



# XEEC-0611-EPLS

|          |  |
|----------|--|
| Project  |  |
| Item     |  |
| Quantity |  |
| Date     |  |

**Model**  
**EVEREO® 600**

|                                    |                         |
|------------------------------------|-------------------------|
| Service temperature food preserver | Electric                |
| 6 trays GN 1/1                     | Hinge on the right side |
| 7" 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. With only 600 mm deep, the EVEREO® 600 is the compact solution for quick installations in small spaces and outside the kitchen area. The EVEREO® 600 easily fits any business and is available with left or right door opening. The wide glass and the LED light allow maximum visibility of the products while the compact size allows you to quickly identify the products to be served without taking out the trays.

## 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%



# INDUSTRY KITCHENS

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## Advanced and automatic cooking features

### Thermal insulation and safety

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

### Air distribution in the preserving chamber

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

### Temperature control

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

## 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
- Built-in Wi-Fi internet connection

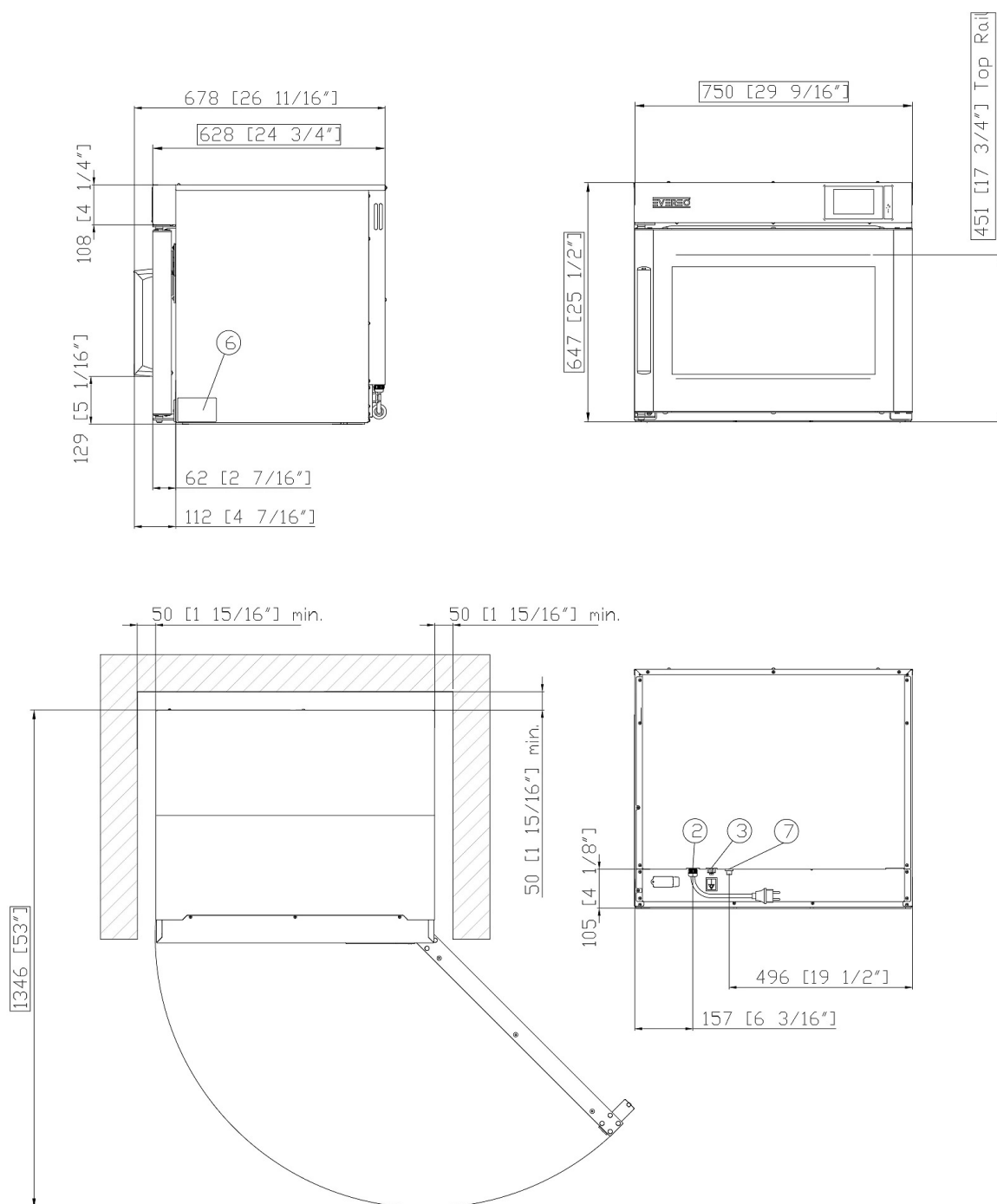
## App and web services

- **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

## App and web services

- Controls and monitors oven operations in real time, highlighting waste and suggesting usage improvements to reduce consumption. It allows to create and share recipes from one oven to another even remotely

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## Dimensions and weight

|            |        |
|------------|--------|
| Width      | 750 mm |
| Depth      | 628 mm |
| Height     | 647 mm |
| Net weight | 59 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

### OPTION A

|                           |                          |
|---------------------------|--------------------------|
| Voltage                   | 220-240 V                |
| Phase                     | ~1PH+N                   |
| Frequency                 | 50 / 60 Hz               |
| Total power               | 3.05 kW                  |
| Max Amp draw              | 13 A                     |
| Required breaker size     | 13 A                     |
| Power cable requirements* | 3G x 1,5 mm <sup>2</sup> |
| Plug                      | BS1363   H07RN-F         |

\*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

## Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.

It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the listed specifications through adequate treatment measures. One water tap per oven is required.

Drinking water inlet: 3/4" NPT, line pressure:

**Line pressure:** 1.5 to 6 Bar; 22 to 87 psi (2 Bar; 29 psi recommended)

### Inflow water specifications

**Free chlorine** ≤ 0.5 ppm

**Chloramine** ≤ 0.1 ppm

**pH** 7 - 8.5

**Electrical conductivity** ≤ 1000 µS/cm

**Total hardness** ≤ 30° dH

### Steam circuit: inflow water specifications

**Chlorides** ≤ 120 ppm

**Total hardness** ≤ 8 °dH\*

## Installation requirements

Unox products must be installed in facilities where all the systems (gas, electric, hydraulic, ventilations, aerations, etc.) comply with the current national standards. Combustion analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.

[www.ddc.unox.com](http://www.ddc.unox.com)