

LINEAR SERIES

USER GUIDE

For models **LSRF**, **LSCK**,
LSCM, **LSBM**, **LSHC**



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.

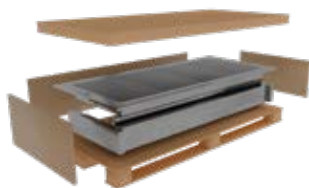


Servicing should only be
carried out by an approved
SERVICE AGENT or
registered electrician.

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 **BM** **CM** **RF**



UNPACK

Remove front, sides and corner pieces.

Tools required:



LIFT

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

**CAUTION
HEAVY**



PLACE

Place the LS unit in position in your
benchtop or trolley. Take care to avoid
crushing fingers between
the cabinet and bench.

**If using the gantry, install it first before
placing into a bench (see page 2).**

For cut out
size details,
view the
installation
guidelines



UNPACK AND PLACE

CK



UNPACK

Remove front, sides and corner pieces.

Tools required:  



ASSEMBLE

Assemble the LSCM structure as per the supplied instructions.

UNPACK AND PLACE

HC



UNPACK

Remove front, sides, and corner pieces.

Tools required:  

GANTRY INSTALLATION

BM

CM

RF



POSITION

Place the gantry in position on the base.

If not using the overhead gantry, cover the holes in the base using the supplied cover plates.



CABLES

One side of the gantry has cables hanging down. These need to go through the large central hole that is in one side of the base frame.



ATTACHMENT

Secure the gantry to the base using the supplied bolt/washer/nut assemblies. The **LSCM** has nuts to thread onto the bolt from below. The **LSBM** and **LSRF** bolts screw directly into the base.



GANTRY EARTHING

Using the already attached screw, attach the earth cable to the base. The earth location is identified by the green symbol.



GANTRY CONNECTIONS

The cables that exit the gantry are labelled HOT or LED. The base ports are labelled to match the plug labels.

NOTE: **LSRF** only has an LED plug and port.



PILLAR FILLS

Lift the pillar, fill in to the insides of each pillar, then drop them down to lock them into place.

INSTALLATION

REMOVE



LEVEL

Ensure the cabinet is level (door operation and drainage can be affected).

CK

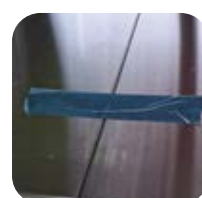


HC



ADJUST FOOT/CASTOR

The **LSCK** castors can be locked in place to keep your trolley from rolling around. The **LSHC** feet can be screwed up to allow the unit to roll around and screwed down to lock in place and level the unit.



BLUE TAPE

remove tape that is securing loose parts.



PLASTIC WRAPPING

which gastro pans are wrapped in during transport.



PLUG TO WALL

Do not use multiboxes!

INSTALLATION **HC**

WHEELS

The **LSHC** has wheels with outer screw - down sheathing. Screw the sheathing up to make rolling the cabinet around easy, then screw the outer sheathing down to lock the **LSHC** in place and /or level it.

FEATURES

- Rear sliding doors for access to the heated bottom section. Base +1 shelf for storing and warming plates/dishes/trays.
- ON/OFF green switch.
- Controller for temperature control.

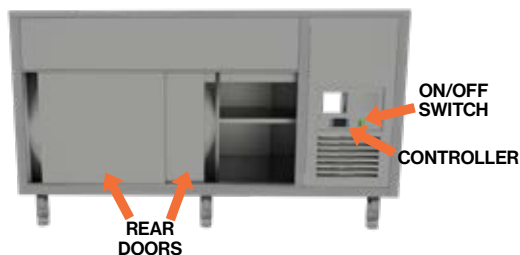
CONFIGURATION

The **LSBM** and **LSCM** can be dropped into the **LSHC**.

SHEATHING UP



SHEATHING DOWN



For detailed installation guidelines on the **LSHC**, scan the QR code or visit Cossiga.com



LSCM in LSHC



LSBM in LSHC



INSTALLATION **CK**

CONFIGURATION

The **LSRF**, **LSCM**, and **LSBM** can all be dropped into a **LSCK**

WHEELS

The **LSCK** has lockable wheels. Press down on the tab that has ON written on it to lock the wheel in place.



CONTROLLER ATTACHMENT

The **LSCK** includes a fitting for a **LSRF/ LSCM/LSBM** controller on the end panel. Available to order are side panels with controller box attachments.

SOLD AS ACCESSORY

SIDE PANEL



For detailed installation guidelines on the **LSCK**, scan the QR code



or visit Cossiga.com

SOLD AS ACCESSORY

GLASS OPTIONS

BM CM RF



FLAT TOP SNEEZE GUARD GLASS

Features a flat glass top with 80mm front and rear glass panes hanging down.



FULL SQUARE ASSISTED SERVICE WITH ACRYLIC REAR DOORS

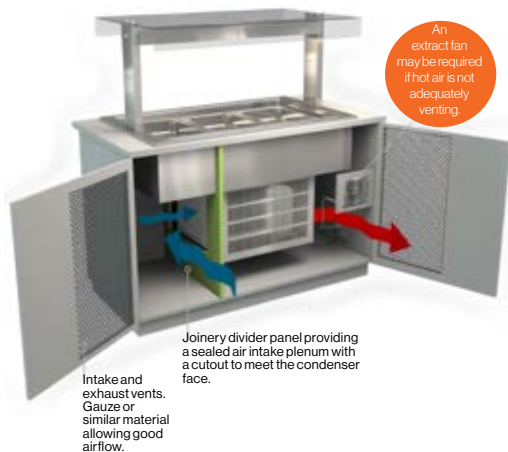
Features solid glass on the front, sides, and top, with sliding acrylic doors on the rear, angled for a more ergonomic design.

For detailed instructions on the glass options, scan the QR code



or visit Cossiga.com

VENTILATION RF



LSRF VENTILATION

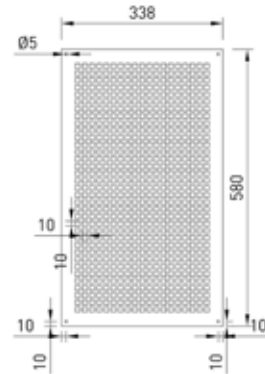
For enclosed cabinetry, divide the air intake side from the air extraction side. If the rear of the cabinetry is completely open and clear, no front ventilation is required. Ventilation grills and extraction fans for when cabinetry is enclosed are available as accessories.

EXTRACTION FAN



SOLD AS ACCESSORY

VENTILATION GRILL



SOLD AS ACCESSORY

OPERATION BM

LSBM OPERATION

The LSBM can be run dry or filled with water. Each option has benefits depending on the type of food you will be displaying. The elements are NOT submerged in water when the LSBM is run wet.

For detailed installation guidelines on the LSBM, scan the QR code or visit Cossiga.com



WET OPERATION



DRY OPERATION



FLOAT SWITCH

When plumbed into the site, the float switch will control the autofill function.

If the LSBM is being run dry, the float switch needs to be propped up to disengage the autofill from functioning. A small metal clip is supplied, which can be placed under the tilting part of the float switch.

WET OPERATION



DRY OPERATION



OPERATION CM

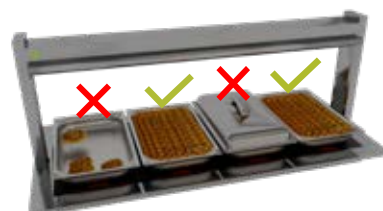
BEFORE USE

- Ensure **LSCM** surface is clear and clean
- Turn on the green and orange switches and ensure the black dial is turned to 100%
- Preheat/cook your food to above 65°C and make sure the dishes the food is in are also preheated.

TO ENSURE CORRECT OPERATION/ AVOID FAILURE

- Do not use pans/dishes that are warped or dented. There needs to be 100% contact between the **LSCM** surface and the food dish to avoid any hot spots causing an overheat protection cutout.
- Place each dish/ tray directly onto the glass surface. Any barrier between the surface and dish will prevent correct heating.
- Keep the overhead heat (black dial) turned up to avoid the top surface of the food cooling while the bottom is heating.
- Avoid lids, as they block overhead heating.
- Keep trays full of evenly spread food. Small groupings of unevenly spaced food can cause hot spots and the overheat protection to kick in.

Ensure your food and the dishes the food is in are all above 65°C before you place them on the **LSCM**.



OUR LSCM IS DESIGNED TO KEEP FOOD HOT, NOT COOK FOOD!

TRIP SWITCH

CM**BM**

TRIP SWITCH

If your **LSBM** or **LSCM** has no power, check the trip switch, which is located under the black circular plug on top of the controller box. Flick this switch to ON if it is off. If the switch keeps tripping, call a technician.

GASTRO PAN PLACEMENT

RF**BM**

STANDARD BAY SETUP

The **LSRF** and **LSBM** units come standard with 2/3/4/5/6 full size gastro pans, depending on the size you purchase.



SPLITTING BAYS

Each bay can be split into halves or into thirds by using the supplied dividers. There are slots along each bay side that allow the dividers to lock into place in either the halves or thirds configuration..



SPLIT INTO
THIRDS

SPLIT IN
HALF



DIVIDERS

The dividers are supplied with every **LSBM** and **LSRF** unit.



SMALLER PANS

Full-size gastro pans are supplied. For half- or third-size configurations, suitable pans can be purchased from hospitality equipment suppliers. Stainless steel is the standard option, with ceramic dishes also available.



SOLD AS
ACCESSORY

PLACEMENT

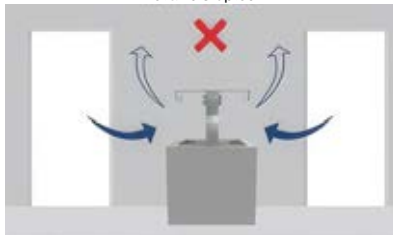
RF**BM****CM**

CORRECT PLACEMENT WITHIN YOUR STORE IS EXTREMELY IMPORTANT IN ENSURING THE HEATING/ COOLING OF YOUR CABINET WILL NOT BE AFFECTED BY ITS SURROUNDINGS.

LOCATIONS TO AVOID

- Drafts from doorways
- Airflow from air-conditioning ducts
- Hot air from motors i.e. refrigerators
- Direct sunlight

Hot air disrupted



DISRUPTED AIR FLOW

WARNING: Keep the unit away from direct sunlight, heat sources, fans, and air diffusers. Heat and disrupted airflow can overload the compressor and reduce cooling performance.

Air-conditioning duct



DRAINAGE

RF

DRAINAGE RECOMMENDATIONS

As standard, **LSRF** units are self evaporating to a receptacle in the condenser unit.

Alternatively, if waste piping is present, we recommend plumbing the unit in.

Benefits of plumbing to waste:

- Removes the need for an electrical evaporation pan
- Produces less heat, creating less work for the refrigeration system
- Uses less power

REQUIREMENTS OF PLUMBING TO WASTE

- Plumbing work has to be undertaken by a qualified technician
- Follow all local plumbing and building codes



Plumbed drain to waste

Join to condensate waste
spigot in compressor unit

PLUMBED TO WASTE
LOWER RUNNING COST
LOWER SERVICE COST

BASE TRAYS RF

STANDARD SETUP

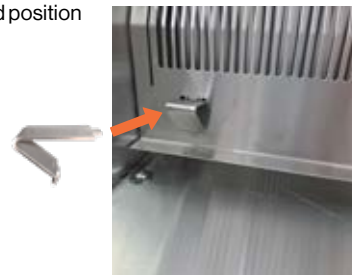
The base trays in **LSRF** come standard at their lowest position.



RAISING THE BASE TRAYS

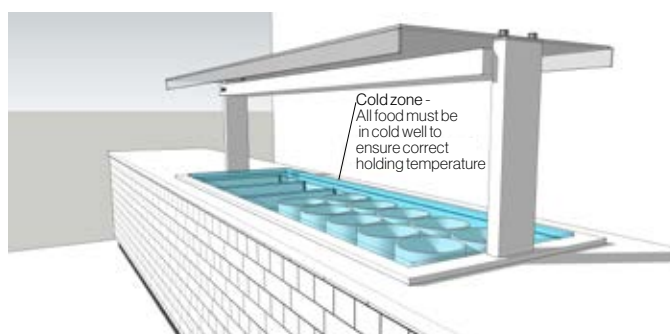
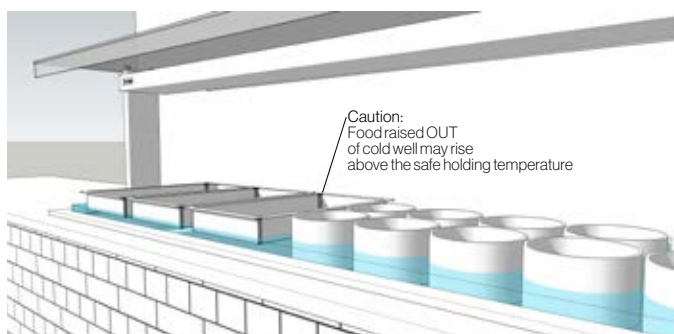
Triangular clips are supplied, which allow you to raise the position of the base trays.

- Lift the base trays out
- Put the clips into the side walls
- Lay the base trays back into their raised position



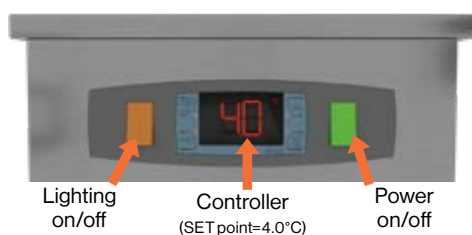
OPERATION RF

FOOD MUST NOT PROTRUDE OUT OF THE TOP OF THE LSRF TUB TO ENSURE ALL FOOD ITEMS STAY AT THE CORRECT TEMPERATURE.

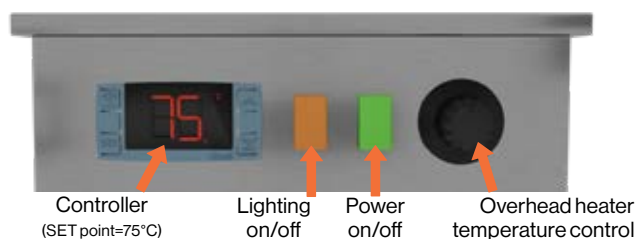


CONTROLLER

RF



BM CM



CAN BE
✓
UNDERTAKEN
BY A TRAINED
OPERATOR



CONTROLLER INSTRUCTIONS:
For detailed instructions, scan the QR code or visit Cossiga.com

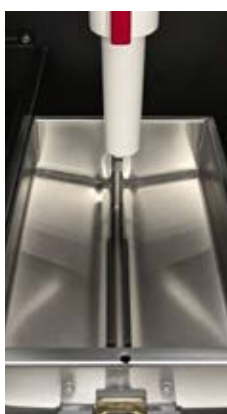
CLEANING

RF

EVAPORATION PAN

Check if the cabinet is leaking. Clean if there is a buildup.

- Make sure the power is off before doing any work
- Locate the refrigeration cradle underneath the **LSRF**
- Unscrew the grill panels from the sides of the refrigeration cradle
- Clean away any buildup of debris



CONDENSER CLEANING

- Every 2 weeks (minimum)
- Locate the condenser in the cradle below the LSRF tub
- Use a brush; or vacuum with a brush attachment. Run the brush up and down the condenser face
- IMPROVES PERFORMANCE**
- REDUCES POWER CONSUMPTION**



CM CERAMIC GLASS CLEANING



To thoroughly clean your glass ceramic cooktop, first scrape any hard dirt or food with a suitable metal scraper.



Once the glass ceramic cooktop has cooled, put a few drops of suitable cleaner on it and rub it on with a paper towel or clean cloth.



Then wipe the glass ceramic cooktop with a damp cloth and dry it with a clean cloth.

SURFACE CLEANING NO ABRASIVES!

Use only suitable stainless steel and glass cleaners.



BM BAIN MARIE TUB

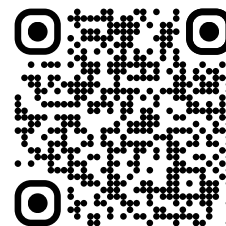
Needs to be kept clean to stop buildup of lime scale
-Clean daily
-Clean with hot soapy water
-Rinse + Dry
A commercial descaler may be required periodically



ELECTRICAL



Electrical diagrams are located on the inside of the lid of the controller box. Unscrew the four screws on top of the controller box and lift the lid. Alternatively, find the wiring diagrams on cossiga.com or scan the QR code



TROUBLESHOOTING

ISSUE	REASON	ACTION
BM CM RF LED's not working	- Not plugged into pillar/ not switched on - Wiring has faulted	- Check that the LEDs are plugged into the pillar and the light switch is on - Contact the technician to check the wiring
BM CM Base heat not working	- Power switch not turned on - Heater element failure	- Check that the power switch is turned on - Contact the technician to check the elements
BM CM Overhead ceramic heat not working	- The dial is not turned up - Ceramic heater failure	- Check that the black dials are set between 75-100% - Contact a technician to check the ceramic heaters
RF Cabinet is leaking	- Drain is blocked - Evaporator pan is not working	- Check the drain underneath the base trays for any blockage - Contact a technician to check that the evaporator pan is functional
BM Cabinet is leaking	Drain pipes are not sealed/ connected correctly	- Check drainpipes for any leaks - Contact a technician to find and fix the leak
RF Not cold enough	- Condenser face is blocked - Evaporator coil has iced up	- Clean the condenser face as shown on page 6 - Contact the engineer to de-ice and reset
HC Not hot enough	- The heater element has failed - The fan has failed	- Check for any airflow inside the cabinet - Contact a technician to fix/replace the failed fan or element

SPECIFICATION

Model	Frequency (Hz)	Operating Current (A)	POWER (kW)	NZ/AUS Power cord	UK Power cord	Voltage (V)
LSRF2	50	4.8	0.88	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSRF3	50	4.5	0.82	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSRF4	50	4.5	0.82	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSRF5	50	4.8	0.88	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSRF6	50	5.5	1.00	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSCM2	50	7.9	1.81	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSCM3	50	11.7	2.70	15 AMP 3 PIN PLUG	3x4mm ² LEAD ONLY	220240
LSCM4	50	15.7	3.61	3x4mm ² LEAD ONLY	3x4mm ² LEAD ONLY	220240
LSCM5	50	19.6	4.51	3x4mm ² LEAD ONLY	3x4mm ² LEAD ONLY	220240
LSCM6	50	23.5	5.41	3x4mm ² LEAD ONLY	3x4mm ² LEAD ONLY	220240
LSBM3	50	15	2.70	3x4mm ² LEAD ONLY	3x4mm ² LEAD ONLY	220240
LSBM4	50	18.7	3.61	3x4mm ² LEAD ONLY	3x4mm ² LEAD ONLY	220240
LSBM5	50	25	4.51	3x4mm ² LEAD ONLY	3x4mm ² LEAD ONLY	220240
LSBM6	50	28.5	5.41	3x4mm ² LEAD ONLY	3x4mm ² LEAD ONLY	220240
LSHC4	50	4.6	1.06	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSHC5	50	4.6	1.06	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240
LSHC6	50	4.6	1.06	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220240

OUR WARRANTY

OUR WARRANTY: 2-Years parts & labour*



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

TALK
TO US

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