



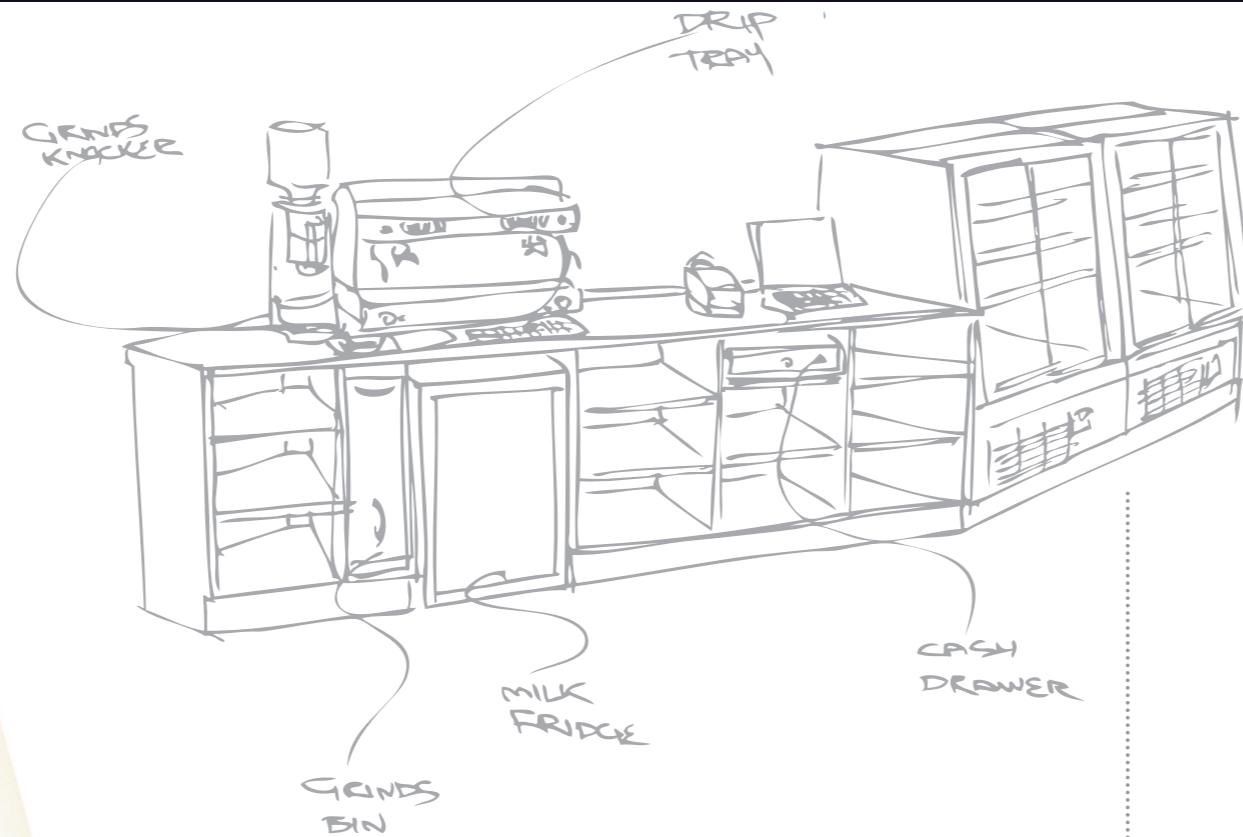
Fusion - Hot and Cold Cabinet

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creating irresistible displays for food and drink.



www.fpgworld.com



Global leaders in retail food display

FPG is an internationally recognised leader in turnkey retail store development.

Requested in 25 countries, FPG has partnered with the world's leading food retail and hospitality brands.

Our challenge: How can we help you sell more?

The simple answer is by making the shopping experience better.

At FPG, our guiding principle is to understand your customers and what drives them.

Our designers spend as much time in front of the counter as they do behind it in order to perfect the customer experience. FPG prides itself on producing robust equipment that also acts as a powerful and effective merchandising device.

Combine this with our expertise in store layout and cross merchandising and FPG brings you all the elements to entice customers to purchase more.



How we work: Fast, flexible, seamless

FPG has the in-house capacity to provide everything from a single food display cabinet to a complete store development package.

We pride ourselves on listening to our clients needs and providing tailor made solutions.

FPG leverage a global supply chain and maintain a production capability that is fully scalable, offering cost effective, quick to market solutions.

We specialise in taking the stress out of large scale multi-site fit outs.

Our fully integrated service allows us to provide seamless roll outs to agreed time frames and budget, minimising disruption and allowing you to do what you do best.

We offer turnkey store fit outs for supermarkets, convenience stores, quick service retail, FMCG and the hospitality industry.

McCafe

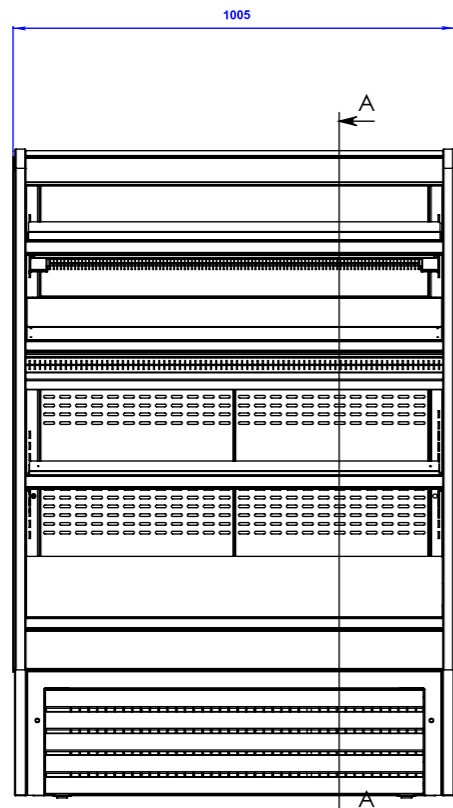


NEW WORLD

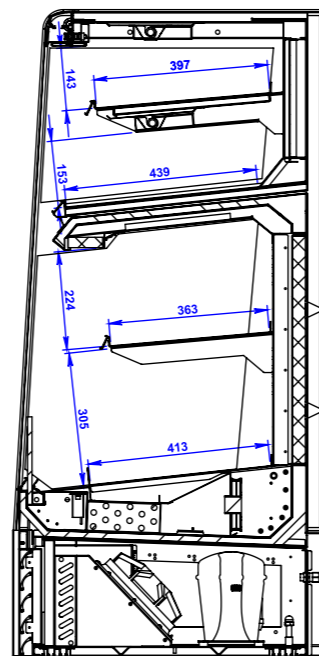


One brilliant idea. Two fantastic features. The new Fusion from FPG, Helping you sell more.

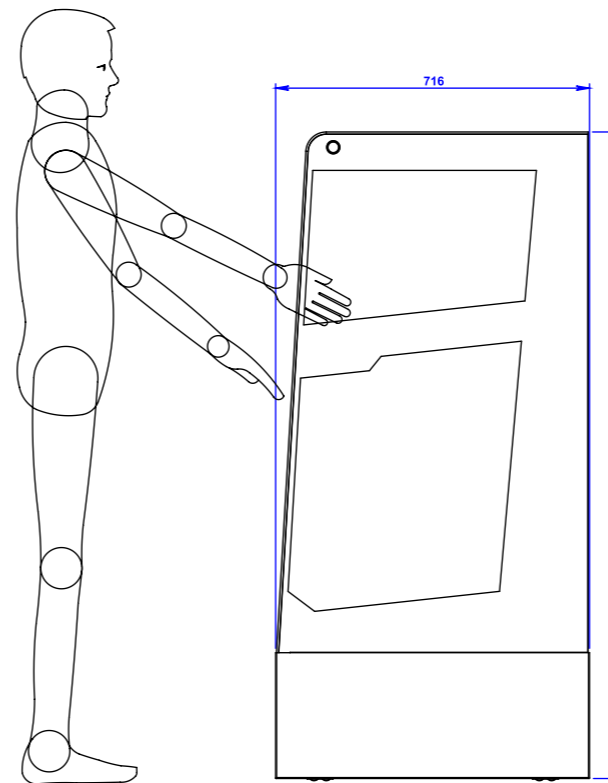
Designed as a cost effective solution for C-store and supermarket environments, the Fusion display cabinet allows for cross merchandising of heated and refrigerated products in one compact space. Fusion cabinets are ideal for aisle ends or point-of-sale impulse, helping you increase your sales and deliver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



FRONT ELEVATION



SECTION A-A



SIDE ELEVATION



Details
Machined stainless steel details give a high class, yet affordable look.



Quality components
FPG engineering evaluates components from it's global supply chain to ensure all equipment performs to the highest expectations.



Optional buffer rail
An optional buffer rail kit is available to fit to Fusion cabinets when in a supermarket environment.



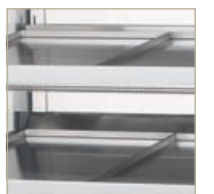
Factory fitted LED
FPG has engineered a 50,000 hour (25,000 if in hot section) LED system that can be factory fitted, giving rendered light colours, this system is low energy and low total cost of life.



Optional bun dispenser
Acrylic basket containing dry merchandise for related purchases.



Easy to clean
Cabinets can be easily cleaned and serviced with many parts 'operator removable' for simple safe access.



Optional chicken trays
Chicken trays to catch excess fat and juices.



Combining heated and chilled product like never before, the fusion cabinet helps you sell more.





Some like it hot



And cold

Introducing Fusion. The world's first dual temperature display cabinet. Some people said it couldn't be done. But here it is from FPG. Now you can cross promote food and beverages with ease. The pie and a cola. The chook and a big bottle of lemonade. With 65-95 degrees on the top two shelves and 2-5 degrees refrigerated a whole new dimension of food marketing opens up allowing you to maximise the return on your space. What's more the Fusion's performance is guaranteed with 3 years warranty and 24/7 service and support. Just what you expect from the world experts in food display solutions.



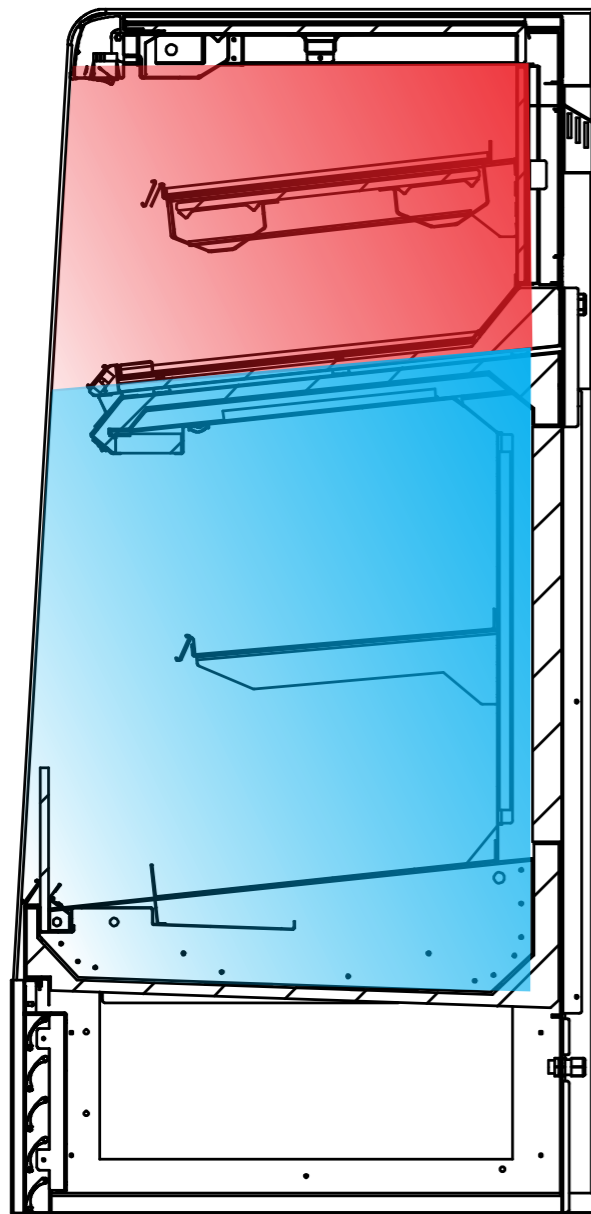
Quality, innovation and style... helping you sell more.





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.

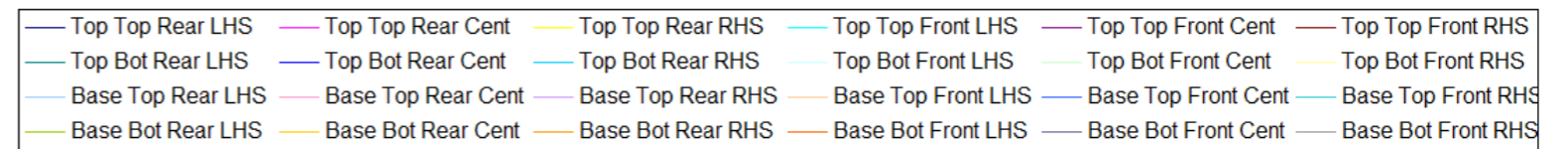
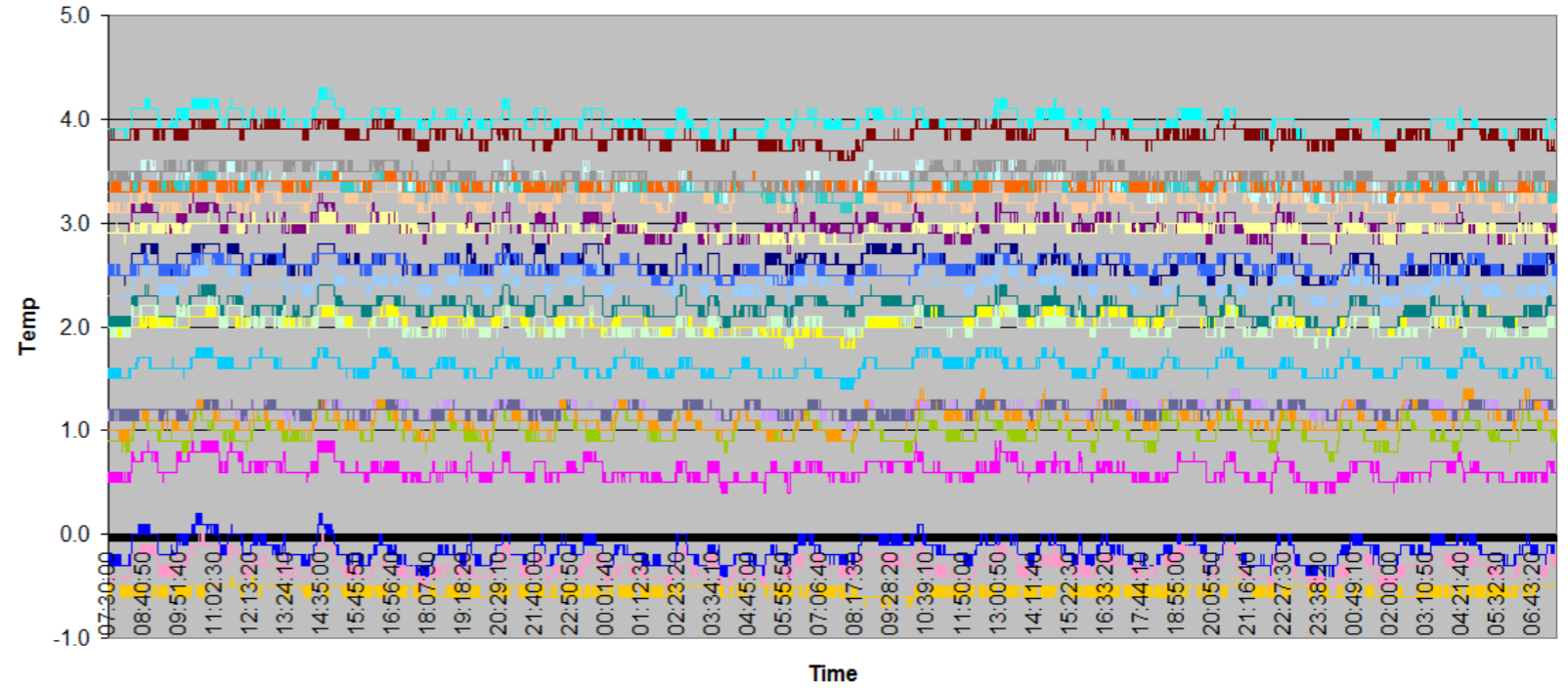


SECTION VIEW

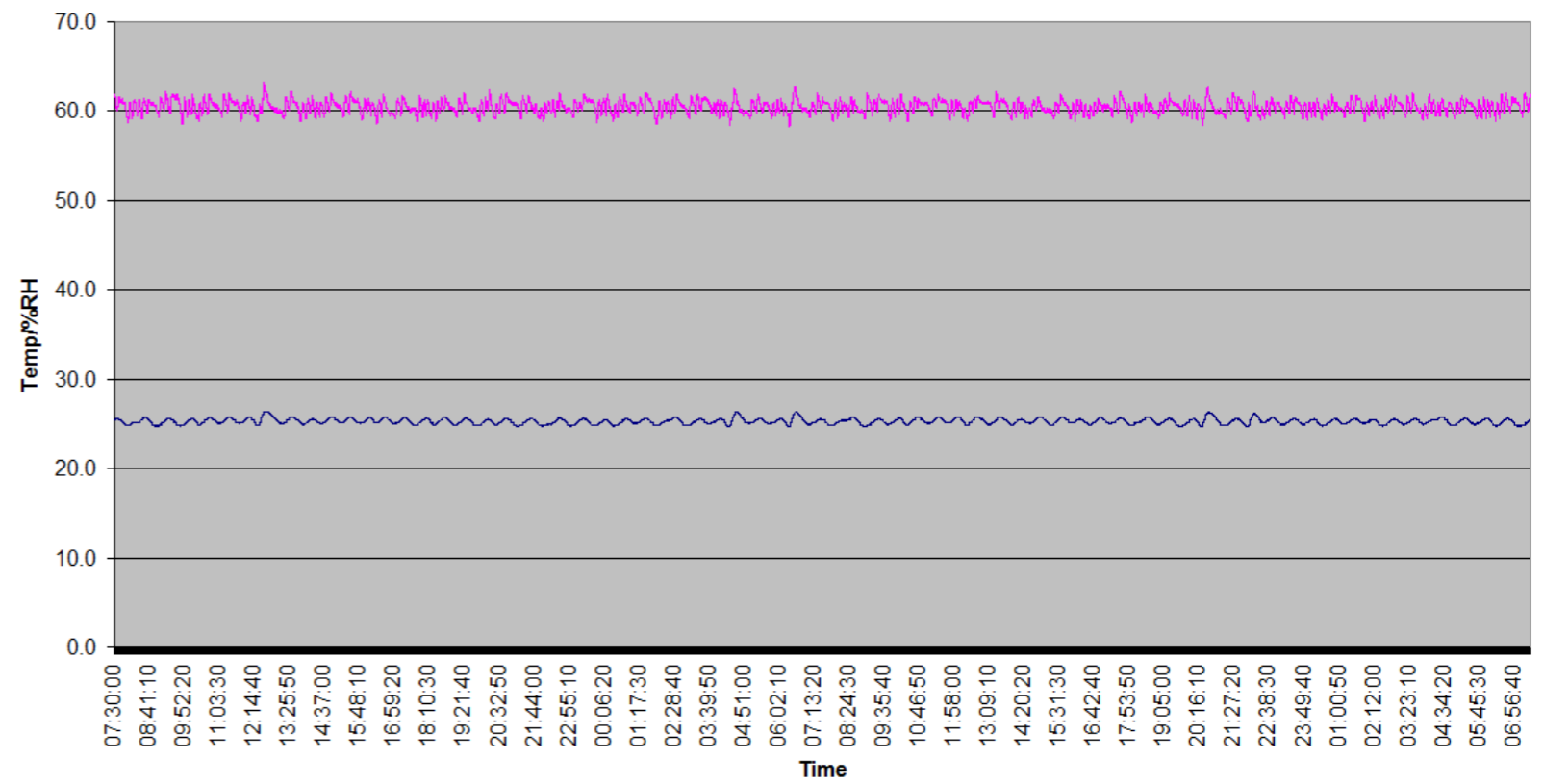
Heated Section
+65°C - +95°C

Cold Section
+2°C - +5°C

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



Room Condition Graph



— 59 Room Temp DegC — 60 Room %RH

High Internal Humidity

High internal humidity maintains and extends product quality.

Infrared Heating

INFRARED HEATING

There are three different types of IR each capable of different IR wavelengths which means different amounts of heat and light, each having their own expert application. One of the enhanced heating benefits with IR is it's ability to focus heat on objects and not just pump hot air into a room, this means it only heats what's there and energy and heat is not wasted heating up air.

- Short Wave Infrared - 780nm to 1,400nm, operating above 1800°C
- Medium Wave Infrared - 1,400nm to 3,000nm, operating up to 1000°C
- Long Wave [Far] Infrared - 3,000nm and above, operating between 300°C-700°C

SHORT WAVE INFRARED

Short wave infrared heaters operate at high filament temperatures above 1,800°C and when arranged in a field reach high power densities of some hundreds of kW/m². Their peak wavelength is below the absorption spectrum of water, making them unsuitable for many dry applications. Short Wave IR is well suited for heating of silica where deep penetration is needed. Short Wave IR is mostly used in the following applications...

- PET preform heating in stretch blow moulding machines
- Printing ink drying in offset machines
- Paper coating drying Pre-heating prior to embossing
- Screen printing curing on T-shirts

MEDIUM WAVE INFRARED [QUARTZ ELEMENTS]

Medium wave infrared heaters operate at filament temperatures around 1,000°C. They reach maximum power densities of up to 60kW/m². Medium wave units, or tubular quartz elements, are generally considered a better value and cover a larger area with heat at a lower cost. Medium wavelength units are less colour sensitive, a feature which offers more consistent temperatures. Quartz infrared heating elements emit medium wave infrared energy and are particularly effective in systems where rapid heater response is required. Water is one element in particular that absorbs Medium Wave IR very well. Medium Wave IR is mostly used in the following applications...

- Food processing and holding
- Chemical processing
- Paint drying
- Thawing of frozen materials
- Dry and baking of food products

LONG/FAR WAVE [FIR] INFRARED

Far infrared emitters (FIR) are typically used in the so-called low-temperature range where a wavelength needs to travel a further distance and a lower temperature ie. infrared saunas. Far infrared emitters use low watt ceramic plates that remain cold, while still emitting far infrared radiation. Long Wave IR is mostly used in the following applications...

- De-icing aircraft wings
- Heat therapy ie. physiotherapy
- Outside ceiling mounted heaters
- Incubators for new born babies or animals

WHY FPG HEATED DISPLAY USES MEDIUM WAVE INFRARED

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

Customer Feedback

“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 it’s temperature in about 15 minutes, and it holds there all day, no problems. Especially being open fronted aswell, I would have thought that hot and cold both being there would have affected each other, but it doesn’t. It’s clever design. ”

- Brendan Smith
Pak’n Save Hastings - Owner/Operator

PAK’N SAVE



fusion
FOOD AND BEVERAGE CABINETS

FUSION - HOT AND COLD 1000mm CABINET



MODELS

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

OPTIONS F=Factory Fitted A=Accessory

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

ACCESSORIES

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

OVERVIEW

Designed as a cost effective 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 HOT AND COLD 1000mm CABINET

IN-FUS-HC10	CLIMATE CLASS	N max 32°C / 70% RH	TEMPERATURE RANGE	+2°C - +4°C +65°C - +95°C MILK
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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 - HOT AND COLD 1000mm CABINET

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; 868W @ -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 [V]	PHASE	CURRENT [A]	MAINS CONNECTION	MAINS CONNECTION PLUG	POWER [kW]	POWER CONSUMPTION [kW/24HR]	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 ²	0.72m ²	1 + Base	1 + Base	304 Stainless Steel

Dimensions [Uncrated and Packed]

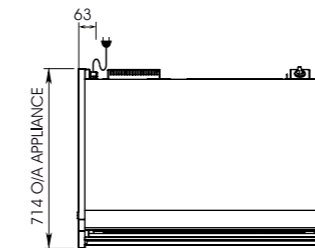
	H x W x D mm [Uncrated]	WEIGHT [Uncrated]	H x W x D mm [Crated]	WEIGHT [Crated]	CUBIC VOLUME
IN-FUS-HC10	1480 x 1009 x 714	230 kg	1640 x 1083 x 788	302 kg	1.4m ³

Installation note:

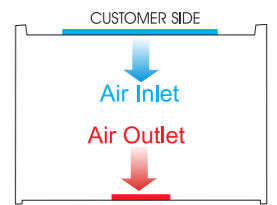
Unobstructed airflow must be maintained to ensure unit performance and maintain warranty

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.

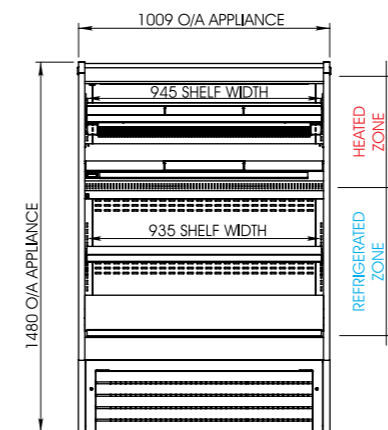
For more information and technical data, including installation documents, please refer to the website - www.fpgworld.com



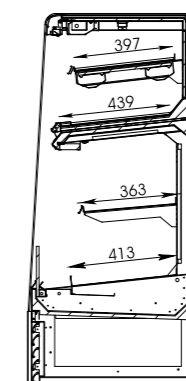
PLAN VIEW



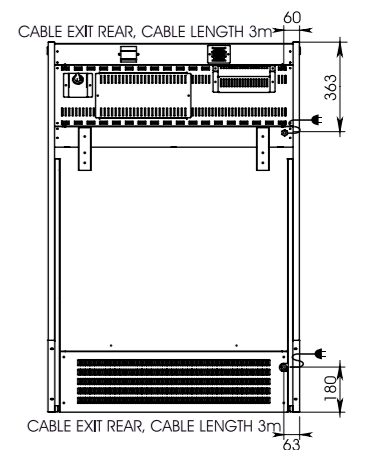
PLAN VIEW - AIRFLOW



FRONT ELEVATION



SECTION VIEW



REAR ELEVATION

FPG provides all its inline customers with market-leading after-sales support. Our Customer Service Centre operates 24 hours a day, seven days a week. By simply quoting your cabinet serial number the operator will have access to data. This ensures accurate information is passed on to a technician so that in the unlikelyhood of a problem, FPG will resolve it quickly and efficiently.



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