

**EVEREO®**

The hot fridge



Discover more about  
EVEREO®  
at [unox.com](http://unox.com)

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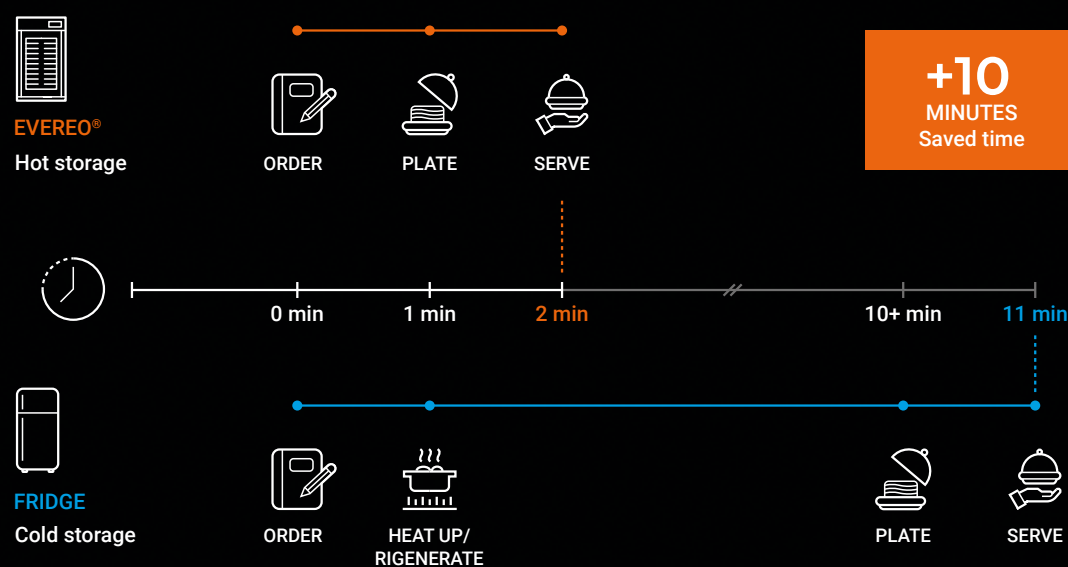
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# THE QUALITY OF SLOW FOOD WITH THE SPEED OF FAST SERVICE

## 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.



## 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

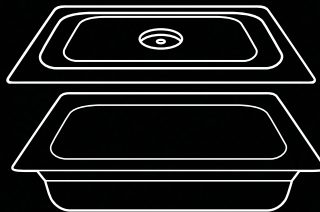
**-30%**  
Total food cost

**3 min**  
Service time

### MULTI.Day Trays

Preserving with trays

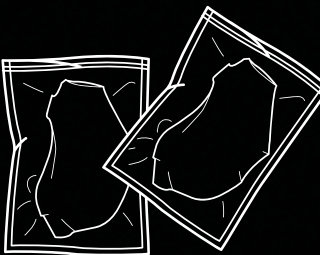
Cook as you have always done using an open UNOX MULTI.Day Tray. Once the cooking is done, vacuum-seal the tray with hot food thanks to the patented MULTI.Day HOT VACUUM and MULTI.Day Lid.



### MULTI.Day Bags

Preserving with vaccum 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

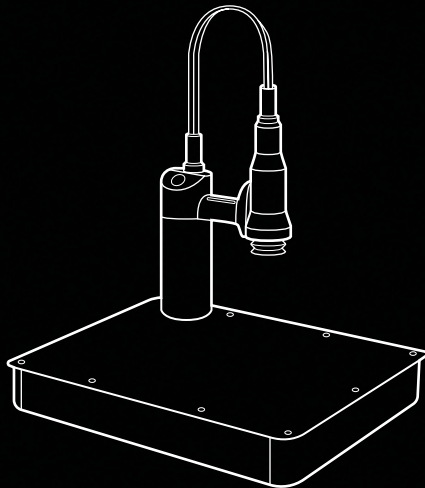
Always at hand

Thanks to MULTI.DAY 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

Vaccum status detection system

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

[Click here](#) 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 hourswith impeccable results.



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.

