



flexserve Zone[®]
True hot-holding | Flexible merchandising

Life with Flexeserve Zone

Flexeserve Zone will revolutionise the way you serve hot food with its unique technology.

Unlocking the day parts

Flexeserve Zone is the only heated display that is capable of true hot-holding and displaying multiple food types, with different temperature requirements, in one unit. This truly unique and patented technology enables you to serve a wider variety of products for record hold times – without compromising food quality.

By utilising the flexibility of Flexeserve Zone, you can capitalise on all day parts – improve your breakfast offering, optimise bakery goods, spice up your lunches and extend your rotisserie menu to include side dishes and accompaniments. The unit also opens up new opportunities throughout the day, such as afternoon snacks and sweet treats, or evening shoppers looking for a great quality dinner to take home.

The technology used within Flexeserve Zone, combined with the correct packaging, enables you to maximise shelf life whilst still maintaining food quality. This means you can cook larger batches less often and drastically reduce your food waste and operating costs.

"The unique Flexeserve Zone hot-holding units make it easier for food retailers to broaden their horizons."

"They enable brands to offer safe and great quality hot food-to-go products to a diverse range of consumers."

Simon Chiremba, Product Development Controller at Greencore Food to Go



A typical day part offer

Realise the versatility, hold a wider variety of foods and sell more product by unlocking the day parts.

Wider variety

Using Flexeserve Zone, retailers can deliver on consumer demand for a visually appealing, innovative and extensive range of food-to-go that tastes as fresh as the moment it was made. The unique hot air system preserves moisture in products, which is key to maintaining quality and temperature during hot-holding.

The individually controlled zones maintain a consistent temperature that is tailored specifically to your products for optimum performance. This allows for a wider variety of foods to be held within the same unit.



Eco-friendly
Extended shelf life
reduces food waste



Energy efficiency and reduced waste

The unique design of Flexeserve Zone and its hot air system means there is no heat dissipation into the surrounding environment, and the unit recycles the same air within each zone. This, along with double-glazed end panels, LED lighting and the insulative material used in its construction, enables Flexeserve Zone to deliver industry-leading energy efficiency.

The ability to hold hot food at optimum quality for longer, increases the window of opportunity for purchase. The result is that retailers can significantly reduce food waste and increase profitability.

Complete flexibility

Flexeserve Zone is designed with flat shelves as standard to allow for double-stacking and reduce the risk of hot liquid spillages. A larger shelf footprint provides greater capacity than competitor units, and the double-glazed end panels give maximum visibility.

Our innovative range of merchandising accessories has been specifically designed for Flexeserve Zone to maximise product visibility, increase capacity and improve operational efficiencies.

100%

Flexeserve Zone gives you up to 100% increased hold time



Safety and low maintenance

The easy-to-use control panel and integrated over-temperature fail-safes make Flexeserve Zone safe and simple to operate. The units are easy to clean with safe-to-touch surfaces, so maintaining the unit is effective and straightforward.

Robust, high-quality, plug-and-play components in Flexeserve Zone ensure reliability and provide quick and easy maintenance.

Specifications



2 Tier - Countertop,
Model 1000

2 Tier - Countertop

MODEL	400	600	1000
MODEL TYPE	SQUARE	SQUARE	SQUARE
HEIGHT	884mm	884mm	884mm
WIDTH	356mm	556mm	975mm
DEPTH	660mm	660mm	660mm
WEIGHT	74Kg	86Kg	126Kg

ELECTRICAL INFORMATION

400 / 600 / 1000 - 13AMP Single Phase



3 Tier Square, Model 600

3 Tier - Floor Standing

MODEL	400	600	1000	400	600	1000
MODEL TYPE	CURVED	CURVED	CURVED	SQUARE	SQUARE	SQUARE
HEIGHT	1520mm	1520mm	1520mm	1520mm	1520mm	1520mm
WIDTH	356mm*	556mm	975mm	356mm*	556mm	975mm
DEPTH	830mm	830mm	830mm	855mm	855mm	855mm
WEIGHT	132Kg	145Kg	230Kg	136Kg	148Kg	237Kg

ELECTRICAL INFORMATION

400 / 600 - 13AMP Single Phase

1000 - 32AMP Single Phase or 16AMP 3 Phase

4 Tier - Floor Standing

MODEL	400	600	1000	400	600	1000
MODEL TYPE	CURVED	CURVED	CURVED	SQUARE	SQUARE	SQUARE
HEIGHT	1865mm	1865mm	1865mm	1865mm	1865mm	1865mm
WIDTH	356mm*	556mm	975mm	356mm*	556mm	975mm
DEPTH	865mm	865mm	865mm	855mm	855mm	855mm
WEIGHT	186Kg	210Kg	292Kg	189Kg	213Kg	295Kg

ELECTRICAL INFORMATION

400 / 600 - 13AMP Single Phase or 16AMP 3 Phase

1000 - 32AMP Single Phase or 16AMP 3 Phase



4 Tier Square, Model 600

Introducing Hi-Line

MODEL	600	1000
MODEL TYPE	SQUARE	SQUARE
HEIGHT	1865mm	1865mm
WIDTH	556mm	975mm
DEPTH	855mm	855mm
WEIGHT	200Kg	290Kg

ELECTRICAL INFORMATION

600 / 1000 - 13AMP Single Phase



3 Tier Square
Hi-Line, Model 1000



5 Tier Square, Model 1000

5 Tier - Floor Standing

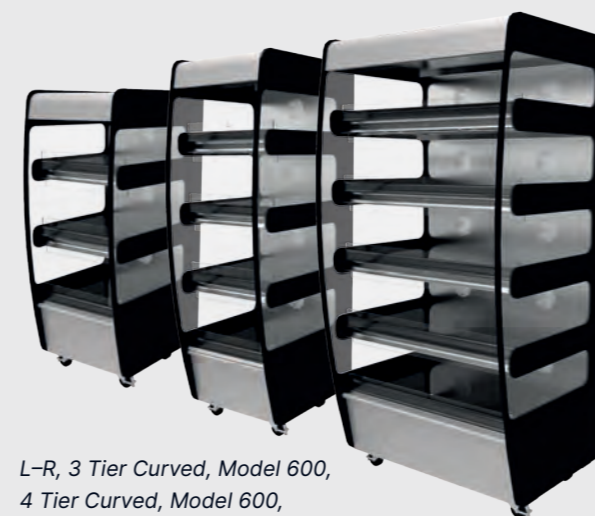
MODEL	600	1000	600	1000
MODEL TYPE	CURVED	CURVED	SQUARE	SQUARE
HEIGHT	1970mm	1970mm	1970mm	1970mm
WIDTHS	556mm	975mm	556mm	975mm
DEPTH	873mm	873mm	855mm	855mm
WEIGHT	220Kg	295Kg	223Kg	298Kg

ELECTRICAL INFORMATION

600 - 16AMP Single Phase or 16AMP 3 Phase

1000 - 32AMP Single Phase or 16AMP 3 Phase

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



L-R, 3 Tier Curved, Model 600,
4 Tier Curved, Model 600,
5 Tier Curved, Model 1000

One size doesn't fit all

We know this, that's why Flexeserve Zone is available in a range of shapes and sizes. You can select the unit that works for your business, premises and product range, be it a stand-alone floor unit that sits alongside your fridges – holding a wide range of savoury meals, or a smaller countertop unit filled with pastries.

With features such as double stacking you can achieve a high capacity of stock for the unit's size and, because Flexeserve Zone creates the same temperature throughout each zone, food quality is never compromised.

All product specifications and data are subject to change without notice to improve reliability, function, design or otherwise. The intention of this information is to provide a reasonable description of products, procedures and capabilities. All rights reserved.

Rear Feed specifications

Available in four sizes, Flexeserve Zone Rear Feed features rear feeding doors, so it can be operated and restocked from behind the counter.

2 Tier - Countertop Rear Feed

MODEL	600	1000
MODEL TYPE	SQUARE	SQUARE
HEIGHT	910mm	910mm
WIDTH	600mm	1000mm
DEPTH	712mm	712mm
WEIGHT	103Kg	159Kg

ELECTRICAL INFORMATION

2 Tier Countertop 600 / 1000 - 13AMP Single Phase



2 Tier - Countertop Rear Feed, Model 1000



3 Tier - Floor Standing Rear Feed Model 600

3 Tier - Floor Standing Rear Feed

MODEL	600	1000
MODEL TYPE	SQUARE	SQUARE
HEIGHT	1380mm	1380mm
WIDTH	600mm	1000mm
DEPTH	712mm	712mm
WEIGHT	166Kg	245Kg

ELECTRICAL INFORMATION

3 Tier 600 - 16AMP Commando Single Phase
 3 Tier 1000 - 32AMP Commando Single Phase / 16AMP Commando Single Phase



3 Tier - Counter Rear Feed, Model 1000



flexeserve®



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