

LIST PRICE GUIDE

Effective March 1, 2021



SEER



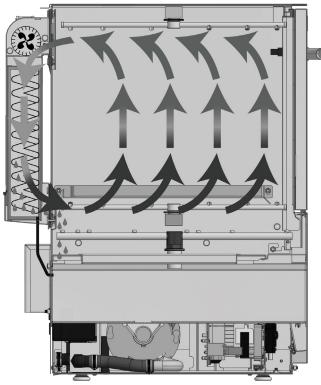


Fan extracts the hot water vapor from the chamber

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, 24(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, solid state controls, digital LED display, three selectable cycles, delime cycle, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 208-230/60/1



\$9,962 **QUICK-SHIP**

^{*}Racks per hour calculated with NSF load time





DISHSTAR® HT-E

High Temperature Sanitizing Undercounter Dishmachine

Recirculating, 36(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, solid state controls, digital LED control panel, three selectable cycles, delime cycle, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 208-230/60/1



\$8,579 **QUICK-SHIP**



DISHSTAR® HT

High Temperature Sanitizing Undercounter Dishmachine

Fill and dump, 30(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, solid state controls, delime cycle, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 208-230/60/1

\$8,228 **QUICK-SHIP**



DISHSTAR® LT

Chemical Sanitizing Undercounter Dishmachine

Fill and dump, 30(24)* racks per hour, 1.2 gallons per rack, double wall construction, stainless steel wash pump assembly, pumped drain, solid state controls, delime 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 LTH
With Sustaining Heater

\$8,109

^{*}Racks per hour calculated with NSF load time







STEAM ELIMINATION AND ENERGY RECOVERY

DELTA® HT-E-SEER MODELS

High Temperature Sanitizing Glasswasher with Steam Elimination & Energy Recovery

Recirculating, 24(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, solid state controls, digital LED display, three selectable cycles, delime 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 \$10,410 *■QUICK*

Delta Jackson Commercial Commercial Rinse Aid Detergent

Delta HT-E-SEER-S Short/Underbar \$10,410 **=QUIC**H

Delta HT-E-SEER Without Stand \$9,962 **= QUICK-SHIP**









DELTA® 5-E

Chemical Sanitizing Door-Type Glasswasher/Dishwasher

Functions as both a glasswasher and a dishwasher, 39(29)* racks per hour, 1.24 gallons per rack, accommodates glasses and wares up to 11" high, stainless steel wash pump assembly, electronic timer, built-in sustainer heater, easy access controls, built-in chemical pumps and priming switches, delime switch, built-in stainless steel scrap accumulator, side enclosure panels and two half-racks included. 115/60/1

\$8,109 **= 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

\$9,403 **QUICK-SHIP**

Delta 1200 208-230/60/1

\$9,403 *■QUICK-SHIP*

*Racks per hour calculated with NSF load time

1/2" Pressure Regulator

Undercounter & Glasswasher Options & Accessories



04820-100-04-07\$221
Drain Water Tempering Kit
06401-004-60-64
(DishStar HT, HT-E & SEER models) \$432
06401-004-56-12 (DishStar HT-E 460v) \$432
06401-004-59-11 (Delta HT-E-SEER models)
Back Panel
05700-004-23-52 (DishStar HT-E)
05700-003-33-55 (DishStar HT & LT) \$247
05700-004-58-14 (DishStar HT-E-SEER) \$247
Tall Stand for Delta HT-E-SEER
05700-004-54-13 <i>(13¾")</i> \$ 587
Casters (set of 4)
05700-002-37-82 (DishStar models &
Delta HT-E-SEER w/out stand) \$123
460V Electrical (DishStar HT-E & SEER) \$766
Sustaining Heater (DishStar LT)\$236
Security Package\$1,852

March 1, 2021

ENERGY





DYNASTAR® 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, pumped rinse, built-in booster heater with Sani-Sure™ final rinse system, 40(38)⁺ racks per hour, 0.66 gallons per rack, bottom mounted control panel with digital LED display, solid state controls, onboard diagnostics, Triple Wash Arm, adjustable rinse system, self-draining stainless steel wash pump, three selectable cycles, delime cycle, 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⁺. 208-230v, 60Hz, single or three phase.



DynaStar VER

Electric Tank Heat with Booster Heater and Ventless & Energy Recovery



DYNASTAR®

High Temperature Sanitizing Door-Type Dishmachine

Single rack, electric tank heat, pumped rinse, built-in booster heater with Sani-Sure™ final rinse system, 62(57)* racks per hour, 0.66 gallons per rack, bottom mounted control panel w/digital LED display, solid state controls, onboard diagnostics, Triple Wash Arm, adjustable rinse system, self-draining stainless steel wash pump, three selectable cycles, delime cycle, 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

DynaStar W/O*

Electric Tank Heat without Booster Heater, no pumped rinse

\$14,104

*Requires 180° F incoming water

†Kit required, sold separately

*Racks per hour calculated with NSF load time



ENERGY



TEMPSTAR® WITH VENTLESS & ENERGY RECOVERY

High Temperature Sanitizing Door-Type Dishmachine

RECOVERY 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, 41(39)⁺ racks per hour, 0.89 gallons per rack, solid state controls, self-draining stainless steel wash pump, four selectable cycles, top mounted control panel, delime 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

\$20,363 *=@*





High Temperature Sanitizing Door-Type Dishmachine

Single rack, electric tank heat, built-in booster heater with Sani-Sure™ final rinse system, 63(58) racks per hour, 0.89 gallons per rack, solid state controls, self-draining stainless steel wash pump, four selectable cycles, top mounted control panel, delime 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.



Electric Tank Heat with 40 or 70° Rise Booster Heater

\$15,426 *\equiv QUICK-SHI*II

TempStar W/O*

Electric Tank Heat without Booster Heater

\$13,081

*Requires 180° F incoming water †Kit required, sold separately *Racks per hour calculated with NSF load time



ENERGY







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, 40(37)* racks per hour, 0.72 gallons per rack, dual counterrotating lower wash arms, solid state controls, self-draining stainless steel wash pump, four selectable cycles, top mounted control panel, delime 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

\$23,448 *QUICK-SHIP*

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 ware, 60(55)⁺ racks per hour, 0.72 gallons per rack, dual counter-rotating lower wash arms, solid state controls, self-draining stainless steel wash pump, four selectable cycles, top mounted control panel, delime 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

\$18,512 **QUICK-SHIP**

TempStar HH-E W/O*

Electric Tank Heat without Booster Heater

\$16,167

*Requires 180° F incoming water

†Kit required, sold separately

*Racks per hour calculated with NSF load time





NXP-HTD

High Temperature Sanitizing Door-Type Dishmachine

Single rack, electric tank heat, built-in booster heater with Sani-Sure[™] final rinse system, 63(58) racks per hour, 0.89 gallons per rack, solid state controls, self-draining stainless steel wash pump, top mounted control panel, digital LED temperature display, delime cycle, 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.

\$11,385 *QUICK-SH*

†Kit required, sold separately *Racks per hour calculated with NSF load time





· Single cycle



- Fresh water rinse
- Four selectable cycles
- Tall chamber available
- Ventless w/Energy Recovery available



- Pumped rinse
- Three selectable cycles
- · Tall chamber available
- · Ventless w/Energy Recovery available
- · Adjustable rinse Econo or Turbo
- · Triple wash arm

High Temperature Sanitizing Door-Type Options & Accessories



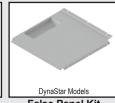
Water Hammer Arrestor 05700-002-64-67 \$309



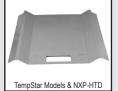
Drain Water Tempering Kit 06401-004-85-80 \$932



Pressure Regulator 04820-100-04-07 \$221



False Panel Kit 05700-004-67-60 \$247



False Panel Kit 05700-002-75-59 \$247



False Panel Kit 05700-002-52-89 \$309



Flanged Feet (set of 4) 05340-002-34-86 \$247



\$247

05340-002-01-15



Scaltrol Water Treatment Cartridge for Scaltrol 04730-003-05-76 **RSC-100** \$432 \$339



March 1, 2021





CONSERVER® XL-E-LTH

Chemical Sanitizing Single Rack Door-Type Dishmachine with Booster Heater

Built-in booster heater ensures a continuous supply of 145 °F water for excellent results. Cleans 41(39)* racks per hour, 1.02 gallons per rack, self-draining stainless steel wash pump assembly, electronic timer, top mounted control panel, three selectable timed cycles, delime 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. 208-230, 60Hz, single or three phase.

\$9,138 *QUICK-SHIP*



CONSERVER® XL-E

Chemical Sanitizing Single Rack Door-Type Dishmachine

Cleans 41(39)* racks per hour, 1.02 gallons per rack, self-draining stainless steel wash pump assembly, electronic timer, top mounted control panel, delime 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

\$6,788 *QUICK-SHIP*

[†]Kit required, sold separately [†]Racks per hour calculated with NSF load time





Conserver

CONSERVER® XL-HH

Chemical Sanitizing Single Rack Door-Type Dishmachine with Tall Chamber

Cleans 41(39)* racks per hour, 1.61 gallons per rack, 27" clearance for larger wares, self-draining stainless steel wash pump assembly, electronic timer, top mounted control panel, delime 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

\$8,815 *■QUICK-SHIP*

CONSERVER® XL-E-FL

Chemical Sanitizing Front Loading Door-Type Dishmachine

Cleans 41(39)* racks per hour, 1.02 gallons per rack, self-draining stainless steel wash pump assembly, electronic timer, top mounted control panel, delime 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



\$7,249 *@QUICK-SHI*



CONSERVER® XL2

Chemical Sanitizing Dual Rack Door-Type Dishmachine

Dual rack straight, 82(74) racks per hour, 1.17 gallons per rack, selfdraining stainless steel wash pump assemblies, electronic timer, top mounted control panel, delime 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 \$10,120

Conserver XL2C 10,737

Same specifications as the Conserver XL2. except for corner installations. Specify right front (R) or left front (L) door opening.

> †Kit required, sold separately *Racks per hour calculated with NSF load time

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Conserver® Series Options & Accessories



Water Hammer Arrestor 05700-002-61-29 \$309



False Panel Kit 05700-003-12-93 \$247



False Panel Kit 05700-002-52-89 \$309



Flanged Feet (set of 4) 05340-002-34-86 \$247



3/4" Pressure Regulator 06685-011-58-22 \$247



230/60/1 \$679



04730-003-05-76 \$432



Scaltrol Water Treatment Cartridge for Scaltrol **RSC-100** \$339



MODEL 10 A

Round Dishmachine

High-temperature sanitizing dishmachine, 50(45)+ racks per hour, counter-rotating 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.

\$26,864

Model 10 AB Model 10 A plus 6.5kW Built-in Booster Heater (70°F rise)	.\$30,223
Model 10 U Model 10 AB for Undercounter Installation	.\$28,543
Model 10 APRB Model 10 AB plus 1/2 hp Final Rinse Pump	.\$33,581
Model 10 AB/NSU Model 10 AB, 440/60/3	.\$40,297
Model 10 AB-N70 Model 10 AB plus 7.7kW Built-in Booster Heater (70°F rise), 440/60/3	.\$41,975

^{*}Racks per hour calculated with NSF load time

Model 10 Options & Accessories



Round Peg Rack 07320-100-09-01 \$441



Round Combination Rack 07320-100-13-01 \$354



Round 12-Compartment 07320-100-17-01 \$441



6-Compartment Basket 07320-100-08-01 \$176

Tall Chamber Option 5" taller than standard \$1,679

> **Drain Water Tempering Kit** 06401-002-59-52 \$1,387



RACKSTAR® SERIES

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 control panel with digital LED display, solid state controls, dual-pawl conveyor drive system, EnergyGuard™ system, 19-3/4" standard chamber height, automatic fill, delime switch, whisper-quiet stainless steel wash pump, exhaust vent fan control, 15' strike plate table limit switch. 208 or 230v, 60Hz, single or three phase.



RACKSTAR 44

44" Conveyor

RackStar 44CE/CEL

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

\$30,719

RackStar 44CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$32,969

RackStar 44CE Energy Recovery

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

\$42,408

CHAMBER CLEARANCE

Standard Height 19.75" Higher Than Standard* 25.00"



RACKSTAR 66

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

RackStar 66CE/CEL

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

\$45,705

RackStar 66CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$47,953

RackStar 66CE Energy Recovery

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

\$57,394

CHAMBER CLEARANCE

Standard Height 19.75" Higher Than Standard* 25.00"



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 wash pump, exhaust vent fan control. 208 or 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)

\$27,722



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)

\$42,713

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.



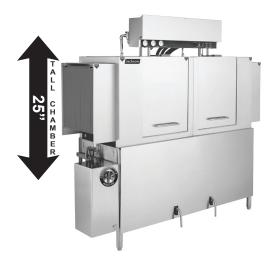




AJ-64 SERIES

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 wash pump, exhaust vent fan control. 208 or 230v, 60Hz, single or three phase.



AJ-64

64" Dual Tank Conveyor

AJ-64CE

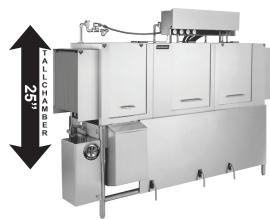
Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)

\$56,946

AJ-64CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$59,943



AJ-86

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

AJ-86CE

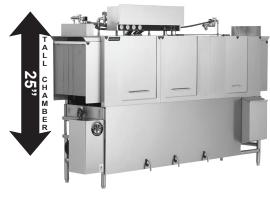
Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)

\$74,927

AJ-86CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$77,924



AJ-100

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

AJ-100CE

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

\$77,924

AJ-100CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$80,920



Conveyor Options & Accessories



Onboard Booster Heater 70 °F rise/18kW **\$4,497**

40 °F rise/12kW **\$3,746**



Flanged Feet 05340-002-15-47 \$450



Vent Cowl Collar 05700-002-04-08 \$599



05700-002-64-67 \$309



Water Hammer Arrestor Water Hammer Arrestor Steam Booster Heater 05700-002-61-29 \$309



05700-002-98-86 \$6,418



Drain Water Tempering Kit Cold Water Thermostat 06401-002-44-07 \$1,387



05930-121-75-66 \$599



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



04730-003-05-76 \$432



Scaltrol Water Treatment Cartridge for Scaltrol **RSC-100** \$339

05700-002-06-83 Whisker Switch

\$525 (shown)

\$525

460V Electrical	All models	\$1,425
600V Electrical	RackStar models	\$1,425
50Hz Cycle	AJX & AJ models	\$1,425
Dual Point Connection	AJX & AJ models	\$937
Single Point Connection	RackStar with onboard booster, 3-phase only	N/C
Higher than Standard Chamber Height	RackStar models	\$1,973
1/2" Pressure Regulator	04820-100-04-07 (RackStar and AJX models)	\$221
3/4" Pressure Regulator	06685-011-58-22 (AJ models)	\$247
External Exhaust Fan Contactor Kit	05700-004-35-35	\$187
Side Loader	23" Unhooded	\$7,493
Side Loader	23" Hooded (AJ/AJX models)	\$10,970
Side Loader	30" Unhooded	\$10,970
Side Loader	30" Hooded (AJ/AJX models)	\$12,289
Blower Dryer	AJX & AJ models	
Security Package	All conveyor models	\$6,744

Electric Booster Heaters

C-4	Hatco® 4kW	\$3,733 C-18	Hatco® 18kW	\$4,324
C-6	Hatco® 6kW	\$3,853 C-24	Hatco® 24kW	\$5,757
C-7	Hatco® 7kW	\$3,894 C-27	Hatco® 27kW	\$5,839
C-9	Hatco® 9kW	\$3,950 C-30	Hatco® 30kW	\$5,901
C-12	Hatco® 12kW	\$4,181 C-36	Hatco® 36kW	\$6,179
C-15	Hatco® 15kW	\$4,257 C-45	Hatco® 45kW	\$6,995
C-17	Hatco® 17.2kW	\$4,291 C-54	Hatco® 54kW	\$7,199

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.



FLIGHTSTAR®

Rackless Conveyor Dishmachine



Performance & Operation

- Adjustable rinse system Econo Rinse (50 gph) for normal operation and Turbo Rinse (92 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 50 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).





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 \$709



Cartridge for SPS 04730-003-28-04 \$617



04730-003-05-76 \$432



Scaltrol Water Treatment Cartridge for Scaltrol **RSC-100** \$339

DISHTABLES

DTC-S70-24L	Clean Side 24" - Left side installation \$2,280	DTS-S70-36L	Soil Side 36" - Left side installation\$4,119
DTC-S70-24R	Clean Side 24" - Right side installation \$2,280	DTS-S70-36R	Soil Side 36" - Right side installation\$4,119
DTC-S70-36L	Clean Side 36" - Left side installation \$2,616	DTS-S70-48L	Soil Side 48" - Left side installation \$4,259
DTC-S70-36R	Clean Side 36" - Right side installation \$2,616	DTS-S70-48R	Soil Side 48" - Right side installation \$4,259
DTC-S70-48L	Clean Side 48" - Left side installation \$2,848	DTS-S70-72L	Soil Side 72" - Left side installation \$4,624
DTC-S70-48R	Clean Side 48" - Right side installation \$2,848	DTS-S70-72R	Soil Side 72" - Right side installation \$4,624
DTC-S70-72L	Clean Side 72" - Left side installation \$3,164	DTU-U60-48L	Undercounter Table 48" - Left side \$3,945
DTC-S70-72R	Clean Side 72" - Right side installation \$3,164	DTU-U60-48R	Undercounter Table 48" - Right side \$3,945

Please Call Factory for Custom Dishtable Sizes & Specifications

DISHTABLE ACCESSORIES

B-2147M	Pre-rinse Spray for use with Overshelf\$1	1,015	DT-6R-22-X	Overshelf 42"	1,570
B-2175M	Pre-rinse Spray for use w/o Overshelf\$1	1,015	DT-6R-23-X	Overshelf 62"	1,746
07320-500-01-04	Scrap Block	\$ 467	DTA-100-X	Pre-rinse Basket with Slide Bar	\$882
DTA-SS-42	Undershelf 42" \$1	1 570			

DISH RACKS



20x20 Combination Rack 07320-100-36-00 \$117



20x20 Peg Rack 07320-100-35-00 \$117



07320-002-86-70 \$117



36-Compartment Rack 36-Compartment Rack 07320-002-86-71 \$137



36-Compartment Rack 07320-002-86-72 \$142



Half Rack 07320-002-76-80 \$63



Door-Type HH Models **Sheet Pan Rack** 5010-BP \$383



Conveyors **Sheet Pan Rack** 5010-LS \$383



Round Peg Rack 07320-100-09-01 \$441



07320-100-13-01 \$354



07320-100-17-01



Round Combination Rack Round 12-Compartment 6-Compartment Basket 07320-100-08-01 \$441 \$176



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) \$75
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-Types	25%
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: 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. For full details of our Manufacturer's Limited warranty, visit www.jacksonwws.com.

EXTENDED WARRANTY: Extended warranties are available on most* 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: Most* 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 your local Jackson ASA 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.

*NXP Series models are not eligible for extended warranties or Free Start-ups

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 March 1, 2021

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

