

# Champion®

The Dishwashing Machine Specialists

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

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

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

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

## PP-10-LD

### DOOR TYPE POT, PAN AND UTENSIL WASHER



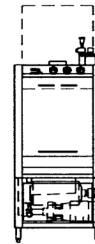
*Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.*

#### STANDARD FEATURES

- Heavy-Duty Stainless Steel Construction
- Front-Loading
- Separate Wash And Rinse Tanks
- External Pre-Rinse And Wash Down Hose
- Self-Contained Water Heater
- Moisture Resistant Control Gauges
- Recirculating Wash Water
- Maintenance Free Hub System
- Adjustable Wash And Rinse Cycles
- Easy To Remove, Filter Screen
- Digital Control And Information Center
- Flexible Racking System
- Electric, Steam Or Infrared Gas Water Heating
- Automatic Fill
- Rinse Tank And Booster Heater
- Stainless Steel Utensil Rack with A Hold-Down Lid And One Insert

#### OPTIONS

Optional split door model:



□ PP-10-SD



#### SPECIFIER STATEMENT

Specified unit will be Champion Industries model split door PP-10-LD pot, pan and utensil washer. Features include split door design, 5 HP pump, 10 pan capacity, push button control and information center, recirculating wash water and 5 minute wash/rinse cycle.

#### 1 year parts and labor warranty

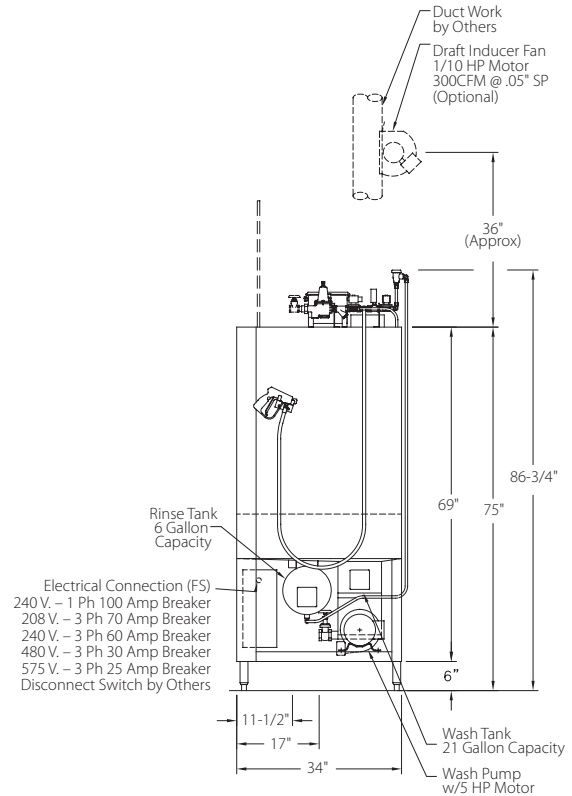
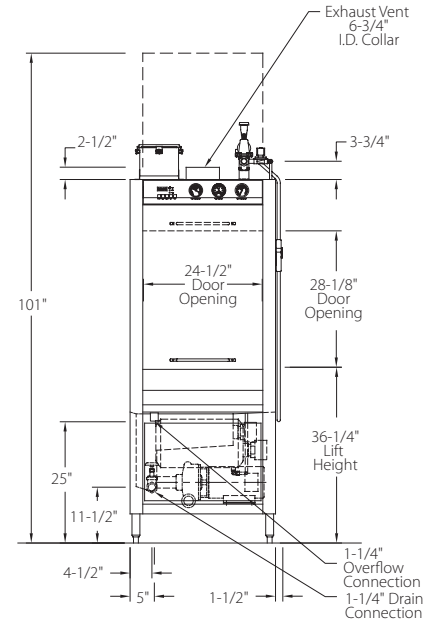
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DOOR TYPE POT, PAN AND UTENSIL WASHER

#### SPECIFICATIONS

Capacity
12, 14, & 16 gauge stainless steel.
Split Door
Stainless steel, split door design. Top half rises, lower folds down to load/unload table.
Lift Door (optional)
Stainless steel lift door, counter-balanced with self-lubricating guides. Stainless steel cables on nylon rollers with guards to prevent jumping.
Rotating Wash, Hub & Spray Arm Assembly
Water driven, stainless steel spray arm assembly with stainless steel jets, removable end caps and hand operated quick release mechanism for easy cleaning and reassembly. Mounted on stainless steel base.
Filter
Perforated, removable, stainless steel basket.
Water Pump
5 Hp, 208/240 or 440/480 volt, 1 phase or 3 phase, 60 cycle with output of 100 gpm at 35 to 45 PSI.
Digital Control & Information Center
110 volt control circuit with push pad operation of "Power On", "Stop" and "Short, Medium, or Long Wash Cycles". A digital display indicates "Time Remaining" for each cycle. LED's indicate wash, rinse and unload functions. A buzzer is also included to provide an audible indication of time to unload. A pre-programmed circuit board allows the push pad to be used as a "Diagnostic Center" by displaying "Error Codes" for ease of troubleshooting.
Gauges
Wash temperature, rinse temperature, wash jet pressure. Special moisture resistant design.
Wash Tank
Stainless steel with electric, infrared gas, steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 25-gallon capacity. (21 gallon capacity on Lift Door model)
Rinse Tank
Stainless steel with electric, infrared gas or steam coil booster heater provides 180°/190° hot sanitizing rinse.
Racks
Stainless steel rod, built to match specific washing requirements.



<b>Washer</b>	Automatic washing machine designed to wash all pots, pans and utensils commonly used in baking and cooking operations.
<b>Cabinet</b>	<p><b>Split Door:</b> 36" wide x 36" deep x 83" high. Clearance height: 87-5/8" (96-1/8" with optional infrared gas heated rinse tank). Door opening: 26" wide x 28-1/2" high. Wash chamber: 24-3/8" wide x 27-3/8" deep x 28-1/2" high. Constructed of #12, #14 and #16 gauge, stainless steel. All seams tig-welded, cleaned inside, cleaned and buffed outside.</p> <p><b>Lift Door:</b> 30" wide x 34" deep x 75" high. Height with door open 101". Door opening: 24-1/2" wide x 28-1/8" high. Constructed of 12, 14, 16 gauge, stainless steel. All seams tig-welded, cleaned and polished.</p>
<b>Door</b>	<p><b>Split Door:</b> Front-loading, hinged door design for easy loading and unloading. The top half of the door system rises while the lower half folds down to create a space saving drain table. Door is interlocked with limit switch to prevent machine operation while door is open. Door construction: 16 gauge, stainless steel.</p> <p><b>Lift Door:</b> Counter balanced with self-lubricating guides. Stainless steel cables on nylon rollers with cables guards to insure tracking. Door is interlocked with limit switch to prevent machine operation while door is open. Door construction: 16 gauge, stainless steel.</p>
<b>Recirculating Wash Tank</b>	<p><b>Split Door:</b> Heated by two (2) 6 kW 208/240 at 480 volt electric immersion heaters, thermostatically controlled wash temperature and low water protection system. 25 gallons, 14 gauge stainless steel, sloped to drain. Infrared gas and steam heating options available.</p> <p><b>Lift Door:</b> Heated by one (1) 6 kW 208/240 at 480 volt electric immersion heater, thermostatically controlled wash temperature and low water protection system. 21 gallons, 14 gauge stainless steel, sloped to drain. Gas and steam heating options available.</p>
<b>Wash Tank Filter</b>	Perforated, stainless steel basket type. Double filter system for increased effectiveness and easy cleaning without emptying wash tank.
<b>Wash Tank Fill Valve</b>	Size 1/2" brass material, solenoid type, automatic.
<b>Wash Tank Drain Valve</b>	Size 1-1/4" brass material, gate type for manual or electrically operated ball valve for automatic option.
<b>Wash Pump</b>	Wash pump with 5 H.P. ODP motor, (optional TEFC or wash down duty motors available) 208/240 or 480 volt, 3 phase or 1 phase, 60 cycle. Rated for 100 gallons per minute at 35 to 45 PSI. Mounted on #12 gauge stainless steel formed channel base. Close coupled centrifugal pump, bronze fitted with cast iron casing. Optional stainless steel wet end available.
<b>Rotating Wash Hub &amp; Spray Arm Assembly</b>	Water driven, stainless steel spray arm assembly with stainless steel jets, removable end caps and hand operated quick release mechanism for easy cleaning and reassembly. Mounted on stainless steel base.
<b>Sanitizing Rinse Tank</b>	Stainless steel, 6 gallon capacity, with one 6 kW 208/240 or 480 volt electric booster heater to provide 180°/190°F hot sanitizing rinse. Uses 2.8 gallons per 22 second cycle. Infrared gas and steam coil heating options available.
<b>Rinse Supply Valve</b>	Size 1/2" brass material, solenoid type, automatic.
<b>Final Rinse Piping</b>	Stainless steel tubing with brass compression fittings and brass or optional stainless steel full cone rinse jets.

### Control and Information Center

120 volt control circuit with push pad operation of "power on," "stop" and "short, medium or long wash cycles." A digital display indicates "time remaining" for each cycle. LED's indicate wash, rinse and unload functions. A buzzer is also included to provide an audible indication of time to unload. A pre-programmed circuit board allows the push pad to be used as a "Diagnostic Center" by displaying "Error Codes" for ease of troubleshooting. Moisture resistant gauges measure temperature and pressure for recirculated wash and final rinse. NOTE: Optional NEMA 4x stainless steel panel with push button control and internal adjustable timers is available in lieu of digital push pad operation.

### Wash Down Spray Hose

Externally mounted spray hose with insulated handle for pre-rinse of heavily soiled items and easy cleaning and maintenance of machine.

### Steam Exhaust Vent

Steam exhaust vent 6-3/4" I.D., consisting of 16 gauge rolled collar for PVC pipe connection bolted to the top of the machine. Machine pre-wired with control timer for the addition of a fan.

### Optional Exhaust Fan

Side-mounted exhaust fan constructed for moisture laden air or other air stream contaminants. Maximum temperature 250°F, 300 CFM @ .05" static pressure. 1/10 Hp, 110 volt motor, 1550 RPM.

### Electric Enclosure

Electrical control panel is NEMA 12 stainless steel or optional NEMA 4X stainless steel with Square "D" components.

### Racks

Standard bakery racks include (1) utensil rack with hold-down lid and (1) bun/sheet pan insert designed to hold ten pans, constructed of stainless steel rod, mig welded.

### Connections

Water Inlet: 120°F, 3/4" NPT

Water Drain and Overflow: 1-1/4" NPT

Electrical: Single point connection through knock out on electrical enclosure.

Steam Heating Option: 1/2" NPT

Steam Condensate: 1/2" NPT

### Weight

Crated: 800 lbs.    Uncrated: 600 lbs. NOTE: All weights are approximate. Weights will vary depending on the number of options included with the machine.

### Electrical Connections

575 voltage available in Canada

PP-10-LD, Lift Door	Running Amps	
	Electric Wash Electric Booster	Steam Wash* Steam Booster
208/60/3	50	20
240/60/3	44	14
480/60/3	23	8

\* Steam Supply: Consumption: 160 lbs./hr. @ 15 psi minimum

### Certifications

UL and UL Sanitation listed (all). CUL listed.