

The image shows four industrial spray nozzles mounted on a horizontal pipe, each spraying a wide, conical stream of water downwards. The water jets are captured in motion, creating a misty, textured appearance. The entire scene is bathed in a monochromatic teal or cyan light, giving it a clean, industrial feel.

**Accumulate. Wash. Dispose.**

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**Champion<sup>®</sup>**  
**Integrated Systems**

**Champion**



## α **century of innovation** in the dishroom.

Let's face it. The dishroom is usually the dirtiest room in the building. And it's easy to overlook innovation, focusing only on the quality of the kitchen's product and presentation. But imagine how quickly you could ruin a good meal with dirty wares. Making sure that doesn't happen... it's the only focus we've had at Champion. And we've been at it for more than a century.



As a part of the Ali Group, we have worldwide buying power and access to the latest technologies in multiple fields of engineering. But at Champion, we are singularly focused on the dishroom. Every ounce of our energy is targeted toward improving the way your dishroom works. We spend every hour of every work day thinking about a better way to clean pots and pans, glassware, dishes... so that you don't have to.

## the results...



Champion has **ENERGY STAR**® qualified dish machines in all categories. (flight, rack, conveyor, door, undercounter). Champion led the industry by introducing E-Series machines that incorporated energy management and efficiency without compromising performance.

Over the last century, we've perfected every single application and installation requirement for warewashing... 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 20,000 wares per hour, it pays to work with Champion.

# what makes CHAMPION better?

## capturing and re-using the heat.

Our optional heat recovery unit traps rising steam and radiant heat from the machine and uses it to pre-heat the incoming water. The pre-heated water enters the heat booster at 110 degrees and leaves at 180 degrees. Capturing and reusing the heat significantly reduces energy requirements over the life of the machine.

## dual rinse

How can you make sure everything is properly rinsed with more than 300 gallons per hour while actually only consuming 112 gallons per hour? By using the exclusive Champion feature we call Dual Rinse.

## quad rinse system QRS

QRS is the only system in the industry that proportionately links the amount of hot water used, with the different conveyor speeds to save water and energy, and greatly reduce operating costs. The Quad Rinse system is the winner of the coveted 2010 Kitchen Innovations™ Award.

## all stainless steel

Our machines are designed to last through the most demanding applications. That's why you will only find the finest quality stainless steel, brass and copper fittings throughout the pressure side of our systems.

## immediate and local availability of most repair parts

Although the likelihood of a breakdown is slim, most of our fittings and the inner-workings of the plumbing use parts that are readily available at commercial hardware suppliers in your area.

## incredible in-field flexibility

One Champion machine delivers three installation options. Many of our units can be field converted from single phase to three phase, left-to-right or right-to-left. Our goal is to improve the installation process by eliminating potential costly mistakes (like ordering, shipping and having the crew there waiting to install a single phase unit when you need three phase).

## custom warehousing solutions

Whether you need a simple undercounter unit or a complete dishroom solution (from the tray accumulator to the disposal system to the warewasher to the taskmaster power wash sink system), our team of engineers can provide a custom solution.

## ENERGY STAR qualified in all categories\*

You can easily expect to save over 55% on water and utilities by using the ENERGY STAR qualified Champion line of warewashers, not to mention potential rebates from your local utility company. According to ENERGY STAR, the cost of replacing old equipment with a Champion ENERGY STAR qualified unit will be paid back in energy savings in three years or less.

## removable panels for easy cleaning

Champion machines provide complete access to all the moving parts and hard-to-reach areas for easy cleaning and maintenance.

\* available for flight type, rack conveyors, door types, and undercounters

the **quality** of **our machines**  
 can be measured by the **reputations**  
 of **our customers**

Our ultimate customers are in the business of creating culinary masterpieces. Each dish is a work of art. If you're going to create a masterpiece, be sure to start with a squeaky clean canvas. Nothing could short-circuit a feast faster than dirty wares. That's why you'll find Champion systems in the finest (and largest) establishments. From the Statue of Liberty to the Waldorf Astoria... even the Department of Energy uses Champion in their cafeteria. You could take our word for it, or you could see what others are saying about Champion.



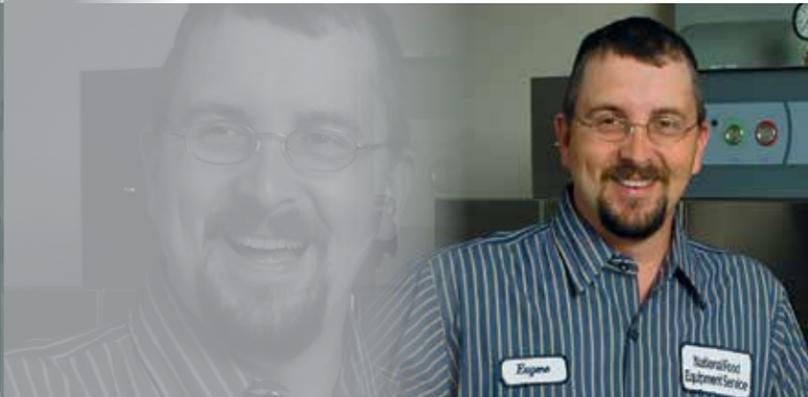
**thomas pirro**  
 Executive Steward  
 Benton Convention Center



**dave miller**  
 Manager of Foodservices  
 Regional Hospital, Eastern PA



**lee brandolini**  
 Director of Operations  
 Sodexo College NJ



**eugene tysinger**  
 Service Technician  
 National Food Equipment Service



**andy simpson**  
 Consultant  
 Hospitality Design and Development

"Sometimes we do over 6,000 covers a week out of our banquet kitchen. Our Champion flight machine is very fast, very efficient... it really helps us meet our time lines here at the Twin City Corridor. I've dealt with Champion a long time... it's the best... it's the machine of choice... that's why we have it here. These machines are very efficient workhorses... we run them sometimes 10, 12 hours a day. The Champion machine scraps the plates very well... it washes the plates very well with very high water pressure. My plates are clean and it just helps our efficiency in the kitchen"

"We certainly decided that Champion was the company we wanted to go with for our dish-machine because we actually had an opportunity moving into design to set up a dishroom the way it should be set up for the user to use rather than just having to adapt to what a foodservice consultant makes."  
 "Having been through the ranks for all the years... if I was going to work in a dish room it would definitely be one where Champion and BiLine products were installed."

"7000 covers a day we need to know we have a full piece of equipment that can provide us with our daily use. It fit our idea and our vision, our goal and that's why we went with the accumulator and the whole dish-machine."

"Restaurant owners often ask us, when their dishwasher is wearing out, which one we recommend. One of the main things we consider as a service technician is how easy you can remove a panel to gain access to the components... the simplicity of it, how it's laid out internally... A lot of times, as a restaurant owner, they don't consider that... they're looking at prices only. The price may be great on the front end, but if it's difficult to gain access to the part you want to check, if it takes twice as long... over the years you're going to be paying more... that's a built in value for a piece of equipment like this. I don't reckon you'll ever get fired for recommending a Champion."

"As VP of design and construction at Famous Dave's, I did an extensive investigation of our ware-washing options and chose Champion because they offered the most energy efficient products. After just six months with our Champion machines a follow-up study confirmed their water use claims. We reduced energy usage and water some 30 to 50%. Champion was able to create a machine that not only decreased our energy consumption, but also cleaned the hundreds of dishes used each day. Other manufacturers are really playing catch up with Champion's technology."



flight machine



rack conveyer



undercounter



taskmaster sink system



pot/pan washer



pulper



door type



bi-line conveyer

when it comes to the **dishroom,**  
it **pays to work with champion**

From concept to 20,000 squeaky clean dishes per hour... Champion has you covered. No matter where you are in a dishroom, you'll find that the most efficient solution will have the Champion brand on it. Champion makes your dishroom more efficient by cutting water and energy costs and reducing labor. By factoring the cost of the equipment by the number of wares cleaned and the life of the unit, Champion delivers.

### Champion Bi-Line Integrated Systems

# undercounter units

Compact efficiency and versatile design make these machines perfect for small kitchens, bars, nursing homes, churches, etc. Hi-temp and lo-temp models are available and operate very quietly with the double-wall construction. Champion offers ENERGY STAR undercounter models with door openings large enough to accommodate large wares and trays.

Champion's undercounter units offer the following features:

## Standard Features

- Advanced digital temperature monitoring
- Multi-phase, which allows you to convert from single to three phase in the field.
- Rinse Sentry, which extends the cycle time to ensure 180° final rinse.
- Built-in Electric Booster, which provides 180° final rinse water standard 40°/70° (6kw) or optional 70° rise (9kw).
- Stem Sure™ soft start to protect glasses and dishes from chipping and breaking
- Pumped drain
- Detergent and rinse aid pumps
- 1 HP motor wash pump
- Upper and lower interchangeable wash/rinse spray arms
- Stainless steel construction with stainless steel top and side panels
- One-year parts and labor warranty
- Curved interior for easy cleaning

## Optional Features

- Optional accessories are available including 70° rise, additional dish racks, stands, legs and roller kits.



# glass washers

Perfect for bars and tight spaces, Champion glass washers clean and sanitize up to 2,000 glasses per hour. Choose from our rotary or pass-through unit, both providing up to 12" clearance for taller stemware. The new self-flushing wash chamber reduces maintenance and the internal upper drain screen improves filtration and makes cleaning easier.



The three-pump injection system provides precise chemical dispensing. Upper and lower wash and rinse arms produce sparkling clean glasses every time. Fresh, cool water sanitizes glasses in the final rinse so they are ready for immediate use.



# door-type machines

Here's the challenge... preserve space, water, chemicals and energy... and produce sparkling clean results every time. Depending on your requirements, Champion door-type machines are also available in lo-temp or hi-temp. All of our hi-temp electric models are ENERGY STAR qualified. We also offer three natural gas units. And you'll enjoy up to 55 racks per hour capacity using as little as .86 gallons per rack, depending on the unit you select.

# GENESIS

**DH5000 Base Model** High Temperature Door-type Dishwashing Machine  
53 RACKS PER HOUR

Champion's DH5000 Genesis Family of door machines tackle the most delicate of wares to the grimeiest of pans while being completely user friendly. The unique one piece, sloped hood design allows steam to escape out the rear of the unit, away from the operator and is computer balanced so it can be lifted by the lightest of touches. The machines feature Champion's patent pending Tri-Rinse System that puts more water on the dishes.



**GENESIS**  
**DH5000 Ventless**  
Heat Recovery &  
Condensate Removal  
35 RACKS PER HOUR

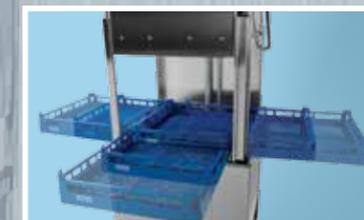


**GENESIS**  
**DH5000 Direct Vent**  
Industry Exclusive  
46 RACKS PER HOUR  
(Patent Pending)



## DH-2000

The Versa-Clean DH2000 is field convertible from 40° to 70° rise, single to three phase, 208 or 240 volt. You can even change the unit in minutes (in-field) from straight through to a corner application.



straight through or  
corner options

## DH-5000T

On our DH-5000T unit, the hood opens a full 27" to accommodate large items, using an adjustable selector switch you can choose between dishwasher mode and pot/pan mode, and they hold dual NSF listings (as a dishwasher and a pot/pan/utensil washer)



internal  
scrap basket



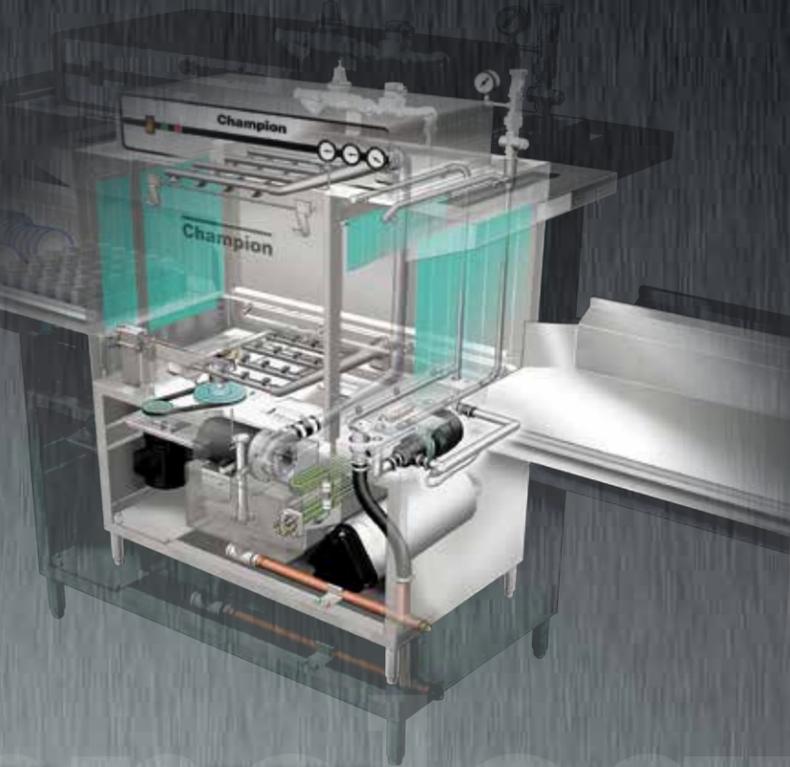
# rack conveyors

When your dish room space is limited, rack conveyors facilitate high-volume dishwashing. Champion's rack conveyor systems incorporate all our technological advances, making them the most energy efficient machines on the market. We're proud to offer our e-series in rack conveyors which provide our exclusive DualRinse™ technology. This delivers more than 300 gallons per hour to fully rinse the wares while consuming as low as 112 gallons of water per hour. Available with single or two tanks, hi-temp and lo-temp, and two corner units... We offer more rack models than anybody else on the market.



### Standard Features include:

- Digital control panel
- Stainless steel one-piece upper and lower spray arms provide excellent washing results and easier cleaning.
- Internal removable scrap basket and two-piece scrap screen
- Standard vertical opening accommodates 18" x 26" sheet pans
- Hinged swing out doors for maximum accessibility
- Insulated doors keep heat in the machine while remaining cool to the touch for the operator
- Anti-jam conveyor drive system
- Energy Sentinel (idle pump shut-off)
- Rinse saver (activates rinse only when dishes are present)



save with new technology



|   | Existing<br>40° rise booster | Champion 44DR<br>with DUAL RINSE,<br>40° rise booster | Existing<br>70° rise booster | Champion 44DR<br>with DUAL RINSE,<br>70° rise booster |
|---|------------------------------|---|------------------------------|---|
| Racks per hour (NSF Standard Calculation)   | 208                          | 208   | 208                          | 208   |
| Gallons per hour<br>(Listed in current NSF Standard 3 Listing)                          | 233                          | 112   | 233                          | 112   |
| Kilowatts tank heat specified   | 15                           | 18  | 15                           | 18  |
| Kilowatts booster heater required, 40° rise, 70° rise as noted                          | 36                           | 12  | 48                           | 22  |
| Water used per 100 dishes   | 1.12                         | 1   | 1                            | 1   |
| Total (WATTS) electrical per 100 dishes<br>(tank heat on 60% of the time, booster, 90%) | 139                          | 73  | 175                          | 103   |
| Total Water and Utility cost/100 dishes<br>(Based on 365 days, 8 hours/day)             | \$0.032                      | \$0.016   | \$0.035                      | \$0.019   |
|   | Cost to run by utility       |   |                              |   |
| Total \$  | \$13,525                     | \$6,837   | \$15,118                     | \$8,165   |
|   | Savings \$6,687              |   | Savings \$6,953              |   |

Price includes Booster and additional options.  
Installation not included.



# flight machines/ upright conveyors

High production food service operations require the efficiency offered by a flight machine. Also known as upright conveyor systems, these warewashers are perfectly suited for incredibly high volumes... as many as 20,000 dishes per hour. Operators load individual wares onto our protective conveyor as needed. Electronic sensors provide energy savings, shutting down the pump when idle.

Our newest technology, the **E2Series**, provides all sorts of benefits, like:

- Our patented Quad Rinse System (QRS) – Express Clean, Extended Clean and Eco Clean. Quad Rinse is the only system in the industry that proportionately links the amount of hot water used, with the different conveyor speeds to save water and energy, and greatly reduce operating costs. This exclusive feature garnered the prestigious 2010 Kitchen Innovations Award.
- Exclusive DualRinse™ technology – ensures clean dishes by moving 500 gallons of rinse water over the dishes using only 113 gallons per hour
- Heat recovery unit option saves up to \$9000 a year.

Of course, we have plenty to offer in the way of flight machines, including widths ranging from 24" to 60" and wash/rinse lengths in 4', 6' and 8' sections.

## Standard Features

- Digital control panel
- Stainless steel frame
- All-purpose 29" wide or 24" narrow peg belt
- Choice of tank heat: electric, steam coils or direct steam injectors
- Common hot water connection, drain connection, electric connection (separate connection required for optional electric booster and blower-dryer)
- One-piece, easy-to-remove stainless steel wash/rinse manifold system
- Electric eye energy sentinel (idle pump shut-off)
- Removable end panels for easy cleaning.



save with new  
technology



|  | Competitive Brand | Champion EEUCCW8 Express Clean | Champion EEUCCW8 Extended Clean | Champion EEUCCW8 Eco Clean |
|--|-------------------|--------------------------------|---------------------------------|----------------------------|
| Dishes per hour (NSF Standard 3 Calculation)   | \$14,317          | \$19,615                       | \$12,655                        | \$12,655                   |
| Gallons per hour (Listed in current NSF Standard 3 Listing)                          | 90                | 133                            | 133                             | 84                         |
| Kilowatts tank heat specified  | 62                | 55                             | 55                              | 55                         |
| Kilowatts booster heater required, 40° rise  | 24                | 15                             | 15                              | 15                         |
| Water used per 100 dishes  | 0.63              | 0.68                           | 1.05                            | 0.66                       |
| Total (WATTS) electrical per 100 dishes (tank heat on 60% of the time, booster, 90%) | 411               | 237                            | 275                             | 236                        |
| Total Water and Utility cost/100 dishes (Based on 365 days, 8 hours/day)             | \$0.052           | \$0.035                        | \$0.045                         | \$0.035                    |
|  |                   | Cost to run by utility         |                                 |                            |
| Total \$   | \$20,854          | \$13,981                       | \$12,840                        | \$8,925                    |
|  | Savings           | \$6,873                        | \$8,014                         | \$11,929                   |

Price includes Booster and additional options. Installation not included.

# conveyors & waste

Anybody can do low volume... Champion delivers volumes upward to 20,000 dishes per hour. Wherever your requirements land, we've got the conveyor and waste system capable of handling your needs. Our waste disposal systems quickly reduce and remove ALL your waste (even the cardboard milk cartons). And our fail-safe measures check for and remove metal utensils in the process.

## waste handling systems

Champion pulpers are free-standing self-contained units designed to process food, paper and other waste into a semi-dry pulp for disposal. A strong magnet located underneath the machine keeps flatware away from the cutting assembly. It can also be self-contained and remote.



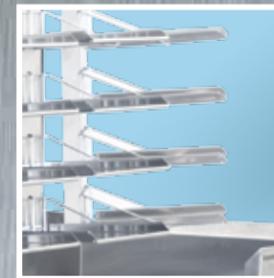
## tray dryer

The Champion free-standing Tray Dryer, the only tray dryer in the industry, can dry 1,800 trays an hour. You just saved a ton of energy as you cleaned and sanitized your trays in the warewasher... Don't take several steps backward drying them with a not so sanitary towel. The Champion Tray Dryer is completely portable and easy to store while not in use.

# bi-line conveyor systems



tray fault



SST liners



control panel



For custom warehousing solutions, Bi-Line (Champion's conveyor system product line manufactured in the Champion plant) manufactures precisely to your design requirements. Bi-Line has the only maintenance free accumulator on the market and holds weights up to three times the industry average. Bi-Line produces the finest stainless-steel foodservice conveyors, tables, sinks, integrated racks and patient tray racks.

Our conveyor systems can be found in health care institutions, colleges and universities, schools, corporate cafeterias, in-plant feeding cafeterias, commissaries, correctional facilities, hotels, resorts, flight kitchens and restaurants. Best of all, when you purchase a Bi-Line/Champion preferred system, the dish machine and conveyor are assembled, then tested and inspected as a complete system at the factory.

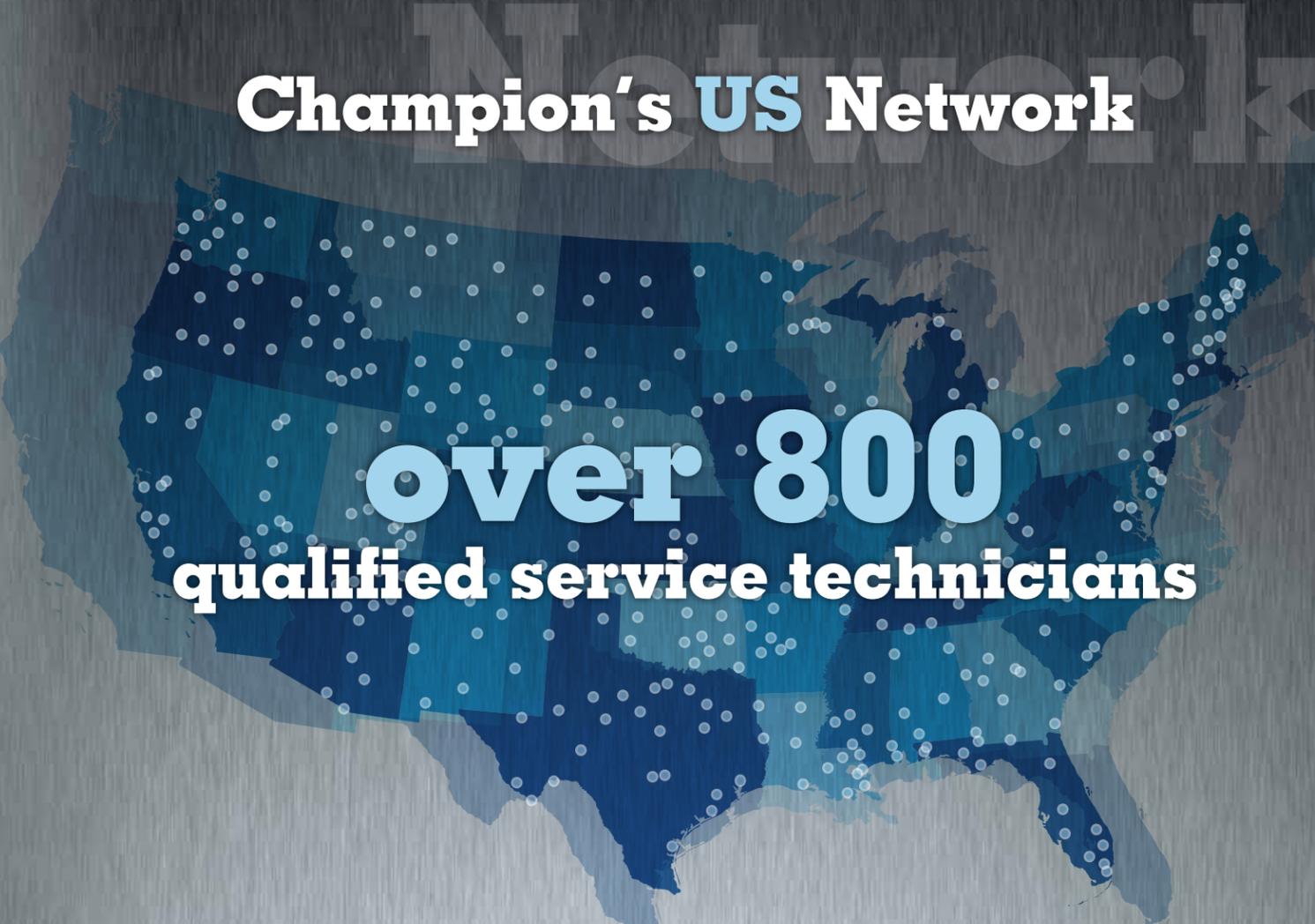
# taskmaster power wash sink system

The Champion Taskmaster Power Wash Sink System includes a pot and pan soak sink. This modular design allows you to configure the system to your specifications and move up to 300 gallons per minute through the pump system. Your staff will be able to leave the work of cleaning pots, pans and racks to the labor-saving Taskmaster system as they move on to other duties.



## Champion's US Network

over 800  
qualified service technicians



# pot and pan washer

The dishroom job isn't complete until everything in the kitchen is clean... including the pots, pans and utensils.

Champion offers a complete line of pot, pan, utensil and rack washers engineered to provide years of trouble-free service.

Operating at the lowest possible cost, these systems also improve sanitation and cleanliness. We offer roll-in, pass-through, front-feed and tunnel washers to get the job done.



Whether you're an end user who needs an affordable undercounter unit, a consultant charged with designing an entire campus of dishroom capacity, a dealer, a service tech or a gourmet chef with one location, we've got you covered. Our national support network will take all the dishroom worries off your plate.

Every Champion product is covered by a limited parts and labor warranty and backed by our SP3 Certified Service Network.

Specific warranty information and a full list of dealers or parts representatives is available online at: [www.championindustries.com/parts\\_service.php](http://www.championindustries.com/parts_service.php)

**Champion**  
Integrated Systems

bring us your **trays** and **wares**,  
your **cardboard**, and your **leftovers**...

...and we'll give you a squeaky clean dishroom, dry trays, and ENERGY STAR qualified machines in all categories\*. Versatile, sustainable and incredibly flexible... that sums up our entire plan of attack at Champion. No matter how complex or simple the application, no matter how compact or open the facility, no matter how many or how few wares you need to clean per hour... we'll take all the dishroom worries off your plate.

Visit us at the next major show, or connect with us online at  
[www.championindustries.com](http://www.championindustries.com).

Thank you for taking a closer look.

\* available for conveyors, door types and undercounters

**Champion**<sup>®</sup>  
Integrated Systems



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