

# fusion

FOOD AND DRINK CABINETS

HEATED + REFRIGERATED

1000mm

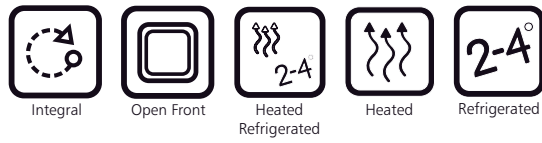


FUSION | [FPGWORLD.COM](http://FPGWORLD.COM)



# fusion

FOOD AND DRINK CABINETS



HEATED + REFRIGERATED  
1000mm



## INCREASE YOUR PROFITS



### CORE SHIELD

Product critical temperatures are compliant at all times.



### MOISTURE LOCK

Shelf life can be doubled with ultra high humidity levels inside the display.



### I WAVE

Product freshness and life is maintained through, FPG proven, gentle infrared heating.



### EASY CLEAN

Reduce maintenance costs and spend less time cleaning, with easy to remove components.



### OPTIONAL CHICKEN TRAYS

Easy to clean, removable stainless steel grease and fat collection trays.

Cleverly designed as an innovative solution for c-store and supermarket environments, the Fusion display cabinet allows for cross merchandising of heated and refrigerated products in one compact space. Fusion cabinets are ideal for aisle ends or point-of-sale impulse, helping you increase your sales and deliver consumers what they want, where they want it.



LEFT : FUSION - HEATED AND REFRIGERATED 1000MM CABINET  
 RIGHT : FUSION - HEATED AND REFRIGERATED 1000MM CABINET

-  Core Shield<sup>®</sup>
-  I Wave<sup>®</sup>
-  Soft Air<sup>®</sup>
-  Moisture Lock<sup>®</sup>
-  Easy Clean<sup>®</sup>
-  Long Life<sup>®</sup> LEDs
-  MEPS Energy Efficiency
-  Compliance<sup>®</sup> Tested
-  EC Fans<sup>®</sup>
-  Quality Components<sup>®</sup>
-  Created and Engineered in NZ

## UP TO 30% LESS ENERGY USED

## DESIGN AND INNOVATION



**LONG LIFE LEDs**  
 FPG designed superbright, longlife 50,000 hour LEDs, ensures your product looks at it's best and your energy costs are reduced.



**AUTO CONDENSATE REMOVAL**  
 No drainage connections required with our automatic evaporation system.



**EC FANS**  
 Minimise energy usage with high energy efficient fans.



**QUALITY COMPONENTS**  
 We select and use only the world's best and most energy efficient components.

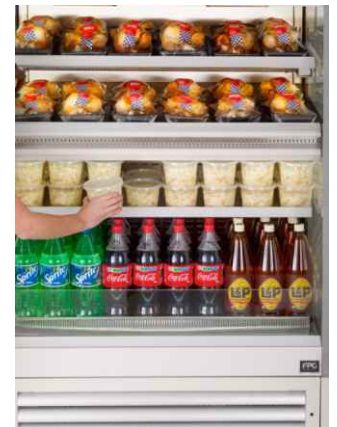


**CREATED & ENGINEERED IN NZ, FOR THE WORLD**  
 Made with pride.  
 We love what we do and helping you to sell more!



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**FPG**  
 food display ■ retail solutions



PaknSave Hastings purchased a new Fusion Cabinet from FPG in the beginning of May to open up the possibilities of up selling our customers while they wait at our Point of Sale area.

Since installing the new cabinet we have seen a dramatic up take in the cold beverages positioned in the cabinet by 30% where we have been adding a combo price point for a drink and hot pie purchase. The pies are a new line for which we have had great success by adding an additional \$2000.00 of sales each week. From the success of the Fusion cabinet we are already looking at the possibility of adding some additional Fusion cabinets to our front of store to open up some more possibilities.

Brendon Smith - Owner/Operator



## Why FPG Heated Display Uses Medium Wave Infrared (Quartz Elements)

Infrared Quartz Elements have been engineered into FPG open front heated displays simply for energy efficiency, even and consistent heat and direct radiation. The clear quartz elements radiate about 95% of the infrared energy directly to the product. Quartz infrared lamps are used with highly-polished reflectors to direct radiation in a uniform and concentrated pattern so no infrared is wasted.

- Direct Radiation means little energy is wasted heating the surrounding air and metal. Your target product absorbs the energy directly.
- Cost effective heat source through high energy efficiency
- Low power required for high heat out put
- Rapid heat response
- No process contamination occurs with this clean heat source
- Minimal visible light is created due to low emission in the visible spectrum. No need to shade operators eyes.
- **Up to 30% less energy than the alternative displays.**
- **Product lasts 50% longer through FPG proven gentle infrared heating.**

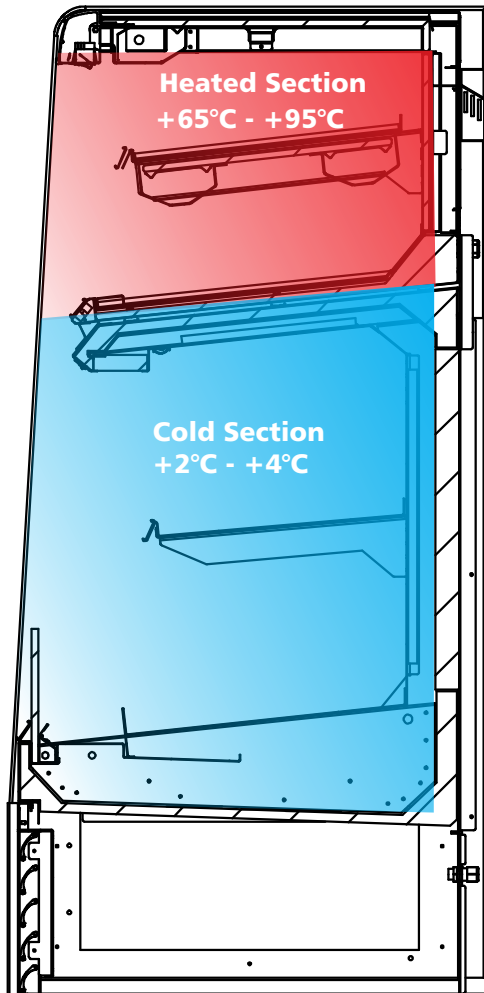


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# CROSS MERCHANDISING

The Fusion cabinet is essentially two separate appliances, a cold section and a hot section. There is insulation between the two sections, enabling each section to maintain its set temperature with no cross over of heated or refrigerated air.



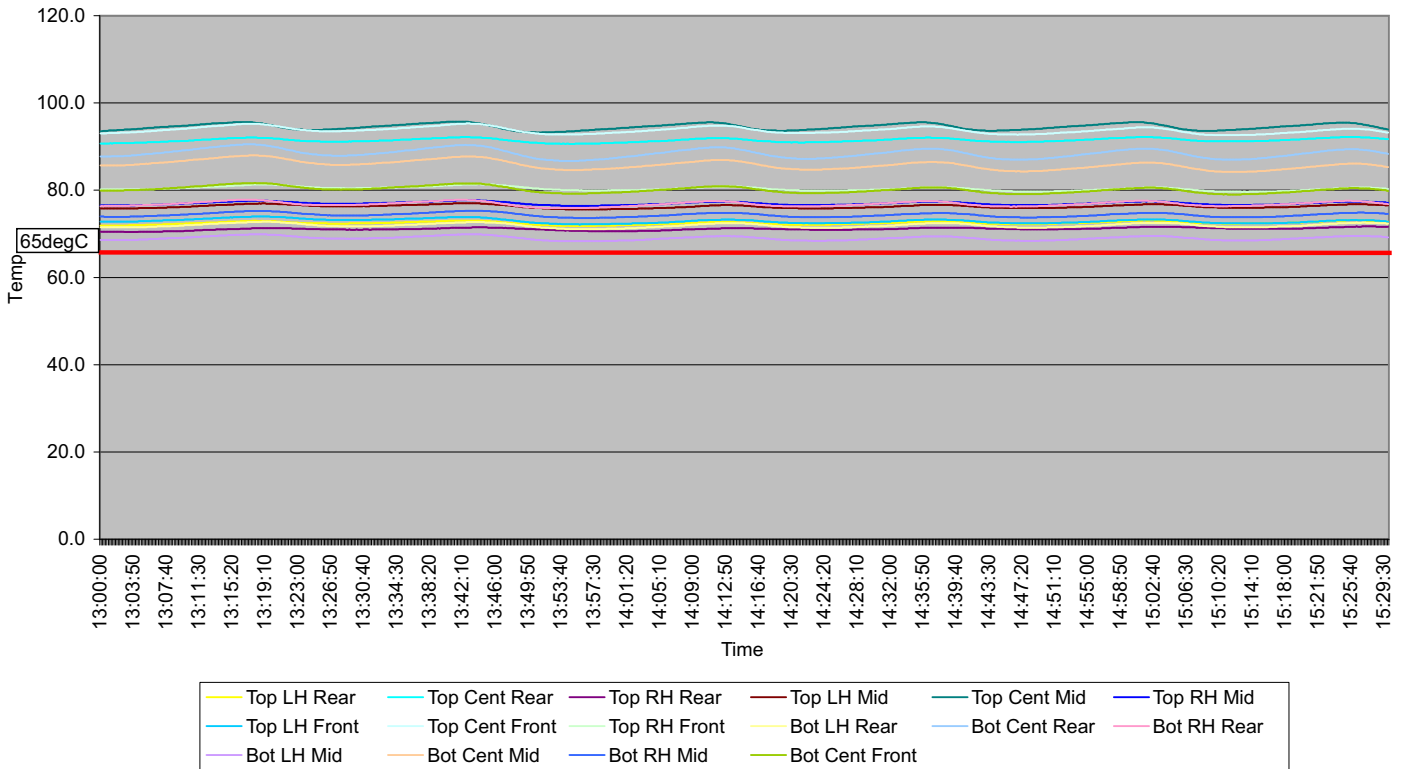
SECTION VIEW

“Based on our strict food safety guidelines that we have to keep product to an accurate set temperature, and having a hot and cold concept in one, we were all very surprised that the cold cabinet dropped within minutes to the temperature it was set to, and the hot section went up to its temperature in about 15 minutes, and it holds there all day, no problems. Especially being open fronted as well, I would have thought that hot and cold both being there would have affected each other, but it doesn't. It's clever design.”



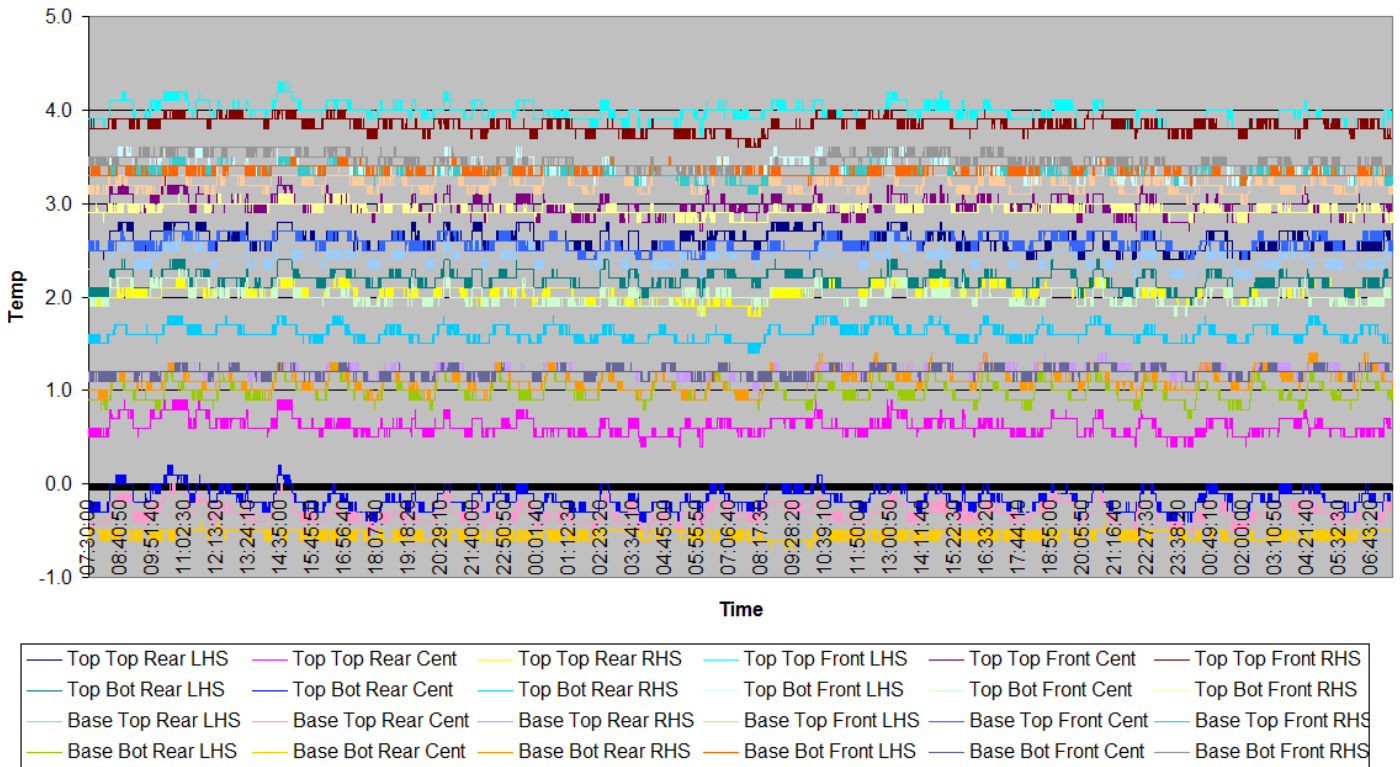
# CORE PRODUCT TEMPERATURE - HEATED SECTION

IN-FUS-HC10 Fusion Hot Cabinet Test With Sausage Rolls (Average Temp = 77.8degC)



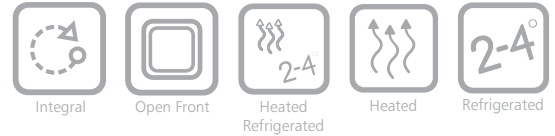
# CORE PRODUCT TEMPERATURE - REFRIGERATED SECTION

IN-FUS-HC10-A001 48Hr M Pack Temps @ 25C & 60%RH



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## FUSION - HEATED AND REFRIGERATED 1000mm



### MODELS

- IN-FUS-HC10 | Fusion Hot and Cold 1000mm Cabinet

### OPTIONS [F=Factory Fitted]

- Castors (F)
- Buffer rails (F)
- 30mm ticket strip (F)

### ACCESSORIES [A=Accessory]

- Chicken trays (A)
- Pie and savoury chutes (A)
- Gravity slide system (A)
- Bag and tong holder (A)

### OVERVIEW

Cleverly designed as a innovative solution for c-store and supermarket environments, the Fusion display cabinet allows for cross merchandising of heated and refrigerated products in one compact space. Fusion cabinets are ideal for aisle ends or point-of-sale impulse, helping you increase your sales and deliver consumers what they want, where they want it.

### FEATURES

- Cross merchandising of hot and cold product
- User-friendly for the consumer and for the retailer
- Double glazed glass, highly efficient and reliable refrigeration and heating systems
- Lighting, glass ends and adjustable shelves are designed to ensure products are displayed at their absolute best
- High display capacity in both heated and refrigerated zones
- Easy to clean
- All major components are locally available
- Refrigerated zone maintains a core product temperature of +2°C - +4°C climate class N, suitable for dairy products
- Heated zone maintains a core product temperature of +65°C - +95°C
- Cabinet can operate 24/7 due to accurate temperature control and defrost cycles



SHOWING : FUSION - HEATED AND REFRIGERATED 1000MM CABINET

### KEY SELLING FEATURES



IN-FUS-HC10	CLIMATE CLASS	N max 32°C / 70% RH	TEMPERATURE RANGE	+2°C - +4°C
				+65°C - +95°C
				MILK

Designed to meet and exceed the following Compliances and Approvals : IEC 335, AS/NZS 4417, AS/NZS 3182, IEC/AS/NZS 60335, UL, NSF, AS/NZS 1731, EN 55014, EN 6100, AS/NZS 3820.





# FUSION - HEATED AND REFRIGERATED 1000mm

## SPECIFICATIONS

### Refrigeration Data

	CLIMATE CLASS	CORE PRODUCT TEMP RANGE	REFRIGERANT	REFRIGERANT CHARGE	VALVES	CONDENSATE REMOVAL
IN-FUS-HC10	N max 32°C / 70% RH	+2°C - +5°C / +65°C - +95°C / Milk	R134A	See serial label	Capillary	Auto

Please note: Remote condensing unit information; 800W @ -5°C SST & 35°C Condensing  
Please note: For any remote installation information please contact FPG

### Heated Data

	CLIMATE CLASS	CORE PRODUCT TEMP RANGE	HEATING
IN-FUS-HC10	N max 32°C / 70% RH	+65°C - +95°C	3 x 600 watt Quartz   1 x 90 watt base heating

### Electrical Data

	VOLTAGE	PHASE	CURRENT	MAINS CONNECTION	MAINS CONNECTION PLUG	POWER	POWER CONSUMPTION	LED LIGHTING	IP RATING
IN-FUS-HC10 - Refrigerated Section	220-240 V	Single	5.3 A	3 metre 3 core cable	10 amp, 3 pin plug	0.75 kW	-	50,000 hr LED	IP 22
IN-FUS-HC10 - Heated Section			9 A					25,000 hr LED	

### Display

	DISPLAY AREA - REFRIGERATED	DISPLAY AREA - HEATED	NO. OF SHELVES - REFRIGERATED	NO. OF SHELVES - HEATED	CONSTRUCTION
IN-FUS-HC10	0.7m <sup>2</sup>	0.72m <sup>2</sup>	1 + Base	1 + Base	304 Stainless Steel

### Dimensions [Uncrated and Crated]

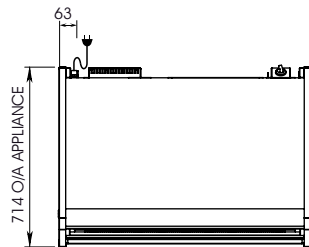
	H x W x D mm [Uncrated]	MASS [Uncrated]	H x W x D mm [Crated]	MASS [Crated]	CUBIC VOLUME [Crated]
IN-FUS-HC10	1480 x 1009 x 714	230 kg	1640 x 1083 x 788	302 kg	1.4m <sup>3</sup>

Installation note:

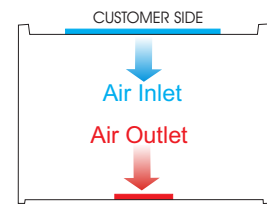
Unobstructed airflow must be maintained to ensure unit performance and maintain warranty

In line with policy to continually develop and improve it's products, Future Products Group reserves the right to change specifications and design without notice.

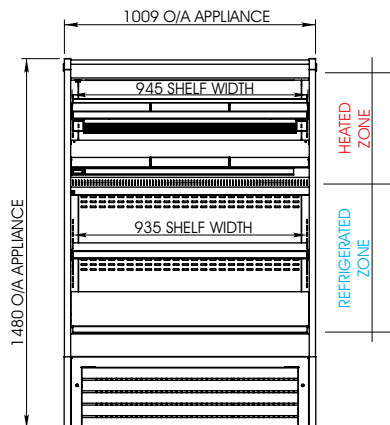
For more information and technical data, including installation documents, please refer to the website - [www.fpgworld.com](http://www.fpgworld.com)



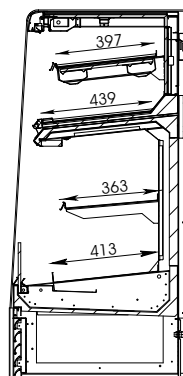
PLAN VIEW



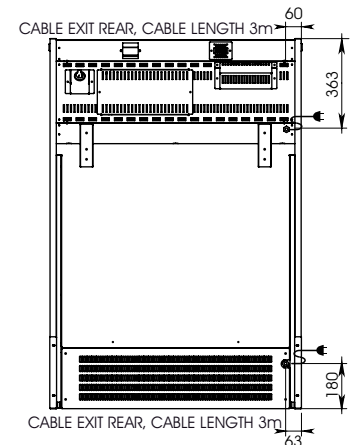
PLAN VIEW - AIRFLOW



FRONT ELEVATION



SECTION VIEW



REAR ELEVATION



# FOOD QUALITY - INCREASE YOUR PROFITS

Our clever technology will maintain your product for longer at core temperature naturally, without compromising the taste, look or texture of your product.

## BENEFITS TO YOU

## FEATURES



Core Shield®

- Products remain fresher and last longer.
- Increased profit for you, less waste.
- Peace of mind with core temperatures compliant at all times.

- Ensures critical core product temperatures are met and protected at all times.
- Core product temperatures give our clients the most accurate and compliant food safety rating.
- Most alternative options can not achieve this as the technical challenge is too great.



I Wave®

- Uses up to 30% less energy than the alternative displays.
- Product lasts longer through FPG proven gentle infrared heating.
- Your customers are safer because we only heat the product and not the cabinet surfaces.

- PLC controlled infrared elements, gently heat the product that ensures only organic material is heated and display surfaces are kept under +55°C.
- Other manufacturers often use elements that use more power and can operate up to +400°C leading to product drying and customers burning themselves on display surfaces.



Moisture Lock®

- Shelf life can be doubled in most instances. (independently tested by global clients.)
- The freshness of your products is extended due to ultra high humidity levels inside display.
- Discover more potential profit by extending shelf life and less waste.

- FPG has developed a high humidity coil and air delivery system that provides average internal humidity levels of up to 80% RH.
- The higher the humidity levels inside a cabinet the less the stored products dry out, effective and efficient.



Soft Air®

- More profit for you by extending shelf life and less waste.
- Product freshness and life is extended due to smooth and gentle airflow.

- Smooth and gentle air flows over product with excellent coil and fan design provides you with world leading technology.
- Alternative suppliers cabinets can have up to double the airspeed, some have air blown directly at product which results in rapid drying, short shelf life and loss of freshness.

# OPERATION - LOWEST COST OF OWNERSHIP

We have introduced new features to make cleaning faster and easier. Keeping your cabinet in prime condition ensures efficiency, reduces energy and maintenance costs. You get more time doing what you want.

## BENEFITS TO YOU

## FEATURES



Easy Clean®

- Go home early because cleaning and maintenance is quick and easy.
- Discover reduced overhead cost through minimal time spent to clean display cabinets.

- All key components that come in contact with food are either operator removable or easily accessed for quick and simple cleaning.
- Most parts are commercial dishwasher safe.

# ENERGY - UP TO 30% LESS ENERGY USED

Keeping it fresh, costing you less. Product is visually enhanced with long life LED lighting and fogless double glazed glass. Temperatures and humidity is optimised for longest possible shelf life with infrared technology and EC fans. Internationally compliant, safe product and we save you money on power.

## BENEFITS TO YOU

## FEATURES



Long Life® LEDs

- Lowest cost of ownership with 50,000 hour LED life in refrigerated and 25,000 hour in heated cabinets.
- Product looks at its best by having quality LED brightness and colour and spread of light.
- Energy efficient.
- FPG uses the worlds best LED components which provide the brightest and longest life LED system available in any display cabinet.
- Wide angle lenses ensure product is well lit and uses the lowest possible energy.
- High quality long life components.



ACR®

- Uses up to 30% less energy than alternative displays through smart controls and intelligent temperature management.
- Refrigeration condensate is evaporated to the atmosphere. The refrigeration system does not require connection to drainage.
- Highly efficient low energy elements.



MEPS Energy Efficiency

- Uses up to 30% less energy.
- Reduced running costs.
- Money back from countries that have a rebate for use of highly energy efficient appliances.
- FPG is committed to engineering highly energy efficient appliances that have the lowest possible cost of ownership.
- Our highly efficient energy ratings have attracted government rebates for our clients.
- The rebates are currently available in several countries and FPG is one of only 3 companies listed in Australasia as having this rating.



EC Fans®

- Reduce your operating costs.
- Programmable EC fans ensure minimal energy is used.

# DESIGN - HELPING YOU SELL MORE

Food display is all about the customer experience. We study, survey, analyse and discover. Our attention to detail and hunger for perfection is driven directly from the real experience. From walking up to the display, visually wanting the product, to looking after your staff with ergonomic features and ease of use. We even think of the owner too, reducing cost of life for your asset. Our cabinets are more than quality built, they are designed to be the best in class.

## BENEFITS TO YOU

## FEATURES



Compliance® Tested

- Peace of mind that your cabinet will perform to spec seamlessly for its lifetime.
- All FPG cabinets are comprehensively tested to meet or exceed global compliance and international regulations.
- FPG research engineers ensure that all components are compliant and will function seamlessly for the lifetime of the equipment.



Created and Engineered in NZ

- Quality assured through in-house design testing and engineering.
- Confidence that we only use quality components, quality systems and quality staff with no low cost or low quality options seen in other countries.
- We pride ourselves in getting everything made to spec with the care and attention your new investment deserves.
- We don't cut corners or substitute reliable quality components for cheap copies.
- Made with pride. We love what we do!



Quality Components®

- Reduce operating costs because we choose only the worlds best or most energy efficient components.
- Reduce downtime by having readily available parts in any country and not a cheap copy of a quality part.
- FPG only uses the best possible parts that will give our clients lowest cost of ownership and minimal downtime.



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Network



Support



Warranty



Service

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In line with policy to continually develop and improve it's products, FPG reserves the right to change specifications and design without notice.

For more information and technical data, please refer to our website:

**FPGWORLD.COM**

