

# Champion®

The Dishwashing Machine Specialists

Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

**MODEL RW-36 WASHER**

## STANDARD FEATURES

- Heavy-duty stainless steel construction
- Self contained water heater
- Removable filter basket
- Electrical control box
- Wash/rinse cycle 5 minutes
- Automatic fill
- Wash cycle selection switch
- Loading ramp up to 8" long or pit grid
- Adjustable wash and rinse cycles
- Electric, infrared gas or steam heating
- Digital control & information center
- Recirculating wash water
- Freshwater sanitizing rinse
- Easy to clean, dual filtration system
- Moisture resistant control gauges
- One year parts and labor warranty

## MODEL RW-36

Pot, Pan and  
Utensil Washer



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

## OPTIONS

- Second door and extended cabinet for pass through operation
- External wash down hose
- Autodrain
- Steam extraction fan
- Fold-away ramp system
- Additional racks



## SPECIFIER STATEMENT

Specified unit will be Champion Industries model RW-36 pot, pan and utensil washer.

Features include four rotating hubs fitted with jet arms and high-velocity, fast cutting spray nozzles, wash/rinse cycle of 5 minutes, self contained water heater, fresh water sanitizing rinse, moisture resistant control gauges, and removable filter baskets.

1 year parts and labor warranty.

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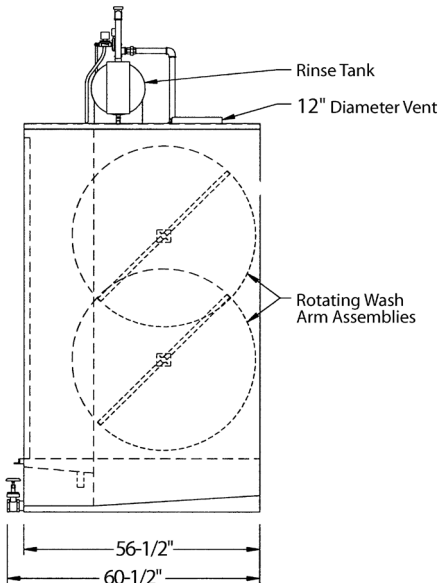
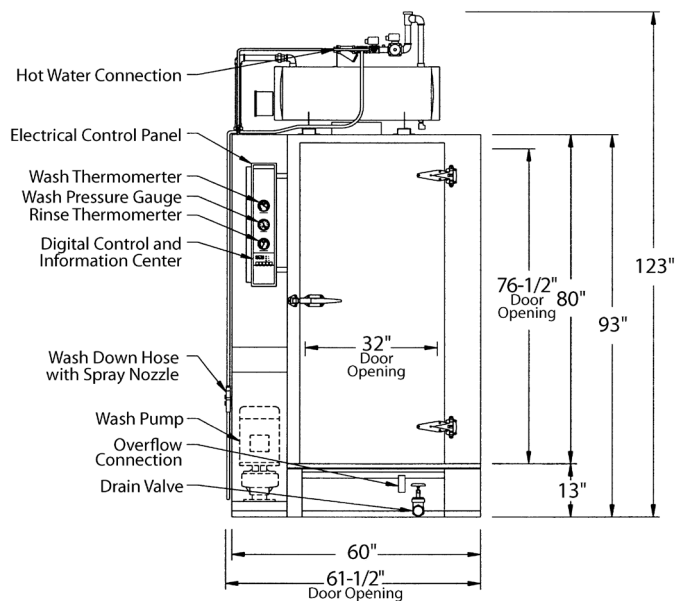
# MODEL RW-36

Pot, Pan and Utensil Washer

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Dimensions shown in inches



## SPECIFICATIONS

### Machine Construction

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

### Door

Double skinned stainless steel with exterior latch and inside release handle.

### 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 stainless steel screen type. Double filtration system for increase effectiveness and easy cleaning without emptying tank.

### Water Pump

15 Hp, 208/240/480 volt, 3 phase, 60 cycle with output of 250 gallons per minute at 35 to 45 PSI.

### Digital Control & 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.

### Gauges

Special moisture gauges measure wash temperature, and rinse temperature, wash jet pressure.

### Wash Tank

Stainless steel with electric, infrared gas, steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 90-gallon capacity.

### Racks

Stainless steel built to match specific washing requirements.

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

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## MODEL RW-36

Pot, Pan and  
Utensil Washer

<b>Washer</b>	Automatic washing machine designed to wash and sanitize items commonly used in the bakery, meat, poultry, candy and food service industries. Machine is designed to be installed in a pit or used at floor level with a ramping system.
<b>Cabinet</b>	60" wide x 56-1/2" deep x 93" high. Clearance height: 123" Standard door opening: 32" wide x 76-1/2" high. Wash chamber: 32" wide x 38-1/2" deep x 76-1/2" high. Constructed of 14 gauge, stainless steel. All seams tig-welded, cleaned and polished.
<b>Door</b>	Standard right hand or optional left hand swing constructed of 16 and 18 gauge, stainless steel with integral stainless steel frame work. Door double skinned for added strength. Equipped with door latch and inside release handle. Door is interlocked with limit switch to prevent machine operation while open.
<b>Washer Floor</b>	Floor constructed of 12 gauge stainless steel formed sheets to provide maximum strength. Floor supports constructed of 2" x 2" x 1/4" stainless steel angle.
<b>Recirculating Wash Tank</b>	Heated by 208/240 or 480 volt electric immersion heaters, 18 KW total, thermostatically controlled wash temperature with low water protection system. 90 gallon capacity (79 gallons if infrared heated), 14 gauge stainless steel, sloped to drain. Infrared gas and steam heating options available.
<b>Filters</b>	Perforated, stainless steel screen type. Double filter system for increased effectiveness and easy cleaning without emptying wash tank.
<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.
<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.
<b>Sanitizing Rinse Tank</b>	Stainless steel, 20 gallon capacity, 18 KW total. Uses 12 gallons per 30 second cycle. Infrared gas and steam heating options available, as well as pumped rinse system
<b>Rinse Valve</b>	Size 1" brass material, solenoid type, automatic.
<b>Final Rinse Piping</b>	Stainless steel tubing with brass compression fittings and full cone rinse jets.
<b>Control And Information Cente</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 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.
<b>External Rinse Hose</b>	Externally mounted rinse hose with spray gun for easy cleaning and maintenance of machine.

### Steam Exhaust Vent

Steam exhaust vent 12-7/8" diameter, consisting of 16 gauge rolled stainless steel, collar 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 mounted on washer to extract steam after rinse cycle. Constructed for moisture laden air or other air stream contaminants. 500 CFM @ .5" static pressure. 1/4 hp, 1750 RPM.

### Racks

(1) stainless steel sheet pan rack, standard. For custom racks, contact factory. Constructed of stainless steel rod and formed angle, Heliarc welded. Supplied with stainless steel casters and nylon wheels.

### Connections

Water Inlet: 120°F, 1" NPT  
 Water Drain: 2" NPT  
 Overflow: 1-1/4" NPT  
 Electrical: Single point connection  
 Steam Heating Option: 1/2" NPT  
 Natural or Propane Gas Heating Option: 1/2" NPT

### Electrical Connections

575 voltage available in Canada

Elec. Spec.	Running Amps		
	Electric Wash Electric Booster	Steam Wash <sup>1</sup> Steam Booster	Infrared Gas Wash <sup>2</sup> Infrared Gas Booster
<b>208 Volt 3 phase</b>	141	41	41
<b>240 Volt 3 phase</b>	126	39	39
<b>480 Volt 3 phase</b>	64	20	20

<sup>1</sup> Steam Supply: Consumption:

195 lbs./hr. @ 15 psi minimum

<sup>2</sup> Gas Supply: Consumption:

150,000 BTU/hr. 1/2 lb. pressure minimum

Infrared Gas is a "Pumped Rinse"