EVEREO



EVEREO®

FEATURES

■ Standard □ Optional – Not available

	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 absorbtion 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 illuminatoin 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



XEEC-10HS-EPR

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

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.PROTM 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.







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	518x779x744 mm WxDxH	594x546x738 mm WxDxH
		Pitch:	65 mm	60 mm	60 mm
		Weight:	16,5 kg	24 kg	12 kg
		Art.:	**XEERC-0811-H**	**XWCRC-0613-H**	**XWKRT-08HS-H**
	Medium open stand with lateral supports	Dimensions:	-	-	594x546x559 mm WxDxH
		Pitch:	-	-	60 mm
		Weight:	-	-	12 kg
		Art.:	-	-	**XWKRT-06HS-M**
	Low open stand	Dimensions:	-	-	594x546x355 mm WxDxH
		Pitch:	-	-	-
		Weight:	-	-	4 kg
		Art.:	-	-	**XWKRT-00HS-L**
	Floor positioning stand. Mandatory for positioning the EVEREO® on the floor	Dimensions:	732x546x178 mm WxDxH	518x684x178 mm WxDxH	-
		Pitch:	-	-	-
		Weight:	5 kg	4 kg	-
		Art.:	**XWERC-0011-F**	**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 | XWKRT-06HS-M | 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 installaton 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 h. 20 mm

Non-stick stainless steel pan

Art.: **TG 895**



BLACK.40 h. 40 mm

Non-stick stainless steel pan

Art.: **TG 900**



STEEL.20 h. 20 mm

Stainless steel pan

Art.: **TG 805**



STEEL.40 h. 40 mm

Stainless steel pan

Art.: **TG 815**



STEEL.65 h. 65 mm

Stainless steel pan

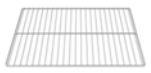
Art.: **TG 825**



STEAM h. 40 mm

Stainless steel grid for sous-vide preserving

Art.: **GRP 815**



CHROMO.GRID h. 16 mm

Flat stainless steel grid

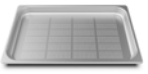
Art.: **GRP 806**



FORO.STEEL.20 h. 20 mm

Non-stick stainless steel pan

Art.: **TG 810**



FORO.STEEL.40 h. 40 mm

Non-stick stainless steel pan

Art.: **TG 820**



FORO.STEEL.65 h. 65 mm

Non-stick stainless steel pan

Art.: **TG 830**

EVEREO CUBE 460X330



FORO.BAKE h. 15 mm

Perforated aluminium pan.
Can only be ordered in multiples of 2 pieces.

Art.: **TG 310**



FORO.BLACK h. 15 mm

Non-stick perforated aluminium pan.
Can only be ordered in multiples of 2 pieces.

Art.: **TG 330**



BAKE h. 15 mm

Aluminium pan.
Can only be ordered in multiples of 2 pieces.

Art.: **TG 305**



PAN.FRY h. 20 mm

Enamelled pan

Art.: **TG 350**



CHROMO.GRID h. 14 mm

Flat chromium plated wire grid

Art.: **GRP 305**



STEAM h. 30 mm

Stainless steel grid for sous-vide preserving

Art.: **GRP 350**

SUPERHOLDING LID



SUPERHOLDING LID GN1/1

Polycarbonate lid

Art.: **TG 802**



SUPERHOLDING LID GN1/2

Polycarbonate lid

Art.: **TG 806**

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.



EVEREO®

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