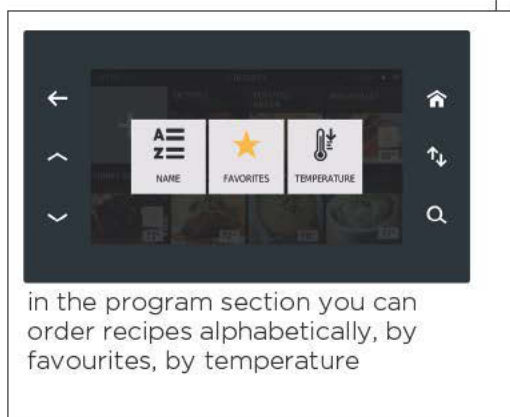
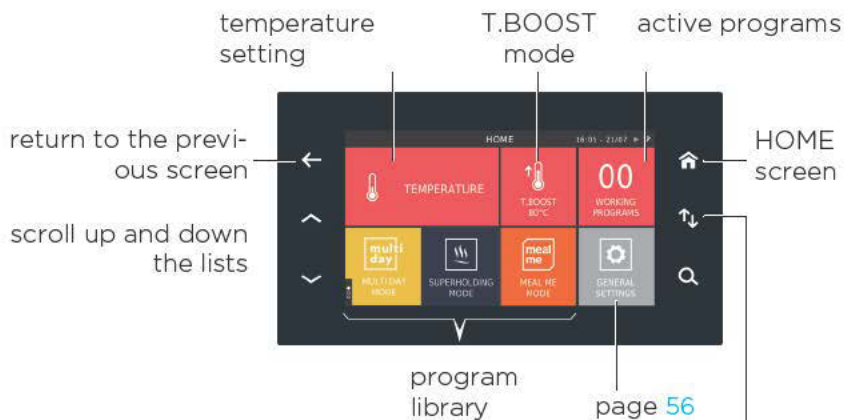


HOME SCREEN



temperature and humidity indication

* The humidity indication is present only if there are active SUPERHOLDING programs

time and date indication

B) Setting temperature of use (set point)

- 1 Touch the red field "Temperature".




Alternatively, I can choose to:

- use a **temperature already present** because it is in the pre-set factory settings, or because it was saved previously: 62°C, 70°C, recommended temperatures for holding food in EVEREO®
 - ▶ go to point 5
- set a **new temperature** (e.g. 63°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 by dragging the cursor (in the example, 85°C), then confirm using "✓" or cancel using "X".

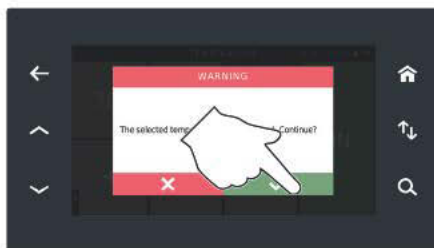
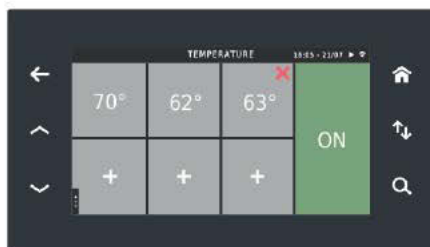
- 3  A password has to be entered if temperatures of less than 59°C are to be set. The user is also notified by a pop-up window that the temperature does not guarantee food safety.



After confirming, the screen will show the temperature set (in the example, 63°C). This is useful as it can be reused again in the future without having to be reset.

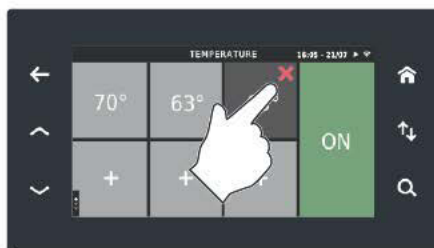
④

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, 63°C).

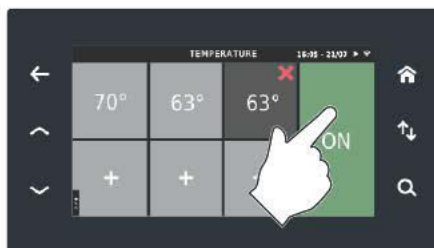


⑥

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 temperature set (in the example, 63°C).


- ⑦ When the temperature set is reached, the temperature field and the one to the side will become green: EVEREO® is **ready for use**.




C) Selecting the mode and a program (already present or a new one)

- ① Choose from one of three different modes:

 **Up to 72 hours: preserving vacuum packed portions (MULTI DAY MODE)** ► page 20

 **Up to 8 hours: SUPERHOLDING MODE - open portions (SUPERHOLDING MODE)** ► page 26

 **Up to 72 hours: vacuum-packed portions (MEAL ME MODE)** ► page 32

 For additional information, see page 10

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



TABLE OF OPTIMUM SETTINGS FOR PRESERVATION

Category	Temp.	Regeneration and pasteurisation time			Optimal preserving time**
		Chilled temp. (0-4°C)	Ambient temp. (20-57°C)	Hot food* (more than 58°C)	
red meat	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
white meat	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
chicken	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
fish	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
legumes	70°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
vegetables	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
soups	70°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
pasta	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
rice	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days
sauces	62°C	3h35m + 2h25m	2h30m + 2h25m	0m	3 days

* at least 2 hours of pasteurization are recommended, even when food is put in hot (with a temperature above 58°C).

** Pasteurization time calculation is based on average considerations. If food below 60°C is placed in EVEREO to cook/regenerate, the temperature of the food must be monitored to verify that the time/temperature profile is food safe and specifically to ensure that meets required standards to disable target microorganism.



SERVING TEMPERATURE HOLDING CABINET

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.).

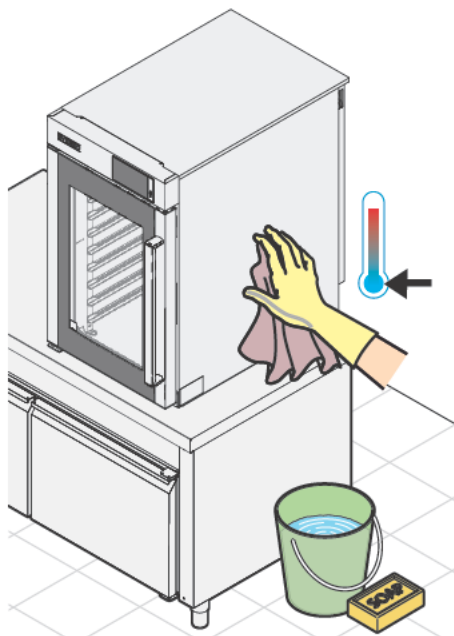
Clean the appliance on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel. When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid). Warning! Do not use these substances to clean the table under the appliance either;
- 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 manufacturer; 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 DOOR GLASS PANEL

! 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 cavity, 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.

