Inflight catering

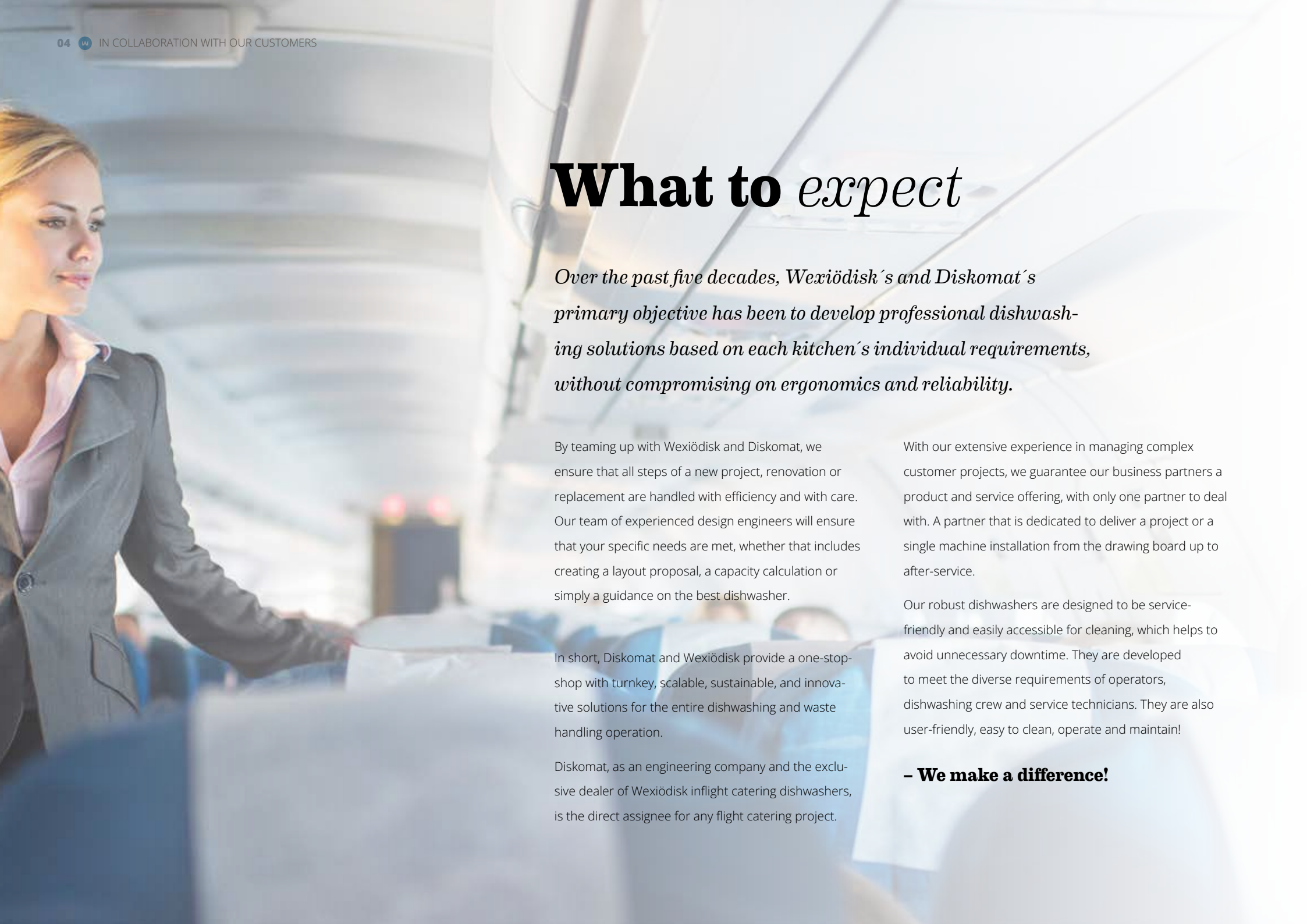
WARE WASHING SOLUTIONS

UNDER THE SAME WINGS

Wexiödisk DISKOMAT

A game-changer *in the flight catering industry*

The Swedish companies Wexiödisk and Diskomat combine superior product expertise with tailored logistics solutions for dishwashing operations. The successful cooperation is based on many years of experience in both inflight and hospital catering, two industries with strict demands for efficiency, cleanliness, hygiene, and food safety.



What to *expect*

Over the past five decades, Wexiödisk´s and Diskomat´s primary objective has been to develop professional dishwashing solutions based on each kitchen´s individual requirements, without compromising on ergonomics and reliability.

By teaming up with Wexiödisk and Diskomat, we ensure that all steps of a new project, renovation or replacement are handled with efficiency and with care. Our team of experienced design engineers will ensure that your specific needs are met, whether that includes creating a layout proposal, a capacity calculation or simply a guidance on the best dishwasher.

In short, Diskomat and Wexiödisk provide a one-stop-shop with turnkey, scalable, sustainable, and innovative solutions for the entire dishwashing and waste handling operation.

Diskomat, as an engineering company and the exclusive dealer of Wexiödisk inflight catering dishwashers, is the direct assignee for any flight catering project.

With our extensive experience in managing complex customer projects, we guarantee our business partners a product and service offering, with only one partner to deal with. A partner that is dedicated to deliver a project or a single machine installation from the drawing board up to after-service.

Our robust dishwashers are designed to be service-friendly and easily accessible for cleaning, which helps to avoid unnecessary downtime. They are developed to meet the diverse requirements of operators, dishwashing crew and service technicians. They are also user-friendly, easy to clean, operate and maintain!

– We make a difference!

Customisation *is our standard*

Each flight kitchen has its unique requirements and that's why we provide tailor-made warewash installations to meet the specific needs. This could be current and projected capacity, type of goods for washing, operating hours, level of automation and so on.

Integrated systems with dishwashers, conveyors, cart washer, cart lifters and specialized trolleys are unique customer benefits that we offer. With our deep understanding of the entire dishwashing process, we provide a unique customer experience.

THE CONFIGURATION AND MEASUREMENT WILL BE ADAPTED *to suit the needs and space, without ever compromising on capacity or quality.*

FLIGHT TYPE DISHWASHER WD-BS

Suitable for the world's toughest dishwashing environments.

- Double heat recovery system for low operating cost
- Customized conveyor for melamine, casseroles, cups, cutlery, RO water etc
- Available in versions with extended width and/or height
- Long washing zones with possible selection of neutral zones
- Specific models for pot- and glasswashing
- User-friendly and service-friendly

ROTABLES | POT/BULK WASH | CUTLERY | TRAYS | GLASS WASH

WIDTH AND HEIGHT EXTENSION
can be adjusted to suit the wash ware and the capacity.

TRAY DISHWASHER WD-40BRE WITH TRAY STACKER

Hygienic and efficient sorting.

- For high-capacity automatic tray washing
- Low energy consumption with heat recovery
- Compact design although high capacity and optimum drying result
- Designed for handling different types of trays

TRAYS

CONVEYOR SYSTEMS

Conveyors for all type of goods and waste.

- Flexible layouts
- Modular system
- Bends and inclinations according to customer specification

CART PILLAR LIFT

For use in dishwashing and tray setting operations.

- Electrically operated by hand or foot pedal control
- 360° free rotation for handling of carts from both sides
- Accommodates all types of standard airline carts
- Easy to install, clean and maintain
- Extremely user friendly and ergonomic

TROLLEY WASHER WD-18CW

The perfect dishwasher for all sites, suitable for airline carts as well as bulky items.

- High capacity - 3 full size carts/wash cycle
- Low operating cost - 6 litres of water per cycle
- Space saving - uses only 4,5 m^2
- Excellent washing and drying result due to rotating and spinning technology

AIRLINE CARTS KITCHEN TROLLEYS

WD-18CW AUTOMATIC IN AND OUTFEED

Automated cart handling.

- Optional installation for use in conjunction with the cart washer
- Robust stainless-steel design
- No manual handling

STANDARD CONTAINER TROLLEY

Efficient washing of airline standard containers in WD-18CW.

- Stainless steel with swivel castor
- Washes and dries 18 - 24 containers in less than 2 minutes
- Available as flat-pack

COMBI DISHWASHER WD-12S

Easy to switch between normal wash and potwashing.

- Large washing chamber for higher capacity and flexibility
- Hygienic with rounded smooth surfaces
- Basket rail with hinged support sections enables a wide variety of dishware to be washed
- Automatic hood for good ergonomics

POT/BULK WASH

RACK CONVEYOR DISHWASHER WD-333–423 OPTIFLOW

A reliable and cost-effective rack conveyor dishwasher.

- Low water and energy consumption
- OPTIFLOW ensures “no empty spaces” are washed or rinsed
- Adjustable washing time
- Save drying time and energy with ECO-FLOW

GLASS WASH

CUTLERY DISHWASHER WD-ACS47

Cutlery dishwasher with high performance.

- For high-capacity cutlery washing suitable for automatic cutlery handling systems
- Optimum washing and drying results
- Low energy consumption
- ECO-FLOW heat recovery
- Can be integrated with a cutlery sorting machine ACS-400

CUTLERY

ECO WASTE AWAY

Food waste collection system.

- Closed and hygienic vacuum system with grinder
- For all types of normal food waste
- Convert food waste into compost or biogas

CUTLERY SORTER ACS-400

Efficient cutlery sorting system.

- Up to four different types of cutlery per program
- Reduced workload
- Hygienic – no hands on clean cutlery
- Can be integrated with a cutlery dishwasher

CUTLERY

FOAM CLEANING

System cleaning in commercial kitchens.

- Time saving
- Reduced water, chemical and energy consumption
- Environmental friendly
- Excellent hygienic results
- Available in different sizes

MOBILE CART LIFT

A flexible lift for ergonomic packing.

- Battery powered for overnight charging
- Ideal for tray-set and beverage packing
- Improves productivity and working environment

TRAY TROLLEY

Storage and transport of trays.

- Designed for comfort and easy stacking
- Stainless-steel structure with three removable shelves
- Capacity 400 full size Atlas trays

ATLAS-10 TROLLEY

For safe and convenient aircraft loading.

- Sleek and strong stainless-steel structure
- Capacity 10 containers, also available for 20 containers
- Equipped with 100mm ball bearing castors

FLIGHT CATERING TROLLEY

Multipurpose trolley for tray-set and other storage needs.

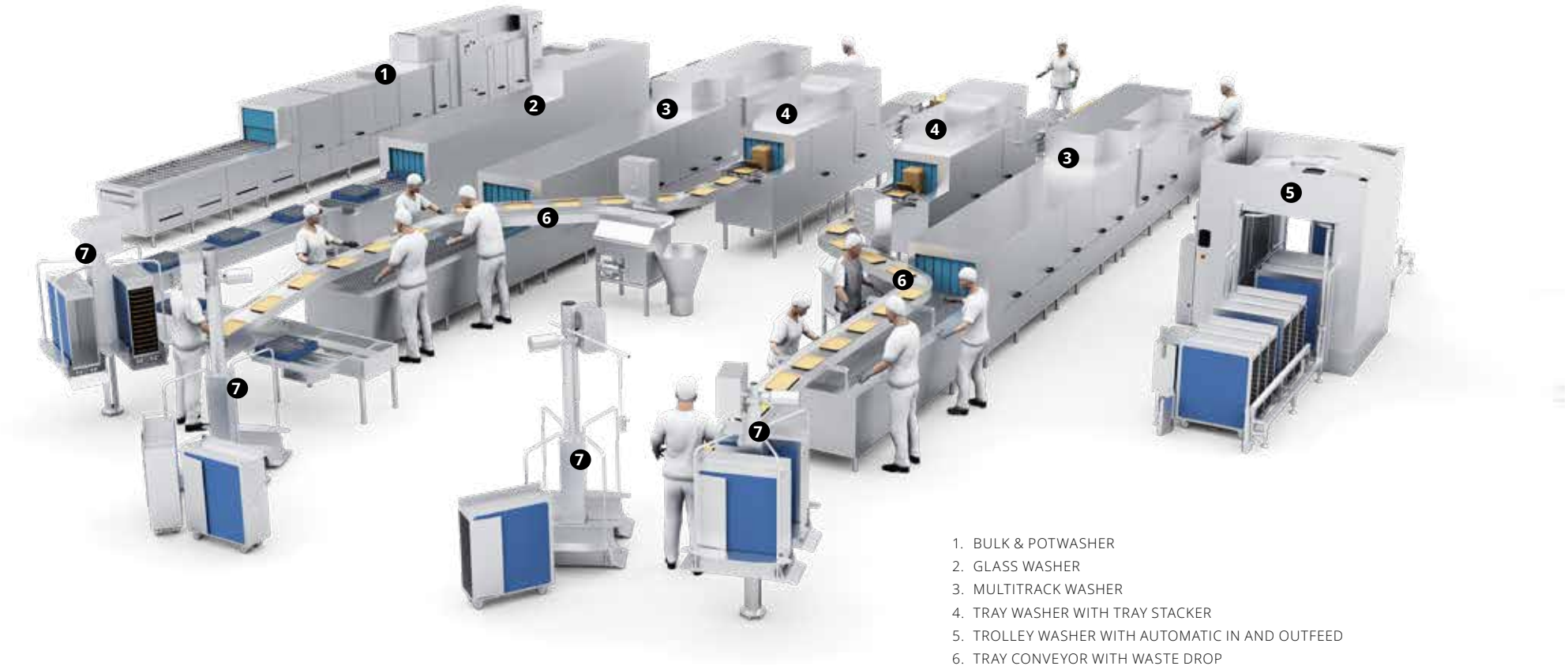
- For chilled or dry goods
- Equipped with 12 bins, 25 liters each
- Sign board for content and airline identification
- Available as flat-pack

ADDITIONAL PRODUCTS

- CUTLERY MAGNET - SOAKING TANKS - TRAY SETTING CONVEYORS - ROLLER TABLES - BASKETS - SACK TROLLEYS

Flexible *and scalable*

Our dishwashing room designs are based on modules with an array of dishwasher models, equipment, and automation levels, to best fit each customers' unique requirements.



1. BULK & POTWASHER
2. GLASS WASHER
3. MULTITRACK WASHER
4. TRAY WASHER WITH TRAY STACKER
5. TROLLEY WASHER WITH AUTOMATIC IN AND OUTFEED
6. TRAY CONVEYOR WITH WASTE DROP
7. CART PILLAR LIFT

References *with power*

SERVAIR · SriLankan Catering · 海南航空 HAINAN AIRLINES · newrest · airbaye · dnata · 厦门航空 XIAMENAIR · sats · TFK

ADDIS · SSP · Bangkok Air Catering · Gategourmet · DO&CO · 中国南方航空 CHINA SOUTHERN · MACROASIA · 中國東方航空 CHINA EASTERN · LSG Sky Chefs

We care about *the future*

For many years now, our approach has been to prioritize quality and sustainability while keeping the environment in mind. We also prioritize ergonomics and provide a good working environment.

Our ultimate goal is to contribute to a circular economy, where sustainable development takes center stage. To achieve this, we carefully choose each component and develop high-quality products that can prolong a product's life cycle and conserve natural resources. Every new dishwasher that we develop should be more resource-efficient than its predecessor.

– We refer to this as eco-design.

UNDER THE SAME WINGS

www.wexiodisk.com | www.diskomat.com

UNDER THE SAME WINGS

DISKOMAT Wexiödisk

www.diskomat.com | www.wexiodisk.com
flightcatering@diskomat.com

DISKOMAT IS THE EXCLUSIVE FLIGHT CATERING DISTRIBUTOR OF WEXIODISK´S PRODUCTS