

# Champion®

The Dishwashing Machine Specialists

PROJECT: \_\_\_\_\_

ITEM # \_\_\_\_\_ QTY: \_\_\_\_\_

MODEL # \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

## 66 PRO VHR Electric

### HIGH TEMPERATURE ELECTRIC RACK CONVEYOR



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



#### STANDARD FEATURES

- **44" Single Tank + 22" Prewash**
- **New Ventless Heat Recovery Technology**
- **No Type II Exhaust Hood Required**
- **Saves Up To 13kw During Operation**
- **Less Than 70° Conditioned Air Back Into The Dish Room**
- **Patented Modulation Valve Pressure System**
- **Perpetual Rack Advance System**  
with digital jam monitoring, and mechanical drive protection
- **Automated Delime Function**  
with user-customizable alert intervals
- **209 Racks Per Hour**
- **0.48 Gallons/Rack With Energy Sentinel** (idle pump shut-off)
- **Advanced Touchscreen Display**  
intuitive condition alerts, with user friendly cleaning and operation visual guidance, multi-lingual
- **Enhanced Visual On-board Diagnostics**  
quickly identify machine faults for rapid resolution and less downtime
- **Automatic Tank Fill**
- **Programmable Machine Dwell**  
pauses rack in wash zone for extended cleaning, NSF Certified Pot & Pan Mode
- **Automatic Drain Valve**
- **Single-Piece Hood Design**
- **Single-Piece Scrap Screen**  
more robust and faster cleaning
- **Single-Piece Stainless Steel Upper And Lower Wash Arm Manifolds**
- **Single-Point Electrical Connection**
- **20" Standard Vertical Clearance**  
accommodates 18" x 26" sheet pans
- **Fully Insulated Doors**  
open a full 180° for unrestricted cleaning access
- **All Stainless Steel Heavy Gauge Construction**  
including base, legs and feet
- **Enclosure Panels** (front and sides)
- **2 HP Pump Motor** with stainless steel impeller
- **Factory Authorized Start-Up**
- **ENERGY STAR® Certified**
- **Made in America**

#### SPECIFIER STATEMENT

Specified unit will be Champion Model 66 PRO VHR Series, Ventless Heat Recovery high temperature rack conveyor dishwashing machine. Features top mounted Prodigy HMI user interface controls with proactive maintenance software, proportional rinse, using only 100 GPH, built-in 21 kW booster, progressive anti-jam drive system, energy sentinel (idle pump shut-off), 209 racks per hour, single-piece hood design, single-piece stainless steel upper & lower wash arms manifolds, full 180° opening leak proof insulated hinged access doors.

**1 Year parts and labor warranty.**

**In the USA:**  
3765 Champion Blvd, Winston-Salem, NC 27105  
Tel: (336) 661-1556 Fax: (336) 661-1979  
[www.championindustries.com](http://www.championindustries.com)

**In Canada:**  
2674 N. Service Rd., Jordan Station, Ontario, Canada LOR1S0  
Tel: (905) 562-4195 Fax: (905) 562-4618  
[www.championindustries.com/1canada](http://www.championindustries.com/1canada)

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### HIGH TEMPERATURE ELECTRIC RACK CONVEYOR

#### ACCESSORIES

- ☐ Drain water tempering kit (unmounted)
- ☐ Table limit switch, unmounted (recommended on all rack conveyor installations) (unmounted)
  - o WHISKER STYLE
  - o BUTTON STYLE
- ☐ Flanged feet (unmounted)
- ☐ Water hammer kit (unmounted)
- ☐ Chemical pump kit (detergent and rinse aid, mounted and interwired)
- ☐ Water pressure regulating valve (unmounted; standard with booster)
- ☐ ION scale prevention device (unmounted) (HW & CW lines)
- ☐ Water softening system (manufactured, warrantied and serviced by Kinetico)
- ☐ Dish racks:
  - o PEG RACK
  - o FLAT RACK
  - o SHEET PAN RACK
- ☐ Splash shields (load end only)
- ☐ Cantilever sideloader (without hood) for 90° load operation
  - o 24" SIDELOAD
  - o 30" SIDELOAD (ACCEPTS SHEET PANS)
- ☐ Model PRO-90B unloader (90° corner conveyor table)
- ☐ Model PRO-90B loader (90° corner conveyor table)
- ☐ Model RCT 64 or RCT 84 roller conveyor table (see factory for custom length)
- ☐ Stainless steel rear enclosure panels
- ☐ Correctional package (contact factory)

#### OPTIONS

- ☐ Direct link connectivity solution
- ☐ Direct link plus+ connectivity solution

**Cantilever  
Sideloader**  
(no hood)



**PRO-90B**  
90° Corner Conveyor  
table loader and  
unloader available



**Model RCT 64 or RCT 84**  
Roller conveyor table



# 66 PRO VHR Electric

## HIGH TEMPERATURE ELECTRIC RACK CONVEYOR

### UTILITIES

|           |  |
|-----------|--|
| <b>1</b>  | <b>Electrical Connections</b><br>A Machine electrical connection (to include tank heat)<br>B Booster electrical connection |
| <b>2</b>  | <b>Hot Water</b><br>Tank fill 1/2" NPT<br>110° incoming water  |
| <b>3A</b> | <b>Cold Water</b><br>Booster connection 1/2" NPT, minimum 50° at 40 PSI  |
| <b>5A</b> | <b>Drain</b><br>Connection 1-1/4" NPT<br>Drain Max Flow Rate (g/min) 15  |

**Warning:** Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, and safety codes and the National Electrical Code.

**Note:** Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

**Plumbing Notes:** Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) may be needed. (Water PRV is standard on machines with booster.) The PRVs can either be purchased from Champion or obtained locally.

Water hardness of 3 grains/US Gal (0.83 Imp Gal) – 5.3 Mg/L or less

**Venting Notes:** The Ventless feature is subject to local codes for ventilation requirements.

**Optional Drain Tempering:** 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED).

### SPECIFICATIONS

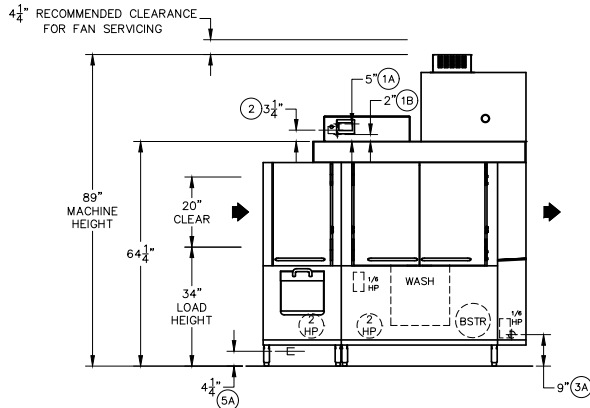
| Capacity   |      |
|--|------|
| Racks per hr (NSF rated)   | 209  |
| Wash tank (US gal.)  | 17   |
| Prewash tank (US gal.)   | 9    |
| Conveyor speed (ft/min)  | 5.8  |
| Conveyor speed Pot/Pan Mode (ft/min)<br>(only one rack at a time in pot/pan) | 4.5  |
| Motor Horsepower   |      |
| Drive  | 1/6  |
| Wash   | 2    |
| Prewash  | 2    |
| Water Consumption  |      |
| US Gal. per hr (max. use)  | 100  |
| US Gal. per rack   | 0.48 |
| Heating  |      |
| Tank Heat, electric (kW)   | 15   |
| Electric booster (built-in) (kW supplied for 70°F rise)                      | 21   |
| Booster heaters completely inter plumbed, controls are interwired.           |      |
| Latent Heat Load   | 7285 |
| Sensible Heat Load   | 8430 |
| Standard 20"x 20" Rack Complement  |      |
| Peg  | 1    |
| Flat   | 1    |

| 66 PRO VHR Electric Heat (1A) |            |  |                                       |
|-------------------------------|------------|--|---------------------------------------|
| Elec. Specs                   | Rated Amps | Minimum Supply Ckt. Conductor Ampacity | Maximum Overcurrent Protective Device |
| 208/60/3                      | 84         | 110                                    | 110                                   |
| 240/60/3                      | 76         | 100                                    | 100                                   |
| 480/60/3                      | 38         | 50                                     | 50                                    |
| 575/60/3                      | 31         | 40                                     | 40                                    |

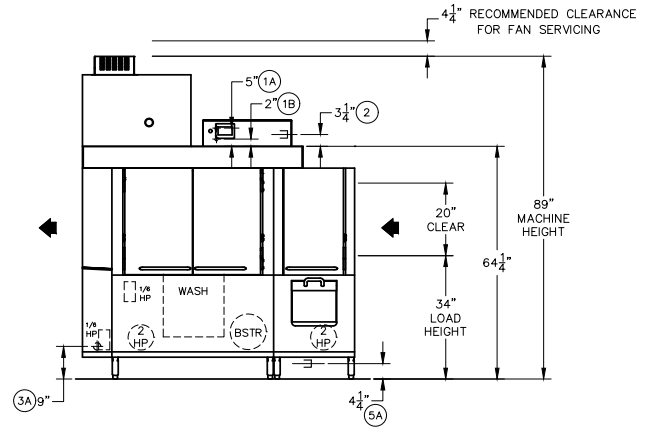
| 66 PRO VHR Electric 21 KW Booster (1B) |            |  |                                       |
|--|------------|--|---------------------------------------|
| Elec. Specs                            | Rated Amps | Minimum Supply Ckt. Conductor Ampacity | Maximum Overcurrent Protective Device |
| 208/60/3                               | 59         | 80                                     | 80                                    |
| 240/60/3                               | 51         | 70                                     | 70                                    |
| 480/60/3                               | 26         | 35                                     | 35                                    |
| 575/60/3                               | 22         | 30                                     | 30                                    |

#### Front View

#### Left to Right Model

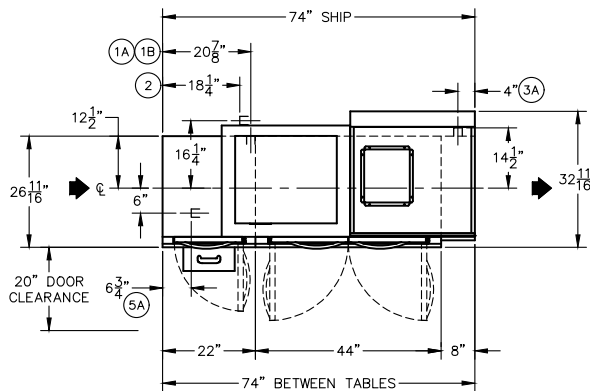


#### Right to Left Model

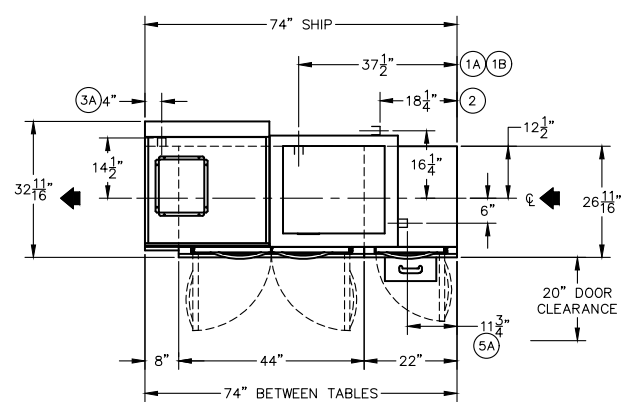


#### Plan View

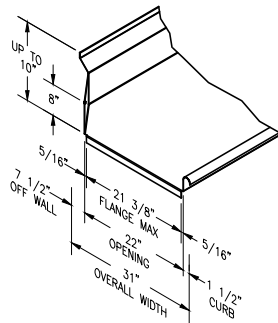
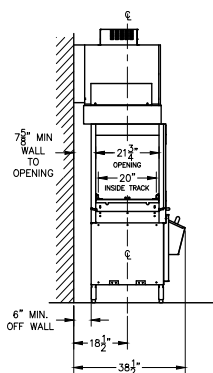
#### Left to Right Model



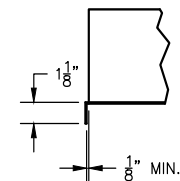
#### Right to Left Model



#### End View



#### Suggested Table Construction



#### Flange Details