



Chilled Display Cabinet

Installation and Operating Manual

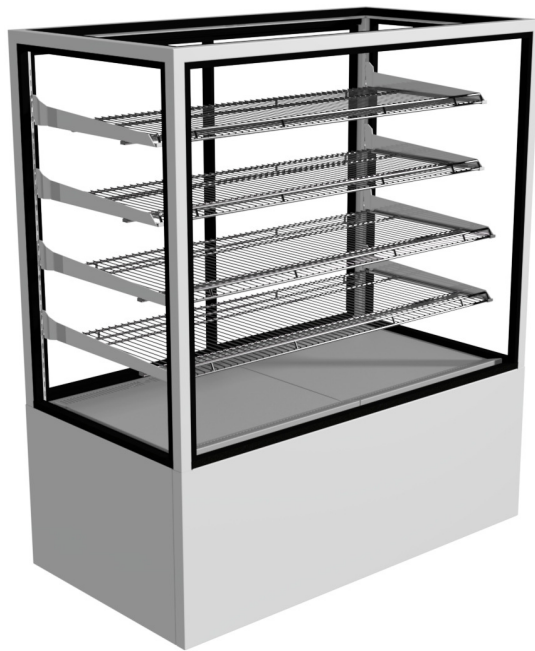


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QUICK START INSTRUCTIONS

1. Fully unpack the cabinet and ensure that all packaging material has been removed from the cabinet. Fit Shelving.
2. When operating the cabinet ensure that the doors are fully closed. The cabinet cannot operate effectively with the doors left open.
3. Plug the cabinet into its own power socket at the wall (multi plug boxes are not recommended). Always turn the cabinet on and off at the wall.



4. Flick down the red on/off switch on the cabinet.
5. Run the cabinet in for a few hours to help remove any fumes or odours.
6. The cabinet is set to defrost at regular intervals. A defrost button on the controller panel will light up when the cabinet is in defrost mode.
7. Load the cabinet with pre-chilled products (food display cabinets are not storage cabinets and should therefore be loaded with pre-chilled products). Be careful not to overload the shelves. Do not load above the load limit indicator.



8. When turning the cabinet off, switch the cabinet off at the wall.
9. Please read this manual and familiarise yourself with the cabinet operation.

HOW TO RESOLVE COMMON OPERATOR PROBLEMS

Unsatisfactory Cabinet Temperature:

1. Ensure the condenser coil has adequate ventilation. It is critical to the effective operation of the cabinet that the condenser fan is able to draw in cool air and reject hot air.
2. Location. Cabinets should always be located away from direct sunlight, draughts, and equipment that generate heat and water vapour.
3. Air circulation is blocked or impeded:
 - a. Remove food/trays/plates away from vents and airflows.
4. Evaporator coil iced up – turn cabinet off until ice has melted. Call Festivé to adjust defrost cycle if icing up reoccurs.
5. Condenser grill dirty – brush and vacuum this to remove dirt.
6. Any door left open (even slightly) will interfere with the correct operation of the cabinet. Ensure that all doors are fully closed at all times.

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:

1. **Do not overload your power supply. See the Cabinet Specifications on pages 9-11 for power draw information.**
2. **The cabinet must be supplied with the voltage specified.**
3. **Always ensure that the power to the cabinet is earthed.**
4. **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.**
5. **Keep clear of, and never touch, moving parts.**
6. **Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.**
7. **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. 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. This ensures proper functioning of doors and condensate management. 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.

6. Condenser Assembly

Ensure the condenser assembly (refrigeration) unit has adequate ventilation. It is critical for the effective operation of the cabinet that the condenser is able to draw in cool air from the room and reject the hot air it generates into the room. It is critical that the hot air rejected is not re-breathed by the condenser. The refrigeration of the cabinet will be one of two options: condenser assembly built into the unit or condenser assembly in a cradle under the unit

Condenser Built In

This applies to all floor standing models (e.g. Tower, York, Regent and Lincoln) and the counter top compact models (e.g. Devon and Cornwall Chilled Compact). The counter top compact models draw their cool air and reject their hot air out the rear of the cabinet. The floor standing models reject their hot air down under the base and out the front of the cabinet. If the front base of a floor standing unit is up against joinery down to floor level it is important that a vent is installed to allow the hot air to escape out between the base and floor. Once the cabinet is fitted into place follow the Operating Instructions on **page 5**.

Condenser in Cradle

This applies to the Devon and Cornwall Chilled Integral units where the condenser assembly is attached to the underneath of the cabinet by a built in cradle.



Condenser in Cradle attached under cabinet

The cabinet and cradle need to be fitted into the counter-top and adequate ventilation provided for the refrigeration unit as shown on **page 14**.

OPERATING INSTRUCTIONS

1. Switch the cabinet on at the wall.
2. Ensure that the doors are closed. The cabinet cannot operate effectively with the doors left open.
3. Flick down the two red toggle switches (one for the refrigeration unit and one for the lights).



digital controller

red toggle switches

4. The refrigeration unit will begin running and will progressively bring the temperature down to the factory set point temperature of 3°C.
5. The digital controller displays the operating temperature that the cabinet is running at.
6. The cabinet operates at a temperature differential of 2°C from the set point, i.e. the refrigeration unit will stop when the cabinet temperature drops to 3°C and restart when it rises to 5°C.
7. To change the set point temperature:
 - a. push the 'SET' button on the controller. The 'set point' temperature will start flicking on the display
 - b. push the 'UP ARROW' on the controller to raise the 'set point' temperature setting
 - c. push the 'DOWN ARROW' on the controller to lower the 'set point' temperature setting
 - d. push the green 'SET' button to return the display to the operating temperature
8. Load the cabinet with pre-chilled products (food display cabinets are not refrigerators and should preferably be loaded with pre-chilled products). Be careful not to overload the shelves. To enable adequate cold airflow within the cabinet do not load above the load limit indicator.



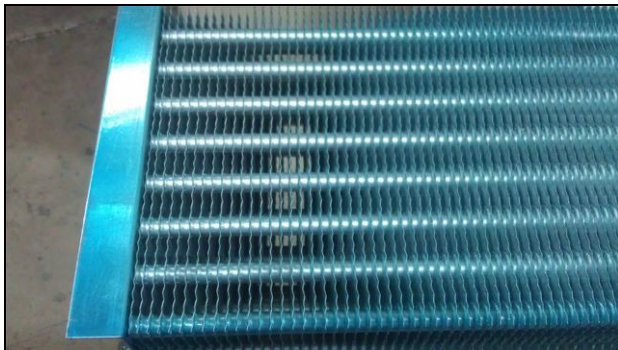
load limit indicator

9. The cabinet is set to defrost at 6 hourly intervals. A defrost button on the bottom left of the controller panel will light up when the cabinet is in defrost mode. The cabinet is fitted with an intelligent defrost system that will automatically shorten or extend the defrost time dependent on requirements.
10. Always switch the cabinet off at the wall.

CLEANING

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

1. Always turn the cabinet off at the wall before cleaning.
2. Do not use bleaches and other aggressive cleaning products (chemicals and scourers) that could damage the cabinet surfaces and corrode refrigeration components.
3. Never use hot water on glass as this may 'shock' the glass and cause 'thermal breakage', i.e. shattering of glass due to sudden temperature change.
4. 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.
5. Gently lift up and remove the sliding doors. These should be placed on a cloth on a level surface to be cleaned.
6. Remove the bottom door track and clean out any debris.
7. Remove and clean the shelves and shelf brackets.
8. With a damp cloth clean the interior ceiling and walls.
9. Fully remove and clean the bottom trays. Ensure that the crumb catcher at the bottom end of the tray is cleaned out of any food material.
10. With a damp cloth clean and remove any food from the refrigeration well.
11. Do not pour water into the cabinet or refrigeration well as this may cause the condensate tray to over fill.
12. A vacuum cleaner and/or soft brush may be used to collect debris from within and around the blue evaporator coil.



evaporator coil

13. Be careful not to bend the fins on the coil. The fins are sharp and can cause cuts if caution is not exercised.
14. To reassemble, simply follow the above instructions in reverse.
15. Regularly check that the condenser fins at the rear of the cabinet are free from dust, as any build-up will reduce the efficiency of the cabinet and can cause excess power consumption or even compressor failure. The back panel at the rear of the cabinet should be removed and the dust removed by brushing and vacuuming the fins. On occasions dust build-up in the condenser fins can be extensive and pressurised gas (air or nitrogen) may need to be blown through the fins to clear them. It is recommended that the condenser coil is cleaned monthly, and in cases of high dust exposure that six monthly the fins are blown with high pressure gas.



condenser unit

SERVICING

Regular servicing of the cabinet is important for its ongoing efficient operation. Four monthly servicing of the cabinet by a qualified refrigeration technician is required to maintain the warranty of a Festivé refrigerated cabinet – refer Warranty on page 13 of this Manual.

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.

	Description		Description
1	LED light assembly	9	Evaporator Fan
2	Digital Controller	10	Top Door Track
3	Temperature Probe	11	End Glass
4	Rubber Door Seal	12	Top Glass
5	Rear Outer Sliding Door	13	Front Glass
6	Rear Inner Sliding Door	14	Shelf Bracket Pair (specify size)
7	Front Outer Sliding Door	15	Shelf (specify size)
8	Front Inner Sliding Door		

TROUBLE SHOOTING

Problem	Possible Cause	Solution
Cabinet won't start	Circuit broken at the main power board	Replace fuse/turn circuit breaker on
	The cabinet switch is off	Turn the cabinet switch on
	Digital controller is faulty	Replace the digital controller
Unsatisfactory cabinet temperature	Air circulation is blocked/impeded	Remove food/trays away from vents and airflows. Clean/vacuum air vents
	Evaporator coil fins blocked	Remove and clean crumb catcher. Clean coil fins
	Evaporator coil iced up	De – ice coil and ensure doors are kept closed. Adjust defrost cycle if re-occurs
	Condenser fan grill dirty	Vacuum to remove dirt
	Door has been left open	Close door(s)
	Electronic controller is faulty	Replace the electronic controller
	Temperature probe dislodged or damaged	Check probe is held on clip and not damaged
	Ambient temperature is greater than 32 C	Reduce ambient temperature and/or move cabinet
	Door not sealing properly	Ensure cabinet is level and replace door seals if damaged/missing
	Digital controller needs adjustment	Adjust electronic controller
Cabinet lights not working	Light switch is off	Turn light switch on
	LED light not working	Check connector, check LED driver. If still not working replace LED light

CABINET SPECIFICATIONS

Tower Cabinets

Model	TC6	TC9	TC12
Dimensions			
Length	600mm	900mm	1200mm
Depth*	640mm	640mm	640mm
Height	1735mm	1735mm	1735mm
Weight	135kg	185kg	235kg
Display Area (m ²)	1.3	2.1	2.8
Construction			
Exterior	Stainless steel or powder coated zinc steel		
Interior	Stainless Steel		
Lighting	LED under-shelf lighting		
Glass	Toughened double glazed		
Insulation	S-grade Polyfoam		
Doors	Sliding, toughened double glazed, Low E		
Shelves	Adjustable height & angle, 5 shelves & base		
Refrigeration			
Refrigerant	R134a		
Compressor	SC15GXNO	SC18GXNO	SC21GXNO
Climate Class	3M (tested to operate at ambient temperature 25°C and 60% RH)		
Electrical			
Volts	230 – 240 Volts a.c. 50 Hz, single phase		
Max Current (Amps)	5A	5.8A	5.5A
Connection	10A plug		

* Add extra 15mm for protruding control panel and switches

York Cabinets

Model	YC6	YC9	YC12	YC15	YC18	YC24
Dimensions						
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm	1400mm
Weight	124kg	134kg	180kg	225kg	270kg	360kg
Display Area (m ²)	1.1	1.8	2.5	3.2	3.62	5
Construction						
Exterior	Stainless steel or powder coated zinc steel					
Interior	Stainless Steel					
Lighting	LED under-shelf lighting					
Glass	Toughened double glazed					
Insulation	S-grade Polyfoam					
Doors	Sliding, toughened double glazed, Low E					
Shelves	Adjustable height & angle, 4 shelves & base					
Refrigeration						
Refrigerant	R134a			R404a		
Compressor	SC15GXNO	SC18GXNO	SC21GXNO	Embraco	Embraco	Hitachi
Climate Class	3M (tested to operate at ambient temperature 25°C and 60% RH)					
Electrical						
Volts	230 – 240 Volts a.c. 50 Hz, single phase					
Max Current (Amps)	4.5A	5.3A	5.1A	4.6A	5.7A	7.1A
Connection	10A plug					

*Add extra 15mm for protruding control panel and switches

Regent Cabinets

Model	RC6	RC9	RC12	RC15	RC18	RC24
Dimensions						
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1090mm	1090mm	1090mm	1090mm	1090mm	1090mm
Weight	108kg	117kg	157kg	196kg	234kg	314kg
Display Area (m ²)	0.82	1.33	1.85	2.4	2.65	3.7
Construction						
Exterior	Stainless steel or powder coated zinc steel					
Interior	Stainless Steel					
Lighting	LED under-shelf lighting					
Glass	Toughened double glazed					
Insulation	S-grade Polyfoam					
Doors	Sliding, toughened double glazed, Low E					
Shelves	Adjustable height & angle, 3 shelves & base					
Refrigeration						
Refrigerant	R134a					
Compressor	SC12GXNO	SC12GXNO	SC15GXNO	SC18GXNO	SC18GXNO	SC21GXNO
Climate Class	3M (tested to operate at ambient temperature 25°C and 60% RH)					
Electrical						
Volts	230 – 240 Volts a.c. 50 Hz, single phase					
Max Current (Amps)	3.9A	4A	4.7A	5.5A	5.7A	5.5A
Connection	10A plug					

*Add extra 15mm for protruding control panel and switches

Lincoln Cabinets

Model	LC6	LC9	LC12	LC15	LC18	LC24
Dimensions						
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth	640mm	640mm	640mm	640mm	640mm	640mm
Height	1240mm	1240mm	1240mm	1240mm	1240mm	1240mm
Weight	111kg	120kg	160kg	200kg	235kg	320kg
Shelf Area (m ²)	0.9	1.4	1.9	2.5	2.8	3.8
Construction						
Exterior	Stainless steel or powder coated zinc steel					
Interior	Stainless Steel					
Lighting	LED under-shelf lighting					
Glass	Curved double glazed front					
Insulation	S-grade Polyfoam					
Doors	Sliding, toughened double glazed, Low E					
Shelves	Adjustable height & angle, 3 shelves & base					
Refrigeration						
Refrigerant	R134a					
Compressor	SC12GXNO	SC12GXNO	SC15GXNO	SC18GXNO	SC18GXNO	SC21GXNO
Climate Class	3M (tested to operate at ambient temperature 25°C and 60% RH)					
Electrical						
Volts	230 – 240 Volts a.c. 50 Hz, single phase					
Max Current (Amps)	3.7A	3.7A	4.4A	5.2A	5.4A	5.1A
Connection	10A plug					

*Add extra 15mm for protruding control panel and switches

Devon & Norfolk Cabinets

Model	DCI6 / CCI6	DCI9 / CCI9	DCI12 / CCI12	DCI15 / CCI15	DCI18 / CCI18	DCI24 / CCI24
Dimensions						
Length	600 mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm	830mm
Weight	70kg	104kg	140kg	174kg	208kg	276kg
Display Area (m ²)	0.9/0.7	1.4/1.1	1.9/1.5	2.5/1.9	2.8/2.2	3.8/3
Construction						
Exterior	Stainless steel or powder coated zinc steel					
Interior	Stainless Steel					
Lighting	LED under-shelf lighting					
Glass	Toughened double glazed					
Insulation	S-grade Polyfoam					
Doors	Sliding, toughened double glazed, Low E					
Shelves	Adjustable height & angle, 3 shelves & base					
Refrigeration						
Refrigerant	R134a					
Compressor	SC12G	SC12G	SC15G	SC18G	SC18G	SC21G
Climate Class	3M (tested to operate at ambient temperature 25°C and 60% RH)					
Electrical						
Volts	230 – 240 Volts a.c. 50 Hz, single phase					
Max Current (Amps)	3.6A	3.7A	4.4A	5.2A	5.5A	5.2A
Connection	10A plug					

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

Model	DCC9 / CCC9	DCC12/ CCC12	DCC15 / CCC15	DCC18 / CCC18	DCC24 / CCC24
Length	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	830mm	830mm	830mm	830mm	830mm
Weight	104kg	140kg	174kg	208kg	276kg
Display Area (m ²)	1.4/1.1	1.9/1.5	2.5/1.9	2.8/2.2	3.8/3
Construction					
Exterior	Stainless steel or powder coated zinc steel				
Interior	Stainless Steel				
Lighting	LED under-shelf lighting				
Glass	Toughened double glazed				
Insulation	S-grade Polyfoam				
Doors	Sliding, toughened double glazed, Low E				
Shelves	Adjustable height & angle, 3 shelves & base				
Refrigeration					
Refrigerant	R404a				
Compressor	Hitachi	Hitachi	Hitachi	Hitachi	Hitachi
Climate Class	3M (tested to operate at ambient temperature 25°C and 60% RH)				
Electrical					
Volts	230 – 240 Volts a.c. 50 Hz, single phase				
Max Current (Amps)	3.7A	4.4A	5.2A	5.5A	5.2A
Connection	10A plug				

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

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 8380 - 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, site contact details and fault description will need to be provided.

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

Fax: +64 3 349 3381

Mail: Festivé NZ Limited
P O Box 16534
Hornby
Christchurch 8441
New Zealand

Festivé Devon/Cornwall Condenser in Cradle (CIC) Recommended Joinery Assembly

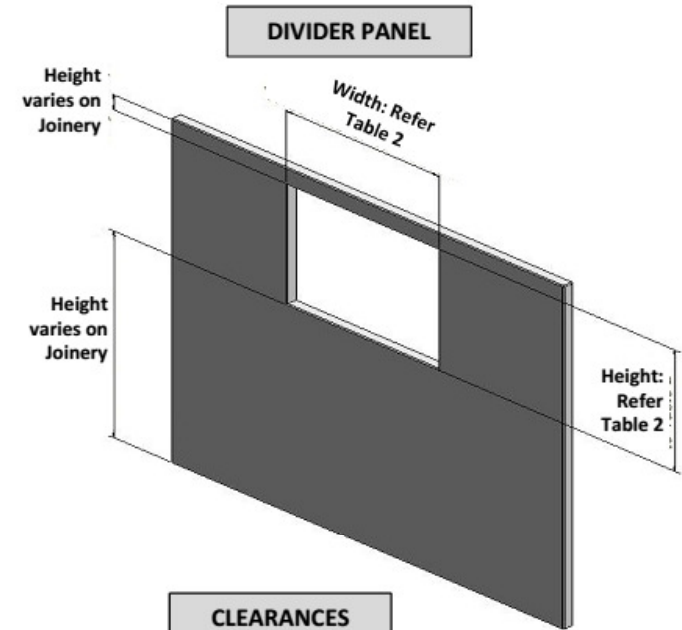
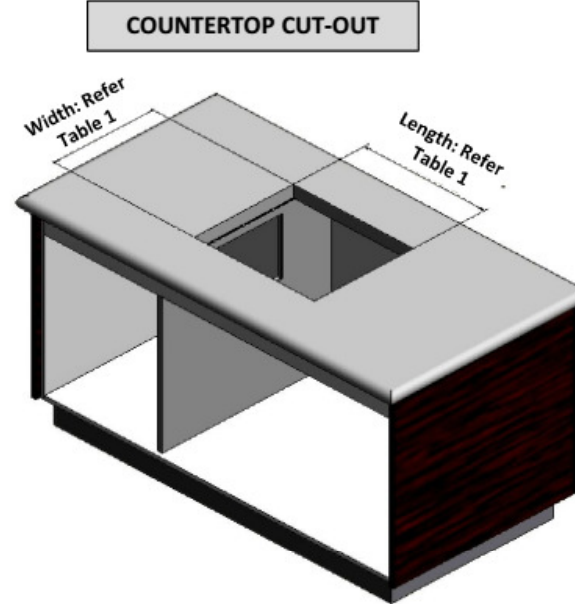
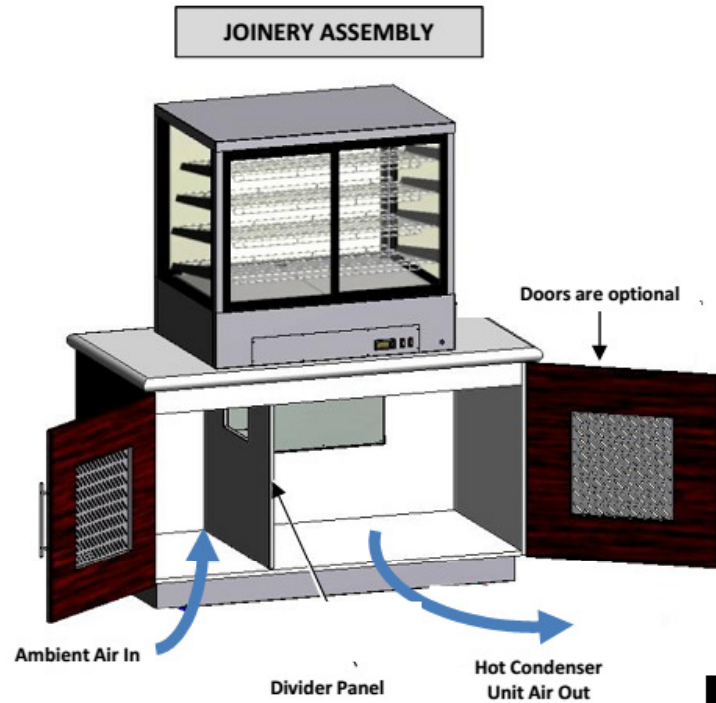
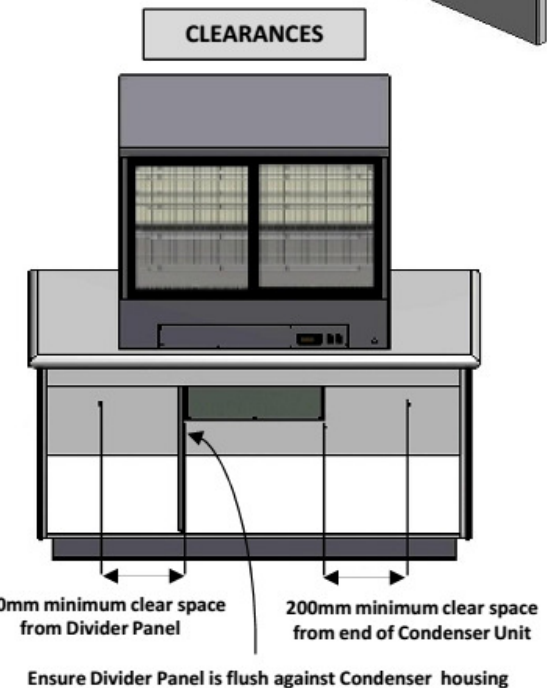


Table 1

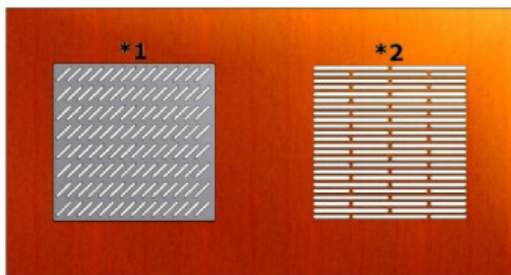
COUNTERTOP CUT-OUT		
Cabinet Size	Length (mm)	Width (mm)
DCI/CCI 6, 9 & 12	530	395
DCI/CCI 15, 18 & 24	640	395

Table 2

DIVIDER PANEL CUT-OUT		
Cabinet Size	Height (mm)	Width (mm)
DCI/CCI 6	210	230
DCI/CCI 9 & 12	240	260
DCI/CCI 15, 18 & 24	280	280



VENTING



Two options for vents on doors.
Minimum dimensions: 400 x 400mm
*1 - metal grill slotted
*2 - routed slots in joinery