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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)
- Gantries: Flat self-serve, curved self-serve, flat serve-over
- GN dividers
- Turnkey buffet solution with joinery



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 ¹

¹Option.

ELECTRICAL DATA

MODEL	VOLTAGE	PHASE ²	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 ³	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

²FPG GN Series can be operated with single or three phase power.

³Please see the manual for more information.

CAPACITY, ACCESS & CONSTRUCTION

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

⁴Accessory.

⁵Option.

DIMENSIONS WITHOUT GANTRY

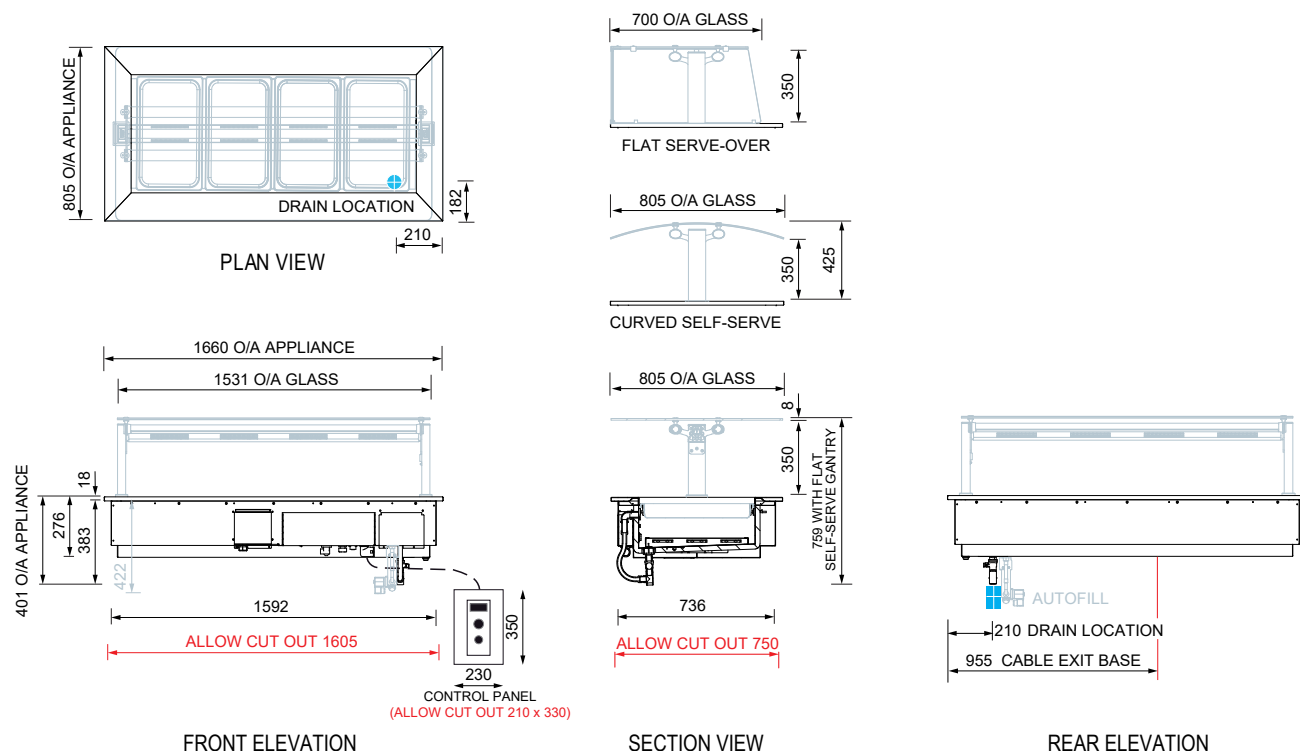
MODEL	H x W x D mm (Uncrated)	MASS (Uncrated)
IN-GNH04	401 x 1660 x 805	150 kg

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.



For information on technical data and installation guidelines please contact support@fpgworld.com

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.

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contact
details:

