



**CASE STUDY //**  
**THE RECHABITE, NORTHBRIDGE WA**

WILLIAMS REFRIGERATION //  
FOOD SERVICE EQUIPMENT

[www.williams-refrigeration.com.au](http://www.williams-refrigeration.com.au)



# ABOUT THE PROJECT



## Art, history and a mysterious society

[The Rechabite](#) is a 3m dollar heritage redevelopment and the final stage of a 6m dollar revitalisation of William Street, Northbridge, Perth. As part of this revitalised streetscape, and as a year-round arts hub, The Rechabite's new lease of life will surprise and delight its patrons on many levels.

Originally built in 1924 for the Independent Order of the Rechabites (ironically a society for temperance from alcohol), over time the hall has been a large part of Northbridge precinct's social history as a place for assorted gatherings, events and performances.

*WARM LIGHTING SETS  
THE TONE FOR THIS VENUE*

The four-level entertainment venue includes a basement dance club, street-level restaurant, and rooftop bar with performance spaces in between. The grand hall is at its heart. Adrian Fini OAM is the heritage developer in partnership with Marcus Canning, an awarded founder of several notable arts events including the famous Fringe World festival.

The Heritage Council of Western Australia claims the brick and corrugated iron hall is a rare, early 20th-century building by esteemed local architect Edwin Summerhayes. It contains fine internal architectural features: the mosaic tiled entry hall, the main staircase made of local jarrah mahogany, and the vaulted ceiling lined with decorative pressed metal.

Each bar is fitted with energy efficient triple glazed [Boronia](#) cabinets installed with 2700 Kilowatt lighting to give a rich, warm glow. The rooftop bar required heated, triple glazed doors to protect against the outdoor weather variations, and to minimise condensation on the glass so that product remains visible.

The ground floor kitchen contains banks of [Opal](#) cabinets with drawers for easy access. The kitchen also contains a forced air-well Opal cabinet which provides a protective layer of cooling air over fresh food product to maintain healthy storage conditions.

David Beaton of [Caterlink](#) was the project consultant in consultation with Williams refrigeration.

# THE RECHABITE



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AND A PLACE FOR ASSORTED GATHERINGS, EVENTS AND PERFORMANCES.



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## Design Excellence : Cool Technology

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