

visair

HEATED



High traffic,
high volume,
high value



Trusted.
For Life.



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TEMPERATURE
GUARANTEED

NEW WORLD SUPERMARKET, THORNDON, WELLINGTON, NEW ZEALAND - VISAIR ISLAND

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Especially designed to display hot product safely at consistent critical core product temperatures, the heated range of Visair cabinets retains product freshness to extend shelf life.

Incorporating FPG's unique, highly energy efficient heating technology - IWave - Visair heated cabinets will also significantly reduce your operational costs.

**When business continuity is mission critical,
you can depend on Visair.**





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FOR HIGH VOLUME, HIGH VALUE MERCHANDISE

Visair heated cabinets are perfect for displaying high value, hot fresh food in high-traffic positions within your store.

With their open front profile, they provide optimal line of sight for your customers, plus quick, easy and safe access for your staff.

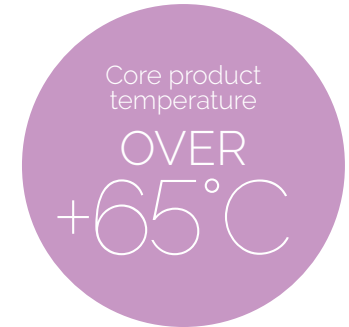


COMPLIANCE ASSURED

Visair heated cabinets are suitable for a wide range of temperature-critical food including a global favourite – hot, cooked chickens.

All Visair heated cabinets have been tested in the FPG environmental test laboratory to deliver consistent core product temperatures $>+65^{\circ}\text{C}$.

Visair heated cabinets are compliant with the international regulations for electrical safety and electromagnetic emissions.





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IWave

FPG IWave TECHNOLOGY

Visair heated cabinets incorporate FPG IWave quartz infrared heating technology.

Infrared is a proven heating technology with many applications in the food manufacturing and food service industries. Extremely energy efficient, it has been used in the restaurant business for more than 30 years.

“What’s special about infrared radiation is that it heats the object in its path rather than just heating the air. This makes infrared heating much more efficient than convection heating.”





IWave

CONSISTENT & EFFICIENT

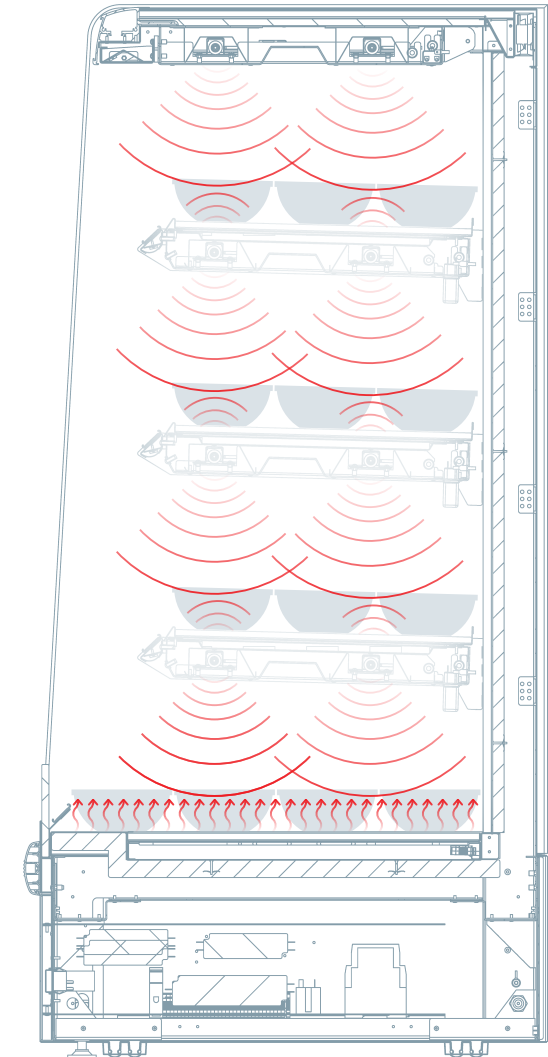
FPG IWave uses infrared technology.

Infrared is part of the electromagnetic spectrum. FPG designed its IWave solution using the medium wavelength which offers the advantage of delivering consistent temperatures. FPG has optimised the infrared power level and penetration depth for the display of heated food.

IWave has been engineered using tubular quartz infrared elements fitted into lamps to pulse the energy. The lamps have highly polished reflectors to focus the energy - about 95% of the infrared energy is absorbed by the product on the shelf. This absorbed energy is converted into heat.

IWave is complemented with a coil in the base to provide heat via conduction.

The cabinet controller monitors the heating requirement, switching on and off to provide consistent steady core product temperature.





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IWave

ADVANTAGES OF FPG IWave



FPG IWave offers a unique bundle of benefits for both retailers and consumers of hot food:

- **Very high energy efficiency**

IWave heats the product directly using infrared waves - it does not rely on heating the surrounding air to heat the product. Very little energy is wasted. The intelligent switching of the heating system (off/on) further contributes to the high energy efficiency.

- **Fast operation**

It provides direct and fast heating; the infrared elements start working in seconds - air temperature is not a factor.

- **Product temperature is better controlled**

The product temperature is constant, avoiding high peaks and troughs.

- **Shelf life is extended**

It delivers a constant, even heat - the product lasts longer in better condition, without burning and without fans that may dehydrate products faster.

- **Quiet operation**

Infrared technology is silent.

- **Low servicing requirements**

With no moving parts, there is significantly less likelihood of the need for servicing.

- **Safer**

Display surfaces are maintained < +65°C and the air temperature inside the cabinet is lower than in many fan-assisted cabinets.

VISAIR HEATED RANGE

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UPRIGHT
HEATED



Trusted by supermarkets, Visair Upright heated cabinets are available in a range of sizes with profile and shelving configuration options to suit your requirements.

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ISLAND
HEATED



The Visair Island heated cabinet provides a focal point for hot food product. Especially suitable for supermarkets, this cabinet provides very high visibility and capacity. A real centrepiece to market hot product.

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PASS THROUGH
HEATED



A highly convenient countertop option, the Visair Pass Through heated cabinet is freestanding and open to both front and rear to enable easy stocking and quick access to hot food.

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DUAL ZONE
HEATED/REFRIGERATED



Want to cross-merchandise refrigerated product with hot product on a small footprint? The Visair Dual Zone heated/refrigerated could be perfect for you.



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UPRIGHT HEATED

Trusted by food retailers and others, Visair Upright heated cabinets are available with profile and shelving configuration options:

Profile

- Low chassis profile providing a standard height of 1480mm.
- High chassis profile providing a tall height of 1900mm.

Shelving configuration

- Full-width display levels – 2 or 3 shelves plus base.
- The 1800 and 2400 models can be configured with split shelving at the time of manufacture – 2x shelves plus base on one side and 3x shelves plus base on the other.

Visair Upright heated cabinets are fitted with **buffer rails** at the front and sides for added protection from collisions with trolleys, pushchairs and other in-store equipment.



Select the larger cabinets for merchandising high volume products, or bulkier products such as ready-made meals and whole hot cooked chickens.

The smaller cabinets are ideal for high-impact gondola ends – think packaged heated offerings such as noodles, stews and curries, pizza, quiche, toasted sandwiches, croissants and hot wraps, pies and savoury pastries, chicken pieces, and vegetarian hot pots.

The Visair Upright heated cabinets are fitted with unidirectional rollers and stabilisers – or castors if that's your preference - it couldn't be easier or quicker to get your Visair Upright heated operational .



Standard height with 2 shelf levels + base

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UPRIGHT 600
HEATED

Models	Standard height with 2 shelf levels + base Standard height with 3 shelf levels + base Tall height with 2 shelf levels + base Tall height with 3 shelf levels + base
Width (mm)	660
Depth (mm)	736
Height (mm)	1480 (standard height) 1900 (tall height)
Display area (m ²)	0.7 (2 shelf levels + base) 0.95 (3 shelf levels + base)



Standard height with 2 shelf levels + base

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UPRIGHT 900
HEATED

Models	Standard height with 2 shelf levels + base Standard height with 3 shelf levels + base Tall height with 2 shelf levels + base Tall height with 3 shelf levels + base
Width (mm)	944
Depth (mm)	736
Height (mm)	1480 (standard height) 1900 (tall height)
Display area (m ²)	1.0 (2 shelf levels + base) 1.3 (3 shelf levels + base)



Standard height with 2 shelf levels + base

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UPRIGHT 1200
HEATED

Models	Standard height with 2 shelf levels + base Standard height with rear doors, 2 shelf levels + base Standard height with 3 shelf levels + base Standard height with rear doors, 3 shelf levels + base Tall height with 2 shelf levels + base Tall height with 3 shelf levels + base
Width (mm)	1265
Depth (mm)	736
Height (mm)	1480 (standard height) 1900 (tall height)
Display area (m ²)	1.5 (2 shelf levels + base) 2.0 (3 shelf levels + base)



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Standard height with 2 shelf levels + base

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UPRIGHT 1800 HEATED

Models	Standard height with 2 shelf levels + base Standard height with 3 shelf levels + base Tall height with 2 shelf levels + base Tall height with 3 shelf levels + base
Width (mm)	1865
Depth (mm)	736
Height (mm)	1480 (standard height) 1900 (tall height)
Display area (m ²)	2.2 (2 shelf levels + base) 2.9 (3 shelf levels + base)



Standard height with 2 shelf levels + base

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UPRIGHT 2400 HEATED

Models	Standard height with 2 shelf levels + base Standard height with 3 shelf levels + base Tall height with 2 shelf levels + base Tall height with 3 shelf levels + base
Width (mm)	2454
Depth (mm)	736
Height (mm)	1480 (standard height) 1900 (tall height)
Display area (m ²)	3.0 (2 shelf levels + base) 3.8 (3 shelf levels + base)



ISLAND HEATED

The Visair Island heated cabinet provides a focal point for hot food product. Especially suitable for supermarkets, this cabinet provides very high visibility and capacity. A real centrepiece to market hot food.

Visair Island cabinets are available with a width of 1800mm.

With its large display area, this cabinet accommodates up to 120 cooked chickens¹. Have a different capacity requirement? For multi-site customers, FPG is able to engineer this cabinet for widths of 900mm and 1200mm.

Visair Island cabinets are fitted with castors for manoeuvrability. Buffer rails on all sides provide protection from collisions with trolleys, pushchairs and other in-store equipment.

Drawing on FPG's engineering excellence, Visair Island cabinets are built for heavy use, and with minimal servicing will provide many years of trouble-free operation.

¹120 trays with dimensions: 155mm x 195mm



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ISLAND HEATED

Width (mm)	1819
Depth (mm)	1448
Height (mm)	1514
Number of display levels	2 (1 shelf level + base)
Display area (m ²)	3.1

PASS THROUGH HEATED



A highly convenient countertop option, the Visair Pass Through heated cabinet is freestanding and open to both front and rear to enable easy stocking and quick access to hot food.

Visair Pass Through cabinets are ideal for holding made-to-order, ready for collection hot food. Perfect for 'click and collect' fast food operations.

With its compact modular footprint, multiple Visair Pass Through cabinets can easily be installed side by side to expand the display area.

The shelves and base are angled supporting gravity feed of product and provide excellent customer-facing product presentation.

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PASS THROUGH 900 HEATED

Width (mm)	924
Depth (mm)	632
Height (mm)	1074
Number of display levels	3 (2 shelf levels + base)
Display area (m ²)	1.1



DUAL ZONE HEATED/REFRIGERATED

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DUAL ZONE 1000 HEATED/REFRIGERATED

Width (mm)	1003	
Depth (mm)	719	
Height (mm)	1480	
Number of heated display levels	1 shelf	2 shelves
- Heated display area (m ²)	0.4	0.7
- Heated shelf height (mm)	326	142 & 157
Number of refrigerated display levels	2 (1 shelf level + base)	
- Refrigerated display area (m ²)	0.7	

**Want to cross-merchandise refrigerated product with hot product on a small footprint?
The Visair Dual Zone heated/refrigerated cabinet could be perfect for you.**

This is an upright, open front cabinet to support easy customer access.

The two lower display levels are for refrigerated product. Hot product can be displayed on one or two heated display levels – select the shelf configuration that best suits your product range. The shelves and base are angled providing excellent customer-facing product presentation.

As with all FPG iWave-enabled cabinets, a wide variety of hot product can be displayed in the heated zone.

The refrigerated zone operates at an average core product temperature of +2° - +4°C. Its classification is 3M1¹ making it suitable for a wide range of refrigerated products including dairy, salads, drinks and more. With auto-evaporation of condensate and integral refrigeration, this cabinet is ready to 'plug and play'.

¹3M1 indicates core product temperature range is -1°C - + 5°C for Climate Class 3: +25°C / 60% RH.



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LIGHT IT UP

The visual appeal of food and drink merchandise is significantly enhanced by super bright, energy efficient LED lighting.

We have selected a natural hue for the LED lighting in our Visair heated cabinets. LEDs with a warm hue are also available.

In the Visair heated cabinets, pluggable LED lighting is located at the top of the cabinet and at each shelf level. The plug-in feature enables the LED lighting to be replaced without the need for an electrician. With a lifetime of 25,000 hours, it will not need to be replaced very often!



WOOLWORTHS SUPERMARKET, GREYSTANES, SYDNEY, AUSTRALIA - VISAIR UPRIGHT HEATED 2000



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STYLISH

In their standard configuration:

The chassis and frame of the Visair Upright, Visair Island and Visair Dual Zone cabinets are finished in black with double-glazed safety glass on each side.

Creating a smart contrast, the internal rear and IWave shelves are durable stainless steel with aluminium drip trays provided for product.

The Visair Pass Through - both interior and exterior - is finished with brushed stainless steel to complement a wide variety of benchtops and decors.

MAKE IT YOUR OWN

FPG can help you to explore the options to boost your brand presence and storytelling¹. Talk to FPG about your aspiration.



COLOUR

Specify a different colour for the chassis and/or shelves to complement your branding and create impact.



WOODPRINT

Apply woodprint to the drip trays to create a visually appealing display.



DECALS

Apply branded decals to boost your brand presence.



BRANDING

Add branded flags and matching shelf ticketing to enhance branding.



MERCHANDISING DISPLAY

Attach a merchandising display for complementary ambient product.



DIGITAL SCREENS

Incorporate a frame to support a digital screen for dynamic brand storytelling.



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TRUSTED FOR LIFE

Visair cabinets are engineered to last.

They are very easy to maintain and with regular cleaning will keep looking their best.

Visair heated cabinets just need to be wiped down. The drip trays provided for each IWave shelf capture any residue from heated product and are removeable for easy cleaning.

Maintenance and warranty.

To ensure the refrigeration system is running optimally and to keep your warranty valid for the Visair Dual Zone heated/refrigerated cabinet:

- Book in quarterly preventative maintenance with your refrigeration service provider.
- Arrange for your staff to regularly clean the pre-filter which has been designed to be safely accessed by store staff.

Not only will these measures help to maintain the energy efficiency of the cabinet, they will also extend the life of the cabinet.

Well supported.

FPG Technical Support is available online and by phone.

We publish online resources to support the technical service providers of our customers.

These include 'How To' videos and comprehensive manuals.

We also offer training via online platforms and recommend the spare parts the service provider should hold locally to service the cabinets.





SUSTAINABILITY

FPG invests in comprehensive testing of our cabinets to support the compliance and energy efficiency drivers of our customers.

We have been doing this for many years. This means our cabinets are well positioned to support your sustainability goals today:

Extended shelf life.

Designed with the FPG IWave heating system, Visair heated cabinets excel at extending the shelf life of hot food. This is because the IWave infrared technology does not require a fan which can dehydrate food.

Energy efficiency.

FPG engineers for high energy efficiency. For Visair heated cabinets this includes:

- IWave quartz infrared heating technology.
- Electronic controller to automatically monitor and manage heating.
- The double-glazed glass to provide superior insulation.

Energy usage data for each cabinet is published on the specification sheet.

Cabinet lifetime - with regular maintenance and cleaning, the lifetime of a Visair heated cabinet can be a decade or more:

- FPG cabinets are constructed from high quality materials and components sourced from reputable suppliers to withstand the rigours of service.
- FPG stands by our cabinets for their lifetime – that means spare parts and support will always be available to your technical service providers.



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STANDARDS MET

FPG heated food display cabinets are designed to meet and exceed:

International safety standards for electrical heated appliances: IEC 60335-1, IEC 60335-2-49, IEC 60335-2-50 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.



Please contact FPG to discuss your requirements for meeting country-specific standards.

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PREMIUM

QUALITY

ROAST CHICKEN

ESTD 1989

ORGANIC & FRESH



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For Life.**



C-STORE



CAFE/BAKERY
OSR



FMCG



HOSPITALITY



SPECIALTY
FOOD SERVICE



SUPERMARKET

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