

Specification

Flexeserve Hub

Flexeserve Hub is an enclosed hot-holding unit with maximum versatility in a small footprint. Utilizing Flexeserve hot air technology to hold large quantities of packaged food, of any shape and size.

Exclusive features

- * The only hot-holding unit developed specifically for the cultural shift and growth of takeaway, delivery and pickup.
- * Enclosed convected air system unlike any other hot-holding unit, for superior product quality, extended shelf life and industry leading energy efficiency.
- * Flexible shelving system - move up, down and adjust angle.
- * Double glazed, self-closing door with integrated smart LED lighting and a system to alert store staff if the door remains open for too long.
- * Innovative range of accessories available to increase capacity, improve product visibility and provide operational efficiencies.
- * Available in 2 widths with a single or double doors.

Compelling benefits

- * **Extends food shelf-life** - quality and temperature are retained throughout the holding process so food waste is minimized.
- * **True hot-holding** - packaged food products held for longer and as they were intended within an accurate temperature regime. The unique Flexeserve hot air recirculation technology ensures a consistent temperature throughout the entire volume of the unit.
- * **Versatility** - it works perfectly for both front and back of house, multipurpose accessories offer complete flexibility for storing any product type.
- * **Energy efficiency** - constructed from highly insulative materials and a double-glazed door with integrated LED lighting, Flexeserve Hub is unrivalled for energy saving features.
- * **Safety** - integrated over-temperature fail-safes, safe to touch surfaces and audible alarm if the door is held open for too long.



Model 1000

Model 600



PRODUCT CAPACITY
Up to 60 pizza boxes per unit.



PATENTED TECHNOLOGY
Superior food quality and energy efficiency.



PRODUCT CAPACITY
Up to 140 rotisserie chickens per unit.



Scan me to watch our Flexeserve Hub video.

Unique air recirculation technology

Flexeserve Hub benefits from our industry-leading hot air convection technology rather than relying on outdated contact surfaces or heat lamps. Hot air is continually circulated throughout the entire three-dimensional volume of the unit 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 conduction or infra-red which continue to cook food. In Flexeserve Hub, product integrity is maintained, resulting in food quality unlike any you have ever seen from a hot-holding unit. It is the only unit designed for holding large quantities of packaged hot food for takeaway, deliveries and pickup.



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Available in 2 widths and square profile as standard.

Standard features

- * Adjustable stainless steel shelves. Model 600 supplied with 5 shelves, Model 1000 supplied with 10.
- * Stainless steel canopy and base panel - magnetic.
- * Mirror polished back panel.
- * Double glazed, self closing doors.
- * Standard ticket strip (2.09" height).
- * Smart LED lighting.



Model 600
Standard finishes

Customization options

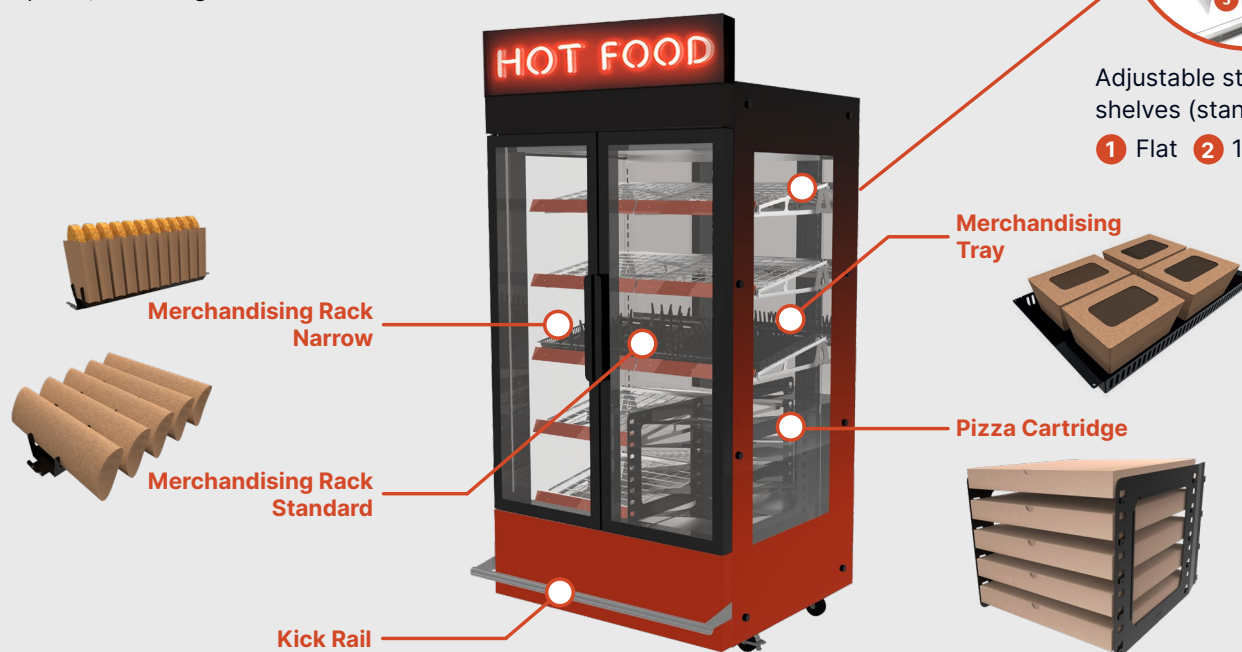
Complement your brand and store environment with bespoke options for customization. You will find Customization Guides at www.flexeserve.com/en-us/flexeserve-hub/hub-accessories-and-customisation/

- * Customized header board.
- * Custom ticket / POS holders.
- * Bespoke colours - canopy, base panel, shelf edges.
- * End panel graphics / colours.
- * Customized base panel.



Adjustable stainless steel shelves (standard).

1 Flat 2 10° 3 20°



Accessories

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

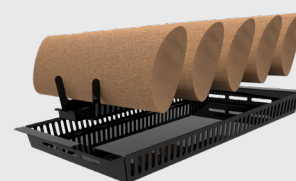


Scan me to view all accessories available for this model.

Product capacity*

PACKAGING CATEGORY	MODEL 600	MODEL 1000
DELIVERY TAKEAWAY BAGS	32 Per Unit	64 Per Unit
PIZZA BOXES	30 Per Unit	60 Per Unit
ROTISSERIE CHICKEN	70 Per Unit	140 Per Unit
SOUP CONTAINERS	175 Per Unit	350 Per Unit

ACCESSORIES**



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

**Flexeserve Hub merchandising accessories - for complete range visit ...

www.flexeserve.com/en-us/flexeserve-hub/hub-accessories-and-customisation/



flexeserve™

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MODEL TYPE

600

1000

PRODUCT CODE Right Hand / Left Hand Door

FH-60R-US / FH-60L-US

FH-10D-US

UNIT H / W / D inches

73.6 / 22 / 34

73.6 / 38.7 / 34

SHELF SIZE W / D inches / CAPACITY ft²

17.5 / 20.4 / 2.5

17.5 / 20.4 / 2.5 (each shelf)

UNIT WEIGHT lb

419

635

ELECTRICAL INFORMATION*

POWER SUPPLY

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

Nema 6-20P Plug
208V 2 Wire + Ground (1Ph), 60Hz

TOTAL POWER

7.2A / 1500W

14.4A / 3000W

ENERGY CONSUMPTION

HOURLY

0.65 kWh

1.284 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

PLUG TYPES



US
Nema 6-15P



US
Nema 6-20P

* All models require a dedicated power supply.

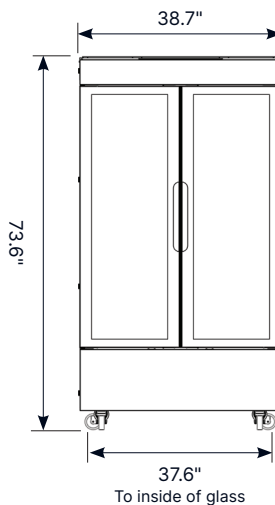
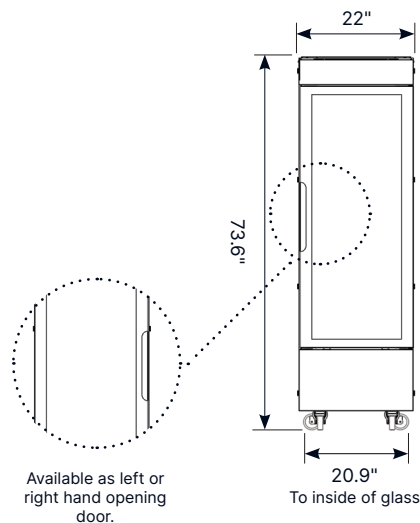
** For accurate shipping weights including accessories and customization, contact help@flexeserve.com

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.

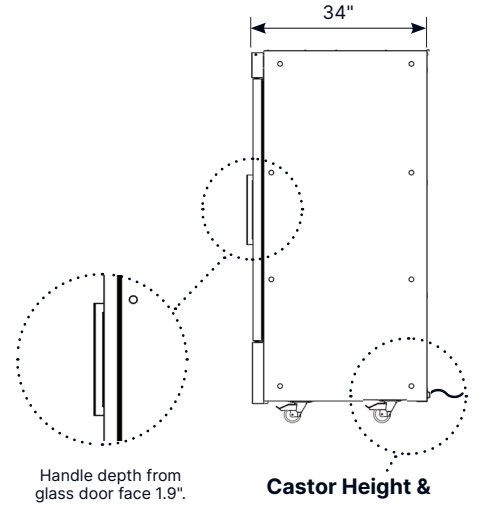
Front View

MODEL 600

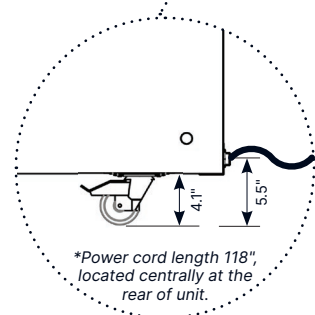
MODEL 1000



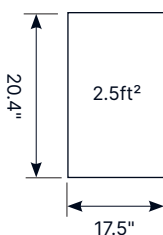
Profile View



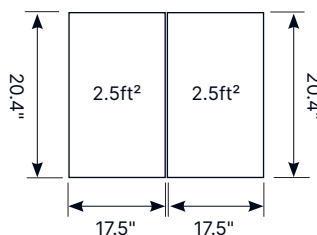
Castor Height & Power Cord Height / Length*



Wire Shelf Footprint 600



Wire Shelf Footprint 1000



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flexeserveTM

For further information

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flexeserve.com

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