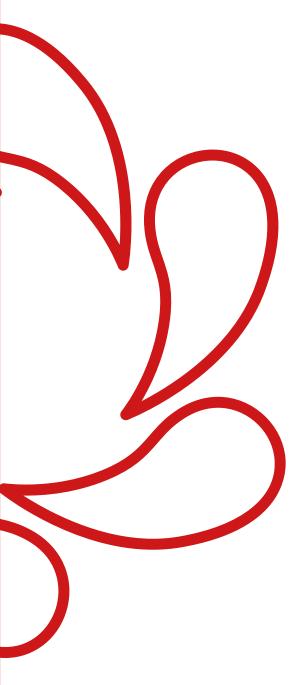
Take the Hi-Line

Comenda's Innovative Range of Dish and Glasswashers













SERIOUS ABOUT YOUR CLEAN? WE ARE.

At Comenda we focus on one thing and we do it extraordinarily well.

Featuring a full selection of options, the Hi-Line collection continues to advance the technical excellence, energy efficiency and operational savings that drive every Comenda development. Add to that durability, reliability, visual appeal and size options, and it's clear why we earn our reputation among hospitality and food service professionals.

Our clients appreciate that we invest the time to consult with them, understand their specific needs and draw on our deep experience to deliver a solution that truly fits. That flexibility is a clear advantage in a competitive environment, but it's part of working harder to earn our clients' trust.

We may be a single component within your operation, but we will always consider our role critical to your continued success.

4











"WE BELIEVE THAT
THE HEART OF GREAT
EQUIPMENT DESIGN
COMBINES A RANGE
OF ESSENTIAL, CLIENTCENTRED QUALITIES"



DESIGN

DESIGNED TO OUTPERFORM

Excellent design must translate to performance. Every piece of Comenda equipment demonstrates a number of key features.

Function is foremost, because your operation requires efficient, highly productive equipment that anyone can run. Durability, to withstand the daily demands of a high pressure hospitality operation. Reliability, to always perform no matter how hard you drive it. Adaptability, as our equipment should accommodate whatever work space is available. And results, because that ultimately determines the true value of your investment.

The double skinned stainless steel construction provides strength while our ergonomic design elements offer simple to operate comfort for any user. From powerful undercounter units that serve front of house operations to our range of workhorse hood-type models for larger capacity needs, we have the right option for you.





Full set of racks available for all types of crockery, cutlery, glassware and trays.







With our Hi-Line equipment we've struck the perfect balance between form, function and cost.



CONTROL PANEL

POWER AND PRECISION

There is no single solution for this industry. The type of service, quality of crockery and glassware, and pace of work all place different demands on operations. That insight has inspired our control panel design, which ensures precision cleaning options and easy, touch sensitive operability at your fingertips.

The intuitive user design features clear cycle monitoring, colourcoded status indicators as well as five different programming options for washing cycles (Fast, Glasses, Dishes, Intensive and Eco2). The control panel also shows all functioning parameters and highlights any anomalies. This allows for easier monitoring and ensures that the machine is in full compliance with HACCP protocols.

Soft Start

This feature is designed to begin the cycle slowly and gradually build to full speed to prevent the dislodging of glasses and crockery, and possible breakage.

Automatic Stand By Mode

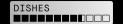
Responsive design means the automatic stand by mode activates during pauses to reduce energy consumption.

REQUIRE A CUSTOMIZED SOLUTION?

Our trained technicians will program the control panel upon installation to establish specific times, temperatures and detergent requirements. With Comenda, you're in control.











FAST

For high pressure is the most rapid cycle. Up to 75 baskets per hour for our largest model (HCXL-R).

GLASSES

A delicate cycle that is gentle on glassware and features rapid cool down and dry times.

DISHES

Appropriate for all this cycle ensures and rapid dry times.

INTENSIVE

Set for a longer soiled dishes and

EC₀2

Designed to further reduce energy and water consumption costs, the runtime of this cycle is slightly longer.

















ENERGY EFFICIENCY

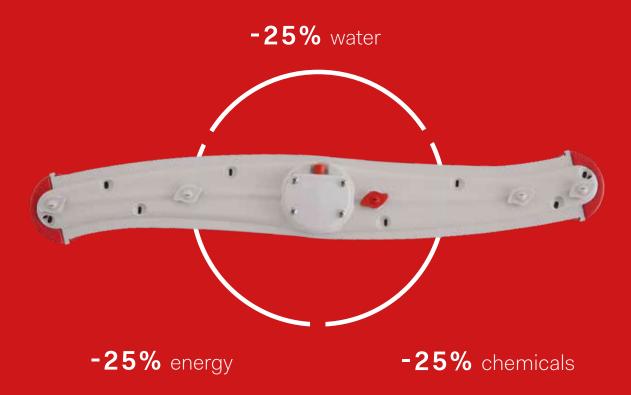
EQUIPPED TO SAVE

"We believe small details and smart design truly add up. Our determination to engineer efficiencies through better cleaning technology is how we generate greater savings for our clients."

WRIS®2+

The smart design of our WRIS®2+ Wash and Rinse Integrated System reduces water consumption by an impressive 25% while still delivering a thorough, consistent clean.

Thanks to the double water blade design, it boosts contact time and leaves no blind spots as it produces brilliantly clean glasses, dishes and cutlery.



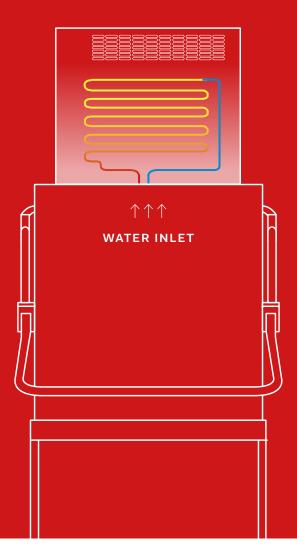
Standard for HB and HF glassand undercounter dishwashers.

compared to our previous F4EHR model



FRC / CRC2 HEAT RECOVERY SYSTEMS

Our FRC and CRC2 heat recovery systems and steam condensers use heat already generated to warm incoming water, which permits a cold water connection while also avoiding additional electric load. Less water required, reduced heating needs, fewer chemicals or detergents involved – together, they positively impact your bottom line. **And not in a small way.**



This system helps to minimize the steam released to create a more comfortable work environment while using the warmth of the unit to further heat incoming water and reduce energy costs. That reduction of steam in the washing chamber also contributes to speedier drying of glasses and dishes.









HYGIENE

SPOTLESS REPUTATION

There are no half measures when it comes to impeccable hygiene. Compromise those standards and risk your reputation and, by extension, your revenue. At Comenda our experience meeting the stringent guidelines of hospitals, health organizations and food operations around the world has been instrumental in developing our key hygiene features.

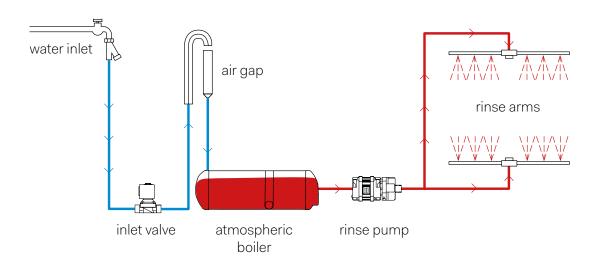
Reverse Osmosis (RO)

Our Reverse Osmosis (RO) demineralization systems and water softening treatments improve the purity of water throughout the cleaning process. No more hard water stains, time consuming post-wash polishing nor the aggravating costs of breakage that can occur with hand cleaning.

Rinse Control Device (RCD)

Our Rinse Control Device (RCD) combines an atmospheric boiler and a rinse booster pump to ensure consistent water pressure at a constant temperature throughout the cycle. In short, leave the cleaning to us so you can prioritize client service.

How RCD Works





GLASSWARE

SPARKLING RESULTS

Hospitality professionals would agree that properly washing glasses is always a challenge.

That's why we've dedicated ourselves to designing a glasswasher that elevates the industry standard. With the Hi-Line glasswashers we ensure every glass is given a thorough cleaning thanks to a rinse arm configuration that reaches every point. No blind spots, no stains and no question that this is the right glasswasher for you.













EQUIPMENT CALLOUT

WHAT'S UNDER THE HOOD?

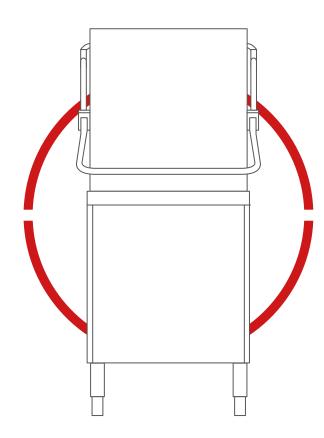
Sometimes it's what you don't see that makes the difference. At Comenda, every detail of our equipment design contributes to superior performance, optimum cleaning and cost savings through reduced energy consumption. What you will see are the results.

HEATING UP, COOLING DOWN

Our FRC and CRC2 systems reduce steam emissions to create a more comfortable work environment. These features condense and cool the air released at a lower temperature. Also, heat produced by the unit heats incoming water, which reduces energy consumption.

CONSISTENT CLEANING POWER

A triple filtration system, with a stainless steel surface filter, polypropylene basket filter and stainless mesh wire micro-filter. Particulate matter is captured and removed via the drain pump. This system guarantees continuous usage and no need to drain down the tank mid-shift.



KEEP UP THE PRESSURE

The RCD (Rinse Control Device) ensures that consistent water pressure is applied during the rinse phase. The combination of an atmospheric boiler and rinse booster pump in the RCD maintains a constant temperature throughout the entire rinse cycle.

PURE WATER, CLEAR RESULTS

The reverse osmosis water demineralization systems and water softener features act to reduce water hardness and mineral content. This contributes both to brilliantly clean, stain- and streak-free glasses, crockery and cutlery, while also extending the lifespan of the unit.



REAL TIME SERVICE

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 **real time 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

Model



02

Tap into user manuals as well as detailed electrical and hydraulic schematics, and exploded views.



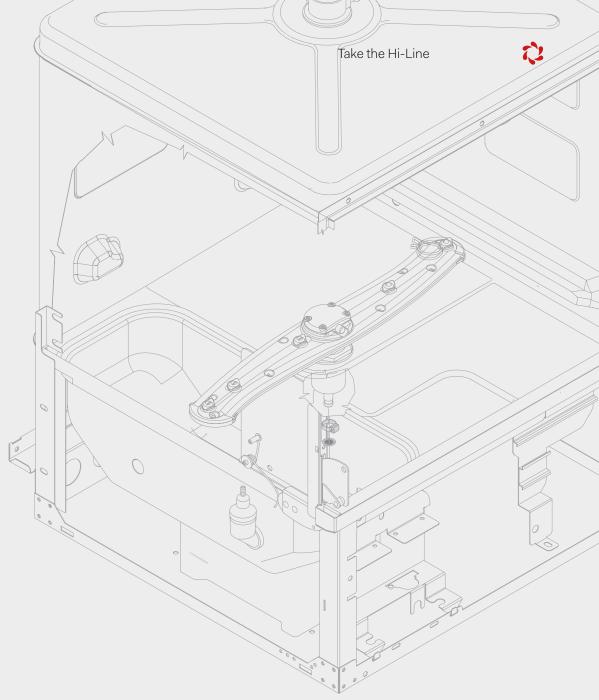




03

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**



RESEARCH & 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 certified onsite 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.



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.







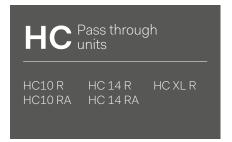


PRODUCTS SPECIFICATION

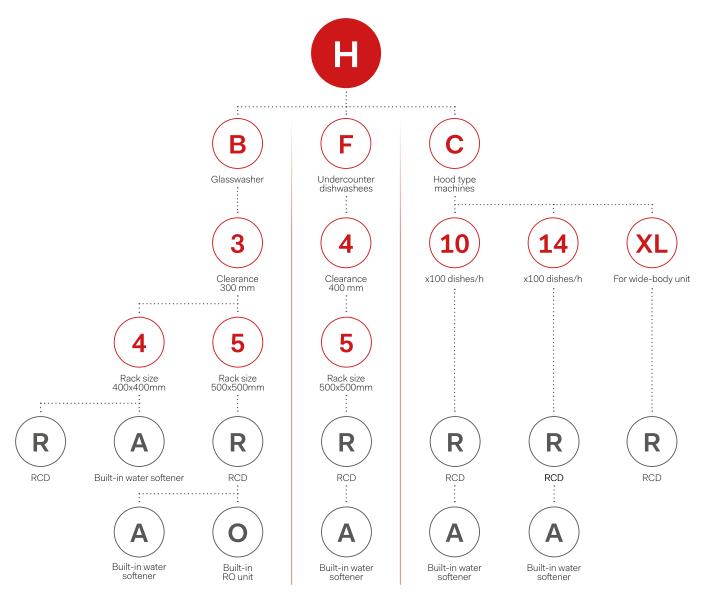
TAKE THE HI-LINE







PRODUCT NOMENCLATURE





HB Glasswashers

DIMENSIONAL DATA

	EXTERNAL DIMENSIONS (LxDxH mm)	RACK (mm)	CLEARANCE** (mm)	NET WEIGHT (Kg)
HB34 HB34 R HB34 A	480x530x715	400x400	270	49
HB35 R HB35 RA	600x600x720	500x500	300	65
HB35 RO	600x600x850			

TECHNICAL DATA

	POWER SUPPLY (V)	MAX OUTPUT*** (rack/h)	RINSE WATER CONSUMPTION	BOOSTER CAPACITY (I)
HB34 HB34 R HB34 A	Multipower 230V ~ 50Hz	40	2,5	6
HB35 R HB35 RA	230V 3 ~ 50Hz 400V 3N ~ 50Hz	40 / 60****	2,5	7
HB35 RO		20*		

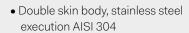
	TANK HEATHER (kW)	BOOSTER HEATHER (kW)	WASH PUMP (kW)	INSTALLED LOAD (kW)	TANK CAPACITY
HB34 HB34 R HB34 A	2	5	0,26	5,25	12
HB35 R HB35 RA	1	5 / 7***	0,7	5,7 / 7,7****	10
HB35 RO		7	0,77	7,7	

WASH PROGRAMS LENGHT (sec)

	FAST	GLASSES DIN10511	DISHES DIN10510	INTENSIVE	ECO 2
HB34 HB34 R HB34 A	90	90	120	240	240
HB35 R HB35 RA	90	90	120	240	240
HB35 RO	90	90	120	240	240

OPTIONAL

	HB34	HB34 R	HB34 A	HB35 R	HB35 RA	HB35 RO
STAINLESS STEEL WASH AND RINSE ARMS	•	•	•	•	•	•
FRC HEAT RECOVERY UNIT AND STEAM CONDENSING UNIT	0	0	0	•	•	0
USB AND WI-FI CONNECTIVITY	•	•	•	•	•	•



- Deep drawn double skin insulated counterbalanced door
- Single piece deep drawn tank with multiple filtering system (collection filter and micro-filter) with presence indicator (model HB35 only) and rack sliding guides
- Soft start
- Self-cleaning cycle at unit switch- off
- Atmospheric RCD booster (models HB34 R, HB35 R, HB35 R and HB35RO)
- Self-draining wash pump
- Built in HR drain pump
- Electronic adjustment of the detergent and rinse aid dispensers



 $^{^{\}ast}$ Machine connected to max 25 °C incoming water temperature.

^{**} Maximum passage height rack included.

^{***} The theoretical output refers to the unit connected to 55 °C incoming water temperature and max total installed power.

^{****} Optional. 60 racks/h max output with 7 kW boiler heating element

HF Undercounter units

DIMENSIONAL DATA

	EXTERNAL DIMENSIONS (LxDxH mm)	RACK (mm)	CLEARANCE** (mm)	NET WEIGHT (Kg)
HF45 R HF45 RA	600x600x820	500x500	400	70

TECHNICAL DATA

	POWER	MAX	RINSE WATER	BOOSTER
	SUPPLY	OUTPUT***	CONSUMPTION	CAPACITY
	(V)	(rack/h)	(I)	(I)
HF45 R HF45 RA	Multipower 230V ~ 50Hz 230V 3 ~ 50Hz 400V 3N ~ 50Hz	40 / 60****	2,5	8

	TANK HEATHER (kW)	BOOSTER HEATHER (kW)	WASH PUMP (kW)	INSTALLED LOAD (kW)	TANK CAPACITY
HF45 R HF45 RA	1	5/7***	0,7	5,7 / 7,7****	10

WASH PROGRAMS LENGHT (sec)

	FAST	GLASSES DIN10511	DISHES DIN10510	INTENSIVE	ECO 2
HF45 R HF45 RA	90	90	120	240	240

OPTIONAL

	HF45 R	HF45 RA
WRIS®2 STAINLESS STEEL WASH AND RINSE ARMS	•	•
FRC HEAT RECOVERY UNIT AND STEAM CONDENSING UNIT	•	•
USB AND WI-FI CONNECTIVITY	•	•
BASE STAND C/W DOOR AND ADJUSTABLE FEET	•	•



- Double skin body, stainless steel execution AISI 304
- Deep drawn double skin insulated counterbalanced door
- Single piece deep drawn tank with multiple filtering system (pump suction, collection filter and micro-filter) with presence indicator and rack sliding guides
- Soft start
- Self-cleaning cycle at unit switch-off
- Atmospheric RCD booster
- Self-draining wash pump
- Built in HR drain pump
- Electronic adjustment of the detergent and rinse aid dispensers

^{**} Maximum passage height rack included.

^{***} The theoretical output refers to the unit connected to 55 °C incoming water temperature and max total installed power.

^{****} Optional. 60 racks/h max output with 7 kW boiler heating element.



HC Pass through units





DIMENSIONAL DATA

	EXTERNAL DIMENSIONS (LxDxH mm)	RACK (mm)	CLEARANCE** (mm)	NET WEIGHT (Kg)
HC10 R HC10 RA	624x740x1537	500x500		118
HC14 R HC14 RA	624x/40x153/	500x500	440	128
HCXL R	724x740x1637	600x500	530	140

TECHNICAL DATA

	POWER SUPPLY (V)	MAX OUTPUT*** (rack/h)	RINSE WATER CONSUMPTION (I)	BOOSTER CAPACITY (I)
HC10 R HC10 RA		55		8
HC14 R HC14 RA	230V 3 ~ 50Hz 400V 3N ~ 50Hz	75	2,8	
HCXL R				

	TANK HEATHER (kW)	BOOSTER HEATHER (kW)	WASH PUMP (kW)	INSTALLED LOAD (kW)	TANK CAPACITY (I)
HC10 R HC10 RA			1,1	10,1	
HC14 R HC14 RA	3	9	1,5	10,5	42
HCXL R			2,2	11,2	

WASH PROGRAMS LENGHT (sec)

	FAST	GLASSES DIN10511	DISHES DIN10510	INTENSIVE	ECO 2
HC10 R HC10 RA	65	90	120	240	240
HC14 R HC14 RA	48	90	120	240	240
HCXL R					

OPTIONAL

	HC10 R	HC10 RA	HC14 R	HC14 RA	HCXL R
CRC2 HEAT RECOVERY UNIT AND STEAM CONDENSER	•	•	•	•	•
DOUBLE SKIN INSULATED HOOD	•	•	•	•	•
STRAIGHT AND CORNER CONFIGURATION	•	•	•	•	•
COLD WATER FEED	•	•	•	•	•
USB AND WI-FI CONNECTIVITY	•	•	•	•	•

- Single skin body, stainless steel execution AISI 304
- Single piece deep drawn tank with multiple filtering system (pump suction, collection filter and microfilter) with presence indicator
- Upper and lower stainless steel wash and rinse arms
- Self draining wash pump
- Hood activated cycle start and manual cycle start

- Removable rack holder
- Self-cleaning cycle at unit switch-off
- Upper control panel (on-top of the hood)
- Atmospheric RCD booster
- Self draining wash pump
- Built in HR drain pump
- Electronic adjustment of the detergent and rinse aid dispensers

 $[\]ensuremath{^{**}}$ Maximum passage height rack included.

^{***} The theoretical output refers to the unit connected to 55 °C incoming water temperature and max total installed power.

CONTACT

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CONCEPT & ART DIRECTION

Hangar Design Group www.hangar.it

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THANKS TO

Pasabahce

for providing the glasses



Comenda complies with ISO9001 quality management system and ISO14001:2015 environmental management system.





an Ali Group Company

