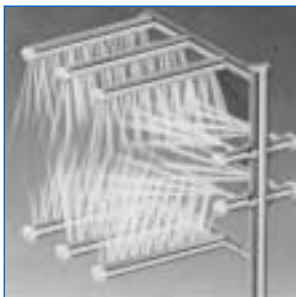


ADMIRAL 66-6 SINGLE TANK CONVEYOR DISHWASHER WITH RECIRCULATING PREWASH



Patented CrossFire® Wash System creates a fan shaped spray to clean ware thoroughly

DESIGN

Automatic conveyor, rack type single tank dishwasher with recirculating prewash and wash and fresh water final rinse. Capacity is 217 - 20"X20" racks per hour, or 5,425 dishes per hour with a conveyor speed of 6.0 ft. per minute. Designed for left or right hand conveyor travel, as specified.

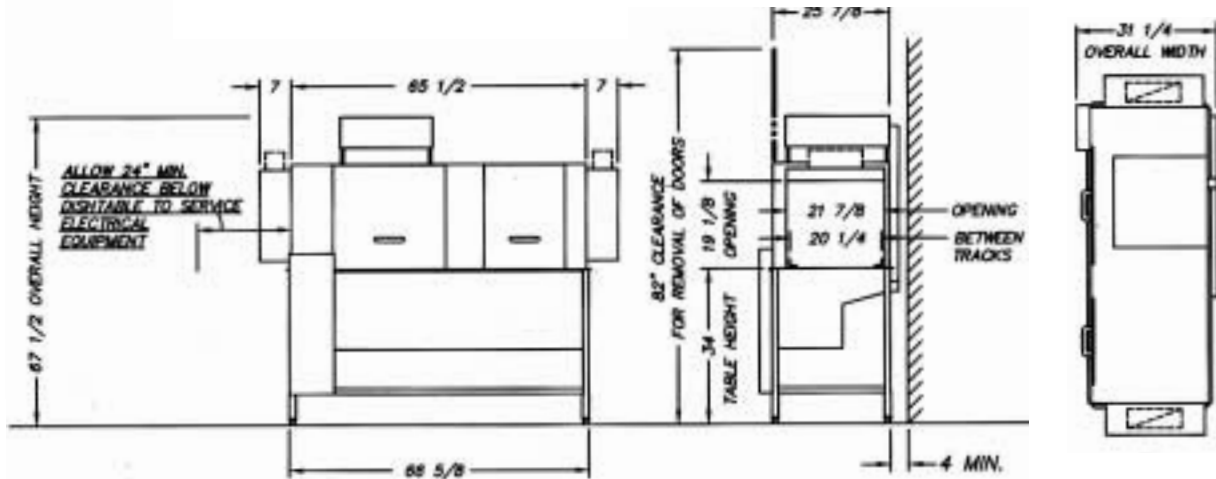
STANDARD EQUIPMENT

- Exclusive CrossFire® Wash System (patented)
- Tank heat: 15 KW electric immersion heater or steam injector
- Capillary thermometers for prewash and wash
- In-line thermometer for final rinse
- Vacuum breaker on all incoming water lines
- S/S vestibules
- Manifold cleanout brush
- Inspection doors
- S/S frame, legs and feet
- Automatic tank fill
- Low water protection
- Single point electrical connection: motor, controls, and heater
- Detergent connection provision
- Elevated top mounted NEMA 12 control panel
- Easily-cleaned crowned hood top
- Simplified scrap screen design
- Door safety switches
- Standard frame drip proof motors
- Energy saver
- Detergent saver
- Override switch for de-liming
- SureFire™ Start-Up and Check-Out Service
- Ventilation fan connection provision

OPTIONAL ACCESSORY EQUIPMENT

- Pressure reduction valve and line strainer
- Stainless steel steam coil tank heat
- Infrared tank heat—50,000 BTU natural gas or propane
- Steam booster
- Electric booster
- Vent and adjustable damper controls
- Security package
- Totally enclosed motors
- S/S front enclosure panel
- Rack limit switch
- Chemical sanitizer injector package for low temperature operations
- Insulated hood and doors
- Power loader
- Power unloader
- Door activated drain closers
- Plastic 20"X20" racks (plate or silver)





Note: For all rough in connections see Installation and Layout Detail Drawing.

SPECIFICATIONS

CONSTRUCTION - Hood and tank constructed of 16 gauge type 304 S/S. Hood of all welded seamless construction. S/S frame, legs, and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S.

DOORS - Two extra large die formed type 304 S/S front inspection doors riding in all S/S channels. No plastic or nylon sleeves or liners used. Two intermediate S/S door safety stops on each door.

CONVEYOR - One S/S roller chain conveyor, with rack driving lugs every sixth link, running along the front of the machine. 12 free spinning rollers placed along the back wall of the machine. Conveyor accommodates all standard 20" racks. Conveyor drive system includes direct drive gear motor with frictionless, trouble-free clutch system, spring-loaded and automatically re-engaging. Racks conveyed automatically through washing and rinsing systems, powered by an independent 1/15 HP drive motor.

PUMPS - Centrifugal type "packless" pump with brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. Two HP wash motor and 1/2 HP prewash motor: standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS - Top mounted NEMA 12 control enclosure, with 3.5 inch air gap between hood and enclosure, housing motor overload protection, contactors, transformers, and all other dishwasher controls. All controls safe low voltage 24 VAC.

ENERGY SAVER - Rack actuated lever automatically operates the final rinse solenoid only when a rack passes, saving water and energy. The lever also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM - Spray arms made of type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PREWASH - One manifold above and one manifold below, each with 3 high pressure cleaning nozzles.

WASH - Upper and lower manifolds with CrossFire® System (patented). One manifold above with 3 power wash arms, each with 5 high pressure cleaning slots and one manifold below with 4 power wash arms, each with 7 high pressure cleaning slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire® System provides 4 horizontally spraying high pressure nozzles.

FINAL RINSE - Three nozzles above and four nozzles below threaded into S/S schedule 40 pipes. Nozzle assemblies produce a fan spray reducing water consumption, maximizing heat retention.

DRAINS - Drain valves externally controlled. Overflow assembly with skimmer cap is removable without use of tools for drain line inspection. Heaters protected by low water level control.

*Note—Exhaust requirements are for pant leg connections only. For hood type, CFM requirements vary, consult hood manufacturer for specific sizing.

Capacity per hour	Tank capacity	Motor size	Electric usage	Steam consumption at 20 psi min.	Gas consumption		
217 racks 5,425 dishes 200-400 meals	9 gals. (prewash) 19 gals. (wash) 17 gals. (prewash-gas) 37 gals. (wash-gas)	2 hp (wash) 1/2 hp (prewash) 1/15 hp (conveyor)	15 kw tank 24 kw rem booster 40°rise 36 kw rem booster 70°rise	54 lbs./hr tank 70 lbs./hr booster 40° rise 123 lbs./hr booster 70° rise	50,000 BTUH 49 CFH nat. gas 20 CFH propane		
Final rinse peak flow at 20 psi min.	Final rinse consumption at 20 psi min.	*Exhaust requirements	Peak rate drain flow	Current draw amps	Steam	Gas w/o booster	Electric w/o booster
3.3 gals./min.	198 gals./hr. 0.91 gals./rack	350 CFM Load 350 CFM Unload	14 gals./min.	208/3/60	10.7	11.4	53.3
				240/1/60	19.4	19.4	81.8
				240/3/60	9.8	10.5	45.9
				380/3/50	5.9	6.3	28.7
				480/3/60	4.9	5.2	22.9
Shipping weight	Installation distance from vertical combustible service						
800 lbs.	2"						