Festivé

Showing food at its best

Festivé specialises in the design and manufacture of high performance food display cabinets. With an elegant look, minimalist framing and uncluttered interiors the cabinets maximise the viewability of displayed food; maximise display space; and enhance the presentation of food. With over 140 standard products Festivé offers the most extensive range of food display cabinets on the market.

Quality

Festivé's highly skilled staff ensure that all cabinets are finished to the highest standard. The Company utilises high end European and Japanese componentry that ensures reliability and durability. All cabinets are rigorously tested and subjected to robust quality control.

Regulatory

Festivé cabinets meet all Australian and New Zealand electromagnetic emissions standards (C-tick) and are registered under Minimum Energy Performance Standards (MEPS) for energy efficiency. The majority of Festivé chilled cabinets are designated Hi Energy Efficiency under MEPS, indicating low power utilisation.

Customisation

Festivé's CAD design team offers the design and manufacture of custom cabinet solutions. Cabinet dimensions, cabinet colour, glass effects, doors, shelving and lighting, and cabinet accessories; can all be customised.

Joinery

Festivé offers joinery options such as bench-top cabinetry and mobile buffet units that integrate with its cabinets, providing a one-stop solution.

Service

Festivé understands the 24/7 needs of the food service industry. With the cabinets manufactured in New Zealand the Company can provide outstanding support and service to its many customers, backed up by a comprehensive network of sales agents, skilled trades people, and a commitment to prompt delivery of spare parts.

Warranty

Festivé stands behind its products with a two (2) year warranty. Terms and conditions apply.

NEW ZEALAND MADE

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TOWER

1730mm height

SlimLED under-shelf LED strip lighting

GlassMax canopy with **Mitrex** frame

Height adjustable and 'tiltable' shelving:

6 display levels

(7 in heated cabinet)

Flush finished base

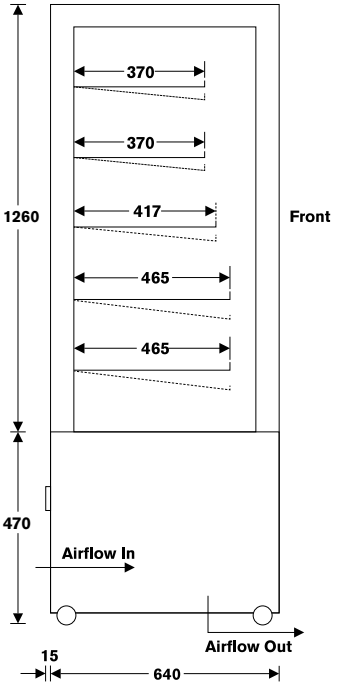
Swivel and lockable castors

TC12

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Six food display levels: five shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European refrigeration components
- Designed to operate at 3 – 5°C in room environments up to 32°C
- Fan forced air flow for even temperature distribution
- **ClearView** front glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** protective coating on the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- Condenser air vented through base—no unsightly vents
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Four split-level, rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



TOWER: CHILLED

Standing at over 1.7 meters tall the Tower is a magnificent cabinet designed for maximum visual impact and floor space utilisation. Great for displaying both food and beverages.

4°C operating temperature

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

Model	TC6	TC9	TC12
Length	600mm	900mm	1200mm
Depth*	640mm	640mm	640mm
Height	1730mm	1730mm	1730mm
Available Display Area	1.3m²	2.1m²	2.8m²
Power Connection	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

TH9

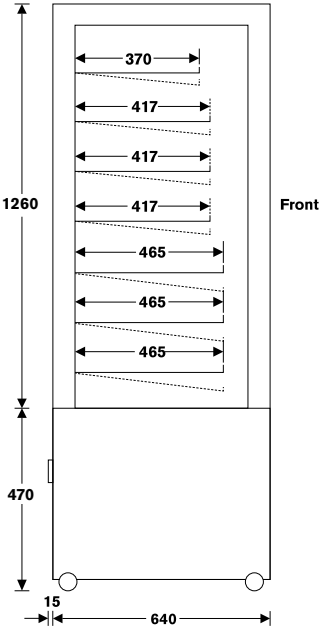
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Seven shelf levels; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European heating and control components
- Thermostatically controlled to operate at a temperature between 30 – 95°C
- Fan forced air flow for even heat distribution
- Rapid response element for better temperature control
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Four split-level, rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



TOWER: HEATED

With seven shelves this grand cabinet offers the largest capacity available for pies and other heated products

up to 95°C operating temperature

Model	TH6	TH9	TH12
Length	600mm	900mm	1200mm
Depth*	640mm	640mm	640mm
Height	1730mm	1730mm	1730mm
Available Display Area	1.5m²	2.4m²	3.3m²
Power Connection	10A Plug	15A Plug	20A Plug

**Add extra 15mm for protruding control panel and switches*

TA9

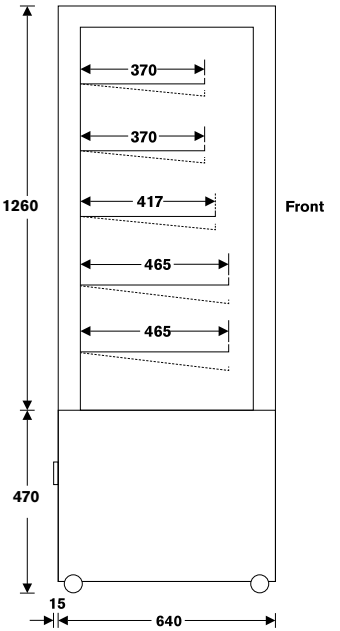
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Six food display levels: five shelves plus base; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Top venting to allow heat dissipation
- Four split-level rear, sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



TOWER: AMBIENT

This Tower cabinet maximises space and is great for displaying a wide range of foods that don't require temperature control.

Model	TA6	TA9	TA12
Length	600mm	900mm	1200mm
Depth*	640mm	640mm	640mm
Height	1730mm	1730mm	1730mm
Available Display Area	1.3m²	2.1m²	2.8m²
Power Connection	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

YORK

1400mm height

SlimLED under-shelf LED strip lighting

GlassMax canopy with **Mitrex** frame

Height adjustable and 'tiltable' shelving:

5 display levels

(6 in heated cabinet)

Flush finished base

Swivel and lockable castors

YC12

YORK: CHILLED

A classy serve-over cabinet that maximises height and display area, while still allowing interaction between staff and customers. With its framed top and front glass this cabinet makes displayed food stand out.

4°C operating temperature

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Five food display levels: four shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European and Japanese refrigeration components
- Designed to operate at 3 – 5°C in room environments up to 32°C
- Fan forced air flow for even temperature distribution
- **ClearView** front and top glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion.
- **SureVap** self-evaporating system for condensate—no drain required
- Condenser air vented through base—no unsightly vents
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

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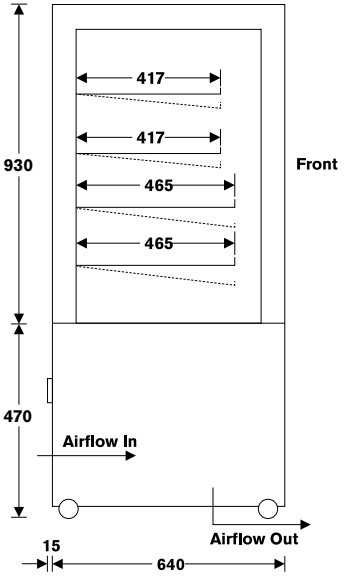
SIDE VIEW



Model	YC6	YC9	YC12	YC15	YC18	YC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm	1400mm
Available Display Area	1.13m²	1.8m²	2.5m²	3.2m²	3.6m²	5m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

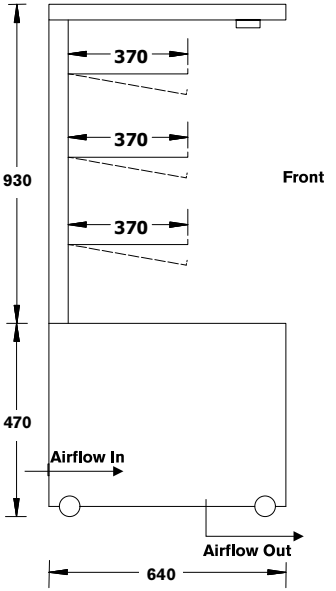
**Add extra 15mm for protruding control panel and switches*

YCO12

STANDARD FEATURES

- Open front cabinet for "grab and go"
- Stainless steel top
- Four food display levels: three shelves plus base
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European refrigeration components
- Designed to operate at 3 – 5°C in room environments up to 22°C with no air movement across open face
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- Condenser air vented through base
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Mounted on lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

YORK: CHILLED IMPULSE

A stylish open fronted cabinet that simply invites the customer in.

4°C operating temperature

Model	YCO9	YCO12
Length	900mm	1200mm
Depth*	640mm	640mm
Height	1400mm	1400mm
Available Display Area	1.4m²	1.9m²
Power Connection	10A Plug	10A Plug

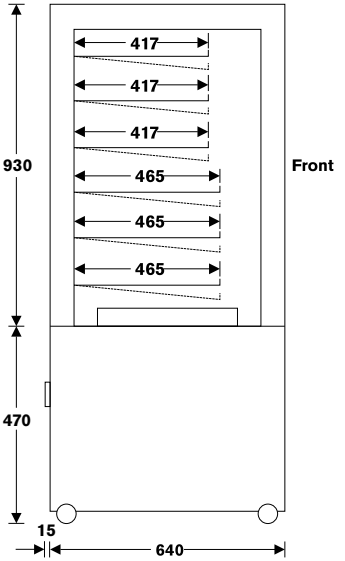
**Add extra 15mm for protruding control panel and switches*

YH9

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Six shelf levels; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European heating and control components
- Thermostatically controlled to operate at a temperature between 30 – 95°C
- Fan forced air flow for even heat distribution
- Rapid response element for better temperature control
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60

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YORK: HEATED

Offering great space to display the widest range of hot food product the York heated cabinets create a great look while still allowing excellent server-customer communication.

up to 95°C operating temperature

Model	YH6	YH9	YH12	YH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm
Available Display Area	1.3m²	2.1m²	2.9m²	3.8m²
Power Connection	10A Plug	10A Plug	20A Plug	20A Plug

**Add extra 15mm for protruding control panel and switches*

YB14

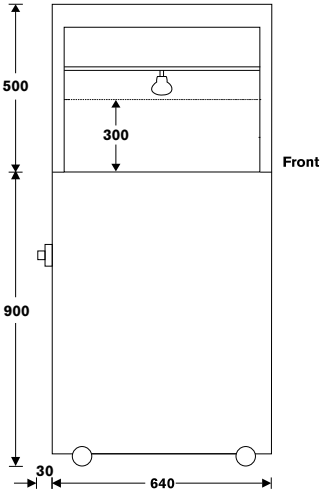
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- **DoubleJacket** long life halogen heat lamps
- Gastronorm pans not supplied with unit
- Thermostatically controlled to operate at a temperature up to 95°C
- Drain with faucet built in
- Can be operated wet or dry
- Open at rear (no doors)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



YORK: BAIN MARIE

An elegant looking Bain Marie cabinet that enhances the presentation of food. Looks great in any environment.

up to 95°C operating temperature

Model	YB7	YB11	YB14	YB17	YB20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm
No. of Gastro 1/1 Pans**	2	3	4	5	6
Power Connection	10A Plug	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

**Add extra 30mm for protruding control panel, switches and cable*
***Up to 100mm deep. (gastronorm pans not supplied)*

YHD14

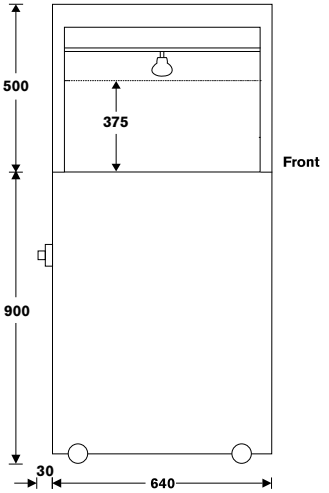
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Tempered glass deck
- **DoubleJacket** long life halogen heat lamps
- Thermostatically controlled to operate at a temperature up to 110°C
- Open at rear (no doors)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



YORK: HOT DECK

For gourmet food presentation this hot deck cabinet provides the class the food deserves

up to 110°C operating temperature

Model	YHD7	YHD11	YHD14	YHD17	YHD20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm
Hot Plate (L x D)	623 x 506mm	948 x 506mm	1273 x 506mm	1598 x 506mm	1923 x 506mm
Power Connection	10A Plug	10A Plug	15A Plug	15A Plug	20A Plug

**Add extra 15mm for protruding control panel, switches and cable*

YA9

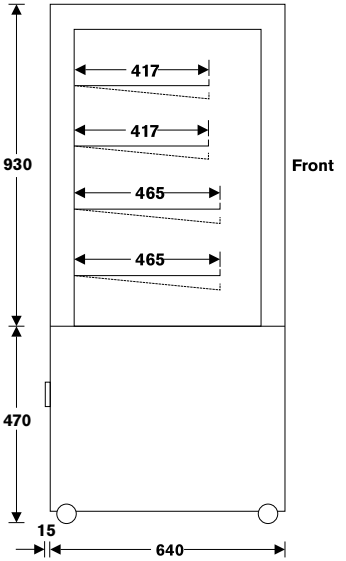
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Five food display levels: four shelves plus base; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Top venting to allow heat dissipation
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



YORK: AMBIENT

This large serve-over cabinet provides ample space to display ambient product while showing the food at its best.

Model	YA6	YA9	YA12	YA15	YA18	YA24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm	1400mm
Available Display Area	1.13m²	1.8m²	2.5m²	3.2m²	3.6m²	5m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

BAKER

1630mm height

SlimLED under-shelf LED strip lighting

Height adjustable and 'tiltable' shelving:

6 display levels (5 in chilled & ambient cabinets)

Front & rear sliding doors

Removable tong & bag holders

Integra 700mm high base

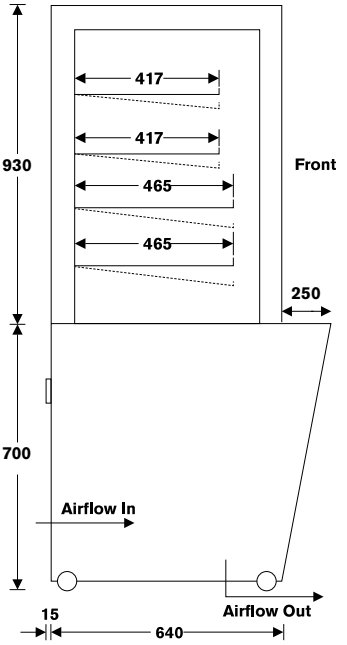
Swivel and lockable castors

BC12

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- **Integra** tray race fully integrated with base: includes removable bag holder and tong holder
- Five food display levels: four shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European and Japanese refrigeration components
- Designed to operate at 3 – 5°C in room environments up to 32°C
- Fan forced air flow for even temperature distribution
- **ClearView** front and top glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion.
- **SureVap** self-evaporating system for condensate—no drain required
- Condenser air vented through base—no unsightly vents
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Front and Rear sliding double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



BAKER: CHILLED

A fully integrated self-serve cabinet that makes an impact in any location and allows displayed food to simply look great.

4°C operating temperature

For Factory Options refer to page 60
For Cabinet Accessories refer to page 72

Model	BC6	BC9	BC12	BC15	BC18	BC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Canopy Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1630mm	1630mm	1630mm	1630mm	1630mm	1630mm
Available Display Area	1.13m²	1.8m²	2.5m²	3.2m²	3.6m²	5m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

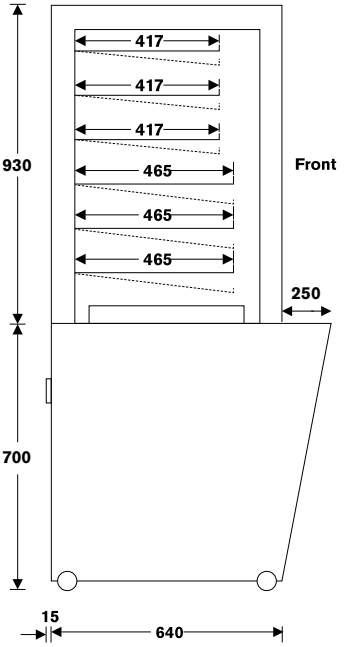
**Add extra 15mm for protruding control panel and switches*

BH9

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- **Integra** tray race fully integrated with base: includes removable bag holder and tong holder
- Six shelf levels; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European heating and control components
- Thermostatically controlled to operate at a temperature between 30 – 95°C
- Fan forced air flow for even heat distribution
- Rapid response element for better temperature control
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Front and Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

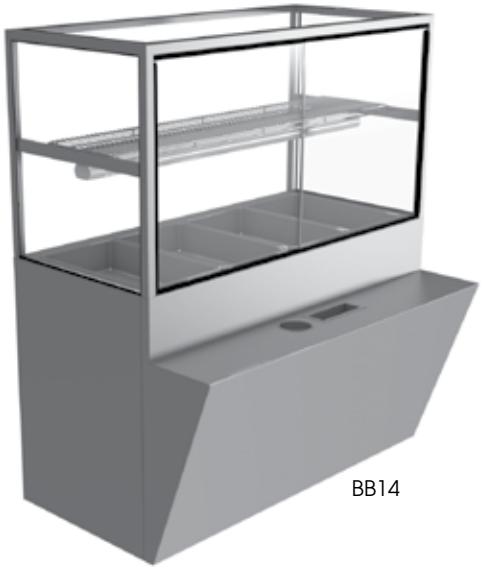
BAKER: HEATED

Offering extensive space to display a wide range of product this self-serve cabinet makes heated food stand out.

up to 95°C operating temperature

Model	BH6	BH9	BH12	BH15
Length	600mm	900mm	1200mm	1530mm
Canopy Depth*	640mm	640mm	640mm	640mm
Height	1630mm	1630mm	1630mm	1630mm
Available Display Area	1.3m²	2.1m²	2.9m²	3.8m²
Power Connection	10A Plug	10A Plug	20A Plug	20A Plug

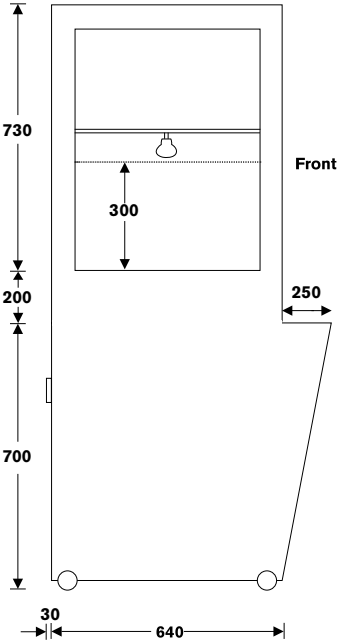
**Add extra 15mm for protruding control panel and switches*


BB14

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- **Integra** tray race fully integrated with base: includes removable bag holder and tong holder
- Internal chrome wire shelf for holding plates
- **DoubleJacket** long life halogen heat lamps mounted under shelf
- Gastronorm pans not supplied with unit
- Thermostatically controlled to operate at a temperature up to 95°C
- Drain with faucet built in
- Can be operated wet or dry
- Front sliding single-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- Open at rear (no doors)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60
For Cabinet Accessories refer to page 72

BAKER: BAIN MARIE

A practical and smart looking Bain Marie cabinet for getting the most out of hot food offerings.

up to 95°C operating temperature

Model	BB7	BB11	BB14	BB17	BB20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Canopy Depth*	640mm	640mm	640mm	640mm	640mm
Height	1630mm	1630mm	1630mm	1630mm	1630mm
No. of Gastro 1/1 Pans**	2	3	4	5	6
Power Connection	10A Plug	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

**Add extra 30mm for protruding control panel, switches and cable*
***Up to 100mm deep. (gastronorm pans not supplied)*

BA9

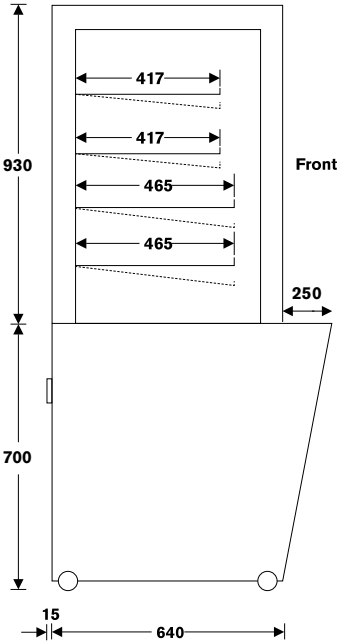
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- **Integra** tray race fully integrated with base: includes removable bag holder and tong holder
- Five food display levels: four shelves plus base; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Top venting to allow heat dissipation
- Front and Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



BAKER: AMBIENT

This large self-serve cabinet provides ample space to display ambient product while showing food at its best.

Model	BA6	BA9	BA12	BA15	BA18	BA24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Canopy Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1630mm	1630mm	1630mm	1630mm	1630mm	1630mm
Available Display Area	1.13m²	1.8m²	2.5m²	3.2m²	3.6m²	5m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

REGENT

1095mm height

SlimLED under-shelf LED strip lighting

GlassMax canopy with **Mitrex** frame and glass top

Height adjustable and 'tiltable' shelving:

4 display levels

Flush finished base

Swivel and lockable castors

RC12

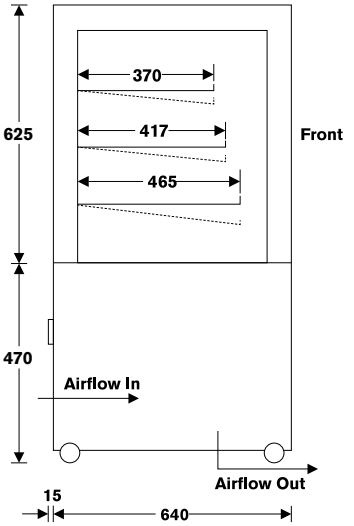
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Four food display levels: three shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European refrigeration components
- Designed to operate at 3 – 5°C in room environments up to 32°C
- Fan forced air flow for even temperature distribution
- **ClearView** front and top glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- Condenser air vented through base—no unsightly vents
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REGENT: CHILLED

This elegant serve-over cabinet is designed to provide maximum interaction between staff and customers. With its elegant glass top the Regent cabinet displays food at its finest.

4°C operating temperature

Model	RC6	RC9	RC12	RC15	RC18	RC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1095mm	1095mm	1095mm	1095mm	1095mm	1095mm
Available Display Area	0.9m²	1.4m²	1.9m²	2.5m²	2.8m²	3.8m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

RCO9

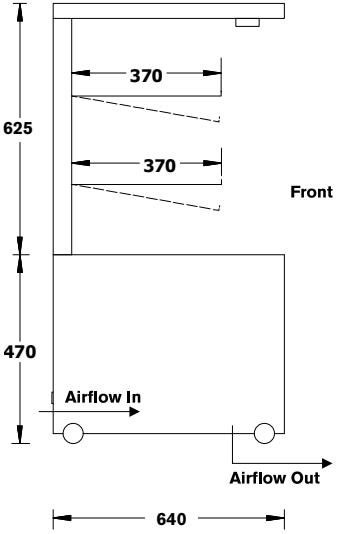
STANDARD FEATURES

- Open front cabinet for "grab and go"
- Stainless steel top
- Three food display levels: two shelves plus base
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European refrigeration components
- Designed to operate at 3 – 5°C in room environments up to 22°C with no air movement across open face
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- Condenser air vented through base
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Mounted on lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REGENT: CHILLED IMPULSE

A stylish open fronted cabinet that allow for excellent serve-over and simply invites the customer in.

4°C operating temperature

Model	RCO9	RCO12	RCO15
Length	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm
Height	1095mm	1095mm	1095mm
Available Display Area	1.1m²	1.5m²	1.94m²
Power Connection	10A Plug	10A Plug	10A Plug

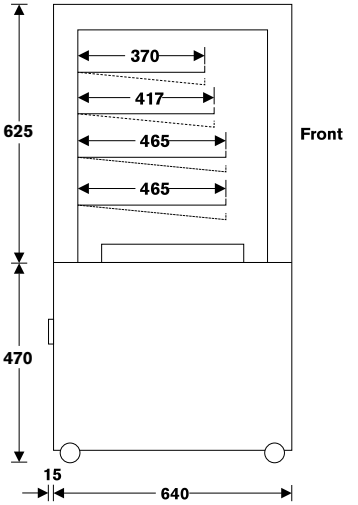
**Add extra 15mm for protruding control panel and switches*

RH9

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Four shelf levels; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European heating and control components
- Thermostatically controlled to operate at a temperature set between 30 – 95°C
- Fan forced air flow for even heat distribution
- Rapid response element for better temperature control
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

REGENT: HEATED

A stylish serve-over cabinet that shows hot food in the best possible light. The moderate height and top glass of the Regent cabinets allow food to be viewed from all angles.

up to 95°C operating temperature.

Model	RH6	RH9	RH12	RH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	1095mm	1095mm	1095mm	1095mm
Available Display Area	0.9m²	2.1m²	1.9m²	2.5m²
Power Connection	10A Plug	10A Plug	10A Plug	20A Plug

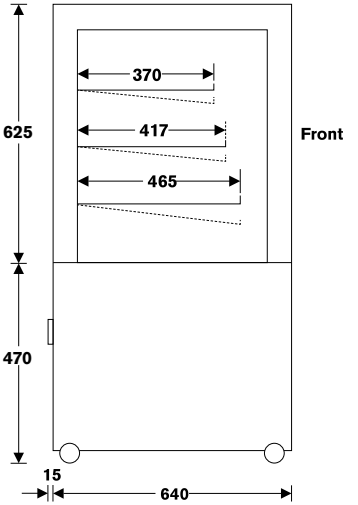
**Add extra 15mm for protruding control panel and switches*

RA9

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Full glass top for top down viewing of displayed food
- **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- Four food display levels: three shelves plus base; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Top venting to allow heat dissipation
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

REGENT: AMBIENT

A serve-over ambient cabinet of stylish and minimalist design. Incorporating an elegant glass top, food is displayed at its best.

Model	RA6	RA9	RA12	RA15	RA18	RA24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1095mm	1095mm	1095mm	1095mm	1095mm	1095mm
Available Display Area	0.9m²	1.4m²	1.9m²	2.5m²	2.8m²	3.8m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

LINCOLN

1240mm height

SlimLED under-shelf LED strip lighting

FrameFree canopy

Height adjustable and 'tiltable' shelving:

4 display levels

Flush finished base

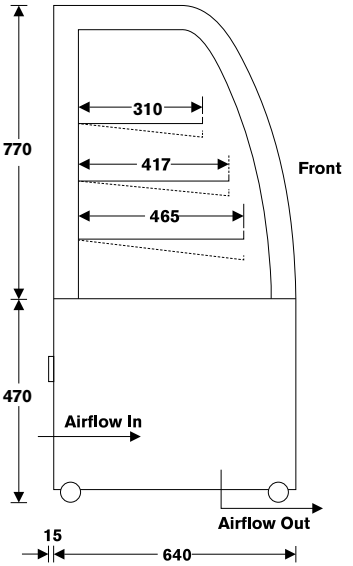
Swivel and lockable castors

LC12

STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food
- Four food display levels: three shelves plus bottom trays
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European refrigeration components
- Designed to operate at 3 – 5°C in room environments up to 32°C
- Fan forced air flow for even temperature distribution
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- Condenser air vented through base—no unsightly vents
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

LINCOLN: CHILLED

The Lincoln cabinet adds a designer look to any food service environment. The curved glass front of the elegant Lincoln cabinet gives visual impact and provides an unobstructed view of the displayed food.

4°C operating temperature

Model	LC6	LC9	LC12	LC15	LC18	LC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1240mm	1240mm	1240mm	1240mm	1240mm	1240mm
Available Display Area	0.84m²	1.34m²	1.83m²	2.4m²	2.7m²	3.7m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

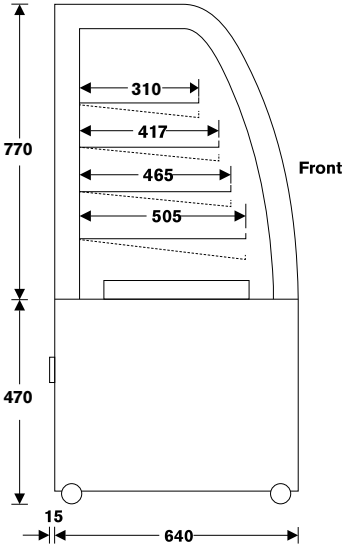
LH9

STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food
- Four shelf levels
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European heating and control components
- Thermostatically controlled to operate at a temperature between 30 – 95°C
- Fan forced air flow for even heat distribution
- Rapid response element for better temperature control
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60
For Cabinet Accessories refer to page 72

SIDE VIEW



LINCOLN: HEATED

This designer cabinet allows great viewing of heated food offerings, simply drawing the customer in to encourage food purchase.

up to 95°C operating temperature

Model	LH6	LH9	LH12	LH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	1240mm	1240mm	1240mm	1240mm
Available Display Area	0.85m²	1.4m²	1.9m²	2.4m²
Power Connection	10A Plug	10A Plug	10A Plug	20A Plug

**Add extra 15mm for protruding control panel and switches*

LA9

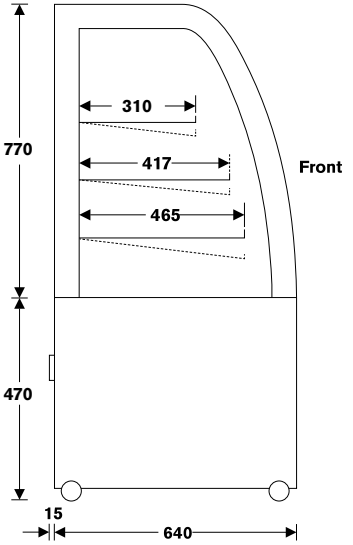
STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food
- Four food display levels: three shelves plus base
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Top venting to allow heat dissipation
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



LINCOLN: AMBIENT

This cabinet offers class to any ambient food offering. With its minimalist and stylish look, product stands out and tempts the customer.

Model	LA6	LA9	LA12	LA15	LA18	LA24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1240mm	1240mm	1240mm	1240mm	1240mm	1240mm
Available Display Area	0.84m²	1.34m²	1.83m²	2.4m²	2.7m²	3.7m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 15mm for protruding control panel and switches*

DEVON

830mm height

GlassMax canopy with stainless steel lid

GoldenGlow halogen lighting

Height adjustable and 'tiltable' shelving:

4 display levels

Flush finished base

DCC12

minitek
REFRIGERATION TECHNOLOGY

DEVON: CHILLED COMPACT

This innovative and unique cabinet incorporates Festivé's leading MiniTek technology to deliver the most advanced and flexible counter top on the market—simply plug in and operate.

4°C operating temperature

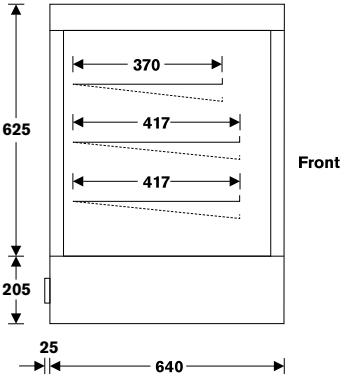
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- **MiniTek** compact refrigeration technology built into base of cabinet. No bench cut-outs or condenser installation required and cabinet is freely moveable across benches, between benches and to new locations
- Four food display levels: three shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European and Japanese refrigeration components
- Designed to operate at 3 – 5°C in room environments up to **28°C**
- Fan forced air flow for even temperature distribution
- **ClearView** front glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



Model	DCC9	DCC12	DCC15	DCC18	DCC24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm
Available Display Area	1.35m²	1.85m²	2.4m²	2.7m²	3.7m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 25mm for protruding control panel, switches, and cable exit*

DCI12
(Front sliding door option)

DEVON: CHILLED INTEGRAL

An elegant counter top cabinet designed to maximise display area, show food with style, and maintain food at the highest quality.

4°C operating temperature

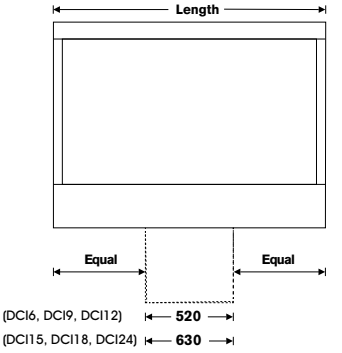
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- Refrigeration unit provided as condenser in cradle
- Four food display levels: three shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European refrigeration components
- Designed to operate at 3 – 5°C in room environments up to **32°C**
- Fan forced air flow for even temperature distribution
- **ClearView** front glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)

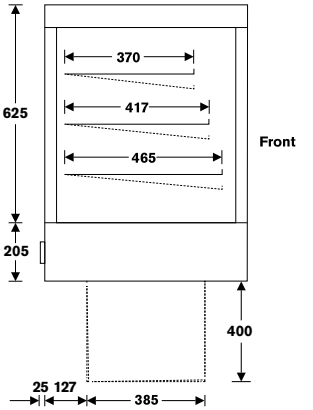
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

REAR VIEW



SIDE VIEW



Model	DCI6	DCI9	DCI12	DCI15	DCI18	DCI24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm	830mm
Available Display Area	0.9m²	1.4m²	1.9m²	2.5m²	2.8m²	3.8m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

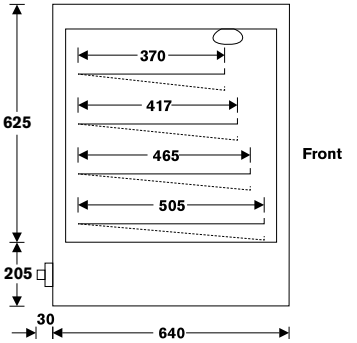
**Add extra 30mm for protruding control panel, switches and cable exit*

DH9

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- **GoldenGlow** lighting system, incorporating long life halogen heat lamps, that gives pastries a golden glow
- Four shelf display levels; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European heating and control components
- Thermostatically controlled to operate at a temperature up to 95°C
- Fan forced air flow for even heat distribution
- Rapid response element for better temperature control
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

DEVON: HEATED

A stylish heated counter top cabinet that maximises display area and utilises Festivé's GoldenGlow lighting system to display heated food at its best.

up to 95°C operating temperature

Model	DH6	DH9	DH12	DH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm
Available Display Area	0.9m²	1.4m²	1.66m²	1.94m²
Power Connection	10A Plug	10A Plug	15A Plug	20A Plug

**Add extra 30mm for protruding control panel, switches and cable exit*

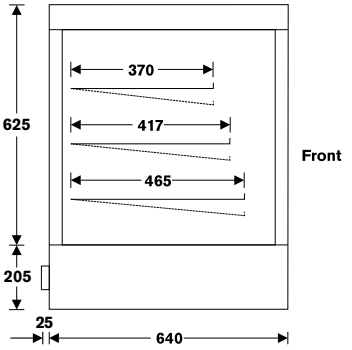
DA9

(Front sliding door option)

STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- Four food display levels: three shelves plus base; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Top venting to allow heat dissipation
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

SIDE VIEW



For Factory Options refer to page 60

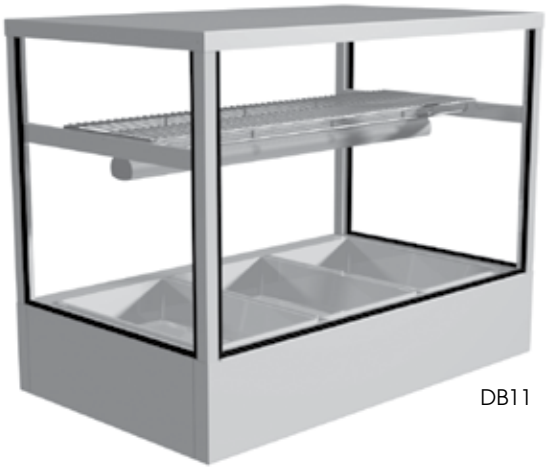
For Cabinet Accessories refer to page 72

DEVON: AMBIENT

An elegant counter-top ambient cabinet that maximises display area, shows off food and provides a consistent look across a line-up of other Devon cabinets.

Model	DA6	DA9	DA12	DA15	DA18	DA24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm	830mm
Available Display Area	0.9m²	1.4m²	1.9m²	2.5m²	2.8m²	3.8m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 25mm for protruding control panel, switches and cable exit*



DB11

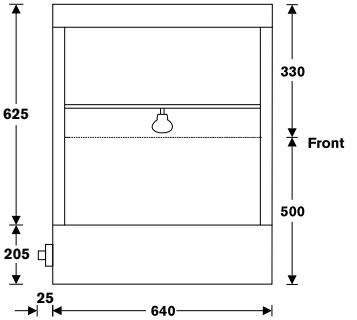
STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- Open at rear (no doors)
- Internal chrome wire shelf for holding plates
- **DoubleJacket** long life halogen heat lamps mounted under shelf
- Gastronorm pans not supplied with unit
- Fixed front glass
- Thermostatically controlled to operate at a temperature up to 95°C
- Drain with faucet built in
- Can be operated wet or dry

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



DEVON: BAIN MARIE

An elegant looking Bain Marie cabinet that enhances the presentation of food. Looks great in any environment.

up to 95°C operating temperature

Model	DB7	DB11	DB14	DB17	DB20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm
No. of Gastro 1/1 Pans**	2	3	4	5	6
Power Connection	10A Plug	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

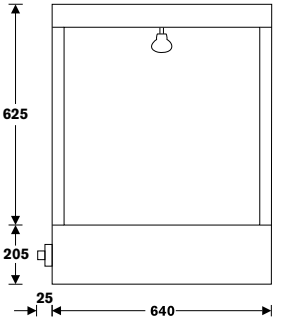
**Add extra 30mm for protruding control panel, switches and cable exit*
***Up to 100mm deep. (Gastronorm pans not supplied)*

DHD14

STANDARD FEATURES

- Minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- Tempered glass deck
- Open at rear (no doors)
- **DoubleJacket** long life halogen heat lamps mounted under top
- Fixed front glass
- Thermostatically controlled to operate at a temperature up to 110°C

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

DEVON: HOT DECK

For gourmet food presentation this hot deck cabinet provides the class the food deserves.

up to 110°C operating temperature

Model	DHD7	DHD11	DHD14	DHD17	DHD20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm
Hot Plate (L x D)	623 x 506mm	948 x 506mm	1273 x 506mm	1598 x 506mm	1923 x 506mm
Power Connection	10A Plug	10A Plug	15A Plug	15A Plug	20A Plug

**Add extra 30mm for protruding control panel, switches and cable exit*

butter
Chicken Wrap

CORNWALL

830mm height

FrameFree canopy

Height adjustable and 'tiltable' shelving:

4 display levels

Flush finished base

MiniTek compact refrigeration in base

CCC12

minitek
REFRIGERATION TECHNOLOGY

CORNWALL: CHILLED COMPACT

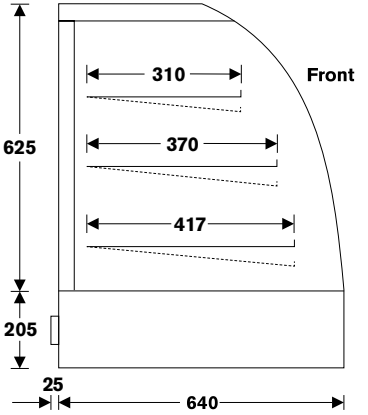
This innovative and unique cabinet incorporates Festivé's leading MiniTek technology to deliver the most advanced and flexible counter top on the market—simply plug in and operate.

4°C operating temperature

STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food from all sides
- **MiniTek** compact refrigeration technology built into base of cabinet. No bench cut-outs or condenser installation required and cabinet is freely moveable across benches, between benches and to new locations
- Four food display levels: three shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European and Japanese refrigeration components
- Designed to operate at 3 – 5°C in room environments up to **28°C**
- Fan forced air flow for even temperature distribution
- **ClearView** front glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

Model	CCC9	CCC12	CCC15	CCC18	CCC24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm
Available Display Area	1.26m²	1.73m²	2.24m²	2.54m²	3.5m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 25mm for protruding control panel, switches and cable exit*

CCI12
(Front sliding door option)

CORNWALL: CHILLED INTEGRAL

An elegant counter-top cabinet designed to maximise display area, show food with style, and maintain food at the highest quality.

4°C operating temperature

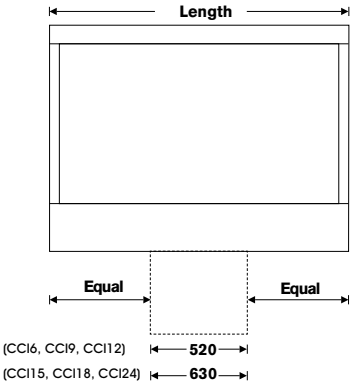
STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food from all sides
- Refrigeration unit provided as condenser in cradle
- Four food display levels: three shelves plus bottom trays; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European and Japanese refrigeration components
- Refrigeration unit provided as condenser in cradle
- Designed to operate at 3 – 5°C in room environments up to 32°C
- Fan forced air flow for even temperature distribution
- **ClearView** front glass for condensation control
- Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate—no drain required
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)

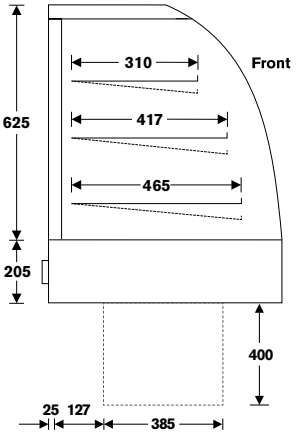
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

REAR VIEW



SIDE VIEW



Model	CCI6	CCI9	CCI12	CCI15	CCI18	CCI24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm	830mm
Available Display Area	0.84m²	1.34m²	1.83m²	2.4m²	2.7m²	3.7m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

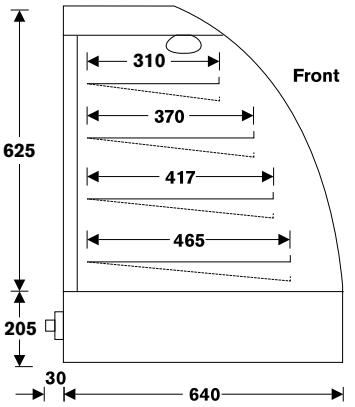
**Add extra 30mm for protruding control panel and switches*

CH9

STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food from all sides
- **GoldenGlow** lighting system, incorporating long life halogen heat lamps, that gives pastries a golden glow
- Four shelf display levels; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European heating and control components
- Thermostatically controlled to operate at a temperature up to 95°C
- Fan forced air flow for even heat distribution
- Rapid response element for better temperature control
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

SIDE VIEW



For Factory Options refer to page 60
For Cabinet Accessories refer to page 72

CORNWALL: HEATED

A stylish heated counter top cabinet that maximises display area and utilises Festivé's GoldenGlow lighting system to display heated food at its best.

up to 95°C operating temperature

Model	CH6	CH9	CH12	CH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm
Available Display Area	0.8m²	1.25m²	1.7m²	2.23m²
Power Connection	10A Plug	10A Plug	15A Plug	20A Plug

**Add extra 30mm for protruding control panel and switches*

CA9

(Front sliding door option)

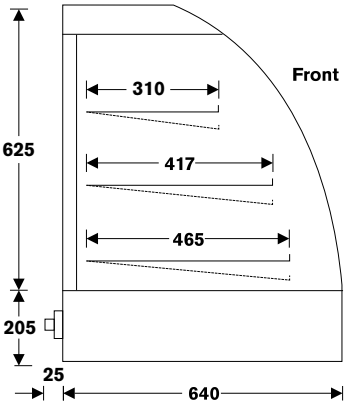
STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food from all sides
- Four food display levels: three shelves plus base; offering more extensive display area than comparable cabinets
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Top venting to allow heat dissipation
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



CORNWALL: AMBIENT

An elegant counter top ambient cabinet that maximises display area, shows off food and provides a consistent look across a line-up of other Cornwall cabinets.

Model	CA6	CA9	CA12	CA15	CA18	CA24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm	830mm
Available Display Area	0.84m²	1.34m²	1.83m²	2.4m²	2.7m²	3.7m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

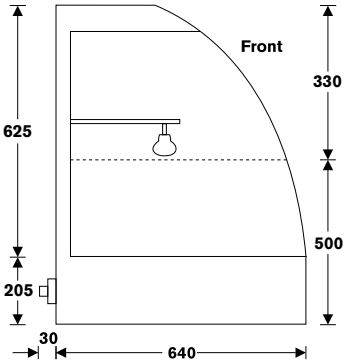
**Add extra 25mm for protruding control panel and switches*

CB14

STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food from all sides
- Open at rear (no doors)
- Internal chrome wire shelf for holding plates
- **DoubleJacket** long life halogen heat lamps mounted under shelf
- Gastronorm pans not supplied with unit
- Fixed front glass
- Thermostatically controlled to operate at a temperature up to 95°C
- Drain with faucet built in
- Can be operated wet or dry

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

CORNWALL: BAIN MARIE

An elegant looking Bain Marie cabinet for getting the most out of hot food offerings.

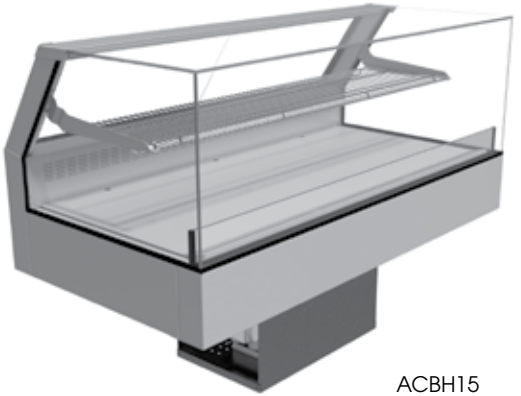
up to 95°C operating temperature

Model	CB7	CB11	CB14	CB17	CB20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm
No. of Gastro 1/1 Pans**	2	3	4	5	6
Power Connection	10A Plug	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

**Add extra 30mm for protruding control panel, switches and cable exit*
***Up to 100mm deep. (Gastronorm pans not supplied)*

AVON

SlimLED LED strip lighting
Frameless glass canopy
Angled rear doors for easier access
830mm deep base for maximal display



ACBH15

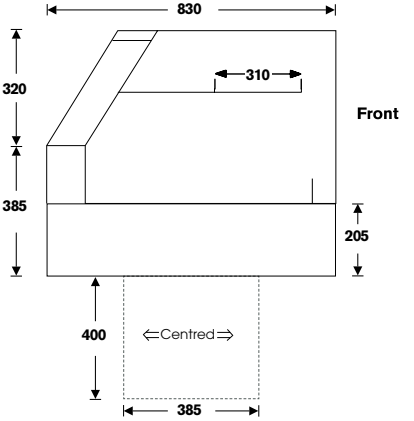
STANDARD FEATURES

- Frameless single-glazed glass canopy with UV bonded seams
- Fan assisted cold air blanket across floor of cabinet
- Single level display
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- **SlimLED** lighting system with 12V safety off top rear rail
- **SureVap** self-evaporating system for condensate - no drain required
- High quality European refrigeration components
- Removable shelf for ambient display
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

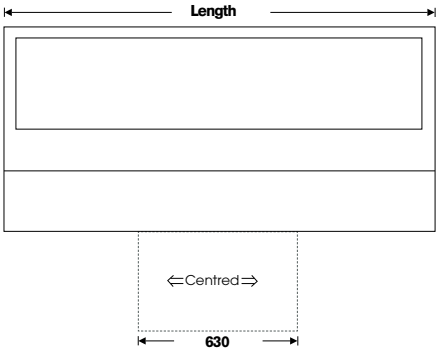
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REAR VIEW



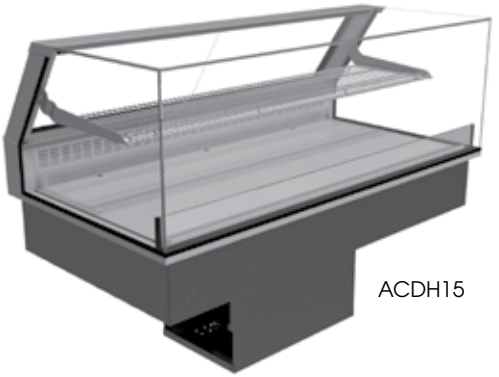
AVON HI: CHILLED BENCHTOP

This architecturally designed frameless cabinet is ideal for high-end patisserie or delicatessen style displays

4°C operating temperature

Model	ACBH9	ACBH12	ACBH15	ACBH18	ACBH24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	830mm	830mm	830mm	830mm	830mm
Height	705mm	705mm	705mm	705mm	705mm
Available Display Area	0.54m²	0.72m²	0.92m²	1.1m²	1.44m²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 30mm for protruding control panel, switches and cable exit*



ACDH15

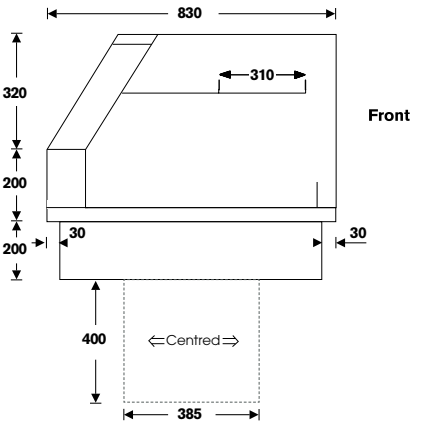
STANDARD FEATURES

- **Frameless** single-glazed glass canopy with UV bonded seams
- Fan assisted cold air blanket across floor of cabinet
- Single level display
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- **SlimLED** lighting system with 12V safety off top rear rail
- **SureVap** self-evaporating system for condensate - no drain required
- High quality European refrigeration components
- Removable shelf for ambient display
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

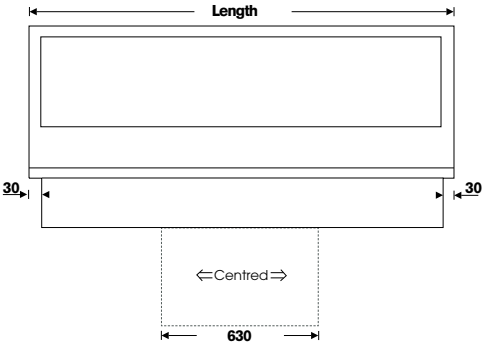
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REAR VIEW

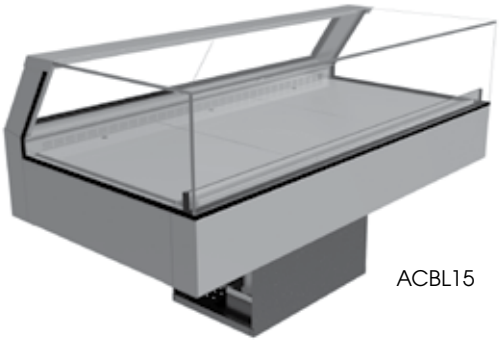


AVON HI: CHILLED DROP-IN

This architecturally designed frameless cabinet is ideal for high-end patisserie or delicatessen style displays

4°C operating temperature

Model	ACDH9	ACDH12	ACDH15	ACDH18	ACDH24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth	830mm	830mm	830mm	830mm	830mm
Height	520mm	520mm	520mm	520mm	520mm
Available Display Area	0.54m^2	0.72m^2	0.92m^2	1.1m^2	1.44m^2
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug



ACBL15

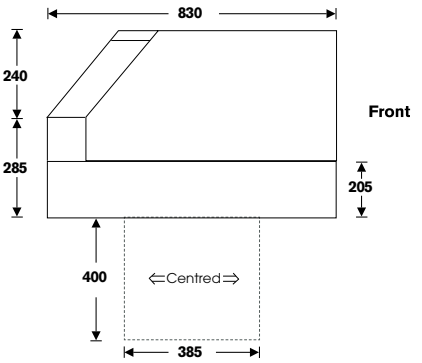
STANDARD FEATURES

- **Frameless** single-glazed glass canopy with UV bonded seams
- Fan assisted cold air blanket across floor of cabinet
- Single level display
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- **SlimLED** lighting system with 12V safety off top rear rail
- **SureVap** self-evaporating system for condensate - no drain required
- High quality European refrigeration components
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

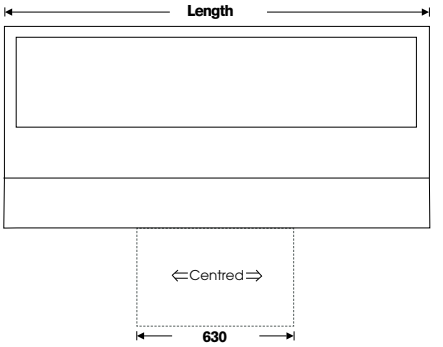
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REAR VIEW



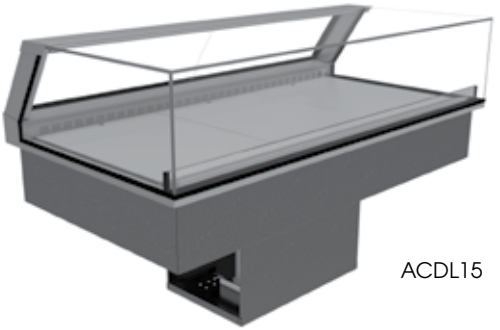
AVON LO: CHILLED BENCHTOP

This architecturally designed frameless cabinet is ideal for high-end patisserie or delicatessen style displays

4°C operating temperature

Model	ACBL9	ACBL12	ACBL15	ACBL18	ACBL24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	830mm	830mm	830mm	830mm	830mm
Height	525mm	525mm	525mm	525mm	525mm
Available Display Area	0.54m^2	0.72m^2	0.92m^2	1.1m^2	1.44m^2
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 30mm for protruding control panel, switches and cable exit*



ACDL15

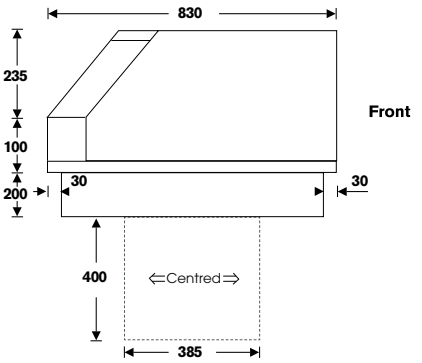
STANDARD FEATURES

- **Frameless** single-glazed glass canopy with UV bonded seams
- Fan assisted cold air blanket across floor of cabinet
- Single level display
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- **SlimLED** lighting system with 12V safety off top rear rail
- **SureVap** self-evaporating system for condensate - no drain required
- High quality European refrigeration components
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

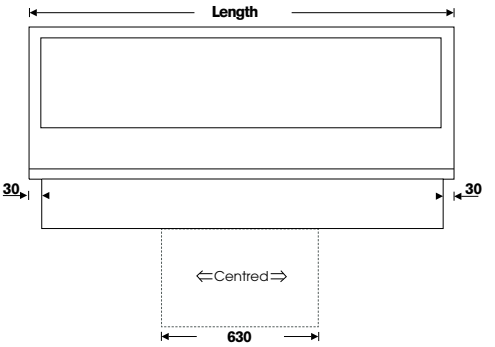
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REAR VIEW



AVON LO: CHILLED DROP-IN

This architecturally designed frameless cabinet is ideal for high-end patisserie or delicatessen style displays

4°C operating temperature

Model	ACDL9	ACDL12	ACDL15	ACDL18	ACDL24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	830mm	830mm	830mm	830mm	830mm
Height	335mm	335mm	335mm	335mm	335mm
Available Display Area	0.54m^2	0.72m^2	0.92m^2	1.1m^2	1.44m^2
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

**Add extra 30mm for protruding control panel, switches and cable exit*

LATTE
coffee
long
Black
MOCHA
Piccolo
latte
HOT
Chocolate

SOMERSET

SlimLED LED strip lighting
Refrigerated air blanket across well
Planar glass canopy
Joinery Unit (optional)

SC12

STANDARD FEATURES

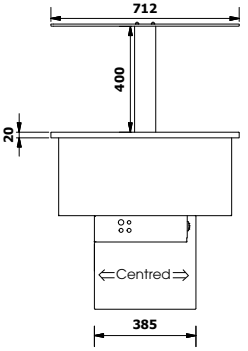
- Fan assisted cold air blanket across top of well
- Stainless steel well
- Fits 65mm deep Gastronorm pans or bowls (Gastronorm pans not supplied with unit)
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- Elegant stainless steel gantry
- Planar glass canopy as standard
- Designer overhead **SlimLED** lighting system with 12V safety
- Defrost drainage to container or plumbed to waste

For Sneeze-Guard and glass canopy options refer to page 58

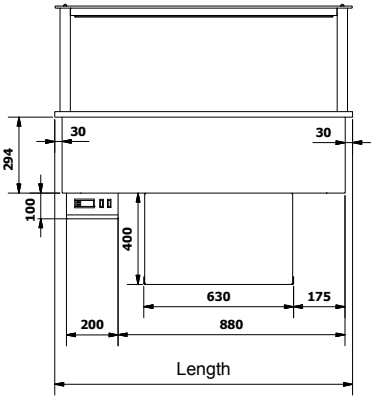
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REAR VIEW



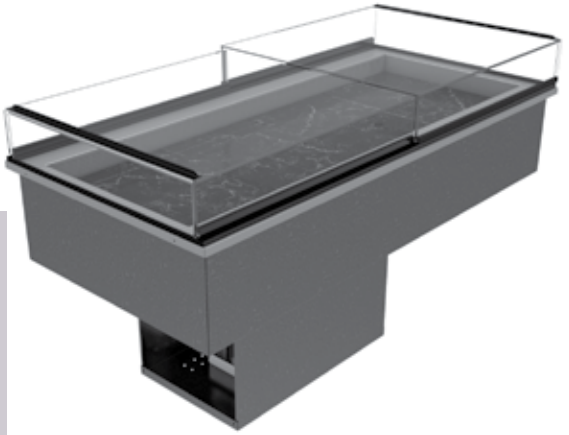
SOMERSET: CHILLED AIR CURTAIN

This architecturally designed air curtain cabinet is ideal for buffet or food court environments looking to show the best of chilled food. Installed within compatible joinery it brings a touch of class to any servery.

4°C operating temperature

Model	SC12	SC15	SC18	SC21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy Height Above Counter	430mm	430mm	430mm	430mm
No. of Gastro 1/1 Pans*	3	4	5	6
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug

**Up to 65mm deep. (Gastronorm pans not supplied)*



SCRW15 with Sliding Canopy option and Marble Tiles (not provided)

SOMERSET RW: CHILLED AIR CURTAIN

This stylish air curtain cabinet is ideal for display of gourmet and patisserie foods. Installed within compatible joinery it brings class to your food offering.

4°C operating temperature

STANDARD FEATURES

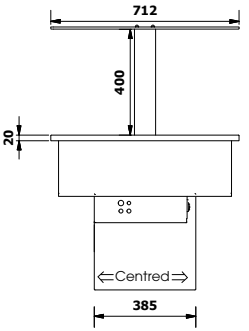
- Fan assisted cold air blanket across top of well
- Stainless steel well
- Raised well **(RW)** to allow displayed food to sit higher
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- Elegant stainless steel gantry
- Planar glass canopy as standard
- Designer overhead **SlimLED** lighting system with 12V safety
- Defrost drainage to container or plumbed to waste

For Sneeze-Guard and glass canopy options refer to page 58

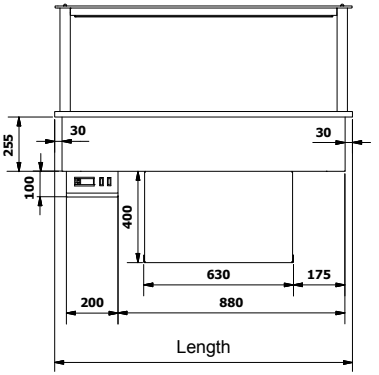
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW

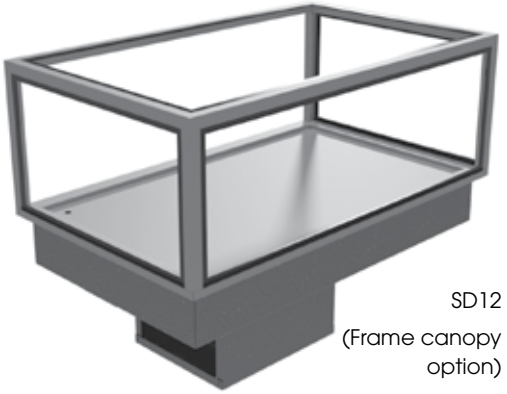


REAR VIEW



Model	SCRW12	SCRW15	SCRW18	SCRW21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Internal Well Height	75mm	75mm	75mm	75mm
Canopy Height Above Counter*	430mm	430mm	430mm	430mm
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug

**For Planar canopy option*



SD12
(Frame canopy option)

STANDARD FEATURES

- Coiled copper refrigeration of base of well
- Well fully insulated with polyurethane foam
- Stainless steel well
- Gastronorm pans not supplied with unit
- Elegant stainless steel gantry
- Planar glass canopy as standard
- Designer overhead **SlimLED** lighting system with 12V safety
- Refrigeration unit provided as Integral (condenser in cradle)
- Relies on contact refrigeration: product temperature achieved is dependent on degree of container contact with deck and density of food

CUSTOM FEATURES

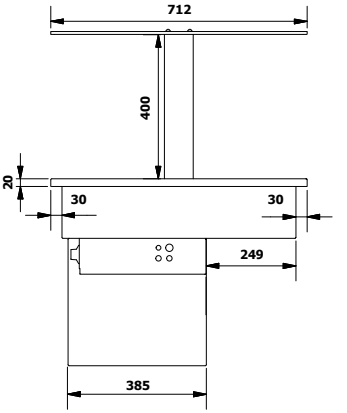
- Height of well can be 20mm or more
- Width of well flange can be 50mm or more
- Length and depth of well can be built to custom dimensions
- Can be designed to accommodate Gastronorm pans, sushi trays or other containers
- Sushi trays, powder-coated to colour of choice, are available

For Sneeze-Guard and glass canopy options refer to page 58

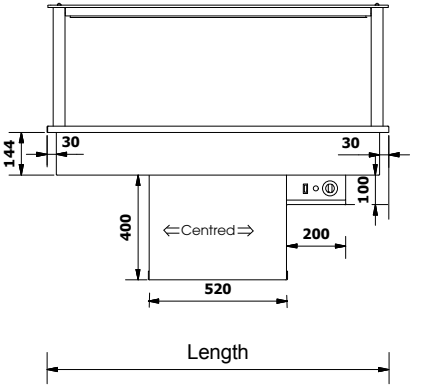
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



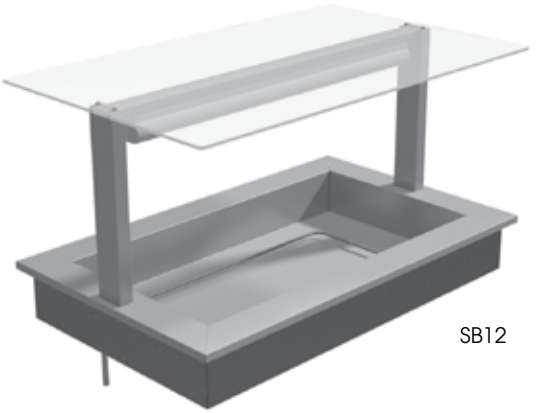
REAR VIEW



SOMERSET: COLD DECK

With its clean lines and high quality finish this Cold Deck offers versatility for a range of food presentations. Whether it be a sushi deck or breakfast bar this Somerset cabinet lets food look great.

Model	SD12	SD15	SD18	SD21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Well Height	50mm	50mm	50mm	50mm
Canopy height above counter	430mm	430mm	430mm	430mm
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug



SB12

STANDARD FEATURES

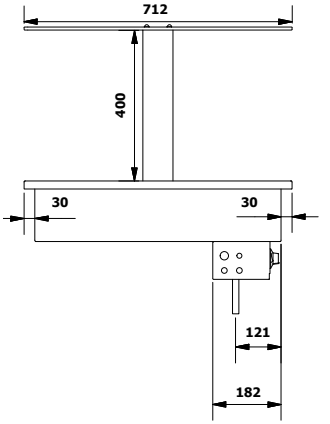
- Operates **wet** or **dry**
- Stainless steel well
- Fits 100mm high Gastronorm pans (Gastronorm pans not supplied with unit)
- Gastronorm pans not supplied with unit
- Thermostatically controlled to operate at a temperature up to 95°C
- Elegant stainless steel gantry
- Planar glass canopy as standard
- **DoubleJacket** long life halogen heat lamps mounted in designer overhead lighting system
- Drain with faucet built in

For Sneeze-Guard and glass canopy options refer to page 58

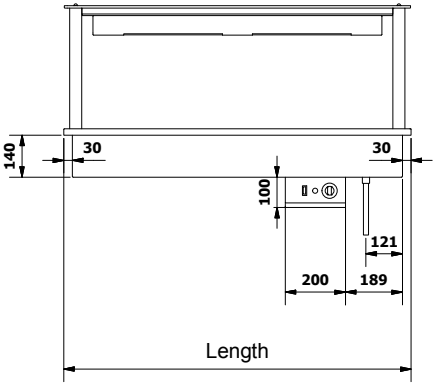
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REAR VIEW



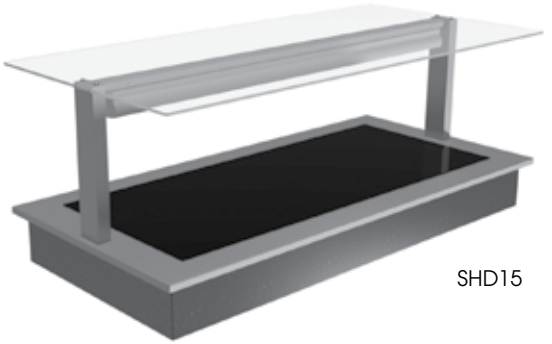
SOMERSET: BAIN MARIE

A designer servery for hot food presentation that delivers style and elegance to any buffet or food court environment.

Up to 95°C operating temperature

Model	SB12	SB15	SB18	SB21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy height above counter	430mm	430mm	430mm	430mm
No. of Gastro 1/1 Pans*	3	4	5	6
Power Connection	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

**Up to 100mm deep. Gastronorm pans not supplied*



SHD15

STANDARD FEATURES

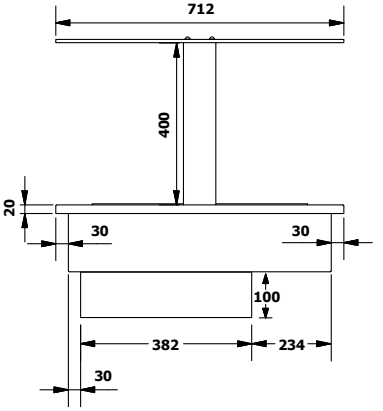
- Tempered glass deck
- **DoubleJacket** halogen heat lamps mounted in designer overhead lighting system
- Thermostatically controlled to operate at a temperature up to 110°C
- Elegant stainless steel gantry
- Planar glass canopy as standard

For Sneeze-Guard and glass canopy options refer to page 58

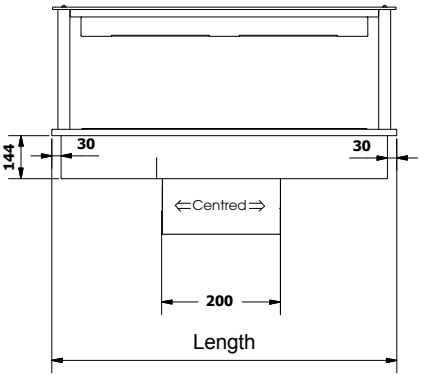
For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

SIDE VIEW



REAR VIEW



SOMERSET: HOT DECK

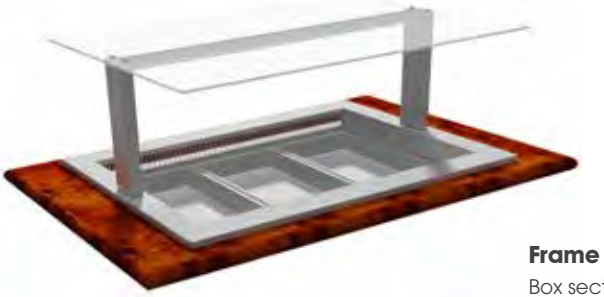
Displaying hot food with a difference this hot deck servery cabinet provides the style and elegance it deserves.

up to 110°C operating temperature

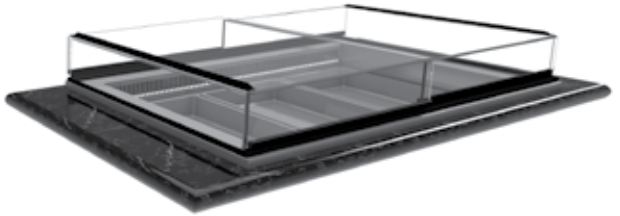
Model	SHD12	SHD15	SHD18	SHD21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy height above counter	430mm	430mm	430mm	430mm
Hot Plate (L x D)	989 x 546mm	1314 x 546mm	1639 x 546mm	1964 x 546mm
Power Connection	10A Plug	15A Plug	15A Plug	20A Plug

SOMERSET CANOPIES

Planar Canopy:
Flat glass canopy

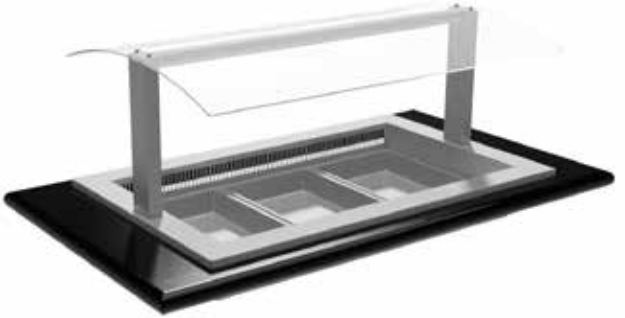


Sliding Canopy:
Glass on glass sliding canopy



Frame Canopy:
Box section frame canopy

Radial Canopy:
Single-curve glass canopy



Frameless Canopy:
Glass on glass canopy

osten

FACTORY OPTIONS

Frameless canopy option: double-glazed glass canopy

SlimLED under-shelf LED strip lighting

Glass shelving option

Black powder-coat base option

DOORS

1. Front Sliding Doors

Front sliding doors of the same design as Festivé rear doors are an option for any Tower, York, Regent, Devon or Cornwall cabinet.

DCI12 (front doors)

CA9 (front doors)

2. Hinged Doors

Hinged doors can be fitted to most cabinets and are offered as a stylish alternative to sliding doors.

RC6 (hinged rear door)

COLOUR POWDER-COATING

Cabinet exterior metal-work can be colour powder coated to a colour of choice. The standard range of powder-coat colours can be viewed at www.festive.co.nz/info

1. Part Powder-Coat

This option allows selective powder-coating of just the frame in Tower, York, and Regent cabinets; or just the lid and posts in Devon, Cornwall and Lincoln cabinets. Suitable for when the base of a cabinet is pushed up against joinery.

YC12 with frame powdercoat only

2. Full Powder-Coat

This option gives a full powder-coat to all the exterior metal, including the posts or frame

YC12 full powdercoat

DEVON GLASS TOP CONVERSION

The stainless steel lid of a Devon cabinet can be converted to a glass top. This is a good option where Devon cabinets are placed on low counters or plinths.

DCC9 with Glass Top

EXTENDED CANOPY FOR EXTERIOR CLADDING

The glass canopy of a cabinet can be extended forward up to 100mm to allow an exterior cladding such as tiles or wooden panelling to be fitted to the base, flush with the canopy.

RC12 with wood panelling

RC12 with tiles

FRAMELESS CHILLED: DOUBLE-GLAZED GLASS

Frameless cabinets provide a stylish glass on glass look for high-end food display. Frameless refrigerated cabinets with multi-level display require black edge banding of the glass to obscure the double-glazing detail. Available with any Tower, York, Regent or Devon cabinet.

Frameless YC12

Frameless RC15

COPPER, BRASS OR BRONZE FRAMING

This option allows edge framing of the canopy with copper, brass or bronze angle for Tower, York, Baker, Regent and Devon Cabinets.

YC12 with copper framing and full black powdercoat

FRAMELESS AMBIENT BOX ON TOP (SINGLE-GLAZED GLASS)

Ambient boxes with doors and LED lighting can be built atop York or Regent cabinets. To achieve an immaculate and seamless finish the glass edges are bonded using a special UV adhesive process.

RC12 with ambient box

BOIL-OFF UNIT FOR SOMERSET CHILLED AIR CURTAIN

This is suitable where defrost drainage to waste or into a bucket is not possible. It is particularly useful for mobile servery units.

Boil-off unit

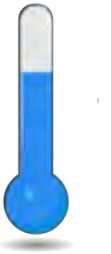
CUSTOMISED DIMENSIONS

A cabinet can be customised to the specific height, length or depth dimension required. Increasing or decreasing the height of a cabinet is straightforward. Making changes to cabinet length or depth is also possible.

TEMPERATURE AND HUMIDITY SETTINGS

1. Controlled Ambient

A refrigerated cabinet can be configured and set to 'controlled ambient' conditions of 10-14°C or any temperature required.



2. Low Humidity

A refrigerated cabinet can be configured to deliver a low relative humidity environment for special applications, such as chocolate display

SHELVING

1. Glass Shelves
Suited for cake and patisserie style displays

2. Stainless Steel Perforated Shelves
Suited for drinks and heavy load displays

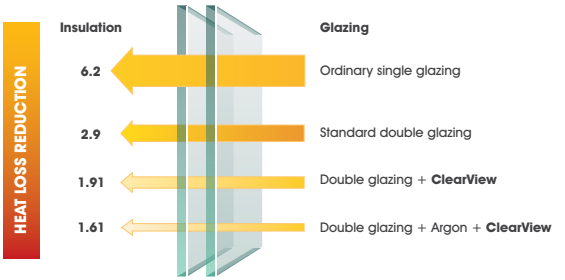
FIXED TICKETING STRIP

Fixed to the front of the shelf this option allows ticketing of displayed product.

CONDENSATION CONTROL

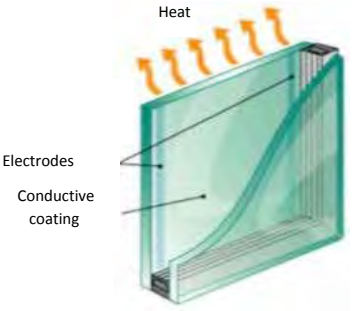
1. ClearView Glass

ClearView film and Argon gas enhance the insulation value of the double-glazed glass to reduce cold transfer and minimise condensation formation. Suitable for condensation control in higher humidity environments.



2. Electrically Heated Glass

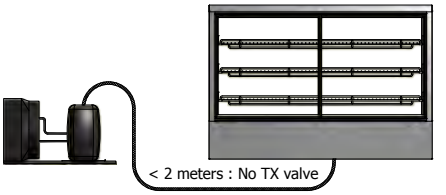
Using special conductive film the outside pane of double-glazed glass is electrically heated. This is suitable for high humidity environments where 100% condensation prevention is required.



REMOTE REFRIGERATION

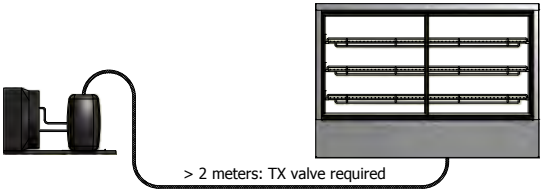
1. Remote Counter top Cabinets with Capillary (no Tx valve)

Based on capillary metering, this is an option for counter top cabinets where the connection distance is less than 2 meters.



2. Remote Cabinets with Tx valve

This is required for all remote installations where the connection distance is greater than 2 meters.



MIRROR GLASS

Mirror glass can be specified on the doors, side panels or rear panel (with front sliding doors).

TRAY RACES OR PREP BENCHES

Detachable front and/or rear tray races and prep benches can be attached to any counter top or floorstanding cabinet. Can be specified with or without bag and/or tong holders.

MEAT HANGING RAILS

Single or triple bar meat hanging rails can be fitted to any framed cabinet.

JOINERY

To compliment the range of food display cabinetry Festivé offers a full range of joinery options to provide a complete fit-out solution.

SERVERY

A stylish range of mobile joinery units designed to compliment the Somerset servery displays. Specified with high pressure laminate top, melamine side panels, and doors to one side. Also fitted with ventilation grills if required and mounted on lockable castors for ease of movement. A full range of standard colour choices are available, including woodgrain finishes.

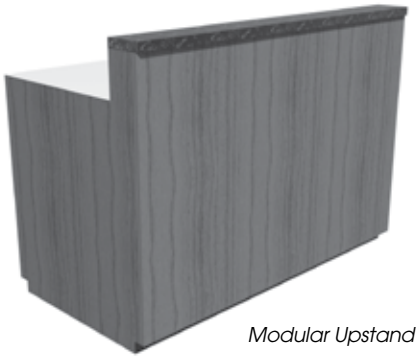
Servery Joinery

Servery Joinery with SC15 fitted

MODULAR

A range of purpose designed joinery units to compliment Festivé counter top display cabinets. The range includes POS counters and corner units.

Each unit is pre-assembled and includes adjustable feet in the base for leveling. Units are open at the rear and include adjustable shelving. All ventilation requirements for Chilled displays have been built into the design. The two choices of design include the Flat Top style, where the base of the display cabinet is visible; or the Upstand style where the base is hidden. A full range of standard colours are available, including woodgrain finishes.



Modular Upstand Unit

Modular Upstand unit with cabinets in place

Modular Flat Top unit

Modular Flat Top unit with cabinet in place

ACCESSORIES

THERMAL SPACER

These 30mm wide stainless steel spacers are energy saving by minimising thermal transfer between hot and cold units

CLIP-ON TICKETING STRIPS

These removable ticketing strips are 90mm long and come in packs of 10.

TONG HOLDER

Internal Diameter: 100mm

BAG HOLDER

Internal Dimensions: 200 L x 65 D x 180mm H

TONG AND BAG HOLDER COMBINED

Internal Dimensions:

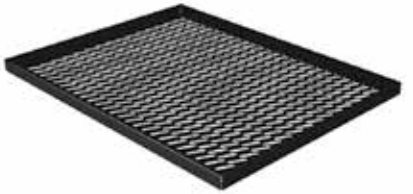
- Bag Holder section: 200 L x 65 D x 180mm H
- Tong Holder section: 65 L x 65 D x 180mm H

PIE CHUTES

These stainless steel pie chutes allows product types to be stacked in rows. They are 120mm wide and come in three depth sizes

SUSHI TRAYS

Suitable for display of sushi in Cold Decks these trays can be powder-coated to colour of choice.



Festivé

Showing food at its best

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