



# 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.

During the demonstration, we will treat you to a culinary surprise.

Cost per  
person  
**CHF 60**

# 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 ComhairSteamer 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 130**

# 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.

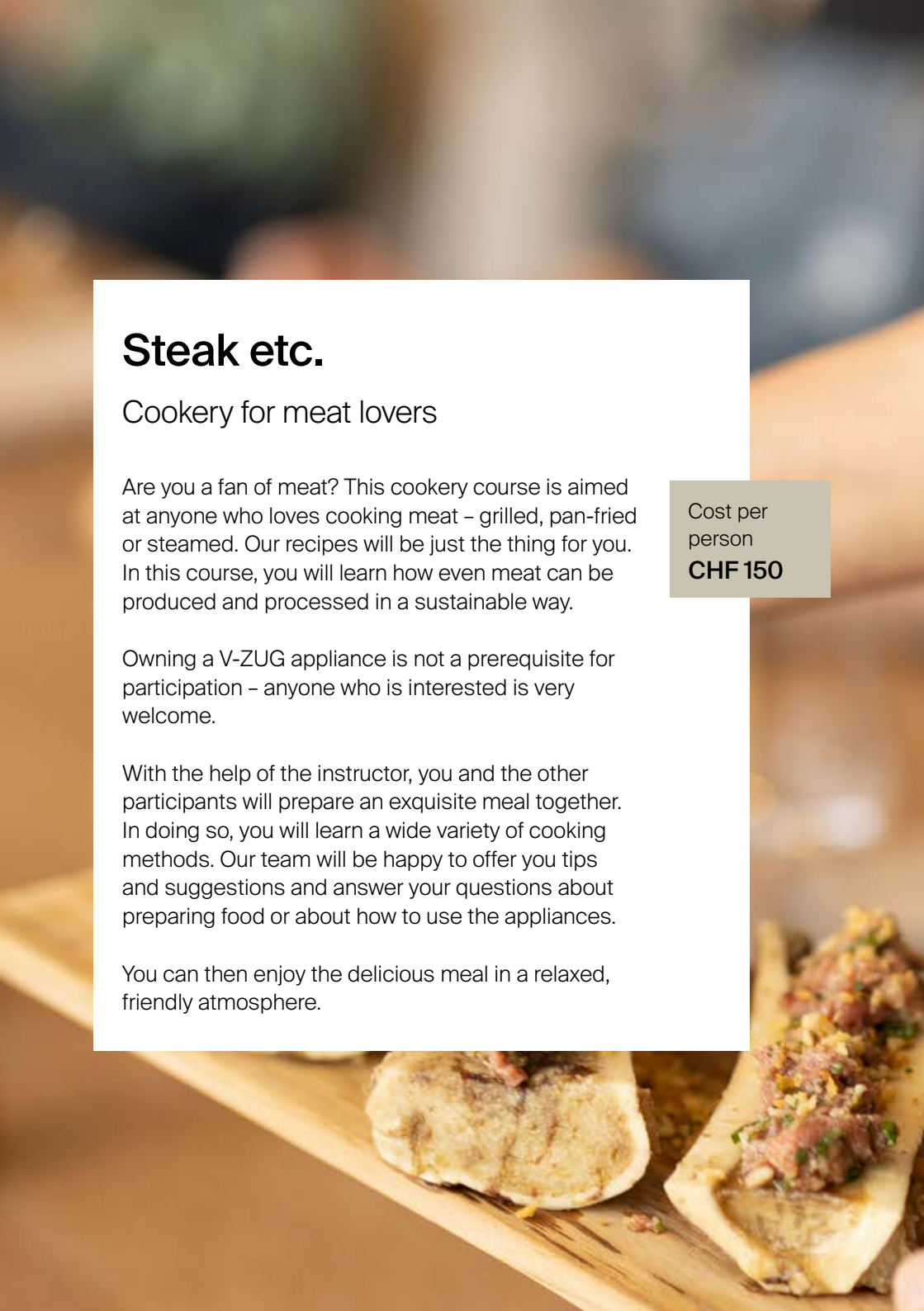
Cost per  
person

**CHF 150**

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 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 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.

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.

Cost per  
person  
**CHF 150**



# 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 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 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.

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.

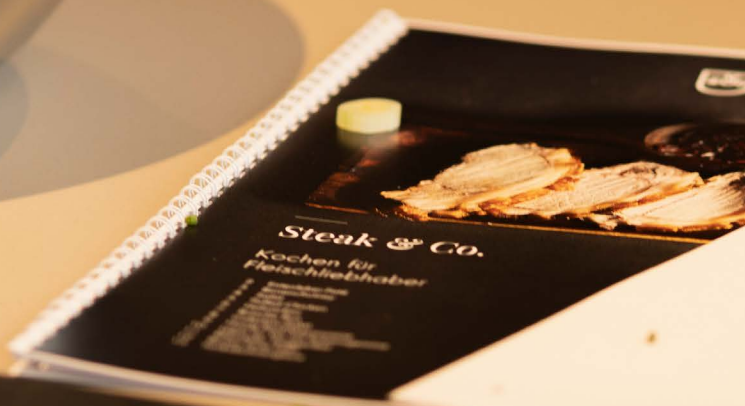
This is also the case for all Advanced Line appliances in convenience levels V200, V400 and V600. Home consultations that are subject to a fee are available for a flat-rate contribution of CHF 120.

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

**Contact**      Tel.      058 767 80 15  
                         E-mail    [vorfuehrdienst@vzug.com](mailto:vorfuehrdienst@vzug.com)



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





## Hofbräuerei

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

