

VISION SERIES

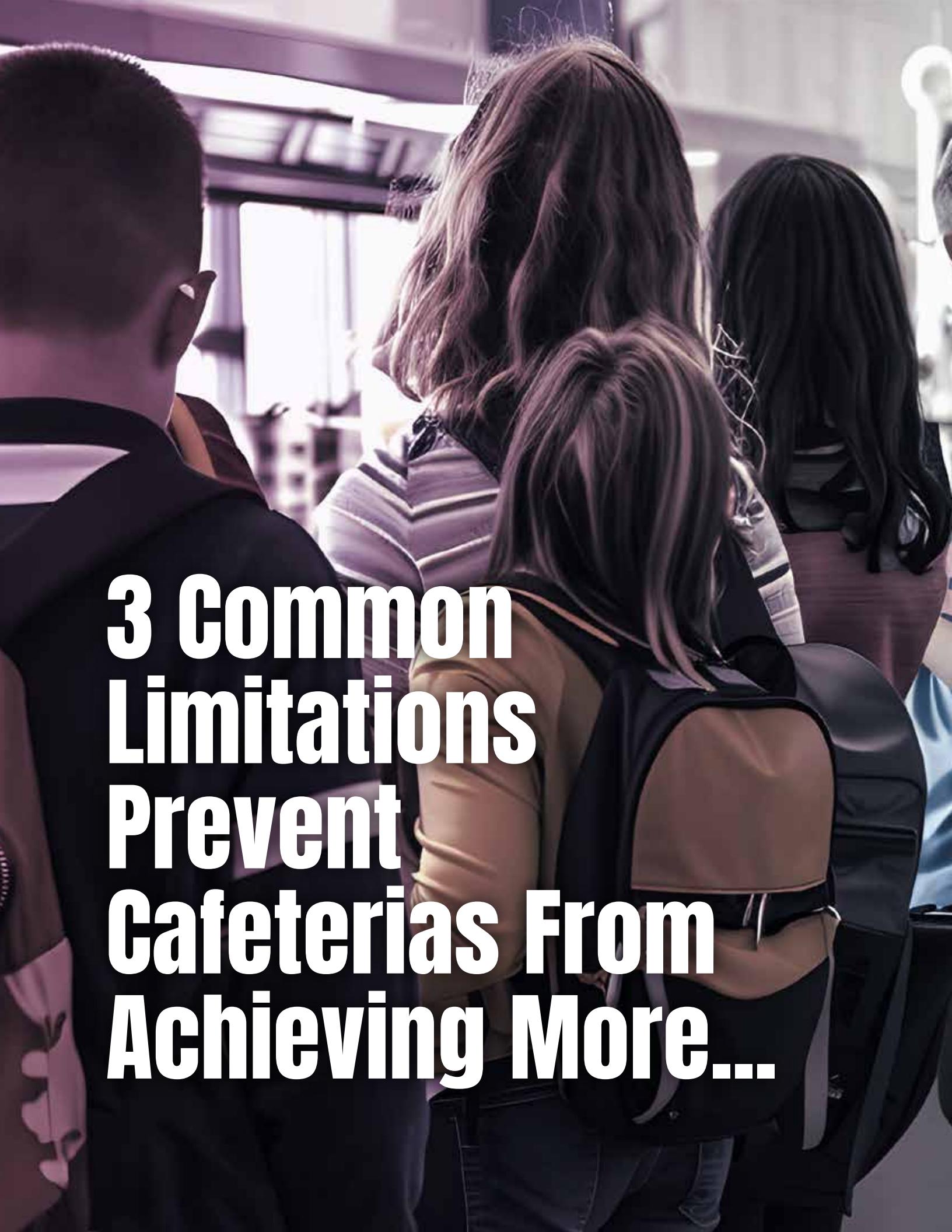
**PLEX™**

**3-IN-1 MULTIFUNCTIONAL MERCHANDISER™**

**HEATED | REFRIGERATED | AMBIENT**



*The Signature of Quality®*



# 3 Common Limitations Prevent Cafeterias From Achieving More...



## 1. Funding

Across schools, universities, corporate campuses, and medical facilities, cafeteria teams are being asked to do more with less. Food inflation and rising labor costs are squeezing operating budgets, while expectations for fresher, higher-quality, and more diverse menus keep climbing.

## 2. Space

Cafeterias are being pushed to serve more people with more menu variety without increasing operational footprints. Older buildings and fixed serving lines limit layout changes while peak traffic comes in hard waves as a result of shorter lunch breaks, class breaks, shift changes, and visiting hours, putting extreme pressure to move lines fast.

## 3. Time

Cafeterias are expected to serve more people and more variety in tighter windows than ever before. With short meal periods and consecutive rushes, every minute counts. Lines have to move fast, food has to stay stocked, and there's barely time to reset between waves.

# Flexibility and Speed are Critical

## Morning / Breakfast

7:00am - 9:30am

Refrigerated

Heated

Ambient

## Lunch

10:30am - 1:30pm

Refrigerated

Heated

Ambient

## Snacks

2:30pm - 4:00pm

Refrigerated

Ambient



## Schools & Universities

Schools and universities can keep menus fresh all day from one station meeting shifting student demand without expanding square footage.



## Corporate Campuses

Workplace cafeterias can broaden all-day food and beverage options to keep employees energized and focused, while saving them time by making it easy to stay on-site.



## Medical Facilities

Healthcare campuses can keep nutritious meals and grab-and-go choices available around the clock, improving convenience and satisfaction for staff, patients, and visitors.



# 3-in-1 Vision Series Flex™

Maximize limited space with the ability to “flex” between refrigerated, heated, or ambient food and beverages with one multifunctional grab-n-go merchandiser.

**1.**

**REFRIGERATED**



**2.**

**HEATED**



**3.**

**AMBIENT**





## Tempered Glass Ends

Tempered glass ends are scratch-resistant and four times stronger than standard glass, while also boosting spontaneous purchases through improved product visibility.

## Moisture-Resistant Base Construction

Keep your case free from condensation and environmental damage with Federal's SilverSan Coated MDF Fiberboard panel construction sealed against moisture, passing a rigorous 24-hour submersion testing\*.

## Stainless Steel Interior Including Shelves

A more aesthetically pleasing look that helps prevent bacterial growth and corrosion.



Shown in Refrigeration Mode





## Durable and Accessible Controls

Effortlessly switch between refrigerated, heated and ambient modes while setting your temperatures with durable and accessible controls at your fingertips.



## Removable Display Deck

Allows easier and more thorough cleaning of all sides of the deck.



## Standard Energy Savings Night Curtain

Conserve energy outside of operating business hours to reduce energy costs during off-hours.



Shown in Heated Mode





## Adjustable and Removable Shelves

Adjusting the shelves helps maximize vertical space, enabling you to display more items in the same area, while removing them makes cleaning the shelves and interior walls easier.



## 10° Tilttable Shelves

Improve merchandise visibility and accessibility while driving sales with Federal's standard 90° shelves, tilttable to 10° and become gravity-fed merchandising shelves.



Shown in Ambient Mode



# Reduce Your Maintenance

While maintaining a single unit instead of three saves time, materials, and costs, ultimately reducing expenses with fewer merchandisers to service, the Flex comes equipped to last.

## **SilverSan Coated**

Provides long-lasting protection against wear and tear, corrosion, and bacteria with all metal surfaces coated in Silversan antimicrobial black powder paint.

## **Clear Coil™ On-Demand Defrost System**

Extend the shelf life of many food products and reduce wear on equipment with Federal's innovative system that maintains uniform refrigerated temperatures in challenging environments by automatically defrosting refrigeration coils when frost is detected.

## **Easier Maintenance with Slide-Out Condenser Unit**

Perform regular scheduled maintenance with greater ease by simply sliding out the unit's condenser unit for greater accessibility around the unit.

## **Enhanced Evaporator Coil for Reduced Maintenance and Better Cooling**

A premium coating creates a protective shield on the unit's evaporator coil, preventing rust and deterioration from food acids, extending the coil's lifespan and improving daily performance, helping keep food at safe and stable temperatures in a cost-effective way.

## **On-Demand Energy-Efficient Condensation Evaporation System**

Reduce maintenance while supporting food safety with Federal's energy-efficient, self-regulating on-demand Positive Temperature Coefficient (PTC) evaporator. It helps manage condensation during defrost cycles by safely turning it into vapor, when a direct drain line option is not available.

# Pick Your Color

Choose a base color that fits your interior design or brand standards from hundreds of standard options.

## Hundreds of Standard Base Color Options

Match your interior space and brand colors with ease, and no additional cost.



# Enhance Your Flex

## Optional Finishes

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### **Stainless Steel Exterior Finish**

Adds durability, strength, and resistance to corrosion while improving the sanitation of the unit.

### **Premium Exterior Laminate**

More design options to better match your environment and design requirements.

### **Graphic Wrapped Panels**

Custom graphic wraps that adhere to the unit panels and are updatable for seasonal or branding requirements.

## Optional Equipment

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### **Self-Cleaning Condensor**

Automatically removes dust and debris from the condenser, reducing the need for manual cleaning and significantly extending the unit's lifespan, while also lowering maintenance and downtime.

## Optional Interiors

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### **Solid End Panels with Mirrored Interior**

Creates the perception of a larger case with more merchandise while enhancing the lighting on the merchandise.

### **Reflective End Glass**

Enhance the merchandising experience by enabling customers to view products inside the case from the side, visually multiplying the product with minimum quantities when viewing from the interior.

### **Solid, or Reflective Glass Sliding Rear Doors**

Quickly and easily restock the unit from behind the counter without disrupting the shopping activity of customers.

### **3500K LED Lights**

Enhance the visibility and visual appeal of merchandise with discreetly mounted lights below each shelf, illuminating the products below.

## Optional Legs

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### 6" Legs

Clean with ease under and around the merchandising unit for better compliance with health code standards.

### Seismic Legs

Avoid injury to staff and customers while preventing costly damage to the unit and merchandise in regions prone to earthquakes by keeping the unit level during seismic activity.

### 4" Casters with Skirt or Legs

Casters offer versatility for moving the merchandiser with a matching skirt for a cleaner look that recesses and conceals the casters.

- 2.5" (63.5mm) recessed casters (self-contained models only)
- 4.0" (101.6mm) casters for more challenging surfaces (self-contained models only)

## Optional Security

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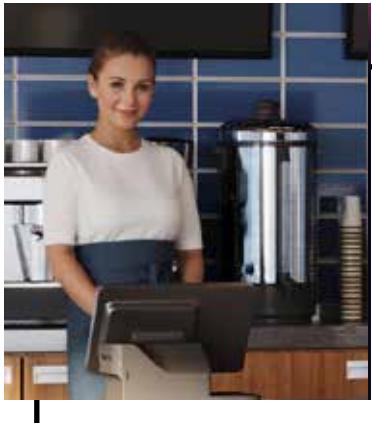
### Roll Down Security Door

Quickly and conveniently prevent theft and vandalism with an easy-to-use aluminum pull-down security cover that features a handle, lock, and key that retracts into a concealed location on the unit when not in use.

### Removable Security Panel

Prevent theft and vandalism with black, lightweight, tamper and impact-resistant black polycarbonate protective security panels and locks.

# A Creative Solution to Meet the Growing Challenges.



## Serve Faster

Provide faster service to customers using the self-service merchandising format, enabling them to quickly find and access the food and beverages they want without needing an employee to assist or open unit doors.



## Maximize Limited Space

When space is at a premium, Flex lets you expand merchandising without increasing your operational footprint unlocking new opportunities for sales and revenue.



## Reduce Capital Cost

Enjoy an immediate reduction in capital costs by purchasing just one merchandiser unit instead of multiple units for each of the food product temperatures of refrigerated, heated, and ambient.



# Specifications: Vision Series-Flex™



## Specifications

### REFRIGERATION SYSTEM

- R290 Refrigerant
- Electronic temperature control maintains 38° - 40°F (3.3° - 4.4°C)  
*Note: Temp's vary if the air curtain is disrupted.*
- Self-contained on-demand PTC condensate evaporator system
- Digital thermometer
- Clear coil on demand defrost
- Coated evaporator coil

### HEATING SYSTEM

- Separately controlled heated deck & shelves
- Holds up to an average temp. of 160°F (71°C)

### AMBIENT SYSTEM

- Shows product with appealing lighting
- Operates without refrigeration or heating to showcase ambient merchandise

## Shelving

- Three or Four adjustable stainless steel shelves with price tag molding - size dependant
- Adjust to flat or slanted down at 10°

## Agency Approvals

- UL, C-UL, and UL:  
*Sanitation listed to NSF-7, Type I conditions*
- DOE 2017 compliant

## Options

See specification sheets for available options

## Available Sizes

<b>VFSS3660S</b>	36 x 33 x 60(in)	914 x 838 x 1524(mm)
<b>VFSS4860S</b>	47.25 x 33 x 60(in)	1200 x 838 x 1524(mm)
<b>VFSS3678S</b>	36 x 33 x 78(in)	914 x 838 x 1981(mm)
<b>VFSS4878S</b>	47.25 x 33 x 78(in)	1200 x 838 x 1981(mm)

# Specifications: Vision Series-Flex™ Slide-In

## Specifications

### REFRIGERATION SYSTEM

- R290 Refrigerant
- Electronic temperature control maintains 38° - 40°F (3.3° - 4.4°C)  
*Note: Temp's vary if the air curtain is disrupted.*
- Self-contained on-demand PTC condensate evaporator system
- Digital thermometer
- Clear coil on demand defrost
- Coated evaporator coil

### HEATING SYSTEM

- Separately controlled heated deck & shelves
- Holds up to an average temp. of 160°F (71°C)

### AMBIENT SYSTEM

- Displays product with appealing lighting
- Operates without refrigeration or heating to showcase ambient merchandise

## Shelving

- Three adjustable stainless steel shelves with price tag molding - size dependant
- Adjust to flat or slanted down at 10°

## Agency Approvals

- UL, C-UL, and UL:  
*Sanitation listed to NSF-7, Type I conditions*
- DOE 2017 compliant

## Options

See specification sheets for available options



## Features & Benefits

- Stainless steel interior including shelves
- Removable stainless steel display deck
- Tempered glass upper square ends
- Black powder coated base frame
- Choice of standard colors on lower front panel
- Black trim
- Adjustable legs and adjustable casters with locks (32" to 38" counter height)
- Cord & 90 degree plug
- Rear air intake / rear discharge
- Energy saving night curtain
- 3500K LED top light

## Available Sizes

**VFSS3660S-SLD** 36.25 x 33 x 69.62(in) Min - 75.62(in) Max  
921 x 838 x 1768(mm) Min - 1921(mm) Max

**VFSS4860S-SLD** 47.25 x 33 x 69.62(in) Min - 75.62(in) Max  
1200 x 838 x 1768(mm) Min - 1921(mm) Max

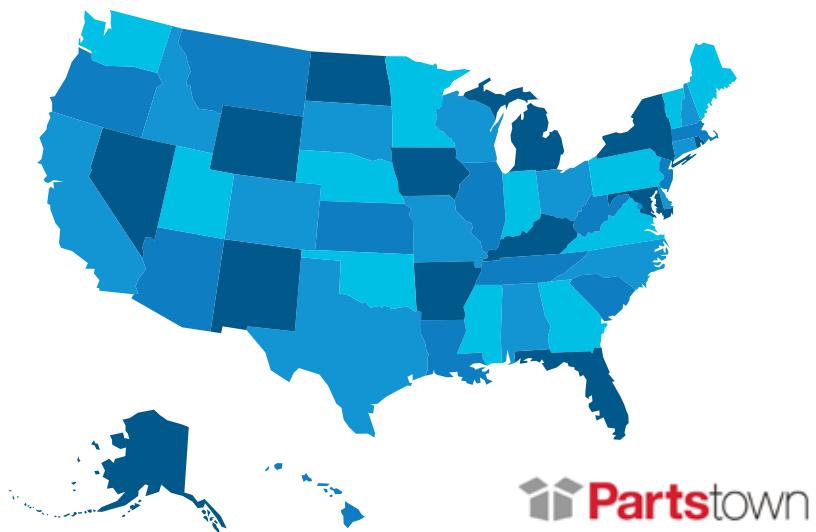
# Peace of Mind

## Warranty

Federal's warranty reflects our long-standing commitment to quality and reliability. You can count on solid coverage where it matters most, straightforward claim steps, and responsive factory-backed support so you can specify, sell, and operate Federal equipment with peace of mind.

## Parts & Service

While Federal Industries has built a reputation on durability, Federal backs every unit with a strong, customer-first parts and service ecosystem built through our well-established partnership with Partstown and a nation-wide network of qualified technicians. Coverage is extensive and built for speed, with in-stock inventory of Federal OEM parts, streamlined ordering, and rapid shipping options help minimize downtime for greater peace of mind.



# We help spaces transform into sales engines through premium merchandising solutions.

Federal Industries has been a trusted name in commercial food merchandising since 1919. Originally founded in Waukesha, Wisconsin and later relocating to Belleville in 1953, the company has grown into a world-leading manufacturer of refrigerated, non-refrigerated, and heated open-air, grab-and-go merchandisers that help operators present food beautifully, safely, and efficiently across the Food Service Equipment and Supplies industry. Headquartered in Belleville, WI and operating as a proud subsidiary of Standex International Corporation, Federal Industries is known for its quality and reliability - backed by a strong commitment to new product development driven by the Voice of the Customer.





*The Signature of Quality®*



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