

products to cover every requirements

At Comenda, the needs of the customer are paramount in the design of customized solutions for hygiene of the highest quality. Every product installed at the customer site must satisfy stringent requirements for productivity, ease of use, cost-effective operation and safety. Absolute reliability in washing glasses, plates, trays, pots and pans of every shape and size. Undercounter, hood models, rack conveyors and flight machines equipped with a complete set of accessories make Comenda the ideal partner for every catering professional.

ergonomics and functionality

For Comenda, ergonomics means easy to use. Operating simplicity improves work procedures and guarantees personnel safety. The double skin execution and the deep-drawn tanks with rounded corners that ensure hygiene are just some of the benefits of Comenda products, reflecting the attention that the company devotes to its users.

service at your doorstep

Continuous contact between production and service engineers is the key to effective support whenever maintenance is required: certainly, this is one of the distinguishing characteristics of Comenda's technical assistance. An extensive network of highly skilled service engineers provides full territorial coverage. Rapid turnaround on service calls and immediate availability of spare parts complete the Comenda offer and ensure excellent quality of service.



respect for the environment, respect for people

With the ECO2 Economy + Ecology project Comenda has made significant progress in limiting consumption, with a focus on sustainability that translates into respect for the environment and respect for people. Comenda systems keep running costs down by using less water and detergent during the wash cycle and cutting energy consumption, without sacrificing hygiene efficiency. Silent machine operation and lower heat dispersion ensure pleasant working conditions in the workplace.

Technical data

MODEL	LAV 1001	LAV 1501	
OUTPUT TRAY/H	650 + 1000	1100 + 1500	
WASH	tank capacity pump heating (electric/steam)	100 1.5 kW 9 kW/Kg 15.5	100 1.5 kW 10 kW/18 Kg
RINSE	water consumption l/h heating (electric/steam)	230 12.5 kW/21 Kg	320 17 kW/30 Kg
DRYER	fan	2 x 2,2 kW	2 x 4 kW
DRIVE SYSTEM		0.22 kW	0.22 kW
TOTAL POWER	electric heating steam heating	27.6 kW 6.1 kW/Kg 37	36.7 kW 9.7 kW/46.6 Kg

Please note some characteristics described in this brochure are optional

Technical variations reserved



Linea LAV

Traywashers



cod. 9006440917 - 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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Comenda: a history of technological innovation

The founder company of the Ali group, Comenda has been synonymous with the best in professional dishwashing equipment for over 40 years. One of the industry's top players both in Europe and worldwide, Comenda manufactures and markets more than 200 dishwashing solutions, from the smallest glasswashers for bars through to large automated continuous flow systems for restaurants, hospitals, canteens and in-flight catering. Comenda also designs and installs customized solutions for individual space and workload specifications.

designed for hygiene

Hygiene design takes quality beyond the dimension of product form. At Comenda, designed for hygiene means form plus technology plus functionality. Comenda's strength is its attention to every last detail, to provide superior washing solutions that comply with the severe hygiene standards required in public catering.

design expertise at the user's service

A perfect blend of advanced research, design expertise and technical know-how, the Comenda product range combines superior performance with eye-pleasing form, to deliver quality down to the smallest construction details. Maximum reliability goes hand in hand with minimum maintenance. Components are located for easy access and replacement: at Comenda, an efficient after-sales service begins with product design.

maximum hygiene and high output

Intense research, decades of experience with customer-manufacturer cooperation, sophisticated research and development, have forged together high output, hygiene and simplified operation into the LAV Tray washer line. Each tray is washed with detergent and then rinsed with fresh water at 85°C guaranteeing sanitization. The position of the

tray in the machine allows quick removal of possible solids on the tray during the wash phase. Powerful wash and rinse jets activated automatically only when trays enter the machine. The drying phase due to its specially air wiper blades perfectly dry the tray so that they're ready for use or can be directly stacked or stored saving time and money in manual drying.

Accessories

magnetic silverware handler

Automatically picks up the cutlery from trays and deposits them with no manual operations to a presoak sink.

backup tray accumulator

Can stack 6/7 trays while the operator is replacing the exit trolley avoiding machine down-time.

two trolley tray unloader

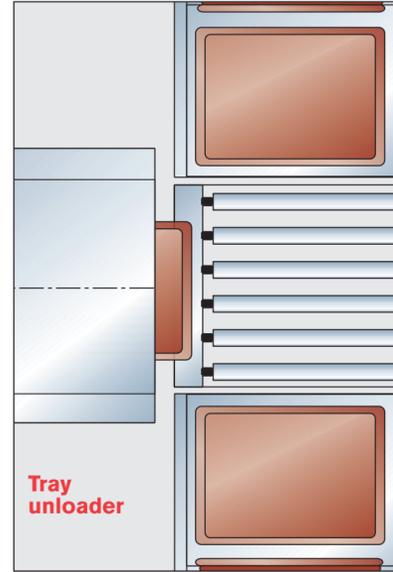
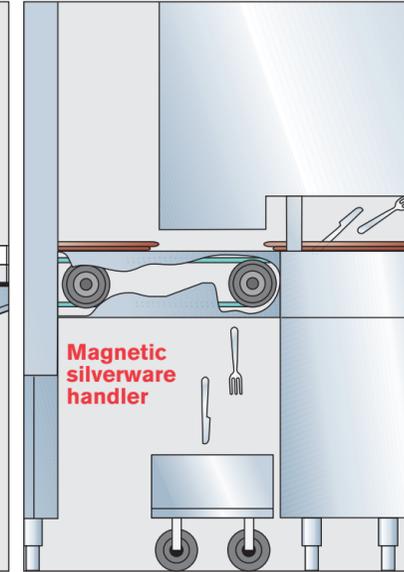
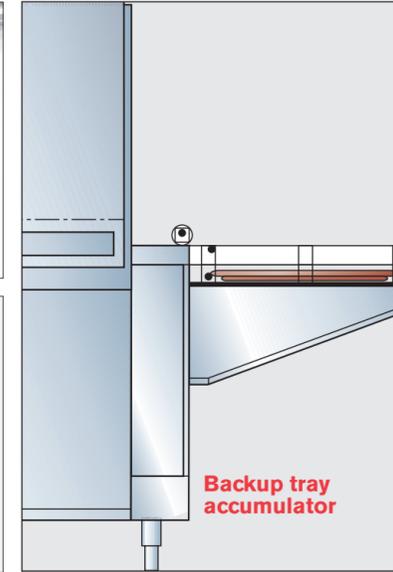
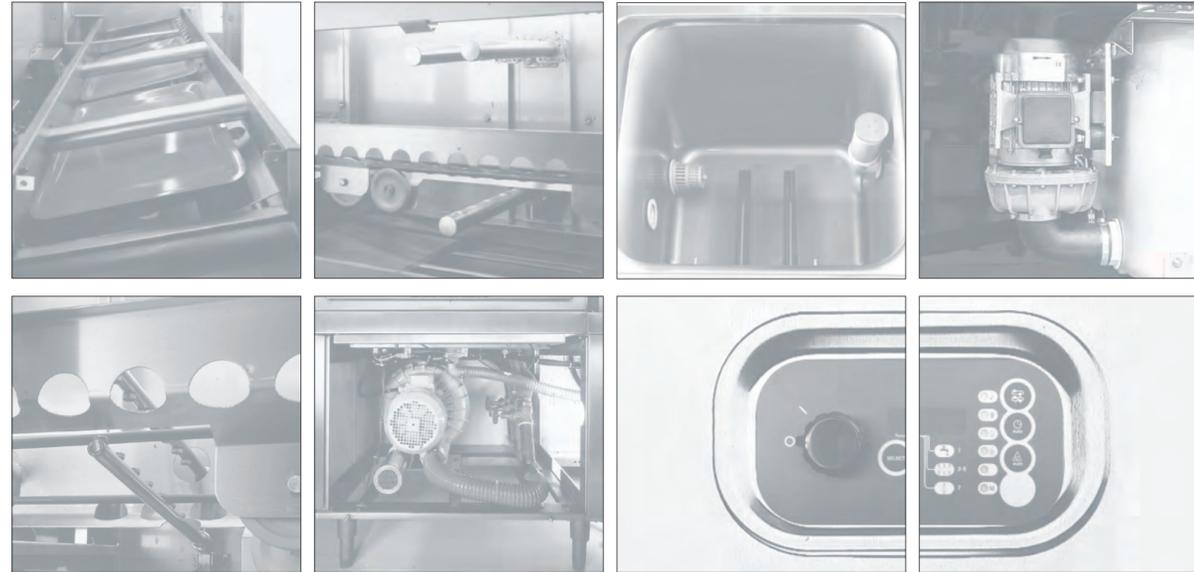
Placed at the exit end of the machine unloading the trays on an empty trolley allowing the operator to substitute the full trolley without stopping the machine.

condenser unit

This component working by a 0,55kW fan, draws the steam exiting from the machine into the unit and condenses it by means of a cold water battery. Maximum cold water consumption is about 400 liters/hour.

heat recovery unit

Built to supply the machine with cold water, preheats it to 40/45 °C exploiting the heat and steam that would otherwise be dispersed.



high quality components and simple maintenance

Only top quality material are used in making COMENDA tray washers; detergent and water proof, inoxidizable, and warp proof at high temperatures, approved and tested by leading trademarks. Machine body and panelling all in satin finish 18/10 stainless steel. Wash and rinse arms easily dismantled for quick maintenance. Machine components labelled and located within the front of the machine facilitating maintenance. The rinse

booster is constructed in stainless steel and is incorporated in the machine. Control panel has a low voltage 24V circuit built to standard, insuring safe operation and guaranteeing personnel safety. An inlet water pressure reducer regulates ideal rinse water pressure reducing both water and energy consumption. Machine body panels satin finished for easy clening and plesent design.

heat pump

Exploits the heat produced during a cooling cycle to heat rinse water, also due to the upper exhaust conduit. This system lets the machine run with cold water with significant energy savings (from 12 to 16 KW/hour according to the model). Emitted heat and steam are simultaneously cooled to further improve work room conditions.

RCD Rinse Control Device

Guarantees an excellent rinse even with low pressure water flow. RCD complies with severe backflow prevention specified by WRAS and DVGW.

acoustic and thermal panelling

Special insulated panels are applied to the outside of the machine which reduce both heat dispersion and noise level creating a cooler and quieter work atmosphere and at the same time saving in energy costs.

sanitizing system*

Patented system for interior machine cleaning. For each wash zone a special wash arm with jets aimed at different points, sanitizes the interior surfaces of the machine. This operation is fully automatic and is carried out at the end of the working day leaving it fresh and deodorised.

electronic 3 self-dignosis system

Control panel with a digital display on which all information concerning the state of the machine is displayed.

