

s22(1)(a)(ii)

From: [REDACTED]@panalpina.com>  
 Sent: Friday, 14 October 2016 4:19 PM  
 To: TARCON  
 Subject: TCO Application - DOMESTIC STEAM OVENS  
 Attachments: TCO Application FORM-SIGNED.pdf; Internet search results.zip; Inquiries and Responses.zip; IDM-COMBI-STEAMER.pdf; Contacted Manufacturers List .xlsx

Follow Up Flag: Follow up  
 Flag Status: Completed

Dear Tariff Concession Team,

Attached find a TCO application package including below documents:

- 1- TC Application Form signed
- 2- Internet Search Results
- 3- Email Inquiries and Responses.
- 4- IDM for the product.
- 5- List of the potential Manufacturers we contacted.

The online search conducted on 22 & 23 September 2016.

Kind Regards

[REDACTED]  
 National Customs & Compliance Manager

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Panalpina World Transport Pty. Ltd.  
 61-67 Buchanan Rd, 4014 Banyo, Australia  
 Phone: [REDACTED]  
 FAX: +61 2 9693 3079  
 Mobile: [REDACTED]  
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[www.panalpina.com](http://www.panalpina.com)

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**Australian Government**  
**Australian Customs and**  
**Border Protection Service**

## APPLICATION FOR TARIFF CONCESSION ORDER (TCO)

**IMPORTANT: Please read the information below carefully before completing this form.**

**Are you aware that substitutable goods are produced in Australia in the ordinary course of business?**

- (a) If you are aware, based on information and your inquiries that substitutable goods are being produced in Australia in the ordinary course of business then you should not lodge an application for a TCO.

**Do you need to apply for new TCO?**

- (b) Before lodging this application for a TCO, the applicant should determine whether a suitable TCO already exists. Information on existing TCOs is contained in the Schedule of Concessional Instruments (SCI), which is available on the Internet at [www.customs.gov.au](http://www.customs.gov.au).

**Have you verified that there are no substitutable goods produced in Australia (refer to questions 5, 6 and 7 of the form)?**

- (c) Section 269FA of the *Customs Act 1901* states "It is the responsibility of an applicant for a TCO to establish, to the satisfaction of the Chief Executive Officer (CEO), that, on the basis of:
- (i) all information that the applicant has, or can reasonably be expected to have; and
  - (ii) all inquiries that the applicant has made, or can reasonably be expected to make; there are reasonable grounds for asserting that the application meets the core criteria".
- The application is taken to meet the core criteria if, on the day of lodgement of the application, **no substitutable goods** were produced in Australia in the ordinary course of business.

**Completing the application**

- (d) Section 269F of the *Customs Act 1901* requires that a TCO application be in writing, be in an "approved form", contain such information as the form requires, and be signed in the manner indicated in the form.  
**This is the approved form for the purposes of that section.**
- (e) Section 269F(3) states that a TCO application must contain:
- (a) a full description of the goods to which the application relates; and
  - (b) a statement of the tariff classification that, in the opinion of the applicant, applies to the goods; and
  - (c) if the applicant is not proposing to make use of the TCO to import the goods to which the application relates into Australia on the applicant's own behalf – the identity of the importer for whom the applicant is acting; and
  - (d) particulars of all inquiries made by the applicant (including inquiries made of prescribed organisations) to assist in establishing that there were reasonable grounds for believing that on the day on which the application was lodged, there were no producers in Australia of substitutable goods.

**Question 1 to 8 must be answered**

- (f) Failure to supply the information required by this form will result in rejection of the application (and in the loss of operative date.)
- (g) Customs and Border Protection may require an applicant to substantiate, with documentary evidence, any information provided in the application form. Customs and Border Protection may also undertake its own inquiries as allowed under section 269M.
- (h) Receipt of your application will be acknowledged. Any resultant TCO will operate from the date of receipt.
- (i) Where an application is accepted as being a valid application, the identity of the applicant and of the importer for whom the applicant is acting will be published in the *Commonwealth of Australia Tariff Concessions Gazette* (the Gazette).
- (j) Further Information on the Tariff Concession System is available in Part XVA of the *Customs Act 1901*; in relevant Australian Customs Notices (ACNs), Practice Statements and related Instructions and Guidelines on the Internet at [www.customs.gov.au](http://www.customs.gov.au); by e-mailing [tarcon@customs.gov.au](mailto:tarcon@customs.gov.au); or by phoning the Customs and Border Protection Information Centre 1300 363 263.
- (k) Attached to this form are extracts from relevant legislation. Also please refer to Australian Customs Notice 2010/03 containing advice as to what Customs and Border Protection considers to be 'reasonable inquiries', advice on conducting searches on national and international search engines and a suggested format letter that you might choose to use when contacting potential local manufacturers to determine if it produces substitutable goods.



**APPLICANT DETAILS**

Applicant's Name: Panalpina World Transport Pty Ltd.	Australian Business Number (A.B.N): 29000525995
Postal Address: 61-67 Buchanan Rd, Banyo, QLD, 4014, Australia	
Applicant's Reference: N/A	Company Contact: §47F
Telephone Number: §47F	Position Held: §47F
Mobile Telephone Number: §47F	Email Address: §47F@panalpina.com
Facsimile Number:	

***If the applicant (as named above) does not intend to use the TCO to import into Australia the goods the subject of the application, you must provide, in the section below, the identity of the importer for whom you are acting (refer to paragraph 296F(3)(c) of the Customs Act 1901.***

**IMPORTER DETAILS**

If same as applicant write "as above"	Australian Business Number (A.B.N):
Importer's Name: V-ZUG Australia Pty Ltd	18 136 397 889
Postal Address:  2/796 High Street East Kew 3102, Vic	
Importer's Reference: Electric appliances - Steam oven	Company Contact: §47F
Telephone Number: §47F	Position Held: §47F
Mobile Telephone Number: §47F	Email Address: §47F@vzug.com
Facsimile Number:	

**AGENT/BROKER DETAILS (if applicable)**

Agent's Name: Panalpina World Transport PTY Ltd	Australian Business Number (A.B.N): 29000525995
Postal Address:  61-67 Buchanan Rd, Banyo QLD 4014 Australia	
Agent's Reference: Electric appliances - Steam oven	Agency Contact: §47F
Telephone Number: §47F	Position Held: §47F
Mobile Telephone Number: §47F	Email Address: §47F@panalpina.com
Facsimile Number:	

Is this application intended to support an application for a concession under the Enhanced Project By-law Scheme?

☐ YES

☒ NO

**1. DESCRIPTION OF GOODS**

- (a) The description of the goods in the application may be used as the description of the goods in the TCO (if made).
- (b) The application must provide a full description of the goods, including the physical features of the various components of the goods. It must not describe the goods in terms of what they do.
- (c) In accordance with section 269SJ of the Customs Act 1901, the CEO must **not** make a TCO in respect of goods:
- (i) described in terms other than in generic terms; or
  - (ii) described in terms of their intended end use; or
  - (iii) declared by the regulations to be goods to which a TCO should not be extended.
- Goods will be taken to be described in terms other than in generic terms if, for example, their description, either directly or by implication, indicates that they are goods of a particular brand or model, or that a particular part number applies to the goods.
- (d) Guidance on the drafting of the description of goods is contained in relevant Practice Statements and/or Instructions and Guidelines on the Internet at [www.customs.gov.au](http://www.customs.gov.au). Failure to comply with Customs and Border Protection requirements may result in rejection of the application.

**Describe the goods as you would propose the wording to appear if the Tariff Concession Order is granted.**

-Ovens, Steamer, Domestic, Having ALL of the followings:

-(a) Combination heating methods, (b) Cooking space not less than 30 Litres and not more than 60 Litres,

(c) Electronically operated, (d) Automatic Atmospheric Calibration Sensor, (e) Electronic Steam system

**2. ILLUSTRATIVE MATERIAL**

**Attach technical and illustrative descriptive material (IDM) as well as any extracts from the relevant industry standard (if referred to in the description of the goods) and/or a sample to enable full and accurate identification of the goods the subject of the application. This application will be rejected if insufficient or inadequate IDM is provided.**

*Please note that simply supplying a reference to a website is not acceptable.*

**3. TARIFF CLASSIFICATION**

(a) Identify the tariff classification (to 8 figure subheading level)

(b) Identify the General Duty rate <sup>5</sup> \_\_\_\_\_ %

(c) If a Tariff Advice for the goods has been sought or obtained, please provide the TA No or attach a copy.

**4. USES OF THE IMPORTED GOODS**

**Describe ALL uses (including design uses) to which the goods can be put.**

Electronic domestic steam ovens are fully operated electronically via multiple heating methods as per attached IDM.

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**5. Information that the applicant and importer has regarding Australian manufacturers of substitutable goods or potentially substitutable goods.**

The following questions require the applicant and the importer (if a different party to the applicant) to provide details of all information that they have with regard to the presence of Australian manufacturers of substitutable goods or potentially substitutable goods.

**5A APPLICANT.**

In considering the goods which are the subject of this TCO application, is the applicant aware of any Australian manufacturers or producers of substitutable goods, or of potentially substitutable goods?

☒ YES

☐ NO

If YES, please provide the names of these Australian manufacturers or producers.

Electrolux Australia (Adelaide), Rational Australia, Westinghouse Australia, St. George Appliances - Please refer to correspondence with manufacturers.

**5B - IMPORTER.**

In considering the goods which are the subject of this TCO application, is the importer (as listed on page 2) aware of any Australian manufacturers or producers of substitutable goods or potentially substitutable goods?

☒ YES

☐ NO

If YES, please provide the names of these Australian manufacturers or producers.

Electrolux Australia (Adelaide), Rational Australia, Westinghouse Australia, St. George Appliances

**5C. Please provide details of other information that the applicant and/or importer may have to assist in locating any local manufacturers.**

(i) Is the applicant and/or importer a member of a relevant industry association and, if so, what is the name of the association?

☐ YES

☒ NO

If YES, what is the name of association/s:

(ii) Has the applicant and/or importer attended, in the past year, any trade fairs or industry events where Australian manufacturers and producers of goods that may be substitutable have been exhibitors?

☐ YES

☒ NO

If YES, what is/are the name/s of relevant Australian manufacturers of potentially substitutable goods that may have exhibited?

(iii) In the past two years, has the applicant and/or importer participated in government and/or trade procurement processes (for example, tenders for made-to-order capital equipment) which might indicate the existence of Australian manufacturers or producers of goods that are substitutable, or potentially substitutable, for the goods that are the subject of this TCO application?

☐ YES

☒ NO

If YES, describe each procurement process, and type of goods, including made-to-order capital goods, that were the subject of each procurement process and any Australian manufacturers or producers known to have participated in each procurement process?

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**6. INQUIRIES THAT THE APPLICANT AND/OR IMPORTER HAS MADE REGARDING LOCAL MANUFACTURERS OF SUBSTITUTABLE GOODS, OR OF POTENTIALLY SUBSTITUTABLE GOODS?**

The following questions require you to provide details of all inquiries that the applicant and/or importer have made to assist the CEO in establishing that there are reasonable grounds for believing that, on the day on which the application was lodged, there were no producers or manufacturers in Australia of substitutable goods, or potentially substitutable goods.

**6A - PRESCRIBED ORGANISATIONS - Prescribed organisations, such as the Industry Capability Network, are listed in Regulation 179A of Customs Regulations 1926.**

Have you asked a prescribed organisation to obtain advice about whether there are manufacturers or producers in Australia of substitutable goods, or of potentially substitutable goods?

- ☐ YES Please attach a copy of the terms of the request and all advice received. If you have obtained a report from a prescribed organisation, you are not required to answer 6B.
- ☒ NO If you have not obtained a report from a prescribed organisation, you are required to answer 6B.

**6B. SEARCHES OF THREE DIFFERENT DATABASES CONTAINED IN TRADE DIRECTORIES, PUBLIC SEARCH ENGINES OR WEBSITES LISTING AUSTRALIAN PRODUCTS**

If you have not obtained a report from a prescribed organisation, you must make inquiries in at least three databases to locate the possible existence of Australian manufacturers or producers of goods that may be substitutable for the goods the subject of the TCO application. Examples of these databases may include trade directories such as Kompass, search engines such as Google, and websites listing Australian products such as [www.australianmade.com.au](http://www.australianmade.com.au). Please refer to ACN 2010/03 for guidance as to what Customs and Border Protection considers to be a reasonable search.

**1 - Name of database:** Google

Search terms used in database: Electric oven manufacturers in Australia, Oven manufacturers in Australia, Steamer oven manufacturers in Australia

Please attach printouts of the search results. For search engines such as Google, please supply only the first three pages.

**2 - Name of database:** HOTFROG

Search terms used in database: Electric oven; Oven; Steamer oven

Please attach printouts of the search results. For search engines such as Google, please supply only the first three pages.

**3 - Name of database:** Australian-made

Search terms used in database: Electric oven; Oven; Steamer oven

Please attach printouts of the search results. For search engines such as Google, please supply only the first three pages.

**6C. INDUSTRY ASSOCIATIONS**

Has the applicant and/or importer made inquiries of industry associations in Australia representing suppliers, manufacturers of the goods that may be substitutable to those the subject of the TCO?

- ☐ YES Please attach a copy of the terms of the request and any response received.
- ☒ NO Please explain why you have not made enquiries.

I have made a comprehensive and detailed search Online via different Search Engines and assessed the searches. We found a few potential manufacturers and have communicated with them. We have received no objection for this application however Electrolux has the capability of manufacturing similar steam ovens with totally different capacities. (Correspondence attached)



**7. NOTIFICATION OF POTENTIAL AUSTRALIAN MANUFACTURERS**

If any of the answers to questions 5 or 6 identified any potential local manufacturers of substitutable goods, please provide details of the inquiries that you undertook to notify those local manufacturers of your application and to seek advice as to whether they believe they manufacture any substitutable goods. Please refer to Australian Customs Notice 2010/03 for a suggested format of a letter to a potential local manufacturer of substitutable goods.

*Please provide a copy of your request to each business. Please provide the business names, details of the contact that you made and all responses received at the time of lodging this application.*

**1 - Name and address of business:** Electrolux Australia

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☒ YES ☐ NO

**2 - Name and address of business:** St.George Appliances

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☒ YES ☐ NO

**3 - Name and address of business:** Rational Australia

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☐ YES ☒ NO

**4 - Name and address of business:** Westinghouse Australia

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☐ YES ☒ NO

**8. JUSTIFICATION FOR APPLICATION**

Where potential Australian producers or manufacturers have been identified in questions 5, 6 or 7, please provide details as to why you believe that they do not produce substitutable goods in Australia in the ordinary course of business.

*Please refer to the attached definitions for the legislative definitions of 'core criteria', 'substitutable goods', 'goods produced in Australia' and 'the ordinary course of business'.*

The subject product of this application is an electric and fully automatic steam oven with multiple combined heating methods which is manufactured based on a very advanced technology development by the Manufacturer, V-ZUG. We made a search through Google, Hotfrog, and Australian Made for any potential manufacturer of a substitutable goods but no local manufacturer found. However, Electrolux (Australia) has a manufacturing capability for steam ovens for the capacities of 68 Litres and above which does not fall within the capacity range of this application. Please find attached response from Electrolux for your consideration.

Therefore, this application meets the Core Criteria for a TCO under Tariff Concession System as required under

S.269P and interpreted under S. 269B, 269D, 269E of the Customs Act.1901.

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**APPLICANT'S DECLARATION**I, <sup>s47F</sup> [REDACTED]Position Held <sup>s47F</sup> [REDACTED]

Company: (if applicable) Panalpina World Transport Pty Ltd.

declare that:

1. I have the authority to act on behalf of the company/applicant;
2. To the best of my knowledge and belief the information contained in this form including any attachments is correct;
3. I have ensured that questions 1 to 8 are completed and supporting documents are provided; and
4. I agree, in submitting this form by electronic means (including facsimile) that, for the purposes of Sub-section 14(3) of the Electronic Transactions Act 1999, this application will be taken to have been lodged when it is first received by an officer of Customs and Border Protection, or if by e-mail to [tarcon@customs.gov.au](mailto:tarcon@customs.gov.au), when it is first accessed by an officer of Customs and Border Protection, as specified in Sub-Section 269F(4) of the Customs Act 1901.
5. I have read the relevant Australian Customs Notice headed Applicant's Obligations in Making a TCO application and the definitions attached to this form and understand my obligations under Section 269FA with regard to the making and processing of Tariff Concession Order applications.
6. I acknowledge that I understand that under Section 269M(6) of the *Customs Act 1901* that at any time during the period of 150 days from the gazettal day, the CEO may, for the purpose of dealing with a TCO application, and despite section 16 of the Customs Administration Act 1985, give a copy of all, or of a part, of the application to a prescribed organisation with a view to obtaining the advice of the organisation in relation to the question whether there are any producers in Australia of substitutable goods.

Signature of Applicant/Agent/Broker: [REDACTED]

Date: 14 / 10 / 2016

**NOTE:**

**Section 234 of the Customs Act 1901 provides that it is an offence to make a statement to an officer that is false or misleading in a material particular.**

**Before lodging your form please ensure that you have attached the following:**

- ☒ Attached IDM/Samples?
- ☒ Attached Local Manufacturer search results?
- ☒ Application signed & dated?
- ☒ Questions 1-8 answered?
- ☒ All enquiries requested undertaken?

**When this form has been completed please lodge it with Customs and Border Protection by:**

•posting it by prepaid post to:

Director  
Tariff Concession Section  
Trade Services Branch  
Australian Customs and  
Border Protection Service,  
Customs House  
5 Constitution Avenue  
CANBERRA ACT 2601

OR

•delivering it to the ACT Regional Office located at:  
Customs House, Canberra

OR

•sending it by facsimile to: (02) 6275 6376

OR

•e-mailing it to: [tarcon@customs.gov.au](mailto:tarcon@customs.gov.au)

**FOR OFFICE USE ONLY AUSTRALIAN CUSTOMS AND BORDER PROTECTION SERVICE STAFF****269(H) Screening the Application**

Is the CEO satisfied that the application complies with Section 269F?

☐ YES☐ NO

Is the CEO satisfied that the applicant has discharged all responsibilities referred to in section 269FA?

☐ YES☐ NO

Is the CEO aware of any producer in Australia of substitutable goods?

☐ YES☐ NO

Are the goods on the Excluded Goods Schedule (Regulation 185)?

☐ YES☐ NO

Does a TCO already exist for these goods?

☐ YES☐ NO**Information for applicants - some useful definitions from the Customs Act 1901****269B Interpretation**

**substitutable goods**, in respect of goods the subject of a TCO application or of a TCO, means goods produced in Australia that are put, or are capable of being put, to a use that corresponds with a use (including a design use) to which the goods the subject of the application or of the TCO can be put.

- (3) In determining whether goods produced in Australia are put, or are capable of being put, to a use corresponding to a use to which goods the subject of a TCO, or of an application for a TCO, can be put, it is irrelevant whether or not the first mentioned goods compete with the second mentioned goods in any market.

**269C Interpretation - core criteria**

For the purposes of this Part, a TCO application is taken to meet the core criteria if, on the day on which the application was lodged, no substitutable goods were produced in Australia in the ordinary course of business.

**269D Interpretation - goods produced in Australia**

- (1) For the purposes of this Part, goods, other than unmanufactured raw products, are taken to be produced in Australia if:
- the goods are wholly or partly manufactured in Australia; and
  - not less than  $\frac{1}{4}$  of the factory or works costs of the goods is represented by the sum of:
    - the value of Australian labour; and
    - the value of Australian materials; and
    - the factory overhead expenses incurred in Australia in respect of the goods.
- (2) For the purposes of this Part, goods are to be taken to have been partly manufactured in Australia if at least one substantial process in the manufacture of the goods was carried out in Australia.
- (3) Without limiting the meaning of the expression substantial process in the manufacture of the goods, any of the following operations or any combination of those operations does not constitute such a process:
- operations to preserve goods during transportation or storage;
  - operations to improve the packing or labelling or marketable quality of goods;
  - operations to prepare goods for shipment;
  - simple assembly operations;
  - operations to mix goods where the resulting product does not have different properties from those of the goods that have been mixed.
- (4) For the purposes of this section, the CEO may, by instrument in writing published in the *Gazette*:
- direct that the factory or works cost of goods is to be determined in a specified manner; and
  - direct that the value of Australian labour, the value of Australian materials or the factory overhead expenses incurred in Australia in respect of goods is to be determined in a specified manner;
- and those directions have effect accordingly.
- (5) The provisions of sections 48 (other than paragraphs (1)(a) and (b) and subsection (2)), 48A, 48B, 49A and 50 of the *Acts Interpretation Act 1901* apply in relation to directions given under subsection (4) as if:
- references in those provisions to regulations were references to directions; and
  - references in those provisions to the repeal of a regulation were references to the revocation of a direction.

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**269E Interpretation - the ordinary course of business**

- (1) For the purposes of this Part, other than section 269Q, goods (other than made-to-order capital equipment) that are substitutable goods in relation to goods the subject of a TCO application are taken to be produced in Australia in the ordinary course of business if:
- (a) they have been produced in Australia in the 2 years before the application was lodged; or
  - (b) they have been produced, and are held in stock, in Australia; or
  - (c) they are produced in Australia on an intermittent basis and have been so produced in the 5 years before the application was lodged;
- and a producer in Australia is prepared to accept an order to supply them.
- (2) For the purposes of this Part, goods that:
- (a) are substitutable goods in relation to goods the subject of a TCO application; and
  - (b) are made to order capital equipment;
- are taken to be produced in Australia in the ordinary course of business if:
- (c) a producer in Australia:
    - (i) has made goods requiring the same labour skills, technology and design expertise as the substitutable goods in the 2 years before the application was lodged; and
    - (ii) could produce the substitutable goods with existing facilities; and
  - (d) the producer is prepared to accept an order to supply the substitutable goods.
- (3) In this section:
- made-to-order capital equipment** means a particular item of capital equipment:
- (a) that is made in Australia on a one-off basis to meet a specific order rather than being the subject of regular or intermittent production; and
  - (b) that is not produced in quantities indicative of a production run.

# Combi-Steamers



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Do you sometimes wish you could switch on turbo mode when you are cooking and baking? This is possible for the first time with our new Oven, Combi-Steam and Microwave all in one oven from V-ZUG. It combines conventional heat and steam with a PowerPlus function (microwave). And this can do much more than heat food: like a booster, it accelerates all cooking processes by around one-third. The three heating modes can be combined any way you wish. For example, steam makes a loaf of bread light and crusty, conventional heat gives it the golden brown colour, and the microwave means it is ready much quicker. Perfect for healthy eating!

# EXCLUSIVE VACUISINE® BY V-ZUG – GOURMET CUISINE BELOW 100°C FOR CULINARY DELIGHTS AT HOME

Vacuum cooking (also known as sous-vide) is the process of cooking food in vacuum-sealed bags. This technique is employed in the world's best restaurants as it creates a unique combination of flavours, textures, freshness and appearance.



The Combi-Steam is ideal for cooking in vacuum bags.

**vzug.com**

Detailed information about  
Vacuisine and an array  
of recipes from top-flight  
chefs can be found at  
**[vzug.com/lifestyle](http://vzug.com/lifestyle)**

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## GOURMETSTEAM: GOURMET MEALS AT THE TOUCH OF A BUTTON

Recipes from top chefs are already programmed into our Combi-Steam range and Combi-Steam Oven. Simply select one, press the relevant button, and your appliance becomes a maître de cuisine. This guarantees success for even the most ambitious recipes.

## THE NEW RECIPE BOOKS

Whether you are cooking something for a weekday evening, conjuring up gourmet meals for your guests or baking fragrant cakes for celebratory occasions, the new recipe books will help you to create delicious dishes quickly and with very little effort.



### Fast steaming

This recipe book contains 65 refreshing recipes for the Combi-Steam CSTMSLGZ60.



### Magical steaming

This book comprises 86 charming recipes for flavoursome food and comes with all SL models.







### Baking treats

A total of 39 delicious recipes for every occasion await you, collected in a beautiful book.

Note: the English version of the basic recipe book is already included with the SL range of appliances. This recipe book is available in 11 languages at [www.vzug.com/books](http://www.vzug.com/books)

# COMBI-STEAMERS: FOR A WORLD OF FLAVOURS

	GOURMET CUISINE below 100°C		GOURMET CUISINE above 100°C		BEAUTIFULLY TENDER MEAT	
	 <b>Vacuine</b>		 <b>GourmetSteam</b>		 <b>Soft roasting seared meat</b>	 <b>Soft roasting with steam</b>
<b>Benefits</b>	<b>Vacuum cooking</b> A unique combination of flavours, quality, freshness and appearance. You can now use the sophisticated cooking technique used by the world's best chefs simply at home with the Combi-Steam, and with the help of the expertise and experience of the top chefs, who also give tips and tricks.		<b>Exclusive meals</b> Cook like a top chef at home. The GourmetSteam program gives you access to numerous exclusive gourmet meals which are guaranteed to succeed.		<b>Tender meat</b> The meat is ready to serve exactly when you want, regardless of the shape, thickness or quantity.	
<b>Function</b>	Vacuum cooking is the slow cooking of food in vacuum-sealed bags at low, precisely controlled temperatures in the Combi-Steam.		The Combi-Steam gives access to a database of gourmet recipes from top chefs.		This patented innovation monitors the internal temperature of the meat using a probe and automatically adjusts the cooking temperature accordingly during the cooking time of 2.5 to 4.5 hours.	
<b>Use</b>	The extremely precise temperature setting is perfect for cooking at below 100°C.		Gourmet meals can be accessed at the touch of a button. All the recipes are collected in a recipe book. An extended recipe book is available separately.		After it has been seared, the meat is constantly monitored in the steamer while it is slowly cooked.	
					A perfectly roasted cut of meat is constantly monitored in the steamer while it is slowly steam-cooked before being seared.	

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Freedom of Information Act 1982



BAKING	QUICK AND FRESH		EVERYDAY COOKING
<div data-bbox="203 527 264 579"></div> <div data-bbox="269 520 492 548"><b>Professional baking</b></div> <p><b>Baked goods</b> Perfect for baked goods with yeast and puff pastry. Bread and rolls rise beautifully and have a tasty-looking shiny crust. They are light on the inside and crusty on the outside and stay fresh longer. Having your own bakery is this easy.</p> <p>The professional baking mode is a combination of steam and hot air for four applications:</p> <ul style="list-style-type: none"> <li>▪ Bread</li> <li>▪ Plaited bread</li> <li>▪ Puff pastry</li> <li>▪ Proofing yeast dough</li> </ul> <p>The professional baking mode can easily be selected at the touch of a button. The steam and hot air periods are controlled automatically.</p>	<div data-bbox="524 527 586 579"></div> <div data-bbox="591 520 748 548"><b>Regeneration</b></div> <p><b>Convenience and regeneration</b> Ideal for families eating at different times or for heating up.</p> <p>The program for prepared meals and convenience food.</p> <p>Several dishes can be warmed at the same time without losing quality or moisture.</p>	<div data-bbox="846 527 907 579"></div> <div data-bbox="912 520 1070 583"><b>Automatic regeneration</b></div> <p><b>Regeneration</b> For the first time, meals can be reheated and prepared completely automatically, with the result that they are just as crispy as if they had been freshly prepared.</p> <p>The automatic program for prepared meals and convenience products, especially baked goods (flans, quiches, pizza, aperitif nibbles, etc.)</p> <p>Several dishes can be warmed at the same time without losing quality or moisture.</p>	<div data-bbox="1177 527 1239 579"></div> <div data-bbox="1243 520 1385 548"><b>BakeOmatic</b></div> <p><b>Cooking without a recipe</b> The BakeOmatic always produces excellent results quickly, simply and reliably.</p> <p>The program for spontaneous cooking without a recipe. The steamer automatically detects the size and quantity of the food.</p> <p>Very convenient: no manual entry of times, temperatures, operating modes or quantities required.</p>

Benefits

Function

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Freedom of Information Act 1982

# WORLD-EXCLUSIVE COMBI-STEAM OVEN WITH MICROWAVE HEALTHY STEAMING, NOW EVEN QUICKER

V-ZUG is the first manufacturer to successfully combine three heating methods – conventional, steam and microwave – in a single appliance: the new Combi-Steam CSTMSLQZ60.

## The unique combination of all heating methods

Brilliant cooking has never been so quick: with three practical functions in one appliance, gentle cooking of gourmet and precooked meals is now easier than ever.



## Operating mode/function

**1 Steam**  
Gentle, no-pressure steaming of vegetables

**2 Conventional heat**  
For example, top/bottom heat, hot air or grill

**3 Microwave**  
Heating or reheating liquids

**4 Combination steam/microwave**  
For example, PowerSteam

**5 Combination steam/conventional**  
For example, hot air with steaming

**6 Combination conventional/microwave**  
For example, top/bottom heat and PowerPlus

**7 World-exclusive:  
combination of all heating methods**  
For example, PowerRegeneration or  
Hot air and steaming with PowerPlus

## Benefits

Very gentle steaming of different foods, even when they are placed on different levels. For preparing all kinds of vegetables, swelling rice and grains or poaching ham, smoked pork loin or sausages.

The traditional operating mode for baking cakes or bread or cooking roasts and drying.

Traditional heating of food or quick, simple heating of liquids in a container. Slow, gentle defrosting is also possible thanks to inverter technology.

The food is cooked not only with steam, but also using microwaves to reduce cooking times by around one-third.

The ideal setting for puff and yeast pastry. The dough rises beautifully with a shiny, crispy crust. Also very suitable for the low-fat cooking of frozen foods, such as oven chips or spring rolls.

Combining any operating mode with microwave mode reduces the cooking time by approximately 30% to 75% compared to conventional cooking.

This exclusive combination adds a new dimension to cooking. You save a great deal of time: all types of baking and steaming are around 30% quicker; for example, when using PowerRegeneration or hot air and steaming with PowerPlus.



# THE EXCLUSIVE POWER FUNCTIONS ON THE NEW COMBI-STEAM OVEN WITH MICROWAVE



## PowerSteam

V-ZUG has known all about gentle cooking with steam for many years. Now, the new Combi-Steam CSTMSLQZ60 with its innovative PowerSteam mode allows vegetables, for example, to be cooked around 30% faster than before and just as gently as ever.



## PowerRegeneration

Heating with steam and hot air is the perfect combination for reheating precooked dishes so they taste like they have been freshly prepared. With the new PowerRegeneration mode, this process is accelerated but still as gentle as before.



## PowerPlus

With the help of PowerPlus, any operating mode can be combined with microwave mode to produce a power mode. All you need to do is select a suitable PowerPlus level to start – and the quick, gentle, controlled cooking experience can begin. Depending on the setting, PowerPlus can reduce cooking times by approximately 30% to 75% compared to conventional cooking.

Recipe	Cooking time, conventional (approx.)	Cooking time, combi mode (approx.)	Time saved (approx.)
Quick cake	40 min.	10 min.	75%
Quick lasagne	40 min.	25 min.	37%

Source: V-ZUG Ltd

## Statement of the Weihenstephan-Triesdorf University of Applied Sciences:

"The Combi-Steam CSTMSLQZ60 allows quick and gentle cooking with PowerSteam and fast reheating with PowerRegeneration. PowerSteam reduces cooking times for selected vegetables by around 25% to 30% compared to cooking with steam. This allows 30% better preservation of minerals and vitamin C than conventional cooking."

HOCHSCHULE  
WEIHENSTEPHAN-TRIEDSDORF  
UNIVERSITY OF APPLIED SCIENCES



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## COMBI-STEAMERS – IMPRESSIVE FUNCTIONS

The Combi-Steamers from V-ZUG make cooking easier. The range of intelligent programs allows quick, simple preparation of all sorts of dishes and meals and provides inspiration for new recipe ideas.



### **GourmetGuide – simple preparation thanks to automatic programs**

A range of intelligent programs with unique settings such as GourmetSteam, automatic soft roasting (patented), BakeOmatic and professional baking allows you to achieve perfect results.



### **EasyCook – tips on settings with suggestions for the right operating mode**

With over 100 helpful factory settings for individual foods, you can achieve optimum results at the touch of a button.



### **Steam – retain natural flavours and promote well-being**

Gentle steaming in V-ZUG Combi-Steamers retains the valuable vitamins and minerals and preserves the taste. So not only are you doing your health a favour, it tastes great too.



### **Regeneration – reheated, but tastes freshly prepared**

With a special combination of steam and hot air, you can reheat prepared meals and convenience food without losing quality or moisture and enjoy them as if they were freshly prepared. You can even regenerate multiple dishes at once. The Combi-Steam also has an automatic regeneration function for completely automatic reheating of crispy foods.



### **Patented Soft roasting – beautifully tender meat exactly when you want it**



### **Soft roasting seared meat**

The sophisticated innovation of soft roasting for seared meat automatically monitors the internal temperature of the meat with a food probe and adjusts the steamer temperature accordingly. The perfectly roasted cut of meat is ready to serve exactly when you want, regardless of the shape, thickness or quantity.



### **Soft roasting with steam**

Perfect for top-quality meat. The result: much faster and saving up to 25% more energy compared to conventional soft roasting.



### **Professional baking – as fresh and crispy as from the baker's**

The professional baking mode is a combination of steam and hot air. It is perfect for all yeast doughs: it makes puff pastry light and fluffy, and bread and rolls rise beautifully with a tasty-looking shiny crust. They also stay fresh longer.



### **BakeOmatic – delicious meals, prepared fully automatically**

With BakeOmatic, there is no need to enter the cooking time, temperature, operating mode or quantity manually. The unique sensor technology in the Climate Control System (CCS) allows the Combi-Steam to detect the quantity and size of the meal automatically and thus select the best sequence of different operating modes with the precise temperatures and cooking times required. And you know exactly when it will be ready.





## EVEN MORE CONVENIENCE WITH A FIXED WATER CONNECTION

Our Combi-Steam model with fixed water connection makes steaming even easier and produces perfect results. Thanks to the plumbed-in water inlet and outlet, you have fresh water for steam mode whenever you need it. The built-in water tank is then only used for automatic cleaning (descaling). An additional drip tray is no longer required for steaming, as the remaining water simply flows away via the outlet.



### Steam reduction function

Pressing this button down briefly during cooking triggers a quick manual steam reduction – in order to put more food into the cooking space, for example. When cooking is complete, this function is activated automatically, and you can then remove the cooked food from the Combi-Steamer.

### Advantages of a fixed water connection

- Easier to use, with no need to top up the water tank
- Easier cleaning of the bottom of the cooking space
- Clear view of the cooking space within a few seconds thanks to the steam reduction function

# PRODUCT COMPARISON: COMBI-STEAMERS

	Combi-Steam CSTMSLQZ60	Combi-Steam CSSLZ60	Combi-Steam CSTXSLZ60	Combi-Steam CSTXSLZ60, fixed water connection	Combi-Steam CSTHSLZ60
Brochure page	37	37	38	39	40
<b>Versions</b>					
Black glass	✓	✓	✓	✓	✓
Black glass with retractable handle	–	–	✓*	✓*	–
Illumination automatically when door opened	Halogen/✓	Halogen/✓	Halogen/✓	Halogen/✓	Halogen/✓
Cooking space volume	55	55	51	51	34
Appliance height	60	60	45	45	38
Energy efficiency class	A	A+	A+	A+	A+
<b>Unique V-ZUG innovations</b>					
VacuSine, precisely controlled temperatures	✓	✓	✓	✓	✓
GourmetSteam / Recipes	✓	✓	✓	✓	✓
BakeOmatic with Climate Control System (CCS)	✓	✓	✓	✓	✓
Soft roasting seared meat/with steam Automatic	✓/✓	✓/✓	✓/✓	✓/✓	✓/✓
regeneration	✓	✓	✓	✓	✓
Regeneration	✓	✓	✓	✓	✓
PowerRegeneration	✓				
Professional baking	✓	✓	✓	✓	✓
Food probe	✓	✓	✓	✓	✓
Electronic Steam System (ESS)	✓	✓	✓	✓	✓
Obstacle-free cooking space	✓	✓	✓		✓
Integrated recipes	✓	✓	✓	✓	✓
<b>Uses</b>					
Steam	✓	✓	✓	✓	✓
PowerSteam	✓				
Top/bottom heat	✓	✓			
Hot air	✓	✓	✓	✓	✓
Hot air with steaming	✓	✓	✓	✓	✓
PizzaPlus	✓	✓			
Hot air humid	✓	✓	✓	✓	✓
Grill	✓	✓			
<b>Operation and display</b>					
Fully electronic operation	✓	✓	✓	✓	✓
Sensor buttons	✓	✓	✓	✓	✓
Full-colour graphic display/touch screen Graphic	✓/✓	✓/–	✓/–	✓/–	
display					✓
Steam reduction function				✓	
Descaling program	✓	✓	✓	✓	✓
Stainless-steel cooking space			✓	✓	✓
Double-enamel cooking space	✓	✓			

\* Optional.

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#### Combi-Steam CSTMSLQZ60 23015.65.002

Black glass

##### Front design



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H x W x D):  
598 x 596 x 569 mm

##### Operating modes and features



- Cooking space: 55 l, double enamel
- Water tank with ejection system;  
volume: 0.9 l
- Illumination: 2 halogen lamps
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 700 W microwave power level with  
inverter technology
- 1 wire shelf
- Dual Enamel Baking Tray
- 1 perforated plastic cooking tray, 1/3 GN\*
- 1 unperforated stainless-steel tray
- 1 hardened glass dish
- 1 food probe
- 1 "Fast steaming" recipe book

##### Operation and display

- Sensor buttons and adjusting knob
- Full-colour touch-screen graphic display
- Audible signals
- Time, saved up to 12 hrs
- Program duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling program

#### Combairsteam CSSLZ60 23012.65.002

Black glass

##### Front design



- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H x W x D):  
598 x 596 x 569 mm

##### Operating modes and features



- Cooking space: 55 l, double enamel
- Water tank with ejection system;  
volume: 0.9 l
- Illumination: 2 halogen lamps
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- Dual Enamel Baking Tray
- 1 stainless-steel tray, perforated and  
unperforated
- 1 food probe
- 1 "Magical steaming" recipe book

##### Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Program duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling program

#### Combi-Steam CSTMSLQZ60

##### Options

- "Baking treats" recipe book  
item number J21021923

##### Accessories



##### Perforated plastic cooking tray

1/3 GN\*  
325 x 177 x 52 mm (W x D x H)  
item number K40199

#### Combairsteam CSSLZ60

##### Options

- Telescopic dual runner  
item number K50880
- "Baking treats" recipe book  
item number J21021923

For further accessories, see page 41

\* GN = Gastronorm.


**Combi-Steam CSTXSLZ60** 23005.65.002

Black glass

**Front design**


- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H×W×D):  
454×596×568 mm

**Operating modes and features**


- Cooking space: 51 l, stainless steel
- Water tank with ejection system; volume: 0.9 l
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 stainless-steel tray, perforated and unperforated
- 1 food probe
- 1 "Magical steaming" recipe book

**Operation and display**

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Program duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling program


**Combi-Steam CSTXSLZ60F** 23007.65.002

Black glass

**Front design**


- Mirrored triple glass door
- Designer Handle
- Appliance dimensions (H×W×D):  
454×596×568 mm

**Operating modes and features**


- Cooking space: 51 l, stainless steel
- **Fixed water connection for water inlet and outlet**
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 unperforated stainless-steel tray
- 1 perforated stainless-steel tray
- 1 food probe
- 1 "Magical steaming" recipe book

**Operation and display**

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Program duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling program
- Not suitable for tank water

**Combi-Steam CSTXSLZ60**

- Telescopic dual runner  
item number K40211

For accessories, see page 41





#### Combi-Steam CSTXSLZ60Y 23006.65.042

Black glass

##### Front design



- Mirrored triple glass door
- Retractable Handle
- Appliance dimensions (H×W×D):  
454×596×568 mm

##### Operating modes and features



- Cooking space: 51 l, stainless steel
- Water tank with ejection system; volume 0.9 l
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 stainless-steel tray; perforated and unperforated
- 1 food probe
- 1 "Magical steaming" recipe book

##### Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Program duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling program
- Not suitable for tank water



#### Combi-Steam CSTXSLZ60FY 23008.65.322

Black glass

##### Front design



- Mirrored triple glass door
- Retractable handle
- Appliance dimensions (H×W×D):  
454×596×568 mm

##### Operating modes and features



- Cooking space: 51 l, stainless steel
- **Fixed water connection for water inlet and outlet**
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 1 wire shelf
- 1 TopClean baking tray
- 1 unperforated stainless-steel tray
- 1 perforated stainless-steel tray
- 1 food probe
- 1 "Magical steaming" recipe book

##### Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Audible signals
- Time, saved up to 12 hrs
- Program duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling program
- Not suitable for tank water

#### Combi-Steam CSTXSLZ60

##### Options

- Telescopic dual runner  
item number K40211

For accessories, see page 41


**Combi-Steam CSTHSLZ60** 23004.65.002

Black glass

**Front design**


- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H × W × D):  
379 × 596 × 568 mm

**Operating modes and features**


- Cooking space: 34 l, stainless steel
- Water tank: 1.25 l
- Illumination: 1 halogen lamp
- Climate sensor
- Auto Atmospheric Calibration Sensor
- Energy-saving ventilation
- Post-ventilation as required
- External boiler
- 2 wire shelves, 1 GN\*
- 1 perforated cooking tray, 2/3 GN\*
- 1 unperforated stainless-steel tray, 2/3 GN\*
- 1 food probe
- 1 "Magical steaming" recipe book

**Operation and display**

- Sensor buttons and adjusting knob
- Graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Program duration/end
- Temperature suggestion
- Cooking space temperature
- Internal food temperature
- Descaling program

**Combi-Steam CSTHSLZ60**
**Options**

- Telescopic dual runner  
Item number K40210

For accessories, see page 41

\* GN = Gastronorm.



s22(1)(a)(ii)

**From:** s47F @panalpina.com>  
**Sent:** Wednesday, 9 November 2016 5:34 PM  
**To:** s22(1)(a)(ii)  
**Subject:** RE: TCO 1660232 [SEC=UNCLASSIFIED]

Hi s22(1)(a)(ii)

I checked below it is okay and good to go. Thanks again.

Kind Regards

s47F

\*\*\*\*\*  
 Panalpina World Transport Pty. Ltd.  
 61-67 Buchanan Rd, 4014 Banyo, Australia  
 Phone: s47F  
 FAX: +61 2 9693 3079  
 Mobile: s47F  
 Email: s47F @panalpina.com  
 www.panalpina.com  
 \*\*\*\*\*

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Please consider the environment before printing this email.

**From:** s22(1)(a)(ii) @border.gov.au]  
**Sent:** Wednesday, 9 November 2016 3:21 PM  
**To:** s47F  
**Subject:** FW: TCO 1660232 [SEC=UNCLASSIFIED]

Hi s47F

I refer to our telephone conversation today regarding your Tariff Concession Order (TCO) application 1660232. Please find below the proposed Tariff Concession Order (TCO) wording changes as follows:

OVENS, STEAM AND MICROWAVE AND/OR DRY HEAT, electric powered,  
having ALL of the following:

- (a) volume capacity NOT less than 30 L and NOT greater than 60 L;
- (b) heat sensor;
- (c) steam controller;
- (d) convectional fan

Op. 14.10.16 - TC 1660232

Stated Use:

For cooking food

Could you please let me know if you agree or disagree with the above proposed TCO wording changes.

If you have any enquiries please contact me on telephone number s22(1)(a)(ii) .

Kind regards,

s22(1)(a)(ii)

Tariff Concessions | Australian Border Force | Department of Immigration and Border Protection  
] Tel. No. s22(1)(a)(ii) Fax No. 02 6223 8180 | \* Email s22(1)(a)(ii) @border.gov.au

---

**From:** Tariff Classification

**Sent:** Wednesday, 9 November 2016 4:08 PM

**To:** s22(1)(a)(ii)

**Subject:** RE: TCO 1660232 [SEC=UNCLASSIFIED]

Hello s22(1)(a)(ii)

No I cannot agree with this wording as Microwave ovens on their own would fall to 8516.50.00 and you have included the words Ovens, "STEAM AND/OR MICROWAVES..."

This would indicate that ovens that operate only by Microwave are able to be classified to 8516.60.00 and this is not the case. The wording must indicate that the goods are able to cook by microwave along with the main steam or convection cooking capability. The microwave function must be seen to be secondary.

Happy to discuss.

s22(1)(a)(ii)

Trade Advice and Drawbacks  
Customs Compliance Branch | Border Management Division  
Australian Border Force  
1010 Latrobe St, Melbourne Docklands VIC 3008

Ph: 1800 053 016

E: [tariffclassification@border.gov.au](mailto:tariffclassification@border.gov.au)

---

**From:** s22(1)(a)(ii)

**Sent:** Wednesday, 9 November 2016 4:00 PM

**To:** s22(1)(a)(ii)

**Subject:** TCO 1660232 [SEC=UNCLASSIFIED]



ela

I refer to the your classification of Tariff Concession Order (TCO) application 1660232. The broker has agreed with the proposed TCO wording changes as follows:

OVENS, STEAM AND/OR MICROWAVE AND/OR DRY HEAT, electric powered,  
having ALL of the following:

- (a) volume capacity NOT less than 30 L and NOT greater than 60 L;
- (b) heat sensor;
- (c) steam controller;
- (d) convectional fan

Op. 14.10.16 - TC 1660232

Stated Use:

For cooking food

Could you please let me know if this description accurately describes the TCO goods and if these goods are classified to 8516.60.00.

If you have any enquiries please contact me on telephone number 02 6275 6061.

Kind regards,

s22(1)(a)(ii)

**Tariff Concessions | Australian Border Force | Department of Immigration and Border Protection**  
**) Tel. No.** s22(1)(a)(ii) **| \* Email** s22(1)(a)(ii) [@border.gov.au](mailto:s22(1)(a)(ii)@border.gov.au)

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**Australian Government**  
**Department of Immigration  
 and Border Protection**

Quote: TC 1660232  
 Your Ref:

Department of Immigration &  
 Border Protection  
 PO Box 25  
 Belconnen ACT 2616  
 Ph: (02) s22(1)(a)(ii)  
 Fax: (02) 6198 7203  
 Email: tarcon@border.gov.au

10 November 2016

s47F

PANALPINA WORLD TRANSPORT PTY LTD  
 61-67 BUCHANAN RD  
 BANYO QLD 4014

Dear s47F

**TARIFF CONCESSION SYSTEM**  
**APPLICATION ACCEPTANCE**

Your application for Tariff Concession Order (TCO) Number TC 1660232 has been accepted by the Department of Immigration and Border Protection as a valid application. The application will be published in Gazette Number TC16/44 of 16 November 2016. Details of the gazette notice are shown in the attachment.

Please examine the wording of the gazette notice and advise the Comptroller-General of Customs immediately if the wording does not accurately describe the goods for which a TCO has been sought. This is a verification of agreed wording not an opportunity to further amend.

Yours sincerely,

s22(1)(a)(ii)



Delegate of the Comptroller-General of Customs



Description of Goods including the Customs Tariff Classification	Schedule 4 Item Number
<p>8516.60.00 OVENS, STEAM AND MICROWAVE AND/OR DRY HEAT, electric powered, having ALL of the following:</p> <ul style="list-style-type: none"><li>(a) volume capacity NOT less than 30 L and NOT greater than 69 L;</li><li>(b) heat sensor;</li><li>(c) steam controller;</li><li>(d) convectional fan</li></ul> <p>Op. 14.10.16</p> <p>Stated Use: For cooking food</p> <p>Applicant: V-ZUG AUSTRALIA PTY LTD</p>	50

- TC 1660232



**Australian Government**  
**Department of Immigration**  
**and Border Protection**

Reply to Comptroller General of Customs

Quote: TC 1660232

Your Ref:

Department of Immigration &  
 Border Protection  
 PO Box 25  
 Belconnen ACT 2616  
 Ph: s22(1)(a)(ii)  
 Fax: (02) 6198 7203  
 Email: tarcon@border.gov.au

31 January 2017

s47F

PANALPINA WORLD TRANSPORT PTY LTD  
 61-67 BUCHANAN RD  
 BANYO QLD 4014

Dear s47F

**TARIFF CONCESSION SYSTEM**  
**APPLICATION SUCCESSFUL**

I refer to your application for Tariff Concession Order (TCO) Number TC 1660232 lodged on 14 October 2016.

As a delegate of Comptroller-General of Customs I am satisfied that the application meets the core criteria on the basis of section 269C of the *Customs Act 1901* and have accordingly made a written Tariff Concession Order.

The decision to make a TCO will be published in Gazette Number TC17/08 of 1 February 2017.

The TCO, as detailed in the attachment, will also be published in the Schedule of Concessional Instruments as soon as possible.

Yours sincerely,

s22(1)(a)(ii)



Delegate of the Comptroller-General of Customs



**Schedule 4 Item**  
**Last day of effect**

s22(1)(a)(ii)

From: [REDACTED]@panalpina.com>  
 Sent: Friday, 14 October 2016 4:21 PM  
 To: TARCON  
 Subject: RE: TCO Application - DOMESTIC NON-STEAM OVENS  
 Attachments: IDM-NON-STEAM OVEN.pdf; Internet search results.zip; Inquiries and Responses.zip; Contacted Manufacturers List.xlsx; TCO Application SIGNED.pdf

Follow Up Flag: Follow up  
 Flag Status: Completed

Dear Tariff Concession Team,

Attached find a TCO application package including below documents:

- 1- TC Application Form signed
- 2- Internet Search Results
- 3- Email Inquiries and Responses.
- 4- IDM for the product.
- 5- List of the potential Manufacturers we contacted.

The online search conducted on 22 & 23 September 2016.

Kind Regards

s47F

\*\*\*\*\*

Panalpina World Transport Pty. Ltd.  
 61-67 Buchanan Rd, 4014 Banyo, Australia  
 Phone: [REDACTED]  
 FAX: +61 2 9693 3079  
 Mobile: [REDACTED]  
 Email: [REDACTED]@panalpina.com  
[www.panalpina.com](http://www.panalpina.com)

\*\*\*\*\*

#### Standard Trading Conditions

All services performed by this Company are provided based on the FIATA Rules for Freight Forwarding Services as adopted by this Company ("STC's"), which are subject to change without prior notice. The most current and controlling version of the STC's is published in the respective Country section at [www.panalpina.com](http://www.panalpina.com) and is available at your local PANALPINA office. Whenever sourcing services from this Company, you agree that the version of the STC's in effect at that time will apply to any such services. Your attention is directed to those clauses of the STC's which exclude or limit the liability of this Company and other parties, and to those which require you to indemnify this Company in certain circumstances.

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**Australian Government**  
**Australian Customs and**  
**Border Protection Service**

## APPLICATION FOR TARIFF CONCESSION ORDER (TCO)

**IMPORTANT: Please read the information below carefully before completing this form.**

**Are you aware that substitutable goods are produced in Australia in the ordinary course of business?**

- (a) If you are aware, based on information and your inquiries that substitutable goods are being produced in Australia in the ordinary course of business then you should not lodge an application for a TCO.

**Do you need to apply for new TCO?**

- (b) Before lodging this application for a TCO, the applicant should determine whether a suitable TCO already exists. Information on existing TCOs is contained in the Schedule of Concessional Instruments (SCI), which is available on the Internet at [www.customs.gov.au](http://www.customs.gov.au).

**Have you verified that there are no substitutable goods produced in Australia (refer to questions 5, 6 and 7 of the form)?**

- (c) Section 269FA of the *Customs Act 1901* states "It is the responsibility of an applicant for a TCO to establish, to the satisfaction of the Chief Executive Officer (CEO), that, on the basis of:
- (i) all information that the applicant has, or can reasonably be expected to have; and
  - (ii) all inquiries that the applicant has made, or can reasonably be expected to make; there are reasonable grounds for asserting that the application meets the core criteria".
- The application is taken to meet the core criteria if, on the day of lodgement of the application, **no substitutable goods** were produced in Australia in the ordinary course of business.

**Completing the application**

- (d) Section 269F of the *Customs Act 1901* requires that a TCO application be in writing, be in an "approved form", contain such information as the form requires, and be signed in the manner indicated in the form.  
**This is the approved form for the purposes of that section.**
- (e) Section 269F(3) states that a TCO application must contain:
- (a) a full description of the goods to which the application relates; and
  - (b) a statement of the tariff classification that, in the opinion of the applicant, applies to the goods; and
  - (c) if the applicant is not proposing to make use of the TCO to import the goods to which the application relates into Australia on the applicant's own behalf – the identity of the importer for whom the applicant is acting; and
  - (d) particulars of all inquiries made by the applicant (including inquiries made of prescribed organisations) to assist in establishing that there were reasonable grounds for believing that on the day on which the application was lodged, there were no producers in Australia of substitutable goods.

**Question 1 to 8 must be answered**

- (f) Failure to supply the information required by this form will result in rejection of the application (and in the loss of operative date.)
- (g) Customs and Border Protection may require an applicant to substantiate, with documentary evidence, any information provided in the application form. Customs and Border Protection may also undertake its own inquiries as allowed under section 269M.
- (h) Receipt of your application will be acknowledged. Any resultant TCO will operate from the date of receipt.
- (i) Where an application is accepted as being a valid application, the identity of the applicant and of the importer for whom the applicant is acting will be published in the *Commonwealth of Australia Tariff Concessions Gazette* (the Gazette).
- (j) Further Information on the Tariff Concession System is available in Part XVA of the *Customs Act 1901*; in relevant Australian Customs Notices (ACNs), Practice Statements and related Instructions and Guidelines on the Internet at [www.customs.gov.au](http://www.customs.gov.au); by e-mailing [tarcon@customs.gov.au](mailto:tarcon@customs.gov.au); or by phoning the Customs and Border Protection Information Centre 1300 363 263.
- (k) Attached to this form are extracts from relevant legislation. Also please refer to Australian Customs Notice 2010/03 containing advice as to what Customs and Border Protection considers to be 'reasonable inquiries', advice on conducting searches on national and international search engines and a suggested format letter that you might choose to use when contacting potential local manufacturers to determine if it produces substitutable goods.

**APPLICANT DETAILS**

Applicant's Name: Panalpina World Transport Pty Ltd.	Australian Business Number (A.B.N): 29000525995
Postal Address: 61-67 Buchanan Rd, Banyo, QLD, 4014, Australia	
Applicant's Reference: Electric appliances - Non-steam oven	Company Contact: §47F
Telephone Number: §47F	Position Held: §47F
Mobile Telephone Number: §47F	Email Address: §47F@panalpina.com
Facsimile Number:	

**If the applicant (as named above) does not intend to use the TCO to import into Australia the goods the subject of the application, you must provide, in the section below, the identity of the importer for whom you are acting (refer to paragraph 296F(3)(c) of the Customs Act 1901.**

**IMPORTER DETAILS**

If same as applicant write "as above"	Australian Business Number (A.B.N):
Importer's Name: V-ZUG Australia Pty Ltd	18 136 397 889
Postal Address:  2/796 High Street East Kew 3102, Vic	
Importer's Reference: Electric appliances - Non-steam oven	Company Contact: §47F
Telephone Number: §47F	Position Held: §47F
Mobile Telephone Number: §47F	Email Address: §47F@vzug.com
Facsimile Number:	

**AGENT/BROKER DETAILS (if applicable)**

Agent's Name: Panalpina World Transport PTY Ltd	Australian Business Number (A.B.N): 29000525995
Postal Address:  61-67 Buchanan Rd, Banyo QLD 4014 Australia	
Agent's Reference: Electric Appliances - Non-steam oven	Agency Contact: §47F
Telephone Number: §47F	Position Held: §47F
Mobile Telephone Number: §47F	Email Address: §47F@panalpina.com
Facsimile Number:	

Is this application intended to support an application for a concession under the Enhanced Project By-law Scheme?

☐ YES

☒ NO



**1. DESCRIPTION OF GOODS**

- (a) The description of the goods in the application may be used as the description of the goods in the TCO (if made).
- (b) The application must provide a full description of the goods, including the physical features of the various components of the goods. It must not describe the goods in terms of what they do.
- (c) In accordance with section 269SJ of the Customs Act 1901, the CEO must **not** make a TCO in respect of goods:
- (i) described in terms other than in generic terms; or
  - (ii) described in terms of their intended end use; or
  - (iii) declared by the regulations to be goods to which a TCO should not be extended.
- Goods will be taken to be described in terms other than in generic terms if, for example, their description, either directly or by implication, indicates that they are goods of a particular brand or model, or that a particular part number applies to the goods.
- (d) Guidance on the drafting of the description of goods is contained in relevant Practice Statements and/or Instructions and Guidelines on the Internet at [www.customs.gov.au](http://www.customs.gov.au). Failure to comply with Customs and Border Protection requirements may result in rejection of the application.

**Describe the goods as you would propose the wording to appear if the Tariff Concession Order is granted.**

- Ovens, Non-Steam, Domestic, Having ALL of the followings:

a- Cooking Space NOT less than 40 Litres and NO more than 70 Litres

b- Electronically Operated

**2. ILLUSTRATIVE MATERIAL**

**Attach technical and illustrative descriptive material (IDM) as well as any extracts from the relevant industry standard (if referred to in the description of the goods) and/or a sample to enable full and accurate identification of the goods the subject of the application. This application will be rejected if insufficient or inadequate IDM is provided.**

*Please note that simply supplying a reference to a website is not acceptable.*

**3. TARIFF CLASSIFICATION**

(a) Identify the tariff classification (to 8 figure subheading level)

(b) Identify the General Duty rate <sup>5</sup> \_\_\_\_\_ %

(c) If a Tariff Advice for the goods has been sought or obtained, please provide the TA No or attach a copy.

**4. USES OF THE IMPORTED GOODS**

**Describe ALL uses (including design uses) to which the goods can be put.**

Electric domestic ovens with a cooking space capacity of 50 or 68 liters and sizes of 598x596x596mm and 454x596x568mm.

The Ovens are fully operated electronically via non-steam heating methods. Please see attached IDM.

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**5. Information that the applicant and importer has regarding Australian manufacturers of substitutable goods or potentially substitutable goods.**

The following questions require the applicant and the importer (if a different party to the applicant) to provide details of all information that they have with regard to the presence of Australian manufacturers of substitutable goods or potentially substitutable goods.

**5A APPLICANT.**

In considering the goods which are the subject of this TCO application, is the applicant aware of any Australian manufacturers or producers of substitutable goods, or of potentially substitutable goods?

☒ YES

☐ NO

If YES, please provide the names of these Australian manufacturers or producers.

Electrolux Australia (Adelaide) Please refer to correspondence with manufacturer; ovens are of over 80 litres in volume.

Omega, St. George Appliances, Westinghouse, Goldstein Eswood; no response from these manufacturers.

**5B - IMPORTER.**

In considering the goods which are the subject of this TCO application, is the importer (as listed on page 2) aware of any Australian manufacturers or producers of substitutable goods or potentially substitutable goods?

☒ YES

☐ NO

If YES, please provide the names of these Australian manufacturers or producers.

Electrolux Australia (Adelaide); Omega Australia, St. George Appliances, Westinghouse Australia, Goldstein Eswood

**5C. Please provide details of other information that the applicant and/or importer may have to assist in locating any local manufacturers.**

- (i) Is the applicant and/or importer a member of a relevant industry association and, if so, what is the name of the association?

☐ YES

☒ NO

If YES, what is the name of association/s:

- (ii) Has the applicant and/or importer attended, in the past year, any trade fairs or industry events where Australian manufacturers and producers of goods that may be substitutable have been exhibitors?

☐ YES

☒ NO

If YES, what is/are the name/s of relevant Australian manufacturers of potentially substitutable goods that may have exhibited?

- (iii) In the past two years, has the applicant and/or importer participated in government and/or trade procurement processes (for example, tenders for made-to-order capital equipment) which might indicate the existence of Australian manufacturers or producers of goods that are substitutable, or potentially substitutable, for the goods that are the subject of this TCO application?

☐ YES

☒ NO

If YES, describe each procurement process, and type of goods, including made-to-order capital goods, that were the subject of each procurement process and any Australian manufacturers or producers known to have participated in each procurement process?

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**6. INQUIRIES THAT THE APPLICANT AND/OR IMPORTER HAS MADE REGARDING LOCAL MANUFACTURERS OF SUBSTITUTABLE GOODS, OR OF POTENTIALLY SUBSTITUTABLE GOODS?**

The following questions require you to provide details of all inquiries that the applicant and/or importer have made to assist the CEO in establishing that there are reasonable grounds for believing that, on the day on which the application was lodged, there were no producers or manufacturers in Australia of substitutable goods, or potentially substitutable goods.

**6A - PRESCRIBED ORGANISATIONS - Prescribed organisations, such as the Industry Capability Network, are listed in Regulation 179A of Customs Regulations 1926.**

Have you asked a prescribed organisation to obtain advice about whether there are manufacturers or producers in Australia of substitutable goods, or of potentially substitutable goods?

- ☐ YES Please attach a copy of the terms of the request and all advice received. If you have obtained a report from a prescribed organisation, you are not required to answer 6B.
- ☒ NO If you have not obtained a report from a prescribed organisation, you are required to answer 6B.

**6B. SEARCHES OF THREE DIFFERENT DATABASES CONTAINED IN TRADE DIRECTORIES, PUBLIC SEARCH ENGINES OR WEBSITES LISTING AUSTRALIAN PRODUCTS**

If you have not obtained a report from a prescribed organisation, you must make inquiries in at least three databases to locate the possible existence of Australian manufacturers or producers of goods that may be substitutable for the goods the subject of the TCO application. Examples of these databases may include trade directories such as Kompass, search engines such as Google, and websites listing Australian products such as [www.australianmade.com.au](http://www.australianmade.com.au). Please refer to ACN 2010/03 for guidance as to what Customs and Border Protection considers to be a reasonable search.

**1 - Name of database:** GOOGLE

Search terms used in database: Electric oven manufacturers in Australia; Oven manufacturers in Australia; Non-steam oven

manufacturers in Australia

Please attach printouts of the search results. For search engines such as Google, please supply only the first three pages.

**2 - Name of database:** HOTFROG

Search terms used in database: ELECTRIC OVEN , OVEN; NON-STEAM OVEN

Please attach printouts of the search results. For search engines such as Google, please supply only the first three pages.

**3 - Name of database:** AUSTRALIAN-MADE

Search terms used in database: ELECTRIC OVEN; OVEN; NON-STEAM OVEN

Please attach printouts of the search results. For search engines such as Google, please supply only the first three pages.

**6C. INDUSTRY ASSOCIATIONS**

Has the applicant and/or importer made inquiries of industry associations in Australia representing suppliers, manufacturers of the goods that may be substitutable to those the subject of the TCO?

- ☒ YES Please attach a copy of the terms of the request and any response received.
- ☐ NO Please explain why you have not made enquiries.

See attached enquiries made.

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**7. NOTIFICATION OF POTENTIAL AUSTRALIAN MANUFACTURERS**

If any of the answers to questions 5 or 6 identified any potential local manufacturers of substitutable goods, please provide details of the inquiries that you undertook to notify those local manufacturers of your application and to seek advice as to whether they believe they manufacture any substitutable goods. Please refer to Australian Customs Notice 2010/03 for a suggested format of a letter to a potential local manufacturer of substitutable goods.

*Please provide a copy of your request to each business. Please provide the business names, details of the contact that you made and all responses received at the time of lodging this application.*

**1 - Name and address of business:** ELECTROLUX AUSTRALIA - ADELAIDE

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☒ YES ☐ NO

**2 - Name and address of business:** OMEGA AUSTRALIA - ONLINE ENQUIRY

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☐ YES ☒ NO

**3 - Name and address of business:** ST.GEORGE APPLIANCES - ONLINE ENQUIRY

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☒ YES ☐ NO

**4 - Name and address of business:** See attached detailed list of potential manufacturers and enquiries made

Please provide a copy of your request to each business. Is the copy attached? ☒ YES ☐ NO

Please provide a copy of the response provided, if any. Is their response attached? ☐ YES ☒ NO

**8. JUSTIFICATION FOR APPLICATION**

Where potential Australian producers or manufacturers have been identified in questions 5, 6 or 7, please provide details as to why you believe that they do not produce substitutable goods in Australia in the ordinary course of business.

*Please refer to the attached definitions for the legislative definitions of 'core criteria', 'substitutable goods', 'goods produced in Australia' and 'the ordinary course of business'.*

The subject product of this application is an electric and automatic non-steam oven with the capacities ranging from 50-68 Litres;

manufactured based on a very advanced technology development by the Manufacturer, V-ZUG. We made a search through Google,

Hotfrog, and Australian Made for any potential manufacturer of a substitutable goods but no local manufacturer found. However,

Electrolux (Australia) has a manufacturing capability for non-steam ovens for the capacities of 80 Litres and above which does not fall

within the capacity range of this application. Please find attached response from Electrolux for your consideration.

Therefore, this application meets the Core Criteria for a TCO under Tariff Concession System as required under

S.269P and interpreted under S. 269B , 269D, 269E of the Customs Act.1901.

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**APPLICANT'S DECLARATION**I, <sup>s47F</sup> [REDACTED]Position Held <sup>s47F</sup> [REDACTED]

Company: (if applicable) Panalpina World Transport Pty Ltd.

declare that:

1. I have the authority to act on behalf of the company/applicant;
2. To the best of my knowledge and belief the information contained in this form including any attachments is correct;
3. I have ensured that questions 1 to 8 are completed and supporting documents are provided; and
4. I agree, in submitting this form by electronic means (including facsimile) that, for the purposes of Sub-section 14(3) of the Electronic Transactions Act 1999, this application will be taken to have been lodged when it is first received by an officer of Customs and Border Protection, or if by e-mail to **tarcon@customs.gov.au**, when it is first accessed by an officer of Customs and Border Protection, as specified in Sub-Section 269F(4) of the Customs Act 1901.
5. I have read the relevant Australian Customs Notice headed Applicant's Obligations in Making a TCO application and the definitions attached to this form and understand my obligations under Section 269FA with regard to the making and processing of Tariff Concession Order applications.
6. I acknowledge that I understand that under Section 269M(6) of the *Customs Act 1901* that at any time during the period of 150 days from the gazettal day, the CEO may, for the purpose of dealing with a TCO application, and despite section 16 of the Customs Administration Act 1985, give a copy of all, or of a part, of the application to a prescribed organisation with a view to obtaining the advice of the organisation in relation to the question whether there are any producers in Australia of substitutable goods.

Signature of Applicant/Agent/Broker: <sup>s47F</sup> [REDACTED]

Date: 14 / 10 / 2016

**NOTE:**

**Section 234 of the Customs Act 1901 provides that it is an offence to make a statement to an officer that is false or misleading in a material particular.**

**Before lodging your form please ensure that you have attached the following:**

- ☒ Attached IDM/Samples?
- ☒ Attached Local Manufacturer search results?
- ☒ Application signed & dated?
- ☒ Questions 1-8 answered?
- ☒ All enquiries requested undertaken?

**When this form has been completed please lodge it with Customs and Border Protection by:**

•posting it by prepaid post to:

Director  
Tariff Concession Section  
Trade Services Branch  
Australian Customs and  
Border Protection Service,  
Customs House  
5 Constitution Avenue  
CANBERRA ACT 2601

OR

•delivering it to the ACT Regional Office located at:

Customs House, Canberra

OR

•sending it by facsimile to: (02) 6275 6376

OR

•e-mailing it to: **tarcon@customs.gov.au**
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**FOR OFFICE USE ONLY AUSTRALIAN CUSTOMS AND BORDER PROTECTION SERVICE STAFF****269(H) Screening the Application**

Is the CEO satisfied that the application complies with Section 269F?

☐ YES ☐ NO

Is the CEO satisfied that the applicant has discharged all responsibilities referred to in section 269FA?

☐ YES ☐ NO

Is the CEO aware of any producer in Australia of substitutable goods?

☐ YES ☐ NO

Are the goods on the Excluded Goods Schedule (Regulation 185)?

☐ YES ☐ NO

Does a TCO already exist for these goods?

☐ YES ☐ NO**Information for applicants - some useful definitions from the Customs Act 1901****269B Interpretation**

**substitutable goods**, in respect of goods the subject of a TCO application or of a TCO, means goods produced in Australia that are put, or are capable of being put, to a use that corresponds with a use (including a design use) to which the goods the subject of the application or of the TCO can be put.

- (3) In determining whether goods produced in Australia are put, or are capable of being put, to a use corresponding to a use to which goods the subject of a TCO, or of an application for a TCO, can be put, it is irrelevant whether or not the first mentioned goods compete with the second mentioned goods in any market.

**269C Interpretation - core criteria**

For the purposes of this Part, a TCO application is taken to meet the core criteria if, on the day on which the application was lodged, no substitutable goods were produced in Australia in the ordinary course of business.

**269D Interpretation - goods produced in Australia**

- (1) For the purposes of this Part, goods, other than unmanufactured raw products, are taken to be produced in Australia if:
- the goods are wholly or partly manufactured in Australia; and
  - not less than  $\frac{1}{4}$  of the factory or works costs of the goods is represented by the sum of:
    - the value of Australian labour; and
    - the value of Australian materials; and
    - the factory overhead expenses incurred in Australia in respect of the goods.
- (2) For the purposes of this Part, goods are to be taken to have been partly manufactured in Australia if at least one substantial process in the manufacture of the goods was carried out in Australia.
- (3) Without limiting the meaning of the expression substantial process in the manufacture of the goods, any of the following operations or any combination of those operations does not constitute such a process:
- operations to preserve goods during transportation or storage;
  - operations to improve the packing or labelling or marketable quality of goods;
  - operations to prepare goods for shipment;
  - simple assembly operations;
  - operations to mix goods where the resulting product does not have different properties from those of the goods that have been mixed.
- (4) For the purposes of this section, the CEO may, by instrument in writing published in the *Gazette*:
- direct that the factory or works cost of goods is to be determined in a specified manner; and
  - direct that the value of Australian labour, the value of Australian materials or the factory overhead expenses incurred in Australia in respect of goods is to be determined in a specified manner;
- and those directions have effect accordingly.
- (5) The provisions of sections 48 (other than paragraphs (1)(a) and (b) and subsection (2)), 48A, 48B, 49A and 50 of the *Acts Interpretation Act 1901* apply in relation to directions given under subsection (4) as if:
- references in those provisions to regulations were references to directions; and
  - references in those provisions to the repeal of a regulation were references to the revocation of a direction.

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**269E Interpretation - the ordinary course of business**

- (1) For the purposes of this Part, other than section 269Q, goods (other than made-to-order capital equipment) that are substitutable goods in relation to goods the subject of a TCO application are taken to be produced in Australia in the ordinary course of business if:
- (a) they have been produced in Australia in the 2 years before the application was lodged; or
  - (b) they have been produced, and are held in stock, in Australia; or
  - (c) they are produced in Australia on an intermittent basis and have been so produced in the 5 years before the application was lodged;
- and a producer in Australia is prepared to accept an order to supply them.
- (2) For the purposes of this Part, goods that:
- (a) are substitutable goods in relation to goods the subject of a TCO application; and
  - (b) are made to order capital equipment;
- are taken to be produced in Australia in the ordinary course of business if:
- (c) a producer in Australia:
    - (i) has made goods requiring the same labour skills, technology and design expertise as the substitutable goods in the 2 years before the application was lodged; and
    - (ii) could produce the substitutable goods with existing facilities; and
  - (d) the producer is prepared to accept an order to supply the substitutable goods.
- (3) In this section:
- made-to-order capital equipment** means a particular item of capital equipment:
- (a) that is made in Australia on a one-off basis to meet a specific order rather than being the subject of regular or intermittent production; and
  - (b) that is not produced in quantities indicative of a production run.

# Ovens



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If you expect a little more than average from your oven, you will love V-ZUG. These quality appliances transform your home into a gourmet restaurant, a village bakery, a cafe or a pizzeria, whatever takes your fancy. Our luxury models, for example, offer an excellent selection of saved settings for gourmet meals, a 68 l cooking space

and impressive functions such as hot air, soft roasting for beautifully tender meat and PizzaPlus for perfect pizzas, flans and quiches. Some of the appliances feature pyrolytic self-cleaning so you do not even have to worry about cleaning them.





## SUCCESSFUL COOKING, SIMPLY AND RELIABLY

V-ZUG ovens include exclusive features such as BakeOmatic and the patented soft roasting mode for perfect results, completely automatically. Wow your family and friends with your own creations or one of the saved gourmet meals.

Developed and manufactured in Switzerland

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**GourmetGuide – simple preparation thanks to automatic programs**

A range of intelligent programs with unique settings such as the patented soft roasting or BakeOmatic allows you to achieve perfect results – with success guaranteed.

**EasyCook – tips on settings with suggestions for the right operating mode**

With over 100 helpful factory settings for individual foods, you can achieve optimum results at the touch of a button.

**BakeOmatic – delicious meals, prepared fully automatically**

With BakeOmatic, there is no need to enter the cooking time, temperature, operating mode or quantity manually. The unique sensor technology in the Climate Control System (CCS) allows the appliance to detect the quantity and size of the meal automatically and thus select the best sequence of different operating modes with the precise temperatures and cooking times required. And you know exactly when it will be ready.

**Patented soft roasting – beautifully tender meat exactly when you want it**

You have invited guests and want to sit down to eat at 8 p.m. What are you doing while your guests are enjoying the appetisers? Are you constantly flitting back to the kitchen to check on the fillet? Not with the sophisticated soft roasting mode. This innovation for seared meat automatically monitors the internal temperature of the meat and adjusts the steamer temperature accordingly. The meat is ready to serve exactly when you want, regardless of the shape, thickness or quantity. This means you can keep your guests company during the appetisers. And because the fillet will be beautifully tender, you can also impress them with your brilliant cooking.

**Perfect meat dishes with the food probe**

A good cut of meat deserves only the best preparation. Simply push the food probe into the meat, connect to the appliance and select the type of meat, internal temperature, degree of doneness and end time. The meat is gently cooked to the exact time and degree of doneness you want. And in the meantime, you can tend to your guests or prepare the side dishes and the sauce. Your guests will be impressed by the results.

**A total of 52 saved recipes can be accessed at the touch of a button**

Cook like a professional? No problem with the new generation of ovens from V-ZUG. We have prepared 52 wonderful recipes for every occasion for you. The recipes collected in the “Baking treats” book are already saved on the appliance and can be accessed simply at the touch of a button. All you need to do is provide and prepare the ingredients in the quantities specified, insert the dish into the cooking space and start the appliance. You can leave the rest to the oven. You will love these recipes, and your guests will too.

**Favourites**

You have the option of saving up to 24 favourites alongside the recipes which are already saved. For example, you can save your favourite recipes from grandmother's recipe book or other recipes you often use on the device and give them a name. These are then available to use or amend at any time at the touch of a button.

## V-ZUG OVENS PRACTICALLY CLEAN THEMSELVES



### **TopClean from V-ZUG gives residues barely any chance to stick**

It is the high-tech solution among cleaning aids: the new, specially developed coating on the enamel means even less effort is required to clean the cooking space or the baking trays. The excellent non-stick properties mean residues can be simply and effortlessly removed with a damp cloth.



### **The pyrolytic self-cleaning function adds heat to ensure cleanliness with no effort**

This type of cleaning transforms **grease and oil** into ash by heating up the cooking cavity. All you need is a damp cloth to wipe away the ash. The appliances with pyrolytic self-cleaning now have an elegant glass door which is easy to clean.



### **Fully extending runners for easy handling**

The new, highly robust fully extending runners (runner length: 457 mm) allow you to remove the food being cooked or baked fully from the cooking space safely and comfortably. This is really handy for basting a cut of meat or removing the baking tray. This highly practical option can be ordered for ovens with a convenience level of SE or higher.

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# PRODUCT COMPARISON: OVENS

	Combair BCSLPZ60	Combair BCSLZ60	Combair BCSEPZ60	Combair BCSEZ60	Combair BCXSLPZ60
Brochure page	48	48	48	49	49
<b>Versions</b>					
Black glass	✓		✓	✓	✓
Black glass with retractable handle		✓			
Illumination automatically when door opened	Halogen/✓	Halogen/✓	Halogen/✓	Halogen	Halogen/✓
Cooking space volume	68	68	68	68	50
Compact oven					✓
Energy efficiency class	A	A	A	A	A
<b>Unique V-ZUG innovations</b>					
BakeOmatic with Climate Control System (CCS)	✓	✓			✓
Climate sensor	✓	✓			✓
Soft roasting	✓	✓	✓	✓	✓
Food probe	✓	✓	✓	✓	✓
Integrated recipes	✓	✓	✓	✓	✓
<b>Uses</b>					
Top/bottom heat	✓	✓	✓	✓	✓
Hot air	✓	✓	✓	✓	✓
PizzaPlus	✓	✓	✓	✓	✓
Grill	✓	✓	✓	✓	✓
<b>Operation and display</b>					
Fully electronic operation	✓	✓	✓	✓	✓
Sensor buttons	✓	✓	✓	✓	✓
Electronic time switch	✓	✓	✓	✓	✓
Full-colour graphic display	✓	✓			✓
Graphic display			✓	✓	
Pyrolytic self-cleaning	✓		✓		✓
TopClean		✓		✓	

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**Combair BCSLPZ60** 21025.65.002

Black glass

#### Front design



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H×W×D):  
598×596×569 mm

#### Operating modes and features



- Cooking space: 68 l, brilliant enamel
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe
- Rotisserie
- 1 "Baking treats" recipe book

#### Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Operating mode
- Program duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature


**Combair BCSLZ60Y** 21029.65.042

Black glass

#### Front design



- Mirrored triple glass door
- Retractable handle
- Appliance dimensions (H×W×D):  
598×596×569 mm

#### Operating modes and features



- Cooking space: 68 l, TopClean
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe
- Rotisserie
- 1 "Baking treats" recipe book

#### Operation and display

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Operating mode
- Program duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature


**Combair BCSEPZ60** 21019.65.002

Black glass

#### Front design



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H×W×D):  
598×596×569 mm

#### Operating modes and features



- Cooking space: 68 l, brilliant enamel
- Illumination: 2 halogen lamps
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe

#### Operation and display

- Sensor buttons and adjusting knob
- Graphic display
- Acoustic signal
- Time, saved up to 12 hrs
- Operating mode
- Program duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature



**Combair BCSEZ60** 21016.65.002

Black glass

**Front design**



- Mirrored triple glass door
- Designer handle
- Appliance dimensions (H×W×D):  
598×596×569 mm

**Operating modes and features**



- Cooking space: 68 l, TopClean
- Illumination: 2 halogen lamps
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe

**Operation and display**

- Sensor buttons and adjusting knob
- Graphic display
- Acoustic signal
- Time, saved up to 12 hrs
- Operating mode
- Program duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature



**Combair BCXSLPZ60** 21028.65.002

Black glass

**Front design**



- Mirrored quadruple glass door
- Designer handle
- Appliance dimensions (H×W×D):  
454×596×568 mm

**Operating modes and features**



- Cooking space: 50 l, brilliant enamel
- Illumination: 2 halogen lamps
- Energy-saving ventilation
- Post-ventilation as required
- 2 TopClean baking trays
- 1 wire shelf
- 1 food probe
- 1 "Baking treats" recipe book

**Operation and display**

- Sensor buttons and adjusting knob
- Full-colour graphic display
- Loudspeaker with acoustic signals
- Time, saved up to 12 hrs
- Operating mode
- Program duration/end
- Temperature suggestions
- Cooking space temperature
- Internal food temperature

**Options/accessories**

**Combair BCXSLPZ60 and Combair BCXSLZ60**

- Sensor rotating basket item number K34563
- Telescopic triple runner item number K40207

**Combair BCSEPZ60 and Combair BCSEZ60**

- Telescopic triple runner item number K40207
- "Baking Treats" recipe book item number J21021923

**Combair BCXSLPZ60**

- Telescopic triple runner item number K40208



# Warming drawers



## PLENTY OF SPACE FOR PREHEATING AND KEEPING WARM

The new warming drawers are perfect in combination with the ovens, steamers and Coffee Machines from V-ZUG. This gives you additional flexibility and added value in your kitchen. The high-quality drawers have a stainless-steel interior which is very easy to clean and feature a telescopic runner which can cope with weights of up to 25 kg.

### **Push/pull system for a handle-free kitchen**

The warming drawer has no handles, so it can be positioned anywhere in the kitchen. The drawer is easy to open using the convenient push/pull system.

s22(1)(a)(ii)

**From:** s47F @panalpina.com>  
**Sent:** Tuesday, 8 November 2016 11:14 AM  
**To:** s22(1)(a)(ii)  
**Subject:** RE: TCO 1660234 [SEC=UNCLASSIFIED]

Hi s22(1)(a)(ii)

All good now for this and confirmed.

Kind Regards

s47F

\*\*\*\*\*  
 Panalpina World Transport Pty. Ltd.  
 61-67 Buchanan Rd, 4014 Banyo, Australia  
 Phone: s47F  
 FAX: +61 2 9693 3079  
 Mobile: s47F  
 Email: s47F @panalpina.com  
[www.panalpina.com](http://www.panalpina.com)  
 \*\*\*\*\*

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Please consider the environment before printing this email.

**From:** s22(1)(a)(ii) @border.gov.au]  
**Sent:** Tuesday, 8 November 2016 10:07 AM  
**To:** s47F  
**Subject:** TCO 1660234 [SEC=UNCLASSIFIED]

I refer to our telephone conversation today regarding your Tariff Concession Order (TCO) application 1660234. Please find below the proposed Tariff Concession Order (TCO) wording changes as follows:

OVENS, DRY HEAT, electric powered, having a volume capacity  
NOT less than 40 L and NOT greater than 69 L  
Op. 14.10.16 - TC 1660234

Stated Use:  
For cooking food

Could you please let me know if you agree or disagree with the above proposed TCO wording changes.

If you have any enquiries please contact me on telephone number 02 6275 6061.

Kind regards,

s22(1)(a)(ii)

**Tariff Concessions | Australian Border Force | Department of Immigration and Border Protection**  
Tel. No. s22(1)(a)(ii) Fax No. 02 6223 8180 | \* Email s22(1)(a)(ii) [@border.gov.au](mailto:s22(1)(a)(ii)@border.gov.au)

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**Australian Government**  
**Department of Immigration**  
**and Border Protection**

Quote: TC 1660234  
 Your Ref: Electric appliances – Non –steam  
 oven

Department of Immigration &  
 Border Protection  
 PO Box 25  
 Belconnen ACT 2616  
 Ph: s22(1)(a)(ii)  
 Fax: (02) 6198 7203  
 Email: tarcon@border.gov.au

10 November 2016

s47F

PANALPINA WORLD TRANSPORT PTY LTD  
 61-67 BUCHANAN RD  
 BANYO QLD 4014

Dear s47F

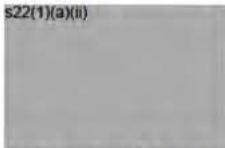
**TARIFF CONCESSION SYSTEM**  
**APPLICATION ACCEPTANCE**

Your application for Tariff Concession Order (TCO) Number TC 1660234 has been accepted by the Department of Immigration and Border Protection as a valid application. The application will be published in Gazette Number TC16/44 of 16 November 2016. Details of the gazette notice are shown in the attachment.

Please examine the wording of the gazette notice and advise the Comptroller-General of Customs immediately if the wording does not accurately describe the goods for which a TCO has been sought. This is a verification of agreed wording not an opportunity to further amend.

Yours sincerely,

s22(1)(a)(ii)



Delegate of the Comptroller-General of Customs

Description of Goods including the Customs Tariff Classification		Schedule 4 Item Number
8516.60.00	<p data-bbox="279 246 1189 324">OVENS, DRY HEAT, electric powered, having a volume capacity NOT less than 40 L and NOT greater than 69 L Op. 14.10.16</p> <p data-bbox="279 347 1189 392">Stated Use: For cooking food</p> <p data-bbox="279 414 1189 470">Applicant: V-ZUG AUSTRALIA PTY LTD</p>	50   - TC 1660234



**Australian Government**  
**Department of Immigration  
 and Border Protection**

Reply to Comptroller General of Customs

Quote: TC 1660234  
 Your Ref: Electrical appliances  
 – Non –steam oven

Department of Immigration &  
 Border Protection  
 PO Box 25  
 Belconnen ACT 2616  
 Ph: s22(1)(a)(ii)  
 Fax: (02) 6198 7203  
 Email: tarcon@border.gov.au

31 January 2017

s47F

PANALPINA WORLD TRANSPORT PTY LTD  
 61-67 BUCHANAN RD  
 BANYO QLD 4014

Dear s47F

**TARIFF CONCESSION SYSTEM**  
**APPLICATION SUCCESSFUL**

I refer to your application for Tariff Concession Order (TCO) Number TC 1660234 lodged on 14 October 2016.

As a delegate of Comptroller-General of Customs I am satisfied that the application meets the core criteria on the basis of section 269C of the *Customs Act 1901* and have accordingly made a written Tariff Concession Order.

The decision to make a TCO will be published in Gazette Number TC17/08 of 1 February 2017.

The TCO, as detailed in the attachment, will also be published in the Schedule of Concessional Instruments as soon as possible.

Yours sincerely,

s22(1)(a)(ii)

Delegate of the Comptroller-General of Customs



Description of the Particular goods including the applicable subheading of the Customs Tariff	Schedule 4 Item Last day of effect
<p>8516.60.00 Ovens, dry heat, electric powered, having a volume capacity NOT less than 40 L and NOT greater than 69 L Op. 14.10.16 Dec. date 30.01.17 - TC 1660234</p>	50

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