

Specification

Flexeserve Zone 2 Tier - Rear Feed

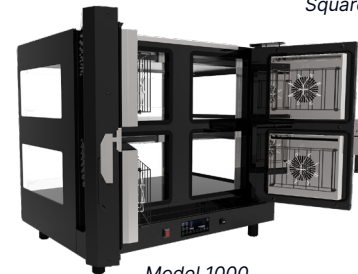
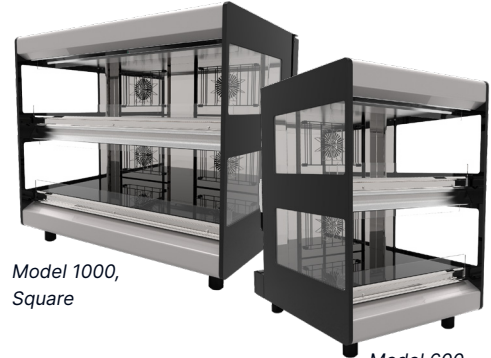
Flexeserve Zone delivers true hot-holding and flexible merchandising in one display using our unique, patented hot air technology.

Exclusive features

- ✳ Patented convection air system integrated into fully insulated rear doors, unlike any other heated display. Resulting in superior product quality, extended shelf life and industry-leading energy efficiency.
- ✳ Groundbreaking custom built smart controller with cloud based connectivity for recipe setting, remote monitoring and programming.
- ✳ 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. Fans shut off when doors are opened with safe to touch coated fenders.
- ✳ **Flexeserve Solution** - our holistic approach includes menu development, cooking optimisation, packaging support and operational advice, to help you increase sales and profit.



PRODUCT CAPACITY
Up to 36 soup containers per shelf.



PATENTED TECHNOLOGY
Superior food quality and energy efficiency.



PRODUCT CAPACITY
Up to 16 rotisserie chickens per shelf.

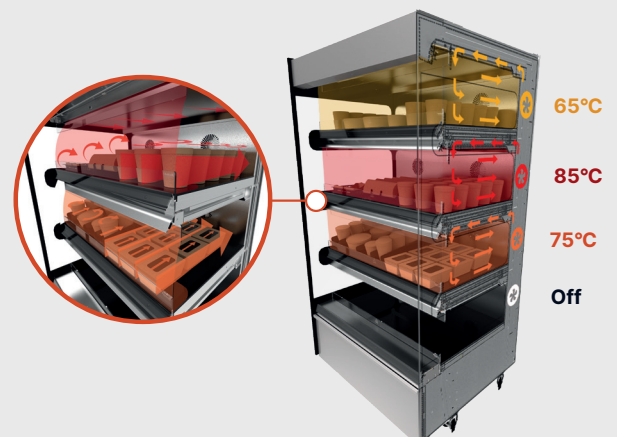


Scan me to watch our Holistic Approach video.

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.



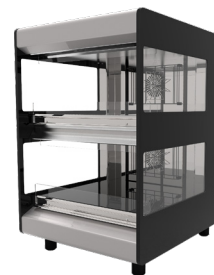
Specification

Flexeserve Zone 2 Tier - Countertop Rear Feed

Available in a range of widths and square profile as standard.

Standard features

- ✳ Stainless steel shelf edge.
- ✳ Door/doors to rear with mirror polished back panel.
- ✳ Stainless steel canopy and valance - magnetic.
- ✳ Standard ticket strip (53mm height).
- ✳ Fan guards.
- ✳ LED lighting to each shelf.

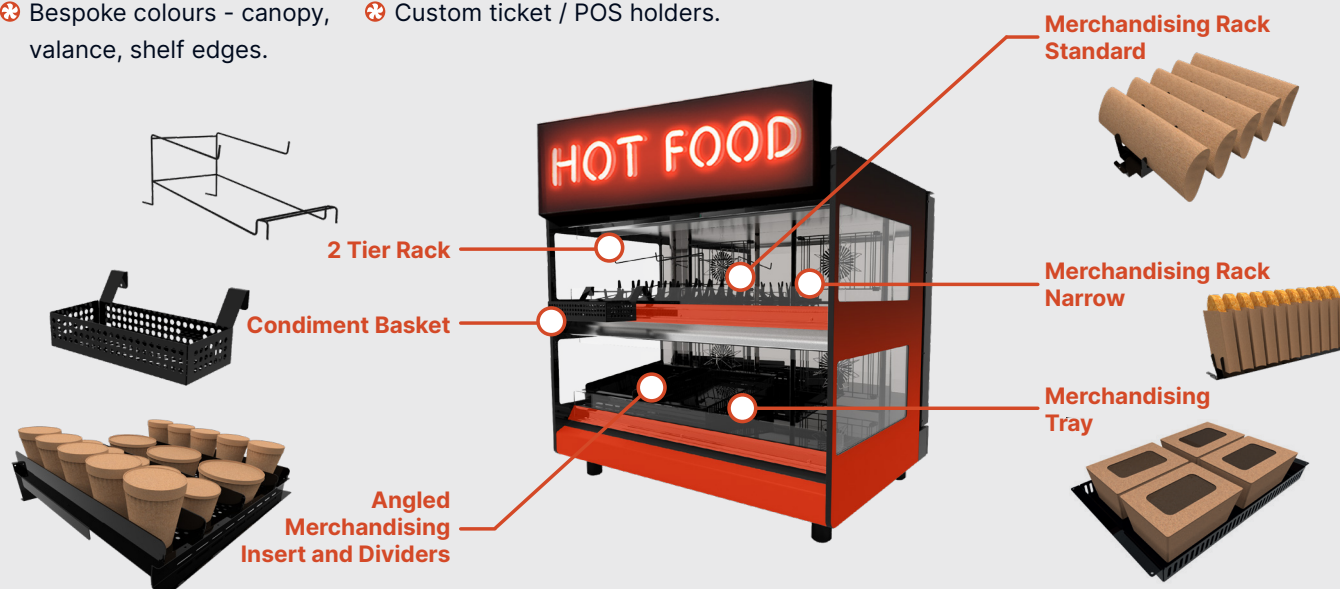


Model 600, Square standard finishes

Customisation options

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

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



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
SOUP CONTAINER	20 Per Zone	36 Per Zone
WRAP / BURRITO	10 Per Zone**	25 Per Zone**
BOWL (double stacked)	18 Per Zone	30 Per Zone

*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/

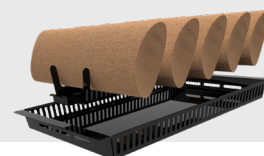
FLEXESERVE ZONE PATENTS

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

ACCREDITATIONS

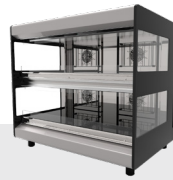
Conforms to Standard UL 197 and NSF-4. Certified to CSA C22.2 No. 109.

ACCESSORIES



Specification

2 Tier - Countertop Rear Feed Square



MODEL TYPE	600 SQUARE	1000 SQUARE
PRODUCT CODE Right Hand / Left Hand Door	FZ60R2C51 / FZ60L2C51	FZ10D2C51
UNIT H / W / D mm	910 / 600 / 712	910 / 1000 / 712
SHELF SIZE W / D mm / CAPACITY m ³	570 / 420 / 0.05	970 / 420 / 0.084
UNIT WEIGHT Kg	103	159
ELECTRICAL INFORMATION*		
POWER SUPPLY** UK / EU	13A 1Ph / 16A 1Ph	13A 1Ph / 16A 1Ph
TOTAL POWER PER ZONE	3.2A / 650W	5.8A / 1350W
TOTAL POWER PER UNIT	5.9A / 1300W	11.7A / 2700W
ENERGY CONSUMPTION - HOURLY		
ONE ZONE / ALL ZONES	0.382 kWh / 0.764 kWh	0.793 kWh / 1.586 kWh
SHIPPING CRATE		
SIZE H / W / D mm / WEIGHT Kg***	1113 / 700 / 770 / 103	1113 / 1070 / 770 / 159

PLUG TYPES



UK



EU



Austria/Germany Type F



Australia Type I



Swiss Type J/Type 23



Italy Type L

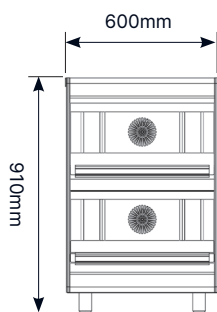
* All models require a dedicated power supply.

** Model 400, 600 Australia / New Zealand / Italy / Switzerland - 10 AMP 1 Ph. Model 1000 Australia / New Zealand - 15 AMP 1 Ph.

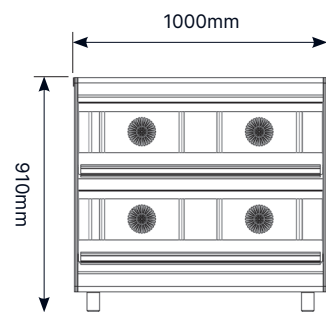
*** For accurate shipping weights including accessories and customisation, contact info@flexeserve.com

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

Front View

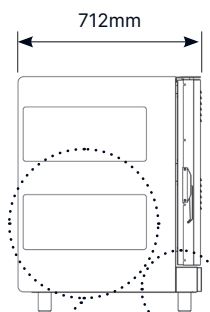


MODEL 600

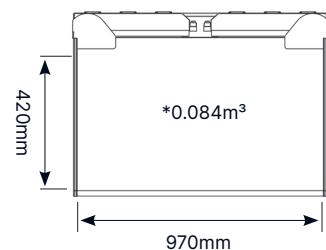
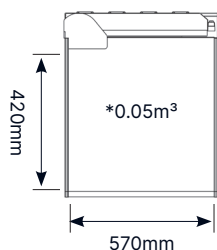


MODEL 1000

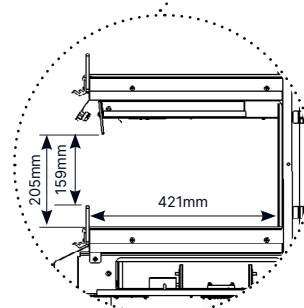
Profile View



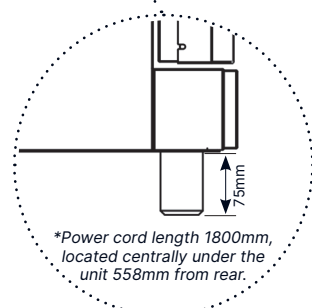
Shelf Footprint & Merchandising Volume*



Interior Zone Dimensions



Foot Height & Power Cord Height / Length*



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[®]

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