



**“A REVOLUTION IN FOOD SERVICE”**

# **Geoff Jansz Food Solutions**

**BROUGHT TO YOU BY**

**MEAL ME**





**Traditional, world class food made possible by world leading technology.  
We don't just cook. We commit to your future.**

**Our patented system of providing quality meals hot and ready to serve in an instant, guarantees huge savings while improving your customers' dining experience.**

**Revolutionise your kitchen with Geoff Jansz Food Solutions and Meal Me.**



**Geoff Jansz**

**Chef - Geoff Jansz Food Solutions**

Geoff has a lifelong commitment to improving people's lives through food. "Kindness" and "connection" are the secret ingredients in every meal he creates.

When Geoff saw the EVEREO® machines by UNOX, he knew that cooking had changed forever. He knew he had discovered a way to consistently create and deliver the kind of exceptional quality food he is known for. The precise nature of EVEREO® machines mean Geoff can now design food solution systems of such quality, he is proud to put his name to them.



**Wayne Viles**

**Director - UNOX Australia**

At UNOX, we have a very simple philosophy  
"Under promise and over deliver"

UNOX uses world-leading technology to bring together the art and the science of cooking. We are deeply committed to our customers, and have unrivalled experience in creating food systems for any type of business. Whether your business is brand new, evolving or expanding, UNOX is with you every step of the way. We are incredibly proud to team up with Geoff Jansz to create Geoff Jansz Food Solutions brought to you by Meal Me.

**"WHERE ART MEETS SCIENCE"**



# “THE FUTURE OF FOOD”



Only EVEREO® machines have the worldwide patented EXEVER® technology, which stabilizes temperature and safely holds food until desired.

Made by UNOX, to exclusively deliver Geoff Jansz quality meals held hot, the food is always ready to eat even after several days and tastes just as if it was freshly made, if not better.

**We use temperature not chemicals to preserve food.**

The EVEREO®, sometimes called “The Hot Fridge” holds the food at an incredibly even temperature ready to eat. It is computer-controlled and holds the set temperature with (+/- 0.5°) of variance.

Fluctuations in temperate can mean fluctuations in quality. But this simply can't happen with EVEREO®.

Independent laboratory testing in Europe and Australia consistently proves that our technology ensures flawless microbiological safety, while creating unrivalled preservation of food quality and delivering superior savings in the areas of time, energy and labour.



# “PRECISION IS EVERYTHING”

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How often do we hear people say, “Put it in the oven for 20 minutes to 25 minutes, depending on the oven?”  
EVEREO® from UNOX changes all that.

EVEREO® holds food at the exact temperature the machine is set on. Rigorous testing shows that once a temperature is set, it never changes, not even by a single degree. No other system in the world can achieve this level of precision.

Precision is also at the centre of every other aspect of Geoff Jansz Food Solutions brought to you by Meal Me, leading to precise stock control, precise levels of food quality, the precise timing of services to your clients, and the precise control of waste and cost, whether it's food costs, utilities or staff costs.

Precision eliminates guesswork in every area, which means higher quality food and service can be delivered at a cost that's known to you, before you begin production. We will explain the system to you and your staff to ensure everything runs precisely as it was designed to run.

And because the EVEREO® reduces so much work for your kitchen team, they will finally have the time and energy to focus on the vital touches that can take your food to the next level.



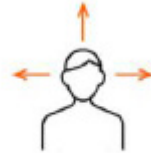
**REDUCES LABOR**



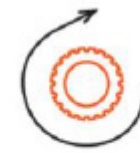
**REDUCES WASTE**



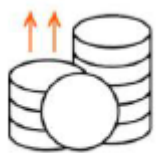
**REDUCES COST**



**INCREASES OPPORTUNITY**



**INCREASES EFFICIENCIES**



**INCREASES PROFITS**

# THE PROCESS

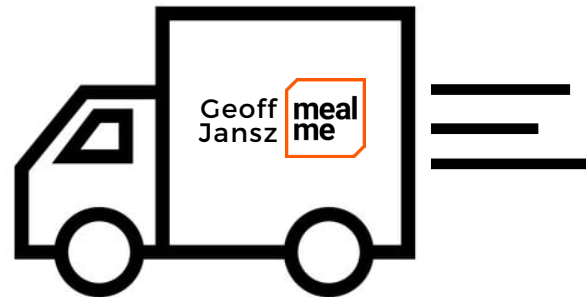
Access the menu using our  
E-commerce portal



Discover all the available dishes  
granted by EXEVER® experts  
and designed to match your  
taste



Pick your menu and easily order  
your favourite dishes online,  
directly from your smart device



The dishes you ordered will be  
shipped to you



Receive your ready dishes and  
hold them in EVEREO® at the  
temperature you wish to serve

**Step 1: Geoff cooks the food, it's  
amazing**

**Step 2: You go online and order only  
what you want from our extensive  
menu**

**Step 3: We deliver and teach you  
simple storage and accurate stock  
control procedures**

**Step 4: Place it into EVEREO®  
Your customers eat hot and ready  
when they want with no waiting  
and no wastage.**





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