



LIST PRICE GUIDE

Effective January 1, 2024

Clean the First Time®

SEER

STEAM ELIMINATION AND ENERGY RECOVERY

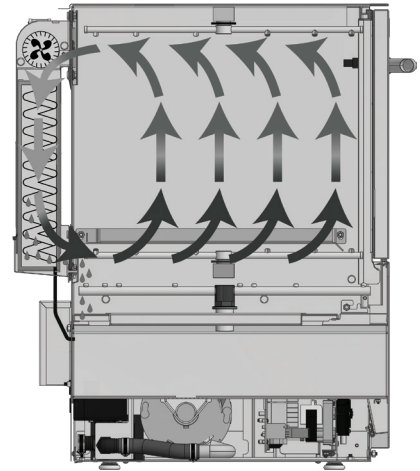


Fan extracts the hot water vapor from the chamber

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, condenses, and 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, 0.60 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



\$13,645 **QUICK-SHIP**



DISHSTAR® ADA-SEER

ADA Compliant High Temperature Sanitizing Undercounter Dishmachine with Steam Elimination & Energy Recovery

Recirculating, 24 (20)* racks per hour, 0.60 gallons per rack, built-in booster heater with Sani-Sure™ final rinse system, fits easily beneath 34" countertops, Soft Start, 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



\$14,146 **QUICK-SHIP**

*Racks per hour calculated with NSF load time



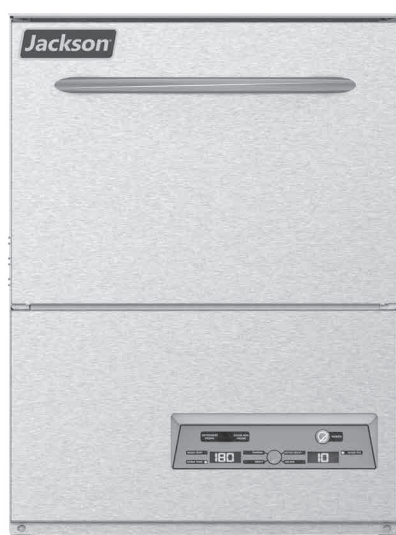
DISHSTAR® HT-E

High Temperature Sanitizing Undercounter Dishmachine

Recirculating, 36 (27)* racks per hour, 0.60 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



\$11,751 **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 with three selectable cycles, delime cycle, LED temperature display, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 208-230/60/1

\$11,269 **QUICK-SHIP**



DISHSTAR® LT

Chemical Sanitizing Undercounter Dishmachine

Fill and dump, 30 (24)* racks per hour, 1.16 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 LT
\$10,785 **QUICK-SHIP**

DishStar LTH
 With Sustaining Heater
\$11,105

*Racks per hour calculated with NSF load time

SEER

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, 0.60 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*

\$14,257 *QUICK-SHIP*



Delta HT-E-SEER-S *Short/Underbar*

\$14,257 *QUICK-SHIP*

Delta HT-E-SEER *Without Stand*

\$13,645 *QUICK-SHIP*



*Racks per hour calculated with NSF load time



DELTA® 5-E

Chemical Sanitizing Door-Type Glasswasher/Dishwasher

Functions as both a glasswasher and a dishwasher, 39 (29)* racks per hour, 1.15 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, and built-in stainless steel scrap accumulator. 115/60/1

\$11,105 **QUICK-SHIP**



Internal storage for
three one-gallon
containers

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

\$12,877 **QUICK-SHIP**

Delta 1200 208-230/60/1

\$12,877 **QUICK-SHIP**

*Racks per hour calculated with NSF load time

Undercounter & Glasswasher Options & Accessories



DishStar Models & Delta
HT-E-SEER

6" Machine Stand
M24STND-6
\$718



DishStar Models

18" Machine Stand
M24STND-18
\$930

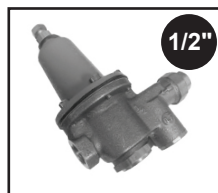


All DishStar Models &
Delta HT-E-SEER (no stand)

Tie Down Set
06401-002-40-56
\$338



Water Hammer Arrestor
05700-002-64-67
\$423



Pressure Regulator
04820-100-04-07
\$302



Scale Prevention Sys (SPS)
04730-003-28-03
\$970



Cartridge for SPS
04730-003-28-04
\$845



Scrap Tray
06401-031-66-21
\$508

460V Electrical (DishStar HT-E & SEER) **\$1,050**

Drain Water Tempering Kit

06401-004-60-64 **\$592**
 (DishStar HT, HT-E & HT-E-SEER models)
 06401-004-56-12 (DishStar HT-E 460V) **\$592**
 06401-004-59-11 (Delta HT-E-SEER &
 DishStar ADA-SEER models) **\$592**

Back Panel

05700-004-23-52 (DishStar HT-E) **\$338**
 05700-003-33-55 (DishStar HT & LT) **\$338**
 05700-004-58-14 (DishStar HT-E-SEER) **\$338**

Side Enclosure Panels Kit

05700-003-46-55 (Delta 5-E) **\$338**

Tall Stand for Delta HT-E-SEER

05700-004-54-13 (13 3/4") **\$803**

Castors (set of 4)

05700-002-37-82 (DishStar models &
 Delta HT-E-SEER w/out stand) **\$169**



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, 0.70 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, 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

\$28,974 **QUICK-SHIP**



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, 0.70 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

\$22,535 **QUICK-SHIP**



DynaStar W/O*
Electric Tank Heat
without Booster Heater, no pumped rinse

\$19,317

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

*Racks per hour calculated with NSF load time



DYNASTAR® 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, pumped rinse, built-in booster heater with Sani-Sure™ final rinse system, 40 (38)* racks per hour, 0.72 gallons per rack, digital LED display, solid state controls, onboard diagnostics, 27" clearance for larger ware, triple wash arm system, adjustable rinse system, self-draining stainless steel wash pump, three selectable cycles, delime cycle, auto start/stop, door interlock, 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 HH-E VER

Electric Tank Heat with Booster Heater and Ventless & Energy Recovery

\$34,871 QUICK-SHIP



DYNASTAR® HH-E

High Temperature Sanitizing Door-Type Dishmachine with Tall Chamber

Single rack, electric tank heat, pumped rinse, built-in booster heater with Sani-Sure™ final rinse system, 62 (57)* racks per hour, 0.72 gallons per rack, digital LED display, solid state controls, onboard diagnostics, 27" clearance for larger ware, triple wash arm system, 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 HH-E

Electric Tank Heat with 40-70° Rise Booster Heater

\$27,500 QUICK-SHIP

DynaStar HH-E W/O*

Electric Tank Heat without Booster Heater, no pumped rinse

\$24,311



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

*Racks per hour calculated with NSF load time



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, 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

\$27,888 **QUICK-SHIP**



TEMPSTAR®

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.

TempStar

Electric Tank Heat with
40 or 70° Rise Booster Heater

\$21,126 **QUICK-SHIP**



TempStar W/O*

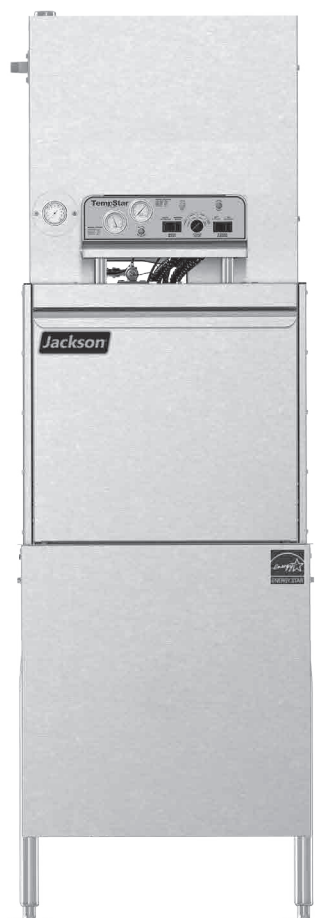
Electric Tank Heat
without Booster Heater

\$17,915

*Requires 180° F incoming water

†Kit required, sold separately

*Racks per hour calculated with NSF load time


**NEW
MODEL**

TEMPSTAR® FL WITH VENTLESS & ENERGY RECOVERY

Front-loading 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. Front-loading, 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 FL Ventless

Electric Tank Heat with Booster Heater
and Ventless & Energy Recovery

\$29,782 **QUICK-SHIP**


**NEW
MODEL**

TEMPSTAR® FL

Front-loading High Temperature Sanitizing Door-Type Dishmachine

Front-loading, 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.

TempStar FL

Electric Tank Heat with
40 or 70° Rise Booster Heater

\$22,560 **QUICK-SHIP**



*Kit required, sold separately

†Racks per hour calculated with NSF load time



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, 0.78 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, 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*

\$32,114 **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, 0.78 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*

\$25,353 **QUICK-SHIP**



TempStar HH-E W/O*

*Electric Tank Heat
without Booster Heater*

\$22,141

*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, 0.88 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.

\$15,591 **QUICK-SHIP**

*Kit required, sold separately

*Racks per hour calculated with NSF load time

GOOD



NXP-HTD

- Fresh water rinse
- Single cycle

BETTER



TEMPSTAR®

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

BEST



DYNASTAR®

- 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



1/2"

Water Hammer Arrestor
05700-002-64-67

\$423



3/4"

TempStar VER Models

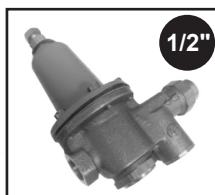
Water Hammer Arrestor
05700-002-61-29

\$423



Drain Water Tempering Kit
06401-004-85-80

\$1,277



1/2"

Pressure Regulator
04820-100-04-07

\$302



Set of 4

TempStar Models

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

\$338



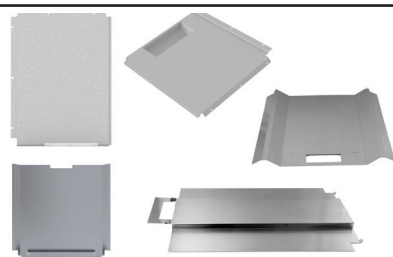
Set of 4

TempStar HH-E Models & DynaStar Models

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

\$338

DynaStar Models False Panel Kit 05700-004-67-60	\$338
DynaStar HH-E Models False Panel Kit 06401-004-89-11	\$423
TempStar Models False Panel Kit 05700-002-75-59	\$338
TempStar HH-E Models False Panel Kit 05700-002-52-89	\$423
NXP-HTD False Panel Kit 06401-005-02-10	\$338



460V Electrical (DynaStar & TempStar models)	\$1,050
208-230/60/1	N/C
External Exhaust Fan Contactor Kit 05700-004-35-35	\$256
Door Interlock 05700-004-82-92 (DynaStar non-ventless models)	\$2,924
05700-002-35-84 (TempStar non-ventless models)	\$1,775
Scaltrol Water Treatment 04730-003-05-76	\$592
Replacement Cartridge for Scaltrol RSC-100	\$464
Security Package (DynaStar & TempStar models)	\$4,225



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.

\$12,516 *QUICK-SHIP*



CONSERVER® XL-E

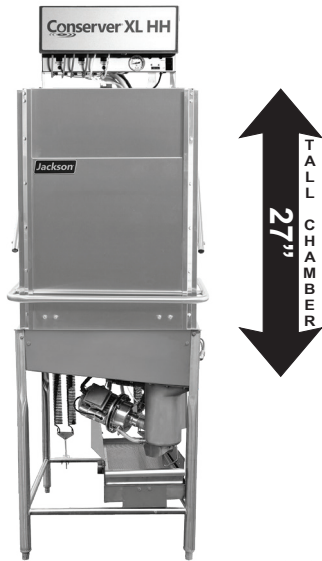
Chemical Sanitizing Single Rack Door-Type Dishmachine

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

\$9,296 *QUICK-SHIP*

†Kit required, sold separately

*Racks per hour calculated with NSF load time



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

\$12,073 **QUICK-SHIP**

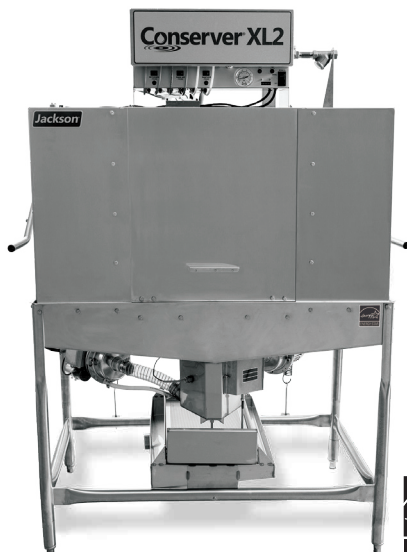


CONSERVER® XL-E-FL

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

\$9,927 **QUICK-SHIP**



CONSERVER® XL2

Chemical Sanitizing Dual Rack Door-Type Dishmachine

Dual rack straight, 82 (74)* racks per hour, 1.17 gallons per rack, self-draining 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

\$13,860 **QUICK-SHIP**



Conserver XL2C

\$14,705

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

Conservor® Series Options & Accessories

 <p>3/4"</p> <p>Conservor XL-E-LTH, XL2 & XL2</p> <p>Water Hammer Arrestor 05700-002-61-29</p> <p>\$423</p>	 <p>1/2"</p> <p>Conservor XL-E, XL-E-FL & XL-HH</p> <p>Water Hammer Arrestor 05700-002-64-67</p> <p>\$423</p>	 <p>Conservor XL-E & XL-E-LTH</p> <p>False Panel Kit 06401-005-02-10</p> <p>\$338</p>	 <p>Conservor XL-HH</p> <p>False Panel Kit 05700-002-52-89</p> <p>\$423</p>	 <p>Conservor XL-E, XL-E-LTH, & XL-HH</p> <p>Front Dress Panel 05700-004-08-71</p> <p>\$338</p>	 <p>Set of 4</p> <p>Flanged Feet (set of 4) 05340-002-34-86</p> <p>\$338</p>
 <p>3/4"</p> <p>Conservor XL-E-LTH, XL2 & XL2</p> <p>3/4" Pressure Regulator 06685-011-58-22</p> <p>\$338</p>	 <p>1/2"</p> <p>Conservor XL-E, XL-E-FL & XL-HH</p> <p>Pressure Regulator 04820-100-04-07</p> <p>\$302</p>	 <p>Scaltrol Water Treatment 04730-003-05-76</p> <p>\$592</p>	 <p>Cartridge for Scaltrol RSC-100</p> <p>\$464</p>	<p>Low Product Audible Alarm 06401-003-93-47</p> <p>\$338</p> <hr/> <p>230/60/1</p> <p>\$930</p>	



MODEL 10 A

Round Dishmachine

High-temperature sanitizing dishmachine, 50 (45)* racks per hour, counter-rotating wash arms, manual control back-up system, 17¼" 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.

\$36,792

Model 10 AB

Model 10 A plus 6.5kW Built-in Booster Heater (40°F rise).....**\$41,391**

Model 10 U

Model 10 AB for Undercounter Installation.....**\$39,090**

Model 10 APRB

Model 10 AB plus 1/2 hp Final Rinse Pump.....**\$45,990**

Model 10 AB/NSU

Model 10 AB, 440/60/3.....**Call Factory**

Model 10 AB-N70

Model 10 AB plus 7.7kW Built-in Booster Heater (70°F rise), 440/60/3....**Call Factory**

*Racks per hour calculated with NSF load time

Model 10 Options & Accessories

 <p>Round Peg Rack 07320-100-09-01</p> <p>\$606</p>	 <p>Round Combination Rack 07320-100-13-01</p> <p>\$485</p>	 <p>Silverware</p> <p>6-Compartment Basket 07320-100-08-01</p> <p>\$240</p>	<p>Tall Chamber Option 5" taller than standard</p> <p>\$2,298</p> <hr/> <p>Drain Water Tempering Kit 06401-002-59-52</p> <p>\$1,899</p>
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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)*

\$42,071

**RackStar 44CE
Energy Recovery**
*Electric Tank Heat with a Built-in 27kW
Booster Heater and Energy Recovery*

\$58,080

RackStar 44CS
*Steam Tank Heat (Steam Booster
Heater Sold Separately)*

\$45,152

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)*

\$62,596

**RackStar 66CE
Energy Recovery**
*Electric Tank Heat with a Built-in 27kW
Booster Heater and Energy Recovery*

\$78,603

RackStar 66CS
*Steam Tank Heat (Steam Booster
Heater Sold Separately)*

\$65,674

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.



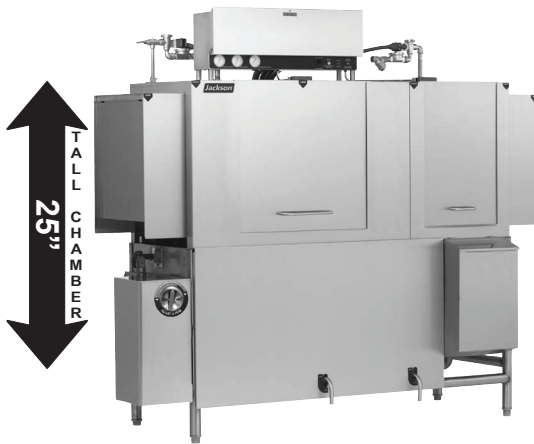
AJX-44

44" Conveyor

AJX-44CE/CEL

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

\$37,966



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)

\$58,497

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.

LEFT TO RIGHT DIRECTION OF OPERATION



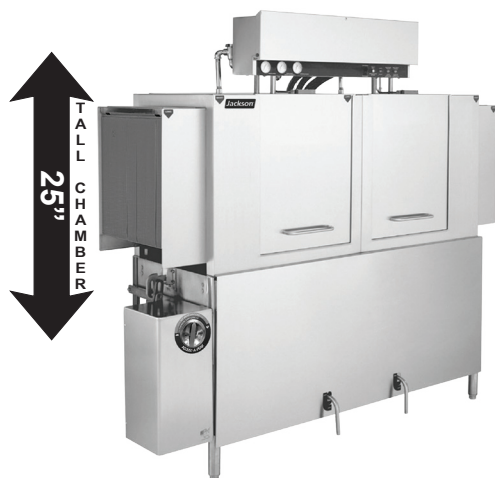
RIGHT TO LEFT DIRECTION OF OPERATION



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

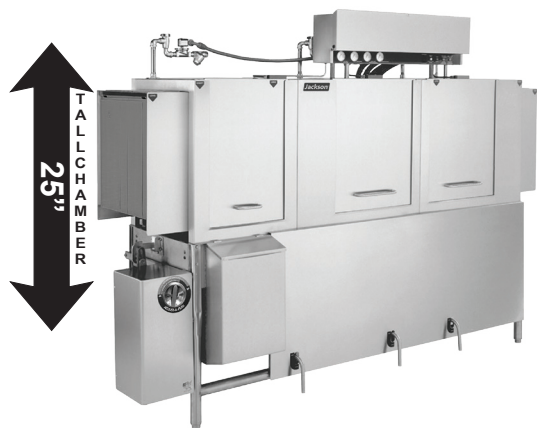
Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)

\$77,989

AJ-64CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$82,093



AJ-86

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

AJ-86CE

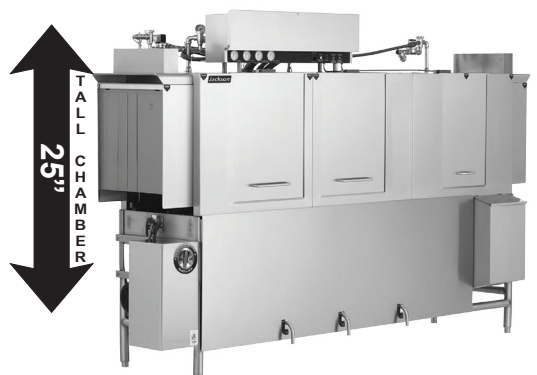
Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)

\$102,615

AJ-86CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$106,720



AJ-100

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

AJ-100CE

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

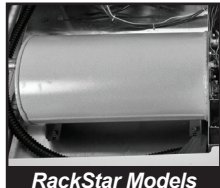
\$106,720

AJ-100CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

\$110,823

Conveyor Options & Accessories



RackStar Models
Onboard Booster Heater
70 °F rise/18kW **\$6,157**
40 °F rise/12kW **\$5,129**



Set of 4
Flanged Feet
05340-002-15-47
\$615



Set of 2
Vent Cowl Collars
05700-002-04-08
\$821



1/2"
RackStar & AJX Models
Water Hammer Arrestor
05700-002-64-67
\$423



3/4"
AJ Models
Water Hammer Arrestor
05700-002-61-29
\$423



Steam Booster Heater
05700-002-98-86
\$8,790



Requires separate 120v electrical connection
Drain Water Tempering Kit
06401-002-44-07
\$1,899



Cold Water Thermostat
05930-121-75-66
\$821



Table Limit Switch
05700-002-88-07 Strike Plate
\$719 (shown)
05700-002-06-83 Whisker Switch
\$719



Scaltril Water Treatment
04730-003-05-76
\$592



Cartridge for Scaltril
RSC-100
\$464

460V Electrical	All models.....	\$1,953
600V Electrical	RackStar models.....	\$1,953
Dual Point Connection	AJX & AJ models	\$1,284
Single Point Connection	RackStar with onboard booster, 3-phase only.....	N/C
Higher than Standard Chamber Height	RackStar models.....	\$2,702
1/2" Pressure Regulator	04820-100-04-07 (RackStar and AJX models).....	\$302
3/4" Pressure Regulator	06685-011-58-22 (AJ models).....	\$338
External Exhaust Fan Contactor Kit	05700-004-35-35.....	\$256
Side Loader	23" Unhooded.....	\$10,262
Side Loader	23" Hooded (AJ/AJX models).....	\$14,777
Side Loader	30" Unhooded	\$14,777
Side Loader	30" Hooded (AJ/AJX models)	\$16,829
Blower Dryer	AJX & AJ models	\$20,523
Security Package	All conveyor models.....	\$9,236

Electric Booster Heaters

C-4 Hatco® 4kW.....	\$5,114	C-18 Hatco® 18kW	\$5,922
C-6 Hatco® 6kW.....	\$5,276	C-24 Hatco® 24kW.....	\$7,884
C-7 Hatco® 7kW.....	\$5,332	C-27 Hatco® 27kW.....	\$7,997
C-9 Hatco® 9kW.....	\$5,410	C-30 Hatco® 30kW.....	\$8,082
C-12 Hatco® 12kW.....	\$5,727	C-36 Hatco® 36kW.....	\$8,463
C-15 Hatco® 15kW.....	\$5,831	C-45 Hatco® 45kW.....	\$9,581
C-17 Hatco® 17.2kW	\$5,878	C-54 Hatco® 54kW.....	\$9,860

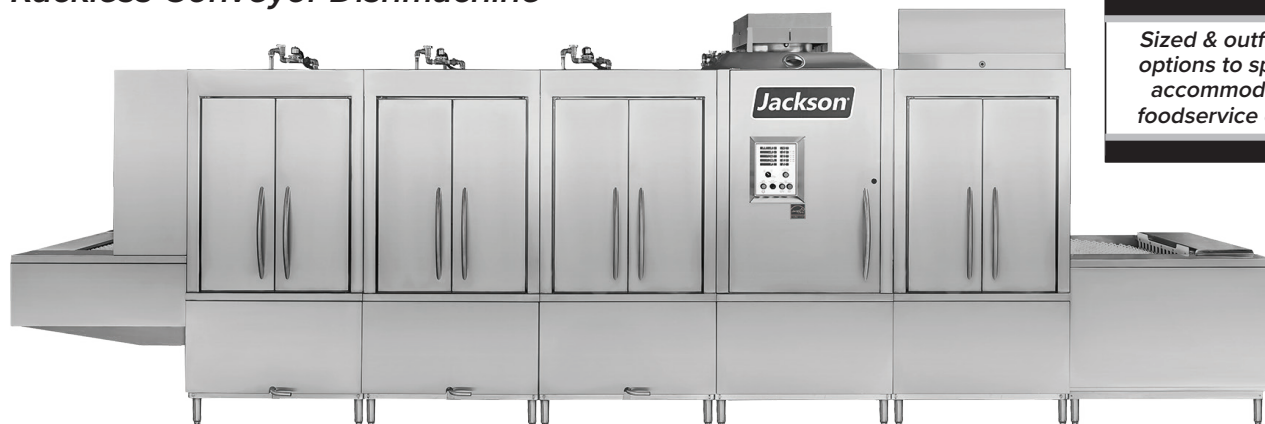
Recommended Booster Heater Sizing Chart

TEMPERATURE	RackStar 44/66	AJX-44	AJ-64	AJX-66	AJ-86	AJ-100
40°F RISE	C-12	C-17	C-36	C-17	C-36	C-36
70°F RISE	C-17/C-18*	C-30	C-45	C-30	C-45	C-45

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

FLIGHTSTAR®

Rackless Conveyor Dishmachine



Sized & outfitted with options to specifically accommodate your foodservice operation



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

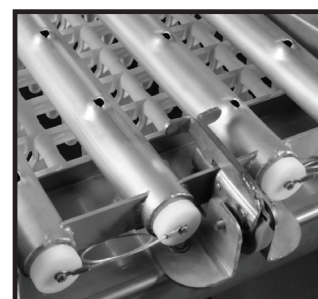
Serviceability

- 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 non-clogging, convex jets provide equalized water pressure and uniform cleanability



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

Call Factory for Quote

WATER TREATMENT



Scale Prevention Sys (SPS)
04730-003-28-03
\$970



Cartridge for SPS
04730-003-28-04
\$845



Scaltrol Water Treatment
04730-003-05-76
\$592



Cartridge for Scaltrol
RSC-100
\$464

DISHTABLES

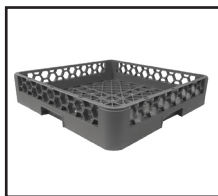
DTC-S70-24L	Clean Side 24" - Left side installation.....	\$3,122	DTS-S70-36L	Soil Side 36" - Left side installation.....	\$5,641
DTC-S70-24R	Clean Side 24" - Right side installation.....	\$3,122	DTS-S70-36R	Soil Side 36" - Right side installation.....	\$5,641
DTC-S70-36L	Clean Side 36" - Left side installation.....	\$3,583	DTS-S70-48L	Soil Side 48" - Left side installation.....	\$5,834
DTC-S70-36R	Clean Side 36" - Right side installation.....	\$3,583	DTS-S70-48R	Soil Side 48" - Right side installation.....	\$5,834
DTC-S70-48L	Clean Side 48" - Left side installation.....	\$3,901	DTS-S70-72L	Soil Side 72" - Left side installation.....	\$6,334
DTC-S70-48R	Clean Side 48" - Right side installation.....	\$3,901	DTS-S70-72R	Soil Side 72" - Right side installation.....	\$6,334
DTC-S70-72L	Clean Side 72" - Left side installation.....	\$4,334	DTU-U60-48L	Undercounter Table 48" - Left side.....	\$5,402
DTC-S70-72R	Clean Side 72" - Right side installation.....	\$4,334	DTU-U60-48R	Undercounter Table 48" - Right side.....	\$5,402

Please Call Factory for Custom Dishtable Sizes & Specifications

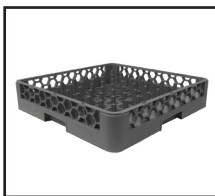
DISHTABLE ACCESSORIES

B-2147M	Pre-rinse Spray for use with Overshelf.....	\$1,390	DT-6R-22-X	Overshelf 42".....	\$2,150
B-2175M	Pre-rinse Spray for use w/o Overshelf.....	\$1,390	DT-6R-23-X	Overshelf 62".....	\$2,391
07320-500-01-04	Scrap Block.....	\$639	DTA-100-X	Pre-rinse Basket with Slide Bar.....	\$1,208
DTA-SS-42	Undershelf 42".....	\$2,150			

DISH RACKS



20x20 Combination Rack
07320-100-36-00
\$160



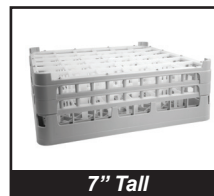
20x20 Peg Rack
07320-100-35-00
\$160



4-1/8" Tall
36-Compartment Rack
07320-002-86-70
\$160



5-5/8" Tall
36-Compartment Rack
07320-002-86-71
\$187



7" Tall
36-Compartment Rack
07320-002-86-72
\$195



Door-Type HH Models
Sheet Pan Rack
5010-BP
\$524



Conveyors
Sheet Pan Rack
5010-LS
\$524



Round Peg Rack
07320-100-09-01
\$606



Round Combination Rack
07320-100-13-01
\$485



Silverware
6-Compartment Basket
07320-100-08-01
\$240


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).....	\$125
Call Prior to Delivery	\$50	Re-Consignment.....	\$75
Dock Reservation Required.....	\$50	Export Pallets	Call Factory
Guaranteed Delivery Date	Call Factory		

QUICK-SHIP PROGRAM: All items marked with  are part of Jackson’s standard configuration product offering and usually ship quicker than custom products. Please contact Jackson Customer Service for lead times.

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
January 1, 2024

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
07610-003-59-42 [10/01/23]

www.jacksonwws.com



CLICK or SCAN
to access the
Jackson website