

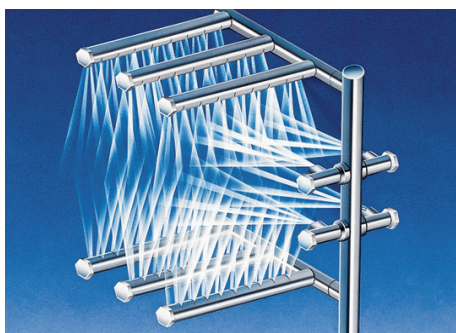
ADMIRAL 66-4

Single Tank Conveyor Dishwasher with Recirculating Pre-wash

- Automatic conveyor, rack type, single tank dishwasher with recirculating pre-wash and wash and fresh water final rinse.
- 0.63 gallons per rack at 20 PSI
- Capacity is 233- 20" x 20" racks per hour or 5,825 dishes per hour
- CrossFire® Wash System provides superior cleaning
- Telescoping insulated doors—no issues with low ceiling heights
- Wide access doors make daily maintenance easy and efficient
- Error proof replacement with color-coded curtains



Telescoping Doors—no issues with low ceilings. The doors also provide wide access to the interior of the machine for quick and efficient daily maintenance.



The patent-pending **CrossFire® Wash System** power sprays water horizontally, as well as, from above and below, cleaning and sanitizing the dirtiest of ware.

STANDARD FEATURES

- CrossFire® Wash System
- Telescoping insulated doors
- Color-coded curtains
- Tank heat:
 - Electric immersion heater
 - Steam injector
- Manifold cleanout brush
- S/S 304 stainless steel construction
- Automatic tank fill
- Low water protection
- Single point electrical connection: motor, controls and tank heat. (Booster requires a separate connection)
- Detergent connection provision
- Elevated top mounted NEMA 12 control panel
- Door safety switches
- Standard frame drip proof motors
- Energy saver
- Override switch for de-liming
- SureFire™ Start-Up & Check-Out Service
- Ventilation fan connection provision
- End caps/pipe plugs secured to prevent loss
- Timing belt conveyor drive

OPTIONS

- Tank heat:
 - Steam coil
 - Infrared gas
- Built-in or stand alone electric booster heater
- Pressure reduction valve and line strainer
- Steam booster
- Vent cowl collar with adjustable damper controls
- Security package
- Totally enclosed motors
- Chemical sanitizer injector package for low temperature operations. (Chemical pump supplied by others)
- Rack limit switch
- Power Loader
- Power Unloader
- Door activated drain closers
- Plastic 20" x 20" racks (plate or silver)

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AUTOQUOTES



Capacity Per Hour	233 racks 5825 dishes 225-500 meals
Tank Capacity	9 gallons (pre-wash) 21 gallons (wash) 17 gallons (pre-wash) 37 gallons (gas wash)
Motor Size	1/2 hp (pre-wash) 2 hp (wash) 1/15 hp (conveyor)
Electric Usage	17.5 kW tank 15 kW b.i. booster 40° rise 27 kW b.i. booster 70° rise 15 kW rem. booster 40° rise 27 kW rem. booster 70° rise
Gas Consumption	50,000 BTUH 49 CFH nat. gas 20 CFH propane
Steam Consumption at 20 psi min.	54 lbs./hour tank 52 lbs./hour booster 40° rise 91 lbs./hour booster 70° rise
Final Rinse Peak Flow at 20 psi min.	2.5 gallons/minute
Final Rinse Consumption at 20 psi min.	147 gallons/hour 0.63 gallons/rack
Exhaust Air Requirement	200 CFM Load 200 CFM unload
Peak Rate Drain Flow	14 gallons/minute
Installation distance from vertical combustible surface	2"
Shipping Weight	800 lbs.

Machine Electrical Motors, Controls Tank Heat	Machine Electrical			*Booster Electrical	
	Steam	Gas	Electric	40° Rise	70° Rise
240/1/60	17.8	17.8	90.7	153.2	203.2
208/3/60	10.9	11.6	59.5	101.2	134.5
240/3/60	10.0	10.7	52.1	88.2	117.1
480/3/60	5.0	5.3	26.1	44.2	58.6
380/3/50	6.0	6.4	32.6	55.6	70.7

*Booster requires separate electrical connection.

SPECIFICATIONS

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

DOORS- Zero-Infringement Doors are extra large die formed, type 304 S/S, double-walled, insulated, front inspection doors. The vertically opening doors with spring assist, glide in full length tracks on either side. Automatic safety catch at full open locations.

CONVEYORS- One S/S roller chain conveyor, with rack driving lugs every sixth link, running along the front of the machine. Twelve 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.

PUMP- Centrifugal type "packless" pump with a brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft, extension or sleeve. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. 2 hp motor and 1/2 hp pre-wash 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.

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

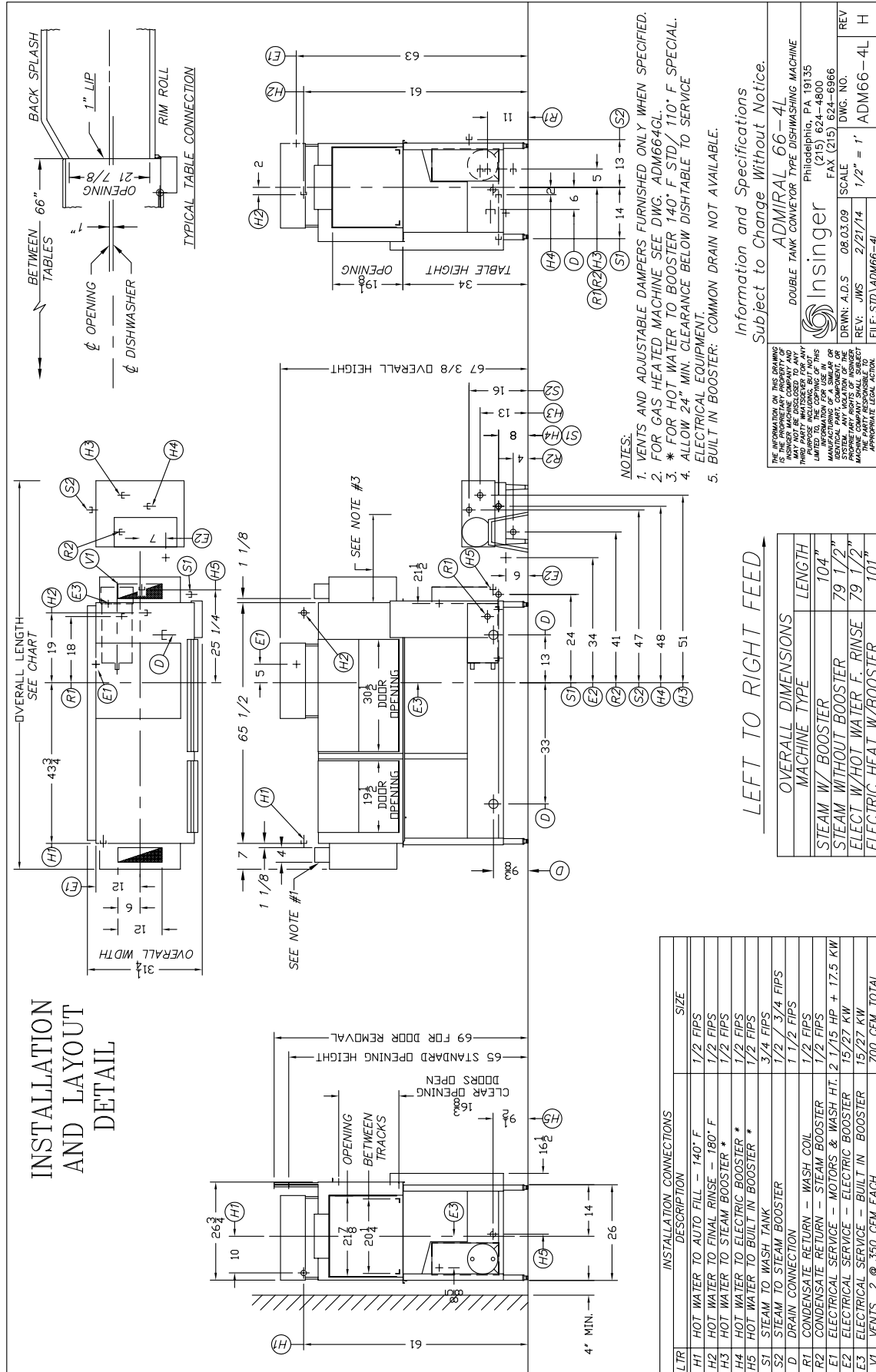
WASH- Upper and lower manifolds with the patented CrossFire® Wash System. One manifold above with 3 power wash arms, each with 5 high pressure cleaning slots and one manifold below with 4 power wash arms, each with 7 high pressure cleaning slots. The slots are precision milled for water control producing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

DRAIN- Drain valve externally controlled. Overflow assembly with skimmer cap is removable without the use of tools for drain line inspection. Heater is protected by low water level control.

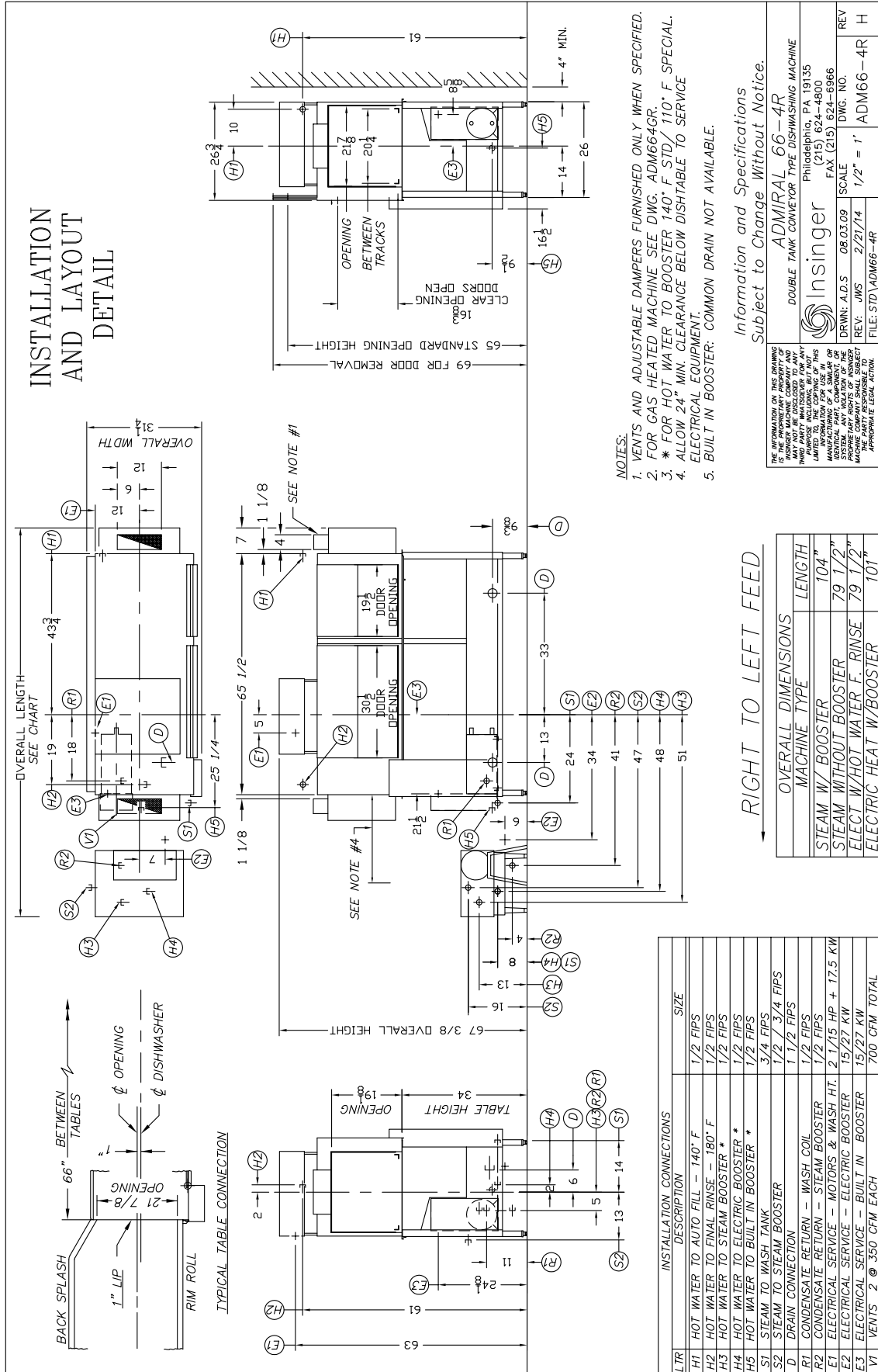
Note: Exhaust requirements are for pant leg connections only. For hood type, CFM requirements vary, consult hood manufacturer for specific sizing.

Note: Due to product improvement we reserve the right to change information and specifications without notice.



Contact Insinger Sales at 800-344-4802 for an Installation Drawing Specific to Your Application
This drawing is available on the Insinger Web site at www.insingermachine.com

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