

GRANULES POT & UTENSIL WASHERS

GRE

A powerful solution.





THE GRANULES.

The abrasive power of projected granules, combined **with the power of water and the chemical detergent action, guarantees a full sanitization of utensils used in food preparation.**

It eliminates the need of the manual prewash and presoak, preventing operators from suffering from MSDs and other discomfort.

MAXIMUM ERGONOMICS. OUTSTANDING RESULTS.





GRE

THE GRE RANGE

The GRE range consists of 3 models ready to meet all needs for perfectly sanitizing trays and kitchen utensils:

- **GRE 905** specifically designed for **6 GN 1/1 trays**, also available with built-in CRC heat recovery unit;
- **GRE 1005** specifically designed for **8 GN 1/1 trays**, available only with built-in CRC heat recovery unit.

Comenda GRE Series is the perfect ally for all those sectors where you need to remove the most stubborn stains, grime, grease and cooked-on leftovers.

GRE905

Front Loading Granules Pot & Utensil Washer
ø735 x 240 h mm rack
650 mm clearance



GRE905 CRC

Front Loading Granules Pot & Utensil Washer with built-in CRC Heat Recovery Unit
ø735 x 240 h mm rack
650 mm clearance



GRE 1005 CRC

Front Loading Granules Pot & Utensil Washer with built-in CRC Heat Recovery Unit
ø850 x 350 h mm rack
850 mm clearance



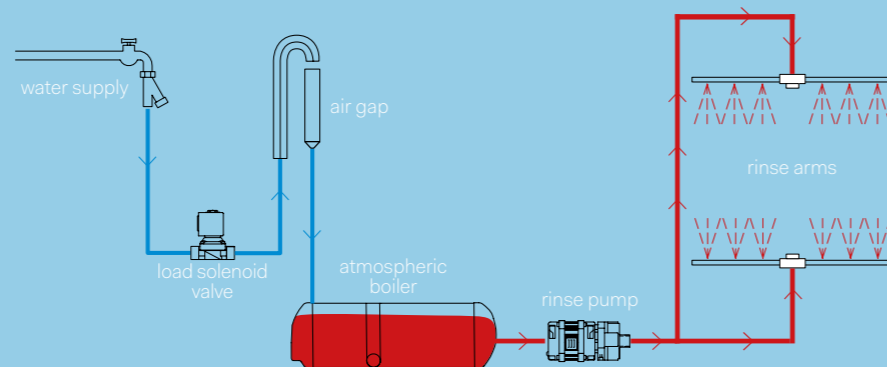
RCD - RINSE CONTROL DEVICE

STANDARD

Standard across the range, it combines an atmospheric boiler and a rinse booster pump to ensure consistent water flow at a constant temperature throughout the cycle.

The high washing (55°C-65°C) and rinsing temperatures (85°C), with contact times in line with the standard EN 17735 guarantee maximum levels of hygiene, preventing cross contamination.

RCD: how it works



BUSINESS AREAS

Ideal for:

SCHOOLS & CANTEENS



FOOD PROCESSING



HEALTHCARE FACILITIES & NURSING HOMES



CENTRAL KITCHENS



HO.RE.CA



SUPERMARKETS & GROCERIES





FEATURES

DURABILITY

- **Double wall AISI 304 stainless steel execution.**
- Thermo-acoustic insulation.
- **Perfect Guaranteed mix between water and granules before entrance in the pump.** It reduce the mechanical friction between granules and the pump components.
- **Wash tanks in AISI 316.**



FLEXIBILITY

- **Touch Screen control panel** for temperatures and parameters monitoring.
- **Multi-language menu.**
- **12 washing cycles.** 6 with the combination of water, granules and detergent.
- **Integrated ventilation system** to reduce the steam released in the washing area.
- **Easy access to the electrical panel.**
- **The split door becomes a working surface during loading/unloading operations.**
- **Built-in detergent and rinse aid dosing pumps;**
- **Electronic adjustment** of the detergent and rinse aid dispensers.



HYGIENE

- **Double vertical removable washing arms** with debossed anti-drip nozzles.
- **Rotating support for the basket** to optimize the mechanical action during the washing process.
- **Granules collection tank.**
- **RCD - Rinse Control Device.**
- **Additional cycle with intensive rotation phase before and after the rinse cycle** to promote a consistent reduction in water consumption and facilitate drying at the end of the cycle.



SAFETY

- **Magnetic microswitch to stop the cycle** in case of accidental door opening.
- **Sequence Control:** During machine installation, this procedure allows to check electrical phase and 3 phase motor correct rotation.
- **Provision for peak power reduction connection (PCE)**

ERGONOMICS

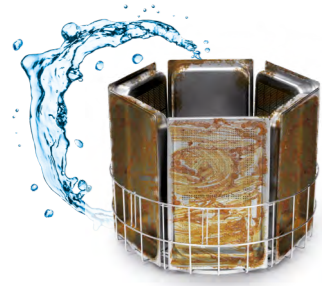
- **Detergent and water savings vs manual prescrap operations;**
- **Reduced manipulation** of dirty items;
- **More comfortable work environment for the operator,** elimination of unnecessary manual operations;
- **Time savings:** optimized and more cost efficient operations;
- **Lever to easily lift the basket.**



THE WASHING PROCESS

Sorting and preparing the dishware to be loaded into the machine is a crucial operation and must be performed properly. It is also a repetitive and heavy operation for the staff.

The GRE Series is specifically designed to guarantee perfect results on every kind of kitchen utensils and trays. We deliver excellent results in few minutes wash without manual prewash or presoak.



1

INITIAL PHASE: RE-HYDRATATION OF THE RESIDUES

- Water
- Slow speed rotation of the rack.
- All the items can be loaded without the need for any manual pre-washing operation.



2

WASHING PHASE

- Water Detergent Granules
- Medium speed rotation of the rack
- The abrasive power of projected granules, combined with the power of water and the chemical detergent action, removes the most stubborn stains, grime, grease and cooked-on leftovers.



3

REMOVAL OF THE GRANULES PHASE

- Water
- Medium speed rotation of the rack
- Complete removal of granules from the surfaces of the treated objects



4

FIRST INTENSIVE ROTATION PHASE

-
- Maximum speed rotation of the rack
- Initial removal of water and detergent from the surfaces. It promotes a reduction in water consumption during rinse phase.



5

RINSE PHASE

- Water at 85°C
- Medium speed rotation of the rack
- Total removal of water and detergent from the surfaces and perfect sanitization of the treated objects.



6

SECOND INTENSIVE ROTATION PHASE

-
- Maximum speed rotation of the rack
- Faster drying process at the end of the cycle.



7

At the end of the cycle, all treated objects will be perfectly sanitized without any effort from the operator also thanks to the standard lever, lifting the rack during loading operations.

GRE WASHING CYCLE

VS

HAND WASHING





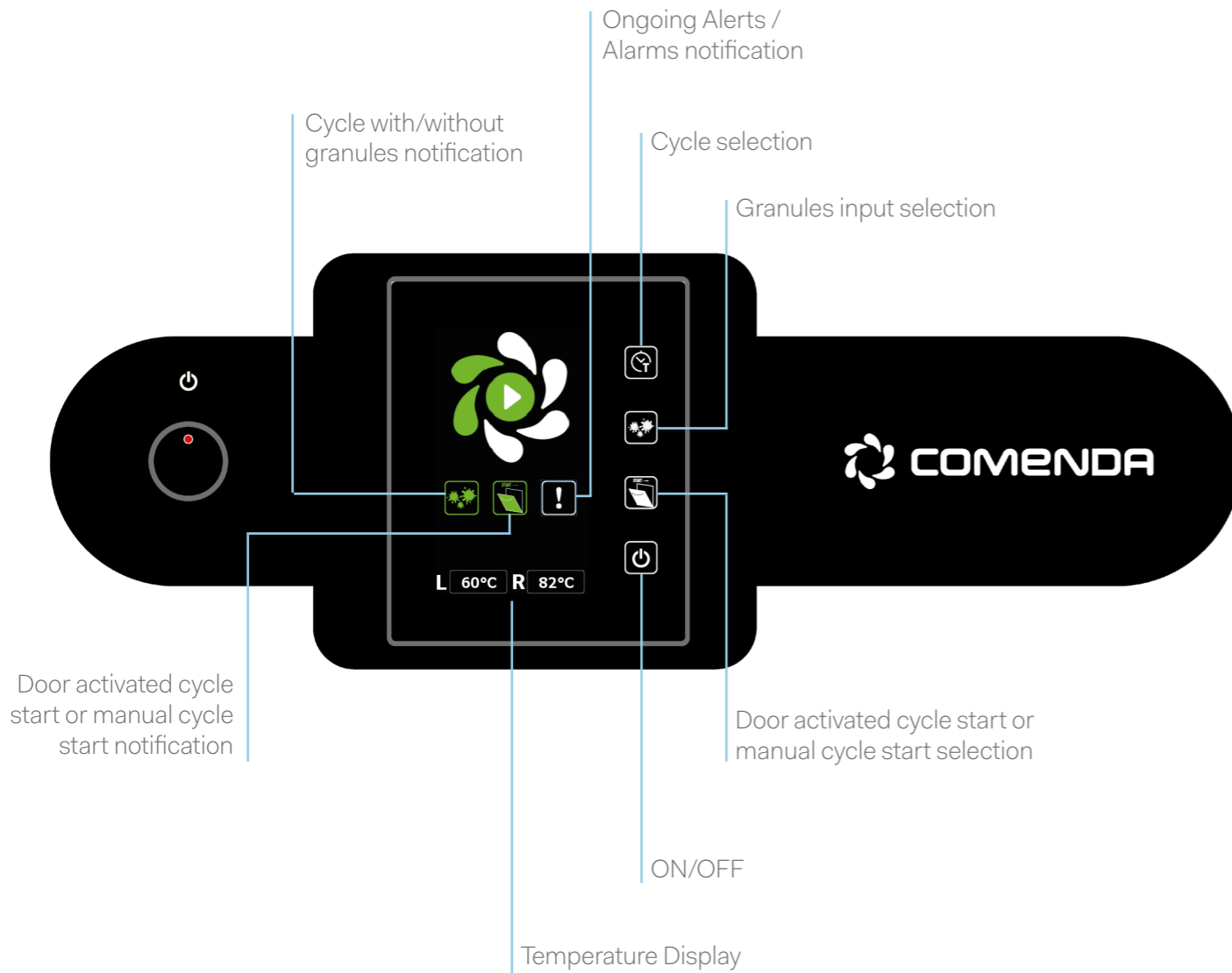
EVERYTHING UNDER CONTROL

STANDARD

CONTROL PANEL

Simple and intuitive, the GRE touch screen control panel allows an easy monitoring of the machine functions and access to a vast amount of information such as quick and easy visualization of the temperatures.

The machine is in full compliance with HACCP protocols.



STANDARD

WASHING PROGRAMS AND COLOR CODING

The new GRE control panel features **12 different programming options available across the range (6 cycles with washing program using granules, water and detergent and 6 cycles with washing program using water and detergent only).**



INITIAL TANK FILL



READY TO GO



CYCLE ON



ALARM





ENGINEERED TO BE OPERATOR-FRIENDLY, AND ENVIRONMENTALLY CONSCIOUS.

STANDARD

GRANULES COLLECTION CYCLE

We are dedicated to designing solutions that not only meet operator needs, but also respect the environment by minimizing energy and chemical consumption. In response to this challenge, we have introduced a Granules Collection Cycle with specific features:

- The cycle has been specially developed **without the need for heating, promoting significant energy savings;**
- The elimination of detergent input during this cycle **preserves the environment by avoiding unnecessary chemical waste;**
- **Maximum efficiency** is achieved with the possibility of starting the cycle only when the basket dedicated to the granules collection is present. This ensures the start of the process only under optimal conditions, ensuring proper usage and preventing unnecessary waste.



STANDARD

HEAT RECOVERY UNIT - CRC

CRC - available as a standard for GRE905 CRC and GRE1005 CRC - enables the machine to be connected to cold water at 15°C booster.

CRC allows consistent energy savings.

Minimizing the steam released, CRC helps create a more comfortable work environment.

Ventless Execution.



STANDARD

POMPA DI CALORE - WP 7.1 L

This system makes it possible to heat tank water and maintain tank temperature constant with only 1/3 of the amount of energy required in conventional pot and utensil washers, **guaranteeing a reduction in consumptions by up to 43%.**

Both models help minimize the steam released to create a more comfortable work environment by maintaining an internal temperature closed to the value of 22 degrees C.

Ventless Execution.



-43%
energy consumption



STANDARD

THE GREEN CLEANING INNOVATION

Introducing Eco Granules: the sustainable cleaning solution for granules pot-washers. Made from natural materials like seashells, these Bio Granules significantly reduce microplastic pollution in water while delivering effective and eco-friendly cleaning results.

This innovative approach guarantees spotless performance while minimizing environmental impact, making it the ideal choice for responsible sanitization processes. Choose Eco Granules — for a cleaner world and a greener future.





GRE

COMPLETE YOUR UNIT

OPTIONAL

WATER TREATMENT

Softened water reduces the risk of limescale buildup that can badly affect the functionality and life span of your unit.



CS08



CS12

OPTIONAL

SERVICE TROLLEY

To improve the operator's comfort, it is possible to combine all GRE models with the new service trolley with wheels, **reducing effort and enhancing ergonomics during loading/unloading operations.**

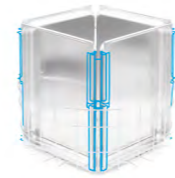


GRE



FIND THE BEST ACCESSORIES FOR YOUR NEEDS

STANDARD RACKS & INSERTS



Stand for trays

GRE 1005
GN1/1
o GN2/1



Lever to help with lifting the basket at the end of the cycle

GRE 905
GRE 1005



RoundBasket

GRE 905
6 GN1/1 o
2 GN 2/1
GRE 1005
8 GN1/1 o
4 GN 2/1



OUR OPTIONS



Stand for Trays

GRE 905
10pz GN1/1



Stand for Tins

GRE 905
4 pz
600 x 400 x 50 H
mm



Stand for Tins

GRE 1005
3 pz
800 x 600 x 50 H
mm



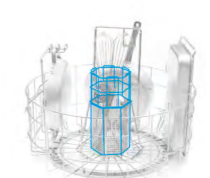
Stand for containers

GN 1/1 - 2/3
- 1/2 - 1/3



Stand for big pots

GRE 905
GRE 1005



Utensils Rack

GRE 905
GRE 1005



Height-adjustable pot and pans stand

GRE 905
GRE 1005



Stand for utensils and pot support

GRE 905
GRE 1005



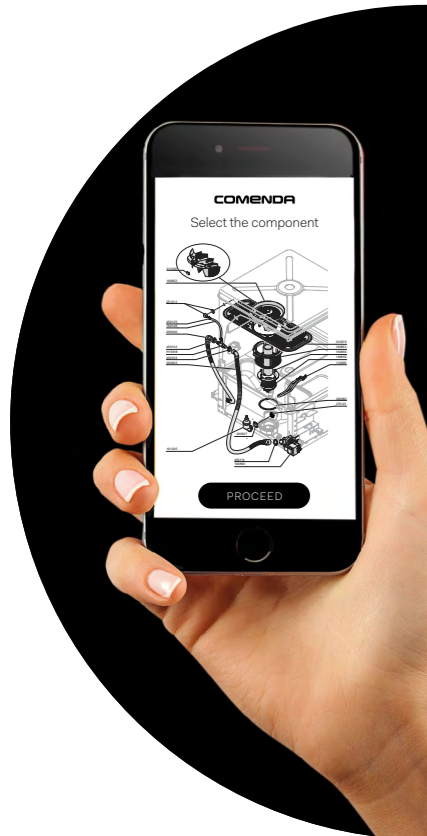
AT YOUR SIDE SINCE 1963

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 and 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

GRE

Granules pot & utensil washers

	GRE 905	GRE 905 CRC*	GRE 1005 CRC*
EXTERNAL DIMENSIONS (AxBxC) (mm)	1095 x 910 x 1910	1095 x 910 x 2100	1200 x 1010 x 2260
OVERALL SIZE (DxD1) (mm)	1310 x 2020	1310 x 2020	1535 x 2305
RACK SIZE (mm)	Ø 735 X 240	Ø 735 X 240	Ø 850 x 350
CLEARANCE (E) (mm)	650	650	850
ELECTRICAL SUPPLY (V)	400V/3N ~ 50Hz	400V/3N ~ 50Hz	400V/3N ~ 50Hz
PROGRAM LENGTH (sec)	120/240/360/480/600/720	120/240/360/480/600/720	120/240/360/480/600/720
RINSE WATER CONSUMPTION (l)	4	4	5
TANK HEATER ELEMENT (kW)	9	9	9
BOOSTER HEATER (kW)	9	9	9
TANK SIZE (l)	100	100	120
WASH PUMP (kW)	3,80	3,80	3,80
INSTALLED LOAD (kW)	12,98	12,98	12,98

* With CRC
WP 7.1 L Execution:
GRE 905 - h. 2311 mm
GRE 1005 - h. 2531 mm

OPTIONAL

- Surcharge for cold water supply GRE 905 model

STANDARD EQUIPMENT

• GRE 905

1. Round Rack ø735 x 240 h mm - 6pcsGN1/1 - 2pcsGN2/1
2. Lever to easily lift the basket
3. 9 Kg / 12 l granules bucket
4. HEAT PUMP - WP 7.1 L

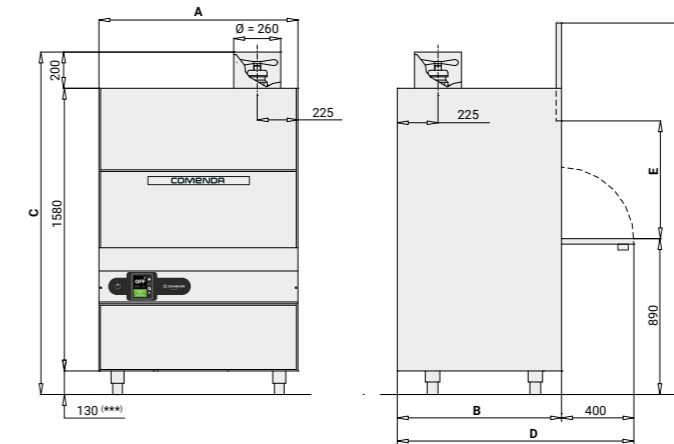
• GRE 1005:

1. Round Rack ø850 x 350 h mm - 8pcsGN1/1 or 4pcsGN2/1
2. 4 pcs - Trays Holder
3. Lever to easily lift the basket
4. 9 Kg / 12 l granules bucket
5. HEAT PUMP - WP 7.1 L

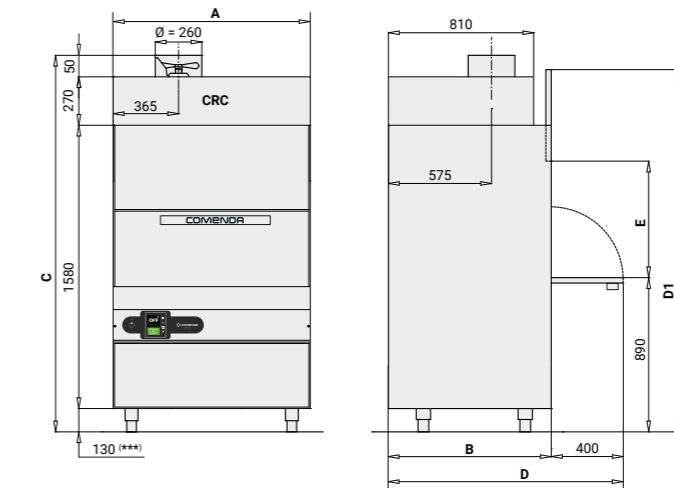


TECHNICAL DRAWINGS

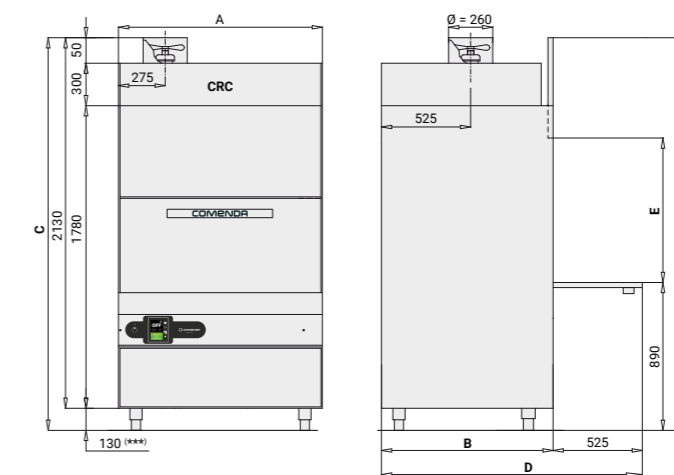
GRE 905



GRE 905 CRC



GRE 1005 CRC



CONTATTI

Comenda Ali Group

Via Galileo Galilei 8
20051 Cassina de' Pecchi (MI)

Italia

T +39 02 952281

sales@comenda.eu

www.comenda.eu



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