

For 100 years, Jackson WWS, Inc. has been the trusted name for powerful, dependable warewashing solutions. Founded with the iconic Model 1—the market's only round dishwasher—Jackson set the industry standard early. That legacy continues with the Model 10 which is manufactured today specifically for government projects.

Based in southeastern Kentucky, we design and build a full range of commercial dishwashing equipment that delivers exceptional cleaning performance, long-lasting durability, and unmatched efficiency. From busy restaurants to high-volume institutional kitchens, Jackson helps operations shine with equipment engineered to handle the toughest demands.

A century of innovation. A legacy of quality. And a commitment to helping your kitchen run cleaner, faster, and smarter.



MODEL 10

FLIGHT-TYPES

Hospitals • College and University Dining Facilities • Casinos • Lodging
Banquet Halls • Large Employee Cafeterias • Correctional Facilities



FLIGHTSTAR®

electric or steam



14,964



50 (Econo)
92 (Turbo)



45" Width
87" Height
25" Clearance
Specify Length

Jackson's FlightStar can be sized and outfitted with options to accommodate your operation's particular type and amount of ware, as well as the layout of your dishroom.

CONVEYORS

100+ Seat Full-Service Restaurants • Large Elementary, Middle & High Schools • 100-200 Bed Health Care Facilities • Hotel Restaurants • Casino Restaurants • Catering Operations • Small Banquet Facilities

RACKSTAR SERIES

RACKSTAR® 44

BEST



224



0.38 (Econo) | 0.65 (Turbo)



64" x 30" x 68½"
64" x 30" x 73¾" (Tall)

RACKSTAR® 44ER

BEST



224



0.38 (Econo) | 0.65 (Turbo)



64" x 30" x 82"
64" x 30" x 89½" (Tall)

RACKSTAR® 66

BEST



224



0.38 (Econo) | 0.65 (Turbo)



86" x 30" x 68½"
86" x 30" x 73¾" (Tall)

RACKSTAR® 66ER

BEST



224



0.38 (Econo) | 0.65 (Turbo)



86" x 30" x 82"
86" x 30" x 89½" (Tall)

CONVEYORS

100+ Seat Full-Service Restaurants • Large Elementary, Middle & High Schools • 100-200 Bed Health Care Facilities
Hotel Restaurants • Casino Restaurants • Catering Operations • Small Banquet Facilities

AJX-44 SERIES

AJX-44 • AJX-66

electric



BETTER



225 (High Temp) | 209 (Low Temp)



0.68 (High Temp) | 0.78 (Low Temp)



62" x 26 $\frac{3}{8}$ " x 75 $\frac{1}{2}$ " (AJX-44) | 84" x 31" x 75 $\frac{1}{2}$ " (AJX-66)

AJ-64 SERIES

AJ-64 • AJ-86 • AJ-100

electric or steam



BETTER



AJ-64

287



0.77



82" x 33" x 75 $\frac{1}{2}$ "

AJ-86

287

0.77

104" x 33" x 75 $\frac{1}{2}$ "

AJ-100

287

0.77

118" x 33" x 75 $\frac{1}{2}$ "

HIGH TEMP DOOR-TYPES

Coffee Shops • Quick Service Restaurants • <100-Seat Full Service Restaurants
<125-Bed Health Care Facilities • Elementary Schools • Small Middle & High Schools

NXP-HTD

electric



GOOD



63 (58)*



0.89



30 $\frac{3}{8}$ " x 29" x 64"

TEMPSTAR® TEMPSTAR® VER

electric



BETTER

TempStar



63 (58)*



0.89



32" x 29" x 64 $\frac{3}{8}$ "

TempStar VER

41 (39)*

0.89

32" x 30 $\frac{7}{8}$ " x 82"

TEMPSTAR® HH-E TEMPSTAR® HH-E VER

electric



BETTER

TempStar HH-E



60 (55)*



0.78



28 $\frac{5}{8}$ " x 34 $\frac{3}{8}$ " x 76 $\frac{3}{8}$ "

TempStar HH-E VER

37 (36)*

0.78

28 $\frac{5}{8}$ " x 34 $\frac{3}{8}$ " x 93"

TEMPSTAR® FL TEMPSTAR® FL-VER

electric



BETTER

TempStar FL



63 (41)*



0.89



26 $\frac{3}{8}$ " x 28" x 64 $\frac{3}{8}$ "

TempStar FL-VER

41 (30)*

0.89

26 $\frac{3}{8}$ " x 32 $\frac{1}{4}$ " x 82"

DYNASTAR® DYNASTAR® VER

electric



BEST

DynaStar



62 (57)*



0.70



28 $\frac{3}{4}$ " x 34" x 62 $\frac{1}{8}$ "

DynaStar VER

40 (38)*

0.70

29 $\frac{1}{4}$ " x 34 $\frac{1}{2}$ " x 62 $\frac{3}{8}$ "

DYNASTAR® HH-E DYNASTAR® HH-E VER

electric



BEST

DynaStar HH-E



62 (57)*



0.72



30 $\frac{1}{2}$ " x 30" x 71 $\frac{1}{2}$ "

DynaStar HH-E VER

40 (38)*

0.72

30 $\frac{1}{2}$ " x 32 $\frac{1}{8}$ " x 71 $\frac{1}{2}$ "

LOW TEMP DOOR-TYPES

Coffee Shops • Quick Service Restaurants • <100-Seat Full Service Restaurants
<125-Bed Health Care Facilities • Elementary Schools • Small Middle & High Schools

CONSERVER® XL-E/LTH



41 (39)*
1.02
W x D x H 30 3/8" x 29 1/2" x 68 1/2"

CONSERVER® XL-E-FL



41 (30)*
1.02
W x D x H 25 1/4" x 30 3/16" x 68 1/2"

CONSERVER® XL-HH



41 (39)*
1.53
W x D x H 29 1/4" x 29 1/2" x 79"

CONSERVER® XL2



82 (78)*
1.06
W x D x H 50 1/2" x 29 1/4" x 68 1/2"

UNDERCOUNTERS

Coffee Shops • Bars • Quick Service Restaurants • Convenience Stores
<80-Seat Restaurants • Small Assisted Living Facilities • Day Care Centers

DISHSTAR® LT/LTH



30 (24)*
1.16
W x D x H 24 1/4" x 25" x 33 1/16"

DISHSTAR® HT



30 (24)*
1.10
W x D x H 24 1/4" x 25" x 33 1/16"

DISHSTAR® HT-E



36 (27)*
0.60
W x D x H 24 1/4" x 25" x 33 1/16"

DISHSTAR® HT-E-SEER



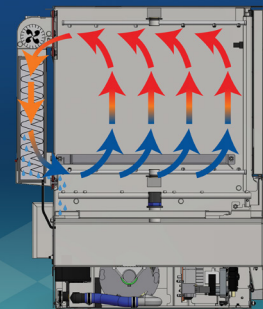
24 (20)*
0.60
W x D x H 24 1/4" x 26 1/8" x 33 1/16"

DISHSTAR® ADA-SEER



24 (20)*
0.60
W x D x H 24 1/4" x 26 7/8" x 29 3/4"

SEER



Steam Elimination
& Energy Recovery

GLASSWASHERS

Coffee Shops • Bars & Pubs • Restaurants
Hotel & Casino Bars • Hotel Housekeeping Areas

DELTA® HT-E-SEER SERIES

36 1/4" & 41 3/4" Height
Units Available



24 (20)*
 0.60
 W x D x H 24 1/4" x 26 7/8" x 28 3/4"

864 (720)*

DELTA® 115/1200



N/A
 10.0
 W x D x H 25 1/4" x 25" x 39"

1,200

DELTA® 5-E



39 (29)*
 1.15
 W x D x H 24 1/4" x 25 1/4" x 39"

1,404 (1,044)*

COMPLIMENTARY START-UP



Most** new Jackson manufactured dishmachines qualify for a Complimentary Performance & Installation Check by a Jackson Authorized Service Agent (ASA)*. When the machine is installed by a Jackson ASA, this complimentary service is provided at the time of installation.

When the installation is not performed by the local Jackson ASA we will still conduct the Complimentary Performance & Installation Check to verify the installation was done correctly and that the machine is operating properly. Contact your local Jackson ASA to arrange for this service.

*Jackson WWS limits travel time to two (2) hours and mileage to one hundred (100) miles round trip. Jackson WWS will not pay for travel time and mileage that exceed this, or any fees such as those for air or boat travel without prior authorization. For machines located beyond the above stated limitations, please contact Jackson Technical Service for assistance via phone, 1-888-800-5672.

**NXP Series models do not qualify

ABOUT JACKSON

Jackson WWS is a full-line supplier of high-quality commercial dishmachines including flights, conveyors, door-types, glasswashers and undercounters. Founded in 1925, Jackson stands by their "Clean the First Time®" commitment with dishmachines that deliver optimal cleaning performance while reducing labor, chemical and utility costs. With more standard features, lower operating and acquisition costs and our network of factory-certified technicians, Jackson sets the standard for warewashing. For more information about Jackson and its full line of warewashing solutions, please visit www.jacksonwws.com or call 1.888.800.5672.

LEGEND



High Temperature
Sanitizing



Racks per Hour



Gallons per Hour



Glasses per Hour



Chemical Sanitizing



Gallons per Rack



Dimensions
(W x D x H)



Dishes per Hour

*Racks per hour calculated with NSF suggested load time
*Based on racks per hour calculated with NSF suggested load time

CONTACT JACKSON

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