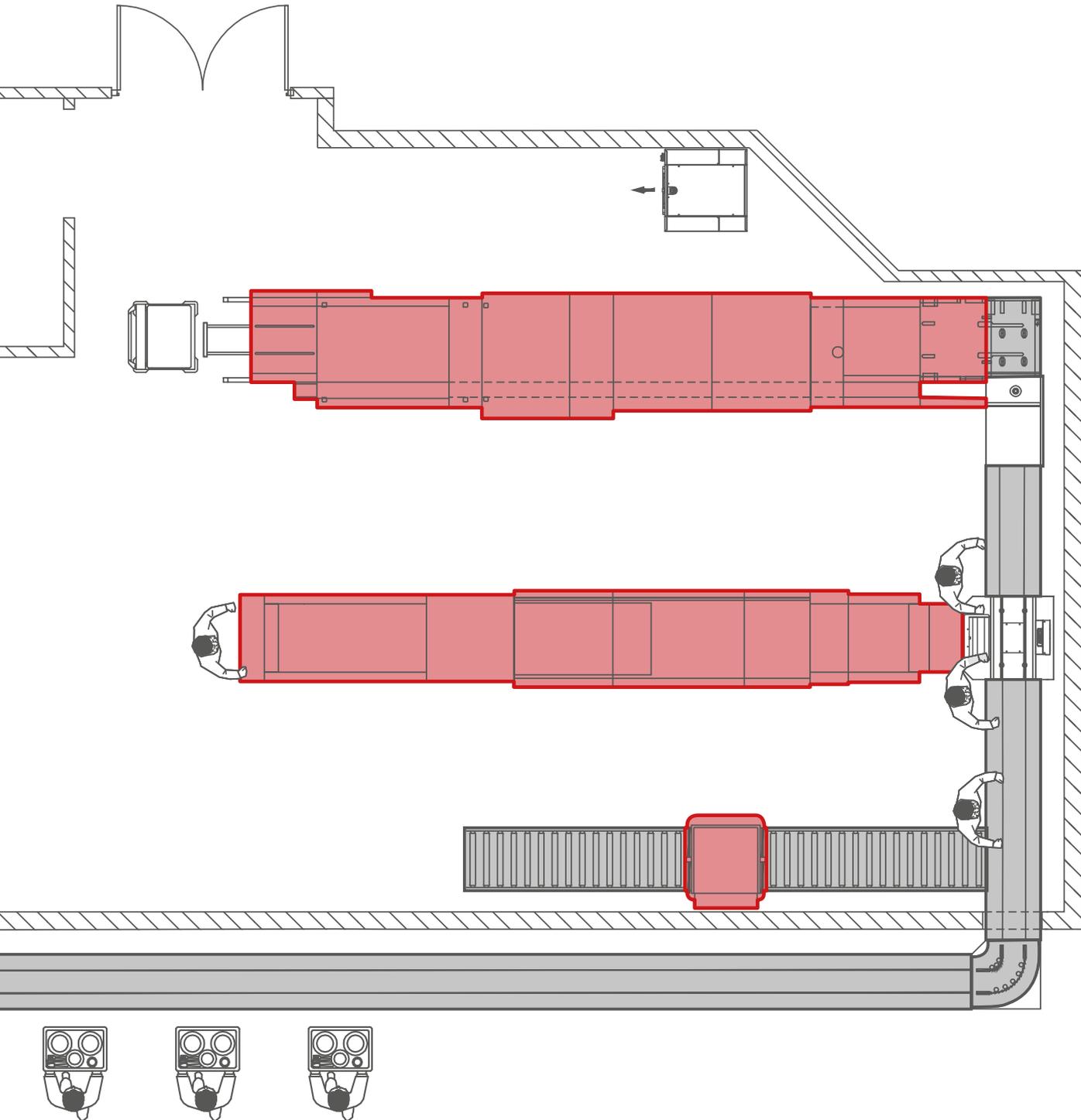
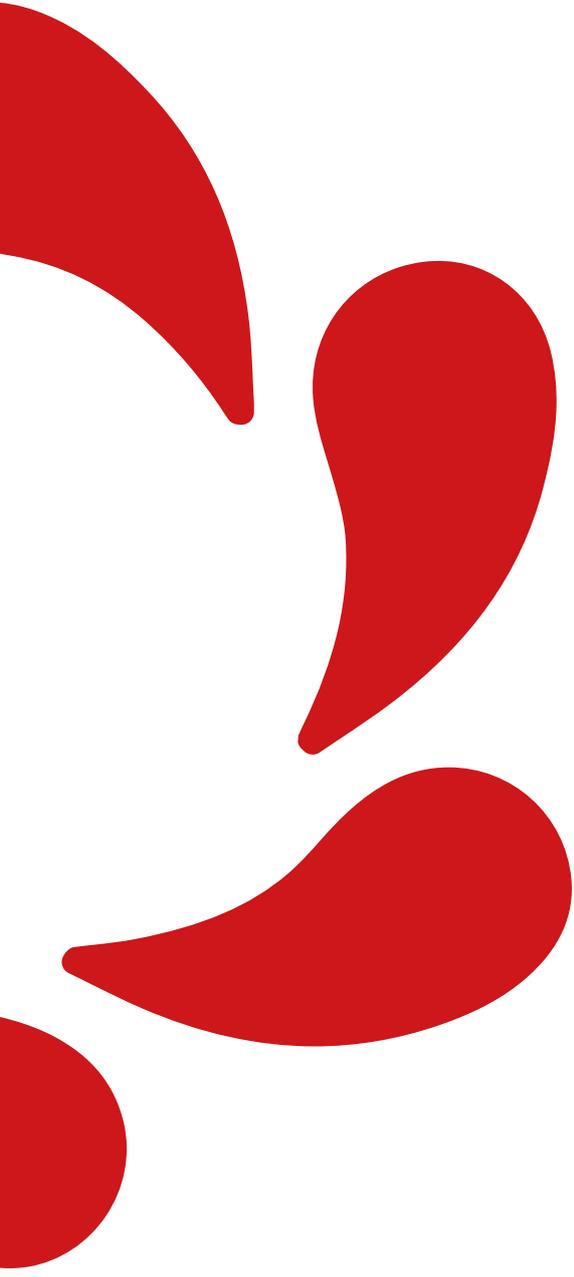


Wash Up

Comenda Washing Systems









PERFORMANCE, PERSONALIZED

**We start with this singular goal in mind:
there is a perfect washing system
for your operation.**

From that point forward at Comenda we work with you to piece together a system that is going to help meet the daily challenges of keeping you clean, whatever your capacity. From 50,000 meals a day to 2,500 trays per hour, we have the experience and the know-how to construct a washing system that will handle the volume with speed, efficiency and absolute confidence.

-

Efficiency, piece by piece

Once we assess every piece of your operation, we recommend an overall solution that maximizes efficiencies, flows with logistical and ergonomic ease, and respects your bottom line.

It is a **complete solution** which is precisely why more professionals choose a Comenda washing system.

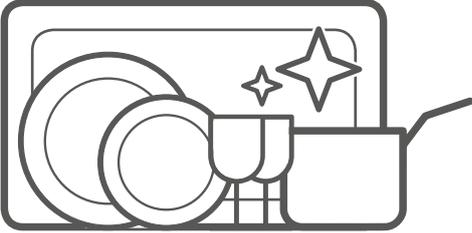



WASTE MANAGEMENT
 Volume reduced up to 80%

SCRAPPING TABLES
 Scrapping and sorting operations

TRAY CONVEYOR SYSTEM

Soiled tray deposit
DINING ROOM
 Clean dishware pick-up



EASY IN
 Soiled washware loaded into the machine

WASHING PROCESS



EASY OUT
 Clean washware unloaded

READY FOR SERVICE

WAREWASHING SYSTEM



PROBLEM? SOLVED.

We're much 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 – from presales analysis of your current arrangement through the delivery of a turnkey system – to give you excellent service and reliable support.

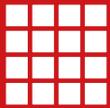
At the heart of our operation **we are problem solvers.** To design made-to-measure solutions for clients across a number of industries involves creative thinking and a clear command of how operations can run with the greatest efficiency. Between the durable equipment we build and the in-depth expertise we've developed serving clients around the world, we're prepared to work through every cleaning challenge our clients need to overcome.



WHAT'S YOUR ISSUE?



TIME



SPACE



STAFF



VOLUME



**COMENDA
INNOVATIVE
SOLUTIONS**



**IN DEPTH
EXPERTISE**



SOLVE EVERY CLEANING CHALLENGE



A CUSTOMIZED CLEAN

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

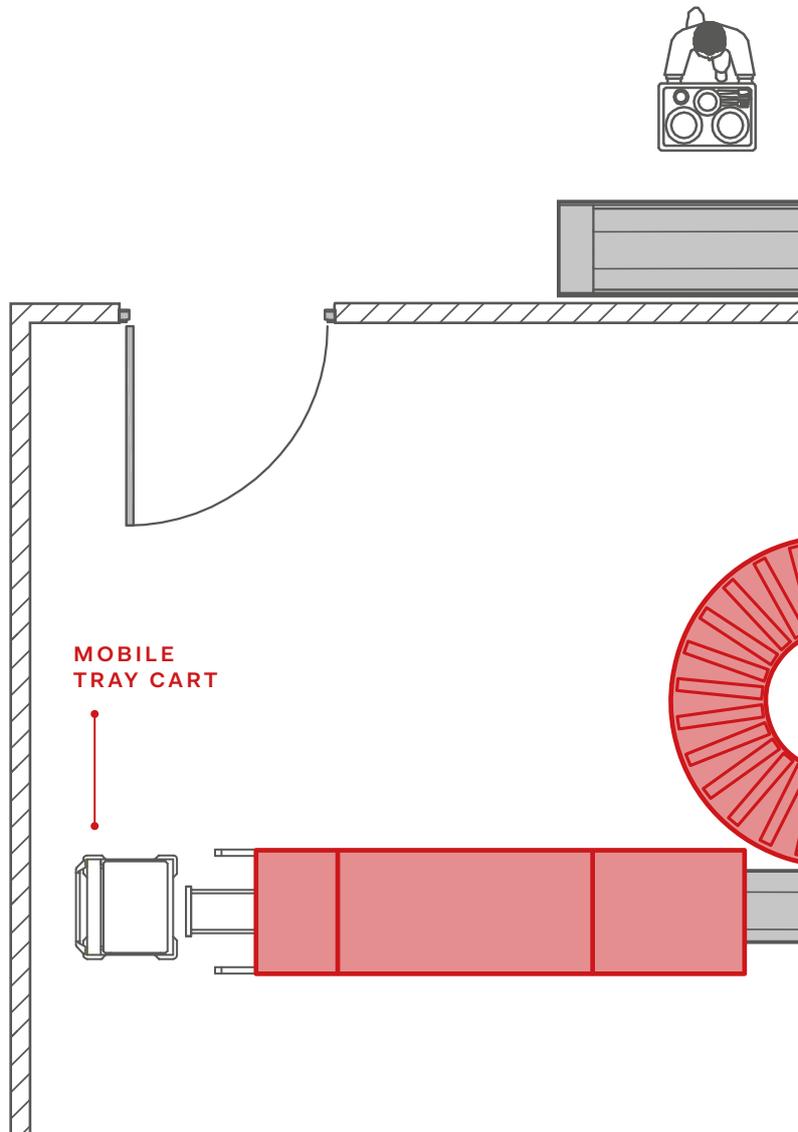
We aim to reduce water and energy consumption, and help clients better manage waste disposal.

Save time where possible, use space wisely, harness the power of automation and remain committed to integration at every juncture in the system. All of this requires an approach to turnkey solution design that is highly resourceful, collaborative and cost effective.

PEAKS OF ACTIVITY

The Comenda automatic carousel machine is the ideal solution to manage intense workloads during peak times. The number of the operators can be increased when required while the constant motion of the belt allows for continuous loading of soiled cutlery.

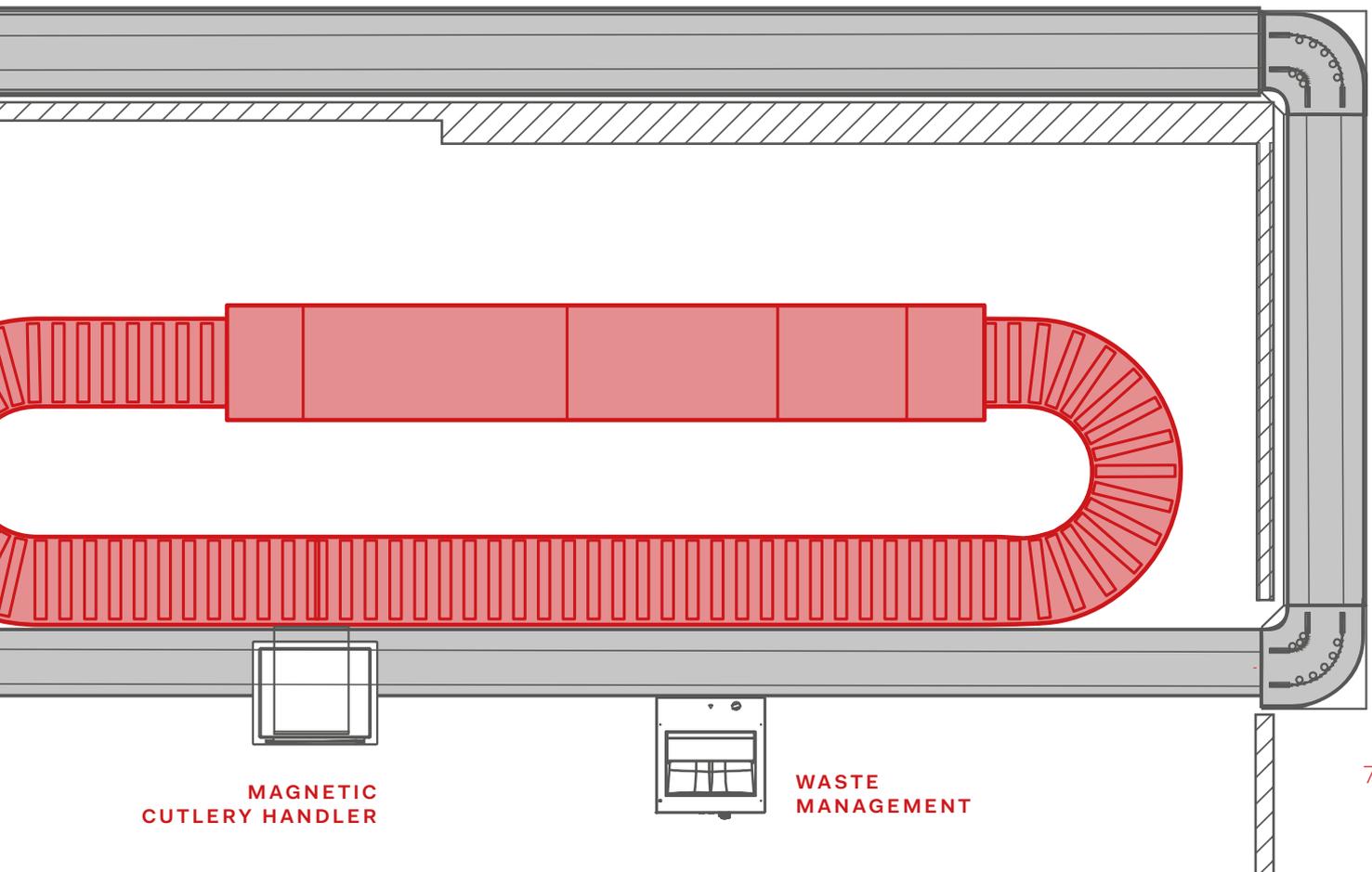
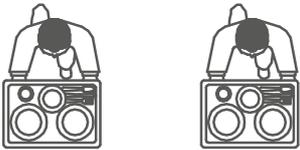
MOBILE TRAY CART





PEOPLE FIRST

To stand behind every machine we build and every customized system we devise starts by putting people first. It's as much about improving the experience for frontline staff as it is ensuring your patrons receive excellent service. We factor in every human element that goes into promoting a more comfortable work environment. Proper heights, space to manoeuvre, logical organization and measures **designed for the economy of effort** – the sum of those small details add up to more fluid system for operators while eliminating movements that are unnecessary or even counterproductive.





SOLUTIONS FOR EVERY SECTOR

Our cross-sector expertise allows us to provide **solutions that work for each type of business** that we serve. Look to Comenda for the innovation and customization that will help your organization thrive.



Hospitals and nursing homes

The demands are continuous, every day of the year. Schedules are strict and expectations high. Three meals a day is just the start. Hygiene must be impeccable given the associated risks in this sector. **Our machines are HACCP compliant** and clients have the option to select **thermo-disinfection** as well as **auto-sanitation in the case of tunnel machines**.

Convenience, adaptability, speed and savings all factor into our design. We can readily manage each hospital's specific line of crockery and trayware, including Gastronorm, Euronorm, thermal trays and more. We organize hydration areas to eliminate dry waste while the inclusion of our reverse osmosis option ensures that detergent cleans more effectively. This also ensures that the drying of equipment is quicker, especially on plastic crockery. Comenda tunnel units and utensil washers are available in both electrical and steam-operated executions. The latter with a significantly reduced installed load.



Schools, universities, canteens, barracks

Dining hours at these locations typically bring waves of activity rather than a steady stream of patrons. **Being equipped to handle these peak times** is a matter of smoothly moving people through the queues and ensuring the warewashing system can readily manage situations where over 1,000 people are commonly served in half an hour. That requires a system with the **power, capacity and economy to clean** that amount of dishware and glassware while also eliminating waste with optimum efficiency.

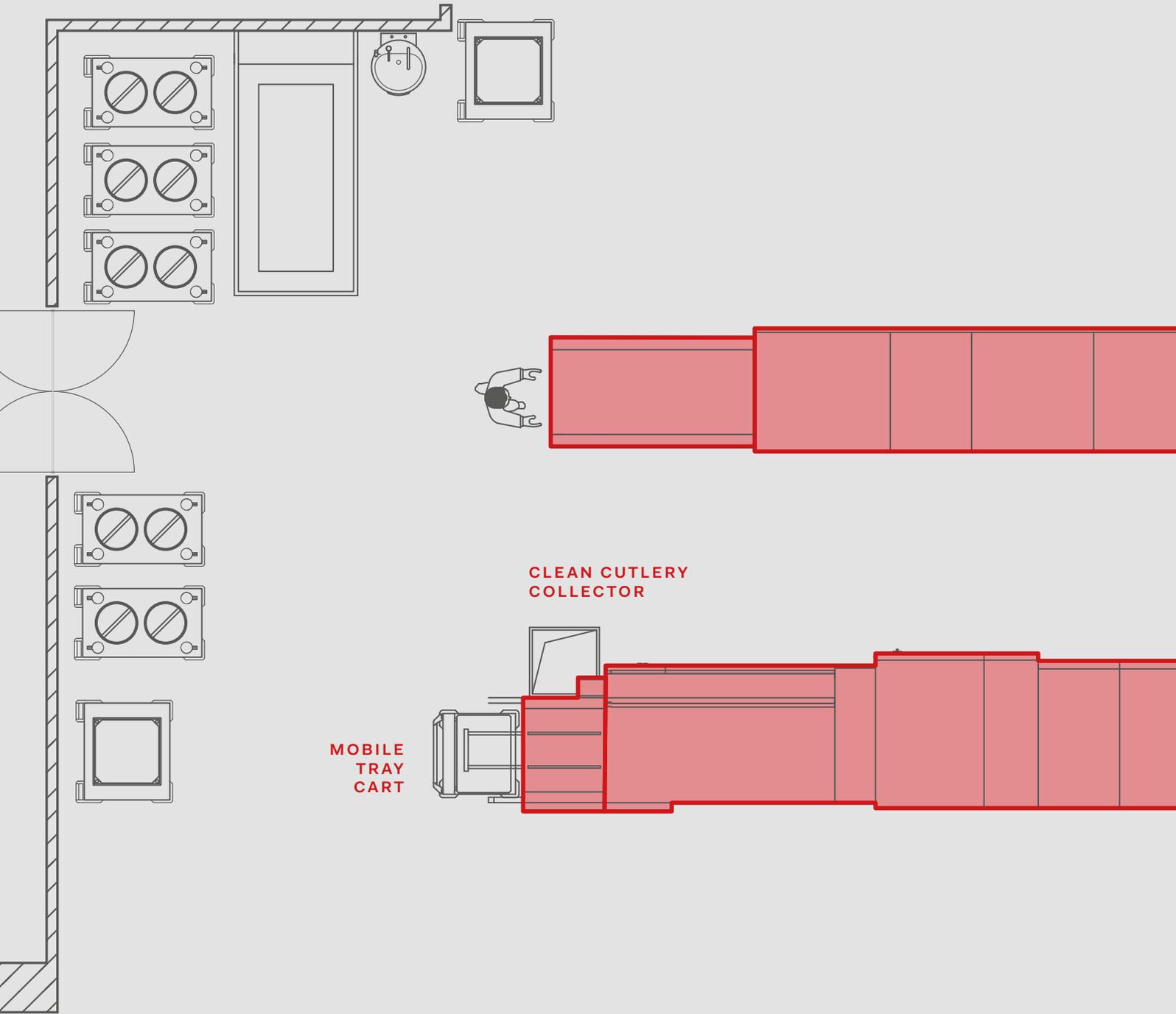


Central kitchens

Regional cooking centres that simultaneously serve schools, hospitals and other large-scale institutions must operate with regimented discipline. The sheer capacity of this arrangement demands **tight scheduling at every stage of preparation, delivery and clean up**. That means sizable volumes of crockery and containers arrive at the end of day and must be ready for the next day's delivery. Add to that, managing waste in the preparation stage and leftover food necessitate a comprehensive cleaning system.

Inflight catering

Airline catering must run a tight schedule around continuous washing, cleaning and preparation. **Turnaround times are demanding and efficiency is absolutely vital** to ensure smooth transitions. The full scope of glassware, cutlery, tray sets and carts have to cycle through the cleaning process and be prepped and ready to head for the next destination. Waste also requires quick sorting and disposal. Comenda designs equipment that cleans rapidly and thoroughly to help operations meet workflow expectations. With **thermal-label test compliance** and **thermo-disinfection** features also available on all our rack and flight machines, we ensure that catering is always ready to fly.

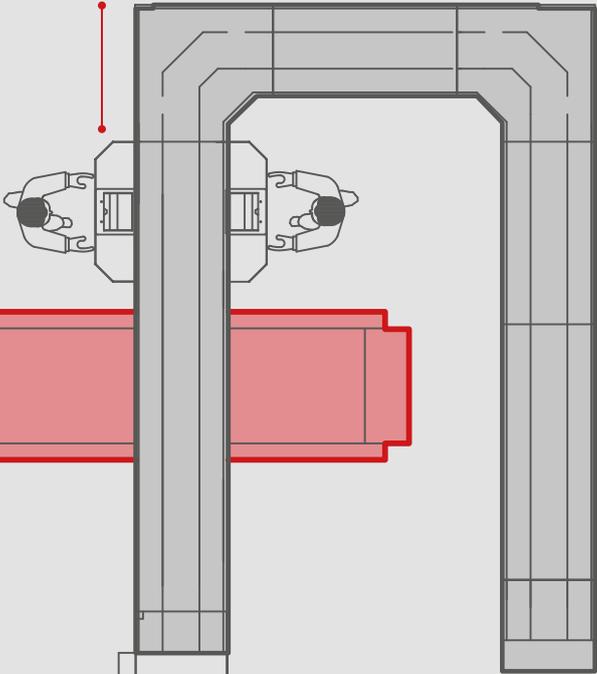




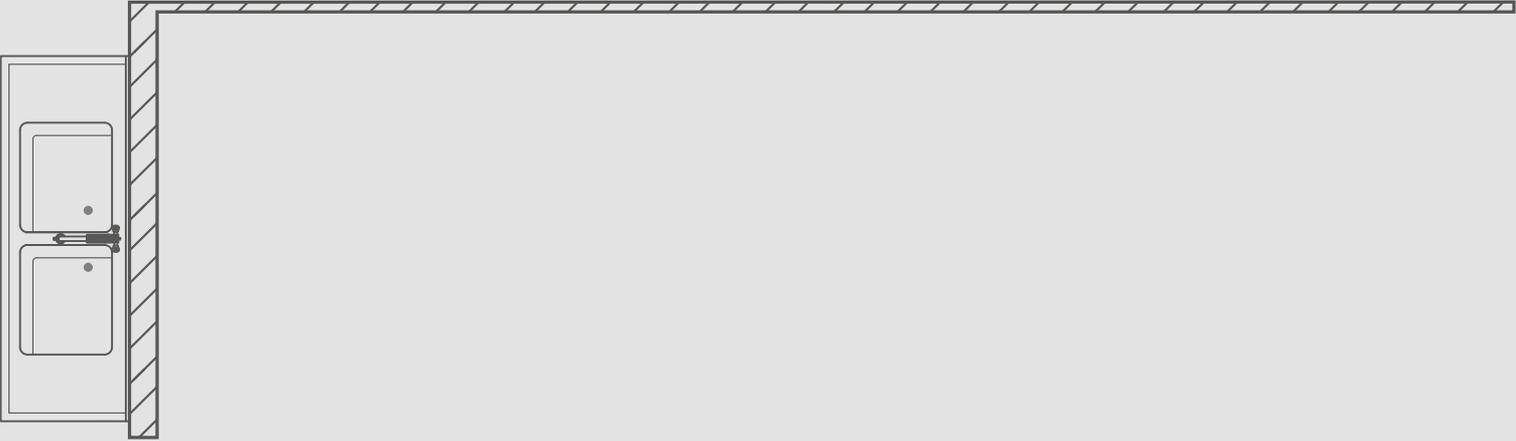
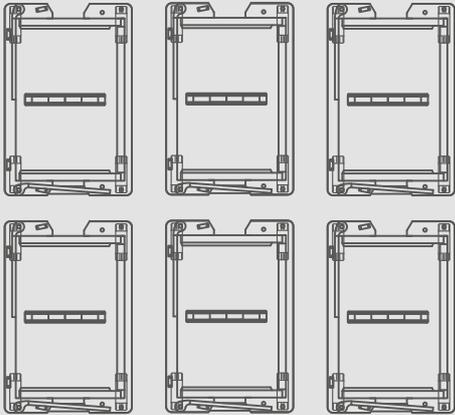
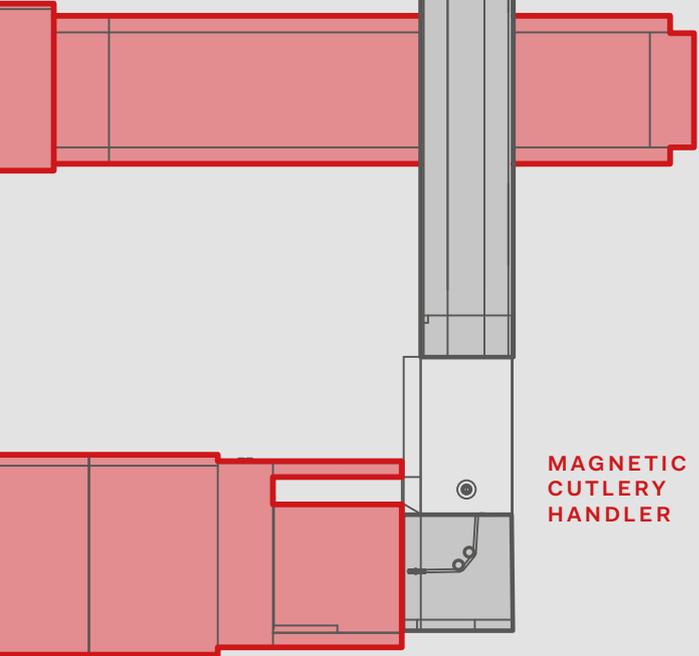
HOSPITAL

This solution is designed for operations with high meal volumes. Automatic tray and cutlery loading optimizes staff time and responsibilities. The 900mm-high, lowered entry section is ergonomically designed to ease operations and guarantee more comfortable working conditions.

WASTE MANAGEMENT

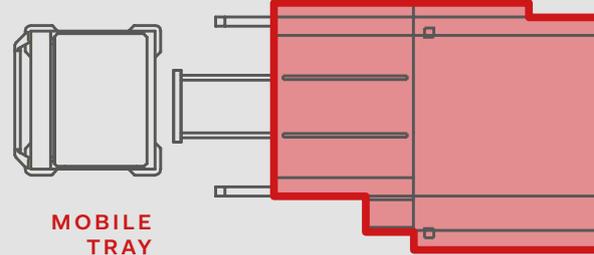
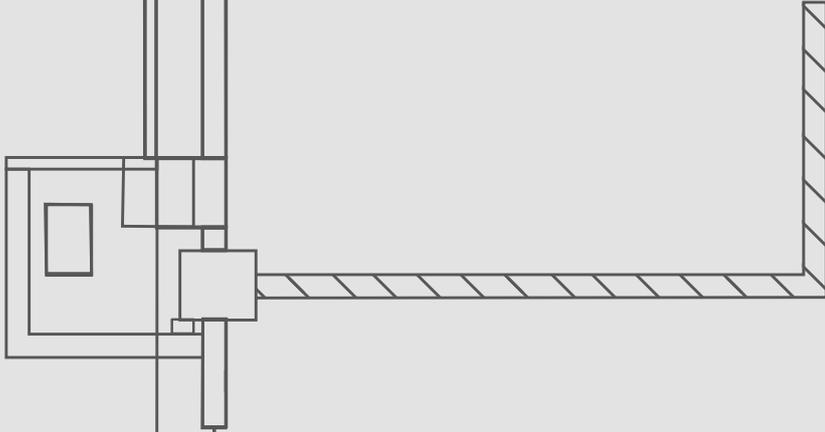


MAGNETIC CUTLERY HANDLER





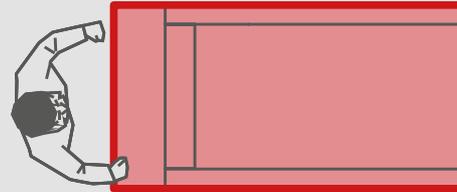
Wash Up



MOBILE
TRAY
CART

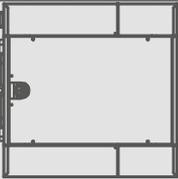
UNIVERSITY

Designed specifically for university canteens that manage a large number of daily covers. The configuration includes a glasswasher, dishwasher and tray and cutlery washer to guarantee the best cleaning results for every type of dirt.

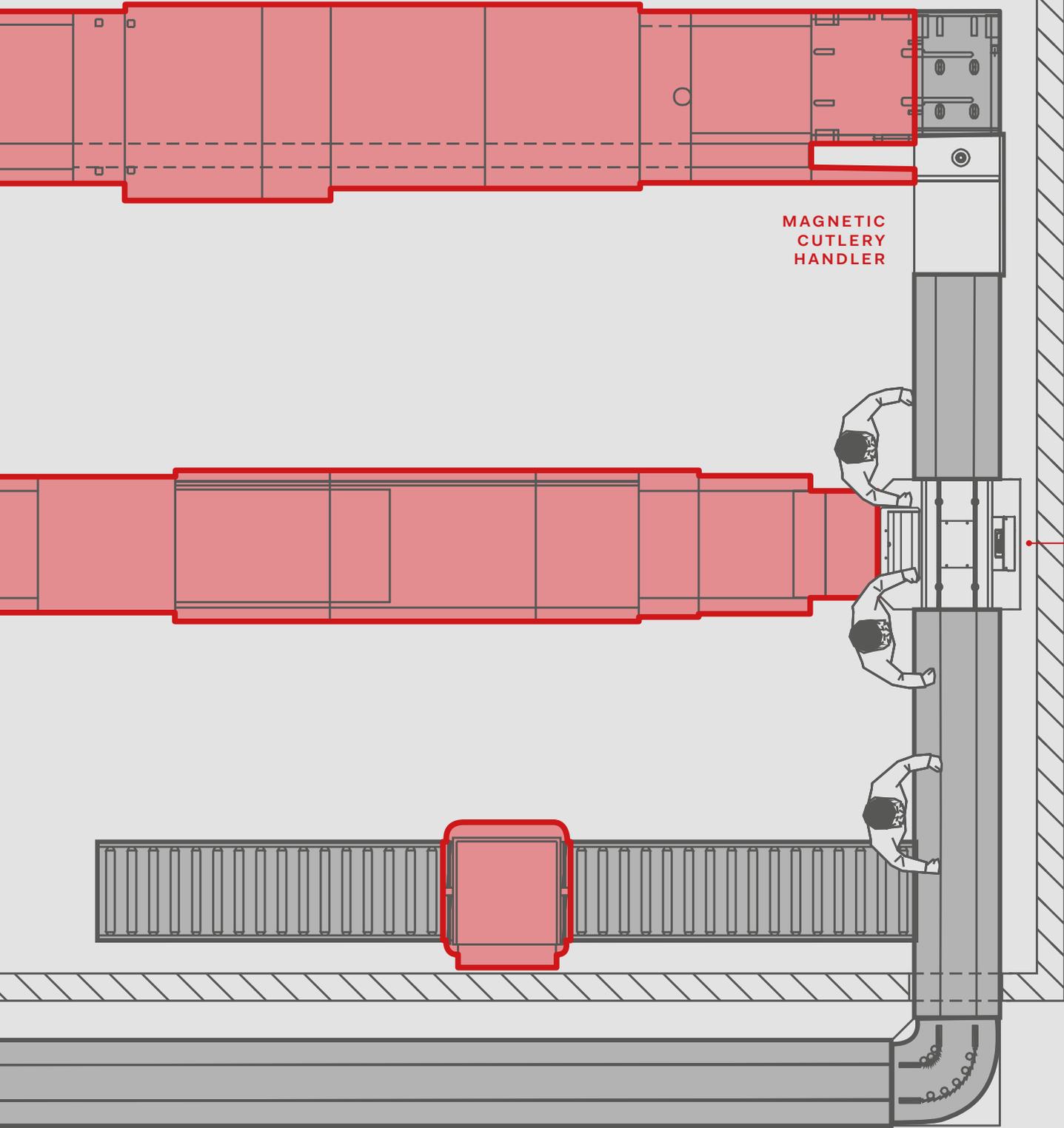




WASTE
MANAGEMENT



MAGNETIC
CUTLERY
HANDLER



WASTE
MANAGEMENT



CONVEYORS

KEEP OPERATIONS MOVING

Comenda's family of conveyors keeps the movement of items synchronized, functional and hygienic. You can choose from covered, suspended or wall-mounted options and in a format that aesthetically complements the design of your building.

Our conveyors offer many features to improve operations and better manage your space, including:

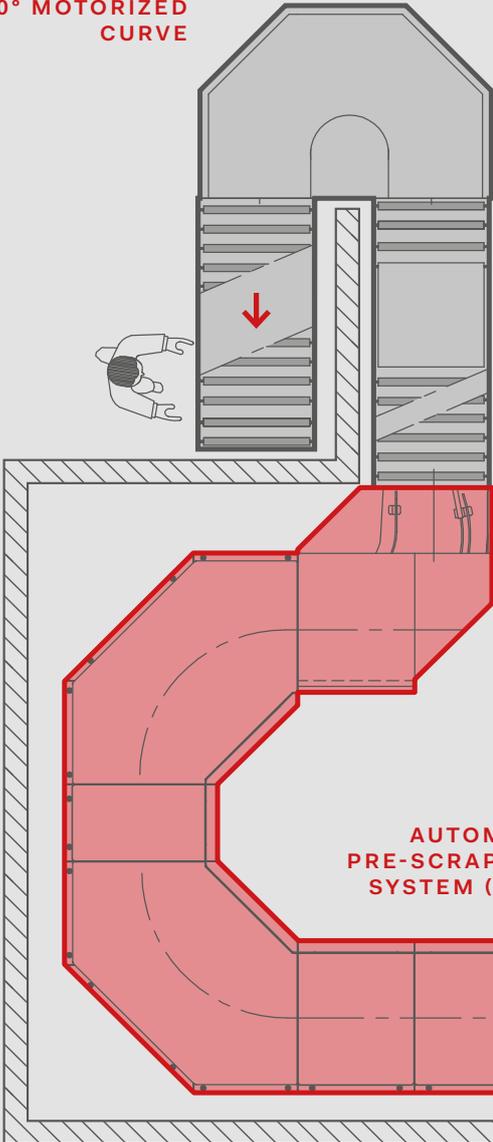
- 90° corners for inlet or exit areas and 180° curves
- Motorized turns and curves for continuous rack-feeding and dishwasher loading
- Conveyors to transport returns from different floors and separate dining areas
- Photocells to control the movement of tray traffic
- Sound-proofed tunnels to reduce ambient noise level
- Automated rack loading conveyors

TIGHT FIT? THE RIGHT FIT.

Our **angled loading** and **unloading solutions** are designed to fit the smallest of spaces. In addition to our 90° rack conveyor machines we have 90° corners and 180° curves, each of which can accommodate inlet and outlet options. Both corners and curves are operated by independent motors, which maintain the smooth transportation of full racks along these curves. Equally advantageous, mobile roller tables to these mechanized curves can be quickly disconnected and removed. This allows for easy access to the washer and more thorough cleaning capabilities.



180° MOTORIZED CURVE

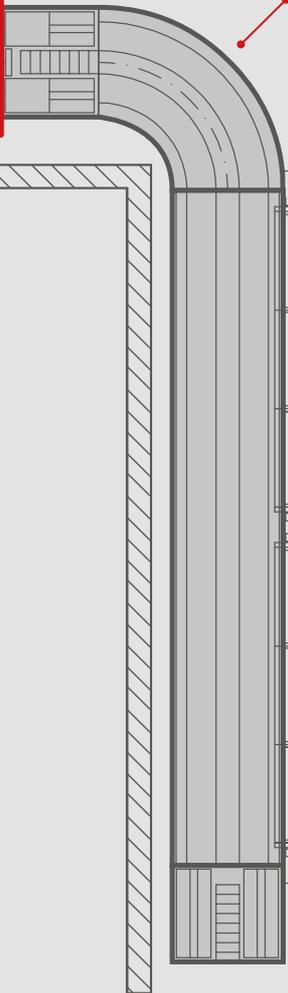


AUTOMATIC PRE-SCRAPPING SYSTEM (DHM)

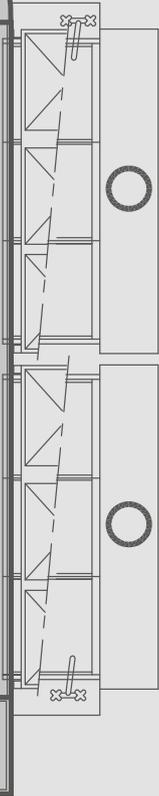
UNCOMPROMISING SOLUTIONS

Demonstrating Comenda's signature flexibility, our systems and configurations adapt to any type of space while maintaining excellent washing results and accommodating high volumes of covers.

AUTOMATIC RACK FEEDER



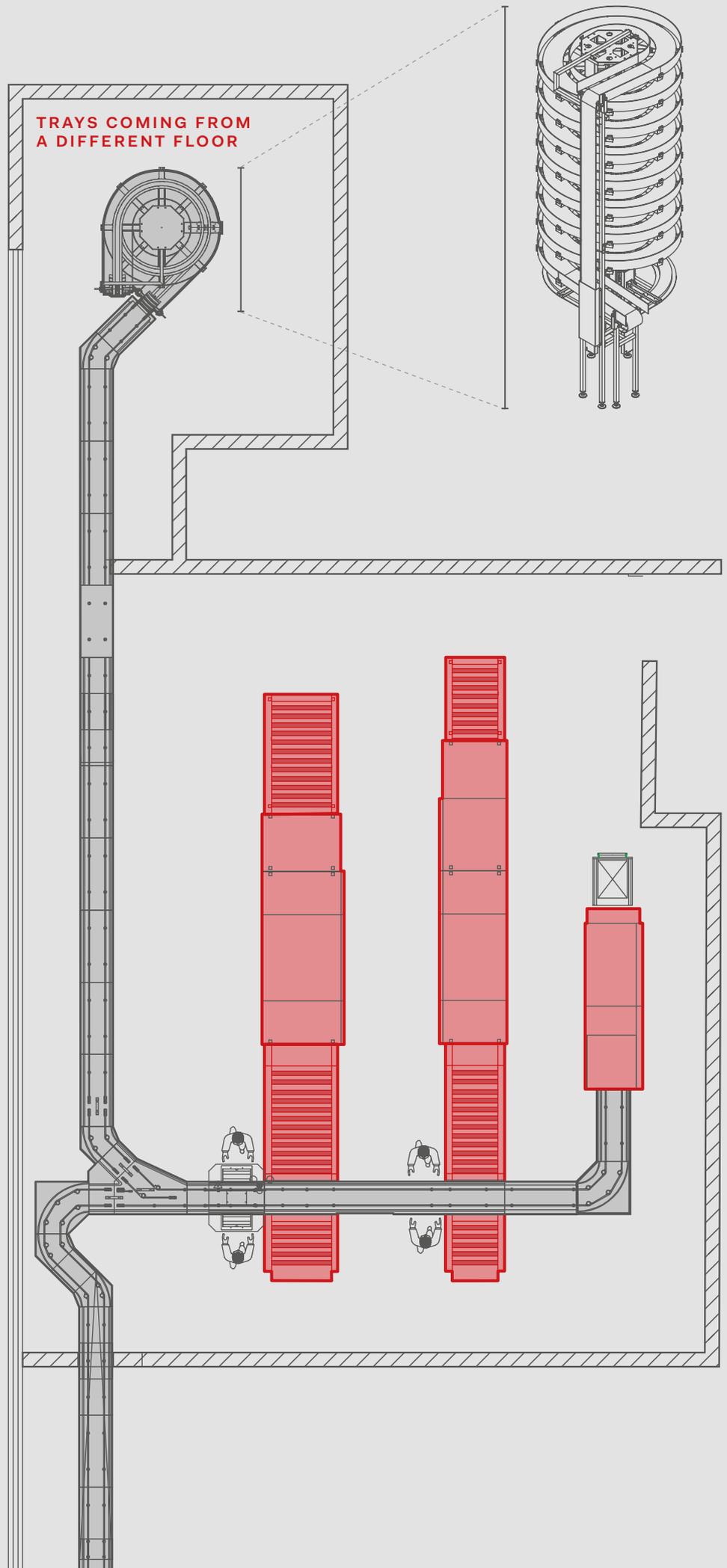
SCRAPPING AND SORTING STATION





AT ALL LEVELS

Even when soiled crockery returns to the washing area from various rooms and different levels, Comenda's system manages the logistics with speed and certainty.





CONVEYORS

TRAY RETURN CONVEYORS

An excellent solution for automatically returning trays to the dishwashing area, these conveyors ensure that diners do not have to converge on a single crowded tray-deposit point. Where typical arrangements cause client line-ups and dish clutter, return conveyors ease tray disposal. **Constant movement** ensures there is no unsightly collection of used dishware in the dining area.

Polycord Conveyors

Comenda Polycord conveyors ensure the **highest hygienic standards**. Simple and safe, clean and reliable, this type of conveyor guides the cords along U-shaped grooves that are moulded into the stainless steel surface. Refraining from sharp angles and joints within the design means no accumulation of soil. The highly durable design also hides all its fixings.

For operations that require the return of trays from different floors and separate dining areas, polycord conveyors deliver with speed, synchronicity and consistency thanks to controlled movement and independent drive units.



SCRAPPING TABLES

ECONOMY OF MOTION

Ease of movement in busy washing areas translates into smoother operational efficiency and increased safety standards while minimizing the risks associated with manual handling. Our static and mobile scrapping tables emphasize how ergonomic design can directly **improve overall functionality** and require only a bare minimum of people to handle the dishes.

Our solutions are designed to **eliminate cross-contamination** while handling a large load capacity for high output situations. This allows ample space for tableware in the pre-cleaning stage. Our made-to-measure approach of pre-scrap and sorting stations respond directly to your needs and help smooth operations. In addition, table heights are adjustable* and designed to minimize any lifting movement.

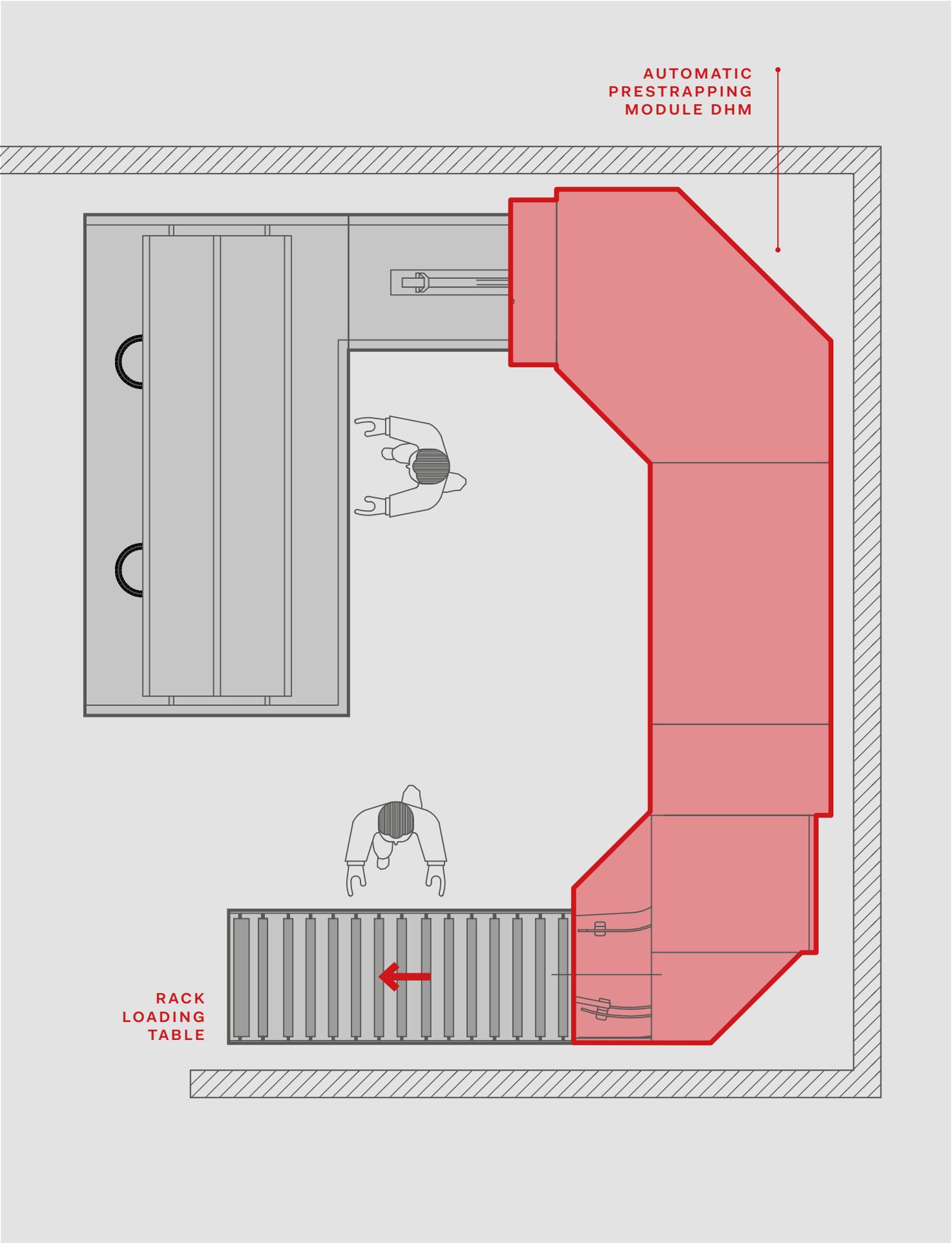
The various racks required are arranged to simplify sorting and ease accessibility with tilted rack-shelves situated for cups and glasses, and horizontal storage for empty racks. As always, whether floor or wall-mounted, our rack holders are placed at a height that complements average staff height.

* Local regulations may apply.

ACCESSORIES

Our accessories are designed to enhance results while helping to better manage your resources. With our Comenda DHM Supplementary Prewash, for example, only one person is required in the sorting area.

It also reduces water consumption and lets the operator concentrate solely on the preparation of the racks while avoiding the most tiring and repetitive movements.



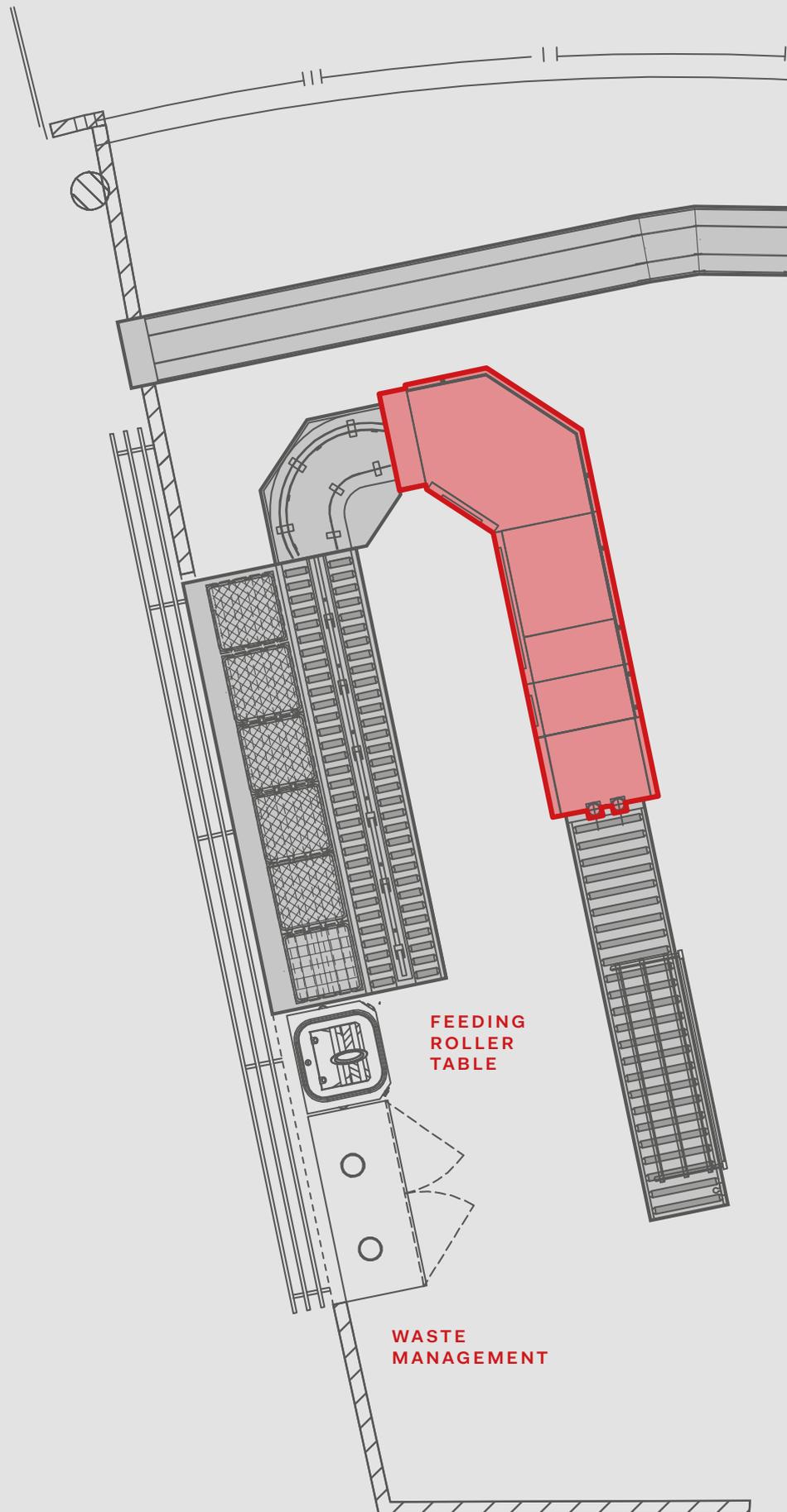
**AUTOMATIC
PRESTRAPPING
MODULE DHM**

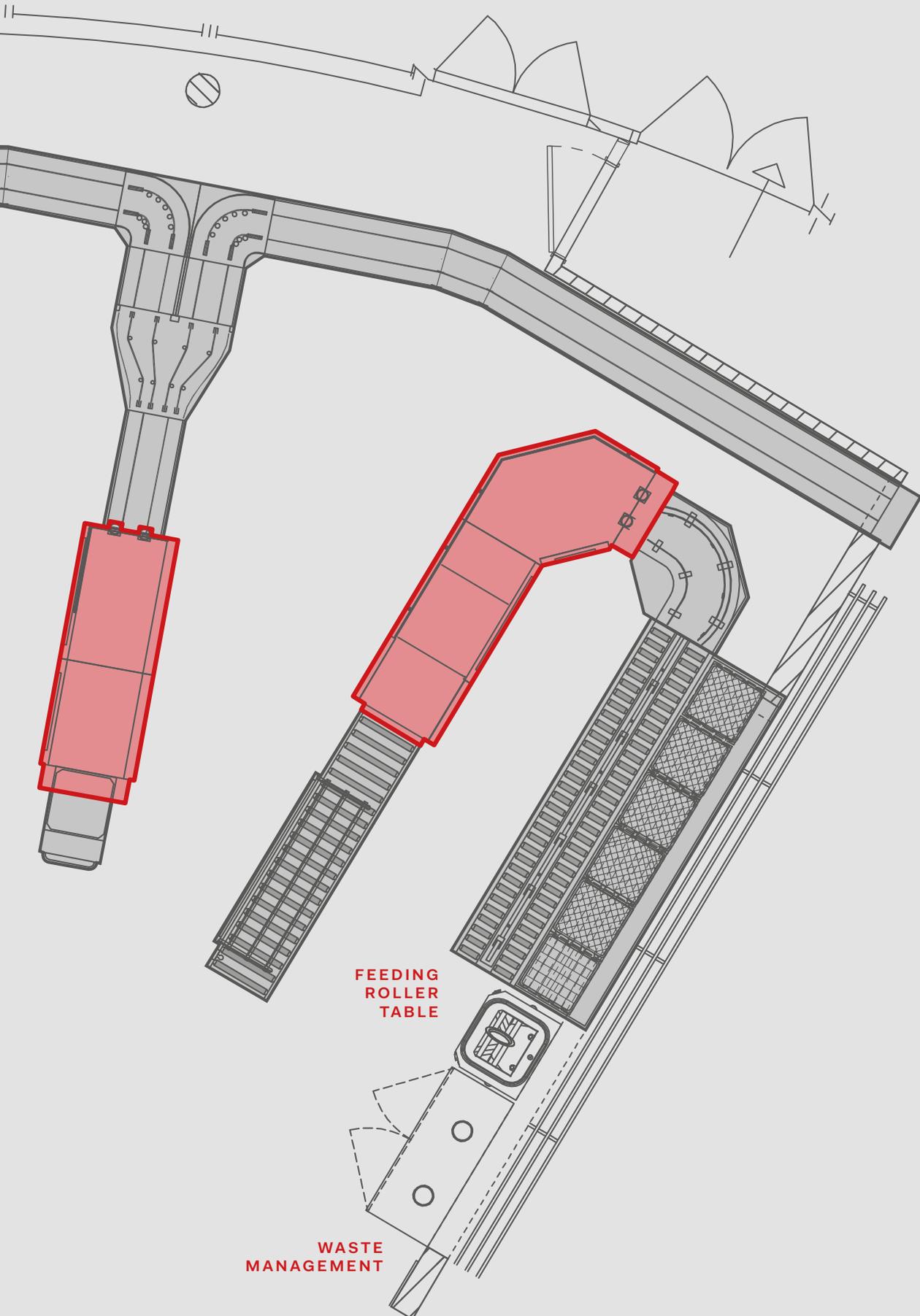
**RACK
LOADING
TABLE**



CANTEEN

A solution that allows guests to sort their own tray. The innovative layout educates users about balanced consumption and encourages proper waste management practices. Empty trays are subsequently loaded onto the tray washer automatically.





FEEDING
ROLLER
TABLE

WASTE
MANAGEMENT



LOADING & UNLOADING

EASY IN, EASY OUT

The activities that both precede and follow the washing stage require a **quick, flexible workflow** to ensure that all preparation stages occur at the required pace. Failure to do so can hamper the entire operation.

Intake

Ease of movement and limited physical stress is essential in transitioning from the scrapping table to dish loading phase.

Comenda simplifies that connection with the following range of accessories:

POLYCORD CONVEYOR

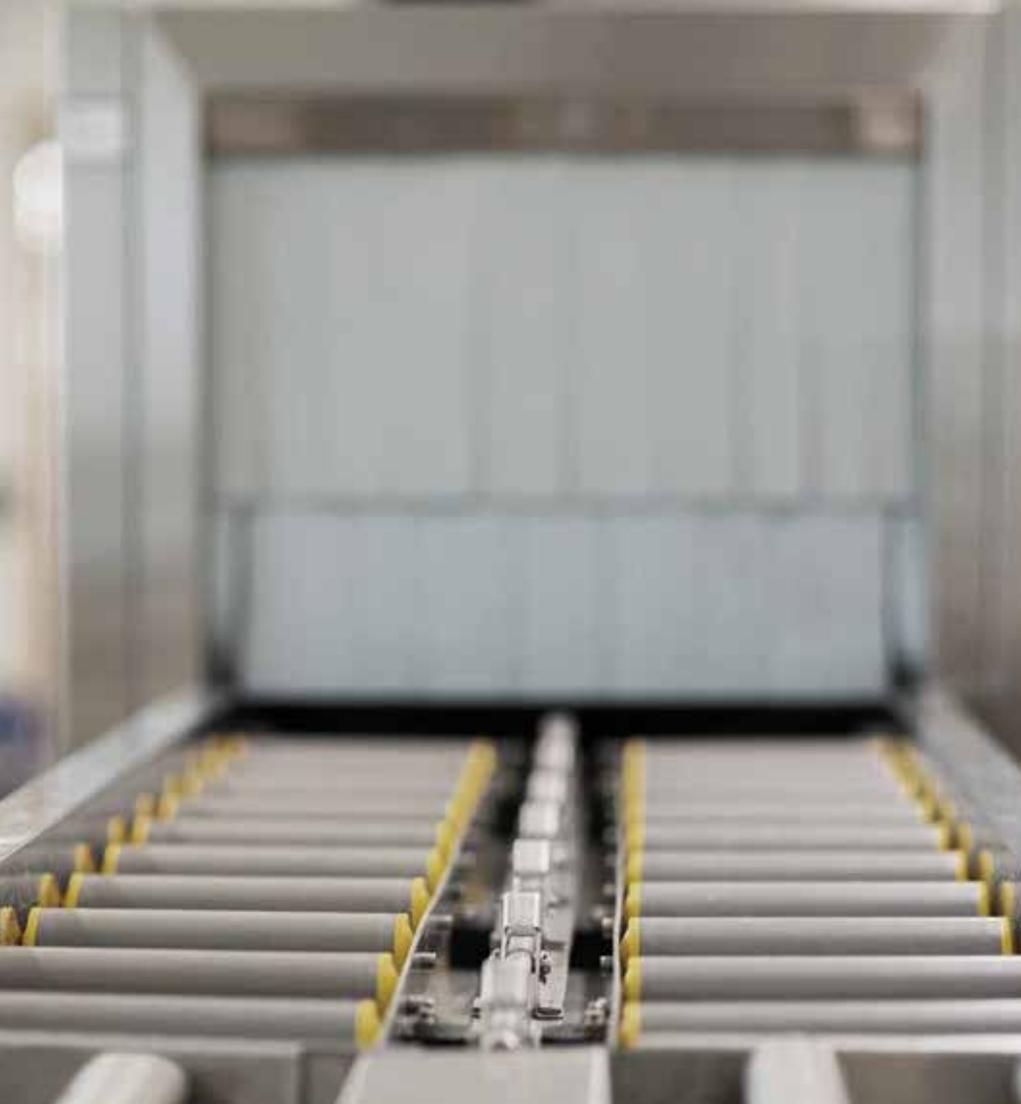
Used mainly to transport trays to the dishwasher system, the Polycord is compatible with flight dishwashers and tray washers. In addition, it can automatically feed a tray washer to create a semiautomatic system.

SHUTTER CONVEYOR

Used with flight machines and is mainly employed as a buffer conveyor belt.

AUTOMATIC RACK FEEDER

Used only with rack conveyor machines. It is positioned at the entrance of the machine and introduces the racks with glassware and dishware directly and automatically. Equipped with a self-washing system, it can be synchronized with the machine's washing speed.



**MECHANICALLY-DRIVEN
LINEAR ADVANCE SYSTEM**

A simple non-motorized arrangement based on a roller conveyor system. Low friction concept for multiple rack infeed.

**MAGNETIC CUTLERY
HANDLER**

Eliminate the manual removal of cutlery from trays with this magnetic unit that automatically lifts items. Depending on the system used, cutlery is either transferred to a mobile soak sink or deposited into the dedicated track of a flight type machine.



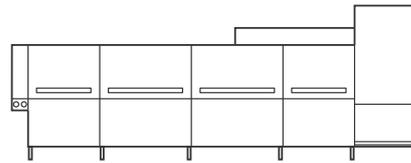


PRODUCTS

Comenda's wide range of washing machines and accessories means there is a perfect solution for every need, one that will also dramatically reduce water and energy consumption.

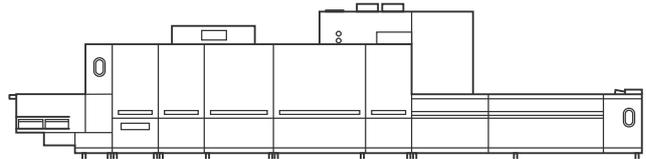
RACK CONVEYOR MACHINES

Comenda rack conveyor machines can be configured with linear and corner elements (90° and 180°) which allows for better space management. Soiled dishes are placed onto the racks.



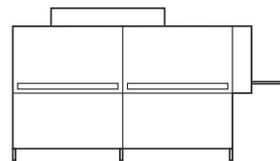
FLIGHT CONVEYOR DISH & UTENSIL WASHERS

Comenda flight conveyor machines are available with belts of different sizes and heights to wash any type of dishware and utensils and ensure far more ergonomic working conditions.



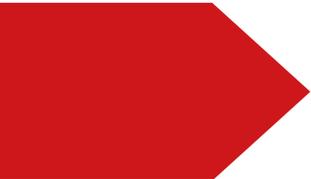
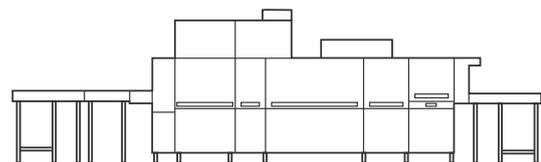
TRAY WASHERS

Comenda tray washer units are designed to clean and dry trays. Positioned on a Polycord® belts, trays are collected at the machine's point of exit and automatically placed onto the tray carts.



CAROUSEL MACHINES

A variant of flight conveyor machines, the continuous rotating belt allows additional staff to be involved in sorting while helping to manage peak time workloads with greater efficiency.



**BIM MODELS AVAILABLE
ACROSS THE COMENDA RANGE**



WASTE MANAGEMENT

THE ORGANIC SOLUTION

A critical component in any washing system is how to effectively manage organic waste. Comenda offers a wide range of integrated and stand-alone solutions for waste management. All our solutions are reliable, compact and highly technological, and can **reduce the volume of waste up to 80%**. For further information about our waste management solutions, please refer to our separate brochure.



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.





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CONCEPT & ART DIRECTION

Hangar Design Group

www.hangar.it



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



an Ali Group Company



The Spirit of Excellence