

# DishStar® HT-E

High Temperature Sanitizing  
Undercounter Dishmachine

## Standard Features

- ▶ Recirculating wash design with fresh water rinse
- ▶ Push button start
- ▶ Automatic tank fill
- ▶ Built-in booster heater with Sani-Sure™ final rinse system ensures proper rinse temperature
- ▶ Three (3) selectable timed cycles for flexibility and performance
- ▶ Solid-state controls
- ▶ Digital LED temperature/operator display
- ▶ Energy Saver Mode
- ▶ Delime cycle
- ▶ Automatic pumped drain for floor and wall drain installations
- ▶ Built-in chemical pumps and priming switches
- ▶ 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-E, 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-E 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-E sides and top.



## Specification Statement

Specified unit will be a Jackson DishStar HT-E high temperature sanitizing undercounter dishwasher, rated to NSF/ANSI Standard 3 by ETL Sanitation. Unit will be ENERGY STAR® certified. Unit to be rated for 36 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, 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
- ▶ Water Hammer Arrestor
- ▶ Pressure Regulator
- ▶ 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

## DishStar® HT-E

The DishStar HT-E provides exceptional cleaning performance and high-temperature sanitizing while consuming only 0.60 gallons of water per rack. The one minute and forty second cycle allows for 36 racks per hour, which is enough capacity to clean 900 dishes or 1,296 glasses per hour. Simple to operate with automatic fill, push button start, and three selectable cycles for Normal, Heavy, and Extra Heavy soil loads. Perfect for coffee shops, bars, quick service restaurants, small healthcare facilities, day care centers, and convenience stores.



### ADDITIONAL FEATURES



Halo Wash Arm



Digital LED Temperature Display



Interchangeable Scrap Baskets

### OPERATING CYCLE TIMES (Seconds) | OPERATING CAPACITY (Racks per Hour)

OPERATING CYCLE	CYCLE TIME	RACKS PER HOUR	GALLONS PER HOUR
Normal	:100	36	21.60
Heavy	:168	21	12.60
Extra Heavy	:268	13	7.80

**LEGEND**

A - Electrical Connection

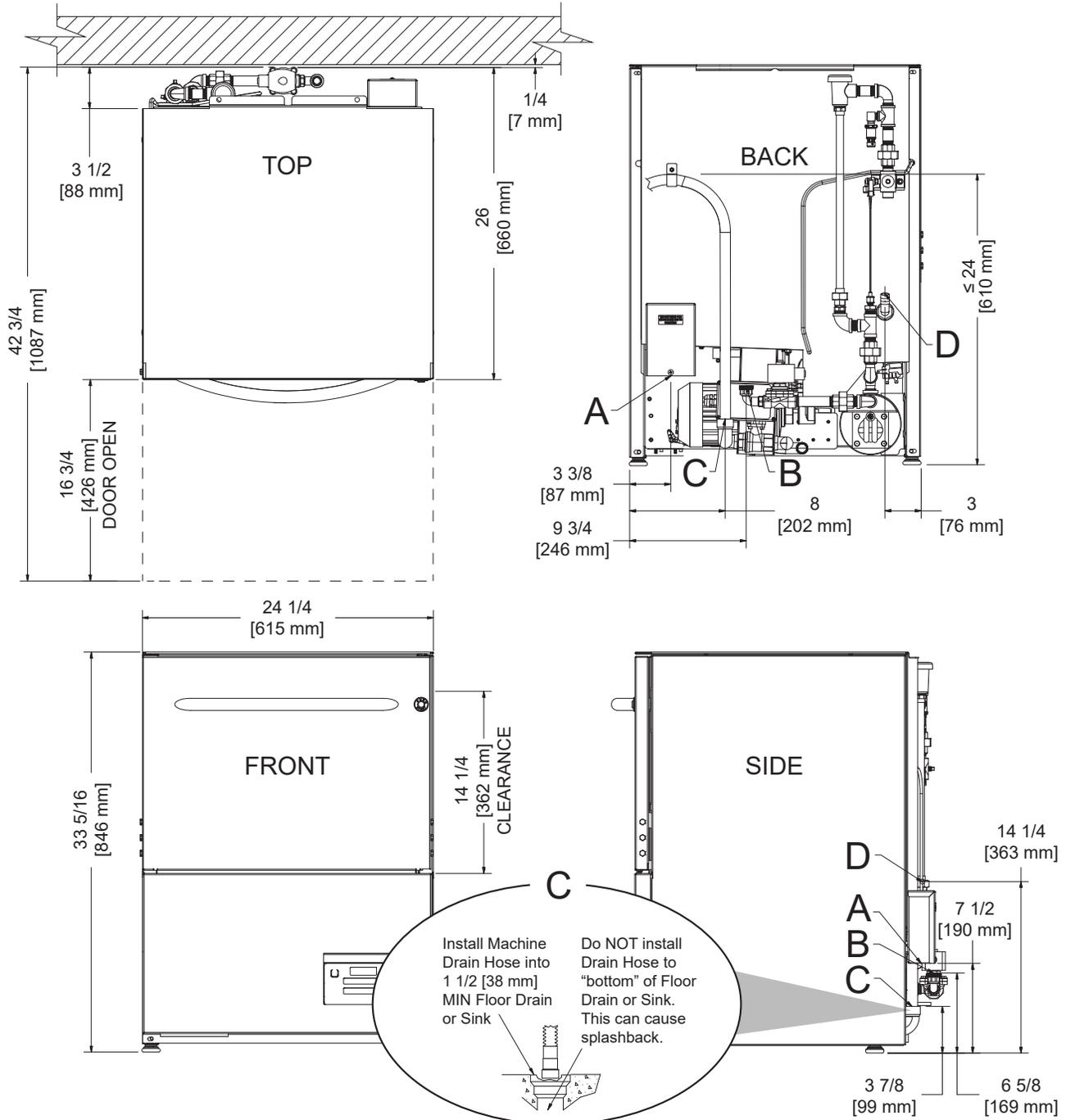
B - Water Inlet (with 5' Hose)  
(3/4" Male GHT, connect to true  
1/2" ID line, MIN 110 °F)

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

D - Chemical Port

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

Optional casters increase height of unit by 3/4"





**Warewashing Systems**

# DishStar® HT-E

High Temperature Sanitizing Undercounter Dishmachine

## Operating Capacity (Cycle I)

Racks per Hour	36 (27)*
Dishes per Hour	900
Glasses per Hour	1,296

## Operating Temperature

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

## Operating Cycle (seconds)

	Wash	Rinse	Dwell	Total Cycle
Cycle I	80	09	11	100
Cycle II	148	09	11	168
Cycle III	248	09	11	268

## Water Consumption

Gallons per Rack	0.60 (2.3 L)
Gallons per Hour	21.60 (81.8 L)
Gallons per Hour**	16.20 (61.3 L)
Wash Tank Capacity (gallons)	3.00 (11.4 L)
Rinse Tank Capacity (gallons)	1.66 (6.3 L)

## Water Requirements

Incoming Water Temperature	110 °F/43 °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" (660 mm)
Depth with Door Open	42 3/4" (1087)
Height	33 5/16" (846 mm)
Inside Clearance Height	14 1/4" (362 mm)
Wall Clearance	1/4" (7 mm)
Drain Height	3 7/8" (99 mm)

## Shipping Details

Shipping Weight	255 lbs (116 kg)
Shipping Width	28" (711 mm)
Shipping Depth	28 1/2" (724 mm)
Shipping Height	43 1/2" (1105 mm)
Shipping Cube	20.09 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

07610-004-04-42 [12/28/21]

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