

Champion[®]

The Dishwashing Machine Specialists

Project _____

Item No. _____

Quantity _____

33BD-PRO

STANDARD FEATURES

- Automatic heat cutoff (when conveyor stops)
- Blower motor, 2-Hp
- Choice of electric or steam heat
- Control circuit, 120-volt, completely interwired with dishwashing machine controls
- Heavy gauge stainless steel frame and cabinet
- Machine vent connection, 7" stack with locking damper
- Thermal overload protection for electric blower-dryer
- 33" hood design

33BD-PRO

Blower-dryer for Rack Conveyor Dishwashing Machines



33BD-PRO
Blower Dryer for
Rack Conveyor
Shown

Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.



SPECIFIER STATEMENT

Specified unit will be Champion model 33BD-PRO blower-dryer for rack conveyor dishwashing machines. Features include automatic heat cut-off, 2 Hp blower motor, 1 year parts and labor warranty.

This EBD catalog sheet is designed to be used in conjunction with the Champion Rack Conveyor Series catalog sheets.

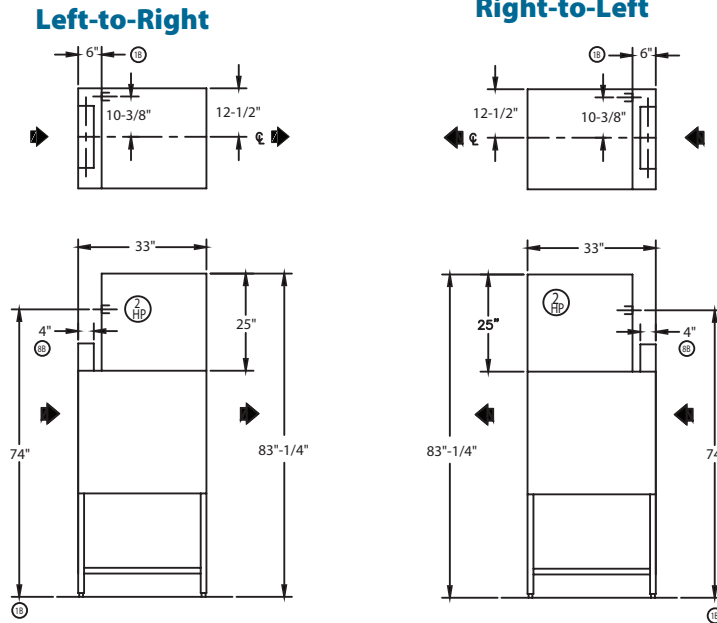
SPECIFICATIONS

Motor horsepower	2
Heating	
Electric, (kW)	8
Steam (lbs/hr. required at 10 psi flow pressure)	65

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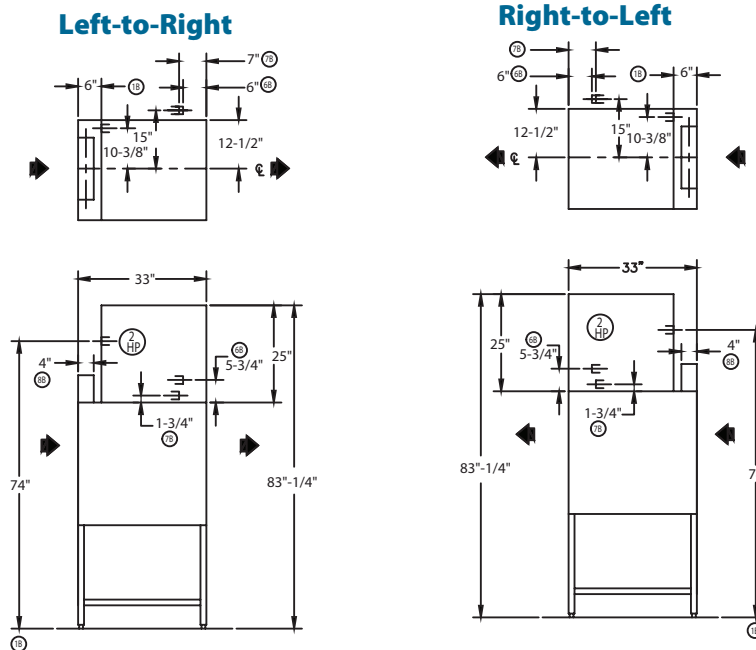
33BD-PRO Blower Dryer For Rack Machine

Electric



- (1B) Steam Blower 2HP
- (6B) Steam (10-30PSI) Flow Press. 3/4" NPT Blower/Dryer 65 lb/hr Consumption
- (7B) Condensate No back Pressure 1/2 NPT Blower/Dryer Return to Boiler

Steam



Model 33BD-PRO Electric Heat

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/3	29	40	40
240/60/3	26	35	35
480/60/3	13	20	20
575/60/3	11	15	15

Note: When machine is equipped with blower/dryer system, for normal size dishroom, the dishroom ventilation should be increased by 600 CFM.

Model 33BD-PRO Steam Heat

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/3	7	15	15
240/60/3	6	15	15
480/60/3	3	15	15
575/60/3	3	15	15

Note: When machine is equipped with blower/dryer system, for normal size dishroom, the dishroom ventilation should be increased by 600 CFM.