

INLINE

GN SERIES



Beautifully
presented



**Trusted.
For Life.**



Trusted.
For Life.



COMPLEMENTS YOUR DECOR

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

INLINE

GN SERIES

FPG buffet solutions start with the 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.**





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REFRIGERATED

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

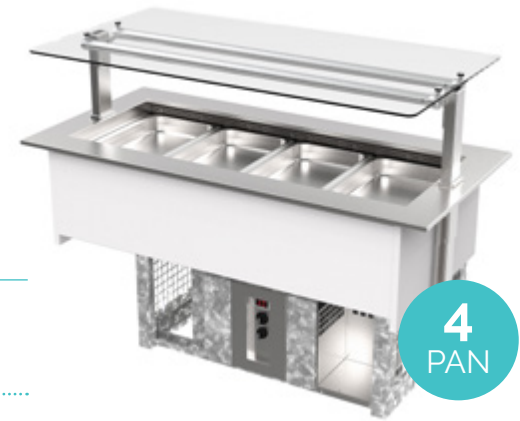
Have peace of mind knowing that your refrigerated food is presented at a safe serving temperature.

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.



INLINE

GN SERIES
IN-COUNTER



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

INLINE

GN SERIES
MOBILE



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



GUARANTEED
PERFORMANCE

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

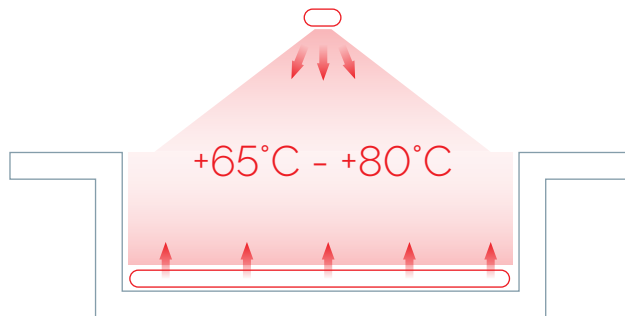


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HEATED

Inline GN heated cabinets 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).



INLINE

GN SERIES
IN-COUNTER

4
PAN

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



INLINE

GN SERIES
MOBILE

4
PAN

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



SUPERIOR ENGINEERING

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



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FIXED POSITION AND MOBILE OPTIONS

Select the in-counter cabinet 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 choose the self-contained Inline GN Mobile cabinet fitted with a stainless steel chassis or other finish 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



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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 cabinets 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.

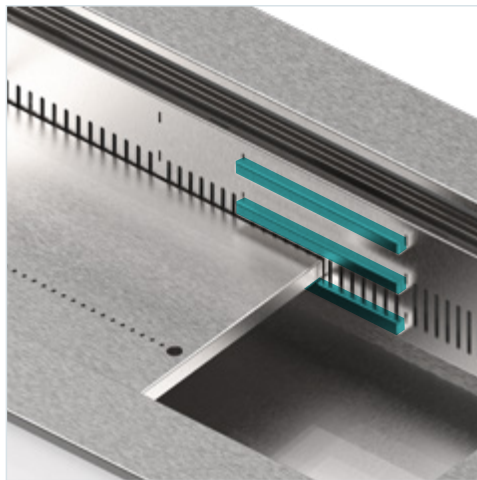




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PRESENTATION OPTIONS

Create an irresistible food display with flexible presentation options:



DECK TRAY FLEXIBILITY



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



REVERSIBLE



Trays are also reversible which provides an ice display option.



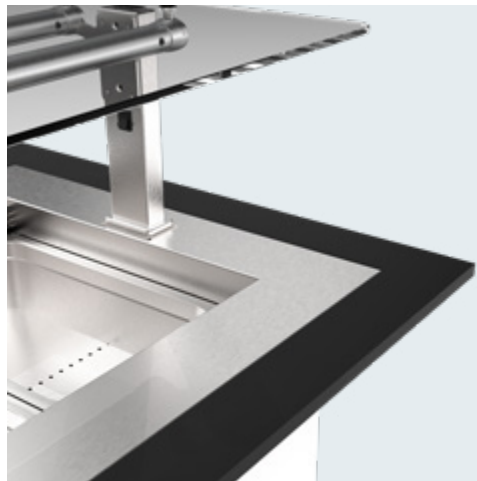
MERCHANDISE



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

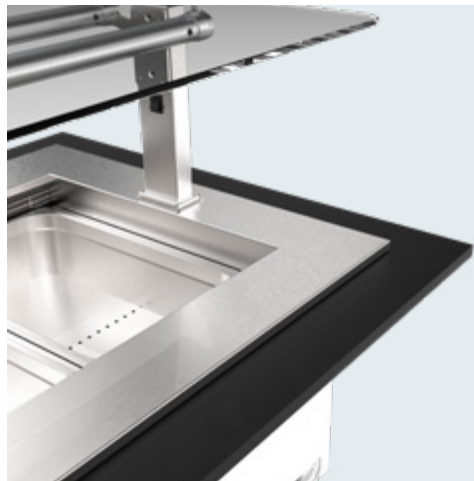
JOINERY INSTALLATION

Designed to be installed into joinery.



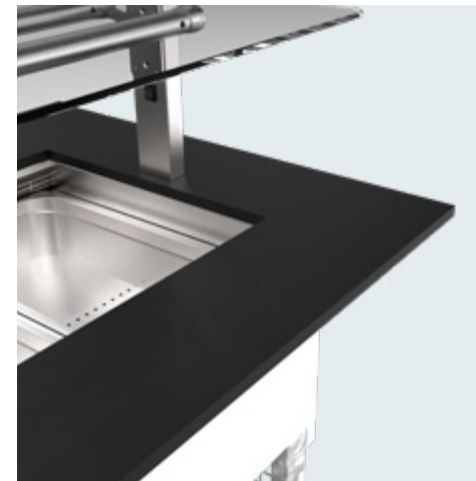
FLUSH-MOUNT

In-counter only.



OVER-MOUNT

In-counter and mobile units.



UNDER-MOUNT

In-counter only.



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EXTENDING THE LIFE OF THE CABINET

You will already appreciate the importance of keeping equipment clean for food presentation and food safety reasons. Maintaining your cabinet in top condition will also help to extend its life.

REFRIGERATED CABINETS

Regular quarterly preventative maintenance by a refrigeration service technician for cabinets with integral refrigeration is required to maintain your warranty. Importantly, this regular servicing 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

The main servicing required on Inline GN heated cabinets is regular cleaning. The flip-up elements provide easy access into the base for cleaning.

CABINET OPTIONS



REFRIGERATION SYSTEM OPTIONS

INLINE GN IN-COUNTER	Self-contained integral refrigeration system
INLINE GN MOBILE	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 MOBILE	Manual operation	Manual operation



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

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 cabinets.
-  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 cabinet 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 the cabinet to be located in a position to suit the installation.



**Trusted.
For Life.**

TRUSTED FOR LIFE

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.

FPG stands by our cabinets for their lifetime. That means spare parts and support will always be available to your technical service provider.



End-of-life recycling.

Cabinets can be dismantled and the components such as the sheet metal and glass can be recycled. We estimate up to 85% by volume can be recycled.

BUILT TO LAST.

We stand by everything we sell for its lifetime.



CUSTOMISE
YOUR DISPLAY

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

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.



STYLISH DESIGN

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



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HOSPITALITY



SPECIALITY
FOOD SERVICE



C-STORE



CAFÉ/BAKERY
QSR



SUPERMARKET



FMCG

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