

DishStar® HT-E-SEER

High Temperature Sanitizing Undercounter with Steam Elimination & Energy Recovery

Standard Features

- ▶ Steam Elimination
- ▶ Energy Recovery System collects the hot water vapor inside the machine and uses it to preheat the incoming rinse water
- ▶ Operates on a single cold water connection
- ▶ Energy Saver Mode
- ▶ Door interlock
- ▶ Pressure regulator and water hammer arrestor
- ▶ Recirculating wash design with fresh water rinse
- ▶ Built-in booster heater with Sani-Sure™ final rinse system ensures proper rinse temperature
- ▶ Solid-state controls with three selectable timed cycles for warewashing flexibility and performance
- ▶ Digital LED temperature/operator display
- ▶ Onboard service diagnostics
- ▶ Automatic tank fill with push button start
- ▶ Delime cycle
- ▶ Automatic pumped drain for floor and wall drain installations
- ▶ Built-in chemical pumps and priming switches
- ▶ Stainless steel wash pump
- ▶ Above-water scrap basket
- ▶ Door switch
- ▶ Labyrinth-type door design
- ▶ Double-wall cabinet for quiet operation and heat retention
- ▶ Durable stainless steel construction
- ▶ One (1) each peg and combination rack included

Note:

A vent hood is not recommended above the Jackson DishStar HT-E-SEER, 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.*



DishStar® HT-E-SEER

Specification Statement

Specified unit will be a Jackson DishStar HT-E-SEER high temperature sanitizing undercounter dishwasher, rated to NSF/ANSI Standard 3 by ETL Sanitation that operates on only a 3/4" cold water supply. Unit will be ENERGY STAR® certified and will include SEER, steam elimination and energy recovery. Unit to be rated for 24 racks per hour, 0.60 gallons per rack, and will include a 70 °F rise booster heater with Sani-Sure™ final rinse system, Energy Saver Mode, three (3) selectable timed cycles, and solid-state controls with digital LED temperature/operator display. Other features include detergent and rinse aid pumps and priming switches, automatic tank fill, above-water scrap basket, delime cycle, 1 HP stainless steel wash pump motor, pumped drain, pressure regulator, water hammer arrestor, door interlock switch, labyrinth-style door seal, and double-wall cabinet. Constructed of durable stainless steel.

1-year parts and labor warranty.

Options & Accessories

- ▶ 460/60/3
- ▶ Drain Water Tempering Kit
- ▶ Scale Prevention System (SPS)
- ▶ Replacement Cartridge for SPS
- ▶ Back 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

SEER

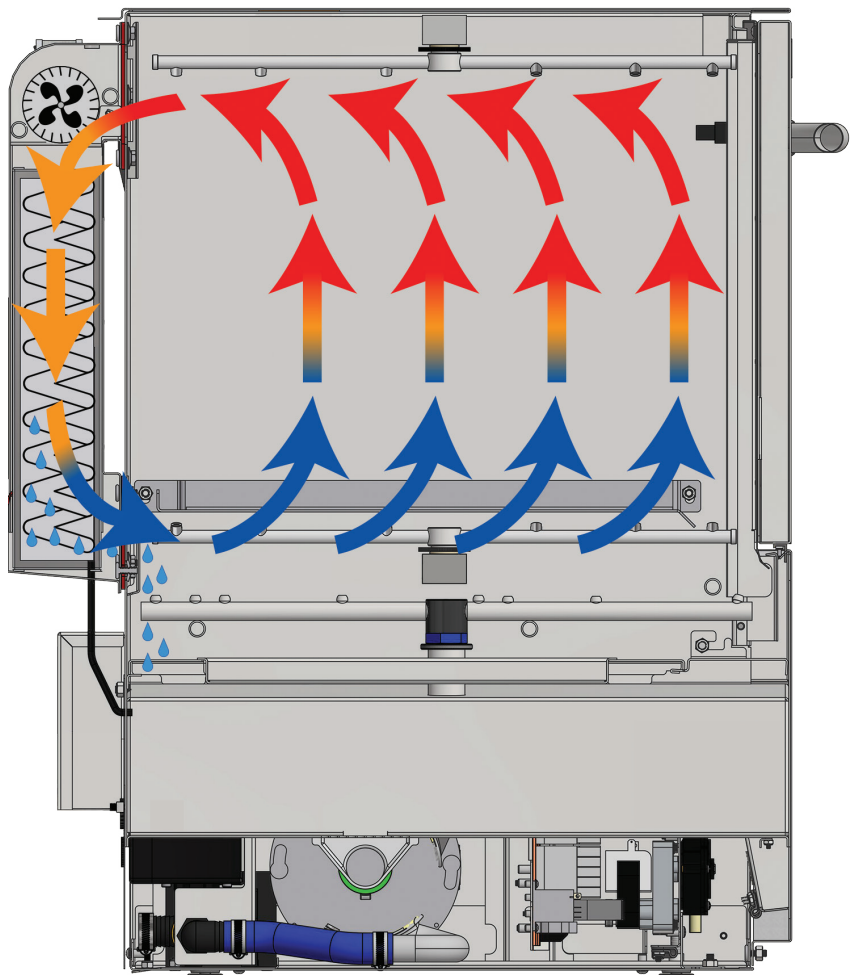
STEAM ELIMINATION AND ENERGY RECOVERY

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 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

LEGEND

A - Electrical Connection

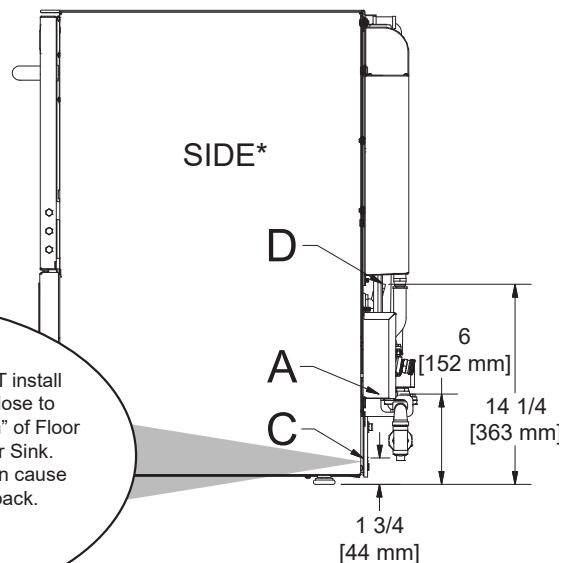
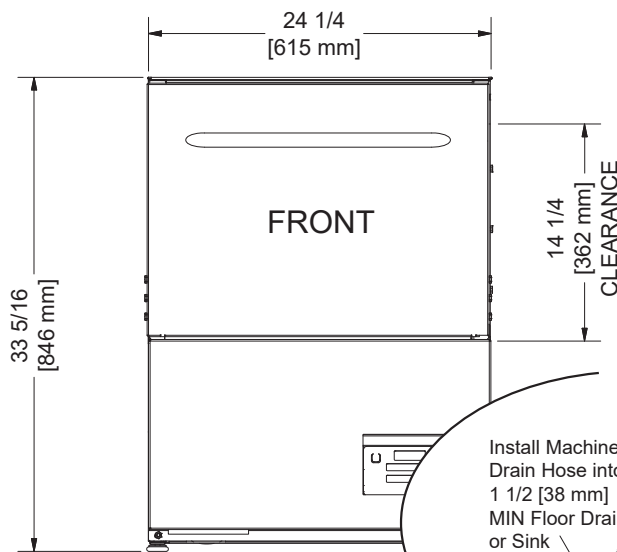
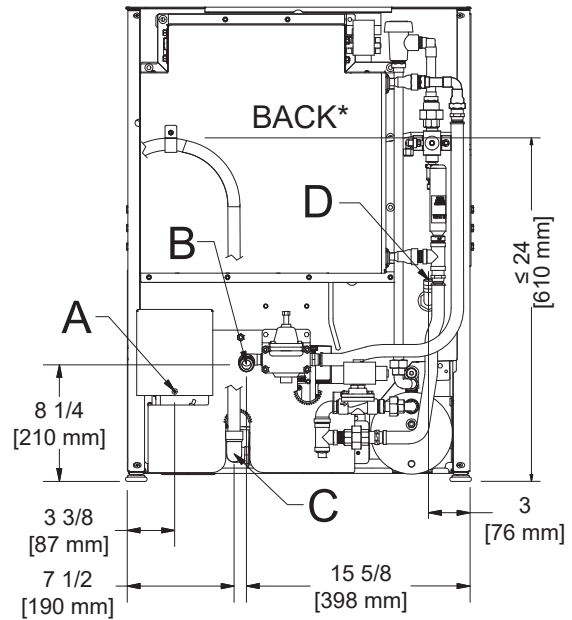
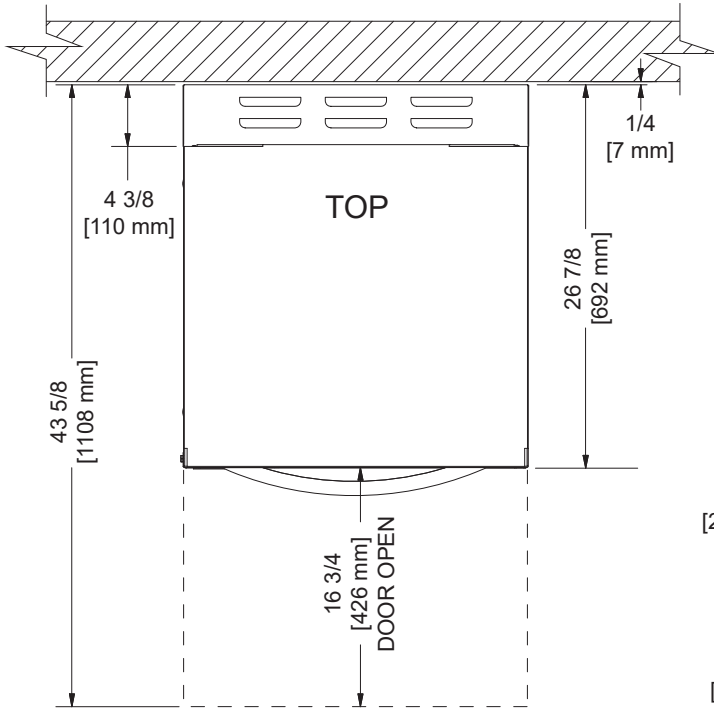
C - Drain Hose

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

B - Water Inlet (with 6' Hose)
(3/4" Male GHT, connect to true 1/2" ID line, 40–90 °F)

(5/8" ID, install into 1 1/2" MIN Drain with Air-gap)

D - Chemical Port



C

Install Machine Drain Hose into 1 1/2 [38 mm] MIN Floor Drain or Sink

Do NOT install Drain Hose to "bottom" of Floor Drain or Sink. This can cause splashback.

*Back and side views shown with back panel removed.



Warewashing Systems

DishStar® HT-E-SEER

High Temperature Sanitizing Undercounter
with Steam Elimination & Energy Recovery

Operating Capacity (Cycle I)

Racks per Hour	24 (20)*
Dishes per Hour	600
Glasses per Hour	864

Operating Temperature

Wash Temperature (minimum)	155 °F (68 °C)
Rinse Temperature (minimum)	180 °F (82 °C)

Operating Cycle (seconds)

	Wash	Rinse	Dwell	Vent	Total Cycle
Cycle I	80	09	11	45	145
Cycle II	148	09	11	45	213
Cycle III	248	09	11	45	313

Water Consumption

Gallons per Rack	0.60 (2.3 L)
Gallons per Hour	14.40 (54.5 L)
Gallons per Hour**	12.00 (45.4 L)
Wash Tank Capacity (gallons)	3.00 (11.4 L)
Rinse Tank Capacity (gallons)	1.66 (6.3 L)

Water Requirements

Incoming Water Temperature	40-90 °F (5-33 °C)
Flow Pressure (PSI)	10
Incoming Water Connection (NPT)	3/4" Male GHT (connect to true 1/2" ID line)
Drain Connection (ID)	5/8"

Electrical Specifications

Wash Pump Motor (HP)	
208v	1
230v	1
460v	1
Wash Tank Heater (kW)	
208v	3.3
230v	4.0
460v	3.7
Rinse Tank Heater (kW)	
208v	4.1
230v	5.2
460v	5.0

Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
208/60/1	24.7 A	25.9 A	30.0 A
230/60/1	27.6 A	28.8 A	30.0 A
460/60/3	8.3 A	8.8 A	15.0 A

Dimensions

Width	24 1/4" (615 mm)
Depth	26 7/8" (692 mm)
Depth with Door Open	43 5/8" (1108 mm)
Height	33 5/16" (846 mm)
Inside Clearance Height	14 1/4" (362 mm)
Wall Clearance	1/4" (7 mm)
Drain Height	1 3/4" (44 mm)
Weight	240 lbs (109 kg)

Shipping Details

Shipping Weight	255 lbs (116 kg)
Shipping Width	29" (737 mm)
Shipping Depth	30" (762 mm)
Shipping Height	39" (1991 mm)
Shipping Cube	19.64 cu ft
Shipping Class	85

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

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Contact Jackson

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