

Press release
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New combi steam ovens from Miele offer diverse culinary pleasures at an attractive entry-line point price

- ▶ Combination of fully fledged steam cooker and well-specced oven
- ▶ Top-class results thanks to a large selection of automatic programmes

Gütersloh/Berlin, August 31, 2022. – A combination of conventional oven and steam cooking is the supreme discipline among built-in kitchen appliances – an area in which Miele has the longest experience and the broadest range of products. In the past, such a broad range of preparation methods in one and the same unit was the preserve of high-priced flagship models. As a new entry point into the world of Miele combi steam ovens, the company is now launching a complete new series of products for a 60 cm recess – and all that for less than €2,000.

Alongside refrigerators and hob units, ovens count among the basic pieces of equipment in any kitchen. In many cases, there is simply no space available for an additional steam cooker to prepare tasty and wholesome food gently. The new combi steam ovens from Miele's production plant in Oelde, which Miele will be presenting now, combines a well-endowed Miele oven and a fully fledged steam cooker into a single product for a recess with a height of 60 cm. And all that at a highly attractive starting price. Alongside classic oven operating modes such as 'Top and Bottom Heat' or 'Hot air Plus', steam cooking can also be selected. Indeed, steam cooking stands for healthy living like no other food preparation method as it not only retains the intensive and natural flavour of foods but also preserves vitamins, minerals and trace elements.

Technically, these models are based on the current Generation 7000 built-in oven platform which was first introduced by Miele in 2019. The additional steamer function is provided by an integrated water tank with a capacity of 1 l and an external steam generator with a power output of 2.2 kW. Unlike the other models from the DGC Pro range with either a removable water tank or the plumbed-in versions, the water needed for steam generation is drawn in from a suitable vessel before the programme starts via a stainless-steel pipe located in the door frame. Charging the tank this way provides up to 1 hour of steam at a temperature of between 70° C and 100° C.

With its volume of 76 l and five rack levels, the oven interior offers plenty of space for baking sheets, perforated and non-perforated cooking containers or the oven rack. Thanks to the exclusive fully telescopic FlexiClip runners, accessories can be pulled clear of the heat of the oven, allowing food to be turned safely. Another feature adopted from Miele ovens is the patented PerfectClean finish on the oven interior. Virtually nothing sticks to these special enamelled surfaces and cleaning is child's play. The oven's automatic drying programme protects the enamel permanently against corrosion. Firstly, any remaining water is evaporated. This is then followed by drying and ends with a rapid cool-down phase in which the cooling fan expels hot air via the automatically opened oven door.

Best results thanks to mature automatic programmes

For particularly convenient operation, success guaranteed, the combi steam ovens feature up to 100 automatic programmes, depending on the model, alongside the 'Steam cooking' manual mode and classic programmes such as 'Hot air Plus' and 'Top and Bottom Heat'. These cover delicate vegetables such as asparagus as well as tender salmon fillet, together with programmes tailored to meat, bread and cakes. Furthermore, 'Moisture Plus' makes these models even more attractive. This function differs from the approach on steam cookers in that steam is in this case introduced in individual bursts. This gives bread a glossy crust and a light crumb. And tender meat comes out perfect, more moist and juicier on the inside but crisper on the outside. Outside automatic programmes, bursts of steam can be triggered manually at the required points in time or programmed to occur automatically.

The combi steam ovens also have the tried-and-tested TasteControl feature in their repertoire, a function unique to Miele. To prevent food from overcooking, the door opens to the ajar position, and the cooling fan expels the hot air. This causes the temperature to drop fast to reliably prevent cooking from continuing before the oven door is locked again. The food-warming function keeps food at the required serving temperature until guests are seated. And the residual heat function saves energy and protects the environment: Shortly before the end of the programmed cooking time, the oven heating is switched off, allowing the process to coast home with the oven's residual heat.

All ovens are A+ rated for energy efficiency. The market launch is scheduled to start in October 2022.

Media contact

Julia Cink

Phone: +49 5241 89-1962

Email: julia.cink@miele.com

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 22,300, of which approx. 11,200 employees work in Germany. The company has its headquarters in Gütersloh in Westphalia.

There are three photographs with this text



Photo 1: The new combi steam ovens from Miele bring together a well-specced oven and a fully fledged steam cooker. (Photo: Miele)



Photo 2: For steam cooking, the necessary amount of water is drawn in through a stainless-steel pipe in the door recess from a suitable vessel. Charging the tank this way provides up to 1 hour of steam at a temperature of between 70° C and 100° C. (Photo: Miele)



Photo 3: Classic heating modes such as 'Hot air Plus' or 'Top and Bottom Heat' are just as much part of the new combi steam oven features as numerous automatic programmes, for example for crusty bread. (Photo: Miele)

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