

## **PRESS RELEASE**

### **Miele TwoInOne – hob and vapour extraction perfectly combined**

*Available from May 2017, Miele's new TwoInOne is an induction hob with an integrated extractor that cooks using induction technology and keeps the air clean at the same time. This elegant and high-performance newcomer opens up whole new approaches to space-saving design in modern kitchens.*

14 April 2017, Johannesburg: Miele's newly launched TwoInOne combines induction technology and an integrated downdraught extractor. The 80cm-wide hob unit boasts a centred extractor that is framed on both sides by two variable PowerFlex zones. The extractor is only recognisable by its grille, as all the technical components that allows recirculation or vented extraction are discretely hidden in the kitchen cabinet below. Says Mercia De Jager from Miele: "This makes the TwoInOne a really attractive option for open-plan kitchens where technology must play a behind-the-scenes role and let aesthetics take the lead."

The TwoInOne extracts vapours and odours reliably and precisely where they originate. There is no need for consumers to change their habits, as pots and frying pans with a variety of diameters can be used. In this respect, PowerFlex technology proves to be exceptionally versatile, allowing two individual rings to join up automatically when large pots or pans are placed on the surface thanks to the built-in permanent pan-size sensing technology. In TwinBooster mode, a maximum output of 7.3 kW is available, for instance for bringing a large volume of water to the boil in next to no time. The food-warming and Stop & Go functions ensure additional convenience.

The SmartSelect touch controls for the rings comprise runs of numbers with yellow indicators. A similar set of controls is also located below the vent grille for operating the extractor. "In practice, users will tend to rely on the extractor's automatic controls, as it goes without saying that the TwoInOne also features Miele's revolutionary Con@ctivity 2.0 technology," explains Mercia. This automatic function, which Miele has had on offer since as early as 2008, adjusts the power output of the extractor to what is being cooked. Once the cooking is completed, and after a brief fan run-on period, the extractor automatically switches itself off again. Currently, more than 60% of all Miele cookerhoods are fitted with Con@ctivity 2.0. This results in more than 2200 combinations of hob units and hoods.

For top-class grease separation, Miele deploys a 10-ply stainless-steel grease filter, which is housed in an exclusive filter box. This can be removed easily and placed in a dishwasher for carefree cleaning. Exclusive to Miele is the innovative CleanCover, which is located behind the grease filters and constitutes a smooth lining that is both easy to clean and protects against exposure to live componentry. And, there's no need to cry over spilled milk as a tray that is located below the extractor grille contains spillovers.

The Eco Motor used in the downdraught extractor is both powerful and quiet. The DC motor ensures that operation is particularly energy-efficient and that it functions in the booster setting with an air throughput of 600 m<sup>3</sup>/h. Technical components are housed in the base unit and take up relatively little space, allowing the installation of drawers in the same cupboard, albeit with a reduced depth.

Available from May 2017, the frameless TwoInOne (KMDA 7774 FL) can be used for on-surface or flush installation. It retails for R 80,000.00(Including Vat). Visit [www.miele.co.za](http://www.miele.co.za) to find out more or to find a retailer closest to you.

ENDS

Released on behalf of Miele ([www.miele.co.za](http://www.miele.co.za)) by The Line ([www.theline.co.za](http://www.theline.co.za)).