



Demonstrations and cookery courses

For prospective customers,
foodies and steamer novices

Discover & enjoy

Set off on a gourmet journey

Would you like to find out more about our range and discover which appliances would be best suited to your needs? Our professional team will invite you into the world of V-ZUG appliances and demonstrate their advantages and functions.

**Free of
charge**

On the gourmet journey, you will enjoy a delicious small meal and a refreshment from the refrigerator or WineCooler. In addition to the culinary delights you will experience, we will also demonstrate the highlights of our various appliances and answer your questions on our extensive product range.

To top it all off, we will serve you dessert along with an aromatic coffee from our automatic built-in coffee machine.

Tips & inspiration

Appliance demonstrations for users

Would you like to get to know your own V-ZUG appliances even better? This demonstration is aimed at all customers who own a V-ZUG combi-steam oven and/or Comhair and would like to learn more about how to make good use of their appliance.

In the ZUGORAMA cookery studio, you will have the opportunity to ask specific questions about your appliances. Our team will be happy to offer you tips and suggestions and answer your questions about how to use the appliances.

Through various practical examples, inspiring suggestions and some handy tips, you will gain even more confidence in using all of the diverse functions of your appliance in your day-to-day life.

Cost per
person
CHF 60



Healthy, quick and creative

Cooking for kids and teens

Are your children seeking to conquer the kitchen? In our cookery courses for kids and teenagers, we celebrate healthy, creative food and show how easy it is to cook light everyday meals.

Cookery course for kids: Have you got a child, godchild or grandchild aged 6-10? Then why not spend an exciting afternoon together at our kids' cookery course.

Cookery course for teenagers: In the cookery course for teens, we aim to motivate young people aged 13 to 16 to prepare dishes for a party, quick and easy meals for everyday or a healthy dinner after a strenuous day at school.

Cost for the kids' cookery course

CHF 80

(CHF 50 per child plus CHF 30 per accompanying adult)

Cost for the teenagers' cookery course

CHF 50

(per teenager)

Trends & tradition

Make the most of your combi-steam oven

Want to learn more about the advantages of your V-ZUG appliance? This cookery course is aimed at ambitious owners of a combi-steam oven or CombiAirSteamer who are seeking inspiration in order to make even better use of their appliance's potential. We're offering you an unforgettable culinary experience – with inspiration from new recipes, the latest trends and useful tips. We'll also introduce you to the Vacuisine method of cooking food at low temperatures in vacuum-sealed pouches.

With the help of the instructor, you and the other participants will prepare a seasonal meal together. Our team will be happy to offer you tips and suggestions and answer your questions about preparing food or about how to use the appliances.

You can then enjoy the delicious meal in a relaxed, friendly atmosphere.

Cost per
person
CHF 110

Steak etc.

Cookery for meat lovers

Are you a fan of meat? This cookery course is aimed at anyone who loves cooking meat – grilled, pan-fried or steamed. Our recipes will be just the thing for you. In this course, you will learn how even meat can be produced and processed in a sustainable way.

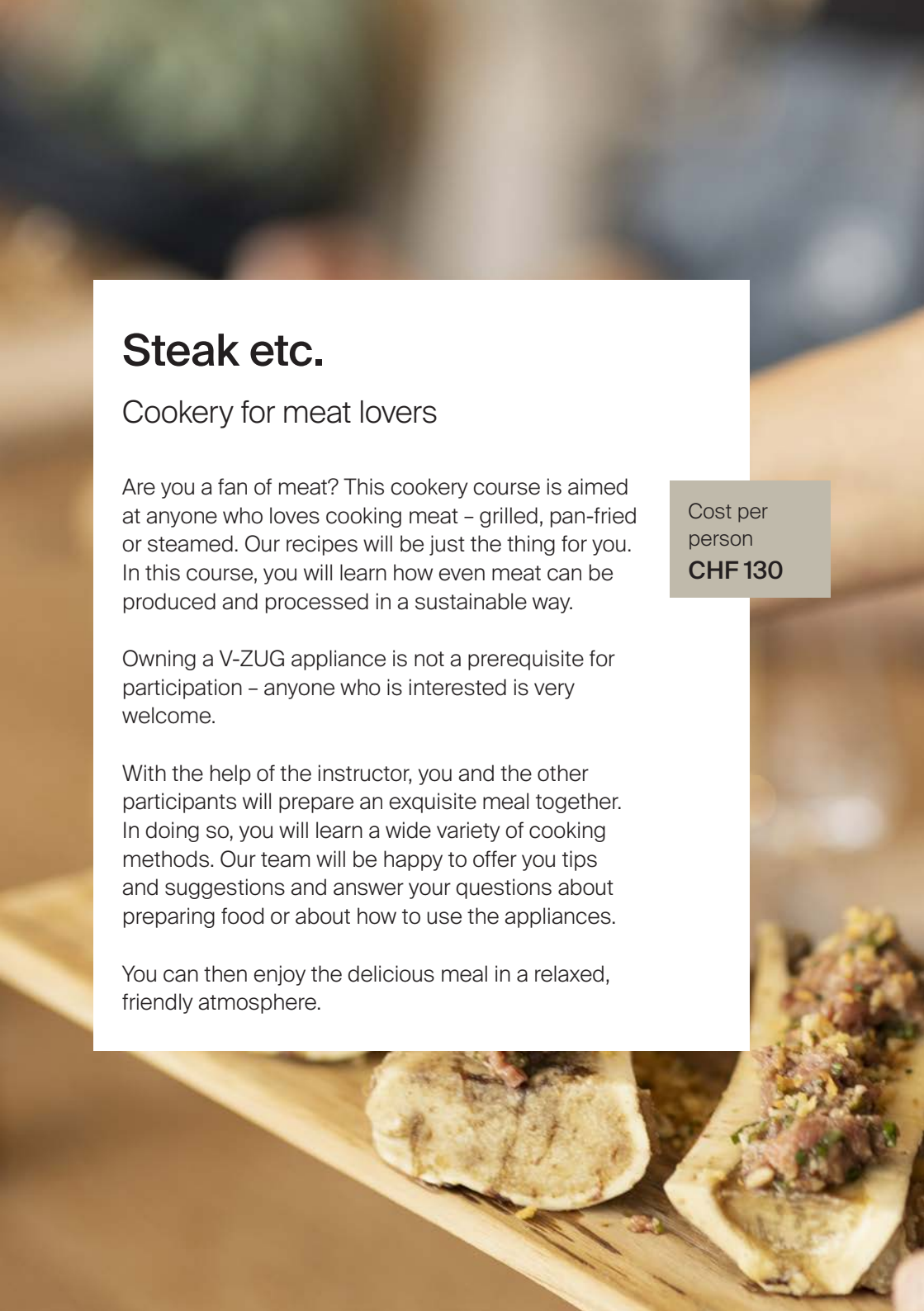
Cost per
person

CHF 130

Owning a V-ZUG appliance is not a prerequisite for participation – anyone who is interested is very welcome.

With the help of the instructor, you and the other participants will prepare an exquisite meal together. In doing so, you will learn a wide variety of cooking methods. Our team will be happy to offer you tips and suggestions and answer your questions about preparing food or about how to use the appliances.

You can then enjoy the delicious meal in a relaxed, friendly atmosphere.



Trendy vegetables

Cooking for the senses

Would you like to learn how to make more varied use of vegetables in your day-to-day cooking? This cookery course is aimed at anyone who wants to brush up on their vegetable cooking skills. Vegetables can be creative! Not only are they extremely healthy, they are also a good way of bringing even more variety to your meals. Plant-based cooking is currently a major trend, and not only among vegetarians and top athletes.

Cost per
person
CHF 110

Owning a V-ZUG appliance is not a prerequisite for participation – anyone who is interested is very welcome.

With the help of the instructor, you and the other participants will prepare an exquisite meal together. In doing so, you will learn a wide range of techniques for preparing and serving vegetables in an appealing way. Our team will be happy to offer you tips and suggestions and answer your questions about preparing food or about how to use the appliances.

You can then enjoy the delicious meal in a relaxed, friendly atmosphere.

Delightful festive cuisine

Cooking for special occasions

Would you like to surprise your guests with a special meal and be able to spend some time with them, too? This cookery course is aimed at anyone who enjoys treating their guests to culinary creations without spending all evening in the kitchen.

Cost per
person
CHF 130

With the help of the instructor, you and the other participants will cook a festive meal with less effort thanks to some thorough preparation – so in future you'll have plenty of time to devote to your guests. Our team will be happy to offer you tips and suggestions and answer your questions about preparing food or about how to use the appliances.

You can then enjoy the delicious meal in a relaxed, friendly atmosphere.



Bread etc.

Bake like a pro

How about some home-baked bread, just like from the local bakery? This cookery course is aimed at anyone who loves baking – from brioche to puff pastries or classic bread recipes. We'll introduce you to the basics of baking and give you some useful tips and very special recipes to fill you with inspiration.

Cost per
person
CHF 110

Owning a V-ZUG appliance is not a prerequisite for participation – anyone who is interested is very welcome.

With the help of the instructor, you and the other participants will make a variety of breads and pastries together. Our team will be happy to offer you tips and suggestions and answer your questions about baking or about how to use the appliances.

You can then enjoy some culinary treats in a relaxed, friendly atmosphere. And you can of course take the freshly baked items home with you.

Personal home consultation

Have you bought a V-ZUG appliance and not yet got to grips with everything it can do? Then make the most of our home consultation service.

One of our advisors will visit you in your home and demonstrate the various functions of your appliance.

The personal home consultation is free of charge for all Excellence Line kitchen and laundry appliances in convenience level V6000 and for steamers and ovens in the SL line (also known as the Classic Line).

Do you own three Excellence Line kitchen or laundry appliances in convenience levels V2000 and/or V4000? If so, you too can benefit from a free home consultation.

If you own fewer than three Excellence Line appliances in convenience levels V2000 and/or V4000, home consultations are subject to a fee.

This is also the case for all Advanced Line appliances in convenience levels V200, V400 and V600. Home consultations that are subject to a fee are available for a flat-rate contribution of CHF 120.

Interested? Contact us and let us know which appliances you own.

Contact Tel. 058 767 80 15
 E-mail vorfuehrdienst@vzug.com



You can find further information about home consultations on our website.



You can find more information about the various demonstrations and courses on our website.

