

V-ZUG Ltd

Industriestrasse 66, P.O. Box 59, 6301 Zug
Phone 041 767 67 67, Fax 041 767 61 67
vzug@vzug.ch, www.vzug.ch



MARKETING-SERVICES

Jasmin Riesen
Direct phone 041 767 64 56
Direct fax 041 767 94 56
jasmin.riesen@vzug.ch

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PRESS RELEASE

Vacuisine – the revolutionary innovation from V-ZUG

“Sous-vide” is the cooking of food in vacuum-sealed bags. The technique is used in the world’s best restaurants as it creates a unique dining experience – flavour, freshness and texture in dishes that are also feasts for the eyes. The new generation V-ZUG Combi-Steam SL/XSL is capable of cooking sous-vide as the temperature of the steam can be set very precisely from between 30-100 °C. This is essential for being able to achieve attractive results when cooking food gently.

Cooking in the absence of air has long been a preferred cooking technique for leading chefs in Switzerland and abroad as it offers a range of winning advantages. Culinary experts are not speaking of the most spectacular cooking method in the past 35 years for nothing. Vacuisine by V-ZUG now makes it possible to prepare a wide range of foods and Michelin-level dishes in your own kitchen at home.

Vacuum-sealing envelops the food to be cooked in a tight, plastic cover. This protective layer maintains the natural flavours and appetising colours of the steamed food to perfection. Vacuisine is not only a treat for the senses, it is also good for you health. Cooking food gently sous-vide helps maintain its nutritional value. The vacuum also has a positive effect on texture, for example fish stays whole, rather than falling apart, and even cooked fruits retain most of their crunchy freshness. Lower temperatures are used when preparing food with Vacuisine as these afford meat and fish a level of tenderness that could never be achieved using conventional cooking techniques.

Pure precision – the new generation Combi-Steam SL/XSL

V-ZUG is bringing this much-loved cooking technique into kitchens at home. Being able to set the temperature accurately is essential for achieving attractive results when cooking food gently. The

new generation Combi-Steam SL/XSL allows you to set the temperature of the steam very precisely from between 30-100°C, which means that V-ZUG's Combi-Steam appliances now guarantee a pioneering level of temperature accuracy. In addition, climate sensors inside the cooking space ensure that the steam is evenly – and optimally - distributed. Such details are prerequisites for success with sous-vide cooking and the reason why Switzerland's leading chefs use the V-ZUG Combi-Steam appliances intensively. The evolution of cooking technology has moved another step forward – hopefully in your kitchen too!