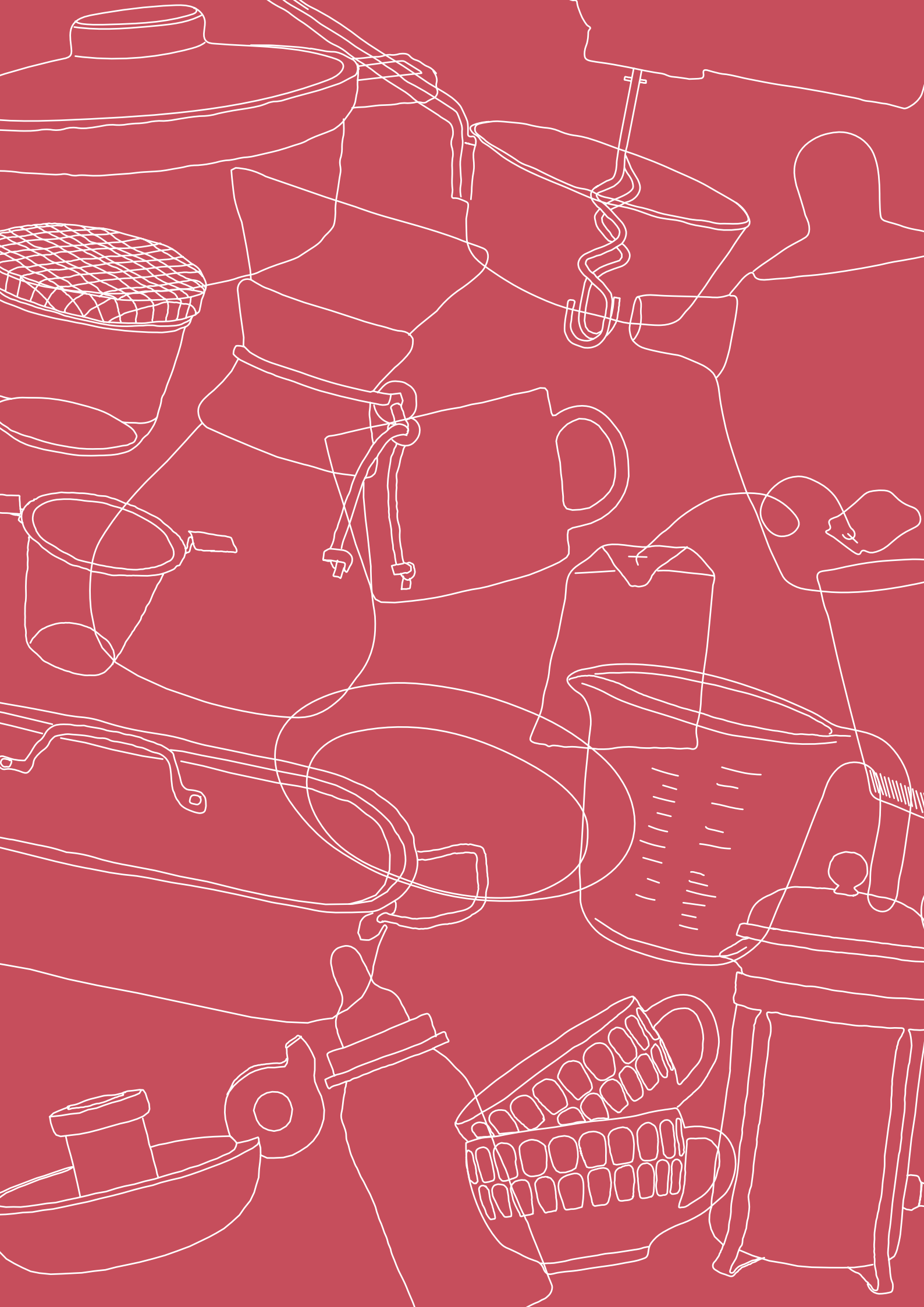
THE BOILING WATER TAP

Quooker®
THE BOILING-WATER TAP



THE BOILING WATER TAP

With a Quooker in your home, you always have instant access to 100 degree boiling water. And that's really useful. No more filling a pan or a kettle with water and having to wait – just 100°C boiling water from the tap within a second.
It's perfect if you want to make a cup of tea, cook pasta, blanch vegetables, rinse that greasy oven dish or even prepare a baby's bottle.

What started in 1970 as a simple yet revolutionary idea by Henri Peteri, the inventor of the boiling water tap, is now a daily reality for hundreds of thousands of users worldwide. Several times every day, they enjoy the convenience of instant boiling water direct from the tap and the time it saves. Because honestly, there isn't a day in your life when you haven't something better to do than wait for water to boil!

So, with a range of options available on the market, why choose the original boiling water tap?
Because a real Quooker:
- provides true boiling water (at 100°C)
- gives filtered water
- uses less energy (Energy label A for COMBI)
- is safer to use
- has a much more compact tank
- lasts longer, because the tank can be opened, enabling it to be cleaned from time to time
- can be connected to a hot water pipe
- was invented by us and we are constantly developing new technical innovations for the product.

We could tell you the Quooker is safe to use, that it is versatile and saves time, water and space. We could tell you that the revolutionary technology in the tank makes it energy efficient too. But don't take our word for it – read what some of our thousands of Quooker users worldwide say about the daily convenience of having a Quooker.

WHAT IS A QUOOKER AND HOW DOES IT WORK?

Here's what happens above and below your worktop to ensure you have boiling water whenever you need it.

High-vacuum insulation
The Quooker system consists of a small tank in the kitchen cupboard that is linked to the boiling water tap on the worktop. The tank acts like a vacuum flask connected to the water mains. The air in the insulated wall is so thin that the heat is unable to escape. It therefore takes very little energy (just 10 watts) to keep the water in the tank at 110°C. The water only starts to boil when the tap is turned on and the temperature of the outflowing water drops to 100°C. While the water is flowing out of the tap, fresh water immediately flows into the tank.

Different tanks
Quooker has developed a range of different tanks: the PRO3 for instant boiling water and the COMBI for instant boiling and hot water from a cold feed only. They all have the patented high-vacuum insulation, which keeps the water at the right temperature in an energy-efficient manner. The standby power consumption is as little as three pence a day.

Only boiling water or hot water too?
If you only need boiling water, then the PRO3 (3 litres) is sufficient. But if you have a boiler that is more than six metres from your tap, the COMBI tank is a good choice for your kitchen. This produces boiling water (100°C), but also hot water (40 - 60°C), enabling you to save water and energy. You will find more information about the different tanks and the energy and water consumption of a Quooker later in this brochure.


‘I know what will happen
if we get a kettle, I said.
No way.’

Two busy jobs and a new house that still needs some work. Paola and Edo van Tilborgh have more interesting things to do than stand in the kitchen for hours. Thinking up ideas for interiors, for example. Or catching their breath on a romantic weekend break in Paris. Their Quooker and a food-box subscription are the solution.

EDO & PAOLA

They met each other while working for a new internet company and have now been together for ten years. They recently became the proud owners of their first home in a leafy suburb. Trees, birdsong and a lovely house full of authentic details clinched the deal. They weren't frightened off by the rotting floor. 'It gave us a good bargaining position. And it also meant we could choose a floor that's more to our taste.' They employed an interior studio to advise them about replacing the existing en suite and soon started getting their own ideas. They decided on glass doors and powder-coated steel from floor to ceiling and blue walls that beautifully match the smoked, blank-oiled parquet floor. In the kitchen, the pink walls really catch the eye, as does the marble work surface, on which a Quooker Flex stands in all its glory.

Do you both have the same taste?
Edo: 'We both like to do things properly. We prefer not to do something at all, or not do it yet, rather than make a compromise. And we only buy things that make us feel good.'
Paola: 'Edo likes sleek and industrial. I'm the one with the colours and the gimmicks. A pink kitchen like this is really my thing.'

Which one of you wanted a Quooker?
Paola: 'Edo.'
Edo: 'Boiling water always within easy reach, it sounded really convenient to me. And I really didn't want a kettle or a water boiler on the work surface. We had decided on an air extraction system that was integrated into the stove. So you don't need an extraction hood, which means your kitchen looks a lot sleeker. We wanted to

QUOOKER AT EDO & PAOLA

Flex stainless steel COMBI

continue that line throughout the kitchen.'
Paola: 'When we threatened to go over budget, I said: let's scrap the Quooker. Let's get an ordinary old-fashioned singing kettle.'
Edo: 'No way, I said. I know what will happen if we get a kettle. There's nowhere to store it, so it will always be on the stove. And when you want to boil water, it will take ages … I really had my mind set on that Quooker.'
Paola: 'There was very little room for discussion.'
Edo: 'I think you were a bit scared, at the start.'
Paola: 'I was afraid I'd burn my fingers.'
Edo: 'But the push-and-turn handle is way too smart for that. When you want to tap boiling water, you have to do something completely different than for cold and hot water. In the meantime, Paola has become secretly pro-Quooker, I think.'
Paola (grinning): 'I have to admit it: I'm glad you persuaded me. I get to hear that a lot. When I make a cup of tea, he's standing behind me again: "Pretty handy, isn't it?"'

What do you use it for?
Paola: 'Pasta, rice, potatoes, couscous. If something has to be boiled, we use the Quooker. And tea, of course.'
Edo: 'It's also very handy for making stock. The next thing we did was invest in a nice Pyrex measuring jug, to use with our Quooker.'
Paola: 'If a saucepan is badly burned, I just fill it with boiling water and leave the dirt to soak off.'
Edo: 'And when we're serving ice cream, we use spoons that we've held under the Quooker for a few seconds. It's as easy as pie.'

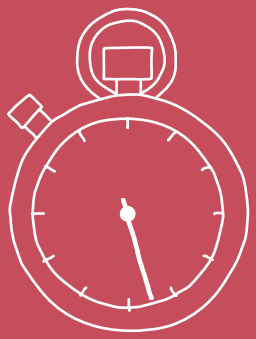
Who cooks in the family?
Paola: 'We do it together. Neither of us is an early riser. On weekdays, we leave the house at 9 a.m. We often arrive home late from work, so we never cook before 7 p.m.'
Edo: 'We took out a subscription for a food-box some time ago because we were fed up of wandering aimlessly through the supermarket after work. It works well for us. We cook better, more varied and faster.'
Paola: 'If we have something to celebrate, we gather the family together and cook a big meal. Both of us love company, nothing nicer than having a barbecue with everybody in the garden or enjoying an Indonesian rice table. The vegetable pancakes from Ottolenghi's Plenty cookbook are a great favourite.'

What else do you do in your free time?
Paola: 'In the weekends, we sleep late and like to have breakfast in a great place that serves fresh scones and scrambled eggs.'
Edo: 'We regularly go away for the weekend, to a city or the countryside.'
Paola: 'Preferably the city. And then we look for somewhere that's up and coming, because we like to discover new things. Whatever we do, we always go to Paris once a year.'
Edo: 'When Paola is shopping at Le Marais, I devote time to my hobby: photography.'
Paola: 'But we also love being at home. We can spend whole evenings on the sofa with our iPads on our laps, looking for interior ideas on Pinterest. No shortage of ideas – the problem is finding the time to put them all into practice. Step by step.'


‘Now I am a big fan of the Quooker. I have to admit, I am pretty glad you convinced me.’

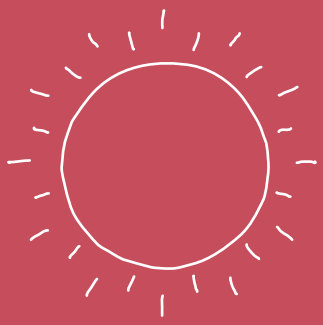
WHAT ARE THE ADVANTAGES OF A QUOOKER?

With a Quooker, you always have the conevience of instant boiling water, straight from the tap. It is the safest and most sustainable option for the kitchen and saves space on your worktop.



Time saving

With a Quooker, you never need to wait for water to boil. It is available instantly, saving you time on days when you are trying out complicated recipes on friends and particularly on days when you are busy with work, school, sport and clubs. Saving time is always good.



Energy efficient

Anyone who needs boiling water several times a day will not use more energy with a Quooker than with a kettle. With a Quooker COMBI tank (which provides both boiling and hot water all from a cold feed), you can even save energy. This is the first 'boiler' in the world with high-vacuum insulation, using 50 percent less energy than a kitchen boiler. As the most energy-efficient hot water supply for the kitchen, the Quooker COMBI has an energy rating of A.

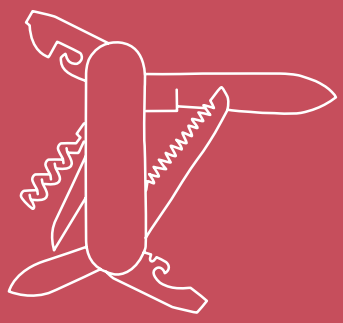
Water efficient

We all know it's important to be economical with water and yet, so many households unnecessarily waste it both in small amounts – for example if you boil twice as much water as you need – but also in larger amounts, when you let the tap run for a while until the water heats up. A Quooker helps you prevent wastage like this.

Space saving

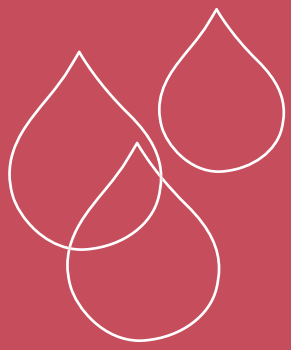
Do you have a small kitchen? A Quooker saves precious space on your worktop. The space occupied by a kettle can be freed up to slice, knead and chop. And because the tank is so compact, there's still usable space under your worktop or in your kitchen cupboard.

And did you know that water from the Quooker also tastes better than normal tap water? Here are all the benefits:



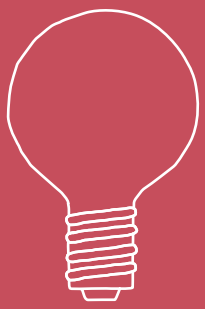
Versatile

Make a quick pot of tea. Make filter coffee. Cook pasta. Blanche asparagus. Prepare a bottle of milk for a baby. Pre-heat dinner plates. Rinse that dirty casserole. You will be amazed by what you will use your Quooker for, including the things you might not even have bought it for.
And with the Quooker Flex with it's extendable hose, rinsing your sink or cleaning that chopping board just became even easier.



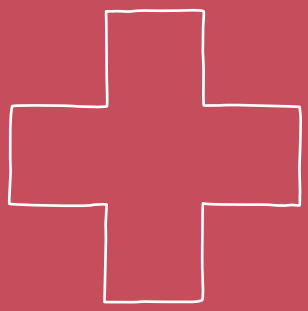
Tasty

Enjoy fresh boiling water every day. An active carbon filter in the tank purifies the water. Furthermore, because the tank keeps it at a temperature of 110 degrees it is always fresh. This reduces the calcium level, helping, for example, to bring out the taste of tea.



Innovative

The Quooker was the world's first boiling water tap. It was invented in the Netherlands in the 1970s by Henri Peteri. The patented high-vacuum insulation in the tank, which keeps the water at a constant temperature in an energy-efficient way, has prompted a revolution in many kitchens. We now have 15 patents, which may only be used by Quooker. The Quooker is still manufactured in the company's own factory in the Netherlands, where we work every day on new technical ideas and design solutions to make the products even more efficient, even easier to use and even more attractive.



Safe

'Boiling water, straight from the tap. Is that safe?' That's the most frequently asked question about Quooker. Our response is that the Quooker is the safest choice for every household. We have already installed over 500,000 Quookers around the world, with a number of important safety features, including a childproof handle.
The tap's entire spout is insulated, swivels and is even height adjustable on selected models. When boiling water is being used, a lamp lights up. The flow of water is delivered as an aerated spray, not a solid jet, preventing the risk of serious scalds or burns. And perhaps most importantly: a Quooker can't fall over, unlike a kettle or a pan.


‘Getting a Quooker
was the best thing we could
do for the environment.’
LEROY GRANNIS

Chris van Dijk and Marieke Zweers converted an old garage into a stylish home, with plenty of space for their two boys Calle and Mika. During the renovation, their main focus was on sustainability. It was obvious they needed a Quooker.

Just before the children came, Chris and Marieke fell in love with their house, which used to be a garage. All those square metres! It gave them so much space, literally and metaphorically. Marieke: 'The glass facade at the front, the patio at the back with the plants climbing up the walls, we designed everything ourselves. An architect friend helped with the structure.'
The kitchen is the beating heart of the house. 'We didn't like the idea of a separate kitchen,' says Chris. 'If we have friends over, we want to be able to cook and chat at the same time.' A furniture-maker designed the kitchen for the couple with a custom made work surface and cabinet doors. On the walls, Moroccan tiles from Household Hardware that match the tiles on the floor, where there are now around eight surfboards that they'll take on their holiday to Portugal. In the middle of the kitchen, there is a solid kitchen table, made of Indian railway sleepers, on which Chris places the cafetière after pouring three cups of coffee. He made the coffee with water from the Quooker, which he briefly allowed to cool to 90 degrees. It's pleasantly warm in the room. 'That's our solid steel Bullerjan wood stove, the cleanest of its kind. It heats the whole living room.' Chris and Marieke also made other sustainable choices for their house: Chris personally drilled out the concrete floor in the living room to create space for thick layers of insulation. All the windows have double glazing. When they take a shower, the hot water drains away along the supply water for the central heating, which then needs much less gas to heat the home. And they decided to buy a Quooker.

CHRIS & MARIEKE

QUOOKER
AT CHRIS & MARIEKE

Flex stainless steel

COMBI

Why did you get a Quooker?
Chris: 'Our friends often ask us the same question.
They ask: You guys have a Quooker? But that's not very economical, is it? Not economical? For us, it's the best thing we can do for the environment. If we were to use hot water from our central heating cylinder, it would first have to travel fifteen metres through the house, so we'd lose a huge amount of heat and water. That's why we use only cold water from the water mains. For warm and boiling water, we have our Quooker COMBI.'

Was sustainability the only reason you got a Quooker?
Chris: 'No, safety also played a role. As a child, I once knocked over a pot of boiling water on the stove and it splashed on top of me. I had really bad burns all over my chest. That's not going to happen with our boys! They can't knock a Quooker over, but it could happen with a kettle.'

So how do you like your Quooker?
Marieke: 'It's perfect. Especially with a baby. Sterilising pacifiers, heating baby food in a double saucepan, preparing a bottle. Everything is ready really quickly.'
Chris: 'Especially in the mornings and evenings, when it's rush hour here with the children, it's great if you can save some time.'
Marieke: 'We now also have the Flex. The flexible hose is great for washing the dishes. You can easily spray off porridge that's stuck to the plates.'

Who cooks in the family?
Marieke: 'Chris does, but I've persuaded him to cook Paleolithic food. Very few carbohydrates, lots of steamed vegetables – for which we use the Quooker – and fruit, lean meat, fish and lots of nuts.'
Chris: 'And when I make a staple meal of potatoes, meat and vegetables, it's boom, boiling water from the Quooker on the potatoes and broad beans, and dinner is ready before you know it.'
Marieke: 'We eat lots of food straight from the farm. Every month, we share a cow with our neighbours.'
Chris: 'We're involved in lots of sports. If you do a lot of sport, it feels strange to put junk food in your mouth. We're about to leave for a holiday in Portugal. Six weeks of surfing. Lovely.'

What do you like to drink?
Marieke: 'Coffee, but mainly lots of tea.'
Chris: 'Yogi, detox, Thai tea, everything. But no loose-leaf tea, it's such a hassle.'
Marieke: 'I drink loose-leaf tea!'
Chris: 'And water. In the mornings I fill a bottle of water from the Quooker before I leave the house, so I don't have to buy bottled water when I'm out. Did you know that the footprint from bottled water is five thousand times bigger than water from the tap? So that's why I do it. The water from the Quooker is just as pure as mineral water.'
Marieke: 'It feels better to give that to the children rather than ordinary tap water.'


‘Sterilising pacifiers, heating baby food in a double saucepan, making a bottle for the baby. Everything goes much faster.’

TAPS

Our tap collection consists of seven models: The Flex, Fusion Round and Square, Nordic Round and Square Twintaps, Nordic Round and Square single tap.

Flex

The Quooker Flex is a combination of a boiling water tap and a mixer tap. It incorporates a pull-out hose for extra reach in the sink. When the hose is pulled out, it only delivers hot and cold water, not boiling water. The Flex has a round spout.

Finishes
chrome, stainless steel

Dimensions
Height: 412 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Radius: 270°

Fusion Round

Boiling water tap and mixer tap are combined in the Fusion Round. Hot, cold and boiling water comes out of a single tap with a round spout.

Finishes
chrome, brushed chrome, stainless steel

Dimensions
Height: 366 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Radius: 360°

Fusion Square

Boiling water tap and mixer tap are combined in the Fusion Square. Hot, cold and boiling water just comes out of a single tap tap with a straight spout.

Finishes
chrome, brushed chrome, stainless steel

Dimensions
Height: 292 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Radius: 360°

Available in a variety of different finishes. For every kitchen, we have a Quooker to match!

Nordic Square Twintaps

Set of mixer tap and boiling water tap in the same design with straight spouts. The boiling water tap from this set is height adjustable and is also available separately.

Finishes
chrome, brushed chrome

Dimensions mixer tap
Height: 272 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Radius: 360°

Dimensions boiling-water tap
Maximum height: 350 mm
Minimum height: 115 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Radius: 360°

Nordic Square single tap

Boiling water tap from the Nordic Square Twintaps set, which you moight prefer if you already have a mixer tap you love: a wall-mounted tap or simply want to choose a different mixer tap. This tap with straight spout is height adjustable.

Finishes
chrome, brushed chrome, stainless steel

Dimensions
Maximum height: 350 mm
Minimum height: 115 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Radius: 360°

Nordic Round Twintaps

Set of mixer tap and boiling water tap in the same design with round spouts. The boiling water tap from this set is height adjustable and is also available separately.

Finishes
chrome, brushed chrome

Dimensions mixer tap
Height: 345 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Radius: 360°

Dimensions boiling water tap
Maximum height: 405 mm
Minimum height: 170 mm
Reach: 160 mm
Tap hole: Ø 32 mm

Nordic Round single tap

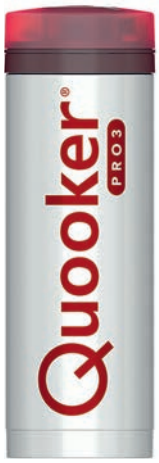
Boiling water tap from the Nordic Round Twintaps set, which you might prefer if you already have a mixer tap you love: a wall-mounted tap or simple want to choose a different mixer tap. This tap with round spout is height adjustable.

Finishes
chrome, brushed chrome, stainless steel

Dimensions
Maximum height: 405 mm
Minimum height: 170 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Radius: 360°

TANKS

Quooker has developed various tanks, all fitted with patented high-vacuum insulation, which keeps the water at a constant temperature in an energy-efficient way. The standby power consumption is only three pence a day.

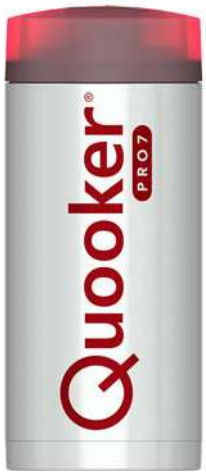


PRO3

Provides three litres of instant boiling water.

Dimensions
Diameter: 152 mm
Height: 456 mm

Specs
Heating-up time: 10 minutes*
Standby power consumption: 10 W
Volume 100°C: 3 litres
Energy label: none**
Mounting bracket available: yes

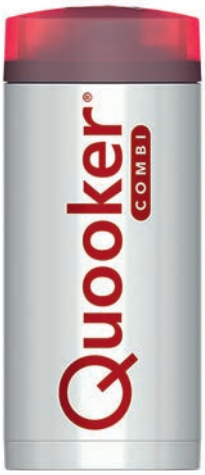


PRO7

Provides seven litres of instant boiling water.

Dimensions
Diameter: 200 mm
Height: 550 mm

Specs
Heating-up time: 20 minutes*
Standby power consumption: 10 W
Volume 100°C: 7 litres
Energy label: none**
Mounting bracket available: yes



COMBI

Provides seven litres of instant boiling water or 15 litres of hot water (60°C) all from a cold feed. No more waiting for hot water with the Quooker COMBI. Furthermore, it is the first 'boiler' with high-vacuum insulation. This makes it the most energy-efficient hot and boiling water provision for the kitchen.

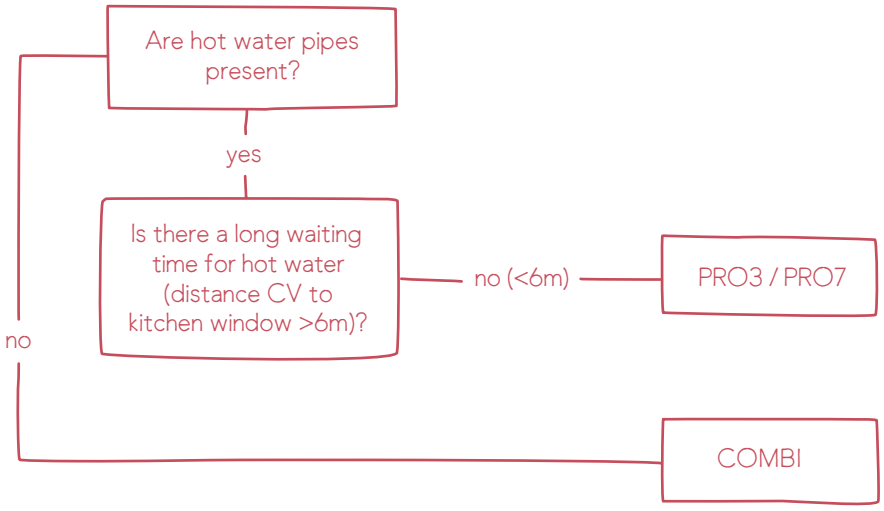
Dimensions
Diameter: 200 mm
Height: 550 mm

Specs
Heating-up time: 20 minutes*
Standby power consumption: 10 W
Volume 100°C: 7 litres
Volume 60°C: 15 litres*
Volume 40°C: 27 litres*
Energy label: A
Mounting bracket available: yes

* These values are averages.
** PRO3 and PRO7 tanks only produce boiling water.
The EU has no energy label guideline for boiling water tanks. However, these tanks are equally economical.

CHOOSE YOUR TANK

Which tank will you choose?
Choosing the tank which best matches your kitchen depends on several factors. Is there a hot water pipe or a kitchen boiler that provides hot water? And in the case of a hot water pipe: how long is it? The table below provides help in choosing a tank.



'The heat can't go anywhere. So it costs very little energy to store the water at 110 degrees.'

We've been saying it for years: a Quooker is an economical and sustainable investment for any kitchen. But what do the independent experts say about it? If anybody knows, it's René Kemna, who has spent the last 35 years analysing the energy consumption of various products. He analysed Quooker and explains the results in plain language. 'To my surprise, the boys at Peteri really did it.'

FROM RENÉ KEMNA

How much energy does a Quooker use compared to other ways of boiling water in the kitchen? That was the key question that Quooker posed to Dutch research, design and engineering firm Van Holsteijn & Kemna in 2010.

The work of Van Holsteijn & Kemna is 95% political by nature. They are regularly commissioned by government agencies and the European Commission to conduct studies in the field of energy labels and eco-design. In short, the firm researches the criteria for energy labels on machines and examines whether they may or not be put on the market. They only accept commissions from the industrial sector in exceptional cases. Why did they say yes to Quooker? 'We were super-curious ourselves,' René Kemna says. 'I know better than anyone how complicated the Quooker technology is. If it was easier, refrigerators and other appliances would be using the same technology. Because if it works, you can save lots of energy.'

Van Holsteijn & Kemna did specify one condition: 'That we were allowed to write about the result. Even if it turned out badly for Quooker. The people at Quooker agreed.' The research report on his desk at the Delftech Park in Delft is a thick document. But Kemna keeps it short. 'To my surprise, the boys at Peteri really did it. Against all odds, I should say. That's also why we want to take part in this interview, even though it might sound as if I'm advertising the Quooker. I'm not. But the courage to start working with an innovative idea and keep at it for as long as it takes, that's something I want to promote.'

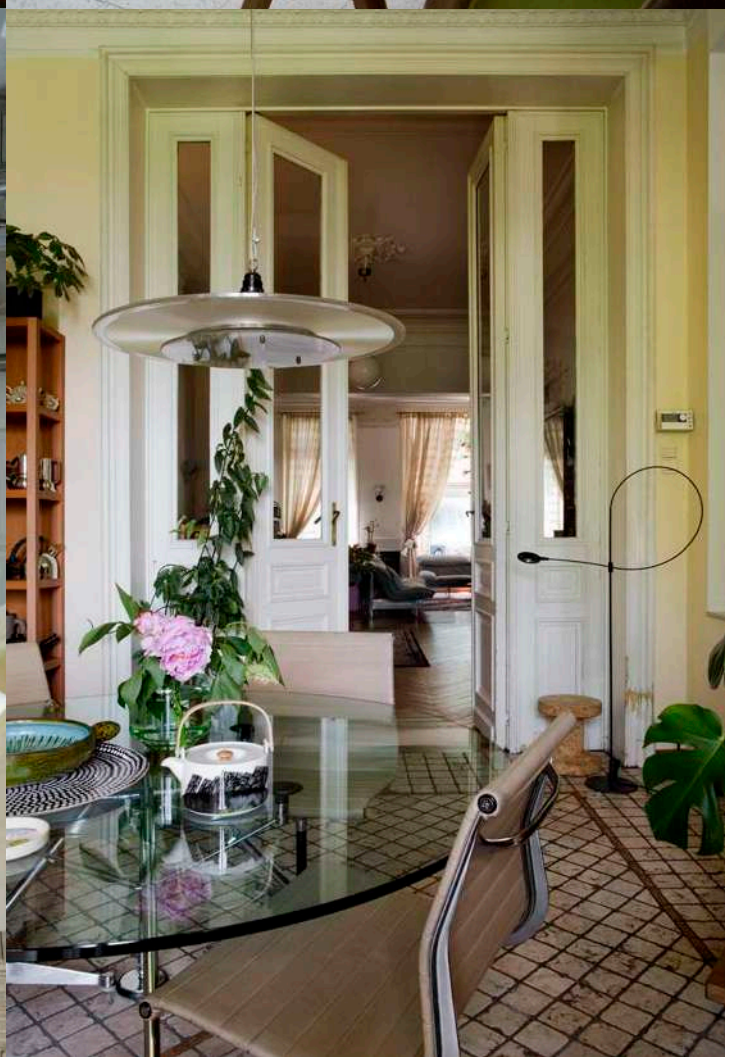
QUOOKER AT RENÉ KEMNA

Fusion Square polished chrome COMBI

Quooker and energy consumption: the facts.
In their study, Van Holsteijn & Kemna compare the energy consumption of the Quooker PRO3 and the Quooker COMBI with a classic (electric) kettle, a kettle on an electric hob, a kettle on gas and a kettle on an induction cooker. The study report accurately describes the various factors involved in the energy consumption of all the above appliances: generating electricity, extra boiling time, standby status, heating and overdosing. Kemna: 'To generate one unit of electricity, you need 2.5 units of fuel, in this case gas. A Quooker is an electrical appliance. So whoever says that it is more economical to boil water on gas than with a Quooker is theoretically correct, simply because a Quooker runs on electricity. But our study shows that the Quooker compensates for that deficit. This is because the disadvantage of gas is that you lose half of the heat, while you don't lose any heat with a Quooker. The amount of water that you boil is also important. Did you pour a measured cup of water into the kettle? Or do you have twice as much water in your kettle than you actually need? Research conducted by third parties consistently shows that the latter is usually the case. Lastly, there is what we call "standby consumption". How much energy does your device consume while you are not using it? Here, the Quooker by far outperforms all the other methods for boiling water. In the vacuum-insulated tank under the work surface, the temperature is kept at a constant 110 degrees. Because the heat cannot escape, it hardly costs any energy to store the water above boiling point in the tank. To be exact: 10 watts, which is very little.'
And Van Holsteijn & Kemna researched one more thing. Kemna: 'The water in the Quooker is stored at boiling temperature, but it only really starts to "boil" (evaporate) when the tap is opened and the water supply pressure is released. That means minimal energy loss during that boiling phase, because the switch on the kettle or the whistle on the whistling kettle doesn't need to be activated by the water vapour.'

If you compare all the ways of obtaining boiling water in the kitchen with each other, what is your final conclusion? 'The 10 watts of energy that you lose with a Quooker is far less than the energy consumed time after time when you boil a third more water than necessary in the kettle or whistle kettle. The microwave oven is the only appliance that can keep up with the Quooker in that area, but I can't recommend that you use your microwave oven as a kettle. With a Quooker COMBI tank, you can even save energy because it is the first "boiler" in the world with high-vacuum insulation.'
Kemna also gives us a look into the future. 'The field of sustainability is developing all the time. Many countries are currently working on wind energy that will reduce the amount of gas required to generate electricity. Ultimately, therefore, that difference is getting smaller and smaller, so the Quooker will only become even more economical compared to the alternatives.'


RUMMO



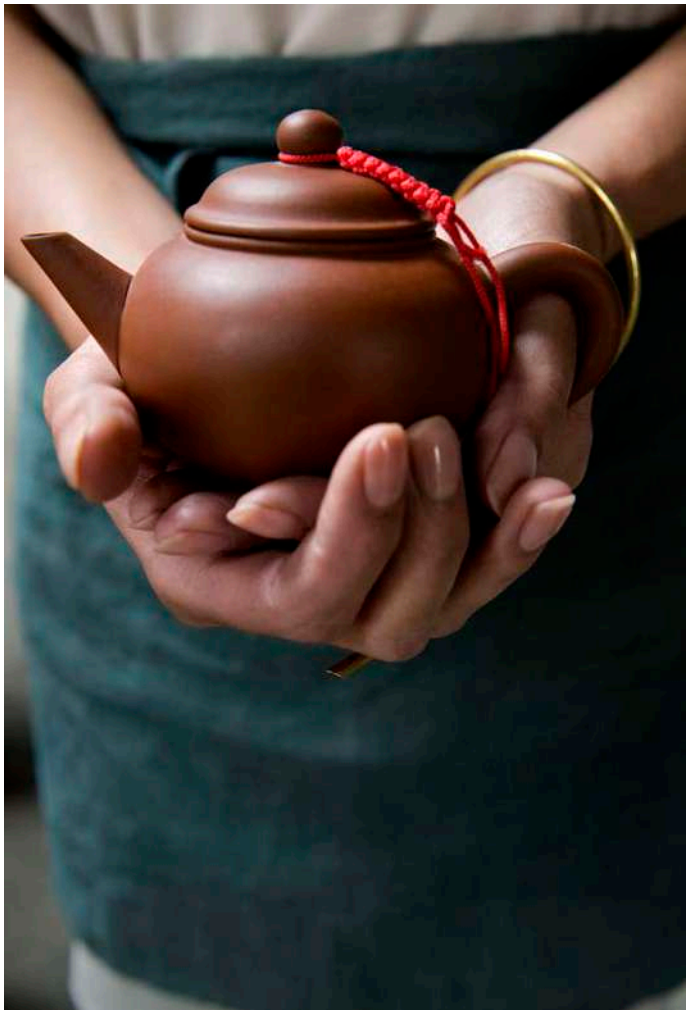
EXPERT

‘Water for tea must always have boiled, even when you’re making green tea.’

Quooker is the ideal tool for tea enthusiasts. What's the best way to use it if you drink different types of tea? And how do you get even more flavour out of the tea leaves? Tea sommelier Kiona Malinka takes us on a trip along tea plantations in the Far East and teaches us the intricacies of the art of tea-making, which you can also use at home.

FROM KIONA

Kiona is sometimes away from home for months on end. She drives by jeep through the mountains of Taiwan, Nepal or Japan looking for tea plantations that you could never find on Google. She knocks on the doors of farmers 'on the off chance'. Sometimes her interpreter spends hours negotiating, while at other times she has to join in with karaoke before being given access to the tea plantation. If that works, she stays with the farmer for a few days to learn about the whole process of cultivating, plucking, drying, storing, brewing and serving tea. And if it's necessary to get up every day at 4 a.m., or if she has to get up in the middle of the night to help turn the tea leaves, she does that. She will do everything necessary to find exclusive types of tea for her own tea brand, Crusio.
Another example of her passion is this teapot, called Yi Xing, that Kiona found in southern China. It is made of special pottery that retains some of the tea flavour. Kiona decided to use the teapot and never wash it. For three years she made different types of tea in the pot in a well thought-out sequence, so that the taste of the tea became increasingly more complex, more interesting and more personal, just as a diary would. Tea enthusiasts from all over the world have offered Kiona large amounts of money for the teapot, but Kiona has absolutely no intention of selling it. It will only become more and more valuable.



Kiona Malinka is tea sommelier. Her fascination with tea came about when, after qualifying from the Hotelschool The Hague – at the time, driven by her passion for coffee – she started her own business and nobody could answer all her questions about tea. 'I thought it was very strange,' she says. 'There was so little knowledge about

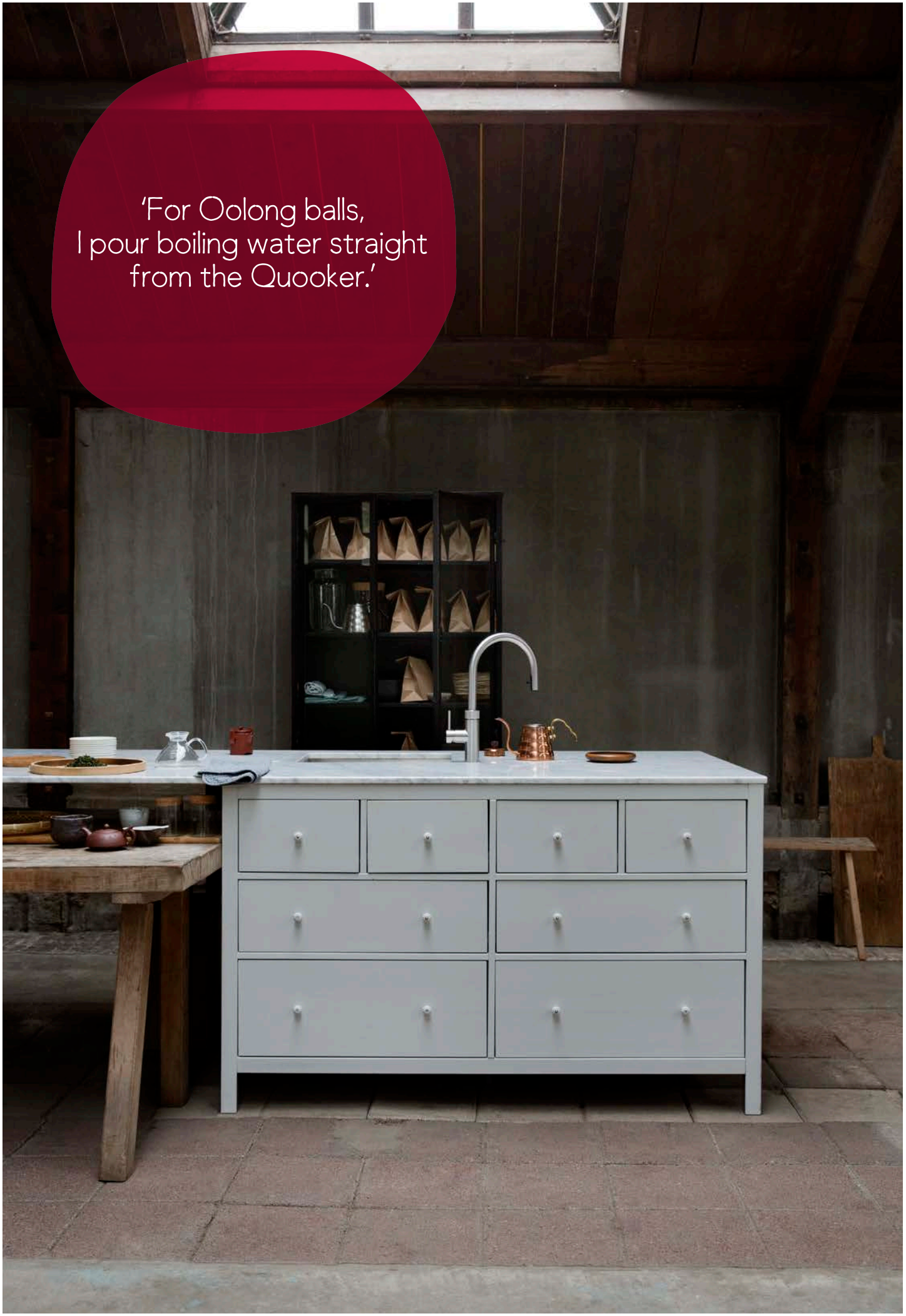
QUOOKER AT KIONA

Flex stainless steel PRO3

the most popular drink in the world! So I decided to find out for myself.' And she is still searching, because: 'Tea is so complex that there's still a world for me to discover after five years. Coffee no longer surprises me in that way. When I smell a coffee bean, I know what needs to be done to get the best out of it. I don't have that with tea. That's because there are so many types and so many sub-varieties. And then you have the farmer's working method, the soil in which the tea plants are growing and the weather. You can taste a dry season in the tea.'

Kiona sells her tea to the hospitality sector in six countries in Europe and her clients include no less than 25 Michelin-star restaurants. 'More and more people are starting to understand what I do.' Kiona is surprisingly open for somebody who has worked so hard to build up her store of knowledge. On the Crusio tea packaging, she shares everything she knows about the type of tea in question: No. 92, for example, the so-called 'Dong Ding' is an Oolong tea with the sweet smell of peach and flowers, we read. 'A very complex tea with many layers. Creamy soft mango, buttercup, sweet roasted almonds and shades of peach.' She also specifies how many grams you should use to make one cup of tea, how hot the water must be when you pour it on the tea and how long you must leave it to brew. Child's play, you might think. And that is exactly what it's supposed to be. 'With Crusio we want to inspire, not intimidate.'

She notices that the popularity of tea is also growing 'at home'. She's happy to help people get even more out of the tea experience. 'For each cup, I weigh the tea on a weighing scale that is accurate to 0.00001 grams. Of course people aren't going to do that at home, but there are a few things that you can look out for. Buy good, loose tea in small amounts. This is because if tea is left for too long, the flavour goes flat. The leaves need space to enable the flavour to be extracted from them. So rather than using teabags, allow the tea to swirl around your teapot. Then pour it into another cup or pot through a sieve to filter out the tea leaves. The following generally applies: the firmer the leaf structure of the tea, the higher the temperature of the water may be. But you should mainly do what you feel is right. For a softer taste, use a lower temperature and a shorter brewing time. You can make black tea with boiling water, but for white tea the temperature should be between 70 and 85 degrees and for green tea somewhere between 70 and 90 degrees, depending on the type. But you should always use water that has boiled because it reduces the lime content of the water. This is because lime suppresses the character of the tea.' How does Kiona regulate her water temperature? 'You can use your Quooker for all types of tea. For Oolong balls, I pour boiling water straight from the Quooker. If I want to serve a soft, white tea? Then I first fill a cold kettle with water from my Quooker, which I then pour into a cup. With these two steps, I cool off the water to the right temperature after it has boiled. I saw the farmers in the Japanese mountains do it this way.'


‘For Oolong balls,
I pour boiling water straight
from the Quooker.’

ACCESSORIES

A soap dispenser in the same design as your tap. Mounting brackets for the tank. A Scale Control and Cold Water Filter to soften and filter your water. With these accessories, you can complete your Quooker set!

Mounting bracket three litre tank

This fine stainless steel mounting bracket is ideal for hanging up tanks, for example in a kitchen cupboard with drawers. Suitable for three litre tanks.

Mounting bracket seven litre tank

The fine stainless steel mounting bracket is ideal for hanging up tanks, for example in a kitchen cupboard with drawers. Suitable for seven litre tanks.

Mounting bracket Scale Control

For the Scale Control, a mounting bracket is also available in stainless steel. Ideal for hanging up the Scale Control, for example in a kitchen cupboard with drawers.

Soap dispenser

The Quooker soap dispenser can be operated with one hand and is easy to fill from the top. This is the first soap dispenser with special bearings with solid metal internals. The soap dispenser can be combined with the Twintaps and the Fusion taps and the Flex, and is available in chrome, brushed chrome and stainless steel.

Scale Control

The Scale Control softens the water extending the life of your Quooker. This also improves the flavour. The Scale Control has a cartridge which is sufficient for 4200 litres at 10°dH. The use of the descaling system is recommended in regions with very hard water.

Cold Water Filter

The Cold Water Filter allows you to switch from cold water to filtered water using the built in push and turn function (Fusion/Flex only). The water passes through an activated carbon filter which ensures the water tastes and smells better. The filter is easy to replace and must be changed at six monthly intervals.

And suddenly it all fell into place. When I hit upon the idea, it made me feel warm inside and had me captivated … I was going to make a tap that dispensed boiling water!

Henri Peteri
(Dutch physicist and inventor of the Quooker)

UK | 30.547.03 | V02

Quooker®
THE BOILING-WATER TAP

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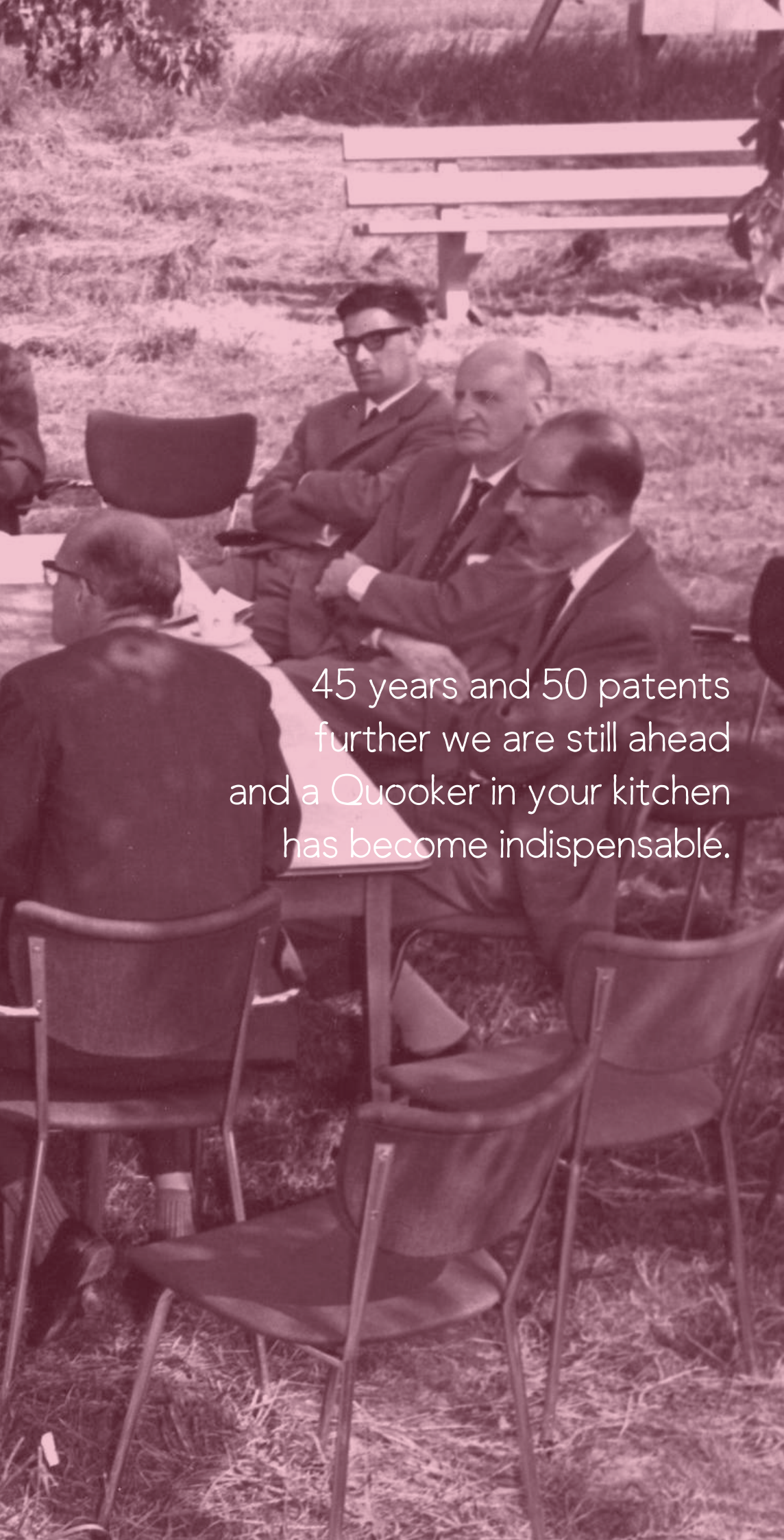


45 years and 50 patents
further we are still ahead
and a Quooker in your kitchen
has become indispensable.

1970

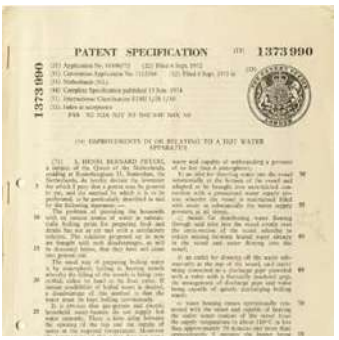
When he was working on the development of a new, instant soup for an international food company, Henri Peteri realised that instant soup could never be truly instant if you didn't have boiling water at hand. From this point on he remained focused on the concept, working at home, in his basement, to develop a device to produce instant boiling water.

1970-1973

Despite his immense drive, he didn't manage to get any further than the prototype stage after several years of hard work. The appliance was hard to sell and broke down regularly.

1970-1976

The users of the prototypes were extremely enthusiastic. Those who had a Quooker could no longer do without it.



PATENT SPECIFICATION (11) 1373990

1373990

1972

The first patent.

1976

The first series of tanks – 40 pieces – were made with a safe detachable control knob.

1978

Prototype. IDEI design; The designers of the first Renault Espace.

1976

The first series of tanks – 40 pieces.

1978

After he had taken out his seventh mortgage on his home, the financial resources he needed to work on his invention had been depleted. Henri Peteri was forced to discontinue his project and go back to earning a living for his family.

1985

After completing his studies, Henri's son Niels began working in his father's cellar. The idea became a product and the Quooker was born.

1988

First set produced by Niels Peteri – 100 pieces.

1992

The Quooker Basic was launched in 1992. This was the first in a series of taps designed by Niels Peteri. The Classic followed in 1997, the Design in 1998 and the Modern in 2005.

1993

Reinforced with his son Walter, also a law graduate, the product was launched commercially.

1995

In December 1995 they bought a building on Staalstraat in Ridderkerk, even though the business was still making a loss. The adjacent build-ings were purchased in 1998, 2001, 2002 and 2006 (including the mattress factory, which was turned into a production hall). And so, the Quooker continued to grow.

1997

The Classic. The first addition to the tap collection.

2000

The Quooker VAQ was launched in 2000. VAQ denotes the tank's revolu-tionary high-vacuum insulation. This insulation technology makes the Quooker highly energy-efficient and compact, so that it can be easily fitted even in kitchens that have drawer units.

2004

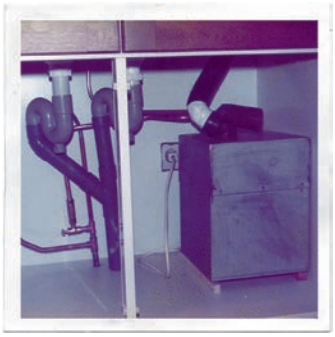
In 2004, Quooker began exporting for the first time.

2005

For the introduction of the boiling water tap in the UK, we made a series of pictures showing only the tap and its uses against a black background. No kitchen setting, just huge white clouds of steam.

2016

In 2016 we built another new factory, our seventh expansion on the same locaton, doubling the working area to 11,000 m². The building is compact, combining both a modern manufactoring facility with an aestethically attractive office space.

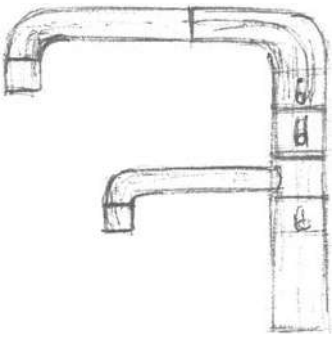


2006

The Quooker COMBI was introduced in 2006. Thanks to its insulation technology, the new model is 60% smaller and far more energy-efficient than other boiling or hot water equipment. More than half the Quookers now sold in the Netherlands are COMBIs.

2010

Introducing the Twintaps, a combined boiling water and mixer tap in the same design.



2012

After a long lead-up, we launched the Fusion in 2012. Because we had to work hard to dispel the idea that boiling water straight from the tap could be unsafe, we were hesitant to develop an ‘all-in-one tap’. But we bit the bullet and in May 2012 we started handing over the very first Fusions to our dealers in person.

2017

Introducing FLEX. Another new function for our boiling water tap: a flexible hose for hot and cold water.

2007

Henri Peteri died in 2007. During the last years of his life, he kept a low profile in the family business. What he considered to be his greatest achieve-ment was that the three of them (Walter, Niels and himself) had worked so well together.