# Champion®

The Dishwashing Machine Specialists

## DISHROOM SOLUTION SPECIALISTS

KEEPING IT CLEAN
130+ YEARS • CHAMPION

PRODUCT LINE

# UNDERCOUNTERS

These compact, efficient and versatile undercounter dishwashing machines are perfect for bars, nursing homes, churches and other small commercial kitchens.

We offer ENERGY STAR® qualified High Temperature undercounter machines and Low Temperature undercounter models that operate quietly with double-wall construction and feature door openings that can accommodate large wares and trays.

| | | | | |
|---|---|---|---|---|
| UH130B | UH230B | UH330B | UH330ADA | UL130 |

**UH130B**
High temperature. Built-in booster heater. 25 racks/hour. 141 second cycle time. 1.8 gal/rack water consumption.

**UL130** Low temperature.

**UH230B**
High temperature. Built-in booster heater. 40 racks/hour. 90 second cycle time. 0.78 gal/rack water consumption.

**UH330B**
High temperature. Heat recovery. Built-in booster. Up to 24 racks/hour. 3 time cycle options. 0.76 gal/rack water consumption.

**UH330ADA**
ADA compliant space-saving height of 29-7/8" High temperature. Heat recovery. Built-in booster. Up to 30 racks/hour. 3 time cycle options. 0.76 gal/rack water consumption.

# GLASSWASHERS

The ideal solution for bars and tight spaces, our line of glass washers clean and sanitize up to 2,000 glasses per hour. Both the rotary and pass-through models provide up to 12 inches of clearance for taller stemware. The three-pump injection system provides precise chemical dispensing while the upper and lower wash/rinse arms produce sparkling clean glasses every time.

| | |
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| CG | CG4/CG6 |

**CG4/CG6**
Pass-through conveyor type glasswasher. 2,000 glasses/hour. 2.8 gallon hot water initial fill. Cold water final rinse. 10.25" clearance. Two splash curtains.

**CG**
Rotary type fully automatic glasswasher. 1,200 2.5" glasses/hour. 3 gallon hot water initial fill. Cold water final rinse. 12" clearance. Splash curtain. Storage area.

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# RACK CONVEYORS

Champion Rack Conveyors facilitate high volume dishwashing in dishrooms with limited space. Our PRO Series rack conveyors incorporate all the latest technological advances, including the Prodigy series HMI interface with proactive maintenance software.

| Single Tank Models | | Dual Tank Models | |
|---|---|---|---|
| 44 PRO | 54 DR | 64 PRO | 84 |
| 66 PRO | 76 DRPW | 86 PRO | 106 PW |
| 70 PRO FF | 80 DRFFPW | 90 PRO FF | 110 FFPW |
| 80 PRO-HD | 90 DRHDPW | 100 PRO-HD | 120 HDPW |
| **Ventless Options:** 44 PRO VHR, 66 PRO VHR, 80 PRO-HD VHR, 64 PRO VHR, 86 PRO VHR, 100 PRO VHR | | | |

### 44 PRO
High temperature. 209 racks/hour. 17 gallon wash tank. 0.48 gal/rack water. Top mounted HMI user interface with PROactive maintenance software. PROgrammable delime function. PROportional rinse. Anti-jam drive system. Factory authorized start up.

### 44 PRO VHR
High temperature. 209 racks/hour. 17 gallon wash tank. 0.48 gal/rack water. Top mounted HMI user interface with proactive maintenance software. PROgrammable delime function. PROportional rinse. Anti-jam drive system. Saves $5,000 in wash tank and rinse water heating cost. Factory authorized start up.

### 64 PRO
High temperature. 348 racks/hour. 21 gallon wash tank. 0.45 gal/rack water consumption. Top mounted HMI Interface with proactive maintenance software. PROgrammable delime function. PROportional rinse. Anti-jam PROgressive drive system. Available options: Heat Recovery, multiple prewash sizes, and much more. Factory authorized startup.

### 84
High temperature. 356 racks/hour. 21 gallon wash tank. 0.37 gal/rack water consumption. Factory authorized startup. Other options and configurations available.

# DOOR TYPE

Champion Commercial Door Type Dishwash Machines preserve space, water, chemicals and energy while producing sparkling clean dishes. These machines are available in both low temperature and high temperature models that can be easily converted from straight through to corner operations.

| | | |
|---|---|---|
| DH6000 | DH6000 VHR | DH6000T |
| DH6000T VHR | DH2000 | DL2000 |

### DH6000
High temperature. Up to 60 racks/hour. 1, 2, 4 & 6 minute cycles. 0.73 gal/rack water consumption. NSF Pot & Pan rated. Touchscreen interface with proactive maintenance software, timer and sleep mode. Factory authorized start up.

**DH6000T** Tall hood with 27" extended clearance.

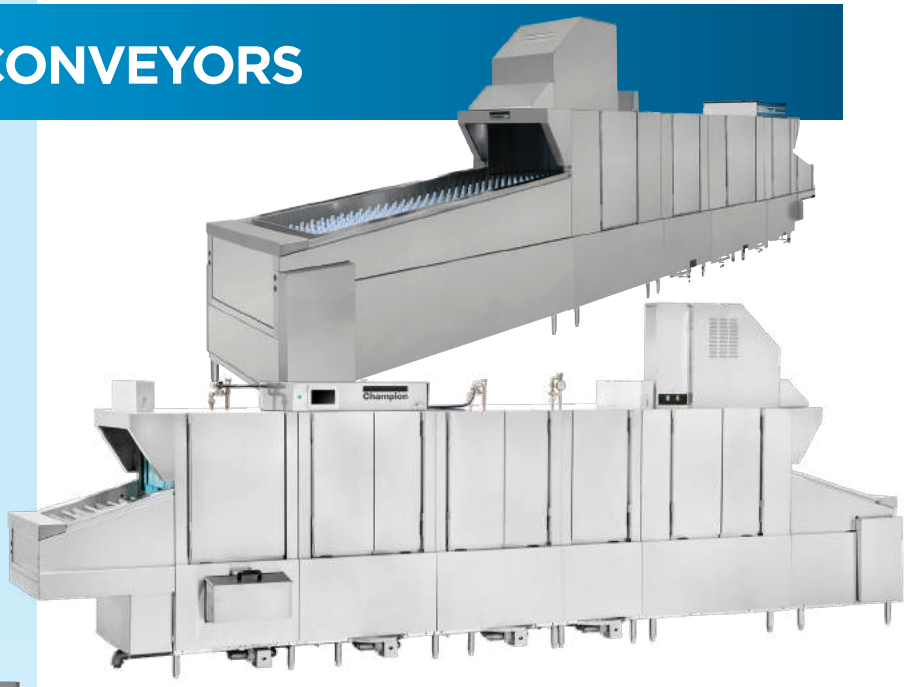
### DH6000T VHR
Ventless heat recovery high temperature, high hood with cold water feed only. 27" extended clearance. Up to 45 racks/ hour. 1, 2, 4 & 6 minute cycles. 0.74 gal/ rack water. NSF Pot & Pan rated. Touchscreen interface with proactive maintenance software, timer and sleep mode. Factory authorized start up.

**DH6000 VHR**
Standard height clearance machine.

### DH2000
High temperature. 55 racks/hour. 0.90 gal/rack water consumption. 60 second cycle time. Rinse Sentry. Factory authorized start up.

**DL2000** Low temperature. 40 racks/ hour. 0.93 gal/rack water consumption. 90 second cycle time. Factory authorized start up.

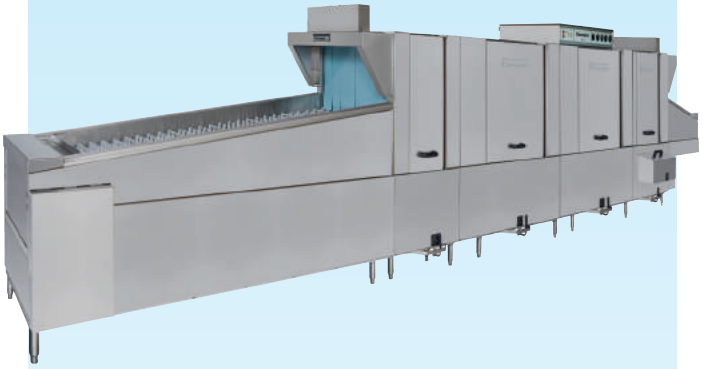
# FLIGHT & CIRCULAR CONVEYORS

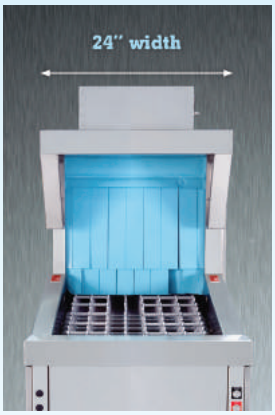


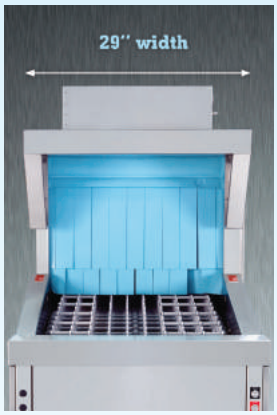
## Flight

Champion Flight Machines Dishwashers offer high production foodservice operations the efficiency they need. These machines feature electronic sensors that provide energy savings by shutting down the pump when in idle and can easily handle over 15,000 dishes per hour.

| | |
|---|---|
| PRO Flight 29″ Conveyor | PRO Series |
| PRO Flight 24″ Slim | PRO Series |
| E-Series 29″ Conveyor | EUCCW Series |
| E-Series 24″ SlimLine | EUCC Series |
| 60″ Conveyor Flight | W-6 |






### PRO Flight 4, 6, & 8

New for 2021, the PRO Series upright conveyor.

Powered by the new cOS 2.0 with a stunning 8″ touchscreen display.

The PRO Flight Series now includes automatic drains, automated delime function, on-board service diagnostics, and active operator guidance.

Throughput specifications remain the same from the E-Series.

Available in wide (29″) or slim (24″) belt configurations. .

### EUCCW4

29″ upright flight conveyor. 9,965 dishes/hour. 6.3 feet/minute conveyor. 58 gal/hour water consumption.

**EUCCW6** 13,445 dishes/hour. 8.5 feet/minute conveyor. 57 gal/hour water consumption.

**EUCCW8** 15,027 dishes/hour. 9.5 feet/minute conveyor. 58 gal/hour water consumption.

### EUCC4

29″ upright SlimLine flight conveyor. 10,472 dishes/hour. 8.0 feet/minute conveyor. 115 gal/hour water consumption.

**EUCC6** 13,221 dishes/hour. 10.1 feet/minute conveyor. 48 gal/hour water consumption.

**EUCC8** 16,495 dishes/hour. 12.6 feet/minute conveyor. 141 gal/hour water consumption.

## Circular

Champion's circular conveyor system offers high-volume operations the choice between continuous dish rack or direct drive loading conveyor belts. Champion conveyors can be custom designed for specific applications with a full line of deluxe options to meet the needs of any large foodservice operation.

| |
|---|
| E-CC |

### E-CC

Circular conveyor. Select the prewash type, conveyor type, direction of operation and location of the access doors to create your unique warehandling system. Automatic tank fill. Energy Sentinel for idle pump shut off. Door safety switches. Choice of configurations: "L", triangular, or oval. 208 to 359 racks/hour. Up to 9.9 feet/minute conveyor. 112 to 300 gal/hour water consumption. Common utility connections. Low-water tank heat protection. Choice of electric, steam coils or steam injector tank heat. Top mounted controls.

# POT / PAN WASHERS

Champion offers a complete line of durable pot, pan, utensil and rack washers engineered to provide years of dependable service.

| | | | | |
|---|---|---|---|---|
| Pot and Pan Soak Sink | | | VORTEX | |
| Pass-Thru | PP12-CPT | PP12-PT | PP-28 | PP20-PT |
| Front Feed | PP-10 | PP-20 | PP-36 | |
| Roll-In | RW-36 | RW-72 | RW-66 | RW-54 |
| Tunnel Washers | | | WRBO-1000 | |

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### PP-10
Pot, pan and utensil washer. 10 pan capacity. 5 minute wash/rinse cycle. Front-loading, split door design. Additional lift door and split door models available.

### PP-20
Pot, pan and utensil washer. 20 pan capacity. 5 minute wash/rinse cycle. 36 gallon water capacity. Front-loading, split door design. Additional lift door and split door models available.

### PP12-PT
No heat horizontal loading tray dryer. Washable air filters. Two 3 HP motors and tray accumulator limit switch. 1800 trays/hour. Right or left hand operation.

### Vortex Wash System
Redesigned power wash flow system. 3 HP motor. Left or right hand operation. Factory authorized startup. Optional Champion ION scale prevention system.

### PP-28
Pot, pan and utensil door type washing system. 25 racks/hour. 3.3 gal/rack water consumption. 2 to 5 minute wash cycle. 3 HP motor. Factory authorized startup. Optional Champion ION scale prevention system.

# ACCUMULATOR

Bi-Line Conveyors specialize in creating custom innovative solutions in automated soiled ware transportation for the foodservice industries. Our equipment is built to the highest quality and we are able to handle any situation. See our Tray and Trayless Conveyor Options and Testimonials on our website: ChampionIndustries.com.

bi-line Conveyor Systems

### Biline Accumulator
Exclusive maintenance free chain. 2-5 tier capacity. Heavy duty stainless steel construction. Carriers removable without tools. Custom wireform basket design. TEFC drive motor accessible. Photo eye safety switch. Adjustable speed control. Stainless steel window frame, lights and table at drop-off window. Simple bolt-up installation. Load carry of carriers is 100lbs each. Tray or trayless application.

# STANDARD PULPING SYSTEMS

The pulpers are free standing self-contained units designed to process food, paper and other waste into a semi-dry pulp for disposal.

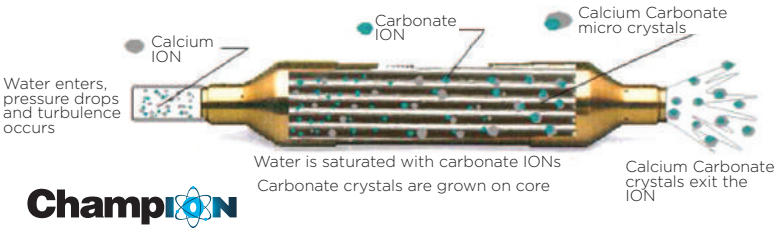
| Pulpers | P5-24 | P5-30 | P7-30 |
|---|---|---|---|

**P5-24**
24" pulper waste handling system. 5 HP grinder and 2 HP extractor motor handles 1,000 lbs/hour. Initial fill volume 18 gal. Slurry chamber and cutting disk. Configuration options.

**P7-30**
30" pulper waste handling system. 7.5 HP grinding motor with 30" slurry chamber. 1,500 lbs/hour. Initial fill volume 24 gallons. Configuration options.

# ION SCALE PREVENTION

The Champion ION is a non-magnetic, non-sacrificial unit, that controls scale without adding anything to the water. It comes in varying size models and acts as a catalytic water conditioner that creates a soft calcium carbonate crystal. By doing so the ION extends the life of equipment components damaged by scale, allowing optimal performance. Say goodbye to de-liming agent as those dollars are returned back into the food service operation!



## ION Technology by Champion

Upon entering an ION, water experiences a pressure drop and turbulent flow causing dissolved carbon dioxide ($CO_2$) to become a gas in the water. The pressure drop changes the chemical characteristics of the water, producing a "saturated" condition. As the saturated water travels in the ION housing, the core promotes the growth of scale crystals. However, the force of the water passing through the ION keeps the core free of scale. The crystals are then carried out of the unit suspended in water.

In essence, ION takes existing total dissolved solids (TDS) and, through the processes of epitaxial nucleation and lattice matching, converts a portion of the TDS to suspended solids. That portion of the TDS that is converted to suspended solids protects the equipment from the growth of scale. The crystals stay suspended within the system and are discharged when the water exits the system.

The equipment stays clean and the scale goes down the drain. ION works with nature to prevent scale from growing on your equipment.

# SONIC PRO WASTE HANDLING SYSTEMS

Food waste reduction systems by Bi-Line Conveors can reduce your organic waste volume by as much as 85%

| Sonic PRO Series | Sonic 5 PRO | Sonic 7 PRO |
|---|---|---|

## Sonic PRO Food Waste Reduction

The Sonic PRO series food waste reduction system by Bi-Line Conveyor Systems can reduce organic waste volume by as much as 85 percent and can process all organics including: produce, fruits, cut flowers, meat, fat trimmings, paper napkins, coffee grounds, spoiled milk, deli products and some soft plastics.

The Sonic PRO series can be designed in either a closed-coupled or remote design. The system is fully customizable, designed to meet the unique needs of any facility from restaurants to hospitals, schools and other institutions.

# INTERNATIONAL MACHINES

## iUH110E

High temperature. overflow type undercounter with built-in booster heater. Smart display. Solid state controls. Automatic pumped drain. Advanced service diagnostics. Auto clean and Fill Sentry. 30 racks/hour. 0.84 gal/rack water consumption. 120 second cycle. 14.5" door opening clearance.

## iDH2000

High temperature. door type dishwashing machine with built-in booster for 40° or 70° rise. Field convertible. 55 rack/hour. 9.5 gallon wash tank. 0.9 gallon/rack water consumption. 60 second cycle.

## i44 PRO

High temperature. 209 racks/hour. 17 gallon wash tank. 0.48 gal/rack water. Top mounted HMI user interface with proactive maintenance software. Programmable delime function. Proportional rinse. Anti-jam drive system.

## i44 PRO VHR

High temperature. 209 racks/hour. 17 gallon wash tank. 0.48 gal/rack water. Top mounted HMI user interface with proactive maintenance software. Programmable delime function. Proportional rinse. Anti-jam drive system. Saves $5,000 in wash tank and rinse water heating cost.

## Sales and Support

Visit our website at **ChampionIndustries.com.** Click on your area on the map for a service representative in your area. Contact us directly at **800.858.4477** or via fax at **336.661.1660.** Outside North America, please contact our international representatives.

Our Representatives are a well-respected part of our team and have extensive knowledge and experience in the foodservice industry to help you find the right machines for your dishroom.

# The Dishroom Solution Specialists

Over 130 years of experience in the commercial dishwasher business has earned Champion the reputation of "The Dishwashing Solution Specialist." Today, Champion remains devoted to excellence – in products, manufacturing, sales and service.

Champion has ENERGY STAR® qualified dish machines in all categories. Over the last century, we've perfected every single application and installation requirement for dishwashers... undercounters, doors, racks, flights, conveyor systems, accumulators, disposal, drying of trays... you name it and we've provided the most efficient solution. From the smallest glasswasher to the most complex flight machine capable of efficiently cleaning and sanitizing 15,000 wares per hour, it pays to work with Champion.

Champion Industries and Bi-line Conveyor Systems combine to provide a truly integrated approach to warewashing, ware handling and waste reduction solutions.

Whether you need a large capacity flight-type dishwasher or a compact undercounter dishwasher, Champion can engineer a complete dish handling solution to meet all your needs.

**Champion Industries**
**3765 Champion Blvd. | Winston-Salem, NC 27105**
**Tel: 336.661.1556 | Fax: 336.661.1979**
**ChampionIndustries.com**

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The Spirit of Excellence

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