



## SERVING-TEMPERATURE MAINTAINER

USE AND MAINTENANCE MANUAL  
Translation of the original instructions

EN

**CAUTION: Read the instructions before using the appliance**

# SERVING-TEMPERATURE MAINTAINER

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# SERVING-TEMPERATURE MAINTAINER

## Safety regulations

### **SAFETY REGULATIONS FOR USE**

- Following procedures other than those indicated in this manual to use and clean the appliances is considered inappropriate and may cause damage, injury or death; in addition, this invalidates the warranty and any other contractual relationship with the manufacturer and its subsidiaries/associates, and relieves the manufacturer of all liability.
- User cleaning and maintenance must not be carried out by unsupervised children.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used at low temperatures to cook food or keep it warm, according to the manufacturer's instructions, in industrial and professional kitchens, and by qualified personnel who have completed scheduled training courses. Any other use is not compliant with the scope of use and is therefore hazardous.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and contact a customer assistance service authorised by the manufacturer. Do not attempt to repair the appliance yourself. For any necessary repairs, please request that original spare parts from the manufacturer be used.
- Failure to follow these regulations may cause damage, injury or death, and invalidates the warranty and any other contractual relationship with the manufacturer and its subsidiaries/associates.



## **RISK OF BURNS and INJURY**

- While keeping foods warm and until all parts of the appliance have cooled, be careful to:
  - only touch the appliance control components or the handle because the external parts may be extremely hot (temperature above 60°C/140°F);
  - wear appropriate protective heat-resistant clothing to move containers, accessories and other objects inside the maintainer cavity.
- Open the door (where necessary) slowly and with the utmost caution, as the temperature inside the appliance chamber is extremely hot.
- Not remove or touch the protective fan casing, the fans or the heating elements while the appliance is turned on and until it has completed cooled down.



## **RISK OF FIRE**

- Before using the appliance, make sure that there are no non-compliant objects (instruction manuals, plastic bags, etc.) or detergent residue inside the appliance cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.
- Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. gasoline, petrol, bottles of alcohol, etc.) near the appliance.
- Do not use highly flammable liquids (e.g. alcohol) inside the appliance chamber.
- Always keep the appliance cavity clean by cleaning daily.



## RISK OF ELECTRIC SHOCK

- Do not open the compartments marked with this symbol: access is for qualified personnel authorised by the manufacturer only. Failure to follow these regulations invalidates the warranty and any other contractual relationship with the manufacturer and its subsidiaries/associates.

### PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire



Tips and useful information



Risk of electric shock



Earthing symbol



Read the instruction manual



Equipotential symbol



Danger: risk of burns



Consult other chapter

# SERVING-TEMPERATURE MAINTAINER

## Introduction

Dear Customer,  
Thank you for choosing to purchase this appliance; we hope this is just the beginning of a long-lasting partnership.



We recommend that you read this manual carefully, as it contains all of the instructions on how to maintain the aesthetic and functional qualities of your product.



# SERVING-TEMPERATURE MAINTAINER

## Basic notions

### HOW EVEREO® WORKS

Bacteria, which is responsible for the degradation of food, proliferate at temperatures of between 4 °C and 58 °C. For this reason, one of the most commonly used methods for preserving food has, up until now, been that of freezing foods at temperatures below 4 °C. The food is then regenerated when required.

What happens if food is kept at a temperature **exceeding** 58°C for a number of days?

To answer this question, UNOX has used its experience together with the Department of Material Physics of the University of Parma.

After years of research, an intuition has become scientific certainty: food can be stored for long periods at temperatures exceeding 58 °C, without compromising taste and flavour, through the combined and accurate control of temperature, humidity and oxygen that comes in contact with it. This is how EVEREO® came into being, an appliance designed to store food at service and consumption temperature for days. This means food can be cooked, kept warm (within a range of 63 °C to 70 °C) and served within just a few seconds at any time of day, with zero waiting times for customers.

All this combined with microbiological safety, the preservation of the organoleptic qualities of food and savings in terms of both time and resources.

### MODES

#### **Up to 7 days: preserving mode**

If this mode is used, simply hermetically seal cooked food while it is still hot using a simple vacuum bag or an airtight container.

EVEREO® independently proposes the right settings to be used for the most common foods. This way the natural moisture in the dishes together with their organoleptic qualities are maintained.

#### **Up to 8 hours: holding mode**

If this mode is used, food can be kept warm and cooked in uncovered containers for up to 8 hours with flawless results. Simply set the temperature and the humidity level that best fits the food to be kept.

## Up to 1 month: marketplace

Dishes ready to be served can be ordered directly from a Smartphone and stored in a modified atmosphere. They are delivered at temperatures below 4 °C.

The food purchased must then be kept in EVEREO® for at least 8 hours before serving.

## WARNINGS AND ADVICE



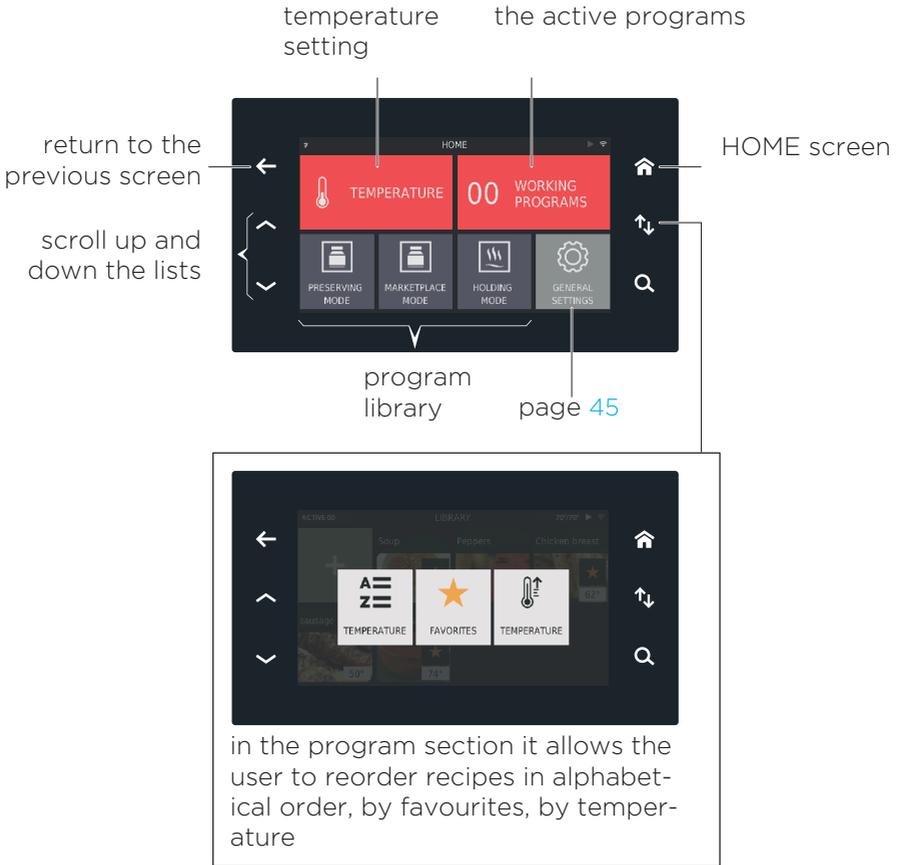
**Before using the appliance, carefully read the section “[Safety regulations](#)“ on page 4.**

- When using the appliance for the first time, be sure to clean the inside of the oven cavity and the accessories thoroughly (see the [Maintenance](#) section on page 51); let the oven run empty at 70°C (maximum temperature) for approximately 1 hour to eliminate any unpleasant odours caused by the protective factory grease.
- If the appliance was left running for more than 15 minutes without selecting an operating mode, stand-by is automatically engaged to save energy. To exit this mode, tap the START/STOP button.
- Use the appliance where the room temperature is between +5°C and +35°C.
- Use the manufacturer’s grills and trays. Try to distribute the food evenly on the trays and avoid overloading them or overlapping food.
- Always respect the loading instructions for your appliance.

# SERVING-TEMPERATURE MAINTAINER

## Use

### STAND-BY SCREEN



### GUIDED PROCEDURE

A) Set temperature of use (set point)

B) Selecting the mode and a program

UP to 7 days: preserving vacuum packed portions (preserving mode)

Up to 8 hours: holding mode - open portions

Portion management mode

C) Start the program in TRAY mode

Start the program in LIST mode

D) Switch off the appliance

▶ page11

▶ page13

▶ page13

▶ page21

▶ page28

▶ page30

▶ page36

▶ page41

# Guided procedure

## A) Set temperature of use (set point)

- 1 Touch the red field "Temperature".



Alternatively, I can choose to:

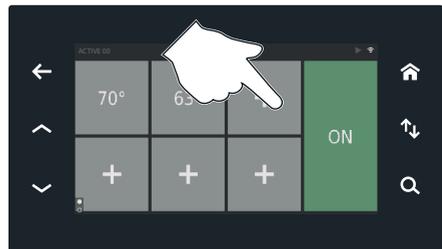
- use a **temperature already present** (as it has been saved previously or because it is in the factory settings - 70°C and 63°C: recommended temperatures for holding food in EVEREO®)

▶ go to point 5 page 12

- set a **new temperature** (for example, 65°C) if those present are not what I need

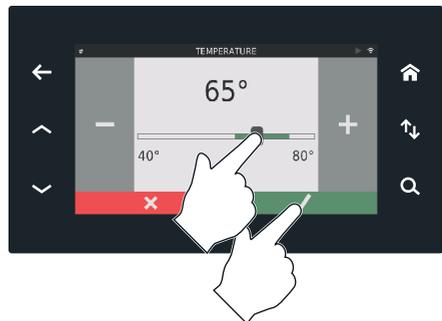
▶ continue with point 2

- 2 Touch the "+" button to create a new temperature.



Set the required value using the "-" and "+" buttons or drag the cursor (in the example, 65°C), then confirm using "✓" or cancel using "x".

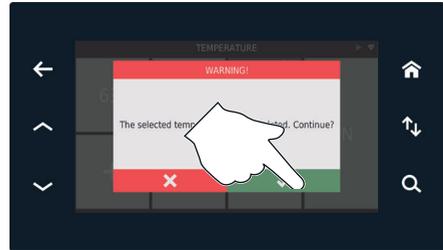
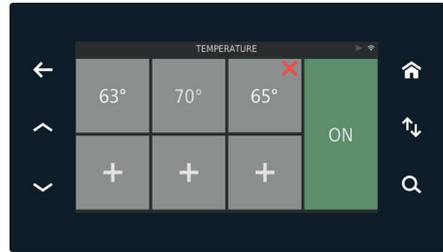
- 3  A password has to be entered if a new temperature of less than 59°C is to be entered. The user is also notified by a pop-up window that the temperature does not guarantee food safety.



After confirming, the screen will show the set temperature (in the example, 65°C). This is useful as it can be reused again in the future without having to be reset.

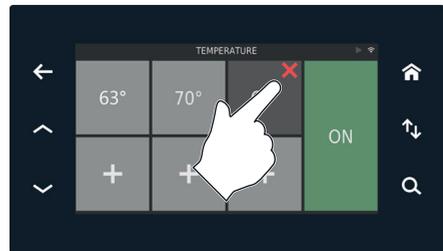
④

If it is no longer needed, it can be deleted by touching “X” in the same box and confirming with “✓” or cancelling with “X”.



⑤

Touch the relevant temperature (in the example, 65 °C).

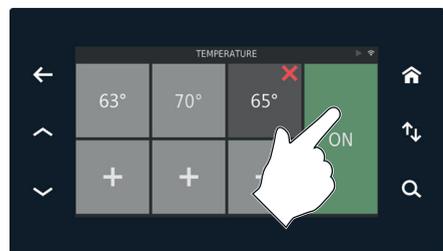


⑥

Touch the “ON” field to start the reheat function.



**Do not put any more food into EVEREO®.**



The figure to the side shows the current temperature in the cavity (in the example, 45°C) and the set temperature (in the example, 65°C).

⑦

When the set temperature is reached, the temperature field and the one to the side will become green: EVEREO® is **ready for use**.



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## B) Selecting the mode and a program

Choose from one of three different modes:

**Up to 7 days: preserving vacuum packed portions (preserving mode)** ► [page14](#)

**Up to 8 hours: holding mode - open portions** ► [page21](#)

⑧

**Up to 1 month: marketplace (vacuum-packed portions)**

For additional information, see [page 8](#)



After the selection has been made, all the programs present are displayed (both the programs pre-set in the factory and those saved previously).

## Up to 7 days: preserving mode - vacuum packed portions

I can choose to:

- use a **program already present** because it is in the pre-set factory settings, or because it was saved previously

▶ go to point ⑮ page 20

or

- set a **new program**

▶ continue with point ⑨



The screen shown is an example; it depends on the programs set by the user.

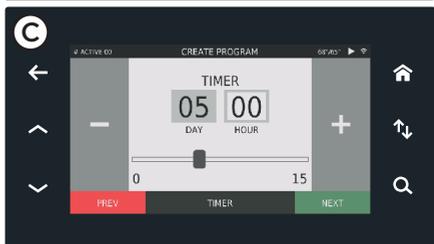
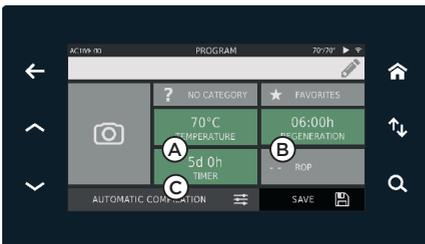
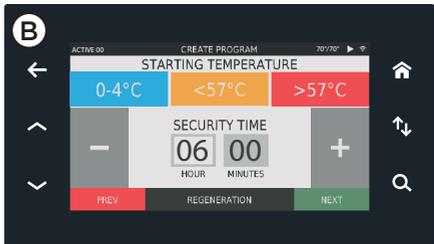
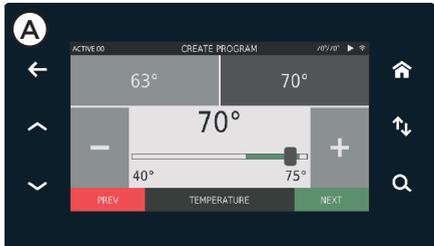
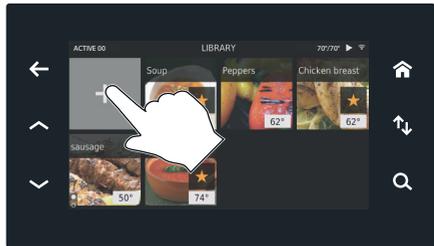
- ⑨ Touch the “+” button to create a new program.

There are 3 compulsory fields:

**A Temperature:** holding temperature of food in EVEREO®.

**B Regeneration time:** the number of hours after which the food can be served once it has been put into EVEREO®. This time varies based on the temperature of the food at the time it is introduced (see table page 15).

**C Preserving time:** how many days can the food be preserved at the indicated temperature.



Category	Temp.	Regeneration and pasteurisation time			Optimal preserving time
		Chilled temp. (0-4°C)	Ambient temp. (20-57°C)	warm food (more than 58°C)	
red meat	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	7 days
white meat	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	5 days
chicken	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	4 days
fish	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	3 days
legumes	70°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	5 days
vegetables	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	5 days
soups	70°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	5 days
pasta	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	3 days
rice	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	5 days
sauces	63°C	3h35m + 2h25m	2h30m + 2h25m	2h25m	7 days

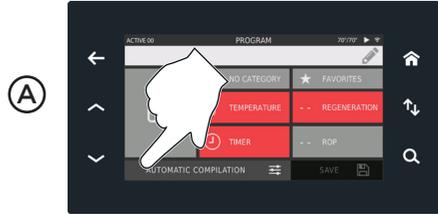
There are three different ways of filling out the **compulsory** fields of the new program:

- ⑩ **Automatic compilation:** automatic procedure for filling out all the fields ▶ page 16
- Assisted compilation:** by selecting a category, the mandatory fields are automatically completed ▶ page 17
- Manual compilation:** fields to be filled entirely in manual mode ▶ page 18



## Automatic compilation (preserving mode) - vacuum-packed portions

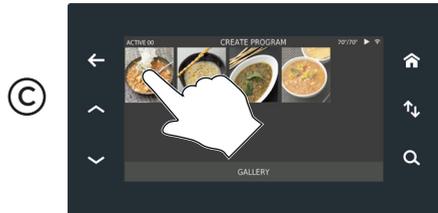
- (A) By selecting “Automatic compilation”, a guided procedure will start.



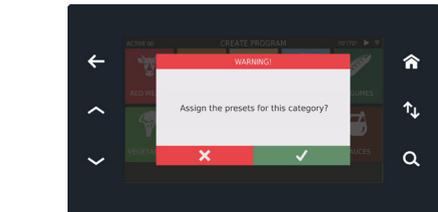
- (B) Select the **category** to which the food type you wish to keep belongs (for example, soups), choosing from the those suggested.



- (C) Select the image of the required food: the program will auto-fill all its fields (name, photo, category, temperature, regeneration, timer) using the default values.



The parameters take into account the most critical situation (regeneration time 6h) but they can be modified manually ► see page18



The program can be completed:

- by marking it as “★favourite”
- entering a **reorder point** - ROP ► see page20.

! If, with the parameters already set, the category is changed or you want to use the automatic compilation option, EVEREO® will ask if you want to update the program settings with the parameters of the new product or if you wish to keep the values which have already been entered.

**Reorder point:** set the number of portions after which EVEREO® will provide a notification so they can be restocked in good time.

## Assisted compilation (preserving mode) - vacuum-packed portions

(A) Select the word “Category”.

Select the **category** to which the food type you wish to keep belongs (for example, soups), choosing from the those suggested.

(B)

Optimal parameters are suggested based on the selected category:

**Temperature:** holding temperature of food in EVEREO®.

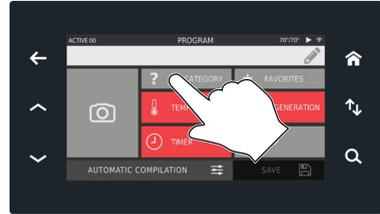
**Regeneration time:** the number of hours after which the food can be served once it has been put into EVEREO®. This time varies based on the temperature of the food at the time it is introduced (see table page 15).

**Preserving time:** how many days can the food be preserved at the indicated temperature.

The parameters take into account the most critical situation (regeneration time 6h) but they can be modified manually ► see page18

The program can be completed:

- by marking it as “★ **favourite**”
- filling in other **optional fields** ► see page19



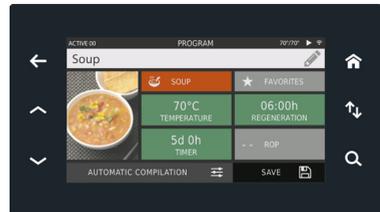
(A)

Screen with RED fields still to be filled: the program cannot be saved



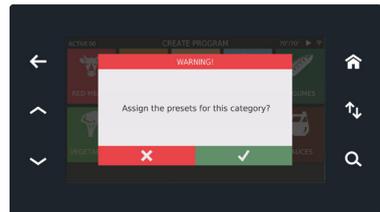
(B)

Optimal parameters are suggested based on the selected category



(C)

Screen with green fields completed: the program can be saved



If, with the parameters already set, the category is changed or you want to use the automatic compilation option, EVEREO® will ask if you want to update the program settings with the parameters of the new product or if you wish to keep the values which have already been entered.

## Manual compilation (preserving mode) - vacuum-packed portions

To set the **parameters manually** or to **change them** if those provided for the category are not suitable for your requirements (for example, food is introduced at the chilled temperature and not ambient temperature):

- touch the corresponding field, set the required value using “-” and “+” buttons or drag the cursor, then confirm using “√” or cancel using “x”.

In the case of regeneration, it is also possible to set the introduction temperature of the food:

- chilled temperature (0-4°C)
- ambient temperature (20-57°C)
- warm food (more than 58°C)

In this case, the program being saved will have the parameters set manually, while the category will keep the pre-set factory settings.

The program can be completed:

- by marking it as “★ favourite”
- filling in other **optional fields** ▶ see page 19

setting the holding temperature

setting the regeneration time

setting the preserving time

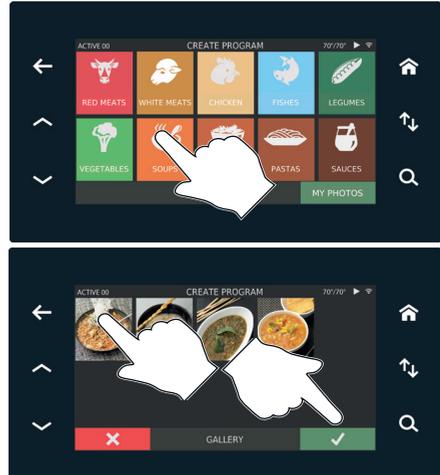
Press "NEXT" to go from one screen to the next

## Filling out other optional fields (name, photo, and reorder point)

If you wish, you can set the **photo** to be associated with the program being saved by choosing one from those suggested, divided by category or using one of your own photos (symbol in the bottom right - MY PHOTOS).

- 11 Confirm with “√” or cancel with “x”

! If a photo is not assigned to the recipe, there will be an empty space (image not added).

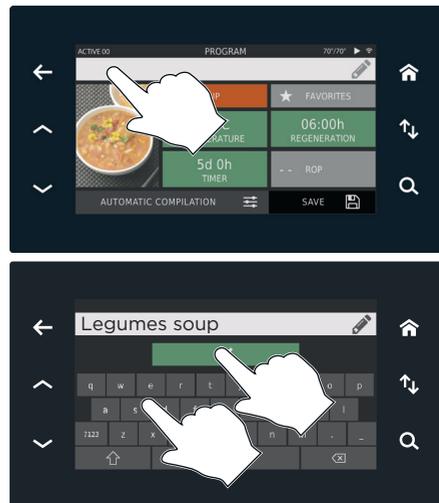


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If you want to assign a program with a **name** (for example, LEGUMES SOUP), enter the name using the keypad or by writing in the designated field using the pen provided.

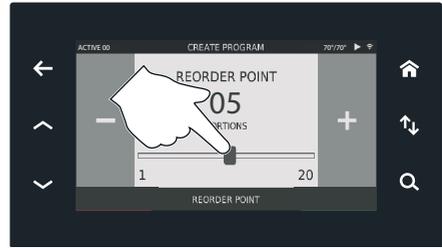
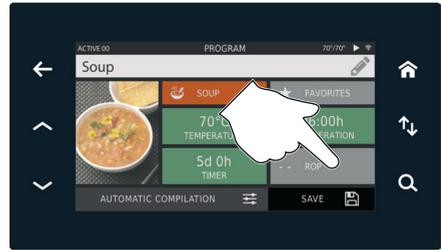
- 12 Confirm with “√” or cancel with “x”.

! If a recipe is not given a name, it will be saved as “NEW”.

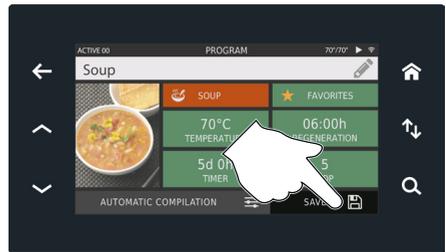


Set a **reorder point**: this value allows EVEREO® to indicate when the portions of this food are running low so there is time for them to be re-stocked.

13



14 **Save** the set program



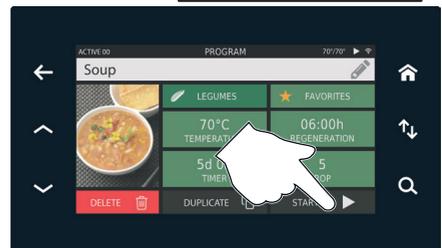
Look for a program which meets your requirements using the arrows  or by clicking on the symbol : this way you can order the recipes in alphabetic order, by favourites or by temperature.

15



Continue with the point 16 on page 30

16



## Up to 8 hours: holding mode - open portions page

I can choose to:

- use a **program already present** because it is in the pre-set factory settings, or because it was saved previously

▶ go to point ⑩

or

- set a **new program**

▶ go to point ⑨



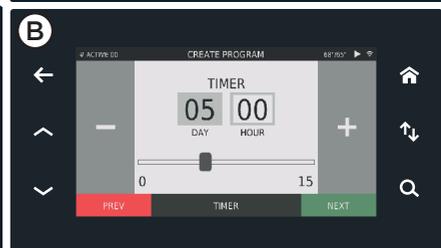
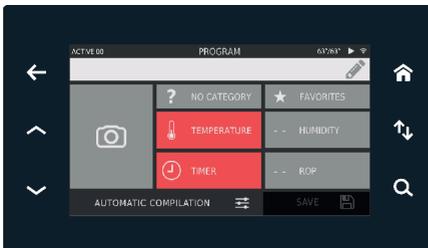
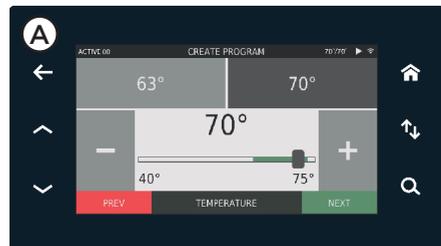
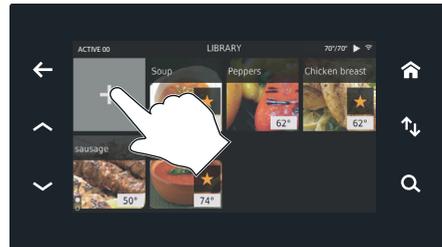
The screen shown is an example; it depends on the programs set by the user.

- ⑨ Touch the “+” button to create a new program.

There are 2 compulsory fields:

**A Temperature:** holding temperature of food in EVEREO®.

**B Holding time:** how many hours can the food be kept at the indicated temperature (recommended no more than 8 hours).



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There are three different ways of filling out the **compulsory** fields of the new program:

- ⑩ **Automatic compilation:** automatic procedure for filling out all the fields ► page [23](#)
- Assisted compilation:** by selecting a category, the mandatory fields are automatically completed ► page [24](#)
- Manual compilation:** fields to be filled entirely in manual mode ► page [25](#)



## Automatic compilation (holding mode) - open portions

- (A) By selecting “Automatic compilation”, a guided procedure will start.

Select the **category** to which the food type you wish to keep belongs (for example, soups), choosing from the those suggested.

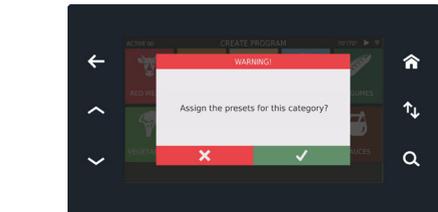
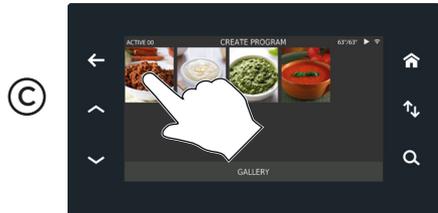
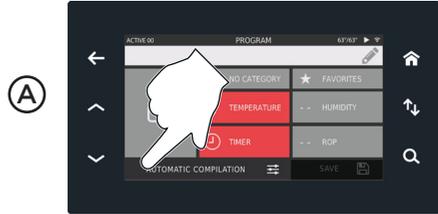
- (B) Select the image of the required food: the program will auto-fill all its fields (name, photo, category, temperature, regeneration, timer) using the "Pre-filled Program" default values.

The parameters take into account the most critical situation (regeneration time 6h) but they can be modified manually ► see page25

- (C) The program can be completed:

- by marking it as “★favourite”

- entering a **reorder point** - ROP ► see page27.



**Reorder point:** set the number of portions after which EVEREO® will provide a notification so the portions can be restocked in good time.

! If, with the parameters already set, the category is changed or you want to use the automatic compilation option, EVEREO® will ask if you want to update the program settings with the parameters of the new product or if you wish to keep the values which have already been already entered.

## Assisted compilation (holding mode) - open portions

- (A) Select the word “Category”.

Select the **category** to which the food type you wish to keep belongs (for example, soups), choosing from the those suggested.

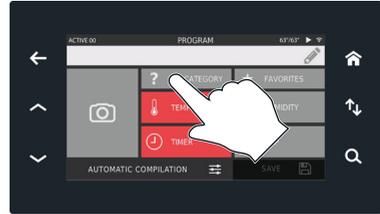
- (B) Optimal parameters are suggested based on the category (third figure from the top):

**Temperature:** holding temperature of food in EVEREO®.  
**Humidity in the cavity:** optimal humidity can be defined on the basis of the food to be kept.  
**Preserving time:** how many days can the food be preserved at the indicated temperature.

- (C) The parameters take into account the most critical situation (regeneration time 6h) but they can be modified manually ▶ see page 25

The program can be completed:

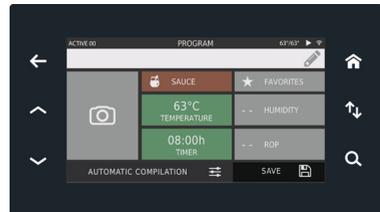
- by marking it as “★ favourite”
- filling in other optional fields ▶ see page 19



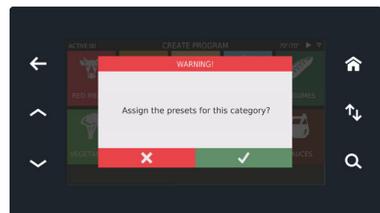
Screen with RED fields still to be filled: the program cannot be saved



Optimal parameters are suggested based on the selected category



Screen with green fields completed: the program can be saved



## Manual compilation (holding mode) - open portions

To set the **parameters manually** or to **change them** if those provided for the category are not suitable for your requirements:

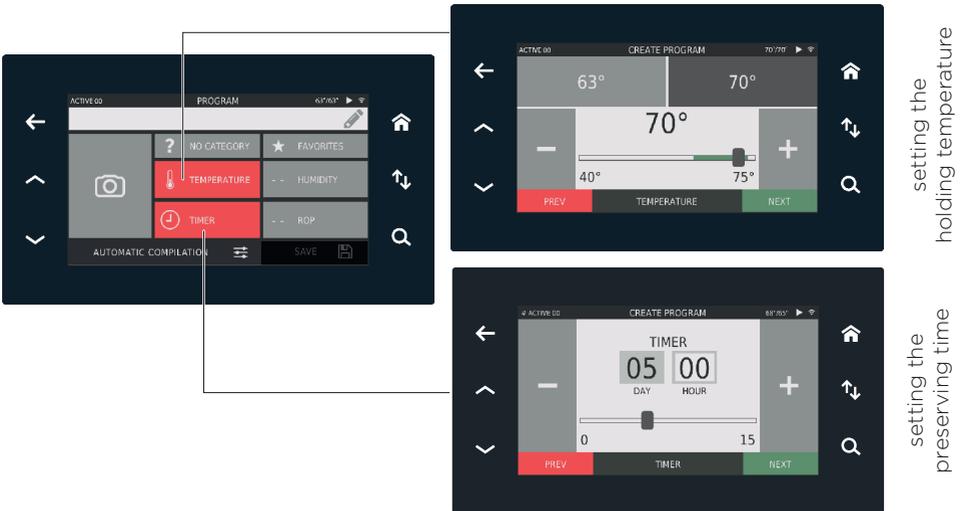
- touch the corresponding field, set the required value using “-” and “+” buttons or drag the cursor, then confirm using “√” or cancel using “x”.

In this case, the program being saved will have the parameters set manually, while the category will keep the pre-set factory settings.

The program can be completed:

- by marking it as “★ favourite”
- filling in other **optional fields** ▶ see page19

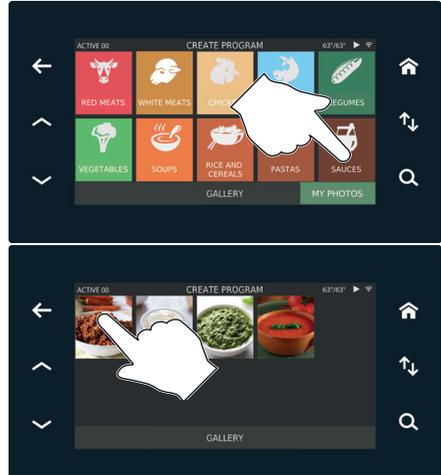
EN



Press "NEXT" to go from one screen to the next

## Filling out other optional fields (name, photo, and reorder point)

- 11 If you wish, you can set the **photo** to be associated with the program being saved, choosing one from those suggested, divided by category or using one of your own photos (symbol in the bottom right - MY PHOTOS).



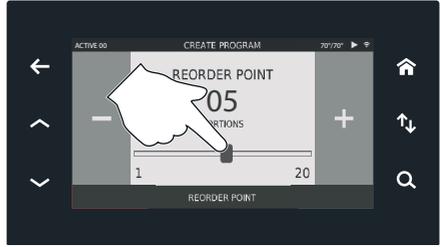
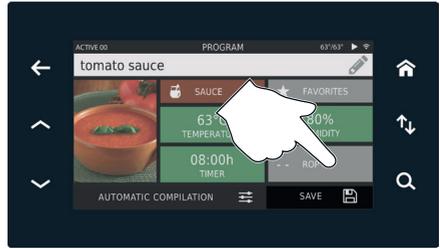
- 12 If you want to assign a program with a **name** (for example, TOMATO SAUCE), enter the name using the keypad or by writing in the designated field using the pen provided.

! If a recipe is not given a name, it will be saved as "NEW".



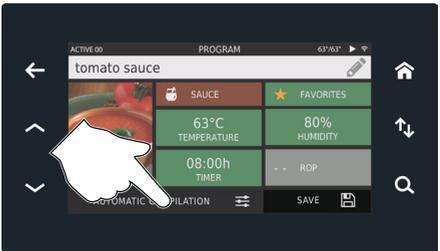
13

Set a **reorder point**: this value allows EVEREO® to indicate when the portions of this food are running low so there is time for them to be re-stocked.



14

**Save** the set program

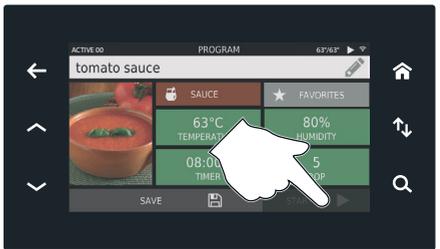


15

Look for a program which meets your requirements using the arrows  or by clicking on the symbol : this way you can order the recipes in alphabetic order, by favourites or by temperature.



Continue with the point 16 on page 30



---

## Portion management mode

---

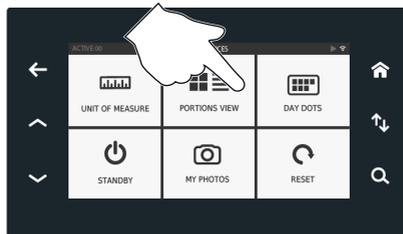
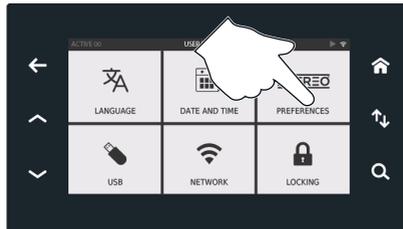
There are two portion management modes in EVEREO®:

- by TRAY,
- by LIST.

You can set your personal preferences by stopping the temperature, eliminating all the active programs and accessing the Settings menu -> preferences -> portion view.



The User password is required:  
**4456**



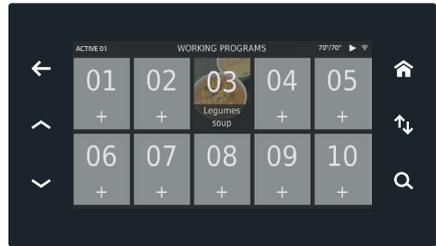
page30 **Managing by TRAY (TRAY VIEW):**

In this mode you can quickly manage the portions and keep all the programs started in EVEREO® under control. TRAY management is optimised for use of the reorder point function.

Screen

**Tray view**

This screen shows the programs which are active in EVEREO® and on which tray they have been loaded. By selecting the tray (where a program is active), the portions which have been introduced in EVEREO® are displayed.

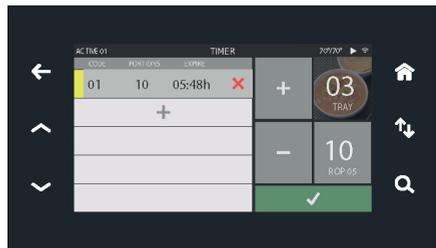


**Tray**

For each Timer, a new item is created in the list. This way EVEREO® can make a distinction between the portions which have been introduced at different times.

Example:

- Timer 01 - 10 portions
- Timer 02 - 05 portions



page36 **Managing by LIST (LIST VIEW):**

EVEREO® shows all the portions in one single screen, without differentiating by program.

Screen

**Tray view**

In this screen EVEREO® loads all the portions of the programs. Portions can be ordered by expiry date, alphabetical order and, if inserted, by tray.

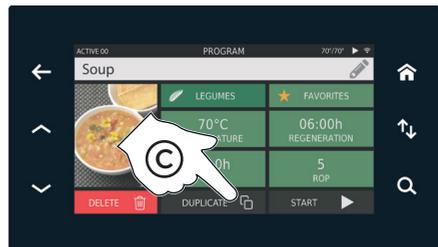
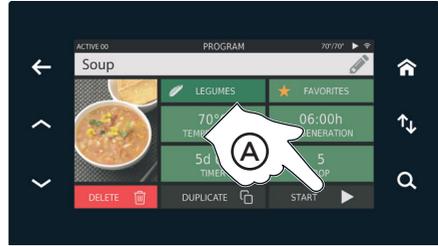


EN

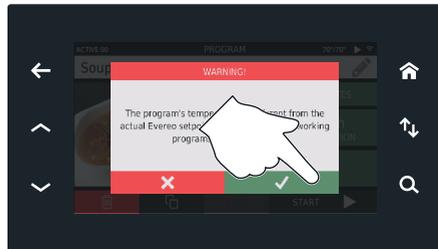
## C) Start the program in TRAY mode

A) Start the program by pressing "START".

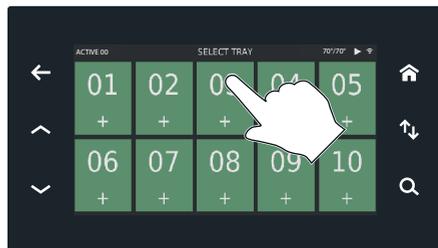
- 16) If necessary, the recipe can be deleted B) or copied C).



- ! If the set point temperature of EVEREO® is different from the one of the program which has been started, a pop-up will ask you what you want to do:
- ✓: you want to continue, the set point temperature is cancelled and the program starts; any active programs will be cancelled.
  - ✗: the program is not started



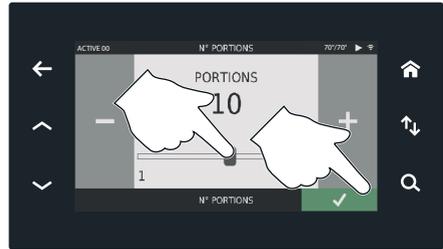
- 17) Enter the portions in EVEREO® and set the **tray number** (for example, 03) where the portions have been arranged (the number is laser stamped on the tray rail).



Set the **number of the portions introduced** (for example, 10) using the “-” and “+” buttons or by dragging the cursor. Confirm with “✓” or cancel with “x”.

18

This parameter must be entered in order to ensure correct management of the reorder point.



The program has now started: the screen which appears shows all the data for the process in progress:

CODE: indicates the number of the timer in progress (for example, 01)

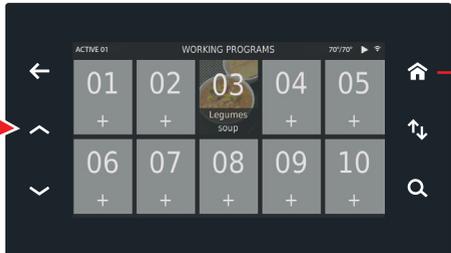
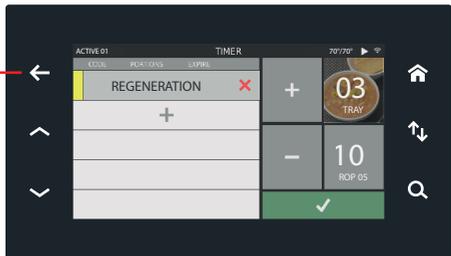
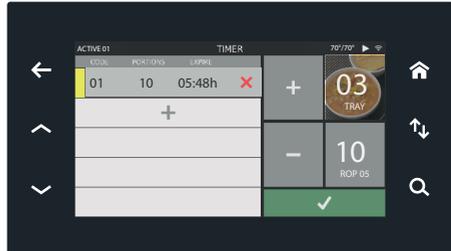
PORTIONS: indicates the number of portions introduced (for example, 10)

EXPIRE (only if PRESERVING MODE has been selected): indicates that a regeneration process is underway and specifies the period of time after which the food can be served (for example, after 5 hours and 48 minutes).

19

TRAY: indicates the number of the tray (for example, 03)

ROP: indicates the reorder point, namely the number of portions below which you will receive a notification (for example, 05).



EN

## Managing portions in TRAY mode

The screen to the side appears each time the door is opened to remove a portion.

From here you can:

- ①9 - **remove** or **add** portions from/to a tray (for example, 03) ▶ go to point ②0
- **load a new program** on another tray ▶ go to point ②1

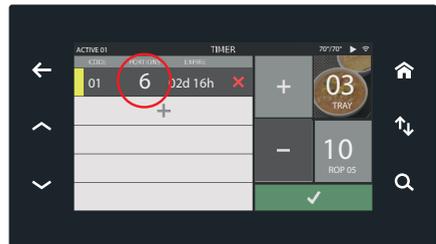
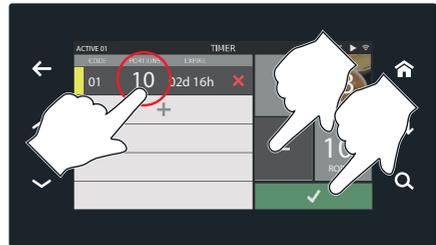
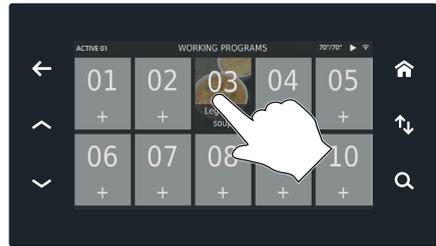


If the door has been opened because portions have been **removed**, touch the relevant tray (for example, 03), and set the number of portions removed using the "-" button (in the example, 4 portions have been removed therefore go from 10 to 6).

Confirm with "✓".

②0

! If I make a mistake and remove extra portions, I can use the "+" button but only up to the number of portions I started with (for example, 10). No corrections can be made after confirmation using "✓"



If the door has been opened because portions have been **added**, touch the relevant tray (for example, O3), click on the button add portion "+", set the number of portions and confirm with "✓".

The last screen shows that tray O3 has:

- a timer with 6 portions with a preserving time of 2 days and 16 hours
- a timer with 11 portions in regeneration (therefore, which cannot be served) giving a total of 17 portions

20

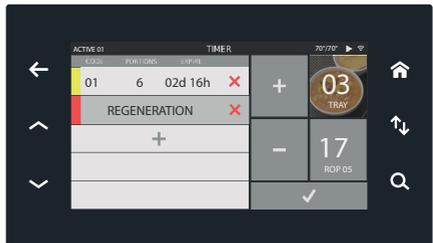
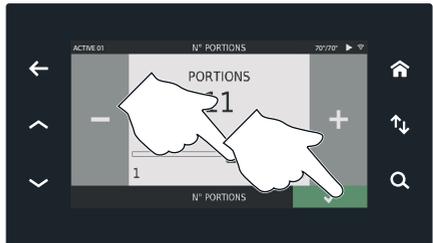
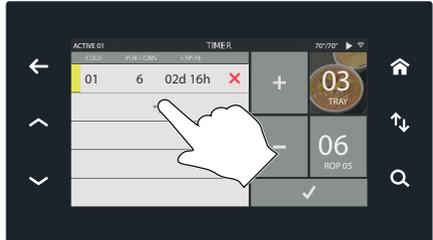


 The colours next to the timer indicate the day on which the package was introduced (Monday=yellow, Tuesday=red, etc).



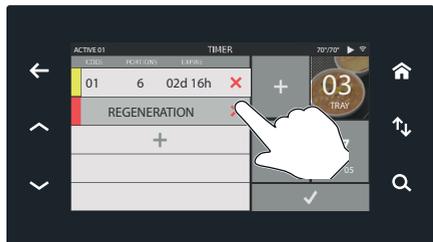
They refer to the coloured labels on the packaging of the portions themselves.

The colours can be deactivated or changed by accessing the Settings menu.



To cancel a timer, simply touch the "X" symbol.

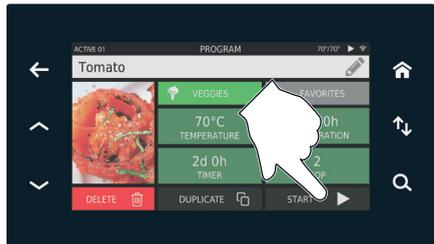
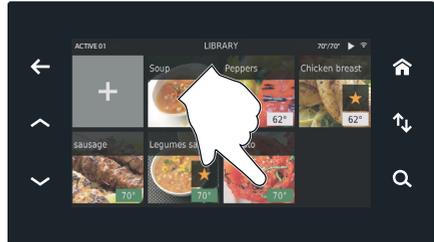
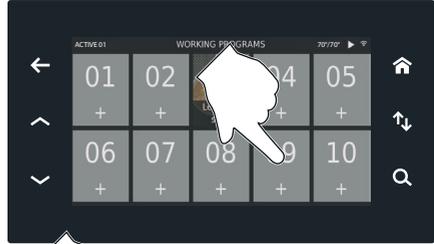
Confirm with "✓" or cancel with "X".



EN

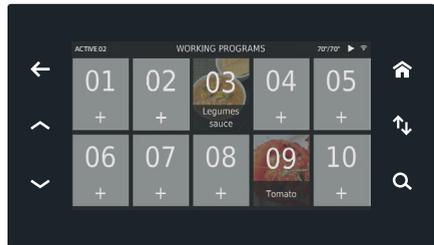
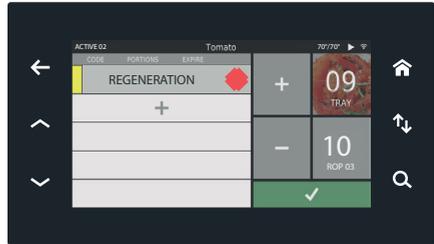
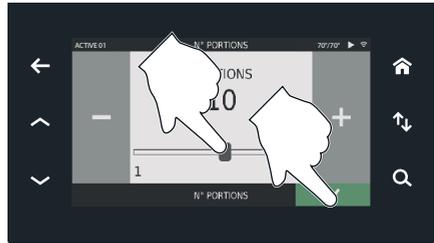
21 To load an additional program on a new tray:

- go into WORKING PROGRAMS,
- enter the portions in EVEREO® and set the **tray number** (for example, 09) where the portions have been arranged (the number is laser stamped on each tray).
- select the mode (for example, PRESERVING MODE),
- use the arrows  to select the required program,
- if necessary, modify the parameters  see page 18 or page 25) or start the program directly by pressing the “START” button,

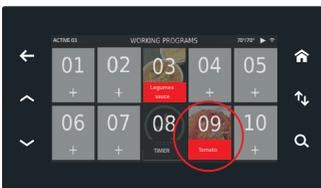


- set the **number of the portions introduced** (for example, 10) using the “-” and “+” buttons or by dragging the cursor. Confirm with “✓” or cancel with “✗”.

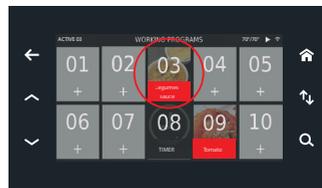
**The timer has now started.**



**Possible problems:**  
product close to expiry date



**Possible problems:**  
portion numbers low



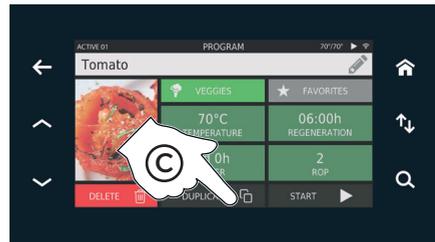
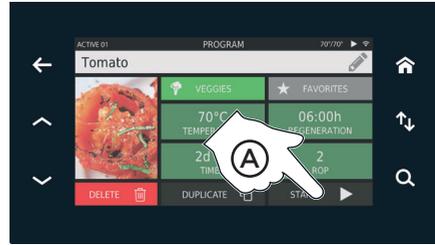
one or more portions in EVEREO® will expire within a **short time**

portion numbers are **too low**, i.e. lower than the specified reorder point. Additional portions must be loaded.

## C) Start the program in LIST mode

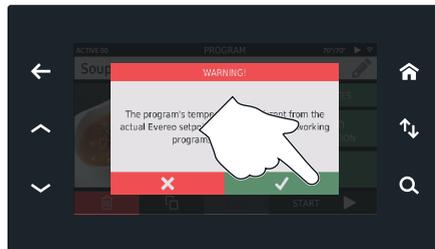
16) A) Start the program by pressing "START".

If necessary, the recipe can be deleted B) or copied C).

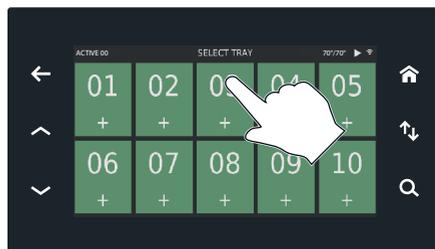


! If the set point temperature of EVEREEO® is different from the one of the program which has been started, a pop-up will ask you what you want to do:

- ✓: you want to continue, the set point temperature is cancelled and the program starts; any active programs will be cancelled.
- ✗: the program is not started



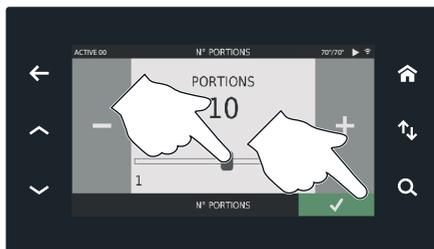
17) Enter the portions in EVEREEO® and set the **tray number** (for example, 03) where the portions have been arranged (the number is laser stamped on the tray rail). This screen can be disabled from settings so that the tray number does not need to be entered.



Set the **number of the portions introduced** (for example, 10) using the “-” and “+” buttons or by dragging the cursor. Confirm with “✓” or cancel with “✗”.

18

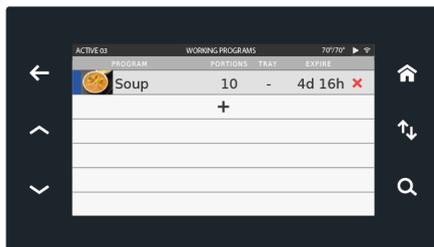
This parameter must be entered in order to ensure correct management of the reorder point.



The program TIMER has now started: the screen which appears is in the list view.

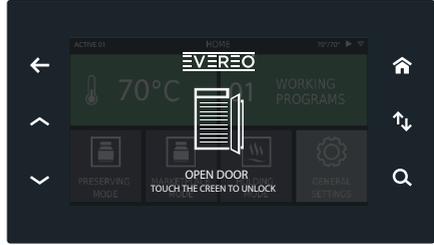
19

The timer will be in regeneration based on the time set in the program.



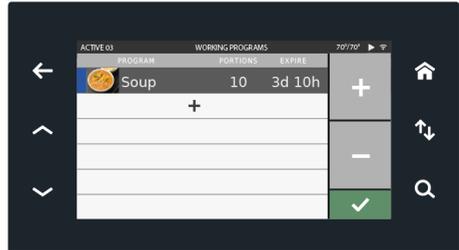
## Managing portions in LIST mode

- 19 The screen to the side appears each time the door is opened to remove a portion.

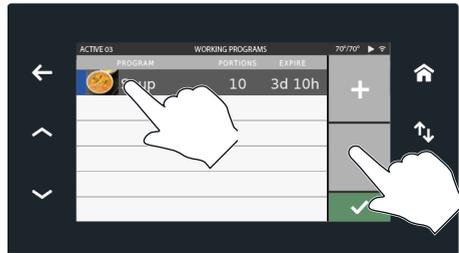


From here you can:

- 20
- **remove** portions by selecting the relevant row ► go to point 21
  - **add** portions creating a **new** program, selecting ► go to point 22



- 21
- If the door has been opened because portions have been **removed**, touch the relevant row (for example, SOUP), and set the number of portions removed using the "-" button (in the example, 5 portions).



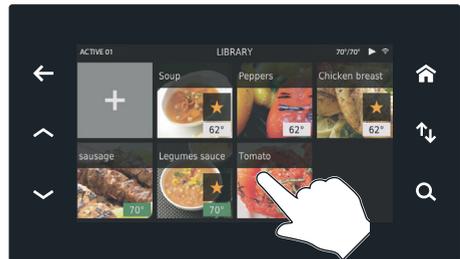
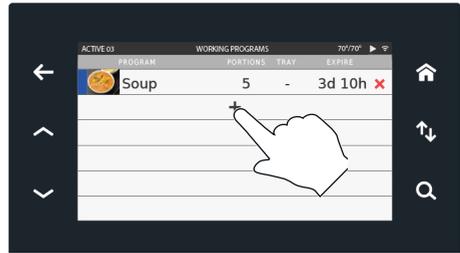
! If I make a mistake and remove extra portions, I can use the "+" button but only up to the number of portions I started with (for example, 10). No corrections can be made after confirmation using "✓"



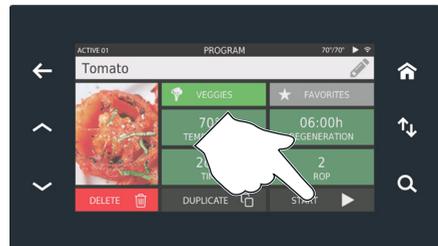
22

To **add** new portions, create a new program for each addition:

- introduce the portions into EVEREO®
- touch the empty row with the +
- select the mode (for example, PRESERVING MODE),
- use the arrows  to select the required program (for example, Tomato).

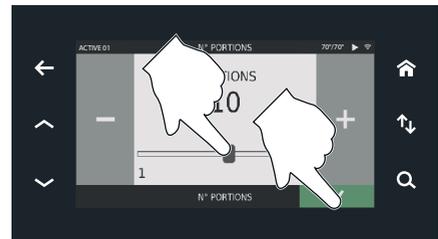


The program settings are displayed. These can be modified (▶ see page 18 or page 25) or start the program directly by pressing the “START” button.



Set the **number of the portions introduced** (for example, 10) using the “-” and “+” buttons or by dragging the cursor. Confirm with “✓” or cancel with “x”.

**The timer has now started.**



23



The colours next to the timer indicate the day on which the package was introduced (Monday=yellow, Tuesday=red, etc).

01	6	02d 16h	✘
REGENERATION			✘

They refer to the coloured labels on the packaging of the portions themselves. The colours can be deactivated or changed by accessing the Settings menu.



**Possible problems:  
portions about to expire**



TIMERS ready to expire flash red (for example, Timer 01)

**Possible problems:  
portion numbers low**



The timers of the same program flash red (for example, ----)

## D) Switching off the appliance

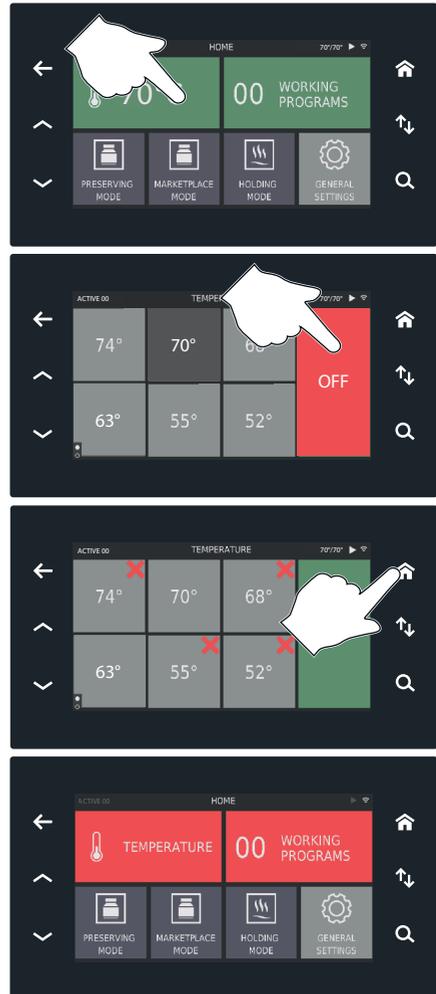
EVEREO® can be switched off in one of two ways:

- **without active programs** ► go to point 22
- **with active programs** ► go to point 23

24

The screen at the top appears when EVEREO® does not have any active programs (00 WORKING PROGRAMS).

In this case, touch the "temperature" symbol and the word "OFF".

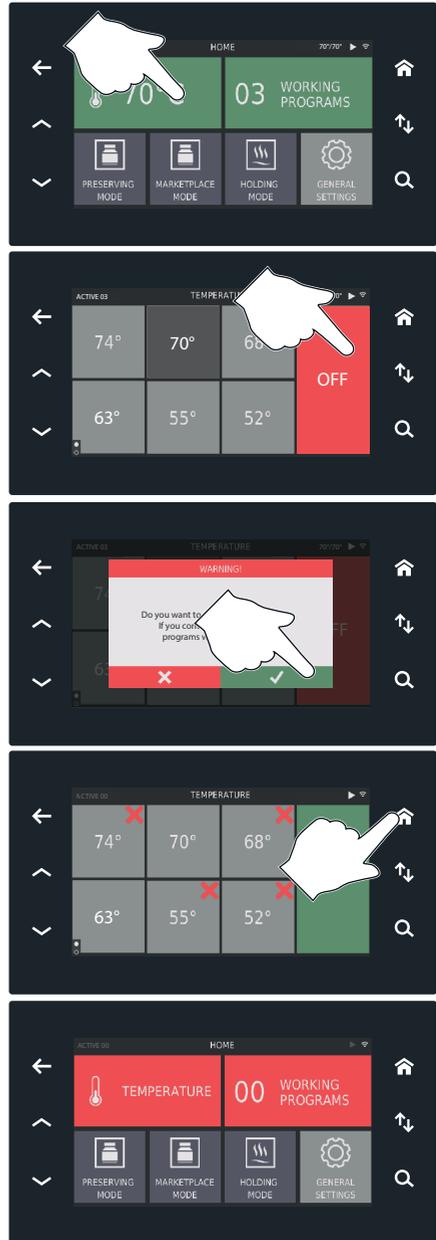


The screen at the top appears when EVEREO® has active programs (in the example, 03 WORKING PROGRAMS).

25

In this case, touch the "temperature" symbol and the word "OFF".

A pop-up appears which asks for confirmation: confirm with "✓" or cancel with "✗".



## AN EXTRA FUNCTION: TIMER

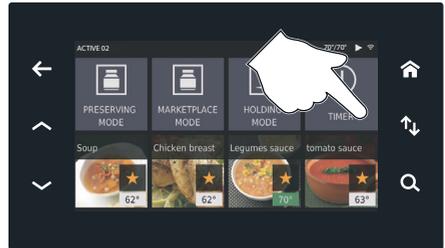
- ① This function lets you set a simple timer where no other parameter is set.



- ② Select an empty tray (for example 08).



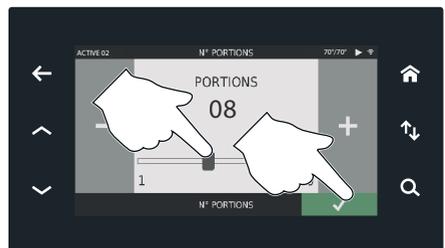
- ③ Select the "TIMER" function.



- ④ Set the required time and confirm with "✓".



- ⑥ Indicate the number of portions (for example, 08) and confirm with "✓".



⑦ The screen to the side shows a timer that has been started and the tray screen.



---

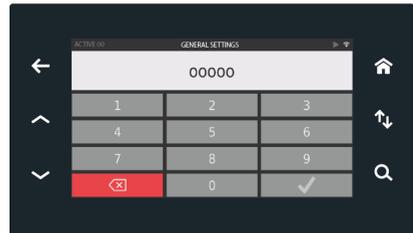
## SETTINGS

---

To access the EVEREO® settings, it is recommended that the temperature be switched off and all active programs cancelled.

From HOME, select “GENERAL SETTINGS”.

The User password is required:  
**4456**



LANGUAGE: Change system language

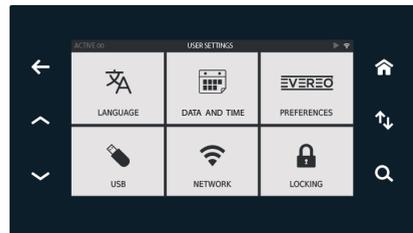
DATE AND TIME: Clock settings

PREFERENCES: Preferences menu for Evereo (display mode, unit of measure, etc.)

USB: Set/export programs, images and HACCP data

NETWORK: Settings for the internet connection

LOCKING: Activate/deactivate function locks



## LANGUAGE



To change the system language, access the LANGUAGE menu and select the relevant language. Use the arrows to scroll through the screens.



## DATE AND TIME



Access the DATE AND TIME menu to set the date and time.



## USB



The USB interface can be used to import/export Programs, photos and HACCP data from EVEREO®. Connect the key to the USB port in the control panel and enter the USB menu. Select the required option.

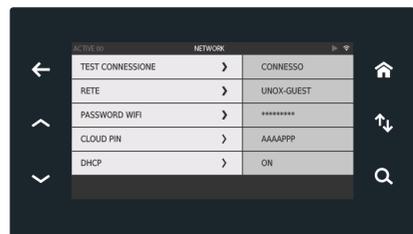


USB PORT ON FRONT PANEL.  
Lift the silicon tab and insert the USB key

## NETWORK



By accessing the NETWORK menu, I can enter the internet connection settings so I can access the Marketplace and receive software updates.



## LOCKING



From the LOCKING menu I can enable and disable the EVEREO® function to limit operator actions.

**ON** locking enabled

**OFF** locking disabled

### Functions that can be deactivated:

**LOCK START TIMER:**  
Deactivates quick TIMERS.

**LOCK START TEMPERATURE:**  
Activates the request for entering active password to start at a temperature below 59°C.

**LOCK HOLDING MODE:**  
Locks access to the HOLDING MODE library, preventing the introduction of open foods.

**LOCK ADD NEW PROGRAM:**  
Disables the first button of the library which allows the creation of new programs.

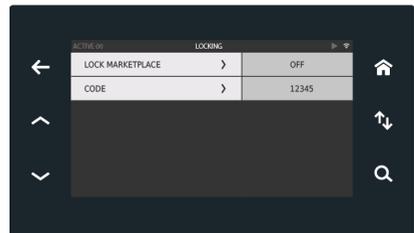
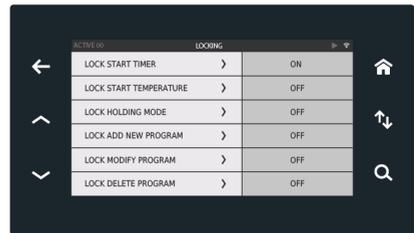
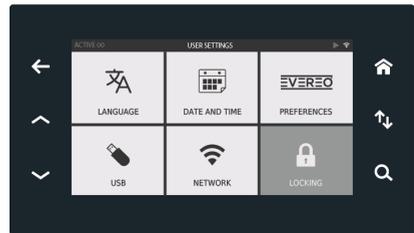
**LOCK MODIFY PROGRAM:**  
Prevents the possibility of modifying a saved program.

**LOCK DELETE PROGRAM:**  
Prevents the possibility of deleting a saved program.

**LOCK MARKETPLACE:**  
Prevents the possibility of accessing the MARKETPLACE library.

#### CODE:

The password you wish to use to start at a temperature of below 59°C. As the default setting, the password is 12345



## MENU PREFERENCES



UNIT OF MEASURE:  
Temperature in °C or °F

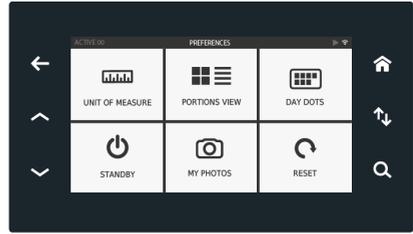
PORTIONS VIEW:  
Portions display mode (TRAY or LIST).  
It is not possible to change the display  
if EVEREO® is in operation.

DAY DOTS:  
Sets the colours for the daily portions  
(labels)

STANDBY:  
Switch off time of SCREEN and the  
LED

MY PHOTOS:  
Display/delete photos imported from  
the key

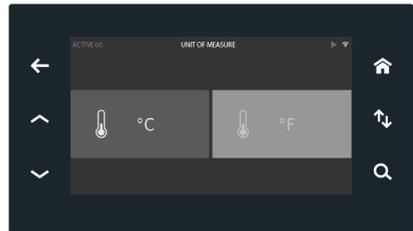
RESET:  
To eliminate programs, temperatures,  
reset system



## UNIT OF MEASURE



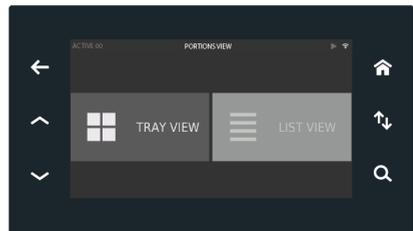
From the UNIT OF MEASURE menu I  
can select °C or °F



## PORTION VIEW



I can select the portion management  
mode by selecting TRAY VIEW or  
LIST VIEW.  
Switch off the temperature and delete  
the programs in progress to access  
this menu.



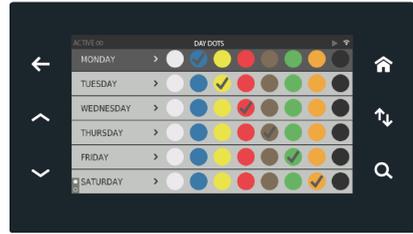
## DAY DOTS:



If using labels to identify the portions introduced into Evereo, I can select colours to be assigned to each day (for example, blue label for portions introduced on Monday, yellow labels for portions introduced on Tuesday etc.).

I can deactivate this function by selecting the first box next to the days. As soon as I access this screen, the first row is selected. Touch the symbol of the colour I want to set for Monday, the selection will be applied automatically and the second item in the list will be selected (TUESDAY).

If the colour selected has already been assigned to another day of the week, the colour will be assigned to the new day and removed from the one it belonged to before.



## STAND-BY



PANEL: The EVEREO® panel can go into standby to save energy. From this menu, the timer can be activated as well as the time after which it will switch off after a period of inactivity.

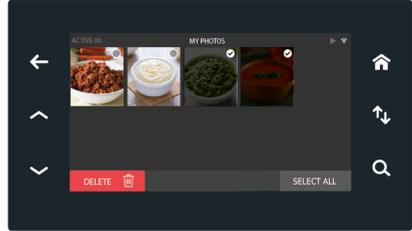
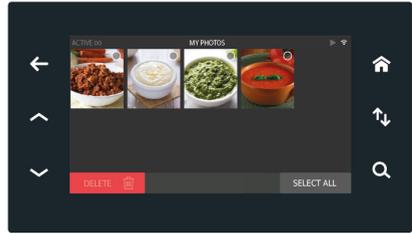
LEDBAR: The LEDs which provide light in the cavity come on when the door is opened. These can switch off when the doors are closed or by defining a specific switch off time.



## MY PHOTOS:



I can delete photos loaded from the key in the MY PHOTOS menu. Select one or more photos, and scroll through the screens using the arrows. Press DELETE to delete the photos.



## RESET



From the RESET menu I can delete all the saved programs, all the temperatures or all the data (Programs, Temperature, Images loaded).



# SERVING-TEMPERATURE MAINTAINER

## Maintenance

### ROUTINE MAINTENANCE

**!** Any routine maintenance procedure must be performed:

- after having disconnected the appliance from the power and water supplies
- after having put on the proper personal protective equipment (gloves, etc.).

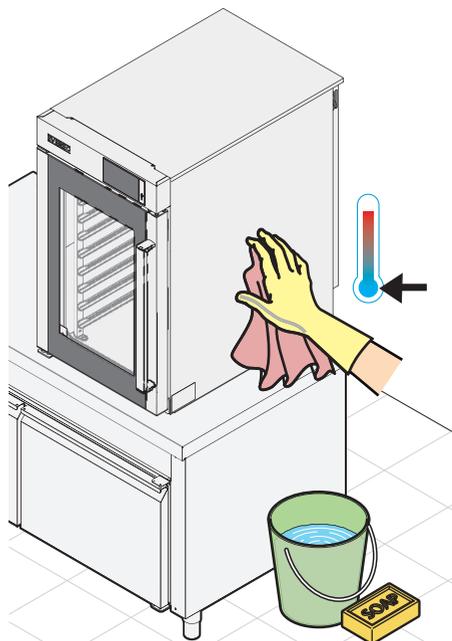
Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel. When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid). **WARNING!** Never use these substances to clean the table under the appliance;
- abrasive or sharp tools (abrasive sponges, scrapers, steel-bristled brushes, etc.);
- water jets.

### EXTERNAL STEEL STRUCTURES, CAVITY SEAL

**!** Wait for the surfaces to cool off.

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely. As an alternative, only use detergents recommended by the appliance manu-



facturer; other products may cause damage, thereby invalidating the warranty and any other contractual relationship with the manufacturer and its subsidiaries/associates. Read the usage instructions provided by the detergent manufacturer.

### INSIDE AND OUTSIDE OVEN DOOR GLASS

**!** Wait for the glass to cool off.

Use only a soft cleaning cloth dampened with a little soapy water or detergent specifically designed for glass. Rinse and dry completely.

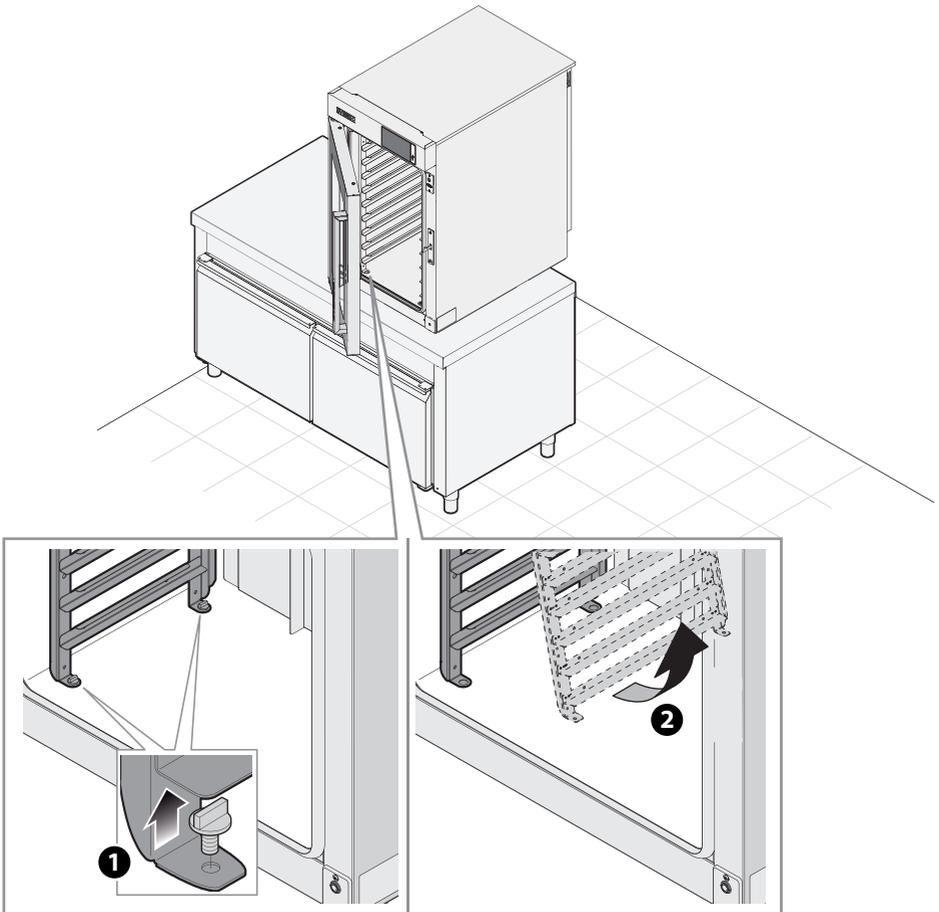
## INTERNAL CAVITY



**If food residue accumulates in the chamber, clean it immediately to avoid the risk of fire.**

Clean the cavity by hand using a soft cloth dampened with a non-corrosive, non-abrasive and non-aggressive cleaner for stainless steel surfaces.

Remove the side grills to make cleaning easier.



## INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the appliance from the power supply;
- preferably rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces;

Before reusing the appliance:

- clean the appliance and its accessories thoroughly (see section “Maintenance” on page 51);
- reconnect the appliance to the power supply;
- inspect the appliance.

## AFTER-SALES ASSISTANCE

In the event of a fault, disconnect the appliance from the power supply and contact the manufacturer.

## CERTIFICATION

### EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the product

### EVEREO™

complies with the Machinery Directive 2006/42/EC through the following standards:

EN 60335-1: 2014 + A1:2014

EN 60335-2-42: 2003 + A1: 2008 + A1:2012

EN 62233: 2008

EN 60335-2-102:2006 + A1:2010

complies with the Electromagnetic Compatibility Directive 2014/30/EC through the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

EN 61000-3-12: 2011

EN 61000-6-2: 2005

EN 61000-6-3: 2007

## WARRANTY

This product must only be installed by a support service authorised by the manufacturer. The installation date and appliance model must be documented by the end purchaser, by means of written confirmation or an installation invoice issued by the dealer or a support service authorised by the manufacturer.

The manufacturer warranty covers all malfunctions objectively linked to production defects. The warranty excludes damage due to transport, poor product storage or maintenance, and incorrect product use. Also excluded

is damage due to installation which does not comply with the technical specifications provided by the manufacturer and linked to the usage environment, such as unclean and aggressive water, or an unsuitable electrical supply voltage or current.

The warranty also excludes any damage due to power surges or tampering by unauthorised or incompetent persons. The warranty is also invalidated in case of damage to the appliance or malfunctioning caused by limescale deposits. In addition, the warranty does not cover consumable parts such as seals, light bulbs, glass panels, decorative parts and parts consumed during use.

The warranty is also invalidated in the event of damage caused by incorrect installation, or installation not carried out by an authorised support service.

## **DISPOSAL**

Pursuant to article 13 of Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste"



The crossed-out wheelee bin symbol specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should be collected separately and not disposed of with other waste.

All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight. Before disposal, make the appliance unusable by removing the power cable and all compartment or cavity closure devices (where present). At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember "the polluter pays". Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

### **Information on disposal in Italy**

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom the new appliance is purchased, who is required to collect them free of charge ("one-for-one" collection).

### **Information on disposal in European Union countries**

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer for information on the correct disposal method.





INVENTIVE SIMPLIFICATION

## INTERNATIONAL

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info@unox.com

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