

COMPACT STG

USER GUIDE

For models STG**CC** & STG**CH**

C



H



SETUP IS KEY

Do it once, do it right:

Take the time now for long-term efficient performance.

LET'S
THINK
SAFETY



ALWAYS DISCONNECT
this appliance before cleaning
and servicing



Do not use a multi-box
or overload your power
supply.



Servicing should only be
carried out by an approved
SERVICE AGENT or
registered electrician.

REQUIREMENTS

CERTIFICATION REQUIREMENTS: Persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, and children playing with the appliance is not applicable. The appliance is not to be cleaned with a water jet or steam cleaner. These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries and butcheries, but not for continuous mass production of food. This appliance is not intended to be used by laymen in household and similar applications such as: • Staff kitchen areas in shops, offices, and other working environments • Farm houses • Hotels, motels, and other residential type environments • Bed and breakfast type environments.

UNPACK AND PLACE



UNPACK

Remove front, sides and corner pieces
and (tools required).



CAUTION
HEAVY



LIFT

2-4 people are needed
to safely lift the cabinet
off its pallet. Lifting straps
are recommended if available.



PLACE

Place the cabinet in position
on your bench. Take care
to avoid crushing fingers
between the cabinet and bench.

INSTALLATION



LEVEL

Ensure cabinet is level (door operation + drainage can be affected)



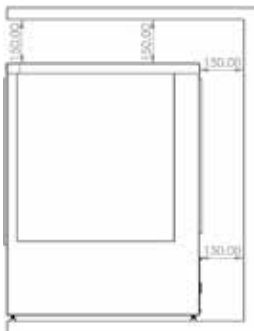
ADJUST FOOT

using spanner to level your cabinet



PLUG TO WALL

Do not use multiboxes



SEPARATION FROM WALL

A separation gap of at least 150mm is required at the rear and top of the cabinet to ensure hot air extract

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REMOVE



BLUE TAPE

which is securing doors and base



METAL TABS

holding shelves in place during transport



CABLE TIRES

from wire shelves and vents

SHELF ADJUSTMENTS

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HEIGHT

- LIFT up from back of shelf arms at either end.
- PULL shelf completely out and move to desired height.



ANGLE

- LIFT the shelf up.
- ANGLE the front edge of the shelf down.
- PUSH it down until the second column of slots locks tight.



REMOVE

by unscrewing LED socket (H) OR pulling LED socket (C)

EXTRACTION DIRECTION

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SIDE EXTRACTION

As standard, hot air is directed out to the side of the cabinet



UPWARDS EXTRACTION

If two cabinets are side by side, the hot air can be directed upwards to avoid it recirculating into the next cabinet



ROTATE FAN BAFFLES

To direct the hot air upwards, the baffles in front of the extraction fans can be rotated. For detailed instructions on rotating the fan baffles, scan the QR code or visit Cossiga.com



CONTROLLER FEATURES

C

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Lighting
on/off

Heated side glass
on/off (C only)

Controller

Power
on/off



CONTROLLER
INSTRUCTIONS

For detailed controller instructions
scan the QR code or visit cossiga.com



Turn heated glass off if it is a low humidity/temperature environment
= **Reduces power consumption**

CONTROLLER BOX MOVEMENT

The controller comes standard facing the rear.

It can be moved to the FRONT

But it must be done by an accredited technician
Follow QR code below to instructions



REAR

FRONT

CLEANING

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CONDENSER CLEANING

- Every 6 weeks (minimum)
- unscrew the 4 wingnuts that hold the cover over the condenser face
- Run a vacuum or brush up and down the condenser face to clean any dust and debris

-IMPROVES PERFORMANCE
-REDUCES POWER CONSUMPTION

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DRAIN

Must be kept clean to avoid blockage, clean every 6 weeks (minimum).

1. Lift base trays up
2. Locate drain hole next to the evaporator fans, close to the side of the cabinet
3. Remove any large blockage/debris

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C



NO ABRASIVES

Only use suitable stainless-steel cleaners and glass cleaners.

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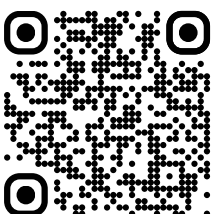


BASE TRAY WIRE RACKS

Lift the wire racks to clean the base trays underneath

ELECTRICAL

Electrical diagrams are located on the electrical box or can be found on cossiga.com or scan the QR



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TROUBLE SHOOTING

ISSUE	REASON	ACTION
C Condensation build up on glass	Heated glass not switched on	Press the silver button next to the controller
C Not cold enough	-Condenser face is blocked -Extraction fans are blocked	Clean condenser face - page 3 Clear any obstructions from front of extraction fans
C Water leaking from cabinet	-Drain is blocked -Very humid environment	Unblock drain - page 3
H Not hot enough	-Heated element failure -Fan failure	Contact engineer to check fans and element and replace if necessary

SPECIFICATION

Model	Frequency (Hz)	Operating Current (AMPS)	Power (kW)	NZ/AUS Power cord	UK Power cord	Voltage (V)
STGCC9-SD	50	3.3	0.67	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
STGCC12-SD	50	3.3	0.67	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240

Model	Frequency (Hz)	Operating Current (AMPS)	Power (kW)	NZ/AUS Power cord	UK Power cord	Voltage (V)
STGCH6-SD	50	5.4	1.3	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
STGCH9-SD	50	7.4	1.8	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
STGCH12-SD	50	9.6	2.3	15 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240

OUR WARRANTY

OUR WARRANTY:

2-Years parts & labour *



SERVICE

PREVENTATIVE MAINTENANCE

Enjoy **peace of mind** and qualify for our 2-year warranty with 6-monthly preventative maintenance.

Following our cleaning and maintenance guidelines will extend the life of your food display, improve energy efficiency and protect your investment. Lack of maintenance will void your warranty so contact our service team to schedule preventative maintenance for your Cossiga products.

*Subject to 6 monthly preventative maintenance.

See www.cossiga.com for exclusions + full terms and conditions



Save energy, protect your asset and keep your warranty valid.