HEATED LOCKER / MEAL COLLECTION FORMAT

Meals by the door. Your brand.

A heated meal locker with thirty-six individual cells beside a separate controller, described by source artwork

36 cells
PICTURED CELLS

60 C*
HEATING (SOURCE)

500 kg*
HTML WEIGHT



LEFT-FACING	FRONT VIEW	RIGHT-FACING
Cedar	Lagoon	Rosewood

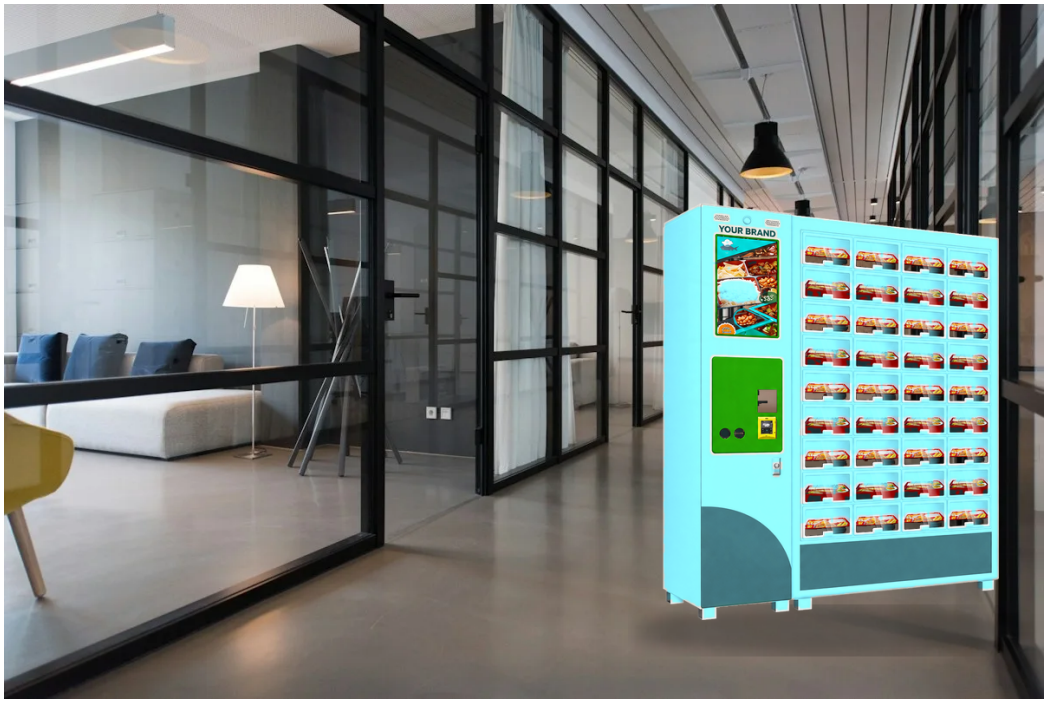
Configured for your products.

Cedar, Lagoon and Rosewood finish options are shown on the genuine bound view.

PLACE THE EXPERIENCE IN CONTEXT

A useful stop in the daily flow.

Illustrative placement concepts show how the format could sit in a planned environment. They are not photographs of completed FCV installations.



Meal-collection point

AUDIENCE

Heated meal cells beside a staff dining area.

ACCESS

Agree the range, door register and replenishment routine.

SITE CHECK

Check floor loading, power and service clearance.



Staff canteen counter

An illustrative placement near dining, not an installed project.



Hospital staff meals area

An indoor concept beside amenities; agree access hours and approvals.

PUBLISHED MODEL DATA / CONFIRM THE SUPPLIED CONFIGURATION

A clearer view of the specification.

1933 mm*
DIAGRAM HEIGHT

36 cells*
PICTURED CELLS

500 kg*
HTML WEIGHT

Cabinet + interface

Diagram H x W x D	**1933 x 1483 x 302 mm**
HTML H x W x D	**1940 x 1100 x 1153 mm; 500 kg**
Named display	**22-in (diagram) / 21.5-in (HTML)**
Interface reference	**MDB / DEX (HTML wording)**

Loading + release

Cell map (diagram)	**36 individual cells**
Layout (pictured)	**Nine rows of four**
Storage (HTML)	**6 drawers; 36 choices**
Temperature	**Heats to 60 C (source wording)**



HEATED CELLS, NOT A CHUTE

Each door is its own compartment; count is assignments, not stock.

ELECTRICAL + INTERFACE

AC 100/240 V*

AC 100/240 V 50/60 Hz per the HTML schedule only. Dimensions and mass conflict between sources — confirm the supplied build.

MDB / DEX (HTML)

COOLING + PACK FIT

60 C heating*

Manufacturer equipment wording on an adjacent graphic — not a safe holding time or food-suitability promise.

Heated configuration described; no refrigeration. Microwave prose on the page is not established equipment.

Published watts are not daily energy use.

No power rating published for the pictured build; rated power is a draw rating, not measured daily kWh. Cell count is an assignment map, not a stock volume.

Two schedules are retained separately: the 36-cell diagram (1933x1483x302, 22-inch) and the HTML table (1940x1100x1153, 500 kg, 6 drawers, 21.5-inch). Confirm the supplied build.

PUBLISHED CAPABILITY / SELECTED FITMENT

Digital at the front. Clear behind it.

Specify the customer experience and the fitted hardware separately. A published option is not a promise that every device is installed.

Customer experience

A touchscreen controller manages selection and door release; 22-inch and 21.5-inch screens appear in different schedules. Agree

A configurable system

Thirty-six individual compartments sit behind transparent doors in the pictured build; the HTML six-drawer description is a separate schedule.

Payment methods + fitment

METHOD	PUBLISHED CAPABILITY	SELECTED SETUP
Cards	Not documented	Confirm terminal and provider
NFC / contactless	Not documented	Confirm enabled methods
QR / scan	HTML lists Bill+Coin*	Confirm fitted devices
Cash / banknotes **Coins** **Coin changer / change**	The HTML schedule lists Bill, Coin and Coin Dispenser on MDB protocol; photographed keypads are not proof of fitted equipment.	Do not assume devices are fitted or enabled. Confirm currency, change capability and collection.

Confirm reader, currency, enabled methods, SIM/network, merchant onboarding, fees and refund process. MDB/DEX does not by itself confirm every device or provider. Agree software, reporting and inventory scope separately.

Published options to select

36 heated cells
CONFIRM SELECTED FITMENT

9 rows of 4
CONFIRM SELECTED FITMENT

60 C heating*
CONFIRM SELECTED FITMENT

Separate controller
CONFIRM SELECTED FITMENT

Devices pictured*
CONFIRM SELECTED FITMENT

Payments: confirm
CONFIRM SELECTED FITMENT

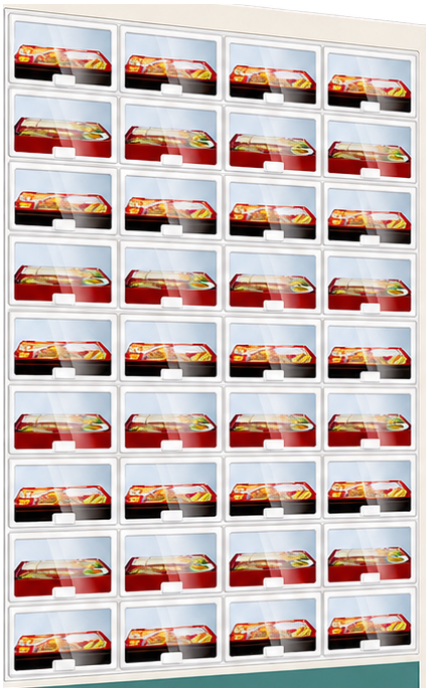
PHOTOGRAPHED CONFIGURATION / AGREED LOADING PLAN

Map the doors. Test the release.

Pictured layout: thirty-six meal cells in a nine-by-four grid beside a separate controller. Cell count is an assignment map, not a verified refill quantity.



FULL CABINET



HEATED CELLS / TOP TO BOTTOM

1. Cell row 1 of 9
2. Cell row 3 of 9
3. Cell row 4 of 9
4. Cell row 6 of 9
5. Cell row 8 of 9
6. Lower cell row
7. Cell bank base edge

Numbered zones mark the photographed cell grid; the controller column is a separate section.

Confirm the loading plan

DOOR MAP

36 cells pictured in a nine-by-four grid. Register every door to a meal product and pack size.

PACK FIT

Fit-check meal boxes against actual openings; diagram dimensions are not usable

TEMP CHECK

60 C heating is manufacturer wording — not a holding-time or food-safety

RELEASE TEST

Trial door release and collection for each assignment before launch.

Confirm pack fit and door release per cell; agree the meal-handling plan against the 60 C equipment wording.

THREE WAYS TO OPERATE / PRICING TAILORED TO YOUR SITE

Choose your operating plan.

Select the responsibility split for your machine, products and service. Prices and the final terms are confirmed for your chosen setup.

01 / SELF-OPERATE

Own + operate

Pay 100% of the machine price upfront. Own the equipment and manage products and daily operation.

02 / FIXED MONTHLY FEE

Your products. FCV service.

You provide products. FCV handles agreed refilling, maintenance, technical and software support.

03 / FULLY MANAGED

FCV manages

Customer buys the machine. FCV owns products, sets retail prices, and manages restocking, technical/software support, maintenance and complaints.

RESPONSIBILITY	SELF-OPERATE	FIXED FEE	FCV MANAGED
Products	You	You	FCV
Retail prices	You	Agreed scope	FCV
Restocking	You	FCV in agreed scope	FCV
Care + software	Agree separately	FCV in agreed scope	FCV
Customer issues	You	Agreed scope	FCV

Fully managed: purchase and agreed share

MACHINE PURCHASE

100% Customer pays the agreed machine price in full. The customer owns the equipment.

GROSS-SALES SHARE: UP TO

25% The owner share of monthly gross sales is agreed by performance.

The contract term, machine ownership and operating responsibilities are confirmed before the managed agreement is finalised.

Monthly gross-sales share is agreed by sales performance, up to 25%. No minimum share or sales result is promised.

Pricing tailored to your setup.

Request a personalised quotation for your selected machine, configuration and operating plan.

Get pricing on WhatsApp

Contact FCV

Main website | This model | Google Maps