Swedish Innovation, quality & design

Water-Smart technology

Easy, sustainable & efficient ware washing solutions for foodservice professionals

NORDISK
CLEAN SOLUTIONS

Pure Performance through Water-Smart technology

Our high performing Water-Smart innovations are centered around optimising the use of water to help you use natural resources more responsibly, utilize the time of your staff better, and improve the overall profitability and flow of your business.

The efficient Nor:disk Water-Smart range is designed to be easy to use, easy to place and deliver sustainable wash results. Quality designs that secure the profitability of your business by making sure the steady flow of cook and serve ware are dealt with quickly and effortlessly, and consuming a minimum of precious natural resources.

A great choice - for you, your staff, and our planet.

Easy

+ Buy
+ Place
+ Install
+ Use
+ Clean
+ Maintain

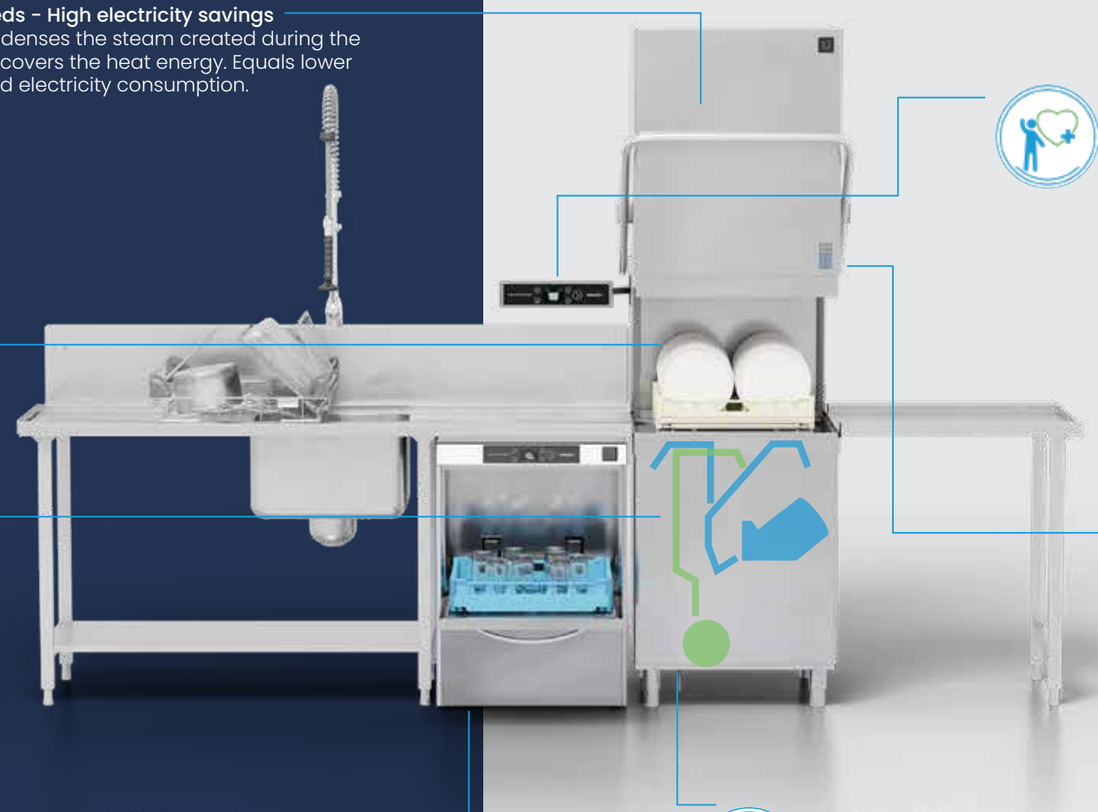
Sustainable

+ From 1.3 L per cycle
+ From 0.09 kWh per cycle
+ Silent - from 56 dB(A)
+ Energy saving mode
+ Long lifespan construction
+ Zero brass components

Efficient

+ Minimum scrubbing
+ Compliant with EN 17735:2023 hygiene norm
+ Start-up from 8 min
+ Programs from 1 min
+ AutoClean 3 min 30 sec
+ App for HACCP reporting

Easy, sustainable, efficient



Low ventilation needs - High electricity savings
EcoExchanger® condenses the steam created during the wash cycles and recovers the heat energy. Equals lower ventilation need and electricity consumption.

Fast and high-end dishwashing result
The dishware wash mode uses 500x500 wash racks. The low pressure pump paired with rotating wash arms deliver shiny plates in only 2 minutes.

Automatic wash mode selection
The Dual Wash Technology automatically detects the basket and selects the low pressure wash mode for dishware, or the high pressure wash mode for cookware.

The high-pressure pump paired with two motorized oscillating wash arms with specially designed nozzles, spray water and detergent inside the dirty cookware. Reduces scrubbing to a minimum and saves water, energy, and time.

Low amps - Less installation costs
Easily replace your old dishwasher without wasting money on expensive electrical works.

Ergonomics - Corner or straight installation issue solved
The reversible control panel can be installed on either side of the hood, always remaining oriented towards the user's gaze.

Placed to 1.4 m above floor level and within armslenght it ensures an ergonomically correct working position. The user's hand will never be above the shoulder.

Instant access to information
Scan the QR code for online access to servicing history, user and service manuals or troubleshooting guides. That's SIMpel™!

Kick'n Wash
No more pressing buttons - keep your hands free! A simple kick on the pedal automatically lowers the hood and starts the wash cycle. When finished, the hood rises automatically. Eliminates repetitive motions and avoids staff developing work-related injuries (MSDs).

Silent working environment
Enjoy the sound of silence and reduce the stress level for your staff. Ranging from 56 dB(A).

Lower consumption - Lower cost
The Sequential Rinse Technology decreases water and chemical consumption by 40%, which in turn helps save energy.

No long waiting times
X2 Master is ready to wash in less than 8 minutes, and change water in just 5.

On-site customizations
Adjustable wash and rinse temperatures, chemical dosing - all fully customizable in a few seconds.

Quick cycles - Top level hygiene
The Water-Smart range delivers top wash results that complies with the EN 17735:2023 and DIN 10534 Hygiene norms.

Automatic energy save mode
Every kWh costs. That's why we made sure the Water-Smart range will automatically go into energy save mode if left idle for 20 minutes.

Connectivity to eliminate manual reporting
The built-in wifi feature allows you to connect any device to collect, edit, and monitor information such as HACCP data, consumption of chemicals, and much more.
Download the free Lean Wash Center® App.

Presented features are either standard, optional or not available depending on model.

W 4750 mm **D** 745/785 [1] mm **H** 1950/2125 [2] mm

Mix & Match

What do you need to wash?
Mix the different models to match your wash needs. Connect with tables to optimize capacity and flow.

Example: the Banqueting solution

Monday 100 meals, Saturday 400

By connecting X2 Master and D2 Master with the Bridge table you can adapt your capacity to fit the needs of the day, or the season.

Start up both for a high productivity pass-through solution matching that of a tunnel dishwasher, and wash up to 864 dinner plates, or 360 serving trays per hour.

On slow days or off-season, use only one and save electricity, water, chemicals, and money.

Example: Time-saving solution

Twice the productivity, half the time

A continous flow of cookware demands a quick wash solution. X2 Master cleans your pots and pans in just 3 minutes. No waiting, less frustration.

Add the D1 Master to complete your setup. During preparation, use X2 Master to wash pots, pans, and utensils. During service, X2 Master acts as a dishwasher, running parallell with D1 Master which doubles your productivity.

Higher productivity and better flexibility in less time.

W 3335 mm **D** 745/785 [1] mm **H** 1950/2125 [2] mm

[1] *With optional Kick'n Wash* [2] *With optional EcoExchanger®*

Right or left side doesn't matter - decide on site

Reversible tables

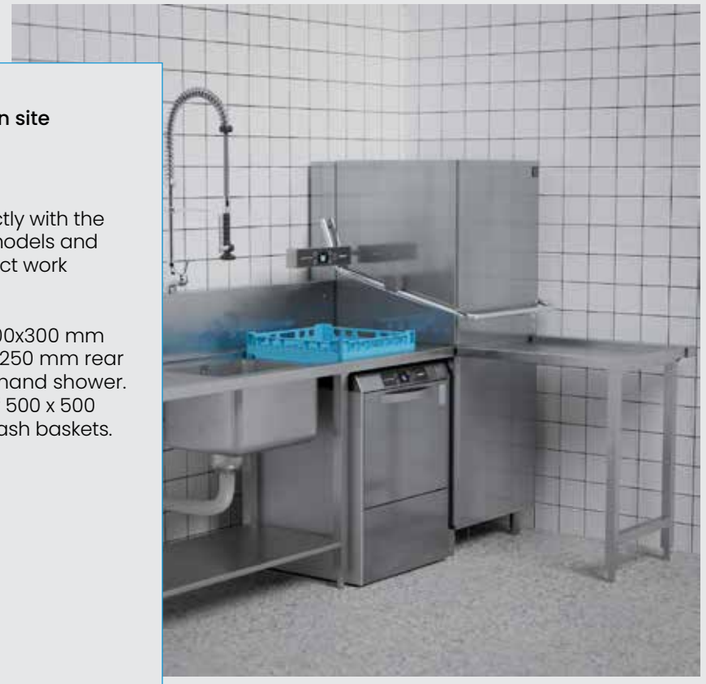
These specially designed tables align perfectly with the width and working height of the hoodtype models and assure a seamless and ergonomically correct work station.

The inlet tables are equipped with a 500x400x300 mm sink with removable waste collector, and a 250 mm rear splashguard with integrated water-saving hand shower. The integrated guides secure easy sliding of 500 x 500 mm standard racks as well as the unique wash baskets.

Inlet tables - install right or left
W 760 mm **D** 750 mm **H** 860 (+65) mm
W 1920 mm **D** 750 mm **H** 860 (+65) mm

Outlet tables - install right, left or front
W 760 mm **D** 660 mm **H** 860 (+65) mm
W 1390 mm **D** 660 mm **H** 860 (+65) mm

Bridge table - connect X2 and/or D2
W 760 mm **D** 660 mm



Unique wash baskets

High productivity wash basket [a]

Capacity:
9x GN 1/1 20 mm trays, lids, cutting boards, or 18x GN 1/2 20 mm, or 18x GN 1/1 grids, or 2x 600/400/20 mm baking trays.
W 500 mm **D** 500 mm **H** 200 mm

Patented X2 Master cookware wash basket [b]

Capacity:
Pots up to Ø 450 H 380 mm or sub-sized, or 1x GN 1/1 200 mm or sub-sized, or 2x GN 1/1 or 4x GN 1/2 65 mm.
W 500 mm **D** 500 mm **H** 85 mm

Non-electric water softener

Simply connect this compact water softener to hot or cold water and add 8 kg salt.

Helps avoid over-consumption of electricity, loss of performance, and extra maintenance costs due to scaling of the heaters.

W 200 mm **D** 450 mm **H** 500 mm

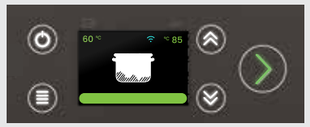
[a] *Not compatible with D1 Master & D1 Base.*
[b] *Design patent EU 008701791*

Base

High-level construction and benchmark performance for a reliable, easy, and efficient ware washing solution.

Master

Built-in sustainable technologies cuts water use by 40%* and minimizes operating cost.
Easy to use, maximum efficiency.



Intuitive use - no language barriers
The easy-to-read screen with icons and symbols. This helps you manage frequent staff turnover and save time, by avoiding repetitive operator trainings.

	D1 Base Dishwasher	D2 Base Dishwasher	D1 Master Dishwasher	D2 Master Dishwasher	X2 Master Universal washer
Meals per service	30 - 100	70 - 210	30 - 100	70 - 210	70 - 250
Water - Electricity per cycle [1]	2.2 L - 0.09 kWh	2.2 L - 0.11 kWh	1.3 L - 0.07 kWh	1.3 L - 0.09 kWh	2 L - 0.17 kWh
Start-up time [2] - Water-change [2]	11 min. - N/A	18 min. - N/A	11 min. - 8 min.	18 min. - 16 min.	8 min. - 5 min.
Automatic energy save mode	Standard	Standard	Standard	Standard	Standard
Water change program	N/A	N/A	Standard	Standard	Standard
AutoClean wash tank program	N/A	N/A	Standard	Standard	Standard
Wash programs	4	4	4	4	4
Glassware - 25 Glasses Ø 90 mm	P1 - 1 min. 30	P1 - 1 min.	1 min. 30	1 min.	1 min.
Dishware - 18 Dinner plates Ø 240 mm	P2 - 2 min.	P2 - 2 min.	2 min.	2 min.	2 min.
Flatware - Various cutlery	P3 - 3 min.	P3 - 3 min.	3 min.	3 min.	2 min.
Utensils - Whisks, ladles, bowls	P4 - 8 min.	P4 - 8 min.	8 min.	8 min.	3 min.
Cookware [3] - Pots and GN pans	N/A	N/A	N/A	N/A	3 min.
Heavily burnt cookware [3]	N/A	N/A	N/A	N/A	6 min.

*[1] Theoretical calculation. [2] 55 °C water supply. [3] Ø 450 H 380 mm - 2 GN 1/1 or 4 GN 1/2 65 mm - 1 GN 1/1 200 mm. * Compared to Base series.*

Specifications

	D1 Base	D1 Master	D2 Base	D2 Master	X2 Master
	30 - 100 meals/service		70 - 210 meals/service		70 - 250 meals/service
EASE OF USE - ERGONOMICS & WORK STATION					
Soft opening balanced door with wash rack sliding guide	Standard		N/A		
Intuitive wash icons	N/A	Standard	N/A	Standard	
Manual hood movement	N/A		Standard		
Reversible satellite panel at eye level	N/A		N/A	Standard	
Kick'n Wash: fully automatic hood movement	N/A		N/A	Option	
EcoExchanger® condensing unit & energy recovery [1]	N/A		N/A	Option	
EFFICIENT WASH & RINSE TECHNOLOGY - EN 17735:2023 compliance [2]					
85 °C rinse temp. - 60 °C wash temp. - Thermo-stops - Rinse pump	Standard		Standard		
Patented Sequential Rinse Technology [a]	N/A	Standard	N/A	Standard	
Patented Dual Wash Technology [b] with smart wash rack detector	N/A		N/A		Standard
High pressure pump, 2 motorized oscillating wash arms, 4 filters	N/A		N/A		Standard
Low pressure pump, 2 rotating wash arms, 3 filters	Standard [3]		Standard		
Wash tank prepared for detergent dosing sensor installation	N/A		N/A		Standard
Rinse aid dispenser [4]	Standard		Standard		
Liquid detergent dispenser [4]	Option	Standard	Option	Standard	
Built-in water softener - 2-30 °C water supply - 1 kg salt	N/A	Option [5]	N/A		
SUSTAINABLE CONSTRUCTION - IPX5 & EN 1717					
Heat & noise insulation - Rear cover plate - Stamped tanks	Standard		Standard		
Drain pump	Option	Standard	Option	Standard	
INDUSTRY 4.0 READY					
SIMpel™ QR code with online portal	Standard		Standard		
Wifi module & Lean Wash Center® App: HACCP reporting	N/A	Standard	N/A	Standard	
NORMS COMPLIANCE					
	CE EN 17735:2023 IPX5 GS EN 1717 RoHS WEEE 2014/30/EU EMC		CE EN 17735:2023 IPX5 GS EN 1717 RoHS WEEE 2014/30/EU EMC		
INSTALLATION					
Connection [6] & Starter Kits [7]	Standard		Standard		
Max. loading height	375 mm		405 mm		390 mm
Sound pressure level - ISO 11203 norm	56 dB(A)		59 dB(A)		64 dB(A)
Max. operating weight	92 kg	98 kg	178 kg	210 kg	227 kg
Dimension	W 600 x D 633/1072 x H 844 (+10) mm		W 655 x D 745 x H 1500/1950 (+50) mm		
Dimension with optional built-in Kick'n Wash	N/A		N/A	W 655 x D 785 x H 1500/1950 (+50) mm	
Dimension with optional built-in EcoExchanger	N/A		N/A	W 655 x D 785 x H 1675/2125 (+50) mm	
Standard delivery voltage: 3N AC 380-415V 50 Hz	10 A / 5.05 kW		16 A / 7.1 kW		16 A / 10 kW
Standard delivery switchable voltage to 1N AC 230V 50 Hz	25 A / 5.05 kW	25 A /5.05 kW or 16 A /3.5 kW [8]	N/A		
Optional voltage: 3N AC 230V 50 Hz	16 A / 5.05 kW		20 A / 7.1 kW		32 A / 10 kW
Optional voltage: 3N AC 380-415V 60 Hz	10 A / 5.05 kW		16 A / 7.1 kW		N/A
Water inlet connection	55 °C/60 °C - 2-5 bar - <4 °dH (7 °fH) - 3/4" fem.		55 °C/60 °C - 2-5 bar - <4 °dH (7 °fH) - 3/4" fem.		
Built-in optional Water softener [5] - Water inlet connection	N/A	Max. 30 °C - 2-5 bar - 3/4" fem.	N/A		
Built-in optional EcoExchanger [1] - Water inlet connection	N/A		N/A	Max. 25 °C - 2-5 bar - 3/4" fem.	
Water drain connection	Ø 28 mm - 65 °C - 50 L/min.		Ø 28 mm - 65 °C - 50 L/min.		
Heat dissipation - Total/Sensible/Latent	1.6 kW / 0.7 kW / 0.9 kW	1.8 kW / 0.6 kW / 1.2 kW	4.8 kW / 1.6 kW / 3.2 kW	5.3 kW / 1.5 kW / 3.8 kW	5.8 kW / 2.1 kW / 3.7 kW
Heat dissipation with optional EcoExchanger - Total/Sensible/Latent	N/A		N/A	4.4 kW / 1.5 kW / 2.9 kW	4.9 kW / 2.1 kW / 2.8 kW

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2 years warranty

Enjoy a contractual 24-month warranty on your new Nor:disk ware washing solution!

Annual service must be performed by your local authorized service partner.

[1] Max. 25 °C water supply, extends start-up, water change and wash cycles of D2 Master. Only extends wash cycles of X2 Master and not start-up and water change due to double water inlet connections.

[2] Factory settings.

[3] Soft start pump.

[4] Settings from Master line panel.

[5] Max. 30 °C water supply. Extends start-up, water change, wash cycles of D1 Master.

[6] 3/4" female water supply pipe, Ø 28 mm water discharge pipe, 2.5 m cable.

[7] X2 Master: Cookware basket, dishware and glassware racks - others: dishware and glassware racks, flatware holder.

[8] By disconnecting one heater in the rinse tank on site. Extends the wash cycle duration.

[a] IT2019000102245A1.
[b] SE Pat.Nr544887.

Since 1987, Nordisk Clean Solutions has been providing the best in pot washing technology for commercial kitchens all over the world. Nor:disk delivers Pure Performance through Granule technology, Water-Smart technology, and practical services. Innovations which have been developed with performance, ergonomics, and sustainability in focus.

Our sustainable ware washing solutions will help secure the health and wellbeing of your staff, manage your time, and minimize consumption of natural resources - all while running a profitable business.
Pure Performance all the way.

Nordisk Clean Solutions AB is certified according to ISO 9001 Quality Management System and ISO 14001 Environmental Management System.

Nor:disk works actively with SDG goals number 6, 7, 8, 12, 13, 14, and 17.
Learn more about how we work with sustainability at nordiskclean.com

Authorized partner

nordiskclean.com

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