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Miele Launches The XXL Steam Combination Oven Take the home cooking experience up a notch

(Hong Kong, 20 July 2015) **Miele**, the first name in premium home appliances, is taking the home cooking experience to the next level. The company that pioneered the steam oven proudly presents the largest capacity domestic steam oven at 68L on the market, the XXL Steam Combination Oven. This fully-fledged steam oven, or conventional oven could turn a kitchen apprentice into an applauded chef, all with the convenience of one appliance.

Equipped with over 200 automatic programmes for the steam oven, conventional oven and steam roasting settings, the latest Miele XXL Steam Combination Oven combines form and function to perfection all without having to compromise on any individual features.

Largest oven capacity

When it comes to cooking, size does matter. Be it a Thanksgiving turkey, a Winter Solstice big steam fish or batches of finger food for a party, the 68L-capacity XXL Steam Combination Oven, the largest in Hong Kong market, is ready to make your event a great success. With its water tank situated on top of the oven instead of by the side, like many other products in the market, the XXL maximizes the oven capacity, and hence unleashes your culinary ideas.

For a healthy meal, the four-tiered steaming design, the only one in the market, prepares a full meal with various dishes for friends and family to savour and share in no time, thus providing a clean and hassle-free home cooking delight.

Intelligent Stage Cooking

Delicacy in food often requires time and effort to prepare, but with the stage cooking function of the XXL Steam Combination Oven the assistance is there to make things easier. A pork knuckle which would require boiling, drying and then frying, to be made ahead the day before, can now be easily done in one go by pressing a few buttons. Set the temperature, duration and moisture level and leave the rest to the oven. Lengthy and complicated processes become easy tasks.

Balanced Cooking with External Steam Generator

The Miele XXL Steam Combination Oven places the steam generator outside the oven cavity, leaving no heating element inside hence maintaining an even cooking temperature. This powerful external steam generator supplies steam through eight steam inlet ports which quickly distribute the steam to every corner of the oven. This then ensures even steam distribution and ensures faster heat up times and far more even cooking results.

Precise heat and steam levels

Perfecting food that requires crispy outer skin but juicy and tender on the inside is sometimes quite challenging. The Combi Steam function allows roasting with a selection of steam levels, 0 to 100%, matching your very personal preference. Together with the 30°C to 225°C temperature range in oven mode and 40°C to 100°C temperature range in steam mode, even the pickiest gourmand would be satisfied to achieve the perfect results with these precise settings

Great barbecue results

Part of the delicious taste of barbecued pork comes from the intense surface heat from a fire of a barbecue, which an ordinary oven can't imitate. The Fan Grill function of the XXL Steam Combination Oven, however,



offers high temperature with the fanned hot air making an open fire effect, offering fantastic barbecue roasted options.

With the all-in-one Miele XXL Steam Combination Oven, delicious, healthy eating with simplicity is not impossible anymore. The XXL in Clean Steel style is available from June, at the retail price of HK\$85,000. Visit [Miele website www.miele.hk](http://www.miele.hk) for more information.

Miele XXL Steam Combination Oven Exclusive Function Highlights

Largest oven capacity at 68L

- The water tank situated on top of the oven and behind the fascia maximizes its capacity
- Four-tiered steaming design

3 in 1 functionality

- It can be utilized as a fully-fledged conventional oven, a fully-fledged steam oven, or a fully-fledged combination (steam-roasting) of both to achieve any number of cooking possibilities

MultiSteam Technology

- Steam enters the interior of the oven through 8 steam inlet ports ensures a shorter heat-up time
- MultiSteam enables all-round circulation of steam in the oven cabinet, meaning dishes situated at various spots in the oven all receive uniform and sufficient amounts of heat without transfer of flavour resulting in consistent cooking experience
- No heating element inside cavity; pure steam generated by external steam generator

Lift-up control panel

- The panel opens at the touch of a button to reveal the water container and condensation container
- The water container can be filled and the condensation container emptied without opening the appliance door and thus, it will not interrupt the cooking process

Food probe

- By inserting it into the meat, it constantly measures the core temperature inside until the desired levels are reached. Hence, you could leave food cooking in the oven unsupervised
- The countdown indicator provides precise information on when the meat is ready

SensorTronic user control

- A 5-line TFT display with sensor touch controls to the side presents all the menu options clearly
- It is easy to navigate
- Buttons with concise instructions allow you to make simple selections and smart choices with a click of a finger

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Photo Captions:



Photo 1:

The 68L-capacity XXL Steam Combination Oven, the largest in Hong Kong market.



Photo 2:

The water tank of XXL Steam Combination Oven situated on top of the oven instead of by the side, like many other products in the market, which maximizes the oven capacity.



Photo 3:

The lift-up control panel allows the water container to be filled and the condensation container to be emptied without opening the appliance door, successfully avoids any interruption during the cooking process.



Photo 4:

Its four-tiered steaming design, the only one in the market, providing you a clean and hassle-free home cooking delight.



Photo 5:

The Fan Grill function of the XXL Steam Combination Oven, offering high temperature with the fanned hot air making an open fire effect, which provide fantastic barbecue roasted options.



About Miele

Since its establishment in 1899, Miele has been synonymous for manufacturing the finest home appliances in the world. Throughout the years, Miele has been awarded a range of endorsements by various organizations worldwide, including the “Germany’s Best Corporate Brand” and “Germany’s Most Sustainable Big Company 2014”, affirming the outstanding quality of Miele among consumers’ level.

Renowned for its high attention to quality and engineering excellence, this family-owned and family-run company has become one of the most desired brands in the industry.

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