

Miele
PROFESSIONAL
S 8072



Miele



Lift the hood on Miele dishwashers

The new
professional tank system dishwasher
G 8072



Miele

The latest Cleaning technology for Professional users

The new
professional tank system dishwasher
G 8072

Exceptional cleaning results

with consistently strong cleaning power throughout the cabinet

High capacity

and high through-put for the professional kitchen

User friendly

Uncomplicated and easy to use

Highly economical

Durable construction and low maintenance costs



Professional tank system dishwasher G 8072

Professional kitchens in large restaurants, hotels, canteens and residential homes have to deal with mountains of washing-up every day. They need a machine that will tackle the task quickly, thoroughly and economically. An efficient dishwasher is an essential requirement to ensure the smooth running of your business. With Miele's long tradition of excellent manufacturing and a superb service network should anything ever go wrong, you have the assurance that both your staff and your guests will be happy.

The new professional tank system dishwasher from Miele has a great deal to offer, both inside and out. Its modern looking exterior with strongly ergonomic features, together with its high degree of efficiency makes it an ideal machine for daily use. The result is a first class cleaning system, tailor-made for professional use, with excellent batch through-put levels and self-evident efficiency in terms of electricity and water consumption.

Typically Miele

Knowledge and experience are vital to the everyday efficiency of a professional workplace. For decades Miele has been at the forefront of developing professional dishwashers. Miele products are renowned for being at the cutting edge of precision engineering and technological innovation, as well as for their legendary longevity. They are simple to install and easy to use, and with their high washing efficiency and a range of accessories to suit every need they are the number one choice for thousands of business users.



Easy to use,
Excellent performance,
Great results ...



Ease of Use

The modern façade is not only visually pleasing, but also highly functional. The ergonomically designed handles on the hood suit users of different heights, and the hood slides up easily at the touch of a hand. With single push button controls the G 8072 is very easy to operate and the programme starts automatically as soon as the hood is shut. Coloured lights on the control panel indicate the stage the programme has reached. To simplify operation even further, cleaning and rinsing agents can be dispensed automatically, and the dosage and water hardness can be adjusted via the control panel when necessary. A dispenser-refill indicator on the control panel acts as a reminder to refill the dispensers in good time, and thus ensure consistently good cleaning results all the time.

Performance

Miele's newly developed spray arm technology guarantees fantastic results. With two rotating spray arms in both the upper and the lower wash cabinet, these machines have excellent cleaning power. And with a pressure pump fitted as standard, you are assured of optimal cleaning results, regardless of local water pressure. With rounded corners in the cabinet every surface of each item is thoroughly and uniformly cleaned by the powerful cleaning system. A professional four-filter system automatically traps soiling circulating in the cabinet ensuring simple and hygienic cleaning results. As an optional extra, these machines can be equipped with an efficient water softener, which ensures a constant supply of soft water.

Capacity

At peak times in the professional kitchen, programme durations are as important as performance. Maximum batch capacity is therefore a 'must' to deal with the piles of dishes that need to be washed. The baskets for the G 8072 take 18 plates, so in the space of one hour up to 1080 plates can be washed on the 60 second programme. Alternatively, up to 1800 cups can be washed per hour in a basket designed for 30 cups: a great performance for demanding usage.



Cost effectiveness

Professional performance goes hand in hand with Miele's legendary reputation for quality and longevity. All the cleaning and rinsing spray arms are made from the highest quality stainless steel. Materials used for moving components in the machine guarantee the least frictional resistance, and are durable enough to withstand the toughest conditions. In daily use very low consumption levels of water and cleaning/rinsing agents guarantee low operational costs. For example only 3 litres of water are added to each rinse cycle. Cleaning and rinsing agents are dispensed economically, precisely and according to need. With the double-walled design of the hood, heat emissions are also reduced, helping to keep energy usage to a minimum. Lower final rinse temperatures reduce wear and tear, particularly on glassware, helping your table- and kitchenware to last longer.

Accessories

The comprehensive range of accessories available makes the G 8072 a really flexible professional choice. A selection of tables, baskets and other accessories are available for a wide range of different requirements. A variety of new universal tables and feed-in tables including sinks are also available in standard lengths 625 mm and 1200 mm. All tables come as standard with loading bays. The machine is ready equipped for an external liquid detergent dosing system, for which pumps are available as an optional extra.

Miele Value

For many years now Miele has been manufacturing dedicated dishwashers for the professional market. The concept and design of the new through-feed G 8072 tank dishwasher is based on this vast experience. The robust construction of Miele machines, together with the new rotating spray arm system, ensures problem-free operation in a busy commercial environment. In the unlikely event of there being a problem with a machine, a nationwide network of Miele Service Technicians and authorised dealers is on hand to help you. With a comprehensive range of spare parts held in stock, and a service programme integrated in the electronics in the machine they can diagnose a problem and get your machine back into operation very quickly.

Technical Data			
Programme: Running times/plate per hour		Electrical connection	
(With machine connected to a hot water supply 60°C)			
Short programme	60s/1080	400 V 3 N 50 Hz	
Universal programme	120s/540	Mains connection cable	1.5 m long,
Intensive programme	180s/360		cross section min. 5 x 2.5 mm ²
Self-cleaning programme	200s	Heater rating [kW]	6.0
Temperature setting		Fuse rating [A]	3 x 16 (unlocked)
Main wash temperature	65°C, adjustable between 1°C and 70°C	Total rated load [kW]	9.5
Final rinse temperature	85°C, adjustable between 1°C and 90°C	Heater rating [kW]	9.0
Plumbing		Fuse rating [A]	3 x 16 (locked)
Water inlet hose	Approx. 1.7 metre long, 3/8" pressure hose with 3/4" threaded union	Total rated load [kW]	10.7
For connection to hot or cold water supply		Heater rating [kW]	9.0
Flow pressure	15°C to 60°C;	Fuse rating [A]	3 x 20 (unlocked)
Drainage	min. 0.8 – max. 6.0 bar	Total rated load [kW]	12.5
Drainage hose	Drain pump with 65 cm delivery head (or 85 cm with fixed drain connection)	Dimensions, weight	
	150 cm, internal diameter DIN 40/50	Hood closed H/W/D [mm]	1470/635/750
		Hood open H/W/D [mm]	1940/635/750
		Internal cabinet dimensions H/W/D [mm]	420/550/550
			(H = 410 with old style tabling)
		Net weight (kg)	118

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Foreign Sales Companies

- (A) Miele Ges.mbH.,
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- (B) Miele N.V., Mollem
- (CDN) Miele Limited,
Richmond Hill/Ontario
- (CH) Miele A.G.,
Spreitenbach/Zürich
- (CZ) Miele spol. sr.o., Brno
- (D) Miele & Cie. KG, Gütersloh
- (DK) Miele A/S,
Glostrup/Kopenhagen
- (E) Miele S.A.,
Alcobendas/Madrid
- (F) Miele S.A.,
Le Blanc-Mesnil/Paris
- (FIN) Miele Oy, Vantaa/Helsinki
- (GR) Miele-Hellas GmbH,
Psychiko-Athen
- (H) Miele Kft., Budapest
- (HK) Miele Hong Kong Ltd.,
Hong Kong
- (I) Miele s.r.l., Appiano/Bolzano
- (IRL) Miele Ireland Ltd., Dublin
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Shibuya/Tokyo
- (L) Miele S.à r.l.,
Luxemburg-Gasperich
- (MEX) Miele S.A. de C.V.,
Mexico City
- (N) Miele AS, Rud/Oslo
- (NL) Miele Nederland b.v., Vianen
- (P) Miele Portuguesa, Lda.,
Carnaxide/Lissabon
- (PL) Miele Sp. z o. o., Warschau
- (RU) 000 Miele CIS, Moskau
- (S) Miele AB, Solna/Stockholm
- (SGP) Miele Pte. Ltd., Singapur
- (TR) Miele Elektrikli Ltd. Sti.,
Levent/Istanbul
- (USA) Miele Appliances Inc.,
Princeton/New Jersey
- (ZA) Miele Pty. Ltd.,
Randburg/Johannesburg

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