

**FRANKE**

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# FLEX FLOW SYSTEM



## One platform. Endless workflow Possibilities.

The Flex Flow System is a modular, highly configurable preparation table created to adapt to any kitchen process with ease.

The system's standardized components ensure long-lasting performance and support fast, consistent deployment across multiple locations.

# Modularity that works for You

## Scalable system that grows with your operation



The Flex Flow System is built on a fully modular architecture. Pilasters, profiles, shelves, and slides combine to create a preparation table that adapts to any process, operator, or menu change. One standardized platform enables endless configuration possibilities without custom builds or remodeling, allowing restaurants to optimize workflows quickly and maintain consistent performance across all locations.

Designed for long-term efficiency, the system's add-on components, including shelves, basket slides, and GN drawers, allow operators to expand or adjust workstations without replacing entire tables. Standardized parts simplify maintenance, reduce downtime, shorten training, and ensure durable, cost-efficient operation as business needs evolve.

### Why this is the Smart Choice

- **Flexible configuration for any workflow**

A modular platform that easily adapts to different processes, operator needs, and changes in kitchen workflows.

- **Lower long-term investment**

Add-ons expand functionality without replacing entire tables, helping reduce capital spending over time.

- **Reliable performance with standardized components**

Universal parts improve service speed, availability, and consistency across all locations.

- **Faster project turnaround**

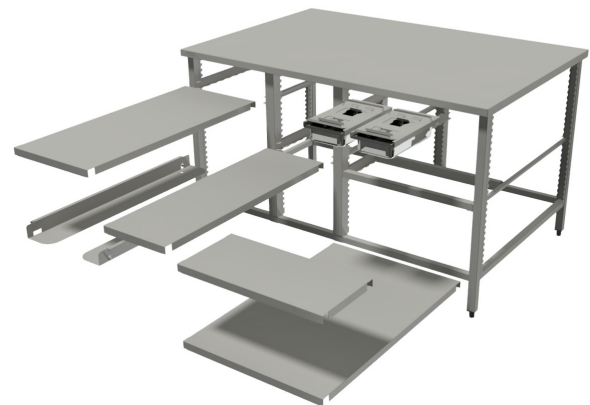
Instant pricing and quick design proposals shorten approval and deployment timelines.

- **Built for scalable chain growth**

Standardized setups make it easier to roll out new sites, train teams, and maintain consistent operations.

### Customize for any workflow

Mix and match standardized parts to boost efficiency and speed across all locations.



#### Base Parameters

Dimensions	min. value	max. value	increments
Width	400 mm	1800 mm	50 mm
Depth	350 mm	1200 mm	50 mm
Height	900 mm	914mm	only two options

**Looking to order this product? Contact us today!**

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