

PRESS RELEASE

Greater flexibility and elegance through integrated extractor

The TwoInOne from Miele cooks using induction technology and keeps the air clean through the central integrated extractor that uses Con@ctivity 2.0, which automatically regulates extractor output for maximum efficiency.

25 January 2018, Johannesburg: Space-saving combi units for the kitchen, but without entertaining any compromises in terms of convenience or performance: This is what Miele offers more than any other manufacturer. Now Miele is augmenting its line-up of multi-talented products with the addition of an induction hob with an integrated extractor. Says Mercia de Jager from Miele: "The elegant and high-performance TwoInOne opens up whole new approaches to design in modern kitchens."

She explains that the TwoInOne combines the best from two Miele competence centres: "Induction technology and an integrated downdraught extractor. On the 80cm-wide hob unit, the centred extractor is framed by two variable PowerFlex zones. The extractor is only recognisable by its grille; technical components allowing recirculation or vented extraction are discretely hidden in a kitchen cabinet below. This makes the TwoInOne above all attractive for open-plan kitchens where technology very much plays a behind-the-scenes."

The TwoInOne extracts vapours and odours reliably and precisely where they originate. There is no need for consumers to change their habits as pots and frying pans with a variety of diameters can be used. In this respect, Mercia notes that PowerFlex technology proves to be exceptionally versatile: "The PowerFlex technology allows two individual rings to join up automatically when large pots or pans are placed on the surface (permanent pan-size sensing). In TwinBooster mode, a maximum output of 7.3kW is available, for instance for bringing a large volume of water to the boil in next to no time. The food-warming and Stop & Go functions ensure additional convenience."

Named SmartSelect controls, the touch controls for the rings take the shape of runs of numbers with yellow indicators. A similar set of controls is also located below the vent grille for operating the extractor. "In practice, users will tend to rely on the extractor's automatic controls, as it goes without saying that the TwoInOne features Con@ctivity 2.0," explains Mercia. This automatic function adjusts the power output of the extractor to what is actually cooking. At the end of cooking and after a brief fan run-on period, the extractor automatically switches itself off again.

For top-class grease separation, Miele deploys a 10-ply stainless-steel grease filter, in this case housed in an exclusive filter box. This can be removed easily and placed in a dishwasher for cleaning. Miele's CleanCover is located behind the grease filters and constitutes a smooth lining which is both easy to clean, and protects against exposure to live componentry. This fine detail is also only

available from Miele. And, there's no need to cry over spilled milk, as any spillovers will be contained by a tray located below the extractor grille.

The Eco Motor used in the downdraught extractor is both powerful and quiet. As a DC motor, operation is particularly energy-efficient and operates in the booster setting with an air throughput of 600m³/h. Technical components are housed in the base unit and take up relatively little space, allowing the installation of drawers in the same cupboard, albeit with a reduced depth.

Aside from its unbeatable good looks, the TwoInOne is packed with a collection of practical and functional features. Here is a brief rundown of some of the most notable of these features:

- **Efficiency and sustainability:** The ECO motor operates with DC current and saves up 70% energy compared to conventional motors. Thanks to this technology, it operates very quietly yet as powerfully as all fans used by Miele.
- **Miele CleanCover:** Located behind the grease filters is the Miele CleanCover. Instead of sharp metal edges and electrical components you will find only a sealed, smooth surface. It is particularly easy to clean and protects you from coming in contact with cables and motor components.
- **Stainless Steel Grease Filters:** Miele cooker hoods are equipped with a 10-ply stainless-steel grease filter. The top layers and filter frame are made of high-quality stainless steel. When you conveniently clean the grease filters in the dishwasher, no visible discolouring will occur, and the Miele grease filters keep their high-quality appearance for a long time.
- **Longlife AirClean Filter:** Thanks to the durable honeycomb active charcoal filters, which are made of bituminous coal and can be regenerated in the oven, odours are absorbed efficiently and you can enjoy a completely odour-free kitchen.
- **Safety switch-off:** For peace of mind, a maximum operating duration is defined for each power level. If a cooking zone is operated for an unusually long time at the same power level, it switches off automatically.
- **Overheating protection and fault monitoring:** Every cooking zone is equipped with overheating protection. This automatically switches off the heating element of the cooking zone in case of extreme use before the ceramic glass or other components can overheat. If liquid or another item gets onto the surface by mistake, the hob automatically switches off as well. So you are always protected from an unintentional power adjustment.

The TwoInOne is available without a frame (KMDA 7774 FL), so that it can be used for on-surface or flush installation. It will be available on South African shores from April 2018, and it will retail for R49 999,00.

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