

**Press Release
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For small dental surgeries with a limited number of instruments to reprocess

Compact, flexible, ergonomic – the new thermal disinfectors from Miele

In particular with small dental surgeries in mind, Miele is launching new thermal disinfectors: As countertop or undercounter versions or freestanding – depending on the space available and required degree of ergonomics.

High-level performance on the smallest of footprints: The new PWD 8531 and PWD 8532 models offer space for 12 lumened instruments, three mesh trays or up to 8 trays and an insert for instruments in an upright position. This allows dental instruments to be reprocessed to reflect individual needs. Compared with larger machines, it has been possible to reduce both water and energy consumption – combined with ideal and reliable reprocessing results.

The new machines are particularly convenient to use. The touch-on-glass colour display features intuitive logics and several direct-access pushbuttons to speed up selection. Dispensing, too, is simple and relieves the workload on users without additional costs: Two pumps are used to automatically dispense process chemicals in accordance with requirements. In the case of the PWD 8531, detergent is dispensed from integrated supply containers in the appropriate phases of the programme cycles. On the PWD 8532, dispensing is from two 5 l canisters which can be space-savily stored in the plinth.

Both models are fitted with an integrated water softener to ensure top-notch cleaning results. Triple filtration is a key contributing factor. The durability of these machines is guaranteed not least by the use of the high-quality stainless steel from which the spray arms, filters and chamber are made. The latter offers a useable volume of 50 l and hence ample space for all types of dental instruments. Special lumened instruments offer active DryPlus hot-air interior heating as reliable protection against corrosion. A highly efficient HEPA Class H14 particulate filter prevents air-borne particles from the ambient room air from entering the drying system and contaminating the instruments.

The maintenance of process parameters (in particular pressure and temperature) is monitored by two independent and redundant systems. All reprocessing data can either be printed out or collected and archived using documentation software in compliance with all legal requirements. Visual control over reprocessing is facilitated by a full glass door which, like the glass fascia with its colour display, is easy to clean.

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Company profile: Miele is the world's leading manufacturer of premium domestic appliances including cooking, baking and steam-cooking appliances, refrigeration products, coffee makers, dishwashers and laundry and floor care products. This line-up is augmented by dishwashers, washer-extractors and tumble dryers for commercial use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications (Professional Business Unit). The Miele company, founded in 1899, has eight production plants in Germany as well as one plant each in Austria, the Czech Republic, China and Romania. 2017/18 turnover amounted to approx. EUR 4.1 bn with sales outside Germany accounting for 70%. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries. The Miele company, now in the fourth generation of family ownership, employs a workforce of around 20,100, 11,200 thereof in Germany. The company headquarters are located in Gütersloh/Westphalia, Germany.

There is one photograph with this text

Photo 1: Miele now offers thermal disinfectors to cater for the needs of smaller dental practices which are small enough to sit on a worktop. (Photo: Miele)

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