

Champion®

The Dishwashing Machine Specialists

Project _____
 Item No. _____
 Quantity _____

LD-10 WASHER

STANDARD FEATURES

- Heavy-duty stainless steel construction
- Space saving, easy action lift door
- External pre-rinse and wash down hose
- Self-contained water heating
- Moisture resistant control gauges
- Recirculating wash water
- Quick release, ball bearing hub assembly
- Adjustable wash and rinse cycles
- Easy to remove filter basket
- Digital Control & Information Center
- Adjustable racking system
- Electric tank heat
- One year parts and labor warranty

LD-10

Pot, Pan and Utensil Washer

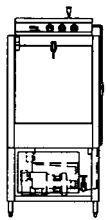


OPTIONS

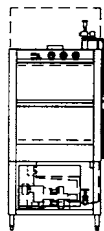
Tank Heat

- Steam
- Gas

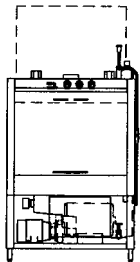
Additional Lift Door and Split Door Models:



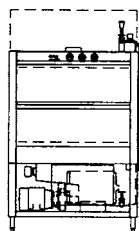
UTM-10



SD-10



LD-20



SD-20



SPECIFIER STATEMENT

Specified unit will be Champion Industries model LD-10 pot, pan and utensil washer.

Features include lift door design, heavy duty 5 Hp pump, compact 30" width, 10 pan capacity, push button control and information center, stainless steel V jets, 5 minute wash/rinse cycle and recirculating wash water.

1 year parts and labor warranty.

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

2674 N. Service Road,
 Jordan Station, Ontario, Canada L0R 1S0
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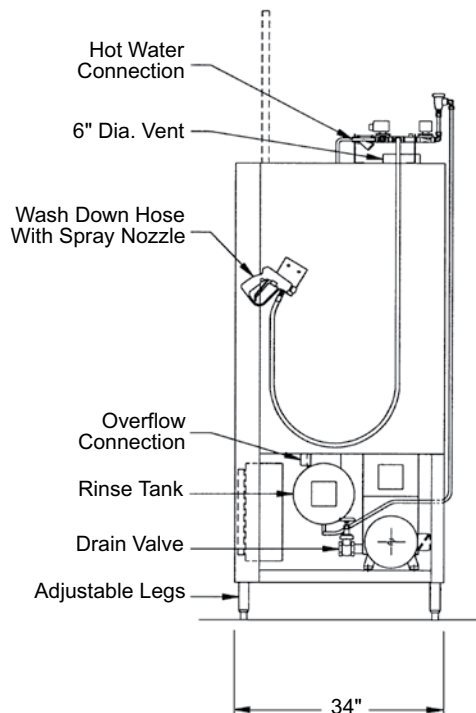
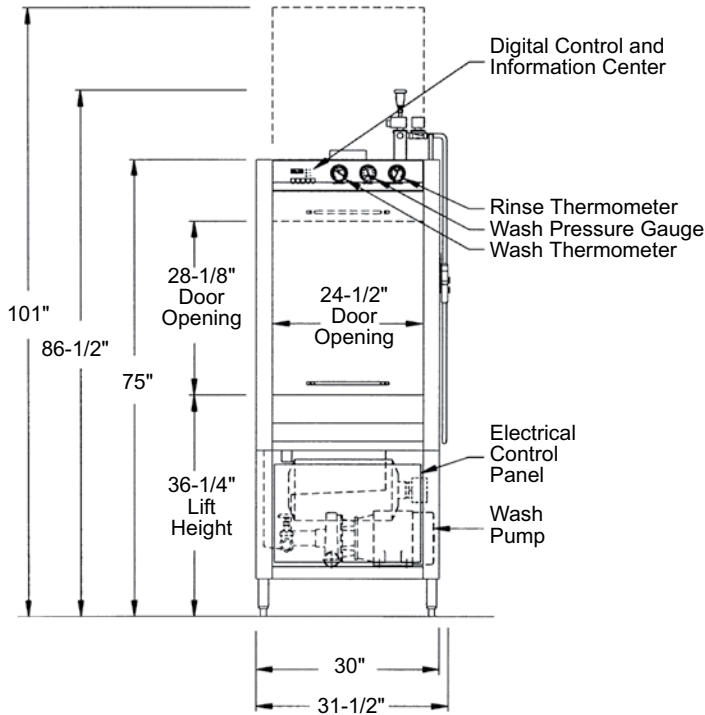
www.championindustries.com

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 tig welded.

Door

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

Rotating Wash, Hub & 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, removable, stainless steel basket.

Water Pump

5 Hp, 208/240 or 440/480 volt, 1 phase or 3 phase, 60 cycle with output of 100 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, gas, steam or steam coil heating, thermostatically controlled, low water protected, sloped to drain with a 21-gallon capacity.

Rinse Tank

Stainless steel with electric or steam coil booster heater to provide 180°F/190°F hot sanitizing rinse. Uses 2.8 gallons per 22 second cycle.

Racks

Stainless Steel rod, built to match specific washing requirements.

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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.
Cabinet	30" wide x 34" deep x 75" high. Height with door open 101". Door opening: 24-1/2" wide x 28-1/8" high. Constructed of 12, 14, 16 gauge, Type 304 #3 finish, stainless steel. All seams tig-welded, cleaned and polished.
Door	Lift type door. Counter balanced with self-lubricating guides. Stainless steel cables on nylon rollers with cables guards to insure tracking. Door is interlocked with limit switch to prevent machine operation while door is open. Door construction: 16 gauge, type 304 #3 finish, stainless steel.
Recirculating Wash Tank	Heated by one (1) 6 kW 208/240 at 480 volt electric immersion heater, thermostatically controlled wash temperature and low water protection system. 21 gallons, 14 gauge stainless steel, sloped to drain. 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	5 Hp, 208/240 or 480 volt, 1 phase or 3 phase, 60 cycle. Close coupled; 100 gallons per minute at 35 to 45 psi, mounted on 12 gauge stainless steel formed channel base.
Rotating Wash Hub & 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. Steam coil heating option available.
Rinse 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	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 controller 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.

Optional Exhaust Fan

Side mounted exhaust fan constructed for moisture laden air or other air stream contaminants. Maximum temperature 250° F., 300 CFM @ .05" static pressure. 1/10 H.P., 110 volt, 1550 RPM.

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, 14" W.C. maximum inlet pressure.

Services

120 Volt -1 phase, 5 running amps, 15 amp service, plus one of the following:

Elec. Spec.	Running Amps		
	Electric Wash Electric Booster	Steam Wash ¹ Steam Booster	Maxon Gas Wash ² Electric Booster
208 Volt 3 phase	48	13	30
240 Volt 1 phase	72	22	47
240 Volt 3 phase	42	12	27
480 Volt 3 phase	21	6	14

¹ Steam Supply: Consumption: 61 lbs./hr. @ 15 psi minimum

² Gas Supply: Consumption: 39,000 BTU/hr. @ 1/2 lb. pressure maximum

Certifications

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