



Miele G 7859 Commercial Dishwasher for Wineries



APPLICATION

To present your wine to your customer in a most favorable manner, you want your stemware to sparkle. You need it to be clean, spotless, dry and quickly available. You want your dishwasher to be quiet so you can be free to operate it during your busiest pouring times.

Miele has been a leader in the design and manufacture of commercial dishwashers for 60 years. All Miele factories have been awarded DIS ISO 9001 certification. Miele commercial dishwashers are reliable, high-quality products, designed to cope with everyday dish and stemware washing. Ideally suited for the diverse requirements of the wine, food and catering industries, they offer high standards of hygiene, low operating cost, low installation cost and environmental protection.

PERFORMANCE

The Miele Model G 7859's efficient use of water (30 litres per wash), energy and detergent means operating costs are kept to a minimum. Miele commercial dishwashers utilize a fresh water system and provide short batch times making these high capacity commercial dishwashers ideal for use in wineries. They provide ample space on two levels for a wide variety of dishware, stemware, and cutlery. Miele commercial dishwashers are designed with stainless steel inner cabinets and a wide range of special baskets and inserts to suit individual stemware requirements.

"My Miele dishwasher is a workhorse. It's extremely quiet and the built-in water softener leaves my glasses spotless."

— Justin Wylie
Va Piano Vineyards

The vigorous washing action taking place inside is provided by the activity of three spray arms and the powerful 400 l/min circulation pump. Lipstick, perhaps the greatest challenge in cleaning stemware, can be removed effectively with the Miele G 7859. To minimize hard water spotting, a built in water softener is included. To assure sanitization, a built in heater maintains wash and final rinse water at up to 93°C (199°F). Built into every Miele commercial dishwasher is a Waterproof System. At the first detection of an internal leak, a specially-designed safety valve on the incoming water line automatically shuts off the water supply. The dishwasher then stops the current cycle and activates the drain pump — eliminating the possibility of flooding.

MIELE G 7859 — FEATURES AND BENEFITS

- **Powerful circulation pump** — provides high throughput, highly efficient cleaning and short batch times.
- **Profi "Monoblock" water softener** — minimizes spotting on stemware associated with mineral deposits from hard water.
- **Selectable holding time and temperature parameters** — holding times between 1 min. and 3 min. and temperatures between 30°C and 93° C for main wash and final rinse cycles to suit individual requirements to achieve high standards of hygiene.
- **Steam condenser as heat exchanger** — prevents the emission of steam and hot air into the room.
- **Dual dispenser system** — separate dispensers for powder and liquid detergents. Optional dispenser pump and liquid detergents.
- **Optional Three-phase supply** — minimizes energy costs.
- **Fresh water system with hot and cold water intakes** — fresh water intake on each cycle ensures hygienic processing while hot water intake reduces operating costs and batch times.
- **Drain pump** — permits removal of wash water to a remote drain location.
- **Waterproof system and electric door lock** — provides assurance of safe operation without risk of external water damage.

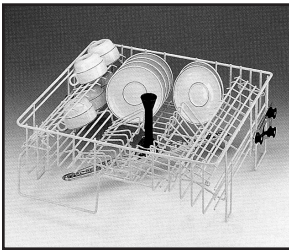
- **Electronic Multitronic Novo Vario controls with four programs and user friendly optical interface** — permits customized cycles with variable drying times, and up to 9.5 hour delayed start times for operation at electrical "off-peak" rates where available.
- **Frontloading, freestanding appliance with drop down door** — designed for ease of loading and removal of dishware, stemware, and cutlery.
- **Large cabinet with two levels** — high capacity and configurable with special baskets for various types and

heights of wine glasses as well as all other dishware and cutlery.

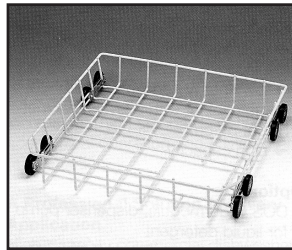
- **External stainless steel casing** — rugged and easy to clean and provides optimum heat and sound insulation resulting in lower energy consumption. Prevents the emission of steam and hot air.
- **Hot and cold water intake** — reduces running costs and shortens batch times.

MIELE G 7859 COMMERCIAL DISHWASHER ACCESSORIES

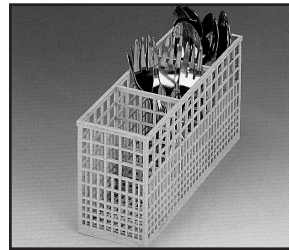
ACCESSORIES INCLUDED WITH WASHER



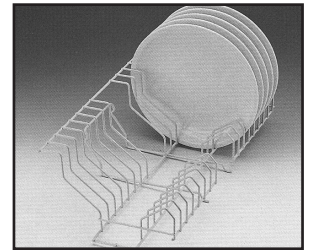
O 881 Upper Basket



O 880 Lower Basket

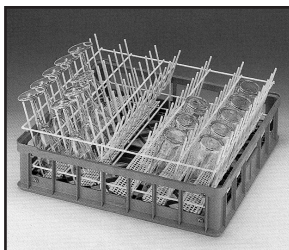


E 165 Cutlery Holder, 2ea.

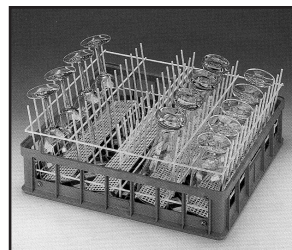


E 216 Insert 1/2, 2ea.

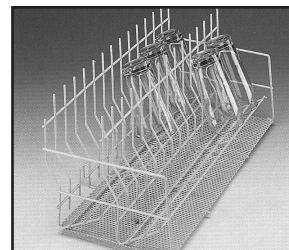
RECOMMENDED ACCESSORIES FOR WINERIES



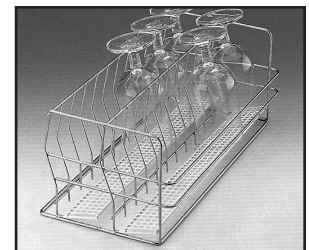
U 318/1 Lower Insert 1/1, holds 35 glasses of 65 mm dia. Fits in U 880 Lower Basket.



U 317/1 Lower Insert 1/1, holds 16 glasses of 105 mm dia. Fits in U 880 Lower Basket.



E 205 Insert 1/2, holds 14 glasses of 65 mm dia. Fits in U880 Lower Basket.



E 459 Insert 1/2, holds tall glasses up to 220 mm H. Fits in U 880 Lower Basket or U 889 Upper Basket.

ABOUT ARS/PRESSURE WASHER COMPANY

ARS was established in 1971 to provide sterilizing and washing equipment and field maintenance and repair services to food and beverage firms, hospitals, laboratories and pharmaceutical or medical device manufacturers. Our equipment and service have earned us an outstanding reputation among our customers who have come to rely on ARS. Our philosophy is to provide dependable equipment incorporating high quality components. The ARS team is dedicated to the highest standards of workmanship. Our pride rests on your satisfaction with the products and service we provide. We believe that with ARS you can achieve many years of reliable performance and an overall low cost of ownership.

ARS provides one-stop shopping for parts and accessories for virtually all brands of pressure washers and steam cleaners. Field service is available throughout California.

For more information on ARS/PWC products or service, or for the name of the ARS/PWC representative in your area, please call us at 800-RELY-ARS (800-735-9277) or visit us at our website:

www.cleanwinery.com

