

THE TAP THAT DOES IT ALL

100°C
boiling,
chilled
and
sparkling
water



Quooker®

THE TAP THAT DOES IT ALL



With a Quooker in your home, everything goes faster.

You never need to wait for water to boil. You just fill your saucepan with boiling water, add your vegetables and simply place the saucepan on the cooker. Making a cup of tea takes only seconds. And what about all those bottles of mineral water that you have to lug around? That becomes a thing of the past when you connect a Quooker CUBE to your Quooker. Because besides cold, hot and boiling water, you can then also dispense chilled and sparkling water from your tap. Easy, fast and better for the environment.

It started in 1970 with a simple yet revolutionary idea by Henri Peteri, the inventor of the boiling water tap.

And his invention is now an indispensable feature of the modern kitchen. Around the world, Quooker users enjoy the convenience of boiling water straight from the tap. And also – since the introduction of the Quooker CUBE – chilled and sparkling water from the same tap. A Quooker tap is easy and safe to use and saves you time, water, space on your worktop and energy.

Because thanks to the revolutionary technology in the tank, the system is also very economical. In this brochure, you can read about how everything works. We'd also like to tell you about all the things you can do with your Quooker. For example, did you know how handy it is for doing the dishes?

Why choose Quooker?

Because a real Quooker:

- dispenses everything from the same tap: hot, cold, and boiling and, in combination with the CUBE, chilled and sparkling water
- dispenses real boiling water (so 100°C)
- dispenses filtered water
- uses less energy (energy label A for COMBI)
- is safer to use
- has a compact tank
- has a longer life because the tank can be opened and rinsed out from time to time



A modern, curved stainless steel faucet with a red LED light ring. The brand name "Poker" is visible on the base of the faucet.

A clear glass being filled with water from the faucet. The glass has some faint text on it, including "АНЧОР РОМОНА".

A container of Professor Professional ice cream. The label features the text "Professor Professional" and "Always goes smooth!".

A bright pink plastic bowl with a floral pattern.

A second bright pink plastic bowl with a floral pattern.

A spoon with a pink handle and a silver bowl.

Two gold spoons with embossed designs on their handles.

A black and white photograph pinned to the pink wall, showing two people walking on a paved area.

A small, square wooden speaker with a circular driver.

WHAT IS A QUOOKER AND HOW DOES IT WORK

A Quooker tap dispenses 100°C boiling water, chilled and sparkling water whenever you need it. What actually happens above and below the worktop.

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 and PRO7 for instant boiling water and the COMBI for instant boiling water 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.

This is how the Quooker CUBE works

We have also developed a system for cool filtered and sparkling water: the Quooker CUBE. This is an extra tank that is installed beside the boiling water tank in your kitchen cabinet. The CUBE contains a Hollow Fibre filter and Active Carbon filter that purify the water. A CO₂ cylinder attached to the tank gives you 60 litres of chilled sparkling water.



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.

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

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.



QUOOKER AT CHRIS & MARIEKE



Flex stainless steel

COMBI

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

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 boiler, 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 in the kitchen. 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.’



NEW: THE QUOOKER CUBE. FOR CHILLED AND SPARKLING WATER.

With the new CUBE, you can now also dispense chilled and sparkling water from your Quooker tap. You can enjoy a glass of pure, sparkling fresh water in an instant. Or you can make the most delicious lemonades and cocktails.

The tap that does it all

When you combine your Quooker tap with a Quooker CUBE, you can enjoy chilled and sparkling water from the tap whenever you wish. This means that you no longer have to lug plastic bottles around. That saves time and effort as well as space in your refrigerator. And it's also better for the environment.

Easy operation

For sparkling water, press the textured ring and turn it. The illuminated ring that turns red to indicate boiling water now turns blue: the tap dispenses sparkling water. If you hold the textured ring down for slightly longer and then turn, you get filtered water. So it's impossible to dispense boiling water when you want sparkling water.

How does a Quooker work in combination with the CUBE?

The CUBE can be installed at the bottom of the kitchen cabinet, next to the Quooker tank. It includes two filters that make the water just as pure as the bottled water you buy in the shop. The CUBE is attached to a CO₂ cylinder that gives you 60 litres of cold sparkling water from your Quooker tap.

Availability and maintenance

The CUBE is available in combination with all Quooker taps. We supply one CO₂ cylinder as standard. When you see that the water jet is slowing down and there is less carbon dioxide in the water, the CO₂ cylinder needs to be replaced. You can easily order new cylinders through



NEW

quooker.com. And you can return empty CO₂ cylinders to Quooker free of charge. The filter in the CUBE tank lasts for around one year. When the tank emits an acoustic signal it's time for a new filter set, which you can also order through quooker.com.

Dimensions

Height: 430 mm

Width: 235 mm

Depth: 440 mm

When the CO₂ cylinder is being connected, an extra 55 mm is required at the front or side of the CUBE.

Specs

Chilling time: 40 min

Standby consumption: 12W



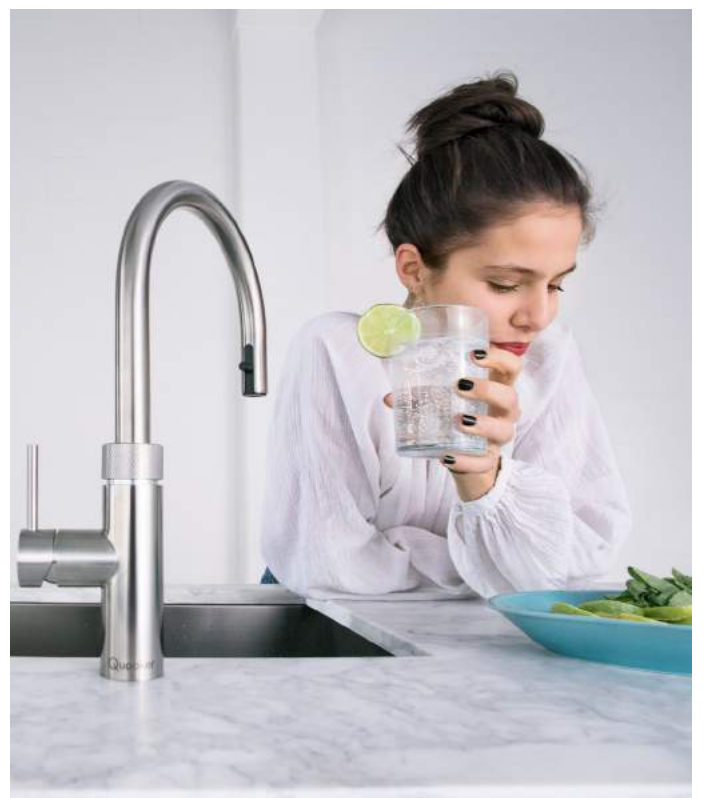
CO₂ cylinder for the CUBE

A CO₂ cylinder is linked to the cooled-water tank. The cylinder gives you enough carbon dioxide for 60 litres of sparkling water. Is there is no more carbon dioxide in your water? That means that the CO₂ cylinder is empty. You can easily order a pack of 4 cylinders through quooker.com. The CO₂ cylinders remain the property of Quooker. You can return your empty CO₂ cylinders free of charge.



CUBE filters

The CUBE contains an Activated Carbon filter and a Hollow Fibre filter. They filter bacteria out of the water, and this improves the water quality. The filters last for around twelve months. When it needs to be replaced, the CUBE emits an acoustic and light signal. You can easily order a new filter set through quooker.com.





A cup of tea in the morning, a salad with freshly blanched vegetables for lunch, a quick pasta supper on the go: Tom Howley and his family can't imagine not having a Quooker. Not anymore. 'It truly makes your life easier.'

**'If you have clean,
filtered water coming
out of your tap, you want
to drink it all the time'**

The heart of the home: that is how Tom Howley sees his kitchen. It's the place where his family and friends come together at the kitchen table, eat and drink, laugh and talk. It's also the place where suppers are cooked, high teas are prepared, and where –occasionally– Tom grabs his guitar and bursts out singing. 'Yes, from time to time I give an intimate kitchen concert', he laughs. 'I can't help it: I'm an Irishman. I love to sing.'

He used to be in a band, but unfortunately he doesn't have time for that anymore. Nowadays Tom Howley is a busy luxury kitchen designer. He lives in Sale, a picturesque town in Cheshire, together with his wife of 25 years, Mary, and their teenage children Tom (19) and Meagan (16).

'I prefer a warm and classic kitchen, but with a contemporary twist', he says. 'That's exactly how I designed my kitchen at home. Crisp and light like the space itself, but with traditionally built, classic frames around the doors and polished nickel handles. To me, craftsmanship and details make the difference.' One of those details: the Quooker. 'To me, that almost goes without saying', Tom says. 'It's such a great invention.'

The designer chose the classic Quooker design with two features: boiling water and cold, filtered water. Push once, turn, and a cool blue LED light will shine for the cold filtered water. Push twice, turn, and you'll see a red LED light for the boiling water. 'Very easy, and very safe to use. I really can't remember life before the Quooker. In fact, I don't think I even want to remember it!'



QUOOKER AT TOM HOWLEY



Nordic single tap nickel

PRO3

CUBE

**‘We’re not only
saving time,
we’re also saving
a lot of waste’**

How does the Quooker fit into your family’s hectic lifestyle?

‘We all have busy lives, so we come in and out of the kitchen all day long. My wife does most of the cooking during weekdays, but I like to cook as well. But at the same time we are all tired at the end of the day, and we don’t want to spend too much time cooking. And that’s why the Quooker is so perfect for us. We’ve been saving so much time since it arrived. We never have to wait for the kettle to boil anymore. A pan of pasta is on the hob in seconds, a cup of tea or noodle soup takes even less time. The boiling water is always there: such a great luxury. It truly makes our lives easier.’

Does the Quooker make your life healthier too?

‘Absolutely. We all like to eat well and try to exercise as much as possible. Now that we have a Quooker, it’s very easy for us to drink a lot of water. It’s psychological, I think. If you know you have filtered, high quality water coming out of your tap, you want to drink it all the time. Like my son – he is a boxing fanatic, so he needs to stay hydrated. My daughter is a typical teenager: she loves

shopping and going out. But she’s also a health freak. She uses the Quooker to make herself a jug with water and slices of cucumber, or make freshly brewed ice tea on a hot summer’s day. And with The Quooker makes eating more vegetables easier too. Yesterday for example, I made myself a salad with asparagus for lunch. I blanched them in a colander under running boiling water, and then immediately rinsed them with cold water. Crisp and fresh, all ready in seconds. Wonderful.’

Are there other things you like about the Quooker?

‘Well, you do something good for the environment too. You might not expect it, but the Quooker is very water efficient – a kettle uses up more water. Before we had the filtered water function, we bought well over thirty plastic bottles of water a week. We reduced that to zero. Now we’re not only saving money, we’re also saving a lot of waste. I always tell my clients that there are a lot of kitchen gadgets, and most of them are trends. They come and go. There are only two gadgets I will always recommend, now and in the future. One: a Quooker. Two: a steam oven.’



TAPS

Our tap collection consists of eleven models. Available in a variety of different finishes. For every kitchen, we have a Quooker to match!



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. Do you also want to dispense chilled sparkling and filtered water from your Flex? Then combine it with the Quooker CUBE.

Finishes

polished chrome, stainless steel, black

Dimensions

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



Nordic Square & Round Twintaps

Set of mixer tap and boiling water tap in the same design with straight or round spouts. The boiling water tap in this set is height-adjustable and is also available separately. It can also dispense chilled sparkling and filtered water when you combine it with a Quooker CUBE.

Finishes

polished chrome, stainless steel

Dimensions mixer tap Square

Height: 270 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Rotation: 360°

Dimensions mixer tap Round

Height: 345 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Rotation: 360°

Dimensions boiling-water tap

Maximum-height: 350 mm
Minimum-height: 115 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Rotation: 360°

Dimensions boiling-water tap

Maximum-height: 405 mm
Minimum-height: 170 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Rotation: 360°



Fusion Square & Round

Get everything from one tap: boiling, hot and cold water. And when you combine it with the Quooker CUBE, you can also dispense chilled sparkling and filtered water.

Finishes

polished chrome, stainless steel, black, patinated brass, gold

Dimensions Square

Height: 291 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Rotation: 360°

Dimensions Round

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



Classic Fusion Square & Round

Boiling water tap and mixer tap are combined in the Classic Fusion. Hot, cold and boiling water comes out of a single tap with a round or square spout. Connect a Quooker CUBE to the tank so that you can also dispense chilled sparkling and filtered water from the same tap!

Finishes

polished chrome, stainless steel, nickel, patinated brass

Dimensions Square

Height: 291 mm
Reach: 220 mm
Tap hole: Ø 35 mm
Rotation: 360°

Dimensions Round

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



Nordic Square & Round single taps

A Quooker tap that you can combine with your own mixer tap. Combine it with a Quooker CUBE to get chilled and sparkling water.

Finishes

polished chrome, stainless steel

Dimensions Square

Maximum-height: 350 mm
Minimum-height: 115 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Rotation: 360°

Dimensions Round

Maximum-height: 405 mm
Minimum-height: 170 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Rotation: 360°



Classic Nordic Square & Round single taps

A Quooker tap in the classic style that you can combine with your own mixer tap. Dispenses boiling water and, when you combine it with the Quooker CUBE, also dispenses chilled sparkling and filtered water.

Finishes

polished chrome, stainless steel, nickel

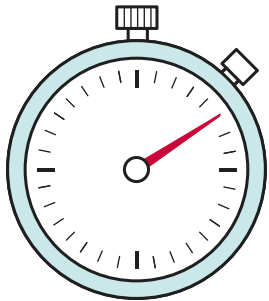
Dimensions Square

Maximum-height: 350 mm
Minimum-height: 115 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Rotation: 360°

Dimensions Round

Maximum-height: 405 mm
Minimum-height: 170 mm
Reach: 160 mm
Tap hole: Ø 32 mm
Rotation: 360°

WHAT ARE THE ADVANTAGES OF A QUOOKER



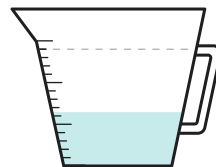
Time saving

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. To easily draw a second cup of tea, within 3 seconds of using the boiling water function you can again draw boiling water by pushing and turning the handle just once.



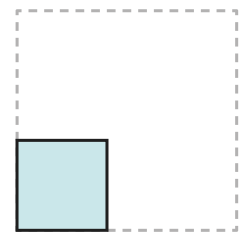
Energy efficient

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. Make your purchase even more sustainable by adding a Quooker CUBE that makes plastic water bottles redundant.



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. With a Quooker CUBE, which also dispenses cool sparkling and filtered water, you also save on plastic water bottles!

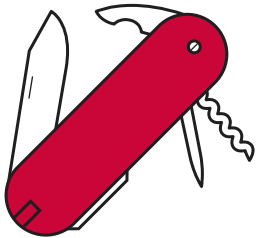


Space Saving

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.

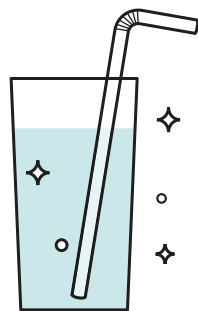
With a Quooker in your home, you always have cold, hot, 100°C boiling, cool sparkling and filtered water at your fingertips, straight from the tap. It is the safest and most sustainable option for the kitchen and saves space on your worktop. And did you know that water from the Quooker also tastes better than normal tap water?

Here are all the benefits:



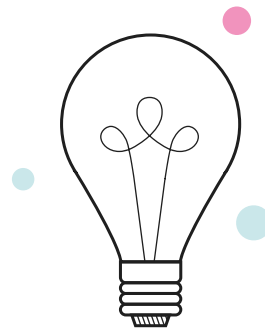
Versatile

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 its 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. The Quooker CUBE, which dispenses cool sparkling and filtered water, is also fitted with a Hollow Fibre filter and an Active Carbon filter that remove any bacteria from the water. This gives you the best possible water quality.



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.



Functionality, design and elegance: that is what kitchen designers Jamie and Andrea Ellis-Titlarks had in mind while designing their own kitchen. To them, the Quooker Flex ticks all three boxes. ‘I think it’s fair to say we can’t live without it anymore.’

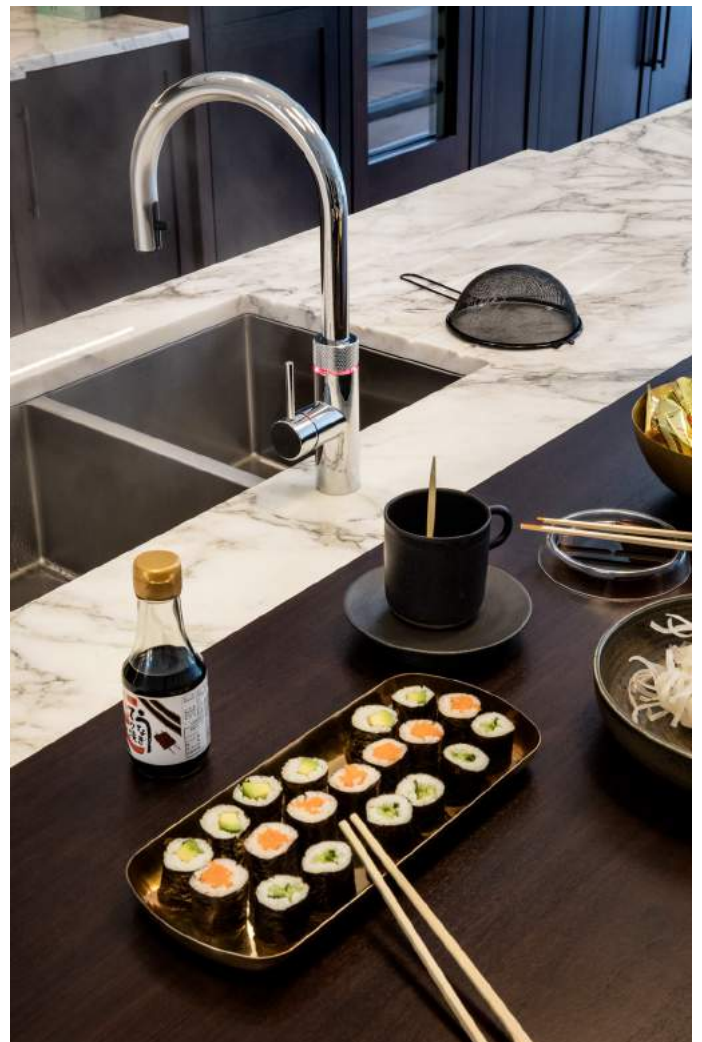
The Quooker Flex: a textbook example of functionality

When Jamie Ellis and his wife Andrea saw their beautiful new home in the rural area of Nottinghamshire for the first time, they knew immediately how their new kitchen should look like. ‘Of course we did’, laughs Jamie. ‘A kitchen makes a house a home. It’s where we spend a lot of quality time, so we want a kitchen to suit our taste and our lives.’ ‘We wanted to go for a sleek and stylish look’, adds Andrea. ‘I love the contrast between the marble and the dark coloured wood. It’s very elegant. And we love the garden view, of course. Every morning I make myself a cup of tea, take a deep breath and stare out of the window for a while. After that, I feel relaxed and focused at the same time: perfect to start my day.’ But apart from design and view, functionality is just as important in the kitchen. ‘And to us, the Quooker is a textbook example when it comes to that’, says Jamie. ‘It was without question that our new perfect kitchen needed a Quooker.’

The couple chose the latest addition to the Quooker collection: the Quooker Flex. A boiling-water tap, but with a flexible pull out hose for hot, cold and filtered cold water.

Are you satisfied with the Quooker Flex?

Andrea: ‘Oh yes, very! It’s so easy to use. And very safe too: because of the pull out hose it is impossible to switch on the boiling water function by accident. That gives peace of mind, especially since we have a 2,5 year old son, Max, running around the house. It will take some more years until we trust Max with the boiling water.’
Jamie: ‘I love the fact that it’s a all-in-one-solution for hot, cold, boiling and filtered water. One tap to rule them all!’



QUOOKER AT JAMIE & ANDREA



Flex chrome

PRO3

‘It’s a wonderfully designed all-in-one solution’

What do you use the Quooker for on a typical day?

Jamie: ‘We start with our cups of tea in the morning, of course. Then we use the Quooker for sterilizing Max’ bottles. Very efficient and so quick.’

Andrea: ‘For supper we use our Quooker for pasta, rice, noodles, soup and vegetables. Or, like we did today, for an Asian afternoon supper. The sushi rice was quick and easy to make. And delicious too. I’ll definitely make it again; we’re big fans of Asian cuisine. I like to try out new recipes, now more than ever. That’s what a new kitchen is for, right?’

What do you think about the filtered cold water function?

Jamie: ‘An amazing invention. The water is hard in this area, so we really need a water filter to take away the metallic taste. Before we had the Quooker Flex we used a separate water filter.’

Andrea: ‘We also bought a lot of mineral water. There were always plastic bottles on our worktop. Not anymore. Everything looks neat and clean, because it’s all built in the Quooker. It saves us a lot of money. And a lot of effort too.’

Are there any other advantages of the Quooker?

Andrea: ‘Yes: the Quooker is more economical than a kettle. We don’t have a higher water bill. In fact, we are paying less now.’

Jamie: ‘But above all the Quooker is a huge time saver. If family or friends come over, we make everyone tea in seconds. We have more time to sit, relax and enjoy our conversations. That’s really something we notice.’

Andrea: ‘It sounds strange, but I now realise how much time we used to waste while waiting for water to boil. So yes, I have to admit: the Quooker made me somewhat spoilt. When we moved houses the kitchen wasn’t ready

yet, so we had to live without a Quooker for a short period of time. It was horrible! The waste of all those plastic water bottles, the waiting... I’m not used to it anymore! Even when we are on holiday I miss my Quooker.’

Jamie: ‘I think it is fair to say that we can’t live without our Quooker anymore. Isn’t it?’

Andrea: ‘Oh yes, it is. Definitely.’





CHOOSE YOUR TANK



PRO3

Provides three litres of instant boiling water.

Dimensions

Diameter: 150 mm
Height: 400 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: 470 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: 470 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

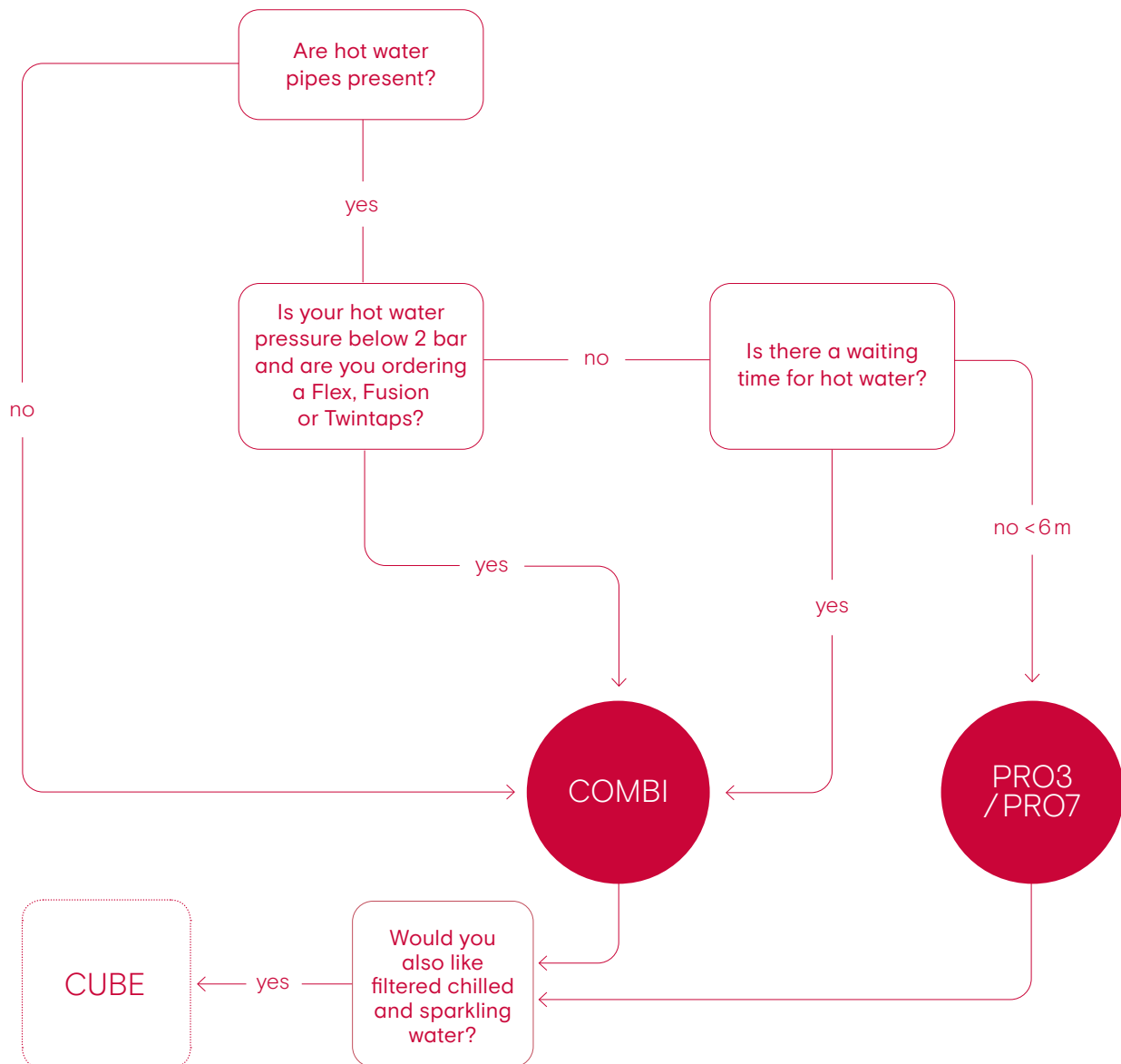
* These values are averages.

** 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.

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.

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 diagram below provides help in choosing a tank.





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.

‘You can use your Quooker for all types of tea’

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



QUOOKER AT KIONA



Flex stainless steel

PRO3

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

strange,’ she says. ‘There was so little knowledge about 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.’



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!



Scale Control Plus

The Scale Control Plus softens the water extending the life of your Quooker. This also improves the flavour.

Replacement Cartridge
Scale control replacement cartridge to maintain optimum water freshness.



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 of the Quooker tap. 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 12 monthly intervals.



Mounting bracket 3 or 7 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 and seven litre tanks.



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 polished chrome, stainless steel, black, patinated brass and gold.



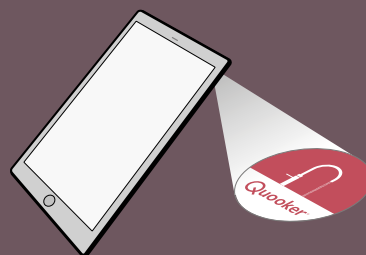
Quooker augmented reality app

The new Quooker augmented reality app allows you to virtually place the tap of your choice in your own kitchen in a fun and easy way. This way you can instantly visualize how any Quooker tap will look and fit in your kitchen!

It's easy, simply download the AR app by scanning the QR code below or searching for it in the App-store or Play-store. Open the app and choose the tap you wish to see from the menu. Point your camera at the marker and the tap will appear.



Scan the QR code to download the app.



Open the app and scan the marker above.

Quooker®

Quooker UK LTD
Beaumont Buildings Great Ducie Street
Manchester M3 1PQ
+44 (0)207 9233355
info@quooker.co.uk
www.quooker.co.uk



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.



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.



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.



1972

The first patent



1976

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



1978

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



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 buildings 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 revolutionary high-vacuum insulation. This insulation technology makes the Quooker highly energy- and compact, so that it can be easily fitted even in kitchens that have drawer units.



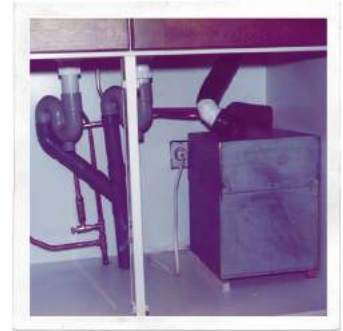
2004

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.



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 COMBI's.

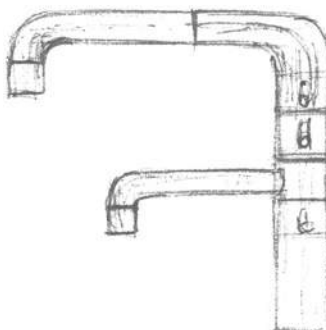


2007

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 achievement was that the three of them (Walter, Niels and himself) had worked so well together.

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.

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 manufacturing facility with an aesthetically attractive office space.

2016

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



2018

In 2018 we opened the doors of our new office in Manchester.



2019

With the new CUBE, you can now also dispense chilled sparkling and filtered water from your Quooker tap.