

**Flexy Compact**  
**Refrigerated well on cupboard, static**  
**with fan (3GN) overshelf with LED lights,**  
**H=900mm**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**322094 (F11C3AF01W)**

 Refrigerated well on  
 cupboard, static with fan (3  
 GN container capacity)with  
 overshelf with LED lights and  
 one stainless steel tubular  
 tray slider on customer side  
 H=900mm

### Short Form Specification

**Item No.** \_\_\_\_\_

Compact design, ideal for space saving environments. Stainless steel tubular tray slider on customer side. Unit mounted on 150 mm high feet. Soft closing doors on operator side. Underneath ambient cupboard with doors. L type AISI 304 overshelf equipped with LED lights designed for extra increased visibility on the surface for charming food display. Sleek, minimalist glass structure, food and dust does not get trapped and easy to clean. Semi closed glass on customer side for self service. Sturdy body construction with laminated panelings on 4 sides. Designed to serve the food in gastronorm containers with a maximum height of 150mm. Food introduced at the correct temperature maintains its core temperature according to Afnor Standards. Automatic defrosting guarantees evaporators clearance and efficient well cooling. Digital control with temperature display with precise adjustment (0,1°C). Fully compliant HACCP digital controls include visible alarms. A constant flow of cold air circulating through the containers guarantees the correct food temperatures. Temperature uniformity and fast cool down times are guaranteed thanks to powerful radial booster fans. Cylindrical stainless steel air diffusors provides a constant air circulation. 84% faster cool down time (than static refrigerated well) reduces energy consumption by allowing the operator to switch the machines on only when needed.

Wells in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole. High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to reduce energy dispersion. R290 refrigerant gas (GWP=3) to reduce environmental impact and increase cooling efficiency. The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled. Then cooled air is being distributed with radial booster fans. 900mm worktop height.

**APPROVAL:** \_\_\_\_\_

## Main Features

- Precise temperature control and setting at 0,1°C .
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- Designed to serve the food in gastronorm containers.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Automatic defrosting guarantees evaporators clearance and efficient well cooling.
- Suitable for GN 1/1 containers with a maximum height of 150 mm.
- A constant flow of cold air circulating through the containers guarantees the correct food temperatures. Temperature uniformity and fast cool down times are guaranteed thanks to powerful radial booster fans. Cylindrical stainless steel air diffusors provides a constant air circulation.
- CB and CE certified by a third party notified body.
- Tray slider in tubular stainless steel is installed on the customer side and it can also be folded down to facilitate passage of the units through doorways.
- Ideal for servery lines with an operator.
- Unit mounted on 150 mm high feet.
- Soft closing doors on operator side.
- Underneath ambient cupboard with doors ideal for extra storage.
- Available options with online configurator: colors, tray sliders, overshelves, feet/wheels with desired diameter, height 750mm for kids.
- Stylish L type overshelf designed for extra increased visibility on the surface for charming food display.
- Overshelf equipped with LED lights.
- Optional plinth can be installed to cover the feet or the wheels.
- Perfect compact design makes it ideal for space saving environments.
- Available dimensions: 2, 3, 4 GN.
- Thanks to the sleek, minimalist glass structure, food and dust does not get trapped and the cleaning is made easier.

## Construction

- Electronic control with temperature display.
- Well bottom is inclined to facilitate water drainage.
- Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole.
- IPx2 water protection.
- The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled. Then cooled air is being distributed with radial booster fans.
- Overshelf in complete AISI 304.
- Top in AISI 304.
- Sturdy construction with laminated panelings on 4 sides.

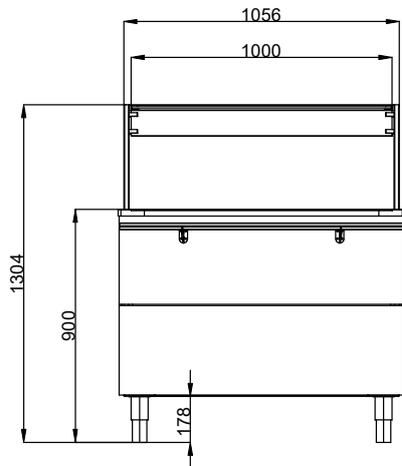
## Sustainability



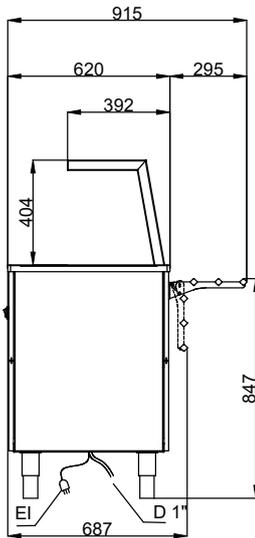
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to reduce energy dispersion.

- 84% faster cool down time (than static refrigerated well) reduces energy consumption by allowing the operator to switch the machines on only when needed.

Front

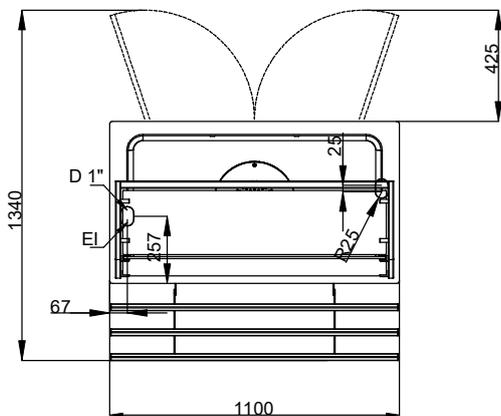


Side



D = Drain  
EI = Electrical inlet (power)

Top



**Electric**

Supply voltage: 220-240 V/1N ph/50 Hz  
Electrical power, max: 0.59 kW

**Water:**

Drain line size: 3/4"

**Key Information:**

N° of doors: 1  
External dimensions,  
Width: 1100 mm  
External dimensions,  
Depth: 915 mm  
External dimensions,  
Height: 1304 mm  
Net weight: 133 kg  
Shipping height: 1350 mm  
Shipping width: 730 mm  
Shipping depth: 1140 mm  
Shipping volume: 1.12 m<sup>3</sup>  
Set temperature: -20 / -10 °C  
Top temperature: -20 / -10 °C

**Sustainability**

Noise level: 64 dBA