



Swiss perfection for your home



V-ZUG vacuum drawer

Ideal for Vacuisine® and so much more

2016/2017

VACUUM TECHNOLOGY IS SWEEPING THE WORLD'S KITCHENS

With the new vacuum drawer from V-ZUG, you can break new culinary ground.



The new vacuum drawer makes it easy to vacuum-seal dishes perfectly in suitable bags, either for storage purposes or as preparation for Vacuisine/sous vide cooking.

Vacuum-packed dishes keep better and longer compared to other preservation methods. Vacuum-sealing meals or ingredients in a vacuum bag prevents the substances from reacting with the ambient air and ensures that the safety and quality of the food are not affected by the air humidity.

- A healthy lifestyle and a healthy diet are among the top global trends.
- Awareness of healthy, fresh food is increasing rapidly.
- V-ZUG is reinforcing this trend across the whole cooking process with its vacuum drawer.

More than just a vacuum appliance

Unlike most free-standing appliances, a vacuum is created not just in the bag itself, but also the entire chamber in the vacuum drawer. This means that no pressure difference can affect the food when the vacuum is created. A pressure difference only arises after the vacuum is created when the bag is sealed and the ambient pressure is raised back to the normal level. This now also makes it possible to store foods with a high liquid content or even completely liquid dishes (soups, sauces, etc.) in a vacuum.

Why vacuum-seal?

Be it vegetables in marinades or chutneys – there are many things that can be vacuum-sealed in bags so they keep perfectly.

Storing foods in a vacuum has the following advantages:

- Protection of oxidation-prone vitamins, colourants and flavours
- Protection of fatty and oily foods, thus prolonging their storage lives
- Less water loss in the food stored in a vacuum
- Vacuum-sealing with spices and marinades for optimum flavour development
- Ideal for Vacuisine/sous vide
- Saves space in the fridge and freezer
- Large-volume shopping, divided into portions as required
- Less odour in the fridge, kitchen and home

Push/pull system for handle-free kitchens

The vacuum drawer can be placed pretty much anywhere in the kitchen without a handle in sight. The highly convenient push/pull system makes it easy to open the drawer.

FUNCTIONS



Level 1 – Fruit

The lowest vacuum level (1) is recommended for delicate foods like fruit as well as pure liquids.



Level 2 – Fish and vegetables

Vacuum level 2 is recommended for fish and vegetables.



Level 3 – Meat and frozen food

The highest vacuum level (3) is ideal for meat and frozen food.

COMBINATION



Niche height: 600 mm
Combi-Steam XSL with
vacuum drawer 60/144

ACCESSORIES



Bag support

Makes it easy to vacuum-seal smaller dishes.

VACUISINE© – FLAVOURS IN ABUNDANCE FROM A VACUUM

«Vacuum cooking» or «sous vide» refers to a process of cooking dishes slowly in vacuum-sealed bags at low temperatures. It is a method used in the world's best restaurants, as it provides a unique experience in terms of taste, texture, freshness and appearance.

Cooking in a vacuum, however, requires constant and extremely precise temperature control. The Combi-Steam from V-ZUG, with its innovative technology, is the perfect solution. Enjoy simple, effortless vacuum cooking at home in your own kitchen, with Vacuisine from V-ZUG.

Cooking under a vacuum has long been a popular technique among top chefs in Switzerland and abroad, as it offers a number of compelling advantages. Not for nothing are culinary experts calling it the most impressive cooking method of the last 35 years. With Vacuisine from V-ZUG, you can now effortlessly prepare a huge range of foods and dishes to the standard of a Michelin star chef in the comfort of your own home. What makes Vacuisine so revolutionary? When ingredients are vacuum-sealed, the food is protected by a tight plastic film. This protective film perfectly preserves the natural flavour and attractive colour of the steam-prepared food. As well as being a treat for the senses, Vacuisine is also good for the health. Gentle cooking under a vacuum helps to preserve the nutritious properties of the food. Vacuum cooking has a positive effect on texture too: fish cooked using this method does not fall apart, and even fruit largely retains its crunchy freshness. The Vacuisine method prepares food at low temperatures, achieving a level of tenderness for meat and fish that simply would not be attainable with conventional cooking techniques. This is possible because the new generation of the V-ZUG Combi-Steam allows you to select a precise steam temperature from 30 to 100 °C. In order to achieve particularly attractive results with gentle cooking, it is vital that the temperature of the steam can be set precisely. With this in mind, the Combi-Steam appliances from V-ZUG guarantee maximum temperature precision at a ground-breaking level. Meanwhile, climate sensors ensure that the steam is perfectly distributed inside the cooking space. Details like these are crucial to success and they are why V-ZUG Combi-Steam appliances are frequently used by Switzerland's top chefs. The evolution of kitchen technology has taken another leap forward – don't let your kitchen get left behind!



IN CONVERSATION WITH TOP CHEFS

Tanja Grandits, Restaurant Stucki, Basel

What advantages does the Combi-Steam bring to the Vacuisine method?

The Combi-Steam is perfect for this method. Initially, you had to buy large, very expensive vacuum cookers with a bain-marie. But then V-ZUG discovered that you can replace the bain-marie with steam. And that makes it much easier to use. Plus you can only use bain-marie appliances for that one specific function, whereas you can use the Combi-Steam for everything.

What surprised you most about the Vacuisine method?

What I like best is using it to prepare poultry. Vacuisine really improves the flavour. We always cook it with a special marinade, usually with alcohol, soy sauce, a pinch of sugar and salt and a particular spice. The vacuum really helps the meat to absorb the marinade and if you brown it briefly afterwards, you get a wonderful roasted flavour.

What are the key advantages of Vacuisine for professionals and for people at home?

Preparing meat is the biggest challenge for anyone. Vacuisine is really easy for amateur cooks to use: we state the precise time in the cooking tables. You can use different cooking levels, and you can be confident that you will get an excellent result. The meat is cooked very evenly and is done to the same level from the inside to the outside. It will also be beautifully tender and juicy. And the flavour is fantastic because the vacuum optimises the effects of the spices, oils and marinades.

COMBI-STEAM FROM V-ZUG

Thanks to the steam function of the Combi-Steam, now you can enjoy vacuum cooking at home too. And Vacu-sine is just the start – this premium appliance from V-ZUG has many other talents to offer.

Steam instead of a bain-marie: Vacu-sine with the Combi-Steam

The current trend in the world's top restaurants is to cook dishes slowly at low temperatures under a vacuum. With conventional bain-marie appliances, however, this can be a very time-consuming method of cooking. The Combi-Steam appliance provides a steam function and precise, programmable temperature control, allowing you to discover the benefits of simple vacuum cooking at home in your own kitchen.

Modern cooking means healthy cooking

More and more health-conscious people are turning to gentle cooking methods because, while being fit and active is part of a modern lifestyle, they still want to be able to enjoy their food too. The Combi-Steam makes this possible, allowing you to master the art of healthy eating with ease. There is no chance of anything boiling over or burning either, so you don't have to keep a constant eye on your food as it steams.

The fully automatic cooking sensor – perfectly attuned to your cooking requirements

At the touch of a button, you can enjoy the most sophisticated of delicacies and your own individual recipes in a fully automated process. Decide when you want to eat and your meat will be ready at exactly the right time, perfectly tender and ready to serve. With the unique success guarantee from V-ZUG, cooking will always be a relaxing experience.

World-exclusive GourmetSteam – top-quality menus at the touch of a button

With the GourmetSteam programme, you can bring the skill of a maître de cuisine into your own home. Dozens of recipes from top chefs are pre-programmed into the Combi-Steam. Simply select one, press the corresponding button and watch as the appliance takes on the role of a star chef.

The BakeOmatic: Fully automated cooking

With the new BakeOmatic, there is no need to enter the cooking duration, temperature, operating mode or weight manually. Your steam cooker will automatically detect the weight and size of the dish and will select the best sequence of the various operating modes with exactly the right temperature and duration.

Patented soft roasting – perfectly tender meat ready at just the right time

Soft roasting is an ingenious innovation which automatically and dynamically regulates the food probe temperature. Regardless of the shape, nature and weight of the meat, it will be ready to serve at just the right time. This will leave you free to enjoy a drink with your guests and, once they try the perfectly tender fillet, your reputation as the perfect host will be secured.

Many more functions for cooking and baking

Steaming is the ideal programme for preparing vegetables gently and healthily. The professional baking operating mode – a combination of steam and hot air – allows you to create perfect baked goods to rival the local bakery. And the regeneration programme uses steam and hot air to heat up prepared meals or convenience food without any loss of quality or moisture.



VACUISINE AT A GLANCE – TIPS AND TRICKS

The key advantages of Vacuisine

- Excellent preparation of food
- Nothing burns or boils over
- More intense flavours
- Meat and fish are more tender
- Food is juicier and does not dry out
- Lower cooking losses
- Best possible preservation of texture
- Healthy because nutrients are better preserved
- Longer storage life thanks to reduced oxidation
- Freshness and colours are preserved
- Less seasoning required
- No cooking odours in the kitchen or home

How Vacuisine works

1. Wash food, prepare and cut into desired shape if required
2. Sear meat briefly or blanch vegetables (optional)
3. Place food into vacuum bag
4. Add seasoning or other ingredients to taste:
small amount of oil, bouillon, fresh herbs, spices, etc.
5. Extract the air and seal the bag
6. Cook the sealed bag in the steam
7. Open the bag and serve the food

Vacuum-sealing

Filling the bag cleanly: Before filling, turn the top of the bag inside out – this keeps the top clean and ensures the whole bag is hygienic. Ideally, you should use a funnel to pour liquids into the bag.

Liquids: Not all domestic vacuum appliances can be used for liquids (follow the operating instructions provided by the appliance manufacturer). With appliances that are not designed to vacuum-seal liquids, use a knob of butter instead of oil when filling the vacuum bag. To vacuum-seal bouillon, stock, sauces, marinades or other liquids without damaging the appliance, freeze them in an ice cube tray first. The frozen liquid can then be vacuum-sealed without any problems and will defrost completely during the cooking process. Liquids should only be vacuum-sealed gently.

Food: The ingredients must be placed next to each other in the bag rather than on top of each other, so they are all cooked with the same amount of heat.

Opening bags containing liquids: Place the bag in a bowl, cut it open at two corners and allow the food and the liquid to slide out by pulling the bag away.

Flavours

Adding flavourings: It's very much a case of «less is more». Just a single bay leaf, for example, can provide an overpowering flavour. Why? Because any herbs or spices sealed in the bag will penetrate the food much more effectively. The seasonings and flavourings will also develop much more intensely over the cooking time than with conventional cooking methods. As a general rule, you should use half the normal amount of seasoning when using the Vacuisine method.

After cooking

For a roasted flavour: If you still want your food to have a roasted flavour after Vacuisine cooking, brown the cooked meat or fish briefly in a hot pan with a bit of oil or on the barbecue. Make sure that you only brown the food very briefly and at a high heat. In professional kitchens, a blowtorch is often used for this purpose: meat cooked in the Combi-Steam is brushed with a bit of oil and browned in a cold pan, for example, using the blowtorch.

For a delicious crust on meat: After cooking a fillet of beef or veal with the Vacuisine method, brush the meat with marinade again and place it in the oven at 180 °C for around 2 minutes.

Barbecuing meat: Vacuisine© can also be used for barbecues. The meat is cooked in the bag and then placed briefly on the barbecue. This means you know it will be done perfectly and the meat ends up with the characteristic chargrilled look.

Cooking to keep: To keep food cooked with Vacuisine for longer, you should plunge the bag into iced water immediately after cooking.

Further advantages of vacuum-sealing

Allowing meat to mature: Vacuum-sealed meat can be stored in the fridge (in line with the butcher's recommendations) to allow it to mature to perfection.

Fast vegetable pickles: Vegetables can be vacuum-sealed in the form of slices, strips, cubes or balls together with a cold pickling liquid (e.g. vinegar, sugar, spices). This allows them to absorb the flavour extremely quickly without you having to heat them in the hot liquid in a pan and leave them to stew.

Vacuum bags instead of preserving jars: Be it vegetables in marinades or chutneys – there are many things that can be vacuum-sealed in bags so they keep perfectly. The bags take up less space in the refrigerator than preserving jars.

Give your creativity free rein!

Try out your own creations and new combinations of flavours, such as vacuum-sealing asparagus with olive oil, a few peppercorns and the zest of an orange in a bag. Or you could combine fish with a little salt, pepper and black olives. Carrots can be cooked with bouillon, a little butter and cane sugar: they gain a wonderful flavour and only need to be sautéed briefly in a frying pan to be glazed. Find inspiration in our recipes – Vacuisine will open up a whole new world of cooking for you.



IN CONVERSATION WITH TOP CHEFS

**Andreas Caminada, Schloss Schauenstein,
Fürstenuau**

What advantages does the Combi-Steam bring to the Vacuisine method?

Simplicity is key when you're cooking at home. The Combi-Steam is brilliant: you programme the temperature and cooking time, wait until it beeps and take the cooked food out. It's much more complicated with a bain-marie.

What surprised you most about the Vacuisine method?

I was surprised by how easy it is. You divide the meat into portions, vacuum-seal it in the bag, place it in the Combi-Steam and then just enter the temperature and time. It's ideal for cooking at home: provided you follow the information in the cooking tables, you are guaranteed to achieve the same level of perfection every time.

What are the key advantages of Vacuisine for professionals and for people at home?

At home, it's how little effort is involved in cooking. Vacuisine is the simplest method of cooking food to the same high quality every time. And when you have people over for dinner, you can pre-cook everything in the bag so all you have to do later is heat it up quickly. That means you can spend more time with your guests. Vacuisine is also handy for barbecues. You can cook the meat to medium in the morning and then finish it off on the barbecue in the evening. That way you know that it will be done perfectly. In a restaurant, one of the advantages is quality assurance. If someone is missing from the team, I know that not a lot can go wrong with this cooking method.

PRODUCT DETAILS

Model designation	Vacuum drawer 60 144
Front design	black glass
Appliance dimensions	142 × 596 × 547 mm (H × W × D)
Load capacity of chamber	95 × 350 × 258 mm
Length of sealing bar	260 mm
Features	<ul style="list-style-type: none">▪ Suitable for liquids▪ 3 vacuum-sealing levels▪ Roller runner with SoftClose▪ Push/pull system▪ SoftTouch operation▪ Chrome steel interior
Accessories	<ul style="list-style-type: none">▪ Bag support▪ Vacuum bags:<ul style="list-style-type: none">50 pcs. 180 × 280 mm50 pcs. 240 × 350 mm
Trade price in GBP, excl VAT	
VS60144g black glass	£ 1650.00
Additional vacuum bags	
Vacuum bags, 50 pcs. 180 × 280 mm	£ 32.00 (excluding shipping costs)
Vacuum bags, 50 pcs. 240 × 350 mm	£ 37.00 (excluding shipping costs)

**For more information
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