ITEM #: FLIGHT TYPE DISH MACHINE  
Quantity: One (1)  
Manufacturer: Champion  
Model No.: EUCCW6  
Pertinent Data: Flight Type, See Plans Drawing #FS  
Utilities Req’d: 480V/3PH; 117.0A; 3/4” HW; 1/2” CW; 2” IW, 1/2” IW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set-in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Dish machine shall provide for front service, all services must be accessible from the front of the unit, owner provided detergent dispenser shall be mounted in front.  
3. Provide start / stop station at load and unload end.  
4. Provide common drain connection.  
5. Provide stainless steel enclosure panels on all sides, as well as a stainless steel chase for water connection. Contractor shall coordinate with General Contractor.  
6. Provide with electric booster heater, booster shall be wired to machine control box.  
7. Provide left to right operation.  
8. Provide minimum 5’0” Load Section, including PreWash Unit.  
9. Provide minimum 7’0” Unload Section, including blower dryer.  
10. Mount on adjustable flanged legs.  
11. Provide unit with 25” clear chamber that will accommodate trays.  
12. Provide unit with peg type conveyor belt with upper rods to accommodate oval banquet trays.  
13. Provide cold water thermostat for prewash.  
14. Provide external scrap bucket on 30” prewash.  
15. Provide 3 HP motor pumps.  
16. Provide with machine mounted bumper rail.  
17. Provide drain water tempering device.  
18. Provide 1/2” backflow vent to open drain.  
19. Provide drain interlocks.  
20. Provide mounted Pressure Reducing Valve.  
21. Provide Shock arrestor and pressure gauge on incoming water line.  
22. Provide a single point electrical connection inclusive of all peripheral equipment.  
23. Provide shop drawings for approval prior to fabrication.  
24. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.