## **PRESS RELEASE**

## Miele extends its range of steam ovens with microwave

Miele extends its range of steam-microwave ovens to enable gentle steam cooking and fast microwave heating – all in a single unit

25 May 2016, Johannesburg: Steam oven or microwave? In the past, consumers had to opt for one of the two cooking methods as many kitchens only offer enough space for one additional built-in appliance alongside a conventional oven. This all changed with the launch of Miele's DGM 6800, which combines all the benefits of a fully fledged steam oven, with those of a microwave oven, all in one unit.

Steam cooking provides a healthy and nutritional way of cooking as it preserves all the vitamins, nutrients and minerals in the food. And with Miele's new steammicrowave ovens, steam cooking is made easier by harnessing the speed of a microwave oven.

All Miele steam-microwave ovens feature the suffix, DGM, in their designation and offer a wealth of joint features, which include:

- **MultiSteam technology:** MultiSteam is the combination of a powerful steam generator and optimal steam distribution via 8 steam inlet ports. The powerful steam generator with 3.3 kW ensures quick steam generation and thereby short heating up times of the cooking compartment. The special arrangement and alignment of the 8 steam inlet ports ensures quick distribution of steam in the cooking compartment and around the steam cooking containers for more even cooking results.
- **A range of microwave settings:** Boasting a total of 7 microwave power settings (max. 1000 W) to facilitate all microwave requirements.
- Large cooking compartment and tray size: The new 40-litre cooking compartment allows you to place one or more extra-large cooking containers on each of the three levels for steam cooking. No one else has such a large surface area for placing containers on!
- **Sous vide cooking:** A 'sous vide' cooking setting. This method of food preparation cooks food sealed in plastic bags at relatively low temperatures over an extended period of time. An ideal complementary product to go with a steam oven with microwave is therefore obviously Miele's vacuum-sealing drawer: a 45cm DGM together above a vacuum-sealing drawer fills a classic 60cm oven recess.
- **A popcorn button:** A cosy night in front of the TV without popcorn? No more thanks to the popcorn button on the control panel you can make a packet of microwave popcorn quickly and easily in the Miele microwave oven. Behind the popcorn button is an intelligent automatic programme that is perfectly set-up for making a normal-sized packet of microwave popcorn. Convenience at the touch of a button!
- **Cooking on three levels:** Miele steam ovens allow you to cook on up to three levels simultaneously even different dishes. This is because with

steam cooking neither odours nor flavours are transferred to other foods. So you can cook a complete meal for lots of people at the same time, and each dish will retain its own flavour.

- A lightweight water container: All Miele ovens with MultiSteam are equipped with a light and easy to handle water container. The steam generator is located behind the cooking compartment.
- **Steam reduction:** Before the end of the cooking process steam is gently released from the cooking compartment allowing you to take food out of the oven safely.
- **User programmes:** You can create up to 20 of your own programmes: temperature, duration and your desired cooking temperature can be set individually. This allows you to access settings for dishes you cook frequently at the touch of a button so you can repeat your previously successful cooking results automatically and accurately.
- **Recommended temperatures:** The display recommends a temperature for every operating mode, which can be changed if desired, eliminating the need to enter a temperature.
- **Clock / timer functions:** You can programme the start and end times or simply the duration of the cooking process. In this way your dishes are perfectly cooked by the desired time. After the programmed cooking time is over, the process ends automatically. During a power failure the clock function still works for around 200 hours. When power is restored, the display shows the current time; it does not need to be reprogrammed.
- **Quick microwave:** Full power at your fingertips the quick microwave function offers quick access to the highest microwave power. Press "Start" (one, two or three times) and the appliance will be activated for 30, 60 or 120 seconds and automatically switch off after the time has elapsed. The three defined time settings can be individually reprogrammed. For example for the regular cup of cocoa in the evening or quick warming of baby bottles.
- **Simple cleaning:** Thanks to external steam generation and a stainless steel oven interior, Miele steam ovens are very easy to clean. No annoying calcium deposits form in the cooking compartment, and the smooth cooking cabinet walls and above all the base of the cooking compartment are easy to clean. After you are finished cooking one wipe is sufficient and everything is dry and shiny again.
- **CleanSteel:** Miele appliances with stainless-steel casing have a premium CleanSteel surface. This finish allows the surface to be kept clean very easily and without special detergents. Fingerprints are nearly invisible on CleanSteel.
- **Convenient descaling:** All Miele steam ovens can be descaled very conveniently with Miele descaling tabs, which are available from the Miele online shop. The appliance alerts you when it needs to be descaled and guides you step by step through the short process via the display.
- **LED lighting and ClearView door:** The clear view door, combined with the unique, innovative cooking compartment lighting gives you a perfect view of the food inside.
- **Safety functions:** You can lock the appliance at the touch of a button preventing unintentional operation. If the maximum operating time is

exceeded, the steam oven with microwave will also switch itself off automatically giving you peace of mind should you forget to switch off it off.

- Cooling system and touch-cool fronts: Miele steam ovens are cooled on all sides. This keeps the user and handle areas as well as adjacent cabinetry pleasantly cool. The system prevents steam deposits on the fascia panel and ensures a low temperature on the front of the appliance and the cooking compartment door. For a high level of safety and protection against burns.
- **Safety lock:** To prevent inadvertent operation or interruption of the cooking process, the appliance's safety function, "lock appliance", can be activated. This guarantees trouble-free cooking.
- **Keep warm function:** At the end of the cooking time, food is automatically kept warm for up to 15 minutes without loss of quality. So it does not matter if you are a few minutes late.
- Independent of quantity: Regardless of whether you are cooking just a single portion or food for the whole family, whether the food is frozen or fresh, the cooking time in a Miele steam oven always remains the same. There is no longer any need to weigh food and calculate different cooking durations.
- **Electronic temperature control:** The cooking temperature is electronically monitored and reliably regulated. "With the constantly precise temperature, you always achieve the best results.
- **State-of-the-art controls**: The DGM range comprises models with DirectSensor (entry-line unit), SensorTronic and M Touch (flagship model) touch screen controls. The M Touch unit is also available as a plumbed-in appliance.

The Miele DGM 6800 steam-microwave oven retails for R74 999,00, and the Miele DGM 6401 steam microwave oven retails for R39 999,00. Visit <a href="https://www.miele.co.za">www.miele.co.za</a> to find out more information, or to find a retailer closest to you.

## **ENDS**

Released on behalf of Miele (<u>www.miele.co.za</u>) by The Line (<u>www.theline.co.za</u>).