GASTRO ECONOMY



flexeserve Hub®

True hot-holding | Maximum versatility

Flexeserve Hub is the only solution that can deliver true hot-holding for large quantities of packaged food products, of any shape or size.

It’s a revelation for the hot food revolution.

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a 30-435
Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl





Own the revolution

Introducing Flexeserve Hub - a spacious, enclosed hot-holding unit that enables you to capitalise on today’s hunger for hot food.

We’ve applied our hot-holding expertise and our unique industry-leading air recirculation technology to create a product that will transform food pickup, delivery and so much more.

With Flexeserve Hub, we’re revealing new possibilities that hot-holding can unlock – for both kitchen and front-of-house.

Flexeserve Hub has been designed to hold packaged hot food in large quantities. It does this by creating a consistent air temperature throughout the unit.

Flexeserve Hub is distinctly different from traditional back-of-house hot-holding equipment, which is designed to hold single ingredients rather than whole packaged food orders.

A unit fit for the cultural shift

We’re eating differently.

Whilst it’s been a gradual change over a long time, demand for food delivery, takeaway and hot food-to-go is clearly at an all-time high. With the rise of dedicated delivery services, the range of food available is diverse – and so are the customer expectations.

Flexeserve Hub can deliver new levels of efficiency that transform the way you run your business. The unit is perfect for the new demands upon restaurants and takeaways. It’s also excellent for other forms of dining and foodservice that require high capacity hot-holding, including hotel dining, conferencing and self-service concepts such as Micro Markets.

Our unique technology

Our industry-leading and award-winning Flexeserve hot air technology is the result of over 25 years of research and development within the heated display industry.

True hot-holding

Only Flexeserve products deliver true hot-holding. Even with its superior capacity, Flexeserve Hub achieves this with no cold spots. Utilising game-changing convection technology, heated air is continually circulated throughout the unit. This creates a consistent and stable environment no matter the size, shape or sheer quantity of your products inside.

This even distribution of hot air, which can be set to the required temperature, means food quality is maximised. In Flexeserve Hub, product integrity is maintained, resulting in performance and food quality unlike anything you've ever seen. Our hot-holding unit is the only one designed to hold packaged hot food that's ready for delivery or pickup, and no other unit offers you the same operational efficiencies.

Unique air recirculation technology

The air recirculation technology of Flexeserve Hub creates a single, full-height hot air curtain, supported by double-glazed doors. The velocity of the air curtain inhibits loss of heat when the unit is opened – delivering energy efficiency and reducing impact on external conditions.

As well as achieving industry-leading energy efficiency, it also means that Flexeserve Hub is completely tolerant of lower environmental temperatures and external effects, such as air conditioning and nearby refrigerated displays. It can do this whilst still giving you full visibility of your products inside.

A consistent air temperature throughout

No matter the size, shape or quantity of the products you put in it, Flexeserve Hub maintains a consistent temperature throughout its internal area. This is made possible with our unique hot air recirculation technology.

Through convection, the consistent temperature created within Flexeserve Hub maintains the core temperature of your products – with no loss of food quality. This is true hot-holding.

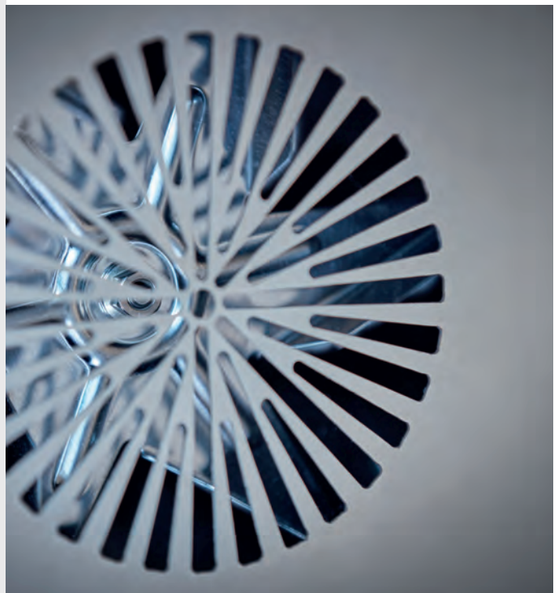






Flexeserve Hub is unrivalled in ...

- Capacity
- Maintaining food quality
- Food security
- Energy efficiency



Insulation

The high-performance materials used in the construction of Flexeserve Hub are lightweight, insulative and compact. Together with double-glazed doors, this retains heat within the unit and makes external surfaces safe to touch. Even if you position Flexeserve Hub in a busy kitchen environment or directly next to a refrigerated display, it will efficiently maintain its temperature.

Smart controller

Developed in collaboration with a leading supplier of control software, Flexeserve Hub is powered by our latest easy-to-use controller. Specifically designed for heated displays, it enables accurate and efficient control of the unit's interior environment. Future-proofed for a more connected world, this new controller will offer reporting and remote monitoring capabilities.

There's more to the doors

To make Flexeserve Hub as versatile and efficient as possible, we powered it with our unique technology and made it an enclosed unit with self-closing doors. As a result, it's ideal for back-of-house application, protecting your products from the kitchen environment and, front-of-house, for ease of customer interaction. There's more to the door than meets the eye too. It features double-glazing, integrated smart LED lighting and a self-closing mechanism – which also alerts store staff if the door remains open too long – making Flexeserve Hub unrivalled in its energy efficiency.

Environmental responsibility

We are committed to staying ahead of the industry with everything we do and there is no exception with the environment. Various factors have been considered to ensure we limit the impact of our products on the environment:

- Industry-leading energy saving features
- Reduced thermal impact on store environment
- Improved shelf life and reduced food waste
- Limited use of single-use plastic packaging
- Innovative recyclable shipping crates
- Promoting and co-developing recyclable and compostable food packaging

Your food ... fresh

Want to hot-hold entire takeaway orders? 60 full-size boxed pizzas? A full breakfast service? The perfect toasted sandwich? Soft and springy muffins and delicate brioche? Rice dishes and creamy porridge?

We understand the importance of your products to you and how they are served to your customers.

Each food item has its own optimum conditions for maintaining both quality and the required temperature.

However, the science of true hot-holding is not only about temperature alone. Retaining moisture within products is just as important, to keep them stable and maintain optimum quality.

Flexeserve Hub can do this whilst also retaining the perfect texture, flavour and product integrity. Meals with multiple components, such as stew with mashed potato, curry with rice, or mac and cheese, will hot-hold as if they had just been served.

Flexeserve Hub upgrades your products.

The growing takeaway and food delivery market brings its own challenges. For example, if customers are not satisfied, negative reviews can harm your reputation. However, with Flexeserve Hub, you can ensure food is collected and delivered at the quality you intend.

If food orders are waiting to leave your premises in an unheated environment, they will be deteriorating both in temperature and quality, and there's a risk of contamination too. But it doesn't need to be that way.

With Flexeserve Hub, you can prepare scheduled orders and bestsellers, then keep them fully packaged at the correct temperature. This means that food orders are always ready and hot, reducing wait time for consumers and delivery drivers.

One of the top complaints to delivery services is fries arriving soggy and cold, but no longer. With Flexeserve Hub, fries will await collection hot, fresh and crisp like you've never seen.

Life with Flexeserve Hub

Flexeserve Hub is the ultimate in versatility - transforming your operations wherever you locate it.

Anytime, any place, anywhere

Back-of-house within a traditional kitchen environment, Flexeserve Hub can hot-hold a wide range of complete meals, ready to be displayed front-of-house, collected or delivered.

In **ghost kitchens**, it can stage complete orders, hot and ready for collection or delivery, to support the growing demand within this market.

It can even be used as a **staging area** to ease operational challenges. With Flexeserve Hub, you can prepare food outside of peak service times and hot-hold it ready to stock a front-of-house Flexeserve Zone unit.

It's also ideal **front-of-house** for consumer self-service, where it can be stand-alone, part of a Micro Market or within a dedicated food-to-go destination, offering a wide range of high-quality hot food.



Back of house ...

- Cook more outside of peak times
- Increase batch cooking
- Streamline your processes
- Reduce pressure on your team

Front of house ...

- Reduce queues on your premises
- Offer high quality grab and go
- Improve customer satisfaction
- Significantly increase food security



High capacity

Flexeserve Hub is designed specifically to hot-hold packaged food products in **large batches** by maximising the use of its internal area. In addition, large footprint items, such as full-size boxed pizzas, roast chickens and ready-to-go food bags, can be held easily within its spacious interior.

Even with food items being hot-held in bulk, the unique hot air system maintains a consistent temperature throughout the unit – addressing a common issue with many delivery operations where food often arrives cold and compromised.

Flexeserve Hub enables you to hold a wide variety of hot food – mains, side dishes and hot desserts – all with the unrivalled food quality you would expect from Flexeserve products.



Eco-friendly

Extended shelf life reduces food waste



Energy efficiency and reduced waste

Flexeserve Hub uses our patented technology to create a consistent air temperature throughout the unit. The unique design of its hot air system means there is no heat dissipation into the surrounding environment, and the unit recycles the same air throughout. This, along with double-glazed doors, LED lighting and the insulative material used in its construction, enables Flexeserve Hub to deliver industry-leading energy efficiency.

Self-closing doors and fast recovery to set temperature ensure that food is maintained at both optimum holding conditions and quality. This increases the window of opportunity for purchase and, therefore, significantly reduces food waste and increases profitability.

Complete flexibility

A dedicated range of innovative accessories provides complete flexibility, enabling you to configure the unit to suit your hot food requirements.

The standard shelving system that comes with Flexeserve Hub gives you the flexibility to stock it with a wide variety of foods. Additional accessories, such as pizza cartridges and pie chutes, increase both the capacity and flexibility for high-volume operations.

Even when stocked to full capacity, the double-glazed doors and glass end panels provide great visibility for both consumers and your team.

100%

Flexeserve Hub gives you up to 100% increased hold time



Safety and low maintenance

All surfaces are safe-to-touch and can simply be wiped down and cleaned with a food-safe sanitiser. The standard shelving and interchangeable accessories can also be easily removed and are dishwasher-safe.

Maintenance of Flexeserve Hub could not be more straightforward. The modular 'plug-and-play' design of the technology allows you to quickly and easily replace components with minimal disruption to service.

Together with integrated over-temperature fail-safes, Flexeserve Hub has been independently tested and verified that it meets the most stringent safety requirements.

Flexeserve Solution

Our holistic approach unlocks the opportunities of hot-holding. Based around our extensive expertise, it will revolutionise your hot food products and operation.

Product

When hot-holding, **your products must always come first**. Working with your team, our in-house specialist culinary team will refine recipes and optimise holding temperatures. From our Foodservice Innovation Centre and Development Kitchen, we create new products and entire menus that **exceed consumer expectations**.

Cook method

We'll identify the best cook process for each food item, allowing you to deliver consistent, delicious products to your consumers at every location. Our Development Kitchen is well-equipped to enable you to replicate your current operations.

This work by our expert team will maximise shelf life to reduce waste and ensure your products maintain optimum quality and temperature. This all means **increased sales and profit for your business**.

Packaging

The right packaging will create the correct microclimate to **preserve food quality**. The most appropriate packaging is determined by product ingredients, desired customer experience and shelf life. With our expertise and knowledge of food packaging, we make recommendations for each of your products.

Working with a range of leading manufacturers, we have co-developed packaging specifically to benefit from Flexeserve technology.

We also ensure that packaging delivers **excellent food security**, limiting contact before consumption – all whilst **reducing single-use plastics**.

"Our customers all share one passion ... to serve hot food-to-go, as fresh as the moment it was made."













Our holistic approach ...

- Maximises efficiency
- Reduces waste
- Improves quality
- Expands range
- Exceeds consumer expectations
- Increases sales and profit

Technology

Our unique air recirculation technology makes it all happen. It's the only system capable of **true hot-holding**, delivering unrivalled hold times that will transform your hot food operation.

Combined with our innovative range of accessories, the hot air system maintains a consistent temperature that surrounds the food items throughout the unit. This ensures that, even at full capacity, Flexeserve Hub hot-holds food under optimum conditions to preserve quality.

In-store service

We help make your hot food preparation as **simple, efficient and effective** as possible. By replicating your front or back-of-house operation, we can find the best ways to streamline your efficiencies. Jointly, we can also develop processes that increase batch cooking.

Take full advantage of Flexeserve Hub for a greater return on investment. We can refine the way you prepare, deliver and display hot food-to-go, providing POS customisation to maximise impact, and accessories that offer greater visibility, capacity and efficiency.

Scan me to watch our holistic approach video.

Flexeserve Hub helps you introduce greater food security to your foodservice or hot food-to-go offer



A world of versatility

Flexeserve Hub is designed for the cultural shift in foodservice, providing true hot-holding for packaged hot food.

In the kitchen

As demand for delivered food reaches new heights, it's time to adapt your kitchen to accommodate the challenges this brings.

The industry is seeking the best solutions to address this demand – and Flexeserve Hub stands primed and ready to help you and your team achieve more.

Hot staging

Cook dishes when it's convenient for you, hold large batches in Flexeserve Hub and serve when ready – without compromising food quality.

Ghost kitchen

The rise in popularity of food delivery has driven the development of ghost kitchens to provide a one-stop-shop, making brands more accessible to more people. Flexeserve Hub helps with the logistical challenges of keeping customer orders hot whilst waiting to be collected.

The perfect combo

Utilise our industry-leading technology both back and front-of-house to maximise efficiencies and food quality. Cook once in large volume, display some front-of-house with Flexeserve Zone and hot-hold the rest back-of-house with Flexeserve Hub.



GASTRO ECONOMY

Takeaway and delivery

Reinvent your approach to preparing takeaway and delivery orders with Flexeserve Hub.

Prepare scheduled orders and bestsellers ahead of time and keep them fully packaged at serving temperature in Flexeserve Hub, ready for collection. Keeping hot food at the correct temperature is vital for food safety and, by minimising handling, this approach also increases food security.

Of course, this also means you can have products ready-to-go for walk-in customers – offering them excellent quality meals, faster than fast food.

The high capacity of Flexeserve Hub enables you to keep up with the demand for your products at peak times.

Improve your rotisserie offer

The capacity of Flexeserve Hub enables you to hot-hold and display a significant volume of rotisserie products – both front and back-of-house.

To give you a real idea of that capacity – Flexeserve Hub can hold up to **seven shelves of whole chickens**, with 20 chickens per shelf. That's right, 140 chickens!

We're not just talking about roast chicken here either. Think joints of meat, spicy wings, drumsticks, ribs, chicken skewers and kebabs – plus a range of accompaniments, and sweet things for afterwards!

Combined with our Flexeserve Solution, the air recirculation technology of Flexeserve Hub means you can achieve this and cook larger batches less often, reduce waste and minimise operating costs.

Flexeserve Hub can also be easily manoeuvred into high footfall areas to provide impulse-buy merchandising, any time of day.



Dinner … to-go!

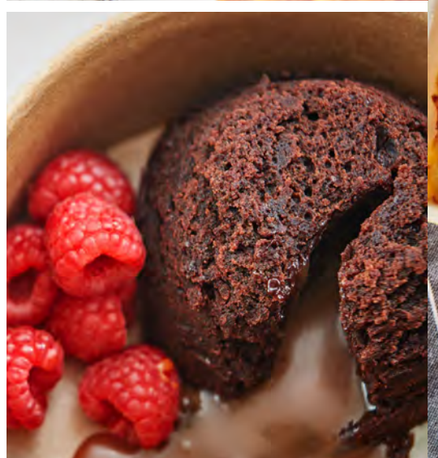
Discover the potential of food for later. Flexeserve Hub opens up a variety of opportunities for you to make a true dinner to-go destination within your supermarkets and grocery stores.

You can create a 'one-stop-shop' where individuals, couples and even whole families can buy an entire meal. With this new offer, they can grab, go and eat mains, sides and desserts at home.

Upgrade your evening meal offer with pizza, spicy chicken, pasta, rice dishes, burgers and fries, noodles and 'classic takeaway' boxes you would usually offer cold. You can also offer side dishes like potato wedges or fries, roasted vegetables, mac 'n' cheese and mashed potato.

"Food for now, food for later. People want the freedom to eat anywhere, anytime."







Self-service

Self-service food-to-go concepts offer big opportunities in a small footprint – Flexeserve Hub is a perfect match.

Micro Markets

This self-service concept is growing in popularity in a variety of environments, including fuel stations, convenience stores, leisure venues, sports stadiums, university campuses, hotels ... amongst many others! With Flexeserve Hub, you can enhance such a concept and offer hot food with low impact to your operations.

Branded destinations and concessions

Elevate your products and their prominence in-store by offering an easy unmanned solution to serving them ready to eat in large volumes – for example 60 pizzas, 140 meal boxes – or multiple products under a single brand.

"Create your food-to-go destination with Flexeserve Hub."









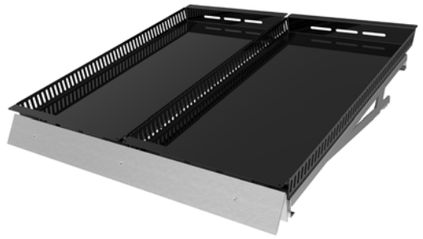


Make an impact

Our innovative range of accessories increases visibility, capacity and operational efficiencies. Complement your brand and store environment with bespoke options for customisation.

Merchandising Tray

Merchandise your products back-of-house for an efficient way of stocking Flexeserve Hub. Merchandising racks easily click into the trays for a safe way of transporting to front-of-house.





Merchandising Racks – Narrow and Standard

Present your hash browns, pizza slices, flatbreads and more in the perfect way for visual impact, whilst at the same time increasing capacity.



Fully adjustable shelving

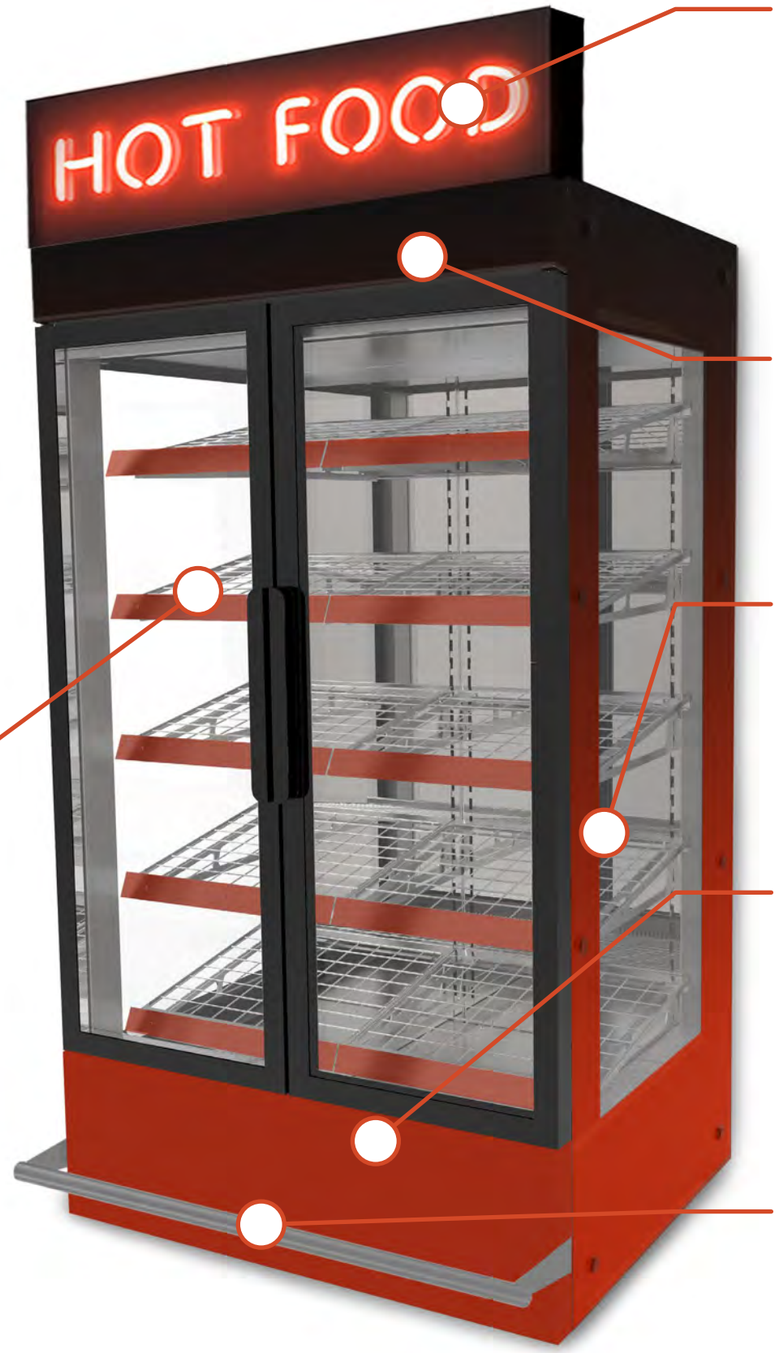
The shelving within Flexeserve Hub is fully adjustable – you can move the shelves up, down and even angle them. This not only allows you to make them suit the size and shape of your products, but also helps you make maximum use of the space. No unnecessary gaps.

1 Flat 2 10° 3 20°



Pizza Cartridge

Utilise the entire interior volume of your Flexeserve Hub for up to 60 boxed pizzas, without compromising the hot air recirculation that ensures true hot-holding. You can also mix and match, filling part of the unit with the pizza cartridges, and using our adjustable shelving to hold other products, such as sides and desserts, in the remaining space.



Customised header

The Flexeserve Hub unit can be customised to maximise your point-of-sale impact and draw customers in. You can add a range of visual effects from illuminated signs, header boards, magnetic signage or vinyl graphics. These can be tailored to your specific brand or design, and can be utilised to highlight different day part menus.

Bespoke colour options

Any stainless-steel surfaces within the Flexeserve Hub unit can be painted to your specific RAL colour requirements to enhance the overall appearance.

End panel graphics

You can further enhance your Flexeserve Hub unit by adding colour or branding to the end panels. Vinyl graphics can be applied directly to the glass, or the unit can be clad to match the materials and finishes of your store.

Custom veneer or graphic base board

To complement your brand and store environment, the base of the Flexeserve Hub unit can be manufactured in any RAL colour, or can incorporate magnetic graphics, vinyl signage or any other materials.

Trolley bumper rail

Our trolley bumper rail will safeguard your investment and protect the Flexeserve Hub unit from potential impact with supermarket trollies.

Our range of accessories has been developed to be interchangeable and compatible with each other.

Scan me to see our full range of accessories.

Specifications

Available in two sizes, Flexeserve Hub offers excellent capacity and configuration to accommodate your packaged hot food.

Flexeserve Hub

MODEL	600	1000
PRODUCT CODE	FH-60R-GB	FH-10D-GB
HEIGHT	1871mm	1871mm
WIDTH	559mm	984mm
DEPTH	864mm	864mm
WEIGHT	190Kg	288Kg
ELECTRICAL INFORMATION		
600 - 13AMP / 16AMP Single Phase, 1000 - 16AMP Single Phase		
ENERGY CONSUMPTION (HOURLY)		
600 - 0.65 kWh, 1000 - 1.284 kWh		



Model 600, stainless steel



Model 1000, Black Edition

Black Edition

Flexeserve Hub is also available in Black Edition. With a slick, matte black finish, this upgrade provides a premium feel that may better suit your brand.

Product capacity

We've engineered Flexeserve Hub to offer the maximum internal area for its small footprint. This capacity unlocks groundbreaking opportunities.

To give you a real idea of that capacity – Flexeserve Hub can hold up to **60 large boxed pizzas, 140 food orders** – packed up and ready to go – or up to **140 whole rotisserie chickens**.

Below are some more examples of the capacity of Flexeserve Hub.

ITEM*	600	1000
DELIVERY TAKEAWAY BAGS	32 per unit	64 per unit
PIZZA BOXES	30 per unit**	60 per unit**
ROTISSERIE CHICKENS	70 per unit	140 per unit
SOUP CONTAINERS (16oz)	175 per unit	350 per unit

**Indication only, based on generic food packaging and 5 shelves (Model 600) and 10 shelves (Model 1000).*
***Using Flexeserve Hub merchandising accessories.*



Model 1000, stainless steel













Manufacture and testing

We have made significant investments in transforming our manufacturing processes to ensure we meet demand, without compromising quality or safety. This commitment continues in our testing facility, where we test every unit before despatch.

Our dedicated and highly skilled workforce shares a passion for creating the best hot-holding units in the world. Together, we are focused on delivering a high-quality solution for all our customers.

Flexeserve Hub is manufactured in compliance with the most stringent accreditations for export to Europe, Australia and New Zealand, and has also been independently risk assessed. This provides complete assurance that Flexeserve Hub exceeds the requirements of strict health and safety legislation.

Within our post-production testing area, we conduct a thorough quality control process that ensures reliability. We rigorously test every unit that is manufactured, and even replicate the voltage and frequency of the destination country to ensure the unit will plug-and-play, no matter where it will be operating.

Conforms to Standard UL 197 and NSF-4.
Certified to CSA Standard C22.2 No. 109.

Advancing technology with research and development

Our Research and Development team, led by our pioneering Technical Director, is pushing the boundaries of what's possible in the world of food-to-go.

Using our custom-designed and world-first Environmental Test Chamber for hot-holding equipment, we are setting the benchmark. This chamber plays a key role in advancing the possibilities of what can be achieved in Flexeserve Hub.

We can simulate the conditions that our equipment is used within. This enables us to stress-test Flexeserve Hub and ensure that it can cope with the factors that may affect it. The katabatic air system pools cold air inside the test chamber and a ‘car wash’ system replicates wind being blown from an open door or from an air conditioning unit.

With these systems, we can understand how our equipment copes with the challenges of a typical store. We monitor the performance of the unit and how it deals with these conditions, so we can continue to fine-tune and improve performance.

A hunger for improvement and a need to stay ahead of the market mean that we are always exploring ways of enhancing our technology. Our Research and Development team works to refine Flexeserve Hub, making substantial leaps in efficiency, reliability and quality.





flexeserve®

GASTRO ECONOMY

Gastro Economy sp. ko**mandytowa**
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

