

BETTER FOOD, LESS WASTE



Quva®

Appliances to vacuum seal food have been around for decades. The advantages are clear, vacuum sealed food can be kept fresh up to 3× longer. But let's face it, nobody wants another appliance standing on the kitchen counter. That is why Quva has developed the first fully integrated vacuum food storage system that is ready whenever you need it but does not get in the way. The Quva built-in vacuum sealer.

- Ingredients stay fresh and flavourful longer by vacuum packing, thereby reducing the risk of freezer burn.
- Elegantly integrated in the kitchen countertop. Always at hand when you need it.
- Works with a range of reusable accessories and offers several smart functions to reduce food waste.
- Available in stainless steel and in mat black finish.



Official distribution partner in Switzerland and in Liechtenstein:

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INDISPENSABLE FOR EVERY HOME COOK



Marinate in just 10 minutes

The specially designed Quva containers, combined with the Quva Marinate Mode, make it possible to marinate within 10 minutes.



Ingredients stay fresh for longer

Vacuum packing food can keep it fresh up to 3 times longer.



Cooking under vacuum like a pro

Nothing beats a tender piece of meat or fish whose natural flavours and juices have been preserved. Quva vacuum bags are suitable for sous-vide cooking.



Wine stays delicious for longer

Quva wine stoppers will keep your opened wine bottles delicious for several additional days.

Model variants

- Quva built-in vacuum sealer stainless steel, starter package (vacuum device with accessories) for installation in worktops 4–70 mm thick

Article no. Suter: 40.002.201 / 436.– / C

- Quva built-in vacuum sealer black, starter package (vacuum device with accessories) for installation in worktops 4–70 mm thick

Article no. Suter: 40.002.200 / 491.– / C

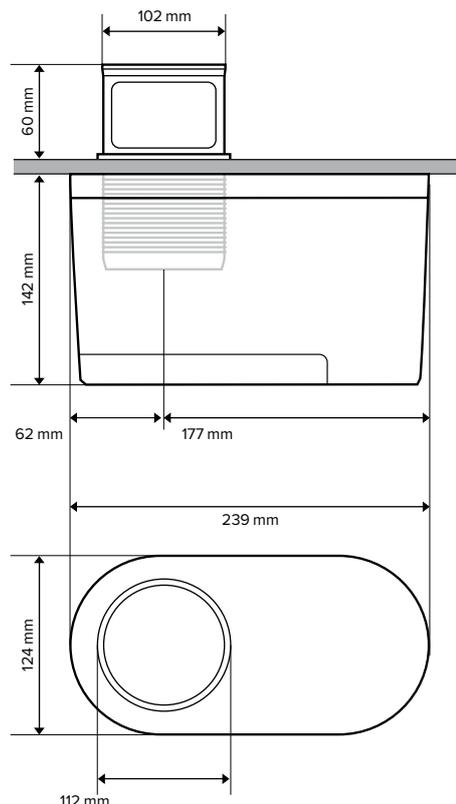
Technical data

- Unit dimensions (width, depth, height): 124 × 239 × 142 mm
- Installation options*: Flush-mounted or surface-mounted.
- Electrical connection: Power supply unit 230 V–12 V, 2 A, fixed mains connection cable, 2 m, with Euro plug type C, 2.5 A
- Power consumption: max. 24 W
- Standby consumption: max. 1 W
- Weight: 1,82 kg

Scope of delivery

- Quva built-in vacuum sealer
- Power supply unit
- 1 × vacuum freshness container 2 litres
- 1 × vacuum freshness container 1 litre
- 5 × vacuum bags, reusable large
- 5 × vacuum bags, reusable small
- 2 × Wine-Saver bottle stoppers
- 1 × marinating ring

*Planning note: Mount accessibly.



See Quva in action!

Prices are quoted in CHF, excluding VAT and pre-paid recycling charges, and are valid from 1.3. 2021. All listed prices are quoted as non-binding recommended prices. We reserve the right to change prices, assortments, and products at any time. Please observe our general terms and conditions at www.suter.ch/en/terms-and-conditions/.