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## **PRESS RELEASE**

# **Conserve like the pros: the new vacuum drawer from V-ZUG**

*If you are an ambitious amateur cook, the new V-ZUG vacuum drawer is all you need to complete your kitchen. The appliance fulfils two functions at the same time. Firstly, you can gently conserve foods in vacuum-sealed bags and secondly, you can prepare meals sous vide just like the pros. It's ideal for those who like to experiment and who appreciate fine cuisine at home.*

Gone are the days when you had to shrink-wrap any remaining steaks using a table-top machine and store them in the freezer until the next party. Now, you can vacuum-seal your rib-eye with olive oil, herbs and seasonings, cook it sous vide in a combi-steam cooker to the perfect food probe temperature, then finish it off briefly on the grill until the outside starts to crisp up. The V-ZUG vacuum drawer is the ideal tool for this. This appliance is a chamber vacuum packer – in other words, only the content of the bag is vacuum-sealed, not the whole area around it. This means that even liquid foods can be packed in an air-tight way. The high-quality vacuum drawer is not complicated to use and coordinates perfectly with the V-ZUG combi-steam cookers in terms of looks.

### **Vacuum-sealing for storage**

Vacuum-sealing foods is ideal when you want to store them in the fridge or freezer as, compared to other methods of conservation, vacuum-packed foods keep better and longer, regardless of whether they are raw or have already been cooked. Freshly picked fruits from the garden, home-made soups, sauces and chutneys are just a few examples of the foods which can be stored efficiently in portions

in a vacuum bag. The pre-defined levels ensure that the foods are vacuum-sealed correctly – use level 1 for liquids and level 3 for meats, for example.

### **Vacuum-sealing for sous vide cooking**

On top of all this, foods that have been vacuum-sealed are also ready for sous vide cooking. Sous vide is a method of preparation in which vacuum-packed foods are cooked slowly at low temperatures. Vacuum-sealing the ingredients creates a protective shell which encases the food – as a result, the natural flavour, the appetising colour and the texture of the food, as well as the valuable ingredients, are better maintained. With this gentle cooking method, you will get a taste sensation which is beyond compare and which is not possible with any other method of preparation.

### **Vacuisine© from V-ZUG: sous vide for the home**

While sous vide cooking has been established for many years in award-winning restaurants, V-ZUG is also bringing it to domestic kitchens under the name Vacuisine©. Cooking in a vacuum requires constant and extremely precise temperature control. The modern combi-steam cookers from V-ZUG are ideal for this. All you need to do is set the correct cooking temperature and cooking time in the Steam programme and the appliance will guarantee a highly precise steam temperature over the entire cooking process. With the vacuum drawer, ambitious amateur cooks can now conserve their own food just like the professionals. And when you combine it with the V-ZUG combi-steam cooker and Vacuisine©, sous vide cooking is child's play. By the way, there are special Vacuisine© cookery courses and demonstrations where V-ZUG specialists explain everything you need to know about vacuum-sealing and sous vide cooking at home.

Further information: [vzug.com](http://vzug.com)

## Photo material



Photo 1

**Conserve foods and cook sous vide like the pros with the new vacuum drawer from V-ZUG**

### **About V-ZUG**

V-ZUG is the leading Swiss brand for household appliances and is based in Zug. For over 100 years, the company has developed and manufactured innovative appliances for the kitchen and washroom which simplify everyday life and provide lifelong inspiration and delight – right in the very heart of Switzerland. V-ZUG has 10 exhibition and advisory centres as well as 16 service centres in Switzerland and has representatives in 18 countries all over the world. The company employs around 1400 people globally and is training more than 70 apprentices. As the Swiss market leader, V-ZUG is committed to the economy, society and environment, stretching beyond the company itself. The owner-managed company belongs to the Metall Zug Group, together with sister company Gehrig Group AG and subsidiary SIBIRGroup AG.

### **About Metall Zug**

Metall Zug is a Swiss industrial holding company based in Zug. It provides a wide range of innovative and sustainable premium and precision products. The Group develops, manufactures and sells technologically advanced appliances, machines and solutions in the household appliance, infection control and wire processing divisions. V-ZUG AG, Gehrig Group AG (household appliance division), Belimed Group (infection control division) and Schleuniger Group (wire processing division) all belong to the Metall Zug Group. The industrial holding company originates from Metallwarenfabrik Zug, founded in 1887, and remains largely in the hands of the founding family today. The Metall Zug Group employs around 3600 people globally and is listed on the SIX Swiss Exchange.