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## New Miele ceiling extractors – delivering performance and style above cooking islands

• A variety of design options, a slim structure and easy installation

Gütersloh/Rödinghausen, September 20, 2024. – Ceiling extractors are a popular choice for open-plan kitchens with a central cooking island. This kind of cooker hood unit can be an addition that blends unobtrusively into the background or a feature that is designed to draw attention. Whatever the case, it provides an effective method of eliminating cooking odours. Miele is creating highlights on both a visual and a technical level with its new generation of ceiling extractors, made in its competence centre for ventilation technology in Arnsberg, Germany.

The new generation has an almost unlimited range of design options, with hoods available in white and matt black, plus a stainless-steel version. The panels on all the models can even be varnished or laminated – so customers can make their designs completely unique to them. The appliances are 50 centimetres in depth and either 90 or 120 centimetres wide.

Two special features of the ceiling extractors are its slim design and new click system for easy, convenient installation – in both new and existing kitchens. It also comes with the option of recirculation mode, which requires no ducting as the active charcoal filter is integrated into the hood (with plug-and-play installation). Another feature that illustrates the quality typical of Miele appliances is the dishwasher-safe 10-ply grease filters, with a stainless-steel top layer that provides lasting protection against the filters discolouring. Miele uses fans that are powerful yet energy-saving, meet the criteria of energy efficiency class A+ and run extremely quietly. Its ceiling extractors are Con@ctivity-enabled and automatically adapt their power level to the cooking activities that are going on – but users can also regulate the power themselves with the remote control.

Warm and cool white LEDs keep the cooking area illuminated in the top-of-the-range models, and can be dimmed or have their colour temperature adjusted between 2700 kelvins (warm white) and 6500 kelvins (cool white) in the Miele app. The ceiling extractor can even be adapted to atmospheric lighting scenarios thanks to the MyAmbientLight feature, which uses LED strips on the body of the canopy.





## Media contact

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**Company profile:** Miele is recognised as the world's leading supplier of Premium domestic appliances, with an inspiring portfolio for the kitchen, laundry and floor care. The company also offers machines, systems and services for use in hotels, offices, care and medical technology. Since its foundation in 1899, Miele has lived up to its brand promise of "Immer Besser" in terms of quality, innovation, performance and timeless elegance. With its durable and energy-saving appliances, Miele helps its customers to make their everyday lives as sustainable as possible. The company is still owned by the two founding families Miele and Zinkann and has 15 production plants, eight of which are in Germany. Around 22,700 people work for Miele worldwide and the company's most recent turnover was 4,96 billion Euro. The company has its headquarters in Gütersloh in Westphalia.

## There are four photographs with this text



**Photo 1:** The new ceiling extractor, shown here in white, blends seamlessly into the surroundings of the kitchen. (Photo: Miele)



**Photo 2:** Miele now offers a ceiling extractor in matt black to suit kitchen and living areas with darker-toned designs. (Photo: Miele)



**Photo 3:** Every model comes with the option of customising its panels with paint, laminating or varnishing. (Photo: Miele)





**Photo 4:** Selected models feature the option of bathing the surroundings in an atmospheric, indirect light (MyAmbientLight), with infinitely variable control and dimming. (Photo: Miele)

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