

Press release
No. 102/2022

MasterLine: New fresh water dishwashers from Miele for first-class hygiene and efficiency at work

- ▶ Intuitive touch controls and online documentation of process data
- ▶ Bacteria also reliably removed in 'Super Short' programme

Gütersloh, October 20, 2022. – Wherever hygiene tops the agenda, the new commercial dishwashers from Miele's MasterLine series are the products of choice: The tried-and-tested fresh water system takes in clean water for each phase of the programme and uses high temperatures to reliably deal with viruses and bacteria. These products, available in early 2023, are ideally suited to use in care and nursing homes, child-care facilities and schools, hospitals, hotels, restaurants and catering companies.

Thanks to their large touch display, all models from the MasterLine series are intuitive and easy to use, even when wearing gloves. M Touch Basic and M Touch Flex represent two sets of controls giving fast access to favourites and allowing individual adjustment to programmes – intuitive thanks to plain text, symbols and 32 languages. The M Touch Flex version with its colour display takes user convenience to the next level. Programme names, for example, can be changed simply by swiping and tapping.

The new dishwashers remove 99.999% of most bacteria, even in the 'Super Short' programme with its cycle time of only 5 minutes. For its verifiable and above-average virucidal efficacy, the Institute for Integrative Hygiene and Virology– InFluenc_H has awarded this series its Virus Seal of Approval in Gold.

Black virus seal for particularly high standards of hygiene

In addition to this, the model PFD 407 has been awarded the black seal of approval which defines even higher standards. This model with its Vario TD programme offers thermal disinfection, otherwise the preserve of the medical sector, to remove more than 99.99% of enveloped and non-enveloped viruses (for example Corona, influenza and the Norovirus). Reliable safety functions represent a further reason, including a door lock which prevents unauthorised access during active programmes. The parameter values actually achieved are shown in the display at the end of a programme.

All models clean crockery thoroughly and remove for example persistent tea and coffee residues. Redesigned baskets improving the use of space simplify loading and offer ample space on two rack levels. Furthermore, innovative Dry+ technology makes the use of tea towels to finish drying crockery superfluous and takes work off the hands of staff. Without the least manual intervention, plates, cups and cutlery are ready for use again in next to no time, even if they consist entirely or partly of plastics.

Order cleaning chemicals online

The new MasterLine dishwashers connect to the Miele MOVE online portal. This allows the degree of machine utilisation to be tracked on a PC, a smartphone or tablet – even listing which programmes are most frequently used. And there's another practical feature: The simple ordering of detergents and other chemicals via a direct link to the Miele Professional Shop. Similarly, process data vital in ensuring hygienically clean crockery, for instance temperatures and cycle times, can be saved with Miele MOVE and, if necessary, exported. This allows users to furnish proof of hygiene programmes having successfully run through to the end.

MasterLine dishwashers can also be fitted in a tall kitchen unit to meet individual requirements. These models also meet all the provisions of the European Machinery Directive, which is essential if machines are to be used in a commercial environment, and are made from durable materials. Tested for 28,000 cycles, these machines guarantee spotless crockery over many years.

Media contact

Anke Schläger

Phone: +49 5241 89-1949

Email: anke.schlaeger@miele.com

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. Their product portfolio also includes dishwashers, air purifiers, washing machines and tumble dryers for commercial use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications. Founded in 1899, the company has eight production plants in Germany, one each in Austria, the Czech Republic, China, Romania and Poland as well as two production plants belonging to its Italian medical technology subsidiary Steelco. Sales in the 2021 business year amounted to around € 4.84 bn. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries/regions. Throughout the world, the family-run enterprise, now in its fourth generation, employs a workforce of around 22,300, of which approx. 11,200 employees work in Germany. The company has its headquarters in Gütersloh in Westphalia.

There are three photographs with this text



Photo 1: Hygienically clean crockery, even in the 'Super Short' programme with a duration of only 5 minutes: Fresh water dishwashers from Miele's MasterLine series are also pick of the bunch in restaurant kitchens. (Photo: Miele)



Photo 2: With their high rinse and final rinse temperatures, commercial dishwashers from Miele's MasterLine series ensure the most hygienic of conditions – not least in care and nursing homes. (Photo: Miele)



Photo 3: Hygienically clean and dry crockery, thanks to innovative technology: Installed in nurseries, Miele fresh water dishwashers from Miele's MasterLine series relieve staff of work, freeing up more time for the care of residents. (Photo: Miele)

Text and photo download: www.miele-press.com

Follow us on:



@Miele_Press



@Miele



@Miele_com



Miele | Miele Professional

Further information on this topic is available to users on www.miele-professional.com