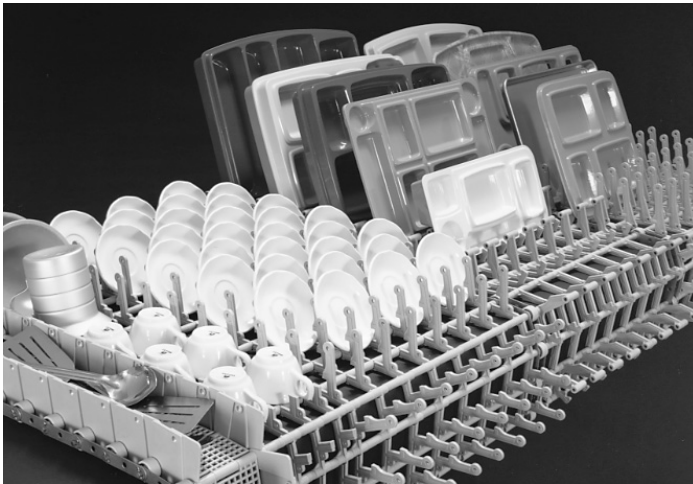


W-6

Upright 60" Conveyor
Dishwashing Machine

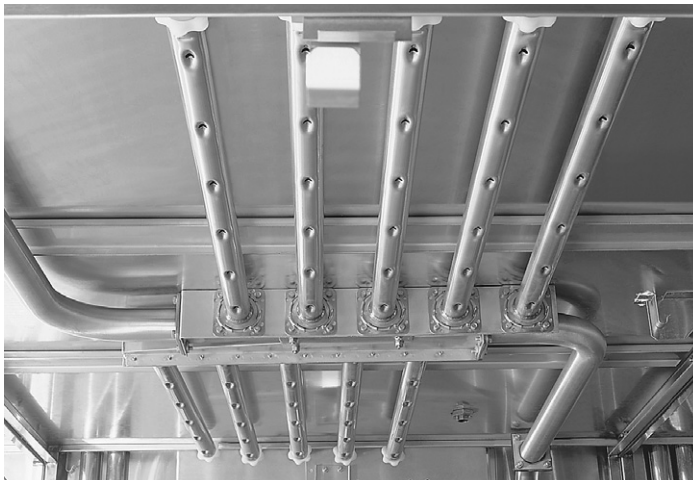


W-6 is more than just the world's highest production dishwasher!



The W-6 is the highest production dishwashing machine available anywhere. Yet it is as simple to operate, clean and service as the smallest Champion undercounter dishwasher.

Versatile belt configuration and multi-clearance spray system meet the toughest demands of the flight kitchen or the highest-volume dishroom.



W-6

Upright 60" Conveyor
Dishwashing Machine

Champion[®]

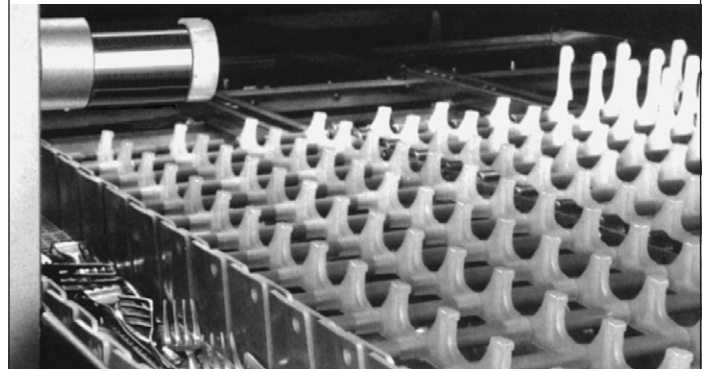
The Dishwashing Machine Specialists

Champion Options and Accessories

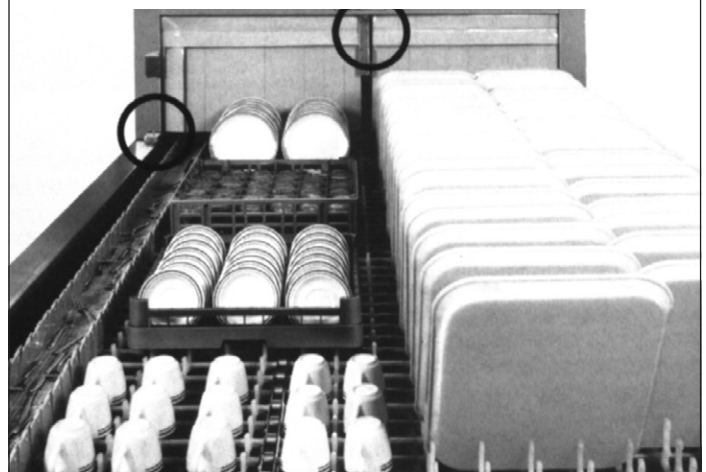
- Auto fill with drain interlock
- Belts: flat, cup, thermal trays, silverware (with or without riser), belts with upper rod, and any combination
- Blower-dryer, steam (requires minimum 11' unload)
- Blower-dryer, dual height (for machine with dual clearance spray system)
- Champion steam boosters (built-in): 40°F – 70°F rise.
- Cold water thermostat (for prewash)
- Conveyor, variable speed
- Doors, 1-piece lift-out for low ceiling installations
- External scrap bucket on 8' wash and/or rinse tank
- Final rinse spray system for deionized water resulting in spotless glasses and silverware (customer-supplied deionized water)
- Insulated hoods, insulated lower panels
- Isolation switches for motors
- Split unload section (for shipping)
- Steam pressure regulating valve (unmounted)
- Spray nozzle located directly above silverware belt for prewash, wash and power rinse tanks (for combination belt with silverware belt on side)
- Water pressure regulating valve (mounted) (standard with built-in booster)



Dual height blower-dryer. Assures effective drying for every size ware.



Powerful wash and rinse spray nozzle for silverware belt. Effectively cleans silverware and utensils.



Dual height electric eye switches. Prevents tall ware from entering low side of machine.

W-6

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Dishwashing Machine

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The Dishwashing Machine Specialists

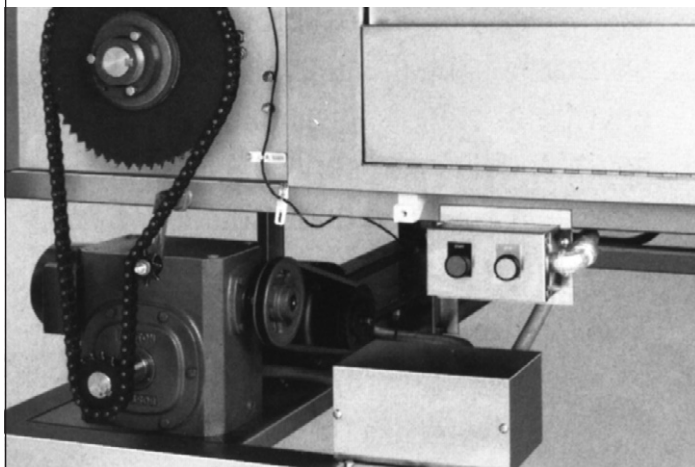
Standard Features



External scrap bucket with lift-out screens allow you to clean tanks while machine is operating.



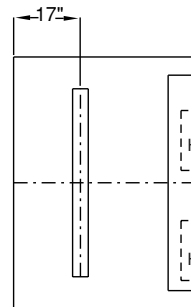
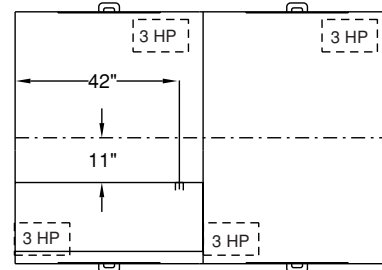
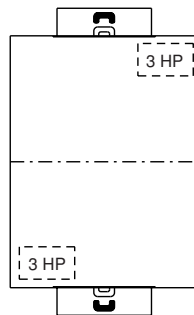
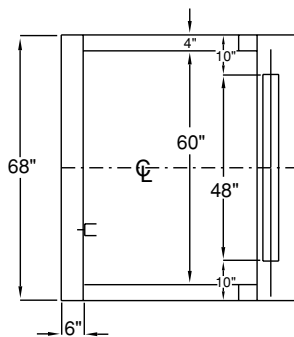
Dual tank heating system with stainless steel coils or injectors provide extra protection and reliability.



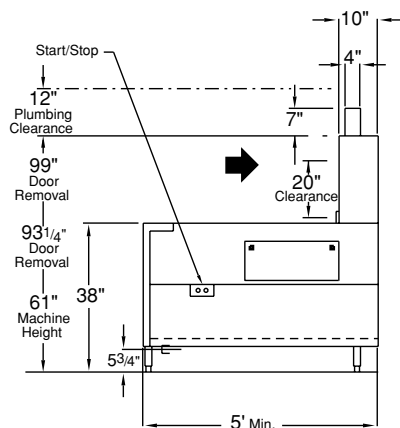
**Heavy-duty drive system.
Standard start-stop station.**

- Access doors on both sides of hood
- Access doors on end and side of machine for quick access and service
- All-purpose 58"-wide peg belt
- Automatic tank fill
- Chemical dispensing equipment connection provisions
- Chrome-plated piping (above top of machine)
- Convenient 140°F water connection
- Common drain
- Common electric connection
- Common steam connection (separate connection required for optional blower-dryer)
- Control 120-volt circuit
- Conveyor drive motor, heavy-duty 1-Hp
- Door safety switches on all inspection doors
- Electric eye conveyor shut-off switch on unload end (with start switch)
- Enclosure panels on all four sides
- Energy sentinel (idle pump shut-off)
- Heavy-gauge stainless steel construction
- Low-water tank heat protection
- Prewash, wash and rinse dual pump motors, 3-Hp each
- Push-button start-stop station on load and unload end (2)
- Tank heat: choice of steam coil or steam injector
- Top-mounted control console, easy to reach
- Rinse saver – economical energy system
- Spray system: single height or dual height to accommodate large and small ware with optional clearances of 18", 12", or 10"
- Vent openings with 7" stainless steel stacks and locking dampers – both ends
- External scrap bucket on 4' prewash
- Wash spray system – quick release all SST spraypipes with removable end plugs

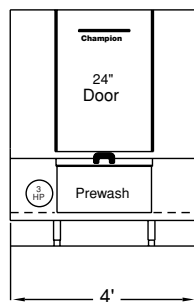
Basic Machine with one (1) 4-foot Prewash U



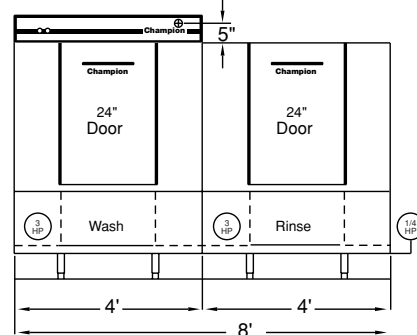
Plan View



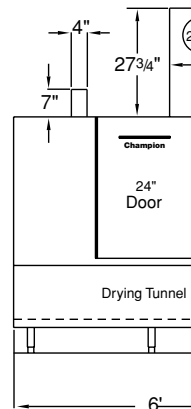
A-Load



B-Prewash



C-Wash/Rinse



Drying Tu

Front View

Shipping weight: **500 lbs./ft.**
Height to remove doors: **104"**

DETAILED SPECIFICATIONS

Design and Construction: The W-6 is a fully-automatic dishwashing machine consisting of four modular sections: load, prewash, wash-rinse and unload. This machine is constructed entirely of heavy-gauge stainless steel. The stainless steel angle frame provides a rigid, heavy-duty support for internal components, tanks and hoods, enhancing the reliability and extending the service life of the machine.

Tanks: Prewash, wash and power rinse units each have dual tanks which extend the full length and width of the spray areas. Removable, heavy-duty refuse screens cover each tank to keep water fresh and clean. Spacious access doors with cold handles are positioned on each side of the prewash, wash and power rinse units allowing easy access for cleaning. Each tank has a stainless steel skim-type overflow tube, and strainers protect the pump suction inlet and drain outlet.

Pumps and Motors: The pumps provide high-pressure recirculating spray. Each drip-proof pump motor is wired through a magnetic contactor and has thermal overload.

Built-in Booster Heater: An optional steam booster heater provides 180°F final rinse water (minimum inlet temperature 110°F). The boosters, which are mounted inside the frame of the machine, are completely interwired and interplumbed with the machine.

Energy Sentinel: The standard "energy sentinel" automatically operates the pumps only when ware is present in the machine. An electric beam located at the entrance of the prewash starts the pumps.

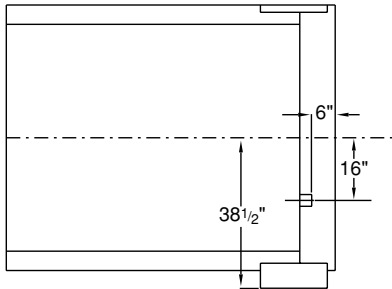
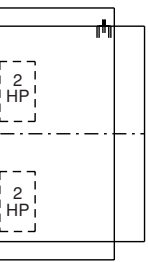
Spray System:

Prewash, Wash and Rinse: The prewash, wash and power rinse units have two sets of stationary upper and lower stainless steel spray arms providing "water knife" cleaning action across every surface of the ware. The spray arms are interchangeable and feature easily removable end caps for fast, thorough cleaning.

Due to an ongoing value analysis program at Champion, specifications in this catalog are subject to change without notice.

Champion Industries, Inc., P. O. Box 4149, Winston-Salem, NC 27115 • 336/661-1556 • Fax: 336/661-1979 • www.championindustries.com

Unit

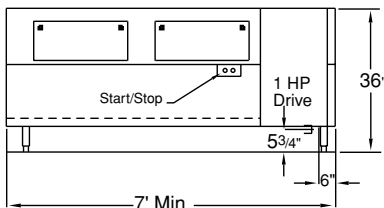
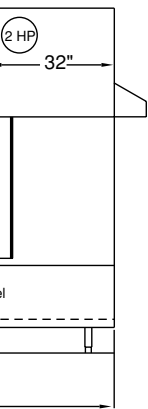


Dimensions and connections vary depending on length of unload section.

Plumbing Notes: Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) are needed (water PRV is standard on machines with built-in booster). The PRVs can either be purchased from Champion or obtained locally.

Warning: Plumbing and electrical connections should be made by qualified workmen who will observe all the applicable plumbing, sanitary, 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.



D-Unload

unnel

QUICK FACTS

Capacities

Dishes per hr.	24,000
Conveyor Speed (ft./min.)	9.5
Wash tank (gal.)	54

Motor horsepower

Drive	1
Prewash - 4'	2 x 3
Wash	2 x 3
Rinse	2 x 3

Water consumption

Gallons per hour (max. use)	852
Maximum drain flow (gpm)	45

Temperatures °F

Wash (Min.)	150
Rinse (Min.)	160
Final Rinse (Min.)	180

Heating

Steam (lbs. per hr. required at 15 psi flow pressure)	375
Steam booster (lbs. per hr. required for 40° rise)	450
Steam booster (lbs. per hr. required for 70° rise)	700

Venting*

Load end (minimum cfm)	600
Unload end (minimum cfm)	1350

*With blower-dryer, increase ventilation by 1200 cfm

BASIC CONFIGURATION INFORMATION

- Minimum machine without blower-dryer: A5, C8, D7 = 20'
- Minimum machine with blower-dryer: A5, C8, D13 = 26'
- W-6 is available with the C8 section only.
- Load section minimum length is 5'
- Unload section minimum length is 7' without blower-dryer, and 13' with blower-dryer.
- A B4 Prewash Unit is recommended.
- W-6 may have more than one B or C sections.

EcoRinse: This unique feature captures and recirculates the final rinse water. The water is circulated at 170°F through quick release stainless steel spray arms.

Final Rinse: Fresh 180°F sanitizing spray is distributed through upper and lower spray arms which extend across the full width of the conveyor.

Rinse Saver: The standard rinse saver device conserves water and heating energy by operating the final rinse only when ware is present in the final rinse area.

Tank Heating and Filling System: The "power on" switch automatically fills the prewash, wash and rinse tanks to proper level and turns on the wash and rinse tank heaters and the optional booster heater. Tank temperatures are maintained at the proper level by thermostatically controlled steam coils or steam injectors.

Upright Conveyor Belt: The standard all-purpose peg belt is designed to accept dishes, cup and glass racks, and food service utensils. The belt is constructed of molded plastic links on stainless steel cross rods. To withstand heavy use, the center supports extend the entire length of the conveyor. A standard electric eye shutoff switch stops the conveyor when ware reaches the end of the unload section. For operator safety the conveyor is restarted by using the standard start/stop station located at either end of the machine.

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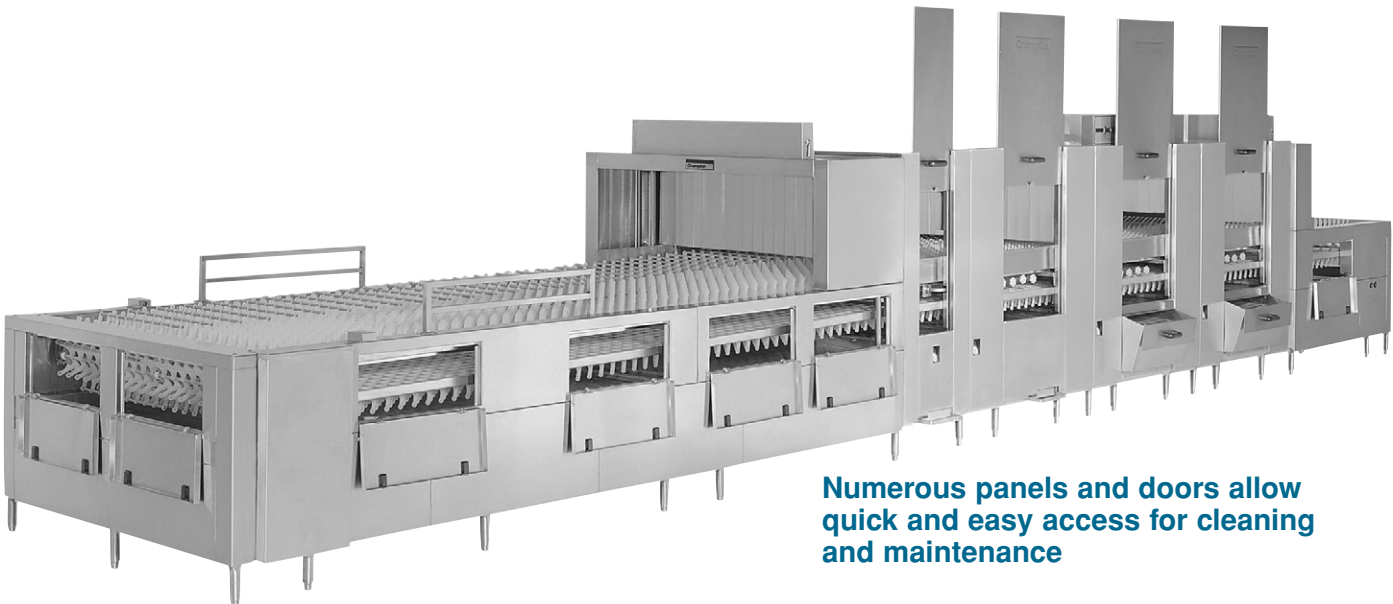
The Dishwashing Machine Specialists



Internal scrap baskets on
load and unload ends
facilitate cleaning



Insulated panels
save energy and
ensure quiet
operation



Numerous panels and doors allow
quick and easy access for cleaning
and maintenance

