

# Specification

## Flexeserve Zone 2 Tier - Rear Feed

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

### Exclusive features

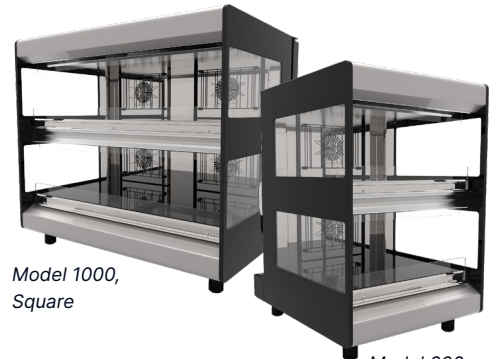
- ✳ Patented convection air system integrated into fully insulated rear doors, unlike any other heated display. Resulting in superior product quality, extended shelf life and industry-leading energy efficiency.
- ✳ Groundbreaking custom built smart controller with cloud based connectivity for recipe setting, remote monitoring and programming.
- ✳ 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 2 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. Fans shut off when doors are opened with safe to touch coated fenders.
- ✳ **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.



Model 1000,  
Square

Model 600,  
Square



Model 1000,  
Square Rear doors



**PRODUCT CAPACITY**  
Up to 36 soup  
containers per shelf.



**PATENTED TECHNOLOGY**  
Superior food quality and  
energy efficiency.

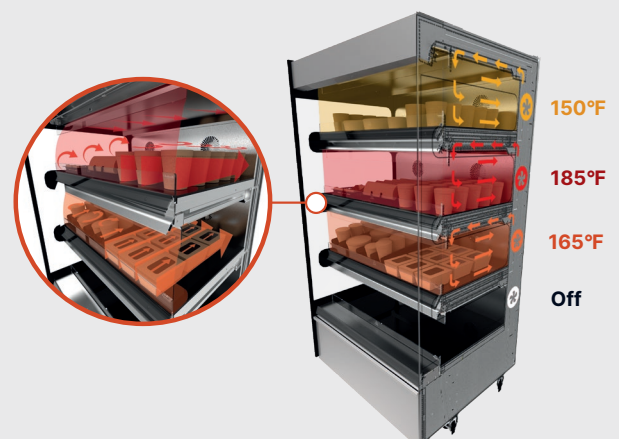


**PRODUCT CAPACITY**  
Up to 16 rotisserie  
chickens per shelf.

### 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.



# Specification

## Flexeserve Zone 2 Tier - Countertop Rear Feed

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

### Standard features

- ✳ Stainless steel shelf edge.
- ✳ Door/doors to rear with mirror polished back panel.
- ✳ Stainless steel canopy and valance - magnetic.
- ✳ Standard ticket strip (2.09" height).
- ✳ Fan guards.
- ✳ LED lighting to each shelf.

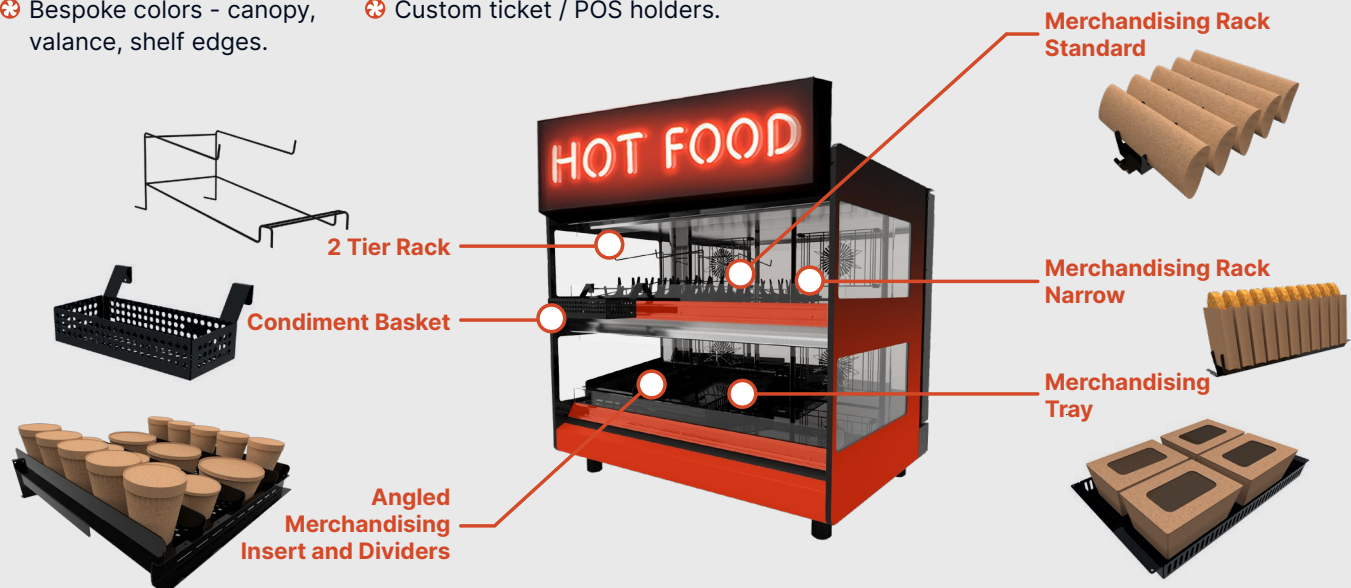


Model 600, Square standard finishes

### 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/](http://www.flexeserve.com/en-us/flexeserve-zone/accessories-and-customisation/)

- ✳ Customized header board.
- ✳ End panel graphics / colors.
- ✳ Bespoke colors - canopy, valance, shelf edges.
- ✳ 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 600	MODEL 1000
SOUP CONTAINER	20 Per Zone	36 Per Zone
WRAP / BURRITO	10 Per Zone**	25 Per Zone**
BOWL (double stacked)	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/](http://www.flexeserve.com/en-us/flexeserve-zone/accessories-and-customisation/)

### FLEXESERVE ZONE PATENTS

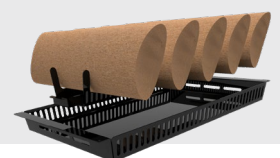
WO2014072693, WO2015044637, EP2916692, EP3048931, GB2509207, GB2518524, US2016213168, US2016235218, HK1193011, CA2925157, AU2014326399.

### ACCREDITATIONS

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



### ACCESSORIES



# Specification

## 2 Tier - Countertop Rear Feed Square



MODEL TYPE	600 SQUARE	1000 SQUARE
PRODUCT CODE Right Hand / Left Hand Door	FZ60R2C61 / FZ60L2C61	FZ10D2C61
UNIT H / W / D inches	35.8 / 23.6 / 28	35.8 / 39.3 / 28
SHELF SIZE W / D inches / CAPACITY ft <sup>3</sup>	22.4 / 16.5 / 1.73	38.2 / 16.5 / 2.95
UNIT WEIGHT lb	227	350
<b>ELECTRICAL INFORMATION*</b>		
POWER SUPPLY	Nema 6-15P Plug 208V 2 Wire + Ground (1Ph), 60Hz	Nema 6-20P Plug 208V 2 Wire + Ground (1Ph), 60Hz
TOTAL POWER PER ZONE	3.6A / 750W	7.2A / 1500W
TOTAL POWER PER UNIT	7.2A / 1500W	14.4A / 3000W
<b>ENERGY CONSUMPTION - HOURLY</b>		
ONE ZONE / ALL ZONES	<b>0.441 kWh / 0.881 kWh</b>	<b>0.881 kWh / 1.763 kWh</b>
<b>SHIPPING CRATE</b>		
SIZE H / W / D inches / WEIGHT lb**	43.8 / 27.5 / 30.3 / 33.1	43.8 / 42.1 / 30.3 / 44.1

### PLUG TYPES



US  
Nema 6-15P

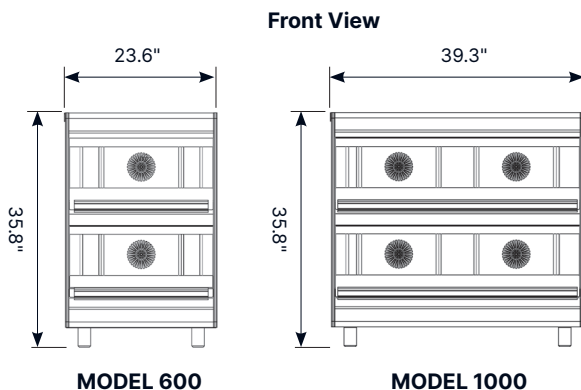


US  
Nema 6-20P

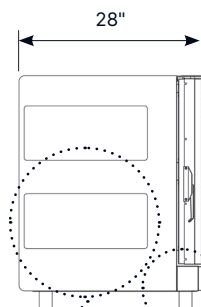
\* All models require a dedicated power supply.

\*\* For accurate shipping weights including accessories and customization, contact [help@flexeserve.com](mailto:help@flexeserve.com)

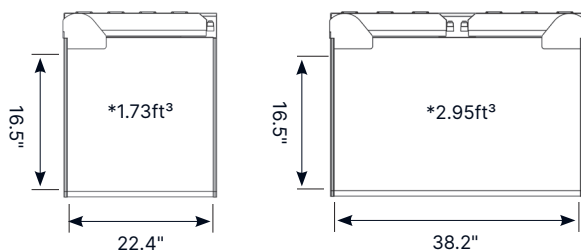
**UNIT VENTILATION** - A 2" ventilation gap is required between the back of the unit and all solid surfaces. If located within housing or under a bulkhead, open ventilation above is required.



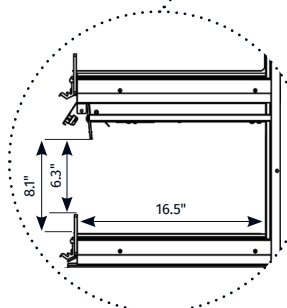
### Profile View



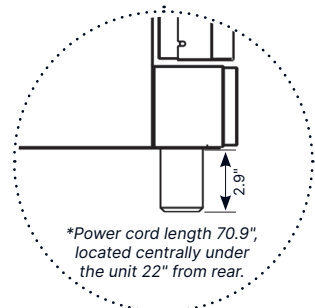
### Shelf Footprint & Merchandising Volume\*



### Interior Zone Dimensions



### Foot Height & Power Cord Height / Length\*



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

[help@flexeserve.com](mailto:help@flexeserve.com)

[flexeserve.com](http://flexeserve.com)

**Flexeserve Technical Service**

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