

Quooker

THE BOILING-WATER TAP





Fact 01. Energy efficient. With an electric kettle, you often heat up much more water than necessary. Often too, the kettle boils, is forgotten and then has to be boiled again, wasting yet more time and energy. With the Quooker, on the other hand, you heat up exactly the amount of water you need and due to the patented high vacuum insulation, the stand-by energy consumption is only 3 pence per day.

A true revolution ...

Every now and then a 'vital' new kitchen appliance comes along which changes the face of cooking. Trend-setters buy it, their friends see it and immediately want one, kitchen designers and chefs recommend it, newspapers and magazines review it and eventually it becomes a 'must have' in every kitchen ...

The Quooker boiling water tap is one of those rare 'must haves'. This simple, ultra-safe idea immediately renders kettles out of date and takes kitchens a giant leap forward. Although it's new to the UK, over 100,000 kitchens in Europe already depend on their Quookers for instant boiling water. And the applications are endless. Quooker users still come up with new ones. The most obvious one is making a cup of tea and the latest addition to the list is poaching fish. Of course you can also fill up a pasta pan, blanch vegetables, heat up plates and serving platters, make coffee, prepare baby formula, peel tomatoes, remove candle wax and much more. All done in a moment and with boiling water of 100°C! After all, only truly boiling water is good enough for the perfect cup of English tea.

The Quooker COMBI is a revolutionary combination of a boiling water tap and boiler all in one. A tank in your kitchen cupboard that dispenses boiling water (100°C) through the Quooker tap as well as hot water (50-65°C) through the mixing tap. The COMBI serves two purposes: a single appliance that heats the water for both taps on your worktop. It's the first 'boiler' in the world with high-vacuum insulation. This makes it by far the most energy-efficient hot water system in your kitchen. Recent research has shown that the COMBI will be granted at least class A for energy efficiency in compliance with the upcoming compulsory European Union energy label for domestic hot water systems.

The standard Quooker offers you the ultimate comfort of instant boiling water, but if you are also in search of an energy-efficient, compact boiler, go for the Quooker COMBI, as it kills two birds with one stone. With minimum loss of space and maximum comfort.

The Quooker: service at your fingertips.





Design model



01 rinsing out jam jars

02 cooking pasta

03 sterilising teats

04 peeling tomatoes

Fact 02. Safe. In Great Britain, stronghold of the electric kettle, this everyday kitchen appliance causes thousands of accidents every year, many involving young children (Source: RoSPA).

The Quooker, on the other hand, comes with a tap which is securely mounted to the worktop, has a child-proof push-and-turn handle and is double-walled. As another safety feature, the water comes out of the tap in a fine spray rather than a solid jet.

Fact 03. Water saving.

When you boil water in a pan or electric kettle, you usually heat up much more water than needed. With the Quooker, on the other hand, you use the exact amount of water you need. The COMBI puts an end to water wastage resulting from long pipes to the kitchen.



01 making tea

02 rinsing boards

03 making batter

Modern model



Classic model





01



02



03

- 01 rinsing a mixer
- 02 making a pot of coffee
- 03 making coffee-for-one

Fact 04. Space saving. Kitchen tops are meant to be work surfaces, but these days they are getting more and more cluttered with appliances – from electric kettles to juicers, espresso machines, blenders etc. **By rendering your kettle (and possibly even a couple of other appliances) redundant, a Quooker tap helps liberate your worktop! Also, Quooker's compact vacuum insulated tank fits neatly under your sink, still leaving cupboard space for other necessities. The Quooker COMBI tank is 60% smaller than a kitchen boiler!**



- 01 making tea
- 02 removing candle wax
- 03 preparing baby formula
- 04 making filter coffee

Fact 05. Time saving.

We all lead busy lives and research shows that in the past 15 years, the time available to spend preparing a meal has decreased from 60 to 30 minutes.

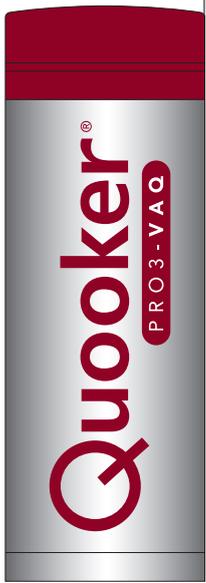
Without the Quooker, it takes 10 minutes just to heat up a pan of water for your pasta.

With the Quooker, you can start boiling your pasta immediately ... and at the same time blanch some vegetables, boil some eggs and prepare a bottle of formula for the little one.

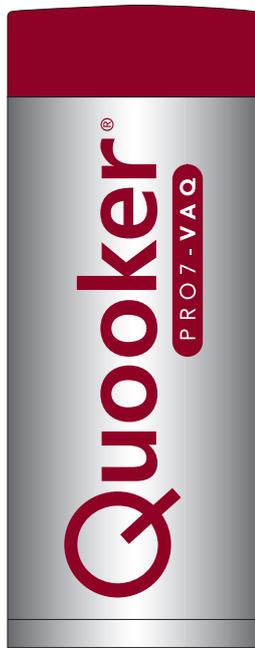
Basic model



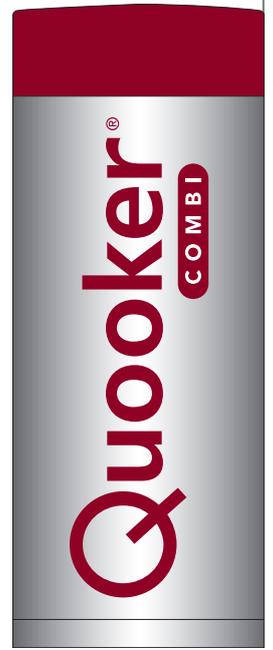
01



02



03



Tanks

- 01 **PRO3-VAQ** for 3 litres of instant boiling water
- 02 **PRO7-VAQ** for 7 litres of instant boiling water
- 03 **COMBI** for instant boiling and hot water



Taps

- 01 **Basic.** Handle with recess and spout with an angle of 100°.
- 02 **Classic.** Classic-style handle and arched spout.
- 03 **Design.** Handle with pin and arched spout.
- 04 **Modern.** Handle with pin and spout with an angle of 90°.



01



02



03

Finishes

- 01 polished chrome
- 02 brushed chrome
- 03 stainless steel effect

And suddenly it all fell into place. When I hit upon the idea, it made me feel all 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



www.quooker.co.uk