

Tough dishes

- easily cleaned



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A LARGE CAPACITY MACHINE

THE BEST DISHWASHER FOR YOUR KITCHEN?..



Wexiödisk is a certified company and complies with the following rules, regulations and standards:

- ISO 9001
- ISO 14001
- DIN 10512 • EN 1717
- The Machinery Directive, CE marking





At Wexiödisk our answer to this question is yes! We call it eco-design. Since we started in 1972 our philosophy has been to work with a focus on quality and sustainability and with the environment as a starting point. Without, of course, forgoing ergonomics and a good working environment.

Our vision is a circular economy, which means that the cycle is not linear but rather circular, with the focus on sustainable development. Wexiödisk develops high-quality products and carefully selects each component. All to help prolong a product's life cycle and conserve natural resources. Our ethos has always been that every dishwasher we develop should be more resource-efficient than the previous model.

For us, a circular economy is:

- A functional stainless steel design that delivers sustainability and a long service life.
- Servicing is normally carried out from the front of the machine. Components can be accessed more easily, making servicing quicker
- We think about the person! Improved ergonomics, such as through Autostart, with automatic opening and closing of the hood, reduces repetitive strain injuries and makes the washing process considerably easier.
- Spin cycles, a resource-efficient way to dry dishes.
- Choose ECO-FLOW heat recovery, which effectively saves energy and improves the climate in the dishwashing room (see page 6).
- We are continuously working to develop new solutions in order to save even more water and energy and further reduce the need
- > PURSUING A CIRCULAR ECONOMY HAS BEEN AN ELEMENT OF OUR SMÅLAND BRAND SINCE WE STARTED IN 1972.

Clean dishes without compromising on the environment is most important to us at Wexiödisk. And this even applies to potwashing. Containers and pans with burnt lasagne around the edges, prep bowls in which the food has left its mark. Naturally, these should all come out clean.

Our granule potwashers use a higher water pressure and somewhat longer programmes than those used for normal washes. This means no need to soak any dishes in large tubs, which otherwise complicates the logistics. Even the working environment is improved as heavy lifting and wet floors are avoided.

GRANULES - THE OBVIOUS CHOICE

Granules are small, blue plastic balls. The washing tank is filled with them and during the washing programme they are circulated together with the water and the chemicals to remove food residue from the dishes. The granules may seem small, but because they weigh more than water they are also more powerful.

SAVE ENERGY WITH ECO-FLOW

Several of our machines are available with ECO-FLOW – a smart heat recovery system. The energy from the previous washing programme is used to heat the water for the next programme. Air is sucked into the machine and the dishes dry far more quickly and effectively. ECO-FLOW has been developed to save energy while also providing a better working environment by removing the hot steam that forms inside the dishwasher. WD-100GR includes ECO-FLOW. Both WD-12 and WD-90 DUO can be equipped with ECO-FLOW.

SIMPLIFIED MONITORING

The control system with integrated HACCP monitors all critical parameters to ensure the most optimal washing results possible. Web-Tool, which enables external report printouts and network connections, is standard on WD-90GR, WD-90 DUO and WD-100GR and optional on WD-12.



Normal wash or potwash

SPACE FOR TWO BASKETS

DURING NORMAL WASHES

LARGE WASHING TANK AND EFFICIENT

FILTERS KEEP THE WASHING WATER CLEAN FOR LONGER AND ALLOW FOR MORE WASHES WITHOUT CHANGING

- why choose?

THE HOOD DESIGN CAUSES THE STEAM TO DISCHARGE AT THE BACK OF THE MACHINE RATHER THAN OUT INTO THE ROOM

EASY SERVICING - THE MACHINE CAN

BE SERVICED FROM THE FRONT



THE FLEXIBLE POTWASHER

WD-12 is a through-feed machine that is quickly and easily switched from normal washing to potwashing. The through-feed offers a good working environment with favourable ergonomics and effective logistics in the dishwashing room. WD-12 has space for two baskets. As an alternative, you can choose a hinged rack for greater flexibility when potwashing.

THE HANDY HOOD

The hood is closed with a simple push of a button and automatically opens when the washing programme has finished. The hood opens just a little initially, to let dry air into the machine. After a few seconds it opens fully, by which time the amount of steam is minimal. Little features such as these are what make machines from Wexiödisk something special. Everything to give you a better working environment.

A QUIET ASSISTANT IN THE DISHWASHING ROOM

With a higher water pressure, even dishes with baked-in food residue come clean. WD-12 is well-insulated, making it a quiet machine. The insulation also means that the machine doesn't radiate unnecessary heat into the dishwashing room, helping ensure a good working environment. Moreover, WD-12 can be equipped with the smart ECO-FLOW heat recovery system for optimal energy savings (see page 6)

WD-12 WASHING PROGRAMMES

Programme 1: Total washing time 1.2 min.*

Programme 2: Total washing time 3.2 min.*

Programme 3: Total washing time 5.2 min.*

*Factory setting. The washing time can be adjusted.



A hinged rack (option) makes the machine easier to use for potwashing. Individually adjustable supports enable the dishes to be loaded in an optimised manner

The adjustable water pressure is

tions. The machine is quickly and

and normal wash

easily switched between potwash

one of a number of innovative solu-



Deep, effective filters keep the washing water clean during long sessions, which also helps ensure optimum washing results. Easy to clean.



DISHWASHING ROOM

One dishwasher

for all your needs

WITH OR WITHOUT GRANULES

WD-90 DUO is a machine that can take care of both normal dishes and pots and pans, with or without granules. The machine has an automatic hood and a through-feed for improved logistics, ergonomics and hygiene. You avoid heavy lifting and gain a clean and a dirty side in the dishwashing room.

EASY TO HANDLE

A table can be placed in front of the machine for stacking. The table can also be fitted to the side, where it is easily lowered to provide access to the entire machine. Once the programme has finished, the hood initially opens just a little. Air then enters the machine, the steam is reduced and you are spared hot, moist air blowing in your face. For an even better working environment you can choose the ECO-FLOW option (see page 6).

SHORT DRYING TIME THANKS TO SPIN CYCLES

One unique function offered by WD-90 DUO is spin cycles when potwashing. Dirty washing water is spun off before the rinse cycle, reducing the amount of clean rinsing water. Following the rinse cycle the dishes are spun a second time, which reduces the drying time.



> NORMAL WASH, GLASSWARE AND CROCKERY

Programme 1: Total washing time 1.3 min.*

Programme 2: Total washing time 1.8 min.*
Programme 3: Total washing time 3.3 min.*

> POTWASH WITH GRANULES

Programme 1: Total washing time 2.2 min.*

Programme 2: Total washing time 4.2 min.* **Programme 3:** Total washing time 6.2 min.*

> POTWASH WITHOUT GRANULES

Programme 1: Total washing time 2.2 min.*

Programme 2: Total washing time 3.7 min.*

Programme 3: Total washing time 6.2 min.*

*Factory setting. The washing time can be adjusted.

FLEXIBLE ACCESSORIES

By choosing smart accessories you can adapt your WD-90 DUO to the needs of your kitchen. Collapsible tables simplify stacking and can be fitted at the front or to the sides. The potwashing basket can be equipped with different accessories to keep items in place. See the product sheet for more WD-90 DUO accessories.



Rubber stra



Saucepan support and ladle holder



Flexible insert



Holder





Pierre Elofsson is the name of the chef who has raised the bar in the kitchen at Hotel Eggers in Gothenburg. Starting out as a junior chef working for hoteliers Lars-Olof Oskarsson and Anna Riis, followed by stints at Aquavit in New York, restaurants in Brazil and no less than nine years in the restaurant business in Moscow, he has now come full circle. The position of head chef was offered to Pierre one year ago, by the new owners of the venerable Hotel Eggers in Gothenburg, the very same Lars-Olof and Anna.

"I didn't hesitate for a second. I wanted to move home to Sweden and Gothenburg again, and after having worked with Lars-Olof and Anna previously, it wasn't a difficult decision. Lars-Olof is a dignified, dedicated but very humble entrepreneur, and that suits me perfectly."

THE DISHWASHING ROOM - THE HEART OF THE KITCHEN

The kitchen has just been remodelled and, you could say, optimised. This relatively small space houses not only a well-equipped kitchen, but also a dishwashing room with

a rack conveyor dishwasher with pre-rinsing, a glassware dishwasher and, best of all, a WD-90 DUO combi dishwasher. The latter machine fulfils a great need.

"We wash pots, pans and containers and other large items with granules, but can easily switch the machine to normal washing when we have a lot of plates to take care of. It runs continuously during breakfast, lunch and dinner," says Pierre, his broad Gothenburg accent shin-

ing through. "What's more, we haven't employed a dishwasher. There are four of us working in the kitchen and with good planning we can quite easily take care of the task ourselves."

SEVERAL SMART IMPROVEMENTS

There's no longer any need to soak pots and pans. The granules quite simply remove any food residue, saving a great deal of time. The ECO-FLOW heat recovery system provides a better climate in the kitchen and, in addition to this, the machine's spin cycle

technology saves copious amounts of water.

There's no mistaking Pierre's dedication in the kitchen. Early on during the remodelling, Lars-Olof and Pierre had a clear idea of how the dishwashing room and kitchen were to look.

"Being involved in the design process avoids small irritations in the kitchen, which is important in such a stressful business. It should be fun to turn up for work and the staff are pleased with the hotel renovation."

Hotel Eggers serves lovingly prepared bistro cuisine, along the lines of Pierre's honest, straightforward philosophy, and combined with the exquisite surroundings the resulting experience is a real treat. The hotel is one of Sweden's three oldest and the meticulous renovation of the formerly rundown premises continues.

"It'll soon be time to inaugurate the hotel again," says owner Lars-Olof. "We've entered the final stage of the renovation, encompassing the hotel rooms and other guest areas. Our rooms are individually decorated and the personal interiors distinguish us from many other hotels."

- The kitchen boasts: A WD-90 DUO combi potwasher with ECO-FLOW, a WD-6 hood dishwasher and a WD-153 ICS+ rack conveyor dishwasher.
- > The kitchen serves bistro cuisine with an emphasis on fresh, organic produce.
- Dishes from some 50 breakfasts, 100 lunches and 80 dinners are handled each day.
- Wexiödisk's products were supplied by Storköksgruppen Syd and installed by Göteborgs Storköksservice.
- Hotel Eggers is owned by couple Lars-Olof Oskarsson and Anna Riis. The interior is reminiscent of Paris at the turn of the century, La Belle Époque, when the city's cafés, restaurants and art salons acted as living rooms.

Compact

with nice finesses

If you need a compact installation for potwashing both with and without granules, WD-90GR is an excellent choice.

ROTATING BASKET

WD-90GR is available in two versions, HC and Flex. HC stands for High Capacity and is the ideal choice for mostly washing pans and containers. Flex is a better choice for more varied dishwashing needs. WD-90GR has a rotating basket, which enables both the water and the granules to reach every nook and cranny during the wash cycle, delivering excellent results.

SHORTER DRYING TIME AND LESS STEAM

WD-90GR's spin cycles are unique to machines from Wexiödisk. Since the washing water is spun off before rinsing, the amount of rinsing water can be minimised. Following the rinse cycle, the dishes are spun again and this reduces the drying time.

Before the machine opens, the rear panel is cooled with cold water. This reduces the amount of steam and spares you from being exposed to a wall of moist heat when the door opens. A small finesse to improve the dishwashing room environment.

Customise with optional equipment

WD-90GR FLEX - FOR VARIED DISHWASHING NEEDS

The square cassette (see next page) and accessories have been developed for different types of dishes, such as pots, grill racks and smaller mixing bowls.



Square cassette



Flexible insert



Pot rack



Upright support

WD-90GR HC - FOR LARGE AMOUNT OF CONTAINERS

The machine's unique hexagonal cassette offers a high capacity for washing containers, pans, baking trays and grill racks.



Hexagonal cassette



Pot holder for large pots



Rack holder



Flexible insert

SHORT DRYING TIME WITH EFFEC-TIVE AND ENERGY-SAVING SPIN CYCLES

NO PRE-WASHING AND SCRUBBING BY HAND THANKS TO POWERFUL WASHING WITH WATER AND GRANULES



> WD-90GR HC/FLEX WASHING PROGRAMMES

Programme 1: Total washing time 5.2 min.*

Programme 2: Total washing time 8.2 min.*

Programme 3: Total washing time 11 min.*

Programme 4: Total washing time 2.5 min.*

Programme 5: Total washing time 4.0 min.* Programme 6: Total washing time 7.0 min.*

*Factory setting. The washing time can be adjusted.

EASY SERVICING - CAN BE SERVICED FROM THE FRONT OR THE SIDE

The machine with

a large capacity

THROUGH-FEED FOR AN EFFICIENT FLOW

WD-100GR is a granule potwasher that can wash with or without granules. The HACCP function in the machine's control programme ensures compliance with hygiene requirements. The machine is a through-feed model for simplified logistics and improved ergonomics and hygiene. It's also equipped with efficient spin cycle technology. You avoid heavy lifting and it gives you a clean and a dirty side in the dishwashing room. While one cassette is being washed you can prepare the next one, thereby reducing the time taken to switch them. This increases overall capacity and creates an efficient flow in the dishwashing room.

WD-100GR now features a new loading table and refined cassette design, which further simplifies handling with improved logistics and a lower stacking height.

SMART HEAT RECOVERY

WD-100GR is equipped with ECO-FLOW, which recovers energy from the previous wash cycle to reuse in the next wash cycle. Drier air is sucked into the machine and the dishes dry far more quickly and effectively. Since the steam is condensed, the working environment is improved. The heat recovery system means that the machine only consumes cold water during operation.

WD-100GR WASHING PROGRAMMES

Programme 1: Total washing time 5.3 min.*

Programme 2: Total washing time 8.3 min.*

Programme 3: Total washing time 11.1 min.*

Programme 4: Total washing time 2.6 min.*

Programme 5: Total washing time 4.1 min.* Programme 6: Total washing time 7.1 min.*

*Factory setting. The washing time can be adjusted.

FLEXIBLE ACCESSORIES

Below is a selection of accessories for different types of dishes. See the product sheet for more accessories.



Upright support for containers



Pot rack

Ladle holder

LOADING TABLE WITH

RINSING UNIT



Multi-purpose holder



OR THE SIDE

HEAT RECOVERY AND A CONDENSING

BATTERY REDUCE STEAM IN THE ROOM

What's the best dishwasher for your kitchen?

WD-12

100-500 meals/day



COMBI DISHWASHER

WD-12 is a flexible combi dishwasher that can be used for both normal and potwashing with the same perfect results. Robust design using parts of the highest quality for many years of reliable service. Features such as automatic hood operation and adjustable water pressure help improve the working environment and enable more tailored wash cycles.

- Flexible with both normal and potwashing functions
- Hygiene control with HACCP function
- Automatic hood operation for good ergonomics
- Powerful and effective
- ECO-FLOW as an option



WD-90 DUO

100-1,000 meals/day



GRANULE POTWASHER

The robust stainless steel construction results in a granule potwasher with an extra long service life. Combined with automatic hood operation and the environmentally smart heat recovery option, this makes WD-90 DUO an ergonomic and innovative dishwasher perfectly suited to smaller and medium-sized restaurants.

- No tiresome pre-washing washing with granules
- DUO system easily switched between normal and potwashing
- Through-feed for the best logistics
- Short drying time with spin cycle function
- Ergonomic with automatic hood operation
- Steam reduction as standard and ECO-FLOW as an option
- Hygiene control with HACCP function
- Automatic hood operation for good ergonomics

WD-90GR HC and WD-90GR Flex

200-1,000 meals/day



GRANULE POTWASHERS

WD-90GR HC for containers and pans, such as in schools and staff canteens, and WD-90GR Flex for varied dishwashing needs, such as in restaurants. These machines wash effectively using a mixture of water, plastic granules and detergent, reducing the need for typical preparations such as soaking and scrubbing.

- Perfect washing results and rapid drying
- Cassettes designed for different types of dishes
- High capacity
- Many different accessories for flexibility
- Easy to clean, with hinged door
- Hygiene control with HACCP function
- Steam reduction as standard



WD-100GR

1,000-3,000 meals/day



GRANULE POTWASHER

A complete through-feed dishwashing system with a sorting and loading table and a trolley that provides maximum capacity and separates clean and dirty dishes. Front-loading option for compact installations. The unique spin cycles combined with heat recovery reduce operating costs to a minimum while also significantly improving drying results. Only cold water is consumed during operation.

- Washing with granules for minimal soaking
- Spin cycle technology for rapid drying
- Through-feed for the best logistics
- Great flexibility with 6 programmes
- Hygienic clean and dirty sides
- ECO-FLOW heat recovery
- Low operating costsHygiene control with HACCP function





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