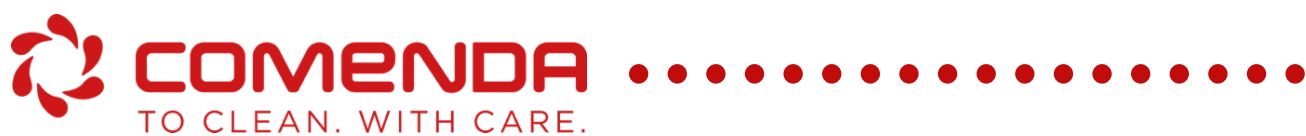


STANDARD EXCEEDED

ThermoCare

Undercounter and hood type glass and dishwashers in thermodisinfection execution







COMENDA
TO CLEAN. WITH CARE.



COMENDA. HYGIENE!

At Comenda we have been designing and manufacturing professional dishwashers since 1963. "Hygiene" and "Safety" are our DNA and have been simply our core objective for almost sixty years.

Perfect sanitisation is granted across the Comenda range, allowing a significant reduction in the amount of microbial life on the crockery and guarantee safety and hygiene, in full compliance with the current regulations.



TO CLEAN. WITH CARE

To Clean. "With Care": our attitude and philosophy that guides us every day to develop products that meet the needs of our customers.

Attention to each detail and care for people are at the hearth of the design of our products, which are developed to offer reduced consumption, maximum performance and more comfortable work environment.



A STEP FURTHER IN HYGIENE

THE THERMOCARE RANGE.

In standard high-temp units, sanitisation of crockery and various items is achieved. During the cycle, the washing arms remove all residues and leave no blind spots, allowing a significant reduction of the microbial load and ensuring impeccable hygiene.

Sometimes, a step further in guaranteeing the highest level of hygiene is required, combining high temperatures and prolonged contact times to further reduce the microbial load on surfaces.

The ThermoCare units are the ideal solution for child care, care homes, hospitals as well as the hotel segment and leisure facilities.

How is this achieved? With the THERMAL DISINFECTION process.

The ThermoCare units have been developed to meet a very specific need: a range of professional dishwashers that, beside the standard sanitization of crockery and various items, offer unbeatable thermodesinfection and unbeatable hygiene.

The ThermoCare line takes care of your crockery as you take care of your loved ones. SAFETY and uncompromised HYGIENE are the keywords to give your customers PROTECTION and PIECE OF MIND.





THERMOCARE

UNCOMPROMISED HYGIENE.

The new Comenda undercounter and hood type ThermoCare units are the ideal solution for facilities with high hygiene requirements.

Beside the standard sanitization of crockery and various items, **a combination of high temperatures and prolonged contact times further reduce the microbial load on surfaces.**

CONSISTENT PRESSURE



Our standard 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.





CONSISTENT CLEANING POWER

ThermoCare line prevents the accumulation of dirt inside the wash chamber ensuring consistency in washing results and hygiene:

- **Triple filtration system**, with a stainless steel surface filter, polypropylene basket filter and stainless mesh wire micro-filter. Even the smallest particles of dirt are captured and removed by the drain pump. No downtime and no need to drain down the tank during the peak of your operations.
- **Single piece deep drawn tank**
- **Self-draining washing pump**
- **Deep drawn sliding guides**
- **Self-cleaning cycle at unit switch- off**



ERGONOMICS & SPACE EFFICIENCY

- **Inlet and outlet tables** of different sizes and designs are available for the hood type machine to be installed in straight and corner configurations and make the most of the available space. **A base stand with door** with extra storage space for the undercounter unit grants more flexibility and eases the staff operations.
- Electronic adjustment of the **detergent and rinse aid dispensers**

Double-skin insulated construction in AISI 304 for the maximum robustness, heat and sound insulation and reduction in energy consumption.

The stainless steel wash and rinse arms deliver a thorough, consistent cleaning spotless tableware.





THE THERMOCARE PROCESS

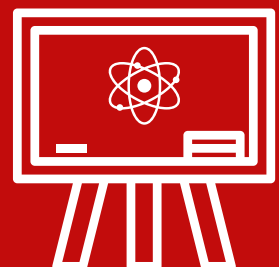
When developing the ThermoCare units, we took objective parameters such as the A0 value, used in the medical field (standard EN 15883-1) and recognized by the European scientific community, as a reference. As a result the ThermoCare units feature 4 dedicated programs guaranteeing A0 hygiene values from a minimum of 60 to a maximum of 300, for the highest levels of safety, flexibility and extreme and “out of the ordinary” hygiene *.

EXCEEDING THE STANDARD

To achieve A0 hygiene values from 60 to 300, Comenda ThermoCare units combine high wash (60°C) and rinse (90°C) temperatures with prolonged contact times. The rinse cycle is twice as long if compared to a standard program.

THE A0 CONCEPT

A0 Concept is used in Life Science to assess the inactivation / killing capacity of microorganisms through moist heat. The thermal energy used during Thermal Disinfection is measured through a mathematical formula. A process strictly related to high temperatures and prolonged contact times during a given wash program.



*A standard wash cycle as per DIN10534 provides an A0 value of around 30, guaranteeing the sanitisation of the crockery.



XPRESS CARE (180")

In the case of cutlery that is not excessively dirty, the Xpress Care program is used to reduce washing time and energy consumption, while maintaining the same level of thermal disinfection as the Care program (A0= 60).



CARE (300")

The Care program offers **twice the hygiene result compared to a standard program**. The A0 =60 value, achieved thanks to the high rinse temperatures and the cycle duration, guarantees an appropriate level of disinfection of tableware.



EXTRA CARE (660")

The Extra Care program meets the most stringent hygiene requirements in terms of Thermal Disinfection including NHS guidelines. It guarantees a **very high level of disinfection** (A0 = 300), even in the presence of **the most stubborn dirt**, achieving a result that is 5 times higher than the Care and Xpress Care programs.



THERMOLABEL (180")

While maintaining the high level of thermal disinfection of an Extra Care program (A0 =300), this program has a shorter duration. **It also meets the requirements of the Thermolabel test, by reaching a temperature of 71°C on the plate surface.**



SECTORS

CARE SECTOR

The hygiene requirements in nursing and retirement homes, aged care facilities and rehabilitation centers are high, given a greater risk of infection.

It is essential to provide residents of these structures continuous assistance with a human touch and extra care.



Enjoying a nice meal often breaks the routine and offers opportunities for conviviality. The key word is: PROTECTION.

Professional washing and thermal disinfection of all commonly used and potentially contaminated objects (plates, glasses, cutlery) definitely improves the hygiene level.

The answer is the new Comenda ThermoCare range! With its 4 thermal disinfection programs, ThermoCare units exceed all hygiene standards, offering maximum performance for greater protection of your loved ones.

BEYOND THE STANDARD



A hospital facility NEVER stops! The EXTRA CARE program meets the most stringent hygiene requirements and guarantees a very high level of thermal disinfection (A0= 300). A reliable ally against the most stubborn dirt and developed to offer safety in everyday use.



SECTORS

HOTEL CHAINS



All tableware must be spotless and properly sanitised to offer an impeccable service.

Travel without worries with the ThermoCare range! Thanks to a combination of high temperatures and long contact times, we offer even more drastic results in terms of reducing the microbial load!

A family on holiday, a business trip and a weekend for two all have one thing in common: the hotel.

It is important that despite a high turnover of people, hotels are able to offer the maximum hygiene for their customers and let them enjoy their stay in complete safety.

A welcome cocktail, a coffee at the bar, a brunch or a dinner with room service are on the daily agenda.



THERMOLABEL TEST

Are you a large hotel chain and do you need to comply with the most stringent standards in hygiene? Discover the Thermolabel program! This program uses very high washing temperatures, allowing a temperature of 71°C to be reached on the plate surface and comply with the Thermolabel Test requirements.





SECTORS

SCHOOLS AND CHILDCARE

Playing at the kindergarten and learning at school are part of our children's routine. It is important that their days are spent in complete SAFETY. Whether in the classroom, nursery schools and kindergartens, exposure to infectious diseases is the norm.

Personal hygiene, with frequent and correct hand washing, and environmental hygiene are essential. Above all, it is important to ensure impeccable cleaning of tableware. From the tray on which the food is served to the cutlery: everything must be perfectly hygienic.

The thermal disinfection programs and the very high levels of hygiene guaranteed by the ThermoCare line, with the A0 hygiene values between 60 and 300, offer operators and families the safety of hygiene that exceeds all standards.



ERGONOMICS



Add loading and unloading tables to the hood model or integrate the under-counter version with a stand base for even smoother loading and unloading operations! The stand base option also offers you the possibility of storing baskets or trays and of making the best use of every inch!



SECTORS

LOUNGES & INSTITUTIONS



As well as accommodation facilities, airport lounges, railway stations or bars inside museums, stadiums and other venues in both private and public areas welcome tourists and visitors from all over the world.

For this reason, it is essential to guarantee full sanitization of all the tableware used.

The four thermal disinfection cycles of the ThermoCare Comenda dishwashers guarantee A0 hygiene values from a minimum of 60 to a maximum of 300, to give you maximum safety, flexibility and extreme and "out of the ordinary" hygiene.

HYGIENE STARTS WITH YOU

To guarantee uncompromising hygiene results, the ThermoCare range combines higher washing temperatures and prolonged contact times. At the end of each cycle, remember to wear sterile gloves and PPE when unloading the machine: this is to further reduce any risk of contamination!



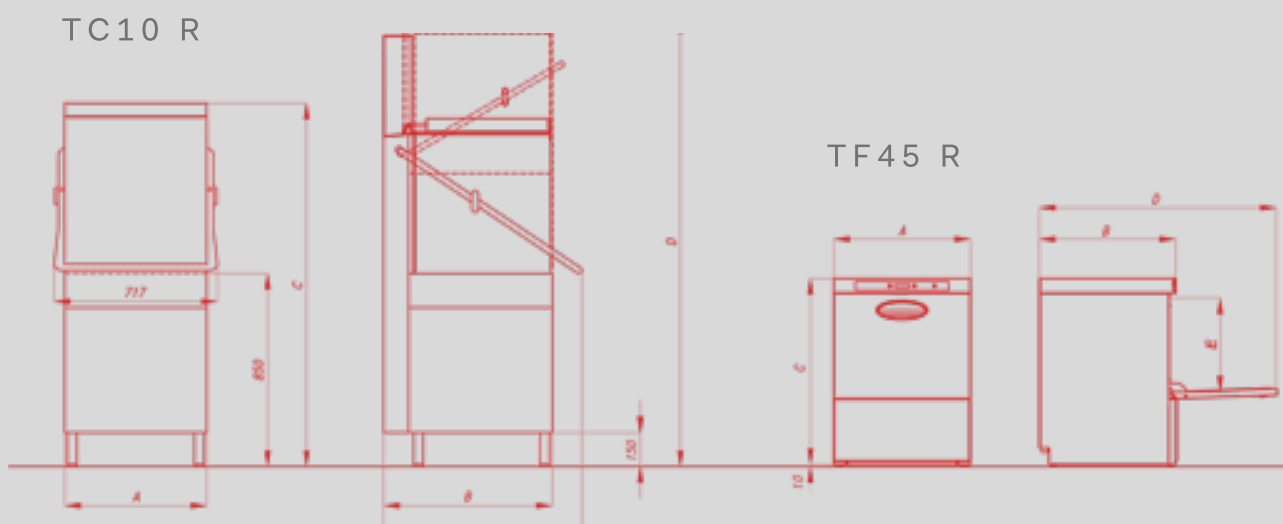


TECHNICAL FEATURES

TF45 R

TC10 R

DIMENSIONS	600x600x825 (AxBxC) mm	625x740x1520 (AxBxC) mm
OVERALL SIZE	1040 (D) mm	2020 (D) mm
CLEARANCE	400 (E) mm	440 (E) mm
RACK SIZE	500x500 mm	500x500 mm
OUTPUT	20 racks/h	20 racks/h
TANK SIZE	10 l	42 l
RINSE WATER CONSUMPTION	7,5 l	7,5 l
WASH PUMP	0,70 kW	1,10 kW
TANK HEATER ELEMENT	2,00 kW	5,00 kW
BOOSTER HEATER ELEMENT	7,00 kW	8,00 kW
INSTALLED LOAD	9,70 kW	14,10 kW
ELECTRICAL SUPPLY	380-415V/3N*	380-415V/3N
NOISE	61 dB(A)	67-68 dB(A)
WEIGHT	71 kg	118 kg



*220-240V/1 execution available



FEATURES

TF45 R

TC10 R

CONTROL PANEL

DIGITAL

DIGITAL

WASH ARMS

INOX

INOX

RINSE ARMS

INOX

INOX

DETERGENT DOSING UNIT

STANDARD

STANDARD

RINSE AID DOSING UNIT

STANDARD

STANDARD

AIR GAP

STANDARD

STANDARD

DRAIN PUMP

STANDARD

STANDARD

STAINLESS STEEL DOUBLE
SKIN INSULATED EXECUTION

DOOR - BODY

HOOD

WASHING CYCLES

TF45 R

XPRESS CARE - A0= 60 - 180"

WASH 55°C (145'') - RINSE 85°C (30")

CARE - A0= 60 - 300"

WASH 65°C (265'') - RINSE 85°C (30")

EXTRA CARE - A0=300 - 660"
THERMAL DISINFECTION

WASH 65°C (625'') - RINSE 90°C (30")

THERMOLABEL - A0=300 - 180"

WASH 70°C (145'') - RINSE 90°C (30")

WASHING CYCLES

TC10 R

XPRESS CARE - A0= 60 - 180"

WASH 55°C (140'') - RINSE 85°C (35")

CARE - A0= 60 - 300"

WASH 65°C (260'') - RINSE 85°C (35")

EXTRA CARE - A0=300 - 660"
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an Ali Group Company



The Spirit of Excellence