GlassesPlatesAndCutlery **SpotlesslyCleanInOnly17minutes**

Super fast, super clean crockery: The new ProfiLine generation with a cycle time of only 17 minutes.

Miele Professional. Immer Besser.



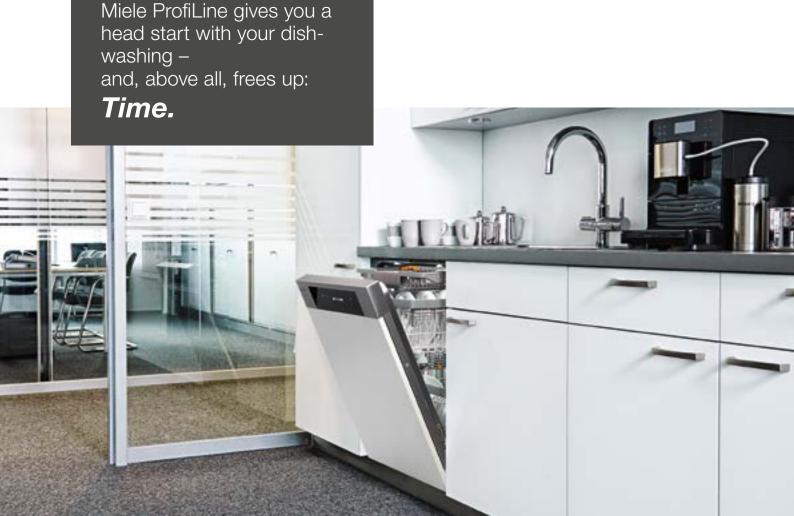
Perfect results

in the shortest of times

Performance for professionals. Convenience familiar from your own home.

Our world is turning ever faster – making one resource increasingly valuable: Time. Our diary is full, daily schedules are tightly packed, our demands on ourselves are enormous. There simply isn't the time to idle around.

The new ProfiLine dishwashers were developed to met the challenges of commercial use – and combine technology from the latest Miele Professional machines with the convenience and design of our flagship domestic models: An intuitive user interface, smart features and 8 programmes with short cycle times ensure that impeccably clean crockery is ready for use again in next to no time.



ProfiLine highlights

An executive summary



17-minute cycle time

for rapid turnaround and an uncluttered kitchen.



Durable components

for 12,500 programmes and up to 5 cycles per day.



Versatile baskets

for large mountains of crockery and simple loading.



Intuitive interface

for convenience in operation and top-class safety for users.



Selectable final rinse temperatures

for anti-viral cleaning and the highest of hygiene standards.

Offices, schools and private homes

Fast crockery turnaround

Offices & agencies nurseries & schools -Larger, upmarket private households

In a hectic working day, there is no time to stand around for hours, waiting for the dishwasher to finish.

With ProfiLine, crockery is ready for use again in a matter of minutes: The new dishwashers are designed to withstand the rigours of continuous commercial use, whilst still offering users the convenience of high-end domestic appliances. Hence, ProfiLine represents the perfect stepping stone into the world of commercial crockery care - for all working environments with large volumes of crockery to process and little time to spare.

Convenient functions

In the twinkle of an eye

17-minute cycle time

With their impressively short cycle times lasting only 17 minutes, ProfiLine models are 3 times faster than domestic dishwashers. This means that clean crockery is ready for use again in next to no time – leaving your kitchen tidy and uncluttered.

Exemplary hygiene

Special 'Intensive' and 'Hygiene' programmes achieve temperatures of 70°C and higher. Final rinse temperatures can also be increased for even greater hygiene.



12,500 programme cycles

ProfiLine dishwashers are tested under laboratory conditions to ensure that they last 12,500 typical cycles and are designed for up to 5 cycles per day.

Rugged materials

Components subject to heavy use are made from robust, durable materials which are put through stringent tests and are designed for continuous use in a commercial environment.

Smooth surfaces

The surfaces of operating elements present no nooks or crannies in which soil can gather. All surfaces are easily wiped clean and contribute towards enhanced hygiene standards.

Simple connection

Plug&Play: ProfiLine machines come replete with plug and cable, ready for connection. Simple to install: Connect to water supply, plug in and switch on.

Intuitive operation

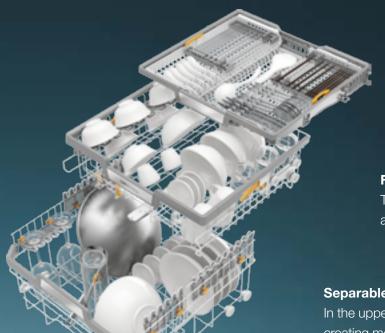
All programmes are intuitively operated using sensor controls. Self-explanatory symbols and key content in plain text speed up programme selection and avoid operating errors.

Knock2open

Clever: ProfiLine dishwashers blend in seamlessly in handleless kitchens – and are opened automatically by double-tapping on the front panel.

Flexible basket design

Adjustable elements and non-slip materials allow for the flexible positioning of items and offer a secure hold for crockery and cutlery for top-class cleaning results.



3D MultiFlex tray

Thanks to height-adjustable central and side sections, the cutlery drawer now even accommodates small items of crockery such as espresso cups.

FlexCare glass holder

The hinged glass holders with their soft silicone liners afford the best possible protection to stemware.

Separable row of spikes for bowls

In the upper basket, every second spike is hinged, creating more space to perfectly accommodate more bottom plates and bowls.

And which ProfiLine

speeds up your work?

PFD 101

Freestanding unit with lid and white front

PFD 101U

Undercounter unit with white front

PFD 101i

Integrated unit

PFD 103 SCi XXL

Integrated unit with XXL chamber and BrilliantLight

PFD 104 SCVi XXL

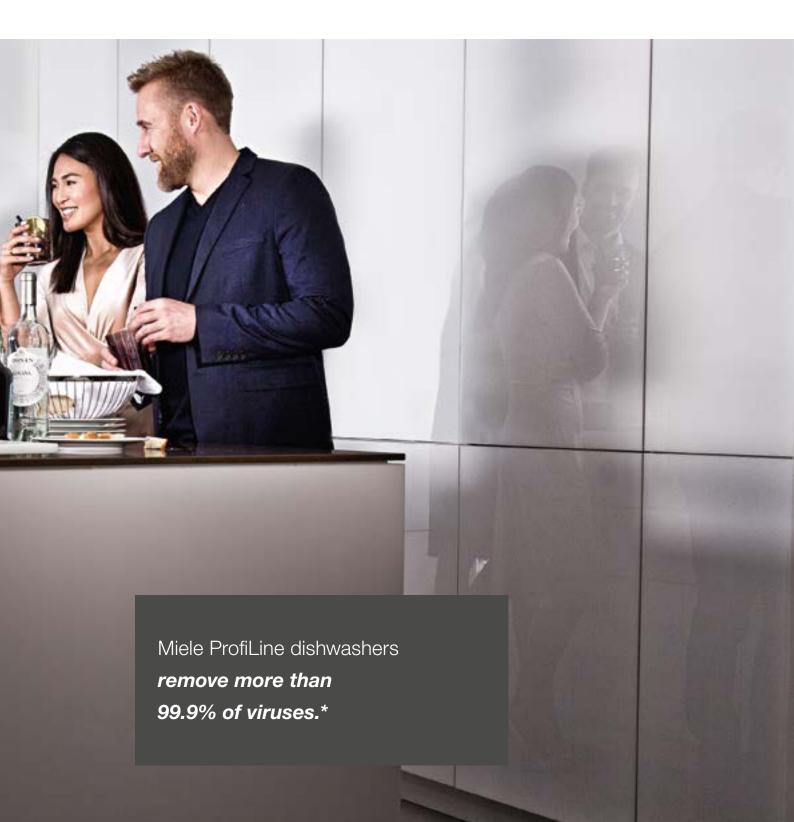
Fully integrated unit with XXL chamber and BrilliantLight





Effective against viruses – scientifically proven*

*According to certificates issued by the Institute for Integrative Hygiene and Virology with respect to the removal of enveloped and non-enveloped viruses (e.g. Coronavirus or influenza) in the 'Hygiene' and 'Intensive' programmes and the removal of enveloped viruses, including Noro- and Adeno viruses in the 'Short' and 'Universal' programmes. In both cases using Miele ProCare Shine 110B and 12GC.



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