

**AJ-64 SERIES RACK CONVEYOR DISHMACHINES
(STEAM HEATED)**

INSTALLATION
&
OPERATION
MANUAL

MODELS COVERED IN THIS MANUAL:

AJ-64CS

AJ-86CS

AJ-100CS



MANUFACTURERS WARRANTY

ONE YEAR LIMITED PARTS & LABOR WARRANTY

ALL NEW JACKSON DISHWASHERS ARE WARRANTED TO THE ORIGINAL PURCHASER TO BE FREE FROM DEFECTS IN MATERIAL OR WORKMANSHIP, UNDER NORMAL USE AND OPERATION FOR A PERIOD OF (1) ONE YEAR FROM THE DATE OF PURCHASE, BUT IN NO EVENT TO EXCEED (18) EIGHTEEN MONTHS FROM THE DATE OF SHIPMENT FROM THE FACTORY.

Jackson MSC agrees under this warranty to repair or replace , at its discretion, any original part which fails under normal use due to faulty material or workmanship during the warranty period, providing the equipment has been unaltered, and has been properly installed, maintained and operated in accordance with the applicable factory instruction manual furnished with the machine and the failure is reported to the authorized service agency within the warranty period. This includes the use of factory specified genuine replacement parts, purchased directly from a Jackson authorized parts distributor or service agency. Use of generic replacement parts may create a hazard and void warranty certification.

The labor to repair or replace such failed part will be paid by Jackson MSC, within the continental United States, Hawaii and Canada, during the warranty period provided a Jackson MSC authorized service agency, or those having prior authorization from the factory, performs the service. Any repair work by persons other than a Jackson MSC authorized service agency is the sole responsibility of the customer. Labor coverage is limited to regular hourly rates, overtime premiums and emergency service charges will not be paid by Jackson MSC.

Accessory components not installed by the factory carry a (1) one year parts warranty only. Accessory components such as table limit switches, pressure regulators, pre rinse units, etc. that are shipped with the unit and installed at the site are included. Labor to repair or replace these components is not covered by Jackson MSC.

This warranty is void if failure is a direct result from shipping, handling, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.

TRAVEL LIMITATIONS

Jackson MSC limits warranty travel time to (2) two hours and mileage to (100) one hundred miles. Jackson MSC will not pay for travel time and mileage that exceeds this, or any fees such as those for air or boat travel without prior authorization.

WARRANTY REGISTRATION CARD

The warranty registration card supplied with the machine must be returned to Jackson MSC within 30 days to validate the warranty.

REPLACEMENT PARTS WARRANTY

Jackson replacement parts are warranted for a period of 90 days from the date of installation or 180 days from the date of shipment from the factory, which ever occurs first.

PRODUCT CHANGES AND UPDATES

Jackson MSC reserves the right to make changes in design and specification of any equipment as engineering or necessity requires.

THIS IS THE ENTIRE AND ONLY WARRANTY OF JACKSON MSC. JACKSON'S LIABILITY ON ANY CLAIM OF ANY KIND, INCLUDING NEGLIGENCE, WITH RESPECT TO THE GOODS OR SERVICES COVERED HEREUNDER, SHALL IN NO CASE EXCEED THE PRICE OF THE GOODS OR SERVICES OR PART THEREOF WHICH GIVES RISE TO THE CLAIM.

THERE ARE NO WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING FOR FITNESS OR MERCHANTABILITY, THAT ARE NOT SET FORTH HEREIN, OR THAT EXTEND BEYOND THE DURATION HEREOF. UNDER NO CIRCUMSTANCES WILL JACKSON MSC BE LIABLE FOR ANY LOSS OR DAMAGE, DIRECT OR CONSEQUENTIAL, OR FOR THE DAMAGES IN THE NATURE OF PENALTIES, ARISING OUT OF THE USE OR INABILITY TO USE ANY OF ITS PRODUCTS.

ITEMS NOT COVERED

This warranty does not cover cleaning or deliming of the unit or any component such as, but not limited to, wash arms, rinse arms, or strainers at anytime. Nor does it cover adjustments such as, but not limited to, timer cams, thermostats or doors, beyond 30 days from the date of installation. In addition, the warranty will only cover the replacement of wear items such as curtains, drain balls, door guides or gaskets during the first 30 days after installation. Also not covered are conditions caused by the use of incorrect (non-Commercial) grade detergents, incorrect water temperature or pressure, or hard water conditions.

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NOMENCLATURE

This service manual covers three separate models of the AJ line of Jackson rack conveyor dishmachines. A brief description of these models is included here for your reference.

The AJ-64CS is a hot water sanitizing dishmachine. This model employs incoming water at a temperature of 180°F (minimum). See individual machine data plate for incoming water temperature requirements. The water for the rinse is heated prior to being introduced to the machine. The AJ-64CS, as stated, is a hot water sanitizing machine, in that it uses heat, rather than chemicals, to clean and sanitize ware. The AJ-64CS still requires a separate detergent dispenser in order to function correctly.

The AJ-86CS is a hot water sanitizing dishmachine. This model employs incoming water at a temperature of 180°F (minimum). See individual machine data plate for incoming water temperature requirements. This model employs a 22" prewash section to aid in the removal of soil from ware. The water for the rinse is heated prior to being introduced to the machine. The AJ-86CS, as stated, is a hot water sanitizing machine, in that it uses heat, rather than chemicals, to clean and sanitize ware. The AJ-86CS still requires a separate detergent dispenser in order to function correctly.

The AJ-100CS is a hot water sanitizing dishmachine. This model employs incoming water at a temperature of 180°F (minimum). See individual machine data plate for incoming water temperature requirements. This model employs a 36" prewash section to aid in the removal of soil from ware. The water for the rinse is heated prior to being introduced to the machine. The AJ-100CS, as stated, is a hot water sanitizing machine, in that it uses heat, rather than chemicals, to clean and sanitize ware. The AJ-100CS still requires a separate detergent dispenser in order to function correctly.

SPECIFICATIONS

Volts	Phase	Hz	Drive Motor		Prewash Motor		Wash Motors		Rinse Motors		Heater Load				Total
			HP	Amps	HP	Amps	HP	Amps	HP	Amps	Wash KW	Amps	Rinse KW	Amps	
208	1	60	1/4	1.8	N/A	N/A	2	8.5	2	8.5	N/A	N/A	N/A	N/A	18.8
230	1	60	1/4	1.8	N/A	N/A	2	8.5	2	8.5	N/A	N/A	N/A	N/A	18.8
208	3	60	1/4	1.1	N/A	N/A	2	5.6	2	5.6	N/A	N/A	N/A	N/A	12.3
230	3	60	1/4	1.1	N/A	N/A	2	5.6	2	5.6	N/A	N/A	N/A	N/A	12.3
460	3	60	1/4	0.55	N/A	N/A	2	2.8	2	2.8	N/A	N/A	N/A	N/A	6.15
208	1	60	1/4	1.8	1	6	2	8.5	2	8.5	N/A	N/A	N/A	N/A	24.8
230	1	60	1/4	1.8	1	6	2	8.5	2	8.5	N/A	N/A	N/A	N/A	24.8
208	3	60	1/4	1.1	1	3.4	2	5.6	2	5.6	N/A	N/A	N/A	N/A	15.7
230	3	60	1/4	1.1	1	3.4	2	5.6	2	5.6	N/A	N/A	N/A	N/A	15.7
460	3	60	1/4	0.55	1	1.7	2	2.8	2	2.8	N/A	N/A	N/A	N/A	7.85
208	1	60	1/4	1.8	2	8.5	2	8.5	2	8.5	N/A	N/A	N/A	N/A	27.3
230	1	60	1/4	1.8	2	8.5	2	8.5	2	8.5	N/A	N/A	N/A	N/A	27.3
208	3	60	1/4	1.1	2	5.6	2	5.6	2	5.6	N/A	N/A	N/A	N/A	17.9
230	3	60	1/4	1.1	2	5.6	2	5.6	2	5.6	N/A	N/A	N/A	N/A	17.9
460	3	60	1/4	0.55	2	2.8	2	2.8	2	2.8	N/A	N/A	N/A	N/A	8.95

RACKS PER HOUR:

AJ-64CS: 287
 AJ-86CS: 287
 AJ-100CS: 287

DISHES OR GLASSES PER HOUR:

AJ-64CS: 7200
 AJ-86CS: 7200
 AJ-100CS: 7200

WASH TANK CAPACITY (GALLONS):

ALL MODELS: 15.4

PREWASH TANK CAPACITY (GALLONS):

AJ-86 MODELS: 16
 AJ-100 MODELS: 16

POWER RINSE TANK CAPACITY (GALLONS):

ALL MODELS: 15.4

WASH PUMP CAPACITY:

GALLONS PER MINUTE: 270
PREWASH PUMP CAPACITY (GPM):

AJ-86 MODELS: 120
 AJ-100 MODELS: 270

POWER RINSE PUMP CAPACITY:

GALLONS PER MINUTE: 270

VENTING REQUIREMENTS (CFM)(100% CAP.):

INPUT END: 200
 OUTPUT END: 400
 TOTAL: 600

CONVEYOR SPEED (FPM):

ALL MACHINES: 8.0

GALLONS PER RACK:

ALL MACHINES: .77

WATER TEMPERATURES (°F):
ALL MODELS:

PREWASH (RECOMMENDED) 140
 WASH (MINIMUM) 150
 POWER RINSE (MINIMUM) 160
 RINSE (MINIMUM) 180

FLOW PRESSURE (PSI)

20

FLOWRATE (GPM)

3.7

REFER TO INDIVIDUAL MACHINE DATA PLATE
 FOR STEAM INLET PRESSURE INFORMATION.

INSTALLATION INSTRUCTIONS

Jackson MSC Inc. provides technical support for all of the dishmachines detailed in this manual. We strongly recommend that you refer to this manual before making a call to our technical support staff. Please have this manual with you when you call so that our staff can refer you, if necessary, to the proper page. Technical support is available from 8:00 a.m. to 5:00 p.m. (EST), Monday through Friday. Technical support is not available on holidays. Contact technical support toll free at 1-888-800-5672. Please remember that technical support is available to service personnel only.

VISUAL INSPECTION: Before installing the unit, check the container and machine for damage. A damaged container is an indicator that there may be some damage to the machine. If there is damage to both the container and machine, do not throw away the container. The dishmachine has been inspected and packed at the factory and is expected to arrive to you in new, undamaged condition. However, rough handling by carriers or others may result in there being damage to the unit while in transit. If such a situation occurs, do not return the unit to Jackson; instead, contact the carrier and ask them to send a representative to the site to inspect the damage to the unit and to complete an inspection report. You must contact the carrier within 48 hours of receiving the machine. Also, contact the dealer through which you purchased the unit.

UNPACKING THE DISH MACHINE: Once the machine has been removed from the container, ensure that there are no missing parts from the machine. This may not be obvious at first. If it is discovered that an item is missing, contact Jackson immediately to have the missing item shipped to you.

LEVEL THE DISH MACHINE: The dishmachine is designed to operate while being level. This is important to prevent any damage to the machine during operation and to ensure the best results when washing ware. The unit comes with adjustable bullet feet, which can be turned using a pair of channel locks or by hand if the unit can be raised safely. Ensure that the unit is level from side to side and from front to back before making any connections.

PLUMBING THE DISH MACHINE: All plumbing connections must comply with all applicable local, state, and national plumbing codes. The plumber is responsible for ensuring that the incoming water line is thoroughly flushed prior to connecting it to any component of the dishmachine. It is necessary to remove all foreign debris from the water line that may potentially get trapped in the valves or cause an obstruction. Any valves that are fouled as a result of foreign matter left in the water line, and any expenses resulting from this fouling, are not the responsibility of the manufacturer.

STEAM CONNECTIONS: Connect all incoming steam lines in accordance with the steam booster manufacturer's instructions. Your unit comes with lines on the machine for connection to an outside steam source. Ensure that all applicable codes and regulations are adhered to.

CONNECTING THE DRAIN LINE: The drains for the models covered in this manual are gravity discharge drains. All piping from the 1-1/2" FNPT connection on the waste accumulator must be pitched (1/4" per foot) to the floor or sink drain. All piping from the machine to the drain must be a minimum 1-1/2" I.P.S. and shall not be reduced. There must also be an air gap between the machine drain line and the floor sink or drain. If a grease trap is required by code, it should have a flow capacity of 30 gallons per minute.

WATER SUPPLY CONNECTION: Ensure that you have read the section entitled "PLUMBING THE DISH MACHINE" above before proceeding. Install the water supply line (3/4" pipe size minimum) to the dishmachine line strainer using copper pipe. It is recommended that a water shut-off valve be installed in the water line between the main supply and the machine to allow access for service. The water supply line is to be capable of 25 PSI "flow" pressure at the recommended temperature indicated on the data plate.

In areas where the water pressure fluctuates or is greater than the recommended pressure, it is suggested that a water pressure regulator be installed. The models covered in this manual do come with water pressure regulators as standard equipment. Please notify Jackson immediately if this component is not present on your machine.

Do not confuse static pressure with flow pressure. Static pressure is the line pressure in a "no flow" condition (all valves and services are closed). Flow pressure is the pressure in the fill line when the fill valve is opened during the cycle.

It is also recommended that a shock absorber (not supplied) be installed in the incoming water line. This prevents line hammer (hydraulic shock), induced by the solenoid valve as it operates, from causing damage to the equipment.

PLUMBING CHECK: Slowly turn on the water supply to the machine after the incoming fill line and the drain line have been installed. Check for any leaks and repair as required. All leaks must be repaired prior to placing the machine in operation.

ELECTRICAL POWER CONNECTION: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code ANSI/NFPA 70 (latest edition) and/or other electrical codes.

Disconnect electrical power supply and place a tag at the disconnect switch to indicate that you are working on the circuit.

The dishmachine data plate is located on the right side and to the front of the machine. Refer to the data plate for machine operating requirements, machine voltage, total amperage load and serial number.

To install the incoming power lines, open the control box. Install conduit into the pre-punched holes in the back of the control box. Route power wires and connect to power block and grounding lug. Install the service wires (L1, L2, and L3 (3 phase only)) to the appropriate terminals as they are marked on the terminal block. Install the grounding wire into the lug provided. Tighten the connections. It is recommended that "DE-OX" or another similar anti-oxidation agent be used on all power connections.

INSTALLATION INSTRUCTIONS (CONTINUED)

VOLTAGE CHECK: Ensure that the power switch is in the OFF position and apply power to the dishmachine. Check the incoming power at the terminal block and ensure it corresponds to the voltage listed on the data plate. If not, contact a qualified service agency to examine the problem. Do not run the dishmachine if the voltage is too high or too low. Shut off the service breaker and mark it as being for the dishmachine. Advise all proper personnel of any problems and of the location of the service breaker. Replace the control box cover and tighten down the screws.

VENTILATION OF DISH MACHINE: The dishmachine should be located with provisions for venting into an adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the condensation exhaust. Ensure that the exhaust system is acceptable in accordance with all applicable codes and standards.

NOTE: Damage caused by steam or moisture due to improper ventilation is NOT covered under the warranty.

This units covered in this manual have the following exhaust requirements:

Load End:	200 CFM
Unload End:	400 CFM

The exhaust system must be sized to handle this volume for the dishmachine to operate as it was designed to.

ELECTRIC HEAT: The thermostats for the machines covered in this manual are factory set. They should not be adjusted except by an authorized service agent.

CHEMICAL FEEDER EQUIPMENT:

Detergent may be introduced into the unit through the removal of the bulkhead plug in the rear of the tub and replacing it with the third party detergent injection fitting. Remove the bulkhead plug in the side of the tub to install the detergent concentration probe.

For more information concerning detergent concerns, please refer to the page entitled "Detergent Control".

The 1/8" brass plugs on the incoming plumbing rinse injector may be removed to install rinse aid injection fittings.

All wires for the chemical injectors should be routed through the back of the control box.

Terminals in the control box marked "CVS" provide a constant voltage signal whenever the drive motor is operating.

Terminals in the control box marked "DET" provide a voltage signal whenever the wash motor is operating.

DELIMING OPERATIONS: In order to maintain the dishmachine at its optimum performance level, it will be required to remove lime and corrosion deposits on a frequent basis. A deliming solution should be available from your detergent supplier. Read and follow all instructions on the label of the deliming solution.

To proceed with the deliming operation, fill the dishmachine and add the correct amount of deliming solution as recommended by the deliming solution manufacturer. The water capacity of the various tanks of the dishmachine can be verified on the specification sheet(s) of this manual.

Perform the following operations to delime the dishmachine:

1. Turn the NORMAL/DELIME switch on the back of the control box to the DELIME position.
2. Disconnect or turn off all chemical feeder pumps.
3. Close all doors (after adding the deliming solution).
4. Run the machine for the recommended period of time.
5. Turn the unit off and open the doors.
6. Wait five minutes, then inspect the inside of the machine. If the machine is not delimed, run another time cycle as per the deliming solution's instructions.
7. When clean, drain and re-fill the machine.
8. Run in MANUAL for 10 minutes to remove residual deliming solution.
9. Drain and re-fill the machine.

DETERGENT CONTROL

Detergent usage and water hardness are two factors that contribute greatly to how efficiently your dishmachine will operate. Using detergent in the proper amount can become, in time, a source of substantial savings. A qualified water treatment specialist can tell you what is needed for maximum efficiency from your detergent, but you should still know some basics so you'll understand what they are talking about.

First, you must understand that hard water greatly effects the performance of the dishmachine. Water hardness is the amount of dissolved calcium and magnesium in the water supply. The more dissolved solids in the water, the greater the water hardness. Hard water works against detergent, thereby causing the amount of detergent required for washing to increase. As you use more detergent, your costs for operating the dishmachine will increase and the results will decrease. The solids in hard water also may build-up as a scale on wash and rinse heaters, decreasing their ability to heat water. Water temperature is important in removing soil and sanitizing dishes. If the water cannot get hot enough, your results may not be satisfactory. This is why Jackson recommends that if you have installed the machine in an area with hard water, that you also install some type of water treatment equipment to help remove the dissolved solids from the water before it gets to the dishmachine.

Second, hard water may have you adding drying agents to your operating cycle to prevent spotting, when the real problem is deposited solids on your ware. As the water evaporates off of the ware, the solids will be left behind to form the spotting and no amount of drying agent will prevent this. Again, using treated water will undoubtedly reduce the occurrences of this problem.

Third, treated water may not be suitable for use in other areas of your operation. For instance, coffee made with soft water may have an acid or bitter flavor. It may only be feasible to install a small treatment unit for the water going into the dishmachine itself. Discuss this option with your qualified water treatment specialist.

Even after the water hardness problems have been solved, there still must be proper training of dishmachine operators in how much detergent is to be used per cycle. Talk with your water treatment specialist and detergent vendor and come up with a complete training program for operators. Using too much detergent has as detrimental effects as using too little. The proper amount of detergent must be used for job. It is important to remember that certain menu items may require extra detergent by their nature and personnel need to be made aware of this. Experience in using the dishmachine under a variety of conditions, along with good training in the operation of the machine, can go a long way in ensuring your dishmachine operates as efficiently as possible.

Certain dishmachine models require that chemicals be provided for proper operation and sanitization. Some models even require the installation of third-party chemical feeders to introduce those chemicals to the machine. Jackson does not recommend or endorse any brand name of chemicals or chemical dispensing equipment. Contact your local chemical distributor for questions concerning these subjects.

Some dishmachines come equipped with integral solid detergent dispensers. These dispensers are designed to accomodate detergents in a certain sized container. If you have such a unit, remember to explain this to your chemical distributor upon first contacting them.

As explained before, water temperature is an important factor in ensuring that your dishmachine functions properly. The data plate located on each unit details what the minimum temperatures must be for either the incoming water supply, the wash tank and the rinse tank, depending on what model of dishmachine you have installed. These temperatures may also be followed by temperatures that Jackson recommends to ensure the highest performance from your dishmachine. However, if the minimum requirements are not met, the chances are your dishes will not be clean or sanitized. Remember, a dish can look clean, but it may not be sanitized. Instruct your dishmachine operators to observe the required temperatures and to report when they fall below the minimum allowed. A loss of temperature can indicate a much larger problem such as a failed heater or it could also indicate that the hot water heater for your operation is not up to capacity and a larger one may need to be installed.

There are several factors to consider when installing your dishmachine to ensure that you get the best possible results from it and that it operates at peak efficiency for many years. Discuss your concerns with your local chemical distributor and water treatment specialist before there is a problem.

OPERATION INSTRUCTIONS

PREPARATION: Before proceeding with the start-up of the unit, verify the following:

1. Close door(s) on dishmachine.
2. Close the drain valve(s).

POWER UP: To energize the unit, turn on the power at the service breaker. The voltage should have been previously verified as being correct. If not, the voltage will have to be verified. Ensure that the steam service is connected and that steam is flowing to the machine. Without steam, the water will not reach the required minimum temperatures that the machine is designed to operate at.

FILLING THE WASH TUB: Ensure that the delime switch is in the NORMAL position, and place the power switch into the ON position. The machine should fill automatically and shut off when the appropriate level is reached (just below the pan strainer). The wash tub must be completely filled before operating the wash pump to prevent damage to the component. Once the wash tub is filled, the unit is ready for operation.

WARE PREPARATION: Proper preparation of ware will help ensure good results and less re-washes. If not done properly, ware may not come out clean and the efficiency of the dishmachine will be reduced. It is important to remember that a dishmachine is not a garbage disposal and that simply throwing unscrapped dishes into the machine simply defeats the purpose altogether of washing the ware. Scraps should be removed from ware prior to being loaded into a rack. Pre-rinsing and pre-soaking are good ideas, especially for silverware and casserole dishes. Place cups and glasses upside down in racks so that they do not hold water during the cycle. The dishmachine is meant not only to clean, but to sanitize as well, to destroy all of the bacteria that could be harmful to human beings. In order to do this, ware must be properly prepared prior to being placed in the machine.

DAILY MACHINE PREPARATION: Refer to the section entitled "PREPARATION" at the top of this page and follow the instructions there. Afterwards, check that all of the chemical levels are correct and/or that there is plenty of detergent available for the expected workload.

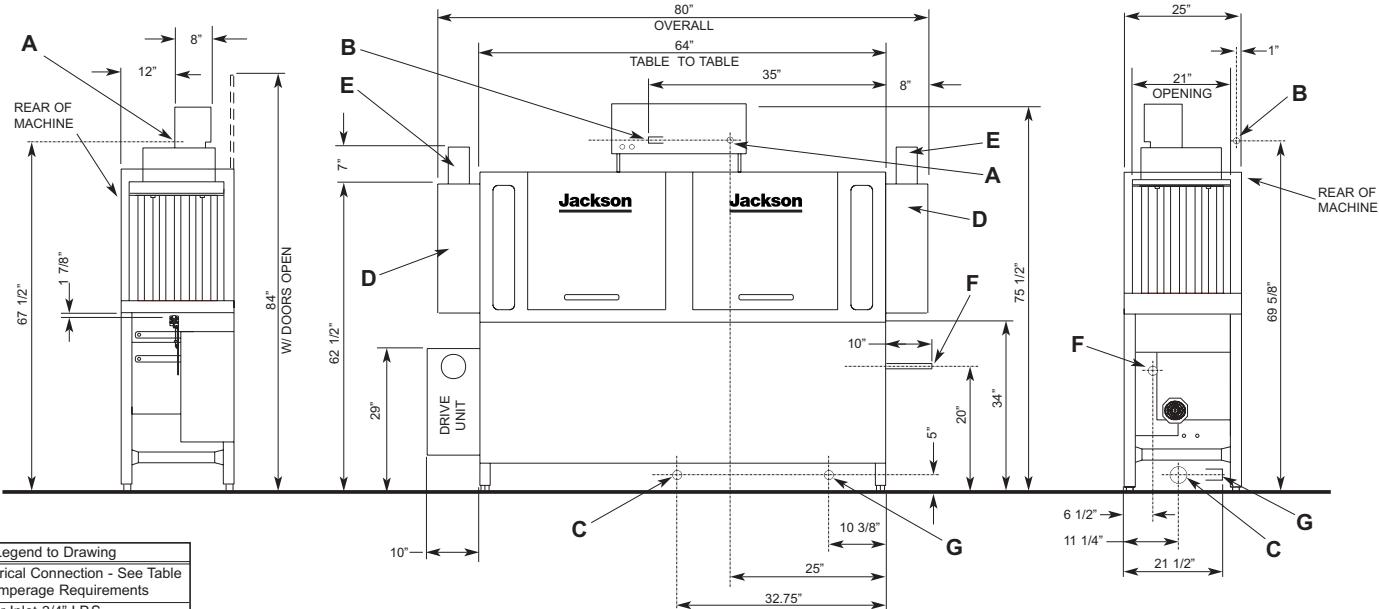
WASHING A RACK OF WARE: To wash a rack, simply slide a rack of soiled ware into the load end of the machine. Once the machine is started, it should pull the rack through the machine and push it out the unload end. Once a rack has started through, you may put another rack in.

OPERATIONAL INSPECTION: Based upon usage, the pan strainers may become clogged with soil and debris as the workday progresses. Operators should regularly inspect the pan strainers to ensure they have not become clogged. If the strainers do, they will reduce the washing capability of the machine. Instruct operators to clean out the pan strainers at regular intervals or as required by work load.

NOTE: On units equipped with prewash sections (AJ-86 and AJ-100), operators should also take the time to inspect the prewash section strainers and clean them as required by workload.

SHUTDOWN AND CLEANING: At the end of the workday, place the power switch in the OFF position, secure the flow of steam to the machine and open the door(s). Open the drain valves and allow the machine to drain completely. Remove the pawl bar assembly (clean as required). Remove the pan strainers and, if equipped, the prewash strainers, run off sheets and scrap basket strainer. Remove the wash and, if equipped, the prewash arms and verify that the nozzles and arms are free from obstructions. Flush the arms with fresh water. Remove the pump suction strainers and clean out as required. Remove the rinse tray assembly and clean. Remove the curtains and scrub with a mild detergent and warm water. Wipe out the inside of the unit and then reassemble with the components previously removed.

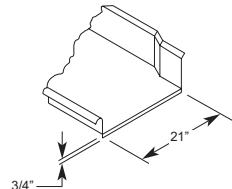
AJ-64 DIMENSIONS



Legend to Drawing	
A	Electrical Connection - See Table for Amperage Requirements
B	Water Inlet-3/4" I.P.S. 180°F water required
C	Drain Connection - 1 1/2" I.P.S.
D	Vent Collar/Splash Shield
E	Vent Collar with Damper 4" w. x 16" l g x 7" h high OPTIONAL
F	Steam Connection - 1" I.P.S.
G	Condensate Return - 1" I.P.S.

Notes:

- 1.- All dimensions from finished floor are +/- 1/2" for adjustable feet.
- 2.- Utility connections are identical regardless of direction of operation.



Elevation Views

Left to Right or Right to Left Operation

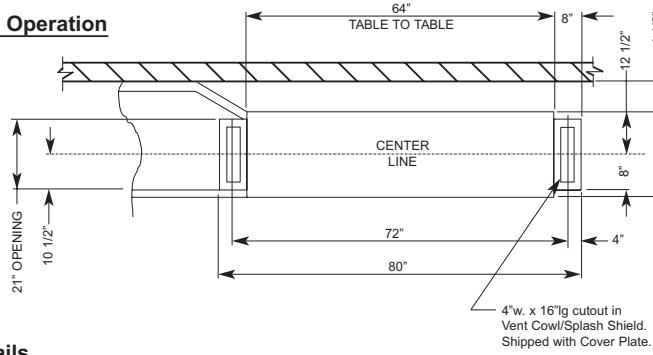
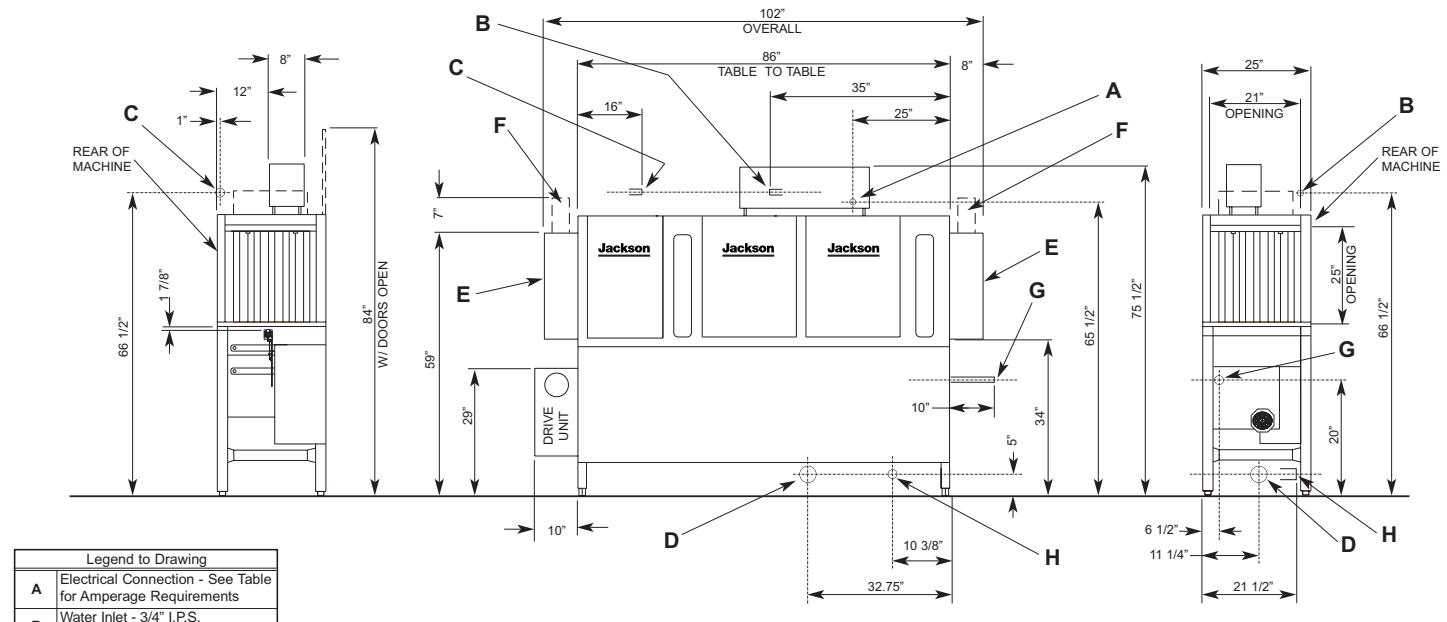


Table Installation Details

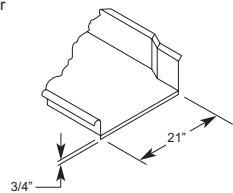
AJ-86 (LEFT TO RIGHT OPERATION) DIMENSIONS

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Legend to Drawing	
A	Electrical Connection - See Table for Amperage Requirements
B	Water Inlet - 3/4" I.P.S. 180°F water required
C	Water Inlet - 3/4" I.P.S. 140°F water required
D	Drain Connection - 1 1/2" I.P.S.
E	Vent Collar/Splash Shield
F	Vent Collar with Damper 4" w. x 16"l x 7"high OPTIONAL
G	Steam Connection - 1" I.P.S.
H	Condensate Return - 1" I.P.S.

Notes:
1.- All dimensions
from finished floor
are +/- 1/2" for
adjustable feet.



Elevation Views

Left to Right Operation

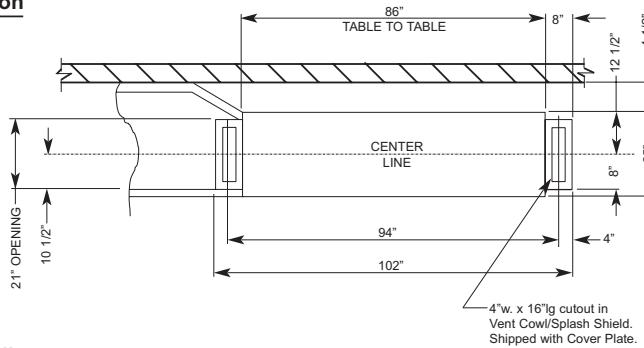


Table Installation Details

AJ-86 (RIGHT TO LEFT OPERATION) DIMENSIONS

60

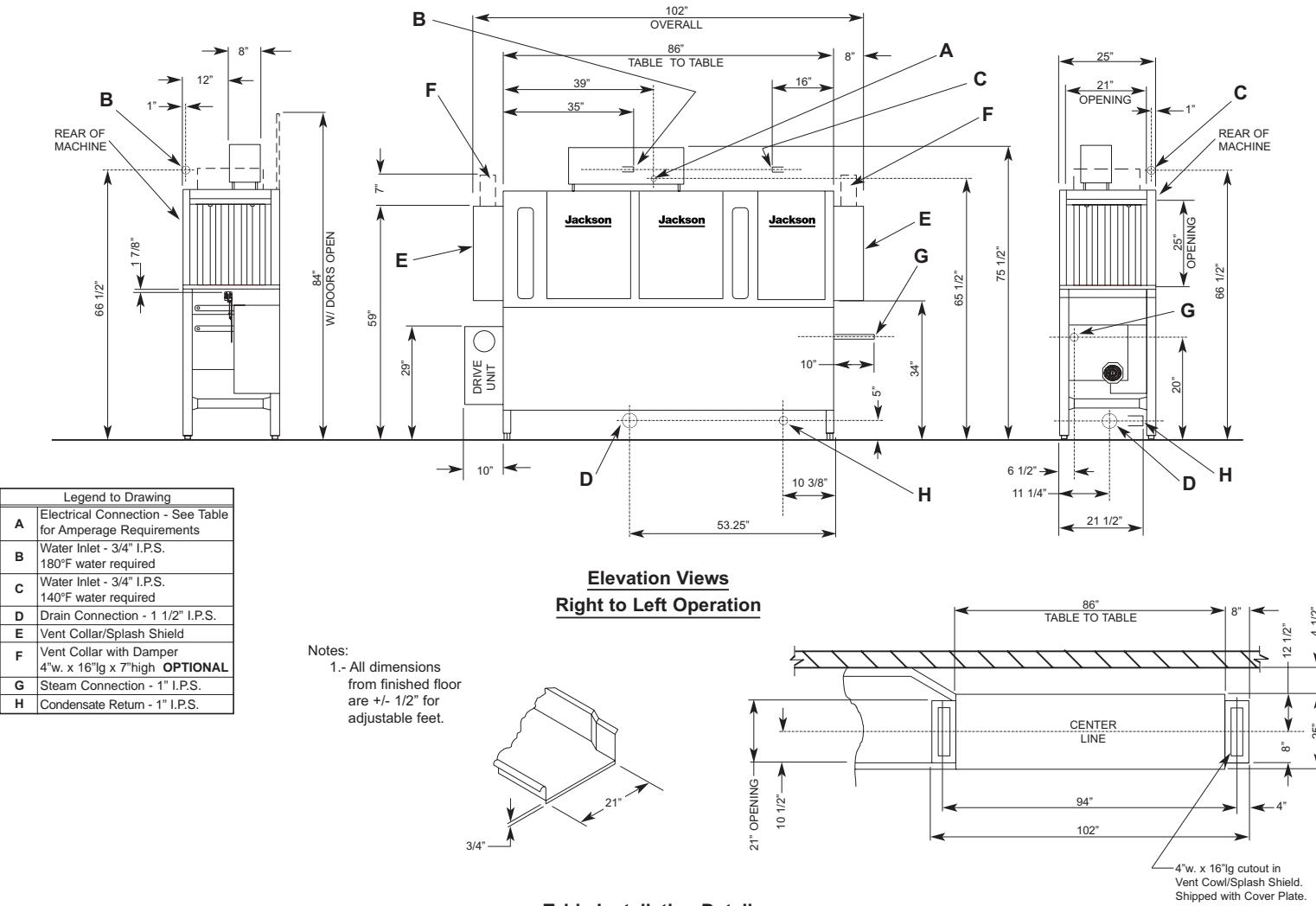


Table Installation Details

AJ-100 (LEFT TO RIGHT OPERATION) DIMENSIONS

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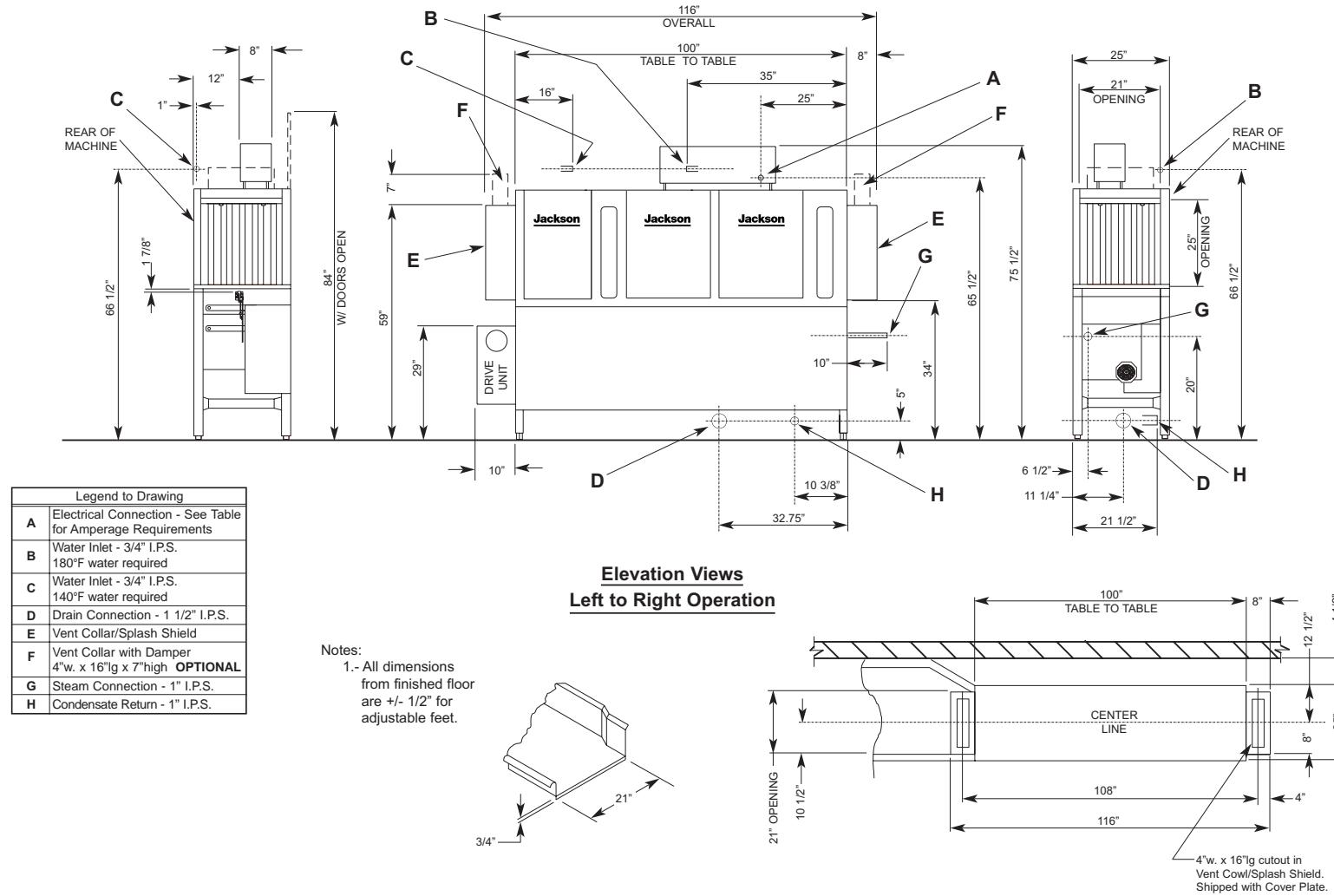
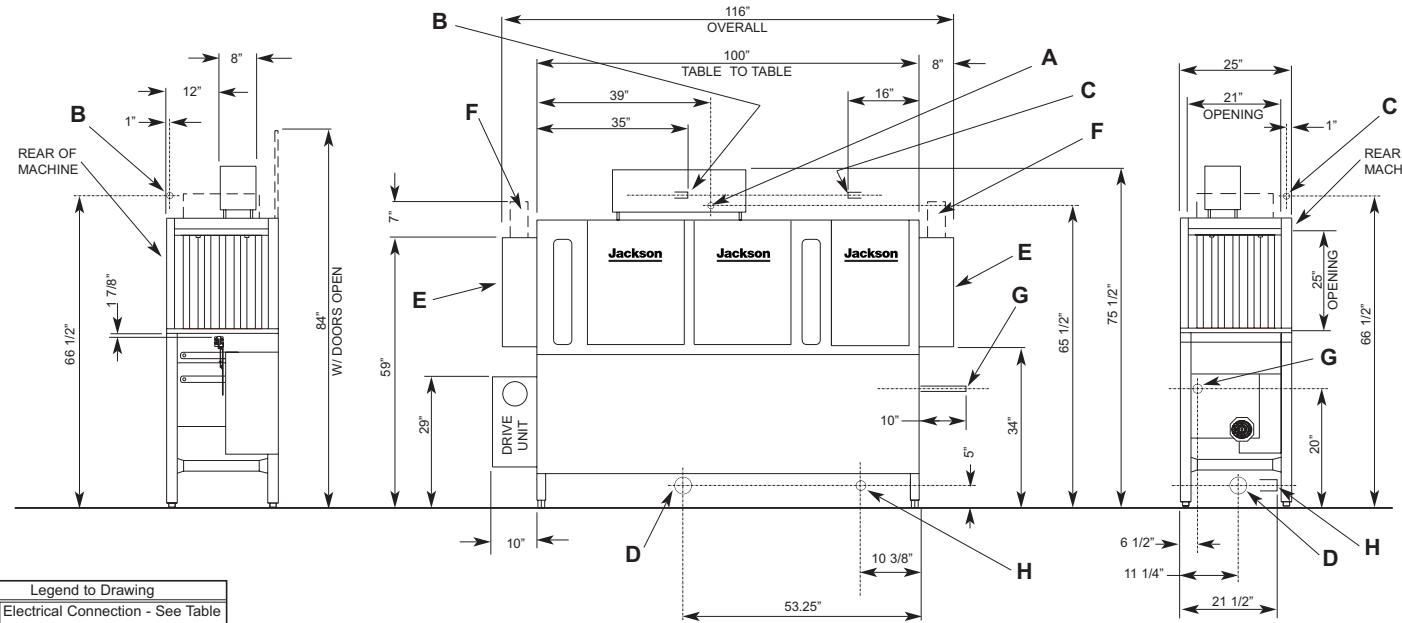


Table Installation Details

AJ-100 (RIGHT TO LEFT OPERATION) DIMENSIONS



Elevation Views Right to Left Operation

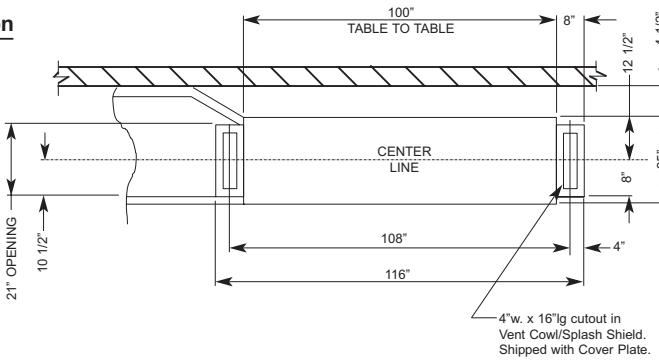
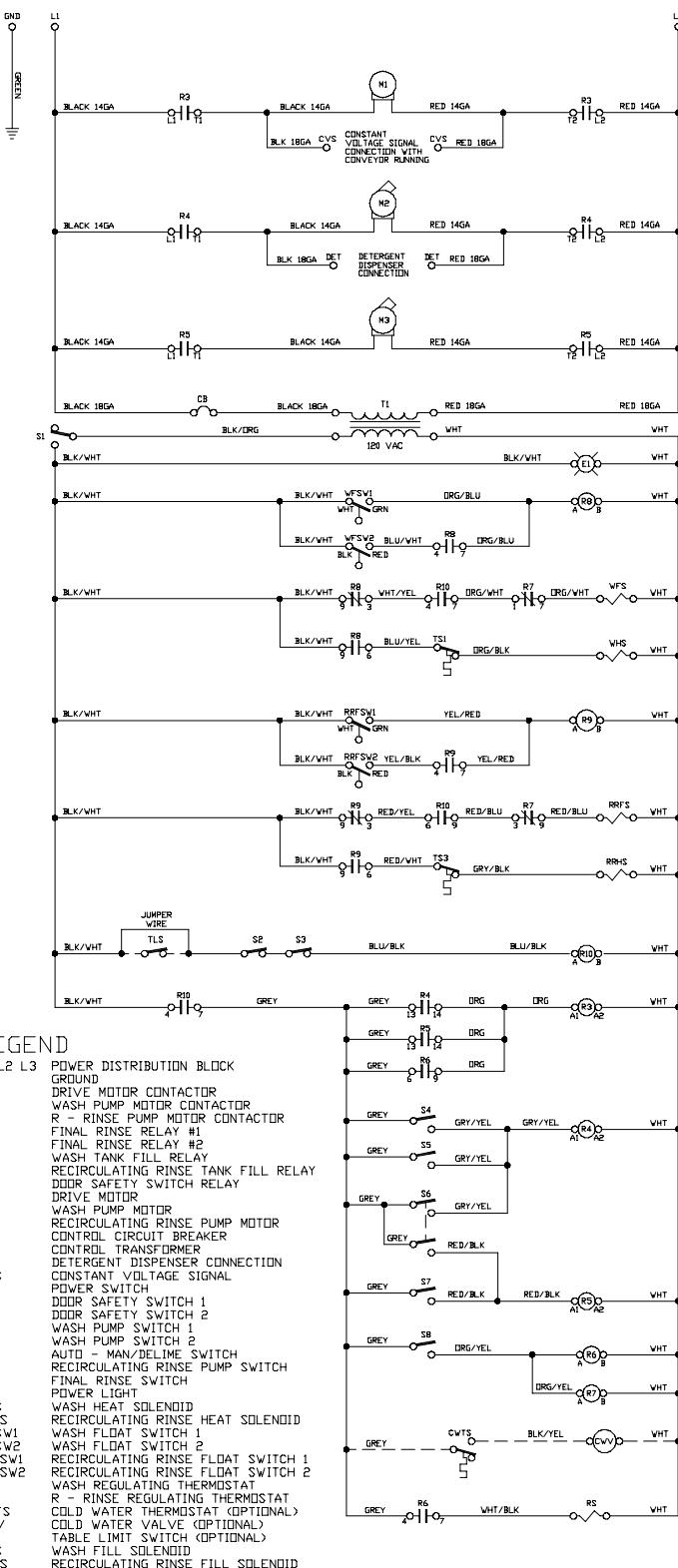


Table Installation Details

AJ-64CS
ELECTRICAL DIAGRAM
208V/230V - 60 HERTZ - SINGLE PHASE



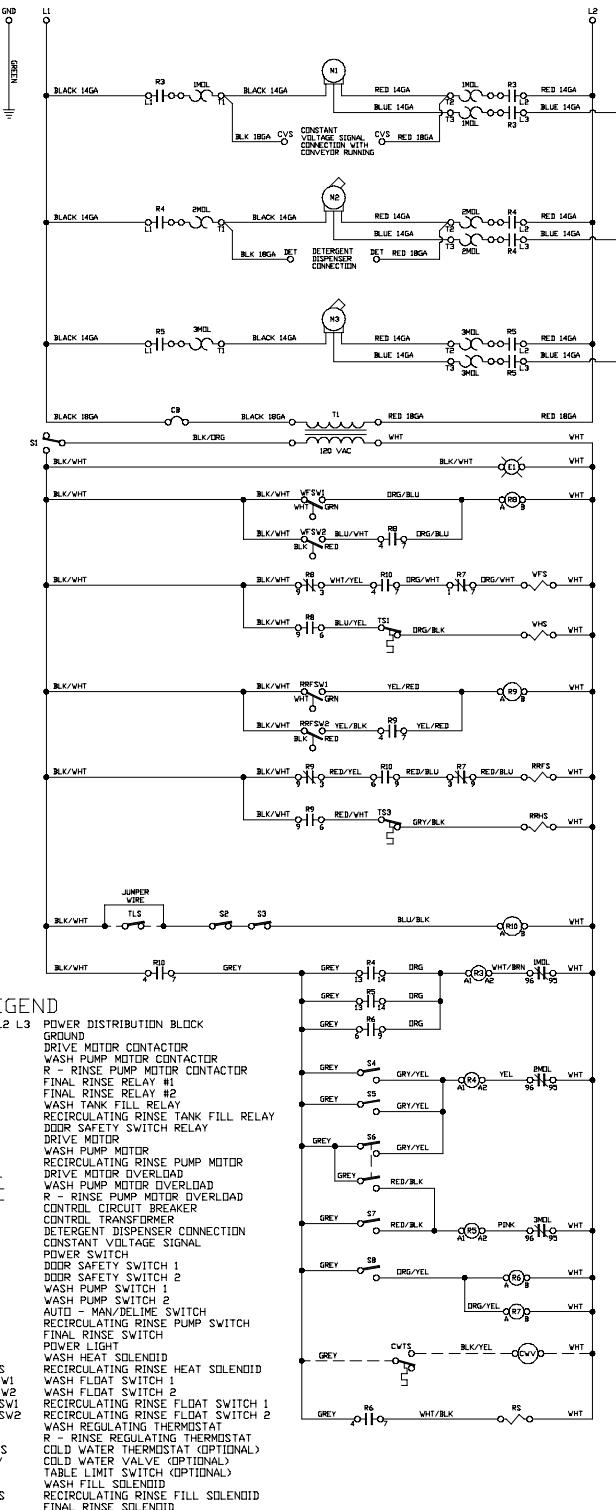
LEGEND

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L1 L2 L3 POWER DISTRIBUTION BLOCK
GND GROUND
R3 DRIVE MOTOR CONTACTOR
R4 WASH PUMP MOTOR CONTACTOR
R5 RINSE PUMP MOTOR CONTACTOR
R6 FINAL RINSE RELAY #1
R7 FINAL RINSE RELAY #2
R8 WASH TANK FILL RELAY
R9 RECIRCULATING RINSE TANK FILL RELAY
R10 DOOR SAFETY SWITCH RELAY
M1 DRIVE MOTOR
M2 WASH PUMP MOTOR
M3 RECIRCULATING RINSE PUMP MOTOR
CB CONTROL CIRCUIT BREAKER
T1 CONTROL TRANSFORMER
DET DETERGENT DISPENSER CONNECTION
CVS CONSTANT VOLTAGE SIGNAL
S1 POWER SWITCH
S2 DOOR SAFETY SWITCH 1
S3 DOOR SAFETY SWITCH 2
S4 WASH PUMP SWITCH 1
S5 WASH PUMP SWITCH 2
S6 AUTO - MAN/DELIME SWITCH
S7 RECIRCULATING RINSE PUMP SWITCH
S8 FINAL RINSE SWITCH
E1 POWER LIGHT
WHS WASH HEAT SOLENOID
RRHS RECIRCULATING RINSE HEAT SOLENOID
FWFS1 WASH FLOAT SWITCH 1
FWFS2 WASH FLOAT SWITCH 2
RRFSW1 RECIRCULATING RINSE FLOAT SWITCH 1
RRFSW2 RECIRCULATING RINSE FLOAT SWITCH 2
TS1 WASH REGULATING THERMOSTAT
T33 RINSE REGULATING THERMOSTAT
CWTS COLD WATER THERMOSTAT (OPTIONAL)
CWV COLD WATER VALVE (OPTIONAL)
TLS TABLE LIMIT SWITCH (OPTIONAL)
WFS WASH FILT SOLLENOID
RRFS RECIRCULATING RINSE FILL SOLENOID
RRS FINAL RINSE SOLENOID

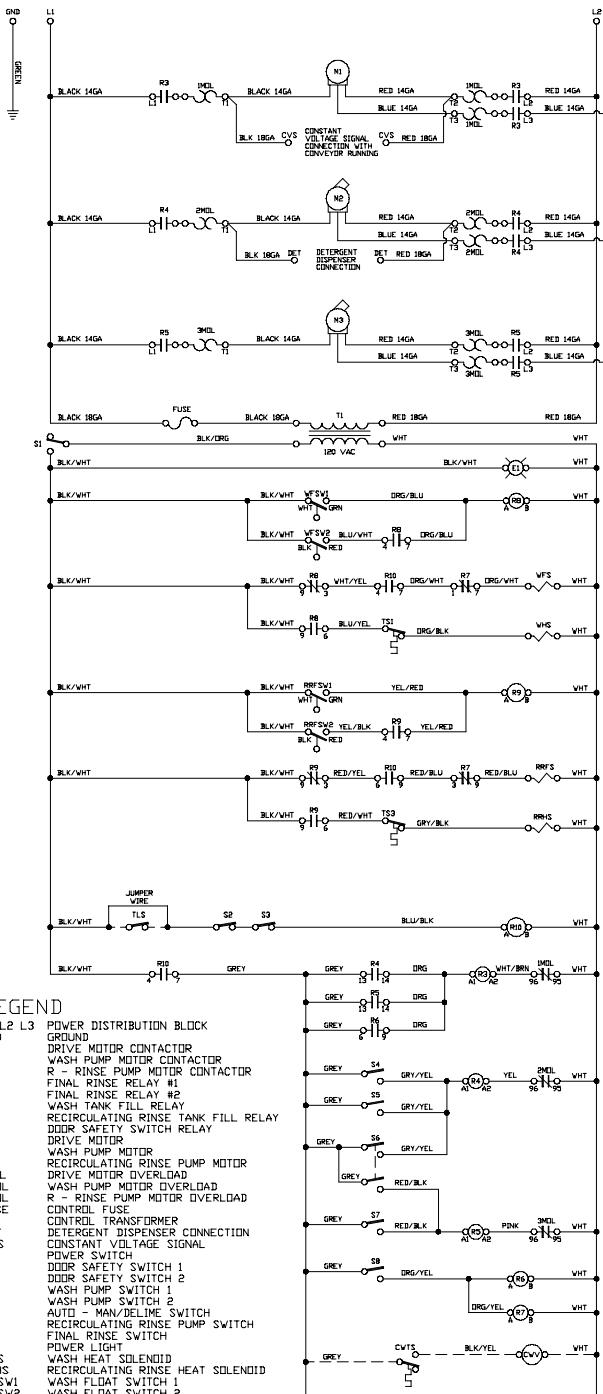
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AJ-64CS
ELECTRICAL DIAGRAM
208V/230V - 60 HERTZ - THREE PHASE



9905-002-17-06a

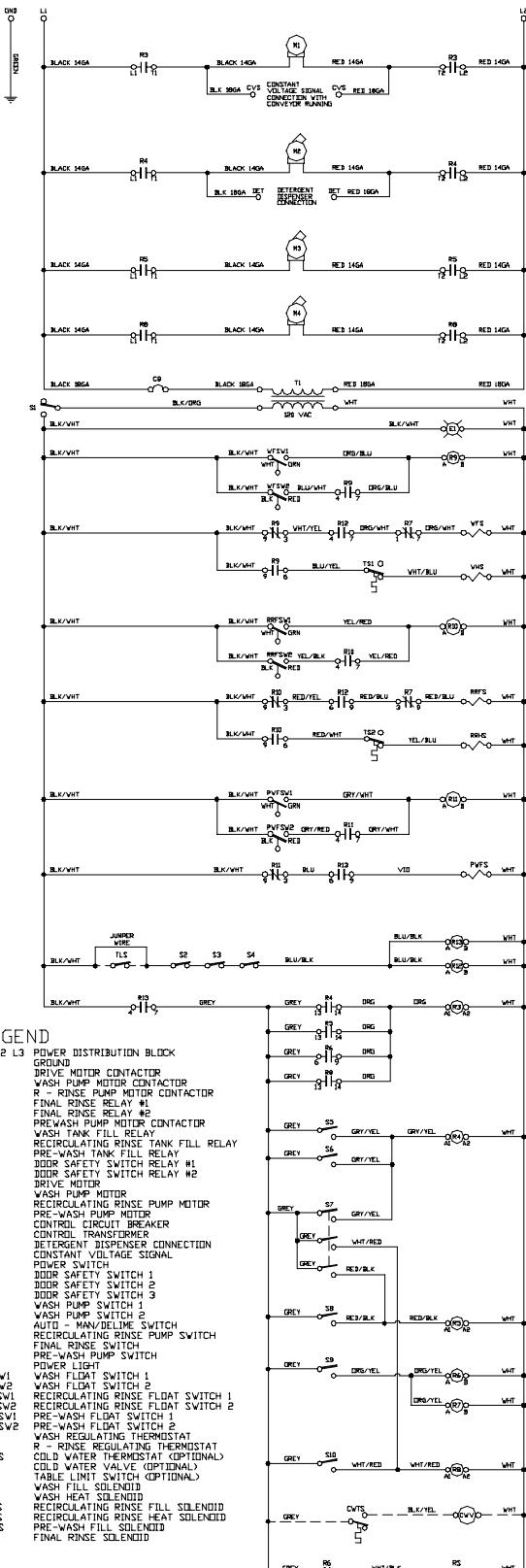
AJ-64CS
ELECTRICAL DIAGRAM
460V - 60 HERTZ - THREE PHASE



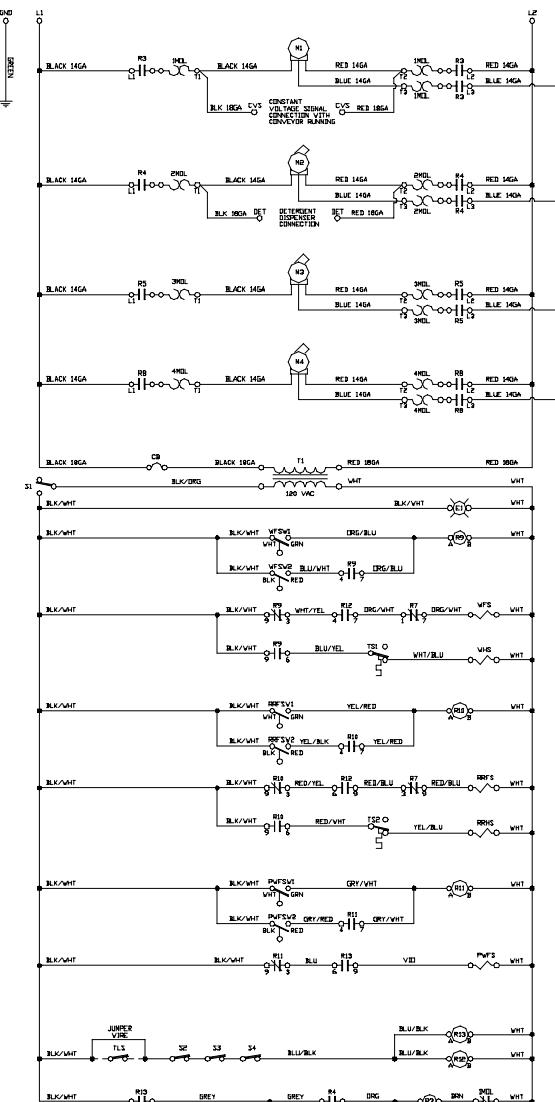
LEGEND

L1	L2	L3	PIPER D. DISTRIBUTION BLOCK
		END	
R3		DRIVE MOTOR CONTACTOR	
R4		WASH PUMP MOTOR CONTACTOR	
R5		R - RINSE PUMP MOTOR CONTACTOR	
R6		FINAL RINSE RELAY #1	
R7		WASH FILL RELAY #2	
R8		WASH TANK FILL RELAY	
R9		RECIRCULATING RINSE TANK FILL RELAY	
R10		DOOR SAFETY SWITCH RELAY	
M1		DRIVE MOTOR	
M2		WASH PUMP MOTOR	
M3		RECIRCULATING RINSE PUMP MOTOR	
MD1		DRIVE MOTOR OVERLOAD	
2MD1		WASH PUMP MOTOR OVERLOAD	
3MD1		R - RINSE PUMP MOTOR OVERLOAD	
FUSE		CONTROL FUSE	
TR1		CONTROL TRANSFORMER	
DET		DETERGENT DISPENSER CONNECTION	
CVS		CONSTANT VOLTAGE SIGNAL	
S1		POWER SWITCH	
S2		DOOR SAFETY SWITCH 1	
S3		DOOR SAFETY SWITCH 2	
S4		WASH FILL SWITCH	
S5		WASH PUMP SWITCH 2	
S6		AUTO - MAN/DELIME SWITCH	
S7		RECIRCULATING RINSE PUMP SWITCH	
S8		FINAL RINSE SWITCH	
E1		PIPER D. SOLENOID	
R/RHS		WASH HEAT SOLENOID	
WFSW1		RECIRCULATING RINSE HEAT SOLENOID	
WFSW2		WASH FLOAT SWITCH 1	
RFRFSW1		WASH FLOAT SWITCH 2	
RFRFSW2		RECIRCULATING RINSE FLOAT SWITCH 1	
TS1		RECIRCULATING RINSE FLOAT SWITCH 2	
TS3		WASH REGULATING THERMOSTAT	
T3		R - RINSE REGULATING THERMOSTAT	
CWTS		COLD WATER THERMOSTAT (OPTIONAL)	
CVW		COLD WATER VALVE (OPTIONAL)	
TAB		TABLET ADDER (OPTIONAL)	
WFS		WASH FILT. SOLENOID	
RFRFS		RECIRCULATING RINSE FILT. SOLENOID	
RS		FINAL RINSE SOLENOID	

AJ-86CS - AJ-100CS
ELECTRICAL DIAGRAM
208V/230V - 60 HERTZ - SINGLE PHASE



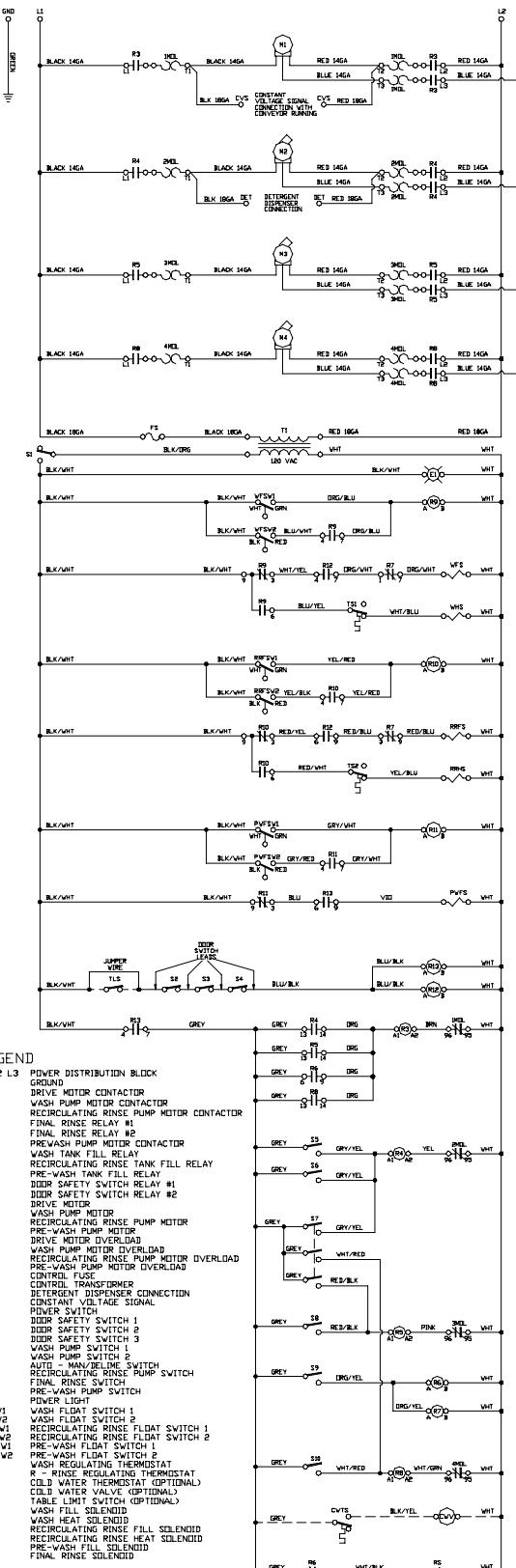
**AJ-86CS & AJ-100CS
ELECTRICAL DIAGRAM
208V - 230V - 60 HERTZ - THREE PHASE**



LEGEND

L1, L2, L3 POWER DISTRIBUTION BLOCK
 GND GROUND
 R3 DRIVE MOTOR CONTACTOR
 R4 WASH PUMP MOTOR CONTACTOR
 R5 RECIRCULATING RINSE PUMP MOTOR CONTACTOR
 R6 FINAL RINSE PUMP MOTOR CONTACTOR
 R7 FINAL RINSE RELAY #2
 R8 PRE-WASH PUMP MOTOR CONTACTOR
 R9 WASH TANK FILL RELAY
 R10 RECIRCULATING RINSE TANK FILL RELAY
 R11 PRE-WASH TANK FILL RELAY
 R12 DOOR SAFETY SWITCH RELAY #1
 R13 DOOR SAFETY SWITCH RELAY #2
 M1 WASH PUMP MOTOR
 M2 RECIRCULATING RINSE PUMP MOTOR
 M4 PRE-WASH PUMP MOTOR
 2MOL DRIVE MOTOR OVERLOAD
 3MOL WASH PUMP MOTOR OVERLOAD
 4MOL RECIRCULATING RINSE PUMP MOTOR OVERLOAD
 C3 CONTROL CIRCUIT BREAKER
 T1 CONTROL TRANSFORMER
 DET DETECTIVE CONNECTION
 CVS CONSTANT VOLTAGE SIGNAL
 PS POWER SWITCH
 PS1 POWER SWITCH 1
 S2 DOOR SAFETY SWITCH 2
 S3 DOOR SAFETY SWITCH 3
 S4 WASH PUMP SWITCH 1
 S5 WASH PUMP SWITCH 2
 S7 AUTO-MAN/DELIME SWITCH
 S8 RECIRCULATING RINSE PUMP SWITCH
 S9 FINAL RINSE SWITCH
 S10 PRE-WASH PUMP SWITCH
 S11 PUMP SWITCH
 WFSW1 WASH FLOAT SWITCH 1
 WFSW2 WASH FLOAT SWITCH 2
 RRTSW1 RECIRCULATING RINSE FLOAT SWITCH 1
 RRTSW2 RECIRCULATING RINSE FLOAT SWITCH 2
 PRTSW1 PRE-WASH FLOAT SWITCH 1
 PRTSW2 PRE-WASH FLOAT SWITCH 2
 TSI WASH TANK FILL FLOAT SWITCH
 TLS TABLET LIMIT SWITCH (OPTIONAL)
 WFS WASH FILL SOLENOID
 WHTS WASH HEAT SOLENOID
 RRTS RECIRCULATING RINSE FILL SOLENOID
 PRTS RECIRCULATING RINSE HEAT SOLENOID
 PRTS FINAL RINSE SOLENOID

**AJ-86CS & AJ-100CS
ELECTRICAL DIAGRAM
480V - 60 HERTZ - THREE PHASE**



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HAWAII

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fepsco@hula.net

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MONTANA:	NEW JERSEY:	NORTHERN PARTS & SVC. 21 NORTHERN AVENUE PLATTSBURGH, NY 12903 (518) 563-3200 800-634-5005 FAX: (800) 782-5424 info@northernparts.com	METRO COMMERCIAL SERVICE INC. 2857 LOUISIANA AVENUE N. MINNEAPOLIS, MN 55427 (612) 546-4221 800-345-4221 FAX: (612) 546-4286 minneapolis@gcssvc.com
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