



Champion[®]

The Dishwashing Machine Specialists

 DISHROOM
SOLUTION
SPECIALISTS

PRODUCT LINE

UNDERCOUNTERS

These compact, efficient and versatile undercounter dishwashing machines are perfect for small commercial applications.

We offer ENERGY STAR® qualified High Temperature and Low Temperature undercounter models that operate quietly with double-wall construction and feature door openings that can accommodate large wares and trays.

UH130B	UH140B	UH330B	UH330ADA
UH 130B Max	UH230B	UL130	



UH130B

High temperature. Built-in booster heater. 25 racks/hour. 141 sec cycle time. 1.8 gal/rack water consumption.

UL130 Low temperature.

UH130B Max

Multi-Level Racking System. High temperature. Built-in booster heater. 12 racks/hour. 288 sec cycle time. 0.83 gal/rack water consumption.

UH140B

High temperature. Freshwater Rinse. Built-in booster heater. 30 racks/hour. 120 sec cycle time. 0.84 gal/rack water consumption.

UH230B

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

UH330B

High temperature. Heat recovery. Built-in booster. Up to 24 racks/hour. 3 time cycle options. 0.76 gal/rack water consumption.

UH330ADA

ADA compliant space-saving height of 29-7/8" High temperature. Heat recovery. Built-in booster. Up to 24 racks/hour. 3 time cycle options. 0.76 gal/rack water consumption.

GLASSWASHERS

The ideal solution for high-volume glassware, our line of glass washers clean and sanitize up to 2,000 glasses per hour. The rotary model provides 12" of clearance for taller stemware, and the pass-through provides 10" with an option for 12". The three-pump injection system provides precise chemical dispensing while the upper and lower wash/rinse arms produce sparkling clean glasses every time.

CG	CG4/CG6
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CG4/CG6

Pass-through conveyor type glasswasher. 2,000 glasses/hour. 2.8 gal 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. 3 gal hot water initial fill. Cold water final rinse. 12" clearance. Splash curtain. Storage area.

RACK CONVEYORS

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

Single Tank Models	Dual Tank Models
44 PRO	64 PRO
54 PRO*	86 PRO
66 PRO	86 PRO FF
66 PRO FF	100 PRO-HD
76 PRO*	HR and Ventless options available for all rack machines in Steam or Electric).
76 PRO FF*	
80 PRO-HD	
90 PRO HD*	*Not available in VHR with 33BD.



PRO90B

Available as a loader and unloader. Fits high-volume operations. Chain conveyor lifts for easy cleaning. Easily handles 18"x26" sheet pans.



44 PRO

High temperature. 209 racks/hour. 17 gal wash tank. 0.48 gal/rack water. Top-mounted HMI interface with PROactive maintenance software. PROgrammable delime function. PROportional rinse. Anti-jam drive system. Factory-authorized startup.

44 PRO VHR

High temperature. 209 racks/hour. 17 gal wash tank. 0.48 gal/rack water. Top-mounted HMI 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. Factory-authorized startup.

64 PRO

High temperature. 348 racks/hour. 21 gal wash tank. 0.45 gal/rack water consumption. Top mounted HMI Interface with proactive maintenance software. PROgrammable delime function. PROportional rinse. Anti-jam PROgressive drive system. Available options: Heat Recovery, multiple prewash sizes, and much more. Factory-authorized startup.

33BD

Champion is also the only manufacturer offering a ventless rack system combining steam tank and booster heat with a steam blower dryer option. Delivers improved drying results for plastic wares in facilities.

DOOR TYPES

Champion Commercial Door Type Machines preserve space, water, chemicals and energy while producing sparkling clean dishes. These machines are available in both low temperature and high temperature models that can be easily converted from straight through to corner operations.

DH6000	DH6000 VHR	DH6000T
DH6000T VHR	DH3000	DL2000



Corner Installation Example Shown



DH6000

High temperature. Up to 60 racks/hour. 1, 2, 4 & 6 minute cycles. 0.73 gal/rack water consumption. NSF Pot & Pan rated. Touchscreen interface with proactive maintenance software, timer and sleep mode. Factory authorized start up.

DH6000T Tall hood with 27" extended clearance.

DH6000T VHR

Ventless heat recovery high temperature, high hood with cold water feed only. 27" extended clearance. Up to 45 racks/hour. 1, 2, 4 & 6 minute cycles. 0.74 gal/rack water. NSF Pot & Pan rated. Touchscreen interface with proactive maintenance software, timer and sleep mode. Factory-authorized startup.

DH6000 VHR

Standard height clearance machine.

DH3000

High temperature 55 racks/hour. 0.76 gal/rack water consumption. 60 sec cycle time. Rinse Sentry. Factory-authorized startup.

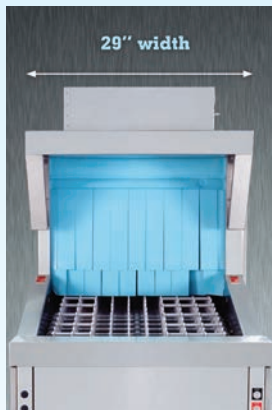
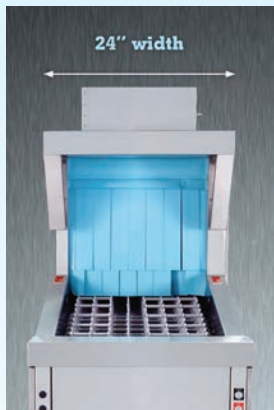
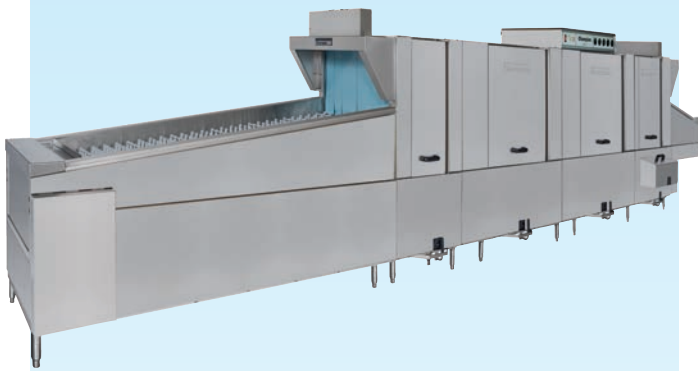
DL2000 Low temperature. 40 racks/hour. 0.93 gal/rack water consumption. 90 sec. cycle time. Factory-authorized startup.

FLIGHT MACHINES

Flight

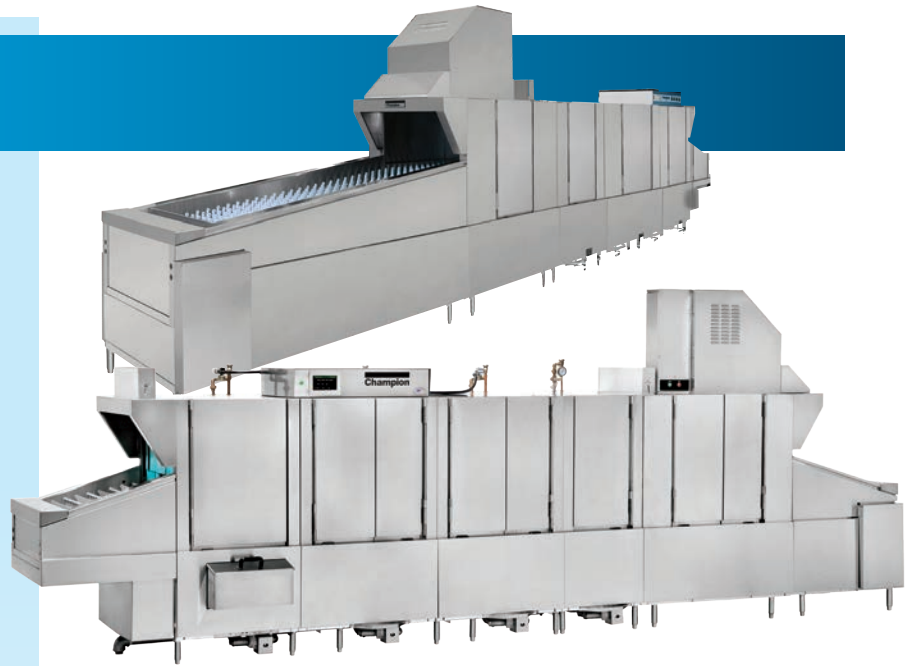
Champion Flight Machines Dishwashers offer high production foodservice operations the efficiency they need. These machines feature electronic sensors that provide energy savings by shutting down the pump when idle and can easily handle over 15,000 dishes per hour.

PRO Flight 29" Conveyor	PRO Series
PRO Flight 24" Slim	PRO Series
E-Series 29" Conveyor	EUCCW Series
E-Series 24" SlimLine	EUCC Series



Why Does SlimLine Matter?

Champion's 24" inch wide SlimLine Flight Machine is perfect for tight footprints in your warewashing space. It accommodates full sheet pans as they go in horizontally. The SlimLine series is also a fantastic water saver, using 10/gph less than EUCCW.



PRO Flight 4, 6, & 8

Powered by the new cOS 2.0 with a stunning 8" touchscreen display.

The PRO Flight Series now includes automatic drains, automated delime function, on-board service diagnostics, and active operator guidance.

Throughput specifications remain the same from the E-Series.

Available in wide (29") or slim (24") belt configurations.

EUCCW4

29" upright flight conveyor. 9,965 dishes/hour. 6.3 feet/minute conveyor. 58 gal/hour water consumption.

EUCCW6 13,445 dishes/hour. 8.5 feet/minute conveyor. 57 gal/hour water consumption.

EUCCW8 15,027 dishes/hour. 9.5 feet/minute conveyor. 58 gal/hour water consumption.

EUCC4

29" upright SlimLine flight conveyor. 10,472 dishes/hour. 8.0 feet/minute conveyor. 115 gal/hour water consumption.

EUCC6 13,221 dishes/hour. 10.1 feet/minute conveyor. 48 gal/hour water consumption.

EUCC8 16,495 dishes/hour. 12.6 feet/minute conveyor. 141 gal/hour water consumption.

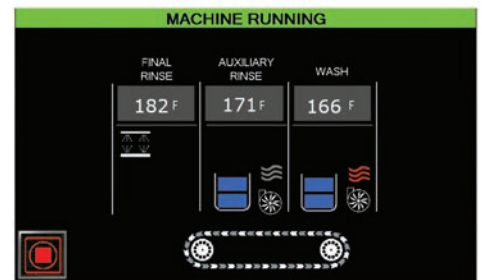


Sprocket System

Champion's stainless steel sprocket system is designed to extend the life of the conveyor belt. The system provides better support for larger wares, while increasing tension for stability.

HMI Control Panel

Champion's Pro Flight Series comes with the industry-leading HMI control panel. The HMI screen offers quick and seamless cleaning, preventative maintenance, and troubleshooting instructions.



POT / PAN WASHERS

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

Pass-Thru	PP12-CPT	PP12-PT	PP-28	PP20-PT	
Front Feed	PP-10	PP-11	PP-11 VHR	PP-20	PP-36
Roll-In	RW-36	RW-72	RW-66	RW-54	

PP-11 PRO VHR

Pot, pan and utensil ventless washer. 11 sheet pan capacity. 15 racks per hour. 1.1 gal per rack. Advanced touchscreen display. Three user selectable wash cycles. Spray gun for pre-scraping wares. Door interlock to ensure maximum energy and limit condensate from room. Machine cold water feed.



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 gal water capacity. Front-loading, split door design. Additional lift door and split door models available.

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.

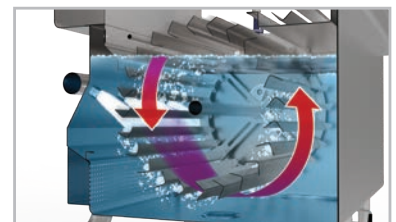
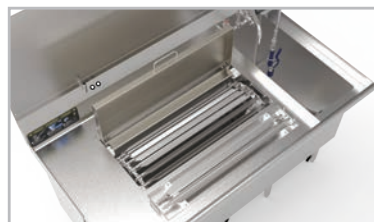
VORTEX WASH SYSTEMS

Built for high-volume operations, the Vortex Wash System delivers powerful, computer-modeled wash action designed to maximize efficiency and reduce labor. Featuring heavy-duty stainless steel construction, customizable tank configurations, and intuitive controls, Vortex is engineered for reliability, ease of operation, and fast end-of-shift cleanup.



VWS Skewer Washer

The VWS Skewer Washer is engineered for high-volume rotisserie skewer cleaning with unmatched capacity and performance. Featuring a patented, high-velocity wash system with computer-optimized nozzles and a multi-capacity skewer wheel — the highest capacity in the industry — the VWS delivers consistent, thorough results without a motorized drive. Built with heavy-gauge stainless steel construction, intuitive solid-state controls, and removable components for easy cleaning.



ACCUMULATORS

Bi-Line specializes 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.



Exclusive maintenance free chain. 2-5 tier capacity. Heavy duty stainless steel construction. Carriers removable without tools. Custom wireform basket design. TEFC drive motor accessible. 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.



SONIC PRO WASTE HANDLING SYSTEMS

Food waste reduction systems by Bi-Line Conveyors can reduce your organic waste volume by up to 85%

Sonic PRO Series

Sonic 5 PRO

Sonic 7 PRO



**Reduce 10
trash bags
to 1!**



Sonic PRO Food Waste Reduction

The Sonic PRO series food waste reduction system by Bi-Line Conveyor Systems can reduce organic waste volume by as much as 85 percent and can process all organics including: produce, fruits, cut flowers, meat, fat trimmings, paper napkins, coffee grounds, spoiled milk, deli products and some soft plastics.

The Sonic PRO series can be designed in either a closed-coupled or remote design. The system is fully customizable, designed to meet the unique needs of any facility from restaurants to hospitals, schools and other institutions.

FINISH-LINE COMPREHENSIVE INSTALLATION PROGRAM

To ensure your new Champion dishwasher is installed correctly, and running at optimal performance, you can add Champion's Finish-Line program to your order.

The Finish-Line program includes the removal and disposal of existing machine, unboxing and connecting the new machine to utilities (within 5'), and a one-time site survey and site training.

Utility upgrades and ventilation not included, and must be completed prior to arrival. Otherwise, additional charges may apply.

**OVER 200 FACTORY-TRAINED
INSTALLERS ACROSS THE US**



START-TO-FINISH PROCESS

1

ORDER RECEIVED WITH
the Finish-Line program selected

2

END USER CONTACTED
by Champion Finish-Line to schedule delivery, installation, and to verify utility requirements. If utility upgrades required, Finish-Line will quote and perform utility work.

3

MACHINE(S) SHIP
to site or installer, verify at time of purchase

4

HAUL AWAY
and recycling of existing equipment (if requested by end user – no extra charge)

5

MACHINE INSTALLATION
by Champion Finish-Line, startup performed by local factory authorized service provider, and training performed by local Champion Sales Rep

6

PHOTOS
of completed installation sent to dealer

7

FOLLOW UP CALL
Post installation follow up call to customer to ensure satisfaction

**Receive an additional 6 MONTH WARRANTY
on all equipment installed with the Finish-Line program.**

Sales and Support

Visit our website at ChampionIndustries.com/Sales-Reps. Click on your area on the map for a service representative in your area or contact us directly at **800.532.8591**. Outside North America, please contact our international representatives.

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.

The Dishroom Solution Specialists

Over 130 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 and Bi-line Conveyor 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: 800.532.8591 | Parts: 800.858.4477
ChampionIndustries.com

