

Linea GE

pot and utensil washers



designed for hygiene

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



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. Total hygiene is possible through Hygiene Plus System, Rinse Control Device and Heat disinfecting solutions, optional in Linea GE models. The re-styled control panel, with new symbols and colours, simplifies operations and maximises product safety.

Linea GE

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 both round and square racks are just some of the benefits of Comenda products, reflecting the attention that the company devotes to its users.

respect for the environment, respect for people

Comenda has made significant progress in limiting consumption, with a focus on sustainability that translates into respect for the environment and respect for people. The Linea GE products keep running costs down by using less water and detergent during the wash cycle and cutting energy consumption. Low energy consumption is also ensured by wash and rinse heaters interlocked to reduce power to a minimum. Silent machine operation and insulated panels ensure pleasant conditions in the workplace.

service at 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.



the range

Linea GE compact washers' reliable and personalised cleaning guarantees total hygiene and satisfies user's specific needs.

Kitchens and cafeterias Perfect cleaning for pots, pans, containers and bowls of any shape and size.

Bakeries and ice cream parlours The many and complex working tools, from pans and bowls to whisks, hooks, pins, pastry bags and tips confirm the Linea GE's versatility and ensures high-quality cleaning.

Butcheries, delicatessens and food specialty stores Pans, dripping pans, pots, baking pans, serving trays, skewers, grills, knives of all shapes and sizes benefit from the best washing solutions Comenda products have to offer. Comenda products are reliable, ensure flexibility and are built to last. The structures, bodies and internal components are made entirely of stainless steel. Four preset washing cycles with pre-rinse and final rinse cycles. Wash and rinse quality is guaranteed by top and bottom

stainless steel, easy to remove rotating arms, equipped with self-cleaning drawn cross-jets and high-power washing pumps. A dual filter system on the tank and pump collects waste: a specific exhaust hood on the upper part of the machine rapidly eliminates steam. Easy to install, Comenda washers start by the touch of a button or automatically when the door is closed; the temperature can be viewed during any washing phase on the display.



electronic controls

The new electronic board provides easy machine process management:

- separate wash, pause, rinse time and temperature adjustment for each cycle
- manual or automatic wash cycle start
- built-in end of the day self-cleaning cycle
- digital wash and rinse temperature display
- built-in operating self-diagnosis
- HPS settings (Hygiene Plus System)



extras

- Double skin
- Double stainless steel wash and rinse rotating system
- Double internal filters
- Automatic tank fill and temperature control
- Built-in rinse pump (except on models GE 60 and GE 65)
- Steam exhaust system
- Electronically controlled wash cycles
- Counterbalanced door (front-loading models only)
- Deep-drawn tank with rounded corners: guarantees maximum hygiene
- Termo Stop: guarantees rinse cycle start only with 85°C booster temperature
- QHS (Quick Heating System) Reduces start-up time, the booster water is used for tank fill

On request

- **HPS (Hygiene Plus System)**

The electronic board is set to send a printer or PC (via RS232 serial port) parameters that characterise the wash cycle in progress and any HACCP procedure alarms.

- **RCD Rinse Control Device**

GE series models can adopt RCD (Rinse Control Device), a system that guarantees constant 85° C water temperature during the entire rinse cycle even with low water pressure. RCD ensures compliance with stringent WRAS backflow-protection regulations.

- **Thermal disinfection**

provides higher temperatures for a prolonged minimum period and ensures maximum hygiene results.

models

front-loading

With their compact design, Linea GE front-loading washers can even be installed in tight spaces while still providing high-quality performance. The removable rack, that slides on guides, makes loading and unloading a simple task. All front-loading models have dual and balanced doors making access even easier.

Available models:

- GE 60 and GE 65 with 650x700 mm rack
- GE 80 with 810x700 mm rack
- GE 100 and GE 115 with 1320x700 mm rack
- GE 100H and GE 115H with 1320x700 rack and 800 mm clearance

side loading

The combination of Linea GE tunnel washers' construction and functional features make them the true washing leaders of every utensil found in large kitchens, bakeries, ice cream parlours and delicatessens. They are equipped with side doors for rack passage and a front door for cleaning and maintenance. Side tables at the entrance and exit make rack loading and unloading extremely easy and drip-free. Loading tables can also accommodate sinks to eliminate tougher dirt. A second rack can be prepared while the machine is washing the first to save time.

Available models:

- GE 75 with 700x700 mm rack
- GE 125 with 1320x700 mm rack



Linea GE	GE 60	GE 65	GE 80	GE 75	GE 100	GE 115	GE 125
wash cycle (minutes)	2-4-6-10	2-4-6-10	2-4-6-10	2-4-6-10	2-4-6-10	2-4-6-10	2-4-6-10
pre-rinse (55 °C litres/cycle)	3	3	3	3	6	6	6
rinse (85 °C litres/cycle)	3	3	3	3	6	6	6
total water consumption per cycle (litres)	6	6	6	6	12	12	12
tank capacity (litres)	60	85	60	90	100	120	125
wash pump power (kW)	1,5	3	1,5	3	1,5+1,5	3+3	3+3
rinse pump power (kW)	-	-	0,55	0,55	0,55	0,55	0,55
rack dimensions (mm)	650x700	650x700	810x700	700x700	1320x700	1320x700	1320x700
clearance (mm)	650	650	650	620	650	650	620
weight (kg)	235	240	260	280	340	345	395
external machine dimensions with doors closed							
width (mm)	830	830	990	820	1500	1500	1440
depth (mm)	900	900	900	1000	900	900	1000
height (mm)	1930	1930	1930	1900	1930	1930	1900
electrical heating with 55° C water supply							
tank heating (kW)	6	6	6	6	9	9	9
booster heating (kW)	6	6	9	6	9	9	9
total installed power (kW)	7,5	9	10,5	9	12	15	15
steam heating with 55° C water supply							
tank heating (kg/hour)	8	8	8	8	11	11	11
booster heating (kg/hour)	10	10	15	10	15	15	15
total installed power (kW)	1,5	3	1,5	3	3	6	6
steam from 0,5 to 2,5 bar (kg/hour)	10	10	15	10	15	15	15
electrical heating with 15° C water supply							
tank heating (kW)	6	6	6	6	9	9	9
booster heating (kW)	12,5	12,5	20	12,5	20	20	20
total installed power (kW)	14	15,5	21,5	15,5	23	26	26
steam heating with 15° C water supply							
tank heating (kg/hour)	8	8	8	8	11	11	11
booster heating (kg/hour)	22	22	31	22	31	31	31
total installed power (kW)	1,5	3	1,5	3	3	6	6
steam from 0,5 to 2,5 bar (kg/hour)	22	22	31	22	31	31	31

Technical variations reserved



Ali S.p.A.
Via Galileo Galilei 8
20060 Cassina de' Pecchi, Milano
T +39 02 95228.1
F +39 02 9521510
sales@comenda-ali.it
www.comenda-ali.it

900296/03/05

