



Swiss perfection for your home



# Collection UK/Ireland

Inspirational solutions that make your home life easier.

2016/2017



### Energy efficiency at a glance

You can use the label to check the energy consumption directly on the device. V-ZUG devices always receive the top ratings when it comes to energy efficiency.



## V-ZUG LTD

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## SWISS PERFECTION FOR YOUR HOME

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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.



For more than 100 years, we at V-ZUG have made it our mission to make everyday life easier through our high-quality, innovative household appliances. Whether they're looking for cooking, washing or laundry solutions, people who expect their appliances to deliver more than just the basics need look no further than V-ZUG. 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. That is what we mean by «Swiss perfection for the 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. Our roots lie here, at the very heart of Switzerland. From an ideological point of view as well as a geographical one. 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 galvanising plant (Verzinkerei in German) and «ZUG» for our commitment to the Zug region and to Switzerland.

#### **At home worldwide**

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 premium products. A few years ago, V-ZUG decided to stretch beyond its national borders and make its high-quality household appliances available all over the world. Since then, V-ZUG has gained ground in select markets and provides discerning customers with a choice range of premium products and excellent service.



## INNOVATION IS OUR LIFEBLOOD – AND HAS BEEN SINCE 1913

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We are always seeking to make household appliances even better, more economical and more user-friendly. In short, we want to revolutionise everyday life. The fact that we have succeeded in doing this for decades is proof of our many innovations and pioneering achievements.

Our factory leads the way in quality standards, its manageable size allowing us to work with agility and speed. We make use of this flexibility and proximity to the market to anticipate the future needs of our customers and deliver a consistent response to them in 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, programmes or functions and perfect our existing ones. The result? Global innovations that have become part of day-to-day life for many Swiss households.



## V-ZUG's six fields of innovation

### Value

You can see, feel and hear the high quality, reliability and value of V-ZUG appliances.

**Vibration Absorbing System (VAS) – a world first:** washing machines with VAS offset the imbalance that occurs during spinning, making them particularly quiet during operation.

### Climate Control System

The unique sensor technology in the Climate Control System (CCS) allows the Combi-Steam to detect the quantity and size of the meal automatically and thus select the best sequence of different operating modes with the precise temperatures and cooking times required. And you know exactly when it will be ready.

### V-ZUG Electronic Steam System with external boiler

In V-ZUG's leading steamer technology, water is taken to the boiler to create steam on demand. Some more key strengths: fast, precise change of climate for outstanding results; finely controlled, efficient steam creation; demand-driven consumption of water and energy.

### Sustainability

V-ZUG appliances do not just save resources, they also boast a longer-than-average service life.

**Heat pump technology – a world first:** V-ZUG was the first company to introduce dishwashers, washing machines and dryers with heat pump technology to the market, setting a new benchmark for power consumption.

### Simplicity

V-ZUG appliances are simple and quick to operate, and feature automatic programmes which make life easier for our customers.

**GourmetSteam – a world first:** numerous recipes from top chefs are pre-programmed into the Combi-Steamer. At the touch of a button, the programme performs the cooking process for your requested recipe automatically – with success guaranteed.

### Health and safety

V-ZUG appliances not only make our customers feel good, but also have an air of cleanliness. As well as simplifying food preparation, they are simple and safe to clean.

**Combi-Steam MSLQ – a world first:** the first appliance in the world to combine heat, steam and microwaves. This appliance speeds up the preparation process while important vitamins and minerals are preserved better than ever before – for a modern, healthy lifestyle.

### Top performance

V-ZUG appliances are top performers in each of their categories. Although V-ZUG products are designed for private households, they are also used in professional kitchens – even top chefs appreciate the outstanding performance and quality our premium appliances deliver.

### Individualisation

V-ZUG offers a wide range of appliances which are suitable for every need and every living situation. Thanks to our flexible factory, we can respond to what our customers want with our products and services. This is already possible today, but the future is set to bring us many more opportunities for individualisation too. The aim is to inspire and delight our customers for a lifetime.



## FULL STEAM AHEAD AT OUR MANUFACTORY

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Steam from water is a source of energy and has been providing amazing services to various different areas of life for hundreds of years. V-ZUG has recognised steam's potential in the kitchen, making it a major focus in its research and development work.



Steam is an important source of inspiration for the research and development team at V-ZUG. They have spent the last few years working on ways to apply the energy and positive aspects of steam to everyday life – and not just in the Combi-Steamer. These days it is used in nearly every product category. V-ZUG boasts unparalleled levels of expertise on steam within its sector, as illustrated by the numerous innovations in recent years – sophisticated steam applications which enrich domestic life and make it that little bit easier.

#### **Steam in the Combi-Steamer: healthy and inspiring**

Using steam to cook food gently is actually an ancient method of cooking. It was the very first and still remains the most important use of steam at V-ZUG. Since we launched our first Combi-Steamer onto the market in 2001, we have been fine-tuning and perfecting countless new generations of appliances with steam technology. The latest Combi-Steamers provide users around the world with new ways to cook healthily, quickly and to a very high standard.

#### **Steam in other applications: effective and sophisticated**

Over time, our specialists have discovered that steam can do a lot more than just cook, and have been incorporating its effective, energy-saving properties into other appliances. In washing machines for example, the world's first steam anti-crease solution guarantees crease-free clothes and

less work for you. Because your washing is already treated with steam in the washing machine to protect it against creases, you normally won't need to iron it at all. The REFRESH-BUTLER fabric care system also applies the properties of steam to provide gentle and convenient care for your clothes at home. V-ZUG has also developed another practical way of using steam in its Adora dishwasher. The patented SteamFinish function applies pure steam at the end of the drying process for a spotless, shining finish – without any salt, cleaning products or shining agents left over.

#### **Enhancing our knowledge of steam**

Steam is a highly-efficient source of energy that is able to store relatively large amounts of energy and release it again precisely when it is needed – transferring it to food, textiles or your dishes. In the future, V-ZUG will continue to focus on the opportunities presented by this energy source in its innovation process, working full steam ahead to remain a small company producing big innovations.



## IN IT FOR THE LONG TERM – OUR CONTRIBUTION TO THE FUTURE

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As a responsible stakeholder, we advocate sustainability in the economy, in society and in the environment. In the area of the environment in particular, we are already one step ahead of the industry thanks to our innovative strength and technological expertise.



Household appliances take up a large proportion of the energy and water we use in our day-to-day lives. It is therefore no surprise that energy efficiency plays an important role when deciding which appliance to buy. Anyone who has invested in a cutting-edge V-ZUG appliance saves valuable resources every day, which is also kinder to the household budget. We support people who believe in the importance of a responsible lifestyle: for example, V-ZUG is the first company in the world to equip dishwashers, washing machines and dryers with a heat pump – thus reaching new low levels in energy consumption in these devices. 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.

#### **EcoManagement – taking responsibility at home**

V-ZUG raises awareness and motivates users to make their households more environmentally-friendly on a day-to-day basis. V-ZUG's EcoManagement solution is made up of a range of functions that enable you to check your appliances' water and electricity consumption straight away so that you can select the most economical programmes. Washing machines and dryers, for instance, can show you the projected energy and water consumption for a specific programme and then inform you

about actual consumption levels after the end of the programme. You can also actively influence how much your appliances consume: washing machines and dryers come with an Eco button that can be selected with each programme – the programme will then run for slightly longer but consumes less energy. Appliances that support EcoManagement functions are the ideal companions for a modern, resource-efficient lifestyle.

#### **Concious commitment to sustainability – even during manufacturing**

Our commitment starts at an even earlier stage – during the production process. We have set our factory 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 in hydroelectric form, a renewable energy source. To add to this, we run one of the largest private photovoltaic systems in the canton at our ZUGgate logistics centre. Along with further energy-saving measures in the building, this ensures that our entire logistics centre is self-supporting when it comes to the environment.



Standard size (height of 60cm)



Compact category (height of 45cm)



Small appliances (height of 38cm)

## DESIGN IS AESTHETIC AND FUNCTION.

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Falling in love with a well-designed product at first sight is one thing, but this love also has to last – whether you are using the product or cleaning it. This all-encompassing design philosophy is one of the elementary components in the quality of V-ZUG's premium appliances.



Design is the art of bringing together function and aesthetics – though it's no coincidence that our main focus is on the functional aspect: V-ZUG always designs new appliances or programmes inspired by the idea of making users' day-to-day lives easier, no matter what their situation. This not only includes intelligent functions but also simple and ergonomic access to them. A good design is therefore when the water container in a steam cooker is simple to remove and re-insert, or when you can pick your favourite programme for your washing machine at just the touch of a button. A visually appealing design is the perfect finishing touch: we have been stripping our appliances back to the essentials for over 100 years. Clear shapes and high-quality materials make sure that products appear modern and timeless so that they can be used in flexible combinations. Our design process results in household appliances that not only make users' lives more beautiful, but also a whole lot easier and more exciting.

#### Shapes and sizes for every need and every kitchen

V-ZUG's appliances fit perfectly into any kitchen. The standard width for kitchen appliances is 60 cm. Depending on what you need and how much space you have, you can choose the height and combine several different appliances for a flexible solution:

- **Standard size:** the standard height is 60 cm.

- **Compact category:** The popular compact category covers all appliances with a height of 45 cm. The models are available in the following categories: Combi-Steaming, ovens, microwaves and the Coffee-Center.
- **Small appliances:** The models with a height of 38 cm are ideal for small kitchens or as an addition to standard size appliances. Small appliances are available in the following categories: Combi-Steaming, ovens, microwaves and the Coffee-Center.

#### Combine to your heart's desire

Regardless of whether you are planning a brand new kitchen or just want to replace one appliance, there are so many ways to combine V-ZUG appliances to suit your exact requirements. A popular trio is, for instance, a standard size oven, a compact or small Combi-Steamer, and a warming drawer. If you want to replace your old standard-size oven, there are a number of options for using the new extra space, like a space-saving compact or small appliance and a warming drawer to go with it. This will give your kitchen a fresh new look without any extensive renovation work.



## HIGH-QUALITY HANDLE DESIGNS AND CONTROL OPTIONS AT EVERY CONVENIENCE LEVEL

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Many appliances are available with an array of different handles. The controls will vary depending on the convenience level selected. All of our options have one thing in common: straight-forward design and the high standard of quality that you have come to expect from V-ZUG.



Design handle



Full-colour graphic display



Retractable handle



Graphic display

Our latest line of appliances also includes models with a retractable handle (only in black glass) – for anyone searching for a more understated and elegant look. The handle is not visible when the appliance is switched off. As soon as you turn the appliance on, the handle will move automatically into position and then back in again when you switch the device off.

### From cutting-edge to tried-and-tested: displays

The controls on your appliance will vary depending on which convenience level you choose. The latest generation of models features an exciting full-colour graphic display. You can choose from the following options:

- **Full-colour graphic display (with/without touch control):** The highest convenience level includes a new graphic display with colour background images. You operate the appliance using a central adjusting knob and touch buttons. On the MSLQ Combi-Steam, you can even use touch controls on the display itself. The programme end time and programme duration can be adjusted separately in devices with a full-colour graphic display: the appliance prepares your meal at the exact time you ask it to and switches off automatically once the programme has ended.

- **Graphic display:** Appliances from the medium convenience levels use text and symbols to tell you about the options selected – all in your chosen language. You operate the appliance using a central adjusting knob and touch buttons. The programme end time and programme duration can be adjusted separately in devices with a full-colour graphic display: the appliance prepares your meal at the exact time you ask it to and switches off automatically once the programme has ended.

### How the new appliance line works

The latest line of V-ZUG appliances can be operated using a single central adjusting knob, making them simple and precise. The full-colour graphic display lists all your settings at a glance. To the right of the adjusting knob, you will find all of the device's main operating modes and functions. As a result, a simple touch of the button will open up a whole array of worlds – operating modes, GourmetGuide, EasyCook or another function, like the automatic door opener for the water tanks in Combi-Steamers.

# Combi-Steamers

The **MSLQ Combi-Steam** is the first appliance to combine heat, steam and microwaves, so there is almost no end to your opportunities. Leave your loved ones and friends in awe as the Combi-Steamer accompanies you from your eggs in the morning to your multi-course meal at night.

This premium appliance transforms your kitchen into the heart within your four walls. Behind the elegant straight lines of the exterior design, you will find **state-of-the-art top technology** developed by V-ZUG.



Healthy meals do not always have to be slow: thanks to the gentle preparation techniques applied in state-of-the-art steam cookers, food is better able to retain vitamins and minerals – even if you switch on the turbo system with the **power functions**.



ENJOY LIFE WITH A HEALTHY LIFESTYLE,  
GOOD STYLE AND OUTSTANDING TASTE



## «GENTLE STEAM IS PERFECT FOR FISH»

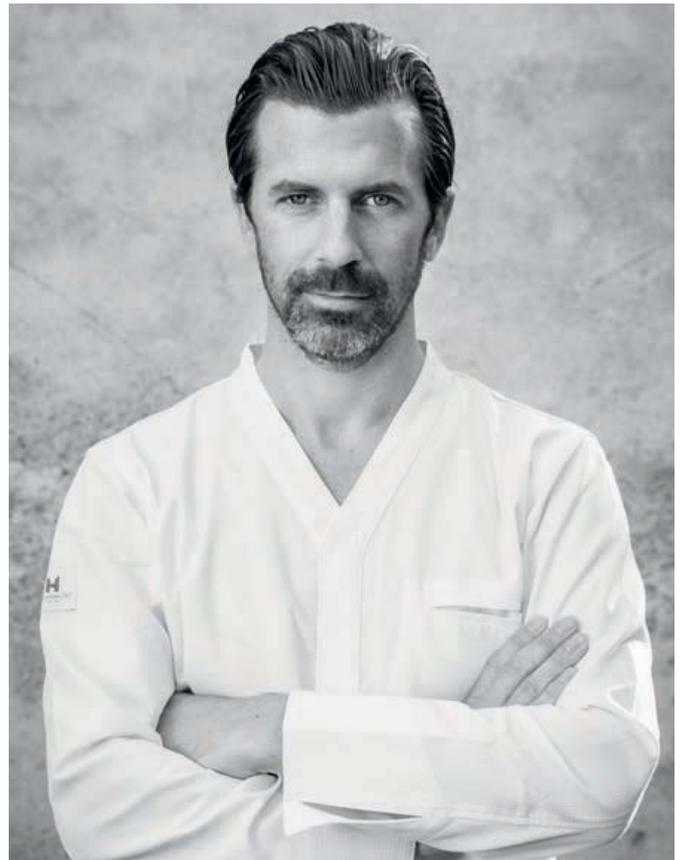
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The Combi-Steamers in Andreas Caminada's kitchen are always on the go. Warm steam is ideal for preparing delicate produce like zander, explains the top Swiss chef.

If you want to make it as a chef, you have to get up early. Andreas Caminada's alarm clock went off at five o'clock this morning. The Swiss chef, whose restaurant in Schloss Schauenstein in Domleschg is one of the finest in the world, had arranged to go fishing on Lake Walensee. The catch of the day? A large trout, weighing 3.8 kilograms, worth almost 180 francs, and as fresh as a fish can get.

With a practised hand, Caminada now fillets the trout and removes the cheeks. He then uses a spoon to scoop away the rest of the flesh, which he will later use for tatar. He will use the bones to make

a fish bouillon. It is then time for marinating, a process that has been used to preserve food for hundreds of years. The herbs and spices add flavour to the fish and remove any water. Caminada's marinade is made of salt and sugar (30 grams of each), to which he adds ground black pepper, coriander seeds, mustard seeds, and juniper berries. He rubs the marinade into the fillets and covers them with slices of lemon, fresh dill and tarragon. Wrapping it up tightly in cling film, he puts the fish into the fridge for a few hours before serving it either raw or gently steamed.



«I LOVE THE STRAIGHTFORWARD  
TASTE OF A PRODUCT.»

Andreas Caminada,  
19 Gault Millau points, 3 Michelin stars

### Non-stop steam cookers

The tension is starting to rise in Schauenstein's cosy kitchen, which is split into four separate rooms (main kitchen, patisserie, production, testing area). The first guests are starting to arrive and the lunchtime service gets underway. Everywhere you look you see Combi-Steaming running non-stop: using hot air (150 °C) or steam (55 °C). Gentle steam is ideal, particularly for fish, explains Caminada. He places a piece of zander on a plate, adds oil and seasoning, covers it with cling film and steams it for 6 to 7 minutes (depending on the size). «We don't cook fish in vacuum pouches in the restaurant,» says Caminada. He believes that the food's natural flavours are more important. «I do come from the Swiss mountains, after all. I like things as they come,» explains the 38-year-old from Sagogn.

Caminada uses the Vacuisine® method (sous vide) for braised meats, pork belly or poultry dishes. To do this, he removes the thighs from a chicken, seasons and then vacuum packs the rest of the meat. The meat (400 to 500 grams) cooks in 65 °C steam in the steam cooker for 20 minutes. «This cooks it gently, giving it a better structure. Once it is done, we remove the chicken breast, pat it dry and fry it skin-side down until it's crisp,» explains Caminada.

### Hörnli and Ghackets to keep you going

Eleven chefs work in the Schauenstein kitchen to make sure culinary standards remain at their highest. The head chef has to make decisions all the time. Does this creme smell right? Is there enough liquid nitrogen for the balls of frozen yoghurt? «It's my own world of flavours. I want to make sure that they are just right, which means that I can't delegate very much. I have to stand in the kitchen myself,» says Caminada.

Days in Schloss Schauenstein are long. Caminada eats Hörnli with Ghackets (like the Swiss version of spaghetti bolognese) and stewed apples to keep him going – and that tastes pretty good, too. Sometimes it tastes even better than your home-made version.



## HEALTHY STEAMING – NOW EVEN QUICKER

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The Combi-Steam MSLQ is ideal for helping you to maintain a healthy and modern lifestyle: thanks to this high-tech appliance, dishes are not just quicker to prepare, they are also healthier, too. A pleasant companion, from morning to night.



## A WORLD FIRST COMBI-STEAM MSLQ

The only Combi-Steamer  
that can do it all

### **You are what you eat**

The way you eat can have a major impact on your vitality, energy usage and general well-being. A V-ZUG steam cooker is the perfect tool to help you to cultivate a healthy and modern lifestyle. After all, cooking with steam is the gentlest method for preparing food. Vitamins, minerals, micronutrients, and the ingredients' natural colours and flavours are retained as much as possible.

### **Be inspired**

Our Combi-Steam MSLQ is a true one-of-a-kind: It is the first appliance in the world to combine three heating methods: heat, steam and microwaves. There is almost no end to the ways you can use this cooking combination. Regardless of whether you just want a quick snack or a multi-course dinner to inspire your guests – this Combi-Steamer helps you with every culinary process, accompanying you through every hour of the day. For instance, you can bake a loaf of bread in the morning, every bit as good as your baker: the professional baking function creates bread and rolls that are light and airy on the inside and crispy on the outside with a delicious shiny

crust. If you don't have much time for lunch, then the RegenerateOmatic function in the Combi-Steam MSLQ is ideal for you – pre-prepared meals taste like they are fresh from the pan. As a result, you and your loved ones can enjoy a delicious meal within a short space of time without any of the stress. And if you are planning a cosy night in with friends, the appliance is also on hand to help. When using steam to soft roast meat – one of the most important skills in the kitchen – you can create low-maintenance dishes, leaving you plenty of time for your guests.

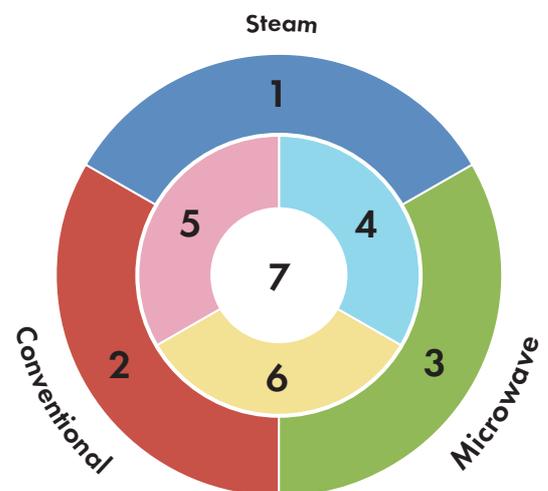
### **Show off your impeccable taste with a Combi-Steam MSLQ**

The kitchen is playing an increasing important role in the home these days. Even more so with a Combi-Steam MSLQ: this appliance exudes an air of luxury to enhance any kitchen. The premium materials and straight lines of the design mean that the quality of this appliance is clear to see and feel. There are a number of different options available when it comes to choosing the material and design handle – this is our way of making sure that the Combi-Steam MSLQ matches your kitchen perfectly.



**Three methods of heating for an array of different cooking techniques**

Every type of food has its own unique cooking process, which can be achieved using heat, steam, microwaves, or a sophisticated combination of all three. Conventional heat is the classic operating mode for baking, cooking or drying. This covers top/bottom heat, hot air or grilling, for instance. Steaming is a very gentle and non-pressurized method for cooking vegetables and other items – and you can even cook several layers at the same time. Microwaves are suitable for regenerating dishes or as a quick and easy solution for heating liquids in a container.





#### Inspirational recipes

The unique recipes on our website showcase the number of exclusive ways you can use this state-of-the-art Combi-Steamer. Take a journey of discovery into the delicious world of cooking with steam.



#### Combining heat and steam in whichever way you want

The combination of hot air and steam is perfect for reheating pre-cooked dishes so that they are as good as fresh. With the **PowerRegenerate** operating mode, this is just as gentle as ever before, but is simply even quicker. The **hot air with steaming** function is the ideal combination of conventional heat and steam – perfect for puff pastry and baked goods that contain yeast. The dough rises beautifully and comes out with a crispy finish. The hot air with steaming function is also good for cooking frozen produce without fats, such as oven chips or spring rolls.

#### A unique combination of all three heating methods

The Combi-Steam MSLQ is the only appliance in the world that can combine all three heating methods – hot air, steam and microwaves – in one cooking process at the same time. This exclusive combination opens up new dimensions in cooking. You can save a lot of time – no matter what combination you choose, baking and steaming take up to 30% less time.

#### Weihenstephan-Triesdorf University of Applied Science confirms:

«The Combi-Steam MSLQ can be used for quick and gentle cooking with **PowerSteaming** and quick regeneration with **PowerRegenerate**. The cooking process for selected vegetables is around 25 to 30% shorter with **PowerSteaming** than when cooking with steam. In contrast to normal cooking processes, the food can contain up to 30% more minerals and vitamin C.»

HOCHSCHULE  
WEIHENSTEPHAN-TRIEDSDORF  
UNIVERSITY OF APPLIED SCIENCES





## DISCOVER YOUR COMBI-STEAM'S FUNCTIONS FOR MORE INSPIRATION

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Your Combi-Steamer is really easy to use: expert and ambitious amateur cooks can design their own cooking process manually. For everyone else, the appliance comes with a range of intelligent programmes and handy default settings.



#### Cooking demonstrations and courses

So that you can find out about everything our Combi-Steamer can do, we offer a range of inspirational cooking demonstrations and courses. Be inspired: Further information and registration forms are available on our website at [vzug.com](http://vzug.com)



#### Operating modes – choose your own for a unique cooking process

V-ZUG has the ideal operating mode for all your needs, from hot air and steaming to a grill with forced convection. And once you have learned the ideal cooking conditions for certain foods and ingredients and which operating modes to apply, you can use the V-ZUG Combi-Steamer to produce dishes of the highest standard. No wonder Switzerland's top chefs use our appliances in their professional restaurant kitchens – despite the fact they were designed for home use.

#### EasyCook – tips on settings for the right operating mode

EasyCook is ideal for anyone who loves cooking made easy. With over 100 handy default settings for certain items of food, you can find the ideal setting at the touch of a button. All you have to do is put your food – vegetables, fish, poultry, or other ingredients – into the steam cooker, press start and the appliance applies the ideal conditions for cooking.

#### GourmetGuide – easy preparation thanks to automatic programmes

The GourmetGuide menu option contains intelligent automatic programmes that can carry out complex cooking processes at the touch of a button. Find inspiration from the recipes in the V-ZUG cookbook: simply select the recipe you want on the appliance and it will carry out the necessary steps automatically. These programmes allow you to prepare meals in advance without going to a lot of effort. We recommend the following programmes:

- **Regeneration:** With a special combination of steam and hot air, you can heat up pre-prepared dishes or convenience products for as good as fresh enjoyment.
- **Soft roasting:** V-ZUG's innovation automatically and dynamically regulates the food probe temperature. Regardless of the shape, thickness and weight of the meat, it will be perfectly cooked and ready to serve at just the right time.
- **BakeOmatic:** Using unique sensor technology, your Combi-Steam will automatically detect the quantity and size of the dish and will select the best sequence of the various operating modes with exactly the right temperature and duration.



## VACUISINE<sup>®</sup> - TAKE A JOURNEY OF CULINARY DISCOVERY FROM YOUR OWN HOME

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Sous vide refers to a process of cooking dishes slowly in vacuum-sealed bags using steam at low temperatures. This method is used in the world's best restaurants, as it provides a unique experience in terms of taste, texture, freshness and appearance.



**Lifestyle by V-ZUG**

In-depth information about Vacuisine® and an array of recipes from our star chefs are available on [vzug.com/lifestyle](http://vzug.com/lifestyle)



**Sous vide cooking with the Combi-Steamer**

Perfect your dishes with Vacuisine® – everything from flavour to quality and freshness to appearance. Previously confined to the world of professional cuisine, you can now use this cooking method at home thanks to the Combi-Steamer. Cooking under a vacuum – generally known as sous vide or Vacuisine® at V-ZUG – requires constant and precise temperature control. The Combi-Steamer from V-ZUG, with its innovative technology, is the perfect solution. With the Combi-Steamer, you can achieve the perfect results when cooking with steam below 100 °C thanks to temperature control right down to the smallest degree.

**New: the vacuum drawer**

With its new vacuum drawer combined with the Combi-Steamer, V-ZUG offers a package containing everything you need for sous vide cooking. Further information on this new feature can be found on page 49.

**Vacuisine® – even top chefs have been won over**  
Working closely with Switzerland's top chefs, V-ZUG brings sous vide cooking to private kitchens. Even experienced experts are impressed by the ease of using Vacuisine® and its outstanding results.



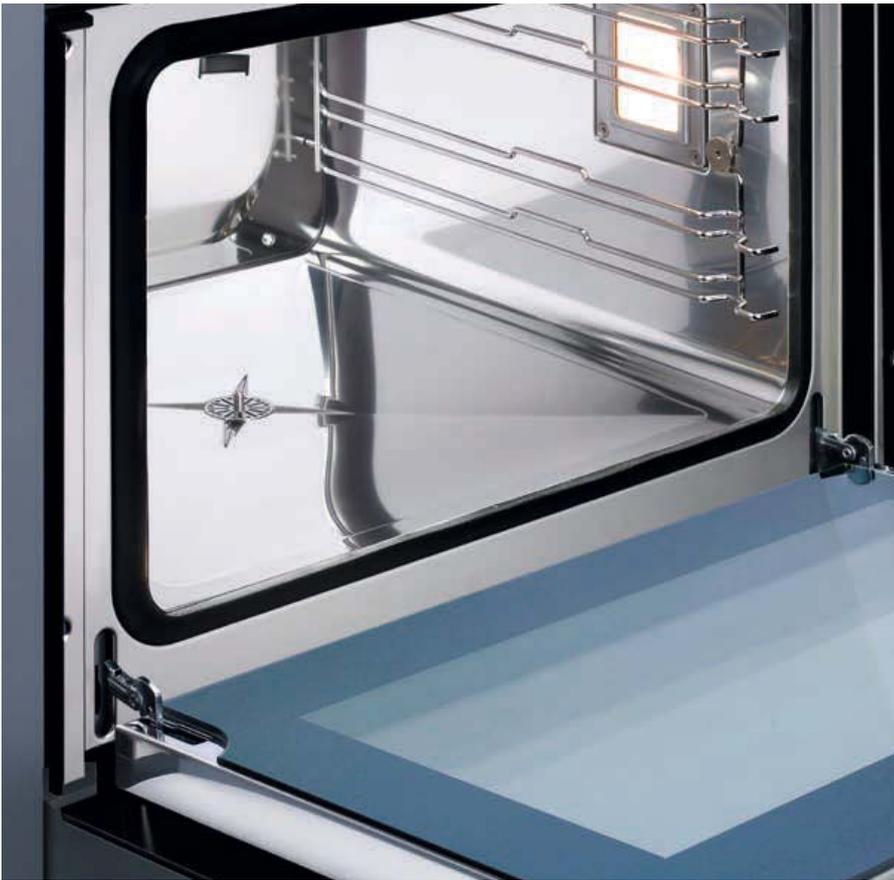
**Andreas Caminada,**  
Schloss Schauenstein, Fürstenu  
19 Gault Millau points, 3 Michelin stars



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



**Nenad Mlinarevic**  
Restaurant focus, Park Hotel Vitznau  
18 Gault Millau points, 2 Michelin stars  
Chef of the year 2016



## ADDED CONVENIENCE WITH A MAINS WATER SUPPLY

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Our Combi-Steamer with a mains water supply guarantees even easier operation and perfect results. Thanks to the built-in water supply and drainage, you always have fresh water when using steam mode. The integrated water tank is then only needed for automatic cleaning (descaling).

### **Steam reduction function**

A quick press of this button during operation enables you to reduce steam within a short space of time, for example to place more food into the cooking space. At the end of the cooking process, this function is applied automatically so that you can take your food out of the Combi-Steamer straight away.

### **Advantages of a mains water supply**

- Easier operation without having to refill the water tank
- Easier to clean the cooking space floor
- Clear view of the cooking space in just a few seconds thanks to the steam reduction function

# PRODUCT COMPARISON: COMBI-STEAMERS

	Combi-Steam MSLQ	Combi-Steam XSL	Combi-Steam XSL Mains water supply	Combi-Steam HSL	Combi-Steam SL	Combi-Steam SE
Page in brochure	30	31	32	33	34	35
<b>Design options</b>						
ChromeClass	✓	✓	✓	✓	✓	✓
Black glass	✓	✓	✓	✓	✓	✓
Black glass with retractable handle	–	✓*	✓*	–	✓*	–
Lighting/automatic with door	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓
Cooking space volume	l	55	51	51	34	55
Appliance height	cm	60	45	45	38	60
Energy efficiency rating		A	A+	A+	A+	A+
<b>Exclusive V-ZUG functions</b>						
VacuSine® «temperature-precision settings»	✓	✓	✓	✓	✓	✓
BakeOmatic with Climate Control System (CCS)	✓	✓	✓	✓	✓	
Soft roasting/with steam	✓ / ✓	✓ / ✓	✓ / ✓	✓ / ✓	✓ / ✓	
RegenerateOmatic	✓	✓	✓	✓	✓	
Regenerate/PowerRegenerate	✓ / ✓	✓ / –	✓ / –	✓ / –	✓ / –	✓ / –
Professional baking	✓	✓	✓	✓	✓	✓
Food probe	✓	✓	✓	✓	✓	
Electronic Steam System (ESS)	✓	✓	✓	✓	✓	✓
Obstacle-free cooking space floor	✓	✓		✓	✓	✓
Integrated recipes	✓	✓	✓	✓	✓	✓**
<b>Applications</b>						
Steam/PowerSteam	✓ / ✓	✓ / –	✓ / –	✓ / –	✓ / –	✓ / –
Top/bottom heat	✓				✓	✓
Hot air/hot air with steaming	✓ / ✓	✓ / ✓	✓ / ✓	✓ / ✓	✓ / ✓	✓ / ✓
PizzaPlus	✓				✓	✓
Hot air humid	✓	✓	✓	✓	✓	✓
Grill	✓				✓	✓
Wellness	✓	✓	✓	✓	✓	✓
Hygiene	✓	✓	✓	✓	✓	✓
Keep warm	✓	✓	✓	✓	✓	✓
<b>Operation and display</b>						
Full-electronic operation	✓	✓	✓	✓	✓	✓
Touch buttons	✓	✓	✓	✓	✓	✓
Full-colour graphic display/touch control	✓ / ✓	✓ / –	✓ / –		✓ / –	
Graphic display				✓		✓
Steam reduction function			✓			
Descaling programme	✓	✓	✓	✓	✓	✓
Stainless steel cooking space		✓	✓	✓		
DualEnamel cooking space	✓				✓	✓

\*Optional \*\*Recipes can be activated after purchasing a recipe book



## Combi-Steam MSLQ

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

Cooking space: 55 litres, DualEnamel

### Operating modes

-  Steam combi mode
-  Microwave
-  Top/bottom heat combi mode
-  Hot air combi mode
-  PizzaPlus combi mode
-  Grill combi mode
-  Hot air with steaming combi mode
-  Grill/forced convection combi mode
-  Top/bottom heat humid combi mode
-  Bottom heat combi mode
-  Hot air humid combi mode
-  Regenerate combi mode
-  PowerRegenerate
-  PowerSteam
-  GourmetGuide
-  Professional baking
-  BakeOmatic
-  Soft roasting
-  RegenerateOmatic
-  Defrost
-  Recipes
-  Own recipes

-  EasyCook
-  Favourites
-  Keep warm
-  Hygiene
-  Wellness
-  Plate warming
-  Fast heating
-  Switch to daylight saving time
-  Inversion technology
-  Languages

[vzug.com/queensteam](http://vzug.com/queensteam)

### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic touch display
- Loudspeakers with signals

### Energy



### Appliance size (H x W x D):

598 x 596 x 569 mm

### CST MSLQ

Black glass CSTMSLQZ60g/2301561002

## Combi-Steam MSLQ

### Accessories

- Recipe book «Baking treats» (J21021923)

### Installation accessories

- Angle set for installing double oven (K50572)
- Perforated plastic cooking tray, 1/3 GN 325x177x52 mm (WxDxH)
- Hardened glass dish 380x451x25 mm (WxDxH)

For accessories, see page 114



### Combi-Steam XSL

Steaming and baking in a single appliance – the most popular Combi-Steamer in the V-ZUG line.

Cooking space: 51 litres, stainless steel

#### Operating modes

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- Regenerate/reheat
- GourmetGuide
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Switch to daylight saving time
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H × W × D):**  
454 × 596 × 568 mm

#### CST XSL

Black glass CSTXSLZ60g/2300561002



### Combi-Steam XSL

Steaming and baking in a single appliance – the most popular Combi-Steamer in the V-ZUG line.

Cooking space: 51 litres, stainless steel

#### Operating modes

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- Regenerate/reheat
- GourmetGuide
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Switch to daylight saving time
- Languages

#### Operation and display

- Retractable handle
- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H × W × D):**  
454 × 596 × 568 mm

#### CST XSL Y

Black glass CSTXSLZ60Yg/2300661042

### Combi-Steam XSL

#### Accessoires

- Telescopic dual runner (K40211)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 114



### Combi-Steam XSL F

Practical: Thanks to the **mains water supply**, you never have to refill the water tank again.  
Cooking space: 51 litres, stainless steel

#### Operating modes

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- Regenerate/reheat
- GourmetGuide
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Steam reduction
- Switch to daylight saving time
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H x W x D):**  
454 x 596 x 568 mm

### CST XSL F

Black glass CSTXSLZ60Fg/2300761002



### Combi-Steam XSL F

Practical: Thanks to the **mains water supply**, you never have to refill the water tank again.  
Cooking space: 51 litres, stainless steel

#### Operating modes

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- Regenerate/reheat
- GourmetGuide
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Steam reduction
- Switch to daylight saving time
- Languages

#### Operation and display

- Retractable handle
- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H x W x D):**  
454 x 596 x 568 mm

### CST XSL F Y

Black glass CSTXSLZ60FYg/2300861322

### Combi-Steam XSL F

#### Accessoires

- Telescopic dual runner (K40211)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 114



### Combi-Steam HSL

High performance steaming and baking in a small space.

Cooking space: 34 litres, stainless steel

#### Operating modes

-  Steam
-  Hot air
-  Hot air humid
-  Hot air with steaming
-  Regenerate/reheat
-  GourmetGuide
-  Professional baking
-  BakeOmatic
-  Soft roasting
-  RegenerateOmatic
-  Recipes
-  Own recipes
-  EasyCook
-  Favourites
-  Keep warm
-  Hygiene
-  Wellness
-  Switch to daylight saving time
-  Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Loudspeakers with signals

#### Energy



#### Appliance size (H × W × D):

379 × 596 × 568 mm

### CST HSL

Black glass CSTHSLZ60g/2300461002

### Combi-Steam HSL

#### Accessories

- Telescopic dual runner (K40211)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 114



### Combaire-Steam SL

Premium combination appliance for baking and steaming, everything you could ask for. Cooking space: 55 litres, DualEnamel

#### Operating modes

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- PizzaPlus
- Top and/or bottom heat
- Top/bottom heat humid
- Grill
- Grill/forced convection
- Regenerate/reheat
- GourmetGuide
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Plate warming
- Fast heating
- Switch to daylight saving time
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H × W × D):**  
598 × 596 × 569 mm

### CS SL

Black glass CSSLZ60g/2301261002



### Combaire-Steam SL

Premium combination appliance for baking and steaming, everything you could ask for. Cooking space: 55 litres, DualEnamel

#### Operating modes

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- PizzaPlus
- Top and/or bottom heat
- Top/bottom heat humid
- Grill
- Grill/forced convection
- Regenerate/reheat
- GourmetGuide
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Plate warming
- Fast heating
- Switch to daylight saving time
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H × W × D):**  
598 × 596 × 569 mm

### CS SL Y

Black glass CSSLZ60Yg/2301361042

### Combaire-Steam SL

#### Accessories

- Recipe book «Baking Treats» (J21021923)
- Set Roller runner (K50880)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 114



### Combi-Steamer SE

Discover the benefits of cooking with steam with this combi-appliance – perfect for refits. Cooking space: 55 litres, DualEnamel

#### Operating modes

-  Steam
-  Hot air
-  Hot air humid
-  Hot air with steaming
-  PizzaPlus
-  Top and/or bottom heat
-  Top/bottom heat humid
-  Grill
-  Grill/forced convection
-  Regenerate
-  GourmetGuide
-  Professional baking
-  Own recipes
-  EasyCook
-  Favourites
-  Keep warm
-  Hygiene
-  Wellness
-  Plate warming
-  Fast heating
-  Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Signal

#### Energy



**Appliance size (H × W × D):**  
598 × 596 × 569 mm

### CS SE

Black glass CSSEZ60g/2301061002

### Combi-Steamer SE

#### Accessories

- Recipe book «Magical steaming» (J23003923)
- Recipe book «Baking Treats» (J21021923)
- Set Roller runner (K50880)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 114

# Ovens

The operating concept, made up of a central adjusting knob and **graphic display**, makes life easy for you. You can almost do without an instruction manual entirely - thanks to the appliance's intuitive and ergonomic design.

The **Comhair SLP** practically cleans itself using pyrolytic self-cleaning. The cooking space is heated to around 500 °C so that any stubborn dirt disintegrates without you needing to do anything except wiping round with a damp cloth - no scrubbing, no chemicals.



The **soft roasting** programme produces fine quality meat, just like in a restaurant: the appliance controls the food probe temperature automatically and the meat is cooked slowly so that it is ready exactly when you want it, leaving you more time for the sides. Or for your guests.



RELIABLE APPLIANCES AND INSPIRATIONAL  
FUNCTIONS FOR LITTLE EVERYDAY LUXURIES



## «COOKING IS A CRAFT FOR ALL THE SENSES»

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«Das Filet» is David Schnapp's gourmet food blog. He is happy to break a sweat for his articles. For an actual fillet on the other hand, he prefers a more gentle heat. A profile of a man and his oven.

«WITH THEIR SENSITIVE STRUCTURES,  
GAME AND PIGEON PREFER A DRY HEAT.»

David Schnapp, food journalist

You could say he is slightly obsessed. Week in, week out, David Schnapp travels all the way across Switzerland, sometimes across Europe, to eat a meal cooked by a top chef. Then he travels back home to Zurich, writes up a detailed report and publishes it on his gourmet blog «Das Filet» ([www.dasfilet.ch](http://www.dasfilet.ch)) along with a few pictures. He takes one to two days per article – and you can tell: no other Swiss website of its type features as many articles as Schnapp's. Just a hobby? Yes, but one with professional standards. David Schnapp works as a journalist and author: one of his jobs is to write about restaurants for *Weltwoche* magazine.

He discovered his passion for food at an early age. «My grandmother was a fantastic cook,» he explains. «Every Christmas we had sweetmeat vol-au-vents, and in summer there was jelly made with berries from the garden.» He learned how to cook in year six: «The first dishes I learned were pilau rice and Hawaii toast.» These days, the thing that captivates him about top chefs is «that mix of craft and creativity. Cooking is a craft for all the senses.»

And his own cooking? Well, it's not far off now. He has to fit everything in somewhere: the Combi-Steamer and the conventional oven, the ice cream maker, the vacuum chamber, the sous vide thermostat. The bookshelves in the living room are full of cookery books and the storage boxes in the hall packed with kitchen devices. «You don't have to be a ballet dancer to write about ballet,» explains Schnapp, «but anyone who writes about top chefs should really know the most important professional techniques.» That's why he sometimes buys liquid nitrogen so that he can freeze herbs to make a soup created by Caminada.

### A thermometer at the heart of the design

The oven looks almost unspectacular beside it. Nevertheless: «it's permanently on here.» He swears by it, particularly for soft roasting meat. «Beef or veal, and game or pigeon have sensitive structures – they all like dry heat.» The principle is simple: «I fry the meat quickly in a pan so that it gets all those delicious roasted flavours. Then I leave it to cook really gently in the oven.» He monitors the food probe temperature using a thermometer that he inserts directly into a connector in the oven. He also cooks salmon on vegetables in low temperatures without steam. With a smile, he tells us about one Christmas when his German wife requested a traditional Saxon Christmas goose. «I cooked an oven-roasted duck à l'orange – and when I placed it down on the table, we discovered that we had our birds mixed up! But the duck was incredibly tender.»

### A split chicken

Sometimes he uses the oven for something more unusual. «I make my own tomato salt, for instance. I chop up tomatoes, herbs and garlic, blend them with salt, and leave this mixture to dry in the oven for two to three days.» For chicken thighs, he uses the oven and a Combi-Steamer at the same time: «I cook the meat sous vide in the steam cooker; then I roast the skin between two silicone mats in the oven until it's crispy.» And when David Schnapp is cooking for his kids, who are 4 and 13? «Then we have pizza!»



## HONE YOUR COOKING SKILLS AND SAVOUR THE OPPORTUNITIES

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V-ZUG's range of ovens opens up an array of new possibilities: The appliances' diverse range of functions - some of which are V-ZUG innovations - support a modern and healthy lifestyle, opening the door to culinary discovery.



#### V-ZUG can give you more – at [vzug.com](http://vzug.com)

The «Baking Treats» recipe book is available free-of-charge with convenience level SL. You'll find further accessories for your appliances on page 118.



#### Your oven is really easy to use

The operator guidance is based on your individual cooking skills and needs. This means that expert and ambitious amateur cooks can design their own cooking process manually. For everyone else, the appliance comes with a range of intelligent programmes and handy default settings.

#### Operating modes – choose your own for a unique cooking process

V-ZUG has the ideal operating mode for all your needs, from hot air and top/bottom heat to a grill with forced convection. And once you have learned the ideal cooking conditions for certain foods and ingredients and which operating modes to apply, you can use the V-ZUG oven to produce dishes of the highest standard.

#### EasyCook – tips on settings for the right operating mode

EasyCook is ideal for anyone who loves cooking made easy. With over 100 handy default settings for certain items of food, you can find the ideal setting at the touch of a button. All you have to do is put your food – vegetables, fish, poultry, or other ingredients – into the oven, press start and the appliance applies the ideal conditions for cooking.

#### GourmetGuide – easy preparation thanks to automatic programmes

The GourmetGuide menu option contains intelligent automatic programmes that can carry out complex cooking processes at the touch of a button. Find inspiration from the recipes in the V-ZUG cookbook: simply select the recipe you want on the appliance and it will carry out the necessary steps automatically. These programmes allow you to prepare meals in advance without going to a lot of effort. We recommend the following programmes:

- **Recipes:** 52 recipes for every occasion are pre-programmed into the appliance. All you have to do is prepare the ingredients as described, slide the dish into cooking space, and press the right button.
- **Soft roasting:** V-ZUG's innovation automatically and dynamically regulates the food probe temperature. Regardless of the shape, thickness and weight of the meat, it will be perfectly cooked and ready to serve at just the right time.
- **BakeOmatic:** Using unique sensor technology, the appliance will automatically detect the quantity and size of the dish and will select the best sequence of the various operating modes with exactly the right temperature and duration.

#### Favourites

In addition to the pre-programmed recipes, you can store up to 24 more favourites. For instance, you can store your favourite recipes from your grandma's cookbook or other popular recipes and set them up under a specific name. You can then call up or adjust the recipes at any time at just the touch of a button.



## COOK AND BAKE WITH EASE, CLEAN WITHOUT THE STRESS

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V-ZUG's ovens have been designed to make sure that every process is as easy as possible. Thanks to their equipment and exquisite materials, all cooking and baking is fun, even the cleaning up afterwards.

### **Effort-free cleaning with pyrolytic and sophisticated materials**

Your oven practically cleans itself thanks to pyrolytic self-cleaning: this cleaning technology heats up the cooking space so that any dirt is transformed into ash. All you need is a damp cloth to wipe away any ash without a great deal of effort. However, even ovens without pyrolytic self-cleaning are easy to clean, thanks to the use of special materials, such as V-ZUG's robust brilliant enamel. Some appliances are also fitted with a high-tech TopClean coating to make sure that remnants are less likely to stick to the cooking space or baking tray.

### **Equipped for easy operation and stress-free handling**

With the new wire lining, you can feel even more secure when sliding your baking trays and wire shelves in and out. Thanks to the modified design, your food will stop tipping over or sliding around. For even more convenient handling, you can also equip your oven with a robust fully extending runner: this allows you to pull your dishes and cakes all the way out of the cooking space in a safe and simple movement. This is particularly handy when basting meat or taking out a baking tray. This convenient addition is available for ovens from convenience level SE.

# PRODUCT COMPARISON: OVENS

	Comhair SLP	Comhair SL	Comhair SEP	Comhair SE	Comhair XSLP	Comhair XSL	Comhair XSEP	Comhair XSE
Page in brochure	44	45	46	46	47	48	49	49
<b>Design options</b>								
ChromeClass	✓	✓	✓	✓	✓	✓	✓	✓
Black glass	✓	✓	✓	✓	✓	✓	✓	✓
Black glass with retractable handle		✓*				✓*		
Lighting/automatic with door	Halogen/✓	Halogen/✓	Halogen/✓	Halogen	Halogen/✓	Halogen	Halogen/✓	Halogen
Cooking space volume	68	68	68	68	50	50	50	50
Compact oven					✓	✓	✓	✓
Energy efficiency rating	A	A	A	A	A	A	A	A
<b>Exclusive V-ZUG functions</b>								
BakeOmatic with CCS	✓	✓			✓	✓		
Climate sensor	✓	✓			✓	✓		
Soft roasting	✓	✓	✓	✓	✓	✓	✓	✓
Food probe	✓	✓	✓	✓	✓	✓	✓	✓
Integrated recipes	✓	✓	✓**	✓**	✓	✓	✓**	✓**
<b>Applications</b>								
Top/bottom heat	✓	✓	✓	✓	✓	✓	✓	✓
Hot air	✓	✓	✓	✓	✓	✓	✓	✓
PizzaPlus	✓	✓	✓	✓	✓	✓	✓	✓
Grill	✓	✓	✓	✓	✓	✓	✓	✓
Keep warm	✓	✓	✓	✓	✓	✓	✓	✓
Rotisserie spit	✓	✓						
<b>Operation and display</b>								
Full-electronic operation	✓	✓	✓	✓	✓	✓	✓	✓
Touch buttons	✓	✓	✓	✓	✓	✓	✓	✓
Electronic clock timer	✓	✓	✓	✓	✓	✓	✓	✓
Full-colour graphic display	✓	✓			✓	✓		
Graphic display			✓	✓			✓	✓
Pyrolytic self-cleaning	✓		✓		✓		✓	
TopClean		✓		✓		✓		✓

\*Optional

\*\*Recipes can be activated after purchasing the «Baking Treats» recipe book



## Combaïr SLP

The perfect oven for meat-lovers, with practical self-cleaning and a colour graphic display.  
Cooking space: 68 litres, brilliant enamel

### Operating modes

-  Hot air
-  Hot air humid
-  PizzaPlus
-  Top/bottom heat
-  Top/bottom heat humid
-  Bottom heat
-  Grill
-  Grill/forced convection
-  BakeOmatic
-  Soft roasting
-  GourmetGuide
-  EasyCook
-  Recipes
-  Own recipes
-  Favourites
-  Keep warm
-  Plate warming
-  Fast heating
-  Switch to daylight saving time
-  Pyrolytic
-  Languages

### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

### Energy



### Appliance size (H x W x D):

598 x 596 x 569 mm

## BC SLP

Black glass BCSLPZ60g/2102561002

## Combaïr SLP

### Accessories

- Telescopic set triple runner (K40207)

### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 118



### Compair SL

A premium appliance with a colour graphic display to inspire you everyday.  
Cooking space: 68 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Switch to daylight saving time
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H x W x D):**  
598 x 596 x 569 mm

### BC SL

Black glass BCSIZ60g/2102261002



### Compair SL

A premium appliance with a colour graphic display to inspire you everyday.  
Cooking space: 68 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Switch to daylight saving time
- Languages

#### Operation and display

- Retractable handle (BC SL)
- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H x W x D):**  
598 x 596 x 569 mm

### BC SL Y

Black glass BCSIZ60Yg/2102961042

### Compair SL

#### Accessories

- Telescopic set triple runner (K40207)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 118



### Compair SEP

A popular model that practically cleans itself. The ideal accompaniment for a Combi-Steamer. Cooking space: 68 litres, brilliant enamel

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- Soft roasting
- GourmetGuide
- EasyCook
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Pyrolytic
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Signal

#### Energy



#### Appliance size (H×W×D):

598 × 596 × 569 mm

### BC SEP

Black glass BCSEP260g/2101961002



### Compair SE

The most popular V-ZUG oven – either on its own or in combination with a Combi-Steamer. Cooking space: 68 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- Soft roasting
- GourmetGuide
- EasyCook
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Signal

#### Energy



#### Appliance size (H×W×D):

598 × 596 × 569 mm

### BC SE

Black glass BCSEZ60g/2101661002

### Compair SEP and Compair SE

#### Accessories

- Telescopic set triple runner (K40207)
- Recipe book «Baking Treats» (J21021923)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 118



### Comair XSLP

The ideal addition to a Combi-Steamer – with a compact design and practical self-cleaning. Cooking space: 50 litres, brilliant enamel

#### Operating modes

-  Hot air
-  Hot air humid
-  PizzaPlus
-  Top/bottom heat
-  Top/bottom heat humid
-  Bottom heat
-  Grill
-  Grill/forced convection
-  BakeOmatic
-  Soft roasting
-  GourmetGuide
-  EasyCook
-  Recipes
-  Own recipes
-  Favourites
-  Keep warm
-  Plate warming
-  Fast heating
-  Switch to daylight saving time
-  Pyrolytic
-  Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H × W × D):**

454 × 596 × 568 mm

### BC XSLP

Black glass BCXSLPZ60g/2102861002

### Comair XSLP

#### Accessories

- Roller triple runner (K40208)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 118



### Comhair XSL

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

Cooking space: 50 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Switch to daylight saving time
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H x W x D):**

454 x 596 x 568 mm

### BC XSL

Black glass BCXSLZ60g/2102361002



### Comhair XSL

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

Cooking space: 50 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Switch to daylight saving time
- Languages

#### Operation and display

- Retractable handle
- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H x W x D):**

454 x 596 x 568 mm

### BC XSL Y

Black glass BCXSLZ60Yg/2103061042

### Comhair XSL

#### Accessories

- Roller triple runner (K40208)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see page 118



### ComPAIR XSEP

Compact design with practical self-cleaning: a popular appliance that can be combined with a Combi-Steamer.  
Cooking space: 50 litres, brilliant enamel

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- Soft roasting
- GourmetGuide
- EasyCook
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Pyrolytic
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Signal

#### Energy



**Appliance size (H × W × D):**  
454 × 596 × 568 mm

### BC XSEP

Black glass BCXSEP260g/2102761002



### ComPAIR XSE

Our most popular miniature oven – either on its own or in combination with a Combi-Steamer.  
Cooking space: 50 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- Soft roasting
- GourmetGuide
- EasyCook
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Signal

#### Energy



**Appliance size (H × W × D):**  
454 × 596 × 568 mm

### BC XSE

Black glass BCXSE260g/2101761002

### ComPAIR XSEP and XSE

#### Accessories

- Roller triple runner (K40208)
- Recipe book «Baking Treats» (J21021923)

#### Installation accessories

- Angle set for installing double oven (K50572)

For accessories, see 118

# Vacuum and Warming drawers



## PERFECTLY INTEGRATED APPLIANCES WITH AMAZING BENEFITS FOR STORING AND PREPARING FOOD

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V-ZUG's vacuum, warming and system drawers are the ideal accompaniment to ovens and steam cookers. A new addition: the vacuum drawer opens up an array of new ways to store and prepare your food.



### **Vacuum technology is sweeping the world's kitchens**

The new vacuum drawer transports you into a new world of culinary discovery: have your meals vacuum-packed in special bags – either for storing in the fridge or in preparation for sous vide cooking. Vacuum-packing has a number of key advantages. Vacuum-packed food keeps better and longer compared to other preservation methods. Vacuum-packing stops the food from reacting with the air around it – helping to retain the quality of the food for much longer. Shutting out the air also helps to preserve vitamins, flavours, minerals and colours. To create the perfect rich flavour, you can also vacuum-pack your dishes with spices and marinades.

### **Vacuum-packing for an array of occasions**

The vacuum drawer can be used for a number of different purposes in day-to-day life: on the one hand, you can use it to vacuum-pack unprepared or pre-cooked ingredients for storage. On the other hand, you can cook your vacuum-packed meals in your Combi-Steamer. This cooking method is known as sous vide cooking – also known as Vacuisine© at V-ZUG –and involves cooking meals in vacuum bags slowly at low temperatures. It is a method used in the world's best restaurants, as it provides a unique experience in terms of taste, texture, freshness and appearance. With a vacuum drawer and Combi-Steamer, you now have the chance to achieve this at home.

### **Straightforward design and sophisticated functions**

Equipped with a practical push/pull system instead of any handles, the vacuum drawer can fit smoothly into any kitchen. Unlike most appliances, a vacuum is created not just in the bag itself, but also the entire chamber around the bag in the V-ZUG vacuum drawer. This means that no pressure difference can affect the food when the vacuum is created. It also means that you can vacuum-pack liquid foods, like soups or sauces, and dishes with a high liquid content. There are three levels of vacuum-packing available:

- **Level 1** is recommended for liquids and fruit
- **Level 2** is suitable for fish and vegetables
- **Level 3** is ideal for vacuum-packing meat and frozen food



### **Warming drawers with plenty of space for keeping food warm and pre-warming**

Our warming drawers are the ideal accompaniment to V-ZUG's range of ovens, steam cookers, and the Coffee-Center. Equipped with a practical push/pull system instead of any handles, the warming drawer can fit smoothly into any kitchen. The high-quality drawers are equipped with a easy-clean stainless steel interior along with a roller runner that can carry up to 25 kg. This additional appliance is suitable for a range of different situations thanks to its large temperature range from around 30 to 80 °C (glass surface temperature):

- Quick and even **crookery pre-warming** thanks to excellent heat distribution in the drawer

- Ability to **keep dishes warm** with individual temperature adjustment
- **Thawing** frozen meals for further preparation
- **Low temperature cooking** for tender pieces of meat in a container with a lid



### Warming drawer 283

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#### Features

- Load capacity: Crockery for 20 people or 40 plates (27 cm diameter)
- Chrome steel interior
- Floor with a glass heating plate
- Additional heater with cross-flow fan for pre-heating crockery
- Electronic temperature control with optical operating display, 7 stages
- Temperature range: around 30-80 °C, glass surface temperature
- Push/pull system

**Appliance size (H×W×D):**  
 281 × 596 × 547 mm

### WS 283

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Black glass WS60283g/3401360022



### Warming drawer 220

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#### Features

- Load capacity: Crockery for 15 people or 30 plates (27 cm diameter)
- Chrome steel interior
- Floor with a glass heating plate
- Additional heater with cross-flow fan for pre-heating crockery
- Electronic temperature control with optical operating display, 7 stages
- Temperature range: around 30-80 °C, glass surface temperature
- Push/pull system

**Appliance size (H×W×D):**  
 218 × 596 × 547 mm

### WS 220

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Black glass WS60220g/3401260022



### Warming drawer 162

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#### Features

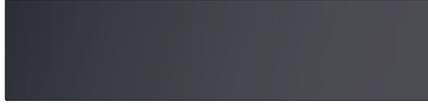
- Load capacity: Crockery for 10 people or 20 plates (27 cm diameter)
- Chrome steel interior
- Floor with a glass heating plate
- Additional heater with cross-flow fan for pre-heating crockery
- Electronic temperature control with optical operating display, 7 stages
- Temperature range: around 30-80 °C, glass surface temperature
- Push/pull system

**Appliance size (H×W×D):**  
160×596×547 mm

### WS 162

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Black glass WS60162g/3401160022



### Warming drawer 144

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#### Features

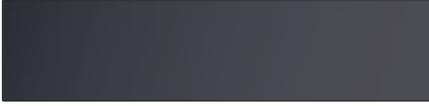
- Load capacity: Crockery for 6 people or 14 plates (27 cm diameter)
- Chrome steel interior
- Floor with a glass heating plate
- Additional heater with cross-flow fan for pre-heating crockery
- Electronic temperature control with optical operating display, 7 stages
- Temperature range: around 30-80 °C
- Push/pull system

**Appliance size (H×W×D):**  
142×596×547 mm

### WS 144

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Black glass WS60144g/3401060022



### Vacuum drawer 60 144

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#### Features

- Suitable for liquids
- 3 vacuum-sealing levels
- Roller runner with SoftClose
- Push/pull system
- SoftTouch operation
- Chrome steel interior (95×350×258 mm)
- Bag support
- Vacuum bags:
  - 50 pcs. 180×280 mm
  - 50 pcs. 240×350 mm

**Appliance size (H×W×D):**  
142×596×547 mm

### VS60 144

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Black glass VS60144g/3600160022

### Vacuum drawer 60 144

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#### Accessories

#### Vacuum drawer 60 144

- Vacuum bags 50 pcs. 180×280 mm (1012506)
- Vacuum bags 50 pcs. 240×350 mm (1012507)

For accessories, see 119

# Microwaves



## A RELIABLE AND MULTI-FACETED COMPANION FOR EVERYDAY LIFE

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Baking bread, making a cheesecake, defrosting a meal: V-ZUG microwaves can be used to prepare the widest array of meals so that they retain their vitamins without using any grease or salt. Discover the wide range of practical functions and programmes offered by our microwaves.



**The favourites button – your favourite programme at the touch of a button**

You can use this function to store your favourite programme, so that you can access them quickly and easily.

**Hot air – produce a gratin in half the time with combi mode**

With the hot air mode, your microwave provides a quick and easy way to bake bread and puff pastry. Furthermore, with combi mode your microwave can prepare food in half the time of a normal oven.

**CombiCrunch for crisp, golden brown dishes**

This operating mode combines a microwave and a grill. Thanks to the CombiCrunch plate, your pizzas and cheesecakes will be beautifully golden brown on the top and perfectly crispy on the bottom.

**AutomaticPlus – the automatic programme**

Achieve the perfect results in an instant, thanks to up to 31 automatic programmes – whether you are defrosting foods properly with PerfectDefrost, heating food, baking crisp crusts, baking, cooking, melting or thawing.

**Automatic regeneration – simple and automatic**

The 45 line is the only range to offer microwaves with an automatic regeneration function: simply reheat your ready-made dishes at the touch of a button. You don't even need to pick an operating mode, temperature, or duration.

# PRODUCT COMPARISON: MICROWAVES

		Miwell-Combi XSL 60	Miwell HSL 60
Page in brochure		59	59
<b>Design options</b>			
Built into tall cabinet		✓	✓
ChromeClass		✓	✓
Black glass		✓	✓
Lighting		✓	✓
Cooking space volume	l	40	31
Max. microwave power	W	900	1000
Grill	W	1600	800
Glass turntable	cm	40	32.5
<b>Exclusive V-ZUG functions</b>			
Microwave levels		18	20
3D feed		✓	✓
Operating time		✓	✓
End time		✓	✓
<b>Applications</b>			
Microwave		✓	✓
Grill		✓	✓
CombiCrunch		✓	✓
Hot air		✓	
Grill and forced convection		✓	
Fast heating		✓	
Favourites		✓	✓
PerfectDefrost		✓	✓
AutomaticPlus		✓	✓
AutomaticPlus with sensor technology		✓	
Automatic regeneration		✓	
<b>Operation and display</b>			
Full-electronic operation		✓	✓
Touch buttons		✓	✓
Electronic clock timer		✓	✓
Graphic display	11 languages	✓	✓
Digital display			
Obstacle-free and easy-care cooking space		✓	✓



### Miwell-Combi XSL 60

A microwave that also acts as a mini oven thanks to hot air and a grill.  
Cooking space: 40 litres, stainless steel

#### Operating modes

-  Microwave
-  Hot air
-  Grill
-  Grill/forced convection
-  CombiCrunch
-  Favourites
-  AutomaticPlus
-  Defrost
-  Automatic regeneration
-  Fast heating
-  Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display

**Appliance size (H×W×D):**  
454×596×567 mm

### MWC XSL 60

Black glass MWCXSL60g/2400961000



### Miwell HSL 60

Our powerful deluxe model features an array of applications.  
Cooking space: 31 litres, stainless steel

#### Operating modes

-  Microwave
-  Grill
-  CombiCrunch
-  Favourites
-  AutomaticPlus
-  Defrost
-  Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display

**Appliance size (H×W×D):**  
378×596×470 mm

### MW HSL 60

Black glass MWHSL60g/2400661000

# Coffee-Center



## STYLISH DESIGN FOR PURE COFFEE ENJOYMENT

The V-ZUG Coffee-Center is the ideal appliance for coffee lovers and amateur baristas. You can master any coffee speciality with ease, no matter what your favourite is – for first-class coffee enjoyment just like your local coffee house from the comfort of your own home.

### **Inspirational functions that blend stylishly with your kitchen**

The art of brewing coffee starts with picking the right bean, the perfect roast and a blend to suit your personal taste. As a coffee fan or amateur barista, fully-automatic appliances by V-ZUG are the ideal solution: an intelligent system with two holders allows you to choose between ground beans or fresh bean coffee at any time. What's more, you can also adjust your favourite grinder setting and program in the quantity, pre-brewing temperature and brewing temperature. Five pre-set coffee strengths ranging from extra mild to very strong allow you to enjoy a cup of coffee just the way you want it. You can master any speciality coffee at just the touch of a button. With the built-in automatic milk foamer, you can magic up the perfect foam for your cappuccino, latte macchiato, caffè latte or just a cup of hot milk with a wonderfully fluffy foam topping.

The Coffee-Center not only brews a first-class cup of coffee; it also impresses with its stylish design that fits perfectly with a V-ZUG steam cooker, oven or microwave.

### **Easy to operate and maintain**

The clear touch buttons guarantee intuitive operation in all operating modes. The brewing process occurs automatically. The text display keeps you informed about what's going on and provides handy tips, such as «Refill water» or «Descale». The integrated milk foamer is rinsed at just the touch of a button, the milk container can be removed and is suitable for storing in a fridge. It can also be cleaned in a dishwasher. The integrated spherical grinder is as quiet as a whisper, for freshly ground coffee that you don't hear coming.



### Supremo XSL 60

This subtle fully-automatic appliance blends elegantly into your collection of V-ZUG kitchen appliances.

#### Operating mode and equipment

-  Coffee strength (5 stages)
-  Cup sizes (3 stages)
-  1 cup
-  2 cups
-  Hot water
-  Cappuccino
-  Latte Macchiato
-  Café Latte
-  Unbelievably quiet
-  Languages

- Height-adjustable coffee dispensing head, 80-110 mm
- Adjustable grinder setting (13 steps)
- Integrated cleaning programme
- Automatic descaling programme

#### Capacity

Water tank: 1.8 litre  
Bean holder: 200 g  
Waste grounds container: 14 cups

#### Accessories

- Milk tank, 7.5 dl
- Descaler

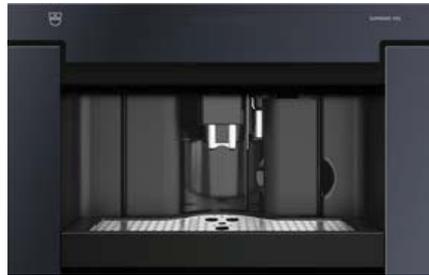
#### Energy



**Appliance size (H×W×D):**  
454 × 596 × 412 mm

### CCS XSL 60

Black glass CCSXSL60g/2500367002



### Supremo HSL 60

With its design and compact height, this Coffee-Center matches your mini V-ZUG appliances perfectly.

#### Operating mode and equipment

-  Coffee strength (5 stages)
-  Cup sizes (3 stages)
-  1 cup
-  2 cups
-  Hot water
-  Cappuccino
-  Latte Macchiato
-  Café Latte
-  Unbelievably quiet
-  Languages

- Height-adjustable coffee dispensing head, 80-110 mm
- Adjustable grinder setting (13 steps)
- Integrated cleaning programme
- Automatic descaling programme

#### Capacity

Water tank: 1.8 litre  
Bean holder: 200 g  
Waste grounds container: 14 cups

#### Accessories

- Milk tank, 7.5 dl
- Descaler

#### Energy



**Appliance size (H×W×D):**  
378 × 596 × 412 mm

### CCS HSL 60

Black glass CCSHSL60g/2500367002

### Supremo XSL and Supremo HSL

#### Accessories

- Descaler DLS 100 ml (B28020)

For accessories, see page 120

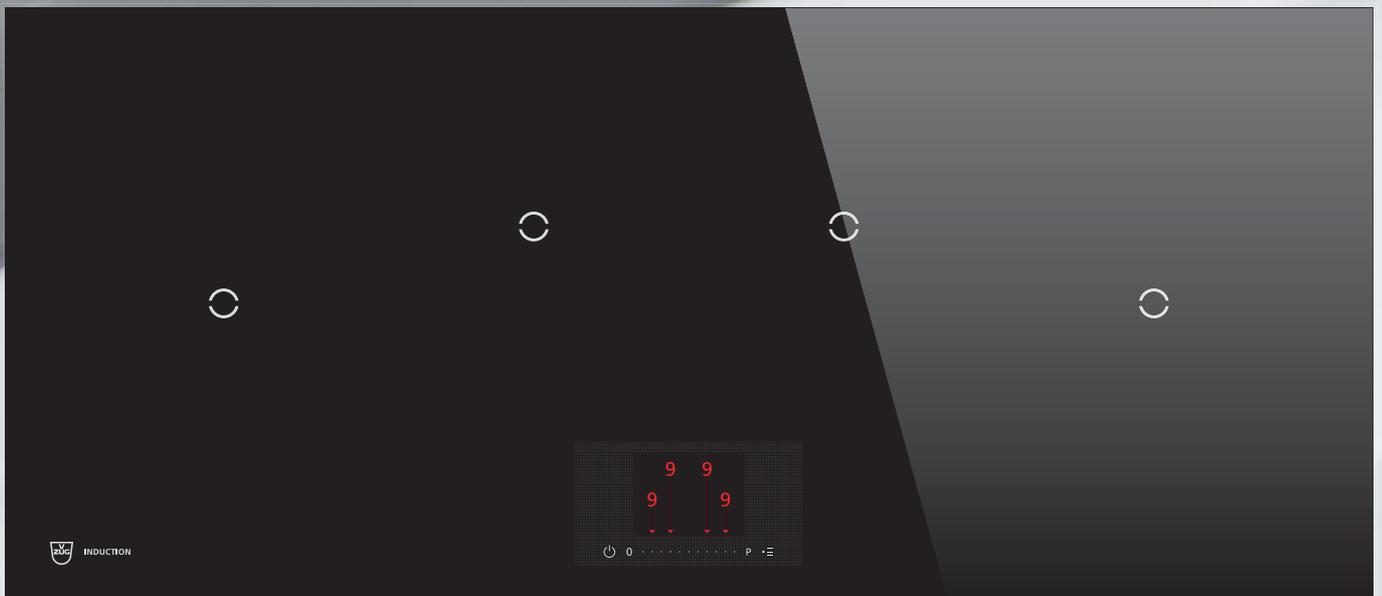
# Hobs



The **GK46TIMPS** induction hob is highly energy-efficient: heat is only generated exactly where it is needed – on the bottom of the pan. This technology uses up to 30% less energy than conventional heating methods.



With the additional **PowerPlus** function for larger pans, you can boil the water for your spaghetti within an even shorter space of time. With all that extra time, you can really savour your food.



**MaxiFlex** hobs detect the size of the pan automatically. You therefore get to pick exactly where you position the pan. Thanks to the bridging function, this also works with fish pans.

STATE-OF-THE-ART TECHNOLOGY AND TRIED-AND-TESTED SOLUTIONS FOR ULTIMATE ENJOYMENT - BEFORE DINNER'S EVEN READY



## «IN CHINA, WE CALL IT THE BREATH OF THE WOK»

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Tina Wu experienced a massive culture shock when she first arrived in Switzerland. That was 15 years ago. These days, she is mother to two daughters, speaks fluent German, and regularly treats her guests to Chinese delicacies, often straight from the wok.



«CHOP UP SOME FRESH VEGETABLES, FRY THEM WITH A BIT OF GARLIC. DONE. THAT'S MY FAVOURITE.»

Tina Wu

When the wind blows in from the Gobi desert, it brings another layer of sand and dust to add to the smog in Beijing. Here, in a city of 20 million people, Daniel Wu and Ni Xiang Ping met. The son of Chinese parents, Daniel grew up in Switzerland and was in the city to learn Mandarin. Ni Xiang is from Henan Province in central China and works in sales. The pair are now together. The culture shock that Daniel Wu experienced during his time in Beijing was similar to Ni Xiang Ping's experience when she first visited Switzerland. «The language was a particularly big hurdle. For the first two months, I couldn't understand a thing. I couldn't even understand the writing,» she explains. Nobody could remember her name and tried to avoid saying it out loud, which is why she now just introduces herself as Tina. These days, she is able to laugh about it. It was the lush green landscape and love that inspired her to visit Switzerland for a second time – and why she never left.

#### All the best food comes from a wok

She packed all her eating habits and brought them with her. While her husband primarily cooks European food at home, she is in charge of the Asian dishes. «In China, we cook everything in a wok. My parents cook everything in two huge woks over an open fire – meat, vegetables, even the rice,» explains Tina Wu. Heat plays a crucial role when you are cooking with a wok. «It is very important to make sure you prepare all the ingredients properly because everything has to be very quick when you're cooking,» she explains. Every ingredient is cooked separately and

quickly in the wok, making sure it is nice and hot. This is the only way to create this unique, authentic taste experience – known as «Wok hei» in Cantonese. In China, we call it the breath of the wok,» she says with a smile. Your Toptronic hob can't fully replicate the traditional open fire. «But induction is ideal for cooking with a wok – the hobs heat up quickly and stay nice and hot, which is key for the Wok hei,» she says.

#### The best of two cultures

If she is only cooking for herself, she just whips a big plate of vegetables. «Chop up some fresh vegetables, fry them with a bit of garlic. Done. That's my favourite,» says Tina Wu. If they are having friends over, then she usually cooks Chinese food at her guests' request. «I always make my own spring rolls. I don't like shop-bought ones,» she explains. For specialist Chinese ingredients, like spices, noodles and certain vegetables, she has to go to an Asian shop in Zurich. She gets the fresh meat and fish – typical Swiss ingredients – from the wholesalers. Thanks to the support of her husband, their two daughters, all of their friends, and FaceTime, Tina Wu now feels really at home in Switzerland. And it's no surprise: the Wu household gets the best of two completely different cultures.



## NEW INDUCTION HOBS AND POPULAR HOB DESIGNS FOR EVERY TASTE

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V-ZUG gives you a choice of two different types of hobs: induction hobs for an ultra-modern lifestyle and gas hobs – now also equipped with state-of-the-art slider control. It is up to you and your personal taste to decide which type you go for.

### **Induction: cutting-edge technology, safe and energy-saving**

If you go for an induction hob, you will be using the most cutting-edge form of heating. And there are plenty of good reasons to do so:

- **Quick:** Induction technology is based on an electromagnetic alternating field that directly transfers energy to the bottom of the pan, where the energy is converted to heat. Thanks to its fast response, your ingredients and dishes will be ready in record time.
- **Energy-efficient:** You can boil one litre of water in around two minutes – this saves up to 30% more energy compared to a conventional hob. The hob also switches off automatically when you remove the pan.
- **Safe and easy to clean:** Because heat is only generated on the bottom of the pan, the glass around the cooking zone stays more or less cold. This stops you burning anything to the surface, meaning a quick wipe with a damp cloth is all it takes to stay clean.
- **Flexible:** Hobs with MaxiFlex shine thanks to their intelligent technology. With the latest induction hobs, you can use pots and pans of all shapes and sizes on any of the cooking zones. The system detects the size of the pan and automatically adjusts the cooking zone accordingly. You can therefore maintain flexibility and decide which size pot you place on which zone.



### Induction hobs for any situation

With V-ZUG's new induction wok, you can cook quickly and efficiently. Teppan Yaki also uses induction technology – it is perfectly suited to frying meat and fish without any fat or oil or just for cooking vegetables. If you like to cook diverse and adventurous dishes just like a chef in a professional restaurant, V-ZUG has the ideal appliance package for you. The wok, the Teppan Yaki and the induction hob GK26TIMS.2F are the perfect combination.

### Tried-and-tested cooking methods paired with cutting-edge slider control

V-ZUG's modern gas hobs come with an array of practical functions to make life even easier and cooking even more enjoyable.

V-ZUG is the first company on the market to offer new gas hobs with state-of-the-art multi-slider control – a simple, direct and ergonomic solution for controlling each of the individual cooking zones.

V-ZUG's engineers have paid particular attention to safety: all gas hobs are fitted with several safety mechanisms so that you can cook with gas with confidence. All of our gas hobs are stand-alone units, meaning they don't require any additional cooker units.

You will also find innovative functions on our gas hobs. These include:

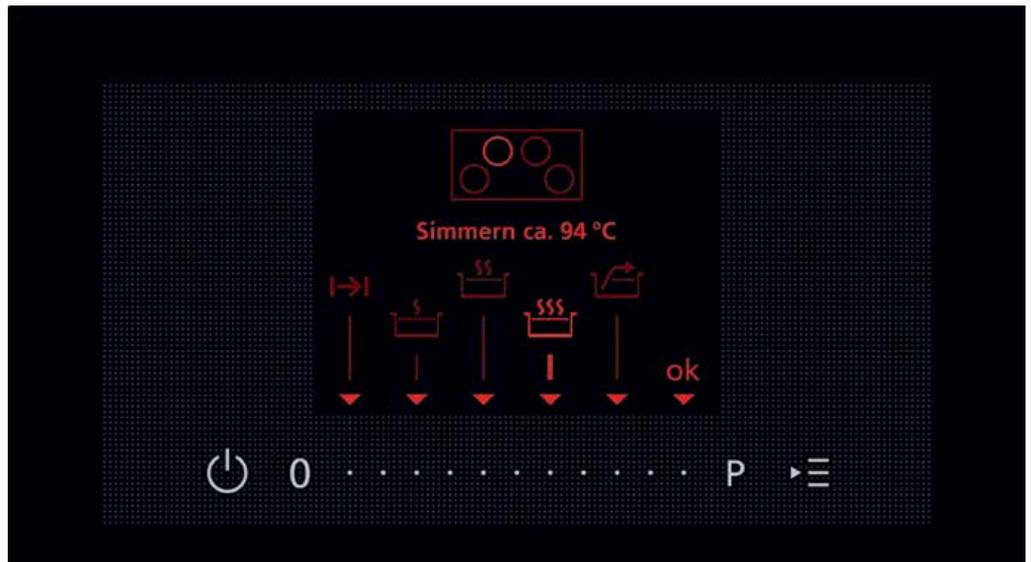
- the «Melt» function, which maintains a temperature of 40 to 60 °C by automatically regulating the burners. Ideal for melting butter, gelatine, sauces and chocolate;
- the «Keep warm» function, which allows you to keep a temperature of approx. 65 °C;
- the «Simmer» function, which keeps the temperature between 70 and 90 °C in order to prevent your dishes from overcooking.



## INTUITIVE CONTROLS FOR EVEN MORE FUN IN THE KITCHEN

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We have developed a simple and intuitive control concept for our induction and Toptronic hobs - now also available for our gas hobs. So you can sit back and concentrate on your cooking skills.



Single slider control



Multi-slider control

### The premium option: a multilingual graphic display

Thanks to V-ZUG's new design with a slider control and graphic display, you can find the function you need quickly and simply. The clean, clear and attractive display keeps you up-to-date with what is happening on your hob. You can choose between German, English, French and Italian. A selection of our induction hobs are equipped with this state-of-the-art graphic display.

### A practical, premium addition: multiple and single slider control

The hobs' controls have been adapted to reflect the needs of our modern age. You can adjust the power of your hob using controls just like on your smartphone. Choose from a range of attractive hobs equipped with a single slider or a multiple slider control. They all have one thing in common: simple and intuitive controls. With a multiple slider control

solution, you will have a single slider for each cooking zone. The single slider control concept uses indirect operation; first you select the hob and then you use the slider to adjust the power. You can clean the controls while you are cooking without changing the power settings thanks to the special wipe protection button. All of our induction and Toptronic hobs are fitted with a single or multiple slider control function. Our new gas hobs are equipped with multi-slider control.



Flush-fitting design



Bevelled-edge design



With chrome steel frame

## DESIGN AND INSTALLATION – BLENDING PERFECTLY WITH ANY KITCHEN

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In addition to our range of hob technology, V-ZUG also offers an array of designs and installation options. By providing maximum flexibility, we make sure that our hobs fit perfectly in any kitchen.

### **Flush fit design or a choice of two frames**

You can choose between a flush fit design or two different frame options. A flush-fitting hob is installed so that it lies almost flat with your kitchen surface for a more understated appearance. One of our elegant frames on the other hand – a glass frame with a bevelled edge or a chrome steel frame – gives the hob a more eye-catching look. All of the options are easy to install and fit in a range of kitchen combinations.

# PRODUCT COMPARISON: INDUCTION HOBS

	GK16TMS.1F	GK16TMS.1F Wok	GK26TMS.2F	GK26TMS.1F	GK46TMS	GK56TMS	GK46TIMAS	GK46TMS	GK37TMS
Page in brochure	72	72	73	73	74	74	74	75	75
<b>Design options</b>									
Chrome steel frame					✓	✓	✓	✓	✓
Flush design	✓	✓	✓	✓	✓	✓	✓	✓	✓
Bevelled edge					✓	✓	✓	✓	✓
<b>Applications</b>									
Number of cooking zones	2	1	2	2	4	5	4	4	3
Number of PowerPlus		1	2		4	5	4	4	3
Zone connection	✓		✓	✓	✓	✓	✓	✓	
<b>Operation/support</b>									
Multi-slider/direct selection	✓	✓	✓	✓		✓		✓	✓
Graphic display					✓		✓		
Timer	✓	✓	✓	✓	✓	✓	✓	✓	✓
Automatic shut-off	✓	✓	✓	✓	✓	✓	✓	✓	✓
Pause button		✓	✓		✓	✓	✓	✓	✓
Automatic boost			✓		✓	✓	✓	✓	✓
Simmer function		✓	✓		✓	✓	✓	✓	
Wipe protection button	✓	✓	✓	✓	✓	✓	✓	✓	✓
Restore function	✓	✓	✓	✓	✓	✓	✓	✓	✓
Large gaps between cooking zones			✓		✓	✓	✓	✓	✓
Keep warm setting	✓	✓	✓		✓	✓	✓	✓	✓
Fast response	✓	✓	✓	✓	✓	✓	✓	✓	✓
Childproof lock	✓	✓	✓	✓	✓	✓	✓	✓	✓



## GK16TIYS.1F

Teppan Yaki

### Operating modes

-  Slider control
-  Safety package
-  Operating time with switch-off function
-  Acoustic timer
-  Ideal for meat
-  Ideal for vegetables
-  Ideal for fish
-  Zone connection
-  Button tone settings (on/off)
-  Construction size

Max. power: 2 × 1400 watts  
7 temperature levels (70–240 °C)

**Appliance size (H × W × D):**  
56.1 × 384 × 501 mm/R5

### Teppan Yaki

Flush-fitting  
GK16TIYS.1F/3100860202

Free: 2 spatulas, 1 cover



## GK16TIWS.1F

Wok

### Operating modes

-  Slider control
-  9 power settings
-  Safety package
-  PowerPlus for all cooking zones
-  Pause button
-  Operating time with switch-off function
-  Acoustic timer
-  Wipe protection
-  Melt function
-  Button tone settings (on/off)
-  Construction size

Max. power with PowerPlus 3000 watts

**Appliance size (H × W × D):**  
128.5 × 384 × 501 mm/R5

### Wok

Flush-fitting  
GK16TIWS.1F/3101060102

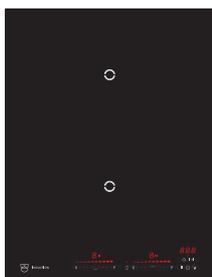
free: wok pan

## All hobs for flush installation

### Accessories

- Construction kit Bridge for cooktop-combinations (2pcs inside) (H63789)

For accessories, see page 119



**GK26TIMS.2F**

GK26

**Operating modes**

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 2 × 3700 watts

**Appliance size (H × W × D):**

50 × 384 × 501 mm/R5

Flush-fitting

GK26TIMS.2F/3100160202



**GK26TIYS.1F**

Teppan Yaki

**Operating modes**

- Slider control
- Safety package
- Operating time with switch-off function
- Acoustic timer
- Ideal for meat
- Ideal for vegetables
- Ideal for fish
- Zone connection
- Button tone settings (on/off)
- Construction size

Max. power: 2 × 2800 watts  
7 temperature levels (70-240 °C)

**Appliance size (H × W × D):**

56.1 × 571 × 501 mm/R5

**Teppan Yaki**

Flush-fitting

GK26TIYS.1F/3100965202

Free: 2 spatulas, 1 cover

**All hobs for flush installation**

**Accessories**

- Construction kit Bridge for cooktop-combinations (2pcs inside) (H63789)

For accessories, see page 119



### GK46TIMPSC

#### Operating modes

- Slider control
- Graphic display in 4 languages
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Simmer function
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 4 × 3700 watts

**Appliance size (H × W × D):**  
48 × 910 × 410 mm

Chrome steel frame  
GK46TIMPSC/3102965400

### GK46TIMPSF same as GK46TIMPSC

2 designs with varying radii (R14 for glass plates)

**Appliance size (H × W × D):**  
50 × 880 × 380 mm

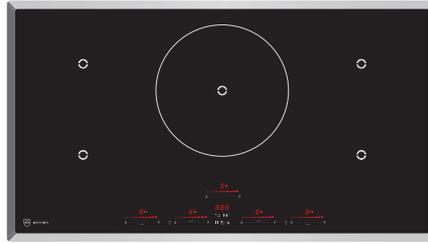
Flush-fitting  
GK46TIMPSF/3102965402

### GK46TIMPS same as zC

2 designs with varying radii (R14 for glass plates)

**Appliance size (H × W × D):**  
50 × 880 × 380 mm

Bevelled edge  
GK16TIYSF/3102965404



### GK56TIMSC

#### Operating modes

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Simmer function
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 5 × 3700 watts

**Appliance size (H × W × D):**  
48 × 910 × 514 mm

Chrome steel frame  
GK56TIMSC/89A366

### GK56TIMS.1F same as GK56TIMSC

2 designs with varying radii (R14 for glass plates)

**Appliance size (H × W × D):**  
0 × 897 × 501 mm/R5

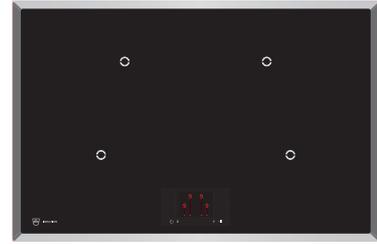
Flush-fitting  
GK56TIMSF/3102065502

### GK56TIMS same as GK56TIMSC

2 designs with varying radii (R14 for glass plates)

**Appliance size (H × W × D):**  
0 × 897 × 501 mm/R5

Bevelled edge  
GK56TIMS/89A367



### GK46TIMASC

#### Operating modes

- Slider control
- Graphic display in 4 languages
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Simmer function
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 4 × 3700 watts

**Appliance size (H × W × D):**  
48 × 774 × 514 mm

Chrome steel frame  
GK46TIMASC/3103065400

### GK46TIMASF same as GK46TIMASC

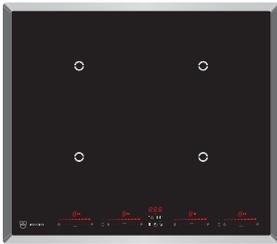
**Appliance size (H × W × D):**  
50 × 761 × 501 mm/R5

Flush-fitting  
GK46TIMASF/3103065402

### GK46TIMAS same as GK46TIMASC

**Appliance size (H × W × D):**  
50 × 761 × 501 mm/R5

Bevelled edge  
GK46TIMAS/3103065404



### GK46TIMSC

#### Operating modes

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Simmer function
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 4 × 3700 watts

**Appliance size** (H × W × D):

48 × 584 × 514 mm

Chrome steel frame

GK46TIMSC/88A336

### GK46TIMS.1F same as GK46TIMSC

**Appliance size** (H × W × D):

50 × 571 × 501 mm/R5

Flush-fitting

GK46TIMSF/3101465402

### GK46TIMS same as GK46TIMSC

**Appliance size** (H × W × D):

45.7 × 584 × 514 mm

Bevelled edge

GK46TIMS/88A367



### GK37TIMPSC

#### Operating modes

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 3 × 3700 watts

**Appliance size** (H × W × D):

48 × 774 × 444 mm

Chrome steel frame

GK37TIMPSC/3103865300

### GK37TIMPSF same as GK37TIMPSC

2 designs with varying radii (R14 for glass plates)

**Appliance size** (H × W × D):

50 × 744 × 414 mm

Flush-fitting

GK37TIMPSF/3103865302

### GK37TIMPS same as GK37TIMPSC

2 designs with varying radii (R14 for glass plates)

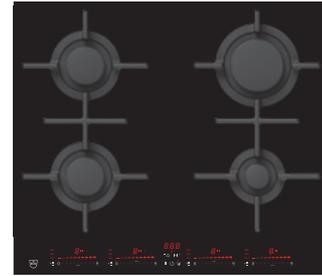
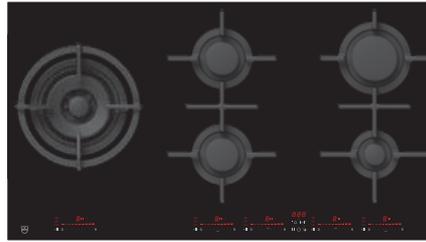
**Appliance size** (H × W × D):

50 × 744 × 414 mm

Bevelled edge

GK37TIMPS/3103865304

# PRODUCT COMPARISON: GAS



	GAS951GSAZ	GAS641GSAZ	GAS421GSAZ	GAS411GSAZ
Page in brochure	76	76	77	77
<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	✓	✓	✓	✓

## GAS951GSAZ

Available in June

### Operating modes

- Slider control
- 9 power settings
- Pause button
- Wipe protection
- Keep warm function
- Melt function
- Button tone settings (on/off)
- Zone connection
- Operating time with switch-off function
- Automatic boost
- Acoustic timer
- Simmer function
- Safety package
- Construction size
- Black design

- Automatic flame sensor
- Automatic re-ignite function
- One-handed ignition
- Childproof lock
- Safety switch-off
- Residual heat display

### Cooking zone power

Left: Power-Wok burner 6 kW  
 Front middle: 1.75 kW  
 Front right: 1 kW  
 Back middle: 1.75 kW  
 Back right: 3 kW  
 Set up for: Natural gas, 20 mbar  
 Universal liquid gas 28-30/37mbar - nozzle set included

### Appliance size

(W×D): 897×501 mm

### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

Flush-fitting or top-mounted  
 GAS951GSAZ/3107260515

## GAS641GSAZ

Available in June

### Operating modes

- Slider control
- 9 power settings
- Pause button
- Wipe protection
- Keep warm function
- Melt function
- Button tone settings (on/off)
- Zone connection
- Operating time with switch-off function
- Automatic boost
- Acoustic timer
- Simmer function
- Safety package
- Construction size
- Black design

- Automatic flame sensor
- Automatic re-ignite function
- One-handed ignition
- Childproof lock
- Safety switch-off
- Residual heat display

### Cooking zone power

Front left: 1.75 kW  
 Front right: 1 kW  
 Back left: 1.75 kW  
 Back right: 3 kW  
 Set up for: Natural gas, 20 mbar  
 Universal liquid gas 28-30/37mbar - nozzle set included

### Appliance size

(W×D): 571×501 mm

### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

Flush-fitting or top-mounted  
 GAS641GSAZ/3107160415



### GAS421GSAZ

Available in June

#### Operating modes

- Slider control
- 9 power settings
- Pause button
- Wipe protection
- Keep warm function
- Melt function
- Button tone settings (on/off)
- Operating time with switch-off function
- Automatic boost
- Acoustic timer
- Simmer function
- Safety package
- Construction size
- Black design

- Automatic flame sensor
- Automatic re-ignite function
- One-handed ignition
- Childproof lock
- Safety switch-off
- Residual heat display

#### Cooking zone power

Front: 1.75 kW  
Back: 3 kW  
Set up for: Natural gas, 20 mbar  
Universal liquid gas 28-30/37mbar - nozzle set included

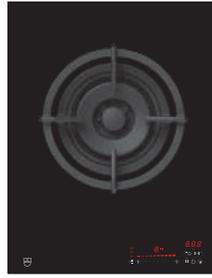
#### Appliance size

(W x D): 384 x 501 mm

#### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

Flush-fitting or top-mounted  
GAS421GSAZ/3106460215



### GAS411GSAZ

Available in June

#### Operating modes

- Slider control
- 9 power settings
- Pause button
- Wipe protection
- Keep warm function
- Melt function
- Button tone settings (on/off)
- Operating time with switch-off function
- Automatic boost
- Acoustic timer
- Simmer function
- Safety package
- Construction size
- Black design

- Automatic flame sensor
- Automatic re-ignite function
- One-handed ignition
- Childproof lock
- Safety switch-off
- Residual heat display

#### Cooking zone power

Power-Wok burner: 6 kW  
Set up for: Natural gas, 20 mbar  
Universal liquid gas 28-30/37mbar - nozzle set included

#### Appliance size

(W x D): 384 x 501 mm

#### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

Flush-fitting or top-mounted  
GAS411GSAZ/3106360115

### Gas hob

#### Accessories

- Construction set: bridge for hob combinations, flush-fitting H63789
- Construction set: bridge for hob combinations, supported, Black design 1019199
- Additional pan support for small pans, mocha attachment 1015122

For accessories, see page 119

#### Cooking zones and max. pan sizes (Ø pan base in cm)

- \* economy burner (1 kW): 16 cm
- \* standard burner (1.75 kW): 20 cm
- \* high speed burner (3 kW): 26 cm
- \*\* wok burner (6 kW): 26 cm

- \* 1 burner ring
- \*\* 2 burner rings

# Range hoods

The Premira island hood is available as an extracted air or recirculation air solution. The recirculation air version includes a 5 kg **activated charcoal filter package**. It may sound technical, but it is exceptionally practical: it makes sure that the hood remains maintenance-free for up to 5 years.



The **Premira island hood** is equipped with a powerful motor: not only is it the ideal solution for collecting fat and grease, it is also very quiet and uses very little electricity.



With its narrow front design, premium materials and high-quality workmanship, this range hood is the ideal pairing of understated design and **high functionality**.

V-ZUG APPLIANCES: QUALITY THAT  
YOU CAN SMELL, FEEL AND SEE



«TRENDS COME AND GO LIKE HAIR STYLES –  
A KITCHEN, HOWEVER, IS SUPPOSED TO  
LAST FOR YEARS»

---

Two things link Roman Burkard to V-ZUG: his close proximity to the team and an eye for the bigger picture, right the way down to the smallest functional and visual detail. The architect is building for the future. And creating living spaces.



«PEOPLE SEE THEIR KITCHENS IN A NUMBER OF DIFFERENT WAYS: AS A PLACE OF WORK OR AS A PART OF THEIR LIVING SPACE.»

Roman Burkard, managing director at Burkard AG

Roman Burkard has the eyes of a hawk. When working, he always has the overall picture in mind while still managing to keep track of the tiniest details. Whether he is working on private flats, rental properties or an old people's home, the graduate architect and managing director at Burkard Burkard AG in Zug, Switzerland, is tasked with building the future. That is why a bird's eye view is so important in his work – those who fly the highest have a better view of what's in the distance. «In the majority of our projects, we are involved right from the start,» explains Roman Burkard. As well as having strong vision, the architect is also a good listener. «We always start by clarifying what the owners want,» he says. «For example, people see their kitchens in a number of different ways: primarily as a place of work or as a part of their living space.» This type of question helps them to decide whether the kitchen will be open plan or a separate room. Open plan kitchens may be in fashion but Roman Burkard remains critical: «Trends come and go like hair styles – a kitchen, however, is supposed to last for years. My job is to make the owners aware of long-term and sustainable solutions.»

#### **Functionality comes first**

Energy-efficient living is a trend with a future. Because buildings are being built closer and closer together, good extraction solutions are also becoming increasingly important. A powerful range hood can play a key role in this trend. «An effective range hood is important, particularly

in open plan kitchens, otherwise the whole flat could smell,» explains Roman Burkard. When it comes to planning the finer details, he works closely with the kitchen company. «If it is integrated into a kitchen unit, a range hood can have a very understated and purely functional effect,» says the architect. «When combined with an island layout on the other hand, a beautiful island hood can even become a design element in the room itself. It helps to break up the room, lending it a new vibrancy,» he explains.

#### **Then come the aesthetics**

When it comes to the visual side of things, the architect's eagle eyes really come to the fore: premium materials, timeless shapes, elegant controls – it is the small added touches that turn kitchen appliances into design pieces. «Aesthetics play a major role, particularly in open plan kitchens, but they have to go hand in hand with the appliances' functional characteristics. This is the only way to create a harmonious overall look,» explains Roman Burkard. Whenever possible, he always uses V-ZUG household appliances in his designs and has been doing so for many years. «I would like to support industry here in Zug. Thanks to our close proximity to the factory and the team there, I have established a very special relationship with V-ZUG,» he explains. The location isn't the only thing that links the two teams, it is also their shared determination to take responsibility for the future and create inspirational living spaces.



## A WIDE ARRAY OF RANGE HOODS FOR VISUALLY APPEALING YET FUNCTIONAL SOLUTIONS

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Whether you want a designer hood to reflect your good taste or built-in appliances for more practical purposes: V-ZUG has the ideal product to suit any kitchen. We have also added a stylish suspended hood and a downdraft extractor to our range.



Ceiling range hoods



Downdraft extractors



Island hoods



Wall hoods



Built-in range hoods

### Island and ceiling range hoods

Island and ceiling range hoods are suitable for kitchens with an island layout. For an added touch of subtle elegance, we have also added a new suspended hood to our line.

### New: Downdraft extractors

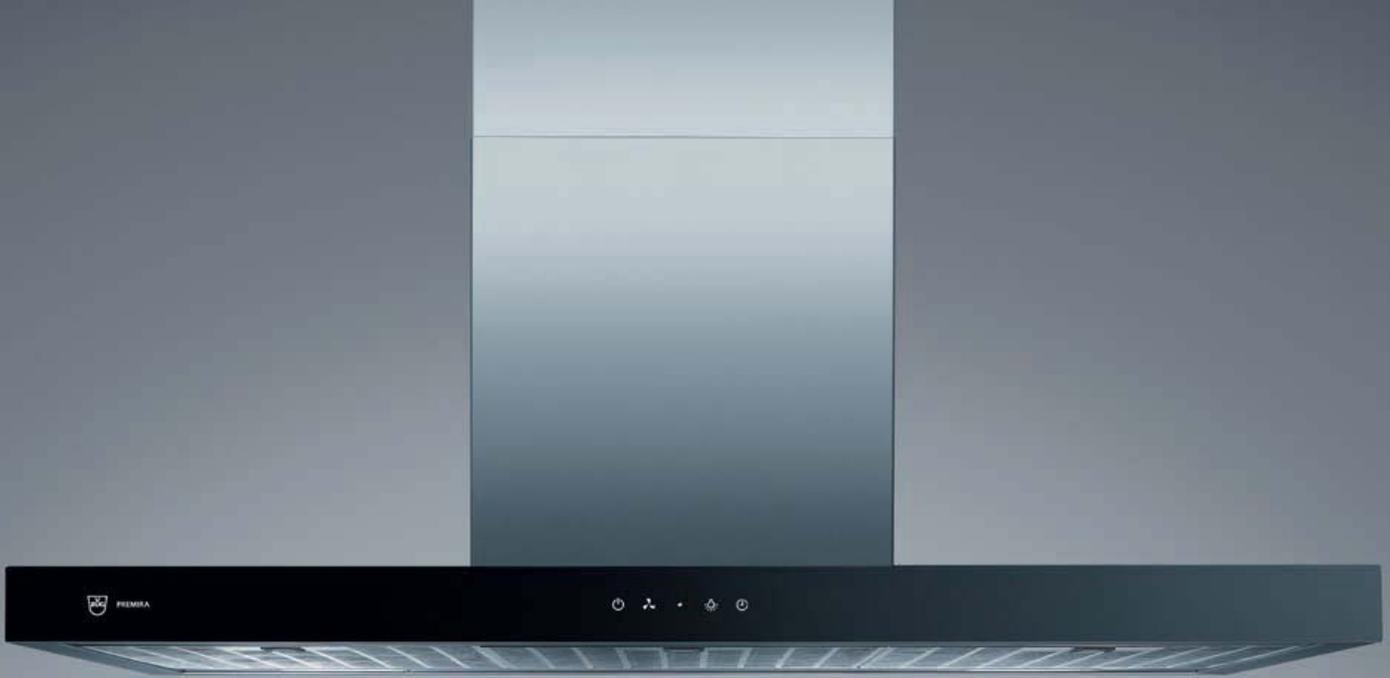
Our sophisticated downdraft extractors are equipped with a retractable hood element so that it can be lowered back into the cover again after use. We recommend combining downdraft extractors with a panorama hob for the best possible extraction of smoke vapours.

### Wall hoods

You can use this type of hood if your hob is next to a wall. Slanting hoods provide more head space in contrast to horizontal wall hoods.

### Built-in range hoods

Built-in range hoods enable you to make the best possible use of the space in your kitchen. For example, you can create an elegant combination with a spice cabinet.



## THE KEY IS IN THE NAME: PREMIRA IS THE PREMIUM PRODUCT IN OUR RANGE HOOD LINE

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The Premira line has got it all: the hoods are equipped with state-of-the-art technology, are the most powerful hoods around, are economic, and also look great, too. In short – the highlight of our range hood line.

### **An understated look on the outside**

If you are looking for a range hood of the highest calibre, we have got the right product for you: our Premira line includes built-in hoods, island hoods and wall hoods, all of which boast an array of outstanding features. The island and wall hoods have a narrow front design (just 55 mm tall at the front) and are available in glass – this combination lends this hood its distinctive, elegant appearance.

### **Outstanding technology on the inside**

All Premira range hoods are available as an extracted air or recirculation air solution. In contrast to extraction hoods which draw out smoke and send it outside, a recirculation air hood cleans the air and then emits back into the surrounding air. Recirculation air

solutions require barely any maintenance: High-quality activated charcoal filter packages of up to 5 kg guarantee **maintenance-free operation** for around **5 years** and are excellent at getting rid of smells. Just like the integrated LED lighting, the powerful engine consumes very little electricity while also remaining very quiet running.

### **Side exhaust**

The Premira line is also fitted with highly-effective side exhaust. This is where smoke is extracted through a narrow gap between the glass canopy and the hood element at high speeds and then released.

# PRODUCT COMPARISON: CEILING RANGE HOODS, ISLAND HOODS, WALL HOODS AND DOWNDRAFT EXTRACTORS

	DSDSR12	DSTS9	DIAS	DI Premira (PQG)	DI Premira (PQ)	DW Premira (PQG)	
Page in brochure	86	86	87	87	87	88	
<b>Design options</b>							
ChromeClass	✓						
ChromeClass/glass	✓	✓		✓		✓	
Black glass			✓		✓		
130 cm wide					✓		
120 cm wide	✓			✓		✓	
100 cm wide			✓		✓		
90 cm wide		✓					
Extracted air	✓			✓	✓	✓	
Recirculation air with standard activated charcoal filter							
Recirculation air with long-life activated charcoal filter		✓					
Recirculation air with 5 kg activated charcoal	✓			✓	✓	✓	
Recirculation air with 4 kg activated charcoal		✓	✓				
Recirculation air with 2.5 kg activated charcoal				✓	✓	✓	
<b>Applications</b>							
Side exhaust	✓			✓		✓	
LED lighting	✓	✓	✓	✓	✓	✓	
Halogen lighting							
Light colour	kelvin	3000	4000	3000	3000	3000	
Number of metal grease filters		4	2	3	7/8	3/4	6/8
Automatic shut-off time		✓	✓	✓	✓	✓	✓
Intensive setting		✓	✓	✓	✓	✓	✓
Clean-Air function		✓	✓	✓			
Metal grease filter cleaning display		✓	✓	✓	✓	✓	✓
Dimming lights		✓	✓	✓			
Connection for inlet/outlet valve				✓*	✓*	✓*	
Connection for window contact switch				✓*	✓*	✓*	
<b>Operation and display</b>							
Touch buttons		✓	✓	✓	✓	✓	
Push buttons	✓						
Number of power settings		4	4	4	4	4	
Blower setting display		✓	✓	✓	✓	✓	

\*At an additional charge 200.-/185.19

For accessories, see page 120



### DSDSR12

Powerful performance and understated design - this hood is installed directly into the ceiling.

#### Operating modes

- Air delivery rate
- Air vents with integrated non-return flap
- Extracted air
- Recirculation air
- Light with dimmer function
- Remote control incl.
- Metal grease filter cleaning display
- Intensive setting
- Automatic shut-off time
- Side exhaust
- 2 LED lights

#### Energy



#### Appliance size without flue

(front height × W × D):

133 × 1200 × 700 mm

**Appliance height:** 318 mm (extracted air)



### DSDSR12

Powerful performance and understated design - this hood is installed directly into the ceiling.

#### Operating modes

- Air delivery rate
- Air vents with integrated non-return flap
- Extracted air
- Recirculation air
- Light with dimmer function
- Remote control incl.
- Metal grease filter cleaning display
- Intensive setting
- Automatic shut-off time
- Side exhaust
- 2 LED lights

#### Energy



#### Appliance size without flue

(front height × W × D):

133 × 1200 × 700 mm

**Appliance height:** 318 mm (extracted air)



### DSTS9

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

#### Operating modes

- Air delivery rate
- Air vents with integrated non-return flap
- Extracted air
- Recirculation air
- Light with dimmer function
- Touch buttons
- Intensive setting
- Automatic shut-off time
- Metal grease filter cleaning display
- Charcoal filter saturation display
- LED lights

#### Energy



#### Appliance size (height × W × D):

646 × 880 × 352 mm

**Retractable height:**

400 mm

### DSDSR12 (120 cm)

Ceiling range hood

Glass (white) DSDSR12g/6400360005

#### Extras for recirculation mode

Recirculation air box with 5 kg activated charcoal approx. 5 years maintenance-free (1012160)

#### Extras for versions with an external motor

Construction kit (H43403)

### DSDSR12 (120 cm)

Ceiling range hood

ChromeClass DSDSR12c/6400360003

#### Extras for recirculation mode

Recirculation air box with 5 kg activated charcoal approx. 5 years maintenance-free (1012160)

#### Extras for versions with an external motor

Construction kit (H43403)

### DSTS9 (90 cm)

Downdraft extractors

Glass DSTS9g/6400460005

#### Extras for recirculation mode

Recirculation air box with 4 kg activated charcoal (1012163) approx. 3.5 years maintenance-free long-life activated charcoal filter (1012161)

#### Extras for versions with an external motor

Construction kit (1012164)



**DIAS**

For the highest standards: suspended from cables, this island hood features top-class design.

**Operating modes**

- Air delivery rate
- Touch buttons
- Recirculation air
- Wipe protection
- Metal grease filter cleaning display
- Charcoal filter saturation display
- Intensive setting
- Automatic shut-off time
- Remote control as an accessory
- 4 LED lights

**Energy**



**Appliance size**

(front height × W × D):  
132 × 1000 × 700 mm

**Appliance height:**

500-2000 mm (recirculation air)

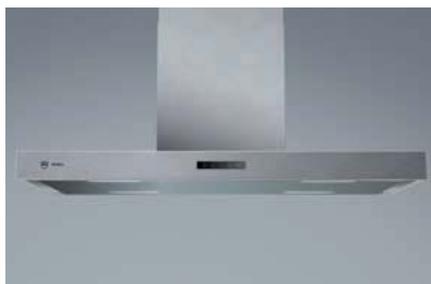
**DIAS10 (100 cm)**

Black glass DIPQ10g/6300960005

**Extras for recirculation mode**

Activated charcoal filter package with 4 kg activated charcoal approx. 3.5 years maintenance-free (10112644)

**incl.**



**DI Premira PQG**

Our premium island solution impresses thanks to its elegant glass cover.

**Operating modes**

- Air delivery rate
- Touch buttons
- Air vents with integrated non-return flap
- Extracted air
- Recirculation air
- Wipe protection
- Metal grease filter cleaning display
- Charcoal filter saturation display
- Intensive setting
- Automatic shut-off time
- Remote control as an accessory
- Side exhaust
- 4 LED lights

**Energy**



**Appliance size** without flue

(front height × W × D):  
70 × 1000/1200 × 700 mm

**Appliance height** incl. flue:

490-1320 mm (extracted air)  
580-1425 mm (recirculation air)  
(depending of the telescopic casing and filter)

**DI PQG 12 (120 cm)**

ChromeClass DIPQG12c/6300560003

**Extras for recirculation mode**

Activated charcoal filter package with 5 kg activated charcoal (H42604) approx. 5 years maintenance-free

Activated charcoal filter package with **2.5 kg activated charcoal** (H42605) approx. 3 years maintenance-free



**DI Premira PQ**

This premium appliance makes your life easier: the recirculation air solution remains maintenance-free for up to 5 years.

**Operating modes**

- Air delivery rate
- Touch buttons
- Air vents with integrated non-return flap
- Extracted air
- Recirculation air
- Wipe protection
- Metal grease filter cleaning display
- Charcoal filter saturation display
- Intensive setting
- Automatic shut-off time
- Remote control as an accessory
- 4 LED lights

**Energy**



**Appliance size** without flue

(front height × W × D):  
55 × 1000/1300 × 700 mm

**Appliance height** incl. flue:

475-1305 mm (extracted air)  
565-1410 mm (recirculation air)  
(depending of the telescopic casing and filter)

**DI PQ 10 (100 cm)**

Black glass DIPQ10g/6300760005

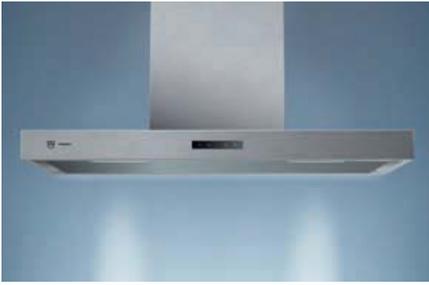
**DI PQ 13 (130 cm)**

Black glass DIPQ13g/63006xxxx

**Extras for recirculation mode**

Activated charcoal filter package with 5 kg activated charcoal (H42604) approx. 5 years maintenance-free

Activated charcoal filter package with **2.5 kg activated charcoal** (H42605) approx. 3 years maintenance-free



### DW Premira PQG

Our premium wall solution impresses thanks to its elegant glass cover.

#### Operating modes

-  Air delivery rate
-  Touch buttons
-  Air vents with integrated non-return flap
-  Extracted air
-  Recirculation air
-  Wipe protection
-  Metal grease filter cleaning display
-  Charcoal filter saturation display
-  Intensive setting
-  Automatic shut-off time
-  Remote control as an accessory
-  Side exhaust
-  2 LED lights

#### Energy



#### Appliance size without flue

(front height × W × D):  
70 × 900/1200 × 550 mm

#### Appliance height incl. flue:

475 - 1320 mm (extracted air)  
665 - 1440 mm (recirculation air)  
(depending of the telescopic casing and filter)

### DW PQG 12 (120 cm)

ChromeClass DWPQG12c/6200560003

#### Extras for recirculation mode

Activated charcoal filter package with  
5 kg activated charcoal (H42604)  
approx. 5 years maintenance-free

Activated charcoal filter package with  
**2.5 kg activated charcoal** (H42605)  
approx. 3 years maintenance-free

## PRODUCT COMPARISON: BUILT-IN RANGE HOODS

	DF PQ	DF SIG	
Page in brochure	89	89	
<b>Design options</b>			
ChromeClass		✓	
With glass canopy	✓	✓	
120 cm wide	✓		
90 cm wide	✓	✓	
60 cm wide	✓	✓	
55 cm wide		✓	
Extracted air	✓	✓	
Recirculation air with standard activated charcoal filter		✓	
Recirculation air with long-life activated charcoal filter		✓	
Recirculation air with 5 kg activated charcoal	✓		
Recirculation air with 2.5 kg activated charcoal	✓		
<b>Applications</b>			
Side exhaust			
LED lighting	✓		
Halogen lights		✓	
Light colour	kelvin	3000	2800
Number of metal grease filters	2/3/4	1	
Automatic shut-off time	✓	✓	
Metal grease filter cleaning display	✓	✓	
Connection for inlet/outlet valve	✓*		
Connection for window contact switch	✓*		
<b>Operation and display</b>			
Number of power settings	4	4	
Blower setting display	✓	✓	

\*At an additional charge 200.-/185.19



### DF Premira PQ

Our premium built-in solution impresses thanks to its elegant glass canopy.

#### Operating modes

-  Air delivery rate
-  Touch buttons
-  Air vents with integrated non-return flap
-  Wipe protection
-  Extracted air
-  Recirculation air
-  Remote control as an accessory
-  Metal grease filter cleaning display
-  Charcoal filter saturation display
-  Intensive setting
-  Automatic shut-off time
-  2/3 LED lights

#### Energy



**Appliance size** (front height × W × D):  
55 × 598/898/1 198 × 495 mm

### DF PQ 6 (60 cm)

ChromeClass DFPQ6c/6101560003

### DF PQ 9 (90 cm)

ChromeClass DFPQ9c/6101460003

### DF PQ 12 (120 cm)

ChromeClass DFPQ12c/6101360003

#### Extras for recirculation mode

Activated charcoal filter package with 5 kg activated charcoal (H42606) approx. 5 years maintenance-free

Activated charcoal filter package with **2.5 kg activated charcoal** (H42607) approx. 3 years maintenance-free



### DF SLG

Tasteful design: with its curved glass canopy, this built-in solution has a particularly light-weight appearance.

#### Operating modes

-  Air delivery rate
-  Air vents with integrated non-return flap
-  Extracted air
-  Recirculation air
-  Metal grease filter cleaning display
-  Charcoal filter saturation display
-  Intensive setting
-  Automatic shut-off time
-  2 halogen spotlights

#### Energy



**Appliance size** (front height × W × D):  
16 × 595/825/895 × 525 mm

### DF SLG6 (60 cm)

ChromeClass DFSLG6/384386

### DF SLG9 (90 cm)

ChromeClass DFSLG9/385386

#### Extras for recirculation mode

Standard activated charcoal filter (H41008)

Long-life activated charcoal filter (H42231)

# Dishwashers

If you are short on time, the Adora SL WP can achieve a top performance: thanks to the **Sprint programme**, lightly soiled crockery is ready for use again in just a few minutes. In the meantime, you can relax and look after your guests.

The world's first **SteamFinish** function uses pure steam to treat your crockery at the end of the drying process – for a spotlessly clean and shining finish.



This space-saving miracle is an extra-large dishwasher with highly **flexible baskets** to make sure that you can load all of your crockery in a space-saving and ergonomic manner.



When it comes to resource efficiency, the **Adora SL WP** is unbeatable: with an energy efficiency rating of A+++ (-40%), it keeps consumption levels low, helping you to feel good about yourself.

A POWERFUL TOOL FOR YOUR KITCHEN, HELPING YOU AND YOUR CROCKERY TO SHINE



## «ANYONE CAN ENJOY WINE!»

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How do you tell a good wine from a bad one? The fact that the bottle is empty. For wine journalist Britta Wiegelmann, the most important thing is personal taste. There is one thing she can be sure of: the glasses have to be immaculate.

«YOU CAN DRINK ALMOST ANYTHING FROM A LARGE, LONG-STEMMED TULIP GLASS, EVEN CHAMPAGNE.»

Britta Wiegelmann, wine journalist and qualified taster



Does Britta Wiegelmann ever take a deeper look inside the glass? She laughs. «Yes,» she says, «but there's never anything in there! It's just to make sure that it's clean.» She's not what you could call a typical housewife. A good hostess, yes: «I love to have a house full.» She puts a leg of lamb onto the table along with one or two bottles of wine. «Then it would be a real shame, the Châteauneuf would smell of dust from the cupboard or washing up liquid.» Always start with a smell test: that's what she learnt on the very first day of her studies at the Faculty of Oenology in Bordeaux. She also learnt the remedy to go with it: «Blow quickly into the glass so that it mists over, a bit like when you are cleaning your lenses. The steam makes any smells evaporate.» She glances over to her dishwasher and jokes: «You could say that it's the precursor to the SteamFinish.»

Britta Wiegelmann has been journeying through the world of culinary enjoyment for 20 years, working as a journalist, wine expert and taster. You may also recognise her as a columnist and video blogger. Her latest baby is called «taste! – Das Genussmagazin» (taste! – The enjoyment magazine) ([www.tastemagazin.ch](http://www.tastemagazin.ch)), an online platform covering food, drink, travel, and life. As well as sharing her favourite recipes and places to eat, she also gives tips on what to do if your tongue is coated with red wine («soya milk!»), which wine you can drink out of a water glass with style («Txakoli, a white wine from the Basque region of Spain»), and how to find out if a wine is corked («using warm water»).

### A glass for every occasion

Her motto: anyone can enjoy wine, it's not complicated. That's why the glasses that hang down from a rack above her head in her kitchen are

almost all the same. «It's nice to have lots of different types but it's not essential. You can drink anything from a large, long-stemmed tulip glass, even champagne.» And they all end up in the dishwasher. «I once got the chance to go behind the scenes on the Orient Express for a report. The kitchen wasn't much bigger than a tea towel and was very sparsely equipped – all the glasses were rinsed in cold water by hand! That's not my thing. And not just because I am prone to smashing a few, unlike my dishwasher...»

### The bogeyman in the cupboard

Any other tips? «Never store wineglasses on their head otherwise smells can collect in the cup. If they do get a bit musty, just freshen them up a bit with your dishwasher's Sprint programme.» At the end of a fun evening, she makes it easy for herself: «If I have had a lot of people over, I run the machine twice, once for the crockery and once for the glasses.» By the way: at the table, she likes to change the wines on offer, but very rarely the glasses. «Vintners don't do it either,» she says with a dismissive wave, explaining that lots of winemakers even throw any leftover wine into the bushes at the end of an al fresco dinner with friends and family. «That's what I like so much about winemakers: they know how to enjoy life!» The simple life.



## WASH AWAY YOUR WORRIES ABOUT ENERGY AND WATER CONSUMPTION

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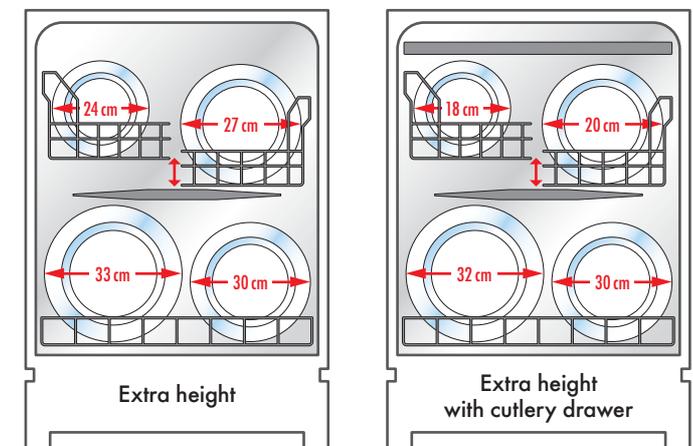
One thing is certain: a dishwasher consumes much less energy and water than when you wash up by hand. This is particularly true of V-ZUG dishwashers – they are among the best around when it comes to the environment.

### **Quality also means saving energy**

Washing your dishes in a dishwasher saves time and is a lot more economic and environmentally friendly than washing up by hand. While washing up by hand uses around 40 litres of water, an Adora SL uses just 5 litres in its automatic programme. If the dishwasher is connected to a warm water supply, you can also set up a special function, which allows the Adora SL to consume as much as 90% less energy.

### **A world first – dishwashers with heat pump technology**

The Adora SL WP dishwasher (only available in the 60 line) is also equipped with a heat pump: V-ZUG is the first manufacturer to install a highly-efficient heat pump in its dishwasher and has thus cut energy consumption by almost 50% when compared to conventional dishwashers. In the Eco programme, the water is heated exclusively by the heat pump, requiring the least amount of energy. Depending on which programme is selected, a second source of heat is activated to achieve a consistent temperature. The heat emitted by the dishwasher is collected by a latent heat storage device – for an evenly-balanced flow of heat in your kitchen.



**The extra height dishwashers have amazing amounts of space**

These jumbo dishwashers have 6.5 cm more height in the washing compartment. Plates with a diameter of up to 33 cm can fit in the bottom basket and glasses of up to 27.5 mm in the top basket.

**Economic functions to help both you and your bank balance feel better**

V-ZUG's dishwashers are packed full of sophisticated sensors and functions that help you to save even more – from electricity and water to salt and brightener, and ultimately money.

- **Turbidity sensor:** This sensor measures the level of dirt in the water and makes sure that fresh water isn't used if it isn't needed.
- **Water hardness control:** The water hardness control function makes sure that the water is the ideal level of hardness throughout the programme. The rinsing agent is more effective, providing gentler care for your crockery and glasses.
- **Rinse agent dosage:** The amount of rinse agent is automatically adapted to the water hardness and load – saving rinse agent for you.
- **Energy saving button:** Reduces the temperature by 5 °C, saving 10% more energy.
- **Part load programme:** Automatically adjusts the programme to a lower load, thus saving up to 6 litres of water and 30 minutes of time.
- **Automatic door opener:** The door is released automatically at the end of the rinse programme. This reduces the drying phase, saving valuable energy.
- **Limescale sensor:** The limescale sensor automatically adjusts the salt consumption to the hardness of the water – this saves salt and softens the water to the perfect level.



**A WORLD FIRST**  
STEAMFINISH

Using pure steam for a  
sparkling finish

## THE MOST EXCITING FUNCTIONS AND PROGRAMMES – SWITCH ON AND BE AMAZED

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The special programmes installed in V-ZUG dishwashers are an excellent argument when it comes to picking a higher convenience level. Of course, every one of our appliances still comes with the programmes you are used to from a good dishwasher.



### Daily quick

The Adora is the first dishwasher that can clean plates with normal levels of dirt in just 56 minutes.

### Automatic

The automatic programme knows what your dishes need: this programme rinses your dishes perfectly, while still saving up to 30% more water, electricity and regeneration salt. The programme duration is managed automatically, lasting anywhere from 45 to 90 minutes.

### Fondue/raclette

The exclusive Fondue/raclette programme is a classic Swiss programme for classic Swiss specialities. Fondue pots, raclette pans or dishes for bakes and gratins come out perfectly clean without needing to be steeped thanks to the active soak phase.

### Sprint

When you need quick results, for example at a party, the sprint programme on the Adora SL WP takes just 30 minutes, or 26 minutes on the SL, depending on the electrical connection.

### Hygiene

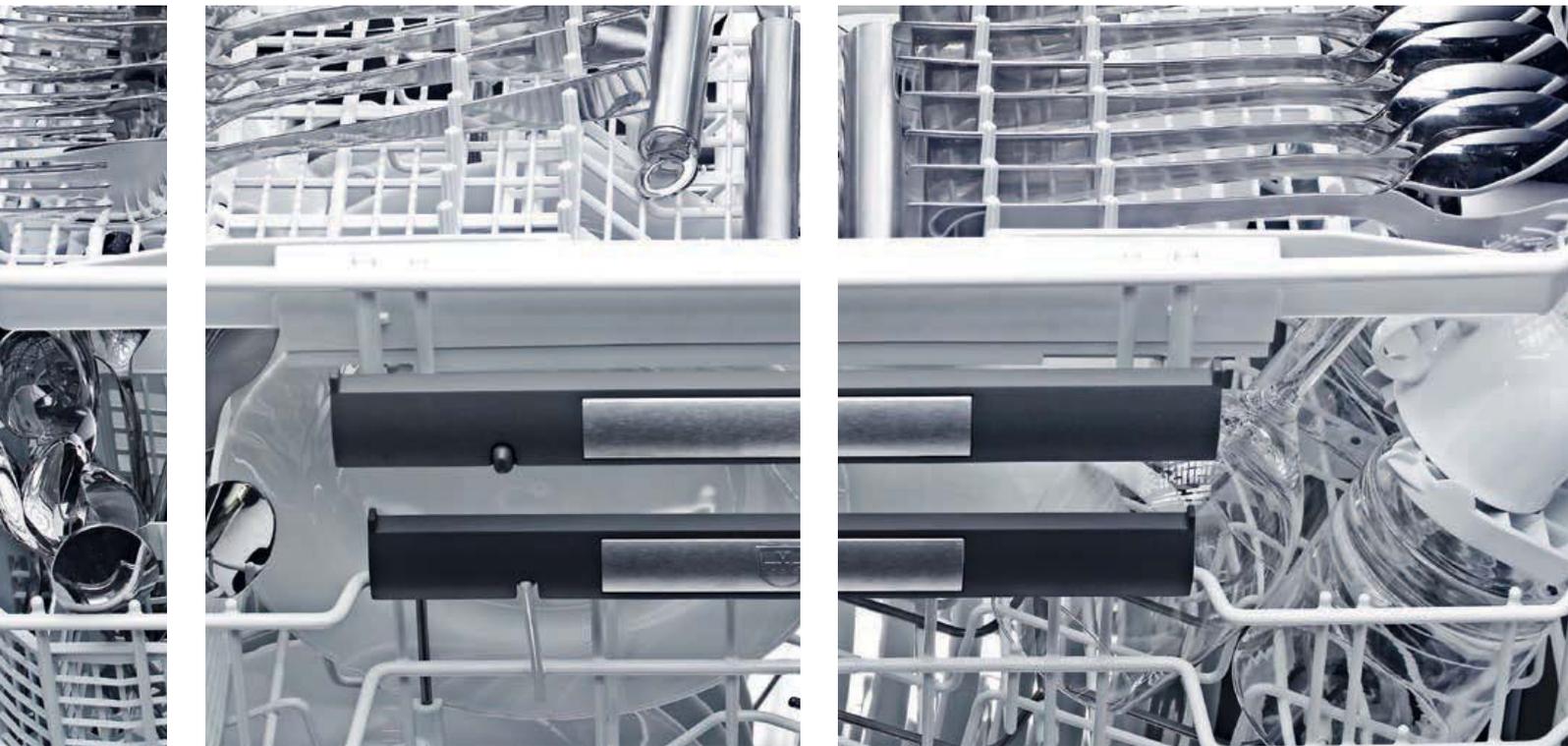
For hygienic cleaning for items such as chopping boards or baby bottles.

### SteamFinish – a world first

With its SteamFinish programme, the Adora is the first dishwasher to use pure steam to clean glasses, cutlery and dishes, guaranteeing a spotlessly clean and shiny finish that you can measure. The effectiveness of the SteamFinish programme has been tested and confirmed by the independent test lab Labor Veritas. The unique patented SteamFinish technology generates steam at the end of the drying process. The steam from this purest (distilled) water collects on the crockery and removes any leftover salt or traces of rinsing agents. The world's first SteamFinish function can be manually selected with every rinsing programme or added to every programme as a default – the perfect finish to every rinse.

Tested and confirmed by:

**Labor  
Veritas**



## FLEXIBLE, ERGONOMIC DESIGN FROM THE LOWER BASKET TO THE CUTLERY DRAWER

Thanks to the adjustable equipment, you can arrange your V-ZUG dishwasher whatever way you want - it almost always fits. For added flexibility, you can equip your appliance with extra accessories.

### **Lower basket with MultiFlex zone**

A folding flap mechanism makes sure that the four rows of prongs can be folded up in a single movement. This creates a large surface that is particularly good for holding large plates, pans, bowls, steam cooker accessories or even cups and glasses.

### **Available as an accessory: special lower basket for glasses**

This lower basket has been developed especially for glasses and cups. It can hold up to 26 glasses and 10 cups. The basket is ideal for day-to-day life in the office or if you often have large groups of people over. It can be used with all convenience levels in the Adora line and ordered as a separate accessory.

### **Height-adjustable upper basket with plenty of space**

The multifunction shelf is ideal for coffee cups or as a shelf for holding water or wine glasses. The special row for glasses provides additional space for tumblers. It can also hold saucers or small bowls with ease. The upper basket also comes with several height settings: you can load it in seven different positions in a single movement.

### **Convenient ergoPlus cutlery drawer**

V-ZUG's newly developed drawer provides an ergonomic solution for stacking cutlery. You can stack your cutlery in a structured manner so that they don't touch one another. This makes sure that your cutlery is clean is all over without any scratch marks.

# PRODUCT COMPARISON: DISHWASHERS

		Adora 60 SL WP	Adora 60 SL	Adora 60 S
Page in brochure		100	100	100
<b>Design options</b>				
Extra-height version			✓	✓
Fully integrated		✓	✓	✓
<b>Features</b>				
Energy efficiency		A+++/-40%	A+++/-10%	A+++/-10%
Heat pump		✓		
ergoPlus cutlery drawer			-/✓	
Interior LED lighting		✓	✓	
Automatic door opener		✓	✓	✓
<b>Exclusive V-ZUG functions</b>				
Sprint programme (230 V / 16 A)	Min.	30	26	
Intelligent QuadSensor		✓	✓	
Limescale sensor		✓	✓	✓
Special function for a hot water connection		✓	✓	✓
SteamFinish		✓	✓	
Daily quick programme		✓	✓	
Upper basket with multiple height settings		✓	✓	✓
<b>Applications</b>				
Number of place settings		13	13/14	13
Installation in tall unit		✓	✓	✓
Number of programmes		10	10	8
All-in-1 option		✓	✓	✓
Hygiene programme		✓	✓	✓
Childproof lock		✓	✓	✓
<b>Operation and display</b>				
Delayed start		✓	✓	✓
Plain text display (15 languages)		✓	✓	
Digital display				✓
<b>Appliance height</b>				
Standard	mm	867-907	780-896	780-896
Extra-height	mm		845-961	845-961

For accessories, see page 121

The first ever system with heat pump technology



### Adora SL WP Vi

The V-ZUG premium appliance: the first dishwasher with heat pump technology is a champion when it comes to energy.

#### Programmes

- Automatic
- SteamFinish
- Daily quick
- Sprint
- Glass
- Intensive
- Fondue/raclette
- Hygiene
- Pre-rinse
- Eco
- Part load
- Function Light
- Energy saving
- Childproof lock
- 24 h delayed start
- Languages
- Ideal for tabs
- Limescale sensor
- Turbidity sensor
- Rinse agent dosage
- Water hardness control
- Automatic door opener

#### Features

- Interior lighting with 4 LED lights
- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 6 litres/0.49 kWh/46 dB(A)



### GS 60 SL WP Vi

Standard GS60SLWPZVi/4103861055



### Adora SL Vi B

cutlery drawer

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

#### Programmes

- Automatic
- SteamFinish
- Daily quick
- Sprint
- Glass
- Intensive
- Fondue/raclette
- Hygiene
- Pre-rinse
- Eco
- Part load
- Function Light
- Energy saving
- Childproof lock
- 24 h delayed start
- Languages
- Ideal for tabs
- Unbelievably quiet
- ergoPlus cutlery drawer
- Limescale sensor
- Turbidity sensor
- Rinse agent dosage
- Water hardness control
- Automatic door opener
- Water consumption: 5 litres

#### Features

- Interior lighting with 4 LED lights
- Space for 14 place settings

#### Water/electrical consumption/Noise emissions

From 5 litres/0.73 kWh/40 dB(A)



### GS 60 SL GVi B

Extra-height GS60SLZGVBi/4104361255



### Adora SL Vi

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

#### Programmes

- Automatic
- SteamFinish
- Daily quick
- Sprint
- Glass
- Intensive
- Fondue/raclette
- Hygiene
- Pre-rinse
- Eco
- Part load
- Function Light
- Energy saving
- Childproof lock
- 24 h delayed start
- Languages
- Ideal for tabs
- Unbelievably quiet
- Limescale sensor
- Turbidity sensor
- Rinse agent dosage
- Water hardness control
- Automatic door opener
- Water consumption: 5 litres

#### Features

- Interior lighting with 4 LED lights
- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 5 litres/0.7 kWh/40 dB(A)



### GS 60 SL Vi

Standard GS60SLZVi/4100661055

### GS 60 SL GVi

Extra-height GS60SLZGVVi/4100861255



### Adora S Vi

This dishwasher's automatic door opener guarantees the perfect drying process.

#### Programmes

-  Automatic
-  Short
-  Glass
-  Intensive
-  Fondue/raclette
-  Hygiene
-  Pre-rinse
-  Part load
-  Childproof lock
-  24 h delayed start
-  Function Light
-  Ideal for tabs
-  Eco
-  Energy saving
-  Limescale sensor
-  Turbidity sensor
-  Rinse agent dosage
-  Automatic door opener

#### Features

- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 7 litres/0.73 kWh/43 dB(A)



### GS 60 S Vi

Standard GS60SZVi/4103561055

### GS 60 S GVi

Extra-height GS60SZGVi/4103661255

### Adora 60 SL Vi/S Vi

#### Accessories

- Tray for the lower basket (space for 18 cups) (W83934)
- Adjustable cutlery basket insert (W83586)

#### All Adora models

#### Accessories

- Lower basket for glasses (1013007)

# Refrigerators

With a usable volume of 276 litres, the appliance has **plenty of space** for fresh ingredients. Thanks to the height-adjustable trays, the cooling space remains flexible so that you can use it for whatever you need.

The Prestige P eco brings together countless benefits from our wide range of refrigerators into a single appliance. For instance, it is sure to stand out thanks to its impressive **energy efficiency**: with an A+++ rating, it consumes less energy than an 18 W energy saving bulb.



The **Prestige P eco** has a simple yet beautiful effect in your kitchen: this fully integrated design can be decorated whichever way you like to blend elegantly into the background. The interior shines with elements in brushed stainless steel.



V-ZUG is unique in the industry for developing and producing its refrigerators **in its own factory in Arbon, Switzerland**. This allows us to closely monitor the production process so that we can guarantee lifelong product quality.

FRESH OFF THE SWISS PRODUCTION LINE: LOW CONSUMPTION WITH A POWERFUL PERFORMANCE



## «SO MUCH DELICIOUS STUFF ENDS UP GETTING THROWN AWAY»

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Throw it away? It would be a shame, really. In Esther Kern's house, beetroot leaves become soups and dandelion roots turn into coffee. Her Leaf to Root project is creating a brand new form of vegetable-based cuisine. Her tools: a big refrigerator and lots of creativity.



«CABBAGE LEAVES ARE GREAT FOR STEAMING AND YOU CAN PICKLE THE STALKS, TOO.»

Esther Kern, food journalist and editor-in-chief at [waskochen.ch](http://waskochen.ch)

Esther Kern needs more space in her refrigerator than most other people. That's because she likes to keep the parts of the vegetables that the rest of us throw away: Stalks. Leaves. Roots. «It is crazy to see how much delicious stuff ends up getting thrown away!» she says. Back in 2002, the journalist co-founded [waskochen.ch](http://waskochen.ch), Switzerland's first independent cooking platform. Following a relaunch, the website now brings in over 30,000 users a month – and Esther Kern is once again taking a pioneering role. She has come up with the Leaf to Root campaign, working with top chefs to demonstrate how we can use all parts of a vegetable from leaf to root. She is also working on a recipe book, which has already been the subject of reports on Swiss television.

**A radish salad, but not as we know it**

After months of testing recipes, she already has plenty of tips to hand. For instance, she knows that leaves draw the juice out of the body of root vegetables. As a result, root vegetables like radishes will keep for longer in the fridge if you remove the leaves – using them straight away if possible. «Radish leaves make a great salad,» she explains. «You can use beetroot leaves in a soup, kohlrabi leaves are good for steaming and you can pickle their stems, too.» Esther Kern is a regular guest at the weekly market and a passionate gardener, growing her own fruit and vegetables. «That's why I value the drawers in my fridge so much: they are the perfect temperature,» she explains. «You can easily keep a salad for a good week.» Something else she loves: «There's plenty

of space for bottles. I don't just need the space for drinks. I need it for storing my home-made syrup, good organic ketchup, or verjus, the juice from unripe grapes, which adds a magical sour note to dishes. Once you have opened it, you have to leave it in the fridge.» Even though she has a big freezer in the cellar, she is still happy to have a freezer compartment in the fridge. «Some things just need to be in easy reach. For example, I always keep cubes of butter frozen to add to sauces. And ice cubes to chill vegetables.»

**Cheese and an everlasting life**

Now, it's not likely that any family will claim that their refrigerator is a constant source of joy. Esther Kern laughs. «Well, of course, tidiness is a constant issue. When things are stressful, food can disappear into the back of the fridge – and not reappear again until the expiry date has passed. We've all experienced it.» However, she noticed that you can still enjoy lots of food after the expiry date has passed. «We should rely on our instincts a lot more. Bernard Antony, a master cheese maker from the Alsace, once told me in an interview that a good cheese should never go off. All you have to do is cut off the mould.» Of course, precaution is always better. «We used to just have cheese spread out all over the fridge,» explains Esther Kern. «These days, we store it all together in a glass container. All these little storage tools help us to keep an eye on all our culinary delights.»



## MULTIPLE COOLING ZONES AND INNOVATIVE MATERIALS FOR A HEALTHY LIFESTYLE

---

From our wide range of refrigerators, our multi-zone appliances are particularly close to our heart: thanks to the two temperature zones, you will have the perfect conditions for storing your food - for added freshness and quality.



**V-ZUG can give you more – at [vzug.com](http://vzug.com)**

V-ZUG is also a leading name when it comes to usable capacity. The flexible interior layout guarantees personal design freedom.



**Proper storage in a multi-zone appliance for healthy eating every day**

Multi-zone appliances come with a classic cooling space and a freezer compartment, plus an additional cold store and/or bottom box. Thanks to the additional temperature zones, you can store food according to its temperature requirements, helping it to retain its nutrients, quality and freshness for much longer. If you value the importance of healthy nutrition but don't want to have to buy fresh produce every day, then a multi-zone appliance is the perfect product for you.

**The cold store compartment: food stays fresh for three times as long**

At temperatures of around 0 °C and with the ideal level of moisture, your food retains its healthy nutrients and vitamins, its delicate aroma, and its enticing appearance for up to three times as long as in the normal cooling space. As well as lasting longer, this means more enjoyment and better quality for you.

▪ **FreshControl zone:** The FreshControl zone is based on professional cooling methods using precise temperature control at just above 0 °C, meeting the highest standards around. You can adjust the level of moisture in the drawers as required. When moisture levels are low, meat, fish, poultry and sausages last longer while moisture must be high for vegetables, salads, herbs and fruit.

**HygienePlus – for added hygiene in your fridge thanks to Sanitized®**

A hygienic refrigerator plays a major role in keeping food fresh and maintaining a healthy diet. Working with the leading Swiss company SANITIZED, V-ZUG has introduced a new type of plastic into its refrigerators. This material reduces the growth and spread of harmful micro-organisms on the surfaces by up to 99.9%\*. This modern plastic also protects against unpleasant smells.



\*Testing methods: JIS Z 2801; JIS Z 2801  
Testing organism: Staphylococcus aureus ATCC 6538  
Tested additive: Sanitized® BC A 21-41; 0.4 % in polystyrene  
Biocidal agent: Silver phosphate glass



## STATE-OF-THE-ART COOLING TECHNOLOGY AND HIGH-QUALITY DESIGN: MADE IN SWITZERLAND

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At V-ZUG, design doesn't just mean high-quality aesthetics, it also covers easy operation, practical functions, and flexible equipment. This creates first-class refrigerators that provide perfect support for day-to-day life.



### Premium design and Swiss quality by V-ZUG

The majority of V-ZUG refrigerators are fully integrated appliances: the front section is panelled using your kitchen unit design, helping the appliance to blend elegantly into the background. We also make sure we use high-quality materials and tasteful design for the interior. Brushed stainless steel door trays in the Prestige P eco and chrome-plated tray rims in almost all A+++ products add a beautiful touch to the refrigerators' interior.

### Controls and functions for cutting-edge cooling technology

Sophisticated electronics with a digital display guarantee easy operation and the ideal overview of the temperature selected and the functions activated. With the quick cool/quick freeze function, you can cool recently stored food quickly and efficiently in the cooling or freezer compartment. In appliances with separate temperature control, you can use the holiday function to switch off the fridge section while leaving the freezer compartment running. And with Sabbath mode, you can put your refrigerator into a deep sleep: the LED lighting and displays are deactivated for 28 hours while the fridge compartment continues to run as normal.

### The ultimate in practical and flexible equipment

A V-ZUG refrigerator offers you plenty of flexibility for your own customized layout: with the smart tray system, the trays are quick and easy to adjust, and can also be removed and reinserted again for cleaning. The trays are clicked into place using latches in the side walls. Thanks to shorter trays and separating trays, there is even plenty of space for larger items. For added flexibility, you can choose from an array of accessories for your refrigerator.

### Simple and convenient – LED lighting and SoftClose

The modern lighting concept with high-quality LED lights distribute the light perfectly throughout the refrigerator, even when it has a full load – and across all temperature zones right down to the bottom box. The new SoftClose door function for fully integrated models provides added comfort. No matter how much force you use to close the door, the closing motion is braked so that the door closes softly and quietly.



## INVEST IN AN APPLIANCE WITH TOP ENERGY EFFICIENCY AND SAVE MONEY

No more worries about your carbon footprint and reduced energy costs for your household: V-ZUG's refrigerators come with top-class Swiss technology. During the development process, we pay particular attention to our refrigerators' energy efficiency rating.

### **Lower running costs for added potential savings**

Environmental assessments show that running a fridge or freezer puts a major strain on the environment. That is why we work hard to produce energy-saving models and thus help to remove the strain on the environment. In contrast to fridges with an A energy rating, the latest range of refrigerators with an A+++ energy efficiency rating consume up to 60 % less energy. Furthermore, with a usage life of 15 years, you can save a significant sum on running costs. Subsidies from local energy suppliers for economic fridges and freezers provide an additional incentive.

# PRODUCT COMPARISON: REFRIGERATORS

	Cooltronic 60i	Prestige P 60i eco	Winecooler SL 60
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Page in brochure	99	99	101
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### Design options

	cm	177.8	177.8	87.4-88
Installation height				
1-door				✓
2-door		✓	✓	
Fully integrated		✓	✓	
Black glass				✓
Usable capacity, total	l	262	276	149
Freezer compartment	l	48	73	
Energy efficiency rating		A++	A+++	A

### Exclusive V-ZUG functions

FreshControl zone	✓		
Wine cooling zone			✓

### Applications

LED lights	✓	✓	✓
Separating trays or short trays		✓	

### Operation and display

Separate temperature control	✓	✓	✓
Digital display	✓	✓	✓
TouchControl	✓	✓	
Quick cool and/or quick freeze	✓	✓	✓
Holiday function	✓	✓	
Sabbath mode	✓	✓	
SoftClose	✓	✓	✓
HygienePlus	✓	✓	✓

For accessories, see page 122



### Cooltronic 60i

Our premium refrigerator with a FreshControl zone keeps food fresh for up to 3 times longer.

### Appliance information

- FreshControl
- Separate temperature control
- Digital display
- TouchControl
- SoftClose
- HygienePlus

- Usable capacity, total: 262 litres
- Fridge section: 214 litres, of which is for the FreshControl zone: 39 litres
- Freezer compartment: 48 litres

### Equipment in the fridge section

- 4 smart glass shelves, 3 of which are height-adjustable
- 1 large fruit and vegetable tray
- 4 large door trays
- 2 egg trays for 12 eggs

### Equipment in the freezer compartment

- 2 drawers
- 1 ice cube tray

### Energy



### Appliance size

(H × W × D): 1776 × 548 × 545 mm

### KC 60i

Fully integrated, incl. construction kit  
EK-1423-EA/5104761015



### Prestige P 60i eco

Interior brushed stainless steel elements lend this refrigerator its exclusive appearance.

### Appliance information

- Separate temperature control
- Digital display
- TouchControl
- SoftClose
- HygienePlus

- Usable capacity, total: 276 litres
- Fridge section: 203 litres
- Freezer compartment: 73 litres

### Equipment in the fridge section

- 5 smart glass shelves, 3 of which are height-adjustable, 1 short shelf
- 1 large vegetable tray
- 5 large door trays
- 2 egg trays for 12 eggs

### Equipment in the freezer compartment

- 3 drawers
- 1 ice cube tray

### Energy



### Appliance size

(H × W × D): 1776 × 548 × 545 mm

### KPRP 60i eco

Fully integrated, incl. construction kit  
EK1422BFEE/5105261015

# Winecooler



## YOUR FINEST WINES AT THE PERFECT TEMPERATURE – FOR A FIRST-CLASS TASTE SENSATION

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V-ZUG's Winecooler SL is perfectly tuned for storing your finest wines, right down to the smallest detail – the only true companion for those extra special moments of joy.



### The ideal conditions for the finest vintages

The taste sensation you get from a good wine not only depends on its quality; temperature and the type of glass used can also play a key role. V-ZUG's built-in wine cooler keeps your wines at the ideal temperature: the two height-adjustable temperature zones for white and red wines can be adjusted to exactly the right temperature. Each zone can be adjusted separately in a range from 5 to 18 °C. Specially developed compressors that float in the cabinet make sure that your wine is stored quietly without any rattling.

### The finest wines in luxurious surroundings – thanks to fully integrated design, LED lighting and SoftClose

The Winecooler SL exudes the exclusive balanced design of V-ZUG appliances. Thanks to its sophisticated black glass front, it blends perfectly into any kitchen. The premium glass door does not let in any rays, protecting the wine from the UV radiation in sunlight. The interior is flooded with even bright light thanks to four modern and fully integrated LED lights in the sides. The cool light does not affect the temperature and can be adjusted for permanent lighting when the door is closed – so that you and your guests can keep an eye on your wines. The new SoftClose door function provides added comfort. No matter how much force you use to close the door, the closing motion is braked so that the door closes softly and quietly.

### The right temperature makes all the difference

Champagne, prosecco and sparkling wines	5–7 °C
Dry white wines	8–10 °C
Sweet rosés and white wines	10–13 °C
Light red wines	14–16 °C
Strong red wines	17–18 °C

### Winecooler SL

This beautiful premium appliance keeps your finest wines at the perfect temperature for drinking.

#### Appliance information

-  Wine
-  Separate temperature control
-  Digital display
-  SoftClose
-  HygienePlus

- Usable capacity: 149 litres

#### Features

- Temperature range per zone: 5 to 18 °C
- 2 digital displays for the separate zones
- Intermediate base for white/red wine, height-adjustable
- Supercool function for quick chilling in the white wine zone
- Wire shelf, chrome-plated, with design edge
- Switch for permanent interior lighting
- Capacity: at least 36 bottles at 0.75 litres

#### Options

- Chrome design handle
- Chrome rod handle

#### Accessories

- Retrofit kit design handle stainless steel (H74391)
- Retrofit kit bar handle stainless steel (H72486)

#### Energy



**Appliance size** (H×W×D): 886×594×566 mm

### KW SL 60

Black glass WEK7/629482

## ACCESSORIES: COMBI-STEAMERS

Art. no. Description	Combi-Steam MSLQ*	Combi-Steam XSL	Combi-Steam HSL	Combi-Steam SL	Combi-Steam SE
	30	31	33	34	35
 <b>J23014017</b> «Fast Steaming» recipe book	●				
 <b>J23003923</b> «Magical Steaming» recipe book		●	●	●	✓
 <b>J21021923</b> «Baking Treats» recipe book	✓			✓	✓
 <b>K42365</b> Cooking tray, unperforated, 2/3 GN, height 40 mm	(✓)	(✓)	✓	(✓)	(✓)
 <b>K42366</b> Cooking tray, unperforated, 2/3 GN, height 40 mm, with lip	(✓)	(✓)	✓	(✓)	(✓)
 <b>K50319</b> Cooking tray, unperforated, 1/2 GN, height 40 mm	(✓)	(✓)	✓	(✓)	(✓)
 <b>K50320</b> Cooking tray, unperforated, 1/2 GN, height 65 mm	(✓)	(✓)	✓	(✓)	(✓)
 <b>K23223</b> Cooking tray, unperforated, 1/3 GN, height 40 mm	(✓)	(✓)	✓	(✓)	(✓)
 <b>K27358</b> Cooking tray, unperforated, 1/3 GN, height 65 mm	(✓)	(✓)	✓	(✓)	(✓)

\* Metallic accessories cannot be used with microwave mode

## ACCESSORIES: COMBI-STEAMERS

Art. no. Description		Combi-Steam MSLQ*	Combi-Steam XSL	Combi-Steam HSL	Combi-Steam SL	Combi-Steam SE
Page in brochure		30	31	33	34	35
	<b>K27359</b> Cooking tray, unperforated, 1/3 GN, height 100 mm	(✓)	(✓)	✓	(✓)	(✓)
	<b>K42363</b> Cooking tray, perforated, 2/3 GN, height 40 mm	(✓)	(✓)	•	(✓)	(✓)
	<b>K42367</b> Cooking tray, perforated, 2/3 GN, height 65 mm	(✓)	(✓)	✓	(✓)	(✓)
	<b>K50327</b> Cooking tray, perforated, 1/2 GN, height 40 mm	(✓)	(✓)	✓	(✓)	(✓)
	<b>K23208</b> Cooking tray, perforated, 1/3 GN, height 40 mm	(✓)	(✓)	✓	(✓)	(✓)
	<b>K27357</b> Cooking tray, perforated, 1/3 GN, height 65 mm	(✓)	(✓)	✓	(✓)	(✓)
	<b>K40008</b> Cooking tray, perforated, (W x D x H): 452 x 380 x 28 mm		•			
	<b>K40011</b> Cooking tray, perforated, (W x D x H): 430 x 370 x 25 mm	✓			•	•
	<b>K40199</b> Cooking tray, plastic, perforated, 1/3 GN, height 52 mm	•	(✓)	✓	(✓)	(✓)
	<b>K42362</b> Stainless steel tray, unperforated, 2/3 GN, height 20 mm	(✓)	✓	•	✓	✓
	<b>K23224</b> Stainless steel tray, unperforated, 1/3 GN, height 20 mm	(✓)	(✓)	✓	(✓)	(✓)
	<b>K40007</b> Stainless steel tray (W x D x H): 452 x 380 x 28 mm		•			
	<b>K40010</b> Stainless steel tray (W x D x H): 430 x 370 x 25 mm	•			•	✓
	<b>K43211</b> Baking tray, enamelled, 2/3 GN, height 20 mm			✓		

\* Metallic accessories cannot be used with microwave mode

## ACCESSORIES: COMBI-STEAMERS

Art. no. Description	Combi-Steam MSLQ*	Combi-Steam XSL	Combi-Steam HSL	Combi-Steam SL	Combi-Steam SE
	30	31	33	34	35
 <b>K44005</b> Baking tray, TopClean, (W × D × H): 452 × 380 × 28 mm		●			
 <b>K44077</b> Baking tray, dual enamel, (W × D × H): 430 × 370 × 25 mm	●			●	●
 <b>K22503</b> Hardened glass dish, (W × D × H): 430 × 345 × 25 mm	●			✓	✓
 <b>K43206</b> Wire shelf, chrome-nickel steel, ⅓ GN			●		
 <b>K44122</b> Wire shelf, chrome-nickel steel, (W × D): 453 × 380 mm		●			
 <b>K44120</b> Wire shelf, chrome-nickel steel, (W × D): 430 × 370 mm	●			●	●
 <b>K27621</b> Porcelain dish, white, ⅓ GN, height 65 mm	(✓)	(✓)	✓	(✓)	(✓)
 <b>K27622</b> Porcelain dish, white, ½ GN, height 65 mm	(✓)	(✓)	✓	(✓)	(✓)
 <b>K27626</b> Porcelain dish, white, ⅓ GN, height 65 mm	(✓)	(✓)	✓	(✓)	(✓)
 <b>K21254</b> Stainless steel steam insert for porcelain dish, ⅓ GN					
 <b>K21243</b> Stainless steel steam insert for porcelain dish, ½ GN					
 <b>K21252</b> Stainless steel steam insert for porcelain dish, ⅓ GN					
 <b>K34527</b> Round baking tray, with TopClean, Ø 24 cm	(✓)	(✓)	(✓)	(✓)	(✓)
 <b>K34528</b> Round baking tray, with TopClean, Ø 29 cm	(✓)	(✓)	(✓)	(✓)	(✓)
 <b>K34529</b> Round baking tray, with TopClean, Ø 31 cm	(✓)	(✓)	(✓)	(✓)	(✓)
 <b>K27623</b> Stainless steel terrine mould, hemispherical, 60 × 60 × 300 mm	✓	✓	✓	✓	✓

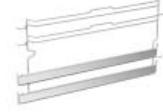
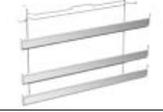
\*Metallic accessories cannot be used with microwave mode

✓ Compatible with appliance

(✓) Position on wire shelf

● Included in scope of delivery

## ACCESSORIES: COMBI-STEAMERS

Art. no. Description	Combi-Steam MSLQ*	Combi-Steam XSL	Combi-Steam HSL	Combi-Steam SL	Combi-Steam SE
	30	31	33	34	35
 <b>K27624</b> Stainless steel terrine mould, triangular, 55 × 55 × 300 mm	✓	✓	✓	✓	✓
 <b>K40210</b> Fully extending runner, 2 levels			✓		
 <b>K40211</b> Fully extending runner, 2 levels		✓			
 <b>K50880</b> Roller runner, 3 levels				✓	✓
 <b>K37234</b> ThermoBox for 1/3 GN, up to max. height of 65 mm	✓	✓	✓	✓	✓
 <b>K50895</b> Sushi paddle including instructions	✓	✓	✓	✓	✓
 <b>1008625</b> Water tank lid			✓		
 <b>B28005</b> Durgol descaling agent	✓	✓	✓	✓	✓

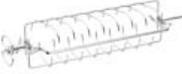
\* Metallic accessories cannot be used with microwave mode

### Key to GN Gastronorm sizes

	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

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

## ACCESSORIES: OVENS

		Comhair SLP	Comhair SL	Comhair SEP	Comhair SE	Comhair XSLP	Comhair XSL	Comhair XSEP	Comhair XSE
Art. no. Description									
Page in brochure		44	45	46	46	47	48	49	49
	<b>J21021923</b> «Baking Treats» recipe book, english	●	●	✓	✓	●	●	✓	✓
	<b>K44005</b> Baking tray with TopClean	●	●	●	●	●	●	●	●
	<b>K34527</b> Round baking tray, with TopClean, Ø 24 cm	✓	✓	✓	✓	✓	✓	✓	✓
	<b>K34528</b> Round baking tray, with TopClean, Ø 29 cm	✓	✓	✓	✓	✓	✓	✓	✓
	<b>K34529</b> Round baking tray, with TopClean, Ø 31 cm	✓	✓	✓	✓	✓	✓	✓	✓
	<b>K44102</b> Wire shelf	●	●	●	●	●	●	●	●
	<b>K40207</b> Fully extending runner, 3 levels	✓	✓	✓	✓				
	<b>K40208</b> Fully extending runner, 3 levels					✓	✓	✓	✓
	<b>K40209</b> Fully extending runner, 2 levels								
	<b>K34563</b> Roasting basket with food probe	✓	✓						
	<b>K27621</b> Porcelain dish, white, 2/3 GN, height 65 mm	✓	✓	✓	✓	✓	✓	✓	✓
	<b>K27622</b> Porcelain dish, white, 1/2 GN, height 65 mm	✓	✓	✓	✓	✓	✓	✓	✓
	<b>K27626</b> Porcelain dish, white, 1/3 GN, height 65 mm	✓	✓	✓	✓	✓	✓	✓	✓

✓ Compatible with appliance ● Included in scope of delivery

## ACCESSORIES: VACUUM DRAWERS

		Vacuum drawer G0 144
Art. no. Description		
Page in brochure		55
	<b>1012506</b> Vacuum bags, 50 pcs., 180 × 280 mm	✓
	<b>1012507</b> Vacuum bags, 50 pcs., 240 × 350 mm	✓

## ACCESSORIES: GAS HOBS

Art. no. Description	
Page in brochure	
	<b>H63789</b> Construction set: bridge for hob combinations, flush-fitting
	<b>1014361</b> Construction set: bridge for hob combinations, supported
	<b>1015122</b> Additional pan support for small pans, mocca attachment

## ACCESSORIES: COFFEE-CENTER

	Art. no. Description	Supremo XSL 60	Supremo HSL 60
Page in brochure		61	61
	<b>B28020</b> DLS descaler 100 ml	✓	✓

## ACCESSORIES: RANGE HOODS

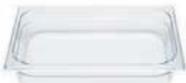
	Art. no. Description
	<b>H43404</b> Remote control for DIAS (DSDSR*)
	<b>H42809</b> Remote control for Premira models

\* Included in scope of delivery

## ACCESSORIES: DISHWASHERS

		Adora 60 SLWPVi	Adora 60 SLVi	Adora 60 SLGVi	Adora 60 SLGVIB	Adora 60 SVi	Adora 60 SGVi
Art. no.	Description						
Page in brochure		100	100	100	100	101	101
	<b>W83586</b> Adjustable cutlery basket insert	✓	✓	✓		✓	✓
	<b>W83899</b> Set of easy prongs (4 pieces)	✓	✓	✓	✓	✓	✓
	<b>W83934</b> Additional tray for the lower basket	✓	✓	✓	✓	✓	✓
	<b>1013007</b> Lower basket for glasses	✓	✓	✓	✓	✓	✓

## ACCESSORIES: REFRIGERATORS

		Prestige P 60i eco
Art. no. Description		
Page in brochure		99
	<b>H74307</b> Glass shelf with insert, white edge protector	✓
	<b>H74308</b> Glass shelf with insert, stainless steel edge protector	✓
	<b>K50319</b> Cooking tray, unperforated, 1/2 GN, height 40 mm	✓
	<b>K50320</b> Cooking tray, unperforated, 1/2 GN, height 65 mm	✓
	<b>K50321</b> Plastic container, unperforated, 1/2 GN, height 65 mm	✓
	<b>K27622</b> Porcelain dish, white, 1/2 GN, height 65 mm	✓
	<b>H72731</b> Bottle rack	



### **Prepare – Chill – Cook**

When you are dealing with complicated recipes that take hours to prepare, you quickly learn how important good organisation is in cooking. With the new exclusive inserts and steam cooker accessories, you can use your fridge to chill your pre-prepared ingredients until you are ready for the next stage of the cooking process (for example, baking or steaming). You make the most of your fridge's potential without any of the chaos.

The new inserts and steam cooker accessories fit in the following refrigerator:

- Prestige P 60i eco (model 51052)

# COMBI-STEAMERS AND ELECTRIC OVENS

Company or brand name		V-ZUG Ltd							
Appliance type		Steam cookers					Ovens		
Model or retail name		Combi-Steam MSLQ CST MSLQ 60	Combi-Steam HSL CST HSL 60	Combi-Steam XSL CST XSL 60	Combi-Steam XSL CST XSL 60 F	Combi-Steam SL CS SL 60	Combi-Steam SE CS SE 60	Combi-Steam SLP BC SLP 60	Combi-Steam SL BC SL 60
Illustration on page		30	33	31	32	34	35	44	45
Consumption data 1)									
Energy efficiency rating	A+++ (best) to D (worst)	A	A+	A+	A+	A+	A+	A	A
Energy consumption, conventional	kWh/cycle	0.79	–	–	–	0.7	0.7	0.85	0.86
Energy consumption, forced convection	kWh/cycle	0.67	0.47	0.53	0.53	0.63	0.63	0.7	0.7
Standby consumption Switched on/switched off	W	0.09	0.084	0.073	0.073	0.062	0.085	0.066	0.066
Energy consumption, pyrolytic self-cleaning	kWh/cycle	–	–	–	–	–	–	3.1	–
Performance characteristics 1)									
Max. adjustable temperature at top/bottom heat, UL	°C	230/230	–/230	–/230	–/230	230/230	230/230	300/280	280/250
Temperature in steam mode	°C	30-100	30-100	30-100	30-100	30-100	30-100	–	–
Microwave output	W	700	–	–	–	–	–	–	–
Usable grill surface	cm <sup>2</sup>	1100	–	–	–	1100	1100	1300	1300
Usable cooking space volume	l	55	34	51	51	55	55	68	68
Dimensions <sup>2)</sup>									
Height	cm	59.8	37.9	45.4	45.4	59.8	59.8	59.8	59.8
Width	cm	59.6	59.6	59.6	59.6	59.6	59.6	59.6	59.6
Depth (from the front of the appliance)	cm	56.9	56.8	56.8	56.8	56.9	56.9	56.9	56.9
Depth when the door is open (in front of appliance)	cm	43.9	29.8	34.6	34.6	43.9	43.9	43.9	43.9
Unladen weight <sup>3)</sup>	kg	52	28	36	36	44	44	54	49
Features									
Oven	small/medium/large	medium	small	medium	medium	medium	medium	large	large
Interior dimensions	Height	cm	31.9	25.6	28.0	28.0	31.9	31.9	35.1
	Width	cm	43.75	35.1	45.15	45.15	43.75	43.75	46.4
	Depth	cm	39.2	38.5	40.0	40.0	39.2	39.2	41.55
Lighting/window		●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●
Heating method	Top/bottom heat	●	–	–	–	●	●	●	●
	Forced convection	–	–	–	–	–	–	–	–
	Hot air	●	●	●	●	●	●	●	●
	Steam	●	●	●	●	●	●	–	–
	Microwave	●	–	–	–	–	–	–	–
Catalytic cleaning aid		–	–	–	–	–	–	–	–
Pyrolytic self-cleaning		–	–	–	–	–	–	●	–
Grill element, in place/can be retrofitted		●/–	–/–	–/–	–/–	●/–	●/–	●/–	●/–
Grill motor/forced convection grill		–/●	–/–	–/–	–/–	–/●	–/●	●/●	●/●
Time switch/timer		●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●
System drawer/heated system drawer		–/–	–/–	–/–	–/–	–/○	–/○	–/○	–/○
Electrical connection									
Max. nominal power	kW	3.7/5.7	3.5	3.7/3.8	3.7	3.7/4.7	3.7/4.7	3.4	3.4
Max. total connected load	kW	3.7/5.7	3.5	3.7/3.8	3.7	3.7/4.7	3.7/4.7	3.4	3.4
Voltage	V	230~	230~	230~	230~	230~	230~	230~	230~
Fuse	A	1 × 16/1 × 25	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16
Safety and service									
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse							
Country of origin		CH							
Guarantee		2 years							
Service by		V-ZUG Ltd							
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland							

		Compact ovens				
Comhair SEP BC SEP 60	Comhair SE BC SE 60	Comhair XSLP BC XSLP 60	Comhair XSL BC XSL 60	Comhair XSEP BC XSEP 60	Comhair XSE BC XSE 60	
46	46	47	48	49	49	
A	A	A	A	A	A	
0.94	0.93	0.8	0.79	0.88	0.81	
0.78	0.8	0.66	0.65	0.7	0.69	
0.075	0.075	0.066	0.066	0.075	0.075	
3.1	–	3.1	–	3.1	–	
300/280	280/250	280/250	280/250	280/250	280/250	
–	–	–	–	–	–	
–	–	–	–	–	–	
1300	1300	1300	1300	1300	1300	
68	68	50	50	50	50	
59.8	59.8	45.4	45.4	45.4	45.4	
59.6	59.6	59.6	59.6	59.6	59.6	
56.9	56.9	56.8	56.8	56.8	56.8	
43.9	43.9	34.6	34.6	34.6	34.6	
52	48	37	36	37	36	
large	large	medium	medium	medium	medium	
35.1	35.1	26.25	26.25	26.25	26.25	
46.4	46.4	46.0	46.0	46.0	46.0	
41.55	41.55	41.1	41.1	41.1	41.1	
●/●	●/●	●/●	●/●	●/●	●/●	
●	●	●	●	●	●	
–	–	–	–	–	–	
●	●	●	●	●	●	
–	–	–	–	–	–	
–	–	–	–	–	–	
–	–	–	–	–	–	
●	–	●	–	●	–	
●/-	●/-	●/-	●/-	●/-	●/-	
-/●	-/●	-/●	-/●	-/●	-/●	
●/●	●/●	●/●	●/●	●/●	●/●	
-/○	-/○	-/-	-/-	-/-	-/-	
3.4	3.4	3.3	3.3	3.3	3.3	
3.4	3.4	3.3	3.3	3.3	3.3	
230~	230~	230~	230~	230~	230~	
1×16	1×16	1×16	1×16	1×16	1×16	

Explanations

- Yes, available
  - For an additional charge
  - Not available
- 1) Values determined in accordance with current version of standard EN 50304/60350.  
 2) For built-in appliances: see dimensions in brochure.  
 3) If the appliance is intended for installation in a cabinet, please make sure that the cabinet can hold the appliance.

Note: Data in the table taken from 01/2016. Subject to further developments.  
 For showroom appliances, the energy label provides information on the current data.

# COFFEE-CENTER

Company or brand name		V-ZUG Ltd	
Appliance type		Fully automatic	
Model name		Supremo HSL	Supremo XSL
Model code		CCS HSL 60	CCS XSL 60
Illustration	Page	61	61
Consumption data			
Energy efficiency rating 1)	A (best) to D (worst)	A	A
Annual energy consumption 1)	kWh	45	45
Energy-saving function		●	●
Automatic switch-off, programmable	min	15-180	15-180
Performance characteristics for			
fully automatic appliances		●	●
Capsule machines/single-serve machines		–	–
Machines with permanent filter		–	–
Hot water nozzle		●	●
Steam nozzle		●	●
Cappuccino foamer nozzle		●	●
Hot chocolate function		–	–
Construction			
Free-standing appliance		–	–
Built-in appliance		●	●
Dimensions <sup>2)</sup>			
Height	cm	378	454
Width	cm	596	596
Depth	cm	412	412
Unladen weight	kg	20.5	23
Technical data			
Power supply (electrical connection as per type plate)			
Voltage	V	230 V~ 50 Hz	230 V~ 50 Hz
Output	W	1350	1350
Capacity			
Water tank	l	1.8	1.8
Bean container	g	200	200
Milk tank	l	0.75	0.75
Coffee/milk outlet			
Height adjustable, from/to	cm	8-11	8-11
Safety and service			
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse	
Country of origin		I	
Guarantee		2 years	
Service by		V-ZUG Ltd	
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland	

## Explanations

● Available/yes

– Not available/no

1) Values determined in accordance with current version of FEA measurement procedures.

2) Recess measurements for built-in appliances. Further dimensions are listed in the brochure.

Note: Data in the table taken from 01/2016.

Subject to further developments.

For showroom appliances, the energy label provides information on the current data.

# CEILING AND ISLAND HOODS

Company or brand name			V-ZUG Ltd					
Appliance type			Ceiling range hood	Downdraft extractors	Island hoods			
Model name/code			DSDSR12	DST59	DIAS10	DI PQ 13	DI PQ 10	DI PQG 12
Illustration			Page	86	86	87	87	87
<b>Consumption data 1)</b>								
Energy efficiency rating	A (best) to G (worst)		A	B	D	A	A	A
Annual energy consumption	kWh		60.4	62.1	68	39.4	39.4	42.3
Fluid dynamics efficiency rating	A (best) to G (worst)		A	B	D	A	A	A
Illumination efficiency rating	A (best) to G (worst)		D	B	B	A	A	A
Grease separation rating	A (best) to G (worst)		E	D	B	B	B	C
Standby consumption	Switched on/switched off		0.85/0	0.85/0	0.85/0	0.8/0	0.8/0	0.8/0
<b>Air flow</b>								
Extracted air <sup>2)</sup>	Intensive setting	m <sup>3</sup> /h	830	670	–	703	703	679
	Max. setting	m <sup>3</sup> /h	630	420	–	439	439	423
	Min. setting	m <sup>3</sup> /h	230	280	–	251	251	255
Recirculation air <sup>2)</sup>	Intensive setting	m <sup>3</sup> /h	295	670	532	578	578	558
	Max. output	m <sup>3</sup> /h	260	330	491	367	367	353
	Min. output	m <sup>3</sup> /h	260	155	270	221	221	224
Pressure <sup>3)</sup>	Intensive setting	Pa	630	540	–	362	362	370
	Max. setting	Pa	530	530	–	364	364	365
	Min. setting	Pa	420	450	–	177	177	168
<b>Noise level 3)</b>								
Intensive setting	dB(A)		74	69	70	64	64	62
Max. setting	dB(A)		68	57	69	55	55	51
Min. setting	dB(A)		43	49	54	41	41	39
<b>Dimensions<sup>4)</sup></b>								
Height: Extracted air/recirculation air	cm		31	–	13.2	5.5	5.5	7
Width	cm		120	88	100	130	100	120
Depth	cm		70	12	70	70	70	70
Depth with pull-out <sup>5)</sup>	cm		–	–	–	–	–	–
Min. distance above gas/electric hob	cm		65/65	–	65/65	65/50	65/50	65/50
<b>Weight<sup>4)</sup></b>								
	kg		33	35	30	35	31.5	35
<b>Features</b>								
Air vents, diameter	mm		150	150	–	150	150	150
Air vents, position			Side	Side	–	Top	Top	Top
Non-return flap, built-in/attached			–/●	–/●	–/–	–/●	–/●	–/●
Extracted air/recirculation air mode 6)			●/–	●/● <sup>4)</sup>	–/●	●/● <sup>4)</sup>	●/● <sup>4)</sup>	●/● <sup>4)</sup>
Number of filters	Metal/combination		4/–	2/–	3/–	4/–	3/–	3/5
Controls	Internal/external		●/●	●/–	●/–	●/–	●/–	●/–
Power settings	Number/infinite adjustment		3+1/–	3+1/–	3+1/–	3+1/–	3+1/–	3+1/–
Power regulation	Electromechanical/electronic		–/●	–/●	–/●	–/●	–/●	–/●
Lighting	Halogen/LED		–/●	–/●	–/●	–/●	–/●	–/●
Output	W		2 × 7	1 × 6	4 × 5	4 × 2.2	4 × 2.2	4 × 2.2
Motor output	W		1 × 270	1 × 270	1 × 100	1 × 130	1 × 130	1 × 130
<b>Electrical connection</b>								
Optional connection/connected load	W		–	–/–	–/–	●/300 <sup>8)</sup>	●/300 <sup>8)</sup>	●/300 <sup>8)</sup>
Electrical connection as per type plate	W		284	276	120	138.8	138.8	138.8
Length of power cable	m		1	1.5	2	1.5	1.5	1.5
<b>Safety and service</b>								
Corresponds to Swiss safety regulations			Ⓢ	Ⓢ	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Country of origin			I	I	I	I	I	I
Guarantee			2 years					
Service by			V-ZUG Ltd					
Name and address of provider			V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland					

## Explanations

- Available/yes
- Not available/no

<sup>1)</sup> Values determined in accordance with current version of the labelling directive EU 65/2014.

<sup>2)</sup> Air flow at operating points as per EN 61591.

<sup>3)</sup> Sound level dB(A) re 1 pW as per EN 60704-3.

<sup>4)</sup> Steam filter pulled out.

<sup>5)</sup> Net weight including metal filter (make sure that the cabinet, wall or ceiling is able to hold the appliance).

<sup>6)</sup> Can be converted for recirculation mode.

<sup>7)</sup> ChromeClass.

<sup>8)</sup> Can be selected as an option.

Note: Data in the table taken from 01/2016.

Subject to further developments.

For showroom appliances, the energy label provides information on the current data.

# RANGE HOODS WITH AND WITHOUT BUILT-IN VENTILATOR

Company or brand name								
Appliance type			Wall hood	Curved pull-out				
Model name/code			DFPQ6 12	DFSL69	DFSL66	DFPQ12	DFPQ9	DFPQ6
Illustration	Page		88	89	89	89	89	89
<b>Consumption data 1)</b>								
Energy efficiency rating	A (best) to G (worst)		A	D	D	A	A	A
Annual energy consumption	kWh		39	154.5	154.5	37	37	37
Fluid dynamics efficiency rating	A (best) to G (worst)		A	E	E	A	A	A
Illumination efficiency rating	A (best) to G (worst)		A	D	C	A	A	A
Grease separation rating	A (best) to G (worst)		C	D	D	B	B	B
Standby consumption	Switched on/switched off		0.8/0	0.99/0	0.99/0	0.8/0	0.8/0	0.8/0
<b>Air flow</b>								
Extracted air <sup>2)</sup>	Intensive setting	m <sup>3</sup> /h	679	581	581	684	684	684
	Max. setting	m <sup>3</sup> /h	423	496	496	424	424	424
	Min. setting	m <sup>3</sup> /h	255	272	272	253	253	253
Recirculation air <sup>2)</sup>	Intensive setting	m <sup>3</sup> /h	556	360	360	556	556	556
	Max. output	m <sup>3</sup> /h	358	283	283	362	362	362
	Min. output	m <sup>3</sup> /h	222	210	210	227	227	227
Pressure <sup>3)</sup>	Intensive setting	Pa	370	345	345	362	362	362
	Max. setting	Pa	365	338	338	345	345	345
	Min. setting	Pa	168	167	167	158	158	158
<b>Noise level 3)</b>		dB(A)						
Intensive setting		dB(A)	62	67	67	67	67	67
Max. setting		dB(A)	51	63	63	55	55	55
Min. setting		dB(A)	39	48	48	40	40	40
<b>Dimensions<sup>4)</sup></b>								
Height: Extracted air/recirculation air	cm		7	approx. 2.5	approx. 2.5	5.5	5.5	5.5
Width	cm		120	89.9	59.8	119.8	89.8	54.8
Depth	cm		55	31.5-35.5	31.5-35.5	30-32.5	30-32.5	30-32.5
Depth with pull-out <sup>5)</sup>	cm		-	Max. 52.5	Max. 52.5	Max. 49	Max. 49	Max. 49
Min. distance above gas/electric hob	cm		65/50	75/60	75/60	65/50	65/50	65/50
<b>Weight<sup>4)</sup></b>	kg		32	17	15	27.5	23.5	19.5
<b>Features</b>								
Air vents, diameter	mm		150	150	150	150	150	150
Air vents, position			Top	Top	Top	Top	Top	Top
Non-return flap, built-in/attached			-/●	●/-	●/-	-/●	-/●	-/●
Extracted air/recirculation air mode 7)			●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>
Number of filters	Metal/combination		3/5	1/-	1/-	4/-	3/-	2/-
Controls	Internal/external		●/-	●/-	●/-	●/-	●/-	●/-
Power settings	Number/infinite adjustment		3+1/-	3+1/-	3+1/-	3+1/-	3+1/-	3+1/-
Power regulation	Electromechanical/electronic		-/●	-/●	-/●	-/●	-/●	-/●
Lighting	Halogen/LED		-/●	●/-	●/-	-/●	-/●	-/●
Output	W		3 × 2.2	2 × 20	2 × 20	3 × 2.2	2 × 2.2	2 × 2.2
Motor output	W		1 × 130	2 × 110	2 × 110	1 × 130	1 × 130	1 × 130
<b>Electrical connection</b>								
Optional connection/connected load	W		●/300 <sup>8)</sup>	-/-	-/-	●/300 <sup>8)</sup>	●/300 <sup>8)</sup>	●/300 <sup>8)</sup>
Electrical connection as per type plate	W		136.6	260	260	136.6	134.4	134.4
Length of power cable	m		1.5	1.5	1.5	1.5	1.5	1.5
<b>Safety and service</b>								
Corresponds to Swiss safety regulations			Ⓢ	Ⓢ	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Country of origin			I	I	I	I	I	I
Guarantee								
Service by								
<b>Name and address of provider</b>								

## Explanations

● Available/yes

- Not available/no

<sup>1)</sup> Values determined in accordance with current version of the labelling directive EU 65/2014.

<sup>2)</sup> Air flow at operating points as per EN 61591.

<sup>3)</sup> Sound level dB(A) re 1 pW as per EN 60704-3.

<sup>4)</sup> Steam filter pulled out.

<sup>5)</sup> Net weight including metal filter (make sure that the cabinet, wall or ceiling is able to hold the appliance).

<sup>6)</sup> Can be converted for recirculation mode.

<sup>7)</sup> ChromeClass.

<sup>8)</sup> Can be selected as an option.

Note: Data in the table taken from 01/2016.

Subject to further developments.

For showroom appliances, the energy label provides information on the current data.

# GLASS CERAMIC- AND INDUCTION

Model	Normal frame	Bevelled edge	Extra-large	Flush design	Black design	Weight in kg	Appliances Outer dimensions W/D in mm	Recess in worktop W/D in mm	Connection voltage Connection value	Can be combined with	Explanations on model column
GK26TMS.2F				●	●	6.5	384 × 501	390 × 507/support size: 373 × 490	230 V~ 3700 W 16 A	Operating voltage: 230 V~, 1 pole conductor/neutral conductor/earth conductor	C Normal CrNi frame. F Flush design. G Budget version (Basic). I Induction. M MaxiFlex. P Panorama version. S Slider control. T Top controls. W Wok (Induction).
GK46TMSC	●				●	10.5	584 × 514	560 × 490	400 V2N~ 7400 W 16 A		
GK46TMS		●			●	10.5	584 × 514	560 × 490	400 V2N~ 7400 W 16 A		
GK56TMSC	●				●	18.5	910 × 514	886 × 490	400 V3N~ 11 100 W 16 A		
GK56TMS.1F				●	●	18.5	897 × 501	903 × 507/support size: 886 × 490	400 V3N~ 11 100 W 16 A	Operating voltage: 230 V~, 3 pole conductors/neutral conductors/earth conductors	
GK56TMS				●	●	18.5	897 × 501	903 × 507/support size: 886 × 490	400 V3N~ 11 100 W 16 A		
GK16TYS.1F Teppan Yaki				●	●	8	384 × 501	390 × 507/support size: 373 × 490	230 V~ 2800 W 16 A	Operating voltage: 230 V~, 1 pole conductor/neutral conductor/earth conductor	Country of origin: A.
GK26TYS.1F Teppan Yaki				●	●	12.5	571 × 501	577 × 507/support size: 560 × 490	400 V2N~ 5600 W 16 A		
GK37TIPSC	●				●	11	774 × 444	750 × 420	400 V2N~ 7400 W 16 A		
GK37TIPSF	●				●	11	774 × 444	750 × 420	400 V2N~ 7400 W 16 A		
GK37TMS	●				●	11	774 × 444	750 × 420	400 V2N~ 7400 W 16 A		
GK46/47TIPSC	●				●	12	910 × 410	886 × 386	400 V2N~ 7400 W 16 A	Operating voltage: 230 V~, 2 pole conductors/neutral conductors/earth conductors	
GK46TIPSC	●				●	12	910 × 410	886 × 386	400 V2N~ 7400 W 16 A		
GK46TIMASC	●				●	12	774 × 514	750 × 490	400 V2N~ 7400 W 16 A		
GK46TIMAS	●				●	12	774 × 514	750 × 490	400 V2N~ 7400 W 16 A		
GK46TIPSF				●	●	12	880 × 380	886 × 386/support size: 869 × 369	400 V2N~ 7400 W 16 A		
GK46TIMASF				●	●	12	761 × 501	767 × 507/support size: 750 × 490	400 V2N~ 7400 W 16 A		
GK46TMS.1F				●	●	10.5	571 × 501	577 × 507/support size: 560 × 490	400 V2N~ 7400 W 16 A		
GK26TMS.1F				●	●	5.5	281 × 501	287 × 507/support size: 270 × 490	230 V~ 3700 W 16 A	Operating voltage: 230 V~, 1 pole conductor/neutral conductor/earth conductor	
GK16TWS.1F Wok				●	●	9	384 × 501	390 × 507/support size: 373 × 490	230 V~ 3000 W 16 A		

# GAS HOBS

Company or brand name	V-ZUG Ltd			
Model	GAS951GSAZ	GAS641GSAZ	GAS421GSAZ	GAS411GSAZ
Type				
Illustration	Page 76	76	77	77
Installation	●	●	●	●
Operation	Slider	Slider	Slider	Slider
Technology	Gas	Gas	Gas	Gas
Output	kW 13.5	7.5	5.25	6
Output	MJ/h 48.6	27	17.1	21.6
Number of power settings	9	9	9	9
Appliance size (W × D × H)	mm 897 × 501 × 98	571 × 501 × 98	384 × 501 × 98	384 × 501 × 98
Recess size for top-mounted (W × D)	mm 886 × 490	560 × 490	373 × 490	373 × 490
Recess size for flush-fit (W × D)	mm 903 × 507	577 × 507	390 × 507	390 × 507
Net weight	kg 21.3	14.2	9	8.9
Electrical connection				
Voltage	V 220-240	220-240	220-240	220-240
Frequency	Hz 50-60	50-60	50-60	50-60
Connection value	W <20	<20	<20	<20
Fuse	A 2	2	2	2
Length of power cable	cm 1.7	1.7	1.7	1.7
Safety and service				
Country of origin	AT			
Guarantee	2 years			
Name and address of provider	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland			

# DISHWASHERS

Company or brand name		V-ZUG Ltd		
Model or retail name		Adora 60 SL		
Model name/code		GS 60 SLWP Vi	GS 60 SL Vi B	GS 60 S Vi
Illustration	Page	100	100	101
<b>Consumption data for standard programme</b>		Eco programme	Eco programme	Eco programme
Energy efficiency rating 1)	A+++ (best) to D (worst)	A+++	A+++	A+++
Annual energy consumption	kWh	137	204	196
Energy consumption per rinse <sup>1)</sup>	kWh	0.49	0.73	0.70
Standby consumption	Switched on/switched off	W	0	0
Annual water consumption <sup>1)</sup>	l	2445	1876	1820
Water consumption per rinse <sup>1)</sup>	l	8.7	6.7	6.5
<b>Performance characteristics for standard programme</b>				
Drying efficiency rating 1)	A (best) to G (worst)	A	A	A
Duration <sup>1)</sup>	min	160	156	146
Automatic end time	min	0	0	0
Capacity	Place settings	13	14	13
<b>Noise during the programme: normal/standard<sup>2)</sup></b>				
For built-in version	dB(A) (re 1 pW)	44	40	40
<b>Construction</b>				
Built-in appliance		●	●	●
Free-standing appliance with worktop		–	–	–
Free-standing appliance, can be installed under existing structures		–	–	–
Installation in tall unit		●	●	●
Can be decorated		●	●	●
Fully integrated		●	●	●
<b>Dimensions<sup>3)</sup></b>				
Height	cm	87-91	76.5-96.9	76.5-96.9
Width	cm	60	60	60
Depth including distance to wall	cm	58	58	58
Depth when the door is open	cm	116.5	116.5-123	116.5-123
Height, adjustable	cm	4	11.6	11.6
<b>Unladen weight</b>	kg	62-67	46-55	46-55
<b>Features</b>				
Number of rinsing programmes		10	10	10
Heat pump		●		
ergoPlus cutlery drawer			●	
Interior LED lighting		●	●	●
Automatic door opener		●	●	●
Adjustable basket/multiple height settings		●/●	●/●	●/●
Plain text display		●	●	●
Limescale sensor/water hardness control		●/●	●/●	●/●
Turbidity sensor		●	●	●
SteamFinish		●	●	●
Automatic programme		●	●	●
Fondue/raclette programme		●	●	●
Sprint programme		●	●	●
Daily short programme		●	●	●
Hygiene programme		●	●	●
Glass programme		●	●	●
All-in-1 setting		●	●	●
Active water stop		●	●	●
Salt consumption per rinse/per place setting	g	7/0.54	7/0.54	7/0.54
<b>Electrical connection</b>				
Voltage/connection values/fuse	V/kW/A	230 V/2.2/10	230 V/2.2/10	230 V/2.2/10
<b>Water connection</b>				
Pressure hose G¾", length	m	1.5	1.5	1.5
Can be connected to	Cold/hot water	●/●	●/●	●/●
Water pressure	bar	1-10	1-10	1-10
<b>Safety and service</b>				
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse		
Country of origin		CH	CH	CH
Guarantee		2 years		
Service by		V-ZUG		
<b>Name and address of provider</b>		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland		

## Explanations

● Available/yes

– Not available/no

<sup>1)</sup> Values determined in normal/standard programme in accordance with current version of standard EN 50242.

Annual consumption based on 280 standard rinses with a cold water connection, including allowance for consumption when in standby.

<sup>2)</sup> Measured during normal/standard programme in accordance with current version of standard IEC 60704-2-3.

<sup>3)</sup> Recess measurements for built-in appliances. Further dimensions are listed in the brochures.

<sup>4)</sup> Information about switchover options can be found in the brochures.

Note: Data in the table taken from 01/2016. Subject to further developments.

For showroom appliances, the energy label provides information on the current data.

## MICROWAVE APPLIANCES

Retail name		Miwell-Combi XSL 60	Miwell HSL 60
Type designation		MWC XSL 60	MW HSL 60
Illustration	Page	59	59
<b>Performance characteristics</b>			
Microwave output	Watts	50-900	50-1000
Grill output	Watts	1600	800
<b>Dimensions</b>			
Appliance size (height × width × depth)	mm	454 × 596 × 567	378 × 596 × 470
Cooking space size (height × width × depth)	mm	210 × 450 × 420	200 × 405 × 380
Volume	l	40	31
Unladen weight	kg	35	28
<b>Electrical connection</b>			
Connection		230 V~ 50 Hz	230 V~ 50 Hz
Connection value		2800 watts	2300 watts
Fuse		16 A	10 A
Power cable		1.4 m without plug	1.2 m with plug
<b>Safety and service</b>			
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse	
Country of origin		I	
Guarantee		2 years	
Service by		V-ZUG Ltd	
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland	

## VACUUM AND WARMING DRAWERS

Retail name		Vacuum drawer	Warming drawer			
Type designation		VS 60 144	WS 60 144	WS 60 162	WS 60 220	WS 60 283
Illustration	Page	55	54	54	53	53
<b>Appliance dimensions</b>						
Exterior dimensions (height × width × depth)	mm	142 × 596 × 547	142 × 596 × 547	160 × 596 × 547	218 × 596 × 547	281 × 596 × 547
Interior dimensions (height × width × depth)	mm	95 × 350 × 285	97 × 429 × 457	115 × 429 × 457	173 × 429 × 457	236 × 429 × 457
Volume	dm <sup>3</sup>	7.8	19	22	34	46
Unladen weight	kg	25	21	21	22.5	24
<b>Electrical connection</b>						
Connection		220-240 V~ 50/60 Hz	230 V~ 50 Hz	230 V~ 50 Hz	230 V~ 50 Hz	230 V~ 50 Hz
Connection value		320 watts	810 watts	810 watts	810 watts	810 watts
Fuse		10 A	10 A	10 A	10 A	10 A
Power cable		1.7 m with plug	1.7 m with plug	1.7 m with plug	1.7 m with plug	1.7 m with plug
<b>Safety and service</b>						
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse				
Country of origin		SK				
Guarantee		2 years				
Service by		V-ZUG Ltd				
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland				

# REFRIGERATORS

Company or brand name		V-ZUG Ltd		
Appliance type		Refrigerators and freezers		
Retail name		Cooltronic 60i	Prestige P 60i eco	Winecooler SL 60
Illustration		Page	111	113
<b>Appliance type classification</b>				
Energy efficiency rating		A++	A+++	A
Energy consumption in 365 days <sup>1)</sup>	kWh	227	154	145 <sup>15)</sup>
<b>Appliance characteristics</b>				
Usable capacity, total <sup>2)</sup>	l	262	276	149
Of which is NoFrost star rated compartment	l	–	–	–
Usable capacity, fridge compartment	l	214	203	149
Of which is bottom box, max./min. <sup>3)</sup>	l/l	–/–	–/–	–/–
Of which is cold store compartment <sup>4)</sup>	l	39	–	–
Of which is ice cube tray	l	–	–	–
Usable capacity, freezer compartment	l	–	–	–
Of which is star rated compartment	l	48	73	–
Of which is ice cube tray	l	–	–	–
Star rating <sup>5)</sup>		****	****	–
Freezing capacity <sup>6)</sup>	kg	5	8	–
Storage time in the event of problems 7)	h	20	15	–
Climate class 8)		SN-ST	SN-T	SN-ST
Noise output 9)	dB(A) (re 1 pW)	38	35	39
Defrost process for fridge compartment				
Manual		–	–	–
Semi-automatic		–	–	–
Automatic		●	●	●
Defrost process for freezer compartment				
Manual 10)		●	●	–
Semi-automatic 10)		–	–	–
Automatic		–	–	–
<b>Construction type and labelling</b>				
Free-standing appliance, can be installed under existing structures		–/–	–/–	–/–
With table-height worktop		–	–	–
Built-under appliance/integrated 11)		–/–	–/–	–/–
Built-in appliance/integrated 11)		●/●	●/●	●/–
Special design, see brochure		–	–	–
Number of exterior doors/drawers		2/–	2/–	1/–
Door opening 12)		l/r/a	l/r/a	l/r
Decorative frame	In place/can be retrofitted	–/–	–/–	–/–
<b>Dimensions<sup>13)</sup></b>				
Height	cm	177.8	177.8	87.3
Width	cm	56	56	56
Depth including distance to wall	cm	55	55	55
Height without worktop	cm	–	–	–
Width when the door or drawer is open	cm	–	–	–
Depth when the door or drawer is open	cm	115	115	114
Unladen weight <sup>14)</sup>	kg	75	75	48
<b>Features</b>				
Adjustable temperature for freezer compartment				
Separate from temperature in fridge compartment		●	●	–
In conjunction with fridge compartment temperature		–	–	–
Switch for permanent freezer operation		–	–	–
<b>Indicators</b>				
Fridge compartment				
Normal operation	Green light	–	–	–
Temperature display	Interior/exterior	●/–	●/–	●/–
Warning signal when the door is open	Visual/acoustic	●/●	●/●	●/●
Freezer compartment				
Normal operation	Green light	–	–	–
Continuous operation	Green light	–	–	–
Fault, warning signal	Visual/acoustic	●/●	●/●	–/–
Door open, warning signal	Visual/acoustic	●/●	●/●	–/–
Temperature display	Interior/exterior	●/–	●/–	–/–
<b>Fridge compartment</b>				
Eggs trays	Number of eggs	12	12	–
Door compartments with lid or sliding door	Number	1	1	–
Door shelves and/or containers	Number	3	4	–
Storage compartments in fridge compartment	Number	4	5	6
Of which are adjustable	Number	3	3	1
Containers in fridge compartment	Number	3	1	–
<b>Freezer compartment</b>				
Compartments in the door	Number	–	–	–
Compartments in interior	Number	2	3	–
Max. compartment height in interior	cm	16.2	16.6	–
Baskets, containers, drawers in interior	Number	2	3	–
Ice cube trays	Number	1	1	–
<b>Electrical connection</b>				
As per type plate	V/A/W	230/10/140	230/10/115	230/10/100
<b>Safety and service</b>				
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse		
Country of origin		CH	CH	CH
Guarantee		2 years		
Service by		V-ZUG Ltd		
Instructions		d/f/i		
Assembly and installation instructions		●		
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland		

## Explanations

- Available/yes
  - Not available/no
- 1) Energy consumption over 365 days was determined in accordance with DIN EN 153 issued in 1990. Data is based on values of 230 V, 50 Hz. Consumption data enables you to compare various appliances. Actual figures may differ during practical use.
  - 2) Including bottom box, cold store compartment and ice tray, provided that these compartments are installed.
  - 3) Compartment for storing items at higher temperatures between +8 and +14 °C.
  - 4) Compartment for storing items at lower temperatures between +3 and –2 °C.
  - 5) ● = Compartment at –6 °C or below.  
●● = Compartment at –12 °C or below.  
●●● = Freezer compartment at –18 °C or below.  
●●●● = Freezer appliance at –18 °C or below and with a minimum freezer capacity.
  - 6) Depending on the model, the freezer capacity quoted may only be achieved after continuous operation is switched on and cannot be repeated after 24 hours. Refer to instructions.
  - 7) Time it takes for temperature to increase to –9 °C when the freezer compartment is fully loaded. The time needed may be lower if the compartment is only part loaded.
  - 8) Climate class SN: Ambient temperatures of +10 to +32 °C.  
Climate class N: Ambient temperatures of +16 to +32 °C.  
Climate class ST: Ambient temperatures of +16 to +38 °C.  
Climate class T: Ambient temperatures of +16 to +43 °C.
  - 9) Measured in accordance with current version of standard EN 60704-2-14.
  - 10) Frozen goods must be removed before defrosting.
  - 11) Can be integrated using a cabinet door.
  - 12) Door hinge:  
l = left, r = right, a = adjustable.
  - 13) Recess size (minimum dimensions) required for built-in and built-under appliances.
  - 14) Please make sure that the cabinet or wall is able to hold the appliance and its contents.
  - 15) Energy consumption with interior temperature of 12 °C over 365 days (at ambient temperature of 25 °C).

Note: Data in the table taken from 01/2016. Subject to further developments.

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ARE AVAILABLE IN

Switzerland, Australia, Belgium, China, France, Germany, Hong Kong, the Republic of Ireland, Israel, Italy, Lebanon, Luxembourg, Malaysia, 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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