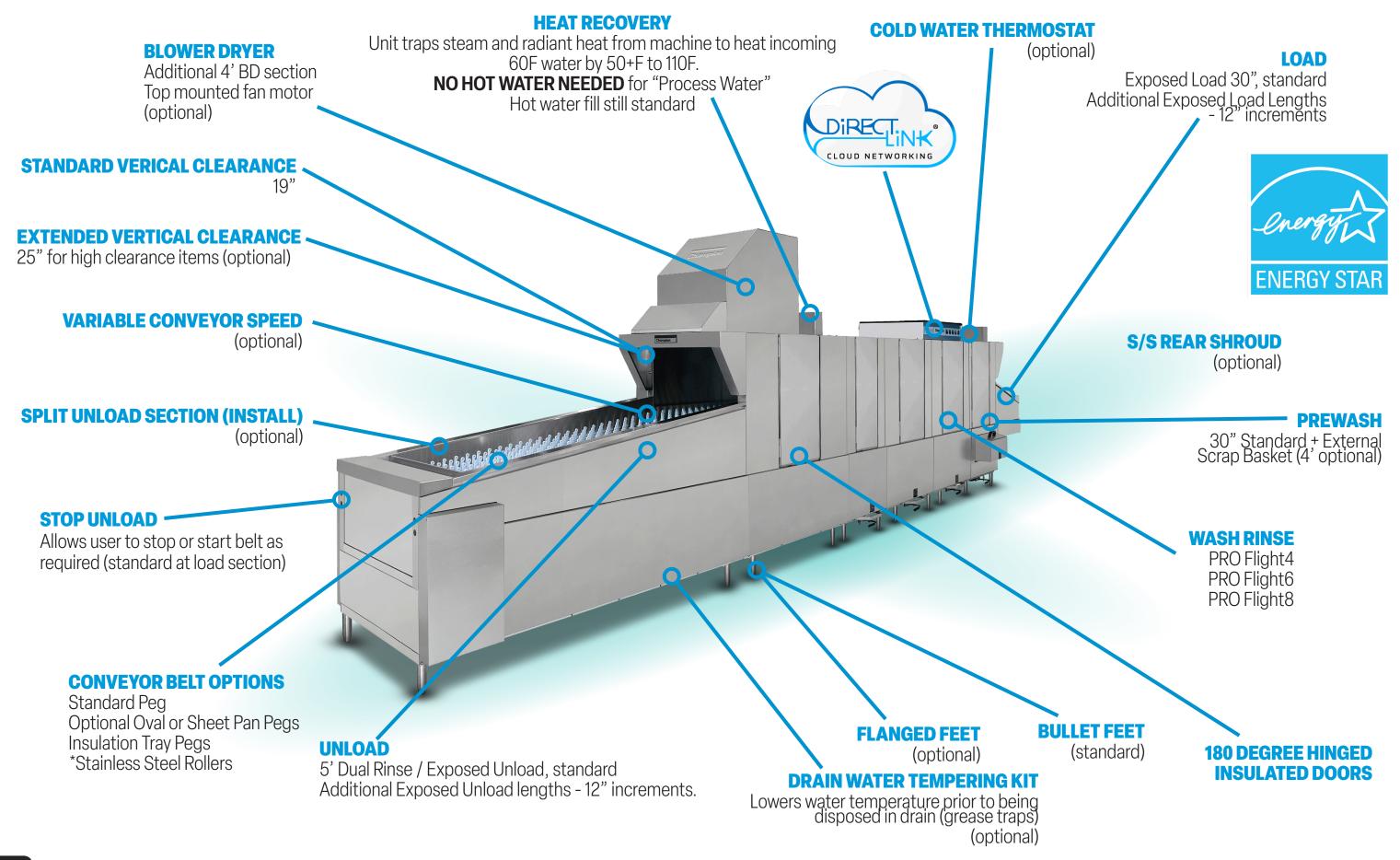


FLIGHT-TYPE MACHINES



PRO SERIES FLIGHT CONVEYORS

2



VENTILATION

	STANDARD VENTILATION	HEAT RECOVERY VENTILATION
(A) LOAD END	300 CFM 1/4" S.P.	300 CFM 1/4" S.P.
(B) UNLOAD END	800 CFM 1/4" S.P.	400 CFM 1/4" S.P.
*WITH BLOW!	ER DRYER, INCREASE ROOM VENTILATIO	N BY 600 CFM
Water leaves booster at 180°F+ and travels to final rinse arms	Heated 110°F water travels back to booster Booster 60°F incoming to machine	gwater

STANDARD vs SLIMLINE

	STANDARD	Slim <u>line</u>
BELT WIDTH	29"	24"
BELT SPEEDS	6.3 / 8.5 / 9.5' PER MINUTE	8.0 / 8.5 / 12.6' Per minute
GALLONS PER HOUR	57	48
PIECES PER HOUR	UP TO 15,027	UP TO 16,495

DIRECTION OF OPERATION









Champion Flight Machines Dishwashers offer high production foodservice operations the efficiency they need.

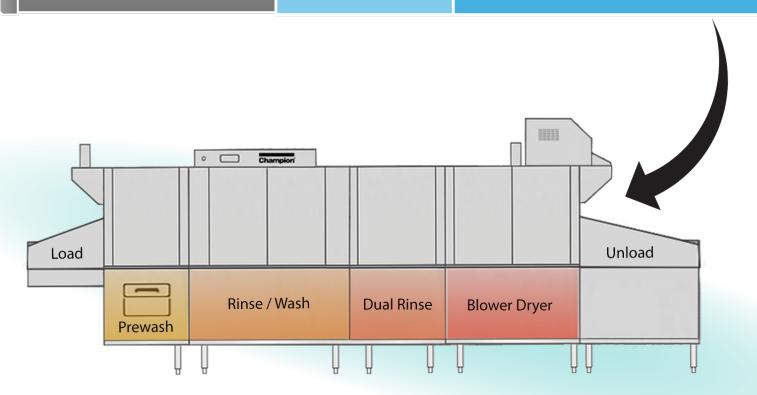
Tank Sizes as configured

PW 25 gals Wash 23 gals Power Rinse 26 gals Aux Rinse 12 gals

Total 86 gals

CUSTOM BUILD EXAMPLE

EUCCW6 Custom Built/Length EXPOSED LOAD EXPOSED UNLOAD 2.5' STANDARD, **BLOWER DRYER** 3' STANDARD, **PREWASH** RINSE / WASH **DUAL RINSE** UNLIMITED **UNLIMITED 12"** 2.5' **ADDITIONAL 12" ADDITIONAL LENGTHS LENGTHS**



STANDARD FEATURES

- Factory Authorized Startup
- ENERGY STAR® Certified
- Exclusive Dual Rinse Technology
- All-Purpose 24" Wide Peg Belt
- Dish Capacities up to 15,027 dishes per hour
- Automatic Tank Fill
- Chemical Dispensing Connection Provisions
- Choice of Tank Heat: electric, steam coils or direct steam injectors
- Stainless Steel Booster Heater
- Common Hot Water Connection
- Common Drain Connection
- Common Electrical Connection (separate connection required for optional electric booster and electric blower-dryer)
- Single-Point Condensate Connection (steam heated machines, except for blower-dryer)

- One Piece Stainless Steel Wash/Rinse Manifolds easy removal
- Door Safety Switch
- Electric Eye Energy Sentinel (idle pump shutoff)
- Heavy Gauge Stainless Steel Construction
- Low Water Tank Heat Protection
- Push Button Start/Stop Station load end
- Recirculating Flushing Nozzles load end with prewash
- · Conveyor Shutoff Shelf unload end
- Stainless Steel Enclosure Panels front and ends
- Vent Fan Control Connection Provision
- Hinged Insulated Access Doors

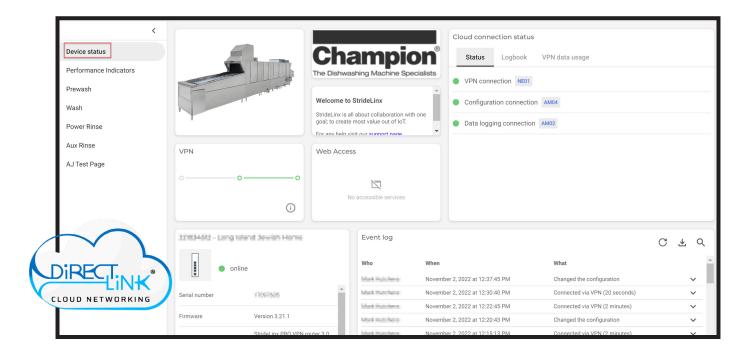




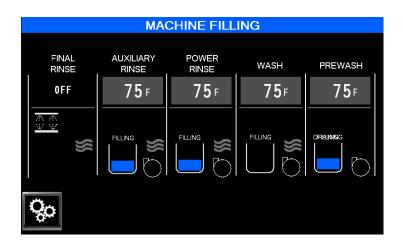


DIRECTLINK - OPERATOR VIEW

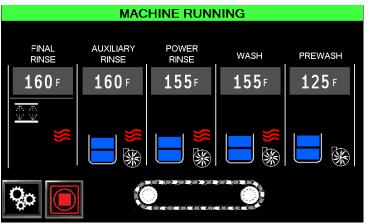
Champion Flight Machines Dishwashers offer high production foodservice operations the efficiency they need.

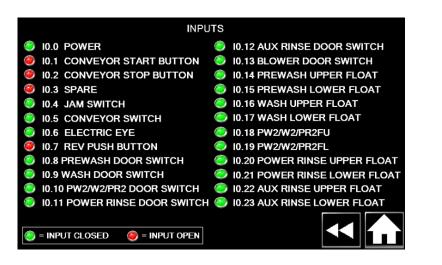


LCD SCREEN VIEW



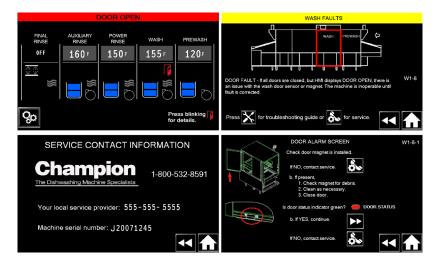
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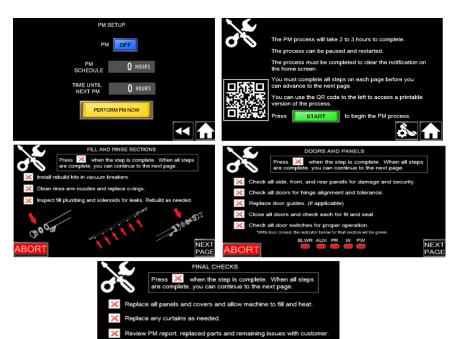




SERVICE INPUT & OUTPUT SCREENS

TROUBLESHOOTING EXAMPLES

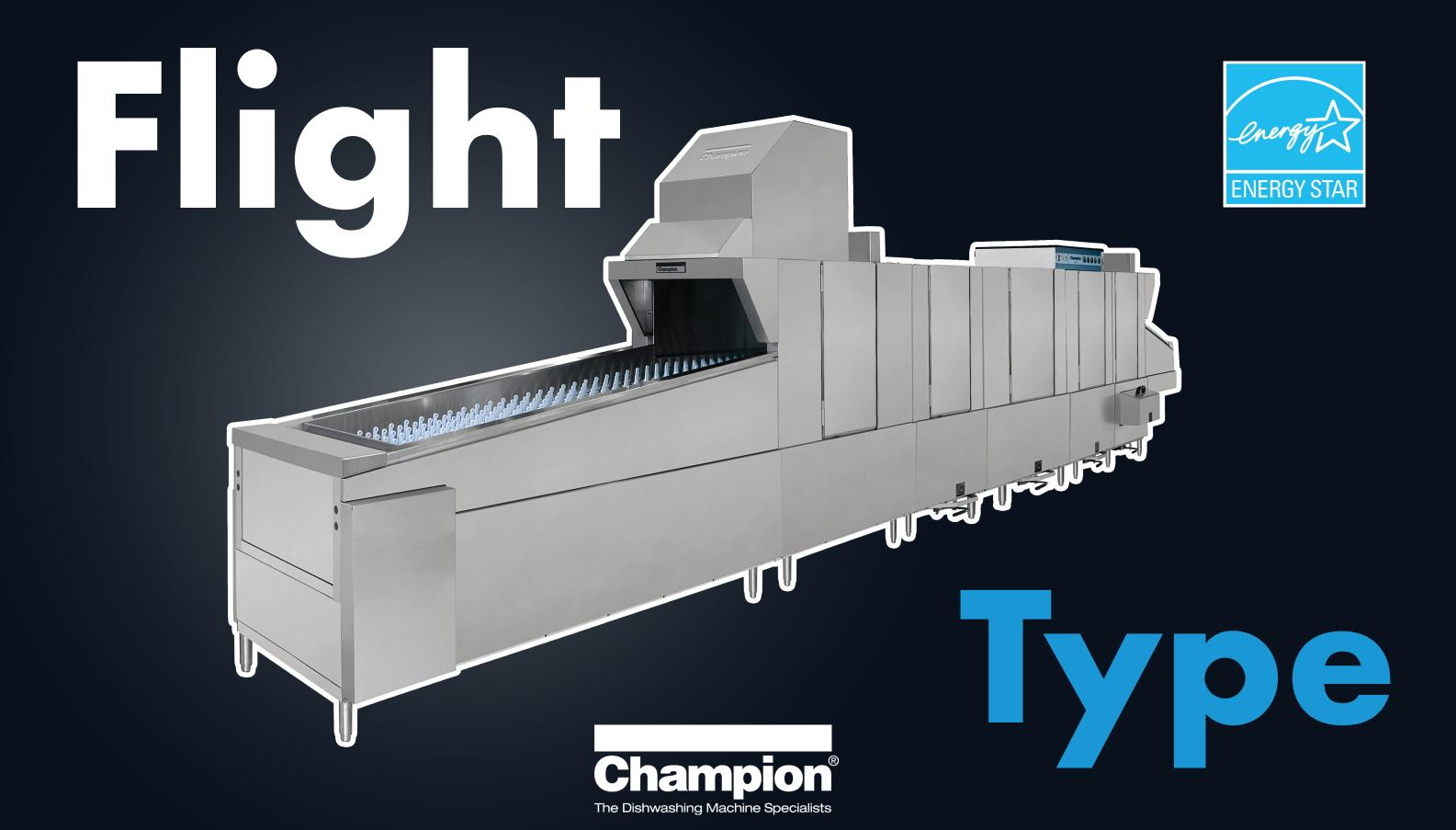




PREVENTATIVE MAINTENANCE

Built-in to HMI touchscreen for guidance

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At Champion Moyer Diebel Canada, we are proud to build on our combined legacy and expertise that spans over 200 years between these two renowned brands. We're dedicated to excellence in every aspect of the dishroom. Specializing in warewashing solutions, we design and manufacture a comprehensive range of products tailored to the needs of the foodservice industry. From Glasswashers and Undercounters to Door Machines, Rack Machines, and custom Flight type systems, our lineup is crafted with precision engineering and advanced technology.

Our commitment to quality, reliability, and expertise ensures that every product delivers outstanding performance, meeting the highest standards of cleanliness and efficiency. We take pride in providing exceptional customer service, supporting our clients every step of the way. Choose Champion Moyer Diebel Canada for dishwashing solutions that add value to your operations and elevate your dishroom experience.

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In line with policy to continually innovate, develop, and improve its products, Champion Moyer Diebel Canada reserves the right to change specifications and designs without notice.

