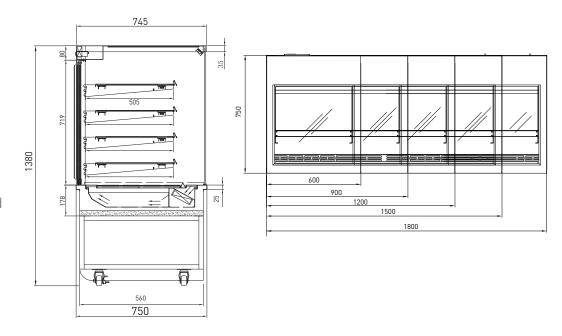
cossiga



BTGHT6 BTGHT9 BTGHT12 BTGHT15

- Deck forced heating
- Single glazed
- Sliding rear doors (HT6 Hinged)
- Solid front or sliding front doors
- Four adjustable shelves flat or angled
- Ticket strips on shelves and base
- Under shelf and canopy LED lights



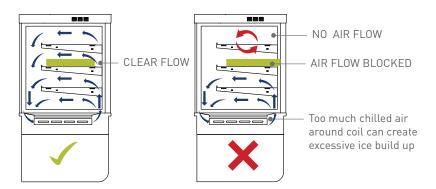
CABINET DIMENSIONS & SPECIFICATIONS

MODEL	CABINET				SHELVING	OPERATING TEMP	SHELF	BASE TRAY	TOTAL FOOD	DISPLAY M ²	INTERNAL VOLUME M ³	FREQUENCY	POV	VER	CONNE ELECTRICA CORD 2	AL POWER	VOLTAGE		PACKED F	OR SHIPPIN	IG
BTGHT6 BTGHT6-SD	600	750	1380	118	4 + BASE	75-85	490 X 445	540 x 510	100	1.14	0.29	50/60 HZ	1.24	5.4	10 AMP	3 PIN PLUG	220-240V	700	830	1550	121
BTGHT9 BTGHT9-SD	900	750	1380	150	4 + BASE	75-85	790 X 445	840 x 510	168	1.83	0.45	50/60 HZ	1.70	7.4	10 AMP	3 PIN PLUG	220-240V	1000	830	1550	155
BTGHT12 BTGHT12-SD	1200	750	1380	182	4 + BASE	75-85	1090 X 445	1140 x 510	255	2.52	0.60	50/60 HZ	2.20	9.6	15 AMP	3 PIN PLUG	220-240V	1300	830	1550	185
BTGHT15 BTGHT15-SD	1500	750	1380	214	4 + BASE	75-85	1390 X 445	1440 x 510	355	3.20	0.75	50/60 HZ	2.66	11.6	15 AMP	3 PIN PLUG	220-240V	1600	830	1550	222

Maximum shelf load weight 15kg spread evenly

TOWER UNIT PLACEMENT GUIDE





CORRECT AIRFLOW

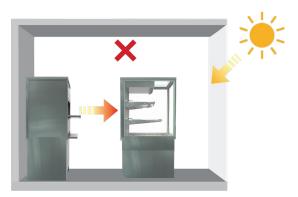
IN CORRECT AIRFLOW

- Blocked air flow will retard operation on both HOT and COLD units
- Ensure trays or plates are not blocking air flow at rear



Mechanical airflow

Mechanical air flows, such as diffusers and fans can disturb the air curtain on open fronted units causing failure



Environmental conditions

Heat from other equipment and natural conditions, such as direct sunlight straight on units, can cause cooling to fail and overload compressor



Locations to avoid

- Close to shop front exterior
- In an outside location
- In direct sunlight

- In a high wind
- Near any source producing excessive heat
- Service units more frequently in dusty or polluted areas



Parts removed

Castors, front and side panels removed. Rear panels / grill remain for personnel safety.

Dropped Into Benchtop

Unit is dropped in to hole cut in bench top and supported by font and rear flange of unit.

MODEL	CUT OUT SIZE
BTG6	615 X 720
BTG9	915 X 720
BTG12	1215 X 720
BTG15	1515 X 720





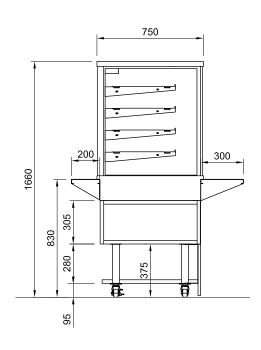
Placed Into Benchtop from rear

Unit is slid into custom built frame from rear and supported by the sides of the unit base frame. L shaped supports shown in red in this example.



SELF SERVICE SYSTEM

Each unit is self contained
Roll-in - Roll-out
Install in minutes
No on site joinery work required
Ease of cleaning and servicing
Mobile and flexible
Easy to upgrade front panel design
Custom branding strip
Rear service or against wall
All parts as optional component kits
Ideal solution for temporary events





Optional bottom shelf kit for chilled units Ensure chilled units are kept well ventilated

Vent required through front panel

Optional bottom meltica shelf kit - BY OTHERS



Optional rear loading shelf kit 200mm deep

Optional bottom meltica shelf kit -BY OTHERS

Top Mounted Controller Panel

For against wall installations Sold individually





Base Tray - Heated Units

Stainless Steel For heated units Sold in pairs



Tong Holder

Stainless Steel Drop into counter tray race Sold individually



Front and Rear Work Shelves



Castor Extension Kit

Increases cabinet height to 1660mm

Set of four, uses existing castors, includes fixing bolts and washers





Humidity Dish

Stainless Steel Perforated lid is removable





Shelf with ticket strip attached

Ticket Strip
Stainless Steel Attaches to shelf frame

End Profile

Lengths

CABINET LENGTH MM	TICKET STRIP LENGTH
600	475
900	775
1200	1075
1500	1375
1800	810 X 2

Price Tabs

Stainless Steel Write on with marker or adhesive tape Measure 60mm x 30mm Sold in packs of 20





MIRROR FILM

- Applied to the inside glass rear doors
- Suitable for heated and chilled units

Pie Trays

Stainless Steel Construction



PIE TRAYS										
MODEL	NO. OF SHELF TRAYS	WIDTH MM	DEPTH MM	PER SHELF	TOTAL					
BTGHT6	4 PER SHELF	120	445	4	16					
BTGHT9	6 PER SHELF	120	445	6	24					
BTGHT12	9 PER SHELF	120	445	9	36					
BTGHT15	12 PER SHELF	120	445	12	48					

Gastronorm Pan Kit

Allows you to merchandise multiple hot food choices in one cabinet

Expand the use of your heated cabinet with this Gastronorm Pan Kit with an angled frame that accepts 1/2 Gastro pan 65mm deep (supplied)

Holds fried foods and bulky products like chicken, lasagne, toppers, roast potatoes, etc.

Remove bottom shlef for optimum viewing



Stainless steel construction angled display view

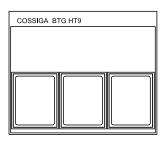


1 Rack + 1/2 Pan

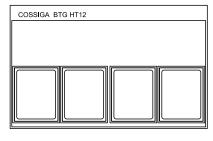
One rack with half size pan



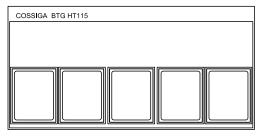
HT6 - 2 Pans



HT9 - 3 Pans

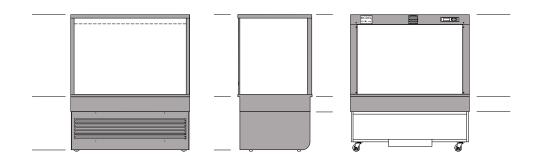


HT12 - 4 Pans



HT15 - 5 Pans

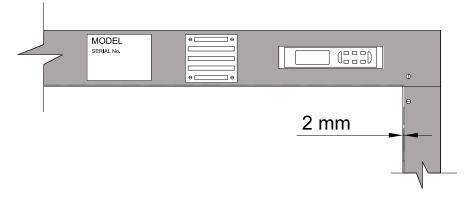






FREE STANDING

all exterior visible areas covered



2mm gap left around rear frame

Rear of units cut around serial number plate, exhaust fan and controller

WRAP TRIMMING

FREE STANDING BEHIND NIB WALL

all exterior top visible areas covered

