GN SERIES

BUFFET SOLUTIONS

Beautifully presented

FPG Trusted. For Life.

FPG Trusted. For Life.

COMPLEMENTS YOUR DÉCOR

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

GN SERIES

BUFFET SOLUTIONS

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

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

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

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

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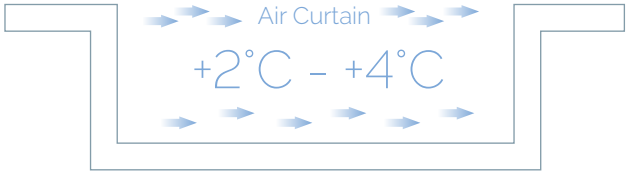
REFRIGERATED

GN Series 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.

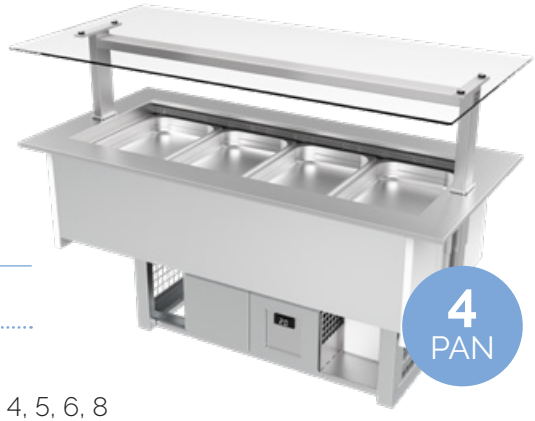
FPG has engineered an **air curtain** to provide consistent core product temperatures of +2˚C – +4˚C for Climate Class 3: 25˚C / 60% RH.



GN SERIES

IN-COUNTER

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



GN SERIES

MOBILE

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

GUARANTEED PERFORMANCE

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

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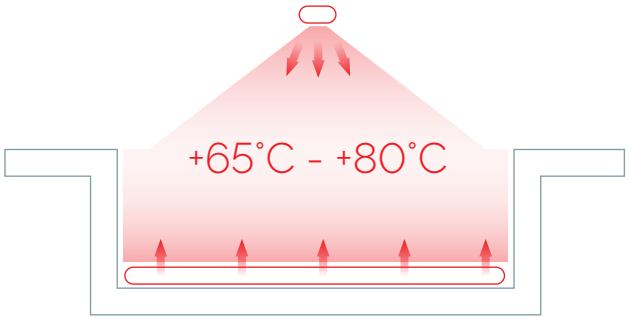
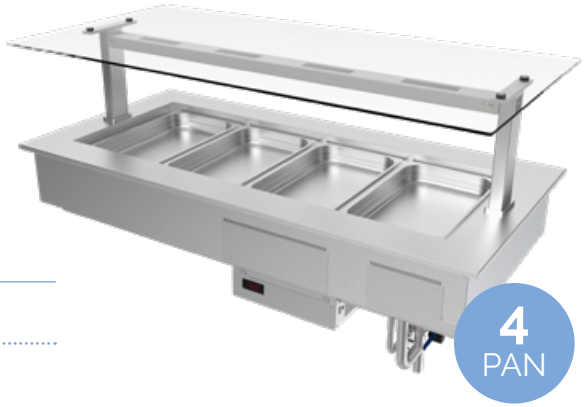
HEATED

GN Series 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).

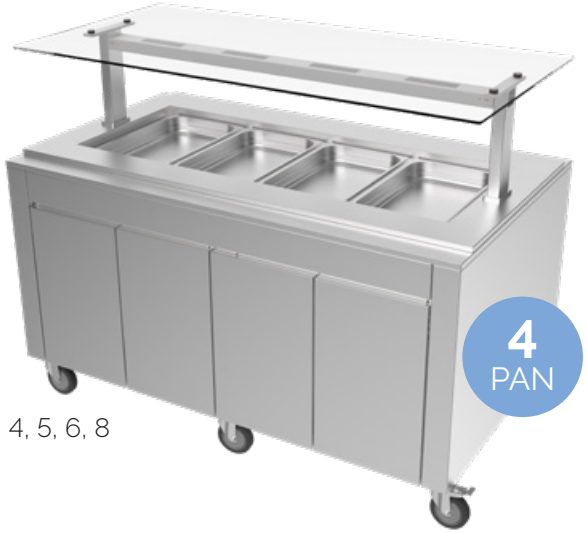




GN SERIES

IN-COUNTER

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



GN SERIES

MOBILE

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

SUPERIOR ENGINEERING

CHRISTCHURCH AIRPORT - 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 GN In-counter cabinet to install within your 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 GN Mobile cabinet fitted with a stainless steel chassis or other finish to match your décor. Heavy-duty castors provide the ultimate flexibility in repositioning the cabinet exactly where you need it.

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

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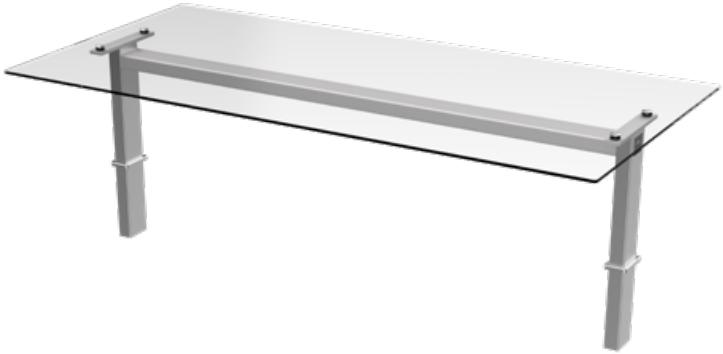
GANTRY OPTIONS

Complete your display with optional flat self-serve or serve-over easy-clean glass gantries.



FLAT GLASS SELF-SERVE

FLAT GLASS SERVE-OVER

GN PAN OPTIONS

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 equivalent number of full size GN pans required.

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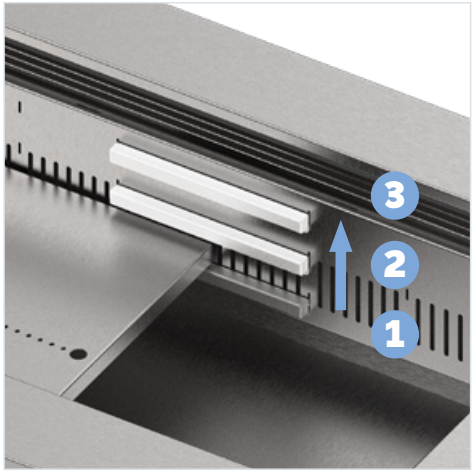
PRESENTATION OPTIONS

Create an irresistible food display with flexible presentation options:



DECK TRAY FLEXIBILITY

GN Series 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

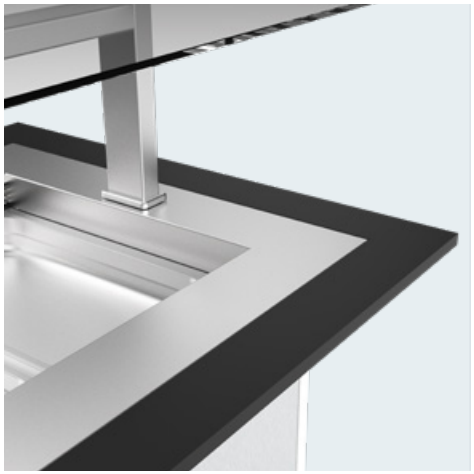
You can merchandise with GN pans and use your own platters.

TRAY RACE

Add a tray race to the GN Mobile units for smoother customer flow and faster, more efficient service.

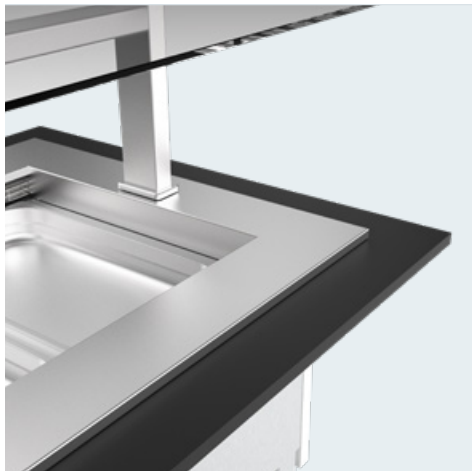
JOINERY INSTALLATION

Designed to be installed into joinery.



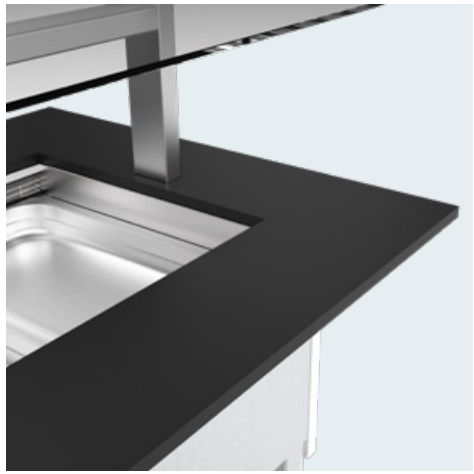
FLUSH-MOUNT

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 an 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 GN Series heated cabinets is regular cleaning. The flip-up elements provide easy access into the base for cleaning.

CABINET OPTIONS

REFRIGERATION SYSTEM OPTIONS

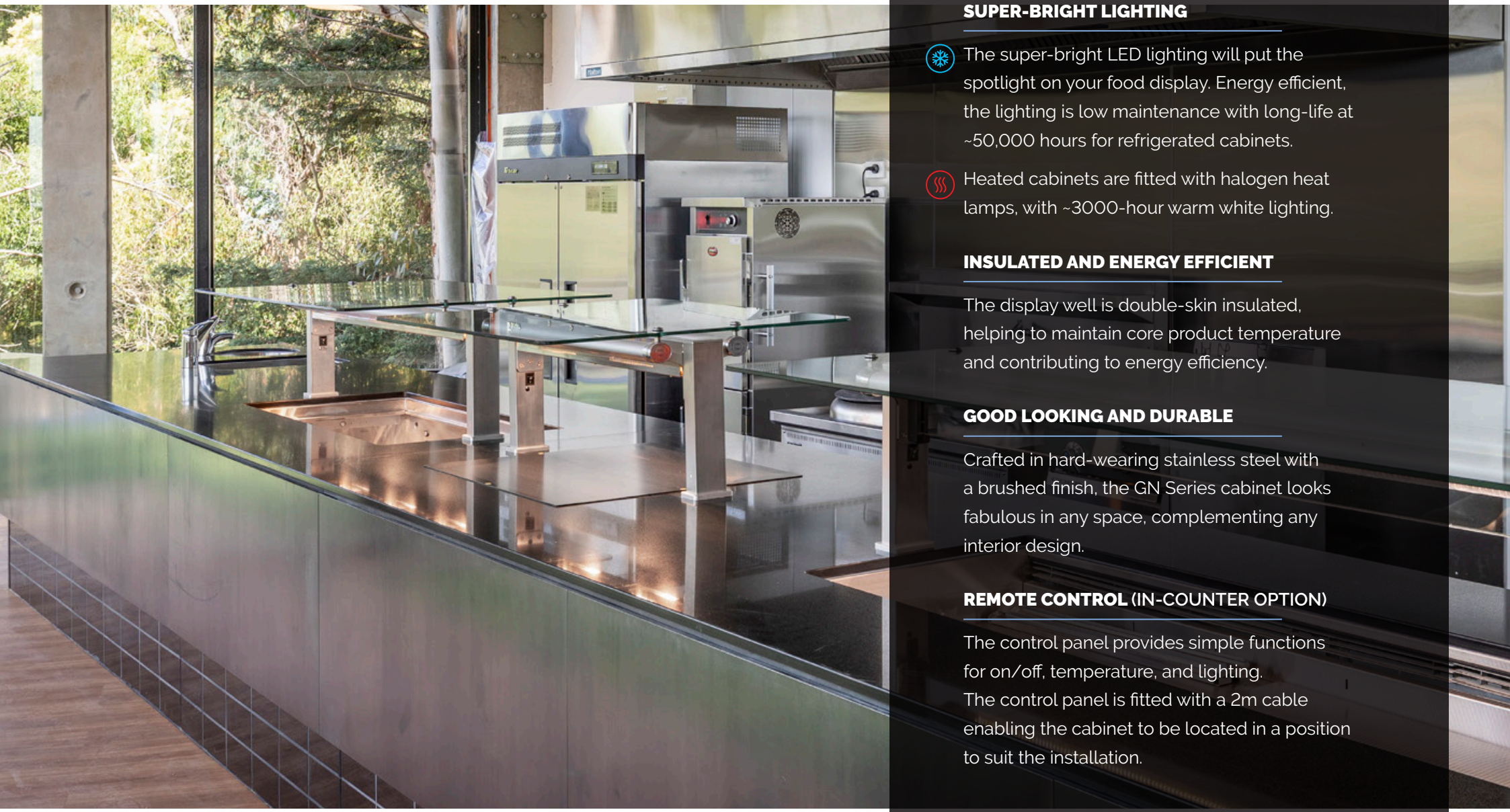
GN SERIES IN-COUNTER	Self-contained integral refrigeration system
	Supplied with valves for connection to a remote refrigeration system
GN SERIES MOBILE	Self-contained integral refrigeration system

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

HEATED WET OR DRY OPERATION

Wet and dry operations are supported.

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



WAIPARURU HALL, UNIVERSITY OF AUCKLAND - 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 GN Series cabinet looks fabulous in any space, complementing any interior design.

REMOTE CONTROL (IN-COUNTER OPTION)

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.

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TRUSTED FOR LIFE

Well supported.

FPG Technical Support is available online and by phone. We publish online resources, including 'How To' videos, to support the technical service providers of our customers. We also publish comprehensive manuals, 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 - GN SERIES IN-COUNTER UNDER-MOUNT - REFRIGERATED 3 PAN WITH CUSTOM GANTRY

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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.

STYLISH DESIGN

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

FPG

Trusted.
For Life.

C-STORE

CAFÉ/BAKERY
QSR

FMCG

HOSPITALITY

SPECIALTY
FOOD SERVICE

SUPERMARKET

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