

# 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



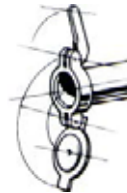
### Pre-Wash Scrap Basket **D**

- 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

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For detailed specifications, go to  
[www.americandish.com](http://www.americandish.com)

# ADC-66 TALL CONVEYOR

## Standard Features

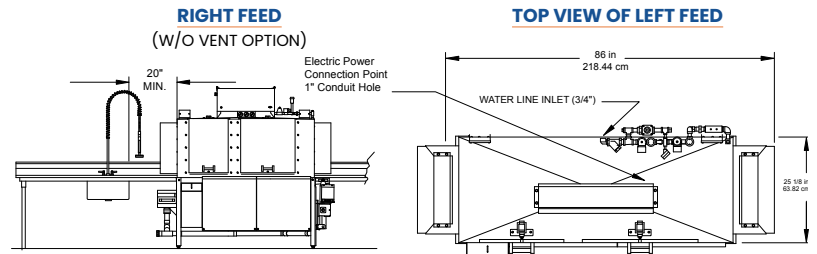
- Deep "V" scrap tank
- Auto fill / auto start / shut-off
- Safety shut-off scrap pump
- Overflow scraping feature
- Captive endcaps
- Patented water control
- Water curtain before final rinse
- 3 HP wash pump
- 1.5 HP scrap pump
- 244 racks per hour
- 0.49 gallons per rack



## ADC-66 TALL Specifications

U.S. REGISTERED PATENTS

ADC-66 TALL	Family Models (left or right feed)	
	Hot Temp	Chemical
NSF Rated Capacity . . . . .	.244 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 . . . . .	<b>208/240V, 3PH, 90 AMP, 60HZ</b>	
	<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 Clearance . . . . .	.15" 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.)	



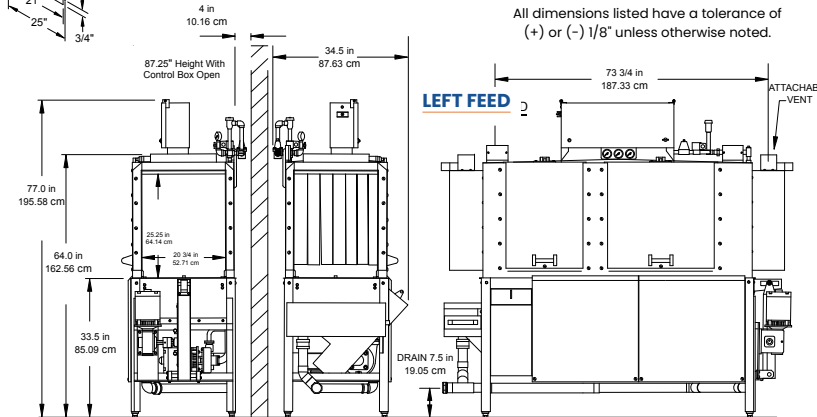
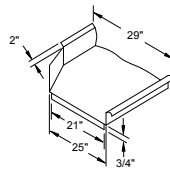
### IMPORTANT NOTES

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.



\*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](http://www.P65Warnings.ca.gov)



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