

Press release
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Consistently sustainable: Miele equips innovative Zero Waste House in Melbourne

- ▶ Cooperation in Australia with well-known 'zero waste' activist Joost Bakker
- ▶ Energy-efficient Miele appliances guarantee excellent cuisine in 'Future Food System Home'

Gütersloh/Melbourne, November 8, 2021. – Acting sustainably and living a better life within one's own four walls is a desire which also represents a challenge to many. The impressive project run by the sustainability pioneer Joost Bakker in Australia maps out real prospects for the future: his Future Food System Home in Melbourne features circular systems – and is therefore waste-free and provides an ample supply of energy from renewable sources. In kitting out the building with energy-saving domestic appliances, products from the world's leading premium manufacturer Miele were Bakker's first choice.

The three-storey, two-bedroomed house produces fruit and vegetables, cultures mussels and even snails on an area covering 87 m². Among other things, the property features its own controlled aeration and ventilation system and the most energy-efficient appliances from Miele. With this technology, the award-winning chefs Jo Barrett and Matt Stone, both specialists in the sustainable preparation of food, created over 250 different delectable dishes in the building at Melbourne's Federation Square which they called home for 12 months. Harvesting all of the house-grown produce to conjure up inspiring dishes which were regularly presented to their enthusiastic social media community. The project has evolved over time, with Matt and Jo moving out in October to allow more people to experience the innovative concept first-hand with Joost opening up the house for tours until April 2022.

Joost Bakker, born in the Netherlands, is famous for his unique approach to sustainable architecture, design and living and has been putting his zero-waste principles into practice for around 25 years in his groundbreaking projects. 'Sharing perfect results combined with very low consumption and the least possible impact on the environment is an aspiration which brings Joost Bakker and us together', says Christoph Wendker, Vice President Corporate Sustainability and Regulatory Affairs with the Miele Group. Products from Miele are known for their particularly high quality and durability. 'In order to support consumers in adopting a holistic lifestyle which uses resources sparingly and protects the climate, we take all phases

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of a product's life cycle into account – from manufacturing and use through to servicing and even recycling'.

Careful selection of machines according to their resource and energy efficiency

Miele provides numerous innovative domestic appliances used in the preparation of high-quality dishes in the innovative productive house. Alongside a KM 7897 induction hob, Stone and Barrett have relied upon a fridge-freezer combination with PerfectFresh Pro in which a combination of temperature (approx. 0°C) and ideal humidity levels helps keep food fresh for up to 5 times longer. A H 7860 BP wall oven ensures optimum baking and roasting results. The two chefs also used a Miele combi steam oven to retain the intensive and natural taste of their dishes. The lineup in the premium kitchen is rounded off by a Generation 7000 dishwasher with AutoDos and PowerDisk. 'All appliances used in the Future Food System Home are solar-powered and were carefully selected on the basis of their environmental credentials', explains Yves Dalcourt, Managing Director of Miele Australia, who has accompanied the project from the word 'go' and is thrilled with the collaboration: 'Enabling consumers to create a sustainable lifestyle through reducing, re-using, repairing and recycling is one of our key strategic brand pillars, so we are very excited that Joost has chosen to partner with Miele for this initiative and use our appliances across this project.'

Further information on Miele's commitment to the Future Food System is available from the following website: www.mieleexperience.com.au/joost. Current information can also be obtained from www.futurefoodsystem.com.

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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, air purifiers, 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 three photographs with this text



Foto 1: The award-winning 'zero-waste' chefs Matt Stone and Jo Barrett plant, harvest and cook food from their own self-sustaining house. The DGC 7840 XL combi steam oven with EcoSteam is particularly energy efficient. It contributes towards retaining the intensive and natural flavour of food and up to 50% more vitamins, minerals, and trace elements. (Photo: Earl Carter photography)



Foto 2: In equipping the Future Food System Home with domestic appliances, Miele was the brand of choice of the sustainability pioneer Joost Bakker. The KFNS 37682 iD fridge-freezer combination with PerfectFreshPro ensures that food stays fresh for up to 5 times longer. (Photo: David Ellis – Chocolate Studios)



Foto 3: The G 7919 SCi XXL integrated dishwasher with its 4.5 stars for energy efficiency and 6.0 WELS stars counts among the most energy efficient dishwashers available in Australia. (Photo: Earl Carter photography)

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