



FPG provides all its inline customers with market-leading after-sales support. Our Customer Service Centre operates 24 hours a day, seven days a week. By simply quoting your cabinet serial number the operator will have access to data. This ensures accurate information is passed on to a technician so that in the unlikelyhood of a problem, FPG will resolve it quickly and efficiently.



# INLINE 4000C

FOOD CABINETS



YOUR CERTIFIED DEALER

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# INLINE 4000C

FOOD CABINETS

FPG is the internationally recognised leader in turnkey retail store development. We partner with the world's leading food retail and hospitality brands across 25 countries.

Engineering excellence and robust build quality put us above the competition, and far exceed food safety standards. We create and supply innovative, high-end temperature controlled food service products that enable better merchandising, which in turn leads to increased sales.

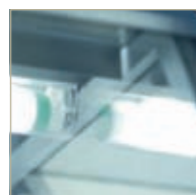
Like you, our focus is on the consumer and what drives them to purchase. We combine a commitment to ongoing research and development, and a passion for innovation and ingenuity to provide the very best products available.



**Energy efficient**  
Double glazed glass for greater efficiency and reduced energy costs.



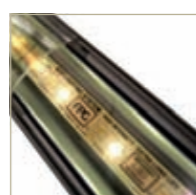
**Individual soft shelf lighting**  
Standard shelf lighting is fluorescent tube with optional LEDs available.



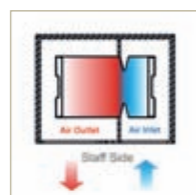
**Intelligent control**  
Active defrost cycles provide better control of cabinet temperatures.



**Optional LED**  
FPG has engineered a 50,000 hour LED system that can be factory fitted, giving rendered light colours. Low energy and low total cost of life.



**Free flow technology**  
Allowing all air in and out at back of cabinet. This allows a tidy seamless visual with no vents required on joinery.



**Optional fold down deck**  
Fold down stainless steel rear serving deck that incorporates removeable bag and tong holders.



**Easy to clean**  
Cabinets can be easily cleaned and serviced with many parts 'operator removable' for simple safe access.



## The Inline 4000C Food Cabinet

These cabinets offer a price competitive solution for the busy food service business wanting to display a large quantity, or wide variety, of food. Lighting and merchandising features are designed to create impact and increase sales.



**Built to save electricity**  
Double glazed glass provides a high thermal efficiency. A greater gap between glass panes enhances insulation and reduces energy costs.

**Adjustable feet**  
Square and tapered heavy-duty stainless steel feet options.

**Moving air refrigeration**  
Unit can withstand 85 door openings per hour with no loss of temperature.



### 4000C features at a glance

- Easy to clean
- Double glazed panels and highly efficient refrigeration and heating systems
- Shelf angle, light and glass shape are all designed to ensure products are displayed to show them at their absolute best
- 'Serve-over' and 'self-serve' door options
- User-friendly for consumer and for retailer
- All major components are locally available
- Refrigerated cabinets maintain core temperature of 2-4 degrees°C
- Withstands 85 door openings per hour with no loss of temperature
- Hot cabinets maintain a temperature of 65-95 degrees°C
- Front and rear view ticket strips, for staff and customers
- Automatic defrost cycle
- Adjustable shelving:  
Height: 25mm increments; Angle: flat or 10° pitch
- High humidity level means food stays fresh

### Factory fitted accessories

- Castors (lockable)
- Condensate evaporator tray

### Standard accessories

- Rear deck assembly with no bag and tong holder
- Rear deck assembly with 1x bag and tong holder
- Angled base shelf
- Toughened glass shelves
- Small-goods trays
- Thermal divider panel prevents heat transfer between heated and refrigerated cabinets



**Custom finish**  
4000C cabinets have unique changeable colour inserts to help you to personalise your cabinet.



**Design your own store with our modular counter system**  
Choose from a comprehensive range of modular joinery components built to withstand the toughest commercial environment. All cabinets come pre-assembled with common service penetrations and fixing points making a final installation quick and simple. Get a custom fit and finish in a ready-to-go package.

## Technical specifications

1800 cabinet available in cold and controlled ambient range only

