

COVID-19

Stay Safe.
With Comenda.

TO CLEAN. WITH CARE.

COMENDA







COVID-19

Stay Safe. With Comenda.

Over the past few months, we have been going through an unprecedented situation. The COVID-19 has dramatically impacted on our lives and changed our habits.

To avoid viral infection and adapt to the “new norm” there is no better prevention tool than hygiene. And when talking about hygiene, Comenda is your best ally.

Through the processes of sanitization and thermodisinfection, the Comenda range allows a significant reduction in the amount of microbial life on the dishes, ensuring maximum hygiene, in compliance with and exceeding the current regulations and standards, protecting yourself, your colleagues, employees and customers.

Every day we are asked for clarifications on the subject of hygiene. We have therefore decided to collect in a document the main information on the most recommended hygiene practices to adopt in the washing area.

Since 1963 we've been designing and producing professional dishwashers and, therefore, hygiene. We are proud to say that “Hygiene & Safety” are our DNA and our core objective.

Andrea Bertone
CEO
Comenda Ali Group srl





COMENDA. HYGIENE!

At Comenda we have been designing and manufacturing professional dishwashers since 1963. “Hygiene” and “Safety” are our DNA and have been simply our core objective for almost sixty years.

Perfect sanitisation is granted across the Comenda range, allowing a significant reduction in the amount of microbial life on the crockery and guarantee safety and hygiene, 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.

We take care of your crockery as you take care of your loved ones. SAFETY and uncompromised HYGIENE are the keywords to give your customers PROTECTION and PIECE OF MIND.





STAY SAFE. WITH COMENDA.

When talking about professional warewashing, it's important to distinguish among three different tasks: food waste removal, sanitisation and thermodisinfection. Through different processes, the Comenda range allows to achieve all of them.

1

This process allows to remove dirt from plates and glasses surface. Comenda prewash, wash and rinse arms are designed to reach even the most difficult points to remove any residue from the crockery.



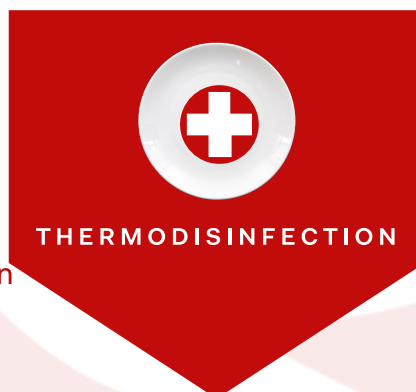
2

This process allows a significant reduction in the amount of microbial life on the dishes, ensuring maximum hygiene, in compliance with the current regulations. In standard high-temp units, perfect sanitisation is achieved across the Comenda range, in full compliance with the current regulations.



3

Besides the standard sanitization of crockery and various items, a combination of higher temperatures and prolonged contact times further reduce the microbial load on surfaces. A step further in guaranteeing the highest levels of hygiene. Available on all Comenda models in the Thermodisinfection and Thermolabel test execution.



Discover more about Comenda technologies and accessories that ensure a reinforced sanitization.



COMENDA 7-STEP GUIDE FOR A PERFECT HYGIENE.

The perfect sanitization of your crockery in 7 steps.

Safety before all. The priority is to make your washing area a safe and secure place for your employees and your clients. Discover the Comenda 7-step guide to ensure the most correct hygiene standards.



Choose the warewashing solution suitable for the type of tableware to be washed.

Make sure to reach the correct wash and rinse temperatures.



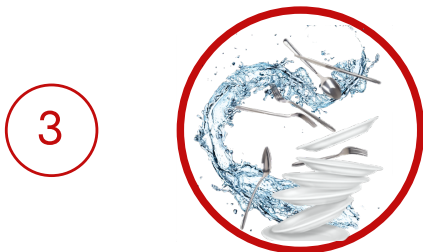
Always choose professional products suitable for the tableware you are handling (alkaline detergents and pH in the tank between 10 and 11.5)

Ensure a correct water quality



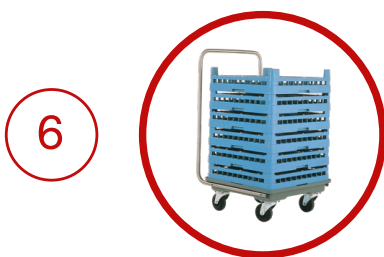
COMENDA ACADEMY

The documentation and the training we provide to our customers and official dealers allow staff to use Comenda units correctly. Join us at our upcoming seminars!



MECHANICS & CONTACT TIMES

Ensure the effectiveness of the chemical and mechanical actions (DIN 10534)



HANDLING & STORAGE

Ensure the correct procedures for handling the tableware



MAINTENANCE & CORRECT TABLEWARE HANDLING

Demand precaution & attention by your staff to hygiene practices.



COMENDA

Choose the warewashing solution suitable for the type of tableware to be washed.

1

WAREWASHING SOLUTION

No two operations are alike. Every washing system has unique characteristics that factor into the overall design.

In developing the right warewashing solution for you, there are baseline objectives that must be met, namely speed, cleanliness and ease of operation. Include with that issues of efficiency, economy and hygiene, which will inform every decision we make.

We at Comenda want to be for you more than an equipment supplier. For every client we consider ourselves a partner. It's our goal to help you at every step of the process to give you excellent service and reliable support!





2 TEMPERATURES

Achieving the correct operating temperatures and contact times is essential to obtain proper washing results.



STANDARD-SANITIZATION (DIN 10534):

During washing, the water in the tank is between 55-65°C while the rinsing water – supplied from the boiler – is between 80-90°C.



THERMODISINFECTION*

A combination of higher temperatures and prolonged contact times further reduce the microbial load on surfaces. A step further in guaranteeing the highest levels of hygiene.



THERMOLABEL TEST EXECUTION*

This special execution grants 71 °C is measured on the plate surface: an irreversible registering temperature indicator for dishwasher sanitation and HACCP compliance.

*Currently available for tunnel machines hood type - pass through models and undercounter units as an option, and on ThermoCare units as a standard.



Make sure to reach the correct wash and rinse temperatures.



Ensure the effectiveness of the chemical and mechanical actions (DIN 10534)

3 MECHANICS & CONTACT TIME

Mechanics is related to the projection of the jet of water on the wash ware.

Its effectiveness depends on:

- The jet striking angle
- The pressure of the water
- The distance from the crockery

Comenda prewash, wash and rinse arms are designed to reach even the most difficult points to remove any residue from the crockery.



The effectiveness of the chemical and mechanical action is linked to the time with which the plates and glasses are affected by the jets of water. The washing time also impacts to the drying time of the dirt on the crockery.

The Comenda dishwashers comply with the DIN standards as regards temperatures and contact time.



4 CHEMISTRY

The use of DETERGENTS is essential for the removal of dirt and to reduce the bacterial load on the crockery.

The detergent must be able to dissolve and detach the dirt from the surface of the plate, keeping the dirt particles in suspension to prevent them from falling back onto the crockery itself.

Always choose professional products suitable for the type of dishes you are handling and respect the recommended dosages. Discover all the advantages of the Comenda detergent dosing unit kit.

ON THE BASIS OF THE DIRT TO BE TREATED, IT IS FUNDAMENTAL TO IDENTIFY THE PH RANGE OF THE PRODUCT TO BE USED



Always choose professional products suitable for the tableware you are handling (alkaline detergents and pH in the tank between 10 and 11.5)



Ensure a correct water quality

5 WATER QUALITY

The quality of water is fundamental for a perfect hygiene. That's why at Comenda we offer solutions for water treatment and we provide our customers with the kit to measure the hardness and the pH of the water.

Water softeners and Ro units are an important add on: softening and purifying of the water, eliminates the halos and stains that compromise the brilliance of dishes, glasses and cutlery and prolong the life of your dishwasher.



THE COMENDA THREE "E'S" OF WATER TREATMENT:

- **ECONOMY**

It allows detergents to work more effectively; it ensures more rapid drying times; it limits the influence of limescale buildup that can compromise the functionality and life span of your machinery; it eliminates the time-consuming need to hand polish glasses and the breakage that commonly accompanies the task.

- **ECOLOGY**

Since less detergent is required when used with pure water, it reduces the quantity of chemicals discharged into the environment.

- **EXCELLENT RESULTS**

It improves overall hygiene and eliminates the spotting and streaking that can blemish glasses, dishes and cutlery.



6 HANDLING & STORAGE

HACCP is a set of procedures based on the monitoring of all critical processing points in the food industry. The entire washing process - from loading to unloading, handling and storage of dishes - must take place in full compliance with the procedures, ensuring the most correct hygiene standards.

Important suggestions:

- It is important to always wash hands and wear clean gloves before removing the tableware at the end of the cycle.
- Do not use kitchen towels to dry your cutlery: they can be a substrate for bacteria.
- Check the room is always cleaned properly.
- Check the correct separation of the dirty/clean areas.
- Sensitize your staff to take proper hygiene measures and handle tableware and machines correctly.



*Hazard Analysis Critical Control Points

**Please refer to local regulations.



Ensure the correct procedures for handling the tableware



Demand precaution & attention by your staff to hygiene practices.

7 MAINTENANCE & CLEANING

To achieve the correct washing results, it's fundamental to use Comenda units properly. ALWAYS make sure to: use correct accessories and check their state of wear; choose only genuine spare parts; clean carefully and regularly your machine.

A wide and comprehensive range of RACKS and INSERTS is available from Comenda to meet your specific needs.

Always remember to insert the tableware correctly in the machine:

- separate the flat plates from the soup bowls to make sure there will be no inaccessible areas.
- use the dedicated Comenda insert to make your trays correctly spaced.
- use the dedicated Comenda compartment basket and remember to insert with the bottom facing up.



The efficiency and effectiveness of washing depends not only on the correct use of the machines but also on their **CLEANING**.

For this reason, at COMENDA, we always recommend to clean carefully and regularly all our machines. Not only does it improve hygiene, but it prevents blockages and faults!

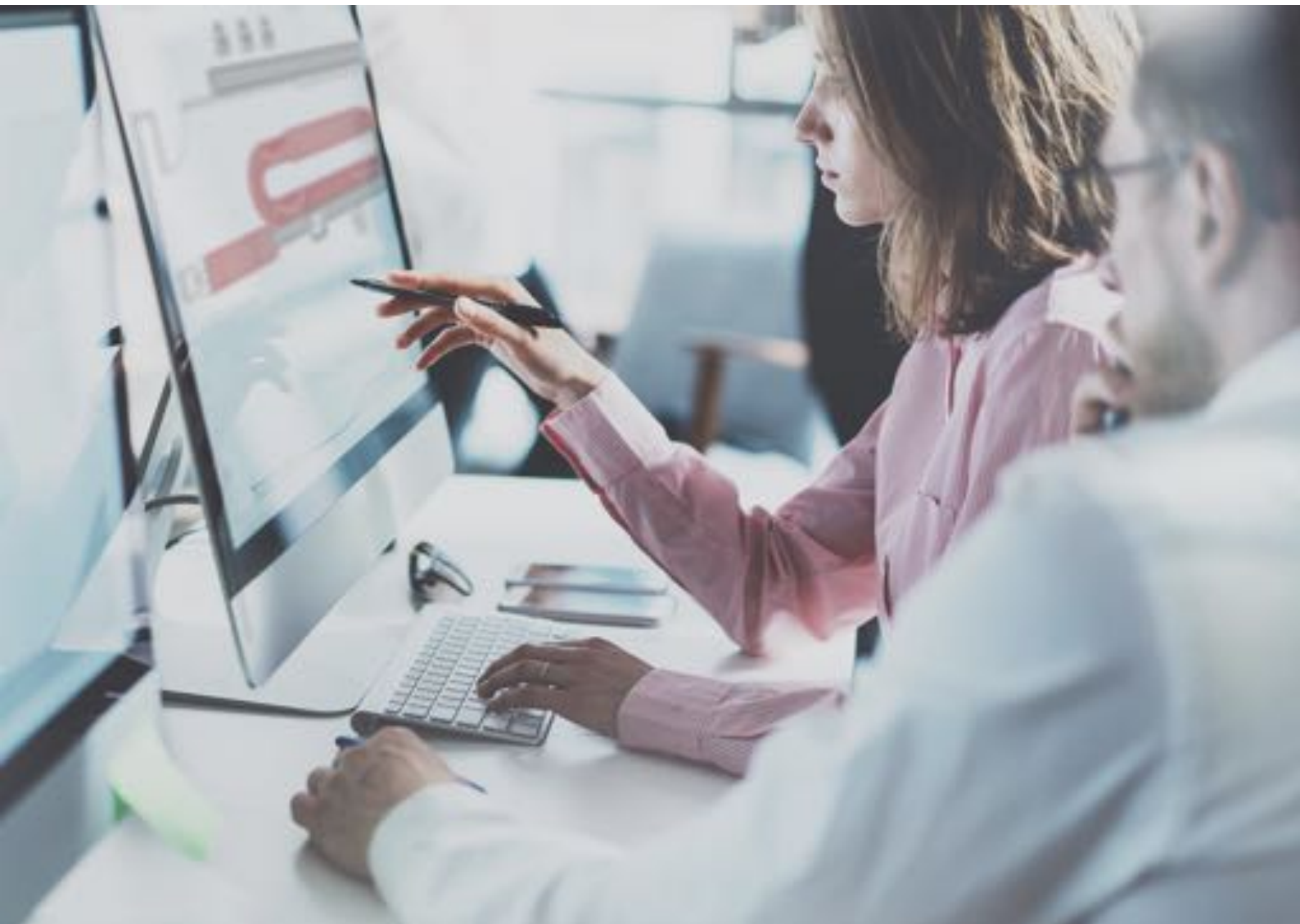


CHOOSE COMENDA!

Flexibility is our company's core competence. Rather than selling off-the-shelf dishwashers, we are proud on understanding the needs of end-users and coming up with tailor-made solutions that take into account their business priorities, operational restrictions and the space they have available.

To help improve our product and service, our sales managers and distributors share client challenges with our R&D.

Combined with the rigorous testing and refinement conducted in our certified lab, that ongoing dialogue allows us to deliver proven solution that work.





an Ali Group Company



The Spirit of Excellence