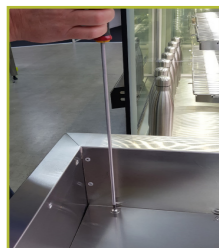




# SERVICING

key to maintaining your cabinets

## Accessing fans and coil (RF)



1. Unscrew base plates



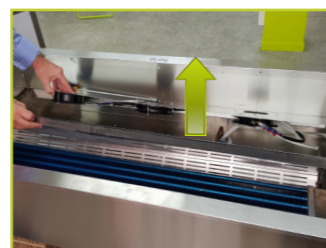
2. Remove trays



3. Lift+ remove grills



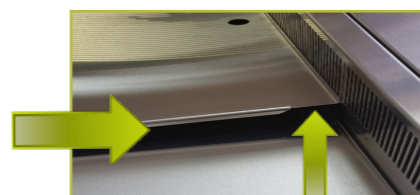
4. Lift panel to expose fans and coil



## 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.



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

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.

# CONTROLLER INSTRUCTIONS

## DIXELL CONTROLLER ONLY



DEFROST  
(RF OR RA UNITS)

UNIT DEFROST WHEN FLASHING  
COMPRESSION IS OFF



COMPRESSOR ON  
(RF OR RA UNITS)

HEATING ELEMENTS ON  
(HT & BM UNITS)



AIRFLOW FAN ON

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



LED LIGHT SWITCH

DEFROST

SET/CONFIRM

ON/OFF

PRESS FOR MORE THAN 3 SECONDS TO TURN ON EXTRA DEFROST

1

SET  
PRESS AND HOLD FOR 3 SECONDS

2

88°C  
SET POINT WILL FLASH

3

▲ ▼  
PUSH ARROWS TO ADJUST SET POINT

4

SET  
PRESS SET TO CONFIRM



# USER GUIDE FOR LINEAR SERIES

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



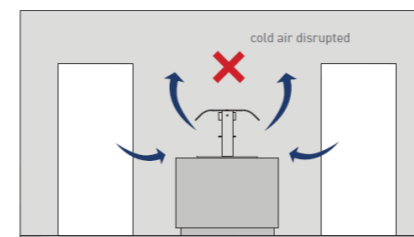
Servicing should only be carried out by an approved service agent, registered electrician or refrigeration engineer



Do not use a multi-box or overload your power supply

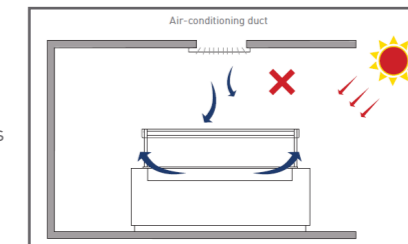
## INSTALLATION

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



### 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



Bolts retained for fixing gantry post

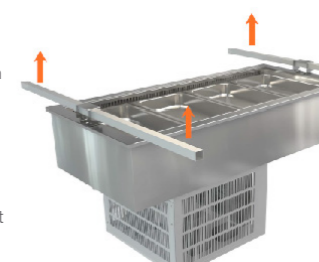


Lifting Brackets Supplied

### 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)

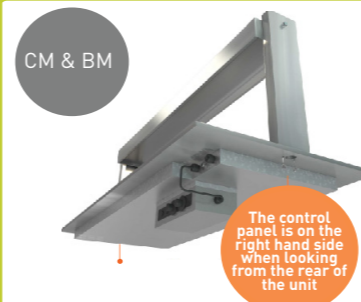


Use four people lifting each corner.

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

## GANTRY ASSEMBLY

CM & BM



### 1. Bain Marie (BM) & Ceramic Top (CM)

Remove side post cover lift up and out from the base

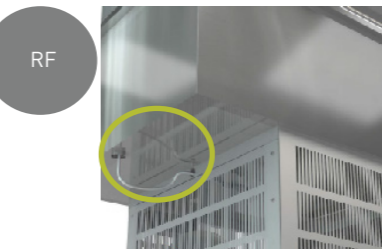
Position gantry assembly onto base screw up fixing bolts with washers from underneath on both sides.

Lamp power cable - feed through large hole in deck

CM & BM



RF



Refrigerated (RF) gantry screw down from above.

Screw gantry assembly down on to base.

### 3. Install Cover

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

**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



Double Curved



Full Square

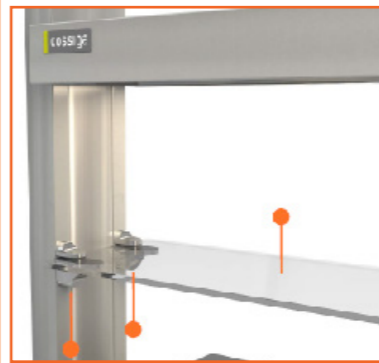
See separate glass assembly sheet provided

## SHELF ASSEMBLY

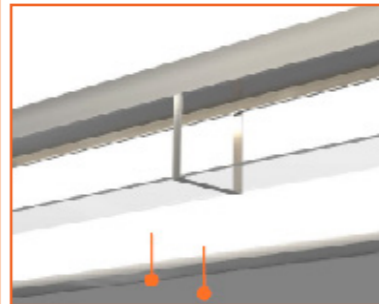


The 4 shelf clamps -

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

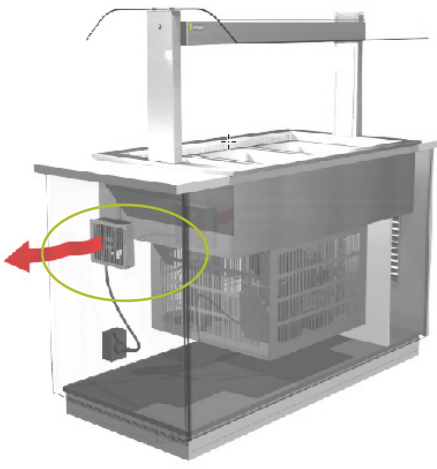


3. Insert glass shelf and centre. Tighten shelf clamps using underneath screw to suit.



**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.

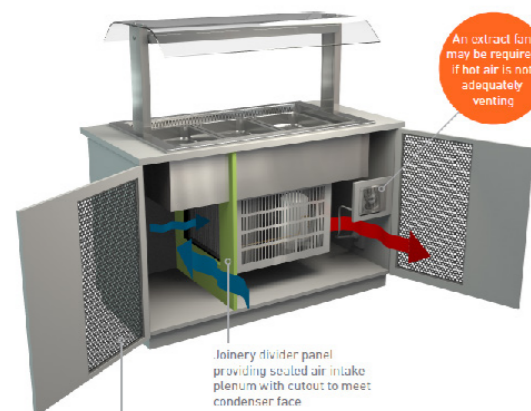


## REFRIGERATION VENTILATION

key to the efficient running and long life

Ensure condensor unit has adequate ventilation as per Cossiga specifications

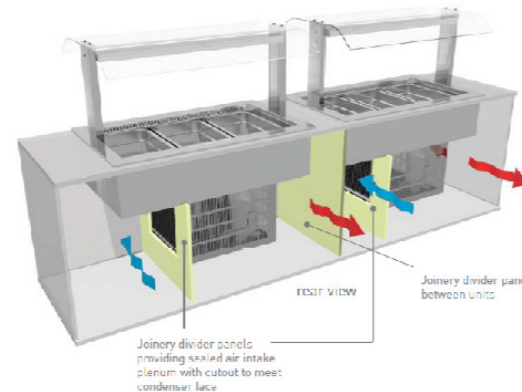
**No front ventilation required if back is completely clear**



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

**Fans extracting when doors closed**

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



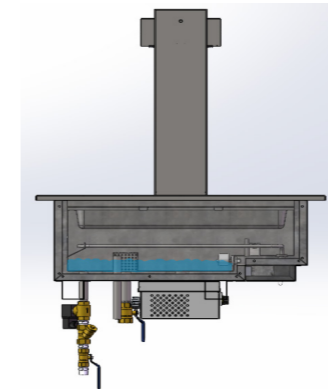
**No doors or covers ensure optimal performance**

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

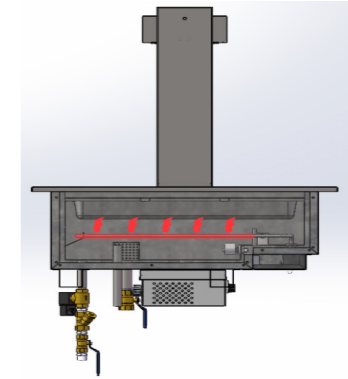
## BAIN MARIE INSTALLATION

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

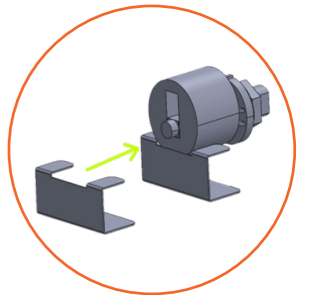
**DUAL  
PURPOSE  
WET OR DRY**



OR



**FOR DRY OPERATION**



Use stainless bracket to disengage float switch

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

## BAIN MARIE



Needs 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 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

## 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

## CONDENSER CLEANING



A CLEAN CONDENSER MEANS ...

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

**CLEAN EVERY 2 WEEKS!**

**IT'S EASY!**



Never neglect cleaning your condenser face

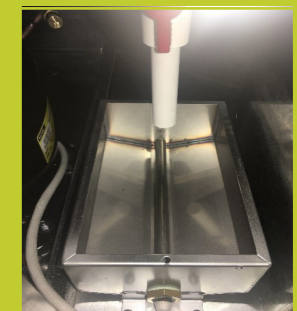
## EVAPORATION PANS RF UNITS

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!**