



A true revolution

Not just at home but also at work – it's the new kitchen must-have. Quooker; the tap that immediately dispenses boiling water. Tap on the worktop, tank underneath.

In many offices and other workspaces in the UK it is already the centrepiece of the kitchen. Employees, from the solicitors at a law firm to the mechanics at a car repair centre, enjoy filtered instant boiling water to prepare tea, soup or other hot beverages.

Valuable waiting time is saved with Quooker, and several smart features make it the safest way to make hot drinks.

Quooker, the 100°C boiling-water tap – saving time, energy, money and water.



Quooker
THE BOILING-WATER TAP

The problem with kettles and overhead boilers

Too slow

Kettles take up to three minutes to boil two litres of water... turning the office kitchen into a waiting area. And most overhead boilers only dispense hot water rather than the 100°C boiling water needed to make a proper cup of tea or coffee.

Water and energy hungry

Standby power consumption of overhead boilers is often over 20 Watt. Kettles are wasteful too because people always boil more water than they actually need. Additionally, most kettles will not activate below a minimum water level, wasting water and energy when you only want one cup.

Dangerous

Because kettles can be knocked over, they regularly cause accidents in the workplace. According to the Royal Society for the Prevention of Accidents (RoSPA), several thousand people visit A&E Departments every year due to kettle-related accidents.

Poor water quality

Water from almost all wall boilers is not actually boiled but merely heated up to 90-95°C – and most have no filters. Some boilers also have plastic tanks, diminishing both taste and quality. In kettles, the same water is often heated several times over.

Unightly and space hungry

Wall mounted hot water boilers and kettles occupy a lot of space and look messy in office kitchens.

Short lifespan

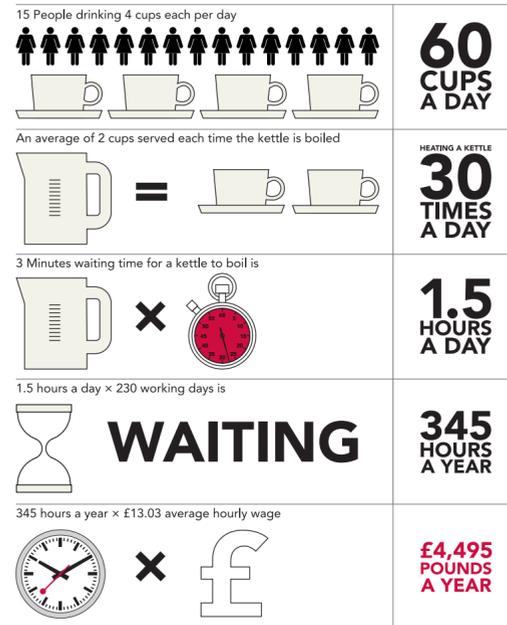
Limescale is a common problem in hard water areas, significantly limiting the lifetime of kettles and overhead boilers.

Saving time is saving money

In an office of 15 people, up to 345 hours a year can be wasted just waiting for the kettle to boil. That's an amazing 8.6 weeks of working time lost! And counting the cost can be surprising too...

How time is lost

Waiting for the kettle to boil.



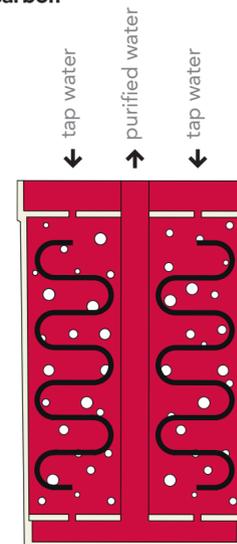
It simply tastes better

Imagine a perfectly clear cup of tea with no film on top. Quooker gives you that every time, with water flowing out of the tap at 100°C. It's also the perfect temperature to give coffee and tea the best taste and richest aroma.

All Quookers are equipped with a High Temperature Activated Carbon (HiTAC) filter. This removes many contaminants and impurities from your water. The carbon absorbs chlorine, certain pesticides and organic pollutants, improves taste and eliminates odors and discoloration. It also reduces levels of metals such as copper and lead. In very hard water areas, a Quooker Scale Control tank can also be fitted with your Quooker tank. This not only protects your Quooker from limescale, it also further improves the water quality to a crystal clear quality with even the hardest water.

Water from a Quooker simply tastes better!

High Temperature Activated Carbon filter



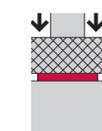
Safe delivery

Quooker boiling-water taps have been in production for 25 years. 300,000 units are currently in service – the equivalent of over a million years of regular use.

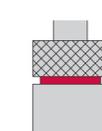
All Quookers are equipped with safety features including a push-and-turn handle to avoid accidental switch-on. Our new Fusion even features a double push-and-turn. Quooker Nordic taps are height adjustable and rotatable and have an insulated spout, allowing easy and safe filling of cups and pots.

As the water from a Quooker is at a true 100°C, it is mixed with a bit of steam when flowing out. This results in the formation of thousands of micro water droplets rather than one solid high-energy flow, limiting the risk of injury if the water accidentally touches someone's hands.

(Double) push-and-turn handle



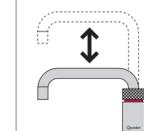
Touch alert



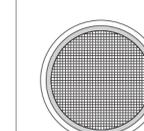
Insulated spout



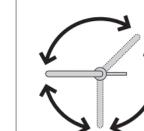
Height adjustable (Nordic taps)



Micro droplet waterspout



360° rotatable spout

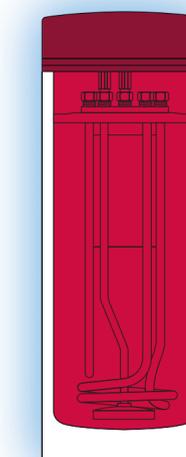


No other system is this energy saving

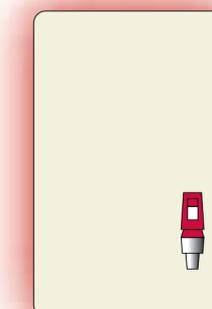
Patented Vacuum Insulation.

Quooker holds over 40 patents amongst which is our revolutionary vacuum insulation technology. The heart of a Quooker (the reservoir) consists of two metal tanks separated by a high vacuum and radiation shields. The water inside the first tank is kept at 110°C, but the vacuum prevents heat transfer to the outside tank. This gives Quooker a total stand by power consumption of just 10 Watt.

Quooker tank's vacuum insulation keeps the tank cool on the outside.



Overhead boiler insulation loses a lot of warmth.



A Quooker solution for every office kitchen

Tanks

Quooker engineers have developed a range of products to fit any kitchen. Quookers are connected to the cold water feed. In kitchens which also have a good hot water feed, Quooker's PRO3-VAQ (3 litres) or PRO7-VAQ (7 litres) tanks are a perfect solution, providing boiling water only. In kitchens with a slow hot water feed, or no hot water feed at all, Quooker's COMBI reservoir is a really clever solution because it does two jobs. It dispenses boiling water (100°C) through the Quooker boiling-water tap as well as hot water (50-65°C) through the mixer tap. The Quooker COMBI sits right below the tap, in your kitchen cupboard, eliminating long runs of piping from the boiler. That means hot water without delay – which also means far less water waste. Extremely efficient, the COMBI supplies up to seven litres of boiling water or up to 27 litres of hot water (40°C), with no waiting time.

PRO3-VAQ
for boiling water only (3 litres).



PRO7-VAQ
for boiling water only (7 litres).



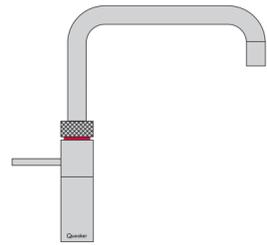
COMBI
for (7 litres) boiling and (up to 27 litres) hot water.



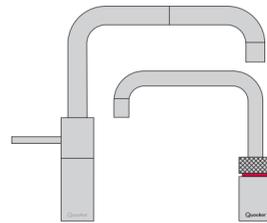
Taps

Different taps are available to match the style of your office kitchen and your individual choice. Quooker Twintaps, our matching boiling water and mixer taps, are both practical and stylish. The Nordic boiling water taps from our Twintaps series are also available separately for combining with your existing mixer tap. Our newest innovation, the all-in-one Fusion is a single tap which unites both mixer and boiling water functions. Convenient, space saving and sleek. All of these taps are available in round and square designs and in chrome or brushed chrome finish.

Fusion Square



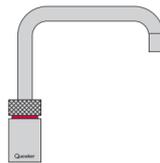
Nordic Square Twintaps



Soap dispenser



Nordic Square



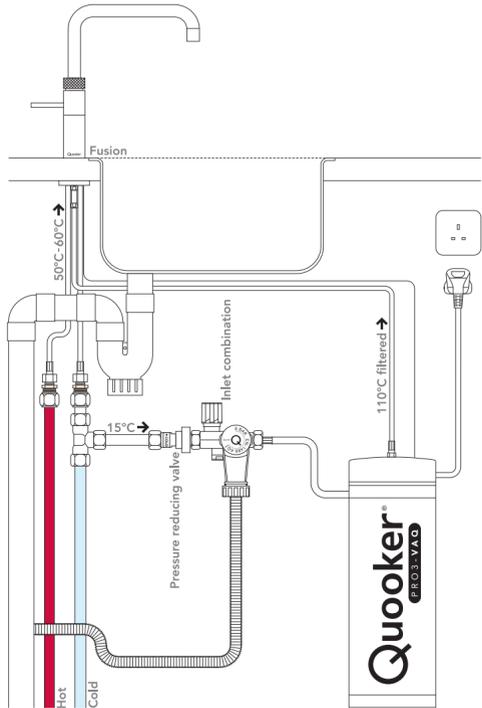
Installation by the Quooker team

Our dedicated installation professionals handle every aspect of installing your Quooker.

Installation PRO3-VAQ or PRO7-VAQ

This installation overview shows placement of the Quooker Fusion tap in combination with a PRO3-VAQ or PRO7-VAQ tank.

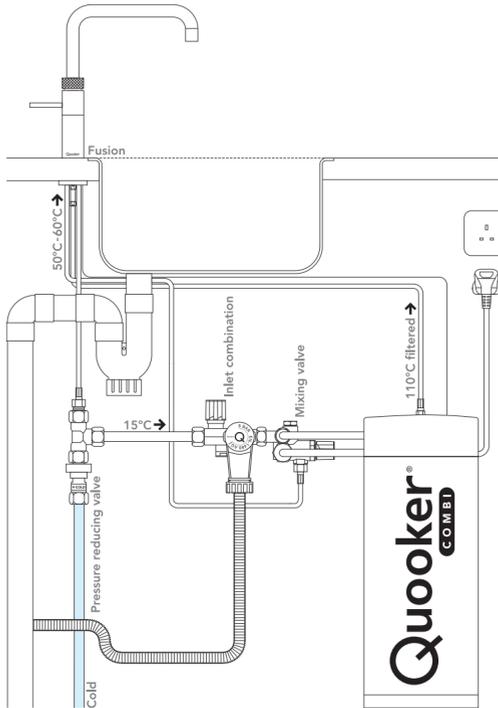
In a kitchen with a good hot water feed (little or no waiting time for the hot water to arrive) this is the best solution. Installation of Twintaps or the separate Nordic boiling-water tap is similar but requires drilling an extra hole for placement of the separate boiling-water tap.



Installation COMBI

This installation overview shows placement of the Quooker Fusion in combination with a COMBI tank.

When there is no hot water feed (or long waiting time for the hot water to arrive), the COMBI is a very clever solution. Installation of Twintaps or the separate Nordic boiling-water tap is similar but requires drilling an extra hole for placement of the separate boiling-water tap.



Guaranteed to last

Quooker products are built on more than a quarter of a century of experience. More than 300,000 Quookers have been sold to date. Over 150 skilled engineers and other Quooker employees are dedicated to making the best product on the market even better. Quooker is designed and manufactured in Europe. The heart of the Quooker, the vacuum insulated reservoir, is made of a proprietary composition of stainless steel to assure lifetime durability and no dissolvent of unwanted substances in the water. Quooker is maintenance free on a daily basis. In areas with hard water descaling will be required after a few years of usage. Quooker has a nationwide service organization to take care of this. Unlike many other devices, the Quooker has a modular construction to facilitate low cost servicing. Also a Quooker Scale Control tank can be fitted in addition to the Quooker boiling water tank. This guarantees years of uninterrupted instant boiling water from your Quooker.

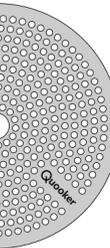
Scale Control
for descaling hard water.



Scale Control cartridge
refill for the Scale Control.



Driptray



Summary

The fastest, most efficient, safest way to get pure and great tasting, boiling water.

The fastest

With Quooker you have boiling water instantly. With the PRO7 and COMBI tanks you can serve up to 42 cups of tea without waiting time. The Quooker COMBI also provides an instant supply of hot water at 50-65°C from the cold feed only.

Most efficient

Quooker's unique and patented high vacuum insulation minimizes energy consumption. Standby power consumption is in many cases more than 50% lower than traditional kitchen boilers. Heating up more water than you need becomes a thing of the past.

Safest

The aerated water flow and other safety features ensure easy and safe operation of your Quooker.

Pure and great tasting

Water from Quooker is filtered and boiled making it healthy and simply better tasting!

Compact and hygienic

The Quooker tank sits neatly under the kitchen sink, freeing countertops from kettles and wall space from boilers. Quooker makes it easier to keep office kitchens clean and tidy.

