

PROJECT: _		
ITEM #		QTY:
MODEL # _		
AIA #	SIS #	

DOOR TYPE POT, PAN AND UTENSIL WASHER



Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.

STANDARD FEATURES

- · Heavy-duty stainless steel construction
- · Pass-thru operation
- · Heavy-duty 15 Hp pump
- · Recirculating wash water
- · High velocity, stainless steel "V" jets
- · Wash/rinse cycle of just 5 minutes
- · Electric or steam heat
- External rinse hose and spray gun
- · Recirculating wash water
- · Moisture resistant control gauges
- Digital Control & Information Center
- · Self containing water heating
- Fresh water sanitizing rinse
- · Removable, dual filtration system

		а
u		

Tank Heat

Steam







SPECIFIER STATEMENT

Specified unit will be Champion Industries model PP-20-PT pot, pan and utensil washer. Features include lift door design, 15 Hp pump motor, 20 pan capacity, push button control and information center, recirculating wash water and 27 second wash/ rinse cycle.

1 year parts and labor warranty.

In the USA:

3765 Champion Blvd, Winston-Salem, NC 27105 Tel: (336) 661-1556 Fax: (336) 661-1979 www.championindustries.com In Canada:

2674 N. Service Rd., Jordan Station, Ontario, Canada LORISO Tel: (905) 562-4195 Fax: (905) 562-4618 www.championindustries.com/lcanada

Rev. 09/2025 Printed in U.S.A.

APPROVAL:	DATE:



DOOR TYPE POT, PAN AND UTENSIL WASHER SPECIFICATIONS

Dimensions shown in inches

SPECIFICATIONS

Machine Construction

12, 14, & 16 gauge stainless steel. All seams tig welded, cleaned and polished.

Door

Stainless steel, counter-balanced with self-lubricating guides. Stainless steel cables on nylon rollers with guards to insure tracking.

Lift Door (optional)

Stainless steel front loading lift door design for easy loading and unloading.

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

15 Hp, 208/240 or 480 volt, 3 phase, 60 cycle with output of 250 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 pressure. Special moisture resistant design.

Wash Tank

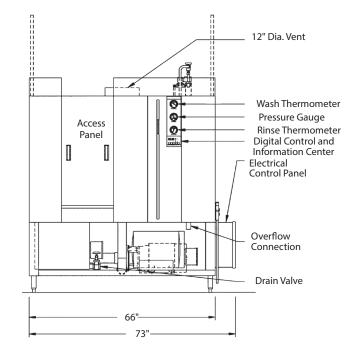
Stainless steel with electric, or steam coil heating. Thermostatically controlled, low water protected, sloped to drain 50 gallon capacity.

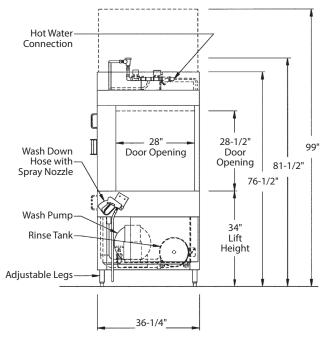
Rinse Tank

Electric or steam coil heating 208/240 or 480 volt to provide 180°F/190°F hot sanitizing rinse.

Racks

Stainless steel rod, built to match specific washing requirements.







DOOR TYPE POT, PAN AND UTENSIL WASHER SPECIFICATIONS

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

in baking and cooking operations.

Cabinet 66" wide x 36-1/4" 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, stainless steel. All seams tig-

welded, cleaned and polished.

Lift-up door type. Two doors, single control, handle. Counter balanced with self-lubricating Door

> guides, stainless steel cables on nylon rollers with cable guards to insure tracking. Doors are interlocked with limit switch to prevent machine operation while doors are open. Door

construction: 16 gauge, stainless steel.

Recirculating Wash

Tank

Heated by one 18 kW 208/240 or 480 Volt electric immersion heater, thermostatically controlled wash temperature and low water protection system. 50 gallons, 14 gauge

stainless steel, sloped to drain. Steam heating option 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 15 hp, 208/240 or 480 volt, 3 phase, 60 cycle. Close coupled; 250 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, 10 gallon capacity, with one 18 kW 208/240 or 480 Volt electric booster

heater to provide 180°/190° F hot sanitizing rinse. Uses 4.4 gallons per 30-second cycle.

Steam heating option available.

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

Stainless steel tubing with brass compression fittings and brass or optional stainless steel **Final Rinse Piping**

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 programmable 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.

Externally mounted rinse spray hose with insulated spray gun handle for easy cleaning Wash Down Spray Hose

and maintenance of machine.

Steam Exhaust Vent Steam exhaust vent 12-7/8" diameter, consisting of 14 gauge rolled stainless steel, collar

for PVC pip connection bolted to the top of the machine. Machine pre-wired with control

timer for the addition of a fan.



DOOR TYPE POT, PAN AND UTENSIL WASHER SPECIFICATIONS

Optional Exhaust Fan 12" diameter exhaust fan constructed for moisture laden air or other air stream

contaminants. 500 CFM @ .5" static pressure. 1/4 hp, 1725 RPM.

Racks Customized to hold your specific items. Standard bakery racks include (2) utensil racks with

(2) hold-down lids and (2) bun/sheet pan racks designed to hold ten pans, constructed of

stainless steel rod, tig-welded.

Connections Water Inlet: 120° F, 3/4" NPT

Water Drain and Overflow: 1-1/4" NPT

Electrical: Single point connection through knock out on electrical enclosure.

Steam Heating Option: 1/2" NPT

Weight Crated: 1,300 lbs. Uncrated: 1,000 lbs.

NOTE: All weights are approximate. Weights will vary depending on the number of options

included with the machine.

Electrical Connections

575 voltage available in Canada

	Running Amps		
Elec. Specs	Electric Wash Electric Booster	Steam Wash* Steam Booster	
208/60/3	124	39	
240/60/3	114	36	
480/60/3	58	18	

*Steam Supply: Consumption: 105 lbs./hr

Certifications NSF, UL and UL Sanitation Listed (all). CUL Listed

Warning Plumbing and electrical connections should be made by qualified personnel who will observe all

the applicable plumbing, sanitary, and safety codes and the National Electrical Code.

Note Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in

common water supply line at service connection.

Plumbing Notes Because of the variation in house-supplied steam and water pressures, steam and water pressure

regulating valves (PRVs) may be needed. (Water PRV is standard on machines with booster.) The PRVs can either be purchased from Champion or obtained locally. Champion does not endorse using on-demand (tankless) water heating systems, as well as PEX and other plumbing materials that may limit water flow, as these could impair machine performance. For optimal results, we recommend using appropriately sized conventional hot water tanks and standard copper water supply

lines that adhere to our specifications. Not following these recommendations may void the manufacturer's warranty. Water hardness of 3 grains/US Gal (0.83 Imp Gal) – 5.3 Mg/L or less

In the USA: 3765 Champion Blvd, Winston-Salem, NC 27105 | Tel: (336) 661-1556 Fax: (336) 661-1979 | www.championindustries.com

In Canada: 2674 N. Service Rd., Jordan Station, Ontario, Canada LORISO | Tel: (905) 562-4195 Fax: (905) 562-4618 | www.championindustries.com/lcanada

Rev. 09/2025 Printed in U.S.A.

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

