



HOT IS THE NEW COLD

The revolution starts now.



The Past, Today and the Future.

History of preservation.

THE REVOLUTION

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.

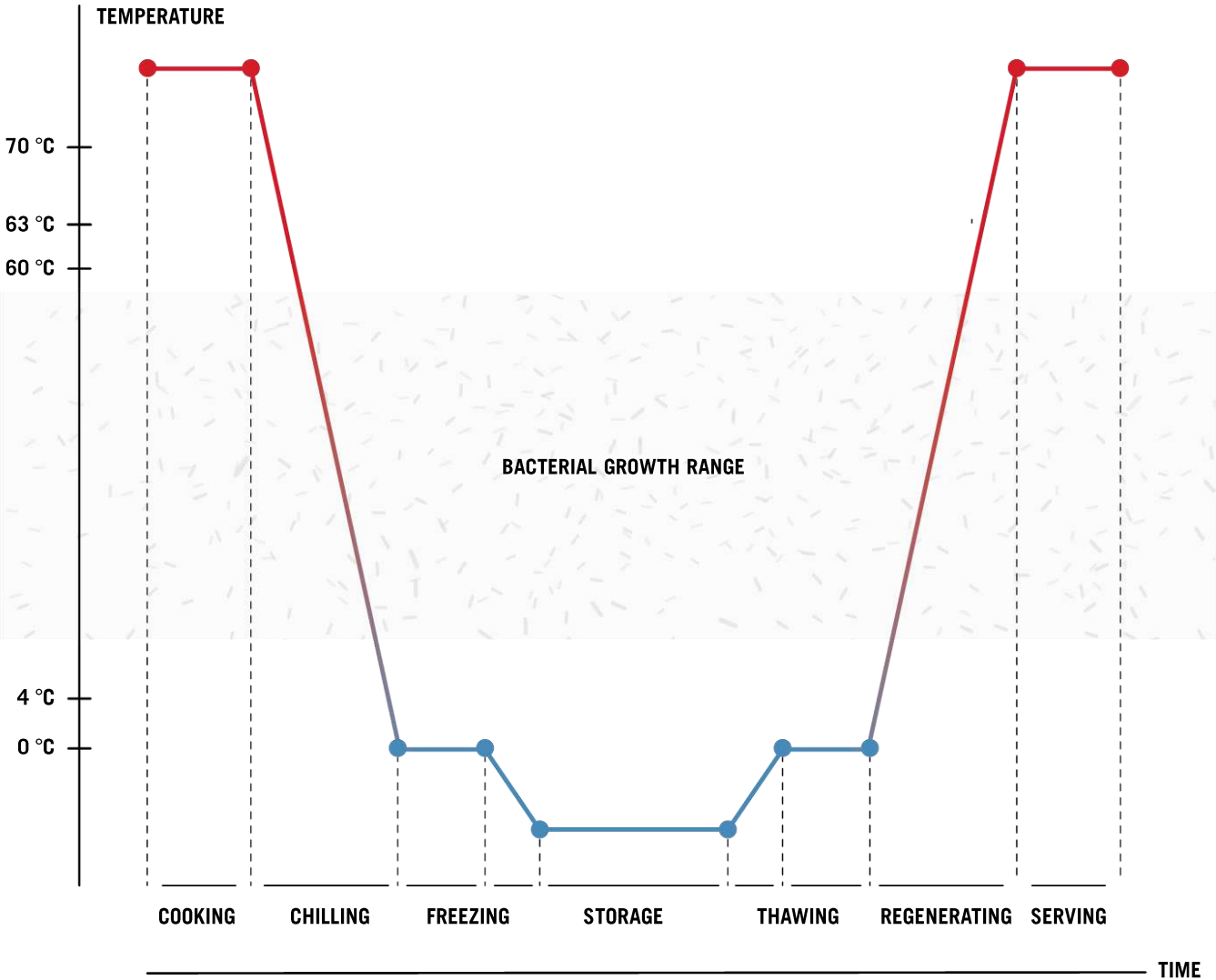
2016 - UNOX creates EXEVER, a company dedicated to the mission of exploiting this technology and making it a part of everyone's life.

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



SERVICE TEMPERATURE FOOD PRESERVING

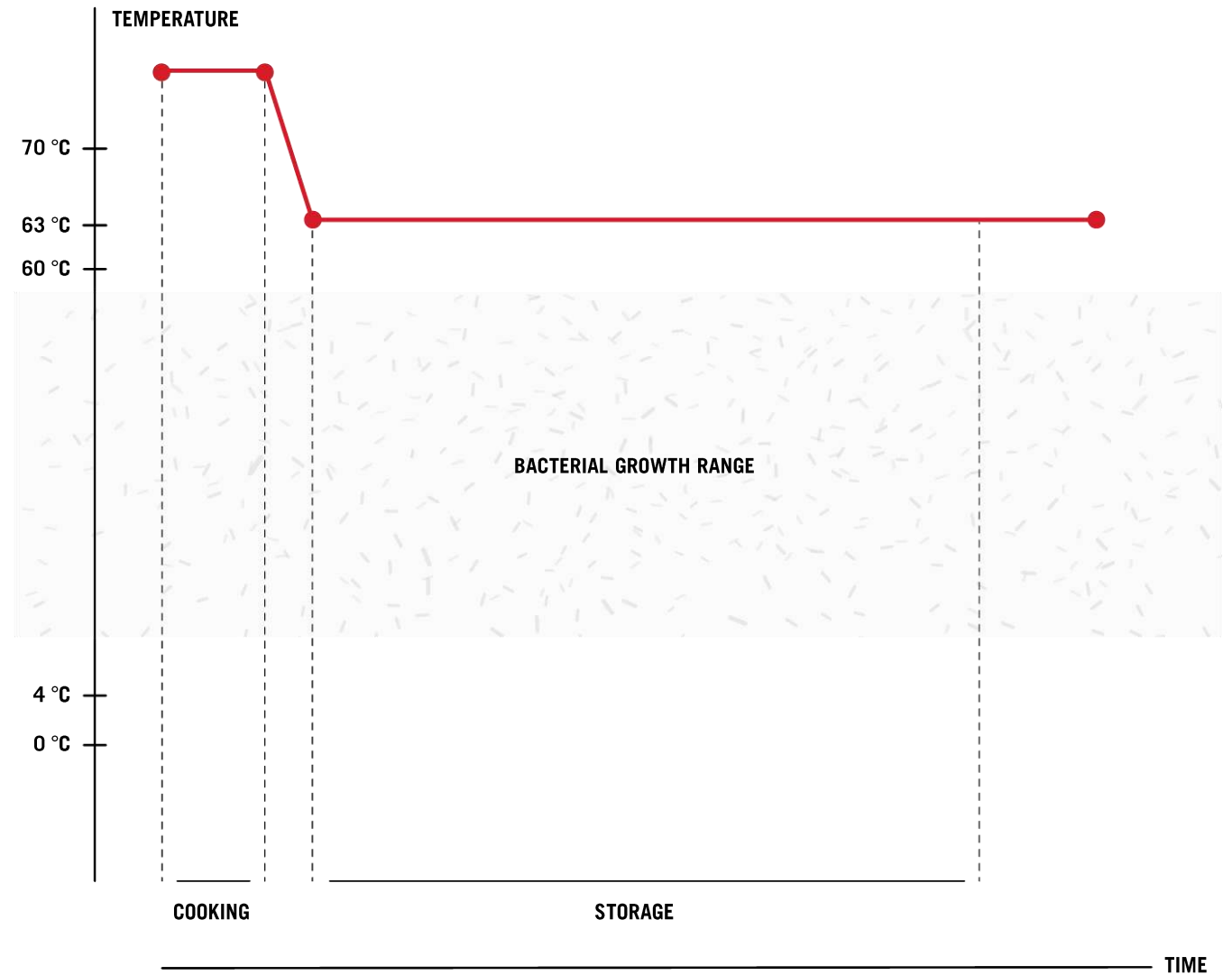
COLD STORAGE



FOOD SAFETY: by design

HOT STORAGE

Service Temperature Food Preserving is the innovative and patented technique at the core of EVEREO® technology.

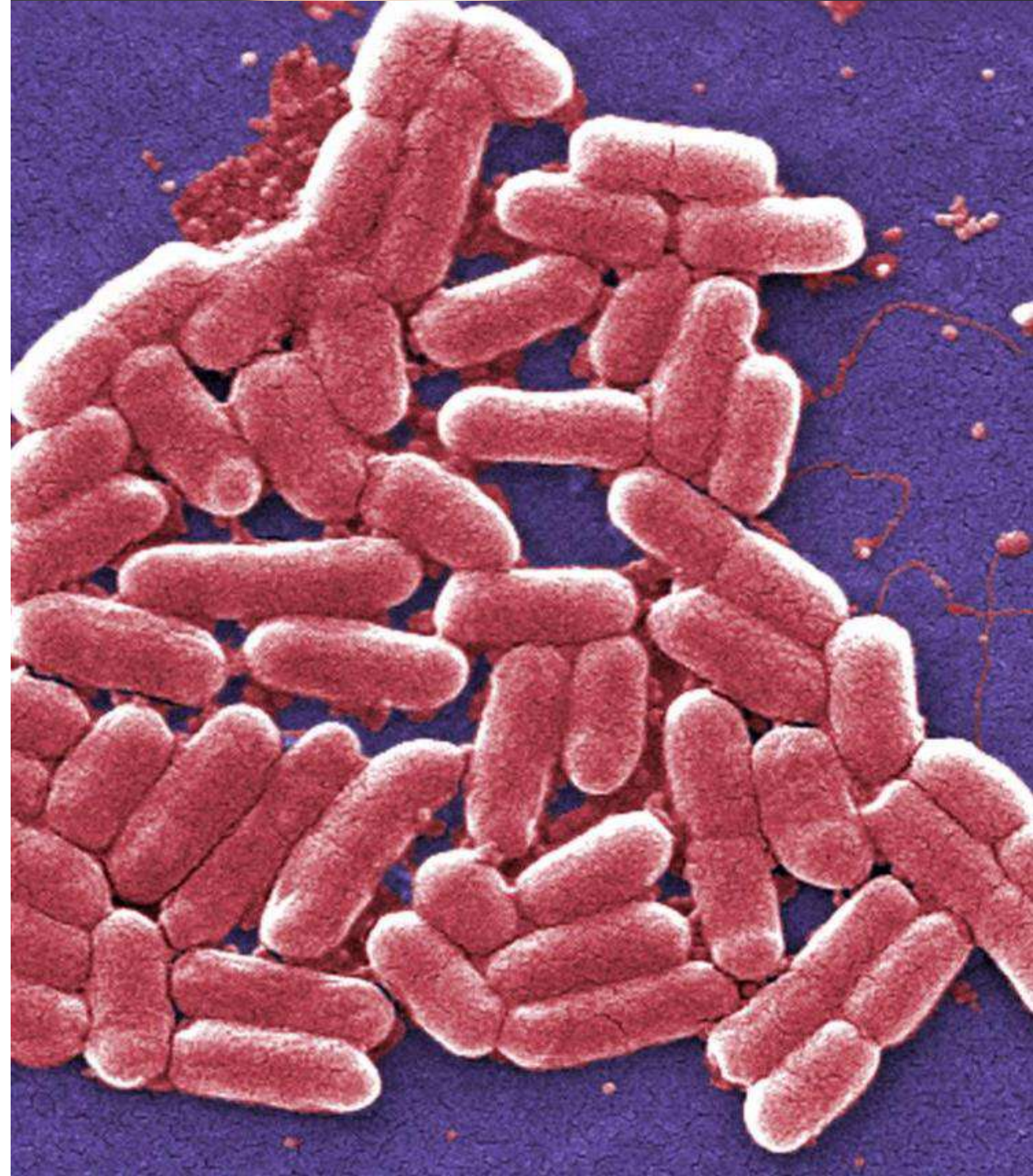


EVEREO[®]

THE THREE CHALLENGES OF FOOD PRESERVING

EVEREO®

FOOD SAFETY



EVEREO®

TEXTURE



EVEREO®
TASTE





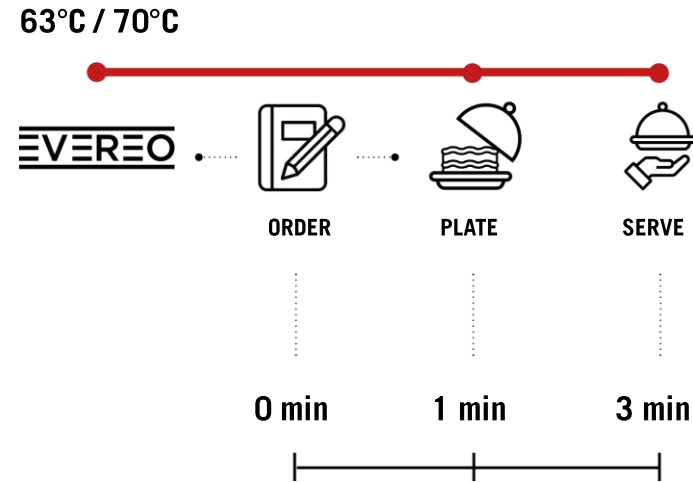
SERVICE TEMPERATURE FOOD PRESERVING

The revolution starts now.



EVEREO® ZERO SERVING TIME

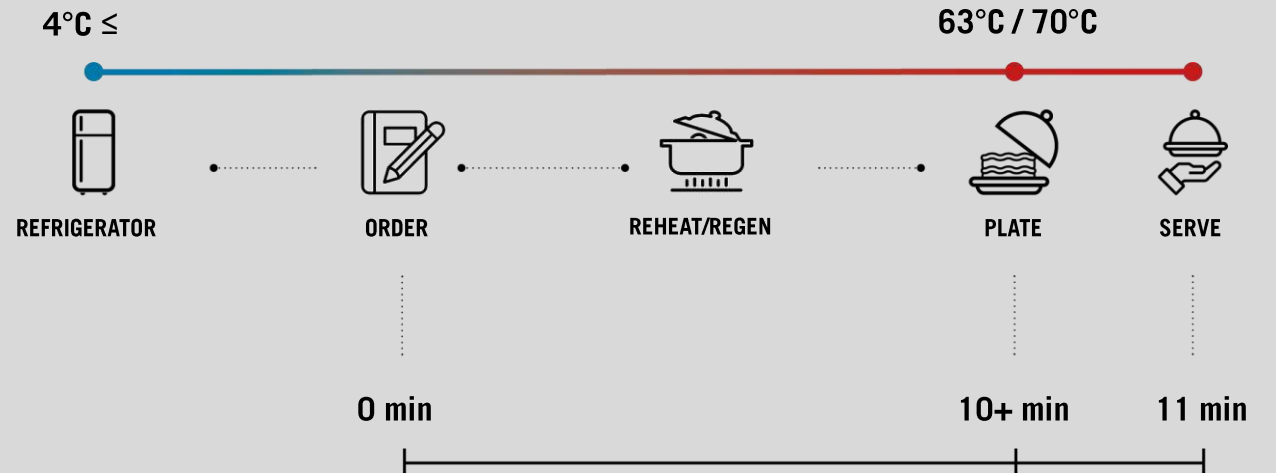
WITH
EVEREO



**10+ MINUTES
OF SAVED
TIME!**

* Example time savings
for a plate of lasagne

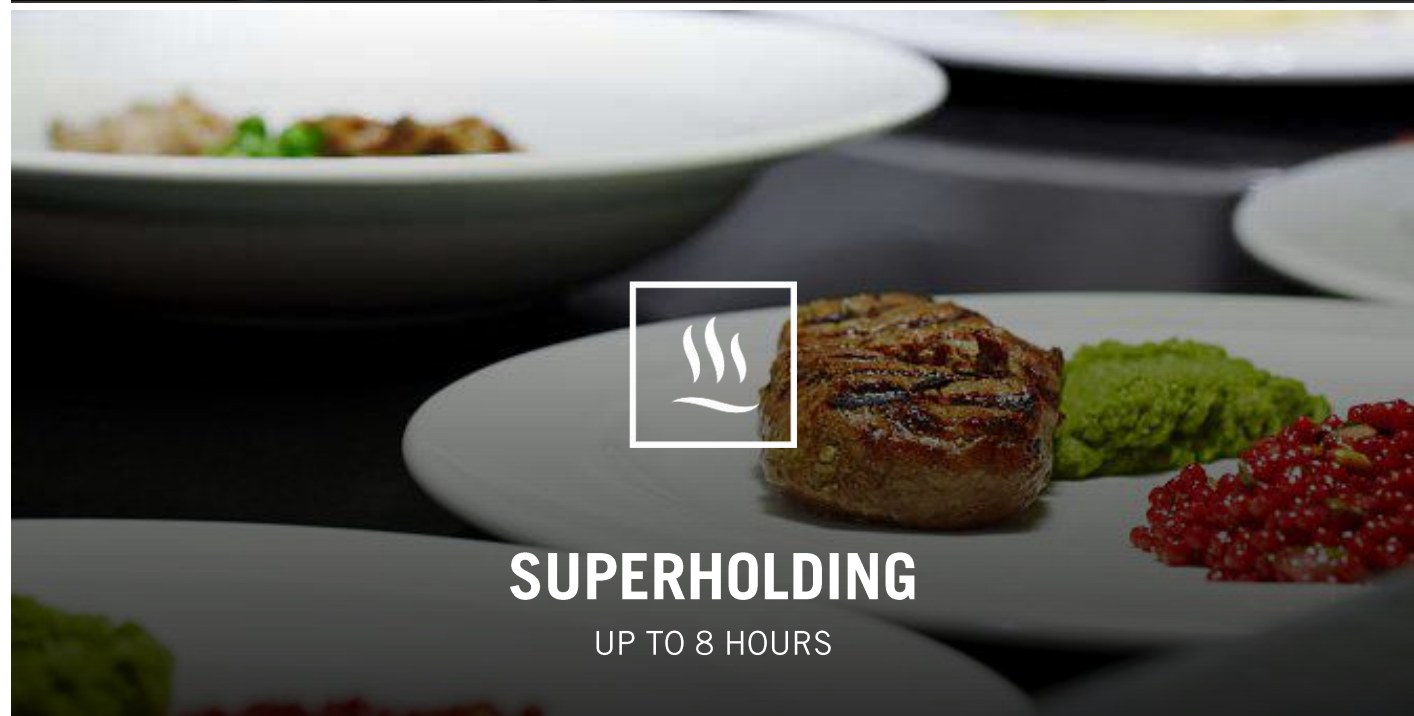
WITH
TRADITIONAL
EQUIPMENT



EVEREO[®] TWO WAYS OF USE



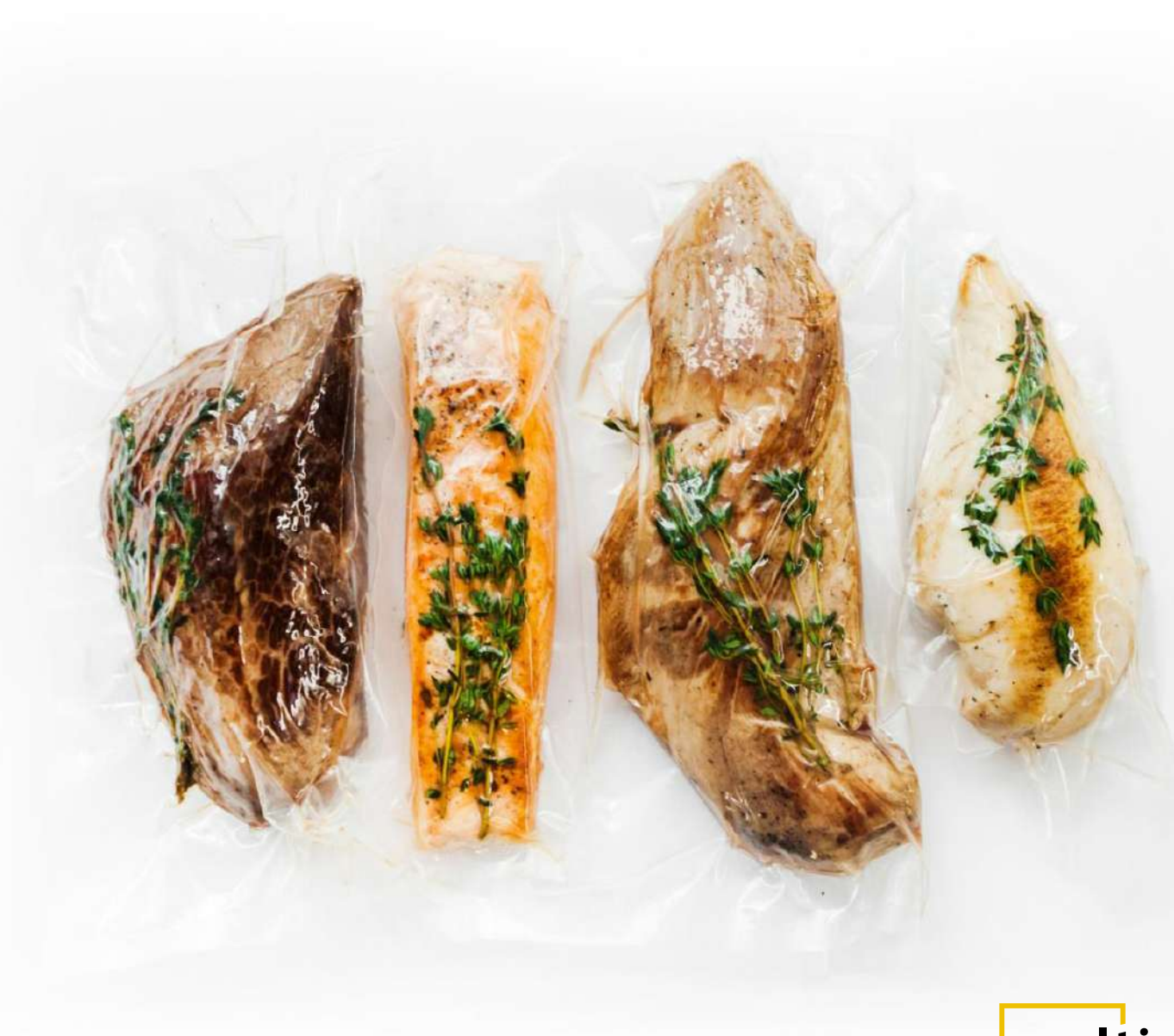
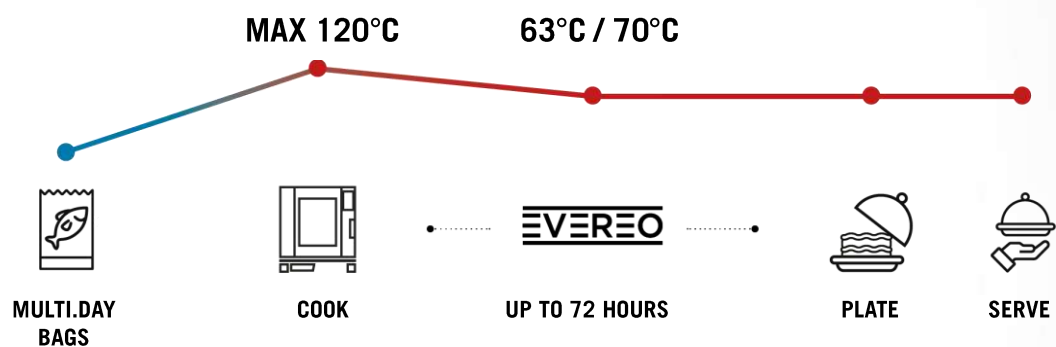
MULTI.DAY
UP TO 72 HOURS



SUPERHOLDING
UP TO 8 HOURS

MULTI.DAY BAGS

UP TO 8 HOURS COOKING AND PRESERVING



CERTIFIED BAGS



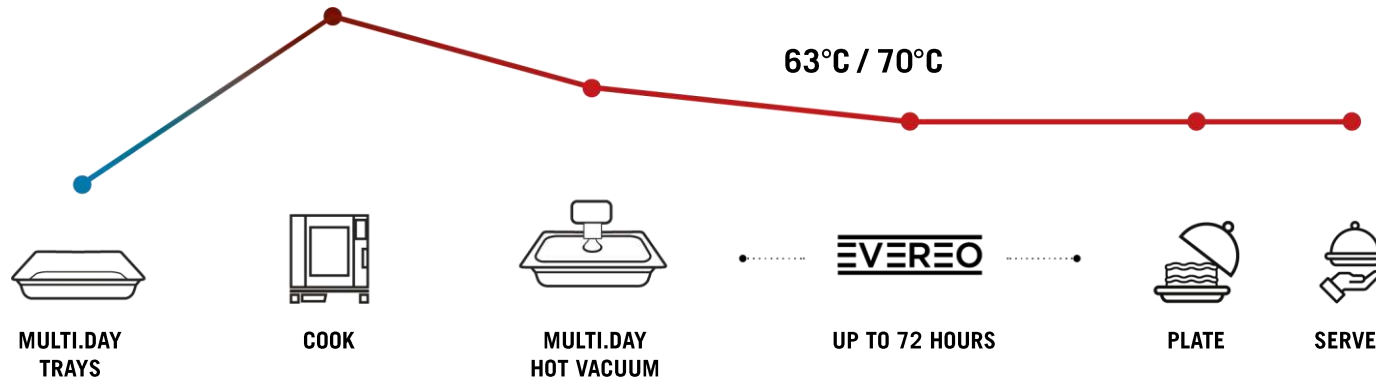
MULTI.DAY HOT VACUUM

HIGH TEMPERATURE VACUUM PACKING



MULTI.DAY TRAY

UP TO 72 HOURS
**COOKING AND
PRESERVING**



Trays made for vacuum

MULTI.DAY TRAYS

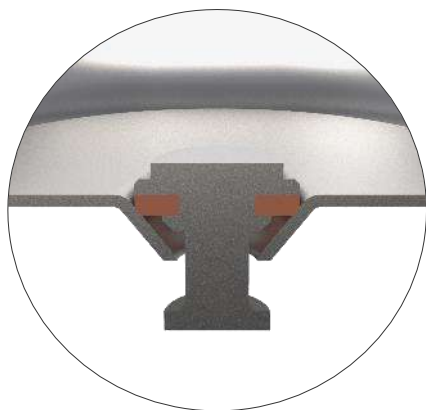
Super resistant structure and super thick stainless steel: the MULTI.Day Trays offer incredible performance at any temperature.



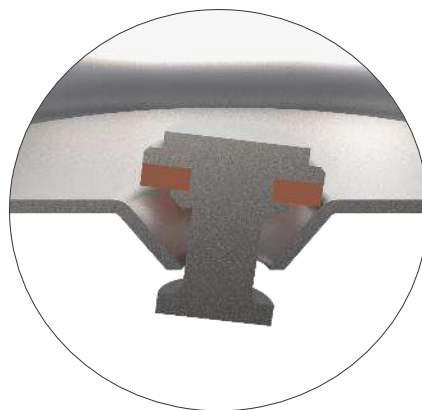
HERMETIC CLOSURE

VACUUM.Lid

- *Silicon gasket*
- *High-performance stainless steel sealing valve*



CLOSED

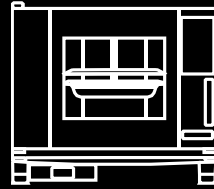


OPEN



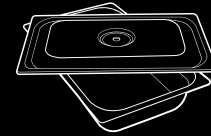
APPLICATIONS AND SALES OPPORTUNITIES

SERVICE TEMPERATURE FOOD PRESERVING



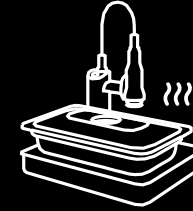
CHEFTOP COMBI OVEN

+



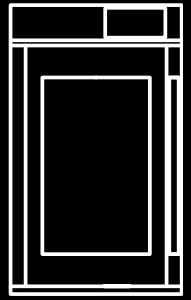
VACUUM TRAYS

+



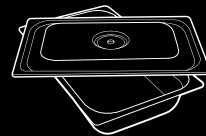
MULTI.DAY HOT VACUUM

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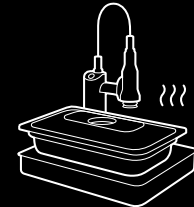
EVEREO®

TRANSPORT IN INSULATED PAN CARRIERS



VACUUM TRAYS

+



MULTI.DAY HOT VACUUM

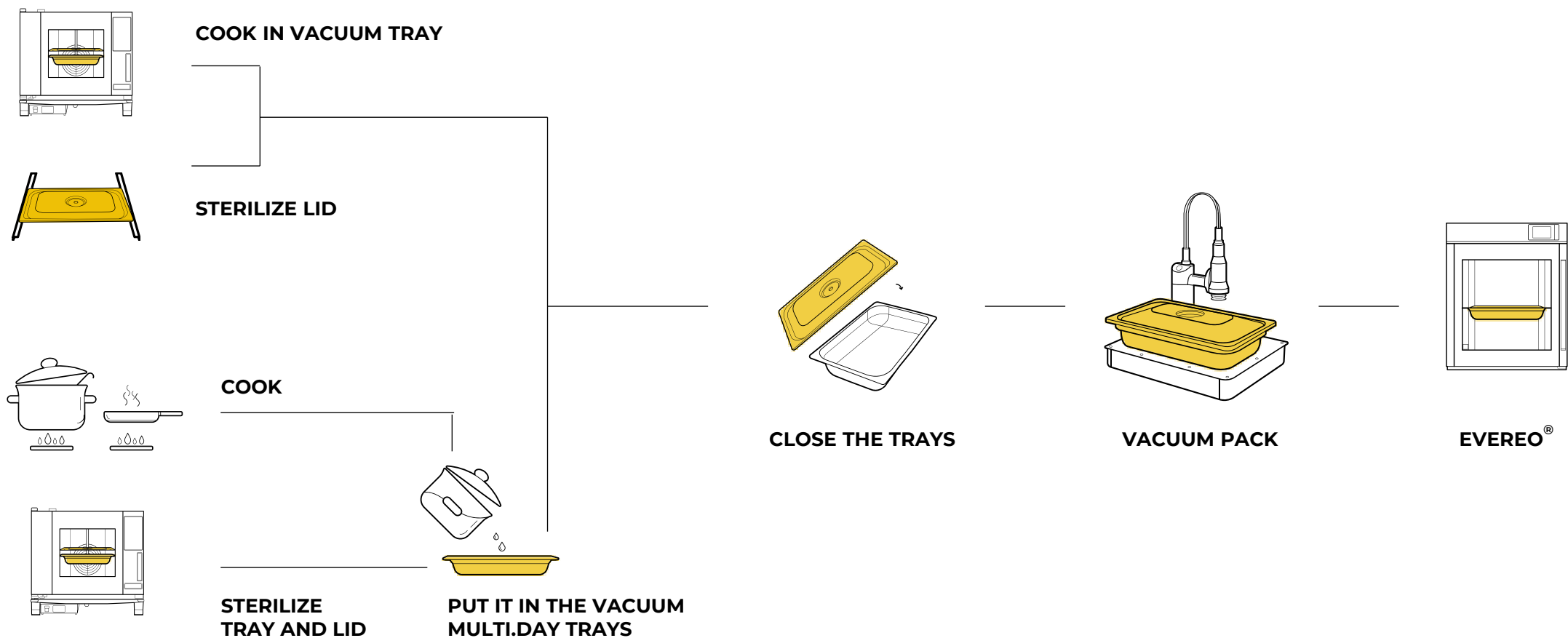
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DELIVERY

MULTI.DAY HOT VACUUM

HOW TO USE MULTI.DAY TRAYS FOR SERVICE TEMPERATURE FOOD PRESERVING



MULTI.DAY TRAYS



LID

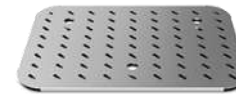


VACUUM.Lid



VACUUM.Lid

PERFORATED
BOTTOM



*LIQUID
SEPARATION*



*LIQUID
SEPARATION*

TRAYS



VACUUM.100



VACUUM.40



VACUUM.100



VACUUM.40

Configurations

Increase your Possibilities



HOT VACUUM

- * requires compressed air connection
- * requires single phase 220V connection



HOT VACUUM + STAND

- * requires compressed air connection
- * requires single phase 220V connection



**HOT VACUUM + CABINET
+ COMPRESSOR**

- * requires single phase 220V connection

MULTI.DAY HOT VACUUM

LIMITLESS PRESERVING



RED MEAT



SAUCES



RICE & CEREALS



PASTA



WHITE MEAT



CHICKEN

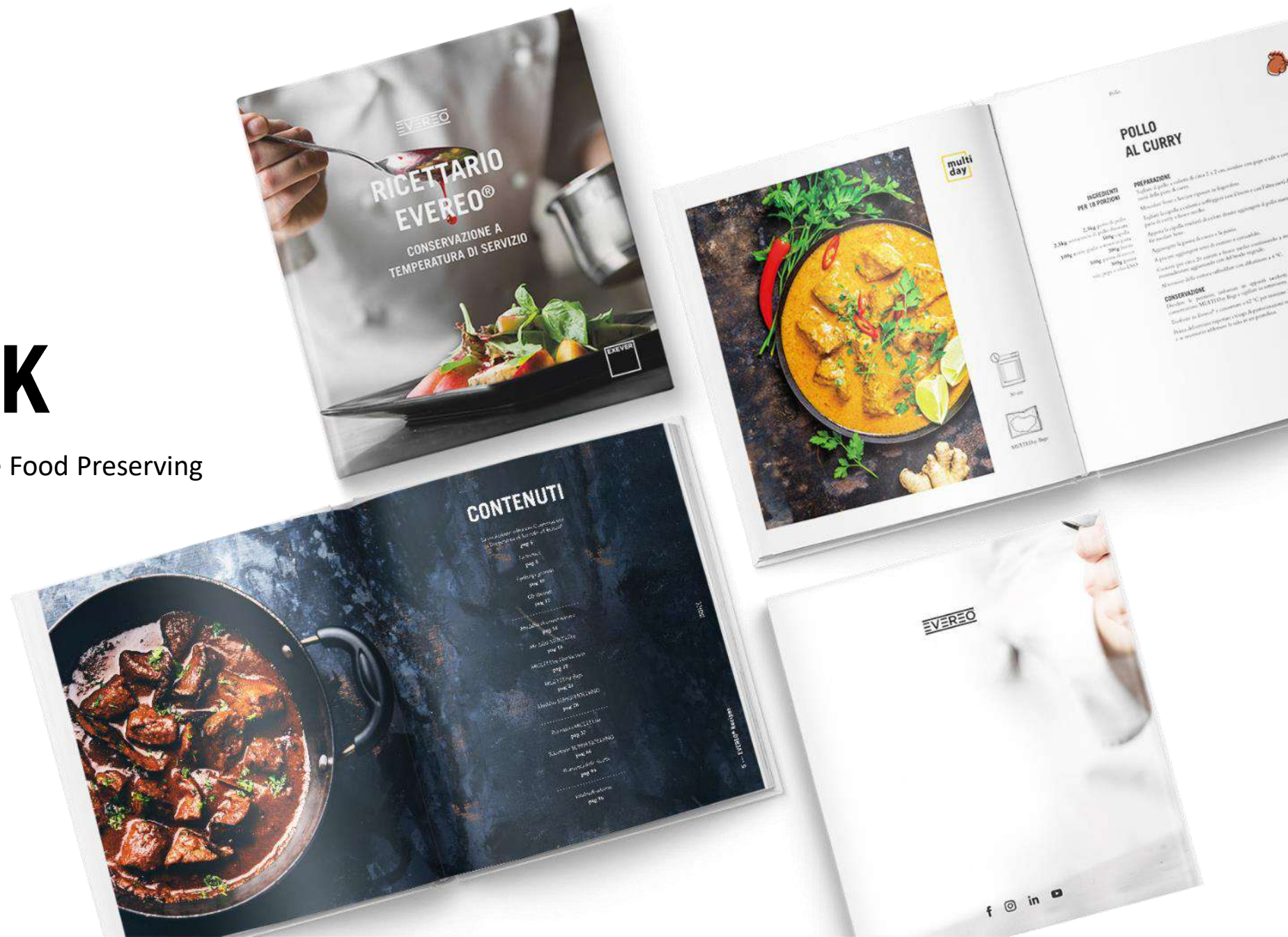


VEGETABLES

EVEREO®

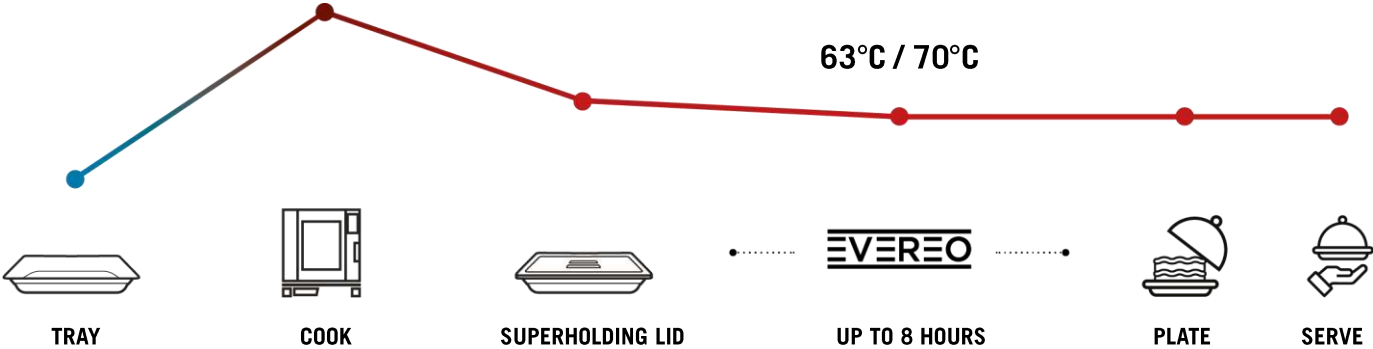
COOK BOOK

How to use Service Temperature Food Preserving



SUPERHOLDING

UP TO 8 HOURS
**COOKING AND
PRESERVING**





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



REDUCED WASTE

Significant

The longer the safe holding of food is guaranteed, the longer it can be held, and the less waste there will be.



PRODUCT QUALITY

Improved

"There is an improvement in the quality of products both in terms of consistency and taste."



PREPARATION TIME

Reduced

Working with EVEREO® is more simple and straightforward. It will become your greatest ally in the kitchen.

THE PROCESS

COOK

Bulk preparation during off-peak times

PORTION

Optimal portion control

PRESERVE

Up to 3 weeks (depending on the dish)

SERVE

Ready to serve immediately

4 STAR 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



WORK PROCESSES

-20%

Everything becomes easier and more fluid as you don't have to check the food that is being held, so you can dedicate your time to other tasks.



TOTAL FOOD COSTS

-30%

This is determined by two factors: we have less waste and we can work with larger volumes in complete safety.



SERVICE TIME

-40%

The management of service is improved thanks to the guarantees offered by EVEREO®. The customers are served quickly and my staff can work easily.

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 4/5 days (depending on the dish)

SERVE

Ready to serve immediately

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.



INCREASE IN SERVED TABLES

+70%

The majority of our customers at lunchtime are office workers. We have managed to increase the number of tables served by 70%, which guarantees a higher turnover and higher profits.



LUNCHTIME STAFF

-1 person

More tables are served with one less member of serving staff. This is because the food is ready, and it does not require checking or preparation.



INCREASE IN TURNOVER

+40%

More customers and less staff lead to just one positive conclusion: an increase in turnover.

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

"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



SERVED TIME

3min

The turnover of tables is faster, especially at lunch time. This allows more people to be served with higher quality dishes.



EVEREO® RECIPES

Improved

"We have a varied menu: delicious starters, pastas, salads and pizza. With EVEREO® 70% of our dishes can be cooked, held and served hot while maintaining their consistency and properties: a real achievement."



QUANTITY

Improved

We have introduced products that tend to lose their flavour and properties in a microwave; with EVEREO® the flavours and organoleptic qualities remain unaltered.

THE PROCESS

COOK

Only 2 days a week are fully dedicated to long preparations

PORTION

The labelled containers are easy to manage in small spaces

PRESERVE

Up to 2 weeks (depending on the dish)

SERVE

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



PREPARATION TIME

-10%

The preparation is more streamlined and fluid. This allows us to dedicate more time to our clients and to service.



STAFF

-25%

The workload is lightened as is the supervision of the dishes that are being held.



CONSUMPTION

-10%

In general, energy, water and gas usage for holding food is reduced.

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

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



COST

Reduced

It's a balancing act: when energy savings increase, and the supervision needed for a phase of the process decreases, costs also decrease.



SERVED TABLES

Increased

Staff are fully concentrated on service, as the dishes are kept hot in complete autonomy. It's like having another pair of hands.



PREPARATION TIME

Reduced

When the use of the oven or microwave is no longer needed, the preparation time of the dishes is reduced.

THE PROCESS



We only use the hob to cook sauces once a week



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



Up to 3 weeks
(depending on the dish)



The full menu, available at any time of the day

ALL THE OTHER BENEFITS



**ORGANOLEPTIC QUALITY &
UNIFORM TEMPERATURE**



FOOD SAFETY



SERVICE TIME



ENERGY SAVING



LABOUR COST SAVINGS



KITCHENLESS RESTAURANT



ZERO FOOD WASTE

EVEREO User Interface AT A GLANCE



EVEREO Key Performance Factors

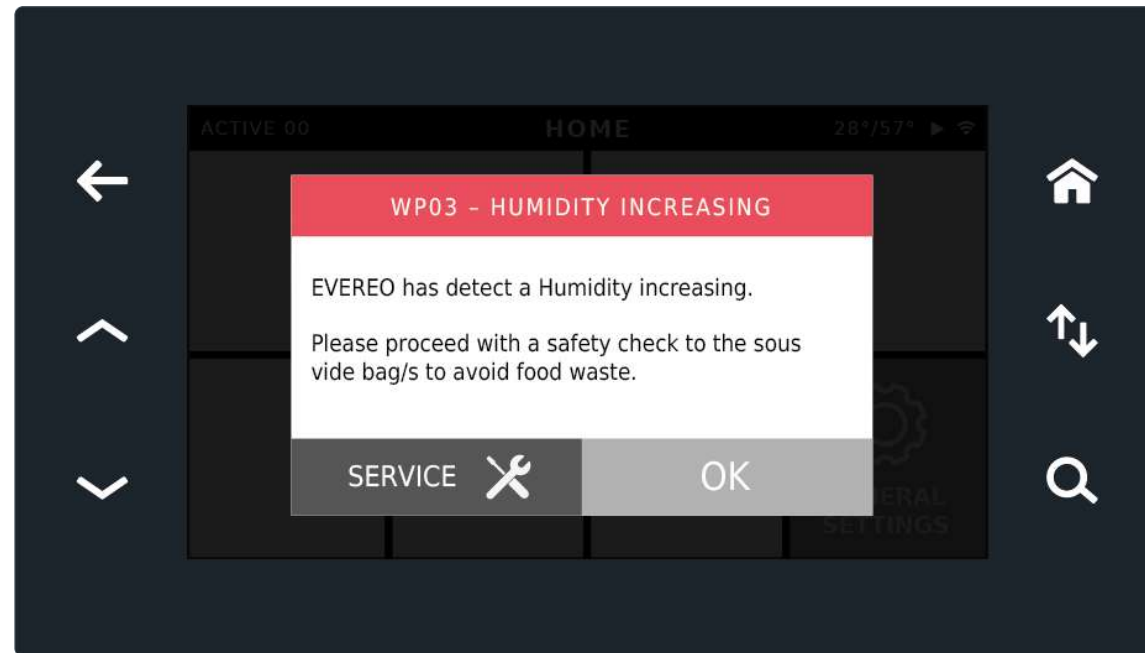
THE SCIENCE OF PRESERVING



PRECISE TEMPERATURE (0,5 °C) AND ATMOSPHERIC CONDITIONS CONTROL

Preserving Mode

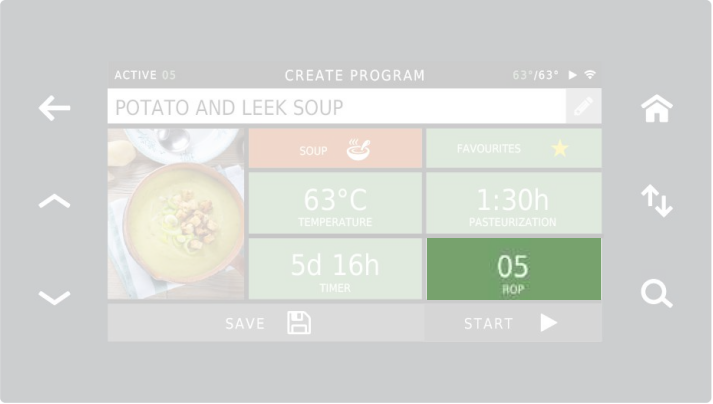
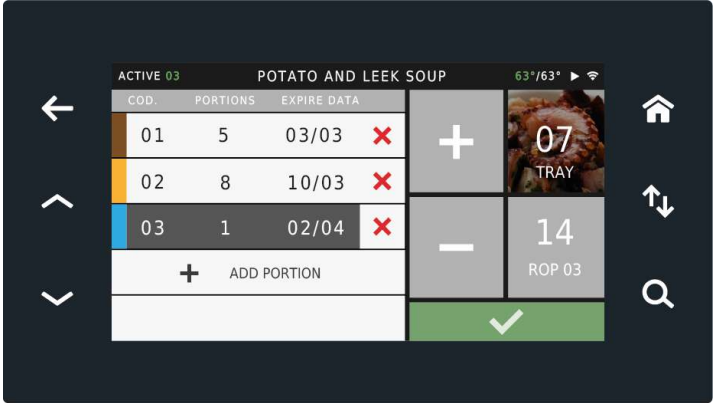
INTELLIGENT SENSORS FOR TOTAL FOOD SAFETY



SEAL MONITORING

Preserving Mode

STOCK MANAGEMENT





Holding Mode

COMPLETE SECURITY WITH INTELLIGENT SENSORS

**ACCURATE MOISTURE
CONTROL**

Product range

EVEREO SOLUTIONS



EVEREO

MODELS



EVEREO 600

FEATURES	TECHNICAL DATASHEET
CAPACITY	10 GN1/1
PITCH	67 mm
FREQUENCY	50 Hz
VOLTAGE	220-240 V
ELECTRICAL POWER	3.2 kW
DIMENSIONS (WxDxH mm)	750 x 618 x 916
WEIGHT	80 kg



EVEREO 900

FEATURES	TECHNICAL DATASHEET
CAPACITY	10 GN1/1
PITCH	67 mm
FREQUENCY	50 Hz
VOLTAGE	220-240 V
ELECTRICAL POWER	3.2 kW
DIMENSIONS (WxDxH mm)	535 x 888 x 916
WEIGHT	75 kg



EVEREO CUBE

FEATURES	TECHNICAL DATASHEET
CAPACITY	10 GN 2/3
PITCH	28 mm
FREQUENCY	50 Hz
VOLTAGE	220-240 V
ELECTRICAL POWER	1.5 kW
DIMENSIONS (WxDxH mm)	600 x 680 x 590
WEIGHT	40 kg

EVEREO **WITH STAND**



EVEREO 600 + STAND



EVEREO 900 + STAND



EVEREO CUBE + STAND

EVEREO COLUMNS



2x EVEREO 600



2x EVEREO 900



2x EVEREO CUBE

EVEREO

WITH CHEFTOP MIND.MapTM



**EVEREO 600 +
CHEFTOP MIND.MapTM**



**EVEREO 900 +
CHEFTOP MIND.MapTM**



**EVEREO CUBE +
BAKERLUX SHOP.ProTM**

EVEREO ACCESSORIES



HIGH STAND



MEDIUM STAND



LOW STAND



FLOOR STAND



STACKING KIT



PRESERVING ESSENTIALS



WHEELS KIT



VACUUM PUMP

multi
day



VACUUM BAKING PAN

multi
day



FEET KIT

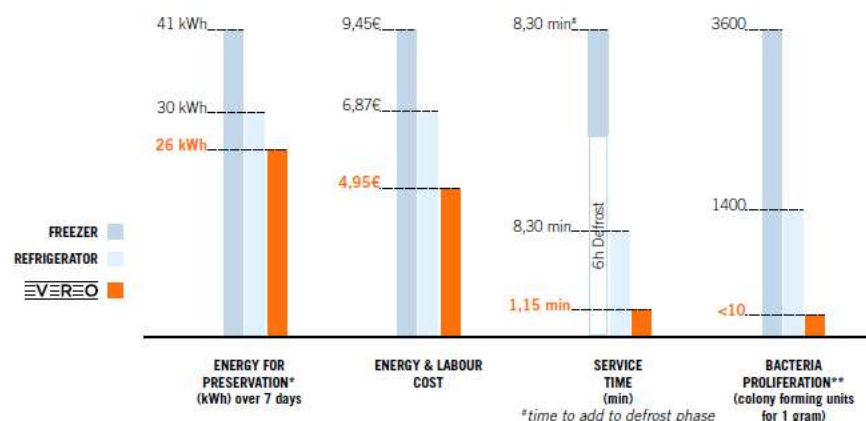
DATA

EVEREO IN NUMBERS

CHICKEN

"Slow cooked chicken breast with seasonal leaves and rosemary infused olive oil."

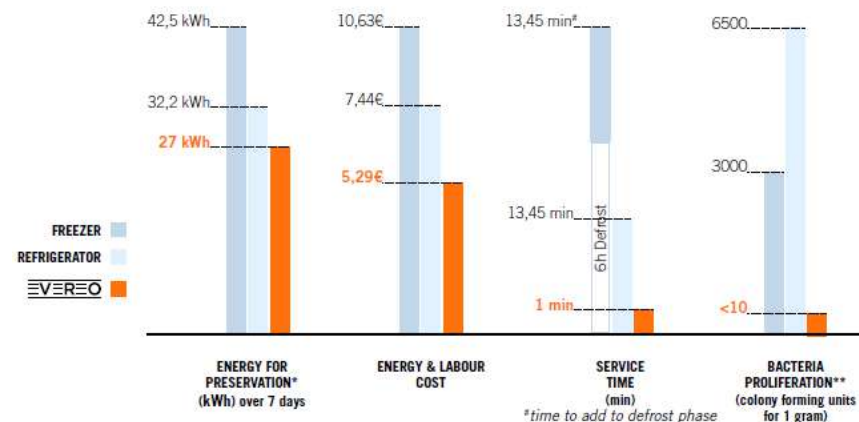
Data is based on a full load of **96** portions sous-vide (24 chickens breast).



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).

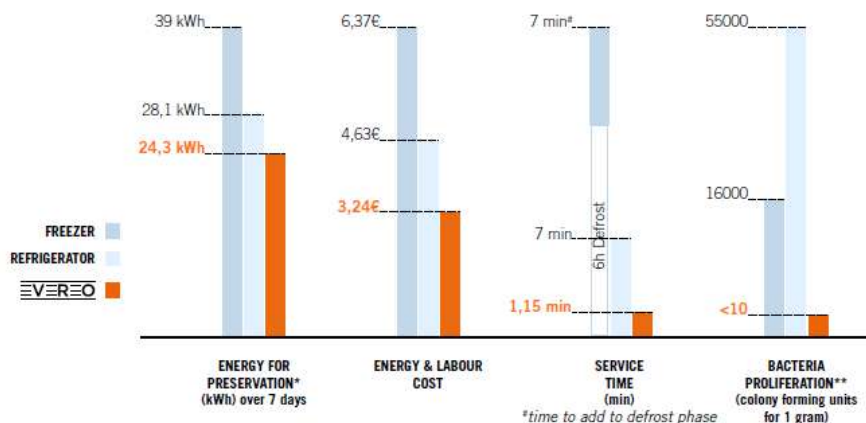


*Value of refrigerator and freezer compared to a capacity of 10 trays
 **To request the complete Laboratory Tests please write to info@unox.com

FISH

"Swordfish fillet cooked mediterranean style served with red chicory and fennel crunchy salad."

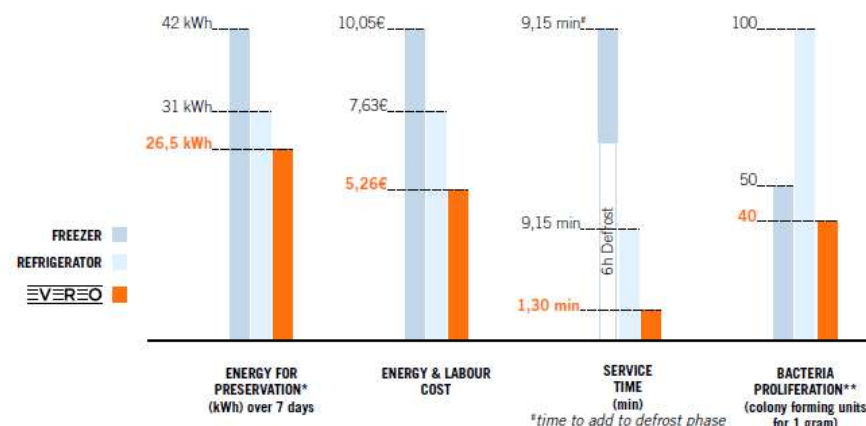
Data is based on a full load of **80** portions sous-vide (12 kg of swordfish fillets).



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).



FIRST SUCCESSES
AROUND THE GLOBE



“



THINK ASIA GROUP

“Multiple QSR business, I spoke to the owner about many of his Wet dishes like Rendang and Curries and how they could reduce their Labour and waste costs by either Centralising the production of many of their dishes, and distributing to site for Evereo as required in Volume and needs based on historical usage data”. They have ordered a machine for immediate delivery once final version is available looking to open more sites without full Kitchens, where central Kitchen can deliver food to any state to be used with Evereo.



MATER PRIVATE HOSPITAL

Liam saw the product during private viewing in Sydney, has requested a 2 x 10 Tray column to test the process using I.Cook food products, he intends to close a Ward of the Hospital for Meal delivery, and have all means served from Evereo.

HUNGRY JACK'S



Hungry Jacks, or Burger King as you know them, have requested Immediate supply of Prototype machine to Sydney site.

CORNETTS IGA



Queensland based Supermarket group, with Unox ovens in all of their supermarkets, high level of Trust with Unox, came to discuss what was new at the recent Expo, each day a New group of Directors from the group visited the stand, as they had all been told the CEO has told them the most interesting thing he had seen at the Expo was Evereo.

RITCHIES IGA GROUP



Over 60 major Supermarkets on the Eastern side of AU, they have already drawn Evereo into the next 8 Supermarkets with up to 4 units in each.

”

“



GRILL PUB RESTAURANT

Small restaurant on the outskirts of Olomouc. The owner and chef Zdeněk Svoboda opened this restaurant in 2014 with his girlfriend. The restaurant focuses on burgers, steaks and local cuisine. The first 3 years since the founding, they lived above the restaurant, without a shower or toilet. After 2 years visitors started to go regularly and the restaurant started to grow. Now the restaurant has 230 outdoor seats and 60 indoor.

The restaurant is fully occupied from Wednesday to Sunday. At the beginning of 2018, he got the idea to expand his business and built a “restaurant on wheels” -foodtruck. It features a fully equipped kitchen, which is capable of serving 100 people per hour. UNOX has already provided equipment in the restaurant, so when he was planning a new foodtruck, the XEVC-0511-GPR was clear choice for him.

However, this solution was not enough to serve more than 100 people per hour, so we tested our Evereo 0.gen.

This has proven to be very useful, not only to increase the speed of delivery from 100 people to 300 per hour, but also to enable the production of sous vide products and also keep all products over night without having to throw them every day to the bin.

BLACK STAR PASTRY



Black Star pastry have just completed a night street market where they use x2 600 series Evereo units and using a commercially produced fondant called “Cafe de Paris”.

The product was designed to be heated to 62 degrees and you'd be interested to know that Black Star sold 2,000 units in 3 days. They monitored their service time, the average service time was between 16 to 23 seconds. Purchase price of the fondants from the supplier was \$2.16 after high speed decoration product sold for \$9.00 per serve.

BIDFOOD



Deli-corner specialities in supermarket and convenient store in Czech Republic.

They recorded an almost zero food-waste at the end of the day due to the introduction of EVEREO.

”



JOIN THE REVOLUTION

