

Press release  
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## Say goodbye to burnt food and constant temperature adjustments – thanks to the new CookAssist digital cooking experience from Miele

- ▶ Guides the user through the entire frying process step by step
- ▶ Works on all new induction hobs with TempControl

**Gütersloh/Berlin, September 4, 2020. – With CookAssist, Miele is making frying easier and safer than ever before. As the app guides the user through the entire frying process step by step, challenging classic dishes such as steak, salmon fillets and blueberry pancakes can now be cooked perfectly without any prior cookery knowledge. Best results can also be achieved with more intricate recipes such as sweet potato or aubergine tapas. Constant temperature adjustments and burnt food are now a thing of the past!**

Getting creative in the kitchen with fresh ingredients is more popular than ever as a way of ensuring a healthy, satisfying and wholesome diet – and because home cooking can simply be a lot of fun! Yet achieving the perfect results often causes us to question our skills: Which power level is the right one? When should I turn the fish? Can I add the courgette to the pan yet? And can I really take the pan off the heat already?

Even experienced amateur cooks can quickly reach the limits of their abilities: this is where the CookAssist smart assistance system can help, and it can be used on all current KM 7000 induction hobs with the proven TempControl function. CookAssist is a new function in the Miele@mobile app. From a smartphone or tablet, it provides the user with step-by-step instructions and helpful photos to guide them through the entire frying process. Following a graphic, they can ensure that the pan is heated to the precise temperature their dish requires. The intelligent TempControl sensor in the hob detects the temperature of the cookware and automatically keeps the pan at the right temperature, so there's no longer any need to make constant adjustments or worry about the food burning!

### Perfect results – thanks to an app

As soon as the temperature required to start cooking has been reached, the user is prompted to place the food in the pan. The app then provides a helping hand through every stage of the recipe – right up until the dish is ready to serve. For example, it tells the user

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when it is the right time to turn the salmon or steak. Apart from induction cookware, no special accessories are required.

It is already possible to cook 15 dishes using CookAssist and further recipes are being developed in cooperation with KptnCook, currently a strong contender for Germany's most successful food-industry start-up. The Berlin-based company, in which Miele also holds a stake, offers users three 30-minute recipes for free every day via its app – providing instructions, mouth-watering images and a smart shopping list for use at the nearest supermarket.

### **Maximum convenience thanks to PowerFlex, TwinBooster and Con@ctivity**

The Miele induction hobs with TempControl also come with a simmer setting so that dishes can continue to be cooked evenly at low heat, for example when reducing sauces. A further feature is the “Keeping warm plus” function which gently cooks food or keeps it warm.

In addition, every TempControl hob has a PowerFlex cooking area which can be adapted to suit every cooking situation. Two individual zones can be combined either to form an extended rectangular zone or a large round cooking zone, useful when cooking a large pan of pasta, for example. The powerful TwinBooster with a maximum output of 7.3 kW provides additional speed as and when required.

Just like all Miele's network-enabled hobs, the new TempControl models feature the Con@ctivity function in which the hob automatically controls the cooker hood. As a result, a pleasant room climate is maintained, and the user can give their full attention to their cooking. The CookAssist app feature and the new TempControl induction hobs (in widths of 75 or 90 centimetres) will be available from retailers from September.

Together with the further new Smart Food ID and Smart Browning Control features, CookAssist forms part of Miele's integrated cooking experience – the only one of its kind on the market. A summary of the smart innovations from the Gütersloh-based family-run business is provided [here](#).

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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, 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/regions. 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 three photographs with this text



**Photo 1:** The CookAssist smart assistance system makes frying easier and safer than ever before: the app guides the user through the entire frying process step by step on their smartphone or tablet. (Photo: Miele)



**Photo 2:** Challenging ingredients such as salmon are cooked perfectly thanks to CookAssist and the KM 7000 induction hobs with TempControl. (Photo: Miele)



**Photo 3:** The Miele KM 7000 induction hobs with the intelligent TempControl sensor ensure that cookware is always kept at the right temperature, so there's no risk of that intricate sweet potato dish sticking to the pan. (Photo: Miele)

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