

Champion®

The Dishwashing Machine Specialists

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

PP-20-PT

DOOR TYPE POT, PAN AND UTENSIL WASHER



Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.

STANDARD FEATURES

- Heavy-duty stainless steel construction
- Pass-thru operation
- Heavy-duty 15 Hp pump
- Recirculating wash water
- High velocity, stainless steel "V" jets
- Wash/rinse cycle of just 5 minutes
- Electric or steam heat
- External rinse hose and spray gun
- Recirculating wash water
- Moisture resistant control gauges
- Digital Control & Information Center
- Self containing water heating
- Fresh water sanitizing rinse
- Removable, dual filtration system

OPTIONS

Tank Heat

☐ Steam



SPECIFIER STATEMENT

Specified unit will be Champion Industries model PP-20-PT pot, pan and utensil washer. Features include lift door design, 15 Hp pump motor, 20 pan capacity, push button control and information center, recirculating wash water and 27 second wash/ rinse cycle.

1 year parts and labor warranty.

In the USA:

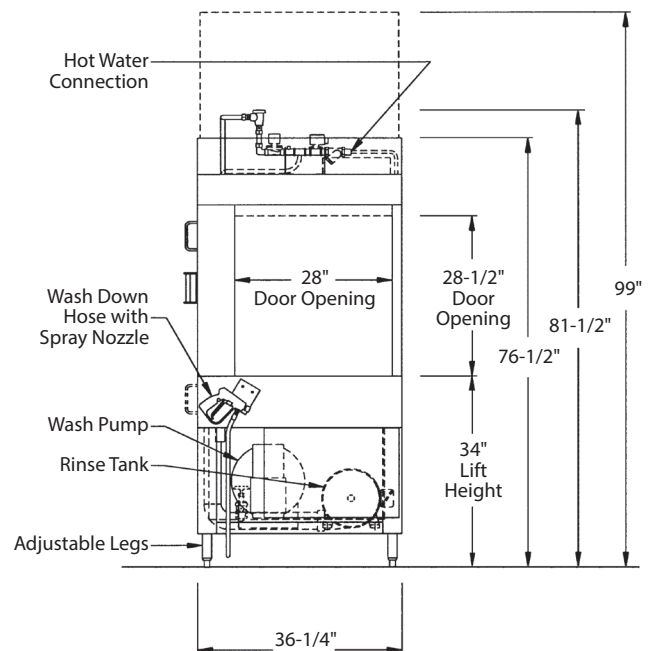
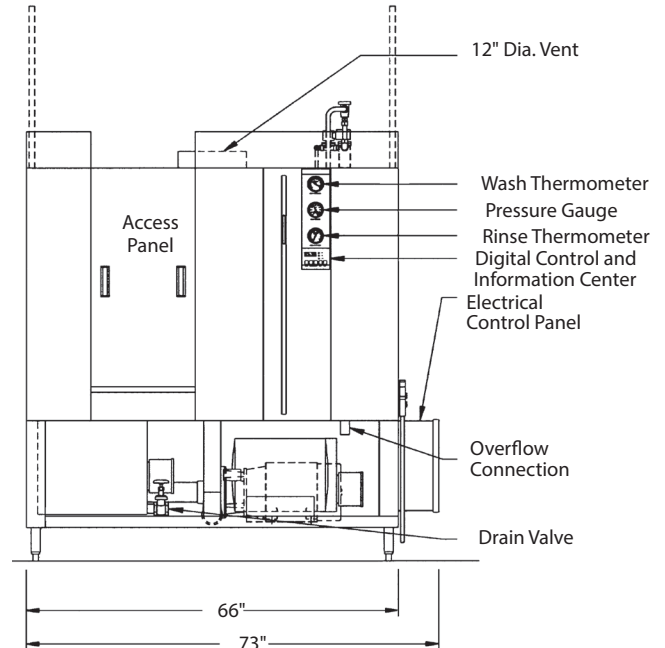
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SPECIFICATIONS

Machine Construction
12, 14, & 16 gauge stainless steel. All seams tig welded, cleaned and polished.
Door
Stainless steel, counter-balanced with self-lubricating guides. Stainless steel cables on nylon rollers with guards to insure tracking.
Lift Door (optional)
Stainless steel front loading lift door design for easy loading and unloading.
Spray Arm Assembly
Water driven, stainless steel spray arm assembly with stainless steel jets, removable end caps and hand operated quick release mechanism for easy cleaning and reassembly. Mounted on stainless steel base.
Filter
Perforated, removable, stainless steel basket.
Water Pump
15 Hp, 208/240 or 480 volt, 3 phase, 60 cycle with output of 250 gallons per minute at 35 to 45 P.S.I.
Digital Control & Information Center
120 volt control circuit with push pad operation of "Power On", "Stop" and "Short, Medium or Long Wash Cycles". A digital display indicates "Time Remaining" for each cycle. LED's indicate wash, rinse and unload functions. A buzzer is also included to provide an audible indication of time to unload. A preprogrammed circuit board allows the push pad to be used as a "Diagnostic Center" by displaying "Error Codes" for ease of troubleshooting.
Gauges
Wash temperature, rinse temperature, wash pressure. Special moisture resistant design.
Wash Tank
Stainless steel with electric, or steam coil heating. Thermostatically controlled, low water protected, sloped to drain 50 gallon capacity.
Rinse Tank
Electric or steam coil heating 208/240 or 480 volt to provide 180°F/190°F hot sanitizing rinse.
Racks
Stainless steel rod, built to match specific washing requirements.



Washer	Automatic washing machine designed to wash all pots, pans and utensils commonly used in baking and cooking operations.
Cabinet	66" wide x 36-1/4" deep x 76-1/2" high. Overall height with door open: 99". Door opening: 28" wide x 28-1/2" high. Constructed of 12, 14 & 16 gauge, stainless steel. All seams tig-welded, cleaned and polished.
Door	Lift-up door type. Two doors, single control, handle. Counter balanced with self-lubricating guides, stainless steel cables on nylon rollers with cable guards to insure tracking. Doors are interlocked with limit switch to prevent machine operation while doors are open. Door construction: 16 gauge, stainless steel.
Recirculating Wash Tank	Heated by one 18 kW 208/240 or 480 Volt electric immersion heater, thermostatically controlled wash temperature and low water protection system. 50 gallons, 14 gauge stainless steel, sloped to drain. Steam heating option available.
Wash Tank Filter	Perforated, stainless steel basket type. Double filter system for increased effectiveness and easy cleaning without emptying wash tank.
Wash Tank Fill Valve	Size 1/2" brass material, solenoid type, automatic.
Wash Tank Drain Valve	Size 1-1/4" brass material, gate type for manual or electrically operated ball valve for automatic option.
Wash Pump	15 hp, 208/240 or 480 volt, 3 phase, 60 cycle. Close coupled; 250 gallons per minute at 35 to 45 psi, mounted on 12 gauge stainless steel formed channel base.
Rotating Wash Hub and Spray Arm Assembly	Water driven, stainless steel spray arm assembly with stainless steel jets, removable end caps and hand operated quick release mechanism for easy cleaning and reassembly. Mounted on stainless steel base.
Sanitizing Rinse Tank	Stainless steel, 10 gallon capacity, with one 18 kW 208/240 or 480 Volt electric booster heater to provide 180°/190° F hot sanitizing rinse. Uses 4.4 gallons per 30-second cycle. Steam heating option available.
Water Supply Valve	Size 3/4" brass material, solenoid type, automatic.
Final Rinse Piping	Stainless steel tubing with brass compression fittings and brass or optional stainless steel full cone rinse jets.
Control & Information Center	120 volt control circuit with push pad operation of power on, stop and short, medium or long wash cycles. A digital display indicates time remaining for each cycle. LED's indicate wash, rinse and unload functions. A buzzer is also included to provide an audible indication of time to unload. A programmable circuit board allows the push pad to be used as a diagnostic center by displaying error codes for ease of troubleshooting. Moisture resistant gauges measure Wash Temperature, Wash Pressure and Rinse Temperature.
Wash Down Spray Hose	Externally mounted rinse spray hose with insulated spray gun handle for easy cleaning and maintenance of machine.
Steam Exhaust Vent	Steam exhaust vent 12-7/8" diameter, consisting of 14 gauge rolled stainless steel, collar for PVC pip connection bolted to the top of the machine. Machine pre-wired with control timer for the addition of a fan.

Optional Exhaust Fan	12" diameter exhaust fan constructed for moisture laden air or other air stream contaminants. 500 CFM @ .5" static pressure. 1/4 hp, 1725 RPM.
Racks	Customized to hold your specific items. Standard bakery racks include (2) utensil racks with (2) hold-down lids and (2) bun/sheet pan racks designed to hold ten pans, constructed of stainless steel rod, tig-welded.
Connections	Water Inlet: 120° F, 3/4" NPT Water Drain and Overflow: 1-1/4" NPT Electrical: Single point connection through knock out on electrical enclosure. Steam Heating Option: 2 each 1/2" NPT connections, 1-wash tank and 1-booster. (1/2" condensate connections provided for wash tank and rinse tank, steam traps and piping by others). Steam Supply Consumption: 105 lbs./hr. @ 15 psi minimum.
Weight	Crated: 1,300 lbs. Uncrated: 1,000 lbs. NOTE: All weights are approximate. Weights will vary depending on the number of options included with the machine.

Electrical Connections

575 voltage available in Canada

Elec. Specs	Running Amps	
	Electric Wash Electric Booster	Steam Wash* Steam Booster
208/60/3	124	39
240/60/3	114	36
480/60/3	58	18

Certifications

NSF, UL and UL Sanitation Listed (all). CUL Listed

Warning

Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, and safety codes and the National Electrical Code.

Note

Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Plumbing Notes

Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) may be needed. (Water PRV is standard on machines with booster.) The PRVs can either be purchased from Champion or obtained locally. Champion does not endorse using on-demand (tankless) water heating systems, as well as PEX and other plumbing materials that may limit water flow, as these could impair machine performance. For optimal results, we recommend using appropriately sized conventional hot water tanks and standard copper water supply lines that adhere to our specifications. Not following these recommendations may void the manufacturer's warranty. Water hardness of 3 grains/US Gal (0.83 Imp Gal) – 5.3 Mg/L or less