

A sparkling performance and uncompromising hygiene



 **SPEED**

 **HYGIENE**

 **BRILLIANT**

Dishwashers from Miele – the obvious choice for restaurant owners and kitchen chefs



'A professional approach is an absolute must in our kitchen and I as chef must demand a lot from everyone. But even I am surprised time and time again by the immaculate results our Miele dishwasher produces.'

*Andreas Walter, kitchen chef
Beach Hotel Weisser Berg, Mardorf*

The new Miele dishwashers represent a clear response to the dishwashing needs of restaurants, hotels, nursing homes, hospitals, schools and kindergartens. Miele dishwasher model PG 8059 is the products of choice in meeting the most stringent cleaning quality and hygiene requirements.

Quality

Perfect cleaning performance, a brisk pace and stamina are the attributes attached to a dishwasher which can be seen a professional chef's best aide. Miele confirms the great trust placed in it by users with a typical combination of high-quality materials, perfect workmanship, mature and sophisticated technology and practical innovations.

Performance

While the professionals in the kitchen rise to the challenges of their task, Miele dishwashers are hard at work producing sparkling results cycle after cycle. No matter whether they are coping with mountains of crockery, glasses, cutlery or pots and pans – in the rough and tumble of everyday work, you can rely on all your wares being ready for use again in next to no time.

Efficiency

Economy and ecology are closely related in modern commercial kitchens. The new Miele dishwashers combine economic efficiencies with the careful use of resources in the most exemplary of ways. Fresh water dishwashers excel in terms of high plate throughput rates, short cycles and low operating costs, making them the most efficient proposition for many commercial kitchens.



With Miele Professional, you are committing to mature technology, smart innovations and many decades of experience in the development of commercial dishwashing systems for professionals. According to a market survey*, 97% of Miele customers would buy again from Miele Professional next time.

- 'Immer besser' or 'Forever better' has been Miele's promise of top-class products, safe processes and a sense of responsibility towards the environment for the past 110 years.**
- A family-run company now managed by the fourth generations of the founding families
 - A product policy with a clear focus on quality, innovation and sustainability
 - Dishwashers 'Made in Germany'
 - Design prizes for innovative, functional and durable products
 - Entire systems from a single supplier
 - Lower operating costs over entire product life cycle (Total Cost of Ownership)
 - Service excellence through service network providing blanket coverage



*Survey conducted by independent 'Mercuri International' institute

The new dishwashers with the unique Miele fresh water circulation system



Illustration shows the new dishwashers models with a variety of features
Features may vary depending on the model



The perfect dishwasher to meet your everyday challenges

The new dishwashers with the unique Miele fresh water circulation system rise to the challenge of meeting the highest of demands on cleaning quality and hygiene with alacrity. Characterised by high throughput and short programme cycles, these machines represent the most efficient solution in a wide range of commercial kitchens. The new Miele dishwashers: tireless workhorses and as varied as your working day.



SPEED **SPEEDplus**

The fastest commercial dishwashers using the fresh water circulation system.

The technical approach on Miele dishwashers combines speed, efficiency, performance and cost-effectiveness in a most unique way.

- Ideal for hotels, restaurants, clubs and schools
- Shortest programme cycle 5 mins.
- Two rack levels for maximum capacity
- Up to 456 plates in lower basket and further items of crockery and cutlery in upper basket



HYGIENE **HYGIENEplus**

Reprocessing using the best available cleaning system for uncompromising crockery hygiene.

With special hygiene programmes, Miele's new commercial dishwashers meet the strictest of hygiene requirements.

- For exceptionally high standards of hygiene in hospitals, nursing homes and kindergartens
- Final rinse temperatures of up to 85°C
- Miele's fresh water circulation system is recommended by the wfk Institute



BRILLIANT

The dishwasher for a sparkling finish without manual polishing.

Miele's unique fresh water system combines thorough cleaning with perfect gentle care.

- The specialist for cleaning glassware and cutlery
- Perfect cleaning and protection of glassware by ensuring the ideal water hardness in all glassware programmes
- Connection of water pre-treatment systems possible
- Aerosol steam condenser and AutoOpen drying
- Riedel recommends Miele Professional dishwashers

Dishwasher model	PG 8055
Theoretical capacity (plates/baskets/hr.)	200
Shortest programme cycle (mins.)	9
Number of programmes	11
Water connections	CW or HW, max. 65°C
External dimensions H/W/D (mm)	835/598/580
Aerosol steam condenser	-
Integrated water softener, max. 60°C	•
Electrical connection 1N AC 230V 50Hz	•
Total rated load (kW)	5.9
Electrical connection 3N AC 400V 50Hz	-
Total rated load (kW)	-

Dishwasher model	PG 8056	PG 8056 U	PG 8056
Theoretical capacity (plates/baskets/hr.)	380	380	456
Shortest programme cycle (mins.)	6	6	5
Number of programmes	13	13	13
Water connections	CW & HW, max. 65°C	CW & HW, max. 65°C	CW & HW, max. 65°C
External dimensions H/W/D (mm)	835/598/580	820-880/598/580	835/598/580
Aerosol steam condenser	-	-	-
Integrated water softener, max. 60°C	•	•	•
Electrical connection 1N AC 230V 50Hz	•	•	-
Total rated load (kW)	5.9	5.9	-
Electrical connection 3N AC 400V 50Hz	-	-	•
Total rated load (kW)	-	-	8.9

Dishwasher model	PG 8059	PG 8059
Theoretical capacity (plates/baskets/hr.)	152*	175*
Shortest programme cycle (mins.)	15*	13*
Number of programmes	13	13
External dimensions H/W/D (mm)	835/598/598	835/598/598
Water connections	CW & HW, max. 65°C	CW & HW, max. 65°C
Aerosol steam condenser	•	•
Integrated water softener, max. 60°C	•	•
Electrical connection 1N AC 230V 50Hz	•	-
Total rated load	5.9	-
Electrical connection 3N AC 400V 50Hz	-	•
Total rated load (kW)	-	8.9

Dishwasher model	PG 8058
Theoretical capacity (plates/baskets/hr.)	380
Shortest programme cycle (mins.)	6
Number of programmes	13
External dimensions H/W/D (mm)	835/598/598
Water connections	CW & HW, max. 65°C, plus demineralised water for use in final rinse
Aerosol steam condenser	-
Integrated water softener, max. 60°C	•
Electrical connection 1N AC 230V 50Hz	•
Total rated load	5.9
Electrical connection 3N AC 400V 50Hz	-
Total rated load (kW)	-

* Short programme with 85°C rinse
All programme times are based on machines when connected to hot water at 65°C
• Standard feature
- not available

Excellent cleaning performance on crockery, glassware, cutlery and other utensils



Miele Professional is the only manufacturer with fresh water circulation dishwashers in its wide model range. This unique dishwashing system ensures consistently good cleaning quality even when faced with varying types and levels of soiling – sparkling cleaning results which even dispense with the need for manual polishing of stemware and cutlery.



Top-class cleaning performance

Like no other dishwashing system, Miele's fresh water circulation system ensures consistently high levels of cleaning performance by taking in fresh water between individual phases of a programme cycle. This replacement of water prevents any build-up of food debris and thereby meets the highest demands regarding perfect cleaning. A powerful heater pump with a maximum throughput of 400 l/min ensures intense water circulation and the excellent distribution of rinse aid for a sparkling finish.

A sparkling finish without the need for polishing

The BRILLIANT model version features specific programmes and process parameters to make it the specialist in producing sparkling glassware and spotless cutlery. In each glassware programme, the water hardness is adjusted to ensure the perfect care of glassware (Perfect GlassCare). And, by connecting to a water demineralisation system to supply water for the final rinse, an immaculate finish can be produced which dispenses with the need to manually polish glasses and cutlery. Plastic baskets, frequently used to transport and store glasses, can also be used in the new Miele dishwashers on two levels.



'In our hotel, the Miele dishwasher produces a spotless finish several times a day. What we see as being the biggest benefits is that we can run mixed loads consisting of crockery, glasses and cutlery.'



Hygienic safety thanks to high wash temperatures



Perfect hygiene when it comes to washing dishes is simply expected in all catering businesses and canteens. Maximum hygiene is, above all, high on the agenda in YOPI operations, i.e. those dealing with young, old, pregnant or immunosuppressed persons. In this setting, Miele HYGIENE models offering high main wash temperatures represent a valuable contribution towards the systematic prevention of the spread of infections.



HYGIENE



HYGIENEplus

Uncompromising cleaning hygiene

In smaller kitchens, e.g. in kindergartens and primary schools, but also in the living quarters associated with sheltered housing, there are often dishwashers in use which are not geared to providing maximum hygiene. With Miele commercial dishwashers operating on the fresh water circulation principle, it is possible to meet even the strictest of hygiene regulations. Hygiene models are specifically designed for this appliances, with programmes with a high final rinse temperature and appropriate temperature holding times.

Miele wash parameters

for hygiene with good safety margins

- Separate fresh intakes of water for the main wash and final rinse phases
- Intensive filtration of wash water
- Final rinse temperatures of up to 85°C
- Steam condensation at end of programme

Tested for efficiency

The wfk Institute of Applied Research in Krefeld, Germany, has endorsed Miele's fresh water circulation system as implemented in the new PG 80 series, claiming excellent cleaning and hygiene.

wfk

The Cleaning Technology Institute

wfk Institute for Applied Research, Krefeld, Germany

'Particularly at times of the year when infections are rampant, we always select programmes with a higher final rinse temperature for our crockery.'

Xenia Komtev

Age-care centre run by German Protestant Church



As dishwashers must be 100% reliable, Miele's clear focus is on quality and functionality.

With its new dishwashers, Miele Professional is once again demonstrating its expertise in the field of innovative dishwashing systems, first-class cleaning performance, high-capacity throughput, convincing hygiene, top-class user convenience and compelling cost-efficiency.

COMPLIANT
WITH MACHINERY
GUIDELINE
2006/42/EC



User convenience

Fast, safe and convenient – even when work piles up, Miele dishwashers ensure smooth and stress-free operation.

- Simplest of interfaces via 3-line text display and touch controls
- 3 direct-access pushbuttons for most important programmes
- Simple refilling of salt with door in semi-opened position
- Optional dispensing of liquid detergents
- Safe automatic door closure



Process security

Sensors and control indicators monitor cleaning and report faults and remind of the need for servicing.

- Display indicating selected drying time or time remaining
- 'Container empty' indicator for rinse aid container
- Storage of operating data
- Integrated aerosol steam condenser supports drying process and ensures an improved room climate



Product quality

Developed for the rigorous demands of working life, these new dishwashers boast the build quality so typical of Miele.

- Clear and concise TouchControl interface
- 3 spray arms made from high-grade stainless steel
- Cove-cornered design ensures simple cleaning
- Easy-to-clean large-scale surfaces
- Casing: Stainless-steel or White
- Compliant with provisions of EU Machinery Guideline

The right commercial dishwasher for day-to-day efficiency



The benefits of the fresh water circulation principle

Frequency of use, quantity and type of load as well as on-site installation conditions determine which dishwasher represents the best match in a particular commercial application. Here, Miele's technical fresh water circulation concept excels by combining performance, hygiene and efficiency in one and the same machine in the most exemplary of ways.

Efficiency

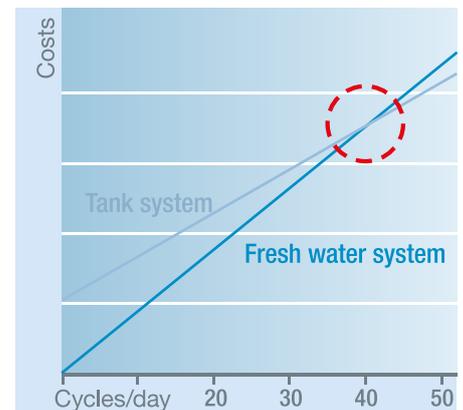
- Highest efficiency up to 40 cycles per day
- Load-specific programmes with adapted process parameters
- Water heating only during cycles
- Optimum use of cold and hot water
- Integrated water softener

Performance

- Short programme cycle lasting up to 5 mins. for two baskets
- Large cabinet with two rack levels for maximum capacity
- Consistently high cleaning performance and a spotless finish in all cycles
- Mixed load with crockery, glasses, cutlery and pots and pans
- Height-adjustable upper basket
- Versatile lower basket for plates with a diameter of up to 330 mm

Hygiene

- Reliable margins of hygiene offered by disinfection programmes and very high final rinse temperatures
- Integrated aerosol steam condenser for the gentle drying of crockery



The chart illustrates the high economical benefits of the fresh water system compared to tank dishwashing

Miele accessories – as individual as your working day



The right basket for every load

Just like the dishwasher itself, Miele baskets excel in terms of their choice materials, excellent workmanship and functional design.

A comprehensive basket range ensures simple handling - from saucers to large underplates, from pots and pans to delicate glassware and all the other utensils used in a commercial kitchen.

- Easy-to-stack plastic baskets for the transportation and storage of large quantities of crockery and glassware
- Open, plastic-coated wire baskets produce exceptional cleaning results and allow loads to dry fast



Systematic approach to ensuring a perfect workflow

Irrespective of the layout of your kitchen, Miele is able to integrate its dishwashers into a workflow aimed at maximising efficiency.

- Module for the automatic dispensing of liquid detergents (optional)
- Spacer trim for the perfect integration of a dishwasher into an existing row of cabinets
- Plinth to ensure a convenient working height on free-standing dishwashers

Alternative systematic approaches to cleaning, hygiene and top-class performance



Spotless results on crockery, cutlery, glasses and other utensils

Alongside fresh water circulation dishwashers, Miele's range also includes other high-performance front-loading dishwashers and high-capacity pass-through tank dishwashers.

Front-loading dishwashers

- Very short cycles
max. 60 secs. or 90 secs.

Pass-through dishwashers

- Very short cycles lasting less than 50 secs., cleaning capacity of up to 72 baskets/h
- Eco version with heat-recovery systems

Only 4 simple questions away from the right dishwasher

A dishwasher which meets individual needs with precision, increases productivity, reduces costs and simplifies daily work. Based on the responses to 4 simple questions, Miele is able to issue a product recommendation and point clients in the direction of a local dealership. This all goes towards ensuring that your dishwasher fits the bill perfectly.

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Forever Better

Since 1899, Miele - a family run company - has subscribed to a corporate philosophy condensed into the two words 'Forever better'. Two words which form the foundation for the highest of quality and production standards and have given rise to the innovating prowess of a brand 'Made in Germany'. A brand promise which gives commercial users the certainty of having chosen the right product.

Award-winning

Miele products' unerring focus on top quality and dependability is the reason why Miele has been repeatedly voted best and most reliable brand, most recently in 2012. In consumer surveys, Miele's product brand also comes out top in the 'Fair production conditions' category.

Single-source supply

Miele Professional offers commercial users durable and long-lasting washer-extractors and tumble dryers, dishwashers, washer-disinfectors and sterilisers together with accessories and standards of service and pre-sales advice which are of a similar quality. And, if things should go wrong, Miele's after-sales service operation has been acclaimed for many years in succession for its excellence (in an annual survey performed by ServiceBarometer AG, Munich).