

Inspirations



**Lifestyle solutions,
designed to inspire**

‘SIMPLICITY IS THE ULTIMATE SOPHISTICATION’

Leonardo da Vinci

Deeply rooted in Switzerland since 1913, we are a boutique manufacturer with a remarkable environmental and social responsibility, committed to leading the market with truly innovative kitchen and laundry solutions.

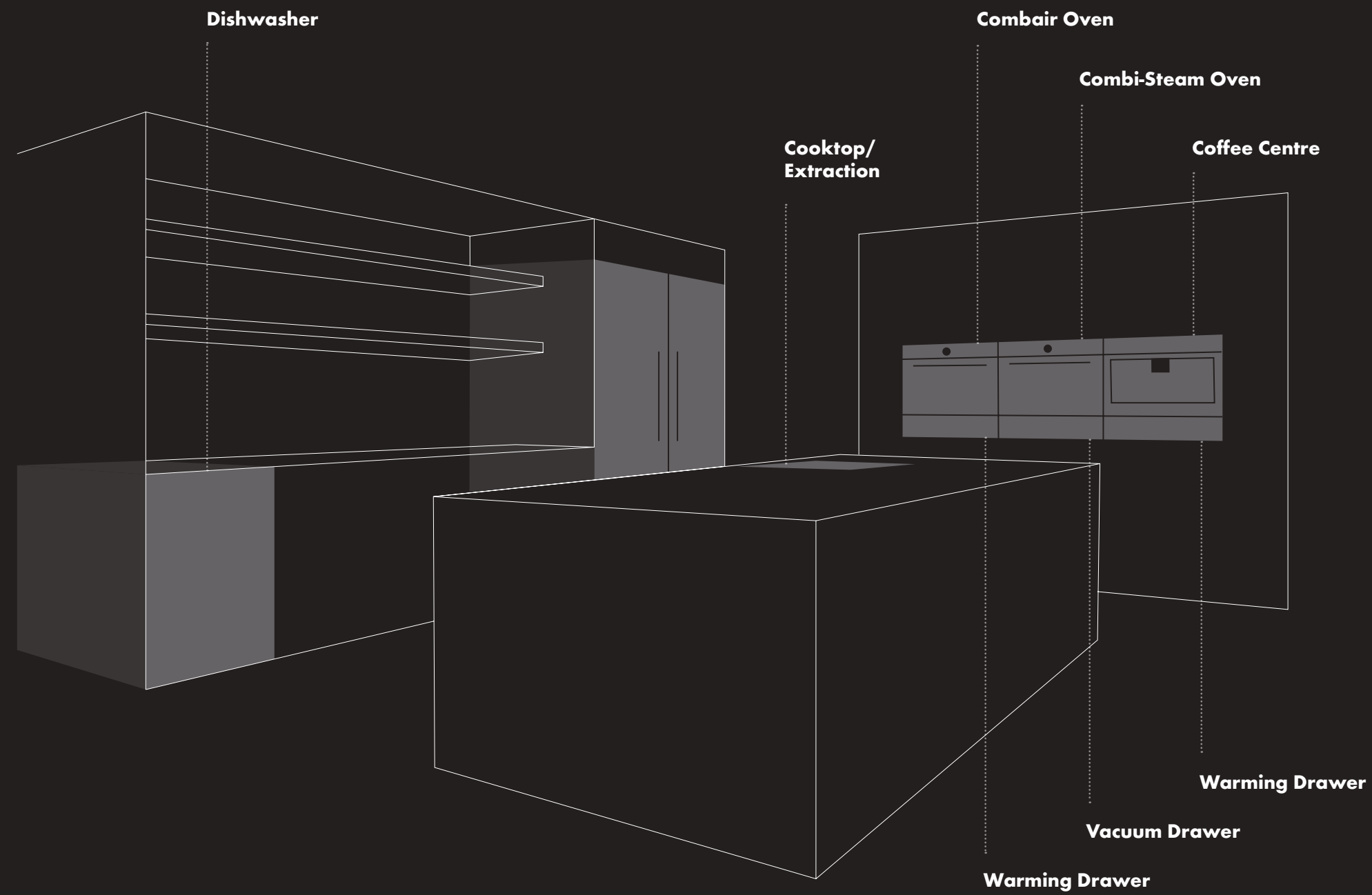
Be Inspired by The V-ZUG Lifestyle

Five homes and the stories behind them.



The heart
of our home

Karen's V-ZUG Story



V-ZUG Appliances

Combi XSLP 450mm Combi oven with Pyrolytic cleaning

Combi-Steam XSLF 450mm Combi-Steam oven (plumbed)

Supremo XSL 450mm built-in Coffee centre

Warming Drawer 144mm Warming drawer x 2

Vacuum Drawer 144mm Vacuum drawer

Fusion Integrated Cooktop 761mm Induction cooktop with integrated Rangehood

Adora SL Fully integrated Dishwasher with cutlery drawer

More than just a kitchen...

... it's the heart of my home. Being a Pâtissière, I spend a lot of time in my kitchen, developing new recipes and adding my own flair to the French classics. I love sharing my creations with my friends and am always being complimented about how stylish my kitchen is.





My laundry is not just about functionality, it's also about style. My V-ZUG washing machine and dryer are the perfect combination of fabric care, efficiency and elegance.

V-ZUG Appliances

AdoraWash V6000 Heat Pump Washing Machine

AdoraDry V6000 Heat Pump Dryer



Be Inspired: Galette des Rois

Ingredients

250g almond meal
150g pure icing sugar
50g slithered almonds
150g butter (softened)
3 eggs
2 sheets puff pastry

Preparation

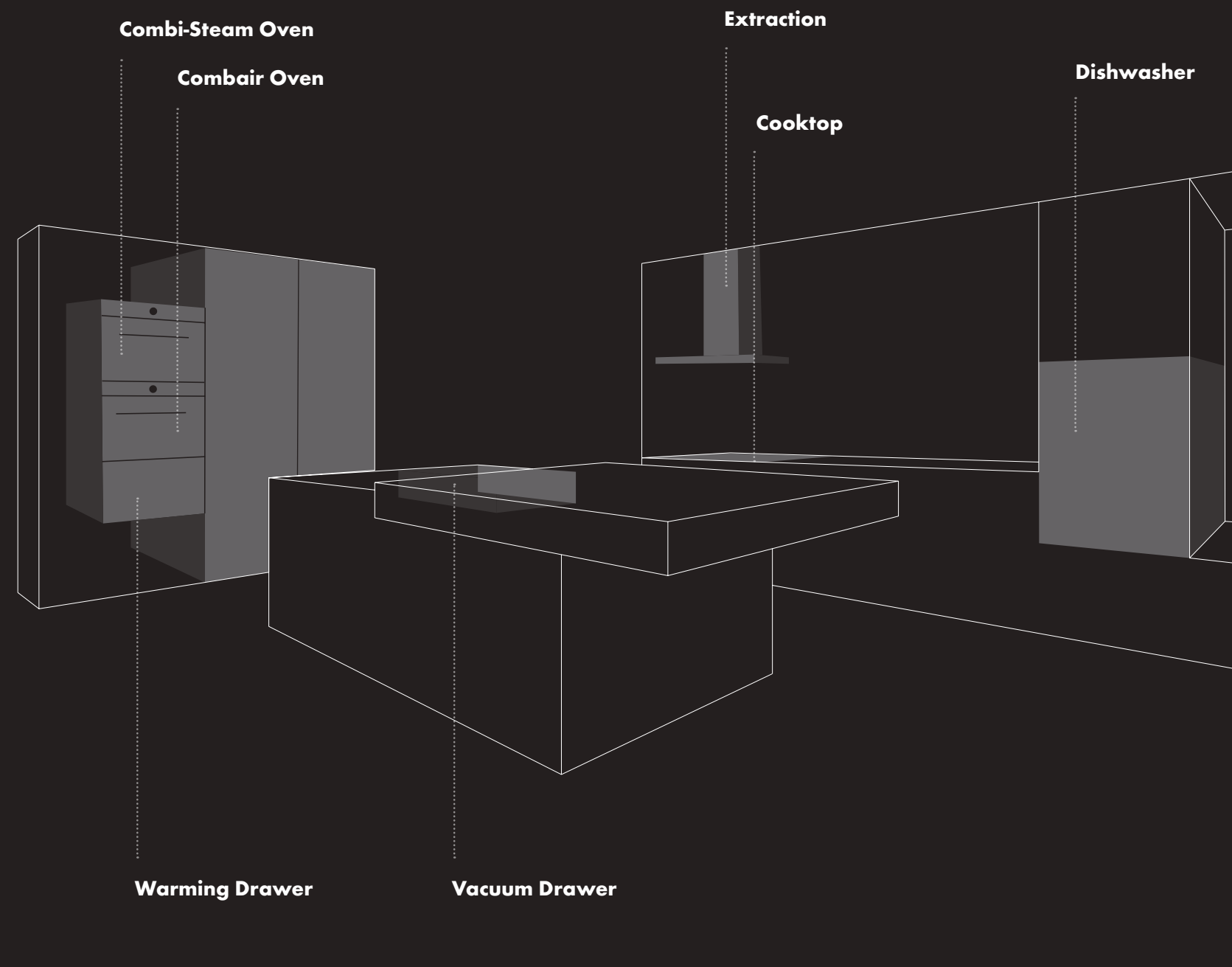
- 1** Select Hot Air on the Combi-Steam or Combi-air. Set the temperature to 200°C. Allow to pre-heat. Place the slithered almonds onto a black enamel oven tray. Add the tray to the oven. Set the duration to 4 minutes. Remove from the oven and place nuts into a dish to cool.
 - 2** Cream the butter and icing sugar until the mixture is pale and fluffy. Add the eggs one at a time, beating well between each addition. Continue to mix until smooth.
 - 3** Use a spatula to fold through the almond meal. Place the mixture into a piping bag.
 - 4** Trace around a large round plate to cut a circle from one sheet of puff pastry, using as much of the pastry as possible. Line a black enamel tray with baking paper and lay the pastry round on top. Pipe the mixture, working in a tight spiral shape, starting from the centre and working outwards and around. Leave a 3cm edge around the pastry.
 - 5** Sprinkle the slithered almonds over the mixture and brush the exposed pastry edge with a little water.
 - 6** Cut a second circle the same size, from the second pastry sheet. Prick all over with a fork and place it gently, on top of the filling. Press the edges of the pastry base and pastry top gently over so they cover the edges.
 - 7** Place the tart into your cool Combi-Steam on Level 2. Select Professional Baking. Set the temperature to 210°C. Cook for 35 minutes or until pastry is golden brown. Remove from the oven and cool for 15 minutes before serving warm or at room temperature.
-





Our favourite
gathering space

Will's V-ZUG Story



V-ZUG Appliances

- Comhair SLP** 600mm Comhair oven with Pyrolytic cleaning
- Combi-Steam XSL** 450mm Combi-Steam oven
- Warming Drawer** 283mm Warming drawer
- Vacuum Drawer** 144mm Vacuum drawer
- 5 Burner Gas Cooktop** 897mm 5 burner Gas Cooktop
- Premira Rangehood** 900mm stainless steel Premira wall Rangehood
- Adora SLWP** Fully integrated Dishwasher with heat pump

My life is fast paced...

... When I leave the office, I want to unwind with a few friends and my kitchen has become our favourite gathering place. Coming home to the aroma of a soft roasting fillet of beef, coupled with a full-bodied Cabernet Sauvignon, the stresses of the day are replaced by easy conversation and great food.



Convenience is critical – a fresh suit directly from my V-ZUG Refresh Butler each morning is an integral part of my daily routine.

V-ZUG Appliances

Refresh Butler in Stainless Steel Finish

Also available in Black finish, Fully or Semi integrated





Be Inspired: Vacuisine™ Fillet of beef

Ingredients

800g fillet of beef (eye fillet)
1 clove garlic (thinly sliced)
2 sprigs fresh thyme
1 sprig of rosemary
2 tbs olive oil
salt & pepper

Preparation

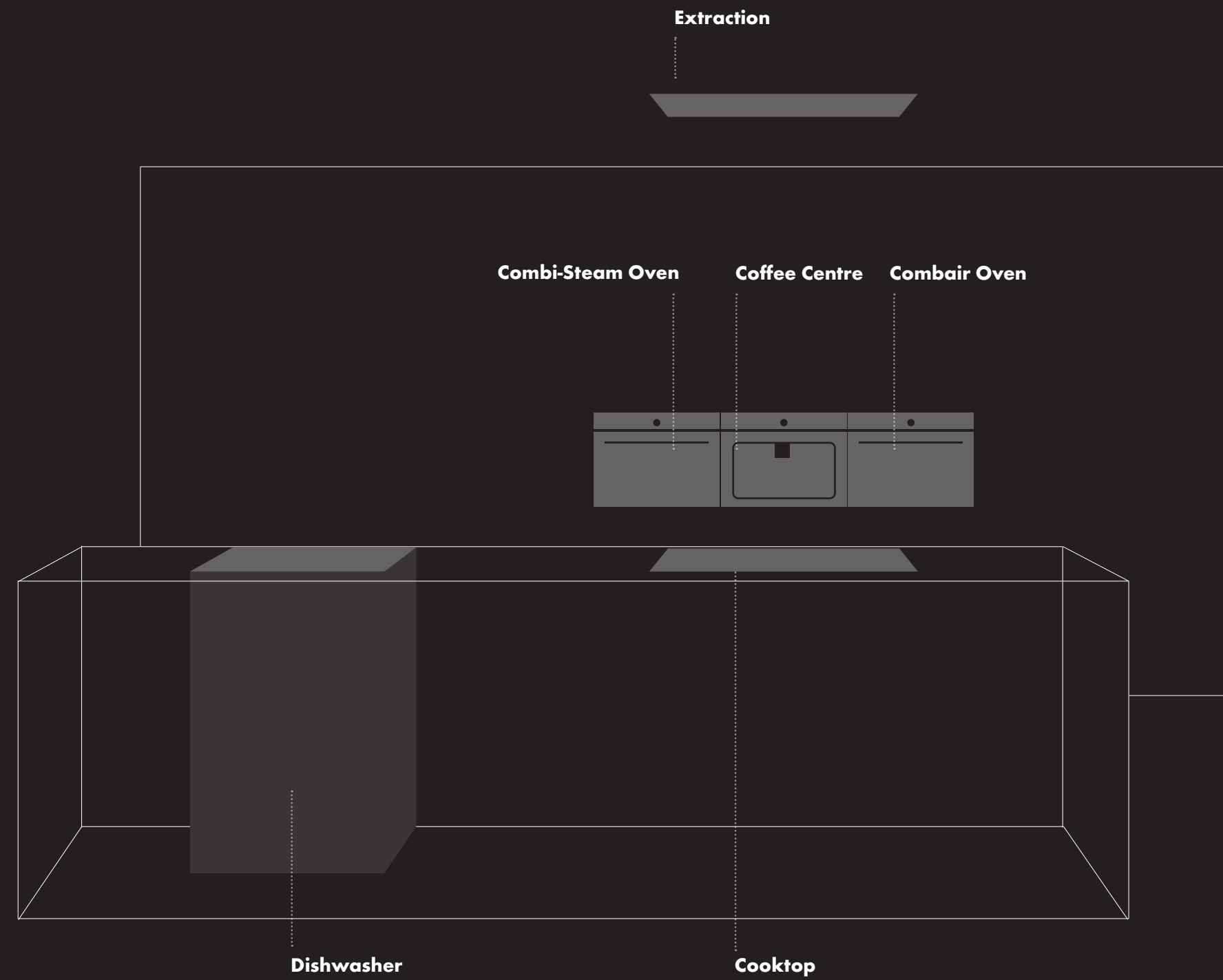
- 1 Trim the beef. Rub over the olive oil and season well with salt and pepper.
 - 2 Heat a frying pan over medium high heat until very hot. Sear the beef on all sides until browned.
 - 3 Place the beef into a vacuum bag with the garlic, thyme and rosemary. Vacuum seal the bag in the Vacuum Drawer using the Level 3 setting.
 - 4 Place the beef onto a perforated stainless steel tray and add to the Combi-Steam. Select Vacuisine™. Set the temperature to 58°C. Set the cooking time for 2 hours.
 - 5 Remove the beef from the bag, slice into steaks and serve.
-





**Food is my art
and my kitchen
is my canvas**

Jane's V-ZUG Story



V-ZUG Appliances

Combi-Steam XSL 450mm Combi-Steam oven

Supremo XSL 450mm built-in Coffee centre

Combair XSLP 450mm Combair oven with Pyrolytic cleaning

FullFlex Induction 897mm FullFlex Induction cooktop

Adora SL Fully integrated Dishwasher with Cutlery Drawer

DSDSR12 1200mm Ceiling Rangehood

Food is my art...

... and my kitchen is my canvas. I love fusion cooking and most of my weekends are spent experimenting with combinations and different cooking techniques. Sharing my creations with family & friends and a chilled Pinot Gris is the perfect way to finish the day.





My laundry is the perfect balance of sustainable technology and simplicity.

V-ZUG Appliances

AdoraWash V6000 Washing Machine

AdoraDry V6000 Heat Pump Dryer



Be Inspired: Spicy Ginger Prawns

Ingredients

500g peeled green prawns
3 tbs red curry paste
1 tbs sunflower oil
1 tbs freshly grated ginger
2 cloves garlic (crushed)
1 lime (zested and juiced)
1 tsp fish sauce
3 sprigs coriander

Preparation

- 1 Finely chop the stalks of the coriander. Combine the chopped stalks with the curry paste, oil, ginger, garlic, lime zest and fish sauce in a mixing bowl to make a marinade.
- 2 Add the prawns and stir to coat in the marinade. Set aside at room temperature for 10 minutes.
- 3 Select Hot Air+Steaming on the Combi-Steam. Set the temperature to 230°C. Allow to preheat.
- 4 Line a black enamel tray with baking paper. Spread the prawns onto the tray.
- 5 Place the tray into the Combi-Steam and cook for 8 minutes.

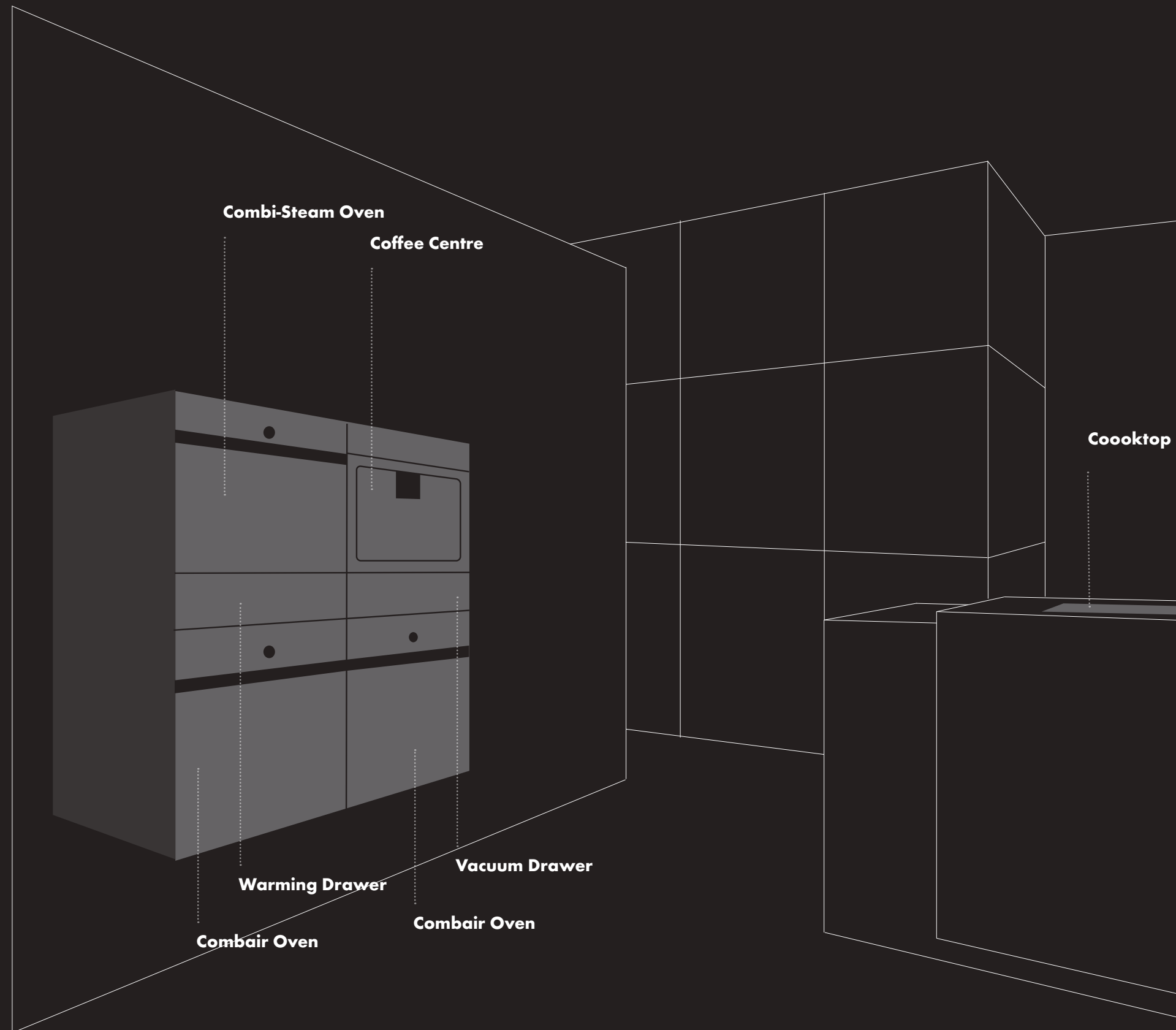
Serve drizzled with the lime juice and sprinkled with the coriander leaves.





Clean lines
and balance

Mason & Sarah's V-ZUG Story



**As designers
our passion is
clean lines...**

... and balance, and our home is no exception. We love the flush finish we have been able to achieve in our kitchen and the way the geometric shapes of the appliances blend seamlessly together.

V-ZUG Appliances

Combi-Steam XSLF Y 450mm Combi-Steam oven with Retractable Handle (plumbed)

Supremo XSL 450mm built-in Coffee centre

Warming Drawer 144mm Warming drawer

Vacuum Drawer 144mm Vacuum drawer

2 x Combaire SL Y 600mm Combaire oven with Retractable Handle

Fusion Induction 761mm Fusion Induction cooktop with Integrated Rangehood

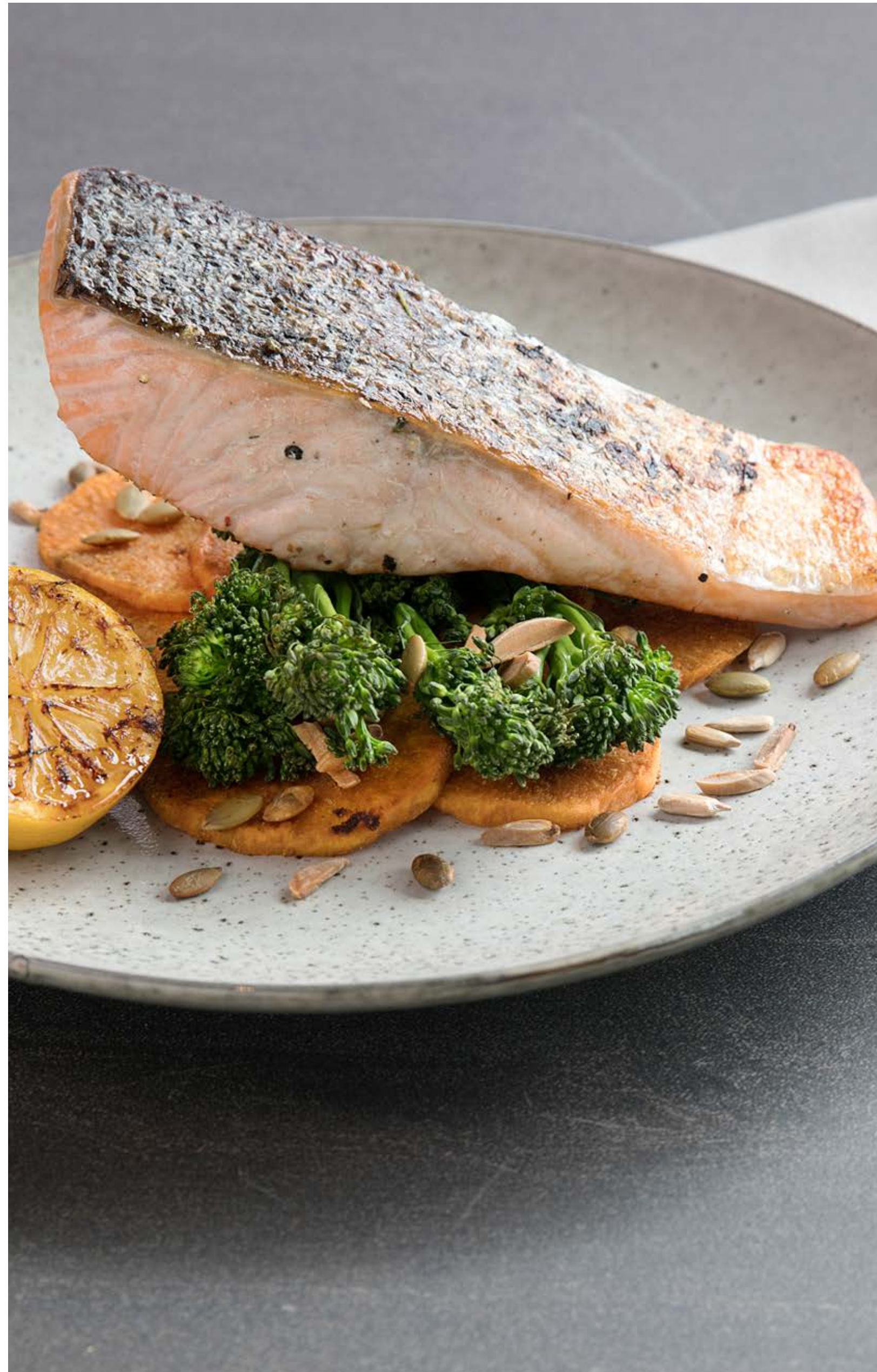
Adora SL Fully integrated Dishwasher with Cutlery Drawer



Innovation inspires us and our V-ZUG Refresh Butler is no exception - sleek in design with world first fabric care technology.

V-ZUG Appliances

Refresh Butler in Black Finish
Also available in Stainless Steel finish, Fully or Semi integrated



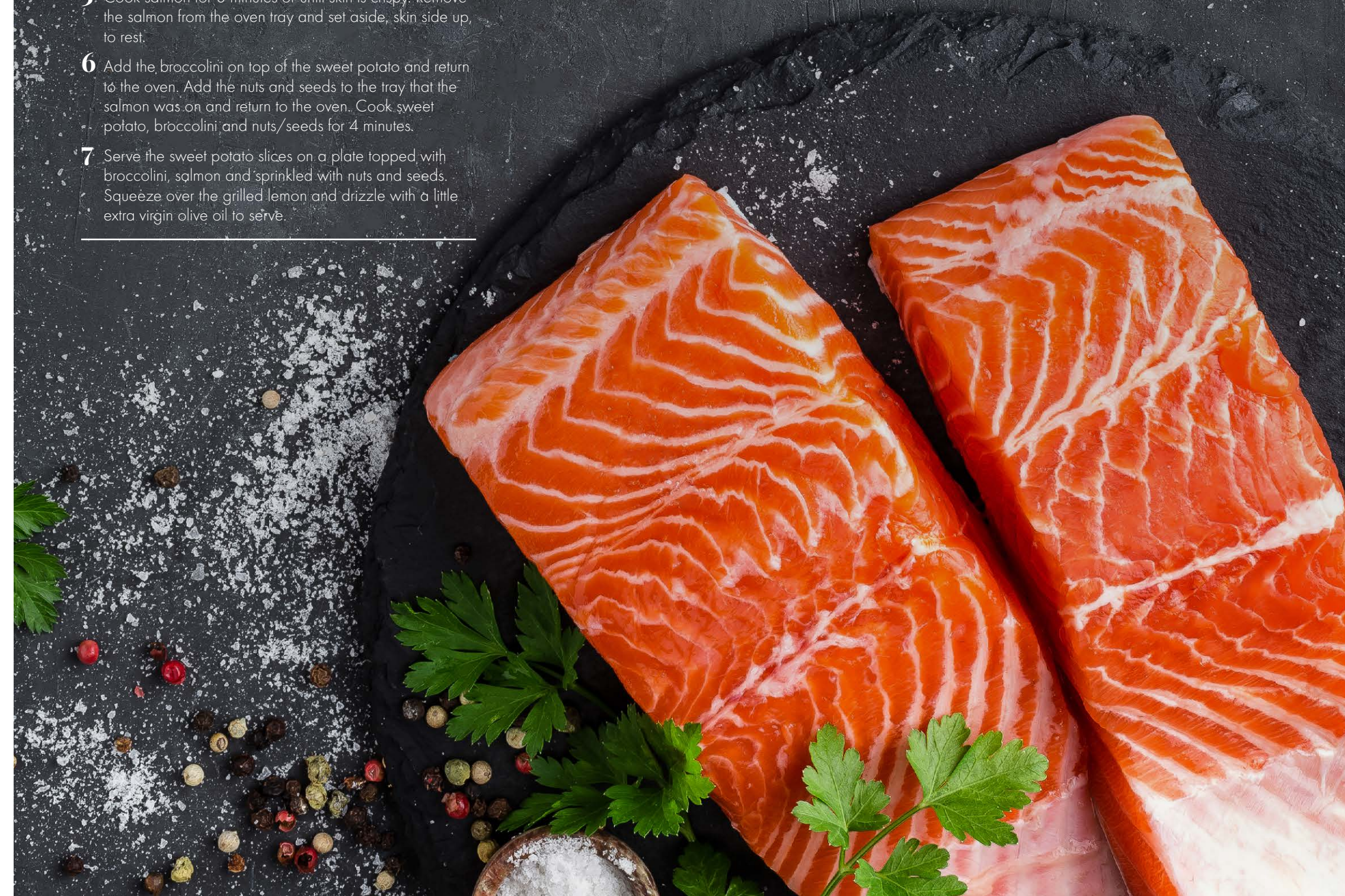
Be Inspired: Crispy Skinned Salmon

Ingredients

4 x 120-140g fillets salmon (skin on)
 1 medium sweet potato (peeled and sliced 1/2 cm thick)
 2 bunches broccolini
 1 tbs pumpkin seeds/pepitas
 1 tbs sunflower seeds
 1 tbs slivered almonds
 1/4 tsp nutmeg
 1 tsp extra virgin olive oil
 salt and pepper
 2 small lemons (halved)
 extra virgin olive oil to drizzle

Preparation

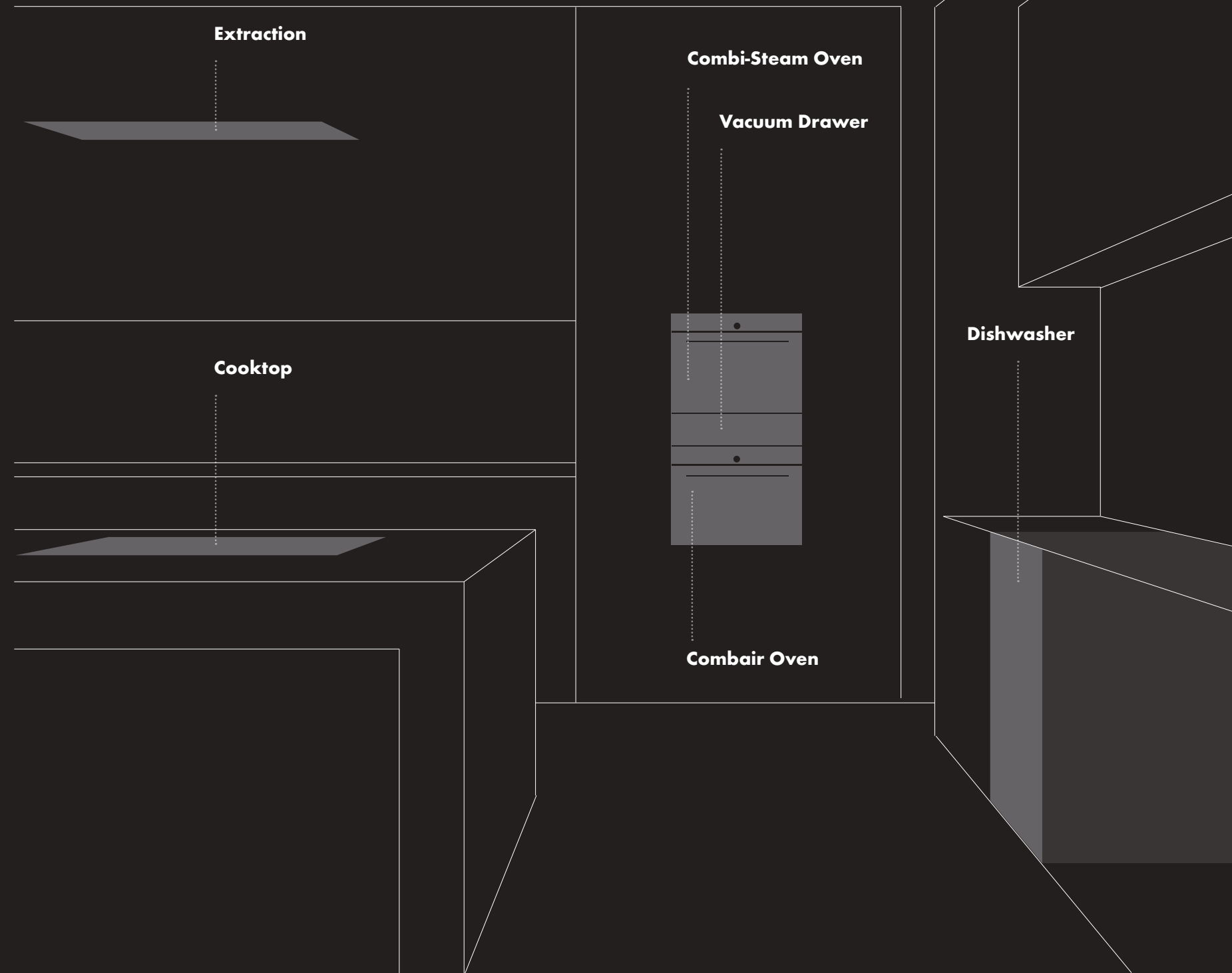
- 1** Spray a black enamel tray with a little cooking spray. Line with baking paper. Place the empty tray into the Comhair SLP oven on Level 1.
- 2** Line a second black enamel tray with baking paper. Spread out the sweet potato rounds on the tray. Drizzle with 1 tsp extra virgin olive oil. Sprinkle over the nutmeg and season with salt and pepper. Place the tray into the oven on Level 3.
- 3** Select Pizza Plus on your Comhair oven. Set the temperature to 220°C. Allow oven to preheat whilst it starts to cook the sweet potato.
- 4** When the oven reaches temperature, place the salmon fillets, skin side down onto the hot empty tray. Place the lemon pieces on the same tray, flesh side down.
- 5** Cook salmon for 8 minutes or until skin is crispy. Remove the salmon from the oven tray and set aside, skin side up, to rest.
- 6** Add the broccolini on top of the sweet potato and return to the oven. Add the nuts and seeds to the tray that the salmon was on and return to the oven. Cook sweet potato, broccolini and nuts/seeds for 4 minutes.
- 7** Serve the sweet potato slices on a plate topped with broccolini, salmon and sprinkled with nuts and seeds. Squeeze over the grilled lemon and drizzle with a little extra virgin olive oil to serve.





**Organic and
natural lifestyle**

The Taylor Family's V-ZUG Story



V-ZUG Appliances

Combi-Steam XSL 450mm Combi-Steam oven

Vacuum Drawer 144mm Vacuum drawer

Comhair XSLP 450mm Comhair oven with Pyrolytic cleaning

FullFlex Induction 897mm FullFlex Induction cooktop

Adora SL Fully integrated Dishwasher with Cutlery Drawer

DSDSR12 1200mm Ceiling Rangehood

Living an organic and natural lifestyle...

...is really important to our family. Knowing that V-ZUG is dedicated to protecting our environment through sustainable manufacturing and energy efficient appliances made them the perfect choice for our home.





Our laundry is always busy, it's good to know that our V-ZUG appliances are gentle on both our clothes and the environment.

V-ZUG Appliances

AdoraWash V6000 Heat Pump Washing Machine

AdoraDry V6000 Heat Pump Dryer



Be Inspired: Candied Beetroot Salad

Ingredients

4 medium beetroot (peeled and cut into 2 cm pieces)
50ml water
100g caster sugar
salt flakes
1 tbs butter
2 stalks fresh dill
1 strip of lemon peel
80g walnuts
200g soft goats cheese
120g baby rocket leaves
seeds from 1/2 pomegranate
2 1/2 tbs red wine vinegar
1 tbs whole grain mustard
2 tbs freshly chopped chives
1/3 cup extra virgin olive oil

Preparation

- 1 Select Hot Air on the Combi-Steam or Combi-air. Set the temperature to 200°C. Allow to pre-heat. Place the walnuts onto a black enamel oven tray. Add the tray to the oven. Set the duration to 4 minutes. Remove from the oven and place nuts into a dish to cool.
- 2 Place the water, sugar and 1/2 tsp salt flakes into a small saucepan and bring to the boil. Reduce heat and stir until sugar and salt dissolves to form a syrup.
- 3 Place the syrup and beetroot, butter, 1/2 tsp salt flakes, dill and lemon peel into a vacuum bag. Use the Vacuum Drawer to seal the bag on the Level 2 setting.
- 4 Place the vacuum bag onto a stainless steel, perforated oven tray.
- 6 Add the tray to the Combi-Steam. Select Vacuissime. Set the temperature to 92°C. Set the duration to 1 hour and 15 minutes.
- 7 Combine the vinegar, mustard, chives and extra virgin olive oil to form a dressing. Season with a pinch of salt.
- 8 Remove the beetroot pieces from the bags and discard any flavourings, juice or syrup.
- 9 To serve, place the rocket leaves in a large serving bowl. Add around 1 tbs of the dressing and toss to just coat. Add the beetroot pieces and walnuts on top of the rocket. Crumble over the goat cheese. Top with the pomegranate and drizzle with extra dressing as desired.



COMBI-STEAM XSL

**Be inspired to
design your dream
V-ZUG story**

With combinations to suit every home and lifestyle,
your V-ZUG story starts here.



The Cube



Create a stunning appliance wall in your kitchen with the Cube configuration.

We recommend selecting products of the same height and handle type for the best results.

Panorama



The Panorama configuration makes the perfect backdrop to an island bench.

We recommend selecting products of the same height and handle type for the best results.

Tower

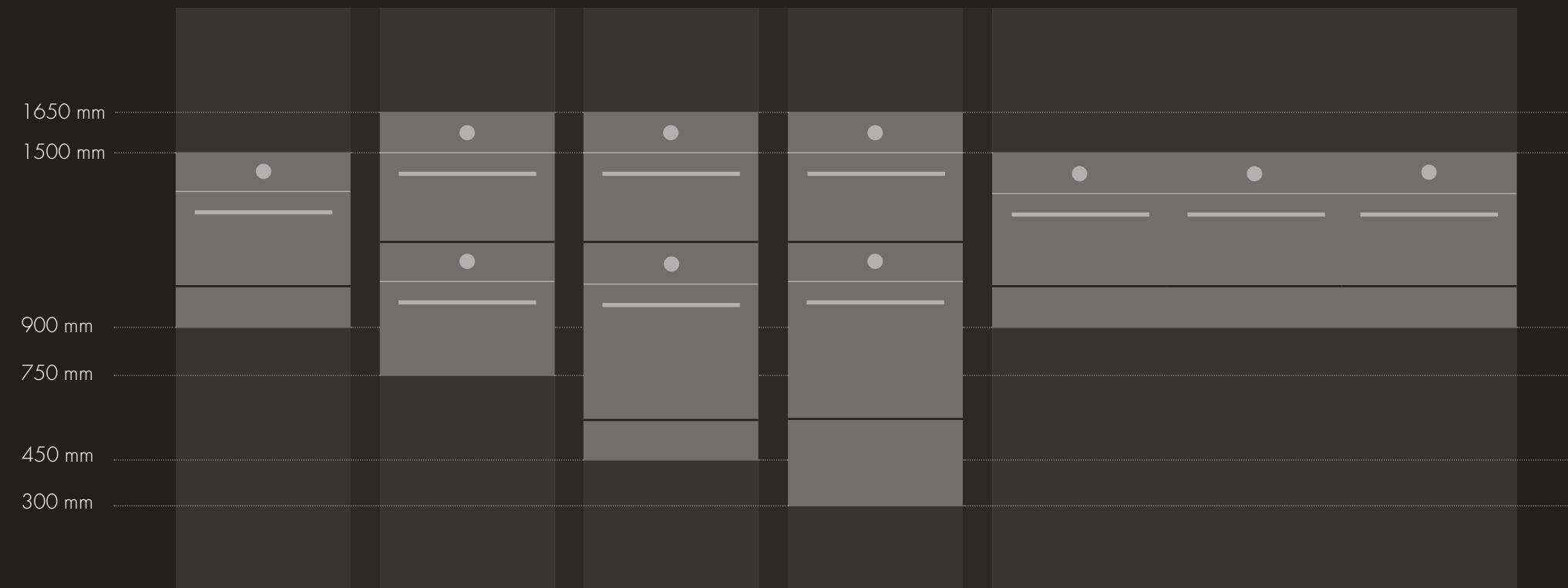


Thanks to unique installation brackets, the Tower configuration can be installed in a single niche.

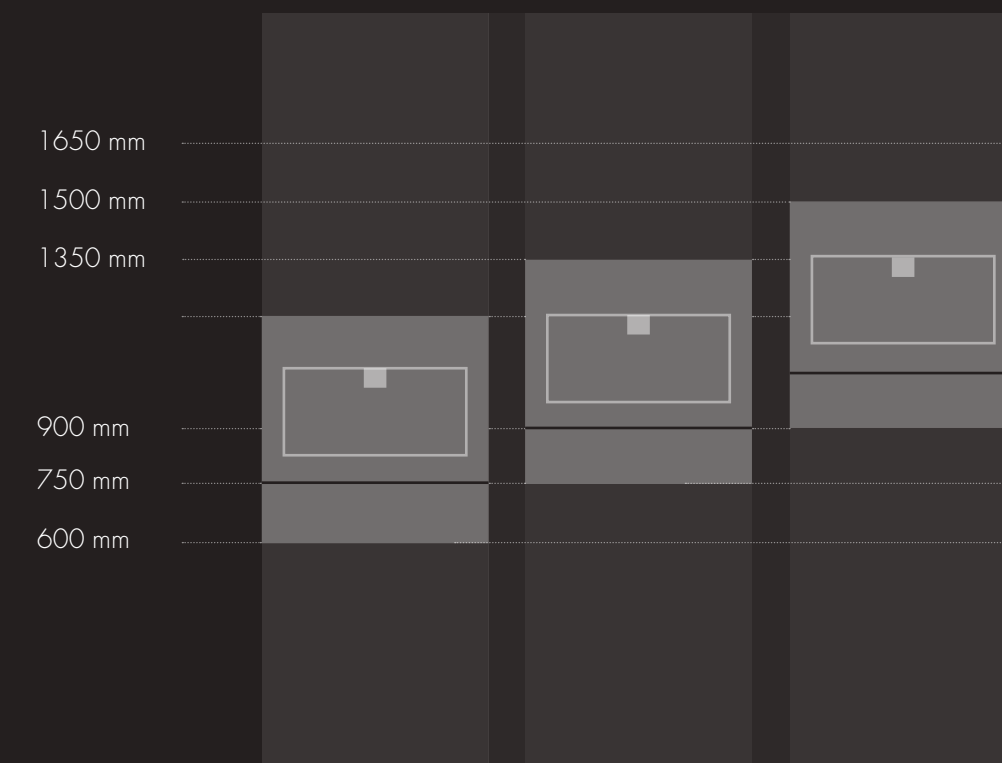
We recommend selecting products of the same height and handle type for the best results.

Installation Recommendations

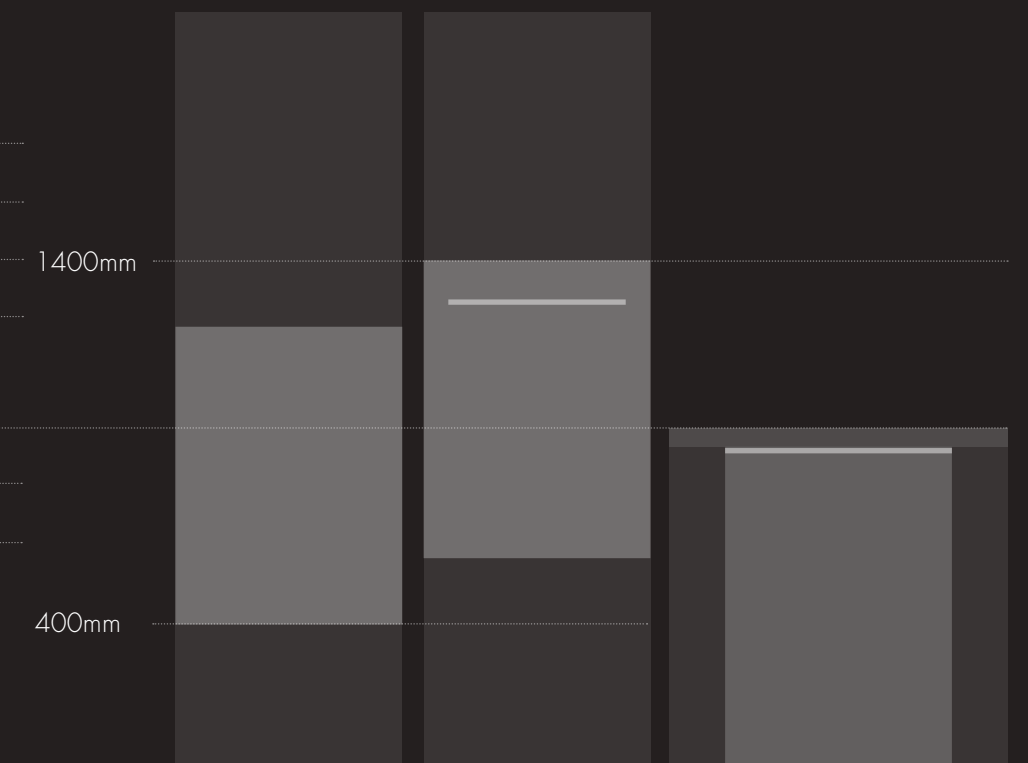
Combi-Steam / Oven / Drawer



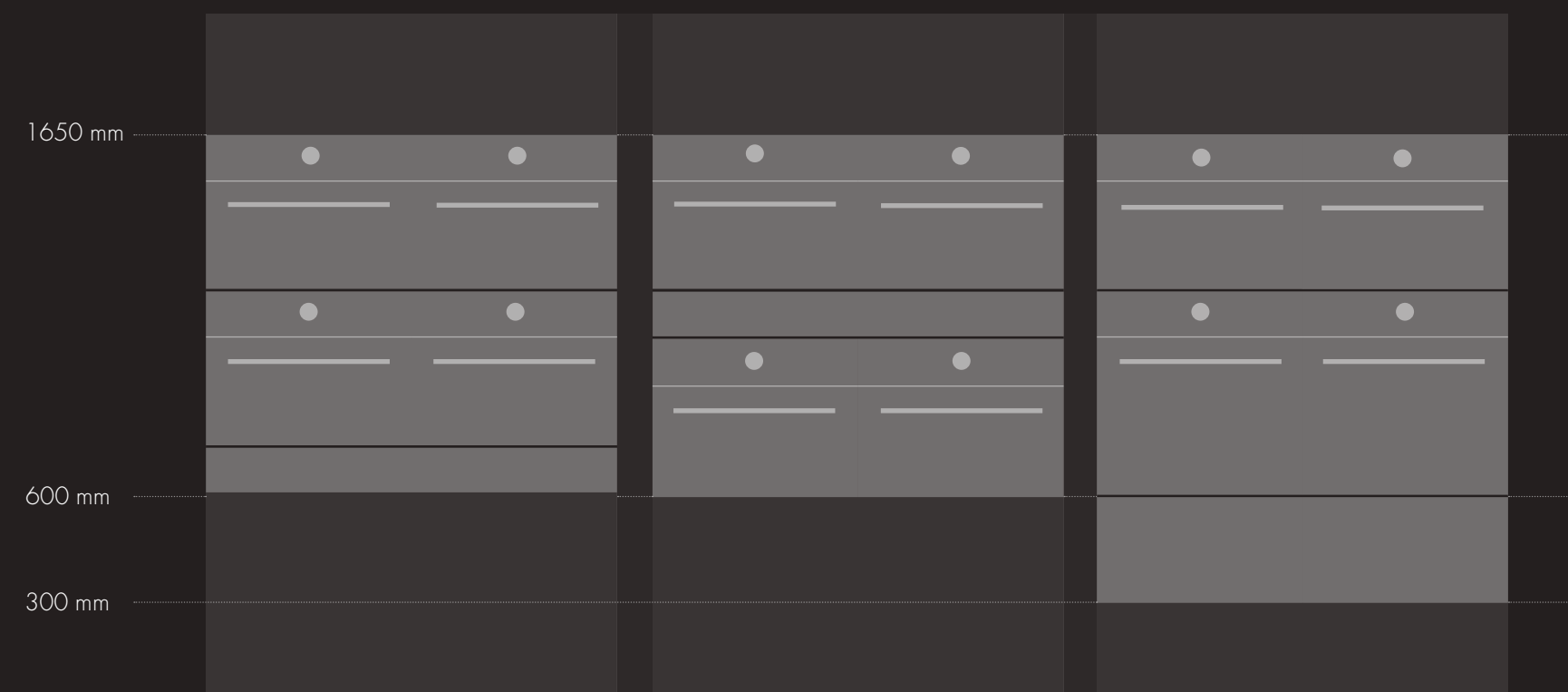
Coffee Centre



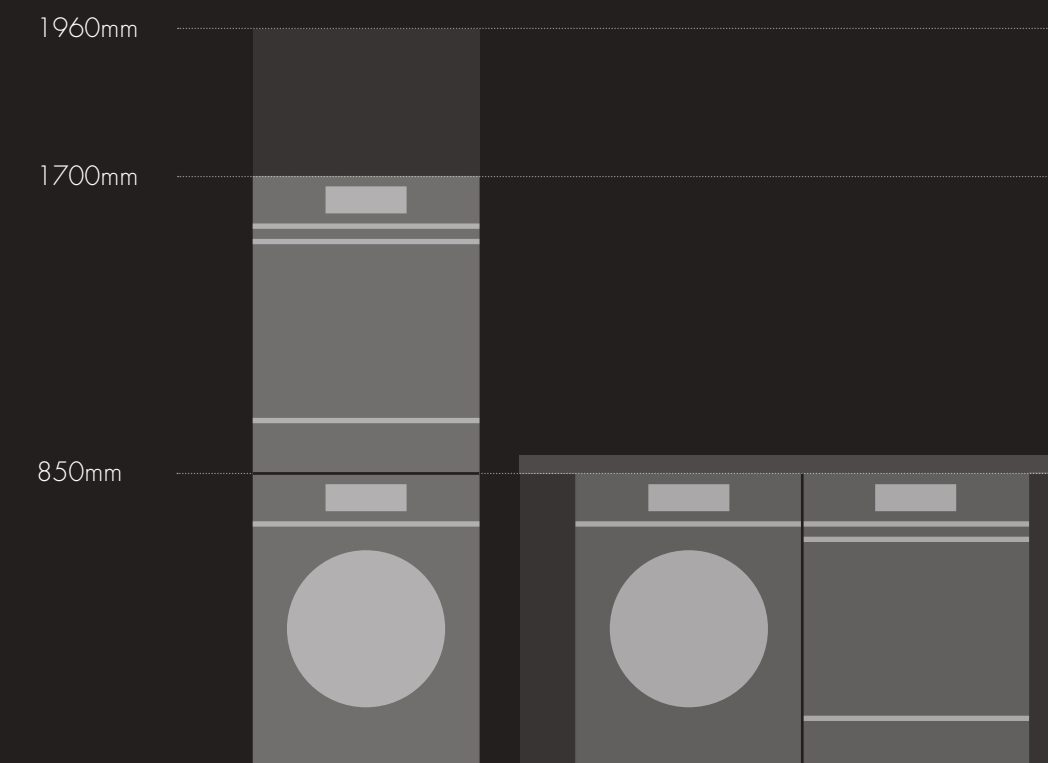
Dishwasher



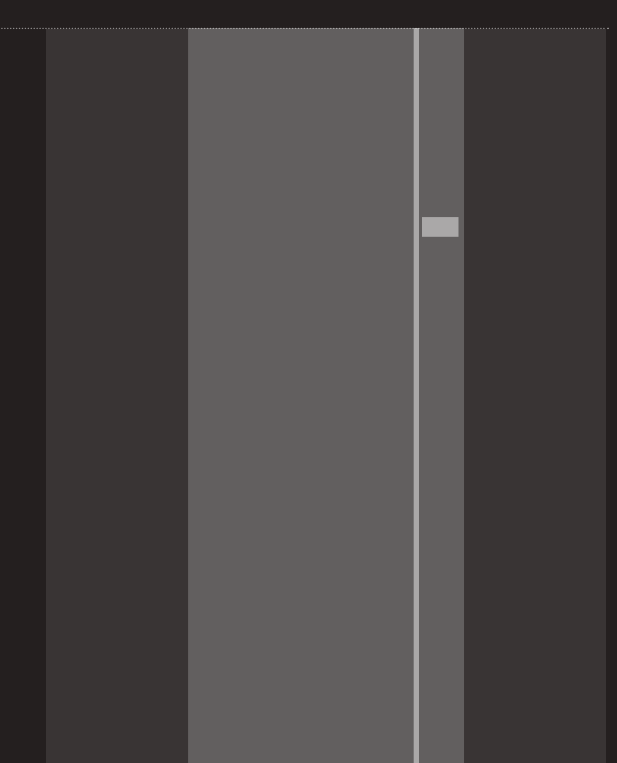
Combi-Steam / Oven / Drawer



Laundry



Fabric Care



**For more information,
please contact:**

V-ZUG Australia Pty Ltd.
2/796 High Street
East Kew, Victoria 3102

Phone: (03) 9832 7500
Fax: (03) 9832 7599

enquire.au@vzug.com
www.vzug.com.au

