

Press Release
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Extremely flexible and intuitive – the new hob units from Miele with full-surface induction

- ▶ Pots and pans slide effortlessly over ceramic glass
- ▶ Versatile combinations with individual modules

Gütersloh, February 5, 2019. – Unchallenged cream of the cream among hob units: full-surface induction represents untold freedom when it comes to cooking. Up to six pots, pans and even casserole dishes can be positioned anywhere on the hob unit and even moved around. And induction cooks fast, uses little electricity and the ceramic glass screen stays easy to clean. All this is united on top models from Miele's Generation 7000 range of hob units. Two further clever details: Thanks to a new printing process, pots and pans slide virtually noiselessly and smoothly over the surface of the hob unit. And ring settings travel automatically with the pot. Miele first presented these hob units at the IFA 2018 trade show as a herald of Generation 7000 built-in appliances. They are due to hit the market starting in April 2019.

How many pots and pans are in use, how large can they be, and what is the best arrangement? Questions such as these depend on the recipe, the number of persons being served – and often on personal preferences. All cooking situations are different, but the rings on most hob units impose restrictions regarding where pots and pans can be placed. The situation is entirely different when it comes to full-surface induction hobs from Miele: Over a width of up to 90 cm, up to six pots and pans can be positioned anywhere on the entire surface and moved around as required. Miele full-surface hobs adapt to the cook and not the other way round.

SmartSelect controls are no less convenient and intuitive. The hob and power settings are activated and regulated at the touch of a fingertip. Once a pot or pan is placed on the ceramic screen, the hob unit offers a run of numbers for power selection in a position close to the pan.

Controls patents pending

Numbers appear for each further pan placed on the ceramic screen. Whenever a pan is relocated, the corresponding controls travel with the pan, taking current settings with them. This intelligent pan recognition system has been submitted by Miele for patents. The new SilentMove feature on flagship models ensures that pots and pans slide around without a

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whisper. On these models, the printed graphics are on the underside of the ceramic screen instead of, as usually the case, on the surface. A prerequisite for this to work is a particularly high-quality and transparent glass ceramic screen which is further supported by the elegant and minimalistic design. The printing takes a back-seat role. Furthermore, the numbers and other functional indicators are depicted in white (SmartSelect White). Full-surface induction hobs are available in widths of 60, 80 and 90 cm.

Wide range of combination options and connectivity

The launch of the new full-surface hob units marks the generation change and the advent of the KM 7000 generation, also on conventional induction hobs with fixed rings. Almost all hob units can connect with the Miele@mobile app using a Wi-Fi network. And almost all models sport the familiar Con@ctivity feature, regulating Miele cooker hoods via Miele hob units for more than 10 years already. With a standard depth of 52 cm, frameless models can also be effortlessly combined with units from the modular SmartLine range. A wok, tepan yaki grill and a downdraught extractor are ideal complementary products to create a cooking centre to taste.

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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. This line-up is augmented by dishwashers, washer-extractors and tumble dryers for commercial use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications (Professional Business Unit). The Miele company, founded in 1899, has eight production plants in Germany as well as one plant each in Austria, the Czech Republic, China and Romania. These are joined by the two plants belonging to Miele's Italian medical technology subsidiary Steelco. 2017/18 turnover amounted to approx. EUR 4.1 bn, with sales outside Germany accounting for 70%. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries. Throughout the world, the family-run enterprise, now in its fourth generation, employs a workforce of around 20,100, whereof 11,200 are employed in Germany. The company headquarters are located in Gütersloh/Westphalia, Germany.

There are two photographs with this text



Photo 1: With intelligent pan recognition the ring settings and the power levels selected travel with the pan when moved around the ceramic screen. (Photo: Miele)




Photo 2: Nobel and puristic: the new full-surface induction hob units from Miele when switched off. (Photo: Miele)

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