

GREY
line

CE Series

Hood dishwashers



 **COMENDA**
the environmentally friendly brand

5 good reasons to choose the CE Series

1 Economy

While waiting for the rack to be loaded, CE series hood dishwashers heat the water to a temperature lower than the setting to allow considerable energy saving. They are also equipped with an ECO programme to reduce the consumption of rinse water, detergent and electricity.

2 Performance

The RCD (rinse control device) guarantees optimal rinsing even when the mains pressure changes. When the machine is connected to a cold water system, the QHS (quick heating system) uses hot water from the built-in boiler to fill the wash tank reducing the initial heating time.

3 Hygiene

One piece deep drawn tank with rounded corners to prevent the accumulation of dirt. A self-draining pump, the absence of internal pipes and a self-cleaning function provide optimal cleaning at the end of each working day.

4 Reliability

An easy-to-read electronic circuit board provides details of the operating status. 24/7 online service available, enabling the user to view diagrams and spare parts.

5 Quality

The entire production process is controlled by a quality system to ISO 9001:2008.

A close-up photograph of a high-end suitcase. The main body is a light grey or silver color with a smooth, metallic finish. A horizontal band of bright green, textured leather runs across the middle. This band features a silver metal buckle on the left side and a small rectangular metal plate on the right side. The word "COMENDA" is embossed in large, bold, capital letters on the front panel of the suitcase. The lighting is dramatic, highlighting the textures of the leather and the metallic surfaces.

COMENDA



CE Series

hood dishwashers



C800EHR RCD



C1000E RCD



C1300E RCD CRC



XLC

THE RANGE

The high-tech systems featured in CE dishwashers guarantee excellent performance, hygiene, reliability and low consumption. The HAC control board is used to select the QHS and adapt the washing programme to the user's requirements. The electronic control panel with backlit button displays the operating status along with digital display showing working temperatures as well as any possible alarm in self-diagnosis mode. ECO cycle with reduced water, electricity and detergent consumption, available for moderately dirty dishes.

The vertically installed pump is self-draining to prevent dirty water collecting inside. Double skin wash tank, reducing heat loss.

Optional double skin thermal and acoustic insulation hood available on all models. Machines suitable for in-line or corner installation.

C800EHR RCD

Along with a built-in drain pump this model features an HR washing system with partial drain and state-of-the-art electronic devices. An intuitive digital interface controls and shows the machine status and the water temperature. There are four partial discharge washing programmes that reduce the amount of dirt in the water because, prior to rinsing, some of the solid residue in dirty water is retained by a special Dynamic filter.

C1000E RCD C1300 RCD

Excellent results with the CE series classic hood type machines, featuring four wash programmable cycles - including drip-down function and final rinsing at 85°C - advanced front control digital panel with backlit cycle button which changes color according to the machine operating status and built in gravity wash pump. Optional built-in drain pump on request.

XLC

Thanks to its massive 650x500x540mm washing chamber and powerful pump the XLC is a truly integrated system designed to wash GN 2/1 trays, containers, pans as well as plates, crockery, cutlery and glasses. Suitable for 24-plate XLP racks, the XLC features a 30% higher capacity compared to the standard 500x500 mm 18 plate racks. Efficient and versatile, the XLC can be integrated with inlet and sorting tables, top shelving and rack holders. Each of the 4 cycles can be set according to the user's needs, making a compact made to measure washing system possible.

Applications



- Pubs



- Canteens



- Restaurants



- Hotels



- Hospitals

ADVANTAGES

- AISI 304 stainless steel frame, tank and panelling
- Double skin deep drawn tank and self-draining pump
- Self-diagnosis function with coded messages
- HPS: HACCP data acquisition ready
- Independent set of wash, pause and rinse times, and temperature for each programme.
- **Electronic control panel with digital display and multifunction key**, showing different colours to indicate machine status (heating, ready, running)
- **Automatic cycle start** when hood is closed or button pressed
- **ECO cycle with reduced consumption of water, detergent and electricity**
- **Hood with drip channel and rear opening** to prevent steam blowing into the operator's face
- **Stainless steel upper and lower rotating wash and arms**
- **Atmospheric booster with RCD system**
- **Wash columns outside the wash chamber**
- **Removable rack** holders for easy cleaning
- **Self cleaning cycle**
- **QHS** reduces the initial heating time, using hot water from the built-in booster to fill the wash tank.
- **Booster can be emptied during non-use periods**
- **Maximum hygiene:** the wash cycle if is prolonged the rinse temperature does not reach 85°C
- **Wash time adjustment to suit the customer's needs**
- **AB anti-backflow system on the hydraulic circuit**



FEATURES and details

C800EHR RCD



WASHING SYSTEM

Patented WRIS washing system: through a double jet of water constantly acting on the dish surfaces, this system grants top washing results even with the utmost soil.



TANK FILTERS

A flat filter covers the entire wash tank and a Dynamic filter cleans the water continuously, retaining all the dirt.



ROUNDED EDGES

The washing chamber with rounded edges prevents the build up of soil and allows the housing of the vertical self draining pump.





HOOD

The hood opens at the rear to prevent steam blowing into the operator's face. In machines equipped with CRC, the hood facilitates extraction of the steam, which is then reused for heating the cold water, achieving a further energy saving.



CLEARANCE

With 440mm clearance allows bigger items to be washed.



REMOVABLE RACK HOLDER

The rack holder is easy to remove to facilitate cleaning.



CONTROL PANEL

The user a backlit button that changes colour according to the machine status: RED= heating, GREEN= standby, BLUE= washing, YELLOW= alarm.



FEATURES and details CE & XLC



WASHING SYSTEM

Easy to remove and easy to clean stainless steel wash arms with debossed jets.



TANK FILTERS

The entire wash tank is covered by four flat stainless steel filters and one for the pump.



ROUNDED EDGES

The washing chamber with rounded edges prevents the build up of soil and allows the housing of the vertical self draining pump.



HOOD

The hood opens at the rear to prevent steam blowing into the operator's face. In machines equipped with a CRC, the hood facilitates extraction of the steam, which is then reused for heating the cold water, achieving a further energy saving.



CLEARANCE

Rack size is 500x500mm with 440mm clearance or extra large rack 500x600mm with 540mm clearance.



REMOVABLE RACK HOLDER

The rack holder is easy to remove to facilitate cleaning.



CONTROL PANEL

The user a backlit button that changes colour according to the machine status: RED= heating, GREEN= standby, BLUE= washing, YELLOW= alarm.



Advanced TECHNOLOGY

HPS CONNECT

An advanced system, complementary to the HAC board, which in the event of machine malfunction automatically sends an sms to the field engineer. The HAC electronic card also makes it possible – through an RS232 serial port – to send the parameters characterising the washing cycle underway and any alarms directly to a printer or PC, in compliance with HACCP data acquisition ready.



100% hygiene

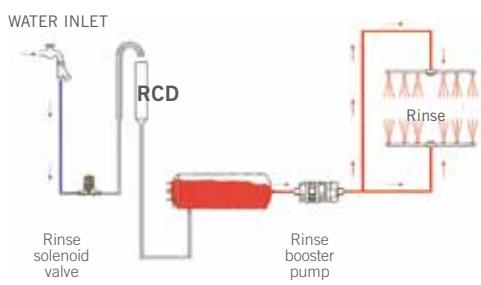


HAC control panel

Machines in the CE series come standard with an HAC board which allows reprogramming washing, pause and rinse times to best suit user's specifications. It also displays the washing cycle counter and QHS (Quick Heating System). The card also has a self-diagnosis programme capable of identifying possible errors.

RCD

The RCD (Rinse Control Device) is an advanced system which uses an atmospheric boiler and a pressure booster pump to keep water pressure constant during rinsing phase, which is performed not only with mains water pressure but with rinse pump pressure. Furthermore the RCD keeps the temperature constant at 85 °C throughout the entire rinse cycle. The system helps saving energy while guaranteeing hygienic results well above the standard.



Rinse cycle with RCD

Green innovation and zero maintenance



CRC heat recovery unit

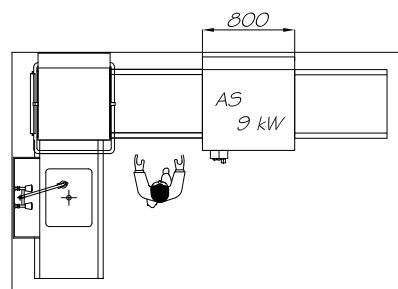
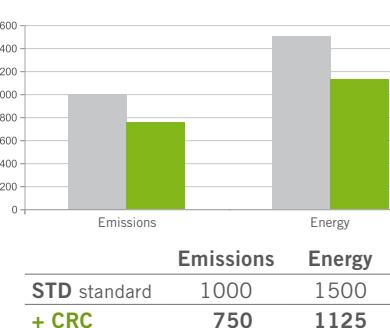
With the CRC system, steam produced in the machine during the washing cycle is both condensed and cooled down: the air is released into the environment at a lower temperature to ensure maximum operator comfort. A heat recovery device cuts energy consumption by 25%: the heat produced by the pot and utensil washer is used to heat up incoming water, permitting cold water connection, avoiding extra electrical load.

Quick and effective



Standalone Dryer

Need for dry dishes in a compact space? Comenda has designed the CE series to be fitted with a standalone drying tunnel, making a peculiarity of rack conveyor and flight type an optional on hood type machines to be installed on the exit table. The drying cycle starts automatically when the rack is inserted and its length can be adjusted as required. Such an innovative and useful solution for melamine trays, which need longer time to dry out.



Technical info

SERIE CE	C800EHR RCD	C1000E RCD	C1300E RCD	XLC
wash cycle (secs.)	75-120-180-480	65-100-150-480	50-90-120-480	60-120-180-480
theoretical* max. output racks/h	48	55	72	60
EXTERNAL DIMENSIONS				
width (mm)	632	625	625	725
depth (mm)	765	760	760	760
height with hood closed/open (mm)	1460/1900	1460/2000	1460/2000	1560/2100
height with CRC (mm)	2280	2275	2275	2375
OTHER DIMENSIONS				
rack dimensions (mm)	500x500	500x500	500x500	600x500
clearance (mm)	440	440	440	540
drain height (mm)	560	160	160	160
tank capacity (L)	21	42	42	42
rinse water consumption (L)	2,8/3,2	2,3/2,8	2,3/2,8	3/3,5
weight (Kg)	100	120	130	140
POWER				
wash pump (kW)	0,75	1,1	1,5	2,2
tank heater (kW)	2	3	3	3
boiler heater (kW)	9	9	10	9
total power warm water connection 55°C (kW)	9,75	10,1	11,5	11,2
total power cold water connection 15°C (kW)	9,75	15,1	15,5	16,2
supply (V)	multipower	400V 3N~50Hz	400V 3N~50Hz	400V 3N~50Hz
OPTIONAL AND DEATILED				
RCD	yes	yes	yes	yes
wash system	WRIS	two arms wash assembly	four arms wash assembly	four arms wash assembly
sanitising system	yes	yes	yes	yes
rinse aid dispenser	yes	yes	yes	yes
detergent dispenser	optional	optional	optional	optional
drain pump	yes	optional	optional	optional

* In case of consecutive washing, the duration of the cycle might increase to ensure proper rinse temperature.



ECO2: THE FORMULA FOR ENERGY SAVING

Comenda's philosophy is represented by a green petal defining the company commitment to research and application of hightech formulas which combine high performance with energy savings. ECO2 is the key to the entire production: eco-friendly solutions granting excellent results and a healthier working environment. This "green" philosophy also inspires the CE series: a vast range of washing systems that can adapt to a great variety of different needs, always guaranteeing top performance with very low operating costs and reduced water and detergent consumption. ECO2 accessories like the CRC heat recovery unit can be fitted to the CE machines achieving a higher energy efficiency and improved working conditions. Comenda have obtained the UNI EN ISO 14001:2004 environmental certification, tangible proof of the company's awareness of ecological issues.



AFTER SALES SERVICE IN JUST A CLICK

Being a specialist in warewashing, Comenda provides outstanding innovative solutions and a complete and reliable after sales service. To provide its customers with the best possible real time support, Comenda offers - along with its wide network of high qualified technicians nationwide and worldwide - an easy to use online tool at www.comenda.eu for online assistance and ordering spare parts. More than 700 users already registered. Authorised distributors access the website with their own password and consult the entire e-documentation and download instruction manuals as well as wiring, hydraulic and installation diagrams. Exploded views can be accessed in a few clicks and orders can be automatically sent directly to the spare parts office.

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