FPGWORLD.COM

ENCORE

SERIES 8 BAIN MARIE FREESTANDING 1800 HEATED

RANGE	ENCORE SERIES 8 BAIN MARIE	
TEMPERATURE	HEATED	
MODEL	IN-EC18-BM-08-A001	IN-EC18-BM-08-A002
FRONT	SQUARE/ TILT FRONT	SQUARE/ SLIDING DOORS
INSTALLATION	FREESTANDING	
HEIGHT	1450mm	
WIDTH	1800mm	
DEPTH	662mm	

TEMPERATURE RANGE	+55˚C – +80˚C
RECOMMENDED CORE PRODUCT TEMPERATURE	+65˚C – +80˚C
ENVIRONMENTAL TEST CONDITIONS	22˚C / 65% RH

FEATURES

- **High energy efficiency: 0.86 kWh per hour (average)**
- **Cabinet operating temperature range +55˚C – +80˚C Recommended core product temperature +65˚C – +80˚C**
- Smart display with double-glazed glass finished with a black trim

Tilt Front or Sliding Doors Heated Display

- One tiltable, height-adjustable stainless steel wire rack shelf is full cabinet width to support maximum display capacity
- Unique shelf mounted front ticket strip 30mm together with rear ticket holder
- Shelf fitted with halogen heat lamps, with 3000 hour warm white lighting
- 25,000 hour LED lighting system at 2758 lumens per metre in cabinet top
- Supplied with 5x 1/1 gastronorm dish 65mm deep

Operational Excellence

- Sliding doors (staff side) and tilt front or sliding doors options (customer side)
- Constructed from stainless and mild steel with fully double-glazed, low-E coated, toughened safety glass for maximum energy efficiency, climate control and durability
- Low wattage density element in base provides even temperature distribution
- Dry operation well only
- Fitted with adjustable 150mm legs (+30mm adjustment)

Showing : Encore Series 8 Bain Marie heated 1800mm square freestanding tilt front

OPTIONS & ACCESSORIES

Contact a **FPG Sales Representative** for our full range, including:

- Shelf trays: Toughened safety glass or mild steel. Colour and woodprint options available for steel.
- Stainless steel product trays
- Stainless steel pie chutes
- GN pans (various sizes)
- GN dividers
- Branded decals
- Shelf ticket strips: powdercoat colour
- Forward-facing controls
- Sides: mirror effect
- Tray race
- Bumper rail with optional product bin
- Rear Sling Doors that slide and swing
- Rear deck assemblies
- Rear ambient drawer with dividers
- Toe kick
- Castors or rollers
- Custom joinery solution

Indicates sustainability benefits

ASNZ Standards FOOD Standards CE IEC

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

FPG

FPGWORLD.COM

ENCORE

SERIES 8 BAIN MARIE FREESTANDING 1800 HEATED

HEATED DATA

MODEL	TEMPERATURE RANGE	RECOMMENDED CORE PRODUCT TEMPERATURE	ENVIRONMENTAL TEST CONDITIONS	HEATING
IN-EC18-BM-08-Axxx	+55°C – +80°C	+65°C – +80°C	22°C / 65% RH	Low wattage density element / 5x 100 watt linear halogen

ELECTRICAL DATA

MODEL	VOLTAGE	PHASE	CURRENT	E24H (kWh)	kWh per hour (average)	IP RATING	MAINS		LED	HALOGEN LIGHTING	
							CONNECTION	CONNECTION PLUG[1]	HOURS	HOURS	COLOUR
IN-EC18-BM-08-Axxx	220-240 V	Single	17.96 A	20.66	0.86	IP 21	Fixed wiring[1]	N/A	25,000	3000	Warm white

[1]Please see the manual for more information.

CAPACITY, ACCESS & CONSTRUCTION

MODEL	DISPLAY AREA	LEVELS	NO. OF 1/1 PANS	ACCESS FRONT	ACCESS REAR	CHASSIS CONSTRUCTION
IN-EC18-BM-08-A001	1.48 m²	1 Shelf + Base pans	5	Tilt front	Sliding doors	Stainless 304 and mild steel
IN-EC18-BM-08-A002				Sliding doors		

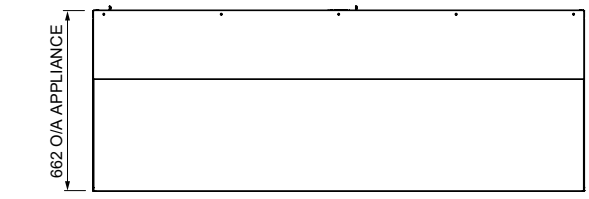
DIMENSIONS

MODEL	H x W x D mm (Uncrated)	MASS (Uncrated)
IN-EC18-BM-08-A001	1450 x 1800 x 662	244 kg
IN-EC18-BM-08-A002		246 kg

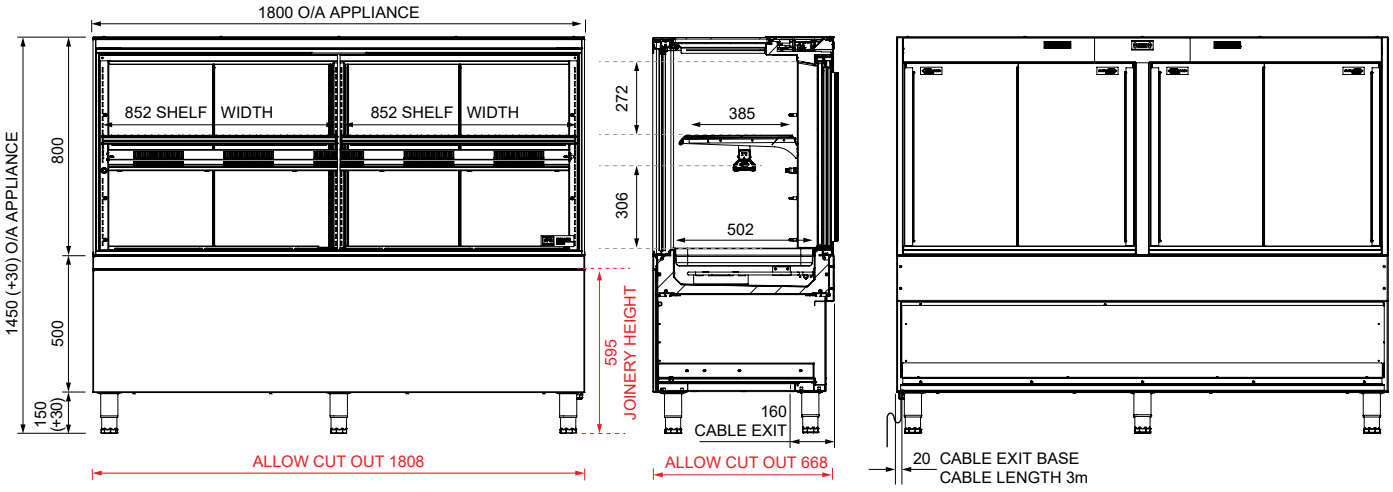
Crated weights and dimensions vary. Please contact us for information on your shipment.

Installation note:

Model cutout dimensions: IN-EC18-BM-08-A001 & A002 models require 1808 x 668mm benchtop cutout. Joinery height 595mm (see product manual for installation guide).
Optional front bumper rail recommended to complement cabinet/joinery finish.



PLAN VIEW



FRONT ELEVATION | SECTION VIEW | REAR ELEVATION

For information on technical data and installation guidelines please contact support@fpgworld.com

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

Have a question? Please email us at **sales@fpgworld.com** or visit **www.fpgworld.com** for full contact details for your region.

Worldwide contact details:

 © 2026 Future Products Group Limited