

Solutions for a Cleaner Environment

CONVEYOR ADC-44

HIGH* or LOW Temp the Choice is Yours

Energy saving, high-capacity stage conveyor

STANDARD FEATURES

- 244 Racks per hour
- Operates ONLY when racks are inserted
- Unrivaled cleaning ability
- Dual rinsing system
- User friendly conveyor
- Uses as little as 0.49 gallons per rack

Water Curtain Equipped

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



Drain Pump Filter

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

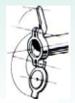
Dual - Fail Safe Heater Control

- 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



Captive End Caps

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







Fail - Safe Conveyor System

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

CONVEYOR ADC-44

All these features are Standard on the ADC-44. While other manufacturers may offer these same features as "Add-Ons"... at American Dish our machines are **COMPLETE & READY TO RUN.**

Standard Features

- Auto fill
- No operator controls
- Energy saving stage washer
- Low water consumption
- No circuit boards
- Quiet operation
- Rack saving conveyor drive
- 244 racks per hour
- 360 sq. in. of washing action
- Auto cut-off

ADC-44

- High capacity heaters
- Self-purging
- · Wide opening access doors
- 11 gallon wash tank with safety interlock
- · 3 HP wash pump

Family Models (left or right feed)

- · Skirted motor compartment
- · Dual rinsing system
- Heavy stainless steel construction



ADC-44 Specifications

U.S. REGISTERED PATENTS

	ADC-44 Hot Temp	ADC-44 Chemical
NSF Rated Capacity (Racks/Hr.)	244	244
Conveyor Speed (ft/min)	6.8 (2.07 M)	6.8 (2.07 M)
Total Gallons per Hour	0.49 (1.8 L)	0.49 (1.8 L)
Final Rinse Temperature (20 psi)	180° F (88.2° C)	120° F (48.8° C)
Sanitizer (Water / Chlorine)	180° F (88.2° C)	50 ppm
Electrical Power Supply 208/240V, 3PH, 60 AMP, 60HZ 3 Phase installation requires 6 gauge wires, a suitable ground, and a clean circuit.		
1 PH, 50/60 AMP, 60 HZ 1 Phase installation requires one (1) 50 AMP service using 8 gauge wires with a 10 gauge neutral wire, and one (1) 60 AMP service using 6 gauge wires and a suitable ground, both on clean circuits.		
Motor Ratings 3 HP Wash, 1/3 HP Rinse, 1/3 HP Conveyor		
Heater Ratings 12 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		
Drain Size		
Height (through machine)		
(81.25" / 206.3 cm with control box open)		
Width (overall)		
Width, Table to Table		
Depth		
Shipping Weight STD/BoBooster.	(344.73	kg/388.275 kg)
Shipping Dimensions (STD)		2"L x 36"W x 80"T cm x 203.2 cm)
Shipping Dimensions (BoB)	72"	
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RIGHT FEED (W/O VENT OPTION) 64' AND SELEC. POWER CONNECT POINT 1' CONDUIT HOLE 25-1/8

29'

IMPORTANT NOTES

dishmachine end of table

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

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.

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

The clean exit table should be at least 72

straight for efficient conveyor operation

Note:
All dimensions listed have at olerance of (+) or (-) 1/8' unless otherwise noted.

VERY WITH FRONT PANELS REMOVED

33.5'

CLEANSIDE VIEW

SOILSIDE VIEW

FRONT VIEW

FRONT VIEW

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

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