

PRESS RELEASE

An extractor with a difference

Miele gives new impetus to the full integration of kitchen appliances with a new downdraught cooker hood – the much-anticipated DA6890 – and the matching induction hob – the KM6379.

Miele is promoting the concept of full integration of kitchen appliances with its new DA6890 downdraught extractor. This model is a viable alternative for use in island installations if there are objections or more pragmatic reasons for not installing a ceiling canopy.

How does it work?

When switched off, the DA6890 withdraws almost fully into its base unit. All that remains is a narrow piece of single-ply safety glass trim to hint at the technology behind the scenes. The “touch-on-glass” controls are arranged on the right-hand side for easy access, and they are a perfect match in terms of both design and functionality for the other built-in units from Miele's Generation 6000 range. When the 90cm-wide unit is switched on, a motor- driven canopy rises from the surface of the worktop.

The ideal partner

The ideal partner for the DA6890 downdraught extractor is Miele's KM6379 panoramic induction hob. The four rings on this model almost form a straight line, allowing rising steam and vapours from all rings to be captured by the edge-extraction panel to the rear. Visually, too, the two 90cm-wide built-in appliances fuse into a single elegant-looking unit.

So called “cold” hobs, such as induction hobs, are recommended as partners for this hob, explains Mercia de Jager from Miele: “Heat radiation is considerably reduced when using a ‘cold’ hob, such as an induction hob, when compared to using a ‘hot’ hob, such as gas hobs for example. This prevents damage to the canopy through direct heat radiation, which is more likely to occur when using a ‘hot’ hob. The vapour capture performance on downdraught systems is also better on ‘cold’ hob units, as there is less natural convection as the heat does not rise as fast.”

She adds that by virtue of their open flames, “hot” hob units induce greater thermal convection, causing steam and vapours to rise fast: “The temperature, for instance, at the tip of a gas flame can be as high as 1100 degrees Celsius. This accelerates the rate of vapour rise, and when it comes to the downdraught extractor, vapours can only be captured to a very limited degree.”

Mercia also notes that the use of downdraught extractors in combination with hob units with four or more zones is not recommended: “Rising steam and vapours from the front rings would not be captured as strong convection causes the air to rise vertically, away from the extractor. This would result in increased condensation in the kitchen and in strong cooking odours.”

Special features

The DA6890 is fitted with dimmable LEDs to illuminate the cooking area. A further practical detail is not immediately obvious to the observer, but it is nevertheless relevant to installation in the base unit. The motor casing can be connected in various positions to the canopy, giving a wide range of installation options. The DA6890 can be operated alternatively in recirculation or vented mode.

The new DA6890 downdraught extractor retails for R33 999,00.

The matching KM6379 induction hob retails for R29 999,00.

Visit www.miele.co.za to find a retailer or Miele Gallery closest to you.

ENDS

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