

Press release
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For a more diverse range of pleasures: Miele expands its accessories for use on induction hobs

- ▶ Gourmet tepan yaki with IF Design Award and Red Dot Award
- ▶ Indoor barbecue on gourmet griddle
- ▶ 'All Steel' pan series from Finnish Fiskars company exclusive to Miele

Gütersloh, March 23, 2022. – Miele induction hobs with PowerFlex rings or without rings (full surface induction) offer maximum flexibility for creative pleasure – for example in combination with exclusive Miele accessories. At the flick of the wrist, the hob unit is transformed into an Asian tepan yaki for fast and healthy cuisine. Grill enthusiasts need no longer be put off by the weather as they can now set to work indoors, equipped with the right griddle. For classic methods of cooking, a high-quality 'All Steel' set of pans has been specially designed for Miele by the Finnish manufacturer Fiskars.

Cooking on a hotplate has a long tradition in Asia. On the tepan yaki, meat, fish and vegetables are turned, distributed and cut using spatulas and slices – and all cooked at lightning speed. With their multi-layer design, the stainless-steel plate from Miele reaches high temperatures fast, is ready for use in next to no time and supports a healthy, low-fat diet. Measuring 41 x 24.2 cm, it completely covers a PowerFlex zone.

Four silicone pads on the underside ensure a secure hold on the ceramic glass screen, leaving both hands free for cooking – a feature only available from Miele. The Gourmet tepan yaki from Miele fits on both full-surface induction hobs and models with PowerFlex rings. In view of its excellent form and function, this product received both the iF Design Award and the Red Dot Award.

Gourmet griddle for indoor barbecue

If you want to grill in your kitchen, unfazed by the vagaries of the weather outside, the Gourmet griddle from Miele is the perfect accessory, and also fits on all models with PowerFlex zones and full-surface induction. The undulating surface structure creates the typical char marks on food and contributes towards an incomparable grill aroma. Classic cuts of meat, vegetables or vegan ingredients cook uniformly and without the need for fat on the hand-cast aluminium griddle with its high-quality non-stick coating. A further benefit: After a

barbecue, cleaning is fast and uncomplicated. As on the tepan yaki, four small silicone pads ensure a secure stand.

Stainless-steel pan series complements induction hobs

A good pan is characterised by the speed at which it heats up, how well it retains heat and how heat is transferred uniformly to food. This not only saves time and energy but also goes gentle on vitamins and nutrients. The new 'All Steel' set of pans in the Miele range, made from brushed stainless steel, meets all these requirements and also features a 5-ply sandwich base, manufactured exclusively for Miele by the Finnish company Fiskars. This pan base reduces possible noises during cooking on induction hobs to a bare minimum. Convenient details: Graduations on the inside, safe and ergonomic handles and a lid with a steam vent. The set comprises two saucepans with a capacity of 2.5 and 4 l respectively, a pan with a handle (1.5 l) and a frying pan (28 cm diameter).

A thick 3-layer sandwich base on the frying pan ensures uniform and efficient heating. For top-class results, the frying pan has a resilient coating (hardtec superior+). The pots and frying pan are oven-proof to 270°C and 240°C respectively. Like the Gourmet tepan yaki and the Gourmet griddle, they are also dishwasher-proof.

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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. 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 2021 business year amounted to around € 4.84 bn. 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 21,900, of which approx. 11,400 employees work in Germany. The company has its headquarters in Gütersloh in Westphalia.

There are three photographs with this text



Photo 1: Healthy and low-fat cooking: Meat, fish and vegetables are cooked to perfection in next to no time on the Miele Gourmet teppan yaki. (Photo: Miele)



Photo 2: Be independent of the vagaries of the weather with Miele's Gourmet griddle and cook a spontaneous barbecue indoors on der induction hob. (Photo: Miele)



Photo 3: The 'All Steel' set of pans produced by the Finnish company Fiskars exclusively for Miele is made from brushed stainless steel and has a 5-layer sandwich base. This heats up fast, retains its heat, transfers it uniformly to food and also reduces possible noises during cooking on an induction hob to a bare minimum. (Photo: Miele)

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