

Monitoring of saturated steam, ECO system, automatic loading and unloading

## **Steam sterilisers from Steelco: Efficiency, maximum safety and low consumption**

**Düsseldorf/Riese Pio X/Gütersloh, November 12, 2018. – Steelco sterilisers set standards – with modern technology and particularly high-quality design. Steriliser models VS1 to VS18 feature short programme cycles and low consumption combined with the ultimate in safety.**

The successful VS range of sterilisers from Steelco has now been extended. All models with a capacity of up to 18 sterile supply units will in future feature a 4D sensor: a patented system which monitors and visualises steam saturation in real time. Alongside the pressure, temperature and time parameters, saturated steam is the most important prerequisite for safe sterilisation at each individual process stage.

Steelco sterilisers come replete with many components which go beyond the usual: these for instance include pipework and fittings (TriClamps) in AISI 304 L or AISI 316 L grade stainless steel or, as an option, an uninterruptible power supply. To ensure uniform heat distribution, Steelco's dimple-welded jacket ensures greater surface contact between the jacket and chamber compared to traditional rib designs that are more prone to cold spots within the chamber.

All Steelco sterilisers are equipped with an efficient ECO system which slashes water consumption compared with similar machines by an average of 35%. Optionally, a chiller can be connected to reduce overall water consumption by 90%.

An intuitive user interface enables the fast selection of programmes from a range of standard and special-purpose cycles, optionally validated and including a so-called prions programme. Together with full integration into the SteelcoData cycle documentation system, remote monitoring is also available to ensure maximum possible machine uptime.

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Automatic loading and unloading systems allowing streamlined and parallel operation simplify everyday work: Models VS6 to VS18 for example can be fitted with a shuttle system which dispenses with the need for individual infeed and outfeed conveyors on each of the sterilisers in a run of machines. Benefit: This solution facilitates cleaning the areas in front of the sterilisers and – thanks to interconnected machine logistics – the optimum use of machines.

(318 words, 2,130 characters, incl. spaces)

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**There are two photographs with this text**

**Photo 1:** Fast, efficient and equipped with the latest technology for the ultimate in safety: Steelco steam sterilisers. (Photo: Steelco)

**Photo 2:** Flexible workhorses able to live up to the demands of a 24/7 working environment: Steelco sterilisers in a modern CSSD. (Photo: Steelco)

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