



Champion[®]

The Dishwashing Machine Specialists

**OVER 130 YEARS LEADING
THE INDUSTRY IN
WAREWASHING SOLUTIONS**

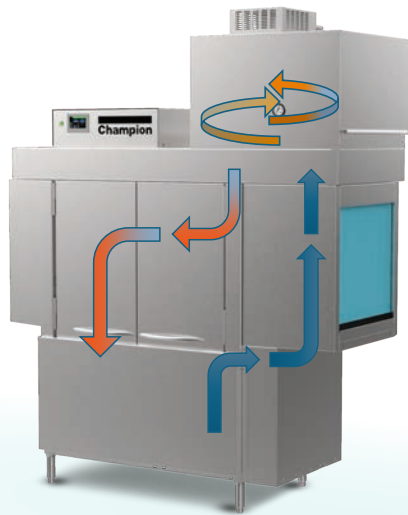
CHAMPION
54 PRO VHR

RACK CONVEYORS



336-661-1556 | championindustries.com

PRO SERIES RACK CONVEYORS



VENTLESS HEAT RECOVERY (VHR)

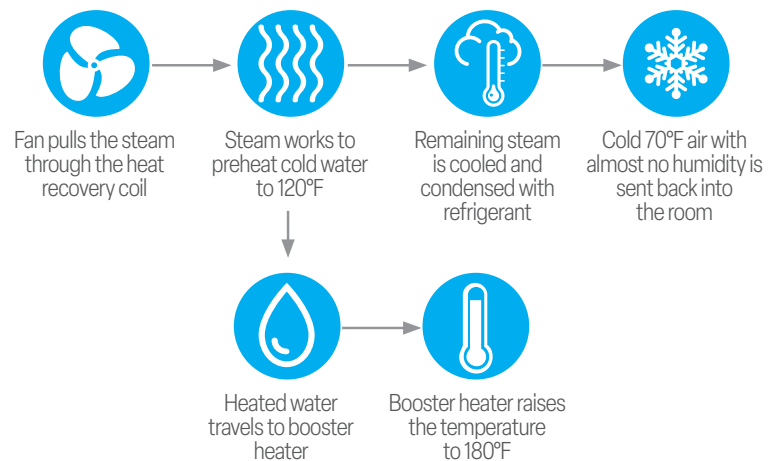
- Operates on a cold water feed to help reduce hot water expenses by up to **\$5,000 annually**
- Captures **100% of operating exhaust heat and condensate vapor**, converting it into usable energy
- Heats both wash and fresh rinse water using recovered energy
- Exhausts air below **70°F** and reduce humidity by **over 80%**
- **Eliminates the need for a vent hood**, which can save over **\$7,500 in installation costs**

HOW DOES THE VHR WORK?

No Hood Required - Saving \$10,000s in Energy & Infrastructure!

The PRO VHR series has all the same great features of the PRO Series with the addition of the VHR System.

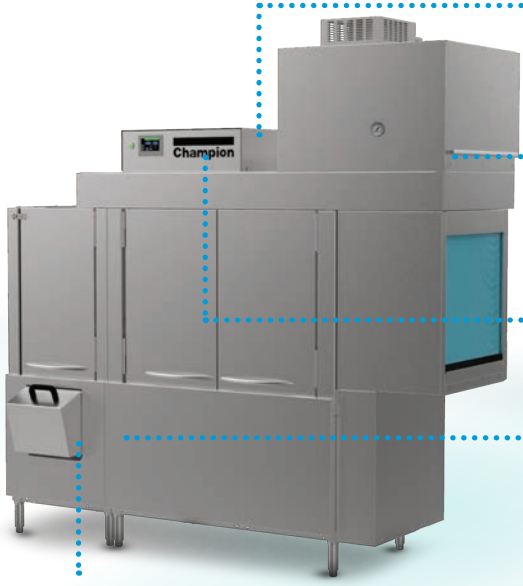
- VHR System uses **heat recovery** to preheat incoming cold water to **160°F** before it travels to the booster.
- The VHR System also contains a **heat pump** that cools the exiting air to **70°F** or below.
- The **same refrigerant gas** also heats the wash tank during operation saving kW. Thus eliminating the need for a hood and saving tens of thousands in energy, infrastructure and installation!



HEAT RECOVERY

Steam from heat recovery coil **preheats cold water to 120°F** before booster goes into action to raise water temperature to 180°F.

NO HOT WATER NEEDED for booster.



TWO-WAY CONNECTIVITY

Features remote access service and performance diagnostics, shorter service interruptions, accurate troubleshooting, and secure VPN connection with 2048-bit encryption.



VENTLESS HEAT RECOVERY

VHR technology captures steam from the washing cycle, runs it through refrigerated coils, and converts it back into hot water. This reuse/recycle process can save on both electric and water bills.

HUMAN MACHINE INTERFACE (HMI) TECHNOLOGY

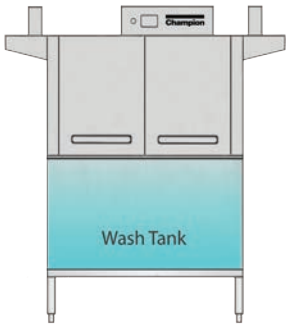
The easy to use HMI interactive user interface features touch screen technology, making the PRO series easy to operate and troubleshoot.

EXTERNAL SCRAP BUCKET

Easily clean your machine without stopping your operation. Food waste is collected in external bucket and can be cleaned without entering the soiled wash zone.

BUILT-IN SOIL REMOVAL (BSR)

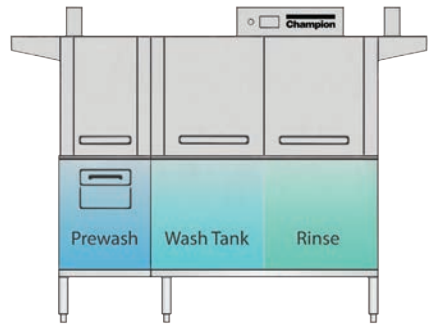
Adding a prewash to your rack conveyor guarantees wares are properly scrapped prior to entering the wash tank and keeps debris out of the wash tank water. All sizes of prewash tanks work with any rack conveyors.



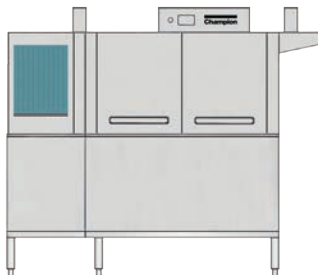
SINGLE TANK



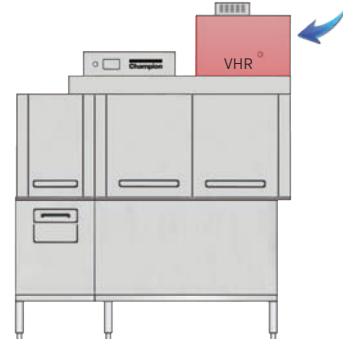
TWO-TANK



TWO-TANK + PREWASH



FRONT FEED



VENTLESS HEAT RECOVERY



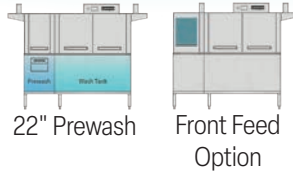
ONE TANK



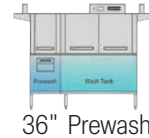
44 PRO



66 PRO



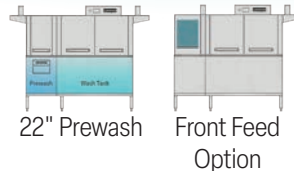
80 PRO



54 PRO



76 PRO



90 PRO



ONE TANK MACHINES



- Perpetual rack advance system with intuitive jam alert and drive protection
- Proportional rinse, delivering unmatched total ware coverage
- Programmable delime notifications and automated cycles
- Prodigy series HMI display, intuitive condition alerts with user friendly cleaning and operation visual guidance

- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Automatic tank fill
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- Automatic drain valve
- Vent fan control

MODELS	RACKS PER HOUR NSF RATED	PUMP MOTOR HP	FRESH WATER CONSUMPTION (GPH)	TANK HEAT (kW)	CONVEYOR SPEED (ft/min)	VERTICAL CLEARANCE	VOLTAGES
44 / 66 / 80 PRO	209	2	100	15	5.8	20"	208, 480, 575 /60/3
54 / 76 / 90 PRO	255	2	100	15	7.1	20"	208, 480, 600 /60/3

TWO TANK



64 PRO



AVAILABLE IN
FRONT FEED



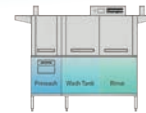
86 PRO



Front Feed
Option



100 PRO



36" Prewash

TWO TANK MACHINES



- Additional rinse tank
- Perpetual rack advance system with intuitive jam alert and drive protection
- Proportional rinse, delivering unmatched total ware coverage
- Prodigy series HMI display, intuitive condition alerts with user friendly cleaning and operation visual guidance
- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- Automatic drain valve
- Single-piece hood design
- Stainless steel upper and lower wash arms
- Vent fan control

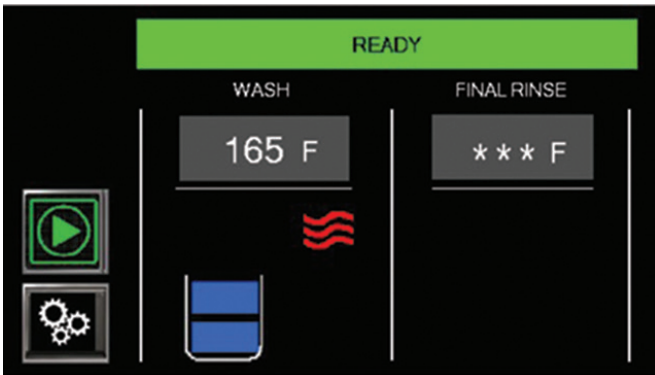
VENTLESS HEAT RECOVERY OPTION

- Ventless Heat Recovery Technology
- Saves up to 13kW during operation
- < 70° conditioned air back into the dish room
- Patented modulation valve pressure system



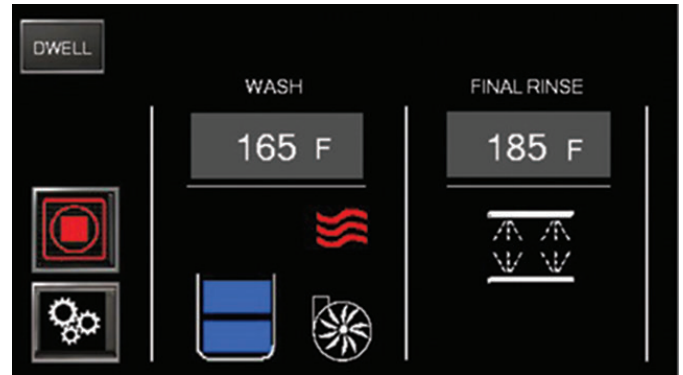
MODELS	RACKS PER HOUR NSF RATED	PUMP MOTOR HP	FRESH WATER CONSUMPTION (GPH)	TANK HEAT (kW)	CONVEYOR SPEED (ft/min)	VERTICAL CLEARANCE	VOLTAGES
64 / 86 / 100 PRO	348	2	100	15	9.6	20"	480/60/3

HMI INFO PAGE



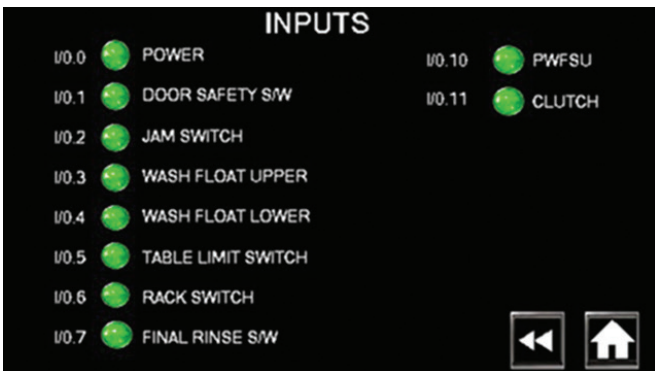
Idle Screen

Start not selected and no rack in machine.



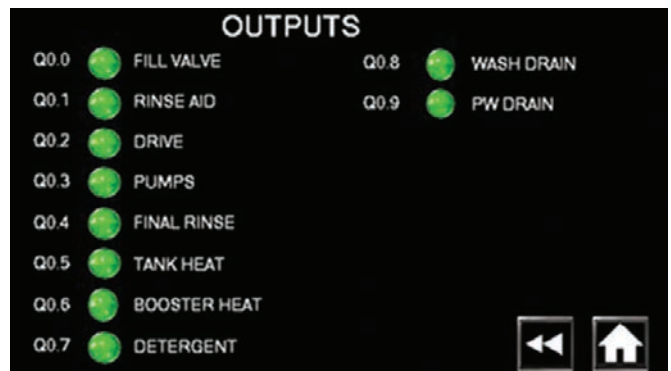
Running Screen

Rack in machine and in Final Rinse.



Input Screen

Green state Input ON. Red OFF.

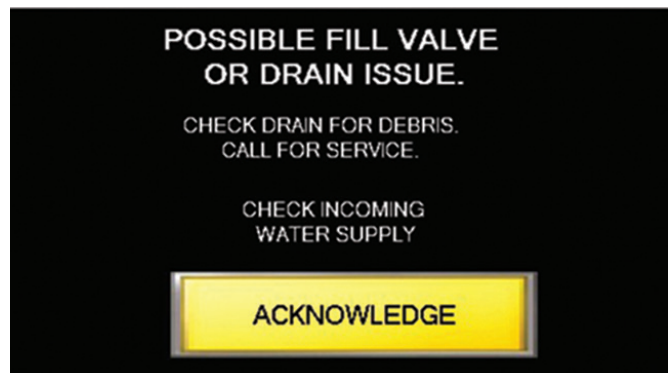


Output Screen

Green State Output ON. Red OFF



Level Fault Screen



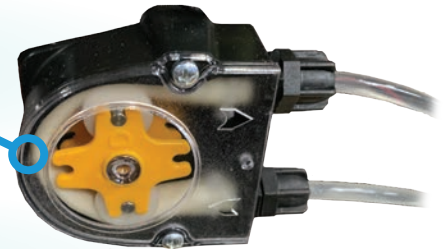
Possible Cause of Level Fault

OPTIONS & ACCESSORIES



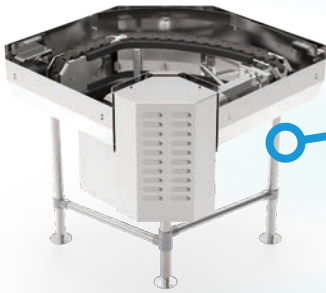
**FINISH LINE TURN
KEY INSTALLATIONS**

**DETERGENT AND
RINSE AID PUMPS**



**DRAIN WATER
TEMPERING KIT**

DIRECT LINK



**LOADER/
UNLOADER**

**TABLE LIMIT
SWITCH**



**KINETICO
WATER SOFTENER**



Champion[®]

The Dishwashing Machine Specialists

At Champion Industries, we are proud to build on our legacy and expertise that spans over 130 years. We're dedicated to excellence in every aspect of the dishroom. Specializing in warewashing solutions, we design and manufacture a comprehensive range of products tailored to the needs of the foodservice industry. From Glasswashers and Undercounters to Door Machines, Rack Machines, and custom Flight type systems, our lineup is crafted with precision engineering and advanced technology.

Our commitment to quality, reliability, and expertise ensures that every product delivers outstanding performance, meeting the highest standards of cleanliness and efficiency. We take pride in providing exceptional customer service, supporting our clients every step of the way. Choose "The Dishwashing Machine Specialists" for dishwashing solutions that add value to your operations and elevate your dishroom experience.

336-661-1556 | championindustries.com | 3765 Champion Blvd, Winston-Salem, NC 27105

In line with policy to continually innovate, develop, and improve its products, Champion Industries reserves the right to change specifications and designs without notice.