

COOKING SMART WITH SEVVY TECHNOLOGY

Making the world to cook easier,
healthier and more sustainable

Sevvy B.V. | Amsterdam | the Netherlands
www.sevvy.nl | Confidential Information



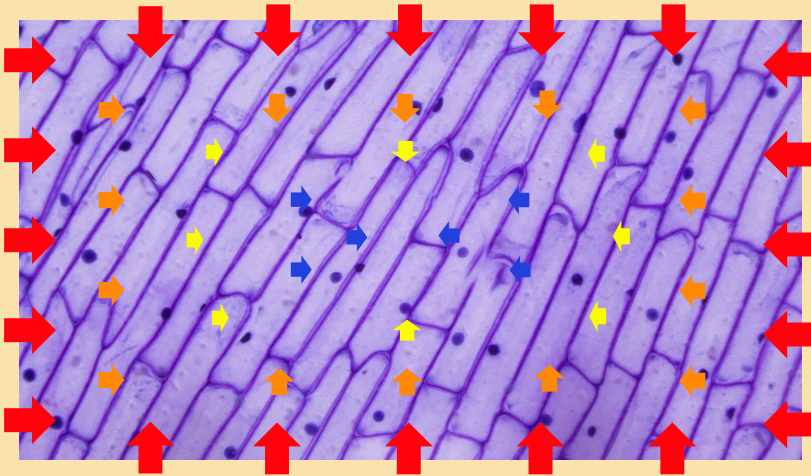
COOKING COMPLETELY RE-INVENTED

Sevvy is a food technology company which has created a technology that enables healthy, sustainable and fast cooking. With this patented technology, it is possible to prepare food without baking fats and use up to 50% less salt and sugar. Moreover, up to 90% less electricity is needed to prepare food and the ingredients are always cooked to perfection.

How? Integral heating is achieved using electrical currents. This allows rapid cooking at an exact and low temperatures and, as a result, vitamins and nutrients are perfectly preserved. And you can taste that!

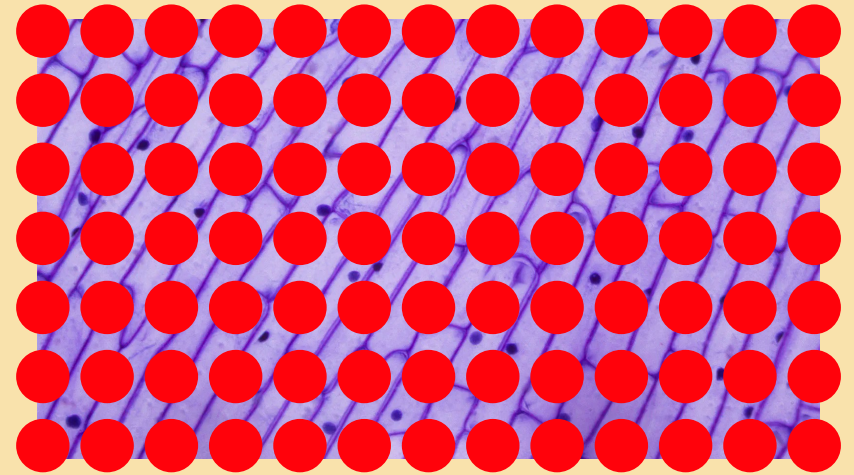
SEVVY TECHNOLOGY COOKS UNIQUE

“All current technologies – gas, induction, oven, steam, microwave, sous-vide – apply heat to the outside layer of the food, as long as needed to cook also the centre of the food though convection.”



Heat distribution using gas, induction, oven, steam, microwave, sous-vide

“Using the right electrical pulse technology, Sevvly applies instantly the same amount of heat everywhere in the food at the same time.”

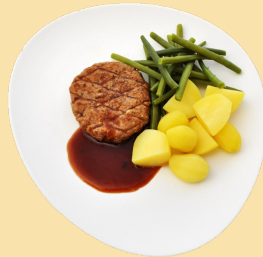


Heat distribution using Sevvly

FOOD RESULTS

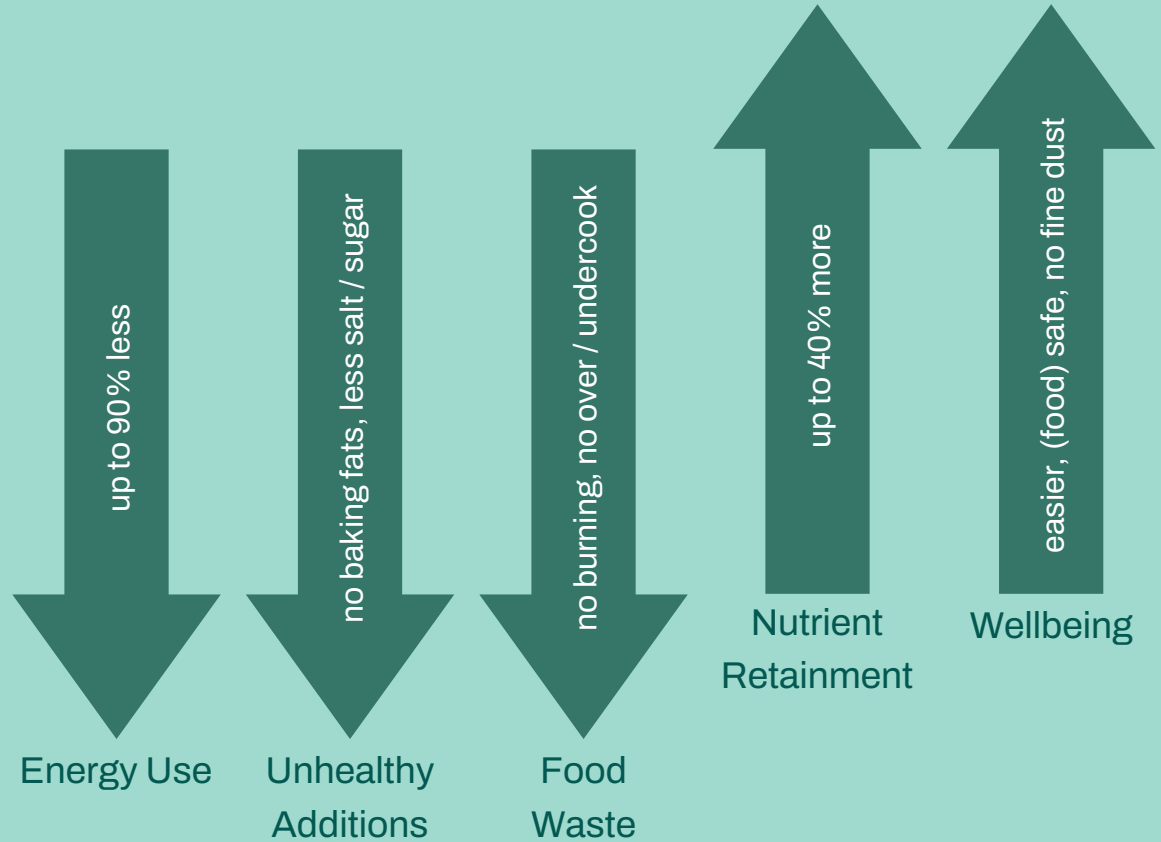
Can be prepared with Sevvy: vegetables, fruit, meat, fish, protein substitutes, soups, sauces, one go meals, bakery, pastry, eggs, breakfast cereals, yoghurts, health bars, jams, desserts and more.

Cannot in a single step with Sevvy: Frying, toasting, au gratin, crispy, caramelization, and pizza style dishes.

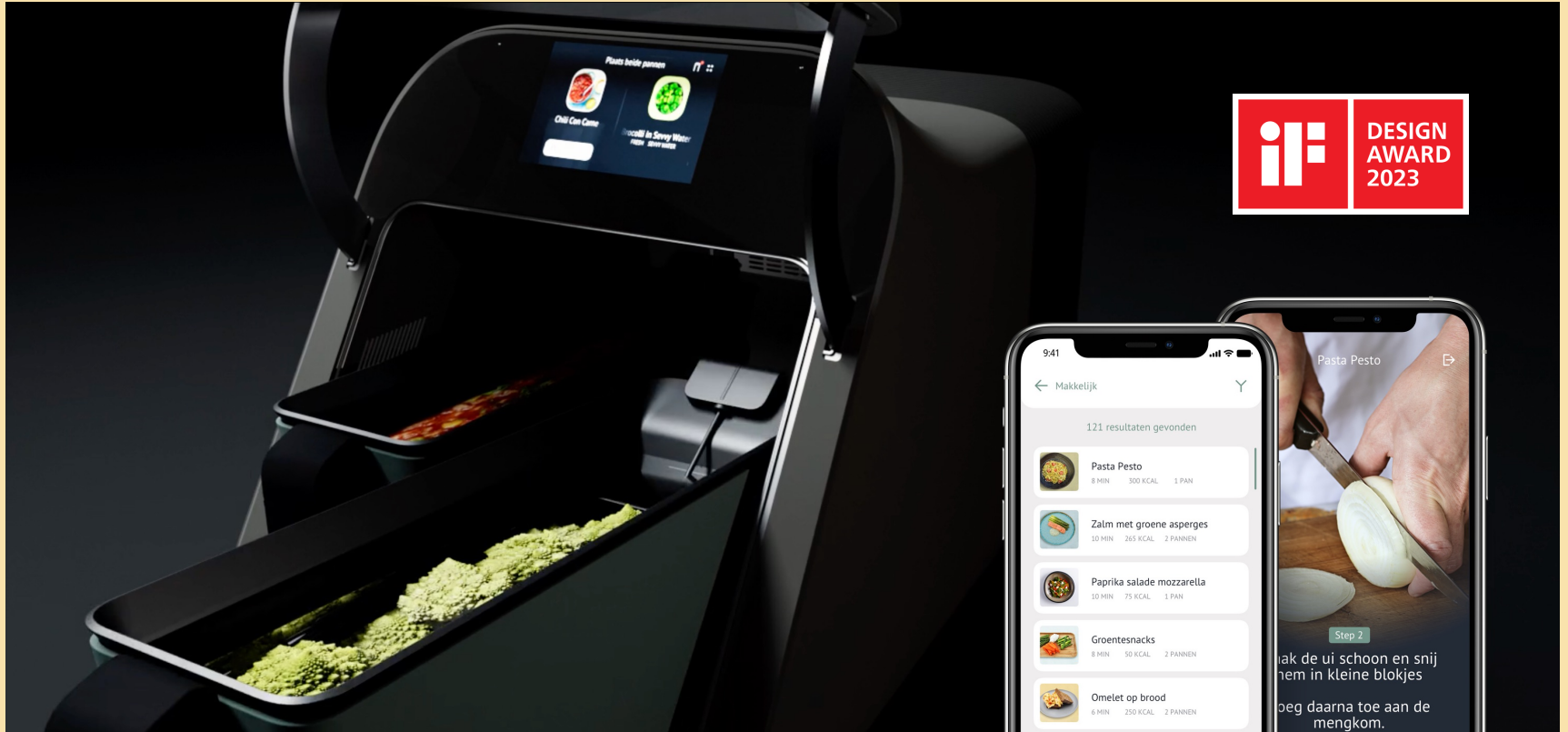




SEVVY POSITIVE IMPACT



AWARD WINNING PRODUCT SOLUTIONS



A NEW WORLD OF PRODUCT POSSIBILITIES

Sevvy technology is available to license for B2C and B2B cooking, baking and preparation equipment. We offer full licensing packages including know-how, recipe content, product solutions, patents and branding.

Sevvy owns **trademark rights** and 5 active **patent families**, and a brand new 6th and 7th patent family on its way. Patents comprises claims on methods, technological solutions, parameters and processes, enabling our unique way of cooking.

Sevvy **know-how** comprises, amongst others, insights on technology cost price, nutrition, sustainability, speed, usability and culinary benefits of Sevvy technology; Know-how and insights on technology and culinary specific cooking strategies; Device specific technological solutions for various product versions; Extensive market and marketing research data; Recipe content specifically generated to deliver maximum added values of cooking with Sevvy technology.

TECHNOLOGY THAT ENABLES HEALTHY, SUSTAINABLE AND FAST COOKING.

For the latest news:

<https://www.linkedin.com/company/sevvy-smartcooker/>

More on the smart cooker:

www.vanberloagency.com/work/sevvy/

More on the design award:

<https://ifdesign.com/winner-ranking/project/sevvy-smart-cooker/580127>

More on the added value for your company:

please contact our team via www.sevvy.nl/team

