

MEDIA RELEASE

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NEW VACUUM-SEALING DRAWERS FROM MIELE
Make Sous Vide cooking easy and convenient for home cooks

Miele New Zealand brings Sous Vide cooking to the home cook with the introduction of the brand's first built-in vacuum-sealing drawers, complemented by a Miele steam oven.

And what a formidable team! In combination, these two Miele appliances give access to an even greater range of cooking applications from which to create impressive culinary delights.

Miele Vacuum-Sealing Drawers: their practicality and use

Miele's Vacuum-Sealing Drawers, the likes of which were often regarded as the domain of commercial kitchens, most effectively vacuum-pack food ready for the sous vide process in a Miele steam oven.

Furthermore, vacuum sealing optimises food storage and can extend food freshness by up to three to five times. So be confident there is always something delicious on-hand for unexpected guests!

Vacuum-sealed food is ideal for freezing where it is also protected against freezer burn. And thanks to the vacuum, the food requires less storage space.

As the latest additions to Miele's Generation 6000 built-in appliance range, the Miele EVS 6114 and EVS 6214 Vacuum-Sealing Drawers will harmoniously complement 45 cm tall Miele steam and steam combination ovens to fit a 60cm recess. The vacuum chamber and controls are discreetly revealed when the drawer is opened.

Here, the controls can be used to set the vacuum-sealing stage and the sealing duration, to cater for different types and consistencies of food as well as varying storage requirements. To meet professional demands, the higher setting results in an almost complete vacuum.

Miele Vacuum-Sealing Drawers: an essential element of Sous Vide Cooking

Once food is vacuum-sealed in the Miele drawer, it is ready to transfer to a Miele steam or steam combination oven to be sous vide – cooked at low, constant temperatures for an extended time period.

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NEW VACUUM-SEALING DRAWERS FROM MIELE continues...

The perfect process for meat and seafood dishes, sous vide cooking allows seasonings and marinades to fully develop their flavour profiles while the food's texture and moisture are maintained. And what deliciously flavoursome and tender culinary results are achieved!

As Miele steam ovens can easily be used at temperatures ranging from 40°C to 100°C and precisely maintain selected temperatures, all lend themselves to sous-vide cooking.

In fact, most Miele steam ovens have their own sous-vide operating mode, allowing slow cooking times of up to 10 hours.

Miele Vacuum-Sealing Drawers come in two different fascia design finishes. Choose from the Miele EVS 6114 in CleanSteel or the Miele EVS 6214 available in CleanSteel, Obsidian Black, Brilliant White and Mink.

All are available from Miele Chartered Agents, Miele Experience Centre Auckland and the Miele on-line shop, for a selling prices of \$4,199.00

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