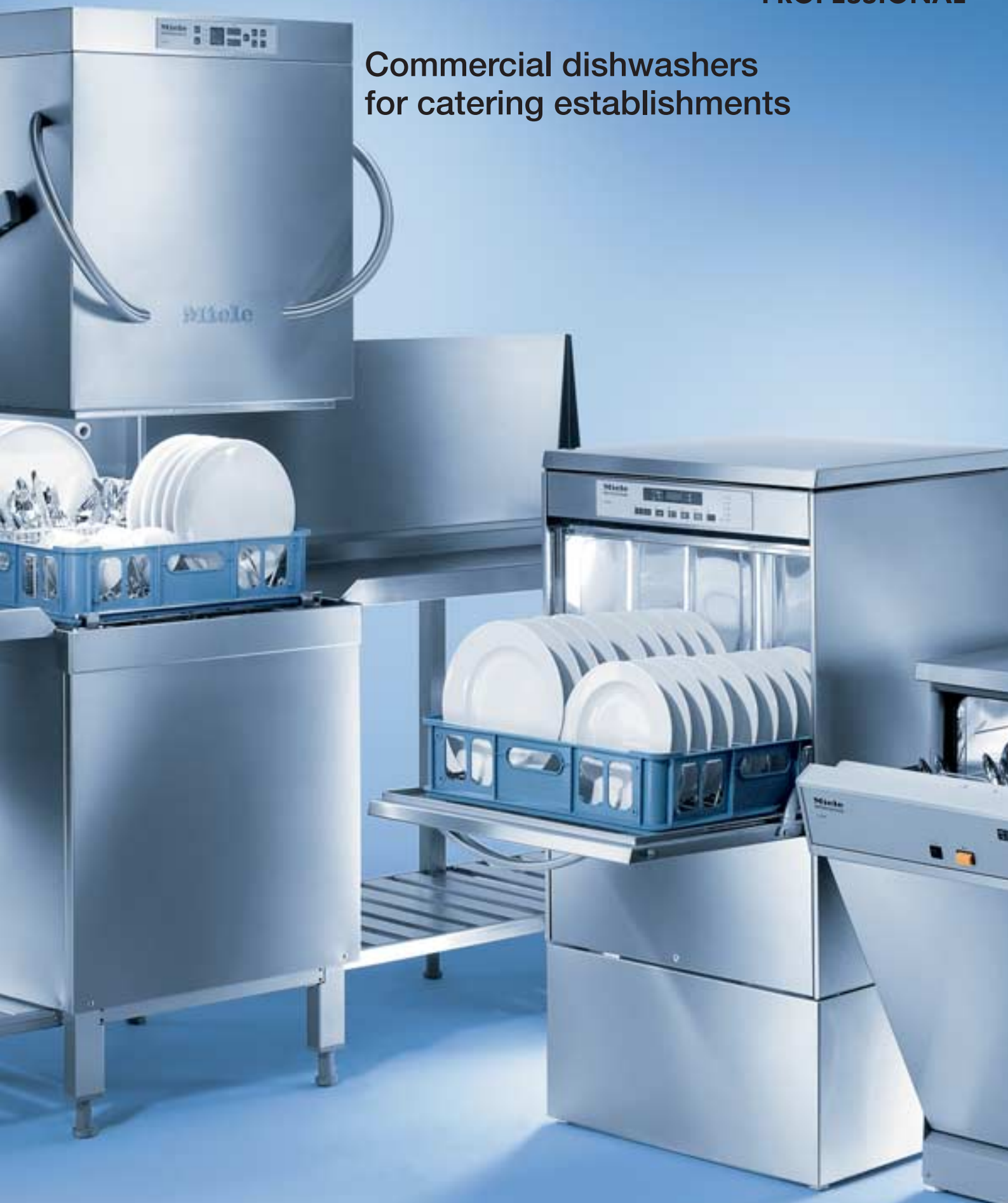


Commercial dishwashers
for catering establishments



The small professionals with the large output



Commercial freshwater system dishwashers: G 7855, G 7856

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The advantages of the freshwater system	3
Product description	6
Features	10/11
Application example for small catering establishments	12/13
Baskets and inserts	15–19
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Commercial tank system dishwashers: G 8066, G 8072

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Product description	7/8
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When it comes to sophisticated hospitality, the perfect cleaning of crockery, cutlery and glasses is of prime importance. Guests should not only enjoy the delicious food, they should also be impressed by the standards of hygiene and they have a right to expect perfection. This places high demands on a catering establishment and creates a good deal of work. From gastro pub to coffee bar, office to salon, customers leave behind them a mountain of washing up which has to be perfectly cleaned.

Modern commercial dishwashers from Miele offer the ideal solution for every professional requirement. Crockery, cutlery and glasses are cleaned to visual and hygienic perfection and can even be disinfected if necessary. A single machine, adapted to the day-to-day needs of each business, completes the job, so there is no need for further processing, keeping costs, time and operative hours to a minimum.

A compact commercial dishwasher must offer a number of advantages to both small and large catering establishments. It should be economical in terms of short programme running times, low energy, water and detergent consumption and a long life for the machine itself; have a range of programmes to suit different situations; handle the dishes carefully at every stage of the process; have a high throughput; and there should be no need for time consuming, subsequent processing of the dishes.

In short, a high throughput for efficient running with the guarantee of satisfaction for the guest.

The advantages of a freshwater system

Miele
PROFESSIONAL



Know-how and experience are important for the successful day to day running of a business. Miele has done a good deal of pioneering work in the development of freshwater dishwashers and is the leading supplier of freshwater dishwashers for professional use in, for example, small businesses and catering establishments. Miele's commercial freshwater system dishwashers are high quality products – fast, economical and efficient with intelligent technology for individual applications and thorough, gentle wash programmes.

Miele's commercial dishwashers are produced from top quality materials in accordance with quality standard DIN EN ISO 9001

High levels of hygiene

The most important feature of the Miele freshwater system is the complete change of water between the different stages of the wash programme. This ensures a consistent level of cleaning and very high standards of hygiene throughout the process. Thanks to the combination of continuous recirculated water and specially adapted programmes, these machines achieve optimum cleanliness and hygiene, even when the content of the load changes every time – an invaluable advantage when crockery, cooking pots and glasses each need to be washed in turn.

Reliable results

The constant change of water prevents an accumulation of soiling during the wash phase. The final, thorough rinse is carried out at a pre-set, constant temperature. This process guarantees consistent results and fulfils the requirements of a quality standard.

Unique economy of use

Miele's commercial dishwashers with freshwater system have a powerful circulation pump and heater elements to achieve very short running times. Depending on model, a load can be processed in between 7 and 23 minutes when connected to a 65°C water supply.

The advantages of a frontloading tank system



Individual applications

The demands placed on professional dishwashing in hotels and restaurants are as difficult as they are different. Everything depends on the varying size and composition of each load. Only professional machines can cope with the growing need for hygiene, speed, functionality, economy and care for the environment. Miele offers a variety of tank systems and programmes to meet these needs.

The tank system – always ready for action

The G 8066 and G 8072 front loading tank system dishwashers are always ready to run because the temperature of the wash water is held at 65°C. The final rinse is then carried out at a variable temperature of up to 85°C using fresh water.

Intense suds filtering, high wash temperatures and a 3 litre intake of fresh water for every wash programme ensure excellent levels of hygiene. Thanks to variable temperature parameters, a wide range of crockery can be cleaned particularly gently.

Programmes and capacity

Despite its compact dimensions, the G 8066 has a large wash cabinet which offers ample room for pots, pans and trays. There is a choice of three wash programmes and a self cleaning programme. With a running time of only 90 seconds per load, the G 8066 has a cleaning capacity of, for example, 40 baskets containing 720 plates per hour. The automatic self cleaning programme means there's no need to clean the machine itself.

High standards of cleanliness, reliable results

Thanks to the rotating wash system developed by Miele, the G 8066 achieves particularly reliable results. The jets spray water efficiently to prevent smearing and ensure hygienic results. In addition, the G 8066 is fitted as standard with a pressure raising pump (rinse pump) to ensure best wash results even with varying water pressure.

The advantages of a throughfeed tank system

Miele
PROFESSIONAL

Ease of use for the professional kitchen

As well as all the advantages of the tank system, the G 8072 hood tank dishwasher offers optimum user friendliness for a perfect work flow in large kitchens. With the throughfeed system, the loading of the baskets, wash phase and unloading of the crockery can happen in one seamless process, making the job much easier for staff.

Simple controls

Behind the modern exterior is a host of functional features. The handles attached to the hood are ergonomically designed to be at the optimum height for every operator and make opening the dishwasher very easy: a flick of the wrist and the hood glides upwards. When the hood is closed, the programme begins automatically. The single control button changes colour to show at a glance that the machine is in operation.

Detergent and rinse aid can be dispensed automatically if desired, and the dosage and water hardness level can easily be altered on the control panel. The container empty indicator is fitted as standard and helps ensure consistent results.

Unique wash system

The rotating wash system guarantees an exceptional standard of cleanliness in the G 8072. The upper and lower levels of the wash cabinet have two rotating spray arms each for an extremely powerful wash action. The rinse booster pump, which is fitted as standard, ensures optimum results. There are no nooks or crannies in the wash cabinet, so the powerful wash system reaches every part of the load. Even large particles are automatically disposed of: the professional 4-filter system ensures that they are simply and hygienically removed.

If desired, the cleaning system can be supported by a water softener which provides an instant supply of softened water.

Highly economical

Miele's well known quality guarantees legendary longevity. All rinse and spray arms are made of high quality stainless steel. The material of which the bearings are made guarantees minimum frictional resistance and maximum resilience. The low consumption levels lead to extremely low daily running costs. The double layered hood reduces heat loss and therefore energy consumption. Economy is also achieved by extending the life of your crockery. The lower rinse temperature option helps protect sensitive items such as glassware.



Freshwater system, frontloading dishwashers

G 7855, G 7856

Miele's commercial dishwashers offer a high capacity, professional solution for a variety of applications. With made to measure baskets and inserts, these machines have ample space for crockery, cutlery, glasses, pots and trays.



G 7855

Capacity

- Max. cleaning capacity per hour: 164 plates plus 518 pieces of cutlery in the lower basket and 238 pieces of crockery in the upper basket
- Shortest programme duration 11 minutes

Controls/programmes

- Electronic controls MULTITRONIC NOVO VARIO
- 7 programmes
- Changeable programme parameters
- Programme selection via rotary control
- Programme sequence indicator and control lights for service and faults
- Temperature and running time display
- Drying can be switched on/off
- 9.5 hour delay start option

Serial interface

- Optical interface for programming and servicing

Safety features

- Optical and acoustic signal at programme end
- Waterproof system to prevent water damage



G 7856

Capacity

- Max. cleaning capacity per hour: 257 plates plus 797 pieces of cutlery in the lower basket and 365 pieces of crockery in the upper basket
- Shortest programme duration 7 minutes

Controls/programmes

- Electronic controls MULTITRONIC NOVO VARIO
- 8 programmes
- Changeable programme parameters
- Programme selection via rotary control
- Programme sequence indicator and control lights for service and faults
- Temperature and running time display
- Drying can be switched on/off
- 9.5 hour delay start option

Serial interface

- Optical interface for programming and servicing

Safety features

- Optical and acoustic signal at programme end
- Waterproof system to prevent water damage



All versions

Cleaning technology

- Hygienic freshwater system with fresh water intake at each wash stage
- Intensive cleaning via 3 spray arms

Features

- Single or three phase connection
- 2 wash levels
- Powerful circulation pump
- Profi-Monoblock water softener
- Triple filter system
- Drain pump

Construction

- Freestanding, frontloading machine with drop down door
- Can be installed under a worktop
- Wash cabinet made of high quality stainless steel
- Reinforced hoses

Application examples page 13
Technical information page 20

Tank system, frontloading dishwasher

G 8066



WRAS
APPROVED
PRODUCT

G 8066

Capacity

- Max. cleaning capacity 720 plates or 40 baskets per hour
- Shortest programme duration 90 seconds

Controls/programmes

- Electronic controls
- 3 programmes
- 1 self cleaning programme
- Programme selection via touch controls
- Changeable programme parameters, comprehensive programming of special programmes possible
- Programme sequence indication via display

Serial interface

- Optical interface for programming and servicing

Cleaning technology

- Tank system
- 2 pairs of contra-rotating spray arms

Features

- Three phase connection, convertible to single phase
- Usable wash cabinet space, Height 410 mm, Width 540 mm, Depth 540 mm for all baskets: 500 x 500 mm, 530 x 500 mm, 530 x 530 mm
- Powerful circulation pump
- Rinse booster pump
- Triple filter system
- Monoblock water softener up to 30° dH
- Drain pump

Construction

- Freestanding, frontloading machine with drop down door
- Can be installed under a worktop
- Wash cabinet made of high quality stainless steel

Application examples page 25
Technical information page 30

Tank system, throughfeed dishwasher G 8072

Miele
PROFESSIONAL



WRAS
APPROVED
PRODUCT

G 8072

Capacity

- Max. cleaning capacity 1080 plates or 60 baskets per hour
- Shortest programme duration 60 seconds

Controls/programmes

- Electronic controls with single button operation
- 3 programmes
- 1 self cleaning programme
- Programme selection via touch controls
- Changeable programme parameters, comprehensive programming of special programmes possible
- Programme sequence indication via display

Cleaning technology

- Tank system
- 2 pairs of contra-rotating spray arms

Features

- Single or three phase connection
- Usable wash cabinet space, Height 420 mm, Width 550 mm, Depth 550 mm for all baskets: 500 x 500 mm, 530 x 500 mm, 530 x 530 mm
- Powerful circulation pump
- Rinse booster pump
- 4-stage filter system
- Monoblock water softener up to 35° dH
- Drain pump

Construction

- Freestanding throughfeed machine with lift-up hood
- Stainless steel casing
- Can be installed in a single run of units or in a corner
- Wash cabinet made of high quality stainless steel

Application examples page 27
Technical information page 30

Miele – Adding value!



Miele can look back on decades of experience in developing dishwashers for commercial use. The concepts and features of Miele's modern machines with freshwater system are based on this experience. The Multitronic controls with a range of programmes to meet individual needs are as unique a Miele development as the hygienic freshwater system which gives incomparable wash results. In addition, Miele's renowned, robust commercial technology ensures that the machines will operate without a problem in the busy daily life of the catering establishment.

**Better
know-how**



Miele offers high tech that is made in Germany in compliance with DIN EN ISO 9001. Solid construction, high quality materials and sophisticated technology guarantee the legendary long life of Miele machines. These top quality, technically advanced machines guarantee the best possible treatment of each wash load.

"Forever better" – has been Miele's philosophy for over one hundred years. Miele was awarded the "Best practice" award 2002 for innovation, reliability and quality of product by the Institute for Productivity and Quality (IPQ).

**Better
quality**

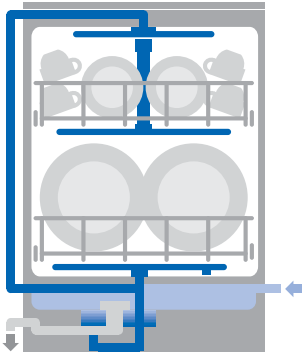


From start to finish, Miele is the professional partner for all catering establishments, large and small, where sparkling wash results are a must. Easy access to Miele ensures prompt attention for all enquiries, while Miele's network of sales and service centres guarantees fast assistance when help is needed. Special maintenance and service contracts ensure down-time is minimised and provides extra peace of mind.

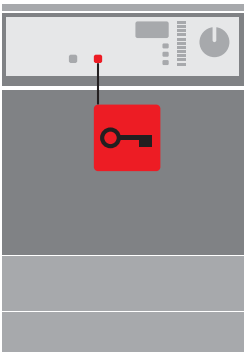
**Better
service**

Freshwater system dishwashers

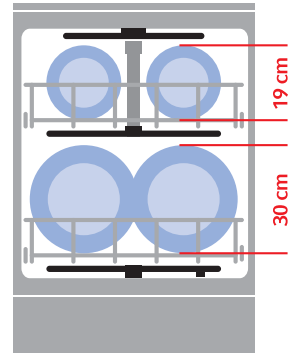
G 7855, G 7856



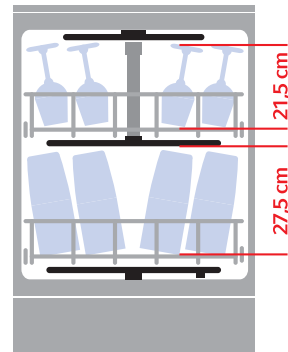
Freshwater system



Door button

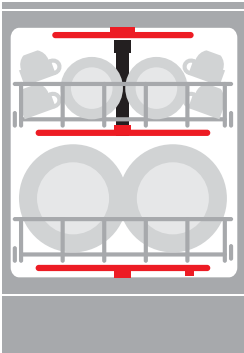


Height adjustable upper basket

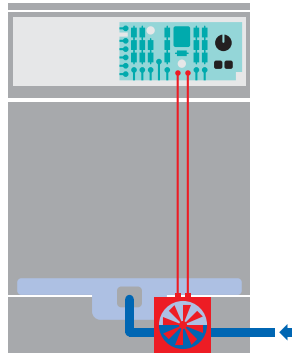


Height adjustable upper basket

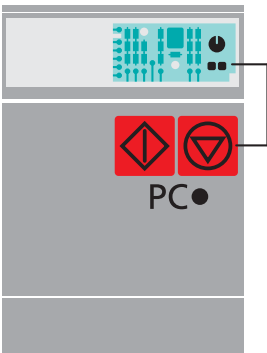
- Cleaning with new intake of fresh water for every wash programme makes it possible to wash different items in each load, e.g. pots followed by glasses or cutlery.
- No food residues recirculated thanks to 4-stage filtration system
- Easy to clean wash cabinet with no nooks or crannies
- Dirt resistant surfaces, e.g. high quality stainless steel for wash cabinet and spray arms
- Cleaning programmes adapted to the needs of different items
- Special baskets and inserts for the careful processing of crockery, cutlery and glasses
- Large wash cabinet with 2 wash levels
- Baskets designed to suit catering requirements, with variable layouts for upper basket
- Height adjustable upper basket for versatile accommodation of different sized items
- The lower basket in the G 7855 and G 7856 can be fitted with an E 888 insert for up to 18 x 30 cm diameter plates
- Approx. 10 place settings per load



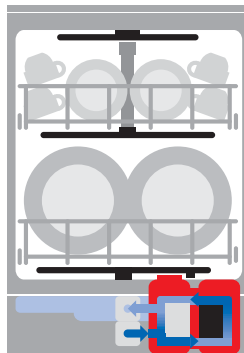
3 spray arms



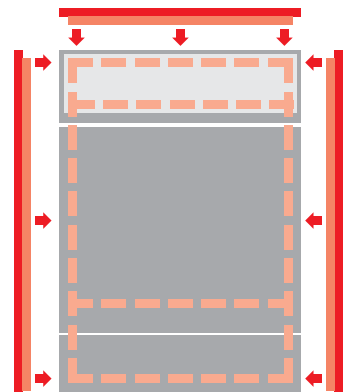
Flow meter



Electronic controls



Water softener



Spaceframe construction

- Optimum cleaning action via 3 spray arms
- Electronic controls for versatile programming of cleaning programmes
- Simple installation: machines can be connected to a hot and/or cold water supply and 1N AC 230 V 50 Hz or 3N AC 400 V 50 Hz electricity supply
- Short running times for fast throughput: 7 minutes in G 7856 (when connected to 65°C hot water supply and to a 400 V supply)
- Optional dispenser for liquid cleaning agents: economical and easy dosing of liquid detergent via dispenser pump

- Low salt consumption and reactivation during the cleaning programme thanks to the Profi-Monoblock water softener: no separate reactivation programme necessary
- Construction and materials permit use of powerful cleaning agents for top quality results

- Flow meter to control water intake
- Service friendly spaceframe construction
- Low heat and sound emission and easy recycling thanks to spaceframe construction with side insulation



Miele's universal solution for small catering establishments

Wash programmes for sophisticated hospitality

Just as in large hotels and restaurants, the choice of the right dishwasher is extremely important in a small catering establishment. Clean crockery, cutlery and glasses must always be available, and must not be allowed to hold up service, even at peak times. A dishwasher must therefore offer several things: a high cleaning performance for a changing selection of items, a high capacity in a compact form and short running times for the maximum number of wash programmes per day. At the same time, investment costs and consumption levels must be cost effective for a small business.

Miele's commercial G 7856 dishwasher amply fulfils all the requirements of the modern catering establishment in terms of thoroughness, speed, functionality and economy. Whether in a bistro, coffee bar, gastro pub, bed and breakfast or restaurant, Miele's professional machines ensure a constant supply of hygienic and perfectly washed crockery, whether they are used as a universal machine for a mix of items or as a specialised machine for cutlery or glasses in a larger establishment. Short running times enable an average of 15–20 loads per day. The G 7856 has an hourly output of up to 622 pieces of crockery and 797 pieces of cutlery.

The upper basket is height adjustable, with three positions, for versatile use of the wash cabinet. The space can be adapted to suit the items to be washed. Upper basket O 881 can take 20 cups and 24 saucers or 12 dessert plates; lower basket U 880 with 2 x E 216 inserts offers space for 30 large plates and 2 cutlery baskets. The accessories range offers a variety of baskets with different inserts for additional cups, large trays and glasses of various heights. Miele's professional dishwashers can be adapted to the daily requirements of each individual business. Different commercial liquid agents can be economically used thanks to dispenser module DOS G 60. A range of plinths and bases offers a choice of comfortable loading heights.

Pictured on page 12:

Commercial dishwasher G 7856, stainless steel casing, built under in a run of units
Equipped with: upper basket O 889, lower basket U 874, and 4 x E 437 inserts for cutlery

Commercial dishwasher G 7856, stainless steel casing, detergent dispenser G 60,
plinth base UG 30-60 with angle brackets
Equipped with: upper basket O 881, lower basket U 307/1 with slides from product range
"Commercial tank dishwashers"

G 7856 on plinth base UG 30-60
and liquid detergent dispenser DOS G 60



Slides for plastic baskets for use
in commercial dishwashers with freshwater system



Comprehensive range of baskets
incl. those from the tank system





Baskets for G 7855, G 7856

Upper and lower baskets



O 881 Upper basket

- With integrated spray arm
- For 20 cups and 24 saucers or 12 dessert plates
- Height adjustable +/- 25 mm
- Loading height 190 mm
- 2 fold-down cup racks
- H 214, W 528, D 500.5 mm



O 882 Upper basket

- With integrated spray arm
- For 27 x 65 mm Ø glasses
- Height adjustable +/- 25 mm
- Loading height 155 mm
- H 226, W 528, D 500.5 mm



O 889 Upper basket/carrier

- Stainless steel
- With integrated spray arm
- For various inserts (1/2) and containers, e.g. for cutlery and glasses
- Height adjustable by 20/40 mm
- Loading height 195 mm
- H 305, W 531, D 475 mm



U 880 Lower basket

- For various inserts
- Loading height with upper basket
- O 881: 295 +/- 25 mm
- O 882: 300 +/- 25 mm
- O 889: 300 -20/-20 mm
- H 985, W 530, D 515 mm



U 881 Lower basket

- With fixed insert for 54 saucers
- Loading height with upper basket
- O 881: 290 +/- 25 mm
- O 882: 300 +/- 25 mm
- O 889: 300 -20/-40 mm
- Compatible with insert E 809 for a further 23 x 90 mm Ø cups
- H 98.5 (188), W 529, D 515 mm



U 874/1 Lower basket/carrier

- Stainless steel
- For various inserts
- Loading height with upper basket
- O 881: 295 +/- 25 mm
- O 882: 300 +/- 25 mm
- O 889: 300 -20/-20 mm
- H 50, W 534, D 515 mm

Pictured on page 14:

Commercial dishwasher G 7856, stainless steel casing

Equipped with: upper basket O 881 for 20 cups and 24 saucers or 12 dessert plates and lower basket U 880 with 2 x E 216 inserts for 15 x 240 mm Ø plates

Commercial dishwasher G 7856, built under in a run of units

Equipped with: upper basket O 882 for 27 x 65 mm Ø glasses and lower basket/carrier U 874 with 2 x E 205 inserts for 14 x 66 mm Ø glasses

Inserts for G 7855, G 7856



E 165 Cutlery basket

- For use with Insert E 216
- 3 compartments 70 x 64 mm
- H 110, W 70, D 218 mm



E 437 Insert 1/2

- Stainless steel
- Cutlery basket with handle
- 18 compartments 59 x 44 mm
- 2 compartments 59 x 59 mm
- 16 compartments 44 x 44 mm
- H 38, H with handle 138, W 211, D 436 mm



E 884 Insert 1/1

- For 10 large trays
- Distance between supports 32 mm
- Height of supports 175 mm
- H 175, W 460, D 460 mm



E 205 Insert 1/2

- For 14 x 66 mm Ø glasses
- Height of supports 220 mm
- Fixed, mesh base to break water jet, suitable for lightweight glasses
- H 221, W 243, D 494 mm



E 459 Insert 1/2

- Stainless steel
- For 12 x 70 mm Ø glasses
- Container for tall glasses (beer, champagne, juice glasses, max. height 220 mm)
- H 170, W 200, D 460 mm



E 815 Insert 1/2

- For 10 tall beer glasses
- Distance between supports 95 mm
- Height of supports 240 mm
- H 252, W 220, D 513 mm



E 166 Insert 1/1

- Mesh base for glasses
- For placing in bottom of e.g. U 874, U 880
- H 1, W 460, D 460 mm

Inserts for G 7855, G 7856



E 216 Insert 1/2

- For 15 x 240 mm Ø plates
- Distance between supports 21 mm
- Can take cutlery basket E 165
- H 220, W 235, D 500 mm



E 888 Insert 1/1

- For 18 x 300 mm Ø plates
- Distance between supports 30 mm
- Height of supports 175 mm
- H 175, W 460, D 460 mm



E 809 Insert 1/1

- For 23 x 90 mm Ø cups
- For use with U 881 only
- H 71, W 506, D 495 mm



E 9 Insert 1/2

- For pots, bowls and dishes
- Distance between supports 45 mm
- Height of supports 105 mm
- H 115, W 225, D 416 mm

Baskets, 500 x 530 mm, for tank system dishwasher G 8066 and for use as lower baskets in G 7855, G 7856



U 300/1 Plastic basket

- With integrated insert for 18 x 250 mm Ø plates
- Distance between supports: 2 x 42, 2 x 44, 5 x 46 mm
- H 130, W 530, D 498 mm



U 301/1 Plastic basket

- With integrated insert for 30 cups
- H 130, W 530, D 498 mm



U 306/1 Plastic basket

- With integrated insert for 28 x 65 mm Ø glasses, cups or mugs, or for 24 x 80 mm Ø glasses
- Distance between supports 88.5 mm
- Height of supports 100 mm
- H 130, W 530, D 498 mm



U 313/1 Plastic basket

- With integrated insert for 10 trays 530 x 275 mm
- Distance between supports 24 mm
- Height of supports 180 mm
- H 130, W 530, D 498 mm



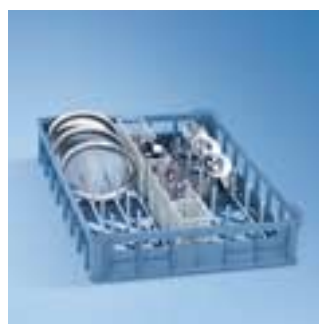
U 304/1 Plastic basket

- With cutlery holder
- 42 compartments, 70 x 64 mm
- H 130, W 530, D 498 mm



U 303/1 Plastic basket

- For cutlery
- H 130, W 530, D 498 mm



U 307/1 Plastic basket

- Multi-purpose basket for plates, cups, cutlery
- 8 adjustable supports
- H 130, W 530, D 498 mm



U 320/1 Plastic basket

- With integrated insert for cups, coffee pots, cutlery
- Distance between supports 32 mm
- Height of supports 100 mm
- H 130, W 530, D 498 mm



U 317/1 Plastic basket

- With integrated insert for 16 glasses up to 105 mm Ø
- 4 rows set at an angle
- Height of supports 195 mm
- H 230, W 530, D 500 mm



U 318/1 Plastic basket

- With integrated insert for 35 glasses up to 65 mm Ø
- 5 rows set at an angle
- Height of supports 195 mm
- H 230, W 530, D 500 mm



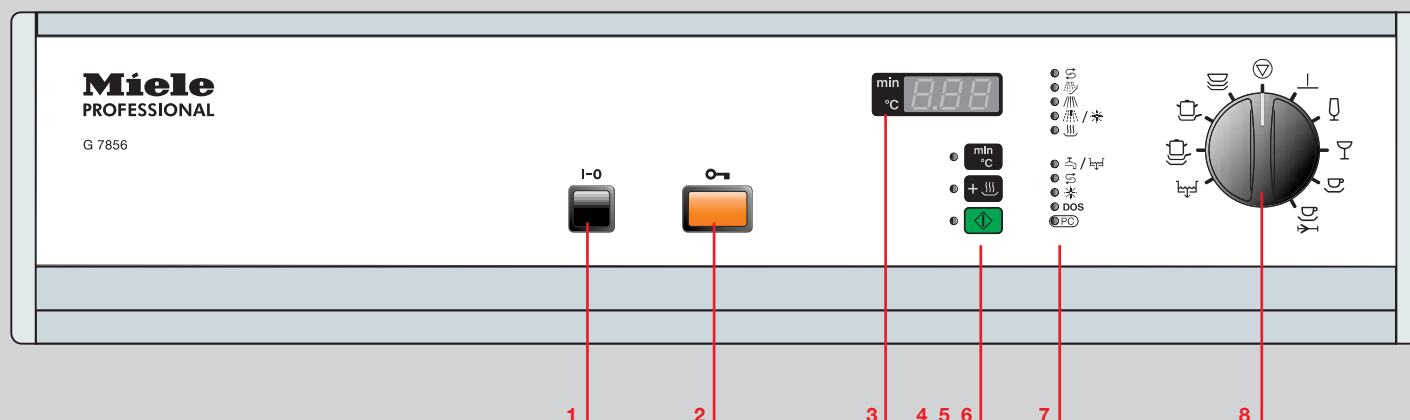
Slides Kuf TK/1

- Set of slides for using tank series plastic baskets in freshwater system dishwashers (G 7855, G 7856).

Technical information

Freshwater system dishwashers	G 7855	G 7856
Frontloader with drop-down door	•	•
Freestanding appliance with lid, can be built under	•	•
Performance		
Circulation pump, Qmax (l/min)	400	400
Shortest programme running time (min)	11	7
Max. plates/cutlery per hour lower basket *	164/518	257/797
Max. crockery per hour upper basket *	238	365
Controls, programmes		
Multitronic Novo Vario with programmable functions	7	8
Water connection		
1 x cold or hot water (max. 70°C), 2–10 bar pressure (200–1000 kPa)	•	–
1 x cold and hot water (max. 70°C), 2–10 bar pressure (200–1000 kPa)	–	•
Drain pump DN 22, head height 100 cm	•	•
Electrical connection		
3N AC 400 V 50 Hz, supply cable approx. 1.7 m	–	•
Heater rating (kW)	–	8.7
Circulation pump (kW)	–	0.43
Total connected load (kW)	–	9.4
Fuse rating (A)	–	3 x 15
1N AC 230 V 50 Hz, supply cable approx. 1.7 m	•	•
Heater rating (kW)	5.8	5.8
Circulation pump (kW)	0.43	0.43
Total connected load (kW)	6.4	6.4
Fuse rating (A)	1 x 30	1 x 30
Dispenser system		
1 x combi dispenser/door for powder and liquid agents (rinse aid)	•	•
Accessories		
DOS G 60 dispenser for liquid detergents	•	•
Water softener		
For cold and hot water up to 70°C	Profi-Monoblock	Profi-Monoblock

* Data measured on a 400 V version machine connected to a 65°C hot water supply

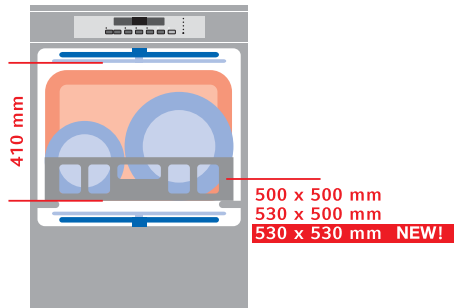


G 7855, G 7856

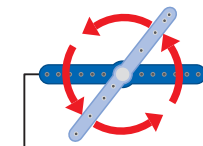
- 1 On/off button
- 2 Door button
- 3 Display for temperature/time left
- 4 Programme button: temperature and temperature holding time
- 5 Programme button: drying
- 6 Start button
- 7 Programme sequence and service indicator lights
- 8 Programme selector

Frontloading tank dishwasher G 8066

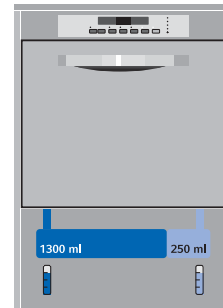
Compact wash performance, variable inserts



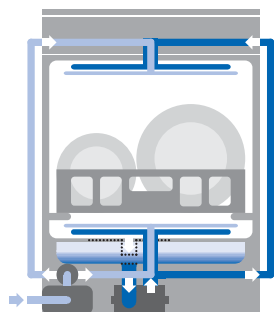
Large wash cabinet for all sizes of basket



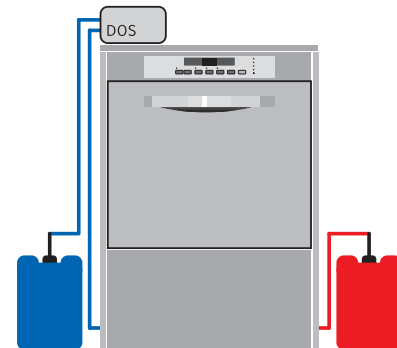
4 rotating spray arms



Integrated dispenser unit



Tank system water intake

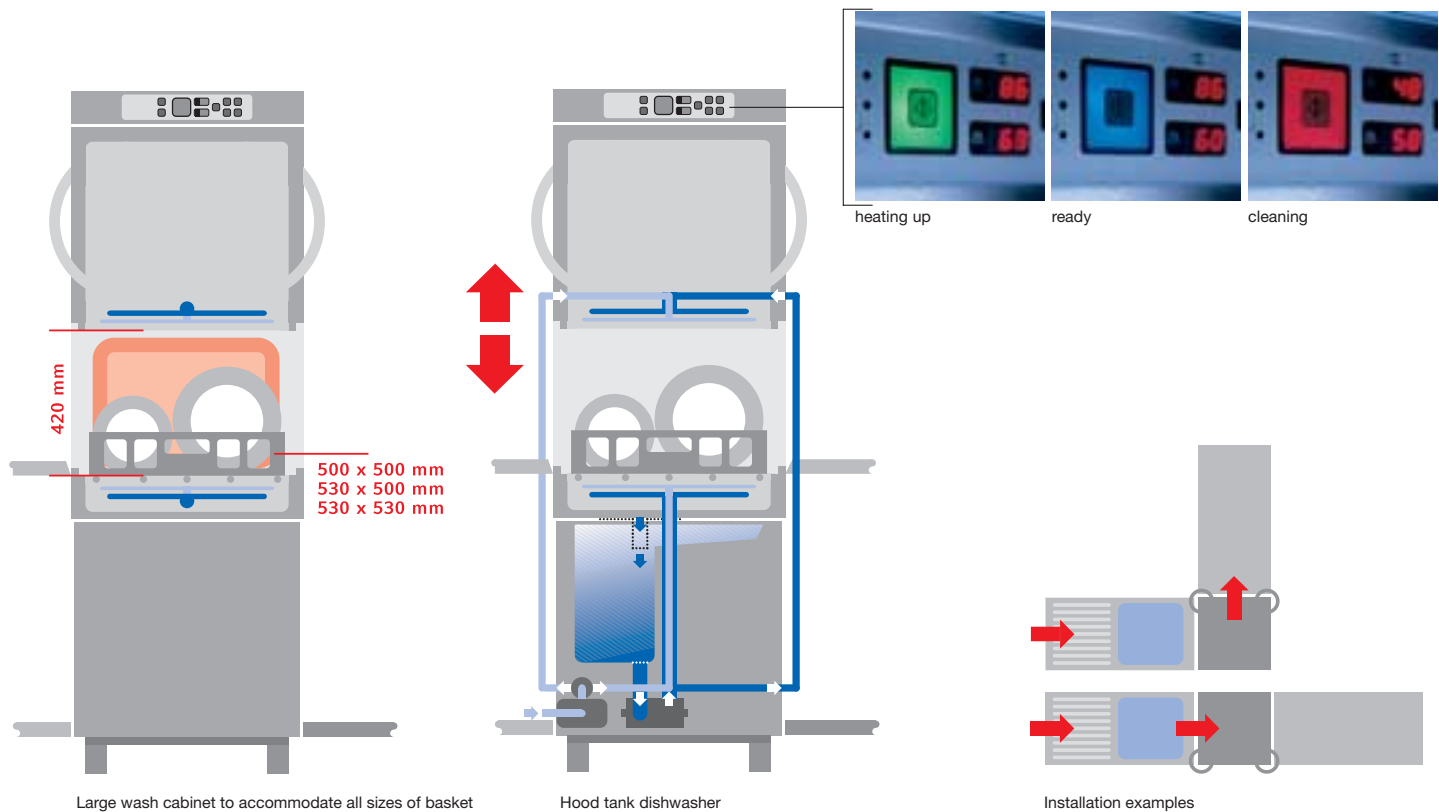


External dispenser module

- Large wash cabinet with basket loading height of 410 mm offering generous space for pots, pans and large trays
- Compatible with all Miele dishwasher baskets as well as those of other manufacturers
- Built-in rinse booster pump ensures optimum wash and rinse results regardless of water pressure
- Flat heater element positioned in base of machine to ensure constant water temperature and prevent accumulation of dirt and limescale
- Vortex filter to remove large particles, microfine filter to remove small particles, can be cleaned without emptying tank
- Contra-rotating spray arms for wash and rinse cycles ensures excellent cleaning results without smears thanks to optimised direction of water jets
- Excellent wash results with very short running times: fast, thorough, hygienic and economical
- Easy to use thanks to electronic controls: operational status always visible in display
- Display can be switched between cleaning temperature, final rinse temperature and time left for optimum indication of programme sequence
- Versatile thanks to comprehensive programming options for cleaning different items
- External or integrated detergent and rinse aid dispenser
- Optimum rinse results thanks to variable rinse water levels and duration
- Rinse temperature can be reduced in 1°C increments (20°C–90°C) to give extra protection for glassware and minimise the risk of damage to plastic items
- Wash temperature can be changed in 1°C increments (45°C–60°C) to optimise wash results for specific types of soiling
- Adapts freely to changing water hardness: water softener enables regeneration during wash cycle

Hood tank dishwasher G 8072

High throughput, optimum work flow



- Throughfeed system – fast, thorough and economical
- Large load capacity, short wash times: e.g. 1080 plates per hour with a basket capacity of 18 plates
- Low consumption levels, with only 3 litres of fresh water added per cycle
- Reduced heat emission and low energy consumption thanks to double skinned hood
- New hood design for ergonomic workstation
- Powerful wash action via two rotating spray arms each in the upper and lower basket
- No smearing: perfect cleanliness thanks to contra-rotating spray arm system in a wash cabinet with no nooks and crannies
- Automatic removal of large particles of soil via professional 4-stage filter system
- Operational status always visible in easy to see display
- Simple single button control
- No time delay – programme starts automatically when hood is lowered
- Versatile installation options to suit various room layouts
- Automatic, economical dosing of detergent and rinse aid if required
- Detergent quantity programmable on control panel in conjunction with optional extra dispenser module G 60

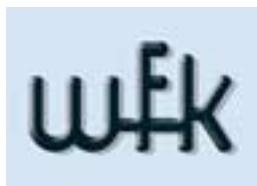


Miele's solution for a professional kitchen: A versatile wash system in a compact body

Miele
PROFESSIONAL

When things are busy in a restaurant, hotel or snack bar, professional help is needed with the washing up. Top level hygiene is of prime importance, and it must be delivered quickly, reliably and economically. The ideal solution is a dishwasher that will clean large quantities of glasses, crockery and cutlery very quickly. It should take up a minimum of space, and in order to work at maximum speed with the lowest possible consumption levels, the wash water needs to be held ready at the right temperature. In short, it needs to be a small miracle of fast-acting efficiency.

The commercial dishwasher G 8066 achieves the **best wash results** in its class, as confirmed by the independent WFK institute in Krefeld. Miele is the sole manufacturer of 530 x 530 mm baskets for compact tank dishwashers. It's thanks to these that the G 8066 can offer the highest throughput of 720 plates an hour.



Whether for small catering establishments, or for peak periods in a larger restaurant, the G 8066 is the ideal solution where a changing selection of dishes need to be washed quickly or where there is only limited space. The dishwasher uses the tank system and is therefore always ready to give fast service using a minimum of water. Clean water for the final rinse phase is permanently available from the boiler. The G 8066 is equally fast and economical when it comes to cleaning itself. With an automatic self cleaning programme, the wash cabinet is kept clean without any manual input, enjoying the same care as Miele's rotating wash system provides for the crockery.

The frontloading tank system dishwasher offers three wash programmes: a 90 second short programme, a 120 second standard programme and a 180 second intensive programme. These, combined with a large basket capacity, make for a very high throughput of dishes. The short programme with a basket load of 18 plates can wash 720 plates per hour. Even the intensive programme for heavily soiled items can process 360 plates an hour. The loading height of 410 mm easily accommodates large trays and pots. And because the G 8066 can take not only the market standard 500 x 500 mm baskets, but also larger capacity 530 x 530 mm baskets, all Miele baskets and most baskets from other manufacturers can be accommodated. Which means that real savings can be made when investing in accessories for use in a number of different machines. Thanks to the detergent dispenser and internal water softener for simultaneous softening of the water during the wash cycle (depending on model), this dishwasher is the all round solution that is always ready for action.

Pictured on page 24:

Commercial dishwasher G 8066
Equipped with: lower basket U 200 for 18 x 250 mm Ø plates

G 8066 on plinth base UO 52-60



G 8066 on plinth base UO 30-60



G 8066 on plinth base UG 30-60





Miele's solution for large kitchens: A wash system integrated into the work station

A professional kitchen in a large restaurant, hotel or canteen has to follow strict guidelines of speed, thoroughness and economics when dealing with the daily mountain of washing up. A commercial dishwasher that works to maximum capacity is vital in the smooth running of the business. The principle of the throughfeed system offers a great advantage here: the hood dishwasher can be placed at the centre of a natural work flow with work surfaces for loading and unloading on either side, all at the ergonomically correct height for the operator. In this way, ease of work can be combined with Miele's top technology.

Miele has much to offer for the professional kitchen. The modern design of the hood and the whole construction of the dishwasher closely follow the ergonomic considerations of kitchen life, making it extremely user friendly. A unique level of technology sets a whole new standard of wash quality in the professional sphere. The result is a sophisticated wash system that delivers first class wash results with a high capacity and exceptional economy of use.

As well as the excellent cleaning performance provided by the new rotating wash system, the short running times are invaluable within the busy life of a professional kitchen, and a large capacity is vital when dealing with mountains of washing up. The baskets of the G 8072 can hold, e.g., 18 plates, so the 60 second programme can thoroughly clean up to 1080 plates per hour. With a capacity of 30 cups per basket, it can process up to 1800 cups an hour – which is just the sort of performance that is needed when wash results, throughput and reliability are so important.

The comprehensive range of accessories makes the G 8072 extremely versatile. There is a large selection of tables, baskets and other extras to suit individual needs. The new universal table and feeder table with sink and shelves come in standard lengths of 625 mm and 1200 mm. All tables are delivered with shelves as standard. Two external detergent dispensers are available: the DOS module C 60 and G 60. With all this equipment, there is no more efficient, economical installation for the busy commercial kitchen.

Pictured on page 26:

Commercial dishwasher G 8072 with accessories: feeder table (T 1200 BUL) and universal table (T 1200 UR), each with splash back (SSB 1200) and end panel (SSV); pre-rinse spray arm (PBMS), waste container (AB 50), scraper for food remains (AfS)

Also commercial dishwasher G 7856 built under equipped with: upper basket O 889 and lower basket U 874 with 2 x insert E437 for cutlery in each

Corner solution G 8072



Standard version G 8072



Baskets for tank dishwashers G 8072, G 8066, 530 x 530 mm



U 200 Plastic basket

- With integrated insert for 18 plates 250 mm Ø
- Distance between supports 45 mm
- H 129, W 530, D 530 mm



U 202 Plastic basket

- With integrated insert for 24 dessert plates or 36 saucers
- Distance between supports 33 mm
- H 129, W 530, D 530 mm



U 201 Plastic basket

- With integrated insert for 30 cups
- H 129, W 530, D 530 mm



U 207 Plastic basket

- Multi-purpose basket for plates, cups, cutlery
- Distance between supports 45 mm
- Height of supports 57 mm
- H 129, W 530, D 530 mm



U 203 Plastic basket

- With integrated mesh container for cutlery
- H 129, W 530, D 530 mm



U 204 Plastic basket

- Cutlery basket
- 49 compartments 70 x 64 mm
- H 129, W 530, D 530 mm



U 213 Plastic basket

- With integrated insert for 10 trays 530 x 375 mm
- Distance between supports 24 mm
- H 129, W 530, D 530 mm



U 220 Plastic basket

- Multi-purpose basket for cups, coffee pots, cutlery
- Distance between supports 32 mm
- Height of supports 100 mm
- H 129, W 530, D 530 mm



U 205 Plastic basket

- With integrated insert for pots
- H 129, W 530, D 530 mm



U 208 Plastic basket

- With integrated insert with supports
- Distance between supports 59 mm
- Height of supports 75 mm
- H 129, W 530, D 530 mm



U 209 Plastic basket

- With divisions for 49 glasses
68.5 mm Ø
- Compartment size 69 x 69 mm
- Compartment height 85 mm
- H 129, W 530, D 530 mm



U 210 Plastic basket

- With divisions for 36 glasses
80.5 mm Ø
- Compartment size 81 x 81 mm
- Compartment height 85 mm
- H 129, W 530, D 530 mm



U 211 Plastic basket

- With divisions for 25 glasses
97.5 mm Ø
- Compartment size 98 x 98 mm
- Compartment height 85 mm
- H 129, W 530, D 530 mm



U 212 Plastic basket

- With divisions for 16 glasses
123 mm Ø
- Compartment size
123.5 x 123.5 mm
- Compartment height 85 mm
- H 129, W 530, D 530 mm



KT 500 F

Carrier for baskets 500 x 500 mm
For other manufacturers' racks

KT 530 M/AT

Carrier for Miele baskets
530 x 530 mm
Miele tables – old dimensions –
(G 7726 – G 7728)

KT 530 M/NT

Carrier for baskets
530 x 530 mm
Miele tables – new

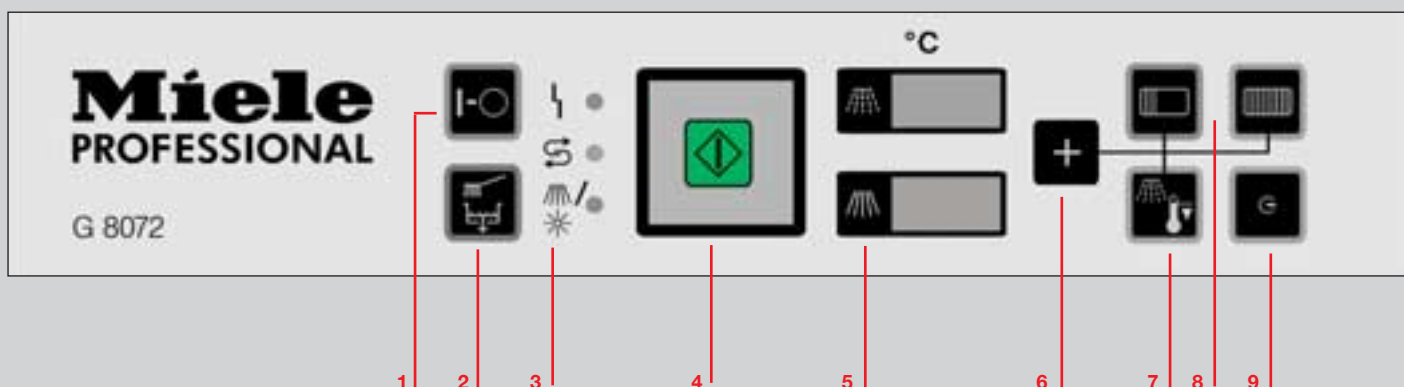
Technical information

Commercial dishwashers with tank system	G 8066	G 8072
Frontloading machine with drop-down door, without lid or baskets	•	–
Freestanding appliance, can be built under	•	–
Throughfeed, freestanding machine with manual hood opening	–	•
For installation in a run of units or a corner position	–	•
High quality stainless steel wash cabinet	•	•
Performance		
Circulation pump, Qmax (l/min)	250	800
Shortest programme duration (min)	1.5	1
Max. output (plates/hour)	720	1080
Controls, programmes		
Electronic controls with touch controls	•	•
Programme starts automatically when hood is closed	–	•
Temperature indicator for tank and boiler	–	•
3 wash programmes, 1 self cleaning programme	•	•
Contra-rotating spray arms (upper and lower baskets)	•	•
Water connection		
1 x cold or hot water connection (max. 70°C) 2.5–10 bar pressure (250–1000 kPa)	•	–
1 x cold or hot water connection (max. 60°C) 0.8–6 bar pressure (80–600 kPa)	–	•
Rinse booster pump	•	•
Drain pump DN 22, delivery head 100 cm	•	–
Drain pump DN 50, delivery head 65 cm (85 cm with sealed outlet ventilation)	–	•
Detergent dispenser		
Dispenser for liquid detergents	• (depending on model)	• (depending on model)
Dispenser for rinse aid with container empty indicator	•	•
Accessories		
DOS G 60 dispenser for liquid detergents (external)	•	•
Water softener		
For cold and hot water connection depending on model	Up to 30° dH	Up to 35° dH



- G 8066**
- 1 On/off button
 - 2 Self-cleaning programme
 - 3 Short programme
 - 4 Standard programme
 - 5 Intensive programme
 - 6 Start button
 - 7 Warning indicators: water inlet, water outlet, detergent, reactivation

Commercial dishwashers with tank system	G 8066	G 8072
Electrical connection		
Electrical connection cable length approx. (m)	2.2	1.5
3 N AC 400 V 50 Hz	•	•
Tank heating (kW) optional	0.75	1.8
Boiler (kW)	9.2	6.9
Circulation pump (kW)	0.7	1.7
Drain pump (kW)	0.08	0.17
Rinse booster pump (kW)	0.27	0.2
Total connected load unlocked (kW)	10.5	–
Heater rating (kW)	9.2 + 0.75	–
Fuse rating (A)	3 x 15	–
Total connected load unlocked 9.5 kW		
Heater rating (kW)	–	6 + 1.8
Fuse rating (A)	–	3 x 15
Total connected load interlocked 10.7 kW		
Heater rating (kW)	–	9 + 1.8
Fuse rating (A)	–	3 x 15
1N AC 230 V 50 Hz	•	•
Tank heating (kW) optional	0.75	1.8
Boiler (kW)	5.75	6
Circulation pump (kW)	0.7	1.7
Drain pump (kW)	0.08	0.17
Rinse booster pump (kW)	0.27	0.2
Heater rating (kW)	5.75 + 0.75	6 + 1.8
Fuse rating (A)	1 x 32	1 x 32
Total connected load	6.5	7.7
Dimensions, weight		
External dimensions H/W/D (mm) closed	820 (850)/598/600	1940/1470/635/750
Wash cabinet dimensions H/W/D (mm)	410/540/540	420/550/550
Loading height (usable height) (mm)	410	420
Weight (kg)	77	118
Casing: Stainless steel (AE)	•	•
Test certificates CE, VDE, DVGW, EMV, WRAS	•	•


G 8072

- 1 On/off button
- 2 Self-cleaning programme
- 3 Indicator lights for service and faults
- 4 Start button
- 5 Programme status indicator: rinse/wash
- 6 Activate special programme button
- 7 Special option: reduce final rinse temperature
- 8 Short/intensive programme
- 9 Special programme: service diagnosis

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