

PRESS RELEASE

Intelligent ovens maximise cooking creativity

Miele's new Generation 7000 range of ovens offer new technological innovations that take the hard work out of cooking, allowing you to focus on your cooking creativity instead.

14 March 2019, Johannesburg: Thanks to Miele's newly launched Generation 7000 range of ovens, the path to culinary excellence is now laidback and relaxed. These state-of-the-art ovens boast TasteControl, a world first, as well as other new ground-breaking innovations, such as FoodView and MotionReact.

TasteControl – prevents overcooking

With Miele's new TasteControl, baking or roasting for extended periods, usually resulting in food drying out, is no longer an issue, explains Mercia de Jager from Miele: "Imagine that the oven indicates that a fillet of beef has reached the desired core temperature of 65°C and switches off automatically. For whatever reason, if you were not able to remove the roast from the oven at that exact time, the fillet would remain in the hot oven cavity and continue to cook - inevitably becoming dry and tough. With TasteControl however, this annoyance is a thing of the past.

"To prevent the overcooking of your food, as soon as the oven indicates that the dish is done, TasteControl ensures that the oven door opens to the ajar position, and the cooling fan expels the hot air. Within five minutes, the temperature in the oven drops by around 100°C, before the oven door closes again. In conjunction with the 'Keep Warm' function, the oven temperature can then be reduced to the required level so as not to overcook your food, but merely keep it warm."

FoodView – the in-oven camera

FoodView involves the transmission of true-to-colour images in HD quality from the oven interior to a smartphone or tablet PC. Says Mercia: "This is practical for all the chefs who rely on their own experience and for whom it is important to actually see the food as it cooks. When using FoodView, the oven door remains closed. Should a loaf of bread not be brown enough, the cooking time or the temperature can be altered with ease from the convenience of a smartphone or tablet. The user does not even need to be in the kitchen."

The camera creates one image of the food cooking every minute. To limit data volumes, only the last photograph taken can be called up. FoodView is available on various flagship models, including classic 60cm wall ovens, 45cm compact ovens, as well as 90cm-wide models. The fact that all FoodView models are able to withstand pyrolytic cleaning sets Miele apart from its competitors, notes Mercia: "Only Miele's in-oven cameras are able to withstand temperatures of up to 440°C, which are reached when their oven is in self-cleaning mode."

MotionReact – more than just show

When the oven pre-emptively anticipates the user's next move, Miele's MotionReact has a finger on the pulse, explains Mercia: "For example, when the oven indicates to the user that a programme has ended, once the user approaches the unit, two things happen at the same time: the ringtone falls silent and the oven interior lighting switches on. In this context, both activities are more than merely for show, because taking these two operations off the hands of the user makes using machines more intuitive and helps keep the focus squarely on cooking."

Another possible application is when the user approaches the unit – both the machine and the oven lighting switch on automatically, and the main menu appears in the display. MotionReact also has safety implications, says Mercia: "In modern kitchens, built-in appliances are increasingly taking back stage in favour of a contemporary, minimalistic design, even disappearing behind furniture fronts or sliding doors altogether. Such cases can be critical if, for instance, an insufficient supply of cooling air causes damage to the oven or cabinetry. MotionReact is able to detect a closed front and warns the user with a loud audible signal. If no action is taken, the machine switches off automatically in the interests of safety."

Mercia explains that the user has full control over which of these scenarios is activated: "Technically speaking, MotionReact relies on infra-red sensors in the machine's control panel. They respond to movement at a distance of between around 20cm and 40cm of the appliance." MotionReact is a cross-product feature available on Miele's Generation 7000 range of high-end wall ovens, compact ovens, steam ovens, combi steamers, coffee machines and integrated dishwashers.

More brilliant light

With BrilliantLight, Miele has been backing long-lasting and low-resource LED lighting on an increasing number of models. Depending on the product, the light can be located on the ceiling or in the side panels. To ensure that machine doors open and close gently, wall ovens feature well-balanced hinges (SoftOpen and SoftClose, depending on the model).

Inheriting the best from its predecessors

Alongside the features noted above, Miele's Generation 7000 range of ovens is characterised by quality and a wealth of features that made the previous series so unique. One example is the M Touch controls, which has its roots in the philosophy of smartphones and provides practical touch-operated search functions for around 100 automatic programmes. Moisture Plus is another integral feature on many oven models, says Mercia: "Bursts of steam helps prove dough; producing a fine crumb on bread, and it assists meat release fat; making roasts crisper. In demanding modes, such as low-temperature cooking, food probes are an indispensable aid, and they are available as a wireless probe from Miele. With a PerfectClean finish on the oven interior and accessories, such as

baking sheets and grill racks, Miele ensures that virtually nothing sticks to these surfaces and cleaning is child's play.”

Software updates and settings for recipes go online

The Miele@mobile app is designed to make cooking perfect meals a synch, explains Mercia: “Simply select one of the more than 1 200 recipes from the Miele@mobile app and all cooking settings are transferred directly to the appliance. In addition to added convenience – the operating mode, temperature and time no longer need to be selected manually – these machines offer greater peace of mind as they rule out the human error factor.”

The built-in Generation 7000 models are also ready for parameter transfer, although this functionality will only be introduced together with a later release of the Miele@mobile app. Says Mercia: “In future, it will no longer be necessary to call on the services of a technician to download the software, which simplifies the installation of new SmartHome applications. This RemoteService should not be confused with the regular updates of smartphone apps as they are only activated when the user expressly permits an update.”

Alongside these new connectivity applications, Miele’s new ovens support a range of other smart functions, such as voice output via Amazon's Alexa, the SuperVision and ShopConn@ct functions, mobile appliance control or food delivery services direct from the Miele@mobile app.

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Released on behalf of Miele (www.miele.co.za) by The Line (www.theline.co.za).