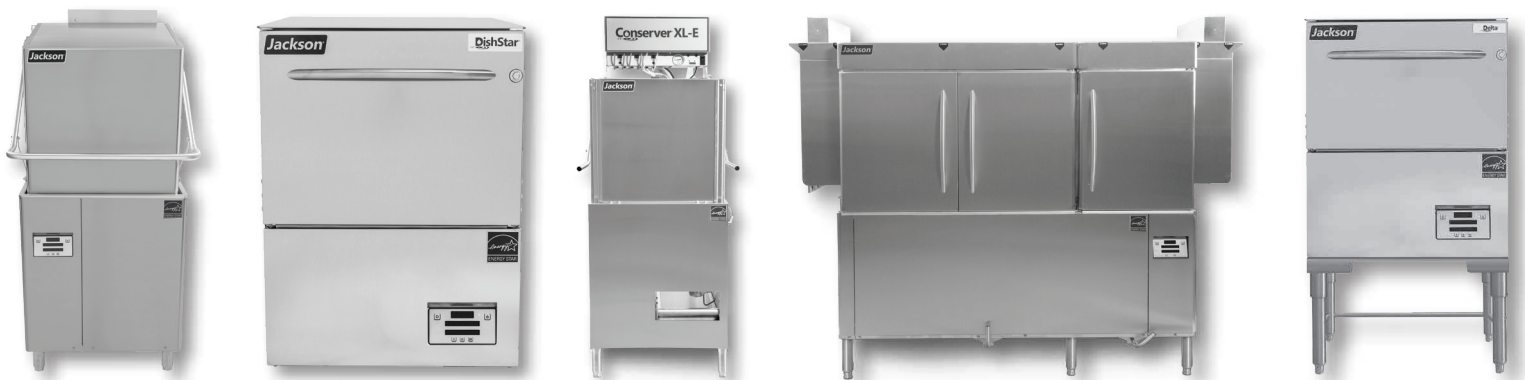


# JACKSON WWS, INC. LIST PRICE GUIDE

EFFECTIVE JULY 1, 2019



*Clean the First Time®*

**Jackson®**  
Warewashing Systems

# SEER

STEAM ELIMINATION AND ENERGY RECOVERY



Fan extracts the hot water vapor from the chamber

---

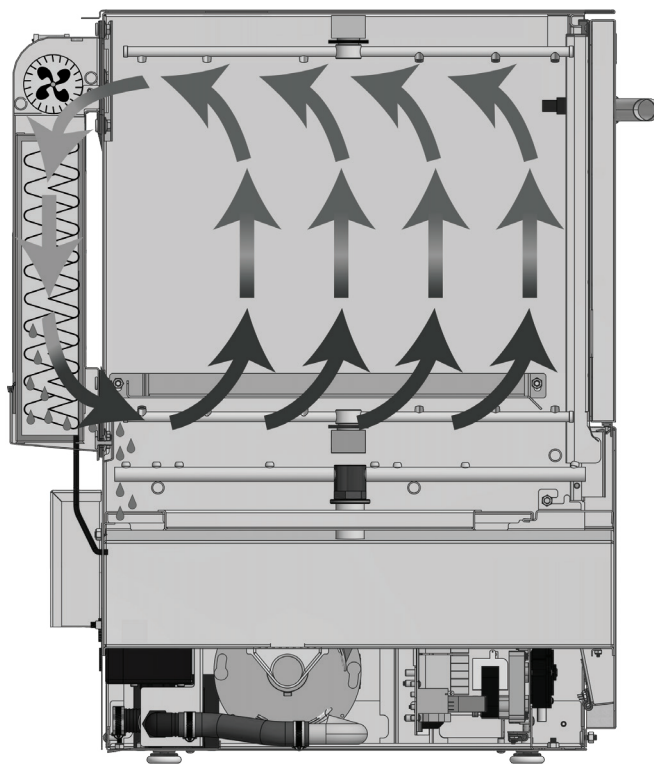
Vapor passing over the coils inside the Heat Exchanger provides a 40°F rise in temperature to the water inside the coils

---

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



**\$9,345** **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



**\$8,048** **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

**\$7,718** **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 product indicator light, built-in chemical pumps and priming switches, auto fill, auto stop, one peg and one combination rack included. 115/60/1

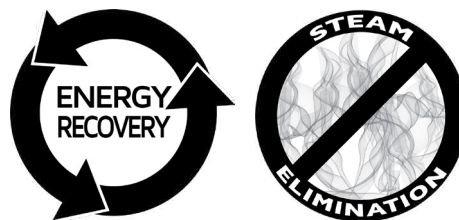


DishStar LT  
**\$7,387** **QUICK-SHIP**

DishStar LTH  
 With Sustaining Heater  
**\$7,607**

# SEER

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

**\$9,765** *QUICK-SHIP*

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

**\$9,765** *QUICK-SHIP*

**Delta HT-E-SEER** Without Stand

**\$9,345** *QUICK-SHIP*







## DELTA® 5-E

### 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

**\$7,607** **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

**\$8,820** **QUICK-SHIP**

Delta 1200 208-230/60/1

**\$8,820** **QUICK-SHIP**

## Undercounter & Glasswasher Options & Accessories



**Undercounters**  
**6" Machine Stand**  
 M24STND-6  
**\$491**



**Undercounters**  
**18" Machine Stand**  
 M24STND-18  
**\$637**



All DishStar Models &  
 Delta HT-E-SEER Without Stand  
**Tie Down**  
 06401-002-40-56  
**\$232**



**1/2"**  
**Water Hammer Arrestor**  
 04730-004-58-56  
**\$290**



**Scale Prevention Sys (SPS)**  
 04730-003-28-03  
**\$665**



**Cartridge for SPS**  
 04730-003-28-04  
**\$579**



**Delta 1200 & 115**  
**Scrap Tray**  
 06401-031-66-21  
**\$348**

<b>1/2" Pressure Regulator</b>	
04820-100-04-07.....	\$208
<b>Drain Water Tempering Kit</b>	
06401-004-60-64	
(DishStar HT, HT-E & SEER models).....	\$405
06401-004-56-12 (DishStar HT-E 460v)...	\$405
06401-004-59-11	
(Delta HT-E-SEER models) .....	\$405
<b>Back Panel</b>	
05700-004-23-52 (DishStar HT-E) .....	\$232
05700-003-33-55 (DishStar HT & LT) .....	\$232
05700-004-58-14 (DishStar HT-E-SEER)...	\$232
<b>Castors (set of 4)</b>	
05700-002-37-82.....	\$116
<b>460V Electrical (DishStar HT-E &amp; SEER) .....</b>	<b>\$718</b>
<b>Sustaining Heater (DishStar LT) .....</b>	<b>\$221</b>
<b>Security Package .....</b>	<b>\$1,737</b>



## 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

**\$15,435** 

#### DynaStar W/O\*

Electric Tank Heat  
without Booster Heater

**\$13,230**



## 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

**\$19,845**



\*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

**\$14,470** 

#### TempStar STH\*

Steam Tank Heat (Steam  
Booster Heater Sold Separately)

**\$13,197**

#### TempStar W/O\*

Electric Tank Heat  
without Booster Heater

**\$12,271**

#### TempStar GPX

Gas Tank Heat with  
External Gas Booster Heater

**\$25,352**



## 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

**\$19,101**

\*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

**\$17,365**

**TempStar HH-E W/O\***  
Electric Tank Heat  
without Booster Heater

**\$15,165**

**TempStar HH STH\***  
Steam Tank Heat (Steam  
Booster Heater Sold Separately)

**\$16,091**  
(1.36 gpr)

**TempStar HH GPX**  
Gas Tank Heat with  
External Gas Booster Heater

**\$30,098**  
(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

**\$21,995**

\*Requires 180° F incoming water

†Requires False Panel Kit, sold separately



## High Temperature Sanitizing Door-Type Options & Accessories

 <p><b>1/2"</b></p> <p>All DynaStar/DynaTemp Models, TempStar, TempStar W/O, TempStar HH-E, TempStar HH-E W/O</p> <p><b>Water Hammer Arrestor</b> 04730-004-58-56 <b>\$290</b></p>	 <p><b>3/4"</b></p> <p>TempStar Steam &amp; GPX Models</p> <p><b>Water Hammer Arrestor</b> 05700-002-61-29 <b>\$290</b></p>	 <p><b>DynaStar Models</b> <b>False Panel Kit</b> 05700-004-67-60 <b>\$232</b></p>	 <p><b>DynaTemp Models</b> <b>False Panel Kit</b> 05700-004-44-38 <b>\$232</b></p>	 <p><b>TempStar Models</b> <b>False Panel</b> 05700-002-75-59 <b>\$232</b></p>	 <p><b>TempStar HH Models</b> <b>False Panel</b> 05700-002-52-89 <b>\$290</b></p>
 <p><b>Set of 4</b></p> <p><b>DynaTemp Models</b> <b>Flanged Feet (set of 4)</b> 05700-004-29-44 <b>\$232</b></p>	 <p><b>Set of 4</b></p> <p><b>TempStar Models</b> <b>Flanged Feet (set of 4)</b> 05340-002-34-86 <b>\$232</b></p>	 <p><b>Set of 4</b></p> <p><b>TempStar HH Models</b> <b>Flanged Feet (set of 4)</b> 05340-002-01-15 <b>\$232</b></p>	 <p><b>1/2"</b></p> <p>All DynaStar/DynaTemp Models, TempStar, TempStar W/O, TempStar HH-E, TempStar HH-E W/O</p> <p><b>1/2" Pressure Regulator</b> 04820-100-04-07 <b>\$208</b></p>	 <p><b>3/4"</b></p> <p>TempStar Steam &amp; GPX Models</p> <p><b>3/4" Pressure Regulator</b> 06685-011-58-22 <b>\$232</b></p>	 <p><b>Drain Water Tempering Kit</b> DynaTemp and DynaStar 06401-004-39-54 TempStar 06401-004-07-86 <b>\$811</b></p>
 <p><b>Steam Booster Heater</b> 05700-002-98-86 <b>\$6,020</b></p>	 <p><b>Scaltrol Water Treatment</b> 04730-003-05-76 <b>\$405</b></p>	<p>460V Electrical ..... <b>\$718</b>            50 Hz Cycle ..... <b>\$1,216</b>            208-230/60/1 ..... <b>N/C</b>  <b>External Exhaust Fan Contactor Kit</b>            05700-004-35-35 ..... <b>\$176</b>  <b>Door Interlock</b> 05700-002-35-4 ..... <b>\$1,216</b>  <b>Security Package</b> ..... <b>\$2,894</b></p>			 <p><b>Cartridge for Scaltrol</b> RSC-100 <b>\$318</b></p>



## MODEL 10 A



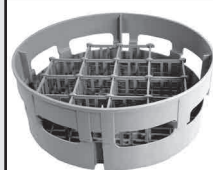

### Round Dishmachine

High-temperature sanitizing dishmachine, 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.

**\$25,200**

<b>Model 10 AB</b> Model 10 A plus 6.5kW Built-in Booster Heater (70°F rise) .....	<b>\$28,350</b>
<b>Model 10 U</b> Model 10 AB for Undercounter Installation .....	<b>\$26,775</b>
<b>Model 10 APRB</b> Model 10 AB plus 1/2 hp Final Rinse Pump.....	<b>\$31,500</b>
<b>Model 10 AB/NSU</b> Model 10 AB, 440/60/3 .....	<b>\$37,800</b>
<b>Model 10 AB-N70</b> Model 10 AB plus 7.7kW Built-in Booster Heater (70°F rise), 440/60/3....	<b>\$39,375</b>

## Model 10 Options & Accessories

 <p><b>Round Peg Rack</b> 07320-100-09-01 <b>\$414</b></p>	 <p><b>Round Combination Rack</b> 07320-100-13-01 <b>\$332</b></p>	 <p><b>Round 12-Compartment</b> 07320-100-17-01 <b>\$414</b></p>	 <p><b>Silverware</b> <b>6-Compartment Basket</b> 07320-100-08-01 <b>\$165</b></p>
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**Higher Hood**  
**\$1,575**



## CONSERVER® XL-E

### *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 product 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

**\$6,367** *QUICK-SHIP*

Conserver XL-E-LTH

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

**\$8,572**

*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 product 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

**\$8,269**

*†Requires False Panel Kit, sold separately*

# 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 product 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  
**\$9,493**

Conserver XL2C  
**\$10,072**

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  
**\$290**



Conserver XL-E  
 False Panel  
 05700-002-51-66  
**\$232**



Conserver XL-HH  
 False Panel  
 05700-002-52-89  
**\$290**



Flanged Feet (set of 4)  
 05340-002-34-86  
**\$232**



3/4" Pressure Regulator  
 06685-011-58-22  
**\$232**

Low Product  
 Audible Alarm  
 06401-003-93-47  
**\$232**

50Hz Cycle  
**\$1,216**

230/60/1  
**\$637**



Scaltrol Water Treatment  
 04730-003-05-76  
**\$405**



Cartridge for Scaltrol  
 RSC-100  
**\$318**

## 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 (0.51 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)

**\$28,816**

#### RackStar 44CS

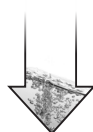
Steam Tank Heat (Steam Booster  
Heater Sold Separately)

**\$30,926**

#### RackStar 44CE Energy Recovery

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

**\$39,781**



Less Water



Less Chemicals



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
<b>RackStar 44</b>	<b>223</b>	<b>0.35</b>	<b>78</b>	<b>12kW/18kW</b>



## 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 (0.51 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)

**\$42,873**

#### RackStar 66CS

Steam Tank Heat (Steam Booster  
Heater Sold Separately)

**\$44,982**

#### RackStar 66CE Energy Recovery

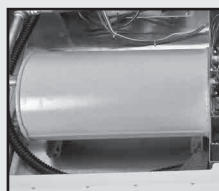
Electric Tank Heat with a Built-in 27kW  
Booster Heater and Energy Recovery

**\$53,838**

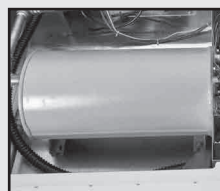


### RackStar® Series (only) Options & Accessories

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



Onboard Booster Heater  
70° F rise/18kW  
**\$4,218**



Onboard Booster Heater  
40° F rise/12kW  
**\$3,514**

#### Single Point Connection

Available on RackStar  
Conveyors with onboard  
boosters -  
no upcharge applies.\*

\*3-phase machines only



1/2" Pressure Regulator  
04820-100-04-07  
**\$208**

\*Higher Than Standard  
Chamber Height  
**\$1,850**

## 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

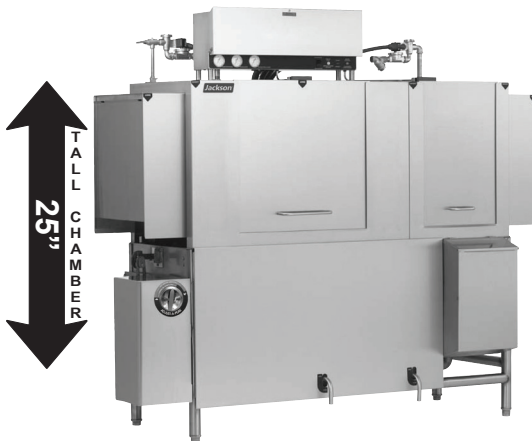
*Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)*

**\$26,005**

##### AJX-44CS

*Steam Tank Heat (Steam Booster Heater Sold Separately)*

**\$28,114**



### AJX-66

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

##### AJX-66CE/CEL

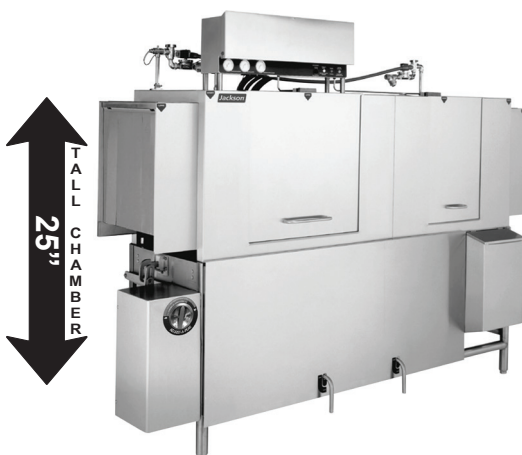
*Electric Tank Heat - High Temperature Sanitizing or Chemical Sanitizing (Electric Booster Heater Sold Separately)*

**\$40,067**

##### AJX-66CS

*Steam Tank Heat (Steam Booster Heater Sold Separately)*

**\$42,873**



### 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)*

**\$44,280**

##### AJX-80CS

*Steam Tank Heat (Steam Booster Heater Sold Separately)*

**\$46,389**

## 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-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-54

#### 54" Conveyor

##### AJX-54CE/CEL

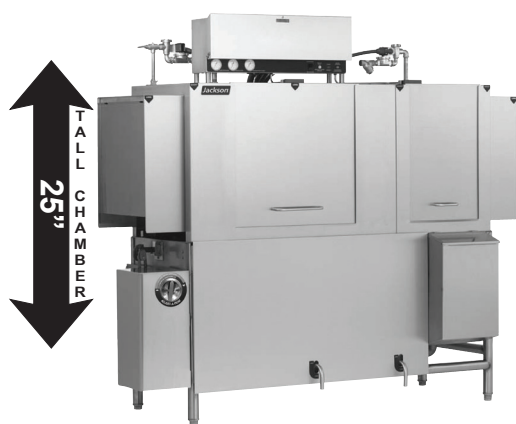
Electric Tank Heat - High Temperature  
Sanitizing or Chemical Sanitizing  
(Electric Booster Heater Sold Separately)

**\$35,144**

##### AJX-54CS

Steam Tank Heat (Steam Booster  
Heater Sold Separately)

**\$37,251**



### AJX-76

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

##### AJX-76CE/CEL

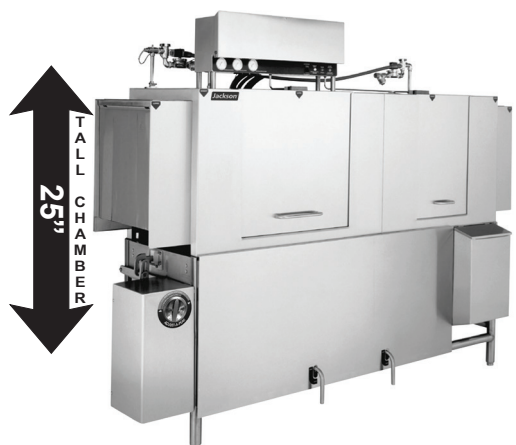
Electric Tank Heat - High Temperature  
Sanitizing or Chemical Sanitizing  
(Electric Booster Heater Sold Separately)

**\$52,012**

##### AJX-76CS

Steam Tank Heat (Steam Booster  
Heater Sold Separately)

**\$54,823**



### 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)

**\$56,229**

##### AJX-90CS

Steam Tank Heat (Steam Booster  
Heater Sold Separately)

**\$59,038**

## 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*

**\$50,605**



#### **AJ-66CGP**

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

*Gas Tank Heat with External Gas Booster Heater*

**\$66,068**

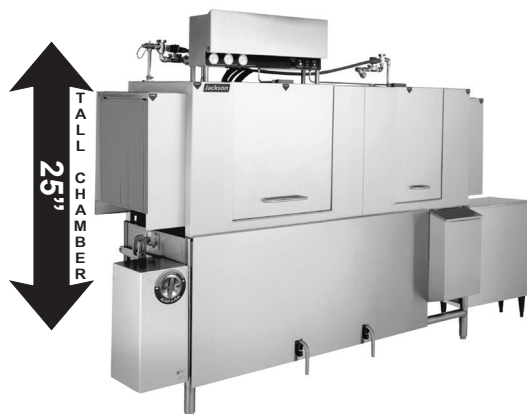


#### **AJ-80CGP**

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

*Gas Tank Heat with External Gas Booster Heater*

**\$70,284**

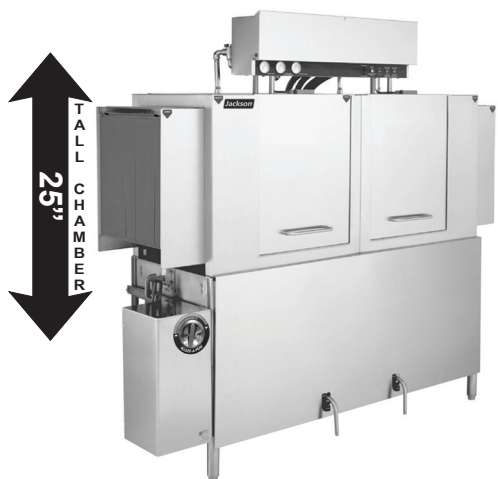




## AJ-64 SERIES

### 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)

**\$53,417**

##### AJ-64CS

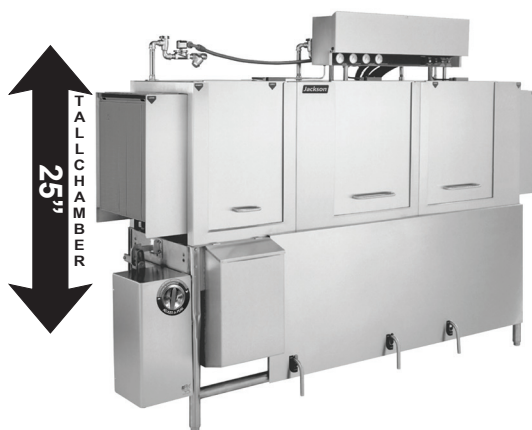
Steam Tank Heat (Steam Booster Heater Sold Separately)

**\$56,229**

##### AJ-64CGP

Gas Tank Heat with External Gas Booster Heater

**\$75,907**



### AJ-86

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

##### AJ-86CE

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

**\$70,284**

##### AJ-86CS

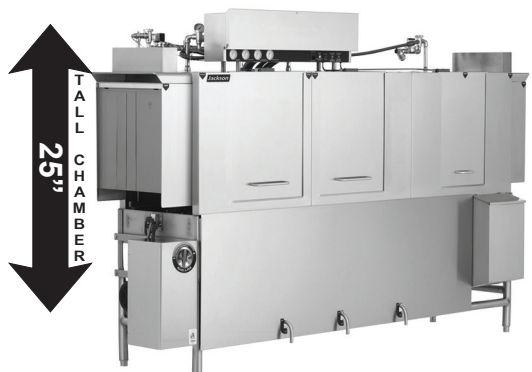
Steam Tank Heat (Steam Booster Heater Sold Separately)

**\$73,096**

##### AJ-86CGP

Gas Tank Heat with External Gas Booster Heater

**\$91,370**



### AJ-100

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

##### AJ-100CE

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

**\$73,096**

##### AJ-100CS

Steam Tank Heat (Steam Booster Heater Sold Separately)

**\$75,907**

##### AJ-100CGP

Gas Tank Heat with External Gas Booster Heater

**\$95,587**

## Conveyor Options & Accessories



**RackStar Models**  
**Onboard Booster Heater**  
70° F rise/18kW **\$4,218**  
40° F rise/12kW **\$3,514**



**Set of 4**  
**Flanged Feet**  
05340-002-15-47  
**\$422**



**Set of 2**  
**AJX & AJ Models**  
**Vent Cowl Collar**  
05700-002-04-08  
**\$562**



**1/2"**  
**Water Hammer Arrestor**  
04730-004-58-56  
**\$290**



**3/4"**  
**AJ Models**  
**Water Hammer Arrestor**  
05700-002-61-29  
**\$290**



**Steam Booster Heater**  
05700-002-98-86  
**\$6,020**



**Drain Water Tempering Kit**  
06401-002-44-07  
**\$1,301**



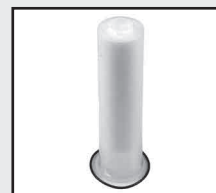
**Cold Water Thermostat**  
05930-121-75-66  
**\$562**



**Table Limit Switch**  
05700-002-88-07 Strike Plate  
**\$492 (shown)**  
05700-002-06-83 Whisker Switch  
**\$492**



**Scaltrol Water Treatment**  
04730-003-05-76  
**\$405**



**Cartridge for Scaltrol**  
RSC-100  
**\$318**

460V Electrical  
600V Electrical  
50Hz Cycle  
Dual Point Connection  
Single Point Connection  
Taller than Standard Chamber Height  
1/2" Pressure Regulator  
3/4" Pressure Regulator  
External Exhaust Fan Contactor Kit  
Side Loader  
Side Loader  
Side Loader  
Side Loader  
Blower Dryer  
Security Package

All models ..... **\$1,337**  
RackStar models ..... **\$1,337**  
AJX & AJ models ..... **\$1,337**  
AJX & AJ models ..... **\$879**  
RackStar with onboard booster, 3-phase only..... **N/C**  
RackStar models ..... **\$1,850**  
04820-100-04-07 (RackStar and AJX models)..... **\$208**  
06685-011-58-22 (AJ models) ..... **\$232**  
05700-004-35-35 ..... **\$176**  
23" Unhooded ..... **\$7,029**  
23" Hooded (25" models) ..... **\$10,121**  
30" Unhooded ..... **\$10,121**  
30" Hooded (25" models) ..... **\$11,527**  
AJX & AJ models ..... **\$14,056**  
All conveyor models ..... **\$6,326**

### Electric Booster Heaters

<b>C-4</b> Hatco® 4kW ..... <b>\$3,502</b>	<b>C-18</b> Hatco® 18kW ..... <b>\$4,056</b>
<b>C-6</b> Hatco® 6kW ..... <b>\$3,615</b>	<b>C-24</b> Hatco® 24kW ..... <b>\$5,400</b>
<b>C-7</b> Hatco® 7kW ..... <b>\$3,652</b>	<b>C-27</b> Hatco® 27kW ..... <b>\$5,478</b>
<b>C-9</b> Hatco® 9kW ..... <b>\$3,705</b>	<b>C-30</b> Hatco® 30kW ..... <b>\$5,535</b>
<b>C-12</b> Hatco® 12kW ..... <b>\$3,922</b>	<b>C-36</b> Hatco® 36kW ..... <b>\$5,796</b>
<b>C-15</b> Hatco® 15kW ..... <b>\$3,993</b>	<b>C-45</b> Hatco® 45kW ..... <b>\$6,561</b>
<b>C-17</b> Hatco® 17.2kW ..... <b>\$4,025</b>	<b>C-54</b> Hatco® 54kW ..... <b>\$6,753</b>

### Recommended Booster Heater Sizing Chart

TEMPERATURE	RackStar 44/66	AJX-44/54	AJ-64	AJX-66/76	AJX-80/90	AJ-86	AJ-100
<b>40°F RISE</b>	C-12	C-17	C-36	C-17	C-17	C-36	C-36
<b>70°F RISE</b>	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.



## FLIGHT-TYPE MACHINES



### **LoH<sub>2</sub>O<sup>®</sup>** **Rackless Conveyor** **Dishmachine**



*Rainbow Rinse™ produces superior results while significantly reducing water consumption*



*Specially designed wash arms with non-clogging, convex jets provide equalized water pressure and uniform cleanability*



*Reliable electromechanical controls and digital temperature readouts for each wash tank and final rinse*

Rackless conveyor, cleans 11,094 dishes per hour, 58 gallons of water per hour, Rainbow Rinse™ final rinse arm, non-clogging wash and rinse arm nozzles, sequential digital temperature readout of each tank, door safety switches, belt tension adjustment, large removable scrap screens.

*Also available in our 139.2 gallon/14,964 dishes per hour model - JFT*

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**



## WATER TREATMENT



Scale Prevention Sys (SPS)  
04730-003-28-03  
**\$665**



Cartridge for SPS  
04730-003-28-04  
**\$579**



Scaltrol Water Treatment  
04730-003-05-76  
**\$405**



Cartridge for Scaltrol  
RSC-100  
**\$318**

## DISHTABLES

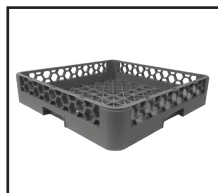
DTC-S70-24L	Clean Side 24" - Left side installation .....	<b>\$2,139</b>	DTS-S70-36L	Soil Side 36" - Left side installation .....	<b>\$3,864</b>
DTC-S70-24R	Clean Side 24" - Right side installation...	<b>\$2,139</b>	DTS-S70-36R	Soil Side 36" - Right side installation .....	<b>\$3,864</b>
DTC-S70-36L	Clean Side 36" - Left side installation .....	<b>\$2,454</b>	DTS-S70-48L	Soil Side 48" - Left side installation .....	<b>\$3,995</b>
DTC-S70-36R	Clean Side 36" - Right side installation...	<b>\$2,454</b>	DTS-S70-48R	Soil Side 48" - Right side installation .....	<b>\$3,995</b>
DTC-S70-48L	Clean Side 48" - Left side installation .....	<b>\$2,672</b>	DTS-S70-72L	Soil Side 72" - Left side installation .....	<b>\$4,338</b>
DTC-S70-48R	Clean Side 48" - Right side installation...	<b>\$2,672</b>	DTS-S70-72R	Soil Side 72" - Right side installation .....	<b>\$4,338</b>
DTC-S70-72L	Clean Side 72" - Left side installation .....	<b>\$2,968</b>	DTU-U60-48L	Undercounter Table 48" - Left side .....	<b>\$3,701</b>
DTC-S70-72R	Clean Side 72" - Right side installation...	<b>\$2,968</b>	DTU-U60-48R	Undercounter Table 48" - Right side .....	<b>\$3,701</b>

*Please Call Factory for Custom Dishtable Sizes & Specifications*

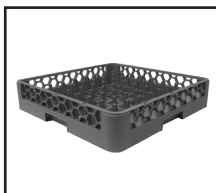
## DISHTABLE ACCESSORIES

B-2147M	Pre-Rinse Spray for use with Overshelf .....	<b>\$952</b>	DT-6R-22-X	Overshelf 42" .....	<b>\$1,473</b>
B-2175M	Pre-Rinse Spray for use w/o Overshelf .....	<b>\$952</b>	DT-6R-23-X	Overshelf 62" .....	<b>\$1,638</b>
07320-500-01-04	Scrap Block .....	<b>\$438</b>	DTA-100-X	Pre-Rinse Basket with Slide Bar .....	<b>\$827</b>
DTA-SS-42	Undershelf 42" .....	<b>\$1,473</b>			

## DISH RACKS



20x20 Combination Rack  
07320-100-36-00  
**\$110**



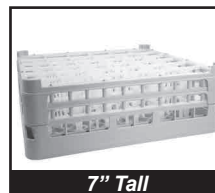
20x20 Peg Rack  
07320-100-35-00  
**\$110**



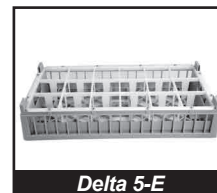
**4-1/8" Tall**  
36-Compartment Rack  
07320-002-86-70  
**\$110**



**5-5/8" Tall**  
36-Compartment Rack  
07320-002-86-71  
**\$128**



**7" Tall**  
36-Compartment Rack  
07320-002-86-72  
**\$133**



**Delta 5-E**  
Half Rack  
07320-002-76-80  
**\$59**



**Door-Type HH Models**  
Sheet Pan Rack  
5010-BP  
**\$359**



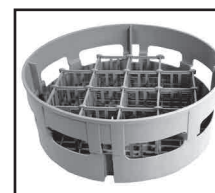
**Conveyors**  
Sheet Pan Rack  
5010-LS  
**\$359**



Round Peg Rack  
07320-100-09-01  
**\$414**



Round Combination Rack  
07320-100-13-01  
**\$332**



Round 12-Compartment  
07320-100-17-01  
**\$414**




**Silverware**  
6-Compartment Basket  
07320-100-08-01  
**\$165**

## GENERAL INFORMATION

**TERMS OF SALE:** Net 30 days.

**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).....	<b>\$125</b>	Inside Delivery (44" & smaller) .....	<b>\$75</b>
Call Prior to Delivery .....	<b>\$50</b>	Re-Consignment.....	<b>\$75</b>
Guaranteed Delivery Date ....	<b>Call Factory</b>	Export or Special Packaging ...	<b>Call Factory</b>

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



Jackson WWS List Price Guide  
July 1, 2019

### 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](mailto:customer.service@jacksonwws.com)  
07610-003-59-42 [05/01/19]

[www.jacksonwws.com](http://www.jacksonwws.com)

CLICK or SCAN  
to access the  
Jackson website

