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PRESS RELEASE

Sous vide cooking like the pros: Vacuisine® from V-ZUG is now even more sophisticated

Tasty vegetables, perfectly tender meat and succulent fish: sous-vide, known as Vacuisine at V-ZUG, is a method which involves cooking food slowly at low temperatures in vacuum-sealed bags – a culinary adventure of the highest calibre. Now V-ZUG has refined the cooking method even further, The new and improved Vacuisine method allows you to monitor the food probe temperature for extra precision and reliability when cooking meat. Special sealing pads ensure that the food probe that comes with the combi-steam cooker can be inserted through the bag and into the meat without any loss of quality. Thin pieces of meat will reach the food probe temperature quickly, while thicker cuts will take more time – the food probe visualises the actual temperature and will tell you exactly when the meat is perfectly cooked. Vacuisine will delight your guests and secure your reputation as the perfect host.

More information: vzug.com

About V-ZUG

V-ZUG is Switzerland's leading brand in household appliances and has its headquarters in Zug. For over 100 years, the company in the heart of Switzerland has been developing and producing innovative appliances for the kitchen and laundry room which make everyday life easier, as well as inspire and excite our customers – for a whole lifetime of enjoyment. V-ZUG has 10 exhibition and advisory centres as well as 16 service centres in Switzerland and enjoys international representation in 18 countries. The company employs around 1400 members of staff and trains over 70 apprentices. Beyond its own business and as a Swiss market leader, V-ZUG is committed to the economy, society and environment. The owner-operated company – together with its sister company Gehrig Group AG and subsidiary SIBIRGroup AG – is part of the Metall Zug Group.

About Metall Zug

Metall Zug is a Swiss industrial holding headquartered in Zug and offers a broad range of innovative, sustainable premium and precision products. The Group develops, produces and distributes technologically advanced appliances, machines and solutions for the household appliances, infection control and wire processing business units. V-ZUG Ltd, Gehrig Group AG (household appliances business unit), the Belimed Group (infection control business unit) as well as the Schleuniger Group (wire processing business unit) are part of the Metall Zug Group. The industrial holding emerged from the Metallwarenfabrik Zug metalware factory founded in 1887 and is still primarily in the hands of the founding family today. The Metall Zug Group employs around 3600 members of staff worldwide and is listed on the SIX Swiss Exchange stock exchange.

Photos



Photo 1
Vacuisine brings sous vide cooking to the home and is equally suited to everyday use and special occasions with guests.



Photo 2
Thanks to the new sealing pads, the food probe temperature of a piece of meat can be monitored even when cooking with Vacuisine.