

## PRESS RELEASE

### Just the right amount of steam

Steam ovens represent a mega-trend in the kitchen, incorporating the principles of healthy, wholesome cooking like no other appliance. With the launch of Generation 6000 appliances, Miele is set to launch a full-scale product offensive on the steam-cooking front.

Says Mercia De Jager from Miele: “Food enthusiasts can look forward to completely new models and a unique method of generating and delivering steam. Miele steam ovens still operate on the principle of generating steam outside the inner cabinet. This offers practical benefits – there are no lime deposits in the cabinet and cooking times are independent of the quantity of food being cooked. This principle has now been optimised for the new models.”

### MultiSteam and MonoSteam

Miele steam ovens generate the steam in a number of different ways – these include:

- **MultiSteam** is the highlight on the new Miele steam ovens, explains Mercia: “This technology is predestined for use on the new Miele DG6400 built-in steam oven with a 38-litre cabinet, and the combination steam cookers in the larger 48-litre XL format, namely the DGC6600XL and the DGC6800XL combi-steam ovens.” So how does it work? Water from the tank is pumped into a powerful steam generator located behind the inner cabinet. The steam is admitted through 8 inlet ports (6 on combination steam ovens). This shortens heat-up cycles, distributes steam fast and uniformly and results in perfect cooking results. MultiSteam technology is unique to Miele, and as such, it is immediately recognisable. Steam ports are integrated into a module on the rear panel of the steam oven. The MultiSteam symbol and the Miele logo are discreetly illuminated by LEDs (depending on the model).
- **MonoSteam** is the tried-and-tested approach to the steam generation at Miele, in which steam is produced by boiling water in a tank, and then it is admitted to the cabinet through a single port. “MonoSteam is ideal for smaller models with smaller 24-litre and 32-litre cabinets. These include the built-in DGC6400 combi-steam oven, and the DG6010 ed countertop model,” explains Mercia.

### Easy to use

Steam cooking offers faster cooking times and you can cook more than one dish at the same time with absolutely no cross-contamination of flavours. Using a steam oven is super simple to do, explains Mercia: “The electronically controlled steam cooking process eliminates the possibility of incorrect power settings, prolonged cooking and overcooking. Any top-end steam oven will

offer various automatic programmes that will take the guesswork out of the cooking process.

“With the numerous automatic programmes on Miele’s steam ovens for example, you do not have to worry about the oven function, time or temperature settings. Simply select the type of food, the weight, quantity and desired end result when prompted, and the steam oven will automatically select the perfect settings for you. Reminders will appear in the display when it is time to do something, like turn the food or add sauces during the cooking process. Alternatively, for the cooking enthusiasts and professional chefs out there, you can also select your own customisable settings if you so wish.” The combi-steam ovens boast up to 20 user programmes, 150 automatic programmes and maintenance programmes – making cooking with and maintaining your steam oven a synch.

She says that new owners of steam ovens are often less familiar with this new method of food preparation. Therefore, in order to provide help and assistance, Miele has developed new recipe books specifically for these new machines, ensuring a relevant set of instructions and appropriate recipes for all appliances, from steam ovens, through to combination steam oven in XL format.

### **A healthy way of cooking**

There are many health benefits to cooking with steam, including optimum retention of vitamins, nutrients, flavour, colour and texture. This is a fact that has been known for thousands of years to the Chinese, who still use bamboo steamers to prepare their food. More recently, it has been scientifically confirmed by a study performed by the German universities of Giessen and Koblenz-Landau, explains Mercia: “According to the scientific evidence generated by these studies, it was proven that the vitamin C content of various types of vegetables cooked in a Miele steam cooker was 50% higher compared with boiling the same type of vegetables in a pan on a hob.”

Steam cooking is a way of preparing food that is low in fat and rich in vitamins – this is a claim that is supported by a nutrient analysis carried out by Professor Elmar Schlich at the Giessen University, says Mercia: “Conventional cooking tends to have a leaching effect on food, purging it of a large proportion of water-soluble vitamins and minerals. This is not the case with steam cooking however – Schlich’s study showed that steamed vegetables in particular showed very high concentrations of vitamins, minerals and trace elements, which has an exceptionally positive effect when it comes to releasing the food’s intrinsic taste.”

Mercia points out that the studies also confirmed that the food tasted and looked considerably better when steamed: “The joint studies also covered the sensory properties of food. Various vegetables were steamed and boiled and then tasted under blind-test conditions. It was concluded that steam cooking produced much better results with regards to all sensory properties inherent in the vegetables prepared – the texture, colour and taste were far superior to

traditional cooking methods. Steam cooking released the characteristic flavour of the various vegetables, without the need to add salt the vegetables were crisp and fresh to the bite and boasted a lovely vivid colour.”

### **Combination steam ovens**

Combination steam cookers represent the pinnacle of modern cooking appliances, as they combine a steam cooker and a wall oven in one single appliance. With the launch of Generation 6000 built-in appliances, Miele is augmenting its lineup in this product category. Mercia explains: “Combination steam ovens best flaunt their potential when cooking food with a combination of dry, radiant heat and moisture. This method of combination cooking produces outstanding results every time.”

The unchallenged star among combination steam ovens are Miele's DGC XL models, which comprise 48-litre capacity with a motorised fascia panel. This vertical-rise fascia is not only an eye-catching feature and a talking point, it also offers very practical benefits, notes Mercia: “The water tank and condensate container are integrated in a space-saving manner behind the fascia panel, and water can be topped up quite simply without opening the appliance door.”

In terms of programmes and functions, the DGC XL models offer all the operating modes of a high-end wall oven, alongside steam cooking. The new model also boasts a wireless food probe and MTouch touch screen controls. This particular fully-fledged steam cooker also offers the Fan Plus mode familiar in wall ovens. Cooking in combination mode produces exceptional baking and roasting results. And particularly successful recipes can be saved for future use. Alternatively, these models offer a series of automatic programmes.

### **Variety and integration**

Of all built-in appliance manufacturers, Miele offers by far the broadest range of steam ovens – from free-standing, to built-in steam ovens and combination steam ovens. Available in the new Generation 6000 PureLine design, the steam ovens come in a full complement of colours, including CleanSteel, Obsidian Black, Havanna Brown and Brilliant White. They also boast a selection of various interfaces, including touch controls, conventional rotary selectors or a combination of the two.

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