

**Miele**  
PROFESSIONAL

## G 7859 Thermal Disinfecter



**WRAS**  
APPROVED  
PRODUCT

# 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**

# The fresh water system for excellent results! Typically Miele

## Commercial freshwater system dishwashers

Miele's G 78 series dishwashers operate using a freshwater system, whereby fresh water is taken into the machine for each phase of the programme. This ensures constantly high cleaning standards throughout the programme. With 2 wash levels these dishwashers provide plenty of space for your crockery, cutlery, glasses, pots and trays. By utilising fresh water throughout the programme you have the assurance that whatever the load, be it glassware or heavily soiled pots and pans, results will be excellent.

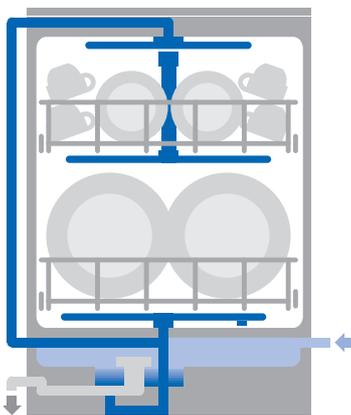
## The specialist

Miele's G 7859 thermal disinfector is particularly suited to hospital ward and nursing home kitchens where very stringent levels of hygiene must be maintained. The 4 standard cleaning programmes include 3 disinfecting programmes.

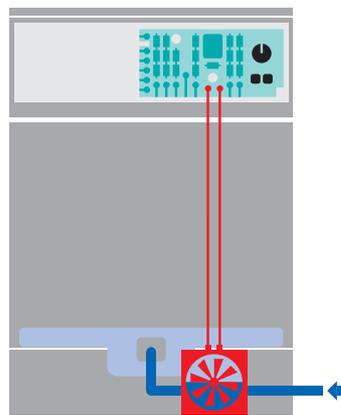
## Controlled disinfection dishwashing

Unlike commercial dishwashers that operate on the tank principle, the freshwater system allows the final rinse to be carried out at high temperature for a predetermined and prolonged period. This feature ensures the surface temperature of the crockery and cutlery is elevated to ensure effective control of infection. The default temperature of 85°C means that the Department of Health's recommendation of 82°C for two minutes is maintained.

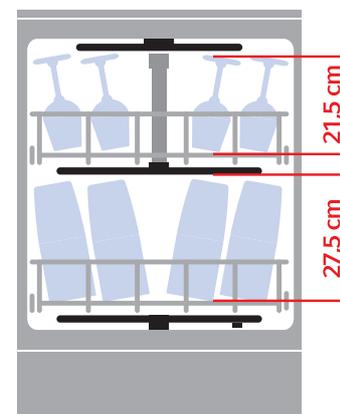
If it is necessary to alter these parameters to meet other criteria then the Miele Multi-tronic Novo Vario control has the flexibility to cope. Temperatures can be selected between 30°C and 93°C and holding times of 1–10 minutes in both main wash and final rinse. As the G 7859 is fitted with an integrated condenser system, even at high wash and rinse temperatures there are no external steam or aerosol emissions. In addition, there is the fail safe feature of the electro thermal door lock which ensures that the wash load cannot be removed until the programme – and therefore thermal disinfection – has been completed.



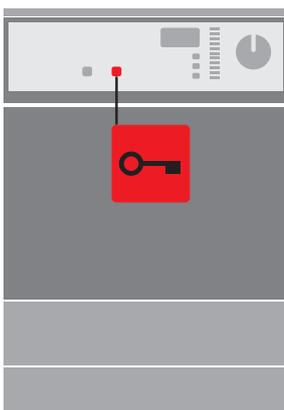
Freshwater system with 3 spray arms



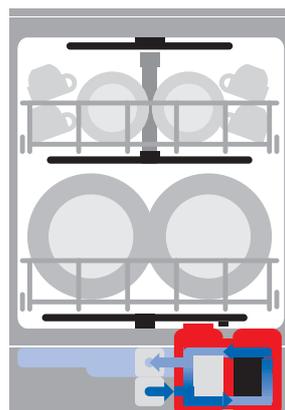
Flow meter



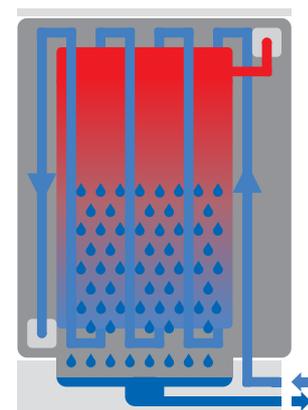
Height adjustable upper basket



Electro thermal door lock



Water softener



Steam condenser

# G 7859

## Professional thermal disinfecter



### G 7859 TD

Thermal disinfecter for hospital ward kitchens and nursing homes

- Capacity: up to 100 plates and 340 pieces of cutlery in the lower basket plus 147 pieces of crockery in the upper basket per hour.

### Construction

- Front loading machine with drop down door
- Suitable for use freestanding or can be slotted under a countertop
- External casing:
  - white or stainless steel
- Double skin body
  - excellent heat and sound insulation
- Wash cabinet and spray arms in high grade stainless steel

### Features

- Wash cabinet with 2 levels
  - high capacity
- 2 spray arms (3<sup>rd</sup> spray arm is in the upper basket)
  - thorough cleaning results
- Professional Monobloc Water softener
  - continual reactivation during the cleaning programme

- Steam condenser/heat exchanger for minimum water consumption
  - prevents emission of steam and hot air into the room
  - can be operated without connection to vent ducting
  - low installation costs
- 4-stage suds filtration system with wide area filter, coarse filter, glass splinter filter and micro-fine filter
- Electro thermal door lock
  - safety for personnel
  - high process safety
- WRAS approved product
  - Can be connected directly to the mains water supply

### Dispenser system

- One dispenser each in the door for powder cleaning agent and liquid agents (rinsing agent)

### Test certificates

- VDE
- EMV/radio and television suppressed
- GS
- DVGW
- Protection classification IP x 1 (drip water protected)

- WRAS approved product

### Optional extras

- DOS G 60 module dispenser pump
  - for liquid cleaning agents
  - easier operation for staff
  - reduced costs through optimum dosage
  - consistent results
- Decor frame for decor panels H 570.5/W 587/Thickness up to 1.2 mm
  - Will fit into existing run of units
- Plinth (Heights 30 and 52 cm)
  - ergonomic loading and unloading

### Programme controls

- Multitronic Novo vario

### Programmes

- 4 standard cleaning programmes, of which 3 are disinfecting programmes

### Programme control

- Single knob programme selector switch

# Controls and programmes



## Display

- Temperature and programme duration
- Programme sequence display
- Programme end display
- Service and fault check lights
- Disinfection light

## Programme parameters that can be changed

- Holding times between 1 and 10 mins. and temperatures between 30°C and 93°C can be selected for the main wash and final rinse
- Activate delay start in 30' increments up to 9 h and 30 min.

## Water Supply (Water Fittings) Regulations 1999 and Water By-laws 2000, Scotland

All equipment connected to mains water is classified within 5 defined categories

which relate to the possible contamination risk factor should backflow occur. Dish-washing machines in healthcare premises are classified Category 5 high risk and installations must have an approved device fitted to avoid contamination of mains water.

The Miele G 7859 TD has been tested by the Water Research Council and carries Water Regulation Advisory Scheme (WRAS) approval. It incorporates a Type A air gap that provides maximum backflow protection when connected to mains water.

Miele's freshwater system dishwashers are fitted with "Multitronic Novo vario" controls. Programmable functions enable the nominal amount of water to be increased, the start time to be delayed and the machine to be set to the local water hardness levels.

- 4 programmes
- Temperatures between 30–93°C and holding times of 1–10 mins. can be selected in the main wash and final rinse

Programmes	Cold water 15°C	Hot water 65°C
	mins/crockery items per h	mins/crockery items per h
┆ Cold pre-rinse	4	4
┆ Short	23/193	18/247
┆ Universal	27/164	24/185
┆ Intensive	33/135	27/164

All programme times for 400 V, 9.4 kW version obtained on machine with factory default conditions

# High quality for professionals



The G 7859 thermal disinfector can be used as a freestanding or built-under appliance. External dimensions (with lid as standard): H 850 (820)/W 600/D 600 mm.

A choice of the following casings is available:

- **AE** Stainless-steel
- **WG** White, anti-corrosion, powder coated metal with laminate lid; can be fitted with a decor frame for decor panels H 570.5/W 587/max. thickness 1.2 mm (230 V single phase only)



## Internal features

Large stainless-steel cabinet: H 560/ W 530/D 474 mm (upper basket), 516 mm (lower basket). Both levels can be used to suit individual requirements.

## Example:

Upper basket for 20 cups and 24 saucers or 12 dessert plates with a max. dia. of 19 cm. Lower basket with E 888 insert for 16 plates with a max. dia. of 32 cm.



## Double skin construction

Thick insulation between the inner cabinet and the outer casing ensures excellent heat and sound insulation and minimises energy consumption when heating up water.



## The expert

The G 7859 thermal disinfector is equipped with a water-cooled steam condenser as a heat exchanger with no additional water consumption. This ensures there are no external steam or aerosol emissions.

# Ample room inside



## Practical solutions for everyday applications

The G 7859 is fitted as standard with baskets for 2 dishwashing levels:

- O 881 upper basket for 20 cups and 24 saucers or 12 dessert plates
- U 880 lower basket with 2 x E 216 inserts, each for 15 large plates and 2 x E 165 cutlery holders

Depending on requirements, other baskets are available with an array of different inserts. The capacity of the U 881 lower basket can be increased with the E 809 insert, suitable for 23 cups.

The E 884 insert can accommodate large platters and oven trays.



The G 7859 thermal disinfectant can be fitted with plastic baskets designed for the tank model dishwashers by using slides (Kuf-TK/1).



Illustration shows G 7859 thermal disinfectant with O 881 upper basket and plastic U 307/1 basket with slides.

# Baskets for G 7859

## Upper and lower baskets

## Inserts for G 7859



### 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



### E 165 Cutlery basket

- For use with Insert E 216
- 3 compartments 70 x 64 mm
- H 110, W 70, D 218 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 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 7859

## DOS module, plinths and accessories



### 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



### DOS module

Dispenser for liquid detergent.  
Adjustable siphon tube with level indicator for various canister sizes.

- DOS G 60 module  
Adjustable for dispensing between 20–100 ml



Box plinths  
(enclosed on three sides)

### UG 30–60 (stainless steel) illustr.

- H 300, W 600, D 600 mm
- Angled runners to store baskets (optional)
- Loading height: 530 mm

### UG 52–60 (stainless steel)

- H 520, W 600, D 600 mm
- Angled runners to store baskets (optional)
- Loading height: 750 mm



Open plinths

### UO 30–60 illustr.

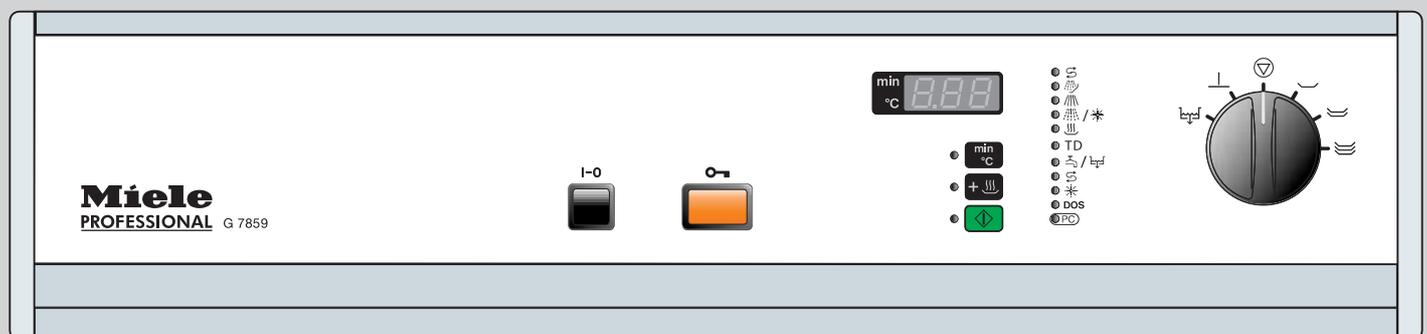
- H 300, W 600, D 600 mm
- Angled runners to store baskets (optional)
- Loading height: 530 mm

### UO 52–60

- H 520, W 600, D 600 mm
- Angled runners to store baskets (optional)
- Loading height: 750 mm

# Technical information

<b>Washer disinfector</b>	<b>G 7859</b>	
<b>Controls:</b>		
Multitronic Novo vario		•
Impulse heating for drying -10 min.		•
<b>Water connections:</b>		
1 x cold, 2.5 – 10 bar flow pressure (250 – 1000 kPA)		•
1 x hot (max. 70°C), 2.5–10 bar flow pressure (250–1000 kPA)		•
2 inlet hoses 1/2" with 3/4" threaded union, length approx. 1.4 m		•
1 x Drain pump DN 22, delivery head 100 cm		•
<b>Electrical connection:</b>		
3 N AC 400 V 50 Hz / 1 N AC 230 V 50 Hz		•/•
Heating/Wash cabinet	kW	9.0/6.0
Circulation pump	kW	0.43
Total rated load	kW	9.4/6.4
1.6 m connection cable: Ø 5 x 2.5 mm <sup>2</sup> / Ø 3 x 4.0 mm <sup>2</sup>		•/•
Fuse rating	A	3 x 15/1 x 30
<b>Dispenser system:</b>		
1 powder dispenser in the door		•
1 x liquid dispenser in the door (for rinsing agent)		•
<b>Connections for:</b>		
DOS G 60 dispenser for liquid cleaning agent		•
<b>Water softener:</b>		
WES for cold and hot water to max 70°C, Monobloc		•
<b>Steam condenser:</b>		
Heat exchanger		•
<b>Dimensions, weight:</b>		
H 850 (820), W 600, D 600 mm		•
Weight, unloaded	kg	76



# Other Miele Professional products for different target groups



## Washer-extractor

### PW 6055 and PW 6065

- Load capacity: 5.5 kg and 6.5 kg
- Honeycomb drum
- Spin speed: 1400 rpm
- g-Factor: 526, initial residual moisture 50%
- Available with stainless steel lid and white front and sides



## For bigger applications:

Where the throughput demands a greater load capacity than the Little Giants, Miele has the answer. The capacity range extends to 32 kg and even includes barrier washing machines for specialist applications.



## Washer-disinfectors for dental surgeries G 7881

- Cleans and disinfects
- External dimensions  
H 850 (820), W 600, D 600 mm
- Electrical connection:  
3 N AC 400 V 50 Hz  
AC 230 V 50 Hz
- Electronic controls with 5 programmes



## For hospitals:

### G 7882 and G 7882 CD

#### Washer disinfector

- Control system: Multitronic Novo plus
- Integrated hot-air drying unit and storage drawer for liquid agent supply containers on CD version
- Capacity: 2 AN sets  
or 2 OP sets  
or 4 DIN mesh trays
- H 820 (850), W 900, D 700 (600) mm



## G 7826 Washer disinfector

- Control system: Freely programmable Profitronic controls
- Two door barrier machine
- Wash cabinet with drop down door
- Batch capacity:  
10 DIN mesh trays  
4 AN sets or  
2 MIS sets
- External dimensions (plinth, washer disinfector, drying unit):  
H 1975, W 900, D 750 mm

## G 7828 Washer disinfector

- Control system: Freely programmable Profitronic controls
- Two door barrier machine
- Wash cabinet with lift-up door
- Batch capacity:  
15 DIN mesh trays or  
7 AN sets or  
3 MIS sets
- External dimensions (plinth, washer disinfector, drying unit, and if applicable, steam condenser):  
H 2420, W 1150, D 870 mm

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