



TERMS AND CONDITIONS

- The promotional campaign is effective from 16 March 2017 until 30 September 2017.
- Campaign includes all built-in appliances, cooling appliances and culinary accessories.
- The following items are not applicable for this campaign:
 - Freestanding steam oven
 - Freestanding coffee machine
 - Freestanding dishwasher
 - All laundry care appliances and accessories
 - All floor care appliances and accessories
 - Display or B-stock appliances
 - Miele Professional appliances
 - Miele services
- Only confirmed orders received during the campaign period is eligible for the promotions.
- The Exclusive Tiered Rewards will be applied before the Bundle Promotion when used in conjunction in a single transaction.
- Only one Bundle Promotion can be used in conjunction with the Exclusive Tiered Rewards in a single transaction.
- For the sou-vide bundle, it consists of any steam oven, steam combination oven, steam oven with microwave with a vacuum sealing drawer.
- The promotions apply to a single confirmed order and its total order value per corresponding delivery address.
- All eligible confirmed orders must be delivered before 15 December 2017. The warranty period is 24 months from the date of delivery.
- Miele reserves the right to change the terms and conditions without prior notice.

Miele Experience Centre

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15
years in
Singapore

Miele.
For everything you really love.

Miele
IMMER BESSER



Professional, beautiful and convenient. The full culinary suite by Miele.

The complete range of Miele built-in kitchen appliances integrates seamlessly into your home, offering unrivalled performance and professional results. Whether it is to prepare a simple meal or to impress with a full dining experience, Miele utilises the very best in technology so that you can express yourself with ease.



Sous-vide

Miele brings professional sous-vide cooking into your home by using a Miele vacuum-sealing drawer with variable vacuum settings in conjunction with the Miele steam oven. Adjust temperatures to a precision of 1°C and use it to slow cook up to 10 hours.



TempControl Induction Hobs

Miele induction hobs sense and detect the characteristics of the material and temperature of the pan, regulating power automatically to ensure that the food is subject to a uniform and constant temperature. This means that even when the oil in the pan is sizzling hot, you will never run the risk of burning your food.



MoisturePlus

Miele ovens offer moisture-assisted cooking. Bursts of steam are automatically introduced in critical stages of cooking ensure that you get crisp outsides and succulent insides whether you are baking a loaf of bread or roasting a cut of meat. Also available as a manual programme for seasoned users.



EXCLUSIVE TIERED REWARDS*

Reward Tiers	% off Retail Price	Total Purchase Value
Tier 1	15%	S\$ 15,000 - S\$ 29,999
Tier 2	25%	S\$ 30,000 and above

BUNDLE PROMOTIONS**

- A. Enjoy **S\$ 1,500 off** a sous-vide bundle (1 steam oven and 1 vacuum sealing drawer)
- B. Enjoy **S\$ 1,500 off** a cooker hood and hobs / CombiSets bundle

* Includes cooling appliances and integrated dishwashers.

** Only one Bundle Promotion can be applied in conjunction with the Exclusive Tiered Rewards.

Terms & conditions apply.