



HOT IS THE NEW COLD

The revolution starts now.

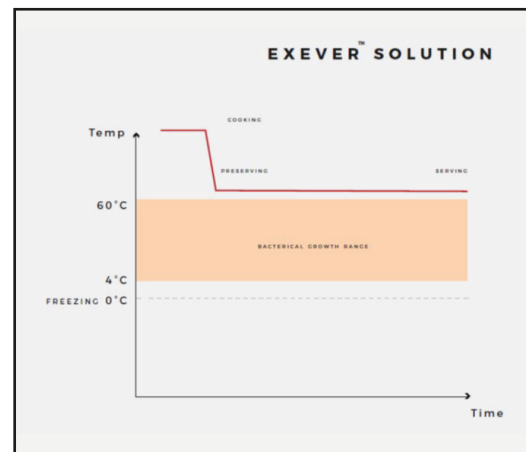
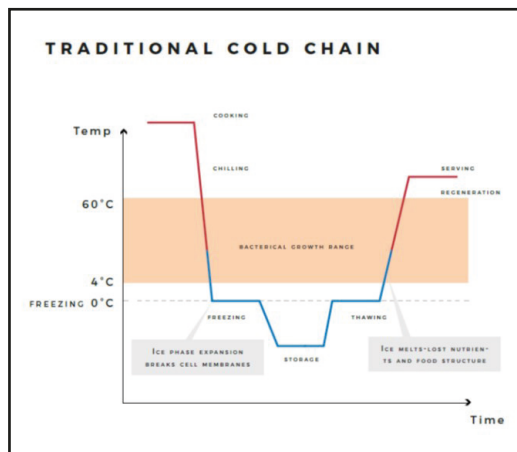
WHAT IS THE EVEREO®?



SERVICE TEMPERATURE FOOD PRESERVER AND SLOW COOKER

EVEREO® is an innovative and technological temperature controlled cooker and preserver for food. The **Service Temperature Food Preserver** uses patented technology that has been designed to deliver flexibility for cooking food and preserving food.

This means that you can cook and hold food without the traditional blast chilling, cold storage and regenerating, and serve it in a few seconds at any time of the day with zero waiting time for your customers.



*“An industry game-changer delivering the **quality of Slow Food** with the **speed of Fast Food**.”*

HOW DOES IT WORK?

EVEREO® cooks and preserves food safely at 2 set preserving temperatures: **63°C** (vegetables, fish, soups and sauces) and **70°C** (ready meals, protein meat dishes), both above the danger zone temperatures for bacterial growth.

There are three key ways in which you can use the EVEREO®:

UP TO 7 DAYS: PRESERVING

Vacuum pack raw items, cook and hold for up to 7 days.



UP TO 8 HOURS: HOLDING

Atmosphere and temperature control allows cooked food to stay in perfect condition for up to 8 hours.



UP TO 1 MONTH: VAC PACK READY MEALS

Manufactured vac packed ready meals: from chill/fridge to reheat (8 hours) and hold ready to serve for up to 1 month.





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BENEFITS

ZERO REGENERATION

Cook, preserve, serve. Eliminating the cook, chill, regeneration process leads to reduced energy consumption, improved food quality and increased savings for your business.

REDUCED SERVICE TIME

Hot quality food always ready for service, meaning less staff required and all day dining becomes possible, delivering increased table turnover, happier customers and higher profits.

OPERATIONAL SAVINGS

The EVEREO® runs off a 13 Amp plug and uses modern insulation techniques. By using this method of cooking and preservation no blast chillers or fridges are required. There will be lower wastage as unopened left over food can be kept safely and served the next day.

LABOUR SAVINGS

Central and planned production optimises staff time (reduces labour) – use your time to concentrate on customers and improving your food quality.



ENHANCED FOOD

EVEREO® preserves the food's nutritional values and structure. So it enhances foods that require slow cooking, for better flavour and texture.

CONSTANT CONTROLLED TEMPERATURE

Superior results versus other fast heating options such as microwave or impinged air combo.

SAFE FOOD

Pasteurization guarantees no bacterial growth (63°C+).

DO YOU EVEN NEED A KITCHEN?

The EVEREO® allows you to offer hot food in premises with no kitchen.

EVEREO® MODELS



EVEREO 600 10 GN1/1

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 10 GN1/1

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



For further information please contact **GastroNorth**

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