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The Dishwashing Machine Specialists

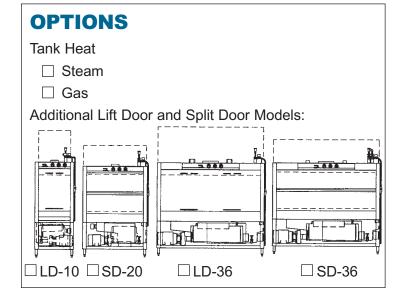
STANDARD FEATURES

- Heavy-duty stainless steel construction
- Front-loading, easy action lift door
- Separate wash and rinse tanks
- External pre-rinse and wash down hose
- Self-contained water heating
- Moisture resistant control gauges
- · Recirculating wash water
- Adjustable wash and rinse cycles
- Removable filter basket
- Digital Control & Information Center
- · Adjustable racking system
- · Electric, steam or infrared gas water heating
- Precision engineered spray patterns



Pot, Pan and Utensil Washer





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MODEL LD-20

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 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 basket.

Water Pump

7 1/2 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. 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 resistant design. Wash temperature, rinse temperature, wash jet pressure.

Wash Tank

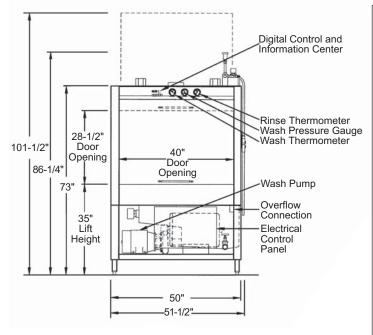
Stainless Steel with electric, infrared gas, steam or steam coil heating, thermostatically controlled, low-water protected, sloped to drain with a 40-gallon capacity.

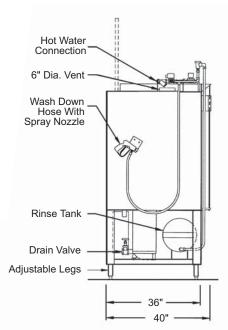
Rinse Tank

Stainless Steel with two (2) 6 kW 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 LD-20 POT, PAN & UTENSIL WASHER

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 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, 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 two 6 (2) KW 208/240, 480 or optional 575 volt electric immersion heater, thermostatically 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 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, top and bottom, with STAINLESS STEEL jets and quick-release mechanism for easy cleaning and reassembly.		
Sanitizing Rinse Tank	STAINLESS STEEL, 10 gallon capacity, with two (2) 6 KW 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	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 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 Spray Hose	Externally mounted spray hose with insulated handle for pre-rinse of heavily soiled items and 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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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, which is single point. Steam Heating Option: 1/2" NPT Natural or Propane Gas Heating Option: 1/2" NPT.		
Weight	Crated: 1,100 lbs. Uncrated: 850 lbs.		
Services	120 Volt -1 phase, 5 running amps, 15 amp service, plus one of the following:		
	Running Amps		

	Running Amps				
Elec. Spec.	Electric Wash Electric Booster	Steam Wash ¹ Steam Booster	Maxon Gas Wash ² Electric 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 minimum2 Gas Supply: Consumption:90,000 BTU/hr. @ 1/2 lb. pressure maximum

Certifications

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



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