

MillersUK

Suppliers of Commercial Laundry & Catering Equipment

LTD

BROCHURE

& Marketing Proposal



Millers UK are committed to continuous improvement and positive innovation within the industry

Millers were totally professional and courteous throughout our dealings with them. It was a thorough, informed and collaborative process that ensured we got the best solution.

Tony, Richard Peck House

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Miele
PROFESSIONAL



Who Are Millers UK?

Behind Our Company.



Millers UK Ltd is a national organisation with over 25 years experience of providing a dedicated service to the commercial catering and laundry industry.

"A single point of contact for the customer, managing all aspects of electrical or gas catering and commercial laundry equipment sales, service, Installation & repairs throughout the UK."

We are committed to continuous improvement and positive innovation within your industry sector and are confident in providing all new and existing customers with a reliable, courteous and value for money service.

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Commercial Laundry Equipment

Laundry Sector {Washers And Dryers}



For larger hotels an on premise laundry gives you complete control over laundry costs and quality so using equipment supplied by us you can operate with 10-32kg load capacity.

It gives your hotel greater independence, cost savings, speed and clean laundry available at all times which are key to client satisfaction!

Guests benefit from perfectly laundered bed linen and towels that have a beautiful feel and bounce.

Whether it's for a towel laundry or a full on premise laundry Millers UK can offer a full range of washer-extractors and tumble dryers offer excellent performance in a compact and stackable package.

Perfect for smaller hotels or spas, our **Miele Little Giants 5.5 - 8kg machines** take up less space than you might think; with a footprint of less than 1m² when stacked they are perfect for use where space is a premium.



Laundry Equipment

Hospitality Dishwashing



For restaurants it doesn't stop at linen as ware washing is the key whether its under counter glasswashers, tank, freshwater or passthrough dishwashers we can offer a range of different options tailored to suit the most important factor to your business.

For busy bar areas and lounges we recommend **Miele Tank Machines** with cycles as short as 45 seconds they can power through over 3000 glasses per hour! If its Freshwater you're after then take a look at the Profiline range which come in free standing or integrated options.

Alternatively the Professional models come with super short cycle of just 5 minutes or if you have space for a hooded dishwasher then you can benefit of high intensity cycles in less than 1 minute.

Heavy duty glass washers are a great addition to pub environments where the main volume of dishes tends to be glassware. **Miele Professional** have a range of commercial dishwashers and glasswashers that can suit almost any application, from office kitchens, to care homes and hospitals



Commercial Catering Equipment

Hospitality Catering



Cooking for large numbers is a precise science. The Unox banqueting system simplifies the process as you can easily prep all of the components, then after blast chilling you can prepare the plates and store them on the Unox plate trolley with the thermocover until they are needed for the banquet.

Productivity and efficiency are the key to the success of production kitchens, banqueting rooms, hotels, large schools and large restaurants. Every second counts, every opening of the door is important. The oven has to continue its work without ever being interrupted. The QUICK.

Load rack system for **CHEFTOP MIND.Maps™** allows you to cook large quantities of dishes in a very short time with minimal heat loss and the shortest time between one cooking process and the next.

Plate racks allow you to regenerate up to 51 dishes in a few minutes, avoiding the formation of condensation thanks to the CLIMALUX continuous humidity control of your **CHEFTOP MIND.Maps™ PLUS oven**. The HOLDING. Cover thermal cover allows you to keep them warm before serving



Why Use Millers UK As A Service Partner?

How Millers UK Can Benefit Your Company!



Our service team are able to provide a quick response when you suffer from a machine breakdown, to get you back up and running as soon as possible.

Our highly trained engineers are equipped with the latest equipment and carry many spare parts to ensure that we are able to provide a fix on first visit whenever possible.

We pride ourselves in offering an efficient friendly service, from your first contact with us until we leave having completed your repair successfully.

- **Direct training from Miele Professional on their products**
- **We strive to provide the level of quality that Miele demands including first time fix rates and have access to spare parts available to us for 15 years, and their MDU software used for diagnostics**
- **97% of all service calls repaired on the first visit to site.**
- **Best price offering as we are endorsed directly by Miele as our primary manufacturer**

Some Of Our Certifications

MillersUK





What Does a Miele Approved Partner Mean?

How Millers UK Can Benefit Your Company!

MillersUK

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We are proud to be a Miele Professional
Partner for the North West UK

 [CLICK HERE TO VISIT OUR WEBSITE](#)



In 2001, Miele established the Miele Professional Partnership – choosing to sell laundry and dishwashing products to customers through a network of approved Partners.

The reasons for this are to provide the customer with a fast, local solution.

Millers UK Ltd is an approved Partner, meaning that they undergo Miele product and service training and they are able to sell, install, commission and service any Miele Professional product.

By Miele selling in this way, our customers are able to buy the quality of Miele products, with the reassurance that they will receive the personal support and knowledge from Millers UK Ltd.

“We partnered up with Miele over eight years, and the partnership has grown from strength to strength. We currently have eight service engineers active, and we cover all of Lancashire and the whole of the North West of the UK. With Miele and Millers UK the customer gets the best of both worlds, great products and a great service at the right price.”

- Scott Miller CEO of Millers UK

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Page 7

Contact - Millers UK

Tell Us About Your Laundry & Catering Equipment Needs!



If you would like to request further information about any of our products and services please use the following contact methods

Tel: 0800 0853 573

Fax: 01254 383 558

Email: sales@millersuk.co.uk

<https://www.millersuk.co.uk>

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Case Study

Select Medical, Blackburn



Miele prescribes a new laundry facility for Select Medical

Select Medical manufactures products for the health and care sectors. This includes alternating pressure mattresses and active seating, which relieve pressure and improve comfort for hospital patients and care recipients. It also provides these products to equipment loan stores, which lend the items to hospitals and care homes. With a decontamination facility on its site, Select Medical offers a laundry service for the products it manufactures, as well as other items that need decontaminating, such as slings and mattress covers.

items up to 95°C and drying them under 50°C degrees. NHS infection control guidelines are another set of standards that Select Medical had to consider when scouring the market for new machines.

As Select Medical washes items that are heavily soiled, it needs washing machines with specialist programmes to remove any traces of contamination and stains.

Select Medical worked closely with Millers UK, an approved partner of the Professional division of Miele, to discuss their requirements and to install the new machines and waste pipes.

“Miele machines had helped us meet our guidelines previously, and knew that it should stay as our brand of choice in our new centre.”

David Elstone | MD at Select Medical

Select Medical's decontamination centre used to be some distance from its main office and it was keen create a new facility closer. This was an opportune time for the organisation to re-equip its facility with new washing machines and tumble dryers.

Select Medical has a 'C3 philosophy,' which ensures that it considers the care provider, the carer and care recipient in all of the work it does. To meet this philosophy, Select Medical had to ensure that its new machines would thoroughly disinfect items to meet the high standards of hygiene it sets for itself - washing

Millers UK installed **Miele's PW 6241 [EL MF], a front-loading washer-extractor** with a low level of energy and water consumption. This has a drum volume of 240l and a load capacity 24kg. It provides a bespoke sluice wash, which carries out a pre-wash cycle that removes solid particles from heavily soiled items before adding detergent. This allows the contaminated water to pass out of the machine before the main wash begins, ensuring that heavily soiled items are fully disinfected.

A **Miele PT 8407 [PTM D ARP] tumble dryer** was also installed. This has a drum volume

Products installed:



PW 6241
Washing Machine



PT 8407
Tumble Dryer

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Case Study

Select Medical, Blackburn



of 400l and a load capacity of 16-20kg, and also features a honeycomb drum, which helps maintain the quality of items being washed. It also features Miele's patented Air Recycling Plus, which puts hot air back in the dryer so that it doesn't have to constantly use energy to reheat. Millers also set up a bespoke drying cycle, which reduced the drying temperature from 74°C to 55°C. This was to ensure that items being dried don't shrink.

Select Medical's new machines provide a bespoke sluice wash programme; especially

infection control. We were pleased with how the Miele machines had helped us meet our guidelines previously, and knew that it should stay as our brand of choice in our new centre. Our cleaning technicians wash a wide range of items, and all of them need to be cleaned to the same high standards. The bespoke programmes that our new machines provide mean we can wash items according to how they are used. Also, thanks for our gentle bespoke drying programme, we are able to prolong the life of medical equipment."

“The bespoke programmes that our new machines provide mean we can wash items according to how they are used.”

David Elstone | MD at Select Medical

important for soiled items which can be disinfected to the required standard. Items can also maintain their shape and last longer thanks to the new tumble dryer's bespoke programme and its honeycomb drum.

Using energy efficient machines, cleaning technicians at Select Medical are able to provide hospitals and care homes with thoroughly disinfected items, while minimising costs for running its laundry facility.

David Elstone, MD at Select Medical, said: “As we decided to build a new decontamination centre with new appliances, it was essential that we maintained our high standards on

