

User manual

Read all instructions before using your Quva product

QV1000/20, QV1005/20

Welcome

Congratulations on purchasing your new Quva appliance! To enjoy the best possible customer support and assistance, please register your product at: www.quvaproducts.com/registration

IMPORTANT!

Read this user manual in its entirety prior to using your Quva appliance and that you store it in a safe location for future reference. This appliance is for household use only. The warranty will become null and void if it is used commercially. Moreover, Quva is not liable for any damage that may result from failing to follow these instructions.

- Given that your kitchen cabinetry must be altered to use this appliance, it should only be mounted and installed by a qualified technician.
- Vacuum sealing is not a substitute for canning.
- **Perishables still need to refrigerated or frozen.**
- This appliance may be used or cleaned by children (aged 8 and up) and by persons with reduced physical, sensory, or mental capabilities only if they have been given instructions concerning its safe use and do so under supervision.
- Children shall not play with the appliance. • Cleaning and user maintenance shall not be made by children and by persons with reduced physical, sensory, or mental capabilities without supervision
- Fresh mushrooms, soft cheese, onions, and garlic should never be vacuum sealed, due to the risk of anaerobic bacteria that may result.

- For safe use, carefully read the section entitled “vacuum sealing and food safety” in this manual.
- When pushing the pop-up control unit down, be mindful of your hand positioning so that they do not get stuck in the operating mechanisms.
- Your Quva appliance should only be used with fresh food containers, vacuum zipper bags, and other original Quva accessories. Quva containers should not be used if they are damaged, show cracks, or others signs of wear.
- The appliance should only be used with the power supply unit provided.
- Do not use the “power mode” of your Quva appliance in combination with containers.

The Quva system

Why Quva?

The Quva system is based on the simple premise that when food is protected from air and other environmental factors, it remains fresh significantly longer. Quva keeps your food fresh up to 3-times longer when used with our specially designed bags, fresh containers, and other accessories. Storing vacuum sealed food in the freezer will protect it from freezer burn that can otherwise negatively affect the taste and texture of your food. Meat, fish, and other food items will stay in great shape, even after prolonged freezer storage. Importantly, the Quva system is always there when you need it once it becomes fully integrated into your kitchen cabinetry.

The Quva system

1. Deco cover
2. Vacuum head with liquid reservoir
3. Control panel
 - I** Container mode
 - II** Zipper bag mode
 - M** Marinate mode
 - II + M** Power mode (do not use with the fresh food containers)
4. Vacuum hose release buttons
5. Quva housing
6. Drip tray

The Quva accessories

Fresh food containers

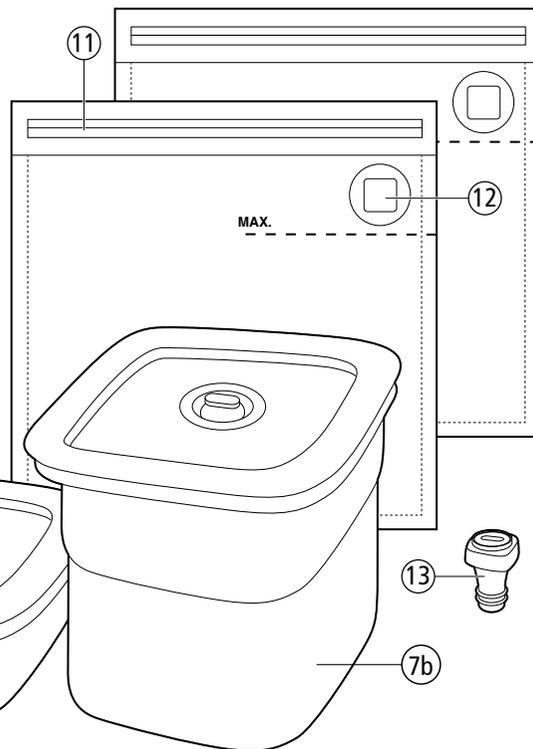
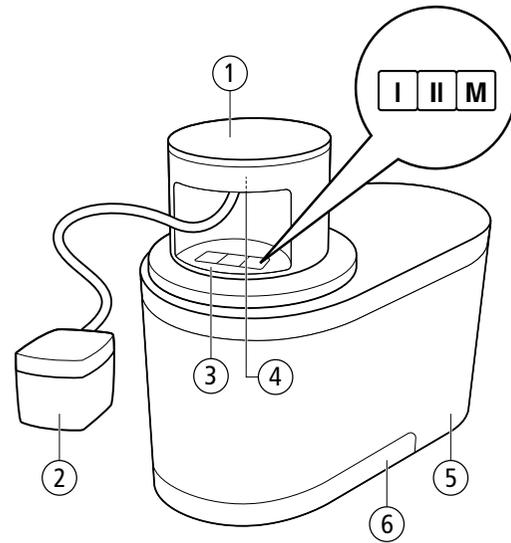
- 7a. Container 1 liter
- 7b. Container 2 liter
8. Sealing
9. Valve and vacuum release button
10. Marinate ring

Vacuum Zipper Bags

11. Zipper
12. Valve

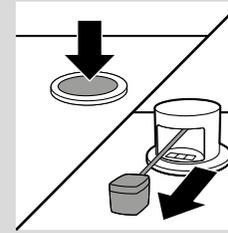
Wine Saver

13. Valve and vacuum release button



Using your Quva system

To pop up your Quva appliance and the control panel, push the round steel cover. Gently remove the vacuum head until the hose reaches the required length. Note, the maximum pull-out length is 40 centimeters (or 16 inches). Stop pulling after you hear a "click" and feel resistance. Your Quva is now ready for use.

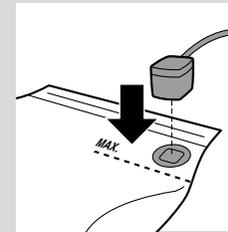


How to use with Quva vacuum zipper bags

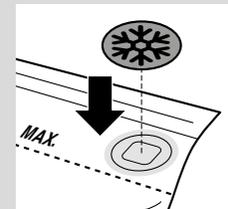
The zipper bags should not be used to store liquids.

1. Place the food item inside the Quva zipper bag.
 - a. Make sure the valve of the bag remains clean and dry.
 - b. Do not fill beyond the dotted line or overfill the bag.
2. Seal the bag by pressing the zipper and sliding your fingers along the entire seam, ensuring it is firmly closed.
3. Place the vacuum head on the indicated area (see drawing) and select function **II** on the control panel.
4. Gently press the vacuum head on the indicated area. Repeat step 3 if the bag valve does not open immediately. When it has reached the correct suction level, your Quva automatically shuts off.
5. This process can be repeated until the desired result is achieved.

Additionally, the vacuum process can be interrupted, at any time, by pressing the selected function. Pressing and holding **II + M** for 3 seconds will activate the power mode to the maximum level of suction. This feature should only be used for vacuum bags and wine savers. Due to the extreme pressure, containers must not be used during power mode.
6. After using your Quva to seal moist food items, clean the liquid reservoir.

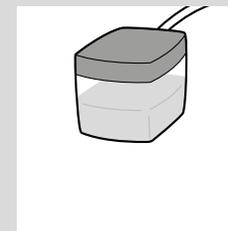


If you are planning to store your vacuum sealed food for a prolonged period of time in the freezer, you can cover the valve with the freezer sticker (which is included with your bags). This will help to ensure that no air seeps through the valve. Before applying the sticker, check that the valve is clean and dry.



Liquid stop

In case liquids pass through the valve during the vacuum packing process, your Quva will be protected by the transparent reservoir that includes a liquid stop. Essentially, liquid will fill up the reservoir and, once full, the system will automatically shut off. For cleaning tips, please review the section on cleaning and maintenance (below).



Sous vide/slow cooking

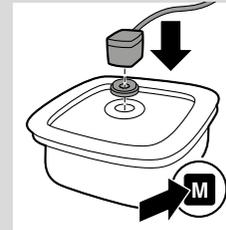
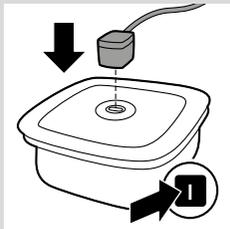
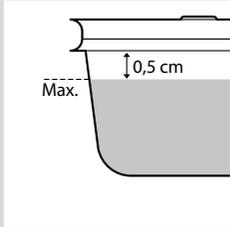
Quva vacuum bags are suitable for sous vide cooking, as the material can withstand prolonged exposure to heat and water. Note, during submersion some water may pass through the valve and can affect the cooking process. By affixing the Quva vacuum bag to the rim of the pot that you are using, you can avoid any liquid penetration altogether. As a further measure, the valve can be covered with the stickers that come with the bags, creating an extra barrier. Ensure the valve is dry and clean prior to applying and pressing the sticker firmly.

Using Quva with the fresh food containers

Quva's fresh food containers are perfect for storing liquids, dry items, and soft items. Do not vacuum hot content, make sure the content cools before vacuuming and storing. To use them, please follow the instructions below.

1. Place the food to be vacuum sealed inside the fresh food container.
Always leave at least 1 centimeter (or half an inch) of space between the contents and the bottom of the lid. Do not overfill.
2. Make sure the silicon sealing underneath the lid and the container rim are clean.
3. Place the lid on the container and press, ensuring it is properly closed.
4. Place the vacuum head on the round valve and the vacuum release button.
5. Select **I** on the control panel. Thanks to the snap-fit feature, there is no need to hold the vacuum head during the vacuum packing process.
6. Once the target suction level is reached, the system switches off automatically.
7. To open the fresh food container, release the vacuum by pressing the green "release" button.

Do not use the Quva fresh food containers in the microwave. Tomato-based soups and sauces can cause stains to the containers. This only affects the appearance and not the performance.



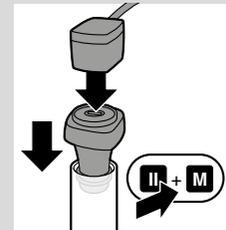
Quick marinade with the Marinate ring

Place the ingredients and your marinade into a fresh food container. Gently remove the green valve, remove the release component from the container lid, and place the lid on the container. Connect the vacuum head of your Quva appliance with the marinate ring and activate the marinate process by pressing **M**. Throughout this process, the system will run through a number of cycles helping the food to absorb the marinade in a matter of minutes rather than hours.

Using Quva with the Wine Saver

Quva's wine saver should only be used with standard (glass) wine bottles. Bottles made of other materials can be compressed due to the force created by the vacuum. Rinse the wine saver before use, a clean wine saver ensures a better seal. To use the wine saver feature, please follow the instructions below.

1. Place the wine saver into the bottle and connect the vacuum head with the valve and release button.
2. For optimal preservation of your wine or other liquids, select the "power mode" (Hold **II** + **M** for 3 seconds).
3. Release the vacuum by pressing the green release button.



Vacuum sealing and food safety

Vacuum packing is not a substitute for canning, cooling, or freezing food. Removing the air when packing food will not stop microorganisms that cause food decay from growing. It can only extend the lifetime of some foods under specific conditions. Perishable foods must still be refrigerated or frozen following vacuum sealing. Proper hygienic measures should also be taken to prevent foodborne illnesses, including not re-using vacuum bags after storing meat, fish, or other foods inside.

- Due to the risk of anaerobic bacteria soft cheeses, raw garlic, onions and mushrooms should never be vacuum sealed. Though it is very rare, anaerobic bacteria can be very dangerous!

Cleaning and maintenance

Your Quva appliance can be cleaned with warm soapy water, or liquid glass cleaner and a soft cloth. Do not apply liquid cleaner directly to the appliance.

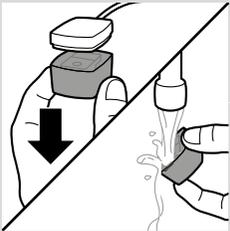
Do not use:

- abrasive cleaning agents or scrubbing sponge
- aggressive solvent, undiluted cleaning agents or anti-limescale rinse agents.

Restore your appliance to protect it from damage by pressing it down after each use.

Quva fresh containers

Quva's fresh food containers and lids are dishwasher safe. The sealing liners can also be removed from the lid and may be cleaned with a mild cleaning agent, such as warm soapy water.



Cleaning the liquid reservoir

Each time you use your Quva with vacuum bags or moist food items, the liquid reservoir should be cleaned. To do this, use two fingers to pull the transparent component from the black part of the vacuum head. Clean the transparent component with hot water and liquid detergent, and let it dry. The liquid reservoir can also be placed in the dishwasher.

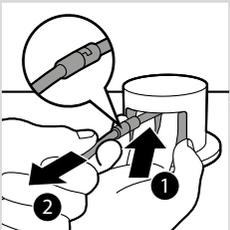
- **Note, the transparent reservoir can only be placed on the vacuum head in one direction, otherwise it can be damaged. Excess forced should not be used when resistance is felt.**

Cleaning or replacing the vacuum hose

The vacuum hose can be detached and cleaned in the event that there is food or liquid inside, or replaced if it becomes damaged. Please follow the steps outlined below.

1. Pull out the vacuum head until some resistance is felt.
2. Press the two release buttons inside the recesses of the pop-up unit with two fingers while gently pulling the vacuum head. Pull out the transparent hose from the pop-up unit.
3. Continue gently pulling until the retract mechanism reaches a stop position that allows you to disconnect the hose.

- **When disconnecting the vacuum hose, it is very important to ensure the connector does not retract back inside the pop-up unit without the hose connected.**



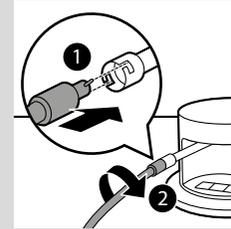
4. Use both hands to disconnect the connector. Hold one side of the connector with one hand and use two fingers of your other hand to turn the connector. Make sure you hold the plastic part and not the hose.

- **IMPORTANT: Do not press the two release buttons if the hose is disconnected. The connector can then shoot back into the system!**

5. Remove the transparent liquid reservoir and rinse the hose with alcohol or hot water with detergent. Rinse thoroughly to remove all food and liquid residue. After cleaning, gently sling the hose to remove any remaining water or alcohol. Note, the hose does not need to be 100% free of water before using it again. Quva is designed to withstand small amounts of liquid entering the system.

6. Reconnect the hose by sliding the connectors back in place. Make sure that the side of the connector that has the large protrusion is slid back into the connector side with the large cavity. It will only fit in one direction and excess force should not be applied.

7. Pull out the vacuum head once more and then gently release it while pushing down on the two "release" buttons inside the Quva pop-up unit.



Spare hose with vacuumheads are available online at www.quvaproducts.com

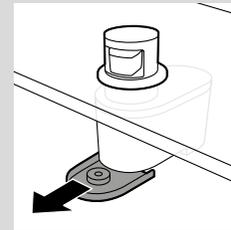
Placing a new vacuum hose and vacuum head is done by following steps 1 till 4 of this chapter. The new hose and vacuum head is placed by following step 6 and 7.

Removing water from the appliance

In the event that liquid enters the appliance, it will be collected in the drip tray. There are two possible causes for liquid penetration:

1. Liquid has entered the system via the hose;
2. Liquid has been spilled over the appliance and some of it passed through the seal.

When a small amount of liquid is collected in the drip tray, it will dry up over time. Alternatively, if a considerable amount of liquid is collected in the drip tray, it should be removed. The drip tray is only accessible under the kitchen counter, where the Quva appliance is anchored. To empty the drip tray, slide it horizontally, and detach and empty it prior to cleaning it and returning it to the Quva housing.



Trouble shooting

Problem	Solution
The Quva appliance is not vacuuming air from the zipper bag	<ul style="list-style-type: none">- Confirm that the zipper is firmly closed.- Place the valve on a flat surface and ensure there is no food under the valve.- Reinitiate the vacuum process, applying light pressure with the vacuum head on the valve.
After vacuum sealing, air re-enters the bag	<ul style="list-style-type: none">- Check the zipper and valve for food particles.- Clean the zipper and valve, and wipe the inside of the bag dry prior to reinitiating the vacuum packing process.
Air cannot be suctioned from the fresh containers, or they do not hold their seal over time	<ul style="list-style-type: none">- Ensure the sealing is clean and undamaged.- Press the lid on all four sides, ensuring the fresh container is firmly closed.- Check the container rim for cracks and scratches. Any gap can cause air to re-enter the container.

Warantee

The Quva system comes with a 2-year warranty. Register your product at www.quvaproducs.com/registration
You can find the warranty conditions at www.quvaproducs.com/warranty



This appliance should **not** be disposed with other household waste throughout the European Union. To promote the sustainable reuse of material resources, and prevent possible environmental or human health harm from uncontrolled waste disposal, please recycle the product responsibly. To return your used device, please use Quva's return and collection processes, or contact the retailer where the product was purchased. They can ensure this product is deposited for safe recycling.

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