

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.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Cleaning and user maintenance shall not be made by children without supervision.



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

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.

INSTALLATION



Carefully roll the unit off the pallet down the ramp. Two or more people may be required depending on the size of the unit. For more details, please visit our website.

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



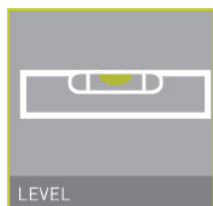
REMOVE Cable ties + any remaining stainless protection sheets



REMOVE clear tape which is securing doors and base plates



REMOVE yellow tabs holding shelves in place



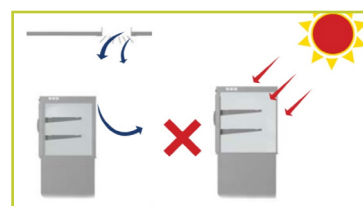
Ensure cabinet is level (door operation and drainage can be affected)



Adjust feet using spanner to level your cabinet



No Multiboxes



Avoid placing under air vents or in direct sunlight

HALOGEN LAMPS



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

Life span of each bulb is between 1500 and 2000 hours which is approximately 7-10 weeks when running 24/7. 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

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 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**

DOORS



Always put doors back with rollers on the bottom

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

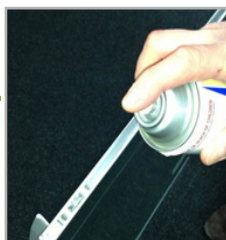
Lower door out of top track

Reverse procedure to reinstall door

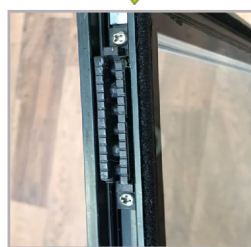
Be careful when putting doors on the ground whilst cleaning

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



Door seals slide out for cleaning or replacement



Black double glazed rollers should be in pairs

with uneven side facing out



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



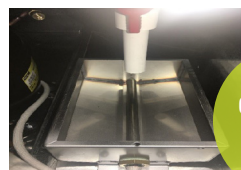
EVAPORATION

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



LOADING



These are display cabinets NOT storage cabinets

NEVER LOAD PRODUCTS OVER INTERNAL AIR VENTS

DO NOT PLACE PRODUCTS OVERHANGING SHELVES

Product **MUST** enter at correct temperature:

4° Chilled
65° Heated

IF YOUR BAIN MARIE HAS NO POWER?

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

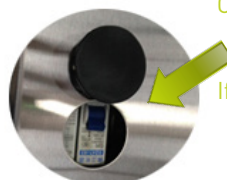
RESET

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



CONTROLLER INSTRUCTIONS

All controllers are preset for certified food safety - avoid unnecessary



LED LIGHTING

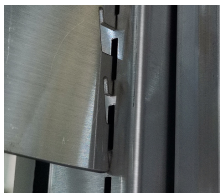


Can be disconnected from rear pillar by unscrewing socket

LED are easily replaced:

- Remove shelves from cabinet
- Unscrew extrusion from end bracket (2 screws)

SHELVES



Adjustable:

- Height
- Flat or Angled

To Adjust:

- Remove Racks
- LIFT up from back of shelf arms at either end

Maximum shelf load weight 15kg spread evenly

CONDENSER CLEANING



Never neglect cleaning your condenser face

FRONT ACCESS



Remove Grill to access condenser

REAR ACCESS



Remove the small rear grill to access the condenser face

CLEAN EVERY TWO WEEKS
A CLEAN CONDENSER MEANS A LOWER TEMPERATURE

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

Brush up and down ONLY!

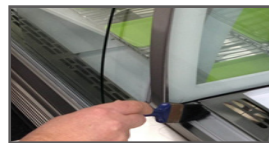
CLEANING



Always disconnect power before cleaning and allow hot units to cool

ONLY USE SUITABLE STAINLESS STEEL CLEANERS AND GLASS CLEANERS

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

CAUTION:

Cooling fins are sharp
Rest glass door on feet when cleaning

NO HOT WATER ON GLASS

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

R290 REFRIGERANT

The key to maintaining your cabinets

R290 (Propane) is refrigerant grade propane with high purity and low Global Warming Potential (GWP). Propane is highly flammable. Please observe caution and follow the safety maintenance requirement when servicing equipment with R290.

Before the maintenance of R290 refrigeration products, safety inspection must be carried out to ensure that the risk of ignition is minimized.



- ★ The maintenance area must be ventilated.
- ★ Fire extinguishing equipment (dry powder or carbon dioxide fire extinguisher) shall be provided in the maintenance site
- ★ There should be enough space in the maintenance site. Open fire, electric spark and $\geq 470^\circ\text{C}$ heat source are prohibited within 2m.

Disconnect the power supply to appliance.

Connect the compressor equipped with the venting hose to the piercing valves.

Discharge the R290 refrigerant into a safe place or a refrigerant recovery bottle.

Purge Nitrogen through the system at 70 to 140 hPa, and vacuum degree shall less than 40 Pa.

Vacuumize it with a vacuum pump for 15-20min before welding the replacement parts of R290 refrigeration

Once the charge is removed, add high-purity nitrogen through the system for 10 seconds.

SERVICING GUIDELINES



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 with screw drivers

This will allow access to fans, elements and coil

Operation temperature (Climate 3): 25°C

Electrical diagrams
Exploded spare parts
Refrigerated parameters

Can be found on our website:
www.cossiga.com

