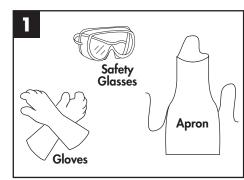
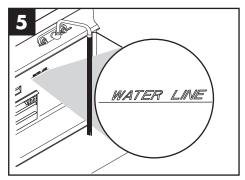


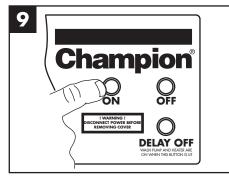
Model PP-3 Operation/Cleaning Guide



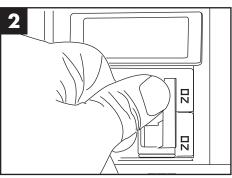
Wear protective clothing when operating the sink.



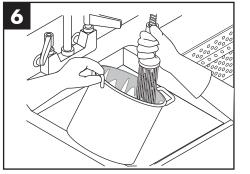
Fill wash tank to the Water Line mark. Fill the remaining tanks. Add chemicals per the supplier's instructions.



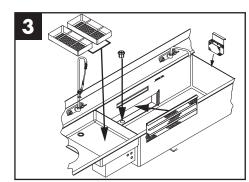
Push the ON push button to start. Push the OFF push button to stop.



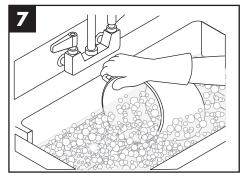
Turn the main breaker or power disconnect switch ON.



Prescrap wares in the scrapper to remove large food soils.

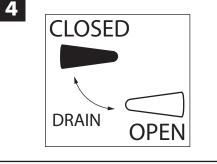


Install the screens and baskets.

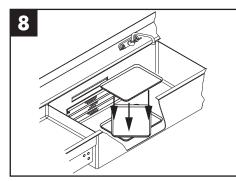


Submerge wares in the wash tank. Do not nest items inside each other.

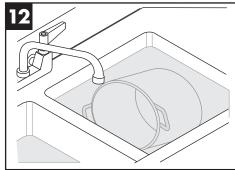




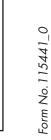
Turn the drain handles to the 9 o'clock position to close.

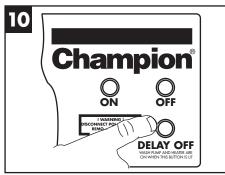


Load baking sheets in a criss-cross pattern or use the optional bake sheet rack.

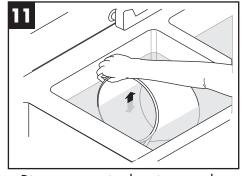


Soak wares in the sanitizer sink according to the chemical supplier's instructions. Remove and dry.





Pushing the DELAY OFF push button when the machine is running will start an automatic four hour cycle.



Rinse wares in the rinse tank to remove soap and loose soils.

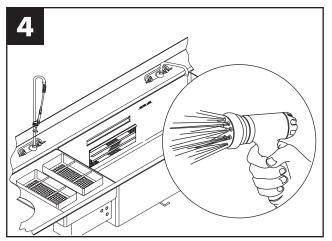
Champion

Model PP-3 Operation/Cleaning Guide

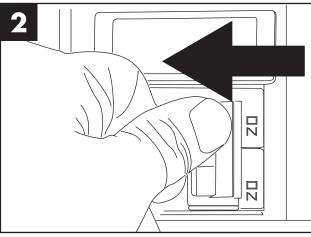




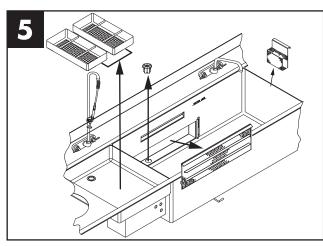
Push the OFF push button to stop. Remove any wares from the sink.



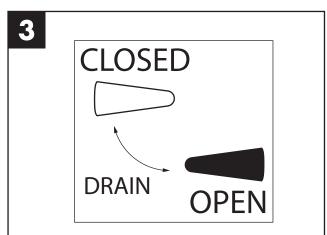
Spray the interior of the sink with fresh water.



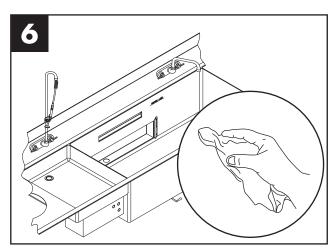
Turn the main breaker or power disconnect switch OFF.



Remove the scrap screen, pump suction strainer and utensil basket and flush clean.



Turn the drain handles to the 3 o'clock position to open.



Wipe the interior of the sink with a soft cloth and mild detergent.