

NE3

CONVEYOR DISHWASHER

High productivity, minimal consumption.





Imagine achieving maximum efficiency while reducing your utility costs.

Imagine washing large volumes at high speed but with perfectly hygienic results.

Imagine finding a tailor-made solution that is both cost-conscious and cares for the environment.

Discover how all this can come true with the new series of NE3 conveyor dishwashers.

COMENDA



5 GOOD REASONS TO CHOOSE THE NEW NE3 SERIES.

1 UTILITY COSTS

Comenda's exclusive patented Multirinse® system minimises the consumption of water, energy, detergent and rinse aid and boosts saving on utility costs.

Because it reduces consumption, it's a win-win situation for you and the environment.

2 PRODUCTIVITY

The new NE3 series is designed to handle large quantities, washing up to 11,000 dishes an hour. Furthermore it reduces consumption by controlling the speed automatically. Thanks to its innovative technology NE3 automatically selects the conveyor speed depending on the work load, reducing the utility costs to minimum.

Because it offers high performance and helps you manage your work better.

3 HYGIENE

The NE3 series always guarantees the highest standard of hygiene, regardless of the workload and the speed selected. Furthermore Comenda is also focused on ensuring the maximum hygiene of the machine itself. NE3 is engineered to minimize the cleaning operations for the staff at the end of each working shift.

Because it ensures excellent hygiene and is easy to clean.

4 SAFETY

The new NE3 series cares about the safety and well-being of the operators. It is extremely easy to use and maintain. It is practical to load and unload, as well as to monitor and clean.

Because it cares for the operators and it is easy and safe to operate.

5 QUALITY

By choosing the new NE3, you're choosing the quality, experience and reliability of Comenda. Furthermore the quality of the machines is certified as the company boasts the ISO 9001:2008 certification and ISO 14001:2004 environmental certification.

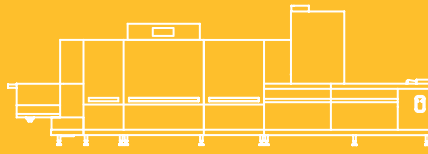
Because it guarantees that everything works to perfection.

NE3 SERIES:
RESULTS
THAT MATTER.



NE3 SERIES

NE31-P6
6200 mm



NE32-P9
7400 mm



NE33-P12
8600 mm



33 DISHES

1 m

HIGH PRODUCTIVITY

UP TO

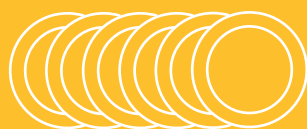
11,000
dishes/hour



SPEED 1



SPEED 3



+50%

LOWER CONSUMPTION

RINSE
WATER



33L = 1000 DISHES



TRADITIONAL SYSTEM



MULTIRINSE®

UP TO

-75% WATER

SAVING



TRADITIONAL
SYSTEM



MULTIRINSE®

-50%

COSTS



1ST YEAR



2ND YEAR



3RD YEAR



4TH YEAR

PAYBACK ON INVESTMENT



DESIGNED FOR LARGE FOODSERVICE OPERATIONS.

Developed and designed for heavy and continuous workloads, the NE3 series is the ideal solution for large scale canteens, hospitals, hotels and inflight catering.



RESTAURANTS



CANTEENS



HOSPITALS

Sant Pau Hospital, Barcelona

TAILOR-MADE SOLUTIONS TO MATCH AVAILABLE SPACE AND REQUIREMENTS.

Thanks to its flexibility, the new NE3 series can be installed in a variety of different configurations and meet any requirement in terms of space, workload and performance.

It is available in 6 basic versions, ranging from the simplest, with usable washing dimensions of 620 x h 430 mm, to XL models with usable washing dimensions of 820 x h 430 mm.

SOLUTIONS BASED ON OUR EXPERIENCE.

More than just high quality equipment. Comenda offers a team of experienced consultants in warewashing able to examine your requirements and support you in developing the best solution for you.

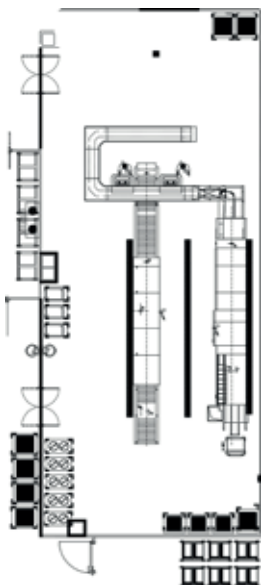
HOSPITAL

Requirements

600-800 covers, 3 times a day.

Solution

The NE3 integrates with the LVP to create a complete and fully automated hospital system. The lowered entry section is ergonomically designed to allow 4 operators to work simultaneously for quicker operations.



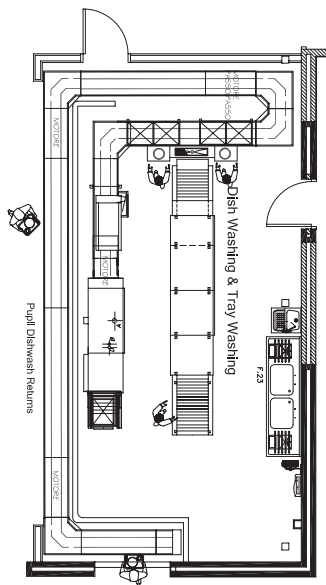
UNIVERSITY CANTEEN

Requirements

900-1000 covers, once a day.

Solution

The NE3 is a compact and efficient solution for canteens with an intense workload at peak times. This configuration includes a rack conveyor machine for glasses, a tray-washer and an automatic magnetic cutlery collector.



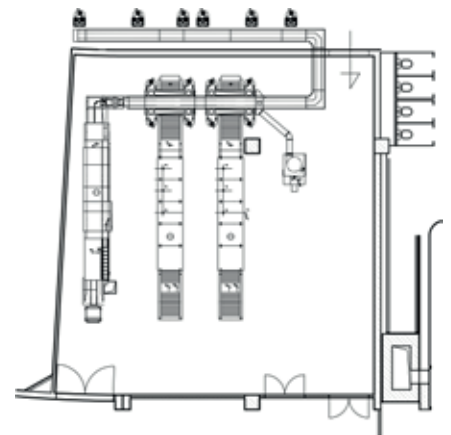
COMPANY CANTEEN

Requirements

Up to 1500 covers, one service a day.

Solution

NE3 ensures maximum cleaning in a short time. The configuration consists of 2 dedicated NE3 dish washers - ensuring high productivity - and a tray washer with a separate cutlery track. Thanks to the lowered entry sections, the number of operators can be doubled for quicker operations.



A wide range of belt conveyors is available to suit heated trays as well as trays of all kinds, pots, pans and utensils.

DISCOVER THE NEW **NE3**

1

LOADING

Load section

Providing a loading height of 900 mm, it is designed for maximum ergonomics and allows loading operations to be performed quickly and conveniently.

Fitted with removable double filters.

2

PREWASH

Automatic soil removal from dishes, no manual prewash required.

Water jets at a max temperature of 43°C prevent food particles to be baked on the crockery.

DHM (optional)

Automatic prescrap section c/w extractable drawer filtering system.

3

APWS

(Automatic Proportional Wash System)

APWS

APWS automatically controls the energy consumption on the base of the speed selected.

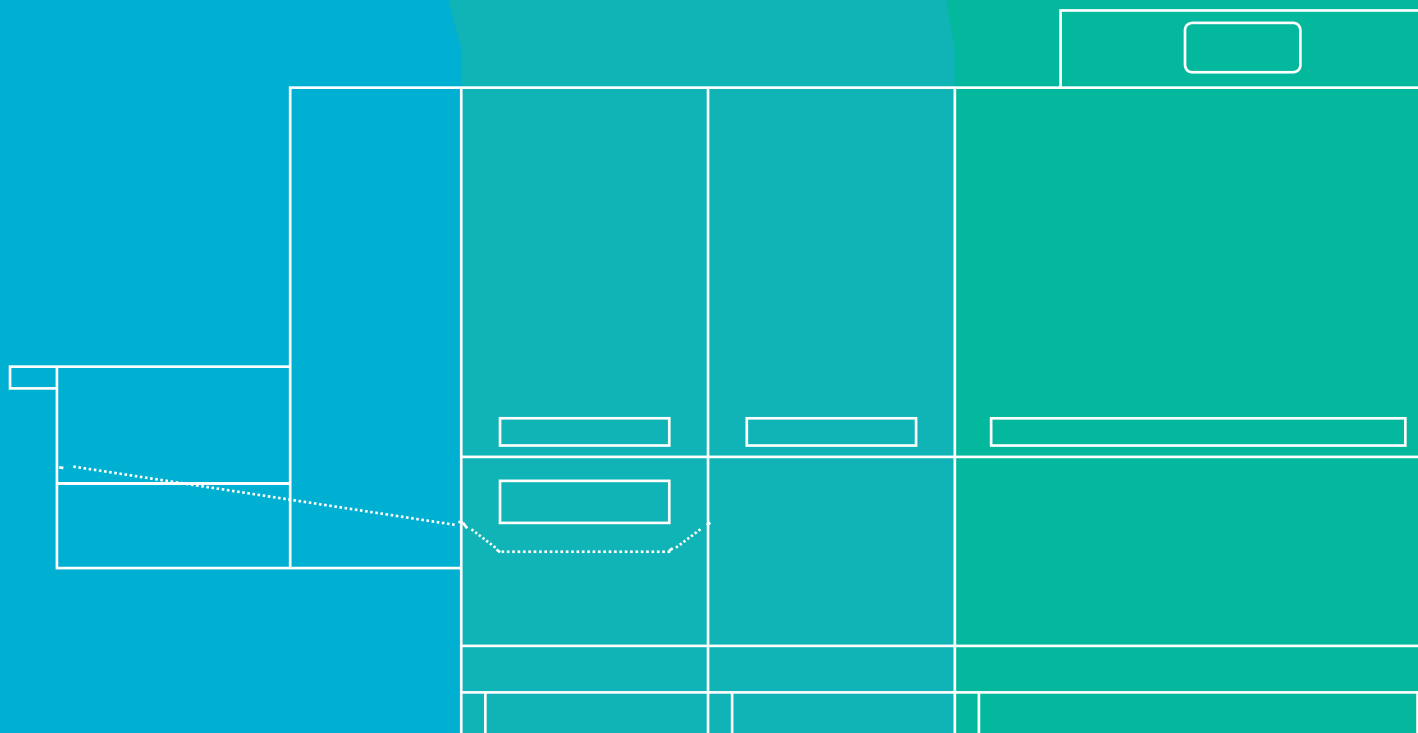
Intensive upper lower and side wash with 52 jets and 24 additional jets in case of heavy soiled dishes and high output requirements.

TECH+ Control panel

Simple and accurate, the TECH+ backlit control panel allows the water and energy consumption to be monitored at all times.

E4 Touch electronics (optional)

A state-of-the-art dialogue panel is available on request.



4

MULTIRINSE®

Multirinse®

Comenda's patented revolutionary multistage rinse module ensures minimal water consumption: just 33 ml/dish.

Choose the Multirinse® technology for a massive reduction in water, energy, detergent and rinse aid consumption.

RCD (optional) Rinse Control Device

APRS®

The APRS® (Automatic Proportional Rinse System) automatically controls the rinse water consumption based on conveyor speed.

5

BLOWER DRYER

ARC (blower dryer with integrated heat recovery unit) optimises the flow of hot and humid air produced during operations and recycles it for quicker drying.

6

UNLOADING

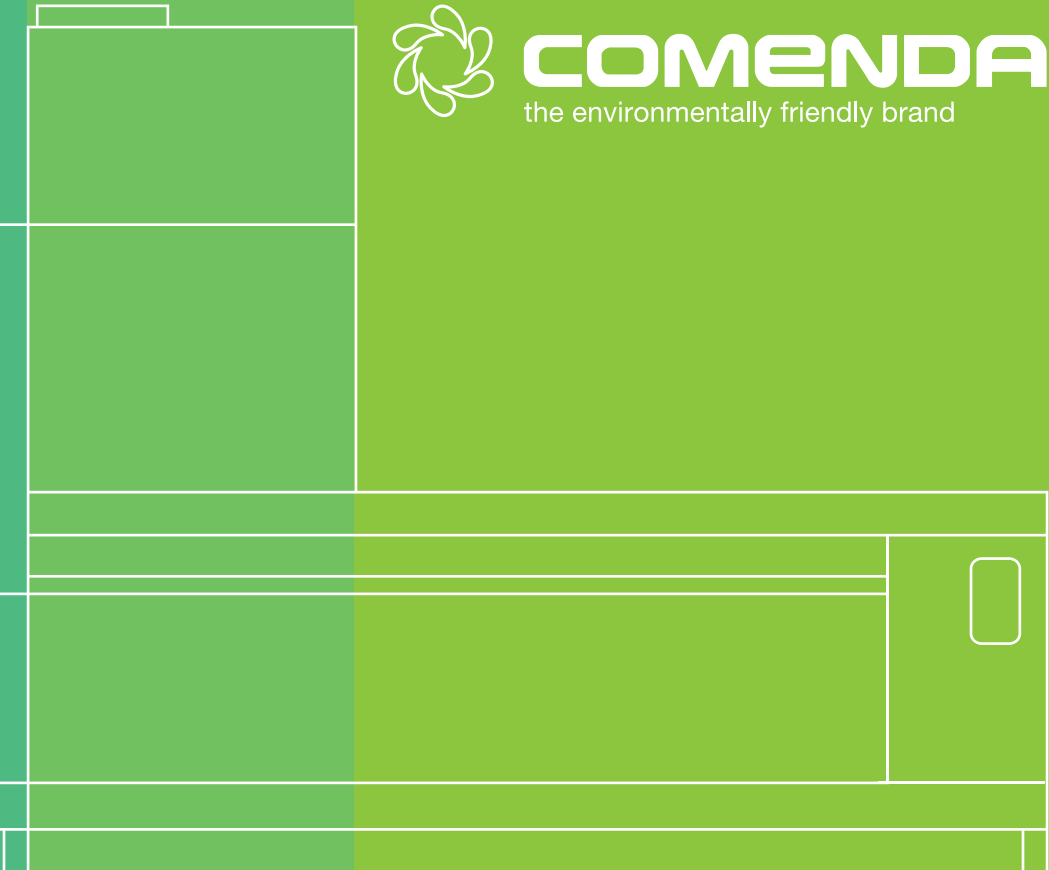
Unload section

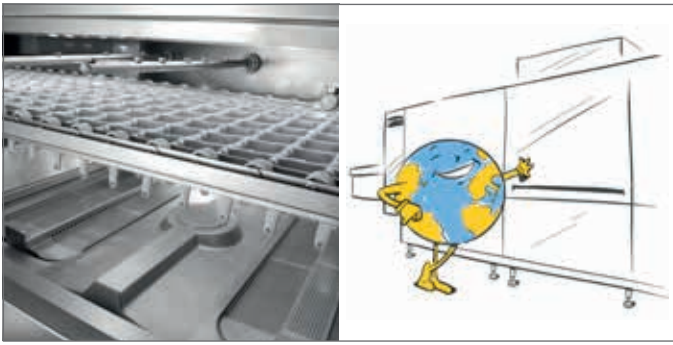
Can vary in length depending on requirements. It is equipped with limit switches to stop the conveyor automatically.



COMENDA

the environmentally friendly brand





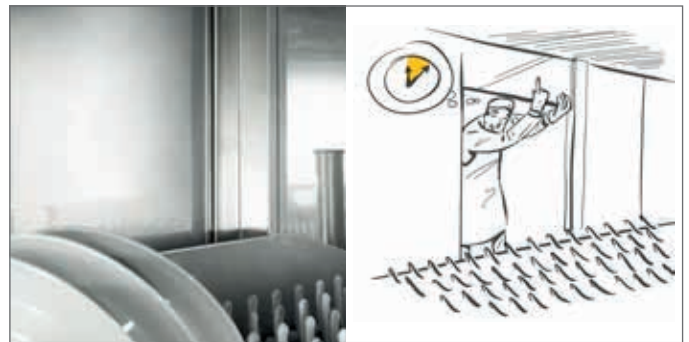
MULTIRINSE® Revolutionary multistage rinse module



APRS® Automatic Proportional Rinse System

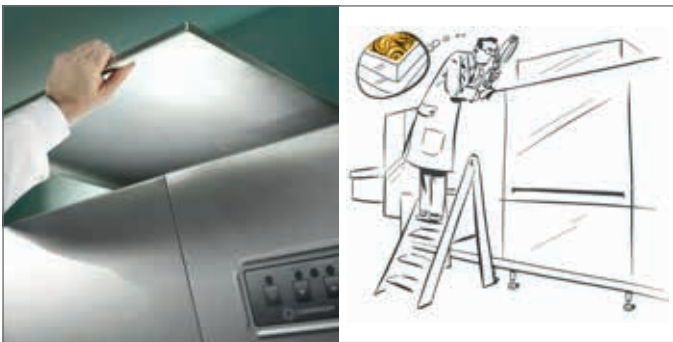


MOULDED TANKS WITH NO CORNERS



SMOOTH INTERNAL DOORS

Free of dirt and object traps



INSPECTION CHANNEL ABOVE THE MACHINE



HPS EASY

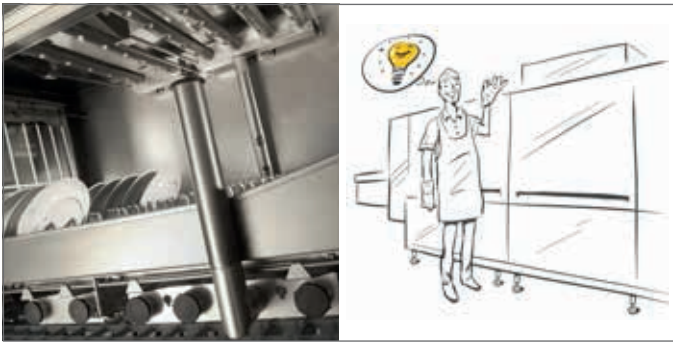
Display for time, water and energy consumption



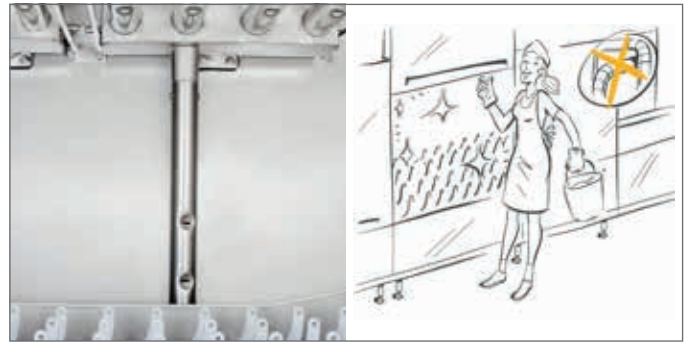
AUTOTIMER



RAH Rinse Aid Homogenizer



APWS Automatic Proportional Wash System



PIPEWORK RUNS OUTSIDE THE WASHING CHAMBER No hidden areas



COUNTERBALANCED DOORS
External springs



DOOR LOCKING SAFETY HOOK



EOR Emergency Over Ride

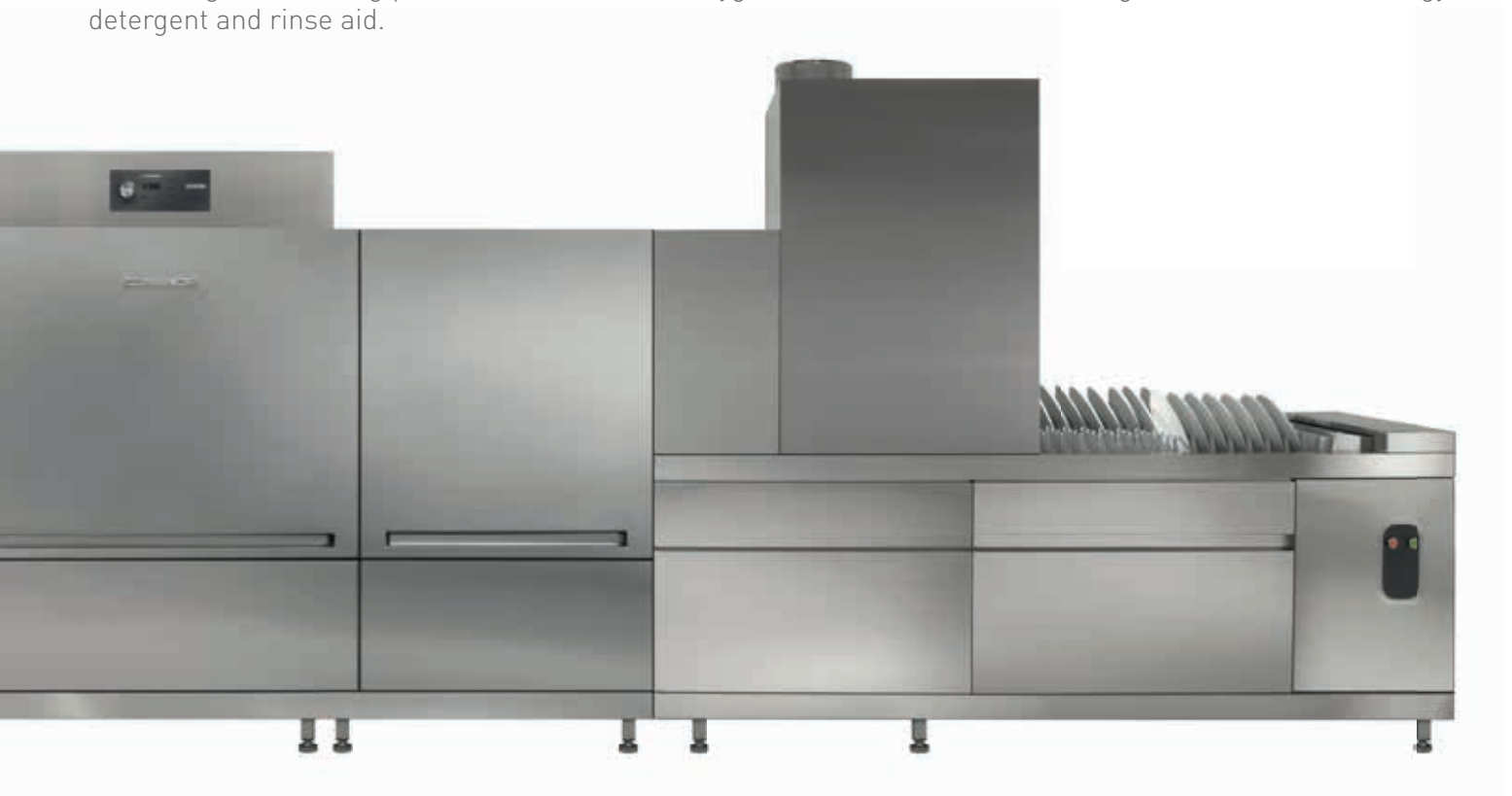


OPTIONAL ▶

NE3

GREATNESS IN THE SMALLEST DETAILS.

The NE3 series has been designed and built by paying the utmost attention to the technical details, to make your job easy, efficient and safe. Furthermore it uses numerous advanced technologies that provide major benefits: great cleaning performance, maximum hygiene and a considerable saving on labour, water, energy, detergent and rinse aid.





HPS EASY PLUS

HACCP and consumption data



E4 TOUCH CONTROLS



TANK SANITISING SYSTEM



SANITISING SYSTEM FOR STAINLESS STEEL PUMPS



ARC Blower dryer with integrated heat recovery unit

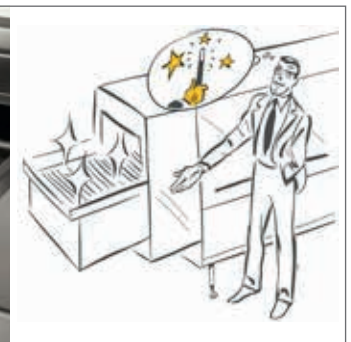


WP9 series of Heat Pumps



HINGED DOORS

Available for premises with low ceilings



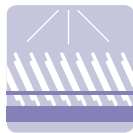
DHM Automatic prescrap section c/w extractable drawer filtering system

AT THE HEART OF COMENDA'S EXCLUSIVE TECHNOLOGY.

MULTIRINSE® EXCLUSIVE PATENT FOR MAXIMUM SAVINGS.

The Multirinse® represents a true revolution in warewashing and considerably reduces the rinse water consumption by up to 50% compared to the average for dishwashers currently on the market. **The record set by the new NE3 is unbeatable: 33 litres per 1000 dishes!**

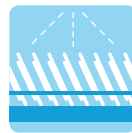
With its multistage technology, Comenda creates a new, reduced PH rinsing area with 2 active tanks separated by a draining area, where the clean water is reused as much as three times over. **This allows water to be saved and consequently detergent and rinse aid consumption to be reduced as well.**



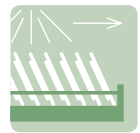
In the pre-rinse area the majority of detergent is removed.



The water containing the detergent trickles away during the draining stage.



The dishes are delivered to the Ecorinse+ jets virtually detergent free.



At the final rinse stage dishes are already clean and rinse aid is added to assist the drying process.

WP HEAT PUMP MAKES A REAL CONTRIBUTION TO SAVING ENERGY.

The heat pump allows the heat released by the machine to be absorbed. This considerably reduces the thermal load because the cooled and dehumidified air is returned to the room, thus **improving environmental conditions** in the warewashing area.

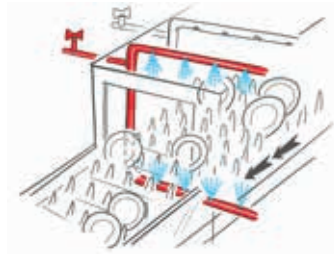
Two pump models are available for different power requirements: WP9.2 – dual action pump to pre-heat rinse water and one wash tank -; WP9.3 – triple action pump to pre-heat rinse water and two wash tanks.

The heat pumps allow **savings of up to 57% to be achieved in the energy normally used to heat the water during use.**

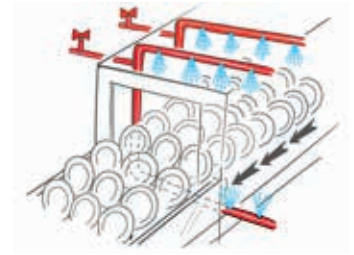
PRS[®] OPTIMISES WATER CONSUMPTION BASED ON SPEED.*

The exclusive PRS[®] (Proportional Rinse System) system allows rinse water consumption to be managed automatically based on conveyor speed.

By reducing the speed, **you can reduce consumption of water, energy, detergent and rinse aid by 33%.**



PRS[®] Low Speed



PRS[®] High Speed

PWS PROPORTIONAL WASH SYSTEM DIFFERENT SPEEDS FOR DIFFERENT REQUIREMENTS*

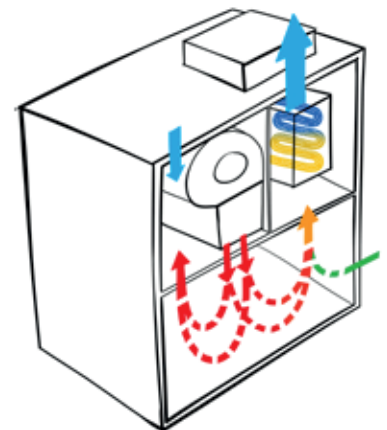
The new PWS washing process sets the water flow based on the speed of the conveyor. The operator can choose between **3 different speeds, optimising consumption and customising work cycles.**



***With the automatic dish counter, PRS[®] and PWS become APRS[®] and APWS. The automatic version manages the speed of the conveyor belt optimizing water, energy, detergents and rinse agent. APRS[®] and APWS are standard equipment on NE3.**

ARC SYSTEM RECOVERS HEAT, IMPROVES THE ENVIRONMENT AND REDUCES COSTS.

Comenda offers the ARC (drying with heat recovery) system for the NE3 series: it optimises the flow of hot and humid air, **creating a better working environment and saving energy.**



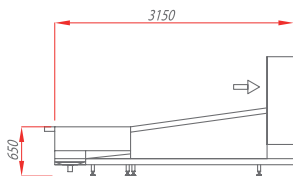
NE3 SERIES TECHNICAL DATA

		NE31-P6	NE31-P9	NE31-P12	NE32-P9	NE32-P12	NE33-P12
Capacity according to DIN 10510 (2 nd speed) Two-minute contact time	Dishes per hour	3050	3350	3650	4250	4550	5450
Maximum capacity (3 rd speed)	Dishes per hour	4118	4523	4928	5738	6143	7358
Capacity at 1 st speed	Dishes per hour	2745	3015	3285	3825	4095	4905
APRS® rinse water consumption (1 st and 2 nd speeds)	Litres per hour	92	101	110	128	137	164
APRS® rinse water consumption (3 rd speed)	Litres per hour	137	151	164	191	205	245
Tank capacity	Litres	208	228	248	303	323	443
Total length (drying on unloading bench)	mm	6200	6500	6800	7400	7700	8600
Total installed load with ARC12 WP 15°C water connection	kW	30,12*	32,82*	34,82*	42,54**	43,54**	56,84**
Hourly energy consumption (e.g. 80% of use)	kWh/hour	24,10*	26,26*	27,86*	34,03**	34,83**	45,47**

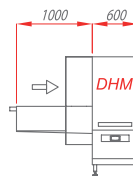
* WP9.2 ** WP9.3

The chart shows the full range of NE3 flight dishwashers including accessories selected to optimize energy saving and installed power. We reserve the right to modify technical features, pictures and graphics.

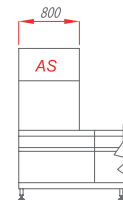
ACCESSORIES



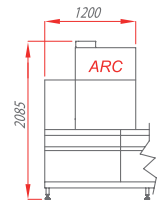
RIB



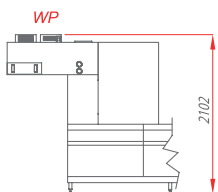
DHM



AS



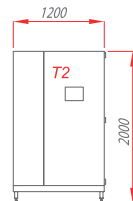
ARC



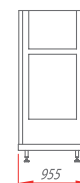
WP



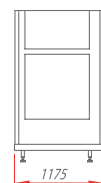
T1



T2

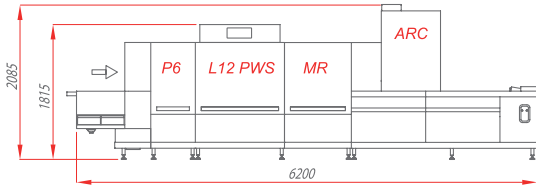


T1 and T2 - NE3 (cross section)

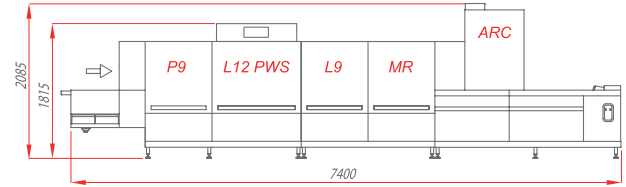


T1 and T2 - NE3XL (cross section)

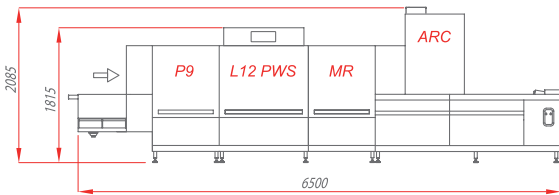
NE31-P6



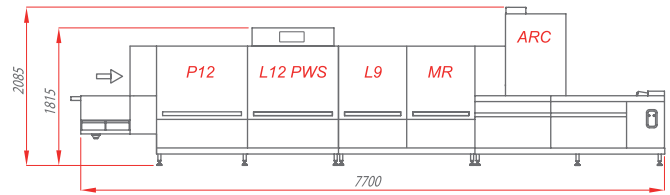
NE32-P9



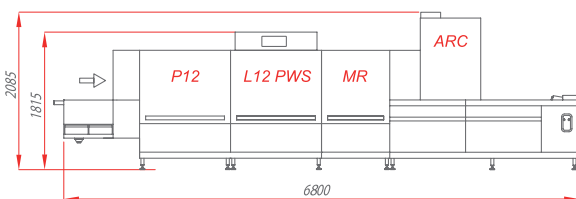
NE31-P9



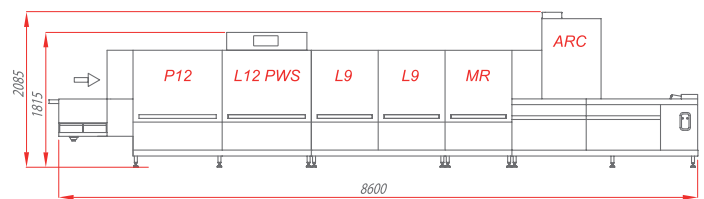
NE32-P12



NE31-P12

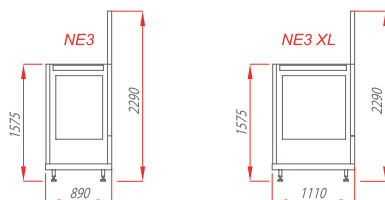


NE33-P12



CROSS SECTION AND DOOR OPENING

WORKING DIMENSIONS
 NE3 620 x h 430 mm
 NE3XL 840 x h 430 mm





COMENDA, A HISTORY IN TECHNOLOGICAL INNOVATION

It all begins with hygiene. Because, whether in a restaurant, canteen, bar or hospital kitchen, the success of a meal always starts with a clean dish. Comenda - a leading manufacturer of professional warewashing - is fully aware of it and has offered **reliable, efficient and innovative washing solutions for over 50 years.**

Committed to innovation, Comenda is constantly seeking new solutions and technologies. Proud of its **“Made in Italy”** identity, Comenda manufactures and markets worldwide more than 200 dishwashing solutions. From small cup and glass washers for bars to large, automated systems for restaurants, hospitals, canteens and inflight catering.

Comenda machines are completely versatile and modular, allowing the right solution to be created for every space and operating requirements.

Founded in 1963, Comenda is the parent company of the **Ali Group**, a global leader in the hospitality and catering market.



ECO2: ECONOMICAL AND ENVIRONMENTALLY- FRIENDLY SOLUTIONS.

Comenda - the **environmentally-friendly brand** - has constantly invested in R&D to offer innovative products that are both efficient and green. This has resulted in the ECO2 program, which develops solutions to provide excellent performance, maximum hygiene and better working conditions, with a close eye on protecting the environment

The ECO2 attitude has led to state-of-the-art solutions - as the revolutionary Multirinse® system, the exclusive APRS® and the APWS module, just to quote the latest - that make Comenda dishwashers truly unique, with technologies developed to guarantee maximum efficiency whilst reducing consumptions and utility costs.

www.comendaeco2.eu



CLOSE TO YOU THROUGH TECHNOLOGY.

FOCUSED ON YOUR NEEDS.

Comenda is always by your side with a competent team of sales consultants and designers, as well as factory-trained engineers and the latest in technology to provide an effective and immediate solution to your needs.

INFORMATION AND SPARE PARTS JUST ONE CLICK AWAY 24/7.

Comenda has created the **Comenda Library** platform, a dedicated area in the Comenda website www.comenda.eu.

User manuals, exploded views, technical bulletins, wiring, hydraulic and installation diagrams can be accessed and downloaded 24/7 for a just on time technical support. Furthermore, an intuitive and accurate spare part ordering system is integrated in the platform for the best in after sales support.

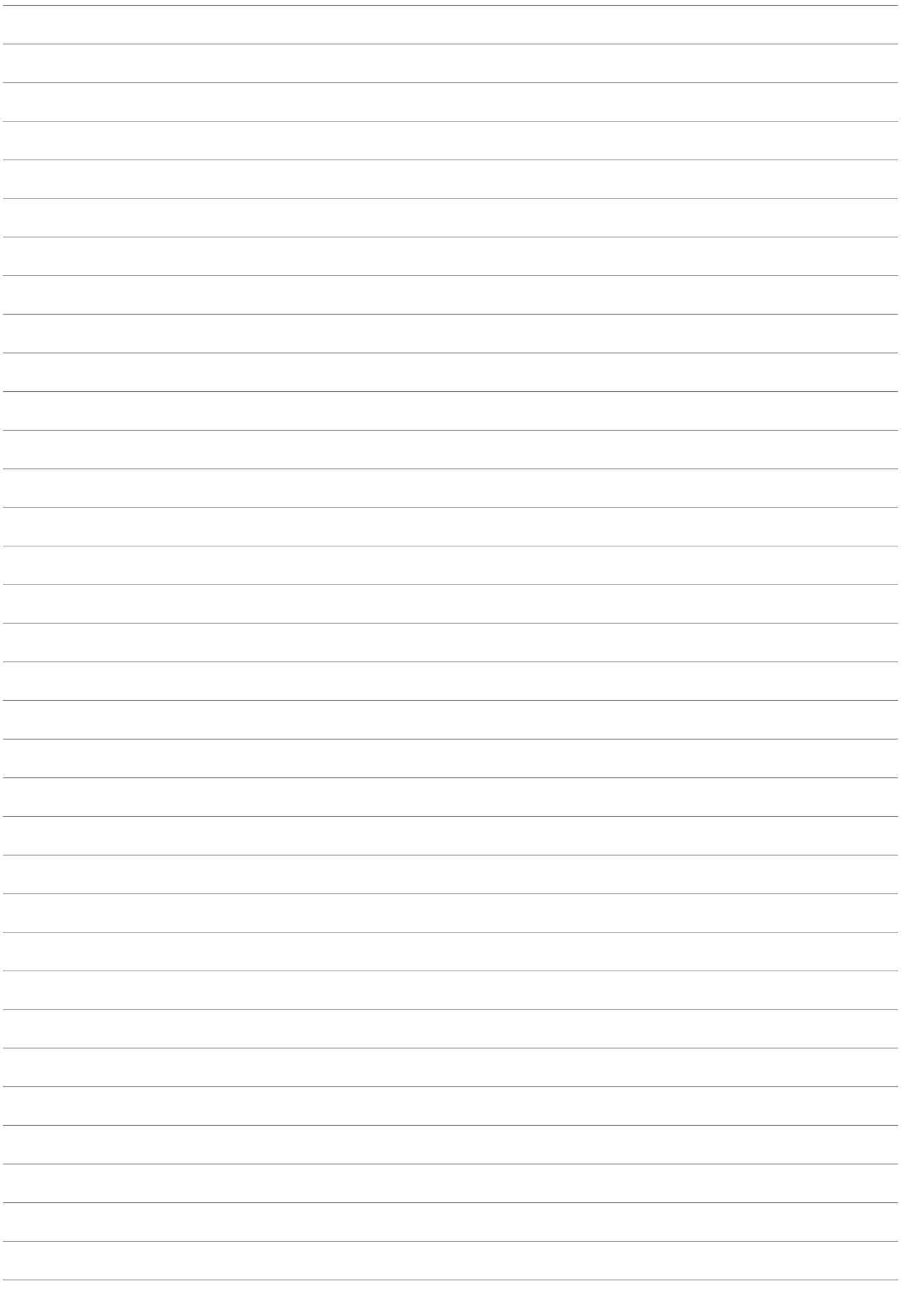
EVERYTHING YOU NEED IN AN APP.

Download the **Comenda Parts App*** on your smartphone and tablet and you'll be able to access the complete and up-to-date technical documentation and select correct spare parts just by scanning the unique **QR Code** on each of our machine's plate label.



* available for iOS and Android devices.







Cod. 900915EN 0915 - The manufacturer reserves the right to make changes to the technical characteristics of the product. Photos and graphics are not binding.



COMENDA Ali S.p.A. | Via Galileo Galilei, 8 | 20060 | Cassina de' Pecchi (MI) - Italy
Tel +39 02 95228.1 | Fax + 39 02 9521510 | sales@comenda.eu | www.comenda.eu



Certified Company

Comenda is a company of 