



FLIGHT TYPE DISHWASHERS

Great capacity

– for demanding environments

Wexiödisk 



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Wexiödisk är ett certifierat företag och uppfyller följande regelverk och standarder:

- ISO9001
- ISO14001



Every installation should be a good reference.

Our ethos has always been that every dishwasher we develop should be more resource-efficient than the previous model.



Our most *well-kept secrets*

WATER SAVINGS

– thanks to the unique and time saving pre-rinse concept.

REDUCED ENVIRONMENTAL FOOT PRINT

– ECO-FLOW heat recovery saves energy and water.

EASE OF USE

– ergonomic, hygienic and easy to operate with WD-Touch control panel.

HIGH QUALITY AND COST EFFICIENT

– we carefully select each component to extend the life cycle of our machines.

SERVICE FRIENDLY

– easy to access components. Service can be made from the front.

Quality

– is not a challenge

At Wexiödisk, we continue to lead the way by developing technical innovations that support our customers whilst reducing their environmental footprint. For the past 50 years, we have achieved this by developing a solid, “secret recipe” to success and staying true to our goal of **creating the world’s best commercial dishwasher** – a goal that we tirelessly strive for.

Our S-range flight type dishwasher is a great example of how these “secrets” come together and allow us to develop an outstanding technology for minimum operating costs and maximum reliability. In fact, by using an impressive double heat recovery technology that converts the drain water and steam into energy, **the overall energy consumption of the dishwasher is reduced by approx. 20%.**

Together with the latest water saving technology, the S-range further reduces the environmental footprint. In addition, the efficient sound and heat insulation **improves the working environment** in the wash up area.

The flight type dishwasher S-model is developed for institutional catering installations such as flight and hospital kitchens.

Magnus Ericsson
R&D Manager Wexiödisk



OUR DESIGN

Ergonomics

With the option to load and unload the machine from both the front, back and sides, the S-range is the ultimate flexible choice. The flight type machine features sides that act as stacking surfaces and facilitate the loading and unloading of the dishwasher without compromising on the ergonomics. It is simple 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 areas for optimal flexibility.

The basket is **easy to load** and unload **without heavy lifting** thanks to the alignment between the sides and the flat top of the conveyor.



The **WD-Touch control** panel simplifies the daily operation resulting in **higher efficiency** with less downtime.

OUR DESIGN

Easier with **WD-Touch**

Each machine features an easy-to-use control panel to guide you through the entire washing process. The control system has a clear touch screen and a simple, intuitive interface. The icons are straight-forward to understand and it is easy to navigate between the different functions.

The display simplifies the dishwashing experience for the user and saves time that was previously spent on tasks such as repairs, cleaning and servicing. The control system also includes built-in user manuals. The touch screen can also be operated with gloves which is important from a hygienic perspective.

OUR DESIGN

Hygienic and easy to clean

Wexiödisk places a lot of emphasis on providing an ergonomic and hygienic working environment for the user. Some examples of this include doors with flat backsides which are easy to clean. Wash arms can be easily removed and cleaned and the infeed/outfeed strainers can be removed to empty any residues. All of these parts can be easily removed for daily cleaning and can be done by hand without using any tools.



With **stainless steel doors** and parts that are easy to remove, all machines from Wexiödisk are easy to clean.



When it comes to daily cleaning, the S-range is designed with the user in mind. One example of this is that the curtains are all the same size which means there is no risk of mixing them up after cleaning.



Only a few parts to remove when doing the daily cleaning.

OUR DESIGN

Ease of use

The fully insulated construction reduces the heat and sound emitted from the machine which improves the working environment of the dishwashing room.

Thanks to deep water tanks and powerful washing pumps, Wexiodisk dishwashers always achieve exceptional washing results. You never need to wash your items twice to get perfect washing results.

The bottom of the loading area is covered by removable strainers to easily collect residues from the wash ware. An easy, removable strainer in the pre-wash ensures all food remains are collected. The tank water stays cleaner for longer and extends the washing time.



Removable strainers make it easy to collect residues from the wash ware.



The loading and unloading areas have large strainers, which can be located at either the front or back side of the machine if required.



Efficiency **with the user in mind** and improved working environment

Our **Eco-Design** focuses on **quality** and **sustainability** without compromising on ergonomics.

OUR DESIGN

Technique and energy **management**

Wexiödisk continues to lead the way by developing technical innovations that support our customers whilst reducing their environmental footprint. It is important that we feel proud and satisfied by the installations we complete around the world and stay true to our goal of creating the world's best commercial dishwasher.

CLEAN RINSE FOR A PERFECT WASHING RESULT

The 'clean rinse' function is another one of the many advantages of the S-range. This is the first of a three stage

rinse cycle. The clean rinse is located in the last chemical tank which not only rinses the wash ware but also cleans the conveyor belt and ensures that no food particles enter the final rinse area.


SELF CLEANING OF THE HEAT RECOVERY UNIT


In order to achieve optimal energy efficiency and lower the overall running costs, the S-range is always equipped to automatically clean the heat recovery unit.




SAVING WITH SMART FUNCTIONS

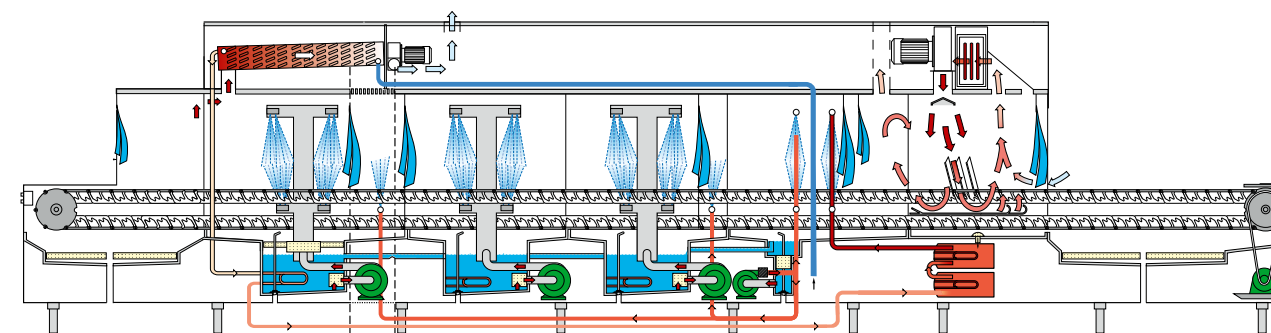
With our efficient heat recovery system, energy is significantly saved. All models in our S-Series are equipped with several smart functions.

 **ECO-FLOW.** The smart function takes care of the steam and energy generated in the washing process before it leaves the machine and is ventilated away from the washing room. With the help of a heat recovery unit located on top of the machine, the energy is transferred from the steam to the incoming cold water.

 **HEAT-FLOW.** The cold water then passes through the HEAT-FLOW heat exchanger, placed in the prewash

tank. This smart function also lowers the temperature in the prewash tank and prevents starch and proteins from sticking to the dishes. As such, the cold water used for the final rinse is pre-heated, so that the energy consumption is reduced to a minimum.

 **BY-PASS.** In order to achieve the best possible savings, the S-range is also equipped with the Wexiödisk BY-PASS system which not only lowers the chemical consumption but also keeps the water in the pre-wash tank cleaner for a longer period of time.



LONG WASHING TANKS GUARANTEE THE WASHING RESULT

In order to achieve the best possible washing results, models from the WD-BS come with a large washing tank as standard which is 1000 mm in length and has the longest final rinse area on the market (1125 mm). The long

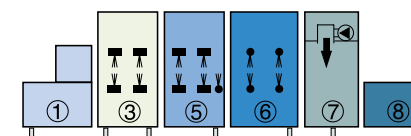
washing tanks and final rinse area reduces the amount of water carried over and keeps the tank water cleaner for longer which achieves a better washing result overall.

The right solution for your kitchen

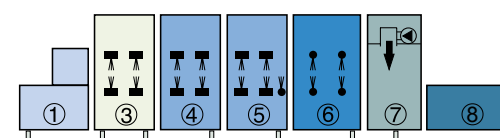
Wexiödisk's flight type dishwasher S-range is available in five different models with or without the unique pre-rinse PRM. Thanks to the range of models, you can easily find the best solution for all your dishwashing requirements. Choosing a machine with or without our PRM will help to achieve the most logistically efficient solution.

S-models with or without PRM

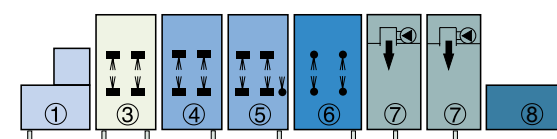
WITHOUT PRE-RINSE UNIT



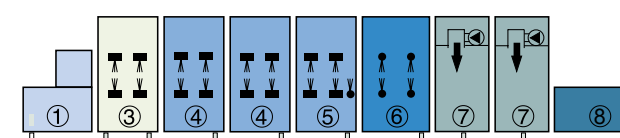
WD-B600S Standard length 6250 mm
Capacity: Plates per hour: 2930



WD-B700S Standard length 7625 mm
Capacity: Plates per hour: 4040

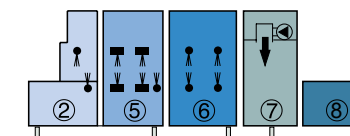


WD-B800S Standard length 8250 mm
Capacity: Plates per hour: 4040

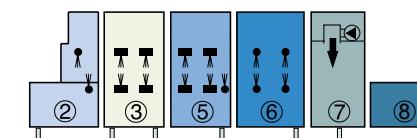


WD-B900S Standard length 9250 mm
Capacity: Plates per hour: 5150

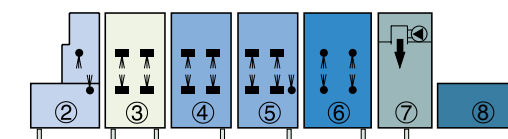
WITH PRE-RINSE UNIT



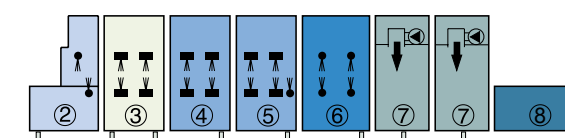
WD-B550S Standard length 5250 mm
Capacity: Plates per hour: 2514



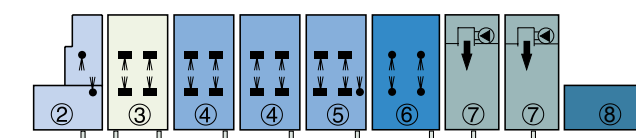
WD-B650S Standard length 6250 mm
Capacity: Plates per hour: 3624



WD-B750S Standard length 7625 mm
Capacity: Plates per hour: 4734



WD-B850S Standard length 8250 mm
Capacity: Plates per hour: 4734



WD-B950S Standard length 9250 mm
Capacity: Plates per hour: 5844

1 LOADING AREA WITH STEAM HOOD

The loading area is available in the lengths: 1125, 1500, 2025, 2625 and 3000 mm.

2 LOADING WITH PRM

The loading area is available in the lengths: 1125, 1500, 2025, 2625 and 3000 mm. In the pre-wash, the majority of the food remains are removed which keeps the chemical tanks cleaner for longer.

3 PRE-WASH

In the pre-wash, the majority of the food remains are removed which keeps the chemical tanks cleaner for longer.

4 CHEMICAL WASH

Using a high a high-performance washing system means that any remaining food particles are removed.

5 CHEMICAL WASH WITH INTEGRATED CLEAN RINSE

The clean rinse removes detergent from the wash ware and conveyor belt before entering the final rinse section.

6 DOUBLE FINAL RINSE

The final rinse cleans the wash ware from above and below with a guaranteed min. temperature of 85 degrees C.

7 DRYING

The drying unit removes the thin film of water on the cleaned dishes with heated air.

8 UNLOADING

The unloading area is available in the following lengths: 900, 1125, 1500, 2025, 2625 and 3000 mm.

Customisation

is our standard

Wexiödisk customises solutions for each individual installation to ensure the best work-flow in the wash area.

EXTRA WIDE MODEL

The machine is available in a wider size which means the passing width increases from 677 mm to 811mm. This not only increases the capacity but also allows the user to wash larger items.

EXTRA PASS-THROUGH HEIGHT

The standard pass-through height is 450 mm. However, the height can be increased with 100 mm which gives a pass-through height of 550 mm. An additional 60 mm is available when calculating from the bottom of the conveyor belt.

DEMINERALISED WATER IN THE FINAL RINSE

Installation with a water supply that requires water treatment (e.g. RO unit) have the option to choose stainless steel couplings for the final rinse. This is because stainless steel is more robust and treated water tends to be more aggressive.

HIGH PRESSURE WASHING PUMPS

Extra high pump capacity is available as an option when washing heavily soiled items. We can supply 3 kW pumps for these instances.

ADJUSTABLE WASH PRESSURE

The wash pressure in the lower washing arms can be adjusted using a lever. Doing this increases the mechanical effect and is beneficial if wash ware is more heavily soiled i.e. potwashing.

WIDTH AND HEIGHT EXTENSION

– the size of the machine can be adjusted to suit the needs and space of every installation, without ever compromising on capacity or quality.

INTERMEDIATE RINSE

An intermediate rinse can be integrated in the prewash zone. The intermediate rinse prevents food residue and pre wash water from entering the chemical wash zone.

EXTENDED CHEMICAL WASH ZONE

Opting for an extended zone is beneficial in reducing splashing between the zones when washing long items, such as GN-containers and transport boxes. This also extends the contact time which increases the capacity of the machine. We usually recommend extending the first and/or the last chemical wash zone with either 250 mm or 500 mm symmetric or non-symmetric towards the final rinse zone.



The intermediate rinse improves the washing result.

A wide range of neutral zones are available for the different wash zones.

Choose PRM

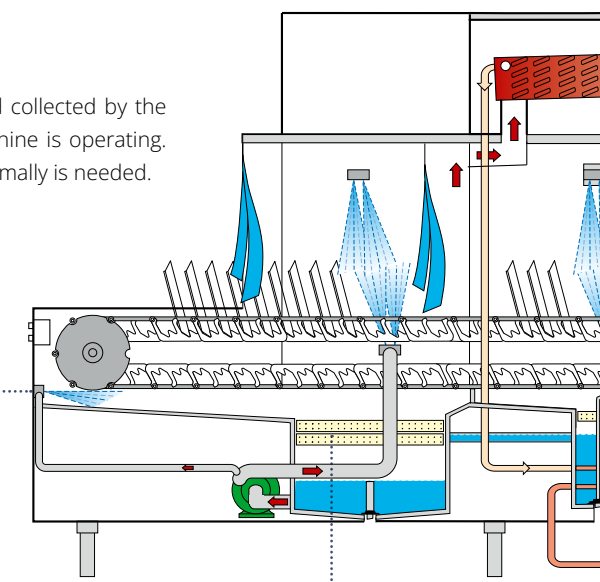
for perfect logistics

NO MANUAL PRE-SCRAPPING / FLUSHING

Thanks to the pre-rinse unit, all larger residues are removed and collected by the strainers. The strainers can also be easily cleaned while the machine is operating. Improving the logistics and cut down the manual handling that normally is needed.

Flushing of the loading section.

Double strainers for continuous operation.



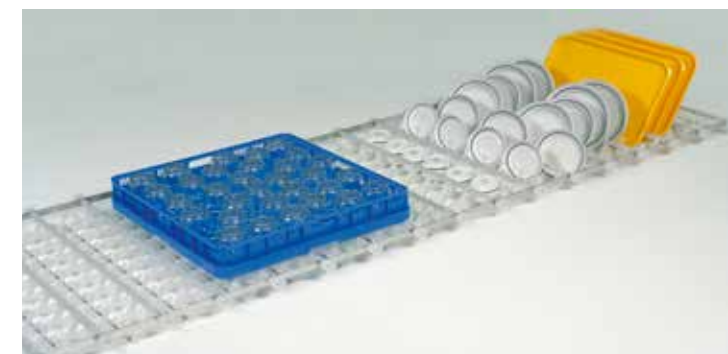


Reliable *conveyors*

The S-range conveyors have strong fingers, stainless steel shafts and conveyor links, which extends the service life. The design of the conveyors gives the dishes good stability and good security as they pass through the machine.

The robust conveyors contribute to the perfect washing result.

Wexiödisk's universal standard conveyor with **life time warranty** of the plastic fingers.



Standard conveyor with recessed fingers intended for shallow or deep plates, "coffee-break" crockery and trays. Also suitable for baskets.



Finger conveyor with vertical fingers designed for shallow or deep plates, "coffee-break" crockery, trays, etc.



Flat conveyor for canteens, pots and plastic storage.



Special conveyor for insulated trays such as Temprite or equivalent makes.



Special conveyor for canteens.



Sustainable choices at dutch hospital

Sustainability is an important part of the management of the BovenIJ hospital and is a part of the long-term policy plan and all underlying plans of the BovenIJ hospital. The BovenIJ hospital has signed the Green Deal, is a member of the Environmental Care Platform (MPZ) and achieved the gold level of the national Milieukeur quality mark in 2018.

SUSTAINABLE ENERGY MANAGEMENT

As a result, major steps have been taken in recent years to achieve the various climate objectives that BovenIJ has set itself, including more sustainable energy management and the reduction of CO₂ emissions. These objectives naturally also played an important role in the choice for a completely new flight type dishwasher.

To replace the existing flight type dishwasher from Wexiödisk / RHIMA, the new machine arrived at the beginning of 2020. The old machine had been used intensively for 19 years. Arch Prins explains:

–The fact that the RHIMA machine has lasted no less than 19 years says something about the quality of the machine. It could last even longer, but in the context of sustainability, we also want to move away from

central steam generation, which we still use today to heat the washing water in the dishwasher. And we also wanted a new dishwasher that supports this process, so that it does not require steam heating and that also recovers heat itself. We got in touch with RHIMA, Wexiödisk's dealer in Netherlands, and they told us that a new, environmentally friendly dishwasher, the WD-BS, would be launched.

As a result, the BovenIJ hospital became the first Dutch hospital where the WD-BS flight type dishwasher was installed.

TRUSTWORTHY PARTNER

–The fact that we ultimately chose RHIMA and not another supplier from the top segment, in addition to sustainability, price/quality ratio and 'total cost of ownership', is of course also due to the experience we have gained with RHIMA in recent years", according to Arch. –A step to choose a machine that is not yet on the market and for which no references are available, you only take with a reliable partner. And that is RHIMA for us.

30% LESS WATER USE

Peter Huijsen, Head of Nutrition, talks about the advantages of the new



In terms of water consumption, we now realize a saving of 30% and I notice that we also need considerably less dishwasher detergent.

PETER HUIJSEN, HEAD OF NUTRITION

machine: –Because steam and power consumption are difficult to compare, we cannot yet say exactly what the new machine will yield us in terms of energy consumption. But we generate part of our own electricity with solar panels and we purchase green energy for the entire hospital. In terms of water consumption, we now realize a saving of 30% and I notice that we also need considerably less dishwasher detergent.

In addition, the employees of the dishwashing kitchen notice that the climate in the room has improved. Not only is this machine quieter, but this machine also makes more efficient use of the generated heat and also emits much less heat. –As a result, it is less hot and the relative humidity in the dishwashing area is also lower, which improves working conditions. By the way, we can easily adjust the speed of the machine via the digital display, on which we can also read the temperatures of the water tanks.

Arch concludes:

–These benefits and savings confirm that purchasing this dishwasher makes a significant contribution to our hospital's sustainability ambitions. I am convinced that the machine will still be there in 20 years.



The BovenIJ is very consciously concerned with sustainability.

ARCH PRINS, FACILITY BUSINESS MANAGER

S-RANGE

WD-B 600-900S

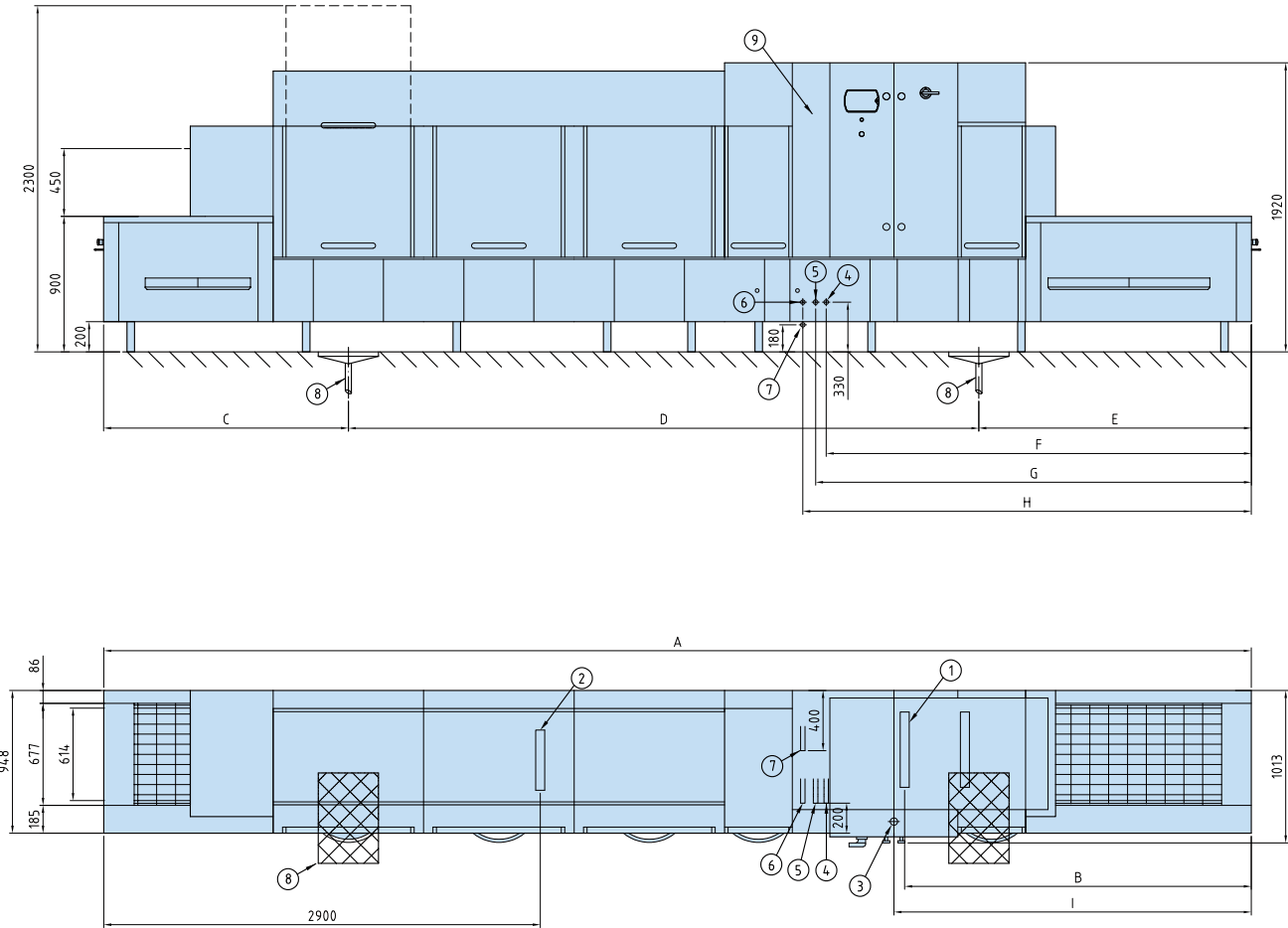


FEATURES

- Clean Rinse-function, perfect rinsing result, with lower water consumption.
- Sensor-controlled automation.
- Automatic cleaning of heat recovery unit.
- ECO-FLOW – double heat recovery, ensures the right temperature in the pre-wash.
- Double final rinse system.
- Large range of conveyor belts gives high flexibility.
- The drying zone has well sound insulated fans that blow air onto the washed items from above and below.
- The washing time is set to one of six different levels using a knob on the panel, which makes it easier for the user and gives a higher flexibility.
- Ergonomic, the work surfaces are in level with the conveyor, which makes it very easy to load and unload washing baskets without any heavy lifting.
- Efficient handling. The wide sides of the flight type machine act as stacking surfaces and facilitate the loading and unloading work.
- Both the infeed and outfeed have generously dimensioned strainers for easy cleaning.
- Safety, the machine stops automatically when a door opens during operation. Restart must be done after the door is closed.

EXAMPLES OF OPTIONS

- Steam heated low steam pressure (50-149 kPa) or high steam pressure (150-250 kPa).
- Stainless steel washing pumps.
- Adaptation for demineralised water in the final rinse.
- Collision guard.
- Manual adjustment of washing pressure for heavy duty/normal wash ware.
- Neutral zones between wash tanks with the length of 250 mm or 500 mm.
- Intermediate rinse, re-circulated final rinse water is used for an extra rinse.
- Automatic emptying of tanks.
- Timer start.
- Recessed feed section from 900 mm to 800 mm.
- Increased effect in chemical tanks respectively drying zone.
- Extra wide machine, 750 mm useful conveyor width.
- Extra high machine, plus 100 mm.
- Web tool with HACCP documentation with cost- and consumption report.



1. Extractor 600x70 mm without damper. Air quantity, see technical specs (separate)

2. Extractor 400x50 mm without damper. Air quantity, see technical specs (separate)

3. Electrical connection from ceiling, alternative electrical connection from floor, see point 9

4. Hot water connection *

5. Cold water connection *
6. Steam connection * (steam-heated machine)
Steam pressure 150-250 kPa Electrically heated drying zone)
Steam pressure 50-149 kPa (Electrically heated drying zone)

7. Condensation water connection (steam-heated machine)

8. Floor drain 400x600 mm

9. Through channel for alternative electrical connection from floor and / or water connection from above

* Connection from floor or ceiling

Size	Type	WD-B600S	WD-B700S	WD-B800S	WD-B900S
A	(length)	6250	7625	8025	9250
B		1925	2300	2925	2925
C		1625	1625	1625	1625
D		-	4190	4815	5815
E		-	1810	1810	1810
F		2450	2825	3450	3450
G		2520	2895	3520	3520
H		2605	2980	3605	3605
I		2000	2375	3000	3000

S-RANGE WITH PRM

WD-B 550-950S

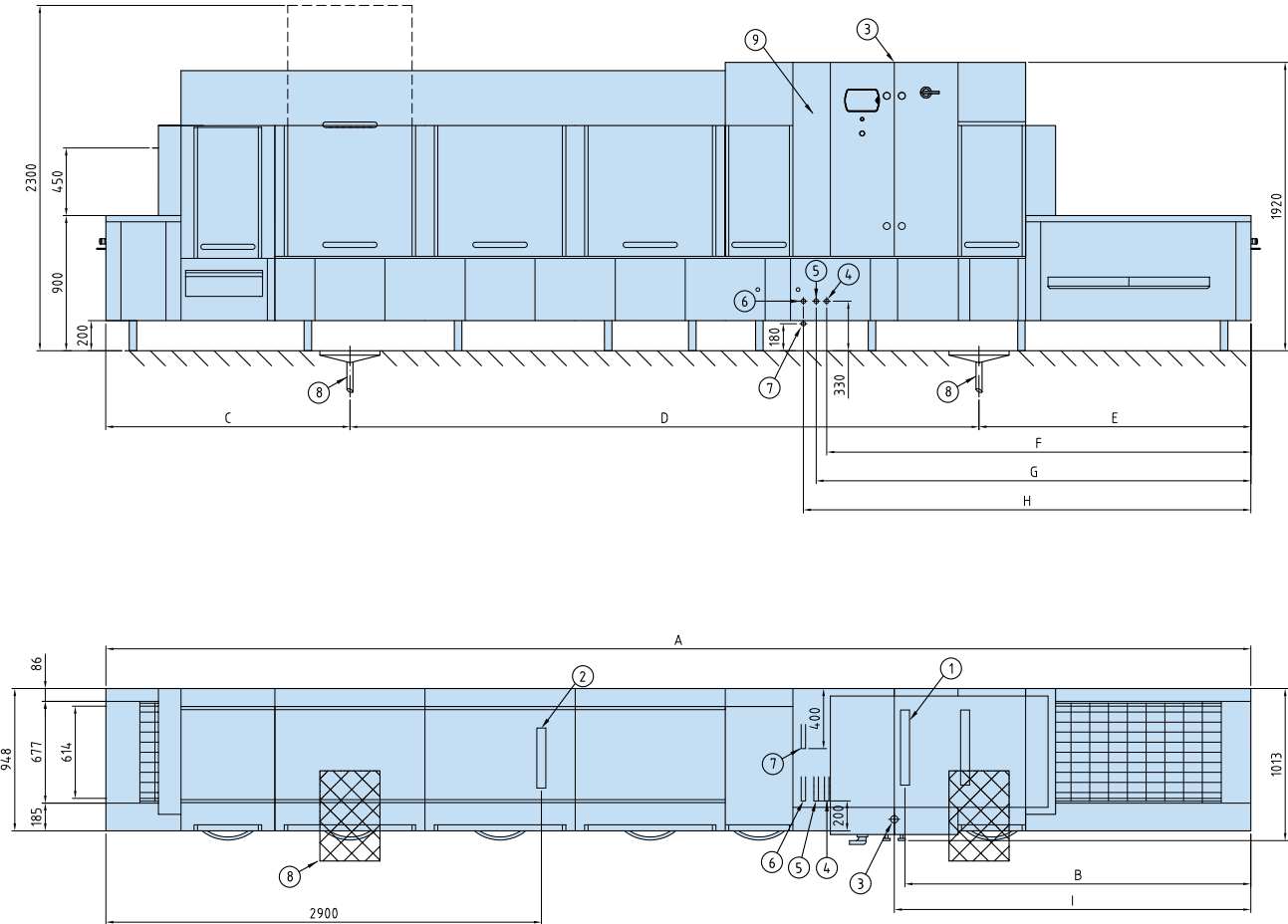


FEATURES

- PRM replaces the manual scraping.
- Clean Rinse-function, perfect rinsing result, with lower water consumption.
- Sensor-controlled automation.
- Automatic cleaning of heat recovery unit.
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- Double final rinse system.
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Steam pressure 150-250 kPa Electrically heated drying zone)
Steam pressure 50-149 kPa (Electrically heated drying zone)

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A	(length)	5250	6250	7625	8025	9250
B		1925	1925	2300	2925	2925
C		1625	1625	1625	1625	1625
D		---	-	4190	4815	5815
E		---	-	1810	1810	1810
F		2450	2450	2825	3450	3450
G		2520	2520	2895	3520	3520
H		2605	2605	2980	3605	3605
I		2000	2000	2375	3000	3000



Wexiödisk^W

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The Spirit of Excellence