaust fan hookup automatically shuts off when machine shuts off

### Easy to Install, Operate, and Maintain

- Top-mounted controls are easy to read and access
- Easy-to-remove front dress panel makes servicing equipment a snap
- Field convertible for straight-through and corner installations
- Drain lift handle allows operator to empty machine without reaching into the wash tank



## TempStar® HH/GPX

*Same features as HH, now available in a utility-efficient gas model.*

### Resource Efficient

- Uses only 1.36 gallons of water per rack
- No separate gas hookup for the machine (only for the externally mounted booster)
- Requires only 115V electrical hookup



TempStar® HH/GPX

### Exceptional Performance

- Large 20 3/4" wide by 27" high hood opening accommodates 18" x 26" sheet pans, 60-quart mixing bowls and other large wares
- Cleans 53 racks per hour
- Totally automatic basic cycle takes only 62 seconds
- Extended 15-second high-temperature sanitizing rinse provides superior coverage and rapid drying time
- Four selectable time cycles and multi-cycle timer for warewashing flexibility and performance
- Built-in stainless steel 70°F-rise booster with Sani-Sure™ technology ensures safety by keeping the machine from going into the final rinse cycle until proper sanitation temperature is achieved
- Self-draining stainless steel pump eliminates soil/detergent carryover
- Exhaust fan hookup automatically shuts off when machine shuts off



### Easy to Install, Operate, and Maintain

- Top-mounted controls are easy to read and access
- Easy-to-remove front dress panel makes servicing equipment a snap
- Field convertible for straight-through and corner installations
- Drain lift handle allows operator to empty machine without reaching into the wash tank



## 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 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](http://www.jacksonwws.com) or call 1.888.800.5672.

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