

EVEREO®



EVEREO®

FEATURES

■ Standard □ Optional – Not available

EVEREO® 600
EVEREO® 900 EVEREO® CUBE

	EVEREO® 600	EVEREO® 900	EVEREO® CUBE
MANUAL PRESERVING MODES			
Service temperature preservation ranging from 58°C (136,4°F) to 75°C (167°F)	■	■	■
ADVANCED AND AUTOMATIC PRESERVING PROGRAMMING			
PROGRAMS: store up to 200 user's programs	■	■	■
PROGRAMS: it is possible to assign a name and a picture to the stored programs	■	■	■
CHEFEXEVER: select the preservation mode and the food to be preserved	■	■	■
MULTI.Time: technology to manage up to 10 timers to preserve different products at the same time	■	■	■
AIR DISTRIBUTION IN THE PRESERVING CHAMBER			
AIR.Maxi™ technology: multiple fans	■	■	■
AIR.Maxi™ technology: intelligent management of the airflow speed to better ventilation distribution	■	■	■
STACKING MORE UNITS			
MAXI.Link technology: allows you to create EVEREO stacks or columns	■	■	■
THERMAL INSULATION AND SAFETY			
"Protek.SAFE™ technology: maximum thermal efficiency and working safety (it complies with the IEC/EN60335-2-42 regulation)"	■	■	■
Protek.SAFE™ technology: fan brake to limit energy loss at door opening	■	■	■
Protek.SAFE™ technology: electrical power absorption related to the real needs	■	■	■
Protek.SAFE™ PLUS: double glazed door	■	■	■
PATENTED DOOR			
Door hinges made of high durability and self-lubricating techno-polymer	■	■	■
Reversible door, even after the installation	□	□	–
Door docking positions at 60° / 120° / 180°	■	■	■
AUXILIARY FUNCTIONS			
Visualisation of the remaining preserving time	■	■	■
Continuous functioning «INF»	■	■	■
Visualisation of the set and real time values	■	■	■
Temperature unit in °C or °F	■	■	■
TECHNICAL DETAILS			
Rounded AISI 304 stainless steel chamber for hygiene and ease of cleaning	■	■	■
Chamber illumination thanks to external LED lights	■	■	■
EVEREO.Touch: Sealed control panel to avoid humidity leakins into the board circuits (IPX4)	■	■	■
Light weight – heavy duty structure using innovative materials	■	■	■
Proximity door contact switch	■	■	■
Autodiagnosis system for problems or brake down	■	■	■
Safety temperature switch	■	■	■
Stainless steel L-shaped rack rails	■	■	■

TECHNICAL DATASHEET



XEEC-1011-EPR

EVEREO 600



01. MODEL	XEEC-1011-EPR
02. CAPACITY	10 GN1/1
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	82 kg



XEEC-1013-EPR

EVEREO 900



01. MODEL	XEEC-1013-EPR
02. CAPACITY	10 GN1/1
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	70 kg



XEEC-10HS-EPD

EVEREO CUBE



01. MODEL	XEEC-10HS-EPD	XEEC-10HS-EPR
02. CAPACITY	10 460X330	10 460X330
03. PITCH	28 mm	28 mm
04. FREQUENCY	50 Hz	50 Hz
05. VOLTAGE	220-240 V	220-240 V
06. ELECTRICAL POWER	1.5 kW	1.5 kW
07. DIMENSIONS WxDxH (mm)	600 x 632 x 590	600 x 632 x 590
08. WEIGHT	47,5 kg	47,5 kg



XEEC-10HS-EPR

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 lateral supports.



EVEREO® STACK

Using two EVEREO® units gives you many different advantages: you can preserve dishes that require different preserving temperatures at the same time; or use one EVEREO® in Holding mode and the other one in Preserving/Mealme mode; or just have more space for your food!



EVEREO® AND CHEFTOP MIND.MAPS™ COMBI OVEN

EVEREO® CUBE AND BAKERLUX SHOP.PRO™ OVEN

Stacking the EVEREO® and an UNOX CHEFTOP MIND.Maps™ combi oven / BAKERLUX SHOP.Pro™ oven is a winning combination to manage most of your work in the kitchen, optimizing time and space and adapting to every environment.













EVEREO®
ACCESSORIES

EVEREO 600
10 GN1/1











EVEREO 900
10 GN1/1

EVEREO CUBE
10 460X330







	High open stand with lateral supports	Dimensions: 750x653x753 mm WxDxH Pitch: 65 mm Weight: 16,5 kg Art.: XEERC-0811-H	518x779x744 mm WxDxH 60 mm 24 kg XWCRC-0613-H	594x546x738 mm WxDxH 60 mm 12 kg XWKRT-08HS-H
	Medium open stand with lateral supports	Dimensions: - Pitch: - Weight: - Art.: -	-	594x546x559 mm WxDxH 60 mm 12 kg XWKRT-06HS-M
	Low open stand	Dimensions: - Pitch: - Weight: - Art.: -	-	594x546x355 mm WxDxH - 4 kg XWKRT-00HS-L
	Floor positioning stand. Mandatory for positioning the EVEREO® on the floor	Dimensions: 732x546x178 mm WxDxH Pitch: - Weight: 5 kg Art.: XWERC-0011-F	518x684x178 mm WxDxH - 4 kg XWCRC-0013-F	- - - -
	For EVEREO® 600/900 positioning. Complete kit composed of 4 adjustable feet	Art.: XUC044	XUC044	-
	For EVEREO® CUBE positioning. Complete kit composed by 4 adjustable feet	Art.: -	-	XUC025
	Wheels kit with safety chains. 4 wheels complete Kit: 2 wheels with brake 2 wheels without brake	Art.: XUC012	XUC012	XUC012
Compatible with: XEERC-0811-H XWKRT-08HS-H XWCRC-0613-H XWKRT-00HS-L				
	Stacking installation kit. Includes all parts and connections to stack two EVEREO® 600/900 units	Art.: XEEQC-0013-E	XEEQC-0013-E	-
	Stacking installation kit. Includes all parts and connections to stack an EVEREO® 600/900 and a UNOX CHEFTOP MIND.Maps™	Art.: XEEQC-0011-E	XEEQC-0013-E	-
It requires the purchase of Art. XUC001 First installation kit for the oven				
	Stacking installation kit. Includes all parts and connections to stack two EVEREO® CUBE units or to stack an EVEREO® CUBE and a BAKERLUX SHOP.Pro™ oven	Art.: -	-	XWEQT-00HS-E
	Wi-Fi Kit	Art.: XEC006	XEC006	XEC012

EVEREO® PRESERVING ESSENTIALS

EVEREO 600 GN1/1 - EVEREO 900 GN1/1

	BLACK.20 Non-stick stainless steel pan Art.: TG 895	h. 20 mm		STEAM Stainless steel grid for sous-vide preserving Art.: GRP 815	h. 40 mm
	BLACK.40 Non-stick stainless steel pan Art.: TG 900	h. 40 mm		CHROMO.GRID Flat stainless steel grid Art.: GRP 806	h. 16 mm
	STEEL.20 Stainless steel pan Art.: TG 805	h. 20 mm		FORO.STEEL.20 Non-stick stainless steel pan Art.: TG 810	h. 20 mm
	STEEL.40 Stainless steel pan Art.: TG 815	h. 40 mm		FORO.STEEL.40 Non-stick stainless steel pan Art.: TG 820	h. 40 mm
	STEEL.65 Stainless steel pan Art.: TG 825	h. 65 mm		FORO.STEEL.65 Non-stick stainless steel pan Art.: TG 830	h. 65 mm


EVEREO CUBE 460X330

	FORO.BAKE Perforated aluminium pan. Can only be ordered in multiples of 2 pieces. Art.: TG 310	h. 15 mm		PAN.FRY Enamelled pan Art.: TG 350	h. 20 mm
	FORO.BLACK Non-stick perforated aluminium pan. Can only be ordered in multiples of 2 pieces. Art.: TG 330	h. 15 mm		CHROMO.GRID Flat chromium plated wire grid Art.: GRP 305	h. 14 mm
	BAKE Aluminium pan. Can only be ordered in multiples of 2 pieces. Art.: TG 305	h. 15 mm		STEAM Stainless steel grid for sous-vide preserving Art.: GRP 350	h. 30 mm

SUPERHOLDING LID

	SUPERHOLDING LID Polycarbonate lid Art.: TG 802	GN1/1		SUPERHOLDING LID Polycarbonate lid Art.: TG 806	GN1/2
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DETERGENT

	SPRAY&Rinse Spray detergent for EVEREO® preserver. One box contains n° 12 x 750 ml spray bottles. Trash the bottle once you have used the product. Art.: DB1044	
	Single box purchase	
	Multiple box purchase: 6 boxes, cost per unit	
	Multiple box purchase: 30 boxes (full pallet), cost per unit	

GOLD WINNER COMMERCIAL KITCHEN SHOW

EVEREO has been awarded with Gold at the Innovation Challenge at the Commercial Kitchen Show 2018-2019, London. EVEREO® by Unox was deemed to be a “radical innovation for the market” and “an absolute game changer”.



SMART LABEL 2019

EVEREO has been awarded with Smart Label at HOST 2019, Milan.





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