

Beautifully presented







AIR NEW ZEALAND - INLINE GN SERIES IN-COUNTER UNDER-MOUNT - REFRIGERATED 3 PAN WITH CUSTOM GANTRY

INLINE

GN SERIES

FPG buffet solutions start with FPG Inline GN Series. our timeless temperature-controlled food cabinets for refrigerated or heated food.

These classic, well-designed cabinets are proven performers which excel at food presentation.

Engineering excellence combined with heavy-duty build quality means Inline GN cabinets will provide years of trouble-free operation.

A sound investment in the future of your food service business.





REFRIGERATED

Inline GN refrigerated models are the ideal choice for your buffet, salad bar or refrigerated food display.

Have peace of mind knowing that your refrigerated food is presented at safe serving temperature.

FPG has engineered an **air curtain** to provide consistent core product temperatures of +2°C - +4°C for climate class 3 (25°C/60% RH).





REFRIGERATED - 1/1 GN PAN OPTIONS: 3, 4, 5, 6, 8





NEW WORLD - INLINE GN SERIES IN-COUNTER OVER-MOUNT - REFRIGERATED 6 PAN WITH FLAT SERVE-OVER GLASS GANTRY

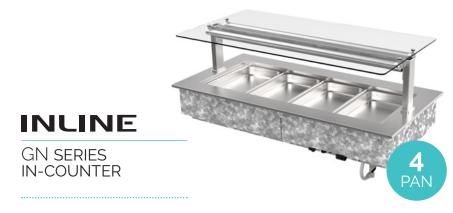


HEATED

Inline GN heated models are the ideal choice for your hot food buffet.

Have peace of mind knowing that your heated food is presented at a safe serving temperature of +65°C - +80°C (tested within an environment of 22°C/65% RH).





HEATED - 1/1 GN PAN OPTIONS: 3, 4, 5, 6, 8





CHRISTCHURCH AIRPORT - INLINE GN SERIES IN-COUNTER OVER-MOUNT - HEATED 6 PAN WITH FLAT SERVE-OVER GLASS GANTRY



FIXED POSITION AND MOBILE OPTIONS

Select the **in-counter model** to install your Inline GN within fixed joinery. FPG can work with you to design finishing options that suit your décor, and manufacture for a turnkey buffet solution.

Or chose the self-contained Inline GN **Mobile model** fitted with stainless steel chassis or other finishes to match your decor. Heavy-duty castors provide the ultimate flexibility in re-positioning the cabinet exactly where you need it.





SKYLINE QUEENSTOWN - INLINE GN SERIES MOBILE OVER-MOUNT - REFRIGERATED 3 PAN WITH FLAT SELF-SERVE GLASS GANTRY



GANTRY OPTIONS

Complete your display with optional **flat, curved** or **serve-over** easy-clean glass gantries.







FLAT GLASS SELF-SERVE



CURVED GLASS SELF-SERVE





FLAT GLASS SERVE-OVER







GN PAN OPTIONS

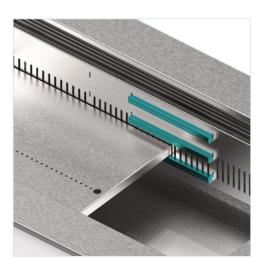
Inline GN Series models are **available in a range of sizes** and can accommodate all GN pan sizes with depths up to 150mm. Use your menu to determine the number of full size GN pans required.





PRESENTATION OPTIONS

Create an irresistible food display with flexible presentation options:







DECK TRAY FLEXIBILITY (**)



Inline GN refrigerated have multiple **levels** below the air curtain allowing the deck trays to be positioned from 150mm deep.

REVERSIBLE (**)



Trays are also **reversible** which provides an ice display option.

MERCHANDISE (**)



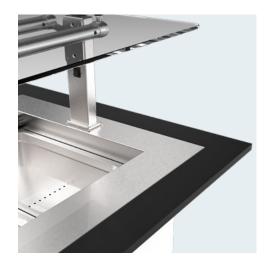


You can merchandise with GN pans and use your own platters.



JOINERY INSTALLATION

Designed to be installed into joinery



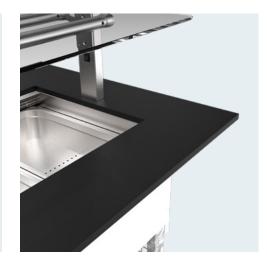
FLUSH-MOUNT

In-counter only



OVER-MOUNT

In-counter and mobile units



UNDER-MOUNT

In-counter only



EXTENDING THE LIFE OF THE CABINET

You will already appreciate the importance of keeping equipment clean for food presentation and food safety reasons. Maintaining

REFRIGERATED CABINETS

Regular **quarterly preventative maintenance** by a refrigeration service technician for models with integral refrigeration is will also ensure the cabinet is running efficiently, resulting in lower energy usage and extended lifetime of the cabinet.

For cabinets connected to remote refrigeration systems, annual **servicing** by a refrigeration technician is highly recommended.

HEATED CABINETS

cleaning. The **flip-up elements provide easy access** into the base

CABINET OPTIONS



REFRIGERATION SYSTEM OPTIONS

INLINE GN IN-COUNTER	Self-contained integral refrigeration system	
	Supplied with valves for connection to a remote refrigeration system	
INLINE GN MOBILE	Self-contained integral refrigeration system	

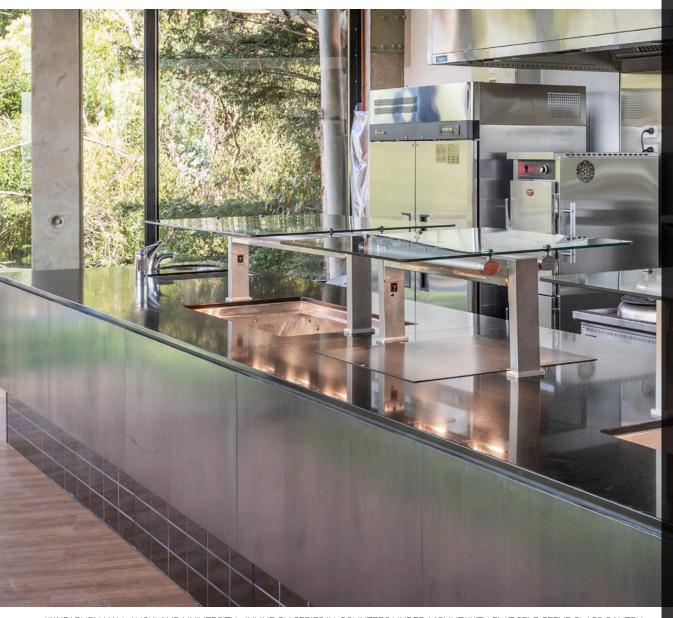
With automatic intelligent active defrost cycle, you can choose to manually dispose of condensate or select the auto condensate removal option.



HEATED WET, STEAM OR DRY OPERATION

Wet, steam and dry operations are supported.

	ADDING WATER	REMOVING WATER
INLINE GN IN-COUNTER	Connect to water supply for auto-filling	Plumb to waste
	or	
	Manual operation	Plumb to waste
INLINE GN		



SUPER-BRIGHT LIGHTING

- The super-bright LED lighting will put the spotlight on your food display. Energy efficient, the lighting is low maintenance with long-life at ~50,000 hours for refrigerated.
- Heated cabinets are fitted with halogen heat lamps, with ~3000 hour warm white lighting.

INSULATED AND ENERGY EFFICIENT

The display well is **double-skin insulated**, helping to maintain core product temperature and contributing to energy efficiency.

GOOD LOOKING AND DURABLE

Crafted in hard-wearing stainless steel with a brushed finish, the Inline GN display looks fabulous in any space, complementing any interior design.

REMOTE CONTROL

The control panel provides **simple functions for on/off, temperature and lighting.** The control panel is fitted with a 2m cable enabling it to be located in a position to suit the installation.

WAIPARURU HALL AUCKLAND UNIVERSITY - INLINE GN SERIES IN-COUNTERS UNDER-MOUNT WITH FLAT SELF-SERVE GLASS GANTRY



ENGINEERED FOR LIFE

Well supported

FPG publishes online resources to support the service providers of our customers. These resources include comprehensive manuals which detail servicing requirements, trouble shooting, and list of spare parts. Graphical 'How To' videos are available on our **Support page** on our website.

We also offer 'train the trainer' via online web platforms such as Zoom.

Need help?

FPG Technical Support is available online and by phone.

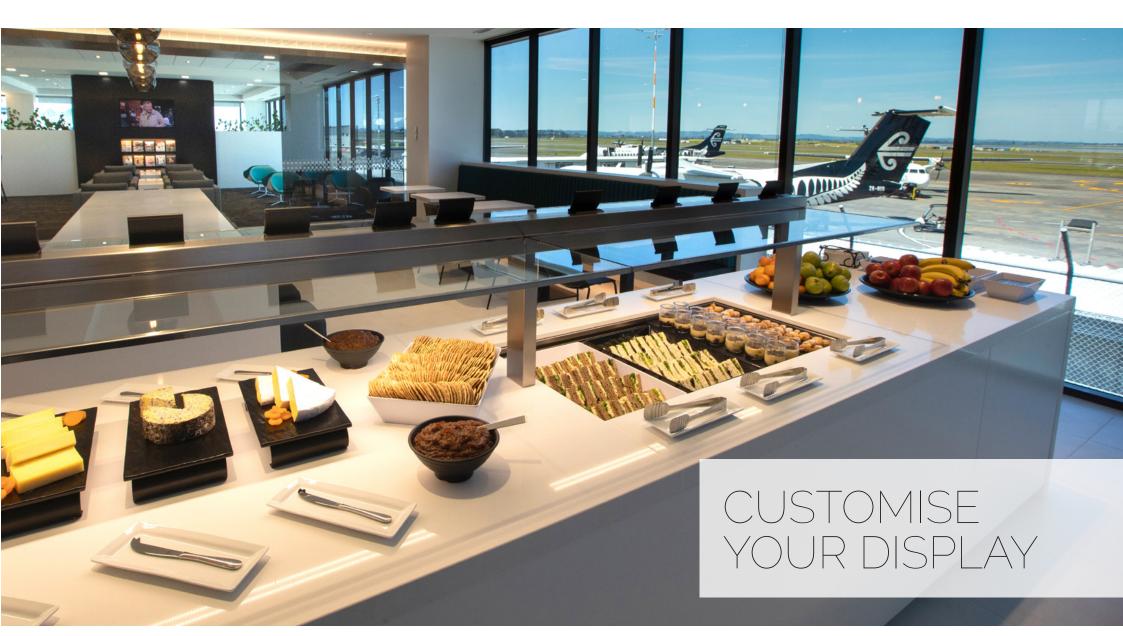


End of Life Recycling

FPG Inline GN cabinets can be dismantled to enable the recycling of many components including the sheet metal and glass – we estimate up to 85% by volume can be recycled.



We stand by everything we sell for its lifetime.



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STANDARDS MET

FPG engineers all cabinets to meet international standards.

International safety standards for electrical appliances:

IEC 60335-1, IEC 60335-2-89, and the equivalent country-specific standards including AS/NZS and BS EN.

International standards for electromagnetic compatibility/emissions:

CISPR 14-1, and the equivalent country-specific standards including AS/NZS CISPR and BS EN 55014-1.

Essential safety requirements: AS/NZS 3820 and AS/NZS 4417.

Energy efficiency for refrigerated appliances: MEPS (Australia/New Zealand).









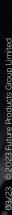


Some countries permit self-declaration while other countries may require external testing and certificates of conformity.

Please contact us for more information.



WAIPARURU HALL AUCKLAND UNIVERSITY - INLINE GN SERIES MOBILE UNDER-MOUNT - REFRIGERATED 5 PAN WITH FLAT SELF-SERVE GLASS GANTRY





















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