



**For Immediate Release**

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**The New Miele Combi-Steam Oven: The Next Innovation in Cooking**

**Princeton, NJ** –As the pioneer in steam oven technology, Miele, a leading German premium appliance manufacturer, has perfected the art of steam cooking. More than a decade ago, they became the first appliance brand to design and manufacture a residential, built-in steam oven. Building on that expertise, Miele introduces its new Combi-Steam Oven. As its name implies, this latest oven innovation combines the power of steam and convection technology into one appliance. Whether using steam, convection or combination mode, the look and taste you receive are gourmet results.

“The Combi-Steam Oven is the perfect partnering of Miele oven technology,” said Kathrin Pfeifer, Product Manager for Miele. “We’ve combined true European convection technology which offers the best cooking environment for roasting and baking with our unique external steam generator to create an all-in-one-oven that provides the consummate cooking fusion.”

**All-In-One Oven**

The combination mode allows you to regulate both the cooking method and temperature, but also the moisture level. By introducing moisture into the cooking process, the oven creates an environment that is ideal for both browning and searing meats, as well as baking moist cakes and breads.

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“Professional bread bakers utilize proof boxes because of its ability to control fermentation and rise temperatures to produce the best flavors in their loaves,” explained Miele Home Economist, Holly Curry. “The Combi-Steam Oven not only replicates this exact process, but does it in a 1/3 of the time delivering artisan quality breads and pastries with a crisp, golden-brown crust, without the addition of an egg wash.”

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### **Ease of Use**

There are more than 100 automated programs for meats, vegetables and grains included in the oven’s food-driven menu system. Step-by-step instructions guide you through the cooking process allowing you to program the temperature, time and cooking method for both simple side dishes to gourmet meals. The Combi-Steam Oven is also equipped with five specialty Miele MasterChef Gourmet programs: Turkey, Chicken, Baby Back Ribs, Salmon and Beef Tenderloin. Unique to the Combi-Steam Oven, these programs incorporate slow cooking techniques using low cooking temperatures and longer cooking times, resulting in tender dishes.

Once cooking is complete, cleanup is quick and simple. The interior of the oven’s CleanGlass Door features a smooth, flush finish for easy cleaning, while the exterior features Miele’s signature Clean Touch Steel™ finish, which resists smudges and fingerprints. Special stability hinges also make the door a durable and stable surface to hold dishes (up to 17lbs) as you remove them from the oven.

### **Intelligent Design**

One of the design marvels of the Combi-Steam Oven is its award winning lift-up control panel. Strategically hidden behind the panel are the water and condensate containers. A simple touch of a button automatically lifts the control panel providing easy access to replenish the water reservoir without having to open the oven door and interrupt the cooking process. Compared to the Miele Steam Oven, the new placement of the water reservoir also increases the oven’s interior capacity by 40%, providing ample space for multiple dishes or large roasts to be cooked simultaneously.

The Miele Combi-Steam Oven (DGC 4084/4086 XL) is available in both the Classic and Europa series and requires 240 V. It retails for \$3,695.

**About Miele**

Founded in Germany in 1899 with a single promise of *Immer Besser*, a phrase meaning Forever Better, Miele has dynamically grown to become the world's largest family-owned and operated appliance company with more than 16,600 employees, 12 production facilities and representation in nearly 100 countries. As a premium appliance brand represented on all continents, Miele is steadfastly committed to the highest quality, performance and environmental standards. Miele's range of exceptional consumer appliances includes: vacuum cleaners; laundry systems; rotary irons; dishwashers; built-in convection, speed, steam and combi-steam ovens; cooktops; ventilation hoods; refrigeration; wine storage and espresso/coffee systems.

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