Flexy Compact

Refrigerated well on cupboard, static (4GN) with wheels, overshelf with LED lights, H=900mm

322029 (F10C4AW02S)

Refrigerated well on cupboard, static (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)

Main Features

- Perfect compact design makes it ideal for space saving environments.
- CB and CE certifed by a third party notified body.
- 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.
- Overshelf equipped with LED lights.
- Optional plinth can be installed to cover the feet or the wheels.
- AISI 304 Tray slider in flush mounted stainless steel is installed on long sides and they can also be folded down to facilitate passage of the units through doorways.
- Ideal for servery lines without an operator.
- Unit mounted on 125 mm wheels 2 swivel and 2 with brakes.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Curved glass.
- Designed to serve the food in gastronorm containers.
- Suitable for GN 1/1 containers with a maximum height of 200 mm.
- 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.
- 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

- Well bottom is inclined to facilitate water drainage.
- Overshelf in complete AISI 304.
- Top in AISI 304.
- Sturdy construction with laminated panelings on 4 sides.
- Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole.
- Electronic control with temperature display.
- 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.

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Sustainability

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

Optional Accessories

PNC Code	Description
Feet, wheels and ramps	
800002	Kit 4 height adjustable flanged feet, Marine
Kicking strips	
800008	Kicking strip for 4 GN units (not for Bain-Marie with separated wells)

Recommended Detergents

PNC Code	Description
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

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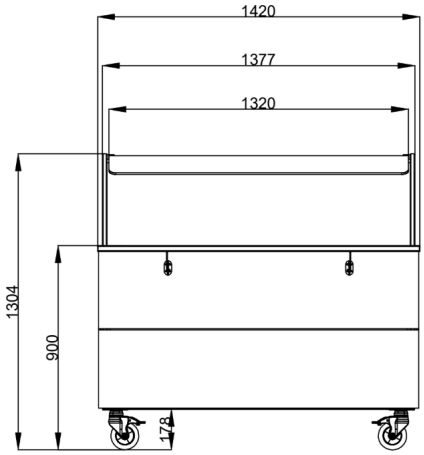
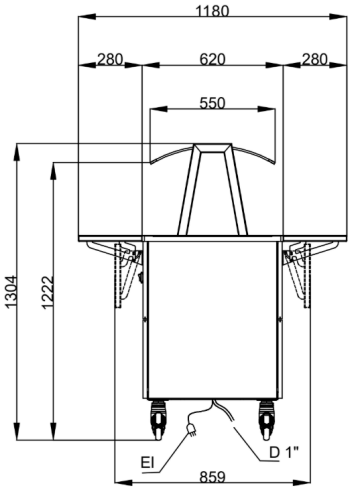
Technical specifications

Electric	
Supply voltage:	220-240 V/1N ph/50 Hz
Water:	
Drain line size:	3/4"
Key Information:	
N° of doors:	2
External dimensions, Width:	1420 mm
External dimensions, Depth:	1180 mm
External dimensions, Height:	1304 mm
Net weight:	166.5 kg
Shipping height:	1400 mm
Shipping width:	1930 mm
Shipping depth:	1500 mm
Shipping volume:	4.05 m³
Set temperature:	-15 / 0 °C
Top temperature:	-15 / 0 °C
Sustainability	
Noise level:	60 dBA

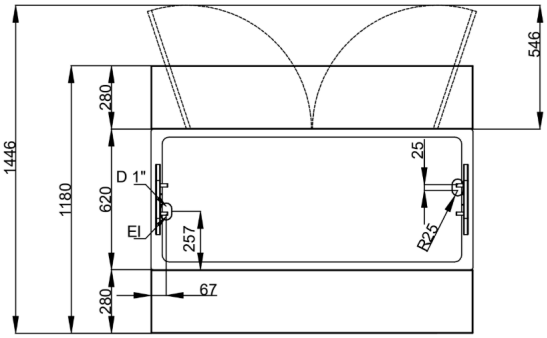
Front



Side



Top



D = Drain

EI = Electrical inlet (power)

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