

EVEREO®



ENGLISH - DENMARK





EVEREO® 600

Service temperature food preserver

Service Temperature Food Preserving is a patented technology that has been designed to preserve food at the temperature at which it is served and eaten. It means that you can cook food, keep it hot without blast freezing and regenerating it, and serve it in a few seconds at any time of the day and with zero waiting time for your customers. With only 600 mm deep, the EVEREO® 600 is the compact solution for quick installations in small spaces and outside the kitchen area. The EVEREO® 600 easily fits any business and is available with left or right door opening. The wide glass and the LED light allow maximum visibility of the products while the compact size allows you to quickly identify the products to be served without taking out the trays.

Thermal insulation and safety

Protek.SAFE™:

maximum thermal efficiency and working safety (it complies with the IEC/EN60335-2-42 regulation)

Air distribution in the preserving chamber



AIR.Maxi™:

airflow speed management, the airflow is intelligently redistributed

Temperature control

Latest generation sensors allow to set up EVEREO® with a precision of 0.5 °C

Settings

- Temperature: 58 °C - 75 °C
- Automatic program setting: possibility to select the food to be preserved in the pre-loaded program list and automatically set regeneration time, preserving temperature and time will be set up for you
- Tray assignment: possibility to assign one preserving program to a dedicated tray
- MULTI.Time list: technology to manage up to 06 timers to preserve different products at the same time
- ROP: manage the programs Reorder Point (the minimum number of sous-vide single portions that must always be present in your chamber) in order to not run out of your best selling menu items during service
- CLIMA.Control: humidity or dry air set by 10%

Programs

- Store up to 256 customised programs
- MULTY.DAY MODE: choose or set the program that best suits your needs to preserve the food for days or weeks in sealed containers
- SUPERHOLDING MODE: set your personal program while using open containers or trays, and have your food held at a precise temperature
- MEALME MODE: use the most suitable program for the food you ordered from any of our MEALME approved vendors


Technical features

- High-resistance AISI 304 stainless steel chamber with rounded edges
- Double glass
- Chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Fan impeller brake to reduce energy loss at door opening
- Safety temperature limiter

Service temperature food preserver GN 1/1



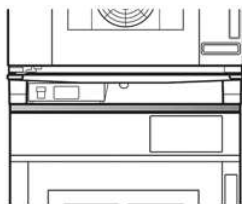
10 GN 1/1

 Electric

Oven model	XEEC-1011-EPR
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	220-240V 1N~
Electrical power	2,9 kW
Dimensions - w x d x h	750 x 628 x 915 mm
Weight	82 kg
Opening type	Hinge on the left side

Lateral support customisation available upon request

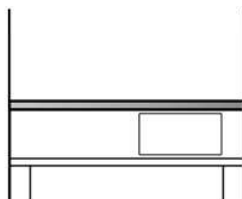
Accessories GN 1/1



EVEREO® Stacking kit

This kit includes everything you need to install and stack EVEREO® + CHEFTOP COUNTERTOP oven.

Requires the purchase of XUC001 - First installaton kit for the oven	Mandatory EVEREO® 600 (lower) + CHEFTOP MIND.Maps™ COUNTERTOP	Item XEEQC-0011-E
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EVEREO® Stacking kit

This kit includes everything you need to install and stack EVEREO® + EVEREO® or EVEREO® + OVEN.

Requires the purchase of XUC001 - First installaton kit for the oven	Mandatory EVEREO® 600 + EVEREO® 600; EVEREO® 900 + EVEREO® 900; EVEREO® 900 (lower) + CHEFTOP MIND.Maps™ COMPACT.	Item XEEQC-0013-E
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High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	8 GN 1/1	Dimensions - w x d x h	750 x 653 x 753 mm
Tray pitch	65 mm	Weight	15 kg

Item
XEERC-0811-H



Floor positioning stand

Mandatory for oven positioning on the floor.

Dimensions - w x d x h	744 x 491 x 178 mm	Weight	4 kg
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Mandatory
for the correct positioning of EVEREO®.

Item
XWERC-0011-F



Mobile column base

Use to move a column including EVEREO® safely.

Dimensions - h	140 mm
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Mandatory
EVEREO® 600 + EVEREO® 600
EVEREO® 600 (lower) + CHEFTOP MIND.Maps™ COUNTERTOP 5 GN 1/1

Item
XUC039



Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains.

Dimensions - h	110 mm
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Compatible with
Stand (*-H; *-M; *-L)

Item
XUC012

Accessories GN 1/1



Feet

Feet for positioning on the counter.

Dimensions - h 100 mm

Item

XUC044



Wi-Fi connection

It allows you to wireless connect the oven to the internet.

Item

XEC006



EVEREO® 900

Service temperature food preserver

Service Temperature Food Preserving is a patented technology that has been designed to preserve food at the temperature at which it is served and eaten. It means that you can cook food, keep it hot without blast freezing and regenerating it, and serve it in a few seconds at any time of the day and with zero waiting time for your customers. EVEREO® 900 is the optimal solution for all those environments that have limited space in terms of width. In less than 1 square meter, with two stacked EVEREO® units, you can store up to 240 food portions, optimizing every millimeter of your kitchen. EVEREO® 900 easily fits every kind of business and is available with left or right door opening.

Thermal insulation and safety

Protek.SAFE™:

maximum thermal efficiency and working safety (it complies with the IEC/EN60335-2-42 regulation)

Temperature control

Latest generation sensors allow to set up EVEREO® with a precision of 0.5 °C

Air distribution in the preserving chamber



AIR.Maxi™:

airflow speed management, the airflow is intelligently redistributed

Settings

- Temperature: 58 °C – 75 °C
- Automatic program setting: possibility to select the food to be preserved in the pre-loaded program list and automatically set regeneration time, preserving temperature and time will be set up for you
- Tray assignment: possibility to assign one preserving program to a dedicated tray
- MULTI.Time list: technology to manage up to 06 timers to preserve different products at the same time
- ROP: manage the programs Reorder Point (the minimum number of sous-vide single portions that must always be present in your chamber) in order to not run out of your best selling menu items during service
- CLIMA.Control: humidity or dry air set by 10%

Programs

- Store up to 256 customised programs
- MULTY.DAY MODE: choose or set the program that best suits your needs to preserve the food for days or weeks in sealed containers
- SUPERHOLDING MODE: set your personal program while using open containers or trays, and have your food held at a precise temperature
- MEALME MODE: use the most suitable program for the food you ordered from any of our MEALME approved vendors


Technical features

- High-resistance AISI 304 stainless steel chamber with rounded edges
- Double glass
- Chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Fan impeller brake to reduce energy loss at door opening
- Safety temperature limiter

Service temperature food preserver GN 1/1



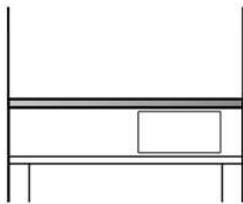
10 GN 1/1

 Electric

Oven model	XEEC-1013-EPR
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	220-240V 1N~
Electrical power	2,9 kW
Dimensions - w x d x h	535 x 883 x 915 mm
Weight	70 kg
Opening type	Hinge on the left side

Lateral support customisation available upon request

Accessories GN 1/1



EVEREO® Stacking kit

This kit includes everything you need to install and stack EVEREO® + EVEREO® or EVEREO® + OVEN.

Requires the purchase of	Mandatory	Item
XUC001 - First installaton kit for the oven	EVEREO® 600 + EVEREO® 600; EVEREO® 900 + EVEREO® 900; EVEREO® 900 (lower) + CHEFTOP MIND.Maps™ COMPACT.	XEEQC-0013-E



High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	6 GN 1/1	Dimensions - w x d x h	518 x 779 x 744 mm
Tray pitch	60 mm	Weight	24 kg

Item
XWCRC-0613-H



Floor positioning stand

Mandatory for oven positioning on the floor.

Dimensions - w x d x h	530 x 696 x 178 mm	Weight	4 kg
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Item
XWCRC-0013-F



Mobile column base

Use to move a column including EVEREO® safely.

Dimensions - h	140 mm
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Mandatory	Item
EVEREO® 900 + EVEREO® 900 EVEREO® 900 + XWCRC-0613-H EVEREO® 900 + CHEFTOP MIND.Maps™ COMPACT 5 GN 1/1	XUC019



Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains.

Dimensions - h	110 mm
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Compatible with	Item
Stand (*-H; *-M; *-L)	XUC012



Feet

Feet for positioning on the counter.

Dimensions - h	100 mm
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Item
XUC044



Wi-Fi connection

It allows you to wireless connect the oven to the internet.

Item
XEC006



EVEREO® CUBE

Service temperature food preserver

Service Temperature Food Preserving is a patented technology that has been designed to preserve food at the temperature at which it is served and eaten. It means that you can cook food, keep it hot without blast freezing and regenerating it, and serve it in a few seconds at any time of the day and with zero waiting time for your customers. With only 600 mm depth, the EVEREO® CUBE is the compact solution for quick installations in small spaces and outside the kitchen area. The EVEREO® CUBE easily fits any business and is available with left or right door opening. The wide glass and the LED light allow maximum visibility of the products while the compact size allows you to quickly identify the products to be served without taking out the trays.

Thermal insulation and safety

Protek.SAFE™:

maximum thermal efficiency and working safety (it complies with the IEC/EN60335-2-42 regulation)

Temperature control

Latest generation sensors allow to set up EVEREO® with a precision of 0.5 °C

Air distribution in the preserving chamber



AIR.Maxi™:

airflow speed management, the airflow is intelligently redistributed

Settings

- Temperature: 58 °C – 75 °C
- Automatic program setting: possibility to select the food to be preserved in the pre-loaded program list and automatically set regeneration time, preserving temperature and time will be set up for you
- Tray assignment: possibility to assign one preserving program to a dedicated tray
- MULTI.Time list: technology to manage up to 06 timers to preserve different products at the same time
- ROP: manage the programs Reorder Point (the minimum number of sous-vide single portions that must always be present in your chamber) in order to not run out of your best selling menu items during service
- CLIMA.Control: humidity or dry air set by 10%

Programs

- Store up to 256 customised programs
- MULTY.DAY MODE: choose or set the program that best suits your needs to preserve the food for days or weeks in sealed containers
- SUPERHOLDING MODE: set your personal program while using open containers or trays, and have your food held at a precise temperature
- MEALME MODE: use the most suitable program for the food you ordered from any of our MEALME approved vendors


Technical features

- High-resistance AISI 304 stainless steel chamber with rounded edges
- Double glass
- Chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Fan impeller brake to reduce energy loss at door opening
- Safety temperature limiter

Service temperature food preserver 460x330




10 460x330

 Electric

Oven model	XEEC-10HS-EPD
Tray pitch	28 mm
Frequency	50 / 60 Hz
Voltage	220-240V 1N~
Electrical power	1,5 kW
Dimensions - w x d x h	600 x 590 x 610 mm
Weight	49 kg
Opening type	Drop down opening



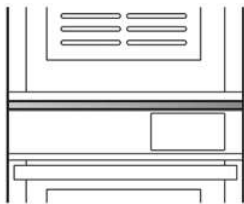
10 460x330

 Electric

Oven model	XEEC-10HS-EPR
Tray pitch	28 mm
Frequency	50 / 60 Hz
Voltage	220-240V 1N~
Electrical power	1,5 kW
Dimensions - w x d x h	600 x 590 x 610 mm
Weight	49 kg
Opening type	Hinge on the left side

Lateral support customisation available upon request

Accessories 460x330



Double stack installation kit

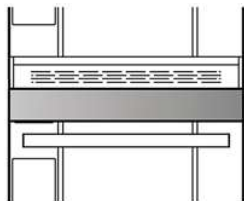
It includes all the necessary parts for installing two stacked ovens.

Mandatory

EVEREO® CUBE +
EVEREO® CUBE
EVEREO® CUBE (lower)
+ BAKERLUX SHOP.Pro™
EVEREO® CUBE (lower)
+ SPEED.PRO™

Item

XWEQT-00HS-E



Double stack installation kit

It includes all the necessary parts for installing two stacked ovens.

Mandatory

EVEREO® CUBE +
SPEED.PRO™ (lower)

Item

XWSQW-00HS-E



High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	8 460x330	Dimensions - w x d x h	594 x 546 x 738 mm
Tray pitch	60 mm	Weight	8 kg

Item

XWKRT-08HS-H



Intermediate stand

Support for placing the oven at the perfect height for working or for stacking the ovens in a column.

Capacity	6 460x330	Dimensions - w x d x h	594 x 546 x 559 mm
Tray pitch	60 mm	Weight	6 kg

Item

XWKRT-06HS-M



Low stand

Support for a column of stacked ovens.

Dimensions - w x d x h	594 x 546 x 355 mm	Weight	4 kg
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Item

XWKRT-00HS-L



Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains.

Dimensions - h	110 mm
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Compatible with

Stand (*-H; *-M; *-L)

Item

XUC012



Feet for ovens

Feet for positioning oven on counter.

Dimensions - h	100 mm
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Item

XUC025

Accessories 460x330



GN1/2 lateral support adapter kit for EVEREO®

This kit includes everything you need to install lateral supports that allow you to use GN1/2 trays instead of 460x330 trays.

Item

XUC086



Wi-Fi connection

It allows you to wireless connect the oven to the internet

Item

XEC012

Accessories GN 1/1

SUPERHOLDING LID



SUPERHOLDING LID

Polycarbonate lid.

Height	Item
12.5 mm	TG802

Preserving Essentials



BLACK.20

Non-stick stainless steel tray

Height	Item
20 mm	TG895



BLACK.40

Non-stick stainless steel tray

Height	Item
40 mm	TG900



FORO.STEEL20

Perforated stainless steel tray.

Height	Item
20 mm	TG810



FORO.STEEL40

Perforated stainless steel tray.

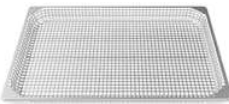
Height	Item
40 mm	TG820



FORO.STEEL65

Perforated stainless steel tray.

Height	Item
65 mm	TG830



STEAM

Perforated stainless steel steaming tray.

Height	Item
40 mm	GRP815



STEEL.20

Stainless steel tray.

Height	Item
20 mm	TG805

Accessories GN 1/1



STEEL.40

Stainless steel tray.

Height
40 mm

Item
TG815



STEEL.65

Stainless steel tray.

Height
65 mm

Item
TG825



STEEL.GRID

Flat stainless steel grid

Height
8.5 mm

Item
GRP806

Accessories GN 1/2

SUPERHOLDING LID



SUPERHOLDING LID

Polycarbonate lid.

Height
12.5 mm

Item
TG806

Accessories 460x330

Preserving Essentials



BAKE

Aluminium tray. It can only be ordered in multiples of 2 pieces.

Height	Item
11 mm	TG305



CHROMO.GRID

Flat chromium plated grid

Height	Item
8.5 mm	GRP305



FORO.BAKE

Perforated aluminium tray. It can only be ordered in multiples of 2 pieces.

Height	Item
10 mm	TG310



FORO.BLACK

Non-stick perforated aluminium tray. It can only be ordered in multiples of 2 pieces.

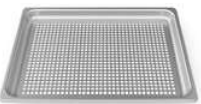
Height	Item
10 mm	TG330



PAN.FRY

Non-stick enamel tray for frying

Height	Item
20 mm	TG350



STEAM&FRY

Perforated stainless steel tray for steaming or frying

Height	Item
30 mm	GRP350

Accessories

Detergents



SPRAY&Rinse

Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt. One box contains n° 12 x 750 ml spray bottles. Trash the bottle once you have used the product. Only for ovens not equipped with integrated automatic washing system.

1 box

6 boxes (unit cost)

30 boxes (unit cost)

Item

DB1044

DB1044

DB1044

Accessories



MULTI.Day HOT VACUUM

Item	XUC135
Frequency	50/60 Hz
Voltage	110-240V 1N~
Electrical power	0.011 kW
Dimensions - w x d x h	540 x 430 x 580 mm
Weight	12 kg
Compressed air inlet requirements	5-8 bar 75-120 psi 60 l/min 2.1cfm

MULTI.Day stand



Side covers

Side covers for compressor compartment.

Weight	6 kg
Compatible with	Item
XUC146	XUC136



Stand with shelves

Multifunctional support ideal for storing trays safely and place HOT VACUUM at the perfect height to work.

Dimensions - w x d x h	600 x 514 x 878 mm	Weight	19 kg
Compatible with	Item		
XUC135	XUC146		

MULTI.Day stand with compressor



Closed stand with compressor

Stand for positioning the HOT VACUUM at the perfect height to work with an integrated compressor. Only available for some countries – please contact our sales team for more information.

Dimensions - w x d x h	600 x 514 x 878 mm	Voltage	230V
Weight	40 kg	Frequency	50 Hz
Electrical power	0.75 kW	Compressed air outlet	5-8 bar
Compatible with	Item		
XUC135	XUC144		

EVEREO®

Accessories

MULTI.Day BAGS



MULTI.DAY BAGS

1000 certified vacuum-packing bags, 200x300 mm.

Dimensions - w x d 200 x 300 mm

Item
XUC137



MULTI.DAY BAGS

500 certified vacuum-packing bags, 300x400 mm.

Dimensions - w x d 300 x 400 mm

Item
XUC147

Accessories GN 1/1

MULTI.Day Essentials



Liquid separation bottom panel

Perforated steel shelf for storing foods that need to remain separate from their liquids.

Height	Item
100 mm	TG113



VACUUM.100

Stainless steel tray for vacuum-packing.

Height	Item
100 mm	TG111



VACUUM.40

Stainless steel tray for vacuum-packing.

Height	Item
40 mm	TG112



VACUUM.LID

Stainless-steel lid with food-safe silicone gasket.

Height	Item
35 mm	TG110

Accessories GN 1/2

MULTI.Day Essentials



Liquid separation bottom panel

Perforated steel shelf for storing foods that need to remain separate from their liquids.

Height	Item
40 mm	TG123



VACUUM.100

Stainless steel tray for vacuum-packing.

Height	Item
100 mm	TG121



VACUUM.40

Stainless steel tray for vacuum-packing.

Height	Item
40 mm	TG122



VACUUM.LID

Stainless-steel lid with food-safe silicone gasket.

Height	Item
25 mm	TG120

How smart will your kitchen become with an EVEREO®?

DATA DRIVEN COOKING



Create & share



Understand



Improve



DATA DRIVEN COOKING

Data Driven Cooking allows you to control your EVEREO® at any time, anywhere.

You can monitor EVEREO® operating conditions in real-time, create recipes and send them to your food preservers.

The AI will transform the consumption data into useful information in order to increase your daily profit.

Professional

Cooking programs creation and modification	✓	
Consumption on-line monitoring	✓	
Unox DDC.Coach Artificial Intelligence	✓	
Multi-account access management	✗	
Unox service remote monitoring	✗	
Kitchen scheduler	✗	
REST API access	✗	
Sending cooking programmes to EVEREO® remotely		up to 5 ovens / EVEREO®
EVEREO® connected to Internet		up to 5 ovens / EVEREO®
Professional account activation		free of charge
Monthly fee per connected unit		free of charge

Enterprise

Cooking programs creation and modification	✓	
Consumption on-line monitoring	✓	
Unox DDC.Coach Artificial Intelligence	✓	
Multi-account access management*	✓	
Unox service remote monitoring	✓	
Kitchen scheduler*	✓	
REST API access	✓	
Sending cooking programmes to EVEREO® remotely		unlimited
EVEREO® connected to Internet		unlimited



EUROPE

IT - ITALIA UNOX S.p.a

E-mail: info@unox.it
Tel: +39 049 736 0781

DE - DEUTSCHLAND UNOX DEUTSCHLAND GMBH

E-mail: info.de@unox.com
Tel: +49 32 211121581

FR - FRANCE, BELGIUM & LUXEMBOURG UNOX FRANCE s.a.s.

E-mail: info.fr@unox.com
Tel: +33 4 81 68 19 12

PT - PORTUGAL UNOX PORTUGAL

E-mail: info.pt@unox.com
Tel: +351 918 228 787

GB - UNITED KINGDOM UNOX UK Ltd.

E-mail: info.uk@unox.com
Tel: +44 1252 851 522

IE - IRELAND UNOX IRELAND

E-mail: info.ie@unox.com
Tel: +353 (0) 87 32 23 218

ES - ESPAÑA UNOX PROFESIONAL ESPAÑA S.L.

E-mail: info.es@unox.com
Tel: +34 932 20 36 52

DK - DENMARK UNOX DANMARK A/S

E-mail: info.dk@unox.com
Tel: +45 87 91 00 40

CZ - ČESKÁ REPUBLIKA UNOX DISTRIBUTION s.r.o.

E-mail: info.cz@unox.com
Tel: +420 241 940 000

HR - HRVATSKA UNOX CROATIA

E-mail: narudzbe@unox.com
Tel: +39 049 86 57 538

TR - TÜRKİYE - UNOX TURKEY Profesyonel mutfak ekipmanları endüstri ve ticaret limited şirketi

E-mail: info.tr@unox.com
Tel: +90 530 176 62 03

BG - БЪЛГАРИЯ UNOX BULGARIA

E-mail: info.bg@unox.com
Tel: +359 2 419 05 00

AT - ÖSTERREICH UNOX ÖSTERREICH GMBH

E-mail: info.de@unox.com
Tel: +43 1 206 092 068

RU - РОССИЯ, ПРИБАЛТИКА И СТРАНЫ СНГ UNOX РОССИЯ

E-mail: info.ru@unox.com
Tel: +7 (499) 702-00-14

NL - NETHERLANDS UNOX NETHERLANDS B.V.

E-mail: info.nl@unox.com
Tel: +31 70 700 6170

PL - POLSKA UNOX POLSKA Sp.z.o.o.

E-mail: info.pl@unox.com
Tel: +48 22 104 17 01

SC - SCANDINAVIAN COUNTRIES UNOX SCANDINAVIA AB

E-mail: info.se@unox.com
Tel: +46(0)790 75 63 64

AMERICA

US - U.S.A. & CANADA UNOX Inc.

E-mail: info.usa@unox.com
Tel: +1 800 489 8669

AR - ARGENTINA UNOX ARGENTINA

E-mail: info.ar@unox.com
Tel: +54 911 37 58 43 46

CO - COLOMBIA UNOX COLOMBIA

E-mail: info.co@unox.com
Tel: +57 350 65 88 204

BR - BRASIL UNOX BRASIL SERVICOS LTDA.

E-mail: info.br@unox.com
Tel: +55 11 98717-8201

MX - MÉXICO
UNOX MÉXICO,
S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel: +52 55 8116-7720

ASIA, OCEANIA & AFRICA

ZA - SOUTH AFRICA UNOX SOUTH AFRICA

E-mail: info.za@unox.com
Tel: +27 845 05 52 35

AC - OTHER ASIAN COUNTRIES UNOX (ASIA) SDN. BHD

E-mail: info.asia@unox.com
Tel: +603-58797700

AE - U.A.E. UNOX MIDDLE EAST DMCC

E-mail: info.uae@unox.com
Tel: +971 4 554 2146

PH - PHILIPPINES UNOX PHILIPPINES

E-mail: info.asia@unox.com
Tel: +63 9173108084

TW - TAIWAN, HONG KONG & MACAU UNOX TAIWAN

E-mail: info.tw@unox.com
Tel: +886 928 250 536

ID - INDONESIA UNOX INDONESIA

E-mail: info.asia@unox.com
Tel: +62 81908852999

AU - AUSTRALIA UNOX AUSTRALIA PTY Ltd.

E-mail: info@unoxaustralia.com.au
Tel: +61 3 9876 0803

MY - MALAYSIA & SINGAPORE UNOX (ASIA) SDN. BHD

E-mail: info.asia@unox.com
Tel: +603-58797700

IN - INDIA UNOX INDIA PRIVATE LIMITED

E-mail: info.in@unox.com
Tel: +971 4 554 2146

UZ - UZBEKISTAN UNOX PRO LLC

E-mail: info.uz@unox.com
Tel: +998 90 370 90 10

CN - 中华人民共和国 UNOX TRADING (SHANGHAI) Ltd. CO.

电子邮件: info.china@unox.com
电话: +86 21 56907696

VN - VIETNAM UNOX INDOCHINA

E-mail: info.asia@unox.com
Tel: +84916560803

KR - 대한민국
UNOX KOREA CO. Ltd.
이메일: info.kr@unox.com
전화: +82 2 69410351

NZ - NEW ZEALAND UNOX NEW ZEALAND Ltd.

E-mail: info@unox.co.nz
Tel: +64 (0) 800 76 0803

unox.com



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Sales conditions: Packaging included - VAT excluded
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