

# 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 3 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.



**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.

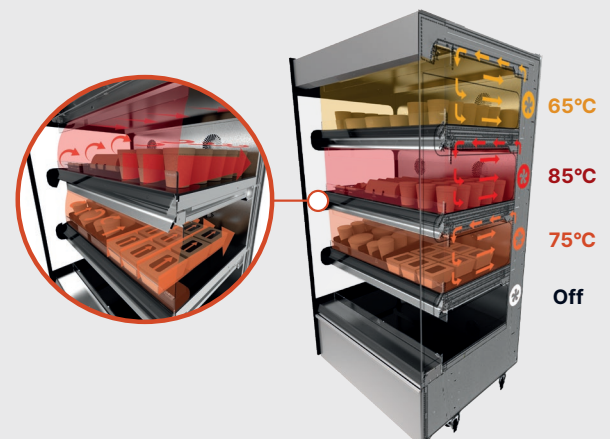


Scan me to watch our Holistic Approach video.

### 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.



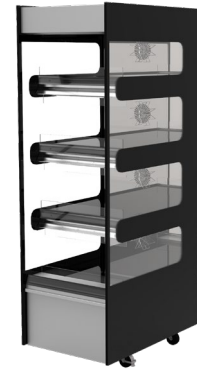
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Available in a range of widths and a choice of curved or square profile as standard.

### Standard features

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

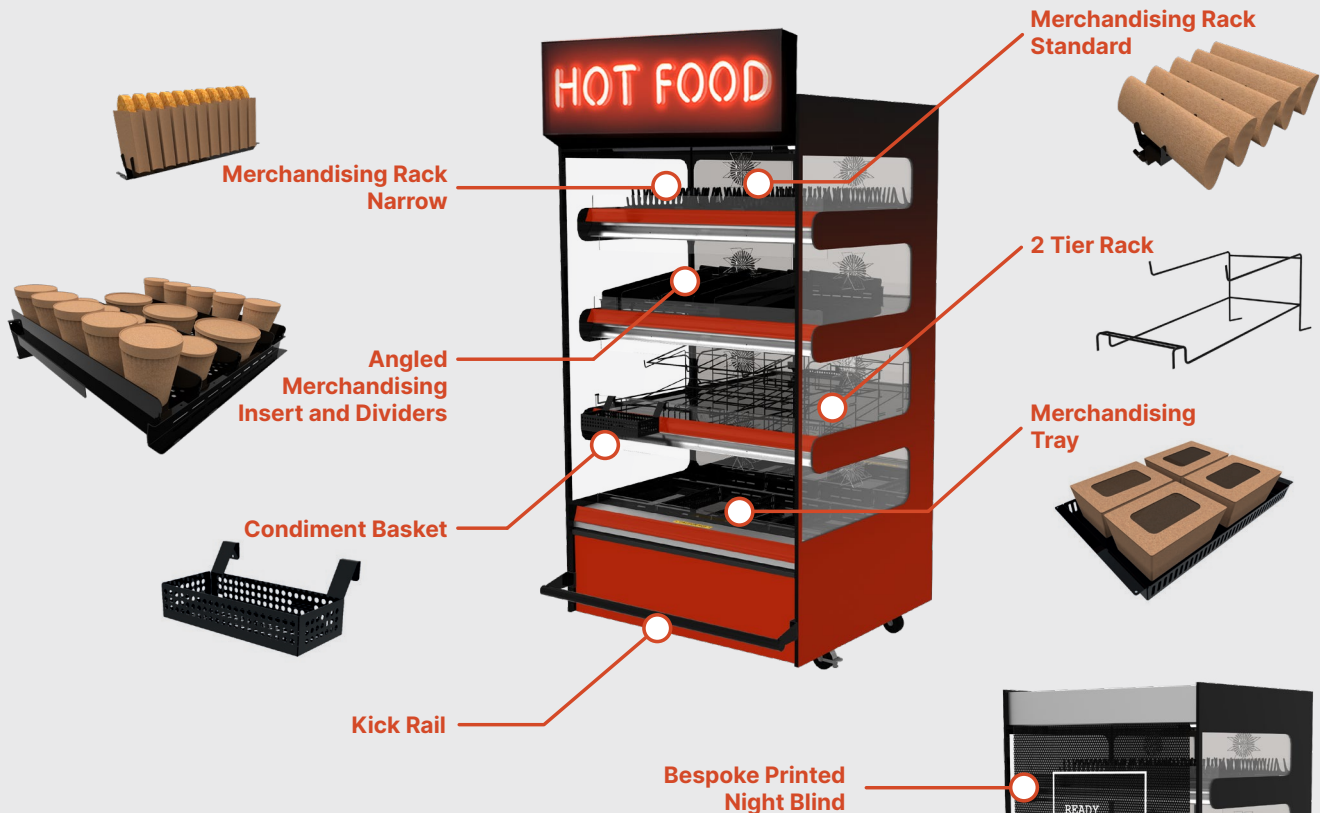


Model 600, Square standard finishes

### Customisation options

Complement your brand and store environment with bespoke options for customisation. You will find Brand Setting Guides at [www.flexeserve.com](http://www.flexeserve.com)

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



### 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.

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



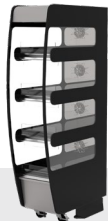
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## 4 Tier - Floor Standing Square



MODEL TYPE	400 SQUARE	600 SQUARE	1000 SQUARE
PRODUCT CODE	FXZNA40S4S	FXZNA60S4S	FXZNA10S4S
UNIT H / W / D mm	1865 / 356* / 855	1865 / 556 / 855	1865 / 975 / 855
SHELF SIZE W / D mm / CAPACITY m <sup>3</sup>	326 / 547 / 0.04	526 / 547 / 0.06	946 / 547 / 0.1
UNIT WEIGHT Kg	189	213	295
<b>ELECTRICAL INFORMATION**</b>			
POWER SUPPLY*** UK / EU	13A 1Ph / 16A 1Ph	13A 1Ph / 16A 1Ph	32A 1Ph, 16A 3Ph
TOTAL POWER PER ZONE	3.00A / 689W	3.00A / 689W	6.01A / 1382W
TOTAL POWER PER UNIT	11.98A / 2756W	11.98A / 2756W	24.04A / 5528W
<b>ENERGY CONSUMPTION - HOURLY</b>			
ONE ZONE / ALL ZONES	<b>0.39 kWh / 1.56 kWh</b>	<b>0.39 kWh / 1.56 kWh</b>	<b>0.7 kWh / 2.8 kWh</b>
<b>SHIPPING CRATE</b>			
SIZE H / W / D mm / WEIGHT Kg****	2230 / 750 / 1110 / 30	2230 / 750 / 1110 / 30	2230 / 1000 / 1110 / 40

## 4 Tier - Floor Standing Curved



MODEL TYPE	400 CURVED	600 CURVED	1000 CURVED
PRODUCT CODE	FXZNA40S4C	FXZNA60S4C	FXZNA10S4C
UNIT H / W / D mm	1865 / 356* / 865	1865 / 556 / 865	1865 / 975 / 865
SHELF SIZE W / D mm / CAPACITY M <sup>3</sup>	326 / 547 / 0.04	526 / 547 / 0.06	946 / 547 / 0.1
UNIT WEIGHT Kg	186	210	292
<b>ELECTRICAL INFORMATION**</b>			
POWER SUPPLY*** UK / EU	13A 1Ph / 16A 1Ph	13A 1Ph / 16A 1Ph	32A 1Ph, 16A 3Ph
TOTAL POWER PER ZONE	3.00A / 689W	3.00A / 689W	6.01A / 1382W
TOTAL POWER PER UNIT	11.98A / 2756W	11.98A / 2756W	24.04A / 5528W
<b>ENERGY CONSUMPTION - HOURLY</b>			
ONE ZONE / ALL ZONES	<b>0.39 kWh / 1.56 kWh</b>	<b>0.39 kWh / 1.56 kWh</b>	<b>0.7 kWh / 2.8 kWh</b>
<b>SHIPPING CRATE</b>			
SIZE H / W / D mm / WEIGHT Kg****	2230 / 750 / 1110 / 30	2230 / 750 / 1110 / 30	2230 / 1000 / 1110 / 40

\* Overall width 450mm to accommodate side wing stabilising brackets fixed to castors, these can be removed once in position.

\*\* All models require a dedicated power supply.

\*\*\* Model 400, 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](mailto: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.

### Plug Types



UK



EU



3 Pin  
Commando



5 Pin  
Commando



Austria/Germany  
Type F



Australia  
Type I



Australia  
3 Pin



Australia  
5 Pin



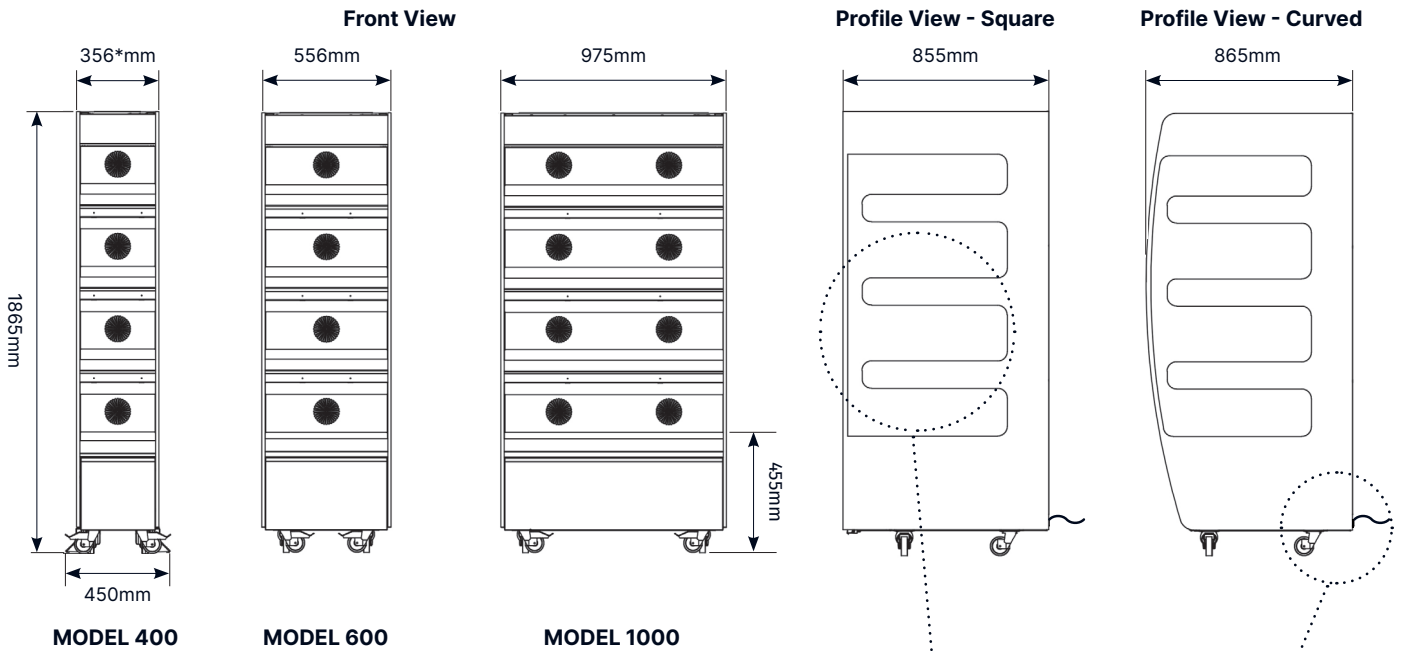
Swiss  
Type J/Type 23



Italy  
Type L

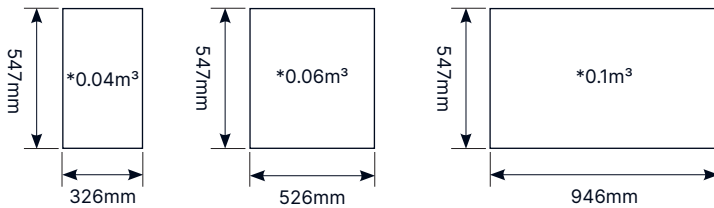
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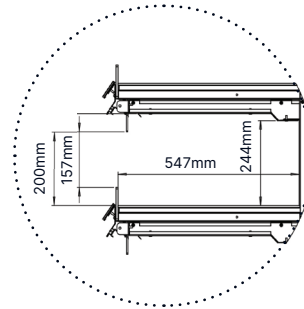


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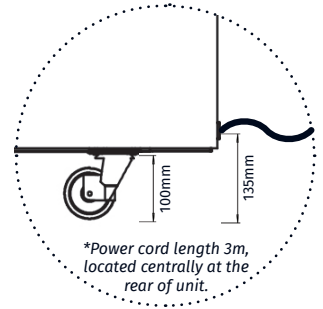
### Shelf Footprint & Merchandising Volume\*



### Interior Zone Dimensions



### Castor Height & Power Cord Height / Length\*



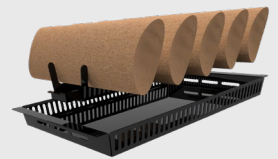
## Product capacity\*

PACKAGING CATEGORY	MODEL 400	MODEL 600	MODEL 1000
ROTISSERIE CHICKEN	6 Per Zone	8 Per Zone	16 Per Zone
SOUP CONTAINER	15 Per Zone	25 Per Zone	45 Per Zone
WRAP / BURRITO	8 Per Zone**	16 Per Zone**	32 Per Zone**
BOWL (double stacked)	6 Per Zone	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/](http://www.flexeserve.com/flexeserve-zone/accessories-and-customisation/)

### ACCESSORIES



### 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**<sup>®</sup>

For further information

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