

EVEREO®

multi day **HOT
VACUUM**

UNOX®



DESIGNER BOOK (TRANSLATION OF THE ORIGINAL INSTRUCTIONS)



EVEREO®

5

multi day **HOT VACUUM**

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Introduction

EVEREO is an appliance designed to store food at service temperature for days. This means food can be cooked, kept hot (within a range of 62°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.

In line with UNOX's philosophy based on the concept "INVENTIVE SIMPLIFICATION", we have created a simple and effective tool for all food service designers and consultants.

UNOX DESIGNER BOOK

This tool provides a comprehensive general overview of the range of **EVEREO** holding cabinets

Thanks to **Maxi.Link** technology, there are different solutions to choose from, so you can find the one that best suits your usage case. Flexibility is something that distinguishes us as a company.

All of the information you need can be downloaded from www.unox.com under "Info Net".

For specific advice, please contact:

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<https://ddc-service.unox.com>

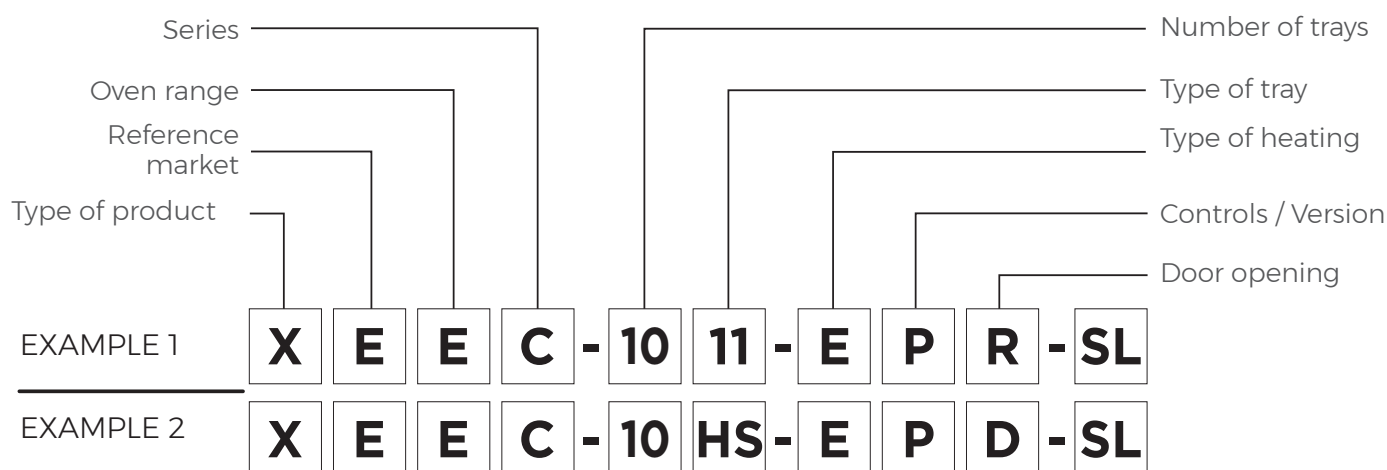
When reading the manual, please always consider all national standards and regulations in force. We reserve the right to make improvements and modifications without prior notice. Updates are available on Info Net.



EVEREO®



Code key



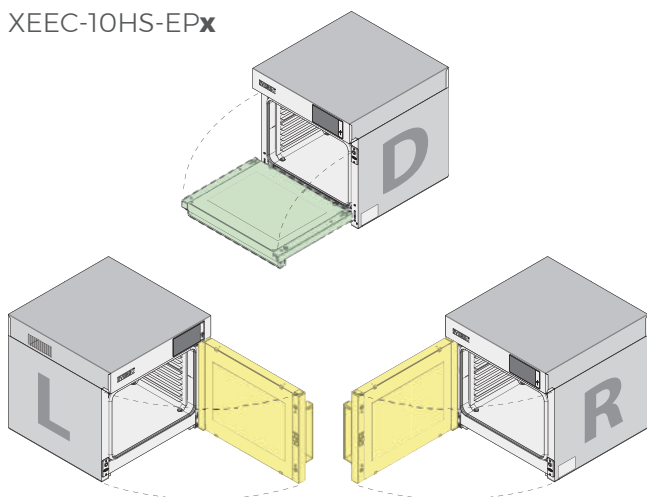
E.g. 1: **XEEC-1011-EPR**: EVEREO 600 10 trays GN 1/1, PLUS control, right-hand opening

E.g. 2: **XEEC-10HS-EPR**: EVEREO CUBE 10 trays 460x430, PLUS control, flap opening

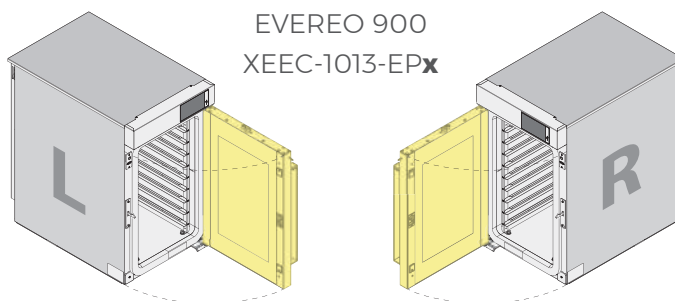
Ovens	Code	Description
Type of product	X	Product released
Reference market	E	E= Europe, A= America, J= Japan, W= Worldwide
Oven range	E	EVEREO
Series	C	Series
Number of trays	10	Trays
Type of tray	GN 1/1	530x325
	HS	Half size
Type of heating	E	Electric
Controls/Version	P	PLUS
Door opening	D	Door with flap opening
	L	Swing door that opens to the left
	R	Swing door that opens to the right
Version with SAFE.Lock	SL	Mechanical lock for door opening

DOOR OPENING AND MODELS

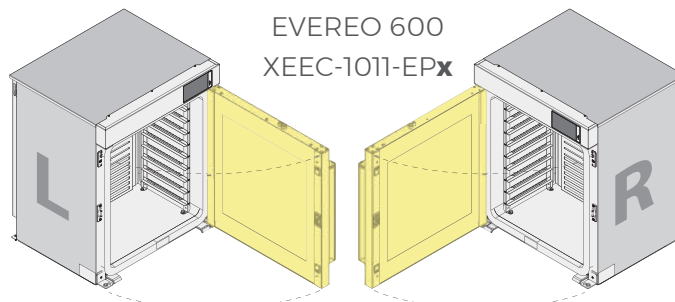
EVEREO CUBE
XEEC-10HS-EPx



EVEREO 900
XEEC-1013-EPx



EVEREO 600
XEEC-1011-EPx



Tables

TAB. 1. ► GENERAL INFORMATION FOR EVEREO

model	Type	Size [mm]	No.	Pitch [mm]	Max. load [kg]	model	Door opening
EVEREO CUBE	460x330	460x330	10	28	15	XE EC-10 HS -EPD	flap
			10	28	15	XEEC-10 HS -EPR	right swing
			10	28	15	XEEC-10 HS -EPL	left swing
EVEREO 600	GN 1/1	530x325	10	67	45	XEEC-10 11 -EPR	right swing
			10	67	45	XEEC-10 11 -EPL	left swing
			10	67	45	XEEC-10 11 -EPR-SL	right swing with mechanical lock SAFE.Lock
			10	67	45	XEEC-10 11 -EPL-SL	left swing with mechanical lock SAFE.Lock
EVEREO 900	GN 1/1	530x325	10	67	45	XEEC-10 13 -EPR	right swing
			10	67	45	XEEC-10 13 -EPL	left swing
			10	67	45	XEEC-10 11 -EPR-SL	right swing with mechanical lock SAFE.Lock
			10	67	45	XEEC-10 11 -EPL-SL	left swing with mechanical lock SAFE.Lock

TAB. 2. ► TECHNICAL DATA FOR EVEREO

Data	Trays		Type	460x330 CUBE	GN 1/1	
			No.	10	10	10
	Oven model EVEREO family			EVEREO CUBE	EVEREO 600	EVEREO 900
Power	for air heating (l)		kW	1.3	2.7	2.7
Size	Width		mm	600	750	535
	Depth		mm	632	618	888
	Height		mm	590	916	916
Weight	Gross		kg	62	98	85
	net		kg	48	82	70
Thermal load	Sensible		kW	0.147	0.232	0.241
	Latent		kW	0	0	0
Max. food load			kg	15	45	45
IPX ⁽³⁾				IPX3	IPX3	IPX3
220 - 240 V/ 1PH+N 50/60 Hz	Absorbed power		kW	1.5	2.9	2.9
	Absorbed current		A	6.5	12.7	12.7
	Power cable H07RN-F	Cross-section	mm ²	1.5	1.5	1.5
		Length	m	1.5	1.5	1.5
		Schuko plug		Supplied	Supplied	Supplied
	Fuses ⁽⁴⁾ (no. fuses = 2)		A	16	16	16

(1): This refers to versions with 230 V and 400 V. For the 415 V versions, the value must be multiplied by 1.08

(2): The UNOX hood is provided with a steam condenser.

(3): Protection rating against harmful water penetration pursuant to international standard IEC 60529.

(4): Not supplied by UNOX.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).

TAB. 3. ► OTHER TECHNICAL DATA FOR EVEREO

Room temperature	Min.	°C	5
	Max.	°C	35
Noise level	Pressure level	dB(A)	< 70

Installation

INSTALLATION TRANSPORTATION.....	9
INSTALLATION POSITIONING	10
INSTALLATION CONNECTIONS	14
▶ POSITIONING THE CONNECTIONS.....	14
▶ ELECTRICAL CONNECTIONS.....	15
PRESERVING ESSENTIAL.....	16

The units must be transported on the original pallet provided by UNOX to prevent damage.



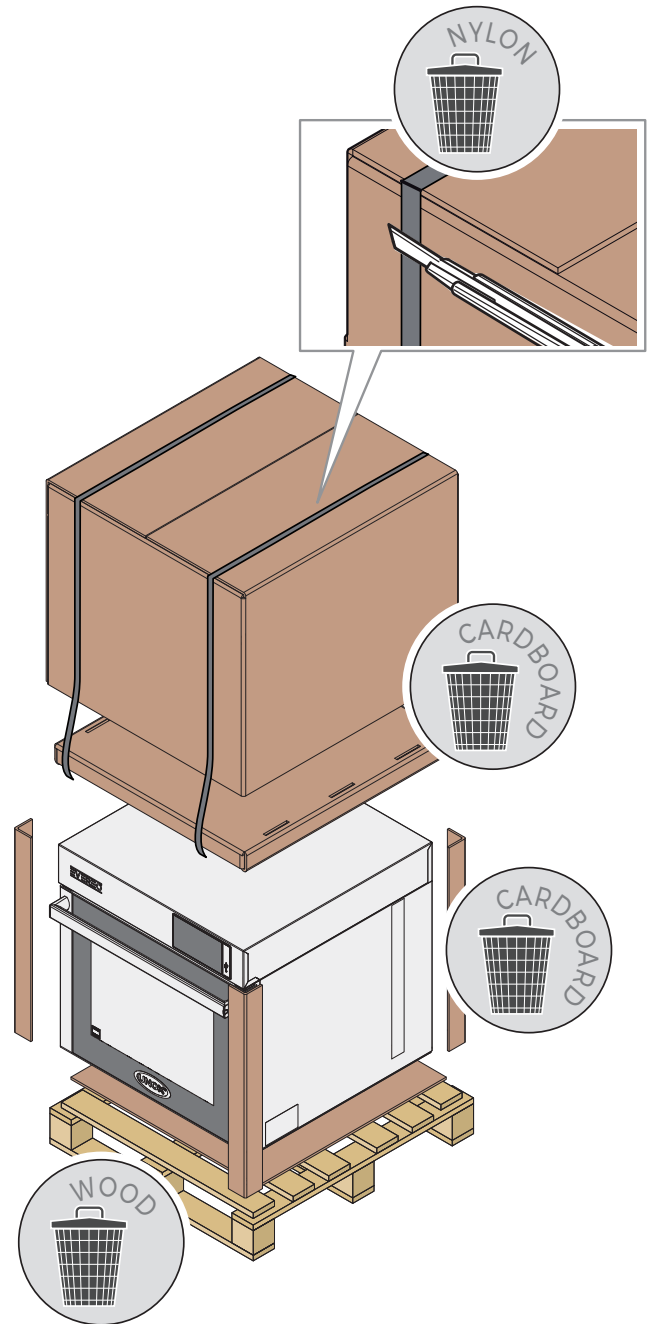
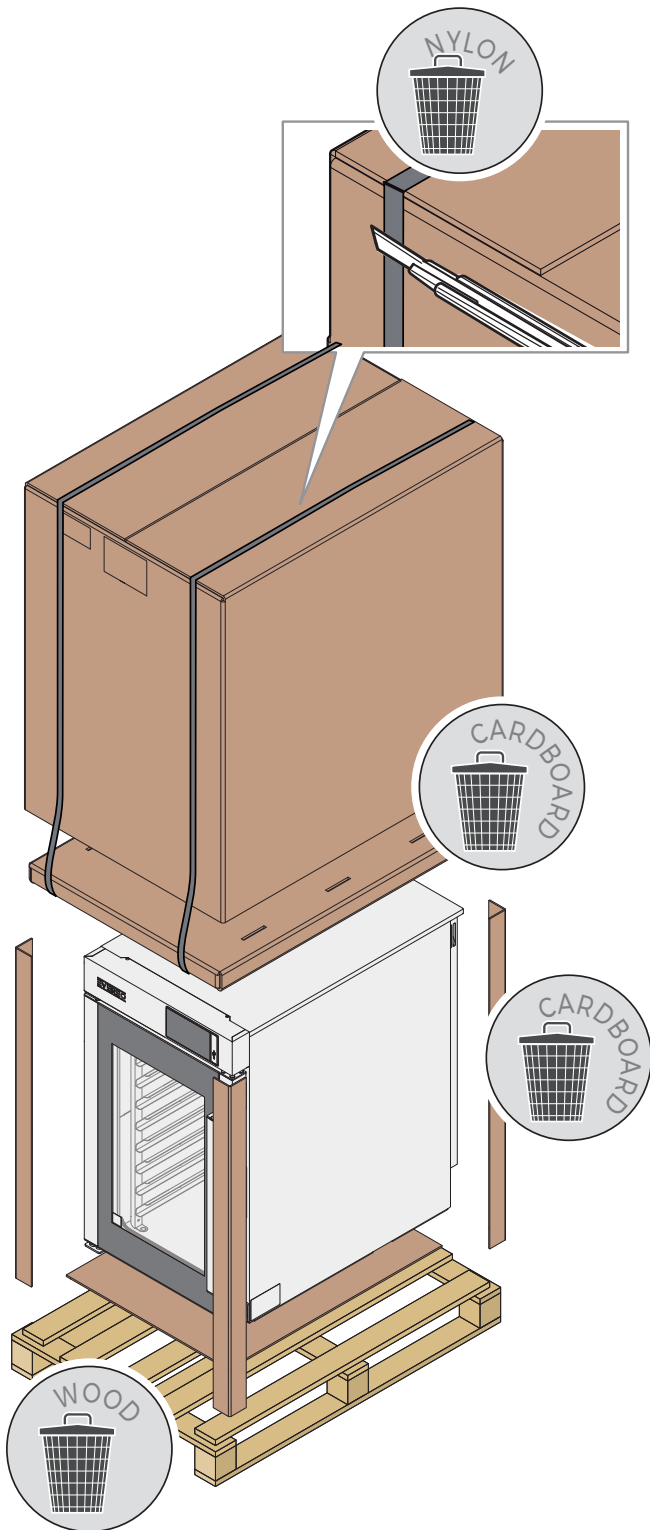
01

When transporting the pallet, keep in mind the measurements indicated in the table below.

TAB. 4. ▶ PACKAGING SIZE

	Trays		Type	460x330		GN 1/1			
			No.			10		10	
	Oven model			XEEC-10HS-EPx		XEEC-1011-EPx		XEEC-1013-EPx	
	Product family			EVEREO CUBE		EVEREO 600		EVEREO 900	
Size	Depth	mm	657		678		883		
	Width	mm	600		750		535		
	Height	mm	590		915		915		

Installation | Transportation

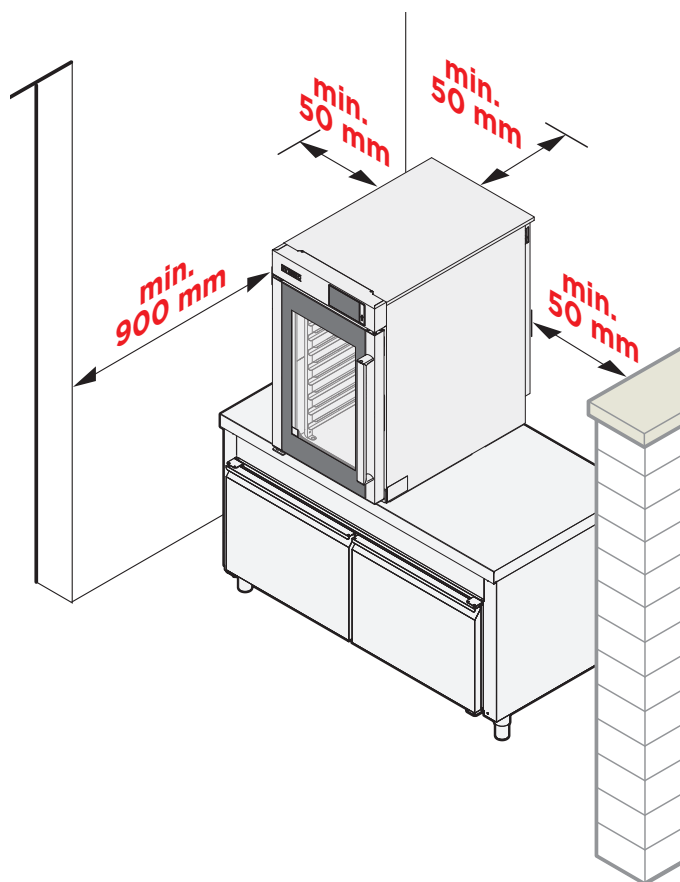


Installation | Positioning

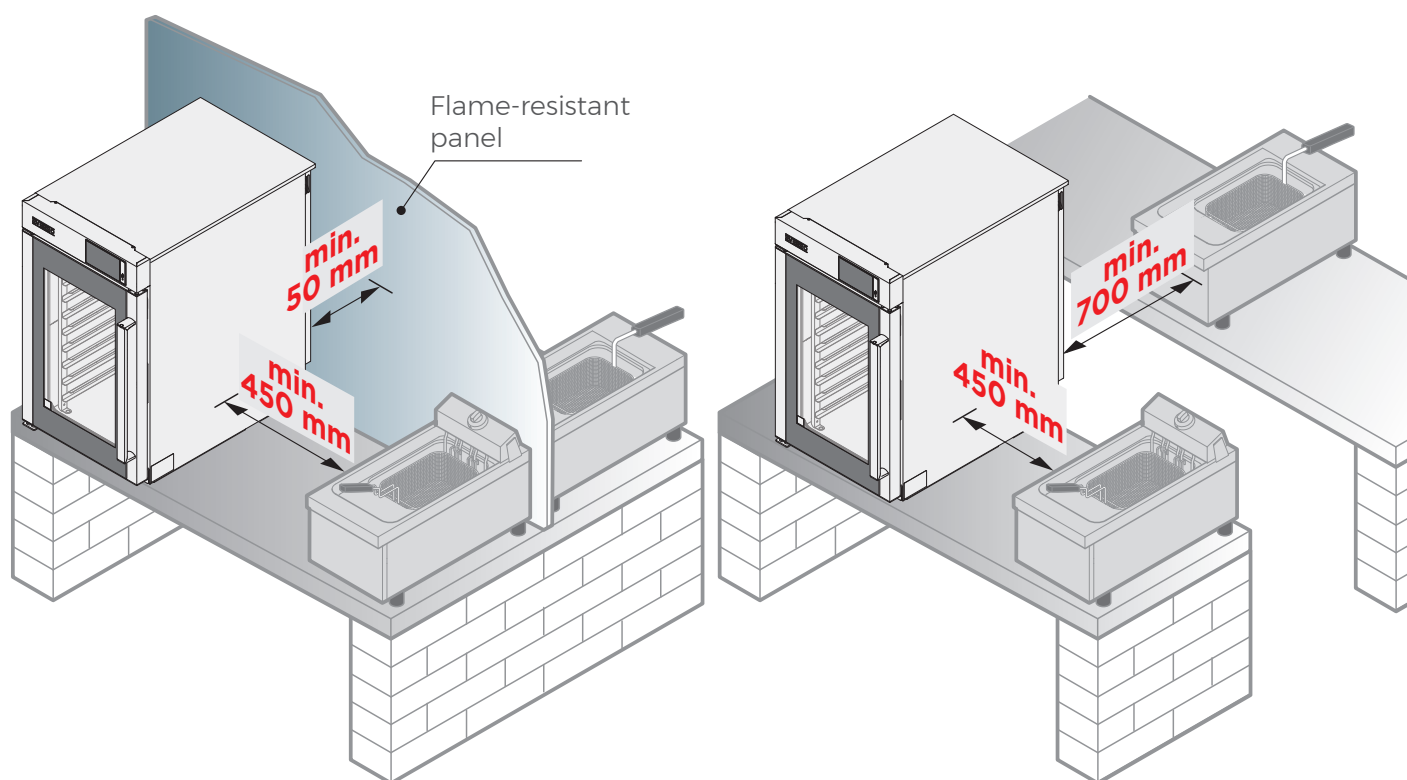
The installation site must:

- be suitable for cooking industrial foods;
- be protected from weathering;
- have adequate air ventilation;
- be +5°C to 35°C maximum;
- have a maximum humidity of 70%.

When installing the appliances, observe the distances shown in figures ► 03 04



03



04

Installation | Positioning

EVEREO can be positioned:

- on wheels (with the UNOX mobile base kit – with FLOOR STAND only);
- on floor stand
- on own substructures
- on UNOX substructures (maxi Link)
- on UNOX high | medium | low stands (maxi Link)

► **05** Never position EVEREO directly on the floor.

Always use the floor stand kit:

XWKRT-00HS-F for EVEREO CUBE (460x330),

XWERC-0011-F for EVEREO 600 (10 GN 1/1),

XWERC-0013-F for EVEREO 900 (10 GN 1/1).

► **05** POSITIONING: MOBILE BASE

! Move the appliance using only the **UNOX mobile base kit XUC012** which includes 2 safety chains, 2 wheels with a brake, and 2 wheels without a brake.

The floor beneath the appliances must:

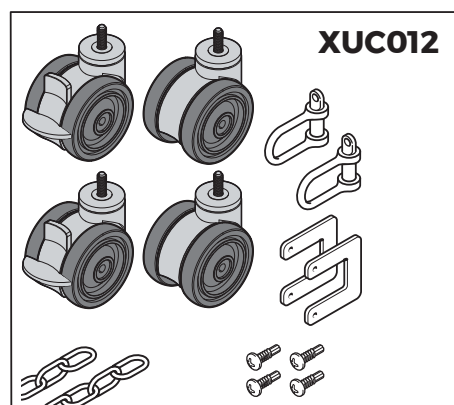
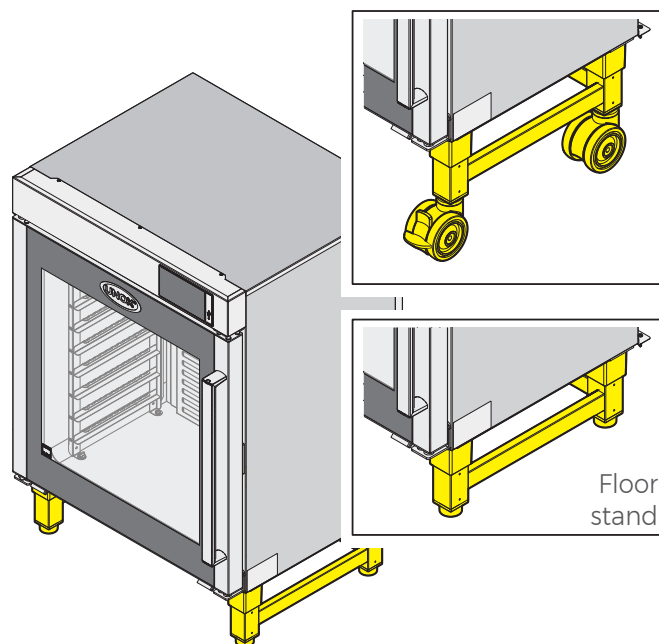
- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- be able to support the appliance weight at full load without undergoing deformation or structural failure.

POSITIONING: CUSTOMER'S OWN SUBSTRUCTURE

! Before resting the appliance on one of your own substructures, always check that the substructure is perfectly level using a spirit or digital level.

The structure must be:

- stable and perfectly level;
- unmoveable;
- heat resistant and NOT flammable;
- able to support the appliance weight at full load without deforming or experiencing structural failure.



POSITIONING: UNOX SUBSTRUCTURES

When using UNOX substructures (provers) or UNOX stands, you can use the **MAXI.Link** system to create a cooking station made up of:

- 1 EVEREO + 1 EVEREO + floor stand
- 1 EVEREO + 1 EVEREO + 1 stand (low | medium)
- 1 EVEREO + 1 oven (BAKERLUX Shop.Pro, BAKERLUX SPEED.Pro or CHEFTOP MIND.Maps);
- 1 EVEREO + 1 stand (low | medium | high)

06 Where multiple appliances are stacked, you must use the UNOX stacking kit: this kit maintains the proper distance between the appliances and simplifies the electrical and plumbing connections.

The stacking kit also contains an RJ45 cable and a Tee fitting for plumbing several appliances with a single water inlet (where necessary).

! Never position EVEREO immediately above another oven or other sources of heat.

SOME STACKING EXAMPLES



1 EVEREO + 1 EVEREO
+ floor stand



1 EVEREO + 1 EVEREO
+ LOW stand



1 EVEREO + 1 OVEN
+ floor stand

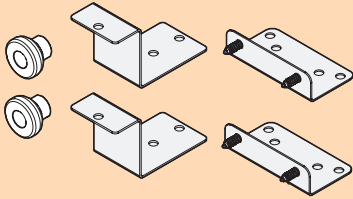
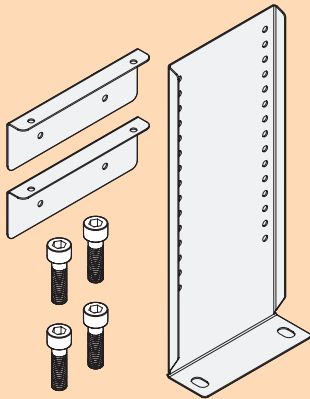
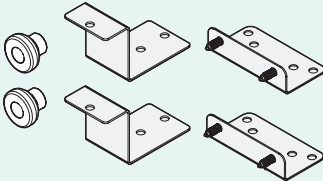
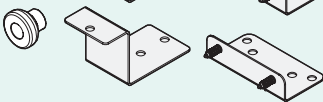
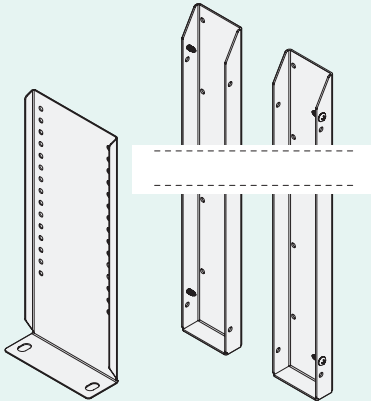
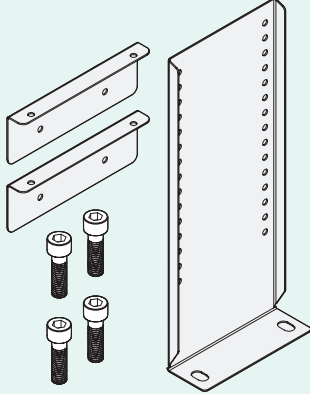


1 EVEREO + 1 OVEN
+ MEDIUM stand



1 EVEREO + 1 SPEED.Pro™
+ MEDIUM stand

TAB. 5. ► STACKING KIT

	MODEL	STACKING KIT	
EVEREO + EVEREO	EVEREO CUBE	XWEQT-00HS-E	
	EVEREO 600	XEEQC-0013-E	
	EVEREO 900		
EVEREO + OVEN	EVEREO CUBE	XWEQT-00HS-E	
		XWSQW-00HS-E where stacked: SPEED.Pro™ (below) + Evereo® CUBE (above)	
	EVEREO 600	XEEQC-0011-E	
	EVEREO 900	XEEQC-0013-E	

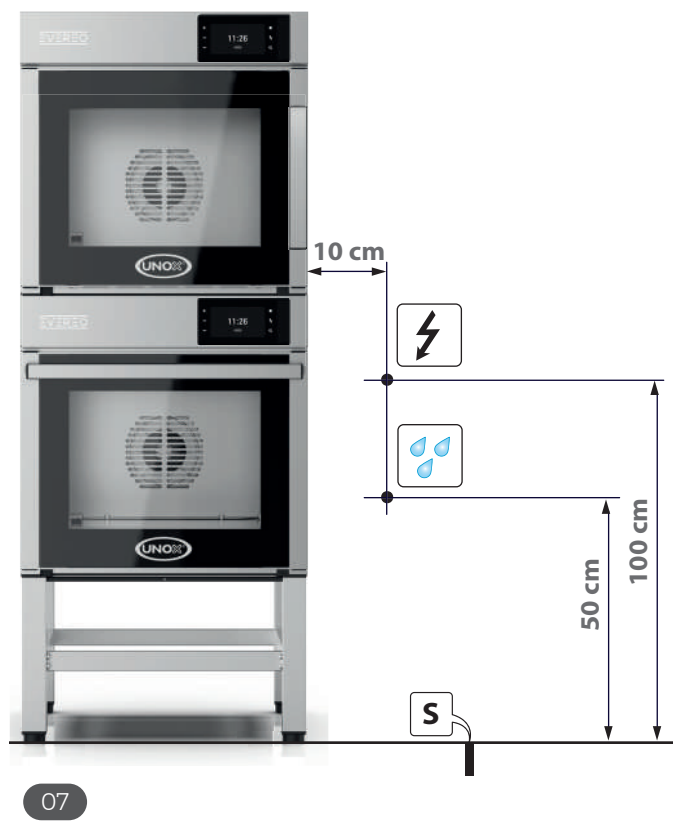
Installation | Connections

POSITIONING THE CONNECTIONS

The installation area must be equipped with electrical and plumbing systems (where required), that comply with regulations on systems and occupational safety in the country of use.

Figure ► 07 shows the necessary hook-ups:

-  Electrical connection
-  Drain

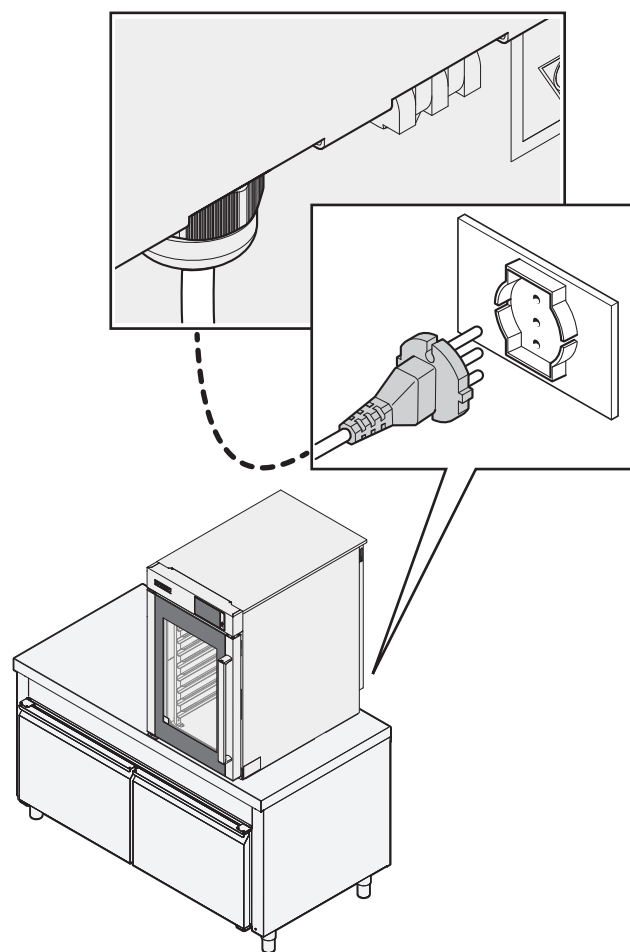


ELECTRICAL CONNECTIONS

- ❗ The electrical connections must comply with the standards in force in the relevant country.
- ❗ For the electrical connections to be made correctly, the appliances must:
 - Be wired into an equipotential system ⚡ in accordance with current regulations. The cable must have a maximum cross-section of 10 mm² (as per CEI EN 60335-2-42:2003-09) and must be yellow/green.
 - Be connected to the mains earth ⚡ (yellow/green wire).
 - Be connected to a differential circuit breaker in compliance with the regulations in force (ID 0.03A Class A).
 - Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.

► **08 EVEREO 600-900-CUBE** ovens have a Schuko plug fitted when they leave the factory. Do not make any other type of electrical connection or any changes to the size of the cable other than extending it, replacing it only with a cable with the same specifications as the original (type of rubber, cross-section, etc.).

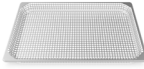
- ❗ The cable must be replaced by UNOX, the UNOX technical assistance service or, in any case, by a person with a similar role in order to prevent any risks.



Preserving Essentials

EVEREO 600 GN1/1 - EVEREO 900 GN1/1

	BLACK.20 TG 895 H. 20 MM Stainless steel non-stick tray
	BLACK.40 TG 900 H. 40 MM Stainless steel non-stick tray
	STEEL.20 TG 805 H. 20 MM Stainless steel trays
	STEEL.40 TG 815 H. 40 MM Stainless steel trays
	STEEL.65 TG 825 H. 65 MM Stainless steel trays

	STEAM GRP 815 H. 40 MM Stainless steel grid, ideal for vacuum-packed preservation
	CHROMO.GRID GRP 806 H. 16 MM Flat stainless steel grid
	FORO.STEEL.20 TG 810 H. 20 MM Perforated stainless steel trays
	FORO.STEEL.40 TG 820 H. 40 MM Perforated stainless steel trays
	FORO.STEEL.65 TG 830 H. 65 MM Perforated stainless steel trays

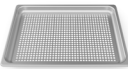
SUPERHOLDING LID

	SUPERHOLDING LID TG 802 GN 1/1 Polycarbonate lid
---	--

	SUPERHOLDING LID TG 806 GN1/2 Polycarbonate lid
---	---

EVEREO CUBE 460X330

	FORO.BAKE TG 310 H. 10 MM Perforated aluminium tray Order in multiples of 2
	FORO.BLACK TG 330 H. 10 MM Perforated non-stick aluminium tray Order in multiples of 2
	BAKE TG 305 H. 11 MM Aluminium tray Order in multiples of 2

	PAN.FRY TG 350 H. 20 MM Enamelled tray
	CHROMO.GRID GRP 305 H. 15 MM Flat chrome-plated grid
	STEAM GRP 350 H. 30 MM Stainless steel grid, ideal for vacuum-packed preservation.

NOTES



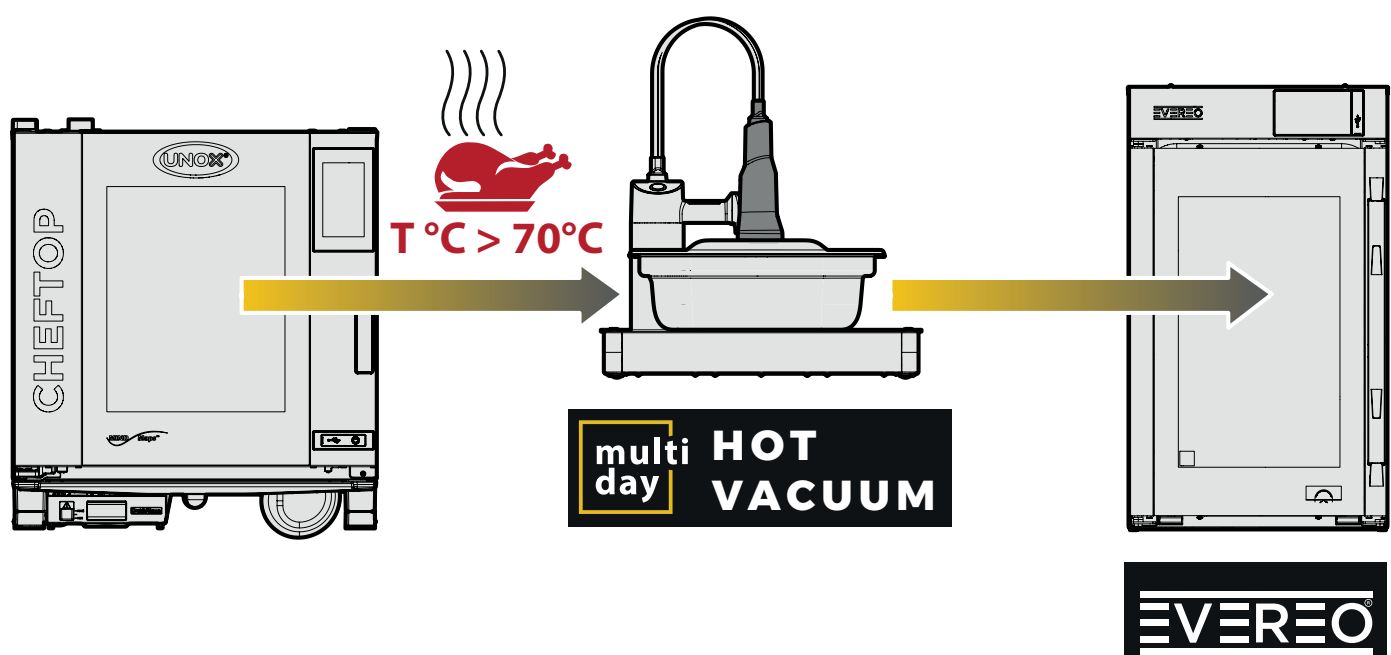


multi **HOT**
day **VACUUM**



Introduction

Preserving food is not only a matter of food safety but also a way of maintaining the food's properties. When food comes into contact with air, it is oxidised, which spoils its appearance, taste and aroma. UNOX has revolutionised the concept of vacuum-packing: **HOT VACUUM** is the first professional appliance in the world that can vacuum-pack hot food, even fresh out of the oven, on trays.



The food that has been cooked in the UNOX ovens is immediately transferred to the VACUUM.20 or 40 trays and vacuum-packed with HOT VACUUM while still very hot. It is then stored in EVEREO.

A | Table of usage temperatures

Food temperature	Food shelf life after vacuum-packing with HOT VACUUM
above 70°C	EXCELLENT
70°C to 60°C	GOOD
below 60°C	NOT GOOD <i>At temperatures below 60 °C, HOT VACUUM cannot guarantee good performance. The food may not be properly preserved in Evereo.</i>

Special trays for vacuum packing hot food

Cook, vacuum-pack the food while it is still hot and store it for days in EVEREO®. Your food will be ready to serve any time of the day or night. These are MULTI.Day trays. Built to stand the test of time, these are the only trays that can withstand the vacuum-packing process without deforming. Thanks to a special strong seal on the lid, they also keep the vacuum for days.



Tables

TAB. 1. ► TECHNICAL DATA

Product size	Depth	mm	540
	Width	mm	430
	Height	mm	580
Product weight		kg	12
Absorbed electrical power		W	11
Power supply voltage		V	110-240 V
Frequency		Hz	50/60 Hz
Type of plug			Schuko

Installation

INSTALLATION | TRANSPORTING THE APPLIANCE

INSTALLATION | POSITIONING

INSTALLATION | CONNECTIONS

▶ ELECTRICAL CONNECTIONS

▶ COMPRESSED AIR CONNECTION

MULTI.DAY ESSENTIAL

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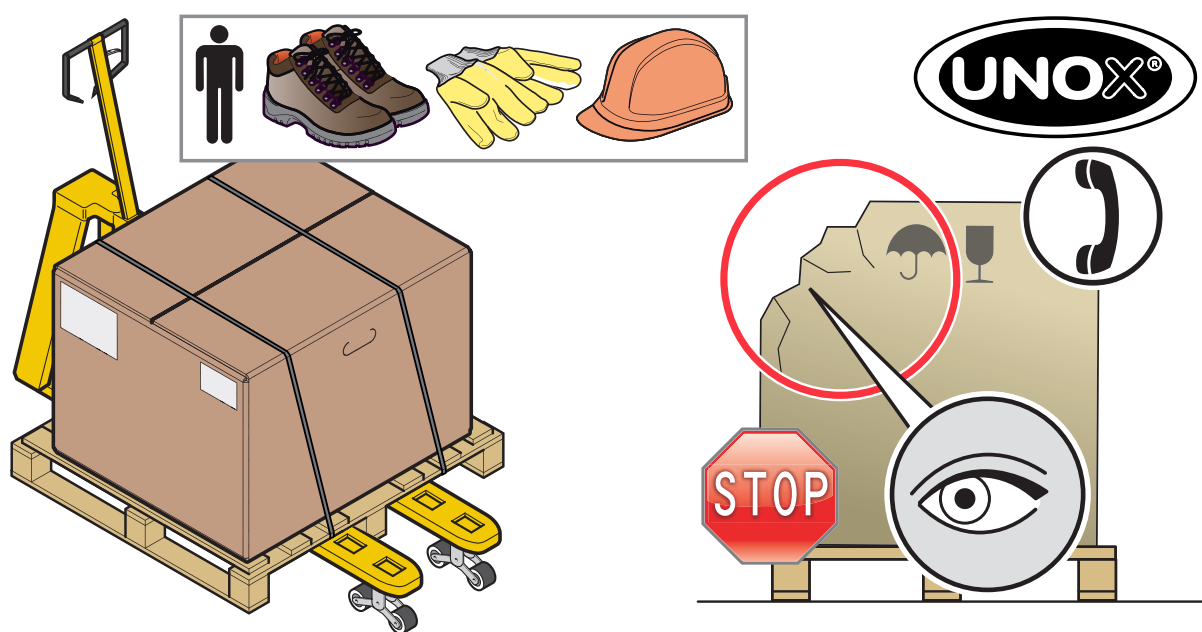
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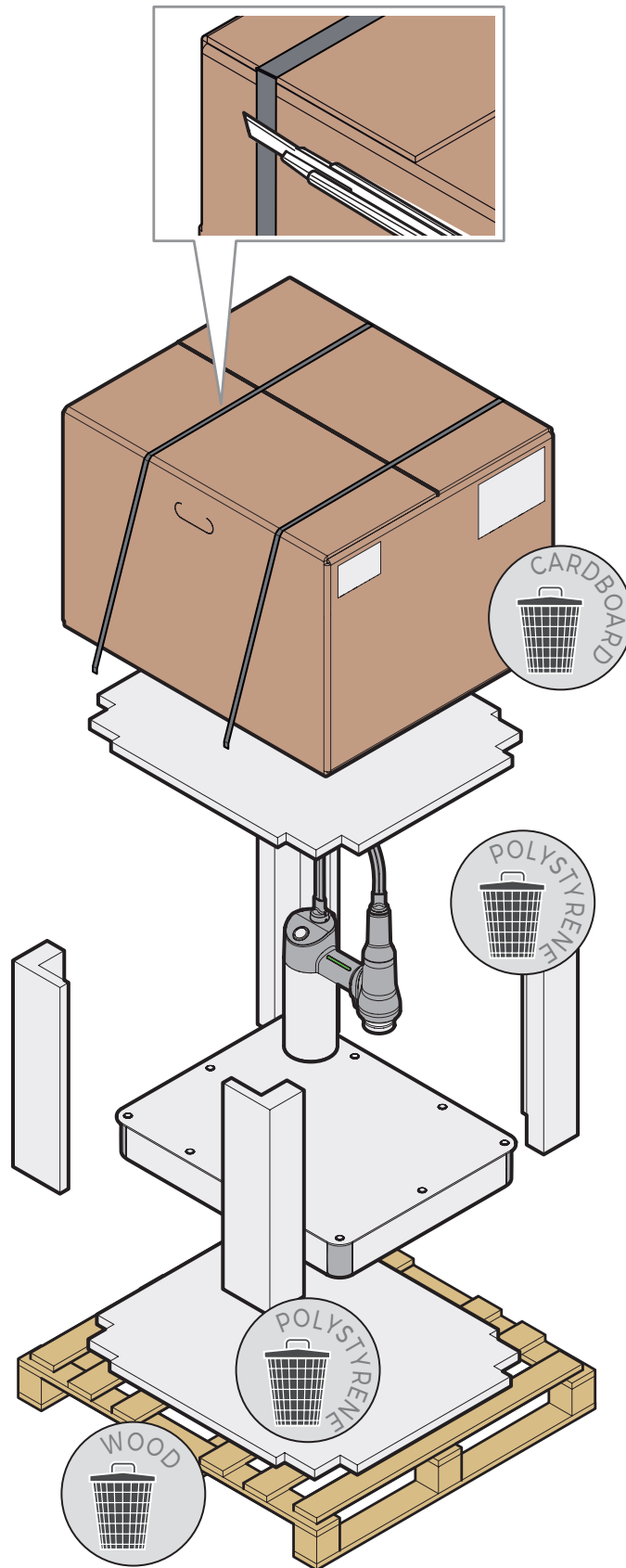
09

When transporting the pallet, keep in mind the measurements indicated in the table below.

TAB. 2. ▶ PACKAGING DATA

Size	Depth	mm	624
	Width	mm	534
	Height	mm	446
Packaging weight		kg	14

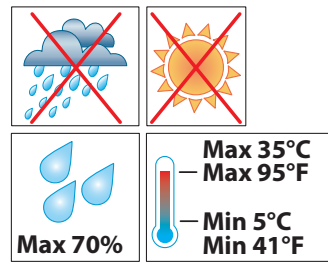
Installation | Transportation



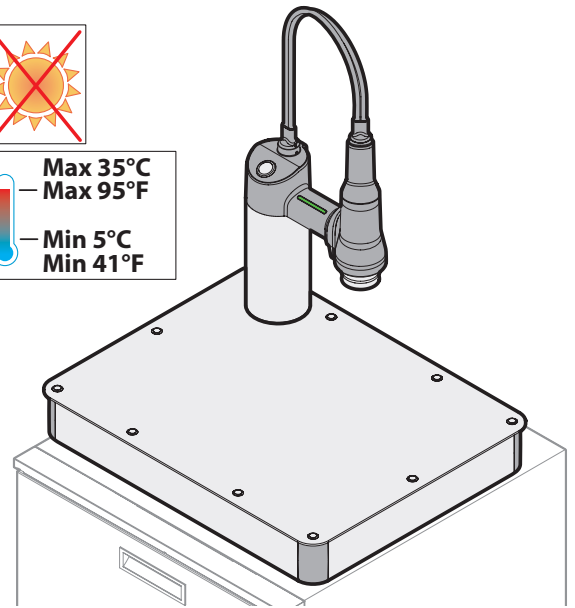
Installation | Positioning

The installation site must:

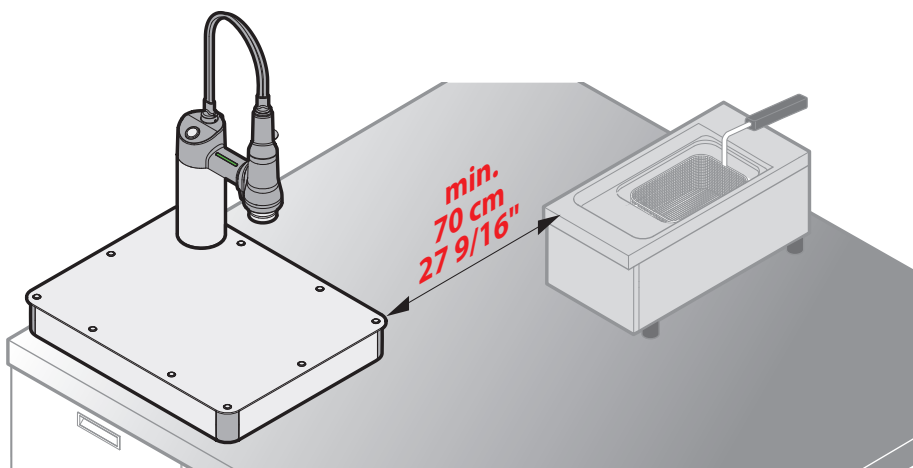
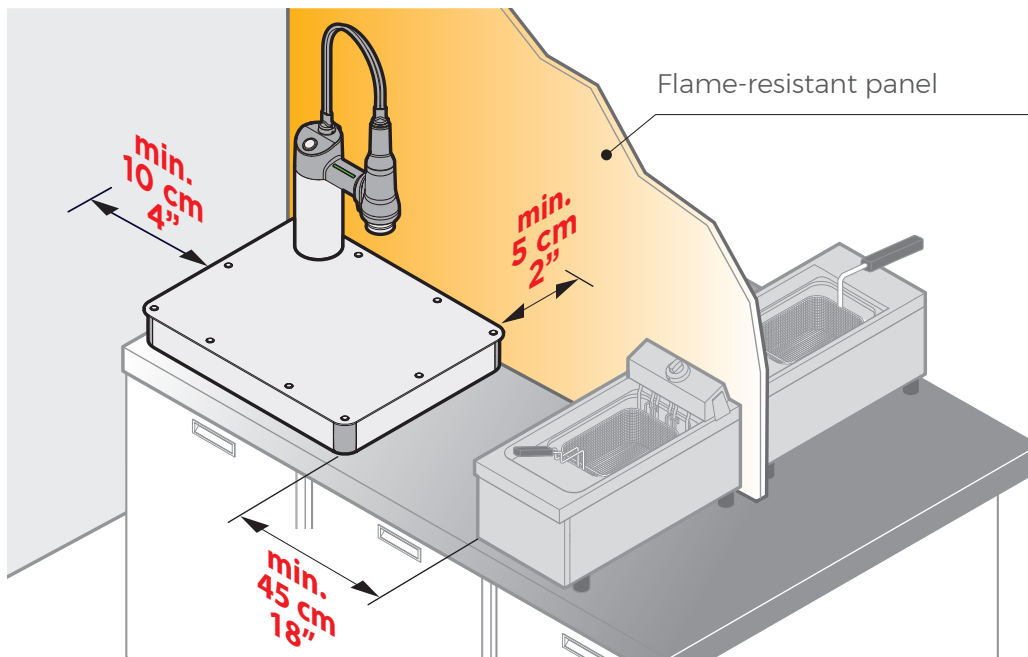
- be suitable for cooking industrial foods;
- be protected from weathering;
- have adequate air ventilation;
- be +5°C to 35°C maximum;
- have a maximum humidity of 70%.



When installing the appliances, observe the distances shown in figure 12



11



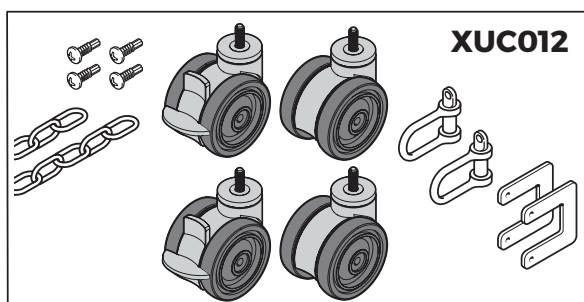
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Installation | Positioning

NEVER install the appliance on the floor. It must be positioned:

- on a substructure (e.g. neutral cabinets);
- on an UNOX XUC146 stand;
- on an UNOX XU144 cabinet.

! Move the appliance using only the **UNOX mobile base kit XUC012** which includes 2 safety chains, 2 wheels with a brake, and 2 wheels without a brake.



POSITIONING: CUSTOMER'S OWN SUBSTRUCTURE

- 13 Any substructures used must be:
- stable and perfectly level;
 - suitably sized for the appliance requiring support;
 - heat resistant and NOT flammable;
 - able to support the appliance weight at full load without deforming or experiencing structural failure.

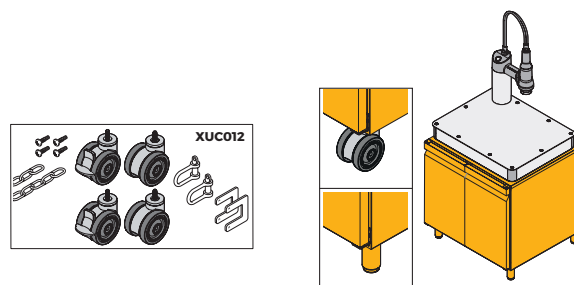
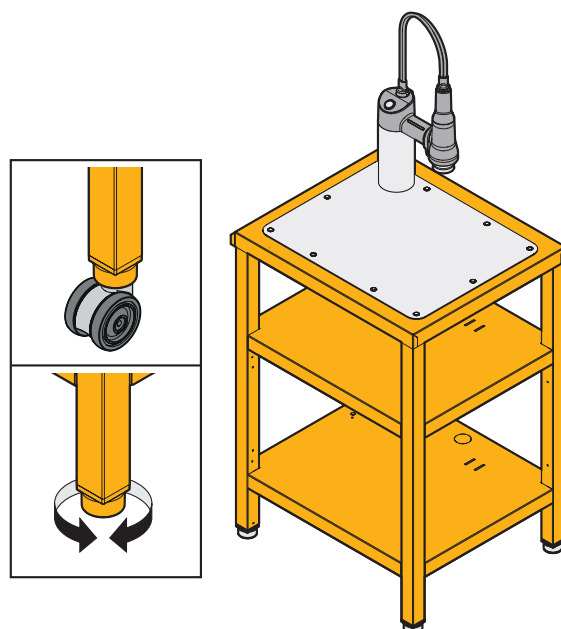
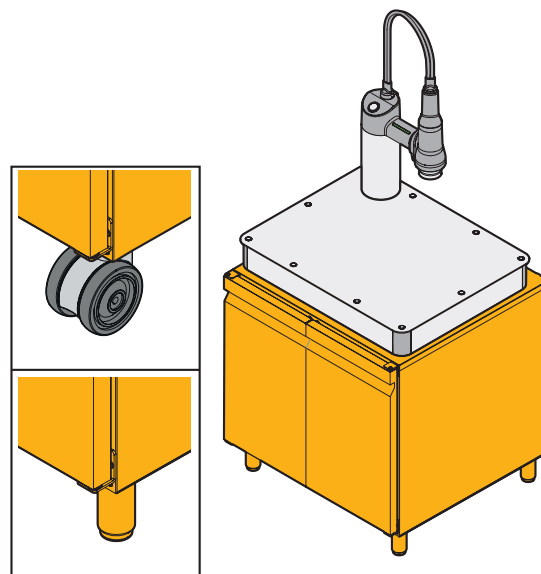
If the structures are fitted with wheels, they cannot be levelled; therefore, the floor must be flat, even and perfectly level.

POSITIONING: UNOX XUC146 STAND

- 14 If the stands are fitted with wheels, they cannot be levelled; therefore, the floor must be flat, even and perfectly level.

POSITIONING: UNOX XU144 CABINET

- 15 The UNOX XU144 cabinet comes with an integrated compressor. If the cabinets are fitted with wheels, they cannot be levelled; therefore, the floor must be flat, even and perfectly level.



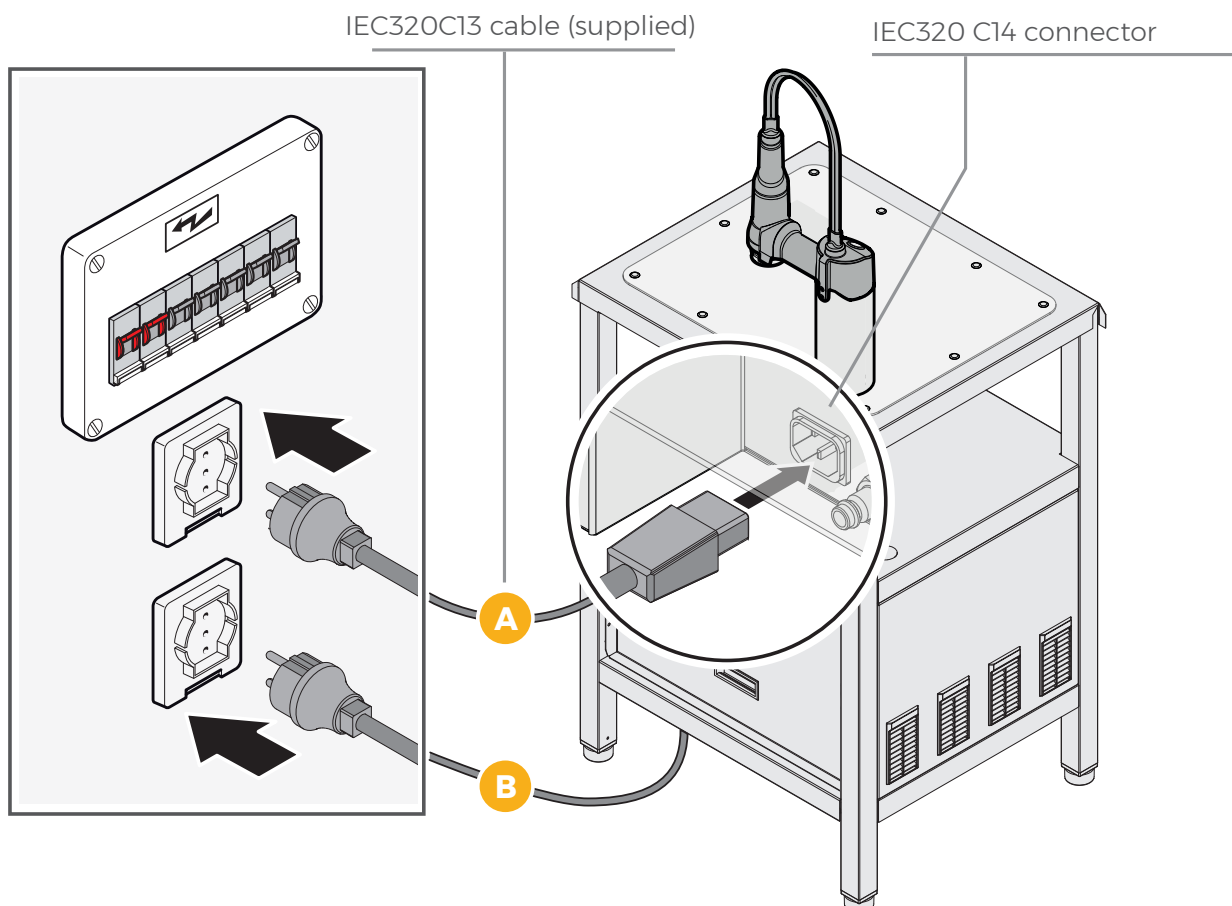
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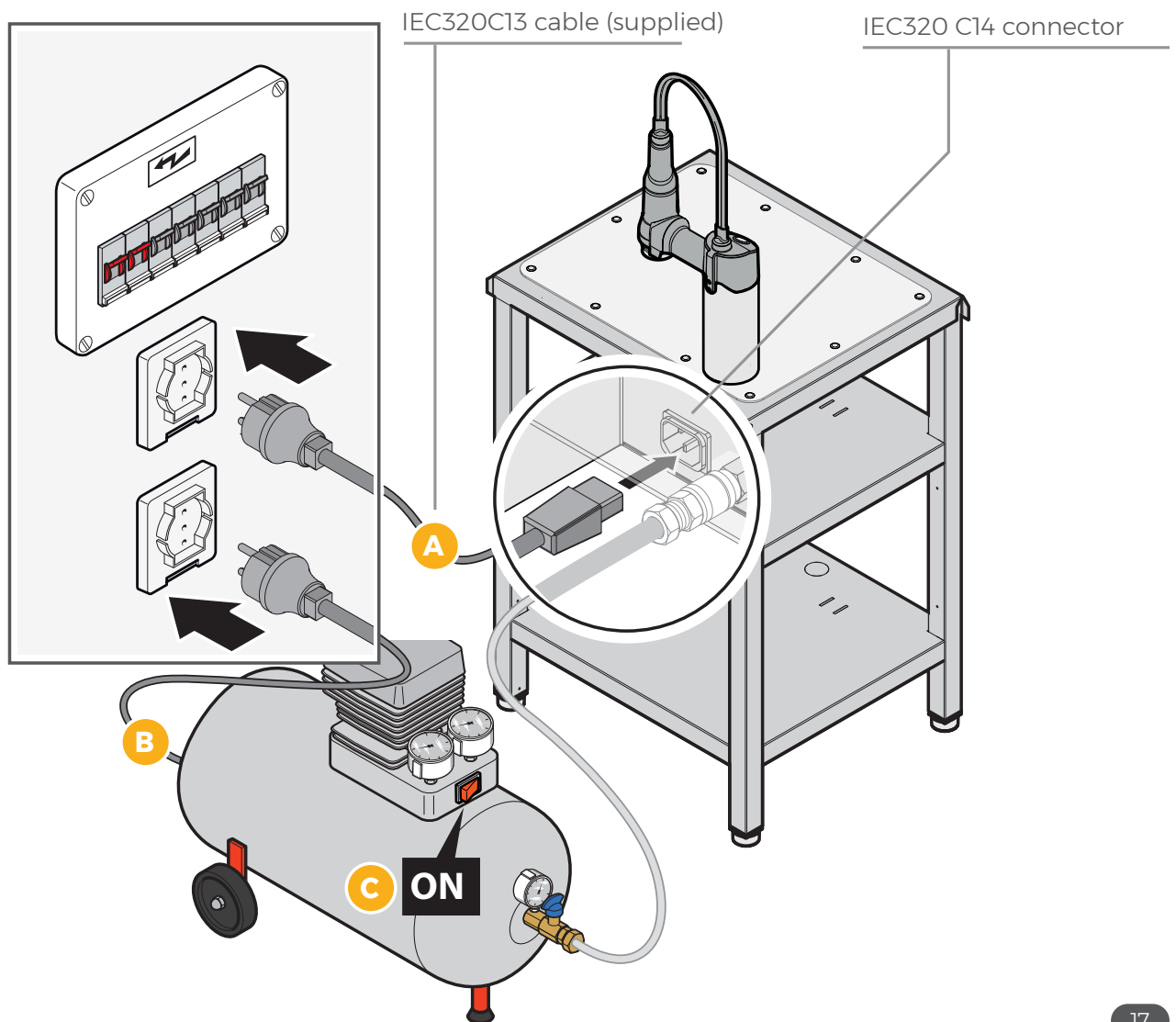
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ELECTRICAL CONNECTIONS

- ⚠ The electrical connections must comply with the standards in force in the relevant country.
- ⚠ For the electrical connections to be made correctly, the appliances must:
- Be wired into an equipotential system ⚡ in accordance with current regulations. The cable must have a maximum cross-section of 10 mm² (as per CEI EN 60335-2-42:2003-09) and must be yellow/green.
 - Be connected to the mains earth ⚡ (yellow/green wire).
 - Be connected to a differential circuit breaker in compliance with the regulations in force (ID 0.03A Class A).
 - Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.
- ▶ 16 **A** The appliance is supplied with an IEC320 C13 power cable. To connect up the electrics, insert the power cable fully into the IEC320 C14 connector on the back of the appliance. The top end of the cable is fitted with a Schuko plug which should be inserted in a socket that is compatible with the appliance voltage range, as specified on the “Technical specifications (Power supply)” sheet provided with the appliance.
- ⚠ The cable must be replaced by UNOX, the UNOX technical assistance service or, in any case, by a person with a similar role in order to prevent any risks.





Installation | Connections | Compressed air

The appliance requires compressed air to operate. This is produced by a compressor which is:

- customer's own and external (not provided), which must meet the specifications indicated in the relevant section;
- integrated into the UNOX XU144 cabinet in which HOT VACUUM is inserted.

► 18 Connecting to a customer's own, external compressor

The compressed air connection must be made using a pipe with a **European DN7 profile coupling** (not supplied), which must be connected to the **quick coupling** on the back of the appliance.

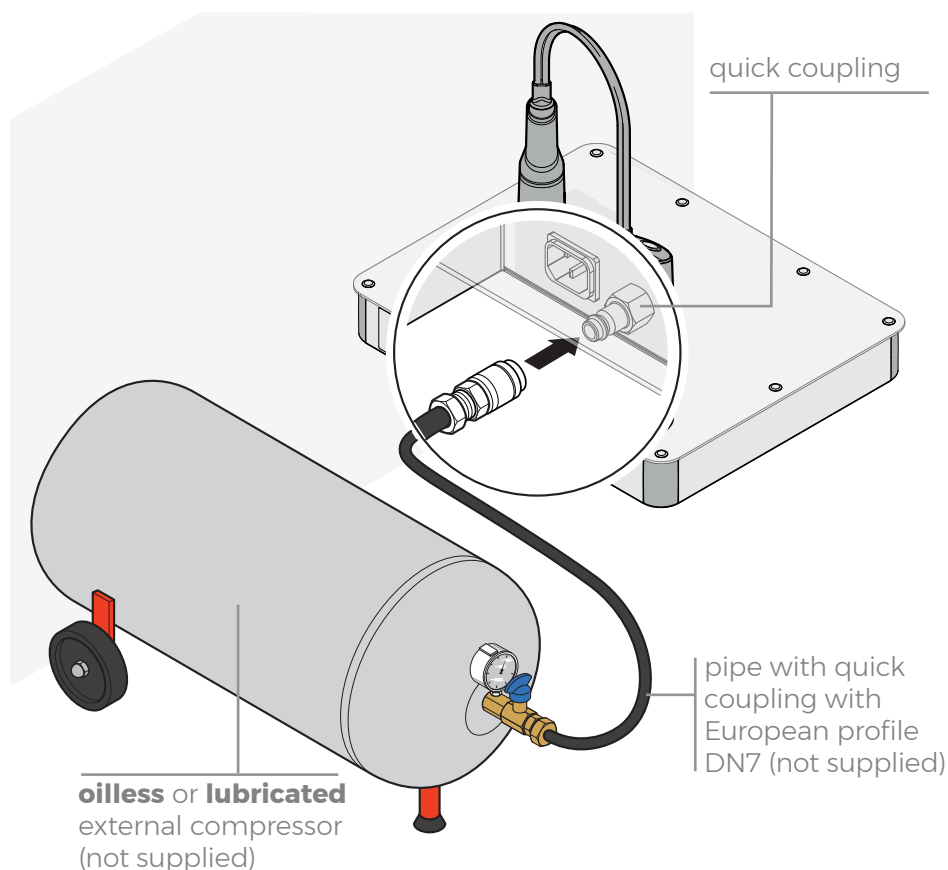
Connect the other end of the coupling to the compressor observing the following:

- maximum pressure compressed air = 8 bar - 120 psi
- minimum pressure compressed air = 5 bar - 75 psi
- minimum capacity compressed air = 60 l/min - 2.1 cfm

Compressed air can be produced using a compressor which is:

- oilless (not lubricated) and filtered with 5-micron filters;
- lubricated (air filtered with 0.01 ppm coalescing oil separator filters).

⊕ We recommend installing a pressure gauge (not supplied) before the compressed air intake.

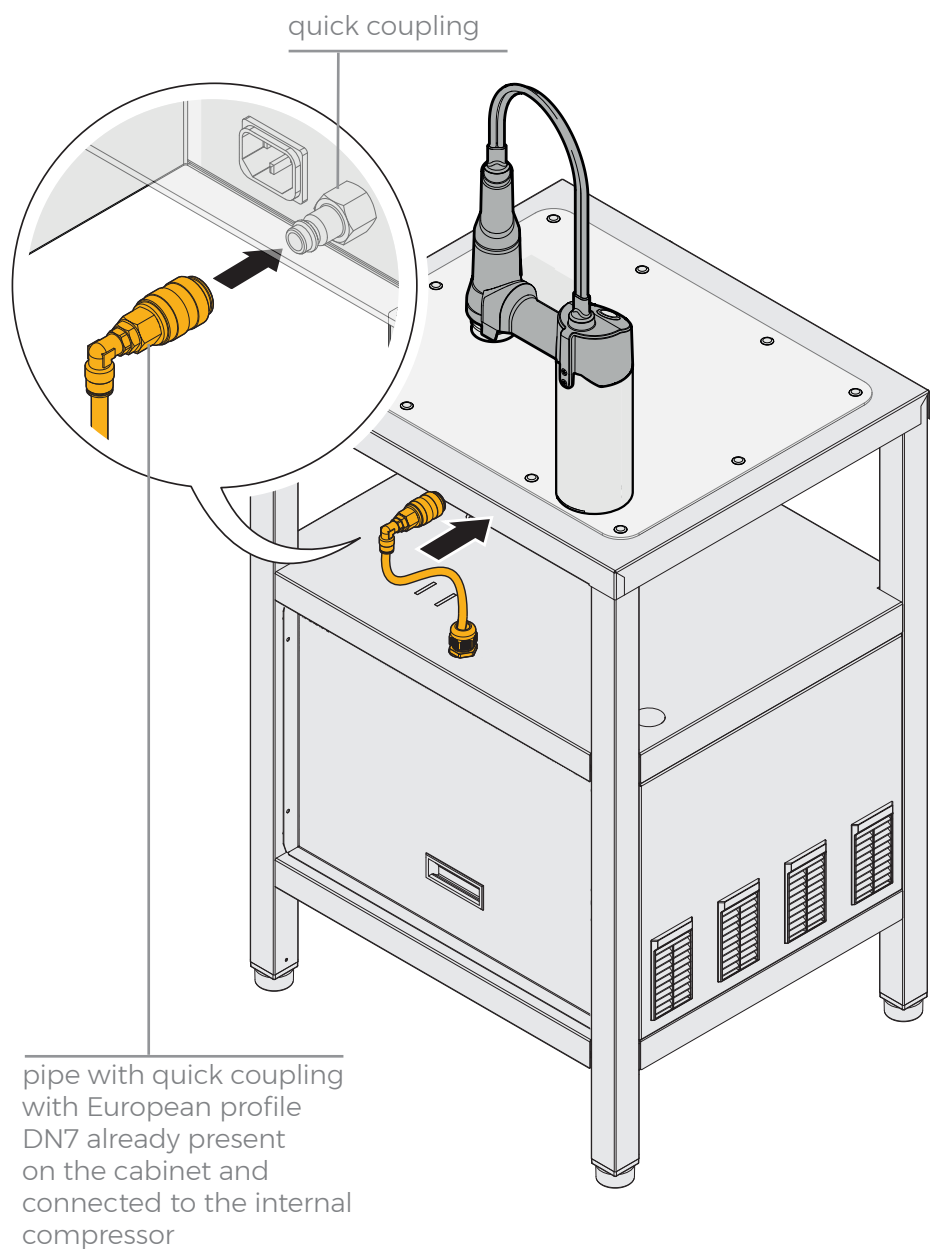


► 19 Connecting to a compressor integrated in the UNOX XU144 cabinet

To connect to the integrated compressor inside the UNOX cabinet, insert the **pipe with a European DN7 profile coupling**, already on the cabinet, in the **quick coupling** on the back of the appliance. No other connections need to be made.

It contains a compressor that has not been altered or modified and has been installed as per the manufacturer's instructions.

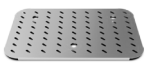
⊕ The compressor documentation can be found inside the XUC144 cabinet package.



Multi.day Essentials

	MULTI.DAY BAGS 20X30 XUC137	
	1000 certified vacuum bags, 200x300 mm.	
	MULTI.DAY BAGS 30X40 XUC147	
	500 certified vacuum bags, 300x400 mm.	

MULTI.DAY ESSENTIALS GN1/1 PER EVEREO 600 - EVEREO 900

	VACUUM.100 TG 111	H. 100 mm		FONDO SEPARAZIONE LIQUIDI TG 113	
	Stainless steel GN1/1 tray for vacuum-packing			Perforated bottom for foods that release liquids when preserved	
	VACUUM.40 TG 112	H. 40 mm		VACUUM.LID TG 110	H. 35 mm
	Stainless steel GN1/1 tray for vacuum-packing			Single lid GN1/1	

MULTI.DAY ESSENTIALS GN1/2 FOR EVEREO 900 - EVEREO 600 - EVEREO CUBE

	VACUUM.100 TG 121	H. 100 mm		FONDO SEPARAZIONE LIQUIDI TG 123	
	Stainless steel GN1/2 tray for vacuum-packing			Perforated bottom for foods that release liquids when preserved	
	VACUUM.40 TG 122	H. 40 mm		VACUUM.LID TG 120	H. 25 mm
	Stainless steel GN1/2 tray for vacuum-packing			Single lid GN 1/2	

NOTES



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