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PRESS RELEASE

Working with four up-and-coming young chefs: V-ZUG signs on the next generation of kitchen talent

Fabian Fuchs, Markus Arnold, Silvio Germann and Marcel Skibba now work with steam cookers and ovens by Swiss household appliance manufacturer V-ZUG and use them to devise exclusive recipes for Lifestyle by V-ZUG.

Despite their young age, they have already proved that they can cook to a high standard: V-ZUG is enlisting four new brand ambassadors, all of whom are among the next generation of Switzerland's top chefs.

- Fabian Fuchs: the 31-year-old Zurich resident with Basel roots has been working with local organic produce and free-trade ingredients at EquiTable (1 star, 16 points) for more than five years. He creates modern dishes in a casual atmosphere. Fuchs has transformed this restaurant at the heart of Zurich into an institution for new haute cuisine.
- Markus Arnold: the 36-year-old from Lucerne cooked up 1 star and 17 points in Bern, before deciding to travel the world and bring back new flavours to pop-up restaurants in the Swiss capital. Steinhalle is his very first restaurant. It serves simple, hearty lunches and offers fine dining in the evenings.

- **Silvio Germann:** as head chef at IGNIV by Andreas Caminada, the 28-year-old from Lucerne offers a new type of cuisine. Diners can expect high-quality sharing experiences in a cosy and modern restaurant. The concept was an instant success, and Germann received his first Michelin star when the restaurant was opened in 2016. GaultMillau handed him the Discovery of the Year award in 2017.
- **Marcel Skibba:** the 31-year-old from the Black Forest was a sous-chef for Andreas Caminada at Schloss Schauenstein before taking the reins at the second IGNIV restaurant in St. Moritz during the 2017 winter season. Badrutt's Palace got off to a great start: it was awarded 1 star and 16 points.

These four young chefs are joining V-ZUG's team of brand ambassadors alongside Tanja Grandits (Stucki, Basel), Andreas Caminada (Schloss Schauenstein, Fürstenu), Franck Giovannini (Restaurant de l'Hôtel de Ville, Crissier) and Walter Klose (Gupf, Rehetobel).

Fabian Fuchs, Markus Arnold, Silvio Germann and Marcel Skibba work with V-ZUG's household appliances in their restaurants and use them to create new gourmet recipes for readers of Lifestyle by V-ZUG (available online at <http://lifestyle.vzug.ch>).

"Landing this talented culinary quartet was an important step for V-ZUG's brand presence. This will help us to inspire the younger generations to start cooking", said Jasmin Riesen, Head of Lifestyle by V-ZUG.

V-ZUG Ltd has been making high-quality household appliances in Switzerland for more than 100 years. The hub for research, development and production is located at the heart of the town of Zug – a clear commitment to Switzerland as a production location.

More information: lifestyle.vzug.ch

Photos



Photo 1
V-ZUG signs on the next generation of kitchen talent.