

Linea NG

flight dishwashers



designed for hygiene

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.

products to cover every requirements

For 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. Front loaders, hood models, rack conveyors and flight machines equipped with a complete set of accessories make Comenda the ideal partner for every catering professional.



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 conditions in the workplace.





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, hotels, hospitals, canteens and in-flight catering. Comenda also designs and installs customized solutions for individual space and workload specifications.



ergonomics and functionality

For Comenda, ergonomics means "easy to use". Operating simplicity improves work procedures and guarantees personnel safety. High-precision production processes designed to lower heat dispersion and noise emission using double walls and easy to open perfectly balanced doors are just some of the benefits of Linea NG products, reflecting the attention that Comenda devotes to its users.

service on 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.

savings

With the ECO2 project Comenda has made significant progress in limiting consumption in three important areas – water, energy and detergent – by implementing a series of advanced technologies with a focus on sustainability that translates into respect for the environment and respect for people.

energy savings

heat recovery

This system lets the machine run with cold water. Water is pre-heated to 45/50 °C exploiting the heat and steam that would otherwise be dispersed in the air. Energy savings are significant (from 13 to 25 kW/hour according to the model).

heat pump

Exploits the heat produced during a cooling cycle to heat the wash tanks and rinse water. This way the machine can run with cold water, without additional installed electrical power providing energy savings that, according to the model, range from 25 to 35 kW/hour. Emitted heat and steam are simultaneously cooled to further improve work room conditions.

autotimer

Timer device that stops the pumps when the system is idle and, when reloaded, automatically restarts the system to optimise consumption.

insulated panels

To save energy and to reduce sound and heat dispersion in the room.



chemical savings

midwash plus

Additional wash that reuses part of ecorinse water. This reduces the quantity of water added in the wash area and consequently saves up to 50% in detergent consumption.

water savings

ecorinse

Final rinse water is reused during the pre-rinse phase. This system significantly reduces water consumption (from 90 to 180 litres/hour according to the model) while also reducing energy and rinse-aid consumption.

economizer

The rinse area is equipped with a water and energy savings device when the rinse cycle is on stand-by.

electronics

The re-styled and easy to use Linea NG control panel ensures simple and immediate machine use. Three access levels are provided:

- the **user level** is limited to machine start and stop functions
- the **system administrator** level provides access to process settings where speed can be controlled and programme functions enabled or by-passed
- the **authorised technician level** provides access to all parameters in every sector. To ensure perfect washing results and total hygiene, the large quantity of data must be set and monitored.

The scrollable four-row LCD display shows:

- machine status
- information messages
- machine data
- malfunctions

hygiene

The Linea NG was fully designed to always guarantee excellent hygiene, from the main components to the smallest details, and is considered one of Comenda's strong points.

All structural and system components, including pumps and washing columns, in the Linea NG are installed outside the washing area. This leaves only smooth surfaces inside that prevent any residue deposits. The wide filtering surface and deep drawn tank, without welding joints and with rounded corners, prevent dirt from accumulating, making inspection simple and easy.

Additionally, a series of special features promote total hygiene. In fact, Thermal Disinfection, a process when containers are subjected to jets of extremely hot water for a prolonged period of time, can be used.

Wash pumps are self-draining and self-cleaning with clean water to remove any residue and provide total final cleaning.

The **Flux Control**® device constantly controls the quantity of water is adequate to ensure maximum results and total hygiene. It can also signal low water levels or waste during the rinse cycle.

The **Sanitizing System**® in each wash and rinse area, powerful jets of water with the addition of specific detergents are aimed at the internal surfaces by adjustable nozzles to guarantee maximum hygiene at the end of each cycle.

High accessibility is another feature provided for the entire system.

The loading and unloading shelves are equipped with easy to remove panels to permit accurate cleaning.

HPS Hygiene Plus System

the system saves all the daily operating parameters and displays them on the screen or prints them.

This way the system is controlled meeting HACCP procedures.

Flight utensil washers

The new NG series represents the ultimate in flight pot/pan and utensil washing. The series with its different models offers a machine for all heavy duty washing especially for large kitchen containers and kitchenware.

Comprising ten standard machine versions, and a multiple of accessories, the NG series makes exact model selection and configuration easy, accurate and custom-fit for all types of warewashing requirements.

The latest in technological expertise and design has been integrated in this series, assuring excellent wash results minimizing water, chemical and energy consumption, while ergonomics, operational flexibility and work-safe design remain above standard.



SAVINGS

- Heat pump: heats water to the best washing temperature and improves working environment
- Mid-Wash Plus: additional intermediate wash
- Upper exhaust conduit: optimises hot air recovery

EFFICIENCY

- High-capacity stainless steel pumps
- Adjustable side washing arms: equipped with clog-proof nozzles
- Top and bottom drying system

HYGIENE

- Deep-drawn tank with rounded corners: prevents dirt accumulation
- Thermal Disinfection: provides total hygiene
- Flux Control: guarantees an excellent rinse water level
- Machine self-cleaning at the end of the day
- Hygiene Plus System

FLEXIBILITY

- Variopower: increases nozzle pressure to wash containers
- Six speeds: optimise wash flows
- Reverse: removes any jams
- Pre-wash and drying cycles can be excluded

SAFETY AND RELIABILITY

- Balanced and safety lock doors
- RCD Rinse Control Device: prevents backflow and keeps rinse water pressure constant
- Separate wash and rinse doors: improve accessibility
- Delayed washing pump start: prevents voltage peaks

Linea NG	zone	speed		1 st wash			2 nd wash			pump kW
		1 st m/minute	2 nd m/minute	pump kW	heating kW(kg)	tank litres	pump kW	heating kW(kg)	tank litres	
NGR 602 	1 ST WASH RINSE	0,4	0,8	3+3	16(28)	140	-	-	-	-
NGR 902 	1 ST WASH 2 ND WASH RINSE	0,6	1,2	3+3	16(28)	130	3+3	16(28)	140	-
NGR 602/E 	1 ST WASH PRE-RINSE RINSE	0,4	0,8	3+3	16(28)	140	-	-	-	-
NGR 902/E 	1 ST WASH 2 ND WASH PRE-RINSE RINSE	0,6	1,2	3+3	16(28)	130	3+3	16(28)	140	-
NG 602 	1 ST WASH RINSE	0,4	0,8	3+3	16(28)	140	-	-	-	-
NG 902 	1 ST WASH 2 ND WASH RINSE	0,6	1,2	3+3	16(28)	130	3+3	16(28)	140	-
NG 1202 	1 ST WASH 2 ND WASH 3 RD WASH RINSE	0,8	1,6	3+3	16(28)	120	3+3	16(28)	130	3+3
NG 602/E 	1 ST WASH PRE-RINSE RINSE	0,4	0,8	3+3	16(28)	140	-	-	-	-
NG 902/E 	1 ST WASH 2 ND WASH PRE-RINSE RINSE	0,6	1,2	3+3	16(28)	130	3+3	16(28)	140	-
NG 1202/E 	1 ST WASH 2 ND WASH 3 RD WASH PRE-RINSE RINSE	0,8	1,6	3+3	16(28)	120	3+3	16(28)	130	3+3

Wash dimensions:

NGR = mm 840 x 430H

NG = mm 840 x 630H

3 rd wash		pre-rinse			rinse			drive	installed power						
heating kW(kg)	tank litres	pump kW	heating kW(kg)	tank litres	pump kW	quantity l/h	heating kW(kg)		kW	ELECTRICAL HEATING		STEAM HEATING			
										kW	with AS kW	base		with AS	
								kW				kg	kW	kg	
-	-	-	-	-	-	550	25(43)	0,12	47,12	67,32	6,12	71	8,32	102	
-	-	-	-	-	-	750	35(60)	0,12	79,12	99,32	12,12	116	14,32	147	
-	-	0,55	6(10)	28	-	400	21(36)	0,12	49,67	69,87	6,67	74	8,87	105	
-	-	0,55	6(10)	28	-	500	25(43)	0,12	75,67	95,87	12,67	108	14,87	140	
-	-	-	-	-	0,55	550	25(43)	0,12	47,67	67,87	6,67	71	8,87	102	
-	-	-	-	-	0,55	750	35(60)	0,12	79,67	99,87	12,67	116	14,87	147	
16(28)	140	-	-	-	0,55	900	42(72)	0,12	108,67	128,87	18,57	156	20,87	187	
-	-	0,55	6(10)	28	0,55	400	21(36)	0,12	50,22	70,42	7,22	74	9,42	105	
-	-	0,55	6(10)	28	0,55	500	25(43)	0,12	76,22	96,42	13,22	108	15,42	140	
16(28)	140	0,55	6(10)	28	0,55	600	29(50)	0,12	102,22	122,42	19,22	144	21,42	175	

Technical variations reserved



Please note some characteristics described
in this brochure are optional.



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