



# cossiga Linear Series Refrigerated Buffet Display User Guide

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## Cossiga Linear Series Refrigerated Buffet Display User Guide

### 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



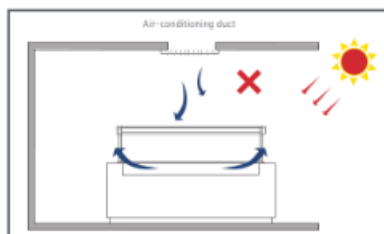
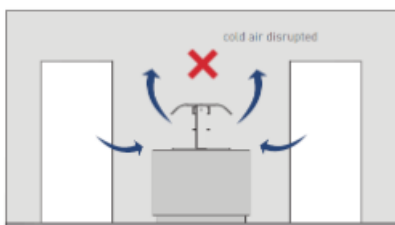
Do not use a multi-box or overload your power supply

## INSTALLATION

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

## AVOID

- rafts 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)

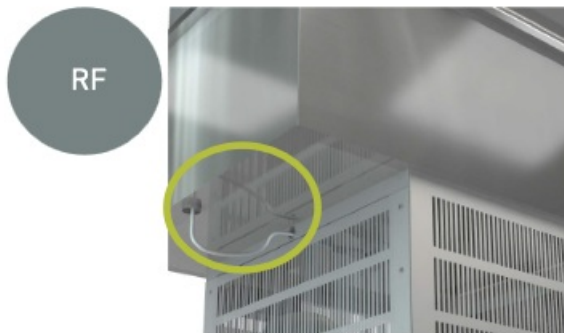
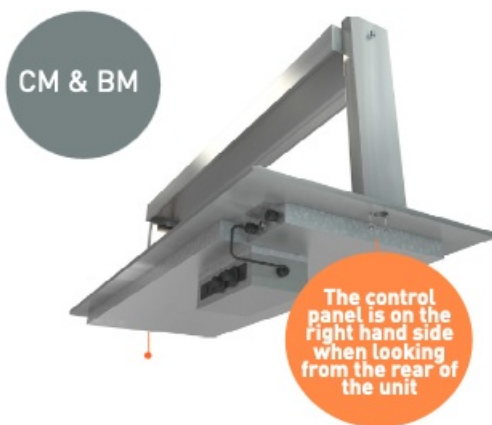


Use four people lifting each corner.

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

## GANTRY ASSEMBLY

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



Remove side post cover lift up and out from the base

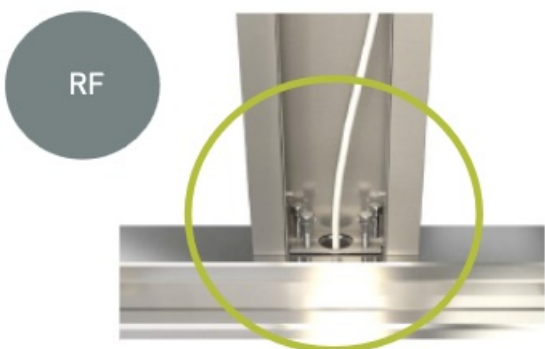
Position gantry assembly onto base screw up fixing bolts with washers from underneath on both sides.

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.

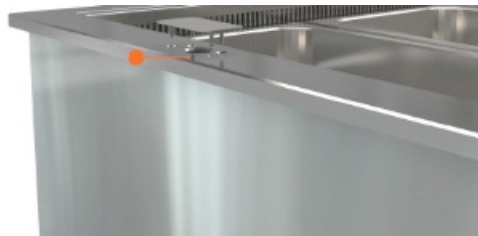


### 3. **Install Cover**

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 silicone.

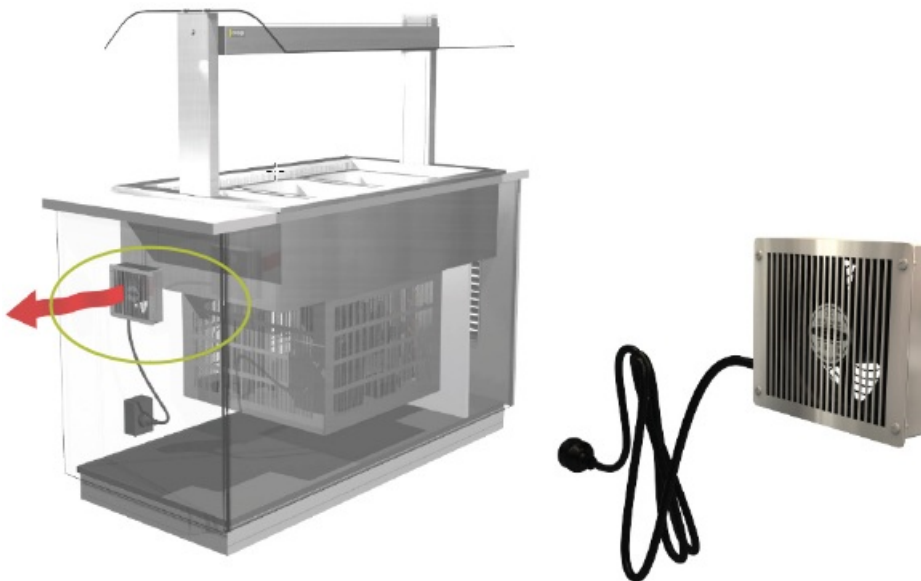
## GLASS ASSEMBLY



See separate glass assembly sheet provided

## EXTRACTION FAN

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



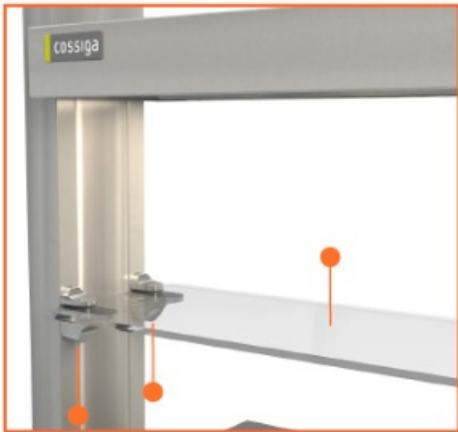
## SHELF ASSEMBLY

The 4 shelf clamps –

1. Release bottom screw to open clamp

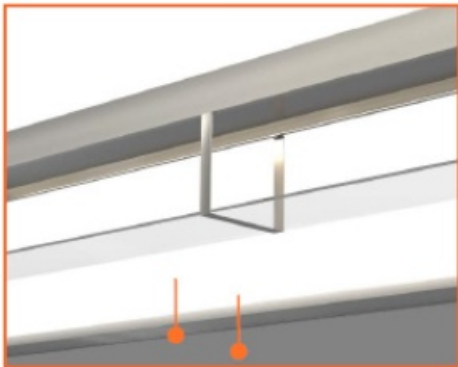


2. Screw in clamp to post holes
3. Insert glass shelf and centre.



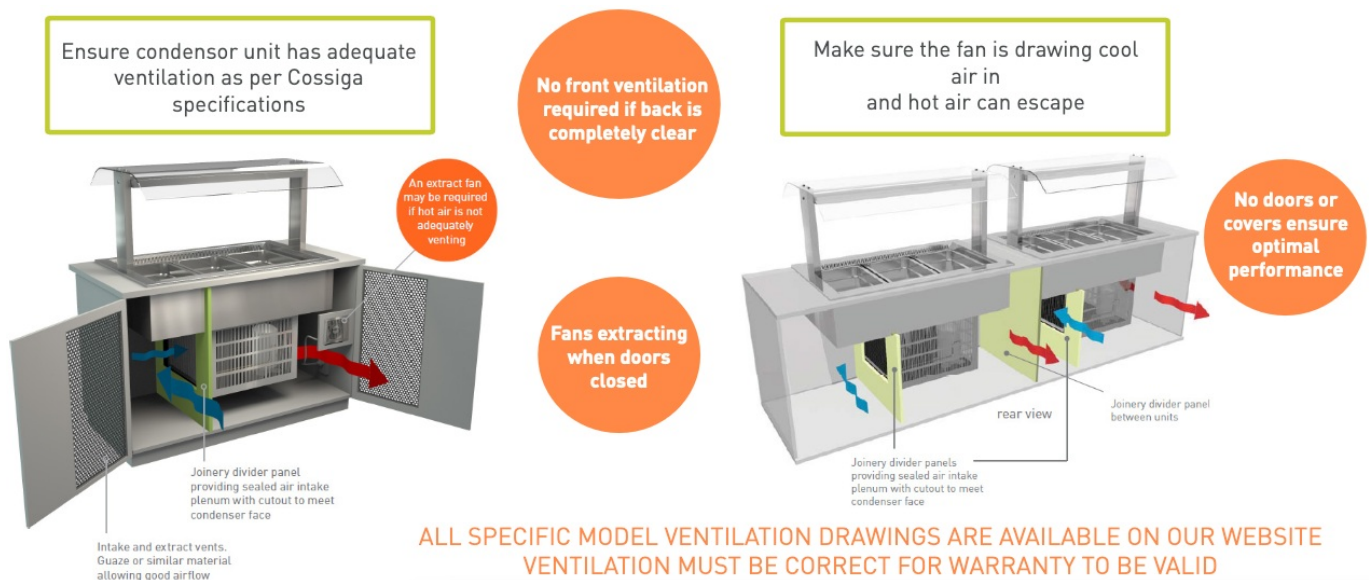
Tighten shelf clamps using underneath screw to suit.

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



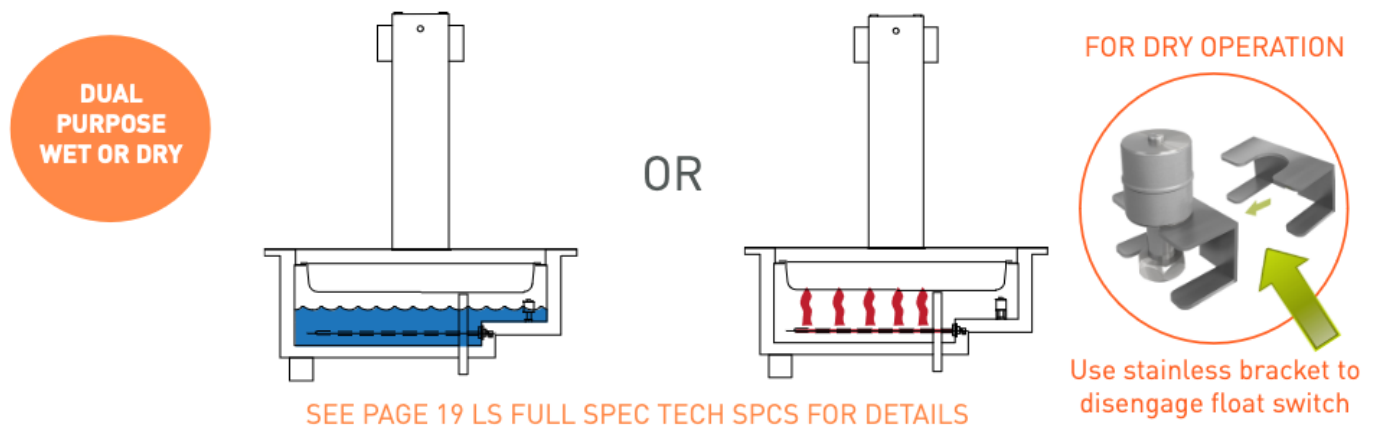
## REFRIGERATION VENTILATION

key to the efficient running and long life



## 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



## BAIN MARIE



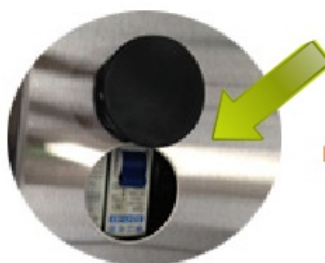
Needs to be kept clean to stop the build up of lime scale

**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)**





## SERVICING

key to maintaining your cabinets

### Accessing fans and coil (RF)

1. Unscrew base plates



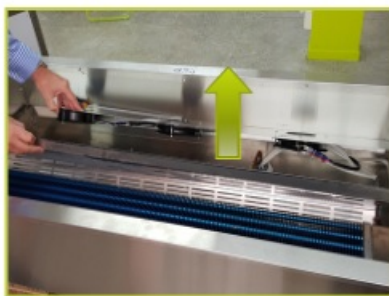
2. Remove trays



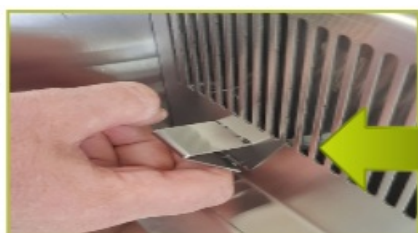
3. Lift+ remove grills



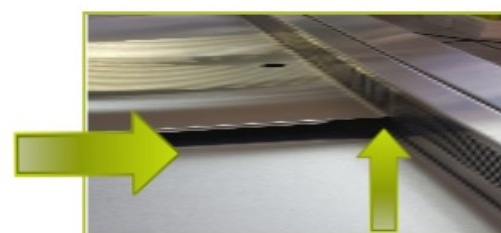
4. Lift panel to expose fans and coil



## Deck height adjustment (RF)



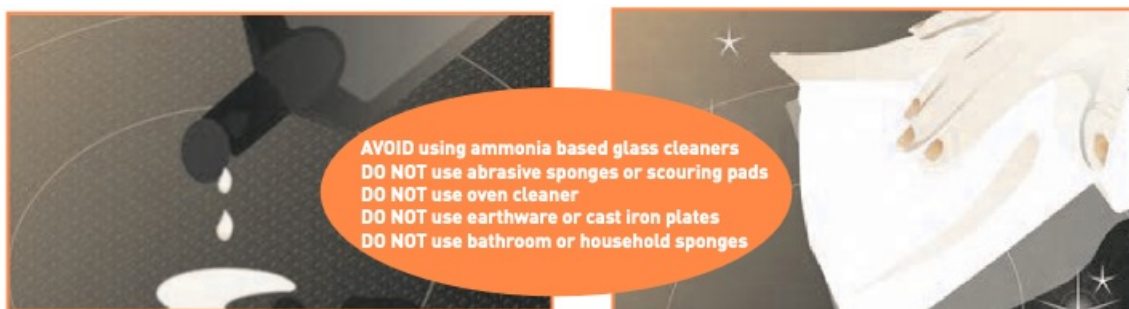
Use brackets provided to  
adjust deck  
height



## 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.

## CONTROLLER INSTRUCTIONS

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



Linear Series Refrigerated Buffet Display, Linear Series, Refrigerated Buffet Display, Buffet Display, Display

- Countertop and standing display cabinets | Cossiga