Double Up Your Dish Load

Multipurpose Double Rack Washer











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MORE SPACE LESS FOOTPRINT

DIVA is the first dishwasher that maximises your productivity.

Practical and extremely compact, it allows you to wash twice as many dishes in half the time. We, at Comenda, have a responsibility to push ourselves to improve. For this reason, our R&D team meets with our sales managers and distributors on a daily basis to make sure we stay in touch with the needs of the market. This approach represents our commitment to providing superior client service and helping our customers solve problems every day.

That is where DIVA comes from: a multipurpose front-loading, double rack dishwasher, perfect for spaces where you need to make the most of every inch.

DESIGNED TO EASE YOUR OPERATIONS

BENEFITS





SPACE

DIVA allows you to wash twice as many dishes while saving 55% of space. Not only is the fully exploited in terms of height, but it also does not require inlet or outlet tables.

ΤΙΜΕ

Why wash with two cycles what you can wash in one? DIVA allows you to wash 1320 dishes per hour. It takes care of your dishes, while you can focus on your customers.

STAFF

Intuitive and universal, the DIVA control panel allows for ease of use, no matter who operates it.

MAINTENANCE

The conveniently extractable control panel allows you to easily access the electrical panel.

SIZE DOES NOT MATTER

The innovative design of DIVA allows you to use two racks at the same time.

By removing the central washing arm, the size of utensils and pans to wash will never be a problem again.

905mm clearance allows to wash even the bulkiest items in your kitchen.





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RANGE CHOOSE YOUR DIVA

DIVA is available in two different configurations. Which one suites you most?

DIVA

- Two washing programs
- AISI 304 stainless steel wash and rinse arms
- Rinse aid dosing unit
- Provision for detergent dosing unit
- RCD Rinse control device
- Double skin insulated body stainless steel AISI 304
- Digital Temperatures Indicators

DIVA PLUS

- Two washing programs
- AISI 304 stainless steel wash and rinse arms
- Rinse aid dosing unit
- Provision for detergent dosing unit
- RCD Rinse control device
- Double skin insulated body, stainless steel AISI 304

• EOR - Emergency OverRide System by Comenda -Key activated electromechanical control. It allows even unskilled staff to operate the unit in a basic but efficient mode and cope with unexpected PCB failures during operations granting consistency in washing with no downtime.

- RED System Automatic Soil Removal
- Removable central arm: creating a wash chamber 905 mm clearance.
- Digital Temperatures Indicators



BUSINESS AREAS SOLUTIONS FOR EVERY SECTOR

Our cross-sectos expertise, innovation and customization allows us to provide solutions that work for each type of business.

PUBS, BARS, BISTROTS & BAKERIES

Creating a food corner to serve hot dishes always attracts new customers, but it implies handling various dish sets quickly and efficiently. DIVA allows you to wash twice as fast without taking much space in your establishment.





HEALTHCARE FACILITIES, NURSING HOMES

Three meals a day? At least. When demand is constant, it's important to ensure good hygiene levels. DIVA allows you to wash twice as many dishes and, thanks to the integrated RCD system, the water pressure and temperature are kept constant throughout the washing cycle maintaining the highest hygiene standards.

RED SYSTEM AUTOMATIC SOIL REMOVAL

Inovative and entirely in AISI 304 stainless steel, it collects all food residue into a removable filter located below the machine.

Faster operations. Reduce water consumption. Uncomprompromise hygine. Outstanding results.

WHY COMENDA'S RED SYSTEM?





Guarantees impeccable cleaning.

HYGIENE



Always clean water in the wash tank.

COST-EFFECTIVE



Eliminates manual pre rinse.

COMFORT



Washing dishes has never been easier. The external filter can be removed and cleaned even while the machine is running.



PRESERVES WATER



No need to drain tank water in- between operations. Rejact rate reduced to the minimum.

SAVES TIME



Always the cleanest water at the set point to grant hygenic results. No downtime to keep up to speed in peak times.



DIVA Multipurpose Washer

DIMENSIONS

	EXTERNAL DIMENSIONS (LxPxH mm)	OVERALL SIZE (LxPxH mm)	CLEARANCE (mm)	RACK SIZE (mm)	WEIGHT (Kg)
DIVA DIVA PLUS	900x780x1800 (AxBxC)	900x1240x2175 (AxDxF)	430 / 325 (E1** / E2*) 905 / 430 / 325 (E*** / E1** / E2*)	2 RACKS 500X600 MM	215 KG







TECHNICAL DATA

	ELECTRICAL SUPPLY (V)	OUTPUT RACKS/H**** (racks/h)	RINSE WATER CONSUMPTION (l/rack)	TANK HEATER ELEMENT (kW)	BOOSTER HEATER ELE- MENT (kW)	WASH PUMP (kW)	INSTALLED LOAD (kW)	TANK SIZE
DIVA DIVA PLUS	400V/3N/50 Hz	60	4	5	9	1.5	10,5	46



Diva Plus Removable central arm: creating a wash chamber 905 mm clearance



Extractable control panel allows you to easily access the electrical panel

* Maximum passage height excluded: 325 mm Maximum passage height with Comenda polypropylene rack: 295 mm

** Maximum passage height excluded: 430 mm Maximum passage height with Comenda polypropylene rack: 405 mm Maximum passage height with Comenda insert for baking pans: 425 mm

*** Maximum passage height excluded: 905 mm Maximum passage height with Comenda insert for baking pans: 900 mm

**** The theoretical output refers to the unit connected to 55 °C incoming water temperature and max total installed power.

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



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



Model

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





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.

CONTACTS

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



an Ali Group Company

