



# A brief history of the Combi-Steamer

From the first strategic decision to its modern appearance today – in twenty years, V-ZUG’s Combi-Steamer has revolutionized and had a lasting impact on home cooking.

## New era

The Combi-Steam V-ZUG is launched onto the market – the “advent of a new era in cooking and baking, made possible by steaming at 40°C to 100°C”.

2001



## Refinement

V-ZUG’s refined Combi-Steam SL and Steam S enter the market with a re-engineered design.

2005



## Cooking with the pro

Head chef Stefan Meier becomes the ambassador for the Combi-Steamer and helps to make “modern cooking” popular. More and more recipes and examples of use emerge.

2006



## GourmetSteam milestone

Another world first is introduced in the form of the GourmetSteam programme, which automatically ensures perfect results. The guarantee of success becomes a trademark.

2007



## Next generation

The FutureLine creates a new design language, steam technology is now used in the Combi-Steam and the trailblazing automatic programmes GourmetSteam and Soft Roasting are introduced. Andreas Caminada becomes “chef of the year” and ambassador for V-ZUG’s Combi-Steamer.

2009



## New standard

With the new 45 line as a European standard, an important step is taken: the Combi-Steam XSL’s oven becomes 45 percent larger, and technological progress enables a new aesthetic.

2010



## Temperature of haute cuisine

Combi-Steaming increasingly become an expression of a modern, healthy lifestyle. In their cookery book “Goûtüre”, top chefs Tanja Grandits, Andreas Caminada, Stefan Meier and Philippe Rochat present vacuisine recipes, as the sous-vide technique is known at V-ZUG.

2011



## Onwards and upwards

A new line of appliances with a central adjusting knob and the Combi-Steam MSLQ world first are introduced – the appliance that can do everything: baking, steaming and microwaving.

2015



## Young faces

With Markus Arnold, Fabian Fuchs, Silvio Germann and Marco Skibba, a new generation of talented young top chefs join the V-ZUG team of ambassadors.

2019



## Naturally seamless

The Combi-Steamer celebrates its 20th anniversary. With the Excellence Line, the style-defining CircleSlider control is introduced, and new highly aesthetic front designs enable V-ZUG appliances to be integrated naturally and seamlessly into modern kitchen surroundings.

2021



## The decision

“Project Steamer” begins at V-ZUG, with the crucial question being: low-pressure or high-pressure technology?

1998

## Worldwide innovation

The CombiSteam SL, a worldwide innovation, is introduced in the “Zuger Röteli” under the heading “The new dimension in cooking and baking”.

2000

