

EVEREO

HOT IS THE NEW COLD

The revolution starts now.



EVEREO® by UNOX

EVEREO® is the answer to the question
“Is it possible to combine the quality of Slow
Food with the efficiency of Fast Service?”

EVEREO® is the result of UNOX’s
experience
combined with the University of Parma’s
research.

EVEREO® is an innovative and technological
high-temperature preserver for food.

It preserves your food at the temperature it is
served at.

EVEREO® is a revolution.

The revolution is a dish that is served hot.



GOLD WINNER COMMERCIAL KITCHEN SHOW 2018

Unox has been awarded with Gold at the Innovation
Challenge at the Commercial Kitchen Show 2018.
EVEREO® by Unox was deemed to be a “radical
innovation for the market” and “an absolute game changer”.



THE REVOLUTION

A NEW CHAPTER IN THE SCIENCE OF PRESERVATION

The year is 1863. Napoleon III asks the French Academy of Sciences for help to save the food export economy from the nightmare of deterioration. Louis Pasteur, a chemist, demonstrate how to prevent pathogenic microorganisms from altering food, thanks to heat. He gives his name to the procedure that will change the course of history: *pasteurisation*.

Centuries later, in 2010, UNOX writes a new chapter in the history of preservation, starting out from a disruptive intuition: if bacteria proliferate from 4 °C to 58 °C, what happens if we preserve food for days **above 58 °C**, rather than below 4 °C?

STARTS NOW

2010 - UNOX involves the Department of Material Physics at the University of Parma on its research journey towards a new page in social history: **the heat revolution**.

2014 - That intuition is a scientific certainty known as **Service Temperature Preservation**: food can be preserved for long periods at temperatures over 58 °C, without compromising taste and flavour, through the combined and accurate control of temperature, humidity and oxygen that comes into contact with it. The method behind it has become a patent and a technology that enables new forms of catering: this is what the words **Exever Technology Inside** mean.

2016 - UNOX creates EXEVER, a company dedicated to the mission of exploiting this technology and making it a part of everyone's life.

2018 - The revolution has taken shape and it has a name: **EVEREO**®.



SERVICE TEMPERATURE FOOD PRESERVING



A UNIQUE PATENTED TECHNOLOGY

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.

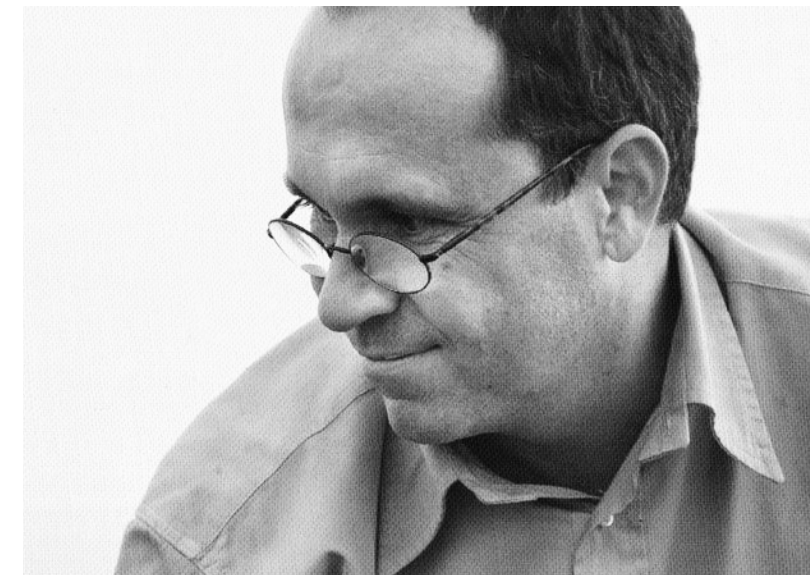
Service Temperature Food Preserving **requires less energy** to preserve cooked food than any blast chiller plus freezer process. Numerous **tests carried out in the University of Parma's laboratories**, at the Department of Material Physics, led by Professor Davide Cassi, have demonstrated the patent's benefits. These apply both in terms of microbiological safety and the preservation of food's organoleptic qualities, as well as referring to savings in time and resources.

Exever is **the combination of the quality of Slow Food with the speed of Fast Food.**

YEAR ZERO FOR MODERN CATERING

"After years of chasing, it was back to taking things slowly. Before us stood the potential final phase in the art of preservation: the legendary sixth model, or rather, the cooked product, preserved at service temperature. It took years of study, experiments, successful and unsuccessful tests. It took equipment that did not exist and that manufacturers have developed, working with us side by side. In the end, we made it."

Professor Davide Cassi, Parma University



Professor of Condensed matter physics at the University of Parma, he founded and now directs the Physics of Gastronomy Laboratory and the Future Cooking Lab spinoff. In Parma, he was also the first president of the first University course in Gastronomic Sciences ever held in Italy. For over 20 years, he has been working with the best chefs and pastry chefs in the world, developing new cooking techniques. In 2002, together with chef Bocchia, he introduced the idea of molecular cooking, as per its definition in the book *Extemporaneous ice-cream and other gastronomic inventions* (2005), which is the first worldwide known manual on this subject (also translated into Spanish with the title *La ciencia en los fogones*).

For his research activity on science and gastronomy he has been awarded with prizes such as the Premio Internazionale Caterina de' Medici, the Premio Tarlati and Grand Prix de la Science de l'Alimentation de l'Académie Internationale de la Gastronomie.

EVEREO

THE SHAPE OF THE REVOLUTION

EVEREO

EVEREO® can be considered a “hot refrigerator” that preserves dishes **at the temperature they are served at for days or weeks.** EVEREO® is the only piece of equipment that utilizes the Service Temperature Food Preserving patented technology to **preserve food safely** by using extremely accurate temperature and atmosphere control combined with the most modern technologies in insulation to avoid heat loss.

EVEREO® always works safely above the danger zone for bacterial growth at **2 stabilised temperature options: 63 °C and 70 °C.**

Where is the revolution?

In the combination of two opposites: **Slow Food and Fast Service**, for unprecedented resource and energy saving.



EVEREO®

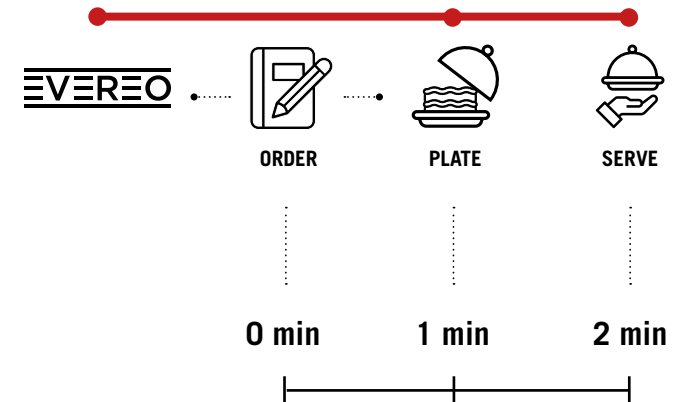
ZERO REGENERATION AND ZERO SERVING TIME

Cook, preserve, serve. Stop. Service Temperature Food Preserving reduces the steps from the kitchen to your served customer, with significant advantages in terms of **quality of taste and saving for your operations.**

It reduces consumption and simultaneously eliminates food temperature changes. The result is a clear improvement in the quality of food, which keeps its **nutritional values intact with a perfectly consistent temperature** and preserves microbiological safety, completely preventing bacterial growth.

Time becomes an ally: your dishes are always ready, today, tomorrow and the day after. They will also be excellent in a week, even for the sole gourmet customer of the day, who will be served in just a few seconds, without having to wait.

63°C/ 70°C



10+ MINUTES OF SAVED TIME!

* Example time savings for a plate of lasagne

Cold Storage

YOUR CUSTOMER WAITS

Cook, blast chill, freeze, refrigerate, regenerate, serve. Cold food preservation is given into our lives. Unchallenged until now. In comparison with Service Temperature Food Preserving, it requires an **increased number of phases** that the food goes through and more **time, costs and risk of bacterial growth** between one phase and another.

To accelerate reduced service time, dishes are often heated too quickly, resulting in a temperature that is not homogeneous throughout and **quality results that are not optimal.**

In the 21st century, are you willing to compromise on the quality of our food? Probably not, and **there is no need to.**

4°C ≤

63°C/ 70°C



THE PARADIGMS



**ZERO WAITING
TIME FOR YOUR
CUSTOMERS**

THE QUALITY OF SLOW FOOD WITH THE SPEED OF FAST SERVICE



With EVEREO® **you decide when and where to cook your menu.** Traditional dishes that require slow cooking and complex processing **can be prepared at your kitchen or delivered to your stores** during the quietest days or moments of the week and preserved at service temperature, **always ready for service.**

Your customers will experience something unique: **all-day dining, high quality slow food meals, no waiting time.**

Your business will immediately see the benefits: **increased table turnover, higher customer satisfaction, higher profits.**

Seven more reasons to choose the Revolution

THE OTHER BENEFITS

HOT IS THE NEW COLD



ORGANOLEPTIC QUALITY & UNIFORM TEMPERATURE

EVEREO® preserves food's nutritional values and cellular structure. And not just that: it makes food more digestible as it hydrolyses proteins and polysaccharides. It also enhances those foods that require slow cooking or complex processing, such as soups or meats with a high content of connective tissues. A sensor detects if a container is open and helps you to guarantee the best quality at all times to your customers. Dishes stay perfectly hot throughout at a temperature that is always constant and perfectly homogeneous: from the moment in which they are cooked to the moment at which they are served, they do not undergo any alterations and therefore better results than any fast-heating technology are guaranteed.

HACCP DATA		
PROGRAM		PORTIONS
OCTOPUS	21	62°
PERCH FILLET	13	62°
POTATO AND...	12	62,5°
OCTOPUS	21	62°

FOOD SAFETY

EVEREO® works solely and exclusively above the temperatures at which bacteria can live, food safety cannot be compromised. The holding of food inside the EVEREO® for more than 8 hours, even if previously cooled to 3 °C, guarantees its complete pasteurization and ensures its safety.

SERVICE TIME

Ready, hot dishes, at all times and at any moment of the day. From order to plate in just a few seconds. What is the result? Extremely quick service times, increased table turnover and greater profit.



12 — The other benefits



ENERGY SAVING & ZERO FOOD WASTING

EVEREO® uses the most modern technologies in insulation to avoid losing heat, with lower consumption than that of a freezer. Furthermore, food waste can be reduced to zero: long preservation times allow you to serve tomorrow what you have not sold today, eliminating any waste of food and profit for your business.



LABOUR COST SAVINGS

Preparing part of your menu in advance means being able to optimize the use of your staff time in the kitchen: cooking in those moments when the kitchen is not busy will keep your team free when there is no time but for your customers.



KITCHENLESS RESTAURANT

EVEREO® allows you to centralize or outsource your kitchen operations, enabling you to reach scale economies or to sell your food even in those places where a kitchen cannot be operated.



ZERO FOOD WASTING

Food waste can be reduced to zero: long preservation times allow you to serve tomorrow what you have not sold today, eliminating any waste of food and profit for your business.

HOT IS THE NEW COLD

13 — The other benefits

EVEREO®

3 DIFFERENT USAGES

UP TO 8 HOURS: HOLDING

EVEREO® allows you to keep the unsealed baking trays of cooked food warm for more than 2 hours, that is the maximum time allowed by traditional holding cabinets. Thanks to EVEREO®'s precise temperature and atmosphere control, your food can be hold for **up to 8 hours** with flawless results. Just select the **“holding mode”** from the control panel and EVEREO® will automatically set the temperature and humidity level that best suit your food. Your customers will notice the difference!

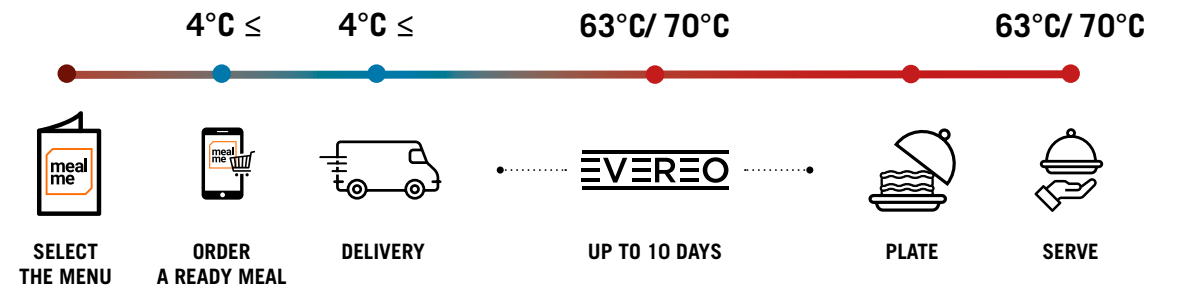
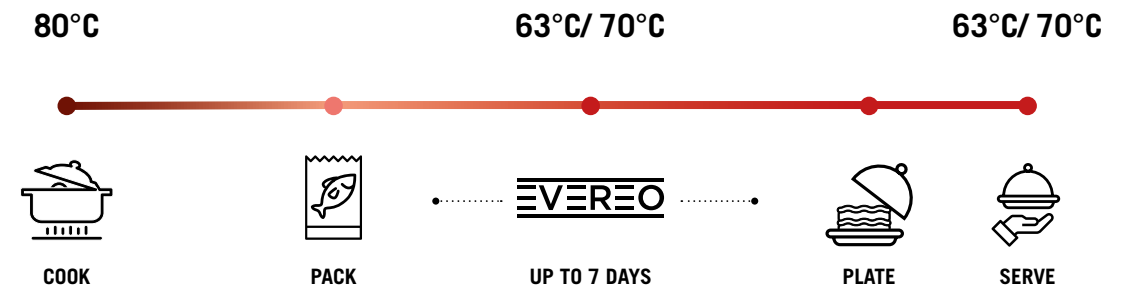
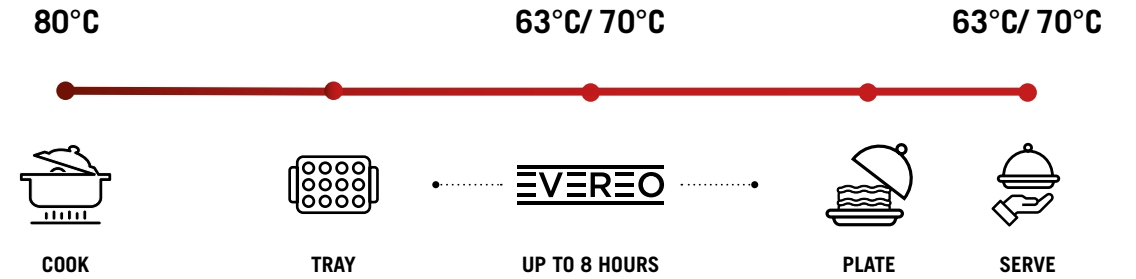
UP TO 7 DAYS: PRESERVATION

All you have to do is seal the food while it is still hot using vacuum bags or **hermetically sealed** containers. EVEREO® maintains the **organoleptic properties and natural humidity of the food** and, in many cases, improves them. Using EVEREO® this way, the best preservation results are reached with food that needs long cookings, that is more than 40 minutes, such as braised meats, soups, goulash and many other traditional dishes. Choose the **“preserving mode”** function from the control panel and EVEREO® will suggest you which setting to select for the most common types of food.

READY MEALS: MEAL ME

On **mealmefood.com** you can find **cooked dishes, ready for hot preserving**, stored in a modified atmosphere, which you can order directly from your smartphone. You can choose between traditional meals or modern ones, single-serving or multi-serving, vegan dishes and dishes suitable for people suffering from coeliac disease. Production is subject to strict controls by Exever Team to ensure that you always get the quality you expect. The food will be transported and delivered at 4° C, then you will have to insert it in EVEREO®, select the appropriate programme for the type of food you chose and wait for the necessary time to warm it up -a few hours as a maximum- before serving it. MEAL ME food will always be warm and ready to be served at any time of the day or night in a few moments **even without qualified staff**.

You can choose how to use EVEREO®: as a sophisticated holding cabinet - obtaining preserving times that have never been reached before - or taking full advantage of the food preserving at service temperature technology, keeping your dishes ready for days or even weeks. If you are looking for more flexibility, you can even choose to use the different features of EVEREO® at the same time.



EVEREO®

SERVICE TEMPERATURE FOOD PRESERVER



EVEREO® CUBE
10 460x330

EVEREO® 900
10 GN1/1

EVEREO® 600
10 GN1/1



EVEREO® CUBE
10 460x330

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

EVEREO® CUBE is especially designed for those who decide to use MEAL ME products to expand their foodservice offer or to start having one.



EVEREO® 900
10 GN1/1

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. EVEREO®'s depth gives you the possibility to manage the trays extraction with an extreme ease of use, without needing of work surface.



EVEREO® 600
10 GN1/1

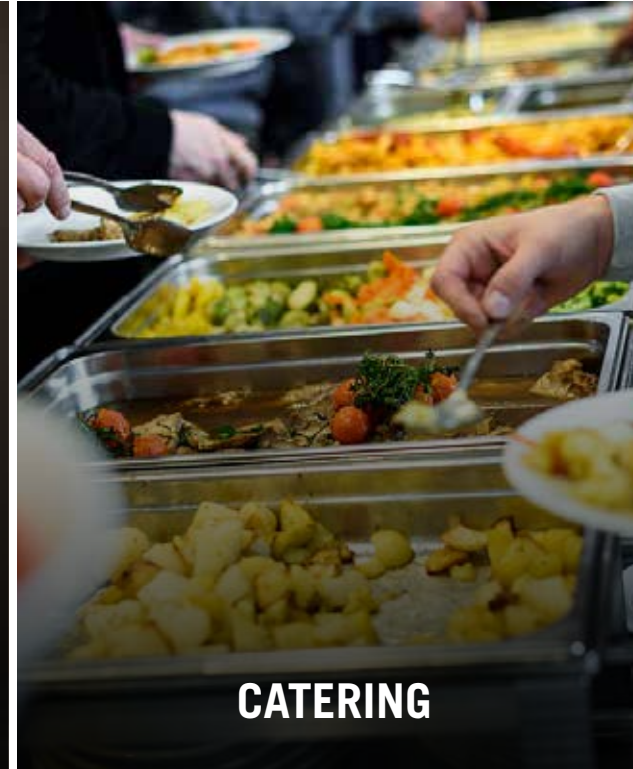
Being only 600 mm deep, EVEREO® 600 is the compact solution to install in small kitchens or on a bar counter. EVEREO® 600 easily adapts to any environment and it is available with left or right door opening.

The large glass and LED light allow maximum visibility of the containers while the compact size allows quick access to the products to be served without having to remove the trays.

EVEREO®
**THE KITCHEN
REVOLUTION**



RESTAURANT



CATERING



SUPERMARKET



HOTEL



BAR



FRANCHISING

RESTAURANT

LA PAROLINA RESTAURANT
TREVINANO (VT) - ITALY



“The EVEREO® is a product that makes us look at our work with new eyes.”

ISIDE DE CESARE
Chef, 1 Michelin Star

THE BENEFITS

“I found the EVEREO® to be very useful, especially in the preparation of meat, which is a key ingredient in a restaurant like ours. Generally speaking, it is also a valid instrument for other products. It is the frontier that leads to a new culinary world, made of more fluid and sophisticated quality processes and smoother rhythms. A restaurant does not know standards, but improvisation. And this is where the need arises to always be ready, making the customer wait for as little time as possible, and offering the very highest quality and flavour. The EVEREO® has brought many benefits to our kitchen and to our dining rooms, such as increasing the number of tables served, optimizing of space and time, and improving cost management.”



WASTE REDUCTION

Significant

“The more the food is maintained, the longer it can be stored, the less waste there is.”



PRODUCT QUALITY

Improved

“I noticed an improvement in product quality in terms of both texture and flavour”



PREPARATION TIME

Reduced

“Thanks to EVEREO®, working before and during the service is now easier and smoother. It is like having an ally in the kitchen.”

THE PROCESS



Bulk preparation during off-peak times



Optimal portion control



Up to 3 weeks (depending on the dish)



Ready to serve immediately



HOTEL

F&DE GROUP
MILANO - ITALY

“With EVEREO® the limits of space, time and energy are completely surpassed, and the ease of transport is an added benefit.”

RENATO PELLIZZARI
Executive Chef F&de Group



BAR

DOM
MILANO - ITALY

“The EVEREO® has allowed us to increase our turnover during lunch while using the same resources.”

GENERAL MANAGER OF
THE GREATEST BARS IN
CORSO COMO, MILAN

THE BENEFITS

“With EVEREO®, the regeneration of precooked foods is simply perfect. Every day we deal with a substantial volume of dishes. The use of an oven to heat or regenerate food therefore slows down the work process and customers are forced to wait for longer. As chefs we are creative in finding solutions to preserve food at the highest standard for as long as possible, but with the EVEREO® there is no need, we have found our “secret weapon”. The limits of time, space and energy are surpassed, and an added benefit is the ease of transport, as the EVEREO® is very light and can be mobile. It is essentially a “hot cupboard”, a “reverse fridge” that offers many benefits and prevents the dishes from being altered”.



WORKING PROCESSES

Simplified

“Everything is easier and more fluid, because you do not have to control the preservation of the food and you can concentrate on something else.”



TOTAL FOOD COST

-30%

“It depends on two conditions: we have less waste and we work on large volumes in total safety.”



SERVICE TIME

-40%

“Improve your service management thanks to the EVEREO® warranty. Customers are served on time and my staff works more smoothly.”

THE PROCESS



Bulk preparation during off-peak times



Since there is no steam we can stick labels directly to the containers



Up to 4/5 days (depending on the dish)



Ready to serve immediately

THE BENEFITS

“I couldn’t believe my ears when I first heard about the EVEREO®. My staff and I were perplexed, but after the first few days of use, we realized that we could no longer do without it. We are a bar and we do not have a kitchen on site. But the EVEREO® effectively brings a small kitchen into our business and therefore allows us to expand our customer offering: from panini and frozen meals to hot first and second courses and side dishes – a complete meal. This gives us the opportunity to integrate different recipes with many different ingredients. This is a crucial advantage that leads us to differentiate ourselves from our competitors. Is that not what every business would like to do?! The EVEREO® also allowed us to give a better level of service during lunch time, which is fundamental for a bar like ours, which works a lot with local office workers”.



INCREASE IN NUMBER OF SERVED TABLES

+70%

“The majority of our lunchtime customers is made up of workers. We manage to serve 70% more tables, which guarantees higher turnover and earnings”



LUNCH BREAK STAFF

-1 person

“More tables served with one person less on duty, since there is no more need to cook and check the food preservation”



LUNCH BREAK TURNOVER

+40%

“More customers and the need for less resources lead to a positive conclusion: the turnover increased”.

THE PROCESS



We only use the hob to cook sauces once a week



The portions are ready to be served, directly from the containers



Up to 3 weeks (depending on the dish)



The full menu, available at any time of the day

FRANCHISING

DANTE'S
NOVARA - ITALY

HOT IS THE NEW COLD



24 — The kitchen revolution

“We have managed to organize product refills so that we eliminate waste. Thanks to the EVEREO®, we have revolutionized the way we work. This product has become an invaluable part of the team.”

ANDREA CALISTRI
Managing Director & Founding Partner

THE BENEFITS

“At first, I was puzzled, as is often the case when using something that is a completely new concept. By using the EVEREO®, my service and that of my chefs has become much faster, even more so than at McDonald’s, and this for a franchise like ours, is vital. We are proudly Tuscan: our stores are busy, but the focus remains on traditional dishes. We have to work quickly and impeccably. Speed goes hand in hand with quality. This is our revolution, and this is Dante’s. The EVEREO® allows us to go above and beyond for our customers and to build on the name we have made for ourselves. Now we are no longer limited in our choice of ingredients, as the consistency of the dishes is never compromised. When we first designed our menu, we had rejected any dishes or ingredients that, once reheated, would not have the same quality as when they are cooked and served immediately. Today we are happy to be able to include these dishes in our menu, as they reflect who we are as a company and what we are able to do”.



SERVICE TIME

3min

“The table turnover is faster at lunchtime. This allows us to serve more people with high quality dishes.”



EVEREO® RECIPES

More variety

Our menu includes many different dishes: delicious appetizers, pasta, salads and pizzas. Thanks to EVEREO®, 70% of them can be cooked, kept warm and served while maintaining their texture and properties. That is a great achievement!”



FOOD QUALITY

Improved

“We added to our menu all those products that lose their flavour and properties in the microwave; thanks to EVEREO® their taste and organoleptic properties remain unaltered”

HOT IS THE NEW COLD

25 — The kitchen revolution

THE PROCESS



Only 2 days a week are fully dedicated to long preparations



The labelled containers are easy to manage in small spaces



Up to 2 weeks (depending on the dish)



Fast food served in crock bowls is a dream



CATERING

MAGGIORDOMUS
PADOVA - ITALY

“The EVEREO® makes you work in a different way, but in terms of time and speed it offers a great number of advantages.”

FEDERICO RIZZI
Owner of Maggiordomus



SUPERMARKET

LA COOP
LOMBARDIA - ITALY

“With the EVEREO®, our staff are more relaxed, and the organoleptic qualities of the dishes improve as they are being preserved.”

GENERAL MANAGER AT MAJOR SUPERMARKET CHAIN

THE BENEFITS

“We used the EVEREO® for 3 different services and the difference is clear. There is no risk that the dishes absorb moisture and therefore lose their consistency and flavour. This is the key. We have very fast paced preparation and service, we cannot afford delays or mistakes. When I was shown the EVEREO® I immediately thought that it was an innovative tool, capable of revolutionizing the world of cooking. And I could tell that my instinct was right the moment we began to use it. In our sector we can certainly talk about savings in preparation time and management, where work processes have been eased.”



PREPARATION TIME

-10%

“The preparation is more fluid and lean. This allows us to concentrate more on customer management and service”



KITCHEN STAFF

-25%

“Processing and food preserving supervision are facilitated”



CONSUMPTION

-10%

“Generally speaking, we noticed that energy, water and gas consumption for food preserving decrease”.

THE PROCESS



COOK
Bulk preparation during off-peak times

PORTION
Since there is no steam we can stick labels directly to the containers

PRESERVE
Up to 2 weeks (depending on the dish)

SERVE
The full menu, available at any time of the day

THE BENEFITS

“In large scale distribution we are used to using regenerators or holding cabinets, so we already had some knowledge of this field. However, then I was introduced to the EVEREO®, which enabled holding time of not hour but days. We wanted to see the product capabilities, so we held our products in it, tasting them after a few days. They were still as hot and delicious as when we had first put them in. We have initiated an internal test at one of our stores. We have trained the personnel and standardized the process by including it in our operating manuals. Our staff are more relaxed, and the products have improved a lot from an organoleptic point of view. This has benefited customers and employees alike”.



COST

Decreased

“It is a balancing act: if there is energy saving and the supervision of a process phase is lowered, costs decrease”



SERVED TABLES

Increased

“Our resources are dedicated to service, because the food remains warm in complete autonomy. It is like having a person more in the staff!”



PREPARATION TIME

Decreased

“When you stop using the oven and the microwave, the food preparation time decreases”

THE PROCESS



COOK
We only use the hob to cook sauces once a week

PORTION
The portions are ready to be served, directly from the container

PRESERVE
Up to 3 weeks (depending on the dish)

SERVE
The full menu, available at any time of the day

EVEREO® User Interface

MANAGE YOUR KITCHEN FROM THE DISPLAY



PRECISE TEMPERATURE CONTROL

EVEREO®'s strength lies in the accurate control of the **temperature** and of the **atmospheric conditions** inside the chamber, thanks to the use of latest generation sensors. With EVEREO® you can set any temperature from 40 °C to 80 °C with the certainty of a **degree of precision of 0,5 °C**.

Preservation at 63° C

Most foods can be safely preserved using the lower storage temperature available for EVEREO®, 63°C. For example, you can store dishes such as soup, meat, fish, vegetables, pasta and desserts, and all sauces that usually take up time and occupy the stove: with the EVEREO® you really can have the line always ready to serve.

EVEREO® is so precise that it maintains the same **uniform temperature on every shelf** and its heating and cooling system is fast and powerful to **quickly and effectively compensate for temperature changes** when the door is opened or a food at a colder or warmer temperature is placed into its chamber.

Preservation at 70° C

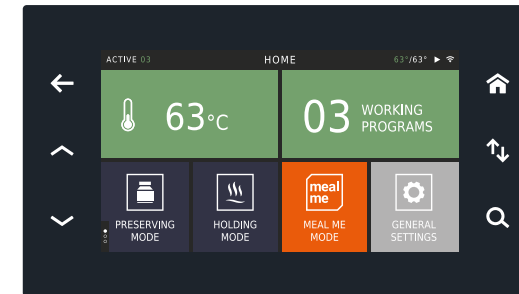
The highest temperature is ideal for preserving fibre rich vegetables or meats that have high levels of connective tissue; these dishes are not only preserved perfectly, but they even improve in terms of organoleptic quality: the toughest connective tissue takes on a soft and gelatinous consistency, as in the case with octopus, while the vegetables become almost creamy. The preservation program at 70°C is therefore optimal for preparations made with medium to long cooking times.

EVEREO® PROGRAMS

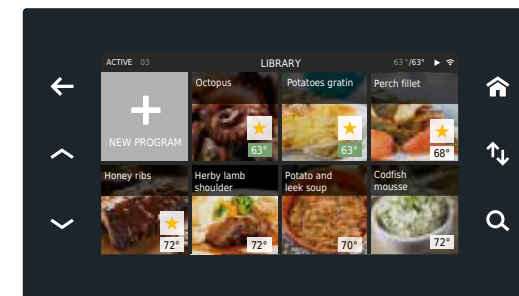
EVEREO® helps you **manage your menu** when it is most convenient for you.

The **“preserving mode”** allows you to either set up your own programme or select the most suitable of the preset ones to preserve your dishes in sealed containers for days or weeks.

The **“holding mode”** allows you to set up your programmes using **open containers or trays** and keep the food at a precise set temperature and humidity up to a maximum of 8 hours. The **“meal me mode”** will use the preservation programmes for the food you ordered on **mealmefood.com**.



EVEREO®'s display is an **intuitive and powerful tool**. Even new members of staff can quickly learn how to use the controller without knowing the details of Service Temperature Preservation.



You can easily manage your programs in the different libraries. With **“Add to favourites”** button you will find your most used recipes as first choice in the menu.



Preserving Mode

INTELLIGENT SENSORS FOR TOTAL FOOD SAFETY

REORDER POINT - (ROP)

When you insert food containers into the chamber you can set your Re-order Point (ROP) for each tray and according to your needs.

The ROP is a **minimum number of sous-vide single portions** that must always be present in order not to run out during service of your best selling menu items.

An example? When the ROP of a tray is set at 15

containers, the display will warn you when the number falls below this threshold.

Thanks to Re-order Point set, you can **easily manage your inventory** and always have the situation under control.

The result? Hot dishes for any customer order ready for immediate service at any time, in perfect F.I.F.O. (first in first out) style.



SEAL MONITORING

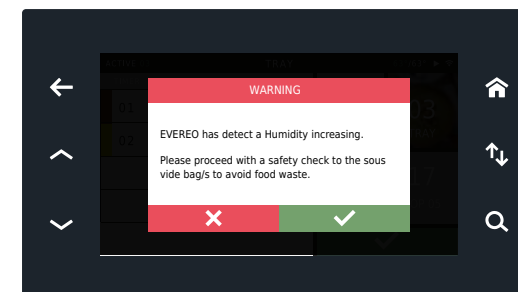
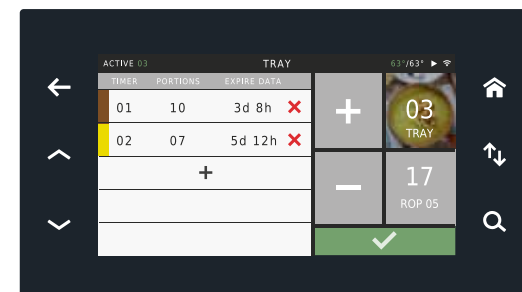
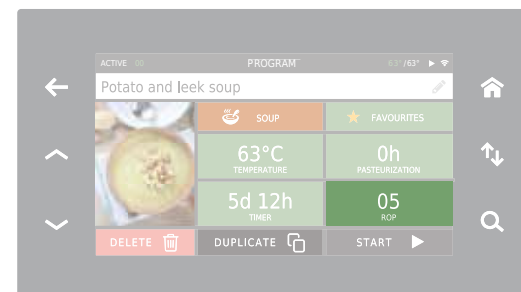
EVEREO®, thanks to its **intelligent sensors**, constantly monitors the climatic conditions inside the chamber according to the settings that you have set.

If the sensors detect that one of the food container's seals could have been compromised, the display warns you immediately. It could be the breaking of a vacuum pack bag, or an

airtight container that has not been closed properly: in any case, nothing to be worried about.

EVEREO® intervenes promptly with a warning on the display, so you can take measures to identify which item needs to be sealed again before its taste gets compromised.

Feel safe!



Holding Mode

COMPLETE SECURITY WITH INTELLIGENT SENSORS

ACCURATE MOISTURE CONTROL

When you are using EVEREO® in “Holding”, you have full control of the temperature and the humidity within in.

Why is that so important? An excess of moisture during the holding of food has a negative impact on the organoleptic properties allows holding times of no longer than 2 hours. Items such as meat, fish and grilled vegetables, if held in environments that are too humid, acquire a boiled consistency

and taste. Thanks to its precise sensors, EVEREO® records changes in temperature and humidity in the chamber, compares them to your settings and, when necessary, intervenes by activating to regulate the expulsion of humidity in excess through a special **intelligent valve** to guarantee excellent holding results that can last uncompromised up to 8 hours!



Market Place

EVERYTHING WITHIN REACH OF YOUR SMARTPHONE

WWW.MEALMEFOOD.COM

The revolution is now: if you own EVEREO® you can add great products to your menu without having to cook them.

At www.mealmefood.com you will find solutions for a complete menu or you will be able to integrate your menu with special and unique recipes or with products suitable for those who suffer from food intolerances and allergies.

All you have to do is order the items you are interested in from your smartphone or computer: they will be delivered to you when it is more convenient for your staff.

In addition to this, connecting your EVEREO® to the Internet, the **meal me** menu automatically synchronizes with the control panel of your Evereo® food preserver at service temperature. All you have to do is access the dedicated section and launch the conservation programme of the desired **meal me** recipe.





EVEREO®

“This is a game changer for anyone preparing and serving food in a stand-alone café to a massive institution”

“Revolutionary Thinking that turns all staff into a Master Chef, frees up capital, maximises capacity, reduces labour, energy and waste, and will consistently delight your fussiest eaters”

JO CLEARY
Hospitality Quality Outcomes Catalyst
AUSTRALIA

Jo Cleary from Dining Experience Specialists works with aged care leaders and asks HOW can meals be enjoyable, nutritious and innovative. She is renowned for “making the invisible visible”. She mentors staff to deliver sustainable quality improvements at optimum cost.

Jo has come from a diverse business background, consulting to a broad range of clients. She focusses on systems and process improvement with a quality outcome. Her passion has recently turned to food across the value stream, introducing innovative strategies and solutions that staff can embrace and their customers love.

EVEREO®
**TECHNICAL
 DATASHEET**

HOT IS THE NEW COLD



EVEREO 600 10 GN1/1

FEATURES	TECHNICAL DATASHEET
01. CAPACITY	10 GN1/1
02. PORTION CAPATICY	200 portions
03. PITCH	67 mm
04. FREQUENCY	50 Hz
05. VOLTAGE	220-240 V
06. ELECTRICAL POWER	2.9 kW
07. DIMENSIONS (WXDXH mm)	750 x 618 x 916
08. WEIGHT	91,5 kg

36 — Technical datasheet



EVEREO 900 10 GN1/1

FEATURES	TECHNICAL DATASHEET
01. CAPACITY	10 GN1/1
02. PORTION CAPATICY	200 portions
03. PITCH	67 mm
04. FREQUENCY	50 Hz
05. VOLTAGE	220-240 V
06. ELECTRICAL POWER	2.9 kW
07. DIMENSIONS (WXDXH mm)	535 x 888 x 916
08. WEIGHT	75 kg

37 — Technical datasheet



EVEREO CUBE 10 460X330

FEATURES	TECHNICAL DATASHEET
01. CAPACITY	10 460x330
02. PORTION CAPATICY	80 portions
03. PITCH	28 mm
04. FREQUENCY	50 Hz
05. VOLTAGE	220-240 V
06. ELECTRICAL POWER	1.5 kW
07. DIMENSIONS (WXDXH mm)	600 x 632 x 590
08. WEIGHT	75 kg

HOT IS THE NEW COLD

EVEREO® COMBINATIONS

EVEREO 600
10 GN1/1



EVEREO 900
10 GN1/1



EVEREO CUBE
10 460X330



EVEREO® ON ITS HIGH STAND

The minimal solution for small kitchens: EVEREO® with its tray rack.

DOUBLE-STACK EVEREO®

The use of two EVEREO® units gives you distinct advantages: to preserve dishes that require different preserving temperatures at the same time, or to use one EVEREO® in Holding mode and the other one in Preserving/Meal me mode. Or just to give you more space for your food!



EVEREO® AND CHEFTOP MIND.MAPS™ COMBI OVEN

Pairing the EVEREO® together with an UNOX CHEFTOP MIND.MAPS™ combi oven is a winning combination to manage most of your work in the kitchen, optimizing space to adapt to every environment.



EVEREO® ACCESSORIES



HIGH STAND

EVEREO 600
EVEREO 900
EVEREO CUBE



MEDIUM STAND

EVEREO CUBE



LOW STAND

EVEREO CUBE



FLOOR STAND

EVEREO 600
EVEREO 900



WHEELS KIT

EVEREO 600
EVEREO 900
EVEREO CUBE



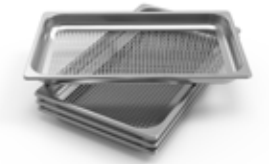
FEET KIT

EVEREO 600
EVEREO 900



HIGH FEET KIT

EVEREO CUBE



PRESERVING ESSENTIALS

EVEREO 600
EVEREO 900
EVEREO CUBE



STACKING KIT

EVEREO 600
EVEREO 900



STACKING KIT

EVEREO CUBE



WIFI KIT

EVEREO 600
EVEREO 900
EVEREO CUBE



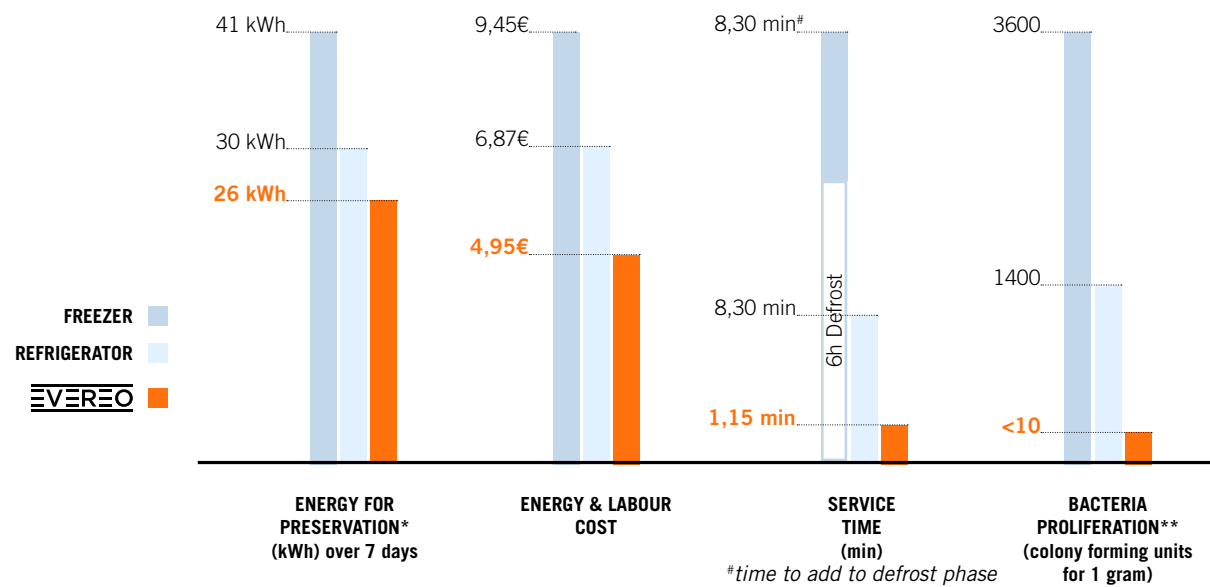
SPRAY&RINSE

EVEREO 600
EVEREO 900
EVEREO CUBE

SAVE MONEY AND TIME EVEREO IN NUMBERS

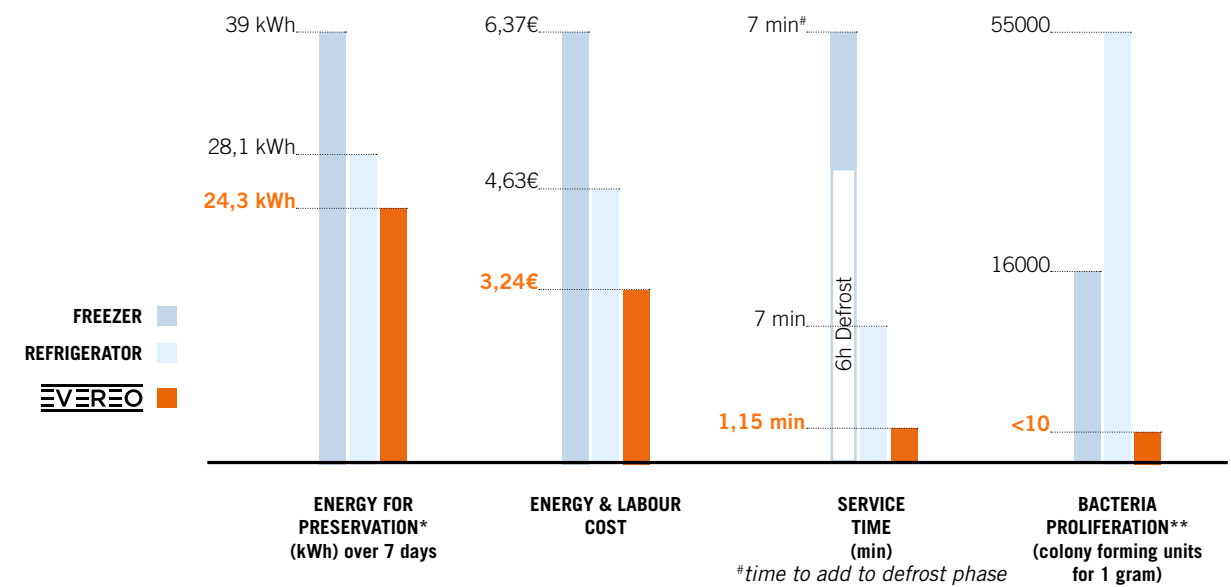
CHICKEN

“Slow cooked chicken breast with seasonal leaves and rosemary infused olive oil.”
Data is based on a full load of **96** portions sous-vide (24 chickens breast).



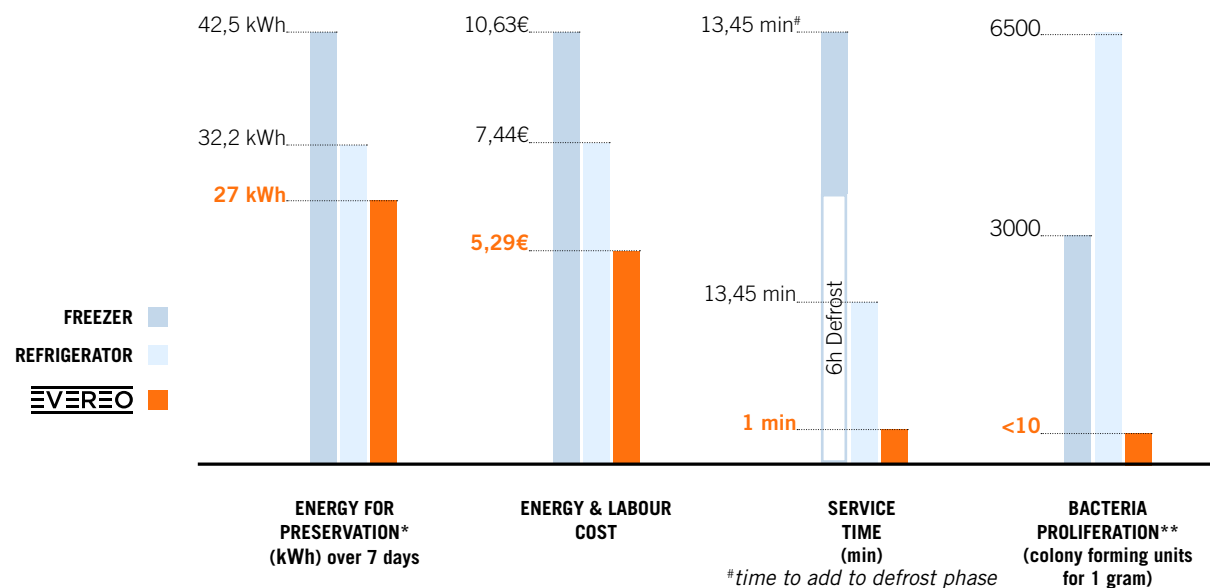
FISH

“Swordfish fillet cooked mediterranean style served with red chicory and fennel crunchy salad.”
Data is based on a full load of **80** portions sous-vide (12 kg of swordfish fillets).



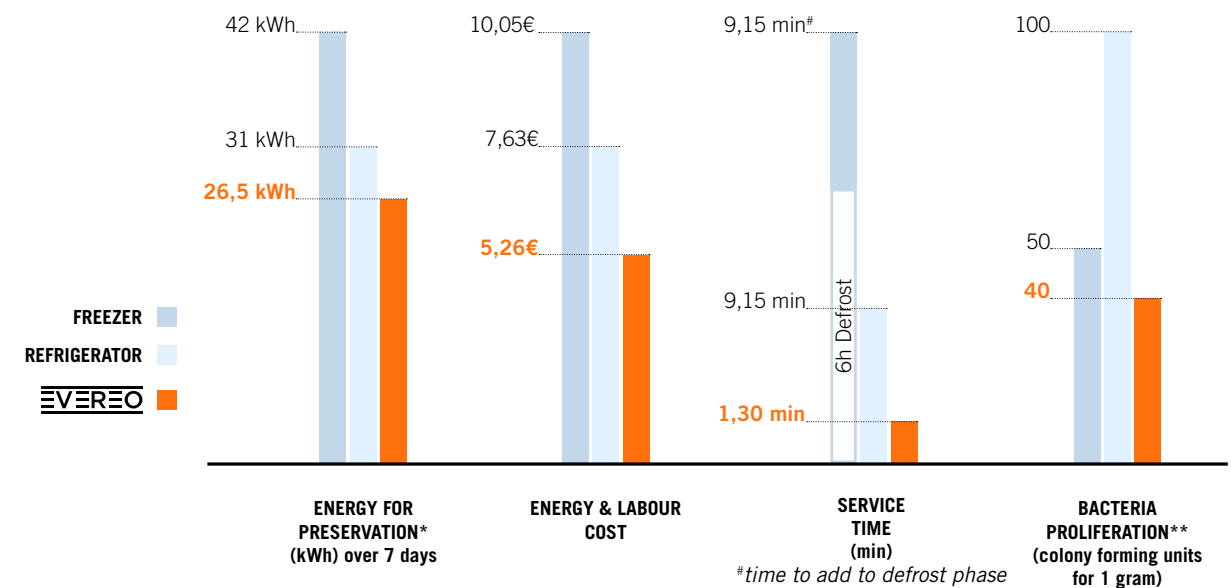
LASAGNA

“Homemade traditional “lasagna” with mushrooms and taleggio cheese DOP.”
Data is based on a full load of **180** portions sous-vide (7 trays GN 1/1 of lasagne).



RED MEAT

“Italian Style beef meatballs in sweet tomatoes and red wine herby sauce.”
Data is based on a full load of **125** portions sous-vide (15 kg of beef and 12,5 kg of sauce).



*Value of refrigerator and freezer compared to a capacity of 10 trays
**To request the complete Laboratory Tests please write to info@unox.com

Remove all doubt

FAQ

DISCOVER WHAT EVEREO® CAN DO FOR YOU

01. Can I preserve any type of food at service temperature?
02. How long can I preserve food for?
03. Why can I not achieve the same results with an oven or another hot holding cabinet?
04. Will food held at 63° or 70° not continue to cook?
05. Do the foods remain unchanged after being kept hot?
06. What happens if I open the door several times and the temperature drops?
07. How can I justify the unexpected speed of service to my customers?
08. How much does it consume? Is it not expensive to keep food warm for so long?
09. What about local health authorities and HACCP regulations?
10. Is product training available?

REMOVE ALL DOUBT
AND JOIN THE REVOLUTION ON:

EVEREO.COM



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GOLD WINNER COMMERCIAL KITCHEN SHOW 2018

Unox has been awarded with Gold at the Innovation Challenge at the Commercial Kitchen Show 2018.

EVEREO® by Unox was deemed to be a “radical innovation for the market” and “an absolute game changer”.

EVEREO®