

Press release  
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## Plenty of power and even more space – the new induction hob unit with integrated extractor from Miele

- ▶ Fast preparation of food in large pans thanks to PowerFlex XL
- ▶ Flush extractor both effective and elegant

**Gütersloh, April 27, 2021 – A combination of induction hob and efficient extractor saves time and is elegant – and hence increasingly the product of choice for high-end kitchens. Now Miele is further expanding its range of multi-talents: The high-performance newcomer KMDA 7476 offers 7 cm more space for pots and pans, despite having the same external dimensions. New, too, is the equally compact and intuitive operating controls in front of the flush extractor.**

In open-plan kitchens where spaces merge, a powerful extractor is indispensable. At the same time, though, models should integrate seamlessly with cabinetry, with the result that installation options with clear lines and flush surfaces are high on the agenda. It is therefore hardly surprising that hob units with a discreetly integrated downdraught extractor are becoming the benchmark for an increasing number of customers, and that Miele has a first-class offering. As with the previous models, the KMDA 7476 combines powerful high-tech elements with origins in Miele competence centres in Bünde (cooking products) and Arnsberg (cooker hoods).

PowerFlex XL is the name given by the German premium manufacturer to both large-scale induction areas on the right and left which each consist of two rings. And the name says it all: In each of the PowerFlex XL zones, the KMDA 7476 offers 7 cm more space for cooking than previously the case – despite unchanged external dimensions. This provides ample space for two large pans one behind the other. The increased flexibility results from the fact that both rings, if required, can be operated as one area. If a large casserole dish is used, the permanently active pan recognition system automatically activates the neighbouring zone.

Exceptional power levels are guaranteed by TwinBooster technology, which, when required, can muster 7.3 kW of power – for example when large quantities of food are to be cooked in the shortest of times.

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A further new feature on the KMDA 7476 is the positioning of the compact and intuitive ComfortSelect Plus controls in the centre, directly in front of the extractor. With an illuminated run of numbers combined with an indicator for each ring and the extractor, this user interface is not only space-saving but also particularly easy to use. Practical: If the hob unit has to be briefly left unattended, for example to answer the door, Stop&Go ensures security. This reduces the power output to that of Setting 1 to ensure nothing burns or boils over. If cooking is to end after a specified period, a timer assigned to individual rings can be programmed accordingly. The 'food warming' function uses smart technology to keep cooked food at serving temperature.

### **Trusted extractor technology and ease of cleaning**

Miele's efficient ventilation technology with its energy-efficient Eco motor reliably removes steam, vapours and odours directly where they occur. The extractor is hidden away in the base unit. With the Con@ctivity feature, budding chefs can concentrate fully on producing delectable results as the power output of the extractor adjusts automatically to activity on the hob. Customers have a choice of vented or recirculation operation, whereby the latter option is ideal for well-insulated buildings.

Miele's tried-and-tested filter box with its 10-ply stainless-steel filter below the vent grille ensures the best possible removal of grease. For cleaning, the box can be simply removed and washed in the dishwasher. The exclusive Miele CleanCover behind the grease filters provides a smooth surface without any sharp metal edges. It is easy to clean and protects against contact with wires and motor components. And if food should accidentally boil over and enter the extractor, any liquids are collected in a drip tray.

The new hob unit with an A++ energy efficiency rating is due at the end of May 2021, available to dealers in two model versions. Depending on the installation situation, a model with a slim upstanding stainless-steel frame (KMDA 7476 FR) or the frameless version (KMDA 7476 FL) are available. These are suitable for both onset and flush installation.

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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. Their product portfolio also includes 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). Founded in 1899, the company has eight production plants in Germany, one each in Austria, the Czech Republic, China, Romania and Poland as well as two production plants belonging to its Italian medical technology subsidiary Steelco. Sales in the 2020 business year amounted to around € 4.5 bn (thereof 29.5% in Germany). 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 20,900, of which approx. 11,050 employees work in Germany. The company has its headquarters in Gütersloh in Westphalia.

## There are two photographs with this text



**Photo 1:** Offers more space for large pots, pans and casserole dishes: The new Miele KMDA 7476 high-performance induction hob with integrated extractor. (Photo: Miele)



**Photo 2:** Compact and intuitive: The ComfortSelect Plus controls are located in the centre of the hob unit. (Photo: Miele)

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