

lamber®

DSP3DPS



Compact, efficient, and reliable, the Lamber DSP3DPS is well suited for bars and professional kitchens. Designed to deliver effective cleaning in a streamlined format, it helps maintain cleanliness and consistency throughout service. With a strong focus on durability and user-friendly operation, the DSP3DPS integrates seamlessly into daily food service routines.

FEATURES

- Lower rotating wash arm combined with a rotating rinse arm and fixed upper spray arm to deliver uniform, full-chamber cleaning.
- Built-in drain pump enables flexible installation where direct gravity drainage is not available.
- Thermostatic control system maintains the selected wash and rinse temperatures throughout every cycle.
- Integrated rinse aid dispenser and detergent pump with automatic tank filling to minimize manual intervention.



PARTS AND
LABOR



SPECIFICATIONS

Power: 208 V - 1 PH - 60 Hz

Max. current intensity: 16 A

Basket size: 16 x 16 in (40 cm x 40 cm)

Plates clearance: 11.8 in (30 cm)

Washing pump: 200 W

Tank capacity: 5.2 gal (19 L)

Pump delivery: 42 gal/min (158 L/min)

Water consumption:

0.6 gal/cycle (2 L)

19 gal/hr (72 L)

Inlet water pressure: 40 ÷ 80 psi

Water hardness: 7.2 ÷ 12.5 °F (-13 ÷ -10 °C)

Rinsing water temperature:

180 ÷ 195 °F (82 ÷ 90 °C)

Water inlet: 3/4 in G

Water outlet: 3/4 in

Noise level: < 70 dB (A)

Dimensions:

Length: 20 in (50 cm)

Width: 18.1 in (46 cm)

Height: 29.2 in (74 cm)



Connection:

6-20P

(208/240 V)

Net weight: 95 lb (43 kg)

Included accessories

- CC00052 – 2 baskets for glasses
- CC00049 – 1 saucer insert
- CC00045 – 1 cutlery containers

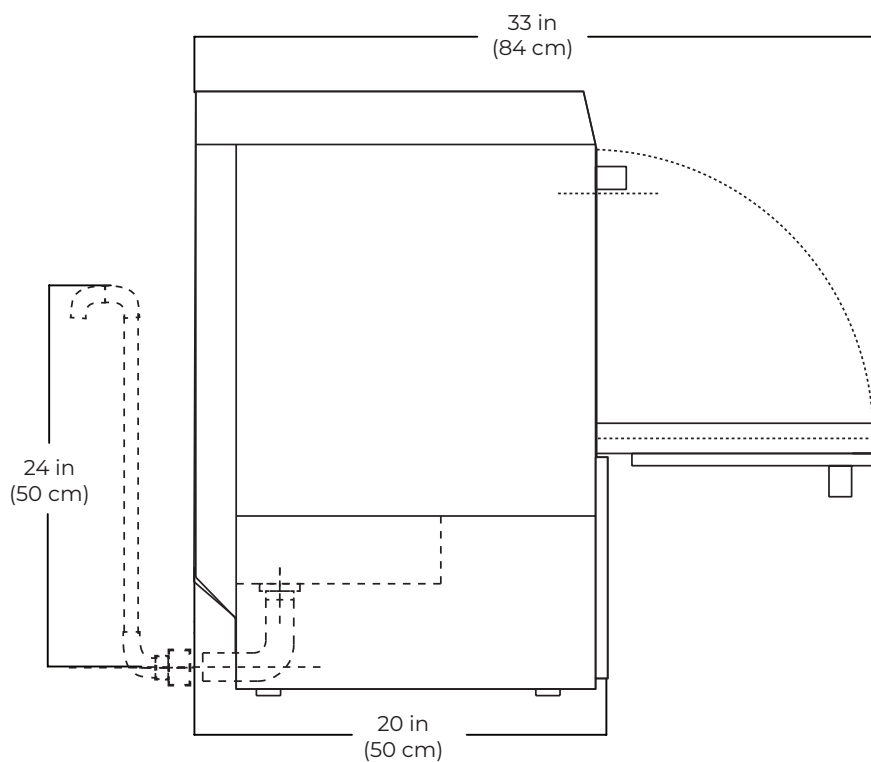


Babak Food Equipment

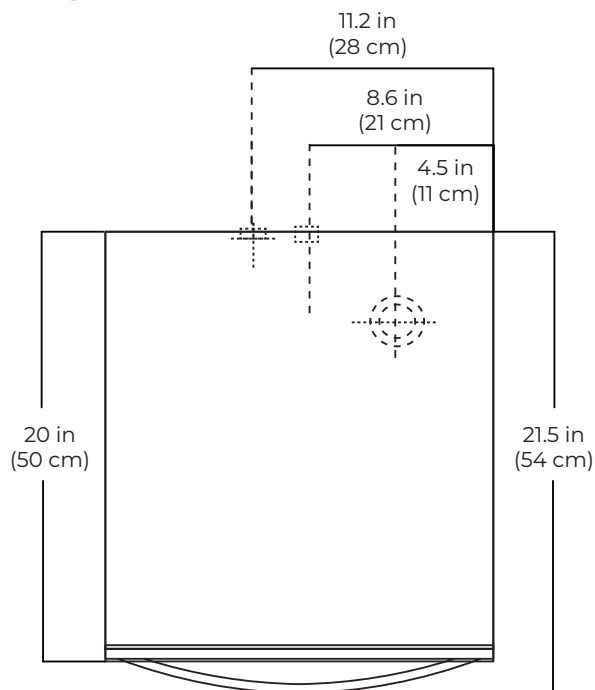
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SIDE VIEW



TOP VIEW



FRONT VIEW

