

## **Miele showcases its steam drawer at EuroCucina 2026**

- ▶ Maximum flexibility in the smallest of spaces
- ▶ Perfect results thanks to DualSteam technology
- ▶ Convenience thanks to over 100 automatic programmes and automatic menu cooking

**Gütersloh/Milan, April 21, 2026 – Miele presents its innovative 14 cm-high steam drawer at EuroCucina 2026. It opens up additional possibilities for cooking with maximum flexibility in kitchen planning – from smaller urban spaces to larger open-plan kitchens. In combination with a 45 cm high oven with microwave, this creates a 3in1 solution for the 60 cm built-in niche that combines baking, reheating and steam cooking in one niche – while enabling simultaneous cooking in two separate cavities. Miele is thus responding to the growing demand for healthy, versatile cooking methods in the kitchen. Whether vegetables or potatoes, sous-vide cooked dishes or the reheating of small portions – the steam drawer offers versatility for a wide range of uses and is ideal for menus for up to four people.**

### **Compact freedom – flexible cooking in a sophisticated design**

The new steam drawer enables three typical cooking methods – baking, reheating and steam cooking – to be combined in a classic 60 cm high kitchen niche for the first time. In combination with a 45 cm high oven with microwave, several dishes can be prepared at the same time, such as a joint of meat in the oven and vegetables in the steam drawer. The low height of the drawer creates additional planning options, especially for compact kitchens. But even in minimalistic kitchen landscapes, the appliance blends seamlessly and unobtrusively into the interior design concept.

### **Perfect results thanks to decades of steam oven expertise**

As pioneer in the field of domestic steam ovens, Miele is once again setting new standards. DualSteam technology ensures short heating-up times and even heat distribution. Over 100 automatic programmes make it easy to prepare healthy meals, while sous-vide cooking also allows you to prepare more sophisticated dishes. Steam cooking is a gentle cooking method, preserving vitamins, minerals, aromas and the full flavour of the food. With a cooking capacity of approximately 14 litres, up to three kilograms of potatoes can be cooked at the

same time. The drawer uses up to 30 percent less energy than 45 cm steam ovens. Water consumption is also lower.

## **Versatile cooking, easy operation**

During development, particular focus was placed on convenient and intuitive handling. Automatic menu cooking allows up to three foods to be prepared simultaneously and ensures all components are ready at the same time. Two steam cooking containers – perforated and non-perforated – can be combined flexibly: perforated for vegetables, fish or potatoes, non-perforated for rice, couscous or polenta. The drawer can be opened using Push2open and is fully telescopic making it easy to remove the food. A two-line clear text display ensures good readability, a keeping warm function keeps food at the right temperature, and a steam reduction function at the end prevents steam from billowing out when the lid is opened. Via the Miele App\*, recipes can be selected and the cooking process conveniently controlled.

“Our new steam drawer is a real asset, especially for compact kitchens – it takes up little space but offers a large cooking volume and has an 800 ml water container that is easily sufficient for cooking entire meals. With programmes such as automatic menu cooking and sous-vide, we are demonstrating our technological expertise and enabling precise results for everyday use and discerning gourmets,” says Dr Uwe Brunkhorst, Senior Vice President Business Unit Cooking at Miele.

The market launch will take place in Europe in March 2027, with other countries to follow.

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**About Miele:** Since 1899, Miele has lived up to its brand promise “Immer Besser” in terms of quality, innovation, and timeless elegance. The globally active company for premium domestic appliances delights 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 2025 business year, Miele generated a turnover of 5.16 billion Euros with approximately 23,000 employees. Its global network comprises 19 production plants and 49 service and sales subsidiaries (as of March 2026). The company has its headquarters in Gütersloh, North Rhine-Westphalia.

## There are three photographs with this text



**Photo 1:** The new steam drawer from Miele – a space-saving 3in1 solution for baking, reheating and steam cooking. With two separate steam cooking containers for preparing different food at the same time. (Photo: Miele)



**Photo 2:** Clever combination: the 14 cm high steam drawer fits perfectly under a 45 cm high oven with microwave in the classic 60 cm niche. Depending on the food, perforated or non-perforated steam cooking containers are used – for precise results from vegetables to fish and meat to couscous or rice. (Photo: Miele)



**Photo 3:** The steam drawer offers more than 100 automatic programmes and automatic menu cooking. For maximum flexibility for a wide range of uses and menus for up to four people. It has a cooking capacity of approximately 14 litres, which is enough to cook up to three kilograms of potatoes at the same time, for example. (Photo: Miele)

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