

# NE1

## CONVEYOR DISHWASHER

Maximum efficiency in a compact format.



COMENDA





# 5 GOOD REASONS TO CHOOSE THE NEW NE1 SERIES.

## 1 COMPACTNESS

Smaller and simpler, NE1 series dishwashers are perfectly suited to small spaces with heavy workloads. Requiring less space and handling, they are the practical alternative to conveyor systems. The NE1 series also guarantees maximum hygiene and shorter wash times.

**Because excellent results are guaranteed where space is limited.**

## 2 PRODUCTIVITY

The NE1 series is designed for busy catering establishments and can wash up to 4,500 dishes/hour.

**Because it ensures good performance with a short wash time.**

## 3 HYGIENE

The NE1 series always guarantees the maximum degree of dish hygiene. Furthermore, because of their structural features, NE1 conveyor dishwashers are easy to clean and require less labour at the end of the day.

**Because it ensures perfect hygiene and is easy to clean.**

## 4 SAFETY

Comenda guarantees extreme ease of use and maintenance. The NE1 is practical to load and unload, as well as to clean and check.

**Because all operations are simple and safe.**

## 5 QUALITY

By choosing the new NE1, you're choosing the quality, experience and reliability of the Comenda brand. 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 gives you a guarantee that everything is done in full compliance with the regulations.**

**NE1 SERIES:**  
RESULTS THAT COUNT.



# NE1 SERIES

NE1  
**4200mm**



NE1-P6  
**4800mm**



**33 DISHES**

1 m

## PRODUCTIVITY

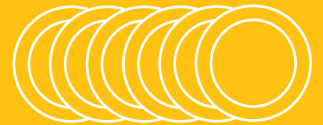
UP TO  
**4,500**  
dishes/hour



SPEED 1



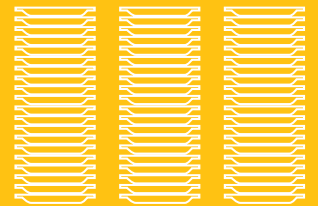
SPEED 2



**+35%**

SMALL  
FOOTPRINT

# HIGH PRODUCTIVITY



## SAVING

# INITIAL INVESTMENT

# LOW



**= LESS MANUAL LABOUR**

# DISCOVER THE NEW NE1.

To make the work warewashing easier, safer and more efficient, Comenda pays maximum attention to all the technical details.





### MOULDED TANKS WITH NO CORNERS



### SMOOTH INTERNAL DOORS

Free of dirt and object traps



### INSPECTION CHANNEL ABOVE THE MACHINE



### PIPEWORK RUNS OUTSIDE THE WASHING CHAMBER

No hidden areas



### COUNTERBALANCED DOORS

External springs



### DOOR LOCKING SAFETY HOOK



### EOR

Emergency Over Ride

### OPTIONAL

**HPS Easy** Water meter and power-on meter

**HPS Easy Plus** HACCP and consumption data

**INTERNAL TANK SANITISING SYSTEM**

**ARC** Blower dryer with integrated heat recovery unit

**HINGED DOORS** Available for premises with low ceilings

**DHM** Automatic prescrapping module

**PRS®** Proportional Rinse System

**APRS®** Automatic Proportional Rinse System

**RCD** Rinse Control Device

**AUTOTIMER**

**RAH** Rinse Aid Homogenizer

**RC** Heat recovery unit and steam condenser

# DESIGNED FOR SMALL SPACES.

Perfect for small spaces and big workloads NE1 series is ideal for canteens and restaurants.



## 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.

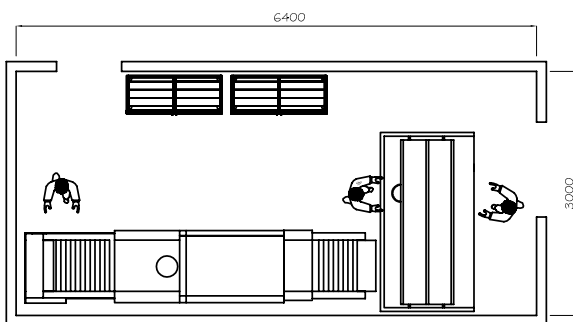
### NE1 ARC BANQUET HALL

#### Requirements

Long service time: 800 covers, constant return of dishes during service (approx. 4 hours).

#### Solution

The NE1 ARC is the smart and compact solution in dish washing for banqueting. Despite being extremely compact in size, NE1 ARC is able to grant consistency and a high output (up to 3,139 dishes/hour\*) while reducing time, labour and utility costs. The use of baskets is limited to cutlery and glasses, which makes loading and unloading extremely easy. The ARC system improves the drying result and, by reducing humidity, ensures a healthier working environment.



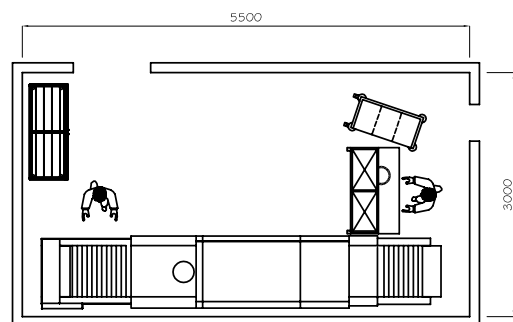
### NE1-P6 ARC FIELD CANTEEN

#### Requirements

1200 covers, 4 meals a day (90 minutes shifts), immediate return of soiled dishes and crockery including trays.

#### Solution

Ideal for small spaces, the NE1-P6 ARC provides high productivity (up to 4,354 dishes/hour\*) with a compact footprint thanks to the additional prewash module. The NE1-P6 ARC is extremely easy to operate with minimal utility costs. The ARC system improves the drying result and, by reducing humidity, ensures a healthier working environment.



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

\*XL version



# AT THE HEART OF COMENDA'S UNIQUE TECHNOLOGY.

Following options available to further enhance the efficiency of NE1 units.

## PRS<sup>®</sup> OPTIMISES WATER CONSUMPTION BASED ON SPEED.

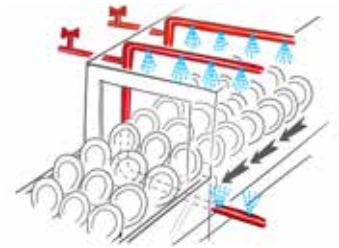
The unique PRS<sup>®</sup> (Proportional Rinse System) allows rinse water consumption to be adjusted based on conveyor speed.

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

**With the automatic dish counter, PRS<sup>®</sup> becomes APRS<sup>®</sup> (Automatic Proportional Rinse System).** With the APRS<sup>®</sup> the dosage of water, energy, detergent and rinse aid is optimised according to the actual workload and the utility costs minimised without compromising on washing results.



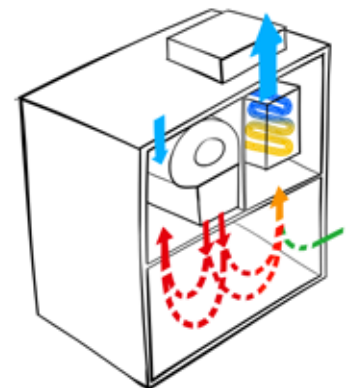
PRS<sup>®</sup> Low speed



PRS<sup>®</sup> High speed

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

Comenda offers the ARC (drying with heat recovery) system for the NE1 series, which optimises the flow of hot and humid air, creating **a better working environment and saving energy.**



# COMENDA, THE FUTURE OF WASHING FOR OVER 50 YEARS.



With the benefit of its experience, Comenda is well aware of professional catering requirements. Proud of its **“Made in Italy”** products, it has crossed all borders to become a leader in Europe and the world, with a wide range of products. From small cup and glass washers for bars to large, automated systems for restaurants, hospitals, canteens and inflight catering, **Comenda currently produces and markets over 200 different solutions.**

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

Committed to innovation, it is constantly developing new products and technologies: with the ECO2 programme, it delivers cutting-edge solutions to save money and the environment.

## ALWAYS CLOSE TO YOU ON ANY MEDIA.

Comenda is always by your side, with **well-trained engineers** and technologies to provide an effective and immediate solution.

- In the private area of the **www.comenda.eu** website, you can find all the technical information and order spare parts.
- By using the app, you can read the machine's **QR Code**, access the technical documentation and manage the supply of spare parts.

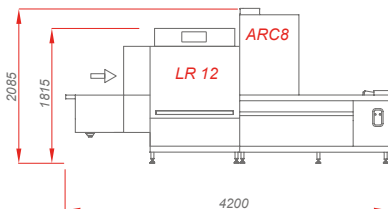


# NE1 SERIES TECHNICAL DATA

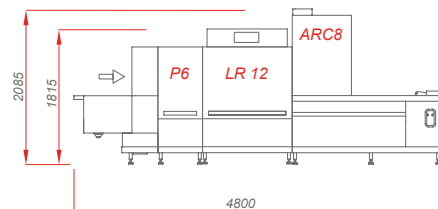
|  |                 | NE1          | NE1-P6       |
|--|-----------------|--------------|--------------|
| Capacity according to DIN 10510 (1st speed)<br>Two-minute contact time | Dishes per hour | <b>1550</b>  | <b>2150</b>  |
| Capacity (2nd speed)   | Dishes per hour | 2093         | 2903         |
| APRS® rinse water consumption (1st speed)                              | Litres per hour | <b>227</b>   | <b>293</b>   |
| APRS® rinse water consumption (2nd speed)                              | Litres per hour | 340          | 440          |
| Tank capacity  | Litres          | 110          | 170          |
| Total length of machine (blower dryer<br>on unloading bench)           | mm              | 4200         | 4800         |
| Total installed load with ARC8 at 15°C<br>water connection             | kW              | 46,38        | 52,88        |
| Energy consumption (e.g. 80% of use)                                   | kWh/hour        | <b>37,10</b> | <b>42,30</b> |

The table shows the full range of NE1 flight dishwashers including accessories selected to optimize energy saving and installed power. We reserve the right to modify technical features, pictures and graphics.

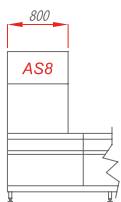
## NE1



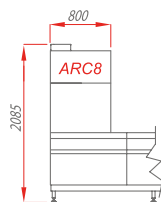
## NE1-P6



## ACCESSORIES



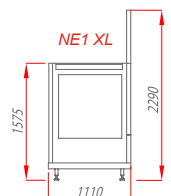
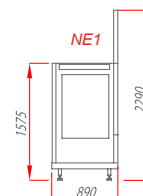
AS8



ARC8

## CROSS SECTION AND DOOR OPENING

**WORKING DIMENSIONS**  
NE1 620 x h 430 mm  
NE1 XL 840 x h 430 mm





Cod. 900916EN 0917 - 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

an Ali Group Company



The Spirit of Excellence