lamber®
L25EKS1PH



This high-temperature passthrough commercial dishwasher is designed for professional kitchens and high-volume food service operations. Combining advanced washing technology, durable stainless steel construction, and simplified maintenance, it delivers powerful cleaning performance and long-lasting reliability.

FEATURES

- Soft-start system protects delicate items and extends component lifespan.
- Safety hood system with automatic cycle start upon closure for seamless and secure operation.
- Built-in detergent and rinse aid pumps ensure precise chemical dosing.
- Thermocontrol system maintains consistent sanitizing rinse temperatures and energy efficiency.

1 YEAR WARRANTY
PARTS AND LABOR

MADE IN ITALY

SPECIFICATIONS

Electric pump: 1100 W
Wash tank elements: 3000 W
Rinse tank elements: 6000 W
Total rating: 7100 W
Max. current intensity: 33 A
Wash cycles: 2 – 3 – 4 – 15 min.
Tank capacity: 8.9 gal (34 L)
Boiler capacity: 2.1 gal (8 L)
Cycle water consumption:
0.6 gal (2 L)
Basket size: 19.6” x 19.6” (50 x 50 cm)
Plates clearance: 16.3” (41 cm)
Inlet water connection:
131 ÷ 140 °F (55 ÷ 60 °C)
Inlet water pressure: 20 ± 5 psi
Water hardness: 7.2 ÷ 12.5 °F
Rinsing water temperature:
180 ÷ 195 °F (82 ÷ 90 °C)
Water inlet: ¾” G
Water outlet: 1 ¼”
Noise level: 59.5 dB (A)
Dimensions:
Length: 26.3” (66 cm)
Width: 30.1” (76 cm)
Height: 57” (144 cm)
Connection: HARDWIRED 1-PHASE
(208/240 V)
Net weight: 308 lb (140 kg)
Shipping dimensions:
Length: 31.5” (80 cm)
Width: 36.6” (92 cm)
Height: 63.3” (160 cm)
Gross weight: 357 lb (162 kg)

Included accessories

- 1 flat basket, 2 dish baskets and 2 cutlery inserts

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Babak Food Equipment
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