

Press release  
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## **Miele presents five laundry innovations at 2026 hospitality and gastronomy trade fairs that save time and money**

- ▶ Connectivity-enabled washing machines with a load size of up to 35 kg
- ▶ BoostSpin increases spin efficiency, a new heating system reduces water consumption, 'PowerWash PRO' shortens cycle times and the dryer stack lowers energy consumption

**Gütersloh, 16 December 2025 – Simpler workflows, reduced resource consumption and straightforward operation are at the heart of this year's solutions. At Intergastra and Internorga 2026, the leading trade fairs for hotels and the catering industry, Miele Professional is unveiling five innovative products designed for in-house laundries. The line-up includes network-enabled washing machines with load sizes of 27 and 35 kg. These machines offer higher spin efficiency and process more textiles in less time than previous models. The new 'PowerWash PRO' washing process cuts cycle times in washing machines with load sizes of up to 20 kg. The range is rounded out with a dryer stack made up of two heat pump dryers, which also help to lower running costs. (Intergastra Stuttgart, 7–11 February 2026, Hall 3, Stand B15; Internorga Hamburg, 13–17 March 2026, Hall B7, Stand 417.)**

Labour and food costs continue to rise, and guests are as cost-conscious as ever. Miele Professional is at its exhibition stands, ready to show hoteliers and restaurateurs how they can address these challenges. First: the 'PWM 927' (27 kg load size) and 'PWM 935' (35 kg load size) washing machines from the tried-and-tested 'Benchmark' generation, which are among the most powerful in their class. Like their nine to 20 kilogram counterparts, these machines use a 3D sensor that enables high spin speeds. A second innovation also improves spin efficiency, delivering up to two per cent less residual moisture than before: 'BoostSpin', with a G-factor above 500, prepares laundry perfectly for the drying process, reducing cycle times and energy consumption. When used with a 44 kg dryer, a 35 kg washing machine can save more than €2,700 a year (depending on local energy prices and labour costs). Energy consumption in the largest dryers drops by up to one kilowatt hour, or around five per cent per cycle. Washing itself also incurs lower running costs.

Another improvement for day-to-day work is a new heating system in the washing machines. It reduces the minimum water level in the drums from 21 to 17 centimetres. That means shorter programmes and reduced water consumption, without compromising on reprocessing quality. Each machine is network-enabled to connect to the Miele MOVE Connect digital

portal. This makes it easy for users to check performance data and see how much laundry each machine has processed. Water and energy consumption information is also easy to access.

Innovation four: the tried-and-tested 12, 16 and 20-kg load size washing machines have, for the first time, been fitted with the new 'PowerWash PRO' washing process. This innovation dissolves detergent quickly and efficiently at the start of the programme. A new circulation pump ensures the solution reaches the textiles directly. A nozzle in the viewing window guarantees each load is soaked quickly and evenly. This provides outstanding dirt removal as well as shorter washing cycles. Depending on the selected programme, cycle times can be cut by up to ten minutes.

## **New Dryer Stack**

The final innovation Miele Professional is presenting at the two trade fairs is a dryer stack made up of two heat pump dryers from the 'Little Giants' series. This compact solution delivers outstanding drying performance in the smallest of spaces. A connection kit ensures installation is secure and the dryer can handle two separate eight kg loads in just 77 minutes (using the Cottons/Normal Dry programme). Their energy consumption is about 50 per cent lower than that of vented dryers. The use of environmentally friendly propane as a refrigerant also helps to conserve resources. Unlike synthetic refrigerants such as R134a, which are still standard in many commercial dryers, propane is much more climate-friendly.

The network-enabled MasterLine series commercial fresh water dishwashers also work seamlessly with Miele MOVE. These dishwashers hygienically clean and fully dry reusable crockery, using fresh water in every cycle and high temperatures to remove dirt, viruses and bacteria. Like the washing machines, the MasterLine models have received the golden Virus Hygiene quality label from the Institute for Integrative Hygiene and Virology for their impressive hygiene standards outside the healthcare sector and for continuous monitoring of temperature and holding times.

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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.



**Photo 1:** The new 27 and 35 kg washing machines offer more space than their predecessors. A G-factor above 500 delivers high spin efficiency, ensuring the textiles are ideally prepared for drying. This saves money on running costs and reduces labour time. (Photo: Miele)



**Photo 2:** The new washing machines are network-enabled to connect to the Miele MOVE Connect digital portal. Trained staff can review operational data, such as how much energy and water was consumed per cycle. (Photo: Miele)



**Photo 3:** ‘MasterLine’ commercial dishwashers hygienically process reusable crockery with fresh water in every phase. These dishwashers use high temperatures to remove dirt, viruses and bacteria. (Photo: Miele)

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