

HORECA.

EVERLASTING EXCELLENCE SERVING
THE CATERING INDUSTRY



EVERLASTING

The ideal solution for your restaurant, **BUILT TO LAST.**

At **Everlasting**, we specialize in professional refrigeration. Our edge lies in truly understanding the practicality and hands-on needs of today's catering professionals—people like you who demand reliability and efficiency. Always.

| **Easy Fit**

| **Fish**

| **Master**

| **Easy**

| **Professional**

| **Classic**

| **Easy Tray**

| **Professional Tray**

BLAST CHILLERS

HIGH-PERFORMANCE, WITH VARIOUS CONFIGURATIONS AND ADVANCED FEATURES TO BRING SAFETY, EFFICIENCY, AND NEW OPPORTUNITIES TO YOUR KITCHEN.

REFRIGERATED CABINETS FOR STORAGE

FROM 1 TO 3 DOORS, WITH GLASS OR SOLID DOORS, AVAILABLE WITH INTERNAL OR EXTERNAL EVAPORATOR. OVER A HUNDRED MODELS TO CHOOSE FROM.

BLAST CHILLERS FOR TROLLEYS, COLD ROOMS, ROLL-IN AND ROLL-THROUGH

HIGHLY CUSTOMIZABLE IN SIZE, PERFECT IF YOU NEED TO COOL QUICKLY AND STORE LARGE QUANTITIES.

DRY AGING CABINETS

OPTIMAL RESULTS FOR MEAT OR FISH DRY AGING, OR FOR THE CONTROLLED MATURATION OF CHARCUTERIE.

Meat

Fish

Wine

WINE CELLAR

King Trolley



Professional PZ

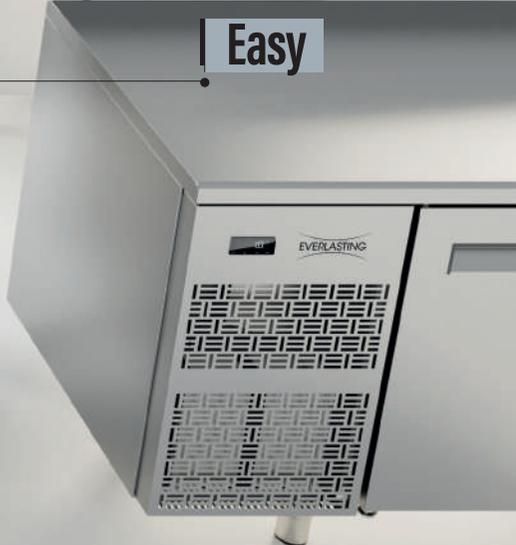
REFRIGERATED PIZZA PREP TABLES

Professional

REFRIGERATED TABLES

FROM 1 TO 4 DOORS, WITH A WIDE RANGE OF CONFIGURATIONS AND MAXIMUM STRUCTURAL DURABILITY.

Easy



EVERLASTING FOR FOOD SERVICE

What you can do in a professional kitchen WITH EVERLASTING

1 PROOFING

Our blast chillers with retarder prover function **help you take full control of your workflow.** By slowing down dough fermentation in a refrigerated chamber, you can plan your production with precision achieving **better structure, richer flavor, and perfectly consistent - easily digestible baked goods every time.**



2 BLAST CHILLING

In a professional kitchen, blast chilling means choosing **maximum food safety and extended shelf life** for your products by minimizing bacterial growth. It allows you to rapidly cool your preparations, **optimize time and resources,** improve workflow organization, and **expand your menu with more variety and creativity.**

3 SHOCK FREEZING

Freezing quickly is **essential to preserve the quality** of both your preparations and raw ingredients.

4 STORAGE

For us, proper storage is an art. We offer over a hundred models to help you work in the way that's perfect for you and your restaurant.

5 THAWING

Bring your ingredients back to the ideal temperature gradually and safely, avoiding thermal shocks and minimizing the risk of bacterial growth. **A controlled process that preserves flavor, texture, and overall quality.**

6 SLOW COOKING

Slow cooking is **a technique that brings out the best in every ingredient's flavor and texture.** It allows you to turn simple ingredients into extraordinary dishes: low temperatures and long cooking times **intensify flavors and create perfect harmony between aromas and textures.**

7 PASTEURIZATION

Eliminate harmful pathogens from your preparations to **extend their shelf life without compromising their flavor, texture, or overall quality.**





10 FISH SANITIZATION

Work safely: thorough sanitization reduces bacteria, prevents cross contamination, and **preserves the freshness and quality of your ingredients**, so you can focus entirely on your preparations.



8 DRYING

Removing moisture prevents the growth of mold and bacteria, **extends the shelf life of your ingredients**, allows you to make the most of **seasonal products**.



9 QUICK ICE CREAM HARDENING

For your ice cream creations, the quick hardening stage is key to locking in quality and structure. It brings the ice cream to the ideal temperature, **preserving its creaminess and flavor**, while ensuring safe and **optimal storage** until serving.



12 YOGURT MAKING

Make your yogurt sauce **quickly and with full control**, achieving a smooth, creamy, and delicate texture.



13 CHOCOLATE COOLING

Using a professional blast chiller ensures a **glossy surface**, a **crisp texture**, and **longer shelf life**, while preventing dullness and bloom.



SAFETY



SPEED



ORGANIZATION



OPPORTUNITY



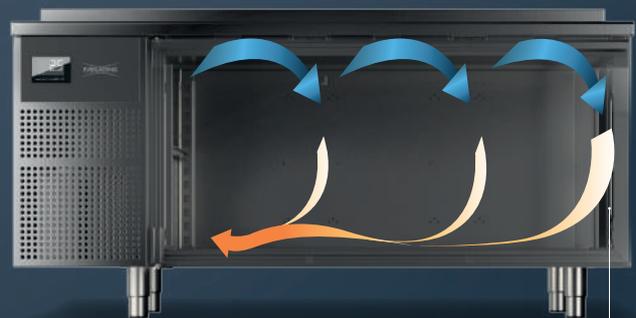
TECHNOLOGY YOU CAN TRUST

With Everlasting, you're choosing above all a **WELL-CRAFTED PRODUCT.**

Our customers have trusted us for 70 years because **Everlasting** has always been synonymous with reliability. Professionals who use our products know they're investing in long-lasting **refrigeration solutions that deliver precision, reliability, and continuous performance, 24/7.**

Excellent performance always comes with practical, flexible usability. Our products are designed and continuously improved by listening to professionals like you, with the goal of **making everyday work easier and more efficient.**

Everlasting also stands for energy awareness and sustainability. These principles guide our engineers' designs, ensuring that every product **is a smart investment**—both in terms of energy costs and minimal maintenance expenses.



THE AIR CIRCULATION INSIDE A REFRIGERATED TABLE IS DESIGNED TO REACH ALL PRODUCTS EVENLY AND GENTLY.

Everlasting refrigerated cabinets are available in **three different configurations**, designed to let you choose the workflow that suits you best.

 **CONDENSER**

 **EVAPORATOR**



CLASSIC

Monoblock refrigeration unit with an evaporator inside the chamber. Easily removable for replacement and maintenance.



PROFESSIONAL

Monoblock refrigeration unit with an external evaporator and insulated cover.

PROFESSIONAL TRAY 15

ALSO AVAILABLE IN
MULTIFUNCTION VERSION.

CORE PROBE

POSITIONED ON THE INSIDE OF THE SELF-CLOSING DOOR FOR QUICK AND CONVENIENT ACCESS.

CONTROL UNIT

7-INCH TOUCH CONTROL PANEL INTEGRATED INTO THE DOOR.



REFRIGERANT GAS R290

COMPLIANT WITH THE LATEST ENVIRONMENTAL REGULATIONS. PROPANE GAS ENSURES FASTER CHILLING WITH MINIMAL ENVIRONMENTAL IMPACT: MORE POWER, LESS POLLUTION.

ERGONOMIC ALUMINUM HANDLE

ATTACHED TO THE DOOR WITHOUT SCREWS OR DRILLING TO BEST PRESERVE INSULATION.

WIDE TRAY SPACING

ACTUAL SPACING OF AT LEAST 70 MM, DEPENDING ON THE MODEL.

HIGH-TEMPERATURE RESISTANT GASKETS



MASTER

Refrigeration unit with an in-chamber evaporator and a condenser at the base, designed for a more ergonomic working height and easier cleaning and maintenance.

HOT GAS DEFROST

QUICK DEFROST TECHNOLOGY USING A HOT GAS CYCLE.

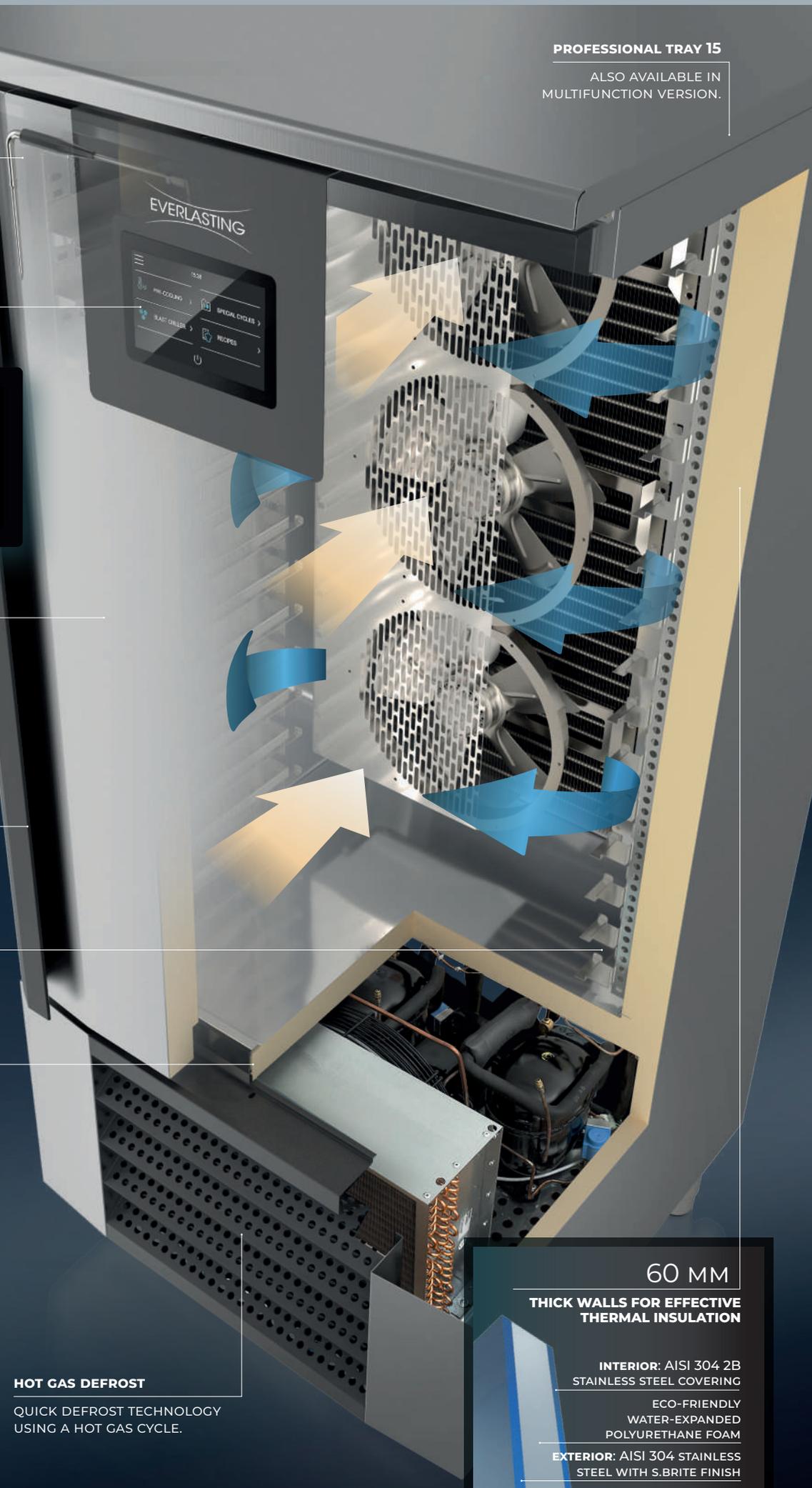
60 MM

THICK WALLS FOR EFFECTIVE THERMAL INSULATION

INTERIOR: AISI 304 2B STAINLESS STEEL COVERING

ECO-FRIENDLY
WATER-EXPANDED
POLYURETHANE FOAM

EXTERIOR: AISI 304 STAINLESS STEEL WITH S.BRITE FINISH



COLD BEYOND TIME

Everlasting is an Italian company specializing in the design and production of professional refrigeration equipment since **1956**.

For three generations, our mission has been to create more than just a refrigerator—we build a reliable partner that supports professionals in your industry for years. With nearly 70 years of design experience, our products are made to last and perform tirelessly in the best kitchens and workshops around the world.

1956

Giovanni Guidetti founded Everlasting in Suzzara, originally focused on repairing household appliances.

1960 – 1980

Starting in the 1960s, **Everlasting** began producing its first wooden refrigerators and refrigerated counters. In the 1980s, with the involvement of the founder's children, **the company strengthened its focus exclusively on manufacturing industrial refrigerators**.

2001

Cold Mark, the new production facility dedicated to cold rooms, was inaugurated.

2007

Evermed was launched, a division specialized in manufacturing refrigerated equipment for the medical sector.

2009

The **first model** of what would later become the **Meatico line** was launched: professional equipment dedicated to curing and dry-aging artisanal products.

2024

SMD, the new **state-of-the-art plant** fully dedicated to sheet metal processing, was inaugurated.

2025

Everlasting obtained **ETL/NSF certification**, opening the doors to exports in the USA and Canadian markets.

