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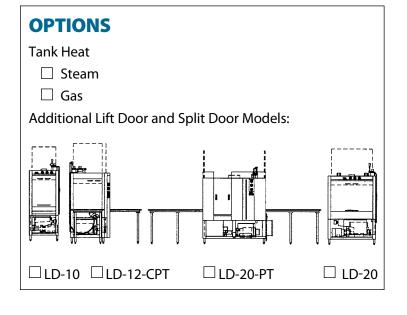
LD-12-

STANDARD FEATURES

- Heavy-duty stainless steel construction
- 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
- Electric, steam or infrared gas water heating
- Precision engineered spray patterns
- Digital Control & Information Center
- One-year parts and labor warranty







Champion Industries, Inc. P. O. Box 4149, Winston-Salem, NC 27115 Tel: 336/661-1556 Fax: 336/661-1979

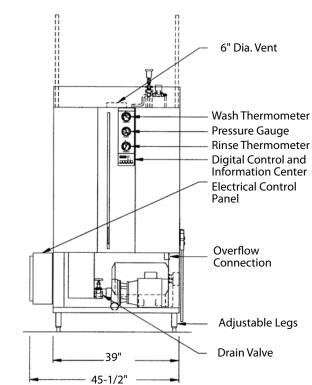
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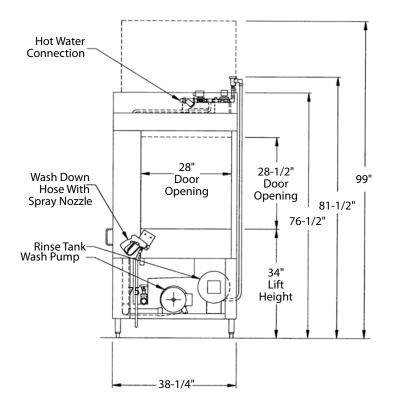
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LD-12-PT

Pot, Pan and Utensil Washer





Champion®

The Dishwashing Machine Specialists

Dimensions shown in inches

SPECIFICATIONS

Machine Construction

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

Door

Stainless Steel, counter-balanced with self-lubricating guides. Stainless steel cables on nylon rollers with guards to prevent jumping.

Filter

Perforated, removable, Stainless Steel screens.

Water Pump

7-1/2 Hp., 208/240 or 440/480 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

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.

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 20 gallon capacity.

Rinse Tank

Stainless Steel with electric, infrared gas or steam coil heating to provide 180°F/190°F hot sanitizing rinse.

Racks

Stainless Steel rod, 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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Washer	Automatic washing machine designed to wash all pots, pans and utensils commonly used in baking and cooking operations. Machine is pass-thru type with tabling on each end.				
Cabinet	39" wide x 38-1/4" 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, type 304 #3 finish, stainless steel. All seams tig-welded, cleaned and polished.				
Door	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 ensure tracking. Doors are interlocked with limit switch to prevent machine operation while doors are open. Door construction: 16 gauge, type 304 #3 finish, stainless steel.				
Recirculating Wash Tank	Heated by 12 kW total 208/240 at 480 volt electric immersion heater, thermostatically controlled wash temperature and low water protection system. 20 gallons, 14 gauge stainless steel, sloped to drain. Infrared gas and steam coil 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 Fill Valve	Size 1/2" brass material, solenoid type, automatic.				
Wash Tank Drain Valve	Size 1-1/4" brass material, gate type for manual or electrically operated ball valve for automatic option.				
Wash Pump	7-1/2 Hp, 208/240 or 480 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.				
Rotating Wash Hub and 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.				
Sanitizing Rinse Tank	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.				
Water Supply Valve	Size 1/2" brass material, solenoid type, automatic.				
Final Rinse Piping	Type 304 stainless steel tubing with brass compression fittings and brass or optional stainless steel full cone rinse jets.				
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. Moisture resistant gauges measure Wash Temperature, Wash Pressure and Rinse Temperature.				
External Rinse Spray Hose	Externally mounted rinse hose with spray gun for easy cleaning and maintenance of machine.				
Steam Exhaust Vent	Steam exhaust vent 6-3/4" diameter, 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.				

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The Dishwashing Machine Specialists

Racks	Customized to hold your specific items. Standard bakery racks include utensil basket with hold-down lid and 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: Two point connection through knock out on electrical enclosure. Steam Heating Option: 1/2" NPT Natural or Propane Gas Heating Option: 1/2" NPT					
Services	120 Volt -1 phase, 5 running amps, 15 amp service, plus one of the following:					
		Running Amps				
	Elec. Spec.	Electric Wash Electric Booster	Steam Wash ¹ Steam Booster	Infrared Gas Wash ² Infrared Gas Booster		
	208 Volt 3 phase	69	19	19		
	240 Volt 3 phase	63	18	18		
	480 Volt 3 phase	32	9	9		
¹ Steam Supply: Consumption: 63 lbs./hr. @ 15 psi minimum						

²Gas Supply: Consumption: 60,000 BTU/hr.

Certifications

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

