

Specification

Flexeserve Zone 3 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.

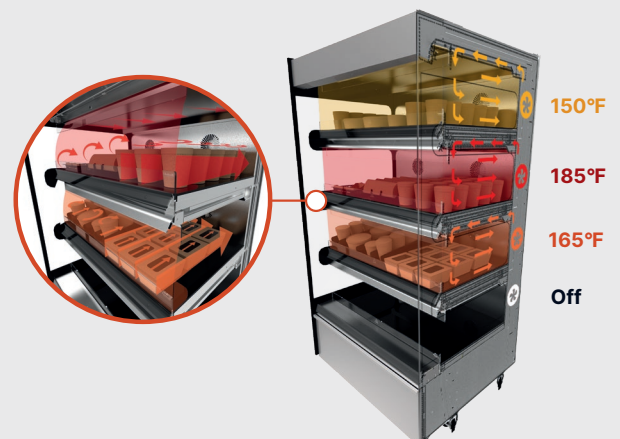


PRODUCT CAPACITY
Up to 16 rotisserie chickens per shelf.

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.



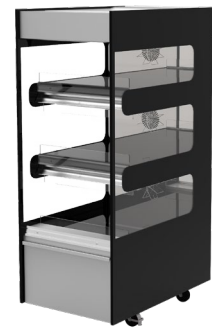
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Available in a range of widths and a choice of curved or square profile as standard.

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.

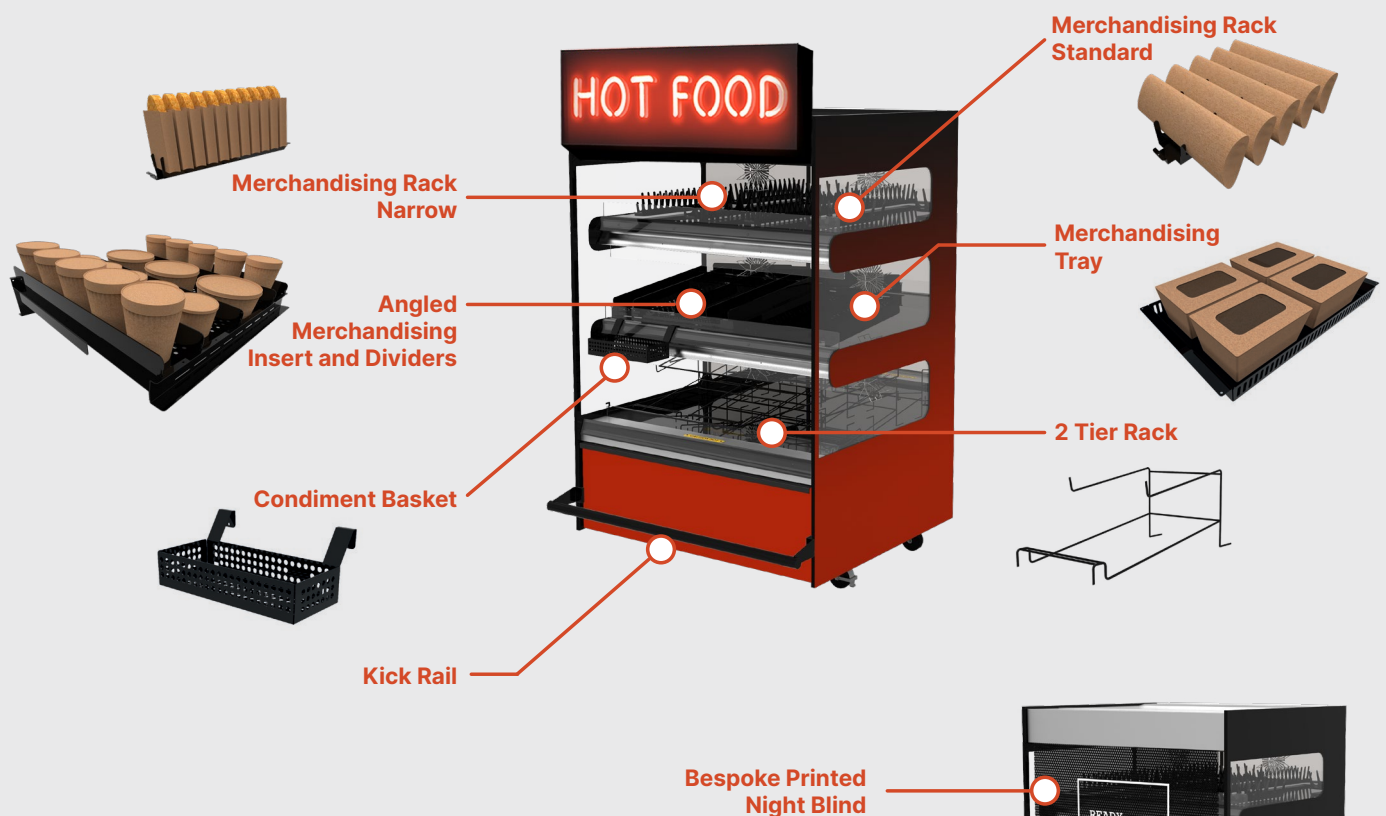


Model 600, Square standard finishes

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.



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



Scan me to view all accessories available for this model.

Specification

3 Tier - Floor Standing Square



MODEL TYPE	400 SQUARE	600 SQUARE	1000 SQUARE
PRODUCT CODE	FXZNA40S3S-SF61	FXZNA60S3S-SF61	FXZNA10S3S-SF61
UNIT H / W / D inches	59.8 / 14* / 33.6	59.8 / 21.8 / 33.6	59.8 / 38.3 / 33.6
SHELF SIZE W / D inches / CAPACITY ft ³	12.8 / 21.5 / 1.3	20.7 / 21.5 / 1.95	37.2 / 21.5 / 3.51
UNIT WEIGHT lb	300	326	522.5
ELECTRICAL INFORMATION**			
POWER SUPPLY	Nema 6-15P Plug 208V 2 Wire + Ground (1Ph), 60Hz	Nema 6-15P Plug 208V 2 Wire + Ground (1Ph), 60Hz	Nema 6-30P Plug 208V 2 Wire + Ground (1Ph), 60Hz
TOTAL POWER PER ZONE	3.58A / 744W	3.58A / 744W	7.17A / 1492W
TOTAL POWER PER UNIT	10.73A / 2232W	10.73A / 2232W	21.52A / 4476W
ENERGY CONSUMPTION - HOURLY			
ONE ZONE / ALL ZONES	0.38 kWh / 1.14 kWh	0.38kWh / 1.14 kWh	0.76 kWh / 2.28 kWh
SHIPPING CRATE			
SIZE H / W / D inches / WEIGHT lb***	87.8 / 29.5 / 43.7 / 66.1	87.8 / 29.5 / 43.7 / 66.1	87.8 / 39.4 / 43.7 / 88.2

3 Tier - Floor Standing Curved



MODEL TYPE	400 CURVED	600 CURVED	1000 CURVED
PRODUCT CODE	FXZNA40S3C-SF61	FXZNA60S3C-SF61	FXZNA10S3C-SF61
UNIT H / W / D inches	59.8 / 14* / 32.6	59.8 / 21.8 / 32.6	59.8 / 38.3 / 32.6
SHELF SIZE W / D inches / CAPACITY ft ³	12.8 / 21.5 / 1.3	20.7 / 21.5 / 1.95	37.2 / 21.5 / 3.51
UNIT WEIGHT lb	291	320	507
ELECTRICAL INFORMATION**			
POWER SUPPLY	Nema 6-15P Plug 208V 2 Wire + Ground (1Ph), 60Hz	Nema 6-15P Plug 208V 2 Wire + Ground (1Ph), 60Hz	Nema 6-30P Plug 208V 2 Wire + Ground (1Ph), 60Hz
TOTAL POWER PER ZONE	3.58A / 744W	3.58A / 744W	7.17A / 1492W
TOTAL POWER PER UNIT	10.73A / 2232W	10.73A / 2232W	21.52A / 4476W
ENERGY CONSUMPTION - HOURLY			
ONE ZONE / ALL ZONES	0.38 kWh / 1.14 kWh	0.38kWh / 1.14 kWh	0.76 kWh / 2.28 kWh
SHIPPING CRATE			
SIZE H / W / D inches / WEIGHT lb***	87.8 / 29.5 / 43.7 / 66.1	87.8 / 29.5 / 43.7 / 66.1	87.8 / 39.4 / 43.7 / 88.2

* Overall width 17.7" to accommodate side wing stabilizing brackets fixed to castors, these can be removed once in position.

** 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



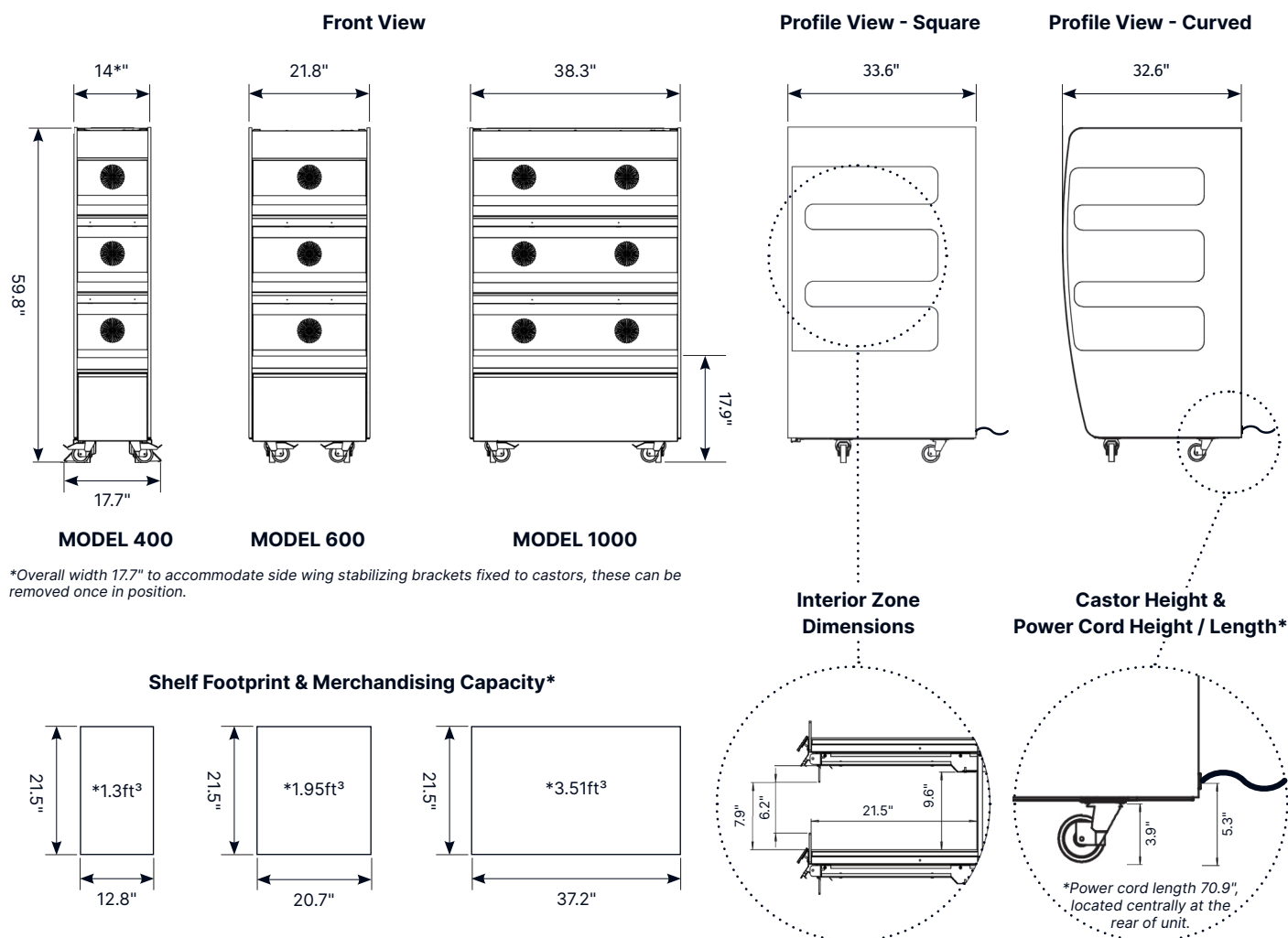
US
Nema 6-15P



US
Nema 6-30P

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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/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.



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flexeserve™

For further information

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