

ADC-66 Conveyor by

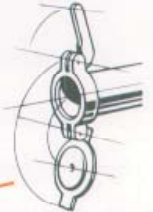
HIGH or LOW temp the ultimate choice...

- **Reliable pre-wash**
- **Unrivaled cleaning ability**
- **Best performance of all listed 66" conveyors**
- **Rated for dual sanitizing**
- **66% less water than industry average**
- **244 racks per hour - .49 gallons water per rack**
- **Auto fill and shut-off standard**

Water Curtain Rinseability

- activates prior to final rinse
- initiates the rinsing process and acts as a shield

- flips open, snaps shut
- quick fast clearing of spray arms
- shortens the cleaning process & eliminates down time



Captive end caps

Dual - Fail Safe Heater Control

- 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

Fail-Safe Conveyor System

- slip clutch design - stops rack movement
- once removed operation easily resumes
- eliminates damaged racks



Drain Pump Filter

- 2 stage PUMP STRAINER
- eliminates wash pump obstructions and clogged jets,
- functions as drain stopper



Pre-Wash Scrap Basket

- V construction
- keeps soil in tray
- protects pump

At American Dish Service, Quality People, Designs, and Products have been the foundations of our organization for over **45 years**.

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American Dish Service
 Manufacturers of Ware Washing Equipment

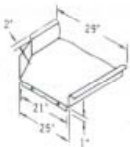
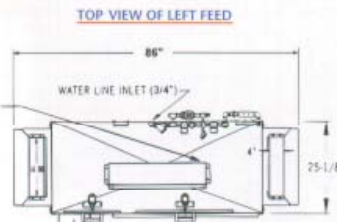
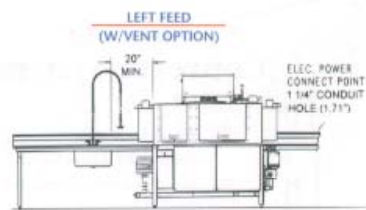
900 Blake Street Edwardsville, KS 66111-3820 **Toll Free** (800) 922-2178 **Phone** (913) 422-3700 **Fax** (913) 422-6630

ADC-66 Conveyor

- 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 for Final Rinse
- 3 HP Wash Pump,
1.5 HP Scrap Pump
- 244-Racks per Hour,
.49 Gallons per Rack



Effective 7/02



IMPORTANT NOTES

Both clean and soiled tables are to be bolted to the dishmachine with the 1/4-20x1/2" bolts and nuts provided.

Leaks cause potential problems in electrical and mechanical areas under the machine.

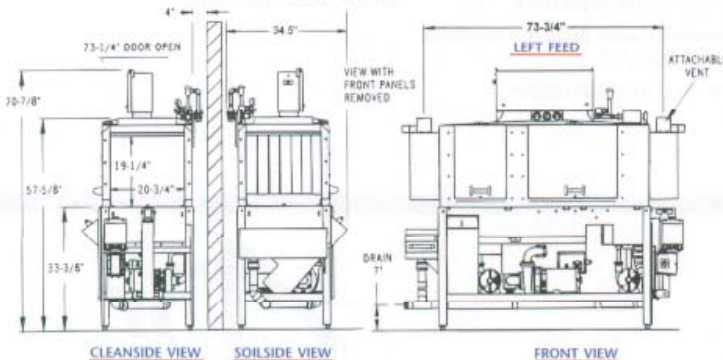
Quick drains (table scrapers) are not compatible with stage-type conveyor dishmachines.

Scrap sinks shall be no closer than 20" minimum from the dishmachine end of table.

The clean exit table should be at least 72" straight for efficient conveyor operation.

Electrical and plumbing connections should be made by a qualified service person who will comply with all available federal, state, and local health, electrical, plumbing, and safety codes.

Manufacturer reserves the right to modify these specifications in compliance with regulatory agencies and manufacturing expediency.



Model ADC-66 Specifications

ADC-66

FAMILY MODELS

	ADC-66 HOT TEMP	ADC-66 CHEMICAL
NSF RATED CAPACITY	244 rack /hr	244 rack /hr
CONVEYER SPEED	6.8 ft/min (2.07 meters)	6.8 ft/min (2.07 meters)
WATER CONSUMPTION	.49 gal/rack (1.8 liters)	.49 gal/rack (1.8 liters)
TOTAL GAL. PER HR.	120 gph (454.2 liters)	120 gph (454.2 liters)
FINAL RINSE TEMP (20 psi)	180°F / (82.2°C)	120°F / (48.8°C)
SANITIZER	180° Water	50ppm CHLORINE
ELECTRICAL POWER SUPPLY	208/240v, 3 ph, 90 a, 60 Hz (Requires clean circuit, 3 AWG phase wires, w/10 AWG Neutral wire)	208/240v, 3 ph, 90 a, 60 Hz
MOTOR RATINGS	1.5 HP SCRAP, 3 HP WASH (1/3 HP Rinse, 1/3 HP Conveyor)	
HEATER RATINGS	18KW 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 cm)	
WATER INLET	(3/4") F.P.T.	
DRAIN SIZE	(2") F.P.T., (7") Above Floor	
HEIGHT (with door open)	73.25" (186 cm)	
WIDTH (Overall)	85.77" (217.8 cm)	
WIDTH, TABLE TO TABLE	66" (167.6 cm)	
DEPTH	34.5" (87.6 cm)	
SHIPPING WEIGHT	960 lbs (435.4 kg)	
SHIPPING VOLUME (crated)	161.6 CU. ft. (4.6 cu meters)	

ADS has built a strong history based on Customer Service, Quality and Reliability. A Commitment to Excellence is the driving force behind American Dish Service.

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