

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

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.

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 PROVING TABLES

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

Bakery Roll-in

Bakery Cold Room

RETARDER PROVER CABINETS

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

Bakery Cab

Bakery Cab

Bakery Tab

Bakery Tab



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

Without **professional retarder prover**, your bakery workflow would be constrained: leavened dough must be baked and ready for sale within a limited timeframe.



DOUGH



SHAPING



PROOFING WITH
RETARDER PROVER



BAKING



PRE-BAKING



BLAST CHILLING +3°C



SHOCK FREEZING



BAKING

The combined use of Everlasting products lets you finally organize your work the way you want, giving you greater freedom, **gaining greater freedom in managing your time**.



SHOCK FREEZING



PROOFING WITH
RETARDER PROVER

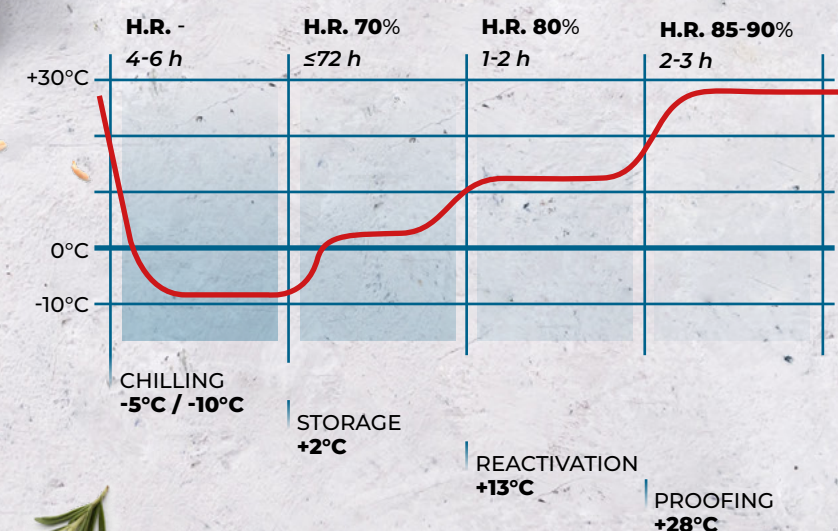


BAKING

Proofing Control Technique

With a retarder prover cabinet, you control the timing and decide exactly when your dough should be ready. You can choose from over 20 pre-programmed recipes, easy to activate for making various preparations, or create your own custom recipes tailored to your products and save them for whenever you need.

Each recipe lets you customize time, temperature, and humidity at every stage, from cooling to baking, giving you total flexibility and the best possible results.



The diagram on the side shows an **example recipe** composed of 4 stages, with varying times, humidity levels, and temperatures from cooling to proofing. Depending on when you plan to bake, you can select the **optimal recipe** to have the product ready exactly when you need it.

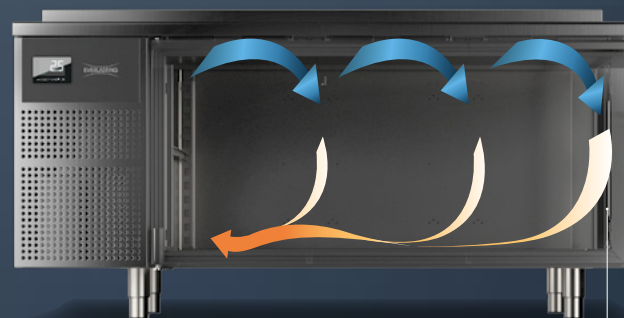
TECHNOLOGY YOU CAN TRUST

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.**



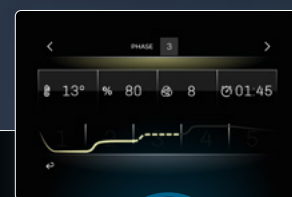
THE AIR CIRCULATION INSIDE A REFRIGERATED TABLE, DESIGNED TO REACH ALL PRODUCTS EVENLY AND GENTLY.

EVERLASTING APP as standard

All Everlasting retarder provers allow you to **manage your equipment remotely.**

With our **dedicated APP**, you can monitor the progress of the current recipe, check parameters, and track the completion of each cycle.

**FIND 22 PRESET RECIPE, AND
CREATE UP TO 100 CUSTOM
RECIPES TO HANDLE EVERY
TYPE OF BAKED GOOD.**



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.

BAKERY ROLL-IN

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.

