

Press release
No. 079/2025

Küchenmeile A30: Miele Showcases Innovations for the Future of Cooking

- ▶ Nothing burns. Nothing boils with the intelligent cooking system “M Sense”
- ▶ More space for new possibilities: steam cooking in a drawer
- ▶ Cooling appliances für every kitchen: from compact to spacious
- ▶ Outdoor kitchen: “Dreams” brings the familiar premium experience outside

Gütersloh/Rödinghausen, September 19, 2025 – Under the motto “Cooking of the Future”, Miele is presenting groundbreaking solutions for the modern kitchen at Küchenmeile A30. In the historic setting of Gut Böckel, trade visitors can experience how intelligent technology, thoughtful design, and sustainable concepts come together to define the new kitchen standard of tomorrow.

The kitchen is where life happens – whether it’s the first coffee in the morning or cooking together in the evening. Miele designs this space with built-in appliances that blend seamlessly into their surroundings thanks to timeless design, intuitive operation, and smart solutions that simplify everyday life. At Küchenmeile, Miele is showcasing its latest innovations for both indoor and outdoor kitchens.

“Küchenmeile is a valuable platform for Miele to demonstrate how innovation, quality, and design come together to create a stylish kitchen experience – bringing more comfort to everyday life and offering an inspiring glimpse into the future of cooking,” says Christian Gerwens, Senior Vice President Sales & Marketing DACH at Miele.

A Central Highlight: The Intelligent “M Sense” Cooking System

“M Sense” combines cookware with integrated touch controls and up to three temperature sensors with the KM 8000 induction cooktops. This patented system automatically regulates cooking power, ensuring precise results and stress-free cooking. Boiling-over pasta water or burnt steaks are now a thing of the past. [Press release No. 068/2025](#)

With the KM 8000 induction cooktops, Miele sets new standards in user comfort and functionality. Features such as smart CookAssist support, subtle light lines, and spacious PowerFlex zones enable an intuitive cooking experience while offering design flexibility. Available in widths of 60, 75, 80, and 90 centimeters, and suitable for flush-mounted or surface installations, the series offers tailored solutions for every kitchen size.

The smart system is complemented by a new downdraft extractor that blends discreetly into the kitchen design and effectively purifies the air, especially in open-plan kitchens. Its integrated ambient lighting adds a stylish touch. [Press release No. 078/2025](#)

Enjoyment in a Small Space: Miele Steam Drawer

The portfolio is expanded with a world-first: the new steam drawer, opening up new possibilities for modern kitchen concepts. With its minimalist design and height of just 14 centimeters, it integrates flexibly into urban living environments and open kitchen layouts. In combination with a combi oven with microwave, it creates a space-saving 3-in-1 solution for baking, reheating, and steam cooking in a single niche.

DualSteam technology ensures short heat-up times and even heat distribution. Over 100 automatic programs and a capacity for up to four people enable high-level cooking convenience. Operation is via push-button or the Miele app*. [Press release No. 067/2025](#)

Cooling in Every Dimension: From XS to XXL

To keep everything fresh until it's time to cook, Miele offers a wide range of cooling appliances. With three new models, the company expands its portfolio of modern cooling concepts—tailored to different kitchen layouts and user needs.

The compact built-under refrigerator with two separately adjustable drawers (0 °C –14 °C) is ideal for urban kitchens, serving as a beverage cooler or supplement to the main appliance. Intuitive controls, smart connectivity*, and soft-close drawers ensure convenience.

For households needing more storage, the new built-in fridge-freezer combination offers around 45 percent more volume than standard models and creates optimal conditions for fresh food with “DynaCool”, “DailyFresh”, and the “ExtraCool” drawer.

The new MasterCool generation sets benchmarks in design and technology: stainless steel interior, app control*, “FoodView” camera, automatic door opening, and ice maker make cooling especially convenient and smart. [Press release No. 077/2025](#)

Outdoor Cooking: Premium Quality Under the Open Sky

With its new Outdoor Cooking product category, Miele expands its portfolio to include high-end solutions for outdoor culinary experiences. The modular Dreams outdoor kitchen includes numerous customizable modules – from multiple gas grills to a cooktop, sink, and

outdoor refrigerator – plus a comprehensive accessory range with over 60 perfectly matched items.

A highlight is the “Fire Pro IQ”: an intelligent gas grill that automatically regulates temperatures and independently grills entire recipes – for perfect results without constant monitoring. This leaves more time for guests or family. Control is via the integrated display or conveniently through the Miele app*. The grill even cleans itself with the AutoClean mode.

[Press release No. 069/2025](#)

Starting September 19, Miele invites visitors to Gut Böckel to experience the future of cooking live—with solutions that enrich everyday life and reimagine the kitchen as a living space.

*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. That 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 automatically and conveniently. (Photo: Miele)



Photo 2: The new steam drawer from Miele – a space-saving 3-in-1 solution for baking, reheating and steam cooking. With two separate cooking compartments for preparing different foods at the same time. (Photo: Miele)



Photo 3: The new appliances in the MasterCool III series blend seamlessly into spacious, modern kitchens thanks to their modern and stylish design. (Photo: Miele)



Photo 4: All modules of the Miele Dreams outdoor kitchen can be flexibly combined with each other – for small and large configurations, in the garden, on the terrace or on the balcony. (Photo: Miele)

Text and photo download: www.miele-press.com

Follow us on:

