

RACK CONVEYOR DISHWASHER
TOUCH & OPTIFLOW



RACK CONVEYOR DISHWASHERS

More dishes with
smaller footprint

Wexiödisk^W



*Every installation
should be a
good reference.*



wexiodisk.com



Safe and secure dishwashing

Our rack conveyor dishwashers TOUCH and OPTIFLOW are modular and easily adaptable to your dishwashing needs. Both of our models have intuitive touch displays that simplify daily use for the operator in many ways.

ADAPTED FEEDING

Both TOUCH and OPTIFLOW models are robust and user-friendly. By that, we mean that they are designed to promote ergonomics and working environment. The feeding of the baskets is adaptable, which means that the operator can determine the contact time (washing time) for each basket. Contact time refers to the time it takes for the basket to move from the pre-wash zone to the fresh water rinse. Dirtier dishes require longer contact time.

INSULATION - BETTER WORKING ENVIRONMENT

Wexiödisk's rack conveyor dishwashers are made from stainless steel with heat and sound insulation. The designs feature double panelling. Moreover, they are fitted with soundproofing to further reduce noise levels. All servicing is carried out from the front of the machine. Access to components becomes easier and servicing can be done faster as the dishwasher does not need to be moved.

SMART HEAT RECOVERY

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



TOUCH DISPLAY

- self-explanatory and angled, in tempered glass. Works even if you're wearing gloves or have wet hands.

PRE-RINSE

- replaces manual pre-rinsing with a pre-rinse sprayer and helps save significant amounts of water and energy.

ECO-FLOW

- efficient heat recovery that doesn't require direct connection to the ventilation system.

EASY CLEANING

- washing arms and strainers are easy to remove during the daily cleaning. At the periodic cleaning, the doors can also be quickly removed for maximum access and hygiene.

THE ESSENTIAL ACCESSORIES

- with the help of sorting benches, chain conveyors, drying belts, and curves, the logistics in the dishwashing room can be customized to your needs.

> FOR MAXIMUM WATER, CHEMICAL, AND ENERGY SAVINGS, OPTIFLOW IS THE OBVIOUS CHOICE.



***All-inclusive
with OPTIFLOW***

- both you and the environment benefit

Doesn't that sound great?

With the innovation of OPTIFLOW, you get several smart features that save water, energy, and chemical.

OPTIFLOW doesn't compromise on either the working environment or the important washing result. And everything is monitored and ensured with the WD-TOUCH display.

Here you simply get all-inclusive!



Upgrade to OPTIFLOW

- Smart features that save money

1

BASKET FEEDING WITHOUT GAPS

Usually, there are gaps between the baskets in the infeed of the dishwasher, as it takes different amounts of time to stack or unload dishes in the baskets. These gaps sometimes correspond to the length of a whole basket or even more. This means that the machine washes and rinses these gaps **unnecessarily**.

With OPTIFLOW, the basket feeding is controlled using a photocell that stops the washing process if no basket is detected in the machine. When the baskets touch each other again, the feeding and washing process resumes. **By not constantly running the machine, the noise level and working environment are improved, and large amounts of water, energy, and chemicals are saved.**

2

WHAT IS MEANT BY CONTACT TIME?

Contact time is the duration during which the wash ware is in contact with water mixed with detergent, i.e. the time it takes for the wash basket to be transported from the first wash zone to the final rinse. The wash time can be easily set in the WD-TOUCH display and can be adjusted based on the varying dishwashing needs of the day. The dirtier the ware, the longer the wash time needed. **This allows for a more flexible and reliable dishwashing process, resulting in improved dishwashing results.**



3

SAVE ON RINSE WATER

When washing dishes, you set the desired contact time (washing time) in the WD-TOUCH display. The dirtier the dishes are, the longer contact time is needed for the items in the baskets to become clean. However, the **rinse phase** time does not change, as the basket is transported through the rinse phase at a constant speed. This means that with OPTIFLOW, the amount of rinse water remains the same for each basket, regardless of the type of dishes being washed or the contact time set in the WD-TOUCH display. **This way, you can save on water and energy consumption while ensuring a perfect end result.**

4

EVEN DISTRIBUTION OF RINSE WATER

OPTIFLOW includes double feeding of the baskets. The baskets are then fed at a smoother and more even speed through the entire dishwasher.

The rinse water is maximally utilized and evenly distributed over the dishes.



WHAT ARE THE SAVINGS WITH OPTIFLOW IN 1 YEAR?

EXAMPLE:

IF YOU WASH 400 BASKETS OF DISHES PER DAY THROUGHOUT THE YEAR (365 DAYS), THE SAVINGS WOULD LOOK LIKE THIS:



240,000
LITRES OF WATER



18,500
kWh ENERGY



500
KG OF CHEMICALS



A more enjoyable everyday life with easy cleaning

Once the dishes are done, it's time for the important daily cleaning of the dishwasher. The details are removed without the need for tools, cleaned easily, and then placed back. All to ensure that the dishwasher is hygienic and guarantees a good washing result. With thorough cleaning and regular servicing, the dishwasher becomes a durable workhorse in your kitchen, lasting for many years.

STAINLESS STEEL DETAILS

Wexiödisk avoids using plastic details in manufacturing. Stainless steel material is durable, recyclable, and easier to keep clean.



THE IMPORTANT DETAILS

The strainers are easy to empty and clean, and the rounded handles on the machine doors provide a more ergonomic grip. Additionally, sharp corners that could pose a risk of injury in the dishwashing area are avoided.



By pressing the lock, the doors are removed during the daily cleaning.

EASY CLEANING OF DOORS

The doors are well-balanced and open upwards with the help of the ergonomic handle. At the bottom of the door, there is a lock that releases the door so that it can be removed during the periodic cleaning.

Two important options

AUTO-FLUSH - INTERNAL FLUSHING OF THE DOOR

AUTO-FLUSH keeps the inside of the door clean throughout the entire dishwashing process by adding additional water nozzles to the upper spray arms in the dishwasher. We recommend the AUTO-FLUSH option for high-demand dishwashing operations.

SELF CLEANING OF THE DISHWASHING CHAMBER

With a propeller-like rinsing arm, the daily cleaning of the dishwashing chamber is made easier and more efficient. Once the day's dishes are done, the rinsing arm is activated to clean the dishwashing chamber, making it easy for staff to complete the cleaning process.



”With several smart features **we save time and money**”

Kari Vahtera is the department manager for the food and restaurant services at Region Kronoberg, where his daily responsibilities include ensuring that patients at two hospitals in the region receive breakfast, lunch, and dinner, totaling 2000 meals per day. In addition, there are four staff restaurants that serve approximately 600 meals daily.



**KARI VAHTERA, DEPARTMENT MANAGER,
FOOD & RESTAURANT UNITS
REGION KRONOBERG**

”Yes, it is a big responsibility and it requires good planning as well as reliable staff. In our staff restaurants, 15 people work in both the kitchen and dishwashing areas. It's important to be able to help each other and distribute tasks during peak times or in case of illness, so that we can manage without affecting the quality of what we do.”

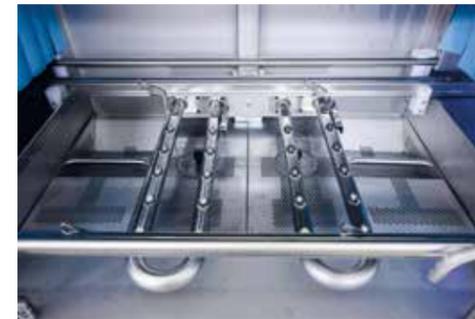
The new rack conveyor dishwasher was installed a few months ago and features the new functions of *WD-TOUCH* and *OPTIFLOW*.

WHAT FACTORS WERE IMPORTANT WHEN CHOOSING A NEW DISHWASHER?

”I see that the dishes become clean as a matter of course. A very important factor was gaining control over energy consumption and keeping track of costs. With this new dishwasher with *OPTIFLOW*, we save a lot of water, electricity, and chemicals. Since multiple staff members need

to be able to use the dishwasher, it's also important that it's easy to use. No one should need specialist training to handle the tasks in the dishwashing room. The new touch display is self-instructive and available in multiple languages if needed.”

”With the *OPTIFLOW* function, there are also other benefits, such as lower noise levels in the dishwashing room, as the dishwasher automatically stops when no baskets are loaded. This creates a better work environment and significant water savings.”



SPACIOUS WASH CHAMBER

The wash chamber is large and spacious, making it easy to clean. However, for those who desire it, there is an optional self-cleaning feature for the wash chamber.

ALL CURTAINS

between the wash and rinse zones are designed in the same size and format. This means that there is no risk of them being placed incorrectly after cleaning. The curtains are quickly installed, making the process easy and more efficient.



THE IMPORTANT WASH ARMS

Water is pumped over the dishware through the holes in the wash arms. The wash arms are designed to cover the entire washing basket and distribute water evenly over the dishes, from top and bottom. All wash arms in the dishwasher are made of stainless steel. They can be easily removed with a tool-free locking function for cleaning purposes. Moreover, the wash arms are designed in the same way for quick reassembly.

Through **TRIPLE RINSE**, the rinse water is used optimally while reducing water consumption.

FILLING AND EMPTYING OF WATER

When emptying the dishwasher, the drain lever is used, and all bottom seals and level pipes are opened. When the door is closed, a signal is given for water refill, and the bottom seals and level pipes are automatically closed.



Save time and water

by replacing the manual pre-rinse



REPLACE THE HAND SPRAYER WITH A PRE-RINSE AND SAVE SIGNIFICANT AMOUNTS OF WATER, ENERGY, AND TIME

It is common to manually rinse off dishwashing baskets with a hand sprayer. This increases the wear and tear injuries, and unnecessary amounts of water are used. We estimate at least 4 liters of clean water per washing basket. With a PRE-RINSE, you can place the dirty dishes directly in the basket **without manual pre-rinsing.**

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

> THERE ARE TWO PRE-RINSE MODELS; PRE-RINSE 60 FOR STRAIGHT INSTALLATIONS AND PRE-RINSE 90 FOR CORNER INSTALLATIONS.



PRE-RINSE 60



The strainer, which can handle large amounts of food waste, is easy to empty and clean, even during operation, and is located on the front of the machine.

HOW DOES IT WORK?

The water used in PRE-RINSE is recycled water from the dishwasher that would otherwise go down the drain. The water, which is both hot and contains detergent, flows over to the PRE-RINSE machine. The water is used to pre-rinse the washing basket before it is fed into the rack conveyor dishwasher for further processing.

Recycling of the water is a smart solution that saves both water and energy. It also eliminates the manual work and handling of dishwashing baskets, as well as dealing with splashing water that can cause slippery floors.

Even bowls placed upside down are efficiently rinsed. This means that the washing time can be reduced, and less detergent is needed. The effective rinsing in the PRE-RINSE keeps the water in the dishwasher cleaner, reducing water, energy, and chemical consumption.

WASH WHEN YOU HAVE TIME

You don't need to wash dirty items immediately. The PRE-RINSE is efficient and can handle dried food residues, which means that dishes can wait. This increases efficiency in the kitchen.



The daily cleaning of PRE-RINSE is easy. The strainer is removeable and can be emptied from the outside of the machine. The doors are detachable and easy to clean. A cleaning pistol, which is included in the delivery when you purchase a PRE-RINSE 60 or 90, is used to clean the inside. Automatic self cleaning function is available as an option.

NEW, SMART FUNCTION

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

PERFECT RESULTS

The PRE-RINSE rinses from both the top and bottom to remove even the toughest food residues, such as oil and dressing. This reduces wash time and reduces the use of chemicals. PRE-RINSE also reduces wear and tear as the monotonous movements of handling the hand sprayer are eliminated.

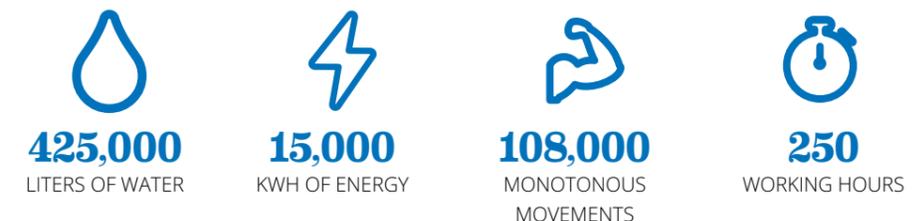
FEWER WATER CHANGES IN THE RACK CONVEYOR DISHWASHER

Thanks to the efficient pre-rinsing of PRE-RINSE, which collects food residues and rinses the washware with the detergent-mixed water, the water in the rack conveyor dishwasher stays cleaner, resulting in fewer water changes needed.

WHAT DO I SAVE IN 1 YEAR WITH PRE-RINSE?

EXAMPLE:

YOU WASH 400 WASHING BASKETS PER DAY THROUGHOUT THE YEAR (365 DAYS). 75% OF THE RACKS REQUIRE PRE-RINSING. IF YOU USE THE HAND SPRAYER, IT WILL CONSUME 4 LITERS OF CLEAN WATER PER BASKET. THE INCOMING WATER IS AT 12°C.



Easy operation with WD-TOUCH

Our dishwashers have a simple display that guides you through the entire washing process. The display is user friendly and has an intuitive interface that makes it easy to navigate between the various functions. WD-TOUCH even supports local languages. The control system also includes built-in guides that facilitate daily cleaning, servicing and repairs. The display also works when the user is wearing disposable gloves, which is important from a hygiene perspective.



SAFETY

– the display is clear and guides you through the entire washing process and ensures the wash temperature.

INFORMATIVE

– simple adaptation of choice of language and clear reading of the washing process, even from a distance.

SERVICE

– quick error reporting simplifies servicing and minimises unnecessary downtime.

HYGIENIC

– built-in guides showing how the daily cleaning is to be carried out.

Drying zones



Drying zone WD-T90 for straight outfeed



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



Drying zone WD-T60F, free-standing

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



Drying zone WD-T60

Sorting units for infeed



Complete and compact sorting unit for efficient handling of dishware. Scrapping and stacking can be done in an ergonomic and efficient manner.

The sorting unit can be complemented with shelves for washing baskets, unloading table that can be easily hung on, scrapers, and waste bins.



Rubber scraper for any position.

The sorting unit is preferably connected to a PRE-RINSE machine, replacing the manual hand sprayer.



CORNER FEEDER

A corner feeder is a great solution to facilitate loading in a smaller space. The corner feeder is customized to fit the layout of the washroom. It is connected to the machine and no additional motor is needed. Lengths range from 630 - 2785 mm.

Roller conveyor for outfeed

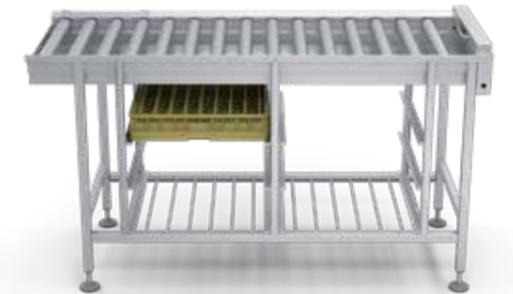


The roller conveyor has a sloping bottom and is equipped with drain towards floor or curve. At the end of the conveyor, the sides are lowered and aligned with the rollers, allowing the baskets to be pulled out without heavy lifting.

The baskets are moved on durable and well-maintained plastic rollers. The conveyor can be provided in a fixed or swivel design with lockable link wheels. It can also be equipped with different types of shelves and, if needed, an end-stop switch. The roller conveyor, for direct connection to a machine or curve, is made of stainless steel and has a square profile frame.



The durable and well-placed rollers, placed in cassettes, are easily removed for cleaning.



Standard lengths:
600 mm, 1100 mm, 1600 mm, 2100 mm, 2600 mm, 3100 mm

Curves for corner solutions



Motorised conveyor curve 180°



Motorised conveyor curve 90°

MOTORISED CONVEYOR CURVE

The motorised conveyor corner is available in 90° and 180° and can be connected to the machine's outfeed side, to a straight section between the machine and the corner, or to the infeed side. The basket is fed by a chain and it's compatible with all 50x50 cm washing baskets.

Build your dishwashing room

There are many opportunities to achieve a smooth flow and logistics of the washware in the dishwashing room. Here are some of the most common solutions for creating an efficient daily routine for the staff. With various lengths of conveyor belts, corner solutions, and rack conveyor dishwashers, the logistics in both small and large dishrooms are solved.



BASIN LINE 1100 MM WITH PLANE SHELF + 600 MM BASIN LINE | PRE-RINSE 60 | WD-153 OPTIFLOW | ROLLER CONVEYOR



BASIN LINE 1100 MM WITH PLANE SHELF + 600 MM BASIN LINE | PRE-RINSE 60 | WD-153 OPTIFLOW | CURVE 90 | ROLLER CONVEYOR



BASIN LINE 1100 MM WITH PLANE SHELF + 600 MM BASIN LINE | PRE-RINSE 60 | WD-153 OPTIFLOW | CURVE 180 | ROLLER CONVEYOR



ROLLER CONVEYOR | CURVE 180 | WD-213 OPTIFLOW | STRAIGHT PART | PRE-RINSE 90 | STRAIGHT PART | SORTING UNIT TWO SHELVES



SORTING UNIT TWO SHELVES | STRAIGHT PART | PRE-RINSE 60 | CURVE 90 | WD-213 OPTIFLOW | CURVE 90 | ROLLER CONVEYOR



ROLLER CONVEYOR | WD-6 GLASS | BASIN LINE 600 | SORTING UNIT TWO SHELVES | PRE-RINSE 60 | CURVE 90 | WD-213 OPTIFLOW | CURVE 180 | ROLLER CONVEYOR

Which model suits your kitchen?

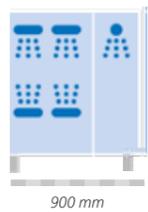
Weriödisk rack conveyor dishwashers TOUCH and OPTIFLOW are available in two models and five different sizes. These flexible solutions are built with various zones, allowing you to easily find the option that best fits your dishwashing needs and dishwashing room.



600 mm

1 PRE-WASH

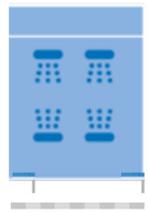
In the pre-wash zone, the washware is sprayed with a weak solution of detergent and 40°C water. Surplus water from the final rinse and the chemical wash is used to continuously refresh the water in this zone.
Zone length: 600 mm



900 mm

2 PRE-WASH WITH INTERMEDIATE RINSE

The pre-wash intermediate rinse uses 40°C water to rinse the soiled washing water from the washware before the basket leaves the zone. This helps reduce soiling of the chemical wash water. The machine can then be used for a longer time without changing the water in the chemical wash tank. This saves water and detergent.
Zone length: 900 mm



900 mm

3 CHEMICAL WASH

During the chemical wash, the washware is sprayed with 60°C washing water. You need at least 50°C water to properly dissolve grease and the detergent works best at around 60°C.
Zone length: 900 mm



585 mm

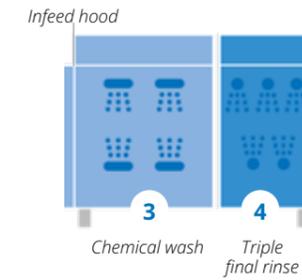
4 TRIPLE FINAL RINSE

A triple final rinse delivers the best possible rinsing results while also reducing the amount of water used in the final rinse. The washware is first rinsed with reused water and then with 85°C fresh water. About 25% of the surplus water from this zone is reused in the chemical wash tank. The remaining 75% is piped to the pre-wash (WD-213) and the intermediate rinse (WD-243 to WD-423).
Zone length: 585 mm

TOUCH

WD-151

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



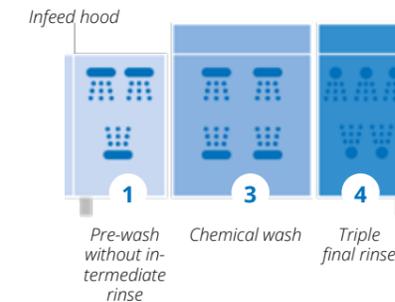
OPTIFLOW

WD-153

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

WD-211

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

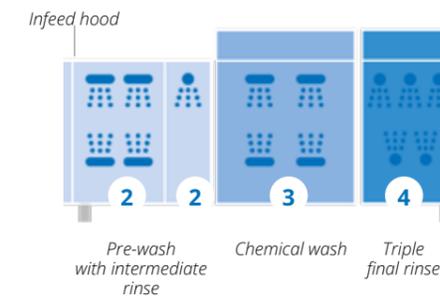


WD-213

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

WD-241

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

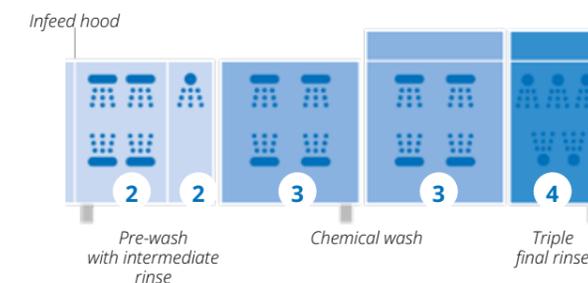


WD-243

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

WD-331

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

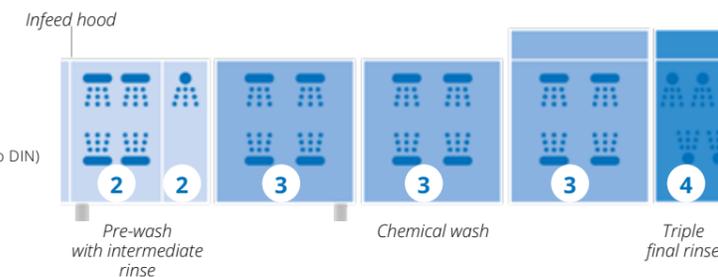


WD-333

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

WD-421

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



WD-423

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

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



Wexiödisk^W

Wexiödisk AB, Mårdvägen 4, SE-352 45 Växjö, SWEDEN
Tel +46 470 77 12 00, e-mail wexiodisk@wexiodisk.com
wexiodisk.com

an Ali Group company



The Spirit of Excellence