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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

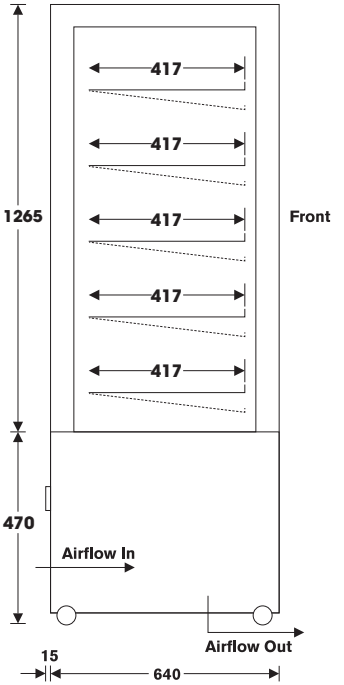
Swivel and lockable castors

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
- 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
- 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




**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

# 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***
***Climate class 3M1 (25°C/60%RH)***

| Model | TC6 | TC9 | TC12 |
|---|---|---|---|
| Length | 600mm | 900mm | 1200mm |
| Depth* | 640mm | 640mm | 640mm |
| Height | 1735mm | 1735mm | 1735mm |
| Available Display Area | 1.28m² | 2.1m² | 2.8m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug |

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

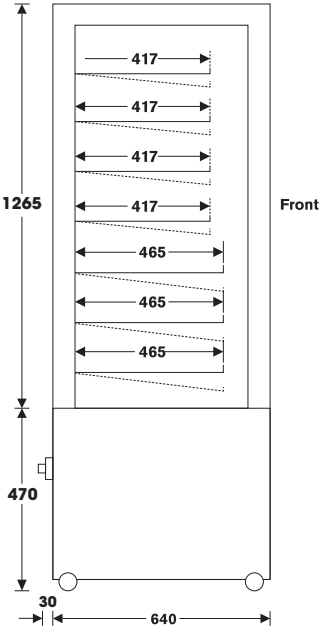
TH9

## 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 66**

## 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 | 1735mm | 1735mm | 1735mm |
| Available Display Area | 1.5m² | 2.4m² | 3.3m² |
| Power Connection | 10A Plug | 15A Plug | 20A Plug |

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

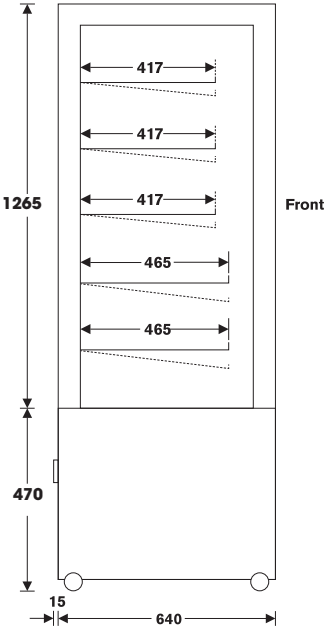
TA9

## 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 66**

## 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 | 1735mm | 1735mm | 1735mm |
| 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:

4 display levels

(6 in heated cabinet)

Flush finished base

Swivel and lockable castors

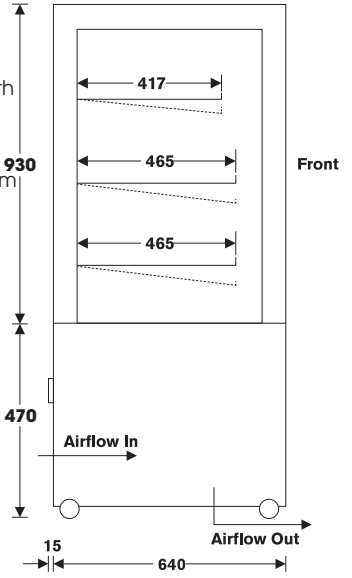
YC12

## 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
- 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
- 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 66**

## SIDE VIEW




# 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***
***Climate class 3M1 (25°C/60%RH)***

| 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 | 0.92m² | 1.46m² | 2m² | 2.6m² | 2.94m² | 4.03m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

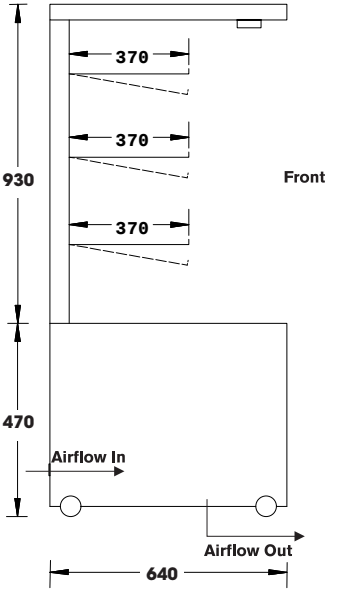
***Add extra 15mm for protruding control panel and switches**

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 66**

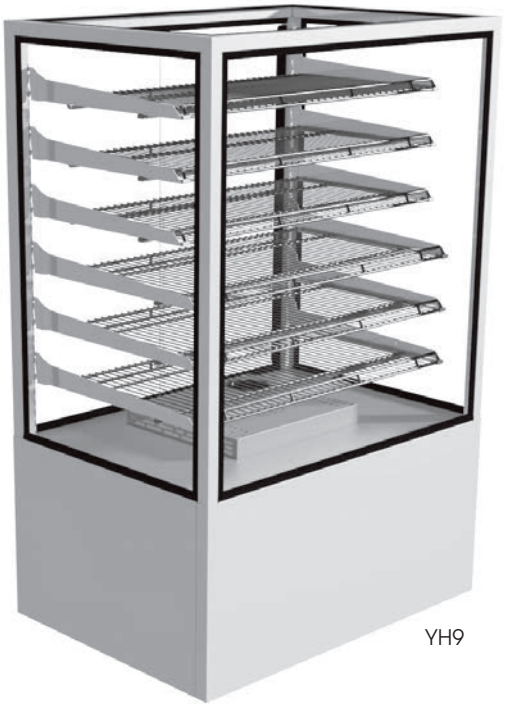
# YORK: CHILLED IMPULSE

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

***4°C operating temperature***

| Model | YC09 | YC012 | YC015 |
|---|---|---|---|
| Length | 900mm | 1200mm | 1530mm |
| Depth* | 640mm | 640mm | 640mm |
| Height | 1400mm | 1400mm | 1400mm |
| Available Display Area | 1.26m² | 1.74m² | 2.26m² |
| Power Connection | 10A Plug | 10A Plug | 15A Plug |

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

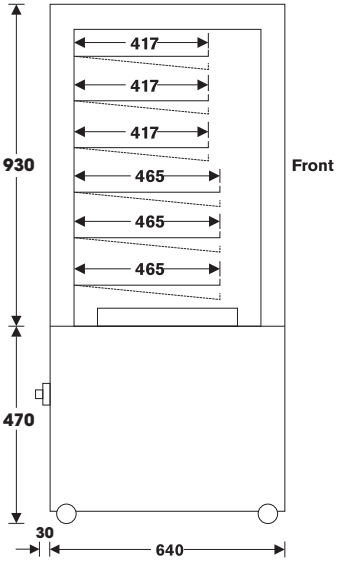


YH9

## 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**
**For Cabinet Accessories refer to page 66**

# 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 30mm for protruding control panel and switches**

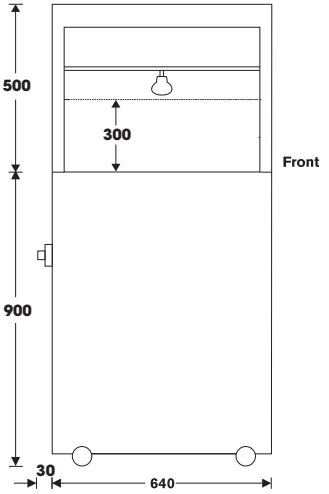
YB14

## 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 66**

## 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 | 15A Plug | 20A Plug | Fixed Wiring |

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

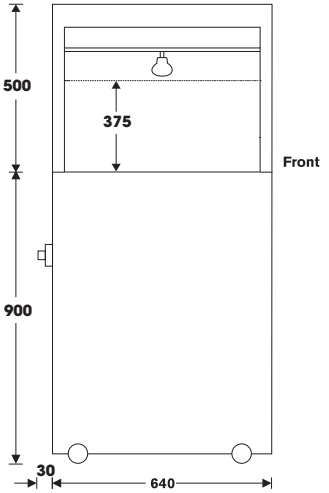
YHD14

## 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 100°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 66**

## SIDE VIEW



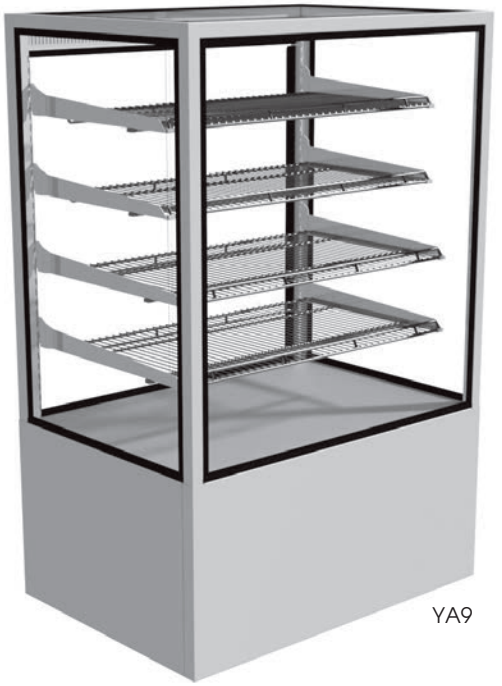

# YORK: HOT DECK

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

***Up to 100°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 | 10A Plug | 15A Plug | 15A Plug |

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



YA9

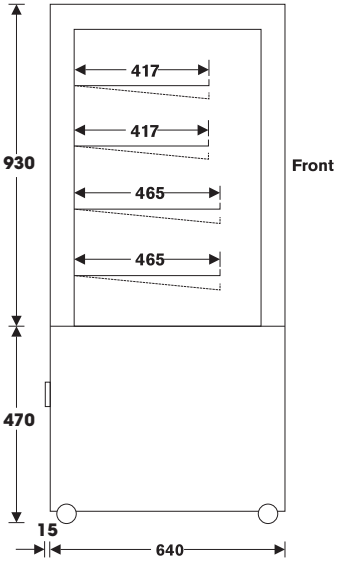
## STANDARD FEATURES

- **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 66**

## 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

Front & rear sliding doors

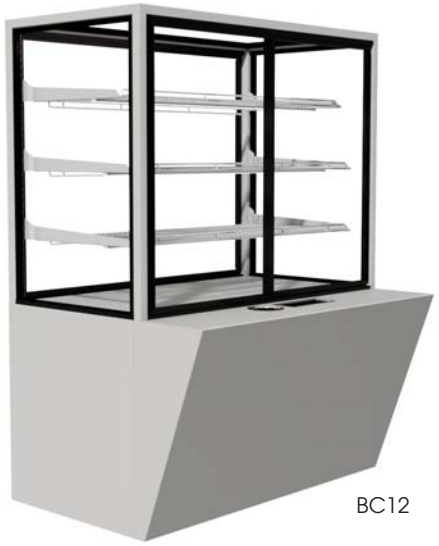
**Integra** 700mm high base

Height adjustable and 'tiltable' shelving:

6 display levels (4 in chilled)

Removable tong & bag holders

Swivel and lockable castors

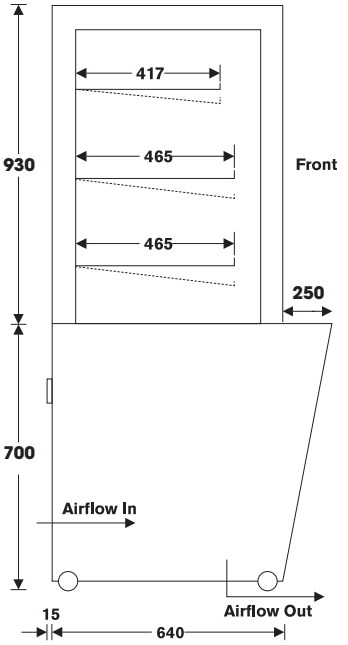


BC12

## 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
- 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 and Japanese refrigeration components
- 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




**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

# 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***

***Climate Class 3M1 (25C/60%RH)***

| 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 | 0.92m² | 1.46m² | 2m² | 2.6m² | 2.94m² | 4.03m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

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

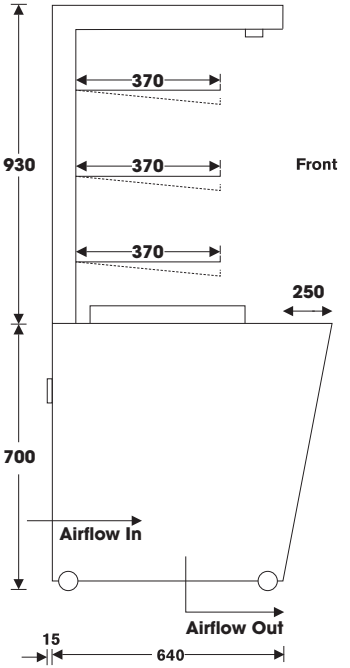
BCO12

## STANDARD FEATURES

- Open front cabinet for "grab and go"
- Stainless steel top
- **Integra** tray race fully integrated with base: includes removable bag holder and tong holder
- 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
- 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 refridgeration coil to prevent food acid corrosion
- **SureVap** self-evaporating system for condensate - no drain required
- Condensor air vented through base
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Mounted on swivel and lockable castors allowing easy movement of cabinet

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

## SIDE VIEW




# BAKER: CHILLED IMPULSE

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

***4°C operating temperature***

| Model | BCO9 | BCO12 | BCO15 |
|---|---|---|---|
| Length | 900mm | 1200mm | 1530mm |
| Depth* | 640mm | 640mm | 640mm |
| Height | 1400mm | 1400mm | 1400mm |
| Available Display Area | 1.26² | 1.74m² | 2.26m² |
| Power Connection | 10A Plug | 10A Plug | 15A Plug |

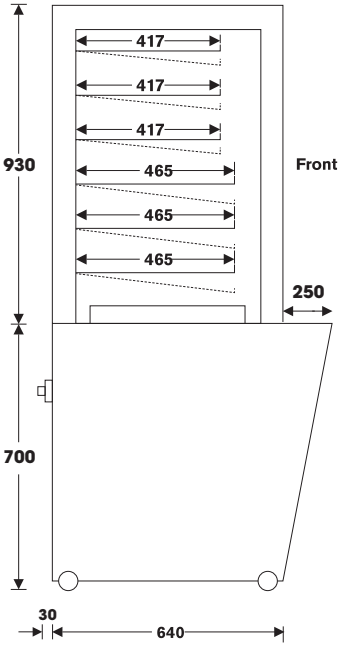
***Add extra 15mm for protruding control panel and switches**

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 66**

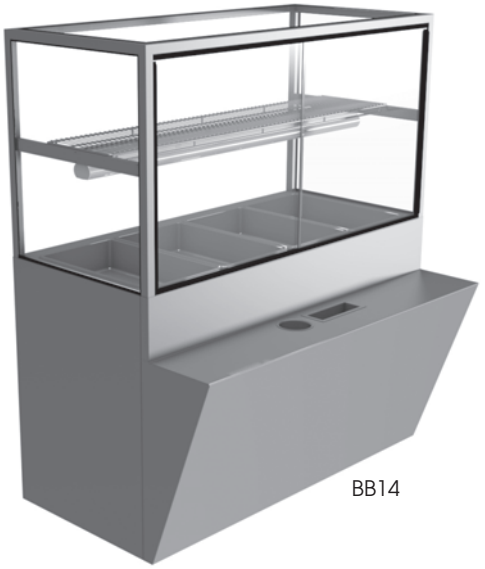
# BAKER: HEATED

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 | 1.3² | 2.1m² | 2.9m² | 3.8m² |
| Power Connection | 10A Plug | 10A Plug | 20A Plug | 20A Plug |

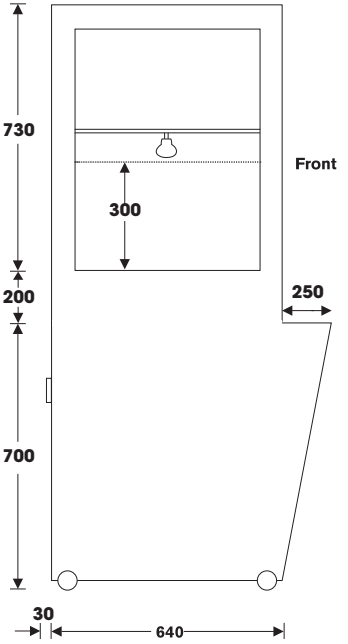
***Add extra 30mm for protruding control panel and switches**


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 66**

# 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 | 15A Plug | 20A Plug | Fixed Wiring |

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

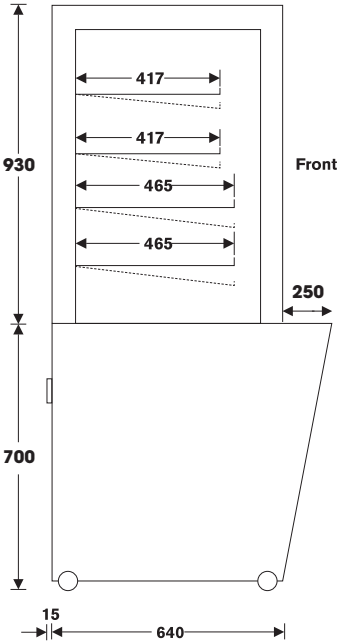
BA9

## 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 66**

## 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

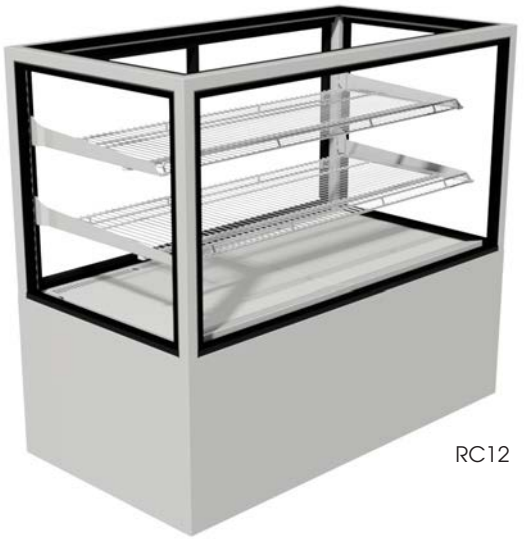
**GlassMax** canopy with **Mitrex** frame and glass top

Height adjustable and 'tiltable' shelving:

3 display levels

Flush finished base

Swivel and lockable castors



RC12

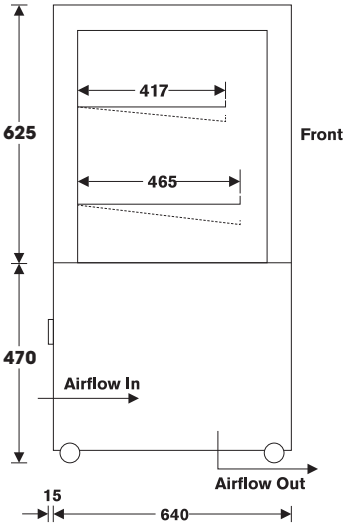
## STANDARD FEATURES

- **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
- Three food display levels: two 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
- 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 66**

## 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***
***Climate class 3M1 (25°C/60%RH)***

| 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 | 0.68m² | 1.09m² | 1.5m² | 1.94m² | 2.2m² | 3m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

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

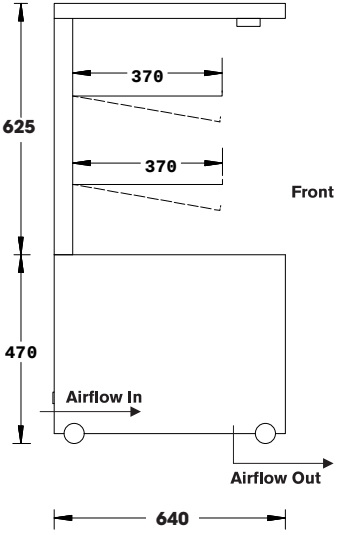
RCO9

## 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 66**

## SIDE VIEW



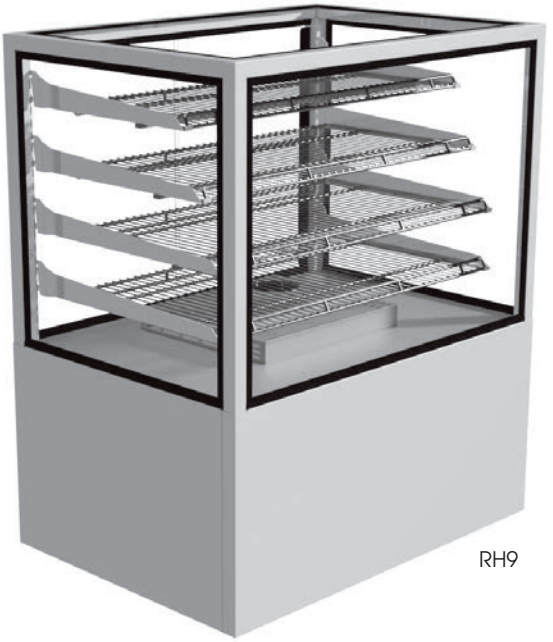

# REGENT: CHILLED IMPULSE

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

***4°C operating temperature***

| Model | RC09 | RC012 | RC015 |
|---|---|---|---|
| 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**



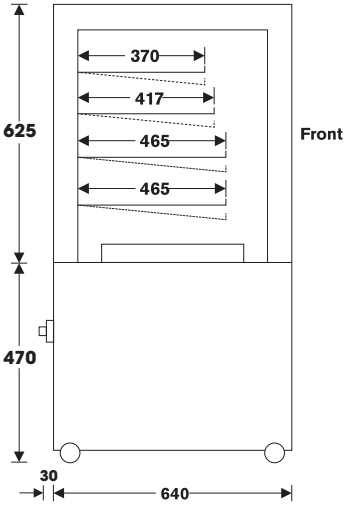
RH9

## 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

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

## SIDE VIEW



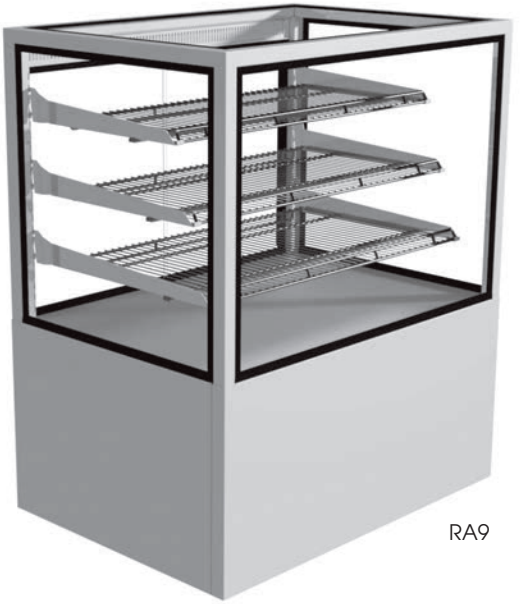

# REGENT: HEATED

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 | 1.4m² | 1.9m² | 2.5m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 20A Plug |

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

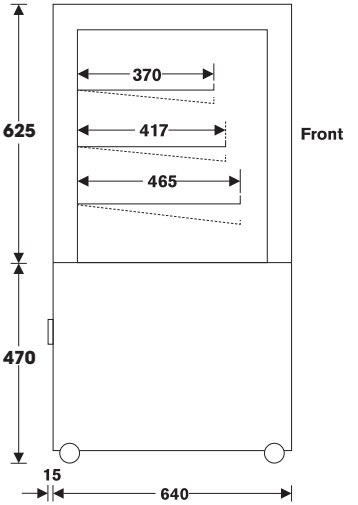


RA9

## 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 66**

# 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***

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# LINCOLN

1240mm height

**SlimLED** under-shelf LED strip lighting

**FrameFree** canopy

Height adjustable and 'tiltable' shelving:

4 display levels

Flush finished base

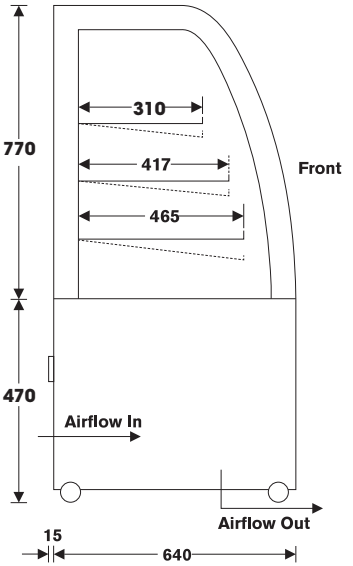
Swivel and lockable castors

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
- 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 66**

# LINCOLN: CHILLED

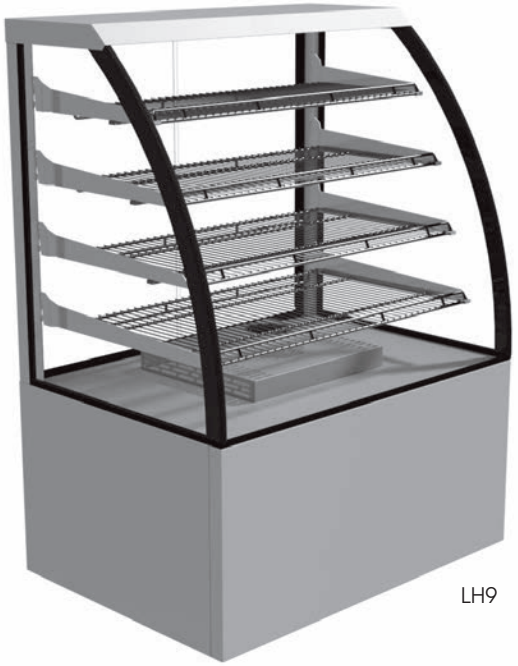
The Lincoln cabinet adds a designer look to any food service environment. The curved glass front of the elegant Lincoln cabinet gives visual impact and provides an unobstructed view of the displayed food.

***4°C operating temperature***

***Climate class 3M1 (25°C/60%RH)***

| 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**



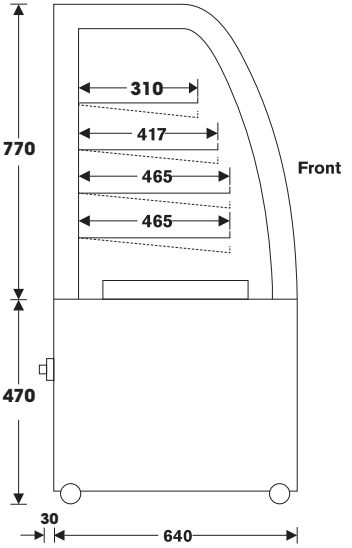
LH9

## 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 66**

## SIDE VIEW



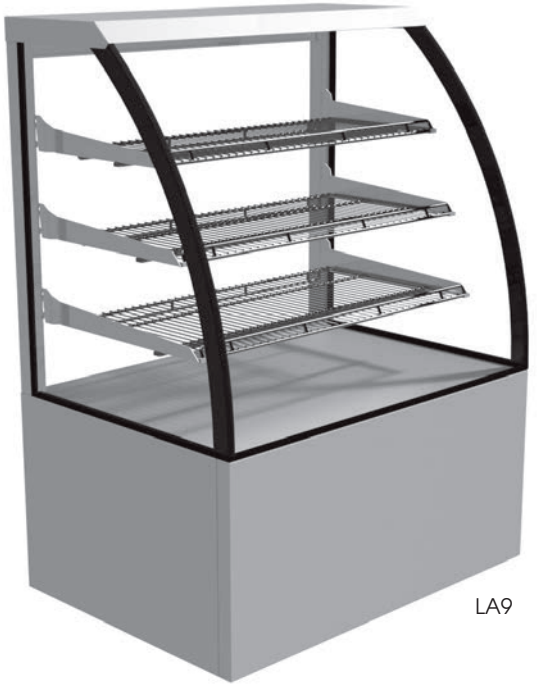

# LINCOLN: HEATED

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 30mm for protruding control panel and switches**



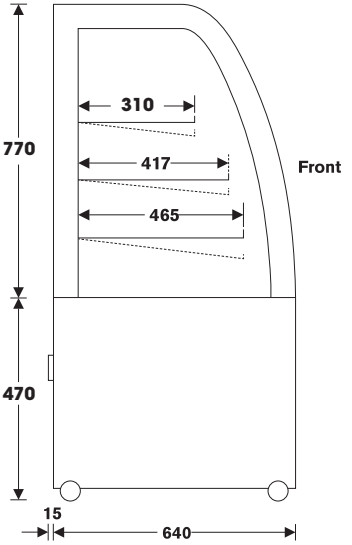
LA9

## 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 66**

## 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

Height adjustable and 'tiltable' shelving:

4 display levels in heated. 3 in chilled

Flush finished base

DCC12

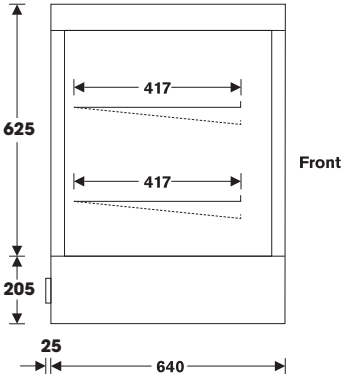
## STANDARD FEATURES

- **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
- Three food display levels: two 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 and Japanese refrigeration components
- 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 66**

## SIDE VIEW




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***

***Climate class 3M1 (25°C/60%RH)***

| 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 | 1.05m² | 1.44m² | 1.87m² | 2.12m² | 2.9m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

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

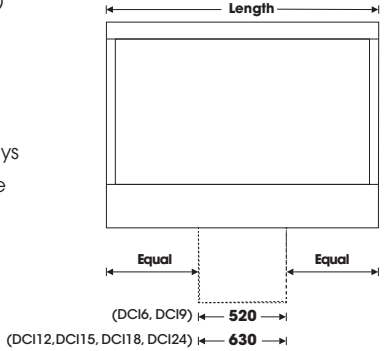
DCI12
(Front sliding door option)

## STANDARD FEATURES

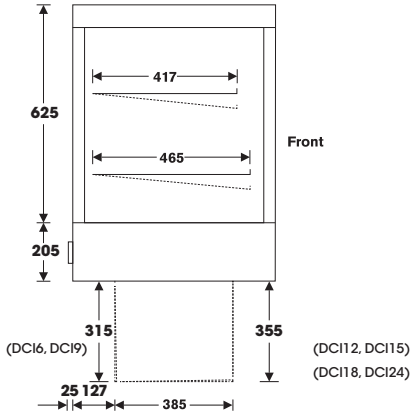
- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- Refrigeration unit provided as condenser in cradle
- Three food display levels: two shelves plus bottom trays
- Chrome wire shelving system that is height adjustable 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
- 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 66**

## REAR VIEW




## SIDE VIEW




# 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***
***Climate class 3M1 (25°C/60%RH)***

| 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 | 0.68m² | 1.09m² | 1.49m² | 1.94m² | 2.2m² | 3m² |
| 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**

DCIO12

# DEVON: CHILLED IMPULSE

A stylish open fronted Countertop Cabinet that simply invites the customer in.

***4°C operating temperature***

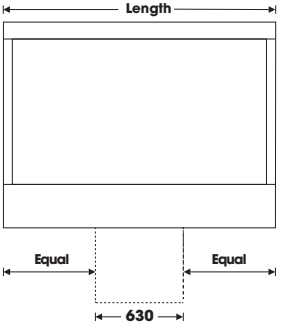
## STANDARD FEATURES

- Open front countertop cabinet for "grab and go"
- Stainless steel top
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- High quality European refridgeration 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
- **SlimLED** under-shelf LED strip lighting with 12V safety
- Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)

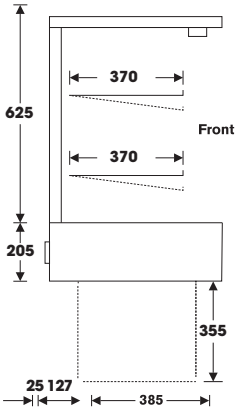
**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

## REAR VIEW




## SIDE VIEW




| Model | DCIO6 | DCIO9 | DCIO12 | DCIO15 |
|---|---|---|---|---|
| Length | 600mm | 900mm | 1200mm | 1530mm |
| Depth* | 640mm | 640mm | 640mm | 640mm |
| Height | 830mm | 830mm | 830mm | 830mm |
| Available Display Area | 0.61m² | 1.1m² | 1.5m² | 1.94m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

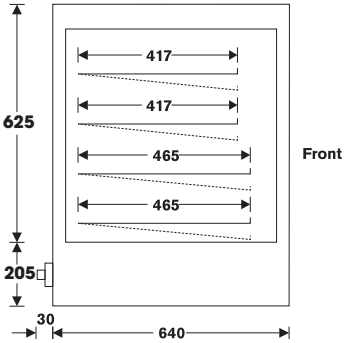
***Add extra 15mm for protruding control panel and switches**

DH9

## STANDARD FEATURES

- **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- Stainless steel top
- **SLimLED** undershelf LED strip lighting with 12v safety
- 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 66**

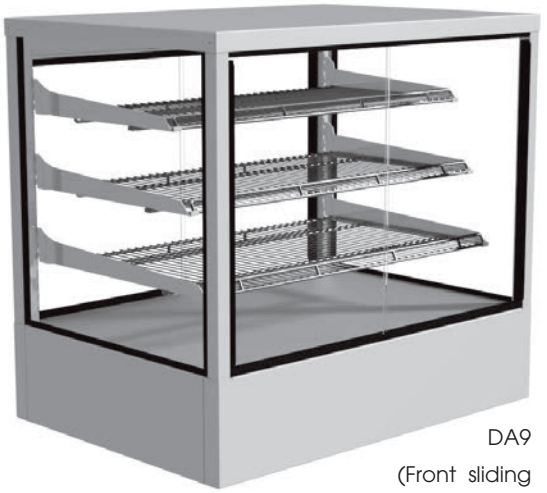
# DEVON: HEATED

A stylish heated counter top cabinet that maximises display area and displays 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 | 1.93m² | 2.5m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 20A Plug |

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



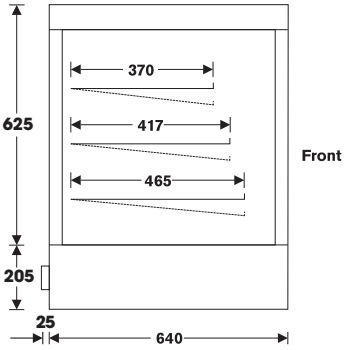
DA9

(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



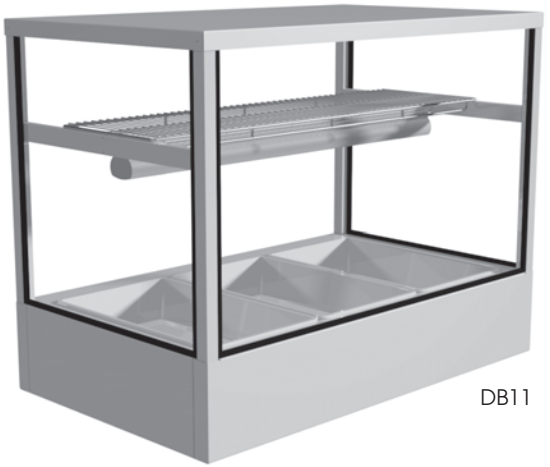

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

# 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**



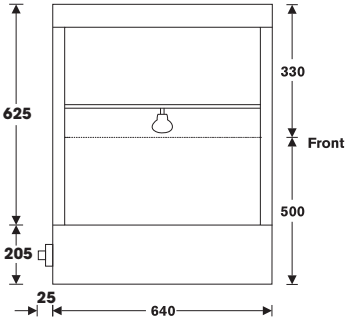
DB11

## 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 100°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 66**

## SIDE VIEW




# DEVON: BAIN MARIE

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

***Up to 100°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 | 15A Plug | 20A Plug | Fixed Wiring |

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

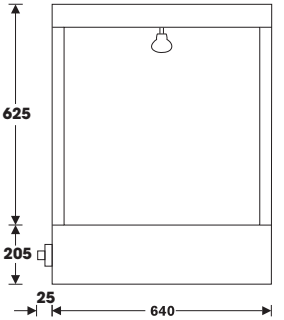
DHD14

## 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 100°C

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

## SIDE VIEW




# DEVON: HOT DECK

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

***Up to 100°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 | 10A Plug | 15A Plug | 15A Plug |

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

# CORNWALL

830mm height

**FrameFree** canopy

Height adjustable and 'tiltable' shelving:

3 display levels

Flush finished base

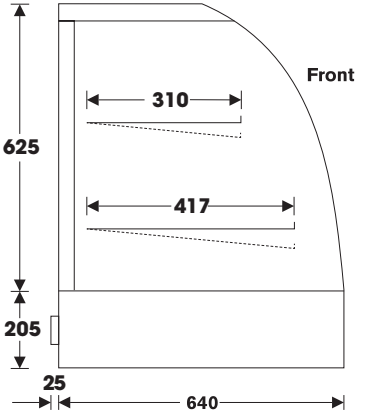
**MiniTek** compact refrigeration in base

CCC12

## 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
- Three food display levels: two 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 and Japanese refrigeration components
- 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




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***
***Climate Class 3M1 (25°C/60%RH)***

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

| 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 | 1m² | 1.37m² | 1.78m² | 2.03m² | 2.77m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

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

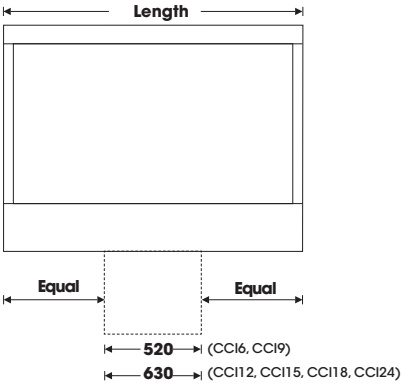
CCI12
(Front sliding door option)

## STANDARD FEATURES

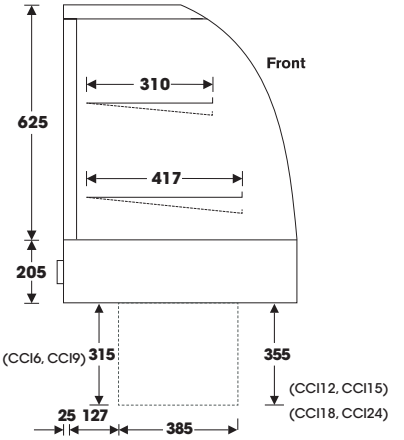
- **FrameFree** canopy that maximises fully the visibility of displayed food from all sides
- Refrigeration unit provided as condenser in cradle
- Three food display levels: two shelves plus bottom trays
- Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- High quality European and Japanese refrigeration components
- Refrigeration unit provided as condenser in cradle
- 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 66**

## REAR VIEW




## SIDE VIEW



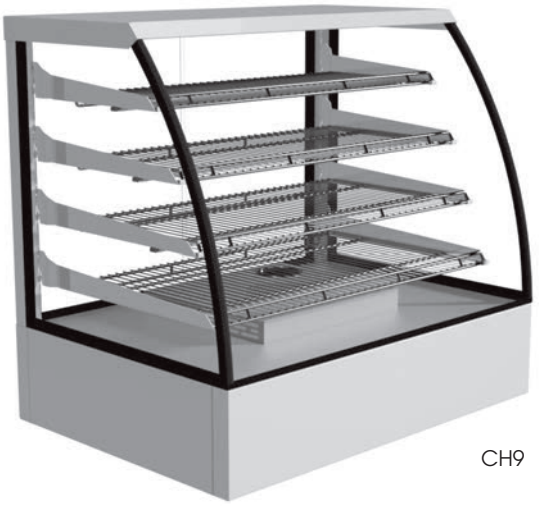

# CORNWALL: CHILLED INTEGRAL

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***
***Climate class 3M1 (25°C/60%RH)***

| 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 | 0.63m² | 1m² | 1.37m² | 1.78m² | 2.03m² | 2.77m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

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

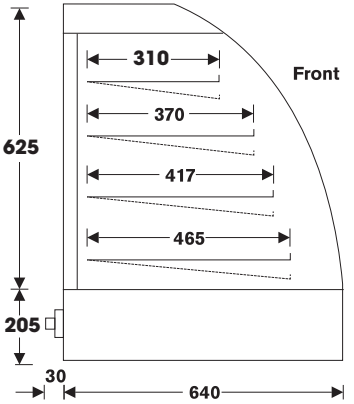


CH9

## STANDARD FEATURES

- **FrameFree** canopy that maximises fully the visibility of displayed food from all sides
- **SlimLED** undershelf LED strip lighting with 12V safety
- 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 66**

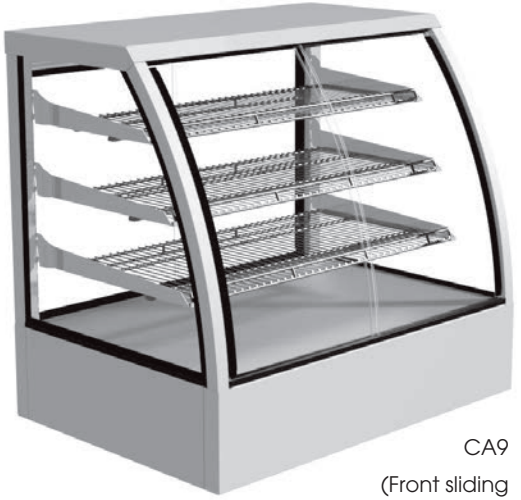
# CORNWALL: HEATED

A stylish heated counter top cabinet that maximises display area and displays 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 | 10A Plug | 20A Plug |

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



CA9

(Front sliding door option)

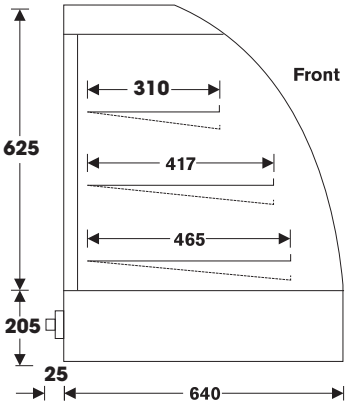
## STANDARD FEATURES

- **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 66**

## SIDE VIEW

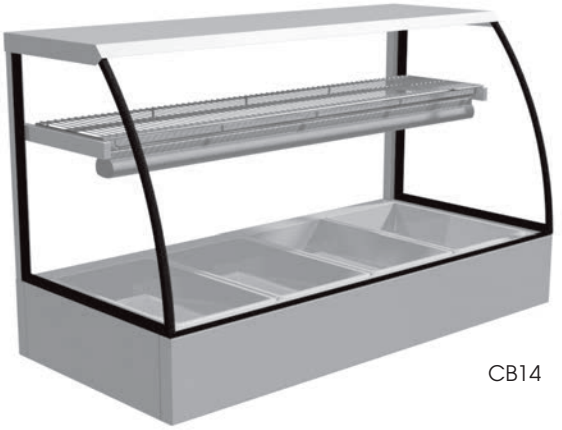



# CORNWALL: AMBIENT

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 | 0.8m² | 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***



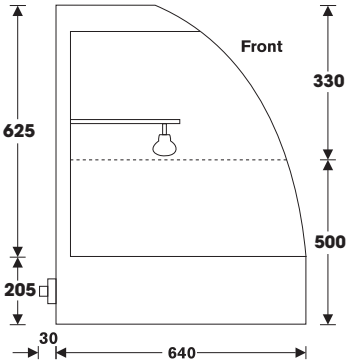
CB14

## 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

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

## SIDE VIEW




# 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 | 15A Plug | 20A Plug | Fixed Wiring |

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

# AVON

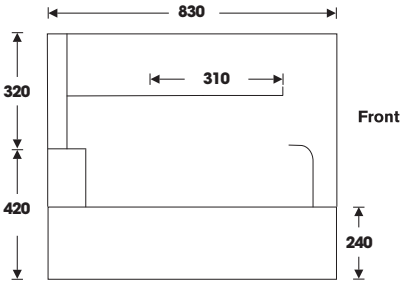
**SlimLED** LED strip lighting
Frameless glass canopy
Angled rear doors for easier access
830mm deep base for maximal display

ACCH15
(square back option)

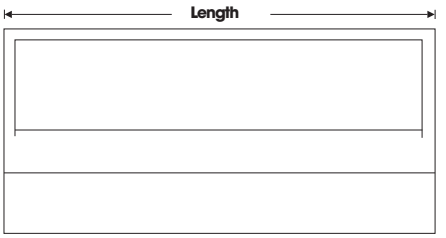
## STANDARD FEATURES

- Frameless single-glazed glass canopy with UV bonded seams
- Available in **square** and **angled** back options
- **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
- Fan assisted cold air blanket across floor of cabinet
- Single level display
- Designed to operate at 3-5°C in room temperature up to 22°C
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **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 glass shelf for ambient display
- Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)

**SIDE VIEW** (square back option)




**REAR VIEW**




minitek
REFRIGERATION TECHNOLOGY

# AVON HI: CHILLED COMPACT

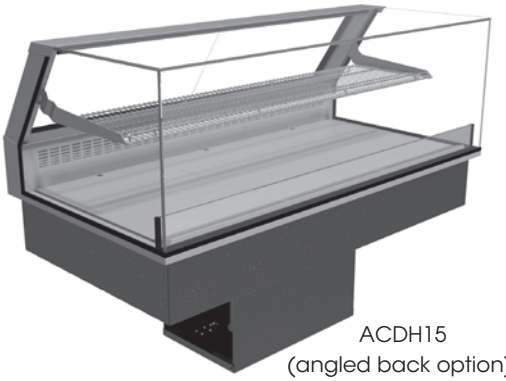
This architecturally designed frameless cabinet is ideal for high-end patisserie or delicatessen style displays

***4°C operating temperature***

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

| Model | ACCH9 | ACCH12 | ACCH15 | ACCH18 | ACCH24 |
|---|---|---|---|---|---|
| Length | 900mm | 1200mm | 1530mm | 1770mm | 2370mm |
| Depth* | 830mm | 830mm | 830mm | 830mm | 830mm |
| Height | 740mm | 740mm | 740mm | 740mm | 740mm |
| 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**



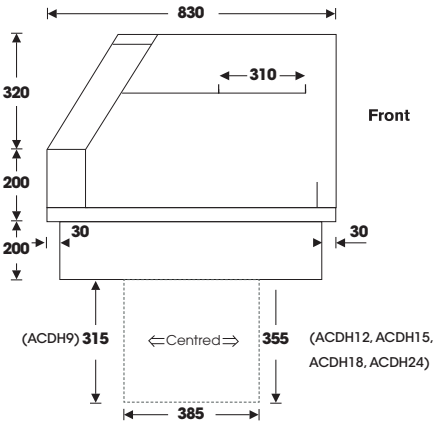
ACDH15
(angled back option)

## STANDARD FEATURES

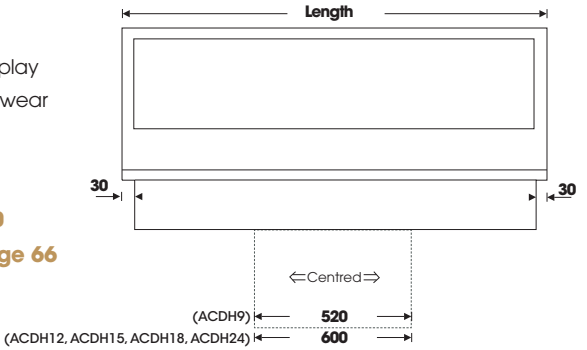
- **Frameless** single-glazed glass canopy with UV bonded seams
- Available in **square** and **angled** back options
- Fan assisted cold air blanket across floor of cabinet
- Single level display
- Designed to operate at 3-5°C in room environments up 22°C
- **DuraCoat** system providing a protective 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 glass 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 66**

## SIDE VIEW (angled back option)




## 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***

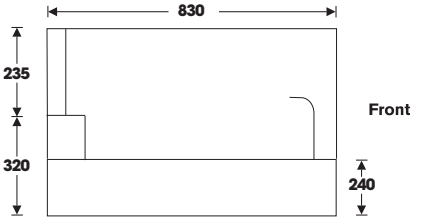
| Model | ACDH9 | ACDH12 | ACDH15 | ACDH18 | ACDH24 |
|---|---|---|---|---|---|
| Length | 900mm | 1200mm | 1530mm | 1770mm | 2370mm |
| Depth* | 830mm | 830mm | 830mm | 830mm | 830mm |
| Height | 520mm | 520mm | 520mm | 520mm | 520mm |
| Available Display Area | 0.54m² | 0.72m² | 0.92m² | 1.1m² | 1.44m² |
| Power Connection | 10A Plug | 10A Plug | 10A Plug | 10A Plug | 10A Plug |

ACCL15
(square back option)

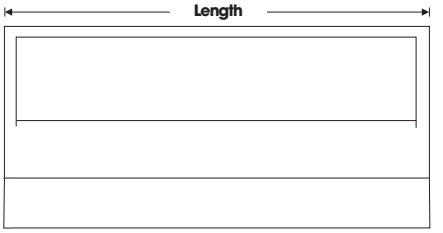
## STANDARD FEATURES

- **Frameless** single-glazed glass canopy with UV bonded seams
- Available in **square** and **angled** back options
- **MiniTek** compact refrigeration technology built into base of cabinet. No bench cut-outs or condenser installation required and cabinet is freely movable across benches, between benches and to new locations
- Fan assisted cold air blanket across floor of cabinet
- Single level display
- Designed to operate at 3-5°C in room environments up to 22°C
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- **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)

## SIDE VIEW (square back option)




## REAR VIEW




minitek
REFRIGERATION TECHNOLOGY

**For Factory Options refer to page 60**
**For Cabinet Accessories refer to page 66**

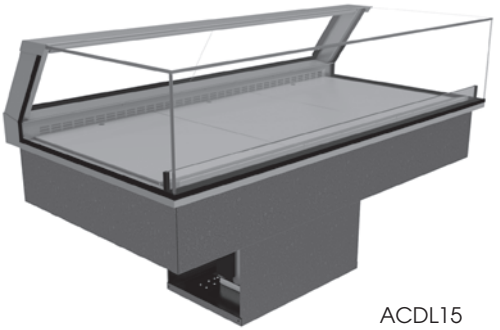
# AVON LO:
# CHILLED COMPACT

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

***4°C operating temperature***

| Model | ACCL9 | ACCL12 | ACCL15 | ACCL18 | ACCL24 |
|---|---|---|---|---|---|
| Length | 900mm | 1200mm | 1530mm | 1770mm | 2370mm |
| Depth* | 830mm | 830mm | 830mm | 830mm | 830mm |
| Height | 555mm | 555mm | 555mm | 555mm | 555mm |
| 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**



ACDL15

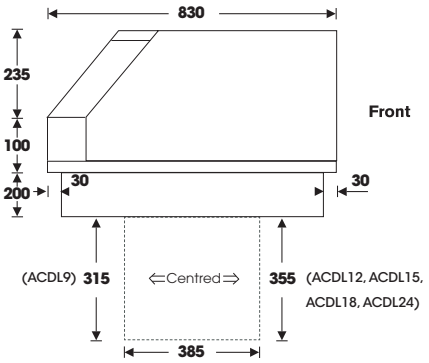
## STANDARD FEATURES

- **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)
- Designed to operate at 3-5°C in room environments up to 22°C
- **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)

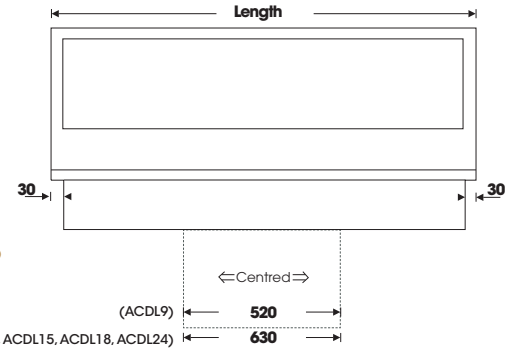
**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

## 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 | 0.54m² | 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**

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

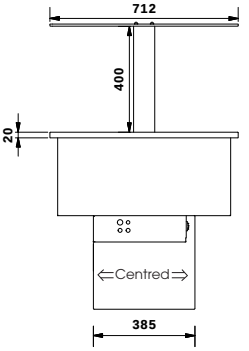
- Fan assisted cold air blanket across top of well
- Stainless steel well
- Fits 65mm deep Gastronorm pans or bowls (Gastronorm pans not supplied with unit)
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- Designed to operate at 3-5°C in room environments up to 22°C
- For open canopies there should be no air movement across the open well
- 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**

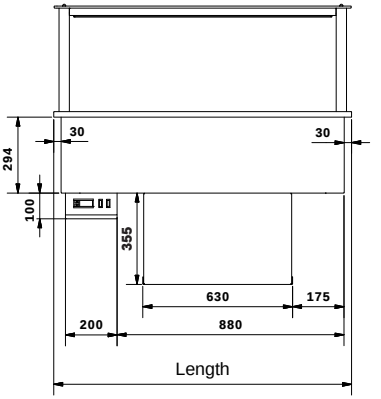
**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

## 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 (Frameless Canopy and Rear Sliding Door options)

## STANDARD FEATURES

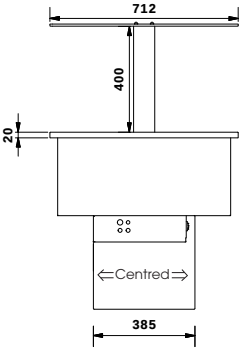
- Fan assisted cold air blanket across top of well
- Stainless steel well
- Raised well **(RW)** to allow displayed food to sit higher
- **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- Refrigeration unit provided as Integral (condenser in cradle)
- Designed to operate at 3-5°C in room environments up to 22°C
- For open canopies there should be no air movement across the open well
- 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**

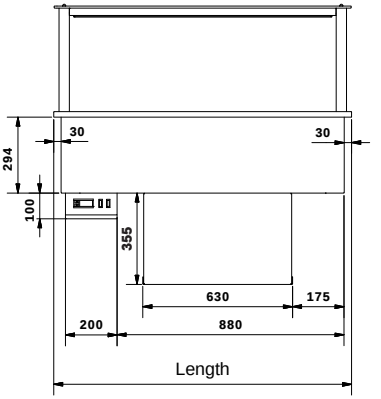
**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

## SIDE VIEW




## REAR VIEW



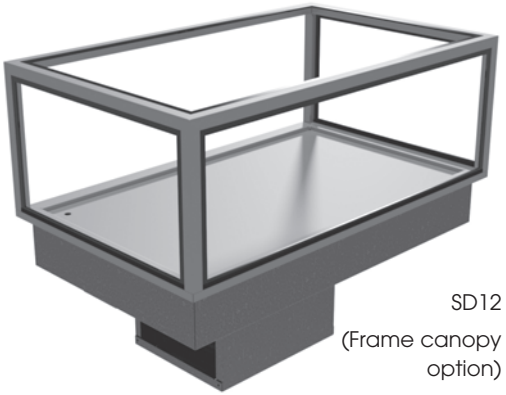

# SOMERSET RW: CHILLED AIR CURTAIN

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***

| 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. Not designed to hold food under 5°C

## CUSTOM FEATURES

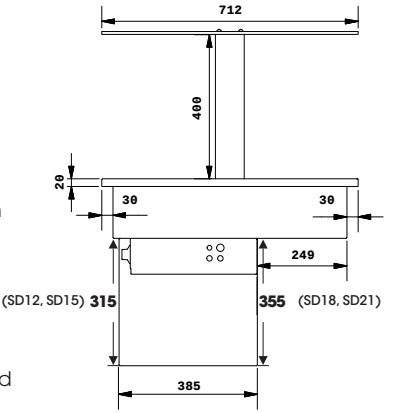
- Height of well can be 20mm or more
- Width of well flange can be 50mm or more
- Length and depth of well can be built to custom dimensions
- Can be designed to accommodate Gastronorm pans, sushi trays or other containers
- Sushi trays, powder-coated to colour of choice, are available

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

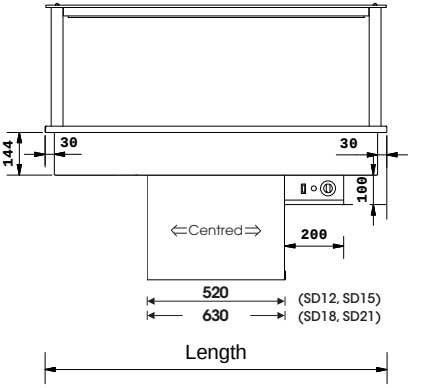
**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

## SIDE VIEW



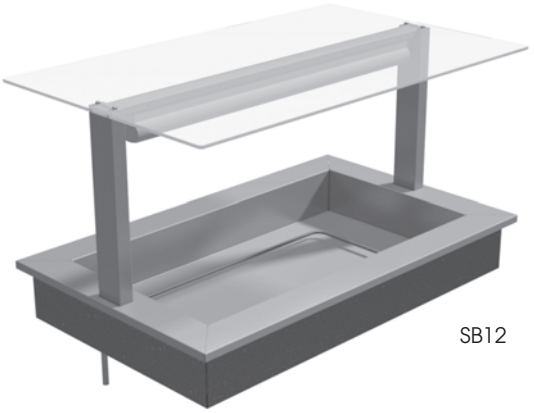

## REAR VIEW




# 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

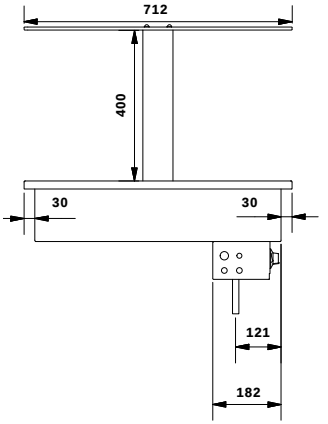
- Operates **wet** or **dry**
- Stainless steel well
- Fits 100mm high Gastronorm pans (Gastronorm pans not supplied with unit)
- Gastronorm pans not supplied with unit
- Thermostatically controlled to operate at a temperature up to 95°C
- Elegant stainless steel gantry
- Planar glass canopy as standard
- **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**

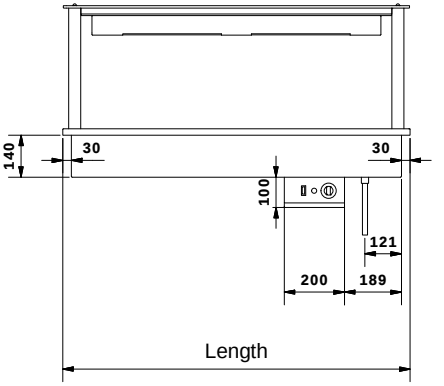
**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

## SIDE VIEW




## REAR VIEW



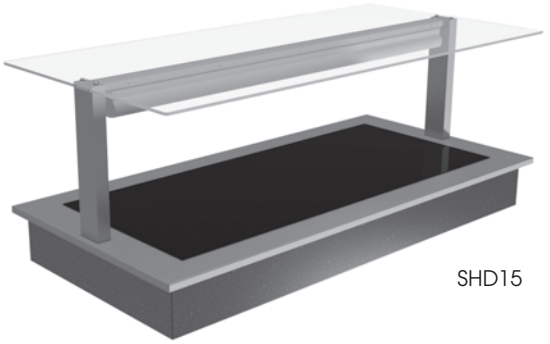

# SOMERSET: BAIN MARIE

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 | 10A Plug | 15A Plug | 20A Plug | Fixed Wiring |

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



SHD15

## STANDARD FEATURES

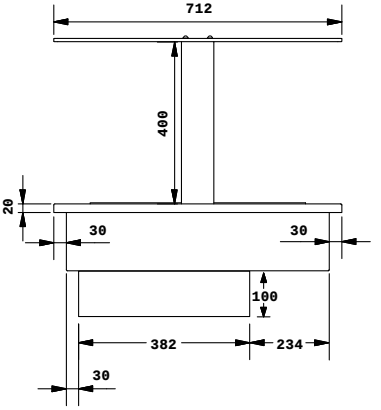
- Tempered glass deck
- **DoubleJacket** halogen heat lamps mounted in designer overhead lighting system
- Thermostatically controlled to operate at a temperature up to 100°C
- Elegant stainless steel gantry
- Planar glass canopy as standard

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

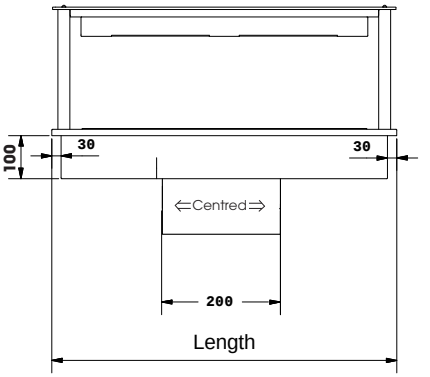
**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 66**

## SIDE VIEW




## REAR VIEW




# SOMERSET: HOT DECK

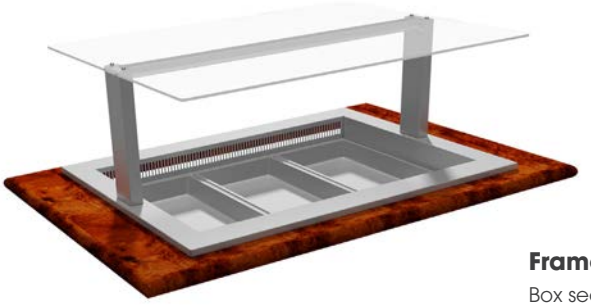
Displaying hot food with a difference this hot deck servery cabinet provides the style and elegance it deserves.

***up to 100°C operating temperature***

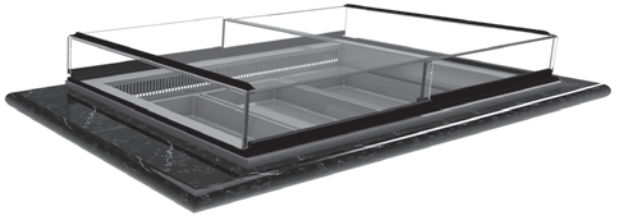
| Model | SHD12 | SHD15 | SHD18 | SHD21 |
|---|---|---|---|---|
| Length | 1155mm | 1480mm | 1805mm | 2130mm |
| Depth | 712mm | 712mm | 712mm | 712mm |
| Canopy Height Above Counter | 430mm | 430mm | 430mm | 430mm |
| Hot Plate (L x D) | 989 x 546mm | 1314 x 546mm | 1639 x 546mm | 1964 x 546mm |
| Power Connection | 10A Plug | 10A Plug | 15A Plug | 15A Plug |

# SOMERSET CANOPIES

**Planar Canopy:**
Flat glass canopy

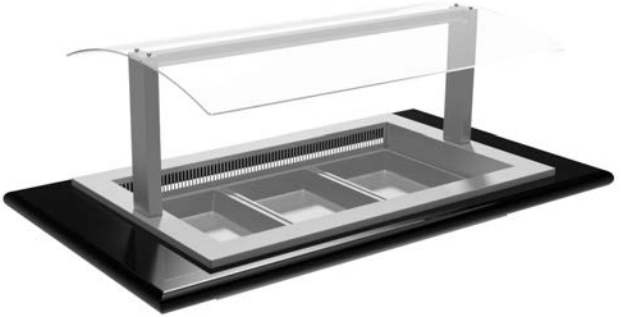


**Sliding Canopy:**
Glass on glass sliding canopy



**Frame Canopy:**
Box section frame canopy

**Radial Canopy:**
Single-curve glass canopy



**Frameless Canopy:**
Glass on glass canopy

Osten
DELTA

# FACTORY OPTIONS

**Frameless** canopy option: double-glazed glass canopy

**SlimLED** under-shelf LED strip lighting

Glass shelving option

Black powder-coat base option

## 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)***

## 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***

## Hinged Doors

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

***RC6 (hinged rear door)***

## 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***

## 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***

## 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 RC15***

## FULL POWDER-COAT

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

***YC12 full powdercoat***

## COPPER OR BRASS FRAMING

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

***YC12 with brass framing and full black powdercoat***

## MOBILE JOINERY

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 with SC15 fitted***

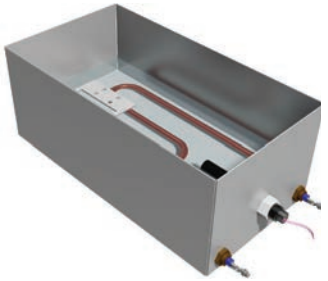
## FRONT VENTING

If Chilled floor-standing units (Towers, Yorks, Bakers, Regents or Lincolns) need to be backed up hard against a wall, the cabinets can be front vented. This requires fitting a louvred front base panel and may require the base to be raised from 470 to 520mm H.

***TC12 with front venting***

## 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***

## 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***

## MIRROR GLASS

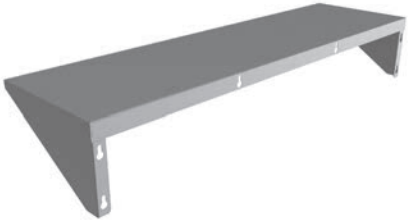
Mirror glass can be specified on the doors, side panels or rear panel (with front sliding doors).

## GLASS SHELVES

Suited for cake and patisserie style displays

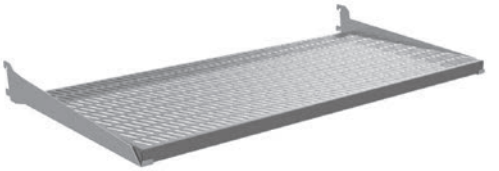
## TRAY RACES OR PREP BENCHES

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.



## STAINLESS STEEL PERFORATED SHELVES

Suited for drinks and heavy load displays



## HANGING RAILS

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

## FIXED TICKETING STRIP

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

# 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

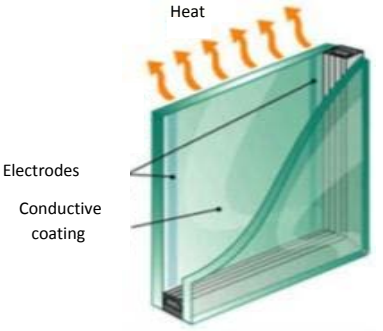
# CUSTOMISED DIMENSIONS

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.

# CONDENSATION CONTROL

## Electrically Heated Glass

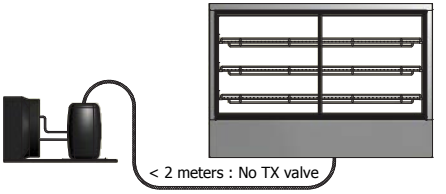
Using special conductive film the outside pane of double-glazed glass is electrically heated. This is suitable for high humidity environments where 100% condensation prevention is required.




# REMOTE REFRIDGERATION

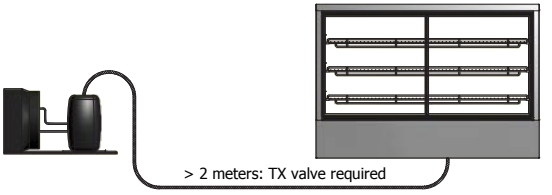
## 1. Remote Counter top Cabinets with Capillary (no Tx valve)

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

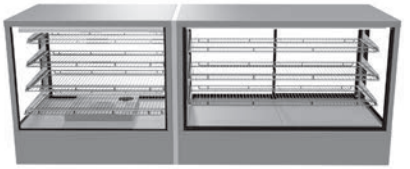
This is required for all remote installations where the connection distance is greater than 2 meters.



# 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