

Press release
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MasterLine: Freshwater dishwashers from Miele for first-class hygiene in care and nursing homes

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

Gütersloh/Hanover/Nuremberg, February/April, 2025 – Wherever hygiene tops the agenda, the commercial dishwashers from Miele's MasterLine series are the products of choice: The proven fresh water system takes in fresh water for each phase of the programme and uses high temperatures to remove soil and reliably deal with viruses and bacteria. In the course of everyday work, short cycles make for efficient processes. These machines are ideal for use in care and nursing homes as well as in ward kitchens in hospitals.

Thanks to their large touch display, all models from the MasterLine series are intuitive 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. For example, programme names can be changed in order to eliminate operating errors. The individual stages of operation are explained in informative short sequences.

The dishwashers remove 99.999% of most bacteria, even in the 'Super Short' programme with its cycle time of only 5 minutes. For 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. Security functions enable even greater safety. These include a door lock which prevents unauthorised access during a running programme.

Virus Seal of Approval in Black for particularly high standards of hygiene

In addition to this, the model PFD 407 has been awarded the Virus Seal of Approval in Black which defines even higher standards. This model with its Vario TD programme offers thermal disinfection, otherwise only the preserve of the medical sector, removing even more than 99.99% of enveloped and non-enveloped viruses (for example Corona, Influenza and the Norovirus).

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. To ensure that light-weight parts such as medication beakers or the lids of feeding cups stay put throughout the cycle, Miele offers special-purpose basket inserts. There is also a matching basket for up to 16 bottles or other items such as thermos flasks or vases, guaranteeing thorough cleaning on the inside.

Several models feature Miele's innovative Dry+ technology. This active drying system extends programmes by 8 minutes and dispenses with the need to use a tea-towel, reducing the workload 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 plastic.

Order cleaning chemicals online

The MasterLine dishwashers connect to the Miele MOVE online portal. This allows users to track how many machines are in use from the convenience of 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 hygienic 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 completed.

MasterLine dishwashers can also be installed in a tall unit. These models 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 for many years.

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About Miele: For more than 125 years, Miele has lived up to its brand promise of “Immer Besser” in terms of quality, innovation and timeless elegance. Founded in 1899, the globally active company for premium domestic appliances inspires customers with pioneering solutions for the connected home. In addition, Miele offers appliances, systems and services for commercial use, such as in hotels or care facilities as well as in medical technology. With its durable and energy-saving appliances, Miele helps its customers make their daily lives as sustainable as possible. The company is owned by the two founding families, Miele and Zinkann. In the 2024

business year, Miele generated a turnover of 5.04 billion Euros with approximately 23,500 employees. Its global network comprises 19 production plants and around 50 service and sales subsidiaries (as of February 2025). The company has its headquarters in Gütersloh, North Rhine-Westphalia.

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Photo 1: With their high main wash and final rinse temperatures, commercial dishwashers from Miele's MasterLine series ensure the most hygienic of conditions – not least in care and nursing homes. Special-purpose inserts are available for medication beakers and feeding cups. (Photo: Miele)



Photo 2: Thanks to their large touch display, all models from the MasterLine series are intuitive to use and can even be operated when wearing gloves. Two sets of controls give fast access to favourites and allow individual adjustment to programmes – intuitive thanks to plain text, symbols and 32 languages. (Photo: Miele)



Photo 3: Also a good choice for ward-end kitchens in hospitals: A commercial fresh water dishwasher from Miele's MasterLine series. Process data from connected machines can be saved to the Miele MOVE online portal. (Photo: Miele)

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