Specification

GASTRO ECONOMY

Flexeserve Zone 2 Tier - Countertop

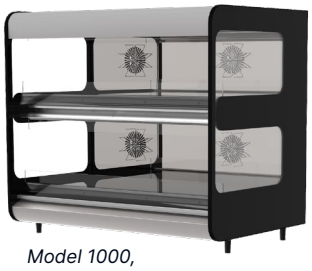
Flexeserve Zone delivers true hot-holding and flexible merchandising in one display using our unique, patented hot air technology.

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.



Model 1000, Square



Model 600, Square



Model 400, Square

PRODUCT CAPACITY
Up to 36 soup containers per shelf.

PATENTED TECHNOLOGY
Superior food quality and energy efficiency.

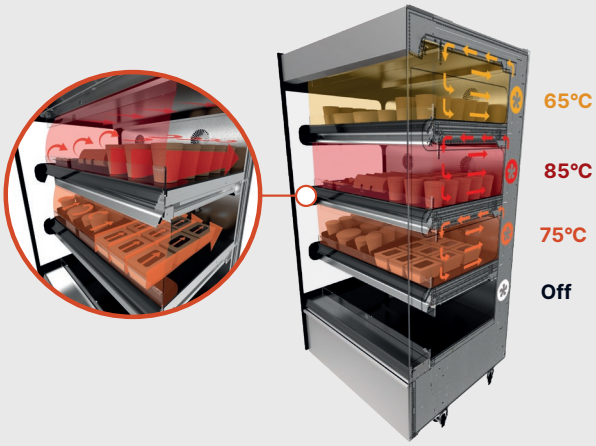
PRODUCT CAPACITY
Up to 16 rotisserie chickens per shelf.

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.



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Flexeserve Zone 2 Tier - Countertop

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



Model 600, Square standard finishes

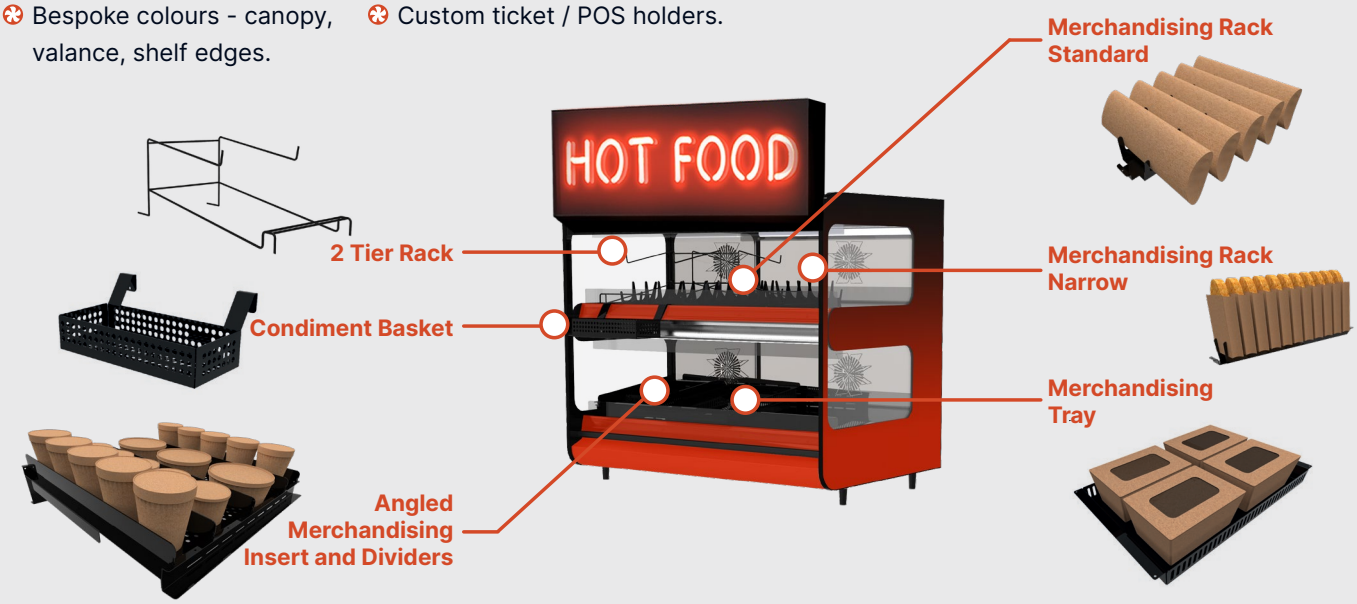
Standard features

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

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

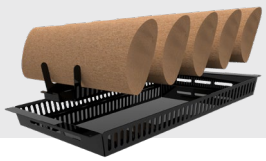
Our innovative range of accessories increase visibility, capacity and operational efficiencies. They have been developed to be interchangeable and compatible with each other.

Scan me to view all accessories available for this model.

Product capacity*

PACKAGING CATEGORY	MODEL 400	MODEL 600	MODEL 1000
SOUP CONTAINER	12 Per Zone	20 Per Zone	36 Per Zone
WRAP / BURRITO	5 Per Zone**	10 Per Zone**	25 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/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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2 Tier - Countertop Square



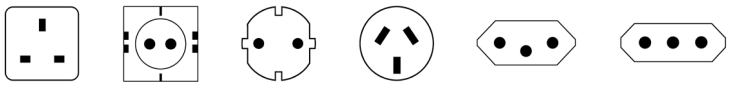


MODEL TYPE	400 SQUARE	600 SQUARE	1000 SQUARE
PRODUCT CODE	FXZNA40N2S	FXZNA60N2S	FXZNA10N2S
UNIT H / W / D mm	884 / 356 / 660	884 / 556 / 660	884 / 975 / 660
SHELF SIZE W / D mm / CAPACITY m³	326 / 413 / 0.03	526 / 413 / 0.04	946 / 413 / 0.07
UNIT WEIGHT Kg	74	86	126
ELECTRICAL INFORMATION*			
POWER SUPPLY** UK / EU	13A 1Ph / 16A 1Ph	13A 1Ph / 16A 1Ph	13A 1Ph / 16A 1Ph
TOTAL POWER PER ZONE	3.00A / 689W	3.00A / 689W	6.01A / 1382W
TOTAL POWER PER UNIT	5.99A / 1378W	5.99A / 1378W	12.02A / 2764W
ENERGY CONSUMPTION - HOURLY			
ONE ZONE / ALL ZONES	**0.34 kWh / 0.69 kWh**	**0.34 kWh / 0.69 kWh**	**0.66 kWh / 1.38 kWh**
SHIPPING CRATE			
SIZE H / W / D mm / WEIGHT Kg***	1113 / 700 / 770 / 15	1113 / 700 / 770 / 15	1113 / 1070 / 770 / 20

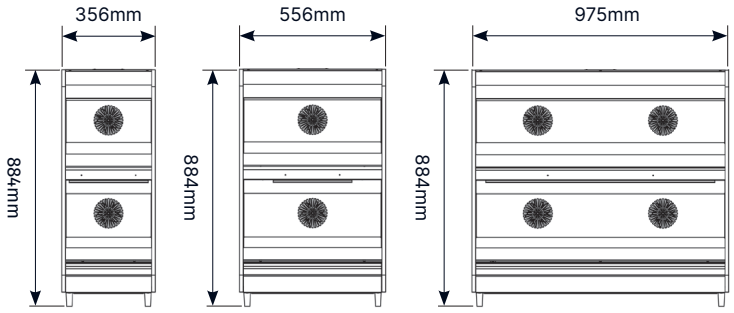
** All models require a dedicated power supply.*
*** **Model 400, 600** Australia / New Zealand / Italy / Switzerland - 10 AMP 1 Ph. **Model 1000** Australia / New Zealand - 15 AMP 1 Ph.*
**** For accurate shipping weights including accessories and customisation, contact info@flexeserve.com*

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

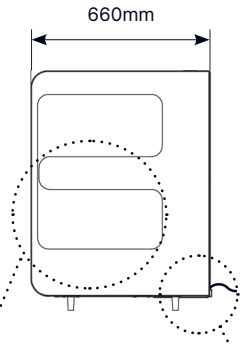
Plug Types



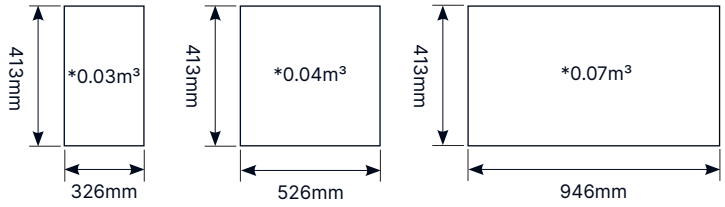
Front View



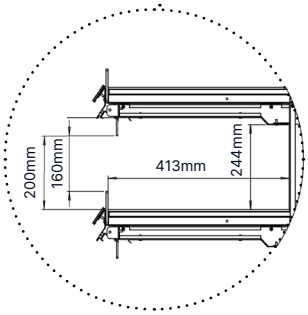
Profile View



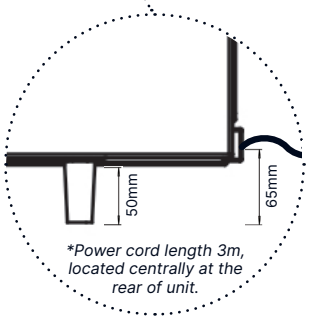
Shelf Footprint & Merchandising Volume*



Interior Zone Dimensions



Foot Height & Power Cord Height / Length*



**Power cord length 3m, located centrally at the rear of unit.*

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THE QUEEN'S AWARDS FOR ENTERPRISE: INNOVATION 2022