

# INLINE

# GN SERIES 5x 1/1 PANS **IN-COUNTER HEATED**

RANGE	INLINE GN SERIES			
TEMPERATURE	HEATED			
MODEL	IN-GNH05			
INSTALLATION	IN-COUNTER			
OPERATING- MODES	WET, STEAM, DRY			
HFIGHT	401mm (without gantry)			
HEIGHT	759mm (with flat self-serve gantry)			
WIDTH	2000mm			
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: 4.1 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
- Ouble-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

# **OPTIONS & ACCESSORIES**

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



Showing: Inline GN Series heated in-counter 5x 1/1 pans, fitted with flat self-serve gantry (option) and GN pans (accessories)

Waterfill for wet/steam mode: Auto

Contact a FPG Sales Representative for our full range, including:

- Gantries: Flat self-serve, curved self-serve, flat serve-over
- · GN pans (various sizes)
- GN dividers
- Turnkey buffet solution with joinery



Gantry (Option)













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# GN SERIES 5x 1/1 PANS IN-COUNTER HEATED

### **HEATED DATA**

	MODEL	TEMPERATURE RANGE	RECOMMENDED CORE PRODUCT TEMPERATURE	ENVIRONMENTAL TEST CONDITIONS	OPERATING MODES	WATERFILL
	IN-GNH05	+75°C - +110°C	+65°C - +80°C	22°C / 65% RH	Wet/Steam/Dry	Manual/Auto <sup>1</sup>
1(	Option.					

# ELECTRICAL DATA

				E24H	kWh per hour	IP	MAINS		HALOGEN	HALOGEN LIGHTING	
MODEL	VOLTAGE	PHASE <sup>2</sup>	CURRENT	(kWh)	(average)	RATING	CONNECTION	HEAT LAMPS	HOURS	COLOUR	
IN-GNH05	220-240 V	Single or 3	17.0 A	98.4	4.1	IP 22	Fixed wiring <sup>3</sup>	N/A	N/A	N/A	
GANTRY (Option)	220-240 V	Single or 3	6.5 A	36.0	1.5	IP 22	Wired to GN	5x 300 watt linear halogen	3000	Warm white	

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

### 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-GNH05	0.75 m <sup>2</sup>	Accommodates 5	BSP 1/2"	BSP 3/4"	Stainless 304 and mild steel

<sup>&</sup>lt;sup>4</sup>Accessory.

## DIMENSIONS WITHOUT GANTRY

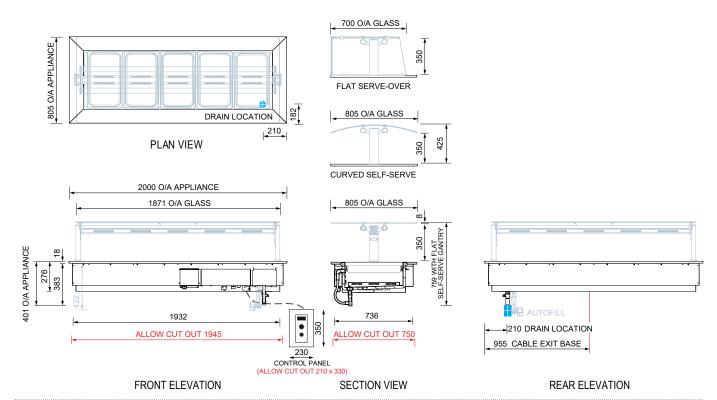
MODEL	H x W x D mm (Uncrated)	MASS (Uncrated)	
IN-GNH05	401 x 2000 x 805	178 kg	

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

### Installation note:

 $Model \ cutout \ dimensions: IN-GNH05 \ models \ require \ 1945 \times 750 \ mm \ benchtop \ cutout \ for \ over-mount \ (see \ product \ manual \ for \ installation \ guide \ for \ flush \ and \ under-mount \ options).$ 

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 $\underline{\text{support} \\ \text{@fpgworld.com}}$

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.







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

<sup>5</sup>Option.