

Press release
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MChef delivers exquisite food to gourmets, without kitchen or chef – round the clock

- ▶ From starters to three-course menu, all on porcelain plates
- ▶ All dishes and ingredients are done to a T at precisely the same time

Gütersloh/Stuttgart/Hamburg. – Hotel kitchens have often little to offer late arrivals. And getting a bite to eat at the bar is often difficult, too. That is where the service provided by MChef comes in: The Bielefeld-based company founded by Martin Eilerts, a trained chef, delivers top-class cuisine throughout Germany – appetisingly arranged on porcelain plates. Within around only 25 minutes, the food is cooked to perfection in a Miele dialog oven.

Carpaccio with goat cheese cream, fried halibut cheeks, or maple cream with a salty peanut crust: The MChef menu promises exquisite pleasure and is available online. Online orders received before noon are delivered by courier within 48 hours. On its way to clients, the fine fare remains fresh in specially designed transport crates. These boxes accommodate up to 8 dishes, in up to four climatic zones which guarantee the ideal temperatures for food and even wine. Plates and gravy boats for starters, main courses and desserts are made from resilient porcelain of the type used by airlines' in-flight food services. After use, the crockery is placed back in the box for the return journey – even without washing up. That chore can be safely left to the MChef team.

Preparing the food requires a dialog oven from Miele – a product which cooks food uniformly throughout using electro-magnetic waves. This appliance allows up to 6 dishes with different ingredients to complete cooking at exactly the same time. Communication between the appliance and the dishes from the MChef menu is facilitated by an app, available for iOS and Android. Users are provided with an individual account which automatically logs all orders and transfers the appropriate settings to the dialog oven for the food concerned. This makes interaction with the machine child's play – allowing discerning guests to be spoiled around the clock.

Media contact:

Anke Schläger

Phone: +49 5241 89-1949

Email: anke.schlaeger@miele.com

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Please submit
copies to
Miele & Cie. KG
Public Relations

Postal address
P.O.B.
33325 Gütersloh
Germany

Phone
+49 5241 89-1953
Fax
+49 5241 89-1950

www.miele.de
presse@miele.de

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, washing machines 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 eight production plants in Germany as well as one plant each in Austria, the Czech Republic, China, Romania and Poland. These are joined by the two plants belonging to Miele's Italian medical technology subsidiary Steelco. Turnover in the 2018/19 business year was around € 4.16 bn, with a share of business outside Germany of approx. 71%. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries. Throughout the world, the family-run enterprise, now in its fourth generation, employs a workforce of around 20,500, whereof 11,050 are employed in Germany. The company has its headquarters in Gütersloh in Westphalia.

There are two photographs with this text



Photo 1: Fish, meat, vegetables or pastries: Foods with different consistencies are cooked to a T and ready at exactly the same time. (Photo: MChef)



Photo 2: Guaranteed fresh: MChef delivers food to clients in special transport crates, within 48 hours of placing an order. (Photo: MChef)

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