

Festive

Showing food at its best



CABINET COLLECTION



Festivé is a market leader in the design and manufacture of high performance food display cabinets. With their elegant look, minimalist framing and uncluttered interiors Festivé cabinets both maximise display space and enhance the presentation of food. The cabinets are manufactured to the highest quality in a New Zealand factory and Festivé stands behind its products with unrivalled service and support.

Showing food at its best. Festivé offers the most extensive range of food display cabinets on the market; including colour powder coating and stainless steel finishes; curved and flat glass fronts; and serve-over, countertop and drop-in cabinets. Also offered are joinery solutions that integrate with cabinets, as well as a customisation capability that allows the build of products that meet specific customer needs.



Quality

Festivé's highly trained and skilled staff take great pride in their workmanship, ensuring that all cabinets are finished to the highest standard. The company utilises high end European and Japanese refrigeration and heating componentry that ensure products are both reliable and durable. All cabinets are rigorously tested and subjected to robust quality control. In buying Festivé you can be confident that you are receiving the highest quality cabinet available, backed up with a comprehensive warranty.

Regulatory

Festivé cabinets meet all Australian and New Zealand electromagnetic emissions standards (C-tick) and are registered under the 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.

Design & Innovation

Festivé leads the industry with its innovative design and technology. All cabinets have been designed to minimise frame and maximise glass, ensuring customers can view



more of the product inside and that food is shown off at its absolute best. Leading technical innovations include:

- The **MiniTek** compact refrigeration system, developed to provide a unique countertop cabinet that simply sits on the bench and requires no joinery cut-outs, pipe-work or plumbing.
- The **SureVap** technology deals with condensate drainage as part of the refrigeration system, leaving no need to empty buckets or drain condensate to waste outlets.
- The **DuraCoat** system, developed specially for Festivé, provides a protective coating over the refrigeration coils to prevent food acid corrosion and ensure long-life operation.
- The **GoldenGlow** lighting system in heated countertop cabinets 'goldens' the look of pastry items to enhance display of the product.

Festivé continues to invest heavily in R&D to bring exciting new products to market.

Customisation

Festivé has leading capability for the design and manufacture of custom cabinet solutions. Experience in this area allows the Company to produce cabinets that meet the specific needs of customers. Cabinet dimensions, cabinet colour, glass effects, doors, shelving and lighting; or the addition of cabinet accessories, can all be customised. The CAD design team will work with you to incorporate your requirements into a satisfying end product.

Joinery

Festivé offers joinery solutions that integrate with its cabinets, providing a one-stop solution. Whether it be; a joinery counter for placing on, or recessing in, a bench-top cabinet; cabinetry for a chill well or bain marie; or joinery to surround the base of a cabinet; the Company is able to design and build this cabinetry.



Service

Festivé understands the needs of the food service industry and the critical importance for its display cabinets to be operable 24/7. 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.

For more information on technical specifications, installation advice and CAD drawings visit our web-site at:

www.festive.co.nz



Festivé



Festivé

Showing food at its best

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TOWER

1730mm height



Standing tall the Tower is a magnificent cabinet designed for maximum visual impact and floor space utilisation. A fully integral unit that is great for displaying both food and beverages.

Festivé



TC12

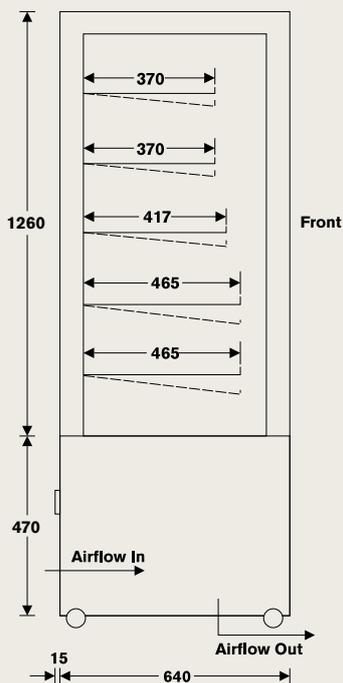
TOWER: CHILLED

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.

TOWER



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › Six food display levels: five 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 **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
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › **SureVap** self-evaporating system for condensate—no drain required
- › Condenser air vented through base—no unsightly vents
- › Top and side LED lighting
- › Rear sliding double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- › Four split-level doors for ease of operation
- › Mounted on swivel and lockable castors allowing easy movement of cabinet

For factory options and accessories refer to page 41

Model	TC6	TC9	TC12
Length	600mm	900mm	1200mm
Depth*	640mm	640mm	640mm
Height	1730mm	1730mm	1730mm
Available Display Area	1.3m ²	2.1m ²	2.8m ²
Power Connection	10A Plug	10A Plug	10A Plug

*Add extra 15mm for protruding control panel and switches



TA9

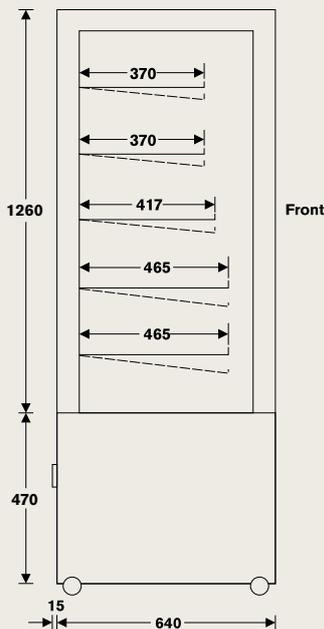
TOWER: AMBIENT

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

TOWER



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › Six food display levels: five shelves plus base
- › Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- › Top and side LED lighting
- › Top venting to allow heat dissipation
- › Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- › Four split-level doors for ease of operation
- › Mounted on swivel and lockable castors allowing easy moving of cabinet

For factory options and accessories refer to page 41

Model	TA6	TA9	TA12
Length	600mm	900mm	1200mm
Depth*	640mm	640mm	640mm
Height	1730mm	1730mm	1730mm
Available Display Area	1.3m ²	2.1m ²	2.8m ²
Power Connection	10A Plug	10A Plug	10A Plug

*Add extra 15mm for protruding control panel and switches





YORK

1400mm height



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



Framed top glass

Festivé



YC12

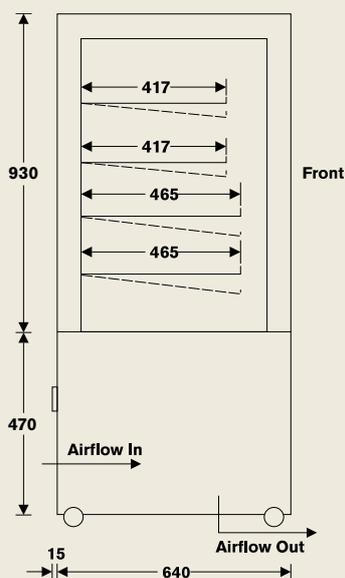
YORK: CHILLED

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.

YORK



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › Five food display levels: four shelves plus base
- › Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- › 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
- › 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
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time.
- › **SureVap** self-evaporating system for condensate—no drain required
- › Condenser air vented through base—no unsightly vents
- › Framed glass top for top down viewing of displayed food
- › Top and side LED lighting
- › 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 and accessories refer to page 41

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	1.13m ²	1.8m ²	2.5m ²	3.2m ²	3.62m ²	5m ²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug
Hi Energy Efficiency (MEPS)	✓	✓	✓	✓	✓	✓

*Add extra 15mm for protruding control panel and switches



YH9

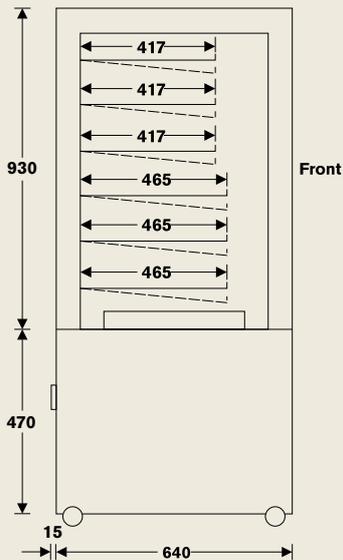
YORK: HEATED

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.
30 - 95°C operating temperature.

YORK



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › Six 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
- › Framed glass top for top down viewing of displayed food
- › Top and side fluorescent lighting
- › 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 and accessories refer to page 41

Model	YH6	YH9	YH12
Length	600mm	900mm	1200mm
Depth*	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm
Available Display Area	1.33m ²	2.13m ²	2.92m ²
Power Connection	10A Plug	10A Plug	20A Plug

*Add extra 15mm for protruding control panel and switches



YA9

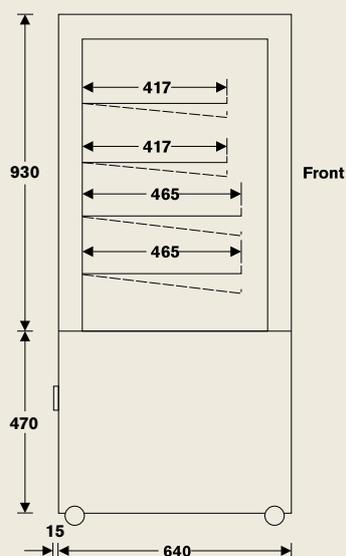
YORK: AMBIENT

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

YORK



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › Five food display levels: four shelves plus base
- › Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- › Framed glass top for top down viewing of displayed food
- › Top and side LED lighting
- › 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 and accessories refer to page 41

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	1.13m ²	1.8m ²	2.5m ²	3.2m ²	3.6m ²	5m ²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

*Add extra 15mm for protruding control panel and switches



REGENT

1090mm height



At moderate height this elegant serve-over cabinet is designed to provide maximum interaction between staff and customers. With its elegant glass top the Regent cabinet shows food at its best.



Framed top glass



RC12

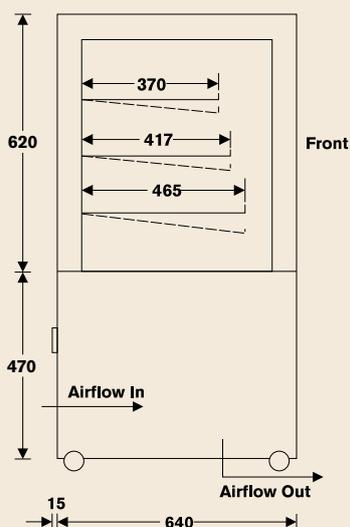
REGENT: CHILLED

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.*

REGENT



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › 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 **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
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › **SureVap** self-evaporating system for condensate—no drain required
- › Condenser air vented through base
- › Framed glass top for top down viewing of displayed food
- › Top and side LED lighting
- › 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 and accessories refer to page 41

Model	RC6	RC9	RC12	RC15	RC18	RC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1090mm	1090mm	1090mm	1090mm	1090mm	1090mm
Available Display Area	0.9m ²	1.4m ²	1.9m ²	2.5m ²	2.8m ²	3.8m ²
Power Connection	10A Plug					
Hi Energy Efficiency	✓	✓	✓	✓	✓	✓

*Add extra 15mm for protruding control panel and switches



RH9

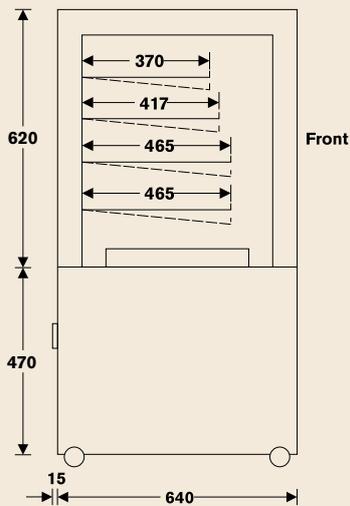
REGENT: HEATED

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.
30 - 95°C operating temperature.

REGENT



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › 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 set between 30 - 95°C
- › Fan forced air flow for even heat distribution
- › Rapid response element for better temperature control
- › Framed glass top for top down viewing of displayed food
- › Top and side fluorescent lighting
- › 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 and accessories refer to page 41

Model	RH6	RH9	RH12	RH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	1090mm	1090mm	1090mm	1090mm
Available Display Area	0.9m ²	1.4m ²	1.9m ²	2.5m ²
Power Connection	10A Plug	10A Plug	10A Plug	20A Plug

*Add extra 15mm for protruding control panel and switches



RA9 (four shelf option)

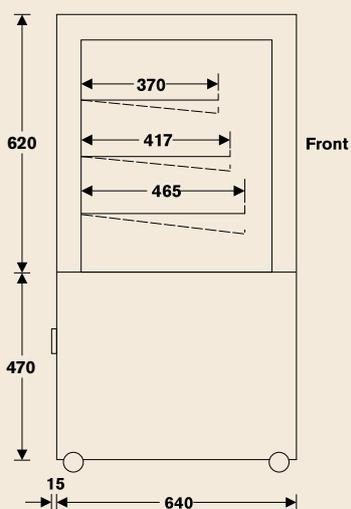
RECENT: AMBIENT

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

RECENT



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable cabinets
- › 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
- › Framed glass top for top down viewing of displayed food
- › Top and side LED lighting
- › 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 and accessories refer to page 41

Model	RA6	RA9	RA12	RA15	RA18	RA24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1090mm	1090mm	1090mm	1090mm	1090mm	1090mm
Available Display Area	0.9m ²	1.4m ²	1.9m ²	2.5m ²	2.8m ²	3.8m ²
Power Connection	10A Plug					

*Add extra 15mm for protruding control panel and switches



LINCOLN

1240mm height



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.

Festivé



LC12

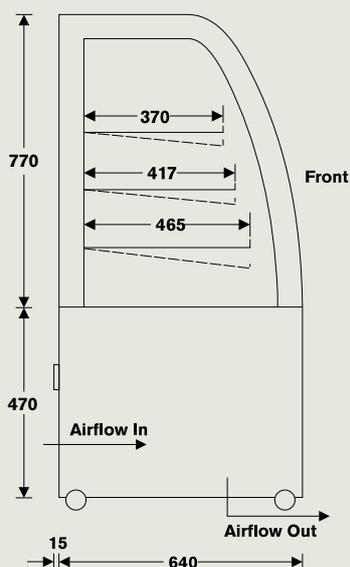
LINCOLN: CHILLED

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.

LINCOLN



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises 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
- › 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
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › **SureVap** self-evaporating system for condensate—no drain required
- › Condenser air vented through base
- › Slim-line LED top and under-shelf lighting
- › 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 and accessories refer to page 41

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	0.9m ²	1.4m ²	1.9m ²	2.5m ²	2.8m ²	3.8m ²
Power Connection	10A Plug					
Hi Energy Efficiency (MEPS)			✓			

*Add extra 15mm for protruding control panel and switches



LH9

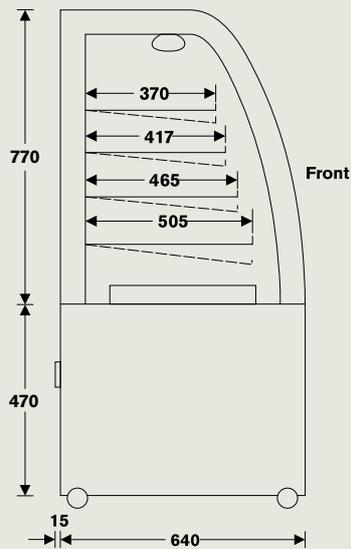
LINCOLN: HEATED

This designer cabinet allows great viewing of heated food offerings, simply drawing the customer in to encourage food purchase. *30 - 95°C operating temperature.*

LINCOLN



SIDE VIEW



STANDARD FEATURES

- › **GoldenGlow** lighting system, incorporating halogen heat lamps, that gives pastries a golden glow or slim-line LED top and under-shelf lighting
- › Minimalist cabinet framing system (less frame/more glass) that maximises 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
- › 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 and accessories refer to page 41

Model	LH6	LH9	LH12	LH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	1240mm	1240mm	1240mm	1240mm
Available Display Area	0.9m ²	1.4m ²	1.9m ²	2.5m ²
Power Connection	10A Plug	10A Plug	10A Plug	20A Plug

*Add extra 15mm for protruding control panel and switches



LA6

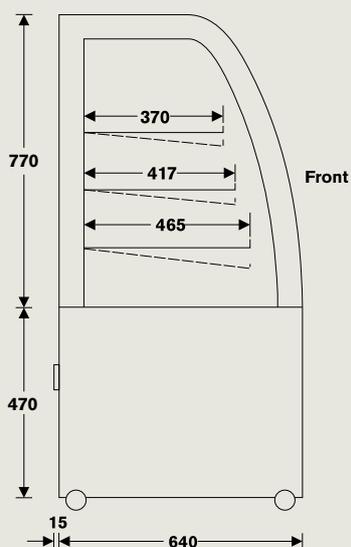
LINCOLN: AMBIENT

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

LINCOLN



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises 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
- › Slim-line LED top and under-shelf lighting
- › 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 and accessories refer to page 41

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	0.9m ²	1.4m ²	1.9m ²	2.5m ²	2.8m ²	3.8m ²
Power Connection	10A Plug					

*Add extra 15mm for protruding control panel and switches





Showing food at its best

Festivé



DEVON

830mm height



An elegant countertop cabinet designed to maximise display area, show food with style, and make an impact in your food service environment. Has the option of refrigeration units that are either, built into base (unique to Festivé), hanging in cradles or remote.

Festivé

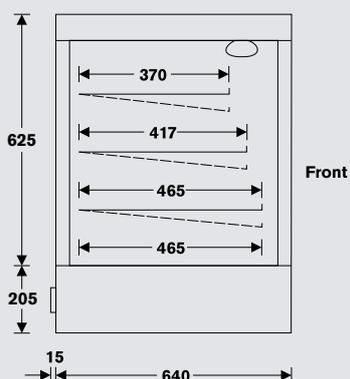


DEVON: COMPACT CHILLED

This innovative and unique cabinet incorporates Festivé's leading MiniTek technology to deliver the most advanced and flexible countertop on the market—simply plug in and operate. *4°C operating temperature.*

DCC12

SIDE VIEW



STANDARD FEATURES

- › **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
- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable countertop cabinets
- › 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 and Japanese refrigeration components
- › Tested 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
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › **SureVap** self-evaporating system for condensate—no drain required
- › Designer top-down LED lighting system
- › Rear sliding double-glazed doors on friction-free, low wear tracks (doors removable for cleaning), front sliding doors optional

For factory options and accessories refer to page 41



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	1.4m ²	1.9m ²	2.5m ²	2.8m ²	3.8m ²
Power Connection	10A Plug				
Hi Energy Efficiency (MEPS)		✓	✓	✓	✓

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



DC12 Integral (condenser in cradle) option

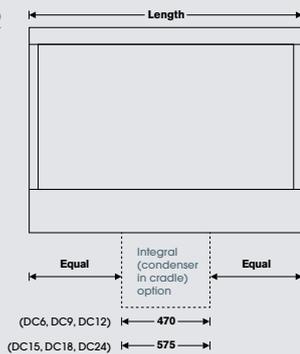
DEVON: CHILLED

An elegant countertop cabinet designed to maximise display area, show food with style, and maintain food at the highest quality. *4°C operating temperature.*

DEVON



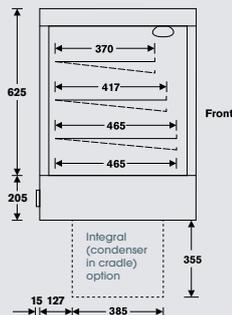
REAR VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable countertop cabinets
- › 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
- › Tested 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
- › Refrigeration unit provided as Remote or Integral (condenser in cradle)
- › **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › **SureVap** self-evaporating system for condensate—no drain required (with Integral (condenser in cradle) option)
- › Designer top-down LED lighting system
- › Rear sliding double-glazed doors on friction-free, low wear tracks (doors removable for cleaning), front sliding doors optional

SIDE VIEW



For factory options and accessories refer to page 41

Model	DC6	DC9	DC12	DC15	DC18	DC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Cabinet Height	830mm	830mm	830mm	830mm	830mm	830mm
Available Display Area	0.9m ²	1.4m ²	1.9m ²	2.5m ²	2.8m ²	3.8m ²
Power Connection	10A Plug					
Hi Energy Efficiency (MEPS)			✓	✓	✓	✓

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

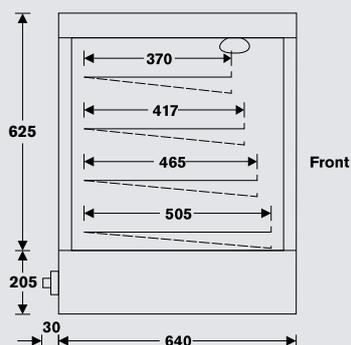


DEVON: HEATED

A stylish heated countertop cabinet that maximises display area and utilises Festivé's GoldenGlow lighting system to display heated food at its best. 30 - 95°C operating temperature.

DH12
(Powdercoat option)

SIDE VIEW



STANDARD FEATURES

- › **GoldenGlow** lighting system, incorporating halogen heat lamps, that gives pastries a golden glow
- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable countertop cabinets.
- › Four shelf display 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
- › Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning), front sliding doors optional

For factory options and accessories refer to page 41

Model	DH6	DH9	DH12	DH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm
Available Display Area	0.9m ²	1.4m ²	1.94m ²	2.5m ²
Power Connection	10A Plug	10A Plug	15A Plug	20A Plug

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



DA6

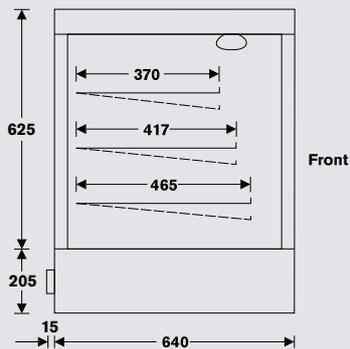
DEVON: AMBIENT

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

DEVON



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › More extensive display area than comparable countertop cabinets.
- › 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
- › Designer top-down LED lighting system
- › Top venting to allow heat dissipation
- › Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning), front sliding doors optional

For factory options and accessories refer to page 41

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	0.9m ²	1.4m ²	1.9m ²	2.5m ²	2.8m ²	3.8m ²
Power Connection	10A Plug					

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

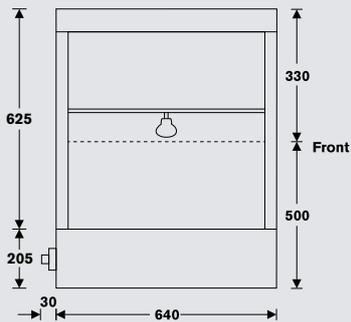


DB11

DEVON: BAIN MARIE

An elegant looking Bain Marie cabinet that enhances the presentation of food. Looks great in any environment.
30 – 95°C operating temperature.

SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › Thermostatically controlled to operate at a temperature between 30 – 95°C
- › Can be operated wet or dry
- › Internal chrome wire shelf for holding plates
- › Halogen heat lamp mounted under shelf
- › Rapid response element for better temperature control
- › Fixed front glass
- › Open rear

For factory options and accessories refer to page 41

Model	DB7	DB11	DH14	DH17	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



NORFOLK

830mm height



A designer countertop cabinet designed to show food with style, while maximising display area. Has the option of refrigeration units that are either, built into base (unique to Festivé), hanging in cradles or remote.

Festivé



NCC12

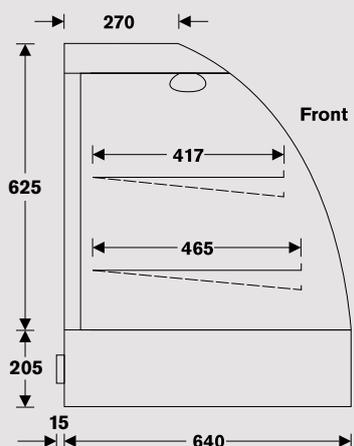
NORFOLK: COMPACT CHILLED

This innovative and unique cabinet incorporates Festivé's leading MiniTek technology to deliver the most advanced and flexible countertop on the market—simply plug in and operate. *4°C operating temperature.*

NORFOLK



SIDE VIEW



STANDARD FEATURES

- › **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
- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › 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 and Japanese refrigeration components
- › Tested 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
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › **SureVap** self-evaporating system for condensate—no drain required
- › Designer top-down LED lighting system
- › Rear sliding double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)

For factory options and accessories refer to page 41



Model	NCC9	NCC12	NCC15	NCC18	NCC24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm
Available Display Area	1.1m ²	1.5m ²	1.93m ²	2.2m ²	3m ²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug
Hi Energy Efficiency (MEPS)		✓	✓	✓	✓

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



NC12 Integral (condenser in cradle) option

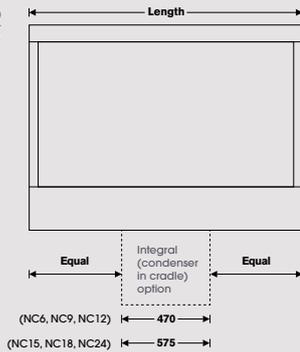
NORFOLK: CHILLED

An elegant countertop cabinet designed to maximise display area, show food with style, and maintain food at the highest quality. *4°C operating temperature.*

NORFOLK



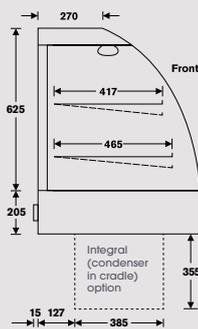
REAR VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › 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 and Japanese refrigeration components
- › Tested 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
- › Refrigeration unit provided as Remote or Integral (condenser in cradle)
- › **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › **SureVap** self-evaporating system for condensate—no drain required (with Integral (condenser in cradle) option)
- › Designer top-down LED lighting system
- › Rear sliding double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)

SIDE VIEW



For factory options and accessories refer to page 41

Model	NC6	NC9	NC12	NC15	NC18	NC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Cabinet Height	830mm	830mm	830mm	830mm	830mm	830mm
Available Display Area	0.7m ²	1.1m ²	1.5m ²	1.93m ²	2.2m ²	3m ²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug
Hi Energy Efficiency (MEPS)			✓	✓	✓	✓

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



NH12

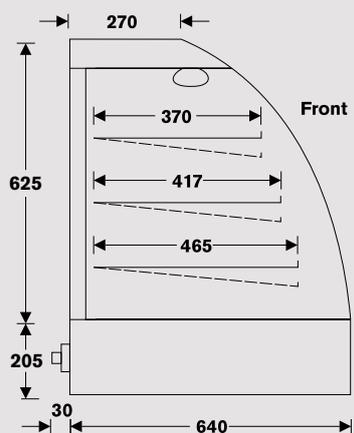
NORFOLK: HEATED

A stylish heated countertop cabinet that maximises display area and utilises Festivé's GoldenGlow lighting system to display heated food at its best. 30 - 95°C operating temperature.

NORFOLK



SIDE VIEW



STANDARD FEATURES

- › **GoldenGlow** lighting system, incorporating halogen heat lamps, that gives pastries a golden glow
- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › Three shelf display 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
- › Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

For factory options and accessories refer to page 41

Model	NH6	NH9	NH12	NH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm
Available Display Area	0.63m ²	1m ²	1.4m ²	1.8m ²
Power Connection	10A Plug	10A Plug	15A Plug	20A Plug

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



NA12

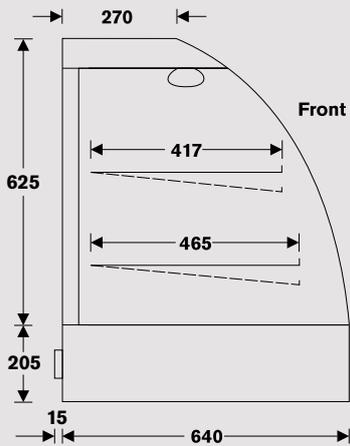
NORFOLK: AMBIENT

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

NORFOLK



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › 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
- › Designer top-down LED lighting system
- › Top venting to allow heat dissipation
- › Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

For factory options and accessories refer to page 41

Model	NA6	NA9	NA12	NA15	NA18	NC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm	830mm
Available Display Area	0.7m ²	1.1m ²	1.5m ²	1.93m ²	2.2m ²	3m ²
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

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



NB12

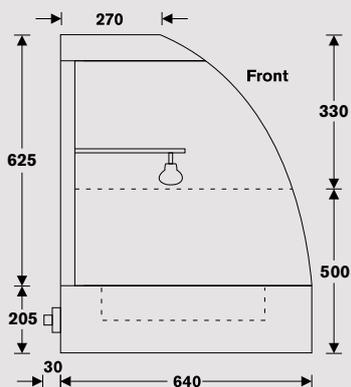
NORFOLK: BAIN MARIE

An elegant looking Bain Marie cabinet for getting the most out of hot food offerings. 30 – 95°C operating temperature.

NORFOLK



SIDE VIEW



STANDARD FEATURES

- › Minimalist cabinet framing system (less frame/more glass) that maximises the visibility of displayed food
- › Thermostatically controlled to operate at a temperature between 30 – 95°C
- › Operates wet or dry
- › Internal chrome wire shelf for holding plates
- › Halogen heat lamp mounted under shelf
- › Fixed front glass
- › Open rear

For factory options and accessories refer to page 41

Model	NB7	NB11	NB14	NB17	NB20
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



SOMERSET



These architecturally designed cabinets are ideal for buffet environments looking to show the best of displayed food. Installed within joinery they bring a touch of class to any servery.

Festivé

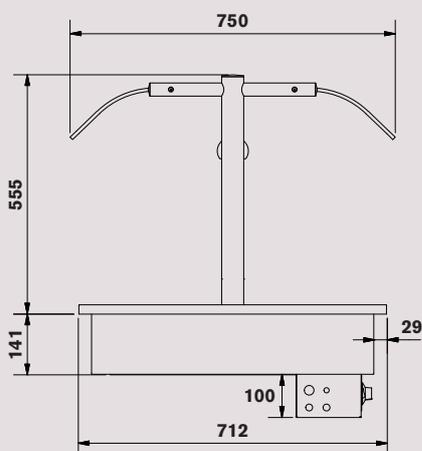


SB12

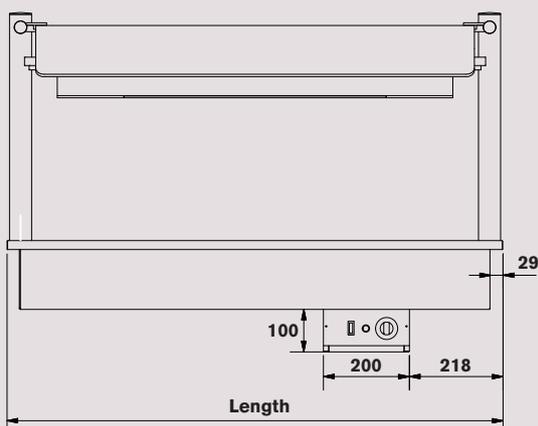
SOMERSET



SIDE VIEW



REAR VIEW



SOMERSET: BAIN MARIE

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

30 - 95°C operating temperature.

STANDARD FEATURES

- › Operates **wet** or **dry**
- › Stainless steel well
- › Rapid response element for better temperature control
- › Fits 100mm high Gastronorm pans
- › Elegant stainless steel gantry with glass canopy options
- › Designer overhead lighting system with halogen lamps

For glass canopy options refer to page 40

For factory options and accessories refer to page 41

Model	SB12	SB15	SB18	SB21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy Height Above Counter	555mm	555mm	555mm	555mm
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*

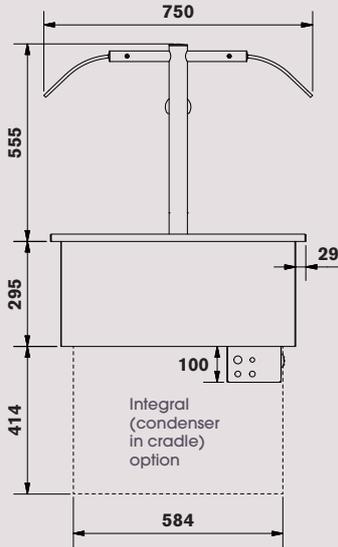


SOMERSET



SC12
(in joinery)

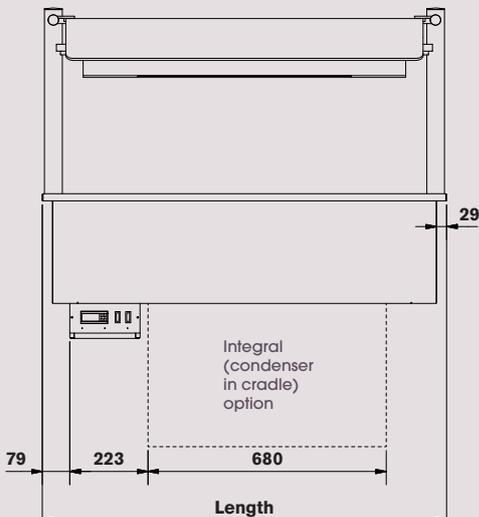
SIDE VIEW



SOMERSET: CHILLED AIR CURTAIN

This architecturally designed air curtain cabinet is ideal for buffet 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.*

REAR VIEW



STANDARD FEATURES

- › Fan assisted cold air curtain across top of well
- › Stainless steel well
- › Fits 65mm high Gastronorm pans or bowls
- › **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- › Intelligent defrost system that minimises defrost time and maximises refrigeration operating time
- › Refrigeration unit provided as Remote or Integral (condenser in cradle)
- › Elegant stainless steel gantry with glass canopy options
- › Designer overhead LED lighting system

For glass canopy options refer to page 40

For factory options and accessories refer to page 41

Model	SC12	SC15	SC18	SC21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy Height Above Counter	555mm	555mm	555mm	555mm
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*



SD21
SUSHI Integral
(condenser in
cradle) option

SOMERSET



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.

4°C operating temperature.

STANDARD FEATURES

- › Coiled copper refrigeration of base of well
- › Fully insulated with polyurethane foam
- › Stainless steel well
- › Integral (condenser in cradle) refrigeration unit under well or remote refrigeration unit

CUSTOM FEATURES

- › Height of well can be as shallow as 15mm in the case of fresh sushi displays or as deep as 150mm in the case of breakfast displays
- › Length and depth of well: the deck 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 glass canopy options refer to page 40

For factory options and accessories refer to page 41

Model	SD12	SD15	SD18	SD21
Length	1155mm	1480mm	1805mm	2130mm
Depth	710mm	710mm	710mm	710mm
No. of Gastro 1/1 Pans/Sushi Trays*	3	4	5	6
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug

*Gastronorm pans not supplied. Sushi trays can be ordered as an accessory



SOMERSET CANOPIES

PLANAR:

Flat glass canopy



RADIAL:

Double curved glass canopy



FRAME:

Box section frame canopy



FRAMELESS:

Glass on glass canopy



Festivé offers a wide range of other canopies that are custom variations on the above options.



FACTORY OPTIONS

With leading capability in food cabinet customisation Festivé is able to offer a wide selection of custom features and components. The following list provides many of these options, but is not exhaustive. Please contact Festivé to explore your specific customisation needs.

COLOUR

A Festivé cabinet can be ordered in stainless steel or colour powder coated steel. A wide range of powdercoated colours are available.



CUSTOMISED DIMENSIONS

Festivé can customise a cabinet to the specific dimensions required. Increasing or decreasing the height of a cabinet is straightforward. Making changes to cabinet length or depth is also possible.



JOINERY

For a drop-in servery cabinet Festivé can build a stylish joinery unit. This can be a mobile (mounted on castors) unit with cupboards built-in. Counter joinery is also available for countertop cabinets.



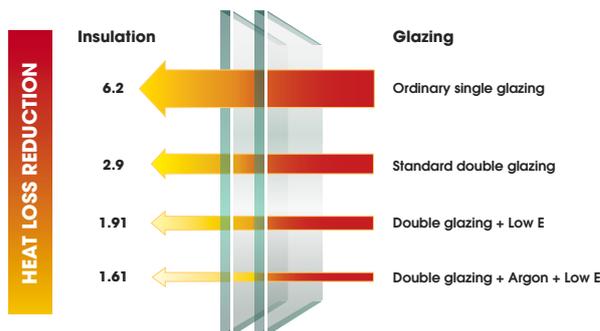
GLASS

Cabinet glass can be specified to meet certain needs. Festivé options include:

1. **Mirror** glass on the doors, sides or rear panel.



2. **Low-E** film and **Argon** gas filled double-glazed glass for condensation control in high humidity environments.



3. A **Frameless**, glass on glass system, can be fitted to a large number of cabinets.





DOORS

Front sliding doors of the same design as Festivé rear doors is an option for any cabinet.



Hinged doors can be fitted to any cabinet and are offered as a stylish alternative to sliding doors.



SHELVES

Glass or **perforated stainless** steel shelves are offered as an alternative to chrome wire shelves.



TICKET STRIPS *FIXED*

Festivé offers full length tickets strips that are fixed to the front rails of shelves.



TRAY RACES

Festivé offers front and/or rear tray races and prep benches that can be attached to any countertop cabinet or height adjusted floor-standing cabinet. Comes with or without bag and/or tong holders.



CABINET SETTINGS

Controlled Ambient

A refrigerated cabinet can be configured and set to 'controlled ambient' conditions of 16 – 18°C or any temperature that the displayed product requires.



Low Humidity

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

LED UNDER-SHELF LIGHTING

Festivé offers an uncluttered approach to under-shelf lighting. Slim-line and discreet LED strip lighting in an elegant aluminium channel available in cold, hot and ambient cabinets.



PIE CHUTE

Stainless steel pie chute allows product types to be stacked in rows.



STAINLESS TRAY

Made to any size these trays allow small goods to be more conveniently displayed.



Also available is bench joinery for sitting on, or recessing in, a countertop cabinet. A joinery surround for a floor-standing cabinet is also an option.



POST FACTORY ACCESSORIES

Festivé offers a number of post-factory accessories:

REMOVABLE TICKET STRIPS

- a. **Chromed Shelf Lengths**
These strips run the length of the shelf and hook over the front rail.
- b. **Stainless Steel Shorts**
(length 90mm) These short strips hook over the front rail of the shelf.



EXTRA SHELVES

Extra chrome wire shelves are available in four depths where product displayed can accommodate an extra display level.



BAG HOLDERS

Come in stainless steel, as either a bag holder or combination tong and bag holder (as per picture). Designed to drop into tray race joinery.



TONG HOLDERS

Of stainless steel construction and designed to drop into tray race joinery.



THERMAL SPACERS

This stainless steel thermal spacer is used to prevent heat transfer when placing cold and hot cabinets next to each other.



GASTRONORM DIVIDER BARS

These stainless steel dividers sit across servery wells and are used to support less than full size Gastronorm pans.



SUSHI TRAY

Powdercoated to colour of choice these trays sit inside Cold Decks.





Festivé

Showing food at its best

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