



PRESS RELEASE

STEAM THE TURKEY THIS CHRISTMAS

Steam ovens that combine conventional cooking methods and steam are increasing in popularity with consumers who are interested in the quality of their food. These consumers buy locally where they can and also choose in-season produce over those transported from far off climates.

Steaming these prized ingredients to produce nutrient rich meals is seen as the most appropriate method of cooking as it retains valuable vitamins and minerals, it is quick, beautifully clean and above all preserves taste and texture as well as those all important nutrients.



Whilst pricey at a guide price of over £3000, V-Zug – the Swiss pioneer of steam cooking, has a combi-steam oven that will cook a Turkey to perfection this Christmas.

V-Zug's Comhair Steam S Features

- 56 Litre Capacity - plenty of room for the ubiquitous 30lb bird!
- 120 pre-programmed recipes – including roasting poultry.
- Patented SoftRoasting programme – whatever the shape, weight or composition the Comhair Steam will cook automatically to within 1 degree of exact requirements.
- Steam and bake on all four levels at the same time.
- Comprehensive steam programmes, real Hot Air and a large grill make Comhair Steam S the perfect appliance for cooking turkey.

Caption:

V-Zug Comhair Steam S (60cms) with V-Zug Hotair SL (38cms) and co-ordinating V-Zug warming drawer. Panorama induction hob and island cooker hood (dise10) – both V-Zug.

For Additional Research

<http://www.steamcooking.co.uk/v-zug-combi-steam-xsl.html>

Independent Resource for Information About Steam Cooking

<http://www.steamcooking.co.uk/v-zug-combi-steam-xsl.html>

V-ZUG

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V-Zug Backgrounder

V-ZUG, the market leading Swiss manufacturer of luxury kitchen appliances, is set on major expansion in the UK market as it targets a select and high profile audience for its exceptional products. Famous for their first class, original designs and state-of-the-art technology, V-ZUG appliances are fashioned from the finest quality materials for a sleek and professional appearance and longevity. Since its formation in 1913, V-Zug has manufactured genuinely original and timeless appliances that are built to last and that always focus on making consumers' lives easier. The company's impressive portfolio now includes the visually and technologically stunning range of FutureLine appliances, incorporating world leading steam ovens, 'A++' rated washing machines hailed as the best on the global market and a range of compact appliances in 38cm format to offer maximum flexibility in terms of kitchen layout.

Ends 27.09.2010