

| Project: |
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| Item: |
| Quantity: |
| Date: |

XUC175

MODEL

MULTI.DAY HOT VACUUM

| High Temperature vacuum packing | | | |
|---------------------------------|----------------|--|--|
| Electric | Integrated led | | |
| 1 tray GN 1/1 or GN 1/2 | | | |



DESCRIPTION

The patented multiday hot vacuum is the first ever vacuum pump able to seal hot food in a special Multiday tray. Thanks to this revolutionary system, every commercial kitchen can fully exploit the potential of Evereo by introducing the ultimate Cook&Hold based on Service Temperature Food preserving. It also can be introduce as a safe way to seal food before transportation to grant food safety and hygene.

STANDARD TECHNICAL FEATURES

TECHNICAL DETAILS

- · High temperature resistant silicone suction pad;
- Magnetic hold base position; Heavy-duty and easy to clean;
- Ergonomic handle: The handle design makes any operation easy and convinient;
- Vacuum detection and measurement
- Non-slip silicone rubber pads that guarantee its stability when positioned over the counter;
- Integrated wi-fi module and connection to the dedicated MULTI.Day App;
- Integrated led: Yellow green and blue lights indicate the active vacuum mode;
- Stainless steel structure: easy-to-clean.

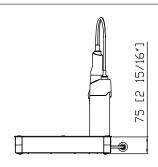
APP & WEB SERVICES

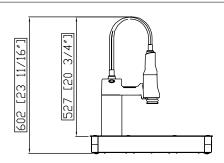
• MULTI.Day: Download the MULTI.Day Hot Vacuum App, register your MULTI.Day Hot Vacuum and access all operating data and the activity log.

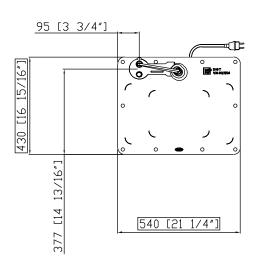


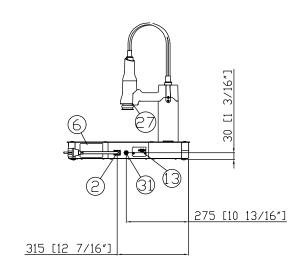


XUC175









DIMENSIONS AND WEIGHT

HOT VACUUM XUC175

| Capacity | 1 trays GN 1/1 or GN 1/2 |
|------------|--------------------------|
| Width | 21" 1/4 (540 mm) |
| Depth | 16" 15/16 (430 mm) |
| Height | 23" 11/16 (602 mm) |
| Net Weight | 26,46 lbs (12 Kg) |

CONNECTION POSITIONS

| 2 | Terminal board power supply |
|----|-----------------------------|
| 6 | Technical data plate |
| 13 | Accessories connection |
| 27 | Cooling air outlet |
| 31 | Air connection |



Power supply
Water connections
Installation requirements

XUC175

POWER SUPPLY

| STANDARD | |
|-------------------------|-----------------------|
| Voltage | 110-240 V |
| Phase | 1PH+PE |
| Cycle | 50/60 Hz |
| Total power | 11 W |
| Power cable requirement | CU 90°C X SJTU 3AWG18 |
| Cord diameter | 10 mm |

Plug NEMA 5-15P

AIR CONNECTION

STANDARD

| connection | European DN7 profile coupling |
|------------------|-------------------------------|
| maximum pressure | 8 bar - 120 psi |
| minimum pressure | 5 bar - 75 psi |
| minimum capacity | 60 l/min - 2.1 cfm |

ACCESSORIES

VACUUM TRAYS: Vacuum Stainless Steel pan

VACUUM LID: Sealing Stainless Steel lid for VACUUM pans

LIQUID SEPARATION: Perforated bottom to be used with foods that release liquids during preservation

OPEN STAND

CLOSED CABINET WITH COMPRESSOR

INSTALLATION REQUIREMENTS

Installations must conform to all local electrical systems, specifically minimum wire gauge required for field connection, hydraulic and ventilation codes.



Register to access data and product specifications infonet.unox.com

09-2020

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^{*} Recommended size - observe local ordinances