



**OVER 130 YEARS LEADING
THE INDUSTRY IN
WAREWASHING SOLUTIONS**



**CHAMPION
54 PRO VHR**

RACK-TYPE MACHINES

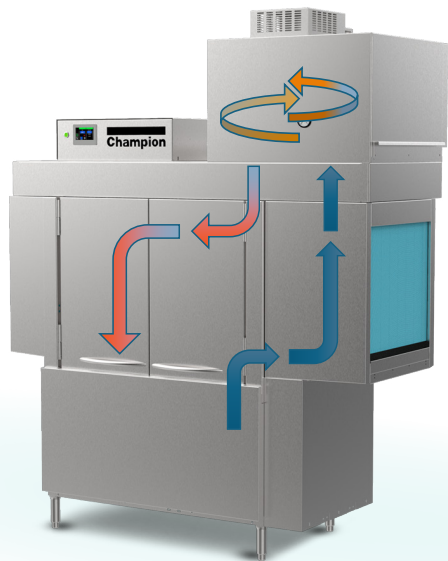


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championindustries.com
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PRO SERIES RACK CONVEYORS

PRO SERIES RACK CONVEYORS



VENTLESS HEAT RECOVERY (VHR)

By operating on a cold water feed, our VHR technology can reduce hot water expenses by up to \$5,000 a year. This technology captures 100% of the operating exhaust heat and vapour and converts it into usable energy to heat the wash and fresh rinse water. The air placed into the dishroom by the heat pump is cooled to below 70° and humidity is reduced by over 80%, eliminating the need for a vent hood and saving over \$7,500 on installation costs.

STANDARD (ELECTRIC OR STEAM)

PRO MACHINES AVAILABLE IN FRONT FEED

Champion Rack Conveyors facilitate high volume dishwashing in dishrooms with limited space. The rack conveyor systems incorporate all the latest technological advances to make our machines the most energy efficient ones on the market.



ELECTRIC HEAT

Champion provides an electrical tank heating element with J-shaped elements for maximum efficiency and heating coverage.

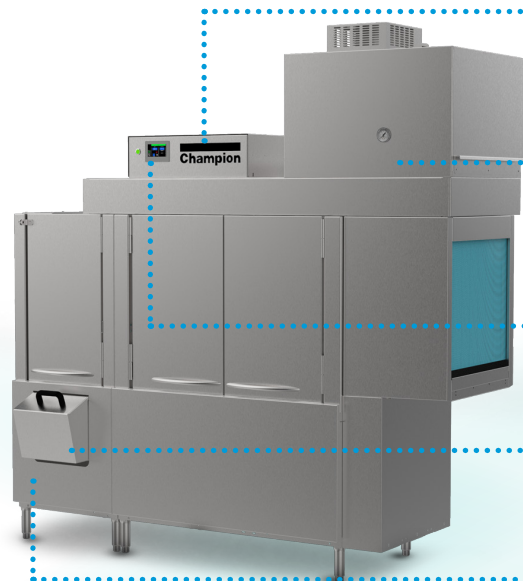
STEAM HEAT

Use of a stainless steel coil transfers heat from the steam into the tank. Champion is able to accept low or high pressure steam.



HEAT RECOVERY

Steam from heat recovery coil preheats cold water to 120F before booster goes into action to raise water temperature to 180F.
NO HOT WATER NEEDED for booster.



CONNECTIVITY

Features remote access service and performance diagnostics, shorter service interruptions, accurate troubleshooting, and secure VPN connection with 2048-bit encryption.



VENTLESS HEAT RECOVERY

VHR technology captures steam from the washing cycle, runs it through refrigerated coils, and converts it back into hot water. This reuse/recycle process can save on both electric and water bills.

HUMAN MACHINE INTERFACE (HMI) TECHNOLOGY

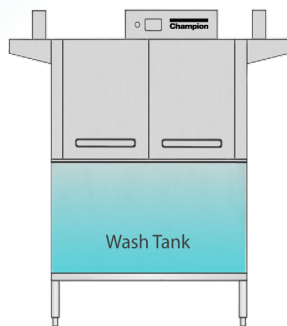
The easy to use HMI interactive user interface features touch screen technology, making the PRO series easy to operate and troubleshoot.

EXTERNAL SCRAP BUCKET

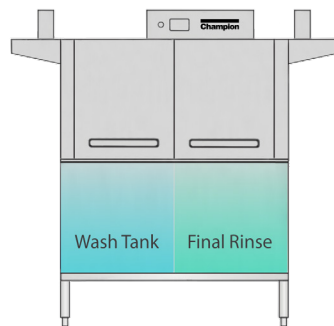
Easily clean your machine without stopping your operation. Food waste is collected in external bucket and can be cleaned without entering the soiled wash zone.

BUILT-IN SOIL REMOVAL

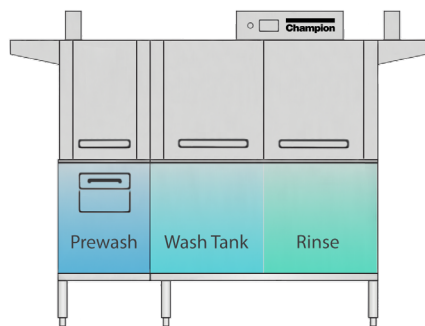
Adding a prewash to your rack conveyor guarantees wares are properly scrapped prior to entering the wash tank and keeps debris out of the wash tank water. All sizes of prewash tanks work with any rack conveyors.



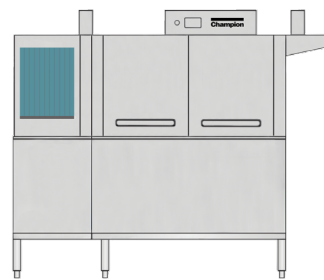
SINGLE TANK



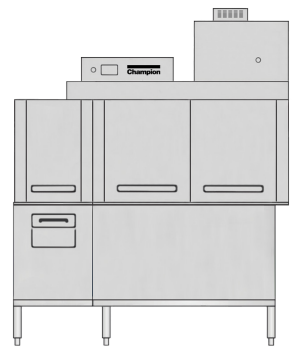
TWO-TANK



TWO-TANK + PREWASH



FRONT FEED



VENTLESS HEAT RECOVERY



44 PRO / 66 PRO / 80 PRO

54 PRO / 76 PRO / 90 PRO



44 PRO

66 PRO

80 PRO

54 PRO

76 PRO

90 PRO

44 / 66 / 80 PRO

- Perpetual rack advance system with intuitive jam alert and drive protection
- Proportional rinse, delivering unmatched total ware coverage
- Prodigy series HMI display, intuitive condition alerts with user friendly cleaning and operation visual guidance
- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- Leak-proof ball valve drains
- Single-piece hood design
- Stainless steel upper and lower wash arms
- Vent fan control

VENTLESS HEAT RECOVERY OPTION

- Ventless Heat Recovery Technology
- Saves up to 13kW during operation
- < 70° conditioned air back into the dish room
- Patented modulation valve pressure system



| MODELS | RACKS PER HOUR NSF RATED | PUMP MOTOR HP | FRESH WATER CONSUMPTION (GPH) | TANK HEAT (kW) | CONVEYOR SPEED (ft/min) | VERTICAL CLEARANCE | VOLTAGES |
|------------------|--------------------------|---------------|-------------------------------|----------------|-------------------------|--------------------|---------------------|
| 44 / 66 / 80 PRO | 209 | 2 | 100 | 15 | 5.8 | 20" | 208, 480, 575 /60/3 |

54 / 76 / 90 PRO

- Perpetual rack advance system with intuitive jam alert and drive protection
- Proportional rinse, delivering unmatched total ware coverage
- Programmable de-lime notifications and automated cycles
- Prodigy series HMI display, intuitive condition alerts with user friendly cleaning and operation visual guidance
- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Automatic tank fill
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- Automatic drain valve
- Vent fan control

VENTLESS HEAT RECOVERY OPTION

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- Saves up to 13kW during operation
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| MODELS | RACKS PER HOUR NSF RATED | PUMP MOTOR HP | FRESH WATER CONSUMPTION (GPH) | TANK HEAT (kW) | CONVEYOR SPEED (ft/min) | VERTICAL CLEARANCE | VOLTAGES |
|------------------|--------------------------|---------------|-------------------------------|----------------|-------------------------|--------------------|---------------------|
| 54 / 76 / 90 PRO | 255 | 2 | 100 | 15 | 7.1 | 20" | 208, 480, 600 /60/3 |

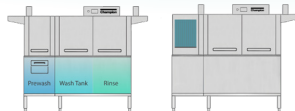
64 PRO / 86 PRO / 100 PRO



64 PRO

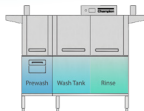


86 PRO



Front Feed
Option

100 PRO



36" Prewash

64 / 86 / 100 PRO

- Perpetual rack advance system with intuitive jam alert and drive protection
- Proportional rinse, delivering unmatched total ware coverage
- Prodigy series HMI display, intuitive condition alerts with user friendly cleaning and operation visual guidance
- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- Leak-proof ball valve drains
- Single-piece hood design
- Stainless steel upper and lower wash arms
- Vent fan control

VENTLESS HEAT RECOVERY OPTION

- Ventless Heat Recovery Technology
- Saves up to 13kW during operation
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OPTIONS & ACCESSORIES



VENT COWLS



DETERGENT AND
RINSE AID PUMPS



DRAIN WATER
TEMPERING KIT



DIRECTLINK



FLANGED FEET



TABLE LIMIT
SWITCH



KINETICO
WATER SOFTENER

| MODELS | RACKS PER HOUR NSF RATED | PUMP MOTOR HP | FRESH WATER CONSUMPTION (GPH) | TANK HEAT (kW) | CONVEYOR SPEED (ft/min) | VERTICAL CLEARANCE | VOLTAGES |
|----------------------|--------------------------------|---------------------|-------------------------------------|----------------------|-------------------------------|-----------------------|----------|
| 64 / 86 / 100 PRO | 348 | 2 | 100 | 15 | 59.55 | 20" | 480/60/3 |



At Champion Moyer Diebel, 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 for dishwashing solutions that add value to your operations and elevate your dishroom experience.

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