The Dishroom Solution Specialists
Over 120 years of experience in the commercial dishwasher business has earned Champion the reputation of “The Dishwashing Solution Specialist.” Today, Champion remains devoted to excellence – in products, manufacturing, sales and service.

Champion has ENERGY STAR® qualified dish machines in all categories. Over the last century, we’ve perfected every single application and installation requirement for dishwashers... undercounters, doors, racks, flights, conveyor systems, accumulators, disposal, drying of trays... you name it and we’ve provided the most efficient solution. From the smallest glasswasher to the most complex flight machine capable of efficiently cleaning and sanitizing 15,000 wares per hour, it pays to work with Champion.

Champion Industries, Bi-line Conveyor Systems and Trysis Waste Management Systems combine to provide a truly integrated approach to warewashing, ware handling and waste reduction solutions.

Whether you need a large capacity flight-type dishwasher or a compact undercounter dishwasher, Champion can engineer a complete dish handling solution to meet all your needs.

Champion Industries
3765 Champion Blvd. | Winston-Salem, NC 27105
Tel: 336.661.1556 | Fax: 336.661.1979
ChampionIndustries.com

an Ali Group Company

The Spirit of Excellence
UNDERCOUNTERS

These compact, efficient and versatile undercounter dishwashing machines are perfect for bars, nursing homes, churches and other small commercial kitchens. We offer ENERGY STAR® qualified High Temperature undercounter machines and Low Temperature undercounter models that operate quietly with double-wall construction and feature door openings that can accommodate large wares and trays.

GLASSWASHERS

The ideal solution for bars and tight spaces, our line of glass washers clean and sanitize up to 2,000 glasses per hour. Both the rotary and pass-through models provide up to 12 inches of clearance for taller stemware. The three-pump injection system provides precise chemical dispensing while the upper and lower wash/rinse arms produce sparkling clean glasses every time.

INTERNATIONAL MACHINES

WASTE HANDLING / SSG & EXTRACTOR

TrisyS by Champion waste handling system equipment options with maximum flexibility, perfect for bars, nursing homes, churches and experience in the foodservice industry to help you find the right machines for your dishroom.

Sales and Support
Visit our website at Championindustries.com. Click on your area on the map for a service representative in your area. Contact us directly at 800.858.4477 or via fax at 336.661.1660.

Our Representatives are a well-respected part of our team and have extensive knowledge and experience in the foodservice industry to help you find the right machines for your dishroom.

SSG Slow Speed Grinder
Slow speed grinding utilizes low speed and high torque from a dual shaft shredder. Processes up to 1,250 lbs. food waste/hour resulting in an 8:1 reduction in food waste volume. Simple connection to new or existing trough systems and controlled by an intuitive touchscreen controller. Closed-coupled or remote applications. Extractor separates water from food waste and features an automated wash-down cycle aiding in cleaning. When compared to a traditional pulping system, the SSG offers:

- 80% reduction in installation costs
- 60% reduction in power consumption
- 60% reduction in water usage
- 60% reduction in food waste volume
- 60% reduction in water consumption
- » 60% reduction in power consumption
- » 60% reduction in installation costs
- » 50% reduction in water usage
- » 50% reduction in food waste volume
- » 50% reduction in water consumption

An 8:1 Reduction in Food Waste Volume

SSG Slow Speed Grinder

- High temperature. Door type dishwashing machine with built-in booster heater. Field convertible. 55 rack/hour. 8.9 gallon wash tank. 0.48 gal/rack water consumption. 60 second cycle.
- High temperature. Overflow type undercounter with built-in booster heater. Field convertible. Auto clean and fill Sentry. 30 rack/hour. 0.84 gal/rack water consumption. 60 second cycle. 14.5” door opening clearance.
- Low temperature. Built-in booster. Up to 24 racks/hour. 3 time cycle options. 0.76 gal/rack water consumption.
- Low temperature. Built-in booster. 25 racks/hour. 114 second cycle time. 1.8 gal/rack water consumption.
- High temperature. Built-in booster heater. 40 racks/hour. 90 second cycle time. 0.78 gal/rack water consumption.
- High temperature. Heat recovery. Built-in booster. Up to 24 racks/hour. 3 time cycle options. 0.76 gal/rack water consumption.

CG4/CG6
Pass-through conveyor type glasswasher. 2,000 glasses/hour. 2.8 gallon hot water initial fill. Cold water final rinse. 10.25” clearance. Two splash curtains.

CG
Rotary type fully automatic glasswasher. 1,200 2.5” glasses/hour. 1 gallon hot water Initial fill. Cold water final rinse. 12” clearance. Splash curtain. Storage area.

UH330ADA
ADA compliant space-saving height of 29-7/8”. High temperature. Heat recovery. Built-in booster. Up to 30 racks/hour. 3 time cycle options. 0.76 gal/rack water consumption.

UH230B
High temperature. Built-in booster heater. 40 racks/hour. 90 second cycle time. 0.78 gal/rack water consumption.

UH330B
High temperature. Heat recovery. Built-in booster heater. 40 racks/hour. 90 second cycle time. 0.76 gal/rack water consumption.

UH130B
High temperature. Built-in booster heater. 25 racks/hour. 114 second cycle time. 1.8 gal/rack water consumption.

UL130
Low temperature.

CG4/CG6
Pass-through conveyor type glasswasher. 2,000 glasses/hour. 2.8 gallon hot water initial fill. Cold water final rinse. 10.25” clearance. Two splash curtains.

CG
Rotary type fully automatic glasswasher. 1,200 2.5” glasses/hour. 1 gallon hot water Initial fill. Cold water final rinse. 12” clearance. Splash curtain. Storage area.

UH110E
High temperature, overflow type undercounter with built-in booster heater. Smart display. Solid state controls. Automatic pumped drain. Advanced service diagnostics. Auto clean and fill Sentry. 30 rack/hour. 0.84 gal/rack water consumption. 120 second cycle. 14.5” door opening clearance.

I44 PRO VHR
High temperature. 209 racks/hour. 17 gallon wash tank. 0.48 gal/rack water. Top mounted HMI user interface with proactive maintenance software. Programmable delime function. Proportional rinse. Anti-jam drive system. Saves $5,000 in wash tank and rinse water heating cost.

I44 PRO
High temperature. 209 racks/hour. 17 gallon wash tank. 0.48 gal/rack water. Top mounted HMI user interface with proactive maintenance software. Programmable delime function. Proportional rinse. Anti-jam drive system.

I44 PRO VHR
High temperature. 209 racks/hour. 17 gallon wash tank. 0.48 gal/rack water. Top mounted HMI user interface with proactive maintenance software. Programmable delime function. Proportional rinse. Anti-jam drive system.

UH3100
High temperature. Door type dishwashing machine with built-in booster for 40” or 70” rise. Field convertible. 55 rack/hour. 8.9 gallon wash tank. 0.9 gal/rack water consumption. 60 second cycle.

UH2000
High temperature. Door type dishwashing machine with built-in booster heater. Field convertible. Auto clean and fill Sentry. 30 rack/hour. 0.84 gal/rack water consumption. 60 second cycle.

UH110E
High temperature, overflow type undercounter with built-in booster heater. Smart display. Solid state controls. Automatic pumped drain. Advanced service diagnostics. Auto clean and fill Sentry. 30 rack/hour. 0.84 gal/rack water consumption. 120 second cycle. 14.5” door opening clearance.
ION SCALE PREVENTION

The Champion ION is a non-magnetic, non-sacrificial unit, that controls scale without adding anything to the water. It comes in varying size models and acts as a catalytic water conditioner that creates a soft calcium carbonate crystal. By doing so the ION extends the life of equipment: components damaged by scale, allowing optimal performance. Say goodbye to de-liming agent as those dollars are returned back into the food service operation.

ION Technology by Champion

Upon entering, ION’s water experiences a pressure drop and turbulent flow causing dissolved carbon dioxide (CO2) to become a gas in the water. The pressure drop changes the chemical characteristics of the water, producing a “saturated” condition. As the saturated water travels in the ION housing, the core promotes the growth of scale crystals. However, the force of the water passing through the ION keeps the core free of scale. The crystals are then carried out of the unit suspended in water. In essence, ION takes existing total dissolved solids (TDS) and, through the processes of epitaxial nucleation and lattice matching, converts a portion of the TDS to suspended solids. That portion of the TDS that is converted to suspended solids protects the equipment from the growth of scale. The crystals stay suspended within the system and are discharged when the water exits the system.

The equipment stays clean and the scale goes down the drain. ION works with nature to prevent scale from growing on your equipment.

RACK CONVEYORS

Champion Rack Conveyors facilitate high volume dishwashing in dishrooms with limited space. Our PRO Series rack conveyors incorporate all the latest technological advances, including the Prodigy series HMI interface with proactive maintenance software.

ION SCALE PREVENTION

The pulpers are free standing self-contained units designed to process food, paper and other waste into a semi-dry pulp for disposal.

WASTE HANDLING / PULPING SYSTEMS

Pulleys are free standing self-contained units designed to process food, paper and other waste into a semi-dry pulp for disposal.

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FLIGHT & CIRCULAR CONVEYORS

Flight
Champion Flight Machines Dishwashers offer high-production foodservice operations the efficiency they need. These machines feature electronic sensors that provide energy savings by shutting down the pump when in idle and can easily handle over 15,000 dishes per hour.

E-Series 29" Conveyor EUCCW Series
E-Series 24" SlimLine EUCCW Series
60" Conveyor Flight W-6

POT / PAN WASHERS

Champion offers a complete line of durable pot, pan, utensil and rack washers engineered to provide years of dependable service.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>PP3</td>
<td>Pot and Pan Soak Sink</td>
</tr>
<tr>
<td>PP12-PT</td>
<td>Pot, pan and utensil door type washing system, 20 racks/hour</td>
</tr>
<tr>
<td>PP20-PT</td>
<td>No heat horizontal loading tray dryer, 1800 trays/hour</td>
</tr>
<tr>
<td>EUCCW4</td>
<td>29&quot; upright flight conveyor, 9,965 dishes/hour, 6.3 feet/minute conveyor, 58 gal/hour water consumption</td>
</tr>
<tr>
<td>EUCCW6</td>
<td>13,445 dishes/hour, 8.5 feet/minute conveyor, 57 gal/hour water consumption</td>
</tr>
<tr>
<td>EUCCW8</td>
<td>15,027 dishes/hour, 9.5 feet/minute conveyor, 58 gal/hour water consumption</td>
</tr>
<tr>
<td>EUCCW4</td>
<td>29&quot; upright SlimLine flight conveyor, 10,472 dishes/hour, 8.0 feet/minute conveyor, 115 gal/hour water consumption</td>
</tr>
<tr>
<td>EUCCW6</td>
<td>13,221 dishes/hour, 10.1 feet/minute conveyor, 48 gal/hour water consumption</td>
</tr>
<tr>
<td>EUCCW8</td>
<td>16,495 dishes/hour, 12.6 feet/minute conveyor, 141 gal/hour water consumption</td>
</tr>
</tbody>
</table>

ACCUMULATOR

Bi-Line Conveyors specialize in creating custom innovative solutions in automated soiled ware transportation for the foodservice industries. Our equipment is built to the highest quality and we are able to handle any situation. See our Tray and Trayless Conveyors Options and Testimonials on our website: ChampionIndustries.com.

PP12-PT
No heat horizontal loading tray dryer. Washable air filters. Two 3 HP motors and tray accumulator limit switch. 1800 trays/hour.

PP-10
Pot, pan and utensil washer. 10 pan capacity. 5 minute wash/rinse cycle.
Front-loading, split door design.
Additional lift door and split door models available.

PP-20
Pot, pan and utensil washer. 20 pan capacity. 5 minute wash/rinse cycle. 36 gallon water capacity.
Front-loading, split door design.
Additional lift door and split door models available.

PP3 Taskmaster
Power wash sink system. 3 HP motor. Left or right hand operation.
Factory authorized startup.
Optional Champion ION scale prevention system.

PP-28
Pot, pan and utensil door type washing system. 25 racks/hour. 3.3 gal/rack water consumption. 2 to 5 minute wash cycle. 3 HP motor. Factory authorized startup. Optional Champion ION scale prevention system.

E-CC

Biline Accumulator
Photo eye safety switch. Adjustable speed control. Stainless steel window frame, lights and table at drop-off window.
Simple bolt-up installation. Load carry of carriers is 100lbs each. Tray or trayless application.