



**INLINE 5000C**  
FOOD CABINETS



**INLINE 5000S**  
FOOD CABINETS

# Heated Cabinets



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# INTRODUCTION

## Welcome

*HEATED CABINETS - INTRODUCTION*

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### Future Products Group (FPG)

Welcome to the world of FPG! Our products are designed and engineered to give you the optimal performance that you deserve with innovative visual merchandising appeal.

We are confident that you will be delighted with your state of the art inline food service cabinet, and that it will become a valued appliance in your store.

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### Guidance and Help

Any new appliance can seem very complex and confusing at first glance. To ensure you receive the utmost benefit from your new inline cabinet, there are two things you can do.

- Before operating the cabinet, please read the instruction book carefully and follow its recommendations. The time taken will be well spent. These instructions both general and technical tell you how to operate and look after your inline food service cabinet so that you can receive the full benefits that this cabinet has to offer.
  - These instructions cannot, however, cover all eventualities. If you are unsure of any aspect of the installation, instructions or performance of your cabinet, contact your dealer promptly or contact us via email to [support@fpgworld.com](mailto:support@fpgworld.com).
- 

## Warranty

*HEATED CABINETS - INTRODUCTION*

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### Warranty Period

Future Products Group Limited warrants, to the original purchaser of an FPG manufactured food service cabinet, that for ONE YEAR (12 months) from the date of purchase, any defect in workmanship or material resulting in the product malfunctioning, while under correct use, will be rectified.

Liability under this warranty is limited to replacing or repairing a part, without charge.

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*Continued on next page*

## Warranty cont.

### HEATED CABINETS - INTRODUCTION

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#### Liability Exceptions

Liability under this warranty does not include:

- Any loss, or damage or expenses directly or indirectly arising from use or inability to use the product or from any other cause.
  - Any part of the cabinet which has been subject to misuse, neglect, alteration, incorrect installation, accident, or damage caused by transportation, use of abrasive or caustic chemicals, flooding, fire or acts of God.
  - Any damage or malfunction resulting from the use of non-FPG supplied spare parts.
- 

#### Specific Exclusions

The following are specifically excluded from warranty:

- Breakage of glass or plastic components or the replacement of LED lighting strips or gaskets.
  - Failure to re-assemble the cabinet correctly after cleaning.
  - Fair wear and tear.
- 

#### Assessment

The liability under this warranty is dependent on an assessment by FPG, to determine the defect in workmanship or materials.

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#### Time Limit

FPG does not guarantee that any service to be performed under this warranty will be carried out within any particular time limit.

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#### Caution

**No warranty claim will be accepted unless authorised by FPG prior to commencement of service.**

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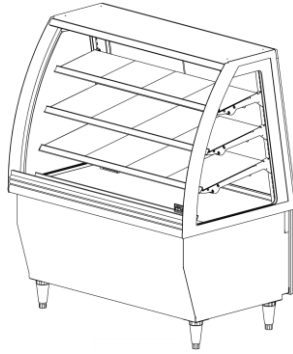
## OPERATION

### Cabinet Layout

*HEATED CABINETS - OPERATION*

#### Tilt or Sliding Front Doors

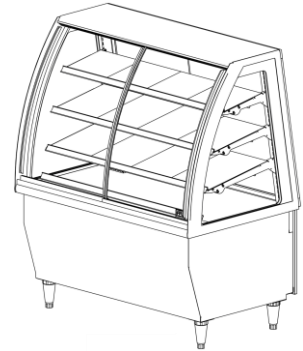
The tilt door cabinet has a single front door and two sliding rear doors.



The front door is hinged along the bottom edge, and is opened by pulling the top edge forward.

When opened, the door is restrained from falling by wire cables, which retract into “pull boxes” when the door is closed.

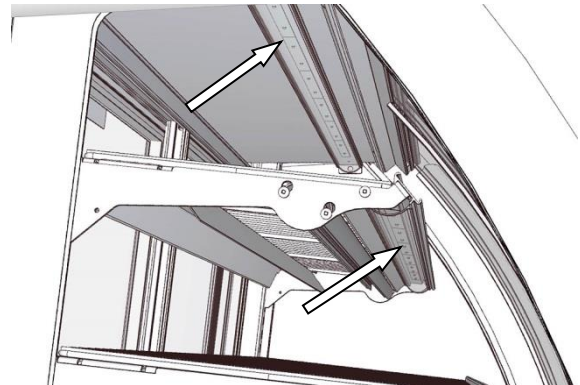
The sliding door cabinet has two sliding doors on both the front and rear of the cabinet.



The control equipment is housed in the base of the cabinet.

#### Lighting

As standard, all cabinets are fitted with high efficiency LED lighting strips in the ceiling of the cabinet, and below each shelf.



#### Square Glass Cabinets

The square glass cabinet does not have front opening doors. It has rear sliding doors, similar to the tilt and sliding door models.

The front of the cabinet is formed entirely from fixed glass panels, which are square and cemented together.

The shelf lights are the same as those used on the tilt and sliding door models, but the top light is mounted on brackets, similar to the shelf brackets.

The control equipment is housed in the base of the cabinet.



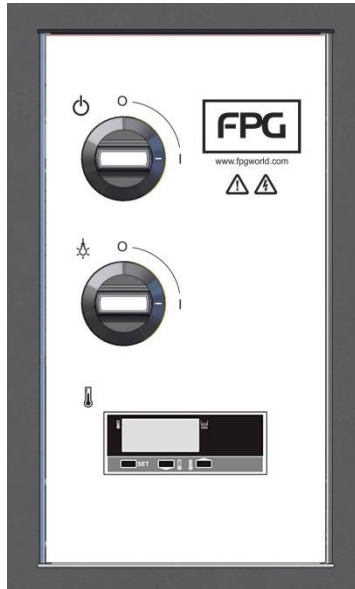


## Controls

HEATED CABINETS - OPERATION

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### Control Panel



The control panel is mounted on the back of the cabinet, and houses:

- The main power switch
- The Light switch
- The cabinet temperature controller

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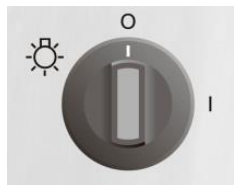
### Power Switch



To turn the power on, rotate the mains switch in a clockwise direction.

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### Lights



To turn the lights on, rotate the light switch in a clockwise direction.

***To avoid possible damage to the electronic ballasts, fluorescent tubes which flicker or fail to strike must be replaced without delay.***

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### Heating Controller



The controller regulates the temperature of the cabinet.

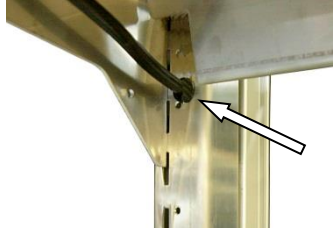
The display indicates the cabinet temperature, except whilst being adjusted.

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## Preparation

HEATED CABINETS - OPERATION

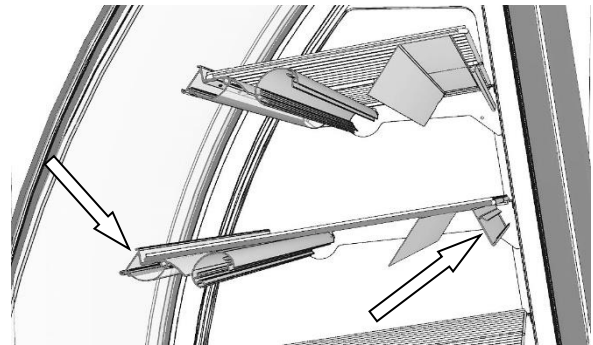
### Shelf Location and Ticketing



All shelves are adjustable in height and can easily be moved up or down, to match product size.

The movement is restricted to 50mm, because of the electric cables to the lights. For greater movement contact the manufacturer or supplier for advice, as electrical modifications may be required.

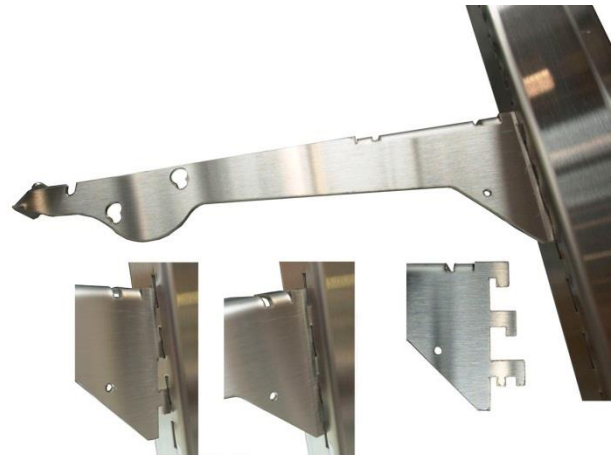
The front and rear edges of the shelves are profiled to carry ticketing/labels.



### Shelf Adjustment

To move the shelf support brackets, remove all the shelves and then remove the rear sliding doors. Using two people, one on each bracket, slide the bracket upwards and disengage it from the support pillar. Insert the bracket in the new position and push it down firmly. Replace all shelf trays and doors.

The brackets can be inserted in two positions, allowing the shelves to be either horizontal or sloping downwards.



### Caution

*Make sure shelf brackets are pushed down as far as they can go. Failure to do this may result in shelf collapse, when loaded with product.*

### Power Supply

Ensure that power is connected to the cabinet. Turn on the main power switch, as shown above.

*Continued on next page*

## Preparation cont.

### HEATED CABINETS - OPERATION

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#### Set the Temperature

Set the controller to the desired temperature, 80°C is the recommended setting to maintain food temperature within food safety guidelines. The temperature can be changed by holding down the left button, and pressing the up or down key as required.



**NOTE** Setting the controller to a higher temperature than required will not speed up the heating process. Set it to the desired temperature.

Check the display to see when the cabinet is up to temperature.

---

#### Load Cabinet

Load cabinet with pre-heated product.

The cabinet is designed to maintain the temperature of pre-heated product. It is not an oven, and consequently, if cold product is introduced, there could be a considerable delay before the operating temperature is again reached.

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#### **WARNING:** Aluminium Foil

Do NOT place aluminium foil on shelves or base trays. This will disrupt the convection circulation of air, and cause uneven heating.

Blockage of air vents may cause severe overheating of the cabinet base.

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#### Close all Doors

It is important to keep all cabinet doors closed. If doors are not fully closed, an even temperature will not be maintained within the cabinet.

---

#### Turn on Lights

When ready for service, turn on the cabinet lights.

---

## Routines

### HEATED CABINETS - OPERATION

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#### Door Opening

The cabinet is designed to maintain food at a temperature above 65°C. The heating system is designed to maintain this temperature with the doors being opened and closed up to sixty times per hour.

If the doors are left open for an extended period the temperature will fall. Once the doors are shut the temperature will take some time to rise to the normal operating level. The longer the doors are open the longer the time to restore normal operating temperature.

---

#### Cleaning

It is recommended that cabinets be cleaned at the end of the working day, since they need to be shut down for this.

---

## TROUBLE SHOOTING

FAULT	POSSIBLE CAUSE	REMEDY
Doors are not sliding smoothly	Door not in track	Install door correctly in track
	Debris in track	Clean door tracks (see cleaning)
	Door glider damaged/missing	<b><i>Have glider replaced</i></b>
	Lack of lubricant	Apply food grade lubricant to door track
Cabinet does not operate/start	The mains isolating switch on the wall, circuit breaker or fuses are off at the power board	Turn isolating switch circuit breaker or fuses on
	The power switch on the cabinet is OFF	Turn the power switch ON
	The power switch on the unit is faulty	<b><i>Have the switch replaced</i></b>
Cabinet does not reach temperature	One or more doors is open	Close doors and re-test temperature after thirty minutes
	Aluminium foil or product blocking vents or disrupting air circulation	Remove foil or re-arrange product
	Controller setting disturbed	Re-set controller and re-test after thirty minutes
	Controller is faulty	<b><i>Have controller replaced</i></b>
	An element is blown	<b><i>Have the element replaced</i></b>
Cabinet lights not working	The light switch is OFF	Turn light switch ON
	A failed LED power supply	<b><i>Replace the power supply</i></b>
	An LED strip has failed	<b><i>Replace the LED assembly</i></b>
	Internal breaker tripped/failed	<b><i>Have wiring checked and reset or replace breaker</i></b>
Aluminium parts corroded	Caustic detergent damage	Order replacement parts

**Service Personnel Only**

The table entries in ***italics*** indicate actions to be taken only by qualified Service Personnel.

## CLEANING

### Cautions

*HEATED CABINETS - CLEANING*

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**Power**                    **ALWAYS TURN THE POWER SUPPLY OFF BEFORE CLEANING.**

---

**Water**                    THIS UNIT IS NOT WATERPROOF. DO NOT USE A WATER JET SPRAY TO CLEAN THE INTERIOR OR EXTERIOR OF THIS CABINET.

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### Exterior

*HEATED CABINETS - CLEANING*

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**Painted and Metal Surfaces**      Painted, stainless steel or aluminium surfaces should be cleaned with hot soapy water or a good quality metal cleaning compound. **DO NOT** clean surfaces with abrasive pads or cleaners (e.g. Scotchbrite pads or Jif), as paint, stainless steel and aluminium surfaces will be damaged.

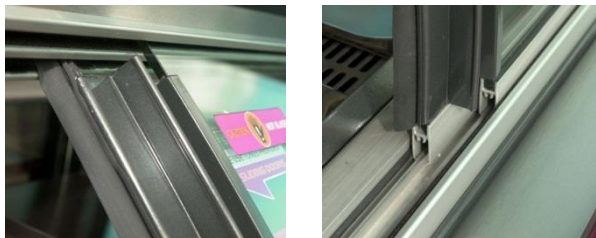
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**Glass**                    All glass should be cleaned using a good quality glass cleaner and a clean cloth.  
  
DO NOT clean glass with abrasive pads or cleaners (e.g. Scotchbrite pads or Jif), as the glass will be damaged.

---

**Sliding Doors**              Sliding glass doors can be removed for cleaning by sliding the door to central position, placing hands either side of the door, lifting up and then swinging out at the bottom.

When replacing doors, make sure that the top is located in the correct slot, and the gliders are properly located on the correct bottom track.



Sliding door tracks should be vacuumed out regularly to keep doors sliding freely. Failure to do so will damage the gliders and track.

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## Interior

### HEATED CABINETS - CLEANING

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#### Cabinet Well

To clean the hot cabinet well, first lift out the deck trays and dividers and then sweep out or vacuum loose debris. Finally, wipe out the well with a damp cloth.

This cabinet is a dry well unit, so the well is not waterproof. **DO NOT** pour water into the well as it will leak out and damage insulation and electrics.



#### Trays and Shelves

Stainless steel trays, shelves, grills etc. should be cleaned with hot soapy water. Do not use abrasive pads or cleaners (e.g. Scotchbrite pads or Jif), as these may damage surfaces.

**Warning:** Dishwasher detergents will damage any anodised aluminium parts.

---

#### Tilt Door Glass

Gently pull the top of the door forward, until it is restrained in the open position.

The inside of the glass can now be carefully cleaned, using a cloth and glass cleaner. Dry the glass off with paper towels or a cloth.

**DO NOT** use abrasive pads or cleaners, because they will damage the surface of the glass.



#### End Glass

The insides of the end glass panels can normally be cleaned after the shelf trays have been removed.

Only remove the shelf lights and brackets etc. when carrying out longer term maintenance/cleaning.

---

## **Routine**

### *HEATED CABINETS - CLEANING*

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<b>Schedules</b>	To maintain optimum performance, cleaning schedules must be regular and thorough.
<b>Inspection</b>	As part of the cleaning routine, the controls, mechanical parts and electrical wiring should be inspected for damage, deterioration or need of adjustment.
<b>Correction</b>	If any small faults are found, have them attended to promptly by a competent serviceman. Don't wait until they cause a complete breakdown.

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# INSTALLATION

## Regulations

*HEATED CABINETS - INSTALLATION*

### Compliance with Local Requirements

It is very important that your inline food cabinet is installed correctly and that the operation is correct before use. Installation must comply with local electrical, health & safety and hygiene requirements.

## Setting Up

*HEATED CABINETS - INSTALLATION*

### Unpacking

Unpack and check unit for damage and report any damage to the carrier and supplier. Report any deficiencies to your supplier.

The cabinet is supplied fully assembled, but the shelf trays are packed separately.

### Site Preparation

Ensure the cabinet location and any bench cut outs are made to the precise measurements shown in the specifications section. Position the cabinet in its allocated working position. Use a spirit level to ensure the cabinet is level from side to side and front to back. (If this is not carried out, uneven temperature distribution could occur).

### Cabinet Preparation

Remove all tapes, ties and packers, used to prevent movement during transit.

Lift out the deck trays, grills and divider bars, to gain access to the cabinet well.

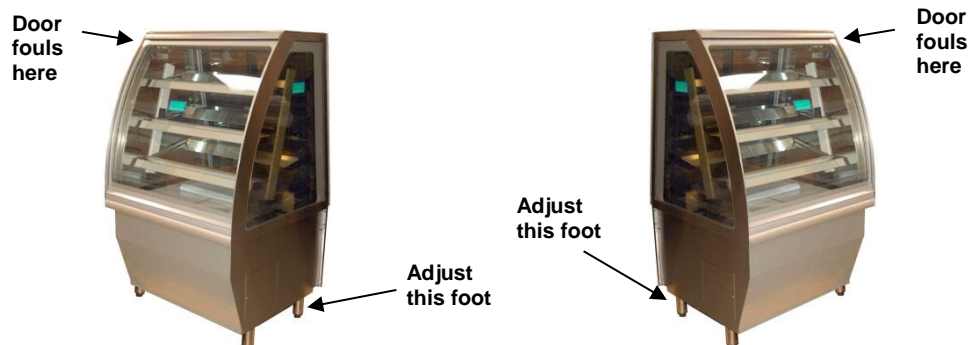
Check that all plastic film protection has been removed from surfaces, otherwise it will melt when the cabinet heats up.



### Tilt Door Adjustment

If the tilt door glass fouls the frame, either the cabinet is not level, or the floor is out of true.

The solution is to adjust the cabinet feet.





## Location

### HEATED CABINETS - INSTALLATION

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**Ventilation** The vent located on the rear of the cabinet must never be obstructed. If obstructed the cabinet may overheat and cause an electrical malfunction.

Before use, operate the cabinet for 1-2 hours to remove any fumes or odours, which may be present.

---

**Access** The cabinet should also be positioned so the operating panel and shelves are easily reached for loading and unloading.

---

## Power Supply

### HEATED CABINETS - INSTALLATION

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**Voltage Rating** Before connecting to the power supply, check that the local supply is correct to that shown on the rating plate, located on the rear of the cabinet.

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**Supply Current Ratings for 1200, 1500 & 1800 Cabinets** The current draw of the 1200, 1500 and 1800 heated cabinets is more than 10 Amps, and they cannot therefore be supplied by a standard 10 Amp plug and socket.

A warning label, adjacent to the supply lead, states the maximum current rating for the cabinet. No plug is fitted to the supply lead, which must therefore be terminated appropriately by the installing electrician.

**CONNECTING THESE CABINETS TO A STANDARD 10 AMP POWER SUPPLY MAY DAMAGE YOUR WIRING AND POSSIBLY CAUSE A FIRE.**

---

**Isolation** If the cabinet is not connected by a plug and socket, but is hard wired to the mains supply, a means of isolation must be provided.

The isolator or plug should be accessible after the cabinet is installed.

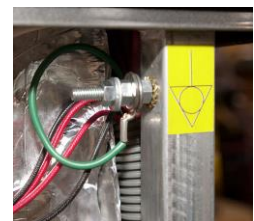
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### Earthing

#### **THIS APPLIANCE MUST BE EARTHED/GROUNDED**

The cabinet should be earthed via the earth lead in the mains cable.

In addition, an equipotential earth bonding terminal is provided, to allow the cabinet to be bonded to a building surge earth or adjacent equipment.



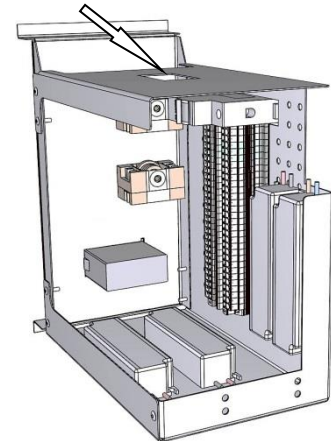
# SERVICING

## Lighting

HEATED CABINETS - SERVICING

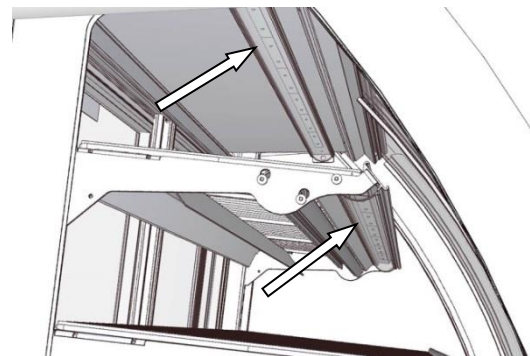
**Caution** DO NOT service lights without isolating the cabinet at the main switch or unplugging it from the wall.

**Control Gear Chassis** The control gear, including the LED lighting power supplies, is located behind the left hand rear panel. All low power circuits are protected by a circuit breaker, MCB, which can be operated via a cut-out in the top of the chassis.

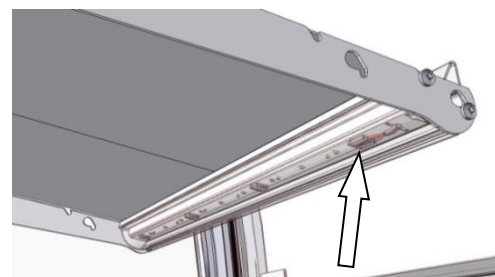


**Test Lighting Components** Before replacing an LED strip, check that the power supply is working. If there is no dc voltage at the output, the power supply should be replaced.

**Access to LED Strips** The LED strips are protected with plastic covers. These clip into grooves in the aluminium extrusion. Remove the plastic cover to access the LED strip. The top light assembly is similar to the shelf lights, but the correct replacement unit must be used.



**LED Strip Replacement** Individual LED modules cannot be replaced. A complete light unit must be used. Connection is made with a plug and socket. Disengage the supply lead from the metalwork, and re-assemble it to the replacement unit.



## Heating

HEATED CABINETS - SERVICING

**Caution** **DO NOT attempt to replace heating elements without isolating the cabinet at the main switch or unplugging it from the wall.**

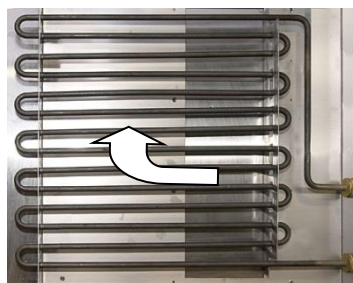
### Element Replacement

**CAUTION:** This must only be carried out by a qualified service person.

Remove all base trays and dividers from the inside of the cabinet, to reveal the heating elements.



Remove the back panel and/or control panel from the cabinet, to gain access to the terminals of the faulty element.



Disconnect the wires from element terminals and undo the brass retaining nuts.

Slide the element towards the front of the cabinet, until the terminals are clear, lift it out of the well and replace it with a new one.

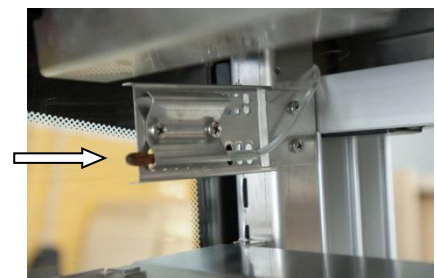
Tighten the brass retaining nuts, to prevent unwanted movement of the element, reconnect the wires and replace the back panels.

**Test** Turn the power on and test the heater operation. If the heater is now working, replace the base trays and dividers inside the cabinet.

If normal operation cannot be restored, by replacing the element, other circuit elements will have to be checked, see Fault Finding.

**Caution** **Do not run the cabinet heaters for extended periods, without the base trays and divider bars in position. Directly radiated heat may otherwise damage the lower light fittings.**

**Temperature Sensor** The temperature sensor for the electronic controller is located at the top of the cabinet.



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## Mains Lead

*HEATED CABINETS - SERVICING*

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**Lead Replacement**      If damaged, the mains lead must **ONLY** be replaced by a qualified service person.

---

## Gaskets

*HEATED CABINETS - SERVICING*

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**Qlon Gaskets**      On tilt front cabinets, the front door aperture is fitted with a Qlon gasket along the top.  
The gasket is foam filled, and has a T section base, which slides into an aluminium extrusion.

---

**Gasket Replacement**



The aluminium extrusion is in two halves, with a 20mm gap at the centre.  
To replace the gasket, pull the old one out of the extrusion. Cut the replacement gasket to length, and feed it in through the gap.

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**Rubber Gaskets**

The rubber gaskets, on sliding doors, fit into T section slots in the door frames, and can also be replaced if damaged.

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## SPECIFICATIONS

### Mechanical

*HEATED CABINETS - SPECIFICATIONS*

	<b>CABINET MODEL</b>				
	<b>IN 5H08</b>	<b>IN 5H12</b>	<b>IN 5H15</b>	<b>IN 5H18</b>	
Height (150mm Feet)	1443 mm	1443 mm	1443 mm	1443 mm	
Height (100mm Feet)	1393 mm	1393 mm	1393 mm	1393 mm	
Width	807 mm	1207 mm	1507 mm	1807 mm	
Depth	789 mm	789 mm	789 mm	789 mm	
Dry Weight	118 kg	154 kg	181 kg	195 kg	
Height Adjustment (150mm Feet)	- 0 + 30 mm	- 0 + 30 mm	- 0 + 30 mm	- 0 + 30 mm	
Height Adjustment (100mm Feet)	- 0 + 25 mm	- 0 + 25 mm	- 0 + 25 mm	- 0 + 25 mm	
Front Doors	Slide or Tilt option	Slide or Tilt option	Slide or Tilt option	Slide or Tilt option	
Cabinet Well Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	
Number of Shelves	Three plus base	Three plus base	Three plus base	Three plus base	
Display Area	1.15 m <sup>2</sup>	1.8 m <sup>2</sup>	2.3 m <sup>2</sup>	2.7 m <sup>2</sup>	
Climatic Class & IP	Cabinets are tested under Climate Class 2 conditions and have IP 22 ratings				

### Electrical

*HEATED CABINETS - SPECIFICATIONS*

	<b>CABINET MODEL</b>				
	<b>IN 5H08</b>	<b>IN 5H12</b>	<b>IN 5H15</b>	<b>IN 5H18</b>	
Voltage	230 - 240 V 50 Hz 1 $\phi$				
Power	1.56 kW	3.12 kW	4.65 kW	6.23 kW	
Current	6.8 A	13.6 A	20.2 A	27.1 A	
Mains Connection	Three core cable with 10 A, three pin plug	Three core cable, without plug	Three core cable, without plug	Three core cable, without plug	
HACCP Temp. Range	65° - 80° C	65° - 80° C	65° - 80° C	65° - 80° C	
Max. Temp. Range	30° - 110° C	30° - 110° C	30° - 110° C	30° - 110° C	
Lighting	4 x LED strips	4 x LED strips	4 x LED strips	4 x LED strips	



## Compliance

*HEATED CABINETS - SPECIFICATIONS*

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**Safety Aspects** This cabinet has been designed to comply with the relevant requirements of the following specifications:

- AS/NZS 3100 : General Requirements for Electrical Equipment
  - IEC 335: Heated Food Cabinets
  - AS/NZS 3820 : Essential Safety Requirements
  - AS/NZS 4417 : Marking of Electrical Products
- 

**Operational Safety**

This appliance is not intended for use by young children or infirm persons, unless they have been adequately supervised by a responsible person, to ensure that they can use the appliance safely.

Young children should be supervised, to ensure that they do not play with the appliance.

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**Performance Aspects**

The cabinet is HACCP compliant, with the following performance:

Cabinet Operating Temperature	Test Conditions
>65°C	22°C Ambient with 65% RH

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## Improvements

*HEATED CABINETS - SPECIFICATIONS*

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**Ongoing Development**

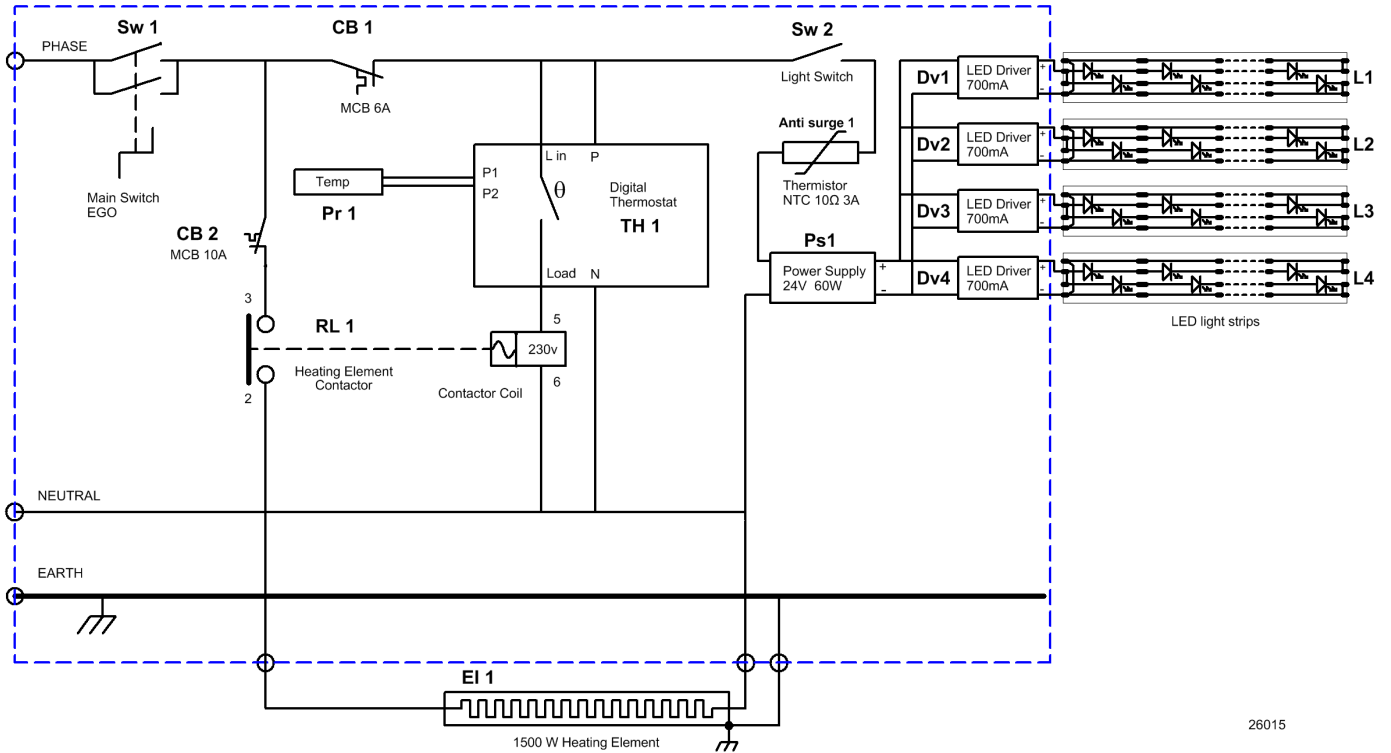
FPG reserves the right to change specifications and construction, as part of ongoing product improvement.

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## ELECTRICAL CIRCUIT DIAGRAMS

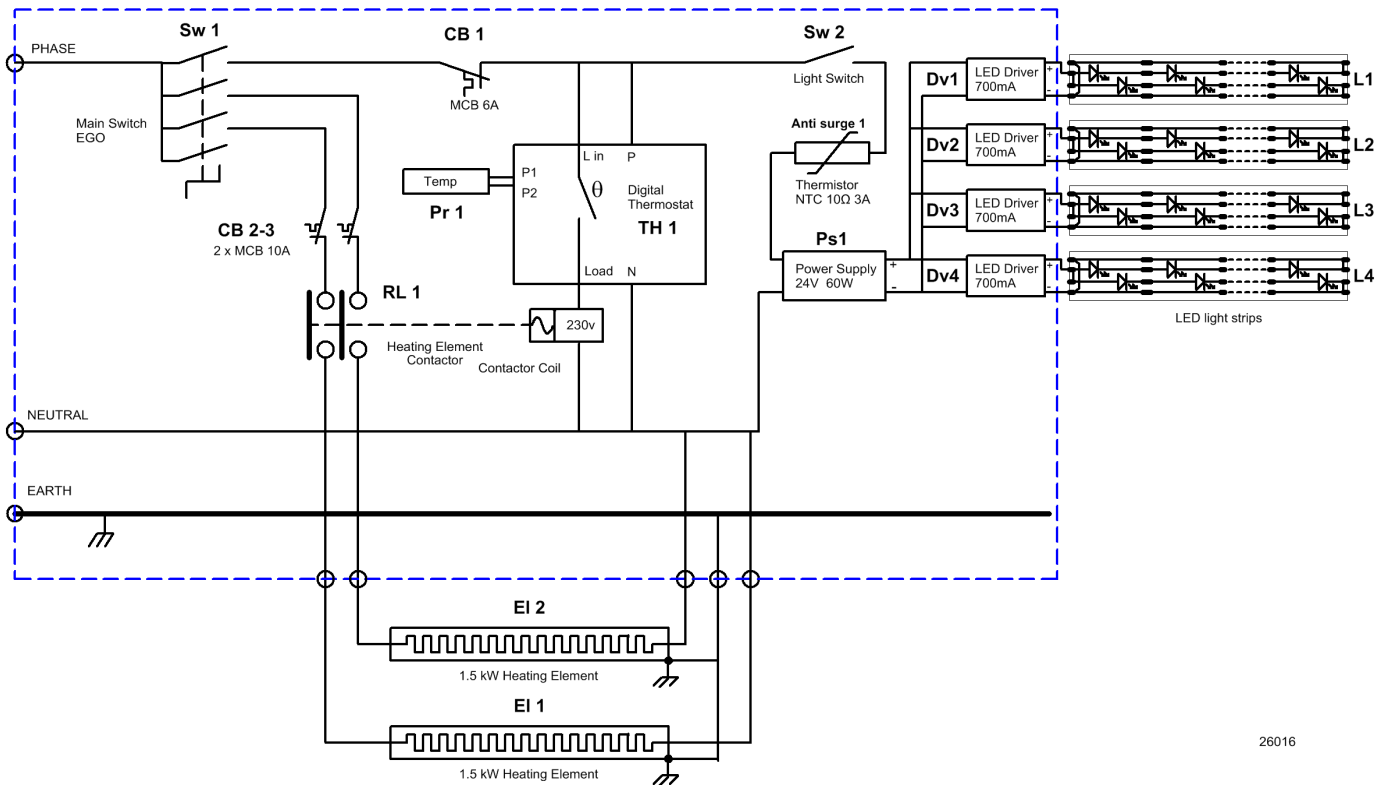
**Model: IN 5H08**

**Inline 5000 Series, 800mm Heated Cabinet**



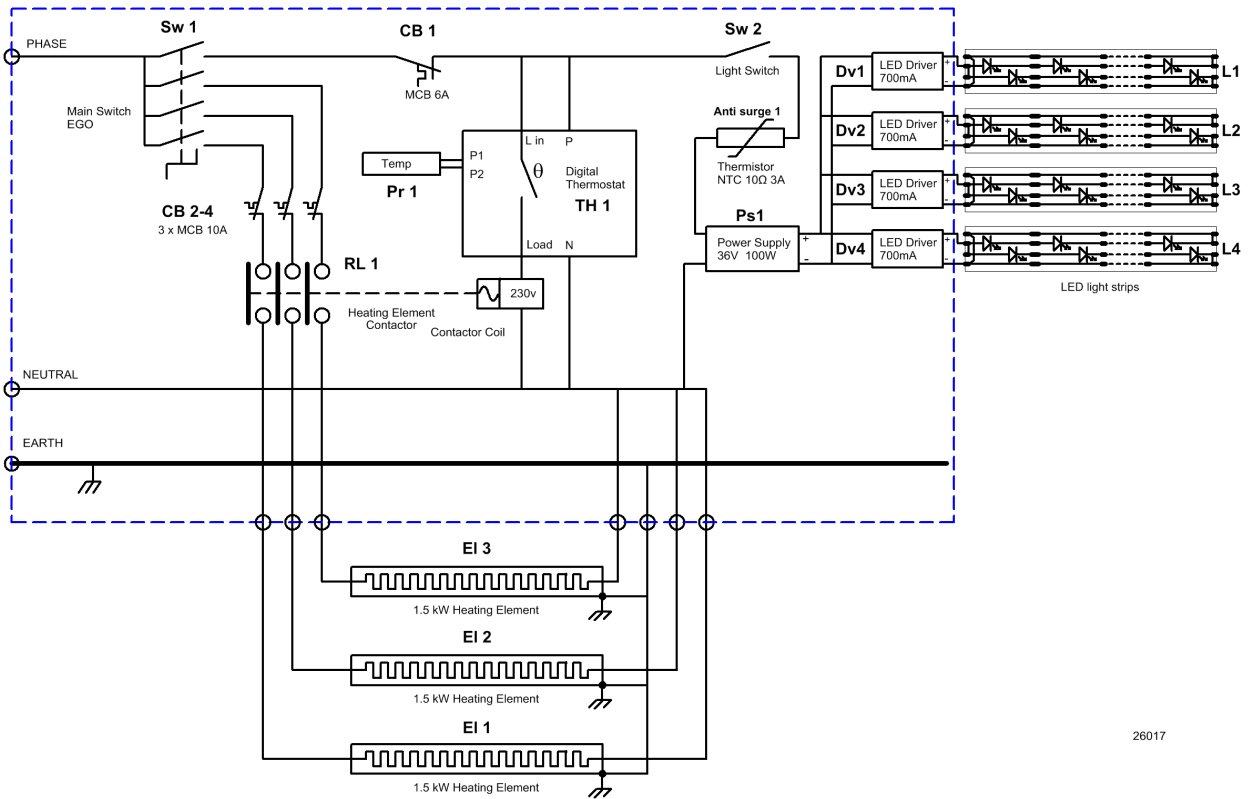
**Model: IN 5H12**

**Inline 5000 Series, 1200mm Heated Cabinet**



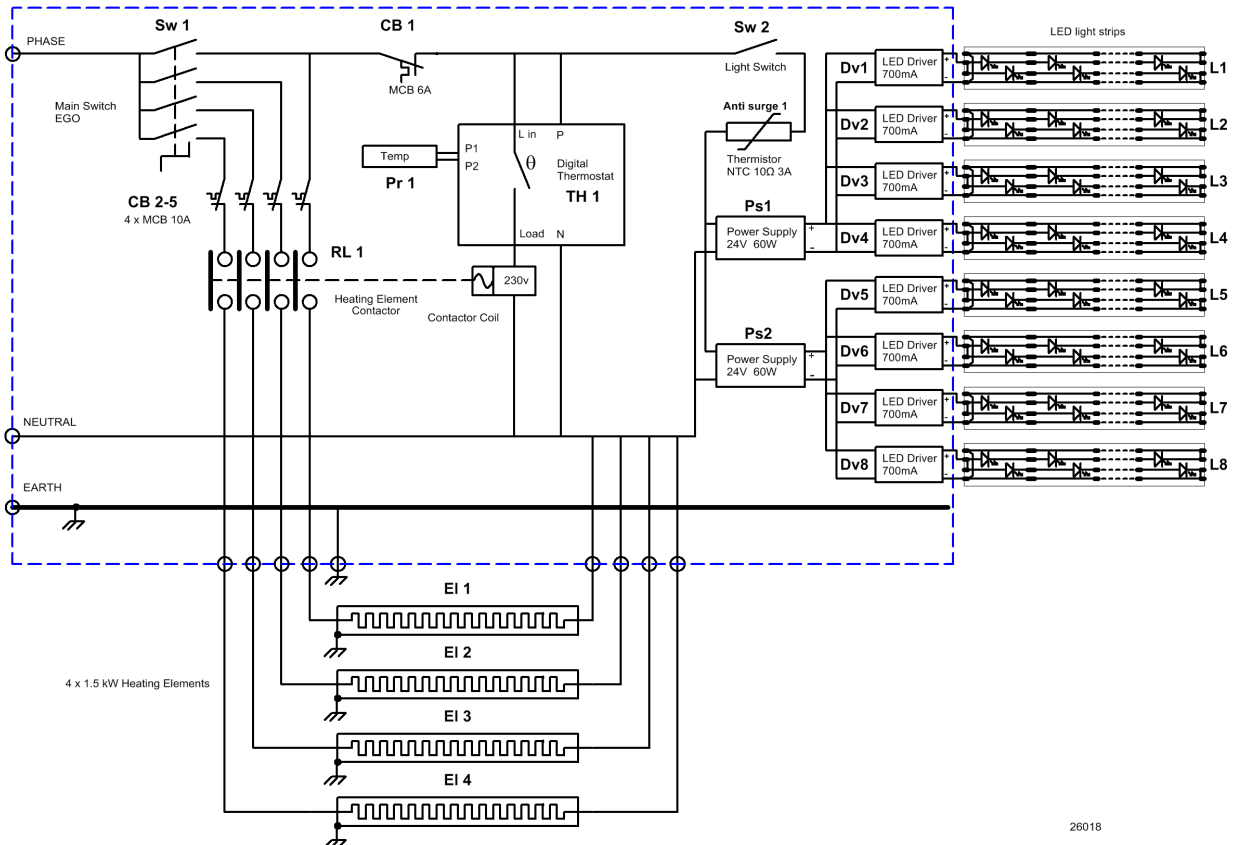
# ELECTRICAL CIRCUIT DIAGRAMS, Continued

**Model: IN 5H15      Inline 5000 Series, 1500mm Heated Cabinet**



26017

**Model: IN 5H18      Inline 5000 Series, 1800mm Heated Cabinet**



26018



## SPARE PARTS

**Cabinet Serial Number**

When ordering spare parts, it is important to quote the Serial Number printed on the label fixed to the control panel.

This serial number will enable FPG to trace details of the build specification of your particular cabinet, and hence ensure that spare parts are fully compatible.

**To satisfy warranty conditions, and ensure optimum performance, use only FPG supplied spare parts.**

Part Description	FPG Part Number
Main Switch module EGO	14372
Light Switch EGO	14372
Main Switch Knob	14373
Light Switch Knob	14374
Miniature Circuit Breaker 6A	10522
Miniature Circuit Breaker 10A	10520
24V 60W LED power supply	21613
36V 100W LED power supply	25922
LED Driver 700mA	25762
Ant-surge Thermistor 10 Ohm 3A	22354
Light Cover 1120mm Long Clear Polycarb	18113
Light Cover 720mm Long Clear Polycarb	18114
Top Light Replacement Kit for 5H08 Curved / Square	69255 / 70441
Shelf Light Replacement Kit for 5H08 Curved / Square	69804 / 69804
Top Light Replacement Kit for 5H12 Curved / Square	69509 / 70440
Shelf Light Replacement Kit for 5H12 Curved / Square	69696 / 69696
Top Light Replacement Kit for 5H15 Curved / Square	70442 / 69706
Shelf Light Replacement Kit for 5H15 Curved / Square	69801 / 69801
Top Light Replacement Kit for 5H18 Curved / Square	69685 / 69799
Shelf Light Replacement Kit for 5H18 Curved / Square	70443 / 70443
Contactors 240V ac (800 cabinet)	16824
Contactors 240V ac (1200/1500 cabinet)	16825
Contactors 240V ac (1800 cabinet)	14622
Heating Controller	65414
Heating Elements (1.5 kW Low surface temperature)	10686
Slide-in rubber door seal	11426
Qlon Seal	13677
Brush 7 x 7 Slide In	10305
Rear Sliding Door Bottom Glider module	13361
Front Sliding Door Bottom Glider module	13918
Tilt Door Restrainer Unit (pull-box) LH	60037
Tilt Door Restrainer Unit (pull-box) RH	60045



## SPARE PARTS, Continued

### Location of Glass Parts

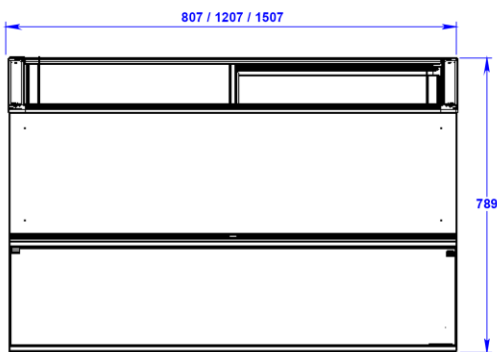
In the following table, handed glass parts are labelled as viewed from the REAR of the cabinet.

<b>Part Description</b>	<b>FPG Part Number</b>
End Glass LH (Except for Square Glass Cabinets)	21191
End Glass RH (Except for Square Glass Cabinets)	21191
End Glass LH (Square Glass Cabinets)	18887
End Glass RH (Square Glass Cabinets)	18888
Back Inner Sliding Door (800 cabinets)	18564
Back Outer Sliding Door (800 cabinets)	18565
Back Inner Sliding Door (1200 cabinets)	18566
Back Outer Sliding Door (1200 cabinets)	18567
Back Inner Sliding Door (1500 cabinets)	18568
Back Outer Sliding Door (1500 cabinets)	18569
Back Inner Sliding Door (1800 cabinets)	18570
Back Outer Sliding Door (1800 cabinets)	18571
Front Panel (800 Square Glass Cabinet)	18891
Front Panel (1200 Square Glass Cabinet)	19006
Front Panel (1500 Square Glass Cabinet)	19008
Front Panel (1800 Square Glass Cabinet)	19010
Top Panel (800 Square Glass Cabinet)	18889
Top Panel (1200 Square Glass Cabinet)	19005
Top Panel (1500 Square Glass Cabinet)	19007
Top Panel (1800 Square Glass Cabinet)	19009
Front Inner Curved Sliding Door (800 cabinets)	61850
Front Outer Curved Sliding Door (800 cabinets)	61853
Front Inner Curved Sliding Door (1200 cabinets)	61856
Front Outer Curved Sliding Door (1200 cabinets)	61859
Front Inner Curved Sliding Door (1500 cabinets)	61862
Front Outer Curved Sliding Door (1500 cabinets)	61865
Front Inner Curved Sliding Door (1800 cabinets)	61868
Front Outer Curved Sliding Door (1800 cabinets)	61871
Front Curved Tilt Door (800 cabinets)	63001
Front Curved Tilt Door (1200 cabinets)	63002
Front Curved Tilt Door (1500 cabinets)	63003
Front Curved Tilt Door (1800 cabinets)	63004
Product Manual for Inline 5000 Series Heated Cabinets	26108

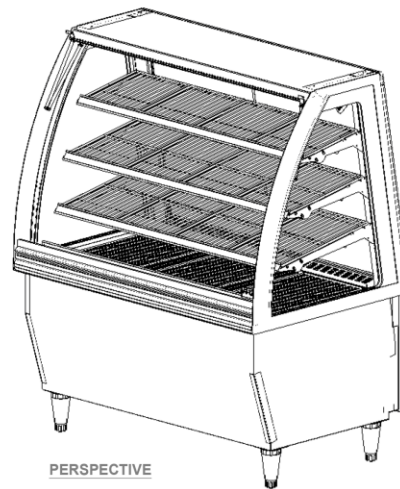
## MECHANICAL DRAWINGS

**Cabinet Feet** These drawings show cabinets fitted with the standard 150mm tapered feet. Alternative 100mm cylindrical feet are available for special orders. These will reduce the overall cabinet height, and also have only -0 +25mm of adjustment.

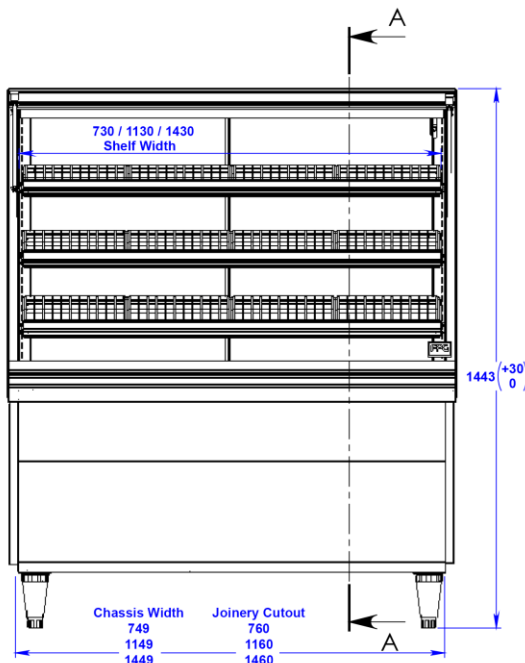
### Tilt Door Cabinets Types IN 5H08/12/15



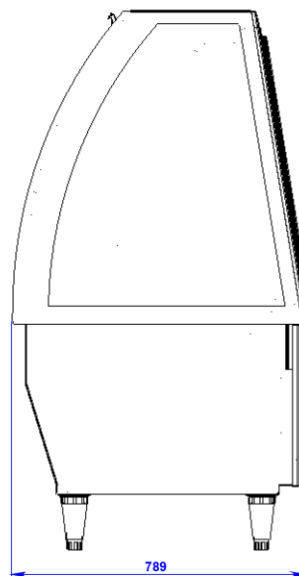
PLAN



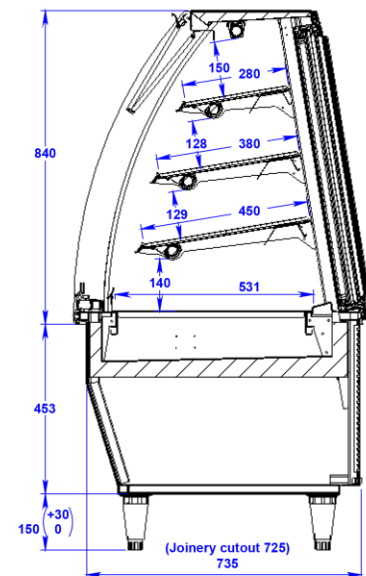
PERSPECTIVE



FRONT ELEVATION

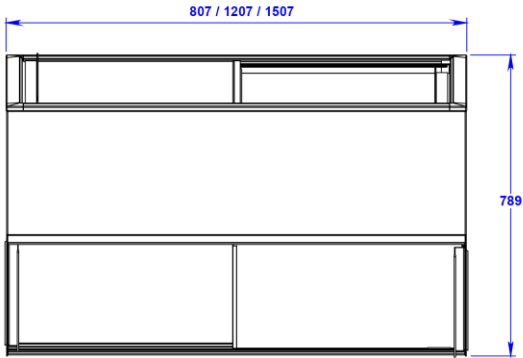


SIDE ELEVATION

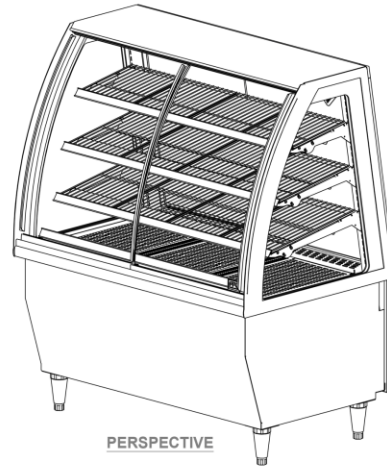


SECTION A-A

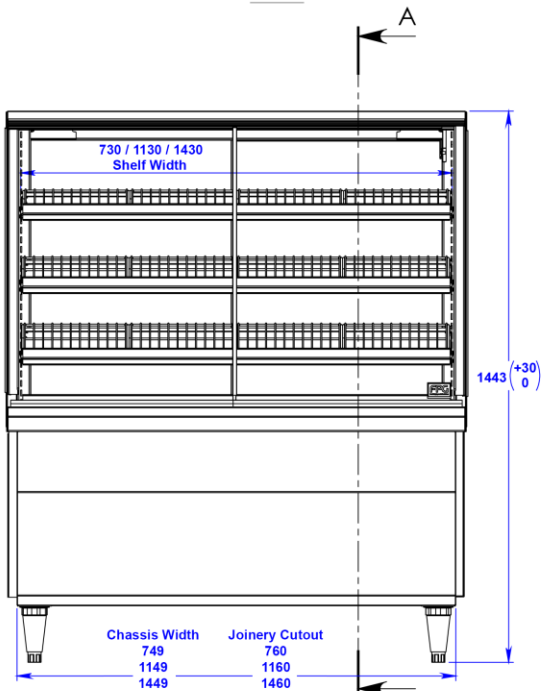
**Sliding Door  
Cabinets, Types  
IN 5H08/12/15**



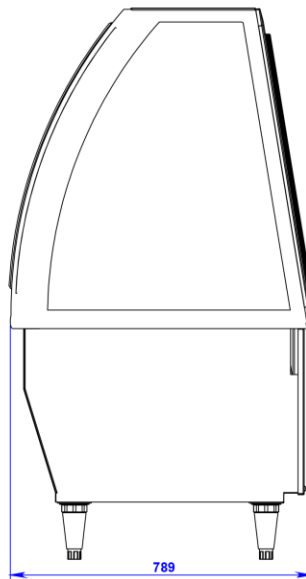
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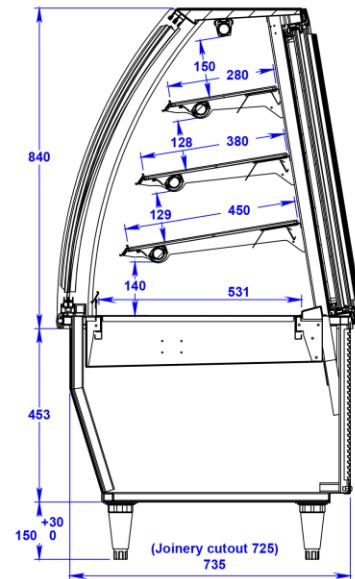
PERSPECTIVE



FRONT ELEVATION

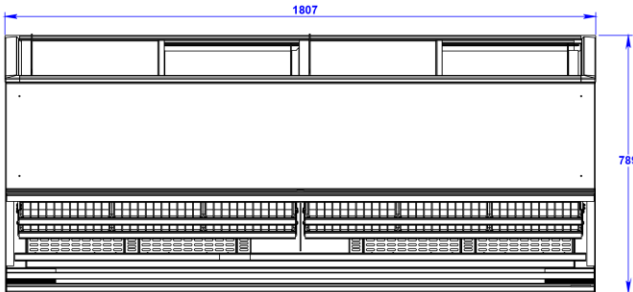


SIDE ELEVATION

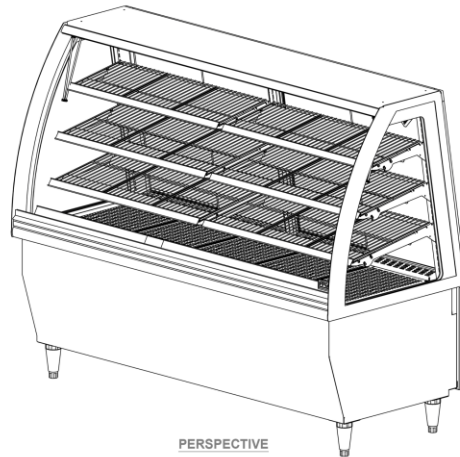


SECTION A-A

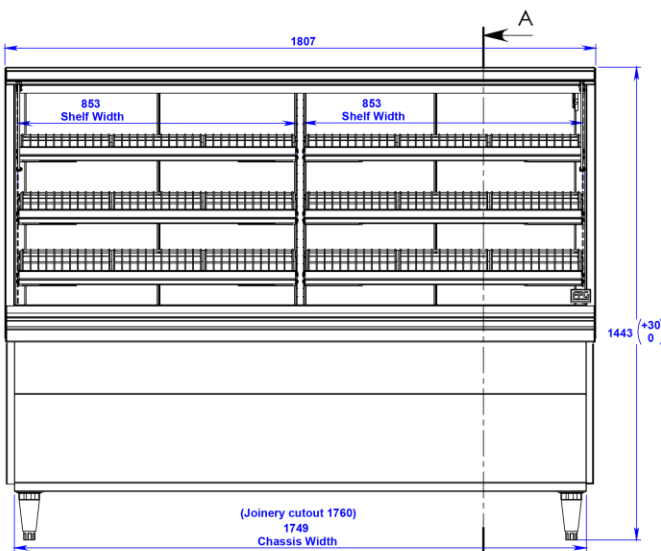
**Tilt Door Cabinets**  
**Type**  
**IN 5H18**



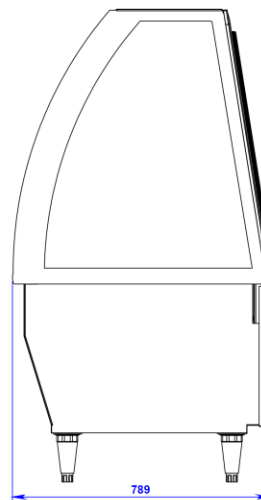
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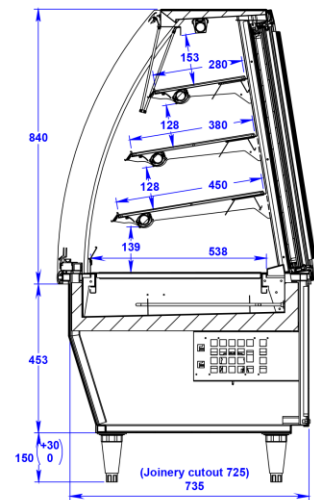
PERSPECTIVE



FRONT ELEVATION

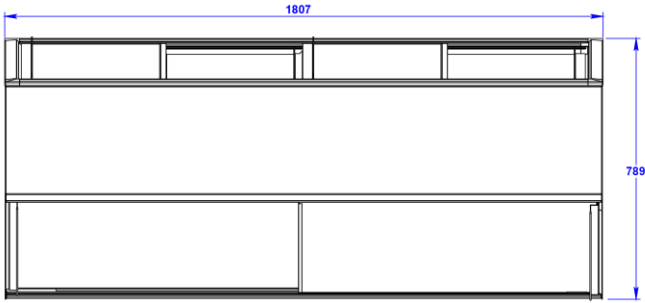


SIDE ELEVATION

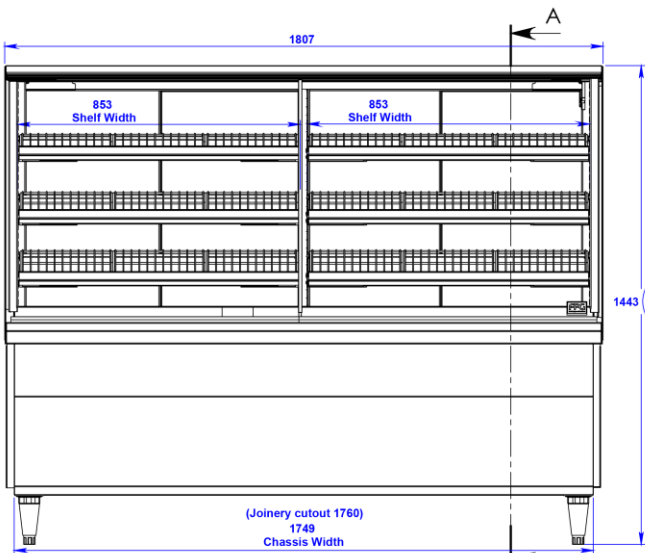
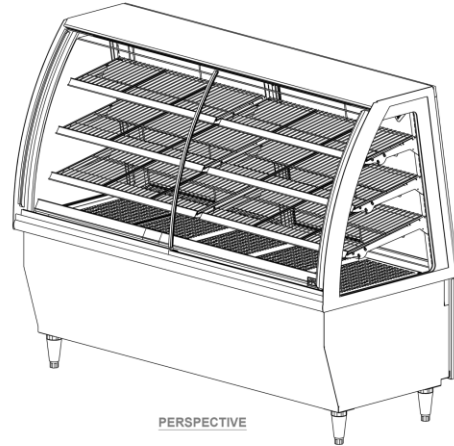


SECTION A-A

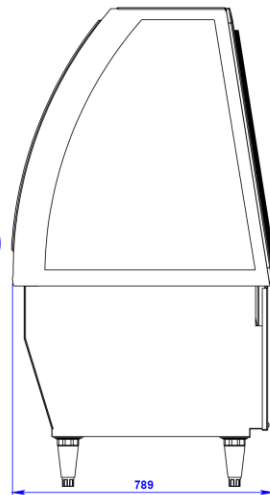
**Sliding Door  
Cabinets, Type  
IN 5H18**



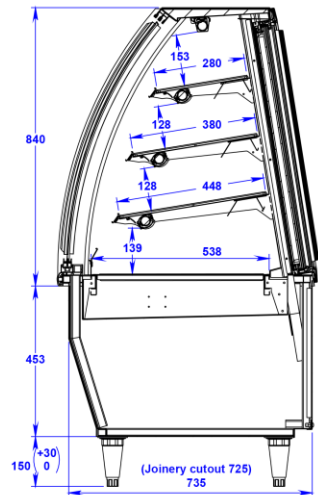
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FRONT ELEVATION



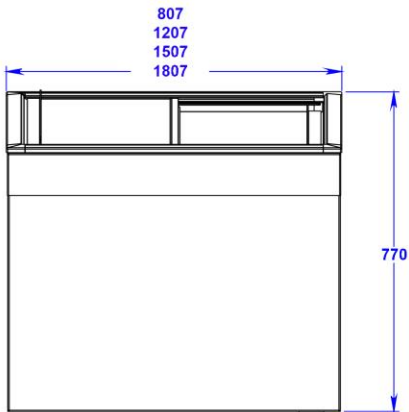
SIDE ELEVATION



SECTION A-A

**Square glass  
Cabinets Types  
IN 5H08/12/15/18**

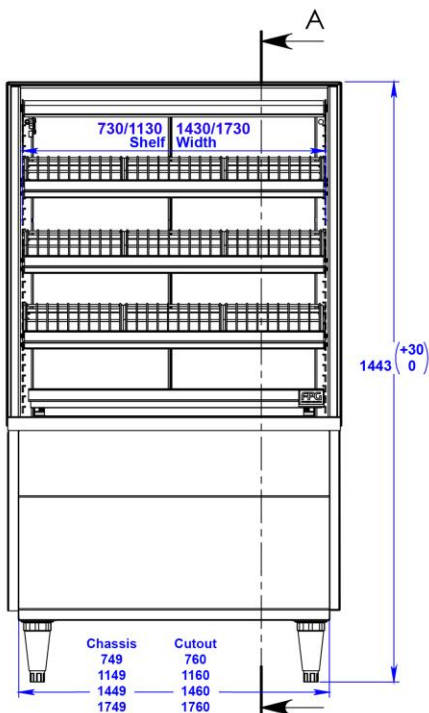
Because the front face of Square glass cabinets is vertical, deeper shelves can be fitted in the upper two levels. This increases the display area by about 10%.



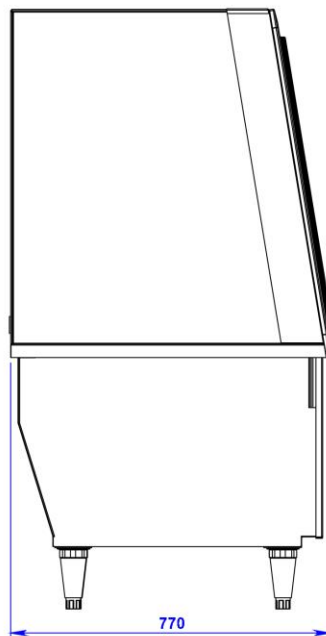
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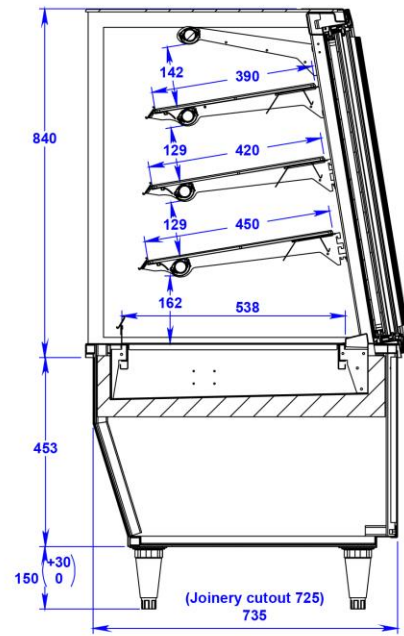
PERSPECTIVE



FRONT ELEVATION



SIDE ELEVATION



SECTION A-A

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