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INLINE

GN SERIES 8x 1/1 PANS MOBILE HEATED

| | |
|-----------------|--------------------------------------|
| RANGE | INLINE GN SERIES |
| TEMPERATURE | HEATED |
| MODEL | IN-GNH08-M |
| INSTALLATION | MOBILE |
| OPERATING-MODES | WET, STEAM, DRY |
| HEIGHT | 942mm (without gantry) |
| | 1300mm (with flat self-serve gantry) |
| WIDTH | 3022mm |
| DEPTH | 974mm |

| | |
|--------------------------------------|----------------|
| 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: 6.5 kWh per hour (average)**
- Cabinet operating temperature range +75°C - +110°C**
Recommended core product temperature +65°C - +80°C

Mobile Heated Display

- Timeless stainless steel chassis fitted with heavy duty castors to support mobility
- 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 and removal is manual
- 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
- Onboard control panel: 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 Mobile heated 8x 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:

- Gantries: Flat self-serve, flat serve-over
- GN pans (various sizes)
- GN dividers
- Tray race
- Side panels with grilles



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

HEATED DATA

| MODEL | TEMPERATURE RANGE | RECOMMENDED CORE PRODUCT TEMPERATURE | ENVIRONMENTAL TEST CONDITIONS | OPERATING MODES | WATER FILL |
|------------|-------------------|--------------------------------------|-------------------------------|-----------------|------------|
| IN-GNH08-M | +75°C - +110°C | +65°C - +80°C | 22°C / 65% RH | Wet/Steam/Dry | Manual |

ELECTRICAL DATA

| MODEL | VOLTAGE | PHASE ¹ | CURRENT | E24H (kWh) | kWh per hour (average) | IP RATING | MAINS CONNECTION | HEAT LAMPS | HALOGEN LIGHTING | |
|-----------------|-----------|--------------------|---------|------------|------------------------|-----------|-------------------|----------------------------|------------------|------------|
| | | | | | | | | | HOURS | COLOUR |
| IN-GNH08-M | 220-240 V | Single | 28.0 A | 156.0 | 6.5 | IP 22 | Plug ² | N/A | N/A | N/A |
| GANTRY (Option) | 220-240 V | Single | 10.5 A | 576 | 2.4 | IP 22 | Wired to GN | 8x 300 watt linear halogen | 3000 | Warm white |

¹Three phase power is also available (see product manual). Please specify power requirements upon order.

²Appropriate plug supplied upon specification.

CAPACITY, ACCESS & CONSTRUCTION

| MODEL | DISPLAY AREA (GN PANS) | NO. OF 1/1 PANS ³ | DRAIN DIAMETER | CHASSIS CONSTRUCTION |
|------------|------------------------|------------------------------|----------------|------------------------------|
| IN-GNH08-M | 1.2 m ² | Accommodates 8 | BSP 3/4" | Stainless 304 and mild steel |

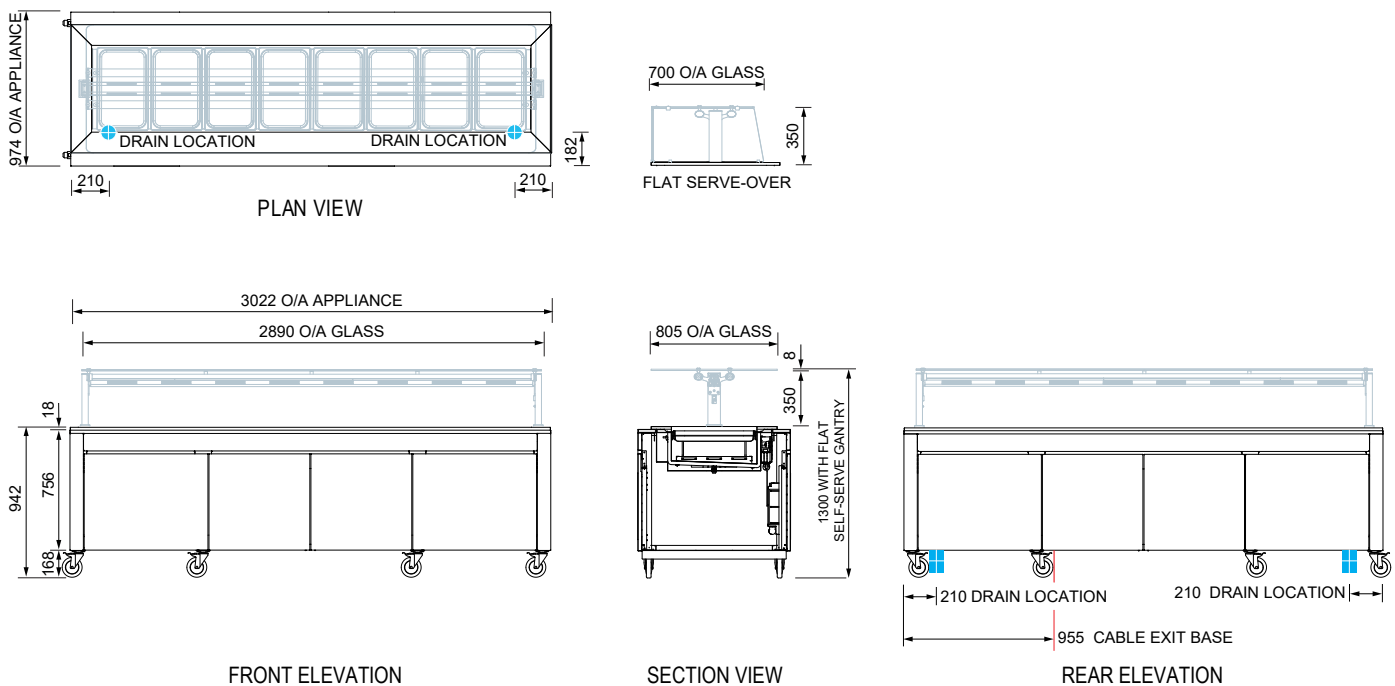
³Accessory.

DIMENSIONS WITHOUT GANTRY

| MODEL | H x W x D mm (Uncrated) | MASS (Uncrated) |
|------------|-------------------------|-----------------|
| IN-GNH08-M | 942 x 3022 x 974 | 410 kg |

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

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 or visit www.fpgworld.com for full contact details for your region.

