



# Why does a bartender need a Combi-Steamer?



Tipp von Joe Schofield



The V-ZUG Combi-Steamer is an amazing asset to any bartender. There have been parallels between the food and drink world for some time now, but this piece of technology really allows you to blur the lines between the two disciplines. The vacuum drawer and sous-vide function let you create your own bespoke ingredients while extracting so much more flavour. The wine pump feature prolongs the shelf life of any open bottle of wine. You can even use it for vermouth, too!

To the drink recipes