

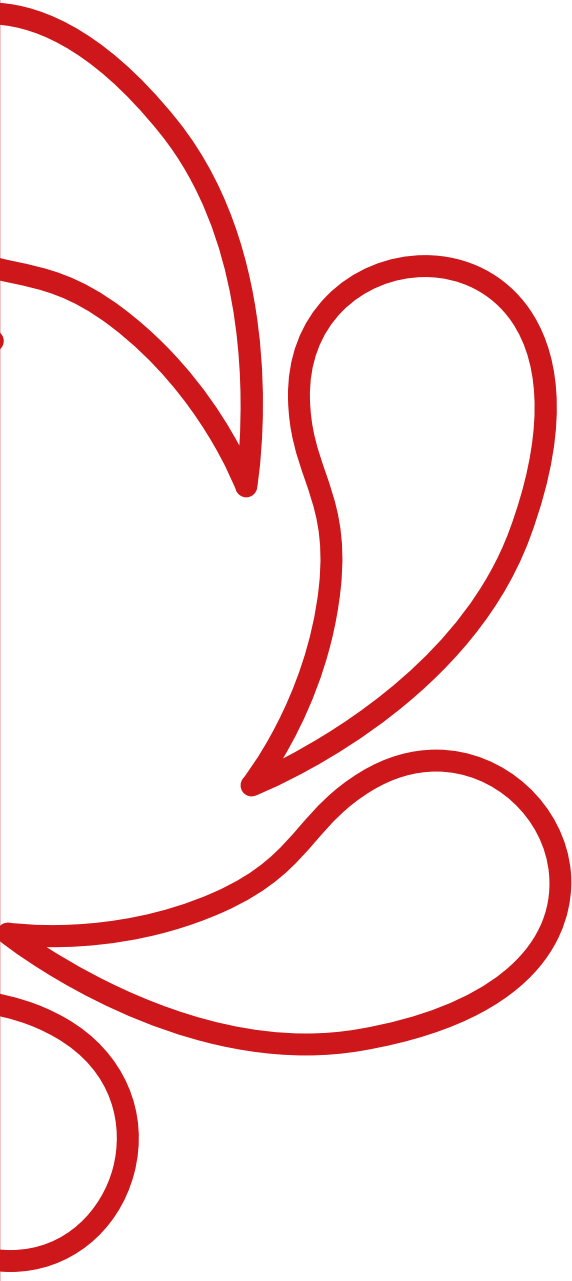
Power. Pressure. Performance.

GE RCD

Pot and Utensil Washers









INCREDIBLE PRESSURE AND SIGNIFICANT POWER.

The GE series pot and utensil washers combine practical cleaning solutions and compact design. Reliable and easy to run, they are designed to remove the most stubborn stains, grime, grease, cooked-on leftovers, and promote energy efficiency and operational savings.

By understanding each client's individual needs, we're always prepared to develop a plan and recommend the product that fits best. Flexible, forward thinking and ready to respond, we earn the trust of our clients thanks to a spirit of collaboration and prompt action.

We may be a single component within your operation, but we always aim to be at the heart of your operation.

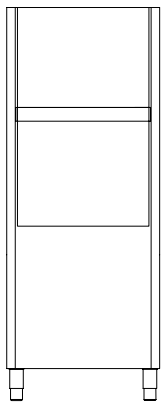




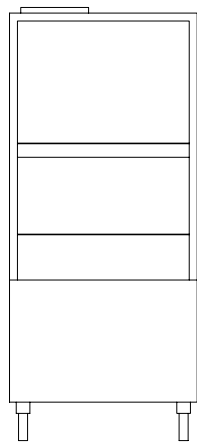
DESIGN

FRONT LOADING

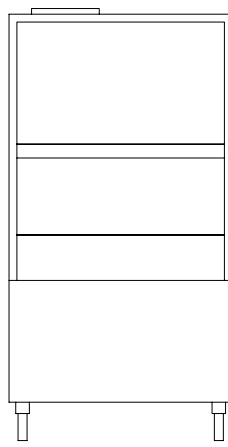
Designed for tight spaces and engineered for maximum performance, our front loading washers features easy-sliding, simple-to-load removable racks as well as dual and balanced doors.



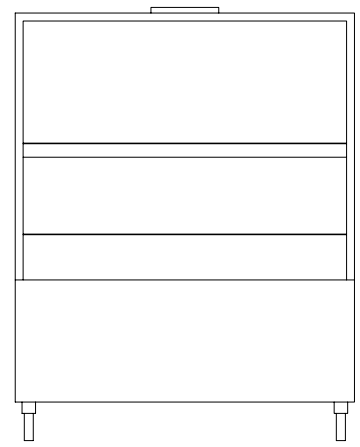
GE50



GE605
GE655



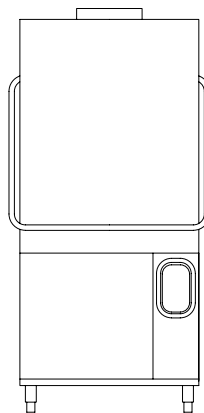
GE805



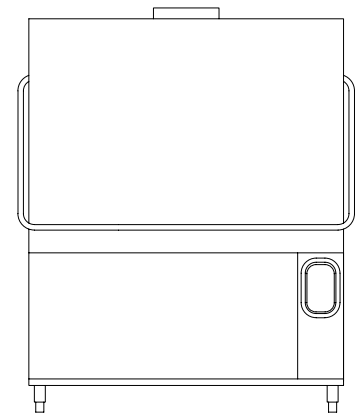
GE1005
GE1155

SIDE LOADING

Promotes quick loading and unloading, and the capacity to handle high volumes. Side tables allow staff prepare racks while the washing cycle runs



GE755*



GE1255**

*Straight and corner execution
** Straight execution



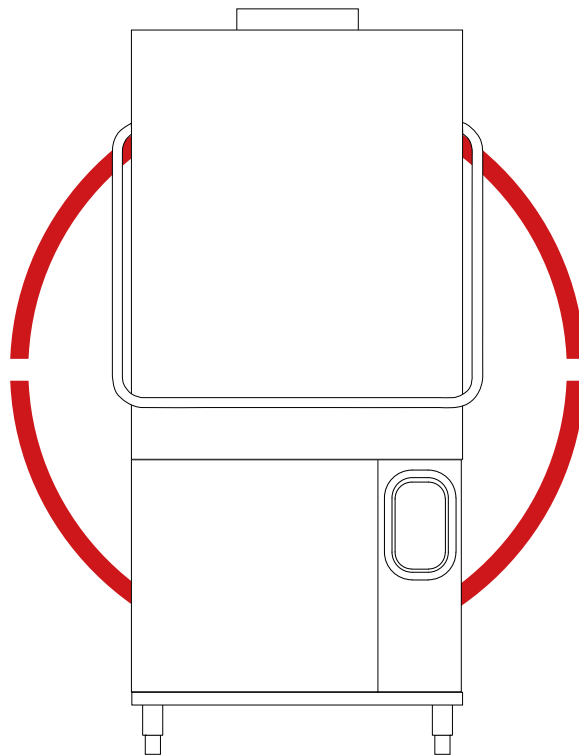


DRIVEN TO PERFORM

Our GE RCD pot and utensil washers are designed to ensure maximum efficiency.

CLEARANCE

Our GE RCD compact pot and utensil washers do not accept compromises. Available in 620 mm and 850mm (optional) versions, they allow to wash extra big pots and pans, planetary and trays.



HEAVY DUTY

Tailored specifically to meet the requirements of food processing sector and pastry & bakery shops, the GE RCD series combines two models featuring stainless steel wash pumps and enhanced washing for even the most stubborn soil.

BACKLIT CONTROL PANEL

The intuitive user design features clear cycle monitoring, colour-coded status indicators as well as four different programming options for washing cycles that deliver precision cleaning.



Ready to go



Cycle on



Initial tank fill



Alarm



CAN EASILY HANDLE



Pot and Pans



Containers



Bowls



Kitchen Utensils



Trays



Baking Pans



Grills



GN 2/1



WHY COMENDA'S GE RCD?

Our GE range is a result of constant machine upgrading and technological innovation which has led to high performance, excellent energy savings while being reliable and easy to run.





ERGONOMICS & COMFORTABLE



Simple to use and maintain for any kind of operator

RELIABILITY



Rotating upper and lower washing and rinse arms guarantee excellent results no matter which of the four washing cycle is selected

ECONOMY & ECOLOGY



Our technology is proof that we take our approach to ecological sustainability very seriously.

PERFORMANCE



Designed to remove the most stubborn stains, grime, grease and cooked-on leftovers

HYGIENE



Complies with the highest standards

STURDINESS



Resists impacts and all kind of strains



HYGIENE

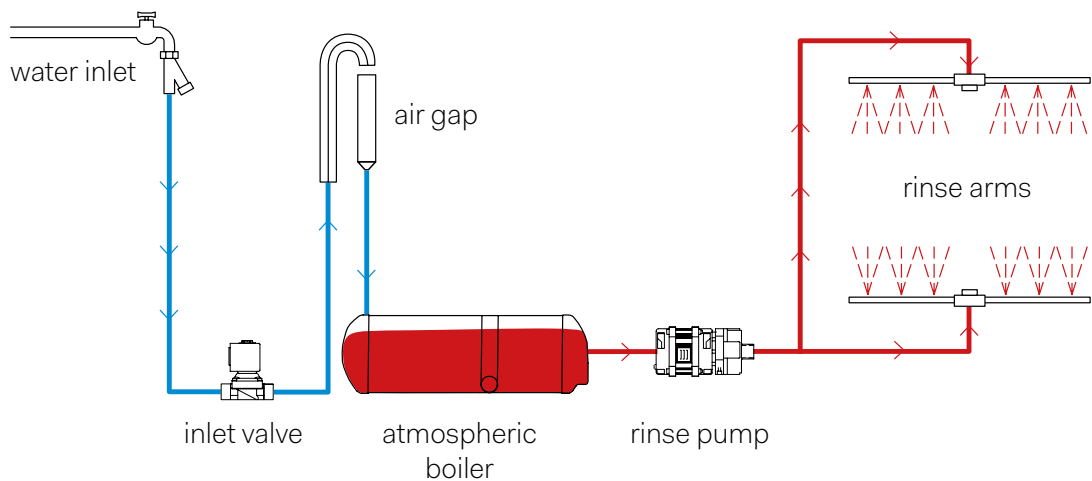
SPOTLESS REPUTATION

We have built our reputation on providing exceptional hygiene solutions for clients whose operations depend on it. Meeting the stringent demands of hospitals, health organizations and food operations around the world has laid the groundwork for the development of our key hygiene features.

Rinse Control Device (RCD)

Our Rinse Control Device combines an atmospheric boiler and a rinse booster pump to ensure consistent water pressure at a constant temperature throughout the cycle. That produces perfectly spotless glasses.

How RCD Works





Front loading washers combine:

- Washing tank and chamber with rounded corners to prevent soil deposit.
- Easy to remove and easy to clean wash arms with debossed jets.
- Two types of filters for complete tank coverage with one pull out for heavy soil deposit and easy emptying.



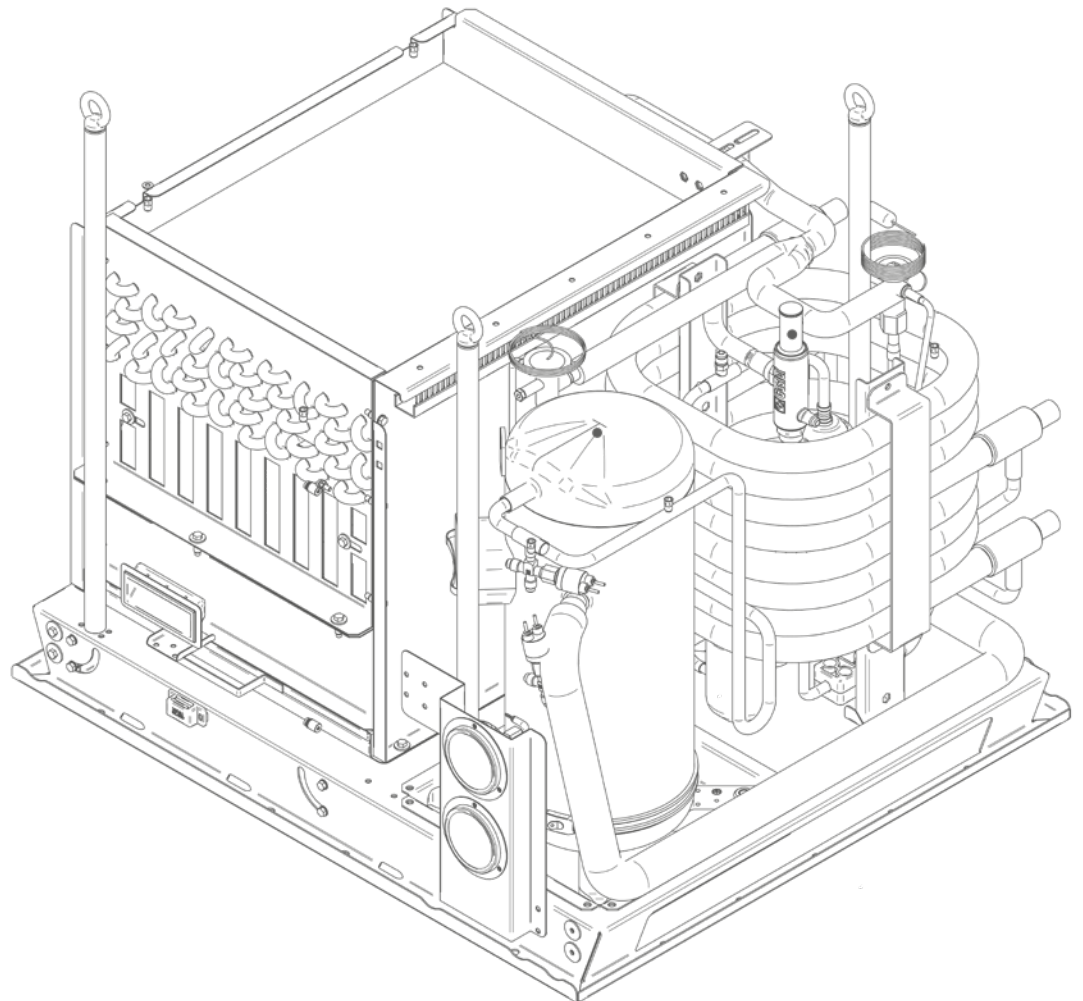
HYGIENE

HEAT PUMP

This system makes it possible to heat tank water and maintain tank temperature constant with only 1/3 of the amount of energy required in conventional pot and utensil washers, guaranteeing a reduction in consumptions by up to 43%.

WP2 - WP3

Both models help minimize the steam released to create a more comfortable work environment by maintaining an internal temperature closed to the value of 22 degrees C.





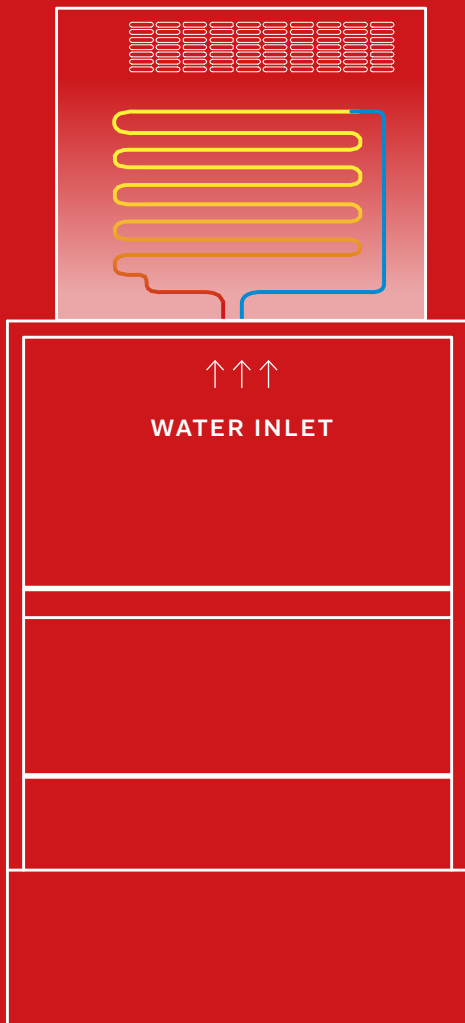
-43%
Energy consumption





CRC HEAT RECOVERY SYSTEM

Our CRC heat recovery system and steam condenser on hood type machines uses heat already generated to warm incoming water. This permits a cold water connection while avoiding additional electric load.



-31%*

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.

*Energy required to heat rinse water.





THE SOLUTION FOR EVERY SECTOR

Our cross-sector expertise allows us to provide solutions that work for each type of business.



Hospitals and nursing homes

Continuous demands, strict schedules and high expectations. Three meals a day is just the start. Impeccable hygiene is a must. The GE RCD series is the solution for operations with high meals a day.



Schools, universities and canteens

Dining hours at these locations typically bring waves of activity. Being equipped to handle these peaks times is crucial. Our pot and utensil washers have the power, capacity and economy to clean that amount of dishware and glassware with optimum efficiency.



HO.RE.CA

First impressions are vital to a memorable dining experience. Dishes that gleam, glasses that sparkle and spot-free cutlery are essential to setting the right tone for the meal to come. Our GE RCD pot and utensil washers provide first-rate washing results with rapid turnaround times and minimal staff involvement and give you the confidence to focus on providing a superior client experience.



Pastry and bakery shops

From the lightly soiled to heavily encrusted, the everyday cleaning at bakeries ranges from utensils, display trays, glasses, dishes, cutlery and more. The only answer is a powerful warewasher. Resource-friendly, cost effective and reliable, our pot and utensil washers clean any kind of soil, from slight stains to stubborn, burnt-on and encrusted residues. Say goodbye to washing by hand.



Food processing

The addition of hot-food counter service means operations must clean a wider assortment of equipment with speed, efficiency and excellent hygiene standards.

The GE RCD pot and utensil washers can clean the toughest cooked-on residues. They operate quietly so you can better serve your customers.



Meat Production

The intensive pace and highly engineered processes involved with this industry require thoroughly reliable hygiene standards while never compromising productivity. Our GE RCD pot and utensil washers are designed to manage the high capacity volumes common to this industry while providing consistently reliable hygiene standards.



Central Kitchens

Tight scheduling at every stage of preparation, delivery and clean up. Regional cooking centres that simultaneously serve schools, hospitals and other large-scale institutions must operate with regimented discipline. Our GE RCD are designed to accommodate the significant volumes of crockery and containers that arrive at the end of the day, and ensure they are ready for the next day's delivery.



Supermarkets & Groceries

With 24/7 cleaning demands these businesses require excellent hygienic standards, ease of operation, functional reliability along with adaptable equipment sizes to fit into any space. The intuitive operational design of our pot and utensil washers means no specialized skills are required and staff can focus on priority tasks.



REAL TIME SERVICE

READY TO RESPOND

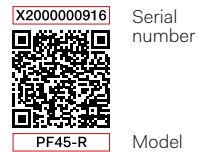
There's no time for downtime in your operation. That's why our products are designed to facilitate quick turnarounds and replacements.

By easing access to spare parts through our **real time app**, Comenda ensures rapid response and complete client service. For support, count on our extensive network of distributors and service providers who are ready to assist when you need us.



01

Simply scan the QR code that features on all our machinery to gain 24/7 access to our service platform.



Serial number
Model



02

Tap into user manuals as well as detailed electrical and hydraulic schematics, and exploded views.



03

Original spare parts can be easily ordered by clicking on the exploded view.

Machine spec sheets and CAD drawings are available online in the Comenda Library section at www.comenda.eu

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.



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.



MADE IN ITALY



GE Technical Data

GE SERIES	FRONT-LOADING				FRONT-LOADING HEAVY DUTY		SIDE LOADING	
	GE50RCD	GE605RCD GE605HRCD	GE805RCD GE805HRCD	GE1005RCD GE1005HRCD	GE655RCD GE655HRCD	GE1155RCD GE1155HRCD	GE755RCD	GE1255RCD
wash cycle (minutes)	2-4-6-10	2-4-6-8	2-4-6-8	2-4-6-8	2-4-6-10	2-4-6-10	2-4-6-8	2-4-6-8
total water consumption per cycle (litres)	6	4	4	8	4	8	4	8
tank capacity (litres)	42	60	60	100	85	120	90	125
HAC control panel	yes	optional	optional	optional	yes	yes	optional	optional
wash pump power (kW)	1,5	3	3	3+3	3	3+3	3	3+3
rinse pump power (kW)	0,3	0,3	0,3	0,3+0,3	0,3	0,3+0,3	0,3	0,3+0,3
rack dimensions (mm)	550x660	650x700	810x700	1320x700	650x700	1320x700	700x700	1320x700
clearance (mm)	850	650 800	650 800	650 800	650 800	650 800	620	620
weight (kg)	150	200 210	230 240	270 280	200 210	270 280	230	300
EXTERNAL MACHINE DIMENSIONS with doors closed/open								
width (mm)	720	830	990	1500	830	1500	860	1440
depth (mm)	810/1330	900/1240	900/1240	900/1240	900/1240	900/1240	1020	1020
height (mm)	1850/2190	1915/2190*	1915/2190*	1915/2190*	1915/2190*	1915/2190*	1900/2500	1900/2620
height with WP (mm)	-	2480*	2480*	2480*	2480*	2480*	2480	2480
ELECTRICAL HEATING (with 55°C water supply)								
tank heating (kW)	3	6	6	9	6	9	6	9
booster heating (kW)	6	6	6	9	6	9	6	9
total installed power (kW)	7,5	9	9	15	9	15	9	15
total installed power with WP (kW)	-	11	11	17,6	11	17,6	11	17,6
ELECTRICAL HEATING (with 15°C water supply)								
tank heating (kW)	3	6	6	9	6	9	6	9
booster heating (kW)	14	9	9	14	9	14	9	14
total installed power (kW)	15,5	12	12	20	12	20	12	20
total installed power with WP (kW)	-	14,3	14,3	23	14,3	23	14,3	23
STEAM HEATING								
total installed power (kW)	-	-	-	-	3	6	3	6
total installed power with WP (kW)	-	-	-	-	5	9	5	9

*please note that models GE605HRCD, GE805HRCD, GE1005HRCD, GE655HRCD, GE1155HRCD are 150 mm higher than the standard units

CONTACTS

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Azienda con sistema di gestione qualità/
ambiente certificato secondo le norme
ISO9001 e ISO14001:2015.



an Ali Group Company



The Spirit of Excellence