

# Champion<sup>®</sup>

The Dishwashing Machine Specialists

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

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

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

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

## RW-66

### POT, PAN AND UTENSIL WASHER

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Shown with optional fold-away ramp

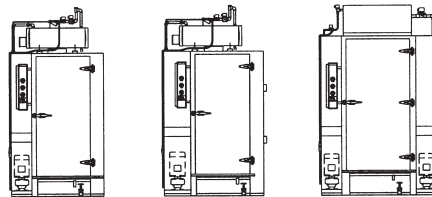
Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.

#### STANDARD FEATURES

- **Heavy-Duty Stainless Steel Construction**
- **66 Sheet Pan Capacity**
- **Easy To Clean Dual Filtration System**
- **Adjustable Wash And Rinse Cycles**
- **Moisture Resistant Control Gauges**
- **Choice Of Tank Heat:**  
Electric, Infrared Gas Or Steam
- **Fresh Water Sanitizing Rinse**
- **Digital Control And Information Center**
- **25 HP Wash Pump**
- **Double Skinned, Hinged Door Design**
- **Self-Contained Water Heater**
- **Recirculating Wash Water**
- **Precision Engineered Spray Pattern**
- **One Year Parts And Labor Warranty**

#### OPTIONS

Additional Panwasher and Rackwasher Models:



RW-36

RW-54

RW-72



#### In the USA:

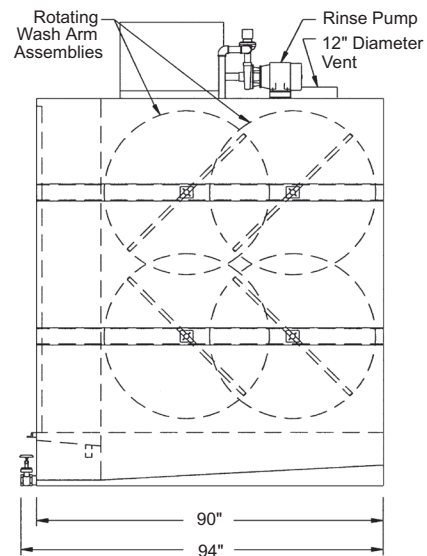
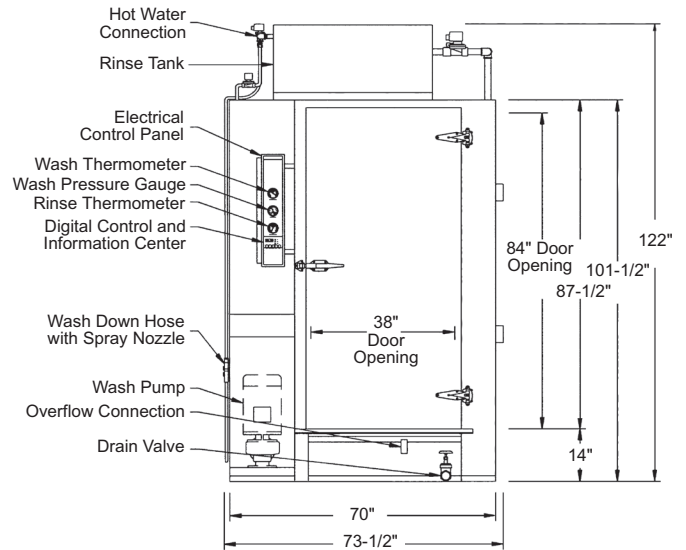
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#### In Canada:

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#### SPECIFICATIONS

Machine Construction
12, 14, & 16 gauge stainless steel. All seams Tig 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 increased effectiveness and easy cleaning without emptying the tank.
Water Pump
25 H.P., 208/240/480 volt, 3 phase, 60 cycle with output of 430 gallons per minute at 40 to 50 P.S.I.
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
Moisture resistant gauges measure wash temperature, wash pressure and rinse temperature.
Wash Tank
Stainless steel with electric, gas, steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 180-gallon capacity.
Rinse Tank
Stainless steel with one electric, infrared gas or steam coil heating to provide 180°F/190°F hot sanitizing rinse.
Racks
Stainless steel built to match specific washing requirements.



<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>	70" wide x 90" deep (100" with pass through option) x 101-1/2" high. Clearance height: 122" when floor mounted, 108" when used in a pit. Standard door opening: 38" wide x 84" high. Wash chamber: 38" wide x 72" deep x 84" high. Constructed of 12, 14 & 16 gauge, stainless steel. All seams tig-welded. Seams, where needed for water tight construction are continuously welded.
<b>Door</b>	Standard right hand or optional left hand swing constructed of 14 and 16 gauge, stainless steel with integral stainless steel framework. 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 designed 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, 42 kW total, thermostatically controlled wash temperature with low water protection system. 180 gallon capacity. 14 gauge stainless steel, sloped to drain. Gas and steam heating options available.
<b>Wash Tank Filter</b>	Perforated, stainless steel baskets. Designed for increased effectiveness and easy cleaning without emptying wash tank.
<b>Wash Tank Fill Valve</b>	Size 3/4" brass material, solenoid type for automatic.
<b>Wash Tank Drain Valve</b>	Size 2" brass material, gate type for manual or electrically operated ball valve for automatic option.
<b>Wash Pump</b>	25 H.P., 208/240 or 480 volt, 3 phase, 60 cycle. Close coupled; 430 gallons per minute at 40 to 50 psi, mounted on 12 gauge stainless steel formed channel base.
<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 Pumped Rinse Tank</b>	Stainless steel, 14 gauge, 60 gallon capacity, supplied with 1-1/2 H.P. pump to provide 20 gallons of 180°/190°F. hot sanitizing rinse per 30 second cycle at 20 P.S.I. Thermostatically controlled, low water protected with automatic fill. Available in electric, gas or steam coil heating.
<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 when the machine is ready 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. Moisture resistant gauges measure Wash Temperature, Wash Pressure and Rinse Temperature.
<b>Optional 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 14 gauge rolled stainless steel, collar mounted 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 @ .05" static pressure. 1/4 H.P., 1750 RPM.

#### Optional Hood & Fan

Stainless steel hood and fan assembly, mounted over door to evacuate steam that escapes when door is opened. Fan specification is same as above.

#### Racks

(1) stainless steel sheet pan rack, standard. For custom racks, contact factory. Constructed of stainless steel and formed angle, mig 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: 3/4" NPT  
Natural/Propane Gas Heating Option: 3/4" NPT

#### Electrical Connections

575 voltage available in Canada

Elec. Specs	Running Amps		
	Electric Wash Electric Booster	Steam Wash* Steam Booster	Infrared Gas Wash** Infrared Gas Booster
208/60/3	307	74	74
240/60/3	279	69	69
480/60/3	141	36	36

\* Steam Supply: Consumption: 345 lbs./hr. @ 15 psi minimum

\*\* Gas Supply: Consumption: 360,000 BTU/hr.

#### Certifications

UL and UL Sanitation Listed (all). CUL Listed (electric and steam only).