

Press release
No. 74/2019

New small steam sterilisers round off Miele instrument reprocessing system

- ▶ Cube and Cube X sterilisers to meet the needs of individual practices
- ▶ EcoDry technology adjusts drying times to loads

Gütersloh, September 3, 2019. – Miele is set to complement its system for dental practices with four new small steam sterilisers. Their short cycles, intuitive user interface and an innovative drying support dentists in the daily reprocessing of their instruments. These new products will be available from the end of October 2019 onwards.

Each product line, Cube and Cube X, consists of two models with 17 and 22 l chamber volumes. Cube models offer everything needed for sterilisation in a modern dental surgery. Cube X also boasts many additional innovative features. All sterilisers feature an easily surveyed colour touch display. Programmes are selected fast using easy-to-understand symbols.

With their short cycles, Cube X models guarantee fast instrument turnaround in a B-class cycle. Furthermore, these models feature the latest EcoDry technology which adjusts drying times to load sizes. This shortens reprocessing times by up to 30%, prolongs the life of instruments and reduces energy consumption. Fast connection of machines to Miele's water pre-treatment systems providing an automatic and time-saving supply of fully demineralised water is a particularly convenient feature. Alternatively, the integrated tank can be filled manually.

The new Miele sterilisers require little maintenance and run automatic and periodic diagnosis cycles. In addition to this, Cube X controls offer the opportunity to programme recurring sequences, allowing a vacuum and helix test to be performed automatically before the first patients even arrive.

All sterilisers offer the option of gap-free documentation of process data. On all models, barcode labels can even be printed immediately. When it comes to connectivity, Cube and Cube X models come WiFi-ready and thereby offer numerous options to transfer data to third-party systems.

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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, washing machines and tumble dryers for commercial use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications (Miele Professional). 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. These are joined by the two plants belonging to Miele's Italian medical technology subsidiary Steelco. Turnover in the 2018/19 business year was around € 4.16 bn, with a share of business outside Germany of approx. 71%. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries. Throughout the world, the family-run enterprise, now in its fourth generation, employs a workforce of around 20,200, whereof 11,050 are employed in Germany. The company has its headquarters in Gütersloh in Westphalia.

There are two photographs with this text

Photo 1: A practical solution for instrument reprocessing in dental practices: Miele's new Cube and Cube X small sterilisers are intuitive to use and, thanks to their cycle times, support processes in dental practices. (Photo: Miele)



Photo 2: All programmes on board the new small steam sterilisers are conveniently launched from the colour touch display – together with daily occurring tasks such as the vacuum and Helix tests. (Photo: Miele)

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