

BAKERY

EVERLASTING EXCELLENCE SERVING
THE ART OF BAKERY



EVERLASTING

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

At **Everlasting**, we specialize in professional refrigeration. By **working closely with specialists in your sector**, we've designed and built tools to improve everyday work in your bakery. Practical, easy-to-use, and reliable equipment. **Always.**

REFRIGERATED STORAGE CABINETS

AVAILABLE IN EN
SIZES AND DESIGNED
SPECIFICALLY FOR
THE PASTRY SECTOR,
WITH GLASS OR SOLID
DOORS.

Professional Tray

Pastry Multi

Pastry

Pastry

Easy Tray

BLAST CHILLERS

HIGH-PERFORMANCE
UNITS WITH VARIOUS
CONFIGURATIONS
AND ADVANCED
FEATURES TO
BRING SPEED AND
EFFICIENCY TO
YOUR BAKERY.

RETARDER PROVERS TABLES

AVAILABLE WITH 1 TO
4 DOORS, GIVING YOU
FULL CONTROL OVER
THE PROOFING CYCLE.

Bakery Tab

Bakery Tab



ROLL-IN RETARDER PROVERS

THE CONVENIENCE OF
TROLLEYS FOR HANDLING
LARGER BATCHES.

RETARDER PROVER COLD ROOMS

CUSTOMIZABLE, LARGE-FORMAT
UNITS FOR EFFICIENTLY
MANAGING THE PROOFING
OF LARGE QUANTITIES.

Bakery Cold Room

Bakery Roll-in

RETARDER PROVER CABINETS

CONTROL THE ENTIRE
PROOFING CYCLE
AND OPTIMIZE YOUR
PRODUCTION.
AVAILABLE WITH GLASS
OR SOLID DOORS.

Bakery Cab

Bakery Cab





EVERLASTING FOR BAKERY

What you can do in the bakery lab WITH EVERLASTING

1 PROOFING

Flexible and programmable proofing is revolutionizing modern bakery. Full control improves workflow and the quality of finished products.

2 STORING

Stability and precision in food storage are essential to ensure both safety and product quality, especially for delicate baked goods.

4 SHOCK FREEZING

Freezing quickly **preserves the quality of raw ingredients**: a process possible only with proper equipment.

3 BLAST CHILLING

Food safety and faster, more convenient workflows: these are the benefits of integrating blast chilling into your daily processes.

5 DEFROSTING

Bring frozen ingredients or preparations back to the right temperature safely and gradually. Controlled defrosting **prevents thermal shock, preserves flavor and texture, and improves food safety**.



SAFETY



SPEED



ORGANIZATION

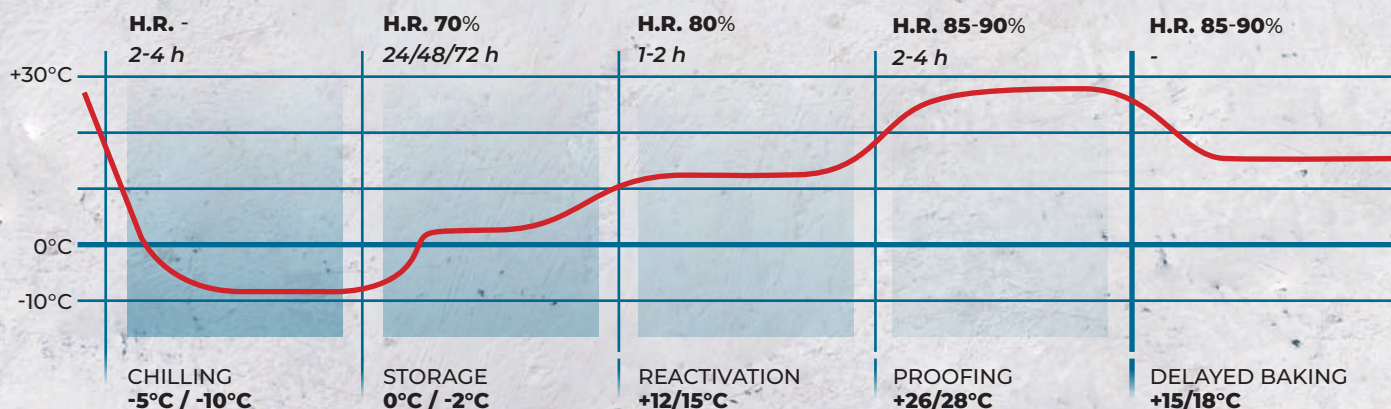


OPPORTUNITY

Retarder proving process

Choose the recipe that best suits the product you are crafting. You can select from over **20 preset recipes** (standard bread, pastries, large baked goods, etc.). You can also **create custom recipes**, tailored to your specific products, and save them for repeated or future use. Manage every phase of the cycle with **precise control of time, temperature and humidity, ensuring consistent and perfect results every time.**

In the diagram, an **example of a recipe** is shown, consisting of **four phases** in which **time, humidity and temperature vary, from cooling to proving.** According to the scheduled baking time, **the most suitable recipe** can be selected to have the product ready exactly when required.



Everlasting helps you manage your work according to your needs.



DOUGH



SHAPING



PROOFING WITH RETARDER PROVER



BAKING

The combined use of the Everlasting retarder proofer and blast chiller lets you optimize the entire production process, plan and organize preparations in advance, and manage time and workflow in the laboratory with maximum efficiency.



SHOCK FREEZING



PROOFING WITH RETARDER PROVER



BAKING



PRE-BAKING



BLAST CHILLING +3°C



SHOCK FREEZING



BAKING

You can operate the retarder proofer using preset recipes or in manual mode for a single controlled fermentation phase.



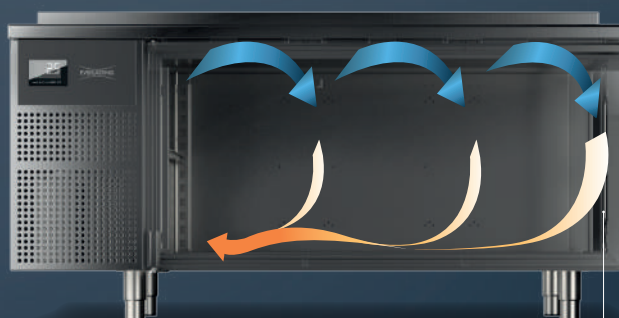
TECHNOLOGY YOU CAN TRUST

By choosing Everlasting, you're choosing above all **A RELIABLE ALLY.**

Everlasting has been a leading partner for food industry professionals. This has been possible because we have always **listened to the needs of our clients and the market.**

For example, analyzing the specific workflows of a bakery lab allowed us to develop a range of **products that improve professional organization, making it more flexible and precise.**

We put practicality, ease of use, and reliability first—qualities that have always distinguished every **Everlasting** solution. Products born from solid design and construction to guarantee **consistent and dependable performance year after year, 24/7.** Products designed with great attention to sustainability and energy efficiency, offering **a competitive choice both in terms of energy consumption and extremely low maintenance costs.**



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

EVERLASTING APP: remote control as standard

Check your products anytime, anywhere. With the **dedicated app**, you can monitor recipe status, verify key parameters, and track the completion of each cycle. Plus, **MAESTRO**, our **AI assistant**, is ready to help: just type, speak, or upload images to get instant answers.

**START IMMEDIATELY WITH
THE 22 PRESET RECIPES.
YOU CAN ALSO CREATE UP TO 100
CUSTOM RECIPES TO HANDLE EVERY
TYPE OF BAKED GOOD WITH EASE.**



BAKERY ROLL-IN

CONTROL UNIT

7" FLUSH-MOUNTED TOUCH CONTROL PANEL ON THE DOOR.



NEW ERGONOMIC HANDLE IN POLISHED AISI 304 STAINLESS STEEL

R290 REFRIGERANT

THE ENTIRE EVERLASTING RANGE COMPLIES WITH ENVIRONMENTAL REGULATIONS. PROPANE GAS ENSURES FASTER CHILLING WITH MINIMAL ENVIRONMENTAL IMPACT: MORE POWER, LESS POLLUTION.

INTERNAL PERIMETER BUMPERS

MADE OF STAINLESS STEEL.

DOOR

AVAILABLE SOLID DOOR OR WITH GLASS.

LED LIGHTING

6500 KELVIN.



80 MM

THICK WALLS FOR EFFECTIVE THERMAL INSULATION

INTERIOR: AISI 304 STAINLESS STEEL, 2B FINISH

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**.

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.

