



INLINE SERIES - GN MOBILE 4 PAN HEATED

MODELS

- IN-GNH04-M | GN Mobile 4 pan heated

OPTIONS [F=Factory Fitted]

- GTH-04-SS-F | Gantry with flat self serve glass (F)
- GTH-04-S-C | Gantry with curved self serve glass (F)
- GTH-04-SO-F | Gantry with flat serve over glass (F)

ACCESSORIES [A=Accessory]

- Gastronorm dividers to hold smaller dishes (A)
- Stainless steel tray race (A)
- Gastronorm dishes, various sizes (A)

OVERVIEW

The GN Series is the ideal choice for your buffet, salad bar or refrigerated food display. With unique features such as a deep display well that holds 150mm GN pans and our three level adjustable base trays, you have the flexibility to merchandise with either GN pans or your own platters and bowls to create amazing food displays, while keeping food at a safe serving temperature. Create the ultimate flexibility with your food service displays by adding our robust stainless mobile base modules.

FEATURES

- High energy efficiency - 3.0 kWh per hour average [including gantry]
- Energy efficient dry, steam or wet well operation
- Irresistible food display with flexible presentation options
- Easy to Clean - cabinets can be cleaned and serviced with many parts operator removable for simple safe access
- Engineering excellence and heavy duty build quality providing years of trouble free operation
- Ability to remote the control panel for bespoke food service design
- Low water level indicator
- Flip up elements for ease of cleaning



SHOWING : GN MOBILE SERIES 4 PAN HEATED, WITH 4 x 1:1 GASTRONORM TRAYS (A), OPTIONAL GANTRY WITH FLAT SELF SERVE GLASS

IN-GNH04-M	ENVIRONMENTAL TEST CONDITIONS	22°C / 65% RH	MAX TEMPERATURE RANGE	+65°C-+90°C
------------	-------------------------------	---------------	-----------------------	-------------

FPG heated food display cabinets are designed to meet and exceed:

- International safety standards for electrical heated appliances: IEC 60335-1, IEC 60335-2-49, IEC 60335-2-50, and the equivalent country-specific standards including AS/NZS and BS EN.
 - 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.
- Please contact FPG to discuss your requirements for meeting country-specific standards.



FPGWORLD.COM



INLINE SERIES - GN MOBILE 4 PAN HEATED

SPECIFICATIONS

Heated Data

	ENVIRONMENTAL TEST CONDITIONS	MAX TEMPERATURE RANGE	OPERATING MODES	WATER FILL
IN-GNH04-M	22°C / 65% RH	+65°C - +90°C	Wet/Dry/Steam	Manual

*Option or Accessory

Electrical Data

Note: Electrical data below is for 1 phase operation

	VOLTAGE	PHASE	CURRENT	kWh per hour [average]	MAINS CONNECTION	IP RATING	WATER LEAD INDICATOR	HEAT LAMPS	LIGHTING*
IN-GNH04-M	220-240 V	1 or 3 phase*	14.0 A	2.2 kWh per hour	No plug supplied**	IP 22	N/A	N/A	N/A
WITH GANTRY	220-240 V	1 or 3 phase*	19.0 A	3.0 kWh per hour	Wired to GN	IP 22	Standard 4x	300 watt linear halogen	25,000 hr LED

*Optional or accessory

Note: FPG GN series can be operated with single or three phase power, please specify power requirements upon order

**Appropriate plug supplied upon specification

Display

	DISPLAY AREA	NO. OF 1/1 PANS	DRAIN DIAMETER	CONSTRUCTION
IN-GNH04-M	0.6m ²	4*	44mm (STD 3/4 Tap)	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-GNH04-M	1258 x 1660 x 974	270 kg	1418 x 1734 x 1048	380 kg	2.82m ³

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

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 mobile heated with optional gastronorm dishes

