

# FX Series



Incorporating Adande® Technology



**Cooler by Design.**

PRECISE TEMPERATURE CONTROL  
FROM -4°F TO 40°F

# FX — thinking outside the box to keep the cold inside the box.

When the FX patented technology was developed over ten years ago, it was the first major and significant innovation in refrigeration since the ice box.

And ever since, the same issue has hampered precise temperature maintenance on all refrigerated appliances regardless of brand or design. We call it the “pour-out” effect; cold air is denser than warm air, so every time you open your refrigerator or freezer, the cold air pours out onto the floor. Designed using Adande® technology, the **FX holds food colder because the insulation around it keeps it protected** even when accessing the food product.

**It's that simple.**

**FX works like no other refrigerator or freezer, giving you precise temperature control and better food quality.**



# HOW FX WORKS:



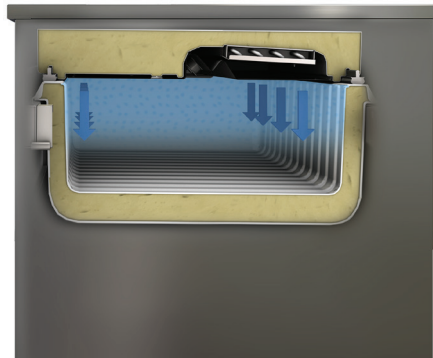
**The tub is the heart of the FX design, keeping the cold with the food.**

## Features:

- Cold stays with food when accessing
- Large 100% usable space
- Air grooves assure full air flow
- Easy to clean in place or remove for more thorough sanitation

## Benefits:

- Stable temperatures in low or heavy use
- Offers larger bulk storage as well as fractional pan use
- Saves up to 60% on overall energy by creating a cold blanket of air that does not pour-out when accessing the compartment and keeps ambient conditions from entering the food zone
- Less stress = longer life on all mechanical components



**The lid provides low velocity cooling.**

## Features:

- Cold stays in place inside the cabinet
- Patented horizontal seal keeps cold air in
- Fans draw the warm air up and over the evaporator for efficient heat removal
- Super cooled air drops around content of tub

## Benefits:

- Little to zero dehydration, unlike conventional refrigeration
- Food stays fresher longer
- Consistent temperatures throughout cavity
- Holds seafood without ice; reduces ice costs, labor and mess while improving quality of food product
- No hot spots



**The drawer slides are outside the refrigerated space.**

## Features:

- Easier to keep clean
- Can operate as a freezer (-4°F)
- Full access to 100% of the storage from above

## Benefits:

- Cleaner slides last longer and work better
- No other drawer system can hold these temperatures
- No more stooping and back pain, and no more forgotten food product in the back of the shelf
- In freezer mode, the drawers will not stick due to frost, or freeze shut — a common problem with traditional designs



# WHAT SETS FX APART:

**1. FX manages temperatures precisely where you set them.** Because not all food requires the same cold, the FX can be set at any temperature between -4°F and +40°F, acting as a refrigerator or a freezer, or anywhere in-between.

**2. It holds your set temperature at +/- 2°F.** You can't do that with any other refrigeration system. Nothing degrades food quality more than temperature change. Every 1° change can cost you days of shelf life. Perfect for healthcare operations where temps are critical in patient meal satisfaction.

**3. Hold seafood at 32°F without ice.** Seafood holds fresh up to three days longer than with standard refrigeration. There is no ice, which means less mess, less cost, no more backaches from hauling ice, no more slippery wet floors. And no more smell. FX tackles seafood, no ice needed.

**4. Better temperature maintenance with lower energy use.** The evaporator coil and fans turn off when the unit is open, saving energy and preventing cold air from being poured out. Not only is it energy efficient, its design makes end-of-life recycling four times easier than traditional refrigeration because FX is green.



# WHY FX IS FLEXIBLE:

**Install modules  
in counters,  
stack to create  
work-surfaces,  
or stack three  
high to provide  
maximum  
storage capacity  
and ultimate  
flexibility.**



Each module draws a maximum of 3.9 amps, so even a three-stack can run on a standard 15 amp outlet.

# FX Configurations

MODEL	LENGTH	HEIGHT	STYLE	COMPRESSOR LOCATION	CUBIC FEET CAPACITY	12X20 PAN CAPACITY	APPLICATION(S)
<b>FX-1</b>	43.35"	16.3"	Slide-in	Side	3	(4) 4" Deep (Stacked) 90 lbs.	Point of use, built into counters, added to under shelf areas
<b>FX-1A</b>	43.35"	14.73"	Slide-in	Side	2.7	(2) 6" Deep 90 lbs.	
<b>FX-1RE</b>	36.75"	16.3"	Slide-in	Rear	3	(4) 4" Deep (Stacked) 90 lbs.	
<b>FX-1UC</b>	27"	33.7"	Under Counter	Bottom	2.7	Bulk Storage 90 lbs.	Beverage stations, ice cream, anywhere you have a 27" door unit
<b>FX-1CS</b>	48"	23.3"	Chef Stand	Side	3	(4) 4" Deep (Stacked) 90 lbs.	Cooks-line below counter cooking equipment
<b>FX-2CSRE</b>	76"	24"	Chef Stand	Rear	6	(8) 4" Deep (Stacked) 180 lbs.	
<b>FX-2WS</b>	43.3"	35.6"	Work Top	Side	6	(8) 4" Deep (Stacked) 180 lbs.	Work surface anywhere refrigeration is needed but prep top area is a premium
<b>FX-2WSA</b>	43.3"	32.32"	Work Top	Side	5.4	(4) 6" Deep 180 lbs.	
<b>FX-2WSRE</b>	36.75"	37.5"	Work Top	Rear	6	(8) 4" Deep (Stacked) 180 lbs.	
<b>FX-3SS</b>	43.3"	51.2"	Vertical Storage	Side	9	(12) 4" Deep (Stacked) 270 lbs.	Bulk storage with variety of temperature needs; perfect fish file



**And there are  
eight standard  
configurations not  
shown above.**

Call 888-994-7636  
to find out more.



# **FX Plug-N-Play** *(custom design to fit your application)*



## **Sushi System** MODEL FX-SUSHI

Sushi is all about proper temperature and showmanship. This system is designed with both in mind. The FX in the base keeps the core ingredients (raw fish) at the precise required temperature for amazing quality, while the easy to reach cold rail up top keeps accompanying ingredients fresh. The 40" high work surface makes prep ergonomically comfortable. And the display in front of the cold rail creates the optimum POP for customer attention and sales.



## **Sous Vide System** MODEL FX-SV

This system is designed to better manage temperature abuse during process. The top is chilled to keep product cool during processing and a cook tank on the right helps with thermo-shock when packets are dropped in. Unit is designed to work with circulator by others.



## **Processing Table** MODEL FX-CT

This design has a chilled surface that assists in keeping proteins at lower temperatures during processing for extended shelf life and quality. Once processed, the product can be stored in the FX drawer below at precisely the right temperature.



## **Breeding Station** MODEL FX-WPO

Appetizers are some of the most profitable menu items in any restaurant, but improper temperatures can create waste and impact quality. In-restaurant breeding can create higher quality and profits and the FX WPO series allows better management of temperatures and labor with easy clean-up of the sealed cold well.



## **Sauté Station** MODEL FX-SAUTE

Take any 48" space and turn it into a exciting money making food station. The FX Sauté model will hold a variety of ingredients at their perfect temperature in the drawer below while the cold rail holds easy access ingredients cold and ready to use. The recessed surface provides the proper work height to set your burners on and is an ergonomically proper workstation for any application.



## FX Series Advantages:

- Hold precise (+/-2°F) food temps between -4°F and +40°F
- Uses up to 60% less energy than traditional units
- Can be used in any environment for ultimate flexibility
- Save time and money with an FX at your fingertips
- Iceless seafood storage saves money and improves quality
- Modular design allows for point of use applications — slide under a hot food table, front service counter, or anywhere you have a 16" high opening



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Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Atlanta, GA, and has operations in Michigan, Mississippi, Missouri and Oklahoma.

