

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

The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have supervision or instruction

Children should be supervised so they do not play with the appliance

The appliance is intended to be used for commercial applications, but not for the continuous mass production of food

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard

No hot water on glass

Appliance shall not be cleaned with a water jet or a steam cleaner

The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction

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, butcheries, etc., but not for continuous mass production of food



SAFETY



Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts



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



Disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000

Risk of fire / flammable materials

WARNING: Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

WARNING: Do not damage the refrigerant circuit.

WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

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

SERVICING key to maintaining your cabinets

Accessing fans and coil (RF)



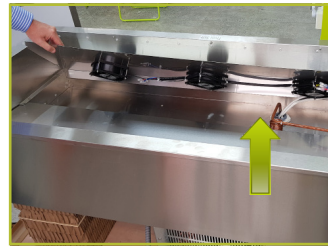
1. Unscrew base plates



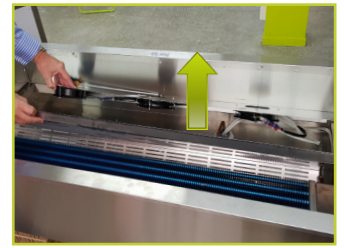
2. Remove trays



3. Lift+ remove grills



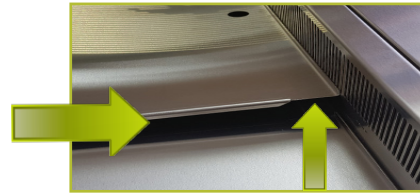
4. Lift panel to expose fans and coil



Deck height adjustment (RF)



Use brackets provided to adjust deck height



CERAMIC CLEANING



To thoroughly clean your glass ceramic cooktop, first remove dirt and food with suitable metal scraper or special sponge for glass ceramic cooktops.



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

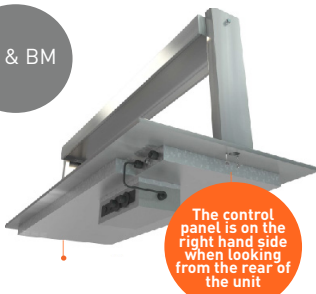


Then wipe the glass ceramic cooktop with a damp cloth and dry it with a clean cloth or an approved cleaning sponge.

AVOID using ammonia based glass cleaners
DO NOT use abrasive sponges or scouring pads
DO NOT use oven cleaner
DO NOT use earthenware or cast iron plates
DO NOT use bathroom or household sponges

GANTRY ASSEMBLY

CM & BM



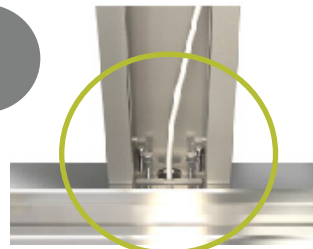
The control panel is on the right hand side when looking from the rear of the unit

1. Bain Marie (BM) & Ceramic Top(CM)
Remove side post cover lift up and out from the base

Position gantry assembly onto base screw up fixing bolts with washers from underneath on both sides.

Lamp power cable - feed through large hole in deck

RF



Refrigerated(RF) gantry screw down from above.

Screw gantry assembly down on to base.

CM & BM



2. Plug into socket and screw up.

RF



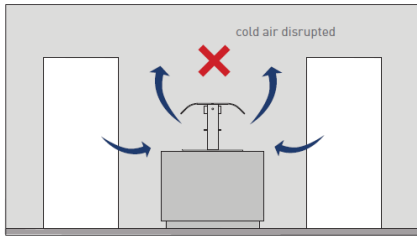
3. Install Cover

On each side post slide up the post cover panel. position into clips and pull down to fit.



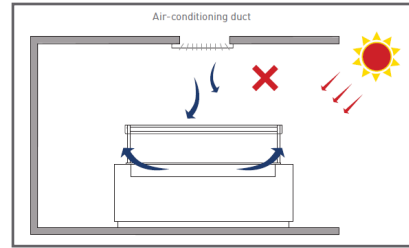
INSTALLATION

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



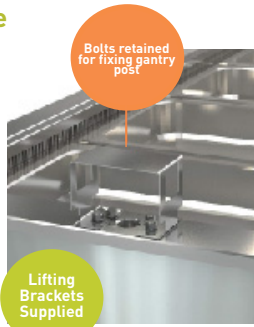
AVOID

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



Also applies to heat disruption on Bain Marie and Ceramic Top units

1. Check bench cutout is as per table on website



2. Lift unit into place use lifting brackets

Lifting brackets are fitted to assist removing the unit from the packaging and placing in cabinetry.

Use a bar that can fit through the 35 x 35mm square hole (not supplied)



Use four people lifting each corner.

After the unit has been placed in the required position remove lifting brackets. Retain bolts and screws for fixing the gantry post.

CONTROLLER INSTRUCTIONS

DIXELL CONTROLLER ONLY



DEFROST (RF OR RA UNITS)

UNIT DEFROST WHEN FLASHING



COMPRESSOR ON (RF OR RA UNITS)

HEATING ELEMENTS ON



FAN ON



PRESS FOR MORE THAN 3 SECONDS TO TURN ON EXTRA DEFROST

TO ADJUST TEMPERATURE

1



PRESS AND HOLD FOR 3 SECONDS

2



SET POINT WILL FLASH

3



PUSH ARROWS TO ADJUST SET POINT

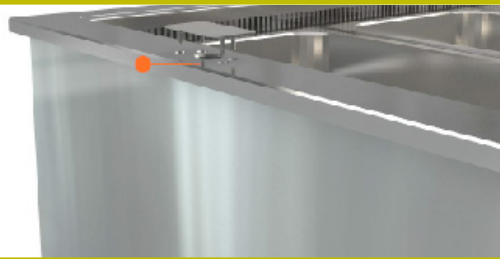
4



PRESS SET TO CONFIRM

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

**NOT
USING A
GANTRY?**



If the gantry is not used a blanking plate is supplied to cover gantry fixing holes. Insert into position each side and fix with a bead of food grade silicone.

GLASS ASSEMBLY



Flat Top



Full Square

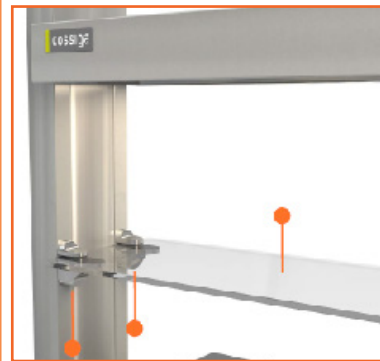
See separate glass assembly sheet provided

SHELF ASSEMBLY

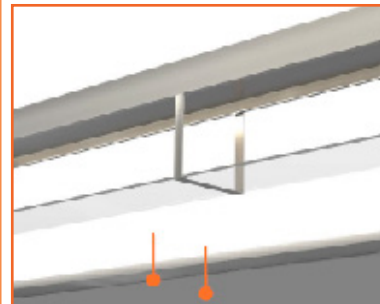


The 4 shelf clamps -

1. Release bottom screw to open clamp
2. Screw in clamp to post holes

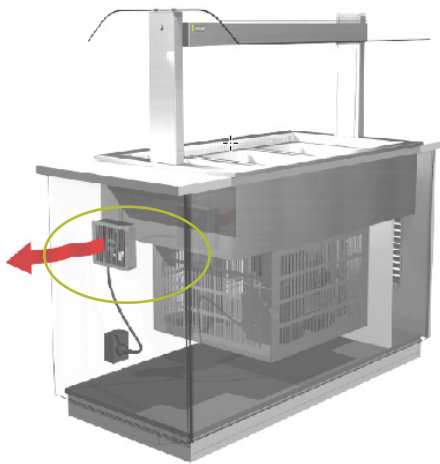


3. Insert glass shelf and centre. Tighten shelf clamps using underneath screw to suit.



NOTE: LS5 - LS6 units come with a two piece glass mid shelf and bracket. The bracket is fixed to the middle underside of the lamp box

EXTRACTION FAN



Recommended for optimising performance. Available as accessories with detailed drawings on our website.

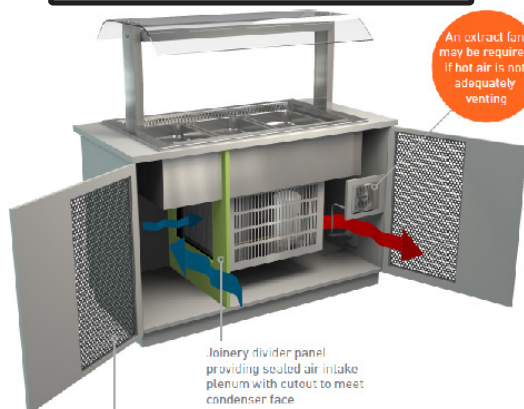


REFRIGERATION VENTILATION key to the efficient running and long life

Ensure condensor unit has adequate ventilation as per Cossiga specifications

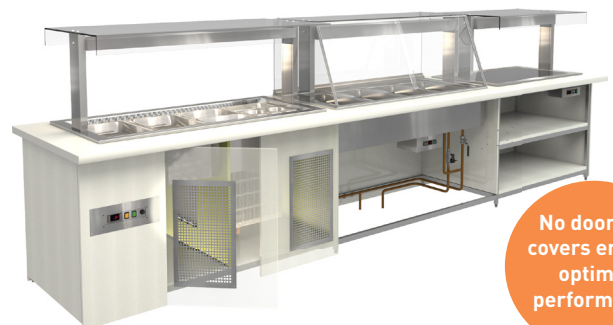
No front ventilation required if back is completely clear

Make sure the cool air flow in and hot air can escape



An extract fan may be required if hot air is not adequately venting

Fans extracting when doors closed



No doors or covers ensure optimal performance

Intake and extract vents. Gutter or similar material allowing good air flow

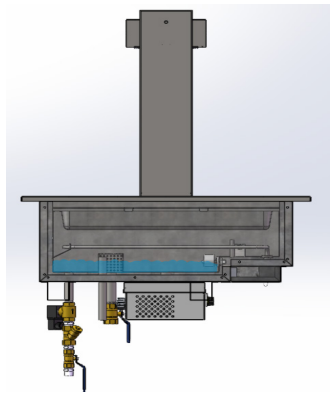
Joinery divider panel providing sealed air intake plenum with cutout to meet condenser face

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

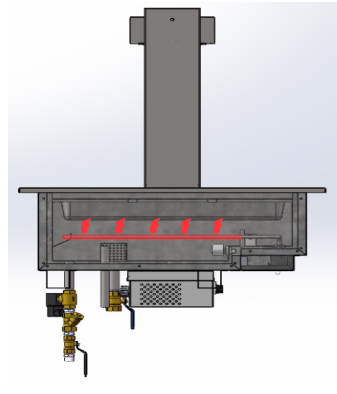
BAIN MARIE INSTALLATION

Your LS Bain Marie is dual purpose and can be run dry, manually filled wet or can be plumbed in for auto fill + drainage

**DUAL
PURPOSE
WET OR DRY**

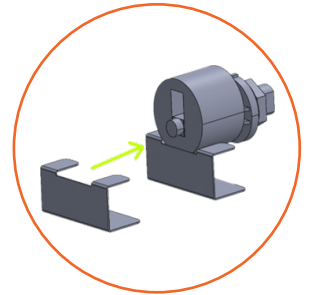


OR



Note: The water stops just under the element.
This provides good humidity with minimum steam.

FOR DRY OPERATION



Use stainless bracket to
disengage float switch

BAIN MARIE



Needs to be kept clean to stop the build up of lime scale
Clean Daily 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 electrical box

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

CONDENSER CLEANING



**Brush up
and down
ONLY!**



Never neglect cleaning your condenser face

- ★ Better Performance
- ★ Lower Power Consumption
- ★ Longer Cabinet Life

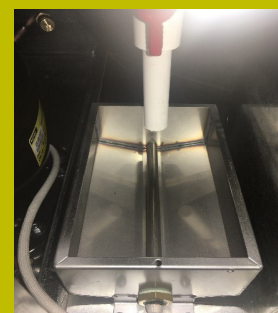
EVAPORATION PANS RF UNITS

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!**



UK

Sales office
Logistics
Service hub
Warehousing

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ONLINE
COSSIGA.COM

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Design
Engineering
Logistics
Warehousing
Service hub
Asia Sales office

AUSTRALIA

Sales office
Logistics
Service hub
Warehousing

NEW ZEALAND HEADQUARTERS

Concept
Design
Logistics
Service hub
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