



A MULTI-FUNCTION OVEN THAT DOES IT ALL ***Automatic cooking programs or manual input. Your choice!***

COMBINATION COOKING + CONVECTION

Achieve the best results with steam assistance – ideal for making bread or roasting meat to professional quality.

COMBINATION COOKING + SURROUND

This method cooks from the top and the bottom, which is perfect for making bread.

COMBI GRILL

Ideal for cooking fish and meat containing lots of fat until tender and succulent with a crispy skin or crust.

MAXI BROIL

Versatile function for indoors. For broiling larger quantities of steaks, sausages, kebabs, etc.

CONVECTION

Perfectly soft and light: Ideal for gentle baking and roasting on up to two levels.

INTENSIVE

Crispy bases, delicious toppings: Pizza, quiche or fresh fruit flans – crispy base, moist on top.

HUMIDITY PLUS

Create delicious, bakery-quality cakes with choux pastry, lye mixtures, and batter.

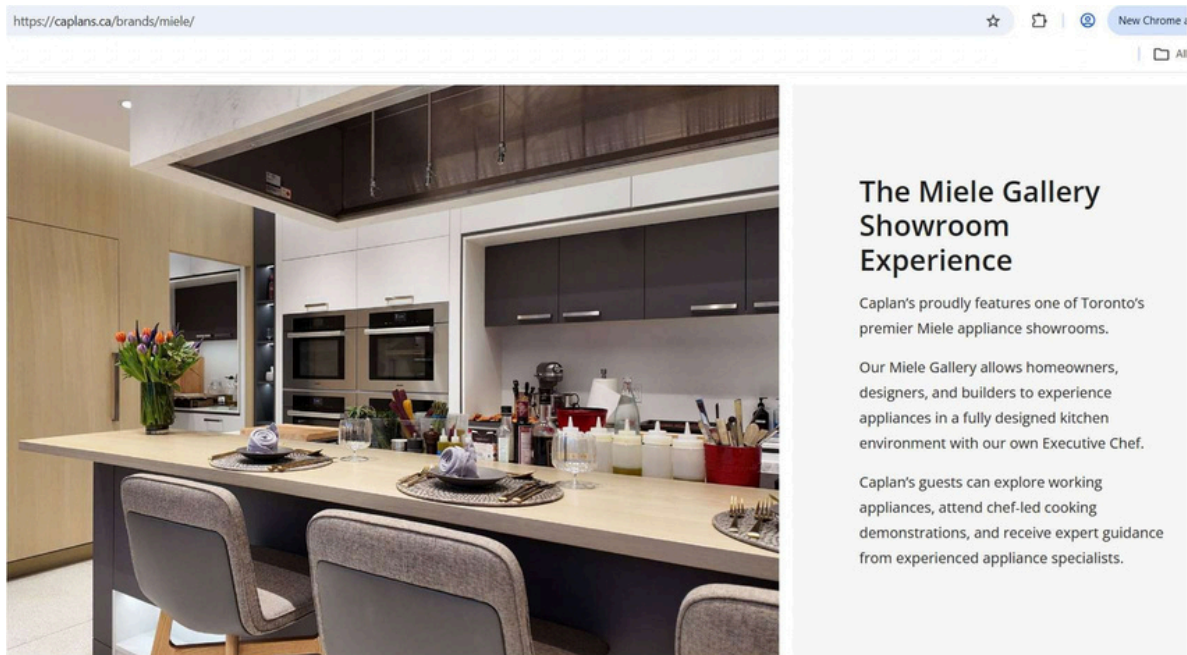
SOUS-VIDE COOKING

Pure pleasure: Meat, vegetables, or fruit cooked in a vacuum pouch for the ultimate taste sensation.

STEAM COOKING

Gentle and healthy food preparation: cooking with steam retains many nutrients.

Caplan’s Appliances in Toronto has a large Miele gallery, with a fully outfitted kitchen and an executive chef giving demonstrations on appliance features. Call first for chef hours.



The Miele corporate oices in Vaughan oer cooking classes (at a modest cost) that showcase Combi-Steam capabilities.

