

## Miele unveils its latest concept at Milan Design Week 2026: 'Designed to Move with You'

- ▶ 'Designed to Move with You' reframes the kitchen as a responsive, connected living space, in sync with the rhythms of daily life
- ▶ Miele presents concept at EuroCucina and in Miele Experience Center in Milan
- ▶ Latest product innovations translate the concept into real-life applications, including KM 8000 induction hob with M Sense Cookware, CulinaryCoach and Steam Drawer
- ▶ Kitchen design study for smaller spaces unveiled at Miele Experience Center with 'Miele Compact Living: Kitchen Unit powered by Hettich'

**Gütersloh/Milan, April 21, 2026 – The kitchen is no longer a fixed place. It adapts, responds and learns. With 'Designed to Move with You', Miele presents a vision of the kitchen as a space that moves with its users – shaped by changing routines, limited space and intuitive technology. At Milan Design Week 2026, the concept comes to life at EuroCucina and in the newly redesigned Miele Experience Center in Milan's Brera Design District.**

At EuroCucina, Miele invites visitors to experience the 'Designed to Move with You' philosophy in an immersive environment. The stand is designed less as a traditional product display and more as a spatial experience: open, flowing settings that show how kitchens integrate into everyday living, as part of an intuitive and dynamic ecosystem. Minimalist architecture, carefully staged lighting and large-scale digital surfaces create an atmosphere where physical and digital elements merge. Appliances are embedded into coherent living scenarios rather than presented in isolation, showing how design and functionality come together in everyday use.

Following its introduction at the end of last year, the **KM 8000 induction hobs with M Sense cookware** are launching in the market this month. At EuroCucina, Miele showcases this new dimension of cooking: This intelligent system, comprising hob and cookware with up to three temperature sensors, automatically regulates the temperature and power – nothing burns, nothing boils over. Cooking becomes more precise and requires less intervention. → Press release: [Press release No. 32/2026](#)

With the **CulinaryCoach\***, Miele introduces a new AI-powered assistant within the Miele app. The assistant provides tailored recommendations, answers preparation-related questions and transfers the appropriate settings directly to connected appliances. In this way,

CulinaryCoach considers preferences, experience levels and routines, and guides users in real time. This makes cooking more intuitive, flexible and personal – and transforms the kitchen into a system that thinks and continues to evolve. → [Press release No. 033/2026](#)

Responding to the demands for healthy, versatile cooking and compact urban living, Miele's new **steam drawer** brings professional-grade steam cooking into a compact, ergonomic design. Together with a combination oven with microwave, this creates a 3in1 solution combining baking, reheating, and steam cooking in a classic 60 cm high kitchen niche for the first time. Available from March 2027. → [Press release No. 29/2026](#)

Miele's EuroCucina experience also shows how ventilation becomes part of the architectural concept. Miele's latest **2in1 hob with integrated extraction** is now also available in a compact 60 cm format, including a matte black finish. A new **glass panel hood** integrates almost invisibly into cabinetry, appearing only when needed while protecting surrounding furniture from cooking vapours. Together, these solutions combine efficient extraction with greater freedom in kitchen design. → [Press release No. 35/2026](#)

With **Outdoor Cooking**, Miele introduces a modular outdoor kitchen concept that brings the 'Designed to Move with You' philosophy outdoors. At its core is a modular system that adapts to different spaces, needs and lifestyles – from compact setups to fully equipped outdoor kitchens. Modules and accessories can be combined, rearranged and expanded over time, allowing the kitchen to evolve alongside its users. In this way, Outdoor Cooking reflects a key principle of the fair: a kitchen that is able to move, adapt and respond to changing environments. → [Press release No. 28/2026](#)

Further product highlights include HydroClean, which introduces a new approach to oven cleaning, while Miele's latest colour Pearl Beige adds a softer design tone, solutions for both small and large refrigeration needs as well as resource-efficient dishwashers round off the product presentation.

## **Culinary highlights: Michelin-starred chefs take the stage**

Miele will demonstrate its latest innovations in real-life cooking, through a curated culinary programme. On the first day, Italian Michelin-starred chef Fabio Pisani takes the stage with live showcooking sessions. Later in the week, Michelin-starred chef Norbert Niederkofler continues the programme, showing how ingredients, technique and technology come together – and how Miele appliances support a more focused way of cooking.

## **The Miele Experience Center: from concept to lived experience**

During Milan Design Week, Miele reopens its Experience Center in the Brera Design District. The renovated space has been completely redesigned, as an expression of the Miele brand and a dynamic living space, not just a showroom. Visitors move through environments that reflect real-life situations and show how kitchens integrate into modern living.

A key highlight on show at the MEC during Milan Design Week is ‘Miele Compact Living: Kitchen Unit powered by Hettich’. As living space becomes more limited, the kitchen evolves into a multifunctional system that combines cooking, storage and living functions in one compact unit. Instead of separating spaces, this new concept shows how functions intertwine, adapting to everyday life rather than the floor plan. A workspace in the morning, a cooking surface at lunchtime, a meeting place in the evening: the unit can be used differently depending on the situation. → [Press release No. 34/2026](#)

Throughout the Milan Design Week, the Miele Experience Center offers pasticceria creations, coffee specialties and interactive formats that invite visitors to explore Miele’s design and technology up close.

The full EuroCucina press kit can be found here: [EuroCucina 2026](#).

\*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**

Ines Mundhenke

Phone: +49 5241 89-1970

Email: [ines.mundhenke@miele.com](mailto:ines.mundhenke@miele.com)

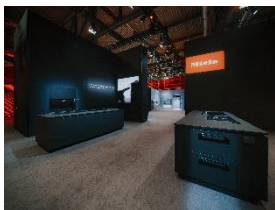
**About Miele:** Since 1899, Miele has lived up to its brand promise “Immer Besser” in terms of quality, innovation, and timeless elegance. The globally active company for premium domestic appliances delights customers with pioneering solutions for the connected home. In addition, Miele offers appliances, 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 nine photographs with this text



**Photo 1:** At Milan Design Week 2026, Miele’s exhibition stand brings the “Designed to Move with You” concept to life as an open, dynamic living space that adapts to users’ daily routines while seamlessly connecting physical and digital elements into an intuitive overall experience. (Photo Miele)



**Photo 2:** At Milan Design Week 2026, Miele presents its latest product innovations within an immersive exhibition stand that integrates appliances into connected, real-life usage scenarios, making their interaction and everyday relevance tangible. (Photo: Miele)



**Photo 3:** Smart, stylish, flexible: The new KM 8000 hobs offer maximum freedom and generous space for cooking. The intelligent system, consisting of KM 8000 induction hob and M Sense cookware with up to three temperature sensors, automatically regulates temperature and power so nothing burns or boils over. (Photo: Miele)



**Photo 4:** The new Miele steam drawer, when combined with a 45 cm compact oven with microwave in a 60 cm niche, forms 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. Coming March 2027. (Photo: Miele)



**Photo 5:** With 'Miele Compact Living: Kitchen Unit powered by Hettich', Miele presents a design study for highly functional and flexible kitchen solutions in even the smallest spaces. By combining appliances with adaptable furniture systems, the concept addresses the growing demand for efficient urban living without compromising on performance or design. (Photo: Miele)



**Photo 6:** The 60-cm KMDA 5649 cooktop with integrated extractor combines steam extraction directly into the cooking surface, eliminating the need for a separate range hood – for a calm, open kitchen design without visual interruptions. (Photo: Miele)



**Photo 7:** The integrated glass panel hood DAG 2950 is virtually invisible when closed, concealed within the wall cabinet; during cooking, the panel flips up, allowing for direct operation and providing additional protection for the cabinet body against rising steam. (Photo: Miele)



**Photo 8:** With the CulinaryCoach, Miele presents an AI-powered assistant that provides personalised cooking guidance in real time, seamlessly connecting users with their appliances and making everyday cooking more intuitive and adaptable. (Photo: Miele)



**Photo 9:** With Outdoor Cooking, Miele introduces a modular outdoor kitchen system with modules and accessories that can be combined to suit different spaces, needs and lifestyles. (Photo: Miele)

Download text and photos: [www.miele-presse.de](http://www.miele-presse.de)

Follow us:

 Miele.DE

 miele

 Miele