RACK CONVEYOR DISHWASHERS

AC2 NEXT

ESSENTIALLY SMART.

COMENDA
TO CLEAN. WITH CARE.

AC2 NEXT

The ant is able to lift 100 times its own weight, and never gets tired. Nor does AC2 NEXT.

AC2 Next is built to withstand heavy duty applications and workloads with a minimal footprint and compact design.

Surprisingly efficient and strong, it represents the essence of the NEXT project: attention to details and comfort for the operator.

AC2 NEXT SERIES

NEXT.
SUSTAINABLE. ADAPTABLE. ESSENTIAL.

Flexible and modular machines which make even the heaviest workload a light task.
Close to the operator and to the environment.

NEXT: the bespoke solution to assist and support both operators and managers in their daily warewashing challages.

AC2 NEXT RACK CONVEYOR DISHWASHER

DETAILS

Stainless steel central pawl bar system. The rack is perfectly centred between the side guides for the most effici t and fluid o erations.

Stainless steel washing manifolds with reverse-moulded drip-stop jets and inspection caps.

Whole tank stainless steel fil ers and safety pump suction fil er.

Integral hooks in the slide guides mean the door is securely fastened, guaranteeing fluid o eration at all times.

Double skin insulated doors, minimising the loss of energy and the noise level. Door Wipe Seal - The special shape of the seal allows the door to be cleaned automatically when opening and closing.

The inspection doors with integral balancing springs guarantee **maximum hygiene.**

Hinged doors (optional) for those applications with limited fl or-to-ceiling distance.

THE WASHING PROCESS

LOADING:
The 880 mm load height can be adjusted to 920 mm thanks to adjustable feet.

PRE-WASH: 40/45°C
In preparation for an effici t washing, food particles are removed from the dishware with the force of the upper and lower water jets at a low temperature.

WASHING/RINSING:
The jets of the upper and lower washing manifolds reach even the most difficult oints and remove all traces of dirt. The rinsing arms instead strike the dishes with high temperature water.

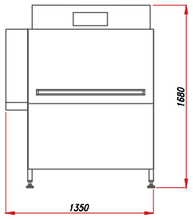
DRYING: 85°C
The different types of drying tunnels - in straight and corner configu ation - optimise the hot, humid air flow inside the machine re-using it to dry the dishware.

UNLOADING:
The unloading tables fit ed with a limit switch automatically stop the rack advancing when needed and avoid jamming.

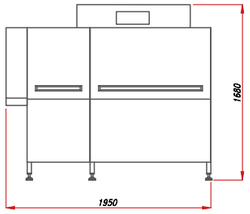
THE RANGE

3 different models available in straigh and corner configu ation along with a new set of accessories to make the most of the available space in the washing area without compromising on volumes and hygiene.

DIMENSIONS

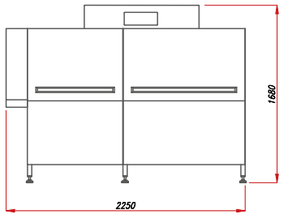


AC2 NEXT



AC2P6 NEXT

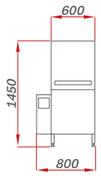
- 600 mm prewash section



AC2P9 NEXT

- 900 mm prewash section

ACCESSORIES*

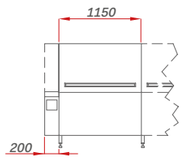


DHM 2+

Additional Prescrapper unit with integrated RED automatic soil removal

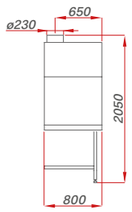
RED**

Automatic soil removal



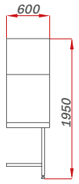
P-MAX

1150 mm prewash section with integrated DHM and RED



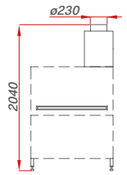
ARC

Dryer with integrated heat recovery unit



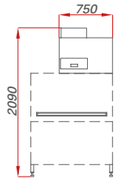
AS6

600 mm dryer unit



RC

Heat recovery unit

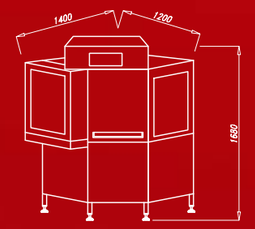


WP7.1/ WP7.2

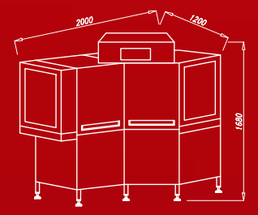
Heat pump

***Available on all linear and corner models.**
****Available on all units with P6 or P9 prewash module**

THE SOLUTION ... IS JUST AROUND THE CORNER!

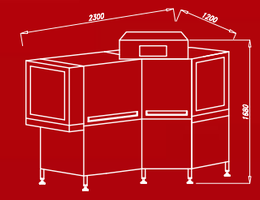


AC2A NEXT



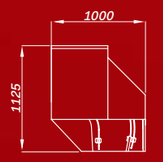
AC2AP6 NEXT

- 600 mm prewash module



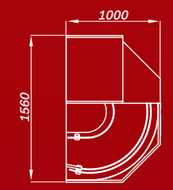
AC2AP9 NEXT

- 900 mm prewash module



TC90

Dryer section on 90° curve



TC180

Dryer section on 180° curve

WHY AC2 NEXT?

The Next range is designed to be even closer to operators, both the managers and the staff.

The new AC2 NEXT series: flexible and modular washing solution, designed around your operations with the smallest footprint possible focusing on impeccable results and uncompromised hygiene.

SERIE AC2 NEXT

COMPACT IN SIZE

Starting from 100 racks/h in just 1150mm

SAVINGS

Save up to **55% water and detergent.**

HYGIENE

Deep drawn tanks, easy to remove fil ers and manifolds, self draining wash pumps. **Sanitising systems:** tank and pump sanitising systems available as an option across the range.

ERGONOMICS

Simple to use and service. The intuitive operation of the machine is operator-friendly even during cleaning operations thanks to the unique color coding system

RELIABILITY

Comenda is **ISO 9001** (International standard of quality management systems) and **ISO 14001** (International standard for environmental management systems) certifi d.

AUTOMATION

With AC2 Next the **entire washing process is automatically controlled by the machine**. This means you can **better organize your staff work**, always counting on impeccable washing results while minimizing your operating costs.

PREWASH... A MUST HAVE!

Sorting and preparing the dishware to be loaded into the machine is a crucial operation and must be performed properly. It is also a repetitive and heavy operation for the staff.
The operator must be properly trained on correct and responsible operations, avoiding unnecessary waste of resources (water) and time.

WHY CHOOSE COMENDA PREWASH TECHNOLOGIES

An effective prewashing action means you can count on cleaner water in the wash tank, a higher level of hygiene inside the washing chamber and, therefore, a more effective wash.
In the prewash section dirt and food residues are “mechanically” removed from the dishware by the combined action of the upper and lower water jets at a low temperature.

THE ADVANTAGES OF THE PREWASH

ERGONOMICS:
more comfort to the operator, preventing MSDs and other discomfort caused by repeated movements, prolonged work in standing and by fumes of hot, dirty water laden with chemicals and odors in the wash up area.

TIME-SAVING:
speeds up loading operations and guarantees smooth operations.

WATER-SAVING:
controlled water consumption, optimizing the resources available.

AUTOMATION:
controlled mechanical action for more effici t and thorough clenaing.

TO CLEAN. WITH CARE. :
Cleaner water in the wash tank. Flawless results and reduced detergent consumption.

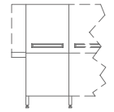
STANDARD

AUTOTIMER

Available as a standard feature in the AC2 Next series, this energy saving device automatically puts the unit in stanby mode when no racks are detected in the tunnel.

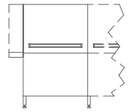
SAVES:

Not all operations are alike.
That’s why at Comenda we've designed **different prewash modules** to suite different needs. All AC2 Next units can be fitted with additional technologies such as the **RED** system (Automatic Soil Removal), the **DHM2+** module and the **P-MAX** prewash technology.



P6

600 mm
prewash section



P9

900 mm
prewash section

OPTIONAL

RED*

AUTOMATIC SOIL REMOVAL

Innovative and entirely in AISI 304 stainless steel, **the external filtration filter accumulates the soil coming from the prewash module keeping the system clean.**
The external fil er can be removed and cleaned even while the machine is running.

*Available on all units with P6 or P9 prewash module

OPTIONAL

DHM2+

600 MM AUTOMATIC PRESCRAP MODULE WITH INTEGRATED RED SYSTEM

The three upper arms with different jet patterns, combined with the lower 6-nozzle- washing arm replicate the action of manual pre-washing by performing an energetic removal of dirt.
The DHM2+ module de facto eliminates the need for manual prewash and **guarantees a controlled water consumption and dramatic water savings.**

OPTIONAL

P-MAX

1150 MM AUTOMATIC PREWASH MODULE WITH INTEGRATED DHM2+

The 8 upper and lower arms with different jet patterns and different projection angles, attack food residues through three different actions: Hydration - Detachment - Elimination. The 4 PWS arms completely remove dirt from the dishes, preparing them for the degreasing action of the wash. The residues are then conveyed outside the machine and collected into the RED filter. **The P-MAX module guarantees a controlled water consumption (60 l / h speed II DIN 10534) eliminating the need of the prerinse sink (estimated consumption 780 l / h).**

Key:
- DHM arms
- Prewash arms with different jet patterns and projection angles
- PWS arms

STANDARD

WASH & RINSE

PRS® rinse in a single module .

During washing, food residues are removed thanks to the joint action of the detergent with a large-capacity pump and an easily removable lower and upper collector system, with no-clog jets moulded in negative. The stainless steel filter system, placed on the entire surface of the tank, guarantees effective water filtering.

In the rinse area, clean water at high temperature is sprayed. The correct dosage of rinse aids ensures optimal results and triggers the drying process of clean items.

The rinse section is equipped with an economiser, which allows for a rationalisation in the consumption of water and energy, activating the rinse only in the presence of baskets.

DID YOU KNOW THAT...?

DETERGENT

The detergent is essential to remove dirt and reduce the bacterial load from the dishes. It helps detach dirt from dish surface and keeps dirt particles in suspension, preventing them from falling back onto the dishes.
It is paramount to choose professional products suitable for the type of items to be washed and to use detergent dosing units that guarantee maximum reliability!

DRYER AND HEAT RECOVERY SYSTEMS

OPTIONAL

AS - DRYING TUNNEL

600-800 mm blower drying modules are available in straight (AS6 - AS8) and corner (TC90 - TC180) configurations. The air inside the machine is heated in a battery with heaters and blown on the dishware by means of an upper jet which is adjustable to optimize the result.

Part of the warm air of the dryer is recycled through a suction system within the module and mixed with clean air to decrease humidity, considerably reducing energy consumption.

OPTIONAL

WP - HEAT PUMP

The Comenda fourth-generation heat pump* is the innovation payoff. It saves up to **50% of the energy** normally used to heat water.

-50% energy

This device helps to reduce steam, creating a healthier working environment. It absorbs the heat produced by the machine reducing latent heat and cooling the air that is released into the premises.

* The quantity of R314a refrigerant used in the new WP range guarantees less than 5 tons of CO2, thus making it easier to manage the appliance.
Furthermore, registration in the national register for systems containing fluorinated greenhouse gases is not required (see local regulations in force).

OPTIONAL

RC - HEAT RECOVERY SYSTEM

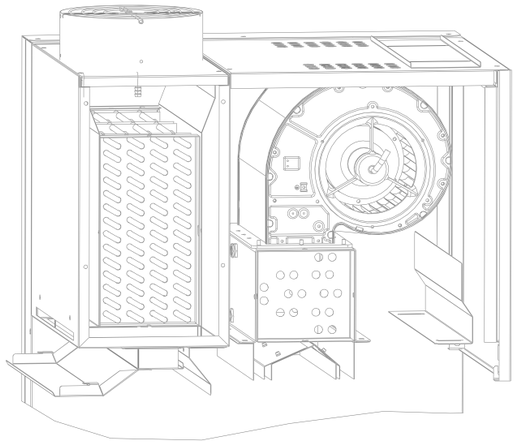
Fitted on the rinse section, enables the machine to be connected to cold water at 15°C, which is heated up to 50°C and transferred to the rinse booster. It promotes consistent energy savings.

- -40% ENERGY required to heat rinse water
- up to 20% reduction in TOTAL INSTALLED LOAD
- Single point air extraction: drastic reduction in the volume of steam released in the work environment by your machine

OPTIONAL

ARC - DRYING TUNNEL

ARC optimises the hot and humid air flow produced inside the machine and re-uses it for drying. It guarantees an excellent result and helps to create a more comfortable working environment.



CONTROL PANEL

STANDARD

EVERYTHING UNDER CONTROL. ALWAYS.

Simple and intuitive with an elegant design, the AC2 series backlit control panel allows for an easy monitoring of the machine functions and access a vast amount of information.

Emergency OverRide System by Comenda (EOR):
Electro-mechanical control with key activation.

Temperature display:
The visualization of the temperatures is extremely quick and easy. Just select the zone with your finge tip.

Speed selection:
3 programs to be selected based on your operations and specific equirements.

Proven efficiency:
An instant-display to keep the consumption of water under control. It also allows for the visualization of total and partial operating hours of the machine, and plan your scheduled maintenance work.

You can check both the total and partial kW consumed as well!

OPTIONAL

C-SMART USER INTERFACE WITH CONNECTIVITY

The new Comenda C-Smart interface features an advanced electronic control and monitoring system and, at the same time, an auxiliary system -EOR, Emergency OverRide -, granting uncompromising washing results with the lowest possible running costs. The C Smart Console is located on the top side of the machine. Simple and intuitive, the IP65 rated touch screen display with its graphic interface communicates instantly through icons and colors.

The remote connection allows you to interact with the machine and monitor the main machine parameters, in compliance with the HACCP protocols.

You can monitor water and energy consumptions, control the functioning of all the components and plan the maintenance based on the real machine use, limit downtime by managing anomalies in real time. C-Smart updates remotely with ease and allows you to keep track of all maintenance interventions.

The integrated EOR (Emergency OverRide System) is activated by means of a key switch located con the control console.
It allows even unskilled staff o operate the unit in a basic but effici t mode and cope with unexpected PCB failures during operations granting consistency in washing with no downtime.

DID YOU KNOW THAT...?

COMENDA CONNECT

You can monitor remotely machine parameters and the list of alarms by simply connecting to the “Comenda Connect” portal and entering your reserved area. You can select records, save and export them to different formats.

COMENDA MEANS HYGIENE

The AC2 Next series guarantees perfect disinfection and sanitisation of the crockery, removing food residue and microbes in compliance with current regulations.

The RCD system, available on all AC2 NEXT models as an option, maintains constant water pressure and temperature throughout operations.

The highest levels of hygiene and sanitisation are achieved through high washing and rinsing temperatures along with contact times in line with the DIN 10534 standards.

WASH
55°C - 65°C

RINSE
80°C - 90°C

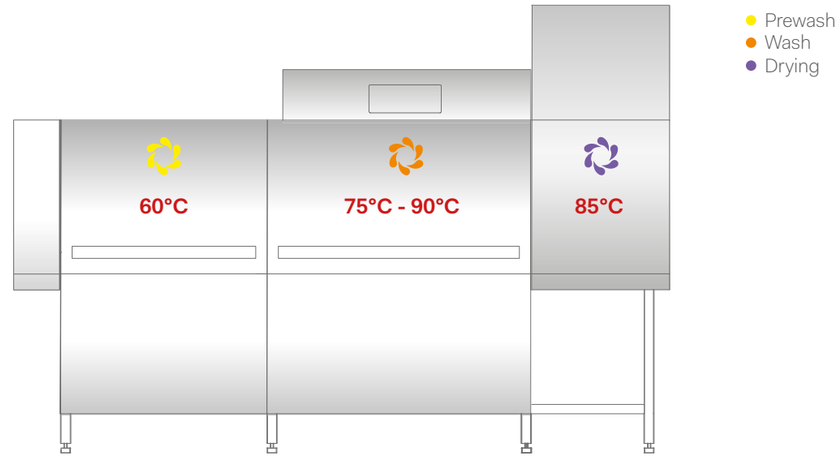
OPTIONAL
THERMO LABEL TEST*

The special Thermo Label Test (TLT) execution allows to reach the temperature of 71 °C on the plate surface.

HOW IS IT MEASURED?

Generally, through labels placed directly on the plate surface. The colour changes irreversibly when the surface reaches 71°C.

* This specific e ecution may impact on the machine configu ation and total installed load.



The configu ation is given by way ofexample. Thermolabel test execution currently available on models with pre-wash.

THE SPECIAL IS OUR STANDARD

Our priority is to assist our customers and offer bespoke solutions that respond to their specific needs and comply with the most stringent hygiene standards.

CLOSE TO PEOPLE

We, at Comenda, know what it means to cope with shifts at a fast pace, to work in a humid work environment and in contact with high temperatures, the struggle with daily machine cleaning operations.

We know thanks to an ongoing open dialogue with our customers for over tifty years.

This daily confrontation helps us to always keep our feet on the ground, reminding us that each of our solutions must serve to **improve and simplify people's work.**

At Comenda we are proud to say that our dishwashers are of the present time, designed to be NEXT level to solve the concrete and daily problems of today's people.

Self-cleaning cycle

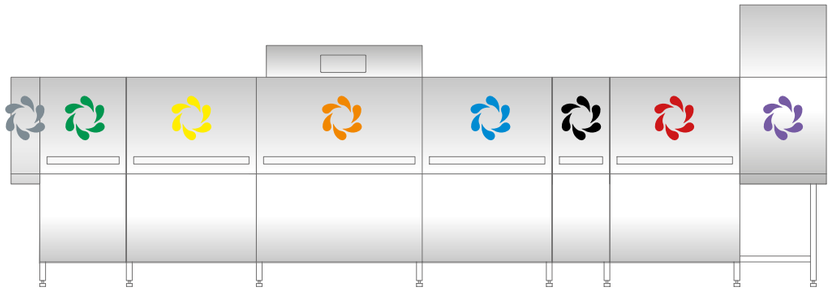
Designed to facilitate daily cleaning operations and ease machine maintenance, it not only improves overall hygiene conditions but - at the same time - helps preventing obstructions and downtimes, extending the life of your dishwasher.

COLOUR CODING

The Comenda AC2 Next series has been designed to **prevent the build-up of food residue inside the machine,** thus guaranteeing a spotlessly hygienic wash result at all times and facilitate daily cleaning operations.

Every module of our tunnel machine - and its internal components- is identifi d with a colour, for the ease of the staff in cl aning operations and in the process of preparing the machines, avoiding incorrect combinations resulting in malfunctions.

- SPLASHSHIELD
- DHM
- PREWASH MODULE
- 1st WASH SECTION
- 2nd WASH SECTION
- NEUTRAL ZONE
- MULTIRINSE SECTION
- DRYING MODULE



WHY TREAT THE WATER? THE REASON IS ... CLEAR!

A good dishwasher allows the water pressure and temperature to be controlled but not its quality. Which is why we recommend combining the machine with a Comenda water softener and a Comenda reverse osmosis unit.

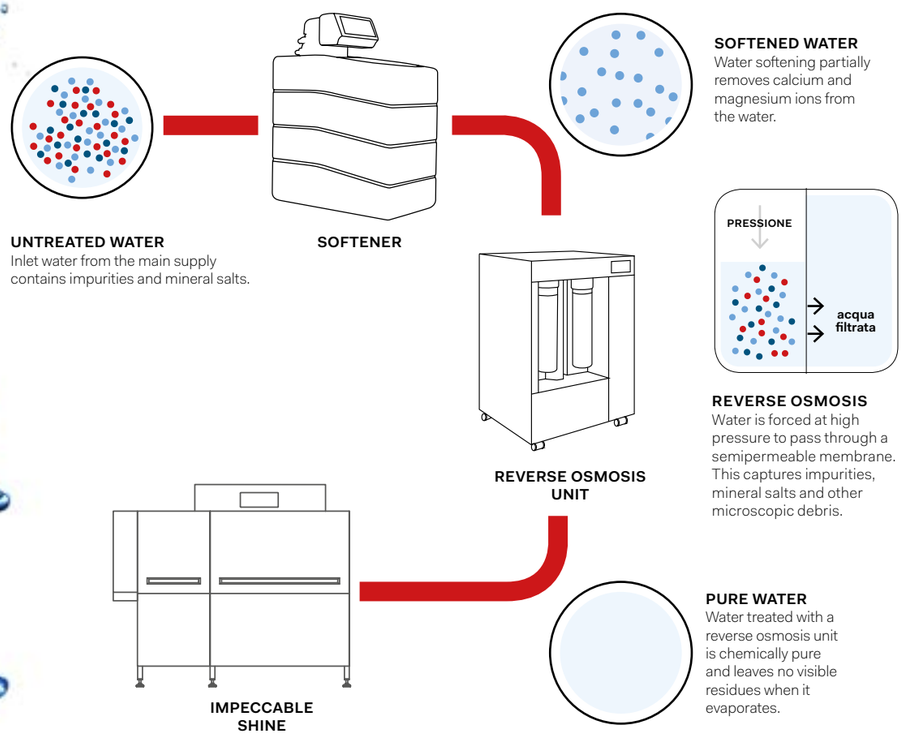
Here the selection for the AC2 Next units

Softener
Model: C12

Dimensions: 245 x 440 x 580 mm
Weight: 12 Kg
Volume of water treated:
- 1200 liters 440 ppm
- 1800 liters 250 ppm

Reverse osmosis unit
Model: AQUA + HB

Dimensions: 492 x 465 x 750 mm
Weight: 50 Kg
Volume of water treated:
- 420 l/h



UNTREATED WATER
Inlet water from the main supply contains impurities and mineral salts.

SOFTENER

SOFTENED WATER
Water softening partially removes calcium and magnesium ions from the water.

REVERSE OSMOSIS UNIT

REVERSE OSMOSIS
Water is forced at high pressure to pass through a semipermeable membrane. This captures impurities, mineral salts and other microscopic debris.

IMPECCABLE SHINE

PURE WATER
Water treated with a reverse osmosis unit is chemically pure and leaves no visible residues when it evaporates.

IS THERE A PERFECT RACK? YES, INDEED!

Every item has its own washing requirements.
Our extensive selection of racks and special inserts helps you to complete your washing configuration with a bespoke solution for your needs.

Items can be safely and easily positioned in our racks, leaving plenty of space for the water to pass and reducing the breakage rate.

DID YOU KNOW THAT...?

Cutlery rack and inserts

The special 8 compartment insert allows the cutlery to be inserted in a flat rack guaranteeing uniform cleanliness.

Compartment glass racks

Glasses can be positioned with the bottom facing upwards. The design in compartments prevents the glasses from touching one another when the machine is running, avoiding the risk of breakages.

Plate rack

Ideal for both types of plates; the correct separation of flat plates and soup plates allows sufficient space to be left between them, thus avoiding concealed areas.

Tray rack

This rack allows trays to be correctly spaced out, so the spray arms can reach the most critical points.

TAILOR-MADE SOLUTIONS

There are no two businesses alike. Each one has its own characteristics and requirements. Our goal is to help you provide **an excellent and reliable service.**

Hospitals and care homes

Three meals a day, tight time frames and high expectations. A hospital never shuts down. The requests are constant and absolute hygiene must be guaranteed. The AC2 Next range helps you to manage a large number of meals efficiently and reliably.

Schools, universities, canteens and barracks

How can high footfalls be managed at peak times? Simple, with a dishwasher that lets you rapidly serve large numbers of people in a short time. The AC2 Next range allows you to wash large quantities of crockery and efficiently manage waste while saving on costs.

HO.RE.CA

A well-presented table, down to the very last detail, is essential for ensuring a memorable occasion. Spotless dishes, sparkling glasses and perfect cutlery are essential to enjoy each course to the full.
Our AC2 Next rack conveyor dishwashers guarantee excellent results with a quick turnaround, thus reducing staff numbers.

Banqueting & events

Events, corporate parties, weddings and celebrations. Tight deadlines, a huge variety of crockery and high number of courses. Spotless tableware, meticulous care of guests, speed and efficiency. What about the results? Impeccable, of course. Our range of rack conveyor dishwashers is designed to tackle the most difficult washing challenges and guarantee a huge number of impeccably clean dishes in a short space of time, ready for the next event.

Central kitchens

Two keywords: speed and organisation. From the preparation to the delivery of meals, as well as cleaning at the end of the service, catering centres work to a strict set of rules.
This is the only way that they can provide hospitals, schools and other large organisations with the very best service. Our AC2 Next rack conveyor dishwashers are designed to cope with huge amounts of crockery and containers.

THE SOLUTION FOR EVERY SECTOR

No two operations are alike.
Every washing system has unique characteristics that factor into the overall design.

TAILOR MADE SOLUTIONS

1. WE LISTEN TO YOU

We analyze your business in every detail to understand how to best organize your washing area. We take into consideration **the space available, the number of operators involved, the organization of the work, the mealset, the amount of items to be washed and the time available for the service.**

2. WE ANALYZE

Teamwork is the key to fully understand your needs and design a perfect solution for your needs through a constant and mutual exchange of ideas and know-how.

3. WE DESIGN

We propose the most suitable solution to **optimize your investment, guaranteeing efficiency, ergonomics and a good organization of work.**

4. WE TEST

Every single Comenda unit undergoes specific testing procedures to guarantee the highest quality standards.

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 **Comenda 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.

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.

COMENDA

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 effici t 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

MADE IN ITALY

We have a responsibility to push ourselves to improve. Every detail of Comenda equipment undergoes ongoing scrutiny, testing and refineme t.

Through our Research & Development team and certifi d 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 i sues. That approach may exceed common expectations in this industry, but it demonstrates our commitment to providing superior client service and a stronger overall relationship.

COMENDA srl
Comenda complies with ISO9001 quality management system and ISO14001:2015 environmental management system.

TECHNICAL DATA

AC2 NEXT

Rack conveyor dishwashers

TECHNICAL DATA

	AC2 AC2A	AC2EP6 AC2AEP6	AC2EP9 AC2AEP9
MIN. CAPACITY **- 1st speed -** (racks/h)	63	86	121
CAPACITY DIN**10534** **- 2nd speed -** (racks/h)	80	115	135
MAX. CAPACITY **- 3rd speed -** (racks/h)	100	150	180
RINSE WATER CONSUMPTION* (l/rack)	2	2	2
WASH TANKS VOLUME (liters)	80	125	160
TOTAL MACHINE LENGTH (mm)	1350	1950	2250
INSTALLED LOAD ● (Kw)	19,03	24,22	30,47
INSTALLED LOAD (WITH HEAT RECOVERY UNIT) ● (Kw)	24,95	29,14	29,14
INSTALLED LOAD (WITH HEAT PUMP) ● (Kw)	WP7.2 17,1	WP7.2 23,3	WP7.2 27,56

* The data refer to the maximum machine capacity (3rd speed)

● Warm water connection (55°C)

● Cold water connection (15°C)

All models available in electric or steam heating execution.

FEATURES

	STANDARD	OPTIONAL
Entry splash shield	●	
Upper back-lit **TECH+ control panel and EOR**	●	
Counterbalanced insulated doors	●	
Reinforced insulation		●
Autotimer	●	
APRS ® - Automatic proportional rinse system	●	
RAH - Rinse aid homogenise		●
RCD - Rinse Control Device		●
HPS Easy - HACCP system. Time, water and energy consumption counter		●
HPS Easy Plus - HACCP system. Data recording regarding consumptions, temperature and alarms		●
RED - Automatic Soil Removal		●
DHM2+ - Additional prescrap module with RED		●
P-MAX - Automatic prewash module with integrated DHM2+		●
AS6 - 600 mm Blower dryer – +6,42 Kw/9,42Kw		●
RC - Heat recovery unit		●
ARC8 - 800 mm Blower Dryer with Heat Recovery Unit - +6,53 Kw/9,53 Kw		●
TC90 - Blower Dryer on 90° 1000x1000 mm exit curve - +6,42 Kw/9,42 Kw		●
TC180 - Blower Dryer on 180° 1500x1000 mm exit curve - +6,54 Kw/9,54 Kw		●
WP7.1 - Heat pump for one tank heating		●
WP7.2 - Heat Pump for rinse water preheating and one tank heating		●
C-Smart - Control panel with touch screen and Wifi onnection for remote control and EOR		●
ZN4/ZN6 - 400/600 mm neutral section		●
Cold water feed execution		●
Sanitising system		●
Liquid detergent/rinse aid/saniting agent dosing units		●
Phase Sequence and phase loss relay	●	
TLT - Thermo Label Test execution		●

***Available on all units with P6 or P9 prewash module**

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COMENDA
TO CLEAN. WITH CARE.

an Ali Group Company

GROUP

The Spirit of Excellence