



# LIST PRICE GUIDE

Effective September 1, 2022

*Clean the First Time*<sup>®</sup>

# SEER

STEAM ELIMINATION AND ENERGY RECOVERY

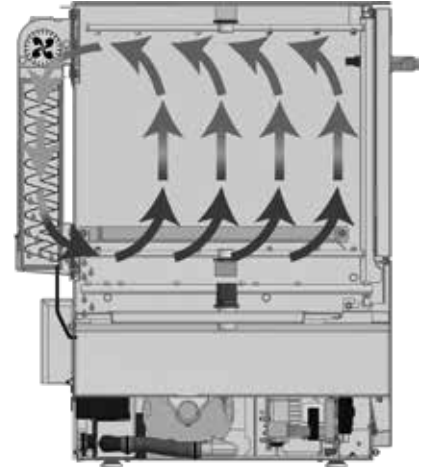


Fan extracts the hot water vapor from the chamber

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



**\$12,995** 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



**\$13,472** 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

**\$11,191** 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

**\$10,732** 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  
**\$10,271** QUICK-SHIP

DishStar LTH  
With Sustaining Heater  
**\$10,576**

\*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*  
**\$13,578** **QUICK-SHIP**

Delta HT-E-SEER-S *Short/Underbar*  
**\$13,578** **QUICK-SHIP**

Delta HT-E-SEER *Without Stand*  
**\$12,995** **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, built-in stainless steel scrap accumulator, and two half-racks included. 115/60/1

**\$10,576** 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

**\$12,264** QUICK-SHIP

Delta 1200 208-230/60/1

**\$12,264** 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  
**\$684**



DishStar Models  
18" Machine Stand M24STND-18  
**\$886**



All DishStar Models & Delta HT-E-SEER (no stand)  
Tie Down Set 06401-002-40-56  
**\$322**



1/2"  
Water Hammer Arrestor 05700-002-64-67  
**\$403**

<b>Drain Water Tempering Kit</b>	
06401-004-60-64 (DishStar high temperature models).....	<b>\$564</b>
06401-004-56-12 (DishStar HT-E 460v).....	<b>\$564</b>
06401-004-59-11 (Delta HT-E-SEER models).....	<b>\$564</b>

<b>Back Panel</b>	
05700-004-23-52 (DishStar HT-E).....	<b>\$322</b>
05700-003-33-55 (DishStar HT & LT).....	<b>\$322</b>
05700-004-58-14 (DishStar HT-E-SEER).....	<b>\$322</b>

<b>Side Enclosure Panels Kit</b>	
05700-003-46-55 (Delta 5-E).....	<b>\$322</b>

<b>Tall Stand for Delta HT-E-SEER</b>	
05700-004-54-13 (13 3/4").....	<b>\$765</b>

<b>Casters (set of 4)</b>	
05700-002-37-82 (DishStar models & Delta HT-E-SEER w/out stand).....	<b>\$161</b>

<b>460V Electrical (DishStar HT-E &amp; SEER).....</b>	
	<b>\$1,000</b>

<b>Security Package (DishStar models).....</b>	
	<b>\$2,416</b>



1/2"  
Pressure Regulator 04820-100-04-07  
**\$288**



Scale Prevention Sys (SPS) 04730-003-28-03  
**\$924**



Cartridge for SPS 04730-003-28-04  
**\$805**



Delta 1200 & 115 Models  
Scrap Tray 06401-031-66-21  
**\$484**



**DYNASTAR<sup>®</sup>**  
**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, 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*

**\$27,594** **QUICK-SHIP**



**DYNASTAR<sup>®</sup>**

**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*

**\$21,462** **QUICK-SHIP**

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

**\$18,397**

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

‡Racks per hour calculated with NSF load time



**NEW MODEL**

**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, 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 HH-E VER**  
*Electric Tank Heat with Booster Heater and Ventless & Energy Recovery*

**\$33,210** **QUICK-SHIP**

*Dual*  
**CERTIFIED** ✓  
AS BOTH A DISHWASHER & A POTWASHER ON ALL CYCLE SETTINGS



**NEW MODEL**

**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*

**\$26,190** **QUICK-SHIP**

**DynaStar HH-E W/O\***  
*Electric Tank Heat without Booster Heater, no pumped rinse*

**\$23,153**

*Dual*  
**CERTIFIED** ✓  
AS BOTH A DISHWASHER & A POTWASHER ON ALL CYCLE SETTINGS

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

‡Racks per hour calculated with NSF load time



**TEMPSTAR<sup>®</sup>**  
**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*

**\$26,560** **QUICK-SHIP**



**TEMPSTAR<sup>®</sup>**

**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*

**\$20,120** **QUICK-SHIP**

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

**\$17,062**

*\*Requires 180° F incoming water  
†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*

**\$30,585** **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*

**\$24,146** **QUICK-SHIP**

**TempStar HH-E W/O\***

*Electric Tank Heat without Booster Heater*

**\$21,087**

\*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.

**\$14,849** **QUICK-SHIP**

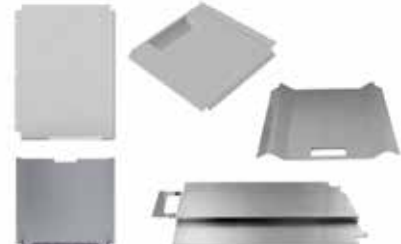
\*Kit required, sold separately

†Racks per hour calculated with NSF load time

					
<b>GOOD</b>		<b>BETTER</b>		<b>BEST</b>	
<p><b>NXP-HTD</b></p> <ul style="list-style-type: none"> <li>• Fresh water rinse</li> <li>• Single cycle</li> </ul>		<p><b>TEMPSTAR®</b></p> <ul style="list-style-type: none"> <li>• Fresh water rinse</li> <li>• Four selectable cycles</li> <li>• Tall chamber available</li> <li>• Ventless w/Energy Recovery available</li> </ul>		<p><b>DYNASTAR®</b></p> <ul style="list-style-type: none"> <li>• Pumped rinse</li> <li>• Three selectable cycles</li> <li>• Tall chamber available</li> <li>• Ventless w/Energy Recovery available</li> <li>• Adjustable rinse - Econo or Turbo</li> <li>• Triple wash arm</li> </ul>	

## High Temperature Sanitizing Door-Type Options & Accessories

 <p><b>1/2"</b></p>	 <p><b>3/4"</b></p>		 <p><b>1/2"</b></p>	 <p><b>Set of 4</b></p>	 <p><b>Set of 4</b></p>
Water Hammer Arrestor 05700-002-64-67 <b>\$403</b>	Water Hammer Arrestor 05700-002-61-29 <b>\$403</b>	Drain Water Tempering Kit 06401-004-85-80 <b>\$1,216</b>	Pressure Regulator 04820-100-04-07 <b>\$288</b>	Flanged Feet (set of 4) 05340-002-34-86 <b>\$322</b>	Flanged Feet (set of 4) 05340-002-01-15 <b>\$322</b>

	<p><b>DynaStar Models False Panel Kit</b> 05700-004-67-60 ..... <b>\$322</b></p> <p><b>DynaStar HH-E Models False Panel Kit</b> 05700-004-89-10 ..... <b>\$403</b></p> <p><b>TempStar Models False Panel Kit</b> 05700-002-75-59 ..... <b>\$322</b></p> <p><b>TempStar HH-E Models False Panel Kit</b> 05700-002-52-89 ..... <b>\$403</b></p> <p><b>NXP-HTD False Panel Kit</b> 06401-005-02-10 ..... <b>\$322</b></p>	<p><b>460V Electrical (DynaStar &amp; TempStar models) ..... \$1,000</b></p> <p><b>208-230/60/1 ..... N/C</b></p> <p><b>External Exhaust Fan Contactor Kit</b> 05700-004-35-35 ..... <b>\$244</b></p> <p><b>Door Interlock</b> 05700-004-82-92 (DynaStar non-ventless models) ..... <b>\$2,785</b> 05700-002-35-84 (TempStar non-ventless models) ..... <b>\$1,690</b></p> <p><b>Scaltril Water Treatment 04730-003-05-76 ..... \$564</b></p> <p><b>Replacement Cartridge for Scaltril RSC-100 ..... \$442</b></p> <p><b>Security Package (DynaStar &amp; TempStar models) ..... \$4,024</b></p>
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## 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.

**\$11,920** 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

**\$8,853** 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

**\$11,498** **QUICK-SHIP**



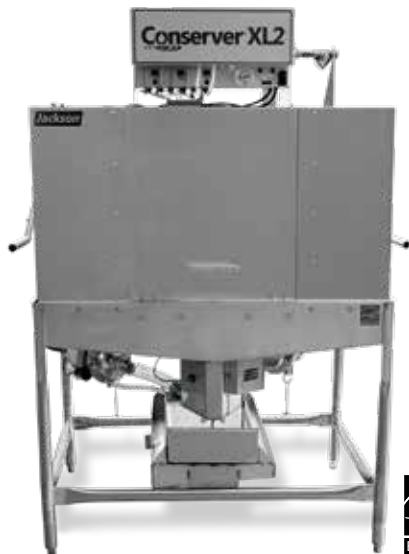
**FRONT  
LOADER**

## 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

**\$9,454** **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

**\$13,200** **QUICK-SHIP**



Conserver XL2C

**\$14,005**

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

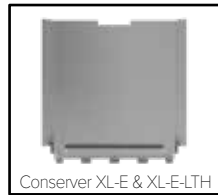
## Conservor® Series Options & Accessories



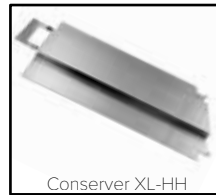
Conservor XL-E-LTH, XL2 & XL2  
Water Hammer Arrestor  
05700-002-61-29  
**\$403**



Conservor XL-E, XL-E-FL & XL-HH  
Water Hammer Arrestor  
05700-002-64-67  
**\$403**



False Panel Kit  
06401-005-02-10  
**\$322**



False Panel Kit  
05700-002-52-89  
**\$403**



Front Dress Panel  
05700-004-08-71  
**\$322**



Flanged Feet (set of 4)  
05340-002-34-86  
**\$322**



Conservor XL-E-LTH, XL2 & XL2  
3/4" Pressure Regulator  
06685-011-58-22  
**\$322**



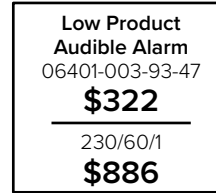
Conservor XL-E, XL-E-FL & XL-HH  
Pressure Regulator  
04820-100-04-07  
**\$288**



Scaltrol Water Treatment  
04730-003-05-76  
**\$564**



Cartridge for Scaltrol  
RSC-100  
**\$442**



Low Product Audible Alarm  
06401-003-93-47  
**\$322**  
230/60/1  
**\$886**



## 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.

**\$35,040**

- Model 10 AB**  
Model 10 A plus 6.5kW Built-in Booster Heater (40°F rise)..... **\$39,420**
- Model 10 U**  
Model 10 AB for Undercounter Installation..... **\$37,229**
- Model 10 APRB**  
Model 10 AB plus 1/2 hp Final Rinse Pump..... **\$43,800**
- 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



Round Peg Rack  
07320-100-09-01  
**\$577**



Round Combination Rack  
07320-100-13-01  
**\$462**



Round 12-Compartment  
07320-100-17-01  
**\$577**



6-Compartment Basket  
07320-100-08-01  
**\$229**

**Tall Chamber Option**  
5" taller than standard  
**\$2,189**

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**Drain Water Tempering Kit**  
06401-002-59-52  
**\$1,809**

**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)*

**\$40,068**

**RackStar 44CE Energy Recovery**

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

**\$55,314**

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

**\$43,002**

**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)*

**\$59,615**

**RackStar 66CE Energy Recovery**

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

**\$74,860**

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

**\$62,547**

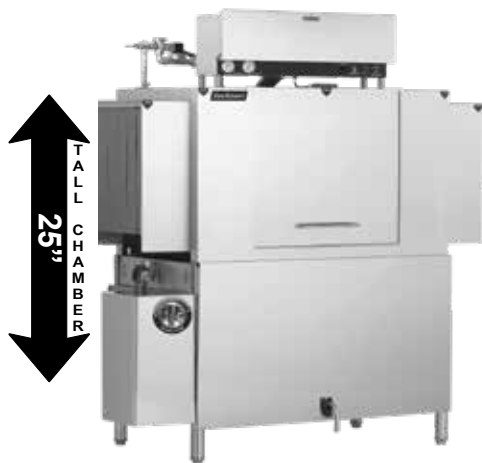
**CHAMBER CLEARANCE**

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.



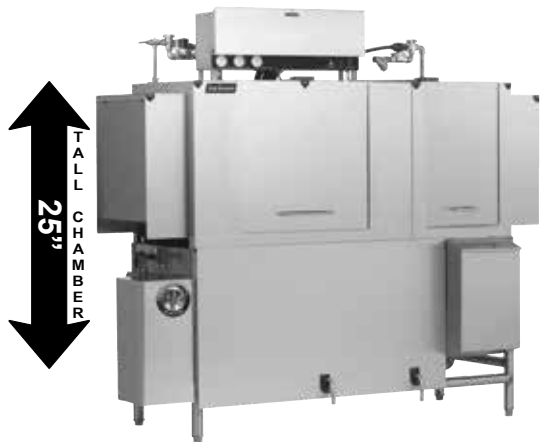
## AJX-44

### 44" Conveyor

#### AJX-44CE/CEL

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

**\$36,158**



## 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)

**\$55,711**

# CONVEYOR DIRECTION OF OPERATION

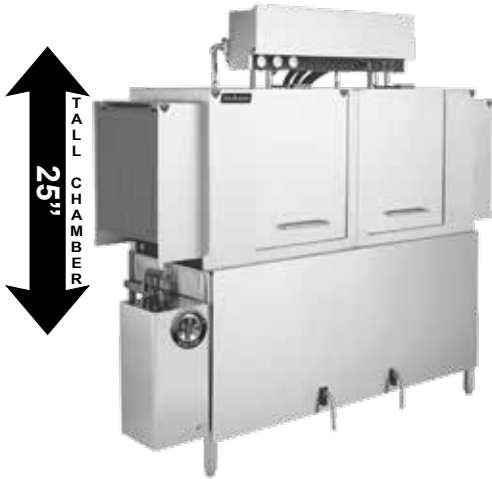
When ordering a conveyor dishmachine, it is important to specify not only the size, voltage, and any options and accessories needed, but it is also **EXTREMELY IMPORTANT** that the direction of operation is properly specified. If unsure, please use the drawings below to determine the correct direction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

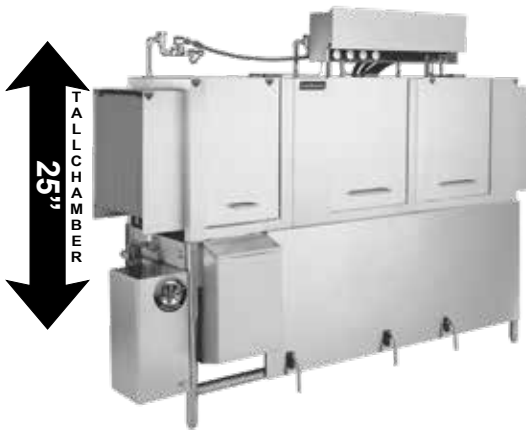
*Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)*

**\$74,275**

##### AJ-64CS

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

**\$78,184**



### AJ-86

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

##### AJ-86CE

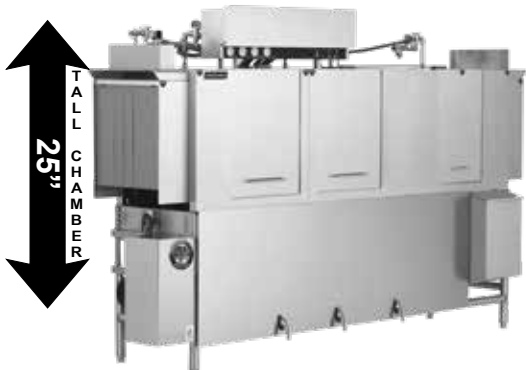
*Electric Tank Heat - High Temperature Sanitizing (Electric Booster Heater Sold Separately)*

**\$97,729**

##### AJ-86CS

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

**\$101,638**



### AJ-100

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

##### AJ-100CE

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

**\$101,638**

##### AJ-100CS

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

**\$105,546**



## Conveyor Options & Accessories



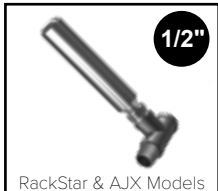
**RackStar Models**  
Onboard Booster Heater  
70 °F rise/18kW **\$5,864**  
40 °F rise/12kW **\$4,885**



**Set of 4**  
Flanged Feet  
05340-002-15-47  
**\$586**



**Set of 2**  
Vent Cowl Collar  
05700-002-04-08  
**\$782**



**1/2"**  
Water Hammer Arrestor  
05700-002-64-67  
**\$403**



**3/4"**  
Water Hammer Arrestor  
05700-002-61-29  
**\$403**



Steam Booster Heater  
05700-002-98-86  
**\$8,371**



Requires separate 120v electrical connection  
Drain Water Tempering Kit  
06401-002-44-07  
**\$1,809**



Cold Water Thermostat  
05930-121-75-66  
**\$782**



Table Limit Switch  
05700-002-88-07 Strike Plate  
**\$685 (shown)**



Scaltril Water Treatment  
04730-003-05-76  
**\$564**



Cartridge for Scaltril  
RSC-100  
**\$442**

05700-002-06-83 Whisker Switch  
**\$685**

460V Electrical	All models.....	<b>\$1,860</b>
600V Electrical	RackStar models.....	<b>\$1,860</b>
Dual Point Connection	AJX & AJ models.....	<b>\$1,223</b>
Single Point Connection	RackStar with onboard booster, 3-phase only.....	<b>N/C</b>
Higher than Standard Chamber Height	RackStar models.....	<b>\$2,573</b>
1/2" Pressure Regulator	04820-100-04-07 (RackStar and AJX models).....	<b>\$288</b>
3/4" Pressure Regulator	06685-011-58-22 (AJ models).....	<b>\$322</b>
External Exhaust Fan Contactor Kit	05700-004-35-35.....	<b>\$244</b>
Side Loader	23" Unhooded.....	<b>\$9,773</b>
Side Loader	23" Hooded (AJ/AJX models).....	<b>\$14,073</b>
Side Loader	30" Unhooded.....	<b>\$14,073</b>
Side Loader	30" Hooded (AJ/AJX models).....	<b>\$16,028</b>
Blower Dryer	AJX & AJ models.....	<b>\$19,546</b>
Security Package	All conveyor models.....	<b>\$8,796</b>

### Electric Booster Heaters

C-4 Hatco® 4kW.....	<b>\$4,870</b>	C-18 Hatco® 18kW.....	<b>\$5,640</b>
C-6 Hatco® 6kW.....	<b>\$5,025</b>	C-24 Hatco® 24kW.....	<b>\$7,509</b>
C-7 Hatco® 7kW.....	<b>\$5,078</b>	C-27 Hatco® 27kW.....	<b>\$7,616</b>
C-9 Hatco® 9kW.....	<b>\$5,152</b>	C-30 Hatco® 30kW.....	<b>\$7,697</b>
C-12 Hatco® 12kW.....	<b>\$5,454</b>	C-36 Hatco® 36kW.....	<b>\$8,060</b>
C-15 Hatco® 15kW.....	<b>\$5,553</b>	C-45 Hatco® 45kW.....	<b>\$9,125</b>
C-17 Hatco® 17.2kW.....	<b>\$5,598</b>	C-54 Hatco® 54kW.....	<b>\$9,390</b>

## Recommended Booster Heater Sizing Chart

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



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

### 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



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

### 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).*



*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  
**\$924**



Cartridge for SPS  
04730-003-28-04  
**\$805**



Scaltrol Water Treatment  
04730-003-05-76  
**\$564**



Cartridge for Scaltrol  
RSC-100  
**\$442**

# DISHTABLES

DTC-S70-24L	Clean Side 24" - Left side installation.....	<b>\$2,973</b>	DTS-S70-36L	Soil Side 36" - Left side installation.....	<b>\$5,372</b>
DTC-S70-24R	Clean Side 24" - Right side installation.....	<b>\$2,973</b>	DTS-S70-36R	Soil Side 36" - Right side installation.....	<b>\$5,372</b>
DTC-S70-36L	Clean Side 36" - Left side installation.....	<b>\$3,412</b>	DTS-S70-48L	Soil Side 48" - Left side installation.....	<b>\$5,556</b>
DTC-S70-36R	Clean Side 36" - Right side installation.....	<b>\$3,412</b>	DTS-S70-48R	Soil Side 48" - Right side installation.....	<b>\$5,556</b>
DTC-S70-48L	Clean Side 48" - Left side installation.....	<b>\$3,715</b>	DTS-S70-72L	Soil Side 72" - Left side installation.....	<b>\$6,032</b>
DTC-S70-48R	Clean Side 48" - Right side installation.....	<b>\$3,715</b>	DTS-S70-72R	Soil Side 72" - Right side installation.....	<b>\$6,032</b>
DTC-S70-72L	Clean Side 72" - Left side installation.....	<b>\$4,128</b>	DTU-U60-48L	Undercounter Table 48" - Left side.....	<b>\$5,145</b>
DTC-S70-72R	Clean Side 72" - Right side installation.....	<b>\$4,128</b>	DTU-U60-48R	Undercounter Table 48" - Right side.....	<b>\$5,145</b>

Please Call Factory for Custom Dishtable Sizes & Specifications

# DISHTABLE ACCESSORIES

B-2147M	Pre-rinse Spray for use with Overshelf.....	<b>\$1,324</b>	DT-6R-22-X	Overshelf 42".....	<b>\$2,048</b>
B-2175M	Pre-rinse Spray for use w/o Overshelf.....	<b>\$1,324</b>	DT-6R-23-X	Overshelf 62".....	<b>\$2,277</b>
07320-500-01-04	Scrap Block.....	<b>\$609</b>	DTA-100-X	Pre-rinse Basket with Slide Bar.....	<b>\$1,150</b>
DTA-SS-42	Undershelf 42".....	<b>\$2,048</b>			

# DISH RACKS



20x20 Combination Rack  
07320-100-36-00  
**\$152**



20x20 Peg Rack  
07320-100-35-00  
**\$152**



36-Compartment Rack  
07320-002-86-70  
**\$152**



36-Compartment Rack  
07320-002-86-71  
**\$178**



36-Compartment Rack  
07320-002-86-72  
**\$186**



Delta 5-E  
Half Rack  
07320-002-76-80  
**\$82**



Door-Type HH Models  
Sheet Pan Rack  
5010-BP  
**\$499**



Conveyors  
Sheet Pan Rack  
5010-LS  
**\$499**



Round Peg Rack  
07320-100-09-01  
**\$577**



Round Combination Rack  
07320-100-13-01  
**\$462**



Round 12-Compartment  
07320-100-17-01  
**\$577**



6-Compartment Basket  
07320-100-08-01  
**\$229**

# NOTES


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

Jackson WWS List Price Guide  
September 1, 2022

### 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 [06/15/22]

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



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Jackson website