

EVEREO®

THE HOT FRIDGE

Hot is the new cold



INVENTIVE SIMPLIFICATION



EVEREO® by UNOX

EVEREO® is the answer to the question “Is it possible to combine the quality of Slow Food with the efficiency of Fast Service?”

EVEREO® is the result of UNOX’s experience combined with the research projects carried out by the University of Parma.

EVEREO® is an innovative and technological service-temperature preserver for food.

It preserves your food at the temperature you serve it.

EVEREO® is a revolution.

The revolution is a dish best served hot.



KITCHEN INNOVATIONS AWARDS 2020

EVEREO® has been awarded with Kitchen Innovations Awards 2020 at National Restaurant Association Show 2020, Chicago.



FCSI - THE AMERICAS INNOVATION SHOWCASE 2020 FINALIST

EVEREO® has been chosen as a finalist in the 2020 Innovation Showcase.



SMART LABEL 2019

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



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”.



THE REVOLUTION

A NEW CHAPTER IN THE SCIENCE OF PRESERVATION

1000 b.C.

SALTING

the first effective technique to preserve food for long periods.

1769 a.D.

NICOLAS APPERT

introduces a method that involved heat-processing food in glass jars and sealing them with wax to preserve food items.

1810 a.D.

PETER DURAND

introduces a method for sealing food in “unbreakable” tin cans.

1851 a.D.

JOHN GORRIE

invents the refrigerating machine.

1863 a.D.

LOUIS PASTEUR

demonstrates how to prevent pathogenic microorganisms from altering food, thanks to heat. He invented pasteurisation.

1939 a.D.

WORLD WAR II

soldiers use food stored in basic vacuum sealers that help to preserve the food for a long duration.

2016 a.D.

UNOX

introduces the Service Temperature Food Preserving, a technology that preserves food for days at high temperature.

STARTS NOW

EVEREO

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

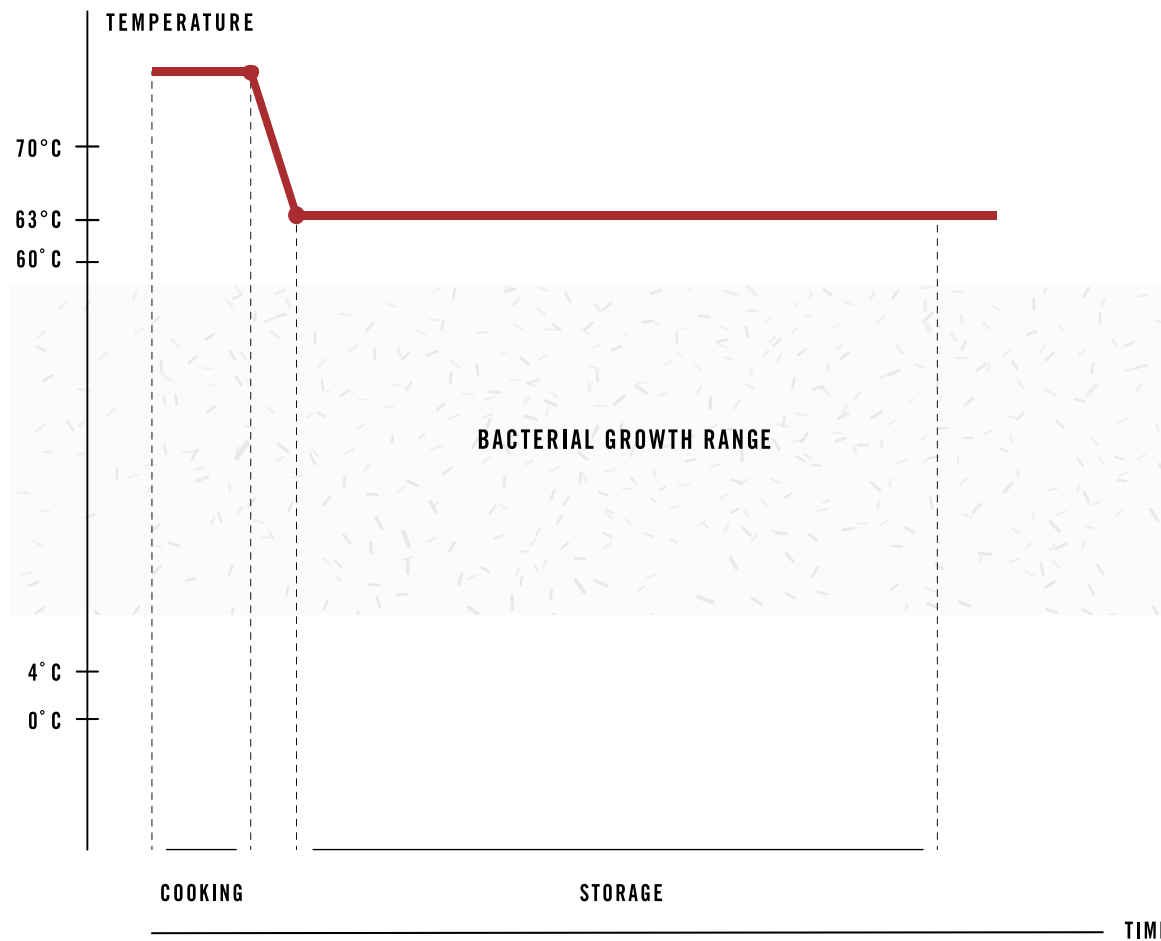
EVEREO® is the first ever **Hot Fridge**, a unique piece of equipment that preserves cooked meals for days at the temperature you will serve them.

Exploiting all the science behind Service Temperature Food Preserving, EVEREO® **safely preserves cooked meals** for days at temperatures above 63°C using a combination of extremely accurate temperature and atmosphere controls.



FOOD SAFETY: by design

SERVICE TEMPERATURE FOOD PRESERVING



HOT IS THE NEW COLD

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

EVEREO® works solely and exclusively at temperatures above which bacteria cannot live, therefore food safety cannot be compromised. Holding food inside EVEREO® for more than 8 hours, even though it has previously been

cooled down to 3°C, guarantees its complete pasteurization and ensures its safety.

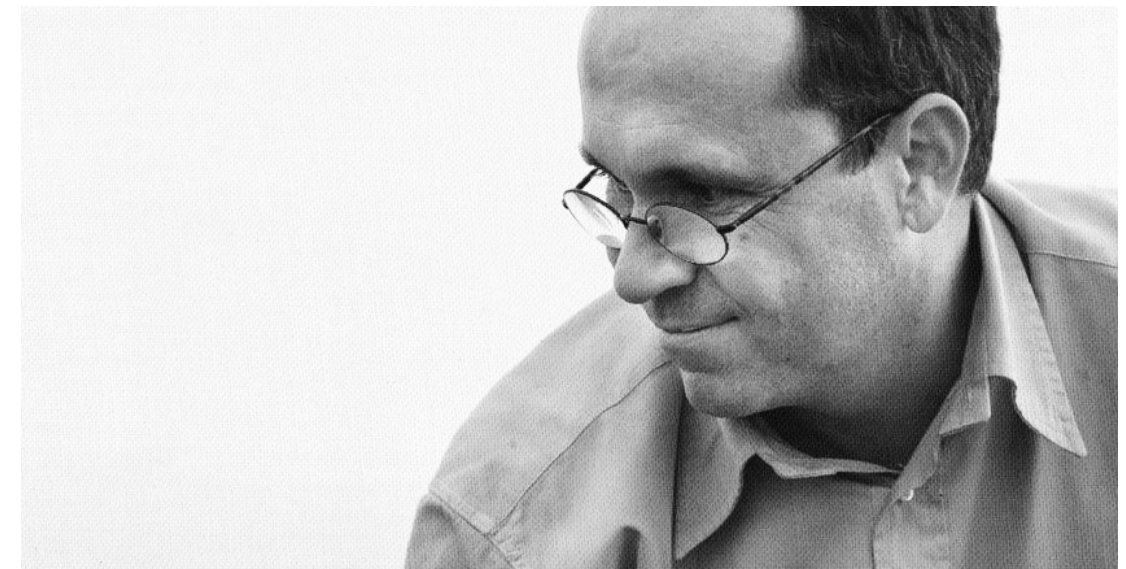
Numerous tests carried out in multiple independent laboratories have demonstrated the technology's benefits. These benefits apply in terms of both microbiological safety and preservation of food's organoleptic qualities, as well as savings in time and resources.

Professor Davide Cassi

THE SCIENCE BEHIND

“After years of chasing, everything went back to taking things slowly. The potential final phase in the art of preservation stood before us: the legendary sixth model, or rather, the cooked product, preserved at service temperature. It took years of study, experiments, successful and unsuccessful tests. It took equipment that did not exist yet and that manufacturers developed working side by side with us. Finally, we made it.”

Professor Davide Cassi, University of Parma



HOT IS THE NEW COLD

The Physics of Gastronomy Laboratory and the Future Cooking Lab in Parma played a key role in the development and testing phase of the science behind Service Temperature Food Preserving.

Their founder, Davide Cassi, Professor of Condensed matter physics at the University of Parma, has been working for over 20 years with the best chefs and

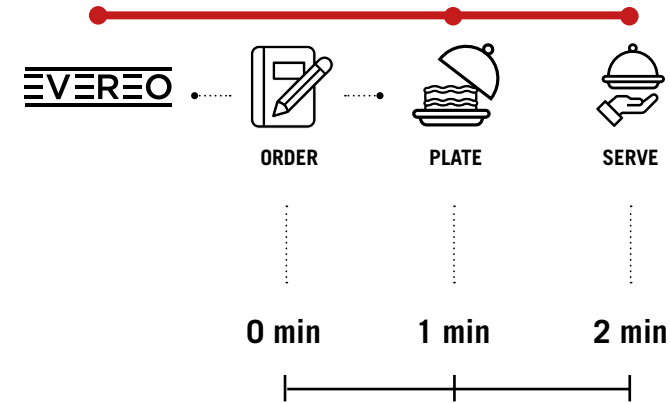
pastry chefs in the world, developing new cooking techniques. For his research activity on science and gastronomy he has been awarded many prizes, such as Premio Internazionale Caterina de' Medici, Premio Tarlati and Grand Prix de la Science de l'Alimentation de l'Académie Internationale de la Gastronomie.

ZERO WAITING TIME FOR YOUR CUSTOMERS

THE QUALITY OF SLOW FOOD WITH THE SPEED OF FAST SERVICE

THE REVOLUTION - EVEREO® ZERO REGENERATION AND ZERO SERVING TIME

63°C/ 70°C



10+ MINUTES OF SAVED TIME!

* Example of time savings for a plate of lasagne

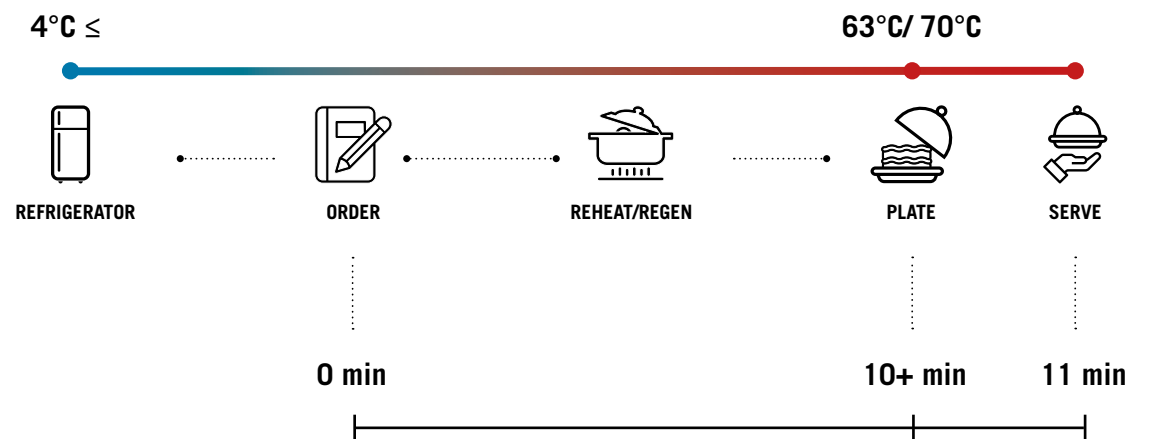
With EVEREO® you decide when and where to cook your menu.

Traditional dishes that require slow cooking and complex processing can be prepared in your kitchen or delivered to your stores during the quietest days or moments of the week and preserved at service temperature, always ready for service.

Your customers will experience something unique: all-day dining, high quality slow food meals, no waiting time.

Your business will immediately see the benefits: increased table turnover, higher customer satisfaction, higher profits.

TRADITIONAL COOK, CHILL & REGEN PROCESS YOUR CUSTOMER IS WAITING



Six more reasons to choose the Revolution

THE OTHER BENEFITS



ORGANOLEPTIC QUALITY & UNIFORM TEMPERATURE

EVEREO® preserves food's nutritional values and cellular structure. From the moment it is cooked, to the moment in which it is served, food does not undergo any alteration and keeps its internal temperature uniform.



ENERGY SAVING

EVEREO® uses the most modern insulation technologies to avoid losing heat, with a lower consumption than a freezer.



SERVICE TIME

Ready, hot dishes, at all times and at any moment of the day. From the order to the plate in just a few seconds. What is the result? Extremely quick service times, increased table turnover and greater profit.



ZERO FOOD WASTING

Food waste can be reduced to zero: long preservation times allow you to serve tomorrow what you didn't sell today, eliminating any waste of food and profit for your business.



KITCHENLESS RESTAURANT

EVEREO® allows you to centralize or outsource your kitchen operations, enabling you to reach scale economies or to sell your food even in places where a kitchen cannot be operated.



LABOUR COST SAVINGS

Preparing part of your menu in advance means being able to optimize how your staff uses time in the kitchen: cooking when the kitchen is not busy will keep your team free when there is no time but for your customers.

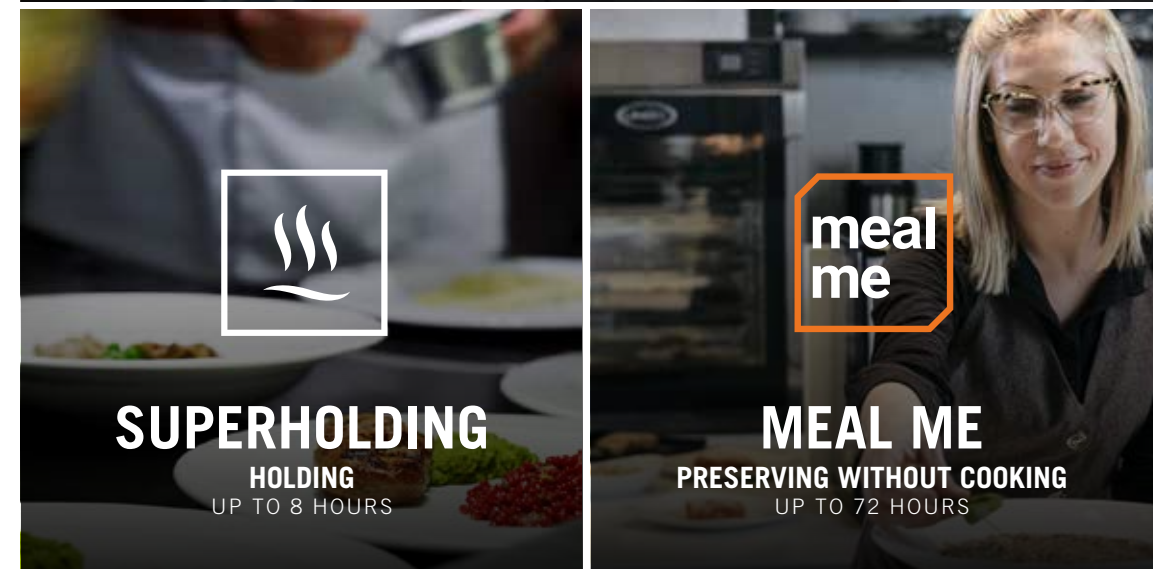




EVEREEO® 3 DIFFERENT MODES OF USE

You can choose how to use EVEREEO®: as a sophisticated holding cabinet - obtaining preserving times that have never been reached before - or taking full advantage of the food preserving at service

temperature technology, keeping your dishes ready for days. If you are looking for more flexibility, you can even choose to use the different features of EVEREEO® at the same time.

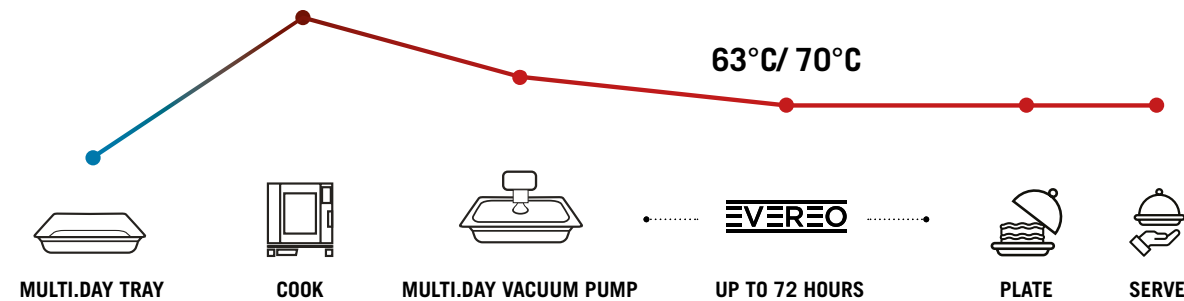


multi day EVEREO® MULTI.DAY TRAYS

UP TO 72 HOURS: COOKING AND PRESERVING

Cook as you have always done using an open UNOX MULTI.Day Tray. Once the cooking is over, vacuum-seal the tray with the patented MULTI.Day Vacuum Pump and place it into EVEREO®, with no need to cool down the food.

EVEREO® will preserve the food at service temperature for up to 72 hours, and you will be able to serve it in seconds when needed.



Service Temperature Food Preserving using EVEREO® MULTI.Day avoids bacteria proliferation in cooked meals. Meals that need to be preserved must be prepared and cooked strictly following foodsafety procedures and laws.

Proper sterilization of MULTI.Day Trays & lids is required prior to cooking and preserving (20 min, 120°C, 100% Steam or 5 min, 180°C, 40% Steam). Before serving, anything that looks or smells suspicious should be thrown away.

MULTI.DAY TRAY

Thanks to the super-resistant structure and the considerable thickness of the steel the MULTI.Day Trays are built of, they offer incredible performance at any temperature and are resistant to wear and tear.

The **high temperature resistant silicone gasket on the lid** and the **stainless-steel valve** ensure airtight closures for long periods. UNOX MULTI.Day Trays are 100 mm depth and are available in two sizes: GN 1/1 and GN 1/2.



MULTI.DAY VACUUM PUMP

You can cook your meals as you have always done and enjoy the benefits of service temperature food preserving without relevant impacts on your kitchen procedures. The patented UNOX MULTI.Day Vacuum Pump has been designed to create vacuum within

MULTI.Day Tray as soon as the cooking process has finished, when the food is still hot. It automatically detects that proper vacuum has been made and automatically prints a data label to let you easily manage your stock.



VACUUM MONITORING

Thanks to **intelligent sensors**, EVEREO® constantly monitors the chamber conditions and automatically detects if one of the food container's seals could have been compromised during MULTI.Day preserving.

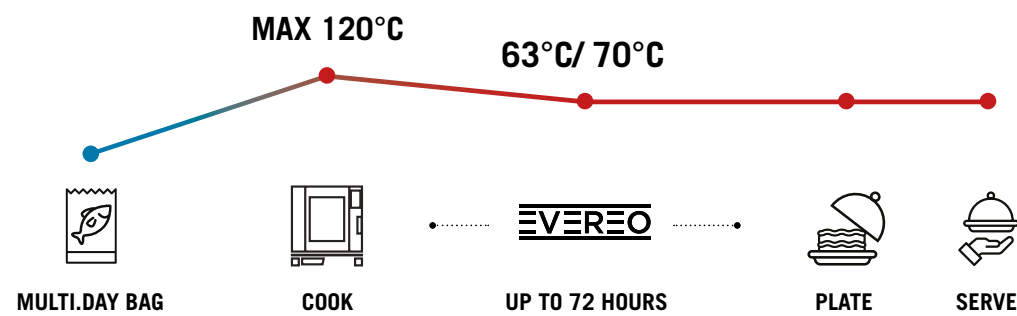
In such a case, EVEREO® intervenes promptly displaying a warning, so you can take measures rapidly to identify which item needs to be checked, before its taste gets compromised.

multi day EVEREO® MULTI.DAY BAGS

UP TO 72 HOURS: SOUS-VIDE COOKING AND PRESERVING

The MULTI.DAY certified Bags are designed to withstand the stress of temperature during the cooking and preserving processes, guaranteeing that no plastic migrates into the food during the Service Temperature Preserving period.

Once cooked, insert the MULTI.Day Bags in EVEREO® without cooling them to preserve them up to 72 hours at service temperature and be always ready for any order.



MULTI.DAY CERTIFIED BAGS

The MULTI.Day Bags are designed for vacuum cooking and food preserving.

The analysis by specialized laboratories certified that MULTI.Day Bags provide maximum safety and durability when the preserving of food is made

at temperatures above 63°C.

These tests proved that there is no trace of plastic material in the food after 14 days of preserving at service temperature.



VACUUM MONITORING

Using intelligent sensors, EVEREO® constantly monitors the chamber and automatically detects if one of the food bags' seals could have been compromised.

EVEREO® intervenes promptly displaying a warning, so you can take measures rapidly to identify which item needs to be sealed again before its taste gets compromised. **Feel safe!**



RESTAURANT

LA PAROLINA RESTAURANT
TREVINANO (VT) - ITALY

“EVEREO® is a product that makes us take a fresh look at our work.”

ISIDE DE CESARE
Chef, 1 Michelin Star

From the beginning I understood the innovation potential of EVEREO®. A product that breaks the mould, a product to be discovered and used. I tested it with curiosity and enthusiasm.



WASTE REDUCTION

Significant

“The more the food is maintained, the longer it can be stored, the less waste there is.”



PRODUCT QUALITY

Improved

“I noticed an improvement in product quality in terms of both texture and flavour”



PREPARATION TIME

Reduced

“Thanks to EVEREO®, working before and during the service is now easier and smoother. It is like having an ally in the kitchen.”



WORKING PROCESSES

Simplified

“Everything is easier and more fluid, because you do not have to control the preservation of the food and you can concentrate on something else.”



TOTAL FOOD COST

-30%

“It depends on two conditions: we have less waste and we work on large volumes in total safety.”



SERVICE TIME

-40%

“Improve your service management thanks to the guarantees EVEREO® offers you. Customers are served on time and my staff work more smoothly.”

HOTEL

F&DE GROUP
MILAN - ITALY

“With EVEREO® the limits of space, time and energy are completely overcome, and the ease of transport is an added benefit.”

RENATO PELLIZZARI
F&de Group Executive Chef

We handle large volumes of banqueting and this has a significant impact on the workflow. The more food you need, the more careful you have to be.



FRANCHISING

DANTE'S
NOVARA

“We managed to organize product refills so as to eliminate waste. Thanks to EVEREO®, we revolutionized the way we work. This product has become an invaluable part of the team.”

ANDREA CALISTRI
Managing Director & Founding Partner

Quality and speed are both essential. Anything that leads to improving these two factors is more than welcome.



SERVICE TIME

3min

“The tables turnover is faster at lunchtime. This allows us to serve more people with high quality dishes.”



EVEREO® RECIPES

More variety

“Our menu includes many different dishes: delicious appetizers, pasta, salads and pizzas. Thanks to EVEREO®, 70% of them can be cooked, kept warm and served while maintaining their texture and properties. This is a great achievement!”



FOOD QUALITY

Improved

“We added to our menu all those products that lose their flavour and properties in the microwave; thanks to EVEREO® their taste and organoleptic properties remain unaltered”

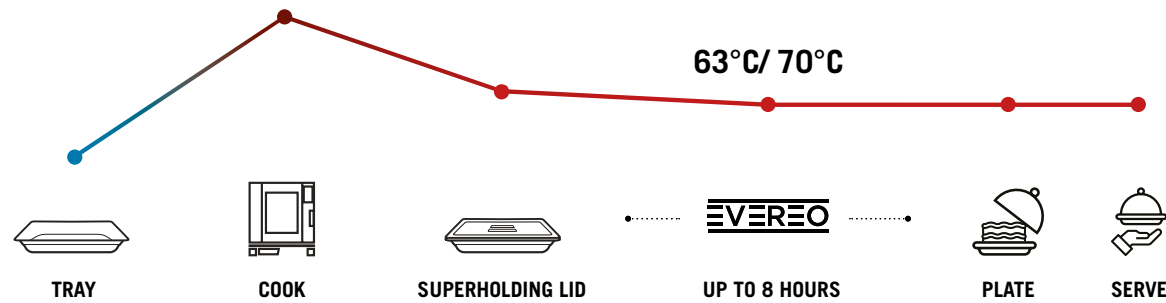


EVEREO® SUPERHOLDING

UP TO 8 HOURS: HOLDING

EVEREO® allows you to hold trays of cooked food that have not been vacuum sealed for well over the 2 hours permitted by traditional holding cabinets. Thanks to EVEREO®'s precise atmosphere and temperature control, your food can be held in closed containers for up to 8 hours with impeccable results.

With the SUPERHOLDING mode **you can set your personal programs while using not-sealed or open containers or trays**, and have your food held at the precise temperature and humidity that you set for up to 8 hours.



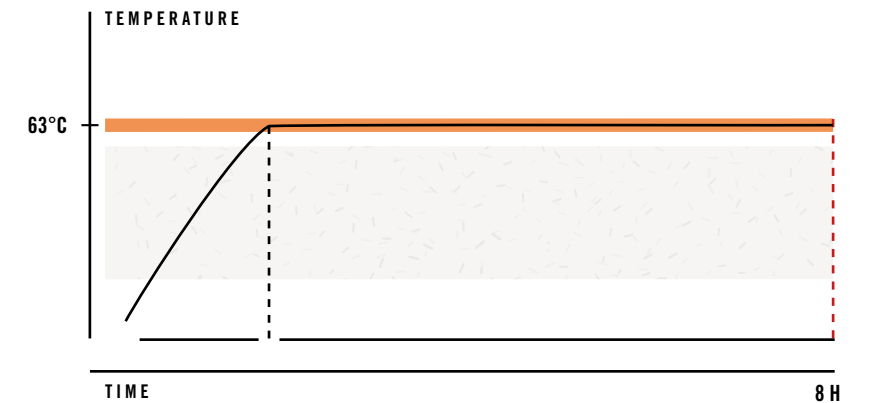
Service Temperature Food Preserving using EVEREO® SUPERHOLDING avoids bacteria proliferation in cooked meals. Meals that need to be preserved must be prepared and cooked strictly following foodsafety procedures and laws. Before serving, anything that looks or smells suspicious should be thrown away.

PRECISE TEMPERATURE AND HUMIDITY CONTROL

EVEREO®'s preserving capabilities with not-sealed containers lie in its accurate control of both temperature and atmospheric conditions.

Thanks to the use of latest generation sensors, **EVEREO® is so precise that it maintains the same uniform temperature and humidity on every shelf** with extreme accuracy.

Its heating, cooling and humidity systems are fast and powerful and **can quickly and effectively compensate for temperature or humidity changes** that happen when colder or warmer foods are placed into its chamber or when the door has been opened and closed.



SUPERHOLDING LID

These containers are particularly suitable for all SUPERHOLDING operations where being able to see the product, through moulded graduations in relief, allows easy inventory management. Particular attention has been paid to the realization of the moulds in order to obtain perfectly smooth internal surfaces that guarantee an optimal distribution of the product and ease of cleaning.

The material used withstands variations in temperature from -40°C to +99°C. It is non-deformable, particularly sturdy, and pleasant to the touch.





CATERING

MAGGIORDOMUS
PADOVA - ITALY

“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

Holding temperature and heating is an essential combination for us. It is a delicate balance in which you have to be a great player, as well as have excellent tools.



PREPARATION TIME

-10%

“The preparation is more fluid and leaner. This allows us to concentrate more on customer management and service”



KITCHEN STAFF

-25%

“Processing and food preserving supervision are facilitated”



CONSUMPTION

-10%

“Generally speaking, we noticed that energy, water and gas consumption for food preserving decrease”.

SUPERMARKET

LA COOP
LOMBARDIA - ITALY

“With EVEREO®, our staff is more relaxed, and the organoleptic qualities of the dishes improve as they are being preserved.”

GENERAL MANAGER AT MAJOR SUPERMARKET CHAIN

One of our main goals is to hold main courses. Grilled, breaded or boiled, food shall maintain the right texture, colour and natural flavour for hours.



COST

Decreased

“It is a balancing act: if there is energy saving and the supervision of a process phase is lowered, costs decrease”



CUSTOMER SERVICE

Increased

“Our resources are dedicated to service, because the food remains warm in complete autonomy. It is like having one more staff member!”



PREPARATION TIME

Decreased

“It is a balancing act: if energy is saved and the supervision of a process phase is lowered, costs decrease”



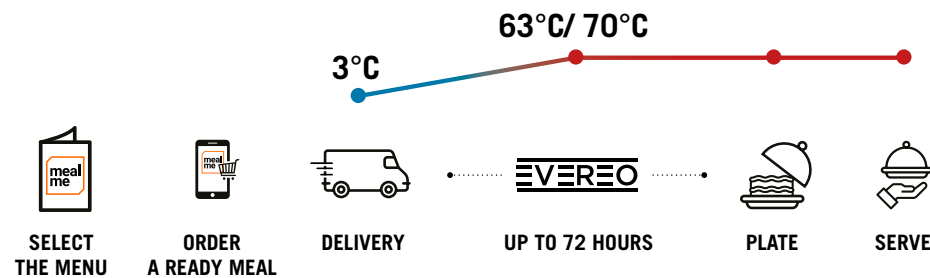
It's all about you.

WWW.MEALMEFOOD.COM

The revolution is now: if you own EVEREO® you can add great products to your menu without having to cook them.

At www.mealmefood.com you will find solutions for a complete menu or to enrich yours with special items, such as meals suitable for those who suffer from food intolerances and allergies.

MealMe products are currently not available for the US market. We are improving our worldwide coverage and continuously extending the list of countries where we offer our products and services.



MEAL ME EVERYTHING WITHIN REACH OF YOUR SMARTPHONE



All you have to do is order the items you are interested in from your smartphone or computer: they will be delivered to you when it is more convenient for your staff. In addition to this, connecting your EVEREO® to the Internet, the meal me menu automatically

synchronizes with the control panel of your EVEREO® food preserver at service temperature.

All you have to do is access the dedicated section and launch the conservation programme of the desired meal me recipe.



BAR

DOM
MILANO - ITALY

“EVEREO® allowed us to increase our turnover during lunch while using the same resources.”

GENERAL MANAGER OF THE
GREATEST BARS IN CORSO
COMO, MILAN

Bar is synonymous with speed and immediacy. If choice can also be added to this mix, the consequent rise in quality is noticeable.



INCREASE IN NUMBER
OF SERVED TABLES

+70%

“The majority of our lunchtime customers is made up of workers. We manage to serve 70% more tables, which guarantees higher turnover and earnings”



LUNCH BREAK STAFF

-1 person

“More tables served with one person less on duty, since it is no longer necessary to cook and check the food preservation”



LUNCH BREAK TURNOVER

+40%

“More customers and the need for less resources lead to a positive conclusion: the turnover increased”.



“This is a game changer for anyone preparing and serving food, from a stand-alone café to a massive institution”

“Revolutionary Thinking that turns all staff into a Master Chef, frees up capital, maximises capacity, reduces labour, energy and waste, and will consistently delight your fussiest eaters”

JO CLEARY
Hospitality Quality Outcomes Catalyst
AUSTRALIA

Jo Cleary from Dining Experience Specialists works with aged care leaders and asks HOW meals can be enjoyable, nutritious and innovative. She is renowned for “making the invisible visible”. She mentors staff to deliver sustainable quality improvements at optimum costs.



EVEREO®

SERVICE TEMPERATURE FOOD PRESERVER



EVEREO® CUBE
10 460x330

EVEREO® 900
10 GN1/1

EVEREO® 600
10 GN1/1



EVEREO® 600
10 GN1/1

Being only 600 mm deep, EVEREO® 600 is the compact solution to install in small kitchens or on a bar counter. EVEREO® 600 easily adapts to any environment and it is available with left or right door opening.

The large glass and LED light allow maximum visibility of the containers while its compact size allows quick access to the products to be served without having to remove the trays.



EVEREO® 900
10 GN1/1

EVEREO® 900 is the optimal solution for all the 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. EVEREO®'s depth gives you the possibility to manage the trays extraction with an extreme ease of use, without needing a working surface.



EVEREO® CUBE
10 460x330

EVEREO® CUBE is the compact solution to install in small rooms and outside the kitchen area.

EVEREO® CUBE is especially designed for those who decide to use MEAL ME products to expand their foodservice offer or to start having one.

EVEREO®
**TECHNICAL
 DATASHEET**



EVEREO® 600 10 GN1/1

| FEATURES | TECHNICAL DATASHEET |
|-------------------------------|----------------------------------|
| 01. CAPACITY | 10 GN1/1 |
| 02. PORTION CAPACITY | 200 portions |
| 03. PITCH | 2-11/16" (67 mm) |
| 04. FREQUENCY | 60 Hz |
| 05. VOLTAGE | 240 V-1N / 208 V-1N |
| 06. ELECTRICAL POWER | 2.5-3.2 kW |
| 07. DIMENSIONS (WXDXH inches) | 29 17/32" x 24 21/64" x 36 1/16" |
| 08. WEIGHT | 180 lbs (82 kg) |



EVEREO® 900 10 GN1/1

| FEATURES | TECHNICAL DATASHEET |
|------------------------|---------------------------------|
| 01. CAPACITY | 10 GN1/1 |
| 02. PORTION CAPACITY | 200 portions |
| 03. PITCH | 2-11/16" (67 mm) |
| 04. FREQUENCY | 60 Hz |
| 05. VOLTAGE | 240 V-1N / 208 V-1N |
| 06. ELECTRICAL POWER | 2.5-3.2 kW |
| 07. DIMENSIONS (WXDXH) | 21 1/16" x 34 61/64" x 36 1/16" |
| 08. WEIGHT | 154 lbs (70 kg) |



EVEREO® CUBE 10 460X330

| FEATURES | TECHNICAL DATASHEET |
|------------------------|-----------------------------|
| 01. CAPACITY | 10 460x330 |
| 02. PORTION CAPACITY | 80 portions |
| 03. PITCH | 1-7/64" (28 mm) |
| 04. FREQUENCY | 60 Hz |
| 05. VOLTAGE | 240 V-1N / 208 V-1N |
| 06. ELECTRICAL POWER | 1.3-1.6 kW |
| 07. DIMENSIONS (WXDXH) | 23 5/8" x 25 7/8" x 23 1/4" |
| 08. WEIGHT | 105 lbs (47.5 kg) |

EVEREO® COMBINATIONS

EVEREO® ON ITS HIGH STAND

The minimal solution for small kitchens: EVEREO® with its tray rack.

EVEREO® 600
10 GN1/1



EVEREO® 900
10 GN1/1



EVEREO® CUBE
10 460X330



DOUBLE-STACK EVEREO®

Using two EVEREO® units gives you distinct advantages: preserving dishes that require different preserving temperatures at the same time or using one EVEREO® in SUPERHOLDING mode and the other one in MULTY.Day/MEAL ME mode. Or just giving you more space for your food!



EVEREO® AND CHEFTOP MIND.MAPS™ COMBI OVEN

Pairing the EVEREO® together with an UNOX CHEFTOP MIND.Maps™ combi oven is a winning combination to manage most of your work in the kitchen, optimizing space to adapt to every environment.



EVEREO® ACCESSORIES



HIGH STAND

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MEDIUM STAND

EVEREO® CUBE



LOW STAND

EVEREO® CUBE



FLOOR STAND

EVEREO® 600
EVEREO® 900



STACKING KIT

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



PRESERVING ESSENTIALS

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MULTI.DAY BAGS

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



SUPERHOLDING LID

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MULTI.DAY ESSENTIALS

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MULTI.DAY VACUUM PUMP

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



FEET KIT

EVEREO® 600
EVEREO® 900



FEET KIT

EVEREO® CUBE



WHEELS KIT

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



WIFI KIT

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



SPRAY&RINSE

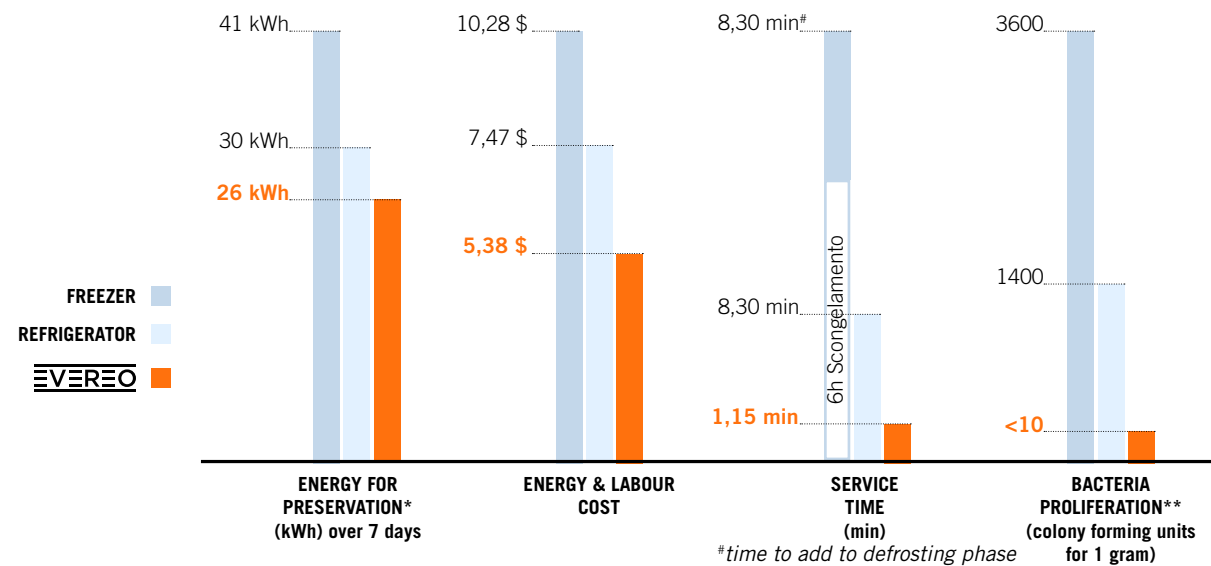
EVEREO® 600
EVEREO® 900
EVEREO® CUBE

SAVE MONEY AND TIME EVEREO® IN NUMBERS

CHICKEN

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

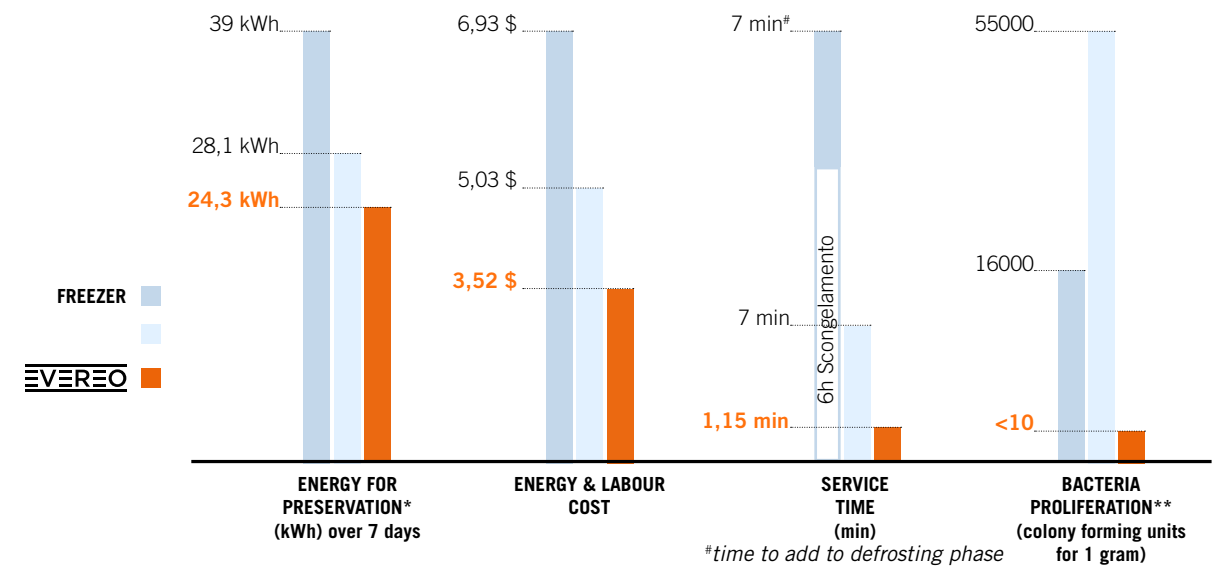
Data refer to a full load of **96** portions sous-vide (24 chickens breast).



FISH

"Mediterranean style swordfish fillet served with red chicory and fennel crunchy salad."

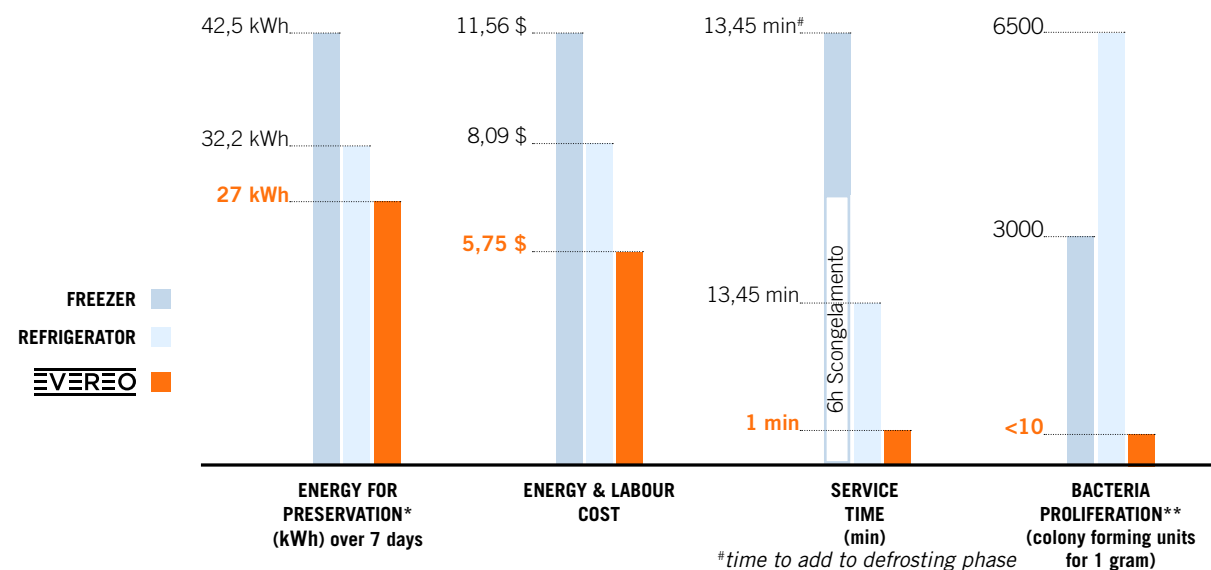
Data is based on a full load of **80** portions sous-vide (12 kg of swordfish fillets).



LASAGNA

"Homemade traditional lasagna with mushrooms and taleggio cheese with Protected Designation of Origin."

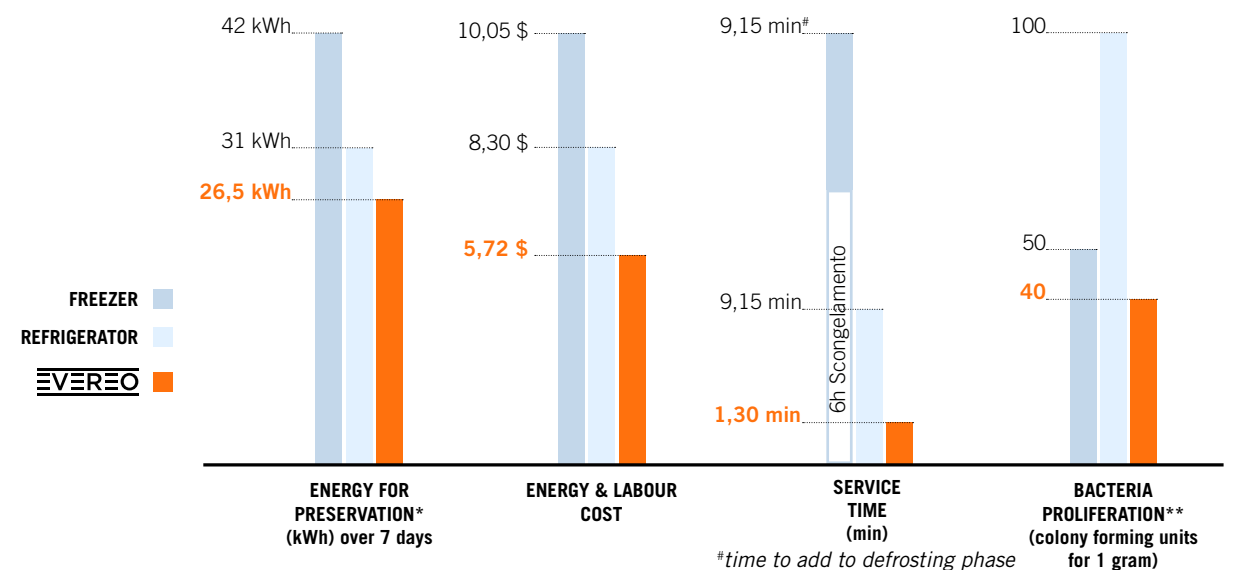
Data refer to a full load of **180** portions sous-vide (7 trays GN 1/1 of lasagne).



RED MEAT

"Italian Style beef meatballs in sweet tomatoes and red wine herb sauce."

Data refer to a full load of **125** portions sous-vide (15 kg of beef and 12,5 kg of sauce).



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

Remove all doubts

FAQ

DISCOVER WHAT EVEREO® CAN DO FOR YOU

01. Can I preserve any type of food at service temperature?
02. How long can I preserve food?
03. Why cannot I achieve the same results with an oven or another hot holding cabinet?
04. Will food held at 63° or 70° continue to cook?
05. Does food remain unchanged after being kept hot?
06. What happens if I open the door several times and the temperature drops?
07. How can I justify the unexpected speed of service to my customers?
08. How much does it consume? Isn't it expensive to keep food warm for so long?
09. What about local health authorities and HACCP regulations?
10. Is any product training available?

SOLVE ANY DOUBT
AND JOIN THE REVOLUTION ON:

EVEREO®.COM



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info.usa@unox.com



INVENTIVE SIMPLIFICATION

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KITCHEN INNOVATIONS AWARDS 2020

EVEREVO® has been awarded with Kitchen Innovations Awards 2020 at National Restaurant Association Show 2020, Chicago.



FCSI - THE AMERICAS INNOVATION SHOWCASE 2020 FINALIST

EVEREVO® has been chosen as a finalist in the 2020 Innovation Showcase.



SMART LABEL 2019

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



GOLD WINNER COMMERCIAL KITCHEN SHOW

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



EVEREO®