

Beyond Best **Kuvings**



Healthier life style with vacuum

Kuvings

The First Quiet High Power

VACUUM BLENDER



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Specification



Specification

Name	Kuvings Quiet High-Power VACUUM BLENDER
Model	SV-500
Color Available	Metal Silver
Dimension	216 x 240 x 443 mm
Weight	6.2kg
Capacity	1.9L (Real capacity 1.3L)
Material	Tritan : BPA Free / ABS
Assemble Type	Vertical Assemble Type
Voltage	220 ~ 240V, 50 ~ 60Hz
Power Consumption	1,500W
RPM	2,000~20,000RPM (Max 32,000 RPM)
HP	2.0Hp(Peak 3.5Hp)
Vacuum level	250hPa (Pressure of 25,000N per 1 square meter)
Continuous using time	90 sec (based on RPM blending), maximum 30 min
Anti-noise level	About 6dB of noise reduction with anti-noise cover
Operation Mode	Button : Auto Mode(vacuum+auto blending), Vacuum Mode, AutoBlending Dial (Manual Speed Adjustment)
Components	Body, Blender set (blending container, blender top-vacuum lid and vacuum cap included), anti-noise cover, tumbler drum set (container, lid)-vacuum lid and vacuum cap included

Strong Point

Life-changing Technological Innovation

The essence of Blending

■ Better taste and Slower oxidation

: the magic of a vacuum

Optimal vacuum conditions created by 250hPa of pressure prevent ingredients from contacting air to keep the colors and nutrients as they are and enhance the intrinsic taste of fresh ingredients.

■ Strong Power Motor

Commercial universal motor with 32,000RPM of maximum speed blends ingredients, including lots of fiber, such as leafy vegetables, tough ingredients and frozen fruits into a creamy, fine and soft texture with 3.5hp of instant maximum power.

■ Quiet low-noise Blending

By adopting an anti-noise cap, noise caused from ultra high-speed blending has been reduced. It is a new concept of a blender with an innovative noise level compared to ordinary blenders.



Why Vacuum Blender ?



“The power of a Vacuum Improving Taste and Nutrition”
Use a vacuum for tastier and Healthier Juice.

■ More Vivid Color

Kuvings Quiet High Power VACUUM BLENDER blends vegetables and fruits in a vacuum condition to provide clean juices without bubbles and minimizes oxidation to keep the nutrients fresh. In ordinary blender, the color of juice is not clear, oxidized and browned by air inflow during blending.

■ Maintain Fresh Taste

Blending without air, it prevents delamination and keeps a fresh taste regardless of time passing. On the other hand, juice blended ordinary blenders show separation of fibrous layer easily by entrained air bubbles moving to the upper level along with light fiber.

Vacuum-blended juice is foamless, soft and thick, and offers upgraded taste and nutrition.

■ Soft Juice with Fine Fiber

In a vacuum, fiber of a vegetable or fruit can also be blended more finely and homogeneously to produce softer juice. Fruit or vegetable juice is good for your health, and now you can drink even fiber deliciously.

Why High-speed Blender?



“New texture made with Strong Power”

New experience to drink even fiber through power motor blending

■ Motor with 32,000RPM of super strong power

Kuvings Quiet High-Power VACUUM BLENDER has blades rotating at a maximum of 32,000 times per minute, which blends ingredients quickly and finely at maximum 3.5 instant horsepower and with 1500W of super strong power. High-speed blending with strong power grinds particles of ingredients more finely to create excellent texture and taste. Furthermore, fast blending minimizes nutritional loss of ingredients, helping complete consumption of nutrients from fruits and vegetables.

■ Adopting commercial universal motor

By applying a commercial universal motor that is available for a long time, it operates at over 10 times existing motors for home.

■ Extreme 3D moving blades

Triple-type 3D-moving system with specially heat-treated 6 blades rotating tridimensionally enables rhythmical blending. Customized blending ranging from 2,000 RPM to 20,000 RPM as well as auto blending and instant operational functions are available for stronger and safer use.

Why QUIET blender ?



“Amazing noise-controlling blending”

Quiet High Power VACUUM BLENDER controlling noise innovatively.

Creation of low-noise blending

Kuvings Quiet High-Power VACUUM BLENDER generates low-noise so that users can conveniently use it at home. When ultra high-speed blending, the anti-noise cover of the innovative low-noise blender minimizes noise and vacuum to enable use even in the early morning.

Anti-noise cover

Easily detachable, the anti-noise cover prevents noise when blending and operating the vacuum. It also reduces noise and vibration with rubber feet at the bottom of the main body.

Why Kuvings ?

Eco-friendly tritan container (BPA Free)

BPA-free and eco-friendly tritan, transparent container allows you to see how ingredients are processed and experience various types of fun.

One-touch auto button (vacuum/auto/auto blending)

- Vacuum button: Press the button to operate the vacuum function.
- Auto button: vacuum + auto blending.
- Auto blending button: Auto blending (juice and smoothie) function.

Instant operation function for better convenience

With instant operation mode applying strong power, ice and hard ingredients can be perfectly blended, enabling various recipes.

Safety lock structure

Safety sensor that operates only when the vacuum container perfectly sits in the main body makes the product safe; when the container and the main body are combined perfectly, the control part performs LED and buzzer.

AI (Artificial Intelligence) auto blending function

With the `auto blending` function, it stops automatically when ingredients become the optimal condition. By sensing each ingredient's loading capacity, it calculates the optimal RPM and blending time.

My own cooking (dial) through RPM control

With the dial controlling RPM from 1 step (2,000 rpm) to 20 steps (20,000 rpm) manually, you can do your own customized cooking by grinding ingredients into your desired particle size.



Why Kuvings ?

Vacuum tumbler that stores ingredients freshly and for a long time

Provided as an extra option, the vacuum tumbler stores blended juice or various ingredients and foods in a vacuum condition to keep them fresh for longer time.

Double drain design for protecting motor

In case juice is overflowing due to too many ingredients, safety is strengthened to prevent foreign substances from touching the motor; double drain helps smooth drain

Motor protection sensor

Preventing overheating of the motor, the motor protection sensor protects the strong high-speed motor safely. Moreover, in case of overload of ingredients, it blocks automatically in the circuit for safety.

Air cooling system

Heat generated from the motor and container circulates efficiently to prevent overheating even when used for a long time.



Unique Luxurious Design



“Simple and beautiful Design”

The latest Technology for the Nature

■ Luxurious Design

Minimalism design matched with silver gives simple and sophisticated feelings; it goes well with any kitchen interior style.

■ Intuitive and convenient function button

With a classical and simple design, the icon-type menu button is so convenient that even beginner users can use it easily. Dial-type speed regulating function provides more practical and complete design with convenience that anyone can understand easily.

Vacuum Benefit

Keep in vacuum freshly.

Ingredients kept in a vacuum maintain freshness for a long time. By preventing fruits and vegetables from contacting air, oxidation can be slower. Thus, most ingredients are stored and distributed in a vacuum to expand the preservation period. Ordinary storage / Vacuum storage



Traditional Kuvings Blender

VS

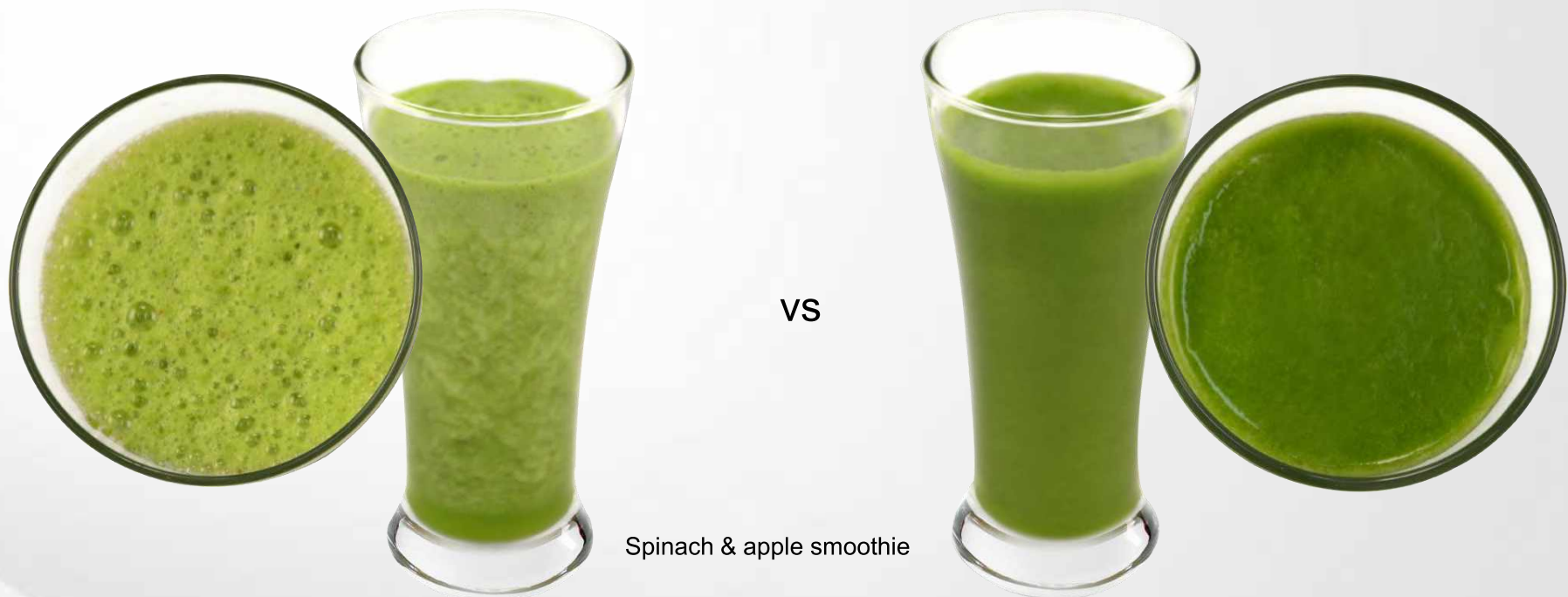


Vacuum storage

Vacuum Blending Benefit

■ Improve the quality of blended juice.

Ordinary blending of fruits and vegetables causes oxidation of ingredients instantly through contact with air. Blending of ingredients using the vacuum function that removes air (oxygen) reduces oxidation and delays spoilage of ingredients to improve the freshness of juice. Moreover, with fewer air bubbles (foam), the texture gets better and delamination of drink becomes slower.



Traditional Kuvings Blender

Vacuum Blender

Vacuum Blending Benefit

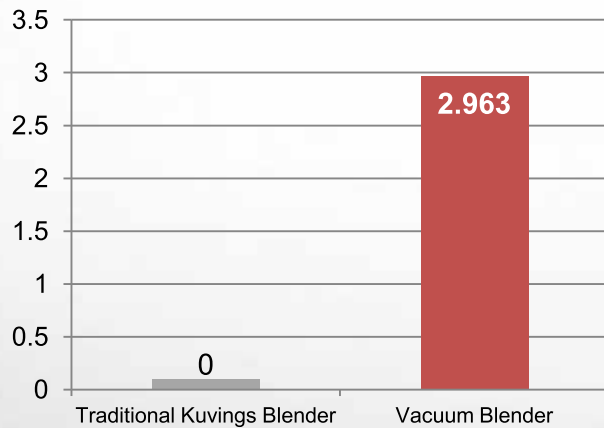
■ Fresh nutrients.

Blending in a vacuum increases the remaining rates of effective nutrients. Vitamins and phytochemicals, plant nutrients that are easily destroyed through oxidation, can be easily consumed.

Comparison of Vitamin C contents

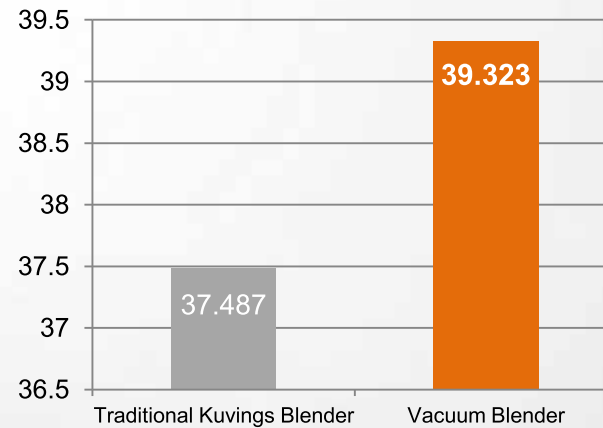
• Tomato

Unit : mg / 100g



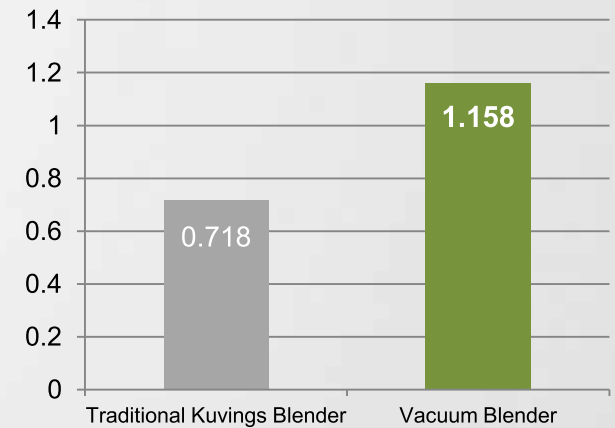
• Orange

Unit : mg / 100g



• Kale

Unit : mg / 100g



*Source : Traditional Microorganism Resources Center (TMR), Keimyung University, South Korea

Vacuum Blending Benefit

■ Fresh nutrients.

Comparison of FLAVONOID contents

• Kale

Unit : mg / g



*Source : Traditional Microorganism Resources Center (TMR), Keimyung University, South Korea

Vacuum Blending Benefit

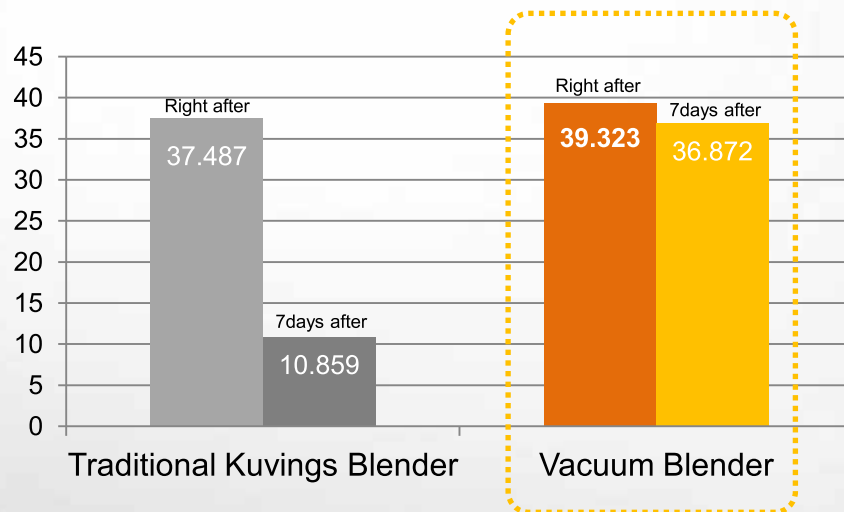
■ Fresh nutrients Stored.

Do you know What'll happen in vacuum blender? Removing air preserves freshness of juices . Vacuum stop the oxidation. DAY of this juice from Kuvings. You can drink what ever you want.

Comparison of Vitamin C contents after blending

• Orange Juice Stored 5°c for 7days

Unit : mg / 100g



*Source : Traditional Microorganism Resources Center (TMR), Keimyung University, South Korea

Functions

Auto button

Vacuum + Auto Blending
(Vacuum about 50 sec, blending about 1 min)

Vacuum button

Operate under Auto-equipped vacuum pressure (auto vacuum mode using pressure sensor – vacuum to the proper pressure) – vacuum only

Pulse button

Instant action (Rotate to the left)

Blending button

Auto-equipped Blending only
(Auto blending for 1 min)

Dial button

Dial button: 2,000~20,000 RPM of Manual Speed Adjustment
(Rotate to the right)

Power button

Signal + Alarm Light
(Standby status)



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- 35 Brazil Milky Yellow Lemon
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Vacuum Smoothie

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- 60 Spinach Potato Soup
- 61 Almond-Carrot Soup
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- 63 Peppercorn Soup
- 64 Pumpkin Soup
- 65 Energy Green Soup
- 66 Garden Pea Soup
- 67 Creamy Potato, Creamy Celery Soup
- 68 Asparagus Cream Soup
- 69 Corn Soup

Vegan milk

- 70 Almond Milk
- 71 Soybean Milk
- 74 Raw Cacao Almond Milk
- 75 Raw Chestnut Milk
- 76 Avocado Walnut Milk
- 77 Nut Milk, Cinnamon Vegan Milk
- 78 Vegetable selection
- 80 Fruit selection



THE FIRST QUIET HIGH POWER
VACUUM BLENDER

RECIPES BOOK



THE FIRST QUIET HIGH POWER VACUUM BLENDER RECIPES BOOK



A tall glass of all natural Kuvings juice and smoothie makes you feel special.

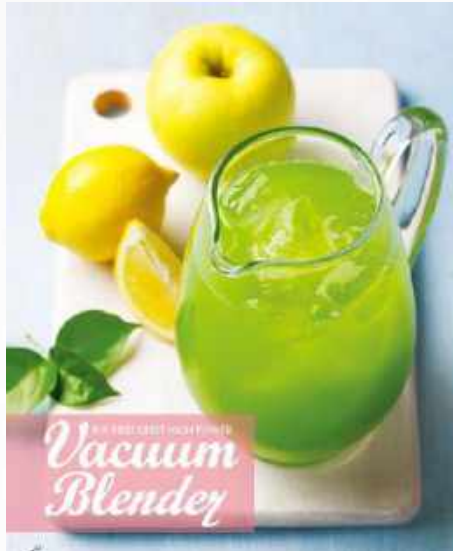


THE FIRST QUIET HIGH POWER
Vacuum Blender



Start your day with a glass of all natural juice and smoothie made with your favorite fruits and vegetables. Fresh natural ingredients are easily absorbed into your body to you feel refreshed and energized all day. Add a banana if you prefer a sweeter and creamier texture. And add an apple or pear when blending tough and fibrous vegetables. As you make juice and smoothie using different fruits and vegetables you will develop your own personal blending know-how and recipes for the Kuvings the first quiet high power. You will feel changes in your body from you very first time using the Kuvings.

Recipe Book



Rawsome Juice

Start your day with raw juice. It makes a big difference to your health. Raw juice is one of the most healthful and nutritious drinks available. Drinking raw juice provides the body with nutrients it needs for the best health. Most people don't know that juice is the best liquid for hydration. But when you have raw juice to drink, you're getting a vacuum blending. A vacuum blending juice provides more nutrients with no heating, no cooking, and less time to make. The vacuum blending is a great idea.



Vacuum Smoothie

The high-speed vacuum blending smoothie is a healthy nutrition. It's the best for your body.



Blending Soup

Blending soup is a healthy and delicious. It's the best for your body. The vacuum blending is a great idea. It's the best for your body.



Vegan milk

Healthy vegetable milk. It's the best for your body. It's the best for your body.

New life style



Present new life style starting with Vacuum Blender, Quiet and ultra High-speed Blending.
Kuvings Quiet High-Power VACUUM BLENDER SV-500

More Convenient

Healthier

Tastier



Flavor and Nutrition
Beyond your Imagination



Kuvings
NUC GROUP