

Press Release
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The new Miele wall ovens: The relaxed way to culinary delights

- ▶ Intelligent assistants prevent mishaps and pre-empt users' actions
- ▶ Camera trained on your roast

Gütersloh, February 5, 2019. – The path to culinary excellence is now laid-back and relaxed. This is demonstrated by the new wall ovens from Miele's Generation 7000. With TasteControl, a world first, and the innovations FoodView and MotionReact, these machines have intelligent assistants on board, helping to avoid mishaps and creating space for what is most important: Creativity and inspiration and more time for your guests.

TasteControl puts the user on the safe side when roasting and baking as adding extra time resulting in food drying out is no longer an issue. One example: The oven indicates that a fillet of beef has reached the desired core temperature of 65°C and switches off automatically. How annoying it is to be distracted for a moment, forgetting the roast which continues cooking at a still high temperature – and becomes dry and tough!

TasteControl prevents the overcooking of food

TasteControl prevents such misadventures. To assist in this, the door opens to the ajar position, and the cooling fan expels the hot air. Within just five minutes, the temperature in the oven drops by around 100°C before the oven door closes again. In conjunction with the 'keep-warm' function, the oven temperature can then be reduced to the required level.

FoodView – The in-oven camera

FoodView involves the transmission of true-to-colour images in HD quality from the oven interior to a smartphone or tablet PC. This is practical for all the chefs who rely on their own experience and for whom it is important to actually see the food as it cooks. When using FoodView, the oven door remains closed. Should a loaf of bread not be brown enough, the cooking time or the temperature can be altered with ease from the convenience of a smartphone. The user does not even need to be in the kitchen.

The camera creates an image of the food cooking once a minute. To limit data volumes, only the last photograph taken can be called up. FoodView is available on various flagship models, including classic 60 cm wall ovens, 45 cm compact ovens and also 90 cm wide

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models. The fact that all FoodView models are able to withstand pyrolytic cleaning is a Miele USP. In this self-cleaning mode, the machine is heated to temperatures of up to 440°C, placing great strain on thermal insulation and the quality of the camera.

MotionReact – More than just show

When the oven pre-emptively the user's next move, Miele's MotionReact has a finger in the pie. Example: The oven indicates to the user that a programme has ended. Once the user approaches the unit, two things happen at the same time: The ringtone falls silent and the oven interior lighting switches on. In this context, both activities are more than merely for show because taking these two operations off the hands of the user makes using machines more intuitive and helps keep the focus squarely on cooking. Another possible application: On approaching the unit, both the machine and the oven lighting switch on automatically whilst at the same time the main menu appears in the display. MotionReact also has safety implications: In modern kitchens, built-in appliances are increasingly taking back stage in favour of a contemporary, minimalistic design, even disappearing behind furniture fronts or sliding doors altogether. Such cases can be critical if, for instance, an insufficient supply of cooling air causes damage to the oven or cabinetry. MotionReact is able to detect a closed front and warns the user with a loud audible signal. If no action is taken, the machine switches off automatically in the interests of safety.

The user has full control over which of these scenarios is activated. Technically speaking, MotionReact relies on infra-red sensors in the machine's control panel. They respond to movement at a distance of between around 20 and 40 cm of the appliance. MotionReact is a cross-product feature available on high-end wall ovens, compact ovens, steam ovens, combi steamers, coffee machines and integrated dishwashers.

More brilliant light

With BrilliantLight, Miele has been backing long-lasting and low-resource LED lighting on an increasing number of models. Depending on the product, the light can be located on the ceiling or in the side panels. To ensure that machine doors open and close gently, wall ovens feature well-balanced hinges (SoftOpen & SoftClose, depending on the model). This, too, is a cross-product specification, featuring for instance on combi units and steam ovens.

Inheriting the best from its predecessors

Alongside the features already explained, the Generation 7000 series is characterised by quality and a wealth of features which made the previous series so unique. One example of this is provided by M Touch controls which has its roots in the philosophy of smartphones

and provides practical search functions for around 100 automatic programmes. 'Moisture Plus' is an integral feature on many oven models: Bursts of steam helps prove dough, producing a fine crumb on bread; its effect on meat is to release the fat, making roasts all the crisper. In demanding modes such as low-temperature cooking, food probes are an indispensable aid. This attractive feature is only available as a wireless probe from Miele. With a PerfectClean finish on the oven interior and accessories such as baking sheets and grill racks, Miele retains its USP. Virtually nothing sticks to these surfaces and cleaning is child's play.

Compact ovens with integrated microwave: Fast and gentle in combi mode

The new compact ovens with integrated microwave from Miele are noticeably faster at cooking food. In small kitchens, these versatile all-rounders are often the only cooking appliance in the place. Where there is more space available, they ideally complement a wall oven. The speed benefit accrues from the inverter technology with infinitely adjustable microwave output (300 W to 1000 W) now in use. This makes defrosting and reheating uniform and gentle. Microwaves in combination with a conventional operating mode also accelerate cooking processes by between 20% and 40% whilst improving the quality of results compared with the previous series.

Software updates and settings for recipes go online

Simply select one of the more than 1,200 recipes from the Miele@mobile app and all cooking settings are transferred directly to the appliance – in the case of the Miele recipes for the dialog oven, this transfer of parameters works straight from the app. In addition to added convenience – the operating mode, temperature and time no longer need to be selected manually – these machines offer greater peace of mind as they rule out the human error factor. The built-in Generation 7000 models are also ready for parameter transfer, although this functionality will only be introduced together with a later release of the Miele@mobile app.

In future, it will no longer be necessary to call on the services of a technician to download the software which simplifies the installation of new SmartHome applications. This RemoteService should not be confused with the regular updates of smartphone apps as they are only activated when the user expressly permits an update.

Alongside these new connectivity applications, the Miele machines support a range of other smart functions, such as voice output via Amazon's Alexa, the SuperVision and

ShopConn@ct functions, mobile appliance control or food delivery services direct from the Miele@mobile app. Further details are provided in Press Release No. 012/2019.

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Company profile: Miele is the world's leading manufacturer of premium domestic appliances including cooking, baking and steam-cooking appliances, refrigeration products, coffee makers, dishwashers and laundry and floor care products. This line-up is augmented by dishwashers, washer-extractors and tumble dryers for commercial use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications (Professional Business Unit). The Miele company, founded in 1899, has eight production plants in Germany as well as one plant each in Austria, the Czech Republic, China and Romania. These are joined by the two plants belonging to Miele's Italian medical technology subsidiary Steelco. 2017/18 turnover amounted to approx. EUR 4.1 bn, with sales outside Germany accounting for 70%. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries. Throughout the world, the family-run enterprise, now in its fourth generation, employs a workforce of around 20,100, whereof 11,200 are employed in Germany. The company headquarters are located in Gütersloh/Westphalia, Germany.

There are five photographs with this text



Photo 1: TasteControl from Miele: At the end of a cooking programme, the oven door opens automatically to allow the temperature to drop fast. Bread is done to a T and does not come out darker by continuing to bake in the residual heat of the oven.

(Photo: Miele)



Photo 2: The top model among 60 cm ovens is the H 7860 BP, shown here in PureLine design with a metal handle and stainless-steel trim.

(Photo: Miele)



Photo 3: Miele oven in PureLine design: a clearly structured interface with sensor controls (Photo: Miele)



Photo 4: Keeping an eye on the oven and in full control of temperature and times: The user can devote more time to guests and doesn't even need to be in the kitchen. (Photo: Miele)





Photo 5: ContourLine design by Miele with its high proportion of stainless steel underlines the technical character of the oven. (Photo: Miele)

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