

Specification

Flexeserve Zone 5 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 194°F, 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, maximizing shelf life and minimizing waste.
- * **Energy efficient** - industry-leading energy efficiency.
- * **Large merchandising capacity** - utilize 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 optimization, packaging support and operational advice, to help you increase sales and profit.



Scan me to watch our Holistic Approach video.



PRODUCT CAPACITY
Up to 45 soup containers per shelf.



PATENTED TECHNOLOGY
Superior food quality and energy efficiency.

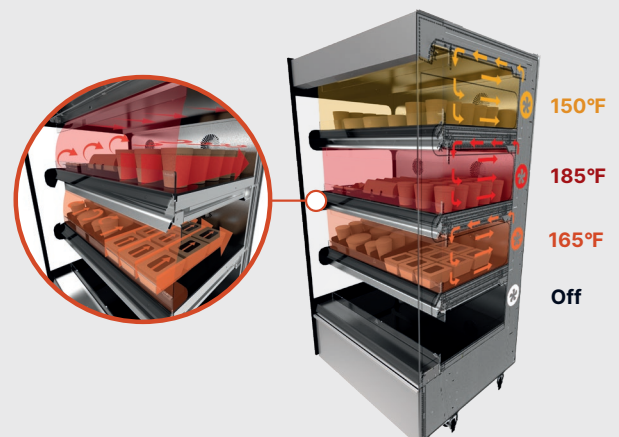


PRODUCT CAPACITY
Up to 16 rotisserie chickens per shelf.

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 maximized, 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.



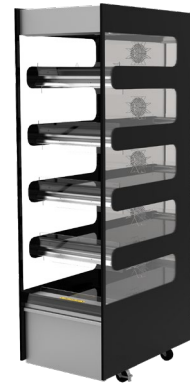
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Flexeserve Zone 5 Tier - Floor Standing

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 (2.09" height).
- * Mirror polished back panel.
- * Fan guards.
- * Stainless steel canopy and valance - magnetic.
- * LED lighting to each shelf.

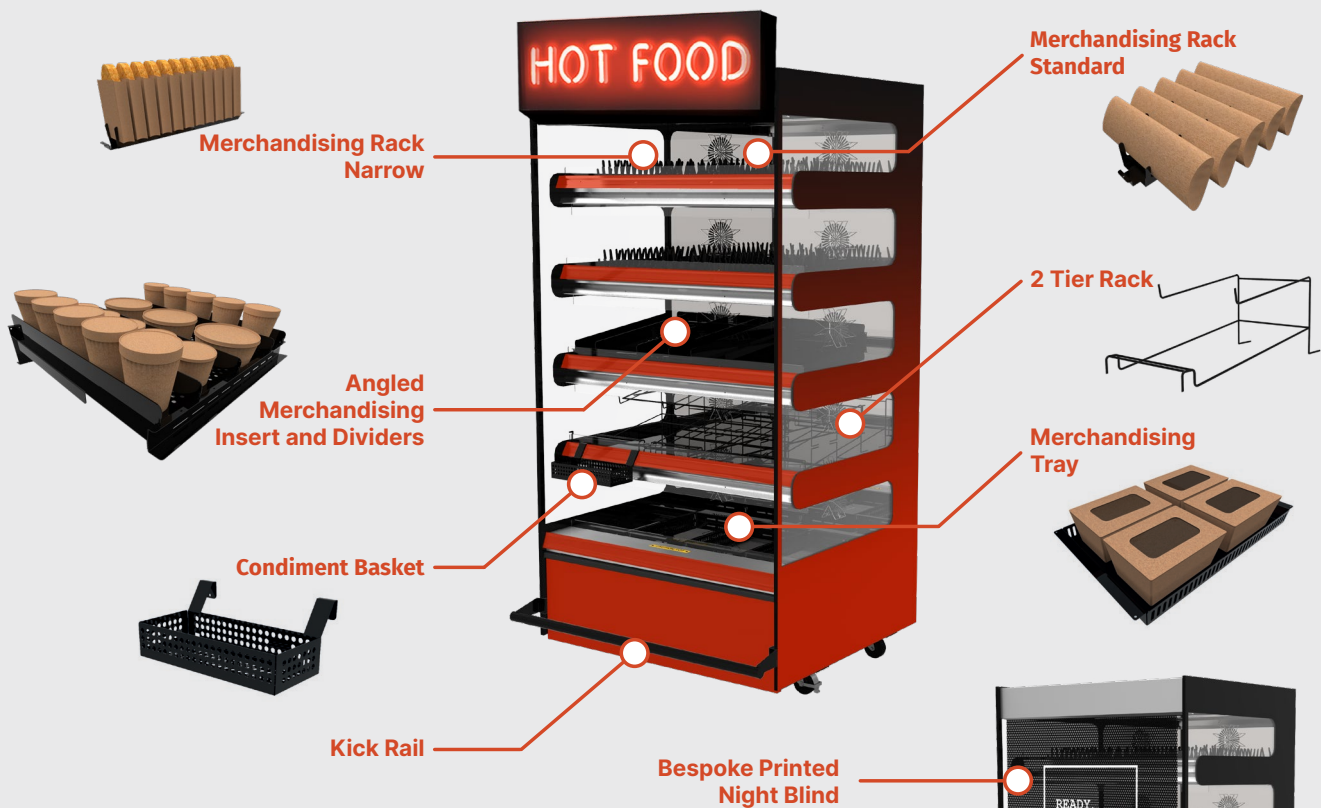


Model 600, Square standard finishes

Customization options

Complement your brand and store environment with bespoke options for customization. You will find Customization Guides at www.flexeserve.com/en-us/flexeserve-zone/accessories-and-customisation/

- * Customized header board.
- * End panel graphics / colors.
- * Custom ticket / POS holders.
- * Customized base board.
- * Bespoke colors - 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.



Specification

5 Tier - Floor Standing Square



MODEL TYPE

600 SQUARE

1000 SQUARE

PRODUCT CODE

FXZNA60S5S-SF61

FXZNA10S5S-SF61

UNIT H / W / D inches

77.5 / 21.8 / 33.6

77.5 / 38.3 / 33.6

SHELF SIZE W / D inches / CAPACITY ft³

20.7 / 21.5 / 1.66

37.2 / 21.5 / 2.98

UNIT WEIGHT lb

491.5

656.9

ELECTRICAL INFORMATION*

POWER SUPPLY

Nema 6-15P Plug
208V 2 Wire + Ground (1Ph), 60Hz

Nema 6-30P Plug
208V 2 Wire + Ground (1Ph), 60Hz

TOTAL POWER PER ZONE

2.62A / 544W

5.25A / 1092W

TOTAL POWER PER UNIT

13.08A / 2720W

26.25A / 5460W

ENERGY CONSUMPTION - HOURLY

ONE ZONE / ALL ZONES

0.28 kWh / 1.40 kWh

0.56 kWh / 2.80 kWh

SHIPPING CRATE

SIZE H / W / D inches / WEIGHT lb**

87.8 / 29.5 / 43.7 / 66.1

87.8 / 39.4 / 43.7 / 88.2

5 Tier - Floor Standing Curved



MODEL TYPE

600 CURVED

1000 CURVED

PRODUCT CODE

FXZNA60S5C-SF61

FXZNA10S5C-SF61

UNIT H / W / D inches

77.5 / 21.8 / 34.3

77.5 / 38.3 / 34.3

SHELF SIZE W / D inches / CAPACITY ft³

20.7 / 21.5 / 1.66

37.2 / 21.5 / 2.98

UNIT WEIGHT lb

485

650.5

ELECTRICAL INFORMATION*

POWER SUPPLY

Nema 6-15P Plug
208V 2 Wire + Ground (1Ph), 60Hz

Nema 6-30P Plug
208V 2 Wire + Ground (1Ph), 60Hz

TOTAL POWER PER ZONE

2.62A / 544W

5.25A / 1092W

TOTAL POWER PER UNIT

13.08A / 2720W

26.25A / 5460W

ENERGY CONSUMPTION - HOURLY

ONE ZONE / ALL ZONES

0.28 kWh / 1.40 kWh

0.56 kWh / 2.80 kWh

SHIPPING CRATE

SIZE H / W / D inches / WEIGHT lb**

87.8 / 29.5 / 43.7 / 66.1

87.8 / 39.4 / 43.7 / 88.2

* All models require a dedicated power supply.

** For accurate shipping weights including accessories and customization, contact help@flexeserve.com

UNIT VENTILATION - A 2" 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



US
Nema 6-15P

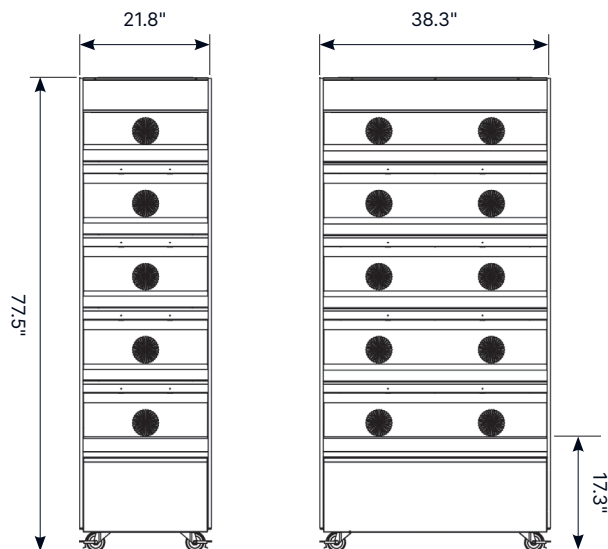


US
Nema 6-30P

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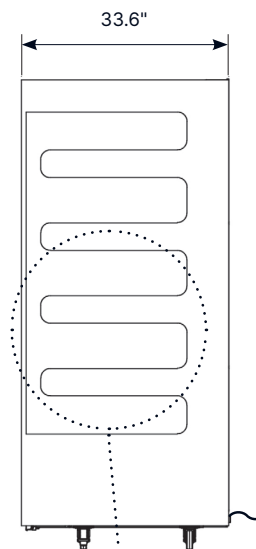
Front View



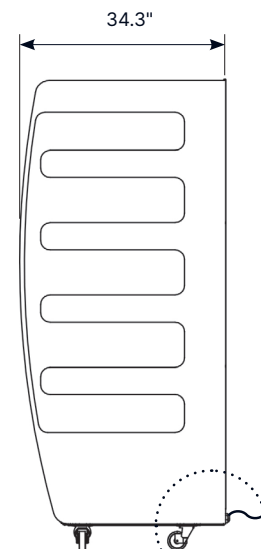
MODEL 600

MODEL 1000

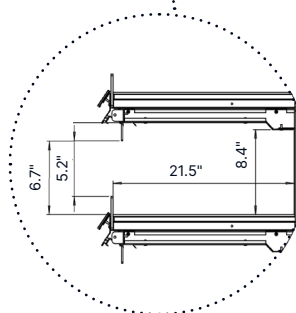
Profile View - Square



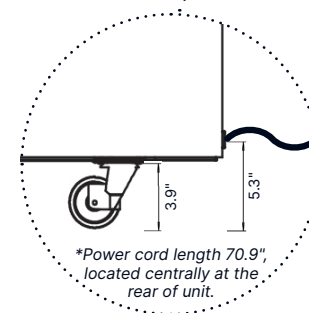
Profile View - Curved



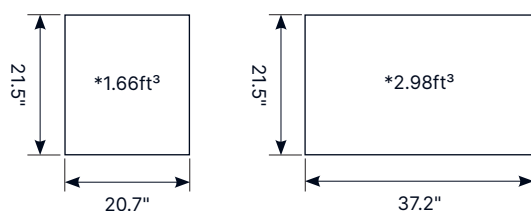
Interior Zone Dimensions



Castor Height & Power Cord Height / Length*



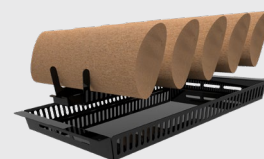
Shelf Footprint & Merchandising Volume*



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

ACCESSORIES



*Product capacity is an indication only, based on generic food packaging.

**Using Flexeserve Zone merchandising accessories - for complete range visit www.flexeserve.com/en-us/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.



FLEXESERVE | © 2020 THE ALAN NUTTALL PARTNERSHIP LTD Reserve the right to alter information due to continued improvement in design. Flexeserve Zone is tested at conditions of +64.4°F.

flexeserve™

For further information

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Flexeserve Technical Service

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