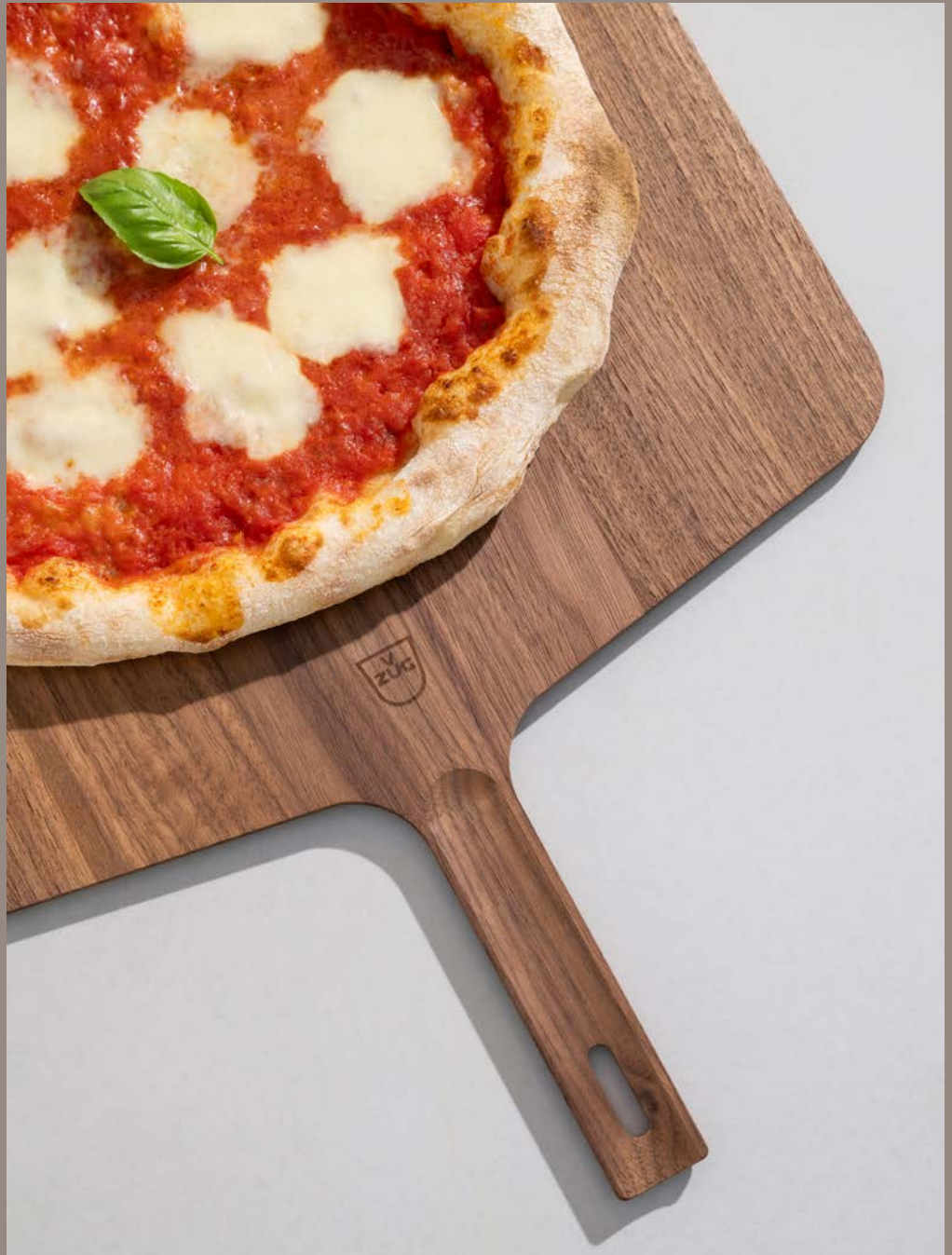


Media release  
September 2025

Pizza perfection at home:

Swiss engineering. Neapolitan results.



Swiss perfection for your home. Since 1913.



## V-ZUG redefines at-home pizza making with two innovative solutions: the thoughtfully designed pizza set and the new professional pizza function available with the Combair V6000P oven.

Together, they deliver a true Italian pizza experience – crisp bases, airy crusts, and authentic Neapolitan flavour, made possible by Swiss engineering. A combination that empowers everyone from beginners to seasoned home chefs to try their hand at pro-level pizza that is not just delicious but meant to be shared.

### **Every night can be pizza night – no dinner reservation needed**

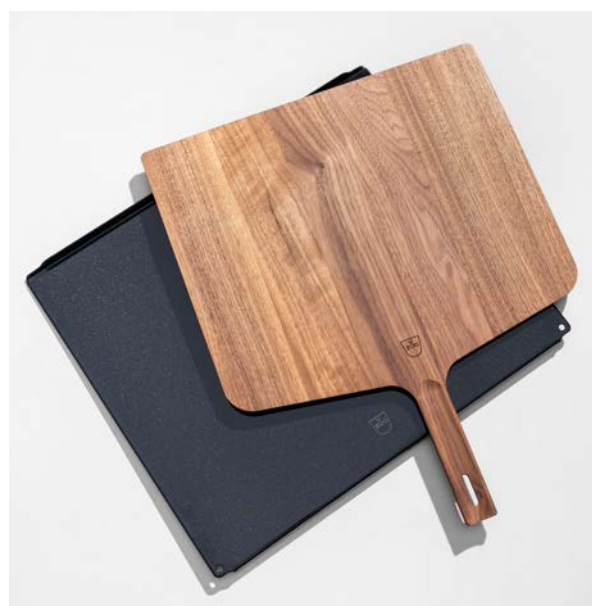
From casual get-togethers to lively weekend celebrations: The pizza set and professional pizza function transform home kitchens into an Italian pizzeria, no reservations required. With powerful baking technology and smart accessories, V-ZUG helps aspiring pizzaiolos craft pizza that is full of character, flavour, and soul.

“Pizza simply brings people joy,” says Raffaele Tromiro, three-time Pizza World Champion and V-ZUG ambassador. “And with the right tools and ingredients, you can make a pizza that looks and tastes like it came straight from Naples, in your own kitchen.”

### **Bake, serve, and savour: The all-in-one set for effortless pizza mastery**

The Swiss-made pizza set is both functional and very aesthetically pleasing. Whether you're preparing focaccia, flatbreads or artisanal loaves, it elevates every bake and offers all you need for a successful pizza night at home.

The enamel-coated pizza steel reaches the optimal temperature in just 25 to 30 minutes, delivering exceptional heat distribution for a crunchy, evenly baked base and puffed crust. It is lightweight, easy to clean, and much more durable than a traditional pizza stone. Paired with the elegant wooden peel, it makes baking and serving feel almost ceremonial.





### **Four minutes to restaurant-quality pizza, baked at 350 °C**

The professional pizza function, available exclusively with the Combair V6000P, brings true innovation into the kitchen. It heats up to an exceptionally hot 350 °C with precise airflow to bake Neapolitan-style pizza in just four minutes. Expect crisp crust and creamy white melted mozzarella. The programme was designed to work hand-in-hand with the pizza set. A perfect pairing that delivers authentic results without needing an additional appliance.

“With this combination, everyone can achieve exceptional, restaurant-quality pizza in their V-ZUG Combair V6000P. The results are impressive, the crust is crisp, and the flavour simply scrumptious,” says Christopher Lacroix, Head Global Gourmet Academy at V-ZUG.

### **Swiss engineering. Italian soul.**

Developed and manufactured in Switzerland, the Combair V6000P and the pizza set reflect V-ZUG’s commitment to quality, precision and user-centric design. Backed by decades of experience, the professional pizza function is a prime example of Swiss innovation applied to everyday cooking, blending performance with passion.

“Swiss engineering meets Italian soul. That’s what sets this solution apart,” affirms Johanna Lackhoff, Head of Product. “It approaches the speed, heat and quality of a professional pizza oven, all within your kitchen.”





## **Tavolata: A story of shared joy**

More than just a meal, pizza is a ritual. From forming the dough to selecting the toppings and sliding it onto the baking steel: Every step becomes part of the experience. Whether you're a curious beginner or a seasoned pizzaiolo, V-ZUG's pizza solutions invite you to slow down, get hands-on, and make something extraordinary.

There is nothing quite like enjoying your creations fresh from the oven, served on the wooden peel and shared Tavolata-style with friends and family. It's about more than just the food. It's the pleasure of gathering around the table and savouring the moment. After all, that's what great pizza is about – high-quality ingredients, baked with care, and shared with joy.





## About the V-ZUG Group

V-ZUG is Switzerland's leading brand in household appliances and markets its products in Switzerland and selected international markets. V-ZUG has been developing and manufacturing kitchen and laundry appliances in Switzerland for over 110 years and offers a comprehensive service in all its markets. The SIBIRGroup, which focuses on the Swiss-wide provision of all-brand servicing and the retail of household appliances, is also part of the V-ZUG Group. The V-ZUG Group currently employs around 2,100 people.

**V-ZUG Holding AG** is listed in the Swiss Reporting Standard of SIX Swiss Exchange in Zurich and represented in the Swiss Performance Index (SPI)  
(Securities number: 54 248 374 | ISIN: CH0542483745 | Ticker symbol: VZUG).

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