



SINGLE-TANK DISHWASHING MACHINES

Clean dishes and a clear conscience



Wexiödisk 

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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. 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 economic 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, e.g. through Autostart, with automatic opening and closing of the hood, reduces repetitive strain injuries and makes the washing process considerably easier.**
- **Our patented innovations, PRM and DUPLUS, help you to reduce the environmental impact of your kitchen. PRM and DUPLUS are available as options on a number of our machines (see page 12).**
- **All our dishwashers have the option of ECO-FLOW heat recovery, which effectively saves energy and improves the climate in the dishwashing room (see page 16).**
- **We are continuously working to develop new solutions in order to save even more water and energy and further reduce the need for chemicals.**

➤ **PURSuing A CIRCULAR ECONOMY HAS BEEN AN ELEMENT OF OUR SMÅLAND BRAND SINCE WE STARTED IN 1972.**

WD-4S

– compact, stylish and efficient

If you want a reliable and efficient under-counter dishwasher, then WD-4S is a smart choice. The Swedish design characterised by quality, functionality and clean lines is evident in every detail, meaning there's no need to hide WD-4S away.

HIGH-QUALITY SWEDISH DESIGN

The WD-4S dishwasher is designed to function optimally in as many kitchens as possible, and you can even install it in a bar or café. A clean design with limited details and smooth, rounded corners means improved hygiene and cleaner results. Furthermore, the door can be placed in a hygienic position that prevents the growth of bacteria when the machine is not in use.

WHICH MODEL WORKS FOR YOU?

In addition to our basic-level machine BASIC, WD-4S is also available in a GLASS model that has been specially designed for washing glasses. The glasses are tilted in the open washing basket in such a way that less water collects on the foot of the glass and water does not run along its surface. The water jets reach all parts of the glass and drying results have also been improved. WD-4S GLASS also features three specific glass washing programmes, where the washing time and water quantity have been adapted for different types of glasses. For example, there is a low temperature rinse that rapidly cools beer glasses for immediate use. Choose ECO-FLOW to save energy and improve the working environment. *Read more on page 16.*

> BASIC PROGRAMME

- Programme 1:** Glasses and cups, total washing time 1.2 min.*
- Programme 2:** Plates, total washing time 2.4* min.
- Programme 3:** Cutlery and pots, total washing time 4.2* min.

> GLASS PROGRAMME

- Programme 1:** Beer glasses, total washing time 1.2 min.* with lower final rinse temperature, 65°C.
- Programme 2:** Standard glasses, total washing time 1.2* min., final rinse temperature 85°C.
- Programme 3:** Wine glasses, total washing time 2.2* min., final rinse temperature 65°C and increased water quantity for final rinse.

**Factory setting. The washing time can be adjusted.*



CLEAN, SIMPLE AND FUNCTIONAL DESIGN IN STAINLESS STEEL

STAINLESS STEEL SIDE PLATES ARE INCLUDED, ENABLING WD-4S TO BE COMPLETELY FREESTANDING

WD-4S CAN WASH UP TO 50 BASKETS PER HOUR, I.E. 1,000 GLASSES, 900 PLATES OR 450 TRAYS



ECO-FLOW HEAT RECOVERY SAVES ENERGY AND REDUCES DRYING TIME

LIFETIME GUARANTEE FOR THE MAIN PIPE



SELF-EXPLANATORY AND ANGLED TOUCH DISPLAY IN TEMPERED GLASS. THE DISPLAY ALSO WORKS IF YOU ARE WEARING GLOVES OR HAVE WET HANDS

SPECIALLY DESIGNED WASHING ARMS CLEAN EVERY MILLIMETRE OF THE DISHWARE

The bar dishwasher

that makes work easier

SMART DISPLAY

With three programmes, the WD-4S is easy to use. The self-explanatory and sloping display in tempered glass provides a clear overview of the washing time from a distance. Colours indicate the status of the wash and a sound indicates when washing is complete. The smart display also works if you are wearing gloves or have wet hands.

GOOD HYGIENE LEVELS

With the new WD-4S the door can be placed in a spacesaving hygienic position that prevents the growth of bacteria when the machine is not in use, e.g. over long weekends or during holidays.

VERSATILE AND EFFICIENT

A push of a button allows you to easily replace the water so you can switch between washing dirty plates and washing glasses and trays. Having the two functions in the same machine saves both space and time.



Both WD-4S BASIC and GLASS are available with a bottom frame (lockable or open) with guide rails for three baskets.



Izakaya moshi was opened in December 2012 by Sandra Bertilsson and Daniel Djurvall.

“We wanted the people of Växjö to have a Japanese restaurant serving food with clean flavours and beautiful colours.”

Izakaya, which means ‘slink in’ in Japanese, seats 70, and the restaurant has received numerous accolades, including a listing in White Guide 2016.

WHEN FOOD BECOMES AN EXPERIENCE

There are no secrets in the open kitchen. The restaurant’s sole purpose is to convey a love of Japan’s fantastic cuisine. Izakaya moshi uses locally produced ingredients from farms in the surrounding area.

“We have also been incredibly lucky in employing excellent staff, both for front of house duties and in the kitchen. Our chefs are extremely creative, and enjoy experimenting and developing our food concept, enabling us to con-

stantly surprise our diners with new colours, shapes and flavours. A complete experience that focuses on food – it’s that simple!”

CLEANER GLASSES WITH WD-4S

Just recently the restaurant invested in a new under-counter dishwasher from Wexiödisk, a WD-4S.

“It is soooo good and soooo clean! The flow in the bar has changed completely, and we can keep dirty dishes out of the sinks. Everything is much more hygienic,” says Sandra. “We opted for a glasswasher model, with two special glass washing baskets. The glasses are tilted in the basket, which leaves them drier after washing. We also don’t need to wipe any water marks from them. We use the machine to wash other bar accessories, too.

“As the WD-4S is located in the bar, it is important for it to operate silently. There’s no unnecessary rattling from this dishwasher. We chose Wexiödisk because we already have a WD-6, which is older than me!” concludes Sandra.



“We chose Wexiödisk because we already have a WD-6, which is older than me!”

SANDRA BERTILSSON

ECO-FLOW HEAT RECOVERY SAVES ENERGY AND HELPS WASHED ITEMS DRY QUICKLY. READ MORE ON PAGE 16

THE HOOD OPENS AND CLOSES AUTOMATICALLY, ELIMINATING THE RISK OF STRAIN INJURIES

THE HOOD IS ANGLED UPWARDS AT THE BACK SO THAT THE STEAM DISCHARGES AT THE BACK OF THE MACHINE RATHER THAN OUT INTO THE ROOM

THE RINSE NOZZLES ON THE STAINLESS STEEL WASHING ARMS ARE CONCAVE TO PREVENT BLOCKAGES

HIGH LEVELS OF HYGIENE WITH AN AUTOMATIC CLEANING PROGRAMME

LARGE WASHING TANK AND EFFICIENT FILTERS KEEP THE WASHING WATER CLEAN FOR LONGER

EASY SERVICING — THE MACHINE CAN BE SERVICED FROM THE FRONT

A kitchen staple

WD-6 and WD-7 are two of the market's best dishwashers for small and medium-sized kitchens.

WD-6 and WD-7 are our reliable hood dishwashing machines and are suitable for small and medium-sized dishwashing rooms. These machines focus on the user, with several technical features that make for a better working environment. With WD-6 and WD-7 you get ease of use, excellent ergonomics, high levels of hygiene, easy servicing and, last but not least, optimum washing results. You can rely on WD-6 and WD-7 365 days a year.

The difference between WD-6 and WD-7 lies in the fact that the latter is larger and used predominantly for larger items and more heavily soiled loads.

AUTOMATIC HYGIENE CONTROL

The control system with built-in HACCP ensures that current hygiene requirements are met. Web-Tool is available as an option for printing out external reports and connecting to a network.

> WD-6 AND WD-7 WASHING PROGRAMMES

Programme 1: Total washing time 1.2 min.*

Programme 2: Total washing time 1.7 min.*

Programme 3: Total washing time 3.2 min.*

*Factory setting. The washing time can be adjusted.



WD-7

Save

time, water and energy

> PRM PRE-RINSE MACHINES CAN BE CONNECTED TO BOTH WD-6 AND WD-7.

OPTIMISE DISHWASHING LOGISTICS WITH PRM

Our unique PRM pre-rinse machine pre-rinses items efficiently and replaces manual rinsing. You can save time and water, avoid splashes of water on the floor and improve ergonomics. Reduce repetitive strain injuries by doing away with the monotonous movements associated with using a hand shower.

FEWER CHEMICALS AND IMPROVED ENVIRONMENT

PRM rinses the items from above and below using an unbeatable method that removes even tough food residues such as oil and dressings. This enables you to reduce the washing time and use fewer chemicals. Reducing the amount of chemicals ensures a more gentle wash and also leaves glasses clearer. The water used in the PRM pre-rinse machine is recycled water from the dishwasher. A smart solution that saves both water and energy. Being able to reduce the amount of manual work and at the same time improve the working environment is, of course, equally important.

150 WORK HOURS TO USE ELSEWHERE

With a PRM solution you can put dirty dishes straight into the washing baskets without pre-rinsing with a hand-held spray unit. You don't need to wash items straight away either. PRM's efficient rinse action can handle even dried-on food residues, which means that washing can wait. Unloading and sorting units can help you to achieve an efficient flow of items from the dirty to the clean side, and you can avoid slippery floors caused by splashes of water from a hand-held spray unit.

Save approx. 150 work hours each year in the kitchen, and eliminate 35,000 monotonous movements if washing an average of 100 baskets per day. All this time can be used for other important work in the kitchen.



PRM6 pre-rinse machine with WD-6 hood dishwashing machine



Limited space yet great results



CORNER INSTALLATION 1



CORNER INSTALLATION 2



STRAIGHT INSTALLATION

When diners call, dishwashing can wait

A stone's throw from the city centre of Stockholm you find restaurant NAGG, a small, well-run local restaurant providing the local people with French-inspired cuisine using Swedish ingredients. Owner and chef Susanne Torssell is hard at work in the kitchen preparing the evening's menu – spring lamb from Strängnäs with wild garlic from Gotland. Susanne launched NAGG two years ago after managing the Old Orangery restaurant in the Bergius Botanic Garden in Stockholm.

"There we mostly served lunches, and I knew that my dream was to be able to serve food accompanied by a good wine."

Susanne trained at Grythyttan in Sweden and has also worked at Midsummer House in Cambridge, which has two Michelin stars. Her time there inspired her to take a creative approach to food and wine.

"It was a fantastic learning environment, both in terms of gastronomy and creativity and being organised. Something that can be applied anywhere."

And that's true when you look behind the scenes in Susanne's kitchen and dishwashing area.

A PERFECT SOLUTION IN A TINY SPACE

When Susanne bought the former restaurant the kitchen was tiny, and the absence of work surfaces made the dishwashing area impractical. Despite having limited resources to work with, the kitchen is now larger and more open. The dishwashing room now contains a WD-PRM6 pre-rinse machine and a WD-6 dishwashing machine.

"I didn't think it was possible to create such a practical dishwashing area in a space measuring 2x3 metres. We have work surfaces on both sides of the pre-rinse machine and dishwasher, and it works perfectly," says Susanne.

GOOD SERVICE IS A MUST

"When we are particularly busy during the evening, we often don't have time to do any dishwashing. There are only the two of us working here, and we want to offer our din-



”

"I didn't think it was possible to create such a practical dishwashing area in a space"

SUSANNE TORSSSELL

ers the best possible service. We've never even considered employing someone to wash up. Instead, we've focused on having an efficient dishwashing room. Quite simply, the dishes can wait when we've a lot of people in! And that's never a problem because the pre-rinse machine is very effective. We don't need to change the water that often, and we can wash glasses and lightly and heavily soiled items in the same machine without this affecting the washing results," concludes Susanne.

One litre of water with **DUPLUS**

Is it possible to clean dishes using just one litre of fresh water per washing basket? Yes, it is! Thanks to our patented DUPLUS technology that reduces water consumption to next to nothing.

rinsing phase uses one litre of fresh water at a temperature of 85°C. The rinsing water from the second phase is collected for use in the next washing cycle.

The secret is to use water from the previous washing cycle during the first rinsing phase. The second

DUPLUS is the ideal choice for anyone aiming for minimal environmental impact from dishwashing.

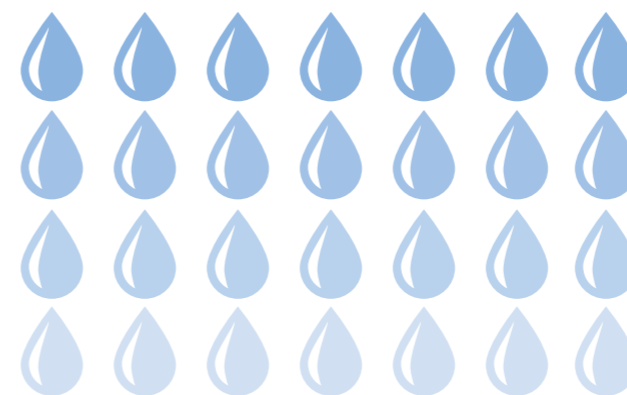
➤ **DUPLUS IS AVAILABLE AS AN OPTION FOR BOTH WD-6 AND WD-7.**

Recover heat with **ECO-FLOW**

Have you ever opened a dishwasher door and got hot steam in your face? Our new undercounter dishwasher WD-4S is now available with ECO-FLOW – a smart heat recovery system which means you can avoid the discomfort of steam in your face. This is particularly important when the machine is located in a bar or is visible to customers.

ECO-FLOW works by using the energy from the steam to heat the water for the next wash. This minimises the amount of steam and reduces the need for ventilation in the room. Drier air is also blown over the items in the machine, meaning they dry far more quickly and effectively. ECO-FLOW has been developed to save energy, as well as to provide an improved working environment.

➤ **ECO-FLOW IS AVAILABLE AS AN OPTION FOR OUR WD-4S, WD-6 AND WD-7 MACHINES.**



200,000
litres
of water

The annual water savings are impressive. If you choose to add both PRM and DUPLUS to our already water-efficient machines, you can have a dishwasher with the lowest water consumption on the market.

Save!

Here are some examples of what you can save per year if you use a WD-6 or WD-7 with the options PRM and DUPLUS. The savings are per year (350 days).

9,000
kWh ENERGY

Thanks to energy-efficient machines you can significantly reduce your electricity bill.



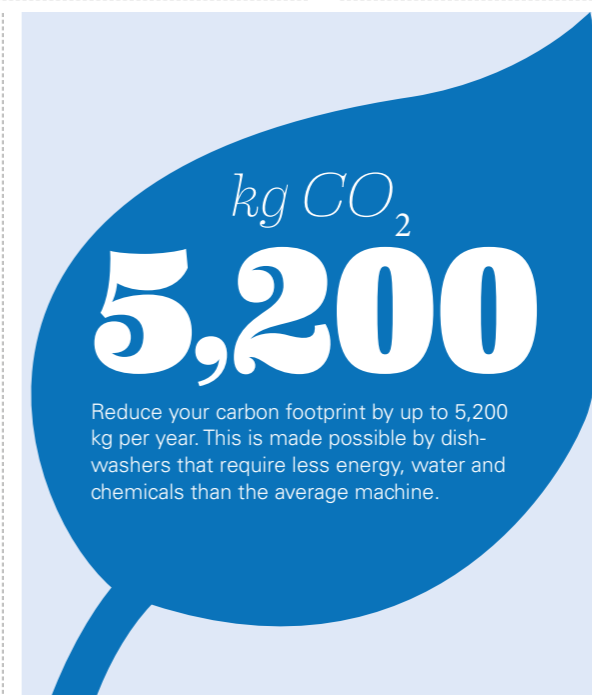
1 LITRE OF FRESH WATER

is all that's needed per wash if you choose DUPLUS for your dishwasher.



200 L
CHEMICALS

Effective rinsing with PRM and the tiny amount of rinsing water used with DUPLUS significantly reduces chemical consumption.



5,200
kg CO₂

Reduce your carbon footprint by up to 5,200 kg per year. This is made possible by dishwashers that require less energy, water and chemicals than the average machine.

Improved kitchen environment!

When you don't need to rinse dishes manually, you avoid wet and slippery floors. A better and safer workplace benefits everyone!

150
HOURS

Pre-rinsing dishes by hand takes time. Use PRM with automatic pre-rinsing and spend the time you save doing something else.

35,000
MONOTONOUS MOVEMENTS

can be eliminated by using PRM instead of pre-rinsing dishes by hand. Reduces the risk of repetitive strain injuries!

What's the best dishwasher for your kitchen?

WD-4S BASIC AND GLASS

Bars, cafés and preschools



WD-4S

The WD-4S is an effective and reliable undercounter dishwasher. The minimal consumption of water and chemicals limits its impact on the environment without compromising the end result. The ECO-FLOW heat recovery system (option) reduces the steam discharge and the need for ventilation in the room, while further reducing energy consumption.

ECO-FLOW
Smart environmental choice

- High-quality Swedish design
- Smart touch display in tempered glass
- Good hygiene levels with the door in ventilation mode
- Quick wash with 50 baskets/hour
- Silent operation for a good working environment
- Three specific glass washing programmes (the glass model)
- Easy to change water (at the push of a button)

WD-6 and WD-6 DUPLUS

Restaurants with 50-300 diners/day



WD-6

If you want the best, a high-quality dishwasher that makes work easier for your employees, this is the obvious choice. Ease of use, a good working environment, high levels of hygiene, easy servicing and optimum washing results make the WD-6 one of the best dishwashers on the market. The machine also has a number of programmes that can be individually adapted, allowing it to meet all the different washing requirements that may arise in a kitchen.

- Ease of use – with Auto-Start
- A good working environment – with the unique hood concept
- High levels of hygiene – with an automatic cleaning programme
- Hygiene control – a control system with integrated HACCP
- Easy servicing – the machine can normally be serviced from the front
- Excellent washing results – with self-draining washing arms



WD-6 DUPLUS

Wexiödisk is the first company in the world to introduce a double final rinse for hood dishwashing machines. The technology, which is patented, means that the rinsing process uses considerably less fresh water than traditional final rinse systems. Machines with DUPLUS technology use just 1 litre of fresh water per washing cycle – a tiny amount, yet still produce perfect washing results.

DUPLUS
Smart environmental choice

- Double final rinse with DUPLUS technology – improved rinsing results with minimal fresh water, thanks to an extra rinsing phase
- Efficient with low operating costs – the DUPLUS technology helps to reduce consumption of fresh water, chemicals and electricity
- Fantastic cost savings – if osmosis water has to be used
- A good working environment – with the unique hood concept

WD-7 and WD-7 DUPLUS

Restaurants with 50-300 diners/day



COMBI-DISHWASHING MACHINE WD-7 AND WD-7 DUPLUS

The feed clearance height of 505 mm and the internal width of 605 mm enables not only plates, glassware and cutlery to be cleaned, but also heavily soiled items such as baking trays, bread baskets, large bowls, Gastronorm containers, etc.

The robust and ingenious design means the machine can cope with today's demanding kitchen environments. The

unique hood concept and the new Auto-Start option have improved the ergonomics of the machine and significantly simplified the washing process. Simply slide in the basket, the hood closes automatically and the machine starts. When the washing programme has finished, the hood opens automatically and the steam discharges at the back of the machine. You can quickly and easily reset the machine to wash heavily soiled loads, which increases the rinse pressure. This function, in combination with three different programme options, meets the varying needs of any kitchen.

- Functional design
- Two machines in one – for normal and heavily soiled items.
- Even better washing results
- Maximum hygiene
- Ergonomic and efficient
- Double final rinse with DUPLUS technology – improved rinsing results with minimal fresh water, thanks to an extra rinsing phase
- Efficient with low operating costs – the DUPLUS technology helps to reduce consumption of fresh water, chemicals and electricity
- Fantastic cost savings – if osmosis water has to be used

WD-PRM6 and WD-PRM7

Restaurants with 100-400 diners/day



PRE-RINSE MACHINE WD-PRM6 AND WD-PRM7

Wexiödisk WD-PRM6/7 has been developed to replace the manual hand shower in dishwashing rooms. Huge savings can be achieved in water, energy, chemicals and effort. Can also be added to your existing WD-6 or WD-7 hood dishwashing machine.

PRM
Smart environmental choice

With DUPLUS you can achieve the following savings:

- 200,000 litres of water
- 9,800 kWh energy when using warm or hot water
- The environment benefits, with 5,200 kg less CO₂ being produced
- 150 work hours
- Dishwashing staff are spared 35,000 repetitive hand movements associated with manual pre-rinsing that can cause occupational injuries
- Less detergent is used
- Improved working environment with less water on the floor
- Dishwashers have a larger capacity
- Reduction in daily water changes



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