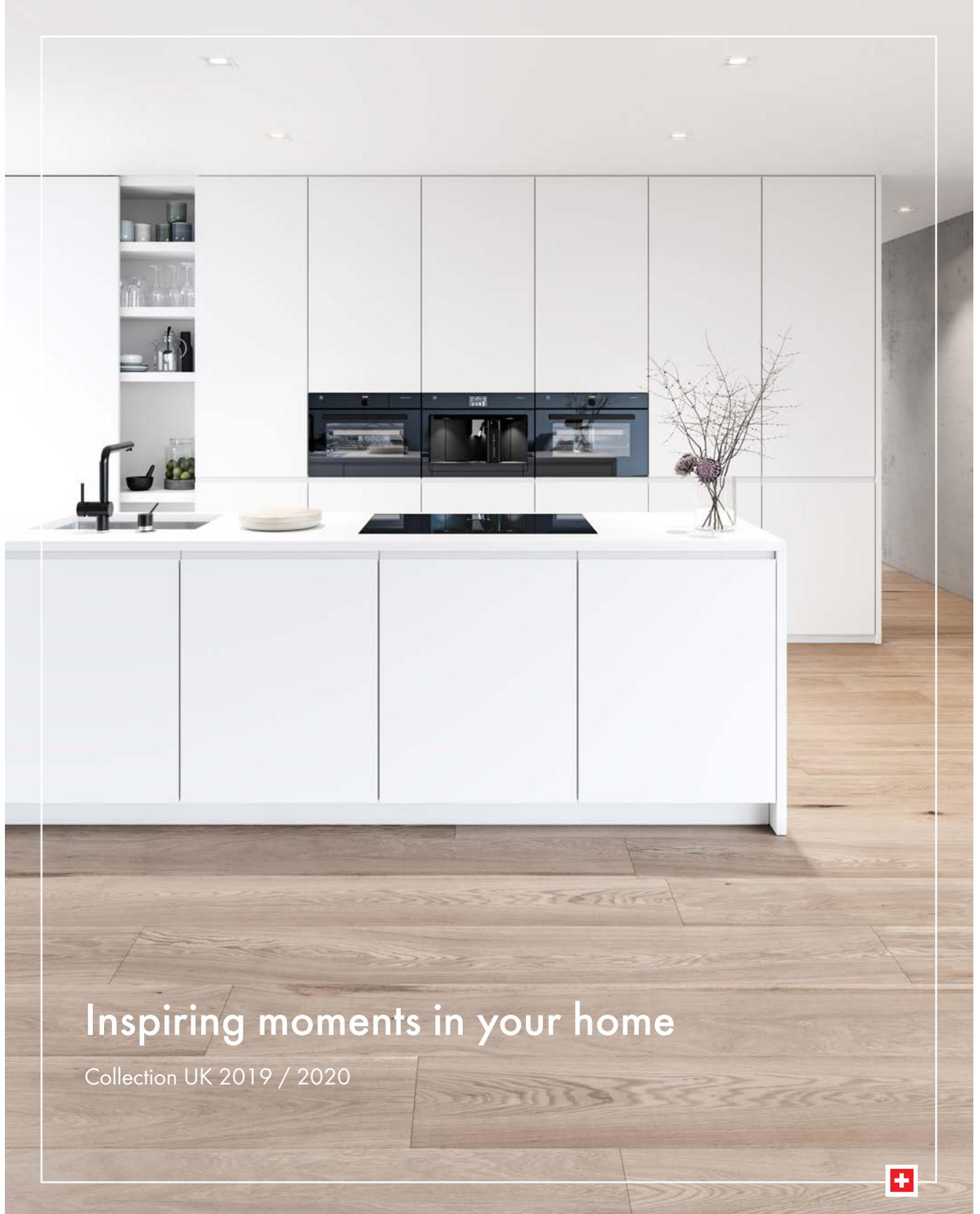




Swiss perfection for your home

Collection UK 2019 / 2020



Inspiring moments in your home

Collection UK 2019 / 2020



V-ZUG Ltd



**Immerse yourself in the digital world of V-ZUG**

Background information, videos and photos: There's something interesting behind every QR code. Discover more about your favourite product, get to know the latest functions and find supplementary information. Simply scan the QR code with your smartphone camera to discover exciting content.

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# Swiss perfection for your home

V-ZUG is Switzerland's leading brand in household appliances. We have been developing and producing household appliances in the heart of Switzerland for over 100 years. Not only do our products make everyday life easier, they also excite and inspire our customers – for a whole lifetime of enjoyment.



Swiss innovation conquers  
the world.

For more than 100 years, it has been our mission to make everyday life easier with our high-quality, innovative household appliances. People who expect their appliances to deliver more than just the basics need look no further than us. As the Swiss market leader, we live by Swiss values – and make it possible for people all over the world to experience these with simple, individual solutions that provide lifelong inspiration and delight. This is what we mean by “Swiss perfection for your home”.

#### Established in Switzerland

Switzerland is a nation of inventors, the country of precision watches and the home of world-famous chocolate. At the centre of all this is the vibrant and prosperous economic region of Zug. Here, in the heart of Switzerland, is where our roots lie. Not just geographically, but also ideologically. Over the course of our 100-year history, the distinctive features of our country have merged with the ideals of our company. To this very day, we still display this pride in our heritage in our company name. The “V” stands for our history as a galvanizing plant (Verzinkerei in German) and “ZUG” for our commitment to the Zug region and to Switzerland.

#### At home around the world

Nowadays, people all over the world value the innovative strength so closely associated with Switzerland, the high level of precision we deliver and the outstanding quality of our products. Ten years ago, we decided to reach beyond our national borders and make our high-quality household appliances available around the world. Since then, we have gained ground in selected markets, providing discerning customers with a choice range of premium products and excellent service.

#### We are building the future

Our location in Switzerland continues to play a key role: in order to ensure the continued success of our research, development and production here, we are making our workplace fit for the future. By 2033, there will be an entirely new neighbourhood on our grounds, which will strengthen the company, the industrial location of Zug and Switzerland as a manufacturing base. A further milestone has been achieved with the inauguration of our new Mistral production facility in 2016. Additional construction work has already begun, and the site is in a constant state of development.

# Innovation is our elixir of life

Since 1913, we have sought to make household appliances even better, more economical and more inspirational. We are now developing ideas, innovations and pioneering digital services in our V-ZUG Lab.

As a top-quality mid-sized manufacturing company, we can make use of our flexibility and proximity to the market to anticipate the future needs of our customers and systematically incorporate them into our product development. Thanks to the Swiss art of engineering and a good nose for trends, our research and development team is able to create new appliances and functions as well as perfecting our existing ones.

## Preparing for the future

Within the context of digitization, we are deeply involved in networking our appliances. In order to systematically pursue this and other innovative topics, we are now consolidating our forces in our new V-ZUG Lab. This lab is laying the necessary strategic foundations and investigating ideas of a digital nature. "Founding the lab has enabled us to work on future products and services in a focused manner," explains Christoph Walch, Project Owner of V-ZUG Lab.

## Focusing on our customers

The lab examines every idea with reference to three fundamental questions: What will our customers want in the future? Is the idea economically viable? And is it technically feasible? Each idea is evaluated and, after being successfully tested, is adopted as a lab project. Christoph Walch explains: "In each project we develop prototypes, which we immediately test out on selected customers. This helps us to find out at an early stage whether the product appeals to customers." And it's also enriching for the customers and for us that they are able to take part in developing products.

## Interdisciplinary working

Right from the initial phase, interdisciplinary project teams consisting of employees from the lab and the mainstream organization refine the idea. This means that the team has access to the specialist knowledge of the mainstream organization, and can ensure the project is seamlessly transferred from the lab to the organization. "These teams of a highly interdisciplinary nature ensure that an idea is considered and further developed from a wide variety of different viewpoints. This quality enables us to create extremely well-rounded, customer-oriented products," declares Walch.



# Our contribution to the future

As a responsible stakeholder, we advocate sustainability in the economy, in society and in the environment, both locally and internationally.

Household appliances account for a large proportion of the energy and water we use in our day-to-day lives. So energy efficiency plays an important role in our purchasing decisions these days. If you invest in one of our cutting-edge appliances, you will save valuable resources every day, while also going easy on your own household budget. We support people who believe in the importance of a responsible lifestyle. For example, we are the first company in the world to fit dishwashers, washing machines and dryers with a heat pump – thereby setting new standards for energy consumption in these appliances.

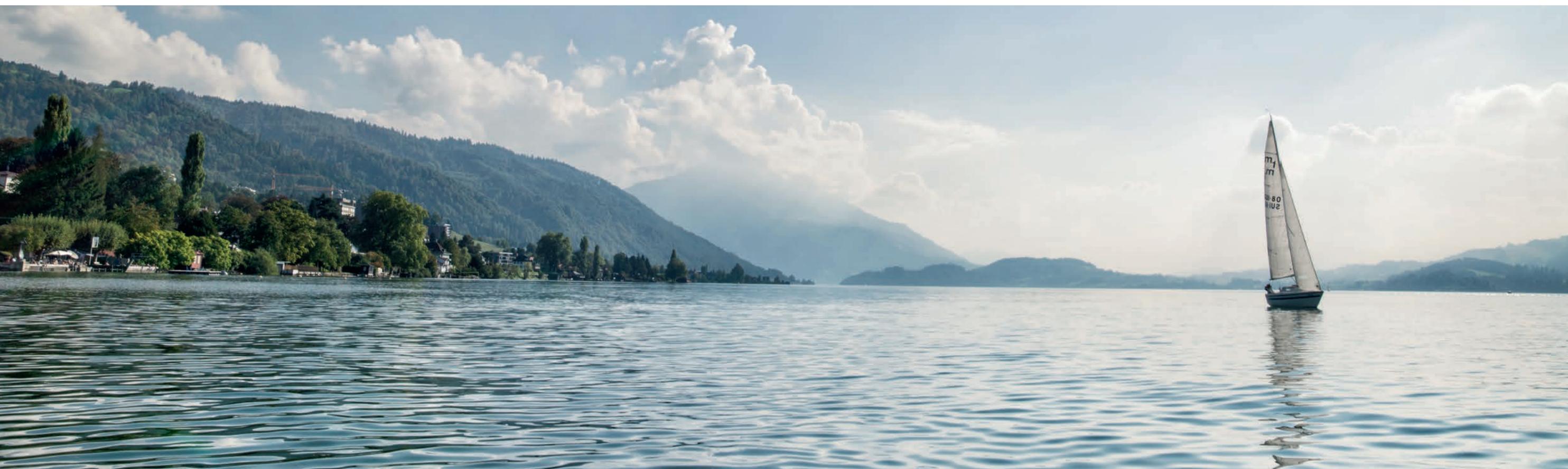
We are also an active member of the FEA (the Swiss association for household and commercial electrical appliances) and the industry's only leading partner in the Minergie group for resource-efficient living and working.

## **Taking responsibility**

We want to motivate you to make your household more environmentally friendly on a day-to-day basis. The EcoManagement solution comprises a range of functions that enable you to check the water and electricity consumption of your appliances instantaneously so that you can select the most economical programmes. Washing machines, dryers and dishwashers, for instance, can show you the projected energy and water consumption for a specific programme and then inform you of actual consumption levels after the end of the programme. Numerous washing machines and dryers have an Eco button that can be selected in addition to programmes – this extends the programme duration and reduces energy consumption.

## **Consciously sustainable**

Our commitment starts at an even earlier stage – during the production process. We have set our factory in Zug an ambitious target. By 2020, we want our production to be completely CO<sub>2</sub>-neutral. And we are already well on the way to achieving this. All of the power we use for production is already hydroelectric, a renewable energy source. And at our ZUGgate logistics centre, we operate one of the canton's largest private photovoltaic systems. Along with further energy-saving measures in the building, this ensures that our entire logistics centre is environmentally self-sufficient.



# Home – a place of security

It's not always easy to juggle work, family and homemaking these days. So with simple solutions, we want to enrich your everyday life so you feel comfortable at home.

We have always aspired to enrich the everyday lives of our customers and make their household chores easier. These days, growing demands and increasing complexity in all fields of life mean we have addressed people's desire for contentment and wellbeing. We want you to feel comfortable with our appliances in your home – so that you can concentrate on the really important things in life.

## When do you feel at home?

Is it the fragrance of freshly washed laundry, the attractive design of your furnishings or the smell of delicious food? Needs vary, and wellbeing is rooted in the most diverse things in people's lives. We believe that beautiful surroundings with household appliances that give you added value can help you to feel at home.

## A place of inspiration

The trend towards open-plan kitchens in particular has led to people spending more time in the kitchen, and this has become a place of creativity and social gatherings. Whether you're a foodie, a homemaker, a baking pro or a businessperson – with our kitchen appliances, we can provide the right solution for all walks of life. Maybe you're a coffee-lover and are enjoying our new Coffee-Center, or perhaps you're keen on design. Our appliances delight design-savvy customers as well as technology buffs who appreciate the superior technology behind our equipment.

## Simplicity calls for complexity

Simplicity is one of our areas of innovation. We aspire to make our appliances easy to use, so that you can benefit from their complexity using straightforward controls. Our everyday lives are hectic and highly pressurized, so when you come home, we want you to feel at ease and enjoy cooking with our easy-to-use appliances.

## Time – a valuable commodity

Time has become a valuable commodity, so we try to save time wherever possible. With our short and automatic programmes, we want to make your household chores easier so that you have more time for your family, your friends and yourself. With Vacuisine, for example, you can spend the evening with your guests, and the Party dishwasher programme saves toiling in the kitchen over the washing up. Our solutions are made with you in mind – for your wellbeing and that feeling of being at home.



With their combined strengths and enquiring minds, our design team are creating functional and emotional products that will delight and inspire you.

# To us, **design** is much more than **aesthetics**



They pursue visionary design ideas and discuss almost philosophical questions about the evolution of our society. They are setting themselves high targets: "Our customers should enjoy a top-class emotional experience with our appliances", says Martin von Freeden, Head of the design team.

#### Creating an experience

Design is the art of combining functionality with aesthetics and thus creating a positive user experience. "We always design our products starting with the idea of making everyday life easier for users, exciting and inspiring them, and taking into account their hobbies", explains Julia Borger, User Experience Designer. Interactions with our appliances are natural and intuitive: the desired setting can be achieved in just a few clicks. "We want our appliances to form a natural element of the user's living environment", says Gloria Cutura, User Experience Designer.

#### An individual language

For us, design is characterized by high quality, elegance, timelessness, Swissness and integration. This means that we focus on clear independence. Our appliances stand for quality and durability, so the design has to last and remain appealing for a long period of time. Julia Borger considers the creation of a language to be the challenge: "When we are thinking about design, it's much more about creating a language that our appliances speak than about

following a trend." This language should be iconic, as Andreas Arabiano, Industry Designer, describes: "It is always our aim that people can assign our appliances directly to our brand, even if there is no logo visible on the appliance." This is the art of independence.

#### Uniting opposites

The demand for iconic design contrasts with the challenge of individuality: "Users want increasingly individual solutions - either in the appearance or functionality of the appliances", says Gloria Cutura. It is the design team's job to combine these two requirements in one design. Despite individuality, there is one thing that all users desire: "Appliances should connect with people's emotions and provide

Martin von Freeden,  
Head of Design Team





Gloria Cutura, User Experience Designer

functions that offer real added value – people want to improve their lifestyle”. This is a point that all five designers agree on.

#### Simple operation

Good design also includes simple operation. To this end we pursue the principle of simplicity. “Users should have to do as little as possible when it comes to appliance inputs. In the best case it involves natural movements and intuitive procedures that enable an input”, says Cutura. The designers took this approach for our FullFlex hob, for example: by pushing the pan away, the hob adjusts itself automatically. Analysing cooking behaviours is therefore always the main focus of the Interaction Designer. Kevin Perlinger then takes things one step further – he is responsible for designing the displays and creates the interface for software development: “I design and specify the elements that our users interact with on the display.”

#### Forms, colours and materials

Andreas Arabiano’s daily work involves colours and forms: “When choosing forms and colours, we pay attention to harmonizing our products and pursue a common language of form.” This also includes choosing the materials: here, too, we pay attention to high quality and exclusively use real materials such as wood, metal, glass and anodized aluminium.

#### A visionary team

Our design team spends a lot of time investigating the future of our society. This requires modern ways of thinking and an openness to change, as well as anticipating one's own behaviour: “The market is currently undergoing massive change. Previously it was appliances that defined use. These days it is users who define what they find interesting and which features they would like to have”, explains Kevin Perlinger. But it is not only user behaviour which is changing. The work within the team, too, will become more interdisciplinary in future. “We want to actively shape the customer journey. This is why we all work together”, emphasizes Cutura.

Harmonizing colours, shapes and materials is a key task.



Julia Borger, User Experience Designer  
Kevin Perlinger, User Interface Designer  
Andreas Arabiano, Industrial Designer

#### Radical contradictions

The design team is prepared to continue to adapt and reflect, as they know that our society will change even more quickly in future. “We're concentrating closely on the keywords flexibility and individuality,” says von Freeden. Changes to living spaces play an important part in this regard: one challenge here will be to offer the highest quality of life in the smallest spaces. In the near future, the drifting apart of the target groups in the operating strategies will be both interesting and a huge challenge at the same time. Gloria Cutura: “On the one hand we will interact with the digital enthusiasts – they can't get enough of the digital world. However, this group are a direct contrast to digital detoxers – people who are trying to get away from digitization and are looking for a way back to an original way of life. This is exciting, but it also presents us with complex challenges.” This split into two completely opposing target groups can also be seen in the appearance of an appliance, according to Andreas Arabiano: “Some people want an appliance which is virtually invisible, while others want to make a statement.”

#### Looking into the crystal ball

Whether digital enthusiasts, singles, family people, individualists or design connoisseurs, one requirement is always the same: our users should be happy using our appliances. “We do everything we can to make sure of this”, explains Julia Borger. In future, our customers can look forward to even more aesthetic and functional products that are well thought out and bring joy”, continues Borger. Martin von Freeden also sees the importance of design here: “We are designing genuine products that are easy to use and lead to great results – that will always remain our core value.”

# Culinary flights of fancy

Recipes, tips and fascinating stories: our ambassadors spoil you with very special gourmet moments and let you peep behind the scenes of top-class cuisine.



Follow us on Instagram at [lifestylebyvzug](https://www.instagram.com/lifestylebyvzug).



Immerse yourself in the world of Lifestyle.



Our top chefs, who have been awarded GaultMillau points and Michelin stars, show you how to use our combi-steam cooker in their restaurants and conjure up culinary perfection on a plate. On our Lifestyle by V-ZUG website ([lifestyle.vzug.com](http://lifestyle.vzug.com)), you can find fascinating stories about the chefs and their everyday lives. Numerous recipes, tips and interesting background information enable you to discover your own inner top chef.

## The world of Vacuisine

Sous-vide is the slow cooking of dishes at low temperatures in vacuum-sealed bags. This cooking technique is used in the world's finest restaurants, as it creates a unique experience in terms of taste, texture, freshness and visual appearance. In close collaboration with our top chefs, we have brought sous-vide cooking (Vacuisine) to you in your home. The simplicity of Vacuisine and its excellent results impress even experienced professionals. In our exclusive magazine, our top chefs explain more about the background to this ingenious technique and make the hearts of amateur cooks beat a little faster with their recipes.

## Lifestyle worldwide

With Ryan Clift (Tippling Club, Singapore), we have gained a brand ambassador who cooks in Singapore with an unrivalled mix of pioneering spirit and taste. He's an outstanding personality and, with his avant-garde cuisine, fits in perfectly with our team of top chefs. Alongside Anton Schmaus (Restaurant Storstad, Regensburg), Ryan Clift is our second ambassador outside Switzerland. With a network of global ambassadors, we want to make V-ZUG visible across the entire world.

## Next generation – up-and-coming young chefs

They are young, but have already shown they can cook to a high standard: Fabian Fuchs, Markus Arnold, Silvio Germann and Marcel Skibba make up the V-ZUG Youngsters Quartet. They have learned with the best, have already acquired stars and GaultMillau points, and are now making an impression on the Swiss gourmet scene with their innovative creations. These four young chefs complement our team of brand ambassadors, which includes Tanja Grandits, Andreas Caminada, Franck Giovannini and Walter Klose.



**Ryan Clift**  
Tippling Club, Singapore



**Anton Schmaus**  
Restaurant Storstad, Regensburg  
17 GaultMillau points,  
1 Michelin star



**Andreas Caminada**  
Schloss Schauenstein, Fürstenaau  
19 GaultMillau points,  
3 Michelin stars



**Tanja Grandits**  
Restaurant Stucki, Basel  
18 GaultMillau points,  
2 Michelin stars



**Franck Giovannini**  
Restaurant L'Hôtel de Ville, Crissier  
19 GaultMillau points,  
3 Michelin stars



**Walter Klose**  
Restaurant Gupf, Rehetobel  
18 GaultMillau points,  
1 Michelin star



**Fabian Fuchs**  
EquiTable, Zurich  
17 GaultMillau points  
1 Michelin star



**Markus Arnold**  
Steinhalle, Bern  
16 GaultMillau points



**Silvio Germann**  
IGNIV, Bad Ragaz  
17 GaultMillau points  
1 Michelin star



**Marcel Skibba**  
IGNIV St. Moritz  
17 GaultMillau points  
1 Michelin star

# COMBI-STEAMERS

Enjoy life – with a healthy lifestyle,  
time and flavour

The question about their favourite recipe is too clichéd for them. The fact is, they enjoy cooking everything. Be it torta salata, salmon or the perfect egg – these four extrovert chefs from the Gourmet Academy are agreed on one thing: “Rather than a favourite recipe, we have a favourite setting.” They present themselves as a team in just the same enigmatic and inspirational way that they discuss their cooking preferences. Under Chris Lacroix’s leadership, Raffaella Neussinger, Reto Stefania and Roberto Kopp make up the Gourmet Academy at head office and use their expertise to support local teams in the various markets. Each character has his or her own qualities – and together they form an explosive mix of spices that leaves behind an unmistakable sensation of flavour.

“I spend around half of my working time in the kitchen and the other half at my desk or travelling,” declares Roberto Kopp. From developing new recipes to implementing special projects and events, the Gourmet Academy transforms our brand into a culinary experience around the whole world. “We are designers who take a century-old tradition out into the world with innovative products,” explains Chris Lacroix. Over the last six years, the young team has developed ideas, created concepts and done a lot of experimenting. “It’s now time to add some structure, so that each team member looks after their own area of responsibility,” continues Lacroix.

Everyone has their own field of expertise: Raffaella Neussinger covers Switzerland and Germany, Reto Stefania prepares events and Roberto Kopp devotes himself to special projects such as trade fairs and film shoots. As a team, they want to move forward together and bring their visions to fruition. To achieve this, team leader Chris Lacroix gives them free rein: “I support my team wherever I can, I help out at events and get stuck in where necessary.



## “Rather than a favourite recipe, we have a favourite setting.”

The Gourmet Academy, individualists with verve and vision

It's important for me that my team is able to flourish.” Chris Lacroix attaches great importance to his team's wellbeing. The 41-year-old team leader knows how challenging and demanding day-to-day working life can be, particularly when they are travelling the world convincing customers of the perfect results that can be obtained with our kitchen appliances.

“When we're travelling a lot, I look forward to recharging my batteries on the climbing wall,” explains 35-year-old Roberto Kopp. Reto Stefania doesn't need much for his wellbeing either: “Relaxing on my Stressless sofa and spending time with my family is all I need to feel good.” For Chris Lacroix, it's his family that give him a feeling of being at home. “If the children are happy and the day runs smoothly, my wife and I can switch off and take it easy.”



Roberto Kopp presents the ingenuity of the kitchen appliances with great passion.

Even though they spend plenty of their working day in the kitchen, all four team members also enjoy cooking for themselves. “Spending time with friends and family, celebrating good food and having interesting conversations – that gives me enjoyment,” reveals Raffaella Neussinger. And Chris Lacroix also finds enjoyment in moments when the atmosphere is right. “You can only enjoy the best food if everything else is harmonious and you're in the right company.”

If the ambiance is right, all you need is a suitable recipe or simply your favourite setting, in order to prepare a tasty and healthy meal in the steam cooker. However, the four are unable to agree on a single setting. Raffaella Neussinger, the team's 32-year-old superwoman, raves about three programmes that warm her chef's heart: “Steaming accurate to the degree, professional baking and, of course, Vacu-sine.” The men in the group agree with her and add their own absolute favourites: Hot air with steaming. “This setting is simply brilliant. Steaming gives you healthier, faster and tastier results,” explains 45-year-old Reto Stefania. The entire team is convinced that the variety of combi-steam cookers is second to none. “We offer the right appliance for every need,” says Neussinger. Even though this means they have

trouble choosing a favourite, the Combi-Steam SL is high up on everyone's list.

When they talk about their favourite settings, their eyes light up and you can sense their enthusiasm. They see their mission as being to embody V-ZUG and everything that is possible with its appliances, and to inspire people. They discover this enthusiasm not only in the products, but also in the people behind them. “It's not just about how brilliant our appliances are, but also the people who develop, manufacture, sell and present them,” says Kopp. As a team, they give their all to convey these emotions to the local markets. “We are involved in a large number of projects. But at the end of the day, what's important is the smile on the faces of my team members and our satisfied customers,” declares Chris Lacroix.

Hot air with steaming:  
Reto Stefania's favourite setting.



Raffaella Neussinger, Roberto Kopp,  
Chris Lacroix and Reto Stefania:  
A team with aromatic ambitions.



# Steaming for a healthy lifestyle

The desire for healthy eating and gastronomic enjoyment is huge – steam fulfils this desire thanks to its ability to cook dishes particularly gently.

How you eat has a great influence on your vitality, energy levels and wellbeing. If your health is particularly important to you but you don't want to deprive your taste buds, you will enjoy steaming. Whether you choose a simple steam cooker or an appliance of the highest level of convenience, they all have one thing in common: our combi-steam cookers and steam cookers give you optimum support in maintaining a healthy modern lifestyle.

## Steam in its most effective form

Why is cooking in a steam cooker so healthy? The answer is simple: pressureless cooking with steam is the gentlest way of preparing food. Vitamins, minerals and trace elements as well as the colour and flavour of dishes are largely retained. With a steam cooker, you have the best conditions in which to cook balanced and healthy meals.

## Gentle cooking

Our appliances have numerous settings that ensure your dishes are prepared healthily. Gentle steaming, for example, adds only as much steam as the food can absorb – ideal for preparing fresh vegetables. The Regeneration setting also warms food up carefully so that it does not dry out.



Steaming – Discover how versatile it is.

## Healthy power

After a hard day at work, would you like to prepare a hassle-free healthy meal? If so, you'll love the Combi-Steam MSLQ. This premium appliance brings together the three cooking methods of conventional heat, steam and microwave, and is therefore unique throughout the world. PowerRegeneration shortens the heating time by around 25% and improves the quality of the food even more. Compared with boiling, the mineral and vitamin C content is up to 30% better when using PowerSteam.

Weihenstephan-Triesdorf University confirms this fact: "The Combi-Steam MSLQ allows you to cook quickly and gently with PowerSteam and rapidly heat up food with PowerRegeneration."



# Save time with steam

Simple, quick and versatile: with their simple settings, our Combi-Steamers not only make preparing meals more enjoyable, but also eating them.

## Simple

Using your Combi-Steamer is very simple. Smart programmes help you cook and save you time. With EasyCook, you can find the optimum setting with just one press of the button. The GourmetGuide option carries out complex cooking processes all by itself and BakeOmatic even cooks your food completely automatically. Up to 15 food categories of pastries, bread and cake are stored in the appliance and require no additional input.



BakeOmatic – it doesn't get easier than this.

## Rapid

If time is short, you can speed up the cooking process using the hot air with steaming setting, for example. The food is cooked evenly and more quickly, but does not dry out and remains juicy. And if time is your most precious asset, you can benefit from the PowerPlus setting on the Combi-Steam MSLQ – every operating mode can be combined with microwave. This reduces the cooking time by 30% to 75% – a real time-saver.

## Versatile

From hot air and steam to professional baking or soft roasting: our combi-steam cookers have the right operating mode for every need. The appliances also have the practical feature of not burning or overcooking anything. So different ingredients can be cooked in the same oven at the same time.



Hot air with Steam – how food cooks evenly and faster.



# Inspiration in the kitchen

Spoiling the family, sparkling as a host and trying out new recipes – transform your kitchen into a creativity hub with a Combi-Steamer.

Bake like a pro –  
here's how you do it.



## Professional baking – the best start to the day

Would you like to surprise your family with a fresh plaited loaf in the morning? No problem – with the professional baking setting, delicious bread is accomplished at the press of a button. Thanks to the addition of steam, the food does not dry out. So this setting is also suitable for puff pastry, for example.

Perfect meat at the press  
of a button.



## Soft roasting – perfect meat

If you're a meat lover, you'll adore soft roasting. The food probe, combined with intelligent cooking, will make you a star chef at the press of a button. You don't have to worry about anything and you get perfect meat that's ready at the required time.

## Wide range of recipes – a promise of culinary highlights

The numerous ways in which you can use our combi-steam cooker are evidenced by the unique recipes on our website. Try out the Queen-Steam recipes too, exclusively developed for the Combi-Steam MSLQ, and spoil your nearest and dearest with extraordinarily good cooking.

## Vacuisine – Top-class cuisine in your own home

Are you a gourmet who loves to thrill guests with something extraordinary? If so, you should try Vacuisine. Sous-vide, which we call Vacuisine, is the slow cooking of dishes at low steam temperatures in vacuum-sealed bags. Not only will you spoil your guests like a pro, but cooking will be simple and stress-free too. For instance, you can pop the meat in the combi-steam cooker hours in advance and start the evening in a relaxed way.



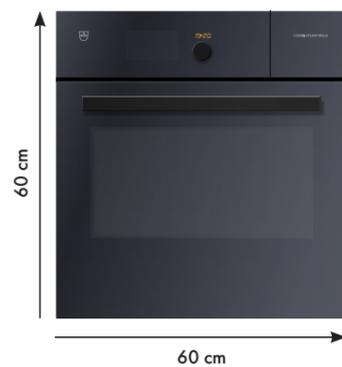
Inspirational recipes to try out.



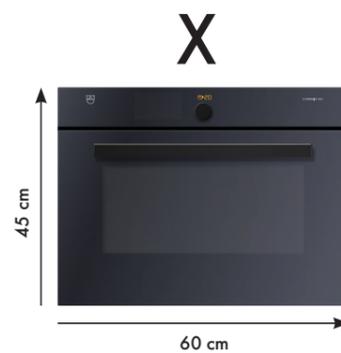
# Appliance sizes for every kitchen

Our appliances are available in a standard width of 60 cm, so they can be perfectly integrated in any kitchen. You can choose the height and combine several different appliances for a flexible solution.

Our appliances can be individually combined to suit every lifestyle: perhaps you'd like a single appliance that can take care of everything, or maybe even two cooking spaces for extra flexibility. Whatever you're looking for, there are so many combinations to choose from that can be tailored exactly to suit your needs. We will be happy to advise you further in one of our ZUGORAMAs.



The standard size is available in the following categories: Combi-Steam MSLQ, Combi-Air-Steam and ovens.



The compact class models are available in the following categories: Combi-Steamers, ovens and the Coffee-Center.

# Individual and convenient operation

## Operating modes

- The right settings for individual cooking
- Standard operating modes and extra functions (depending on the model)

Steam	Top/bottom heat humid
PowerSteam	Bottom heat
Hot air	Grill
Hot air humid	Regeneration
Hot air with steaming	PowerRegeneration
PizzaPlus	Grill/convection
Top/bottom heat	Microwave

## Display

- Navigation through the menu
- Key settings at a glance
- Current operation mode displayed
- Several language options
- Touch operation (MSLQ)

## Central adjusting knob

- Used to switch on and control the appliance
- Precise settings thanks to the easy-to-use knob
- Both turn and push settings

## GourmetGuide

- Simple preparation thanks to automatic programmes
  - Fantastic results without stress or hassle
  - The right settings for cooking with support
- Vacuisine
  - Professional baking
  - BakeOmatic
  - Soft roasting
  - RegenerateOmatic
  - Defrosting
  - Recipes
  - Own recipes
  - Keep warm
  - Hygiene
  - Wellness

## EasyCook

- Tips on settings with suggested operating mode
- For less experienced users
- Over 100 handy default settings



## Added convenience and easy cleaning

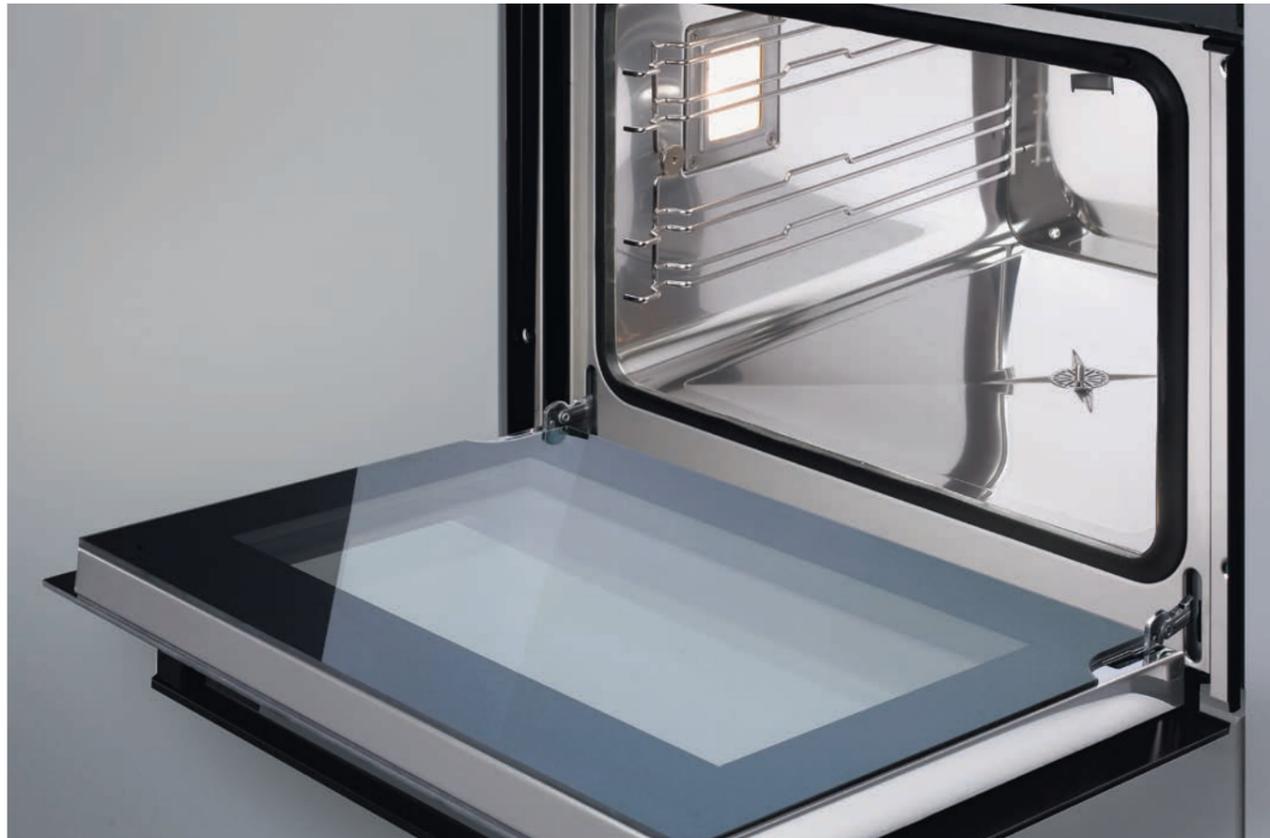
Our Combi-Steamers can be cleaned simply and easily.  
And for models connected to the mains water supply,  
it's even easier.

### Cleaned in no time

Our appliances are extremely easy to clean. They produce steam in an external steam generator, so only pure steam gets into the oven and no limescale can form at all. The appliance lets you know the best time to descale the steam generator as well. A climate sensor also monitors humidity during steam cooking and ensures there is virtually no water left over at the end. Just wipe over the smooth surfaces once with a cloth, and your steamer is ready for use again.

### Benefits of mains water connection

Thanks to the permanently fitted water intake and drain, you have fresh water at all times for steam operation. By briefly pressing the steam reduction button, you can rapidly reduce the steam level manually during operation, in order to add extra food to the cooker, for example. This function is automatically executed at the end of cooking, and you can remove your food from the combi-steam cooker immediately. There is no need to top up the water container – this is only used for automatic cleaning (descaling).



## Product comparison Combi-Steamers

	Combi-Steam MSLQ	Combi-Steam SL	Combi-Steam XSL	Combi-Steam XSL Mains water connection
Brochure page	32	33	33	33
<b>VERSIONS</b>				
Mirror glass	■	■	■	■
Mirror glass with retractable handle		■*	■*	
Halogen lighting/automatic with door	■/■	■/■	■/■	■/■
Cooking space volume (l)	55	55	51	51
Stainless steel cooking space			■	■
DualEnamel cooking space	■	■		
Appliance height (cm)	60	60	45	45
Energy efficiency rating	A	A	A+	A+
<b>EXCLUSIVE V-ZUG FEATURES</b>				
Vacuisine/Accurate to the degree setting	■/■	■/■	■/■	■/■
BakeOmatic with climate control system (CCS)	■	■	■	■
Soft roasting: browning/with steam	■/■	■/■	■/■	■/■
RegenerateOmatic	■	■	■	■
Regeneration/PowerRegeneration	■/■	■/□	■/□	■/□
Professional baking	■	■	■	■
Food probe	■	■	■	■
Electronic Steam System (ESS)	■	■	■	■
Base of cooking space unobstructed	■	■	■	■
Integrated recipes	■	■	■	■
<b>SETTINGS</b>				
Steam/PowerSteam	■/■	■/□	■/□	■/□
Top/bottom heat	■	■	■	■
Hot air/Hot air with steaming	■/■	■/■	■/■	■/■
PizzaPlus	■	■		
Hot air humid	■	■	■	■
Grill/convection grill	■/■	■/■		
Microwave	■			
Wellness	■	■	■	■
Hygiene	■	■	■	■
Keep warm	■	■	■	■
<b>OPERATION AND DISPLAY</b>				
All-electronic operation	■	■	■	■
Sensor buttons	■	■	■	■
Full-colour graphic display/touch (6 languages)	■/■	■/□	■/□	■/□
Steam reduction function				■
Descaling programme	■	■	■	■

■ = available, □ = not available

\* Optional



### Combi-Steam MSLQ 60

The premium product that combines an oven, steam cooker and microwave in a single appliance.

#### Operating modes



#### Operation and display

- Full-colour graphic display, touchscreen
- TouchControl and adjusting knob
- Electronic clock timer
- Number of languages in display 10
- Recipe book "Fast steaming"

#### Appliance information

**Appliance size** 598×596×568.1 mm

**Connection** 230 V~/3700 W

**Fuse protection** 1×16 A and 1×25 A

#### Energy



#### Article number

##### Black glass

Black designer handle 2301571002



### Combi-Steam XSL 60

Steaming and baking in a single appliance - the most popular Combi-Steamer in the range.

#### Operating modes



#### Operation and display

- Full-colour graphic display
- TouchControl and adjusting knob
- Electronic clock timer
- Number of languages in display 10
- Stainless steel
- Recipe book Magical steaming

#### Appliance information

**Appliance size** 454×596.7×567 mm

**Connection** 230 V~/3700 W

**Fuse protection** 16 A

#### Energy



#### Article number

##### Black glass

Black designer handle 2300571002

Retractable handle 2300671042



### Combi-Steam XSLF 60

Practical: thanks to the fixed water connection, there is no need to refill the water container.

#### Operating modes



#### Operation and display

- Full-colour graphic display
- TouchControl and adjusting knob
- Electronic clock timer
- Number of languages in display 10
- Stainless steel
- Recipe book
- Fixed water and drain connection

#### Appliance information

**Appliance size** 454×596.7×567 mm

**Connection** 230 V~/3700 W

**Fuse protection** 16 A

#### Energy



#### Article number

##### Black glass, Fixed water and drain connection

Black designer handle 2300771002



### Combi-Steam SL 60

A premium combination appliance for baking and steaming with everything you could ask for.

#### Operating modes



#### Operation and display

- Full-colour graphic display
- TouchControl and adjusting knob
- Electronic clock timer
- Number of languages in display 10
- Dual enamel
- Recipe book

#### Appliance information

**Appliance size** 598×596×568.1 mm

**Connection** 230 V~/3700 W

**Fuse protection** 16 A

#### Energy



#### Article number

##### Black glass

Black designer handle 2301271002

Retractable handle 2301371042

When installing a double oven, you need the respective installation accessory "Angle set for installing double oven" see page 36.  
You will also find full drawers and other accessories on page 34.

When installing a double oven, you need the respective installation accessory "Angle set for installing double oven" see page 36.  
You will also find full drawers and other accessories on page 34.

# Features and accessories Combi-Steamers



DESCRIPTION	ITEM NO.	Combi-Steam MSLQ*	Combair-Steam SL	Combi-Steam XSL
1 "Fast steaming" cookbook	J23014.014	▲ (1)		
2 "Magical steaming" cookbook	J23003.014		▲ (1)	▲ (1)
3 "Gourmet steaming" cookbook	J23005.014	■	■	■
4 "Baking treats" cookbook	J21021.014	■	■	
5 Vacuisine brochure - inspirational recipes by top chefs and everything there is to know about Vacuisine (sous-vide cooking)	1029752	■	■	■
6 "Natural steaming!" by Stefan Meier	J677018	■	■	■
7 Glass plate, hardened, W x D x H: 430 x 345 x 25 mm	K22503	▲ (1)	■	
8 Wire shelf, chrome-nickel steel, 2/3 GN	K43206			
9 Wire shelf, chrome-nickel steel, W x D: 453 x 380 mm	K44122			▲ (1)
10 Wire shelf, chrome-nickel steel, W x D: 430 x 370 mm	K44120	▲ (1)	▲ (1)	
11 Steam insert, stainless steel, for porcelain dish 2/3 GN	K21254			
12 Steam insert, stainless steel, for porcelain dish 1/2 GN	K21243			
13 Steam insert, stainless steel, for porcelain dish 1/3 GN	K21252			

▲ (quantity) included in delivery    ■ compatible with appliance    ■ position on wire shelf



DESCRIPTION	ITEM NO.	Combi-Steam MSLQ*	Combair-Steam SL	Combi-Steam XSL
1 Cooking tray, unperforated, 2/3 GN, height 40 mm	K42365	■	■	■
2 Cooking tray, unperforated, 2/3 GN, height 40 mm, with lip	K42366	■	■	■
3 Cooking tray, unperforated, 1/2 GN, height 40 mm	K50319	■	■	■
4 Cooking tray, unperforated, 1/2 GN, height 65 mm	K50320	■	■	■
5 Cooking tray, unperforated, 1/3 GN, height 40 mm	K23223	■	■	■
6 Cooking tray, unperforated, 1/3 GN, height 65 mm	K27358	■	■	■
7 Cooking tray, unperforated, 1/3 GN, height 100 mm	K27359	■	■	■
8 Cooking tray, perforated, 2/3 GN, height 40 mm	K42363	■	■	■
9 Cooking tray, perforated, 2/3 GN, height 65 mm	K42367	■	■	■
10 Cooking tray, perforated, 1/2 GN, height 40 mm	K50327	■	■	■
11 Cooking tray, perforated, 1/3 GN, height 40 mm	K23208	■	■	■
12 Cooking tray, perforated, 1/3 GN, height 65 mm	K27357	■	■	■
13 Cooking tray, perforated, W x D x H: 452 x 380 x 28 mm	K40008			▲ (1)
14 Cooking tray, perforated, W x D x H: 430 x 370 x 25 mm	K40011	■	▲ (1)	
15 Cooking tray, plastic, perforated, 1/3 GN, height 52 mm	K40199	▲ (1)	■	■
16 Stainless steel tray, unperforated, 2/3 GN, height 20 mm	K42362	■	■	■
17 Stainless steel tray, unperforated, 1/3 GN, height 20 mm	K23224	■	■	■
18 Stainless steel tray, unperforated, W x D x H: 452 x 380 x 28 mm	K40007			▲ (1)
19 Stainless steel tray, unperforated, W x D x H: 430 x 370 x 25 mm	K40010	▲ (1)	▲ (1)	
20 Baking tray, enamelled, 2/3 GN, height 20 mm	K43211			
21 Baking tray, TopClean, W x D x H: 452 x 380 x 28 mm	K44005			▲ (1)
22 Baking tray, DualEnamel, W x D x H: 430 x 370 x 25 mm	K44077	▲ (1)	▲ (1)	

▲ (quantity) included in delivery    ■ compatible with appliance    ■ position on wire shelf

Further accessories at [vzug.com/accessory](http://vzug.com/accessory)

\* metal accessories for non-microwave use only

# Features and accessories Combi-Steamers



DESCRIPTION	ITEM NO.	Combi-Steam MSLQ*	Combi-Steam SL	Combi-Steam XSL
1 Baking tray, round, with TopClean, diameter 24 cm	K34527	■	■	■
2 Baking tray, round, with TopClean, diameter 29 cm	K34528	■	■	■
3 Baking tray, round, with TopClean, diameter 31 cm	K34529	■	■	■
4 Stainless steel terrine mould, u-shaped, 60 x 60 x 300 mm	K27623	■	■	■
5 Stainless steel terrine mould, v-shaped, 55 x 55 x 300 mm	K27624	■	■	■
6 Fully extending runner, two levels	K40210			
7 Fully extending runner, two levels	K40211			■
8 Fully extending runner, three levels	1045108		■	
9 ThermoBox, 1/3 GN, max. height 65 mm	K37234	■	■	■
10 Sushi blade incl. instructions	K50895	■	■	■
11 Oshibori hot towels, set of six	1029704	■	■	■
12 Water tank lid	1008625			
13 Sealing pads for Vacuisine with food probe, 1 x 100 cm roll	1029496	■	■	■
14 Durgol descaling agent	B28005	▲	▲	▲
15 Angle set for installing double oven	K50572	■	■	■

▲ included as standard    ■ compatible with appliance    ■ position on wire shelf

### Gastronorm (GN) dimensions legend

	Width (W)	×	Depth (D)
2/3 GN	325 mm	×	354 mm
1/2 GN	325 mm	×	265 mm
1/3 GN	325 mm	×	177 mm

\* metal accessories for non-microwave use only

Further accessories at [vzug.com/accessory](http://vzug.com/accessory)





# OVENS

Reliable appliances and inspiring functions for everyday luxury

“I always develop recipes for people.”

Janine Brun, blithe spirit and recipe developer



Janine Brun loves creating new recipes.

Janine spent every possible school holiday and university vacation working in the V-ZUG application technology department. What began as a brief holiday job eleven years ago is now her passion. Choosing to follow this route and plucking up the courage to stop working as an architect was not exactly easy for her, but it was the right decision. "I got a lot of pleasure from architecture, but it didn't leave me any time to pursue my passion - cooking. I didn't want to put my ideas on hold any longer - I was just itching to realize them," she explains.

For a year now Janine, who was born in Lucerne, has worked as a recipe developer and oven food tester. When she talks about it, her eyes light up and you can see that her decision was the right one. She cooks with body and soul. She loves creating new recipes, either at work for the new generation of ovens, or at home for her friends and family. Baking is her passion. Janine has discovered a second family in the form of her team. Here in Zug she feels at ease and is able to develop her creativity with like-minded people.

Janine's working day begins early. Often the first to arrive in the office, she starts by planning upcoming tests. The preparations are very time-consuming - everything must be perfectly planned, the materials for the dishes must be ready and waiting, and the laboratory automation must be set up. Janine tests the same recipe in several ovens, always searching for the perfect setting. Of course, testing also includes a sensory evaluation - the team tries out all the results.

She's living life to the full and, at 26 years old, knows exactly what she wants. Janine Brun enjoys holding profound conversations, and when she cooks, her creativity blossoms. She studied architecture, worked for a year as an architect and then gave up her job to pursue her true dream. "When I think back to my childhood, I see myself with my family in the kitchen. Cooking was always my passion."

Both of her parents always enjoyed cooking and Janine grew up with V-ZUG kitchen appliances. "Ready meals were never served in our house. Visiting the market and then preparing a tasty meal together was always perfectly natural for my family," she explains.



When there's a smell of fresh baking, Janine Brun feels at home. It's for this reason that she feels as much at ease at work as she does within her own four walls, which are tastefully decorated with close attention to detail. Numerous accessories adorn her apartment, and in the kitchen you can find all the baking utensils you could ever wish for. New accessories such as a pizza stone and a perforated baking tray get plenty of use in Janine's kitchen. "I love baking even more than cooking," confesses the ambitious recipe developer.

The appliances make this possible. As an enthusiastic amateur baker, Janine is fascinated by everything that the appliances can do: "There are almost as many possibilities as there are in a bakery." The ovens give Janine pleasure not only when she's baking - their puristic, sleek appearance is also pleasing to her trained architect's eye. The fact that architecture and cookery are not so far apart as they might at first appear is also evident for this talented young cook in the art of presenting dishes. "Presenting a meal is like making a construction model: both require patience, a steady hand and an eye for pleasing detail."

Whether she's at home or in the food testing lab, Janine always cooks for people. In her spare time, she spoils her guests with new creations; and at work, she gives her all to ensure that the recipes she has developed are a perfect success in the oven. She imagines how users bake with the appliance and which settings could help them obtain the perfect results. Her expectations are high. "Our customers should enjoy baking just as much as I do."

Every trial is prepared right down to the last detail.



# Savour your options

The versatile functions of our ovens support a healthy lifestyle and open up a whole host of culinary opportunities.

If you were wondering whether you still need an oven as well as a Combi-Steamer, we would respond to this question with a resounding "Yes". If you attach importance to healthy eating and appreciate speedy preparation, you will certainly benefit from having an oven, for example in combination with a combi-steam cooker.

## The right operating mode for every need

From hot air through to top and bottom heat, and convection grill: If you are familiar with the best cooking techniques and use the different operating modes skilfully, you will cook and bake to a superlative level with an oven. For example, EasyCook provides default settings so that you can find the optimal setting with just one press of a button. With GourmetGuide you can automatically accomplish complex cooking techniques – simply brilliant.

## Crispy results

Golden-brown and perfectly baked: for a crispy pizza base, Italian focaccia or oriental flatbreads, look no further than the PizzaPlus programme.



More about crispy bases thanks to PizzaPlus.

## Perfect baking

With BakeOmatic, you can successfully create baked snacks, gratins, cakes and tarts at the press of a button. The sensors recognize the cooking temperature and automatically choose the right setting, temperature and time – for optimum results.

## Tasty stews

The hot air humid setting ensures that the humidity of the food remains optimal: ragouts, hotpots and ratatouille are perfectly cooked.

## Melt-in-the-mouth meat

With soft roasting, you can cook top-quality cuts of meat gently and obtain perfect results. You don't have to worry about anything – the settings are selected automatically and the whole cooking process is monitored by the food probe.



# Convenient and easy to clean

Our ovens are designed so that every action is easy. Thanks to their features and choice materials, it's not only cooking and baking that are fun, but even cleaning too.

## Equipped for ease of use

With their handy shelf supports, you can feel even more secure when inserting and removing baking trays and wire shelves. You can also opt to fit fully extending runners to your appliance, so that food can be removed from the oven safely and conveniently together with the shelf.

## Effortless cleaning

Ovens can be cleaned easily thanks to resilient brilliant enamel. Some products have a high-tech TopClean coating, which additionally ensures that residue does not adhere to the oven or baking tray as much. You can even remove the door for simple, handy cleaning.

Retractable handle



# Product comparison ovens

	Combaair SLP	Combaair SL	Combaair SE	Combaair XSL	Combaair XSE
Brochure page	46	46	46	47	47
<b>VERSIONS</b>					
Mirror glass	■	■	■	■	■
Mirror glass with retractable handle		■*		■*	
Halogen lighting/automatic with door	■/■	■/■	■/□	■/□	■/□
Cooking space volume (l)	68	68	68	50	50
Compact oven				■	■
Energy efficiency rating	A	A	A	A	A
Pyrolytic self-cleaning	■				
TopClean		■	■	■	■
<b>EXCLUSIVE V-ZUG FEATURES</b>					
BakeOmatic with CCS	■	■		■	
Climate sensor	■	■		■	
Soft roasting	■	■	■	■	■
Food probe	■	■	■	■	■
Integrated recipes	■	■	■**	■	■**
<b>SETTINGS</b>					
Top/bottom heat	■	■	■	■	■
Hot air	■	■	■	■	■
Hot air humid	■	■	■	■	■
PizzaPlus	■	■	■	■	■
Grill/Convection grill	■/■	■/■	■/■	■/■	■/■
Fast heating	■	■	■	■	■
Plate warming	■	■	■	■	■
Keep warm	■	■	■	■	■
Rotisserie spit	■	■			
<b>OPERATION AND DISPLAY</b>					
Electronic operation	■	■	■	■	■
Sensor buttons	■	■	■	■	■
Full-colour graphic display (6 languages)	■	■		■	
Monochrome graphic display (6 languages)			■		■
Time display/timer function	■/■	■/■	■/■	■/■	■/■

■ = available, □ = not available

\* Optional      \*\* Recipes can be activated once the cookbook has been purchased.



**Combair SLP 60**

The perfect oven for meat-lovers, with practical self-cleaning and a colour graphic display.

**Operating modes**



**Operation and display**

- Full-colour graphic display
- TouchControl and adjusting knob
- Number of languages in display 10
- Recipe book

**Appliance information**

**Appliance size** 598 × 596 × 569 mm  
**Connection** 230 V~/3400 W  
**Fuse protection** 16 A



**Article number**

**Black glass**  
 Black designer handle 2102561002



**Combair SL**

A premium appliance with a colour graphic display to inspire you everyday.

**Operating modes**



**Operation and display**

- Full-colour graphic display
- TouchControl and adjusting knob
- Number of languages in display 10
- TopClean

**Appliance information**

**Appliance size** 598 × 596 × 569 mm  
**Connection** 230 V~/3400 W  
**Fuse protection** 16 A



**Article number**

**Black glass**  
 Retractable handle 2102961042



**Combair SE 60**

The most popular V-ZUG oven - either on its own or in combination with a Combi-Steamer.

**Operating modes**



**Operation and display**

- Graphic display
- TouchControl and adjusting knob
- Number of languages in display 10
- TopClean
- Recipe book available as an option

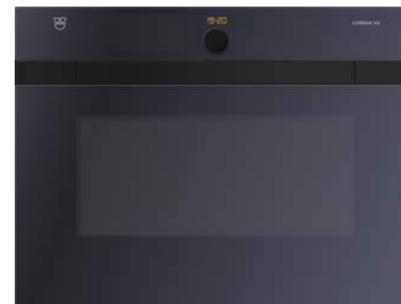
**Appliance information**

**Appliance size** 598 × 596 × 569 mm  
**Connection** 230 V~/3400 W  
**Fuse protection** 16 A



**Article number**

**Black glass**  
 Black designer handle 2101661002



**Combair XSL 60**

Our recommendation for meat lovers: this compact appliance is the ideal companion for a Combi-Steamer.

**Operating modes**



**Operation and display**

- Full-colour graphic display
- TouchControl and adjusting knob
- Time of day display
- Number of languages in display 10
- TopClean
- Recipe book Versatile baking

**Appliance information**

**Appliance size** 454 × 596 × 569 mm  
**Connection** 230 V~/3300 W  
**Fuse protection** 16 A



**Article number**

**Black glass**  
 Retractable handle 2103060042



**Combair XSE 60**

Our most popular low-height oven which is practically self-cleaning.

**Operating modes**



**Operation and display**

- Graphic display
- TouchControl and adjusting knob
- Number of languages in display 10
- TopClean
- Recipe book available as an option

**Appliance information**

**Appliance size** 454 × 596 × 569 mm  
**Connection** 230 V~/3300 W  
**Fuse protection** 16 A



**Article number**

**Black glass**  
 Black designer handle 2101761002

When installing a double oven, you need the respective installation accessory "Angle set for installing double oven" see page 48.

When installing a double oven, you need the respective installation accessory "Angle set for installing double oven" see page 48.

# Features and accessories

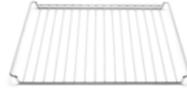
## Ovens



1



2



3



4/5/6



7/8



9



10

DESCRIPTION	ITEM NO.	Combaïr SLP	Combaïr SL	Combaïr SE	Combaïr XSL	Combaïr XSE
1 "Baking Treats" cookbook	J21021.014	▲ (1)	▲ (1)	■	▲ (1)	■
2 Baking tray with TopClean	K44005	▲ (2)	▲ (2)	▲ (2)	▲ (2)	▲ (2)
3 Wire shelf	K44102	▲ (1)	▲ (1)	▲ (1)	▲ (1)	▲ (1)
4 Baking tray, round, with TopClean, diameter 24 cm	K34527	■	■	■	■	■
5 Baking tray, round, with TopClean, diameter 29 cm	K34528	■	■	■	■	■
6 Baking tray, round, with TopClean, diameter 31 cm	K34529	■	■	■	■	■
7 Fully extending runner, three levels	K40207	■	■	■		
8 Fully extending runner, three levels	K40208				■	■
9 Roasting basket	K34563	■	■			
10 Rotisserie spit with frame	K54009	▲ (1)	▲ (1)			
11 Angle set for installing double oven	K50572	■	■	■	■	■

▲ (quantity) included in delivery

■ compatible with appliance



# Perfectly integrated drawers

They are the ideal supplement to ovens and steamers and offer you a little everyday luxury: vacuum and warming drawers.

If you appreciate convenience in the kitchen and enjoy little extras, our drawers are just the thing. We've now even included a fully integrated vacuum and warming drawer in our range. The drawers disappear behind the unit fronts for even more perfection and aesthetics in your kitchen.

## Vacuum technology in your home

With the vacuum drawer, you can introduce an innovation into your own kitchen that promises to deliver culinary highlights. Food can be vacuum-sealed in special bags, either for storing in the refrigerator or for sous-vide cooking. Vacuum-sealing has many benefits: food quality is retained for up to five times longer, and vitamins, flavours, minerals and colours are preserved.

## For everyday use or for that perfect dinner

The vacuum drawer helps you every day in many different ways. For example, you can blanch vegetables from your own garden or make them into a soup, vacuum-seal them in suitable portions and store them for a considerable time with no loss in quality. You can do the same if you buy large quantities of meat. Even preserving jars and jam jars can be vacuum-sealed in the drawer, and with the accessory set for external containers, you can also vacuum-seal pressure-sensitive foodstuffs and bottles.

## Sophisticated functions

In our vacuum drawer, the air is extracted from the entire inner compartment, allowing you to vacuum-seal liquids such as soups and sauces too, and also foods with a high liquid content. Three vacuum-sealing settings are available – a low setting for liquids and fruit, a medium setting for fish and vegetables, and the highest setting for meat and frozen food.

## Warming drawers for added convenience

An optimized heating system and practical touch-screen make our warming drawers unique. These high-quality drawers have an easy-to-clean stainless steel interior and telescopic runners – perfect for up to six-person place settings. And internal lighting ensures good visibility.

## Ingenious everyday functions

Do you often warm tortillas, or defrost frozen food? Set the time and heat level separately and store your most frequently used settings simply and easily under Favourites. If you're a coffee lover, you can use the cup warming function to enjoy your hot drink to absolute perfection.

## The perfect host

The warming drawer not only helps you to sparkle as the perfect host by pre-warming plates – you can also use it to put the finishing touches to top-quality cuts of meat. Simply sear the meat first, then put it in a tin, cover with a lid and cook it to perfection in the drawer – ingenious.



The vacuum  
in your kitchen.



# Possible appliance combinations

For all needs: depending on the height of the recess, you can combine your appliance perfectly with the appropriate drawer.



Combi-Steam XSL  
Vacuum drawer  
Combi-Steam XSL  
Warming drawer



Combi-Steam XSL  
Combi-Steam XSL  
Warming drawer



Combi-Steam MSLQ  
Warming drawer



Combi-Steam XSL  
Vacuum drawer



Combi-Steam XSL  
Warming drawer



Coffee Center Supremo XSL  
Warming drawer

## Vacuum drawer 60 144

A perfect addition to the Combi-Steam XSL 60, offering vacuum sealing with three different settings.

### Operating modes

### Operation and display

- Vacuum-sealing levels 3
- Vacuum-sealing levels for external vacuum-sealing 3
- Suitable for liquids
- Fully extendable telescopic drawer
- Push-pull system
- Controls SoftTouch
- Chromium-steel interior
- Bag support
- Interior dimensions (H x W x D):  
95 x 350 x 285 mm

### Appliance information

<b>Appliance size</b>	142 × 596 × 547 mm
<b>Connection</b>	220-240 V~/320 W
<b>Fuse protection</b>	10 A

### Article number

Black glass	3600160022
Fully integrated	3600360025

When installing a double oven, you need the respective installation accessory "Angle set for installing double oven" see page 55.

# Features and accessories Vacuum and warming drawers



## Warming drawer 60 220

An additional appliance for keeping food hot and warming plates, 220 mm high.

### Operating modes



### Operation and display

- Capacity for crockery 15
- Capacity for plates 30
- Electronic temperature control
- Number of temperature levels 6
- Temperature range
- Glass heating plat
- Indoor light
- Sabbath mode
- Push/pull
- Chromium-steel interior
- FunctionLight

### Appliance information

**Appliance size** 218 × 596 × 547 mm  
**Connection** 220-240V~/810 W  
**Fuse protection** 10 A

### Article number

Black glass 3401960022



## Warming drawer 60 144

A very popular model and the perfect partner for the combi-steam cooker.

### Operating modes



### Operation and display

- Capacity for crockery 6
- Capacity for plates 14
- Electronic temperature control
- Number of temperature levels 6
- Temperature range
- Glass heating plat
- Indoor light
- Sabbath mode
- Push/pull
- Chromium-steel interior
- FunctionLight

### Appliance information

**Appliance size** 142 × 596 × 547 mm  
**Connection** 220-240V~/810 W  
**Fuse protection** 10 A

### Article number

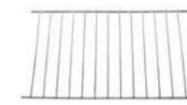
Black glass 3401760022  
 Fully integrated 3402260025



1/2



3



4

DESCRIPTION	ITEM NO.	Vacuum drawer 144	Warming drawer 144	Warming drawer 220
1 Vacuum bags, 50 pcs, 180 × 280 mm	1012506	▲ (1)		
2 Vacuum bags, 50 pcs, 240 × 350 mm	1012507	▲ (1)		
3 Sealing pads for Vacuisine with food probe, 1 x 100 cm roll	1029496	■		
4 Wire shelf	1045990			
5 Angle set for installing double oven	K50572	■	■	■

▲ (quantity) included in delivery

■ compatible with appliance

When installing a double oven, you need the respective installation accessory "Angle set for installing double oven" see page 55.

Further accessories at [vzug.com/accessory](http://vzug.com/accessory)

# Perfect coffee enjoyment

Good news for coffee lovers and passionate baristas:  
With the new Coffee-Center, you can enjoy coffee specialities like those  
in an Italian coffee bar - in your own home.

## Specially tailored to suit you and your kitchen

The art of coffee-making begins with the right variety, a blend and perfect roasting exactly the way you like it. As a coffee lover, you are well served with our new fully automatic machine. In addition to its impressive elegant design, the grinder and the pressure during brewing conjure up perfect coffee. You can set the coffee temperature individually using the intuitive full graphic display. Five pre-settable coffee strengths from extra mild to very strong and five cup sizes allow for individual preparation. You can store up to six user profiles according to your preferences and personalize your machine.

## Coffee varieties to suit your taste

This fully automatic machine leaves absolutely no wishes unfulfilled: coffee, ristretto, espresso, espresso macchiato, doppio, cappuccino, flat white, caffè latte and latte macchiato through to fashionable long coffee - the Coffee-Center can offer coffee lovers everything their hearts desire. Would you like your latte macchiato a little stronger? No problem. You can now store this, together with your preferred size and strength, as a favourite.

## For the perfect frothy topping

The integrated automatic milk frother lets you produce three levels of perfect foam for cappuccino, latte macchiato or caffè latte. The new, double-walled thermo milk container keeps milk fresher for even longer, and you can conveniently store it in the refrigerator.

## Convenient care

A simple and practical automatic cleaning and descaling programme does the cleaning for you. The interior of the thermo milk container can be cleaned easily in the dishwasher. When you press the cleaning button, the machine automatically cleans its milk-frothing pipes.





**Supremo XSL 60**

The modern Coffee-Center fits perfectly into your kitchen and lets you enjoy your coffee just the way you like it.

**Operating modes**



**Operation and display**

- Display Full-colour graphic display, touchscreen
- Controls TouchControl
- 6 user profiles
- Telescopic rails soft closing/opening
- Adjustable grinder setting levels 13
- Programmable brewing temperature
- Integrated cleaning programme
- Water tank 2.3 l
- Coffee bean holder capacity 350 g
- Waste grounds container capacity 14
- Lighting LED
- Powder / beans selection button

**Appliance information**

**Appliance size** 454 × 596 × 480 mm  
**Connection** 220-240V~/1350 W  
**Fuse protection** 10 A  
**Energy**



**Article number**

Black glass 2500467002

# Accessories Coffee-Center



1

Supremo XSL 60

DESCRIPTION	ITEM NO.
1 EcoDecalk Mini, 2 × 100 ml	1058960

■ compatible with appliance





# HOBS

Cutting-edge technology  
for maximum cooking enjoyment

He doesn't cook much at home – he's not a hobby cook, explains the multi-talented Daniel Christen. However, if he had the opportunity to fit a FullFlex hob in his home, things might be a bit different. "To use an appliance in your own home that you've helped to design yourself, that would be quite something," declares Daniel, who is Group Leader in Electronics Hardware Development. Although he doesn't cook every day, his enthusiasm for hobs is immense.

After finishing his studies at ETH Zurich, the ambitious electronics engineer originally wanted to work at V-ZUG as an oven developer. "But at my first interview, they asked me if I would be interested in developing a hob," he recalls. And he was immediately hooked. "To be involved in a project like that straight from university is something many electronics students dream of."

The young ETH graduate was initially involved in intensive research work for the development of the FullFlex hob. The idea of a full-surface induction hob was there – it was then a question of drawing up the design and reaching compromises between requirements and implementation options. Starting from scratch was a challenge, but it made the work even more exciting for Daniel: "I was motivated by the thought that I was developing a product for our customers that would help them in their everyday lives and offer them an unforgettable cooking experience."

For him, a product's meaningfulness also lies at the heart of a good development. It was for this reason that Daniel felt at ease with us right from the start: "We develop and produce appliances that can really help users in their everyday lives. Everyone has a washing machine at home, and everyone cooks." With a grin, he adds: "Even if not everyone enjoys conjuring up exotic menus – they still need a hob to cook good pasta." The everyday benefits are what motivate Daniel each day at work.

He also gets motivation from his team: "Developing a good product is always a team effort," he explains. As an individual, it wouldn't be possible to get to grips with all the interfaces and project management tasks as well as developing a good product. Together with his team members, he has succeeded: "We wanted to develop the best full-surface induction hob ever – a hob with so much flexibility that you can celebrate cooking on it," explains Daniel. The result of this passionate work is a hob on which up to six pans can be positioned with no restrictions. "That is true cooking freedom," he declares.

"I wanted to develop a product on which people can celebrate cooking."

Daniel Christen, sport climber and Group Leader, Electronics Development

Testing the FullFlex hob.



Daniel Christen working on delicate electronics.

However, the route to this freedom was not always without its obstacles: "During development, the challenge lies in constantly finding the optimum solution for new tasks and problems. Once this solution is found, product development is complete and the appliance is ready for production," explains the ambitious group leader. As is often the case in projects, you achieve the first 80% relatively quickly – "It's the last 20% that's tricky and can only be overcome with lots of commitment and a team that possesses extensive expertise," he reveals.

This is also the reason he enjoys going to work so much and has taken on quite a long commute. "I really like the atmosphere and the working climate, and people are open to new ideas," enthuses the ambitious developer. Two years ago, Daniel took on the role of group leader, which is motivating him even more to produce outstanding results, although this demands a lot of him.

To keep a clear head for new developments, the 30-year-old group leader enjoys pursuing outdoor sporting activities: from mountain biking, jogging, hiking and mountaineering through to sport climbing on indoor climbing walls, nothing is too strenuous for him. He enjoys the challenge and the contrast with his everyday work. Daniel also finds his inner balance by travelling to distant continents with his girlfriend: "I like Asia a lot. When I'm there, I always notice that here at home we've got everything, and sometimes we get bogged down in trivia."

When he returns from his travels, he also sees things at home more clearly. And Daniel does enjoy coming home, because for him, home is "where you feel good, where your family is – that's all you really need". He sees domestic appliances that make our everyday life easier as helpers in his oasis of wellbeing: "When appliances help me out at home, I can spend more valuable time with my nearest and dearest." Especially in digitization, Daniel sees great potential for developing features that will make our everyday lives even easier. He looks to the future enthusiastically and full of dynamism: "Networking holds much in store for us and the world of household appliances."



# Maximum flexibility when cooking

When you cook with an induction hob, you are using state-of-the-art technology with all its conveniences – for the ultimate in modern lifestyles.

When it comes to speed, energy efficiency and safety, induction is streets ahead of conventional hobs. By directly transferring energy to the base of the saucepan, food not only heats up in record time, but also with minimal energy consumption. A litre of water can be brought to the boil in around two minutes, with an energy saving of up to 30%. This technology also has the benefit that heat is only generated in the base of the saucepan. The glass around the cooking zone remains largely cold. So virtually nothing can get burnt, and the hob is cleaned in no time with a damp cloth.

#### Automatic recognition

MaxiFlex hobs are bristling with sophisticated technology. Thanks to the latest inductors, you can place pots and pans of different sizes on each cooking zone. The system recognizes their size and automatically adjusts the cooking zone. This way, you can flexibly choose where you want to place large or small saucepans.

#### Unique cooking feel with FullFlex

Do you enjoy having unlimited flexibility? If so, you'll love the FullFlex induction hob, as it does away with defined cooking zones entirely. With its 48 inductors, it is able to automatically detect the position and size of the cookware used. As a result, you can place up to six pans anywhere you like on the glass ceramic plate and, thanks to the memory function, you can even move them around. The hob also has a convenient and generously-sized full-colour graphic display that clearly shows you all the information you need, while functions such as AutoPowerPlus and included Teppanyaki make cooking easier and more enjoyable.

#### A sophisticated combination

Do you enjoy flexibility and also more headroom? If so, the Fusion hob is right for you. This hob comes with an integrated extractor that draws vapours around pots and pans in a downwards direction. The Fusion hob is an impressive appliance, with its elegant and understated design and OptiLink function: The hob and extractor communicate with each other so that the extraction power is automatically regulated.

#### For exceptional requirements

With the induction wok, you can cook quickly and gently. The Teppanyaki griddle also functions using induction – it's ideal for the low-fat frying of meat and fish, and for cooking vegetables. If you want to cook with as much variety and diversity as a head chef, we've got the ideal combination of appliances for you. The wok, the Teppanyaki griddle and the GK27TIMSZ induction hob can be installed as a perfect combination.

#### Gas Hobs

Our modern gas hobs come with an array of practical functions to make life even easier and cooking even more enjoyable. We offer gas hobs with state-of-the-art multi-slider control – a simple, direct and ergonomic solution for controlling each of the individual cooking zones. The performance of our gas hobs is impressively powerful. In order to avoid guests having to wait a long time for their food, our gas hobs are equipped with powerful, state-of-the-art gas burners. Our burners are designed so that the gas flame produced heats the pan evenly and effectively. And not only that – small and large pans can both be placed on our gas hobs.

In 2018, the innovative Fusion and FullFlex hobs both received the Plus X Award.



The FullFlex Plus X Award



The Fusion Plus X Award

True flexibility on a hob.

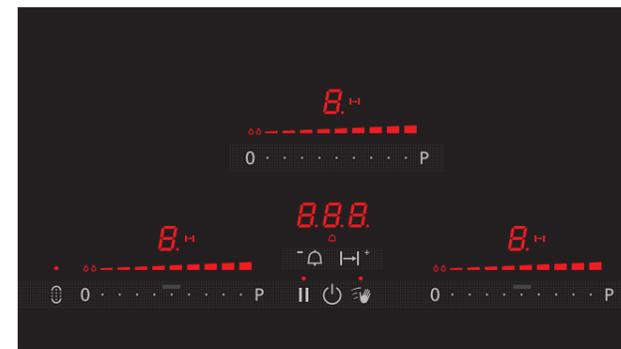


# Variants and versions

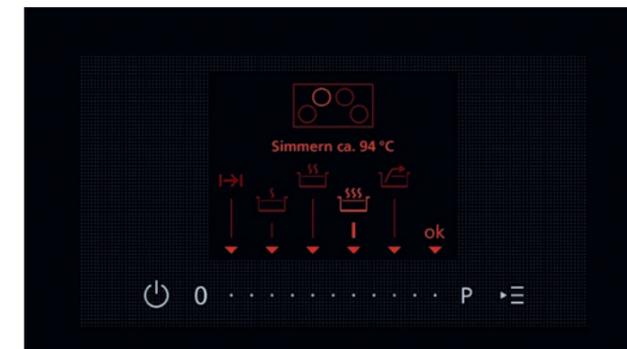
For hobs, as well as choosing between different models, you also have a choice of different operating concepts, designs and installation options.

### Operating concept: from simple to ingenious

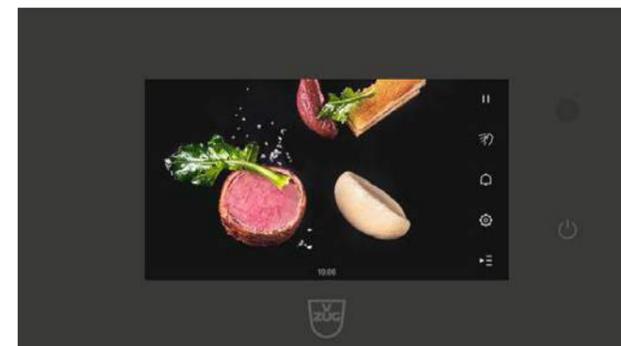
The multilingual graphic display is the premium operating concept: the slider control enables you to access the required function quickly and easily. The clear, uncluttered and attractive graphic display enables you to see what's going on with your cooking at all times. Stand-alone hobs (induction) are fitted with a single slider or multiple slider control. With the single slider, you operate the hob indirectly via the display, on which you first select the cooking zone. With the multi-slider, there's a separate operating area for each cooking zone. They both have one thing in common – they are easy and intuitive to use.



Multi-slider operation



Single slider operation



FullFlex operation

### DualDesign: slimline or practical integration

Some induction hobs have an innovative appliance concept. We have replaced the previous facet profile and flush-mounted versions with DualDesign. This design option means the same hob can be fitted either flush or surface-mounted. The surface-mounted version has a glass border that creates a slimline look and is very robust. The flush-mounted version, however, is characterized by the fact that it can be fitted into any work surface without interrupting its flow.

### OptiGlass: Particularly durable

Beautifully designed and particularly robust – this is what sets OptiGlass hobs apart. An extremely tough coating ensures that your hob is more scratch-resistant than conventional hobs, and will stay new-looking for longer. Thanks to the mirror glass design, the appliances in this line fit in perfectly with your other kitchen appliances. OptiGlass is available on selected hobs from the standard range.



The hob from a new perspective.



DualDesign (surface-mounted version)



DualDesign (flush-fitting version)

# Product comparison

## Induction

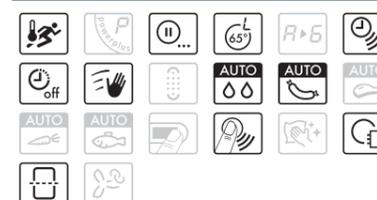
	GK16TIWSZ	GK17TIYSZ	GK27TIMSZ	GK11TIFK	GKD46TIMASZ	GK47TIMPSZ	CookTopInduction V4000
Brochure page	69	69	70	69	68	70	70
<b>VERSIONS</b>							
DualDesign (surface-mounted or flush-fitting)	■	■	■	■	■	■	■
OptiGlass					■		■
<b>SETTINGS</b>							
Number of cooking zones	1	2	2	6	4	4	4
Number of PowerPlus zones	1		2	6	4	4	4
Zone connection		■	■				■
<b>OPERATION/CARE</b>							
Multi-slider/Direct selection	■	■	■			■	■
TFT colour display				■			
Touch graphic display					■		
OptiLink					■		■
Timer	■	■	■	■	■	■	■
Operating time with shut-down function	■	■	■	■	■	■	■
Pause button	■	■	■	■	■	■	■
Automatic boost			■		■	■	■
Simmer function	■		■	■	■	■	■
Wipe protection button	■	■	■	■	■	■	■
Restore function	■	■	■	■	■	■	■
Wide spacing between cooking zones			■		■	■	■
Keep warm setting	■		■	■	■	■	■
Rapid reaction time	■	■	■	■	■	■	■
Child safety lock	■	■	■	■	■	■	■



### GK11TIFK FullFlex

This highly flexible hob allows you to have 6 pots and pans on the go all at once.

#### Operating modes



#### Operation and display

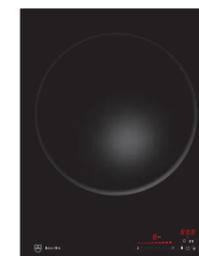
- Max. power per cooking zone 11100 W
- Cooking zones 6
- Power levels 9
- Safety package
- Pan detection (10-22 cm)
- Full-colour graphic display, touchscreen
- Included: tepanyaki set

#### Appliance information

**Appliance size** 897 × 501 mm/R1.5  
**Connection** 220-240V~/11100 W  
**Fuse protection** 48 A

#### Article number

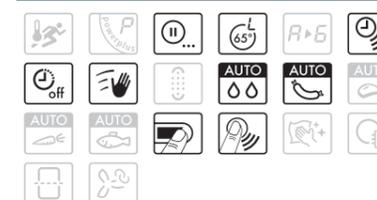
**Standard width: 90.0 cm**  
 DualDesign 3106261002



### GK16TIWS

An induction wok for quick and gently cooked meals.

#### Operating modes



#### Operation and display

- Max. power per cooking zone 3000 W
- Cooking zones 1
- Power levels 9
- Safety package
- Digital display
- Included: tepanyaki set
- Included: wok set

#### Appliance information

**Appliance size** 384 × 501 mm/R1.5  
**Connection** 220-240V~/3000 W  
**Fuse protection** 16 A

#### Article number

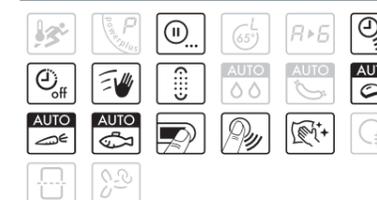
**Standard width: 40.0 cm**  
 DualDesign 3108860105



### GK17TIYS

The compact tepanyaki hob uses induction and is ideal for cooking meat and fish with little fat.

#### Operating modes



#### Operation and display

- Max. power per cooking zone 1400 W
- Cooking zones 2
- Power levels 9
- Safety package
- Digital display
- Included: tepanyaki set

#### Appliance information

**Appliance size** 384 × 501 mm/R1.5  
**Connection** 220-240V~/2800 W  
**Fuse protection** 16 A

#### Article number

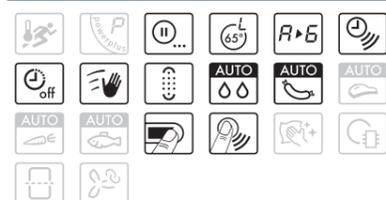
**Standard width: 40.0 cm**  
 DualDesign 3107660205



**GK27TIMS**

This hob offers powerful induction technology, including for small areas.

**Operating modes**



**Operation and display**

- Max. power per cooking zone 3700 W
- Cooking zones 2
- Power levels 9
- Safety package
- Pan detection (10-22 cm)
- Digital display

**Appliance information**

**Appliance size** 384 x 501 mm/R1.5  
**Connection** 220-240V~/3700 W  
**Fuse protection** 16 A

**Article number**

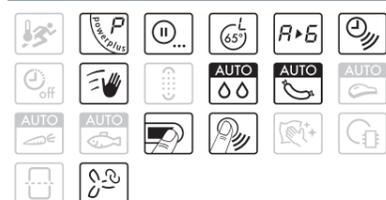
**Standard width: 40.0 cm**  
 DualDesign 3108560205



**CookTopInduction V4000**

Our powerful smart hob.

**Operating modes**



**Operation and display**

- Max. power per cooking zone 3700 W
- Cooking zones 4
- Power levels 9
- Safety package
- Pan detection (10-22 cm)
- Digital display
- GuidedCooking ready
- OptiLink ready

**Appliance information**

**Appliance size** 571 x 501 mm/R1.5  
**Connection** 220-240 V~/7400 W  
**Fuse protection** 32 A

**Article number**

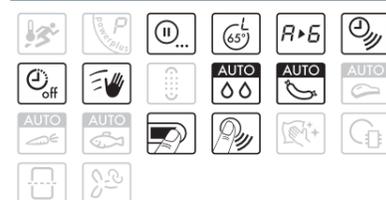
**Standard width: 60.0 cm**  
 DualDesign 3111500011



**GK47TIMPS**

A powerful panorama hob with multi-slider control - as attractive as it is practical.

**Operating modes**



**Operation and display**

- Max. power per cooking zone 3000 W
- Cooking zones 4
- Power levels 9
- Safety package
- Pan detection (10-22 cm)
- Digital display

**Appliance information**

**Appliance size** 880 x 380 mm/R1.5  
**Connection** 220-240 V~/7400 W  
**Fuse protection** 32 A

**Article number**

**Standard width: 90.0 cm**  
 DualDesign 3107965405

# Cooking with gas: a tried-and-tested method

V-ZUG's modern gas hobs feature a range of practical functions that will simplify your everyday life and make cooking a joy.

V-ZUG now offers gas hobs with several modern slider controls for the direct, straightforward and ergonomic operation of the various cooking zones. As is standard practice for gas hobs, V-ZUG's designers have paid special attention to safety aspects; all of our gas hobs are equipped with various safety mechanisms to keep you safe while you're cooking with gas.

What's more, our gas hobs include other innovative functions, such as:

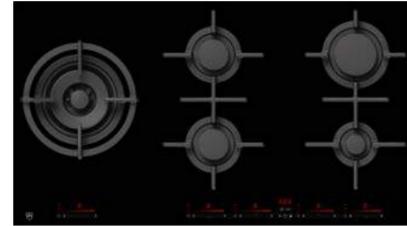
- the "Melt" function which maintains a temperature of between 40° and 60°C using an automatic burner control. Perfect for melting butter, gelatine, sauces and chocolate
- the "Keep warm" function which maintains a temperature of approx. 65°C
- the "Simmer" function which maintains a temperature of between 70° and 90°C to prevent your dishes from overcooking



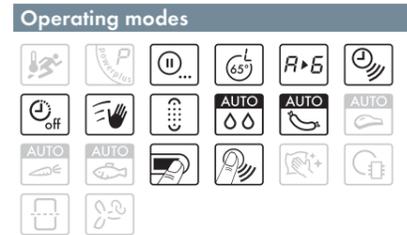
# Product comparison

## Gas

	GAS951GSAZ	GAS641GSAZ	GAS421GSAZ	GAS411GSAZ
Page in brochure	72	73	73	73
<b>DESIGN OPTIONS</b>				
Flush-fitting or top-mounted	▪	▪	▪	▪
<b>APPLICATIONS</b>				
Number of cooking zones	5	4	2	1
Bridge function	▪	▪	▪	▪
<b>OPERATION/SUPPORT</b>				
Multi-slider/direct selection	▪	▪	▪	▪
Timer	▪	▪	▪	▪
Automatic shut-off	▪	▪	▪	▪
Pause button	▪	▪	▪	▪
Automatic boost	▪	▪	▪	▪
Melt function	▪	▪	▪	▪
Simmer function	▪	▪	▪	▪
Keep warm function	▪	▪	▪	▪
Wipe protection function	▪	▪	▪	▪
Restore function	▪	▪	▪	▪
Childproof lock	▪	▪	▪	▪
Pan holder, dishwasher-proof	▪	▪	▪	▪
<b>ADDITIONAL FEATURES</b>				
Safety switch-off	▪	▪	▪	▪
Residual heat display	▪	▪	▪	▪
Automatic flame sensor	▪	▪	▪	▪
Automatic re-ignite function	▪	▪	▪	▪
One-handed ignition	▪	▪	▪	▪



**GAS951GS**



**Operation and display**

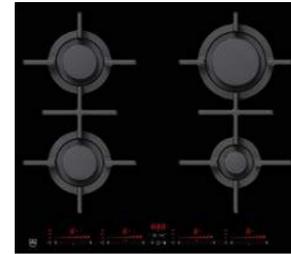
- Max. power per cooking zone: 1 kW/2 x 1.75 kW/3 kW/6 kW
- Cooking zones 5
- Power levels 9
- Safety package
- Digital display
- MultiSlider/direct selection
- Set up for: Natural gas, 20 mbar

**Appliance information**

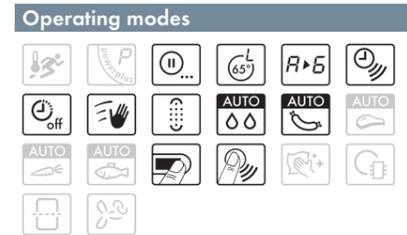
**Appliance size** 897 x 501 mm/R1.5  
**Connection** 220-240V~/20 W  
**Fuse protection** 3 A

**Article number**

**Standard width: 90.0 cm**  
 DualDesign 3107260515



**GAS641GS**



**Operation and display**

- Max. power per cooking zone: 1 kW/2 x 1.75 kW/3 kW
- Cooking zones 4
- Power levels 9
- Safety package
- Digital display
- MultiSlider/direct selection
- Set up for: Natural gas, 20 mbar

**Appliance information**

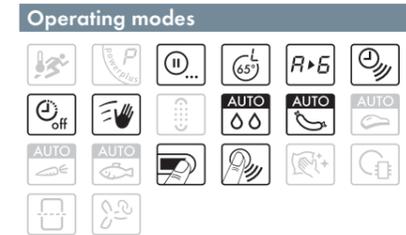
**Appliance size** 571 x 501 mm/R1.5  
**Connection** 220-240V~/20 W  
**Fuse protection** 3 A

**Article number**

**Standard width: 60.0 cm**  
 DualDesign 3107160415



**GAS421GS**



**Operation and display**

- Max. power per cooking zone: 1.75 kW/3 kW
- Cooking zones 2
- Power levels 9
- Safety package
- Digital display
- MultiSlider/direct selection
- Set up for: Natural gas, 20 mbar

**Appliance information**

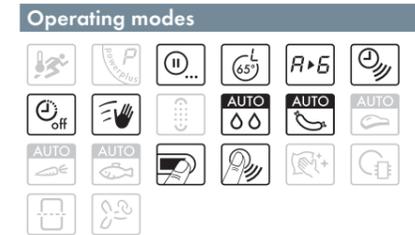
**Appliance size** 384 x 501 mm/R1.5  
**Connection** 220-240V~/20 W  
**Fuse protection** 3 A

**Article number**

**Standard width: 40.0 cm**  
 DualDesign 3106460215



**GAS411GS**



**Operation and display**

- Max. power 6 kW
- Cooking zones 1
- Power levels 9
- Safety package
- Digital display
- MultiSlider/direct selection
- Set up for: Natural gas, 20 mbar

**Appliance information**

**Appliance size** 384 x 501 mm/R1.5  
**Connection** 220-240V~/20 W  
**Fuse protection** 3 A

**Article number**

**Standard width: 40.0 cm**  
 DualDesign 3106360115

## Accessories Hobs



DESCRIPTION	ITEM NO.
1 Combination base kit for flush-fitting hob combinations 2 pieces included	H63789
2 Cover board / chopping board for teppanyaki, GK17TIYSZ	1021462
3 Premium teppanyaki plate for FullFlex induction	1037885
4 Combination strips for surface mount (incl. with GK11TIFKZ)	1019199

## Accessories Gas hobs

DESCRIPTION	ITEM NO.
1 Construction set: bridge for hob combinations, flush-fitting	H63789
2 Construction set: bridge for hob combinations, supported	1014361
3 Additional pan support for small pans, mocha attachment	1015122
4 Intermediate support: bridge for hob combinations, flush-fitting	H63789
5 Additional pan support for small pans, mocha attachment	1015122



Top quality you can smell,  
feel and see

# RANGE HOODS



He is always pleased to return to Zug – to the roots of his sales pitches. Fabrice Plisch knows what makes our products so special and why a visit to Zug is also a revelation for his customers: “I love showing visitors around our production facility in Zug, because they are always really impressed to see that we operate a manufacturing process in which people – and not just fully automated machines – produce our quality products.”

Even though retail support is very varied, the way the products are manufactured is one of his most valuable arguments across all customer groups, admits the ambitious field sales employee. And he is proud of this: “Swissness is something I associate with our company – and I present that with conviction.”

Fabrice offers his customers sales support, supervises exhibitions, trains new employees and shows them the product range. But the articulate sales advisor doesn't just talk – he also enjoys cooking: “Once a month, I cook in our ZUGORAMA in Zurich together with my customers.” This gives him the opportunity to show our appliances in action. Even men are getting involved in the food trend, observes the 33-year-old salesman: “Cooking is the current hot trend. More and more men are getting involved in the kitchen and are becoming real foodies.” Fabrice gives a live

display primarily to this customer group to show them everything that's possible and how the ingenious features can make cooking good fun.

The variety and personal contact with people are things that the father of two really enjoys about his job: “The nice thing is that we never just have contact once – I always see them again. This really helps to build up a relationship with customers.” For the award-winning salesman, customer retention is at the heart of his job and he also states: “The market has changed a lot over the last few years: new players have entered the market and purchasing behaviour has also evolved into a new dimension across the industry.” Fabrice is convinced that a stable relationship is the best way to deal with such changes together and to offer customers the best support.

Customer wishes have also changed: “We have observed trends towards integrated appliances with regard to range hoods”, explains Fabrice. The hob hoods and Fusion hob in particular enjoy immense interest: “A range hood that draws steam downwards means you don't have to worry about headroom – our customers appreciate that.” Fabrice also personally approves of the puristic, pared-down design.

“It's great that I can sell products that I would also personally buy myself”, admits Plisch. When he's selling, he always draws on his own experiences: “Thanks to OptiLink, you can focus entirely on cooking without having to think about adjusting the extractor.”

“I am proud to sell products that I would also buy myself.”

Fabrice Plisch, hobby cook and Field Service Sales Advisor

The drip tray can be removed and cleaned in the dishwasher.

Fabrice Plisch enjoys personal contact with people.



# Aesthetic and functional range hoods

Whether you're looking for a tastefully designed hood or a built-in appliance for practical use, at V-ZUG you'll find the product that fits perfectly into your kitchen.

The trend for open-plan kitchens has also brought about changes in range hoods. Appliances such as downdraft extractors and hob extractors free up headroom and are built into the kitchen worktop. But perhaps you really do want the steam to rise, and relish a stylish island hood or a practical inbuilt range hood. There's a huge choice, and we have the right solution to meet every need.



The hob hood in combination with two hobs.

## Freedom

If you value headroom when cooking, an extractor located in or near your hob will be just right for you. The downdraft extractor goes perfectly with the Panorama hob. The hob hood plus Fusion hob provide unlimited headroom and a puristic kitchen design. The hob hood is fitted into the worktop next to or in between two hobs. With the Fusion hob, the extractor is already integrated into the appliance. Both of them extract steam downwards right next to the saucepans.

## Modern and stylish

Is design important to you, and have you therefore opted for a kitchen with an island unit? We can also offer the ideal range hoods for such solutions: island hoods come into their own with understated elegance, adding the finishing touches to your stylish kitchen.

## Practical solutions

An inbuilt range hood enables you to make maximum use of space in your kitchen. Depending on the model, it fits almost completely into the top cupboard, leaving space for spices and cooking utensils. And hood fans are also designed to be fitted into the top cupboard or other kitchen unit.

## For the most discerning requirements

The Premira line offers top-class range hoods, and includes inbuilt, island and wall hoods. With our mirror glass design, the island hood gleams sleekly on all sides. The wall hood is fitted with a mirror glass front and sides, and the inbuilt hoods are available in chrome and mirror glass in all sizes. Sophisticated FlexLED also adds extensive illumination. The colour temperature can also be individually adjusted to ensure harmonious lighting throughout the kitchen.



Built-in range hood



# Communication between kitchen appliances

Thanks to OptiLink, you can concentrate entirely on your cooking without having to think about the extractor – this adjusts itself.

Too loud, too little, too much or completely forgotten: do you sometimes neglect your extractor because you are concentrating on all your pots and pans? There's no longer any need to worry about that, because selected hobs and extractors are fitted with OptiLink technology, and can do that for you.

## **OptiLink – automatically regulating your extractor**

The range hood and hob exchange information and ensure that the range hood's power setting is automatically adjusted in line with cooking activities. The result – optimal air quality, with no need to activate the hood. And energy consumption is also perfectly aligned with cooking activities.

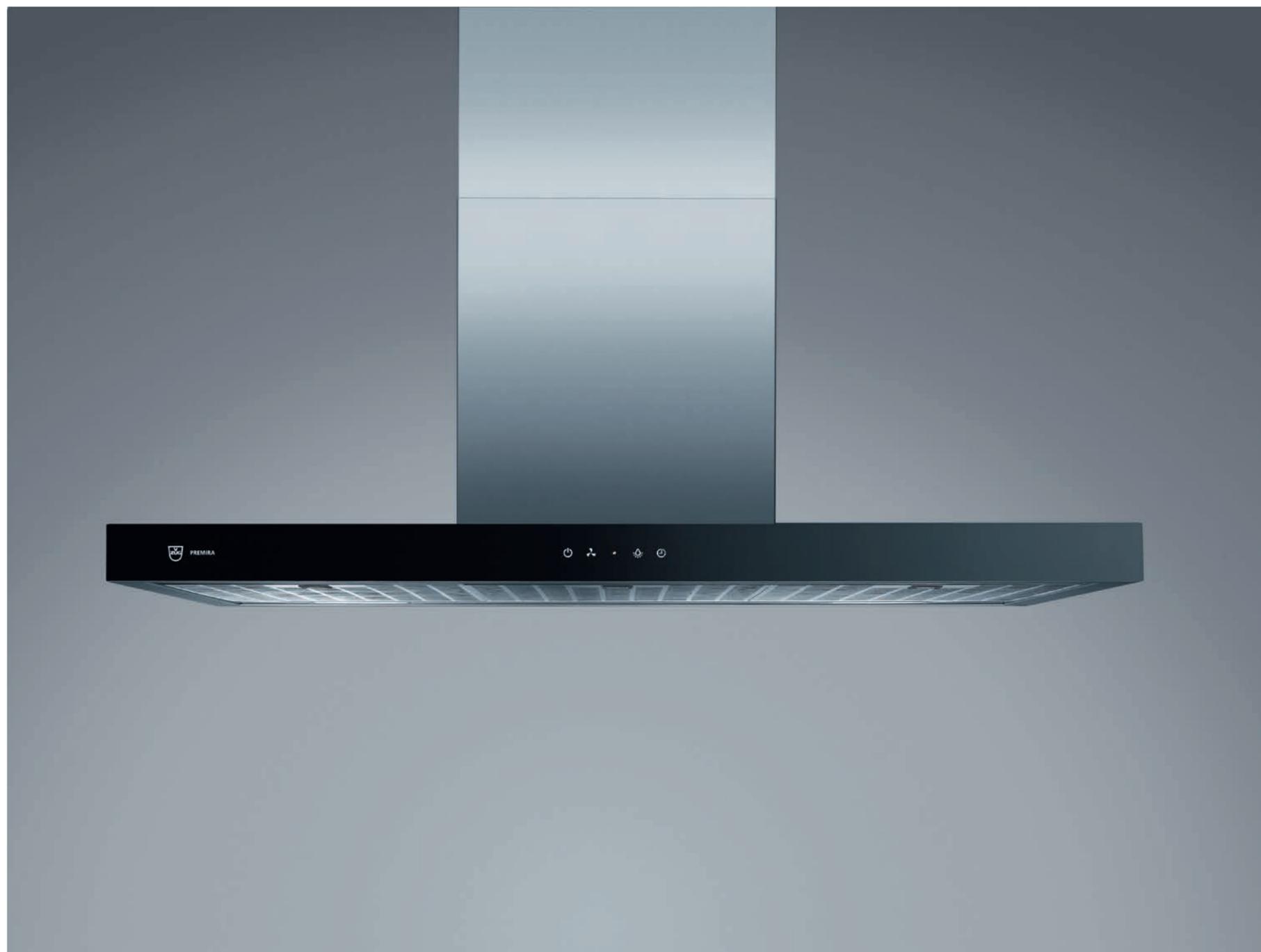
## **Creative convenience**

Thanks to this automatic regulation, your hands and mind are free to concentrate on cooking. And if you do want to get involved, you can of course manually operate the hood at any time. The automatic run-on feature continues to tackle residual smells and humidity after cooking has finished, thereby ensuring improved air quality. The hood automatically switches itself off after 15 minutes.



# Technically outstanding and easy to clean

Our range hoods are extremely powerful, economical to run and easy to clean – for even more convenience when you're cooking.



## Cutting-edge technology

All Premira range hoods are available as air extractors and also recirculators. In contrast to extractors, which vent steam and smells outside, recirculation hoods clean the air then recirculate it within the kitchen. High-quality activated charcoal filters ensure excellent odour removal. And the grease filters are easy to clean too. Their magnetic fixings make them easy to attach, and they can be safely removed with Comfort Fix. The powerful motor consumes very little electricity, as does the integral LED lighting, and now runs even more quietly thanks to SilentPlus.

## Handy cleaning

The hob hood and the Fusion (hob with integral hood) have a drip tray, which means no more spills and guaranteed handy cleaning. The tray can hold 0.5 litres, and can be easily removed from the hob hood and cleaned in the dishwasher together with the grease filter.

# Product comparison

## Ceiling hoods and downdraft extractors

	DSTS	DSMS	Fusion
Brochure page	87	87	87
<b>VERSIONS</b>			
ChromeClass/glass	■		
Glass front		■	
OptiGlass			■
90 cm width	■		
80 cm width			■
Extractor	■	■	■
Recirculation with standard activated charcoal filter	■	■	■
Recirculation with longlife activated charcoal filter	■		
<b>SETTINGS</b>			
FlexLED adjustable 2,700-4,000 Kelvin			
LED lighting	■		
Light temperature (Kelvin)	4000		
Dimmable light	■		
SilentPlus			
Number of grease filters	2	1	2
ComfortFix			
Automatic run-on	■	■	■
Intensive setting	■	■	■
Clean air function	■		■
Grease filter cleaning display	■	■	■
More efficient BLDC motor		■	■
<b>OPERATION AND DISPLAY</b>			
Touch graphic display			■
Sensor buttons	■	■	
OptiLink			■
Number of power settings	4	4	10
Fan setting display	■	■	■

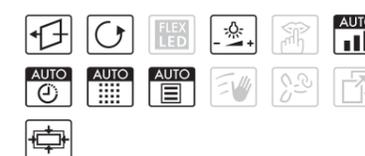
■ = available, □ = not available \*for an additional charge Accessories see page 89



### DSTS

A range hood of the highest calibre: the retractable downdraft extractor lends the kitchen an added air of exclusivity.

#### Operating modes



#### Operation and display

- Extracted air output, max. setting 420 m<sup>3</sup>/h
- Extracted air output, intensive setting 670 m<sup>3</sup>/h
- Air output according to EN51221
- Extracted air noise level, max. setting 57 dB
- Extracted air noise output, intensive setting 69 dB
- Exhaust air connection (diameter) 150 mm
- Non-return flap included
- lighting LED
- Number of lights 1
- Intensive setting with automatic reset
- Clean air function
- TouchControl

#### Appliance information

**Appliance size** 646 × 880 × 352 mm  
Retractable height 400 mm

**Connection** 220-240V~/276 W

**Fuse protection** 10 A

**Energy**



#### Article number

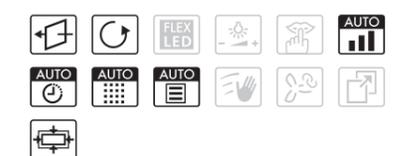
**Standard width: 90.0 cm**  
Glass 6400460005



### DSMS

Almost completely concealed in the kitchen worktop, the hob hood offers highly effective extraction.

#### Operating modes



#### Operation and display

- Extracted air output, max. setting 500 m<sup>3</sup>/h
- Extracted air output, intensive setting 590 m<sup>3</sup>/h
- Air output according to EN51221
- Extracted air noise level, max. setting 67 dB
- Extracted air noise output, intensive setting 70 dB
- Exhaust air connection (diameter) 150 mm
- Intensive setting with automatic reset
- TouchControl
- Removable drip tray with integral grease filter, dishwasher safe.
- Capacity of collection tray 500 ml

#### Appliance information

**Appliance size** 110 × 501 mm/R1.5

**Connection** 220-240V~/145 W

**Fuse protection** 10 A

**Energy**



#### Article number

Glass 6400561005



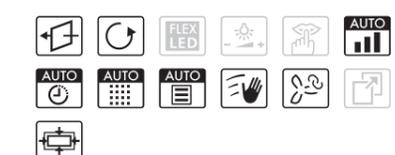
### GKD46TIMAS Fusion

This ingenious fan is integrated into the hob and draws the cooking vapours down directly.

#### Hob features



#### Fan features



#### Operation and display

- Extracted air output, intensive setting 583 m<sup>3</sup>/h
- Air output according to EN 61591
- Removable drip tray 500 ml with integral grease, filter, dishwasher safe
- Touch-screen graphic display in 9 languages
- Pan detection (10-22 cm)
- Max. hob power with PowerPlus 2x3000 W, 1x3500 W, 1x3700 W

#### Appliance information

**Appliance size** 761 × 501 mm/R1,5

**Connection** 220-240V~/7400 W

**Fuse protection** 32 A

**Energy**



#### Article number

**Standard width: 80 cm, OptiGlass**  
DualDesign 3109465415

#### Extras for recirculation mode

Recirculation box for base area with activated charcoal filter package approx. 3.5 years maintenance-free (1012161)



### AiroClearCabinet V6000

This top appliance combines functionality with a modern premium design, is quiet, perfectly crafted and highly efficient.

#### Operating modes



#### Operation and display

- Extracted air output, max. setting 452 m<sup>3</sup>/h
- Extracted air output, intensive setting 653 m<sup>3</sup>/h
- Air output according to EN51221
- Extracted air noise level, max. setting 53 dB
- Extracted air noise output, intensive setting 64 dB
- Exhaust air connection (diameter) 150 mm
- Non-return flap included
- Lighting LED
- Number of lights 2
- Remote control Optional, available as accessory
- Intensive setting with automatic reset
- TouchControl
- Light colour in kelvin adjustable 2700 - 4000 Kelvin
- Connection for fresh air/exhaust air flap
- ComfortFix, convenient handling and fixing of the metal grease filter
- Adjustable ventilation setting Above steam filter

#### Appliance information

**Appliance size** 25 × 598 × 303 mm

**Connection** 220-240V~/134 W

**Fuse protection** 10 A

**Energy**



#### Article number

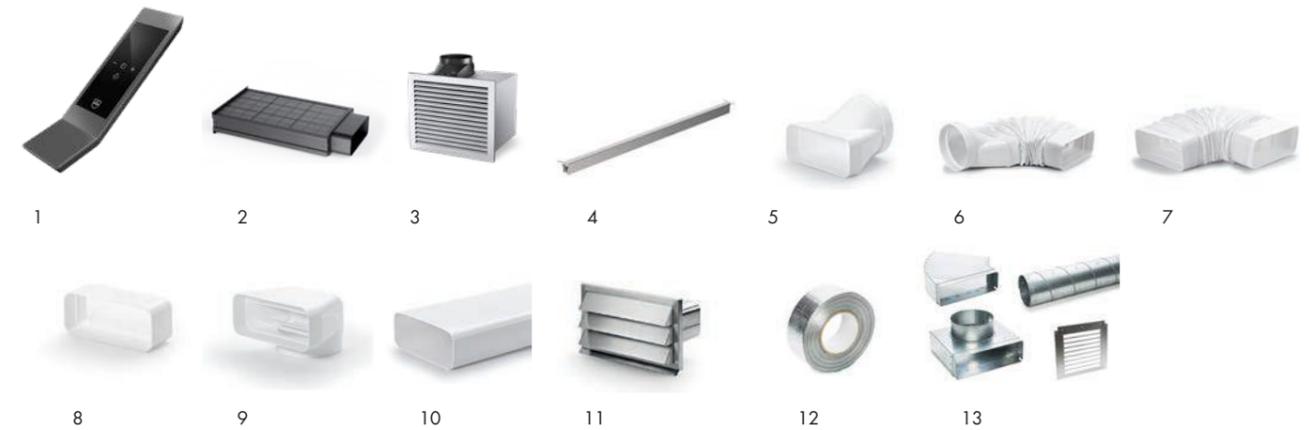
**Standard width: 60.0 cm**

Black glass 6105800006

**Standard width: 90.0 cm**

Black glass 6106000006

## Accessories Range hoods



DESCRIPTION	ITEM NO.
1 Remote control Premira models DFPQSL	1046973
2 Recirculation box for base area with standard activated charcoal filter, maintenance-free for approx. 3.5 years. For converting downdraft extractors and hob hoods to recirculation mode	1012161
3 Recirculation box with standard activated charcoal filter, 5 kg, maintenance-free for approx. 5 years. For converting ceiling hoods to recirculation mode	1012160
4 Combination base kit for DSMS hob hood with flush-fitting hob combinations	H63789
5 Air duct ø150 endpiece, flat to round, Long 190 mm	1012782
6 Flex elbow, from round to flat for deflection and rotation up to 180° (width 227 / height 94 mm), length 160-550 mm / fitting d= 150 mm	1012787
7 Flex elbow, flat for deflection and rotation up to 180° (width 227 / height 94 mm), length 240-600 mm	1012786
8 Channel connector, length 80 mm	1012781
9 90° diverter piece, vertical to flat channel, fitting d=150 mm, length = 205 mm	1012783
10 Flat channel (width 222 / height 89 mm), length 1000 mm	1012780
11 Weather protection louvre, stainless steel, 290 x 160 mm for connection to flat channel (222 x 89 mm)	1030590
12 Reinforced aluminum tape, fabric-reinforced, with protective film, width 50 mm roll à 50 m	H42067
13 The relevant installation accessories are shown in the Planning Guide for Kitchen Appliances and at <a href="http://vzug.com/accessory">vzug.com/accessory</a>	

#### Longlife plus activated charcoal filter



This innovative charcoal filter is extremely efficient at absorbing odours, and is very durable. It can be cleaned by a process of thermal regeneration by placing it in the oven at 200°C for 60 minutes every three to six months. The odour filter must be replaced after three years. This filter is more efficient than the longlife activated charcoal filter.

#### Longlife activated charcoal filter



The filter can be regenerated and has a service life of up to three years. It must be cleaned in the dishwasher or with hot water and a mild detergent then dried in the oven at 100°C every two to three months.

#### Standard activated charcoal filter

This odour filter, which consists of an individual blend of activated charcoal, has a service life of between six months and five years, depending on the size, weight and number of filters fitted. It cannot be regenerated, and must be exchanged at the specified intervals.





# DISHWASHERS

"I want to set an example - that's why I always spend time on the production line."

Mara, superwoman and team leader on the production line

She is in the prime of her life and also enjoys getting stuck into the production herself. This is not typical of a team leader on the production line, but this is not an issue for Mara: "Sometimes you have to get to the source of the work to understand what's essential." She wishes to lead by example and also show her team that she knows what she's talking about. Doing so helps her to relate to and understand the concerns and challenges facing her staff: "I can only ask people to do things that I have tried myself with my own hands", explains Mara. And she asks for a lot because, at the end of the day, dishwashers of the highest quality must leave the production hall. "To achieve this, you've got to be clear about things."

And she certainly is. The team leader on production line 1 knows exactly what she wants and displays an incredible amount of power: "As a woman and a manager in a male-dominated work environment, you have to be able to assert yourself", explains Mara. "This wasn't always easy in the beginning", she admits. But now, after just over a year, she has found her place and is pleased with the recognition of her staff.

"My staff know that they can come to me with their concerns - I will always lend an ear, whether they want to talk about private or work-related issues", says Mara. After all, she knows that well-balanced employees are the key to a high-quality product. Up to 350 Adora dishwashers are produced on her production line in one day - and for this she requires the full attention of every individual.

She is proud of her team. Her production staff appreciate the high quality of Adora dishwashers: "You see this in the ways in which they process materials and in their precision. It is important to them personally that there is a good product at the end", says Mara. She believes that the personal commitment of every single employee is what sets us apart as a Swiss manufacturer. The results of this tireless commitment are durable and robust dishwashers fitted with sophisticated sensors and functions that make users' daily lives easier and more exciting.



Team leader Mara enjoys pitching in.



As a mother of two sons, she herself knows how important a reliable dishwasher is: "As a full-time working mother, I know just how useful household appliances are - they make your day-to-day tasks easier so that you also have time to switch off and recharge your batteries." Mara enjoys recharging her own batteries by travelling to foreign cities. Within her own four walls, she prefers to switch off with a good book: "At home I enjoy the peace and quiet to give myself a clear head for the next working day."

Whether she is on the shop floor, the production line, or in her office, Mara is a superwoman and wants to create change with her work. "If I am on the production line and notice that a handle is not ergonomic, I immediately go about optimizing this work step. I see this as my duty and, in my opinion, this is what makes a good team leader on the production line", explains Mara.

The 45-year-old can thank her assertiveness for helping her along the path to becoming a successful team leader: having originally trained as a dental assistant, she paved her own way into the industry of her own volition and by taking numerous further training courses. She came to V-ZUG and feels especially happy here: "I enjoy the social element of our company. We cater to our employees and that really impressed me right from the start", she admits. She was able to immediately identify with the brand: "My character fits very well with V-ZUG, as I place great emphasis on top quality. I also like to unleash my inner perfectionist", says Mara with a smile.

# Wash your doubts away

One thing is clear: a dishwasher consumes far less energy and water than washing dishes by hand. And when it comes to ecology, our appliances are among the best.



## **Quality also means saving energy**

Using a dishwasher saves time and is far more economical and environmentally friendly than washing by hand. Washing by hand uses around 40 litres of water, whereas an Adora SL running on its automatic programme consumes just five litres. If it is connected to the hot water supply, the energy consumption of the Adora SL falls by up to 90%.

## **Good for your budget and your conscience**

Our dishwashers are packed with sophisticated sensors and functions that help you save even more power, water, salt, rinse aid and therefore money. With the EcoManagement setting, we help you to check your appliance's consumption levels and use resource-saving programmes to wash your dishes.

## **Economical programmes**

This includes the OptiStart smart delayed start programme, which uses the waiting time before the programme starts in order to moisten the dishes. When the washing process starts, the dishes have already been soaked and the appliance is able to wash them at a lower temperature. Maybe you don't need to wash lots of dishes, but you do want them clean again quickly without wasting energy. The part load programme takes care of that – it saves up to six litres of water and 30 minutes of washing time. With the energy saving button, you can also reduce the temperature by 5 °C and cut energy consumption by 10%.

## **Sophisticated sensors and functions**

Our dishwashers have the technology to save energy without you even noticing. For example, the turbidity sensor ensures that fresh water isn't used unnecessarily. There are other functions that you will most definitely notice. The rinse agent function automatically adjusts the dosage of rinse aid taking account of the water hardness and the load – saving you rinse aid. The automatic door opener automatically opens the door at the end of the washing programme. This shortens the drying phase and saves valuable energy.

# A sparkling performance

Switch on and be amazed: with the SteamFinish programme, not only will your glasses sparkle, but you as a host will sparkle too.

## Brilliant results

You're just laying the table ready for your guests, when you notice salt residue, traces of detergent and rinse aid on your dishes – not pleasant. Our Adora is the first dishwasher to care for glasses, cutlery and dishes using pure steam. The patented SteamFinish technology generates steam at the end of the drying process. This condenses on the contents of the dishwasher in the form of pure (distilled) water, removing annoying residue. What's left is blemish-free cleanliness and sparkling shine, impressing your guests.

## Even more extras

Our dishwashers' sophisticated programmes are one good reason to opt for a higher level of convenience. Everyone's favourite programme is Automatic, because it knows exactly what your dishes need, and it saves up to 30% water, energy and salt. If you're in more of a rush, you'll enjoy Everyday Short – your dishes will be clean again in 47 minutes. Perhaps you want to wash the dishes overnight? No problem. The Silent programme is so quiet that you'll scarcely hear it. And after a fondue or a raclette evening, the exclusive Fondue/Raclette programme will ensure your fondue pots and raclette pans are spotlessly clean.



# Quicker than ever before

With the Party programme, we are introducing a kitchen aid into your home that can wash slightly dirty dishes in just 15 minutes – a world record.



## Enjoy the party

Music, conversation and laughter – the celebration is in full swing and you're running low on dishes. With the Adora SL's amazing Party programme, that's not a problem: in just 15 minutes (depending on voltage), your clean dishes will be ready for use again. The programme allows for a maximum of five wash cycles one after another, and is ideal for cleaning large quantities of lightly soiled crockery in a short period of time. This might also be helpful for you if you have invited a large number of guests and have several courses on the menu. In between courses, you can just quickly wash the used dishes and then re-use them or put them away.

## The forefront of innovation

While our Automatic programme requires between 65 and 115 minutes, the Sprint programme lasts 26 minutes. With a wash cycle of just 15 minutes (depending on voltage), the Party programme is in pole position when it comes to speed, and holds the world record. The programme is one of our innovations, and is one good reason to opt for an Adora dishwasher.

# A choice of sizes, designs and features

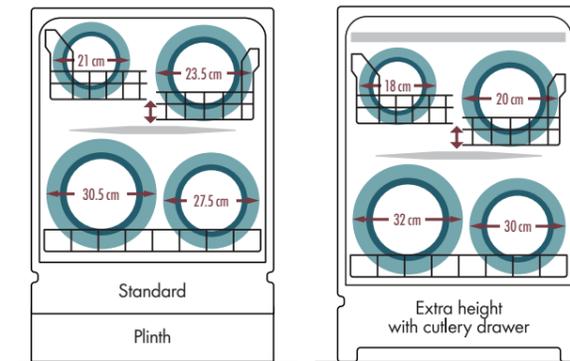
Select a dishwasher that fits in perfectly with your household – or simply allow the appliance to blend in elegantly behind your kitchen facade.

## Fits in with your kitchen

The Adora combines functionality with your kitchen facade. And if your front panels are made of high-quality, heavier materials, we can fit your Adora dishwasher with reinforced door springs if you wish.

## Quick and easy to install

Our dishwashers are available in standard and extra-large versions. In addition to normal installation, our appliances are also perfectly suited for fitting into tall units. A special four point door hinge allows the dishwasher door to be slightly raised when opened.

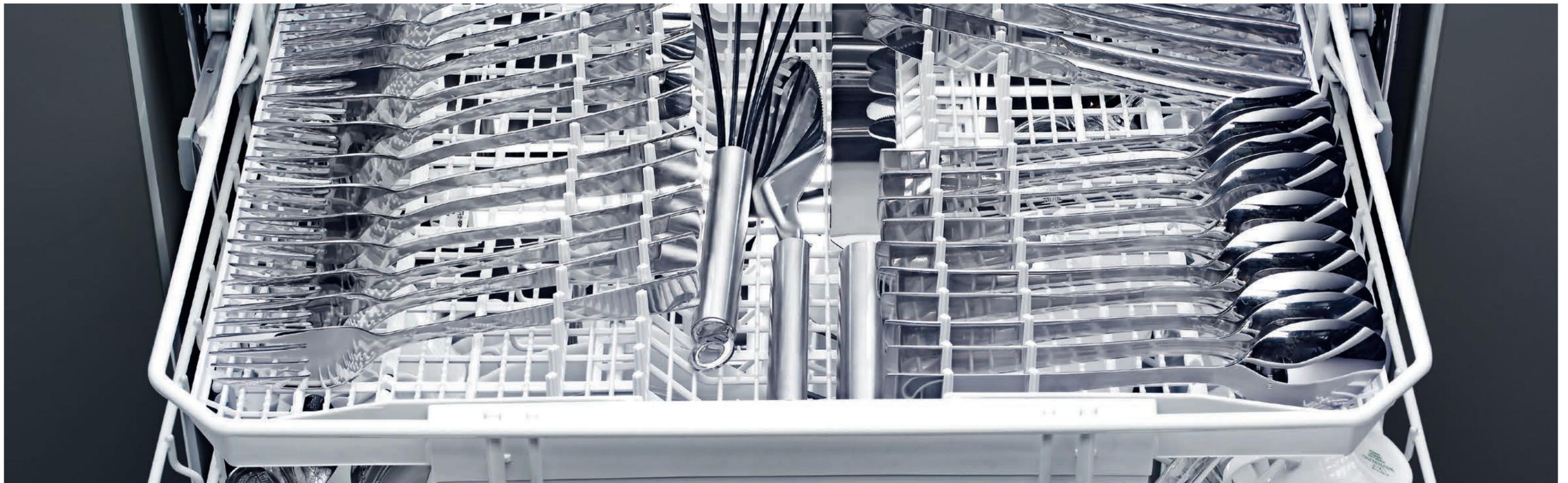


## Practical lighting for convenient loading

Why put the kitchen light on specially at night just to load a glass into the dishwasher? This is no longer necessary with the handy LED interior light that comes with convenience level SL. All models also feature the practical FunctionLight – an LED display fitted into the side of the door tells you when the programme is complete.

## Baskets for even more flexibility

With flexible fittings, you can stack your dishwasher any way you wish. With the MultiFlex zone in the lower basket, for example, you can easily fold down the four rows of prongs, creating a large flat surface. The ergoPlus drawer we have developed allows you to load cutlery in an ergonomic, structured way without items touching each other, so that the dishwasher can get them really clean with no scratching. For even more flexibility, your appliance can be customized with additional accessories.



The ergoPlus drawer allows you to load cutlery in an ergonomic, structured way without items touching each other.

# Product comparison

## Dishwashers

	Adora SL	Adora N
Brochure page	103/103	103
<b>VERSIONS</b>		
Extra-large version	■	
Fully integrated	■	■
<b>FEATURES</b>		
Energy efficiency	A+++/-10%	A++
Heat pump		
ergoPlus cutlery drawer	■	
LED interior lighting	■	
Automatic door opener	■	
<b>EXCLUSIVE V-ZUG FEATURES</b>		
Sprint/Party programme (mins)	26/15	
Special function for hot water connection	■	■
SteamFinish	■	
Everyday Short	■	
Upper basket with multi-height adjustment	■	■
<b>SETTINGS</b>		
Number of standard place settings	13/14	13
Easy installation in tall unit	■	■
Number of programmes	12	5
All-in-one option	■	■
Hygiene programme	■	
Child safety lock	■	
EcoManagement	■	
<b>OPERATION AND DISPLAY</b>		
Delayed start	■	■
Text display	■	
7-segment display		
<b>APPLIANCE HEIGHT 60</b>		
Standard (mm)	780-896	780-896
Extra-large (mm)	845-961	

Features and accessories on page <ÜS>



### Adora 60 SL Vi cutlery drawer

The premium appliance with the world's first SteamFinish function and ergoPlus cutlery drawer.

#### Operating modes



#### Operation and display

- ergoPlus cutlery drawer
- Automatic door ejector
- Childproof lock
- FunctionLight
- Lighting LED
- Capacity standard place settings 14
- Turbidity sensor
- Automatic rinse agent dosage
- Water hardness control

#### Appliance information

**Appliance size** 848 × 596 × 572 mm  
**Connection** 230V~/2200 W  
**Fuse protection** 10 A  
**Energy**



From 5 liters/0.76 kWh/40 dB(A)

#### Article number

**Large capacity**  
 Fully integrated 4108661255



### Adora 60 SL Vi

The world's first SteamFinish function is a good argument to pick this first-class dishwasher.

#### Operating modes



#### Operation and display

- Automatic door ejector
- Childproof lock
- FunctionLight
- Lighting LED
- Capacity standard place settings 13
- Turbidity sensor
- Automatic rinse agent dosage
- Water hardness control

#### Appliance information

**Appliance size** 783 × 596 × 550 mm  
**Connection** 230V~/2200 W  
**Fuse protection** 10 A  
**Energy**



From 5 liters/0.75 kWh/40 dB(A)

#### Article number

**standard**  
 Fully integrated 4105961055



### Adora 60 N Vi

This fully integrated appliance offers space for 13 place settings.

#### Operating modes



#### Operation and display

- FunctionLight
- Capacity standard place settings 13
- Turbidity sensor

#### Appliance information

**Appliance size** 783 × 596 × 550 mm  
**Connection** 230V~/2200 W  
**Fuse protection** 10 A  
**Energy**

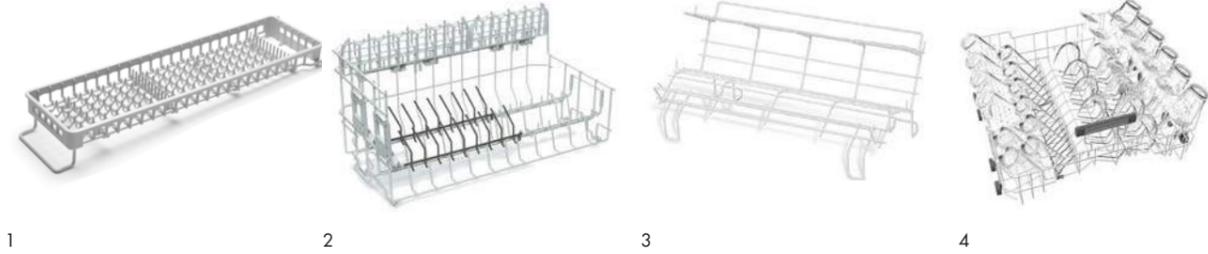


From 8 liter/0.93 kWh/44 dB(A)

#### Article number

**standard**  
 Fully integrated 4107561055

# Accessories Dishwasher



5

DESCRIPTION	ITEM NO.	Adora SILi	Adora SILGVIB	Adora NVi
1 Adjustable cutlery basket insert	W83586	▲	■	■
2 Glasses insert for lower basket	1015132	■	■	■
3 Additional cup support for lower basket	W83934	■	■	■
4 Lower basket for glasses	1013007	■	■	■
5 Set of easy prongs (4 items)	W83899	▲	▲	▲
6 Reinforced springs for heavy decorative elements up to 10.5 kg	W84603	■	■	■
7 Reinforced springs for heavy decorative elements up to 10.5 kg	W84604	■	■	■

▲ included in delivery

■ compatible with appliance

# REFRIGERATORS AND FREEZERS

Fresh off the Swiss production line -  
low consumption with powerful performance



As soon as you set foot in the V-ZUG cooling technology factory, you can immediately sense how much of Zug there is in the place. Located in Arbon on Lake Constance, the 143 employees are geographically remote from Zug, but V-ZUG blood certainly flows through their veins. "I've always worked for traditional Swiss companies," explains Andreas Albrecht, Head of Production. "That has always been important for me." It's for this reason that he and his personality are such a good fit with V-ZUG, as he himself says. And Adrian Bachmann is also proud to work for a brand that instills confidence: "Top-class Swiss quality is what constitutes a good fridge for me – and as a Swiss firm, that makes us strong."

What sets the two men apart is their strong sense of family. Adrian Bachmann's day begins at 6am with some exercise: "For me, it's a brilliant contrast and a perfect way to start the day," declares the Head of Development. Arriving home in the evening and spending time with his family is a good way to end a demanding working day for Adrian. The structure of his day depends largely on the current project phase. As a manager with 25 staff, he spends much of his time in meetings and developing optimal technical solutions together with his team.

Andreas Albrecht also looks forward to spending evenings with his family. With four children, things can sometimes get rather action-packed at home – and he enjoys this just as much as the more peaceful moments. His inclinations are plain for all to see – Andreas conveys both a sense of inner calm and, at the same time, a positive purposefulness in

the factory, where he knows all 100 of his staff by name. Each day, he discusses the previous day's production figures with his team members, picks up on needs and challenges, and seeks solutions jointly with his team. Alongside numerous project meetings, he also finds time each day to touch base briefly with Max Herger, Managing Director of V-ZUG Cooling Technology Ltd. "The daily chat with my colleagues enables me to create a trusting environment in which everyone can give their best," Andreas explains.

A home in which you feel at ease and the household appliances help to make everyday chores easier is the best starting point for wellbeing – both men are firmly agreed on this. Although it's the women in both families who are more active in the kitchen, the two men greatly enjoy cooking too. "I'm totally responsible for the home-made pizza," declares Adrian with a smile.

Adrian enjoys spending time at home. When his house was built ten years ago, he fulfilled a wish and had a wine cooler fitted in the kitchen. "We spent last summer at home. Enjoying a glass of white or red wine straight from the wine cooler is real quality of life," he says.

Their private lives are an inspiration for their work: "What we want in our family life is also what we expect our appliances to deliver," maintains Andreas. "If everything runs smoothly, you can enjoy spending relaxed time with your family. But if the dishwasher doesn't get the glasses clean or the fridge goes on strike, that automatically leads to stress and disrupts the sense of wellbeing," explains Adrian. For him, the huge influence that refrigerators have on our society is also illustrated in the issues of food waste and energy savings. "By storing food optimally you increase its shelf life, and less of it goes to waste. And energy and environmental concerns are also



Precision manufacturing in V-ZUG's cooling technology facility.

"If a household appliance helps people structure their daily lives more simply, that really is something cool."

Andreas Albrecht and Adrian Bachmann  
Head of Production and Head of Development, V-ZUG Cooling Technology Ltd



Andreas Albrecht in the production building.

becoming an increasingly significant factor in our society." For this reason, the Heads of Production and Development are putting a great deal of energy into developing reliable, long-lasting fridges and freezers – to increase our customers' quality of life.

2019 is a special year for both men, and their tireless efforts are bearing fruit. With the CombiCooler V4000, our customers can look forward to the first completely new refrigerator from one of Arbon's new product ranges. "With this refrigerator, we are bringing even more flexibility and convenience to our customers' everyday lives," declares Andreas proudly. The added option of converting the freezer section into a normal refrigeration space offers genuine added value and allows people even more freedom to shape their individual lives. "Based on their needs, users can decide how they want to use the CombiCooler – as a fridge freezer or as a maxi refrigerator," explains Adrian.

When they talk about their new pride and joy, their enthusiasm is almost tangible. And Andreas and Adrian are already thinking ahead: "We want even more simplicity for our customers, even more individuality and innovative features that offer real added value." The pair also see huge potential in digitization:

"How cool would it be if my fridge could analyse what food was still left and then suggest a recipe?" says Andreas. "If V-ZUG helps me to make everyday life even easier, that would be something really cool," agrees Adrian. And these two ambitious men are certain to come up with a way of achieving this.



Adrian Bachmann would like even more individuality and innovative features.

# Chilling with the new generation

Made in Switzerland and incorporating the innovative PureCool technology, the new CombiCooler V4000 is spacious and will keep everything beautifully cool.



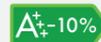
In the CombiCooler V4000, an innovative refrigeration circuit ensures that temperatures are kept as uniform as possible inside the appliance. The technology also enables additional highlights and opens up new possibilities in the field of refrigeration.

### Frost-free

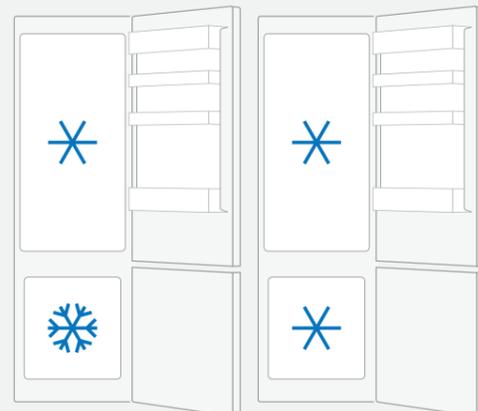
The NoFrost feature saves you the tedious job of defrosting the freezer compartment, while ClimateControl stops any ice building up at the back of the refrigeration section. Your food is also kept optimally fresh thanks to minimized temperature differences and reduced humidity.

Thanks to a unique refrigeration circuit, PureCool technology delivers cutting-edge cooling innovations.

And with this PureCool technology, the new CombiCooler V4000 has even achieved an A+++ -10% rating, making it one of the most energy-efficient fridges on the market.



The innovative refrigeration cycle



Normal cooling mode

MonoFridge mode

### MonoFridge – two become one

Are you planning a party and want to refrigerate lots of drinks? Or do you only really need the freezer compartment in the summer for ice cubes and ice cream? Perhaps you are renting a place with a CombiCooler and you don't actually need a freezer compartment at all? Then you can use the MonoFridge function to turn the freezer compartment into a normal refrigeration section as if by magic in just a few hours – giving you even more space for your fresh groceries.

### Even more convenient

To top it all off, this brilliant appliance is extremely user friendly: the innovative ClickShelf system makes adjusting the shelves even easier. You can modify their height and click them into place with one simple action. For only a small increase in the amount of electricity used, you can switch to SilentPlus mode to reduce noise to a minimum.



ClickShelf shelving

# Convenience and design

This stylish side-by-side solution will warm your heart – the latest technology, even greater convenience and an attractive design are the impressive features that characterize the entire range.

Are space and convenience important features in a fridge for you? If so, you will particularly appreciate a side-by-side solution. Combining a single-door refrigerator and a single-door freezer, this stylish solution will significantly improve your everyday life. The Jumbo 60i refrigerator and the Iglu 60i freezer are perfectly suited for this combination.

## The premium refrigerator

With 301 litres of usable capacity, our Jumbo 60i not only offers plenty of space – it also comes complete with state-of-the-art fittings. Its impressive interior features a high-quality design that combines smoked glass with chrome-plated stainless steel accents. Another real bonus is that its FreshControl zone has three large drawers designed not only to maximize shelf life at temperatures of just above 0 °C, but also to provide ideal humidity levels – perfect conditions for storing meat, fish, fruit and vegetables. All the drawers can be fully extended and feature convenient self-closing runners.

## The premium freezer

The Iglu 60i freezer is the perfect accompaniment to our premium refrigerator, the Jumbo 60i. Energy-saving and long-lasting LED lighting ensures optimal illumination and better visibility inside the transparent compartments. Are you looking for a freezer that's suitable for storing oversized packaging? The flexible drawer system gives you more space quickly and easily. And thanks to NoFrost, there's no need to defrost.



The practical FlexBox provides room for smaller groceries, packages, tubes and glass jars.



## Multiple cooling spaces

Thanks to the different temperature zones in multi-zone appliances, you can store your food perfectly – for freshness and quality.



FreshControl zone

### FreshControl zone

At temperatures slightly above 0 °C and at an ideal humidity level, refrigerated produce retains its nutrients and vitamins, its flavour and its appearance for up to three times as long as in a conventional cooling zone. For you, this means food has a longer shelf life and is tastier. Humidity in the drawers can be adjusted as required. Meat and fish, for example, remain fresh for significantly longer at a lower humidity level, while vegetables, herbs and fruit fare better when the humidity is higher.

## Convenient features

Our refrigerators offer you cutting-edge functions and lots of flexibility for individual configuration.

### Modern lighting

High-quality LED lamps distribute their light optimally within the fridge – even when it's full, and right into the corners.

### SoftTelescope

Selected models come complete with SoftTelescope rails. Drawers with this innovative concept can be fully extended and also feature convenient self-closing runners with a soft-close mechanism.

### SoftClose/SoftClose Plus

The SoftClose feature for fully integrated models absorbs the door's momentum, closing it quietly and gently no matter how vigorously it is pushed shut. Selected models come complete with SoftClosePlus: the door closes particularly gently, even if it is fully loaded.

### FlexBox

The practical FlexBox can be individually positioned, and provides space for smaller groceries, packages, tubes and glass jars.

### NoFrost

With sophisticated NoFrost technology, defrosting is a thing of the past. Drawers can be opened and closed with no troublesome layer of ice.

### HygienePlus

Working with the leading Swiss company SANITIZED, we are using a new type of plastic in many of our refrigerators. This modern material reduces the growth and spread of harmful micro-organisms on surfaces by up to 99.9%\*. This modern plastic also protects against unpleasant smells.



\* Test method: JIS Z 2801: JIS Z 2801  
Test organism: Staphylococcus aureus ATCC 6538  
Additive tested: Sanitized® BC A  
21-41; 0.4% in polystyrene  
Active biocidal ingredient: silver phosphate glass



# Product comparison Refrigerators

	CombiCooler V4000	Jumbo 60i	Iglu 60i	Winecooler 90 SL 60	Winecooler UCSL 60
Brochure page	117	117	117	120	120
<b>VERSIONS</b>					
Built-in height (cm)	177.8	177.8	177.8	90.4	82-87
Single door		■	■	■	■
Double door	■				
Fully integrated	■	■	■		
Usable capacity, total (l)	278	301	213	144	94
Freezer compartment (l)	71		213		
Energy efficiency class	A+++ -10%	A++	A++	A	A
<b>EXCLUSIVE V-ZUG FEATURES</b>					
FreshControl zone		■			
MonoFridge	■				
ClimateControl	■				
SilentPlus	■				
ClickShelf	■				
HygienePlus	■			■	
<b>SETTINGS</b>					
LED lighting	■	■	■	■	■
Dividable or short shelves	■	■			
NoFrost	■		■		
Fast cooling and/or fast freezing	■	■	■	■	■
Holiday function	■				
Sabbath mode	■				
<b>OPERATION AND DISPLAY</b>					
Separate temperature control	■			■	■
Digital display	■	■	■	■	■
TouchControl	■	■	■		■
SoftClose/SoftClosePlus	■	■	■	■	■



### CombiCooler V4000

This 2-door appliance offers plenty of space for food and consumes very little energy.

#### Operating modes



#### Operation and display

- Total capacity 278 l
- Usable capacity of fridge compartment 207 l
- Usable capacity of freezer compartment 71 l
- Lighting LED
- Quick freezing
- Quick cooling
- Sabbath mode
- Holiday function
- Digital display
- TouchControl
- Noise emissions 36 dB(A)

#### Appliance information

**Appliance size** 1776 × 548 × 545 mm  
**Connection** 220-240V~/140 W  
**Fuse protection** 10 A  
**Energy**



#### Article number

**Fully integrated**  
 Door hinge: Right 5108600004



### Jumbo 60i

The perfect side-by-side solution in combination with the Iglu 60i freezer.

#### Operating modes



#### Operation and display

- Total capacity 301 l
- Usable capacity of fridge compartment 211 l
- Cold storage compartment volume 90 l
- Short glass shelves
- Lighting LED
- Quick cooling
- Digital display
- TouchControl
- Noise emissions 37 dB(A)

#### Appliance information

**Appliance size** 1770 × 559 × 544 mm  
**Connection** 220-240V~/140 W  
**Fuse protection** 10 A  
**Energy**



#### Article number

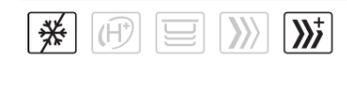
**Fully integrated**  
 Door hinge: Right 5107861015



### Iglu 60i

The perfect side-by-side solution in combination with the Jumbo 60i refrigerator.

#### Operating modes



#### Operation and display

- Usable capacity of freezer compartment 213 l
- Compartments in interior (freezer compartment) 8
- Lighting LED
- Quick freezing
- Digital display
- TouchControl
- Noise emissions 38 dB(A)

#### Appliance information

**Appliance size** 1770 × 559 × 544 mm  
**Connection** 220-240V~/251 W  
**Fuse protection** 10 A  
**Energy**



#### Article number

**Fully integrated**  
 Door hinge: Left 5107761005

# Your finest wines at the perfect temperature

Our wine coolers are calibrated right down to the smallest detail to store your fine wines perfectly – the only true companion for those special moments of enjoyment.

## The ideal climate for your best vintages

The taste of a fine wine depends not only on its quality, but also on the temperature at which it is poured and the choice of glass. We believe that you, as a host, take these factors seriously and that you like to enjoy wine at the perfect temperature in your own home. So our built-in wine coolers ensure your wines remain at the ideal temperature. The two flexible zones for white wine and red wine can be set to exactly the right temperature independently of each other. The temperature range is 5 °C to 18 °C. Specially developed compressors ensure the wine is stored in a tranquil, vibration-free environment.



## Fine wines in fine surroundings

The Winecooler SL radiates our harmonious and exclusive design structure. Thanks to its stylish mirror glass front, it blends in perfectly with any kitchen. Its high-quality glass door protects wine from the potential negative effects of UV radiation, and the interior is evenly illuminated by four modern LED light sources. The lighting has no impact on the chilling temperature and can be left permanently switched on even with the door closed if necessary. The SoftClose door damping feature provides even greater convenience.

## The wine cooler for underneath worktops

With the UCSL 60 model, our range features an attractive wine cooler suitable for fitting underneath a worktop. Fully removable wooden shelves, two temperature zones, an activated charcoal filter for optimum air quality with no unwelcome odours, space for 34 wine bottles, SoftClose and the TouchOpen function – all these features make this wine cooler unique.

## TouchOpen

The handle-free glass door opens easily with a gentle touch.



#### Winecooler 90 SL 60

Optimum integration: thanks to its height, this wine cooler can be combined perfectly with other V-ZUG appliances.

#### Operating modes



#### Operation and display

- Twin temperature zones (5 to 18° C)
- Total capacity 144 l
- Wine bottle capacity 36
- Lighting LED
- Circuit for permanent indoor illumination
- Quick cooling
- Digital display
- Noise emissions 39 dB

#### Appliance information

**Appliance size** 901 × 594 × 566 mm

**Connection** 230V~/100 W

**Fuse protection** 10 A

**Energy**

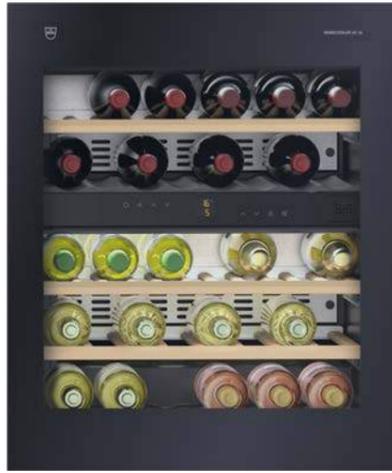


#### Article number

**Black glass, Black designer handle**

Door hinge: Left 5108261002

Door hinge: Right 5108261012



#### Winecooler UC SL 60

The sophisticated wine cooler with the TouchOpen function can be handily built into lower units.

#### Operating modes



#### Operation and display

- Twin temperature zones (5 to 20° C)
- Total capacity 94 l
- Wine bottle capacity 34
- Fully extendable telescopic drawer
- Lighting LED
- Circuit for permanent indoor illumination
- Dimmable light
- Quick cooling
- Digital display
- Noise emissions 36 dB

#### Appliance information

**Appliance size** 816 × 597 × 571 mm

**Connection** 220-240V~

**Fuse protection** 10 A

**Energy**



#### Article number

**Black glass, Handle-free**

Door hinge: Right 5107361012



# BUTLER

Your best clothes deserve to be treated gently.

REFRESH



# Gentle care for your clothes

Depending on the programme selected, refreshing steam, sustainable photocatalysis or the energy-saving heat pump are used to keep your clothes fresh and smart.



## Refresh

Neutralizes cooking smells and cigarette smoke with long-lasting effects. The additional crease guard function reduces creases and wrinkles in the elbows, ankles and knees of your suits.

Validated by



## Hygiene

The extra hygiene programme eliminates up to 99.99% of germs and bacteria.

Validated by



## Drying

Energy-saving, gentle drying of wet outerwear and textiles requiring specially careful treatment.

Validated by



## RefreshButler V6000

For clean, hygienic and fresh clothes.

## Operating modes



## Operation and display

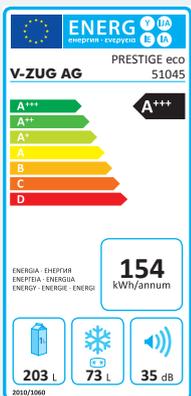
- TouchControl
- Lighting LED
- Folding clothes rail
- 5 original hangers
- 1 basket for small items
- Fresh water tank
- Condensed water tank

## Appliance information

**Appliance size** 1960×775×570 mm  
**Connection** 230V~/1200 W  
**Fuse protection** 10 A

## Article number

Nero 1400363000



### Energy efficiency at a glance

With the help of the label, you can read off the energy consumption directly on the appliance. V-ZUG appliances feature top energy efficiency ratings.

## Our settings at a glance

### Combi-Steam MSLQ

<b>Combined operation steaming</b> Ideal for preparing vegetables quickly and gently with PowerPlus.	<b>Microwave</b> For warming and defrosting food.	<b>Favourites</b> Store your favourite programmes quickly and easily.
<b>Combined operation hot air humid</b> Optimally retains the food's moisture.	<b>Combined operation regeneration</b> Warms up food gently without drying it out.	<b>Own recipes</b> Store your own recipes on the appliance.
<b>Combined operation hot air</b> Time-saving baking, cooking, roasting and desiccating.	<b>PowerRegeneration</b> The optimal combination for heating up pre-cooked meals.	<b>Recipes</b> Numerous recipes for inspiration.
<b>Combined operation hot air with steaming</b> Cooking process accelerated by adding steam.	<b>EasyCook</b> Default settings for individual foods give optimum results.	<b>Keep warm function</b> Keeps food warm straight after preparation.
<b>Combined operation PizzaPlus</b> For particularly crispy pizza and pie bases.	<b>GourmetGuide</b> Intelligent programmes automatically carry out complex cooking techniques.	<b>Hygiene</b> For sterilizing containers, baby bottles and jam jars.
<b>Combined operation top/bottom heat</b> Traditional baking, cooking or roasting supported by PowerPlus.	<b>Vacuine</b> The gentle cooking of vacuum-sealed foods at low temperatures.	<b>Wellness</b> For warming hot towels, hot compresses, hot stones, etc.
<b>Combined operation top/bottom heat humid</b> Retains the food's moisture in the oven.	<b>BakeOmatic with CCS</b> Recognizes the size and shape of the food - time and temperature are adjusted.	<b>Plate warmer</b> A handy way of warming dishes.
<b>Combined operation bottom heat</b> Perfect for finishing off pie bases with PowerPlus.	<b>Professional baking</b> Baking with the automatic addition of moisture for optimum results.	<b>Fast heating</b> Oven is heated with hot air and bottom heat, speeding up preheating.
<b>Combined operation grill/convection</b> Three functions in one - for quick, tasty results.	<b>Soft roasting</b> Cooking top-quality cuts of meat gently.	<b>Auto. Switching between summer and winter time</b> The time is automatically switched between summer and winter time.
<b>Combined operation grill</b> Time-saving grilling, toasting and gratinating.	<b>Automatic regeneration</b> Heating up ready meals and convenience products gently.	
<b>PowerSteam</b> Rapid, gentle cooking using steam and microwave.	<b>Defrosting</b> Gently defrosting food.	

### Combi-Steamers

<b>Steam</b> Ideal for preparing fresh vegetables gently.	<b>GourmetGuide</b> Intelligent programmes automatically carry out complex cooking techniques.	<b>Wellness</b> For warming hot towels, hot compresses, hot stones, etc.
<b>Hot air humid</b> The food's moisture content is retained.	<b>Vacuine</b> Slowly cooking vacuum-sealed foods at a low temperature.	<b>Plate warmer</b> Handy way of warming dishes.
<b>Hot air</b> Ideal for baking and roasting.	<b>BakeOmatic with CCS</b> Recognizes the size and shape of the food - time and temperature are adjusted.	<b>Fast heating</b> Oven is heated with hot air and bottom heat, speeding up preheating.
<b>Hot air with steaming</b> Food is cooked evenly and more quickly, and remains moist.	<b>Professional baking</b> Baking with the automatic addition of moisture for optimum results.	<b>Auto. Switching between summer and winter time</b> The time is automatically switched between summer and winter time.
<b>PizzaPlus</b> For particularly crispy pizza and pie bases.	<b>Soft roasting</b> Cooking top-quality cuts of meat gently.	<b>Defrosting</b> Gently defrosting food.
<b>Top/bottom heat</b> Traditional baking, cooking and roasting.	<b>Automatic regeneration</b> Heating up ready meals and convenience products gently.	<b>Steaming at 80 °C</b> The perfect temperature for steaming fish.
<b>Top/bottom heat humid</b> The food's moisture content is retained.	<b>Favourites</b> Store your favourite programmes quickly and easily.	<b>Steaming at 90 °C</b> The perfect temperature for steaming meat.
<b>Grill with convection</b> For roasting larger cuts of meat.	<b>Recipes</b> Numerous recipes for inspiration.	<b>Steaming at 100 °C</b> The perfect temperature for steaming vegetables.
<b>Grill</b> Grilling and toasting flat foods.	<b>Own recipes</b> Store your own recipes on the appliance.	
<b>Regeneration</b> Gently heating up frozen or cooked food.	<b>Keep warm function</b> Keeps food warm straight after preparation.	
<b>EasyCook</b> Default settings for individual foods give optimum results.	<b>Hygiene</b> For sterilizing containers, baby bottles and jam jars.	

### Ovens

<b>Hot air humid</b> Ideal for baking and roasting - the food's moisture content is retained.	<b>Bottom heat</b> Perfect for finishing off pie bases and reducing dishes.	<b>Recipes</b> Recipes on the appliance to inspire you when cooking.
<b>Hot air</b> Perfect for baking small pastries on several shelves at the same time.	<b>Grill with convection</b> Suitable for roasting larger cuts of meat.	<b>Own recipes</b> Store your own recipes on the appliance.
<b>Hot air eco</b> Energy-saving, for gratins and stews.	<b>Grill</b> Grilling, gratinating and toasting flat foods.	<b>Keep warm function</b> Keeps food warm straight after preparation.
<b>PizzaPlus</b> For particularly crispy pizza and pie bases.	<b>EasyCook</b> Default settings for selected foods to provide an optimal result.	<b>Plate warmer</b> A handy way of warming dishes.
<b>Top &amp; bottom heat</b> Traditional baking, cooking or roasting on a shelf.	<b>Soft roasting</b> Cooking top-quality cuts of meat gently.	<b>Fast heating</b> Speeds up oven pre-heating.
<b>Top/bottom heat humid</b> Particularly suitable for baking items on one shelf at the same time.	<b>GourmetGuide</b> Intelligent programmes automatically carry out complex cooking techniques.	<b>Auto. Switching between summer and winter time</b> The time is automatically switched between summer and winter time.
<b>Top/bottom heat eco</b> Energy-saving, handy for cooking gratins on a shelf.	<b>BakeOmatic with CCS</b> Recognizes the size and shape of the food - time and temperature are adjusted.	<b>Pyrolysis</b> Easy cleaning, with dirt being converted into ash.
<b>Top heat</b> For gratinating and browning food.	<b>Favourites</b> Store your favourite programmes quickly and easily.	<b>V-ZUG-Home</b> Appliance is network-enabled.

### Warming drawers

<b>Plate warmer</b> A handy way of warming dishes.	<b>Keep food warm</b> Keeps food warm straight after preparation.	<b>Favourites</b> Store your favourite programmes quickly and easily.
<b>Cup warmer</b> Ideal for cups and glasses.	<b>Prepare yoghurt</b> The perfect way to prepare yoghurt.	

### Coffee-Center

<b>Coffee</b> The international version of the Italian espresso.	<b>Cappuccino</b> Strong coffee taste together with frothy milk.	<b>Hot water</b> Ideal for preparing tea.
<b>Espresso</b> Compact with an intense taste.	<b>Latte macchiato</b> Simple espresso with hot milk and lots of froth.	<b>Coffee strength</b> You can choose from five different strengths of coffee.
<b>2 cups</b> Double quantity - can be prepared in either one or two cups.	<b>Café au lait</b> A single shot of espresso with hot milk and a fine topping of froth.	<b>Cup size</b> Five individual cup sizes are available.

## Our settings at a glance

### Hobs

 <b>AutoPowerPlus</b> Automatic: Extra high power for the cooking zone, up to boiling point.	 <b>Bridging function</b> Switches two zones on behind each other and adjusts them together.	 <b>OptiClean</b> Cover the cooking surface with water and leave to soak at 70 °C for ten minutes.
 <b>PowerPlus</b> Extra high power for the cooking zone, up to boiling point.	 <b>Melting function</b> For gently melting e.g. butter, chocolate or honey at approx. 40 °C.	 <b>ProfessionalMode</b> Adjust the power level for the cookware by moving the cookware.
 <b>Pause button</b> Temporarily switch cooking zones to power level 1 for ten minutes.	 <b>Simmer function</b> For simmering e.g. sausages or dumplings in hot water at below boiling point.	 <b>Memory function</b> Automatically transfers the settings for a cooking zone to a new cooking zone.
 <b>Keep warm</b> Keeps cooked food warm at approx. 65 °C.	 <b>Ideal for meat</b> Automatically selects the ideal temperature for cooking meat.	 <b>Teppanyaki function</b> Automatically recognizes the teppanyaki dish.
 <b>Automatic boost</b> Temporary full power, then switches back to the previous setting.	 <b>Ideal for vegetables</b> Automatically selects the ideal temperature for cooking vegetables.	 <b>OptiLink</b> Range hood automatically regulates itself by communicating with the hob.
 <b>Acoustic timer</b> Can be used at any time independently of all other functions.	 <b>Ideal for fish</b> Automatically selects the ideal temperature for cooking fish.	 <b>GuidedCooking</b> Provides assistance in preparing food - for stress-free cooking.
 <b>Operating time with shut-off function</b> Enables the cooking zone to be automatically switched off after a pre-set time.	 <b>Slider operation</b> Gently sliding with one finger suffices - simple and ergonomic.	
 <b>Wipe protection</b> Deactivates the control panel so that the controls can be briefly cleaned.	 <b>Set button sound</b> Change the volume of the button sounds or switch them off.	

### Range hoods

 <b>Extractor</b> Cooking fumes are conveyed directly outside via an exhaust duct.	 <b>Intensive setting</b> For quickly and powerfully extracting fumes, e.g. when frying.	 <b>OptiLink</b> Range hood automatically regulates itself by communicating with the hob.
 <b>Recirculation air</b> Cooking fumes filtered by the activated charcoal filter are fed back into the room.	 <b>Automatic run-on</b> For dealing with residual odours for 5 to 20 minutes.	 <b>ComfortFix</b> For quickly and safely removing the grease filter's magnetic fastenings.
 <b>FlexLED</b> LED with adjustable light colour for harmonious lighting.	 <b>Clean grease filter</b> Notification to clean the metal grease filter.	 <b>Edge extraction</b> Cooking fumes are extracted particularly quickly through the extraction surface.
 <b>Dim function</b> The intensity of the LEDs can be adjusted.	 <b>Charcoal filter saturated</b> Indicates that the activated charcoal filter is saturated.	
 <b>SilentPlus</b> Particularly quiet operation thanks to special insulation and lining in the hood.	 <b>Wipe protection</b> Deactivates the control panel so that the controls can be briefly cleaned.	

### Dishwashers

 <b>Automatic</b> Intelligent sensors help to save water and energy.	 <b>Sprint</b> Extremely rapid programme for slightly dirty apéritif dishes.	 <b>Part load</b> Saves water and energy if the dishwasher is not fully loaded.
 <b>SteamFinish</b> After drying, pure steam adds a shine.	 <b>Glass</b> Gentle programme - perfect for glasses.	 <b>Eco</b> If time is not important and you want to save lots of energy.
 <b>Silent</b> The programme is so quiet that you'll scarcely hear it.	 <b>Intensive</b> Programme for very dirty dishes including pans.	 <b>Energy saving</b> An additional programme - reduces the temperature and saves energy.
 <b>Everyday Short</b> Rapid programme for normally dirty dishes including pans.	 <b>Fondue/ Raclette</b> Gets fondue pots and raclette pans perfectly clean.	 <b>Delayed start</b> The programme starts automatically.
 <b>Short</b> Rapid programme for slightly dirty apéritif dishes.	 <b>Hygiene</b> For particularly sensitive items such as chopping boards and baby bottles.	 <b>OptiStart</b> The programme starts automatically and saves energy.
 <b>Short / Glass</b> Rapid programme for glasses or apéritif dishes.	 <b>Pre-wash</b> Prevents odours in the dishwasher.	 <b>EcoManagement</b> Provides information on the programme's water and energy consumption.
 <b>Party programme</b> Clean dishes in just 11 minutes.	 <b>MachineCare</b> Degreases and cleans the interior and the components.	

### Cooling

 <b>NoFrost</b> With sophisticated NoFrost technology, defrosting is a thing of the past.	 <b>ClickShelf</b> Shelf heights can be adjusted quickly and easily with just one hand.	 <b>Touch operation</b> For conveniently controlling appliances.
 <b>Separate temperature control</b> Temperatures in the fridge and freezer compartments can be set separately.	 <b>SilentPlus</b> Minimizes disturbing noise with slightly increased power consumption.	 <b>SoftTelescope</b> Fully removable drawers with self-closing runners and a soft-close mechanism.
 <b>MonoFridge</b> In just a few hours, converts a freezer compartment into a normal refrigeration space.	 <b>SoftClose</b> Absorbs the door's momentum, closing it quietly and gently.	 <b>FlexBox</b> Can be individually positioned and provides space for smaller groceries.
 <b>FreshControl zone</b> Chilled food stays fresh for longer at approx. 0 °C and ideal humidity levels.	 <b>HygienePlus</b> Prevents harmful micro-organisms on surfaces.	 <b>SoftClosePlus</b> The door closes particularly gently, even if it is fully loaded.
 <b>ClimateControl</b> Minimizes temperature differences and prevents ice build-up on the rear wall.	 <b>TouchOpen</b> The handle-free glass door opens easily with a light touch.	
 <b>PartyCooling</b> More powerful cooling for frequent door opening and loading with warm food.	 <b>Graphic display</b> This high-quality display rounds off the appliance design.	

# V-ZUG products are available in

Switzerland, Australia, Belgium, China, France, Germany, Hong Kong, Malaysia, Israel, Italy, Lebanon, Luxembourg, the Netherlands, Russia, Singapore, Turkey, Ukraine and the United Kingdom

For products available in your country, please refer to the respective country collection.

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