



INVENTIVE SIMPLIFICATION

XUC135

MODEL

MULTI.DAY HOT VACUUM

Project: _____

Item: _____

Quantity: _____

Date: _____

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 introduced as a safe way to seal food before transportation to grant food safety and hygiene.

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 convenient;
- **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.





INVENTIVE SIMPLIFICATION

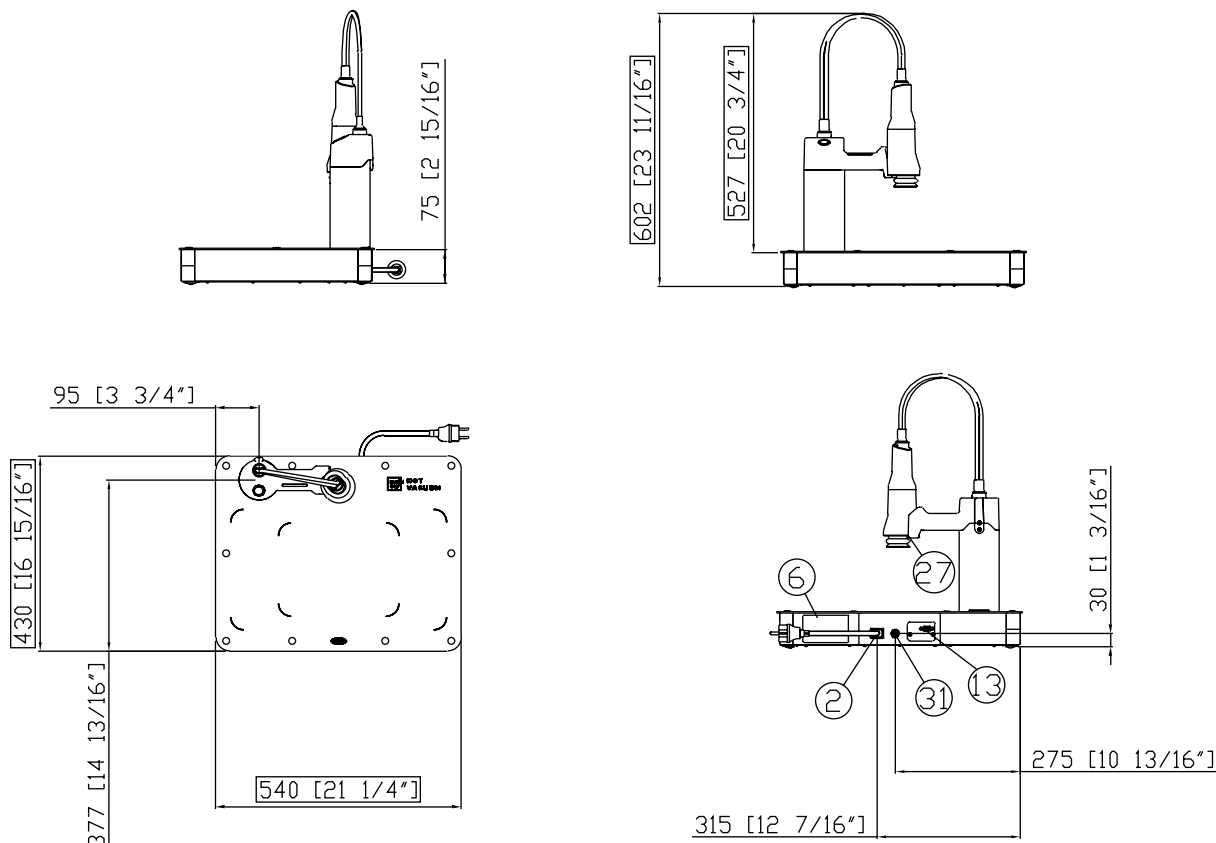
Views

Connection positions

Dimensions

Weight

XUC135



DIMENSIONS AND WEIGHT

HOT VACUUM XUC135

Capacity	1 trays GN 1/1 or GN 1/2
Width	540 mm
Depth	430 mm
Height	602 mm
Net Weight	12 Kg

CONNECTION POSITIONS

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



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Power supply

Water connections

Installation requirements

Accessories

XUC135

POWER SUPPLY

STANDARD

Voltage	110-240 V
Phase	1PH+PE
Cycle	50/60 Hz
Total power	11 W
Power cable requirement	H07RN-F 3G 0,75 mm ²
Cord diameter	10 mm
Plug	SCHUKO

* Recommended size - observe local ordinances

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

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