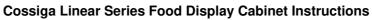


Cossiga Linear Series Food Display Cabinet Instructions

Home » cossiga » Cossiga Linear Series Food Display Cabinet Instructions





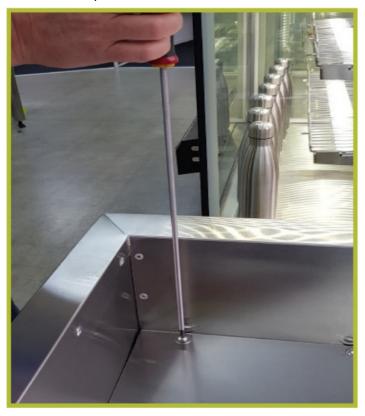
Contents

- 1 SERVICING
- **2 CERAMIC CLEANING**
- **3 CONTROLLER INSTRUCTIONS**
- **4 USER GUIDE FOR LINEAR SERIES**
- **5 INSTALLATION**
- **6 GANTRY ASSEMBLY**
- **7 GLASS ASSEMBLY**
- **8 EXTRACTION FAN**
- 9 SHELF ASSEMBLY
- 10 REFRIGERATION VENTILATION
- 11 BAIN MARIE INSTALLATION
- **12 BAIN MARIE**
- 13 IF YOUR BAIN MARIE HAS NO POWER? Check the 'trip switch' in the electrical boxRESET If it continues to trip please call a service techician HALOGEN LAMPS
- 14 CONDENSER CLEANING
- 15 Documents / Resources
 - 15.1 References
- **16 Related Posts**

SERVICING

Accessing fans and coil (RF)

1. Unscrew base plates



2. Remove trays

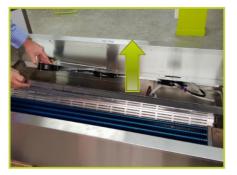


3. Lift+ remove grills



4. Lift panel to expose fans and coil

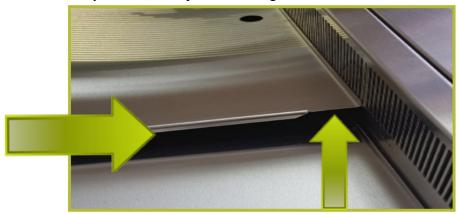




Deck height adjustment (RF)



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.

CONTROLLER INSTRUCTIONS

DIXELL CONTROLLER ONLY



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



USER GUIDE FOR LINEAR SERIES

This is a guide only. If you are unsure of any aspects of the installation or operation, please contact us or visit our

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

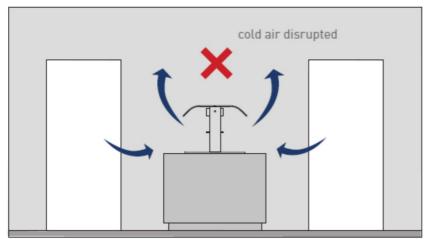


Do not use a multi-box or overload your power supply

INSTALLATION

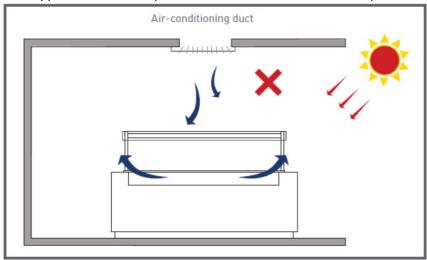
Your cabinet has been delivered fully assembled. Please check nothing has moved during transit

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



Check bench cutout is as per table on website





Lifting brackets are fitted to assist removing the unit from the packaging and placing in cabinetry. Use a bar that can fit through the 35×35 mm square hole (not supplied)

Lift unit into place use lifting brackets



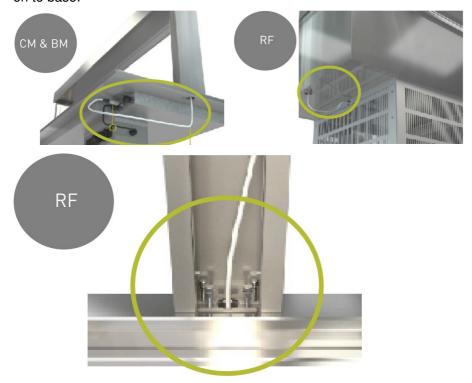
Use four people lifting each corner. After the unit has been placed in the required position remove lifting brackets. Retain bolts and screws for fixing the gantry post.

GANTRY ASSEMBLY

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



2. Plug into socket and screw up 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.



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 silione.



GLASS ASSEMBLY

Flat Top



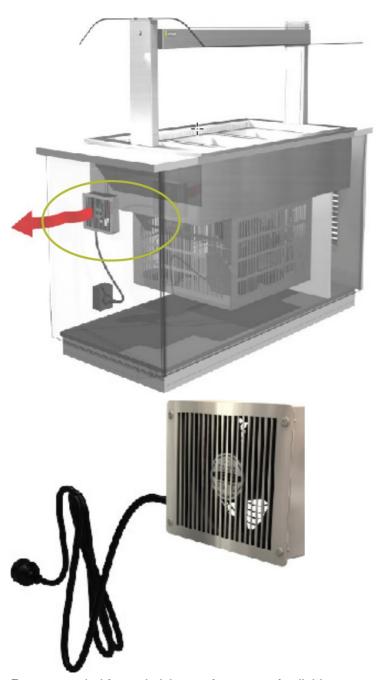
• Double Curved



• Full Square



EXTRACTION FAN



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

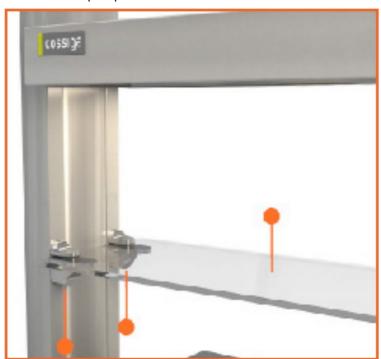
SHELF ASSEMBLY

The 4 shelf clamps -

1. Release bottom screw to open clamp

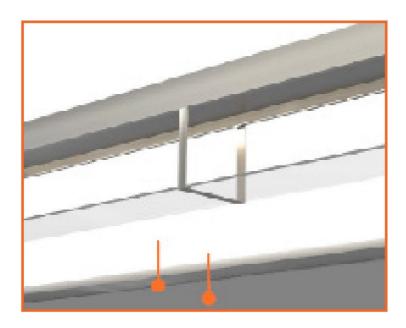


2. Screw in clamp to post holes



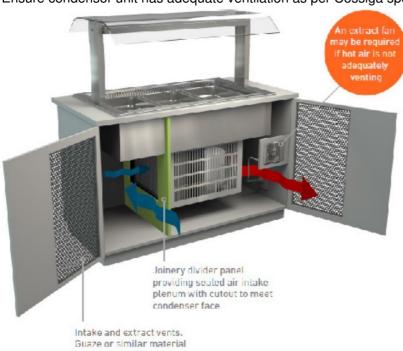
3. Insert glass shelf and centre. Tighten shelf clamps using underneath scew to suit.

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



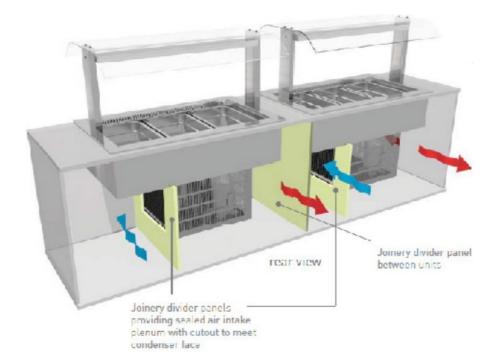
REFRIGERATION VENTILATION

Ensure condensor unit has adequate ventilation as per Cossiga specifications



allowing good air flow

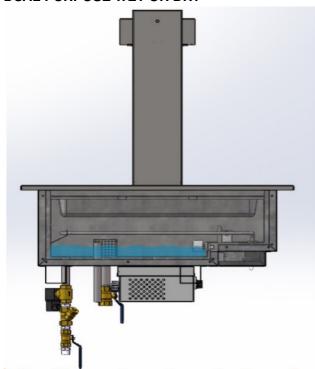
Make sure the fan is drawing cool air in and hot air can escape

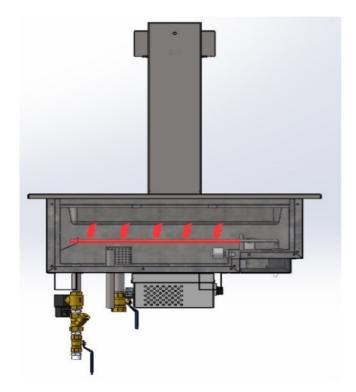


BAIN MARIE INSTALLATION

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

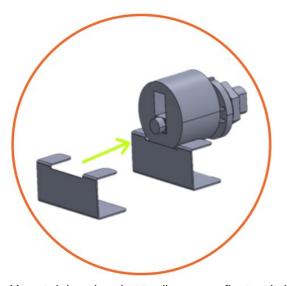
DUAL PURPOSE WET OR DRY





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
Clean with hot soapy water
Rinse + Dry
A commerical 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 techician



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



CONDENSER CLEANING







Never neglect cleaning your condenser face

- Better Performance
- Lower Power Consumption
- Longer Cabinet Life

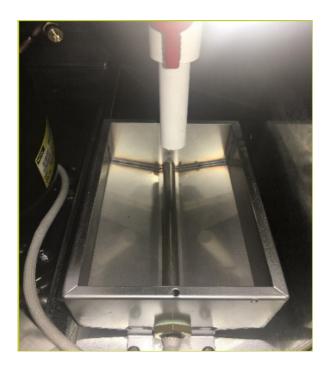
EVAPORATION PANS

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)



Documents / Resources

Cabinet

Cossiga Linear Series Food Display Cabinet [pdf] Instructions
Linear Series Food Display Cabinet, Linear Series, Food Display Cabinet, Display Cabinet,

References

Countertop and standing display cabinets | Cossiga

Manuals+,