ITEM NO.
CONVEYOR DISHWASHER
AJX-66CE
ONE (1) REQUIRED

A. Provide one (1) each single tank, rack conveyor type electric heated dishwasher, model no. AJX-66CE as specified as manufactured by Jackson.
B. Unit to be 82" wide overall (66" table to table) x 25" deep x 84" high (with doors open) and will accommodate a standard table height of 34".
C. Standard features to include a rated capacity of 225 racks per hour, 0.68 gallons per rack water consumption, and Adjust-A-Peak feature that allows the owner operator to manually adjust the speed of the conveyor system from 112 racks per hour all the way to maximum capacity of 225 racks per hour.
D. Unit to be Energy Star rated.
E. Standard 25" clearance allows owner operators the ability to wash large utensils, trays, and bun pans.
F. Unit is totally electro-mechanical; no solid-state controls utilized. Unit is fully automatic including auto-fill and is completely self-draining. Unit is provided with stainless steel wash pump and impeller.
G. Energy Guard" controls system energizes prewash, wash, recirculating rinse, and final rinse sections only when a rack is in place.
H. Convenient, externally operated, lever drains, stainless steel frame, legs, adjustable bullet feet, and front appearance panel are all standard.
I. Provide 8" vent cowls/splash shields on both wash and rinse ends of the machine.
J. Provide unit with electric tank heat and Hi-temp sanitizing rinse.
K. Unit shall be listed by the National Sanitation Foundation (NSF), Underwriters Laboratories Inc. (UL), and by the Canadian Standards Association (CSA). Unit shall also meet the requirements of A.S.S.E. Standard No. 1004.
L. Unit shall be a fully automatic, single tank, rack conveyor dishwasher with a recirculating prewash designed to wash, rinse, and sanitize tableware and utensils commonly associated with the preparation and consumption of food items in a commercial foodservice operation. Sanitization is accomplished through hi-temp sanitization utilizing 180-195°F fresh water rinse. Unit conveys standard 20" x 20" dish racks through a detergent laden wash section where 270 gallons per minute of 160°F wash water is pumped over the dish rack to remove the food soil. The rack is then conveyor driven into a final rinse section where a fresh water final rinse spray system removes remaining residual detergent and sanitizes. The unit must be connected to a potable water line capable of supplying 234 gallons per hour between 180-195°F at 20-PSI flow pressure for maximum hourly rack capacity of 248 racks per hour.
M. All stainless steel components are 18-8 304 series stainless steel. No. 400 series stainless steel and/or plastics are utilized. Frame is constructed of 2" diameter stainless steel tubing formed and completely saddle welded for superior strength. The wash tank and rinse chamber are formed and heliarc welded 16-gauge #2B finish. Hood is 16 gauge #3 finish. Stainless steel feet are adjustable ±1/2".

N. Internal wash pump located inside the washtub is totally stainless steel as is the impeller. The pump is integral with the motor and self-draining. Wash water is recirculated from the wash tank through the manifolds and wash arm system at the rate of 270 GPM. 2 HP totally enclosed, fan cooled type motor drives the wash pump.

O. Racks are conveyed through the machine by a center-mounted, heavy-duty stainless steel pawl bar with stainless steel cast, counterweighted, wide surface pawls. The pawl bar is designed not to interfere with spray patterns in the prewash, wash, recirculating rinse, and final rinse section. A 1/4 HP motor and worm drive gear reduction unit drives the pawl bar. The conveyor motor itself is totally enclosed, non-ventilated. Pawl bar conveyor drive unit is mounted on the left hand side of the machine and is enclosed with a removable stainless steel cover. Maximum conveyor speed is 6.2 feet per minute. The patent pending **ADJUST-A-PEAK** feature is a mechanical feature located on the pawl bar drive unit itself and allows the end-user to slow down the speed of the conveyor drive unit when enhanced results are required (i.e. baked-on food soil) or increase the speed of the conveyor drive unit when maximum capacity is required. By slowing down the conveyor, a rack of ware remains in the wash and rinse sections for longer periods of time.

P. Single-phase motors are capacitor start, induction run with internal thermal overload protection. Three-phase motors are induction run with external overload protection. Motor shaft is supported by permanently lubricated grease packed ball bearings.

Q. The chamber has a standard clearance of 25", which adds to the versatility of the machine since you can easily accommodate larger utensils such as sheet pans and 60 quart mixing bowls.

R. Controls are located in a stainless steel control box mounted on top of the machine for ease of access and increased reliability. Power "ON/OFF" switch is the only manual switch required. "ENERGY GUARD" fully automates the machine and utilizes switching logic to operate prewash, wash, recirculating rinse and final rinse sections only when a rack is in place as well as turning the conveyor off when a rack exits the machine and there are no other racks in the machine. Regardless of machine voltage, all control circuitry will be operated from a 110-volt control circuit transformer. The unit is completely wired with 105°C, 600V thermoplastic insulated wire and routed through UL approved conduit. A manual reset 1 AMP overload protector located on the front of the control box protects the control circuit.

S. Initial fill of the wash tank is automatic when machine is initially energized. The wash tank fill line needs to be hooked up to a 180°F minimum incoming potable water line, which normally would be supplied, by an external booster heater or our own optional Hatco booster heater packages. A standard solenoid valve and vacuum breaker assembly controls fill. The incoming water solenoid is activated by stainless steel float system located in the wash tank individual tanks for required tank water level.

T. The wash tank has a 17.25-gallon capacity and maintains that level with a skimming type overflow. Washing action is accomplished by recirculating detergent laden water in the wash tank through upper and lower wash arms. Make-up water comes from the final rinse section and is controlled at approximately 2 GPM. Racks automatically activate wash section as they pass through. Wash arms, upper and lower, contain 43 separate stripping nozzles for superior performance. Both wash arms are easily removable and along with removable wash arm end caps, are easily cleanable without the use of tools. Large

stainless steel strainer pans, as well as a pump intake strainer for secondary protection are readily accessible and removable for cleaning purposes. Knockouts and connections are provided to allow easy installation of detergent concentration sensor and dispenser tubing by others.

U. Fresh pressurized rinse water enters the machine through a standard "Y" strainer, solenoid valve, and approved vacuum breaker assembly which is plumbed to upper and lower final rinse arms located at the output end of the machine. A single row of fan jet nozzles are located on both rinse arms. Connection point is provided for rinse agent injection into the final rinse line by others. Final rinse flow rate is 2.6 GPM.

U. The machine is designed to maintain appropriate wash tank water levels at all times even at low pressures. The overflow system is designed to automatically skim the surface of the prewash, wash, and power rinse tanks. Make-up water from the final rinse not only replenishes the wash water, but also helps maintain appropriate water levels and temperatures. A large lever located on the front panel of the machine operates a drain valve that drains the machine completely.

V. Additional standard equipment includes vent cowls/splash shields with 4" x 16" openings covered with removable plates for connection to exhaust ducts when required, flexible NSF approved strip curtains provided at the ends of the vent cowls as well as at the ends of the machine and separating the wash and final rinse sections, extra large inspection door located on front of machine for easy access and cleanability, safety door switches shut down machine should any door be opened during operation, stainless steel front appearance panel, positive low level water protection for wash and power rinse tank heat, and sealed dial type thermometers for the wash, and final rinse temperatures.

W. Provide low watt density 18 KW tubular heating elements mounted inside the wash tank and easily removable from the outside. The heaters are protected by a stainless steel float system as well as high limit overload protection. Water temperature in the tanks is controlled and maintained by fast reacting thermostats, which control the heating elements.

X. Voltage to be _____. Phase to be ____.

Y. Direction of operation to be _____.

Z. Provide the unit with the following accessories:

External 18 KW Hatco booster heater capable of boosting incoming 140°F water a minimum of 40 degrees to a minimum of 180°F for hi-temp sanitizing rinse.

External 30 KW Hatco booster heater capable of boosting incoming 110°F water a minimum of 70 degrees to a minimum of 180°F for hi-temp sanitizing rinse.

Table Limit Switch**:** Factory wired to machine and mounted to the backsplash of the table in the field.

Vent Cowl Collars: Factory installed 4" x 16" x 7" high collars located on the vent cowls to allow easy connection to an external exhaust system including a standard "pant-leg" type exhaust duct. Includes adjustable and lockable damper flap for fine-tuning exhaust system to remove appropriate CFM requirements.

Exhaust Vent Fan Control: Automatically turns exhaust vent fan on when rack enters the machine. Delay timer also turns off the exhaust vent fan 5-10 seconds after rack exits machine when no other racks are being conveyed through the machine.

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AA. Provide manufacturer's standard (2) year parts and labor warranty.

BB. Unit to be delivered, uncrated, completely installed and set in place. All packing materials to be removed from job site.

CC. Unit shall be listed by Underwriters Laboratories, Inc. (UL) and by National Sanitation Foundation (NSF).