

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

86 PRO Steam

HIGH 2-TANK TEMPERATURE STEAM RACK CONVEYOR



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









STANDARD FEATURES

- · 64" Single Tank + 22" Prewash
- Perpetual Rack Advance System with digital jam monitoring, and mechanical drive protection
- Automated Delime Function with user-customizable alert intervals
- 348 Racks Per Hour
- .28 Gallons/Rack With Energy Sentinel (idle pump shut-off)
- Advanced Touchscreen Display
 intuitive condition alerts, with user friendly cleaning and
 operation visual guidance, multi-lingual
- Enhanced Visual On-board Diagnostics quickly identify machine faults for rapid resolution and less downtime
- · Automatic Tank Fill
- Programmable Machine Dwell
 pauses rack in wash zone for extended cleaning, NSF Certified
 Pot & Pan Mode
- · Automatic Drain Valve
- Single-Piece Hood Design
- Single-Piece Scrap Screen more robust and faster cleaning
- Single-Piece Stainless Steel Upper And Lower Wash Arm Manifolds
- Single-Point Electrical Connection
- 20" Standard Vertical Clearance accommodates 18" x 26" sheet pans
- Fully Insulated Doors open a full 180° for unrestricted cleaning access
- All Stainless Steel Heavy Gauge Construction including base, legs and feet
- Enclosure Panels (front and sides)
- 2 HP Pump Motors with stainless steel impellers
- Factory Authorized Start-Up
- Vent Fan Control
- Made in America

SPECIFIER STATEMENT

Specified unit will be Champion model 86 PRO Steam series 2-tank high temperature rack conveyor dishwashing machine. Features top mounted prodigy HMI user interface controls with proactive maintenance software, proportional rinse, using only 100 GPH, external booster, progressive anti-jam drive system, energy sentinel (idle pump shut-off), 348 racks per hour, single-piece hood design, single-piece stainless steel upper & lower wash arms manifolds, full 180° opening leak proof insulated hinged access doors.

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



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ACCESSORIES

- ☐ Drain water tempering kit (unmounted)
- ☐ Table limit switch, unmounted (recommended on all rack conveyor installations) (unmounted)
 - o WHISKER STYLE
 - o BUTTON STYLE
- □ Vent cowl, stainless steel with 7" stacks & locking dampers
- ☐ Extended vent cowl, with 7" stacks, locking dampers & external curtain
- ☐ Flanged feet (unmounted)
- □ Water hammer kit (unmounted)
- ☐ Chemical pump kit (detergent and rinse aid, mounted and interwired)
- Water pressure regulating valve (unmounted; standard with booster)
- □ ION scale prevention device (unmounted)
- ☐ Water softening system (manufactured, warrantied and serviced by Kinetico)
- □ Dish racks:
 - o PEG RACK
 - o FLAT RACK
 - o SHEET PAN RACK
- □ Splash shields
- ☐ Cantilever sideloader (without hood) for 90° load operation
 - o 24" SIDELOAD
 - o 30" SIDELOAD (ACCEPTS SHEET PANS)
- ☐ Model PRO-90B unloader (90° corner conveyor table)
- ☐ Model PRO-90B loader (90° corner conveyor table)
- ☐ Model RCT 64 or RCT 84 roller conveyor table (see factory for custom length)
- □ Stainless steel rear enclosure panels
- ☐ Correctional package (contact factory)

OPTIONS

- 33" Blower dryer steam
- □ Direct link connectivity solution
- ☐ Direct link plus+ connectivity solution

Cantilever Sideloader (no hood)



PRO-90B

90° Corner Conveyor table loader and unloader available



Model RCT 64 or RCT 84

Roller conveyor table



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UTILITIES

1	Electrical Connections						
	Ма	Machine electrical connection					
2	Hot Water						
		110° incoming water 3/4" NPT					
	Machine with included booster						
4	Hot Water						
	180° incoming water 3/4" NPT						
	Machine with no booster						
5A	Dra	Drain					
	Connection 1-1/4" NPT						
	Drain Max Flow Rate (g/min) 15						
6	Steam (10-30 PSI) flow pressure						
	Α	1" NPT tank heat; 125 lb/hr consumption					
	В	3/4" NPT booster; 110 lb/hr consumption					
7	Con	Condensate					
	Α	3/4" NPT machine return to boiler. No back pressure.					
	В	1/2" NPT booster return to boiler. No back pressure.					
8	Vents						
	Α	Stack connection – load end 150 CFM @ 1/4" static pressure					
	В	Stack connection – unload end 400 CFM @ 1/4" static pressure					

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.

Optional Drain Tempering: 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED).

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.

Water hardness of 3 grains/US Gal (0.83 lmp Gal) – 5.3 Mg/L or less

Venting Notes: Fabricated duct size: 3-7/8" x 15-7/8" (outside dimensions)

SPECIFICATIONS

Capacity				
Racks per hr (NSF rated)				
Wash tank (US gal.)				
Power rinse tank (US gal.)				
Prewash tank (US gal.)				
Conveyor speed (ft/min)				
Conveyor speed Pot/Pan Mode (ft/min) (only one rack at a time in pot/pan)	4.6			
Motor Horsepower				
Drive	1/6			
Prewash	2			
Wash	2			
Power Rinse	2			
Water Consumption				
US Gal. per hr (max. use)				
US Gal. per rack	.28			
Heating 10-30 PSI flow pressure				
Tank heat, steam (lbs./hr. required)				
Steam booster (lbs./hr. required for 70° F rise)				
Booster heaters completely inter plumbed, controls are interwired.				
Venting				
Load end (minimum CFM)				
Unload end (minimum CFM)				
Standard 20"x 20" Rack Complement				
Peg				
Flat				

86 PRO Steam Tank Heat					
Elec. Specs	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device		
208/60/3	23	30	30		
240/60/3	19	25	25		
480/60/3	10	15	15		
575/60/3	8	15	15		

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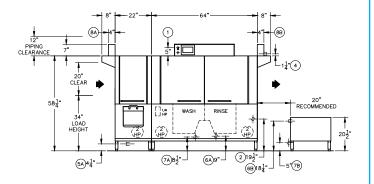
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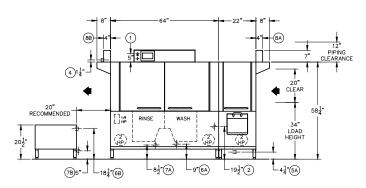
Shipping weight crated: 1,200 lbs. Dimensions shown in inches

Front View

Left to Right Model

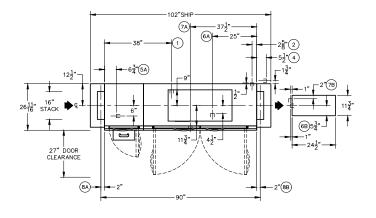


Right to Left Model

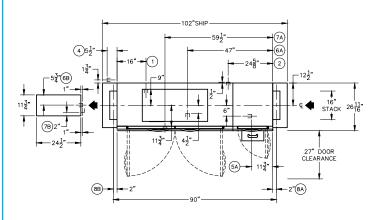


Plan View

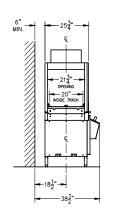
Left to Right Model

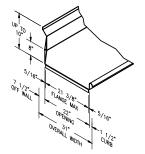


Right to Left Model



End View







Suggested Table Construction

Flange Details

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Rev. 08/2024 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.

