

PASTRY

EVERLASTING EXCELLENCE SERVING
THE ART OF PASTRY



EVERLASTING

The ideal solution for your pastry lab, **BUILT TO LAST.**

At **Everlasting**, we specialize in professional refrigeration. Every one of our products guarantees **high reliability and maximum precision**, because we understand the challenges of a modern pastry lab, where time is tight and customers are demanding. We know that your equipment needs to perform at its best. **Always.**

3-IN-1 MULTIFUNCTION REFRIGERATED CABINETS

POSITIVE AND NEGATIVE TEMPERATURES PLUS HUMIDITY CONTROL FOR CHOCOLATE – ALL IN A SINGLE SOLUTION. AVAILABLE WITH GLASS OR SOLID DOORS.

ICE CREAM REFRIGERATED CABINETS

DESIGNED WITH FEATURES AND INTERIOR LAYOUTS TAILORED SPECIFICALLY FOR ICE CREAM LABS AND SHOPS.

CHOCOLATE STORAGE CABINETS

EN SIZES WITH HUMIDITY CONTROL DESIGNED SPECIFICALLY FOR CHOCOLATE, AVAILABLE WITH GLASS OR SOLID DOORS.

BLAST CHILLERS, COLD ROOMS, ROLL-INS, AND ROLL-THROUGHS

HIGHLY CUSTOMIZABLE SIZES FOR QUICKLY CHILLING AND STORING LARGE QUANTITIES.

RETARDER PROVERS

TAKE FULL CONTROL OF THE PROOFING PROCESS AND STREAMLINE YOUR WORKFLOW, AVAILABLE WITH GLASS OR SOLID DOORS.

Bakery Cab

Pastry Multi

Ice Cream

Chocolate

King Trolley

BLAST CHILLERS

HIGH PERFORMANCE, AVAILABLE IN VARIOUS CONFIGURATIONS WITH ADVANCED FEATURES TO BRING SPEED AND EFFICIENCY TO YOUR LAB.

Easy Tray

Professional Tray

Pastry

Pastry

Chocolate

CHOCOLATE STORAGE TABLES

AVAILABLE WITH 1 TO 4 DOORS, FEATURING HUMIDITY CONTROL DESIGNED SPECIFICALLY FOR CHOCOLATE.

REFRIGERATED STORAGE CABINETS

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

Pastry

REFRIGERATED STORAGE TABLES

AVAILABLE WITH 1 TO 4 DOORS, EN SIZES, AND PERFORMANCE DESIGNED SPECIFICALLY FOR THE PASTRY SECTOR.



EVERLASTING FOR PASTRY LAB

What you can do in a pastry lab

WITH EVERLASTING

1 TEMPERING CHOCOLATE

Proper tempering ensures a **shiny surface**, a **crisp bite**, and **lasting stability**, preventing dullness and white streaks.



2 STORING CHOCOLATE

Perfect chocolate storage is all about balance and precision. We ensure ideal conditions so your creations retain **their flavor and quality, just as if they were freshly made.**

3 PROOFING

Our **retarder provers** allow **precise control of dough fermentation** through programmed cold and warm cycles. Controlled proofing helps synchronize production times, achieve a more **consistent and stable structure, enhance flavors**, and ensure a **consistently high-quality** finished product.

4 DRYING

Drying **extends the shelf life of foods**, lets you **make the most of seasonal products**, and allows you to use fruit in original and creative ways.



5 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 optimal temperatures, **preserving creaminess, flavor, and texture**, and ensures ideal storage until serving.



7 PASTEURIZING

Remove pathogens from your preparations to extend shelf life while **preserving their flavor, texture, and overall quality.**

8 SHOCK FREEZING

Freezing quickly is **essential to preserve the quality** of raw ingredients and have them available in every season.

9 BLAST CHILLING

Blast chilling is an essential step in modern pastry making. Whether you need to **keep your cake layers soft or decorate a dessert** at the perfect temperature, you can always rely on quick and safe chilling.

10 STORING

In pastry making, storage means **protecting your work — and what you'll eventually present to your customers. Temperature must be precise and consistent** if you want to deliver top quality, even with the most delicate creations.

11 DEFROSTING

Bring ingredients back to their ideal temperature gradually and safely, avoiding thermal shock and minimizing the risk of bacterial growth. **A controlled process that preserves flavor, texture, and product quality** while ensuring maximum food safety.




SAFETY


SPEED


ORGANIZATION


OPPORTUNITY

TECHNOLOGY YOU CAN TRUST

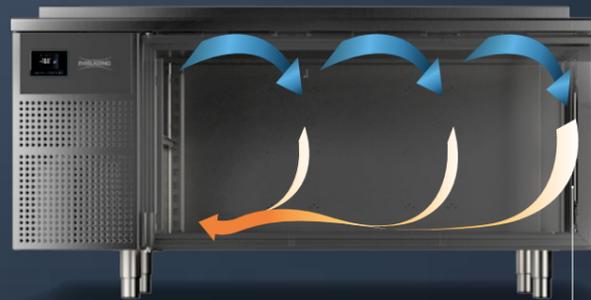
By choosing Everlasting, you're choosing above all AN ACCURATE PIECE OF EQUIPMENT.

Refrigeration is a crucial aspect in pastry making: your products are delicate and must always look and taste perfect. We're talking about very different products, each with highly specific requirements. Our clients have been choosing us for 70 years because **with Everlasting, you can always rely on having the right equipment for every application.**

The design, components, electronics, and environmental control systems are carefully engineered for each specific need: every machine is perfect for its purpose, and you'll appreciate it day after day.

Beyond precision, our true strength is **reliability. Investing in an Everlasting product means equipping yourself with a machine that will perform at its best for many years, ensuring consistency and continuous results.**

With great attention to energy efficiency and sustainability, **Everlasting is a competitive choice in terms of environmental impact, energy costs, and minimal maintenance.**



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

Choose Pastry Multi and enjoy the flexibility of using your cabinet in three different functions, each designed for a specific purpose.

In positive mode, it's the ideal solution for **storing your pastry creations** at temperatures from 0 to 18°C.



PASTRY STORAGE

In negative mode, you can store gelato-specific preparations at temperatures down to -25°C.



ICE CREAM

Thanks to the "Chocolate" function, you can **store chocolate** at the perfect temperature with optimal humidity levels between 40% and 60%.



CHOCOLATE

MAXIMUM POWER

MONOBLOCK SYSTEM WITH AN INTERNAL EVAPORATOR TO DELIVER MAXIMUM COOLING PERFORMANCE.

CONTROL UNIT

ADVANCED MANAGEMENT OF TEMPERATURE AND HUMIDITY.



LED LIGHTING

STANDARD 6500 KELVIN, HIGHLIGHTING YOUR CREATIONS AT THEIR BEST.

AIRFLOW

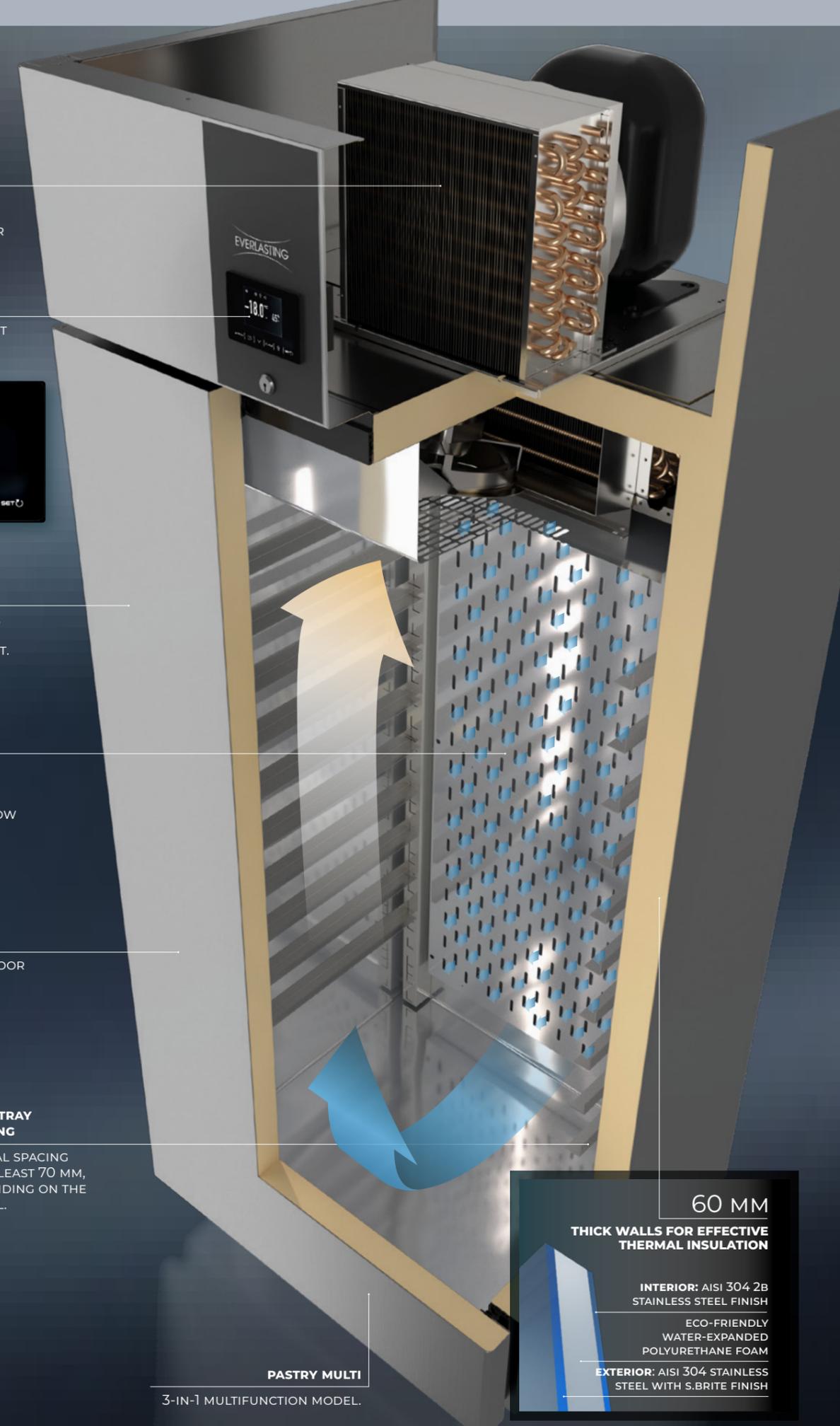
REFRIGERATION SYSTEM THAT DISTRIBUTES COLD AIR EVENLY ACROSS THE TRAYS THANKS TO AIRFLOW RUNNING ALONG THE ENTIRE BACK OF THE CABINET.

DOOR

AVAILABLE AS A SOLID DOOR OR WITH GLASS.

WIDE TRAY SPACING

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



60 MM

THICK WALLS FOR EFFECTIVE THERMAL INSULATION

INTERIOR: AISI 304 2B STAINLESS STEEL FINISH

ECO-FRIENDLY WATER-EXPANDED POLYURETHANE FOAM

EXTERIOR: AISI 304 STAINLESS STEEL WITH S.BRITE FINISH

PASTRY MULTI

3-IN-1 MULTIFUNCTION MODEL.

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.

