

For Immediate Release

The Dialog oven is faster and more versatile than any other cooking product – and delivers excellent results

In dialogue with food: Miele presents a revolutionary new cooking method



(Hong Kong, 2018) – Cooking fish in a block of ice or a fillet of veal in a jacket of beeswax? Without the ice or the wax melting? The time has now come to reinvent cooking – with the Dialog oven from Miele. For the very first time, a technology is being deployed in which electromagnetic waves respond to the texture of food in an intelligent manner. Meat, for example, is cooked more uniformly, retaining its juices. Fish and vegetables keep their fine structure and dough rises significantly better. Various fresh ingredients for a complete meal can be placed together on an oven tray and are all finished to perfection at exactly the same time – and up to 70% faster than using conventional cooking methods. The Dialog oven is due to be launched in Germany and Austria in the second quarter of 2018.

From the outside, the appearance of a Dialog oven is identical to that of its conventional counterpart; on the inside, the Dialog oven opens up a whole new world of cooking, baking and roasting pleasure. One example which baffles audiences at presentations is an uncooked fillet of fish embedded in a block of ice which is placed in the Dialog oven. The result: The fish inside the ice is cooked whilst the ice itself remains frozen. No less

impressive as it is inconceivable is this example: Take a leg of lamb and place it on a bed of vegetables consisting of red peppers and green asparagus. Fill any remaining space with potato wedges and place the tray in the Dialog oven. After around 45 minutes, the lamb comes out succulent and evenly cooked, the vegetables are slightly al dente and the potatoes deliciously soft – without any interruption or the need to introduce additional ingredients. It would be impossible to cook this dish in a conventional oven with such excellent results and in such a short space of time. Similarly, such dissimilar ingredients as salmon and puff pastry – a combination of tastes made in heaven – can be cooked simply, fast and in only one single operation.

The broad range of applications and the quality of results stem from M Chef technology from Miele. This technology applies electromagnetic waves to the food which creates heat for cooking. The Dialog oven features a modular unit which generates electromagnetic waves in a specific frequency range and distributes these in the oven via two high-performance sensors. As the molecules in food are arranged in different ways and even rearrange during the course of cooking, continuous adjustment of the frequency supports the cooking process. The same sensors also provide the Dialog oven with feedback on the amount of energy which has been absorbed by food.

Excellent results thanks to M Chef in combination with radiant heat

A further significant advantage of M Chef accrues from the fact that food is cooked 'volumetrically': a fillet of meat is for instance cooked uniformly pink from the edges right through to the core. In a conventional oven, this is much more difficult as heat always travels from the outside to the inside. When the core is done to a T, the outer layers are often already overdone.

As cooking with electromagnetic waves does not brown the surfaces of food, bread can be baked entirely without a crust. For a classic loaf of bread and the roasted aromas in meat, M Chef technology always combines with radiant heat. In this respect, the Dialog oven is ideally equipped as it offers many features of Miele's flagship cooking products, including a user-friendly M Touch display and pyrolytic self-cleaning. Elegant and uniform illumination on all levels is guaranteed for the first time by high-quality LED lighting called BrilliantLight.

'Gourmet Assistant' and 'Gourmet Pro' support creativity

Users of a Dialog oven will find themselves confronted with two new concepts: Gourmet Units and Intensity. Gourmet Units serve as a unit of energy applied to food, whereby one Gourmet Unit corresponds to one kilojoule. Intensity settings are 'high', 'medium' and 'gentle'. For most foodstuffs, 'high' is the correct choice; 'gentle' is the ideal setting for delicate dishes such as soufflés.

Use of this new appliance is made simpler by automatic programmes, without stifling the user's own creativity. For greater individuality, there are two options open to experienced chefs: 'Gourmet Pro' is intended for users with a certain amount of experience and those who like to experiment. In this instance, all parameters such as operating mode, Gourmet Units, intensity and cooking times must be selected manually. The 'Gourmet Assistant' supports the chef by suggesting settings dependent on the type and quantity of food to ensure excellent results.

The market launch will commence in Germany and Austria in the second quarter of 2018.

Photo Captions:



The Dialog oven from Miele is set to revolutionise baking, roasting and cooking. Foods with different textures and traditionally requiring widely different settings can be cooked together. The results fascinate even professional chefs-de-cuisine.



A dramatic showcase illustration of how the Dialog oven revolutionises cooking is provided by a fish embedded in a block of ice: The fish at the centre is cooked without the surrounding ice melting.



A roast on a bed of vegetables is done to perfection in a Dialog oven without overcooking tender vegetables. And, what's more, cooking is considerably faster.



Elegant design meets revolutionary cooking technology: The Dialog oven from Miele stands for innovative cooking, excellence of results, simple food preparation and time savings.

About Miele

Miele is the world's leading manufacturer of premium domestic appliances including cooking, baking and steam-cooking appliances, refrigeration products, coffee makers, dishwashers and laundry and floor care products. This line-up is augmented by dishwashers, washer-extractors and tumble dryers for commercial use as well as washer-disinfectors and sterilisers for use in medical and laboratory applications (Business Unit Professional). The Miele company, founded in 1899, has eight production plants in Germany as well as one plant each in Austria, the Czech Republic, China and Romania. 2016/17 turnover amounted to approx. EUR 3.93 bn with sales outside Germany accounting for 70%. Miele is represented with its own sales subsidiaries and via importers in almost 100 countries. The Miele company, now in the fourth generation of family ownership, employs a workforce of around 19,500, 10,900 thereof in Germany. The company headquarters are located in Gütersloh/Westphalia, Germany. www.miele.hk

即時發佈

全新Dialog oven智能焗爐，烹調更快捷、功能更豐富、效果更超卓，性能絕非傳統煮食爐具可比

與美食對話：Miele隆重呈獻全新烹調技術



(2018年，香港) — 烹調冰封鮮魚或蠟封牛仔肉時，可以不融掉外層的冰塊和蜂蠟？過去難以實現的烹調念頭，如今再非難事。德國高級家電品牌 Miele 隆重呈獻全新智能焗爐 Dialog oven，首以劃時代的科技應用，利用電磁波與食材「對話」，從而調整烹煮過程，輕易製作完美佳餚，徹底改革煮食體驗。以 Dialog oven 烹調肉類，更能展現均勻的煮食效果，緊緊鎖住鮮嫩肉汁。無論烹調鮮魚或蔬菜，都可以妥善保持細嫩口感，發酵麵團更尤為出色，每道菜式無可挑剔。更意想不到的，是用家可將整道菜式的不同食材，同時放進 Dialog oven，並於同一時間烹調完成，烹調時間較傳統煮食縮短達 70%。Dialog oven 將於 2018 年第二季於德國及奧地利面世，為烹飪藝術掀起變革。

Dialog oven 的外型與一般焗爐無異，然而內涵深厚，能為美食愛好者打開全新烹飪世界的大門，引領他們盡情享受烹調、烘焙和烤焗美食的樂趣。早前舉行的發布會上，廚師將冰封的鮮魚放進 Dialog oven 後，竟然在保持外層冰塊不融化的情況下，將中心的鮮魚化為完美佳餚，令觀眾驚嘆不已。其後，廚師再以焗羊腿展示 Dialog oven 的超卓功能：廚師先將紅燈籠椒和蘆筍鋪於烤盤上，放上羊腿後，再在烤盤鋪滿薯角，所有食材同時間放入 Dialog oven。烤焗過程短短 45 分鐘，出爐的羊腿已經鮮嫩飽滿地完成，而且效果均勻；即使其他食材同時間放入爐中，期間沒有任何處理，出爐的蔬菜入口仍然爽脆，薯角細膩軟滑，口感適中，美味可口。Dialog oven 突破一般焗爐的功能，能同時處理不同質地的食材，於短時間烹調出非凡菜式。

即使是質地截然不同的三文魚和酥皮，也可同時以 **Dialog oven** 烹調，只需一個指令，稍等片刻，即可輕鬆享受酥皮三文魚的無上滋味。

Dialog oven 的豐富功能及出眾效果，源自 Miele 獨有的 **M Chef** 技術。**M Chef** 技術運用了電磁波----- 一種不為罕見的烹煮方式，但卻巧妙地重新應用：不再局限於單一頻率，而是高端地應用了一連串的頻率組合，更配置了兩個感應器作傳輸及食材探測的用途。如果仔細從科學角度探究食物的分子結構，不難發現各種食材均有不同的分子排列方式，而且加熱期間會不斷重組，因此 **M Chef** 技術透過感應器，於烹煮過程持續了解食材的吸收情況，透過與食材「對話」作出相應的頻率調校，達至無可比擬的完美效果。

M Chef 技術結合傳統烤焗技術 完美烹調精緻佳餚

M Chef 技術的另一獨特優點，是更輕易做到內外均一，締造更統一美味口感及飽滿肉香。例如在烹調牛扒時，使牛扒更均勻受熱，由兩端至中心均呈現鮮嫩的粉紅色澤。對比傳統焗爐，由於熱力由外側傳至內層，較難做到內外一致，當牛扒中心達到最佳狀態時，表層可能已過熟。

另外，電磁波烹煮方式不會將食材表面烘烤，可以輕易製作內外柔軟的麵包。**M Chef** 亦能結合傳統烤焗技術，完美烘焗出脆皮的麵包和表面散發微脆焦香的肉扒。此外，**Dialog oven** 更備有 Miele 旗艦爐具的超卓功能，包括方便易用的 **M Touch** 簡易操作介面以及高溫分解自動清潔功能等，性能完備。**Miele** 更首次為焗爐加設 **BrilliantLight** 高級 LED 照明系統，以典雅的白光均勻照亮 **Dialog oven** 內部每個角落。

Gourmet Assistant 配合 Gourmet Pro 強大功能激發無限創意

此外，**Dialog oven** 更引入兩大嶄新烹調概念：**Gourmet Units** (美食單位) 及 **Intensity** (能量傳輸度)。**Gourmet Units** (美食單位) 為食材所吸收的能量，一個單位相等於一千焦耳熱量。**Intensity** (能量傳輸度) 則有「高」、「中」、「低」三種設定，「高」能量傳輸度適用於烹調大部分菜式，而「低」能量傳輸度則適合焗製梳乎厘等特別必須小心注意火候的美食。

嶄新智能焗爐 **Dialog oven** 配備多種自動模式，助您輕鬆烹調美饌，同時又可發揮創意，盡情烹煮喜愛菜式。經驗豐富的烹飪專家更可利用 **Dialog oven** 的兩大創新功能，煮出別具特色的獨特佳餚：「**Gourmet Pro**」為獨具創新精神的大廚級用家而設，可以手動選擇所有設定，包括烹調模式及時間、**Gourmet Units** (美食單位) 及 **Intensity** (能量傳輸度)，全面掌握每個烹調細節。而「**Gourmet Assistant**」則能根據食物類型和數量向您建議合適設定，協助您烹調出火候恰到好處的美味佳餚。

Dialog oven 將於 2018 年第二季首先在德國及奧地利推出。

圖片說明:



Miele 全新智能焗爐 Dialog oven 徹底改革烘焙、烤焗及烹煮技術，能同時烹調不同質地的食材，輕鬆炮製出令專業廚師驚豔的美饌。



Miele 以冰封的鮮魚示範 Dialog oven 的嶄新烹調技術。全新應用技術能在不融化冰層的情況下將鮮魚完美烹調。



Dialog oven 將烤肉連鋪底的伴碟蔬菜也烤得恰到好處，保持鮮嫩爽脆，大大減少煮食所需時間。



Miele 全新 Dialog oven 以典雅設計糅合革命性烹調科技，體現創新烹飪技術及非凡煮食功能，令準備工序更簡便，下廚更省時快捷。

關於Miele

領先全球的德國高級家電品牌Miele，憑藉涵蓋煮食爐、焗爐、蒸爐、雪櫃、咖啡機、洗碗碟機、衣物護理及地板護理等一系列家電產品，全面融入現代家居生活。品牌亦推出商用洗碗碟機、專業級洗衣機及乾衣機，以及供醫療機構及實驗室使用的消毒碗櫃，照顧商務及醫療服務的需要。於1899年成立的Miele現於德國設有八個生產工場，於奧地利、捷克、中國及羅馬尼亞亦各有一個生產工場。品牌產品透過旗下子公司及經銷商網絡，分銷全球近100個國家，為Miele在2016/17財政年度創下約39.3億歐元的營業額，來自德國以外地區貢獻佔達70%。時至今日，Miele仍為家族經營，由第四代家族繼承人掌舵。品牌總部設於德國

Gütersloh/Westphalia，現時全球僱員人數達19,500人，當中10,900人於德國任職。

www.miele.hk