

# DishStar® HT

High Temperature Sanitizing  
Undercounter Dishwasher

## Standard Features

- ▶ Fill and dump design
- ▶ Push button start
- ▶ Automatic tank fill
- ▶ Built-in booster heater with Sani-Sure™ final rinse system ensures proper rinse temperature
- ▶ Fresh-water rinse eliminates wash water contamination
- ▶ Solid-state controls with three selectable timed cycles for warewashing flexibility and performance
- ▶ Digital LED temperature display
- ▶ Delime cycle
- ▶ Automatic pumped drain for floor and wall drain installations
- ▶ Built-in chemical pumps with automatic prime
- ▶ Double-wall cabinet for quiet operation and heat retention
- ▶ Powerful 1 HP stainless steel wash pump
- ▶ Above-water scrap basket
- ▶ Labyrinth-type door seal design
- ▶ Door switch
- ▶ Durable stainless steel construction
- ▶ One (1) each peg and combination rack included

### Notes:

A vent hood is not recommended above the Jackson DishStar HT, as it does not produce excessive vapors. *Always check with the local building code to know what type of ventilation is required for commercial dishmachine installations in your area.*

Normal operation of the DishStar HT generates steam that may escape from the door. Materials such as wood laminate, veneers, etc. are unsuitable for use in areas exposed to dishwasher steam and detergents. Stainless steel or other moisture-resistant shields are recommended for surfaces adjacent to DishStar HT sides and top.



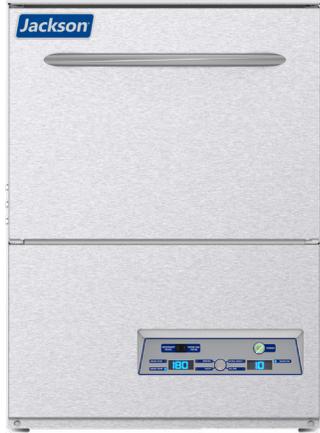
## Specification Statement

Specified unit will be a Jackson DishStar HT high temperature sanitizing undercounter dishwasher, rated to NSF/ANSI Standard 3 by ETL Sanitation. Unit to be rated for 30 racks per hour, 1.1 gallons per rack, and will include a built-in 70 °F rise booster heater with Sani-Sure™ final rinse system, three (3) selectable cycles, and solid-state controls with digital LED temperature displays. Unit to include built-in chemical pumps with automatic prime. Other features include automatic tank fill, delime cycle, above-water scrap basket, 1 HP stainless steel wash pump motor, pumped drain, labyrinth-style door seal, and double-wall cabinet. Constructed of durable stainless steel.

**1-year parts and labor warranty.**

## Options & Accessories

- ▶ Drain Water Tempering Kit
- ▶ Water Hammer Arrestor
- ▶ Pressure Regulator
- ▶ Scale Prevention System (SPS)
- ▶ Replacement Cartridge for SPS
- ▶ Rear Dress Panel
- ▶ Tie Down
- ▶ Casters (set of four)
- ▶ Machine Stand  
6" (152 mm) height  
18" (457 mm) height
- ▶ 36-Compartment Rack  
4-1/8" tall (105 mm)  
5-5/8" tall (143 mm)  
7" tall (178 mm)
- ▶ Combination Rack
- ▶ Peg Rack

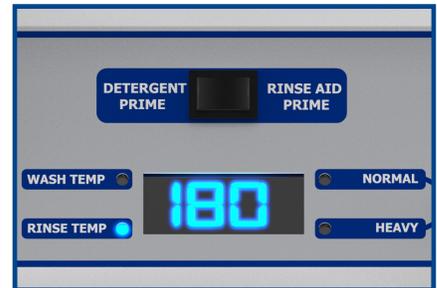


## DishStar® HT

The resource-efficient fill and dump design of the Jackson DishStar HT provides exceptional cleaning performance and high-temperature sanitizing while consuming just 1.1 gallons of water per rack. The normal cycle allows for 30 racks per hour, which is enough capacity to clean 750 dishes or 1,080 glasses per hour. The DishStar HT is simple to operate with automatic fill and push button start. Other features include solid-state controls with digital LED temperature display, pumped drain, above-water scrap basket, double-wall construction, and a built-in booster heater with Sani-Sure™ final rinse system. The DishStar HT is perfect for coffee shops, bars, quick service restaurants, small healthcare facilities, daycare centers, and convenience stores.



Halo Wash Arm



Digital LED Temperature Display



Above-water Scrap Basket



**LEGEND**

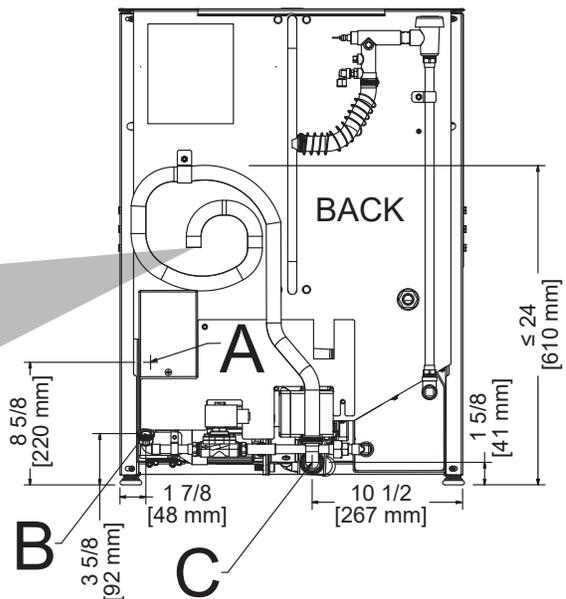
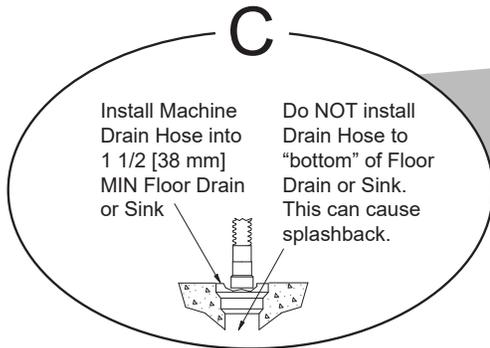
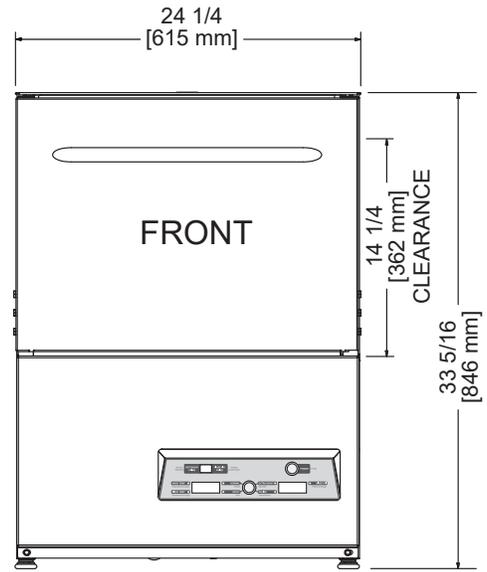
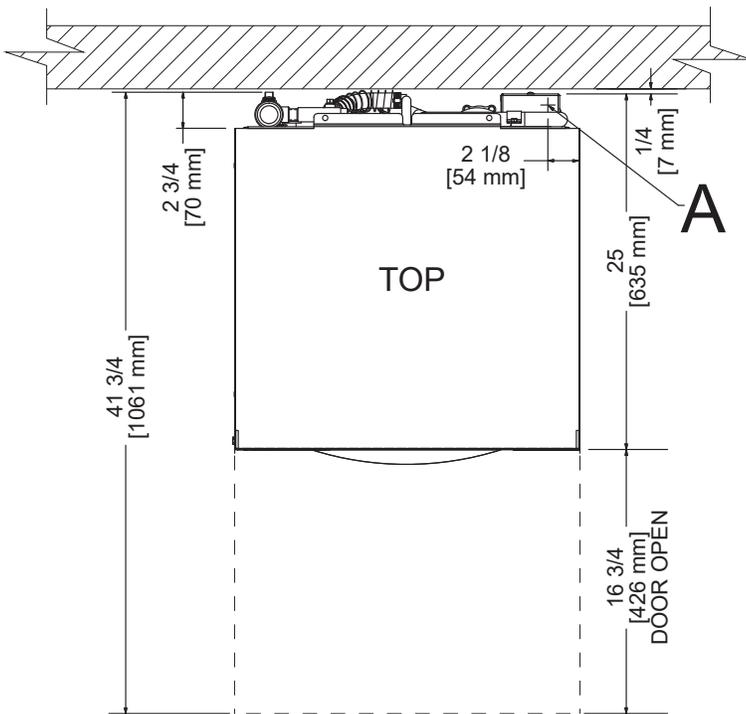
A - Electrical Connection

C - Drain Hose

(1" ID, install into 1 1/2" MIN Drain with Air-gap)

B - Water Inlet (with 6' Hose)  
(3/4" Male GHT, connect to true  
1/2" ID line, MIN 110 °F)

All dimensions from the floor can be increased 1"  
using the machine's adjustable feet.





**Warewashing Systems**

High Temperature Sanitizing  
Undercounter Dishwasher

### Operating Capacity

Racks per Hour	30 (24)*
Dishes per Hour	750
Glasses per Hour	1,080

### Operating Temperature

Wash Temperature (minimum)	150 °F (66 °C)
Rinse Temperature (minimum)	180 °F (82 °C)

### Operating Cycle (seconds)

	Wash	Rinse	Dwell	Total Cycle
Normal	82	10	28	120
Heavy	142	10	28	180
Extra Heavy	262	10	28	300

### Water Consumption

Gallons per Rack	1.10 (4.2 L)
Gallons per Hour	33.00 (124.9 L)
Gallons per Hour**	26.40 (99.9 L)
Wash Tank Capacity (gallons)	1.10 (4.2 L)
Rinse Tank Capacity (gallons)	3.00 (11.4 L)

### Water Requirements

Incoming Water Temperature	110 °F (43 °C)
Flow Pressure (PSI)	20 ± 5
Incoming Water Connection (NPT)	3/4" Male GHT (connect to true 1/2" ID line)
Drain Connection (ID)	1"

### Electrical Specifications

Wash Pump Motor (HP)	1
Rinse Tank Heater (kW)	
208V	6.7
230V	8.2

Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
208/60/1	37.2 A	38.5 A	40.0 A
230/60/1	40.7 A	41.9 A	45.0 A

### Dimensions

Width	24 1/4" (615 mm)
Depth	25" (635 mm)
Depth with Door Open	41 3/4" (1061 mm)
Height	33 5/16" (846 mm)
Inside Clearance Height	14 1/4" (362 mm)
Wall Clearance	1/4" (7 mm)
Drain Height	1 5/8" (41 mm)
Weight	206 lbs (93 kg)

### Shipping Details

Shipping Weight	221 lbs (100 kg)
Shipping Width	29" (737 mm)
Shipping Depth	30" (762 mm)
Shipping Height	39" (991 mm)
Shipping Cube	19.64 cu ft
Shipping Class	85

Advisory: Jackson WWS, Inc. DOES NOT endorse "Tankless On-Demand" water heaters for use with our dishmachines. Jackson WWS, Inc. DOES endorse, and highly recommends, standard "tank" style water heaters, sized to properly handle the water heating requirements of the facility.

\*Racks per hour calculated with NSF suggested load time of :30 for front opening dishmachines.

\*\*Gallons per hour calculated with NSF suggested load time of :30 for front opening dishmachines.

## Contact Jackson

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We reserve the right to change specifications in this document without incurring any obligation for equipment previously or subsequently sold.