

Champion®

The Dishwashing Machine Specialists

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

PP-20

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

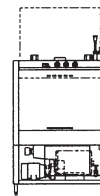
- Heavy-Duty Stainless Steel Construction
- Front-Loading
- External Rinse Hose And Spray Gun
- Self-Contained Water Heating
- Moisture Resistant Control Gauges
- Recirculating Wash Water
- Adjustable Wash And Rinse Cycles
- Removable Dual Filtration System
- Digital Control And Information Center
- Versatile Racking System
- Electric Or Steam Heating
- Precision Engineered Spray Patterns

OPTIONS

Tank Heat

☐ Steam

Lift Door Models:



☐ PP-20



SPECIFIER STATEMENT

Specified unit will be Champion Industries model PP-20 pot, pan and utensil washer. Features include split door design, 7.5 Hp pump motor, 2 pan capacity, push button control and information center, recirculating wash water and 27 second wash/rinse cycle.

1 year parts and labor warranty.

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SPECIFICATIONS

Machine Construction

12, 14, & 16 gauge stainless steel. All seams tig welded.

Split Door

Stainless steel split door design. The top half rises while the lower half folds down to provide a space saving drain table.

Lift Door (optional)

Stainless steel front loading lift door design for easy loading and unloading.

Spray Arm Assembly

Stainless steel spray arm assemblies, with stainless steel jets and quick-release mechanism for easy cleaning and reassembly.

Filter

Perforated, removable, stainless steel basket.

Water Pump

7.5 Hp, 208/240 or 480 volt, 1 phase or 3 phase, 60 cycle with output of 120 gallons per minute at 35 to 45 P.S.I.

Digital Control & Information Center

110 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. Pre-programmed circuit board allows the push pad to be used as a "diagnostic center" by displaying "error codes" for ease of troubleshooting.

Gauges

Special moisture resistant design measures wash temperature, rinse temperature, wash jet pressure.

Wash Tank

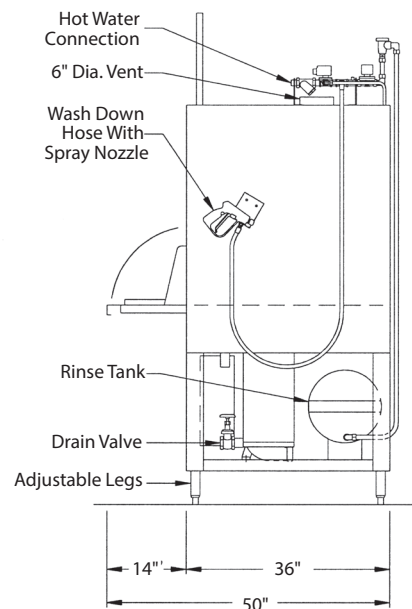
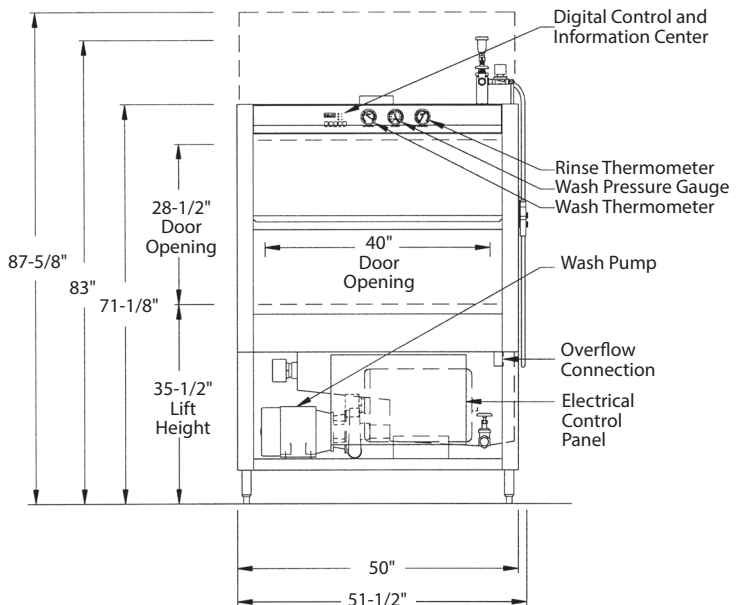
Stainless steel with electric infrared, gas, steam or steam coil natural immersion heaters, thermostatically controlled, low-water protected, sloped to drain with a 36-gallon capacity (27 gallons if infrared gas heated)

Rinse Tank

Stainless steel 12 kW total 208/240 or 480 volt or optional 575 electric booster heaters 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	<p>Split Door: 50" wide x 36" deep x 71-1/8" high. Overall height with door open: 86-1/8". Door opening: 40" wide x 28-1/2" high. Constructed of 16 gauge, stainless steel. All seams continuously welded, cleaned and polished.</p> <p>Lift Door: 50" wide x 36" deep x 73" high. Overall height with door open: 100-3/4". Door opening: 40" wide x 28-1/2" high. Constructed of 12, 14 & 16 gauge, stainless steel. All seams tig-welded, cleaned and polished.</p>
Door	<p>Split Door: Front-loading, split door design for easy loading and unloading. The top half of the door system rises while the lower half folds down to create a space saving drain table. Door is interlocked with limit switch to prevent machine operation while door is open. Door construction: 14 and 18 gauge, stainless steel.</p> <p>Lift Door: Counter balanced with self-lubricating guides, stainless steel cables on nylon rollers with cable guards to insure tracking. Door is interlocked with proximity switch to prevent machine operation while door is open. Door construction: 16 gauge, stainless steel.</p>
Recirculating Wash Tank	Heated by 12 kW total 208/240, 480 or optional 575 volt electric immersion heater, thermostatically controlled wash temperature and low water protection system. 36 gallons (27 gallons if infrared heated), 14 gauge stainless steel, sloped to drain. Infrared gas and steam heating options 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	<p>Split Door: Size 1-1/4" NPT, automatic.</p> <p>Lift Door: Size 1/2" brass material, solenoid type, automatic.</p>
Wash Tank Drain Valve	Size 1-1/4" brass material, gate type for manual or electrically operated ball valve for automatic option.
Wash Pump	7.5 hp, 208/240, 480 or optional 575 volt, 3 phase, 60 cycle. Close coupled; 120 gallons per minute at 35 to 45 psi, mounted on 12 gauge stainless steel formed channel base.
Spray Arm Assemblies	Water driven, stainless steel spray arm assemblies, top and bottom, with stainless steel jets and quick-release mechanism for easy cleaning and reassembly.
Sanitizing Rinse Tank	Stainless steel, 10 gallon capacity, with 12 kW total 208/240, 480 or optional 575 volt electric booster heater to provide 180°/190° F hot sanitizing rinse. Uses 5 gallons per 27 second cycle. Infrared gas and steam coil heating options available.
Rinse Supply Valve	Size 3/4" brass material, solenoid type, automatic.
Final Rinse	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 indicated wash, rinse and unload functions. A buzzer is also included to provide an audible indication when the machine is ready to unload. A pre-programmed 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 spray hose with spray gun for easy cleaning and maintenance of machine.

Steam Exhaust Vent	Steam exhaust vent 6-3/4" I.D., consisting of 16 gauge rolled collar for PVC pipe connection bolted to the top of the machine. Machine pre-wired with control timer for the addition of a fan.
Optional Exhaust Fan	Draft inducer fan side mounted on exhaust duct to extract excess steam after final rinse cycle. 300 CFM @ .05" static pressure. 1/10 Hp, 110 volt motor, 1550 RPM.
Racks	Standard bakery racks include (1) utensil rack with (2) hold-down lids and (2) bun/sheet pan inserts designed to hold (20) pans, constructed of stainless steel rod, mig-welded.
Connections	Water Inlet: 120°F, 3/4" NPT Water Drain and Overflow: 1-1/4" NPT Electrical: Single point connection 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: 95 lbs./hr. @ 15 psi minimum.
Weight	Crated: 1,100 lbs. Uncrated: 850 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	88	21
240/60/3	81	20
480/60/3	42	11
575/60/3	35	11

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