



Swiss perfection for your home








































Collection Australia

Inspirational solutions that make
your home life easier.

2015/2016

EXPLANATION OF SYMBOLS

















Steamers, ovens and microwaves

 Oven	 Microwave	 PowerSteam
 Hot air humid	 AutomaticPlus	 GourmetGuide
 Hot air with steaming	 CombiCrunch	 Professional baking
 PizzaPlus	 Top/bottom heat combi mode	 BakeOmatic
 Top/bottom heat	 Hot air combi mode	 Soft roasting
 Top/bottom heat humid	 PizzaPlus combi mode	 Automatic regeneration/reheat
 Top heat	 Grill combi mode	 Recipes
 Bottom heat	 Hot air with steaming combi mode	 My recipes
 Grill	 Steam combi mode	 EasyCook
 Grill/forced convection	 Grill/forced convection combi mode	 Favourites
 Steam	 Top/bottom heat humid combi mode	 Fast heating
 Steam 40°C/defrost	 Bottom heat combi mode	 Switch to summer time
 Steam 80°C	 Hot air humid combi mode	 Pyrolytic self-cleaning
 Steam 90°C	 Regeneration combi mode	 Inverter technology
 Steam 100°C	 Regeneration/reheating	
 PowerPlus	 PowerRegeneration	

Coffee Centres

 Strength of coffee	 2 cups	 Latte macchiato
 Cup size	 Hot water	 Caffè latte
 1 cup	 Cappuccino	

Hobs





















 Operating time with cut-off function	 Automatic boost	 Pan base detection (10-22 cm)
 PowerPlus on all cooking zones	 Wipe protection	 External operation
 Acoustic timer	 Bridging function	 Safety package
 Gentle direct selection buttons	 Perfect for meat	 Cooking Control
 Slider control	 Simmer function	 Rice Control
 Pause button	 Perfect for vegetables	 Temperature Control
 9 power levels	 Perfect for fish	 Approximate width
 Keep-warm level	 Melting function	 Button tone settings (on/off)

EXPLANATION OF SYMBOLS




Designer hoods

 Air flow delivery in m ³ /hour	 Extraction	 Charcoal filter saturation indicator
 Number of halogen lights	 Recirculation	 Intensive level
 Number of halogen spots	 Dimmable light	 Automatic after-running
 Number of LED lamps	 Optional remote control	 Edge extraction
 Gentle controls	 Remarkably quiet	 Wipe protection
 Exhaust air connection: Ø ... mm with integrated non-return flap valve	 Grease filter cleaning indicator	






Dishwashers

 Automatic	 Hygiene	 Limescale sensor
 SteamFinish	 Pre-wash	 Turbidity sensor
 Daily Quick	 Eco	 Rinse agent dosage
 Daily	 Part load	 Water hardness control
 Quick wash/glass care	 Function light	 Automatic door opener
 Quick wash	 Energy saving	 Water consumption: 5 litres
 Fast wash	 Childproof lock	 Interior lighting, number of LED lamps
 Glass care	 24 hour delayed start	 Number of standard place settings
 Intensive	 Optimised for tabs	
 Fondue/raclette	 ergoPlus cutlery drawer	

General

 After-sales consultancy
 Remarkably quiet
 Languages

Front design

 Black design	 Fully integrated
 Black glass	 TouchClean
 Stainless steel	

Washing machines

	Capacity		Anti-mite		Delayed start
	Whites/coloureds 20°C-95°C		Eco		Temperature setting/energy saving
	Sprint 40°C/60°C		Easy iron		Spin speed/stop after rinsing
	Woolens 30°C		Degree of soiling/Anti-mite		AquaPlus
	Hand wash 20°C		Extra programmes		Turbidity sensor
	Cold wash 20°C		Extra programmes		Fast forward/End of programme
	WetClean		Gentle		Door opener/pause
	Favourites		Pre-wash		Plain text display/languages
	Fabric types		Steam anti-crease		Appliance hygiene

Tumble dryers

	Capacity		Fabric types		Crease-guard programme
	Extra dry		Crease-guard		Ventilation
	Normal dry		Timed drying/airing		Gentle
	Iron dry for delicate fabrics		Delayed start		End of programme
	Iron dry		Extra gentle		Plain text display/languages
	Damp		Door opener		SilentPlus
	Woolens		ReversePlus		Sprint
	Favourites		WetClean		Eco



V-ZUG - THE LEADING SWISS HOUSEHOLD APPLIANCE BRAND

For more than 100 years, V-ZUG Ltd has been the Swiss inventor and developer of high-quality, innovative household appliances. V-ZUG makes housekeeping easier with simple and individual solutions that inspire and enthuse.



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V-ZUG LTD

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V-ZUG – SWISS-MADE PREMIUM HOUSEHOLD APPLIANCES SINCE 1913

As constant as the flawless beauty of the Swiss mountains, V-ZUG has been a leading independent Swiss brand since it was founded in 1913. The company is now run by its fifth generation. Since its foundation, it has been developing and producing premium appliances for the kitchen and laundry room with the precision of a Swiss watch. The basic philosophy has not changed. Stylish, individually tailored solutions which make home life easier. Our past is the basis for the future: household appliances from V-ZUG have no expiration date – we design and manufacture them to last a lifetime.



Workers at the shipping unit, 1913



Dear Customers

Top quality, high functionality and irresistible elegance in the manufacturing of products, matched by our excellent service, are part not only of our 100-year tradition but also of the commitment that we demonstrate on a daily basis. Our aspiration is to be regarded as the “leader in kitchen and laundry appliances”. That is why we continually come up with increasingly economical and user-friendly products - revolutionary V-ZUG innovations that repeatedly set new standards worldwide.

V-ZUG is an internationally recognised premium brand. As the long-standing Swiss market leader, we have already earned the trust of millions of customers. We are especially proud of the enthusiastic response we have received from top chefs, who also recommend our products.

We promise you that our V-ZUG household products will not only win you over, but also delight you.

Dirk Hoffmann
CEO of V-ZUG Ltd



COMMITTED TO YOU SINCE 1913 – WITH INNOVATION AND SWISS QUALITY

We not only have a tradition of premium Swiss quality, we also have a commitment to progress. V-ZUG's inventions and innovations set new global standards in the fields of health, hygiene and resource preservation and in terms of the simplification and individualisation of housekeeping. Quality is key in all areas at V-ZUG, from the selection of materials through functional aesthetics to advice and service.

In Zug, the heart of Switzerland, V-ZUG develops, produces and distributes high-precision household appliances for the kitchen and laundry room using manufacturing systems in the vanguard of modern technology. Over 4.5 million appliances are in use in Switzerland, improving quality of life when it comes to cooking, roasting, baking, washing-up, washing and drying.



THE ONLY MANUFACTURER WHICH DEVELOPS AND PRODUCES A COMPREHENSIVE RANGE IN SWITZERLAND

With nearly 62,000 square metres at the Zug workshop and another site in Arbon on Lake Constance, more than 1400 employees use their knowledge and skills to serve our demanding clientele in Switzerland and around the world. V-ZUG is the only manufacturer to develop and produce a comprehensive range of appliances in Switzerland.

A committed Swiss company with real vision

V-ZUG believes in Switzerland as an economic centre and invests in a modern infrastructure in Zug every year. For V-ZUG, part of its commitment as a company involves creating and preserving jobs. Continuous training and professional development are also very close to our hearts. This, too, is an investment into the future.



Where once milk churns were galvanised, more than 1400 people from 24 countries - including over 60 trainees in 9 different trades - work at the Zug site today, producing household appliances of the highest quality.



V-ZUG IS ALSO ONE STEP AHEAD WHEN IT COMES TO ENVIRONMENTAL PROTECTION

As a company which aims to offer its customers the very best in every way, we understand that innovation and quality also go hand in hand with protecting the environment. Our awareness of our responsibility and our technological expertise make us the pioneers in the industry when it comes to ecology. This is confirmed not only by our resource-friendly production systems and our energy-saving appliances, but also by the ISO 14001 certification and our state-of-the-art ZUGgate logistics centre, which is self-sufficient in terms of energy thanks to the largest private photovoltaic system in the canton of Zug.



Our state-of-the-art ZUGgate logistics centre has the largest private photovoltaic system in the canton of Zug, making it self-sufficient in terms of energy.

UNIQUE WORLDWIDE – TWO REPRESENTATIVE AREAS OF V-ZUG EXPERTISE



Expertise in steam technology

Since as far back as 2001, V-ZUG has marketed integrated steamer and Combi-Steamer appliances for private households. And it has been enormously successful. Our expertise in steam technology has constantly been developed and the company's leading market position further consolidated.

With the launch of the Combi-Steam MSLQ in 2015, the first appliance in the world to combine conventional, steam and microwave heating, the consumer is given virtually unlimited possibilities. Cooking has never been so quick and gentle. The innovation leadership of V-ZUG has once again been impressively confirmed.

However, it is not only in the area of cooking that V-ZUG has demonstrated its leading expertise in steam technology. Since 2004, steam has also been used to treat the laundry in our washing machines (world-exclusive Steam anti-crease), which makes ironing all but unnecessary. And then there is the innovative appliance hygiene programme which cleans extremely thoroughly: hot steam ensures hygienic cleanliness in the entire washing machine.



Equipped with the world-exclusive SteamFinish, which was introduced in 2012, the Adora dishwasher cleans glasses, cutlery and plates with pure steam, ensuring measurable, spot-free cleanliness and sparkling shine.

In the new fabric care system, REFRESH-BUTLER, steam is also an important component of the Anti-Crease, refresh and sanitise programmes in combination with the world-exclusive photocatalysis.

Expertise in conserving resources

In 2001, V-ZUG was the first supplier in the world to offer a laundry dryer incorporating innovative heat-pump technology, and today is still setting new standards in the sparing use of resources in this and other appliance segments. V-ZUG appliances are recognised as most efficient in every class.

V-ZUG remains the first and only supplier to also offer washing machines and dishwashers with heat-pump technology. It enables impressive energy savings of roughly 50% compared with conventional technology.

The REFRESH-BUTLER fabric care system is also equipped with state-of-the-art heat-pump technology and features not only very low energy consumption but also impressive care programmes.

Thanks to our sense of responsibility and our technological expertise, we are the trailblazers in the field of ecology in our industry.



Most innovative brand in the household appliance sector in 2014

In 2014, V-ZUG wins the prestigious Plus X Award, the innovation prize for technology, sport and lifestyle products. The independent international jury recognises V-ZUG as the world's most innovative supplier in the household appliance sector.



SIMPLICITY IS THE RESULT OF CAREFUL CONSIDERATIONS

V-ZUG appliances make life simpler and are the expression of a personal lifestyle. This is easy to say, but is the result of a creative, critical and uncompromising process to which V-ZUG is committed: innovation. With Swiss engineering and an understanding for modern trends, our developers are able to anticipate requirements and perfect existing appliances - with a real focus on simplicity, sustainability and individuality. The result: innovations for the whole world which are now part of everyday life in Swiss households.

V-ZUG INNOVATIONS SET NEW STANDARDS – WORLDWIDE

2001: Fondue/raclette programme

The Fondue/raclette programme allows you to get all your fondue and raclette equipment and oven dishes clean without pre-soaking.

2004: Steam anti-crease – washing machine

The Steam Anti-Crease programme makes ironing all but unnecessary.

2004: Anti-mite – washing machine

The anti-mite programme lets allergy sufferers breathe easier by holding wash temperature at 60 degrees in excess of one hour and ensuring complete rinsing.

2007: GourmetSteam – Combi-Steam

The GourmetSteam programme helps you prepare star chef recipes at the touch of a button.

2008: Vibration Absorbing System

The Vibration Absorbing System (VAS) featured in the Adora washing machines minimises noise and makes them particularly suitable for installation at above ground floor level.

2009: BakeOmatic – ovens & Combi-Steam

The BakeOmatic programme adjusts the baking climate, the temperature and the timing completely automatically depending on the food placed in the cooking space.

2012: Easy cooking

The induction hob with a fully automated rice cooking function.

2013: REFRESH-BUTLER

A revolution in fabric care: gently refreshes clothing with world-exclusive photocatalysis to remove creases from wear.

2013: washing machine with heat-pump technology

The world's first washing machine with a heat pump sets new standards in terms of energy efficiency. Electricity consumption is reduced by around 55%.

2014: dishwasher with heat-pump technology

The world's first dishwasher with a heat pump reduces electricity consumption by nearly 40% compared to conventional dishwashers.

2015: Combi-Steam MSLQ with unlimited options

The Combi-Steam MSLQ is the world's first appliance to combine three heating methods in one: conventional, steam and microwave. Cooking has never been so quick and gentle.



LIFESTYLE BY V-ZUG – “SALT AND PEPPER” FOR YOUR CUISINE

Our kitchen appliances are really designed for private households. However, top professional chefs also rely on the quality and options offered by V-ZUG appliances – in both restaurants and the catering industry. If anybody is going to put our kitchen appliances to the test, it is them.

These professional chefs are sharing their expertise and exemplary taste with the customers of V-ZUG Ltd: the Lifestyle by V-ZUG online portal is all about stylish cuisine and culinary delicacies. Have a look behind the scenes at the best restaurants in Switzerland, get to know top-flight cuisine a little better and discover exclusive recipes which are guaranteed to succeed using V-ZUG appliances. Lifestyle by V-ZUG is the inspiration, the perfect seasoning for your everyday cooking.

vzug.com/lifestyle



Andreas Caminada

Schloss Schauenstein, Fürstenu,
youngest chef of all time to be awarded
19 GaultMillau points, 3 Michelin stars,
was named GaultMillau Chef of the Year
twice



Tanja Grandits

Restaurant Stucki, Basel,
18 GaultMillau points, 2 Michelin stars, Chef
of the Year 2006, Most Improved Chef of the
Year 2010, Chef of the Year 2014



Benoît Violier

Hôtel de Ville, Crissier,
Meilleur Ouvrier (best craftsman) 2000 in
France, 19 GaultMillau points, 3 Michelin
stars, Chef of the Year 2013



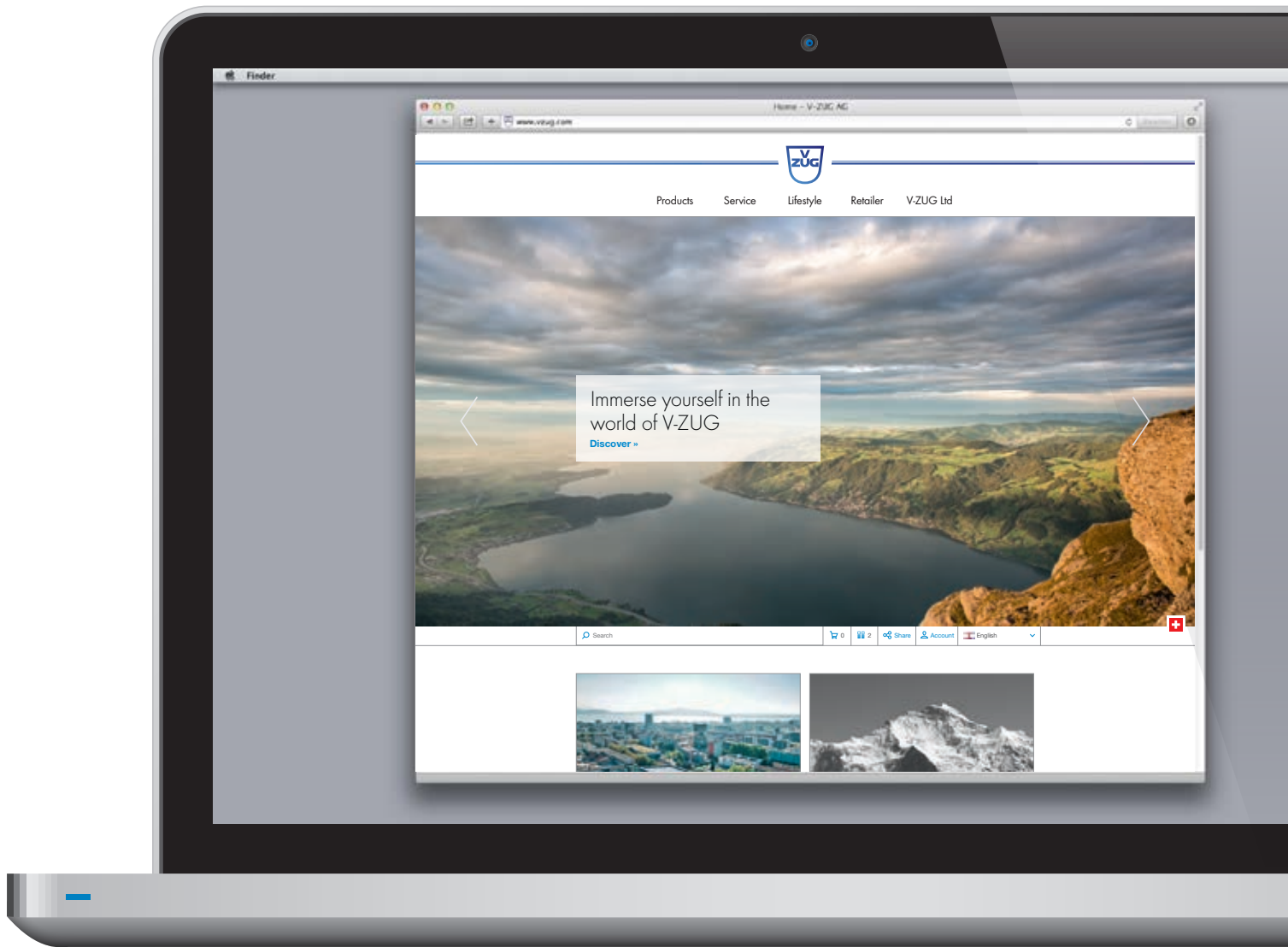
Nenad Mlinarevic

Restaurant focus, Park Hotel Vitznau,
17 GaultMillau points, 2 Michelin stars,
Discovery of the Year 2011



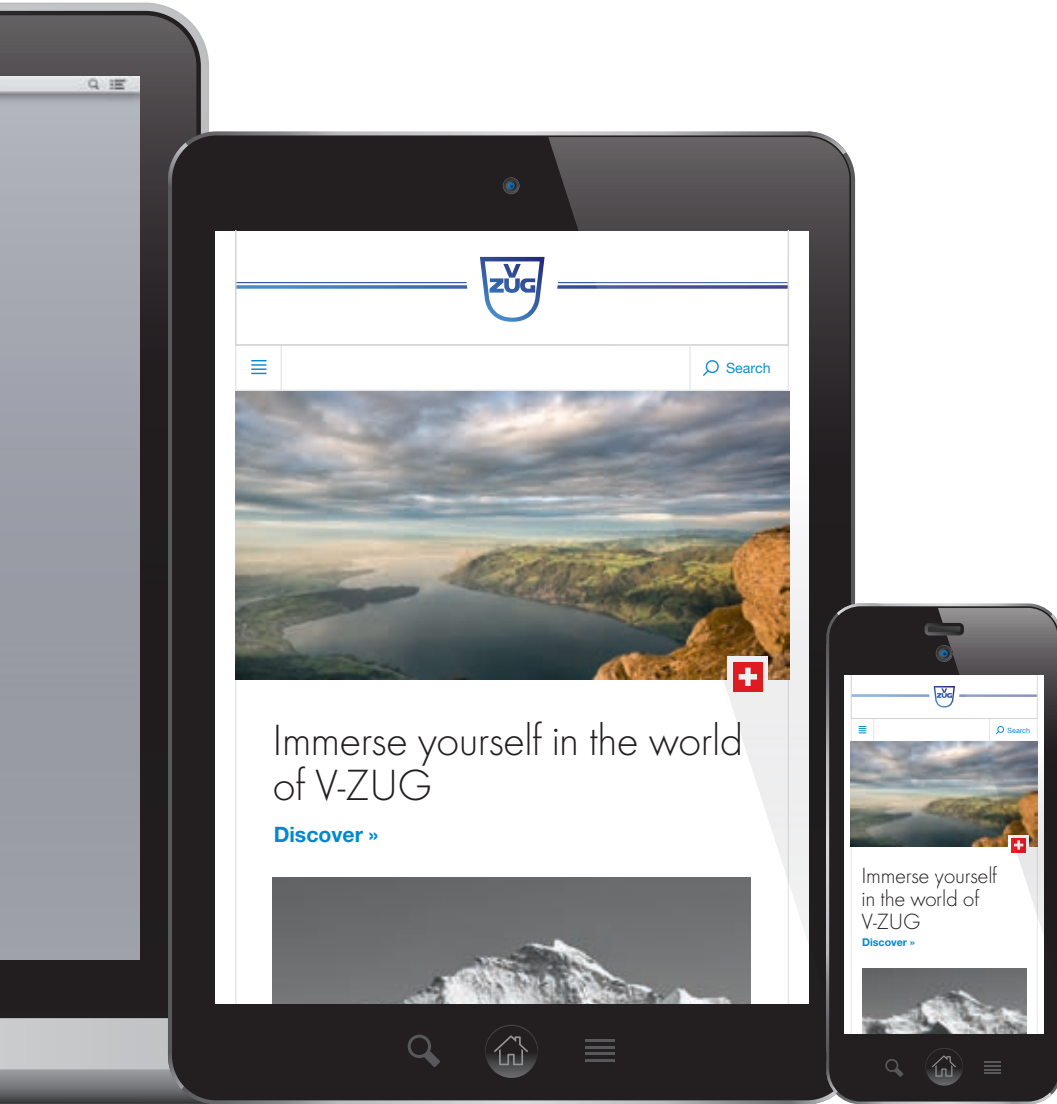
Stefan Meier

Gasthaus Rathauskeller, Zug,
15 GaultMillau points, author of various
recipe books and publications



V-ZUG ALWAYS AT HAND - WELCOME TO OUR ONLINE WORLD

Use our website vzug.com as a source of inspiration or reference, or to contact us. Our online world contains all the information and technical specifications for your appliances, as well as all sorts of exciting new recipes and online cookery tips. The whole world of V-ZUG always at hand - around the clock, around the world.







THE NEW RANGE OF
APPLIANCES FROM V-ZUG
INSPIRES AND ENTHUSES WITH
PERFECT DESIGN

DESIGN IS AESTHETICS AND FUNCTION

The simple, clear lines and the focus on what is essential give the new generation of ovens, steamers, microwaves and Coffee Centres real elegance. They blend in perfectly in any kitchen.



Standard size

Our full size appliances are 60×60 cm. Appliances in standard size can be used as stand-alone devices or as add-on units for compact or mini ovens. Available in this size are Ovens, Ovens with pyrolytic cleaning and Combi-Steamers.



Compact class – 45 cm range

The popular appliances with a height of 45 cm and a width of 60 cm have all the important functionality and can be combined in a variety of ways. Available in this size are ovens, ovens with pyrolytic cleaning, combi-steamers, Coffee Centres and microwave ovens.



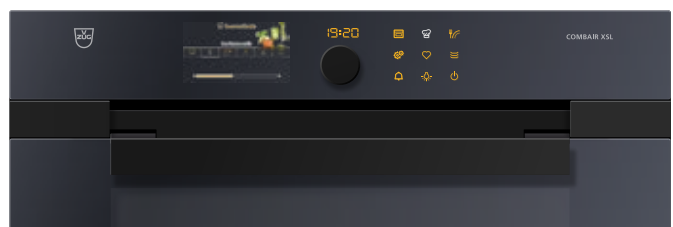
38 cm range

The appliances in this range are 38 cm high and 60 cm wide, making them an ideal add-on to a standard oven. The Combi-Steam HSL and our microwave oven are available in this size.

NEW: APPLIANCES WITH RETRACTABLE HANDLE

This range from V-ZUG incorporates a real design highlight for all those who want things a touch simpler and more elegant.

When the appliance is switched off, the handle is not visible. Only when the appliance is turned on does the handle move into position, the appliance can then be opened and closed as normal. As soon as the appliance switches off, the handle moves back to its original retracted position until it is next needed.

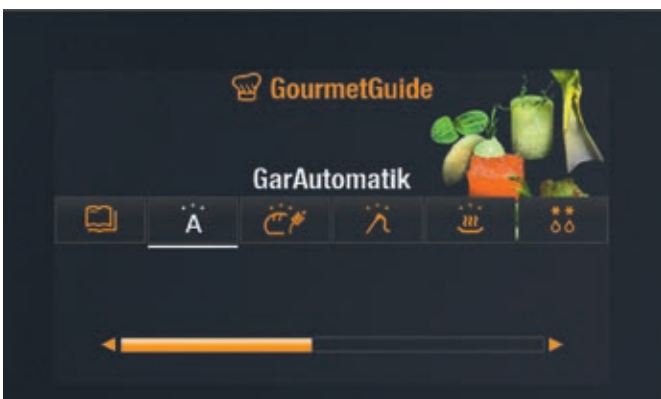


CONVENIENT OPERATION



Quick and direct to operate with adjusting knob

The new generation of premium-design V-ZUG appliances can be controlled quickly and precisely using an adjusting knob. The new practical full-colour graphic display shows all the settings at a glance. To the right of the adjusting knob are all the important basic operating modes which can be selected directly using sensor buttons.



Full-colour graphic display (with or without touch screen)

The top comfort models all feature the new TFT graphic display with background images in colour. The SLQ range even has direct touch-screen controls which take you where you need to go with a simple "Press and go".



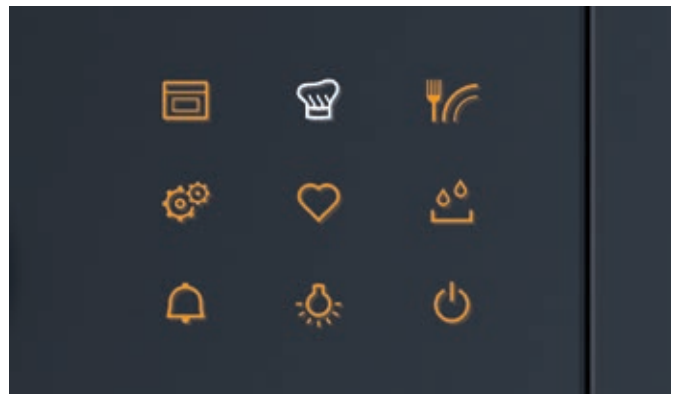
Graphic display

The LCD shows text and symbols to indicate the settings you selected using the adjusting knob and keeps you up to date in your language of choice.



Sensor buttons

The new design fulfils even the most exacting demands. To the right of the central adjusting knob are all the important settings which can be selected directly. Just the touch of a button takes you to the various areas for individual selection of operating modes, to GourmetGuide and to EasyCook, or simply to a function such as the water-tank ejection system in the Combi-Steamingers.



Favourites

You have the option of saving up to 24 favourites alongside the recipes which are already saved. For example, you can save your favourite recipes from grandmother's recipe book or other recipes you often use on the device and give them a name. These are then available to use or amend at any time at the touch of a button.



INDIVIDUAL BUTTON CONTROLS

The new V-ZUG user guide offers individual solutions to help you choose the right settings quickly and easily. Whether you are a top chef or a home cook: you will find the setting you want quickly and reliably thanks to the direct access.



Operating modes – the perfect settings for personalised cooking

V-ZUG provides the perfect operating mode for every requirement. And if you are in a hurry, the fast heating function can be selected too in some operating modes.



GourmetGuide – simple preparation thanks to automatic programmes

A range of intelligent programmes with unique settings such as GourmetSteam, automatic soft roasting (patented), BakeOmatic and professional baking allows you to achieve perfect results, with success guaranteed.



EasyCook – tips on settings with suggestions for the right operating mode

With over 100 helpful factory settings for individual foods, you can achieve optimum results at the touch of a button.

Combi-Steamers





Do you sometimes wish you could switch on turbo mode when you are cooking and baking? This is possible for the first time with the **Combi-Steam MSLQ** from V-ZUG. It combines conventional heat and steam with a PowerPlus function (microwave). And this can do much more than heat food: like a booster, it accelerates all cooking

processes by around one-third. The three heating modes can be combined any way you wish. For example, steam makes a loaf of bread light and crusty, conventional heat gives it the golden brown colour, and the microwave means it is ready much quicker. Perfect for healthy eating!

EXCLUSIVE VACUISINE® BY V-ZUG – GOURMET CUISINE BELOW 100°C FOR CULINARY DELIGHTS AT HOME

Vacuum cooking (also known as sous-vide) is the process of cooking food in vacuum-sealed bags. This technique is employed in the world's best restaurants as it creates a unique combination of flavours, textures, freshness and appearance.



The Combi-Steam is ideal for cooking in vacuum bags.

vzug.com

Detailed information about Vacuisine and an array of recipes from top-flight chefs can be found at **vzug.com/lifestyle**



GOURMETSTEAM: GOURMET MEALS AT THE TOUCH OF A BUTTON

Recipes from top chefs are already programmed into the Combi-Steam MSLQ, XSL, HSL and Combair-Steam SL. Simply select one, press the relevant button, and your appliance becomes a maître de cuisine. This guarantees success for even the most ambitious recipes.

THE NEW RECIPE BOOKS

Whether you are cooking something for a weekday evening, conjuring up gourmet meals for your guests or baking fragrant cakes for celebratory occasions, the new recipe books will help you to create delicious dishes quickly and with very little effort.



Fast steaming

This recipe book contains 65 refreshing recipes for the Combi-Steam MSLQ.



Magical steaming

This book comprises 86 charming recipes for flavoursome food and comes with all SL models.







Baking treats

A total of 39 delicious recipes for every occasion await you, collected in a beautiful book.

Note: the English version of the basic recipe book is already included with the SL range of appliances. This recipe book is available in 11 languages at www.vzug.com/books

COMBI-STEAMERS: FOR A WORLD OF FLAVOURS

	GOURMET CUISINE below 100°C	GOURMET CUISINE above 100°C	BEAUTIFULLY TENDER MEAT	
	 Vacuisine	 GourmetSteam	 Soft roasting seared meat	 Soft roasting with steam
Benefits	Vacuum cooking A unique combination of flavours, quality, freshness and appearance. You can now use the sophisticated cooking technique used by the world's best chefs simply at home with the Combi-Steam, and with the help of the expertise and experience of the top chefs, who also give tips and tricks.	Exclusive meals Cook like a top chef at home. The GourmetSteam programme gives you access to numerous exclusive gourmet meals which are guaranteed to succeed.	Tender meat The meat is ready to serve exactly when you want, regardless of the shape, thickness or quantity.	Tender meat A perfectly roasted cut of meat, ready to serve exactly when you want, regardless of the shape, thickness or quantity.
Function	Vacuum cooking is the slow cooking of food in vacuum-sealed bags at low, precisely controlled temperatures in the Combi-Steam.	The Combi-Steam gives access to a database of gourmet recipes from top chefs.	This patented innovation monitors the internal temperature of the meat using a probe and automatically adjusts the cooking temperature accordingly during the cooking time of 2.5 to 4.5 hours.	This patented innovation monitors the internal temperature of the meat using a probe and automatically adjusts the steamer temperature accordingly during the cooking time of 1.5 to 2.5 hours.
Use	The extremely precise temperature setting is perfect for cooking at below 100°C.	Gourmet meals can be accessed at the touch of a button. All the recipes are collected in a recipe book. An extended recipe book is available separately.	After it has been seared, the meat is constantly monitored in the steamer while it is slowly cooked.	A perfectly roasted cut of meat is constantly monitored in the steamer while it is slowly steam-cooked before being seared.

BAKING	QUICK AND FRESH		EVERYDAY COOKING
<p> Professional baking</p> <p>Baked goods Perfect for baked goods with yeast and puff pastry. Bread and rolls rise beautifully and have a tasty-looking shiny crust. They are light on the inside and crusty on the outside and stay fresh longer. Having your own bakery is this easy.</p> <p>The professional baking mode is a combination of steam and hot air for four applications:</p> <ul style="list-style-type: none"> ▪ Bread ▪ Plaited bread ▪ Puff pastry ▪ Proofing yeast dough <p>The professional baking mode can easy be selected at the touch of a button. The steam and hot air periods are controlled automatically.</p>	<p> Regeneration</p> <p>Convenience and regeneration Ideal for families eating at different times or for heating up.</p> <p>The programme for prepared meals and convenience food.</p> <p>Several dishes can be warmed at the same time without losing quality or moisture.</p>	<p> Automatic regeneration</p> <p>Regeneration For the first time, meals can be reheated and prepared completely automatically, with the result that they are just as crispy as if they had been freshly prepared.</p> <p>The automatic programme for prepared meals and convenience products, especially baked goods (flans, quiches, pizza, aperitif nibbles, etc.)</p> <p>Several dishes can be warmed at the same time without losing quality or moisture.</p>	<p> BakeOmatic</p> <p>Cooking without a recipe The BakeOmatic always produces excellent results quickly, simply and reliably.</p> <p>The programme for spontaneous cooking without a recipe. The steamer automatically detects the size and quantity of the food.</p> <p>Very convenient: no manual entry of times, temperatures, operating modes or quantities is required.</p>
			Benefits
			Function
			Use

WORLD-EXCLUSIVE COMBI-STEAM MSLQ – HEALTHY STEAMING, NOW EVEN QUICKER

V-ZUG is the first manufacturer to successfully combine three heating methods – conventional, steam and microwave – in a single appliance: the new Combi-Steam MSLQ.

The unique combination of all heating methods

Brilliant cooking has never been so quick: with three practical functions in one appliance, gentle cooking of gourmet and precooked meals is now easier than ever.



Operating mode/function

1 Steam

Gentle, no-pressure steaming of vegetables

2 Conventional heat

For example, top/bottom heat, hot air or grill

3 Microwave

Heating or reheating liquids

4 Combination steam/microwave

For example, PowerSteam

5 Combination steam/conventional

For example, hot air with steaming

6 Combination conventional/microwave

For example, top/bottom heat and PowerPlus

7 World-exclusive: combination of all heating methods

For example, PowerRegeneration or
Hot air and steaming with PowerPlus

Benefits

Very gentle steaming of different foods, even when they are placed on different levels. For preparing all kinds of vegetables, swelling rice and grains or poaching ham, smoked pork loin or sausages.

The traditional operating mode for baking cakes or bread or cooking roasts and drying.

Traditional heating of food or quick, simple heating of liquids in a container. Slow, gentle defrosting is also possible thanks to inverter technology.

The food is cooked not only with steam, but also using microwaves to reduce cooking times by around one-third.

The ideal setting for puff and yeast pastry. The dough rises beautifully with a shiny, crispy crust. Also very suitable for the low-fat cooking of frozen foods, such as oven chips or spring rolls.

Combining any operating mode with microwave mode reduces the cooking time by approximately 30% to 75% compared to conventional cooking.

This exclusive combination adds a new dimension to cooking. You save a great deal of time: all types of baking and steaming are around 30% quicker; for example, when using PowerRegeneration or hot air and steaming with PowerPlus.

THE EXCLUSIVE POWER FUNCTIONS ON THE NEW COMBI-STEAM MSLQ



PowerSteam

V-ZUG has known all about gentle cooking with steam for many years. Now, the new Combi-Steam MSLQ with its innovative PowerSteam mode allows vegetables, for example, to be cooked around 30% faster than before and just as gently as ever.



PowerRegeneration

Heating with steam and hot air is the perfect combination for reheating precooked dishes so they taste like they have been freshly prepared. With the new PowerRegeneration mode, this process is accelerated but still as gentle as before.



PowerPlus

With the help of PowerPlus, any operating mode can be combined with microwave mode to produce a power mode. All you need to do is select a suitable PowerPlus level to start – and the quick, gentle, controlled cooking experience can begin. Depending on the setting, PowerPlus can reduce cooking times by approximately 30% to 75% compared to conventional cooking.

Recipe	Cooking time, conventional (approx.)	Cooking time, combi mode (approx.)	Time saved (approx.)
Quick cake	40 min.	10 min.	75%
Quick lasagne	40 min.	25 min.	37%

Source: V-ZUG Ltd

Statement of the Weihenstephan-Triesdorf University of Applied Sciences:

“The Combi-Steam MSLQ allows quick and gentle cooking with PowerSteam and fast reheating with PowerRegeneration. PowerSteam reduces cooking times for selected vegetables by around 25% to 30% compared to cooking with steam. This allows 30% better preservation of minerals and vitamin C than conventional cooking.”

HOCHSCHULE
WEIHENSTEPHAN-TRIEDORF
UNIVERSITY OF APPLIED SCIENCES





COMBI-STEAMERS – IMPRESSIVE FUNCTIONS

The Combi-Steamers from V-ZUG make cooking easier. The range of intelligent programmes allows quick, simple preparation of all sorts of dishes and meals and provides inspiration for new recipe ideas.



GourmetGuide – simple preparation thanks to automatic programmes

A range of intelligent programmes with unique settings such as GourmetSteam, automatic soft roasting (patented), BakeOmatic and professional baking allows you to achieve perfect results.



EasyCook – tips on settings with suggestions for the right operating mode

With over 100 helpful factory settings for individual foods, you can achieve optimum results at the touch of a button.



Steam – retain natural flavours and promote well-being

Gentle steaming in V-ZUG Combi-Steamers retains the valuable vitamins and minerals and preserves the taste. So not only are you doing your health a favour, it tastes great too.



Regeneration – reheated, but tastes freshly prepared

With a special combination of steam and hot air, you can reheat prepared meals and convenience food without losing quality or moisture and enjoy them as if they were freshly prepared. You can even regenerate multiple dishes at once. The Combi-Steam also has an automatic regeneration function for completely automatic reheating of crispy foods.



Patented Soft roasting – beautifully tender meat exactly when you want it



Soft roasting seared meat

The sophisticated innovation of soft roasting for seared meat automatically monitors the internal temperature of the meat with a food probe and adjusts the steamer temperature accordingly. The perfectly roasted cut of meat is ready to serve exactly when you want, regardless of the shape, thickness or quantity.



Soft roasting with steam

Perfect for top-quality meat. The result: much faster and saving up to 25% more energy compared to conventional soft roasting.



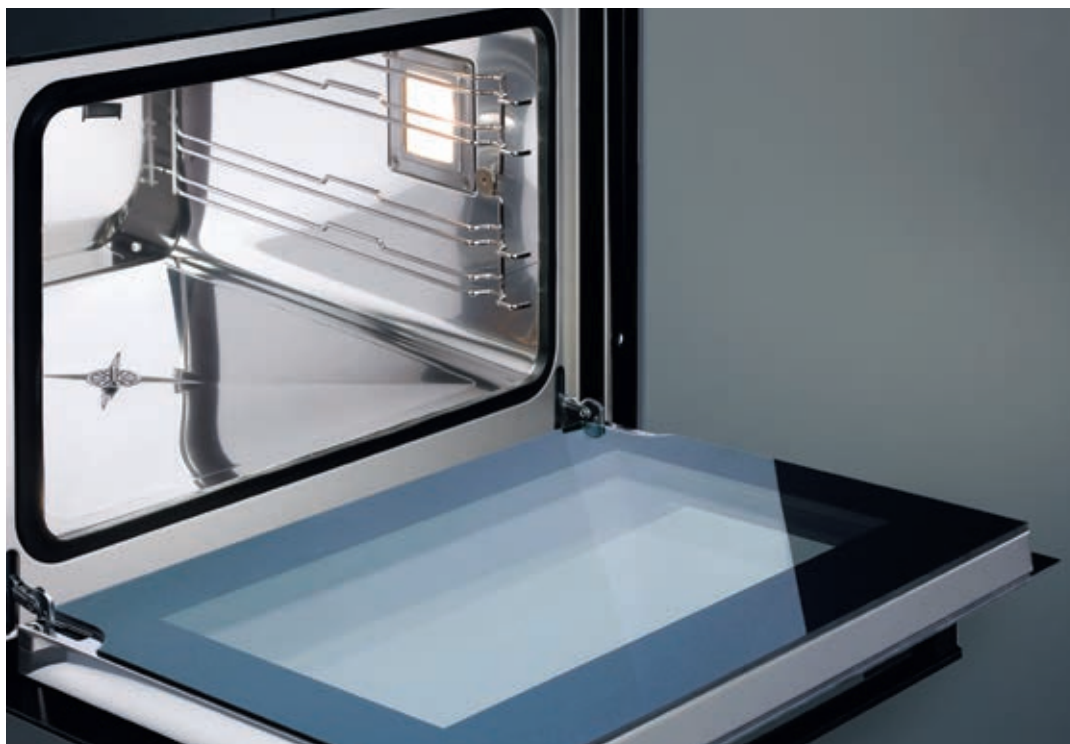
Professional baking – as fresh and crispy as from the baker's

The professional baking mode is a combination of steam and hot air. It is perfect for all yeast doughs: it makes puff pastry light and fluffy, and bread and rolls rise beautifully with a tasty-looking shiny crust. They also stay fresh longer.



BakeOmatic – delicious meals, prepared fully automatically

With BakeOmatic, there is no need to enter the cooking time, temperature, operating mode or quantity manually. 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.



EVEN MORE CONVENIENCE WITH A FIXED WATER CONNECTION

Our Combi-Steam model with fixed water connection makes steaming even easier and produces perfect results. Thanks to the plumbed-in water inlet and outlet, you have fresh water for steam mode whenever you need it. The built-in water tank is then only used for automatic cleaning (descaling). An additional drip tray is no longer required for steaming, as the remaining water simply flows away via the outlet.



Steam reduction function

Pressing this button down briefly during cooking triggers a quick manual steam reduction – in order to put more food into the cooking space, for example. When cooking is complete, this function is activated automatically, and you can then remove the cooked food from the Combi-Steamer.

Advantages of a fixed water connection

- Easier to use, with no need to top up the water tank
- Easier cleaning of the bottom of the cooking space
- Clear view of the cooking space within a few seconds thanks to the steam reduction function

PRODUCT COMPARISON: COMBI-STEAMERS

	Combi-Steam MSLQ	Combi-Steam SL	Combi-Steam XSL	Combi-Steam XSL, fixed water connection	Combi-Steam HSL
Brochure page	37	37	38	39	40
Versions					
Black glass	✓	✓	✓	✓	✓
Black glass with retractable handle	–	–	✓*	✓*	–
Illumination/automatically with door	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓
Cooking space volume	55	55	51	51	34
Appliance height cm	60	60	45	45	38
Energy efficiency class	A	A+	A+	A+	A+
Unique V-ZUG innovations					
Vacuisine, precisely controlled temperatures	✓	✓	✓	✓	✓
GourmetSteam	✓	✓	✓	✓	✓
BakeOmatic with Climate Control System (CCS)	✓	✓	✓	✓	✓
Soft roasting seared meat/with steam	✓ / ✓	✓ / ✓	✓ / ✓	✓ / ✓	✓ / ✓
Automatic regeneration	✓	✓	✓	✓	✓
Regeneration	✓	✓	✓	✓	✓
PowerRegeneration	✓				
Professional baking	✓	✓	✓	✓	✓
Food probe	✓	✓	✓	✓	✓
Electronic Steam System (ESS)	✓	✓	✓	✓	✓
Obstacle-free cooking space	✓	✓	✓		✓
Integrated recipes	✓	✓	✓	✓	✓
Uses					
Steam	✓	✓	✓	✓	✓
PowerSteam	✓				
Top/bottom heat	✓	✓			
Hot air	✓	✓	✓	✓	✓
Hot air with steaming	✓	✓	✓	✓	✓
PizzaPlus	✓	✓			
Hot air humid	✓	✓	✓	✓	✓
Grill	✓	✓			
Operation and display					
Fully electronic operation	✓	✓	✓	✓	✓
Sensor buttons	✓	✓	✓	✓	✓
Full-colour graphic display/touch screen	✓ / ✓	✓ / –	✓ / –	✓ / –	
Graphic display					✓
Steam reduction function				✓	
Descaling programme	✓	✓	✓	✓	✓
Stainless-steel cooking space			✓	✓	✓
Double-enamel cooking space	✓	✓			

* Optional.



Combi-Steam MSLQ 60 CST MSLQ 60

Black glass CSTMSLQZ60/2301565002

Front design



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H × W × D):
598 × 596 × 569 mm

Operating modes and features



- Cooking space: 55 l, double enamel
- Water tank with ejection system;
volume: 0.9 l
- Illumination: 2 halogen lamps
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 700 W microwave power level with
inverter technology
- 1 wire shelf
- 1 double-enamel baking tray
- 1 perforated plastic cooking tray, 1/3 GN*
- 1 unperforated stainless-steel tray
- 1 hardened glass dish
- 1 food probe
- 1 "Fast steaming" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour touch-screen graphic display
- Audible signals
- Time, saved up to 12 hrs
- Programme duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling programme

Combairsteam SL 60 CS SL 60

Black glass CSSLZ60/2301265002

Front design



- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H × W × D):
598 × 596 × 569 mm

Operating modes and features



- Cooking space: 55 l, double enamel
- Water tank with ejection system;
volume: 0.9 l
- Illumination: 2 halogen lamps
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 stainless-steel tray, perforated and
unperforated
- 1 food probe
- 1 "Magical steaming" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Programme duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling programme

Combi-Steam MSLQ 60

Options

- "Baking treats" recipe book

Accessories



Perforated plastic cooking tray, 1/3 GN*
325 × 177 × 52 mm (W × D × H)

Combairsteam SL 60

Options

- Roller runner
- "Baking treats" recipe book

For further accessories, see page 41

* GN = Gastronorm.



Combi-Steam XSL 60 CST XSL 60
Black glass CSTXSLZ60/2300565002

Front design



- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H x W x D):
454 x 596 x 568 mm

Operating modes and features



- Cooking space: 51 l, stainless steel
- Water tank with ejection system;
volume: 0.9 l
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 stainless-steel tray, perforated and
unperforated
- 1 food probe
- 1 "Magical steaming" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Programme duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling programme



Combi-Steam XSL 60 CST XSL 60 Y
Black glass CSTXSLZ60Y/2300665042

Front design



- Mirrored triple glass door
- Retractable handle
- Appliance dimensions (H x W x D):
454 x 596 x 568 mm

Operating modes and features



- Cooking space: 51 l, stainless steel
- Water tank with ejection system;
volume: 0.9 l
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 stainless-steel tray, perforated and
unperforated
- 1 food probe
- 1 "Magical steaming" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Programme duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling programme

Combi-Steam XSL 60

- Fully extending runner

For accessories, see page 41



Combi-Steam XSL 60 F CST XSL 60 F

Black glass CSTXSZL60F/2300765002

Front design



- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H × W × D):
454 × 596 × 568 mm

Operating modes and features



- Cooking space: 51 l, stainless steel
- **Fixed water connection for water inlet and outlet**
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 unperforated stainless-steel tray
- 1 food probe
- 1 "Magical steaming" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Programme duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling programme



Combi-Steam XSL 60 F CST XSL 60 F Y

Black glass CSTXSZL60F/2300765002

Front design



- Mirrored triple glass door
- Retractable handle
- Appliance dimensions (H × W × D):
454 × 596 × 568 mm

Operating modes and features



- Cooking space: 51 l, stainless steel
- **Fixed water connection for water inlet and outlet**
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 unperforated stainless-steel tray
- 1 food probe
- 1 "Magical steaming" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Programme duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling programme

Combi-Steam XSL 60

Options

- Fully extending runner

For accessories, see page 41



Combi-Steam HSL 60 CST HSL 60

Black glass CSTHSLZ60/2300465002

Front design



- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H × W × D):
379 × 596 × 568 mm

Operating modes and features



- Cooking space: 34 l, stainless steel
- Water tank: 1.25 l
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 2 wire shelves, 2/3 GN*
- 1 perforated cooking tray, 2/3 GN*
- 1 unperforated stainless-steel tray, 2/3 GN*
- 1 food probe
- 1 "Magical steaming" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Programme duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling programme

Combi-Steam HSL 60

Options

- Fully extending runner

For accessories, see page 41

* GN = Gastronorm.

ACCESSORIES: COMBI-STEAMERS AND STEAMERS

Combi-Steam MSLQ/XSL and Combi-Steam SL



Perforated cooking tray



TopClean baking tray

(XSL) W×D×H: 452×380×28 mm

Double-enamel baking tray

(MSLQ/SL) W×D×H: 430×370×25 mm

Combi-Steam HSL



Stainless-steel tray

Height: 20 mm, 2/3 GN



Enamelled baking tray

Height: 20 mm, 2/3 GN

For special accessories
MSLQ, see page 37

Special steamer accessories



White porcelain dish

Height: 65 mm, 2/3 GN



Sushi blade

Including instructions on how to make sushi



Fully extending runner

Optional (MSLQ/SL)

Roller runner

Optional (XSL/HSL)

Key for Gastronorm (GN) dimensions

2/3 GN: 325×354 mm (W×D)

1/2 GN: 325×265 mm

1/3 GN: 325×177 mm

Ovens





If you expect a little more than average from your oven, you will love V-ZUG. These quality appliances transform your home into a gourmet restaurant, a village bakery, a cafe or a pizzeria, whatever takes your fancy. The **Combair SLP**, for example, offers an excellent selection of saved settings for gourmet meals, a 68 l cooking space

and impressive functions such as hot air, soft roasting for beautifully tender meat and PizzaPlus for perfect pizzas, flans and quiches. Some of the appliances feature pyrolytic self-cleaning so you do not even have to worry about cleaning them.



SUCCESSFUL COOKING, SIMPLY AND RELIABLY

V-ZUG ovens include exclusive features such as BakeOmatic and the patented soft roasting mode for perfect results, completely automatically. Wow your family and friends with your own creations or one of the saved gourmet meals.

Developed and manufactured in Switzerland

**GourmetGuide – simple preparation thanks to automatic programmes**

A range of intelligent programmes with unique settings such as the patented soft roasting or BakeOmatic allows you to achieve perfect results – with success guaranteed.

**EasyCook – tips on settings with suggestions for the right operating mode**

With over 100 helpful factory settings for individual foods, you can achieve optimum results at the touch of a button.

**BakeOmatic – delicious meals, prepared fully automatically**

With BakeOmatic, there is no need to enter the cooking time, temperature, operating mode or quantity manually. The unique sensor technology in the Climate Control System (CCS) allows the appliance 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.

**Patented soft roasting – beautifully tender meat exactly when you want it**

You have invited guests and want to sit down to eat at 8 p.m. What are you doing while your guests are enjoying the appetisers? Are you constantly flitting back to the kitchen to check on the fillet? Not with the sophisticated soft roasting mode. This innovation for seared meat automatically monitors the internal temperature of the meat and adjusts the steamer temperature accordingly. The meat is ready to serve exactly when you want, regardless of the shape, thickness or quantity. This means you can keep your guests company during the appetisers. And because the fillet will be beautifully tender, you can also impress them with your brilliant cooking.

**Perfect meat dishes with the food probe**

A good cut of meat deserves only the best preparation. Simply push the food probe into the meat, connect to the appliance and select the type of meat, internal temperature, degree of doneness and end time. The meat is gently cooked to the exact time and degree of doneness you want. And in the meantime, you can tend to your guests or prepare the side dishes and the sauce. Your guests will be impressed by the results.

**A total of 52 saved recipes can be accessed at the touch of a button**

Cook like a professional? No problem with the new generation of ovens from V-ZUG. We have prepared 52 wonderful recipes for every occasion for you. The recipes collected in the "Baking treats" book are already saved on the appliance and can be accessed simply at the touch of a button. All you need to do is provide and prepare the ingredients in the quantities specified, insert the dish into the cooking space and start the appliance. You can leave the rest to the oven. You will love these recipes, and your guests will too.

**Favourites**

You have the option of saving up to 24 favourites alongside the recipes which are already saved. For example, you can save your favourite recipes from grandmother's recipe book or other recipes you often use on the device and give them a name. These are then available to use or amend at any time at the touch of a button.

V-ZUG OVENS PRACTICALLY CLEAN THEMSELVES



TopClean from V-ZUG gives residues barely any chance to stick

It is the high-tech solution among cleaning aids: the new, specially developed coating on the enamel means even less effort is required to clean the cooking space or the baking trays. The excellent non-stick properties mean residues can be simply and effortlessly removed with a damp cloth.



The pyrolytic self-cleaning function adds heat to ensure cleanliness with no effort

This type of cleaning transforms dirt into ash by heating up the cooking space. All you need is a damp cloth to wipe away the ash. The appliances with pyrolytic self-cleaning now have an elegant glass door which is easy to clean.



Fully extending runners for easy handling

The new, highly robust fully extending runners (runner length: 457 mm) allow you to remove the food being cooked or baked fully from the cooking space safely and comfortably. This is really handy for basting a cut of meat or removing the baking tray. This highly practical option can be ordered for ovens with a convenience level of SE or higher. All other ovens and cookers feature the standard runners (runner length: 302 mm).

PRODUCT COMPARISON: OVENS

	Comair SLP	Comair SL	Comair SEP	Comair SE	Comair XSLP
Brochure page	48	48	48	49	49
Versions					
Black glass	✓		✓	✓	✓
Black glass with retractable handle		✓			
Illumination/automatically with door	Halogen/✓	Halogen/✓	Halogen/✓	Halogen	Halogen/✓
Cooking space volume	68	68	68	68	50
Compact oven					✓
Energy efficiency class	A	A	A	A	A
Unique V-ZUG innovations					
BakeOmatic with Climate Control System (CCS)	✓	✓			✓
Climate sensor	✓	✓			✓
Soft roasting	✓	✓	✓	✓	✓
Food probe	✓	✓	✓	✓	✓
Integrated recipes	✓	✓			✓
Uses					
Top/bottom heat	✓	✓	✓	✓	✓
Hot air	✓	✓	✓	✓	✓
PizzaPlus	✓	✓	✓	✓	✓
Grill	✓	✓	✓	✓	✓
Operation and display					
Fully electronic operation	✓	✓	✓	✓	✓
Sensor buttons	✓	✓	✓	✓	✓
Electronic time switch	✓	✓	✓	✓	✓
Full-colour graphic display	✓	✓			✓
Graphic display			✓	✓	
Pyrolytic self-cleaning	✓		✓		✓
TopClean		✓		✓	



Combaire SLP 60

BC SLP 60

Black glass

BCSLPZ60/2102565002

Front design



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H × W × D):
598 × 596 × 569 mm

Operating modes and features



- Cooking space: 68 l, brilliant enamel
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe
- Rotisserie
- 1 "Baking treats" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Operating mode
- Programme duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature



Combaire SL 60

BC SL 60

Black glass

BCSLZ60/2102965042

Front design



- Mirrored triple glass door
- Retractable handle
- Appliance dimensions (H × W × D):
598 × 596 × 569 mm

Operating modes and features



- Cooking space: 68 l, TopClean
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe
- Rotisserie
- 1 "Baking treats" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Operating mode
- Programme duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature



Combaire SEP 60

BC SEP 60

Black glass

BCSEPZ60/2101965002

Front design



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H × W × D):
598 × 596 × 569 mm

Operating modes and features



- Cooking space: 68 l, brilliant enamel
- Illumination: 2 halogen lamps
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe

Operation and display

- Sensor buttons and adjusting knob
- Graphic display
- Acoustic signal
- Time, saved up to 12 hrs
- Operating mode
- Programme duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature



Combair SE 60 BC SE 60

Black glass BCSEZ60/2101665002

Front design



- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H x W x D):
598 x 596 x 569 mm

Operating modes and features



- Cooking space: 68 l, TopClean
- Illumination: 2 halogen lamps
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe

Operation and display

- Sensor buttons and adjusting knob
- Graphic display
- Acoustic signal
- Time, saved up to 12 hrs
- Operating mode
- Programme duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature



Combair XSLP 60 BC XSLP 60

Black glass BCXSLPZ60/2102865002

Front design



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H x W x D):
454 x 596 x 568 mm

Operating modes and features



- Cooking space: 50 l, brilliant enamel
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe
- 1 "Baking treats" recipe book

Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Operating mode
- Programme duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature

Options/accessories

Combair SLP 60 and Combair SL 60

- Sensor roasting basket
- Fully extending runner

Combair SEP 60 and Combair SE 60

- Fully extending runner
- "Baking treats" recipe book

Combair XSLP 60

- Fully extending runner

Warming drawers



PLENTY OF SPACE FOR PREHEATING AND KEEPING WARM

The new warming drawers are perfect in combination with the ovens, steamers and Coffee Centres from V-ZUG. This gives you additional flexibility and added value in your kitchen. The high-quality drawers have a stainless-steel interior which is very easy to clean and feature a telescopic runner which can cope with weights of up to 25 kg.

Push/pull system for a handle-free kitchen

The warming drawer has no handles, so it can be positioned anywhere in the kitchen. The drawer is easy to open using the convenient push/pull system.



Warming drawer 60 283 WS 60 283

Black glass WS60283/3401360022

Front design



- Appliance dimensions (H×W×D):
281 × 596 × 547 mm

Features

- Capacity: basic place settings for 20 people or 40 plates (Ø 27 cm)
- Stable telescopic runner with SoftClose
- Chrome-steel interior
- Base with glass heating plate
- Additional heating with radial fan to heat plates
- Electronic temperature control with optical operating display, 7 levels
- Temperature range: approximately 30°C to 80°C glass surface temperature
- Push/pull system



Warming drawer 60 220 WS 60 220

Black glass WS60220/3401260022

Front design



- Appliance dimensions (H×W×D):
218 × 596 × 547 mm

Features

- Capacity: basic place settings for 15 people or 30 plates (Ø 27 cm)
- Stable telescopic runner with SoftClose
- Chrome-steel interior
- Base with glass heating plate
- Additional heating with radial fan to heat plates
- Electronic temperature control with optical operating display, 7 levels
- Temperature range: approximately 30°C to 80°C glass surface temperature
- Push/pull system



Warming drawer 60 144 WS 60 144

Black glass WS60144/3401060022

Front design



- Appliance dimensions (H×W×D):
142 × 596 × 547 mm

Features

- Capacity: basic place settings for 6 people or 14 plates (Ø 27 cm)
- Stable telescopic runner
- Chrome-steel interior
- Base with glass heating plate
- Additional heating with radial fan to heat plates
- Electronic temperature control with optical operating display, 7 levels
- Temperature range: approximately 30°C to 80°C
- Push/pull system

Examples



Niche height: 877 mm
Combi-Steam MSLQ
with Warming drawer 60/283



Niche height: 594 mm
Supremo XSL
with Warming drawer 60/144



Niche height: 594 mm
Combi-Steam HSL
with Warming drawer 60/220

Microwaves



MAKING BIG WAVES IN THE KITCHEN

Dishes of all kinds can be prepared with the vitamins preserved and with no fat or salt – perfect for your figure! A whole meal is ready to serve in no time.



Automatic reheat – effortless and completely automatic

Heating up your plated meals is simple and takes just one touch of a button. You do not need to set the operating mode, the temperature or the time.



Favourites button – your favourite programme at the touch of a button

You can use this function to save your favourite programme. You can then access it quickly and easily whenever you want.



Hot air – combi mode for perfect gratins in half the time

In hot air mode, the microwave can be used to bake bread and pastries simply and conveniently. Dishes also take half the time to prepare in combi mode with microwave as they would in a conventional oven.



CombiCrunch – golden brown, crispy results

This operating mode combines the microwave and grill. The CombiCrunch plate ensures your pizza or mini cheese quiche is golden brown on top and perfectly crispy underneath.



AutomaticPlus – the automatic programmes

Best results from the start thanks to up to 31 automatic programmes. They help you with food-friendly defrosting (PerfectDefrost), reheating, crisping, baking, roasting, melting or defrosting. These are all perfected in the Miwell-Combi XSL. The intelligent sensor system automatically calculates the cooking time for plated meals, so there is no need to enter the operating mode, quantity or cooking time.

PRODUCT COMPARISON: MICROWAVES

	Miwell-Combi XSL	Miwell HSL
Brochure page	55	55

Versions

Installation in tall unit	✓	✓
Black glass	✓	✓
Illumination	✓	✓
Cooking space volume	l 40	31
Maximum microwave power level	W 900	1000
Grill	W 1600	800
Glass turntable	cm 40	32.5

Unique V-ZUG innovations

Microwave levels	18	20
3-D input	✓	✓
Operating time	✓	✓
Switch-off time	✓	✓

Uses

Microwave	✓	✓
Grill	✓	✓
CombiCrunch	✓	✓
Hot air	✓	
Grill and forced convection	✓	
Fast heating	✓	
Favourites	✓	✓
PerfectDefrost	✓	✓
AutomaticPlus	✓	✓
AutomaticPlus with sensors	✓	
Automatic reheat	✓	

Operation and display

Fully electronic operation	✓	✓
Sensor buttons	✓	✓
Electronic time switch	✓	✓
Graphic display	✓	✓
Obstacle-free and easy-to-clean cooking space	✓	✓



Miwell-Combi XSL 60 MWC XSL 60

The compact microwave oven for simple installation in a tall unit

Black glass MWCXSL60/2400965000

Front design



- Black glass door front
- Designer handle
- Appliance dimensions (H × W × D):
454 × 596 × 567 mm

Operating modes and features



- Cooking space: 40 l, stainless steel
- 18 microwave levels (900 to 50 W)
- Illumination: 1 light bulb
- 3-D input
- Real hot air
- Fast heating
- 1600 W grill
- Ø 40 cm glass turntable
- 1 shelf with baking tray
- 2 support wire shelves
- CombiCrunch plate with handle
- 2 food covers
- 31 automatic programmes

Operation and display

- Sensor buttons and adjusting knob
- Graphic display
- Time
- Operating mode
- Microwave power
- Operating time
- Switch-off time
- Setting suggestions
- Cooking space temperature



Miwell HSL 60 MW HSL 60

The comfort model for simple installation in a tall unit

Black glass MWHSL60/2400665000

Front design



- Black glass door front
- Designer handle
- Appliance dimensions (H × W × D):
378 × 596 × 470 mm

Operating modes and features



- Cooking space: 31 l, stainless steel
- 20 microwave levels (1000 to 50 W)
- Illumination: 1 light bulb
- 3-D input
- 800 W quartz grill
- Ø 32.5 cm glass turntable
- 1 support wire shelf
- CombiCrunch plate with handle
- 2 food covers
- 22 automatic programmes

Operation and display

- Sensor buttons and adjusting knob
- Graphic display
- Time
- Operating mode
- Microwave power
- Operating time
- Switch-off time
- Setting suggestions

Coffee Centres



STYLISH DESIGN AND PERFECT COFFEE FLAVOUR

The best time to enjoy a freshly prepared coffee is in a calm, relaxed moment. The V-ZUG Coffee Centre turns you into a real master coffee barrista. This machine lets you make speciality coffee effortlessly and just the way you like it.

Become a barista at the touch of a button

With the built-in automatic milk frother, you can conjure up perfect froth for cappuccino, latte macchiato, café au lait or simply a hot milk with a deliciously light foamy topping. The Supremo has five adjustable coffee strengths, from extra-mild to very strong to ensure you get the strength you want, and there is always hot water available for a lovely cup of tea.

Easy operation and maintenance

Coffee the way you like it. The clear sensor buttons ensure intuitive operation of all operating modes. Preparation is very simple, and the text display tells you about what is going on and gives useful instructions such as "Top up water" or "Descal". The built-in milk frother is cleaned simply at the touch of a button, the milk container can be removed and is perfect for storing in the fridge. It is also completely dishwasher-safe.

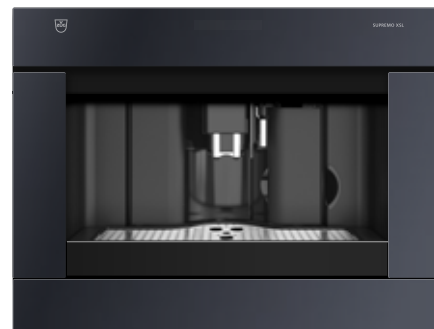


Ground coffee or coffee beans?

A clever system with two containers means you can always choose between ground coffee and coffee beans.

The coffee whisperer

The built-in conical burr grinder is virtually silent and provides freshly ground coffee whenever you want it.



Supremo XSL 60

CCS XSL 60

Black glass

CCSXSL60/2500367002

Front design



- Appliance dimensions (H × W × D):
454 × 596 × 412 mm



Operating modes and features



- At the touch of a button:
cup of coffee, espresso, cappuccino, latte macchiato, café au lait, hot water, hot milk
- Fully automatic machine for 1 or 2 cups
- Programmable quantities for 3 different cup sizes
- 80 to 110 mm height-adjustable dispensing head
- LED-lit cup tray
- Individual grinder settings (13 steps)
- Capacity:
Water tank: 1.8 l
Coffee bean holder: 200 g
Waste grounds container: 14 units

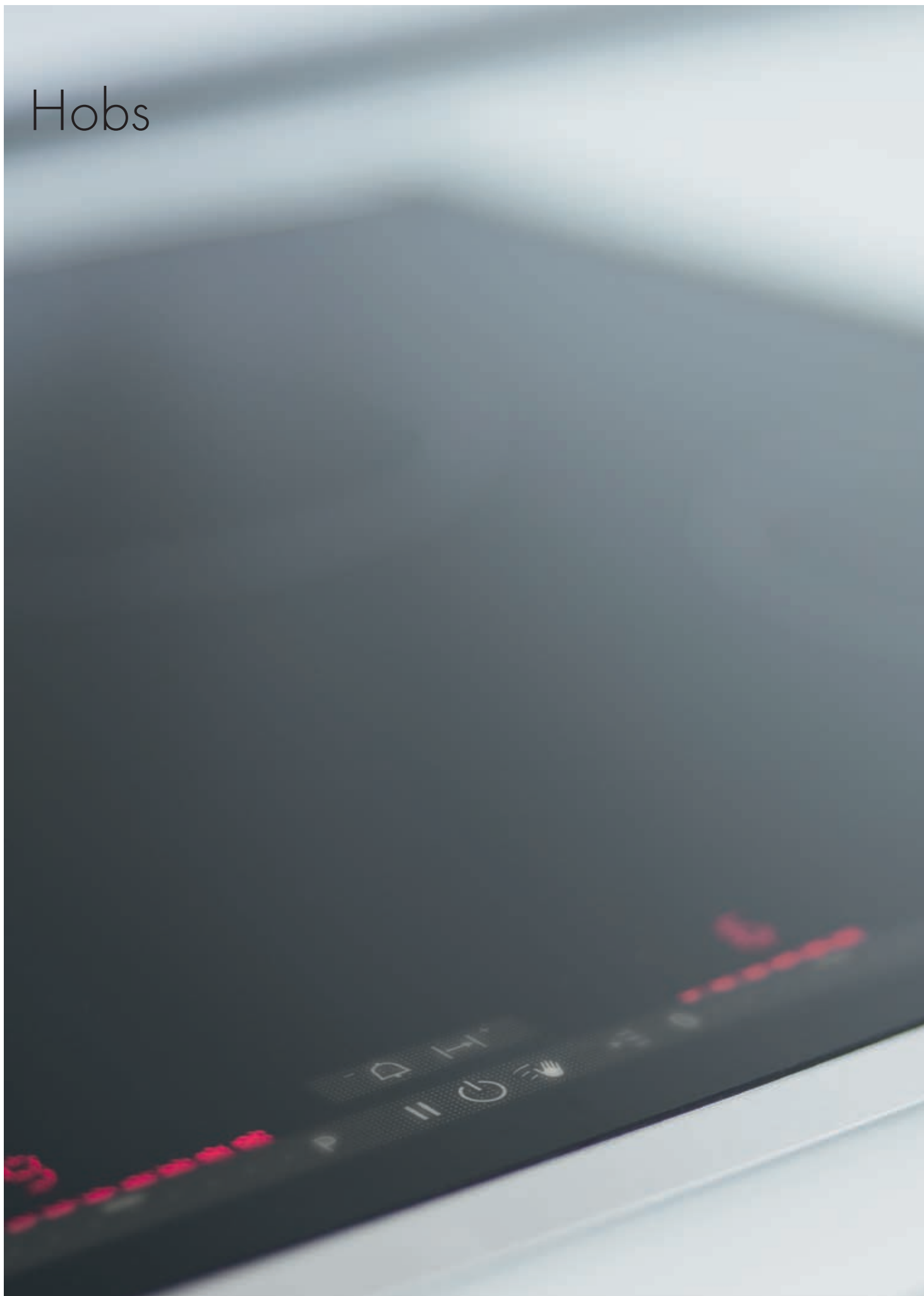
Operation and display

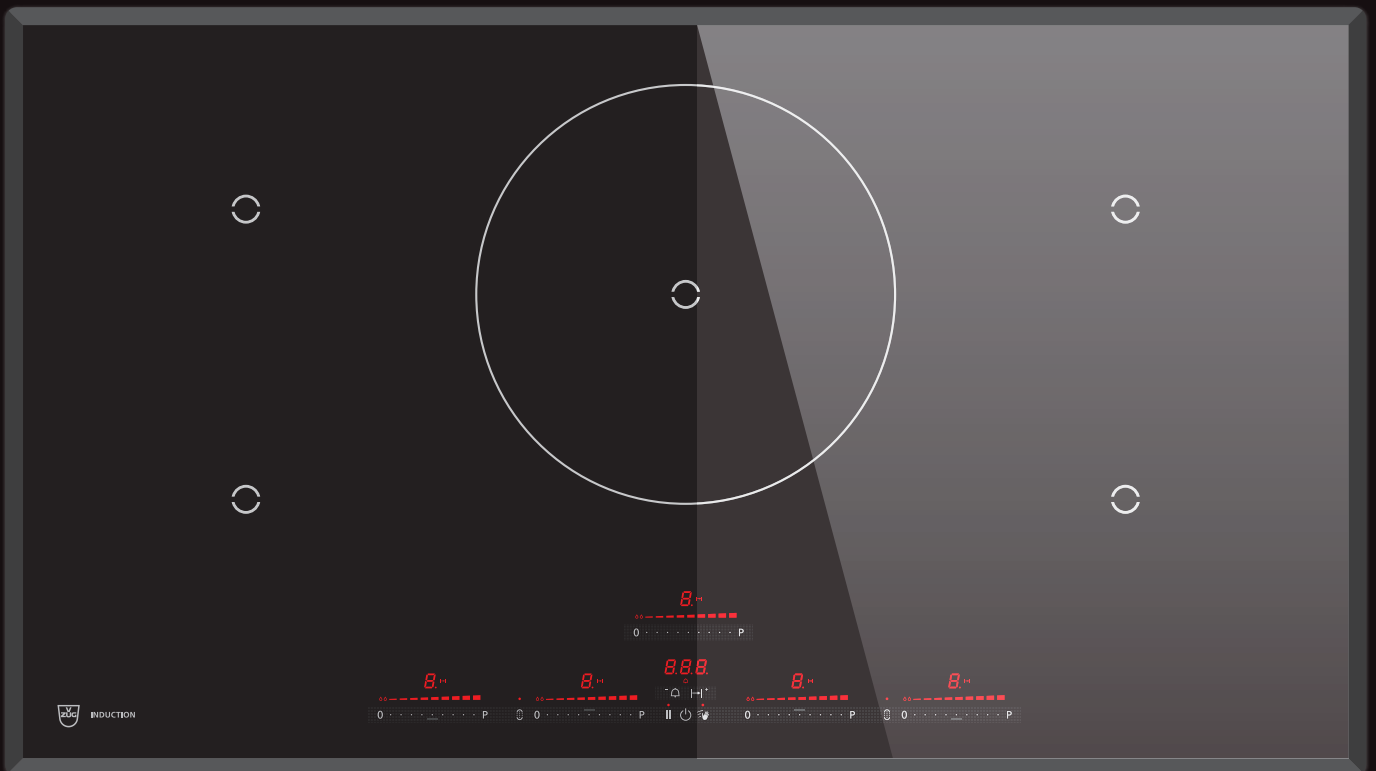
- Programmable brewing temperature
- Programmable pre-brewing temperature
- Programmable grinding quantity
- Programmable water hardness
- Programmable operating time/
switch-off time
- Integrated cleaning programme
- Automatic descaling programme

Accessories

- 7.5 dl milk container
- Descaler

Hobs





Cooking with induction technology offers many advantages. These include unbeatable speed, very short reaction times and simple cleaning because the whole hob remains largely cold. For your safety, the hob switches off automatically when the pan is removed. The latest-generation **MaxiFlex** hobs have impressive sophisticated




technology and a modern design with plain, puristic lines. The symbols on the glass surfaces and in the control area are kept simple, while the black glass integrates perfectly into the kitchen design. The MaxiFlex hobs offer a range of options, with automatic programmes to make everyday cooking easier.



WORLD-EXCLUSIVE COMFORT COOKING

GK46TIAKS hobs feature automatic functions. Food which you prepare often, such as pasta or rice, can be prepared at the touch of a button and does not need to be watched, which makes cooking much easier.



	 World-exclusive Rice Control	 World-exclusive Cooking Control	 World-exclusive Temperature Control
Function	There are fixed programmes for the preparation of all sorts of different rice.	The hob recognises the boiling point and automatically switches to continued cooking.	The hob monitors the temperature of the pan base and keeps it constant.
Operation	Place a lidded pan of rice, water and spices on the cooking zone and select the Rice Control function.	Place a lidded pan of cold water without salt or spices on the cooking zone and select the Cooking Control function and the continued cooking level.	Place a pan of food on the cooking zone and select the power level you want, then select the Temperature Control function.
Benefits	<ul style="list-style-type: none"> ▪ The hob automatically stops cooking when the rice is ready to serve ▪ An acoustic signal indicates that the programme is completed ▪ No boiling over or burning ▪ No need to watch the pan during cooking ▪ Guaranteed success for various types of rice 	<ul style="list-style-type: none"> ▪ A beep sounds as soon as the food can be added ▪ Makes cooking frequent foods such as pasta, vegetables, boiled potatoes, sausages and eggs easier ▪ When the boiling point is reached, the hob automatically switches to the lower continued cooking level, which saves energy 	<ul style="list-style-type: none"> ▪ The constant temperature enables consistent cooking results when preparing several portions (omelettes, meat, etc.) ▪ Makes reducing sauces and syrups easier ▪ The power levels do not need to be adjusted as often to achieve consistent cooking results

CONVENIENT, QUICK, SAFE AND ENERGY SAVING

Just like cooking in a professional kitchen: V-ZUG induction hobs with intelligent functions make everything easier and more convenient.



MaxiFlex: lots of space and flexible

State-of-the-art inductors mean that pots and pans of various sizes (Ø pan base: 10 to 22 cm) can be placed on any cooking zone. Sensors detect the size and adjust the cooking zone accordingly. Induction technology heats the food in record time while saving energy. The constant power and precision heating enable accurate cooking.

If optimum distances between cooking zones are important to you, select TIPS, our extra-wide hob. The panorama cooking zones are ideal for having an overview at all times.



Easy to clean

The rapid heating times are impressive. Keen cooks will also appreciate the very short reaction times and the possibility to make fine adjustments. It is practically impossible to let the pan boil over. As the heat is only generated in the base of the pan, the glass around the cooking zone which is switched on remains cold to a large extent. This means nothing can burn, and cleaning takes just a few seconds with a damp cloth.

V-ZUG THINKS OF EVERYTHING – DOWN TO THE LAST DETAIL



Cooking zone combination which gets everything right

If you want as much flexibility and variety as a professional chef, V-ZUG has the perfect combination of appliances for you. The built-in wok and the Teppan Yaki are perfect in combination with the GK26TIMS.2F induction hob. All hobs are 40 cm wide and can simply be operated via slider control. With adjusted corner radii and a new fitting system, the design of this combination has also been refined.

Wok cooking is in vogue and also very healthy – your guests will be impressed

Would you like to stew, stir-fry or deep-fry? No problem! The new induction wok from V-ZUG allows you to cook quickly and gently. Quickly, because induction heats water in record time, and gently because vitamins, minerals and nutrients are largely preserved. Short searing and cooking times and immediate reaction to power adjustments make the wok a really energy-saving option. It is also very user-friendly, because food residues cannot burn onto the glass ceramic plate as only the pan gets hot.

Optional accessory: bridge connector required for joining cooktops.

Frying and cooking on the induction Teppan Yaki

The Teppan Yaki also works with induction and can be set to temperatures of between 70°C and 240°C. It is perfect for low-fat frying of meat and fish or for cooking vegetables and also offers additional benefits:

- Very little fat is required
- Automatic functions, ideal for meat, fish and vegetables
- Excellent preservation of delicate flavours
- Valuable substances such as proteins are perfectly preserved
- Excellently suited to diet and wholefood cooking
- No overheating
- Easy to clean
- Saves energy thanks to induction technology
- Comes with 1 food cloche and 2 spatulas

Included in the price: the professional wok set

For professional results, once you have purchased an induction wok, you need the right accessories.

- Wok pan for your safety
- Pan lid for stewing
- Rack for deep-frying
- Wok stand for ergonomic storage of the wok once you have finished cooking

PRODUCT COMPARISON: INDUCTION HOBS

	GK16TIYS.1F	GK16TIWS.1F Wok	GK26TIMS.2F	GK56TIMS	GK46TIMS	GK26TIMS	GK46TIAKS	GK47TIMPS	GK37TIMPS	GK37TIMS
Brochure page	65	65	65	66	66	66	67	67	68	68
Versions										
Stainless-steel trim				✓						✓
Flush model	✓	✓	✓	✓	✓	✓	✓			✓
Faceted model				✓	✓	✓		✓	✓	✓
Uses										
Number of cooking zones	2	1	2	5	4	2	4	4	3	3
Number of zones with PowerPlus		1	2	5	4	2	4	4	3	3
Bridging function	✓		✓	✓	✓	✓				
Operation/maintenance										
Multi-slider/direct selection	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Single slider										✓
Timer	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Automatic switch-off function	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Pause button		✓	✓	✓	✓	✓	✓	✓	✓	✓
Automatic boost			✓	✓	✓	✓	✓	✓	✓	✓
Rice Control							✓			
Cooking Control							✓			
Temperature Control							✓			
Simmer function				✓	✓	✓				✓
Wipe protection button	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Restore function	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Large cooking zone spacing			✓	✓	✓		✓	✓	✓	✓
Keep-warm setting		✓	✓	✓	✓	✓	✓	✓	✓	✓
Short reaction time	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Childproof lock	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

Perfect integration into any kitchen

Flush model hobs can be perfectly integrated into any work-surface design. They provide a higher degree of compactness in the kitchen.

Hobs with a Stainless-steel trim are exceedingly simple to install and have a classic design. They fit into a range of kitchen configurations.



Flush model



Stainless-steel trim



Faceted model



GK16TIYS.1F Teppan Yaki

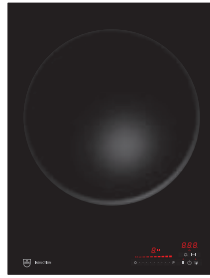
Flush model GK16TIYSF/3100860202

- Appliance dimensions (H×W×D):
57.1 × 384 × 501 mm/R5

Operating modes and features



- 2 induction frying zones (front/back)
- Maximum power: 2 × 1400 W
- 7 temperature levels (70°C to 240°C)
- Fine, precise controls
- Included: 2 spatulas, 1 food cloche

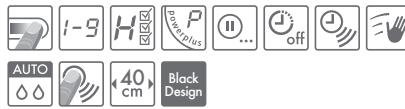


GK16TIWS.1F Wok

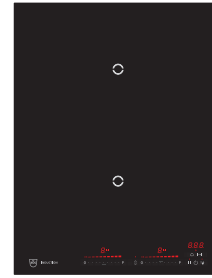
Flush model GK16TIWSF/3101060102

- Appliance dimensions (H×W×D):
128.5 × 384 × 501 mm/R5

Operating modes and features



- 1 induction wok zone
- Maximum power with PowerPlus: 3000 W
- Very rapid heating times
- Fine, precise controls
- Restore function
- Included: professional wok set



GK26TIMS.2F

Flush model GK26TIMSF/3100160202

- Appliance dimensions (H×W×D):
57.1 × 384 × 501 mm/R5

Operating modes and features



- 2 induction cooking zones
- Maximum power with PowerPlus: 2 × 3700 W
- Very rapid heating times
- Fine, precise controls
- Restore function



GK56TIMSC

Stainless-steel trim GK56TIMSC/89A366

- Appliance dimensions (H x W x D):
51.3 x 910 x 514 mm

Operating modes and features



- 5 induction cooking zones
- Maximum power with PowerPlus: 5 x 3700 W
- Ø 28 cm centre cooking zone
- Very rapid heating times
- Fine, precise controls
- Restore function

GK56TIMS

Faceted model GK56TIMS/89A367

- Appliance dimensions (H x W x D):
49.3 x 910 x 514 mm

- Same features as GK56TIMSC

GK56TIMS.1F

Flush model GK56TIMSF/3102065502

- Appliance dimensions (H x W x D):
53.3 x 897 x 501 mm/R5

- Same features as GK56TIMSC



GK46TIMS

Faceted model GK46TIMS/88A367

- Appliance dimensions (H x W x D):
47.7 x 584 x 514 mm

Operating modes and features



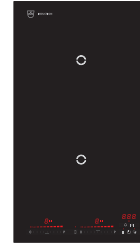
- 4 induction cooking zones
- Maximum power with PowerPlus: 4 x 3700 W
- Very rapid heating times
- Fine, precise controls
- Restore function

GK46TIMS.1F

Flush model GK46TIMSF/3101465402

- Appliance dimensions (H x W x D):
51.7 x 571 x 501 mm/R5

- Same features as GK46TIMSC



GK26TIMS

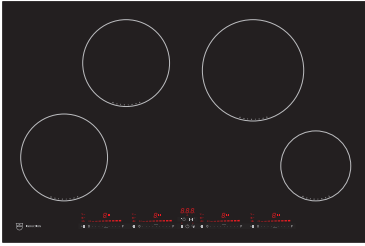
Faceted model GK26TIMS/84A337

- Appliance dimensions (H x W x D):
47.7 x 289 x 514 mm

Operating modes and features



- 2 induction cooking zones
- Maximum power with PowerPlus: 2 x 3700 W
- Very rapid heating times
- Fine, precise controls
- Restore function



GK46TIAKSF

Flush model GK46TIAKSF/90A360

- Appliance dimensions (H×W×D):
50.5×761×501 mm/R5

Operating modes and features



- With innovative ComfortCooking
- 4 induction cooking zones (14.5 cm, 2×18 cm, 21 cm)
- Maximum power with PowerPlus: 2200/3000/3700 W
- Very rapid heating times
- Fine, precise controls
- Restore function



GK47TIMPS

Faceted model GK47TIMPS/3103665404

- Appliance dimensions (H×W×D):
45.3×910×410 mm

Operating modes and features



- Panorama cooking zone
- 4 induction cooking zones
- Maximum power with PowerPlus (from left to right): 3000/3700/3700/3000 W
- Very rapid heating times
- Fine, precise controls
- Restore function



GK37TIMPS

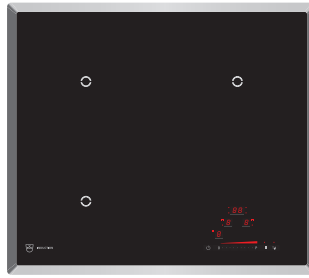
Faceted model GK37TIMPS/3103865304

- Appliance dimensions (H x W x D):
47.7 x 774 x 444 mm

Operating modes and features



- Panorama cooking zone
- 3 induction cooking zones
- Maximum power with PowerPlus: 3 x 3700 W
- Very rapid heating times
- Fine, precise controls
- Restore function

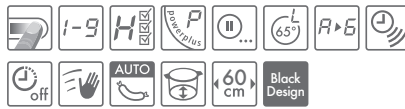


GK37TIMSC

Stainless-steel trim GK37TIMSC/3104165300

- Appliance dimensions (H x W x D):
49.7 x 584 x 514 mm

Operating modes and features



- 3 induction cooking zones
- Maximum power with PowerPlus: 3000 W (front)/2 x 3700 W (back)
- Very rapid heating times
- Fine, precise controls
- Restore function

GK37TIMS

Faceted model GK37TIMS/3104165304

- Appliance dimensions (H x W x D):
47.7 x 584 x 514 mm
- Same features as GK37TIMSC

GK37TIMSF

Flush model GK37TIMSF/3104165302

- Appliance dimensions (H x W x D):
51.7 x 571 x 501 mm/R5
- Same features as GK37TIMSC



GK51TPG

Bevelled edge GK51TPG/701369

- Appliance dimensions (H×W×D):
57×912×520 mm
- Cut-out dimensions (W×D): 850×490 mm

Operating modes and features



- One-hand ignition
- Flame failure device
- Cast-iron pan supports
- Gas pre-installed (20 mbar)
- TG = natural gas/LPG nozzle
- Power cord: 1 m with australian plug

Cooking zone power

- Front middle: standard burner, 1.9 kW
- Back middle: economy burner, 1.1 kW
- Back right: high-speed burner, 2.8 kW
- Front right: standard burner, 1.9 kW
- Left: wok burner, 6.0 kW
- Pre-installed: natural Gas 1.0 kPa
- Nozzle: LPG 2.75 kPa



GK11TG

Bevelled edge GK11TG/798369

- Appliance dimensions (H×W×D):
57×302×520 mm
- Cut-out dimensions (W×D): 270×490 mm

Operating modes and features

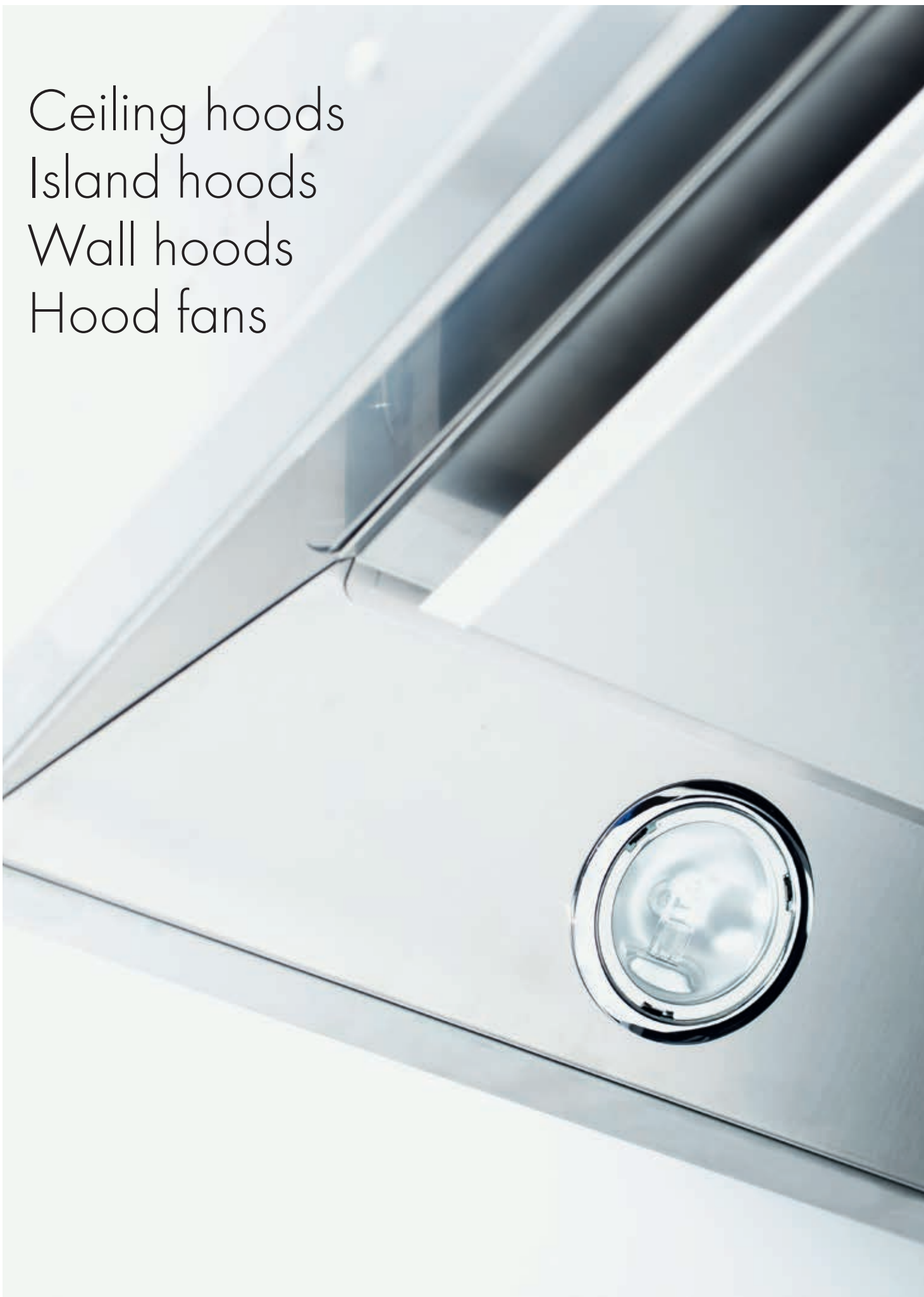


- One-hand ignition
- Flame failure device
- Cast-iron pan support
- Gas pre-installed (20 mbar)
- TG = natural gas/LPG nozzle
- Power cord: 1 m, without plug

Cooking zone power

- Wok burner: 6.0 kW (5.4 kW)
- Nozzle: LPG 2.75 kPa

Ceiling hoods
Island hoods
Wall hoods
Hood fans





V-ZUG appliances not only look remarkably elegant, they are also incredibly practical. Our innovative design hoods are excellent examples of how we always combine function and design. The new **Premira island hood** fits all modern kitchen designs. Whether as extraction or recirculation model, our range hoods are available in

various widths. The Premira hoods offer a high-performance motor, numerous power levels and a high degree of grease separation. For the recirculation model, 5 kg packages of activated charcoal are available. These guarantee maintenance-free operation of up to five years.



NEW CEILING HOOD

In modern kitchen designs, the island often represents the crossover between the kitchen and living area. An island hood can be a real visual highlight, but does restrict visibility into the living area in open-plan spaces. By contrast, a ceiling hood creates more space. These are perfect for modern, elegant kitchens.



THE PREMIRA RANGE

The many advantages of the Premira hoods:

- Wall and island hoods with flat design (front height of only 55 mm)
- Simple installation
- Low overall hood height
- Economical LED lighting
- Economical BLDC motors
- Quiet operation
- Top recirculation solutions: for up to five years, no replacement of the activated charcoal is needed



Leave the cleaning to the dishwasher

All Adora dishwashers provide enough space for the grease filters. This makes maintenance much easier, because filters need to be cleaned regularly to maintain their effectiveness.

PRODUCT COMPARISON: CEILING, ISLAND AND WALL HOODS

	DSDSR12	DI Premira (PQG)	DW Forano	DW Premira (PQG)
Brochure page	74	74	75	75
Versions				
Stainless steel/glass	✓	✓		✓
Black glass			✓	
120 cm width	✓			
100 cm width		✓		
90 cm width				✓
80 cm width			✓	
Extraction	✓	✓	✓	✓
Recirculation with long-life activated charcoal filter			✓	
Recirculation with 5 kg activated charcoal		✓		✓
Recirculation with 2.5 kg activated charcoal		✓		✓
Uses				
Perimeter extraction	✓	✓		✓
LED lighting	✓	✓		✓
Halogen lamps			✓	
Number of grease filters	4	7/8	4	6/8
Automatic after-running function	✓	✓	✓	✓
Intensive level	✓	✓	✓	✓
Grease filter cleaning indicator	✓	✓	✓	✓
Dimmable light	✓		✓	
Connection for structural ventilation/extraction flap		✓		✓
Connection for window contact switch		✓		✓
Operation and display				
Number of power levels	4	4	4	4
Fan-speed display	✓	✓	✓	✓



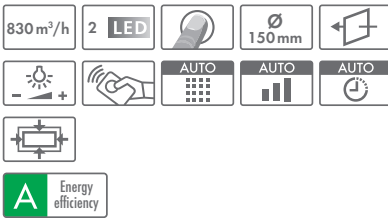
DSDSR12 Ceiling hood

Glass (white) DSDSR12g/6400360005

Front design

Glass
 - Appliance dimensions excluding chimney
 (front height × W × D):
 133 × 1200 × 700 mm
 Appliance height: 318 mm (extraction)

Operating modes and features



Performance and effectiveness

- 4 metal grease filters
- Economical BLDC motor
- Economical LEDs
- LED with warm light, 3000 K

Operation and maintenance

- 4 power levels
- Fan-speed display
- Grease filter is dishwasher-safe

Special features

- Clean Air function

Extras for version with external motor

Construction kit
 For details, see kitchen planning aid



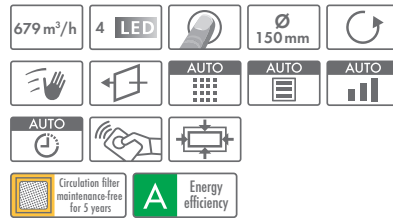
DI Premira DI PQG 10

Stainless steel DIPQG10c/6300465003

Front design

S
 - Appliance dimensions excluding chimney
 (front height × W × D):
 70 × 1000/1200 × 700 mm

Operating modes and features



Performance and effectiveness

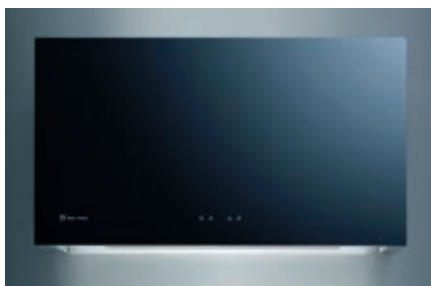
- 7 or 8 metal grease filters
- Economical BLDC motor
- Economical LEDs
- LED with warm light, 3000 K

Operation and maintenance

- 4 power levels
- Fan-speed display
- Grease filter is dishwasher-safe

Extras for circulation mode

Package with 5 kg activated charcoal
 Maintenance-free for approx. 5 years
 Overall hood height: 665 to 1425 mm
 Package with 2.5 kg activated charcoal
 Maintenance-free for approx. 3 years
 Overall hood height: 580 to 660 mm



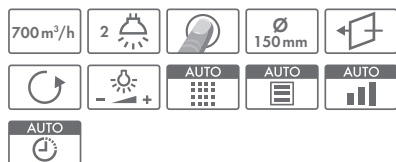
DW Forano DW F8
Black glass DWF8g/042363

Front design



- Appliance dimensions excluding chimney (front height × W × D): 470 × 800 × 273 mm

Operating modes and features



Performance and effectiveness

- 4 metal grease filters

Operation and maintenance

- 4 power levels
- Fan-speed display
- Grease filter is dishwasher-safe

Special features

- Automatic opening of the range hood
- Clean Air function

Extras for circulation mode
Long-life activated charcoal filter



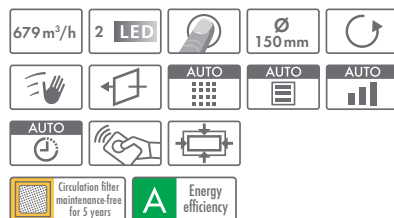
DW Premira DW PQG 9
Stainless steel DWPQG9c/6200465003

Front design



- Appliance dimensions excluding chimney (front height × W × D): 70 × 900/1200 × 550 mm

Operating modes and features



Performance and effectiveness

- 3 or 4 metal grease filters
- Economical BLDC motor
- Economical LEDs
- LED with warm light, 3000 K

Operation and maintenance

- 4 power levels
- Fan-speed display
- Grease filter is dishwasher-safe

Extras for circulation mode
Package with 5 kg activated charcoal
Maintenance-free for approx. 5 years
Overall hood height: 665 to 1410 mm

Package with 2.5 kg activated charcoal
Maintenance-free for approx. 3 years
Overall hood height: 580 to 660 mm

PRODUCT COMPARISON: HOOD FANS

	DEHMR	DHL
Brochure page	77	77

Versions

Stainless steel	✓	✓
110 cm width		✓
86 cm width	✓	
80 cm width		✓
77 cm width	✓	
52 cm width	✓	
Extraction	✓	✓
Recirculation with long-life activated charcoal filter	✓	✓

Uses

Perimeter extraction	✓	✓
LED lighting	✓	✓
Number of grease filters	1/2	1
Automatic after-running function	✓	
Grease filter cleaning indicator	✓	✓

Operation and display

Number of power levels	4	
Fan-speed display	✓	



DEHMR7*

Stainless steel DEHMR7c/6102465003

DEHMR8

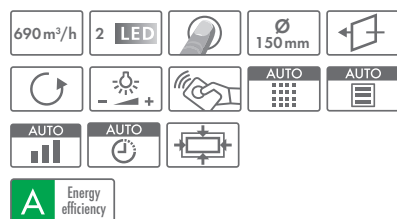
Stainless steel DEHMR8c/6102565003

Front design



- Hood fan for concealed installation in wall unit
- Appliance dimensions (front height × W × D): 330 × 520/770/860 × 300 mm

Operating modes and features



Performance and effectiveness

- 1 or 2 metal grease filters
- Economical LEDs with warm light, 3000 K

Operation and maintenance

- 4 power levels
- Easy to operate and clean
- Grease filter is dishwasher-safe
- Adapter (∅ 150 to 125 mm) supplied free of charge

Special features

- Clean Air function

* Power: 640 m³/h, energy efficiency: B.

Extras for circulation mode

Long-life activated charcoal filter



DH L8

Stainless steel DHL8/6400160003

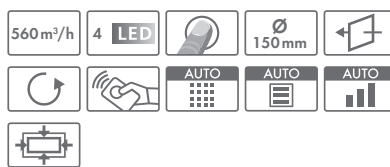
DH L11

Stainless steel DHL11/6400260003

Front design

- Hood fan for concealed installation in wall unit
- Appliance dimensions (front height × W × D): 300 × 800/1100 × 300 mm

Operating modes and features



Performance and effectiveness

- 1 metal grease filter
- Optimum cooking-zone illumination
- Economical LEDs, 4200 K

Operation and maintenance

- Controls on the appliance
- 4 power levels

Special features

- Very good cooking-vapour capture thanks to folding glass plate

Dishwashers





custom panel fitted



Washing up with an Adora saves not only time but also lots of water compared to washing up by hand. V-ZUG is the only company to develop and manufacture dishwashers in Switzerland. Not only are Adora dishwashers the only ones in the world to feature SteamFinish, they also have a comprehensive range of programmes such as Sprint, Fondue/Raclette and a special programme for

glasses. At the same time, they are also very easy to use, thanks to, for example, the convenient cutlery drawer and the automatic door opener for optimum drying. In addition, the **Adora SL WP** is the world's first dishwasher with heat-pump technology, thus setting new standards in terms of resource consumption.



WORLD'S FIRST DISHWASHER WITH HEAT-PUMP TECHNOLOGY



The Adora SL WP dishwasher combines tried-and-tested technology with an innovative way to produce heat. V-ZUG Ltd is the first manufacturer to integrate a highly efficient heat pump into a dishwasher. This reduces electricity consumption by nearly half compared to conventional dishwashers.

Developed and manufactured in Switzerland: experience the energy-saving dishwashers from V-ZUG.



STEAMFINISH – PURE STEAM FOR A SPARKLING SHINE

The Adora dishwashers from V-ZUG feature unique programmes to guarantee sparkling clean dishes every time. Perfect results are achieved quickly, quietly and economically. However, Adora also stands for modern design and elegance in individual versions.

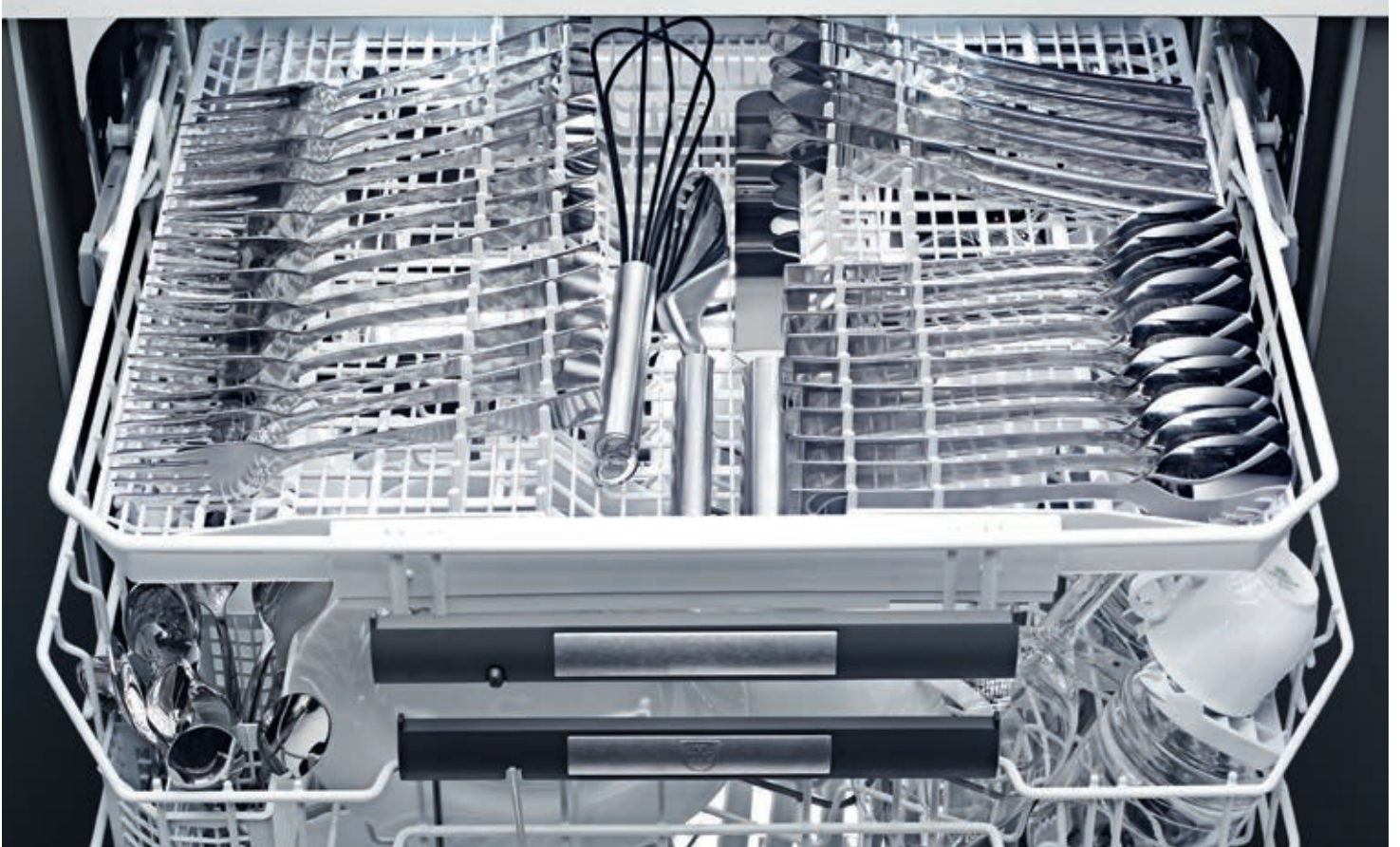
Tested and confirmed by: **Labor
Veritas**

Developed and manufactured in Switzerland: experience sparkling results with SteamFinish.



Sparkling clean in just 26 minutes

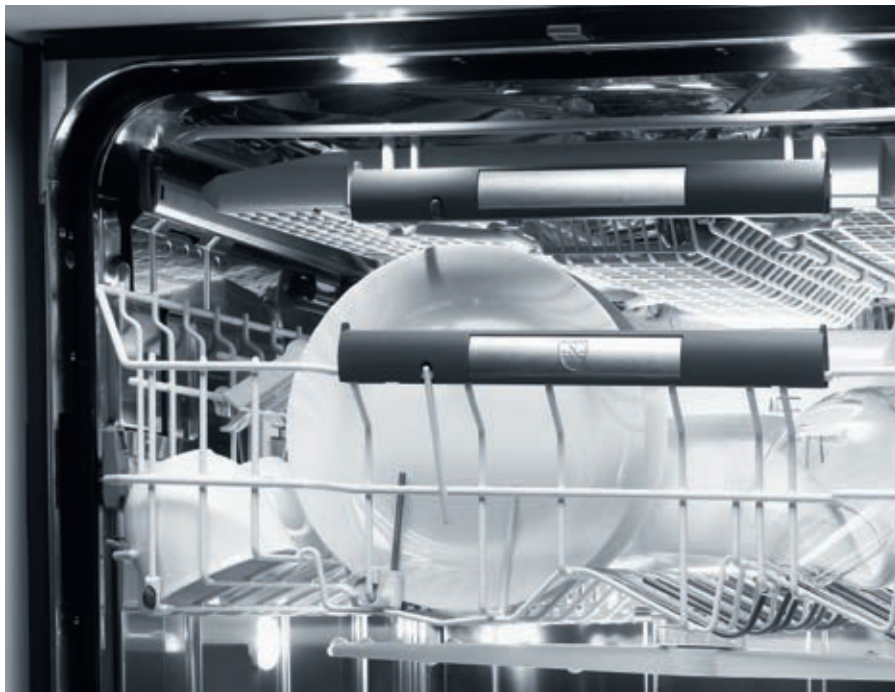
When you need quick results, for example at a party, the sprint programme on the Adora SL WP takes just 30 minutes, or 26 minutes on the SL, depending on the electrical connection.



CONVENIENCE REDEFINED – ERGOPLUS CUTLERY DRAWER

The new drawer developed by V-ZUG offers an ergonomic way to put cutlery in the machine in a structured compartment. This means that the individual pieces do not touch, thus helping to ensure that the cutlery is completely clean and preventing any scratches. “Plus” stands for 14 place settings, which represent optimum use of the extra height dishwasher. The further benefits of the new drawer are the height-adjustable wing elements to the left and right, as well as the removable wing element that provides space for long-stemmed glasses.

AMAZING EQUIPMENT



4 LED LED interior lighting

No need to turn on the kitchen light just to put a glass in the dishwasher – the new pleasant LED interior lighting installed in the SL model means this is no longer necessary. Four LED lamps in the interior make it easier to fill and empty the dishwasher.



AUTO Automatic door opener

With the door opener, the door is automatically opened approximately 100 mm following the wash programme. This helps to cut the drying time, particularly for plastic containers. The door opener also saves valuable energy and is automatic, so it even works if the dishwasher starts overnight.

CONVENIENT, SPACIOUS BASKETS

The Adora not only offers the largest washing compartment, it also provides an excellent selection of baskets, inserts and fittings which can be combined in various ways.



Generous measurements

The washing compartment has been made bigger in the 60 cm wide dishwasher. The new V-ZUG extra height Euro dishwashers with cutlery drawer can take up to 160 items of crockery, cutlery and glasses. This corresponds to 14 standard place settings.

Height-adjustable

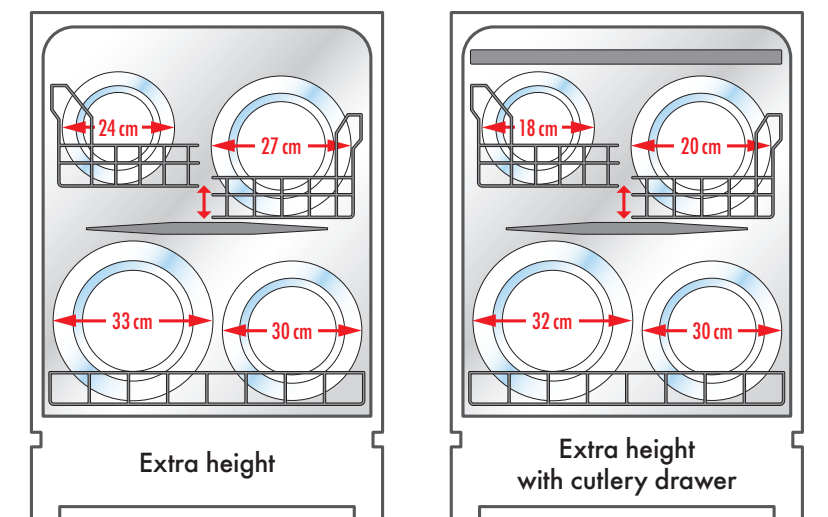
Even when loaded, the top basket can be moved into seven different positions in just one simple step. This means, for example, you can put large plates underneath and tall glasses on top.

Vario cutlery basket insert

Items of cutlery such as ladles, wooden spoons, whisks, spatulas and long meat knives can be placed in the Vario cutlery basket insert.

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.



PRODUCT COMPARISON: DISHWASHERS

	Adora SL WP	Adora SL	Adora S
Brochure page	86	86	87
Versions			
Extra height		✓	✓
Fully integratable	✓	✓	✓
Features			
Energy efficiency	A+++/-40%	A+++/-10%	A+++/-10%
Heat pump	✓		
ergoPlus cutlery drawer		-/✓	
LED interior lighting	✓	✓	
Automatic door opener	✓	✓	✓
Unique V-ZUG innovations			
Sprint programme* min.	22	19	
Intelligent four-way sensor system	✓	✓	
Limescale sensor	✓	✓	✓
SteamFinish	✓	✓	
Daily Quick programme	✓	✓	
Height-adjustable top basket	✓	✓	✓
Uses			
Number of place settings	13	13/14	13
Simple installation in tall unit	✓	✓	✓
Number of programmes	10	10	8
All-in-one option	✓	✓	✓
Hygiene programme	✓	✓	✓
Childproof lock	✓	✓	✓
Operation and display			
Delayed start	✓	✓	✓
Plain text display (15 languages)	✓	✓	
7-segment display			✓
Appliance height			
Standard mm	867-907		
Extra height mm		845-961	845-961

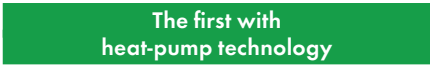
* Depending on the electrical connection.

For accessories, see page 87



Adora 60 SLWP Vi

Standard GS60SLZWPVi/4103865055



Front design

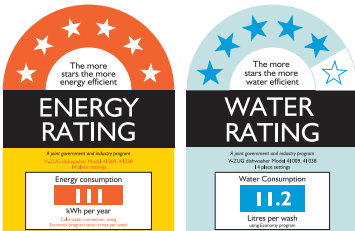


- For appliance dimensions, see page 85

Programmes and features



Water/electricity consumption



Additional features

- Special hot-water connection function
- LED indicating salt/shine agent top-up
- Noise level: 46 dB(A)
- Upper rack features
 - 3 racks
 - Additional row for glasses
 - Row of folding pins
 - 4 folding glass supports
 - Vario cutlery basket insert
 - Small cutlery basket
- Lower rack features
 - 4 rows of folding pins
 - MultiFlex zone
 - Large cutlery basket
 - Basket handle
- Easy pin extensions

Safety systems

- Leak protection



Adora 60 SL Vi with cutlery drawer

Extra height GS60SLZGVViB/4104365255

Front design

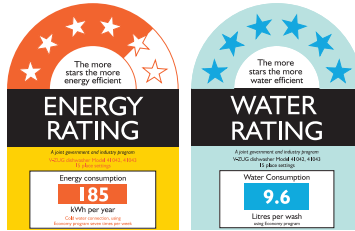


- For appliance dimensions, see page 85

Programmes and features



Water/electricity consumption



Additional features

- Special hot-water connection function
- LED indicating salt/shine agent top-up
- Noise level: 40 dB(A)
- Upper rack features
 - 3 racks
 - Additional row for glasses
 - Row of folding pins
 - 4 folding glass supports
 - Small cutlery basket
- Lower rack features
 - 4 rows of folding pins
 - MultiFlex zone
 - Basket handle
- Easy pin extensions

Safety systems

- Leak protection



Adora 60 SL Vi

Extra height GS60SLZGVVi/4100865255

Front design

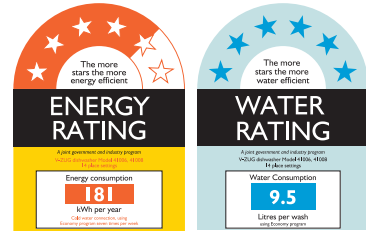


- For appliance dimensions, see page 85

Programmes and features



Water/electricity consumption



Additional features

- Special hot-water connection function
- LED indicating salt/shine agent top-up
- Noise level: 40 dB(A)
- Upper rack features
 - 3 racks
 - Additional row for glasses
 - Row of folding pins
 - 4 folding glass supports
 - Vario cutlery basket insert
 - Small cutlery basket
- Lower rack features
 - 4 rows of folding pins
 - MultiFlex zone
 - Large cutlery basket
 - Basket handle
- Easy pin extensions

Safety systems

- Leak protection

For accessories, see page 87



Adora 60 S Vi

Extra height GS60SZGVi/4103665255

Front design

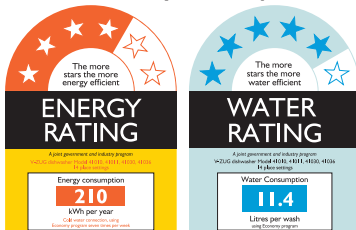


- For appliance dimensions, see page 85

Programmes and features



Water/electricity consumption



Additional features

- Special hot-water connection function
- LED indicating salt/shine agent top-up
- Noise level: 43 dB(A)
- Upper rack features
 - 3 racks
 - Additional row for glasses
 - Row of folding pins
 - 4 folding glass supports
 - Small cutlery basket
- Lower rack features
 - 4 rows of folding pins
 - MultiFlex zone
 - Large cutlery basket
 - Basket handle
- Easy pin extensions

Safety systems

- Leak protection

Accessories for dishwashers

Adora 60 SL Vi/S Vi

- Cup rack in bottom basket (space for 18 cups)
- Vario cutlery basket insert

Adora washing machines





V-ZUG has been producing washing machines since the 1920s and over the decades has continued to set standards in terms of functionality and design. The **Adora SLQ WP** is the most environmentally friendly washing machine of all time. Thanks to its innovative heat-pump technology, the top model sets completely new standards in terms of preserving resources - worldwide. Of course the Adora,

which has won prizes for energy efficiency and design, not only protects the environment, but also has convincing new features such as a 35-minute sprint programme and the innovative Steam Anti-Crease programme. Leading washing machine technology - developed and produced in Switzerland.



THE WORLD'S FIRST WASHING MACHINE WITH HEAT-PUMP TECHNOLOGY



The Adora SLQ WP is the most environmentally friendly washing machine of all time. Its innovative heat-pump technology means the top model Adora SLQ WP sets completely new standards when it comes to electricity consumption. The highly efficient heat-pump technology makes even the everyday programmes on the Adora SLQ WP very economical and makes a valuable contribution to environmental protection, wash after wash, day after day.

WORLD FIRST – STEAM ANTI-CREASE INSTEAD OF IRONING



Praise from others



TESTEX®

The Swiss textile testing institute TESTEX has evidenced and confirmed the excellent results of the Steam Anti-Crease programme.

Benefits

The innovative Steam Anti-Crease programme saves considerable time as it renders ironing unnecessary in most cases.

Function

The steam produced in the washing machine is passed through fine openings in the drum to the washing. There, it releases its energy and removes the creases from the laundry items.

Operation

Steam Anti-Crease is most suitable for shirts, blouses and T-shirts. This world first can be programmed as an add-on directly after virtually all programmes. It can also be applied to washing that has already been dried and left lying around as a separate Steam Anti-Crease programme. The washing should be hung up to dry as quickly as possible after the Steam Anti-Crease programme. This achieves the best results.

WORLD FIRST – VIBRATION ABSORBING SYSTEM (VAS): UNBEATABLY QUIET

Benefits

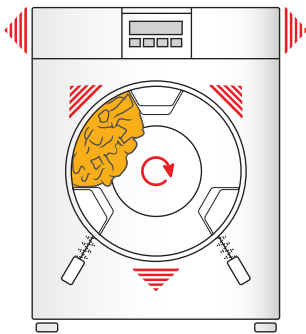
The VAS has many benefits. On the one hand, the appliance spins very quietly with low levels of vibration. This extends the service life of the washing machine. On the other hand, it achieves the maximum spin speeds required. Spinning washing really well reduces drying time. Thanks to the VAS, all Adora washing machines meet the increased requirements of the SIA 181 standard and can therefore safely be used in apartments above ground level without additional structural changes.

Function

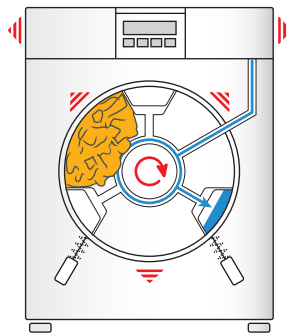
Spinning the washing creates imbalance in the drum. At the start of the spin cycle, the intelligent sensor system calculates the position and level of imbalance. The imbalance is compensated and balanced out by filling water into the appropriate vanes. This measurement and compensation process is repeated throughout the spin cycle.

Operation

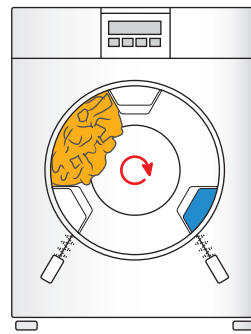
You do not need to worry about anything, all washing machines apply the VAS completely automatically with every wash.



Washing piled up on one side causes imbalance.



The sensor detects this and compensates by adding water.



This recentres the drum and makes it quieter.





WORLD FIRST – ANTI-MITE: WATER AS AN “ANTI-ALLERGEN”

Allergies affect health. The numbers of sufferers is on the increase, and rising numbers of children suffering from allergies are bad news in particular. So allergens need to be taken seriously: they are lurking everywhere, even in textiles. V-ZUG has succeeded in researching new ways of banishing them.

In cooperation with with the aha! Swiss Allergy Centre:



ALLERGIEZENTRUM SCHWEIZ
CENTRE D'ALLERGIE SUISSE
CENTRO ALLERGIE SVIZZERA

The result is a comprehensive skin protection system in the new Adora: a welcome innovation for anyone suffering from allergies. V-ZUG has been working with leading specialists in its hunt for innovative solutions to protect allergy sufferers.

The innovative anti-mite programme lets allergy-sufferers breathe easier

Allergens are what trigger allergies. These include excretions from the house dust mite, which can cause respiratory problems. House dust mites are very robust. But they cannot survive the new Adora anti-mite programme.



WORLD FIRST - WETCLEAN: WATER IN ITS GENTLEST ROLE YET



The gentle power of water for your most delicate items of clothing

It is the dawn of a new era for washing, especially for your delicates. Whether it is a little black dress, a long ball gown or a delicate ruched blouse - any delicates that can be washed in water can simply be washed in the washing machine. But only if it says Adora SLQ on it.



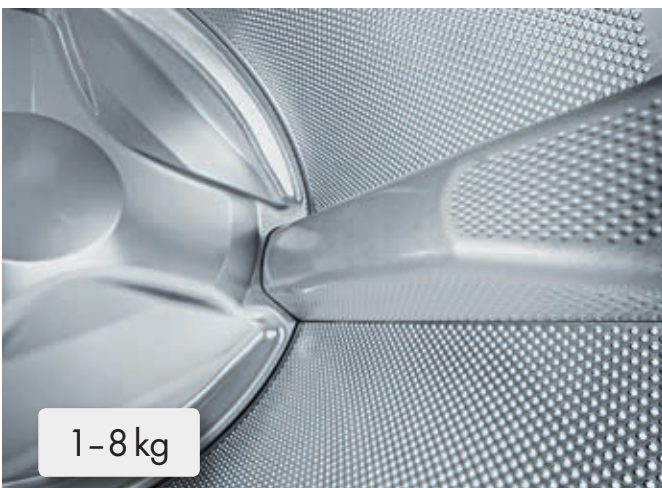
V-ZUG makes the finest sprinkling jets

We are not only careful in our use of water, we are also intelligent. We have developed a completely new technology to ensure the gentle power of water is used for really gentle cleaning. The new Adora SLQ has a separate internal circulation system. The special distribution nozzles mean the washing is gently sprinkled with water from above and thus wetted gently. The result is a very gentle, delicate cleaning process, a kind of pampering session for your textiles.



You rock gently with things you love

Your favourite clothes need to be handled as gently as a baby by its mother. Gentle rocking between the specially designed vanes and the microstructure of the drum with nearly 14,000 fine openings also add to the gentle power of the water. This means the washing is evenly and very gently wetted. Now and then, the washing is gently turned to ensure careful, all-round cleaning.



The new drum with microstructure

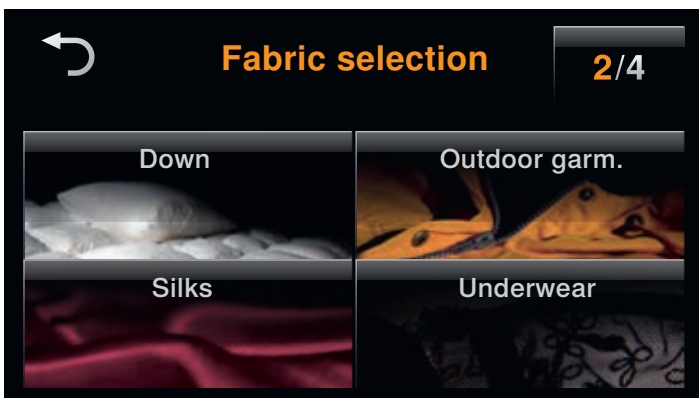
Although the V-ZUG drum has been the market leader for some 20 years, we have still developed and improved it again. The result is a completely new surface structure, a microstructure with nearly 14,000 specially shaped openings. They make sure your washing is soaked and yet still protected better than ever before. For a load of up to 8 kg of dry washing. Practical tests at the Swiss textile testing institute TESTEX prove that the drum provides maximum protection for your washing.



TESTEX®

EASY TO OPERATE

A pin-sharp TouchDisplay with explanatory pictures and symbols, simple touch-screen operation instead of pressing buttons and knobs and, on top of all this, the clear "Press and go" system. Using a washing machine has never been as simple, intuitive and innovative as with the new Adora models.



The new pivoting control panel

The control panel is now in the middle of the appliance. The panel is ergonomically designed for both left- and right-handers. To make sure that all the controls and display elements are perfectly visible, the position of the panel can be adjusted by 45° with a quick swivel movement.

THE NEW DETERGENT DISPENSER DRAWER



The detergent dispenser drawer of the new Adora generation has an innovative design and generous compartments. The design of the drawer also makes it easier to clean.

PRODUCT COMPARISON: ADORA WASHING MACHINES

	Adora SLQ WP	Adora SLQ	Adora S
Brochure page	97	97	97
Versions			
Heat-pump technology	✓		
Front loader	✓	✓	✓
Design	Stainless steel/black design	✓/-	-/✓
Chrome door	✓	✓	
White door			✓
Door stop	I	I	I
Capacity	kg	1-8	1-8
Drum volume	l	60	60
Energy efficiency class	A+++	A+++	A+++
Better than energy efficiency class A+++	-50%	-30%	-10%
Spin-drying efficiency class	A	A	A
Uses			
WetClean	✓	✓	
Steam Anti-Crease	✓	✓	✓
Hygiene recommendation	✓	✓	✓
Appliance hygiene	✓	✓	✓
Anti-mite	✓	✓	✓
Vibration Absorbing System (VAS)	✓	✓	✓
Fast sprint programmes 20°C to 60°C	✓	✓	✓
Favourites	✓	✓	
Fabric types	✓	✓	✓
Extra programmes	✓	✓	✓
Eco function	✓	✓	✓
Degree of soiling	✓	✓	✓
Spin speed	rpm	400-1600	400-1500
Cleanliness sensor	✓	✓	
Part load economy system	✓	✓	✓
Recirculating spray	✓	✓	
Operation			
Pivoting control panel	✓	✓	✓
Panel	Acrylic glass	Acrylic glass	Film
Control	TouchControl	TouchControl	Buttons
Display	TouchDisplay, 10 languages	TouchDisplay, 10 languages	Plain text, 2 lines, 10 languages
Standby energy save mode (0 W)	✓	✓	✓
Delayed start	up to 24 hrs	✓	✓

The first with
heat-pump technology



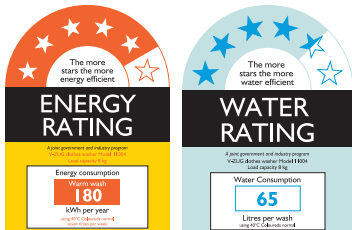
Adora SLQ WP

Stainless steel WAASLQWPZc/1100465003

Appliance dimensions

850 × 595 × 597 mm (H × W × D)

Programmes and features



Short programmes

Daily 40°C/60°C 74/92 min.
Sprint 40°C/60°C 35/48 min.

Additional programmes

- Skin protection, appliance hygiene
- Soaking, rinsing
- Conditioning, starching, proofing
- Soap wash, bio wash
- Spinning, 400-1600 rpm

Additional features

- Pivoting control panel
- TouchDisplay
- Fully electronic control
- Time display, programme status display
- Duration remaining indicator
- Part load economy system

Safety systems

- Vibration Absorbing System (VAS)
- Childproof lock
- Foam monitoring
- Leak protection
- Inlet hose with Aqua-Stop

Type of construction

- Front loader
- Free-standing machine, stackable
- Door stop left
- Loading opening: Ø 35 cm
- Door opening angle: 180°



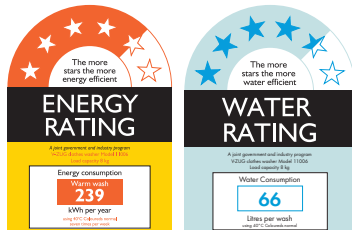
Adora SLQ

Stainless steel WAASLQZc/1100665003

Appliance dimensions

850 × 595 × 597 mm (H × W × D)

Programmes and features



Short programmes

Daily 40°C/60°C 74/92 min.
Sprint 40°C/60°C 35/48 min.

Additional programmes

- Skin protection, appliance hygiene
- Soaking, rinsing
- Conditioning, starching, proofing
- Soap wash, bio wash
- Spinning, 400-1600 rpm

Additional features

- Pivoting control panel
- TouchDisplay
- Fully electronic control
- Time display, programme status display
- Duration remaining indicator
- Part load economy system

Safety systems

- Vibration Absorbing System (VAS)
- Childproof lock
- Foam monitoring
- Leak protection
- Inlet hose with Aqua-Stop

Type of construction

- Front loader
- Free-standing machine, stackable
- Door stop left
- Loading opening: Ø 35 cm
- Door opening angle: 180°



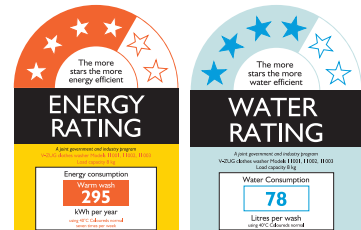
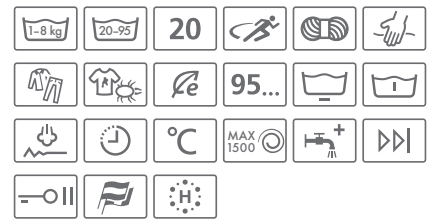
Adora S

Black design WAASZ/1100263000

Appliance dimensions

850 × 595 × 597 mm (H × W × D)

Programmes and features



Short programmes

Daily 40°C/60°C 75/90 min.
Sprint 40°C/60°C 35/45 min.

Additional programmes

- Skin protection, appliance hygiene
- Soaking, rinsing
- Conditioning, starching
- Soap wash, bio wash
- Spinning, 400-1500 rpm

Additional features

- Pivoting control panel
- Plain text display, 2 lines
- Fully electronic control
- Time display, programme status display
- Duration remaining indicator
- Part load economy system

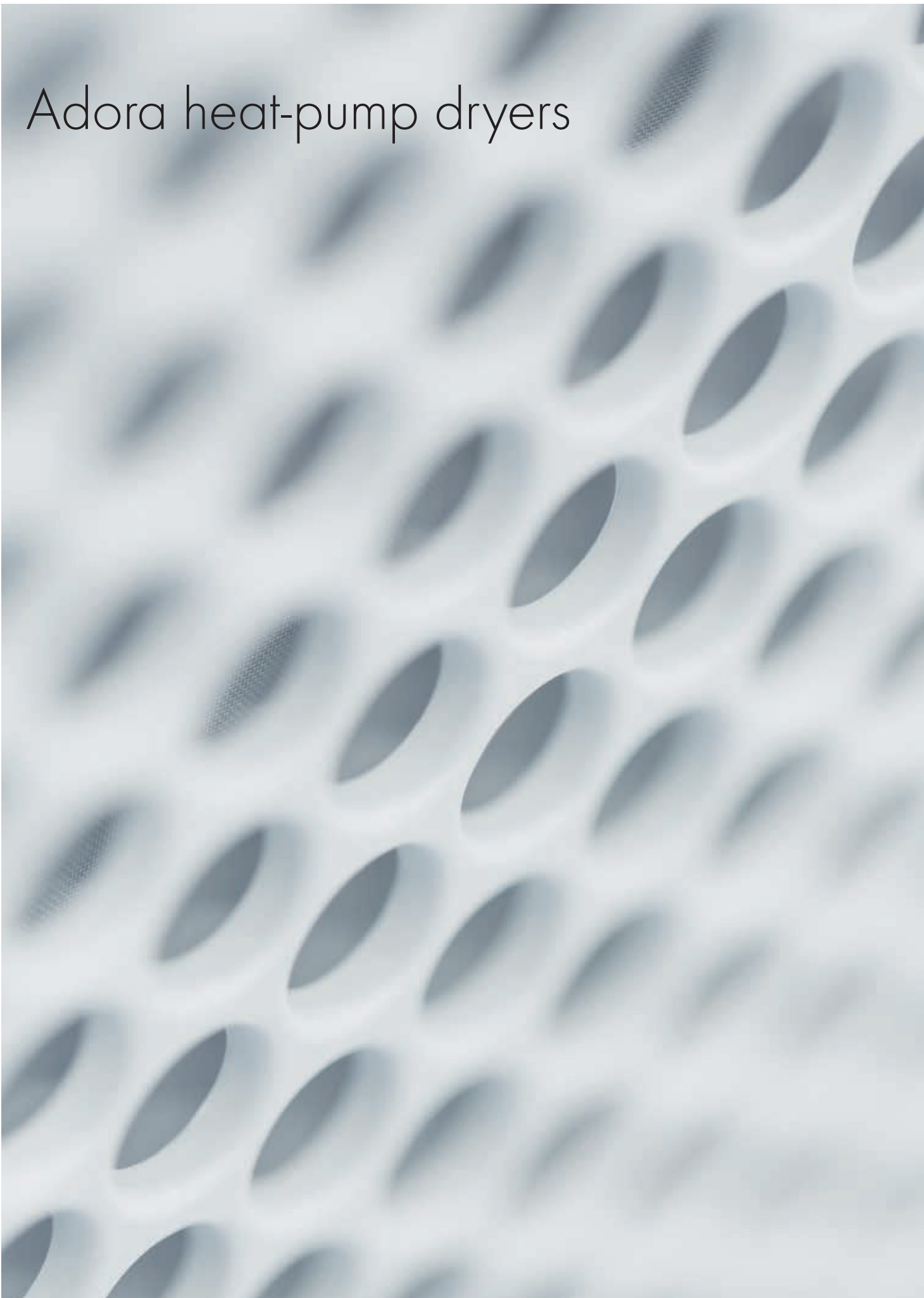
Safety systems

- Vibration Absorbing System (VAS)
- Childproof lock
- Foam monitoring
- Leak protection
- Inlet hose with Aqua-Stop

Type of construction

- Front loader
- Free-standing machine, stackable
- Door stop left
- Loading opening: Ø 35 cm
- Door opening angle: 180°

Adora heat-pump dryers





Drying washing with a prestige Adora tumble dryer makes looking after your clothes easier while at the same time improving efficiency. Its strengths really come to the fore when combined with an Adora washing machine, whether installed side by side or stacked. The washing is gently dried in the large drum and is cupboard-dry and ready

to wear again in no time. The heat-pump dryers, which are developed and produced in Zug, also have outstanding environmental credentials and excellent energy efficiency figures. The **Adora TSL WP** model was recently named the most resource-friendly dryer in Europe.

ENVIRONMENTALLY FRIENDLY AND ECONOMICAL DRYING

Sustainable use of resources begins with maximum energy efficiency in the production process and continues with low consumption figures for the appliances. Building the most energy efficient heat-pump dryers for household use takes more than just environmental awareness: it also requires excellent process knowledge, pioneering technologies, quality materials and intelligent designs.



The new Adora tumble dryer has impressively low consumption figures

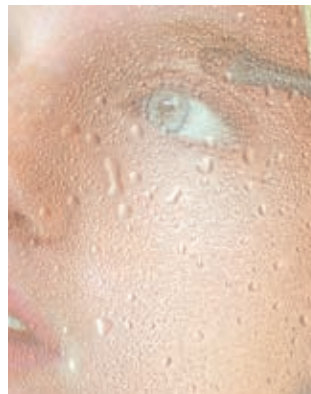
The Adora TSL WP with an energy star rating 6 achieves top marks of just 89 kWh energy consumption per year.

ADORA HEAT-PUMP DRYER – USE IN CONFINED SPACES

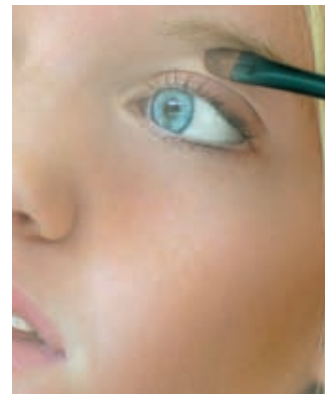
The sealed process circuit in the Adora heat-pump dryer and the very low moisture emissions are decisive factors for its use in buildings constructed to the latest standards.

Moisture and heat stay in the dryer

While the Adora heat-pump dryer does its job, you can continue to use your bathroom or laundry room without annoying moisture or heat. This is extracted from the washing by a highly efficient heat exchanger and thus does not come out – the condensation efficiency of more than 92% means the heat produced remains in the sealed drying system.



A pain: many tumble dryers emit hot, damp air into the bathroom.



Unique: the Adora heat-pump dryers hold the heat and moisture in a sealed circuit.

CLEAR AND CONVENIENT – UNIQUELY USER-FRIENDLY

The text display provides clear, quick information about the different programmes and their progress. The tried and tested, intuitive “Press and go” system can be used to start programmes with a straightforward selection.



The new pivoting control panel

Like the Adora washing machine, the Adora tumble dryer also features a pioneering pivoting control panel. It can be moved into an ergonomic position, which makes it much easier to use. Individual settings also include ideal visibility of the control elements, which is particularly valuable in poor lighting conditions.

MADE-TO-MEASURE DRYING THANKS TO HUGE SELECTION OF PROGRAMMES



**Labor
Veritas**

Babywear programme

Air-dried washing can remain hard and scratchy and can be irritating to the skin. If you want to spare your little one from annoying skin irritations, you should dry your washing in a V-ZUG dryer. The new babywear programme achieves perfect, hygienic results. Microbiological tests by Labor Veritas confirm how effective it is.

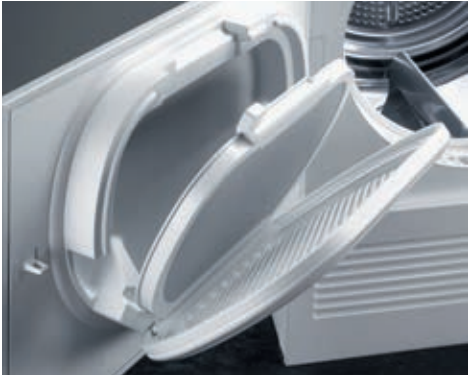


Basket programme

The handy drying basket can be used to dry shoes, gloves, cuddly toys and textiles in a stationary drum for extra protection. Textiles can be simply and easily placed in the dryer. The drying basket can be ordered as an accessory for all new Adora tumble dryers. The basket programme can be selected under fabric types.

GENTLE DRYING AND EASY CARE

PRODUCT COMPARISON: ADORA HEAT-PUMP DRYER



An impressive cleaning system

The large, smooth filter area is perfect for catching dust and lint to make sure your washing always remains soft and fluffy. The new door filter is also simple and easy to clean.



Gentle drying

The large 7 kg drum gently moves the washing to ensure even drying results. The textiles are less creased and easier to iron. The reversing drum (alternating directions) also helps, and this can be set separately with the new Reverse-Plus function.

The Swiss textile testing institute TESTEX confirms excellent effectiveness and gentle care.



TESTEX®

Adora TSL WP

Brochure page		103
Versions		
Heat-pump dryers		✓
Design	Stainless steel/black design	✓/-
Free-standing machine, stackable		✓
Door stop		l/r
Capacity	kg	1-7
Energy efficiency class		A+++
Uses		
Automatic programmes		27
Extra dry		✓
Normal dry		✓
Iron dry		✓
Damp		✓
Woollens		✓
Favourites		✓
Fabric types		✓
Basket programme		✓
SilentPlus		✓
Eco		✓
Sprint		✓
ReversePlus		✓
Crease-guard programme		✓
Timed drying		✓
Extra gentle		✓
Gentle		✓
Operation		
Pivoting control panel		✓
Panel		Acrylic glass
Control		TouchControl
Display		Plain text, 2 lines, 10 languages
Delayed start	up to 24 hrs	✓
Standby energy save mode (0 W)		✓



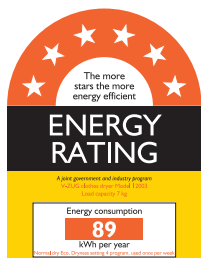
Adora TSL WP

Stainless steel WTATSLWPZc/1200365013

Appliance dimensions

850 × 595 × 600 mm (H × W × D)

Programmes and features



Duration/power consumption with spinning efficiency class A at 1600 rpm (full load)

99 min./0.85 kWh

Sprint programmes

Normal dry, 105 min.

Additional programmes

Timed drying, 10–120 min.

Additional features

- Pivoting control panel
- Plain text display, 2 lines
- 27 automatic programmes
- Fully electronic control
- Dryness setting
- Programme status display
- Duration remaining indicator
- Residual moisture sensor
- Direct condensate drainage

Safety features

- Temperature control
- Childproof lock
- Electronically monitored double-filter concept

Type of construction

Adora TSL WP heat-pump dryer

- Drum volume: 105 l
- Free-standing machine, stackable
- Loading opening: Ø 42 cm
- Door opening angle: 180°

Options and accessories

- Drying basket
- Combi drainage set
- 130° door stop (niche installation)
- Convenient storage drawer

Steamers and electric ovens

Company or brand name		V-ZUG Ltd					
Type of appliance		Steamer					
Type or sales code		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	
Illustration	Page	37	39	38	38	40	
Consumption data¹⁾							
Energy efficiency class	A+++ (best) to D (worst)	A	A+	A+	A+	A+	
Energy consumption, conventional	kWh/cycle	0.79	–	–	–	0.7	
Energy consumption, convection	kWh/cycle	0.67	0.47	0.53	0.53	0.63	
Standby consumption in on/off status	W	0.09	0.084	0.073	0.073	0.062	
Energy consumption for pyrolytic self-cleaning	kWh/cycle	–	–	–	–	–	
Performance characteristics¹⁾							
Max. possible temperature for top/bottom heat, convection	°C	230/230	–/230	–/230	–/230	230/230	
Temperature for steam mode	°C	30-100	30-100	30-100	30-100	30-100	
Microwave power	W	700	–	–	–	–	
Usable grill area	cm ²	1100	–	–	–	1100	
Usable cooking space volume	l	55	34	51	51	55	
Dimensions²⁾							
Height	cm	59.8	37.9	45.4	45.4	59.8	
Width	cm	59.6	59.6	59.6	59.6	59.6	
Depth (from unit front)	cm	56.9	56.8	56.8	56.8	56.9	
Depth with door open (from unit front)	cm	43.9	29.8	34.6	34.6	43.9	
Empty weight³⁾							
	kg	52	28	36	36	44	
Features							
Internal dimensions	Height	cm	31.9	25.6	28.0	28.0	31.9
	Width	cm	43.75	35.1	45.15	45.15	43.75
	Depth	cm	39.2	38.5	40.0	40.0	39.2
Illumination/viewing window			●/●	●/●	●/●	●/●	●/●
Heating method	Top/bottom heat		●	–	–	–	●
	Forced convection		–	–	–	–	–
Pyrolytic self-cleaning	Hot Air		●	●	●	●	●
	Steam		●	●	●	●	●
	Microwave		●	–	–	–	–
Grill element in place/can be retrofitted			●/–	–/–	–/–	–/–	●/–
Grill motor/forced convection grilling			–/●	–/–	–/–	–/–	–/●
Time switch/timer			●/●	●/●	●/●	●/●	●/●
Appliance drawer/heatable appliance drawer			–/–	–/–	–/–	–/–	–/○
Electrical connection							
Max. rated output	kW	3.6	3.6	3.6	3.6	3.6	
Max. connected load	kW	3.6	3.6	3.6	3.6	3.6	
Voltage	V	230~	230~	230~	230~	230~	
Fuse	A	1 × 15	1 × 15	1 × 15	1 × 15	1 × 15	
Safety and service							
In line with Swiss safety regulations		Ⓢ Tested by Electrosuisse					
Country of origin		Switzerland/CH					
Guarantee		2 years					
Service by		V-ZUG Ltd					
Name and address of supplier		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland					

Explanations

- Fitted or yes
- Available at extra cost
- Not fitted or no

¹⁾ Values calculated based on the valid EN 50304/60350 norm.

²⁾ For built-in appliances, see dimension information on instruction sheets and in the brochure.

³⁾ For appliances to be cabinet fitted, make sure that the cabinet is able to support the weight of the appliance.

Note: Table information as at 01/2015. Subject to further developments.

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

Oven				Compact oven
Comhair SLP BC SLP 60	Comhair SL BC SL 60	Comhair SEP BC SEP 60	Comhair SE BC SE 60	Comhair XS LP BC XS LP 60
48	48	48	49	49
A	A	A	A	A
0.85	0.86	0.94	0.93	0.8
0.7	0.7	0.78	0.8	0.66
0.066	0.066	0.075	0.075	0.066
3.1	-	3.1	-	3.1
300/280	280/250	300/280	280/250	280/250
-	-	-	-	-
-	-	-	-	-
1300	1300	1300	1300	1300
68	68	68	68	50
59.8	59.8	59.8	59.8	45.4
59.6	59.6	59.6	59.6	59.6
56.9	56.9	56.9	56.9	56.8
43.9	43.9	43.9	43.9	34.6
54	49	52	48	37
35.1	35.1	35.1	35.1	26.25
46.4	46.4	46.4	46.4	46.0
41.55	41.55	41.55	41.55	41.1
●/●	●/●	●/●	●/●	●/●
●	●	●	●	●
-	-	-	-	-
●	●	●	●	●
-	-	-	-	-
-	-	-	-	-
●	-	●	-	●
●/-	●/-	●/-	●/-	●/-
●/●	●/●	-/●	-/●	-/●
●/●	●/●	●/●	●/●	●/●
-/○	-/○	-/○	-/○	-/○
3.6	3.6	3.6	3.6	3.6
3.6	3.6	3.6	3.6	3.6
230~	230~	230~	230~	230~
1×15	1×15	1×15	1×15	1×15

Coffee Centres

Company or brand name		V-ZUG Ltd
Type of appliance		Fully automatic machine
Model name		Supremo XSL
Model code		CCS XSL 60
Illustration	Page	57
Consumption data		
Energy efficiency class	A (best) to D (worst)	A
Annual energy consumption ¹⁾	kWh	45
Energy-saving function		●
Programmable automatic switch off	min.	15-180
Performance characteristics for		
Fully automatic machines		●
Capsule machines/single-serve machines		–
Espresso machines		–
Hot-water nozzle		●
Steam nozzle		●
Cappuccino frother nozzle		●
Hot-chocolate function		–
Type of construction		
Free-standing appliance		–
Built-in appliance		●
Dimensions²⁾		
Height	cm	454
Width	cm	596
Depth	cm	412
Empty weight	kg	23
Technical data		
Power supply (electrical connection as per identification plate)		
Voltage	V	230 V~ 50 Hz
Output	W	1350
Capacity		
Water tank	l	1.8
Bean container	g	200
Milk container	l	0.75
Coffee/milk outlet		
Height adjustable from/to	cm	8-11
Safety and service		
In line with Swiss safety regulations		Ⓢ Tested by Electrosuisse
Country of origin		IT
Guarantee		2 years
Service by		V-ZUG Ltd
Name and address of supplier	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland	

Explanations

- Fitted or yes
- Not fitted or no

¹⁾ Values calculated based on valid FEA measurement methods.

²⁾ Niche dimensions for built-in appliances. Further dimensions can be found in the brochure.

Note: Table information as at 01/2015. Subject to further developments.

For showroom appliances, the energy labels provide information on the current data.

Warming drawers

Sales code		Warming drawer		
Type code		WS 60 144	WS 60 220	WS 60 283
Illustration	Page	55	55	53
Appliance dimensions				
External dimensions (H × W × D)	mm	142 × 596 × 547	218 × 596 × 547	281 × 596 × 547
Internal dimensions (H × W × D)	mm	97 × 429 × 457	173 × 429 × 457	236 × 429 × 457
Volume	dm ³	19	34	46
Empty weight	kg	21	22.5	24
Electrical connection				
Connection		230 V~ 50 Hz	230 V~ 50 Hz	230 V~ 50 Hz
Connected load		810 W	810 W	810 W
Fuse		10 A	10 A	10 A
Mains cable		1.7 m, with plug	1.7 m, with plug	1.7 m, with plug
Safety and service				
In line with Swiss safety regulations		Ⓢ Tested by Electrosuisse		
Country of origin		SK		
Guarantee		2 years		
Service by		V-ZUG Ltd		
Name and address of supplier	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland			

Ceiling hood, Island hoods, Wall hoods and Range hoods

Company or brand name			V-ZUG Ltd								
Type of appliance			Ceiling hood	Island hoods	Wall hoods		Hood fan				
Model name/code			DSDSR12	DI PQ 10	DW PQG 9	DW Forano	DHL 11	DHL 8	DEHM R8	DEHM R7	
Illustration			Page	74	74	74	75	77	77	77	77
Consumption data¹⁾											
Energy efficiency class	A (best) to G (worst)		A	A	A	D	C	C	A	B	
Fluid-dynamic efficiency class	A (best) to G (worst)		A	A	A	D	C	C	A	B	
Illumination efficiency class	A (best) to G (worst)		D	A	A	F	A	A	A	A	
Grease separation class	A (best) to G (worst)		E	B	C	D	E	E	C	C	
Standby consumption	on/off status		0.85/0	0.8	0.8/0	0.8/0	0.35/0	0.35/0	0.85/0	0.85/0	
Air flow											
Extraction ²⁾	Intensive level	m ³ /h	830	703	679	703	563	563	690	640	
	Max. level	m ³ /h	630	439	423	616	469	469	560	540	
	Min. level	m ³ /h	230	251	255	295	228	228	290	270	
Recirculation ²⁾	Intensive level	m ³ /h	–	578	556	370	322	322	310	280	
	Max. power	m ³ /h	–	367	358	351	233	233	300	270	
	Min. power	m ³ /h	–	221	222	173	146	146	250	230	
Pressure ²⁾	Intensive level	Pa	630	362	370	370	463	463	550	550	
	Max. level	Pa	530	364	365	361	436	436	540	540	
	Min. level	Pa	420	177	168	232	201	201	460	450	
Noise level³⁾			dB(A)								
Intensive level		dB(A)	74	64	62	66	61	61	68	71	
Max. level		dB(A)	68	55	51	65	57	57	64	69	
Min. level		dB(A)	43	41	39	51	40	40	51	55	
Dimensions⁴⁾											
Height: extraction/recirculation		cm	31	5.5	7	46	30	30	33	33	
Width		cm	120	100	90	80	110	80	86	70	
Depth		cm	70	70	55	30	30	30	30	30	
Depth with pull-out ⁵⁾		cm		–	–	–	–	–	–	–	
Min. distance above gas/electric hobs		cm	65/65	65/50	65/50	65/65	75/60	75/60	65/65	65/65	
Weight ⁶⁾		kg	33	31.5	28.5	34	29	25.5	9	8	
Features											
Exhaust connection, diameter		mm	150	150	150	150	150	150	150	150	
Exhaust connection, position			Side	Top	Top	Top	Top	Top	Top	Top	
Non-return flap valve integrated/provided			–/●	–/●	–/●	–/●	–/●	–/●	–/●	–/●	
Extraction/recirculation mode ⁷⁾			●/–	●/● ⁷⁾	●/● ⁷⁾	●/●	●/–	●/–	●/●	●/●	
Number of filters	Metal/combi		4/–	3/–	6	4/–	1/–	1/–	1/–	2/–	
Operation	Internal/external		●/●	●/–	●/–	●/–	●/–	●/–	●/–	●/–	
Power levels	Number/ininitely variable		3 + 1/–	3 + 1/–	3 + 1/–	3 + 1/–	3 + 1/–	3 + 1/–	3 + 1/–	3 + 1/–	
Power regulation	Electromechanical/electronic		–/●	–/●	–/●	–/●	●/–	●/–	–/●	–/●	
Illumination	Halogen/LED		–/●	–/●	–/●	●/–	–/●	–/●	–/●	–/●	
Output		W	2 × 7	4 × 2.2	2 × 2.2	2 × 20	4 × 3	4 × 3	2 × 1.1	2 × 1.1	
Motor power		W	1 × 270	1 × 130	1 × 130	1 × 250	1 × 188	1 × 188	1 × 265	1 × 265	
Electrical connection											
Optional connection/connected load		W	–	●/300 ¹⁰⁾	●/300 ¹⁰⁾	–/–	–/–	–/–	–/–	–/–	
Electrical connection as per identification plate		W	284	138.8	134.4	290	200	200	267.2	267.2	
Length of connection cable		m	1	1.5	1.5	1.2	1.5	1.5	1.2	1.2	
Safety and service											
In line with Swiss safety regulations			Ⓢ Tested by Electrosuisse								
Country of origin			IT	IT	DE	IT	DE	DE	IT	IT	
Guarantee			2 years								
Service by			V-ZUG Ltd								
Name and address of supplier			V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland								

Explanations

- Fitted or yes
- Not fitted or no

¹⁾ Values calculated based on the valid EU 65/2014 labelling directive.

²⁾ Air flow at operating point as per EN 61591.

³⁾ Sound level dB(A) (re 1 pW) in accordance with EN 60704-3.

⁴⁾ For built-in appliances, see also dimension information on instruction sheets and in the brochure.

⁵⁾ Deflector plate pulled out.

⁶⁾ Net weight incl. metal filter (make sure that the cabinet, the wall or the ceiling is able to support the appliance).

⁷⁾ Can be converted to recirculation mode.

⁸⁾ In combination with Zehnder comfort ventilation.

⁹⁾ Stainless steel.

¹⁰⁾ Can be selected as an option.

Note: Table information as at 01/2015.

Subject to further developments.

For showroom appliances, the energy labels provide information on the actual data.


Induction hobs

Model	Stainless steel trim	Faceted model	Flush model	Black design	Weight in kg	External appliance dimensions, W/D in mm	Cut-out in the worktop, W/D in mm	Connected voltage, connected load	Can be combined with	Explanations for model column
GK26TMS.2F			●	●	6.5	384 × 501	390 × 507/shelf dimensions: 373 × 490	230 V~ 3700 W 16 A	Operating voltage: 230 V~, 1 pole conductor/neutral conductor/earth conductor	C Standard stainless steel frame. F Flush. G Budget version (basic). I Induction. M MaxiFlex. P Panorama version. S Slider controls. T Top controls. W Wok (induction). Country of origin: AT
GK46TMS		●		●	10.5	584 × 514	560 × 490	230 V~ 7400 W 32 A		
GK46TMS.1F			●	●	10.5	571 × 501	577 × 507/shelf dimensions: 560 × 490	230 V~ 7400 W 32 A		
GK56TMS		●		●	18.5	910 × 514	886 × 490	230 V~ 11,100 W 48 A		
GK56TMS.C	●			●	18.5	910 × 514	886 × 490	230 V~ 11,100 W 48 A		
GK56TMS.1F			●	●	18.5	897 × 501	903 × 507/shelf dimensions: 886 × 490	230 V~ 11,100 W 48 A		
GK16TIYS.1F Teppan Yaki			●	●	8	384 × 501	390 × 507/shelf dimensions: 373 × 490	230 V~ 2800 W 16 A		
GK37TMS.C	●			●	10	584 × 514	560 × 490	230 V~ 7400 W 32 A		
GK47TMS.P		●		●	12	910 × 410	886 × 386	230 V~ 7400 W 32 A		
GK26TMS		●		●	5.5	289 × 514	265 × 490	230 V~ 3700 W 16 A		
GK37TMS		●		●	10	584 × 514	560 × 490	230 V~ 7400 W 32 A		
GK37TMS.P		●		●	11	774 × 444	750 × 420	230 V~ 7400 W 32 A		
GK46TIABS.1F/TIAXSF			●	●	12	761 × 501	767 × 507/shelf dimensions: 750 × 490	230 V~ 7400 W 32 A		
GK37TMS.F			●	●	10	571 × 501	577 × 507/shelf dimensions: 560 × 490	230 V~ 7400 W 32 A		
GK26TMS.1F			●	●	5.5	281 × 501	287 × 507/shelf dimensions: 270 × 490	230 V~ 3700 W 16 A		
GK16TIWS.1F Wok			●	●	9	384 × 501	390 × 507/shelf dimensions: 373 × 490	230 V~ 3000 W 16 A		

Product declaration for gas hobs

Company or brand name	V-ZUG Ltd	
Model	GKS1TPG	GK11TG
Type	HSE-K9F4L30	HSE-K3FW130
Illustration	Page 77	77
Built-in	front edge, side profile	front edge, side profile
Operation	knob	knob
Heating type	natural gas	natural gas
Heat output	kW 13.7	6
Power levels	fully adjustable	fully adjustable
Dimensions (W × D × H)	mm 912 × 520 × 57	302 × 520 × 57
Work surface cut-out (W × D)	mm 850 × 490	270 × 2 × 490-500
Net weight	kg 18	8
Voltage/frequency	V, Hz 220-240, 50/60	220-240, 50/60
Connected load	W 1	1
Minimum fuse protection	A 3	3
Mains cable length	cm 100	100
Safety and service		
Country of origin	ES	
Guarantee	2 years	
Supplier name and address	V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland	

Microwave ovens

Sales code	Miwell-Combi XSL 60	Miwell HSL 60
Type code	MWC XSL 60	MW HSL 60
Illustration	Page 55	55
Performance characteristics		
Microwave power	W 50-900	50-1000
Grill power	W 1600	800
Dimensions		
Appliance dimensions (H × W × D)	mm 454 × 596 × 567	378 × 596 × 470
Cooking space dimensions (H × W × D)	mm 210 × 450 × 420	200 × 405 × 380
Volume	l 40	31
Empty weight	kg 35	28
Electrical connection		
Connection	230-240 V	230-240 V
Connected load	2800 W	2300 W
Fuse	16 A	10 A
Mains cable	1.4 m, without plug	1.2 m, with plug
Safety and service		
In line with Swiss safety regulations	 Tested by Electrosuisse	
Country of origin	IT	
Guarantee	2 years	
Service by	V-ZUG Ltd	
Name and address of supplier	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland	

Household dishwashers

Company or brand name		V-ZUG Ltd				
Type or sales code		Adora 60 SL			Adora 60 S	Adora 60 N
Model name/code		GS60SLWPZVi	GS60 SLZYiB	GS60SLZYi	GS60SZYi	GS60NZYi
Illustration	Page	86	86	86	87	87
Consumption data for standard programme		Eco programme	Eco programme	Eco programme	Eco programme	Eco programme
Energy star rating ¹⁾	A+++ (best) to D (worst)	6.0	4.5	4.5	4.0	4.0
Annual energy consumption	kWh	110	185	181	210	210
Water star rating ¹⁾	kWh	5.0	6.0	6.0	5.0	5.0
Standby consumption on/off status	W	0	0	0	0	0.3
Water consumption per wash cycle ¹⁾	l	11.2	9.6	9.5	11.4	11.4
Performance characteristics for standard programme						
Drying effect class ¹⁾	A (best) to G (worst)	A	A	A	A	A
Duration ¹⁾	min.	150	150	135	140	140
Automatic switch-off time	min.	0	0	0	0	0
Capacity	Place settings	14	15	14	14	14
Noise during normal/standard programme²⁾						
If built-in	dB(A) (re 1 pW)	44	40	40	43	44
Type of construction						
Built-in appliance		●	●	●	●	●
Free-standing machine with worktop		–	–	–	–	–
Free-standing machine for under worktop		–	–	–	–	–
Upper installation		●	●	●	●	●
Can be decorated		●	●	●	●	●
Integrable/fully integratable		●/●	●/●	●/●	●/●	●/●
Dimensions³⁾						
Height	cm	87-91	76.5-96.9	76.5-96.9	76.5-96.9	76.5-96.9
Width	cm	60	60	60	60	60
Depth including wall spacing	cm	58	58	58	58	58
Depth with open door	cm	116.5	116.5-123	116.5-123	116.5-123	116.5-123
Height, adjustable	cm	4	11.6	11.6	11.6	11.6
Empty weight	kg	62-67	46-55	46-55	46-55	46-55
Features						
Number of wash programmes		10	10	10	9	5
Heat pump		●				
ergoPlus cutlery drawer			●			
LED interior lighting		●	●	●		
Automatic door opener		●	●	●	●	
Vario inserts/adjustable to various heights		●/●	●/●	●/●	●/●	●/●
Plain text display		●	●	●	–	–
Limescale sensor/water hardness control		●/●	●/●	●/●	●/–	–/–
Soil sensor		●	●	●	●	–
SteamFinish		●	●	●	–	–
Automatic programme		●	●	●	●	–
Fondue/Raclette programme		●	●	●	●	–
Sprint programme		●	●	●	–	–
Daily Quick programme		●	●	●	–	–
Hygiene programme		●	●	●	●	–
Glass programme		●	●	●	●	●
All-in-one setting		●	●	●	●	●
Active water stop		●	●	●	●	●
Salt consumption per wash cycle/per place setting	g	7/0.54	7/0.54	7/0.54	9/0.7	11/0.85
Electrical connection						
Voltage/connected load/fuse	V/kW/A	220 V/2.2/10	220 V/2.2/10	220 V/2.2/10	220 V/2.2/10	220 V/2.2/10
Water connection						
Pressure hose G3/4", length	m	1.5	1.5	1.5	1.5	1.5
Can be connected to	Cold/hot water	●/●	●/●	●/●	●/●	●/●
Water pressure	bar	1-10	1-10	1-10	1-10	1-10
Safety and service						
In line with Swiss safety regulations		Ⓢ Tested by Electrosuisse				
Country of origin		Switzerland/CH				
Guarantee		2 years				
Service by		V-ZUG				
Name and address of supplier		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland				

Explanations


- Fitted or yes
 - Not fitted or no
- ¹⁾ Values calculated based on the valid EN 50242 norm during the normal/standard programme.
Annual consumption based on 280 standard wash cycles with cold-water connection, standby consumption included.
- ²⁾ Measured based on the valid IEC 60704-2-3 norm during the normal/standard programme.
- ³⁾ Niche dimensions for built-in appliances. Further dimensions can be found in the brochures.
- ⁴⁾ Details of switchover options may be found in the brochures.

Note: Table information as at 01/2015. Subject to further developments.
For showroom appliances, the energy labels provide information on the current data.

Adora washing machines

Company or brand name		V-ZUG Ltd		
Appliance type		Front-loading		
Model		Adora SLQ WP 11004	Adora SLQ 11006	Adora S 11002
Country		AU		
Capacity	max. kg	8	8	8
Consumption data ¹⁾				
Energy star rating	1-6	5.0	4.5	4
Water star rating	1-6	4.5	4.5	4
Warm comparative energy consumption	kWh	180	239	295
Water consumption	l/ wash cycle	65	66	78
Standby consumption on/off	W	0.11/0.11	0.07/0.08	0.05/0.05
Standard programme duration 40 °C Coloureds	mins	184	230	220
Water extraction index	%	0.52	0.53	0.52
Illustration	on page	97	97	97
Construction type				
Floor-mounted appliance with work surface		●	●	●
Floor-mounted appliance which can be built in		●	●	●
Door opening ²⁾		l/r/s	l/r/s	l/r/s
Dimensions ³⁾				
Height/width/depth (including distance from wall)	cm	85.2/59.5/60(63)	85.2/59.5/60(63)	85.2/59.5/60(63)
Height for building-in	cm	85.2	85.2	85.2
Depth with open door (front-loading)	cm	102	102	102
Adjustable height	cm	2	2	2
Empty weight	kg	84	71	64
Features				
Washing machine with heat-pump technology		●	–	–
Panel		Acrylic glass	Acrylic glass	Foil
Control		Touch	Touch	Buttons
Display		TouchDisplay	TouchDisplay	2-line clear text display
Languages in the TouchDisplay/clear text display		14	14	14
Coloureds 60 °C 230 V 10 A duration mins		92 ⁴⁾	92	90
Coloureds 60 °C Sprint 230 V 10 A duration mins		48 ⁴⁾	48	45
Coloureds 40 °C 230 V 10 A duration mins		74 ⁴⁾	74	75
Coloureds 40 °C Sprint 230 V 10 A duration mins		35 ⁴⁾	35	35
Steam Anti-Crease		●	●	●
Vibration Absorbing System (VAS)		●	●	●
Anti-mite/Skin protection		●/●	●/●	●/●
Part-load auto-save		●	●	●
Favourites		●	●	–
Fabric types		●	●	●
Timer delay up to	hours	24	24	24
Automatic energy-saving standby	0 Watt	●	●	●
Mains cable	m	1.8	1.8	1.8
Hose (with Aqua-Stop)	m	1.25	1.25	1.25
Drainage hose with bend	m	1.5	1.5	1.5
Installation plate		●	●	●
Pumping height of drainage hose	m	1.2	1.2	1.2
Electricity and water supply				
Electrical connection				
Voltage	V	220-240~	220-240~	220-240~
Connected load	kW	2.1	2.3	2.3
Fuse	A	10	10	10
Water connection				
Pressure hose G 3/4"		●	●	●
Can be connected to:	cold/hot water	●/–	●/–	●/–
Safety & service				
Complies with international safety regulations		Ⓢ Tested by Electrosuisse		
Country of origin		Switzerland/CH		
Guarantee		2 years		
Supplier name and address		V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland		

Explanations

- Present or yes
- Not present or no
- ¹⁾ Figures determined according to AS/NZS 2040.1 and AS/NZS 2040.2
- ²⁾ Door opening: l = left, r = right, s = selectable, Example: l/s delivered as door opening left, stop selectable.
- ³⁾ Niche dimensions for under-counter appliances. Further dimensions can be found in the brochures.
- ⁴⁾ At EcoHybrid level 

Note: Figures in tables correct as of 2015. Subject to change. The energy label on displayed appliances shows the current data.

Adora tumble dryer

Company or brand name		V-ZUG Ltd
Appliance type		Condenser dryer with heat pump
Type or sales designation		Adora TSL WP 12003
Country		AU
Nominal capacity	max. kg	7
Noise	dB	65
Consumption data¹⁾		
Energy star rating	6 (better) bis 1 (worse)	6
Annual power consumption	kWh/year	89
Illustration	on page	103
Construction type		
Floor-mounted appliance with work surface		●
Floor-mounted appliance for washer-dryer tower		●
Door opening ²⁾		l/r/s
Dimensions		
Height	cm	85
Width	cm	59.5
Depth with open door	cm	118
Adjustable height	cm	2
Empty weight	kg	60
Drying control		
Time selection		●
Automatic with electronic moisture sensor		●
System and features		
Heat pump condensation system		●
Panel		Acrylic glass
Control		Touch
Display		2-line clear text display
Languages in the clear text display		10
Programme		27
Fabric types automatic programme		●
SilentPlus		●
Eco		●
Sprint		●
ReversePlus		●
Timer delay	up to h	24
Timed drying	mins	10-120
Cotton normal dry programme duration, with spinning efficiency A (44 % residual moisture) spun at around 1600 revs/min	min/kWh	99/0.85
Automatic energy-saving standby	0 Watt	●
Panorama porthole door	∅ cm/cm ²	42/1376
Automatic door opener		●
Drain hose		2
Pumping height of the drain pump		1.2
Connection cable		1.9
Installation plate		●
Electricity and water supply		
Electrical connection		
Voltage	V	220-240~
Connected load	kW	1.35
Fuse	A	10
Safety and service		
Complies with Swiss safety regulations		Ⓢ Tested by Electrosuisse
Country of origin		Switzerland/CH
Guarantee		2 years
Supplier name and address		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland

Explanations

- Present or yes
- Not present or no
- ¹⁾ Figures determined to standard.
- ²⁾ Door opening: l = left, r = right, s = selectable.
Example: l/s delivered as door opening left, stop selectable.

Note: Figures in tables correct as of 2013. Subject to change. The energy label on displayed appliances shows the current data.

V-ZUG products are available in Switzerland and Australia, Belgium, China, France, Germany, Hong Kong, Ireland, Israel, Italy, Lebanon, Luxembourg, Malaysia, the Netherlands, Norway, Russia, Singapore, Sweden, Turkey, Ukraine and the United Kingdom

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