



**ZUG: Swiss power  
of innovation in the  
kitchen and laundry  
room**



# Explanation of symbols for standard appliances

## Steaming, baking, cooking and coffee brewing

	Illumination
	Top/bottom heat
	Bottom heat (pivoting)
	Real hot air
	PizzaPlus
	Hot air humid
	Forced convection (top heat + bottom heat + fan)
	Large grill
	Small grill
	Grill-forced convection
	Food probe
	Soft roasting
	Electronic timer (with additional features depending on model)
	Plain text display
	Electronic Steam System (ESS)
	GourmetSteam
	Steam
	Regeneration
	Professional baking
	ZUG AromaControl
	Large cup
	Medium cup
	Small cup
	Hot water
	Ultra quiet

## Front design

	Plate glass
	ChromeClass
	Colour: Nero
	Colour: White
	Fully integrated

## Rinsing

	Rack height adjustable to 4 positions and multi-functional integrated glass supports
	Automatic programme (additional savings of up to 30%)
	«Sprint» programme
	Fondue/Raclette programme
	Quick wash/Glass care programme
	3-in-1 detergent option
	Hygiene programme
	15 hour delayed start
	Upper rack only
	Plain text display
	Ultra quiet
	Limescale sensor
	Soil sensor and water hardness control

## Airing

	2-duct radial fans
	Number of motors/Watts
	Airflow volume in m³/h
	Static pressure in Pascal
	Number of halogen spotlights
	Electronic soft-touch operation
	Air vents: Ø ... mm with integrated non-return valve
	Air extraction
	Light with dimmer function

## Washing

	Whites/Coloureds 20°C-95°C
	Sport 60°C
	Sport 40°C
	Wool 30°C
	Hand wash 20°C
	Easy care
	Pre-wash
	Anti-mite
	Steam anti-crease
	Delayed start
	Temperature setting/Energy economy
	Spin speed/Stop after rinsing
	Degree of soiling/Soaking
	Quick wash cycle/End of programme
	Door opener
	Plain text display
	Turbidity sensor

## Drying

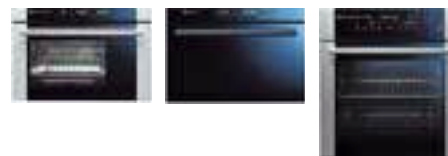
	Extra dry
	Standard dry
	Damp, ready to iron
	Damp
	Crease-guard programme
	Timed drying/Airing
	Delayed start
	Gentle
	End of programme

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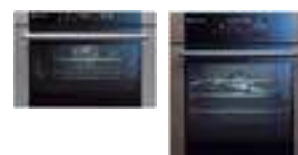
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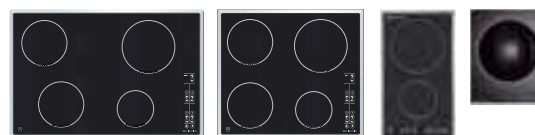
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Today's most intelligent trend: Healthy cooking



# The superior ZUG steam oven range: The Combi-Steam SL, Steam S, and Combi-Steam S

## Healthy home cooking with professional results

Cooking with steam has a long tradition – for example, in Asian cooking. ZUG brings the advantages of steaming food to the modern age. ZUG steam ovens cook food quickly, economically and gently – and they are extremely easy to clean.

Steaming is a much gentler way to prepare vegetables, fish and seafood than cooking them in salted water or a frying pan. The evenly distributed steam condenses on the food, heating it gently. Not only essential vitamins, minerals, and trace elements but also the food's natural flavour is retained.

Another advantage of steaming is that nothing can burn. As soon as the food reaches the temperature of the steam, condensation stops and the temperature of the food no longer rises. And it is practically impossible to overcook food in a ZUG steam oven. You can therefore steam different kinds of vegetables at the same time and they all come out perfect.

## Steaming is the world champion in «retaining vitamins»

Vitamin C retention using various cooking methods				Fat content		
Food	ZUG GourmetSteam	Regular steaming	Cooking in a pan	Food	ZUG GourmetSteam	Deep fat fryer
Beans	66 %	55 %	45 %	Spring rolls	7 g/100 g	10 g/100 g
Tomatoes	83 %	79 %	74 %	French fries	10 g/100 g	16 g/100 g
Red peppers	84 %	82 %	72 %	Chicken nuggets	13 g/100 g	14 g/100 g
This information is for 100 g of cooked vegetables compared to 100 g of raw vegetables				Fat content after cooking		Source: V-ZUG Ltd

Dishes also turn out tastier using ZUG steam ovens, as not only essential vitamins, minerals, and trace elements but also the food's natural flavour is retained.

### Top chefs trust the Combi-Steam from ZUG

Stefan Meier is the maître de cuisine at the Rathauskeller in Zug, Switzerland, and has been rated at the top of the Gault-Millau rating system for years. He works with ZUG steam ovens every day and enjoys allowing others to profit from his expertise – for example, by providing customers with the ZUG steam oven with exclusive and easy-to-prepare recipes.



[www.steamen.ch](http://www.steamen.ch) quenches your thirst for knowledge and makes you hunger for more. It contains lots of information about steaming that is backed up by research. You can learn all about healthy eating and gentle cooking and steaming here through informative pictures and easy-to-understand clips.

World exclusive:

## The GourmetSteam programme in the new Combi-Steam SL – a milestone for gourmets



### GourmetSteam: Pure indulgence

Now you can really bring out the best of your fine sensory system. ZUG has developed a new programme for the most exclusive delicacies that will inspire and astound you. GourmetSteam: the new automatic programme that ingeniously combines superheated steam and the patent-pending ZUG climate control. The appliance presents the most astonishing things in a very simple manner. It is really easy to operate, and special dishes are ready to serve in no time.



### Advantage 1:

#### Enjoyment with a good conscience

You can prepare a lot of things that normally require you to use oil with GourmetSteam, so you are doing something important for your health. You can also have a good conscience about the environmental aspects because cooking without fat is good for the environment.



### Advantage 2: One-step preparation

Simply stuff the peppers with raw rice and bouillon, select the GourmetSteam programme, and start cooking. That's all the preparation work and cooking you need to do. The cookbook and [vzug.ch](http://vzug.ch) shows you lots of possibilities – allow yourself to be inspired by the 20 new recipes! For example, for the next time you invite someone over for dinner.



### Advantage 3: Surprise your guests with its versatility

Crispy and golden on the outside and cold ice-cream as a surprise on the inside. Who wouldn't be amazed and enjoy it! And while we are talking about gourmet feasts, you can impress everyone with lots of other GourmetSteam recipes. Give it a try.



### Advantage 4: A pleasure for the eyes and the taste buds

The special hot steam environment with GourmetSteam ensures that this chocolate surprise turns out perfectly – firm on the outside and deliciously creamy on the inside.

## Additional possible uses



### **Steaming: For your most valuable commodity – your health**

Gentle steaming ensures that valuable vitamins and minerals are not lost and the food's natural flavour is retained during cooking. You're not just doing a lot for your health, but also for your eating pleasure. And the fact that food does not lose its intense colour is pleasing to the eye. Steaming: For a healthy and modern diet!



### **Professional baking: Delicious crusty bread**

You can make bread like from a bakery in the Combi-Steam SL and the Comhair-Steam S. The «Professional baking» operating mode combines steam and hot air. The dough rises perfectly, and your bread gets an appetizing and shiny crust. Your bread comes out nice and light and stays fresh longer. This ingenious operating mode is perfect for all yeast-based baked goods such as bread and rolls and allows you to make extremely light puff pastry.



### **Regeneration: No stressing in the kitchen**

Many homes have different meal times for different family members. That's no reason to be stressed out in the kitchen! With a special combination of steam and hot air, you can reheat pre-cooked meals or convenience food without any loss of quality or moisture and serve them as if freshly prepared. Meals can be regenerated, uncovered, on several levels at the same time.



### **Real hot air: Baking on two levels at the same time**

The Combi-Steam SL and the new Comhair-Steam S allow you to use the popular real hot air function. Whether you are baking two sheets of cookies or fruit and vegetable flans, you get perfect baking or cooking results every time thanks to optimum hot air circulation and ventilation of the baking space.

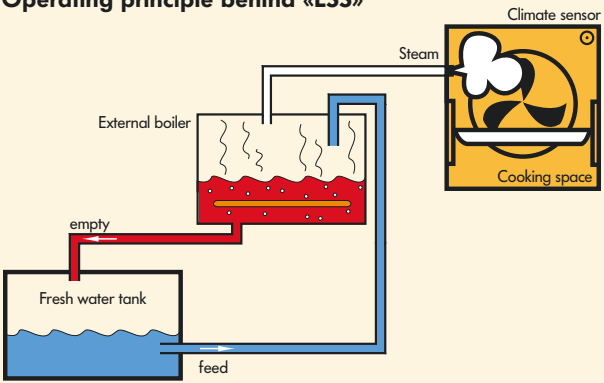


### **Soft roasting: Tender meat as if by magic**

Patented ZUG soft roasting automatically and dynamically controls the core temperature of cuts of meat in the Combi-Steam SL and the Comhair-Steam S. The meat is perfectly cooked, tender and ready to serve at the exact time you need it. A technical instrument can be that sensitive when – like the food probe – it is made by ZUG.

# The unparalleled Electronic Steam System (ESS) with external boiler

Just as it is in the laundry room (for example, with its world-exclusive steam anti-crease), ZUG is also the undisputed champion in the kitchen when it comes to working with steam. Below are some of the key advantages of and the operating principle behind the ingenious Electronic Steam System (ESS).

<p><b>Key advantages</b></p> <ul style="list-style-type: none"><li>- Efficient, powerful, finely regulated and fast steam production</li><li>- Fast climate change</li><li>- Water and energy consumption as needed</li><li>- The water is pumped back into the water tank after the cooking process</li><li>- No water standing in the water pipes</li><li>- Controls the quantity and type of food so that the ideal amount of steam is released</li><li>- Large fresh water tank for longer steaming (approx. 2 hours) without refilling</li></ul>	<p><b>Operating principle behind «ESS»</b></p> 
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## Sensors: A ZUG specialty

If you are impressed by your car's rain sensors then you will be fascinated by ZUG's sensor technology!

- **Climate sensor (patented).** It allows the food, no matter what kind or quantity, to steam in an optimum, efficient climate.
- **Climate control (patent pending).** Thanks to the ingenious climate control system, exclusive gourmet meals will come out perfect in the new Combi-Steam SL, opening up new dimensions in cooking.
- **Limescale sensor.** The sensor indicates when it is time to descale the appliance in the plain text display. The message appears only every 6 to 18 months, depending on the hardness of the water. Of course, you can still continue to use the appliance when the descaling display is illuminated.
- **Food probe.** Meat comes out extremely tender, succulent and delicious to eat thanks to the food probe. It is also key in the patented soft-roasting programme, enabling you to serve your soft-roasted and perfectly tender food exactly when you want.

## The operation, maintenance, and cleaning champion

### You see this very rarely with ZUG appliances

The reminder that it is time to descale appears in the plain text display only every 6 to 18 months, depending on the hardness of the water and how often you use your appliance. And the recommendation to descale doesn't prevent you from continuing to use the appliance – you can choose to descale it whenever it suits you best. Descaling takes just a few steps.



### Steaming doesn't just provide healthy cooking, but it also makes for easy cleaning

ZUG steam ovens do not need cold or hot water in the cooking space. Thanks to the external boiler, only pure steam which is free of lime enters the cooking space, which means that there is no build-up of unsightly limescale deposits.

### There isn't much more you need to do to keep your ZUG steam oven clean

The unique, patented climate sensor allows the food to steam at the optimum humidity and uses just the right amount of water. This means that it only allows as much steam as is required in the cooking space, which reduces the need for cleaning.

## ZUG, the leading steam oven manufacturer, has the right solution for every need



### Combi-Steam SL and Steam S are ideal accessory appliances

By combining a Combi-Steam SL or Steam S with a ZUG oven, you always have two cooking spaces for simultaneous use at your fingertips. This allows you to prepare, bake, roast, soft roast or steam your food calmly without stress, enabling you to spend more stress-free time with your family or guests.

### Installation: No fixed water connection required

Since, thanks to their intelligent water system, ZUG steam ovens do not require a fixed water connection, you can easily install or replace a small oven or microwave with a steam oven.

### Unlimited possibilities: The new Combi-Steam S

Do you have limited space for a steam oven? Is it to be installed under a counter or in a tall unit? No problem! With the new Combi-Steam S you can easily install or replace your appliance without having to make any adjustments. And as soon as it is installed, you will be thrilled with it. After all, it unites six oven functions and four steam functions in one appliance.

**Drawer system option:** The ideal addition for a 45 cm recess. See page 17 for more information.

# Steam ovens

## Combi-Steam SL and Steam S



**Combi-Steam SL**

### Front design



- Triple-glazed mirrored glass door
- ZUG designer handle

### Operating modes and features



- Electronic Steam System (ESS) with external boiler
- Climate sensor
- Food probe
- Automatic descaling display
- Easy-to-clean stainless steel cooking space
- Illumination: 1 light bulb
- Automatic altitude adjustment
- Water tank for approx. 2 hours of uninterrupted steam at 100 °C
- Perforated cooking tray (D) 354 × (W) 325 mm
- 2 wire shelves

### Electronic control unit

- Time and timer
- Operating time/Switch-off time
- Temperature recommendation
- Food probe temperature control and display
- Electronic temperature control and display for steam 30 °C–100 °C and hot air 30 °C–230 °C
- Residual heat indicator
- Energy-saving stand-by mode

### Optional

- Drawer system for installation in a 45 cm recess (see page 17)



**Steam S**

### Front design



- Mirrored door
- ZUG designer handle

### Operating modes and features



- Electronic Steam System (ESS) with external boiler
- Climate sensor
- Automatic descaling display
- Easy-to-clean stainless steel cooking space
- Automatic altitude adjustment
- Water tank for approx. 2 hours of uninterrupted steam at 100 °C
- Perforated cooking tray (D) 354 × (W) 325 mm
- Stainless steel tray (D) 354 mm × (W) 325 mm

### Electronic control unit

- Time and timer
- Operating time/Switch-off time
- Electronic temperature control for Steam 40 °C, 80 °C, 90 °C and 100 °C
- Energy-saving stand-by mode

### Optional

- Drawer system for installation in a 45 cm recess (see page 17)

# Combi-Steam S



**Combi-Steam S**

### Front design



- Triple-glazed mirrored glass door
- ZUG designer handle

### Operating modes and features



- Electronic Steam System (ESS) with external boiler
- Climate sensor
- Food probe
- Automatic descaling display
- Illumination: 2 light bulbs
- Dual enamel coating, easy-to-clean and steam-resistant
- 1 dual enamel baking tray
- 1 stainless steel tray
- 1 perforated cooking tray
- 1 wire shelf

### Electronic control unit

- Time and timer
- Operating time/Switch-off time
- Temperature recommendation
- Food probe temperature control and display
- Electronic temperature control
- Residual heat indicator
- Energy-saving stand-by mode