



The hot fridge



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# THE QUALITY OF SLOW FOOD WITH THE SPEED OF FAST SERVICE



Configure your EVEREO® at unox.com

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## The hot fridge


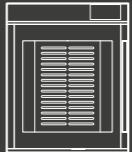



Service Temperature Food Preserving is the innovative and patented technique at the core of EVEREO® technology.

EVEREO® is the first hot fridge, a unique product that preserves cooked meals for days at the temperature at which they are served.

## Service temperature food preserver

## 6 reasons to choose EVEREO®

			
	EVEREO® CUBE 10 18"X13"	EVEREO® 600 10 GN1/1	EVEREO® 900 10 GN1/1
Capacity	10 18" x 13"	10 GN1/1	10 GN1/1
Portion capacity	80 portions	200 portions	200 portions
Pitch	1-7/64" (28 mm)	2-11/16" (67 mm)	2-11/16" (67 mm)
Frequency	60 Hz	60 Hz	60 Hz
Voltage	240 V-1N / 208 V-1N	240 V-1N / 208 V-1N	240 V-1N / 208 V-1N
Electrical power	1.3-1.6 kW	2.5-3.2 kW	2.5-3.2 kW
Dimensions (W x D x H)	23 5/8" x 25 7/8" x 23 1/4"	29 17/32" x 24 21/64" x 36 1/16"	21 1/16" x 34 61/64" x 36 1/16"

### EVEREO® 600

10 12"X20" - GN 1/1

Being only 600 mm deep, EVEREO® 600 is the compact solution to install in small kitchens or on a bar counter.

### EVEREO® 900

10 12"X20" - GN 1/1

EVEREO® 900 is the optimal solution for all the environments that have limited space in terms of width. In less than 1 square meter, with two stacked EVEREO® units, you can store up to 240 food portions.

### EVEREO® CUBE

10 18"X13"

EVEREO® CUBE is the compact solution to install in small rooms and outside the kitchen area. The drop down door allows easy opening even in very limited spaces.



Uniform temperature and food consistency



Energy savings



Fast service time



Waste reduction



Kitchenless restaurant



Labor cost savings



multi  
day

## MULTI.Day

Cook and preserve  
for up to 72 hours

Combined with MULTI.Day Bags and MULTI.Day Trays, EVEREO® allows you to Preserve cooked food at Service Temperature for up to 72 hours. Cook your dishes, preserve them in EVEREO®, and you will be able to serve them as soon as they are ordered.



multi  
day

## MULTI.Day Hot Vacuum

The patented MULTI.Day Hot Vacuum pump is the only one capable of vacuuming hot food inside MULTI.Day Trays.



## Superholding

Hold up to 8 hours.

With the SUPERHOLDING mode, you can preserve flawless dishes in EVEREO® using open containers or unsealed trays.

**-40%**

Service time

**-30%**

Total food cost

**3 min**

Service time

### Speed

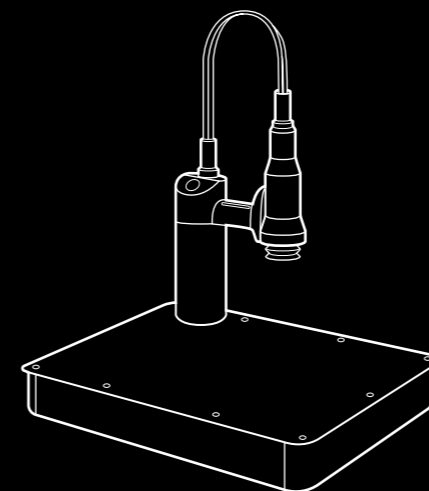
Always at hand

Thanks to MULTI.Day Hot Vacuum, a tray fully loaded with hot food is vacuumed and sealed in less than 75 seconds.

### Ergonomics

The design that makes every operation easy

Wide support base and ergonomic magnetic handle allow for effective and efficient operations.



### Control

Vacuum status detection system

Measures the degree of vacuum and reports any anomalies to guarantee an excellent preserving result.

**-10%**

Preparation time

**-25%**

Kitchen staff

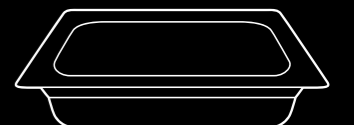
**-10%**

Utility costs

## Preservation with trays

Precise temperature and humidity control

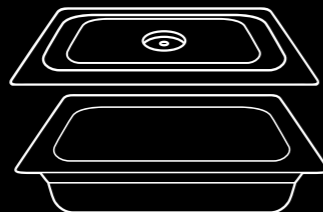
Thanks to EVEREO® precise atmosphere and temperature control, your food can be held in closed containers for up to 8 hours with impeccable results.



## MULTI.Day Trays

Preservation with trays

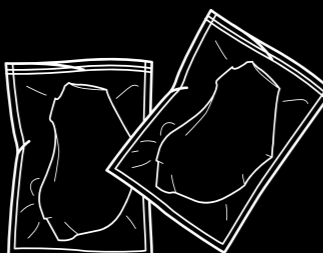
Cook as you have always done using an open UNOX MULTI.Day Tray. Once the cooking is done, vacuum-seal the tray with hot food, thanks to the patented MULTI.Day HOT VACUUM and MULTI.Day Lid.



## MULTI.Day Bags

Preservation with vacuum bags

The MULTI.Day Bags are certified for food safety and designed to cook sous-vide and preserve food. Once the food is cooked in the MULTI.Day Bags, insert them in EVEREO® without any cooling procedure to preserve them and always be ready for any order.



## Superholding Lid

Protected freshness

SUPERHOLDING lids are perfect to guarantee the preservation of your food; they allow you to see the product inside the tray, are easy to clean, can be used at any temperature, are non-deformable and robust.



Scan the QR code to  
discover more about MULTI.  
Day Hot Vacuum.

