

# Champion<sup>®</sup>

The Dishwashing Machine Specialists

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

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

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

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

## PP-20-PT

### 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
- Pass-thru operation
- Heavy-duty 15 Hp pump
- Recirculating wash water
- High velocity, stainless steel "V" jets
- Wash/rinse cycle of just 5 minutes
- Electric or steam heat
- External rinse hose and spray gun
- Recirculating wash water
- Moisture resistant control gauges
- Digital Control & Information Center
- Self containing water heating
- Fresh water sanitizing rinse
- Removable, dual filtration system

#### OPTIONS

Tank Heat

Steam

DOOR TYPE POT, PAN AND UTENSIL WASHER



#### SPECIFIER STATEMENT

Specified unit will be Champion Industries model PP-20-PT pot, pan and utensil washer. Features include lift door design, 15 Hp pump motor, 20 pan capacity, push button control and information center, recirculating wash water and 27 second wash/ rinse cycle.

**1 year parts and labor warranty.**

##### In the USA:

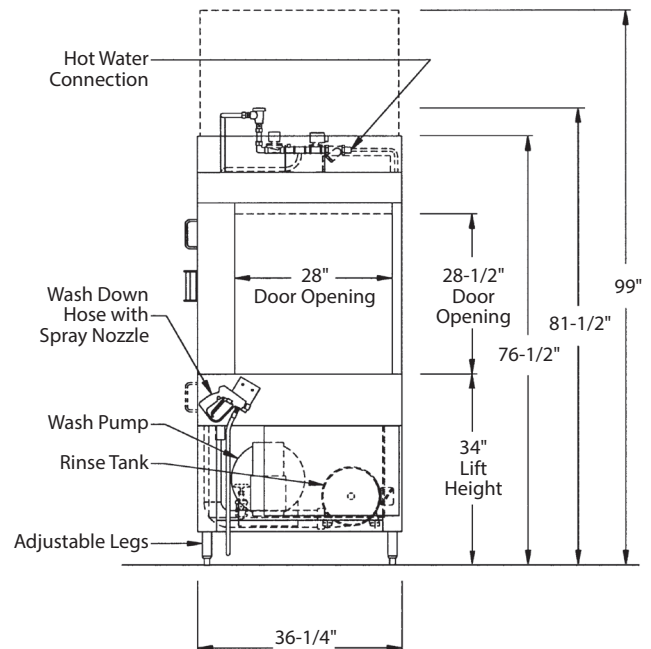
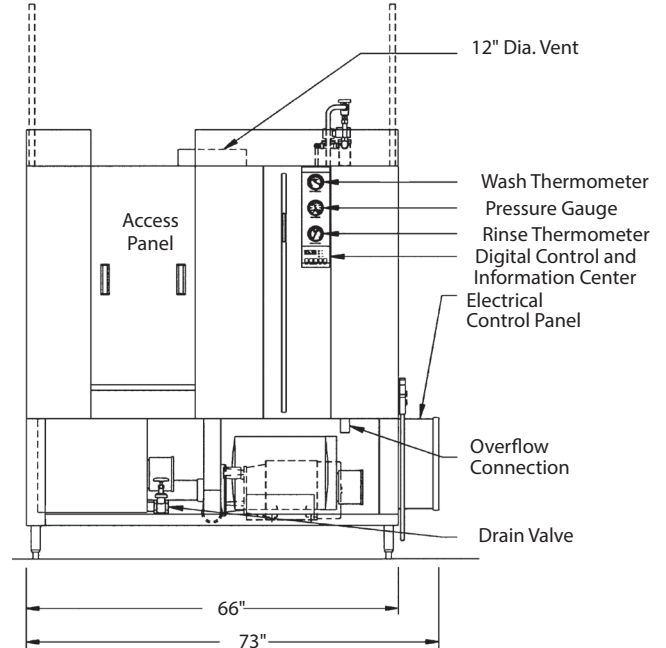
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#### SPECIFICATIONS

<b>Machine Construction</b>	12, 14, & 16 gauge stainless steel. All seams tig welded, cleaned and polished.
<b>Door</b>	Stainless steel, counter-balanced with self-lubricating guides. Stainless steel cables on nylon rollers with guards to insure tracking.
<b>Lift Door (optional)</b>	Stainless steel front loading lift door design for easy loading and unloading.
<b>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>Filter</b>	Perforated, removable, stainless steel basket.
<b>Water Pump</b>	15 Hp, 208/240 or 480 volt, 3 phase, 60 cycle with output of 250 gallons per minute at 35 to 45 P.S.I.
<b>Digital Control &amp; Information Center</b>	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 preprogrammed circuit board allows the push pad to be used as a "Diagnostic Center" by displaying "Error Codes" for ease of troubleshooting.
<b>Gauges</b>	Wash temperature, rinse temperature, wash pressure. Special moisture resistant design.
<b>Wash Tank</b>	Stainless steel with electric, or steam coil heating. Thermostatically controlled, low water protected, sloped to drain 50 gallon capacity.
<b>Rinse Tank</b>	Electric or steam coil heating 208/240 or 480 volt to provide 180°F/190°F hot sanitizing rinse.
<b>Racks</b>	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>	66" wide x 36-1/4" deep x 76-1/2" high. Overall height with door open: 99". Door opening: 28" wide x 28-1/2" high. Constructed of 12, 14 & 16 gauge, stainless steel. All seams tig-welded, cleaned and polished.
<b>Door</b>	Lift-up door type. Two doors, single control, handle. Counter balanced with self-lubricating guides, stainless steel cables on nylon rollers with cable guards to insure tracking. Doors are interlocked with limit switch to prevent machine operation while doors are open. Door construction: 16 gauge, stainless steel.
<b>Recirculating Wash Tank</b>	Heated by one 18 kW 208/240 or 480 Volt electric immersion heater, thermostatically controlled wash temperature and low water protection system. 50 gallons, 14 gauge stainless steel, sloped to drain. Steam heating option available.
<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>	15 hp, 208/240 or 480 volt, 3 phase, 60 cycle. Close coupled; 250 gallons per minute at 35 to 45 psi, mounted on 12 gauge stainless steel formed channel base.
<b>Rotating Wash Hub and 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, 10 gallon capacity, with one 18 kW 208/240 or 480 Volt electric booster heater to provide 180°/190° F hot sanitizing rinse. Uses 4.4 gallons per 30-second cycle. Steam heating option available.
<b>Water Supply Valve</b>	Size 3/4" 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.
<b>Control &amp; Information Center</b>	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 programmable 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 Wash Temperature, Wash Pressure and Rinse Temperature.
<b>Wash Down Spray Hose</b>	Externally mounted rinse spray hose with insulated spray gun handle for easy cleaning and maintenance of machine.
<b>Steam Exhaust Vent</b>	Steam exhaust vent 12-7/8" diameter, consisting of 14 gauge rolled stainless steel, collar for PVC pip connection bolted to the top of the machine. Machine pre-wired with control timer for the addition of a fan.

**Optional Exhaust Fan** 12" diameter exhaust fan constructed for moisture laden air or other air stream contaminants. 500 CFM @ .5" static pressure. 1/4 hp, 1725 RPM.

**Racks** Customized to hold your specific items. Standard bakery racks include (2) utensil racks with (2) hold-down lids and (2) bun/sheet pan racks designed to hold ten pans, constructed of stainless steel rod, tig-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

**Weight** Crated: 1,300 lbs. Uncrated: 1,000 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

Elec. Specs	Running Amps	
	Electric Wash Electric Booster	Steam Wash* Steam Booster
208/60/3	124	39
240/60/3	114	36
480/60/3	58	18

\*Steam Supply: Consumption: 105 lbs./hr

**Certifications** NSF, UL and UL Sanitation Listed (all). CUL Listed