

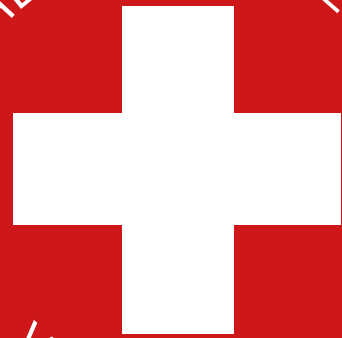
UNDERCOUNTER AND HOOD TYPE GLASS AND
DISHWASHERS IN THERMODISINFECTION EXECUTION

Thermocare

Standard exceeded.



THERMOLABEL TEST



VALUE A0 = 300





UNCOMPROMISED HYGIENE.

Maximum protection and safety.

Sometimes, a step further in guaranteeing the highest level of hygiene is required, combining high temperatures and prolonged contact times to further reduce the microbial load on surfaces.

The ThermoCare units are the ideal solution for child care, care homes, hospitals as well as the hotel segment and leisure facilities.

How is this achieved? With the THERMAL DISINFECTION process.

The ThermoCare units have been developed to meet a very specific need: a range of professional dishwashers that, beside the standard sanitization of crockery and various items, offer unbeatable thermodesinfection and unbeatable hygiene.

The ThermoCare line takes 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.**



ThermoCare

THE THERMOCARE RANGE

The new Comenda undercounter and hood type ThermoCare units are the ideal solution for facilities with high hygiene requirements.

TF45 R
Undercounter dishwasher
multivoltage
500 x 500 mm rack,
400 mm clearance



TF45 R DR
Double rack undercounter dishwasher
multivoltage
2x 500 x 500 mm rack,
395 (250+145) mm clearance



TC10 R
Hood type dishwasher
multivoltage
500x500 mm rack,
440 mm clearance



BUSINESS AREAS

HO.RE.CA



LOUNGES & INSTITUTIONS



RETIREMENT HOMES





CARE SECTOR



SCHOOLS & CHILDCARE



 The highest thermal disinfection level
in the Food Service market! 





FEATURES

DURABILITY

- Deep drawn **double skin** insulated counterbalanced door (undercounter models)
- **Double wall insulated hood** (pass-through units)
- **AISI 304 stainless steel execution**
- **Stainless steel rear panelling** (undercounter models)
- **Double skin execution** (undercounter models)
- Fully enclosed back of the machine (pass-through units)



FLEXIBILITY

- **Hood activated cycle start and manual cycle start**
- **Clearance:** 400 mm (undercounter models) / 440 mm (pass-through units)
- **Built in drain pump and detergent dosing pumps**



HYGIENE

- **RCD - Rinse Control Device**
- **Single piece deep drawn tank**
- **Triple filtration system**, with a stainless steel surface filter, polypropylene basket filter and stainless mesh wire micro-filter. Even the smallest particles of dirt are captured and removed by the drain pump. No downtime and no need to drain down the tank during the peak of your operations.
- **Self-cleaning cycle at unit switch-off**
- **Self-draining wash pump**
- **Rack sliding guides** (undercounter models)
- **Removable rack guide** (pass-through units)
- **Upper sliding rack guides and lower debossed rack guides** (Undercounter units in double rack execution)
- **A0 hygiene levels** from a minimum of **60** to a maximum of **300**.

- Initial tank fill
- Ready to go
- Cycle on
- Alarm



SAFETY

- **Magnetic microswitch to stop the cycle in case of accidental door opening**
- Adjustable Thermostop as a standard: it ensures that the correct operating temperatures are reached
- **Temperature measurement via electronic probes: accuracy and reliability. Allows the operator to read the real and the set point temperatures on the display.**

POWER AT YOUR FINGERTIPS

- Alphanumeric LCD display with temperature indicators
- **4 dedicated programs of thermal disinfection, 1 program compliant with Thermo Label Test standards.** (Xpress care, Care, Extra Care, ThermoLabel)
- Diagnostics through descriptions
- Electronic adjustment of the detergent and rinse aid dispensers
- **Colour-coded status indicators.**



FEATURES

STANDARD

WRIS@2+ - STAINLESS STEEL WASH AND RINSE INTEGRATED SYSTEM

Standard for undercounter unit, thanks to a **dual spray arm**, it increases contact time with the dishes, so even the critical points are reached.

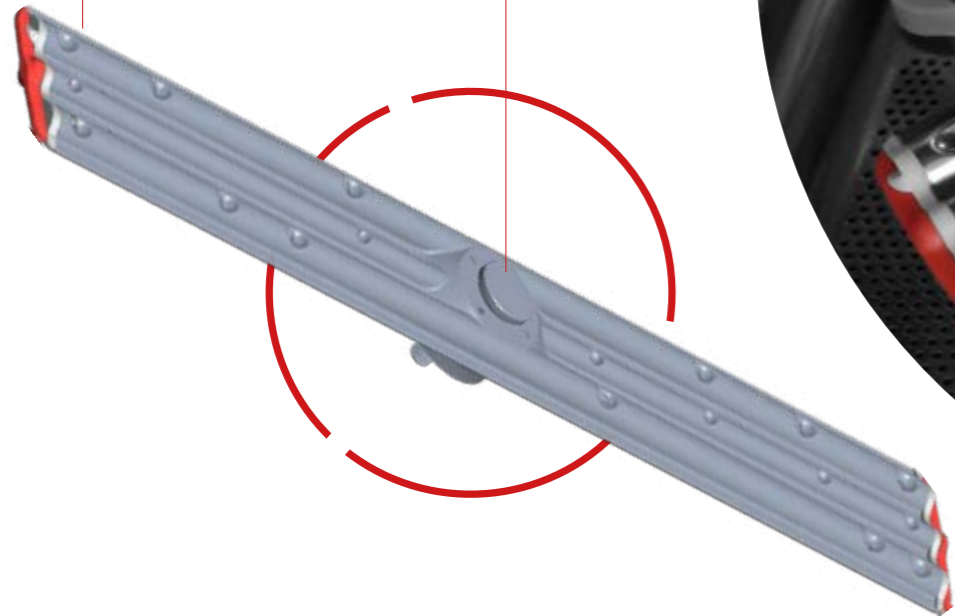


Standard for TF45 R and TF45 R DR



Removable side caps

Quick release system



STANDARD

STAINLESS STEEL WASH AND RINSE ARMS

Standard for TC10 R hood type model, our stainless steel rotating wash and rinse arms, perform a cross action that eliminates even the most stubborn dirt and guarantees a perfect hygiene.





FEATURES

STANDARD

THE THERMOCARE PROCESS

When developing the ThermoCare units, we took objective parameters such as the A0 value, used in the medical field (standard EN 15883-1) and recognized by the European scientific community, as a reference. As a result the ThermoCare units feature **4 dedicated programs guaranteeing A0 hygiene values from a minimum of 60 to a maximum of 300**, for the **highest levels of safety, flexibility and extreme and “out of the ordinary” hygiene** *.

* A standard wash cycle as per DIN10534 provides an A0 value of around 30, guaranteeing the sanitisation of the crockery.

THE A0 CONCEPT

A0 Concept is used in Life Science to assess the inactivation / killing capacity of microorganisms through moist heat. The thermal energy used during Thermal Disinfection is measured through a mathematical formula. A process strictly related to high temperatures and prolonged contact times during a given wash program.



EXCEEDING THE STANDARD

XPRESS CARE (180")

In the case of cutlery that is not excessively dirty, the Xpress Care program is used to reduce washing time and energy consumption, while maintaining the same level of thermal disinfection as the Care program (A0= 60).



CARE (300")

The Care program offers **twice the hygiene result compared to a standard program**. The A0 =60 value, achieved thanks to the high rinse temperatures and the cycle duration, guarantees an appropriate level of disinfection of tableware.

EXTRA CARE (660")

The Extra Care program meets the most stringent hygiene requirements in terms of Thermal Disinfection including NHS guidelines. It guarantees a **very high level of disinfection** (A0 = 300), even in the presence of **the most stubborn dirt**, achieving a result that is 5 times higher than the Care and Xpress Care programs.



THERMOLABEL (180")

While maintaining the high level of thermal disinfection of an Extra Care program (A0 =300), this program has a shorter duration. **It also meets the requirements of the Thermolabel test, by reaching a temperature of 71°C on the plate surface.**



FEATURES

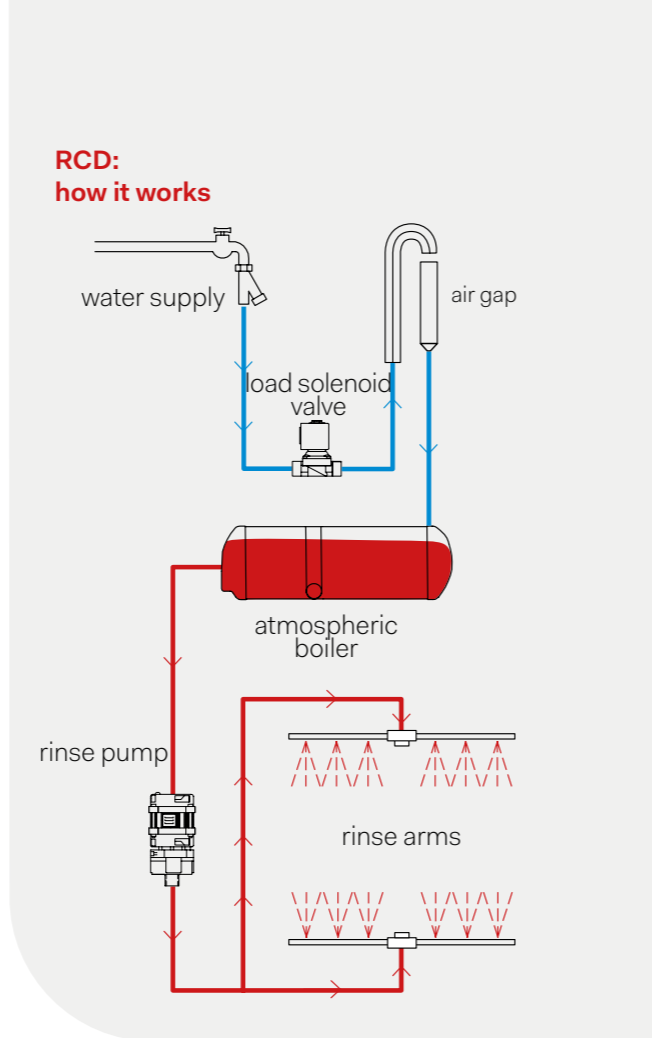
STANDARD

RCD - RINSE CONTROL DEVICE

The RCD System maintains constant water pressure and temperature throughout operations.

The high washing (50°C - 70°C) and rinsing temperatures (90°C), with contact times in line with the German standard DIN 10534 guarantee maximum levels of hygiene, preventing cross contamination.

The hygiene value A0=300 reached by the ThermoCare range is **10 times higher than the standard!**



STANDARD

HIGH PRODUCTIVITY

The ThermoCare range grants an high productivity.

The thermodisinfection cycles time allow to wash till 20 racks/h!



STANDARD

MAXIMUM FLEXIBILITY

With the ThermoCare range, you can define at the order the productivity level and the installed power supply rate suitable for your need, granting anyhow the same hygiene level A0 (60<A0>300).

WASHING CYCLE

TF45 R

TC10 R



XPRESS CARE
A0 = 60 - 180 "

Wash - 55 ° C (145 ")
Rinse - 85 ° C (30 ")

Wash - 55 ° C (140 ")
Rinse - 85 ° C (35 ")



CARE
A0 = 60 - 180 "

Wash - 65 ° C (265 ")
Rinse - 85 ° C (30 ")

Wash - 65 ° C (260 ")
Rinse - 85 ° C (35 ")



EXTRA CARE
A0 = 300 - 660 "

Wash - 65 ° C (625 ")
Rinse - 90 ° C (30 ")

Wash - 65 ° C (620 ")
Rinse - 90 ° C (35 ")



THERMOLABEL
A0 = 300 - 180 "

Wash - 70 ° C (145 ")
Rinse - 90 ° C (30 ")

Wash - 70 ° C (140 ")
Rinse - 90 ° C (35 ")



COMPLETE YOUR UNITS

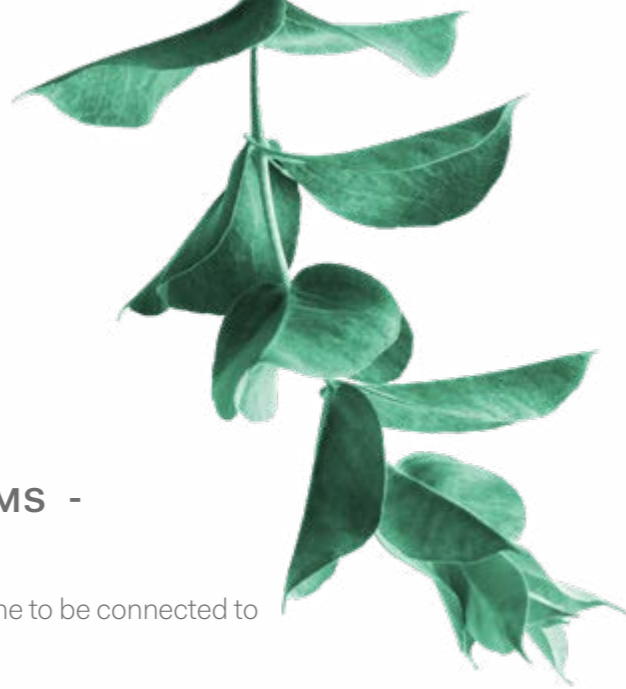
OPTIONAL

HEAT RECOVERY SYSTEMS - FRC AND CRC2

CRC2* and FRC** enable the machine to be connected to cold water at 15°C booster.

CRC2 and FRC allow for consistent energy savings. Minimizing the steam released, CRC2 and FRC help create a more comfortable work environment.


Ventless Execution.



* CRC2: optional for model TC10 R
** FRC: optional for models TF45 R and TF45 R DR



Comenda heat recovery systems allow a reduction on the energy normally used to heat incoming water **up to 35%!**



-35%
energy ⚡

CRC2



-30%
energy ⚡

FRC



COMPLETE YOUR UNITS

OPTIONAL

DOUBLE RACK EXECUTION

The **TF45 R DR** model, with its high thermal disinfection level and the peculiarity to have available 2 racks for every washing cycle, encloses in compact sizes the **industrial and household washing** and, with the **EXTRA CARE cycle**, the value A0 projected versus the **medical world**.

The ideal solution for senior housing, convalescences and assistance centres, where the use of household or semi-professional dishwashers is common with a low productivity and long cycles.*

* You can always ask support to our experts to perfectly install the Comenda products in the semi-professional kitchens!



OPTIONAL

ERGONOMICS: LOADING & UNLOADING TABLES, STAND BASES

Loading and unloading tables are designed to guarantee the **correct separation among dirty and clean areas** and avoid cross contamination.*

Pre-scraping stations make operator's work easier and are able to meet any needs.

The stand base option for **TF45** undercounter units offers you the possibility of storing baskets or trays and of making use of the best inch!

* Adjustable table heights to prevent faulty movements for the operator (in accordance with local requirements).



OPTIONAL

WATER TREATMENT

Adding to ThermoCare a Comenda **water softener and reverse osmosis unit** can prove invaluable to your operation.

Together they **soften and purify water** prior to the washing cycle to eliminate the spotting and streaking that can blemish glasses, dishes and cutlery. They also contribute to streamlining your operations and saving on long term equipment costs.





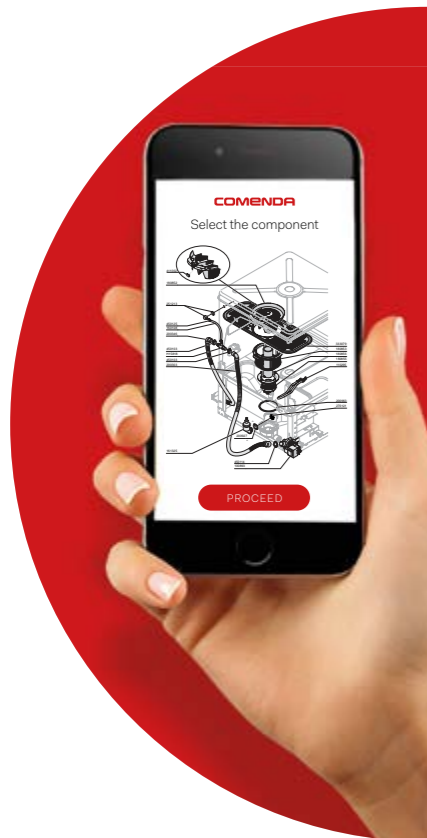
AT YOUR SIDE SINCE 1963

As the parent company of Ali Group, Comenda offers professional washing machines rigorously **“Made in Italy”**, according to the highest quality standards.

Comenda solutions range from small-sized cup and glass washers for bars to large, automated, continuous feed systems for restaurants, hospitals, canteens and inflight catering.

Our operational flexibility allows us to supply **tailor-made systems**, designed to meet individual space and operation requirements, without any limits on processing capacity, **granting the highest standards of hygiene.**

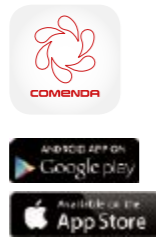
Championing exceptional performance, cost containment and highly energy efficient design since 1963



ORIGINAL SPARE PARTS 24/7

You can order directly from our website and check real-time parts availability, **24 h a day and 7 days a week.**

On our website you can: **access and download** technical documentation on our machines (product manuals and detailed electrical and hydraulic schematics); find answers to the most frequently asked questions and **watch Comenda video tutorials.**





SPEED. SERVICE. SOLUTIONS.



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

Comenda ensures rapid response and complete client service.

 Our extensive network of distributors and service providers are ready to assist when in need. 



NEVER STOP TRAINING

To support the ongoing training of our distributor and service network, we encourage our partners to attend our in-house, hands- on seminars. Ask our team for specific onsite training for operators and staff.





TECHNICAL DATA

TF45 R

Undercounter dishwasher



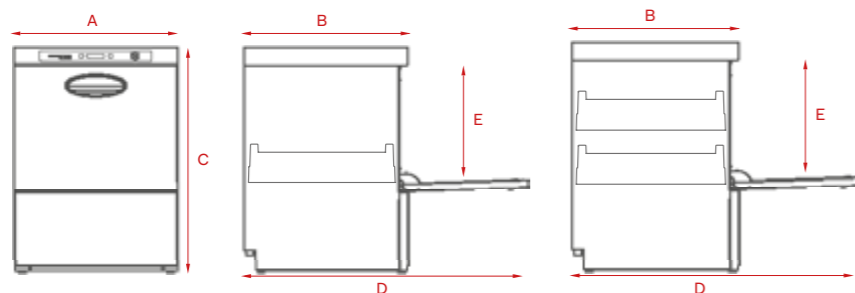
	TF45 R*	TF45 R DR*
EXTERNAL DIMENSIONS (AxBxC) (mm)	600 x 600 x 825 600 x 600 x 910(F)	600 x 600 x 825 600 x 600 x 910(F)
OVERALL SIZE (D) (mm)	1040	1040
RACK SIZE (mm)	500 x 500	500 x 500
CLEARANCE (E) (mm)	400	250 + 145
ELECTRICAL SUPPLY (V)	220-240V/1 380-415V/3N	220V ~ 240 V/1 380-415V/3N
PROGRAM LENGHT (sec)	180/300/660/180	180/300/660/180
OUTPUT RACKS (rack/h)	20/12/5/20*	40/24/10/40*
A0 VALUE	60/60/300/300	60/60/300/300
RINSE WATER CONSUMPTION (l/cycle)	7,5	7,5
TANK HEATER ELEMENTS (kW)	2	2
BOOSTER HEATER (kW)	3,50/7	3,50/7
TANK SIZE (l)	10	10
WASH PUMP (kW)	0,70	0,70
INSTALLED LOAD (kW)	6,20/9,70	6,20/9,70

OPTIONAL

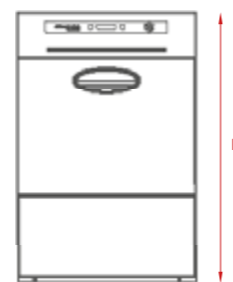
- STAND FEET KIT FOR TF45
- EXTERNAL WATER SOFTENER
- DETERGENT AND RINSE AID LEVEL PROBE KIT
- UPPER RACK HOLDER FOR TF MODELS
- FRC - HEAT RECOVERY SYSTEM
- SPECIAL VOLTAGES
- STAND FEET KIT (FOR BASE STAND)
- PROVISION FOR PEAK POWER REDUCTION CONNECTION
- BASE STAND WITH DOOR h. 350 mm

- * With RCD
- * Output racks - hot water connection (55°C)

TF45 R / TF45 R DR



TF45 R FRC



TECHNICAL DATA

TC10 R

Hood type dishwasher



	TC10 R*
EXTERNAL DIMENSIONS (AxBxC) (mm)	625 x 740 x 1520
OVERALL SIZE (D) (mm)	2020
RACK SIZE (mm)	500 x 500
CLEARANCE (E) (mm)	440
ELECTRICAL SUPPLY (V)	380V ~ 415V/3N
PROGRAM LENGHT (sec)	180/300/660/180
OUTPUT RACKS (rack/h)	20/12/5/20*
A0 VALUE	60/60/300/300
RINSE WATER CONSUMPTION (l/cycle)	7,5
TANK HEATER ELEMENTS (kW)	5
BOOSTER HEATER (kW)	8
TANK SIZE (l)	42
WASH PUMP (kW)	1,10
INSTALLED LOAD (kW)	14,10

OPTIONAL

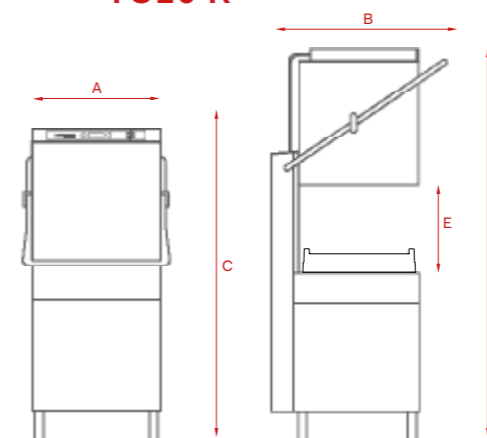
- EXTERNAL WATER SOFTENER
- DETERGENT AND RINSE AID LEVEL PROBE KIT
- SPECIAL VOLTAGES
- PROVISION FOR PEAK POWER REDUCTION CONNECTION
- ENTRY AND EXIT TABLE
- CRC2 - HEAT RECOVERY SYSTEM

- * With RCD
- * Output racks - hot water connection (55°C)

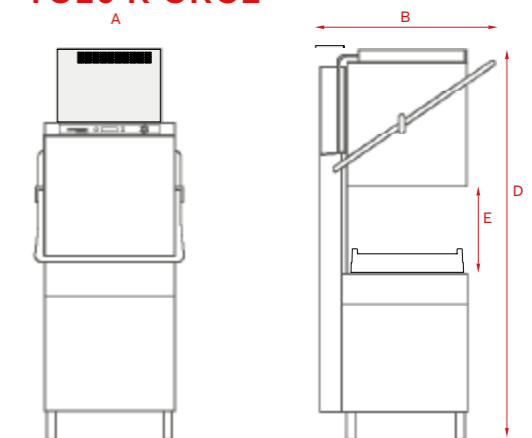
SPACE SAVING

CRC2 footprint is the same as the overall size of the unit. No need for additional space in your ware washing area! 625 x 740 x 1894(F) mm!

TC10 R



TC10 R CRC2



CONTATTI

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Azienda con sistema di gestione qualità/ambiente certificato
secondo le norme ISO9001 e ISO14001:2015.

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

Cod. 90002011122 - Con riserva di variazione delle caratteristiche tecniche. Foto non vincolanti.





an Ali Group Company



The Spirit of Excellence