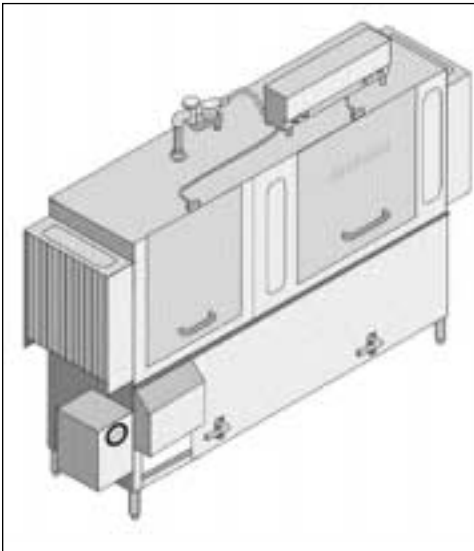


# Jackson

## AJ-66 GP Conveyor

### Single Tank Rack Conveyor Dishwasher



Jackson's state-of-the-art gas heated Conveyor dishmachines are high temperature sanitizing units with proprietary features designed to deliver the ultimate in performance for end users. Unique features appeal not only to consultants and designers, but to end users as well. The AJ-66 GP Model Conveyor only requires 110°F. water to maintain 160°F. wash and 180°F. final rinse temperature. The machine's microprocessor controlled gas pack burns so efficiently that it will reduce energy costs up to 70% when compared to electric-heated models. Standard features, which are options on competitive models, increase the versatility of the single tank rack conveyor. The higher hood with a 25" clearance allows the end-users to wash large utensils, trays and bun pans. The Adjust-A-Peak (patent pending) feature controls the conveyor speed so the end-user can choose between maximum capacity when required and slower speeds when soil loads are heavy (i.e. utensils, trays and bun pans) and enhanced results are required. Reduced water consumption without sacrificing total rack capacity makes Jackson's new gas heated conveyors prudent in terms of operating costs for the end-users. Using less water per rack results in lower heating costs, less water, less chemical usage and lower sewer costs which as a side benefit is environmentally friendly. The conveyor GP represents the latest in technology and the ultimate energy efficiency.

#### Standard Features

- **Highest NSF rated capacity:**  
248 racks per hour Hi-temp sanitizing rinse
- **Lowest NSF rated water consumption:**  
0.94 gallons per rack Hi-temp sanitizing rinse
- Only a minimum 110° F incoming water temperature is required.
- Single source heats Final Rinse Water & maintains wash tank temperature.
- Patented gas modulation technology
- Self diagnostics system built in.
- No standing pilot light required
- Exclusive Adjust-A-Peak feature (patent pending) allows the owner operator to manually adjust the speed of the conveyor system from 124 racks per hour all the way to maximum capacity of 248 racks per hour.
- Standard 25" clearance allows owner operators the ability to wash large utensils, trays, and bun pans.
- Totally electro-mechanical; no solid state controls utilized.
- Fully automatic including auto-fill.
- Completely self-draining stainless steel wash pump.
- Exclusive "Energy Guard" controls system operates wash and rinse sections only when a rack is being washed or rinsed.
- Convenient, externally operated, lever drain.
- Stainless steel frame, legs, adjustable bullet feet, and front appearance panel are all standard.
- Standard 8" vent cowls/splash shields on both wash and rinse ends of the machine.
- Heavy gauge construction for extra ruggedness and durability.

#### TECHNICAL SPECIFICATIONS: AJ-66 GP Conveyor

PERFORMANCE / CAPACITIES		Hi-temp sanitization NSF Rated	
<b>Operating Capacity</b>			
Racks per hour	248	<b>Operating Specifications</b>	
Dishes per hour:	6200	Prewash Tank Temperature (°F)	110°F-140°F
Glasses per hour:	6200	Rinse Temperature (°F min.):	180°F
		Wash Tank Temperature (°F min.):	160°F
<b>Power Connections</b>			
<b>Approximate Total Load:</b>		<b>Prewash:</b>	
208V / 50 or 60HZ / 3PH	10.1	Prewash Pump Motor Horsepower	1
208V / 50 or 60HZ / 1PH	18.3	Prewash Pump capacity (GPM)	120
230V / 50 or 60HZ / 3PH	10.1	<b>Wash:</b>	
230V / 50 or 60HZ / 1PH	18.3	Wash Pump Motor Horsepower	2
380V / 50 or 60HZ / 3PH	5.5	Wash Pump Capacity (GPM)	270
460V / 50 or 60HZ / 3PH	5.1	Wash Tank KW	10
<b>Water Requirements:</b>			
Incoming Prewash Tank Temperature	140°F	<b>Conveyor:</b>	
Incoming Water Temperature	110 °F	Conveyor Motor Horsepower	1/4
Gallons per hour @ 100% capacity:	234	Conveyor Speed (feet/minute)	8.0
Gallons per rack @ 100% capacity:	0.94	<b>Dimensions (inches):</b>	
Gallons per rack @ 100% capacity:	0.94	Length between dishtables	66
Prewash Tank Capacity (gallons)	16	Machine width	25
Wash Tank Capacity (gallons)	15.4	Wall Clearance (minimum)	4.5
		Cavity/dish clearance (maximum)	25
<b>Incoming Waterline Size (min.)</b>			
Prewash Tank Fill	3/4 IPS	<b>Shipping Information:</b>	
Wash Tank Fill/Rinse	3/4 IPS	Weight (lbs)	894
Optimum Flow Pressure (PSI)	15-25	Dimensions (inches) (L x D x H)	96x40x78
Flow Rate Minimum (GPM):	4.6	Volume (cubic feet)	190
Drainline Size (min.)	1 1/2" IPS		
<b>Flue/Inlet Gas Pressures:</b>		<b>Inches Water Column</b>	
Natural	10.5 Maximum, 7.0 Minimum		
LP/Propane	14.0 Maximum, 11.0 Minimum		
<b>Venting Requirements @ 100% capacity (CFM):</b>		<b>Fluing:</b>	
Input end	200	Closed combustion-Combustion air enters & flue gases are power vented out through a 4" (10 cm) vent pipe adapter.	
Output end	400		
Total CFM	600		

Note: All specifications are subject to change without notice.



**SPECIFICATIONS:**

Note: Check and/or copy all that apply.

**AJ-66 GP Rack Conveyor Dishwasher ----- Item No. \_\_\_\_\_**

Shall be a Jackson AJ-66 GP single tank rack conveyor dishwasher. Sanitization shall be accomplished by using hi-temp (180°F minimum ) rinse

Electrical characteristics shall be:

_____ 208V/60HZ/3PH	_____ 208V/60HZ/1PH	_____ 208V/50HZ/3PH
_____ 230V/60HZ/3PH	_____ 230V/60HZ/1PH	_____ 208V/50HZ/1PH
_____ 460V/60HZ/3PH	_____ 380V/50HZ/3PH	_____ 230V/50HZ/3PH
		_____ 230V/50HZ/1PH

Wash tank heating shall be a minimum of 160°F for hi-temp applications and accomplished by recirculating water from the Gas Booster Heater through Stainless Steel Coils.

Direction of rack flow shall be (when standing in front of machine):

\_\_\_\_\_ Right-to-Left                      \_\_\_\_\_ Left-to-Right

**Unit shall have the following features:**

- NSF rated capacity of 248 racks per hour utilizing 0.94 gallons of water per rack for hi-temp sanitizing rinse.
- Adjust-A-Peak conveyor drive system to manually adjust rack capacity of the machine.
- Minimum 25" clearance throughout machine.
- Energy Guard controls system which washes, rinses, and conveys a rack through the machine only when a rack is in place.
- Completely electro-mechanical with microprocessor control system for the booster heater.
- Fully automatic operation including auto-fill.
- Stainless steel wash pump and impeller and completely self-draining.
- Convenient, externally operated, lever drain.
- Vent cowls/splash shields with extra curtains on both wash and rinse ends of the machine.
- Stainless steel frame, legs, adjustable bullet feet, and front appearance panel.
- All 18-8 304 series stainless steel construction; no 400 series stainless steel and no plastics utilized.

**Unit shall have the following features as optional extras:**

- \_\_\_\_\_ Table limit switch completely prewired and extending 10 feet from the output end of the machine.
- \_\_\_\_\_ Installed 4" x 16" x 7" high vent cowl collars for easy connection to an external exhaust system and including adjustable and lockable damper flaps.  
\_\_\_\_\_ output end only    \_\_\_\_\_ input end only    \_\_\_\_\_ both ends
- \_\_\_\_\_ Pressure reducing valve factory installed on machine.
- \_\_\_\_\_ Incoming water pressure regulating kit including pressure reducing valve and water hammer arrestor completely installed.
- \_\_\_\_\_ Sideloader installed on input end of machine.  
\_\_\_\_\_ unhooded sideloader                      \_\_\_\_\_ hooded sideloader
- \_\_\_\_\_ Power unloader installed on output end of machine.  
\_\_\_\_\_ unhooded power unloader                      \_\_\_\_\_ hooded power unloader
- \_\_\_\_\_ Exhaust fan control controls external exhaust fan power and duration time.
- \_\_\_\_\_ Flanged feet for permanent in-place mounting to the floor.