

CONTAINER WASHER
ACC series





HYGIENE. COMENDA!

At Comenda, we have been producing professional dishwashers since 1963. Hygiene and Safety are in our DNA.

All our solutions guarantee full sanitation, safety and hygiene, allowing for significant reduction in the amount of microbial life on the treated surfaces, in full compliance with the current regulations.

TO CLEAN. WITH CARE.

To Clean. "With Care": our attitude and philosophy that guides us every day to develop products that meet the needs of our customers.

Attention to each detail and care for people are at the hearth of the design of our products, which are developed to offer reduced consumption, maximum performance and a more comfortable work environment.



ACC Series is designed for washing both perforated and closed containers.

Extremely flexible. To adapt to your actual needs.

Compact. To fit into any washing area.

Fast. To wash and hygienize high volumes containers in a short time.



TAILORED SOLUTIONS

Containers and crates are used daily to transport various food items.

Manual washing is often considered the only option, which eliminates only partially residues and dirt accumulating during transportation and storage.

The result? Bacteria proliferation and unpleasant odours.

Our ACC Series guarantees maximum hygiene, full sanitation of crates and containers and a better usage of utilities and resources. Faster and more effective operations, ensuring a dry washing area and a healthier work environment.





FOOD
INDUSTRY



WINE
INDUSTRY



PASTRIES &
BAKERIES



FEED PRODUCTION



PHARMACEUTICAL
INDUSTRY



LOGISTICS



ACC SERIES: CONTAINER WASHERS

HYGIENE, AUTOMATION & COST CONTROL

ACC crate washers guarantee **maximum hygiene**, full sanitization of crates and containers and an always controlled water consumption while speeding up operations and ensuring a more comfortable work environment.





ACC2C - ACC3C

Ideal for washing perforated plastic containers.

ACC2C consists of a single 1150 mm washing and rinsing module. The 400 mm inlet and outlet splash guards prevent water from splashing out.

A 600 mm pre-wash module is included for model ACC3B



ACC2B - ACC3B

Ideal for washing closed containers.

ACC2B consists of a 1150mm washing module and a separate 400mm rinsing module.

A 900 mm pre-wash module is included for model ACC3C.





WHY CHOOSE THE ACC SERIES



GUARANTEED RESULTS

It achieves the **full sanitation of the objects to be washed**, thanks to the perfect combination of temperatures, chemistry and contact times.

With an output up to 270 containers / hour, ACC units are the ideal solution for high volumes





ECO-SUSTAINABILITY AND EFFICIENT

ACC units can also wash standard 500 x 500 mm ware washing baskets as well as 600 x 500 mm baskets. A solution for dishware, glasses and cutlery as well as kitchen tools and utensils.

SAFETY AND COMFORT FOR THE OPERATOR

ACC crate washers guarantee maximum hygiene, full sanitization of crates and containers and an always controlled water consumption while speeding up operations and ensuring a more comfortable work environment.



EASE OF USE

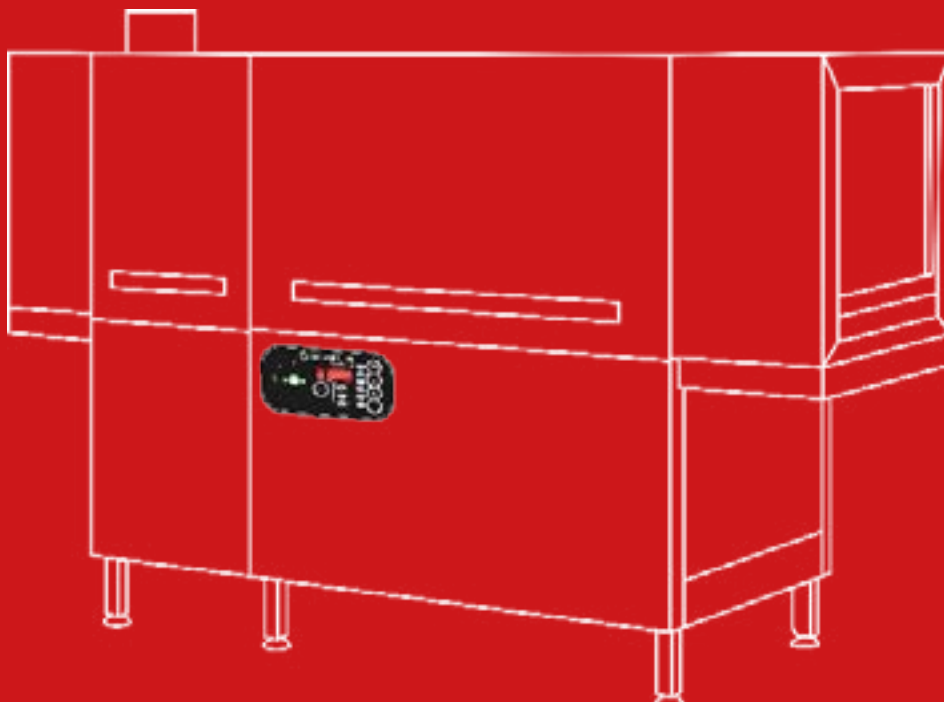
Our goal is to create washing areas where the operator can move safely, smoothly and efficiently.

ACC units are easy to operate and maintain.

The intuitive control panel is practical, robust, resistant to shocks and water splashes.

Easy to use, it allows for immediate speed selection and machine parameter checks including, water temperature, water consumption, partial and total operating hours.

TECH control panel - installed on the inlet splash shield - available as an option for model ACC2C and ACC3C, for even greater ergonomics!



PERFECT HYGIENE

Hygienic deep drawn tanks with rounded corners and vertical self-draining pumps placed outside the tank ensure perfect hygiene and prevent the build-up of dirt.



The triple filtration system on the tank surface allows for consistent hygiene during washing operations. Food particles are collected in the basket filter, the water stays clean for longer and the pump power is always guaranteed!

Integral hooks in the slide guides mean the door is securely fastened, guaranteeing fluid operation at all times.



The lower, upper and lateral washing arms in stainless steel with non-clogging nozzles allow to obtain always impeccable washing results!

The rinsing area, equipped with an economiser, saves water and energy by activating the rinse water flow only when the baskets and objects actually pass through.







THE SMART SOLUTION

The optional **container turning device** allows for a single operator and eliminates the need for an inlet table.

The containers will be automatically loaded into the unit, washed and hygienised for **workflow optimization while reducing the headcount.**

A full set of options including inlet and outlet tables and conveyors complete the range.

Designed to **minimise the risk of contamination between the dirt and the clean section**, they facilitate the operator during the loading and unloading operations, avoiding wrong movements and **preventing the onset of musculoskeletal disorders.**





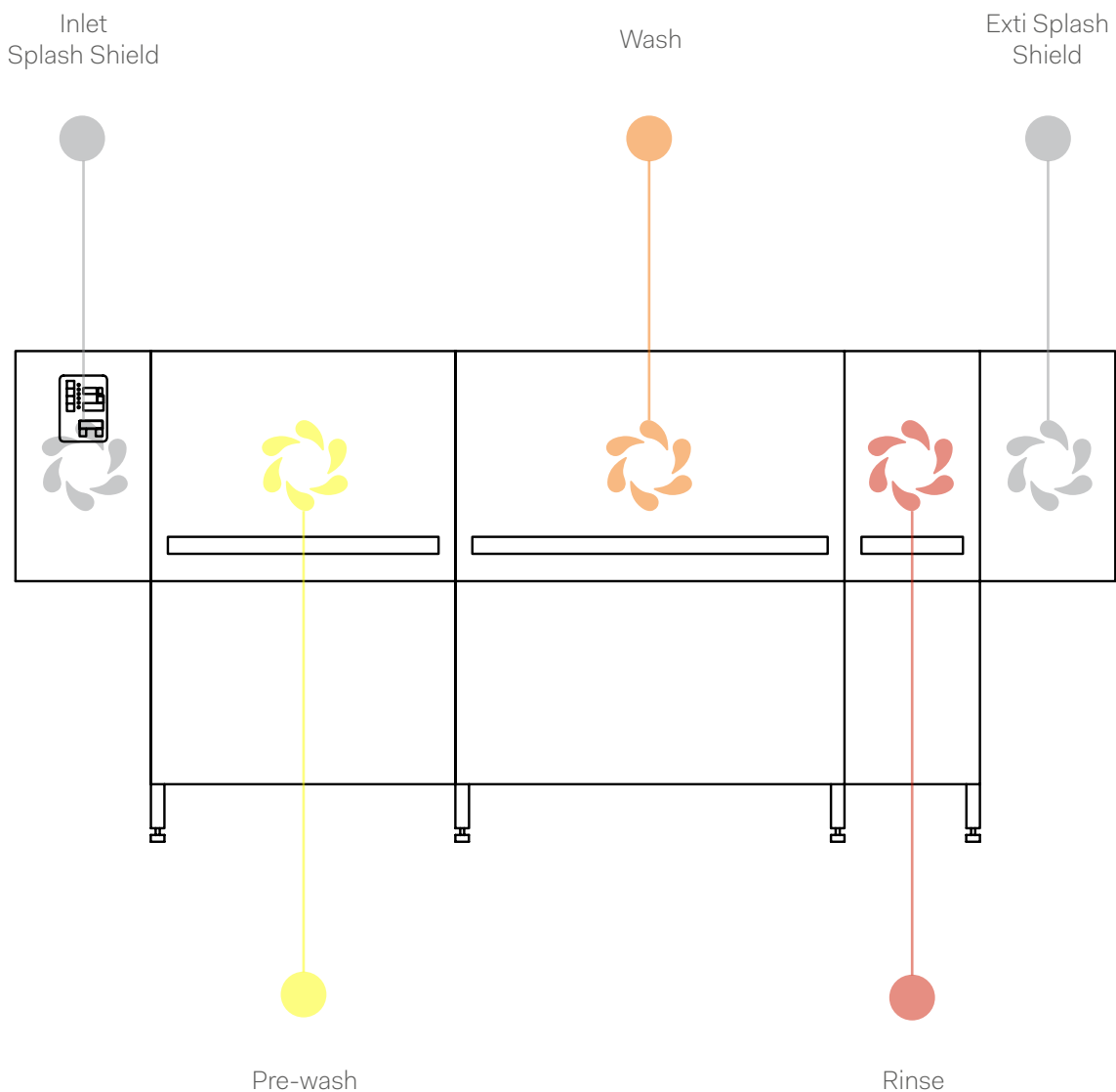




COLOUR CODING

The Comenda ACC series has been designed to prevent the build-up of food residue inside the machine, thus guaranteeing a spotlessly hygienic wash result at all times and facilitate daily cleaning operations.

Every module of our tunnel machine - and its internal components- is identified with a colour, for the ease of the staff in cleaning operations and in the process of preparing the machines, avoiding incorrect combinations resulting in malfunctions.





C-SMART INTERFACE WITH WI-FI AND REMOTE CONNECTION!

Comenda C-Smart features an advanced IP65 rated electronic touch screen control and, at the same time, an auxiliary system EOR (Emergency OverRide), granting uncompromising washing results with the lowest possible running costs.

The IP65 rated touch screen display with its intuitive graphic interface allows the operator to remotely connect to the machine via computer, tablet or smartphone and to access maintenance related data with the opportunity for remote fault finding and servicing.



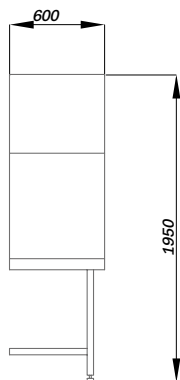


DRYING TUNNELS AND HEAT RECOVERY

AS DRYING TUNNEL

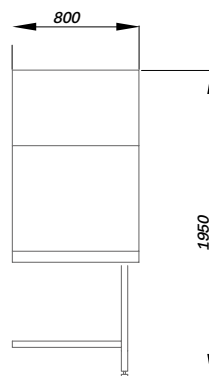
600-800 mm blower drying modules. The air inside the machine is heated in a battery with heaters and blown on the dishware by means of an upper jet which is adjustable to optimize the result.

Part of the warm air of the dryer is recycled through a suction system within the zone and mixed with clean air to decrease the humidity quantity, considerably reducing energy consumption.



AS6

600 mm drying tunnel

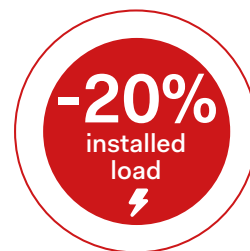


AS8

800 mm drying tunnel

RC - HEAT RECOVERY SYSTEM

Fitted on the rinse section, enables the machine to be connected to cold water at 15°C, which is heated up to 50°C and transferred to the rinse booster. It promotes consistent energy savings.

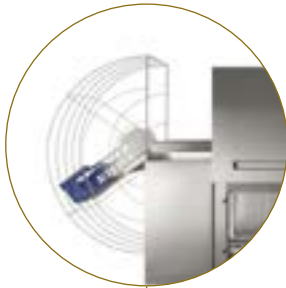




READY TO RESPOND

There's no time for downtime in your operation. That's why our products are designed to facilitate quick turnarounds and replacements.

By easing access to spare parts through our **Comenda App**, Comenda ensures rapid response and complete client service. For support, count on our extensive network of distributors and service providers who are ready to assist when you need us.



01

Simply scan the QR code

that features on all our machinery to gain 24/7 access to our service platform.



Serial number

Template



02

Tap into user manuals

as well as detailed electrical and hydraulic schematics, and exploded views.



03

Original spare parts can be easily ordered by clicking on the exploded view.

Machine spec sheets and CAD drawings are available online in the Comenda Library section at www.comenda.eu

COMPANY

COLLABORATIVELY COMENDA

Just as you are in the business of serving people, we're in the profession of serving you.

Our development since 1963 as a company has always championed exceptional performance, cost containment and highly energy efficient design. Close, active consultation also ensures that we generate the perfect solution for our clients. That involves understanding the challenges our clients face on a daily basis and helping them to meet their objectives.

That's the Comenda difference and it carries on through our commitment to ongoing service and support.

We may be just one component of your overall success, but we always aim to be at the heart of your operation.



RESEARCH AND DEVELOPMENT

A CONTINUOUS CYCLE OF IMPROVEMENT

We have a responsibility to push ourselves to improve. Every detail of Comenda equipment undergoes ongoing scrutiny, testing and refinement.

Through our Research & Development team and certificated on-site lab we uphold rigorous scientific principles to develop proven solutions. We draw on the expertise of multidisciplinary engineers and steel industry professionals along with an extensive network of sales managers and distributors who clearly understand client challenges to ensure our equipment performs to the highest calibre.

Teamed with our ongoing customer consultation we can directly address specific issues. That approach may exceed common expectations in this industry, but it demonstrates our commitment to providing superior client service and a stronger overall relationship.



MADE IN ITALY



COMENDA srl



TECHNICAL DATA

ACC series

Crate washers

TECHNICAL DATA

	ACC2C	ACC3C	ACC2B	ACC3B
OUTPUT - 1 st speed - (containers/h)	100	180	100	180
OUTPUT - 2 nd speed - (containers/h)	150	270	150	270
RINS WATER CONSUMPTION* (l/container)	1,67	1,30	1,67	1,30
WASH TANK VOLUME* (liters)	80	125	80	160
TOTAL MACHINE LENGTH (mm)	1950	2350	2350	3250
INSTALLED LOAD ● (Kw)	21,4	26,3	21,4	26,7
INSTALLED LOAD ● (Kw)	35,4	42,3	35,4	42,7
INSTALLED LOAD (WITH HEAT RECOVERY UNIT) ● (Kw)	24,0	30,4	24,0	30,7
INSTALLED LOAD (WITH HEAT PUMP) ● (Kw)	19,0	25,4	19,0	25,7

● Warm water connection (55°C)

● Cold water connection (15°C)

All models in electric or steam heating execution.
Calculations based on container size 600 x 400 mm.



FEATURES

	STANDARD	OPTIONAL
Entry/exit splash shield	●	
430 mm clearance	●	
630 mm clearance		●
Counterbalanced insulated doors	●	
Reinforced insulation		●
Container Turning Device		●
Autotimer		●
RCD - Rinse Control Device		●
AS6 - 600 mm Blower dryer – +6,42 Kw		●
AS8 - 800 mm Blower dryer – +6,42 Kw		●
Cold water feed execution		●
RC - Heat recovery unit		●
WP7.2 - Heat Pump for rinse water preheating and one tank heating		●
C-Smart - Control panel with touch screen and Wifi connection for remote control and EOR		●
EOR - Emergency override		●
HPS Easy - HACCP. Time, water and energy consumption counter		●
HPS Easy Plus - HACCP. Data recording for utility consumption, temperature and alarms		●
Phase Sequence and phase loss relay	●	
Sanitising system		●
Liquid detergent/rinse aid/sanitizing agent injector		●



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The Spirit of Excellence