

# Champion<sup>®</sup>

The Dishwashing Machine Specialists

PROJECT: \_\_\_\_\_

ITEM # \_\_\_\_\_ QTY: \_\_\_\_\_

MODEL # \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

## PP-36

### DOOR TYPE POT, PAN AND UTENSIL WASHER



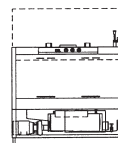
*Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.*

#### STANDARD FEATURES

- Rugged stainless steel construction
- Fresh water sanitizing rinse
- Front-loading, split door design for easy loading and unloading or space saving, lift door design
- Specialized racking system designed to hold your specific items
- External rinse hose and spray gun
- High velocity stainless steel, spray nozzles
- Self-contained water heating by electric, infrared gas or steam
- Moisture resistant control gauges
- Recirculating wash water
- Removable dual filtration system
- Generous 36 pan capacity

#### OPTIONS

Lift Door Models:



☐ PP-36



#### SPECIFIER STATEMENT

Specified unit will be Champion Industries model PP-36 pot, pan and utensil washer. Features include split door design, 15 Hp pump, 36 pan capacity, push button control and information center, stainless steel V jets, recirculating wash water and 5 minute 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.

##### Split Door

Stainless steel, split door design. The top half rises while the lower half folds down to provide a load/unload table.

##### Lift Door

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

##### Spray Arm Assembly

Stainless steel spray arm assemblies with stainless steel jets, removable end caps, and hand-operated quick release mechanism for easy cleaning and reassembly.

##### 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

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

##### Gauges

Moisture resistant gauges measure Wash Temperature, Wash Pressure and Rinse Temperature.

##### Wash Tank

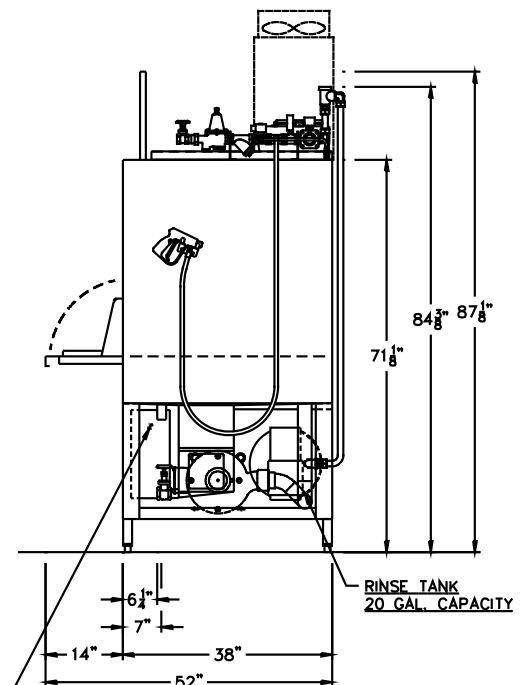
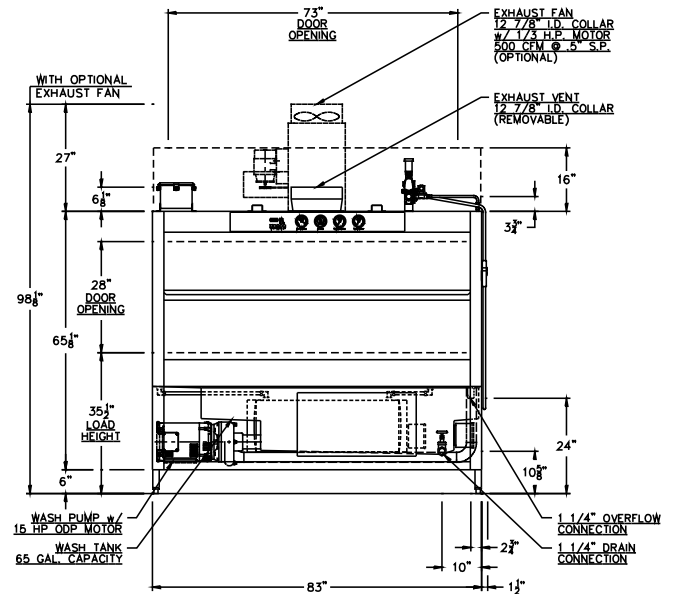
Stainless steel with electric, infrared gas, live steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 65 gallon capacity.

##### Rinse Tank

Stainless steel with 18 kW 208/240 or 480 electric, infrared gas or steam coil booster heater to provide 180°F/190°F hot sanitizing rinse.

##### Racks

Stainless steel rod, built to match specific washing requirements.



<b>Washer</b>	Automatic washing machine designed to wash all pots, pans and utensils commonly used in baking and cooking operations.
<b>Cabinet</b>	<p><b>Split Door:</b> 83" wide x 38" deep x 71-1/8" high. Overall height with door open: 87-1/8" (106-1/2" with optional infrared gas heated rinse tank). Door opening: 74-3/4" wide x 28-1/2" high. Constructed of 12, 14 &amp; 16 gauge, stainless steel. All seams tig-welded, cleaned and polished.</p> <p><b>Lift Door:</b> 83" wide x 38" deep x 73" high. Overall height with door open: 101-1/2" (108-1/4" with optional infrared gas heated rinse tank). Door opening: 74-3/4" wide x 28-1/2" high. Constructed of 16 gauge, stainless steel. All seams tigwelded, cleaned and polished.</p>
<b>Door</b>	<p><b>Split Door:</b> 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: 16 gauge, stainless steel.</p> <p><b>Lift Door:</b> Counter balanced with self-lubricating guides. Stainless steel cables on nylon rollers with calbe guards to insure tracking. Door is interlocked with limit switch to prevent machine operation while door is open. Door construction: 16 gauge, stainless steel.</p>
<b>Recirculating Wash Tank</b>	Heated by one 18 kW 208/240, 480 or optional 575 volt electric immersion heaters, thermostatically controlled wash temperature and low water protection system. 65 gallons, 14 gauge stainless steel, sloped to drain. Infrared gas and steam heating options available.
<b>Wash Tank Filter</b>	Perforated, stainless steel basket type designed for increased effectiveness and easy cleaning without emptying wash tank.
<b>Wash Tank Fill Valve</b>	Size 1/2" brass material, solenoid type, automatic.
<b>Wash Tank Drain Valve</b>	Size 1-1/4" brass material, gate type for manual or electrically operated ball valve for automatic option.
<b>Wash Pump</b>	15 hp, 208/240, 480 or optional 575 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.
<b>Spray Arm Assemblies</b>	Water driven stainless steel spray arm assemblies, with stainless steel jets, removable end caps and hand-operated quick release mechanism for easy cleaning and reassembly.
<b>Sanitizing Rinse Tank</b>	Stainless steel, 20 gallon capacity, with one 18 KW 208/240, 480 or optional 575 volt electric booster heater to provide 180°/190° F hot sanitizing rinse. Uses 12 gallons per 30 second cycle. Infrared gas and steam coil heating options available as well as pumped rinse systems.
<b>Rinse Supply Valve</b>	Size 1" brass material, solenoid type, automatic.
<b>Final Rinse Piping</b>	Stainless steel tubing with brass compression fittings and brass or piping optional stainless steel full cone rinse jets.
<b>Control and Information Center</b>	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 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.
<b>External Rinse Hose</b>	Externally mounted rinse hose for easy cleaning and maintenance of machine.
<b>Steam Exhaust Vent</b>	Steam exhaust vent 12-7/8" diameter, consisting of 14 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

12" diameter stainless steel fan with 12-7/8" collar mounted on washer to extract excess steam after final rinse cycle. 1/4 Hp TEFC or optional wash down duty motor, 120 volt, 1 phase, 1725 RPM, rated 500 CFM at .5" static pressure.

### Racks

Customized to hold your specific items. Standard bakery racks include (1) utensil rack with (2) hold-down lids and (4) bun/sheet pan inserts designed to hold 36 pans, constructed of stainless steel rod, mig-welded.

### Connections

Water Inlet: 120 °F, 1" 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: 170 lbs./hr. @ 15 psi minimum.

Natural or Propane Gas Heating Option: 1/2" NPT 120,000 BTU/hr. @ 1/2 lb. pressure maximum infrared gas is a "pumped rinse."

### Weight

Crated: 2,000 lbs. Uncrated: 1,600 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	Infrared Gas Wash** Infrared Gas Booster
208/60/3	140	40	40
240/60/3	129	38	38
480/60/3	66	20	20

### 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