

Item
Quantity
CSI Section 11400
Approval
Date

Splash shields

Stainless steel scrap baskets

Strikeplate table-limit switch

 Adjustable bullet feet Stainless steel frame and legs

Exhaust vent fan control

18kW wash tank heater

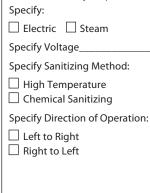
Externally operated drain lever

Project

Models AJX-66



Mandatory Specs



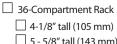
Standard Features

- 25" clearance accommodates larger wares, such as sheet pans, mixing bowls, etc.
- Exclusive EnergyGuard[™] controls
- Fully automatic, including auto-fill
- Incoming water-pressure regulator
- Electromechanical controls
- Adjust-A-Peak[™] adjustable conveyor speed allows machine to extend wash time and rinse contact for heavy soil conditions
- Self-draining stainless steel wash pump
- Front dress panel

Options

- Booster Heater 🗌 40° F (22.2° C) Rise - 17kW 70° F (38.9° C) Rise - 30kW
- Steam Booster Heater
- 23" (584 mm) Unhooded Side Loader
- 23" (584 mm) Hooded Side Loader
- 30" (762 mm) Unhooded Side Loader
- 30" (762 mm) Hooded Side Loader
- ☐ Flanged Feet
- Blower Dryer
- Vent Cowl Collars (set of 2)
- Prison Package

Accessories



5 - 5/8" tall (143 mn
7″ tall (178 mm)

Combination Rack

- Peg Rack
- Sheet Pan Rack
- Drain Quench System
- Scaltrol
- U Water Hammer Arrestor

Specifications

High-temperature model uses 0.68 gallons (2.57 liters) per rack. Chemical-sanitizing model uses 0.78 gallons (2.95 liters) per rack

High-temperature model cleans 225 racks per hour. Chemical-sanitizing model cleans 209 racks per hour

22" (559 mm) pre-wash section has 2 upper and 1 lower pre-wash arms

8" (203 mm) splash shields on both wash and rinse ends

25" (635 mm) chamber height clearance accommodates larger wares

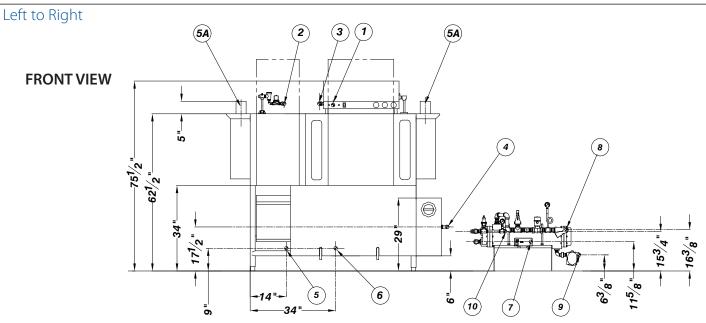
18" (457 mm) wash section with an 18" (457 mm) separation between wash and rinse

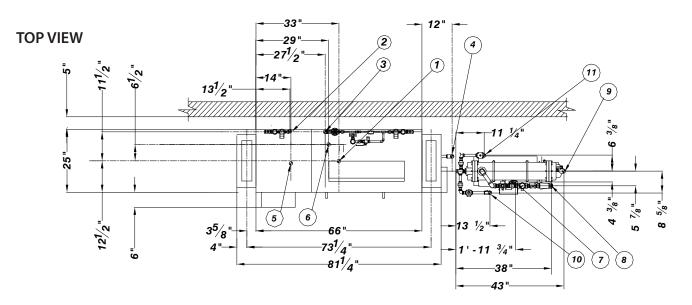
Stainless steel construction

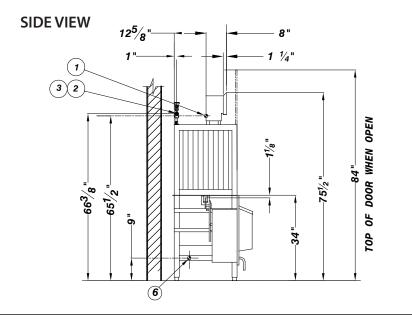




JX-66



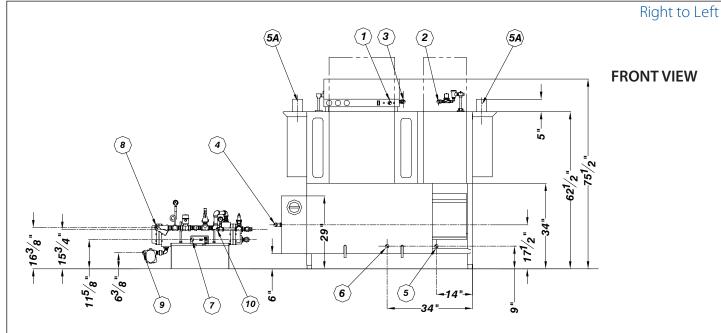


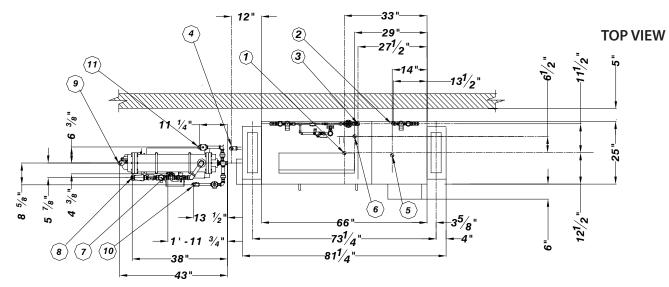


- 1. Electrical connection
- 2. 1/2" NPT 110-140° F water inlet for pre-wash
- 3. 1/2" NPT 180° F water inlet for wash and final rinse
- 4. 3/4" NPT steam connection
- 5. 3/4" NPT condensate return line 5a. Vent connection -
- Includes damper. 2 locations 4" I.D. X 16" I.D.
- 6. 1-1/2" NPT drain connection

STEAM BOOSTER CONNECTIONS

- 7. Electrical connection
- 8. 1" NPT steam connection
- 9. 3/4" NPT condensate connection
- 10. 3/4" NPT incoming 110° F water connection
- 11. 3/4" NPT 180° water connection to dishmachine

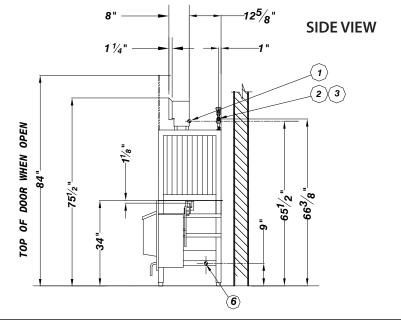




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Table Fa	mended Ibrication ub Will Accept Table Flange Ip to 24 7/8" 532 mm) 0 mm) Table wn Flange 3/4"		21"	533 mm)	C.	Table onnectio		table	F	Jse Silicone Between Ta ip of Machi Prevent Lea	ible and ine to		
MODEL NO.		HEIGHT WITH	LENGTH	DEDTU	DRAIN		SHIPPING INFORMATION						
	HEIGHT 75-1/2″	DOOR OPEN 84"	BETWEEN DISHTABLES 66"	DEPTH 31"	10-1/4″	894 lbs	CLASS	CUBE 174	HEIGHT	96″		40"	
AJX-66	(1919 mm)	(2134 mm)	(1676 mm)	(787 mm		(406 kg)	92.5	cu. ft.	(1981 mm)	(2438 n		(1016 mm)	
DIMENSION	REQUIREME	NTS				WATER F	REQUIREM	ENTS					
Wall Clearance (minimum) 4-1/2" (114 mm)						Inlet Temperature (minimum)							
Standard Tab	le Height				34" (864 mm)	With 40°	F (22.2° C) F	Rise Booster	Heater		1.	40° F (60° C)	
Inside Clearar	nce				25" (635 mm)	With 70°	With 70° F (38.9° C) Rise Booster Heater				1	10° F (43° C)	
						Gallons p	Gallons per Hour - High-Temperature				153 gal (579 L)		
OPERATING	CAPACITY						Gallons per Hour - Chemical Sanitizing				16	3 gal (617 L)	
				emical Sanitizing	Gallons per Rack - High-Temperature				.68 gal (2.6 L)				
Racks per Hour 225				209	Gallons p	Gallons per Rack - Chemical Sanitizing				.78 gal (3.0 L)			
OPERATING TEMPERATURES						Waterline	Waterline Size IPS (minimum)				1/2″		
High-Temperature				+	nical Sanitizing	Drainline	Drainline Size IPS (minimum)				1-1/2″		
Pre-Wash 110-140°F (43- Wash (minimum) 160° F (71°				+	40°F (43-60°C)	Flow Pressure (PSI)					15		
			°F (71°C)			Flow Rate (minimum) - High -Temperature					2.6 GPM (9.8 LPM)		
Rinse (minimum) 180° F (82° C) 140° F (0 F (00 C)	Flow Rate (minimum) - Chemical Sanitizing					2.7 GPM (10.2 LPM		
ELECTRICAL REQUIREMENTS						Pre-Wash Tank Capacity					17.25 gal (65.3 L)		
Approximate Total Loa					otal Load AMPS	Wash Tank Capacity 21 gal (79.5 L)							
Electric					Steam	PUMP MOTORS							
208V/60HZ/3PH				50.1	10.1	Pre-Wash Pump Motor					1 hp		
208V/60HZ/1PH				02.8	16.3	┥┝────	Vash Pump Motor				2 hp		
230V/60HZ/3PH				55.3	10.1							120 GPM (454 LPM)	
230V/60HZ/1PH				94.6	16.3	┥┝────	,				270 GPM (1022 LPM)		
460V/60HZ/3PH 27.7					5.1								
						CONVEYOR							
BOOSTER HEATER OPTIONS						- I	Conveyor Motor					1/4 hp	
			C) Minimum Ris		9° C) Minimum Rise								
2001//2017		kW	AMPS	kW	AMPS	High-Temperature					6.2 FPM (1.9 MPM)		
208V/60HZ/3		17.2	47.8	30	83.4	Chemical Sanitizing 5				5.75 FPM (1.75 MPM)			
230V/60HZ/3		18	45.2	30	75.4	VENTING REQUIREMENTS Input End Output E				End Total CFM			
460V/60HZ/3	rп	18	22.6	30	37.7				200 CFM	400 C		600 CFM	
HOW TO SPEC	CIFY: AJX-66												
						STEAM COIL TANK HEAT (STEAM MODELS ONLY)							
						Steam Connection IPS				3/4″			
						Steam Flow Pressure (PSIG) Consumption @ 15 PSIG (lbs/hr)				10-20			
						Consum	otion @ 15 F	'SIG (lbs/hr)				60	

Jackson WWS, Inc.

Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734 Mailing Address: P.O. Box 1060, Barbourville, KY 40906 Telephone: 888-800-5672 • Fax: 606-523-1799 Email: info@jacksonwws.com 07610-003-78-21 [03/22/13]

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