

SERIE

 **lamber**<sup>®</sup>



## Pass-through dishwasher with steam condenser

**L305-dy-CV –**

HOST 2015  
**SMART  
LABEL**  
»»»

Lamber got the **SMART  
LABEL** 2015 award  
for technological  
innovation

## PASS-THROUGH DISHWASHER WITH STEAM CONDENSER

# L305-dy-CV

The steam condenser allows to improve the environments' wholesomeness and most of all to regenerate heat to make your dishwasher more efficient.

- Complete stainless steel construction 18/10 AISI 304;
- **New control panel soft-touch with interactive graphic display;**
- **Complete schedule of all the washing parameters;**
- Wash cycle time 60"-120"-180"-endless cycle  
120"-180"-240"-endless cycle;
- Cycle start at hood closing;
- **Steam condenser with heat regeneration;**
- **Break tank system SRS;**
- Lower and upper rotating wash arms in stainless steel;
- Lower and upper rotating rinse arms in stainless steel;
- Integral tank filter with basket filter, both extractable;
- Self-washing slanted tank with rounded edges;
- Double skin with thermic and acoustic insulation;
- Stainless steel self-emptying washing pump;
- Rinsing booster pump;
- Automatic tank loading;
- Security thermostat;
- Plates clearance 415 mm;
- Thermocontrol (device which guarantees the selected temperature for every rinsing cycle even in case of nonstop work)



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## L305-dy-CV



Control panel with interactive graphic display.

Interactive graphic display with description of the washing phases.

39 washing parameters with complete programming of them.

Programming of the timing of rinse-aid pump and detergent pump.

Wash and rinse temperatures display.

Cycle counter, Self-washing.

Washing Thermocontrol.

Automatic OFF, Cycle repetition.

Total and partial water change (versions with drain pump).

Service maintenance function.

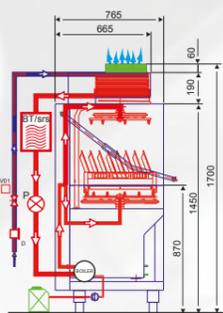
Descaling function (optional).



ECO-WASH logo distinguishes all Lamber products with reduced environmental impact for a considerable reduction of energy use and an operating costs saving.



The extractable upper filter allows to maintain the system's efficiency unaltered in the time.



### L305-dy-CV with steam condenser

Hot air and steams, that come out from the machine, are sucked by the pipe coil and give their heat to the water that flows inside the pipes. Then water is carried to the rinse-tank, regenerating this way heat otherwise dispersed. Thanks to this system, the additional cost for a connection to a ventilation/extraction system in the dishwashing area to create optimal working conditions is avoided. Moreover the extractable upper filter allows to keep unaltered during the time the system's efficiency. With open machine, dimensions are unchanged compared with a standard pass-through dishwasher. The overall dimensions are a little bigger only with lowered hood.

### Accessories

- 2 plastic baskets for 12÷18 dishes
- 1 White rilsan steel basket for 24 dishes
- 1 general basket
- 2 cutlery containers

## Advantages of the new system

**YOU ECONOMIZE BECAUSE IT'S NOT NECESSARY TO FEED THE DISHWASHER WITH HOT WATER.**

**YOU ECONOMIZE IMMEDIATELY 9kW!**

**YOU RECOVER 20°C!**

**YOU WORK IN HEALTHIER ENVIRONMENTS!**

**AN EXTRA EXTRACTION SYSTEM IS NOT NECESSARY!**



The dishwasher is fed with cold water, so to allow immediately a first consumption saving.



The boiler's heating element is only required to obtain the same performances in case of cold water feed (-50% of electric energy consumption!).



Hot air and steams, that are sucked by the upper pipe coil, give their heat to the water that flows inside the pipes, increasing this way the water's temperature of 20°C.



On opening the hood at the end of every washing cycle, the steam emission that usually assails the user is completely eliminated.



Steam emission is completely eliminated! The additional cost for a connection to a ventilation/extraction system in the dishwashing area is this way avoided.

## Efficient

The hood is designed to keep in itself all the produced heat, so to recover it during the washing phase.

## Optimal

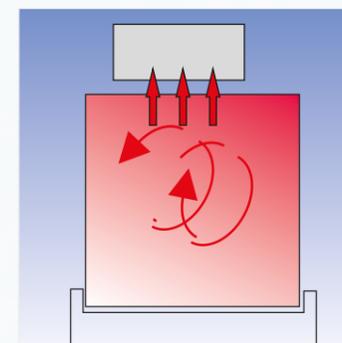
Rinse and wash nozzles are designed to obtain the highest pressure and distribution of the jet during all the cycle.

## Easy

The interactive display is simple, intuitive and it provides the user with all necessary information.

## Constant

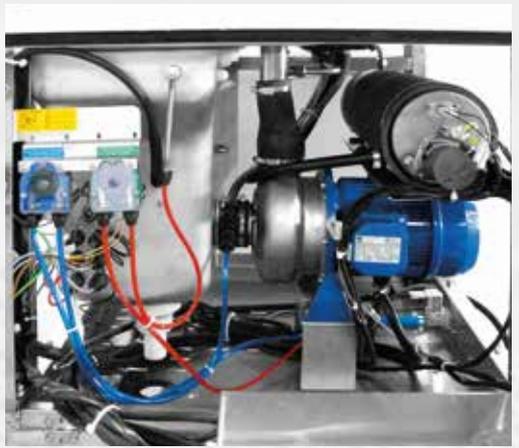
The RCB system (Rinse Constant Boiler) assures a constant temperature during all the phase of the rinsing cycle.





S.S. drawn washing and rinsing arms, designed to guarantee the best washing efficacy.

The wash pump with S.S. body and S.S. impeller guarantees en high reliability and efficacy.



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



Extractable tank filter in stainless steel construction.



Drawn tank with rounded edges and slanting bottom for the highest hygiene.



**ALSO FOR 600X500 MM BASKET!**

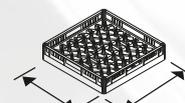


| Specifications                   | CV                  | D                  | P                      |
|----------------------------------|---------------------|--------------------|------------------------|
| L305-dy-CV                       | Steam condenser     | Detergent pump     | Drain pump with filter |
| L305-dy-CV-D                     |                     |                    |                        |
| L305-dy-CV-P                     |                     |                    |                        |
| L305-dy-CV-D-P                   |                     |                    |                        |
| DIMENSIONS LxDxH                 | 670X765X1700        |                    | mm                     |
| WASHING CAPACITY dishes/h        | 1080-540-360 (1440) |                    | Nr.                    |
| WASHING CAPACITY baskets/h       | 60 - 30 - 20        | 30 - 20 - 15       | Nr.<br>Nr.             |
| WASH CYCLE                       | 60" - 120" - 180"   | 120" - 180" - 240" | Sec.<br>Sec.           |
| MIN. PROGRAMMABLE CYCLE          | 45"                 | (80 cesti/ora)     | Sec.                   |
| BASKET SIZE                      | 500 x 500           |                    | mm                     |
| DISHES PER BASKETS               | 12÷18 (24)          |                    | Nr.                    |
| WORK HEIGHT                      | 890                 |                    | mm                     |
| PLATES CLEARANCE                 | 415                 |                    | mm                     |
| VOLTAGE                          | 400V 3N-50Hz        |                    | V                      |
| S.S. WASHING PUMP                | 1100                |                    | W                      |
| S.S. RINSING PUMP                | 385                 |                    | W                      |
| WASH TANK ELEMENT                | 6000                |                    | W                      |
| RINSE TANK ELEMENT               | 9000                |                    | W                      |
| TOTAL RATING                     | 10100               |                    | W                      |
| MAX CURRENT INTENSITY            | 16                  |                    | A                      |
| TANK CAPACITY                    | 34                  |                    | Lt                     |
| BOILER CAPACITY                  | 8                   |                    | Lt                     |
| RINSE-AID DISPENSER              | ✓                   |                    |                        |
| HOOD WITH DOUBLE INSULATING WALL | ✓                   |                    |                        |
| WATER CONNECTION                 | 15 ÷ 18             |                    | °C                     |
| WATER CONSUMPTION PER CYCLE      | 3,0                 |                    | l                      |
| WATER PRESSURE                   | 2 ÷ 4               |                    | Bar                    |
| RINSING WATER TEMPERATURE        | 80 ÷ 90             |                    | °C                     |
| WATER INLET                      | 3/4"                |                    | "G                     |
| WATER OUTLET                     | 32 mm ÷ 1"1/4       |                    | "G                     |
| NET WEIGHT                       | 178                 |                    | kg                     |
| GROSS WEIGHT                     | 200                 |                    | kg                     |
| NOISE                            | <66,8               |                    | dB(A)                  |

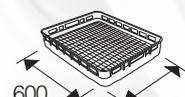
| Accessories |               |   |               |
|-------------|---------------|---|---------------|
|             | COD. 0800754  | SPECIAL "SAVE PLACE" HANDLE   |               |
|             | COD. AC00123  | BOILER 12 KW  |               |
|             | COD. AC00118  | BOILER 15 KW  |               |
|             | COD. AC00124  | BOILER 18 KW  |               |
|             | COD. 0400367  | BASKET SUPPORT FOR CORNER SLIDE   |               |
| PL          | COD. AC00125  | LATERAL ENTRY/EXIT TABLE EDGE 40 MM WITH LOWER TABLE  |               |
| PSL         | COD. AC00068  | ENTRY OR EXIT LIFTED SIDE SHELF WITH LOWER SPACE FOR BASKETS - EDGE 40 MM   |               |
| PLV         | COD. AC00025  | PRE-WASHING TABLE IN STAINLESS STEEL, RIGHT OR LEFT WITH ONE TANK 400X400XH200 MM WITH SPLASH SHIELD AND LOWER TABLE.                       |               |
| PLVS        | COD. AC00127  | PRE-WASHING TABLE IN STAINLESS STEEL, RIGHT OR LEFT WITH ONE TANK 400X400XH200 MM WITH SPLASH SHIELD, LOWER TABLE & HOLE FOR WASTE EXHAUST. |               |
| DAD-R       | COD. 0500055  | PERISTALTIC DETERGENT/CONDUCTIVITY TEST   |               |
| TE          | COD. AC00500  | ECONOMY THERMOSTAT  |               |
|             | COD. CC000139 | PLASTIC GENERAL BASKET 600X500 MM   | <br>600 x 500 |
|             | COD. CC000140 | PLASTIC BASKET 600X500 MM FOR 22/24 DINNER PLATES   |               |
|             | COD. CC000141 | PLASTIC BASKET 600X500 MM FOR 10/12 GASTRONORM TRAYS  |               |



Plates Clearance

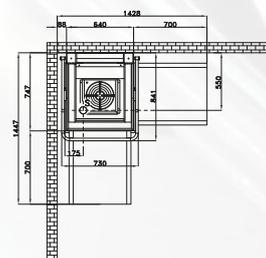
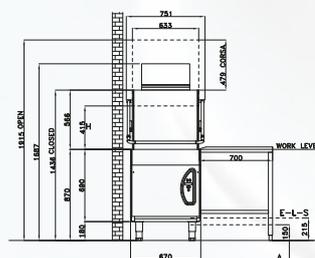


Dishes per basket 12 ÷ 18 (24)

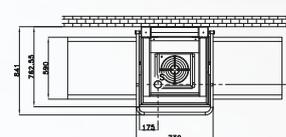
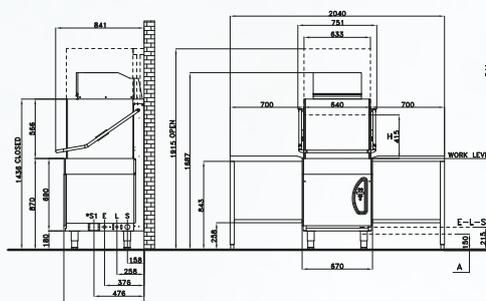


OPTION

## CORNER VERSION



## LINEAR VERSION



S - Drain 32 mm - 1"1/4 G  
E - Cold water inlet 15÷18°C  
L - Electric input  
S1 - Water outlet for machines with drain pump

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**CE**

COMPANY WITH QUALITY MANAGEMENT  
SYSTEM CERTIFIED BY DNV  
= ISO 9001:2015 =