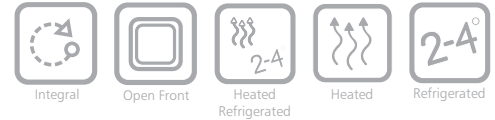


FUSION - HEATED AND REFRIGERATED 1000mm



MODELS

- IN-FUS-HC10 | Fusion heated and refrigerated 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

- **High energy efficiency - 0.73 kWh per hour average for refrigerated section, 1.30 kWh per hour average for heated section**
- 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 with M1, 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
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Designed to meet and exceed the following compliances and approvals : NSF, EN 55014, EN55014-1, EN 55014-2, EN 61000, EN 61000-3-2, EN 61000-3-3, IEC 60335, IEC 60335-1, IEC 60335-2-49, IEC 60335-2-89.



VIEW ONLINE AT FPGWORLD.COM



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 - +4°C	R134A	See serial label	Capillary	Auto

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	kWh per hour [average]	MAINS CONNECTION	MAINS CONNECTION PLUG	LED LIGHTING	IP RATING
IN-FUS-HC10 - Refrigerated Section	220-240 V	Single	5.3 A	0.73 kWh per hour	3 metre 3 core cable	10 amp, 3 pin plug	50,000 hr LED	IP 22
IN-FUS-HC10 - Heated Section			8.3 A	1.30 kWh per hour			25,000 hr LED	

Display

	DISPLAY AREA [REFRIGERATED]	DISPLAY AREA [HEATED]	NO. OF SHELVES [REFRIGERATED]	NO. OF SHELVES [HEATED]	ACCESS - FRONT	ACCESS - REAR	CONSTRUCTION
IN-FUS-HC10	0.7m ²	0.72m ²	1 + Base	1 + Base	Open front	N/A	304 Stainless Steel

Dimensions [Uncrated and Crated]

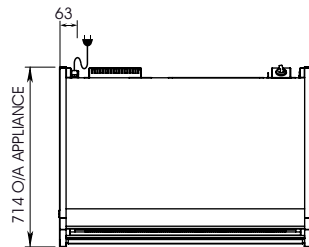
	H x W x D mm [Uncrated]	MASS [Uncrated]	H x W x D mm [Crated]	MASS [Crated]	CUBIC VOLUME [Crated]
IN-FUS-HC10	1480 x 1009 x 714	235 kg	1595 x 1100 x 785	280 kg	1.37m ³

Installation note:

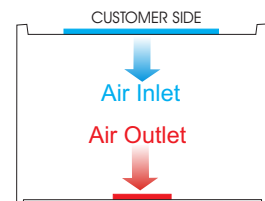
Unobstructed airflow must be maintained to ensure unit performance and maintain warranty

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

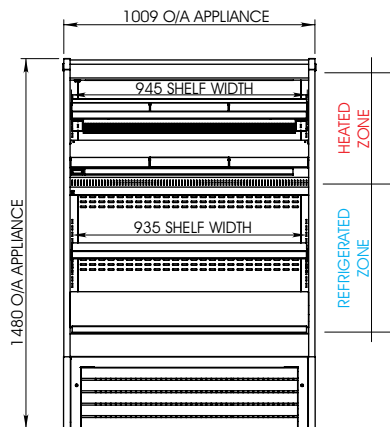
For more information and technical data, including installation documents, please refer to the website - www.fpgworld.com



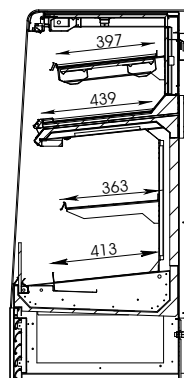
PLAN VIEW



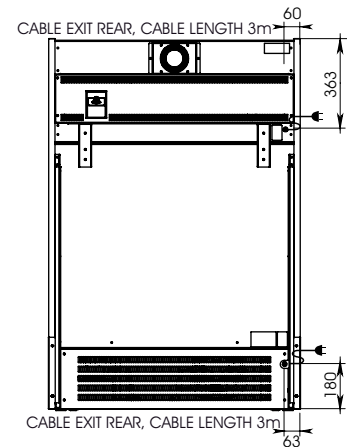
PLAN VIEW - AIRFLOW



FRONT ELEVATION



SECTION VIEW



REAR ELEVATION