

# *Inflight catering* **solutions**



**DISKOMAT**

**Wexiödisk**

UNDER THE SAME WINGS

## Ware washing solutions

The Swedish companies Wexiödisk and Diskomat combine superior product know-how with the perfect logistic solution. The successful co-operation is based on many years of experience in both flight catering and the hospital sector: two demanding applications from a hygiene point of view.

- Diskomat is an engineering company with more than 50 years of experience from hospital and inflight catering solutions as well as waste system management.
- Wexiödisk is the leading supplier of dishwashing machines in Scandinavia with a network of partners all over the world. A member of the Ali Group.
- Every installation should be a good reference!

# Successful co-operations

## BANGKOK AIR CATERING

Bangkok Air Catering has grown significantly over the past 10 years. We have been their partner from start and through a close dialogue managed to increase their capacity and maintain a good flow.



*"Our airline clients would never accept poor washing results. We have confidence in Wexiödisk and Diskomat and they always come up to our expectations"*

Linus A.E. Knobel, Managing Director,  
Bangkok Air Catering

## HAINAN AIRLINE CATERING

Hainan Airline Catering needed to upgrade their ware washing and pot washing in their Haikou unit and choose us as their partner.

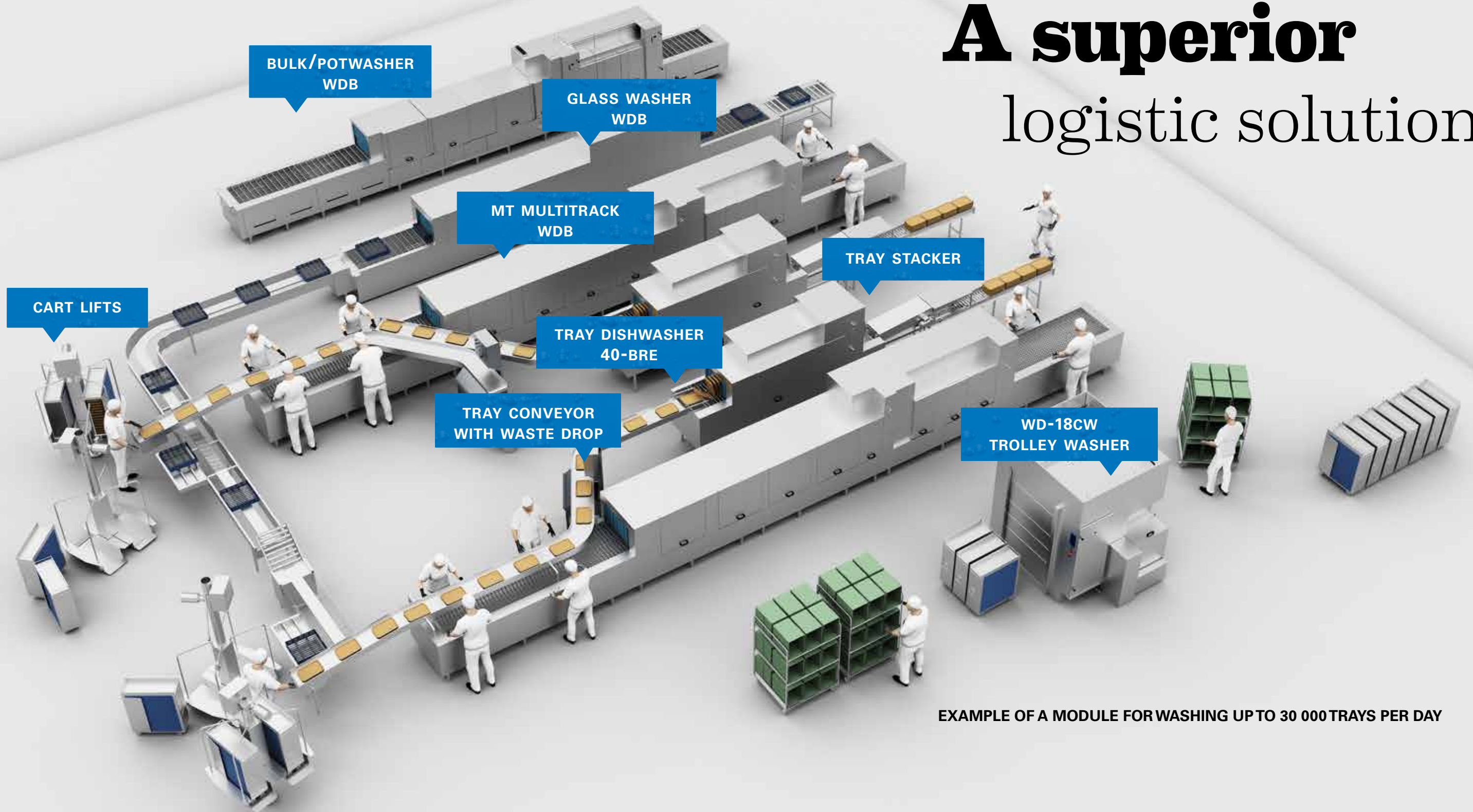


*"We installed the machines from Diskomat and Wexiödisk in 2015 and we are very satisfied with the performance of the machines. The machines are environmental friendly with green technology providing low running costs, perfect drying result an overall good dishwashing performance."*

Mr. Jefferson Qiao, Safety Supervision & Quality Assurance Division,  
HNA Catering Holding Co., Ltd



# A superior logistic solution



EXAMPLE OF A MODULE FOR WASHING UP TO 30 000 TRAYS PER DAY



**HIGH QUALITY**  
All production is located  
in Scandinavia



**SAVE TIME**  
Max efficiency with  
smarter logistics



**ALWAYS CLEAN**  
Outstanding washing result  
without compromises



**HEAVY DUTY**  
Designed for tough  
working environment



**FAST SERVICE**  
Less downtime, smart  
service solutions



**RELIABILITY**  
Know-how of the air  
catering industry since  
many years

# Key products

## that make a difference

From the very beginning, our goal has been to create the world's best dish-washing solutions without compromising on ergonomics or reliability. Our key products are service-friendly and easily accessed for cleaning, helping to prevent unnecessary downtime. They are also developed to meet the various demands of operators, service technicians and other staff working in a large flight catering kitchen. The many unique features within these machines optimize hygiene, save on both water and energy consumption and improve the working environment, every day, all year long.

**We make a difference!**

### FLIGHTTYPE MACHINES

- Double heat recovery for low operating cost
- Outstanding low water consumption
- Large washing zones as standard
- Large final rinse section
- Cutlery track with RO-water
- Customized conveyor for optimal utilization

### TRAY WASHERS

- For automatic systems
- Excellent washing and drying result
- Low energy consumption with heat recovery
- Long service life
- Compact design although high capacity

### TRAY CONVEYOR WITH WASTE DROP

- Ergonomic and productive working position
- Automatic handling of waste

### CART LIFTS

- Ergonomic and productive working position
- 360 degrees free rotation, easy to use
- For tray setting or ware washing area
- Loading, 2 full size or 4 half size Carts
- Connected to the conveyor system

### TROLLEY WASHER

- Space saving - uses only 4,5m<sup>2</sup>
- 3 full-, 6 half size/wash cycle. 18 containers/wash cycle. Numerous different trolleys and items.
- Excellent washing and drying result thanks to rotation and "spinning technology"
- Low operating cost - 6 liters of water per cycle = 2 liter of water/cart
- Capacity 90 carts/hour
- Pass-through model to separate clean and dirty side



### POTWASHERS WITH OR WITHOUT GRANULES



- Granule machines using rotation technology for optimal wash/drying result
- No pre-soaking or scrubbing by hand is needed
- Available as pass-through model and designed to handle heavy duty pot washing



- Adjustable water pressure increases the flexibility
- Powerful and effective
- Hygienic with large washing tank
- Ergonomic with hood automation

### CUTLERY SORTERS



- High capacity cutlery sorter for use by airline caterers
- Up to four different types of cutlery to be sorted at the same time
- Used as stand-alone unit or in-line with dishwashing machines

### WASTE HANDLING



- The waste is automatically dropped from the tray and conveyor in the waste inlet
- Waste from 30 trays at a time is removed by vacuum to the waste area
- Closed system – no human touch – safe hygiene
- Possible to separate different fractions including food waste

# References **with power**

**Addis International Catering**

**Bangkok Air Catering**

**Beijing Air Catering**

**Beijing Rail Catering**

**China Eastern Catering**

**China Southern**

**DHL, London**

**Dnata, Singapore**

**Gate Gourmet**

**Hainan Air Catering**

**LSG**

**Luxair**

**MacroAsia Catering**

**Nagoya Air Catering**

**Pula Airport Catering**

**Qantas Flight Catering**

**Servair**

**TFK, Narita**

**Xiamen Air Catering**

**Zagreb Airport Catering**

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