

ON THE SLIDE HEAT CHUTE OTSHC

USER GUIDE
For model OTSHC



SERVICE

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



UNSTRAP

Cut all straps that hold packaging together.

Tools required:  



SEPARATE BOXES

Lift the box which contains the glass off the top of the unit and place to the side.



UNBOX

Remove the cardboard boxing from both the unit and glass packaging.



PLACE

2-4 people will be needed to lift the unit on your bench.

INSTALLATION



LEVEL

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



ADJUST FEET

using spanner to level your cabinet.



PLUG TO WALL

Do not use multiboxes!

REMOVE/UNWRAP



BLUE TAPE

remove tape which is securing doors and base plates.



DIVIDER HOLDER/TICKET STRIP

Unwrap divider holders and ticket strips.



DIVIDERS

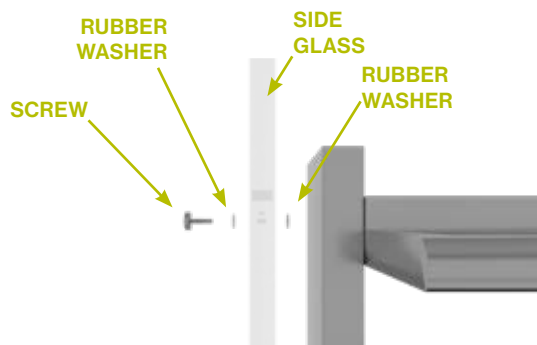
Unwrap dividers.

GLASS ASSEMBLY

SIDE GLASS

Slot the bottom of the side glass pieces into the U channel on either side of the unit. Attach the top of the side glass pieces to the side pillar using the supplied screw.

Ensure a rubber washer is on either side of each glass piece.

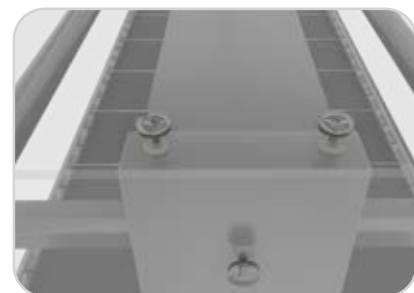
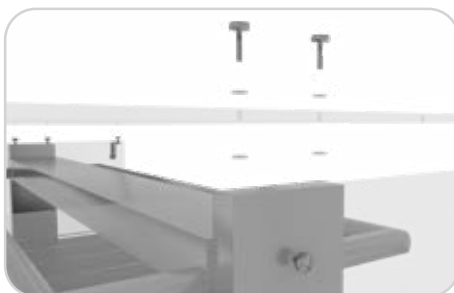


TOP GLASS

Place the top glass in position on top of the pillars.

Ensure there are rubber washers underneath each of the attachment holes and the holes in the glass line up with the holes in the top of the pillars.

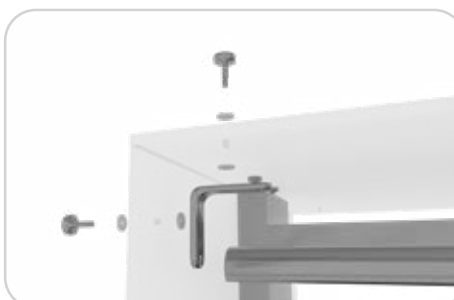
Secure the top glass to the pillars with the longer screws (identifiable by the Phillips screwdriver cross on top of the screws).



CORNER BRACKETS

Attach all four corner brackets. The metal bracket goes on the inside of both glass pieces with the screws on the outside.

Ensure there is a rubber washer is on either side of the holes in the glass.



FRONT/REAR options

Available solid glass or sliding door options:

- **FS** (Solid glass front + rear sliding doors)

- **FRSD** (Front & rear sliding doors)

For detailed kit installation scan the QR code or visit cossiga.com



DIVIDER SETUP



DIVIDER HOLDER POSITIONING

There are pins along the front and rear edges of the base plates. Line these up with the holes in the underneath of the divider holder to secure the divider holder in position.



TICKET STRIPS

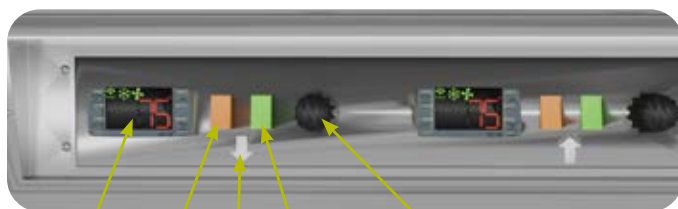
Place the ticket strips over top of the divider holders at the front of both levels. Ensure the holes in the divider holder line up with the slots in the ticket strips.



DIVIDERS

The dividers can be positioned in a variety of configurations, with slots positioned 50mm apart.

CONTROLLER FEATURES



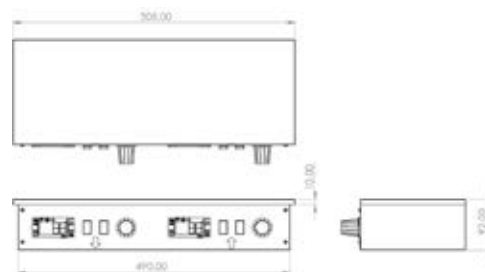
CONTROLLER

LIGHT SWITCH

UP/DOWN ARROW INDICATES WHICH LEVEL YOU ARE CONTROLLING

POWER SWITCH

OVERHEAD CERAMIC HEAT DIAL



CONTROLLER INSTRUCTIONS

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



DROPPED INTO BENCH

If the OTSHC is installed into a bench instead of using the base, the controller box can be detached and re-secured to the bench. Remove the six screws securing the controller box to the bracket plate and base.

CLEANING



DIVIDERS

Lift and pull dividers out and clean with hot soapy water.



DIVIDER HOLDERS

Lift the divider holders off the trays and clean with hot soapy water.



SURFACE CLEANING

NO ABRASIVES!

Use only suitable stainless steel and glass cleaners.

ELECTRICAL

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



TROUBLE SHOOTING - (Turn off unit before any action)

ISSUE	REASON	ACTION
LEDs not working	- Not plugged into pillar/switched on - Wiring has faulted	- Check LEDs are plugged into pillar and light switch is on - Contact technician to check wiring
Base heat not working	- Power switch not turned on - Heater element failure	- Check power switch is turned on - Contact technician to check the elements
Overhead ceramic heat not working	- Dial is not turned up - Ceramic heater failure	- Check the black dials are sitting between 75 - 100% - Contact technician to check ceramic heaters

SPECIFICATION

Model	Frequency (Hz)	Operating Current (AMPs)	Power (kW)	NZ/AUS Power cord	UK Power cord	Voltage (V)
OTSHC12	50	9	1.04	15 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
OTSHC15	50	12.7	1.21	LEAD ONLY	LEAD ONLY	220-240
OTSHC18	50	16.5	1.46	LEAD ONLY	LEAD ONLY	220-240

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.