

# SERVICING

key to maintaining your cabinets



**⚠ ALWAYS DISCONNECT CABINET BEFORE SERVICING**

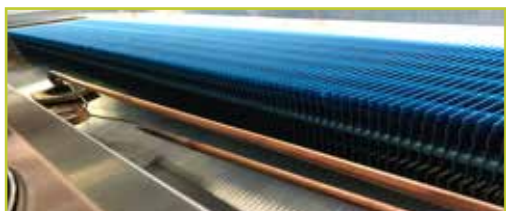
An electrical wiring diagram can be located under the hood of electrical box  
LED driver and electrics can be located in the hood or electrical box



**To access fans for service or repair:**  
Remove deck tray in cabinets and lift out

Remove stainless cover

This will allow access to fans, elements and coil



Coil

Electrical diagrams  
Exploded spare parts  
Refrigerated parameters

Can be found on our website:  
[www.cossiga.com](http://www.cossiga.com)



Fan Box

# CONTROLLER INSTRUCTIONS

## DIXELL CONTROLLER ONLY

All controllers are preset for certified food safety - avoid unnecessary adjustments

<p><b>DEFROST</b> (RF OR RA UNITS) UNIT DEFROST WHEN FLASHING COMPRESSION IS OFF</p>	<p><b>COMPRESSOR ON</b> (RF OR RA UNITS) HEATING ELEMENTS ON (HT &amp; BM UNITS)</p>	<p><b>AIRFLOW FAN ON</b></p>
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**PRESS FOR MORE THAN 3 SECONDS TO TURN ON EXTRA DEFROST**

DEFROST

SET/CONFIRM

**TO ADJUST TEMPERATURE**

- PRESS AND HOLD FOR 3 SECONDS
- SET POINT WILL FLASH
- PUSH ARROWS TO ADJUST SET POINT
- PRESS SET TO CONFIRM



# USER GUIDE FOR TOWER AND LP PLUS

Thank you for purchasing a Cossiga food display cabinet



This is a guide only. If you are unsure of any aspects of the installation or operation, please contact us or visit our website [www.cossiga.com](http://www.cossiga.com)

## SAFETY

- Always disconnect this appliance before cleaning and servicing
- Servicing should only be carried out by an approved service agent, registered electrician or refrigeration engineer
- Do not use a multi-box or overload your power supply

## INSTALLATION

Your cabinet has been delivered fully assembled. Please check nothing has moved during transit



**REMOVE** Cable ties + any remaining stainless protection sheets



**REMOVE** clear tape which is securing doors and base plates



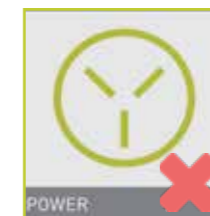
**REMOVE** yellow tabs holding shelves in place



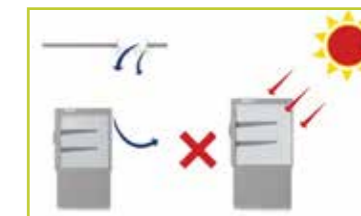
Ensure cabinet is level (door operation and drainage can be affected)



Adjust feet using spanner to level your cabinet



No Multiboxes



Avoid placing under air vents or in direct sunlight

## SHELVES



**Adjustable:**

- Height
- Flat or Angled

**To Adjust:**

- Remove Racks
- LIFT up from back of shelf arms at either end
- To angle PULL FORWARD until 2nd slot, lock into place

Shelves can be removed completely

## LED LIGHTING



Can be disconnected from rear pillar by unscrewing socket

**LED are easily replaced:**  
- Remove shelves from cabinet

- Unscrew extrusion from end bracket ( 2 screws)

- Slide old LED out and slide new one in



# VENTILATION

key to the efficient running and long life

Ensure condenser unit has adequate ventilation as per Cossiga specifications

No front ventilation required if back is completely clear

Make sure the fan is drawing cool air in and hot air can escape



NEVER stack boxes behind as it will block rear vents



Air IN must be separated from Air OUT

ALL SPECIFIC MODEL VENTILATION DRAWINGS ARE AVAILABLE ON OUR WEBSITE  
VENTILATION MUST BE CORRECT FOR WARRANTY TO BE VALID

# CONDENSER CLEANING

key to maintaining your cabinets



IT'S EASY!

A CLEAN CONDENSER MEANS ...  
✓ Better Performance  
✓ Lower Power Consumption  
✓ Longer Cabinet Life

## FRONT ACCESS



Remove Grill to access condenser

## REAR ACCESS



Remove the small rear grill to access the condenser face

Brush up and down ONLY!



Never neglect cleaning your condenser face

CLEAN EVERY TWO WEEKS  
A CLEAN CONDENSER MEANS A LOWER TEMPERATURE

# LOADING



NEVER LOAD PRODUCTS OVER INTERNAL AIR VENTS

DO NOT PLACE PRODUCTS OVERHANGING SHELVES

Product **MUST** enter at correct temperature:

4° Chilled

65° Heated

These are display cabinets NOT storage cabinets



# EVAPORATION PANS

Designed to boil off excess water produced by your cabinet

NEED TO BE KEPT CLEAN!

Disconnect the power and unscrew and remove the rear cover to access pan

Remove water and wipe pan  
**[ CAUTION: MAY BE HOT ]**



CLEAN ME!

Your unit can be plumbed into your waste, see website for details

# CLEANING



ONLY USE SUITABLE STAINLESS STEEL CLEANERS AND GLASS CLEANERS

Always disconnect power before cleaning and allow hot units to cool

NO abrasive pads or cleaners

Brush door track to remove crumbs and ensure door slides smoothly

Spray suitable silicone on tracks regularly to ensure door slides freely

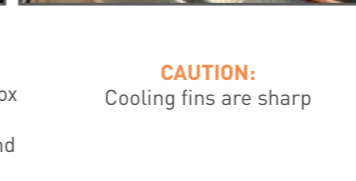
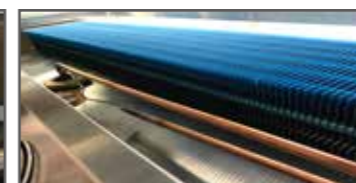


To clean under deck trays lift base plates and then unscrew the wingnuts to expose the coil and fan box  
Gently wipe or vacuum around coil and fanbox

The fan box can be lifted to wipe underneath

Rest glass door on feet when cleaning

NO HOT WATER ON GLASS



# DOORS



Always put doors back with rollers on the bottom

To remove doors, lift door up and pull bottom of door towards you

Lower door out of top track

Reverse procedure to reinstall door

Be careful when putting doors on the ground whilst cleaning

DO NOT DAMAGE ROLLERS

Spray rollers regularly with food grade silicone spray to ensure rollers glide easily

Door rollers are secured by screws, if they become dislodged remove screws, tap back in place and re-secure screws



Black double glazed rollers should be in pairs

with uneven side facing out

Door seals slide out for cleaning or replacement



# BAIN MARIE

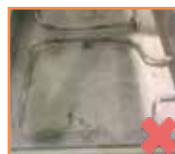


Need to be kept clean to stop the build up of lime scale

Clean Daily

Clean with hot soapy water

Rinse + Dry



A commercial descaler may be required periodically



IF YOUR BAIN MARIE HAS NO POWER?

Check the 'trip switch' in the hood under black cap

RESET

If it continues to trip please call a service technician

TO AVOID STEAM ON GLASS?

Ensure pans fit tight - NO GAPS

+ Leave rear door slightly open

# HALOGEN LAMPS

Life span of each bulb is between 1500 and 2000 hours which is approximately 7-10 weeks when running 24/7 or 27-35 weeks when running at 8 hours a day

Bulbs are incredibly sensitive to vibration and can cause premature blowing or shattering. Ensure doors are not slammed and do not allow steam moisture to build on globes



Light Bulb Type  
64243011  
240V 300W  
Clear Quartz Jacket  
Halogen Infra-Red  
Catering Lamp  
R7s Cap