

The logo for Champion, featuring a solid black horizontal bar above the word "Champion" in a bold, sans-serif font. A registered trademark symbol (®) is located at the top right of the word.

The Dishwashing Machine Specialists

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*--photography available--*

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**CHAMPION® RECEIVES TWO 2010 KITCHEN INNOVATIONS AWARDS FOR  
HEAT RECOVERY WITH TEMPSURE AND E2 SERIES FLIGHT WITH QUAD RINSE**


*Winning Technologies to be displayed at National Restaurant Association Show,  
May 22-25, 2010, Booth 4412*


**CHICAGO, IL (May 22-25, 2010)** – **Champion® Industries**, manufacturer of a full line of premier commercial ware washing systems for over 100 years, proudly accepts two Kitchen Innovations (KI) 2010 Awards presented by the National Restaurant Association for its Heat Recovery with TempSure technology and new  flight machine. These award-winning innovations will be displayed at the National Restaurant Association Show, May 22-25, in the Kitchen Innovations Pavilion, and in Champion's booth #4412, at Chicago's McCormick Place. The recipients of the KI award are judged by an independent panel of judges and are found to be among the most innovative foodservice technology and equipment available.

**Heat Recovery with TempSure** offers the most sustainable heat recovery system with guaranteed temperature control. The innovative technology delivers significant energy savings and is available on Champion's multi tank flight machines. Featuring a low profile design placed on top of machine, the panels are easy-to-access, making the system easy to clean.

Champion's Heat Recovery System increases incoming water temperature from 60F to 110F with no need for a hot water heater. The durable system consists of a heat flow control that works proportionately to the heat available, thus increasing the efficiency of the system. The Heat Recovery System traps rising waste heat, steam and radiant heat from the machine to heat incoming water.

**TempSure** works in conjunction with Champion's Heat Recovery System to guarantee water temperatures. It controls the airflow through the unit to extract heat from the machine as it becomes available without taking conditioned air from the kitchen. It also continually monitors the outlet temperature from the heat recovery unit, automatically making adjustments to ensure the proper temperatures are reached in the final rinse. Champion's TempSure technology includes a pre heat for the heat recovery unit, so unlike traditional units, there is no wait time on initial start up.

 **Flight Machines** offer the lowest water consumption in the industry with rates as low as 84 gallons per hour. Its patented Quad Rinse System combines the highest production capacity of over 19,000 dishes per hour, with the lowest energy and water usage into one machine.

With three operational modes; Eco Clean, Express Clean and Extended Clean, the  is the most versatile, energy efficient and economical flight machine in the industry. The Eco Clean, (energy saver mode), has the lowest water consumption at 84gph for approximately 13,000 dishes per hour, while Express Clean has the highest capacity of over 19,000 dishes per hour with a water consumption of 134gph. Extended Clean is also included for extra soiled wares.

Quad Rinse is the only system in the industry that proportionately links the amount of hot water used, with the different conveyor speeds to save water and energy, and greatly reduce operating costs

“We work diligently on our patented technologies to help our customers save money and energy, and we’re happy to be recognized by such a prestigious organization,” says Erik S. Nommsen, president. “These awards prove that others in the industry appreciate and support Champion innovations and we could not be more proud.”

A group of experts comprised the nine-person judging panel that selected the recipients of the 2010 Kitchen Innovations Award. All of the award recipients will be showcased in live, interactive demonstrations throughout the Kitchen Innovations pavilion.

## **ABOUT CHAMPION INDUSTRIES**

Champion Industries is a division of the Ali Group based in Winston-Salem, NC. Champion manufactures an array of versatile commercial dishwashing equipment ranging from under counter machines to single-rack door machines, rack conveyor machines and upright conveyor/flight machines. Other products include powered soak sinks and pot and pan washing systems. The Company’s ability to customize products, makes Champion the preferred brand for food service operations of all sizes - from coffee houses and restaurants to hospitals, schools and other institutions.

In the past 12 months Champion’s innovative products have saved over 145 million gallons of water, 38 million kilowatts of energy and over \$5 million in utility savings. With over 100 years experience in designing and building standard and custom dishwashers, Champion and its employees are dedicated to excellence in engineering, manufacturing and customer service, and are proud to say their products are 100% built in North America.

For more information on Champion Industries call toll free 800-532-8591, or visit <http://www.championindustries.com>.

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