

# Take the Hi-Line

Comenda's Innovative Range  
of Dish and Glasswashers









## **SERIOUS ABOUT YOUR CLEAN? WE ARE.**

### **At Comenda we focus on one thing and we do it extraordinarily well.**

Featuring a full selection of options, the Hi-Line collection continues to advance the technical excellence, energy efficiency and operational savings that drive every Comenda development. Add to that durability, reliability, visual appeal and size options, and it's clear why we earn our reputation among hospitality and food service professionals.

Our clients appreciate that we invest the time to consult with them, understand their specific needs and draw on our deep experience to deliver a solution that truly fits. That flexibility is a clear advantage in a competitive environment, but it's part of working harder to earn our clients' trust.

We may be a single component within your operation, but we will always consider our role critical to your continued success.





Take the Hi-Line



**“WE BELIEVE THAT  
THE HEART OF GREAT  
EQUIPMENT DESIGN  
COMBINES A RANGE  
OF ESSENTIAL, CLIENT-  
CENTRED QUALITIES”**



## DESIGN

## DESIGNED TO OUTPERFORM

Excellent design must translate to performance. Every piece of Comenda equipment demonstrates a number of key features.

**Function** is foremost, because your operation requires efficient, highly productive equipment that anyone can run. **Durability**, to withstand the daily demands of a high pressure hospitality operation. **Reliability**, to always perform no matter how hard you drive it. **Adaptability**, as our equipment should accommodate whatever work space is available. And results, because that ultimately determines the true value of your investment.

The double skinned stainless steel construction provides strength while our ergonomic design elements offer simple to operate comfort for any user. From powerful undercounter units that serve front of house operations to our range of workhorse hood-type models for larger capacity needs, we have the right option for you.



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Full set of racks available  
for all types of crockery,  
cutlery, glassware and trays.



Take the Hi-Line







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With our Hi-Line  
equipment we've struck  
the perfect balance  
between form, function  
and cost.



CONTROL PANEL

# POWER AND PRECISION

There is no single solution for this industry. The type of service, quality of crockery and glassware, and pace of work all place different demands on operations. That insight has inspired our control panel design, which ensures precision cleaning options and easy, touch sensitive operability at your fingertips.

The intuitive user design features clear cycle monitoring, **colour-coded status indicators** as well as five different programming options for washing cycles (Fast, Glasses, Dishes, Intensive and Eco2). The control panel also shows all functioning parameters and highlights any anomalies. This allows for easier monitoring and ensures that the machine is in full compliance with HACCP protocols.

### Soft Start

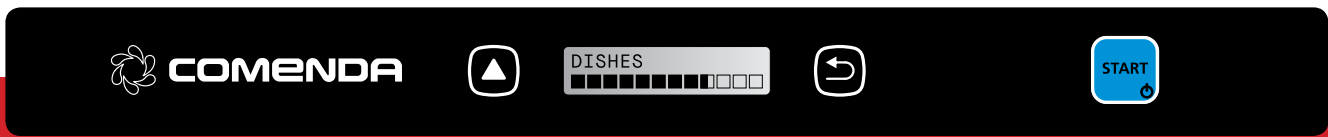
This feature is designed to begin the cycle slowly and gradually build to full speed to prevent the dislodging of glasses and crockery, and possible breakage.

### Automatic Stand By Mode

Responsive design means the automatic stand by mode activates during pauses to reduce energy consumption.

### REQUIRE A CUSTOMIZED SOLUTION?

Our trained technicians will program the control panel upon installation to establish specific times, temperatures and detergent requirements. With Comenda, you're in control.



### FAST

For high pressure kitchen times, this is the most rapid cycle. Up to 75 baskets per hour for our largest model (HCXL-R).

### GLASSES

A delicate cycle that is gentle on glassware and features rapid cool down and dry times.

### DISHES

Appropriate for all shapes of dishes, this cycle ensures thorough cleaning and rapid dry times.

### INTENSIVE

Set for a longer duration and maximum temperature for heavily soiled dishes and cookware.

### ECO2

Designed to further reduce energy and water consumption costs, the runtime of this cycle is slightly longer.





Cycle on



Ready to go



Alarm







## ENERGY EFFICIENCY

**EQUIPPED TO SAVE**

“We believe small details and smart design truly add up. Our determination to engineer efficiencies through better cleaning technology is how we generate greater savings for our clients.”

**WRIS®2+**

The smart design of our WRIS®2+ Wash and Rinse Integrated System reduces water consumption by an impressive 25% while still delivering a thorough, consistent clean.

Thanks to the double water blade design, it boosts contact time and leaves no blind spots as it produces brilliantly clean glasses, dishes and cutlery.

**-25%** water



**-25%** energy

**-25%** chemicals

Standard for HB and HF glass- and undercounter dishwashers.

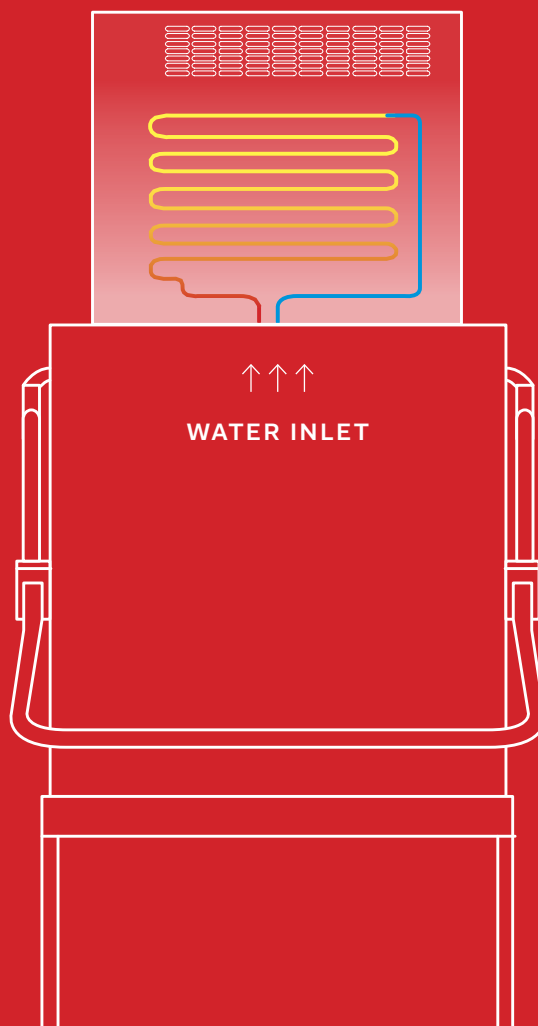
\* compared to our previous F4EHR model



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## FRC / CRC2 HEAT RECOVERY SYSTEMS

Our FRC and CRC2 heat recovery systems and steam condensers use heat already generated to warm incoming water, which permits a cold water connection while also avoiding additional electric load. Less water required, reduced heating needs, fewer chemicals or detergents involved – together, they positively impact your bottom line. **And not in a small way.**



This system helps to minimize the steam released to **create a more comfortable work environment** while using the warmth of the unit to further heat incoming water and reduce energy costs. That reduction of steam in the washing chamber also contributes to speedier drying of glasses and dishes.



**-35%**  
Energy consumption





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## HYGIENE

## SPOTLESS REPUTATION

There are no half measures when it comes to impeccable hygiene. Compromise those standards and risk your reputation and, by extension, your revenue. At Comenda our experience meeting the stringent guidelines of hospitals, health organizations and food operations around the world has been instrumental in developing our key hygiene features.

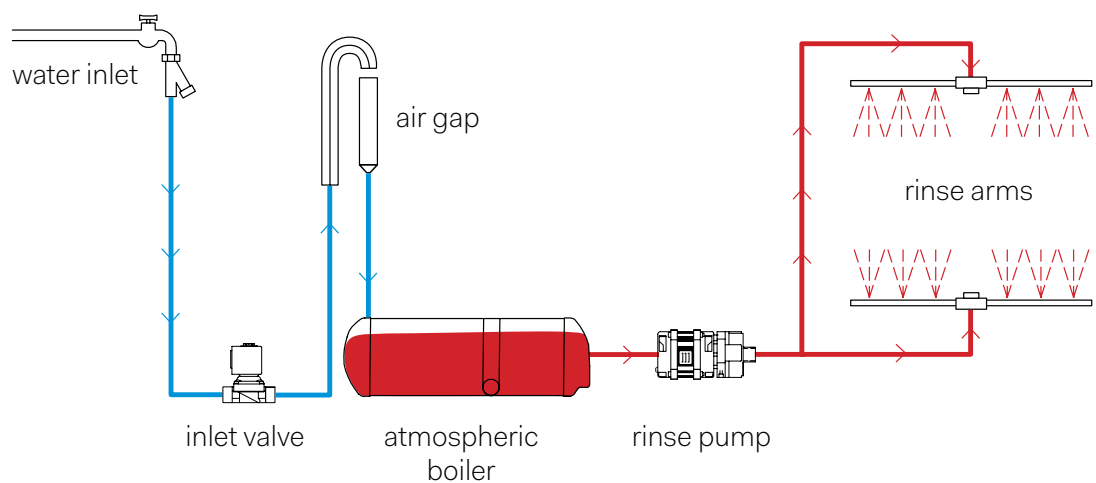
### Reverse Osmosis (RO)

Our Reverse Osmosis (RO) demineralization systems and water softening treatments improve the purity of water throughout the cleaning process. No more hard water stains, time consuming post-wash polishing nor the aggravating costs of breakage that can occur with hand cleaning.

### Rinse Control Device (RCD)

Our Rinse Control Device (RCD) combines an atmospheric boiler and a rinse booster pump to ensure consistent water pressure at a constant temperature throughout the cycle. In short, leave the cleaning to us so you can prioritize client service.

#### How RCD Works





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GLASSWARE

## SPARKLING RESULTS

Hospitality professionals would agree that properly washing glasses is always a challenge.

That's why we've dedicated ourselves to designing a glasswasher that elevates the industry standard. With the Hi-Line glasswashers we ensure every glass is given a thorough cleaning thanks to a rinse arm configuration that reaches every point. No blind spots, no stains and no question that this is the right glasswasher for you.





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With Hi-Line  
we give you clear,  
clean confidence.





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## EQUIPMENT CALLOUT

## WHAT'S UNDER THE HOOD?

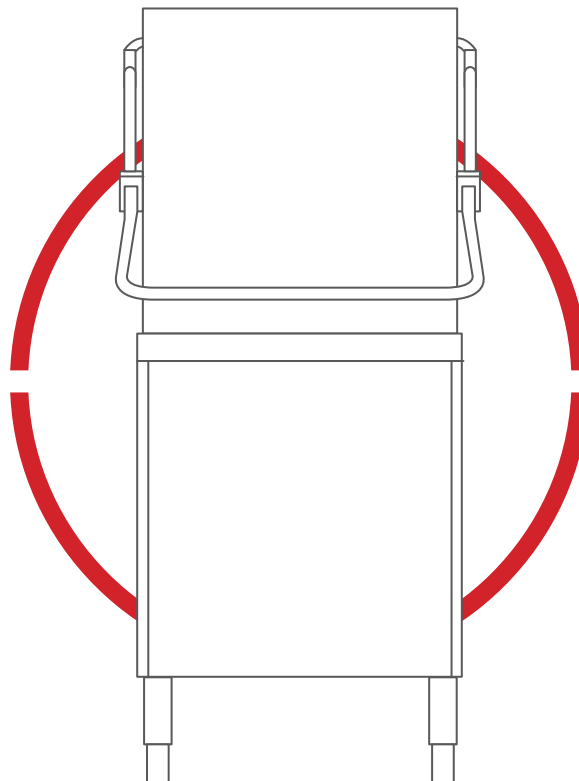
Sometimes it's what you don't see that makes the difference. At Comenda, every detail of our equipment design contributes to superior performance, optimum cleaning and cost savings through reduced energy consumption. What you will see are the results.

### HEATING UP, COOLING DOWN

Our FRC and CRC2 systems reduce steam emissions to create a more comfortable work environment. These features condense and cool the air released at a lower temperature. Also, heat produced by the unit heats incoming water, which reduces energy consumption.

### CONSISTENT CLEANING POWER

A triple filtration system, with a stainless steel surface filter, polypropylene basket filter and stainless mesh wire micro-filter. Particulate matter is captured and removed via the drain pump. This system guarantees continuous usage and no need to drain down the tank mid-shift.

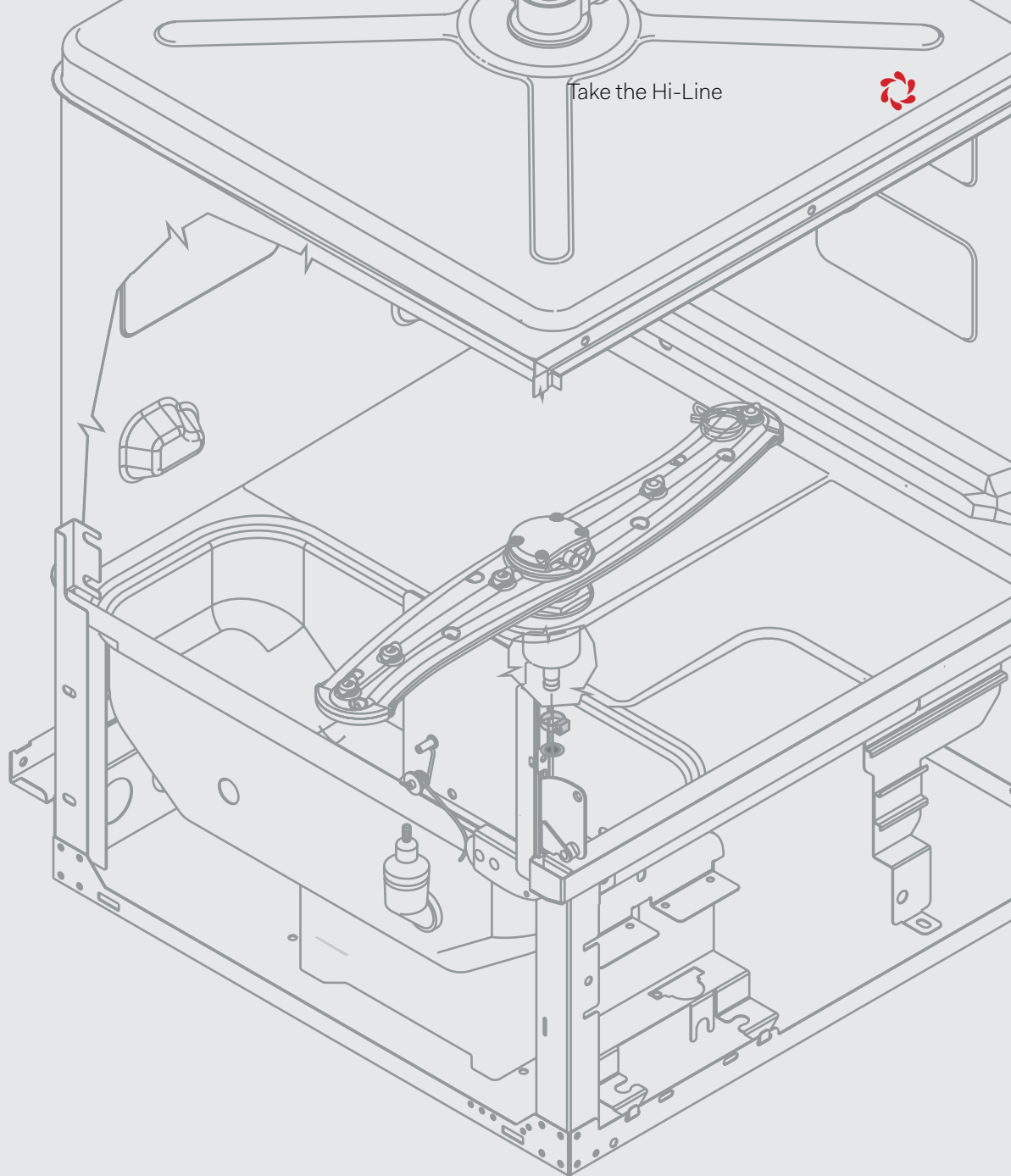


### KEEP UP THE PRESSURE

The RCD (Rinse Control Device) ensures that consistent water pressure is applied during the rinse phase. The combination of an atmospheric boiler and rinse booster pump in the RCD maintains a constant temperature throughout the entire rinse cycle.

### PURE WATER, CLEAR RESULTS

The reverse osmosis water demineralization systems and water softener features act to reduce water hardness and mineral content. This contributes both to brilliantly clean, stain- and streak-free glasses, crockery and cutlery, while also extending the lifespan of the unit.



RESEARCH & DEVELOPMENT

## A CONTINUOUS CYCLE OF IMPROVEMENT



We have a responsibility to push ourselves to improve. Every detail of Comenda equipment undergoes ongoing scrutiny, testing and refinement.

Through our Research & Development team and certified on-site lab we uphold rigorous scientific principles to develop proven solutions. We draw on the expertise of multidisciplinary engineers and steel industry professionals along with an extensive network of sales managers and distributors who clearly understand client challenges to ensure our equipment performs to the highest calibre.

Teamed with our ongoing customer consultation we can directly address specific issues. That approach may exceed common expectations in this industry, but it demonstrates our commitment to providing superior client service and a stronger overall relationship.



COMPANY

## **COLLABORATIVELY COMENDA**

Just as you are in the business of serving people, we're in the profession of serving you.

Our development since 1963 as a company has always championed exceptional performance, cost containment and highly energy efficient design. Close, active consultation also ensures that we generate the perfect solution for our clients. That involves understanding the challenges our clients face on a daily basis and helping them to meet their objectives.

That's the Comenda difference and it carries on through our commitment to ongoing service and support.

We may be just one component of your overall success, but we always aim to be at the heart of your operation.









PRODUCTS SPECIFICATION

# TAKE THE HI-LINE

**HB** Glasswashers

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HB 34                      HB 35 R  
 HB 34 R                  HB 35 RA  
 HB 34 A                  HB 35 RO

**HF** Undercounter units

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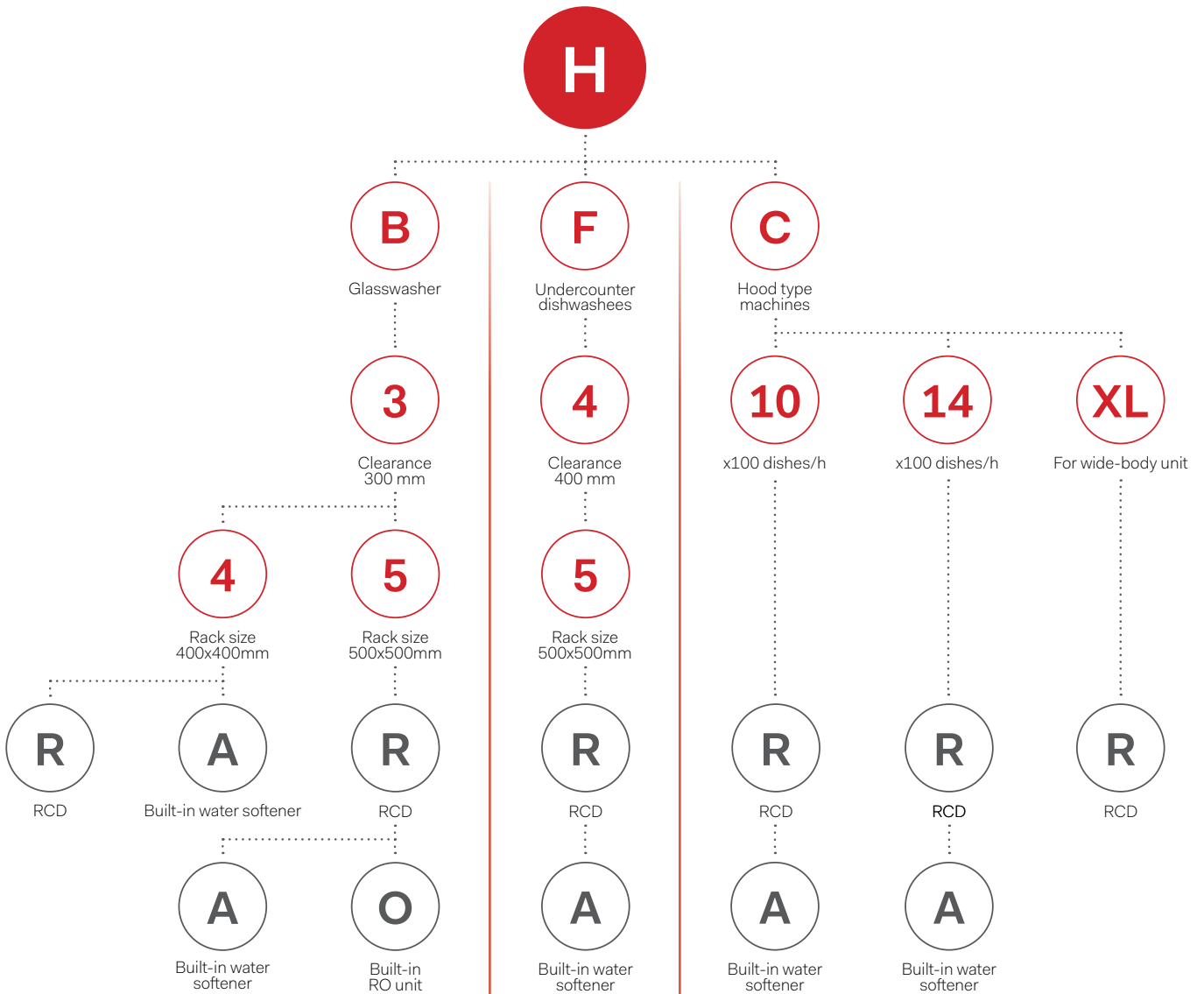
HF 45 R  
 HF 45 RA

**HC** Pass through units

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HC10 R    HC 14 R    HC XL R  
 HC10 RA    HC 14 RA

## PRODUCT NOMENCLATURE





# HB

## Glasswashers

### DIMENSIONAL DATA

	EXTERNAL DIMENSIONS (LxDxH mm)	RACK (mm)	CLEARANCE** (mm)	NET WEIGHT (Kg)
HB34 HB34 R HB34 A	480x530x715	400x400	270	49
HB35 R HB35 RA	600x600x720	500x500	300	65
HB35 RO	600x600x850			

### TECHNICAL DATA

	POWER SUPPLY (V)	MAX OUTPUT*** (rack/h)	RINSE WATER CONSUMPTION (l)	BOOSTER CAPACITY (l)
HB34 HB34 R HB34 A	Multipower 230V ~ 50Hz 230V 3 ~ 50Hz 400V 3N ~ 50Hz	40	2,5	6
HB35 R HB35 RA		40 / 60****	2,5	7
HB35 RO		20*		

	TANK HEATHER (kW)	BOOSTER HEATHER (kW)	WASH PUMP (kW)	INSTALLED LOAD (kW)	TANK CAPACITY (l)
HB34 HB34 R HB34 A	2	5	0,26	5,25	12
HB35 R HB35 RA	1	5 / 7****	0,7	5,7 / 7,7****	10
HB35 RO		7	0,77	7,7	

### WASH PROGRAMS LENGHT (sec)

	FAST	GLASSES DIN10511	DISHES DIN10510	INTENSIVE	ECO 2
HB34 HB34 R HB34 A	90	90	120	240	240
HB35 R HB35 RA	90	90	120	240	240
HB35 RO					

### OPTIONAL

	HB34 R	HB34 R	HB34 A	HB35 R	HB35 RA	HB35 RO
STAINLESS STEEL WASH AND RINSE ARMS	•	•	•	•	•	•
FRC HEAT RECOVERY UNIT AND STEAM CONDENSING UNIT	○	○	○	•	•	○
USB AND WI-FI CONNECTIVITY	•	•	•	•	•	•

- Double skin body, stainless steel execution AISI 304
- Deep drawn double skin insulated counterbalanced door
- Single piece deep drawn tank with multiple filtering system (collection filter and micro-filter) with presence indicator (model HB35 only) and rack sliding guides
- Soft start
- Self-cleaning cycle at unit switch-off
- Atmospheric RCD booster (models HB34 R, HB35 R, HB35 R and HB35RO)
- Self-draining wash pump
- Built in HR drain pump
- Electronic adjustment of the detergent and rinse aid dispensers

\* Machine connected to max 25 °C incoming water temperature.

\*\* Maximum passage height rack included.

\*\*\* The theoretical output refers to the unit connected to 55 °C incoming water temperature and max total installed power.

\*\*\*\* Optional. 60 racks/h max output with 7 kW boiler heating element





# HF

## Undercounter units

### DIMENSIONAL DATA

	EXTERNAL DIMENSIONS (LxDxH mm)	RACK (mm)	CLEARANCE** (mm)	NET WEIGHT (Kg)
HF45 R HF45 RA	600x600x820	500x500	400	70

### TECHNICAL DATA

	POWER SUPPLY (V)	MAX OUTPUT*** (rack/h)	RINSE WATER CONSUMPTION (l)	BOOSTER CAPACITY (l)
HF45 R HF45 RA	Multipower 230V ~ 50Hz 230V 3 ~ 50Hz 400V 3N ~ 50Hz	40 / 60****	2,5	8

	TANK HEATHER (kW)	BOOSTER HEATHER (kW)	WASH PUMP (kW)	INSTALLED LOAD (kW)	TANK CAPACITY (l)
HF45 R HF45 RA	1	5 / 7****	0,7	5,7 / 7,7****	10

### WASH PROGRAMS LENGHT (sec)

	FAST	GLASSES DIN10511	DISHES DIN10510	INTENSIVE	ECO 2
HF45 R HF45 RA	90	90	120	240	240

### OPTIONAL

	HF45 R	HF45 RA
WRIS®2 STAINLESS STEEL WASH AND RINSE ARMS	•	•
FRC HEAT RECOVERY UNIT AND STEAM CONDENSING UNIT	•	•
USB AND WI-FI CONNECTIVITY	•	•
BASE STAND C/W DOOR AND ADJUSTABLE FEET	•	•



- Double skin body, stainless steel execution AISI 304
- Deep drawn double skin insulated counterbalanced door
- Single piece deep drawn tank with multiple filtering system (pump suction, collection filter and micro-filter) with presence indicator and rack sliding guides
- Soft start
- Self-cleaning cycle at unit switch-off
- Atmospheric RCD booster
- Self-draining wash pump
- Built in HR drain pump
- Electronic adjustment of the detergent and rinse aid dispensers

\*\* Maximum passage height rack included.

\*\*\* The theoretical output refers to the unit connected to 55 °C incoming water temperature and max total installed power.

\*\*\*\* Optional. 60 racks/h max output with 7 kW boiler heating element.



# HC

## Pass through units



Stainless steel wash and rinse arms  
Standard



### DIMENSIONAL DATA

	EXTERNAL DIMENSIONS (LxDxH mm)	RACK (mm)	CLEARANCE** (mm)	NET WEIGHT (Kg)
HC10 R HC10 RA	624x740x1537	500x500	440	118
HC14 R HC14 RA				128
HCXL R	724x740x1637	600x500	530	140

### TECHNICAL DATA

	POWER SUPPLY (V)	MAX OUTPUT*** (rack/h)	RINSE WATER CONSUMPTION (l)	BOOSTER CAPACITY (l)
HC10 R HC10 RA	Multipower 230V 3 ~ 50Hz 400V 3N ~ 50Hz	55	2,8	8
HC14 R HC14 RA		75		
HCXL R				

	TANK HEATHER (kW)	BOOSTER HEATHER (kW)	WASH PUMP (kW)	INSTALLED LOAD (kW)	TANK CAPACITY (l)
HC10 R HC10 RA	3	9	1,1	10,1	42
HC14 R HC14 RA			1,5	10,5	
HCXL R			2,2	11,2	

### WASH PROGRAMS LENGHT (sec)

	FAST	GLASSES DIN10511	DISHES DIN10510	INTENSIVE	ECO 2
HC10 R HC10 RA	65	90	120	240	240
HC14 R HC14 RA	47	90	120	240	240
HCXL R					

### OPTIONAL

	HC10 R	HC10 RA	HC14 R	HC14 RA	HCXL R
CRC2 HEAT RECOVERY UNIT AND STEAM CONDENSER	•	•	•	•	•
DOUBLE SKIN INSULATED HOOD	•	•	•	•	•
STRAIGHT AND CORNER CONFIGURATION	•	•	•	•	•
COLD WATER FEED	•	•	•	•	•
USB AND WI-FI CONNECTIVITY	•	•	•	•	•

- Single skin body, stainless steel execution AISI 304
- Single piece deep drawn tank with multiple filtering system (pump suction, collection filter and micro-filter) with presence indicator
- Upper and lower stainless steel wash and rinse arms
- Self draining wash pump
- Hood activated cycle start and manual cycle start
- Removable rack holder
- Self-cleaning cycle at unit switch-off
- Upper control panel (on-top of the hood)
- Atmospheric RCD booster
- Self draining wash pump
- Built in HR drain pump
- Electronic adjustment of the detergent and rinse aid dispensers

\*\* Maximum passage height rack included.

\*\*\* The theoretical output refers to the unit connected to 55 °C incoming water temperature and max total installed power.

## CONTACT



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## CONCEPT & ART DIRECTION

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## THANKS TO

**Pasabahce**  
for providing the glasses







an Ali Group Company



The Spirit of Excellence