

**Press Release
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The TwoInOne from Miele cooks using induction technology and keeps the air clean / Con@ctivity 2.0 automatically regulates extractor output

Greater flexibility and elegance through integrated extractor

Gütersloh/Milan, February 20, 2018. – 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 the Gütersloh company is augmenting its line-up of multi-talented products with the addition of an induction hob with an integrated extractor. The elegant and high-performance appliance opens up whole new approaches to design in modern kitchens.

The TwoInOne combines the best from two Miele competence centres: Induction technology from Miele's Bünde production plant and an integrated downdraught extractor from Arnsberg. On the 80 cm 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 role', says Ina Laukötter, Director Product Management Hobs and Hoods.

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, PowerFlex technology proves to be exceptionally versatile, allowing 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 7.3 kW 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.

The touch controls for the rings take the shape of runs of numbers with yellow indicators (SmartSelect controls). 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', explains Laukötter, 'as it goes without saying that the TwoInOne features Con@ctivity 2.0'. This automatic function, which Miele has had on offer since as early as

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2008, 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. Currently, more than 60% of all Miele cooker hoods are fitted with Con@ctivity 2.0. This results in more than 2,200 combinations of hob units and hoods.

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 spillovers are contained by a tray 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 570 m³/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.

The TwoInOne will be introduced in two versions; one model with an onset stainless-steel frame (KMDA 7774 FR) and one version without a frame (KMDA 7774 FL). The latter can be used for on-surface or flush installation. The 'significant market potential' of this new entry lies according to marketing expert Laukötter not only in its 'very appealing design' but also in its 'very attractive pricing': In Germany for example, the recommended retail price for both models is € 2,999.

(648 words, 4,114 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

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use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications (Business Unit Professional). The Miele company, founded in 1899, has eight production plants in Germany as well as one plant each in Austria, the Czech Republic, China and Romania. 2016/17 turnover amounted to approx. EUR 3.93 bn with sales outside Germany accounting for 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 19,500, 10,900 thereof in Germany. The company headquarters are located in Gütersloh/Westphalia, Germany.

There are three photographs with this text

Photo 1: Nothing impairs the view of the whole: The TwoInOne integrated hob unit and downdraught extractor – here the flush-fitted version. (Photo: Miele)

Photo 2: Steam and vapours are extracted downwards towards the centre of the product on the TwoInOne induction hob with an integrated extractor. (Photo: Miele)

Photo 3: Cooking with variable induction rings and an integrated extractor – the 80 cm wide TwoInOne from Miele. (Photo: Miele)

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