

Press release  
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## MasterLine from Miele for spotless crockery and first-class hygiene in hotels and restaurants

- ▶ Fresh water dishwashers with intuitive touch controls
- ▶ Transparent programme data via “Miele MOVE” online portal

**Gütersloh/Stuttgart/Hamburg. – Wherever sparkling results and hygiene top 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 models are ideal for hotels and restaurants.**

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.

### Special-purpose baskets for hotels and restaurants

All models offer ample space on two rack levels. Optionally available special-purpose baskets secure load items such as pizza plates, stemware and beer steins. 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.

Alongside a special-purpose programme for the gentle cleaning of glassware at a maximum temperature of 50°C, there is also a programme for beer glasses which includes a final rinse without any rinse aid added. This ensures that the head on the next pint doesn't collapse.

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 plastics.

## **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. Yet another practical feature: Error messages can, if the operator so wishes, be sent direct to a designated contact in Miele Service or to a certified Miele service agent, without having to pick up the phone.

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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**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, 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 2022 business year amounted to around € 5.43 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 23,000, of which approx. 11,800 employees work in Germany. The company has its headquarters in Gütersloh in Westphalia.

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**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:** Baskets and inserts from Miele's wide range of accessories rise to meet all the challenges posed by hotels and restaurants – no matter whether it is wine glasses, pizza plates or reusable glass bottles needing cleaning. (Photo: Miele)



**Photo 3:** Thanks to their large touch display, all models from the MasterLine series are intuitive to use, and can even be operated when wearing gloves. There are two sets of controls which give fast access to favourites and allow individual adjustment to programmes – intuitive thanks to plain text, symbols and in 32 languages. (Photo: Miele)

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