

NE2

CONVEYOR DISHWASHER

The versatile solution for great performance.



COMENDA



5 GOOD REASONS TO CHOOSE THE NEW NE2 SERIES.

1 VERSATILITY

Sturdy and extremely versatile, NE2 series dishwashers are suitable for all kinds of applications and guarantee consistency in warewashing.

Because you can count on excellent performance to fulfill your requirement.

2 PRODUCTIVITY

Designed for heavy-duty applications, the NE2 series is ideal to cope with high volumes in a limited time frame. Available in different configurations and sizes, it can wash up to 9,000 dishes/hour.

Because you aim at excellent results and consistency.

3 HYGIENE

The NE2 series always guarantees the highest standard of hygiene in warewashing. Furthermore Comenda is also focused on ensuring the maximum hygiene of the machine itself. NE2 is engineered to minimize the cleaning operations for the staff at the end of each work shift.

Because you look for excellent hygiene and ease of cleaning.

4 SAFETY

Comenda guarantees extreme ease of use and maintenance. The NE2 is practical to load and unload, as well as to service and clean.

Because you look for simple and safe operations.

5 QUALITY

By choosing the new NE2, you're choosing the quality, experience and reliability of the Comenda brand. Furthermore the quality of the machines is certified as the company boasts the ISO 9001:2008 certification and ISO 14001:2004 environmental certification.

Because you deserve a guarantee that everything is done in full compliance with the regulations.

NE2 SERIES:
RESULTS THAT MATTER.



NE2 SERIES

NE21-P6
5400 mm



NE21-P12
6000 mm



NE22-P12
6900 mm



33 DISHES

1 m

HIGH PRODUCTIVITY

UP TO

9,000
dishes/hour



SPEED 1



SPEED 3



+50%

LOWER CONSUMPTION

RINSE
WATER



58 L = 1000 DISHES



CONVENTIONAL RINSE
WATER CONSUMPTION



ECO2RINSE RINSE
WATER CONSUMPTION

UP TO **-55% WATER**

SAVING



TRADITIONAL
SYSTEM



ECO2RINSE

-35%

COSTS

PAYBACK ON INVESTMENT



1ST YEAR 2ND YEAR 3RD YEAR 4TH YEAR 5TH YEAR 6TH YEAR



THE NEW **NE2** SERIES

1

LOADING

Load section

Providing a loading height of 900 mm, it is designed for maximum ergonomics and allows loading operations to be performed quickly and conveniently.

Fitted with double removable filters.

2

PREWASH

Automatic soil removal from dishes, no manual prewash required.

Water jets at a max temperature of 43°C prevent food particles to be baked on the crockery.

DHM (optional)

Automatic prescrap section c/w extractable drawer filtering system.

3

WASH

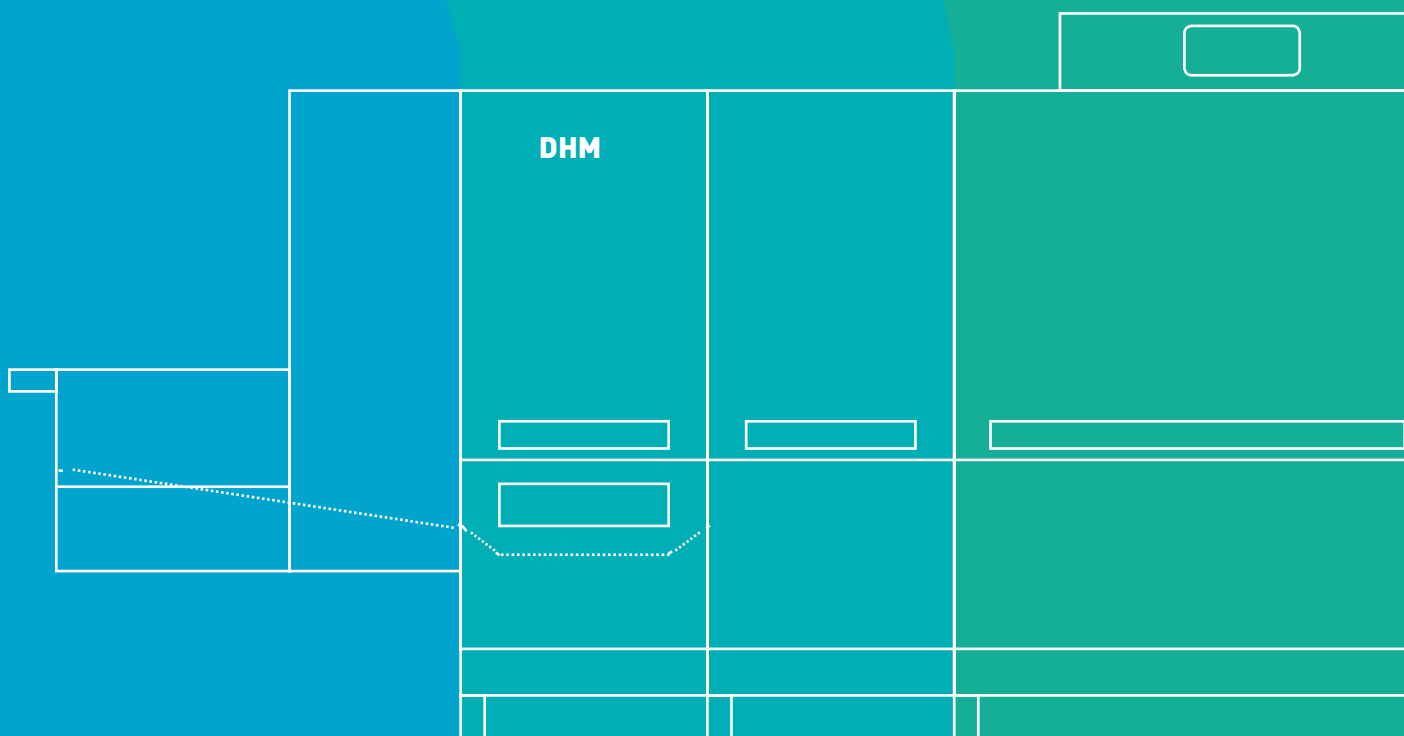
Intensive upper lower and side wash with 52 jets.

Control panel

Simple and accurate, the standard TECH+ panel allows water consumption to be monitored at all times.

E4 Touch controls (optional)

A state-of-the-art dialogue panel is available on request.



4

ECO2RINSE

Eco2rinse rinse cycle

Double pumped rinse module with PRS®. A drop down area is included in the Eco2rinse module just after the main wash section. When entering the Eco2rinse, crockery is less loaded with detergent and a significant amount of rinse water is saved.

APRS® (optional)

The APRS® (Automatic Proportional Rinse System) allows rinse water consumption to be adjusted automatically based on conveyor speed.

RCD (optional)

Rinse Control Device

5

BLOWER DRYER

ARC (optional)

ARC (blower dryer with integrated heat recovery unit) optimises the flow of hot and humid air produced during operations and recycles it for quicker drying.

6

UNLOADING

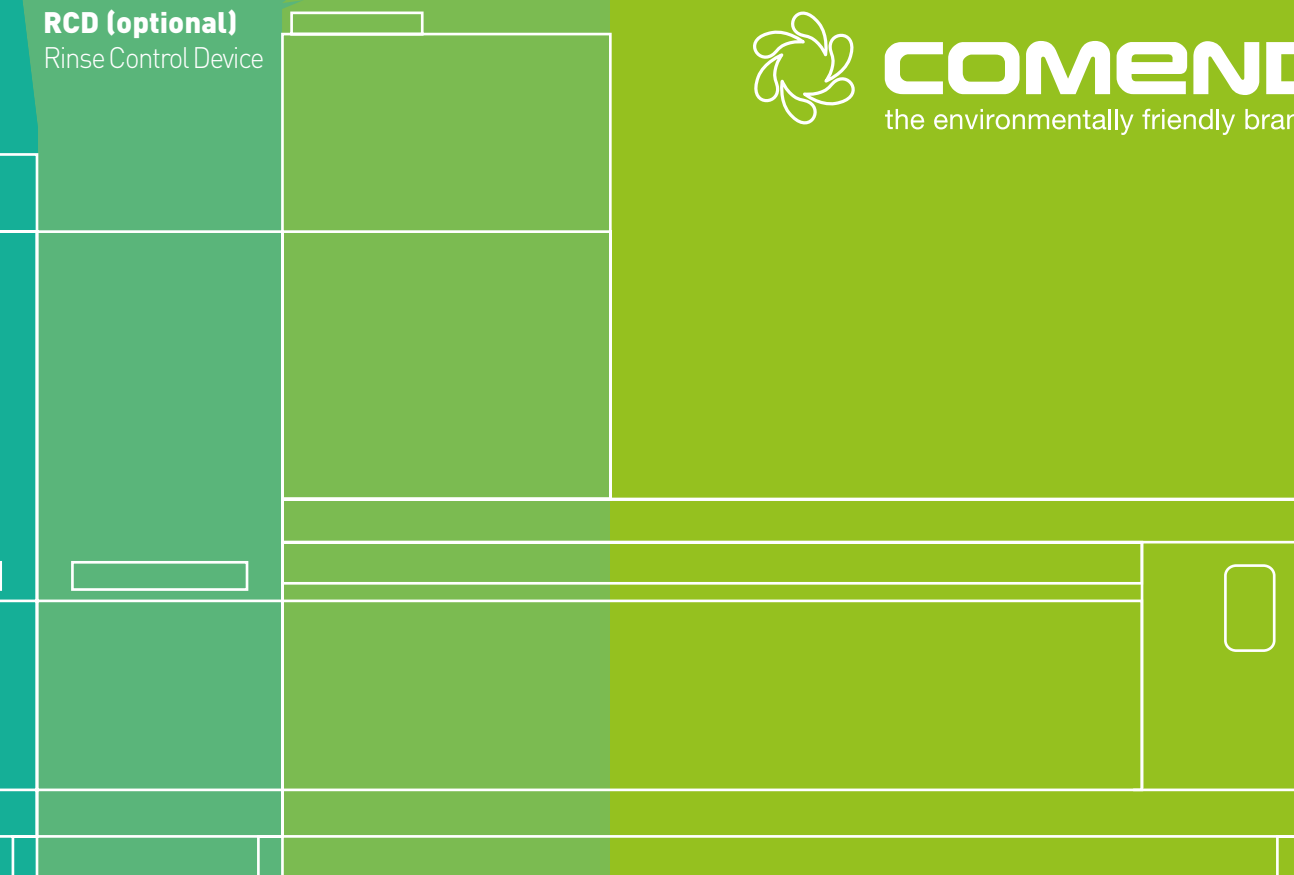
Unload section

Unload section can vary in length depending on requirements. It is equipped with limit switches to stop the conveyor automatically.



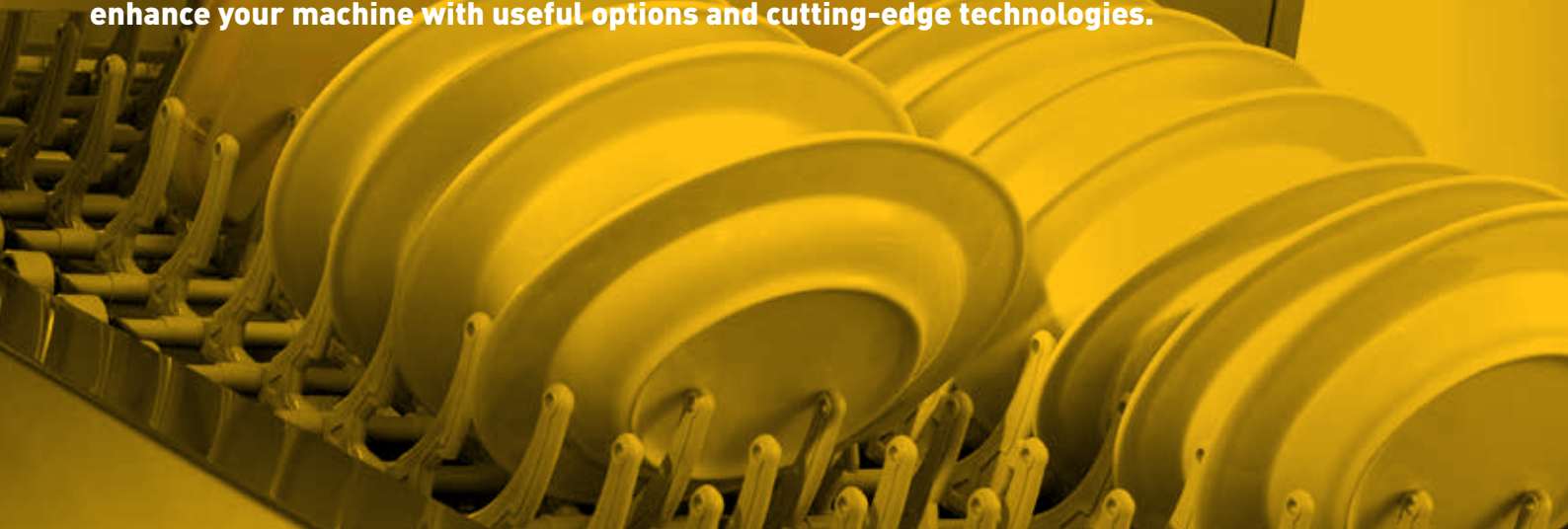
COMENDA

the environmentally friendly brand



DISCOVER THE NEW NE2.

To make operations easier, safer and more efficient, maximum attention is paid to all technical details. By choosing the NE2 series, you can count on a number of valuable benefits and choose to enhance your machine with useful options and cutting-edge technologies.



NE22-P12 ARC12

OPTIONAL

HPS EASY Water meter and power-on meter

HPS EASY PLUS HACCP and consumption data

E4 TOUCH CONTROLS

TANK SANITISING SYSTEM

AS Blower dryer modules

ARC Blower dryer with integrated heat recovery unit

WP9 series of Heat Pumps

HINGED DOORS Available for premises with low ceilings

DHM Automatic prescrapping module

APRS® Automatic Proportional Rinse System

RCD Rinse Control Device

LOWERED ENTRY

SEPARATE CUTLERY TRACK



PRS® Proportional Rinse System



MOULDED TANKS WITH NO CORNERS



SMOOTH INTERNAL DOORS

Free of dirt and object traps



INSPECTION CHANNEL ABOVE THE MACHINE



PIPEWORKS RUNS OUTSIDE THE WASHING CHAMBER No hidden areas



COUNTERBALANCED DOORS

External springs



DOOR LOCKING SAFETY HOOK



EOR Emergency Over Ride

SOLUTIONS TAILOR-MADE TO MATCH REQUIREMENTS

The NE2 dishwasher is the ideal solution if you're looking for a highly productive machine that can adapt to different requirements and work speeds. With excellent results and long-term robustness, it's perfect for a variety of medium to large establishments. It is available in 5 basic versions, ranging from the simplest, with usable washing dimensions of 620 x h 430 mm, to XL models with usable washing dimensions of 820 x h 430 mm.



RESTAURANTS



CANTEENS



HOSPITALS

SOLUTIONS BASED ON OUR EXPERIENCE

More than just high quality equipment. Comenda offers a team of experienced consultants in warewashing able to examine your requirements and support you in developing the best solution for you.

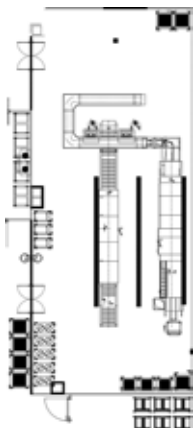
HOSPITAL

Requirements

600-800 covers, 3 times a day.

Solution

The NE2 is integrated with the LVP, to create a complete and fully automated hospital system. The lowered entry section is ergonomically designed to allow 4 operators to work simultaneously and reduce operations.



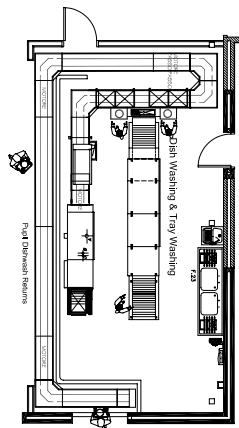
UNIVERSITY CANTEEN

Requirements

900-1000 covers, once a day.

Solution

The NE2 is a compact and efficient solution for canteens with an intense workload at peak times. This configuration includes a rack conveyor machine for glasses, a tray-washer and an automatic magnetic cutlery collector.



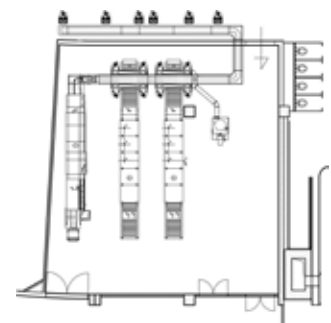
LARGE SCALE CANTEEN

Requirements

Up to 1500 covers, once a day.

Solution

NE2 ensures maximum cleaning in a short time. The configuration consists of 2 dedicated NE2 dish washers - ensuring high productivity - and a tray washer with a separate cutlery track. Thanks to the lowered entry sections, the number of operators can be doubled for quicker operations.

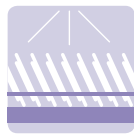


A wide range of belt conveyors is available to suit heated trays and trays of all kinds, pots, pans and utensils.

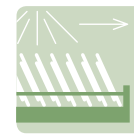
AT THE HEART OF COMENDA'S EXCLUSIVE TECHNOLOGY.

ECO2RINSE WATER SAVING SYSTEM IS TWICE AS SMART.

A drop down area is included in the Eco2rinse module just after the main wash module. When entering the Eco2rinse, crockery is less loaded with detergent and a significant amount of rinse water can be saved (from 20% up to 55% depending on machine's configuration).



The pre-rinse area removes the majority of detergent.



At the final rinse stage dishes are already clean and rinse aid is added to quicken the drying process.

WP HEAT PUMP MAKES THE DIFFERENCE IN ENERGY SAVING.

The heat pump allows the heat released by the machine to be absorbed. This considerably reduces the thermal load because the cooled and dehumidified air is returned to the room, thus **improving environmental conditions**. An **up to 47% reduction in the consumption of the energy used to heat the water** during operations of NE2 units can be easily achieved with WP models.

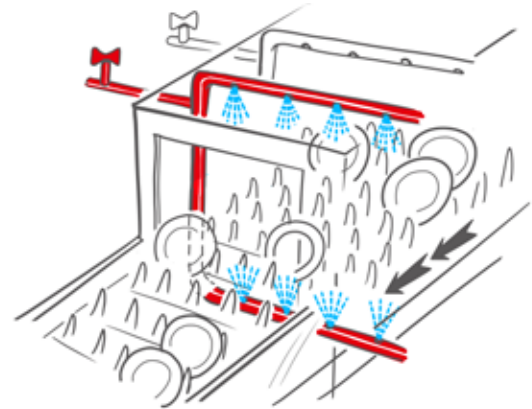
Two heat pump models available: WP9.2 – dual action pump to pre-heat rinse water and one wash tank; WP9.3 – triple action pump to pre-heat rinse water and two wash tanks.

PRS® OPTIMISES WATER CONSUMPTION BASED ON SPEED.

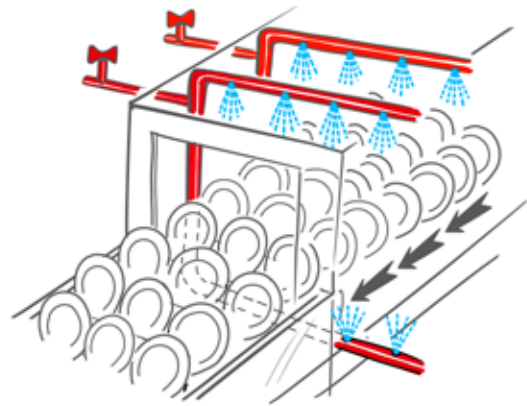
The exclusive PRS® (Proportional Rinse System) allows rinse water consumption to be adjusted automatically based on conveyor speed.

At speed 1 and 2, the **consumption of water, energy, detergent and rinse aid is reduced by 33%.**

With the optional **APRS®** (Automatic Proportional Rinse System) the speed of the conveyor is automatically adjusted according to the actual workload, optimizing the consumption of water, energy, detergent and rinse aid.



PRS® Low speed

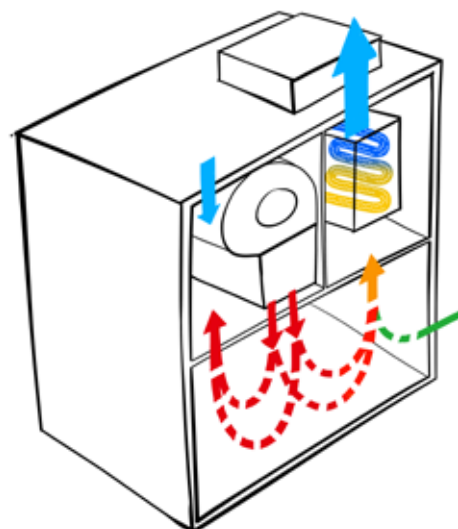


PRS® High speed



ARC SYSTEM: RECOVERS HEAT, IMPROVES THE ENVIRONMENT AND REDUCES COSTS.

ARC (blower dryer with integrated heat recovery unit) can be fit on all NE2 models: optimizing the flow of hot and humid air, it **creates a better working environment and saves energy.**



COMENDA, THE FUTURE OF WASHING FOR OVER 50 YEARS.



With the benefit of its experience, Comenda is well aware of professional catering requirements. Proud of its **“Made in Italy”** products, it has crossed all borders to become a leader in Europe and the world, with a wide range of products. From small cup and glass washers for bars to large, automated systems for restaurants, hospitals, canteens and inflight catering, **Comenda currently produces and markets over 200 different solutions.**

Founded in 1963, Comenda is the parent company of the **Ali Group**, a global leader in the hospitality and catering market.

Committed to innovation, it is constantly developing new products and technologies: with the ECO2 programme, **it delivers cutting-edge solutions to save money and the environment.**

CLOSER TO YOU THROUGH TECHNOLOGY FOCUSED ON YOUR NEEDS

Comenda is always by your side with a competent team of sales consultants and designers, as well as factory trained engineers and the latest in technology to provide an effective and immediate solution to your needs.

- In the private area of the **www.comenda.eu website** you can find all the technical information and order spare parts.
- By using the app, you can read the machine's **QR Code**, access the technical documentation and manage the supply of spare parts.

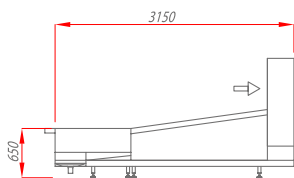


NE2 SERIES TECHNICAL DATA

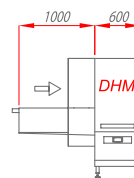
		NE21-P6	NE21-P9	NE21-P12	NE22-P9	NE22-P12
Capacity according to DIN 10510 (2nd speed) Two-minute contact time	Dishes per hour	2750	3050	3350	3950	4250
Maximum capacity (3rd speed)	Dishes per hour	3850	4270	4690	5530	5950
Capacity at 1st speed	Dishes per hour	2475	2745	3015	3555	3825
APRS® rinse water consumption (1st and 2nd speeds)	Litres per hour	147	163	180	213	230
APRS® rinse water consumption (3rd speed)	Litres per hour	220	245	270	320	345
Tank capacity	Litres	184	204	224	299	319
Total length (drying on unloading bench)	mm	5400	5700	6000	6600	6900
Total installed load with ARC8 drying and 15°C water connection	kW	52,33	54,53	55,53	67,23	68,23
Energy consumption (e.g. 80% of use)	kWh/hour	41,86	43,62	44,42	53,78	54,58

The chart shows the full range of NE2 flight dishwashers including accessories selected to optimize energy saving and installed power. We reserve the right to modify technical features, pictures and graphics.

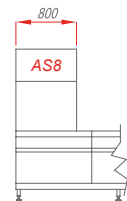
ACCESSORIES



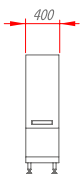
RIB



DHM



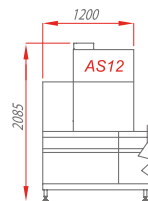
AS8



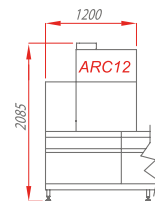
ZN4



ZN6

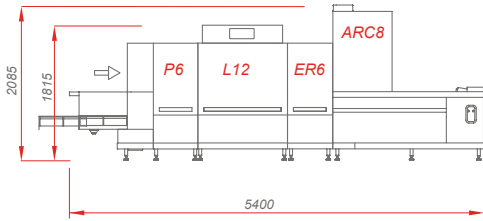


AS12

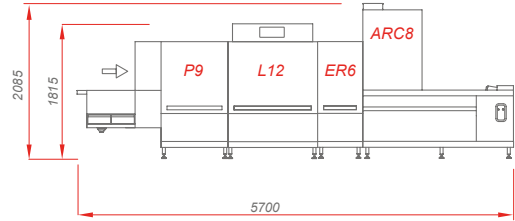


ARC12

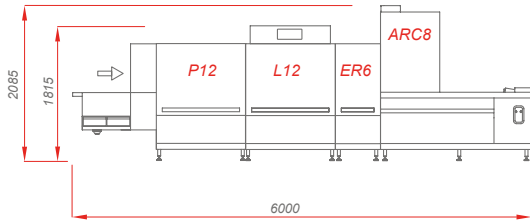
NE21-P6



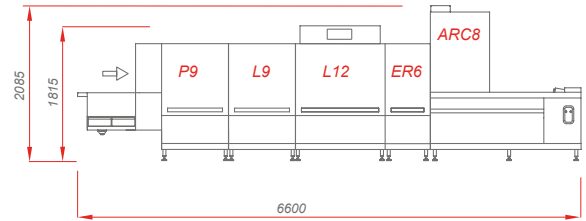
NE21-P9



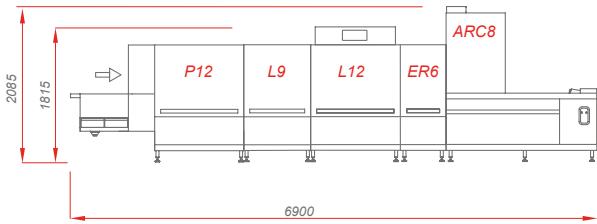
NE21-P12



NE22-P9

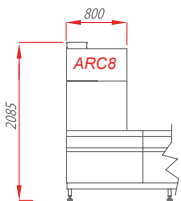
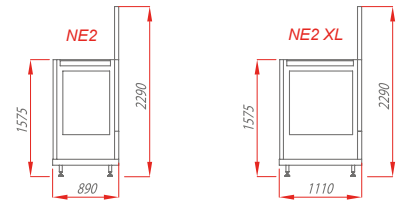


NE22-P12

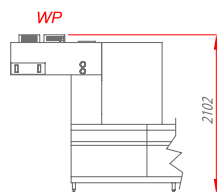


CROSS SECTION AND DOOR OPENING

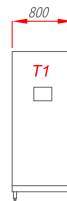
WORKING DIMENSIONS
 NE2 620 x h 430 mm
 NE2 XL 840 x h 430 mm



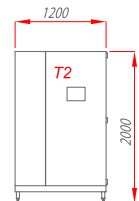
ARC8



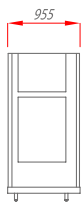
WP



T1



T2



T1 and T2 - NE2 (cross section)



T1 and T2 - NE2XL (cross section)



Cod. 900917EN 0617 - The manufacturer reserves the right to make changes to the technical characteristics of the product. Photos and graphics are not binding.



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