

Press release
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Nothing burns. Nothing boils over. – Miele presents its intelligent cooking system

- ▶ Sensor-assisted collaboration between cookware and induction hob
- ▶ Multi-patented system regulates power automatically
- ▶ Energy consumption reduced by up to 30 per cent when cooking with a lid*

Gütersloh/Berlin, September 3, 2025 – World premiere for Miele at the IFA: The intelligent combination of “M Sense” cookware and the new KM 8000 induction hobs heralds a new era in cooking. The centrepiece is the world's first cookware with integrated touch control and up to three temperature sensors, which measures and also communicates with the hob so that it always selects the right power setting. This ensures an intuitive, safe, and convenient cooking experience.

Just a brief moment of carelessness and the pasta water boils or the steak is overcooked. Everyone is familiar with these everyday situations. The M Sense cookware and KM 8000 induction hobs have been developed to avoid precisely these moments. Equipped with up to three integrated temperature sensors, the cookware communicates directly with the new induction hobs, which then select the appropriate power setting and adjust it as required. It is operated directly on the pot or the pan (DirectTouch) via a control unit: Select the cooking program and the system regulates itself automatically. No more manual readjustment or constant monitoring – leaving more time for the essentials.

“M Sense”: Intelligent temperature management for controlled and efficient cooking

Whether boiling pasta water, gently reducing sauces, or frying delicate ingredients with pinpoint accuracy, M Sense ensures reliable results with up to four pieces of cookware at the same time. Even when cooking with the lid closed, everything remains under control. Overcooking is reliably prevented, while energy consumption can be reduced by up to 30 per cent*. The lid has been designed in such a way that the steam is dissipated in a targeted manner – for a pleasant cooking climate and optimum results. After cooking, M Sense pots and pans can simply be cleaned in the dishwasher. And the particularly long-lasting battery in the control element makes the cookware suitable for everyday use. M Sense-compatible hobs can be used flexibly and support both “M Sense” and conventional cookware. The cookware is manufactured by Kuhn Rikon, a Swiss family business specialising in premium cookware. System intelligence is developed at Miele in Bünde, North Rhine-Westphalia. “With the M Sense cookware and the KM 8000 hobs, we are creating a system that not only

simplifies the cooking process, but actively accompanies it – intelligently, intuitively, and integrated into the lifestyle of our customers”, says Dr Uwe Brunkhorst, Head of the Cooking business unit at Miele.

Even more support with additional Smart Extras**

The functions in the Miele app** will provide additional convenience and inspiration in future. FoodAssistant will help to find the right program for different foods and send it directly to the cookware. CookAssist will be available for complete dishes. The feature guides you step by step through tried-and-tested recipes that are precisely tailored to the M Sense cookware. The temperature and cooking time are automatically transferred to the cookware for maximum cooking reliability.

KM 8000: Variety in form and function – with an exclusive extra on the top model

In terms of design, the new generation of hobs sets new standards. The printing on the glass ceramic has been reduced to a minimum so that the hob harmonises visually when switched off and blends harmoniously into open-plan kitchens. In the top-of-the-range model, a discreet line of light provides a visual highlight when switched on, elegantly combining function and aesthetics. A voucher for a free M Sense pot and pan starter set is also included. A particularly practical feature for ceiling fans or downdraft hoods: They can be controlled directly via control elements on the hob. In addition, there are models with MattFinish – a matt black, scratch-resistant surface with an anti-fingerprint effect. The range includes hobs in 60, 80 and 90 cm widths, with defined zones or full-surface induction, frameless or with a stainless steel frame. Many models are “M Sense ready” and can be used with M Sense cookware.

The proven Con@ctivity function provides additional convenience: With networked appliances, the extractor hood reacts as soon as the hob is switched on or off, and automatically controls the ventilation power.

The launch for M Sense cookware and KM 8000 is scheduled for April 2026.

*Comparison of boiling two litres of water with and without a lid over a period of about 25 minutes.

**This is a separate digital offer from Miele & Cie. KG. The range of functions can vary depending on the model and the country. Acceptance of the Terms and Conditions and Privacy Policy for Miele digital products & services in the Miele app required. Miele reserves the right to change or discontinue the digital offer at any time.

Media contact

Julia Cink

Phone: +49 5241 89-1962

Email: julia.cink@miele.com

About Miele: For more than 125 years, Miele has lived up to its brand promise of “Immer Besser” in terms of quality, innovation and timeless elegance. Founded in 1899, the globally active company for premium domestic appliances inspires customers with pioneering solutions for the connected home. In addition, Miele offers appliances, systems and services for commercial use, such as in hotels or care facilities as well as in medical technology. With its durable and energy-saving appliances, Miele helps its customers make their daily lives as sustainable as possible. The company is owned by the two founding families, Miele and Zinkann. In the 2024 business year, Miele generated a turnover of 5.04 billion Euros with approximately 23,500 employees. Its global network comprises 19 production plants and around 50 service and sales subsidiaries (as of February 2025). The company has its headquarters in Gütersloh, North Rhine-Westphalia.

There are four photographs with this text



Photo 1: Nothing burns. Nothing boils over. This leaves more time for other things. The new cooking system consisting of the Miele KM 8000 induction hob and M Sense cookware measures the temperature and regulates the power independently and conveniently. (Photo: Miele)



Photo 2: A strong trio: Miele M Sense cookware, KM 8000 induction hob, and downdraft hood are perfectly aligned for relaxed cooking and a pleasant room climate. (Photo: Miele)



Photo 3: A tap of the touch control is all it takes for Miele's M Sense cookware to communicate with the induction hob and automatically select the appropriate power setting. Manual readjustment is no longer necessary. (Photo: Miele)



Photo 4: Pasta water often boils over quickly – with the Miele M Sense cookware and KM 8000 induction hobs, this mishap is a thing of the past. Even with the lid on, boiling over is reliably prevented – saving hassle and energy consumption. (Photo: Miele)

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