Pot, Pan and Utensil Washer



The Dishwashing Machine Specialists

Project		
Item No		
Quantity_		
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**MODEL PP-2** 

#### STANDARD FEATURES

- Heavy-duty stainless steel construction
- Front-loading
- External rinse hose and spray gun
- Self-contained water heating
- Moisture resistant control gauges
- Recirculating wash water
- Adjustable wash and rinse cycles
- · Removable dual filtration system
- Digital Control & Information Center
- · Versatile racking system
- Electric or steam heating
- Precision engineered spray patterns
- One year parts and labor warranty

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









☐ Steam

Tank Heat

Lift Door Model:



## SPECIFIER STATEMENT

Specified unit will be Champion Industries model PP-20 pot, pan and utensil washer.

Features include split door design, 7.5 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.

Champion Industries, Inc. 3765 Champion Blvd., Winston-Salem, NC 27105 Tel: 336/661-1556 Fax: 336/661-1979

> 2674 N. Service Road, Jordan Station, Ontario, Canada LOR 1S0 Tel: 800/263-5798 Fax: 905/562-4618

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## **MODEL PP-20**

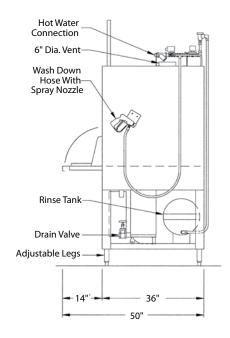
Pot, Pan and Utensil Washer



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Dimensions shown in inches

#### Digital Control and Information Center 000 Rinse Thermometer Wash Pressure Gauge Wash Thermometer 28-1/2" Door 40" 87-5/8" Wash Pump Door Opening 83 71-1/8" Overflow Connection 35-1/2" **Flectrical** Control Height Panel 50" 51-1/2"



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### **SPECIFICATIONS**

#### **Machine Construction**

12, 14, & 16 gauge stainless steel. All seams tig welded.

#### **Split Door**

Stainless steel split door design. The top half rises while the lower half folds down to provide a space saving drain table.

#### **Lift Door (optional)**

Stainless steel front loading lift door design for easy loading and unloading.

#### **Spray Arm Assembly**

Stainless steel spray arm assemblies, with stainless steel jets and quick-release mechanism for easy cleaning and reassembly.

#### **Filter**

Perforated, removable, stainless steel baskets.

#### **Water Pump**

7.5 Hp, 208/240 or 480 volt, 1 phase or 3 phase, 60 cycle with output of 120 gallons per minute at 35 to 45 P.S.I.

#### **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. Pre-programmed circuit board allows the push pad to be used as a "diagnostic center" by displaying "error codes" for ease of troubleshooting.

#### Gauges

Special moisture resistant design measures wash temperature, rinse temperature, wash jet pressure.

#### Wash Tank

Stainless steel with electric infrared, gas, steam or steam coil natural imersion heaters, thermostatically controlled, low-water protected, sloped to drain with a 36-gallon capacity (27 gallons if infrared gas heated)

#### **Rinse Tank**

Stainless steel 12 kW total 208/240 or 480 volt or optional 575 electric booster heaters to provide 180°F/190°F hot sanitizing rinse.

#### **Racks**

Stainless steel rod, built to match specific washing requirements.





## **SPECIFICATIONS MODEL PP-20 POT, PAN & UTENSIL WASHER**

The Dishwashing Machine Specialists

Washer Automatic washing machine designed to wash all pots, pans and utensils commonly used in baking

and cooking operations.

Split Door: 50" wide x 36" deep x 71-1/8" high. Overall height with door open: 86-1/8". Door **Cabinet** 

opening: 40" wide x 28-1/2" high. Constructed of 16 gauge, stainless steel. All seams continuously

welded, cleaned and polished.

**Lift Door:** 50" wide x 36" deep x 73" high. Overall height with door open: 100-3/4". Door opening: 40"

wide x 28-1/2" high. Constructed of 12, 14 & 16 gauge, stainless steel. All seams tig-welded, cleaned

and polished.

**Split Door:** Front-loading, split door design for easy loading and unloading. The top half of the door 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: 14 and 18

gauge, stainless steel.

Lift Door: Counter balanced with self-lubricating guides, stainless steel cables on nylon rollers with cable guards to insure tracking. Door is interlocked with proximity switch to prevent machine

operation while door is open. Door construction: 16 gauge, stainless steel.

Recirculating Heated by 12 kW total 208/240, 480 or optional 575 volt electric immersion heater, thermostatically Wash Tank controlled wash temperature and low water protection system. 36 gallons (27 gallons if infrared

heated), 14 gauge stainless steel, sloped to drain. Infrared gas and steam heating options available.

**Wash Tank Filter** Perforated, stainless steel basket type, double filter system for increased effectiveness and easy

cleaning without emptying wash tank.

**Wash Tank Split Door:** Size 1-1/4" NPT, automatic.

**Lift Door:** Size 1/2" brass material, solenoid type, automatic. Fill Valve

**Wash Tank** Size 1-1/4" brass material, gate type for manual or electrically operated ball valve for automatic option. **Drain Valve** 

**Wash Pump** 7.5 hp, 208/240, 480 or optional 575 volt, 3 phase, 60 cycle. Close coupled; 120 gallons per minute at

35 to 45 psi, mounted on 12 gauge stainless steel formed channel base.

**Spray Arm** Water driven, stainless steel spray arm assemblies, top and bottom, with stainless steel jets and guick-Assemblies

release mechanism for easy cleaning and reassembly.

Stainless steel, 10 gallon capacity, with 12 kW total 208/240, 480 or optional 575 volt electric booster **Sanitizing Rinse** Tank

heater to provide 180°/190° F hot sanitizing rinse. Uses 5 gallons per 27 second cycle. Infrared gas and

steam coil heating options available.

Size 3/4" brass material, solenoid type, automatic. **Rinse Supply Valve** 

**Final Rinse** Stainless steel tubing with brass compression fittings and brass or optional stainless steel full cone

rinse jets.

120 volt control circuit with push pad operation of "Power On," "Stop" and "Short, Medium or Long Control & Information Center Wash Cycles." A digital display indicates "Time Remaining" for each cycle. LED's indicated wash, rinse and unload functions. A buzzer is also included to provide an audible indication when the machine

is ready 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

Wash Temperature, Wash Pressure and Rinse Temperature.

**Wash Down** Externally mounted spray hose with spray gun for easy cleaning and maintenance of machine. **Spray Hose** 

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# SPECIFICATIONS MODEL PP-20 POT, PAN & UTENSIL WASHER

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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

Draft inducer fan side mounted on exhaust duct to extract excess steam after final rinse cycle. 300

Dunning Amns

CFM @ .05" static pressure. 1/10 Hp, 110 volt motor, 1550 RPM.

Racks Standard bakery racks include (1) utensil rack with (2) hold-down lids and (2) bun/sheet pan inserts

designed to hold (20) 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 Steam Heating Option: 1/2" NPT

Weight Crated: 1,100 lbs. Uncrated: 850 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

	Running Amps		
Elec. Spec.	Electric Wash Electric Booster	Steam Wash¹ Steam Booster	
208 Volt 3 phase	88	21	
240 Volt 3 phase	81	20	
480 Volt 3 phase	40	11	
575 Volt 3 phase	35	11	

<sup>&</sup>lt;sup>1</sup> Steam Supply: Consumption:

**Certifications** 

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

<sup>95</sup> lbs./hr. @ 15 psi minimum