

## **PRESS RELEASE**

### **The temptations of TempControl**

*Induction cooking is not only energy efficient, super quick and safe, but now, it makes achieving perfect end results really easy too. With Miele's innovative TempControl technology, available on selected Miele induction hobs, it is possible to maintain a constant temperature during the entire cooking process.*

28 October 2016, Johannesburg: Imagine if there was no more risk of burnt food, and no need to constantly adjust the power setting on your hob for the best cooking results. Well, now this is possible with Miele's new induction hobs bearing the TempControl logo, which make frying in particular a considerably simpler and more leisurely affair. Mercia de Jager from Miele explains: "With Miele's new TempControl technology, the correct temperature is maintained at all times by sensors embedded in the ceramic screen."

### **The problem and the solution**

The problem of fluctuating temperatures, whether on a conventional electric, gas or induction hob, is familiar to all cooking enthusiasts and professional chefs alike. It is often forgotten that the temperature in a pan continues to rise during cooking, even at constant heat output. If the heat isn't turned down in time, food easily burns on. However, things are different with Miele's TempControl, says Mercia: "Sensors detect the characteristics of the material being cooked and the temperature of the pan. Power is then regulated automatically to ensure that the food being prepared is subjected to a uniform and constant temperature, irrespective of whether the pan lid is fitted or not."

She says that all the user has to do is to select one of three temperature levels: "Level 1 keeps the temperature at 160°C and is ideal for frying eggs, fish and most deep-frozen products. Steak is best fried at Level 2 at a temperature of 200°C. Wok cooking and even baking pancakes, on the other hand, requires an even higher temperature – the recommendation in this case is Level 3 at 220°C. Once the relevant temperature for a selected level is reached, a signal sounds. This ensures that a steak can be placed in the pan when the cooking oil is sizzlingly hot." She says that further examples are listed in the operating instructions.

### **No special accessories needed**

"TempControl takes the hassle out of frying as not every momentary attention lapse results in failure any more," explains Mercia. She continues: "The three temperature levels of 160°C, 200°C and 220°C Miele has chosen cover the whole gamut of foods, allowing them to be prepared reliably and simply." TempControl does not require any special pots or pans or indeed any other accessories – it works together with all pots and pans suitable for induction. The system adjusts automatically to the type of pot or pan, preventing mistakes in controlling temperatures.

## Take it slow

Miele hobs also feature a simmer setting that is designed to be used for continued cooking at a low output, for example for preparing sauces and gravy. A further feature is the “Keep warm Plus” for the gentle reheating of food and for keeping food hot. Mercia elaborates: “As soon as liquid is introduced, a lower temperature in the pan is required than for frying. This temperature is achieved and maintained by selecting the simmer setting. This setting also prevents spluttering by keeping the temperature in the pan down.”

## Easy to use

The new induction hobs are also intriguingly simple to use, notes Mercia: “Once switched on, the TempControl ring is selected by choosing the appropriate level. There is no need to manually adjust output via the run of numbers.” She says that together with its TempControl hob units, Miele is also introducing a new user interface called SmartSelect: “Operating controls come up yellow on a classic black ceramic glass screen. By way of an alternative, one model for flush installation will feature white controls (SmartSelect White). The colour of the ceramic screen on these models is a modern graphite black.”

## A host of added features

The new TempControl induction hobs boast a whole range of features, which have stood the test of time on other Miele hob units. Some of these include:

- **PowerFlex zone:** Each model has a PowerFlex zone alongside the TempControl ring. This feature allows two individual rings to be combined to form one single large ring or a rectangular casserole zone.
- **Con@ctivity 2.0:** All TempControl models also sport Miele's smart Con@ctivity 2.0 function, explains Mercia: “In combination with an appropriate Miele cooker hood, extraction is automatically adjusted to what is actually cooking down on the hob below. This ensures a pleasant micro-climate in the kitchen, and the person cooking can devote full attention to the job in hand, without having to worry about the extractor setting.”
- **Recall function:** If the hob is switched off by mistake during operation, the recall function can be used to reset all previous settings.
- **Individual programming:** Users can also adjust the temperatures operative in the simmer and frying settings to suit individual needs, as well as Keeping Warm Plus and the overheating function.
- **Safety:** Safety is immensely important and all Miele induction hobs have a safety switch-off functionality, however, TempControl is able to offer an even higher level of safety, notes Mercia: “The highly sensitive

temperature sensor reliably prevents cooking oil and butter from overheating in the pan, which dramatically reduces the risk of an accident.”

TempControl hob units are available in a 75cm-wide models, which include the Smart Select touchpad sensors in yellow and white. Models also available in either flush- or frame-worktop installation.

Models include:

- The KM6839 – 75cm, induction hob, which retails for R40,000.00
- The KM 6629 – 75cm, induction hob, which retails for R35,000.00

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