

Specification.

4 Tier - Square

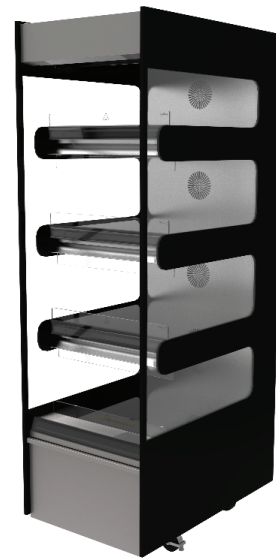
Flexeserve Zone® provides flexible hot merchandising in one unit. Our unique patented air flow technology delivers true hot-holding, enabling you to hold a wider variety of hot food-to-go products for longer.

Features

- Convected air system unlike any other heated display, for superior product quality and extended shelf life.
- Self-serve heated display unit available in 3 widths.
- Industry leading energy efficiency.
- Double glazed end panels.
- Individually controlled temperature zones to suit multiple products.
- Unit operating temperature from ambient to 90°C.
- LED lighting to each shelf.
- Ticket strip insert to each shelf.

Benefits

- **Extends food shelf-life** - supporting a full day part menu, quality and temperature are retained throughout the holding process.
- **True hot-holding** - products held for longer and served as they were intended within accurate, discreet temperature zones. Each zone is thermally isolated, meaning no heat transfer. Hot-hold products with different requirements within one unit.
- **Safety** - Integrated over-temperature fail-safes, safe to touch surfaces and a flat shelf display for reduced risk of hot liquid spillages.
- **Support** - Foodservice Innovation Centre, development kitchen, menu development, product testing, temperature and organoleptic validation, packaging support.
- **Accessories** - A full range of approved Flexeserve® accessories are available to help increase capacity, improve product visibility and provide operational efficiencies.



4 Tier Square, 600

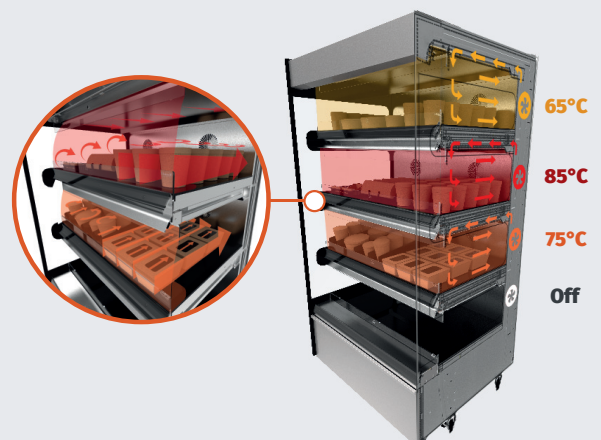
MODEL	400	600	1000
MODEL TYPE	SQUARE	SQUARE	SQUARE
PRODUCT CODE	FXZNA40S4SA1	FXZNA60S4SA1	FXZNA10S4SA1* FXZNA10S4SA3**

*/** REFER TO ELECTRIC SUPPLY

Unique air recirculation technology

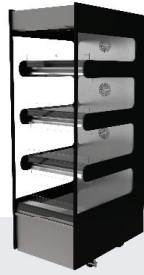
Flexeserve Zone® uses convection technology rather than relying on outdated contact heat. Hot air is continually circulated throughout the entire volume of each zone and creates a consistent and stable environment for your products.

This even distribution of air within each zone means food does not continue to cook, unlike in heated units that use conduction that acts like a hot plate. In Flexeserve Zone®, food is held at the appropriate temperature and product integrity is maintained - no hard bottoms, no soggy tops.



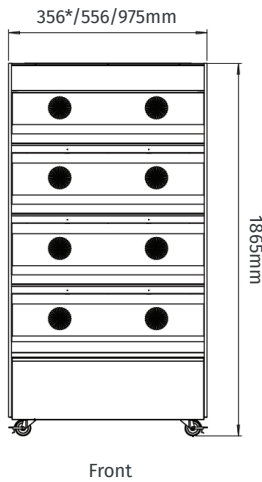
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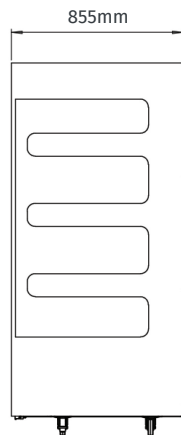


MODEL	400	600	1000
MODEL TYPE	SQUARE	SQUARE	SQUARE
UNIT HEIGHT	1865mm	1865mm	1865mm
UNIT WIDTH	356mm*	556mm	975mm
UNIT DEPTH	855mm	855mm	855mm
SHELF WIDTH / DEPTH	329mm / 547mm	529mm / 547mm	949mm / 547mm
WEIGHT	159Kg	196Kg	323Kg
ELECTRICAL INFORMATION			
ELECTRICAL SUPPLY	15AMP Single Phase	15AMP Single Phase	32AMP Single* or 15AMP 3 Phase**
TOTAL POWER PER ZONE	3.00AMPS / 689WATTS	3.00AMPS / 689WATTS	6.01AMPS / 1382WATTS
TOTAL POWER PER UNIT	11.98AMPS / 2756WATTS	11.98AMPS / 2756WATTS	24.04AMPS / 5528WATTS
PLUG TYPE	15AMP Plug Top	15AMP Plug Top	Plug Top can be fitted on request.
ENERGY CONSUMPTION - HOURLY			
ONE ZONE / ALL ZONES	0.39kWh / 1.56kWh	0.39kWh / 1.56kWh	0.7kWh / 2.8kWh

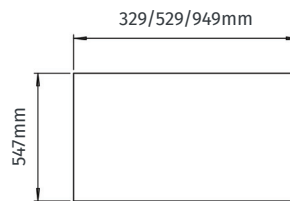
UNIT VENTILATION - A 50mm ventilation gap is required between the back of the unit and all solid surfaces.



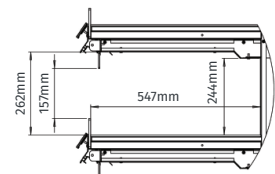
Front



Profile



Shelf Foot Print



Shelf Side Profile

*Overall width 450mm to accommodate side wing stabilising brackets fixed to castors, these can be removed once in position.

Flexeserve® Patents

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



Compliance / approval to standards
UL 197, CSA C22.2 No.109.

