



GLASS DISHWASHING MACHINES



# Fine dining

– sparkling clean glasses

**Wexiödisk** 





*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:

- W **A functional stainless steel design that delivers sustainability and a long service life.**
- W **Servicing is normally carried out from the front of the machine. Components can be accessed more easily, making servicing quicker.**
- W **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.**
- W **Our patented innovation DUPLUS, help you to reduce the environmental impact of your kitchen. DUPLUS are available as options on a number of our machines**
- W **All our dishwashers have the option of ECO-FLOW heat recovery, which effectively saves energy and improves the climate in the dishwashing room.**
- W **We are continuously working to develop new solutions in order to save even more water and energy and further reduce the need for chemicals.**

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

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# Clean glasses

## with less work

Wexiödisk is launching a brand-new range of warewashers which have specifically been designed for washing glassware. Containing machines in different sizes, the new glass series is ideal for high-end bars and restaurants. With a Wexiödisk glass warewasher, operators can achieve sparkling glassware results without wasting time.

WD-7 GLASS

WD-6 DUPLUS GLASS

WD-7 DUPLUS GLASS

WD-6 GLASS

### GLASS PROGRAM

**Program 1:** Beer glasses, total washing time 1.2 min.\* with lower final rinse temperature, 65°C.

**Program 2:** Standard glasses, total washing time 1.2\* min., final rinse temperature 85°C.

**Program 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.

### SAVE TIME, IMPROVE HYGIENE

In many washrooms, a lot of time is spent on drying and polishing glassware by hand in order to ensure perfectly clean results. When drying and polishing vast quantities of glassware by hand, this can become a monstrously time-consuming task. Glass models WD-6 and WD-7 are equipped with the new GLASS-LIFT, which causes the wash basket to angle during the final rinse cycle, allowing water to run off the outside surface of each glass and dry. This system allows glassware to dry in an optimal position with less manual hand drying, thus reducing the risk of fingerprints and smears whilst improving hygiene.

The models WD-6 and WD-7 are equipped with the new GLASS LIFT while the model WD-4S is equipped with a special designed basket which angles the glasses to let the water run off.

### SPOTLESS GLASSES

Our range of glass warewashers (WD-6 and WD-7) have dual water connections, one for cold and one for hot water. When starting the machine the tank is filled with hot water

and during the washing cycles cold water is used. On the cold water pipe, an RO unit can be connected to deionise the water. By rinsing with deionized water the washing result is improved and the glasses become sparkling clean. Depending on how hard the water is in your area, different types of RO filters may be required with your warewasher, hence why Wexiödisk recommend carrying out a water analysis. We also recommend contacting a local supplier of water purification equipment to ensure the very best washing results.

### FOR MANY TYPES OF GLASSWARE

Wexiödisk's glass warewashers feature a selection of programmes for specific types of glassware. For example, when washing standard glasses, the final rinse temperature is set at 85 degrees in order to ensure the very best hygiene standards. Beer and wine glasses, on the other hand, are set to 65 degrees. For the delicate wine glasses a greater amount of water is used in the final rinse.

WD-4S GLASS







# No polishing

– *when the glass dishwasher does the job*

Founded in the early 60's, Kipper's restaurang is a 16th century cellar vault restaurant which boasts a fun and sociable atmosphere. Once a boisterous and energetic young student, Kipper's current restaurant owner, Per Ljungberg, quickly learnt just how tough the restaurant environment is during his school life – an experience that today, he is grateful for having motivated him to develop one of Kristianstad's restaurant treasures.

– Customers from across the world visit Kipper's to try traditional Swedish dishes with a modern new twist.

As well as being able to dine in the cellar vault, customers can also drink and dine in the banquet hall, in the clubhouse and in the outdoor area of Kipper's. Private events such as weddings and wine tastings can also be arranged," says Per

## PRODUCT DEVELOPMENT WITH THE HELP OF CUSTOMERS

What first began as a complaint has turned into a brilliant collaboration. Wexiödisk has been testing the new

glass dishwasher in Kipper's restaurant for some time.

In the wash basket the glasses are angled in such a way that the water which remains on the foot of the glass is minimised and does not run along the glass surface. This leaves your glassware spotlessly clean every time.

– Our Wexiödisk glassdishwasher saves us significant time which was before curated from drying glassware by hand. Our glasswasher also reduces the amount of contact that our staff have with the glassware which improves the hygiene. It is much better that the staff takes care of the customers instead of polishing the glasses, says Per.

Per is currently working on streamlining logistics in the washroom by investing in a sorting unit, pre-rinse machine (PRM) and a hood type dishwasher with a condensing unit. These will not only help Kipper's improve their warewashing flow, also allow time, energy and money to be saved in the long run .

– Our collaboration with Wexiödisk has been incredibly rewarding, concludes Per.





# Smart flow *in the washroom*

## BUILD A SMART DISHWASHING ROOM

With a smart layout and the right accessories, you can create optimal warewashing flow in your warewashing space. This allows staff to work in an efficient, quick and easy way. Wexiödisk offer a large range of accessories which are designed to help operators create a smart warewashing space which focuses on ergonomics, hygiene and perfect washing results.

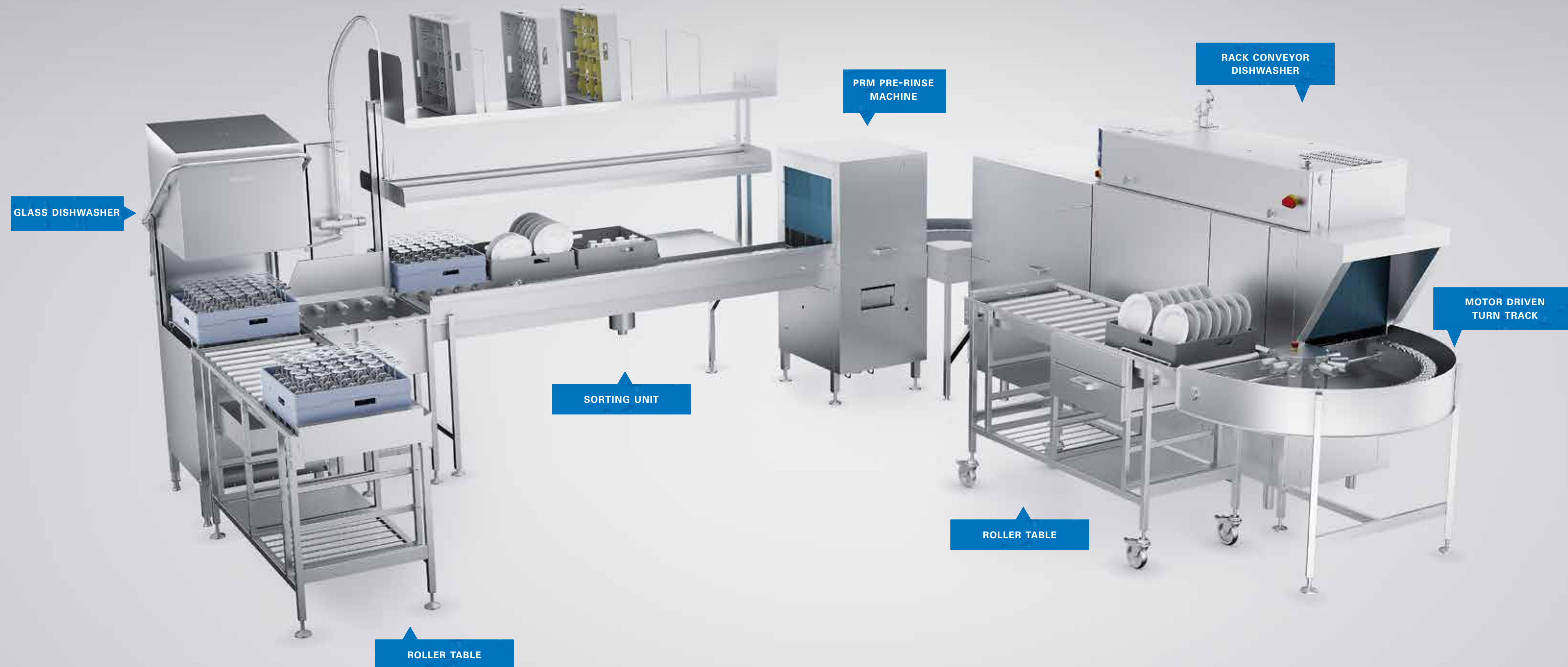
## SEPARATE THE FRAGILE GLASSES

With the help of turn tracks and roller tables, which can be adjusted in length, customised

dishwashing areas can be created. Below, you can find an example of a customised warewashing system. Here, a glass dishwasher takes care of delicate wine glasses. All other crockery and dishes are sent through a pre-rinse machine before entering the rack conveyor dishwasher.

## LESS MANUAL POLISHING

By using the new glass dishwasher with GLASS LIFT less polishing of the glasses is needed. The advantages are many. You save valuable time, the hygiene is improved and the risk of breaking glasses is reduced.



## Clear panel



- Water temperature
- Length of wash cycle
- Hood lift (option)
- Program for beer glasses
- Program for standard glasses
- Program for wine glasses
- Start/stop



## 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 e.g WD-4S GLASS.

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 GLASS DISHWASHER MACHINES.**

## Wash sequences



### WASHING

The length of the wash cycle depends on the selected wash program.



### FINAL RINSE

During the final rinse the basket and glasses are tilted at an angle. This allows water to run off the outer surface of each glass.



### END OF WASH CYCLE

When the hood opens, glasses are dryer meaning less time is required to polish by hand.



**Intertek**

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