

Miele's new commercial fresh water dishwashers: for greater performance, hygiene and efficiency





With Miele Professional, you are committing to mature technology, smart innovations and more than 6 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.

*Survey conducted by independent 'Mercuri International' institute



Even the most exacting of hygiene demands are met by special programmes.

- Separate fresh intakes of water for main wash and final rinse
- Final rinse temperatures up to 85°C*
- Thermal disinfection at 93°C held for up to 10 minutes*
- Integrated steam condenser and AutoOpen drying
- Easy-to-clean internal and external surfaces
- 3-line text display

"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." The new Miele dishwashers combine speed, efficiency, performance and costeffectiveness.

- Shortest programme cycle 5 mins.
- Two rack levels for maximum capacity
- Capacity of up to 24 plates/h
- Up to 456 plates in lower basket and further items of crockery in upper basket
- Mixed load consisting of crockery, glasses, cutlery and pots and pans
- Basket configuration using standard or plastic baskets
- Highest efficiency up to 40 cycles per day

The fresh water circulation system ensures consistently high cleaning performance on a variety of load types.

- Load-specific programmes with adapted process parameters
- Three spray arms distribute water from all angles to ensure full coverage
- Excellent rinse results thanks to powerful circulation pump with integrated heating
- Water softener as standard feature
- Liquid dispensing connection option



