

HydroClean now makes Miele combi steam ovens self-cleaning

- ▶ Automatic cleaning for sparkling oven interiors
- ▶ Features also include more than 200 automatic programmes

Gütersloh/Berlin, August 31, 2022. – Cooking enthusiasts value the combination of oven and steam cooker as the pinnacle of built-in kitchen appliance technology – and in this respect no-one else has more experience and diversity to offer than Miele. Customers can choose between recesses with a height of 45 or 60 cm, integrated tank or plumbed-in unit, and various design lines, colours and user interfaces. Now, the world's leading supplier of premium domestic appliances is upgrading its portfolio with an exceptionally convenient HydroClean self-cleaning function. Combi steam ovens from the DGC HC Pro series with their stainless-steel interiors are built at Miele's Bünde factory and tested to last 20 years. The market launch is scheduled for December.

How about cooking the fish or the vegetables in steam, or do you prefer it done the classical way in the oven? Or how about a combination of the two, the ultimate method of cooking, say to keep bread crusty on the outside but moist and soft on the inside – or to ensure roast beef is done to a T, juicy and tender? All three options are available on Miele combi steam ovens. This is because they combine an oven with first-class features with a powerful steam cooker. The range of applications of a Miele combi steam oven is correspondingly large, ranging from gentle defrosting to sous vide cooking, yoghurt making and juicing fruit.

Excellent results are guaranteed for instance by CombiCooking, which combines conventional heating modes with additional moisture. The individual stages of cooking can be defined by users by adjusting parameters such as operating mode, temperature, time and moisture in the oven interior to suit individual requirements. Alternatively, users can fall back on one of more than 200 automatic programmes, say for meat dishes, various types of rice, bread or sweets such as Austrian torn pancakes. Obviously, individual adjustments to results are possible.

Specially developed liquid cleaner for permanent shine

After cooking, appliances need cleaning – not exactly a chore anyone likes. What's more, grease splashes and food residue soil the stainless-steel oven interior and can permanently tarnish the finish. With the new HydroClean self-cleaning function, irksome manual cleaning becomes a thing of the past. Even burnt-on food residue is completely and effortlessly removed. This way, the oven interior retains its new and pristine looks.

After removing all accessories, a specially formulated liquid cleaner is poured into the strainer in the base of the unit, later automatically mixed with fresh water and pumped to the top of the oven interior and sprayed uniformly around the oven by an impeller. This softens and removes soiling. The procedure is repeated automatically several times before the foam is rinsed and drained off. Should coarser soil linger on, this can be effortlessly wiped out in a similar way to residue left behind after pyrolytic cleaning in a conventional oven. The process ends with a short drying phase. Miele recommends using HydroClean every three months, or even more often if the oven is frequently used for roasting and grilling.

Programme diversity for creative pleasure

Naturally, the new generation of Miele combi steam ovens offer customers all the features familiar from the successful previous model series. These include fast heating and short cooking times in steam cooking mode as well as uniform steam distribution. This is ensured by the powerful external steam generator with a power output of 3.3 kW in combination with two well-positioned and directional steam nozzles (DualSteam).

Miele's Mix & Match provides support with menu planning by suggesting combinations of up to three different ingredients and recommending how to cook the dish. This allows, for example, foodstuffs to be used up which need to be processed soon, no matter whether fresh or pre-cooked, say when there are leftovers from the day before. This means Mix & Match not only offers additional convenience only available from Miele, it also contributes to avoiding food wastage. Food is cooked either on a baking sheet or plated up. There is no need to worry about cooking times or temperatures. A selection of ingredients and suggestions is provided by the Miele App*.

GourmetRoasting ensures tender and succulent meat: Cooked gently at a low temperature over an extended period of time. The additional moisture helps achieve best cooking and browning results. The meat cooks uniformly with a thin brown crust – without the need for searing first. All models feature the patented motorised fascia behind which the water tank,

the condensate container and – depending on the model – also the wireless food probe are concealed.

Combi steam ovens with a self-cleaning function are A+ rated for energy efficiency. The market launch is scheduled to start in December 2022.

*The Miele App for domestic appliances is an additional digital service from Miele & Cie. KG. All smart applications are enabled by the Miele@home system. The range of functions may vary depending on the model and the country.

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

There are six photographs with this text



Photo 1: DGC HC Pro combi steam ovens combine a well-endowed oven with a powerful steam cooker and make for excellent results. (Photo: Miele)



Photo 2: With more than 200 automatic programmes, even demanding dishes come out perfect. (Photo: Miele)



Photo 3: Is there honestly anyone who finds cleaning an oven fun? With the new HydroClean self-cleaning function on DGC HC Pro combi steam ovens, the chore of manual cleaning is a thing of the past. (Photo: Miele)



Photo 4: A specially formulated liquid cleaner is poured into the strainer in the base of the unit, later automatically mixed with fresh water and pumped to the top of the oven interior and sprayed uniformly around the oven interior by an impeller. (Photo: Miele)



Photo 5: Soiling doesn't stand a chance: Fat splashes and even burnt-on food residue is effortlessly removed thanks to HydroClean. This way, the oven interior retains its new and pristine looks. (Photo: Miele)



Photo 6: Fast and convenient – the Mix & Match function conjures up a dish which can be cooked in a single operation by combining up to three ingredients. It makes no difference whether the food is fresh or pre-cooked, as is the case with yesterday's leftovers. Food is cooked either on a baking sheet or plated up. There is no need to worry about cooking times or temperatures. A selection of ingredients and suggestions is provided by the Miele App*. (Photo: Miele)

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