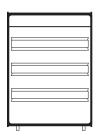
Nuttall





food flexibility freshness profit



















Flexeserve Zone®
Flexible Hot Merchandising - Grab & go











Flexeserve Zone®

The Flexeserve Zone® is transforming the hot food-to-go display market and changing customer expectations for the better. The multi-award-winning heated display unit offers a range of hot self-serve food-to-go merchandising solutions in one cabinet. With 48% of food-to-go shoppers making unplanned purchases, the Flexeserve Zone® is the perfect solution to facilitate impulse purchases for your enticing hot food-to-go products.

The patented technology creates the most suitable environment for your product. The pioneering Flexeserve Zone® allows operators to tailor their hot food offer according to consumer demand, while reducing product waste. It has the ability to turn zones off in quieter trading times or utilise the cabinet's greater merchandising capacity.

Flexeserve Zone® keeps your hot food tasting and looking its best for longer.

- Each shelf has its own temperature control
- Patented hot hold technology
- Designed for a multitude of hot food products
- Available in 2, 3 or 4 tier cabinets in widths of 356mm, 556mm and 975mm
- Easy to use control panel
- Option to customise with client's branding.
- · Industry leading merchandising capacity.
- Energy efficient
- LED lighting as standard
- · Ability to be built in

Increase hot food sales and reduce labour costs!







3 Tier Floor Standing Unit



4 Tier Floor Standing Unit



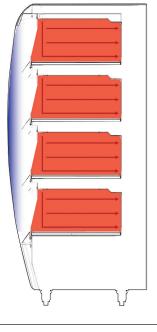








How does it work?



- Patented air handling system enables stable constant air temperature throughout the Zone
- The high velocity air curtain ensures that the heated air is maintained at the correct temperature and protects each Zone from the exterior environment.
- Each Zone has its own independent temperature control so it can be set for optimum conditions to suit various products or switched off in quiet times saving energy.





& Toasties

Chicken & Meats





Bakery

Pizza





Soups & Porridge

Fried Food





Pasta &

Pies & Curry Dishes Sausage Rolls

We can display any kind of hot food!

Flexeserve Zone® Versus Heated Shelf Cabinets

Nuttall Flexeserve Zone®	Resulting in
Controlled Enviroment	High Product quality and stable temperature
Tight air curtain	Energy Saving
Independent heating zones	Greater economy of use
Energy Efficient Controls	\$856 saving per year
Flat shelf display	Safely display liquid products
Greater area of merchanding capacity	28% increase in merchandising capacity*

Generic Heated Shelf Cabinet	Resulting in		
Heated Shelf	Product continues to cook when in contact with the shelf		
No heated environment	Inconsistent temperature		
Singular heated area	Inefficient use of energy		
Inefficient energy control	Consistently in an "on state"		
Angled shelf display	Not suitable for merchandising liquid or potted products (soup, oatmeal, etc)		



Flexeserve Zone®

2 Tier Counter Top Unit

Description	Model	No. of Zones	External Dimensions W x D x H (mm)	Power Required
Flexeserve Zone® 2 Tier Counter Top 400	FXZNA40N2S	2	356 x 660 x 885	10 Amp
Flexeserve Zone® 2 Tier Counter Top 600	FXZNA60N2S	2	556 x 660 x 885	10 Amp
Flexeserve Zone® 2 Tier Counter Top 1000	FXZNA10N2S	2	975 x 660 x 885	15 Amp



3 Tier Floor Standing Unit

Description	Model	No. of Zones	External Dimensions W x D x H (mm)	Power Required
Flexeserve Zone® 3 Tier Floor Standing 400	FXZNA40S3C	3	356 x 830 x 1510	10 Amp
Flexeserve Zone® 3 Tier Floor Standing 600	FXZNA60S3C	3	556 x 830 x 1510	10 Amp
Flexeserve Zone® 3 Tier Floor Standing 1000	FXZNA10S3C	3	975 x 830 x 1510	25 Amp*



4 Tier Floor Standing Unit

Description	Model	No. of Zones	External Dimensions W x D x H (mm)	Power Required
Flexeserve Zone® 4 Tier Floor Standing 400	FXZNA40S4C	4	356 x 865 x 1860	15 Amp
Flexeserve Zone® 4 Tier Floor Standing 600	FXZNA60S4C	4	556 x 865 x 1860	15 Amp
Flexeserve Zone® 4 Tier Floor Standing 1000	FXZNA10S4C	4	975 x 865 x 1860	25 Amp*



^{*}Option of 3 phase power available on request



Customised unit with square end panels and fascias

*Specifications subject to change



