

MEDIA RELEASE

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**Double the X Factor
New Miele DGC 6660 XXL Steam Combination Oven**

Miele Australia introduces the DGC 6660 XXL, a grand addition to the impressive line-up of the ground-breaking Miele Generation 6000 range of Cooking Appliances.

As the largest Miele Steam Combination Oven to date, the DGC 6660 boasts a huge 68L capacity to deliver ample cooking possibilities on four rack levels. Yet this latest innovation only requires a 60cm cabinetry which complements that of a wall oven.

The most versatile and multi-talented of all Miele appliances, the DGC 6660 XXL can operate as a fully-fledged oven with dry heat or a steam oven with moist steam, or combine the best of both in combination mode to easily achieve gourmet-quality results.

With a host of operating modes - including steam cooking, Fan Plus, top and bottom heat, top heat, bottom heat, grill, economy grill, fan grill, Intensive Bake, defrosting, reheating, bottling and blanching - combination options are virtually limitless.

To take the guesswork out of producing great food, the DGC 6660 XXL also offers more than 200 automatic programmes including low-temperature or slow-cooking cycles which can be selected on the intuitive SensorTronic Touch controls, as well as a food probe to deliver precise measurement of core temperature.

In 'steam only' mode, the DGC 6660 XL achieves incredibly fast heat-up times for gentle and wholesome steam cooking with Miele's exclusive MultiSteam technology.

Users simply fill the tank concealed behind the motorised fascia panel with water which is drawn into the MultiSteam generator behind the appliances, then converted to steam and piped into the interior. Eight steam inlet ports enable even steam distribution for uniform cooking results, while the method of generating steam externally ensures oxygen in the cabinet is displaced with steam as fast as possible.

This external steam generator also ensures that limescale cannot form inside the cabinet, while Miele's exclusive PerfectClean and linen-weave surface finish with exceptional non-stick properties, ensures the DGC 6660's interior can be simply wiped clean. Especially stubborn soiling can be easily removed with the DGC 6660's convenient 'Soak' cycle which uses steam to soften residue.

Featuring Miele's Generation 6000 PureLine design elements, the DGC 6660 XXL is the perfect match for the H 6660 BP MoisturePlus Pyrolytic Oven to achieve a seamless kitchen combination in either a space-saving tower or generates side-by-side set up.

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New Miele DGC 6660 XXL Steam Combination Oven continues...

Complete with a multi-purpose tray, a combi-rack, perforated containers for steam cooking, as well as a recipe book, the DGC 6660 XXL is available for a selling price of \$8,999 from Miele Chartered Agents.

Alternatively, for an investment of less than \$15,000, seamlessly combine the DGC 6660 XXL with the H 6660 BP oven, making a multi-talented pair of premium Miele appliances. By adding a Miele Gourmet Warming Drawer, Miele offers a 5% kitchen appliances package rebate.

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Miele – Immer Besser

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