

**Flexy Compact**  
**Refrigerated stainless steel surface on**  
**cupboard (3GN) with overshelf with LED**  
**lights, H=900mm**

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

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

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

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

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


**322097 (F14C3AF01W)**

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

cooling efficiency. Pressed Stainless steel top 30mm deep with rounded edges and drain hole for easier cleaning. 900mm worktop height.

### 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 on plates. 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. The bottom is equipped with copper tubes to ensure proper cooling, with this system the air touches the cold surface and gets cooled. Equipped with a drain hole to easily discharge top condensation. 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

**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.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Automatic defrosting guarantees evaporators clearance and efficient well cooling.
- Designed to serve the food on plates .
- When the temperature of the surface is cooled down to below 0 °C, the humidity in the air forms ice on the surface. If there is air circulation in the ambient, there is condensation on the surface instead of ice.
- Equipped with a drain hole to easily discharge top condensation.
- Surface mat is available as an accessory.
- 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.
- Pressed Stainless steel top 30mm deep with rounded edges and drain hole for easier cleaning.
- Overshelf in complete AISI 304.
- Top in AISI 304.
- Sturdy construction with laminated panelings on 4 sides.

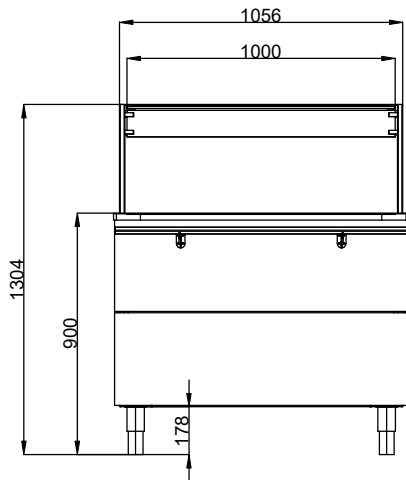
## Sustainability



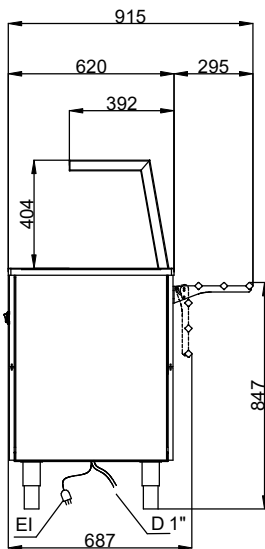
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- High-density expanded polyurethane foam with cyclopentane guarantees excellent well insulation to

reduce energy dispersion.

Front

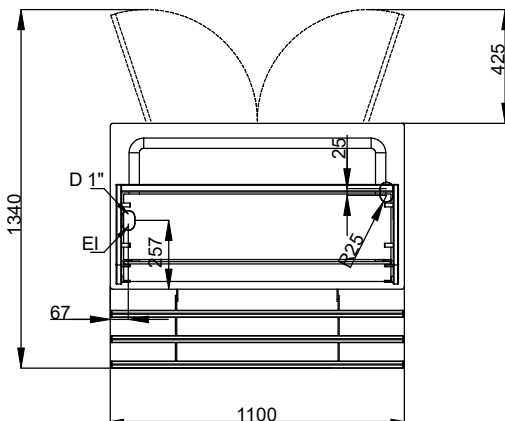


Side



EI = Electrical inlet (power)

Top



### Electric

Supply voltage:

322097 (F14C3AF01W) 220-240 V/1N ph/50 Hz

Electrical power max.:

0.49 kW

### Key Information:

N° of doors:	1
External dimensions, Width:	1100 mm
External dimensions, Depth:	915 mm
External dimensions, Height:	1304 mm
Net weight:	122 kg
Shipping height:	1470 mm
Shipping width:	910 mm
Shipping depth:	1150 mm
Shipping volume:	1.54 m <sup>3</sup>
Set temperature:	-10 / 0 °C
Top temperature:	-10 / 0 °C

### Sustainability

Noise level: 59 dBA