



V-ZUG Ltd  
Industriestrasse 66, P.O. Box 59, 6301 Zug  
Tel. +41 58 767 67 67, Fax +41 58 767 61 67  
info@vzug.com, www.vzug.com

GLOBAL MARKETING SERVICES

Jasmin Riesen  
Direct no. +41 58 767 64 56  
jasmin.riesen@vzug.com

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## PRESS RELEASE

# The Plus X Award: the FullFlex and Fusion hobs by V-ZUG receive awards

This year, the innovative Fusion and FullFlex hobs have both received the Plus X Award. This prize is presented to brands that focus on developing new, innovative technology, exceptional designs and smart yet straightforward operating concepts.

An expert panel of representatives from 25 different sectors awards seven seals of approval, in the categories of innovation, design, high quality, comfort of use, functions, ergonomics and ecology. The FullFlex hob was awarded seals of approval in the categories of innovation, design, high quality, comfort of use and functions, while the unique Fusion hob received four awards, for design, high quality, comfort of use and functions.

This approach is a unique one: the Plus X Award is not just a design award – with its seven different seals of approval, it follows a more sophisticated approach. This innovation award focuses on strong brands, helping end users and retailers to quickly and easily identify the benefits of an award-winning product compared with its competitors.

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

## Photo material



Photo 1  
**The Plus X Award 2018: the FullFlex and Fusion hobs receive awards**



Photo 2  
**Up to six pans can be freely positioned with the ultra-flexible, full-surface induction hob by V-ZUG.**



Photo 3  
**One appliance, two functions: The built-in range hood automatically self-adjusts to draw the vapours around pots and pans in a downwards direction.**