



About the Company

The Suvie™ countertop appliance is the ultimate kitchen robot here to revolutionize dinner for working professionals and young parents. Suvie is a WiFi-enabled multi-zone cooker and refrigerator that turns four individual food components (proteins, vegetables, starches, and sauces) into beautifully cooked, restaurant quality gourmet meals on-demand via smart phone or tablet. When combined with optional meal kits, the Suvie system is a stress-relieving game changer bringing consumers five star meals with zero effort.

The revolutionary Suvie appliance is unlike anything else on the market because it has the technology to keep the components of a meal refrigerated with compressor cooling until it's time to automatically start cooking. Using patent-pending technology and algorithms, the Suvie system's four independent cooking zones – sous vide, steaming, boiling, and warming – ensure an impeccably prepared meal that's ready exactly when users schedule their mealtimes.

The Suvie system can prepare full meals to serve 3-5 people (two, three, or four adults, or two adults or three children). The process is simple and easy whether users choose to customize and order Suvie Smart Meals at suvie.com or to use their own fresh ingredients.

With Suvie Smart Meals, users receive farm-sourced, chef-prepared, premium, and pre-cut ingredients with many delicious components. Collaborating on Suvie recipes and meals is Chef Michael Ruhlman. Ruhlman is the author of more than 20 books including *The French Laundry Cookbook* and *Under Pressure: Cooking Sous Vide with Thomas Keller*, *A Return to Cooking with Eric Ripert*, as well as *The Elements of Cooking: Translating the Chef's Craft for Every Kitchen*. He's been a judge on *The Next Iron Chef* and a featured guest on *Anthony Bourdain's No Reservations*. Working with the Suvie team since the earliest stages, Ruhlman brings his deep culinary experience to bear, helping to develop and deliver outstanding gourmet flavors and options.

Each Suvie Smart Meal comes in Suvie ready-to-cook packaging that the Suvie appliance automatically detects for cooking instructions and precise timings. Proteins are cooked to the perfect temperature; fresh vegetables are steamed to lock in flavor and crispness; pastas, grains, and starches are boiled and drained for the ideal texture; and a Suvie chef-designed gourmet sauce accompanies it all. Cooking is done with water and recyclable packaging, so there's very little to clean up.

With over 10,000 custom meal options, users can customize their Suvie Smart Meals or choose from numerous chef-recommend combinations, such as Asiago Chicken with pesto, Mediterranean couscous, and roasted asparagus; Shrimp Tikka Masala with coconut jasmine rice and cardamom cauliflower; Teriyaki Glazed Atlantic Salmon with ginger bok choy and wasabi chickpeas, and more. No prep. No stress. Dinner is waiting for users when they walk in the door.

Suvie™ was developed by Robin Liss, founder and former CEO of Reviewed.com, and Kevin Incorvia, a former Apple Engineer and the software architect behind Reviewed.com. They were inspired to create the Suvie system because, like so many people, they wanted healthy, wholesome meals made from fresh ingredients but rarely had the time to cook. Liss and Incorvia knew there had to be a better, easier way to feel great about how and what they fed their families, so they decided to create it. To learn more, please visit www.suvie.com.

