





V-ZUG domestic appliances: the  
The Swiss wonder you can



pride of Switzerland.  
enjoy in your kitchen and laundry.





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## V-ZUG Contents

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For more detailed installation information please go to [www.vzug.com](http://www.vzug.com)  
This brochure is subject to technical alterations and availability, and may include mistakes and printing errors.

Valid dimensions to be used for planning and installation can only be found in the relevant current V-ZUG planning aid.



The sign of  
Swiss



Dear Customers

Top quality, high functionality and irresistible elegance in the manufacturing of products, matched by our excellent service, are not only part of our 100-year tradition but also of the commitment that we demonstrate on a daily basis. This constitutes our Premium Swiss Quality.

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 to and the recommendation of our products by top chefs.

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

superior  
quality

A handwritten signature in black ink, appearing to read 'Dirk Hoffmann', written in a cursive style.

Dr Dirk Hoffmann  
CEO of V-ZUG Ltd





500 Kg  
perm



## 100 years of V-ZUG: keeping up with the times – the milestones

- |   |  |
|---|--|
| <p>1913 Establishment of Verzinkerei Zug Ltd as a manual job galvanising plant</p> <p>1914 Besides performing job orders, galvanised tin ware is also manufactured for home, farm and construction use.</p> <p>1915 Start of the trail of success of the V-ZUG washing machine</p> <p>1920 At the start of the 1920s, Verzinkerei Zug produces the first hand-operated drum washing machine, which makes housework easier. Washing troughs are added to the product range. The complete washroom is born.</p> <p>1949 Launch of the Tempo, the first small washing machine for Swiss homes, ...</p> <p>1950 ... and the Unimatic, the first Swiss washing machine</p> <p>1959 – Existing range rounded out by the Adora washing machine, tumble dryer and dishwasher</p> <p>1962</p> <p>1976 Merger of Metallwarenfabrik Zug with Verzinkerei Zug. V-ZUG becomes a full-range supplier for the kitchen and laundry room.</p> <p>1981 Verzinkerei Zug Ltd changes its name to V-ZUG Ltd.</p> <p>1994 The greenest of all washing machines, the Adora, conquers the market.</p> <p>1996 A new way of cooking. V-ZUG brings induction cooking to Swiss homes.</p> <p>1998 Washing technology of tomorrow for the environment of today. The Adora washing machine is the first appliance in Switzerland to meet the EN standard for best energy efficiency, best washing effect and best spinning effect.</p> | <p>1999 Exclusive: the new Adora dishwasher featuring the limestone sensor</p> <p>2000 The new Adora dishwasher with “Feeling” (Vario-, Aqua- and OekoFeeling)</p> <p>2001 Combi-Steam SL – the new dimension in roasting and baking</p> <p>2001 Combi-Steamer with climate sensor. The climate is perfectly adapted to the food to allow gentle, healthy cooking with optimum results and minimal use of resources (electricity, water).</p> <p>2004 The new washing/drying generation revolutionises washing and drying with four world innovations.</p> <p>2007 Exclusive: GourmetSteam programme integrated in the Combi-Steam</p> <p>2008 Roll-out of the new Adora SLQ washing machine featuring the exclusive V-ZUG WetClean and the Vibration Absorbing System (VAS)</p> <p>2009 Market launch of the groundbreaking FutureLine redesign of the entire product range for the kitchen</p> <p>2010 – Roll-out of the new V-ZUG 45 cm compact line</p> <p>2011 featuring the Combi-Steam, Combair, Miwell-Combi and Coffee Centre</p> <p>2012 SteamFinish – dishwashing with a sparkling shine</p> <p>2013 Exceptional induction hobs with new automatic cooking functions</p> <p>2013 100 years of Premium Swiss Quality by V-ZUG</p> <p>2013 The most ecological washing machine of all time featuring heat-pump technology, the Adora SLQ WP</p> |
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Scan the code to find out more about V-ZUG.





The power of innovation and  
Premium Swiss Quality

100 years of quality products

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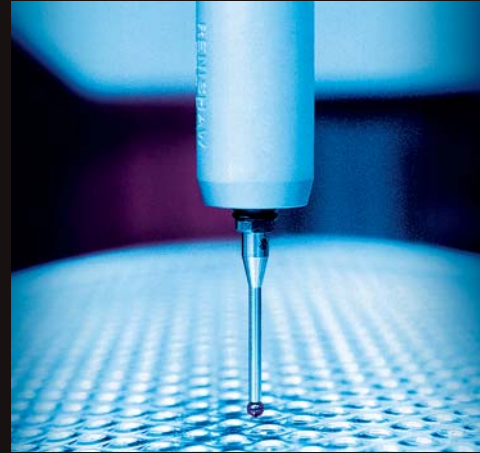
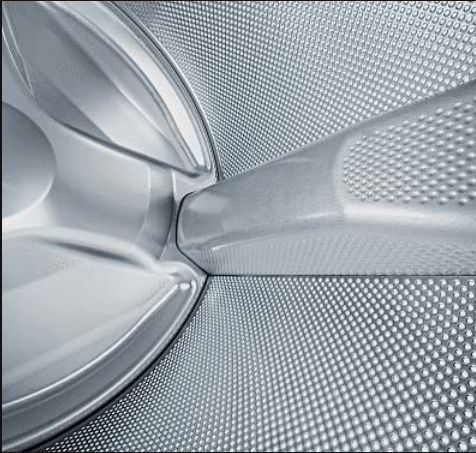
V-ZUG has been a symbol of Premium Swiss Quality since 1913. Superior quality is not only a long tradition in our company, it is, above all, our commitment to progress. Our inventions and innovations continue to set standards worldwide. V-ZUG is now the only genuine Swiss brand of household appliances and the only manufacturer developing and producing high-quality appliances for the kitchen and laundry room in Switzerland. Success made in Switzerland for 100 years.

Premium Swiss Quality

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V-ZUG manufactures with absolute precision and forward-looking production techniques, from raw material through to finished goods. Constant quality controls at every stage of production and a comprehensive final check, ensure Premium Swiss Quality. V-ZUG products guarantee reliability and quality assurance. Unlike its competitors, this assurance is impressively backed by a replacement part guarantee lasting up to 15 years.



Pioneering

World novelties

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Here are a few pioneering milestones from the last decade which set the standard worldwide:

- 2007 World's first GourmetSteam programme in the Combi-Steam SL steam oven
- 2008 World's first Vibration Absorbing System (VAS) on the Adora washing machine
- 2009 The fully automatic BakeOmatic on the new range of ovens
- 2012 SteamFinish – dishwashing with a sparkling shine
- 2013 Exceptional induction hobs with new automatic cooking functions
- 2013 The most ecological washing machine of all time featuring heat-pump technology, the Adora SLQ WP

When necessary, V-ZUG even uses precious stones in the production process

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V-ZUG stand for superior innovation together with Premium Swiss Quality. For decades we have rigorously maintained that renowned Swiss quality. For example, a ruby tip (pictured above) is used as a highly sensitive measuring stylus which controls the size, form and position of the holes in our unique Gentle Drum. For the most discerning customers in the world, V-ZUG is the brand of choice.



Long live longevity!

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We have known for generations that kitchen and laundry appliances need to be able to withstand a few things. That is why V-ZUG has long been synonymous with robustness and longevity. If it comes from V-ZUG, it will run absolutely reliably thanks to high quality materials, the most modern manufacturing methods and a highly skilled workforce.



With V-ZUG you belong to a privileged club of people who enjoy the very best in all spheres of their lives

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Whether it is cooking, washing the dishes or doing the laundry, with V-ZUG's many world firsts you enjoy not only the benefits of each appliance but also the feeling of exclusivity. We patent and legally protect our innovations – and only these innovations provide the highest level of precision.



Sustainability – we think about the future

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ZUGgate – our logistics gate

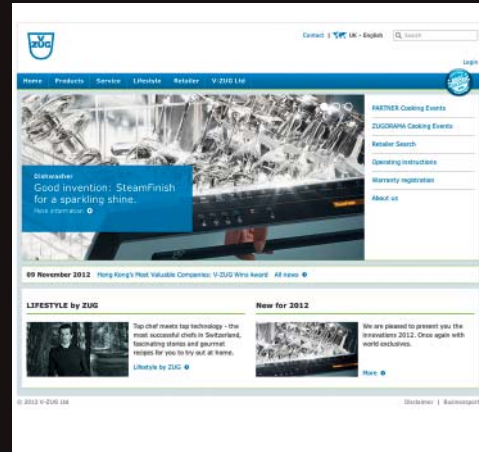
for worldwide services

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What will nature look like to your grandchildren and great-grandchildren? We can prove V-ZUG's environmental credentials with tangible facts. We have been ISO-14001-certified for many years. The energy used to manufacture each appliance has been halved in recent years. In Switzerland, V-ZUG is the leading partner of the Minergie™ (minimum energy) association. Our appliances are ranked in the most energy-efficient class.

ZUGgate, the new logistics centre, is largely self-sufficient when it comes to energy. State-of-the-art photovoltaic cells on the south facade and recuperation motors in the seven warehouse lifts generate green electricity. Central control and automated processes enhance logistics quality and just-in-time delivery.



V-ZUG continuously invests  
in high-quality Swiss manufacturing

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vzug.com

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V-ZUG produces household appliances for the kitchen and laundry room – from raw materials to completed appliances – with great precision and forward-looking manufacturing techniques on a site of 61,683 square metres. Premium Swiss Quality is applied everywhere to ensure that V-ZUG appliances have particularly long service lives and operate reliably. Wherever possible, V-ZUG uses recyclable materials and actively ensures proper disposal. Suppliers are carefully selected, with quality and environmental considerations being taken into account alongside price.

With V-ZUG you will find what you are looking for. Our state-of-the-art, multilingual corporate website includes all product-related information, where to buy, services and cooking demos around the world. Make sure you do not miss anything and visit us regularly for all our latest news and information.



V-ZUG appliances are as good as they look

V-ZUG has always understood that design means more than just good looks. For us, design is the art of combining function and aesthetics.

A good design can certainly mean love at first sight – but that love must also withstand a second look. At that second look, one of the things you will appreciate when you are using your V-ZUG appliances is how ergonomic they are to operate. Our design philosophy has already brought us renowned international awards, and this same philosophy has been applied in the development of the irresistibly elegant new FutureLine. It captivates with its clear, superior lines and covers the whole kitchen range. The individual appliances are designed to coordinate with each other and create a polished unity in your kitchen.





Eckart Witzigmann

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International, Gault Millau Chef of the Century

The “Professeur de la Cuisine” is considered one of the best chefs in the world. He has been honoured with three Michelin stars and named Chef of the Year by Gault Millau. “The father of all chefs”, as his students respectfully call him, enjoys a fantastic reputation in the cooking fraternity.



Felix Halter

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Executive chef Felix Halter knows all the best tricks for getting the most out of food – he is renowned for his culinary expertise. His proven cooking tips and advice will give you the keys to unlock the culinary master within.

A wealth of knowledge gained from worldwide experiences in places such as Portugal, San Francisco and the home of V-ZUG in Switzerland. Felix has set many benchmarks in his career. From launching the Giardino Restaurant in Switzerland serving 1500 covers a day to being one of the first to master Steam and Induction technology in a commercial cooking environment.

He has worked as a freelance food journalist, food stylist, professional photographer, radio personality and is now the Resident Executive Chef for V-ZUG in Australia. “Everyone can learn to recognize quality and freshness in food.” Felix Halter not only has a deep understanding of how to recognize these key components, he also knows the tricks of the trade that will turn good cooks into Gourmets. Join him at one of our Cooking Classes and learn how to get the most out of our world class appliances.





Stefan Beer

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Grand Hyatt Singapore, Executive Sous Chef, mezza9 restaurant

Stefan Beer was appointed Executive Sous Chef at the Tables restaurant at the Grand Hyatt Erawan in Bangkok in 2010. Stefan's unpretentious approach to fine dining and his pursuit of sophisticated simplicity has seen the Tables restaurant grow from strength to strength since it first opened its doors.

Based on its success, Stefan and his wife Vera were offered a new opportunity within the Grand Hyatt hotel chain, and currently they can be found in Singapore, the next chapter of their Asian adventure.



Andreas Caminada

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Castle Schauenstein, Fürstenu, Switzerland, youngest 19-point chef of all time, awarded the title of Gault Millau Chef of the Year twice within a short period of time, 3 Michelin stars

Andreas Caminada aims to offer his guests something out of the ordinary. His distinct sense of aesthetics and his attention to detail can be sensed throughout the establishment. All gourmet creations are surrounded by an aura of perfection. "I'm always looking to do things my own way," Andreas Caminada comments. "Perhaps what makes the biggest difference is the diversity in my dishes, which I generally base on a single theme. This is what people find the most fascinating. I take great pleasure in the diversity of cooking, which has become something of a passion for me."

## Black Glass

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60 cm height for Ovens and Steamers



45 cm height for Ovens, Steamers, Coffee Centres and Microwaves

## Stainless Steel (special order only)

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60 cm height for Ovens and Steamers

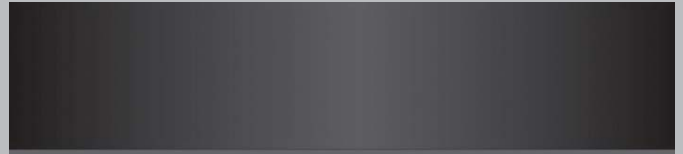


45 cm height for Ovens, Steamers, Coffee Centres and Microwaves



38 cm height for Steamers and Microwaves

System drawer, 14.4 cm



Warming drawer, 14.4 cm



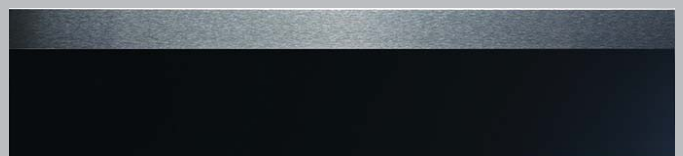
System drawers (height 14.4 cm)

Warming drawers (height 14.4 and 28.3 cm)

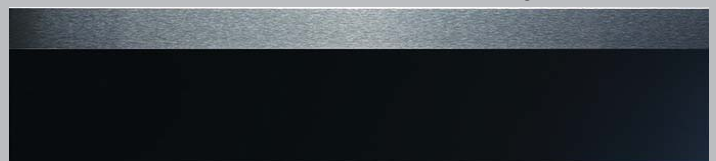


38 cm height for Steamers and Microwaves

System drawer, 14.4 cm



Warming drawer, 14.4 cm
































System drawers (height 14.4 cm)















Warming drawers (height 14.4 and 28.3 cm)

# Explanation of symbols

## Steaming, baking, cooking, coffee

 Lights can be switched on/off separately	 Plain text display
 Top/Bottom heat	 Electronic Steam System (ESS)
 Top heat	 GourmetSteam
 Bottom heat	 Steam
 Top/Bottom heat - humid	 Regeneration
 Real Hot Air	 Professional Baking
 PizzaPlus	 Select beans
 Hot Air - Humid	 Select cup size
 Grill	 One cup
 Grill with air circulation	 Two cups
 Food sensor	 Hot water
 SoftRoasting	 Menu
 BakeOmatic	 Cappuccino
 Steam reduction	 Latte macchiato
 Integrated recipes with exclusive recipe book	 Café au lait
 Pyrolytic self-cleaning	 Remarkably quiet
 Electronic timer (some models with additional functions)	 After-sales consultancy









## Hobs

 Switch-on time with cut-off function	 Automatic boost
 PowerPlus on all zones	 Wipe protection key
 Acoustic timer	 Perfect for meat
 Slider operation	 Perfect for fish
 Pause button	 Minimum pan base size
 9 heat levels	 External operation
 Keep-warm level	 Safety package
	- Child safety
	- Safety cut-off
	- Overheating protection
	- Pan detection (induction only)
	- Residual heat display





























## Microwaves

 Illumination
 Microwave
 Inverter technology
 Real Hot Air
 Grill
 CombiCrunch
 Power&Favourite
 AutomaticPlus
 PerfectDefrost
 Timer

## Designer hoods

 440m <sup>3</sup> /h	Air flow rate in m <sup>3</sup> /hour
 3	Number of halogen spots
 4 LED	Number of LEDs
 Electronic, sensitive, gentle controls	
 Ø ... mm 150mm	Exhaust connection: Ø ... mm with integrated non-return valve
 Extraction	
 Circulation	
 Dimmable light	

## Dishwashers

-  Automatic programme
-  SteamFinish
-  Daily Quick programme
-  Daily programme
-  Quick/Glass programme
-  Quick programme
-  Sprint programme
-  Glass programme
-  Intensive programme
-  Fondue/Raclette programme
-  Hygiene programme
-  Pre-wash programme
-  Eco programme
-  Part load
-  Energy-saving standby
-  Childproof lock
-  24-hour start delay
-  Plain text display
-  Optimised for tabs
-  Remarkably quiet
-  Adjustable upper basket
-  Active drying system
-  Limescale sensor
-  Precise cleanliness sensor
-  Brightener measurement
-  Water hardness control
-  Euro tub
-  Space for 13 place settings





Take the



# lead

Win rather than just keep up – that has always been V-ZUG's motto. Our will to win and our know-how manifests itself in V-ZUG's discovery of the world's first Combi-Steam oven. The most precious thing we have is our health and the famous saying "You are what you eat" is even more true when you experience food cooked in one of our outstanding steam and oven combination appliances. With a steamer, you now have the best conditions for cooking balanced, healthy meals with pleasure. No other cooking method is as good for you as the pressure-less steam cooker. This is the ideal way to retain vitamins and minerals during the cooking process and you can benefit from a vitamin content that is 22% higher and up to 36% less fat.



Exclusive Vacuisine® by V-ZUG –  
gourmet cuisine below 100°C  
for culinary delights at home

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Innovative GourmetSteam –  
superb meals at the touch of a button

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Vacuum-cooking (also known as sous-vide) is a method of cooking food in vacuum-sealed bags (Vacuisine). It is used by the top restaurants in the world because it creates a unique combination of flavour, texture, freshness and appearance.

With Vacuisine from V-ZUG you will enhance the flavour, quality, freshness and look of your meals. This method, previously reserved for professional chefs, is very easy to use in your own kitchen with the Combi-Steam. The tips and tricks of our top chefs in the exclusive Haute Goûture magazine from V-ZUG make cooking even easier.

With the GourmetSteam programme you can bring the ability of a master chef into your home. Several dozen recipes from top chefs are programmed into the Combi-Steam XSL/SL. Choose one, press the corresponding key and the appliance cooks it just like a Michelin-starred chef would in his kitchen. So we can give you guaranteed success that will turn even novices into cooking fans. Practice makes perfect? Forget it. V-ZUG technology makes it perfect for you.





BakeOmatic – automatic success  
for your own creations, new ideas  
or recipe book menus

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Patented SoftRoasting programme –  
tender meat exactly when you want it

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With BakeOmatic there is no need to manually enter time, temperature, operating mode or quantity. Whether it is a menu planned out for your invited guests or meals spontaneously put together from the garden or refrigerator or larder, the BakeOmatic always helps you achieve an excellent result easily, quickly and reliably. So even less-practised cooks can find their way straight to their guests' food-loving hearts.

When are you ever as relaxed and calm as your guests before dinner? When you use the clever SoftRoasting programme. This V-ZUG innovation automatically and dynamically controls the core temperature. Whatever its shape, composition and weight, the meat is ready to be served exactly at the desired time. The combination of a patented food probe and V-ZUG's legendary commitment to precision means that you can specify to within one degree exactly how you want your meat to be cooked.



With the Professional Baking programme  
you can enjoy results as good as you  
would get at your favourite bakery

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Automatic Regeneration

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The professional baking operating mode is a combination of steam and hot air. The dough rises beautifully and your bread develops an appetising, gleaming crust. It is wonderfully light and stays fresher, longer too. This sophisticated operating mode is perfectly suited to baking products containing yeast, such as bread and rolls, and enables you to make extra airy puff pastries.

Sometimes it's just not possible for the whole family to come together to eat at the same time. But that's no reason for the kitchen to suffer. With a special combination of steam and hot air, prepared dishes or convenience products can be warmed up without any loss of quality or moisture and put on the table as if they were freshly made. You can readily heat up various dishes at the same time without covering them. Yet another programme with plenty of finesse – the automatic regeneration function.



With the exclusive operating modes  
Hot Air and Hot Air Humid, you can bake  
on two shelves simultaneously

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Largest cooking space

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Whether it is two trays of biscuits, fruit flans, quiches or gratins, thanks to the optimum circulation of hot air and the cooking space ventilation, you will always have perfect baking and cooking results. The Hot Air Humid operating mode is particularly suited to gratins and soufflés. They cook faster and do not dry out.

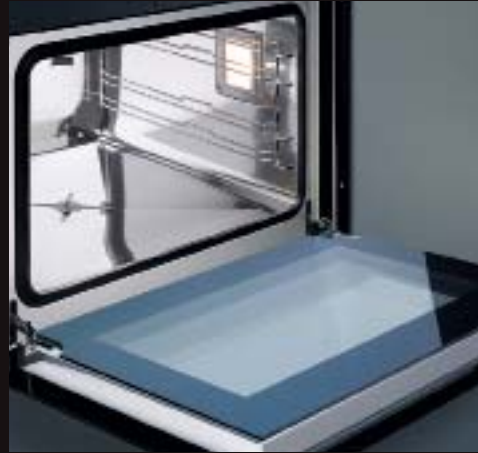
The Combi-Steam XSL is the largest Combi-Steamer in its class. Thanks to its large 51-litre volume, you can now steam and bake on up to 4 levels at the same time. Combining it with the Supremo XSL Coffee Centre, the Combair XSL/P or Combair XSE/P Oven or the Miwell-Combi XSL microwave, forms an elegant unit in a luxury kitchen.



Automatic panel flap  
at the touch of a button

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The Combi-Steam XSL's water tank is elegant and designed to fit behind the control panel. This is what makes the enormous stainless-steel cooking oven, with its 51-litre capacity, possible. The panel flap opens smoothly at the touch of a button, which allows you to refill the water without opening the appliance door.



Even more convenience with the  
fixed water connection

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The Combi-Steam XSL from V-ZUG is also offered with a fixed water connection for even easier handling and perfect results. With the permanent water feed, fresh water is available for steaming whenever you need it. The integrated water tank is now only used for automatic cleaning.



## Operation made easy

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The steamer's controls guide you clearly and simply through the cooking programme at the press of a button. Discover the ease of fine cooking in a new dimension.



## The new shelf guides make life easier and increase safety

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The new shelf guides give you a greater sense of security when inserting and removing trays and wire shelves. The helpful shape of the shelf guides means that your food can no longer tip over, and putting them in is as easy as can be.



Full-extension telescopic runner –  
for more user comfort

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Pull dishes or baking trays easily and conveniently out of the cooking space with the new, robust full-extension telescopic runner.

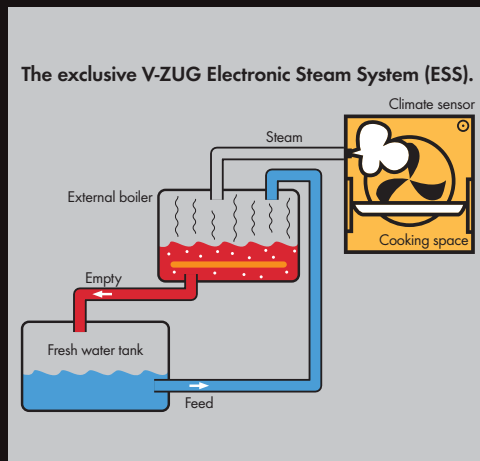
Available for steamers as optional accessories.



Steaming: good for your health

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The most precious thing we have is our health and the famous saying "You are what you eat" is even more true when you experience food cooked in one of our outstanding steam and oven combination appliances. With a steamer, you now have the best conditions for cooking balanced, healthy meals with pleasure. No other cooking method is as good for you as the pressure-less steam cooker. This is the ideal way to retain vitamins and minerals during the cooking process and you can benefit from a vitamin content that is 22% higher and up to 36% less fat.



V-ZUG makes steam for cleaning too

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V-ZUG Electronic Steam System with external boiler

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The smooth, obstacle-free surface is easy to clean – because V-ZUG thinks about the future. Only when your appliance is as easy to clean as the V-ZUG steamer will you be inspired. And the fact that the new all-glass inner door is also particularly easy to clean will only add to your satisfaction. There are no corners or grooves to bother you.

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

# Haute Goûture by V-ZUG: the world of culinary enjoyment with Combi-Steam of V-ZUG

	GOURMET COOKING below 100°C	GOURMET COOKING above 100°C 	MEAT 	BAKING 
	<b>Vacuissime</b>	<b>GourmetSteam</b>	<b>SoftRoasting</b>	<b>Professional Baking</b>
<b>Benefits</b>	<p><b>Vacuum-cooking</b></p> <p>A unique combination of flavour, quality, freshness and look. The sophisticated technique employed by the world's top chefs is very easy to use at home with the Combi-Steam. Gourmet chefs are offering know-how, experience, tips and tricks to make cooking even more enjoyable.</p>	<p><b>Exclusive meals</b></p> <p>Cooking at home like a gourmet chef. A wide variety of exclusive delicious meals is available with the gourmet steam programme – and sure to be a success.</p>	<p><b>Tender meat</b></p> <p>The meat is ready to be served when you want it, regardless of cut, texture and weight.</p>	<p><b>Baked goods</b></p> <p>Perfect for baking yeast dough and puff pastry. Bread and rolls rise beautifully and come out with an appealing glossy crust. Airy on the inside, crusty on the outside and they also stay fresh longer. This is how easy it is to become a baker.</p>
<b>Function</b>	Vacuum-cooking is the slow cooking of food in vacuum-sealed bags at low and precisely controlled temperatures in the Combi-Steam (also known as sous-vide).	Gourmet recipes from top chefs are permanently stored in the Combi-Steam.	A patented innovation automatically and dynamically controls the core temperature of the meat.	The Professional Baking programme is a combination of steam and hot air.
<b>Operation</b>	Highly accurate temperature settings below 100°C ensure that the food is cooked to perfection.	Outstanding menus are there for you at the press of a button. All recipes are integrated in a cookbook. An expanded version of the cookbook is available separately.	The meat is continuously monitored while cooking gently over a longer time period.	Professional Baking can be conveniently selected at the press of a button. Steam and hot air phases are automatically controlled.



FAST AND FRESH 		RECIPES FOR EVERYDAY USE 	
Regeneration	Automatic Regeneration	Recipes	BakeOmatic
<p><b>Convenience and Regeneration</b></p> <p>Ideal for families eating at different times or for later reheating.</p>	<p><b>Regeneration</b></p> <p>Meals can now be re-heated fully automatically. They stay crisp and taste as if they were freshly made.</p>	<p><b>Cooking with recipes</b></p> <p>Successful recipes – every time</p>	<p><b>Cooking without a recipe</b></p> <p>The BakeOmatic quickly and easily delivers superb results you can count on.</p>
<p>The programme for prepared dishes and convenience products</p>	<p>The automatic programme for prepared dishes and convenience products, especially baked food (tarts, pizza, puff-pastry appetisers, etc.)</p>	<p>Easy recipes for every day and classic specialities</p>	<p>The programme for recipe-free and spontaneous cooking. The steamer automatically recognises the weight and size of the food to be cooked.</p>
<p>Reheat several dishes at the same time without loss of quality and moisture.</p>	<p>Reheat several dishes at the same time without loss of quality and moisture.</p>	<p>Easy to access at the press of a button. All recipes are combined in a new cook-book.</p>	<p>Very convenient: no need to manually enter time, temperature, operating mode or weight</p>

Benefits

Function

Operation

# Product comparison: Steamers

	Comhair-Steam S	Comhair-Steam N <sup>■</sup>	Combi-Steam XSL	Combi-Steam XSLF Fixed water connection	Combi-Steam SL <sup>■</sup>
<b>Brochure page</b>	35	35	36	NEW 36	37
<b>Explanations</b>					
Stainless Steel	✓	✓	✓	✓	✓
Black Glass	✓	✓	✓	✓	✓
Illumination	Light bulb	Light bulb	Halogen	Halogen	Light bulb
Cooking space volume	l	56	56	51	34
Height	cm	60	60	45	38
Energy efficiency class	A	A	A	A	A
Better than energy efficiency class A	A -10%	A -10%	A -30%	A -30%	A -20%
<b>Exclusives from V-ZUG</b>					
Vacuine "precision temperature setting"			✓	✓	✓
GourmetSteam			✓	✓	✓
BakeOmatic			✓	✓	✓
SoftRoasting	✓		✓	✓	✓
Automatic Regeneration			✓	✓	✓
Regeneration	✓	✓	✓	✓	✓
Professional Baking	✓	✓	✓	✓	✓
Food sensor	✓		✓	✓	✓
Climate sensor	✓	✓	✓	✓	✓
Electronic Steam System (ESS)	✓	✓	✓	✓	✓
Obstacle-free cooking space	✓	✓	✓		✓
Integrated recipes			✓	✓	✓
<b>Uses</b>					
Steaming	✓	✓	✓	✓	✓
Top/Bottom heat	✓	✓			
Hot air	✓	✓	✓	✓	✓
Hot Air with steaming	✓	✓	✓	✓	✓
PizzaPlus	✓	✓			
Hot Air Humid	✓	✓	✓	✓	✓
Grill	✓				
Keep-warm setting			✓	✓	✓
<b>Operation/care</b>					
Fully electronic operation	✓	✓	✓	✓	✓
Plain text display			✓	✓	✓
Steam reduction function				✓	
User-operated decalcification	✓	✓	✓	✓	✓
Chrome-nickel steel cooking space			✓	✓	✓
Double enamel cooking space	✓	✓			
<b>Accessories included</b>					
Perforated cooking tray	✓		✓	✓	✓
Stainless-steel tray	✓		✓	✓	✓
Recipe book	✓		✓	✓	✓
Wire shelf	✓	✓	✓	✓	✓
Baking tray	✓	✓	✓	✓	

<sup>■</sup> Available while stocks last



**Comhair-Steam S**

**FutureLine design**

- Stainless Steel (CS-SZ/60-c) •
- Black Glass (CS-SZ/60)

**Appliance dimensions**

598 × 596 × 569 mm (h × w × d)

**Operating modes and features**



- Mirrored triple black glass door
- Designer handle

- 4 exclusive Steamer operating modes
- 6 conventional Oven operating modes
- Double enamel cooking space: 56 litres
- Water tank: 1.25 litres
- Hot Air and steaming
- Climate sensor
- Automatic descaling display
- Illumination: 2 light bulbs
- 1 double enamel baking tray
- 1 stainless-steel tray
- 1 perforated cooking tray
- 1 wire shelf
- Recipe book

**Electronic operation**

- Clock and timer
- Operating time/switch-off time
- Temperature suggestions
- Core temperature control and display
- Electronic temperature control
- Rapid heating

**Comhair-Steam N<sup>■</sup>**

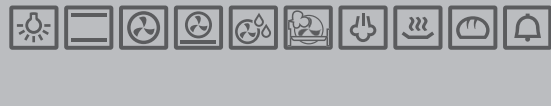
**FutureLine design**

- Stainless Steel (CS-NZ/60-c) •
- Black Glass (CS-NZ/60)

**Appliance dimensions**

598 × 596 × 569 mm (h × w × d)

**Operating modes and features**



- Mirrored triple black glass door
- Designer handle

- 4 exclusive Steamer operating modes
- 4 conventional Oven operating modes
- Double enamel cooking space: 56 litres
- Water tank: 1.25 litres
- Hot Air and steaming
- Climate sensor
- Automatic descaling display
- Illumination: 2 light bulbs
- 1 double enamel baking tray
- 1 wire shelf

**Electronic operation**

- Clock and timer
- Operating time/switch-off time
- Temperature suggestions
- Electronic temperature control
- Rapid heating

• Available by special order

■ Run out - while stocks last

# Steamers



## Combi-Steam XSL

### FutureLine design

- Stainless Steel (CST-XSLZ/60-c)•
- Black Glass (CST-XSLZ/60)

### Appliance dimensions

454 × 596 × 568 mm (h × w × d)

### Operating modes and features



- Mirrored triple black glass door
- Designer handle
- 6 exclusive Steamer operating modes
- 5 conventional Oven operating modes
- 55 exclusive GourmetSteam programmes
- 65 automatic programmes
- Stainless-steel cooking space: 51 litres
- Automatic opening panel flaps for water tank: 1 litre
- Hot Air and steaming
- Keep-warm level
- Climate sensor
- Automatic descaling display
- Illumination: 1 halogen lamp
- Automatic height compensation
- 1 perforated cooking tray
- 1 stainless-steel tray
- 1 wire shelf
- 1 baking tray, TopClean
- Recipe book

### Electronic operation

- Clock and timer
- Operating time/switch-off time
- Temperature suggestions
- Core temperature control and display
- Electronic temperature control and display, steam: 30-100°C, Hot Air: 30-230°C
- 1°C Regulation of steam temperature

• Available by special order

## Combi-Steam XSLF fixed water connection

**NEW**

### FutureLine design

- Stainless Steel (CST-XSLFZ/60-c)•
- Black Glass (CST-XSLFZ/60)

### Appliance dimensions

454 × 596 × 568 mm (h × w × d)

### Operating modes and features



- Mirrored triple black glass door
- Designer handle
- 6 exclusive Steamer operating modes
- 5 conventional Oven operating modes
- 55 exclusive GourmetSteam programmes
- 65 automatic programmes
- Stainless-steel cooking space: 51 litres
- Fixed water connection for water inlet and outlet
- Hot Air and steaming
- Keep-warm level
- Climate sensor
- Automatic descaling display
- Illumination: 1 halogen lamp
- Automatic height compensation
- 1 perforated cooking tray
- 1 stainless-steel tray
- 1 wire shelf
- 1 baking tray, TopClean
- Recipe book

### Electronic operation

- Clock and timer
- Operating time/switch-off time
- Temperature suggestions
- Core temperature control and display
- Electronic temperature control and display, steam: 30-100°C, Hot Air: 30-230°C
- 1°C Regulation of steam temperature
- Automatic steam reduction



### Combi-Steam SL <sup>■</sup>

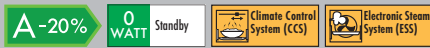
#### FutureLine design

- Stainless Steel (CST-SLZ/60-c) <sup>●</sup>
- Black Glass (CST-SLZ/60)

#### Appliance dimensions

379 × 596 × 568 mm (h × w × d)

#### Operating modes and features



- Mirrored triple black glass door
- Designer handle
- 6 exclusive Steamer operating modes
- 5 conventional Oven operating modes
- 55 exclusive GourmetSteam programmes
- 65 automatic programmes
- Stainless-steel cooking space: 38 litres
- Water tank: 1.25 litres
- Hot Air and steaming
- Keep-warm level
- Climate sensor
- Automatic descaling display
- Illumination: 1 light bulb
- Automatic height compensation
- 1 perforated cooking tray, 2/3 GN
- 1 stainless-steel tray, 2/3 GN
- 2 wire shelves, 2/3 GN
- Recipe book

#### Electronic operation

- Clock and timer
- Operating time/switch-off time
- Temperature suggestions
- Core temperature control and display
- Electronic temperature control and display, steam: 30-100°C, Hot Air: 30-230°C
- 1°C Regulation of steam temperature

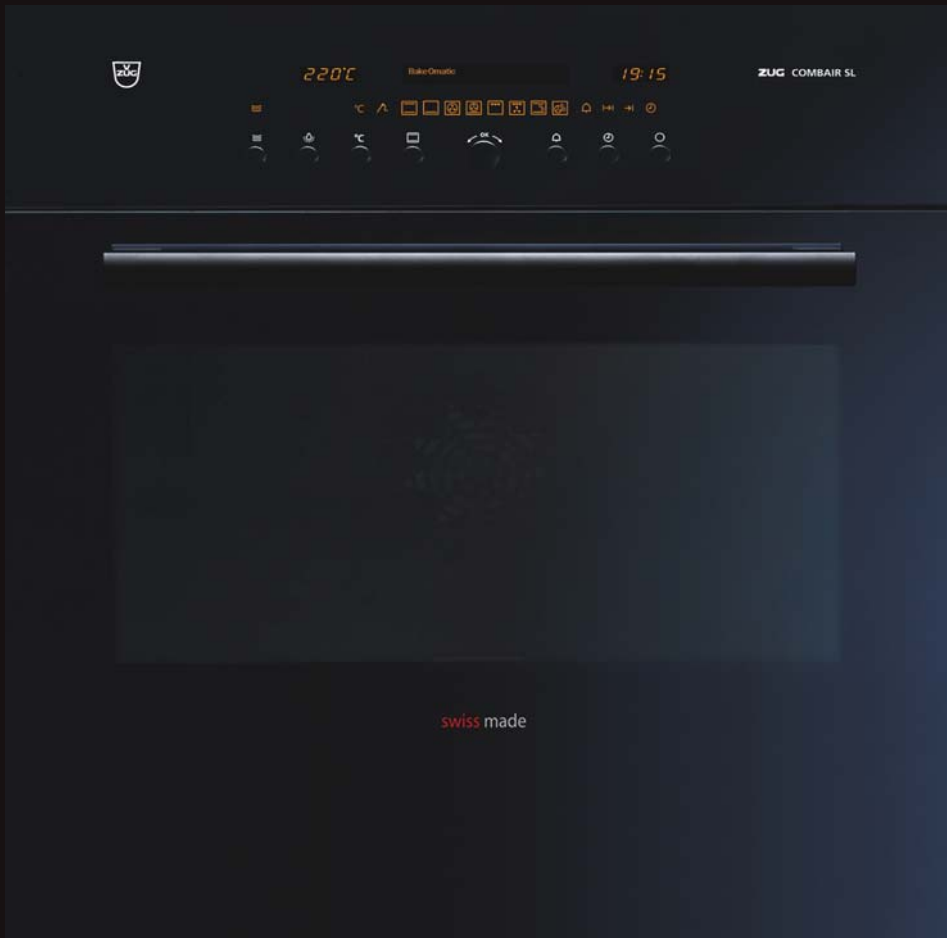
● Available by special order

■ Run out - while stocks last



The will to

**Ovens**  
**Microwaves**  
**Coffee Centres**  
**System and warming drawers**



win

Things that are important to everyone should be easy for everyone. An ambitious and worthy target – and V-ZUG has achieved it in the fields of cooking and baking. With the power of innovation and the will to win. Even novice cooks can now transform their own four walls into a gourmet restaurant, a village bakery, a cafeteria or pizzeria according to their fancy.



BakeOmatic – automatic success  
with your own creations, new ideas or  
recipe-book menus

---

Patented SoftRoasting programme –  
tender meat exactly when you want it

---

With BakeOmatic there is no need to manually enter time, temperature, operating mode or quantity. Whether it is a planned-out menu for your guests or meals spontaneously put together from the garden or refrigerator, the BakeOmatic setting always helps you achieve an excellent result easily, quickly and reliably. So even less-practised cooks can find their way straight to their guests' food-loving hearts.

When are you ever as relaxed and calm as your guests before dinner? When you use the clever SoftRoasting programme. This V-ZUG innovation automatically and dynamically controls the core temperature. Whatever its shape, composition and weight, the meat is ready to be served exactly at the desired time. The combination of a patented food probe and V-ZUG's legendary commitment to precision means that you can specify to within one degree exactly how you want your meat to be cooked.

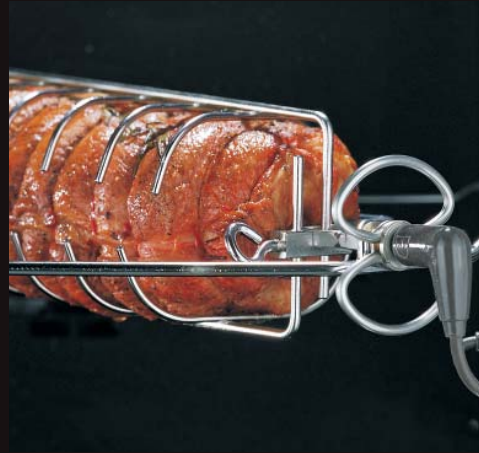




International recipes can be called  
up at the touch of a button

---

What do we particularly enjoy in exclusive restaurants?  
Simply being able to choose from wonderful specialities.  
The recipes always succeed. They can be prepared in the  
morning and are ready to be served exactly at the desired  
time thanks to the delayed start option. Have fun trying them  
out and discovering just how good they are!



Our exclusive food probe with rotisserie  
spit guarantees success with meat dishes

---

The food probe measures the desired core temperature  
in your piece of meat to the degree, with the temperature  
shown in the display and constantly monitored electronically.  
You can check whether the roast is ready any time, simply  
by monitoring the core temperature. The patented food  
probe makes this possible even when a piece of meat is on  
the rotisserie.



PizzaPlus for Italian-restaurant-style pizza

---

Thanks to the genuine hot air, combined with Bottom heat, the base of the pizza, quiche or fruit flan becomes beautifully crisp.



Bake on several shelves simultaneously with the Real Hot Air operating mode

---

With this operating mode, you can bake on up to three shelves at the same time. The optimised hot-air circulation ensures perfect, appetising baking results.



Full-extension telescopic runner for  
convenient handling

---

Pull food or baking dishes safely and conveniently out of the cooking space with the new, highly robust full-extension telescopic runner (457 mm extension). This is particularly useful for basting meat or removing a baking tray.

Available for ovens as optional accessories.



Keep-warm and  
plate-warming setting

---

Meals can be kept warm in the oven for up to 1½ hours without cooking further or drying out. Second helpings will taste as if they were freshly prepared. Heated crockery for the perfect dinner? The plate-warming setting can oblige.



Triple or quadruple glazing keeps  
the front cool

---

V-ZUG helps keep your kitchen cool. The whole oven range is equipped with heat-reflective, triple- or quadruple-glazed mirrored glass doors. At an average room temperature of 25°C and a cooking space temperature of 180°C, running the Hot Air function for an hour gives an external temperature of only 31°C at the centre of the door (example: Combair SLP).



Pyrolytic self-cleaning and heat ensure  
cleanliness in a flash

---

With pyrolytic self-cleaning, dirt gets what it deserves: it is turned to ash by the heat in the cooking space; by increasing the temperature considerably, any remaining ash can later simply be wiped away with a damp cloth. Conveniently, this also allows the inner glass door to be cleaned perfectly. This great feature takes all the hassle out of ever having to clean your oven again.



V-ZUG TopClean means residues  
hardly ever stick

---

The high-tech solution in cleaning assistance. To make cleaning the cooking space and baking trays even easier, the enamel has a specially developed coating with outstanding non-stick properties.

TouchClean stainless-steel fronts and  
0-watt standby consumption

---

Annoying finger marks on stainless-steel fronts are a thing of the past. The TouchClean finish largely prevents finger marks and makes cleaning much easier.

The intelligent electronic control system automatically switches to standby mode after cooking has ended (0-watt to SN/EN 62301).

# Product comparison: Ovens

	Comhair SLP	Comhair SL	Comhair SEP	Comhair SE	Comhair XSLP	Comhair XSL <sup>■</sup>	Comhair XSEP	Comhair XSE
Brochure page	47	47	47	47	48	48	48	48

## Explanations

Stainless Steel with TouchClean	✓	✓	✓	✓	✓	✓	✓	✓
Black Glass	✓	✓	✓	✓	✓	✓	✓	✓
Illumination	Halogen	Halogen	Halogen	Light bulb	Halogen	Halogen	Halogen	Halogen
Cooking space volume	68	68	68	68	50	50	50	50
Compact oven					✓	✓	✓	✓
Energy efficiency class	A	A	A	A	A	A	A	A
Better than energy efficiency class A	A -30%	A -30%	A -20%	A -20%	A -20%	A -20%	A -10%	A -20%

## Exclusives from V-ZUG

BakeOmatic	✓	✓			✓	✓		
SoftRoasting	✓	✓			✓	✓		
Food sensor	✓	✓			✓	✓		
Climate sensor	✓	✓			✓	✓		
Integrated recipes	✓	✓			✓	✓		

## Uses

Top/Bottom heat	✓	✓	✓	✓	✓	✓	✓	✓
Hot air	✓	✓	✓	✓	✓	✓	✓	✓
PizzaPlus	✓	✓	✓	✓	✓	✓	✓	✓
Grill	✓	✓	✓	✓	✓	✓	✓	✓
Rotary spit	✓	✓						
Keep-warm setting	✓	✓			✓	✓		

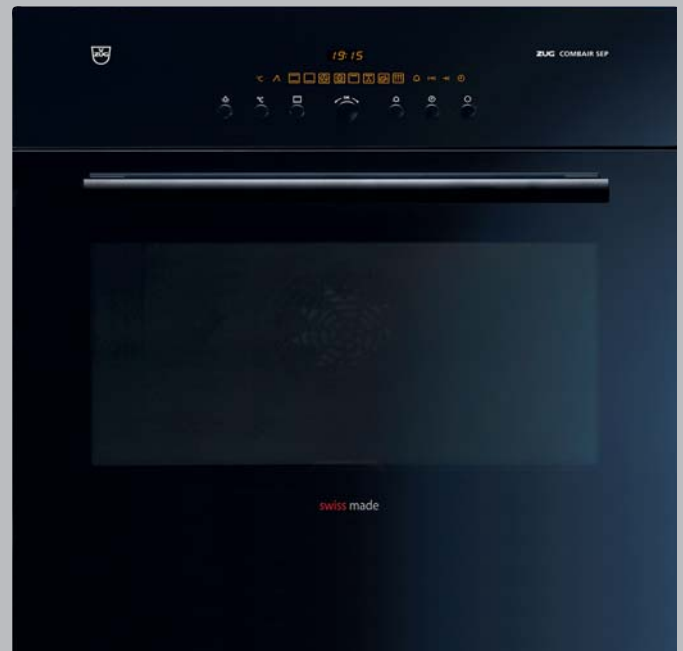
## Operation/care

Fully electronic operation	✓	✓	✓	✓	✓	✓	✓	✓
Electronic timer	✓	✓	✓	✓	✓	✓	✓	✓
Plain text display	✓	✓			✓	✓		
Pyrolytic self-cleaning	✓		✓		✓		✓	
TopClean by V-ZUG		✓		✓		✓		✓

## Accessories included

Wire shelf	✓	✓	✓	✓	✓	✓	✓	✓
Baking tray	✓	✓	✓	✓	✓	✓	✓	✓
Recipe book	✓	✓			✓	✓		

■ Available while stocks last



### Comhair SLP/SL

#### FutureLine design

- Stainless Steel (BC-SLPZ/60-c and BC-SLZ/60-c)•
- Black Glass (BC-SLPZ/60 and BC-SLZ/60)

#### Appliance dimensions

598 × 596 × 569 mm (h × w × d)

#### Operating modes and features



- Mirrored quadruple black glass door (SLP only)
- Mirrored triple black glass door (SL only)
- Designer handle

- 11 operating modes
- 69 automatic programmes
- Cooking space: 68 litres
- 2 baking trays, TopClean
- 1 wire shelf
- Rotisserie
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- Keep-warm level
- Plate warmer
- Pyrolytic self-cleaning (SLP only)

#### Electronic operation

- Operating time/switch-off time
- Rapid heating
- Core temperature control and display
- Electronic temperature control and display

### Comhair SEP/SE

#### FutureLine design

- Stainless Steel (BC-SEPZ/60-c and BC-SEZ/60-c)•
- Black Glass (BC-SEPZ/60 and BC-SEZ/60)

#### Appliance dimensions

598 × 596 × 569 mm (h × w × d)

#### Operating modes and features



- Mirrored quadruple black glass door (SEP only)
- Mirrored triple black glass door (SE only)
- Designer handle

- 8 operating modes
- Cooking space: 68 litres
- 2 baking trays, TopClean
- 1 wire shelf
- Illumination: 2 halogen lamps
- Post-ventilation as required
- Pyrolytic self-cleaning (SEP only)

#### Electronic operation

- Clock and timer
- Operating time/switch-off time
- Temperature suggestions
- Rapid heating
- Electronic temperature control and display



## Comair XSLP/XSL <sup>■</sup>

**NEW**

### FutureLine design

- Stainless Steel (BC-XSLPZ/60-c and BC-XSLZ/60-c)•
- Black Glass (BC-XSLPZ/60 and BC-XSLZ/60)

### Appliance dimensions

454 × 596 × 568 mm (h × w × d)

### Operating modes and features



- Mirrored quadruple black glass door (XSLP only)
- Mirrored triple black glass door (XSL only)
- Designer handle
- 11 operating modes
- 69 automatic programmes
- Cooking space: 50 litres
- 2 baking trays, TopClean
- 1 wire shelf
- Climate sensor
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- Keep-warm level
- Plate warmer
- Pyrolytic self-cleaning (XSLP only)

### Electronic operation

- Operating time/switch-off time
- Rapid heating
- Core temperature control and display
- Electronic temperature control and display



## Comair XSEP/XSE

**NEW**

### FutureLine design

- Stainless Steel (BC-XSEPZ/60-c and BC-XSEZ/60-c)•
- Black Glass (BC-XSEPZ/60 and BC-XSEZ/60)

### Appliance dimensions

454 × 596 × 568 mm (h × w × d)

### Operating modes and features



- Mirrored quadruple black glass door (XSEP only)
- Mirrored triple black glass door (XSE only)
- Designer handle
- 8 operating modes
- Cooking space: 50 litres
- 2 baking trays, TopClean
- 1 wire shelf
- Illumination: 1 halogen lamp
- Post-ventilation as required
- Pyrolytic self-cleaning (XSEP only)

### Electronic operation

- Operating time/switch-off time
- Temperature suggestions
- Rapid heating
- Electronic temperature control and display

• Available by special order

■ Run out - while stocks last (XSL)







V-ZUG microwaves' inverter technology protects your food

---

Our exclusive inverter technology provides the required amount of power continually, meaning the V-ZUG microwave oven saves energy and is as gentle as possible with your food.



CombiCrunch and Hot Air for those crispy golden-brown dishes

---

This operating mode combines microwave and grill. The CombiCrunch plate means pizzas and pastries are golden brown on top and perfectly crispy underneath. Together with Hot Air, V-ZUG offers the exclusive all-in-one appliance for cooking and baking.



The Power & Favourite key –  
your favourite setting at one touch

---

AutomaticPlus – the automatic  
programming function

---

Your favourite setting which you use every day, can be saved and started with a single touch to make your life even easier.

Top results are ensured at first go. A total of 31 automatic programmes are on hand to help you gently defrost with PerfectDefrost, regenerate, roast, bake, cook, melt or thaw. This has been perfected in the Miwell-Combi XSL. Intelligent sensors make it possible for the cooking time of plated meals to be determined automatically, so there is no need to enter operating mode, weight or cooking time.

# Product comparison: Microwaves

	Miwell-Combi XSL	Miwell SL <sup>■</sup>
Brochure page	52	53

## Explanations

Installed in tall unit	✓	✓	
Stainless Steel	✓	✓	
Black Glass	✓	✓	
Illumination	✓	✓	
Cooking space volume	l	40	31
Microwave capacity max.	W	900	1000
Grill	W	1600	800
Glass turntable	cm	40	32.5

## Exclusives from V-ZUG

Inverter technology	✓	✓
Microwave levels	18	18
3-D input	✓	✓
On-time	✓	✓
Off-time	✓	✓

## Uses

Microwaves	✓	✓
Grill	✓	✓
CombiCrunch	✓	✓
Hot air	✓	
Grill and convection	✓	
Rapid heating	✓	
Power&Favourite	✓	✓
PerfectDefrost	✓	✓
AutomaticPlus	✓	
AutomaticPlus with sensor system	✓	

## Operation/care

Fully electronic operation	✓	✓
Electronic timer	✓	✓
Obstacle-free and easy-to-clean cooking space	✓	✓



## Miwell-Combi XSL

### FutureLine design

- Stainless Steel (MWC-XSL/60-c) <sup>●</sup>
- Black Glass (MWC-XSL/60)

### Appliance dimensions

454 × 596 × 567 mm (h × w × d)

### Operating modes and features



- Mirrored glass door front
- Designer handle
- Stainless-steel cooking space: 40 litres
- 18 microwave levels (900–50 watts)
- 3-D input
- Real Hot Air
- Rapid heating
- 1600-watt grill
- ø 40 cm glass turntable
- 1 shelf with baking tray
- 2 support gratings
- CombiCrunch plate with handle
- 2 cover lids

### Electronic operation

- Clock and timer
- Operating time/switch-off time
- Setting suggestions
- Acoustic signal when cooking finished
- Lights can be switched on/off
- Overheating protection
- Child safety



### Miwell SL<sup>■</sup>

#### FutureLine design

- Stainless Steel (MW-SL/60-c)<sup>•</sup>
- Black Glass (MW-SL/60)

#### Appliance dimensions

378 × 596 × 470 mm (h × w × d)

#### Operating modes and features



- Mirrored glass door front
- Designer handle
- Stainless-steel cooking space: 31 litres
- 18 microwave levels (1000–50 watts)
- 3-D input
- 800-watt quartz grill
- ø 5 cm turntable
- 1 support grating
- CombiCrunch plate with handle
- 2 cover lids

#### Electronic operation

- Clock and timer
- Operating time/switch-off time
- Setting suggestions
- Acoustic signal when cooking finished
- Lights can be switched on/off
- Overheating protection
- Child safety



## A passion for coffee

---

A freshly prepared cup of coffee is best enjoyed in a moment of peace and quiet. The V-ZUG Coffee Centre turns you into a true barista. This fully automatic machine enables you to prepare any and every coffee speciality just the way you like it.



## Barista at the press of a button

---

The integrated, automatic milk frother lets you conjure up the perfect foam for cappuccino, latte macchiato, café au lait or simply warm milk with a wonderful froth. Five preset coffee strengths from extra mild to extra strong in the Coffee Centre allow for individual preparation.



## Ground or real coffee?

---

A clever system with two containers always gives you the choice between ground or full beans.



## Convenient operation and maintenance

---

Coffee just how you like it. Preparation takes care of itself, while the text display informs you about the current activity and provides useful tips such as "Refill water" or "Descale". The integrated milk frother is rinsed at the press of a button, while the milk container can be removed and readily stored in the fridge. It can also be cleaned in a dishwasher without the slightest worry.



Fully integrated in the kitchen

---



Silence in the kitchen

---

The Supremo XSL Coffee Centre impresses with a clear design that is perfectly coordinated with steamer, oven or microwave from V-ZUG.

The innovative, integrated silent disc grinder always ensures freshly ground coffee with hardly a sound to be heard.





## Supremo XSL

### FutureLine design

- Stainless Steel (CCS-XSL-c)•
- Black Glass (CCS-XSL)

### Appliance dimensions

454 × 596 × 398 mm (h × w × d)

### Operating modes and features



- Cup of coffee, espresso, cappuccino, latte macchiato, café au lait or hot water at the press of a button
- Fully automatic machine for 1 or 2 cups
- Programmable quantities for 3 different cup sizes
- 80-110 mm height-adjustable dispensing head
- LED-lit cup rack
- Individual grinder settings (7 steps)
- Capacity:
  - 1.8-litre water tank
  - 200 g bean container
  - 14-unit waste grounds container

### Electronic operation

- 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

• Available by special order



The new separate warming and system drawers

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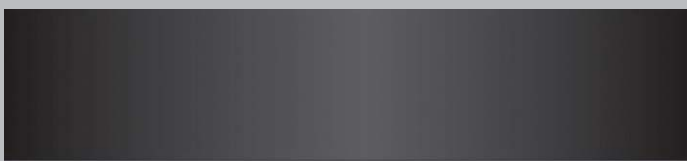
The new warming drawers for various uses

---

The new warming drawers combine perfectly with the ovens, steamers, microwaves and the Coffee Centre from V-ZUG. This gives you even greater flexibility and value in your kitchen. The top quality drawers are equipped with a very easy-to-clean interior made of stainless-steel and feature a telescopic drawer that can accommodate loads of up to 25 kilograms.

Their broad temperature range of around 30 to 80°C (glass surface temperature) makes the warming drawers suitable for various uses:

- Keeping food warm with individual temperature control for top quality
- Fast, even pre-warming of plates



### System drawer

#### FutureLine design

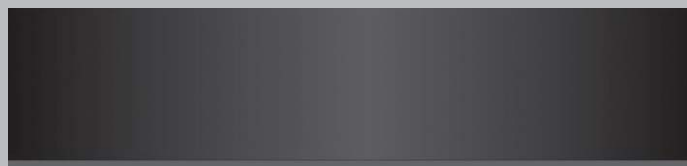
- Stainless Steel •
- Black Glass

#### Features

- Stable telescopic extension
- Push/pull

#### Models

- SYS 60/144(-c), 14.4 cm, with push/pull



### Warming drawer

#### FutureLine design

- Stainless Steel •
- Black Glass

#### Features

- Full use of the whole drawer thanks to telescopic extension
- Stainless-steel interior
- Base with toughened-glass heating plate
- Additional heating with radial fan
- Electronic temperature control
- Optical operation display with seven levels
- Temperature range 30–80 °C

#### Models

- WS 60/144(-c), 14.4 cm, with push/pull  
Capacity for 14 plates Ø 27 cm
- WS 60/283(-c), 28.3 cm, with handle and SoftClose  
Capacity for 40 plates Ø 27 cm



Elega



nice

At V-ZUG, what looks irresistibly attractive is also extremely practical. Our understanding of functionality as part of design is demonstrated in our innovative designer hoods and hobs. We are delighted to be able to offer you innovations in this field while also doing as much as possible for the environment while remaining a leader in energy efficiency.



Hand-made: finest workmanship

every step of the way

---

V-ZUG: creative like sculptors and meticulous like Swiss watchmakers. You can rely on top quality and the finest workmanship every step of the way. Because of our uncompromising commitment to innovation and quality, only the very best extractor hoods are selected for the exclusive V-ZUG range.



Marginal extraction: the most effective way to banish steam and odours

---

Between the glass canopy and the carefully manufactured matt-finish body of the hood is a narrow gap through which steam is extracted at high speed. The marginal extraction works effectively across the whole cooking area and ensures maximum extraction over the whole ceramic surface.



Leave the cleaning to the dishwasher

---

There is room for all grease filters in a V-ZUG Adora dishwasher – a practical solution as filters only remain effective if they are cleaned regularly.

# Product comparison: Designer hoods

	Island hoods	
	DI Mistral 10 <sup>•</sup> DI Mistral 12 <sup>•</sup>	DI B 10 <sup>•</sup> DI B 14 <sup>•</sup>
<b>Brochure page</b>	66	66
<b>Explanations</b>		
Stainless Steel		✓
Stainless Steel/Glass	✓	
Glass		
With glass extension drawer		
Width 140 cm		✓
Width 120 cm	✓	
Width 110 cm		
Width 100 cm	✓	✓
Width 90 cm		
Width 80 cm		
Width 60 cm		
Extracted air	✓	✓
<b>Uses</b>		
Marginal extraction	✓	
LED illumination		
Halogen lamps	✓	✓
Number of grease filters	1	1/2
Automatic after-running	✓	✓
Intensity level	✓	✓
Grease filter cleaning indicator	✓	✓
Dimmable light	✓	✓
Connection for fresh air/exhaust air flap	✓	✓
Connection for window contact switch	✓	✓
<b>Operation/care</b>		
Number of performance levels	4	4
Ventilation level indicator	✓	✓



Wall hoods			
DW Mistral 9 DW Mistral 12*	DW B 9 DW B 14*	DW Forano	DW Levante

67	67	68	68
----	----	----	----

	✓		
✓			
		✓	✓
	✓		
✓			
✓	✓		✓
		✓	
✓	✓	✓	✓

✓			
✓	✓	✓	✓
1	1/2	4	1
✓	✓	✓	
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	
	✓		
✓	✓		

4	4	4	4
✓	✓	✓	✓

Built-in hoods	
DHL8 DHL11	DF SLG6 DF SLG9

69	69
----	----

✓	✓
	✓
✓	
	✓
✓	
	✓
✓	✓

✓	
✓	
	✓
1	1
	✓
✓	
✓	✓

4	4
✓	✓

# Designer hoods



## DI Mistral 10/ DI Mistral 12

- Island hood Mistral DI M10: 100 cm•
- Island hood Mistral DI M12: 120 cm•

### FutureLine design

- Stainless Steel/Glass

### Appliance dimensions

- Without chimney (front height × w × d)  
DI M10: 68 × 1000 × 700 mm  
DI M12: 68 × 1200 × 700 mm
- Height including chimney  
Extraction: 550-1250 mm, Circulation: 600-1250 mm

### Operating modes and features



### Performance/effectiveness

- 1 metal grease filter
- High grease separation grade
- Very good cooking-zone illumination
- Very efficient extraction thanks to marginal extraction

### Operation/maintenance

- 4 performance levels, including 1 intensive level
- Fan speed display
- Automatic grease filter cleaning indicator
- Automatic after-running
- Illumination with dimmer function
- Grease filter is dishwasher-safe
- Optional connection (e.g. for structural ventilation/extraction flap)
- Connection for window contact switch
- Clean Air function



## DI B 10/ DI B 14

- Island hood DI B10: 100 cm•
- Island hood DI B14: 140 cm•

### FutureLine design

- Stainless Steel

### Appliance dimensions

- Without chimney (front height × w × d)  
DI B10: 68 × 1000 × 700 mm  
DI B14: 68 × 1400 × 700 mm
- Height including chimney  
DI B10: Extraction: 550-1250 mm, Circulation: 600-1250 mm  
DI B14: Extraction: 562-1262 mm, Circulation: 612-1262 mm

### Operating modes and features



### Performance/effectiveness

- 1 or 2 metal grease filters
- High grease separation grade
- Very good cooking-zone illumination

### Operation/maintenance

- 4 performance levels, including 1 intensive level
- Fan speed display
- Automatic grease filter cleaning indicator
- Automatic after-running
- Illumination with dimmer function
- Grease filter is dishwasher-safe
- Optional connection (e.g. for structural ventilation/extraction flap)
- Connection for window contact switch
- Clean Air function

• Available by special order



### DW Mistral 9 / DW Mistral 12

- Wall hood Mistral DW M9: 90 cm
- Wall hood Mistral DW M12: 120 cm\*

#### FutureLine design

- Stainless Steel/Glass

#### Appliance dimensions

- Without chimney (front height × w × d):  
DW M9: 67 × 900 × 550 mm  
DW M12: 67 × 1200 × 550 mm
- Height including chimney  
Extraction: 500-1150 mm, Circulation: 600-1150 mm

#### Operating modes and features



#### Performance/effectiveness

- 1 metal grease filter
- High grease separation grade
- Very good cooking-zone illumination
- Very efficient extraction thanks to marginal extraction

#### Operation/maintenance

- 4 performance levels, including 1 intensive level
- Fan speed display
- Automatic grease filter cleaning indicator
- Automatic after-running
- Illumination with dimmer function
- Grease filter is dishwasher-safe
- Optional connection (e.g. for structural ventilation/extraction flap)
- Connection for window contact switch
- Clean Air function

### DW B 9 / DW B 14

- Wall hood DW B9: 90 cm
- Wall hood DW B14: 140 cm\*

#### FutureLine design

- Stainless Steel

#### Appliance dimensions

- Without chimney (front height × w × d):  
DW B90: 67 × 900 × 550 mm  
DW B140: 67 × 1400 × 550 mm
- Height including chimney  
Extraction: 500-1150 mm, Circulation: 600-1150 mm

#### Operating modes and features



#### Performance/effectiveness

- 1 or 2 metal grease filters
- High grease separation grade
- Very good cooking-zone illumination

#### Operation/maintenance

- 4 performance levels, including 1 intensive level
- Fan speed display
- Automatic grease filter cleaning indicator
- Automatic after-running
- Illumination with dimmer function
- Grease filter is dishwasher-safe
- Optional connection (e.g. for structural ventilation/extraction flap)
- Connection for window contact switch
- Clean Air function

\* Available by special order

# Designer hoods



## DW Forano

- Wall hood Forano DW F8: 80 cm

### FutureLine design

- Glass

### Appliance dimensions

- Without chimney (front height × w × d):  
460 × 800 × 300 mm
- Height including chimney  
Extraction: 740–1274 mm, Circulation: 1024–1374 mm

### Operating modes and features



### Performance/effectiveness

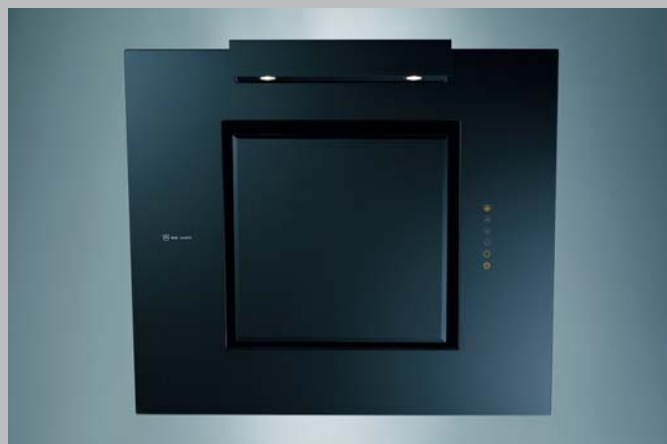
- 4 metal grease filters
- High grease separation grade
- Very good cooking-zone illumination

### Operation/maintenance

- 4 performance levels, including 1 intensive level
- Fan speed display
- Automatic grease filter cleaning indicator
- Automatic after-running
- Illumination with dimmer function
- Grease filter is dishwasher-safe
- Clean Air function

### Special features

- Automatic opening of the range hood



## DW Levante

- Wall hood Levante DW L9: 90 cm

### FutureLine design

- Glass

### Appliance dimensions

- Without chimney (front height × w × d):  
713 × 900 × 407 mm
- Height including chimney  
Extraction: 1280–1790 mm, Circulation: 1365–1810 mm

### Operating modes and features



### Performance/effectiveness

- 1 metal grease filter
- High grease separation grade
- Very good cooking-zone illumination

### Operation/maintenance

- 4 performance levels, including 1 intensive level
- Fan speed display
- Automatic grease filter cleaning indicator
- Grease filter is dishwasher-safe



### DH L8 / DH L11

- Built-in hood DH L8: 81 cm
- Built-in hood DH L11: 110 cm

#### FutureLine design

- Stainless Steel & Glass
- Room ventilator for invisible fitting in top cupboard

#### Appliance dimensions

- (front height × w × d)
- DH L8: 800 × 300 mm
- DH L11: 1100 × 300 mm

### DF SLG 6 / DF SLG 9

- Built-in hood DF SLG6: 60 cm
- Built-in hood DF SLG9: 90 cm

#### FutureLine design

- Stainless Steel
- Width-adjustable curved drawer with aluminium handle

#### Appliance dimensions

- (front height × w × d)
- DF SLG 6: 25 × 598 × 315–355 mm
- DF SLG 9: 25 × 899 × 315–355 mm

#### Operating modes and features



#### Performance/effectiveness

- 1 metal grease filter
- Good grease separation grade
- Optimum cooking-zone illumination
- Economical LEDs

#### Operation/maintenance

- Controls on the appliance
- 4 performance levels, including 1 intensive level
- Automatic grease filter cleaning indicator

#### Special features

- Very good cooking-vapour capture thanks to folding glass plate
- Can be converted to rear venting

#### Operating modes and features



#### Performance/effectiveness

- 1 metal grease filter
- Good grease separation grade
- Automatic after-running
- Optimum cooking-zone illumination
- Large cover over cooking zone




#### Operation/maintenance

- 4 performance levels, including 1 intensive level
- Automatic grease filter cleaning indicator
- Controls outside area affected by grease and humidity
- Quick start
- Easy to operate and clean
- Grease filter is dishwasher-safe
- Connection profile for top cupboard depths 320–350 mm
- Connection profile for top cupboard depths 280–315 mm (option)
- Adapter (ø 150–125 mm) supplied free of charge



## World Innovation Comfort Cooking

The GK46TIAKS hob models are equipped with automatic functions. Frequently cooked dishes, such as rice and pasta, can be prepared at the press of a button and require less supervision, making cooking a great deal easier.

	 <b>AUTO</b> World Innovation RiceControl	 <b>AUTO</b> World Innovation CookingControl	 <b>AUTO</b> World Innovation TemperatureControl
<b>Benefits</b>	<p>The hob stops the cooking process automatically when the rice is ready to be served.</p> <p>Audio signal when the programme is completed.</p> <p>No boiling over or burning.</p> <p>No need to be present during the cooking process.</p> <p>Guaranteed to be successful with various types of rice.</p>	<p>Audio signal as soon as the food can be added.</p> <p>Simplifies the cooking of frequently prepared dishes, such as pasta, vegetables, boiled potatoes, sausages or eggs.</p> <p>When the boiling point is reached, the hob will automatically switch to the lower continued cooking level to save energy.</p>	<p>The constant temperature enables consistently even cooking results when producing a series of similar portions (e.g. omelettes, meat).</p> <p>The Temperature Control function also makes it easier to reduce sauces and syrups.</p> <p>Even cooking results can thus be achieved with less frequent temperature adjustments.</p>
<b>Function</b>	The instructions for preparing various types of rice are permanently stored.	The hob recognises when the boiling point is reached and automatically switches to the continued cooking level.	The hob monitors the temperature at the bottom of the pan and keeps it constant.
<b>Operation</b>	Place a covered pan with rice, water and seasoning on the cooking zone and select the "RiceControl" function.	Place a covered pan with cold water on the cooking zone without adding salt or seasoning and select the "CookingControl" function to start the cooking process.	Place a pan with food to be cooked on the cooking zone and select the desired temperature level. Then select the "TemperatureControl" function.



## Flexible pan placement – thanks to MaxiFlex

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The use of the very latest inductors makes it possible to place both large spaghetti pans and small saucepans with a diameter of only 10 centimetres on each cooking zone. In-built sensors identify the size of the pots and pans and adjust the cooking zone to match. The induction technology means that the food being cooked is heated in record time while saving energy at the same time. The constant power consumption and the precise application of heat facilitate top-notch cooking.

It doesn't matter whether you're cooking with one or more pans, one thing never changes: the pans never get in each other's way! Saucepans lined up behind each other that you can't keep a proper eye on – this is a thing of the past with panorama hobs! The intelligent arrangement of the cooking zones means you have an overview at all times, even when several pans are in use simultaneously.



## Easy-to-clean induction hobs with innovative slider operation

---

Now cooking is even more fun! You can change the cooking temperature by sliding your finger to the right or left. Each zone can be individually operated with the direct selection keys. The pause key allows short breaks (up to 10 min.) and PowerPlus makes things go even faster. This minimalist style also looks great in today's modern kitchen designs.

Since induction cooking generates heat only at the bottom of the pan, the glass around the heated cooking zone remains largely cold and therefore nothing will burn. Cleaning is easy and quick with a damp cloth.



## Cooking with Gas

---

With a choice between either a five burner or wok gas cooktop, these new additions to the V-ZUG range will have you cooking like a pro in no time.

Both gas cooktops feature one-hand ignition, a flame failure device cast-iron pan supports and a power output of 22.0 MJ. The black glass design featured across all V-ZUG appliances has been incorporated into the new gas cooktop range rendering a sleek and sophisticated look that's easy clean.





Cooking with a wok is fashionable,  
healthy and entertains your guests

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Whether you like to steam, stir-fry or fry, you have everything you need to shine in the kitchen. With rapid searing and cooking times, immediate reaction to power adjustments, retention of vitamins, minerals and nutrients, your V-ZUG wok will make cooking quick and easy. With the seamless glass design of the wok cook top, a simple wipe will remove any spills without a fuss.

The induction wok includes complimentary bamboo stand and steamer rack.



Frying and cooking with the  
induction Teppan Yaki

---

The Teppan Yaki also works with induction. It is adjustable between 70 and 240°C and perfect for low-fat cooking of meat, fish or vegetables. Other advantages:

- Automatic functions – ideal for meat, fish and vegetables
- Excellent flavour development
- Optimum retention of nutrients such as protein
- Ideal for dietary and whole-food cooking
- No overheating
- Easy to clean
- Energy saving with induction technology
- Includes complimentary food cover and 2 spatulas

# Product comparison: Hobs

	Induction hobs											
	GK56TMS	GK46TMS	GK46TIAS	GK46TIPS	GK46TIABS <sup>■</sup>	GK36TIPS	GK36TIS	GK26TMS	GK26TMS.2F	GK16TMS.1F (Wok)	GK26TYS.1F (Teppan Yaki)	GK16TYS.1F (Teppan Yaki)
Brochure page	76	76	77	77	78	79	79	80	80	81	81	82

## Explanations

Stainless-steel trim	✓	✓	✓	✓	✓	✓	✓					
Flush model	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Faceted model	✓	✓	✓	✓	✓	✓	✓	✓				
Width (Stainless-steel trim) cm	91	58	77	91	77	77	58	29	38	38	55	38

## Uses

MaxiFlex	✓	✓										
Number of cooking zones	5	4	4	4	4	3	3	2	2	1	2	2
Number of PowerPlus	5	4	4	4	4	3	3	2	2	1		
Number of dual-ring cooking zones						1						
Roasting-pan zone					✓							

## Operation/care

Slider operation	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Timer	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Automatic off switch	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Pause button	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Automatic boost	✓	✓	✓	✓	✓	✓	✓	✓	✓			
RiceControl			✓									
CookingControl			✓									
TemperatureControl			✓									
Wipe protection key	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Restore function	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Wide spacing of cooking zones	✓	✓	✓	✓	✓	✓	✓		✓			
Keep-warm level	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Rapid response time	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Child-safety function	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓



Wok, Teppan Yaki and 2 Zone MaxiFlex combination

### A perfect fit in any kitchen

The flush-fitting hobs facilitate perfect integration in the design of the respective work surface. They convey compactness in the kitchen. Hobs with a supported frame (faceted model) are popular on account of the elegant frame effect. The hobs with a stainless-steel frame impress with their simple installation and classic design.

Flush-fitting hobs with a depth of 501mm can be joined together in the one cut out (requires optional construction kit H63789).



Flush model



Faceted model



Stainless-steel trim

# Induction Hobs



## GK56TIMS

### Appliance dimensions

- GK56TIMSC with high-grade steel trim  
48 × 910 × 514 mm (h × w × d)
- GK56TIMS with faceting  
45.7 × 910 × 514 mm (h × w × d)
- GK56TIMS.1F to be built in flush to surface  
50 × 897 × 501 mm (h × w × d)

### Operating modes and features



BlackDesign

- 91 cm wide panorama cooking zone
- 5 induction cooking zones
- Very rapid heating times

### Exclusive features

- Automatic boost
- Slider operation
- Restore function
- Wipe protection key
- MaxiFlex

### Sophisticated technology

- Sensor technology for automatic pan detection
- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

### Cooking zone performance

- Back left: 2.1 kW, PowerPlus 3.7 kW
- Front left: 2.1 kW, PowerPlus 3.7 kW
- Back right: 2.1 kW, PowerPlus 3.7 kW
- Front right: 2.1 kW, PowerPlus 3.7 kW
- Centre: 2.4 kW, PowerPlus 3.7 kW

## GK46TIMS

NEW

### Appliance dimensions

- GK46TIMSC with high-grade steel trim  
48 × 584 × 514 mm (h × w × d)
- GK46TIMS with faceting  
45.7 × 584 × 514 mm (h × w × d)
- GK46TIMS.1F to be built in flush to surface  
50 × 571 × 501 mm (h × w × d)

### Operating modes and features



BlackDesign

- 58 cm wide panorama cooking zone
- 4 induction cooking zones
- Very rapid heating times

### Exclusive features

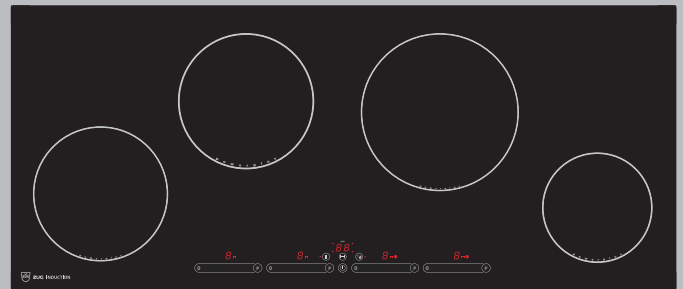
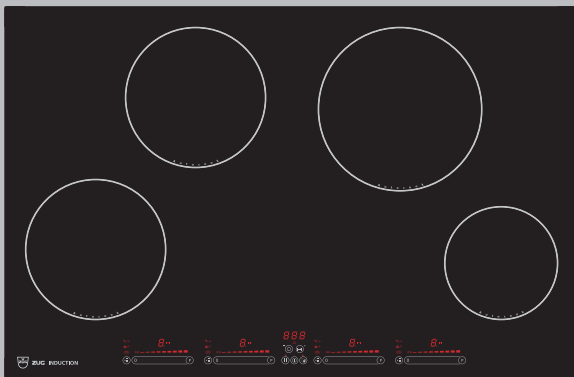
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key
- MaxiFlex

### Sophisticated technology

- Sensor technology for automatic pan detection
- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

### Cooking zone performance

- Back left: 2.1 kW, PowerPlus 3.7 kW
- Front left: 2.1 kW, PowerPlus 3.7 kW
- Back right: 2.1 kW, PowerPlus 3.7 kW
- Front right: 2.1 kW, PowerPlus 3.7 kW



### GK46TIAKS

**NEW**

#### Appliance dimensions

- GK46TIAKSC with high-grade steel trim  
48 × 774 × 514 mm (h × w × d)
- GK46TIAKS with faceting  
45.7 × 774 × 514 mm (h × w × d)
- GK46TIAKSF to be built in flush to surface  
50 × 761 × 501 mm (h × w × d)

#### Operating modes and features



- 77 cm wide panorama cooking zone
- 4 induction cooking zones
- Very rapid heating times

#### Exclusive features

- World Innovation Comfort Cooking
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

#### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

#### Cooking zone performance

- Back left: 1.85 kW, PowerPlus 3.0 kW
- Front left: 1.85 kW, PowerPlus 3.0 kW
- Back right: 2.3 kW, PowerPlus 3.7 kW
- Front right: 1.4 kW, PowerPlus 2.2 kW

### GK46TIPS

#### Appliance dimensions

- GK46TIPSC with high-grade steel trim  
48 × 910 × 410 mm (h × w × d)
- GK46TIPS with faceting  
45.7 × 910 × 410 mm (h × w × d)
- GK46TIPSF to be built in flush to surface  
50 × 880 × 380 mm (h × w × d)

#### Operating modes and features



- 91 cm wide panorama cooking zone
- 4 induction cooking zones (14.5 cm, 2 × 18 cm, 21 cm)
- Very rapid heating times

#### Exclusive features

- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

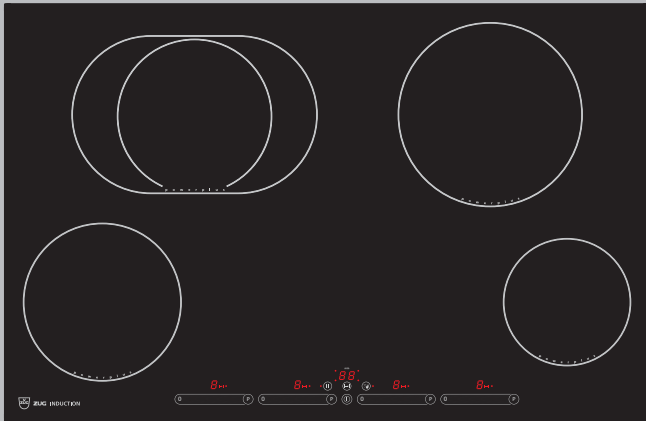
#### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

#### Cooking zone performance

- First from the left: 1.85 kW, PowerPlus 3.0 kW
- Second from the left: 1.85 kW, PowerPlus 3.0 kW
- Third from the left: 2.3 kW, PowerPlus 3.7 kW
- Fourth from the left: 1.4 kW, PowerPlus 2.2 kW

# Induction Hobs



## GK46TIABS ■

### Appliance dimensions

- GK46TIABSC with high-grade steel trim  
48 × 774 × 514 mm (h × w × d)
- GK46TIABS with faceting  
45.7 × 774 × 514 mm (h × w × d)
- GK46TIABS.1F to be built in flush to surface  
50 × 761 × 501 mm (h × w × d)

### Operating modes and features



- 77 cm wide panorama cooking zone
- 4 induction cooking zones (14.5 cm, 2 × 18 cm, 21 cm)
- Very rapid heating times

### Exclusive features

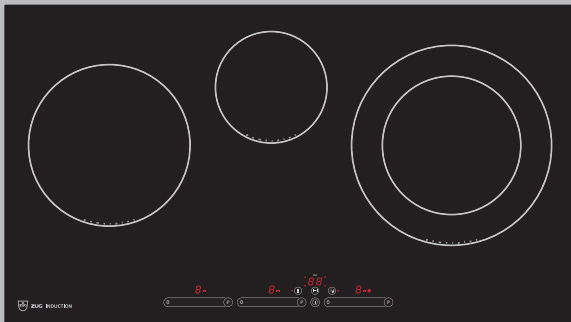
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key
- Fryer zone

### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

### Cooking zone performance

- Back left: 1.85 kW, PowerPlus 3.0 kW
- Front left: 1.85 kW, PowerPlus 3.0 kW
- Back right: 2.3 kW, PowerPlus 3.7 kW
- Front right: 1.4 kW, PowerPlus 2.2 kW



### GK36TIPS

#### Appliance dimensions

- GK36TIPSC with high-grade steel trim  
48 × 774 × 444 mm (h × w × d)
- GK36TIPS with faceting  
45.7 × 774 × 444 mm (h × w × d)
- GK36TIPSF to be built in flush to surface  
50 × 744 × 414 mm (h × w × d)

#### Operating modes and features



BlackDesign

- 77 cm wide panorama cooking zone
- 3 induction cooking zones (14.5 cm, 21 cm, 18/26 cm)
- Very rapid heating times

#### Exclusive features

- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

#### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

#### Cooking zone performance

- Left: 2.3 kW, PowerPlus 3.7 kW
- Centre: 1.4 kW, PowerPlus 2.2 kW
- Right (small zone): 1.85 kW, PowerPlus 3.7 kW
- Right (large zone): 3.0 kW, PowerPlus 5.5 kW

### GK36TIS

**NEW**

#### Appliance dimensions

- GK36TISC with high-grade steel trim  
48 × 584 × 514 mm (h × w × d)
- GK36TIS with faceting  
45.7 × 584 × 514 mm (h × w × d)
- GK36TIS.1F to be built in flush to surface  
50 × 571 × 501 mm (h × w × d)

#### Operating modes and features



BlackDesign

- 58 cm wide cooking zone
- 3 induction cooking zones (14.5 cm, 21 cm, 25 cm)
- Very rapid heating times

#### Exclusive features

- Automatic boost
- Direct selection key

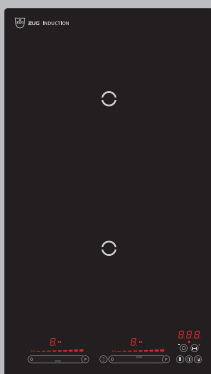
#### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

#### Cooking zone performance

- Back left: 1.4 kW, PowerPlus 2.2 kW
- Front left: 2.3 kW, PowerPlus 3.7 kW
- Back right: 2.3 kW, PowerPlus 3.7 kW

# Induction Hobs



## GK26TIMS

### Appliance dimensions

- GK26TIMS with faceting  
45.7 × 289 × 514 mm (h × w × d)
- GK26TIMS.1F to be built in flush to surface  
50 × 281 × 501 mm (h × w × d)

### Operating modes and features



#### BlackDesign

- 29 cm wide cooking zone
- 2 induction cooking zones
- Very rapid heating times

### Exclusive features

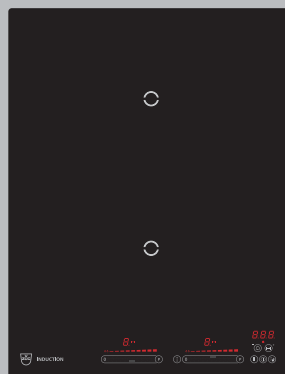
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

### Cooking zone performance

- Back: 2.1 kW, PowerPlus 3.7 kW
- Front: 2.1 kW, PowerPlus 3.7 kW



## GK26TIMS.2F

**NEW**

### Appliance dimensions

- GK26TIMS.2F to be built in flush to surface  
50 × 384 × 501 mm (h × w × d)

### Operating modes and features



#### BlackDesign

- Design matches Wok/Teppan Yaki
- 38 cm wide cooking zone
- 2 induction cooking zones
- Very rapid heating times

### Exclusive features

- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

### Cooking zone performance

- Back: 2.1 kW, PowerPlus 3.7 kW
- Front: 2.1 kW, PowerPlus 3.7 kW





## GK16TIWS

### Appliance dimensions

- GK16TIWS.1F to be built in flush to surface  
128.5 × 384 × 501 mm (h × w × d)

### Operating modes and features



- 39 cm wide wok cooking zone
- 1 induction cooking zone
- Very rapid heating times

### Exclusive features

- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

### Sophisticated technology

- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

### Cooking zone performance

- PowerPlus 3.0 kW

### Accessories included

- Wok set »Swiss made«



## GK26TIYS

### Appliance dimensions

- GK26TIYS.1F to be built in flush to surface  
56.1 × 571 × 501 mm (h × w × d)

### Operating modes and features



- 55 cm wide Teppan Yaki
- 2 induction frying zones front/back
- Auto functions, ideal for meat, fish and vegetables

### Exclusive features

- 7 temperature levels (70 - 240 °C)
- Slider operation

### Sophisticated technology

- Safety package with overheating protection
- Saves energy thanks to induction technology
- Easy to clean

### Cooking zone performance

- Back left: 1.4 kW
- Front left: 1.4 kW
- Back right: 1.4 kW
- Front right: 1.4 kW

### Accessories included

- 2 spatulas, 1 food cloche

# Induction Hobs

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## GK16TIYS

### Appliance dimensions

- GK16TIYS.1F to be built in flush to surface  
56.1 × 384 × 501 mm (h × w × d)

### Operating modes and features



- 38 cm wide Teppan Yaki
- 2 induction frying zones front/back
- Auto functions, ideal for meat, fish and vegetables

### Exclusive features

- 7 temperature levels (70 - 240 °C)
- Slider operation

### Sophisticated technology

- Safety package with overheating protection
- Saves energy thanks to induction technology
- Easy to clean

### Cooking zone performance

- Back left: 1.4 kW
- Front left: 1.4 kW
- Back right: 1.4 kW
- Front right: 1.4 kW

### Accessories included

2 spatulas, 1 food cloche



**GK51TPG**  
5-burner gas hob

**Operating modes and features**



**Practical applications**

- One-hand ignition
- Flame failure device
- Cast-iron pan supports
- Gas pre-installed (20 mbar)
- TG = natural gas/LPG
- Power cord 1.5 m, without plug

**Appliance dimensions (h × w × d)**

- 45 × 912 × 520 mm

**Cut-out dimensions (w × d)**

- 850 × 490 mm

**Cooking zone performance**

- Front middle: standard burner 1.9 kW / 8.1 MJ
- Rear middle: economy burner 1.1 kW / 4.8 MJ
- Rear right: high-speed burner 2.8 kW / 11.6 MJ
- Front right: standard burner 1.9 kW / 8.1 MJ
- Left: wok burner 6 kW / 22.0 MJ

**GK11TG**  
Wok gas hob

**Operating modes and features**



**Practical applications**

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

**Appliance dimensions (h × w × d)**

- 45 × 302 × 520 mm

**Cut-out dimensions (w × d)**

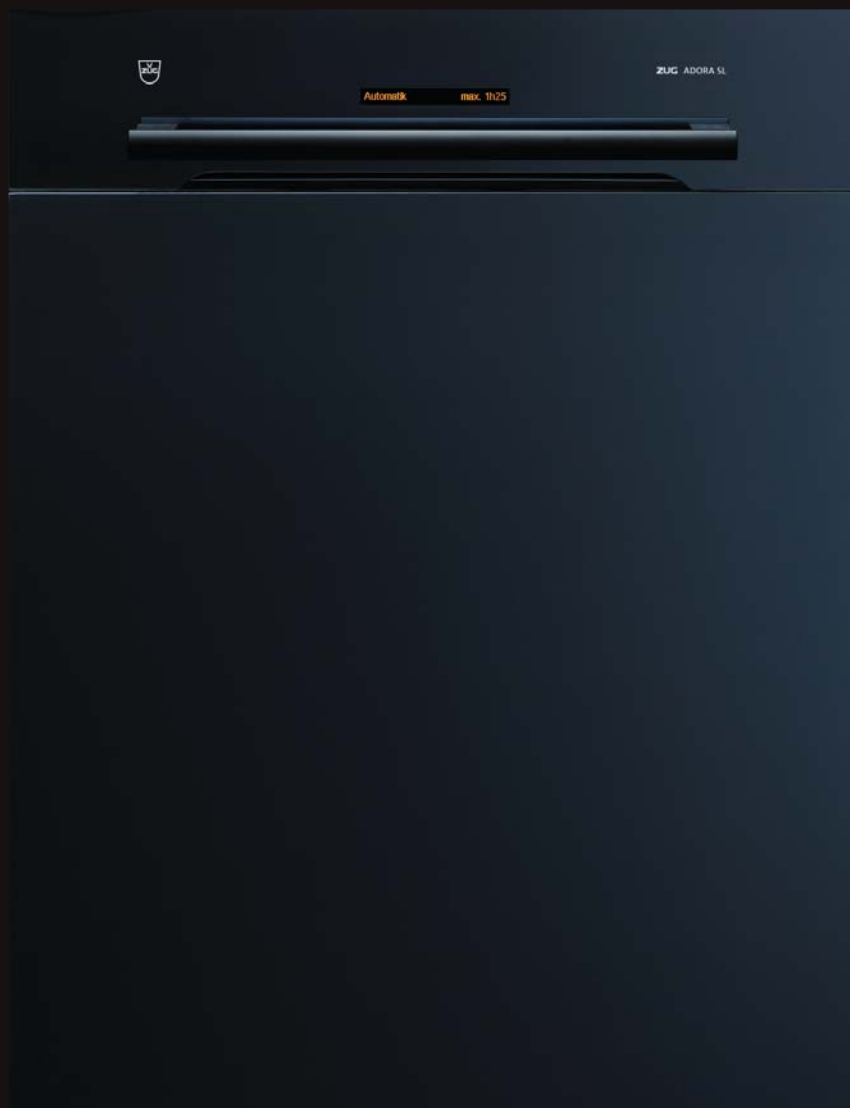
- 270 × 490 mm

**Cooking zone performance**

- Wok burner 6.0 kW (5.4 kW) / 22.0 MJ



Spe



ed

The exclusive SteamFinish makes the Adora the first dishwasher to wash glasses, cutlery and plates with pure steam, ensuring spot-free cleanliness and a sparkling finish. In addition, the Sprint programme is completed in just 37 minutes and leaves everything sparkling. The Adora facilitates quick loading and the sophisticated, spacious, adjustable baskets offer almost limitless scope for arranging your crockery.



Exclusive SteamFinish:  
pure steam yields a sparkling finish

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New: washes everyday dishes  
in just 60 minutes

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The exclusive SteamFinish makes the Adora the first dishwasher to wash glasses, cutlery and plates with pure steam, ensuring spot-free cleanliness and a sparkling finish. The effectiveness of SteamFinish has been tested and confirmed by the independent Swiss testing lab Veritas.

The Adora is the first dishwasher to wash ordinarily soiled crockery spick and span in just 60 minutes.



Scan code to learn more  
about SteamFinish.



Sprint programme -  
washes in just 37 minutes

---

When time is of the essence, the Adora SL Sprint programme takes only 37 minutes and still leaves everything sparkling. The Daily Quick and Intensive programmes are among the fastest on the market.

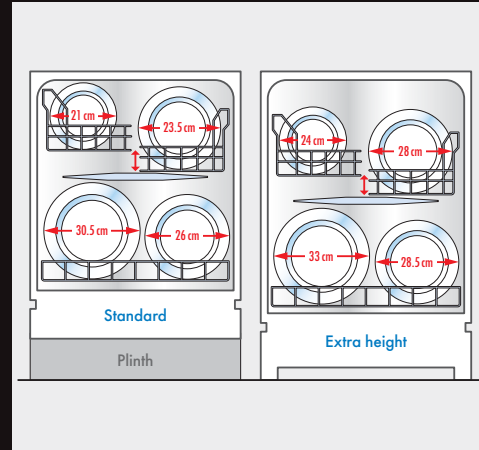


Consumes 7 litres of water and  
0.8 kWh of power

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Washing with a dishwasher saves time and is nowadays far more efficient and environmentally friendly than washing by hand. While manual washing up takes around 40 litres of water, an Adora SL requires precisely 7 litres of water and just 0.8 kWh of power to run the automatic programme.

If the dishwasher is connected to the hot water supply, a special function can be set enabling power consumption to be reduced by up to 90% using the Adora SL.



V-ZUG presents  
QuadSensor technology

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Our unrivalled QuadSensor technology ensures unbeatable care, cleanliness and shine. This technology includes a limescale sensor, a water-hardness controller, a rinse agent sensor and a soil sensor. There is also a Hygiene programme for particularly delicate items. V-ZUG's sophisticated technology makes all-in-one detergents unnecessary.

The extra-height dishwashers are  
deceptively large

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The extra-height dishwashers have 6.5 cm more tub height. This means that plates with a diameter of up to 33 cm can be placed in the lower rack, while the upper rack can hold glasses up to 27.5 cm tall. The dishwashers can accommodate up to 150 items of crockery, cutlery and glasses, equal to no fewer than 13 standard place settings.



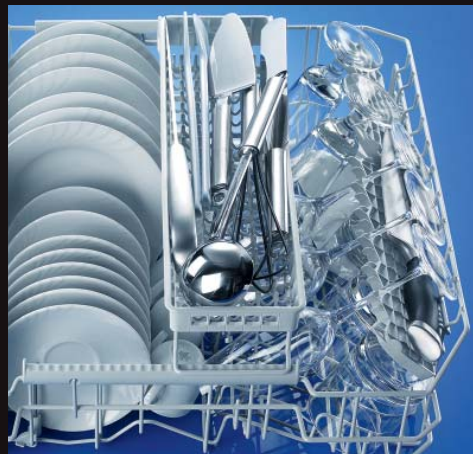


## Flexible height

---

The upper rack can be moved to seven different positions with a single action, even when loaded. This means that large plates can be placed in the lower rack and tall glasses in the upper rack.

The glasses row is a masterpiece of design. It creates additional space in the upper rack for up to six standard glasses. The movable glass holders ensure that tall drinking glasses are held in place securely.



## Adjustable cutlery basket

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The adjustable cutlery basket has room for all types of bulky cutlery, including ladles, wooden spoons, whisks, spatulas or long meat cleavers. 14 items of cutlery can be accommodated at the same time.



So quiet it's unheard of

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With its extremely quiet washing system and its multiple-component sound insulation, the V-ZUG dishwasher barely makes a whisper.



Efficient and safe in standby mode

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Water consumption has been reduced by no less than 82% over the last 25 years. In terms of litres, from 38 to 7! But can efficient also be safe? Yes, as V-ZUG dishwashers automatically switch to standby mode when the programme ends, although they are never fully disconnected from the mains even when switched off. This means that safety applications like overflow protection with a double valve remain active. Intelligent electronics mean that energy consumption when the Adora SL and S are in standby mode totals 0 watts.

	Adora SL	Adora S	Adora N
<b>Brochure page</b>	92	92	93
<b>Explanations</b>			
Fully integrated	✓	✓	✓
Design integrated	✓		
Semi-integrated		✓	
<b>Exclusives from V-ZUG</b>			
19-minute programme	✓		
Intelligent 4-sensor system	✓		
Calcification sensor	✓	✓	
SteamFinish	✓		
Everyday short programme	✓		
Top basket with multiple height adjustment settings	✓	✓	✓
Extra-height version	✓	✓	✓
<b>Uses</b>			
Number of standard place settings	13	13	13
Easy installation in tall unit	✓	✓	✓
Number of programmes	9	8	5
Number of additional programmes	2	1	1
All-in-one option	✓	✓	✓
Hygiene programme	✓	✓	
Child safety function	✓	✓	
<b>Operation/care</b>			
Delayed start	✓	✓	✓
Plain-text display (15 languages)	✓		
7-segment display		✓	
<b>Environment</b>			
Energy efficiency	A+++ (model fi: A++)	A++	A+
Drying	A	A	A
Automatic energy-saving standby (0 watts)	✓	✓	
<b>Accessories included</b>			
Built-in glass supports	✓	✓	✓
Lower basket with hinged pins	✓	✓	
Upper basket with hinged pins	✓	✓	
Adjustable cutlery basket insert	✓		
<b>Appliance height</b>			
Standard	mm 780 - 861mm	780 - 861mm	780 - 861mm
Extra height	mm 845 - 926mm	845 - 926mm	845 - 926mm

# Dishwashers



Design integrated (shown with optional glass door panel)

## Adora SL

### Fully integrated

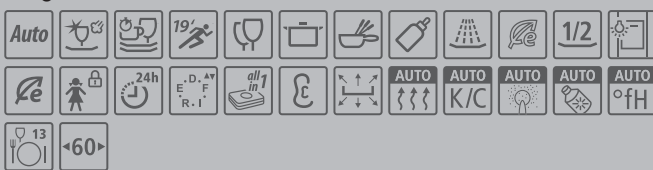
- Standard (GS 60SLZ-Vi)
- Extra height (GS 60SLZ-GVi)

### Design integrated

- Black glass, black handle, extra height (GS 60SLZ-Gdi)
- Black glass, stainless-steel handle, extra height (GS 60SLZ-Gdi-c)

- Glass or stainless door panel available as option

### Programmes and features



### Water / electricity consumption / noise

7 litres/0.8 kWh/41 dB(A)



### Additional features

- LED for salt/shine agent level top-up
- Upper rack features
  - 3 shelves
  - Additional glass row
  - Row of folding pins
  - 4 fold-down glass supports
  - Adjustable cutlery basket
  - 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



Semi-integrated (shown with optional stainless door panel)

## Adora S

### Fully integrated

- Standard (GS 60SZ-Vi)
- Extra height (GS 60SZ-GVi)

### Semi-integrated

- Stainless Steel, extra height (GS 60SZ-Gi-c)

- Glass or stainless door panel available as option

### Programmes and features



### Water / electricity consumption / noise

7 litres/0.8 kWh/42 dB(A)



### Additional features

- LED for salt/shine agent level top-up
- Upper rack features
  - 3 shelves
  - Additional glass row
  - Row of folding pins
  - 4 fold-down 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



Fully integrated (shown with custom door panel, not supplied)

### Adora N

#### Fully integrated

- Standard (GS 60NZ-Vi)
- Extra height (GS 60NZ-GVi)

#### Programmes and features



#### Water/ electricity consumption/ noise

10 litres/1.03 kWh/43 dB(A)



#### Additional features

- LED for salt/shine agent level top-up
- Upper rack features
  - 3 shelves
  - Additional glass row
  - 2 fold-down glass supports
- Lower rack features
  - Large cutlery basket
  - Basket handle
- Easy pin extensions

#### Safety systems

- Leak protection

# Product declaration for Steamers



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Company or brand name	V-ZUG Ltd				
Appliance type	Steamer				
Model	Comhair-Steam S	Comhair-Steam N	Combi-Steam XSL	Combi-Steam XSLF Fixed water connection	Combi-Steam SL
Type	CS-SZ/60	CS-NZ/60	CST-XSLZ/60	CST-XSLFZ/60	CST-SLZ/60
Illustration on page	35	35	36	36	37
<b>Energy consumption data</b>					
Energy efficiency class for operating mode <sup>1)</sup>	Hot Air	Hot Air	Hot Air	Hot Air	Hot Air
A (low energy consumption) to G (high energy consumption)	A	A	A	A	A
Energy consumption/time conventional kWh/min.	0.80/43	0.80/43	–	–	–
Energy consumption/time forced convection/hot air kWh/min.	0.69/38	0.69/38	0.55/37	0.55/37	0.45/35
Energy consumption/time preheating conventional kWh/min.	0.34/6.5 <sup>5)</sup>	0.34/6.5 <sup>5)</sup>	–	–	–
Energy consumption/time preheating force conv./hot air kWh/min.	0.28/5.5 <sup>5)</sup>	0.28/5.5 <sup>5)</sup>	0.17/4.5	0.17/4.5	0.15/4.5
<b>Performance characteristics<sup>2)</sup></b>					
Max. temperature setting for top/bottom heat, hot air, forced convection °C	230/230	230/230	–/230	–/230	–/230
Steaming temperature °C	30-100	30-100	30-100	30-100	30-100
Usable grill surface cm <sup>2</sup>	1100	–	–	–	–
<b>Dimensions<sup>3)</sup></b>					
Height cm	59.8	59.8	45.4	45.4	37.9
Width cm	59.6	59.6	59.6	59.6	59.6
Depth (from unit front) cm	56.8	56.8	56.8	56.8	56.8
Depth with open door (from unit front) cm	43.9	43.9	34.6	34.6	29.8
Empty weight <sup>4)</sup> kg	50	47	36	36	28
<b>Features</b>					
Oven small/medium/large	medium	medium	medium	medium	small
Volume dm <sup>3</sup>	56	56	51	51	34
Interior dimensions	height (cm)	31.6	31.6	28.0	25.5
	width (cm)	44.1	44.1	45.2	34.1
	depth (cm)	39.5	39.5	40.0	40.0
Illumination/window	●/●	●/●	●/●	●/●	●/●
Operating mode	top and bottom heat	●	●	–	–
	Hot air	●	●	●	●
	Steam	●	●	●	●
Pyrolytic self-cleaning	–	–	–	–	–
Grill heating element standard/retro-fittable	●/–	–/–	–/–	–/–	–/–
Grill motor/forced convection grilling	–/–	–/–	–/–	–/–	–/–
Time switch/timer	●/●	●/●	●/●	●/●	●/●
Drawer/warming drawer	–/○	–/–	–/–	–/–	–/–
<b>Electrical connection</b>					
Max. power rating for oven kW	3.7	3.7	3.8/3.7	3.8/3.7	3.5
Max. total connected load kW	3.7	3.7	3.8/3.7	3.8/3.7	3.5
Mains voltage V	230~	230~	230~	230~	230~
Fuse A	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16
<b>Safety and service</b>					
Complies with international safety regulations	Ⓢ Tested by Electrosuisse				
Country of origin	Switzerland				
Guarantee	2 years				
Instruction manual	●				
Set-up and installation instructions	●				
Supplier name and address	V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland				

# Product declaration for Ovens



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Company or brand name	V-ZUG Ltd								
Appliance type	Built-in oven								
Model	Combair SLP	Combair SL	Combair SEP	Combair SE	Combair XSLP	Combair XSL	Combair XSEP	Combair XSE	
Type	BC-SLPZ/60	BC-SLZ/60	BC-SEPZ/60	BC-SEZ/60	BC-XSLPZ/60	BC-XSLZ/60	BC-XSEPZ/60	BC-XSEZ/60	
Illustration on page	47	47	47	47	48	48	48	48	
<b>Energy consumption data</b>									
Energy efficiency class for operating mode <sup>1)</sup>	Hot Air	Hot Air	Hot Air	Hot Air	Hot Air	Hot Air	Hot Air	Hot Air	Hot Air
A (low energy consumption) to G (high energy consumption)	A	A	A	A	A	A	A	A	A
Energy consumption/time conventional kWh/min.	0.98/50	0.95/49	1.20/57	0.95/49	0.79/43	0.78/45	1.02/51	0.82/47	
Energy consumption/time forced convection/hot air kWh/min.	0.69/44	0.69/44	0.79/51	0.79/45	0.63/40	0.62/40	0.68/42	0.63/44	
Energy consumption/time preheating conventional kWh/min.	0.34/6.5 <sup>5)</sup>	0.34/6.5 <sup>5)</sup>	0.34/6.5 <sup>5)</sup>	0.34/6.5 <sup>5)</sup>	0.31/6.0 <sup>5)</sup>	0.28/5.5 <sup>5)</sup>	0.31/6.0 <sup>5)</sup>	0.28/5.5 <sup>5)</sup>	
Energy consumption/time preheating force conv./hot air kWh/min.	0.28/5.0 <sup>5)</sup>	0.28/5.0 <sup>5)</sup>	0.28/5.0 <sup>5)</sup>	0.28/5.0 <sup>5)</sup>	0.26/5.0 <sup>5)</sup>	0.23/4.5 <sup>5)</sup>	0.26/5.0 <sup>5)</sup>	0.23/4.5 <sup>5)</sup>	
Energy consumption for pyrolytic self-cleaning kWh	3.1		3.4		2.8		2.9		
<b>Performance characteristics<sup>2)</sup></b>									
Max. temperature setting for top/bottom heat, hot air, forced convection °C	300/280	280/250	300/280	280/250	280/250	280/250	280/250	280/250	280/250
Usable grill surface cm <sup>2</sup>	1300	1300	1300	1300	1300	1300	1300	1300	1300
<b>Dimensions<sup>3)</sup></b>									
Height cm	59.8	59.8	59.8	59.8	45.4	45.4	45.4	45.4	45.4
Width cm	59.6	59.6	59.6	59.6	59.6	59.6	59.6	59.6	59.6
Depth (from unit front) cm	56.9	56.9	56.9	56.9	56.8	56.8	56.8	56.8	56.8
Depth with open door (from unit front) cm	43.9	43.9	43.9	43.9	34.6	34.6	34.6	34.6	34.6
Empty weight <sup>4)</sup> kg	53	49	52	48	41	41	41	41	41
<b>Features</b>									
Oven small/medium/large	large	large	large	large	medium	medium	medium	medium	medium
Volume dm <sup>3</sup>	68	68	68	68	50	50	50	50	50
Interior dimensions height (cm)	35.2	35.2	35.2	35.2	26.2	26.2	26.2	26.2	26.2
width (cm)	46.2	46.2	46.2	46.2	46.0	46.0	46.0	46.0	46.0
depth (cm)	41.6	41.6	41.6	41.6	41.1	41.1	41.1	41.1	41.1
Illumination/window	●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●
Operating mode top and bottom heat	●	●	●	●	●	●	●	●	●
Hot Air	●	●	●	●	●	●	●	●	●
Steam	–	–	–	–	–	–	–	–	–
Pyrolytic self-cleaning	●	–	●	–	●	–	●	–	–
Grill heating element standard/retro-fittable	●/–	●/–	●/–	●/–	●/–	●/–	●/–	●/–	●/–
Grill motor/forced convection grilling	●/●	●/●	–/●	–/●	–/●	–/●	–/●	–/●	–/●
Time switch/timer	●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●
Drawer/warming drawer	–/○	–/○	–/○	–/○	–/–	–/–	–/–	–/–	–/–
<b>Electrical connection</b>									
Max. power rating for oven kW	3.4	3.4	3.4	3.4	3.3	3.3	3.3	3.3	3.3
Max. total connected load kW	3.4	3.4	3.4	3.4	3.3	3.3	3.3	3.3	3.3
Mains voltage V	230~	230~	230~	230~	230~	230~	230~	230~	230~
Fuse A	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16	2 × 10/1 × 16
<b>Safety and service</b>									
Complies with international safety regulations	Ⓢ Tested by Electrosuisse								
Country of origin	Switzerland								
Guarantee	2 years								
Instruction manual	●								
Set-up and installation instructions	●								
Supplier name and address	V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland								

## Explanations

- Available as standard
- Available at extra cost
- Not available

<sup>1)</sup> Electricity consumption measured in accordance with European standard EN 50304

<sup>2)</sup> Data determined in accordance with IEC standard 60350

<sup>3)</sup> For built-in appliances, see dimension information in the installation instructions and in the brochure.

<sup>4)</sup> For appliances that are to be built into a unit, make sure the unit is strong enough to bear the weight of the appliance.

<sup>5)</sup> Heating time and power consumption for heating using fast heating.

Note: Table data correct as of January 2012. The right to make technical improvements is reserved. The energy labels on appliances in the showrooms offer information about the latest data.

# Product declaration for Microwaves



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Company or brand name		V-ZUG Ltd	
<b>Model</b>		<b>Miwell-Combi XSL</b>	<b>Miwell SL</b>
Type		MWC-XSL/60	MW-SL/60
Illustration on page		52	53
Performance characteristics			
Microwave output power	W	50-900	50-1000
Grill power	W	1600	800
<b>Dimensions</b>			
Appliance (height × width × depth)	mm	454 × 596 × 567	378 × 596 × 470
Cooking space (height × width × depth)	mm	210 × 450 × 420	200 × 405 × 380
Volume	l	40	31
Empty weight	kg	41	23
<b>Electrical connection</b>			
Mains voltage		230 V~ 50 Hz	230 V~ 50 Hz
Connected load		2800 W	2300 W
Fuse		16 A	10 A
Mains cable		1.4 m without plug	1.2 m with plug
<b>Safety and service</b>			
Complies with international safety regulations		Ⓢ Tested by Electrosuisse	
Guarantee		2 years	
Supplier name and address		V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland	

## Coffee Centre

Company or brand name		V-ZUG Ltd	
<b>Model</b>		<b>Supremo XSL</b>	
Type		CCS-XSL/60	
Illustration on page		57	
Appliance type		fully automatic	
<b>Dimensions</b>			
Height × width × depth	mm	454 × 596 × 396	
Weight	kg	19	
<b>Electrical connection</b>			
Mains voltage		230 V~ 50 Hz	
Connected load		1350 W	
Fuse		10 A	
Mains cable		1.8 m with plug	
Colour		Black Glass, Stainless Steel	
<b>Safety and service</b>			
Complies with international safety regulations		Ⓢ Tested by Electrosuisse	
Guarantee		2 years	
Supplier name and address		V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland	

## Warming drawers

Company or brand name		V-ZUG Ltd	
<b>Model</b>		<b>Warming drawer</b>	
Type		WS-60/144	WS-60/283
Illustration on page		59	59
<b>Dimensions</b>			
External measurements (height × width × depth) mm		142 × 596 × 544	281 × 596 × 544
Internal measurements (height × width × depth) mm		97 × 429 × 457	236 × 429 × 457
Volume	dm <sup>3</sup>	19	46
Empty weight	kg	21	24
<b>Electrical connection</b>			
Mains voltage		230 V~ 50 Hz	230 V~ 50 Hz
Connected load		810 W	810W
Fuse		10 A	10A
Mains cable		1.7 m with plug	1.7 m with plug
<b>Safety and service</b>			
Complies with international safety regulations		Ⓢ Tested by Electrosuisse	
Guarantee		2 years	
Supplier name and address		V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland	



# Product declaration for Dishwashers



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Company or brand name	V-ZUG Ltd					
Model	Adora SL		Adora S		Adora N	
Type	GS SLZ-di	GS SLZ-Vi	GS SZi/di	GS SZ-Vi	GS NZ-Vi	
<b>Illustration on page</b>	92	92	92	92	93	
<b>Consumption data for programme</b>	Eco programme	Eco programme	Eco programme	Eco programme	Eco programme	
Energy efficiency class <sup>1)</sup>	A (better), G (worse)	A+++	A++	A++	A+	
Annual power consumption	kWh	232	260	246	260	294
Power consumption per rinse <sup>1)</sup>	kWh	0.83	0.93	0.88	0.93	1.04
Standby consumption on/off	W	0	0	0	0	0.3
Annual water consumption <sup>1)</sup>	l	2800	2800	2800	2800	2800
Water consumption per rinse <sup>1)</sup>	l	10	10	10	10	10
<b>Performance characteristics for Norm/Standard programme</b>						
Drying performance class <sup>1)</sup>	A (better), G (worse)	A	A	A	A	
Duration <sup>1)</sup>	min.	135	155	135	162	150
Load capacity <sup>1)</sup>	place settings	13	13	13	13	13
<b>Noise during the Norm/Standard programme</b>						
Built-in <sup>2)</sup>	dB(A) (re 1pW)	41	41	43	42	43
<b>Construction type</b>						
Built-in appliance		●	●	●	●	●
Installed in tall unit		●	●	●	●	●
Can be fitted with decorative door panel		●	●	●	●	●
<b>Dimensions<sup>3)</sup></b>						
Height	cm	780 - 861mm	780 - 861mm	780 - 861mm	780 - 861mm	780 - 861mm
Width	cm	60	60	60	60	60
Depth including distance from wall	cm	58	58	58	58	58
Adjustable height	cm	11.8	11.8	11.8	11.8	11.8
Empty weight	kg	46-55	46-55	46-55	46-55	46-55
<b>Features</b>						
Number of wash programmes		9	9	8	8	5
Number of additional functions		4	4	3	3	2
Number of settings		11	11	9	9	4
Variable baskets/adjustable height settings		●/●	●/●	●/●	●/●	●/-
Clear text display in 14 languages		●	●	●	●	●
Limescale sensor/water-hardness sensor		●/●	●/●	●/-	●/-	-/-
Soil sensor		●	●	●	●	-
SteamFinish		●	●	-	-	-
Automatic programme		●	●	●	●	-
Fondue/Raclette programme		●	●	●	●	-
19-minute programme		●	●	-	-	-
Daily Quick programme		●	●	-	-	-
Hygiene programme		●	●	●	●	-
Glass programme		●	●	●	●	●
All-in-1 detergent function		●	●	●	●	●
Active Aqua-Stop		●	●	●	●	●
Salt consumption per wash cycle/per place setting	g	7/0.54	7/0.54	9/0.7	9/0.7	11/0.85
<b>Electrical connection</b>						
Voltage/power rating/fuse	V/kW/A	230V/3.3/16	230V/2.2/10	230V/2.2/10	230V/2.2/10	230V/2.2/10
<b>Water connection</b>						
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
<b>Safety and service</b>						
Complies with international safety regulations		Ⓢ Tested by Electrosuisse				
Country of origin		Switzerland				
Guarantee		2 years				
<b>Supplier name and address</b>		V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland				

## Explanations

- Present, yes
- Not present

- <sup>1)</sup> Values determined in accordance with the European standard EN 50242 running Norm/Standard in the standard programme. Annual consumption based on 280 standard washes with cold water connection, including standby consumption
- <sup>2)</sup> Values determined in accordance with IEC standard 60704-2-3 running Norm/Standard in the standard programme
- <sup>3)</sup> For built-in appliances, dimensions of recess. Additional dimension information can be found in the brochure.

Note: Table data correct as of January 2012. The right to make technical improvements is reserved. The energy labels on appliances in the showrooms offer information about the latest data.

\* Extra height version in base unit +2 dB(A)

# Product declaration for designer hoods



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Company or brand name	V-ZUG Ltd							
Type of construction/system	Island hood							
Model	DI Mistral 10	DI Mistral 12	DI B 10	DI B 14	DW Mistral 9	DW Mistral 12	DW B 9	
Type	DI-M10-c	DI-M12-c	DI-B10-c	DI-B14-c	DW-M9-c	DW-M12-c	DW-B9-c	
Illustration on page	66	66	66	66	67	67	67	
<b>Performance characteristics</b>								
<b>Air throughput</b>								
<b>Extraction<sup>1)</sup></b>								
Min. flow volume	m <sup>3</sup> /hr	270	270	270	270	270	270	270
Max. flow volume	m <sup>3</sup> /hr	684	684	684	684	684	684	684
intensive setting	m <sup>3</sup> /hr	825	825	825	825	825	825	825
<b>Recirculation<sup>1)</sup></b>								
min. flow volume	m <sup>3</sup> /hr	204	204	204	204	204	204	204
max. flow volume	m <sup>3</sup> /hr	420	420	420	420	420	420	420
intensive setting	m <sup>3</sup> /hr	550	550	550	550	550	550	550
<b>Pressure capability<sup>1)</sup></b>								
Max. at 0 m <sup>2</sup> /hr	Pascal	419	419	419	419	419	419	419
<b>Noise level<sup>2)</sup></b>	db(A)	53	53	53	53	53	53	53
<b>Dimensions<sup>3)</sup></b>								
Height: extractor/circulator	cm	6.8	6.8	6.8	6.8	6.7	6.7	6.7
Width	cm	100	120	100	140	90	120	90
Depth	cm	70	70	70	70	55	55	55
Depth with pullout <sup>4)</sup>	cm	–	–	–	–	–	–	–
Minimum clearance above gas/electric hob	cm	75/60	75/60	75/60	75/60	75/60	75/60	75/60
<b>Empty weight<sup>5)</sup></b>	kg	42	48	36	45	42	48	36
<b>Feature/fitted with</b>								
Diameter of exhaust connection	mm	150	150	150	150	150	150	150
Position of exhaust connection		top	top	top	top	top	top	top
Non-return valve integrated/supplied		-/●	-/●	-/●	-/●	-/●	-/●	-/●
Extractor/circulator mode <sup>6)</sup>		●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>	●/● <sup>6)</sup>
Filter type/quantity		metal/1	metal/1	metal/1	metal/2	metal/1	metal/1	metal/1
<b>Operation</b>								
Internal/external		●/-	●/-	●/-	●/-	●/-	●/-	●/-
Number of power levels/ininitely variable		3+1/-	3+1/-	3+1/-	3+1/-	3+1/-	3+1/-	3+1/-
Electromechanical/electronic power level control		-/●	-/●	-/●	-/●	-/●	-/●	-/●
<b>Electrical connection</b>								
Illumination	W	4 × 20	4 × 20	4 × 20	6 × 20	4 × 20	4 × 20	4 × 20
Motor power	W	1 × 260	1 × 260	1 × 260	1 × 260	1 × 260	1 × 260	1 × 260
Optional connection/connected load	W	●/300	●/300	●/300	●/300	●/300	●/300	●/300
Electrical connection according to identification plate	W	640	640	640	680	640	640	640
Length of connecting cable	m	1.2	1.2	1.2	1.2	1.2	1.2	1.2
<b>Safety and service</b>								
Complies with international safety regulations		☑ Tested by Electrosuisse						
Country of origin		Germany	Germany	Germany	Germany	Germany	Germany	Germany
Guarantee		2 years						
<b>Supplier name and address</b>		V-ZUG Ltd, Industriestrasse 66, 6301 Zug/Switzerland						

## Explanations

- Present, yes
- Not present

<sup>1)</sup> Air throughput according to EN 61591/ISO 5167-1

<sup>2)</sup> Noise output according to EN 60704-2:13 (not intensive setting)

<sup>3)</sup> For built-in appliances, see also dimension information in the installation instructions and in the brochure

<sup>4)</sup> With vapour shield extended

<sup>5)</sup> Net weight including grease filter (note: make sure the unit, wall or floor is strong enough to bear the weight of the appliance)

<sup>6)</sup> Convertible to recirculation mode

<sup>7)</sup> In combination with Zehnder - Comfortable Indoor Ventilation System



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Wall hood				Built in			
DW B 14	DW Forano	DW Levante	DH L8	DH L11	DF SLG 6	DF SLG 9	
DW-B14-c	DW-F8-g	DW-L9-g	DH-L8	DH-L11	DF-SLG 6	DF-SLG 9	
67	68	68	69	69	69	69	
270	295	250	228	228	290	290	
684	616	525	469	469	545	545	
825	703	690	563	563	650	650	
204	173	218	–	–	210	210	
420	351	440	–	–	283	283	
550	370	539	–	–	360	360	
419	370	474	463	463	345	345	
53	65	58	57	57	61	61	
6.7	46.0	71.3	–	–	ca. 2.5	ca. 2.5	
140	80.0	90	80	110	59.8	89.9	
55	30	40.7	30	30	31.5-35.5	31.5-35.5	
–	–	–	–	–	max. 52.5	max. 52.5	
75/60	65/65	40/30	75/50	75/50	75/60	75/60	
45	29	34	22.5	30.5	15	17	
150	150	150	150	150	150	150	
top	top	top	top/back	top/back	top	top	
–/●	–/●	●/–	–/●	–/●	●/–	●/–	
●/● <sup>(4)</sup>	●/● <sup>(4)</sup>	●/● <sup>(4)</sup>	●/–	●/–	●/● <sup>(4)</sup>	●/● <sup>(4)</sup>	
metal/2	metal/4	metal/1	metal/1	metal/1	metal/1	metal/1	
●/–	●/–	●/–	●/–	●/–	●/–	●/–	
3+1/–	3+1/–	3+1/–	3+1/–	3+1/–	3+1/–	3+1/–	
–/●	–/●	–/●	–/●	–/●	–/●	–/●	
6 × 20	2 × 20	2 × 20	4 × 3	4 × 3	2 × 20	2 × 20	
1 × 260	1 × 250	1 × 250	1 × 188	1 × 188	2 × 110	2 × 110	
●/300	–/–	–/–	–/–	–/–	–/–	–/–	
680	290	290	200	200	260	260	
1.2	1.2	1.5	1.2	1.2	1.5	1.5	
Germany	Germany	Italy	Germany	Germany	Italy	Italy	

# Product declaration for Hobs



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Model	Stainless Steel trim	Faceted model	Flush model	Black-Design	Weight in kg	Appliance external dimensions (W × D) in mm	Cut-out in work surface (W × D) in mm	Mains voltage, connected load	Can be combined with
GK56TMS		●		●	19	910 × 514	886 × 490	230 V~3N 11 100 W	Operating voltage 230 V~ 2 pole/neutral/earth conductors
GK56TMSC	●			●	19	910 × 514	886 × 490	230 V~3N 11 100 W	
GK56TMS.1F			●	●	19	897 × 501	903 × 507/level dimensions 886 × 490	230 V~3N 11 100 W	Operating voltage 230 V~ 3 pole/neutral/earth conductors
GK16TIYS.1F Teppan Yaki			●	●	8.5	384 × 501	390 × 507/level dimensions 373 × 490	230 V~ 2800 W	Operating voltage 230 V~ 1 pole/neutral/earth conductor
GK26TIYS.1F Teppan Yaki			●	●	13.5	571 × 501	577 × 507/level dimensions 560 × 490	230 V~2N 5600 W	Operating voltage 230 V~ 2 pole/neutral/earth conductors
GK36TIPSC	●			●	11	774 × 444	750 × 420	230 V~2N 7400 W	
GK46TIPSC	●			●	12	910 × 410	886 × 386	230 V~2N 7400 W	
GK46TIABSC/GK46TIAKSC	●			●	12	774 × 514	750 × 490	230 V~2N 7400 W	
GK46TIMSC	●			●	10.5	584 × 514	560 × 490	230 V~2N 7400 W	
GK36TISC	●			●	10	584 × 514	560 × 490	230 V~2N 7400 W	
GK36TIPS		●		●	11	774 × 414	750 × 420	230 V~2N 7400 W	
GK46TIPS		●		●	12	910 × 410	886 × 386	230 V~2N 7400 W	
GK46TIABS/GK46TIAKS		●		●	12	774 × 514	750 × 490	230 V~2N 7400 W	
GK46TIMS		●		●	10.5	584 × 514	560 × 490	230 V~2N 7400 W	
GK26TIMS		●		●	5.5	289 × 514	265 × 490	230 V~ 3700 W	
GK36TIS		●		●	10	584 × 514	560 × 490	230 V~2N 7400 W	
GK36TIPSF			●	●	11	744 × 414	750 × 420/level dimensions 733 × 403	230 V~2N 7400 W	
GK46TIPSF			●	●	12	880 × 380	886 × 386/level dimensions 869 × 369	230 V~2N 7400 W	
GK46TIABS.1F/GK46TIAKSF			●	●	12	761 × 501	767 × 507/level dimensions 750 × 490	230 V~2N 7400 W	
GK46TMS.1F			●	●	10.5	571 × 501	577 × 507/level dimensions 560 × 490	230 V~2N 7400 W	
GK36TIS.1F			●	●	10	571 × 501	577 × 507/level dimensions 560 × 490	230 V~2N 7400 W	
GK26TMS.1F			●	●	5.5	281 × 501	287 × 507/level dimensions 270 × 490	230 V~ 3700 W	
GK26TMS.2F			●	●	6.5	384 × 501	390 × 507/level dimensions 373 × 490	230 V~ 3700 W	
GK16TIWS.1F Wok			●	●	9	384 × 501	390 × 507/level dimensions 373 × 490	230 V~ 3000 W	Operating voltage 230 V~ 1 pole/neutral/earth conductor

## Explanations on the division of models

C Standard CrNi edge

I Induction

P Panorama version

T Top operation

Y Teppan Yaki (induction)

F Flush with work surface

M Maxiflex

S Slider operation

W Wok (induction)

# Product declaration for Gas hobs



The standardised product declaration below corresponds to the guidelines issued by the FEA Fachverband Elektroapparate für Haushalt und Gewerbe Schweiz (Swiss association of the domestic electrical appliances industry) in conjunction with consumer organisations. The product declaration is based on the standards of the IEC International Electrotechnical Commission (Expert Commission TC 59) and the CENELEC, the European Committee for Electrotechnical Standardization (Expert Commission TC 59X).

Company or brand name	V-ZUG Ltd	
<b>Model</b>	<b>GK511PG</b>	<b>GK111G</b>
Type	HSE-K9F4L30	HSE-K3FW130
Illustration on page	83	83
<b>Built-in</b>	front edge, side profile	front edge, side profile
Operation	knob	knob
Heating type	Natural Gas	Natural Gas
Heat output	kW	13.7
Power levels	fully adjustable	fully adjustable
Dimensions (w × d × H)	mm	912 × 520 × 57
Work surface cut-out (w × d)	mm	850 × 490
Net weight	kg	18
Voltage/frequency	V, Hz	220-240, 50/60
Connected load	W	1
Minimum fuse protection	A	3
Mains cable length	cm	150
<b>Safety and service</b>		
Country of origin	Spain	Spain
Guarantee	2 years	
Supplier name and address	V-ZUG Ltd, Industriestrasse 66, 6301 Zug/ Switzerland	



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