

# FPG INLINE 3000 Series Bain Marie 1500 On Counter Square **Heated Display Owner's Manual**

Home » FPG » FPG INLINE 3000 Series Bain Marie 1500 On Counter Square Heated Display Owner's Manual



#### **Contents**

- 1 FPG INLINE 3000 Series Bain Marie 1500 On Counter Square Heated
- **2 Product Usage Instructions**
- 3 FAQs
- **4 SPECIFICATION**
- **5 FEATURES**
- **6 OVERVIEW**
- 7 OPTIONS & ACCESSORIES
- **8 DIMENSIONS**
- **9 MORE INFORMATION**
- 10 Documents / Resources
  - 10.1 References
- 11 Related Posts



FPG INLINE 3000 Series Bain Marie 1500 On Counter Square Heated Display



## **Product Usage Instructions**

## **Operating the Bain Marie**

- 1. Make sure the appliance is placed on a stable, flat surface.
- 2. Connect the appliance to a suitable power source using the provided cable and plug.
- 3. Turn on the bain-marie and set the desired temperature using the controls.
- 4. Wait for the bain marie to reach the recommended core product temperature before placing food inside.

#### **Cleaning and Maintenance**

- 1. Ensure the bain marie is unplugged and completely cooled before cleaning.
- 2. Use a mild detergent and warm water to clean the exterior surfaces.
- 3. Remove and clean the pans and trays regularly to prevent buildup.
- 4. Refer to the product manual for detailed cleaning and maintenance instructions.

#### **FAQs**

#### • Q: What is the recommended core product temperature for the Bain-marie?

- A: The recommended core product temperature can vary based on the type of food being displayed or kept warm. It is advisable to refer to specific food safety guidelines for accurate temperature settings.
- Q: Can I adjust the temperature range of the bain marie?
  - A: The temperature range of this model may be adjustable. Please refer to the product manual for detailed instructions on how to modify the temperature settings.
- Q: How can I order additional accessories for the Bain Marie?
  - A: To order extra accessories or inquire about available options, please get in touch with an FPG Sales
    Representative who can provide you with a full range of accessories suitable for your needs.

## **SPECIFICATION**

RANGE	INLINE 3000 SERIES BAIN MARIE					
TEMPERATURE	HEATED					
MODEL	IN-3B15-SQ-FF-OC					
FRONT	SQUARE/FIXED FRONT					
INSTALLATION	ON-COUNTER					
HEIGHT	777mm					
WIDTH	1500mm					
DEPTH	662mm					

TEMPERATURE RANGE	+30°C - +110°C
RECOMMENDED CORE PRODUCT TEMPERATURE	+65°C - +80°C
ENVIRONMENTAL TEST CONDITIONS	22°C / 65% RH

## **FEATURES**

- High energy efficiency: 1.33 kWh per hour (average)
- Cabinet operating temperature range +30°C +110°C Recommended core product temperature +65°C +80°C
- Smart display with double-glazed glass finished with a black trim

# **Fixed Front Heated Display**

- Fitted with halogen heat lamps, with 3000-hour warm white lighting
- Supplied with 4x 1/1 gastronorm dishes 65mm deep
- Extrusions at the bottom of the cabinet both front and rear are fitted with stainless steel panels that can be replaced with branded inserts

### **Operational Excellence**

- Sliding doors (staff side) and fixed front (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
  - Dry operation will only
  - Positioned on countertop

#### **OVERVIEW**

Showing: Inline 3000 Series Bain Marie heated 1500mm square on-counter fixed front



# **OPTIONS & ACCESSORIES**

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

- · Add a holding shelf
- Branded decals/inserts
- Rear door or end glass mirror application
- GN pans (various sizes)
- GN dividers
- Forward-facing controls
- Custom joinery solution

# **HEATED DATA**

MODEL	TEMPERATUR E RANGE	RECOMMENDE D CORE PROD UCT TEMPERA TURE	ENVIRONMENT AL TEST COND ITIONS	HEATING
IN-3B15-SQ- FF-OC	+30°C – +110°C	+65°C – +80°C	22°C / 65% RH	Low wattage density element / 3x 100 watt linear halogen

# **ELECTRICAL DATA**

				E2 4H	kWh p	· 1					HALOGEN LIG HTING	
MODEL	VOLT AGE	PH AS E	CUR REN T	(k Wh )	er hour (averag e)	RA TIN G	CONNE CTION	CONNECTI ON PLUG1	HEAT LA MPS	HOU RS	COLO UR	
IN-3B15-SQ- FF-OC	220-2 40 V	Sin gle	8.7 A	32. 0	1.33	IP 2 2	3 metre , 3 core c able	10 amp, 3 pi n plug	3x 100-w att linear halogen	3000	Warm white	

<sup>1</sup>Please advise the country to change the plug specification.

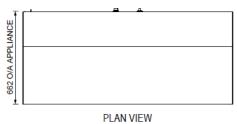
# **CAPACITY, ACCESS & CONSTRUCTION**

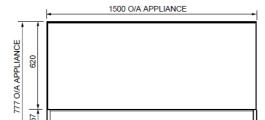
MODEL	DISPLAY AREA	NO. OF 1/1 PAN S	ACCESS FRONT	ACCESS REAR	CHASSIS CONS TRUCTION
IN-3B15-SQ- FF-OC	0.6 m2	4	Fixed front	Sliding doors	Stainless 304 an d mild steel

# **DIMENSIONS**

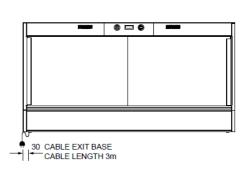
MODEL	H x W x D mm (Uncrated)	MASS (Uncrated)
IN-3B15-SQ-FF-OC	777 x 1500 x 662	– kg

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









FRONT ELEVATION SECTION VIEW REAR ELEVATION

#### MORE INFORMATION

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 <u>sales@fpgworld.com</u> or visit <u>www.fpgworld.com</u> for full contact details for your region.

### Worldwide contact details:



• FPGWORLD.COM

#### **Documents / Resources**



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IN-3B15-SQ-FF-OC, INLINE 3000 Series, INLINE 3000 Series Bain Marie 1500 On Counter Sq uare Heated Display, Bain Marie 1500 On Counter Square Heated Display, Square Heated Display, Heated Display, Display

## References

- Home FPG | Food Display Solutions
- User Manual

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