



flexeserve[®]
The Home of Hot-holding

Press kit

Contents

An introduction to Flexeserve

- 265-word bio
- 130-word bio
- Queen's Award

Website

Multimedia

Social media handles

Electronic press kit and imagery

Brand and product names

Contact



An introduction to Flexeserve (265 words)

Flexeserve is the world's leading hot-holding manufacturer and hot food-to-go specialist, partnering with and supporting global retailers and independent outlets. With their unique equipment and expertise, Flexeserve helps operators sell more and waste less.

For over 25 years, they've been transforming what hot food-to-go can be. Back then, they were ahead of the game. Now, they change the game entirely.

In 1996, they discovered that convection was the only way to truly maintain hot food at temperature and quality. They've 'owned' convection ever since, continuously refining how best to use it, culminating in the world's #1 heated display – Flexeserve Zone, winner of the Queen's Award for Innovation: 2022.

Their game-changing products and all-encompassing service, Flexeserve Solution, deliver true hot-holding. This unlocks reduced food waste, extended shelf life, amazing food quality, diverse food range, unmatched efficiency and happier consumers.

Flexeserve Solution is the industry's only hot-holding service, delivered by their unique team of hot-holding experts and comprising Technology, Food, Culinary, Packaging, Implement and Connect. Flexeserve experts guide customers through this process to optimise their hot food programme and embrace true hot-holding smoothly, efficiently and profitably.

They innovate constantly. In 2020, they launched Flexeserve Hub in response to the booming food delivery market and it's been transforming kitchens ever since. Now, they're taking hot food to the next level with Flexeserve Connect – a cloud-based platform for their hot-holding units that will help operators sell more and waste less at **every location**.

More and more businesses are enjoying the benefits of working with Flexeserve and realising incredible efficiencies, profitability and – most of all – food quality that delivers a better consumer experience.

Short bio (130 words)

Flexeserve is the world's leading hot-holding manufacturer and hot food-to-go specialist, partnering with and supporting global retailers and independent outlets. With their unique equipment and expertise, Flexeserve helps operators sell more and waste less.

Their team of hot-holding experts deliver Flexeserve Solution, the industry's only hot-holding service, comprising Technology, Food, Culinary, Packaging, Implement and Connect. Flexeserve experts guide customers through this process to optimise their hot food programme and embrace true hot-holding smoothly, efficiently and profitably.

The innovative technology within their hot-holding units is unrivalled, with a range that includes the Queen's Award-winning Flexeserve Zone, Flexeserve Zone Rear Feed and Flexeserve Hub.

Now, they're taking hot food to the next level with Flexeserve Connect – a cloud-based platform for their hot-holding units that will help operators sell more and waste less **at every location**.



Queen's Award

In April 2022, Flexeserve's flagship product, Flexeserve Zone was awarded the Queen's Award for Enterprise: Innovation 2022.

Flexeserve Zone has made a considerable impact on the landscape of food-to-go – fundamentally advancing the hot food operations of many of Flexeserve's customers.

Flexeserve Zone can be found in a range of foodservice operators in the UK and globally, including Circle K, BP, Amazon Fresh, SPAR, M&S, Pret and Pizza Express – to name a few.



Website

www.flexeserve.com

www.thealannuttallpartnership.co.uk

Multimedia

All Flexeserve videos: www.flexeserve.com/flexeserve-videos

Social media handles

LinkedIn: www.linkedin.com/company/flexeserve

YouTube: www.flexeserve.com/youtube

Twitter: www.twitter.com/flexeserve

Facebook: www.facebook.com/flexeserve





Electronic press kit and imagery

<https://www.flexeserve.com/press-kit/>

Brand and product names

Flexeserve is a brand of The Alan Nuttall Partnership Ltd.

Flexeserve Zone: Winner of the Queen's Award for Innovation: 2022, Flexeserve Zone is the patented, industry-leading heated display invented and manufactured by Flexeserve. Available in a range of sizes, in both countertop and floor standing models, Flexeserve Zone is the only heated display capable of holding products with different temperature requirements in the same unit.

Flexeserve Hub: Flexeserve Hub is a revolutionary, high-capacity hot-holding unit that's transforming food quality and delivering incredible operational efficiency. Hub's design enables you to hold high quantities of batch-cooked bakery products, or delivery orders and family meals, ready for purchase or pick-up.

Flexeserve Zone Rear Feed: Putting a whole new angle on the technology of Flexeserve Zone, Flexeserve Zone Rear Feed has all the compelling benefits of true hot-holding, with the added convenience of restocking from behind the counter. For EuroShop 2023, Flexeserve is launching its brand new 4-tier Rear Feed model, perfect for supermarkets.

Flexeserve Solution: Flexeserve has evolved its Flexeserve Solution to not only help operators achieve true hot-holding – where hot food is maintained

at optimum quality and temperature for unrivalled hold times – but also to embrace hot-holding with ease. The service, delivered by Flexeserve’s experts, comprises Technology, Food, Culinary, Packaging, Implement and Connect. The team guides customers through this journey to refine and transform their hot food operation.

Flexeserve Connect: Launched in October 2023, Flexeserve Connect is a cloud-based service that will enable operators to control and automate units remotely and collate data on the performance of units to “see their hot food operation like never before”. They can then use that data to further progress how they make and serve hot food.

Flexeserve®, Flexeserve Zone®, Flexeserve Hub® and Flexeserve Solution® are all registered trademarks of The Alan Nuttall Partnership Ltd

Contact

Press enquiries

Beverley Dunn

Press contact

[t] +44 (0) 121 236 8850 | 07770 437143

[e] b.dunn@carouselmarketing.com

Anne-Marie Richardson

Brand, Design and Events Manager

[t] +44 (0) 1455 638300 | 07785 398255

[e] anne-marie.richardson@flexeserve.com

Joshua Odigie

Marketing Manager

[t] +44 (0) 1455 638300 | 07773 947916

[e] joshua.odigie@flexeserve.com

General enquiries

FLEXESERVE

The Alan Nuttall Partnership Ltd, Orchard House, Dodwells Road,
Hinckley, Leicestershire, United Kingdom LE10 3BZ

[t] +44 (0) 1455 638300

[e] info@flexeserve.com