

CONVEYOR ADC-66



American Dish Service™
Manufacturers of Ware Washing Equipment

HIGH* or LOW Temp the Choice is Yours

**Energy saving, high-capacity
stage conveyor**

STANDARD FEATURES

- Reliable pre-wash reduces labor & delivers results
- Unrivaled cleaning ability
- Best performance of all listed 66" conveyors
- Rated for dual sanitizing
- 66% less water than industry average
- 244 racks per hour - 0.49 gallons water per rack
- Auto fill and shut-off standard



Fail - Safe Conveyor System **C**

- Eliminates damaged racks
- Slip clutch design - stops rack movement
- Once removed operation easily resumes



Pre-Wash Scrap Basket **D**

- V construction
- Keeps soil in tray
- Protects pump



Drain Pump Filter **E**

- 2 stage pump strainer
- Eliminates wash pump obstructions and clogged jets
- Functions as drain stopper



Captive End Caps **A**

- Flip open, snap shut
- Shortens the cleaning process & eliminates down time

Water Curtain Rinseability Equipped **B**

- Activates prior to final rinse
- Initiates the rinsing process and acts as a shield between tanks



Dual - Fail Safe Heater Control **F**

- Precise water control mechanism
- Only allows heaters to operate when tank is full
- Unaffected by heavy soil, water action, strong chemicals and lime build-up

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For detailed specifications, go to
www.americandish.com

CONVEYOR ADC-66

Standard Features

- Deep "V" scrap tank
- Auto fill / auto start / shut-off
- Safety shut-off scrap pump
- Overflow scraping feature
- Captive endcaps
- Patented water control
- Water curtain before final rinse
- 3 HP wash pump
- 1.5 HP scrap pump
- 244 racks per hour
- 49 gallons per rack

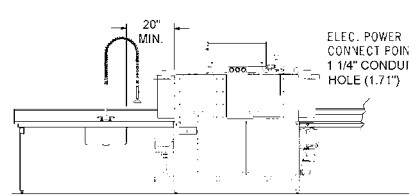


ADC-66 Specifications

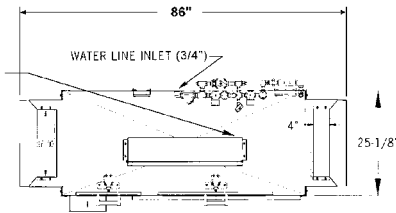
U.S. REGISTERED PATENTS

ADC-66	Family Models (left or right feed)	
	ADC-66 Hot Temp	ADC-66 Chemical
NSF Rated Capacity	244 rack/hr	244 rack/hr
Conveyor Speed (ft/min)	6.8 (2.07 M)	6.8 (2.07 M)
Water Consumption (Gal/Rack)	0.49 (1.8 L)	0.49 (1.8 L)
Total Gallons (per Hr.)	120 (454.2 L)	120 (454.2 L)
Final Rinse Temperature (20 psi)	180° F (82.2° C)	120° F (48.8° C)
Sanitizer (Water / Chlorine)	180°	50ppm
Electrical Power Supply	208/240V, 3PH, 90 AMP, 60HZ	
	<i>3 Phase installation requires 3 - 3 AWG gauge wires, a 10 AWG gauge neutral, a suitable ground and a clean circuit</i>	
Motor Ratings	1.5 HP Scrap, 3 HP Wash, 1/3 HP Rinse, 1/3 HP Conveyor	
Heater Ratings	18 KW Wash, 2.25 KW Rinse	
Rack Size	Standard 19.75" x 19.75" (50.2 x 50.2 cm)	
Access Door Clearance	15" x 24.5" (38.1 x 62.2 cm)	
Rack Clearance (through machine)	19.25" x 20.75" (48.9 x 52.7)	
Water Inlet	(0.75") F.P.T.	
Drain Size	(2.0") F.P.T.	
Height (through machine)	73.75" (187.3 cm)	
	<i>(84.25" / 213.9 cm with control box cover open)</i>	
Width (overall)	86" (218.4 cm)	
Width, Table to Table	66" (167.6 cm)	
Depth	34.5" (87.6 cm)	
Shipping Weight	978 lb (444 kg)	
Shipping Dimensions	86" L x 44" W x 80" H (218.4 cm x 111.76 cm x 203.2 cm)	

RIGHT FEED
(W/O VENT OPTION)

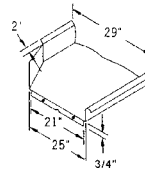


TOP VIEW OF LEFT FEED

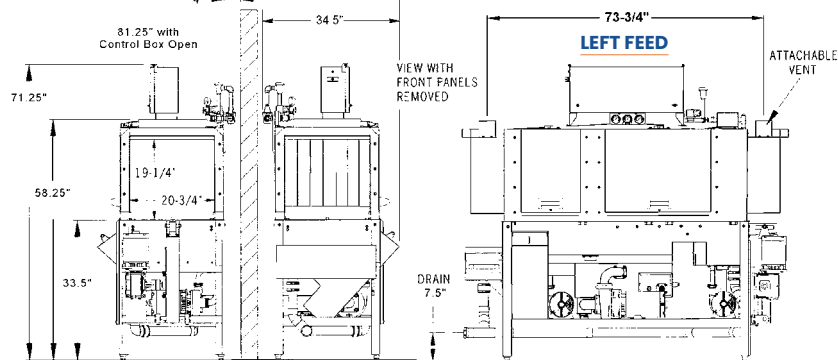


IMPORTANT NOTES

- Both clean and soiled tables are to be bolted to the dishmachine with the 1/4-20 x 1/2" bolts and nuts provided. — straight for efficient conveyor operation.
- Leaks cause potential problems in electrical and mechanical areas under the machine. Electrical and plumbing connects should be made by a qualified service person who will comply with all appropriate state and local health, electrical, plumbing, and safety codes.
- Quick drains (table)scuppers are not compatible with stage type conveyor dishmachines. Manufacturer reserves the right to modify these specifications in compliance with regulatory agencies and manufacturing expediency.
- Scrap sinks shall be no closer than 20" minimum from the dishmachine end of table.



Note:
All dimensions listed have a tolerance of (+) or (-) 1/8" unless otherwise noted.



CLEANSIDE VIEW SOILSIDE VIEW FRONT VIEW

*Requires external hot water source that will provide at least 120 gallons of 180 degree water an hour Effective 2/2023

Warning: Cancer and Reproductive Harm – www.P65Warnings.ca.gov



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