



**FPG IN-3H15-SQ-
FF-FS Inline 3000
Series Food
Display Solutions**



FPG IN-3H15-SQ-FF-FS Inline 3000 Series Food Display Solutions Owner's Manual

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FPG IN-3H15-SQ-FF-FS Inline 3000 Series Food Display Solutions



FAQ

How do I change the plug specification for different countries?

Please advise our customer service team at FPG to discuss your specific requirements for changing the plug specification based on the country's standards.

Can I purchase additional accessories for this model?

Contact a FPG Sales Representative for information on available options and accessories to enhance your user experience with the product.

How do I access technical data and installation guidelines?

You can find more detailed technical data and installation guidelines in the Product Manual published on our website. For any further questions, feel free to reach out to our customer support team.

Showing : Inline 3000 Series heated 1500mm square freestanding fixed front

Installation

Make sure to follow the installation guidelines provided in the product manual. The model requires a benchtop cutout of 1580 x 668mm with a joinery height of 652mm. Refer to the product manual for detailed installation instructions.

Operation

1. Ensure the appliance is plugged into a suitable power source (220-240 V).
2. To turn on the heated display, use the designated controls located on the appliance.
3. Adjust the temperature settings as needed to meet your product requirements.

Maintenance

Regularly clean the appliance using a mild detergent and soft cloth. Ensure the appliance is unplugged before cleaning. Refer to the product manual for specific maintenance instructions.

SPECIFICATION

| | | |
|--------------|---------------------|-----------------------|
| RANGE | INLINE 3000 SERIES | |
| TEMPERATURE | HEATED | |
| MODEL | IN-3H15-SQ-FF-FS | IN-3H15-SQ-SD-FS |
| FRONT | SQUARE/ FIXED FRONT | SQUARE/ SLIDING DOORS |
| INSTALLATION | FREESTANDING | |
| HEIGHT | 1272mm | |
| WIDTH | 1500mm | |
| DEPTH | 662mm | |

| | |
|--------------------------------------|---------------|
| TEMPERATURE RANGE | +30°C – +90°C |
| RECOMMENDED CORE PRODUCT TEMPERATURE | +65°C – +80°C |
| ENVIRONMENTAL TEST CONDITIONS | 22°C / 65% RH |

FEATURES

- High energy efficiency: 1.3 kWh per hour (average)
- Cabinet operating temperature range +30°C – +90°C Recommended core product temperature +65°C – +80°C
- Smart display with double-glazed glass finished with a black trim

Fixed Front or Sliding Doors Heated Display

- Two tiltable, height-adjustable stainless steel wire rack shelves are full cabinet width to support maximum display capacity 25,000 hour LED lighting system at 2758 lumens per metre in cabinet top
- Unique shelf mounted ticket strip front and rear: 30mm

Operational Excellence

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

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 shelf trays
- Stainless steel product trays with three sides
- Stainless steel pie chutes
- Additional shelf
- Ticket strip to base: 30mm
- 25,000 hour LED lighting to shelves
- Branded decals
- Rear door or end glass mirror application
- Adjustable 100mm legs (+25mm adjustment), lockable castors or unidirectional rollers
- Forward facing controls
- Rear deck assemblies
- Custom joinery solution

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



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HEATED DATA

| MODEL | TEMPERATURE RANGE | RECOMMENDED CO RE PRODUCT TEMPER ATURE | ENVIRONMENTAL T EST CONDITIONS | HEATING |
|----------------------|-------------------|--|-----------------------------------|--------------------------------|
| IN-3H15-SQ- XX-FS | +30°C – +90°C | +65°C – +80°C | 22°C / 65% RH | Low wattage density element |

ELECTRICAL DATA

| MODEL | VOLTAGE | PHASE | CURRENT | E24 H (kW h) | kWh per hour (average) | IP RATING | MAINS | | LED LIGHTING | | |
|------------------|-----------|--------|---------|--------------|------------------------|-----------|-----------------------|--------------------|--------------|----------------|---------|
| | | | | | | | CONNECTION | CONNECTION PLUG1 | HOURS | LUMENS | COLOR |
| IN-3H15-SQ-XX-FS | 220-240 V | Single | 7.6 A | 31.2 | 1.3 | IP 20 | 3 metre, 3 core cable | 10 amp, 3 pin plug | 25,000 | 2758 per metre | Natural |

1Please advise country to change plug specification.

CAPACITY, ACCESS & CONSTRUCTION

| MODEL | DISPLAY AREA | LEVELS | ACCESS FRONT | ACCESS REAR | CHASSIS CONSTRUCTION |
|------------------|--------------|-----------|---------------|---------------|------------------------------|
| IN-3H15-SQ-FF-FS | 0.85 m2 | 2 Shelves | Fixed front | Sliding doors | Stainless 304 and mild steel |
| IN-3H15-SQ-SD-FS | 0.85 m2 | 2 Shelves | Sliding doors | Sliding doors | Stainless 304 and mild steel |

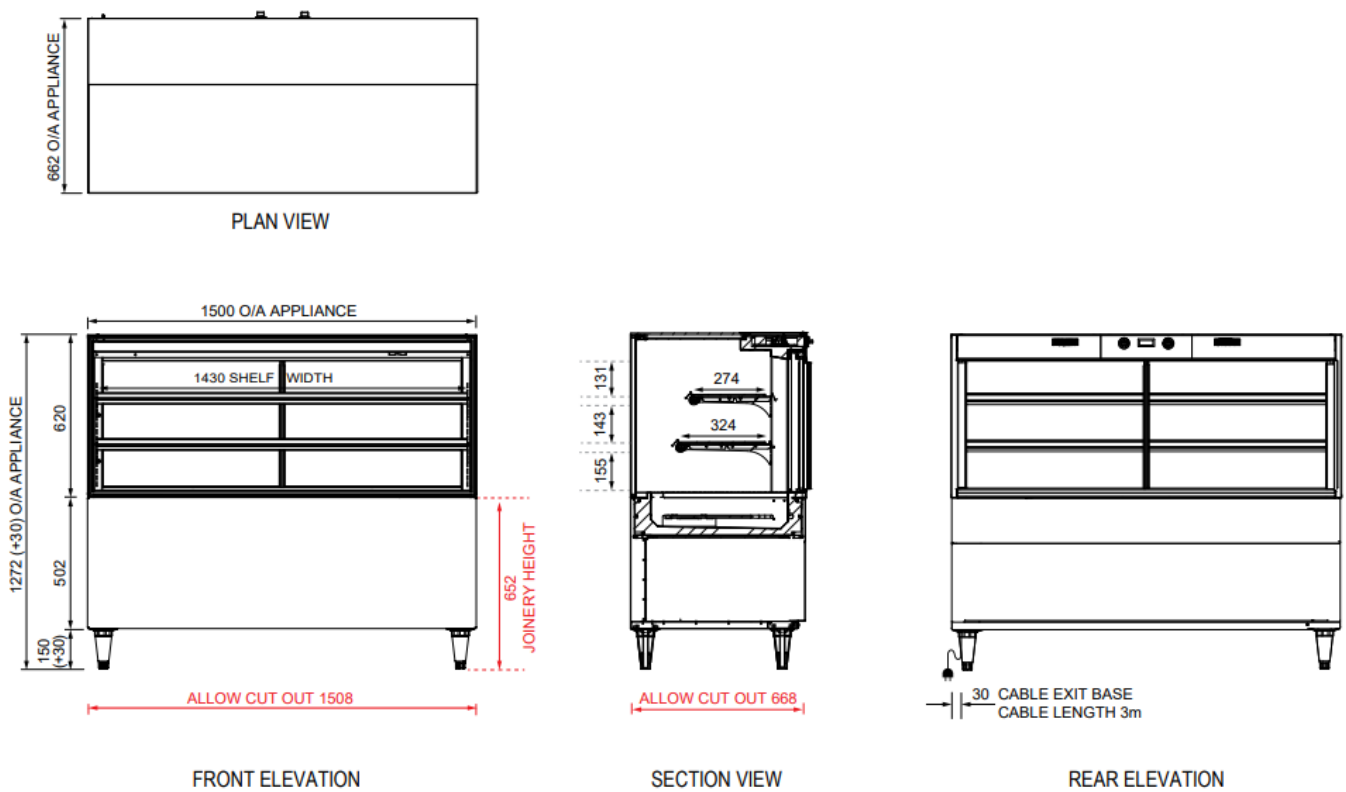
DIMENSIONS

| MODEL | H x W x D mm (Uncrated) | MASS (Uncrated) |
|------------------|-------------------------|-----------------|
| IN-3H15-SQ-XX-FS | 1272 x 1500 x 662 | – kg |

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

Installation note;

Model cutout dimensions: IN-3H15-SQ-XX-FS models require 1580 x 668mm benchtop cutout. Joinery height 652mm (see product manual for installation guide).



More information including technical data and installation guidelines is available from the Product Manual published on our website.

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.

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Worldwide contact details:

Worldwide
contact
details:



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Documents / Resources

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|--|--|
| | <p>FPG IN-3H15-SQ-FF-FS Inline 3000 Series Food Display Solutions [pdf] Owner's Manual IN-3H15-SQ-FF-FS, IN-3H15-SQ-SD-FS, IN-3H15-SQ-FF-FS Inline 3000 Series Food Display Solutions, IN-3H15-SQ-FF-FS, Inline 3000 Series Food Display Solutions, Food Display Solutions, Display Solutions, Solutions</p> |
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References

-  [Home - FPG | Food Display Solutions](#)
- [User Manual](#)

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