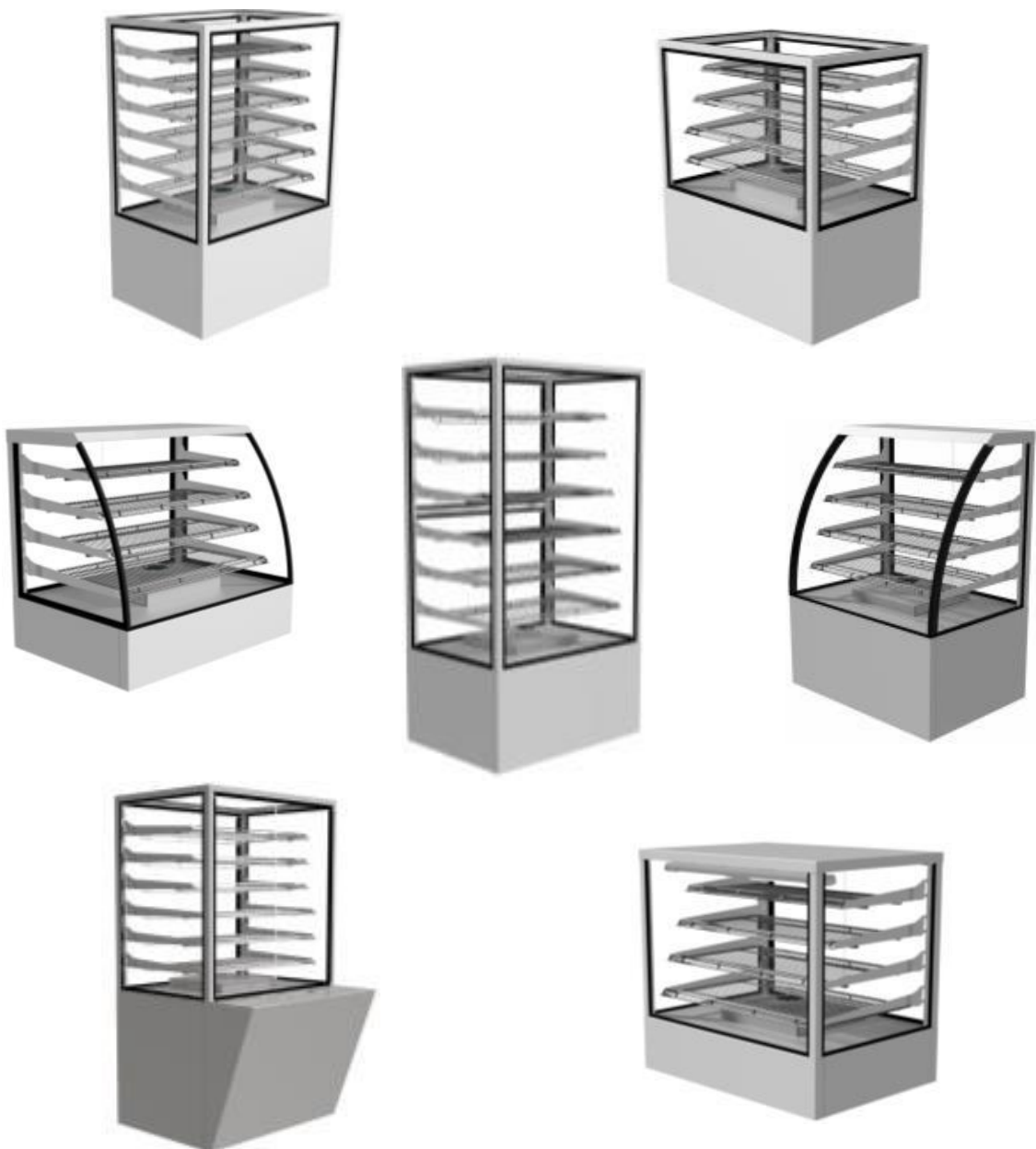


Festive

Heated Display Cabinet

Installation & Operation Instructions



This Instruction Manual is also available on our Website www.festive.co.nz

MODELS COVERED

Tower	TH6, TH9, TH12
York	YH6, YH9, YH12, YH15
Regent	RH6, RH9, RH12, RH15
Lincoln	LH6, LH9, LH12, LH15
Baker	BH6, BH9, BH12, BH15
Devon	DH6, DH9, DH12, DH15
Cornwall	CH6, CH9, CH12, CH15

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CONTACT DETAILS

For further information or help, contact your supplier or:

Email: sales@festive.co.nz

Internet: www.festive.co.nz

Telephone: +64 3 349 3380

Mail: Festivé NZ Limited
35 Establishment Drive
Hornby
Christchurch 8042
New Zealand

INTRODUCTION

Congratulations on purchase of a Festivé food display cabinet. Festivé designs and manufactures quality cabinets designed to meet the exacting needs of its customers. Please take the time to carefully read and understand this manual. This will help ensure that maximum benefit from the cabinet can be gained. If you have any queries contact your dealer or Festivé.

SAFETY

Please carefully read the important safety information provided below:

- **Do not overload your power supply. See the Cabinet Specifications on pages 5-6 for power draw information.**
- **The cabinet must be supplied with the voltage specified.**
- **Always ensure that the power to the cabinet is earthed.**
- **Always disconnect the cabinet from the mains power supply before cleaning, undertaking maintenance or allowing the cabinet to be serviced by a properly qualified tradesman.**
- **Keep clear of, and never touch, moving parts.**
- **Ensure that staff are familiar with the above safety information, as well as all other information in this manual.**

INSTALLATION INSTRUCTIONS

In order to ensure that the cabinet operates efficiently it is important to spend time preparing the area and the cabinet for installation. Some key points and useful advice are provided below:

1. Location

Cabinets should always be located away from direct sunlight, draughts, and equipment that generate heat and water vapour.

2. Power Supply

Ensure a suitable power supply exists. Depending on the model the cabinet will be fitted with either:

- a standard 10amp, 3 pin plug for connection to a standard socket, or
- a 15amp, 3 pin plug, which requires a matching socket and wiring, or
- a 20amp 3 pin plug, which requires a matching socket and wiring, or

If in doubt, check with an electrician. Plug the cabinet into its own power point at the wall (multi boxes are not recommended). Always turn the cabinet on and off at the wall.

3. Site Preparation

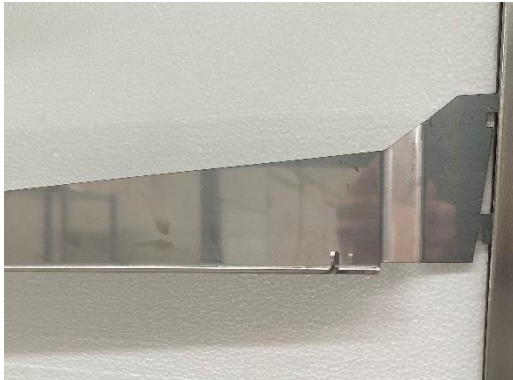
The cabinet should be installed on a level floor, plinth, or bench. Any necessary bench cut-outs should have been made prior to installation, and a suitable power point located appropriately. Carefully position the cabinet in its correct position and ensure it is level. Adequate access to the cabinet for loading and cleaning is required.

4. Cabinet Preparation.

Carefully un-wrap the cabinet and any other parts supplied. Remove all tape and ties etc.

5. Shelf Brackets and Shelves

The shelf brackets are removable and height adjustable. Notches in the brackets allow each one to be positioned in either a level or tilt position. Ensure that the brackets are firmly pushed down. Fit the shelves provided on the shelf brackets.



shelf bracket in level position



shelf bracket in tilt position (7° angle)

OPERATING INSTRUCTIONS

- Switch the cabinet on at the wall.
- Ensure that the doors are closed.
- Your cabinet will be fitted with a Manual Heat Thermostat.



- Flick down the Red toggle on/off switch for lights.
 - Flick down the Red toggle on/off switch to turn the element on.
 - Turn the thermostat dial clockwise to desired temperature.
 - The indicator light indicates when the element is on.
 - The element is thermostatically controlled. This unit is designed to maintain pre-cooked hot food at a serving temperature between 30-95 °C
- Run the cabinet in for a few hours to help remove any fumes or odours.
 - Load the cabinet with products. Be careful not to overload the shelves.

CLEANING AND SERVICING

It is important that the cabinet is regularly cleaned and serviced in order to achieve hygienic and efficient operation. Some advice on this is provided below:

- Always turn the cabinet off at the wall before cleaning.
- Do not use bleaches and other aggressive cleaning products (chemicals and scourers) that could damage the cabinet surfaces.
- Never use hot water on cooled glass, or cold water on hot glass, as this may 'shock' the glass and cause 'thermal breakage', i.e. shattering of glass due to sudden temperature changes.
- Clean the exterior with soapy water using a soft damp cloth. Never apply too much water and always be careful to minimize moisture on and near the electronic controller and power lead. Dry the exterior immediately afterwards.
- Gently lift up and remove the sliding doors. These should be placed on a cloth on a level surface to be cleaned.



- Clear the door track of any debris. (Bottom door track is removeable for cleaning)
- Remove and clean the shelves and shelf brackets.
- Remove and clean the element cover. Clean around the element and fan.
- Clean the interior ceiling and walls.
- Lights If an LED light requires replacement: Remove LED Light strip
(1) Unscrew light strip from shelf and or brackets (2) Unclip cable connecting light strip to cable attached to inside leg of cabinet.
- Attach replacement simply follow the above instructions in reverse.

TROUBLE SHOOTING

Problem	Possible Cause	Solution
Cabinet lights not working	Shop fuse blown	Check shop fuse board
	Light switch is off	Turn light switch on
	LED Driver not working	Replace LED driver
	Connections Loose	Check connections
Cabinet won't heat	Shop fuse blown	Check shop fuse board
	The cabinet switch is off	Turn the cabinet switch on
	Element not heating	Replace element
	Relay faulty	Replace Relay
	Thermostat broken	Replace thermostat

SPARE PARTS

Festivé endeavours to maintain stocks of spare parts for its customers. If spare parts are required, please quote both the serial number of the cabinet and the item number(s) from the list below. It is important to use only Festivé spare parts to ensure compatibility, performance, and meet warranty conditions.

Item	Description
1	Relay
2	Thermostat
3	LED Driver
4	LED Light Strip (Top / Undershef)
5	Hot Fan Motor
6	Element
7	Neon Toggle On/Off and Light Switch
8	Rubber Door Seal
9	Rear Sliding Door Left
10	Rear Sliding Door Right
11	Front Sliding Door Left (Or Front Fixed)
12	Front Sliding Door Right (Or Front Fixed)
13	Top Door Track
14	Bottom Door Track
15	End Glass
16	Shelf Bracket Pair (specify size + type)
17	Extra Shelf (specify size + type)

WARRANTY

Warranty Cover

Festivé warrants to the original purchaser of a Festivé manufactured food display cabinet any defect in workmanship or material resulting in the malfunctioning of the cabinet while under correct use. Liability under this warranty is limited to replacing or repairing (at the Company's discretion) a part without charge. The warranty support for any refrigeration unit requires evidence of four (4) monthly servicing of chilled cabinets by a qualified refrigeration technician. The warranty period extends for:

Refrigerated & Ambient Cabinets:

- Parts and Labour for first year: up to twelve (12) months from sale
- Parts Only for second year: twelve (12) to twenty-four (24) months from sale
- Parts and Labour for Refrigeration Unit for two years: up to twenty-four (24) months from sale. Subject to four (4) monthly servicing by a qualified refrigeration technician

Heated & Bain Marie Cabinets:

- Parts and Labour for first year: up to twelve (12) months from sale

Warranty Conditions

Liability under this warranty does not cover:

- Loss, damage or expense directly or indirectly arising from use or inability to use the product or from any other cause.
- Any part of the cabinet which has been subject to misuse, neglect, incorrect installation, alteration, accident or damage caused during transportation, use of abrasive chemicals, flooding, fire or acts of God.
- Poor or inadequate cleaning of the cabinet that may lead to damage, wear or corrosion of any part.
- Damage resulting from failure to have four (4) monthly servicing of refrigerated cabinets carried out by a qualified refrigeration technician, supported by service records.
- Refrigeration failure as a result of inadequate ventilation to the refrigeration unit.
- Installation of remote condenser units.
- Breakage of glass or plastic components or the replacement of light tubes or door seals.
- Improper electrical connections
- Improper adjustment of controlling equipment.
- Fair wear and tear.
- Any damage directly or indirectly arising from the non-use of Festivé supplied parts.
- Any loss, damage or expense directly or indirectly arising from failure to follow product operating and maintenance instructions.
- Repairs or maintenance carried out by a service agent un-authorized by Festive
- Travelling distance in excess of 160kms return trip from an authorised service agent
- Service outside of normal business hours. If this is required an "out of hours" surcharge will apply.

Warranty Procedure

All warranty repairs must be pre-authorized by a Festive representative. Direct authorisation to effect a warranty repair can be made through contact with:

In New Zealand:

Ph: +64 3 349 3380 - Festive NZ Limited

E: warranty@festive.co.nz

In Australia:

Ph: +64 3 349 3380 - Festive NZ Limited

E: warranty@festiveaustralia.com

Cabinet serial number, model, site address, contact details and fault description will need to be provided.