



The hot fridge



In order to respect the environment we have decided to digitalise our catalogues and replace them with this leaflet. With this choice we have **reduced** paper consumption **by up to 95%**. You can download the complete catalogue in digital version by scanning the QR code shown here. Need more information? Visit our website and chat with us!



Configure your
EVEREO®
at unox.com

LI272440

THE QUALITY OF SLOW FOOD WITH THE SPEED OF FAST SERVICE

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, combining precise control and management of temperature and atmosphere.



EVEREO®
Hot storage



ORDER



PLATE



SERVE

+10
MINUTES
Saved time



0 min

1 min

2 min

10+ min

11 min



FRIDGE
Cold storage



ORDER



HEAT UP/
RIGENERATE



PLATE



SERVE

Service temperature food preserver

EVEREO® 600

10 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 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 460x330

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.



6 reasons why to choose EVEREO®



Fixed temperature
and food consistency



Energy
saving



Zero service
time



Waste
reduction



Kitchenless
restaurant



Labour costs
saving



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 trays.



Superholding

Superholding

Hold up to 8 hours.

With the SUPERHOLDING mode you can preserve in EVEREO® flawless dishes using open containers or not sealed trays.

-40%

Service time

-30%

Total food cost

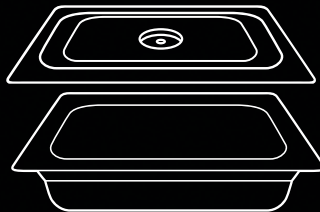
3 min

Service time

MULTI.Day Trays

Preserving with trays

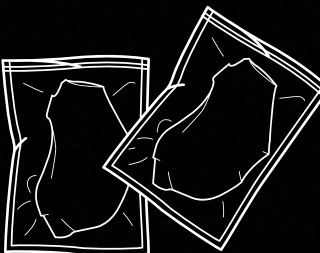
Cook as you have always done using an open UNOX MULTI.Day Tray. Once the cooking is done, vacuum-seal the tray with hot food thanks to the patented MULTI.Day HOT VACUUM and MULTI.Day Lid.



MULTI.Day Bags

Preserving with vacuum bags

The MULTI.DAY certified Bags are 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 be always ready for any order.



Speed

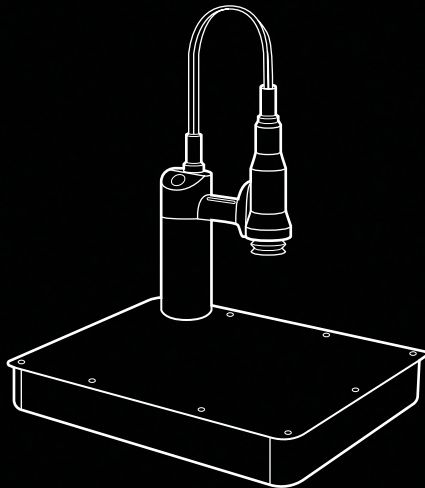
Always at hand

Thanks to MULTIDAY Hot Vacuum, a hot food fully loaded tray 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.

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



-10%

Preparation time

-25%

Kitchen staff

-10%

Consumption

Preserving 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.



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, non-deformable and robust.

