

SmartLine from Miele: Individual cooking centre for the discerning

Modular elegance for creative chefs

Gütersloh/Cologne, January 16, 2017 – Uncompromisingly elegant, versatile and multi-faceted – this is how the new SmartLine units from Miele present themselves to connoisseurs of fine cuisine. Customers can choose freely from induction hob, Teppan Yaki, gas ring, induction wok and countertop extractor. As an ensemble, they form a cooking centre with a puristic appeal which breaks down the boundaries between kitchen and living space. The SmartLine market launch is planned for June 2017.

The heart and soul of this appliance constellation is in many cases likely to be the 60 cm wide induction hob with a countertop extractor and further modules which 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 Ina Laukötter, Director Product Management Hobs and Hoods at Miele. All SmartLine modules have a depth of 52 cm; their frameless glass ceramic screen permits flush or surface-mounted installation. 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 Laukötter.

Overview of SmartLine units:

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 60 cm wide unit. These can be used as four individual rings which combine automatically when large pots or casserole dishes are used (permanent pan recognition). 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.

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PowerFlex induction hob (38 cm wide)

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

Countertop extractors

Another SmartLine module is the 12 cm wide countertop extractor which dispenses with the need for a conventional cooker hood, further supporting an inimitable and puristic kitchen design. The countertop extractor is a downdraught unit which 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 in a special recirculation box binds 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: The up-ended cover next to a gas unit serves as a barrier and prevents flames from being drawn in (FlameGuard). A countertop extractor requires a building-in depth of only 16 cm, 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 is ideal for stir-frying. The 38 cm wide Miele Teppan Yaki features induction heating, is brought up to temperature fast and controls output with precision. The unit offers two separate zones, each with their own controls. This allows the preparation of ingredients at different temperatures. Inspiration for cooking with the Teppan Yaki comes from a cookery book which can be obtained by filling in a response card.

Induction wok

Alongside the Teppan Yaki, the induction wok (38 cm) is the second classic Asian appliance in the SmartLine series. Miele supplies a matching wok pan for its induction wok. Benefit: Heat distribution is ideal and produces excellent results. In order to prevent oils and fat from overheating, a protective feature has been included (ControllInduct). 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 (38 cm wide) feature controls with classic metal knobs which underline the quality of SmartLine.

Simple cleaning across all products

By paying attention to detail, Miele has made cleaning as simple as possible for the user. The smooth glass ceramic surface is particularly easy to clean, not least thanks to induction technology which does not heat up the glass screen itself and thereby prevents food from burning on. SmartSelect controls feature a function which 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 dishwasher-proof.

(879 words, 5,522 characters incl. spaces)

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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 (Miele Professional).

The Miele company, founded in 1899, has 8 production plants in Germany as well as one plant each in Austria, the Czech Republic, China and Romania. 2015/16 turnover amounted to

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approx. EUR 3.71 bn with sales outside Germany accounting for around 70%. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries. The Miele company, now in the fourth generation of family ownership, employs a workforce of around 19,000, 10,500 thereof in Germany. The company headquarters are located in Gütersloh/Westphalia, Germany.

There are six photographs with this text

Photo 1: A distinctive design with SmartLine units from Miele: Two countertop extractors frame the 60 cm wide PowerFlex induction hob. To the right is a stainless-steel Teppan Yaki contact grill. (Photo: Miele)

Photo 2: Induction hob with one PowerFlex zone and a Teppan Yaki. Between the two, a countertop extractor operating on the downdraught principle. The SmartLine model series from Miele allows stylish combinations to create a cooking centre designed in line with individual preferences. (Photo: Miele)

Photo 3: On SmartLine modules from Miele – here comprising a Teppan Yaki, a countertop extractor and a two-flame gas module – the fan unit and the ducting are so space-saving that there is even room for drawers in the kitchen unit below. (Photo: Miele)

Photo 4: Clever details on SmartLine modules from Miele: To prevent flames from being drawn in by the countertop extractor, the unit's cover serves as a shield. The cover is held in place by magnets. (Photo: Miele)

Photo 5: For friends of Asian cuisine: Induction wok, countertop extractor and PowerFlex induction hob from Miele's SmartLine model series. The countertop extractor removes steam and vapours according to the downdraught principle and dispenses with the need for a conventional cooker hood. (Photo: Miele)

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