

Models

☐ DishStar® LT

# DishStar® LT/LT-H

☐ DishStar® LT-H

Project
Item
item
Quantity
CSI Section 11400
Approval
Date

Jackson			DishSt
			ENERGY STAI
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## Standard Features

- Automatic tank fill
- · Push button start
- · Labyrinth type door design
- Automatic pumped drain for floor and wall drain installations
- Fill and Dump design
- · Stainless steel wash/rinse pump
- Solid state controls
- · Deliming cycle
- Simplified controls allow easy access for operation and service
- · Door switch
- · Low product indicator light
- One (1) each peg and combination rack included
- Above water scrap basket
- Built-in chemical pumps and priming switches

## **Options**

- ☐ Water Hammer Arrestor
- ☐ Back Panel
- ☐ Scale Prevention System (SPS)
- ☐ Replacement Cartridge for SPS
- ☐ Casters (adds 3/4" to height)
- ☐ Tie Down
- ☐ 1500 Watt Sustaining Heater (DishStar LT-H)

### Accessories

- ☐ 36-Compartment Rack
  - 4-1/8" tall (105 mm) 5-5/8" tall (143 mm)
  - 7" tall (178 mm)
- ☐ Combination Rack
- Peg Rack
- ☐ Machine Stand
  - ☐ 6" (152 mm) high
  - ☐ 18" (457 mm) high

# Specifications

- · Uses 1.16 gallons (4.39 liters) of water per rack
- · Cleans 30 (24)\* racks per hour
- · Two-minute automatic cycle
- · Powerful 1 hp wash pump motor
- · Air insulated between body and stainless steel housing
- · Durable stainless steel construction
- · Low product indicator light alerts operator when detergent and sanitizer are low
- · 1-year parts and labor warranty

#### Notes:

A vent hood is not recommended above the Jackson DishStar LT/LT-H as it does not produce excessive vapors. Always check with the local building code to know what type of ventilation is required for commercial dish machine installations in your area.

Normal operation of the DishStar LT/LT-H 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 LT/LT-H sides and top.

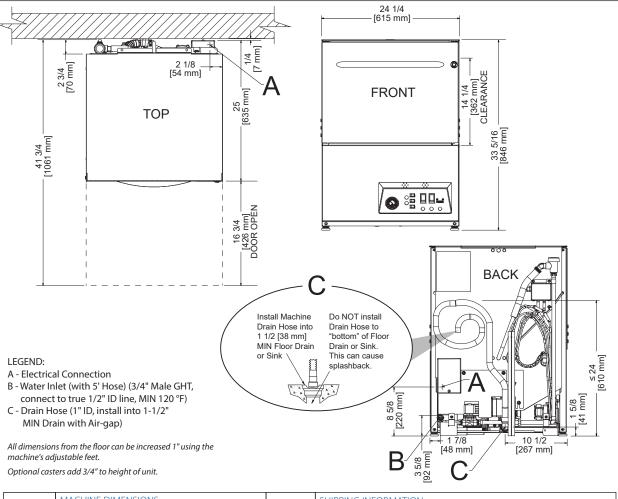






\*Racks per hour calculated with NSF suggested load time of thirty (30) seconds for front opening type





	MACHINE DIMENSIONS				WALL	SHIPPING	INFORMA	TION			
MODEL NO	INSIDE	INSIDE CLEARANCE WIDTH	INSIDE CLEARANCE DEPTH	DOOR OPEN DEPTH	CLEARANCE	WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
DishStar LT/LT-H	14-1/4" (362 mm)	20" (508 mm)	20" (508 mm)	41-3/4" (1061 mm)	1/4" (6 mm)	242 lbs (110 kg)	85	20.09 cu. ft.	43.5" (1105 mm)	28" (712 mm)	28.5" (724 mm)

OPERATING CAPACITY - Normal Cycle					
Racks per Hour				30 (2	24)*
Dishes per Hour			750		
Glasses per Hour			1,080		
OPERATING CYCLE (seconds)	Wash	Rin	ise	Dwell	Total Cycle

ELECTRICAL REQUIREMENTS					
	Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection	
LT	115/60/1	10.0 A	12.50 A	20 A	
LT-H	115/60/1	10.0 A*	16.25 A	20 A	

35

29

120

HOW TO SPECIFY: DishStar LT

DishStar LT-H (with sustaining heater)

WATER REQUIREMENTS	
Incoming Water Temperature (min)	120 °F (49 °C)
Gallons per Rack	1.16 gal (4.39 L)
Gallons per Hour	34.8 gal (131.73 L)
Gallons per Hour**	27.84 gal (105.39 L)
Flow Pressure (PSI)	20 ± 5
Waterline Size (NPT)	3/4" Male GHT (connect to true 1/2" ID line)
Drainline Size (ID)	1"

OPERATING TEMPER	RATURES
Wash	120 °F min (49 °C); 140 °F (60 °C) recommended
Rinse	120 °F min (49 °C); 140 °F (60 °C) recommended

WASH PUMP MOTOR	
Wash Pump	1 hp

<sup>\*</sup>Racks per hour calculated with NSF suggested load time of thirty (30) seconds for front opening type
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<sup>\*</sup>The DishStart LT-H is designed so the wash heater is never running when the wash motor is running. Total Load is based on motor load.