



FEATURES AND BENEFITS | FPGWORLD.COM

FPG

food display ■ retail solutions

FOOD QUALITY - INCREASE YOUR PROFITS

Our clever technology will maintain your product for longer at core temperature naturally, without compromising the taste, look or texture of your product.

BENEFITS TO YOU

FEATURES



Core Shield®

- Products remain fresher and last longer.
- Increased profit for you, less waste.
- Peace of mind with core temperatures compliant at all times.

- Ensures critical core product temperatures are met and protected at all times.
- Core product temperatures give our clients the most accurate and compliant food safety rating.
- Most alternative options can not achieve this as the technical challenge is too great.



I Wave®

- Uses up to 30% less energy than the alternative displays.
- Product lasts longer through FPG proven gentle infrared heating.
- Your customers are safer because we only heat the product and not the cabinet surfaces.

- PLC controlled infrared elements, gently heat the product that ensures only organic material is heated and display surfaces are kept under +55°C.
- Other manufacturers often use elements that use more power and can operate up to +400°C leading to product drying and customers burning themselves on display surfaces.



Real World®
Testing

- Relax knowing your cabinet will maintain core product temperatures during busy parts of the day.
- You get exactly the right display to suit your business level of trade.

- FPG tests all cabinets for real world use by opening and closing doors up to 120 times per hour with cabinet maintaining core product temperature.
- This test replicates what our busy clients do during busy periods of a trading day.



Moisture Lock®

- Shelf life can be doubled in most instances. (independently tested by global clients.)
- The freshness of your products is extended due to ultra high humidity levels inside display.
- Discover more potential profit by extending shelf life and less waste.

- FPG has developed a high humidity coil and air delivery system that provides average internal humidity levels of up to 80% RH.
- The higher the humidity levels inside a cabinet the less the stored products dry out, effective and efficient.



Soft Air®

- More profit for you by extending shelf life and less waste.
- Product freshness and life is extended due to smooth and gentle airflow.

- Smooth and gentle air flows over product with excellent coil and fan design provides you with world leading technology.
- Alternative suppliers cabinets can have up to double the airspeed, some have air blown directly at product which results in rapid drying, short shelf life and loss of freshness.

OPERATION - LOWEST COST OF OWNERSHIP

We have introduced new features to make cleaning faster and easier. Keeping your cabinet in prime condition ensures efficiency, reduces energy and maintenance costs. You get more time doing what you want.

BENEFITS TO YOU

FEATURES



- Go home early because cleaning and maintenance is quick and easy.
- Discover reduced overhead cost through minimal time spent to clean display cabinets.

- All key components that come in contact with food are either operator removable or easily accessed for quick and simple cleaning.
- Most parts are commercial dishwasher safe.



- Cleaning under and around elements is made simple now with lift up elements, clean your cabinet quicker with a lot less effort.
- Reduce overhead cost through minimising time spent cleaning.

- Elements feature a specially designed hinge mechanism that allows them to be lifted for cleaning without disconnecting.



- Reduces your maintenance costs with a removable condenser filter.
- No technicians required which means you save on maintenance costs.
- Clean condenser filters reduce your energy costs and ensure your cabinet is running in optimum conditions at all times.

- The removable condensing unit pre-filter allows staff to clean with a brush and this in turn minimises the need to use a service technician.
- Simple cleaning of filters means the equipment will last longer and operate at optimum operating temperatures, minimising energy consumption and service calls.



VIEW FULL SPEC'S AT FPGWORLD.COM

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ENERGY - UP TO 30% LESS ENERGY USED

Keeping it fresh, costing you less. Product is visually enhanced with long life LED lighting and fogless double glazed glass. Temperatures and humidity is optimised for longest possible shelf life with infrared technology and EC fans. Internationally compliant, safe product and we save you money on power.

BENEFITS TO YOU

FEATURES



Long Life[®]
LEDs

- Lowest cost of ownership with 50,000 hour LED life in refrigerated and 25,000 hour in heated cabinets.
- Product looks at its best by having quality LED brightness and colour and spread of light.
- Energy efficient.

- FPG uses the worlds best LED components which provide the brightest and longest life LED system available in any display cabinet.
- Wide angle lenses ensure product is well lit and uses the lowest possible energy.
- High quality long life components.



ACR[®]

- Uses up to 30% less energy than alternative displays through smart controls and intelligent temperature management.
- Highly efficient low energy elements.

- Refrigeration condensate is evaporated to the atmosphere. The refrigeration system does not require connection to drainage.



Eco Heat[®]

- Uses Up to 30% less energy than alternative displays.
- Product lasts longer through gentle heating.

- Low wattage density elements operate at similar temperatures to the stored products and gentle heat stored product evenly.



MEPS Energy
Efficiency

- Uses up to 30% less energy.
- Reduced running costs.
- Money back from countries that have a rebate for use of highly energy efficient appliances.

- FPG is committed to engineering highly energy efficient appliances that have the lowest possible cost of ownership.
- Our highly efficient energy ratings have attracted government rebates for our clients.
- The rebates are currently available in several countries and FPG is one of only 3 companies listed in Australasia as having this rating.



Therma[®]
Shield

- Up to 30% less energy used.
- Peace of mind that even in high temperatures and humidity, your product core temperature is safe.
- Product looks great and sells more because double glazing ensures no fog or moisture blocking their customers view.

- FPG double glaze uses the worlds best components including e-glass that reflects heat away from the glass surface which leads to greater energy savings and superior cabinet performance.
- All standard cabinets use glass insulation only and do not need energy consuming heated glass elements.



EC Fans[®]

- Reduce your operating costs.

- Programmable EC fans ensure minimal energy is used.

DESIGN - HELPING YOU SELL MORE

Food display is all about the customer experience. We study, survey, analyse and discover. Our attention to detail and hunger for perfection is driven directly from the real experience. From walking up to the display, visually wanting the product, to looking after your staff with ergonomic features and ease of use. We even think of the owner too, reducing cost of life for your asset. Our cabinets are more than quality built, they are designed to be the best in class.

BENEFITS TO YOU

FEATURES



Compliance[®]
Tested

- Peace of mind that your cabinet will perform to spec seamlessly for its lifetime.

- All FPG cabinets are comprehensively tested to meet or exceed global compliance and international regulations.
- FPG research engineers ensure that all components are compliant and will function seamlessly for the lifetime of the equipment.



Created and
Engineered
in NZ

- Quality assured through in-house design testing and engineering.
- Confidence that we only use quality components, quality systems and quality staff with no low cost or low quality options seen in other countries.

- We pride ourselves in getting everything made to spec with the care and attention your new investment deserves.
- We don't cut corners or substitute reliable quality components for cheap copies.
- Made with pride. We love what we do!



Free Flow Air[®]
Technology

- Reduce installation costs by having all inlet and discharge air at the back of appliance.
- Reduce energy by having all ventilation factory engineered and not mis managed on site by contractors.
- Look good up front with a clean and seamless counter design, no unsightly grills or louvres.

- FPG has designed and engineered its refrigeration systems so that inlet and discharge air is contained at the rear of the display cabinet, no venting is required to the customer side.



Quality
Components[®]

- Reduce operating costs because we choose only the worlds best or most energy efficient components.
- Reduce downtime by having readily available parts in any country and not a cheap copy of a quality part.

- FPG only uses the best possible parts that will give our clients lowest cost of ownership and minimal downtime.



Horizontal[®]
Split

- Totally flexible with ability to quickly change individual shelf temperatures.

- Unique electronic shelf system allows quick and easy change of individual shelf temperatures.
- Temperatures can be set from +2°C - +16°C on individual shelves.



Slide Out[®]
Shelves

- Quick and easy stocking and stack rotation.

- Unique slide out shelving allows easy restocking of product, stock rotation and cleaning.



Cross[®]
Merchandising

- Sell more with half width shelving allowing cross merchandising.

- Cross merchandising is simple and effective due to half width shelves that are independently height and angle adjustable.



Your Colour[®]

- Your colour allows you to have unique changeable colour insert options to help you personalise your cabinet.

- Customise your cabinet using colour or graphic panels that insert into aluminium extrusions.



Super Slim[®]
Glass

- Ultra slim masking provides a minimalistic look and maximum product visibility.

- Double glazed toughened glass with the worlds slimmest ceramic ink masking.



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SUPPORT - 24/7 LIVE SUPPORT



Support

24/7 LIVE SUPPORT

FPG's team of experts provides 24-hour assistance all year round with service and maintenance, as well as technical support. FPG technicians are on hand to help you troubleshoot and talk through any technical issues.

Each product comes with complete service and maintenance documentation, full spare parts lists and a seamless process which allows new parts to be sent within 24 hours. Full preventative maintenance and structured cleaning and servicing recommendations, means the product will exceed expectations for an extended lifetime. Fast response times means the product is fixed without disruption to the customer.



Service

GLOBAL FPG CERTIFIED TECHNICIANS



Network

GLOBAL FPG CERTIFIED DEALER LOCATIONS





LIVE TECHNICIAN SUPPORT & TRAINING

To provide best in class support, FPG continuously trains their specially selected global technicians. Training includes a range of tools from live video conferencing direct from our R&D hub, to custom 'How To' videos and field service documents available to technicians through our support centre.

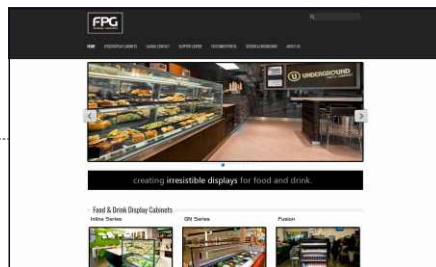
Our trusted technicians are kept up to date with our build process and are experts in their field.

ONLINE SUPPORT

FPG has a comprehensive online support centre, with a document library containing information for all FPG cabinets. Each cabinet has a specification sheet, a product brochure, CAD blocks and a product manual [containing installation information], all of which can be downloaded.



TABLET



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COMPUTER



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Network



Support



Warranty
[Conditions Apply]



Service

Australia
T 1800 041 649
F 1800 509 986
E ausales@fpgworld.com
4/42 Sabre Drive
Port Melbourne
Victoria 3207
Australia

China | Asia
T +86 21 3351 3390
F +86 21 3952 2356
E asales@fpgworld.com
Rm 104, Building 8
No.31 KaiXuan Road (S)
Shanghai 200232
P R China

Europe
T +31 6 52 53 47 69
E info@feconcepts.eu
DeZonkade 5
5247 MP Rosmalen
The Netherlands
www.foodequipmentconcepts.com

New Zealand
T +64 6 843 3249
F +64 6 843 2466
E nzsales@fpgworld.com
110 Austin Street
P O Box 3029
Napier, 4110
New Zealand

United Kingdom
T +44 845 485 9300
E uksales@fpgworld.com
Unit 6 Churchill House
114 Windmill Road
Brentford, Middlesex
TW8 9NB
United Kingdom

In line with policy to continually develop and improve it's products, FPG reserves the right to change specifications and design without notice.

For more information and technical data, please refer to our website:

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