

FLIGHT TYPE UNITS

NE

We know big.



A close-up photograph of a green leaf with numerous clear water droplets of various sizes. The droplets are in sharp focus, reflecting light, while the background is softly blurred. The leaf's veins are visible, and the overall scene is bright and fresh.

THE BIGGER THE OPERATION, THE MORE SIZABLE THE CHALLENGE.

Experience optimal efficiency and high-speed performance with Comenda flight type machines – the perfect solution for handling large volumes.

Robust, reliable and fast, Comenda flight type units are the answer for large-scale canteens, hospitals, hotels, and inflight catering operations.

The NE Series boasts exceptional flexibility, allowing installation in various configurations to meet different requirements in terms of space, work volume, and performance. The XL version, featuring belt dimensions of 840 x h. 430 mm, provides additional capacity. With advanced technologies, it delivers outstanding cleaning performance while significantly reducing labor, water, energy, detergent, and rinse aid consumptions.

Designed and built by paying the utmost attention to the technical details, **the NE Series makes your operations easy, efficient, and environmentally responsible.**



NE FLIGHT TYPE UNITS

Think big! The NE Series lets you select only those features that your operation really needs. Whether scaling up or down, you get great performance. Find Your Best Fit among the 30 available configurations.

NE1 / NE1 XL

3/5/6 STANDARD configurations - also available in XL execution



NE1
from **1395**
to **3308**
dishes/h

NE1
XL
from **2092**
to **4962**
dishes/h

NE2 / NE2 XL

6 STANDARD configurations - also available in XL execution



NE2
from **2475**
to **5950**
dishes/h

NE2
XL
from **3713**
to **8925**
dishes/h

NE3 / NE3 XL

6 STANDARD configurations - also available in XL execution



NE3
from **2745**
to **7358**
dishes/h

NE3
XL
from **4118**
to **11037**
dishes/h



BUSINESS AREAS

Ideal for:

HO.RE.CA



CENTRAL KITCHENS



SCHOOL, UNIVERSITY AND CORPORATE CANTEENS



BANQUETING E EVENTS



HOSPITALS AND HEALTHCARE SECTOR



INFLIGHT CATERING



With the NE Series you can wash **up to 11.037 dishes/h.**



FEATURES

DURABILITY

- Double skin AISI 304 stainless steel tank, chassis and paneling;
- **Double skin** inspection doors with integral balancing springs;
- **Stainless steel upper, lower and side inspectable washing manifolds** with negative embossed anti-drip nozzles;
- Stainless steel upper and lower inspectable rinse manifolds;



FLEXIBILITY

- **Inspection channel** placed above the machine: highly practical and easy to access;
- Eye-Level backlit control panel for **easy control and monitoring**;
- **Lowered entry**: it speeds up and optimize loading operations;
- **Sequence Control as a standard** - During machine installation, this procedure allows to check electrical phase and 3 phase motor correct rotation;
- **Electrical provision for detergent and rinse aid dosing pumps connection**;
- **Feeding direction**: left / right – right / left;
- All models are available in electric or steam execution.

HYGIENE

- Deep-drawn tanks with rounded corners guarantees maximum hygiene and prevent dirt deposit;
- **Self-draining vertical pumps**;
- **Door wipe seal for constant cleaning of the inside of the door**;
- All components - washing and rinsing arms, filters, curtains - **are easily removable for thorough daily cleaning**;
- **Smooth internal doors**: pipes are external to washing chamber to avoid dirt deposit;
- **Whole tank stainless steel filters and safety pump suction filter**;
- **Hinged doors** (optional) for those applications with limited floor-to-ceiling distance.



ERGONOMICS – COLOUR CODING

The Comenda NE series has been designed to prevent the build-up of food residue inside the machine, **thus guaranteeing a spotlessly hygienic wash result at all times and facilitate daily cleaning operations.**

Every module of our flight type machines as well as its internal components are identified with a colour, **to facilitate staff with cleaning operations** and in the process of preparing the machines, avoiding incorrect combinations resulting in malfunctions.

- SPLASH SHIELD
- DHM
- PREWASH MODULE
- 1ST WASH
- 2ND WASH
- NEUTRAL ZONE
- MULTIRINSE SECTION
- DRYER MODULE





THE WASHING PROCESS

5. HEAT PUMP

This device helps to reduce steam, creating a healthier working environment.

3. WASH

The upper, lower and side jets reach even the most difficult points and remove all dirt residues.

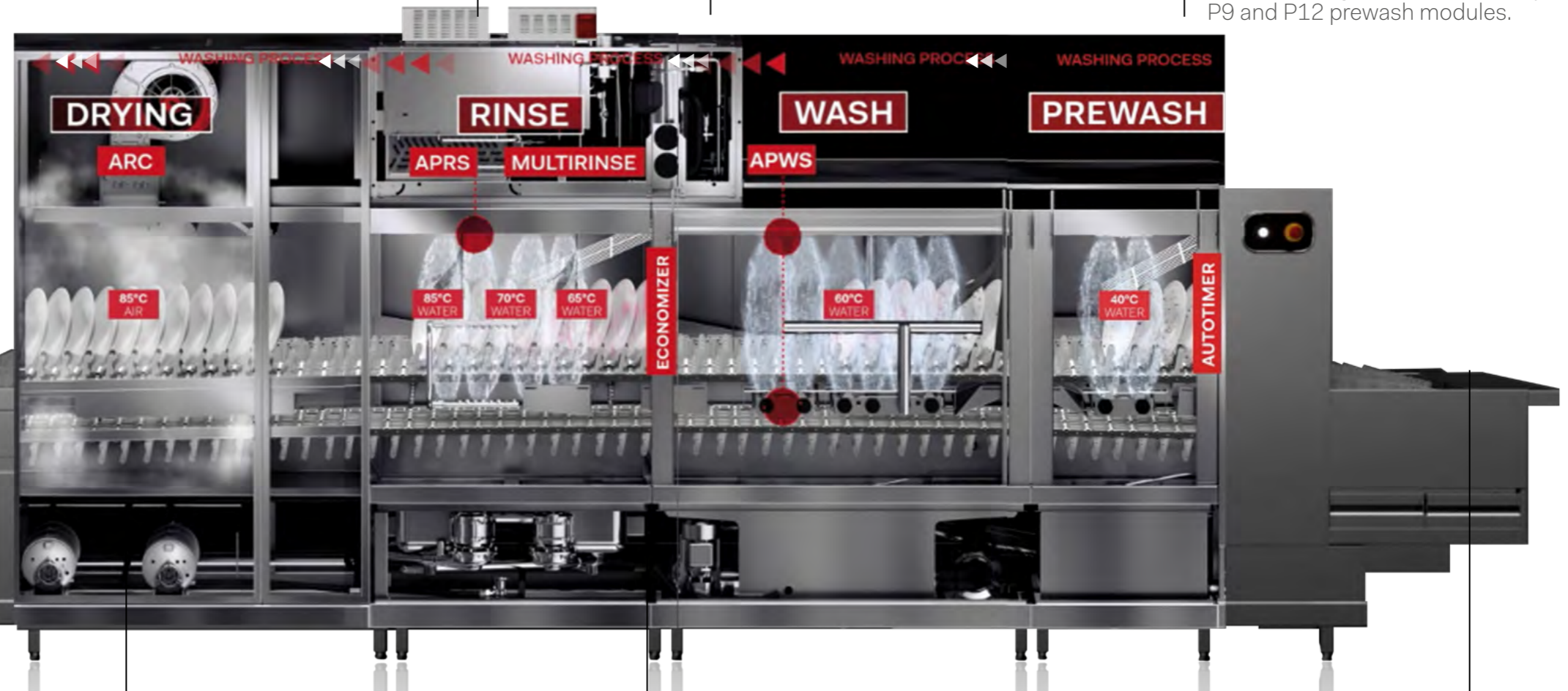
2. PREWASH

During the prewash phase, food particles are removed from the dishware with the force of the upper, lower and side* water jets at a low temperature.

*Side washing arms available only on P9 and P12 prewash modules.

7. UNLOADING

The unloading section fitted with a limit switch automatically stops the belt advancing when needed and avoids jamming.



6. DRYING

The different types of drying tunnels optimise the hot, humid air flow inside the machine, re-using it to dry the dishware.

4. RINSE

The final rinse water at a high temperature removes the detergent from the dishware

1. LOADING

The 920 mm high entry section is designed for maximum ergonomics: quick and comfortable loading operations.

ADDITIONAL NEUTRAL ZONES

All NE models can be customized with additional – 400 or 600 mm - neutral zones, for even more outstanding results!

They promote the drainage of dishes during the washing process and prevent the risk of water contamination between different zones.



THE WASHING PROCESS

STANDARD*

PREWASH

An effective prewashing action means you can count on cleaner water in the wash tank, a higher level of hygiene inside the washing chamber and, as a result, a more effective wash.

In the prewash section dirt and food residues are “mechanically” removed from the dishware by the combined action of the upper, lower and side water jets at a low temperature.**

* Not available for NE1 model

** Side washing arms available only on P9 and P12 prewash modules.



P6 - 600 mm PREWASH MODULE

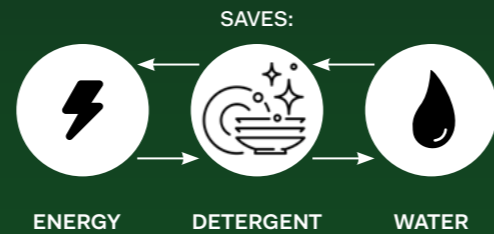
Featuring 2 upper and 2 lower prewash arms equipped with 24 nozzles, providing a consistent action on food residues. The double sliding filtration system covers the entire tank surface, channeling food residues collected during the prewash phase into two side-mounted basket filters.



40 °C
45 °C

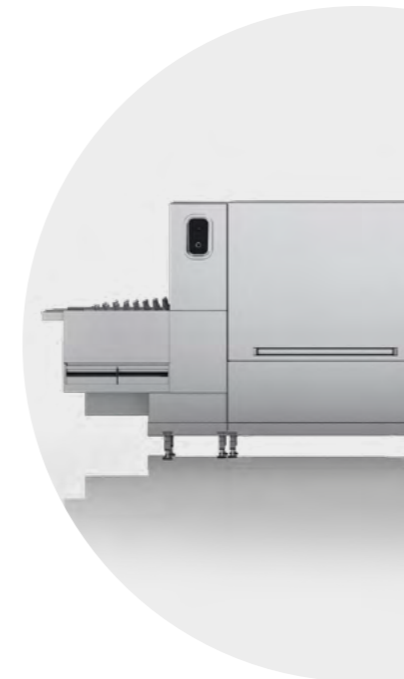
AUTOTIMER

Available as a standard across the range, this energy saving device automatically puts the unit in stand by mode when no dishes are detected in the tunnel.



P9 - 900 mm PREWASH MODULE

Featuring 5 upper, 2 side, and 4 lower prewash arms equipped with 58 nozzles, providing an intensive action on food residues. The comprehensive ‘Extra Large’ double sliding filtration system covers the entire tank surface, channeling food residues collected during the prewash phase into two side-mounted basket filters.



P12* - 1200 mm PREWASH MODULE

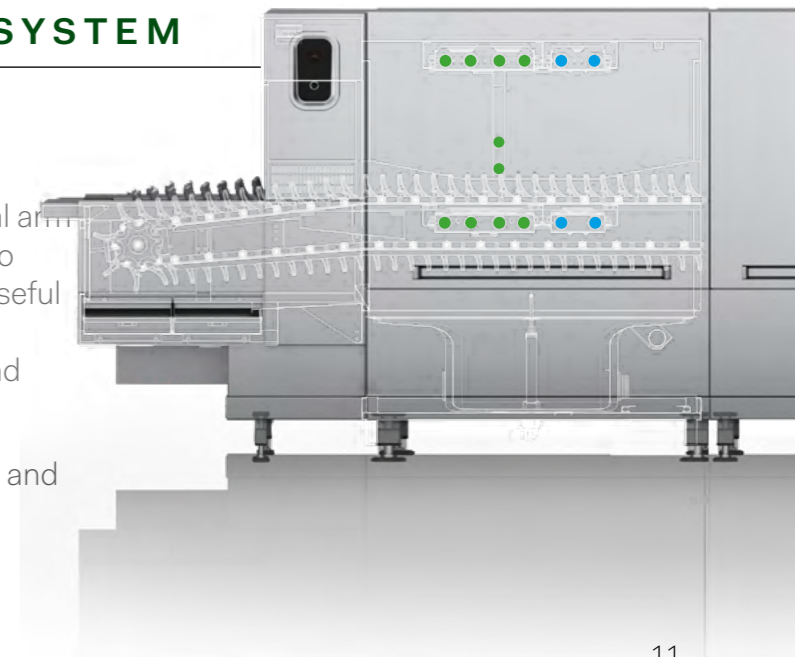
Featuring 5 upper, 2 side, and 4 lower prewash arms equipped with 58 nozzles, providing an intensive action on food residues. A dedicated drop-down area at the end of the module efficiently collects water and residues from the dish surfaces, ensuring a cleaner water in the wash module. The comprehensive ‘Extra Large’ double sliding filtration system covers the entire tank surface, channeling food residues collected during the prewash phase into two side-mounted basket filters.

* Available only on NE2 and NE3 models

P12+ - 1200 mm - 2 PREWASH PUMPS AND INTEGRATED APWS SYSTEM

Featuring 6 upper, 2 side, and 6 lower prewash arms for effective food residues removal. Depending on the belt speed – or through control panel settings – the additional arm circuit with APWS technology is deactivated to create a neutral drop down area specifically useful during trays and GN washing process. Single prewash module, best adapts to the needs and shifts of your facility.

- Prewash arms with different jet patterns and projection angles
- APWS technology arms





THE WASHING PROCESS

ADDITIONAL AUTOMATIC PREWASH MODULES

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 operator must be properly trained on correct and responsible operations, avoiding unnecessary waste of resources (water) and time. That's why at Comenda we've designed different additional technologies that speed up loading operations and guarantee a more comfortable work environment.

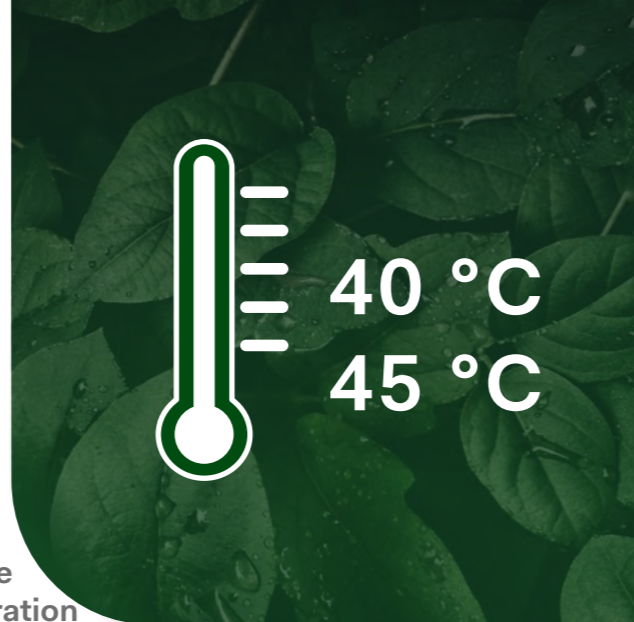
OPTIONAL*

RED - AUTOMATIC SOIL REMOVAL

Food residues produced during prewashing cycle are absorbed by a filter connected to the drain pump. Dirt is conveyed in a basket filter placed under the entry section. The external filtration filter accumulates the soil coming from the prewash module keeping the system clean.

The external filter can be extract and clean at any time, even while the machine is running.




*Available as a standard on NE3 models.
Available as an option on all NE1 and NE2 models equipped with a prewash module.

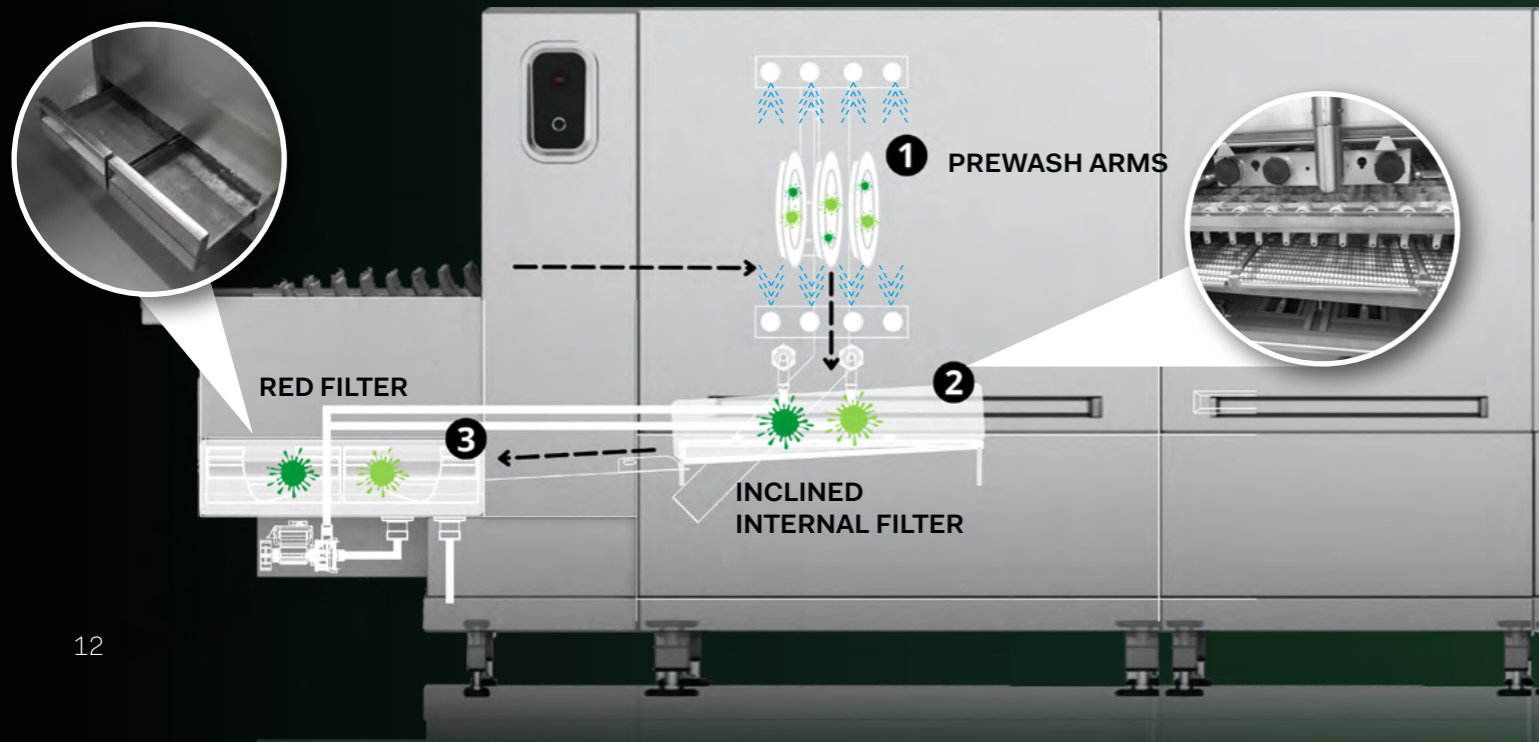


OPTIONAL

DHM2+ - 600 mm AUTOMATIC PRESCRAP MODULE WITH INTEGRATED RED SYSTEM

The **3 upper arms** with different jet patterns, combined with the **2 lower washing arms** replicate the action of manual pre-washing by performing an energetic removal of dirt. The DHM2+ module de facto eliminates the need for manual prewash and guarantees a controlled water consumption and dramatic water savings.

-  DHM arms
-  Prewash arms with different jet patterns and projection angles
-  PWS arm



HOW DOES THE RED SYSTEM WORK?

- 1** The **upper and lower arms with different jet patterns and different projection angles**, attack food residues and completely remove dirt from the dishes placed on the belt;
- 2** Dirt is conveyed in an internal filter with a sloped surface placed under the belt. **The dirt slides inside the RED filter.**
- 3** Food waste is collected in the RED filter placed under the entry section of the machine.

At the end of this process, food residues are separated form water.



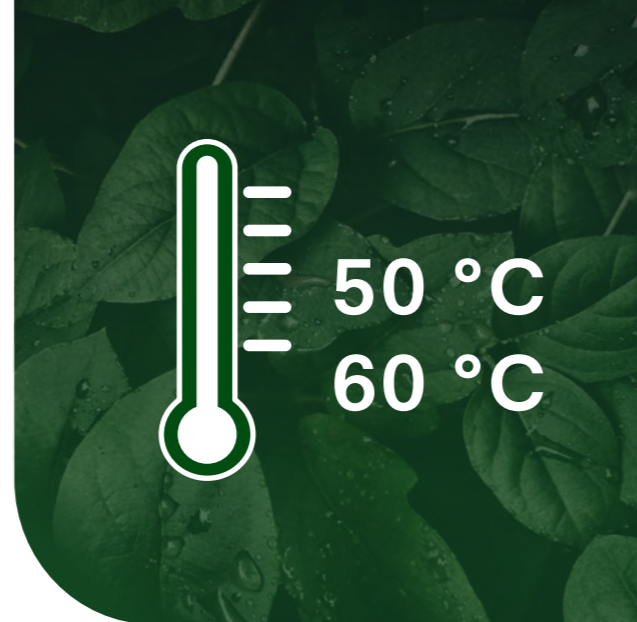
THE WASHING PROCESS

STANDARD

NE1 WASH AND RINSE MODULE

All NE1 models features a 1200 mm wash and rinse module.

During washing process, **food residues are removed thanks to the joint action of the detergent, water and an easily removable lower and upper collector system with 4 washing arms and 6 no-clog jets moulded in negative each and 2 side arms with 2 nozzles each.** The water can reach all surfaces with no blind spots. The stainless steel filter system, placed on the entire surface of the tank, guarantees effective water filtering.



* NE22 P9 / NE22 P9 XL and NE22 P12 / NE22 P12 XL feature and additional 900 mm washing module at the end of the prewash section.

* NE32 P9 / NE32 P9 XL, NE32 P12 / NE32 P12 XL feature an additional 900 mm washing module at the end of the main 1200 mm washing section. NE33 P12 / NE33 P12 XL feature 2 additional 900 mm washing modules at the end of the main 1200 mm washing section.



STANDARD

NE2*/NE3** WASHING MODULE

In the main 1200 mm washing module, **the water can reach all surfaces with no blind spots.** This is possible thanks to an upper and lower washing system with **4 arms and 6 no-clog jets moulded in negative each and 2 side arms with 2 nozzles each.** The stainless steel filter system covering the whole tank surface collects and conveys the dirt into a basket filter and guarantees an effective water filtration.



NE 2 - NEUTRAL DROP DOWN AREA

At the end of the 1200 mm washing section, **all NE2 models feature a neutral drop down area to prevent water contamination between wash and rinse module.**



NE3 - APWS TECHNOLOGY

The washing section with Comenda **APWS** technology (automatic proportional washing system) **automatically adjusts the water flow rate of the washing jets, based on the belt speed.** Depending on the selected working speed, the APWS system activates an additional set of upper and lower wash arms, increasing the number of jets on the dishes from 52 to 76. This allows for an optimal energy consumption at lower speeds.



THE WASHING PROCESS

STANDARD

NE1 - RINSE MODULE

In the rinse area - thanks to an upper and lower rinsing arms with **6 nozzles each** – clean water at high temperature is sprayed. The correct dosage of rinse aids ensures **optimal results and triggers the drying process of clean items.**

The rinse section is equipped with an **economizer**, which allows for a **rationalization in the consumption of water and energy, activating the rinse only in the presence of crockery.**

STANDARD

NE2 - ECO2RINSE MODULE

ECO2RINSE® double rinse system with APRS® for an intelligent reduction of the water consumption up to 55%*. Economical and ecological at the same time.

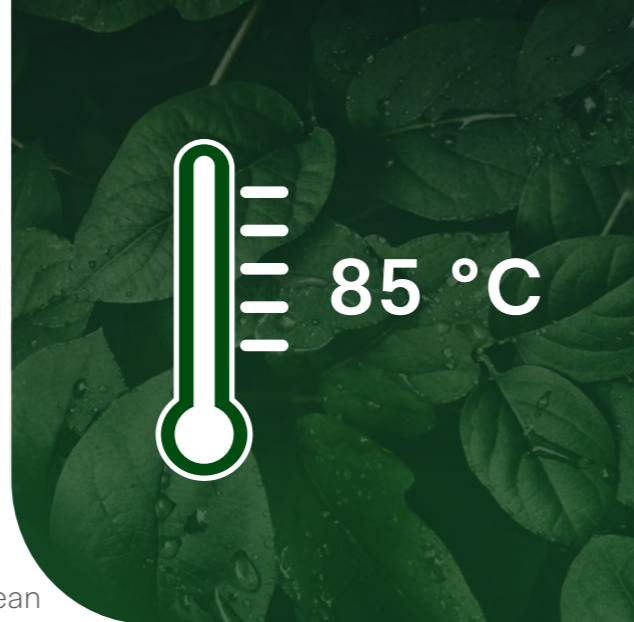
Thanks to the ECO2RINSE technology, the 2 pre-rinse arms remove detergent from the dishes by reusing water this allow a lower water consumption. After a drop down area, the 2 rinse arms and the APRS technology arm permanently free the surfaces from water and detergent.

* Compared to a standard rinse system.

STANDARD

APRS® (AUTOMATIC PROPORTIONAL RINSE SYSTEM)

Patented APRS® allows the amount of water to be gauged accurately for the load placed in the machine by the belt speed selected, thus tremendously reducing water, energy and chemical product consumption.



85 °C

-55%
water



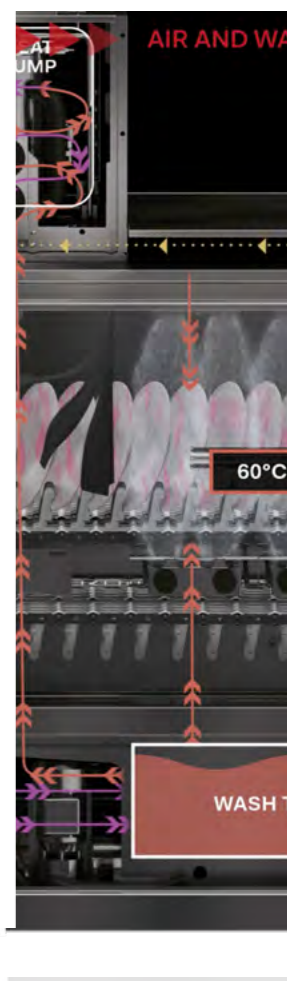
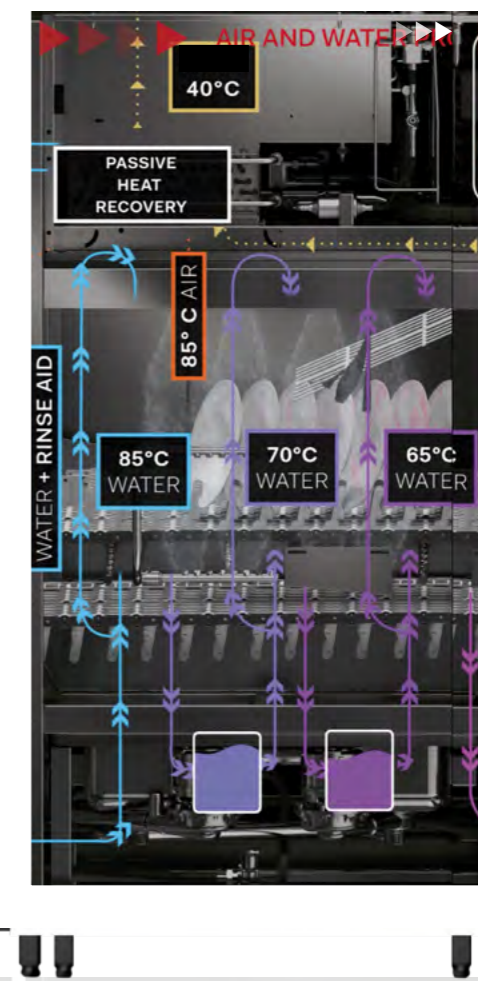
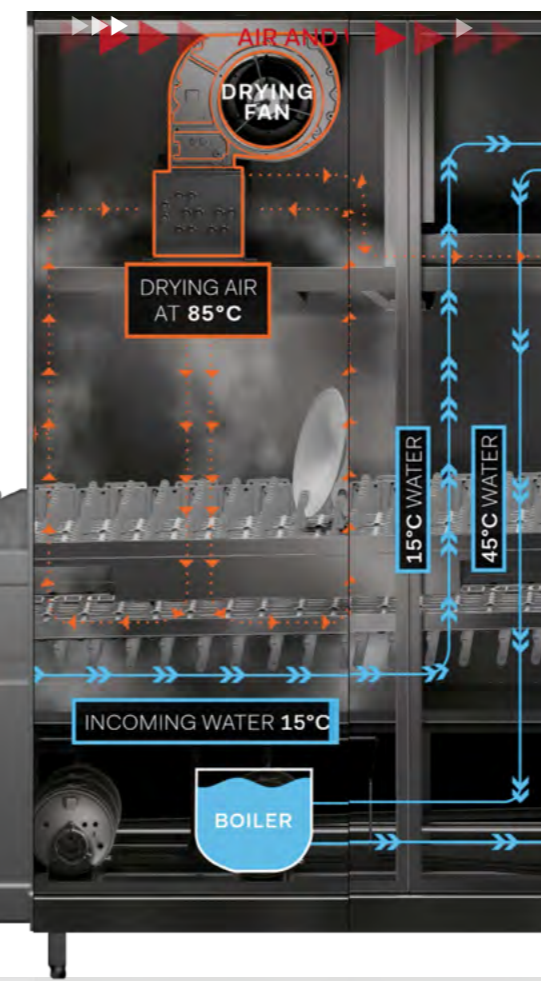
STANDARD

NE3 - MULTIRINSE® *

The Comenda NE3 Next patented Multirinse® system significantly reduces water consumption to just 1 liter/m.

Thanks to multi-stage technology, the clean water is re-used no less than three times. **This results in a saving of up to 75% of water, as well as detergent and rinse aid.** Proven efficiency with the water odometer on the new backlit user interface.

* Compared to a standard rinse system.





COMPLETE YOUR UNIT

OPTIONAL

DRYER AND HEAT RECOVERY SYSTEMS

AS - DRYING TUNNEL

800/1000/1200 mm blower drying modules.

The air inside the machine is heated in a battery with heaters and blown on the dishware by means of an upper jet, which can be adjusted to optimize the result.

Part of the warm air of the dryer is recycled through a suction system within the module and mixed with clean air to decrease humidity, considerably reducing energy consumption.

WP - HEAT PUMP

This device helps to reduce steam, creating a healthier working environment. It absorbs the heat produced by the machine, reducing latent heat and cooling the air that is released into the premises*.

* The quantity of R314a refrigerant used in the new WP range guarantees less than 5 tons of CO2, thus making it easier to manage the appliance. Furthermore, registration in the national register for systems containing fluorinated greenhouse gases is not required (see local regulations in force).



RC - HEAT RECOVERY UNIT

Fitted on the rinse section, enables the machine to be connected to cold water at 15°C, which is heated up to 50°C and transferred to the rinse booster. It promotes consistent energy savings.

- - 40% ENERGY required to heat rinse water
- Up to 20% reduction in TOTAL INSTALLED LOAD
- Single point air extraction: drastic reduction in the volume of steam released in the work environment by your machine.

*Compared to a similar model with cold water connection and without any Heat Recovery unit

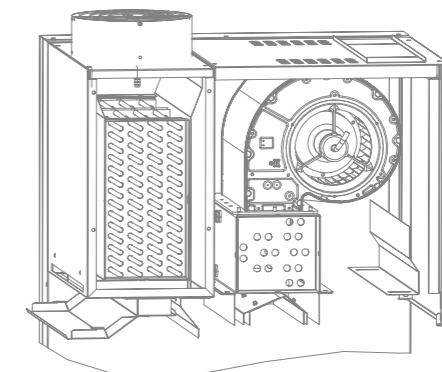


DRYING TUNNEL WITH INTEGRATED RC HEAT RECOVERY UNIT

Available in 800 and 1200 mm length, the ARC system optimises the hot and humid air flow produced inside the machine and re-uses it for drying.

It guarantees an excellent result and helps to create a more comfortable working environment.

Also available in T1/T2 configuration with front electrical panel and integrated control panel.





EVERYTHING UNDER CONTROL

STANDARD

CONTROL PANEL

Simple and intuitive with an elegant design, the NE series backlit control panel allows an easy monitoring of the machine functions and access a vast amount of information.

- **Temperature Display:** The visualization of the temperatures is extremely quick and easy. Just select the zone with your fingertip;
- **Speed selection:** 3 programs to be selected based on your operations and specific requirements;
- **Proven efficiency:** An instant-display to keep the consumption of water under control. It also allows the visualization of total and partial operating hours of the machine and plan your scheduled maintenance work. You can check both the total and partial kW consumed as well!



STANDARD

EOR - EMERGENCY OVERRIDE SYSTEM

The integrated EOR (Emergency OverRide System) is activated by means of a key switch located con the control console. It allows even unskilled staff to operate the unit in a basic but efficient mode and cope with unexpected PCB failures during operations granting consistency in washing with no downtime.



INDUSTRY 4.0



OPTIONAL

C-SMART

The Comenda C-SMART control panel allows you to interact with the machine and monitor the main machine parameters, in compliance with the HACCP protocols.

You can monitor water and energy consumptions, control the functioning of all the components and plan the maintenance based on the real machine use, limit downtime by managing anomalies in real time.

C-Smart can be update remotely and allows you to keep track of all maintenance interventions.





COMPLETE YOUR UNIT

OPTIONAL

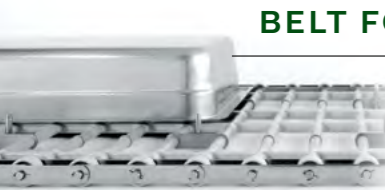
CUSTOMIZE YOUR BELT

The selection of a customized belt tailored to your needs and a correct positioning of the dishes inside the machine ensures thorough cleaning, maximum productivity, impeccable results, and, above all, significant time savings.

That's why at Comenda, we offer a wide range of belts designed to meet every washing requirement. Regardless of the number or type of dishes you need to wash, we have a perfect belt designed specifically for you!

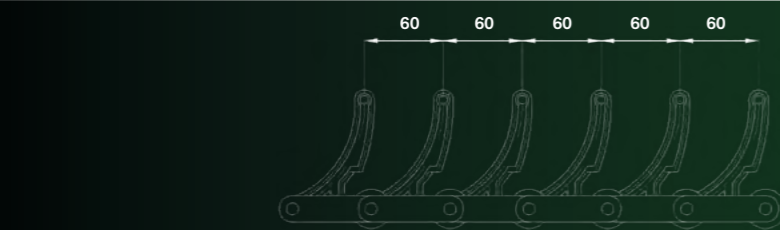
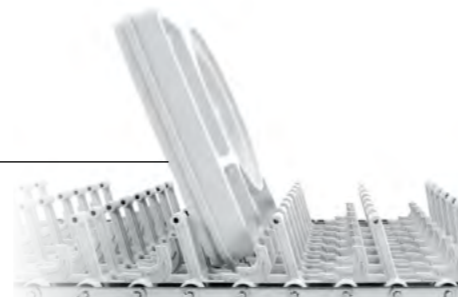


BELT FOR DISHES, CUTLERY AND TRAYS

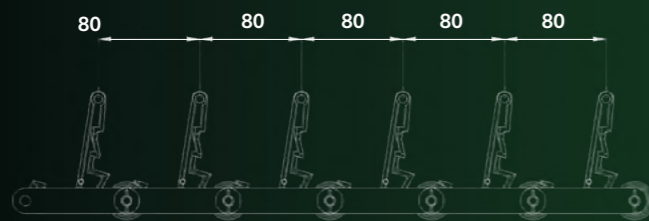


BELT FOR TRAYS

BELT FOR HOSPITALS TRAYS



60 mm



80 mm



120 mm

CUSTOMIZE YOUR CLEAN



Not only you can choose between two different clearances – 620 or 840 mm.

We customize the belt and the crockery peg support to fit perfectly with the items you want to sanitize. We have the **flexibility** to adjust the depth between pegs from 60 mm to 80 mm, 120 mm, and even beyond, all according to your specifications.

Don't worry about the setup; allow your tasks to lead us.



A STEP FURTHER IN HYGIENE

Perfect sanitisation is granted across the NE Comenda range, allowing a significant reduction in the amount of microbial life on the crockery and granting safety and hygiene, in full compliance with the current regulations.

OPTIONAL

RCD - RINSE CONTROL DEVICE

The RCD system, available on all NE models as an option, maintains constant water flow and temperature throughout operations.

The highest levels of hygiene and sanitization are achieved through high washing and rinsing temperatures along with contact times in line with the EN 17735, standards.

* Available as an option on NE1 – NE2 – NE3 models

STAY SAFE. WITH COMENDA.

When talking about professional warewashing, it's important to distinguish among three different tasks: **food waste removal, sanitisation and TLT compliance or thermodisinfection. Through different processes, the Comenda range allows to achieve all of them.**



* Thermolabel test execution impacts on the installed load and the machine configuration.

** Thermodisinfection execution impacts on the installed load and the machine configuration. Water demineralisation, specific detergents as well as dedicated racks with inserts might be required based on the items to be treated with the unit.



SANITISATION

This process allows a significant reduction in the amount of microbial life on the dishes, ensuring maximum hygiene, in compliance with the current regulations. In standard high-temp units, perfect sanitisation is achieved across the Comenda range, in full compliance with the current regulations



THERMO LABEL TEST

Granting 71 °C measured on the plate surface, an irreversible registering temperature indicator for dishwasher sanitisation and HACCP compliance.

Most commonly this happens through dish test strips featuring a temperature sensitive element that produces a non-reversible white to black color change at 71deg C.



THERMO-DISINFECTION

Besides the standard sanitization of crockery and variuos items, Comenda NE models can be configured to reach a pre-set temperature and maintain it for a predefined time. A step further in guaranteeing the highest levels of hygiene**.



WASHING SYSTEMS

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

Rather than selling - off- the shelf dishwashers, **we are proud to understand the needs of end users and to come up with tailor made solutions**, taking into account your business priorities, operational restrictions and the available space.

1 - AUTOMATION

Automatic trays handling system, magnetic cutlery collector and dedicated cutlery track to achieve **reduction in manpower**.

2 - BUILT IN REVERSE OSMOSIS UNIT

Built-in RO section gives cutlery an unbeatable shine. In addition, **time is saved** because there is no more need for manual polishing.

3 - C-SMART CONTROL PANEL

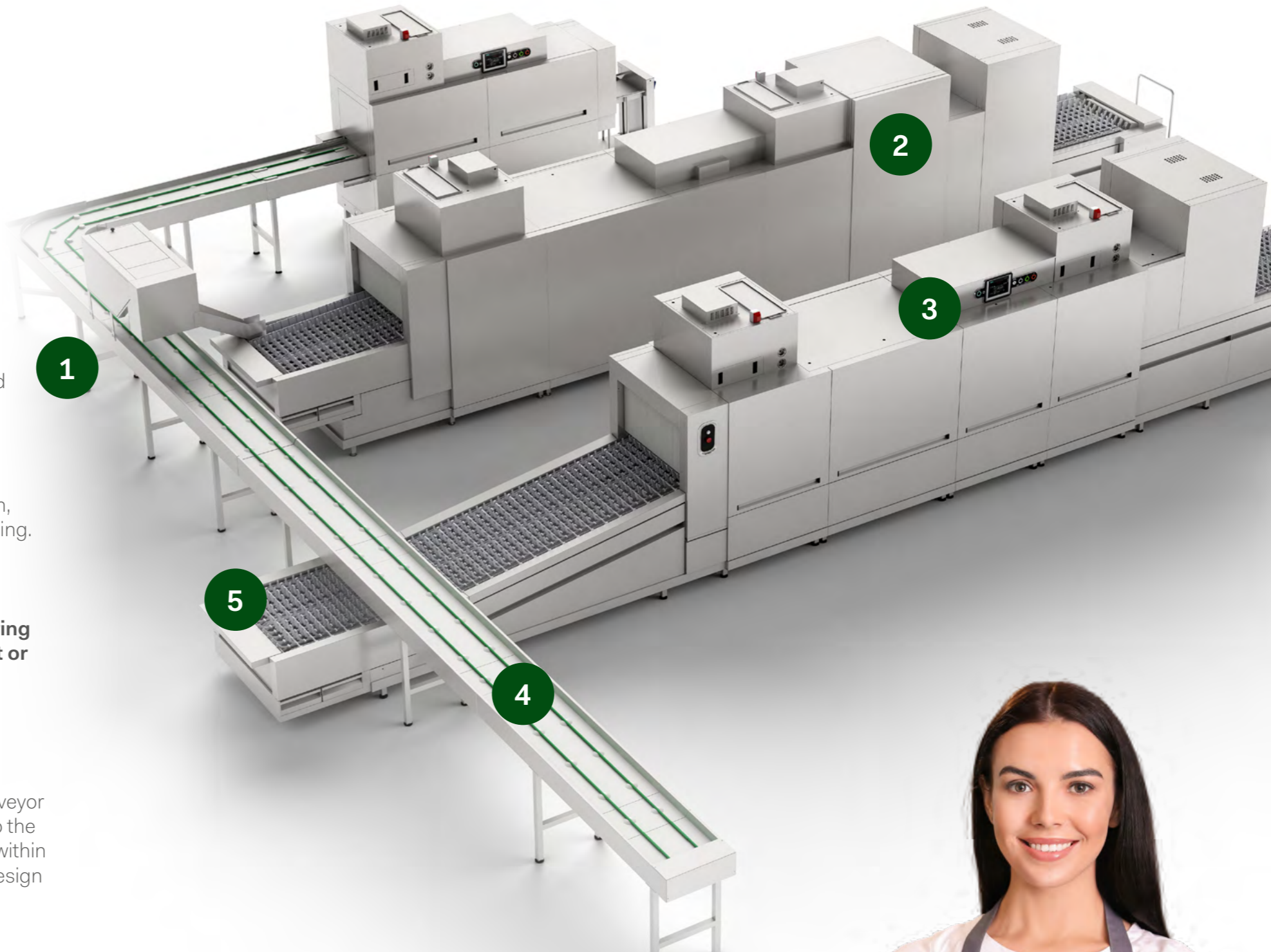
Advanced graphic user interface which allows **remote monitoring** and interaction with your machine **from your computer, tablet or mobile phone**.

4 - 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.

5 - LOWERED ENTRY

This innovative loading system makes sorting dishes inside the dishwasher incredibly straightforward. **It optimizes and speeds up the loading process**, allowing you to double the workstations and streamline the workflow. It offers operators the flexibility to use a standard polycord conveyor belt.



Under this belt, which does not exceed an ergonomic height of 900 mm, solutions like waste treatment stations can be **integrated, creating a versatile and efficient workspace**.



COMPLETE YOUR UNIT

OPTIONAL

NE SOLUTION SPECIFICALLY DESIGNED FOR REUSABLE ITEMS

More and more operators in the HO.RE.CA. sector, healthcare facilities and private companies are moving towards increasingly sustainable solutions with the aim of reducing the use of single-use plastic in favor of reusable items.

NE2 and NE3* models can be configured to wash large quantities of reusable crockery and glasses, ensuring a thorough SANITIZATION process!

Washing Process:

- Cups of different items are directly placed on a conveyor belt that automatically moves through the various modules of the machines;
- A dedicated washing arm in the load section specifically designed to remove any residue from the cups before prewash section;
- Stainless steel grid to grant that the cups are properly and safety positioned during the washing process.

*Available for NE models equipped with prewash section only.



OPTIONAL

THE HARDEST CHALLENGE: THE DRYING PROCESS

Reusable plastic materials have a lower heat capacity than glass or ceramics. The natural evaporation has a very limited effect in this case.

The drying process is essential: all cups are typically stacked immediately after the washing process for ease of storage or transport. Any residue of humidity will no longer have a chance to evaporate, causing problems with the proliferation of moulds and bad smells.

4-stage special drying tunnel. The complete surface of polycarbonate cups and containers is hit by upper and lower high temperature air blades for immediate drying.



No two operations are alike.

The wide variety of beverages to be served requires glasses of different shapes and sizes. Our solution is capable of washing glasses of various shapes and sizes, including the containers used for their storage.





WASTE MANAGEMENT

How to effectively and efficiently manage organic waste has become a priority for many institutions and businesses. An Comenda offers on-site treatment solutions allowing **80% reduction in food waste volume in a multitude of executions** and enables local partners and institutions to use the energy content of food leftovers, embracing a zero waste attitude / circular economy.



TR30 - STANDALONE UNIT

Comenda stainless steel compact unit includes all the components needed to grind and dewater the food waste in a single cabinet. While the **liquid component getting out** of the dewater is poured into the draining system, the remaining solid part is collected in a **compact, easy to remove lidded storage bin**.

TR700/TR1400



TR45 - INTAKE STATION

Easy to use, TR45 macerator allows a remarkable reduction in storage and handling costs as well as improved working conditions and hygiene. **Available in standalone execution or in combination with a TR700/TR1400 dewater or with a storage tank.**

This solution allows you to install the intake station and the dewater even with remote installation, depending on the space available in the washing area.



TR TWIN - SIMPLE / DOUBLE

Available in various configurations, this waste management solution could be **integrated with the polycord conveyor belt to simplify and maximize loading operations.**



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..

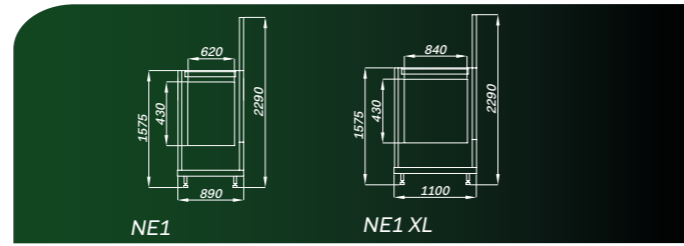


NEVER STOP TRAINING

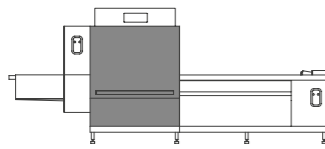
To support the ongoing training of our distributor and service network, we encourage our partners to attend our in-house, hands-on seminars. Ask our team for specific onsite training for operators and staff.



NE1 SERIES

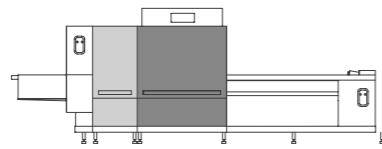


NE11 / NE11 XL



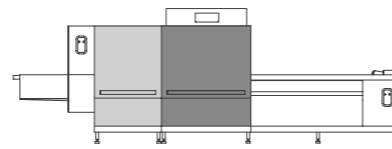
- Wash and rinse module - 1200 mm

NE11-P6 / NE11-P6 XL



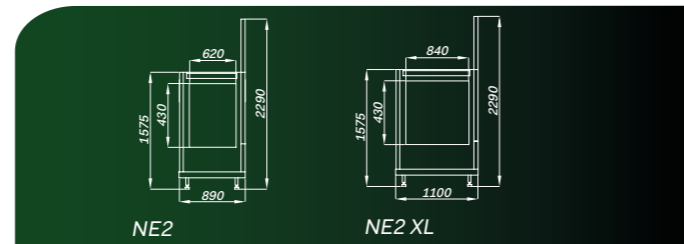
- Prewash - 600 mm
- Wash and rinse module - 1200 mm

NE11-P9 / NE11-P9 XL

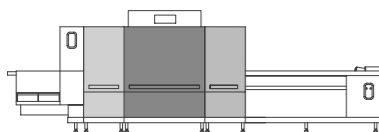


- Prewash - 900 mm
- Wash and rinse module - 1200 mm

NE2 SERIES

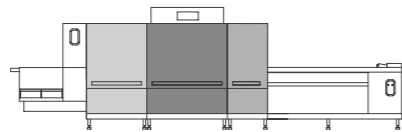


NE21-P6 / NE21-P6 XL



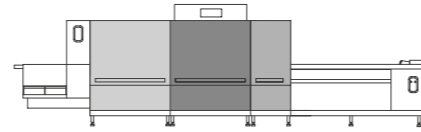
- Prewash - 600 mm
- Wash - 1200 mm
- Rinse - 600 mm

NE21-P9 / NE21-P9 XL



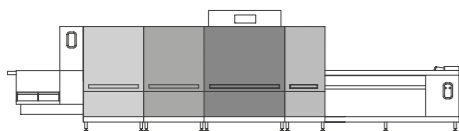
- Prewash - 900 mm
- Wash - 1200 mm
- Rinse - 600 mm

NE21-P12 / NE21-P12 XL



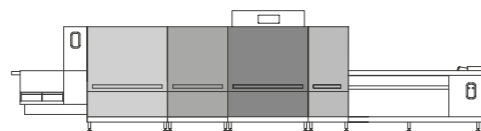
- Prewash - 1200 mm
- Wash - 1200 mm
- Rinse - 600 mm

NE22-P9 / NE22-P9 XL



- Prewash - 900 mm
- Wash - 900 mm
- Wash - 1200 mm
- Rinse - 600 mm

NE22-P12 / NE22-P12 XL



- Prewash - 1200 mm
- Wash - 900 mm
- Wash - 1200 mm
- Rinse - 600 mm

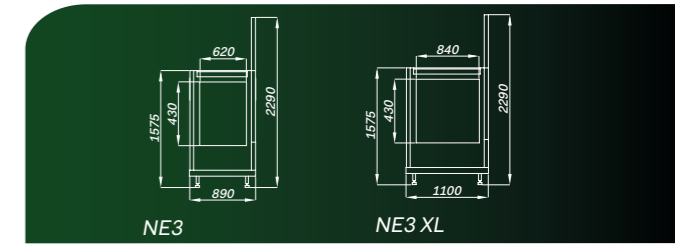
NE22-P6 / NE22-P6 XL



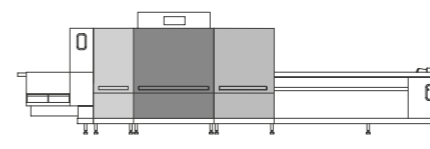
- Prelavaggio - 600 mm
- Lavaggio - 900 mm
- Lavaggio - 1200 mm
- Risciacquo - 600 mm



NE3 SERIES

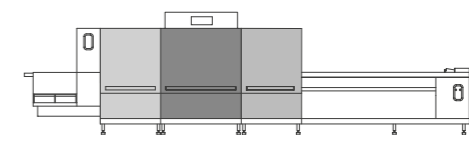


NE31-P6 / NE31-P6 XL



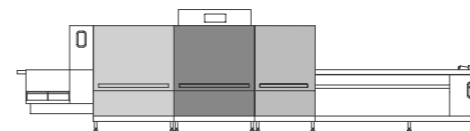
- Prewash - 600 mm
- Wash - 1200 mm
- Rinse - 900 mm

NE31-P9 / NE31-P9 XL



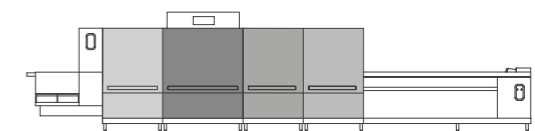
- Prewash - 900 mm
- Wash - 1200 mm
- Rinse - 900 mm

NE31-P12 / NE31-P12 XL



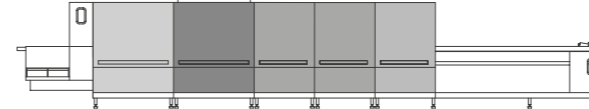
- Prewash - 1200 mm
- Wash - 1200 mm
- Rinse - 900 mm

NE32-P9 / NE32-P9 XL



- Prewash - 900 mm
- Wash - 1200 mm
- Wash - 900 mm
- Rinse - 900 mm

NE33-P12 / NE33-P12 XL



- Prewash - 1200 mm
- Wash - 1200 mm
- Wash - 900 mm
- Wash - 900 mm
- Rinse - 900 mm

NE32-P12 / NE32-P12 XL



- Prewash - 1200 mm
- Wash - 1200 mm
- Wash - 900 mm
- Rinse - 900 mm

All NE flight type units feature a standard 620 mm width belt. Need more? Discover our "XL execution" with the 840 mm width belt to maximize your productivity.



All NE models are available with convenient and durable polyurethane-coated nylon wheels to simplify transport operations.





TECHNICAL DATA

NE1

Flight type unit

	NE11 [•] NE11 XL [•]	NE11 P6 [•] NE11 P6 XL [•]	NE11 P9 [•] NE11 P9 XL [•]
EXTERNAL DIMENSIONS (AxBxC) (mm)	4200x 890x1815 4200x1100x1815	4800x890x1815 4800x1100x1815	5100x890x1815 5100x1100x1815
OVERALL SIZE (D) (mm)	2290	2290	2290
CLEARANCE (E) (mm)	620x430 840x430	620x430 840x430	620x430 840x430
WASH TANKS VOLUME (l)	110 140	170 242	210 250
RINSE WATER CONSUMPTION EN17735 (l/min)	3,45 5,17	4,45 6,67	4,88 7,33
SPEED EN17735 - 1° - (meters/min)	0,7	0,97	1,10
SPEED EN17735 - 2° - (meters/min)	0,78	1,08	1,23
SPEED - 3° - (meters/min)	1,05	1,45	1,65
MAX. CAPACITY - 1° speed - (dishes/h)	1395 2092	1935 2902	2205 3307
MAX. CAPACITY - 2° speed - EN17735 (dishes/h)	1550 2325	2150 3225	2450 3675
MAX. CAPACITY - 3° speed - (dishes/h)	2093 3139	2903 4354	3308 4962
INSTALLED LOAD [•] (kW)	31,9 38,9	37,4 46,4	40,6 51,6
INSTALLED LOAD [•] (kW)	49,9 64,9	60,4 80,4	66,6 89,6
INSTALLED LOAD (WITH HEAT PUMP) [•] (kW)	36,96 45,96	43,46 54,46	47,66 60,66

- [•] Electric or Steam execution
- [•] Cold water connection (15°C)
- [•] Hot water connection (55°C)



FEATURES

	STANDARD	OPTIONAL
Load section c/w splash shield with start/stop buttons and emergency switch - 1000 mm	•	
Unload section c/w splash shield with start/stop buttons and emergency switch - 2000 mm	•	
Load section c/w extractable filters and splash shield with start/stop buttons and emergency switch - 1000 mm		•
Counterbalanced insulated door and double walled insulated body	•	
TECH+ Control Panel with operation time counter, water odometer, EOR	•	
Reinforced insulation	•	
Autotimer	•	
APRS - Automatic proportional rinse system	•	
RAH - Rinse aid homogeniser		•
RCD - Rinse control device		•
HPS Easy - HACCP system. Time, water and energy consumption counter		•
HPS Easy Plus - HACCP system. Data recording regarding consumptions, temperature and alarms		•
DHM2+ - Additional prescrap module with RED		•
RED - Soil removal with external filter		•
AS - 800/1000/1200 mm Blower dryer		•
ARC - 800/1200 Blower dryer on unload section c/w built in heat recovery unit and steam condenser		•
T1/T2 - 800/1200 mm Blower dryer with front electrical panel and integrated control panel.		•
RC - Heat recovery unit		•
WP9.2 - Heat pump for rinse water preheating and one tank heating		•
EOR - Emergency OverRide	•	
C-Smart - Control panel with touch screen and Wifi connection for remote control and EOR		•
ZN4/ZN6 - 400/600 mm neutral section		•
Cold water feed execution		•
Sanitising system		•
Liquid detergent/rinse aid/sanitizing agent dosing units		•
Phase Sequence and phase loss relay	•	
TLT - Thermo label test execution		•
TD - Thermo disinfection execution		•



TECHNICAL DATA

NE2

Flight type unit

	NE21 P6 • NE21 P6 XL •	NE21 P9 • NE21 P9 XL •	NE21 P12 • NE21 P12 XL •	NE22 P6 • NE22 P6 XL •	NE22 P9 • NE22 P9 XL •	NE22 P12 • NE22 P12 XL •
EXTERNAL DIMENSIONS (AxBxC) (mm)	5400x890x1815 5400x1100x1815	5700x890x1815 5700x1100x1815	6000x890x1815 6000x1100x1815	6300x890x1815 6300x1100x1815	6600x890x1815 6600x1100x1815	6900x890x1815 6900x1100x1815
OVERALL SIZE (D) (mm)	2290	2290	2290	2290	2290	2290
CLEARANCE (E) (mm)	620x430 840x430	620x430 840x430	620x430 840x430	620x430 840x430	620x430 840x430	620x430 840x430
WASH TANKS VOLUME (l)	184 256	204 264	224 264	269 381	299 389	319 389
RINSE WATER CONSUMPTION EN17735 (l/min)	2,45 3,67	2,72 4,08	3 4,5	3,28 4,91	3,55 5,33	3,83 5,75
SPEED - 1° - (meters/min)	1,24	1,37	1,51	1,64	1,78	1,91
SPEED EN17735 - 2° - (meters/min)	1,38	1,53	1,68	1,83	1,98	2,13
SPEED - 3° - (meters/min)	1,93	2,14	2,35	2,56	2,77	2,98
MAX. CAPACITY - 1° speed - (dishes/h)	2475 3713	2745 4118	3015 4523	3285 4927	3555 5333	3825 5738
MAX. CAPACITY - 2° speed - EN17735 (dishes/h)	2750 4125	3050 4575	3350 5025	3650 5475	3950 5925	4250 6375
MAX. CAPACITY - 3° speed - (dishes/h)	3850 5775	4270 6405	4960 7035	5110 7665	5530 8295	5950 8925
INSTALLED LOAD ● (kW)	39,80 45,80	42,0 48,0	43,0 50,0	51,5 58,5	53,20 61,70	54,70 62,70
INSTALLED LOAD ● (kW)	50,8 62,8	54,5 67,0	57,0 71,0	66,5 81,5	69,7 85,7	71,7 89,7
INSTALLED LOAD (WITH HEAT RECOVERY SYSTEM) ● (kW)	42,91 49,91	45,11 53,11	46,11 55,11	55,6 64,6	57,81 67,81	58,81 69,81
INSTALLED LOAD (WITH HEAT PUMP) ● (kW)	WP9.2 29,62 34,62	WP9.2 31,82 37,82	WP9.2 32,82 39,82	WP9.3 39,8 46,8	WP9.3 42,04 50,04	WP9.3 43,04 52,04

- Electric or Steam execution
- Cold water connection (15°C)
- Hot water connection (55°C)



FEATURES

	STANDARD	OPTIONAL
Load section c/w extractable filters and splash shield with start/stop buttons and emergency switch - 1000 mm	●	
Unload section c/w splash shield with start/stop buttons and emergency switch - 2000 mm	●	
Counterbalanced insulated door and double walled insulated body	●	
TECH+ Control Panel with operation time counter, water odometer, EOR	●	
Reinforced insulation	●	
Eco2Rinse module	●	
Autotimer	●	
APRS - Automatic proportional rinse system	●	
RAH - Rinse aid homogeniser		●
RCD - Rinse control device		●
HPS Easy - HACCP system. Time, water and energy consumption counter		●
HPS Easy Plus - HACCP system. Data recording regarding consumptions, temperature and alarms		●
DHM2+ - Additional prescrap module with RED		●
RED - Soil removal with external filter		●
AS - 800/1000/1200 mm Blower dryer		●
ARC - 800/1200 Blower dryer on unload section c/w built in heat recovery unit and steam condenser		●
T1/T2 - 800/1200 mm Blower dryer with front electrical panel and integrated control panel.		●
RC - Heat recovery unit		●
WP9.2 - Heat pump for rinse water preheating and one tank heating		●
WP9.3 - Heat pump for rinse water preheating and two tanks heating		●
EOR - Emergency OverRide	●	
C-Smart - Control panel with touch screen and Wifi connection for remote control and EOR		●
ZN4/ZN6 - 400/600 mm neutral module		●
Cold water feed execution		●
Sanitising system		●
Liquid detergent/rinse aid/sanitizing agent dosing units		●
Phase Sequence and phase loss relay	●	
TLT - Thermo label test execution		●
TD - Thermo disinfection execution		●



TECHNICAL DATA

NE3

Flight type unit

	NE31 P6 ● NE31 P6 XL ●	NE31 P9 ● NE31 P9 XL ●	NE31 P12 ● NE31 P12 XL ●	NE32 P9 ● NE32 P9 XL ●	NE32 P12 ● NE32 P12 XL ●	NE33 P12 ● NE33 P12 XL ●
EXTERNAL DIMENSIONS (AxBxC) (mm)	6200x890x1815 6200x1100x1815	6500x890x1815 6500x1100x1815	6800x890x1815 6800x1100x1815	7400x890x1815 7400x1100x1815	7700x890x1815 7700x1100x1815	8600x890x1815 8600x1100x1815
OVERALL SIZE (D) (mm)	2290	2290	2290	2290	2290	2290
CLEARANCE (E) (mm)	620x430 840x430	620x430 840x430	620x430 840x430	620x430 840x430	620x430 840x430	620x430 840x430
WASH TANKS VOLUME (l)	198 270	218 278	238 278	308 403	328 403	428 533
RINSE WATER CONSUMPTION EN17735 (l/min)	1,53 2,28	1,68 2,52	1,83 2,73	2,13 3,18	2,28 3,42	2,73 4,08
SPEED - 1° - (meters/min)	1,37	1,51	1,64	1,91	2,05	2,45
SPEED EN17735 - 2° - (meters/min)	1,53	1,68	1,83	2,13	2,28	2,73
SPEED - 3° - (meters/min)	2,06	2,26	2,46	2,87	3,07	3,68
MAX. CAPACITY - 1° speed - (dishes/h)	2745 4118	3015 4523	3285 4928	3825 5738	4095 6143	4905 7358
MAX. CAPACITY - 2° speed - EN17735 (dishes/h)	3050 4575	3350 5026	3650 5476	4250 6376	4550 6826	5450 8176
MAX. CAPACITY - 3° speed - (dishes/h)	4118 6177	4523 6784	4928 7392	5738 8607	6143 9215	7358 11037
INSTALLED LOAD ● (kW)	38,3 42,3	40,0 45,0	41,0 46,0	48,2 54,2	49,7 56,2	62,4 70,4
INSTALLED LOAD ● (kW)	45,3 51,3	48,0 54,0	49,0 55,0	58,2 65,2	60,2 67,2	74,4 83,4
INSTALLED LOAD (WITH HEAT RECOVERY SYSTEM) ● (kW)	40,39 46,39	42,09 48,09	43,09 49,09	51,29 58,29	52,29 59,29	65,49 74,49
INSTALLED LOAD (WITH HEAT PUMP) ● (kW)	WP9.2 23,1 27,1	WP9.2 24,8 28,8	WP9.2 25,8 29,8	WP9.3 33,52 38,52	WP9.3 34,52 39,52	WP9.3 47,72 54,72

- Electric or Steam execution
- Cold water connection (15°C)
- Hot water connection (55°C)



FEATURES

	STANDARD	OPTIONAL
Load section c/w extractable filters and splash shield with start/stop buttons and emergency switch - 1000 mm	●	
Unload section c/w splash shield with start/stop buttons and emergency switch - 2500 mm	●	
Counterbalanced insulated door and double walled insulated body	●	
TECH+ Control Panel with operation time counter, water odometer, EOR	●	
Reinforced insulation	●	
Eco2Rinse module	●	
Autotimer	●	
APRS - Automatic proportional rinse system	●	
APWS - Automatic proportional wash system	●	
RAH - Rinse aid homogeniser		●
RCD - Rinse control device		●
HPS Easy - HACCP system. Time, water and energy consumption counter	●	
HPS Easy Plus - HACCP system. Data recording regarding consumptions, temperature and alarms		●
DHM2+ - Additional prescrap module with RED		●
RED - Soil removal with external filter	●	
AS - 800/1000/1200 mm Blower dryer		●
ARC - 800/1200 Blower dryer on unload section c/w built in heat recovery unit and steam condenser		●
T1/T2 - 800/1200 mm Blower dryer with front electrical panel and integrated control panel.		●
RC - Heat recovery unit		●
WP9.2 - Heat pump for rinse water preheating and one tank heating		●
WP9.3 - Heat pump for rinse water preheating and two tanks heating		●
EOR - Emergency OverRide	●	
C-Smart - Control panel with touch screen and Wifi connection for remote control and EOR		●
ZN4/ZN6 - 400/600 mm neutral module		●
Cold water feed execution		●
Sanitising system		●
Liquid detergent/rinse aid/sanitizing agent dosing units		●
Phase Sequence and phase loss relay	●	
TLT - Thermo label test execution		●
TD - Thermo disinfection execution		●

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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.



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