



The Quooker story began in 1970. Rotterdam-born Henri Peteri was working for Unilever and visiting the head office in London when he had an idea that would change his life forever.

It was during a presentation on instant soup. They demonstrated how soup could be dissolved in boiling water in just five seconds. 'And to do that, you have to heat water for five minutes?' thought Peteri. 'That's stupid! Why can't we get boiling water from the mixer tap in our homes?!

When he got home, Peteri went down to his basement to develop a prototype of the world's first boiling water tap.

It took a lot of time and money. But when the first model was made, Peteri sold it to friends and acquaintances. Once people had used a Quooker, they couldn't live without it.

When his son Niels finished his studies and joined his father, the idea became a product. In 1992, the first Quooker ("fast cooker"), the Quooker Basic, was introduced.

From the moment his son Walter joined the company, Quooker started to gain ground in the market. From 2000, things really started to take off. The boiling water tap became a success in the Netherlands. In 2004 the first batch of Quookers was exported abroad.

Now, Quooker produces 300,000 systems a year, and we have factories in Austria, Belgium, Denmark, Germany, Hong Kong, Ireland, Israel, Italy, Norway, Spain, the Netherlands, the United Kingdom, the United Arab Emirates and Switzerland.

This is the result of years of development, testing and technical innovation.

The Peteri brothers have always aimed to produce the most sustainable, energy-efficient and high-quality product. Now they lead an internationally successful company and continue to innovate.

Niels Peteri: 'The fact that more people are adopting the Quooker as an indispensable tool in the modern kitchen is reflected in the sales, which are skyrocketing. We are very proud of that and want to continue to innovate and think of original solutions in a smart and responsible way.

Quooker in Ridderkerk, the Netherlands, has more than 450 people working on new technical ideas and design solutions to make taps even more efficient, easier to use and even more attractive.

