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# INLINE

## GN SERIES 4x 1/1 PANS IN-COUNTER HEATED

RANGE	INLINE GN SERIES
TEMPERATURE	HEATED
MODEL	IN-GNH04
INSTALLATION	IN-COUNTER
OPERATING-MODES	WET, STEAM, DRY
HEIGHT	401mm (without gantry)
	759mm (with flat self-serve gantry)
WIDTH	1660mm
DEPTH	805mm

TEMPERATURE RANGE	+75°C - +110°C
RECOMMENDED CORE PRODUCT TEMPERATURE	+65°C - +80°C
ENVIRONMENTAL TEST CONDITIONS	22°C / 65% RH

## FEATURES

- High energy efficiency: 3.3 kWh per hour (average)**
- Cabinet operating temperature range +75°C - +110°C**  
**Recommended core product temperature +65°C - +80°C**

### Heated Display

- Designed to be installed into joinery: flush-mount, over-mount or under-mount
- Merchandise with GN pans (accessories)

### Operational Excellence

- Engineering excellence and heavy duty build quality provide years of trouble free operation
- Double-skin insulated well for heat retention
- Energy efficient wet, steam or dry well operational modes
  - For wet and steam mode, waterfill is manual (default)
  - Auto waterfill is available (factory fitted option)
- With flip-up elements for easy safe access, cabinets can be cleaned and serviced with many parts removable
- Pre-wired for gantry heat lamps and water level indicator
- Ability to remote the control panel up to 2m away from the appliance: Temperature, Power, Operating Mode

### Gantry (Option)

- Constructed from toughened safety glass and fitted with halogen heat lamps, with 3000 hour warm white lighting



Showing : Inline GN Series heated in-counter 4x 1/1 pans, fitted with flat self-serve gantry (option) and GN pans (accessories)

## OPTIONS & ACCESSORIES

Contact a [FPG Sales Representative](#) for our full range, including:

- Waterfill for wet/steam mode: Auto
- GN pans (various sizes)
- GN dividers
- Gantries: Flat self-serve, curved self-serve, flat serve-over
- Turnkey buffet solution with joinery



Indicates sustainability benefits



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

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### HEATED DATA

MODEL	TEMPERATURE RANGE	RECOMMENDED CORE PRODUCT TEMPERATURE	ENVIRONMENTAL TEST CONDITIONS	OPERATING MODES	WATERFILL
IN-GNH04	+75°C - +110°C	+65°C - +80°C	22°C / 65% RH	Wet/Steam/Dry	Manual/Auto <sup>1</sup>

<sup>1</sup>Option.

### ELECTRICAL DATA

MODEL	VOLTAGE	PHASE <sup>2</sup>	CURRENT	E24H (kWh)	kWh per hour (average)	IP RATING	MAINS CONNECTION	HEAT LAMPS	HALOGEN LIGHTING	
									HOURS	COLOUR
IN-GNH04	220-240 V	Single or 3	13.8 A	79.2	3.3	IP 22	Fixed wiring <sup>3</sup>	N/A	N/A	N/A
GANTRY (Option)	220-240 V	Single or 3	5.2 A	28.8	1.2	IP 22	Wired to GN	4x 300 watt linear halogen	3000	Warm white

<sup>2</sup>FPG GN Series can be operated with single or three phase power.

<sup>3</sup>Please see the manual for more information.

### CAPACITY, ACCESS & CONSTRUCTION

MODEL	DISPLAY AREA (GN PANS)	NO. OF 1/1 PANS <sup>4</sup>	WATERFILL CONNECTION - AUTO <sup>5</sup>	DRAIN DIAMETER	CHASSIS CONSTRUCTION
IN-GNH04	0.60 m <sup>2</sup>	Accommodates 4	BSP 1/2"	BSP 3/4"	Stainless 304 and mild steel

<sup>4</sup>Accessory.

<sup>5</sup>Option.

### DIMENSIONS WITHOUT GANTRY

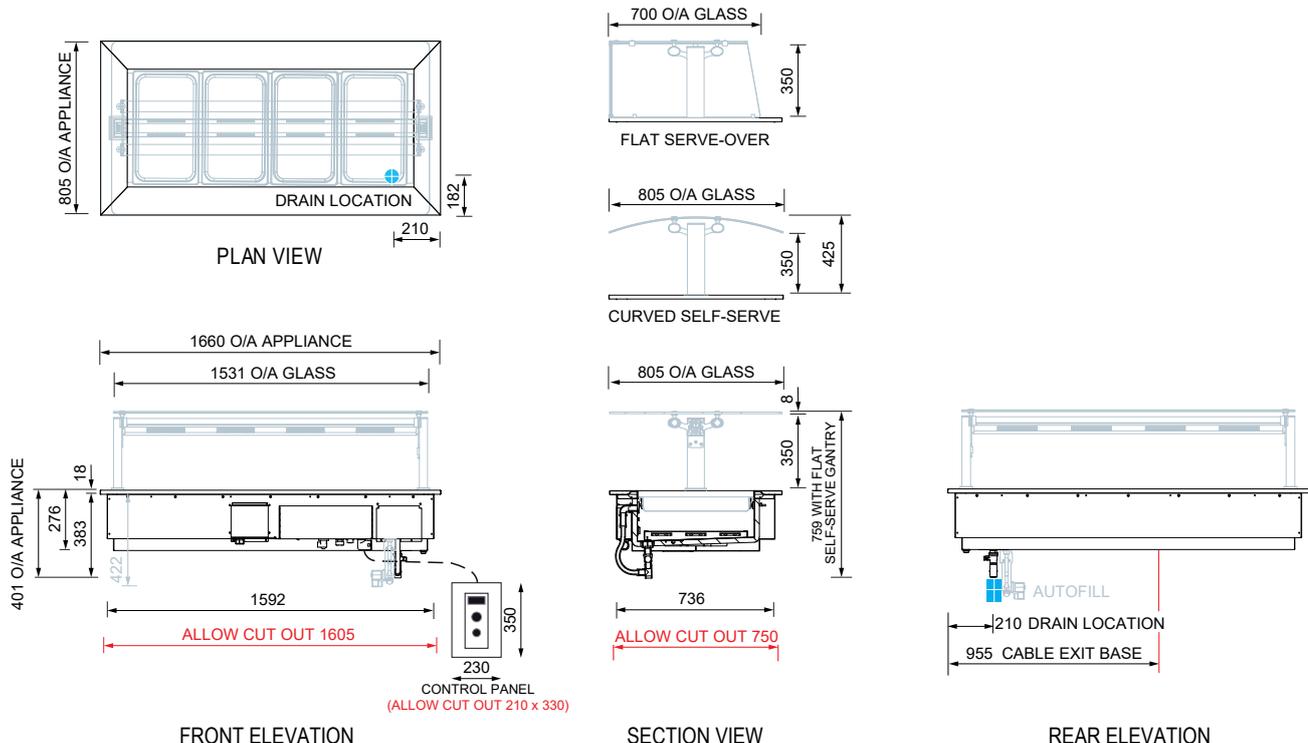
MODEL	H x W x D mm (Uncrated)	MASS (Uncrated)
IN-GNH04	401 x 1660 x 805	150 kg

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

#### Installation note:

Model cutout dimensions: IN-GNH04 models require 1605 x 750mm benchtop cutout for over-mount (see product manual for installation guide for flush and under-mount options).

Elevations show cabinet fitted with flat self-serve gantry (option) and GN pans (accessories), and include other gantry options available.



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](mailto:sales@fpgworld.com) or visit [www.fpgworld.com](http://www.fpgworld.com) for full contact details for your region.

