

The Dishwashing Machine Specialists

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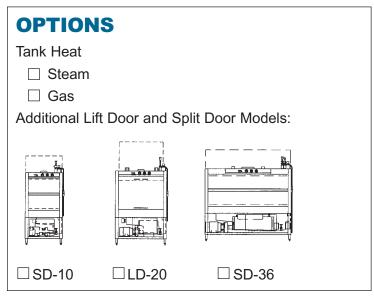
STANDARD FEATURES

- Heavy-duty stainless steel construction
- Front-loading, split door design
- External rinse hose and spray gun
- · Self-contained water heater
- Moisture resistant control gauges
- Recirculating wash water
- Adjustable wash and rinse cycles
- Easy to remove filter basket
- Digital control and information system
- Fresh water sanitizing rinse
- Versitle racking system
- User friendly, push-button operation

MODEL SD-20

Pot, Pan and **Utensil Washer**





Champion Industries, Inc. P. O. Box 4149, Winston-Salem, NC 27115 Tel: 800/532-8591 Fax: 336/661-1979

2674 N. Service Road, Jordan Station, Ontario, Canada L0R 1S0 Tel: 800/263-5798 Fax: 905/562-4618

www.championindustries.com



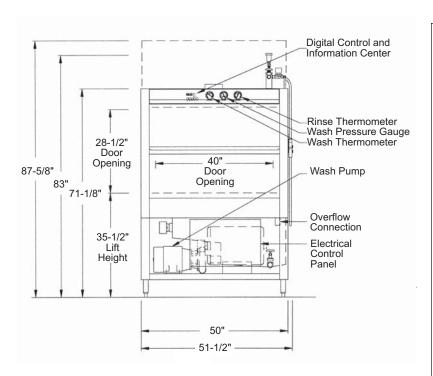
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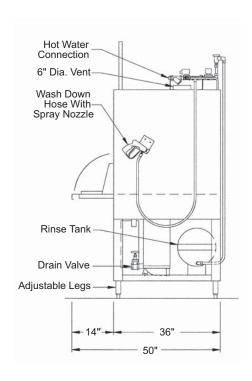
Pot, Pan and Utensil Washer

Champion[®]

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Dimensions shown in inches





SPECIFICATIONS

Machine Construction

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

Door

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

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 basket.

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

12 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 and 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 36-gallon capacity (27 gallons if infrared gas heated)

Rinse Tank

Stainless steel with electric, infrared gas or steam coil heating to provide 180°F/190°F hot sanitizing rinse. Uses 5 gallons per 27-second cycle.

Racks

Stainless Steel rod, built to match specific washing requirements.



SPECIFICATIONS MODEL SD-20 POT, PAN & UTENSIL WASHER

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

used in baking and cooking operations.

Cabinet 50" wide x 36" deep x 71-1/8" high. Overall height with door open: 87-5/8". Door

opening: 40" 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 Front-loading, split door design for easy loading and unloading. The top half of the

door system rises while the lower half folds down to create a space saving drain table. Door is interlocked with proximity switch to prevent machine operation while door is open. Door construction: 16 gauge, type 304 #3 finish, STAINLESS STEEL.

Recirculating Wash Tank Heated by 12kW total 208/240, 480 or optional 575 volt electric immersion heaters,

thermostatically controlled 150°F 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 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, 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 Assemblies Water driven, STAINLESS STEEL spray arm assemblies, with STAINLESS STEEL

jets and quick-release mechanism for easy cleaning and reassembly.

Sanitizing Rinse Tank STAINLESS STEEL, 10 gallon capacity, with 12kW total 208/240, 480 or optional

575 volt electric booster heater to provide 180°-190° F hot sanitizing rinse. Uses 5 gallons per 27 second cycle. Infrared gas and steam coil heating options available.

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

Final Rinse PipingType 304 STAINLESS STEEL tubing with brass compression fittings and brass or

optional STAINLESS STEEL full cone rinse jets.

Control & Information Center 12 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 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.

External Rinse Hose Externally mounted rinse hose with spray gun for easy cleaning and maintenance

of machine.

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.

G R O U P



SPECIFICATIONS MODEL SD-20 POT, PAN & UTENSIL WASHER

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Optional Exhaust Fan Draft inducer fan side mounted on exhaust duct to extract excess steam after final

rinse cycle. 300 CFM @ .05" static pressure. 1/10 Hp, 110 volt motor, 1550 RPM.

Racks Customized to hold your specific items. Standard bakery racks include utensil basket

with (2) hold-down lids and (2) bun/sheet pans insert designed to hold (10) 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 (except 575 volt) through knock out on

electrical enclosure.

Steam Heating Option: 1/2" NPT

Natural or Propane Gas 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.

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 Wash¹ Steam Booster	Infrared Gas Wash ² Infrared Gas Booster		
208 Volt 3 phase	86	19	19		
240 Volt 3 phase	79	18	18		
480 Volt 3 phase	40	9	9		

¹ Steam Supply: Consumption: 95 lbs./hr. @ 15 psi minimum

Certifications

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



² Gas Supply: Consumption: 90,000 BTU/hr. @ 1/2 lb. pressure maximum