XAEC-1013-EPL

Project	
Item	
Quantity	
Date	

Model
EVEREO®

- Food preserver
- Electric
- 10 trays 12"x20" - GN 1/1
- Hinged right (left hand door)
- 7" Touch control panel

DESCRIPTION

Service Temperature Food Preserving is a patented technology that has been designed to preserve food at the temperature at which it is served and eaten. It means that you can cook food, keep it hot without blast freezing and regenerating it, and serve it in a few seconds at any time of the day and with zero waiting time for your customers. EVEREO® 900 is the optimal solution for all those 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, optimizing every millimeter of your kitchen. EVEREO® 900 easily fits every kind of business and is available with left or right door opening.

STANDARD PRESERVING FEATURES

Programs
- Store up to 256 users programs
- **MULTY.DAY MODE:** choose or set the program that is more suitable to preserve your food for days or weeks in sealed containers
- **SUPERHOLDING MODE:** set your personal programs while using open containers or trays, and have your food held at the precise temperature
- **MEALME MODE:** you will be able to use the programs to be used with the food that you have ordered by any of our MEALME approved vendors

Settings
- **Temperature:** 136 °F – 167 °F
- **Automatic program set:** possibility to select the food to be preserved in the pre-loaded program list and automatically regeneration time, preserving temperature and time will be set up for you
- **Tray assignement:** possibility to assign one preserving program to a dedicated tray
- **MULTI.Time list:** technology to manage up to 06 timers to preserve different products at the same time
- **ROP:** manage the programs Reorder Point (the minimum number of sous-vide single portions that must always be present in your chamber) in order to not run out during service of your best selling menu items
- **CLIMA.Control:** humidity or dry air set by 10%

STANDARD TECHNICAL FEATURES
- High-resistance AISI 304 stainless steel cavity with rounded edges
- Double glass
- Cavity lighting through LED lights embedded in the door
- Tray supports with anti-tipping system
- Fan impeller brake to contain energy loss at door opening
- Safety temperature limiter

STANDARD TECHNOLOGY

Temperature control
- Latest generation sensors allow to set up EVEREO® with a certainty of a degree of precision of 0.5 °C

Air distribution in the preserving chamber
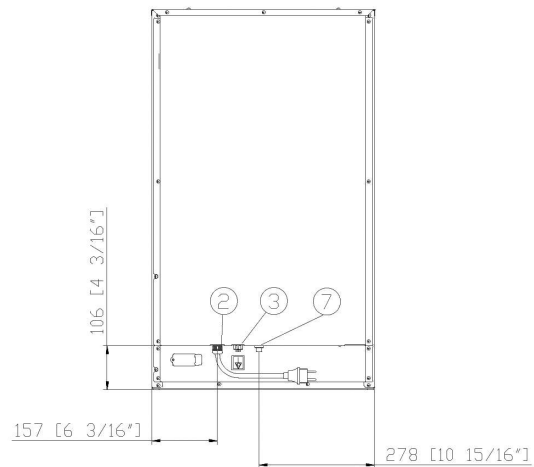- **AIR.Maxi™:** airflow speed management intelligently redistributed
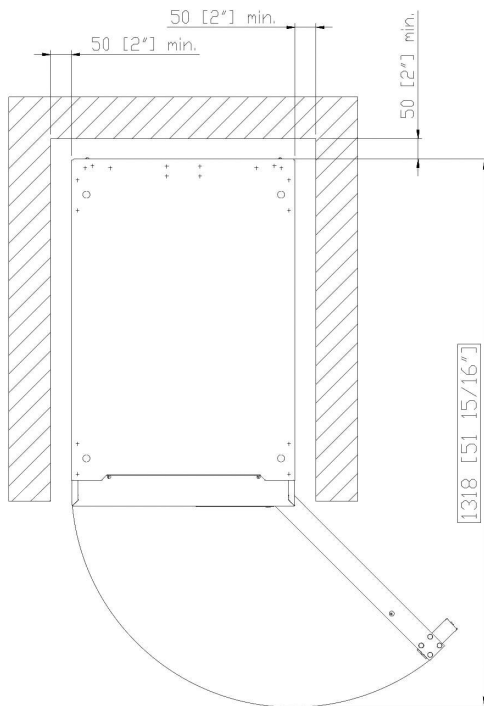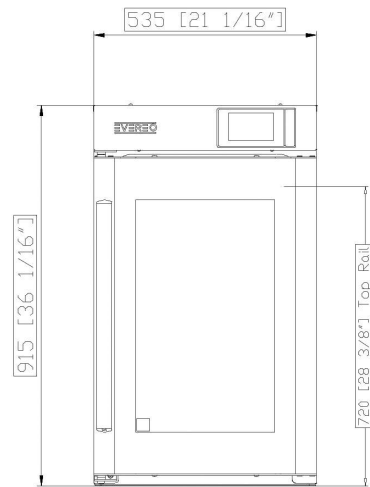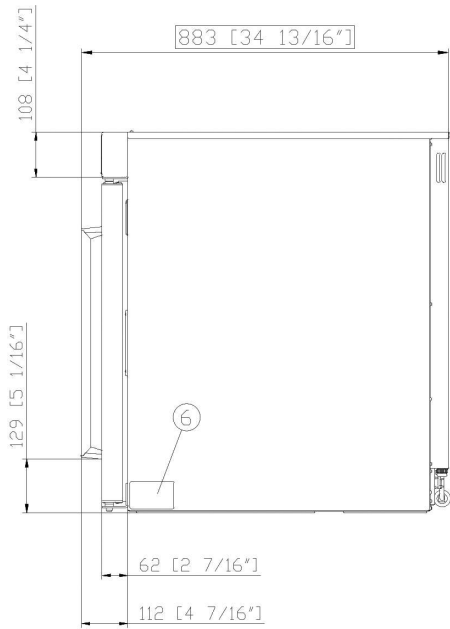
Thermal insulation and safety
- **Protek.SAFE™:** maximum thermal efficiency and working safety (complies with the IEC/EN60335-2-42 rule)

APP & WEB SERVICES
- mealmefood.com

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DIMENSIONS AND WEIGHT

Width	21-1⁄16" (535 mm)
Depth	34-61⁄64" (888 mm)
Height	36-1⁄16" (916 mm)
Net Weight	154 lbs (70 kg)
Pan spacing	2-11/16" (67 mm)

CONNECTION POSITIONS

3	Unipotential terminal
2	Terminal board power supply
7	Safety thermostat
6	Technical data plate

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POWER AND GAS SUPPLY

STANDARD

Voltage	240 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	3.2 kW
Maximum Amp Draw	13.5 A
Required breaker size	20 A
Power cable requirement	3 x AWG 14
Cord diameter	10 mm
Plug	NEMA 6-15P

OPTION A

Voltage	208 V
Phase	~1PH+N+PE
Frequency	60 Hz
Total power	2.5 kW
Maximum Amp Draw	12 A
Required breaker size	20 A
Power cable requirement	3 x AWG 14
Cord diameter	10 mm
Plug	NEMA 6-15P

INSTALLATION REQUIREMENTS

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection.

ACCESSORIES

- **Stand:** the multifunctional support ideal for storing trays safely and place your oven at the perfect height to work
- **Preserving Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. Degreases and removes all kind of dirt
- **Wi-Fi:** Connection board to keep the oven connected to UNOX cloud mandatory to extend warranty