



Swiss perfection for your home

Collection 2018



# Collection

Inspirational solutions that make  
your home life easier

2018

V-ZUG



Swiss Luxury  
Not Only On Your Wrist

## SWISS MADE. LUXURY SINCE 1913

V-ZUG is a family owned Swiss company, with over one hundred years of history. Since 1913 we have been designing, developing and producing in Zug, right in the heart of Switzerland.

Our mission is to provide solutions which can enhance the lifestyle and convenience for our clients at home, by means of products and services encompassing typical Swiss precision, quality and reliability, to provide Swiss perfection for your home.

We aim to grant unique experiences to our partners and clients, people for whom only the best is good enough, with proactive attention and care V-ZUG is present during the whole life-cycle of our appliances, regardless of the channel by which it arrives in the home of our users.

We are extremely environmentally sensitive: we implemented measures to be fully independent from fossil fuel in our production cycle by 2020, a sign of our commitment to the environment. We are world leaders in energy efficiency for many appliances.

Considering the origin and history of our company, the values of our brand, the distinctive quality and features of our products, our attention to our partners and clients, we aim to have V-ZUG acknowledged as the most upscale brand in the industry: Swiss luxury, not only on your wrist.

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## SWISS PERFECTION FOR YOUR HOME

V-ZUG is Switzerland's leading brand in household appliances. We have been developing and producing household appliances in the heart of Switzerland for over 100 years. Not only do our products make everyday life easier, they also excite and inspire our customers – for a whole lifetime of enjoyment.

For more than 100 years, we at V-ZUG have made it our mission to make everyday life easier through our high-quality, innovative household appliances. Whether they're looking for cooking, washing or laundry solutions, people who expect their appliances to deliver more than just the basics need look no further than V-ZUG. As the Swiss market leader, we live by Swiss values – and make it possible for people all over the world to experience these individual solutions that provide lifelong inspiration and delight. That is what we mean by «Swiss perfection for the home».

### Established in Switzerland

Switzerland is a nation of inventors, the country of precision watches and the home of world-famous chocolate. At the centre of all this is the vibrant and prosperous economic region of Zug. Our roots lie here, at the very heart of Switzerland. From an ideological point of view as well as a geographical one. Over the course of our 100-year history, the distinctive features of our country have merged with the ideals of our company. To this very day, we still display this pride in our heritage in our company name: the «V» stands for our history as a galvanising plant (Verzinkerei in German) and «ZUG» for our commitment to the Zug region and to Switzerland.

### At home around the world

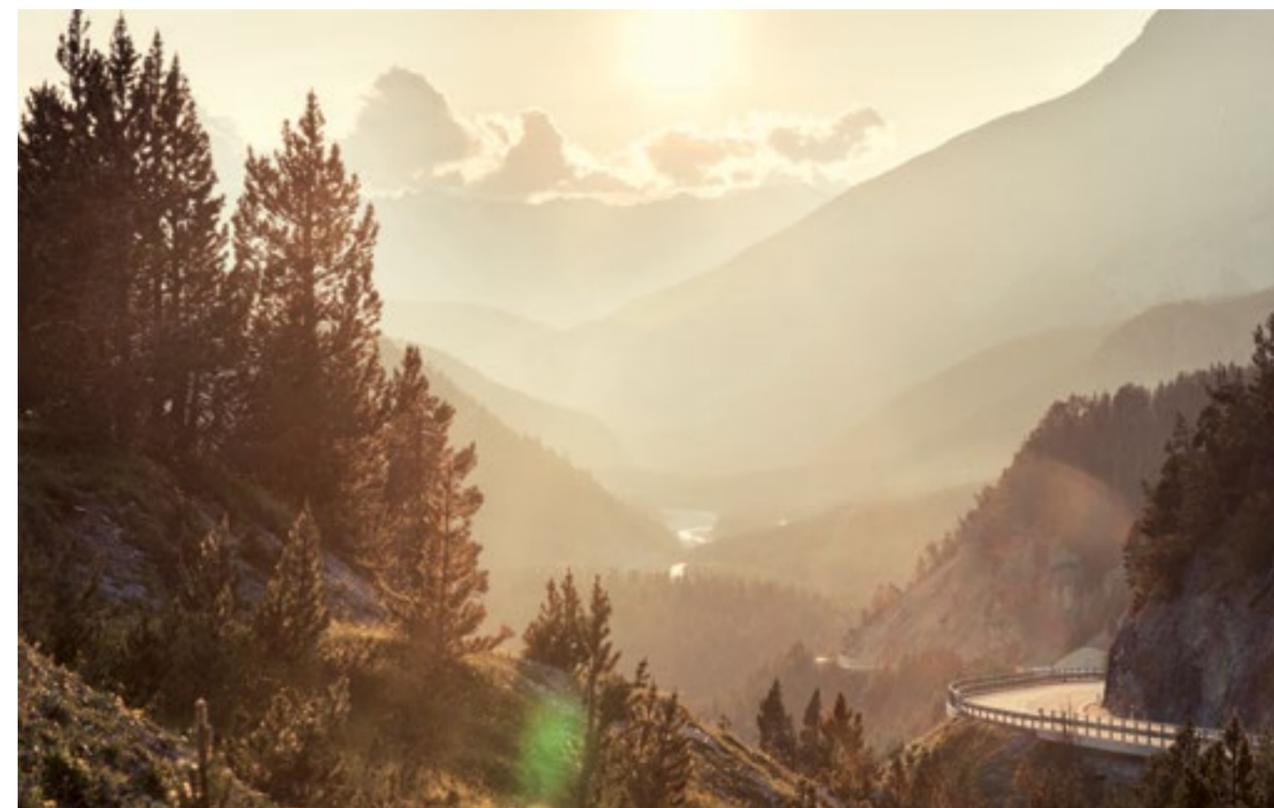
Today, people all over the world value the innovative strength so closely associated with Switzerland along with our high degree of precision and the outstanding quality of our premium products. A few years ago, we decided to reach beyond the national borders and make our high-quality household appliances available all over the world. Since then, we have gained ground in select markets and are providing discerning customers with a choice range of premium products and excellent service.

### V-ZUG is building the future

Our location in Switzerland continues to play a key role: in order to ensure the continued success of our research, development and production here, we are making our workplace fit for the future. By 2033, there will be an entirely new neighbourhood on our grounds, which will bolster the company, the industrial location of Zug and Switzerland as a manufacturing base. A further milestone was achieved with the inauguration of our new «Mistral» production hall in 2016.

## INNOVATION IS OUR LIFEBLOOD

We are always seeking to make household appliances even better, more economical and more user-friendly. In short, we want to revolutionise everyday life. The fact that we have succeeded in doing this for decades is proof of our many innovations and pioneering achievements.



### **Sustainability**

Appliances from V-ZUG don't just conserve resources, they also boast a longer-than-average service life and guarantee very high investment security. V-ZUG has a spare part guarantee of 15 years from end of production.

### **Value**

You can see, feel and hear the high quality, reliability and value of V-ZUG appliances.

**Vibration Absorbing System (VAS) – a world first:** washing machines with VAS offset the imbalance that occurs during spinning, making them particularly quiet during operation.

### **Complexity**

V-ZUG appliances are simple and quick to operate, and feature automatic programmes which make life easier for our customers.

**GourmetSteam – a world first:** numerous recipes from top chefs are pre-programmed into the Combi-Steamer. At the touch of a button, the programme performs the cooking process for your requested recipe automatically – with success guaranteed.

### **Health and safety**

V-ZUG appliances not only make our customers feel good, but also have an air of cleanliness. As well as simplifying food preparation, they are simple and safe to clean.

### **Top performance**

V-ZUG appliances are top performers in each of their categories. Although V-ZUG products are designed for private households, they are also used in professional kitchens – even top chefs appreciate the outstanding performance and quality our premium appliances deliver.

### **Individualisation**

V-ZUG offers a wide range of appliances which are suitable for every need and every living situation. Thanks to our flexible factory, we can respond to what our customers want with our products and services. This is already possible today, but the future is set to bring us many more opportunities for individualisation too. Our aim is to inspire and delight our customers for a lifetime.



## FULL STEAM AHEAD AT OUR MANUFACTORY

Steam from water is a source of energy and has been providing amazing services to various different areas of life for hundreds of years. V-ZUG has recognised steam's potential in the home, making it a major focus in its research and development work.

Steam is an important source of inspiration for the research and development team at V-ZUG. We have spent the last few years working on ways to apply the energy and positive aspects of steam to everyday life – and not just in the Combi-Steamer. These days it is used in nearly every product category. V-ZUG boasts unparalleled levels of expertise on steam within our sector, as illustrated by the numerous innovations in recent years – sophisticated steam applications which enrich domestic life and make it that little bit easier.

### **Steam in the Combi-Steamer: healthy and inspiring**

Using steam to cook food gently is actually an ancient method of cooking. It was the very first and still remains the most important use of steam at V-ZUG. Since we launched our first Combi-Steamer onto the market in 2001, we have been fine-tuning and perfecting new generations of appliances with steam technology. The latest Combi-Steamers provide users around the world with new ways to cook healthily, quickly and to a very high standard.

### **Steam in other applications: effective and sophisticated**

Over time, our specialists have discovered that steam can do a lot more than just cook, and have been incorporating its effective, energy-saving properties into other appliances. In washing machines for example, the world's first steam anti-crease solution guarantees crease-free clothes and

less work for you. Because your washing is already treated with steam in the washing machine to protect it against creases, you normally won't need to iron it at all. The REFRESH-BUTLER fabric care system also applies the properties of steam to provide gentle and convenient care for your clothes at home. V-ZUG has also developed another practical way of using steam in the Adora dishwasher. The patented SteamFinish function applies pure steam at the end of the wash process for a spotless, shining finish – without any salt, cleaning products or rinse agents left over.

### **Enhancing our knowledge of steam**

Steam is a highly-efficient source of energy that is able to store relatively large amounts of energy and release it again precisely when it is needed – transferring it to food, textiles or your dishes. In the future, V-ZUG will continue to focus on the opportunities presented by this energy source in its innovation process, working full steam ahead to remain a small company producing big innovations.



## OUR CONTRIBUTION TO THE FUTURE

As a responsible stakeholder, we advocate sustainability in the economy, in society and in the environment. In the area of the environment in particular, we are already one step ahead of the industry thanks to our innovative strength and technological expertise.

Household appliances take up a large proportion of the energy and water we use in our day-to-day lives. It is therefore no surprise that energy efficiency plays an important role when deciding which appliance to buy. Anyone who has invested in a cutting-edge V-ZUG appliance saves valuable resources every day, which is also kinder to the household budget. We support people who believe in the importance of a responsible lifestyle: for example, V-ZUG is the first company in the world to equip dishwashers, washing machines and dryers with a heat pump – thus reaching new low levels in energy consumption in these devices. We are also an active member of the FEA (the Swiss association for household and commercial electrical appliances) and the industry's only leading partner in the Minergie group for resource-efficient living and working.

### **EcoManagement – taking responsibility at home**

V-ZUG raises awareness and motivates users to make their households more environmentally-friendly on a day-to-day basis. V-ZUG's EcoManagement solution is made up of a range of functions that enable you to check your appliances' water and electricity consumption straight away so that you can select the most economical programmes. Washing machines and dryers, for instance, can show you the projected energy and water consumption for a specific programme and then inform you

about actual consumption levels after the end of the programme. You can also actively influence how much your appliances consume: washing machines and dryers come with an Eco button that can be selected with each programme – the programme will then run for slightly longer but consumes less energy. Appliances that support EcoManagement functions are the ideal companions for a modern, resource-efficient lifestyle.

### **Conscious commitment to sustainability – even during manufacturing**

Our commitment starts at an even earlier stage – during the production process. We have set our factory an ambitious target. By 2020, we want our production to be completely CO<sub>2</sub> neutral. And we are already well on the way to achieving this. All of the power we use for production is already in hydroelectric form, a renewable energy source. To add to this, we run one of the largest private photovoltaic systems in the canton at our ZUGgate logistics centre. Along with further energy-saving measures in the building, this ensures that our entire logistics centre is self-supporting when it comes to the environment.



Standard size (height of 60cm)

Compact category (height of 45cm)



**V-ZUG wins a 2016 iF gold award  
for its new line of appliances**

From over 5,000 submissions, only 75 were selected as gold awards.



**Rewarded with the  
GOOD DESIGN AWARD 2016**

Operating panel reduced to the essentials – retractable handle minimalised elegance.

## DESIGN IS AESTHETIC AND FUNCTION

Falling in love with a well-designed product at first sight is one thing, but this love also has to last – whether you are using the product or cleaning it. This all-encompassing design philosophy is one of the elementary components in the quality of V-ZUG's premium appliances.

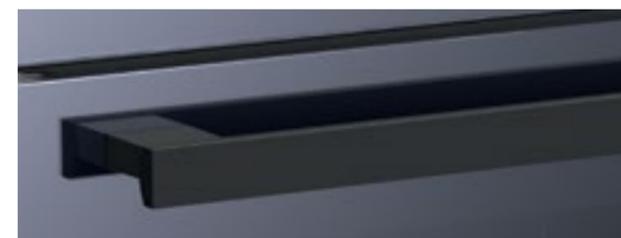
Design is the art of bringing together function and aesthetics – though it's no coincidence that our main focus is on the functional aspect: V-ZUG always designs new appliances or programmes inspired by the idea of making users' day-to-day lives easier, no matter what their situation. This not only includes intelligent functions but also simple and ergonomic access to them. A good design is therefore when the water container in a steam cooker is simple to remove and re-insert, or when you can pick your favourite programme for your washing machine at just the touch of a button. A visually appealing design is the perfect finishing touch: we have been stripping our appliances back to the essentials for over 100 years. Clear shapes and high-quality materials make sure that products appear modern and timeless so that they can be used in flexible combinations. Our design process results in household appliances that not only make users' lives more beautiful, but also a whole lot easier and more exciting.

### Shapes and sizes for every need and every kitchen

V-ZUG's appliances fit perfectly into any kitchen. The standard width for kitchen appliances is 60 cm. Depending on what you need and how much space you have, you can choose the height and combine several different appliances for a flexible solution:

### Combine to your heart's desire

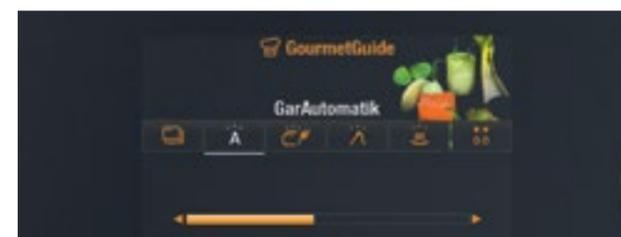
Regardless of whether you are planning a brand new kitchen or just want to replace one appliance, there are so many ways to combine V-ZUG appliances to suit your exact requirements. A popular trio is, for instance, a standard size oven, a compact Combi-Steamer, and a warming drawer. If you want to replace your old standard-size oven, there are a number of options for using the new extra space, like a space-saving compact or small appliance and a warming drawer to go with it. This will give your kitchen a fresh new look without any extensive renovation work.



Design handle



Retractable handle



Full-colour graphic display

## HIGH-QUALITY HANDLE DESIGNS AND CONTROL OPTIONS AT EVERY CONVENIENCE LEVEL

Many appliances are available with an array of different handles. The controls will vary depending on the convenience level selected. All of our options have one thing in common: straight-forward design and the high standard of quality that you have come to expect from V-ZUG.

### Retractable handle

Our latest line of appliances also includes models with a retractable handle – for anyone searching for a more understated and elegant look. The handle is not visible when the appliance is switched off. As soon as you turn the appliance on, the handle will move automatically into position and then back in again when you switch the device off.

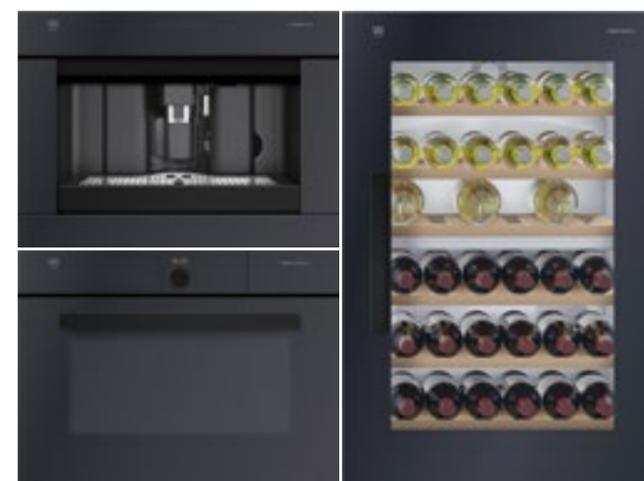
### Cutting-edge displays

The latest generation of models features an exciting full-colour graphic display with colour background images. You operate the appliance using a central adjusting knob and touch buttons. The programme end time and programme duration can be adjusted separately.



## «UNIQUE LINE»

For the ultimate statement of luxury in design, the unique Winecooler SL 90cm matches perfectly with any of the 45cm products. Have your favourite wines stored at the perfect temperature and close at hand while also having an oven, combi-steam, steam or coffee centre for maximum convenience. An excellent and ergonomic feature in any kitchen or living area.



COFFEE CENTRE		WINE	
Supremo XSL	45	Winecooler SL	90
COMBI-STEAM			
Combi-Steam XSL	45		

## PRODUCT COMBINATIONS

Designer Line «Ania» has aesthetics and easiness of use consistently extended to the whole variety of kitchen appliances. Appliances may be combined according functions and flexibility needed in the kitchen, from a very simple combination to the most complete arrangement, providing unlimited room for your cooking experiences. V-ZUG propose some combinations, leaving space to your imagination for many different ones.

## «FULL LINE» (SQUARE)

In parallel cabinets, a full set of six appliances are installed in a compact and fully usable disposition. This extensive combination - including an oven and combined steam-oven with high capacity at the bottom; two drawers at the centre; a dedicated steam oven and a coffee centre at the top - requires a niche height 120cm in two side column width 60cm.



STEAMER		COFFEE CENTRE	
Steam XSL	45	Supremo XSL	45
DRAWER		DRAWER	
Vacuum drawer 144	15	Warming drawer 144	15
OVEN		COMBI-STEAM	
Combair SLP/SL	60	Combair-Steam SL	60

## «PURE LINE» (T AND T+)

This modern eye catching «T shape» combination has an oven with high capacity at the base, completed with a horizontal line at eye level - including the outstanding V-ZUG Combi-Steam, a coffee centre and a steamer - providing the full set of appliances in a more horizontally extended design with respect to the «Full line». The horizontal line may be enriched with the addition of three useful drawers, for the lovers of perfection in cooking: «T+».

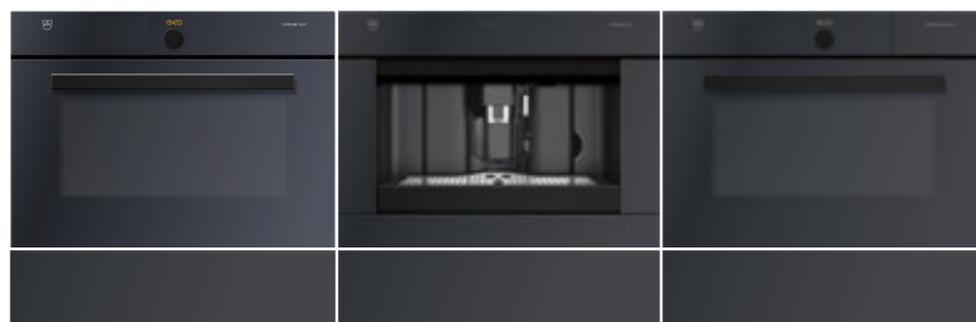


STEAMER		COFFEE CENTRE		COMBI-STEAM	
Steam XSL	45	Supremo XSL	45	Combi-Steam XSL	45
DRAWER		DRAWER		DRAWER	
Warming drawer 144	15	Warming drawer 144	15	Vacuum drawer 144	15
		OVEN			
		Combair SLP/SL	60		

## «PANORAMA»

A lean horizontal disposition of appliances not only offers convenience of usage and the best ergonomics (with all appliances at eye level), but also compliments the display as a panorama horizon.

Horizontal combinations may include a set of three appliances – as for example an oven, a combi-steam and a coffee centre – to match the most demanding aesthetics or may be extended (as in the picture here proposed) for cooking passionate with an oven with higher capacity and two useful drawers: «Panorama +».



OVEN	COFFEE CENTRE	COMBI-STEAM
Comhair XSLP 60	Supremo XSL 45	Combi-Steam XSL 45
DRAWER	DRAWER	DRAWER
Warming drawer 144 15	Warming drawer 144 15	Vacuum drawer 144 15

## «TOWER»

An always classic in the Swiss market, vertical installations allow best utilisation of the cabinet, resulting an ideal solution to complement even a small kitchen with an entirely satisfactory mix of appliances.

These classic combinations include an oven with high capacity at the bottom, a combi-steam in the middle and a coffee centre or a steamer at the top.



COFFEE CENTRE	
Supremo XSL	45
COMBI-STEAM	
Combi-Steam XSL	45
OVEN	
Comhair SLP/SL/SE	60



STEAMER	
Steam XSL	45
COMBI-STEAM	
Combi-Steam XSL	45
OVEN	
Comhair SLP/SL/SE	60

# Combi-Steamers and steam cookers

Healthy meals do not always have to be slow: thanks to the gentle preparation techniques applied in state-of-the-art steam cookers, food is better able to retain vitamins and minerals – even if you switch on the turbo system with the **power functions**.

The **Combi-Steam MSLQ** is the first appliance to combine heat, steam and microwaves, so there is almost no end to your opportunities. Leave your loved ones and friends in awe as the Combi-Steamer accompanies you from your eggs in the morning to your multi-course meal at night.

This premium appliance transforms your kitchen into the heart within your four walls. Behind the elegant straight lines of the exterior design, you will find **state-of-the-art top technology** developed by V-ZUG.



Michelin-starred cooking with Vacuisine: Prepare and vacuum-pack meals, then select the right temperature and cooking time using the **Vacuisine application** on your combi-steam cooker.



ENJOY LIFE WITH A HEALTHY LIFESTYLE,  
GOOD STYLE AND OUTSTANDING TASTE



«I LOVE THE STRAIGHTFORWARD  
TASTE OF A PRODUCT.»

Andreas Caminada,  
19 Gault Millau points, 3 Michelin stars

## «GENTLE STEAM IS PERFECT FOR FISH»

The Combi-Steamingers in Andreas Caminada's kitchen are always on the go. Warm steam is ideal for preparing delicate produce like zander, explains the top Swiss chef.

If you want to make it as a chef, you have to get up early. Andreas Caminada's alarm clock went off at five o'clock this morning. The Swiss chef, whose restaurant in Schloss Schauenstein in Domleschg is one of the finest in the world, had arranged to go fishing on Lake Walensee. The catch of the day? A large trout, weighing 3.8 kilograms, worth almost 180 francs, and as fresh as a fish can get. With a practised hand, Caminada now fillets the trout and removes the cheeks. He then uses a spoon to scoop away the rest of the flesh, which he will later use for tartare. He will use the bones

to make a fish bouillon. It is then time for marinating, a process that has been used to preserve food for hundreds of years. The herbs and spices add flavour to the fish and remove any water. Caminada's marinade is made of salt and sugar (30 grams of each), to which he adds ground black pepper, coriander seeds, mustard seeds, and juniper berries. He rubs the marinade into the fillets and covers them with slices of lemon, fresh dill and tarragon. Wrapping it up tightly in cling film, he puts the fish into the fridge for a few hours before serving it either raw or gently steamed.

### Non-stop steam cookers

The tension is starting to rise in Schauenstein's cosy kitchen, which is split into four separate rooms (main kitchen, patisserie, production, testing area). The first guests are starting to arrive and the lunchtime service gets underway. Everywhere you look you see Combi-Steamingers running non-stop: using hot air (150 °C) or steam (55 °C). Gentle steam is ideal, particularly for fish, explains Caminada. He places a piece of zander on a plate, adds oil and seasoning, covers it with cling film and steams it for 6 to 7 minutes (depending on the size). «We don't cook fish in vacuum pouches in the restaurant,» says Caminada. He believes that the food's natural flavours are more important. «I do come from the Swiss mountains, after all. I like things as they come,» explains the chef from Sagogn. Caminada uses the Vacuisine® method (sous vide) for braised meats, pork belly or poultry dishes. To do this, he removes the thighs from a chicken, seasoning and then vacuum packing the rest of the meat. The meat (400 to 500 grams) cooks in 65 °C steam in the steam cooker for 20 minutes. «This cooks it gently, giving it a better structure. Once it is done, we remove the chicken breast, pat it dry and fry it skin-side down until it's crisp,» explains Caminada.

### Hörnli and Ghackets to keep you going

Eleven chefs work in the Schauenstein kitchen to make sure culinary standards remain at their highest. The head chef has to make decisions all the time. Does this creme smell right? Is there enough liquid nitrogen for the balls of frozen yoghurt? «It's my own world of flavours. I want to make sure that they are just right, which means that I can't delegate very much. I have to stand in the kitchen myself,» says Caminada.

Days in Schloss Schauenstein are long. Caminada eats Hörnli and Ghackets (like the Swiss version of spaghetti bolognese) and stewed apples to keep him going – and that tastes pretty good, too. Sometimes it tastes even better than your home-made version.



#### Inspirational recipes

The unique recipes on our website demonstrate the number of ways you can use this state-of-the-art combi-steam cooker. Discover the delicious world of cooking with steam.



## A COMBI-STEAM CAN CHANGE YOUR LIFE

Steam in its most effective form: with their simple yet varied applications, the V-ZUG steam and combi-steam cookers make both cooking and dining more enjoyable. And maybe even the washing up!

#### A healthy lifestyle starts on your plate

What you eat can have a major impact on your vitality, energy and general well-being. A V-ZUG steam cooker is the perfect tool to help you to cultivate a healthy and modern lifestyle. After all, unpressurised cooking with steam is the gentlest method of preparing food. As much of the vitamins, minerals, micronutrients and the food's natural colours and flavours are retained as possible. A steam cooker is the ideal tool for balanced and healthy cooking.

#### One appliance – many options

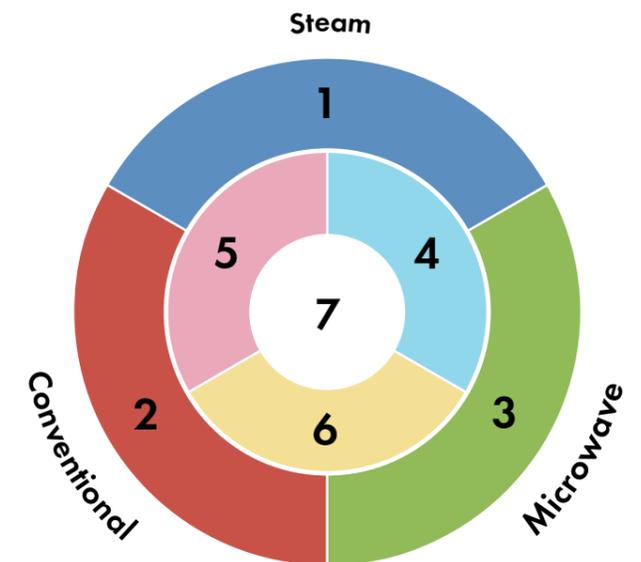
A combi-steam cooker from V-ZUG makes work in the kitchen easier, saves time and provides inspiration. There is no burning or overcooking food with these practical appliances. You can thus steam several different ingredients simultaneously in the same cooking space. Steaming vegetables is probably the best known application. But did you know that you can also bake like a professional, make yoghurt from scratch or sterilise baby items and jam jars? A reliable companion, morning, noon and night.

#### Clean in no time at all

Appliances from V-ZUG are very low-maintenance. By producing the steam in an external steam generator, only pure steam enters the cooking chamber and limescale stains are prevented from appearing in the first place. The appliance also suggests the ideal time to descale the steam generator, with the special descaling programme guiding you step-by-step through the descaling process. A climate sensor also monitors the moisture when steam cooking and ensures there is little to no water remaining at the end. Simply wipe over the smooth surface with a cloth – that's all it takes to prepare your steam cooker for round two!



The benefits of the Combi-Steam MSLQ become particularly apparent when combined with a vacuum drawer, which facilitates a whole host of culinary highlights.



## HEALTHY STEAMING – NOW EVEN QUICKER

The Combi-Steam MSLQ is ideal for helping you to maintain a healthy and modern lifestyle: thanks to this high-tech appliance, dishes are not just quicker to prepare, they are also healthier, too. A pleasant companion, from morning to night.

### Be inspired

There is one particular combi-steam cooker from V-ZUG that really stands out: the Combi-Steam MSLQ combines three heating methods, namely conventional heat, steam and microwave, and is the only one of its kind in the world. There is almost no end to the ways in which you can use this combination appliance. Regardless of whether you are just preparing breakfast, a quick snack or a multi-course dinner to inspire your guests, this combi-steam cooker helps you every step of the way.

### A unique combination of all three heating methods

With the Combi-Steam MSLQ, all three heating methods can be combined any way you like, opening up entirely new cooking dimensions. You can save a lot of time – up to 30% when baking and steaming, no matter what combination you choose.

### An array of different cooking techniques

Every type of food has its own unique cooking process, which can be achieved using heat, steam, microwave or a sophisticated combination of all three. Conventional heat, for example bottom/top heat, hot air or grill, is the classic choice for baking, cooking or drying. Steaming is a very gentle method for cooking vegetables and other food – and you can even cook several layers at the same time. Microwaves are suitable for regenerating dishes or as a quick and easy solution for heating liquids in a container.

### Weihenstephan-Triesdorf University of Applied Science:

«The Combi-Steam MSLQ can be used for quick and gentle cooking with **PowerSteaming** and quick regeneration with **PowerRegenerate**. The cooking process for selected vegetables is around 25 to 30% shorter with **PowerSteaming** than when cooking with steam. In contrast to normal cooking processes, the food can contain up to 30% more minerals and vitamin C.»



## DISCOVER YOUR COMBI-STEAM'S FUNCTIONS FOR MORE INSPIRATION

Your Combi-Steamer is really easy to use: expert and ambitious amateur cooks can design their own cooking process manually. For everyone else, the appliance comes with a range of intelligent programmes and handy default settings.

### Choose your own for a unique cooking process

V-ZUG has the ideal operating mode for all your needs, from hot air and steaming to a grill with forced convection. And once you have learned the ideal cooking conditions for certain foods and ingredients and which operating modes to apply, you can use the V-ZUG Combi-Steamer to produce dishes of the highest standard. No wonder Switzerland's top chefs use our appliances in their professional restaurant kitchens – despite the fact they were designed for home use.

### EasyCook – tips on settings for the right operating mode

EasyCook is ideal for anyone who loves cooking made easy. With over 100 handy default settings for certain items of food, you can find the ideal setting at the touch of a button. All you have to do is put your food – vegetables, fish, poultry, or other ingredients – into the steam cooker, press start and the appliance applies the ideal conditions for cooking.

### Easy preparation thanks to automatic programmes

The GourmetGuide menu option contains intelligent automatic programmes that can carry out complex cooking processes at the touch of a button. Find inspiration from the recipes in the V-ZUG cookbook: simply select the recipe you want on the appliance and it will carry out the necessary steps automatically. These programmes allow you to prepare meals in advance without going to a lot of effort. We recommend the following programmes:

- **Regeneration:** With a special combination of steam and hot air, you can heat up pre-prepared dishes or convenience products for as good as fresh enjoyment.
- **Soft roasting:** V-ZUG's innovation automatically and dynamically regulates the food probe temperature. Regardless of the shape, thickness and weight of the meat, it will be perfectly cooked and ready to serve at just the right time.
- **BakeOmatic:** Using unique sensor technology, your Combi-Steam will automatically detect the quantity and size of the dish and will select the best sequence of the various operating modes with exactly the right temperature and duration.



Sous vide cooking preparation

**Vacuisine® – even top chefs have been won over**  
Working closely with Switzerland's top chefs, V-ZUG brings sous vide cooking to private kitchens. Even experienced experts are impressed by the ease of using Vacuisine® and its outstanding results.



**Andreas Caminada,**  
Schloss Schauenstein, Fürstenu  
19 Gault Millau points, 3 Michelin stars



**Tanja Grandits**  
Restaurant Stucki, Basel  
18 Gault Millau points, 2 Michelin stars

## VACUISINE® – TAKE A JOURNEY OF CULINARY DISCOVERY FROM YOUR OWN HOME

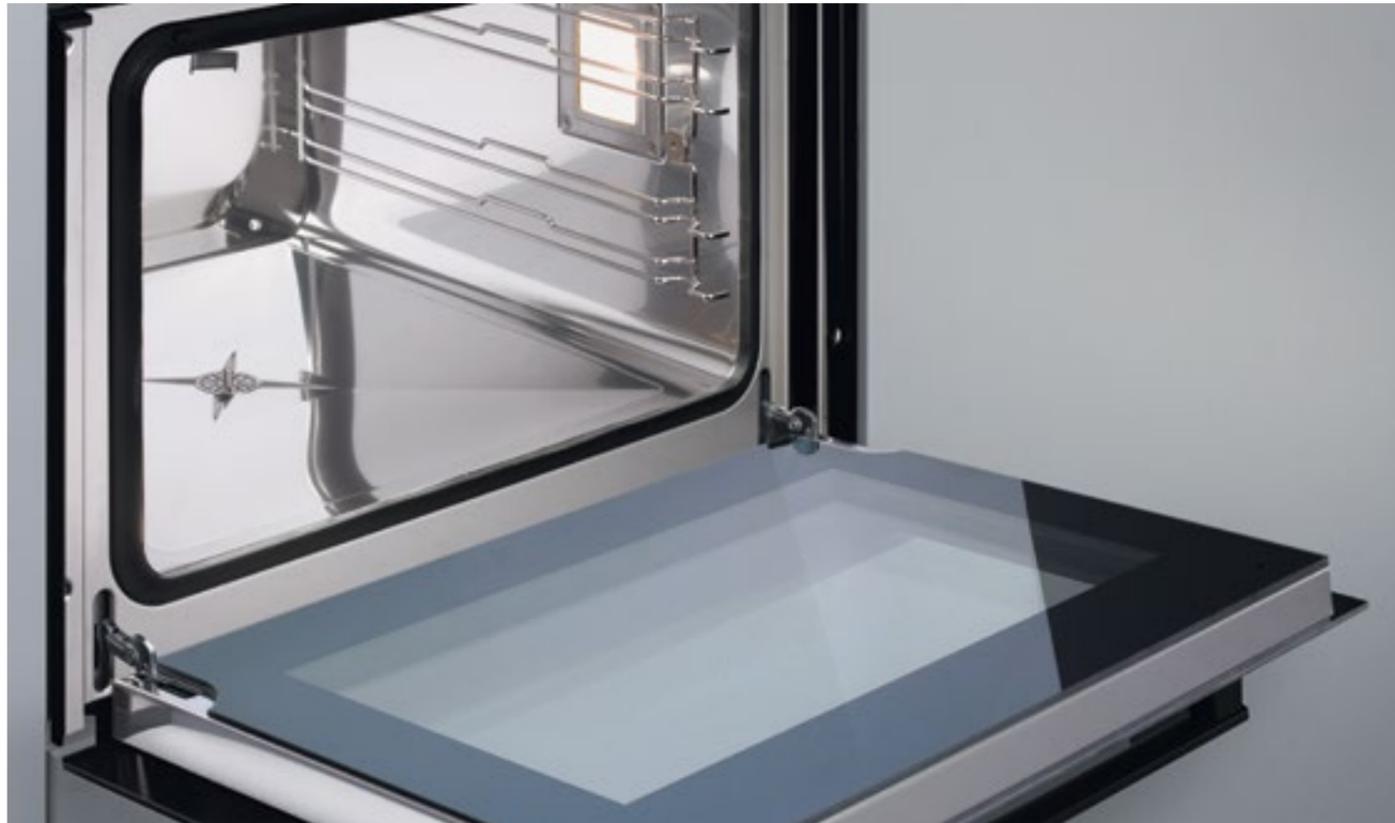
Sous vide refers to a process of cooking dishes slowly in vacuum-sealed bags using steam at low temperatures. This method is used in the world's best restaurants, as it provides a unique experience in terms of taste, texture, freshness and appearance.

### Sous vide cooking with the combi-steam cooker

Perfect your dishes with Vacuisine – everything from flavour to quality and freshness to appearance. Previously confined to the world of professional cuisine, you can now use this cooking method at home thanks to the combi-steam cooker. Cooking under a vacuum – generally known as sous vide or Vacuisine at V-ZUG – requires constant and precise temperature control. With its innovative technology, the combi-steam cooker from V-ZUG is the perfect solution. Achieve the perfect results when cooking with steam below 100 °C thanks to precise temperature control with the new Vacuisine appliance. V-ZUG also has the right appliance for vacuum-packing your meals: Further information about the vacuum drawer can be found on page 47.

### Perfectly cooked meat with Vacuisine

With Vacuisine, food is prepared with greater reliability and precision: thanks to special sealing pads (available on request, accessory), you can now also use the food probe of your combi-steam cooker with Vacuisine. The pads make it possible to insert the food probe into the meat without losing the vacuum so the food probe temperature can be precisely monitored at all times. The food probe visualises the actual temperature and will also tell you exactly when the meat has been cooked to perfection.



## UTMOST CONVENIENCE WITH DIRECT WATER SUPPLY

Our Combi-Steamer with a mains water supply guarantees even easier operation and perfect results. Thanks to the built-in water supply and drainage, you always have fresh water when using steam mode. The integrated water tank is then only needed for automatic cleaning (descaling).

### Steam reduction function

A quick press of this button during operation enables you to reduce steam within a short space of time, for example to place more food into the cooking space. At the end of the cooking process, this function is applied automatically so that you can take your food out of the Combi-Steamer straight away.

## PRODUCT COMPARISON

	Combi-Steam MSLQ	Combi-Steam SL	Combi-Steam XSL	Combi-Steam XSL Mains water supply	Steam XSL	Steam HSE
Page in brochure	36	37	38	38	38	39
<b>Design options</b>						
Black glass	✓	✓	✓	✓	✓	✓
Black glass with retractable handle	-	✓*	✓*	-	-	-
Lighting/automatic with door	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓	Halogen / ✓	-
Cooking space volume	l	55	55	51	51	36
Appliance height	cm	60	60	45	45	38
Energy efficiency rating	A	A+	A+	A+	-	-
<b>Exclusive V-ZUG functions</b>						
Vacuisine® «temperature-precision settings»	✓	✓	✓	✓	✓	✓
BakeOmatic with Climate Control System (CCS)	✓	✓	✓	✓		
Soft roasting/with steam	✓/✓	✓/✓	✓/✓	✓/✓		
RegenerateOmatic	✓	✓	✓	✓		
Regenerate/PowerRegenerate	✓/✓	✓/-	✓/-	✓/-	✓/-	
Professional baking	✓	✓	✓	✓		
Food probe	✓	✓	✓	✓		
Electronic Steam System (ESS)	✓	✓	✓	✓	✓	✓
Obstacle-free cooking space floor	✓	✓	✓		✓	✓
Integrated recipes	✓	✓	✓	✓		
<b>Applications</b>						
Steam/PowerSteam	✓/✓	✓/-	✓/-	✓/-	✓/-	✓/-
Top/bottom heat	✓	✓				
Hot air/hot air with steaming	✓/✓	✓/✓	✓/✓	✓/✓		
PizzaPlus	✓	✓				
Hot air humid	✓	✓	✓	✓		
Grill	✓	✓				
Wellness	✓	✓	✓	✓		
Hygiene	✓	✓	✓	✓		
Keep warm	✓	✓	✓	✓		
<b>Operation and display</b>						
Full-electronic operation	✓	✓	✓	✓	✓	✓
Touch buttons	✓	✓	✓	✓	✓	✓
Full-colour graphic display/touch control	✓/✓	✓/-	✓/-	✓/-	✓/-	
Graphic display						✓
Steam reduction function				✓		
Descaling programme	✓	✓	✓	✓	✓	✓
Stainless steel cooking space			✓	✓	✓	✓
DualEnamel cooking space	✓	✓				

\*Optional



**Combi-Steam MSLQ**

The premium product that combines an oven, steam cooker and microwave in a single appliance.

Cooking space: 55 litres, DualEnamel

**Operating modes**

- Steam combi mode
- Microwave
- Top/bottom heat combi mode
- Hot air combi mode
- PizzaPlus combi mode
- Grill combi mode
- Hot air with steaming combi mode
- Grill/forced convection combi mode
- Top/bottom heat humid combi mode
- Bottom heat combi mode
- Hot air humid combi mode
- Regenerate combi mode
- PowerSteam
- GourmetGuide
- Vacuisine
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Defrost
- Recipes

- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Plate warming
- Fast heating
- Inverter technology
- Languages

**Operation and display**

- Touch buttons and adjusting knob
- Full-colour graphic touch display
- Loudspeakers with signals

**Energy**



**Appliance size (H x W x D):**

598 x 596 x 569 mm

**Price** CST MSLQ

Black glass CSTMSLQZ60g/2301571002



**Combi-Steam MSLQ**

**Accessories**

- Recipe book «Baking treats» (J21021923)
- Angle set for installing double oven (K50572)
- Perforated plastic cooking tray, 1/3 GN 325x177x52 mm (WxDxH) (K40199)
- Hardened glass dish 380x451x25 mm (WxDxH) (K22503)

**Combi-Steam SL**

A premium combination appliance for baking and steaming with everything you could ask for.

Cooking space: 55 litres, DualEnamel

**Operating modes**

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- PizzaPlus
- Top and/or bottom heat
- Top/bottom heat humid
- Grill
- Grill/forced convection
- Regenerate/reheat
- GourmetGuide
- Vacuisine
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Plate warming
- Fast heating
- Languages

**Operation and display**

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

**Energy**



**Appliance size (H x W x D):**

598 x 596 x 569 mm

**Price** CS SL

Black glass CSSLZ60g/2301271002



**Combi-Steam SL** Retractable handle

A premium combination appliance for baking and steaming with everything you could ask for.

Cooking space: 55 litres, DualEnamel

**Operating modes**

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- PizzaPlus
- Top and/or bottom heat
- Top/bottom heat humid
- Grill
- Grill/forced convection
- Regenerate/reheat
- GourmetGuide
- Vacuisine
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Plate warming
- Fast heating
- Languages

**Operation and display**

- Touch buttons and adjusting knob
- Graphic display
- Signal

**Energy**



**Appliance size (H x W x D):**

598 x 596 x 569 mm

**Price** CS SL Y

Black glass CSSLZ60Yg/2301371042



**Combi-Steam XSL**

Steaming and baking in a single appliance – the most popular Combi-Steamer in the V-ZUG line.

Cooking space: 51 litres, stainless steel

**Operating modes**

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- Regenerate/reheat
- GourmetGuide
- Vacuisine
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Languages

**Operation and display**

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

**Energy**



**Appliance size (H×W×D):**

454 × 596 × 568 mm

CST XSL

Black glass CSTXSLZ60g/2300571002  
Retractable handle CSTXSLZ60Yg/2300671042



**Combi-Steam XSLF**

Practical: thanks to the **fixed water connection**, there is no need to refill the water container.

Cooking space: 51 litres, stainless steel

**Operating modes**

- Steam
- Hot air
- Hot air humid
- Hot air with steaming
- Regenerate/reheat
- GourmetGuide
- Vacuisine
- Professional baking
- BakeOmatic
- Soft roasting
- RegenerateOmatic
- Recipes
- Own recipes
- EasyCook
- Favourites
- Keep warm
- Hygiene
- Wellness
- Steam reduction
- Languages

**Operation and display**

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

**Energy**



**Appliance size (H×W×D):**

454 × 596 × 568 mm

CST XSL F

Black glass CSTXSLZ60Fg/2300771002



**Steam XSL**

A high-quality steam cooker that boasts an impressive amount of cooking space and a regeneration function.

Cooking space: 51 litres, stainless steel

**Operating modes**

- Steam 40 °C/defrost
- Steam 80 °C
- Steam 90 °C
- Steam 100 °C
- Regenerate/reheat 80 °C - 150 °C
- EasyCook
- Languages

**Operation and display**

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

**Energy**



**Appliance size (H×W×D):**

454 × 596 × 568 mm

ST XSL

Black glass STXSLZ60g/2302362002



**Steam HSE**

The steam cooker is an ideal addition to the oven. For stress-free and versatile cooking.

Cooking space: 36 litres, stainless steel

**Operating modes**

- Steam 40 °C/defrost
- Steam 80 °C
- Steam 90 °C
- Steam 100 °C
- EasyCook
- Favourites
- Languages

**Operation and display**

- Touch buttons and adjusting knob
- Graphic display
- Signal

**Energy**



**Appliance size (H×W×D):**

379 × 596 × 568 mm

ST HSE

Black glass STHSEZ60g/2300261002

**Steam HSE**

**Accessories**

- Telescopic dual runner (K40210)
- Angle set for installing double oven (K50572)

**Steam XSL**

**Accessories**

- Telescopic dual runner (K40211)
- Angle set for installing double oven (K50572)

**Combi-Steam XSL**

**Options**



- Retractable handle Combi-Steam XSL

**Combi-Steam XSL**

**Accessoires**

- Telescopic dual runner (K40211)
- Angle set for installing double oven (K50572)

# Ovens

The operating concept, made up of a central adjusting knob and **graphic display**, makes life easy for you. You can almost do without an instruction manual entirely - thanks to the appliance's intuitive and ergonomic design.

The **Comhair SLP** practically cleans itself using pyrolytic self-cleaning. The cooking space is heated to around 500 °C so that any stubborn dirt disintegrates without you needing to do anything except wiping round with a damp cloth - no scrubbing, no chemicals.

The **soft roasting** programme produces fine quality meat, just like in a restaurant: the appliance controls the food probe temperature automatically and the meat is cooked slowly so that it is ready exactly when you want it, leaving you more time for the sides. Or for your guests.



RELIABLE APPLIANCES AND INSPIRATIONAL FUNCTIONS FOR LITTLE EVERYDAY LUXURIES



## «COOKING IS A CRAFT FOR ALL THE SENSES»

«Das Filet» is David Schnapp's gourmet food blog. He is happy to break a sweat for his articles. For an actual fillet on the other hand, he prefers a more gentle heat. A profile of a man and his oven.



«WITH THEIR SENSITIVE STRUCTURES,  
GAME AND PIGEON PREFER A DRY HEAT.»

David Schnapp, food journalist

You could say he is slightly obsessed. Week in, week out, David Schnapp travels all the way across Switzerland, sometimes across Europe, to eat a meal cooked by a top chef. Then he travels back home to Zurich, writes up a detailed report and publishes it on his gourmet blog «Das Filet» ([www.dasfilet.ch](http://www.dasfilet.ch)) along with a few pictures. He takes one to two days per article – and you can tell: no other Swiss website of its type features as many articles as Schnapp's. Just a hobby? Yes, but one with professional standards. David Schnapp works as a journalist and author: one of his jobs is to write about restaurants for Weltwoche magazine.

He discovered his passion for food at an early age. «My grandmother was a fantastic cook,» he explains. «Every Christmas we had sweetmeat vol-au-vents, and in summer there was jelly made with berries from the garden.» He learned how to cook in year six: «The first dishes I learned were pilau rice and Hawaii toast.» These days, the thing that captivates him about top chefs is «that mix of craft and creativity. Cooking is a craft for all the senses.»

And his own cooking? Well, it's not far off now. He has to fit everything in somewhere: the Combi-Steamer and the conventional oven, the ice cream maker, the vacuum chamber, the sous vide thermostat. The bookshelves in the living room are full of cookery books and the storage boxes in the hall packed with kitchen devices. «You don't have to be a ballet dancer to write about ballet,» explains Schnapp, «but anyone who writes about top chefs should really know the most important professional techniques.» That's why he sometimes buys liquid nitrogen so that he can freeze herbs to make a soup created by Caminada.

### **A thermometer at the heart of the design**

The oven looks almost unspectacular beside it. Nevertheless: «it's permanently on here.» He swears by it, particularly for soft roasting meat. «Beef or veal, and game or pigeon have sensitive structures – they all like dry heat.» The principle is simple: «I fry the meat quickly in a pan so that it gets all those delicious roasted flavours. Then I leave it to cook really gently in the oven.» He monitors the food probe temperature using a thermometer that he inserts directly into a connector in the oven. He also cooks salmon on vegetables in low temperatures without steam. With a smile, he tells us about one Christmas when his German wife requested a traditional Saxon Christmas goose. «I cooked an oven-roasted duck à l'orange – and when I placed it down on the table, we discovered that we had our birds mixed up! But the duck was incredibly tender.»

### **A split chicken**

Sometimes he uses the oven for something more unusual. «I make my own tomato salt, for instance. I chop up tomatoes, herbs and garlic, blend them with salt, and leave this mixture to dry in the oven for two to three days.» For chicken thighs, he uses the oven and a Combi-Steamer at the same time: «I cook the meat sous vide in the steam cooker; then I roast the skin between two silicone mats in the oven until it's crispy.» And when David Schnapp is cooking for his kids, who are 4 and 13? «Then we have pizza!»



#### V-ZUG can give you more – at [vzug.com](http://vzug.com)

The «Baking Treats» recipe book is available free-of-charge with convenience level SL.



## PERFECT YOUR COOKING SKILLS AND SAVOUR THE OPPORTUNITIES

V-ZUG's range of ovens opens up an array of new possibilities: The appliances' diverse range of functions – some of which are V-ZUG innovations – support a modern and healthy lifestyle, opening the door to culinary discovery.

#### Your oven is really easy to use

The operator guidance is based on your individual cooking skills and needs. This means that expert and ambitious amateur cooks can design their own cooking process manually. For everyone else, the appliance comes with a range of intelligent programmes and handy default settings.

#### Choose your own for a unique cooking process

V-ZUG has the ideal operating mode for all your needs, from hot air and top/bottom heat to a grill with forced convection. And once you have learned the ideal cooking conditions for certain foods and ingredients and which operating modes to apply, you can use the V-ZUG oven to produce dishes of the highest standard.

#### EasyCook – tips on settings for the right operating mode

EasyCook is ideal for anyone who loves cooking made easy. With over 100 handy default settings for certain items of food, you can find the ideal setting at the touch of a button. All you have to do is put your food – vegetables, fish, poultry, or other ingredients – into the oven, press start and the appliance applies the ideal conditions for cooking.

#### Easy preparation thanks to automatic programmes

The GourmetGuide menu option contains intelligent automatic programmes that can carry out complex cooking processes at the touch of a button. Find inspiration from the recipes in the V-ZUG cookbook: simply select the recipe you want on the appliance and it will carry out the necessary steps automatically. These programmes allow you to prepare meals in advance without going to a lot of effort. We recommend the following programmes:

- **Recipes:** 52 recipes for every occasion are pre-programmed into the appliance. All you have to do is prepare the ingredients as described, slide the dish into cooking space, and press the right button.
- **Soft roasting:** V-ZUG's innovation automatically and dynamically regulates the food probe temperature. Regardless of the shape, thickness and weight of the meat, it will be perfectly cooked and ready to serve at just the right time.
- **BakeOmatic:** Using unique sensor technology, the appliance will automatically detect the quantity and size of the dish and will select the best sequence of the various operating modes with exactly the right temperature and duration.

#### Favourites

In addition to the pre-programmed recipes, you can store up to 24 more favourites. For instance, you can store your favourite recipes from your grandma's cookbook or other popular recipes and set them up under a specific name. You can then call up or adjust the recipes at any time at just the touch of a button.



## COOK AND BAKE WITH EASE, CLEAN WITHOUT THE STRESS

V-ZUG's ovens have been designed to make sure that every process is as easy as possible. Thanks to their equipment and exquisite materials, all cooking and baking is fun, even the cleaning up afterwards.

### Effort-free cleaning with pyrolysis and sophisticated materials

Your oven practically cleans itself thanks to pyrolytic self-cleaning: this cleaning technology heats up the cooking space so that any dirt is transformed into ash. All you need is a damp cloth to wipe away any ash without a great deal of effort. However, even ovens without pyrolytic self-cleaning are easy to clean, thanks to the use of special materials, such as V-ZUG's robust brilliant enamel. Some appliances are also fitted with a high-tech TopClean coating to make sure that remnants are less likely to stick to the cooking space or baking tray.

### Equipped for easy operation and stress-free handling

With the new wire racking, you can feel even more secure when sliding your baking trays and wire shelves in and out. Thanks to the modified design, your food will stop tipping over or sliding around. For even more convenient handling, you can also equip your oven with a robust fully extending runner: this allows you to pull your dishes and cakes all the way out of the cooking space in a safe and simple movement. This is particularly handy when basting meat or taking out a baking tray.

## PRODUCT COMPARISON

	Comhair SLP	Comhair SL	Comhair SE	Comhair XSLP	Comhair XSL	Comhair XSE
Page in brochure	48	48	49	50	50	51
<b>Design options</b>						
Black glass	✓	✓	✓	✓	✓	✓
Black glass with retractable handle		✓			✓	
Lighting/automatic with door	Halogen/✓	Halogen/✓	Halogen	Halogen/✓	Halogen/✓	Halogen
Cooking space volume	68	68	68	50	50	50
Compact oven				✓	✓	✓
Energy efficiency rating	A	A	A	A	A	A
<b>Exclusive V-ZUG functions</b>						
BakeOmatic with CCS	✓	✓		✓	✓	
Climate sensor	✓	✓		✓	✓	
Soft roasting	✓	✓	✓	✓	✓	✓
Food probe	✓	✓	✓	✓	✓	✓
Integrated recipes	✓	✓	✓**	✓	✓	✓**
<b>Applications</b>						
Top/bottom heat	✓	✓	✓	✓	✓	✓
Hot air	✓	✓	✓	✓	✓	✓
Hot air humid	✓	✓	✓	✓	✓	✓
PizzaPlus	✓	✓	✓	✓	✓	✓
Grill	✓	✓	✓	✓	✓	✓
Keep warm	✓	✓	✓	✓	✓	✓
Rotisserie spit	✓	✓				
<b>Operation and display</b>						
Full-electronic operation	✓	✓	✓	✓	✓	✓
Touch buttons	✓	✓	✓	✓	✓	✓
Electronic clock timer	✓	✓	✓	✓	✓	✓
Full-colour graphic display	✓	✓		✓	✓	
Graphic display			✓			✓
Pyrolytic self-cleaning	✓			✓		
TopClean		✓	✓		✓	✓

\*Optional

\*\*Recipes can be activated after purchasing the «Baking Treats» recipe book



### Comhair SLP

The perfect oven for meat-lovers, with practical self-cleaning and a colour graphic display. Cooking space: 68 litres, brilliant enamel

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Pyrolysis
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

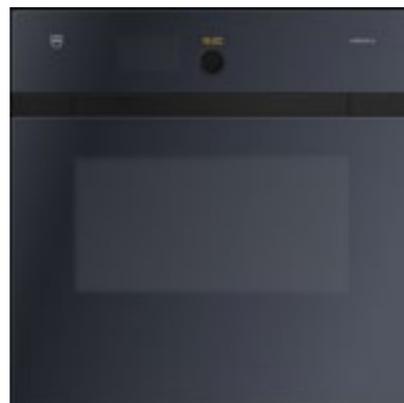
#### Energy



**Appliance size (H×W×D):**  
598 × 596 × 569 mm

BC SLP

Black glass BCSLPZ60g/2102561002



### Comhair SL Retractable handle

A premium appliance with a colour graphic display to inspire you everyday. Cooking space: 68 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H×W×D):**  
598 × 596 × 569 mm

BC SL Y

Black glass BCSLZ60Yg/2102961042

### Comhair SLP and Comhair SL

#### Accessories

- Telescopic set triple runner (K40207)
- Angle set for installing double oven (K50572)



### Comhair SE

The most popular V-ZUG oven – either on its own or in combination with a Combi-Steamer. Cooking space: 68 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- Soft roasting
- GourmetGuide
- EasyCook
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Signal

#### Energy



**Appliance size (H×W×D):**  
598 × 596 × 569 mm

BC SE

Black glass BCSEZ60g/2101661002

### Comhair SE

#### Accessories

- Telescopic set triple runner (K40207)
- Angle set for installing double oven (K50572)
- Recipe book «Baking Treats» (J21021923)



### Comhair XSLP

The ideal addition to a Combi-Steamer – with a compact design and practical self-cleaning. Cooking space: 50 litres, brilliant enamel

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Pyrolysis
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H×W×D):**  
454 × 596 × 568 mm

BC XSLP

Black glass BCXSLPZ60g/2102861002



### Comhair XSL Retractable handle

Our recommendation for meat lovers: this compact appliance is the ideal companion for a Combi-Steamer. Cooking space: 50 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- BakeOmatic
- Soft roasting
- GourmetGuide
- EasyCook
- Recipes
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Full-colour graphic display
- Loudspeakers with signals

#### Energy



**Appliance size (H×W×D):**  
454 × 596 × 568 mm

BC XSL Y

Black glass BCXSLZ60Yg/2103061042

### Comhair XSL / XSLP

#### Accessories

- Roller triple runner (K40208)
- Angle set for installing double oven (K50572)



### Comhair XSE

Our most popular compact oven – either on its own or in combination with a Combi-Steamer. Cooking space: 50 litres, TopClean

#### Operating modes

- Hot air
- Hot air humid
- PizzaPlus
- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- Grill
- Grill/forced convection
- Soft roasting
- GourmetGuide
- EasyCook
- Own recipes
- Favourites
- Keep warm
- Plate warming
- Fast heating
- Languages

#### Operation and display

- Touch buttons and adjusting knob
- Graphic display
- Signal

#### Energy



**Appliance size (H×W×D):**  
454 × 596 × 568 mm

BC XSE

Black glass BCXSEZ60g/2101761002

### Comhair XSE

#### Accessories

- Roller triple runner (K40208)
- Angle set for installing double oven (K50572)
- Recipe book «Baking Treats» (J21021923)

# Vacuum and warming drawers



## INTEGRATED APPLIANCES WITH AMAZING BENEFITS FOR STORING AND PREPARING FOOD

V-ZUG's vacuum and warming drawers are the ideal accompaniment to ovens and steam cookers. A new addition: the vacuum drawer opens up an array of new ways to store and prepare your food.

### Vacuum technology is sweeping the world's kitchens

The new vacuum drawer transports you to a new world of culinary delight: have your meals vacuum-packed in special bags – either for storing in the fridge or in preparation for sous vide cooking. Vacuum-packing has a number of key advantages. Compared to other preservation methods, vacuum-packed food, whether raw or pre-cooked, can be better stored and for longer once hygienically prepared. Vacuum-packing stops the food from reacting with the air around it – helping to retain the quality of the food up to five times longer. Shutting out the air also helps to preserve vitamins, flavours, minerals and colours. To create the perfect rich flavour, you can also vacuum-pack your dishes with spices and marinades.

### Vacuum-packing for a range of different occasions

The vacuum drawer can be used on a number of different occasions in day-to-day life: users can, for example, blanch vegetables from their own garden or turn them into a soup, vacuum-pack the food in sensible portions and then store it in the fridge or freezer compartment for longer periods without any loss of quality. You also have the option of buying in larger amounts of meat. Even preserving jars can be vacuum-sealed in the drawer. And with an accessories set for external containers included in delivery, you can now also vacuum-seal pressure-sensitive food and bottles. The vacuum can be used in many everyday situations and will ensure you get the best out of your food – from hygienic storage to gentle preparation with Vacuisine and, finally, enjoying the meal itself.

### Straightforward design and sophisticated functions

Equipped with a practical push/pull system instead of handles, the new V-ZUG vacuum drawer can fit smoothly into any kitchen. Unlike most appliances, a vacuum is created not just in the bag itself, but also the entire chamber within the drawer. This means that no pressure difference can affect the food when the vacuum is created. It also means that you can vacuum-pack liquid foods, such as soups or sauces, and dishes with a high liquid content. There are three levels of vacuum-packing available:

- **Level 1** is recommended for liquids and fruit
- **Level 2** is ideally suited for fish and vegetables
- **Level 3** is perfect for vacuum-packing meat and frozen food



### Warming drawers with plenty of space for keeping food warm and pre-warming

Our warming drawers are the ideal accompaniment to V-ZUG's range of ovens, steam cookers, and the Coffee-Center. Equipped with a practical push/pull system instead of any handles, the warming drawer can fit smoothly into any kitchen. The high-quality drawers are equipped with an easy-clean stainless steel interior along with a roller runner that can carry up to 25 kg. This additional appliance is suitable for a range of different situations thanks to its large temperature range from around 30 to 80 °C (glass surface temperature):

- Quick and even **crocker** pre-warming thanks to excellent heat distribution in the drawer
- Ability to **keep dishes warm** with individual temperature adjustment
- **Thawing** frozen meals for further preparation
- **Low temperature cooking** for tender pieces of meat in a container with a lid

### Vacuum drawer 144

Combines perfectly with the Combi-Steamer XSL and enables vacuum-packing at three different levels.

#### Features

- 3 vacuum-sealing levels
- Vacuum-packing external containers
- Vacuum-packing liquids
- Roller runner with SoftClose
- Push/pull system
- SoftTouch operation
- Chrome steel interior (95×350×258 mm)
- Bag support
- Accessories set for external containers
- Vacuum bags:
  - 50 pcs. 180×280 mm
  - 50 pcs. 240×350 mm

**Appliance size (H×W×D):**  
142×596×547 mm

VS 144

Black glass VS60144g/3600160022

### Vacuum drawer 144

#### Accessories

#### Vacuum drawer 60 144

- Vacuum bags 50 pcs. 180×280 mm (1012506)
- Vacuum bags 50 pcs. 240×350 mm (1012506)

### Warming drawer 144

A very popular model and the perfect partner for the combi-steam cooker.

#### Features

- Load capacity: Crocker for 6 people or 14 plates (27 cm diameter)
- Chrome steel interior
- Floor with a glass heating plate
- Additional heater with cross-flow fan for pre-heating crocker
- Electronic temperature control with optical operating display, 7 stages
- Temperature range: around 30-80 °C
- Push/pull system

**Appliance size (H×W×D):**  
142×596×547 mm

WS 144

Black glass WS60144g/3401060022

### Warming drawer 220

#### Features

- Load capacity: Crocker for 15 people or 30 plates (27 cm diameter)
- Chrome steel interior
- Floor with a glass heating plate
- Additional heater with cross-flow fan for pre-heating crocker
- Electronic temperature control with optical operating display, 7 stages
- Temperature range: around 30-80 °C
- Push/pull system

**Appliance size (H×W×D):**  
218×596×547 mm

WS 220

Black glass WS60220g/3401260022

# Coffee-Center



## Supremo XSL

This discreet, fully-automatic appliance blends elegantly into your collection of V-ZUG kitchen appliances.

### Operating mode and equipment

-  Coffee strength (5 stages)
-  Cup sizes (3 stages)
-  1 cup
-  2 cups
-  Hot water
-  Cappuccino
-  Latte Macchiato
-  Café Latte
-  Unbelievably quiet
-  Languages

- Height-adjustable coffee dispensing head, 80-110 mm
- Adjustable grinder setting (13 steps)
- Integrated cleaning programme
- Automatic descaling programme

### Capacity

Water tank: 1.8 litre  
Bean holder: 200 g  
Waste grounds container: 14 cups

### Accessories

- Milk tank, 750 ml
- Descaler

### Energy



**Appliance size (H x W x D):**  
454 x 596 x 412 mm

CCS XSL

Black glass CCSXS160/2500361002

## STYLISH DESIGN FOR PURE COFFEE ENJOYMENT

The V-ZUG Coffee-Center is the ideal appliance for coffee lovers and amateur baristas. You can master any coffee speciality with ease, no matter what your favourite is – for first-class coffee enjoyment just like your local coffee house from the comfort of your own home.

### Inspirational functions that blend with your kitchen

The art of brewing coffee starts with picking the right bean, the perfect roast and a blend to suit your personal taste. As a coffee fan or amateur barista, fully-automatic appliances by V-ZUG are the ideal solution: an intelligent system with two holders allows you to choose between ground beans or fresh bean coffee at any time. What's more, you can also adjust your favourite grinder setting and program in the quantity, pre-brewing temperature and brewing temperature. Five pre-set coffee strengths ranging from extra mild to very strong allow you to enjoy a cup of coffee just the way you want it. You can master any speciality coffee at just the touch of a button. With the built-in automatic milk foamer, you can magic up the perfect foam for your cappuccino, latte macchiato, caffè latte or just a cup of hot milk with a wonderfully fluffy foam topping. The Coffee-Center not only brews a first-class cup of coffee; it also impresses with its stylish design that fits perfectly with a V-ZUG steam cooker, oven or microwave.

### Easy to operate and maintain

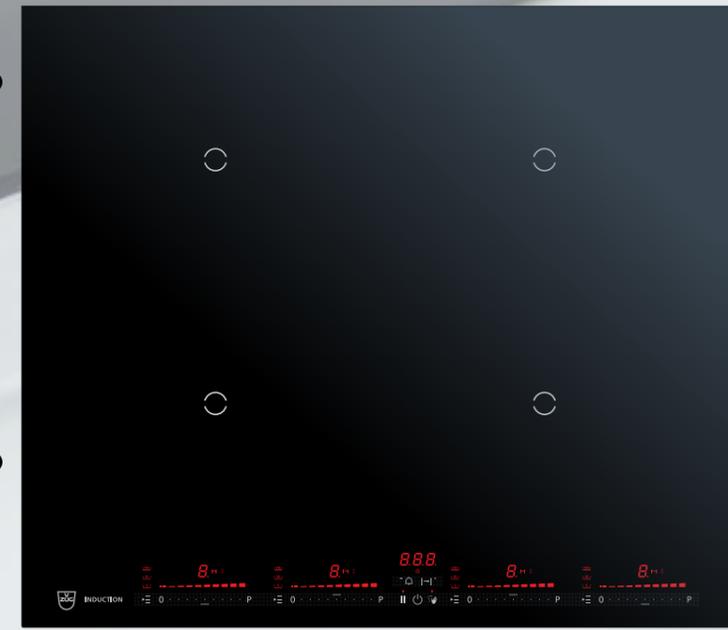
The clear touch buttons guarantee intuitive operation in all operating modes. The brewing process occurs automatically. The text display keeps you informed about what's going on and provides handy tips, such as «Refill water» or «Descale». The integrated milk foamer is rinsed at just the touch of a button, the milk container can be removed and is suitable for storing in a fridge. It can also be cleaned in a dishwasher. The integrated spherical grinder is as quiet as a whisper, for freshly ground coffee that you don't hear coming.

# Hobs

The glass ceramic hob is particularly robust and durable thanks to **OptiGlass**.

The **induction hob** is highly energy-efficient: heat is only generated exactly where it is needed - on the bottom of the pan. This technology uses up to 30% less energy than conventional heating methods.

With the additional **PowerPlus** function for larger pans, you can boil the water for your spaghetti within an even shorter space of time. With all that extra time, you can really savour your food.



**MaxiFlex** hobs detect the size of the pan automatically. You therefore get to pick exactly where you position the pan. Thanks to the bridging function, this also works with fish pans.



STATE-OF-THE-ART TECHNOLOGY AND TRIED-AND-TESTED SOLUTIONS FOR ULTIMATE ENJOYMENT



## «IN CHINA, WE CALL IT THE BREATH OF THE WOK»

Tina Wu experienced a massive culture shock when she first arrived in Switzerland. That was 15 years ago. These days, she is mother to two daughters, speaks fluent German, and regularly treats her guests to Chinese delicacies, often straight from the wok.



«CHOP UP SOME FRESH VEGETABLES, FRY THEM WITH A BIT OF GARLIC. DONE. THAT'S MY FAVOURITE.»

Tina Wu

When the wind blows in from the Gobi desert, it brings another layer of sand and dust to add to the smog in Beijing. Here, in a city of 20 million people, Daniel Wu and Ni Xiang Ping met. The son of Chinese parents, Daniel grew up in Switzerland and was in the city to learn Mandarin. Ni Xiang is from Henan Province in central China and works in sales. The pair are now together. The culture shock that Daniel Wu experienced during his time in Beijing was similar to Ni Xiang Ping's experience when she first visited Switzerland. «The language was a particularly big hurdle. For the first two months, I couldn't understand a thing. I couldn't even understand the writing,» she explains. Nobody could remember her name and tried to avoid saying it out loud, which is why she now just introduces herself as Tina. These days, she is able to laugh about it. It was the lush green landscape and love that inspired her to visit Switzerland for a second time – and why she never left.

### All the best food comes from a wok

She packed all her eating habits and brought them with her. While her husband primarily cooks European food at home, she is in charge of the Asian dishes. «In China, we cook everything in a wok. My parents cook everything in two huge woks over an open fire – meat, vegetables, even the rice,» explains Tina Wu. Heat plays a crucial role when you are cooking with a wok. «It is very important to make sure you prepare all the ingredients properly because everything has to be very quick when you're cooking,» she explains. Every ingredient is cooked separately and

quickly in the wok, making sure it is nice and hot. This is the only way to create this unique, authentic taste experience – known as «Wok hei» in Cantonese. In China, we call it the breath of the wok,» she says with a smile. Your electric hob can't fully replicate the traditional open fire. «But induction is ideal for cooking with a wok – the hobs heat up quickly and stay nice and hot, which is key for the Wok hei,» she says.

### The best of two cultures

If she is only cooking for herself, she just whips a big plate of vegetables. «Chop up some fresh vegetables, fry them with a bit of garlic. Done. That's my favourite,» says Tina Wu. If they are having friends over, then she usually cooks Chinese food at her guests' request. «I always make my own spring rolls. I don't like shop-bought ones,» she explains. For specialist Chinese ingredients, like spices, noodles and certain vegetables, she has to go to an Asian shop in Zurich. She gets the fresh meat and fish – typical Swiss ingredients – from the wholesalers. Thanks to the support of her husband, their two daughters, all of their friends, and FaceTime, Tina Wu now feels really at home in Switzerland. And it's no surprise: the Wu household gets the best of two completely different cultures.



## NEW INDUCTION HOBS AND POPULAR HOB DESIGNS FOR EVERY TASTE

V-ZUG gives you a choice of two different types of hobs: induction hobs for an ultra-modern lifestyle and gas hobs – now also equipped with state-of-the-art slider control. It is up to you and your personal taste to decide which type you go for.

### Cutting-edge technology, safe and energy-saving

If you go for an induction hob, you will be using the most cutting-edge form of heating. And there are plenty of good reasons to do so:

- **Quick:** Induction technology is based on an electromagnetic alternating field that directly transfers energy to the bottom of the pan, where the energy is converted to heat. Thanks to its fast response, your ingredients and dishes will be ready in record time.
- **Energy-efficient:** You can boil one litre of water in around two minutes – this saves up to 30% more energy compared to a conventional hob. The hob also switches off automatically when you remove the pan.

- **Safe and easy to clean:** Because heat is only generated on the bottom of the pan, the glass around the cooking zone stays more or less cold. This stops you burning anything to the surface, meaning a quick wipe with a damp cloth is all it takes to stay clean.
- **Flexible:** Hobs with MaxiFlex shine thanks to their intelligent technology. With the latest induction hobs, you can use pots and pans of all shapes and sizes on any of the cooking zones. The system detects the size of the pan and automatically adjusts the cooking zone accordingly. You can therefore maintain flexibility and decide which size pot you place on which zone.

### Induction hobs for any situation

With V-ZUG's induction wok, you can cook quickly and efficiently. Teppan Yaki also uses induction technology – it is perfectly suited to frying meat and fish without any fat or oil or just for cooking vegetables. If you like to cook diverse and adventurous dishes just like a chef in a professional restaurant, V-ZUG has the ideal appliance package for you. The wok, the Teppan Yaki and the induction hob GK27TIMSZ are the perfect combination.

### Cutting-edge slider control

V-ZUG's modern gas hobs come with an array of practical functions to make life even easier and cooking even more enjoyable. V-ZUG is the first company on the market to offer new gas hobs with state-of-the-art multi-slider control – a simple, direct and ergonomic solution for controlling each of the individual cooking zones. V-ZUG's engineers have paid particular attention to safety: all gas hobs are fitted with several safety mechanisms so that you can cook with gas with confidence. All of our gas hobs are stand-alone units, meaning they don't require any additional cooker units.

You will also find innovative functions on our gas hobs. These include:

- the «Melt» function, which maintains a temperature of 40 to 60 °C by automatically regulating the burners. Ideal for melting butter, gelatine, sauces and chocolate;
- the «Keep warm» function, which allows you to keep a temperature of approx. 65 °C;
- the «Simmer» function, which keeps the temperature between 70 and 90 °C in order to prevent your dishes from overcooking.



Multi-slider control

## INTUITIVE CONTROLS FOR EVEN MORE FUN IN THE KITCHEN

We have developed a simple and intuitive control concept for our induction hobs – now also available for our gas hobs. So you can sit back and concentrate on your cooking skills.

### **A practical, multiple and single slider control**

The hobs' controls have been adapted to reflect the needs of our modern age. You can adjust the power of your hob using controls just like on your smartphone. Choose from a range of attractive hobs equipped with multiple slider control. They all have one thing in common: simple and intuitive controls. With a multiple slider control solution, you will have a single slider for each cooking zone. You can clean the controls while you are cooking without changing the power settings thanks to the special wipe protection button. All of our induction hobs are fitted with a multiple slider control function. Our new gas hobs are equipped with multi-slider control.



DualDesign (flush-fitted)

## NEW FEATURES: DUALDESIGN AND OPTIGLASS

In addition to our range of hob technology, V-ZUG also offers an array of designs and installation options. The new DualDesign offers even more flexibility and ensures our hobs fit perfectly into any kitchen.

### DualDesign

Several induction hobs feature a new and innovative concept. Thanks to this new design, the same hob can be both top-mounted and flush-fitted. The top-mounted version has a glass edge which lends the appliance an elegant appearance and is highly robust. Meanwhile, the flush-fitted version has the ability to integrate seamlessly into every worktop. The cut-out dimensions remain unchanged.

### New OptiGlass feature

Impressively designed and particularly hard-wearing – these are the new hobs with OptiGlass. A very hard coating ensures your hob stays looking as good as new. Thanks to the mirror glass design, the appliances from this series perfectly complement the other V-ZUG appliances in your kitchen. OptiGlass is available with selected hobs from our range.

## PRODUCT COMPARISON

	GK17TWSZ	GK16TWSZ	GK27TWSZ	GK26TWSZ	GK27TMSZ	GK46TMSZO	GK47TMSZ	GK46TMS
Page in brochure	68	68	68	69	69	70	70	71
<b>Design options</b>								
Flush design								✓
Bevelled edge								✓
DualDesign (top-mounted or flush-fitted)	✓	✓	✓	✓	✓	✓	✓	
OptiGlass						✓		
<b>Applications</b>								
Number of cooking zones	2	1	2	2	2	4	4	4
Number of PowerPlus		1		2	2	4	4	4
Zone connection	✓		✓	✓	✓	✓		
<b>Operation/support</b>								
Multi-slider/direct selection	✓	✓	✓	✓	✓	✓	✓	✓
Timer	✓	✓	✓	✓	✓	✓	✓	✓
Automatic shut-off	✓	✓	✓	✓	✓	✓	✓	✓
Pause button	✓	✓	✓	✓	✓	✓	✓	✓
Automatic boost				✓	✓	✓	✓	✓
Rice Control								✓
Cooking Control								✓
Temperature Control								✓
Simmer function		✓		✓	✓	✓	✓	✓
Melt function		✓		✓	✓	✓	✓	✓
Wipe protection button	✓	✓	✓	✓	✓	✓	✓	✓
Restore function	✓	✓	✓	✓	✓	✓	✓	✓
Large gaps between cooking zones					✓	✓	✓	✓
Keep warm setting		✓		✓	✓	✓	✓	✓
Fast response	✓	✓	✓	✓	✓	✓	✓	✓
Childproof lock	✓	✓	✓	✓	✓	✓	✓	✓



**GK17TIYSZ** Teppan Yaki

The Teppan Yaki hob uses induction technology and is particularly suitable for frying meat and fish with very little fat or oil.

**Operating modes**

- Slider control
- Safety package
- Operating time with switch-off function
- Acoustic timer
- Ideal for meat
- Ideal for vegetables
- Ideal for fish
- Zone connection
- Button tone settings (on/off)
- OptiClean
- Construction size

Max. power: 2 × 1400 watts  
7 temperature levels (70–240 °C)

**Appliance size (W×D):** 384 × 501 mm/R1,5  
Teppan Yaki

Dual Design, flush or top-mounted  
GK17TIYSZ/3107660205

included: 2 spatulas, 1 cover



**GK27TIYSZ** Teppan Yaki

**Operating modes**

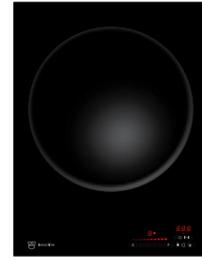
- Slider control
- Safety package
- Operating time with switch-off function
- Acoustic timer
- Ideal for meat
- Ideal for vegetables
- Ideal for fish
- Zone connection
- Button tone settings (on/off)
- OptiClean
- Construction size

Max. power: 2 × 2800 watts  
7 temperature levels (70–240 °C)

**Appliance size (W×D):** 571 × 501 mm/R1,5  
Teppan Yaki

Dual Design, flush or top-mounted  
GK27TIYSZ/3107765205

included: 2 spatulas, 1 cover



**GK16TIWSZ** Wok

An induction wok for quick and gentle cooking.

**Operating modes**

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Operating time with switch-off function
- Acoustic timer
- Wipe protection
- Melt function
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus 3000 watts

**Appliance size (W×D):** 384 × 501 mm/R1,5  
Wok

Dual Design, flush or top-mounted  
GK16TIWSZ/3108860105

included: wok pan



**GK26TIMSZ** Wok

**Operating modes**

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Simmer function
- Pan detection (10–22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 2 × 3700 watts

**Appliance size (W×D):** 281 × 501 mm/R1,5

DualDesign, flush or top-mounted  
GK26TIMSZ/3108460205



**GK27TIMSZ** Wok

**Operating modes**

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Simmer function
- Pan detection (10–22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: 2 × 3700 watts

**Appliance size (W×D):** 384 × 501 mm/R1,5

Dual Design, flush or top-mounted  
GK27TIMSZ/3108560205



### GK46TIMSZO

This hob is equipped with OptiGlass.

#### Operating modes

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Zone connection
- Melt function
- Simmer function
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- OptiGlass
- Construction size

Max. power with PowerPlus: 4 × 3700 watts  
**Appliance size (W × D):** 571 × 501 mm/R1,5

DualDesign, flush or top-mounted  
 GK46TIMSZO/3108665415



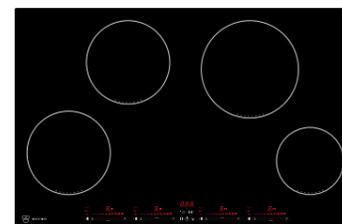
### GK47TIMPSZ

#### Operating modes

- Slider control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Melt function
- Simmer function
- Pan detection (10-22 cm)
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus: from left to right  
 3000/3700/3700/3000 watts  
**Appliance size (W × D):** 880 × 380 mm/R1,5

DualDesign, flush or top-mounted  
 GK47TIMPSZ/3107965405



### GK46TIAKS

#### Operating modes

- Slider control
- Rice Control
- Cooking Control
- Temperature Control
- 9 power settings
- Safety package
- PowerPlus for all cooking zones
- Pause button
- Keep warm function
- Automatic boost
- Acoustic timer
- Operating time with switch-off function
- Wipe protection
- Melt function
- Simmer function
- Button tone settings (on/off)
- Construction size

Max. power with PowerPlus:  
 3000/3000/3700/2200 watts

### GK46TIAKSF

**Appliance size (W × D):** 761 × 501 mm/R1,5

Flush-fitting  
 GK46TIAKSF/90A360

### GK46TIAKS

**Appliance size (W × D):** 774 × 514 mm/R8

Bevelled edge  
 GK46TIAKS/90A367

### Hobs

#### Accessories

- Intermediate support: bridge for hob combinations, flush-fitting H63789
- Intermediate support: bridge for hob combinations, supported, black 1019199
- Sidestrip set: for supported installation (only for Teppan Yaki) 1028587

# PRODUCT COMPARISON

	GAS421GSBZ	GAS411GSBZ	GAS 731GMBZ	GAS 311GMBZ	GAS 321GMBZ	GAS 731EKBZ	GAS 311EKBZ	GAS 321EKBZ
Page in brochure	73	73	74	75	75	76	77	77
<b>Design options</b>								
Flush-fitting or top-mounted	✓	✓	✓	✓	✓	✓	✓	✓
<b>Applications</b>								
Number of cooking zones	2	1	3	1	2	3	1	2
<b>Operation/support</b>								
Multi-slider/direct selection	✓	✓						
Dials/direct selection			✓	✓	✓	✓	✓	✓
Timer	✓	✓						
Automatic shut-off	✓	✓						
Pause button	✓	✓						
Automatic boost	✓	✓						
Melt function	✓	✓						
Simmer function	✓	✓						
Keep warm function	✓	✓						
Wipe protection function	✓	✓						
Restore function	✓	✓						
Childproof lock	✓	✓						
Pan holder, dishwasher-proof	✓	✓	✓	✓	✓	✓	✓	✓
<b>Additional features</b>								
Safety switch-off	✓	✓						
Residual heat display	✓	✓						
Automatic flame sensor	✓	✓	✓	✓	✓	✓	✓	✓
Automatic re-ignite function	✓	✓						
One-handed ignition	✓	✓	✓	✓	✓	✓	✓	✓



## GAS421GSBZ

### Operating modes

- Slider control
- 9 power settings
- Pause button
- Wipe protection
- Keep warm function
- Melt function
- Button tone settings (on/off)
- Operating time with switch-off function
- Automatic boost
- Acoustic timer
- Simmer function
- Safety package
- Construction size
- Black design

- Automatic flame sensor
- Automatic re-ignite function
- One-handed ignition
- Childproof lock
- Safety switch-off
- Residual heat display

### Cooking zone power

Front: 1.75 kW  
 Back: 3 kW  
 Set up for: Town Gas, 15 mbar

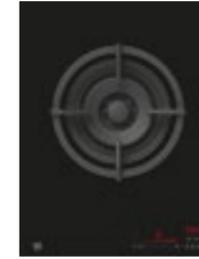
### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

### Appliance size

(W×D): 384×501 mm

DualDesign  
 GAS421GSBZ/3106463205



## GAS411GSBZ

### Operating modes

- Slider control
- 9 power settings
- Pause button
- Wipe protection
- Keep warm function
- Melt function
- Button tone settings (on/off)
- Operating time with switch-off function
- Automatic boost
- Acoustic timer
- Simmer function
- Safety package
- Construction size
- Black design

- Automatic flame sensor
- Automatic re-ignite function
- One-handed ignition
- Childproof lock
- Safety switch-off
- Residual heat display

### Cooking zone power

Power-Wok burner: 6 kW  
 Set up for: Town Gas, 15 mbar

### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

### Appliance size

(W×D): 384×501 mm

DualDesign  
 GAS411GSBZ/3106363105



### GAS731GKBZ

-  Construction size
-  External operation
-  Black design

- Automatic flame sensor

#### Cooking zone power

Front left: 1.75 kW  
 Back left: 3 kW  
 Right: Power-Wok burner 6 kW  
 Set up for: Town Gas, 15 mbar

#### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

#### Appliance size

(W×D): 691 × 501 mm

DualDesign  
 GAS731GKBZ/3107563305



### GAS311GKBZ

-  Construction size
-  External operation
-  Black design

- Automatic flame sensor

#### Cooking zone power

Power-Wok burner 6 kW  
 Set up for: Town Gas, 15 mbar

#### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

#### Appliance size

(W×D): 281 × 501 mm

DualDesign  
 GAS311GKBZ/3107363105



### GAS321GKBZ

-  Construction size
-  External operation
-  Black design

- Automatic flame sensor

#### Cooking zone power

Front: 1.75 kW  
 Back: 3 kW  
 Set up for: Town Gas, 15 mbar

#### Special design

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

#### Appliance size

(W×D): 281 × 501 mm

DualDesign  
 GAS321GKBZ/3107463205

**GAS731EKBZ**

-  Construction size
-  External operation

- Automatic flame sensor

**Cooking zone power**

Front left: 1.75 kW  
 Back left: 3 kW  
 Right: Power-Wok burner 6 kW  
 Set up for: Town Gas, 15mbar

**Special design**

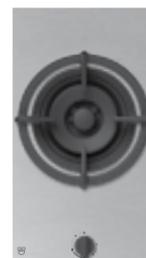
- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

**Appliance size**

(W×D): 691 × 501 mm

DualDesign

GAS731EKBZ/3105663305

**GAS311EKBZ**

-  Construction size
-  External operation

- Automatic flame sensor

**Cooking zone power**

Power-Wok burner 6 kW  
 Set up for: Town Gas, 15 mbar

**Special design**

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

**Appliance size**

(W×D): 281 × 501 mm

DualDesign

GAS311EKBZ/3104663105

**GAS321EKBZ**

-  Construction size
-  External operation

- Automatic flame sensor

**Cooking zone power**

Front: 1.75 kW  
 Back: 3 kW  
 Set up for: Town Gas, 15 mbar

**Special design**

- 1 appliance - 2 installation options
- Flush-fitting or top-mounted
- Pan holder, black enamel plating

**Appliance size**

(W×D): 281 × 501 mm

DualDesign

GAS321EKBZ/3105063205

**Gas hob****Accessories**

- Intermediate support: bridge for hob combinations, flush-fitting H63789
- Intermediate support: bridge for hob combinations, supported, stainless steel 1014361
- Intermediate support: bridge for hob combinations, supported, black 1019199
- Additional pan support for small pans, mocha attachment 1015122

**Cooking zones and max. pan sizes (Ø pan base in cm)**

- \* standard burner (1.75 kW): 20 cm
- \* high speed burner (3 kW): 26 cm
- \*\* wok burner (6 kW): 26 cm

- \* 1 burner ring
- \*\* 2 burner rings

# Extraction hoods



## «TRENDS COME AND GO LIKE HAIR STYLES – A KITCHEN LAST FOR YEARS»

Two things link Roman Burkard to V-ZUG: his close proximity to the team and an eye for the bigger picture, right the way down to the smallest functional and visual detail. The architect is building for the future. And creating living spaces.

«PEOPLE SEE THEIR KITCHENS IN A NUMBER OF DIFFERENT WAYS: AS A PLACE OF WORK OR AS A PART OF THEIR LIVING SPACE.»

Roman Burkard, managing director at Burkard AG

Roman Burkard has the eyes of a hawk. When working, he always has the overall picture in mind while still managing to keep track of the tiniest details. Whether he is working on private flats, rental properties or an old people's home, the graduate architect and managing director at Burkard AG in Zug, Switzerland, is tasked with building the future. That is why a bird's eye view is so important in his work – those who fly the highest have a better view of what's in the distance. «In the majority of our projects, we are involved right from the start,» explains Roman Burkard. As well as having strong vision, the architect is also a good listener. «We always start by clarifying what the owners want,» he says. «For example, people see their kitchens in a number of different ways: primarily as a place of work or as a part of their living space.» This type of question helps them to decide whether the kitchen will be open plan or a separate room. Open plan kitchens may be in fashion but Roman Burkard remains critical: «Trends come and go like hair styles – a kitchen, however, is supposed to last for years. My job is to make the owners aware of long-term and sustainable solutions.»

### Functionality comes first

Energy-efficient living is a trend with a future. Because buildings are being built closer and closer together, good extraction solutions are also becoming increasingly important. A powerful range hood can play a key role in this trend. «An effective range hood is important, particularly

in open plan kitchens, otherwise the whole flat could smell,» explains Roman Burkard. When it comes to planning the finer details, he works closely with the kitchen company. «If it is integrated into a kitchen unit, a range hood can have a very understated and purely functional effect,» says the architect. «When combined with an island layout on the other hand, a beautiful island hood can even become a design element in the room itself. It helps to break up the room, lending it a new vibrancy,» he explains.

### Then come the aesthetics

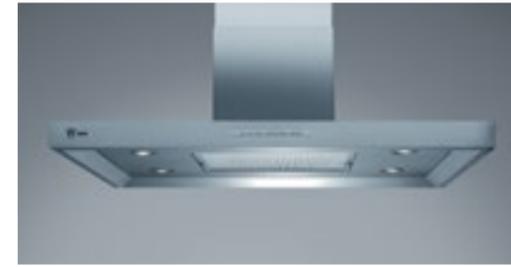
When it comes to the visual side of things, the architect's eagle eyes really come to the fore: premium materials, timeless shapes, elegant controls – it is the small added touches that turn kitchen appliances into design pieces. «Aesthetics play a major role, particularly in open plan kitchens, but they have to go hand in hand with the appliances' functional characteristics. This is the only way to create a harmonious overall look,» explains Roman Burkard. Whenever possible, he always uses V-ZUG household appliances in his designs and has been doing so for many years. «I would like to support industry here in Zug. Thanks to our close proximity to the factory and the team there, I have established a very special relationship with V-ZUG,» he explains. The location isn't the only thing that links the two teams, it is also their shared determination to take responsibility for the future and create inspirational living spaces.



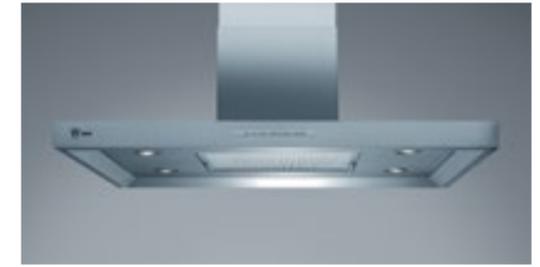
Ceiling range hoods



Downdraft extractors



Island hoods



Wall hoods

## A WIDE ARRAY OF RANGE HOODS FOR VISUALLY APPEALING AND FUNCTIONAL SOLUTIONS

Whether you want a designer hood to reflect your good taste or built-in appliances for more practical purposes: V-ZUG has the ideal product to suit any kitchen.

### Island and ceiling range hoods

Island and ceiling range hoods are suitable for kitchens with an island layout.

### New: Downdraft extractors

Our sophisticated downdraft extractors are equipped with a retractable hood element so that it can be lowered back into the cover again after use. We recommend combining downdraft extractors with a panorama hob for the best possible extraction of smoke vapours.

### Wall hoods

You can use this type of hood if your hob is next to a wall.

# PRODUCT COMPARISON

	DSDSR12	DSTS9	D1B	DWB	DWB PLUS
Page in brochure	85	85	86	86	87
<b>Design options</b>					
ChromeClass	✓		✓	✓	✓
ChromeClass/glass		✓			
140 cm wide			✓		
130 cm wide					
120 cm wide	✓		✓	✓	✓
100 cm wide					
90 cm wide		✓		✓	✓
<b>Applications</b>					
Side exhaust	✓				
LED lighting	✓	✓			
Halogen lighting			✓	✓	✓
Light colour	kelvin 3000	4000	2800	2800	2800
Number of metal grease filters	4	2	1/2	1	1
Automatic shut-off time	✓	✓	✓	✓	✓
Intensive setting	✓	✓	✓	✓	✓
Clean-Air function	✓	✓	✓	✓	✓
Metal grease filter cleaning display	✓	✓	✓	✓	✓
Dimming lights	✓	✓	✓	✓	✓
<b>Operation and display</b>					
Touch buttons		✓			
Push buttons	✓		✓	✓	✓
Number of power settings	4	4	4	4	4
Blower setting display	✓	✓	✓	✓	✓



## DSDSR12

Powerful performance and understated design - this hood is installed directly into the ceiling.

### Operating modes

- Air delivery rate
- Air vents with integrated non-return flap
- Extracted air
- Recirculation air
- Light with dimmer function
- Remote control incl.
- Metal grease filter cleaning display
- Intensive setting
- Automatic shut-off time
- Side exhaust
- 2 LED lights



## DSTS9

A range hood of the highest calibre: the retractable downdraft extractor lends your kitchen an added air of exclusivity.

### Operating modes

- Air delivery rate
- Air vents with integrated non-return flap
- Extracted air
- Recirculation air
- Light with dimmer function
- Touch buttons
- Intensive setting
- Automatic shut-off time
- Metal grease filter cleaning display
- Charcoal filter saturation display
- LED light

### Energy



**Appliance size** without flue  
(front height × W × D):  
133 × 1200 × 700 mm

**Appliance height:** 318 mm (extracted air)

DSDSR12 (120 cm)

Ceiling range hood  
ChromeClass DSDSR12c/64003.60.003

### Energy

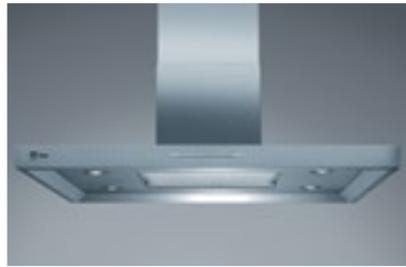


**Appliance size**  
(height × W × D):  
650 × 880 × 120 mm

**Retractable height:** 400 mm

DSTS9 (90 cm)

Downdraft extractor  
Glass DSTS9g/64004.60.005



**DI B**

The handmade island range hoods offer elegance and excellent performance.

**Operating modes**

-  Air delivery rate
-  Air vents with integrated non-return flap
-  Extracted air
-  Recirculation air
-  Light with dimmer function
-  Metal grease filter cleaning display
-  Charcoal filter saturation display
-  Intensive setting
-  Automatic shut-off time
-  4/6 halogen spotlights

**Energy**



**Appliance size** without flue  
(front height × W × D):  
68/80 × 1200/1400 × 700 mm  
**Appliance height** incl. flue:  
550-1250 mm  
(depending of the telescopic casing and filter)

DI B12 (120 cm)

ChromeClass DIB12c/6300861003

DI B14 (140 cm)

ChromeClass DIB14c/821386



**DW B**

The handmade wall range hoods offer elegance and excellent performance.

**Operating modes**

-  Air delivery rate
-  Air vents with integrated non-return flap
-  Extracted air
-  Recirculation air
-  Light with dimmer function
-  Metal grease filter cleaning display
-  Charcoal filter saturation display
-  Intensive setting
-  Automatic shut-off time
-  4 halogen spotlights

**Energy**



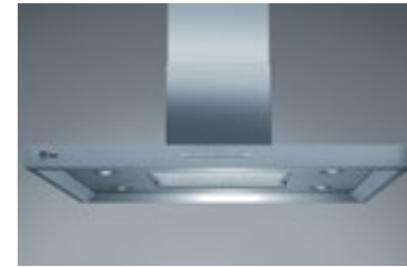
**Appliance size** without flue  
(front height × W × D):  
68 × 900/1200 × 550 mm  
**Appliance height** incl. flue:  
500-1150 mm  
(depending of the telescopic casing and filter)

DW B9 (90 cm)

ChromeClass DWB9c/993386

DW B12 (120 cm)

ChromeClass DWB12c/6200861003



**DW B PLUS**

The most powerful range hood in our line of wall solutions with an external motor. Air delivery rate up to 1600 m³/h depending on ducting diameter.

**Operating modes**

-  Extracted air
-  Light with dimmer function
-  Metal grease filter cleaning display
-  Intensive setting
-  Automatic shut-off time
-  4 halogen spotlights

**Appliance size** without flue  
(front height × W × D):  
68 × 900/1200 × 550 mm  
**Appliance height** incl. flue:  
500-1150 mm  
(depending of the telescopic casing)

DW B9 PLUS (90 cm)

ChromeClass

DW B12 PLUS (120 cm)

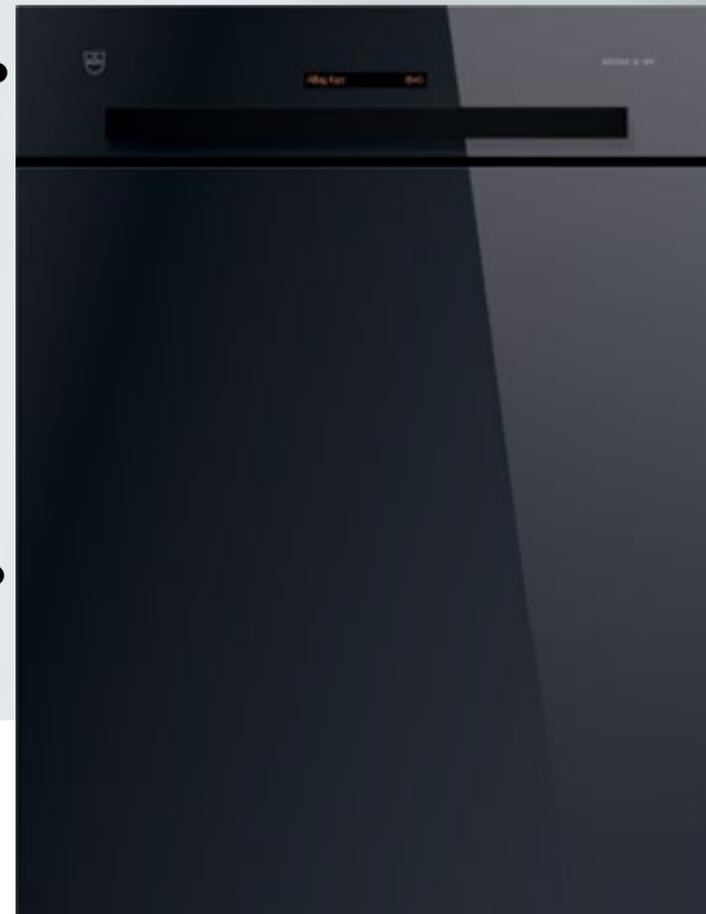
ChromeClass

# Dishwashers

Even if you are short on time, the Adora SL still offers top performance: The new **programme Party** washes a full load of dishes in just 11 minutes – a world first from V-ZUG.

The world's first **SteamFinish** function uses pure steam to treat your crockery at the end of the wash process – for a spotlessly clean and shining finish.

With the delayed start function **OptiStart**, the dirty dishes are already wet and softened before the programme starts. The appliance then washes the dishes at a lower temperature, consuming less energy in the process.



When it comes to resource efficiency, the **Adora SL WP** is unbeatable: with an energy efficiency rating of A+++ (-30%), it keeps consumption levels low, helping you to feel good about yourself.



A POWERFUL TOOL FOR YOUR KITCHEN, HELPING YOU AND YOUR CROCKERY TO SHINE



«YOU CAN DRINK ALMOST ANYTHING FROM A LARGE, LONG-STEMMED TULIP GLASS, EVEN CHAMPAGNE.»

Britta Wiegelmann, wine journalist and qualified taster

## «ANYONE CAN ENJOY WINE!»

How do you tell a good wine from a bad one? The fact that the bottle is empty. For wine journalist Britta Wiegelmann, the most important thing is personal taste. There is one thing she can be sure of: the glasses have to be immaculate.

Does Britta Wiegelmann ever take a deeper look inside the glass? She laughs. «Yes,» she says, «but there's never anything in there! It's just to make sure that it's clean.» She's not what you could call a typical housewife. A good hostess, yes: «I love to have a house full.» She puts a leg of lamb onto the table along with one or two bottles of wine. «Then it would be a real shame, the Châteauneuf would smell of dust from the cupboard or washing up liquid.» Always start with a smell test: that's what she learnt on the very first day of her studies at the Faculty of Oenology in Bordeaux. She also learnt the remedy to go with it: «Blow quickly into the glass so that it mists over, a bit like when you are cleaning your lenses. The steam makes any smells evaporate.» She glances over to her dishwasher and jokes: «You could say that it's the precursor to the SteamFinish.»

Britta Wiegelmann has been journeying through the world of culinary enjoyment for 20 years, working as a journalist, wine expert and taster. You may also recognise her as a columnist and video blogger. Her latest baby is called «taste! - Das Genussmagazin» (taste! - The enjoyment magazine) ([www.tastemagazin.ch](http://www.tastemagazin.ch)), an online platform covering food, drink, travel, and life. As well as sharing her favourite recipes and places to eat, she also gives tips on what to do if your tongue is coated with red wine («soya milk!»), which wine you can drink out of a water glass with style («Txakoli, a white wine from the Basque region of Spain»), and how to find out if a wine is corked («using warm water»).

### A glass for every occasion

Her motto: anyone can enjoy wine, it's not complicated. That's why the glasses that hang down from a rack above her head in her kitchen are almost all the same. «It's nice to have lots of different types but it's not essential. You can drink anything from a large, long-stemmed tulip glass, even champagne.» And they all end up in the dishwasher. «I once got the chance to go behind the scenes on the Orient Express for a report. The kitchen wasn't much bigger than a tea towel and was very sparsely equipped - all the glasses were rinsed in cold water by hand! That's not my thing. And not just because I am prone to smashing a few, unlike my dishwasher...»

### The bogeyman in the cupboard

Any other tips? «Never store wineglasses on their head otherwise smells can collect in the cup. If they do get a bit musty, just freshen them up a bit with your dishwasher's Sprint programme.» At the end of a fun evening, she makes it easy for herself: «If I have had a lot of people over, I run the machine twice, once for the crockery and once for the glasses.» By the way: at the table, she likes to change the wines on offer, but very rarely the glasses. «Vintners don't do it either,» she says with a dismissive wave, explaining that lots of winemakers even throw any leftover wine into the bushes at the end of an al fresco dinner with friends and family. «That's what I like so much about winemakers: they know how to enjoy life!» The simple life.



## PROGRAMME PARTY – FASTER THAN EVER BEFORE

V-ZUG's programme Party is an invaluable tool that even surpasses the previous Sprint programme. The Adora SL washes slightly dirty dishes in just 11 minutes (depending on electric connection) – a world record!

### **That means the host can enjoy the party too**

Music, chatting, laughter – the party is in full swing. The nibbles are going down a storm. And even the crockery is starting to run out. Not a problem with the new programme Party on the Adora SL, which cleans faster than ever before. After just 11 minutes (depending on electrical connection) minutes, the dishes are ready for you and your guests to use again, leaving the host free to enjoy the party!

### **Quick cleaning that saves you time**

The programme Party allows you to run up to five wash cycles in a row, making it perfect for cleaning large quantities of lightly dirty dishes within a short space of time. This is extremely practical not just for a party, but plenty of other situations too, for example during a dinner party with numerous guests at the table and several courses on the menu. Simply wash the dishes quickly between courses and they are ready to be used again or put away. The kitchen is kept clean and tidy, saving you valuable time that can be spent with your guests.

### **A world first from V-ZUG**

While the automatic programme of a V-ZUG dishwasher normally needs between 65 and 115 minutes depending on the model, load, water hardness, etc., the Sprint programme takes 20 minutes (18 minutes with the Adora SL WP). With a wash programme taking only 11 minutes (connection dependent), the new programme Party takes first prize when it comes to speed and is even a world record-holder: the programme is a world first from V-ZUG and a good reason to choose an Adora SL or Adora SL WP for your home.



## WASH AWAY YOUR WORRIES ABOUT ENERGY AND WATER CONSUMPTION

One thing is certain: a dishwasher consumes much less energy and water than washing up by hand. This is particularly true of V-ZUG dishwashers – they are the best around when it comes to the environment.

### Quality also means saving energy

Washing your dishes in a dishwasher saves time and is a lot more economically and environmentally friendly than washing up by hand. While washing up by hand uses around 40 litres of water, an Adora SL uses just 5 litres in its automatic programme. If the dishwasher is connected to a warm water supply, you can also set up a special function, which allows the Adora SL to consume as much as 90% less energy.

### A world first – dishwashers with heat pump technology

The Adora SL WP dishwasher is also equipped with a heat pump: V-ZUG is the first manufacturer to install a highly-efficient heat pump in its dishwasher and has thus cut energy consumption by almost 50% when compared to conventional dishwashers. In the Eco programme, the water is heated exclusively by the heat pump, requiring the least amount of energy. Depending on which programme is selected, a second source of heat is activated to achieve a consistent temperature. The heat emitted by the dishwasher is collected by a latent heat storage device – for an evenly-balanced flow of heat in your kitchen.

### Economic functions to help both you and your bank balance feel better

V-ZUG's dishwashers are packed full of sophisticated sensors and functions that help you to save even more – from electricity and water to salt and rinse agent, and ultimately money.

- **Turbidity sensor:** This sensor measures the level of dirt in the water and makes sure that fresh water isn't used if it isn't needed.
- **Water hardness control:** The water hardness control function makes sure that the water is the ideal level of hardness throughout the programme. The rinsing agent is more effective, providing gentler care for your crockery and glasses.
- **Rinse agent dosage:** The amount of rinse agent is automatically adapted to the water hardness and load – saving rinse agent for you.
- **Energy saving button:** Reduces the temperature by 5 °C, saving 10% more energy.

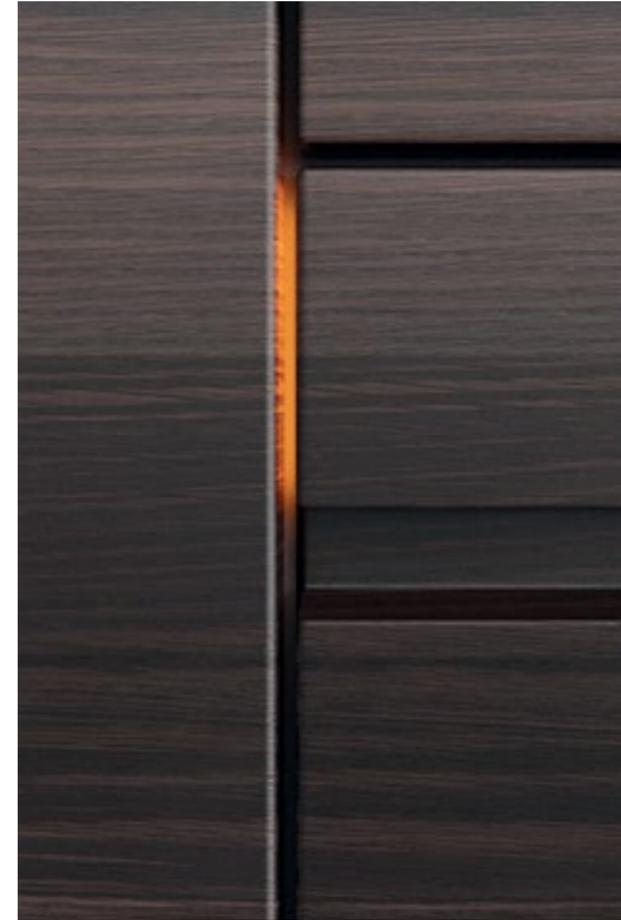
- **Part load programme:** Automatically adjusts the programme to a lower load, thus saving up to 6 litres of water and 30 minutes of time.
- **Automatic door opener:** The door is released automatically at the end of the rinse programme. This reduces the drying phase, saving valuable energy.
- **OptiStart:** The intelligent delayed start function uses the waiting time before the programme starts to wet the dishes. When the wash cycle begins, the dirt has already been softened so the appliance can run at a lower temperature. Energy consumption is reduced by around 10%.
- **EcoManagement:** With EcoManagement, V-ZUG supports you in checking the energy consumption of your appliance and washing with resource-conserving programmes.



Perfectly suited for installation in a tall unit



Installation without handles



FunctionLight

**Two designs to choose from**



Design integrated (only panel or full black glass)



Fully integrated

## MULTIPLE AESTHETICS OPTIONS

Select the design that perfectly suits your household – or simply allow the appliance to hide elegantly behind your kitchen facade. We ensure simple and practical installation for every version.

**Quick and easy to install**

To make installation even easier, dishwashers can be ordered from the factory with a special sliding plate. Along with normal installation, V-ZUG dishwashers are also perfect for installation in tall units: a special door hinge allows the dishwasher door to be slightly raised when opened. This leaves space to swivel the door, and the Adora can therefore be installed with minimum clearance.

**Practical lighting for convenient handling**

Why switch on the kitchen light at night just to put a glass in the dishwasher? With the new, pleasant LED interior lighting with SL convenience level, this is no longer necessary. Four interior LED lights make loading and unloading the dishwasher easier. Fully integrated models are also equipped with a practical FunctionLight: an LED display fitted into the side of the door informs you when the programme is complete.



## EXCITING FUNCTIONS AND PROGRAMMES

The special programmes installed in V-ZUG dishwashers are an excellent argument when it comes to picking a higher convenience level. Of course, every one of our appliances still comes with the programmes you are used to from a good dishwasher.

### Daily short

The Adora is the first dishwasher that can clean plates with normal levels of dirt in just 45 (SLWP) minutes.

### Automatic

The automatic programme knows what your dishes need: this programme washes your dishes perfectly, while still saving up to 30% more water, electricity and regeneration salt. The programme duration is managed automatically, lasting anywhere from 65 to 115 minutes.

### Fondue/raclette

The exclusive Fondue/raclette programme is a classic Swiss programme for classic Swiss specialities. Fondue pots, raclette pans or dishes for bakes and gratins come out perfectly clean without needing to be steeped thanks to the active soak phase.

### Silent

At 37 dB(A), this programme can hardly be heard. You can leave the dishwasher running at night - everything will be clean by the morning.

### Hygiene

For hygienic cleaning for items such as chopping boards or baby bottles.

### MachineCare

Used together with a standard machine care product, the special programme degreases and cleans both the interior and the components. Regular care will ensure your dishwasher is hygienically clean while contributing to a longer service life.

### SteamFinish – a world first

With its SteamFinish programme, the Adora is the first dishwasher to use pure steam to rinse glasses, cutlery and dishes, guaranteeing a spotlessly clean and shiny finish that you can measure. The effectiveness of the SteamFinish programme has been tested and confirmed by the independent test lab Labor Veritas. The unique patented SteamFinish technology generates steam at the end of the washing process. The steam from this purest (distilled) water collects on the crockery and removes any leftover salt or traces of rinsing agents. The world's first SteamFinish function can be manually selected with every washing programme or added to every programme as a default – the perfect finish to every wash.

### Tested and confirmed by:

**Labor  
Veritas**

## PRODUCT COMPARISON

		Adora SL WP	Adora SL	Adora N
Page in brochure		100	100	101
<b>Design options</b>				
Fully integrated		✓	✓	✓
Black glass			✓	✓
<b>Features</b>				
Energy efficiency		A+++/-30%	A+++/-10%	A++
Heat pump		✓		
Interior LED lighting		✓	✓	
Automatic door opener		✓	✓	
<b>Exclusive V-ZUG functions</b>				
Sprint/programme Party (230 V / 10 A)	Min.	32/15	27/15	
Turbidity Sensor		✓	✓	✓
Special function for a hot water connection		✓	✓	✓
SteamFinish		✓	✓	
Daily short programme		✓	✓	
Upper basket with multiple height settings		✓	✓	✓
<b>Applications</b>				
Number of place settings		13	13	13
Installation in tall unit		✓	✓	✓
Number of programmes		12	12	5
All-in-1 option		✓	✓	✓
Hygiene programme		✓	✓	
Childproof lock		✓	✓	
EcoManagement		✓	✓	
<b>Operation and display</b>				
Delayed start		✓	✓	✓
Plain text display		✓	✓	
<b>Appliance height</b>				
Standard	mm	867-907	780-896	780-896

**Lower basket with MultiFlex zone**

A folding flap mechanism makes sure that the four rows of prongs can be folded up in a single movement. This creates a large surface that is particularly good for holding large plates, pans, bowls, steam cooker accessories or even cups and glasses.

**Available as an accessory: special lower basket for glasses**

This lower basket has been developed especially for glasses and cups. It can hold up to 26 glasses and 10 cups. The basket is ideal for day-to-day life in the office or if you often have large groups of people over. It can be used with all convenience levels in the Adora line and ordered as a separate accessory.

**Height-adjustable upper basket with plenty of space**

The multifunction shelf is ideal for coffee cups or as a shelf for holding water or wine glasses. The special row for glasses provides additional space for tumblers. It can also hold saucers or small bowls with ease. The upper basket also comes with several height settings: you can load it in seven different positions in a single movement.



### Adora SL di

The world's first SteamFinish function is a good argument to pick this first-class dishwasher.

#### Programmes

- Automatic
- SteamFinish
- Silent
- Daily short
- Party
- Sprint
- Glass
- Intensive
- Fondue/raclette
- Hygiene
- Pre-rinse
- Eco
- MachineCare
- Part load
- Energy saving
- 24 h delayed start
- Ideal for tabs
- OptiStart
- Turbidity sensor
- Rinse agent dosage
- Water hardness control
- Automatic door opener
- EcoManagement

#### Features

- Interior lighting with 4 LED lights
- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 5 litres/0.75 kWh/42 dB(A)



GS 60 SL di

GS60SLZdi/4104861002



### Adora SL Vi

The world's first SteamFinish function is a good argument to pick this first-class dishwasher.

#### Programmes

- Automatic
- SteamFinish
- Silent (37 dB (A))
- Daily short
- Party
- Sprint
- Glass
- Intensive
- Fondue/raclette
- Hygiene
- Pre-rinse
- Eco
- MachineCare
- Part load
- Function Light
- Energy saving
- 24 h delayed start
- Ideal for tabs
- OptiStart
- Turbidity sensor
- Rinse agent dosage
- Water hardness control
- Automatic door opener
- EcoManagement

#### Features

- Interior lighting with 4 LED lights
- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 5 litres/0.75 kWh/40 dB(A)



GS 60 SL Vi

GS60SLZVi/4105961055

### The first and only dishwasher with heat pump technology



### Adora SL WP Vi

The V-ZUG premium appliance: the first dishwasher with heat pump technology is a champion when it comes to energy.

#### Programmes

- Automatic
- SteamFinish
- Silent (37 dB (A))
- Daily short
- Party
- Sprint
- Glass
- Intensive
- Fondue/raclette
- Hygiene
- Pre-rinse
- Eco
- MachineCare
- Part load
- Function Light
- Energy saving
- 24 h delayed start
- Ideal for tabs
- OptiStart
- Turbidity sensor
- Rinse agent dosage
- Water hardness control
- Automatic door opener
- EcoManagement

#### Features

- Interior lighting with 4 LED lights
- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 6 litres/0.49 kWh/44 dB(A)



GS 60 SL WP Vi

GS60SLWPZVi/4108261055



### Adora N di

This appliance has space for 13 place settings. Manufactured in Switzerland - just like all other Adora dishwashers.

#### Programmes

- Automatic
- Quick wash/glass care
- Intensive
- Pre-rinse
- Eco
- Energy saving
- 9h delayed start
- Ideal for tabs
- Turbidity sensor

#### Features

- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 8 litres/0.93 kWh/44 dB(A)



GS 60 N di

GS60NZdig/4106361002



### Adora N Vi

This appliance has space for 13 place settings. Manufactured in Switzerland - just like all other Adora dishwashers.

#### Programmes

- Automatic
- Quick wash/glass care
- Intensive
- Pre-rinse
- Eco
- Energy saving
- 9h delayed start
- Function Light
- Ideal for tabs
- Turbidity sensor

#### Features

- Space for 13 place settings

#### Water/electrical consumption/Noise emissions

From 8 litres/0.93 kWh/44 dB(A)



GS 60 N Vi

GS60NZVi/4107561055

### Adora SL di/Ndi

#### Accessories

- Black glass door
  - Height: 632 mm (W83526)
- Tray for the lower basket (space for 18 cups) (W83934)
- Adjustable cutlery basket insert (W83586)

### Adora SL Vi/N Vi

#### Accessories

- Tray for the lower basket (space for 18 cups)
- Adjustable cutlery basket insert

### All Adora models

#### Accessories

- Lower basket for glasses (1013007)
- Glass compartment for lower basket (1015132)

#### Installation accessories for all Adora models (please specify when ordering)

- Extended inlet/drain hose, 3 m (1032108, SL model)
- Extended inlet/drain hose, 3 m (1032107, S/N model)
- Reinforced springs for heavy door panel up to 10.5 kg (W84603)

# Cooling

With a usable volume of 287 litres, the appliance has **plenty of space** for fresh ingredients. Thanks to the height-adjustable trays, the cooling space remains flexible so that you can use it for whatever you need.

The Prestige brings together countless benefits from our wide range of refrigerators into a single appliance. For instance, it is sure to stand out thanks to its impressive **energy efficiency**. Especially for areas with high humidity and tropical climate conditions we developed the Prestige T.

The **Prestige** has a simple yet beautiful effect in your kitchen: this fully integrated design can be decorated whichever way you like to blend elegantly into the background. The interior shines with elements in brushed stainless steel.



V-ZUG is unique in the industry for developing and producing its refrigerators **in our own factory in Arbon, Switzerland**. This allows us to closely monitor the production process so that we can guarantee lifelong product quality.



FRESH OFF THE SWISS PRODUCTION LINE: LOW CONSUMPTION WITH A POWERFUL PERFORMANCE



## «SO MUCH DELICIOUS STUFF ENDS UP GETTING THROWN AWAY»

Throw it away? It would be a shame, really. In Esther Kern's house, beetroot leaves become soups and dandelion roots turn into coffee. Her Leaf to Root project is creating a brand new form of vegetable-based cuisine. Her tools: a big refrigerator and lots of creativity.



«CABBAGE LEAVES ARE GREAT FOR STEAMING AND YOU CAN PICKLE THE STALKS, TOO.»

Esther Kern, food journalist and editor-in-chief at [waskochen.ch](http://waskochen.ch)

Esther Kern needs more space in her refrigerator than most other people. That's because she likes to keep the parts of the vegetables that the rest of us throw away: Stalks. Leaves. Roots. «It is crazy to see how much delicious stuff ends up getting thrown away!» she says. Back in 2002, the journalist co-founded [waskochen.ch](http://waskochen.ch), Switzerland's first independent cooking platform. Following a relaunch, the website now brings in over 30,000 users a month – and Esther Kern is once again taking a pioneering role. She has come up with the Leaf to Root campaign, working with top chefs to demonstrate how we can use all parts of a vegetable from leaf to root. She is also working on a recipe book, which has already been the subject of reports on Swiss television.

### **A radish salad, but not as we know it**

After months of testing recipes, she already has plenty of tips to hand. For instance, she knows that leaves draw the juice out of the body of root vegetables. As a result, root vegetables like radishes will keep for longer in the fridge if you remove the leaves – using them straight away if possible. «Radish leaves make a great salad,» she explains. «You can use beetroot leaves in a soup, kohlrabi leaves are good for steaming and you can pickle their stems, too.» Esther Kern is a regular guest at the weekly market and a passionate gardener, growing her own fruit and vegetables. «That's why I value the drawers in my fridge so much: they are the perfect temperature,» she explains. «You can easily keep a salad for a good week.» Something else she loves: «There's plenty

of space for bottles. I don't just need the space for drinks. I need it for storing my home-made syrup, good organic ketchup, or verjus, the juice from unripe grapes, which adds a magical sour note to dishes. Once you have opened it, you have to leave it in the fridge.» Even though she has a big freezer in the cellar, she is still happy to have a freezer compartment in the fridge. «Some things just need to be in easy reach. For example, I always keep cubes of butter frozen to add to sauces. And ice cubes to chill vegetables.»

### **Cheese and an everlasting life**

Now, it's not likely that any family will claim that their refrigerator is a constant source of joy. Esther Kern laughs. «Well, of course, tidiness is a constant issue. When things are stressful, food can disappear into the back of the fridge – and not reappear again until the expiry date has passed. We've all experienced it.» However, she noticed that you can still enjoy lots of food after the expiry date has passed. «We should rely on our instincts a lot more. Bernard Antony, a master cheese maker from the Alsace, once told me in an interview that a good cheese should never go off. All you have to do is cut off the mould.» Of course, precaution is always better. «We used to just have cheese spread out all over the fridge,» explains Esther Kern. «These days, we store it all together in a glass container. All these little storage tools help us to keep an eye on all our culinary delights.»



**V-ZUG can give you more – at [vzug.com](https://vzug.com)**

V-ZUG is also a leading name when it comes to usable capacity. The flexible interior layout guarantees personal design freedom.



## ADVANCED TECHNOLOGY AND INNOVATIVE MATERIALS FOR A HEALTHY LIFESTYLE

With a dedicated research team in the Switzerland factory, we constantly strive to provide the best environment to safely and hygienically store your food. We also work with external partners when needed to further enhance our product offering. This flexible combination plays a valuable role in our promise of Swiss perfection for your home.

### Proper storage for healthy eating every day

Thanks to the accurate temperature control, you can store food according to its temperature requirements, helping it to retain its nutrients, quality and freshness for much longer. If you value the importance of healthy nutrition but don't want to have to buy fresh produce every day, then our appliance is the perfect product for you.

### HygienePlus – for added hygiene in your fridge thanks to Sanitized®

A hygienic refrigerator plays a major role in keeping food fresh and maintaining a healthy diet. Working with the leading Swiss company SANITIZED, V-ZUG has introduced a new type of plastic into its refrigerators. This material reduces the growth and spread of harmful micro-organisms on the surfaces by up to 99.9%\*. This modern plastic also protects against unpleasant smells.



\*Testing methods: JIS Z 2801: JIS Z 2801  
 Testing organism: Staphylococcus aureus ATCC 6538  
 Tested additive: Sanitized® BC A 21-41; 0.4 % in polystyrene  
 Biocidal agent: Silver phosphate glass



## STATE-OF-THE-ART COOLING TECHNOLOGY WITH HIGH-QUALITY DESIGN: MADE IN SWITZERLAND

At V-ZUG, design doesn't just mean high-quality aesthetics, it also covers easy operation, practical functions, and flexible equipment. This creates first-class refrigerators that provide perfect support for day-to-day life.

### Premium design and Swiss quality by V-ZUG

The majority of V-ZUG refrigerators are fully integrated appliances: the front section is panelled using your kitchen unit design, helping the appliance to blend elegantly into the background. We also make sure we use high-quality materials and tasteful design for the interior.

### Controls and functions for cutting-edge cooling technology

Sophisticated electronics with a digital display guarantee easy operation and the ideal overview of the temperature selected and the functions activated. With the quick cool/quick freeze function, you can cool recently stored food quickly and efficiently in the cooling or freezer compartment. In appliances with separate temperature control, you can use the holiday function to switch off the fridge section while leaving the freezer compartment running. And with Sabbath mode, you can put your refrigerator into a deep sleep: the LED lighting and displays are deactivated for 28 hours while the fridge compartment continues to run as normal.

### The ultimate in practical and flexible equipment

A V-ZUG refrigerator offers you plenty of flexibility for your own customized layout: with the smart tray system, the trays are quick and easy to adjust, and can also be removed and reinserted again for cleaning. The trays are clicked into place using latches in the side walls. Thanks to shorter trays and separating trays, there is even plenty of space for larger items. For added flexibility, you can choose from an array of accessories for your refrigerator.

### Simple and convenient – LED lighting and SoftClose

The modern lighting concept with high-quality LED lights distribute the light perfectly throughout the refrigerator, even when it has a full load – and across all temperature zones right down to the bottom box. The new SoftClose door function for fully integrated models provides added comfort. No matter how much force you use to close the door, the closing motion is braked so that the door closes softly and quietly.



## INVEST IN AN APPLIANCE WITH TOP ENERGY EFFICIENCY AND SAVE MONEY

No more worries about your carbon footprint and reduced energy costs for your household: V-ZUG's refrigerators come with top-class Swiss technology. During the development process, we pay particular attention to our refrigerators' energy efficiency rating.

### Lower running costs for added potential savings

Environmental assessments show that running a fridge or freezer puts a major strain on the environment. That is why we work hard to produce energy-saving models and thus help to remove the strain on the environment. Furthermore, with a usage life of 15 years, you can save a significant sum on running costs.

## PRODUCT SPECIFICATION

		Prestige T
Page in brochure		112
<b>Design options</b>		
Installation height	cm	177.8
1-door		
2-door		✓
Fully integrated		✓
Black glass		
Usable capacity	l	221
Freezer compartment	l	66
Energy efficiency rating		A++
<b>Exclusive V-ZUG functions</b>		
Wine cooling zone		
<b>Applications</b>		
LED lights		✓
Separating trays or short trays		✓
<b>Operation and display</b>		
Separate temperature control		✓
Digital display		✓
TouchControl		✓
Quick cool and/or quick freeze		✓
Holiday function		✓
Sabbath mode		✓
SoftClose		✓
HygienePlus		✓



### Prestige T

An absolute space-saver – optimised for tropical climates.

#### Appliance information

- Separate temperature control
- Digital display
- TouchControl
- SoftClose
- HygienePlus

- Usable capacity, total: 287 litres
- Fridge section: 221 litres
- Freezer compartment: 66 litres

#### Equipment in the fridge section

- 5 smart glass shelves, 3 of which are height-adjustable, 1 short shelf
- 1 large vegetable tray
- 5 large door trays
- 2 egg trays for 12 eggs

#### Equipment in the freezer compartment

- 3 drawers
- 1 ice cube tray

#### Energy



Energy consumption over 365 days: 195 kWh

#### Appliance size

(H×W×D): 1776 × 548 × 545 mm

KPRT 60i

Fully integrated, incl. construction kit  
 EK1422BFT-EA/5108162015 door hinge right  
 EK1422BFT-EA/5108162005 door hinge left

# Wincooler



## YOUR FINEST WINES AT THE PERFECT TEMPERATURE – FOR A FIRST-CLASS TASTE

V-ZUG's Wincooler SL is perfectly tuned for storing your finest wines, right down to the smallest detail – the only true companion for those extra special moments of joy.

### The ideal conditions for the finest vintages

The taste sensation you get from a good wine not only depends on its quality; temperature and the type of glass used can also play a key role. V-ZUG's built-in wine cooler keeps your wines at the ideal temperature: the two height-adjustable temperature zones for white and red wines can be adjusted to exactly the right temperature. Each zone can be adjusted separately in a range from 5 to 18 °C. Specially developed compressors that float in the cabinet make sure that your wine is stored quietly without any rattling.

### The finest wines in luxurious surroundings – thanks to fully integrated design, LED lighting and SoftClose

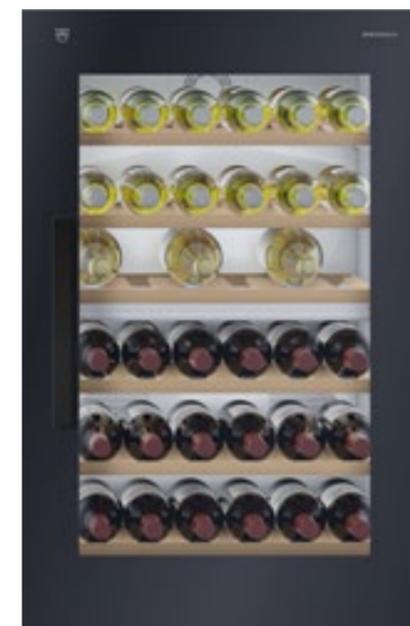
The Wincooler SL exudes the exclusive balanced design of V-ZUG appliances. Thanks to its sophisticated black glass front, it blends perfectly into any kitchen. The premium glass door protects the wine against UV radiation from sunlight that can impair its quality. The interior is flooded with even bright light thanks to four modern and fully integrated LED lights in the sides. The light does not affect the temperature and can be adjusted for permanent lighting when the door is closed – so that you and your guests can keep an eye on your wines. The new SoftClose door function provides added comfort. No matter how much force you use to close the door, the closing motion is slowed so that the door closes softly and quietly.

## PRODUCT SPECIFICATION

		Wincooler 90 SL
Page in brochure		115
<b>Design options</b>		
Installation height	cm	90
1-door		✓
2-door		
Fully integrated		
Black glass		✓
Usable capacity	l	144
Freezer compartment	l	
Energy efficiency rating		A
<b>Exclusive V-ZUG functions</b>		
Wine cooling zone		✓
<b>Applications</b>		
LED lights		✓
Separating trays or short trays		
<b>Operation and display</b>		
Separate temperature control		✓
Digital display		✓
TouchControl		
Quick cool and/or quick freeze		✓
Holiday function		
Sabbath mode		
SoftClose		✓
HygienePlus		✓

### The right temperature makes all the difference

Champagne, prosecco and sparkling wines	5-7 °C
Dry white wines	8-10 °C
Sweet rosés and white wines	10-13 °C
Light red wines	14-16 °C
Strong red wines	17-18 °C



### Wincooler 90 SL

Optimum integration: This winecooler has the perfect height for integration with other V-ZUG appliances.

### Appliance information

- Wine
- Separate temperature control
- Digital display
- SoftClose
- HygienePlus

– Usable capacity: 144 litres

### Features

- Temperature range per zone: 5 to 18 °C
- 2 digital displays for the separate zones
- Intermediate base for white/red wine, height-adjustable
- 6 shelves made from sophisticated beech wood
- Switch for permanent interior lighting
- Capacity: at least 36 bottles at 0,75 litres

### Energy



Energy consumption over 365 days: 159 kWh

### Appliance size

(H × W × D): 906 × 594 × 566 mm

KW 90 SL 60

Black glass, door hinge left

KW90SL60gl/5108262002

Black glass, door hinge right

KW90SL60gr/5108262012

# Adora washing machines

The **Adora SLQ WP** sets new standards when it comes to energy efficiency: thanks to V-ZUG's innovative heat pump technology, the appliance consumes as much as 55% less electricity than a conventional washing machine. As well as protecting the environment, it is also kinder on your wallet.

With our **EcoManagement** solution, V-ZUG helps you to check how much energy your appliance consumes and use the most resource-efficient programmes - for instance, using the 3 EcoHybrid settings in the Adora SLQ WP.



The **steam anti-crease** programme - a world first by V-ZUG - uses steam to remove creases from your washing at the end of the programme, so that you barely need to reach for the iron any more. This leaves you more time for the much nicer things in life.



PREMIUM APPLIANCES FOR YOUR HOME TO MAKE DAY-TO-DAY LIFE EASIER



#### Vibration Absorbing System – yet another intelligent function



When your washing all piles up on one side, it puts the machine out of balance, causing vibrations.

Sensors measure the unbalanced weight and counter-balance it with water.

This re-centres the perforated drum and starts it running quietly again.

## EPITOME OF V-ZUG INNOVATION DRIVE

V-ZUG is constantly setting new technological standards all over the world. The most recent example is its intelligent OptiTime delayed start function. The Vibration Absorbing System also contributes to the high quality of our washing machines.

#### OptiTime – a world first by V-ZUG

With our comprehensive EcoManagement solution, we help you to run an environmentally friendly and responsible household. The OptiTime delayed start function is part of V-ZUG's EcoManagement solution. The latest generation of Adora washing machines are the first appliances in the world to be equipped with this intelligent function. How does OptiTime work? You load your washing into the drum, select the washing programme you want, and then use OptiTime to pick the time you want the programme to end. A normal delayed start function does not start the programme until absolutely necessary to make sure your washing is finished on time. OptiTime on the other hand starts the programme earlier and uses the time available to make sure your wash is more environmentally friendly. Your Adora uses normal heating output with a reduced washing temperature and automatically extends the duration of the programme. As a result, OptiTime is able to achieve exactly the same result as a normal washing programme right on schedule for the time you have requested – it's just a lot more energy-efficient.

#### Vibration Absorbing System – the most iconic V-ZUG solution

Adora washing machines are equipped with another intelligent function developed by V-ZUG – the Vibration Absorbing System (VAS). Because

your washing is never spread evenly around the drum, it can cause imbalance and vibrations during spin cycles. These vibrations not only generate noise, they also mean that your appliance will wear out quicker. The VAS reduces these vibrations. The intelligent sensors detect the position and degree of imbalance at the start of the spin process. By adding water to the corresponding ribs, the system compensates for any imbalance. This measurement and balancing process is repeated throughout the entire spin cycle. Thanks to VAS, your washing machine generates less noise, achieves its maximum spin speed and lasts longer. You don't have to worry about a thing – all Adora washing machines automatically apply VAS independently for every washing process.

#### Confirmation from the lab

Thanks to VAS, all Adora washing machines meet the higher standards set out in the Swiss SIA standard 181 and can therefore be used in blocks of flats without any additional construction measures. This was tested using architectural acoustics measurements in an occupied house and in a construction physics lab owned by Geberit AG: in a comparison with three other washing machines, the V-ZUG Adora was the only appliance to meet the more stringent requirements set out under SIA standard 181 in all aspects measured.



**V-ZUG can give you more – everything at [vzug.com](http://vzug.com)**  
 Thanks to our long working relationships with organisations for allergy sufferers, we have created exclusive innovations, such as the anti-mite function.

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

## A WIDE ARRAY OF SPECIAL PROGRAMMES

You can rely on your Adora day in, day out: in addition to the impressive standard programmes and functions, the appliances stand out thanks to a few special V-ZUG features to make your everyday life even easier.



### Steam anti-crease – you may never need to iron again

With the world's first steam anti-crease function, you will hardly need to iron at all. The steam generated in the washing machine is fed through to your washing through the fine openings in the perforated drum, where it releases its energy and removes the creases from your clothes. The steam anti-crease programme can be added to the end of almost every programme.

Tested and confirmed by:



TESTEX®

### WetClean – gentle care for your finest items of clothing

V-ZUG has developed a brand new piece of technology for the Adora SLQ WP. The world's first WetClean function provides particularly gentle care for your finest pieces of clothing – even more gentle than any hand wash programme. This allows you to treat even your most sensitive fabrics in your washing machine.

### Anti-mite and skin protection – a better quality of life for allergy sufferers

Dust mite excrement is often the trigger for allergies and respiratory problems. This is what inspired V-ZUG to develop another world first, a function that removes 100% of mites from your fabrics. The anti-mite function can be selected as an additional programme with all washing programmes at a temperature of 60 °C or above. The Adora also comes with a skin protection programme – developed especially for allergy sufferers and people with sensitive skin: an optimised rinsing process makes sure that no washing powder is left on your clothes.

Anti-mite function in conjunction with:



ALLERGIEZENTRUM SCHWEIZ  
 CENTRE D'ALLERGIE SUISSE  
 CENTRO ALLERGIE SVIZZERA

### OptiTime – the intelligent delayed start function

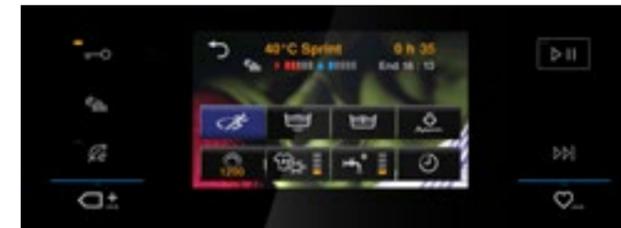
If you have the time, the Adora can wash your clothes in an even more energy-efficient manner: all you have to do is select your favourite programme and then use OptiTime to pick the time you want the programme to end. Your washing machine automatically uses the time available to wash your clothes using as little energy as possible – producing exactly the same result as with a normal programme.

### Favourites button – starts your favourite programme

The favourites button allows you to store your most common programmes and access them with ease. Another good reason to go for a washing machine with a higher convenience level.

### Hygiene recommendation and appliance hygiene – full steam ahead at V-ZUG

Over time, germs and unpleasant smells can develop in a washing machine. To make sure this doesn't happen, V-ZUG has developed its hygiene recommendation function. The appliance alerts you if you haven't selected a programme with at least 60 °C for a long time. You can decide whether the washing machine should apply a programme with at least 60 °C or whether it should run the appliance hygiene programme, which uses hot steam to give the machine a thorough clean. As a result, your washing machine will stay hygienically clean throughout its entire service life.



Adora SLQ WP: TFT display, convenient touch controls



Adora L: Panel with digital display and push buttons

**V-ZUG can give you more – everything at [vzug.com](http://vzug.com)**

V-ZUG appliances have been awarded design prizes all over the world.



## INTUITIVE AND SIMPLE USER EXPERIENCE

V-ZUG pays close attention to the design, materials and operating concept for its panels. It recently added a standardised panel design for Adora washing machines and tumble dryers – making them even easier to use.

### Our focus: panel design and easy operation

The operating panel plays a key role when using your Adora washing machine. It's no wonder V-ZUG pays closest attention to the design, materials and operating concept for its panels. With its latest generation of Adora appliances, V-ZUG has given the design a slight makeover to bring the panel in line with Adora tumble dryers – making your appliances even easier to use. The panels vary depending on the convenience level: from a modern, full-colour touch display to a tried-and-tested digital display with push buttons.

### Adora SLQ WP – full-colour touch display

The full-colour touch display for the Adora SLQ WP has everything you could wish for. The one-of-a-kind quality of the display guarantees easy reading and ultimate comfort during operation. Symbols and text are supported by additional full-colour explanatory images. A brief touch of a button is all it takes to pick your programme – the touch display is exceptionally sensitive and precise. Because the buttons do not extrude out, the operating panel is also very easy to clean.

### An operating concept for every convenience level

The operating concept is the same for every convenience level – it is distinguished by its clear and logical structure, making it particularly intuitive. The tried-and-tested press and go concept makes sure that the majority of programmes can be selected at a single touch of a button. The washing process starts automatically after a few seconds. The pivoting panel guarantees even more ergonomic operation: to provide the ideal level of lighting and a clear view of all operating and display elements, the position of the panel can be adjusted by 45° with a quick swivel.



## ADORA: RADICALLY ENERGY EFFICIENT

If you believe in the importance of looking after our resources, you have something in common with V-ZUG: Adora washing machines achieve the lowest possible consumption levels and apply V-ZUG's EcoManagement solution to make them even more economical.

### Your decision to buy a V-ZUG appliance is a decision to help the environment

As the Swiss market leader, we take a great deal of responsibility when handling resources. For years, V-ZUG has been working hard to develop economical household appliances; it was the first manufacturer in the world to launch a washing machine with heat pump technology: the Adora SLQ WP consumes around 55% less electricity than a conventional appliance, making it the most environmentally friendly washing machine of all time. However, the Adora SLQ WP isn't the only appliance with low energy consumption – every single appliance in the Adora range beats the best A+++ energy efficiency rating thanks to their low consumption.

### EcoManagement: even more economical on request

V-ZUG's EcoManagement function enables you to display how much energy and water your washing machine uses: with the Eco button, which can be selected with each programme, the programme will run for slightly longer but consumes less energy. With the Adora SLQ WP washing machine, you can even choose from a number of EcoHybrid settings depending on how much time you have. The highest EcoHybrid setting helps you to achieve record energy efficiency: you save up to 55% more energy than a conventional washing machine.

## PRODUCT COMPARISON

	Adora SLQ WP	Adora L
Page in brochure	126	126
<b>Design options</b>		
Heat pump technology	✓	
Front loader	✓	✓
Design	white	✓
Chrome door	✓	
White door		✓
Door opening	l/r	l/r
Load	kg	1-8
Drum capacity	l	60
Energy efficiency rating	A+++	A+++
Better than A+++ energy efficiency rating	-50%	-10%
Spin drying efficiency class	A	A
<b>Applications</b>		
WetClean	✓	
Steam anti-crease	✓	
Hygiene recommendation	✓	✓
Appliance hygiene	✓	
Anti-mite	✓	✓
Vibration Absorbing System (VAS)	✓	✓
Quick Sprint programme 20-60 °C	✓	✓
Favourites	✓	
Fabric types	✓	
Extra programmes	✓	
EcoFunction	✓	
EcoManagement	✓	
Degree of soiling	✓	
Spin speed	rpm	400-1600
Turbidity sensor	✓	
Part load for water and energy economy	✓	✓
Fleet circulation	✓	
<b>Operation</b>		
Pivoting panel	✓	✓
Panel	Acrylic glass	Acrylic film
Operation	Touch operation	Push buttons
Display	Touch display, 6 languages	Digital, 4 digits
Automatic EcoStandby	✓	✓
Delayed start	up to 24 h	✓
OptiTime	✓	

The first and only machine with heat pump technology



**Adora SLQ WP**

The V-ZUG premium appliance: the first washing machine with heat pump technology is a champion when it comes to energy.

**Programmes**

- Load 1 - 8 kg
- Hot wash/colours 20-95 °C
- 20 Cold wash 20 °C
- Sprint 40/60 °C
- Wool 30 °C
- Hand wash 20 °C
- WetClean
- Favourites
- Fabric types
- Degree of soiling/Anti-mite
- Eco
- Extra programme
- Easy care
- Pre-wash
- Steam anti-crease
- Delayed start
- Spin speed/stop after rinsing
- AquaPlus
- Turbidity sensor
- Plain text display/languages
- Appliance hygiene
- EcoManagement
- OptiTime

**Energy**



**Appliance size**

(H×W×D):850×595×597 mm

WAA SLQ WP

WAASLQWPZ/1101462004 door hinge left  
WAASLQWPZ/1101462014 door hinge right

**Adora L**

The standard model with traditional V-ZUG quality, manufactured in Switzerland - just like all other Adora washing machines.

**Programmes**

- Load 1 - 8 kg
- Hot wash/colours 20-95 °C
- 20 Cold wash 20 °C
- Sprint 40/60 °C
- Wool 30 °C
- Hand wash 20 °C
- Anti-mite
- Easy care
- Pre-wash
- Delayed start
- Spin speed/stop after rinsing
- AquaPlus

**Energy**



**Appliance size**

(H×W×D):850×595×597 mm

WAA L

WAALZ/1101062004 door hinge left  
WAALZ/1101062014 door hinge right

**Construction**

- Front loader
- Floor-mounted appliance, tower-compatible
- Door opening on the left/right
- Opening: Ø 35 cm
- Door opening angle: 180 °

# Adora heat pump dryers

For even more convenient operation, the Adora TSLQ WP is now equipped with a modern, full-colour **touch display**. This makes the dryer the perfect companion to the Adora SLQ WP washing machine.

The appliance's powerful performance is also reflected in the short drying times: all programmes apply highly efficient drying processes, while still treating your clothes with special care. If you're really short on time, we have added the additional **Sprint** function.



Thanks to V-ZUG's heat pump technology, the **Adora TSLQ WP** achieves first-class energy efficiency levels. The EcoManagement function also enables you to display its consumption and make the drying process even more environmentally friendly using the Eco button.



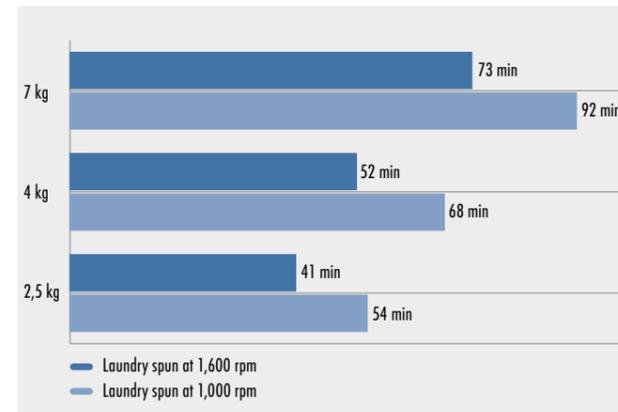
ADORA IS A BREATH OF FRESH AIR – FOR THE WORLD OF DRYERS AND FOR YOUR HOME



## PERFECT PROGRAMMES FOR YOUR FABRICS

The programmes for Adora tumble dryers achieve top results: the fast programmes apply the ideal treatment to a range of different fabrics and relieve a lot of the burden during housework, leaving you plenty of time for the nicer things in life.

One of a kind – the ultra quick Sprint programme for the Adora TSLQ WP



Dry in no time thanks to cutting-edge technology from V-ZUG. Whether you're drying 7 kg or just 2.5 kg, the additional Sprint function dries your washing in record time.

### Sprint – drying in the blink of an eye

The ideal additional programme for drying your washing in record time: the Sprint function pushes the heat pump to maximum output so that your washing dries even quicker.

### Eco – resource-efficient drying

The Eco button enables you to choose the most energy-efficient method for drying your fabrics. The programme may take a little longer but it dries your fabrics in an even more resource-efficient manner.

### Fabric types – the right treatment for a range of fabrics

This button enables you to directly select a range of different programmes – for silks, baby garments, denim, bedding, towelling or a number of other fabric types. Take the baby garments programme for instance; it keeps your baby's clothes superbly soft to protect against skin irritation, while achieving perfect hygienic results. By using lower temperatures, the special down programme applies exceptionally gentle treatment to the fabric and dries your downs so that they are fluffy and soft, right down to the very last feather.

### Woollens – the programme for soft wools

Wool items are dried carefully by spinning the drum slowly and applying low temperatures. The wool programme is located under the «Fabric types» button.

### Fluffing programme – as good as new

With this speedy yet highly efficient finishing programme, your knitwear feels as fresh and fluffy as new. By applying heat in doses, it loosens the fibres and pushes them up.

### Ultra care – for especially fine fabrics

There is no gentler method for drying sensitive clothing than this programme. The secret? Low temperatures and a shorter programme duration.

### Basket programme – gentle drying without any movement

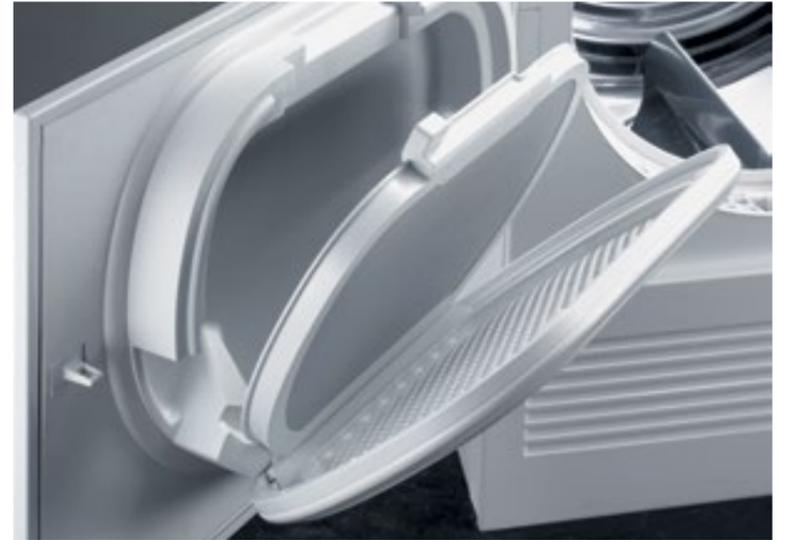
With the practical drying basket, you can dry shoes, gloves, cuddly toys or fabrics in the drum without moving it for even gentler care. All you have to do is place the fabrics in the dryer. The drying basket can be ordered as an accessory for all Adora tumble dryers. The basket programme can be selected using the «Fabric types» option.

### Crease guard – makes ironing even easier

The crease guard programme is particularly well-suited to blouses, shirts, t-shirts and cotton trousers. Applying gentle heat over a programme duration of 20 minutes, you can finish drying your clothes on the hanger.

### Favourites button – for your favourite programmes

You can bring together your three favourite programmes and store them under this button. This gives you quick and easy access to your favourite programmes – which you can then change at any time.



Microbiological investigations conducted by the Veritas laboratory have confirmed the effectiveness of the baby garment programme.

**Labor  
Veritas**

The delicate care of the down programme has been tested and confirmed by the Swiss Textile Testing Institute TESTEX.

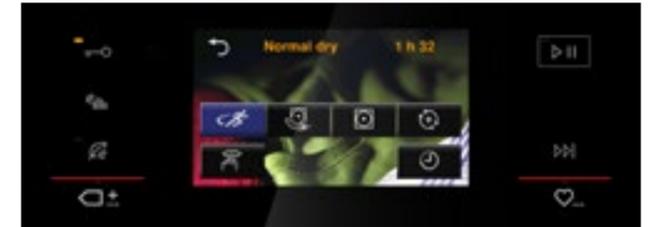
  
TESTEX®

#### **Moisture and heat stay in the dryer**

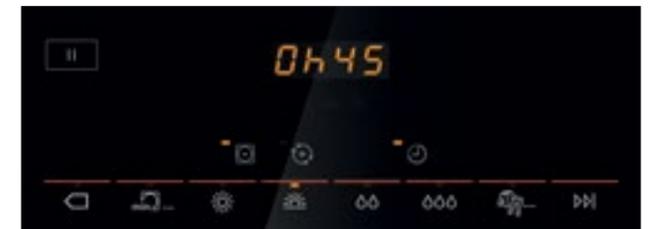
In addition to the versatile and practical programmes, there are two more arguments for the Adora heat pump dryer: the closed process cycle and easy cleaning. Highly efficient heat exchangers extract heat and moisture from washing so that they are not released outside but remain in the closed drying system. This prevents your mirrors from steaming up and keeps the air in the bathroom or laundry room constantly pleasant. The closed cycle is also a key advantage if you want to position your dryer in the smallest rooms or if you are using it in a building developed to the latest standards (such as for Minergie buildings).

#### **Quick and easy to clean**

Cleaning and maintaining your Adora heat pump dryer is also delightfully simple: both the door screen and filter mats can be cleaned easily and conveniently. And you don't have worry about heat exchanger for the entirety its service life – it's completely maintenance-free.



Adora TSLQ WP: TFT display, convenient touch controls



Adora TL WP: Panel with digital display and push buttons

## OUR DRYERS OFFER ULTIMATE COMFORT OF USE

The operating panel plays a key role when using your Adora heat pump dryer. It's no wonder V-ZUG pays closest attention to the design, materials and operating concept for its panels.

### New: full-colour touch display for the Adora TSLQ WP

The new full-colour touch display for the highest convenience level has everything you could wish for. The one-of-a-kind quality of the display guarantees easy reading and ultimate comfort during operation. A brief touch of a button is all it takes to pick your programme – the touch display is exceptionally sensitive and precise.

### Adora TL WP – tried-and-tested plain text

The Adora TL WP comes with a plain text on a modern, reliable user interface. The operating panel is covered by a gloss film for a fine feel and easy cleaning.

### An operating concept for every convenience level

The operating concept is the same for every convenience level – it is distinguished by its clear and logical structure, making it particularly intuitive. The tried-and-tested press and go concept makes sure that the majority of programmes can be selected at a single touch of a button. The drying process starts automatically after a few seconds.



## ENVIRONMENTALLY FRIENDLY WITH AN ADORA HEAT PUMP DRYER

All V-ZUG tumble dryers are equipped with innovative heat pump technology, enabling the appliances to achieve the highest energy efficiency standards. Thanks to V-ZUG's EcoManagement function, you have full transparency when it comes to your appliance's energy consumption.

### Your decision to buy a V-ZUG appliance is a decision to help the environment

As the Swiss market leader, we take a great deal of responsibility when handling resources. For years, V-ZUG has been working hard to develop economical household appliances; it was the first manufacturer in the world to launch a tumble dryer with heat pump technology. The highly-efficient heat pump recovers heat from the process and recycles it for gentle care with low temperatures. Adora heat pump dryers stand out from the crowd thanks to their top energy efficiency values.

### EcoManagement: even more economical drying on request

V-ZUG's EcoManagement solution allows you to keep a close eye on your dryer's energy consumption: a consumption display shows you the projected energy requirements before the start of the programme and then shows the actual consumption levels once the programme has finished. On request, you can also display the appliance's total energy consumption or the average consumption over the last 25 programmes. For full transparency during drying.

## PRODUCT COMPARISON

	Adora TSLQ WP	Adora TL WP
Page in brochure	138	138
<b>Design options</b>		
Heat pump dryers	✓	✓
Design	white	✓
Floor-mounted appliance, tower-compatible	✓	✓
Door opening	l/r	l/r
Load	kg	1-7
Energy efficiency rating	A+++	A++
Better than A+++ energy efficiency rating	-10 %	
Noise emissions	dB(A)	62
Electronic moisture sensor	✓	✓
Electronic load sensor	✓	
Signal at the end of the programme	✓	
<b>Functions</b>		
Automatic programmes	28	16
EcoManagement	✓	
Extra dry	✓	✓
Standard dry	✓	✓
Iron dry	✓	✓
Damp	✓	✓
Wool	✓	
Favourites	✓	
Fabric types	✓	✓
Basket programme	✓	✓
SilentPlus	dB(A)	60
Eco	✓	
Sprint	✓	
ReversePlus	✓	✓
Crease guard	✓	
Timed drying	✓	✓
Ultra care	✓	
Easy care	✓	✓
<b>Operation</b>		
Pivoting panel	✓	✓
Panel	Acrylic glass	Acrylic film
Operation	Touch operation	Push buttons
Display	Full-colour touch display, 6 languages	Digital, 4 digits
Delayed start	up to 24 h	✓
Automatic EcoStandby	✓	✓



### Adora TSLQ WP

Our premium appliance comes with cutting-edge controls and is the ideal companion to the Adora SLQ WP.

#### Programmes

- Load
- Extra dry
- Standard dry
- Iron dry
- Damp
- Wool
- Favourites
- Fabric types
- Crease guard
- Timed drying/airing
- Delayed start
- ReversePlus
- WetClean
- Crease guard
- Airing
- Easy care
- Ultra care
- Full-colour touch display/languages
- SilentPlus
- Eco
- EcoManagement
- Sprint

Standard drying for 7 kg of washing in 73 minutes (cotton, 1600 rpm)

#### Energy



#### Appliance size

(H × W × D): 850 × 595 × 600 mm

WTA TSLQ WP

WTATSLQWPZ/1200662004 door hinge left  
WTATSLQWPZ/1200662014 door hinge right



### Adora TL WP

The standard model with traditional V-ZUG quality, manufactured in Switzerland – just like all other Adora tumble dryers.

#### Programmes

- Load
- Extra dry
- Standard dry
- Iron dry
- Damp
- Fabric types
- Timed drying/airing
- Delayed start
- ReversePlus
- Crease guard
- Airing
- Easy care

#### Energy



#### Appliance size

(H × W × D): 850 × 595 × 600 mm

WTA TL WP

WTATLWPZ/1200462004 door hinge left  
WTATLWPZ/1200462014 door hinge right

### Construction

- Adora TSLQ WP/TL heat pump dryer
- Drum capacity: 105 litres
- Floor-mounted appliance, tower-compatible
- Opening: Ø 42 cm
- Door opening angle: 180 °

### Fabric type programmes

Adora TSLQ WP	Adora TL WP
Airing	Airing
Crease guard	-
Colours	-
Shirts/blouses	Shirts/blouses
Towels	-
Jeans	Jeans
Down, thick	Down, thick
Down, thin	Down, thin
Bedding	Bedding
Outdoor	Outdoor
Wool	-
Silk	-
Fluffing	-
WetClean finish	-
Baby garments	Baby garments
Hygiene	-
Basket programme	Basket programme

# STEAM COOKERS AND OVENS

Company or brand name	V-ZUG Ltd												
Appliance type	Steam cookers					Ovens			Compact ovens				
Model or retail name	Combi-Steam MSLQ CST MSLQ 60	Steam HSE ST HSE 60	Steam XSL ST XSL 60	Combi-Steam XSL CST XSL 60	Combi-Steam SL CS SL 60	Combi SLP BC SLP 60	Combi SL BC SL 60	Combi SE BC SE 60	Combi XSLP BC XSLP 60	Combi XSL BC XSL 60	Combi XSE BC XSE 60		
Illustration on page	36	39	38	38	37	48	48	49	50	50	51		
<b>Consumption data 1)</b>													
Energy efficiency rating	A+++ (best) to D (worst)	A	–	–	A+	A+	A	A	A	A	A		
Energy consumption, conventional	kWh/cycle	0.79	–	–	–	0.7	0.85	0.86	0.93	0.8	0.79	0.81	
Energy consumption, forced convection	kWh/cycle	0.67	–	–	0.53	0.63	0.7	0.7	0.8	0.66	0.65	0.69	
Standby consumption Switched on/switched off	W	0.95/0.10	0.80/0.10	0.95/0.10	0.95/0.10	0.95/0.10	0.95/0.10	0.95/0.10	0.80/0.10	0.95/0.10	0.95/0.10	0.80/0.10	
Energy consumption, pyrolytic self-cleaning	kWh/cycle	–	–	–	–	–	3.1	–	–	3.1	–	–	
<b>Performance characteristics 1)</b>													
Max. adjustable temperature at top/bottom heat, UL	°C	230/230	–/–	–/–	–/230	230/230	300/280	280/250	280/250	280/250	280/250	280/250	
Temperature in steam mode	°C	30-100	30-100	30-100	30-100	30-100	–	–	–	–	–	–	
Microwave output	W	700	–	–	–	–	–	–	–	–	–	–	
Usable grill surface	cm <sup>2</sup>	1100	–	–	–	1100	1300	1300	1300	1300	1300	1300	
Usable cooking space volume	l	55	36	51	51	55	68	68	68	50	50	50	
<b>Dimensions<sup>2)</sup></b>													
Height	cm	59.8	37.9	45.4	45.4	59.8	59.8	59.8	59.8	45.4	45.4	45.4	
Width	cm	59.6	59.6	59.6	59.6	59.6	59.6	59.6	59.6	59.6	59.6	59.6	
Depth (from the front of the appliance)	cm	56.9	56.8	56.8	56.8	56.9	56.9	56.9	56.9	56.8	56.8	56.8	
Depth when the door is open (in front of appliance)	cm	43.9	29.8	34.6	34.6	43.9	43.9	43.9	43.9	34.6	34.6	34.6	
<b>Unladen weight<sup>3)</sup></b>	<b>kg</b>	<b>52</b>	<b>24</b>	<b>34</b>	<b>36</b>	<b>44</b>	<b>54</b>	<b>49</b>	<b>48</b>	<b>37</b>	<b>36</b>	<b>36</b>	
<b>Features</b>													
Oven	small/medium/large	medium	medium	medium	medium	medium	large	large	large	medium	medium	medium	
Interior dimensions	Height	cm	31.9	25.6	28.0	28.0	31.9	35.1	35.1	35.1	26.25	26.25	26.25
	Width	cm	43.75	35.1	45.15	45.15	43.75	46.4	46.4	46.4	46.0	46.0	46.0
	Depth	cm	39.2	39.75	40.0	40.0	39.2	41.55	41.55	41.55	41.1	41.1	41.1
Lighting/window		●/●	–/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●	
Heating method	Top/bottom heat	●	–	–	–	●	●	●	●	●	●	●	
	Forced convection	–	–	–	–	–	–	–	–	–	–	–	
Hot air	Hot air	●	–	–	●	●	●	●	●	●	●	●	
	Steam	●	●	●	●	●	–	–	–	–	–	–	
	Microwave	●	–	–	–	–	–	–	–	–	–	–	
Catalytic cleaning aid		–	–	–	–	–	–	–	–	–	–	–	
Pyrolytic self-cleaning		–	–	–	–	–	●	–	–	●	–	–	
Grill element, in place/can be retrofitted		●/–	–/–	–/–	–/–	●/–	●/–	●/–	●/–	●/–	●/–	●/–	
Grill motor/forced convection grill		–/●	–/–	–/–	–/–	–/●	●/●	●/●	–/●	–/●	–/●	–/●	
Time switch/timer		●/●	–/●	●	●/●	●/●	●/●	●/●	●/●	●/●	●/●	●/●	
System drawer/heated system drawer		–/–	–/–	–/–	–/–	–/○	–/○	–/○	–/○	–/–	–/–	–/–	
<b>Electrical connection</b>													
Max. nominal power	kW	5.7/3.7	2.2	3.7	3.7	3.7	3.4	3.4	3.4	3.3	3.3	3.3	
Max. total connected load	kW	5.7/3.7	2.2	3.7	3.7	3.7	3.4	3.4	3.4	3.3	3.3	3.3	
Voltage	V	230~	230~	230~	230~	230~	230~	230~	230~	230~	230~	230~	
Fuse	A	1 × 25/1 × 16	10	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16	1 × 16	
<b>Safety and service</b>													
Corresponds to Swiss safety regulations		☑ Tested by Electrosuisse											
Country of origin		CH											
Guarantee		2 years											
Service by		V-ZUG Ltd											
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland											

**Explanations**

- Yes, available
- For an additional charge
- Not available

<sup>1)</sup> Values determined in accordance with current version of standard EN 50304/60350.

<sup>2)</sup> For built-in appliances: see dimensions in brochure.

<sup>3)</sup> If the appliance is intended for installation in a cabinet, please make sure that the cabinet can hold the appliance.

Note: Data in the table taken from 01/2017. Subject to further developments.

For showroom appliances, the energy label provides information on the current data.

# VACUUM AND WARMING DRAWERS

Retail name	Vacuum drawer		Warming drawer	
Type designation	VS 60 144	WS 60 144	WS 60 220	WS 60 220
Illustration	Page	55	55	55
<b>Appliance dimensions</b>				
Exterior dimensions (height × width × depth)	mm	142 × 596 × 547	142 × 596 × 547	218 × 596 × 547
Interior dimensions (height × width × depth)	mm	95 × 350 × 285	98 × 429 × 457	174 × 429 × 457
Volume	dm <sup>3</sup>	7.8	19	34
<b>Unladen weight</b>	<b>kg</b>	<b>25</b>	<b>16</b>	<b>17.5</b>
<b>Electrical connection</b>				
Connection		220-240 V~ 50/60 Hz	230 V~ 50 Hz	230 V~ 50 Hz
Connection value		320 watts	810 watts	810 watts
Fuse		10 A	10 A	10 A
Power cable		1.7 m with plug	1.7 m with plug	1.7 m with plug
<b>Safety and service</b>				
Corresponds to Swiss safety regulations		☑ Tested by Electrosuisse		
Country of origin		SK		
Guarantee		2 years		
Service by		V-ZUG Ltd		
<b>Name and address of provider</b>		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland		

# COFFEE-CENTER

Company or brand name	V-ZUG Ltd	
Appliance type	Fully automatic	
Model name	Suprema XSL	
Model code	CS XSL 60	
Illustration	Page	57
<b>Consumption data</b>		
Energy efficiency rating 1)	A (best) to D (worst)	A
Annual energy consumption <sup>1)</sup>	kWh	45
Energy-saving function		●
Automatic switch-off, programmable	min	15-180
<b>Performance characteristics for</b>		
Fully automatic appliances		●
Capsule machines/single-serve machines		–
Machines with permanent filter		–
Hot water nozzle		●
Steam nozzle		●
Cappuccino foamer nozzle		●
Hot chocolate function		–
<b>Construction</b>		
Free-standing appliance		–
Built-in appliance		●
<b>Dimensions<sup>2)</sup></b>		
Height	cm	454
Width	cm	596
Depth	cm	412
Unladen weight	kg	23
<b>Technical data</b>		
<b>Power supply (electrical connection as per type plate)</b>		
Voltage	V	230 V ~ 50 Hz
Output	W	1350
<b>Capacity</b>		
Water tank	l	1.8
Bean container	g	200
Milk tank	l	0.75
<b>Coffee/milk outlet</b>		
Height adjustable, from/to	cm	8-11
<b>Safety and service</b>		
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse
Country of origin		IT
Guarantee		2 years
Service by		V-ZUG Ltd
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland

**Explanations**

- Available/yes
- Not available/no

<sup>1)</sup> Values determined in accordance with current version of FEA measurement procedures.

<sup>2)</sup> Recess measurements for built-in appliances. Further dimensions are listed in the brochure.

Note: Data in the table taken from 01/2017.

Subject to further developments.

For showroom appliances, the energy label provides information on the current data.

# INDUCTION HOBS

	Model	Normal frame	Bevelled edge	Extra-large	Flush design	DualDesign	Weight in kg	Appliances Outer dimensions W/D in mm	Recess in worktop W/D in mm Flush/Top-mounted	Connection voltage Connection value
Illustrations Pages 66-71	GK27TIMSZ					●	6.5	384 × 501	390 × 507 / 373 × 490	230 V ~ 3700 W 16 A
	GK17TIYSZ Teppan Yaki					●	8	384 × 501	390 × 507 / 373 × 490	230 V ~ 2800 W 16 A
	GK27TIYSZ Teppan Yaki					●	12.5	571 × 501	577 × 507 / 560 × 490	230 V ~ 5600 W 16 A
	GK47TIMPSZ					●	12	880 × 380	886 × 386 / 869 × 369	230 V ~ 7400 W 32 A
	GK46TIABS.1F				●		12	761 × 501	767 × 507 / –	230 V ~ 7400 W 32 A
	GK46TIMSZ					●	10.5	571 × 501	577 × 507 / 560 × 490	230 V ~ 7400 W 32 A
	GK46TIAKS		●				12	774 × 514	– / 750 × 490	230 V ~ 7400 W 32 A
	GK26TIMSZ					●	5.5	281 × 501	287 × 507 / 270 × 490	230 V ~ 3700 W 16 A
	GK16TIWSZ Wok					●	9	384 × 501	390 × 507 / 373 × 490	230 V ~ 3000 W 16 A

**Explanations on model column**

- F Flush design.
- Z DualDesign.
- I Induction.
- M MaxiFlex.
- O OptiGlass.
- P Panorama version.
- S Slider control.
- T Top controls.
- W Wok (Induction).
- Y Teppan Yaki

Country of origin: AT.

# GAS HOBS

Company or brand name	V-ZUG Ltd							
Model	GAS421GSBZ	GAS411GSBZ	GAS731GKBZ	GAS731EKBZ	GAS321GKBZ	GAS311GKBZ	GAS321EKBZ	GAS311EKBZ
Type								
Illustration	Page	73	73	74	76	75	75	77
Installation Top-mounted or flush-fitting		●	●	●	●	●	●	●
Operation		Slider	Slider	Knobs	Knobs	Knobs	Knobs	Knobs
Technology		Gas	Gas	Gas	Gas	Gas	Gas	Gas
Output kW		6	6	10.75	10.75	4.75	6	4.75
Number of power settings		9	9	Fully adjustable				
Appliance size (W × D × H)	mm	384 × 501 × 98	384 × 501 × 98	691 × 501 × 88	691 × 501 × 88	281 × 501 × 88	281 × 501 × 88	281 × 501 × 88
Recess size for top-mounted (W × D)	mm	373 × 490	373 × 490	680 × 490	680 × 490	270 × 490	270 × 490	270 × 490
Recess size for flush-fit (W × D)	mm	390 × 507	390 × 507	697 × 507	697 × 507	287 × 507	287 × 507	287 × 507
Net weight kg		9	8.9	16	22	7.6	8.1	10
<b>Electrical connection</b>								
Voltage V		220-240	220-240	220-240	220-240	220-240	220-240	220-240
Frequency Hz		50-60	50-60	50-60	50-60	50-60	50-60	50-60
Connection value W		<20	<20	<20	<20	<20	<20	<20
Fuse A		2	2	2	2	2	2	2
Length of power cable cm		1.7	1.7	1.7	1.7	1.7	1.7	1.7
<b>Safety and service</b>								
Country of origin		AT						
Guarantee		2 years						
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland						

# CEILING AND DOWNDRAFT HOODS

Company or brand name	V-ZUG Ltd			
	Ceiling range hood	Downdraft extractors		
Appliance type	DSDSR12	DST59		
Model name/code	DSDSR12	DST59		
Illustration	Page 83	83		
<b>Consumption data 1)</b>				
Energy efficiency rating	A (best) to G (worst)	A	B	
Annual energy consumption	kWh	60.4	62.1	
Fluid dynamics efficiency rating	A (best) to G (worst)	A	B	
Illumination efficiency rating	A (best) to G (worst)	D	B	
Grease separation rating	A (best) to G (worst)	E	D	
Standby consumption	Switched on/switched off	0.85/0	0.85/0	
<b>Air flow</b>				
Extracted air <sup>2)</sup>	Intensive setting	m <sup>3</sup> /h	830	670
	Max. setting	m <sup>3</sup> /h	630	420
	Min. setting	m <sup>3</sup> /h	230	280
Pressure <sup>2)</sup>	Intensive setting	Pa	630	540
	Max. setting	Pa	530	530
	Min. setting	Pa	420	450
<b>Noise level 3)</b>				
Intensive setting	dB(A)	74	69	
Max. setting	dB(A)	68	57	
Min. setting	dB(A)	43	49	
<b>Dimensions 4)</b>				
Height: Extracted air/recirculation air	cm	31	–	
Width	cm	120	88	
Depth	cm	70	12	
Depth with pull-out <sup>5)</sup>	cm	–	–	
Min. distance above gas/electric hob	cm	65/65	–	
Weight <sup>4)</sup>	kg	33	35	
<b>Features</b>				
Air vents, diameter	mm	150	150	
Air vents, position		Side	Side	
Non-return flap, built-in/attached		–/●	–/●	
Extracted air/recirculation air mode 6)		●/–	●/● <sup>8)</sup>	
Number of filters	Metal/combination	4/–	2/–	
Controls	Internal/external	●/●	●/–	
	Power settings	Number/infinite adjustment	3+1/–	3+1/–
Power regulation	Electromechanical/electronic	–/●	–/●	
Lighting	Halogen/LED	–/●	–/●	
	Output	W	2 × 7	1 × 6
Motor output	W	1 × 270	1 × 270	
<b>Electrical connection</b>				
Optional connection/connected load	W	–	–/–	
Electrical connection as per type plate	W	284	276	
Length of power cable	m	1	1.5	
<b>Safety and service</b>				
Corresponds to Swiss safety regulations		Ⓢ	Ⓢ	
Country of origin		IT	IT	
Guarantee		2 years		
Service by		V-ZUG Ltd		
Name and address of provider	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland			

**Explanations**

- Available/yes
- Not available/no

<sup>1)</sup> Values determined in accordance with current version of the labelling directive EU 65/2014.

<sup>2)</sup> Air flow at operating points as per EN 61591.

<sup>3)</sup> Sound level dB(A) re 1 pW as per EN 60704-3.

<sup>4)</sup> Steam filter pulled out.

<sup>5)</sup> Net weight including metal filter (make sure that the cabinet, wall or ceiling is able to hold the appliance).

<sup>6)</sup> Can be converted for recirculation mode.

<sup>7)</sup> ChromeClass.

<sup>8)</sup> Can be selected as an option.

Note: Data in the table taken from 01/2017.

Subject to further developments.

For showroom appliances, the energy label provides information on the current data.

# ISLAND AND WALL HOODS

Company or brand name	V-ZUG Ltd			
	Wall hoods		Island hoods	
Appliance type	DW B 12	DW B 9	DI B 14	DI B 12
Model name/code	DW B 12	DW B 9	DI B 14	DI B 12
Illustration	Page 84	84	84	84
<b>Consumption data 1)</b>				
Energy efficiency rating	A (best) to G (worst)	C	C	C
Annual energy consumption	kWh	130	130	159
Fluid dynamics efficiency rating	A (best) to G (worst)	B	B	B
Illumination efficiency rating	A (best) to G (worst)	F	F	F
Grease separation rating	A (best) to G (worst)	A	A	A
Standby consumption	Switched on/switched off	0.35/0	0.35/0	0.35/0
<b>Air flow</b>				
Extracted air <sup>2)</sup>	Intensive setting	m <sup>3</sup> /h	750	750
	Max. setting	m <sup>3</sup> /h	580	580
	Min. setting	m <sup>3</sup> /h	240	240
Recirculation air <sup>2)</sup>	Intensive setting	m <sup>3</sup> /h	520	520
	Max. output	m <sup>3</sup> /h	420	420
	Min. output	m <sup>3</sup> /h	204	204
Pressure <sup>2)</sup>	Intensive setting	Pa	500	500
	Max. setting	Pa	470	470
	Min. setting	Pa	230	230
<b>Noise level 3)</b>				
Intensive setting	dB(A)	63	63	63
Max. setting	dB(A)	55	55	55
Min. setting	dB(A)	40	40	40
<b>Dimensions 4)</b>				
Height: Extracted air/recirculation air	cm	6.8	6.8	8
Width	cm	120	90	140
Depth	cm	55	55	70
Depth with pull-out <sup>5)</sup>	cm	–	–	–
Min. distance above gas/electric hob	cm	75/60	75/60	75/60
Weight <sup>4)</sup>	kg	40	36	45
<b>Features</b>				
Air vents, diameter	mm	150	150	150
Air vents, position		Top	Top	Top
Non-return flap, built-in/attached		–/●	–/●	–/●
Extracted air/recirculation air mode 7)		●/●	●/●	●/● <sup>8)</sup>
Number of filters	Metal/combination	1/–	1/–	2/–
Controls	Internal/external	●/–	●/–	●/–
	Power settings	Number/infinite adjustment	3 + 1/–	3+1/–
Power regulation	Electromechanical/electronic	–/●	–/●	–/●
Lighting	Halogen/LED	●/–	●/–	●/–
	Output	W	4 × 20	4 × 20
Motor output	W	1 × 260	1 × 260	1 × 260
<b>Electrical connection</b>				
Optional connection/connected load	W	●/300	●/300	●/300
Electrical connection as per type plate	W	640	640	680
Length of power cable	m	1.2	1.2	1.2
<b>Safety and service</b>				
Corresponds to Swiss safety regulations		Ⓢ	Ⓢ	Ⓢ
Country of origin		D	D	D
Guarantee		2 years		
Service by		V-ZUG Ltd		
Name and address of provider	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland			

**Explanations**

- Available/yes
- Not available/no

<sup>1)</sup> Values determined in accordance with current version of the labelling directive EU 65/2014.

<sup>2)</sup> Air flow at operating points as per EN 61591.

<sup>3)</sup> Sound level dB(A) re 1 pW as per EN 60704-3.

<sup>4)</sup> Steam filter pulled out.

<sup>5)</sup> Net weight including metal filter (make sure that the cabinet, wall or ceiling is able to hold the appliance).

<sup>6)</sup> Can be converted for recirculation mode.

<sup>7)</sup> ChromeClass.

<sup>8)</sup> Can be selected as an option.

Note: Data in the table taken from 01/2017. Subject to further developments. For showroom appliances, the energy label provides information on the current data.

# DISHWASHERS

Company or brand name	V-ZUG Ltd		
Model or retail name	Adora 60 SL		Adora 60 N
Model name/code	GS 60 SLWP Vi	GS 60 SL-di/Vi	GS 60 di/Vi
Illustration	Page	100	101
<b>Consumption data for standard programme</b>			
Energy efficiency wash <sup>1)</sup>	A+++ (best) to D (worst)	A+++	A+++
Annual energy consumption	kWh	155	261
Energy consumption per wash <sup>1)</sup>	kWh	0.55	0.93
Standby consumption Switched on/switched off	W	0.1	0.1
Annual water consumption <sup>1)</sup>	l	2464	2744
Water consumption per wash <sup>1)</sup>	l	8.8	9.8
<b>Performance characteristics for standard programme</b>			
Drying efficiency rating <sup>1)</sup>	A (best) to G (worst)	A	A
Duration <sup>1)</sup>	min	295	300
Automatic end time	min	0	0
Capacity	Place settings	13	13
<b>Noise during the programme: normal/standard<sup>9)</sup></b>			
For built-in version	dB(A) (re 1 pW)	44	42/40
<b>Construction</b>			
Built-in appliance		●	●
Installation in tall unit		●	●
Can be decorated		●	●
Integrated/fully integrated		-/●	●/●
<b>Dimensions<sup>9)</sup></b>			
Height	cm	87-91	76.5-96.9
Width	cm	60	60
Depth including distance to wall	cm	58	58
Depth when the door is open	cm	116.5	116.5
Height, adjustable	cm	4	11.6
<b>Unladen weight</b>			
	kg	62	46
<b>Features</b>			
Number of wash programmes		12	5
Heat pump		●	-
ergoPlus cutlery drawer		-	-
Interior LED lighting		●	-
Automatic door opener		●	-
Adjustable basket/multiple height settings		●/●	●/●
Plain text display		●	-
Turbidity sensor		●	●
SteamFinish		●	-
Automatic programme		●	●
Fondue/raclette programme		●	-
Sprint programme/Party programme		●/●	-
Daily short programme		●	-
Hygiene programme		●	-
Glass programme		●	●
All-in-1 setting		●	●
Active water stop		●	●
Salt consumption per wash/per place setting	g	7.1/0.55	5.4/0.42
<b>Electrical connection</b>			
Voltage/connection values/fuse	V/kW/A	230V/2.2/10	230V/2.2/10
<b>Water connection</b>			
Pressure hose G3/4", length	m	1.5	1.5
Can be connected to	Cold/hot water	●/●	●/●
Water pressure	bar	1-10	1-10
<b>Safety and service</b>			
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse	
Country of origin		CH	CH
Guarantee		2 years	
Service by		V-ZUG	
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland	

**Explanations**

- Available/yes
  - Not available/no
- 1) Values determined in normal/standard programme in accordance with current version of standard EN 50242.
- Annual consumption based on 280 standard washes with a cold water connection, including allowance for consumption when in standby.
- 2) Measured during normal/standard programme in accordance with current version of standard IEC 60704-2-3.
- 3) Recess measurements for built-in appliances. Further dimensions are listed in the brochures.
- 4) Information about switchover options can be found in the brochures.

Note: Data in the table taken from 01/2017. Subject to further developments. For showroom appliances, the energy label provides information on the current data.

# REFRIGERATORS

Company or brand name	Refrigerators and freezers	
Appliance type	Prestige T	Winecooler 90 SL
Retail name	Page	112
Illustration	Page	115
<b>Appliance type classification</b>		
Energy efficiency rating	A++	A
Energy consumption in 365 days <sup>1)</sup>	kWh	195
<b>Appliance characteristics</b>		
Usable capacity, total <sup>2)</sup>	l	287
Of which is NoFrost star rated compartment	l	-
Usable capacity, fridge compartment	l	221
Of which is bottom box, max./min. <sup>3)</sup>	l/l	-/-
Of which is cold store compartment <sup>4)</sup>	l	-
Of which is ice cube tray	l	-
Usable capacity, freezer compartment	l	-
Of which is star rated compartment	l	66
Of which is ice cube tray	l	-
Star rating <sup>5)</sup>		★★★★
Freezing capacity <sup>4)</sup>	kg	8
Storage time in the event of problems <sup>7)</sup>	h	15
Climate class <sup>8)</sup>		SN-T SN-ST
Noise output <sup>9)</sup>	dB(A) (re 1 pW)	36
Defrost process for fridge compartment	Manual	-
Semi-automatic		-
Automatic		●
Defrost process for freezer compartment	Manual <sup>10)</sup>	●
Semi-automatic <sup>10)</sup>		-
Automatic		-
<b>Construction type and labelling</b>		
Free-standing appliance/can be installed under existing structures	-/-	-/-
With table-height worktop	-	-
Built-under appliance/integrated <sup>11)</sup>	-/-	-/-
Built-in appliance/integrated <sup>11)</sup>	●/●	●/-
Special design, see brochure	-	-
Number of exterior doors/drawers	2/-	1/-
Door opening <sup>12)</sup>	l/r/a	l/r
Decorative frame	In place/can be retrofitted	-/-
<b>Dimensions<sup>13)</sup></b>		
Height	cm	177.8
Width	cm	56
Depth including distance to wall	cm	55
Height without worktop	cm	
Width when the door or drawer is open	cm	
Depth when the door or drawer is open	cm	115
<b>Unladen weight<sup>14)</sup></b>		
	kg	68
<b>Features</b>		
Adjustable temperature for freezer compartment		-
Separate from temperature in fridge compartment	●	-
In conjunction with fridge compartment temperature	-	-
Switch for permanent freezer operation	-	-
<b>Fridge compartment</b>		
Eggs trays	Number of eggs	12
Door compartments with lid or sliding door	Number	1
Door shelves and/or containers	Number	4
Storage compartments in fridge compartment	Number	5
Of which are adjustable	Number	3
Containers in fridge compartment	Number	1
<b>Freezer compartment</b>		
Compartments in the door	Number	-
Compartments in interior	Number	3
Max. compartment height in interior	cm	16.6
Baskets, containers, drawers in interior	Number	3
Ice cube trays	Number	1
<b>Electrical connection</b>		
As per type plate	V/A/W	230/10/115
<b>Safety and service</b>		
Corresponds to Swiss safety regulations		Ⓢ Tested by Electrosuisse
Country of origin		CH
Guarantee		2 years
Service by		V-ZUG Ltd
Name and address of provider		V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland

**Explanations**

- Available/yes
  - Not available/no
- 1) Energy consumption over 365 days was determined in accordance with DIN EN 153 issued in 1990. Data is based on values of 230 V, 50 Hz. Consumption data enables you to compare various appliances. Actual figures may differ during practical use.
- 2) Including bottom box, cold store compartment and ice tray, provided that these compartments are installed.
- 3) Compartment for storing items at higher temperatures between +8 and +14 °C.
- 4) Compartment for storing items at lower temperatures between +3 and -2 °C.
- 5) ◻\*◻ = Compartment at -6 °C or below.  
◻\*\*◻ = Compartment at -12 °C or below.  
◻\*\*\*◻ = Freezer compartment at -18 °C or below.  
◻\*\*\*\*◻ = Freezer appliance at -18 °C or below with a minimum freezer capacity.
- 6) Depending on the model, the freezer capacity quoted may only be achieved after continuous operation is switched on and cannot be repeated after 24 hours. Refer to instructions.
- 7) Time it takes for temperature to increase to -9 °C when the freezer compartment is fully loaded. The time needed may be lower if the compartment is only part loaded.
- 8) Climate class SN: Ambient temperatures of +10 to +32 °C.  
Climate class N: Ambient temperatures of +16 to +32 °C.  
Climate class ST: Ambient temperatures of +16 to +38 °C.  
Climate class T: Ambient temperatures of +16 to +43 °C.
- 9) Measured in accordance with current version of standard EN 60704-2-14.
- 10) Frozen goods must be removed before defrosting.
- 11) Can be integrated using a cabinet door.
- 12) Door hinge:  
l = left, r = right, a = adjustable.
- 13) Recess size (minimum dimensions) required for built-in and built-under appliances.
- 14) Please make sure that the cabinet or wall is able to hold the appliance and its contents.
- 15) Energy consumption with interior temperature of 12 °C over 365 days (at ambient temperature of 25 °C).

Note: Data in the table taken from 01/2017. Subject to further developments.

# ADORA WASHING MACHINES

Company or brand name	V-ZUG Ltd	
Appliance type	Front loader	
Model or retail name	Adora SLQ WP	Adora L
Model name/code	11014	11010
Nominal capacity	max. kg	8
<b>Consumption data for standard washing cycle<sup>1)</sup></b>		
Energy efficiency rating	A+++ (best) to D (worst)	A+++
Annual energy consumption	kWh	97
Energy consumption during standard programme 60/60½/40½ <sup>2)</sup>	kWh	0.47/0.49/0.35
Standby consumption - Switched on/switched off	W	92.3
Annual water consumption	l	9800
<b>Performance characteristics</b>		
Spin efficiency rating <sup>1) 4)</sup>	A (best) to G (worst)	A
Residual moisture <sup>1) 2)</sup>	%	44
Spin speed <sup>1)</sup>	max. rpm	1600
Programme duration during standard programme 60/60½/40½ <sup>3)</sup>	min	230/205/205
Automatic end time	min	0
Noise <sup>2)</sup>		
during washing phase	dB(A) (re 1pW)	49
during spin phase	dB(A) (re 1pW)	74
<b>Illustration</b>	<b>Page</b>	126
<b>Construction</b>		
Free-standing appliance with worktop	●	●
Free-standing appliance, can be installed under existing structures	●	●
Built-under appliance (without worktop)	-	-
Mobile	-	-
Door opening <sup>3)</sup>	l/r/a	l/r/a
<b>Dimensions<sup>4)</sup></b>		
Height x width x depth (including distance from wall)	cm	85.2/59.5/60 (64)
Height for built-under design	cm	85.2
Height when the lid is open (top loader)	cm	-
Depth when the door is open (front loader)	cm	106
Height, adjustable	cm	2
<b>Unladen weight</b>	<b>kg</b>	90
<b>Features</b>		
Washing machine with heat pump technology	●	-
Panel	Acrylic glass	Acrylic film
Operation	Touch	Push buttons
Display	Touch display	Digital, 4 digits
Languages for the touch display/plain text display	6	-
Colours 60 °C 230 V 10 A	Duration min	92 <sup>5)</sup>
Colours 60 °C Sprint 230 V 10 A	Duration min	48 <sup>5)</sup>
Colours 40 °C 230 V 10 A	Duration min	74 <sup>5)</sup>
Colours 40 °C Sprint 230 V 10 A	Duration min	35 <sup>5)</sup>
Steam anti-crease	●	-
Vibration Absorbing System (VAS)	●	●
Anti-mite/skin protection	●	-
Part load for water and energy economy	●	●
Favourites	●	-
Fabric types	●	-
Delayed start	up to h	24
OptiTime	●	-
Automatic EcoStandby	●	●
EcoManagement	●	-
Connection cable	m	1.8
Inlet hose with Aquastop	m	1.25
Drain hose with bend	m	1.5
Installation plate	●	●
Pumping height for drain pump	m	1.2
Further features	See page	126
<b>Electricity and water supply</b>		
<b>Electrical connection</b>		
Voltage	V	230~
Connection values	kW	2.3
Fuse	A	10
<b>Water connection</b>		
Pressure hose G¾"	●	●
Can be connected to	Cold/hot water (option)	●/-
<b>Safety and service</b>		
Corresponds to Swiss safety regulations	Ⓢ Tested by Electrosuisse	
Country of origin	CH	
Guarantee	2 years	
Service by	V-ZUG Ltd	
<b>Name and address of provider</b>	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland	

**Explanations**

- Available/yes
  - Not available/no
- 1) Values determined for a standard washing cycle in accordance with current version of standard EN 640456. This is carried out using a mixture of different programmes (60 °C, 40 °C, full and partial load). The figures for annual energy and water consumption are based on 220 standard washing cycles, taking into account consumption during standby operation.
  - 2) A drainage degree of 100 % means that 1 kg of clothes (dry weight) still contains 1 kg of water after the spin process. The smaller the % value, the less water is left in the washing. This is important for electricity consumption when drying in the tumble dryer.
  - 3) Door opening: l = left, r = right, a = adjustable, b = bottom. Example: l/a corresponds to status upon delivery, door opening on the left but can be adjusted.
  - 4) Recess size for built-under appliances. Further dimensions are listed in the brochures.
  - 5) Information about switchover options can be found in the brochures.
  - 6) The spin efficiency plays a major role if a tumble dryer is normally used for drying. Washing that is washed in a washing machine with a spin efficiency class of A and then dried in a tumble dryer consumes half as much energy and therefore generates half as many running costs as if it were washed in a washing machine with a spin efficiency class of G.
  - 7) Values are determined under a full load using the standard programme for cottons at 60 °C in accordance with the current version of standard EN 60704-2-4.
  - 8) The figures 60/60½/40½ stand for a standard programme for cottons at 60 °C with a full load, at 60 °C with a partial load and at 40 °C with a partial load.
  - 9) On the EcoHybrid setting. 

Note: Data in the table taken from 01/2017. Subject to further developments. For showroom appliances, the energy label provides information on the current data.

# ADORA TUMBLE DRYERS

Company or brand name	V-ZUG Ltd	
Appliance type	Condenser dryer with heat pump	
Model or retail name	Adora TSLQ WP	Adora TL WP
Model name/code	12006	12004
Nominal capacity	max. kg	7
<b>Consumption data 1)</b>		
Energy efficiency rating	A+++ (best) to D (worst)	A+++
Annual energy consumption	kWh	130
Energy consumption for standard programme, full load/part load	kWh	1.05/0.62
Standby consumption, switched on/switched off	W	2.5/0.1
<b>Performance characteristics</b>		
Average programme duration for standard programme <sup>1)</sup>	min	123
Programme duration for standard programme, full load/part load <sup>1)</sup>	min	159/96
Automatic end time	min	10
Condensation efficiency rating 1)	A (best) to G (worst)	A
Average condensation efficiency for standard programme <sup>1)</sup>	%	94
Noise <sup>2)</sup>	dB(A) re 1pW	62
<b>Illustration</b>	<b>See page</b>	138
<b>Construction</b>		
Free-standing appliance with worktop	●	●
Free-standing appliance, can be installed under existing structures	-	-
Built-under appliance (without worktop)	-	-
Free-standing appliance for washer-dryer tower	Yes	Yes
Appliance for wall-mounting	-	-
Door opening 2)	l/r/a	l/r/a
<b>Dimensions</b>		
Height	cm	85
Width	cm	59.5
Depth (including distance to wall)	cm	>60.5
Height for built-under design	cm	85.2
Depth when the door is open	cm	118
Height, adjustable	cm	2
<b>Unladen weight</b>	<b>kg</b>	60
<b>Drying controlled</b>		
By selecting time	●	●
Automatically using electronic moisture sensors	●	●
<b>Features</b>		
Heat pump condensation system	●	●
Panel	Acrylic film	Acrylic film
Operation	Touch	Push buttons
Display	Touch display	Digital, 4 digits
Languages for plain text display	6	-
Programmes	27	16
Automatic fabric types programme	●	●
SilentPlus	●	-
Eco	●	-
Sprint	●	-
ReversePlus	●	●
Delayed start	up to h	24
Timed drying	min	10-120
Programme duration and energy consumption for cottons, standard dry, with spin efficiency A (44 % residual moisture) with spin speed of 1600 rpm	min/kWh	90/0.95
Automatic energy-saving stand-by	0 watts	●
Panorama opening	ø cm/cm²	42/1376
Automatic door opener	●	-
Drain hose	m	2
Pumping height for drain pump	m	1.2
Connection cable	m	1.8
Installation plate	●	●
Further features	See page	138
<b>Electricity and water supply</b>		
<b>Electrical connection</b>		
Voltage	V	230~
Connection values	kW	1.2
Fuse	A	10
<b>Safety and service</b>		
Corresponds to Swiss safety regulations	Ⓢ Tested by Electrosuisse	
Country of origin	CH	
Guarantee	2 years	
Service by	V-ZUG Ltd	
<b>Name and address of provider</b>	V-ZUG Ltd, Industriestrasse 66, 6301 Zug, Switzerland	

**Explanations**

- Available/yes
  - Not available/no
- 1) Values determined in accordance with current version of standard EN 61121. The annual energy consumption is based on 160 drying cycles for the standard cotton programme with a full load and part load, taking into account consumption during standby mode. The washing has been through a spin cycle at a speed of around 1000 rpm prior to the drying process (residual moisture: 60 %).
  - 2) Values are determined under a full load using the standard programme for cottons in accordance with the current version of standard EN 60704-2-6.
  - 3) Door opening: l = left, r = right, a = adjustable. Example: l/a corresponds to status upon delivery, door opening on the left but can be adjusted.
  - 4) The dimensions listed are the minimum size for the recess for built-under units. Further dimensions are listed in the brochures.
  - 5) Adjust the level of dryness according to instructions depending on items in the dryer.
  - 6) The level of dryness is adhered to automatically.
  - 7) Information about switchover options can be found in the brochures.

Note: Data in the table taken from 01/2017. Subject to further developments. For showroom appliances, the energy label provides information on the current data.



FOR MORE  
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