OUR PHILOSOPHY
BECAUSE WE DO CARE

Clean water is essential for life, but one in eight of the world’s population does not have access to it. Wexiödisk has developed a range of dishwashing solutions with one aspect in mind: to create the world’s best dishwashers to affect our people and our environment.
Our ambition for all our customers to be satisfied has been our ethos right from the very beginning. Focusing on being able to provide reliable machines with low operating costs and a good working environment rather than a low purchase price – our excellent cleaning results have always been seen as a matter of course.

Wexiödisk invests significantly in product development in order to maintain and develop value to customers through a technologically advanced and competitive range of products. To assist us we have well-trained staff and high tech facilities. A complete production line, from plate-working to trial runs and equipped with automatic workshop machinery and robots, ensures top quality and availability.

Today Wexiödisk is the market leader in Scandinavia with a distribution network covering not only Europe but also, Japan and Australia. In recent years Wexiödisk has won several prestigious contracts within flight catering, which is a customer group with extremely high requirements.

LEADERS IN THE WORLD OF DISHWASHING

Founded in 1972

Wexiödisk is a Swedish company founded in 1972. Ever since it opened for business it has focused on offering the food service sector the absolute best in dishwashing.
Dishwashers consume large amounts of energy, water and chemicals. So in recent years, Wexiodisk has concentrated on the development of several new and unique products – ICS+ and DUPLUS are the names of two patented principles that provide exceptionally reduced environmental impact and considerable lower operating costs.

**OUR PRODUCTS**

**DUPLUS**
Patented double final-rinse technology
Wexiödisk is the first in the world to introduce the double-final rinse technology for DUPLUS passthrough dishwasher. Our patented means that the rinsing process uses considerable less fresh water than traditional final rinsing systems. The DUPLUS technology uses only one litre of fresh water per cycle and is achieved by recirculating water from the previous washing cycle in the first rinsing phase. In the second rinsing phase, the machine uses fresh water at a temperature of 85-90°C. The rinse water from the second phase is collected to be used for the next washing cycle.

**ICS+ : Intelligent Control System**
The ingenious Intelligent Control System (ICS+) in our rack conveyors results in exceptionally low operating costs and a significantly reduced environmental impact.

ICS+ comprises of three main features:

**ESE - Empty Space Elimination:**
An unique control system eliminates the empty space normally found between the baskets while they are being washed in the machine.

**CRT - Constant Rinse Time:**
With CRT the time and the amount of energy and water needed for the final rinse does not depend on the contact time selected. Normally only around 1-1.4 litres of rinsing water are used per basket.

**DTS - Double Transport System:**
ICS+ is equipped with DTS – a unique double feed system that feeds the baskets at an even speed to ensure optimum use of the rinsing water.
WHAT YOU WOULD EXPECT FROM WEXIODISK

Improved working conditions
We place a lot of emphasis on providing an ergonomically correct working environment for the user. Examples of this are easy to handle doors which provide good access, wash arms that are easily cleaned and strainers at the infeed and outfeed that can be removed for easy emptying. In addition, the efficient sound and heat insulation contributes to a good working environment in the dishwashing room.

Maximum hygiene
Wexiodisk ensures optimal hygienic wash results by monitoring and documenting the progress of your dishwasher. With an optional WEB Tool for passthrough, trolley & cutlery tray washers, information on temperature, cost, water and electricity consumption can be documented in order to satisfy all the applicable HACCP hygiene requirements, eliminating the need to keep a manual log and saving valuable time in the kitchen.

HACCP
Wexiodisk rack conveyors and potwashers incorporates a HACCP (Hazard Analysis Critical Control Point) system to designate a number of critical control points for monitoring from a hygienic perspective. The critical control points form part of the machine’s control and alarm system for temperature and water flow, which can be displayed on the control panel.

Easy cleaning
The control system monitors all the functions during the washing process. The machine also has an automatic cleaning programme. Smooth surfaces and rounded corners on the inside of the machine.

Automatic cleaning program
At Wexiodisk, we value your time. Our dishwashers remain clean during washing. Cleverly positioned washing jets and rounded corners continually flush the tanks clear of any residue. These, combined with the correct dosage of chemicals, guarantee the minimum amount of time spent cleaning every Wexiodisk dishwasher.

Easy access, easy service
The well thought out position of components, something that for many years has distinguished Wexiodisk’s products, lives on. Most of the components are easily accessible and servicing can be carried out from the front of the machine. The electronics also allow a history log and service information to be displayed during maintenance work.
WD-6 DUPLUS

The new generation of dishwasher for small and medium size kitchens.
The Wexiodisk range of passthrough dishwashers is designed to cope with even the most demanding environments. With a series of technical features to improve the working environment for its user, it is ergonomically designed with the user in mind and has a long service life.

**Features**

**Unique hood concept**
Operator comfort is a priority so at the end of each wash cycle, the hood is designed to allow the steam to escape to the rear of the machine when the hood door opens and minimises the risk of injury. The washed items begin to dry immediately and the machine is ready to wash for the next cycle.

**Auto-Start**
The new Auto-Start function significantly simplifies the wash process – simply slide in the basket, close the hood and the machine starts automatically.

**Automatic hood (optional)**
As an alternative to the Auto-Start model, the machine is also available with an automatic hood, which is activated using a push button on the control panel, or a manual hood.
Robust and reliable

Fixed Basket Conveyor
The design of the fixed basket conveyor contributes to improve washing results. The water jets can pass freely and reach right into the corners of the baskets.

Deep Tank
Just one of the features to guarantee washing results is a deep tank that reduces the risk of foam forming.

Wash Arm Nozzle Design
The unique concave design of the nozzles on the washing arms prevents them from becoming blocked. To improve the quality of the final rinse and the hygiene levels, the washing water drains out of the washing arms at the start of the rinse phase. This prevents any residual washing water from dripping out of the top washing arm onto the clean items.

Effective Strainers
Effective strainers reduce the need for water changes during the day.

Side Storage
(except WD-6 DUPLUS model)
The shelf for storing chemicals improves the working environment and makes floor cleaning easier.

Unique Washing System
In order to satisfy the varying needs of the kitchen, the machine has a unique wash system which can easily be reset for heavily soiled or normal loads.
**WD-6 DUPLUS**

Only one litre of fresh water per cycle

This is possible thanks to the new patented DUPLUS technology, which minimises the water consumption to almost nothing. The WD-6 DUPLUS recirculates water from the previous washing cycle in the first rinsing phase. Then to achieve rapid sanitisation during the second rinsing phase, the machine uses fresh water at a temperature of 85-90°C. The rinse water from the second phase is collected to be used for the next washing cycle. The DUPLUS technology reduces the consumption of fresh water, chemicals and electricity.

**Anti-Clogging Filter**
(WD-6 DUPLUS model only)

On the front of the machine there is an anti-clogging filter to prevent the recirculated final rinse nozzles being blocked.
Designed for a better working environment

WD-6 DUPLUS
Passthrough Dishwasher
W 600mm x D 657mm x H 1430mm

Standard features:
- Washes up to 50 baskets per hour
- Only 1 litre per cycle water consumption
- 45 litre tank volume
- Double final rinse with DUPLUS technology
- Unique hood designed for steam to escape at the back of machine
- Manual hood closure
- Simple program selection - 3 levels of wash cycle for varying types of soiled product
- Auto Start function
- Electronic control panel with event log recording for diagnostics and rapid troubleshooting
- Automatic cleaning program
- Self draining wash arms for optimum wash results
- 0.9kW wash pump with 9kW booster heater
- Includes drying agent / rinse aid injector
- Break tank with booster pump included
- Anti-clogging filter at front of machine
- Fixed basket conveyor designed for improved washing results and cleaning
- Smooth internal surfaces for easy cleaning
- Stainless steel construction
- Corner or in-line installation
- Supplied with 3 dish racks

Optional accessories:
- Automatic hood
- Autostart for automatic hood
- Condensing unit with heat recovery by exhaust steam
- Detergent pump for liquid detergent
- WEB Tool with HACCP report documentation
- Marine grade version
- Control panel on left side
- Drain pump
- Exhaust hood with 160mm dia. connection.
- Shelf for chemicals on side of machine
- Side board (560mm x 560mm)
**WD-6, WD-6C**

**WD-6**

*Passthrough Dishwasher*

W 600mm x D 657mm x H 1430mm

**Standard features:**
- Washes up to 50 baskets per hour
- 2.5 litre per cycle water consumption
- 50 litre tank volume
- Unique hood designed for steam to escape at the back of machine
- Manual hood closure
- Simple program selection - 3 levels of wash cycle for varying types of soiled product
- Auto Start function
- Electronic control panel with event log recording for diagnostics and trouble shooting
- Automatic cleaning program
- Self draining wash arms for optimum wash results
- 0.9kW wash pump with 9kW booster heater
- Fixed basket conveyor designed for improved washing results and cleaning
- Smooth internal surfaces for easy cleaning
- Stainless steel construction
- Corner or in-line installation
- Supplied with 3 dish racks

**Optional accessories:**
- Dual controlled automatic hood opens and closes automatically
- 12kW booster heater for cold water connected machines
- Break tank with booster pump
- Heat exchanger with heat recovery by the drain water
- WEB tool with HACCP report documentation
- Connection pipe with non return value, vacuum and tap
- Lockable cabinet for chemicals
Efficient, ergonomic and robust for the most demanding kitchens

**WD-6C**
Passthrough Dishwasher
W 600mm x D 657mm x H 1430mm

**Standard features:**
- Washes up to 50 baskets per hour
- 4 litre per cycle water consumption
- 50 litre tank volume
- Unique hood designed for steam to escape at the back of machine
- Manual hood closure
- 90 second wash cycle program
- Auto Start function
- Electronic control panel with event log recording for diagnostics and trouble shooting
- Automatic cleaning program
- Self draining wash arms for optimum wash results
- 0.9kW wash pump with 9kW booster heater
- Fixed basket conveyor designed for improved washing results and cleaning
- Smooth internal surfaces for easy cleaning
- Stainless steel construction
- Corner or in-line installation
- Supplied with 3 dish racks

**Optional accessories:**
- Detergent pump for liquid detergent
- Exhaust hood with 160mm dia. connection
- Connection pipe with non return value, vacuum and tap
- Shelf for chemicals on side of machine
- Side board (560mm x 560mm)

The WD-6 has three washing programmes which can be adapted to meet your requirements. The display shows the selected programme, the remaining washing time, the wash and rinse temperatures and any error messages.
WD-7
Passthrough Dishwasher
W 600mm x D 657mm x H 1540mm

Standard features:
- Washes up to 50 baskets per hour
- 2.5 litre per cycle water consumption
- 50 litre tank volume
- Unique hood designed for steam to escape at the back of machine
- Manual hood closure
- Simple program selection - 3 levels of wash cycle for varying types of soiled product
- Auto Start function
- Electronic control panel with event log recording for diagnostics and trouble shooting
- Automatic cleaning program
- Self draining wash arms for optimum wash results
- 1.1kW wash pump with 9kW booster heater
- Fixed basket conveyor designed for improved washing results and cleaning
- Smooth internal surfaces for easy cleaning
- Stainless steel construction
- Corner or in-line installation
- Supplied with 3 dish racks

Optional accessories:
- Automatic hood
- Dual controlled automatic hood opens and closes automatically
- Auto Start for automatic hood
- Condensing unit with heat recovery by the exhaust steam
- 12kW booster heater for cold water connected machine
- Detergent pump for liquid detergent
- Break tank with booster pump
- Drain pump
- Heat exchanger with heat recovery by the drain water
- Exhaust hood with 160mm dia. connection
- WEB Tool with HACCP report documentation
- Control panel on left hand side
- Marine grade version
- Connection pipe with non return value, vacuum and tap
- Lockable cabinet for chemicals
- Shelf for chemicals on side of machine
- Side board (560mm x 560mm)
- Rack for 8 x baking plates
WD-ICS+

The new generation of rack conveyor dishwashers for medium size kitchens.
"The flexible feed rate allows the operator to choose the contact time for each basket, depending on how dirty the dishes are. The direction of the jets of water constantly changes to produce perfect cleaning results"
Wexiodisk offers top quality, economical rack conveyor machines designed to suit any applications where the customer needs more capacity than a passthrough dishwasher. From a stand-alone model to fully modular rack conveyors, they can be configured to meet specific requirements with a wide range of options, delivering a combination of wash, rinse and drying performance, and layout configurations required.

Wexiodisk offers a unique patented high performance rack conveyor – the ICS+ (Intelligent Control System). Together with PRM – a unique pre-rinse machine provides rinsing from above as well as underneath the basket with a powerful flow of water, which is impossible to achieve manually. PRM, together with ICS+, minimises the total amount of water consumed in the dishwashing room, resulting in major cost savings while keeping washing water clean during long wash cycles.

**Features**

**User-friendly**
Wexiodisk rack conveyors offer improved ergonomics and ensure a good working environment. Large, easily opened doors make cleaning the interior easy by providing clear access to the washing arms and interior surfaces. The efficient filters in the washing zones are simple to remove for cleaning.

Effective sound and heat isolation helps to provide a good working environment in the dishwashing room. The dishwasher’s automatic start/stop function is controlled by the baskets fed into the machine.

**Flexible Feed Rate**
The contact time is one of the main factors necessary for successful washing results. Contact time refers to the time it takes for the baskets to pass from the pre-wash zone with chemicals to the fresh water rinse. The Wexiodisk range of rack conveyors allows the operators to specify the contact time for every basket.

**Reduced use of rinsing water**
The majority of rack conveyor dishwashers have at least two programmes or speeds, one slow and one fast. When operating at low speed, the dishwasher can use up to double the amount of energy, water and chemicals.

Wexiodisk’s rack conveyors have a flexible feed rate and only uses minimal rinsing water per basket, regardless of whether or not the machine is operating at full capacity.

**HACCP Function**
The HACCP quality system involves a number of critical control points from a hygiene perspective. HACCP is a preventive system, which ensures that hygiene requirements are met during the washing process. Critical points, such as temperature and water flow, are easily followed and secured by the control system.
WD-11
Compact Rack Conveyor
W 1635mm x D 697mm x H 1685mm

Standard features:
- 2 stage rack conveyor with chemical wash zone and double final rinse
- 50-100 baskets per hour standard, maximum capacity of 180 baskets per hour
- 2 litres hot water consumption per cycle
- 67 litre wash tank volume
- 2 kW wash pump with 12kW booster heater
- Electronic control system
- Manual adjustment for basket feed rate
- Removable front door for easy cleaning
- Stainless steel construction
- Feeding direction R – L

Optional Accessories
- Marine grade version
- Booster pump
- Break tank with booster pump
- 9kW booster heater for recirculating final rinse
- 9kW booster heater for cold water connection
- Water connection from floor
- Stainless pipes and couplings in final rinse
- Contactor for control of pre-rinse without timer
- Contactor variations for entry/exit conveyor
- Timer options for pre-rinse, through rinse and chain rinse
- WEB Tool with HACCP report documentation including cost and consumption report
Wexiodisk ICS+ is a cost-effective investment when considering the operational cost and the entire service life. Apart from the excellent wash results, Wexiodisk’s environmentally friendly dishwashers uses up to two-thirds less detergent than standard rack conveyor dishwashers.

The ICS+ comprises on the following features:

No empty spaces washed – ESE

This unique control system eliminates the empty space normally found between the baskets while they are being washed in the machine. In a normal dishwasher this empty space can account for up to 50% of the capacity, something which is not normally considered when specifying water consumption. ICS+ checks the basket feed using a photocell.

By not washing the empty spaces, the customer’s costs are considerably reduced.

When the machine is waiting for the next basket, the pump stop, which significantly reduces the sound level in the dishwashing room.

Optimised rinsing water consumption CRT – from 1 litre of rinsing water per basket regardless of capacity.

ICS+ is equipped with CRT, Constant Rinse Time, which ensures that the time and also the amount of water used in the final rinse does not depend upon the speed chosen. Normally only around 1-1.4 litres of rinsing water are used per basket.
Optimum use of rinsing water thanks to the double feed system, DTS

When baskets are fed through a conventional rack conveyor machine, it is normal for the baskets to remain stationary 50% of the time. This results in high water consumption and unnecessary costs. By having an even speed through the rinsing zone, considerably less water is needed. ICS+ is equipped with DTS – a unique double feed system that feeds the baskets at an even speed to ensure optimum use of the rinsing water.

Semi-lateral rinse pipes reduce the consumption

Semi-lateral rinse pipes with optimised nozzles give a perfect spray pattern which divides the final rinsing water more accurate over the wash ware, giving lowest possible rinsing water consumption.

Adjustable contact time provides flexible washing programs

The contact time is one of the main factors necessary for successful washing results. Contact time refers to the time it takes for the baskets to pass from the pre-wash zone with chemicals to the fresh water rinse. The easy-to-use control panel allows the operator to quickly adjust the contact time when needed. This gives the operator full control of the washing result.

Example of suitable contact times:

<table>
<thead>
<tr>
<th>Contact time (s)</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>Rinsing</td>
</tr>
<tr>
<td>50</td>
<td>Trays</td>
</tr>
<tr>
<td>70</td>
<td>Lightly soiled items</td>
</tr>
<tr>
<td>90</td>
<td>Normally soiled items</td>
</tr>
<tr>
<td>120</td>
<td>DIN 10510</td>
</tr>
<tr>
<td>160</td>
<td>Heavily soiled items</td>
</tr>
</tbody>
</table>

ICS+ Rack conveyors – by far the most intelligent control system for dishwashers
Wexiodisk ICS+ rack conveyor components explained:

Pre-wash Zone without intermediate rinse 1
The items are washed with a weak solution of detergent and water at a temperature of approximately 40°C. Surplus water from the final rinse and chemical wash is reused in the zone.

Pre-wash Zone with intermediate rinse 2
The intermediate rinse 2, rinses-off the remaining dirty water before entering the chemical was zone 3. The machine can then be used for longer period without the water needing to be changed. This saves water and detergent.

Chemical Wash Zone 3
During the chemical wash zone 3, the goods are washed with washing water at a temperature of 60°C. Grease needs water to be over 50°C to dissolve properly and detergent works best at around 60°C.

Double Final Rinse Zone 4
The double final rinse 4 reduces the amount of fresh water use and gives the best possible rinse results. Items are first rinsed with reused water and then with fresh water at a temperature of 85°C. Approximately 25% of the surplus water from the zone is reused in the chemical wash tank. The remaining 75% is taken to the pre-wash and to the intermediate rinse zones if applicable.
WD-153 ICS+, WD-213 ICS+

WD-153 ICS+
Single Stage Rack Conveyor
W 1655mm x D 697mm x H 1395mm

Standard features:
- High performance single stage rack conveyor
- Chemical wash zone
- Double final rinse
- 60-260 baskets per hour standard
- 1.4 litres cold water consumption per cycle
- 100 litre wash tank volume
- 1.5 kW wash pump with 9kW booster heater
- ICS+ ‘intelligent control system’ including ESE, CRT and DTS
- High performance heat recovery system
- Electronic control system
- Easy to use control panel to adjust contact time
- Upper and lower angled rinse and wash arms
- Lightweight wash arms can be easily removed for cleaning
- Self-emptying pumps in wash and rinse zones
- Easy to access large filters and strainer baskets for less frequent emptying
- Drain pipe positioned on the frame of machine for easy cleaning
- Tank can be emptied using easy access to lever
- HACCP function
- Removable front door for easy cleaning
- Stainless steel construction

Optional Accessories
- Pre-rinse zone
- Drying zone
- Booster pump
- Break tank with booster pump
- Reverse osmosis connection
- Timer for pre-rinse, through and chain rinse
- Marine grade version
- WEB Tool with HACCP report documentation
- Grid shelf
- Plane shelf

WD-213 ICS+
Two Stage Rack Conveyor
W 2255mm x D 697mm x H 1395mm

Standard features:
- High performance two stage rack conveyor
- Pre-wash zone without intermediate rinse <can remove for easier differentiation between the 243 model?>
- Chemical wash zone
- Double final rinse
- 80-260 baskets per hour standard
- 1.3 litres cold water consumption per cycle
- 150 litre wash tank volume including pre-wash tank
- 1.5 kW wash pump with 12kW booster heater
- ICS+ ‘intelligent control system’ including ESE, CRT and DTS
- High performance heat recovery system
- Electronic control system
- Easy to use control panel to adjust contact time
- Upper and lower angled rinse and wash arms
- Lightweight wash arms can be easily removed for cleaning
- Self-emptying pumps in wash and rinse zones
- Easy to access large filters and strainer baskets for less frequent emptying
- Drain pipe positioned on the frame of machine for easy cleaning
- Tank can be emptied using easy access to lever
- HACCP function
- Removable front door for easy cleaning
- Stainless steel construction

Optional Accessories
- Pre-rinse zone
- Drying zone
- Booster pump
- Break tank with booster pump
- Reverse osmosis connection
- Timer for pre-rinse, through and chain rinse
- Marine grade version
- Divisions between wash zones
- WEB Tool with HACCP report documentation
- Grid shelf
- Plane shelf
WD-243 ICS+, WD-333 ICS+, WD-423 ICS+

WD-243 ICS+
Two Stage Rack Conveyor
W 2555mm x D 697mm x H 1395mm

Standard features:
- High performance two stage rack conveyor
- Pre-wash zone with intermediate rinse
- Chemical wash zone
- Double final rinse
- 85-260 baskets per hour standard
- 1.2 litres cold water consumption per cycle
- 177 litre wash tank volume including pre-wash tank
- 2 x 1.5 kW wash pump with 12kW booster heater
- ICS+ ‘intelligent control system’ including ESE, CRT and DTS
- High performance heat recovery system
- Electronic control system
- Easy to use control panel to adjust contact time
- Upper and lower angled rinse and wash arms
- Lightweight wash arms can be easily removed for cleaning
- Self-emptying pumps in wash and rinse zones
- Easy to access large filters and strainer baskets for less frequent emptying
- Drain pipe positioned on the frame of machine for easy cleaning
- Tank can be emptied using easy access to lever
- HACCP function
- Removable front door for easy cleaning
- Stainless steel construction

Optional Accessories
- Pre-rinse zone
- Drying zone
- Booster pump
- Break tank with booster pump
- Reverse osmosis connection
- Timer for pre-rinse, through and chain rinse
- Marine grade version
- Divisions between wash zones
- WEB Tool with HACCP report documentation
- Grid shelf
- Plane shelf

WD-333 ICS+
Three Stage Rack Conveyor
W 3455mm x D 697mm x H 1395mm

Standard features:
- High performance three stage rack conveyor
- Pre-wash zone with intermediate rinse
- 2 x chemical wash zone
- Double final rinse
- 110-260 baskets per hour standard
- 1.1 litres cold water consumption per cycle
- 277 litre wash tank volume including pre-wash tank
- 3 x 1.5kW wash pump with 12kW booster heater
- ICS+ ‘intelligent control system’ including ESE, CRT and DTS
- High performance heat recovery system
- Electronic control system
- Easy to use control panel to adjust contact time
- Upper and lower angled rinse and wash arms
- Lightweight wash arms can be easily removed for cleaning
- Self-emptying pumps in wash and rinse zones
- Easy to access large filters and strainer baskets for less frequent emptying
- Drain pipe positioned on the frame of machine for easy cleaning
- Tank can be emptied using easy access to lever
- HACCP function
- Removable front door for easy cleaning
- Stainless steel construction

Optional Accessories
- Pre-rinse zone
- Drying zone
- Booster pump
- Break tank with booster pump
- Reverse osmosis connection
- Timer for pre-rinse, through and chain rinse
- Marine grade version
- Steam heated design version
- Divisions between wash zones
- WEB Tool with HACCP report documentation
- Grid shelf
- Plane shelf
WD-423 ICS+
Four Stage Rack Conveyor
W 4355mm x D 697mm x H 1395mm

Standard features:
- High performance three stage rack conveyor
- Pre-wash zone with intermediate rinse
- 3 x chemical wash zone
- Double final rinse
- 135-305 baskets per hour standard
- 1 litre cold water consumption per cycle
- 377 litre wash tank volume including pre-wash tank
- 4 x 1.5kW wash pump with 12kW booster heater
- ICS+ ‘intelligent control system’ including ESE, CRT and DTS
- High performance heat recovery system
- Electronic control system
- Easy to use control panel to adjust contact time
- Upper and lower angled rinse and wash arms
- Lightweight wash arms can be easily removed for cleaning
- Self-emptying pumps in wash and rinse zones
- Easy to access large filters and strainer baskets for less frequent emptying
- Drain pipe positioned on the frame of machine for easy cleaning
- Tank can be emptied using easy access to lever
- HACCP function
- Removable front door for easy cleaning
- Stainless steel construction

Optional Accessories
- Pre-rinse zone
- Drying zone
- Booster pump
- Break tank with booster pump
- Reverse osmosis connection
- Timer for pre-rinse, through and chain rinse
- Steam heated design version
- Marine grade version
- Divisions between wash zones
- WEB Tool with HACCP report documentation
- Grid shelf
- Plane shelf
PRM – PRE-RINSE MACHINE with ICS+ RACK CONVEYORS

PRM, together with ICS+, minimises the total amount of water consumed in the dishwashing room, resulting in major cost savings and keeps washing water clean during long wash cycles.

Wexiodisk’s PRM rinsing the items, both from above as well as underneath the basket, with a powerful flow of water, which is impossible to achieve manually. By reusing the overflow water from the rack conveyor machine and injecting a small amount of detergent, the efficient rinsing system removes food residue.

Pre-wash Zones
By connecting a pre-wash zone to the dishwasher, it saves both water and effort and eliminates manual washing of dishes. In the pre-wash zones designed for use with the WD-153, the dirty items are first sprayed with cold water from above and below and then with recirculated final rinse water from below.

A pre-wash zone that reuses the pre-wash water is available for the WD-213-423 dishwashers. The filter drawer is pulled out from the front and can be emptied without stopping the dishwasher.

Drying Zones
Wexiodisk’s dishwashers can be equipped with a drying zone – a powerful fan blows warm air over the washed items. The drying zones are primarily for use with items such as plastic trays that do not accumulate large amounts of heat. The distribution regulator on the fan targets the warm air effectively to keep energy cost low. Part of the energy is used by a condensing battery, which heats up the incoming cold water.
WD ICS+ and PRM provide many practical solutions

Thanks to the good clearance height under the machine, it’s easy to keep the floor clean. The drain pipe is positioned in the frame of the machine, which also makes it easier to clean the floor.

The most effective heat recovery on the market, and it’s also easy to clean. Regular cleaning guarantees the best possible heat recovery, even in the future.

All the tanks can be emptied using a single lever. Bottom seals and level pipes are closed automatically when the machine is about to fill.

The efficient spray from above and below covers the entire washing basket. The large washing compartment is easy to clean.

Lightweight wash arms that can be handled and are simple to remove when cleaning.

The doors are removed using a simple handle, which makes cleaning easier.

The PRM has a large and efficient strainer basket, which means it does not need to be emptied as often.

Improved hygiene with self-emptying pumps in wash and rinse zones.

Double final rinse is standard in all machines, which minimises water consumption.

All water connections are on top and the machine has a smooth back. Since all service can be done from the front, the machine can be positioned right up against a wall, which frees up vital space in the dishwashing room.

The machines have large filters and strainer baskets that are easy to access when needed. A large strainer basket does not need to be emptied as often.
WD-PRM60, WD-PRM90

WD-PRM60
Pre-Rinse Machine – Straight installation
W 700mm x D 600mm x H 1400mm

Standard features:
- 30 litre wash tank volume
- 0.75kW wash pump
- Suitable for straight installation for bar feeding or chain conveyor configuration
- Option for electrical connection of the PRM to the rack conveyor

WD-PRM90
Pre-Rinse Machine – Corner installation
W 950mm x D 950mm x H 1400mm

Standard features:
- 30 litre wash tank volume
- 0.75kW wash pump
- Suitable for corner installation
- Option for electrical connection of the PRM to the rack conveyor
Corner Feeder Unit

The corner feeder unit is suitable for loading the dishwasher in narrow spaces. It is connected to a feeder and does not require an extra motor. Corner feeder is available for both right and left-loaded machines. The frame is made from stainless steel and fitted with adjustable feet.

Standard length 630mm, Special lengths 631-2785mm

Power Turn Track 90° And 180°

The powered turn track is designed with friction-powered tapered rollers, which make the baskets slide forward easily. The turn track can be used together with all kind of washing baskets and washing machines. Both the top part and the frame are made of stainless steel. Adjustable feet, built-in slip coupling and drain connection DN 32 are standard. The turn track also includes relay switch and internal wiring.

Roller Table

Roller table for direct connection to the machine or powered turn track. The construction is made of stainless steel and a solid frame of square tubes. It has an inclined bottom towards the drain. The drainage can either be towards the bottom or a connected curve. The baskets are transported on resistant plastic rollers with bearings. The roller table can be fixed or pivoted with lockable wheels. Shelf and rails for storage of baskets are available.

<table>
<thead>
<tr>
<th>Accessories</th>
<th>Art.no.</th>
<th>Length</th>
<th>Width</th>
<th>Height (mm)</th>
<th>Electrical connection</th>
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<tbody>
<tr>
<td>WD-C 90 Powered turn track 90° R-L</td>
<td>3-4556H</td>
<td>790</td>
<td>790</td>
<td>905 +/- 25 mm</td>
<td>230/400V, 3 fas, 50Hz, 0,12kW</td>
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<tr>
<td>WD-C 90 Powered turn track 90° L-R</td>
<td>3-4556V</td>
<td>790</td>
<td>790</td>
<td>905 +/- 25 mm</td>
<td>230/400V, 3 fas, 50Hz, 0,12kW</td>
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<td>3-4557H</td>
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<td>1340</td>
<td>905 +/- 25 mm</td>
<td>230/400V, 3 fas, 50Hz, 0,12kW</td>
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<tr>
<td>WD-C 180 Powered turn track 180° L-R</td>
<td>3-4557V</td>
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<td>Corner feeding unit ICS+</td>
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<td>603</td>
<td>870 +/- 25 mm</td>
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<tr>
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<td>Other accessories</td>
<td>See pricelist</td>
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</tbody>
</table>
WD-B

The new generation of flight type dishwashers for institutional food service such as flight and hospital kitchens.
The Wexiodisk WD-B Green flight type dishwashers has been developed with new technology for minimum operating cost and maximum reliability.
WD-B Green Dishwashers –
get ahead with innovative functionality

Customised for optimal ergonomics and economy

The machine is made up of several washing zones. The number of washing zones is determined by the number of items for washing and the time available. To achieve better wash results the WD-B Green is designed with extra long washing zones of a full meter, and has the longest final rinse zone on the market at 1125mm. This reduces water movement between the zones, otherwise known as carry over or cross contamination where dirty water from previous washing zones spills into the next tank where there is cleaner water. It is particularly important to avoid this between the chemical wash and the final rinse tank.

ENERGY CONSUMPTION reduced by as much as 20%.

DOUBLE HEAT RECOVERY – reuses the heat in both the exhaust ventilation and the final rinse water.

Extremely low WATER CONSUMPTION, from as little as 2.7 litres per minute.

A fully insulated construction reduces the heat emitted from the machine, making the dishwashing room a good WORKING ENVIRONMENT and contributing to lower operating costs.

The machine is easily connected to the network and computer using WEB Tool. Information on costs, and water and energy consumption are read off so that applicable hygiene requirements according to HACCP are met.

LONG SERVICE LIFE AND VERY SERVICE-FRIENDLY – made entirely from stainless steel, easy access for servicing.

Low DETERGENT CONSUMPTION due to the controlled water turnover in the washing tanks.
Sensor Controlled Automation
With automatic operation, the photocell recognises the incoming basket and starts the machine when there are items loaded. The final rinse starts once the load reaches the final rinse zone. If no extra items are loaded the machines will stop automatically until another item is loaded.

Intermediate Rinse (Option)
An intermediate rinse can be included after the pre-wash zone. Rinsing prevents food residue and pre-wash water from entering the chemical wash zone. This improves results, lower detergent consumption and allows for longer washing periods without the water needing to be changed. To reduce water consumption the intermediate rinse reuses water from the final rinse tank, once it has passed through the heat exchanger.

Clean Rinse
The new Clean Rinse function enhances the effectiveness of the final rinse. The items and the washing conveyor pass an additional rinse ramp before reaching the final rinse zone, which keeps the water in the final rinse tank cleaner. This results in a further reduction in fresh water consumption.

Double Heat Recovery
The warm, damp air inside the machine is drawn through the condenser, where it is cooled by the incoming cold water. The cold water is led through the condensing coil, where it is pre-heated to around 50°C. The water is then fed to the heat exchanger and temperature raised to around 53°C.

Double Final Rinse System
The final rinse uses water at 85°C after passing items through the recycled rinse zone. A filter on the front of the machine prevents the rinsing nozzles from becoming blocked by the circulating rinsing water.

Water is drained from the recirculating system; half of this is cooled in the heat exchanger and then reused for the pre-wash, intermediate rinse or pre-rinse. The rest is initially used in the Clean Rinse function, and is then used to dilute the chemical wash tanks. As a result, the amount of detergent consumed is extremely low.

Drying Zone
The unique drying zone has sound-insulated fans that blow controlled volumes of air onto the washed items from above and below. The fans recirculate the heated air in the drying zone, which significantly reduces the amount of power required.

Safety
If a door is opened during operation, the machine stops automatically. The machine must be restarted after the door is closed. In addition, a limit switch stops the conveyor if there are any items left on it. The machine starts automatically on removal of the items. To further protect the operators, an overload switch stops the conveyor drive motor if an item jams the conveyor, and the conveyor automatically reverses a short distance. The machine can be restarted after the item is freed.
Efficient Handling
The wide sides of the flight type machine act as draining surfaces and facilitate the loading and unloading work. It is a simple matter to stack items such as plates and trays before they are taken elsewhere. One or two people can work on either side of the loading and unloading for optimal flexibility. By placing the drying zone air inlets under the unloading area, a minimal amount of warm air escapes from the machine. As a result, the staff experience an improved working environment.

Fitted Strainers
Both the inlet and outlet zones are fitted with large strainers for ease of use. The strainers are located on the front or the back of the machine according to the layout of the dishwashing room.

Flush Working Surface
The work surfaces are flush with the conveyor is ergonomically friendly as it is easy to move fully loaded washing baskets sideways without leaning over the conveyor to lift the baskets.

Adjustable Washing Time
Different washing times are needed depending on how heavily soiled the items are. The washing time is set to one of six different levels on the control panel, which makes it easier for the user and gives higher flexibility in the kitchen. The selected time appears on the display.

Adjustable Rinse Pressure
The rinse pressure in the lower washing arms can be adjusted using a lever. Doing this increases the mechanical effect and is beneficial if the tableware is more heavily soiled.
Wexiodisk customises solutions for each individual application and ensures that the machines run with a natural work flow with a range of options available:

- Extra high pressure 3kW washing pumps
- Two versions of steam heating: normal (150-250 kPa) and low (50-140 kPa)
- Electrical connection voltage
- Loading components are available at the following lengths; 900, 1125, 1500, 2025, 2625, 3000mm
- Extended chemical wash zone
- Intermediate rinse
- Unloading components are available at the following lengths; 900, 1125, 1500, 2025, 2625, 3000mm
- Demineralised water in the final rinse
- Location of cleaning filters
- Extra wide machines

A strong concept with a host of options
WD-GREEN MODELS

WD-B 500
Flight Type Dishwasher
W 5250mm x D 1038mm x H 2020mm

Standard features
- 2304 plates per hour
- 160-210 litres per hour cold water consumption for normal final rinse
- Infeed includes pre-rinse zone
- Steam hood
- Chemical wash zone
- Double final rinse zone
- Drying zone
- Outfeed

Optional Accessories
- Intermediate rinse
- Protection bar front side
- Demineralisation final rinse
- Sound trap ventilation

WD-B 600
Flight Type Dishwasher
W 6025mm x D 1038mm x H 2020mm

Standard features
- 3000 plates per hour
- 170-220 litres per hour cold water consumption for normal final rinse
- Infeed includes steam hood
- Pre-wash zone
- Chemical wash zone
- Double final rinse zone
- Drying zone
- Outfeed

Optional Accessories
- Intermediate rinse
- Protection bar front side
- Demineralisation final rinse
- Sound trap ventilation
WD-GREEN MODELS

WD-B 700
Flight Type Dishwasher
W 7400mm x D 1038mm x H 2020mm

Standard features
- 5140 plates per hour
- 190-240 litres per hour cold water consumption
  for normal final rinse
- Infeed includes steam hood
- Pre-wash zone
- 2 x chemical wash zone
- Double final rinse zone
- Drying zone
- Outfeed

Optional Accessories
- Intermediate rinse
- Protection bar front side
- Demineralisation final rinse
- Sound trap ventilation

WD-B 800
Flight Type Dishwasher
W 8025mm x D 1038mm x H 2020mm

Standard features
- 5140 plates per hour
- 190-240 litres per hour cold water consumption
  for normal final rinse
- Infeed includes steam hood
- Pre-wash zone
- 2 x chemical wash zone
- Double final rinse zone
- 2 x drying zone
- Outfeed

Optional Accessories
- Intermediate rinse
- Protection bar front side
- Demineralisation final rinse
- Sound trap ventilation
WD-B 900
Flight Type Dishwasher
W 9025mm x D 1038mm x H 2020mm

Standard features
- 6525 plates per hour
- 210-260 litres per hour cold water consumption for normal final rinse
- Infeed includes steam hood
- Pre-wash zone
- 3 x chemical wash zone
- Double final rinse zone
- 2 x drying zone
- Outfeed

Optional Accessories
- Intermediate rinse
- Protection bar front side
- Demineralisation final rinse
- Sound trap ventilation

Large range of conveyors enhances flexibility
WD-215T
A compact tray dishwasher for efficiently handling of trays.

Wexiodisk WD-215T is a compact, small size tray dishwasher with high capacity. The machine is integrated in automatic systems and is connected and controlled by the external tray transportation system. The maximum capacity is as high as 1200 trays per hour and the machine can wash trays with size up to 530mm x 370mm.
TRAY DISHWASHERS

WD-215TH
Tray Dishwasher
W 2535mm x D 697mm x H 1775mm

Standard features
- Right to left infeed direction
- 1200 tray capacity per hour
- 150 litre per hour cold water consumption
- 1.5kW wash pump with 12kW booster heater
- 100 litres tank volume
- Electronic control system for wash cycle selection
- HACCP function
- 370mm high wash chamber clearance
- Heat and sound insulation
- Heat recovery system
- Removable, large sliding door for easy access to washing areas

Optional accessories
- Steam heated version

WD-215TV
Tray Dishwasher
W 2535mm x D 697mm x H 1775mm

Standard features
- Left to right infeed direction
- 1200 tray capacity per hour
- 150 litre per hour cold water consumption
- 1.5kW wash pump with 12kW booster heater
- 100 litres tank volume
- Electronic control system for wash cycle selection
- HACCP function
- 370mm high wash chamber clearance
- Heat and sound insulation
- Heat recovery system
- Removable, large sliding door for easy access to washing areas

Optional accessories
- Steam heated version
WD-18 CW
Developed to meet the high industrial requirements of customers within the institutional and food service industries.
TROLLEY WASHERS

The Wexiodisk range of trolley washers can easily clean the majority of trolleys and other items used within the food service industry where requirements of excellent hygiene high capacity and low operating cost factors makes it impossible for conventional technology to accommodate. Developed with new technology for minimum operating cost and maximum reliability.

High capacity
The high capacity of the WD-18CW means it can perform 30-40 washing cycles per hour. There are three different washing programs. The shortest one takes only 95 seconds.

The machine is spacious and the internal dimension of the washing compartment are 1070mm x 1030mm with a height of 1850mm – which means that several trolleys can normally be washed together depending on their size.

Easy handling
One person can easily handle the machine. As the doors operate automatically, it is easy to load and unload the machine. Just push the button to start the washing. The machine display shows the progress of the washing cycle.

Improved working conditions
There has been significant emphasis on improving the working environment; the trolley washers has no hot air discharge into the work area during the drying process which ensures a better indoor climate and reduces demands on ventilation. The machine also has a very low noise level.

Flexibility and compact
Wexiodisk’s trolley washers are excellent at washing bulky items, such as catering trolleys, tray trolleys, dispenser trolleys, rack trolleys, transport trolleys and various other heavily soiled items. The machine also takes up little floor space, just 4.5m². Items that fit within a circle of 1600mm diameter can very likely be washed.

Excellent washing and drying results

Low operating cost – just 6 litres of water per cycle
In comparison with manual cleaning of trolleys, the most common alternative to a trolley washer uses between 20 to 50 litres of hot water per trolley, plus detergent. The Wexiodisk trolley washers’ uses only 6 litres of fresh water per washing cycle. Additional savings are possible by using exhaust ventilation air to heat the incoming cold water.

Excellent washing and drying results
Unique technology is used to produce excellent washing and drying results within a very short time. Fixes rinse arms in combination with rotating items ensure even the most hard-to-reach areas are cleaned.

Drying uses spin-dry to ensure that no water is left anywhere on the trolley. No heat is supplied during drying, as the increased rotation speed helps items dry naturally – this means there is no need for additional hot air supply.
LOW OPERATING COST: Minimal energy and water consumption. Only 6 litres of water per cycle and drying without heat

EASY HANDLING: One person can easily operate the machine

IMPROVED WORKING CONDITIONS: low noise level and better ergonomics

EXCELLENT WASHING AND DRYING RESULTS: Unique washing process with rotating items dried using centrifugation

CUSTOMISED DISHWASHERS: Ability to offer custom design for special needs

HIGH CAPACITY: 30-40 washing cycles per hour

FLEXIBLE: Washes a variety of different trolleys and items
Examples of the different types of trolley and other items that can be washed. Please note that trolleys and other wheeled items do not need to be secured. The rotation action means they will be pressed against the inside of the rotating cage. All you need to do is wheel the items in, close the door and start the washing cycle!

**TRANSPORT TROLLEYS**

**TRAY TROLLEYS**

**RACK TROLLEYS**

**TABLE TROLLEYS**

**MEAL TROLLEYS**

**OTHER**

Max weight 250 kg.
WD-18CW MODELS - PIT MOUNTED

WD-18CW-P1
Single Roller Door Trolley Washer – Pit Mounted
W 2456mm x D 1958mm x H 2468mm

Standard features
- Single roller door trolley washer
- Pit mounted trolley washers suitable for new installations
- 30-40 wash cycles per hour
- 6 litres per cycle cold water consumption
- 200 litre tank capacity
- 6 levels of wash cycle for varying types of soiled product
- Maximum 250kg load capacity
- 2.2kW wash pump with 12kW booster heater
- Standard trolley size suitable
  W 1070mm x D 1030mm x H 1850mm
- Loading and unloading is performed at the same level as the floor
- Suitable for narrow space installation
- Mounting frame and cover plates included
- Recess in the floor must be 200mm deep

WD-18CW-P2
Double Roller Door Trolley Washer – Pit Mounted
W 2456mm x D 1958mm x H 2468mm

Standard features
- Double roller door trolley washer, allows for separation between loading and unloading of trolleys
- Pit mounted trolley washers suitable for new installations
- 30-40 wash cycles per hour
- 6 litres per cycle cold water consumption
- 200 litre tank capacity
- 6 levels of wash cycle for varying types of soiled product
- Maximum 250kg load capacity
- 2.2kW wash pump with 12kW booster heater
- Standard trolley size suitable
  W 1070mm x D 1030mm x H 1850mm
- Loading and unloading is performed at the same level as the floor
- Suitable for narrow space installation
- Mounting frame and cover plates included
- Recess in the floor must be 200mm deep
WD-18CW MODELS - FLOOR MOUNTED

**WD-18CW-F1**
Single Roller Door Trolley Washer – Floor Mounted
W 2475mm x D 1958mm x H 2638mm

**Standard features**
- Single roller door trolley washer
- Floor mounted trolley washers including incline ramp for roll-in
- 30-40 wash cycles per hour
- 6 litres per cycle cold water consumption
- 200 litre tank capacity
- 6 levels of wash cycle for varying types of soiled product
- Maximum 250kg load capacity
- 2.2kW wash pump with 12kW booster heater
- Standard trolley size suitable
  W 1070mm x D 1030mm x H 1850mm
- Suitable for narrow space installation

**WD-18CW-F2**
Double Roller Door Trolley Washer – Floor Mounted
W 2475mm x D 1958mm x H 2638mm

**Standard features**
- Double roller door trolley washer, allows for separation between loading and unloading of trolleys
- Floor mounted trolley washers including incline ramp for roll-in
- 30-40 wash cycles per hour
- 6 litres per cycle cold water consumption
- 200 litre tank capacity
- 6 levels of wash cycle for varying types of soiled product
- Maximum 250kg load capacity
- 2.2kW wash pump with 12kW booster heater
- Standard trolley size suitable
  W 1070mm x D 1030mm x H 1850mm
- Suitable for narrow space installation
WD-ACS 47D
Cutlery and tray dishwashers with unique washing system which guarantees excellent wash results.
Wexiodisk’s range of cutlery and tray dishwashers ensures that the washing and drying of trays and cutlery are to the highest standards.

The WD-59CTHV dishwasher has a patented loading system that can wash trays and cutlery at the same time, the items are washed in an upright position giving the machine a large capacity chamber and ensures that the washing and drying functions are highly efficient.

Wexiodisk’s WD-ACS 47D is a fully automatic dishwasher with large capacity and a compact design. Meeting the highest hygiene standards, the WD-ACS 47D washes and sorts cutlery without being touched by the dishwashing staff – the only people who touches the cutlery are the guest.

Both dishwashers can easily connected to and ACS cutlery sorter.
WD-ACS 47D, WD-59CT

WD-ACS 47D
Cutlery Dishwasher
W 4672mm x D 720mm x H 1735mm

Standard features
- Right to left infeed direction
- Prewash zone
- 2 x Chemical wash tanks
- Double final rinse
- Drying zone
- 6000 cutlery wash capacity per hour
- 570 litres per hour cold water consumption
- 160 litre wash tank volume
- 4.4kW wash pump with 9kW heat drying zone
- Electronic control panel
- HACCP function to monitor the washing process

Optional accessories
- Steam heated design

WD-59CT
Tray & Cutlery Dishwasher
W 6750mm x D 1013mm x H 2190mm

Standard features
- Right to left infeed direction
- Prewash zone
- Chemical zone
- Double final rinse
- Power dryer
- Electronic control panel
- HACCP function to monitor the washing process

Optional accessories
- Steam heated design
WD-12
Developed to meet the high industrial requirements of customers within the institutional and food service industries.
Wexiodisk’s WD-12 is a flexible combi-dishwasher with innovative solutions that makes the machine versatile. Easy operation and a performance optimised for all types of loads.

**Automatic hood lift**
When the wash cycle has finished, the hood automatically lifts up a few centimetres to allow the hot steam to discharge before the hood lifts up to its highest position, reducing the operator risk.

**Optimal washing results and high levels of hygiene**
During the final rinse stage, washing water drains out of the washing arms at the start of the rinse phase to prevent residual water from dripping onto clean items.

**Powerful construction**
Made from double-skinned stainless steel fitted with sound and heat insulation.

**Foldable shelf (optional)**
The foldable shelf has a risible bar section to extend the flexibility when washing different type of loads.

**Unique, adjustable washing pressure**
Machine can be reset easily between normal and heavy soiled setting and can work effectively with the combination with three different wash program cycles.

**Deep tank strainers**
Enables long washing sessions without the need to replace the water, contributing to the best possible results.

**User friendly control panel**
With easy selection of washing cycle programs and start/pause function, the control panel displays selected program, remaining washing time, temperature, alarms, number of baskets washed etc.

**Guide for baskets**
The design of a basket guide together with a fixed basket conveyor ensures that the water jets can easily reach every corner of the basket.
WD-12
Combi-Dishwasher
W 2475mm x D 1958mm x H 2638mm

Standard features
- 100 baskets per hour capacity
- 6-8 litres per cycle water consumption
- 120 litres tank volume
- 3 levels of wash cycle for varying types of soiled product
- 2 x 2.35kW wash pump with 12kW booster heater
- Automatic hood
- Automatic cleaning program
- Electronic control panel with clear display on wash information
- Automatic control of final rinse temperature
- 600mm high wash chamber clearance
- Includes break tanks with booster pump
- Adjustable washing pressure for normal and heavily soiled loads
- Double skinned, insulated stainless steel construction
- Deep tank strainers
- Self draining wash arms for optimum wash results
- Easy to access large filters and strainer baskets for less frequent emptying

Optional accessories
- Marine grade version
- Condensing unit with 15kW booster heater
- WEB Tool with HACCP report documentation
- Drain pump
- Steam heated version
- Foldable shelf
- Stainless steel baskets 1040mm x 500mm
- Panel on left hand side
- Exhaust channel 200mm x 100mm
WD-90 GR
Developed to meet the high industrial requirements of customers within the institutional and food service industries.
Wexiodisk’s pot washers with plastic granules have a high capacity and clean effectively, giving high levels of hygiene at very low operating cost.

Washing with granules reduces the need for normal preliminary tasks such as soaking and scrubbing. Items are washed with a mixture of water, plastic granules and detergent. Burnt-on food particles are removed quickly and effectively without soaking. Only loose food particles need to be scrapped off before washing. With a number of unique program options, including a spin cycle, enable the items to be dried quickly to ensure maximum hygiene.
Effective washing and high capacity

The patented dual pump system has two washing tanks: one for water mixed with granules and one for water without any granules. With the dual pump system, a reliable granule separation is achieved.

Spin cycle

The machine’s unique spin cycle, combined with the rotation of items during the wash and final rinse cycles, produces excellent washing results and reduces the quantity of rinsing water required. Operating cost are minimised and drying results are considerably improved.

Great flexibility – simple handling

The machine’s six washing program cycle with variable washing times make them ideal for a wide variety of items. Programs with or without plastic granules allow both heavily soiled items and fragile plastic objects to be washed. Programs without a spin cycle make it possible for items which cannot be secured adequately in other cassette.

Unique through loading machine (WD-100 GRT)

Together with the loading bench and trolley, the through loading machine forms a system for a simple separation of clean and dirty items. The washing system for through loading includes two cassettes. While the first cassette is being loaded the second is prepared – increases the effective washing time and creates an efficient and ergonomic flow of dishware in the dishwashing room.

Heat recovery system (WD-100 GR)

The machine is equipped with a heat recovery system, which preheats the cold water used for the final rinse. The system reduces the energy cost considerably. The heat recovery unit also condenses steam during the wash and thus minimises the heat and humidity in the dishroom. Due to the efficient spinning cycle, only 6 litres of fresh is per washing program.
WD-90GR

WD-90GR-FLEX
Flexible Granule Potwasher
W 878mm x D 955mm x H 1882mm

Standard features
- Flexible potwasher with granule technology
- 45 GN 1/1 containers per hour capacity (including handling)
- 3.5 to 5 litre per cycle cold water consumption
- 6 levels of wash cycle for varying types of soiled product
- 3kW wash pump with 9kW booster pump
- 5 litres granule capacity
- Rectangular cassette, holds 8 x GN 1/2 containers
- Centrifugal spin cycle for fast drying
- Patented dual pump system incorporating granule technology
- Electronic control panel
- Hinged door enables for easy cleaning
- HACCP function
- Includes 1 x pot holder, 1 x rectangular cassette, 3 x side holders, 3 x support walls, 1 x flexible insert and cleaning scraper

Optional accessories
- Marine grade version
- Steam heated version
- Condensing unit with 15kW booster heater
- Additional 12kW booster heater for cold water connected machine
- WEB Tool with HACCP report documentation
- Panel on left hand side
- Drain pump
- Exhaust channel 200mm x 100mm
- Foldable shelf
- Stainless steel basket 1040mm x 500mm

WD-90GR-HC
High Capacity Granule Potwasher
W 878mm x D 955mm x H 1882mm

Standard features
- High capacity potwasher with granule technology
- 68 GN 1/1 containers per hour capacity (including handling)
- 3.5 to 5 litre per cycle cold water consumption
- 6 levels of wash cycle for varying types of soiled product
- 3kW wash pump with 9kW booster pump
- 5 litres granule capacity
- Unique hexagonal cassette, holds 6 x GN 1/2 or 1/1 containers
- Centrifugal spin cycle for fast drying
- Patented dual pump system incorporating granule technology
- Electronic control panel
- Hinged door enables for easy cleaning
- HACCP function
- Includes 1 x pot holder, 1 x hexagonal cassette, 1 x holder for GN 2/1 containers, grids or baking trays? and cleaning scraper

Optional accessories
- Marine grade version
- Steam heated version
- Condensing unit with 15kW booster heater
- Additional 12kW booster heater for cold water connected machine
- WEB Tool with HACCP report documentation
- Panel on left hand side
- Drain pump
- Exhaust channel 200mm x 100mm
- Foldable shelf
- Stainless steel basket 1040mm x 500mm
WD-90 RANGE ACCESSORIES

Square shaped cassette, part. no. 3-7276
Included in the delivery.

Side holder, part. no. 3-7354
3 pcs included in the delivery.

Lid holder, part. no. 3-7280
3 pcs included in the delivery.

Flexible insert, part. no. 3-7281
Used together with side holder.

Holder, part. no. 3-7279
For small pots and bowls.

Allround holder, part. no. 3-7273
For pots with handles and ABC-containers.

Holder for 1/3, 1/6, 1/9 containers,
part. no. 3-7282

The following accessories are included as standard:

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<tr>
<th>Accessory</th>
<th>Part. no.</th>
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<td>Lid holder</td>
<td>3-7280</td>
<td>3 pcs</td>
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<tr>
<td>Side holder</td>
<td>3-7354</td>
<td>3 pcs</td>
</tr>
<tr>
<td>Flexible insert</td>
<td>3-7281</td>
<td>1 pc</td>
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</tbody>
</table>
WD-100GR

Granule Potwasher – Front Loaded
W 1051mm x D 1188mm x H 2155mm

Standard features
- Front loaded potwasher with granule technology
- 80 GN 1/1 containers per hour capacity (including handling)
- 4 to 6 litre per cycle cold water consumption
- 6 levels of wash cycle for varying types of soiled product
- 3kW wash pump with 9kW booster pump
- 10 litres granule capacity
- Centrifugal spin cycle for fast drying
- Fast heat recovery system
- Patented dual pump system incorporating granule technology
- Electronic control panel with clear display on wash information
- HACCP function
- Includes 1 x transportation trolley, 1 x cassette, 3 x lid holders, 4 x side holders, 3 x short guides, 1 x long guide

Optional accessories
- WEB Tool with HACCP report documentation

WD-100GRF

Granule Potwasher – Through Loaded
W 1051mm x D 1188mm x H 2155mm

Standard features
- Through loaded potwasher with granule technology
- Separation of clean and dirty items
- 80 GN 1/1 containers per hour capacity (including handling)
- 4 to 6 litre per cycle cold water consumption
- 6 levels of wash cycle for varying types of soiled product
- 3kW wash pump with 9kW booster pump
- 10 litres granule capacity
- Centrifugal spin cycle for fast drying
- Fast heat recovery system
- Patented dual pump system incorporating granule technology
- Electronic control panel with clear display on wash information
- HACCP function
- Configuration with loading bench and trolley allows for 2 cassettes to be in operation and increases the effective washing time and ergonomic flow of system
- Includes 1 x transportation trolley, 2 x cassette, 3 x lid holders, 4 x side holders, 3 x short guides, 1 x long guide

Optional accessories
- WEB Tool with HACCP report documentation
The following peripherals and accessories are included as standard (through-loading machine):

- **Loading table**
  Part. no. 3-7370 1 pc
- **Trolley for transportation**
  Part. no. 3-7362 1 pc
- **Washing cassette**
  Part. no. 3-7340 2 pcs
- **Lid holder**
  Part. no. 3-7341 6 pcs
- **Side holder**
  Part. no. 3-7354 4 pcs
- **Short guide**
  Part. no. 3-7343 6 pcs
- **Long guide**
  Part. no. 3-7342 2 pcs

The following peripherals and accessories are included as standard (front-loading machine):

- **Trolley for transportation**
  Part. no. 3-7362 1 pc
- **Washing cassette**
  Part. no. 3-7340 1 pc
- **Lid holder**
  Part. no. 3-7341 3 pcs
- **Side holder**
  Part. no. 3-7354 4 pcs
- **Short guide**
  Part. no. 3-7343 3 pcs
- **Long guide**
  Part. no. 3-7342 1 pc

WD-100 RANGE ACCESSORIES
On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

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