FPGWORLD.COM

GN SERIES

IN-COUNTER
4x 1/1 PANS
HEATED

RANGE	GN SERIES
TEMPERATURE	HEATED
MODEL	IN-GNH04-B100
INSTALLATION	IN-COUNTER
OPERATING-MODES	WET / DRY
HEIGHT	461mm (without gantry)
	837mm (with flat self-serve gantry)
WIDTH	1660mm
DEPTH	805mm

TEMPERATURE RANGE	+55˚C – +80˚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 +55˚C – +80˚C Recommended core product temperature +65˚C – +80˚C**

Heated Display

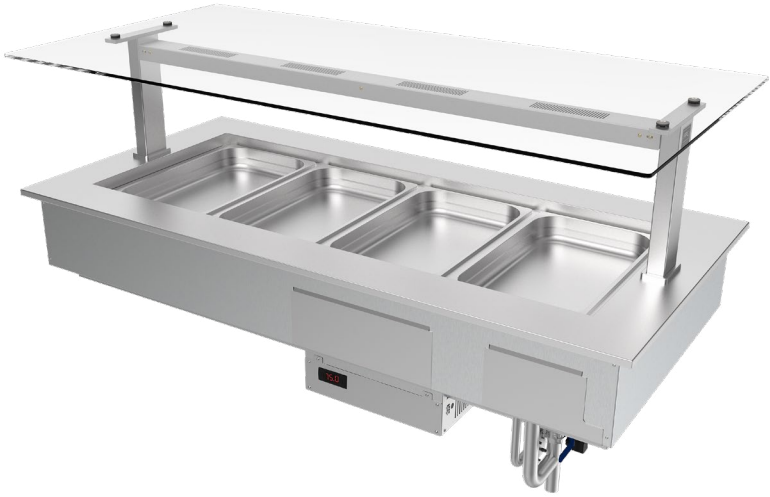
- Designed to be installed into joinery: flush-mount, over-mount or under-mount
- Merchandise with GN pans (accessories)

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 or dry well operational modes
  - For wet mode, water fill is manual (default) Auto water fill 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

Gantry (Option)

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



Showing : 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:

- Water fill for wet mode: Auto
- Gantries: Flat self-serve, flat serve-over
- GN pans (various sizes)
- GN dividers
- Remote the control panel up to 2m away from the appliance: temperature, power, operating mode
- Turnkey buffet solution with joinery

Indicates sustainability benefits

ASNZ Standards FOOD Standards CE IEC

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-B100	+55°C – +80°C	+65°C – +80°C	22°C / 65% RH	Wet/Dry	Manual/Auto[1]

[1]Option.

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-B100	220-240 V	Single or 3	14.0 A	79.2	3.3	IP 21	20 amp, 3 pin plug[3]	N/A	N/A	N/A
GANTRY (Option)			5.0 A	-	-		Wired to GN	4x 300 watt linear halogen	3000	Warm white

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

[3]Please see the manual for more information.

CAPACITY, ACCESS & CONSTRUCTION

MODEL	DISPLAY AREA (GN PANS)	NO. OF 1/1 PANS[4]	WATER FILL CONNECTION - AUTO[5]	DRAIN DIAMETER	CHASSIS CONSTRUCTION
IN-GNH04-B100	0.70 m²	Accommodates 4	BSP 1/2"	BSP 3/4"	Stainless 304 and mild steel

[4]Accessory.

[5]Option.

DIMENSIONS WITHOUT GANTRY

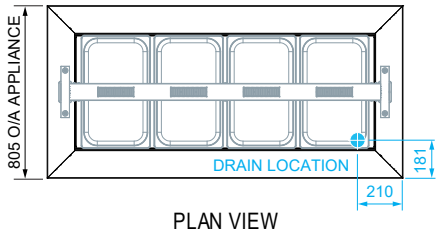
MODEL	H x W x D mm (Uncrated)	MASS (Uncrated)
IN-GNH04-B100	461 x 1660 x 805	62 kg

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

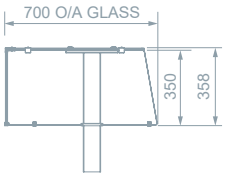
Installation note:

Model cutout dimensions: IN-GNH04-B100 models require 1605 x 750mm benchtop cutout for over-mount (see product manual for installation guide for flush and under-mount options).

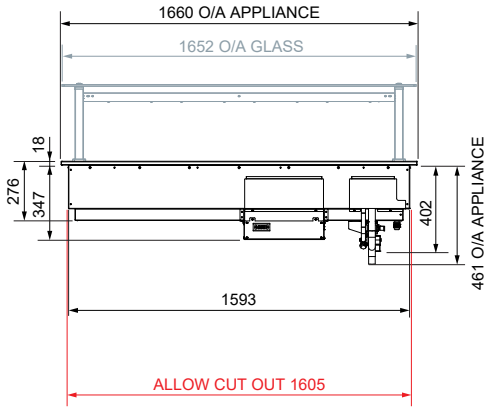
Elevations show cabinet fitted with flat self-serve gantry (option) and GN pans (accessories), and include other gantry options available.



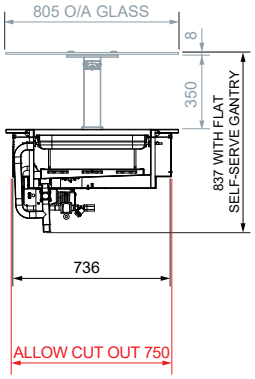
PLAN VIEW



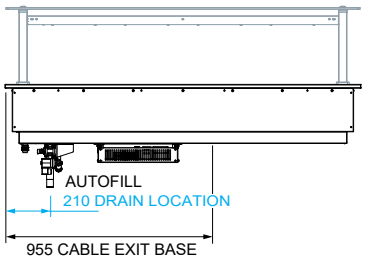
FLAT SERVE-OVER



FRONT ELEVATION



SECTION VIEW



REAR ELEVATION

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.

Worldwide contact details:

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