

## **PRESS RELEASE**

### **Hot steam rides the microwave**

*Due to be launched in South Africa in July 2015, Miele's unique integrated DGM6800 combi steam cooker with microwave combines the benefits of steam and microwave cooking and saves space.*

*08 May 2015, Johannesburg:* When it comes to the most frequently used appliance, the hob unit is undoubtedly in pole position. But things get exciting as candidates line up for second place: microwaves currently lead, but steam ovens are hard on their heels. And, given the constraints of space in many kitchens, the choice of appliance often boils down to an either-or-type of situation – with only one of the two making the running. But now Miele's built-in DGM6800 combi microwave steamer, set to be launched in South Africa at the beginning of July 2015, is set to put an end to this dilemma...

More than nine out of 10 Miele customers wish they had a second built-in cooking product in their kitchen – and they are often forced to choose whether they should include a steam oven or a microwave. Says Mercia de Jager from Miele: "Miele's DGM6800 is the perfect solution for this dilemma, as it combines the convenience of a microwave with the quality of cooking results produced by our high-end steam ovens." She says that she sees considerable potential for this new appliance, which masters both disciplines without entertaining compromises on functionality, end results, or long-lasting quality.

To generate steam, Miele uses the same MultiSteam technology that is featured in its entire range of steam ovens – a powerful 3.3kW external steam generator and eight steam inlet ports in the rear panel of the oven interior. Says Mercia: "The MultiSteam technology ensures fast and uniform steam generation and distribution throughout the oven cavity for optimum cooking results. Microwave power can be called up in seven stages with a maximum output of 1000W." Special features include a QuickStart function (for example for reheating hot chocolate at the touch of a button) and an automatic programme for popcorn.

As steam and microwave energy could not be more dissimilar with respect to the way they operate, Miele product engineers found themselves confronted with technical challenges during the R&D for the DGM6800. The machine door, for instance, has to be designed in such a way that it prevents any leakage of microwave energy, but it must also prevent steam from escaping. Furthermore, the inner cabinets on Miele units are always made from stainless steel as this meets the Miele life expectancy remit of 20 years, even when exposed to steam. The problem with metal in a microwave oven however, is that it induces arcing and sparks. Miele overcame this problem through the use of silicone joints, which effectively decouple the stainless-steel cabinet from the stainless steel side racks.

On the subject of the cabinet, the DGM6800 boasts an impressive 40-litre capacity, it is illuminated by long-life LEDs, and comes replete with extra-large

cooking containers and a glass tray. "This extra large capacity allows you to cook and prepare meals for the whole family and is a welcome addition when entertaining guests," explains Mercia.

With its broad gamut of applications, the DGM6800 offers the same full range of functions as the flagship steamcooker models. The most notable include more than 150 automatic programmes that are conveniently accessed via an M Touch display, and its easy search functionality. Also, users are able to compile and save up to 20 of their own personalised programmes.

Mercia says that creating one's own programmes has a practical side-benefit on the DGM6800, as the combination of the two modes combines the speed of microwave cooking with the exceptional quality-enhancing properties of steam: "This is ideal for a number of applications – for example, you can facilitate gentle defrosting and uniform cooking in one single composite programme. Defrosting and reheating a frozen dish, such as a stew or soup for example, can be achieved in saving four steps in one programme in which microwave energy alternates with steam."

And even when simply reheating food, a combination of microwaves and steam also makes sense as the steam prevents the food from drying out. The operating instructions that come with the DGM6800 contain several examples of useful combinations of steam and microwave cooking.

The new DGM6800 combi steam cooker is fully integrated, designed to fit into a cabinet recess with a height of 45cm. It is available in CleanSteel stainless steel, Obsidian Black, Brilliant White and Havana Brown. The machine comes plug-and-play with four stainless-steel cooking containers, a wire rack, a glass drip tray, two descaling tablets and a steam cooking recipe book.

Available in store from July 2015, the DGM6800 combi steam cooker with microwave is set to retail for R47 990,00. Visit [www.miele.co.za](http://www.miele.co.za) to find out more information or to find a retailer closest to you.

*Note: Prices as at May 2015. E&OE.*

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), [ant@theline.co.za](mailto:ant@theline.co.za)).