

Press release
No. 066/2023

Miele ovens as AirFryers – low-fat frying with hot air

- ▶ Crispy chips and golden breadcrumbs without additional fat
- ▶ Perforated Gourmet baking and AirFry trays as well as grill and roasting trays are available as optional accessories

Gütersloh/Berlin, July 5, 2023. – Golden yellow, tender on the inside and - especially important - crispy on the outside - that's how perfect fries should be. This is usually achieved by deep-frying the potato sticks in lots of hot fat or oil. The popular snack is much lower in fat and therefore healthier if it is prepared in the oven. However, the result is often not as crispy as desired or even a little dry. With a Miele oven in combination with the perforated Gourmet baking and AirFry tray, French fries are evenly browned and as crispy as desired.

Deep-frying in so-called AirFryers is very popular, because food is not cooked in fat as in the classic version, but gently with hot air. This saves calories and is therefore the healthier alternative. However, the free-standing appliances take up space on the worktop and if several portions are to be prepared at the same time, the hot-air fryers reach their capacity limits. Much more space and perfect results are offered by an appliance, that is part of the basic equipment in almost all kitchens: the oven.

Here, larger quantities can be conveniently prepared without the addition of extra fat. This is made possible by Miele's Fan Plus function (at a temperature of 190° Celsius), which uses a guided hot air stream to ensure evenly browned food. Depending on the model, the Crisp function can also be selected. This actively removes moisture from the cooking chamber - for particularly crispy chips, chicken nuggets, fish fingers or spring rolls.

Not only the operating mode, but also the perforated Gourmet baking and AirFry tray ensure crispy results when hot-air frying. On this special tray, not only pre-fried snacks but also bread, pizza, or tarte flambée become particularly crispy. Pastries made of yeast or curd-oil dough get a fluffy crumb and an evenly browned surface. Another possible use for the perforated tray is the gentle drying of fruit or vegetables.

An alternative to the perforated Gourmet baking and AirFry tray is the smaller grill and roasting tray. Combined with a universal tray, it is particularly suitable for larger pieces of meat or roasts, such as roast chickens. Fat drips off safely into the tray below, does not burn and reduces fat splashes and thus the cleaning effort. In addition, the resulting broth can

later be used as a base for tasty sauces. After the cooking pleasure, the trays are clean quickly and effortlessly again and ready for the next use thanks to the patented PerfectClean finish. With this special coating, there is no need for baking paper, which is difficult to degrade after disposal.

Both trays are available as accessories, that can be purchased separately. Miele will offer a software update for individual oven models in early 2024, so that a new AirFry operating mode can be selected directly on the display for more intuitive use.

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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. 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 2022 business year amounted to around € 5.43 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 23,300, of which approx. 11,900 employees work in Germany. The company has its headquarters in Gütersloh in Westphalia.

There are two photographs with this text



Photo 1: Crispy on the outside, golden brown and tender on the inside - that's how perfect fries should be. Miele ovens with the right accessories, such as the perforated Gourmet baking and AirFry tray, are able to achieve this with low-fat and hot air. (Photo: Miele)



Photo 2: The Miele oven as an Airfryer: With the Fan Plus function and the grill and roasting tray, poultry skin becomes crispy and meat stays juicy. (Photo: Miele)

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