LIST PRICE GUIDE

EFFECTIVE APRIL 1, 2020



Clean the First Time®





SEER





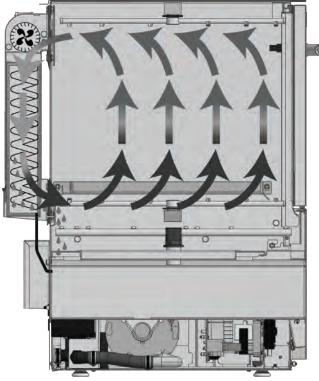
STEAM ELIMINATION AND ENERGY RECOVERY

Fan extracts the hot water vapor from the chamber

Vapor passing over the coils inside the Heat Exchanger provides a 40°F rise in temperature to the water inside the coils

The now cooler vapor returns back into the chamber, and as the vapor condenses it is channeled into the wash tank

This process virtually eliminates the steam inside the chamber



Cutaway side view of the DishStar® HT-E-SEER



DISHSTAR® HT-E-SEER

High Temperature Sanitizing Undercounter Dishmachine with Steam Elimination & Energy Recovery

Recirculating, 20 racks per hour, 0.65 gallons per rack, built-in booster heater with Sani-Sure™ final rinse system, double wall construction, stainless steel wash pump assembly, pumped drain, universal timer, digital LED control panel, three selectable cycles, deliming cycle, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 208-230/60/1



\$9,625 **QUICK-SHIP**





DISHSTAR® HT-E

High Temperature Sanitizing Undercounter Dishmachine

Recirculating, 27 racks per hour, 0.65 gallons per rack, built-in booster heater with Sani-Sure™ final rinse system, double wall construction, stainless steel wash pump assembly, pumped drain, universal timer, digital LED control panel, three selectable cycles, deliming cycle, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 208-230/60/1



\$8,289 *QUICK-SHIP*



DISHSTAR® HT

High Temperature Sanitizing Undercounter Dishmachine

Fill and dump, 24 racks per hour, 1.1 gallons per rack, built-in booster heater with Sani-Sure™ final rinse system, double-wall construction, stainless steel wash pump assembly, pumped drain, universal timer, deliming cycle, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 208-230/60/1

\$7,950 *■QUICK-SHIP*



DISHSTAR® LT

Chemical Sanitizing Undercounter Dishmachine

Fill and dump, 24 racks per hour, 1.2 gallons per rack, double wall construction, stainless steel wash pump assembly, pumped drain, universal timer, deliming cycle, low chemical indicator light, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 115/60/1

DishStar LT **\$7,609**

\$7,609 *QUICK-SHIP*

DishStar LTH
With Sustaining Heater
\$7,835







STEAM ELIMINATION AND ENERGY RECOVERY

DELTA® HT-E-SEER MODELS

High Temperature Sanitizing Glasswasher with Steam Elimination & Energy Recovery

Recirculating, 20 racks per hour, 0.65 gallons per rack, Soft Start, built-in booster heater with Sani-Sure™ final rinse system, double wall construction, stainless steel wash pump assembly, pumped drain, universal timer, digital LED control panel, three selectable cycles, deliming cycle, built-in chemical pumps and priming switches, auto fill, auto stop, back dress panel, one peg and one combination rack included. 208-230/60/1

Delta HT-E-SEER-T Tall/Freestanding

\$10,058 **= QUICK-S**



Delta HT-E-SEER-S Short/Underbar \$10,058 *QUICK-Sh*

Delta HT-E-SEER Without Stand \$9,625 *QUICK-SHIP*











Chemical Sanitizing Door-Type Glasswasher/Dishwasher

Functions as both a glasswasher and a dishwasher, 40 racks per hour, 1.16 gallons per rack, accommodates glasses and wares up to 11" high, stainless steel wash pump assembly, electromechanical timer, built-in sustainer heater, easy access controls, built-in chemical pumps and priming switches, delimer switch, built-in stainless steel scrap accumulator, side enclosure panels and two half-racks included. 115/60/1

\$7,835 *QUICK-SHIP*



DELTA® ROTARY SERIES

Chemical Sanitizing Rotary-Type Glasswasher

Cleans 1,200 glasses per hour, uses 10 gallons of water per hour, single switch operation, built-in chemical pumps and priming switches, hot or cold fresh water final rinse, convenient chemical storage and easy access scrap screens. Clockwise rotation.

Delta 115 115/60/1

\$9,085 **QUICK-SHIP**

Delta 1200 208-230/60/1

\$9,085 *■QUICK-SHIP*

Undercounter & Glasswasher Options & Accessories



04820-100-04-07\$214
Drain Water Tempering Kit
06401-004-60-64
(DishStar HT, HT-E & SEER models) \$417
06401-004-56-12 (DishStar HT-E 460v) \$417
06401-004-59-11
(Delta HT-E-SEER models)\$417
Back Panel
05700-004-23-52 (DishStar HT-E)
05700-003-33-55 (DishStar HT & LT) \$239
05700-004-58-14 (DishStar HT-E-SEER) \$239
Tall Stand for Delta HT-E-SEER
05700-004-54-13 <i>(13¾")</i> \$567
Casters (set of 4)
05700-002-37-82 (DishStar models &
Delta HT-E-SEER w/out stand)\$119
460V Electrical (DishStar HT-E & SEER) \$740
Sustaining Heater (DishStar LT)\$228
Security Package\$1,789

1/2" Pressure Regulator





DYNASTAR®

High Temperature Sanitizing Door-Type Dishmachine

Single rack, electric tank heat, pumped rinse, built-in booster heater with Sani-Sure™ final rinse system, 57 racks per hour, 0.69 gallons per rack, bottom mounted digital LED controls, universal timer, Triple Wash Arm, self-draining stainless steel wash pump, three selectable wash cycles, delimer switch, auto start/stop, exhaust vent fan control, field convertible for straight-through to corner and vice versa⁺, field phase conversion capability. 208-230v, 60Hz, single or three phase.

DynaStar

Electric Tank Heat with 40-70° Rise Booster Heater

\$15,898 *≣QUICK-SH*



Electric Tank Heat without Booster Heater

\$13,627



DYNATEMP®WITH VENTLESS & ENERGY RECOVERY

High Temperature Sanitizing Door-Type Dishmachine

No vent hood required. Accommodates a wide range of water inlet temperatures and operates with only a cold water connection. Single rack, electric tank heat, built-in booster heater with Sani-Sure™ final rinse system, 39 racks per hour, 0.69 gallons per rack, bottom mounted digital LED controls, self-draining stainless steel wash pump, three selectable wash cycles, delimer switch, auto start/stop, door interlock, pressure regulator, exhaust vent fan control, field convertible for straight-through to corner and vice versa[†], field phase conversion capability, front stainless steel dress panel. 208-230v, 60Hz, single or three phase.

DynaTemp VER

Electric Tank Heat with Booster Heater and Ventless & Energy Recovery

\$20,440

ENERGY

^{*}Requires 180° F incoming water

†Requires False Panel Kit, sold separately





TEMPSTAR®

High Temperature Sanitizing Door-Type Dishmachine

Single rack, electric tank heat, built-in booster heater with Sani-Sure[™] final rinse system, 58 racks per hour, 0.89 gallons per rack, universal timer, self-draining stainless steel wash pump, four selectable wash cycles, top mounted controls, delimer switch, auto start/stop, exhaust vent fan control, field convertible for straight-through to corner and vice versa[†], field phase conversion capability, front stainless steel dress panel. 208-230v, 60Hz, single or three phase.

TempStar

Electric Tank Heat with 40 or 70° Rise Booster Heater

\$14,904 *≣QUICK-SHIP*

TempStar W/O*

Electric Tank Heat without Booster Heater

\$12,639

TempStar STH*

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$13,593

TempStar GPX

Gas Tank Heat with External Gas Booster Heater

\$26,113



TEMPSTAR® WITH VENTLESS & ENERGY RECOVERY

High Temperature Sanitizing Door-Type Dishmachine

No vent hood required. Accommodates a wide range of water inlet temperatures and operates with only a cold water connection. Single rack, electric tank heat, built-in booster heater with Sani-Sure™ final rinse system, 39 racks per hour, 0.89 gallons per rack, universal timer, self-draining stainless steel wash pump, four selectable wash cycles, top mounted controls, delimer switch, auto start/stop, door interlock, pressure regulator, exhaust vent fan control, field convertible for straight-through to corner and vice versa[†], field phase conversion capability, front stainless steel dress panel. 208-230v, 60Hz, single or three phase.

TempStar Ventless

Electric Tank Heat with Booster Heater and Ventless & Energy Recovery

\$19,674

*Requires 180° F incoming water †Requires False Panel Kit, sold separately







TEMPSTAR® HH-E

High Temperature Sanitizing Door-Type Dishmachine with Tall Chamber

Single rack, electric tank heat, built-in booster heater with Sani-Sure[™] final rinse system, 27" clearance for larger wares, 55 racks per hour, 0.72 gallons per rack, dual counter-rotating lower wash arms, universal timer, self-draining stainless steel wash pump, four selectable wash cycles, top mounted controls, delimer switch, auto start/stop, exhaust vent fan control, field convertible for straight-through to corner and vice versa[†], field phase conversion capability, front stainless steel dress panel. 208-230v, 60Hz, single or three phase.

TempStar HH-E

Electric Tank Heat with 40 or 70° Rise Booster Heater

\$17,886

TempStar HH-E W/O*

Electric Tank Heat without Booster Heater

\$15,620

TempStar HH STH*

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$16,574

(1.36 gpr)

TempStar HH GPX

Gas Tank Heat with External Gas Booster Heater

ENERGY

\$31,001

(1.36 gpr)

TEMPSTAR® HH-E WITH VENTLESS & ENERGY RECOVERY

High Temperature Sanitizing Door-Type Dishmachine with Tall Chamber

No vent hood required. Accommodates a wide range of water inlet temperatures and operates with only a cold water connection. Single rack, electric tank heat, built-in booster heater with Sani-Sure™ final rinse system, 27" clearance for larger wares, 37 racks per hour, 0.72 gallons per rack, dual counter-rotating lower wash arms, universal timer, self-draining stainless steel wash pump, four selectable wash cycles, top mounted controls, delimer switch, auto start/stop, door interlock, pressure regulator, exhaust vent fan control, field convertible for straight-through to corner and vice versa[†], field phase conversion capability, front stainless steel dress panel. 208-230v, 60Hz, single or three phase.

TempStar HH-E Ventless

Electric Tank Heat with Booster Heater and Ventless & Energy Recovery

\$22,655

^{*}Requires 180° F incoming water

[†]Requires False Panel Kit, sold separately



High Temperature Sanitizing Door-Type Options & Accessories



Water Hammer Arrestor 05700-002-64-67 \$299



Water Hammer Arrestor 05700-002-61-29 \$299



False Panel Kit 05700-004-67-60 \$239



False Panel Kit 05700-004-44-38 \$239



False Panel 05700-002-75-59 \$239



False Panel 05700-002-52-89 \$299



Flanged Feet (set of 4) 05700-004-29-44



Flanged Feet (set of 4) 05340-002-34-86



Flanged Feet (set of 4) 05340-002-01-15 \$239



1/2" Pressure Regulator 04820-100-04-07 \$214



3/4" Pressure Regulator 06685-011-58-22



Drain Water Tempering Kit DvnaStar and DynaTemp 06401-004-39-54 TempStar 06401-004-07-86 \$835



Steam Booster Heater 05700-002-98-86 \$6,201



Scaltrol Water Treatment 04730-003-05-76 \$417









MODEL 10 A

Round Dishmachine

High-temperature sanitizing dishmachine, 45 racks per hour, counterrotating wash arms, manual control back-up system, 171/4" inside chamber clearance, wash and rinse temperature gauges, external vacuum breaker, requires 180° F incoming water supply (optional booster heater available). 208 or 230, single or three phase, 60Hz.

\$25,956

Model 10 AB Model 10 A plus 6.5kW Built-in Booster Heater (70°F rise)	\$29,201
Model 10 U Model 10 AB for Undercounter Installation	\$27,578
Model 10 APRB Model 10 AB plus 1/2 hp Final Rinse Pump	\$32,445
Model 10 AB/NSU Model 10 AB, 440/60/3	
Model 10 AB-N70 Model 10 AB plus 7.7kW Built-in Booster Heater (70°F rise).	•

Model 10 Options & Accessories



Round Peg Rack 07320-100-09-01 \$426



Round Combination Rack Round 12-Compartment 07320-100-13-01 \$342



07320-100-17-01 \$426



6-Compartment Basket 07320-100-08-01 \$170

Tall Chamber Option 5" taller than standard \$1,622







Chemical Sanitizing Single Rack Door-Type Dishmachine

Cleans 39 racks per hour, 1.02 gallons per rack, self-draining stainless steel wash pump assembly, electromechanical timer, top mounted controls, delimer switch, low chemical indicator light, built-in chemical pumps and priming switches, interchangeable upper and lower stainless steel wash/rinse arms, field convertible from straight-through to corner and vice versa[†], auto start/stop, built-in stainless steel waste accumulator, internal sump. 115/60/1

Conserver XL-E

\$6,558 **QUICK-SHIP**

Conserver XL-E-LTH

With Booster Heater; three selectable cycles; 208-230, 60Hz, single or three phase

\$8,829

Booster heater ensures a continuous supply of 145°F water for excellent results



CONSERVER® XL-HH

Chemical Sanitizing Single Rack Door-Type Dishmachine with Tall Chamber

Cleans 39 racks per hour, 1.61 gallons per rack, 27" clearance for larger wares, self-draining stainless steel wash pump assembly, electromechanical timer, top mounted controls, delimer switch, low chemical indicator light, built-in chemical pumps and priming switches, interchangeable upper and lower stainless steel wash/rinse arms, field convertible from straight-through to corner and vice versa[†], auto start/stop, built-in stainless steel waste accumulator, internal sump. 115/60/1

Conserver XL-HH **\$8,517**

†Requires False Panel Kit, sold separately





Chemical Sanitizing Front Loading Door-Type Dishmachine

Cleans 39 racks per hour, 1.02 gallons per rack, self-draining stainless steel wash pump assembly, electromechanical timer, top mounted controls, delimer switch, low chemical indicator light, built-in chemical pumps and priming switches, interchangeable upper and lower stainless steel wash/rinse arms, auto start/stop, built-in stainless steel waste accumulator, internal sump. 115/60/1



\$7,004 *QUICK-SHIP*



CONSERVER® XL2

Chemical Sanitizing Dual Rack Door-Type Dishmachine

Dual rack straight, 74 racks per hour, 1.17 gallons per rack, self-draining stainless steel wash pump assemblies, electromechanical timer, top mounted controls, delimer switch, low chemical indicator light, built-in chemical pumps and priming switches, interchangeable upper and lower stainless steel wash/rinse arms, auto start/stop, built-in stainless steel scrap accumulator, internal sump. 115/60/1



Conserver XL2 **\$9,778**

Conserver XL2C **\$10,374**

Same specifications as the Conserver XL2, except for corner installations.

Specify right front (R) or left front (L) door opening.

Conserver® Series Options & Accessories



Water Hammer Arrestor 05700-002-61-29 \$299



False Panel 05700-002-51-66 \$239



False Panel 05700-002-52-89 \$299



Flanged Feet (set of 4) 05340-002-34-86 \$239



06685-011-58-22 \$239

Low Product Audible Alarm 06401-003-93-47 \$239

> 50Hz Cycle \$1,252 230/60/1 \$656



04730-003-05-76 \$417



Cartridge for Scalt RSC-100 \$328



RackStar® 44

44" Single Tank Conveyor Dishmachine

Single tank conveyor dishmachine, high temperature or chemical sanitizing, 223 racks per hour, adjustable rinse - Econo (0.35 gallons per rack) or Turbo (0.52 gallons per rack) - with exclusive Rainbow Rinse™ arms, adjustable vent cowl collars, hinged doors with large front access for ease of maintenance, bottom mounted digital LED controls, universal timer, dual-pawl conveyor drive system, EnergyGuard™ system, 19-3/4" standard chamber height, automatic fill, delimer switch, whisper-quiet stainless steel pump assembly, exhaust vent fan control, 15' strike plate table limit switch. 208-230v, 60Hz, single or three phase.



CHAMBER CLEARANCE

Standard Height 19.75"

Higher Than Standard* 25.00"

RackStar 44CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$29,680

RackStar 44CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$31,854

RackStar 44CE **Energy Recovery**

Electric Tank Heat with a Built-in 27kW Booster Heater and Energy Recovery

40,974





Less Energy

Machine	Racks/Hour	Gallons/Rack	Gallons/Hour	Booster Heater 40°F/70°F
Brand H 44	202	0.62	125	15kW/30kW
Brand C 44	209	0.48	100	12kW/21kW
Brand S 44	232	0.50	116	12kW/24kW
Brand M 44	239	0.43	103	15kW/27kW
RackStar 44	223	0.35	78	12kW/18kW



RackStar® 66

66" Single Tank Conveyor Dishmachine (44"+ 22" Pre-Wash)

Single tank conveyor dishmachine with 22" pre-wash, high temperature or chemical sanitizing, 223 racks per hour, adjustable rinse - Econo (0.35 gallons per rack) or Turbo (0.52 gallons per rack) - with exclusive Rainbow Rinse™ arms, adjustable vent cowl collars, hinged doors with large front access for ease of maintenance, bottom mounted digital LED controls, universal timer, dual-pawl conveyor drive system, EnergyGuard™ system, 19-3/4" standard chamber height, automatic fill, delimer switch, whisper-quiet stainless steel pump assembly, exhaust vent fan control, 15' strike plate table limit switch. 208-230v, 60Hz, single or three phase.



CHAMBER CLEARANCE

Standard Height 19.75"

Higher Than Standard* 25.00"

RackStar 66CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$44,159

RackStar 66CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$46,331

RackStar 66CE **Energy Recovery**

Electric Tank Heat with a Built-in 27kW Booster Heater and Energy Recovery

\$55,453

RackStar® Series (only) Options & Accessories

A full listing of conveyor options and accessories is located on page 16



Onboard Booster Heater 70 °F rise/18kW \$4,345



Onboard Booster Heater 40 °F rise/12kW \$3,619

Single Point Connection Available on RackStar Convevors with onboard boosters no upcharge applies.*

*3-phase machines only



04820-100-04-07 \$214

*Higher Than Standard **Chamber Height**

\$1,906



AJX-44 SERIES

Single Tank Conveyor Dishmachine

Single tank conveyor dishmachine, high temperature or chemical sanitizing, 225 racks per hour and 0.68 gallons per rack for high temperature, 209 racks per hour and 0.78 gallons per rack for chemical sanitizing, Adjust-A-Peak™ conveyor speed, EnergyGuard™ system, 25" tall chamber height, automatic fill, top mounted controls, manual/automatic switch, whisper-quiet stainless steel pump assembly, exhaust vent fan control. 208-230v, 60Hz, single or three phase.



AJX-44

44" Conveyor

AJX-44CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$26,785

AJX-44CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$28,957



AJX-66

66" Conveyor (44" + 22" Pre-Wash)

AJX-66CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$41,269

AJX-66CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$44,159



AJX-80

80" Conveyor (44" + 36" Pre-Wash)

AJX-80CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$45,608

AJX-80CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$47,781



AJX-54 SERIES

Single Tank Conveyor Dishmachine

Single tank conveyor dishmachine, dual rated for both high temperature and chemical sanitizing, 225 racks per hour and 0.68 gallons per rack for high temperature, 209 racks per hour and 0.78 gallons per rack for chemical sanitizing, Adjust-A-PeakTM conveyor speed, EnergyGuardTM system, 25" tall chamber height, automatic fill, top mounted controls, manual/automatic switch, whisper-quiet stainless steel pump assembly, exhaust vent fan control. 208-230v, 60Hz, single or three phase.



AJX-54

54" Conveyor

AJX-54CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$36,198

AJX-54CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$38,369



AJX-76

76" Conveyor (54" + 22" Pre-Wash)

AJX-76CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$53,572

AJX-76CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$56,468



AJX-90

90" Conveyor (54" + 36" Pre-Wash)

AJX-90CE/CEL

Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)

\$57,916

AJX-90CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$60,809



AJ-44 SERIES

Single Tank Conveyor Dishmachine with Gas Tank Heat

Single tank, gas tank heat conveyor dishmachine, 248 racks per hour and 0.94 gallons per rack, Adjust-A-Peak™ conveyor speed, EnergyGuard™ system, 25" tall chamber height, automatic fill, top mounted controls, manual/automatic switch, whisper-quiet stainless steel pump assembly, exhaust vent fan control. Includes external booster heater. 208-230v, 60Hz, single or three phase.



AJ-44CGP

44" Single Tank Conveyor

Gas Tank Heat with External Gas Booster Heater

\$52,123



AJ-66CGP

66" Single Tank Conveyor

(44" + 22" Pre-Wash)

Gas Tank Heat with External Gas Booster Heater

\$68,050



AJ-80CGP

80" Single Tank Conveyor (44" + 36" Pre-Wash)

Gas Tank Heat with External Gas Booster Heater

\$72,393



AJ-64 SERIES

Dual Tank Conveyor Dishmachine

Dual tank conveyor dishmachine, high temperature sanitizing, 287 racks per hour and 0.77 gallons per rack, Adjust-A-Peak™ conveyor speed, EnergyGuard™ system, 25" tall chamber height, automatic fill, top mounted controls, manual/automatic switch, whisper-quiet stainless steel pump assembly, exhaust vent fan control. 208 or 230v, 60Hz, single or three phase.



AJ-64

64" Dual Tank Conveyor

AJ-64CE

Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)

\$55,020

AJ-64CGP

Gas Tank Heat with External Gas Booster Heater

\$78,184

AJ-64CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$57,916



AJ-86

86" Dual Tank Conveyor (64" + 22" Pre-Wash)

AJ-86CE

Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)

\$72,393

AJ-86CGP

Gas Tank Heat with External Gas

\$94,111

AJ-86CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$75,289



AJ-100

100" Dual Tank Conveyor (64" + 36" Pre-Wash)

AJ-100CE

Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)

\$75,289

AJ-100CGP

Gas Tank Heat with External Gas Booster Heater

\$98,455

AJ-100CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$78,184



Conveyor Options & Accessories



Onboard Booster Heater 70 °F rise/18kW **\$4,345** 40 °F rise/12kW **\$3,619**



Flanged Feet 05340-002-15-47 \$435



Vent Cowl Collar 05700-002-04-08 \$579



05700-002-64-67 \$299



Water Hammer Arrestor Water Hammer Arrestor Steam Booster Heater 05700-002-61-29 \$299



05700-002-98-86 \$6,201



06401-002-44-07 \$1,340



Drain Water Tempering Kit Cold Water Thermostat 05930-121-75-66 \$579



Table Limit Switch 05700-002-88-07 Strike Plate



Scaltrol Water Treatment Cartridge for Scaltrol 04730-003-05-76 \$417



RSC-100 \$328

05700-002-06-83 Whisker Switch

\$507 (shown)

\$507

460\/ Electrical	All models	¢4 277
460V Electrical	All models	
600V Electrical	RackStar models	\$1,377
50Hz Cycle	AJX & AJ models	\$1,377
Dual Point Connection	AJX & AJ models	\$905
Single Point Connection	RackStar with onboard booster, 3-phase only	N/C
Taller than Standard Chamber Height	RackStar models	\$1,906
1/2" Pressure Regulator	04820-100-04-07 (RackStar and AJX models)	\$214
3/4" Pressure Regulator	06685-011-58-22 (AJ models)	\$239
External Exhaust Fan Contactor Kit	05700-004-35-35	
Side Loader	23" Unhooded	\$7,240
Side Loader	23" Hooded (25" models)	\$10,425
Side Loader	30" Unhooded	
Side Loader	30" Hooded (25" models)	\$11,873
Blower Dryer	AJX & AJ models	
Security Package	All conveyor models	\$6,516

Electric Booster Heaters

C-4	Hatco® 4kW	\$3,607 C-18	B Hatco® 18kW	\$4,178
C-6	Hatco® 6kW	\$3,723 C-24	Hatco® 24kW	\$5,562
C-7	Hatco® 7kW	\$3,762 C-27	Hatco® 27kW	\$5,642
C-9	Hatco® 9kW	\$3,816 C-30	Hatco® 30kW	\$5,701
C-12	Hatco® 12kW	\$4,040 C-36	Hatco® 36kW	\$5,970
C-15	Hatco® 15kW	\$4,113 C-45	Hatco® 45kW	\$6,758
C-17	Hatco® 17.2kW	\$4,146 C-54	Hatco® 54kW	\$6,956

	Recommended Booster Heater Sizing Chart						
TEMPERATURE	RackStar 44/66	AJX-44/54	AJ-64	AJX-66/76	AJX-80/90	AJ-86	AJ-100
40°F RISE	C-12	C-17	C-36	C-17	C-17	C-36	C-36
70°F RISE	C-17/C-18*	C-30	C-45	C-30	C-30	C-45	C-45

^{*}Booster size determined by voltage and phase. Contact Customer Service for further assistance.



CONVEYOR DIRECTION OF OPERATION

When ordering a conveyor dishmachine, it is important to specify not only the size, voltage, and any options and accessories needed, but it is also EXTREMELY important that the Direction of Operation is properly specified. If unsure, please use the drawings below to determine the correct Direction of Operation of your new conveyor dishmachine.

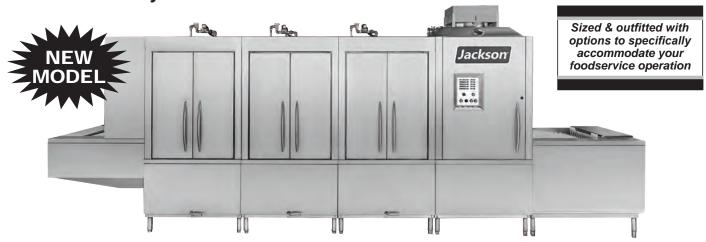






FLIGHTSTARTM

Rackless Conveyor Dishmachine



Performance & Operation

- Adjustable rinse system Econo Rinse (58 gph) for normal operation and Turbo Rinse (89 gph) for heavier soiled loads
- Superior results & whisper-quiet operation with low heat radiation to the dish room
- Digital LED control interface with service diagnostics
- Swing stop mechanism pauses the conveyor for unloading
- Pulsed drive reverse prevents belt jamming
- Cleans up to 14,964 dishes per hour using only 58 gallons of water

Access & Maintenance

- Hinged doors for easy access inside the machine
- Easy to handle scrap screens fit inside all 20-55 gallon waste receptacles
- Improved venting duct with sloped-to-rear drain point
- Non-clogging wash arm nozzles reduce maintenance labor
- · Delime mode

Serviceability

- · Service diagnostics
- · Front-mounted tank heater for easy access
- Wash pump motors are accessible from the front of the machine
- Reduced footprint with improved electrical layout

Assembly of all flight sections - including internal wiring, piping, thermometers and leveling of the machine - is performed by Jackson factory-authorized personnel. The Jackson factory authorized personnel will also conduct a performance test and operator training at time of assembly. Final utility connections for plumbing and electrical shall be provided by others and should be conducted by an authorized and licensed tradesman in accordance with local, state and national building codes and guidelines. All Jackson Flight-Type machines come with a one-year Parts & Labor Warranty and a two-year Preventative Maintenance Program (PMP) through the local Jackson Authorized Service Agency (ASA).

Call Factory for Quote



Dual rinse system with Rainbow Rinse™ arms produces superior results while significantly reducing water consumption



Specially designed wash arms with nonclogging, convex jets provide equalized water pressure and uniform cleanability



LED digital display with service diagnostics displays the temperature of each tank.



WATER TREATMENT



Scale Prevention Sys (SPS) 04730-003-28-03 \$685



Cartridge for SPS 04730-003-28-04 \$596



04730-003-05-76 \$417



Scaltrol Water Treatment Cartridge for Scaltrol **RSC-100** \$328

DISHTABLES

DTC-S70-24L	Clean Side 24" - Left side installation \$2,203	DTS-S70-36L	Soil Side 36" - Left side installation \$3,980
DTC-S70-24R	Clean Side 24" - Right side installation \$2,203	DTS-S70-36R	Soil Side 36" - Right side installation \$3,980
DTC-S70-36L	Clean Side 36" - Left side installation \$2,528	DTS-S70-48L	Soil Side 48" - Left side installation\$4,115
DTC-S70-36R	Clean Side 36" - Right side installation \$2,528	DTS-S70-48R	Soil Side 48" - Right side installation\$4,115
DTC-S70-48L	Clean Side 48" - Left side installation \$2,752	DTS-S70-72L	Soil Side 72" - Left side installation \$4,468
DTC-S70-48R	Clean Side 48" - Right side installation \$2,752	DTS-S70-72R	Soil Side 72" - Right side installation \$4,468
DTC-S70-72L	Clean Side 72" - Left side installation \$3,057	DTU-U60-48L	Undercounter Table 48" - Left side \$3,812
DTC-S70-72R	Clean Side 72" - Right side installation \$3,057	DTU-U60-48R	Undercounter Table 48" - Right side \$3,812

Please Call Factory for Custom Dishtable Sizes & Specifications

DISHTABLE ACCESSORIES

B-2147M	Pre-Rinse Spray for use with Overshelf \$981	DT-6R-22-X	Overshelf 42"\$1,51	17
B-2175M	Pre-Rinse Spray for use w/o Overshelf \$981	DT-6R-23-X	Overshelf 62"\$1,68	37
07320-500-01-04	Scrap Block\$ 451	DTA-100-X	Pre-Rinse Basket with Slide Bar\$85	52
DTA-SS-42	Undershelf 42"\$1,517			

DISH RACKS



20x20 Combination Rack 07320-100-36-00 \$113



20x20 Peg Rack 07320-100-35-00 \$113



07320-002-86-70 \$113



07320-002-86-71 \$132



36-Compartment Rack 36-Compartment Rack 36-Compartment Rack 07320-002-86-72 \$137



Half Rack 07320-002-76-80 \$61



Door-Type HH Models **Sheet Pan Rack** 5010-BP \$370



Conveyors **Sheet Pan Rack** 5010-LS \$370



Round Peg Rack 07320-100-09-01 \$426



07320-100-13-01 \$342



Round Combination Rack Round 12-Compartment 6-Compartment Basket 07320-100-17-01 \$426



07320-100-08-01 \$170



GENERAL INFORMATION

TERMS OF SALE: Net 30 days.

PAYMENT OPTIONS: Checks, EFT payments, Visa, Mastercard, and American Express are accepted. When paying by credit card, cash discount terms do not apply and a two (2) percent credit processing fee is applied.

FREIGHT TERMS: F.O.B. Factory prepaid and allowed in the contiguous United States on Jackson manufactured dishmachines, subject to the following surcharges:

Lift-Gate Delivery (44" & smaller)\$125	Inside Delivery (44" & smaller)
Call Prior to Delivery\$50	Re-Consignment\$75
Guaranteed Delivery Date Call Factory	Export PalletsCall Factory

QUICK-SHIP PROGRAM: All items marked with are part of Jackson's Quick Ship Program. Standard shipping for these products is 1 to 2 business days. Please contact Jackson Customer Service for lead times on all other products.

RETURNS: All returns must be authorized in writing by Jackson and are subject to freight charges both ways, plus a restocking fee as outlined below.

PRODUCT CLASS	RESTOCKING FEE
Accessories	25%
Conveyors	50%
Door-Type, Electric	25%
Door-Type, Gas and Steam	50%
Flight-Type	50%
Glasswashers	25%
Model 10 Units	50%
Undercounters	25%

ALL PRICES ARE IN U.S. DOLLARS.

ALL PRICES, TERMS, ITEMS & SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

FOR SPECIFIC DETAILS REGARDING PRODUCT SPECIFICATIONS, DIMENSIONS AND CERTIFICATIONS, PLEASE REFER TO THE PRODUCT SPECIFICATION SHEET FOR THE INDIVIDUAL MODEL.



GENERAL INFORMATION

WARRANTY/EXTENDED WARRANTY: For a period of one (1) year from date of original installation of a new Jackson Dishmachine (but in no event to exceed eighteen (18) months from date of shipment from Jackson's factory), Jackson WWS, Inc. (Jackson) will repair or replace, at its discretion, any original part that proves defective in materials or workmanship at the time the Dishmachine was purchased. Click here for full details of our Manufacturer's Limited Warranty Statement.

Extended warranties are available on new Jackson manufactured dishmachines and must be purchased at the time of equipment order. A one (1) year extended warranty is available at a rate of 6% of the machine's list price and a two (2) year extended warranty is available at a rate of 11% of the machine's list price.



FREE START-UP: All new Jackson manufactured dishmachines qualify for a Complimentary Performance & Installation Check by a Jackson Authorized Service Agency

(ASA)*. When the machine is installed by a Jackson ASA, this complimentary service is provided at the time of installation.

When the installation is not performed by the local Jackson ASA we will still conduct the Complimentary Performance & Installation Check to verify the installation was done correctly and that the machine is operating properly. Contact Jackson Technical Service to arrange for this service.

*Jackson WWS limits travel time to two (2) hours and mileage to one hundred (100) miles round trip. Jackson WWS will not pay for travel time and mileage that exceed this, or any fees such as those for air or boat travel without prior authorization. For machines located beyond the above stated limitations, please contact Jackson Technical Service for assistance via phone, 1-888-800-5672.



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 or call 1.888.800.5672.



Jackson WWS List Price Guide April 1, 2020

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: customer.service@jacksonwws.com

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www.jacksonwws.com

