

Champion[®]

The Dishwashing Machine Specialists

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

RW-54

POT, PAN AND UTENSIL WASHER



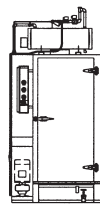
Rendered image is for general visual representation only. Please refer to specifications for the latest detailed product information.

STANDARD FEATURES

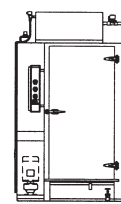
- **Heavy-Duty Stainless Steel Construction**
- **54 Sheet Pan Capacity**
- **Easy To Clean Dual Filtration System**
- **Adjustable Wash And Rinse Cycles**
- **Moisture Resistant Control Gauges**
- **Choice Of Tank Heat:**
Electric, Infrared Gas Or Steam
- **Fresh Water Sanitizing Rinse**
- **Digital Control And Information Center**
- **25 HP Wash Pump**
- **Double Skinned, Hinged Door Design**
- **Self-Contained Water Heater**
- **Recirculating Wash Water**
- **Precision Engineered Spray Pattern**
- **One Year Parts And Labor Warranty**

OPTIONS

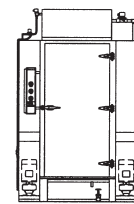
Additional Panwasher and Rackwasher Models:



RW-36



RW-66



RW-72

POT, PAN AND UTENSIL WASHER

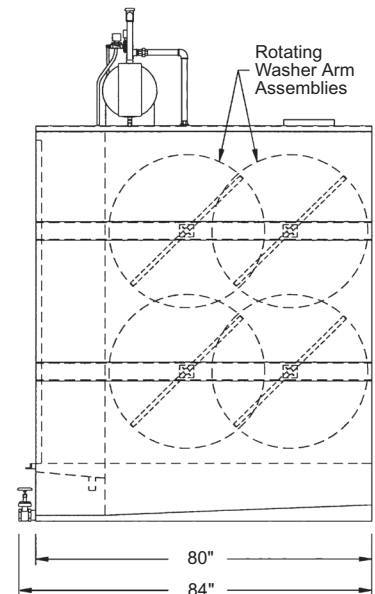
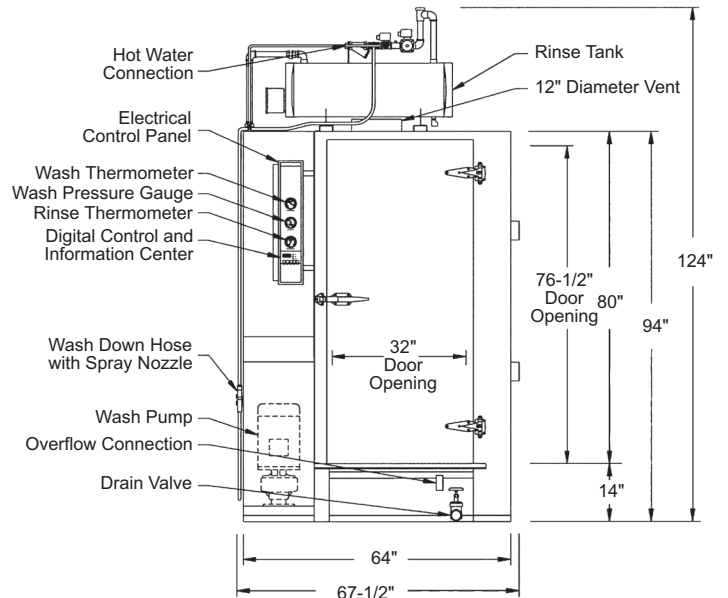


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SPECIFICATIONS

Machine Construction
12, 14, & 16 gauge stainless steel. All seams Tig welded.
Door
Double skinned stainless steel with exterior latch and inside release handle.
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 stainless steel screen type. Double filtration system for increased effectiveness and easy cleaning without emptying the tank.
Water Pump
25 H.P., 208/240/480 volt, 3 phase, 60 cycle with output of 430 gallons per minute at 40 to 50 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 pre-programmed circuit board allows the push pad to be used as a "Diagnostic Center" by displaying "Error Codes" for ease of troubleshooting.
Gauges
Moisture resistant gauges measure wash temperature, wash pressure and rinse temperature.
Wash Tank
Stainless steel with electric, infrared gas, live steam or steamcoil heating, thermostatically controlled, low water protected, sloped to drain with a 160-gallon capacity.
Rinse Tank
Stainless steel, 20 gallon capacity with 208/240 or 480 volt electric booster heaters. 18 kW total to provide 180°/19°F hot sanitizing rinse.
Racks
Constructed of stainless steel rod and formed angle, heliarc welded.



Washer	Automatic washing machine designed to wash and sanitize items commonly used in the bakery, meat, poultry, candy and food service industries. Machine is designed to be installed in a pit or used at floor level with a ramping system.
Cabinet	64" wide x 80" deep x 94" high. Note: for pass-thru operation, cabinet length is 90". Clearance height 124". Standard door opening: 32" wide x 76-1/2" high. Wash chamber: 32" wide x 62" deep x 76-1/2" high. Constructed of 12, 14 & 16 gauge, stainless steel. All seams tig-welded. Seams where needed for water tight construction are continuously welded.
Door	Standard right hand or optional left hand swing constructed of 14 and 16 gauge, stainless steel with integral stainless steel framework. Door double skinned for added strength. Equipped with door latch and inside release handle. Door is interlocked with limit switch to prevent machine operation while open.
Washer Floor	Floor constructed of 12 gauge stainless steel formed sheets designed to provide maximum strength. Floor supports constructed of 2" x 2" x 1/4" stainless steel angle
Recirculating Wash Tank	Heated by 24 kW 208/240 or 480 volt electric immersion heaters, thermostatically controlled wash temperature and low water protection system. 160 gallons (140 gallons if infrared gas heated), 14 gauge stainless steel, sloped to drain. Infrared gas and steam coil heating options available.
Wash Tank Filter	Perforated, stainless steel baskets. Designed for increased effectiveness and easy cleaning without emptying wash tank.
Wash Tank Fill Valve	Size 3/4" brass material, solenoid type, automatic operation.
Drain Valve	Size 2" brass material, gate type for manual or electrically operated ball valve for automatic option.
Wash Pump	25 H.P., 208/240 or 480 volt, 3 phase, 60 cycle. Close coupled; 430 gallons per minute at 35 to 45 psi, mounted on 12 gauge stainless steel formed channel base.
Rotating Wash Hub & Spray Arm Assemblies	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, 20 gallon capacity, with electric, infrared gas or steam coil heating to provide 180°/190° F hot sanitizing rinse. Uses 16 gallons per 30 second cycle.
Optional Sanitizing Pumped Rinse Tank	Stainless steel, 60 gallon capacity, supplied with 3/4 H.P. pump to provide 16 gallons per 30 second cycle at 20 psi. Thermostatically controlled, low water protected with automatic fill to provide 180°/190°F hot sanitizing rinse. Available in electric, infrared gas or steam coil heating.
Rinse Supply Valve	Size 1" brass material, solenoid type, automatic.
Final Rinse Piping	Stainless steel tubing with brass compression fittings and brass or optional stainless steel full cone rinse jets.
Control and 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 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 temperatures, wash pressure and rinse temperature.

- External Rinse Hose** Externally mounted rinse hose with spray gun for easy cleaning and maintenance of machine.
- Steam Exhaust Hose** Steam exhaust vent 12-7/8" I.D., consisting of 14 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** 12" diameter exhaust fan mounted on washer to extract steam after rinse cycle. Constructed for moisture laden air or other air stream contaminants. 500 CFM @ .5" static pressure. 1/4 H.P., 1750 RPM.
- Optional Hood & Fan** Stainless steel hood and fan assembly, mounted over door to evacuate steam that escapes when door is opened. Fan constructed for moisture laden air or other air stream contaminants. Maximum temperature 160°F, 15" diameter exhaust fan, 2450 CFM, .56" static pressure, 1 H.P., 3450 RPM.
- Racks** (1) stainless steel sheet pan rack, standard. For custom racks, contact factory. Constructed of stainless steel formed angle, Heliarc welded. Supplied with stainless steel casters and nylon wheels.
- Connections**
 - Water Inlet: 120° F, 1" NPT
 - Water Drain: 2" NPT
 - Overflow: 1-1/4" NPT
 - Electrical: Single point connection through knock out on electrical enclosure
 - Steam Heating Option: 3/4" NPT
 - Natural or Propane Gas Heating Option: 3/4" NPT

Electrical Connections

575 voltage available in Canada

Elec. Specs	Running Amps		
	Electric Wash Electric Booster	Steam Wash* Steam Booster	Infrared Gas Wash** Infrared Gas Booster
208/60/3	188	69	69
240/60/3	172	64	64
480/60/3	87	33	33

* Steam Supply: Consumption: 275 lbs./hr. @ 15 psi minimum

** Gas Supply: Consumption: 240,000 BTU/hr. @ 1/2 lb. pressure maximum