





Unit 3/49-63 Victoria Street, Smithfield, NSW 2164 Australia salesnsw@he2020.com.au | 02 9637 3737

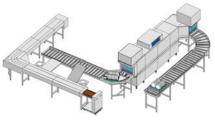


RACK CONVEYORS

TOTAL CONTROL!

The high flexibility of Lamber's design system allows to realize washing systems "to measure", that are suited for different customer's requirements.

A considerable variety of accessories is available for your dishwasher to rationalize the dishes cleaning.





The drain valve allows to automatically empty the tanks simply by pressing a button. So the daily cleaning at the end of the washing operations is made



The remarkable decrease of noise pollution and thermal dissipation is achieved thanks to the employment of double sound absorbing wall with a thickness of 15 mm provided as standard on all the models.



Warranty: 12 months labour, 36 months parts

THINKING THE FUTURE

> **DESIGNING** THE PRESENT

The drain washing tanks with rounded edges guarantee the highest hygiene and avoid the deposit of dirt. The stainless steel pump suction filter is easily extractable.



Specification:

- 1200-5000 plates per hour
- All units double skinned with 15mm insulation
- · Stainless steel auto-draining wash pumps
- · Exceptional hygiene
- · Energy and water efficient
- Stainless steel & plastic roller benches available
- Steam condensors
- · Drying tunnels and heat
- · Recovery units all available
- All components easily reached and inspected
- · Versions left to right and right to left
- · Corner units available





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The thermometers displays intermittently the different temperatures of inlet, washing and rinsing water.



The flow regulator allows to gauge the washing strength intensity. This can be useful in particular for the glasses washing, in which is necessary to • decrease the wasing jet intensity.

























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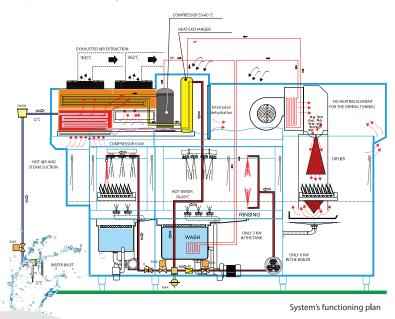


RACK CONVEYORS

The Intelligent Heat Regeneration

The system exploits the heat produced in the cooling cycle, which allows to constantly regenerate energy from the hot air produced in the machine, to preheat the rinsing water. This device allows to feed the machine with cold water, so as to save a lot of energy (at least 15,5 Kw).

The extracted air is so cooled and dehumidified that it can be fed back into the working room thus improving considerably the ambient condition of the dishwashing area. The output air temperature is in fact nearly $18^{\circ}-22^{\circ}$ C.





The applications of the heat pumps

- Energy regeneration with Lamber washing systems
- The intelligent heat regeneration
- The system exploits the heat produced in the cooling cycle, which allows to constantly regenerate energy from the hot air produced in the machine, to preheat the rinsing water.
- This device allows feeding the machine with cold water, so as to save a lot of energy (at least 15.5 kW).
- The extracted air is so cooled and dehumidified that it can be fed back into the working room thus improving considerably the ambient condition of the dishwashing area.
- The output air temperature is in fact nearly 18°-22° C.
- Besides the saving about the washing system, there is also one concerning the additional costs for a connection to a ventilation/extraction system in the dishwashing area to create optimum working conditions.
- The system exploits the functioning principle of the Heat Pump to heat the rinsing water.
- The hot air and the steam which come out from the machine are sucked by the pipe coil and give their heat to the water that flows in the pipes.
- Then the water goes through a heat exchanger, part of the cooling cycle fed by the Heat Pump.
- This plate-type exchanger gives the heat to the water that comes from the pipes of the pipe coil.
- The total regeneration is about 15.5 kW for the CVCP model, 23 kW for the CVCP/R model, and about 32 kW for CVCP/3R model.
- This pump can be installed to all Lamber's with a Pull-through rack and Belt-towing Dishwashers.



\$ P.O.A. Price on application
Contact Us Now - 02 9637 3737

