

BETTER FOOD
LESS WASTE



Quuva[®]

PERFECTLY INTEGRATED INTO YOUR KITCHEN

Keeping food fresh and better tasting for longer by vacuum packing can go hand in hand with a stylish solution. And it doesn't have to be a bothersome device that's always in the way on your kitchen countertop.

Erik Spelt, creator Quva



Quva



WHAT IS QUVA AND HOW DOES IT WORK

Quva has reinvented vacuum food preservation. Kitchen appliances for vacuum sealing food have been around for decades. The advantage is clear: food stored under vacuum conditions can stay fresh for up to three times longer. But let's be honest, nobody wants another appliance on the kitchen counter. That is why Quva is fully integrated.

Unique built-in concept

Thanks to the innovative and unique built-in concept, Quva does not take up any extra space. This keeps your kitchen sleek and tidy. The pop-up part of the appliance is the only element that protrudes above the kitchen counter for use of the appliance. When not in use, it is nicely sunk into the kitchen counter and only the stainless steel or matte black metal ring can be seen. Quva fits perfectly into your kitchen. Quick, smart and elegant.

A more eco-friendly lifestyle and elegance go hand in hand

The smart design of the Quva system ensures that vacuum sealing and storing food is easy. Thanks to the fast pop-up system, Quva is always within reach. And after use it's quickly collapsible and out of sight. The convenience of the Quva system makes vacuum packing part of your daily cooking routine and leads to less throwing away of food. With Quva you can easily contribute to the reduction of food waste.

Vacuum functions

Quva is standard-equipped with various functions for different applications. Functions I and II are for the special vacuum food containers and vacuum zipper bags. The Marinate mode ensures that marinade can penetrate food in a very short time. With the Power mode, an extra high vacuum level can be achieved with the wine stopper or the vacuum bags. The auto stop feature switches off the system automatically when the right vacuum level is reached.

Fresh food containers, wine stoppers and fresh food bags

The Quva system comes standard with two Quva food containers, two Quva wine stoppers, ten Quva vacuum zipper bags and a marinade ring. The ultra strong Quva containers come in two sizes, they are easily stackable, suitable for freezer, and BPA-free. The Quva wine stoppers fit on every wine bottle and are equipped with a handy button to release the vacuum super-fast in one go. The Quva bags are reusable, suitable for sous-vide, microwave and freezer, and are BPA-free. The marinade ring is needed to use the special marinade function of the device. All accessories can also be ordered separately on the Quva webshop.

High quality product

All materials for the production of Quva are carefully selected to be able to perform in the kitchen, for years and years and only the best materials are used for Quva accessories. The powerful engine guarantees years of hassle-free use. The modular construction makes installation and service easy.



INDISPENSABLE FOR EVERY HOME COOK



Marinate in ten minutes

No more days-long preparation. Simply marinate while you're cooking. The specially designed Quva containers, combined with the Quva Marinade Ring, make it possible to marinate delicious food within ten minutes. This special Marinade function runs through the complete vacuum process five times in a short period of time, allowing the marinade to penetrate deep into the food. It's simply handy, quick and easy.



Keep ingredients fresh and tasty

Wonderful ingredients deserve to be well preserved. By vacuum packing, food can be stored up to three times longer. No wonder vacuum packing technology has already been integrated in the kitchens of many of the best restaurants. The special Quva food storage bags are very easy to use and protect against, among other things, freezer burn. The food containers and wine stoppers are super-durable and can be used for years in keeping food fresher longer.



Sous-vide like a chef

There's a good reason why Sous-vide is one of the trends in modern cuisine. With this cooking technique, vacuum-packed food is cooked very slowly, which means that all the natural flavours and juices are optimally preserved. It's an easy way to match the quality level of star chefs, at home. And it's now even easier when using Quva for preparing dishes for sous vide treatment.



Wine stays delicious

Great wine can be saved for decades, but once opened the rich and deep aromas will quickly disappear! Quva wine savers keep your opened wine bottles more flavourful for many days, and can be used to preserve the aromas of other liquids and oils as well.

WE THROW AWAY TOO MUCH FOOD



40% off all food produced in the U.S. is wasted



133 billion pounds food wasted p/y



\$1,500 p/y for a family (4 p)

Source fao.org

KEEP FOOD FRESH UP TO 3 TIMES LONGER

FREEZER

meat and poultry 2 - 3 years
 fish 2 years
 vegetables 2 - 3 years
 casserole 1 - 2 years

REFRIGERATOR

cheese 4 - 5 months
 salad 1 - 2 weeks

KITCHEN CUPBOARD

cake 3 - 6 weeks
 crackers, toast 2 - 6 weken

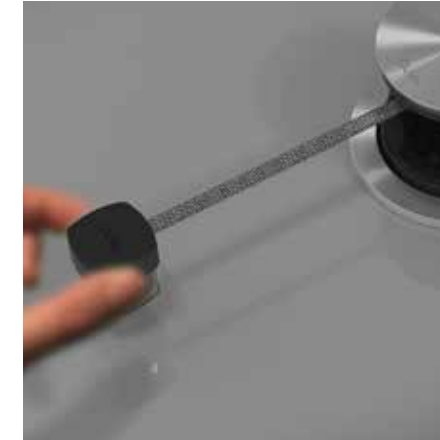


SMART FEATURES



Smart pop-up system

The unique pop-up construction ensures that the Quva is always ready for use, but does not stand in the way. Simple and elegant.



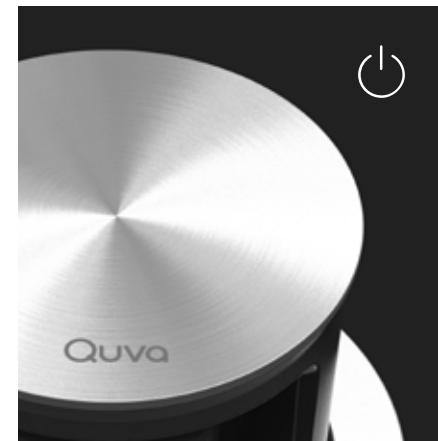
Automatic retractable system

The vacuum hose automatically rolls back after use. It can be disconnected when necessary for cleaning or replacement after years of use.



Buttons with backlighting

The three functions can be activated at the touch of a button. The buttons have subtle backlighting which makes them easy to read.



Automatic Stop function

The Quva system contains a smart algorithm and a number of sensors to control the vacuum process. As soon as the correct vacuum level is reached, it switches off automatically.



Liquid stop

The smartly engineered liquid stop ensures that no liquid is sucked into the device. And even if it does happen, there's nothing to worry about. Quva has been extensively tested and will continue to perform under the most extreme conditions.



Audio feedback

Auditory feedback ensures that it is clear when the vacuum process is completed. Simple and clear.

QUVA SYSTEM



QUVA ACCESSORIES

Every Quva System comes standard with the following accessories. The Quva accessories are made from very durable and BPA-free material and can also be ordered separately via www.quvaproducs.com



2 Fresh food containers

- 1 x 1 Liter and 1 x 2 Liter, stackable and nestable
- Suitable for freezer and dishwasher
- fixable coupling for handsfree use
- Quick and easy vacuum release button

2 Wine stoppers

- For standard-sized wine bottles
- fixable coupling for handsfree use
- Quick and easy vacuum release button

10 vacuum zipper bags

- 5 x large size and 5 x small size
- Suitable for sous-vide, fridge and freezer
- Reusable due to zipper closure

1 Marinade ring

- Accessory for quick marinate function

INSTALLATION

Surface mounting

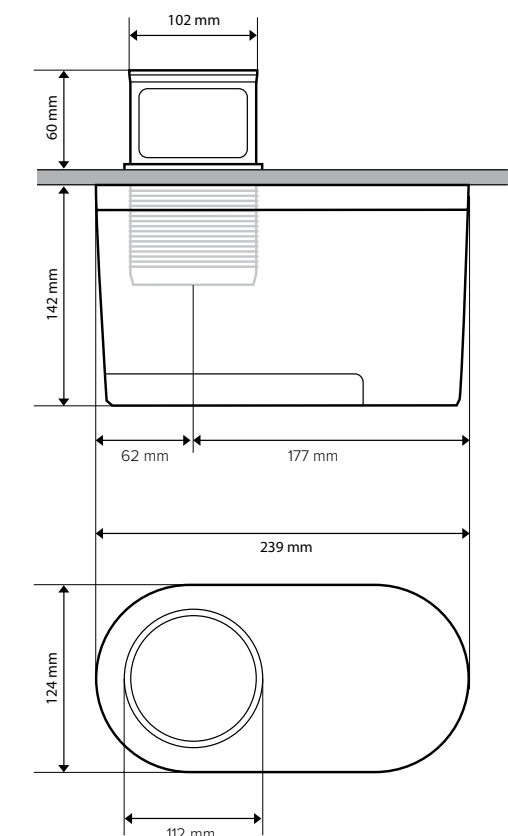


Flush mounting



Technical specification

- Power rating : 24 Watt | Standby consumption: <1 Watt
- Height in use 66 mm with surface mounted installation, 60 mm with flush mounted installation
- Closed height 6 mm with surface mounted installation, 0 mm with flush mounted installation



Stainless steel finish



Matt black finish





Quava[®]
www.quvaproducts.com