



XEEC-1013-EPL

Project	
Item	
Quantity	
Date	

Model
EVEREO® 900

Service temperature food preserver	Electric
10 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage:	220-240V 1N~



Description

Service Temperature Food Preserving is a patented technology that has been designed to preserve food at the temperature at which it is served and eaten. It means that you can cook food, keep it hot without blast freezing and regenerating it, and serve it in a few seconds at any time of the day and with zero waiting time for your customers. EVEREO® 900 is the optimal solution for all those 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, optimizing every millimeter of your kitchen. EVEREO® 900 easily fits every kind of business and is available with left or right door opening.

Standard cooking features

Programs

- Store up to 256 customised programs
- **MULTY.DAY MODE:** choose or set the program that best suits your needs to preserve the food for days or weeks in sealed containers
- **SUPERHOLDING MODE:** set your personal program while using open containers or trays, and have your food held at a precise temperature
- **MEALME MODE:** use the most suitable program for the food you ordered from any of our MEALME approved vendors

Settings

- **Temperature:** 58 °C – 75 °C
- **Automatic program setting:** possibility to select the food to be preserved in the pre-loaded program list and automatically set regeneration time, preserving temperature and time will be set up for you
- **Tray assignment:** possibility to assign one preserving program to a dedicated tray
- **MULTI.Time list:** technology to manage up to 06 timers to preserve different products at the same time
- **ROP:** manage the programs Reorder Point (the minimum number of sous-vide single portions that must always be present in your chamber) in order to not run out of your best selling menu items during service
- **CLIMA.Control:** humidity or dry air set by 10%





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Advanced and automatic cooking features

Temperature control

- Latest generation sensors allow to set up EVEREO® with a precision of 0.5 °C

Air distribution in the preserving chamber

- **AIR.Maxi™**: airflow speed management, the airflow is intelligently redistributed

Thermal insulation and safety

- **Protek.SAFE™**: maximum thermal efficiency and working safety (it complies with the IEC/EN60335-2-42 regulation)

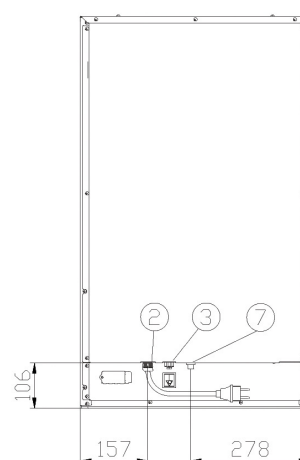
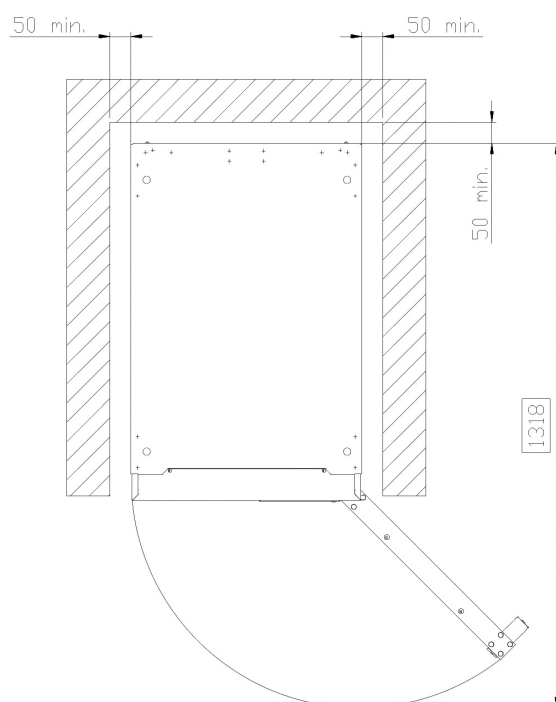
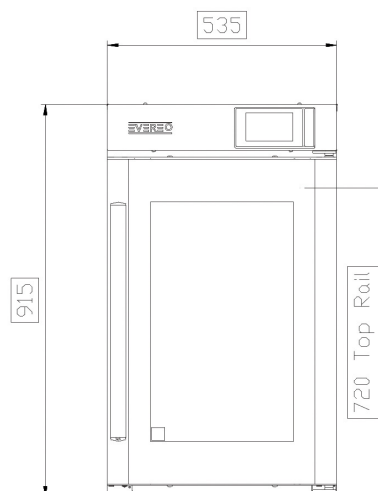
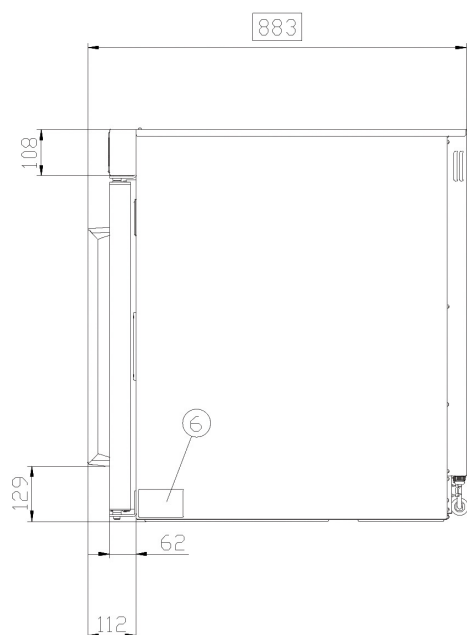
Key features

- High-resistance AISI 304 stainless steel chamber with rounded edges
- Double glass
- Chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Fan impeller brake to reduce energy loss at door opening
- Safety temperature limiter

App and web services

- **Data Driven Cooking app & webapp**: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

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Dimensions and weight

Width	535 mm
Depth	883 mm
Height	915 mm
Net weight	70 kg
Tray pitch	67 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat



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Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	2,9 kW
Max Amp draw	12 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm ²
Plug	Schuko

*Recommended size - observe local ordinance.

Accessories

- **Stand:** the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- **Preserving Essentials:** special trays
- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt
- **Wi-Fi / Ethernet:** Connection board to keep the oven connected to Unox cloud, mandatory to extend the warranty

Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.