



MULTI-FUNCTION  
UTENSIL-WASHER



PT800-ek

# High flexibility and capacity

## MULTI-FUNCTION UTENSIL-WASHER

## THINKING THE FUTURE

## DESIGNING THE PRESENT

The new pass-through multi-function utensil-washer PT800-ek stands out for its versatility and capacity. It's possible to have it in linear or corner version and its baskets can contain 28 Pizza plates with diam. 310 mm or 34 soup/plates at each wash cycle. Moreover the S.S. 620x620mm basket allows to wash GN 1/1 containers, 60x40 cm pans and pizza dough boxes. This specific line for dish and containers washing offers a quantity of technical solutions that concern different aspects:

- A powerful and effective washing system, with lower and upper wash arms with 4 spokes so to reach all parts of the surface to wash;
- Wash pump made of stainless steel;
- A lower and upper rinse system with booster pump so to guarantee considerable results;
- Soft-touch electronic control panel with digital thermometers;
- Wash height: 620 mm.;
- Counterbalanced doors with S.S. big handle;
- 3 extractable filters.

### Accessories

- 1 S.S. generic basket 620x620mm
- 1 S.S. insert for 3 pans
- 1 basket for 28 Pizza plates ø310 mm
- 1 basket for 34 soup/plates



The rack side is detachable and so it allows an easy cleaning of the wash tank.



S.S. lower and upper wash arms with 4 spokes. A filtering area complete with 3 S.S. extractable filters.



Tank with rounded edges and slanting bottom for the highest hygiene.



S.S. nozzles, designed to guarantee the best washing efficacy.

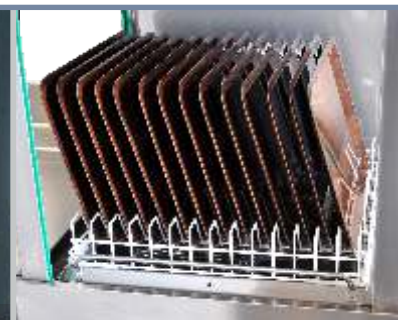
# Multi-function!

It means versatility of use. Be able to satisfy all wash quality requirements and most of all to guarantee an high capacity.

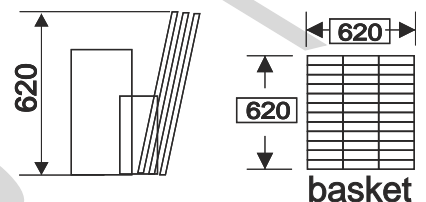
The baskets are designed to contain big quantities of plates and utensils.



It's possible to wash 28 Pizza plates ø310 mm in 60 seconds.



The basket contains 14 GN trays.





PT800-ek

Upon request it's possible to insulate the lateral panels so to reduce noise and heat waste.



It's possible to wash 34 soup/plates at each cycle.



It's possible to wash GN 1/1 containers or 60x40cm pans.



The S.S. generic basket allows to wash any utensil.



The wash pump with S.S. body and S.S. impeller guarantees high reliability and efficacy. The immediate accessibility to the components simplifies servicing operations.

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Specifications	PT800-ek	
DIMENSIONS LxDxH	805x920X1775	mm
WASHING CAPACITY baskets/h	60-40-20	Nr.
WASH CYCLE	60"-120"-180	sec
WORK HEIGHT	865	mm
PLATES CLEARANCE	620	mm
S.S.WASHING PUMP	2200	W
RINSING PUMP	385	W
WASH TANK ELEMENT	6000	W
RINSE ELEMENT	9000	W
TANK CAPACITY	61	Lt.
BOILER CAPACITY	8,0	Lt.
CYCLE WATER CONSUMPTION	4,0	Lt.
TOTAL RATING	11200	W
VOLTAGE	400 V3N-50Hz	V
WATER CONNECTION	45÷50	°C
WATER PRESSURE	2÷4	Bar
RINSING WATER TEMPERATURE	80÷90	°C
WATER INLET	3/4"	"G
WATER DRAIN OUTLET	32mm 1"1/4	"G
NET WEIGHT	196	Kg
GROSS WEIGHT	225	Kg
NOISE	<70	dB(A)

The manufacturer reserves the right to make modifications of materials and models without warning.

## Accessories



**CVP-S** Cod. AC00336  
Steam condenser with heat regeneration  
The steam condenser allows to improve the environments' wholesomeness and most of all to regenerate heat to make your pot-washer more efficient. You economize because it's not necessary to feed the machine with hot water. The pot-washer is fed with cold water.

**PS-LP** Cod. AC00561  
Incorporated drain pump

**BP** Cod. AC00100  
Additional unit for cold water inlet

**SRS** Cod. AC00020  
Safe Rinse (Break Tank)

**PLPT** Cod. AC00850  
Lateral entry-exit table with lower table in stainless steel

**DAD-P** Cod. 0500055  
Peristaltic detergent pump/Conductivity test

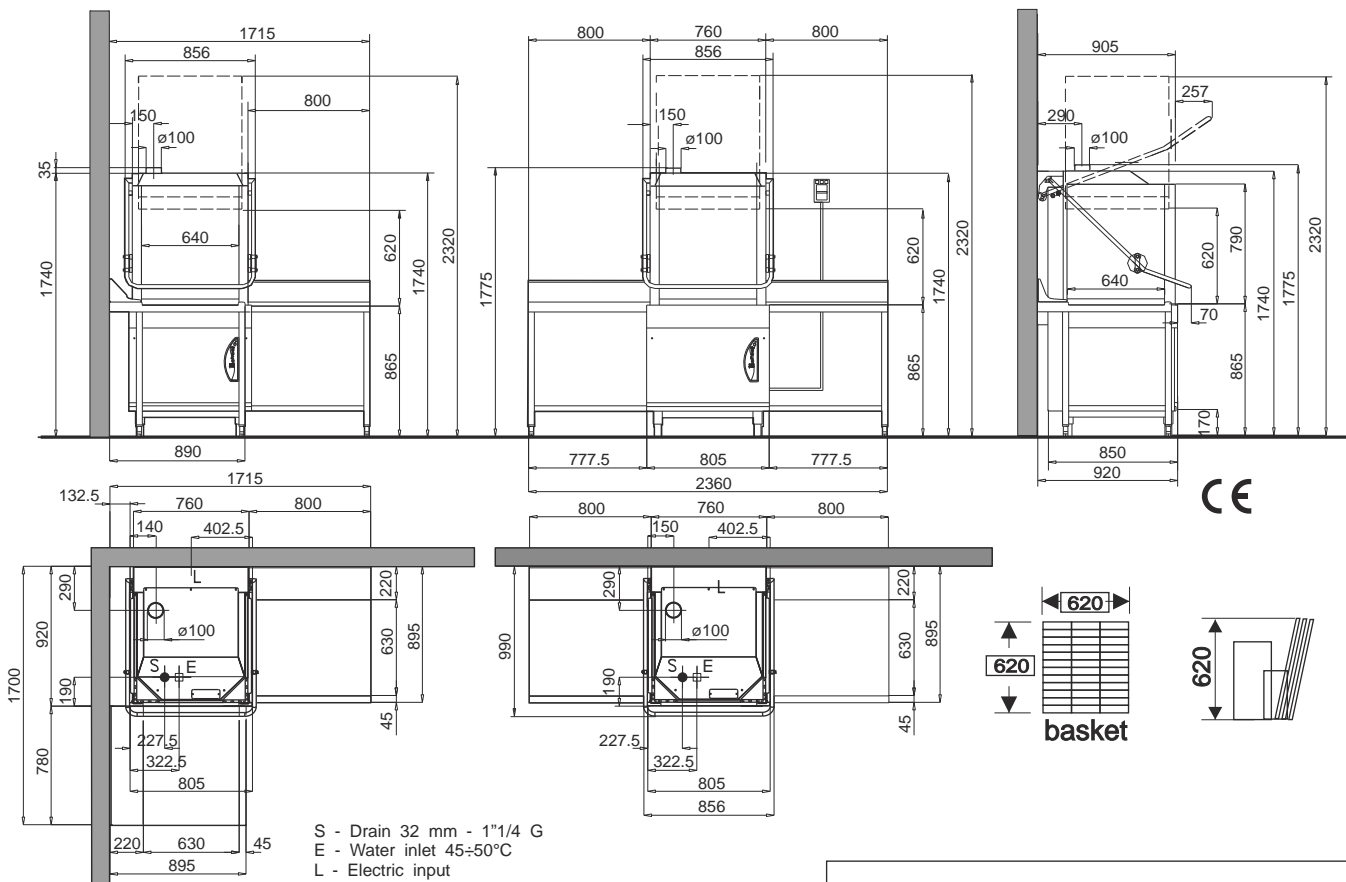
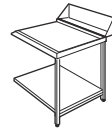
**DAD-R** Cod. 0500062  
Adjustable flow rate detergent pump

**ITL-5** Cod. AC00057  
5 baking-pan insert - H20 mm

**ITL-4** Cod. AC00058  
4 baking-pan insert - H40 mm

**IIP** Cod. AC00074  
Funnel rack

**Coib** Cod. AC01000  
Double insulating wall for hood



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