



Qtea®

WHERE TRADITION MEETS THE MODERN

THE NEW ART OF TEA PREPERATION



swiss^{sw}tea
innovation ag

PROF. THEODOR WÜST & JOSEPH ALAIN SCHERRER



FUNCTIONAL PROTOTYPE MANUALLY FED Q-TEA



- Carousel system:
3 silos for 6 Tea-pods each
- Intuitive, logic handling
- Automatic feed of
the selected tea
- Code-driven automatic
preparation cycle
- Backlight in cylindrical front
part for visualization of the
preparation process
- Large water tank
- Control via Q-tea App
- All advantages of manually
fed Q-tea do apply
- Engineering completed -
prototype owing

OUTLOOK:
FULLY AUTOMATED Q-TEA SYSTEM



ADDITIONAL APPLICATIONS: WITHOUT INTERMEDIATE CLEANING



COFFEE



TEA



HOT
CHOCOLATE
COCOA



BOULLION



PERSONAL FILL



HOT WATER



POWDERED MILK



MEDICATION

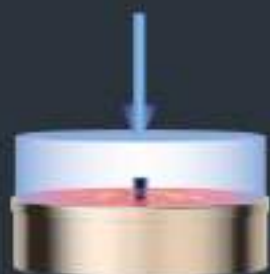
Tea-pod is a fully closed system
Any order of preparation without intermediate cleaning

NO CROSS-CONTAMINATIONS BETWEEN INDIVIDUAL PREPARATIONS

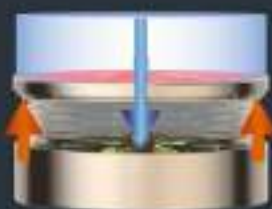


TEA-POD DURING BREWING

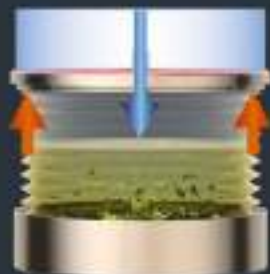
Q-tea breaks the seal of the Tea-pod and a specific mechanism frees up the red lid



The Tea-pod is mechanically expanded in order to create the volume for brewing



Hot water is gently added into the bellows inner volume. Tea leaves getting wetted



An air cushion remains in the sealed Tea-pod



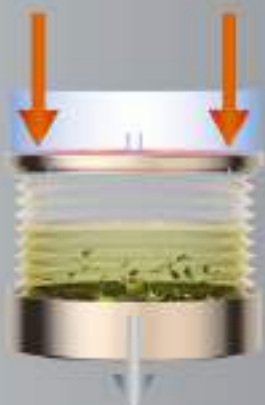
Tea leaves are freely floating in the fully expanded Tea-pod to let steep



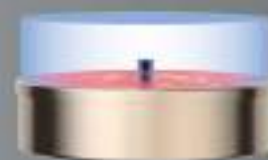
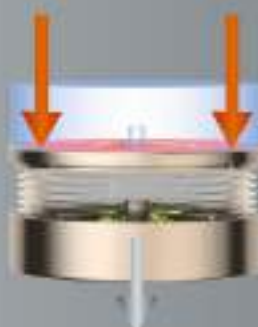
The Tea-pod bottom valve is released. Gentle push down of the ready tea



Ready to drink tea flows via the Tea-pod's valve into the cup. Tea leaves are retained within the Tea-pod



Enclosed air cushion pushes out the remaining tea



Moist tea leaves remain in pod. Tight closure- no dripping!

TEA-POD DURING EFFUSION

OUR AMBITION

AUTOMATING TRADITIONAL TEA PREPARATION **WITHOUT COMPROMISE**

- Extremely simple & convenient in using
- Let the tea infuse and develop its taste in a fully traditional way
- No forced extraction as with current tea capsule solutions
- Individual adjustment of the water temperature and infusion time to perfectly match your personal taste and preference
- Several brewing cycles with the same Tea-pod possible
- Compact and well-arranged design
- Visible preparation process through the Tea-pod's transparent bellow
- Hygienic: No cross-contaminations possible since Q-tea machine solely gets into contact with hot water
- Dripping-free: dry and clean disposal of compressed, used Tea-pods
- Energy saving: Only the amount of water needed is heated up



GROUND-BREAKING FEATURES



Qtea[®]

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Q-TEA IP PROTECTION

4 PATENTS - FAMILY REPORT

All patents are covering the anticipated, most important markets:

Lampion	P43526EPPC	registered	PCT pending	reg. 19.8.2020
Bellows	P44972EPPC	pending	PCT pending	appl. 2.9.2021
Inlet Valve	P44970EPPC	pending	PCT pending	appl. 2.9.2021
Outlet Valve	P44971EPPC	pending	PCT pending	appl. 2.9.2021

