Specification

Flexeserve Zone 4 Tier - Floor Standing

Flexeserve Zone delivers true hot-holding and flexible merchandising in one display using our unique, patented hot air technology.

Exclusive features

- Patented convection air system unlike any other heated display, for superior product quality, extended shelf life and industry-leading energy efficiency.
- Individually controlled zones with fully adjustable temperatures, from ambient to 90°C, to suit multiple products.
- Double glazed end panels and LED lighting to each shelf.
- Innovative range of accessories available to increase capacity, improve product visibility and provide operational efficiencies.
- Self-service heated display available in 2 widths.

Compelling benefits

- **True hot-holding** - products held at optimum quality for longer and served as they were intended. Zones are thermally isolated with no heat transfer. Hot-hold products with different requirements within one unit.
- **Extends food shelf-life** - quality and temperature are retained throughout the holding process, maximising shelf life and minimising waste.
- **Energy efficient** - industry-leading energy efficiency.
- **Large merchandising capacity** - Utilise the three-dimensional volume of each zone by double stacking, without impacting temperature or quality.
- **Safety** - integrated over-temperature fail-safes, safe to touch surfaces and a flat shelf display for reduced risk of hot liquid spillages.
- **Flexeserve Solution** - our holistic approach includes menu development, cooking optimisation, packaging support and operational advice, to help you increase sales and profit.



Model 1000

Model 600

PRODUCT CAPACITY
Up to 45 soup containers per shelf.

PATENTED TECHNOLOGY
Superior food quality and energy efficiency.

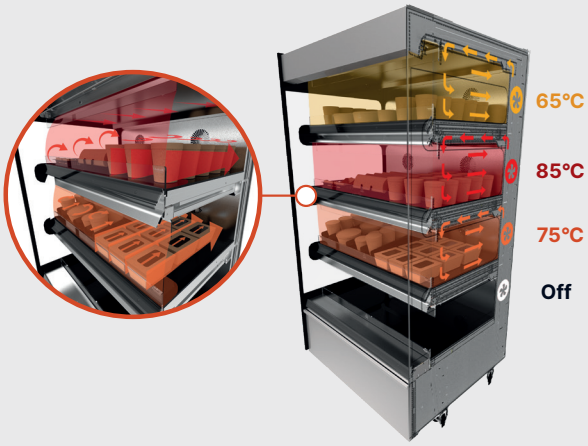
PRODUCT CAPACITY
Up to 16 rotisserie chickens per shelf.

Scan me to watch our Holistic Approach video.

Unique air recirculation technology

There's a lot of hot air being spoken by others. Flexeserve Zone uses patented, game changing convection technology to deliver true hot-holding. Hot air is continually circulated throughout the three-dimensional volume of each zone and creates a consistent and stable environment for your products.

This even distribution of air which can be set to the required temperature means food quality is maximised, unlike other heated displays that use outdated conduction which continue to cook food. In Flexeserve Zone, product integrity is maintained, resulting in performance and food quality unlike anything you have ever seen.

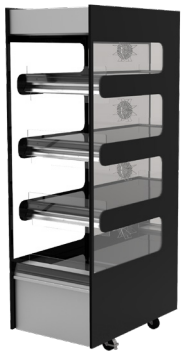


flexeserve®

Specification

Flexeserve Zone 4 Tier - Floor Standing

Available in two widths and square profile.



Model 600, standard finishes

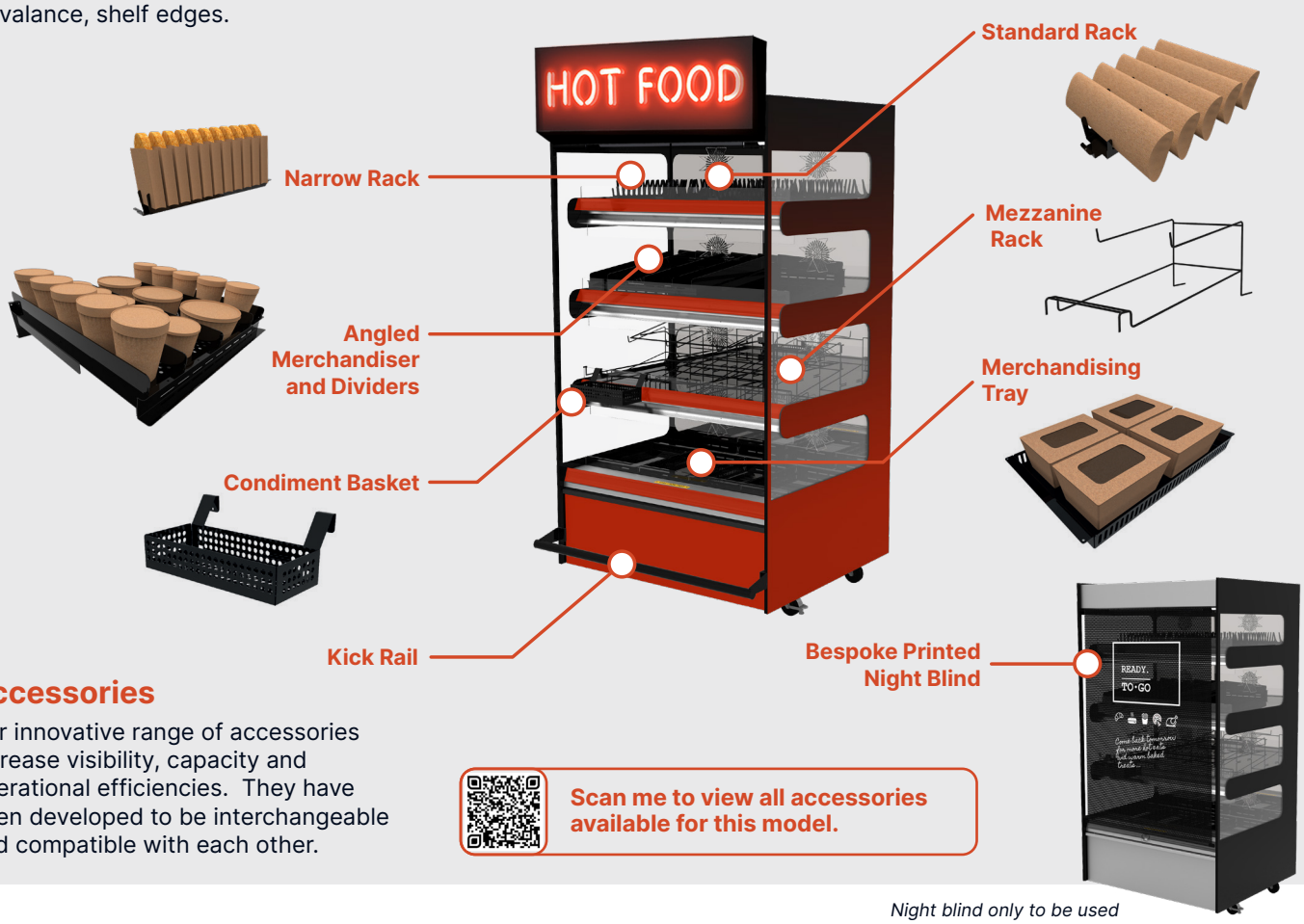
Standard features

- Stainless steel shelf edge.
- Mirror polished back panel.
- Stainless steel canopy and valance - magnetic.
- Standard ticket strip (53mm height).
- Fan guards.
- LED lighting to each shelf.

Customisation options

Complement your brand and store environment with bespoke options for customisation. You will find Customisation Guides at www.flexeserve.com

- Customised header board.
- Custom ticket / POS holders.
- Bespoke colours - canopy, valance, shelf edges.
- End panel graphics / colours.
- Customised base board.
- Bespoke printed night blind.



Night blind only to be used when unit is not in operation.

Accessories

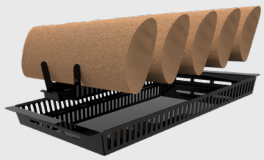
Our innovative range of accessories increase visibility, capacity and operational efficiencies. They have been developed to be interchangeable and compatible with each other.

Scan me to view all accessories available for this model.

Product capacity*

PACKAGING CATEGORY	MODEL 600	MODEL 1000
ROTISSERIE CHICKEN	8 Per Zone	16 Per Zone
SOUP CONTAINER	25 Per Zone	45 Per Zone
WRAP / BURRITO	16 Per Zone**	32 Per Zone**
BOWL (double stacked)	18 Per Zone	30 Per Zone

ACCESSORIES



**Product capacity is an indication only, based on generic food packaging.*
***Using Flexeserve Zone merchandising accessories - for complete range visit www.flexeserve.com/flexeserve-zone/accessories-and-customisation/*

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Specification

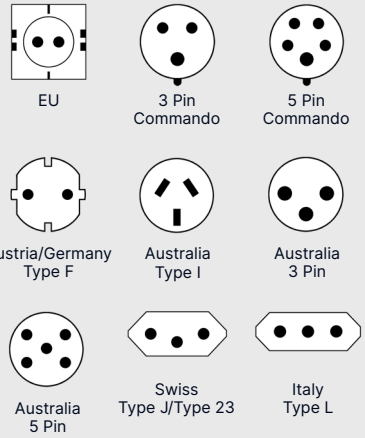
4 Tier - Floor Standing





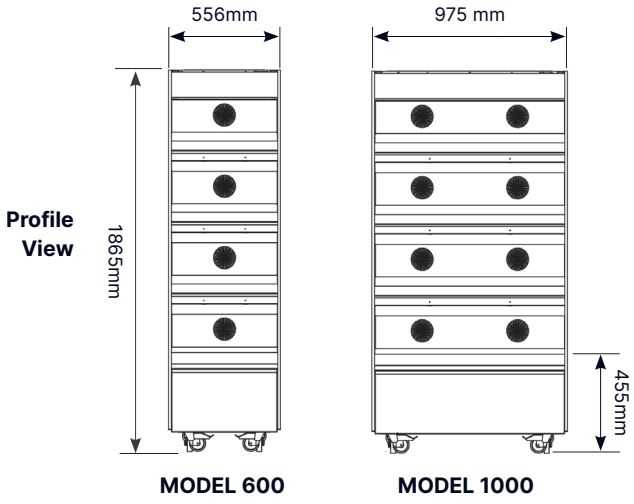
MODEL TYPE	600	1000
PRODUCT CODE	FXZNA60S4S	FXZNA10S4S
UNIT H / W / D mm	1865 / 556 / 855	1865 / 975 / 855
SHELF SIZE W / D mm / CAPACITY m³	526 / 547 / 0.06	946 / 547 / 0.1
UNIT WEIGHT Kg	213	295
ELECTRICAL INFORMATION*		
POWER SUPPLY** UK / EU	16A 1Ph	32A 1Ph, 16A 3Ph
TOTAL POWER PER ZONE	3.00A / 689W	6.01A / 1382W
TOTAL POWER PER UNIT	11.98A / 2756W	24.04A / 5528W
ENERGY CONSUMPTION - HOURLY		
ONE ZONE / ALL ZONES	**0.39 kWh / 1.56 kWh**	**0.7 kWh / 2.8 kWh**
SHIPPING CRATE		
SIZE H / W / D mm / WEIGHT Kg***	2230 / 750 / 1110 / 30	2230 / 1000 / 1110 / 40

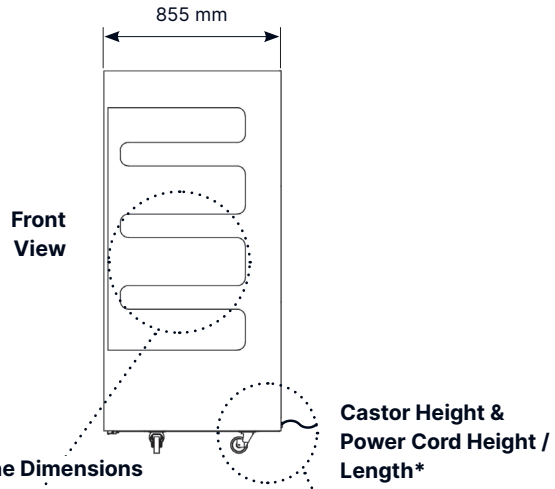
Plug Types

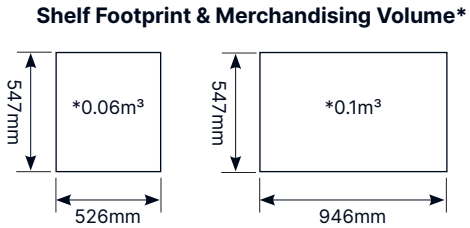


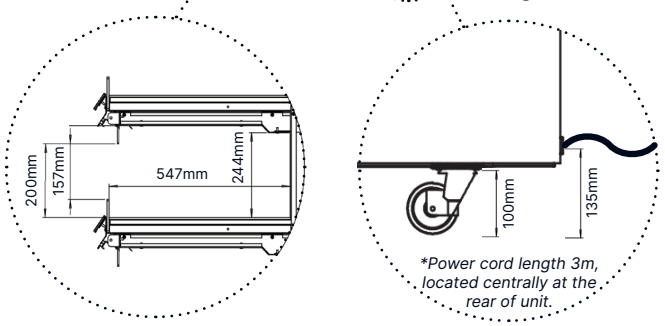
** All models require a dedicated power supply.*
*** **Model 600** Australia / New Zealand - 15A 1Ph. **Model 1000** Australia / New Zealand - 32A 1Ph or 20A 3Ph.*
**** For accurate shipping weights including accessories and customisation, contact info@flexeserve.com*

UNIT VENTILATION - A 50mm ventilation gap is required between the back of the unit and all solid surfaces. If located within housing or under a bulkhead, open ventilation above is required.









FLEXESERVE ZONE PATENTS
WO2014072693, WO2015044637, EP2916692, EP3048931, GB2509207, GB2518524, US2016213168, US2016235218, HK1193011, CA2925157, AU2014326399.

ACCREDITATIONS
Conforms to Standard UL 197 and NSF-4.
Certified to CSA C22.2 No. 109.

FLEXESERVE | © 2021 THE ALAN NUTTALL PARTNERSHIP LTD Reserve the right to alter information due to continued improvement in design. Flexeserve Zone is tested at conditions of +18°C.

flexeserve®

For further information
info@flexeserve.com
flexeserve.com

Flexeserve Customer Support
+44 (0) 1455 638300
customer.support@flexeserve.com

THE QUEEN'S AWARDS FOR ENTERPRISE: INNOVATION 2022