

INLINE SERIES - GN 4 PAN REFRIGERATED



MODELS

- IN-GNC04-I | GN Series 4 pan refrigerated, with integral condensing unit
- IN-GNC04-R | GN Series 4 pan refrigerated, for remote condensing unit

OPTIONS [F=Factory Fitted]

- GTC-04-SS-F | Gantry with flat self serve glass (F)
- GTC-04-SS-C | Gantry with curved self serve glass (F)
- GTC-04-SO-F | Gantry with flat serve over glass (F)
- EPR valve or Solenoid valve for remote connection (F)
- Auto condensate removal (F)

ACCESSORIES [A=Accessory]

- Gastronorm dividers to hold smaller dishes (A)
- Gastronorm dishes, various sizes (A)

OVERVIEW

The GN Series is the ideal choice for your buffet, salad bar or refrigerated food display. The unique display well has three adjustable levels allowing the base trays to be positioned from 150mm deep. You can merchandise with either GN pans or your own platters while keeping food at a safe serving temperature. Easily installed into existing counters with optional flat, curved or serve over easy clean glass gantries.

FEATURES

- **High energy efficiency - 0.72 kWh per hour average [including gantry]**
- Energy efficient moving air refrigeration system maintains +2°C - +4°C
- Irresistible food display with flexible presentation options
- Double skin insulated well
- Fully integral refrigeration system
- Remote display supplied with standard 134A TX Valve
- Easy to clean - cabinets can be cleaned and serviced with many parts operator removable for simple safe access
- Reversible deck pans provide ice display option
- Engineering excellence and heavy duty build quality providing years of trouble free operation
- Automatic intelligent active defrost cycle
- Best in class LED lighting with a 50,000 hour life
- Ability to remote the control panel up to 2m away from the appliance



SHOWING : GN SERIES 4 PAN REFRIGERATED, WITH INTEGRAL CONDENSING UNIT. GANTRY WITH OPTIONAL FLAT SELF SERVE GLASS

IN-GNC04-I	ENVIRONMENTAL TEST CONDITIONS	CLIMATE CLASS 3 25°C / 60% RH	CORE PRODUCT TEMPERATURE RANGE	+2°C - +4°C
IN-GNC04-R				

FPG refrigerated, controlled ambient and ambient food display cabinets are designed to meet and exceed:
 ·International safety standards for electrical appliances: IEC 60335-1, IEC 60335-2-89, and the equivalent country-specific standards including AS/NZS, BS EN and UL 471.
 ·International standards for electromagnetic compatibility/emissions: CISPR 14-1, and the equivalent county-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).
 Please contact FPG to discuss your requirements for meeting country-specific standards.



INLINE SERIES - GN 4 PAN REFRIGERATED

SPECIFICATIONS

Refrigeration Data

	ENVIRONMENTAL TEST CONDITIONS	CORE PRODUCT TEMP RANGE	REFRIGERANT	REFRIGERANT CHARGE	REMOTE CONNECTION	CONDENSATE REMOVAL
IN-GNC04-I	Climate Class 3 - 25°C / 60% RH	+2°C - +4°C	R134A	See serial label	N/A	Manual/Auto*
IN-GNC04-R	Climate Class 3 - 25°C / 60% RH	+2°C - +4°C	R134A (unless otherwise specified)	See serial label	TX valve/EPR valve*/Solenoid valve*	Manual

*Option or Accessory

Please note: Remote condensing unit information; 994W @ -5°C SST & 35°C Condensing. Remote condensing unit not supplied

Electrical Data

	VOLTAGE	PHASE	CURRENT*	kWh per hour [average]	MAINS CONNECTION	MAINS CONNECTION PLUG	IP RATING	LIGHTING
IN-GNC04-I	220-240 V	Single	4.0 A	0.65 kWh per hour	3 metre 3 core cable	10 amp, 3 pin plug	IP 22	N/A
IN-GNC04-R	220-240 V	Single	0.21 A	0.05 kWh per hour	3 metre 3 core cable	10 amp, 3 pin plug	IP 22	N/A
GANTRY	220-240 V	Single	0.3 A	0.068 kWh per hour	3 metre 3 core cable	10 amp, 3 pin plug	IP 22	50,000 hr LED
ACR	220-240 V	Single	4.0 A	1.0 kWh per hour	N/A	N/A	N/A	N/A

*Total current draw = sum of all options selected

Display

	DISPLAY AREA	NO. OF 1/1 PANS	DISPLAY LEVELS	DRAIN DIAMETER	CONSTRUCTION
IN-GNC04-I	0.70m ²	4*	2 with 3 level adjustment	19mm	304 Stainless Steel
IN-GNC04-R	0.70m ²	4*	2 with 3 level adjustment	19mm	304 Stainless Steel

*Option or Accessory

Dimensions [Uncrated and Crated] with flat glass gantry

	H x W x D mm [Uncrated]*	MASS [Uncrated]*	Estimated H x W x D mm [Crated]*	Estimated MASS [Crated]*	Estimated CUBIC VOLUME [Crated]*
IN-GNC04-I	1126 x 1660 x 805	140 kg	1286 x 1734 x 879	207 kg	1.96m ³
IN-GNC04-R	768 x 1660 x 805	117 kg	928 x 1734 x 879	191 kg	1.41m ³

*Crated weights and dimensions vary depending on gantry selected. Please contact us for information on your shipment.

Installation note:

Model cutout dimensions:

· GNC04-I and GNC04-R models require 1600 x 750mm benchtop cutout (for topmount- see product manual for flush and undermount options)

Unobstructed airflow must be maintained to ensure unit performance and maintain warranty

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

For more information and technical data, including installation documents, please refer to the website - www.fpgworld.com

*Elevations show GN refrigerated with optional gastronorm dishes

