



INVENTIVE SIMPLIFICATION

Project _____

Item _____

Quantity _____

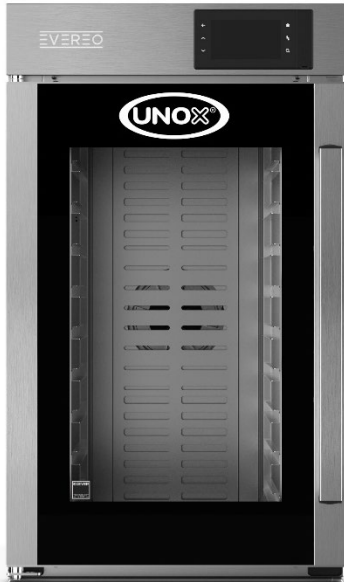
Date _____

XEEC-1013-EPR

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MODEL
EVEREO 900

- | | |
|--------------------------|--|
| • Food preserver | • Hinged Left (Right Hand Door) |
| • Electric | • 7" Touch control panel |
| • 10 Trays GN 1/1 | |



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 TECHNOLOGY

AIR DISTRIBUTION IN THE PRESERVING CHAMBER:

- AIR.Maxi™ technology: airflow speed management intelligently redistributed.

TEMPERATURE CONTROL:

- Latest generation sensors allow to set up EVEREO with a certainty of a degree of precision of 0.5 °C (32,9 °F).

THERMAL INSULATION AND SAFETY

- Protek.SAFE™ technology: maximum thermal efficiency and working safety (complies with the IEC/EN60335-2-42 rule).
- Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening.
- Protek.SAFE™ technology: electrical power absorption related to the real needs.
- Protek.SAFE™ PLUS: double glazed door.

DOUBLE STACK COLUMN:

- MAXI.Link technology: allows double-stack EVEREO columns to be created.

STANDARD TECHNICAL FEATURES

- Rounded stainless steel AISI 304 cavity for hygiene and ease of cleaning.
- Cavity lighting through external LED lights.
- Light weight - heavy duty structure using innovative materials.
- Contactless contact latch.
- Self-diagnosis system for detecting problems or failures.
- Safety temperature limiter.
- Stainless steel C-shaped rackrails

APP & WEB SERVICES

- www.mealmefood.com

STANDARD PRESERVING FEATURES

SETTINGS:

- **TEMPERATURE:** 58 °C (136,4 °F) – 75 °C (167 °F).
- **AUTOMATIC PROGRAM SET:** possibility to select the food to be preserved in the pre-loaded program list and automatically 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 during service of your best selling menu items.
- **CLIMA.Control:** Humidity or dry air set by 10%.

PROGRAMS:

- Store up to **256 users programs**.
- **PRESERVING MODE:** choose or set the program that is more suitable to preserve your food for days or weeks in sealed containers.
- **HOLDING MODE:** set your personal programs while using open containers or trays, and have your food held at the precise temperature.
- **MEALME MODE:** you will be able to use the programs to be used with the food that you have ordered by any of our MEALME approved vendors.

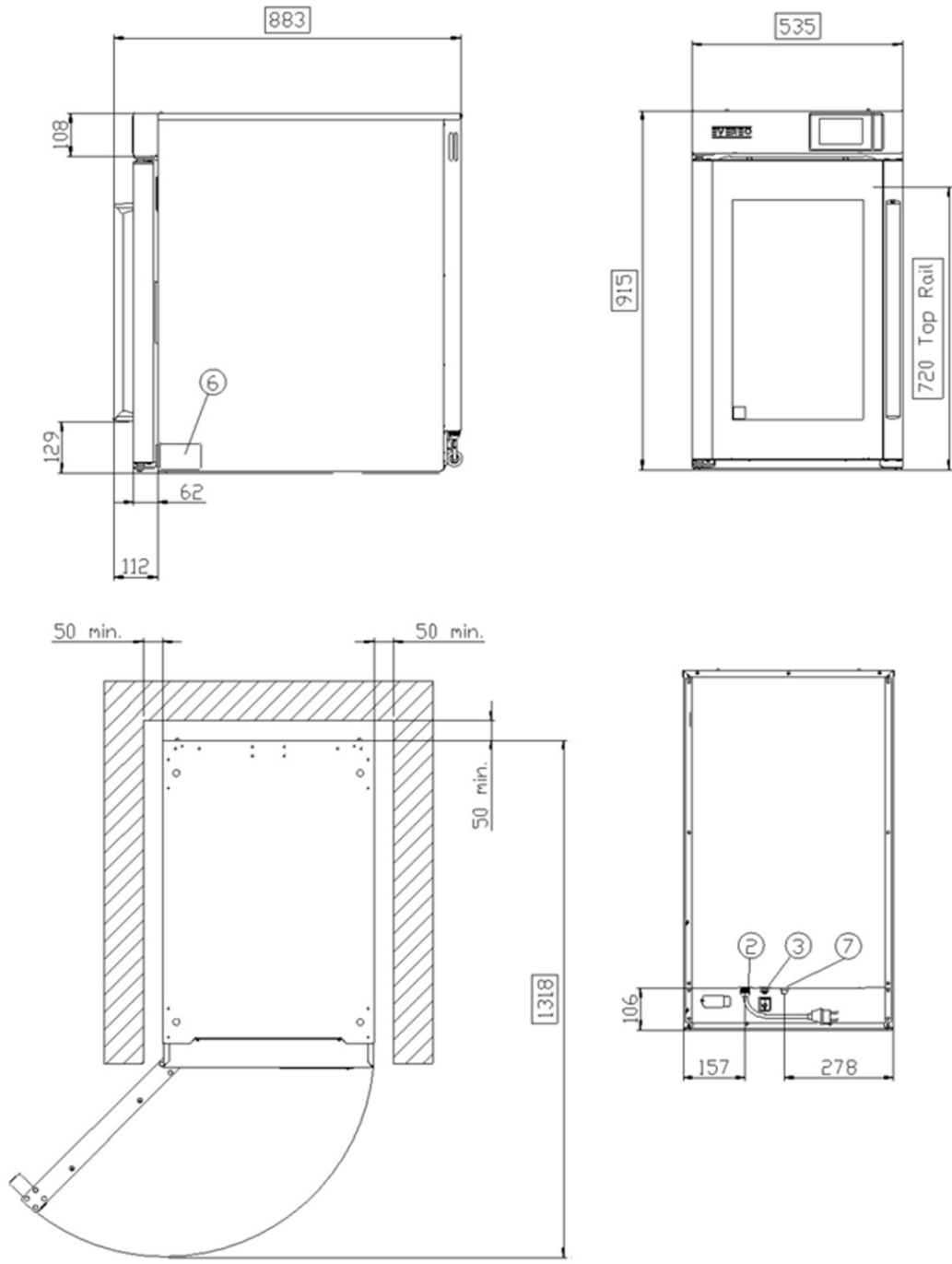


We reserve the right to make technical improvements - January, 2019

XEEC-1013-EPR

Views
Connection positions
Dimensions and Weights

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DIMENSIONS AND WEIGHT	
Width	535 mm
Depth	883 mm
Height	915 mm
Net Weight	70 Kg
Pan Spacing	67 mm

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



INVENTIVE SIMPLIFICATION

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Power supply
Water connections
Installation requirements
Accessories

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POWER SUPPLY

STANDARD	
Voltage	220-240 V
Phase	1PH+N
Cycle	50-60 Hz
Total power	2.9 kW
Maximum Amp Draw	14 A
Required breaker size *	16 A
Power cable requirement	H07RN-F 3G 1.5 mm ²
Cord diameter	10 mm
Plug	schuko
* Recommended size - observe local ordinances	

INSTALLATION REQUIREMENTS

Installations must conform to all local electrical systems, specifically minimum wire gauge required for field connection, hydraulic and ventilation codes.



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ACCESSORIES

- **PRESERVING ESSENTIALS:** Special trays.
- **FLOOR STAND**
- **HIGH STAND**
- **FEET KIT**
- **Wi/Fi** Connection board to keep the oven connected to UNOX cloud mandatory to extend warranty.
- **SPRAY & RINSE:** detergent with natural ingredient.

Register to access data and product specifications
infonet.unox.com

