

Solutions for a Cleaner Environment

# CONVEYOR ADC-66

## 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 •

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



#### 

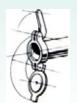
- V construction
- Keeps soil in tray
- Protects pump



#### Drain Pump Filter (1)

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





#### Captive End Caps 4

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

#### Water Curtain Rinseablity Equipped

Only allows heaters to operate when tank is full

Unaffected by heavy soil, water action, strong

chemicals and lime build-up

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



## **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

ADC-66

- · 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

Eamily Models (left or right food)



### ADC-66 Specifications U.S. REGISTERED PATENTS

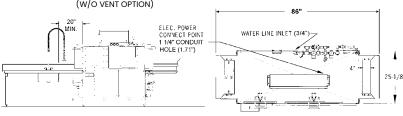
ADC-66	ADC-66 ADC-66	
NSF Rated Capacity Conveyor Speed (ft/min) Water Consumption (Gal/Rack) Total Gallons (per Hr.) Final Rinse Temperature (20 psi) Sanitizer (Water / Chlorine)	Hot Temp 244 rack/hr 6.8 (2.07 M) 0.49 (1.8 L) 120 (454.2 L) 180° F (82.2° C) 180°	Chemical 244 rack/hr 6.8 (2.07 M) 0.49 (1.8 L) 120 (454.2 L) 120° F (48.8° C) 50ppm
Electrical Power Supply		
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		
Height (through machine)       .73.75" (187.3 cm)         (84.25" / 213.9 cm with control box cover open)         Width (overall)       .86" (218.4 cm)         Width, Table to Table       .66" (167.6 cm)         Depth       .34.5" (87.6 cm)		
Shipping Weight		L x 44" W x 80" H

#### **RIGHT FEED**

dishmachine end of table

(W/O VENT OPTION)

#### **TOP VIEW OF LEFT FEED**



#### IMPORTANT NOTES

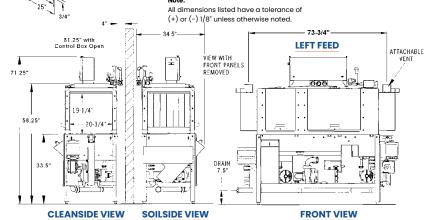
Both clean and soiled tables are to be bolted to the dishmachine with the 1/4-20 x 1/2" bolts and nuts provided. Leaks cause potential problems in electrical and mechanical areas under the machine.

Quick drains (table)scuppers) are not compatible with stage type conveyor dishmachines Scrap sinks shall be no closer than 20" minimum from the

-straight for efficient conveyor operation 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

The clean exit table should be at least 72

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



\*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