

ADC-66 TALL CONVEYOR



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
- Entry & exit opening is a full 6" higher than standard model



Fail - Safe Conveyor System **C**

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



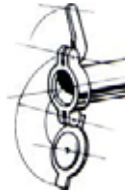
Pre-Wash Scrap Basket **D**

- 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

American Dish Service

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For detailed specifications, go to
www.americandish.com

ADC-66 TALL CONVEYOR

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
- 0.49 gallons per rack

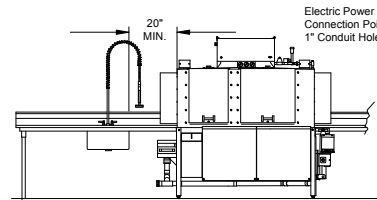


ADC-66 TALL Specifications

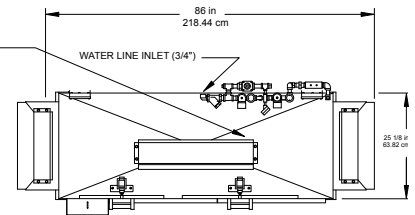
U.S. REGISTERED PATENTS

ADC-66 TALL	Family Models (left or right feed)	
	Hot Temp	Chemical
NSF Rated Capacity244 rack/hr	244 rack/hr
Conveyor Speed (ft/min)67 (2.07 M)	6.7 (2.07 M)
Water Consumption (gal/rack)0.49 (1.8 L)	0.49 (1.8 L)
Rinse Temperature (20 psi)180° F (82.2° C)	120° F (48.8° C)
Sanitizer (Water / Chlorine)180° F	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	1-1/2 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 Clearance15" x 24.5" (38.1 x 62.2 cm)	
Rack Clearance (through machine)	25.25" x 20.75" (64.14 x 52.7 cm)	
Water Inlet	(0.75") F.P.T.	
Drain Size	(2.0") F.P.T.	
Height (with door open)	79.75" (202.57 cm)	
	<i>(87.25" / 221.62 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 Volume (crated)176 cu. ft. (6.44 cu. m.)	

RIGHT FEED
(W/O VENT OPTION)



TOP VIEW OF LEFT FEED



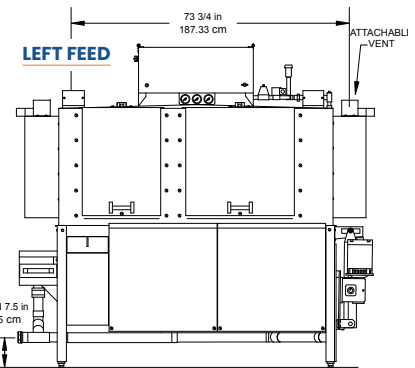
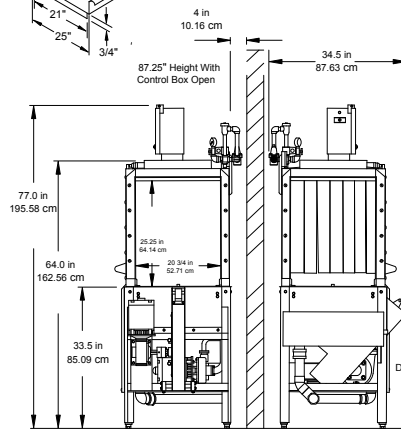
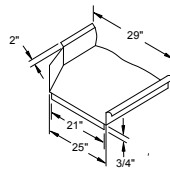
IMPORTANT NOTES

Both clean and soiled tables are to be bolted to the dishmachine with the 1/4-20 x 1/2" bolts and nuts provided. Leaks cause potential problems in electrical and mechanical areas under the machine. Quick drains (table scuppers) are not compatible with stage type conveyor dishmachines. Scrap sinks shall be no closer than 20" minimum from the dishmachine end of the table.

The clean exit table should be at least 72" straight for efficient conveyor operation. Electrical and plumbing connections must be made by a qualified service person who will comply with all appropriate state and local health, electrical, plumbing, and safety codes. The Manufacturer reserves the right to modify these specifications in compliance with regulatory agencies and manufacturing expediency.

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



an Ali Group Company



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