

Press release  
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## New smart home applications make cooking more relaxed and sustainable

- ▶ MealSync helps with time management
- ▶ AI recognises recipes and prepares them automatically
- ▶ Become a wine expert with the Miele app

**Gütersloh/Milan, April 16, 2024. – For many, cooking is the best hobby in the world, but it also often presents cooking enthusiasts with challenges. New smart home applications from Miele now simplify complex processes and provide tips for sustainable and energy-saving cooking. All this comes with a fun factor.**

The best example for this is the feature Picture Share\*. Via Picture Share cooking enthusiasts can share their dishes with a virtual community or guests invited round for an evening meal. Here, the camera in the oven plays a central role by transmitting high-resolution images of roasts, gratins or cakes by the minute to a smartphone and is able to send photographs 'with a greeting from the oven' with a click in the Miele app to all the usual platforms such as email, WhatsApp, Instagram or Teams. And, for the more creative among us, the JPEG image can be processed and linked to an invitation.

### Perfect time management with MealSync

Good time management is vital as arranging the various ingredients to conjure up a perfect menu can be a huge challenge, not least because everything has to be cooked to a T on time and served at just the right temperature. And this is precisely where MealSync comes in. Just one example: Side dishes to go with the main dish prepared in the oven are to be cooked in the combination steam oven. After selecting the appropriate programmes – if desired by setting the end of cooking – the user then confirms the 'Synchronisation' function in the Miele app. When the time comes, the oven gets off to a staggered start after the steam oven, with the result that the main dish and all side dishes are finished at the set time. This way, MealSync is not only a big help for the inexperienced: it even takes work off the hands of experienced chefs and leaves more time to devote to guests.

MealSync will be available in first European countries from the end of 2024.

How about a dash of artificial intelligence (AI) in the kitchen? The answer is a clear 'Yes', as long as AI provides assistance without domineering. And that is exactly what Smart Food ID does! With Smart Food ID, a camera in the oven takes photographs of the ingredients.

Artificial intelligence then interprets these images and relays the type of dish to the oven display. All that is then required is pressing OK to confirm, and baking, cooking or roasting starts automatically – and ends when the required results are reached.

Smart Food ID is available in a number of countries and currently recognises around 30 recipes, with Miele continuing to expand this range.

## **The ultimate guide to sustainable cooking**

Organically grown food, regional produce, vegetarian and vegan cuisine – sustainability has long arrived in the kitchen and is not merely a passing fad. It is here to stay. Miele is well positioned to provide support to its customers with these mega topics, starting with the correct storage of food in a refrigerator, tips on food preparation through to recipes in the app developed according to sustainable criteria.

The correct storage of food in a refrigerator (or a freezer) and making optimum use of the innovative refrigeration technology on board Miele appliances prevents food spoilage and saves energy. Just how simple this can be is illustrated by the 'Eco & Storage Tips' section in the app. Example: To gently defrost deep-frozen food, it is best to transfer items to the fridge zone. This allows the compressor to take additional breaks and rewards with lower electricity consumption. The app also provides notes on which types of food should not be stored in a fridge. And, last but not least, machine functions such as NoFrost, SuperCool, Eco and Holiday Mode are explained in detail.

Cooking should be both fun and inspiration, and to heighten this effect, Miele's app provides a whole host of suggestions, starting with tips for the lowest possible electricity consumption. For example, preheating ovens and other cooking appliances is superfluous in the majority of cases and only makes sense for very short cooking and baking operations. Dispensing with preheating, on the other hand, results in electricity savings of up to 20%. The range of recipes also offers a broad selection of vegan and vegetarian specialities under a separate heading, references regional produce and also addresses the subject of food spoilage – with an astonishing array of tips, such as how to make tasty use of vegetable stalks and fruit peel.

## **Become a wine expert with the Miele app**

What is the ideal storage temperature for your favourite wine and what is the recommended serving temperature? – With the new Wine Storage Guide in the Miele app, wine lovers soon become connoisseurs. For a classic red, white or rosé, or even Champagne or dessert wines, the guide provides suitable recommendations – and these can be simply sent from the app to the wine conditioning unit. A good red wine rests best at around 16°C, whites are

chilled to 10°C and Champagne sparkles when taken from the lowest compartment in the wine conditioning unit. Whatever your choice, Miele appliances ensure that fine wines you put in their safekeeping are perfectly protected: safe from UV light, odours in room air and vibration. For optimum storage conditions, humidity can be individually adjusted in the various temperature zones. So which wine best goes with a particular meal? – Here, too, the Wine Storage Guide presents appropriate proposals.

The Wine Storage Guide will be available with one of the next app updates.

## **Playful approach to saving energy with the Consumption Dashboard**

From the off to one of the most popular new connectivity applications at Miele: Miele's Consumption Dashboard. Via the dashboard in the app, customers now have full transparency with regard to electricity and water consumption on washing machines and dishwashers. The app provides consumption data for individual programmes, including information on averages, as well as tips and tricks on the efficient use of products and facilitates analyses of how adaptations in useage improve one's own eco balance and cut costs.

New in this respect is the Monthly Report. This shows useage levels of Eco programmes in comparison with previous months and prompts users to reconsider their own behaviour – including a challenge: Users can compare their own data with the averages of other Miele users. 'This playful component has been included deliberately as we want it to be fun to use our machines in the most environmentally friendly way possible', says Matthias Frankewitsch from Miele's Smart Home team.

\*The connectivity applications covered in the text are additional digital services provided by Miele & Cie. KG or by partner companies. All smart applications are made possible by the Miele@home system. The range of functions can vary depending on the model and the country.

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**Company profile:** Miele is recognised as the world's leading supplier of Premium domestic appliances, with an inspiring portfolio for the kitchen, laundry and floor care in the increasingly networked home. The company also offers machines, systems and services for use in hotels, offices, care and medical technology. Since its foundation in 1899, Miele has lived up to its brand promise of "Immer Besser" in terms of quality, innovation, performance and timeless elegance. With its durable and energy-saving appliances, Miele helps its customers to make their everyday lives as sustainable as possible. The company is still owned by the two founding families

Miele and Zinkann and has 15 production plants, eight of which are in Germany. Around 22,700 people work for Miele worldwide and the company's most recent turnover was around 5 billion Euro. The company has its headquarters in Gütersloh in Westphalia.

## There are five photographs with this text



**Photo 1:** Greetings from the Miele oven: With the Picture Share application, photos from the oven camera can be shared with friends at the click of a button in the app. (Photo: Miele)



**Photo 2:** The side dish from the steam oven and the fish fillet on a bed of vegetables from the oven are ready at the same time with the MealSync application from Miele. This takes the stress out of the cooking process because you no longer have to worry about the different start times of the appliances. (Photo: Miele)



**Photo 3:** Cooking with artificial intelligence: Smart Food ID recognises the ingredients in the oven and suggests the right programme for preparation. (Photo: Miele)



**Photo 4:** Miele's app and a wine conditioning unit pair up nicely when it comes to the perfect storage and refrigeration of fine wines. (Photo: Miele)



**Photo 5:** Miele's Consumption Dashboard provides an overview of the water and electricity consumption of domestic appliances. Users can now also compare usage behaviour over months. (Photo: Miele)

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