

PRESS RELEASE

Modular elegance for creative chefs

Uncompromisingly elegant, versatile and multifaceted – this is how the new SmartLine units from Miele present themselves to connoisseurs of fine cuisine. Customers can customise their hob ensemble and choose freely from induction hob, Teppan Yaki, gas ring, induction wok and countertop extractor. Together, they form a cooking centre with a puristic appeal that breaks down the boundaries between kitchen and living space.

27 March 2018, Johannesburg: The heart and soul of the soon-to-be-launched SmartLine appliance constellation is in many cases likely to be the 60cm-wide induction hob with a countertop extractor, complemented with further modules that dock on either side. “With this basis to choose from, creativity knows no bounds, not least because two or more extractors can be integrated into a run of units,” says Mercia de Jager from Miele.

The epitome of sleek design, all SmartLine modules have a depth of 52cm; their frameless glass ceramic screen permits flush or surface-mounted installation, and the touch controls (SmartSelect) only become visible on the black ceramic screen when the appliance is in operation. “This underlines the aesthetic appearance and makes for congruency in design which makes SmartLine the ideal proposition in open-plan kitchens,” says Mercia.

Simple cleaning across all products

By paying attention to detail, Miele has made cleaning as simple as possible for the user of the SmartLine range, notes Mercia: “The smooth glass ceramic surface is particularly easy to clean, not least thanks to induction technology that does not heat up the glass screen itself and thereby prevents food from burning on. SmartSelect controls feature a function that prevents any inadvertent changes to settings while cleaning the units. Removable parts – such as the griddle, trivets on gas units and the stainless-steel grease filter box – are all dishwasher-proof.”

Overview of SmartLine units

There are six options to choose from in total – offering you the freedom to completely customise your kitchen hob area to suit your personal cooking needs. They are as follows:

PowerFlex induction hob (60 cm wide): This model is based on a best-seller in the Miele range and consists of two PowerFlex zones in a 60cm-wide unit. Thanks to built-in permanent pan recognition technology, these can be used as four individual rings that combine automatically when large pots or casserole dishes are used. As on all SmartLine modules, Miele deploys its SmartSelect controls – power can be selected individually for each ring via a string of numbers. Various convenience and safety features round off the range, including Stop & Go, a warmer function, a setting allowing the screen to be cleaned without

changing settings, a minute minder, automatic switch-off, a system lock and fault monitoring.

PowerFlex induction hob (38cm-wide): The 38cm-wide PowerFlex induction hob is the ideal centrepiece of any compact cooking centre. With a countertop extractor, a Teppan Yaki, a wok and a gas burner to choose from, there are no limits to creativity. In terms of features, the 38cm unit corresponds to the wider 60cm unit, the only difference being that the smaller unit only has one PowerFlex zone (with two rings).

Countertop extractor: Another SmartLine module is the 12cm-wide countertop extractor that dispenses with the need for a conventional cooker hood, further supporting an inimitable and puristic kitchen design. The countertop extractor is a downdraught unit that draws in steam and vapours, and absorbs fat molecules in a 10-ply stainless-steel grease filter. In recirculation mode, a reactivatable active charcoal filter is built-into a special recirculation box to bind odours. Alternatively, in vented mode, steam and vapours are transported out of the building via vent ducting. The countertop extractor is available as an individual unit and is freely combinable with all SmartLine elements. In operation, the glass ceramic screen is removed from above the grille. One well-conceived detail is the fact that when the cover is up-ended alongside a gas unit, it serves as a barrier and prevents flames from being drawn in (FlameGuard). A countertop extractor requires a building-in depth of only 16cm, leaving plenty of space below the unit for drawers. The Eco motor used is powerful and, as a DC unit, particularly energy-efficient.

Teppan Yaki: Lovers of modern Japanese cooking will make a beeline for the Teppan Yaki. This method involves contact grilling on a hot stainless-steel surface, and it is ideal for stir-frying. The 38cm-wide Miele Teppan Yaki features induction heating that ensure that it is brought up to temperature quickly, and the heat output is controlled with precision. The unit offers two separate zones, each with their own controls. This allows the preparation of ingredients at different temperatures.

Induction wok: Alongside the Teppan Yaki, the 38cm induction wok is the second classic Asian appliance in the SmartLine series. Miele supplies a matching wok pan for its induction wok. One of the benefits of this gorgeous unit, is that the heat distribution is perfect for Oriental cooking methods, which ensures excellent results. In order to prevent oils and fat from overheating, a protective feature has been included called ControlInduct. Other features include a booster function for rapid heat-up, and a setting for keeping food warm.

Gas units: For fans of cooking with gas, Miele offers two model versions in its SmartLine series: a large single-flame burner (dual wok); and a two-flame unit with a normal and fast burner. Both modules measure 38cm wide, and feature controls with classic metal knobs that underline the inherent quality of Miele's SmartLine range.

The Miele range of SmartLine units will be available in South Africa from May

2018. For more information, visit www.miele.co.za - where you can find a retailer closest to you, or you can shop online.

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