

Racks



designed for hygiene

THE COMENDA RACKS

To consider the rack a mere accessory has no sense nowadays. In fact, it forms a highly important and irreplaceable part of the most advanced and complete washing systems. This item in its various forms will generate increasing savings in time, space and money. The rack has now developed into an article with many different types, each with a specific application.

Comenda racks solve all wash and storage problems. Cups and glasses can be stored without risk of damage.

Space-saving is achieved from the ability to stack racks on each other – easing their collection and distribution. Comenda racks

are manufactured in polypropylene, a shock-resistant and non-toxic material which resists high temperatures and the most aggressive detergents.

This material is virtually indestructible and will not distort, therefore the racks do not require any maintenance. The excellent technical and constructional characteristics present many advantages for the user:

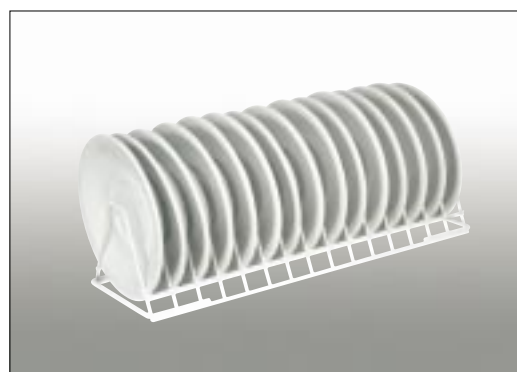
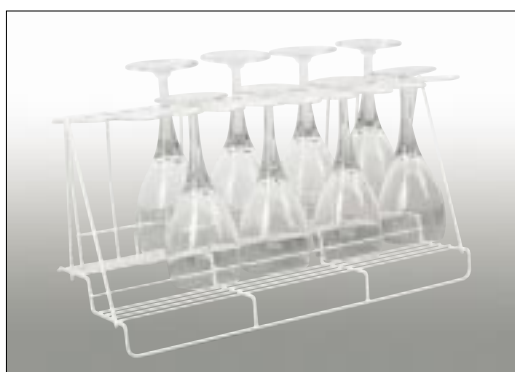
- Dividers in polypropylene to avoid breakages, marking and chipping even of delicate crockery.
- Handles at the sides to load the racks independently of the type of machine and the handling system you use.

- Perforated reinforced corners to avoid depositing of food residues ensure hygienic racks.
- Wide openings at sides and bottom to ensure excellent penetration of washing water.
- Standard international dimensions: 500x500, 400x400 and 350x350 mm.

B ø 375 mm

Insert for champagne glasses

Insert for small dishes



Combination rack 350x350 mm
Combination rack 400x400 mm

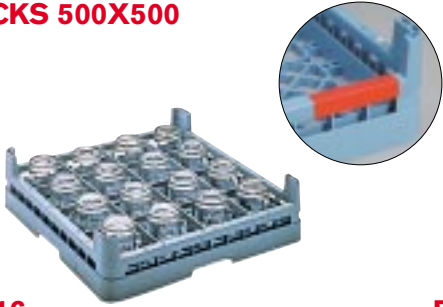
G2 Small cutlery holder

LBi 212 350x350 mm
LBi 216 400x400 mm
LBi 230 500x500 mm

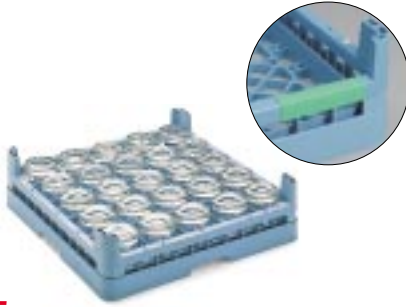
Comenda: a history of technological innovation

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.

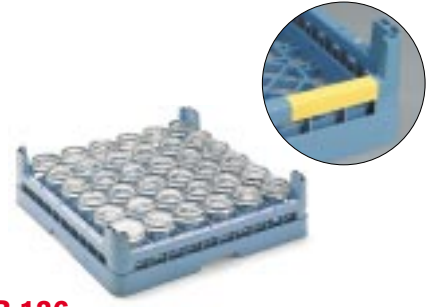
RACKS 500X500



B 116



B 125



B 136



B 216



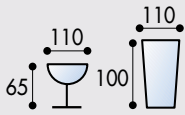
B 225



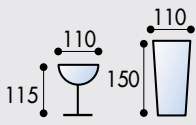
B 236

16 GLASSES

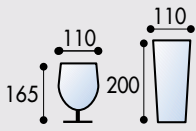
B 116



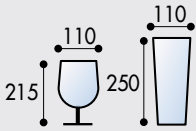
B 216



B 316

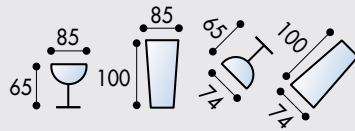


B 416

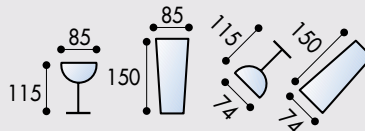


25 GLASSES

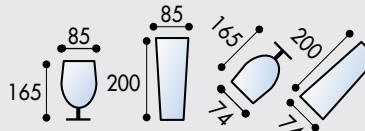
**B 125
B 125i**



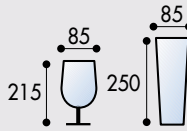
**B 225
B 225i**



**B 325
B 325i**

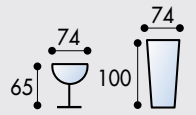


B 425

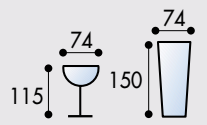


36 GLASSES

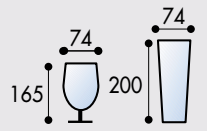
B 136



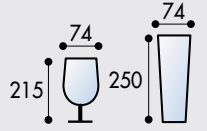
B 236



B 336



B 436



B 316



B 325



B 336



B 416



B 425

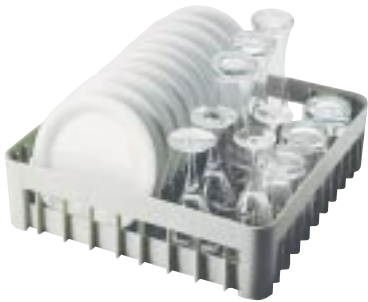


B 436

RACKS



Combination rack 350x350 mm
Combination rack 400x400 mm



P 10 plates rack 400x400 mm



LBi 20 glasses rack 400x400 mm



LB 16/25/36
400x400 mm



CB 2 base rack 500x250 mm
CP 2 cutlery rack 500x250 mm

PLATES



P 12/18 12 deep plates or
18 flat plates



P 14 pizza-plates ø 320 mm



CVT



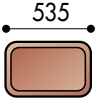
CC8 for 8 dish cover



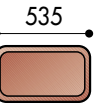
TRAYS



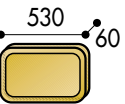
CPV 7 trays



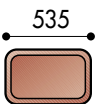
CVA 10 trays



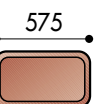
CVT 5 thermo trays



CVI 7 inclined trays



CVXL 10 trays



CUTLERY



CP 60/80 pieces



G Silver container



CG



CG 16 240 pieces



CP 8 for cutlery

OPEN RACKS



CB combination rack 75 



CBR 1 up to 100 mm



CBR 2 up to 150 mm



CBR 3 up to 200 mm

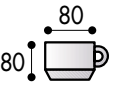


CBR 4 up to 250 mm

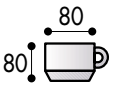
CUPS



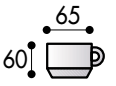
CG 16 cups



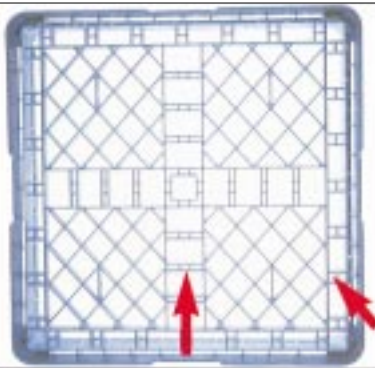
CT 20 20 cups



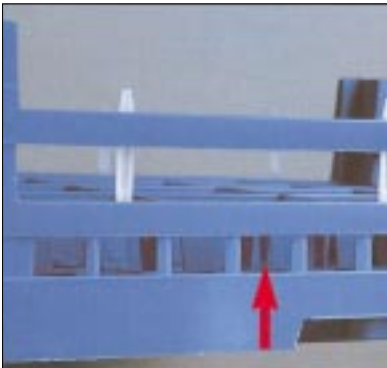
CT 36 36 cups



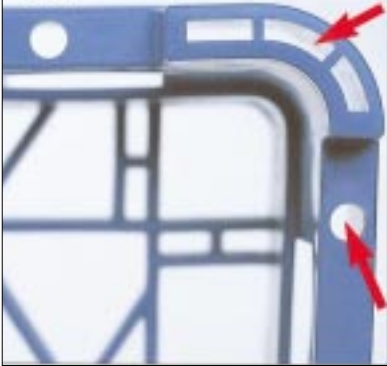
UNIVERSAL SIZE



EFFICIENT DESIGN



EASY TO STACK



EASY TO ADAPT

HYGIENIC



ALI S.p.A.
Via Galileo Galilei, 8
20060 Cassina de' Pecchi, Milano
Tel. +39-0295228.1
Fax +39-029521510
sales@comenda-ali.it
www.comenda-ali.it