

RACK CONVEYOR DISHWASHERS

More dishes – less energy



Wexiödisk 

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WEXIÖDISK

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ISO 9001 • ISO 14001

CERTIFICATION

TM

Intertek

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

Every *installation*
should be a
good reference.



Can you combine quality, green thinking and ergonomics?

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

Our vision is a circular economy, with a focus on sustainable development and a cycle that is circular rather than linear. Wexiödisk develops high-quality products and carefully selects each component. All to help extend the life cycle of our machines and to 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.**
- **The PRM pre-rinse machine that we invented helps you reduce environmental impact in the kitchen with reduced water consumption and improved working conditions** (see page 11).
- **ECO-FLOW HEAT RECOVERY effectively saves energy and improves the climate in the dishwashing room** (see page 7).
- **ESE, Empty Space Elimination, ensures that no empty spaces are washed and rinsed** (see page 8).
- **CRT, Constant Rinse Time, rinses dishes only as much as necessary so as not to waste water** (see page 8).
- **DTS, Double Transport System, with its unique double feed ensures evenly distributed rinsing water** (see page 8).

> PURSUING A CIRCULAR ECONOMY HAS BEEN AN ELEMENT OF OUR SWEDISH BRAND SINCE WE STARTED IN 1972.

Lots of dishes *spotlessly clean*

FLEXIBLE SOLUTION

When you have a lot of dishes, a rack conveyor dishwasher from Wexiödisk is the best option. Our rack conveyor dishwashers are modular, which makes it easy to adapt a machine to your dishwashing needs.

ADAPTED FEEDING

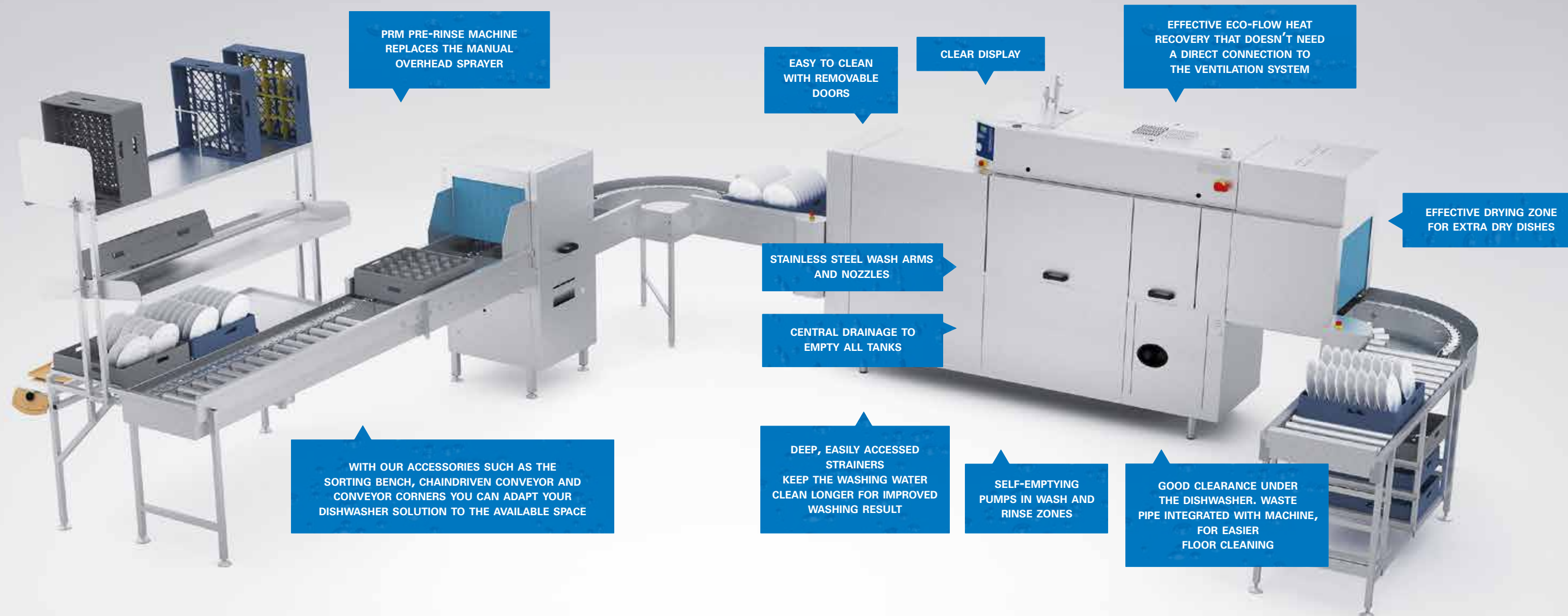
Rack conveyor dishwashers from Wexiödisk are developed to have as little environmental impact as possible. They are user friendly, and by that we mean designed for you so as to improve ergonomics and working conditions. Our rack conveyor dishwashers feature adapted feeding, which means the operator decides how much contact time each basket gets. Contact time refers to the time it takes for the basket to move from the pre-wash zone to the fresh water rinse.

INSULATION - BETTER WORKING ENVIRONMENT

Wexiödisk's rack conveyor dishwashers are made from stainless steel with heat and sound insulation. The designs feature double panelling. Moreover, they are fitted with soundproofing to further reduce noise levels. All servicing is carried out from the front of the machine. Components can be accessed more easily, making servicing quicker.

SMART HEAT RECOVERY

Wexiödisk's rack conveyor dishwashers are equipped with the ECO-FLOW heat recovery system. A smart solution where the energy from the dishwashing process is reused to heat the rinsing water. During operation only cold water is used, heated by the ECO-FLOW system. What's more, the working environment is improved as the energy in the humid steam that forms in the dishwasher is recovered and the machine doesn't need a direct connection to the ventilation system.



ICS+

– four functions that make a difference



FULL CONTROL WITH ICS+, Intelligent Control System

Contact time is one of the most important factors for successful washing results. Contact time refers to the time it takes for the basket to be transported from the pre-wash zone to the fresh water rinse. Wexiödisk's rack conveyor dishwashers with ICS+ feature 6 different programme options with different contact times, which are shown in the display. This simplifies contact time adjustment. The control panel is easy to use.



SMART CONTROL WITH ESE, Empty Space Elimination

Normally, feeding baskets into the dishwasher results in gaps between the baskets. These gaps can sometimes equate to an entire basket length, which increases water consumption by up to 100%. ESE controls basket feeding with the aid of a photocell and so doesn't wash and rinse any empty spaces. While the machine is waiting for the next basket, feeding and final rinsing are put on hold, which reduces both water consumption and noise levels in the dishwashing room.



SAVE WATER WITH CRT, Constant Rinse Time

With the CRT function, the rinsing time and amount of rinsing water per basket remain the same regardless of programme choice and the number of baskets washed per hour. This means that every washing basket receives the same amount of water without using too much, ensuring perfect washing result.



EVEN SPEED WITH DTS, Double Transport System

When you choose a rack conveyor dishwasher with DTS it includes double feeding, which means that the baskets are fed at an even speed through the machine. This makes optimal use of the rinsing water. All the dishes in the basket are rinsed with the same amount of water.

A rack conveyor dishwasher with the ingenious Intelligent Control System (ICS+) results in exceptionally low operating costs and significantly reduced environmental impact. This is a dishwasher that doesn't compromise on your working environment or energy consumption and even offers optimised rinsing water use.



> WHEN YOU CHOOSE A RACK CONVEYOR DISHWASHER WITH ICS+ FUNCTIONS YOU GET A MACHINE THAT INCLUDES EVERYTHING.

Easy

with unique features

It's the details that make the difference. Thanks to our smart solutions, daily work can be simplified considerably.

By regular cleaning of the machine, the service life can be extended and good hygiene maintained.



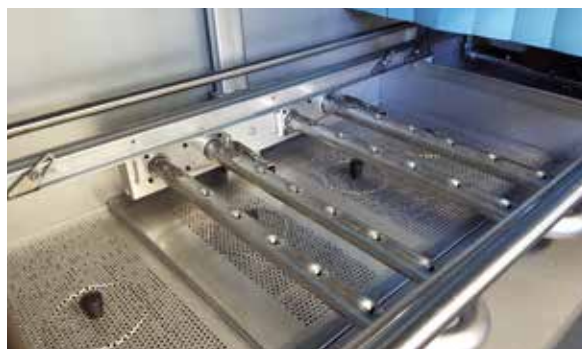
The doors can be removed with one simple movement, which makes cleaning easier.



The most efficient heat recovery system on the market, which is also easy to clean. Regular cleaning will ensure high levels of heat recovery now and in the future. Self cleaning as an option.



Easy central draining of wash tanks with a lever. The bottom seals and level pipes are closed automatically when the machine is about to fill.



The water is sprayed from above and below, effectively covering the whole basket. The large washing compartment is easy to clean.



Self cleaning of wash chamber and heat recovery make the daily work easier. Self cleaning as an option.

Better

working environment with PRM

Our unique PRM pre-rinse machine rinses dishes efficiently and replaces manual rinsing with an overhead sprayer. You save time and water, avoid wet floors and splashes, and reduce repetitive strain injuries due to monotonous movements. Even bowls placed face down are rinsed effectively. This enables the washing time to be reduced and requires less detergent. The effective rinsing of the pre-rinse machine means that the washing water in the dishwasher is kept cleaner, which reduces the consumption of water, energy and chemicals.

The water used in the PRM pre-rinse machine is recycled water from the dishwasher. The savings in wa-

ter and energy increase and, what's more, the working environment is improved, which is an important aspect.

NEW, SMART FUNCTION

Less soiled dishware, such as glasses and trays, doesn't usually need pre-rinsing. By placing such items in a special washing basket, the machine can sense this and the basket is transported through the machine without activating pre-rinsing. This avoids using water and energy unnecessarily.

> A PRM PRE-RINSE MACHINE CAN EVEN BE ADDED TO AN EXISTING RACK CONVEYOR DISHWASHER FROM WEXIÖDISK.



Corner installation with WD-PRM90



Straight insallation with WD-PRM60



For over a century the Royal Automobile Club of Victoria has provided its members with excellent facilities and exemplary service for their leisure and business time away from the road. These high standards are clearly apparent within the kitchens of the RACV Club in Melbourne, where everything from fast snacks to fine dining is steered to the plate with speed and precision.

In the heart of the Melbourne CBD the RACV Club offers a huge variety of exclusive offers, the 501 Bourke Street address containing accommodation, dining, lifestyle and entertainment facilities. There's a lot on offer here – and the series of function rooms and recreational spaces require the support from multiple kitchens spread over four floors.

SUB-HEADING

On a daily basis a favourite destination for club members is the renowned patisserie, Le Petit Gâteau, where award-winning pastry chef Pierrick Boyer and his team create mouth-watering treats. So too is the club's signature restaurant, the Members' Dining Room, a busy and bustling setting. There's also a bistro and coffee lounge, gallery

lounge, wine bars, a wine cellar and courtyard café. Overseeing quality control across this entire operation is Executive Chef Mark Normoyle.

IN THE KITCHEN

Having been at the club for 15 years Mark knows all the big demands and small details within the RACV operation. He oversees up to 2,000 covers a day and up to 45 functions a week. Helping him deliver a seamless service is a team of 80 kitchen staff.

Mark's also reliant on quality technological support within the kitchen. A close working relationship with Moffat and Wexiödisk over the years meant he was comfortable with the decision to purchase new dishwashing equipment from the company.

– I've always had a great relationship with Moffat. Not only is the product first class, but their service, after sales service and staff training is too, says Mark.

The addition of a state-of-the-art Wexiödisk dishwasher



and a potwashing unit has also helped the club meet important efficiency goals.

THINKING OF THE ENVIRONMENT

– One of the reasons we chose the Wexiödisk dishwasher is that we want to be as sustainable as possible, says Mark. The fact that the machine uses recycled water from the wash tank to do the first rinse of the dishes is a big plus; saving us around 10–15 litres of water per wash.

– It also helps us reduce labour, as there's no plate stacking involved for the operator. The waiters can now clear the plates and stack them straight into the rack, which takes out one step of the process.

– Our philosophy is very simple. If it's a \$2 bowl of chips or if it's a \$60 steak, it's got to be the best it can be, says Mark.



A smarter dishwashing room

Regardless of your dishwashing needs or dishwashing room layout, we can help you find a solution that makes the most of the space you have. Our dishwashing room solutions can be installed in a number of different ways, straight or angled. By adding different zones and accessories, the logistics can be optimised based on the available space. Below we present two examples. Naturally, the installations can be mirrored and altered in length to suit your dishwashing room.



EXAMPLE WITH WD-PRM90

- Sorting table
- Chain driven conveyor
- WD-PRM90



EXAMPLE WITH WD-PRM60

- Sorting table
- Chain driven conveyor
- WD-PRM60

Accessories with added flexibility

Dishwashing rooms vary, with different needs and layouts. Wexiödisk's rack conveyor dishwashers are designed to be flexible and offer efficient logistics in the dishwashing room. The various options of feeders, conveyors and other accessories make for a more ergonomic and effective working environment in the dishwashing room.



CORNER FEEDER

A corner feeder is an effective solution to facilitate feeding in confined spaces. The length of the corner feed can be adapted to the dishwashing room layout. It connects to the machine and no additional motor is required. The frame is made of stainless steel and the feet are adjustable.

MOTORISED CONVEYOR CORNER

The motorised conveyor corner is available in 90° and 180°. It is made of stainless steel. The frame uses square tubing and has adjustable feet. The basket is fed by a chain drive and it's compatible with all 50x50 cm washing baskets. The conveyor corner can be connected to the machine's outfeed side, to a straight section between the machine and the corner, or to the infeed side.



Motorised conveyor corner 90°



Motorised conveyor corner 180°



ROLLER/DRYING CONVEYOR FOR OUTFEED

Roller conveyor for direct connection to the machine or a corner solution. The conveyor is made of stainless steel with a frame of robust square tubing. It has a sloped bottom and is fitted with a waste outlet for the drain. The baskets travel on durable plastic rollers with sturdy bearings. The conveyor is available fixed or mobile, with lockable swivel wheels. It can also be fitted with different types of shelves and, if required, an end limit switch.

DRYING ZONE FOR EXTRA DRY DISHES

Wexiödisk's rack conveyor dishwashers can be equipped with a drying zone. A powerful fan blows hot air over the dishware. Drying zones are most useful for items with limited ability to accumulate and store heat, such as plastic trays. The drying zones are available in different versions and with different power outputs.



Drying zone WD-T90



Bar-fed conveyor corner 90°



Bar-fed conveyor corner 180°

BAR-FED CONVEYOR CORNER

In this case transport around the corner is driven by a bar-feed. No additional motor is required. The conveyor corners are made of stainless steel while the frames are made of square tubing and have adjustable feet. The conveyor corner are connected to the machine's outfeed side or to a bar-fed straight section placed between the machine and the conveyor corner.



Drying zone WD-T60



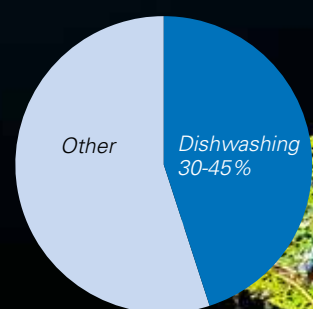
Drying zone WD-T80 for conveyor or bar fed turn track



Drying zone WD-T60F, free-standing

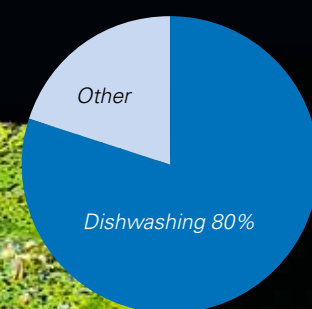
We care about you and our environment

Of all the machines in the kitchen, the dishwasher has the greatest environmental impact. That's why it's a given for us to manufacture the most resource-efficient dishwashers we can. With our PRM and ICS+ solutions you can rest assured you'll get an ergonomic dishwasher that spares the environment and your budget. Compare for yourself!



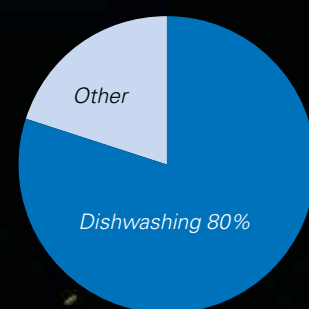
ELECTRICITY CONSUMPTION

A standard rack conveyor dishwasher represents 30-45% of the kitchen's total electricity consumption.



WATER CONSUMPTION

A standard rack conveyor dishwasher represents about 80% of the kitchen's total water consumption.



CHEMICAL CONSUMPTION

Almost all chemicals are dissolved in water. Since a dishwasher represents about 80% of water consumption, it also represents about 80% of the kitchen's total chemical consumption.

Savings with PRM

If you choose to complement your rack conveyor dishwasher with a PRM pre-rinse machine you'll make several savings compared with manual rinsing.

GIVEN CONDITIONS

- 400 baskets per day
- 75% of baskets require rinsing
- 360 days per year
- 4 litres of water consumed per basket
- 12°C incoming water

**425,000**

litres of water

**15,000**

kWh of energy

**108,000**

monotonous movements

**250**

working hours

Savings with ICS+

If you choose ICS+ you can be sure you'll save both money and the environment compared to traditional technology.

GIVEN CONDITIONS

- 400 baskets per day
- 360 days per year

**240,000**

litres of water

**18,500**

kWh of energy

**500**

kg of chemicals

The right solution for your kitchen

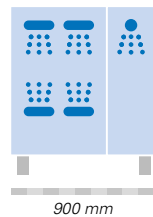
Wexiödisk's rack conveyor dishwashers are available in five different sizes, with or without ICS+. These flexible solutions are based on different zones, which enables you to easily find the best alternative for your dishwashing needs and dishwashing room.



1 PRE-WASH

In the pre-wash, the dishes are sprayed with a weak solution of detergent and 40°C water. Surplus water from the final rinse and the chemical wash is used to continuously refresh the water in this zone.

Zone length: 600 mm



2 PRE-WASH WITH INTERMEDIATE RINSE

The pre-wash intermediate rinse uses 40°C water to rinse the soiled washing water from the dishes before the basket leaves the zone. This helps reduce soiling of the chemical wash water. The machine can then be used for a longer time without changing the water in the chemical wash tank. This saves water and detergent.

Zone length: 900 mm



3 CHEMICAL WASH

During the chemical wash, the dishes are sprayed with 60°C washing water. You need at least 50°C water to properly dissolve grease and the detergent works best at around 60°C.

Zone length: 900 mm



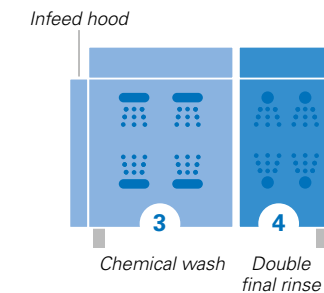
4 DOUBLE FINAL RINSE

A double final rinse delivers the best possible rinsing results while also reducing the amount of water used in the final rinse. The dishes are first rinsed with reused water and then with 85°C fresh water. About 25% of the surplus water from this zone is reused in the chemical wash tank. The remaining 75% is piped to the pre-wash (WD-213) and the intermediate rinse (WD-243 to WD-423).

Zone length: 585 mm

WD-151E

- > Max. capacity 240 baskets/hour
- > 80 baskets/hour (acc. to DIN)
- > From 200 meals/day
- > Total length 1655 mm*

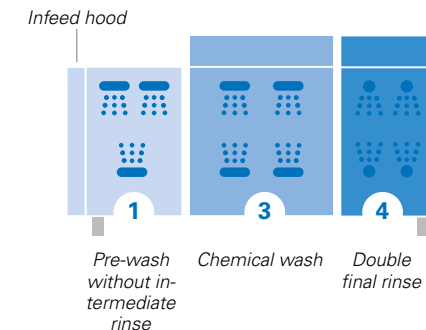


WD-153 ICS+

- > Max. capacity 260 baskets/hour
- > 80 baskets/hour (acc. to DIN)
- > From 200 meals/day
- > Total length 1655 mm*

WD-211E

- > Max. capacity 240 baskets/hour
- > 120 baskets/hour (acc. to DIN)
- > From 400 meals/day
- > Total length 2255 mm*

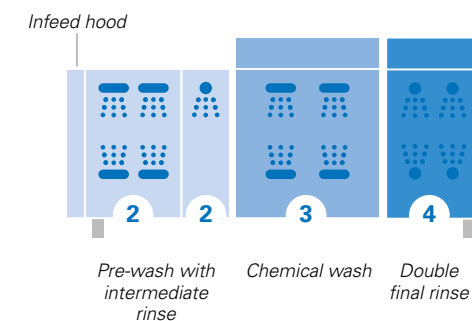


WD-213 ICS+

- > Max. capacity 260 baskets/hour
- > 120 baskets/hour (acc. to DIN)
- > From 400 meals/day
- > Total length 2255 mm*

WD-241E

- > Max. capacity 240 baskets/hour
- > 140 baskets/hour (acc. to DIN)
- > From 500 meals/day
- > Total length 2555 mm*

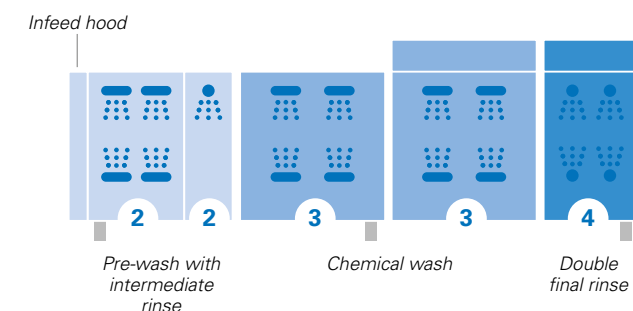


WD-243 ICS+

- > Max. capacity 260 baskets/hour
- > 140 baskets/hour (acc. to DIN)
- > From 500 meals/day
- > Total length 2555 mm*

WD-331E

- > Max. capacity 240 baskets/hour
- > 190 baskets/hour (acc. to DIN)
- > From 600 meals/day
- > Total length 3455 mm*

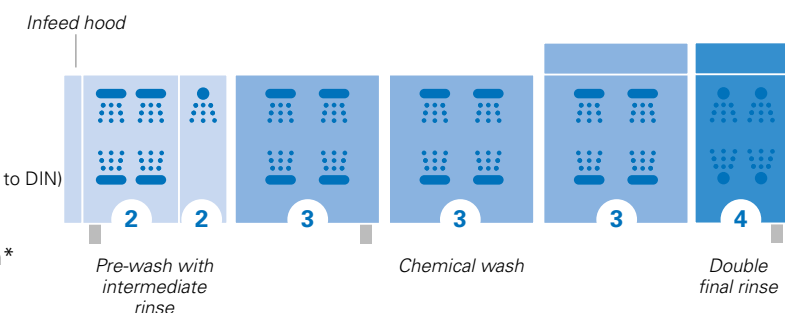


WD-333 ICS+

- > Max. capacity 260 baskets/hour
- > 190 baskets/hour (acc. to DIN)
- > From 600 meals/day
- > Total length 3455 mm*

WD-421E

- > Max. capacity 240 baskets/hour
- > 245 baskets/hour (acc. to DIN)
- > From 800 meals/day
- > Total length 4355 mm*



WD-423 ICS+

- > Max. capacity 260 baskets/hour
- > 245 baskets/hour (acc. to DIN)
- > From 800 meals/day
- > Total length 4355 mm*

* Refers to installed length at bench height. A steam hood on the outfeed adds another 280 mm.



Intertek

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The Spirit of Excellence