DishStar HT-E-SEER

HIGH TEMPERATURE SANITIZING UNDERCOUNTER DISHWASHER

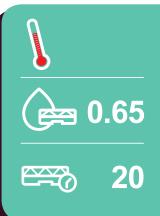
- Steam Elimination
- Energy Recovery System collects the hot water vapor inside the machine and uses it to preheat the incoming rinse water
- Operates on a single cold water connection
- Recirculating wash design with fresh water rinse
- Push button start with auto-fill
- Three selectable timed cycles for warewashing flexibility and performance
- · Delime cycle
- Built-in booster heater with exclusive Sani-Sure™ final rinse system ensures proper rinse temperature
- Digital LED control panel with service diagnostics
- Automatic pumped drain for both floor and wall drain installations
- · Built-in chemical pumps and priming switches
- Double-wall cabinet for quiet operation and reduced heat loss
- · Powerful 1hp stainless steel wash pump
- Door interlock comes standard



Wash Dishes Practically Anywhere!









DishStar® HT-E-SEER

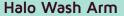
The DishStar HT-E-SEER provides exceptional cleaning performance and high-temperature sanitizing while consuming only 0.65 gallons of water per rack. The Steam



Elimination and Energy Recovery System collects the hot water vapor generated during the wash and rinse cycles and uses it to preheat the incoming rinse water. This allows the machine to operate from a cold water supply only, saving energy and reducing steam to improve the operator's experience. Simple to operate with automatic fill, push button start, and three selectable cycles for Normal, Heavy, and Extra Heavy soil loads. Perfect for coffee shops, bars, quick service restaurants, small healthcare facilities, day care centers, and convenience stores.

ADDITIONAL FEATURES







Digital LED Control Panel



Interchangeable Scrap Baskets

OPERATING CYCLE TIMES (Seconds) | OPERATING CAPACITY (Racks per Hour)

OPERATING CYCLE	CYCLE TIME	RACKS PER HOUR	GALLONS PER HOUR
Normal	:145	20	13.0
Heavy	:213	14	9.1
Extra Heavy	:313	10	6.5