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## Revolutionary Kitchen Robot Suvie™

### Makes Cooking Easy, Delicious & Fully-Automated

**Kickstarter campaign for groundbreaking appliance launching early February.**

**CAMBRIDGE, MA – January 30, 2018** – The **Suvie™** cool-to-cook 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 **Suvie Smart Meal** kits, Suvie is a stress-relieving game changer that provides five-star meals with zero effort. The **Suvie Kitchen Robot** will retail for \$599. A Kickstarter pre-sale campaign will launch in early February with the first **Suvie** appliances shipping December 2018; early Kickstarter backers will enjoy exclusive discounts.

**Suvie** is unlike anything else on the market because it features technology that keeps the components of a meal refrigerated until it's time to automatically start cooking. Using patent-pending technology, the **Suvie** appliance's four independent cooking zones – sous vide, steaming, boiling, and warming – ensure an impeccably prepared meal that's ready exactly for the time users have scheduled either directly on the appliance or via the app.

The **Suvie** system can prepare full meals to serve 3-5 people (two, three, or four adults, or two adults and three children). The process is simple and easy whether users choose to customize and order **Suvie Smart Meals** at [suvie.com](http://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, who is the author of more than 20 books and has been a judge on *The Next Iron Chef*.

“We designed **Suvie** to completely revolutionize dinner and to take the guesswork, stress, and time out of cooking,” says Robin Liss, founder and CEO of **Suvie**. “We were determined to create a system that would

provide users with both convenience and amazingly mouthwatering food. And with **Suvie**, we've done just that."

The **Suvie** system 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 feed their families, so they decided to create it.

For more information, please visit [www.suvie.com](http://www.suvie.com) or contact Jeannine Jacobi of Fresh PR at 323.903.7063 or [press@suvie.com](mailto:press@suvie.com).

### **About Suvie**

**Suvie** is a WiFi-enabled multi-zone cooker and refrigerator kitchen robot 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. Using patent-pending technology and algorithms, the **Suvie'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](http://suvie.com) or to use their own fresh ingredients. For more information, please visit [www.suvie.com](http://www.suvie.com)

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