



Swiss perfection for your home



# Combi-Steamer

Enjoy life with a healthy lifestyle,  
good style and outstanding taste

2016



## GIVE YOUR COOKING A BOOST: A COMBI-STEAM COOKER WILL ENRICH YOUR LIFE

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Steam cooking is an ancient way of preparing food and at the same time the cooking method of the future: food is not only prepared by healthier and more tasty means in the ultra-modern combi-steam cookers, the appliances are also brilliantly diverse and make everyday life easier.

Eating healthily and sustainably is part of a modern lifestyle. As is a busy daily routine with a full schedule. The combi-steam cooker is the perfect product for those who like to cook simple food, but still want to enjoy eating a healthy and varied diet. The appliance combines the oven and steam cooker into one unit, thereby opening up a new world of cooking and enjoyment. The recipe: valuable vitamins, nutrients and aromas are retained much better when foods are cooked over a gentle heat with steam than when cooked conventionally – up to 20 % more of the vitamin C found in beans is retained, for example. This is how the carrot keeps its fresh colour and broccoli its natural flavour.

### **More diverse than you think**

A combi-steam cooker has many hidden possibilities: it is not only ideal for cooking vegetables gently, but also for preparing meat exactly when you need it, for baking bread, for cooking your eggs in the morning or low-fat chips in the evening. Entire menus can even be prepared in the same cooking space – the rice, vegetables and chicken breast all at the same time. This leaves more time for the things that are really important in life: your guests or simply enjoying your meal.

### **The know-how from top chefs for your home**

The secret behind V-ZUG's modern combi-steam cookers is the result of years of development work. In the course of this, V-ZUG has worked closely with professional chefs, whose valuable knowledge has had a direct influence on the appliances. Although they are designed for use in the home, they are also used professionally by top chefs, such as Nenad Mlinarevic: «The combi-steam cooker is easy to use and quickly reaches the correct temperature precisely. It even saves our recipes for us – brilliant!» explains the GaultMillau Chef of the Year 2016. And another asset of the appliance from the Swiss market leader V-ZUG – all the combi-steam cookers are developed and manufactured in Zug. This also fits with a responsible, sustainable lifestyle.



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

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



### Cooking demonstrations and courses

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



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

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

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

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

### GourmetGuide – easy preparation thanks to automatic programmes

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

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



**Inspirational recipes**

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



## HEALTHY STEAMING – NOW EVEN QUICKER

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

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

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



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

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

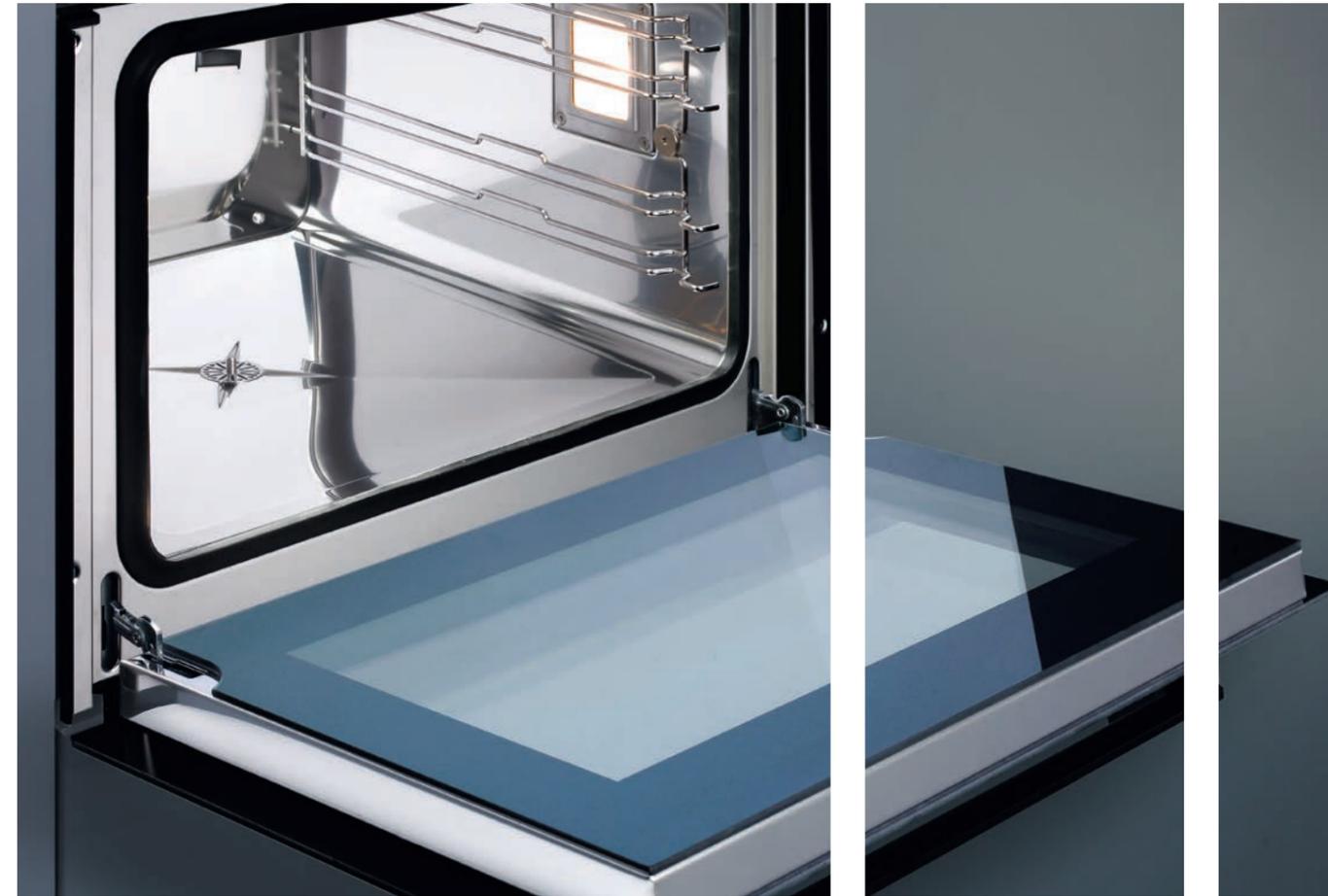
**A unique combination of all three heating methods**

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

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

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





## VACUISINE® – TAKE A JOURNEY OF CULINARY DISCOVERY FROM YOUR OWN HOME

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

### Sous vide cooking with the combi-steam cooker

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

### New: the vacuum drawer

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

## ADDED CONVENIENCE WITH A MAINS WATER SUPPLY

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

### Steam reduction function

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

### Advantages of a mains water supply

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

# ACCESSORIES

Art. no. Description	Price incl./ excl. VAT	Combi-Steam MSLQ 60*	Combi-Steam XSL 60	Combi-Steam HSL 60	Steam HSE 60	Combi-Steam SL 60	Combi-Steam SE 60
 J23014.014 «Fast Steaming» recipe book	38.-/35.19	●					
 J23003.014 «Magical Steaming» recipe book	38.-/35.19		●	●		●	✓
 J21021.014 «Baking Treats» recipe book	38.-/35.19	✓	✓	✓		✓	
 J677018 «Natürlich Steamen» (Natural Steaming) by Stefan Meier	38.-/35.19	✓				✓	✓
 K27621 Porcelain dish, white, ⅓ GN, height 65 mm	104.-/ 96.30	(✓)	(✓)	✓	✓	(✓)	(✓)
 K27622 Porcelain dish, white, ½ GN, height 65 mm	84.-/ 77.78						
 K27626 Porcelain dish, white, ⅓ GN, height 65 mm	63.-/ 58.33	(✓)	(✓)	✓	✓	(✓)	(✓)
 K27623 Stainless steel terrine mould, hemispherical, 60 × 60 × 300 mm	73.-/ 67.59	✓	✓	✓	✓	✓	✓
 K27624 Stainless steel terrine mould, triangular, 55 × 55 × 300 mm							
 K37234 ThermoBox for ⅓ GN, up to max. height of 65 mm	78.-/ 72.22	✓	✓	✓	✓	✓	✓
 K50895 Sushi paddle including instructions	48.-/ 44.44	✓	✓	✓	✓	✓	✓
 B28005 Durgol descaling agent	16.90/ 15.65	✓	✓	✓	✓	✓	✓

\*Metallic accessories cannot be used with microwave mode

✓ Compatible with appliance

(✓) Position on wire shelf

● Included in scope of delivery

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

# PRODUCT COMPARISON: COMBI-STEAMERS AND STEAM COOKERS

	Combi-Steam MSLQ	Combi-Steam XSL	Combi-Steam XSL Mains water supply	Combi-Steam HSL	Steam HSE	Combi-Steam SL	Combi-Steam SE
<b>Design options</b>							
Appliance width SMS	cm 55	–	–	55	55	55	55
Appliance width Euro	cm 60	60	60	60	60	60	60
Appliance height SMS/Euro	cm 76/60	–/45	–/45	38/38	38/38	76/60	76/60
ChromeClass	✓	✓	✓	✓	✓	✓	✓
ChromeClass bar handle	✓*	✓*	✓*	✓*	✓*	✓*	✓*
Mirror glass	✓	✓	✓	✓	✓	✓	✓
Mirror glass with retractable handle	–	✓*	✓*	–	–	✓**	–
Lighting/automatic with door	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓	–	Halogen / ✓	Halogen / ✓
Cooking space volume	l 55	51	51	34	36	55	55
Energy efficiency rating	A	A+	A+	A+	–	A+	A+
<b>Exclusive V-ZUG functions</b>							
VacuSine® «temperature-precision settings»	✓	✓	✓	✓	✓	✓	✓
GourmetSteam	✓***	✓***	✓***	✓***		✓***	
BakeOmatic with Climate Control System (CCS)	✓	✓	✓	✓		✓	
Soft roasting/with steam	✓/✓	✓/✓	✓/✓	✓/✓		✓/✓	
RegenerateOmatic	✓	✓	✓	✓		✓	
Regenerate/PowerRegenerate	✓/✓	✓/–	✓/–	✓/–		✓/–	✓/–
Professional baking	✓	✓	✓	✓		✓	✓
Food probe	✓	✓	✓	✓		✓	
Electronic Steam System (ESS)	✓	✓	✓	✓	✓	✓	✓
Obstacle-free cooking space floor	✓	✓		✓	✓	✓	✓
Integrated recipes	✓	✓	✓	✓		✓	✓***
V-ZUG-Home	✓*	✓*	✓*	✓*		✓*	
<b>Applications</b>							
Steam/PowerSteam	✓/✓	✓/–	✓/–	✓/–	✓/–	✓/–	✓/–
Top/bottom heat	✓					✓	✓
Hot air/hot air with steaming	✓/✓	✓/✓	✓/✓	✓/✓		✓/✓	✓/✓
PizzaPlus	✓					✓	✓
Hot air humid	✓	✓	✓	✓		✓	✓
Grill	✓					✓	✓
Wellness	✓	✓	✓	✓		✓	✓
Hygiene	✓	✓	✓	✓		✓	✓
Keep warm	✓	✓	✓	✓		✓	✓
<b>Operation and display</b>							
Full-electronic operation	✓	✓	✓	✓	✓	✓	✓
Touch buttons	✓	✓	✓	✓	✓	✓	✓
Automatic daylight saving time adjustment	✓	✓	✓	✓		✓	
Full-colour graphic display/touch control	✓/✓	✓/–	✓/–			✓/–	
Graphic display				✓	✓		✓
Steam reduction function			✓				
Descaling programme	✓	✓	✓	✓	✓	✓	✓
Stainless steel cooking space		✓	✓	✓	✓		
DualEnamel cooking space	✓					✓	✓

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

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

