

Thank you for purchasing a Cossiga food display cabinet.

Please ensure you read this manual carefully to ensure optimum performance and longevity of your cabinet.

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

Safety

Always disconnect this appliance before cleaning and servicing

The cabinet must be supplied with correct voltage as per serial # plate.

Do not use on multi-box or overload your power supply – see serial plate for power draw information.



All instructions and specifications are intended as a guide only and are subject to change without notice. Check the cabinet and any literature supplied with the cabinet for special instructions appropriate to the cabinet before implementing installation and servicing.

Servicing should only be carried out by an approved service agent or a registered Electrician or Refrigeration Engineer.





INSTALLATION

	<p>Check unit is damage free Remove cardboard sides and top Remove plastics wrap</p> <p>NB Your cabinet is delivered fully assembled, but check doors are sitting correctly on tracks.</p> <p>Prepare counter to allow cabinet penetrations as per Cossiga specifications sheet (available www.cossiga.com)</p> <p>Lift cabinet into position – Note : Removing doors, shelves and deck trays makes lifting easier.</p>
	<p>Make sure cabinet is level using adjustable feet on C4/SC4 Models. Adjustable feet are available as an accessory for Bt/D4/SD4 Models. Failure to do this can affect door alignment and drainage.</p> <p>Connect relevant services</p> <ul style="list-style-type: none"> - Power - Waste or Drain - See relevant specification sheet (available www.cossiga.com) <p>Do not use multi-boxes Always turn cabinet off and on at wall</p> <p>Remove any stainless steel plastic protection sheet</p> <p>Remove all ties holding shelf racks in place</p> <p>Remove yellow tabs on each shelf bracket to allow shelf height/angle adjustment</p>
	<p>Drop In Detail</p> <p>The cabinet has a bull nose front and rear to support the cabinet. Rubber trim (x2) is supplied to either end of the cabinet to seal cabinet in place.</p>





VENTILATION

Ensure condensor unit has adequate ventilation as per Cossiga specifications

Important : Ensure the condensor fan is drawing cool air in and hot air is able to escape.

Air IN must be separated from air **OUT**

PLEASE VISIT OUR WEBSITE – WWW.COSSIGA.COM – AND REVIEW :

MODEL SPECIFICATIONS
PDF DRAWINGS

FOR ALL YOUR VENTILATION, DRAINAGE AND ELECTRICAL DETAILS

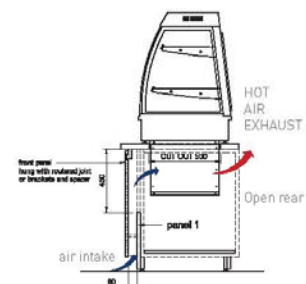
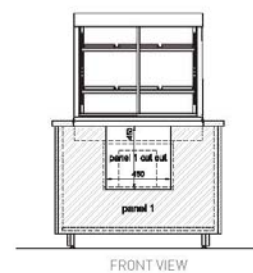
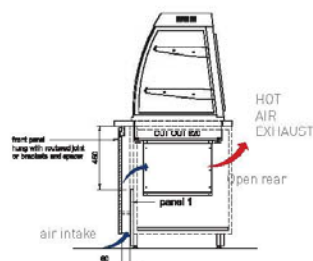
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C4RF COUNTER SERIES

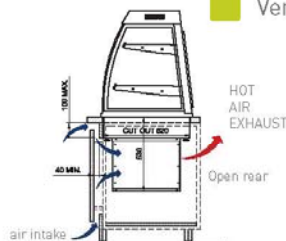
VENTILATION OPTIONS -PLENUM SYSTEM



Perspective view



Ventilation option with front air plenum bottom open



Ventilation option with front air plenum top/bottom open

* Example only allow minimum cutouts

* All cabinet work built and supplied by customer. Cossiga do not supply any ducting. Stainless steel ventilation grill model X000 401 is available from Cossiga.





LOADING UNIT



Never load product over internal air vents.

Airflow will be blocked and temperature performance will not be reached.

DO NOT PLACE PRODUCT overhanging shelves.

The air must be able to move up the back and down the front of the shelves.

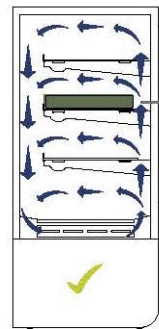
DO NOT OVERLOAD SHELVES

Products **MUST** enter units at correct temperature.

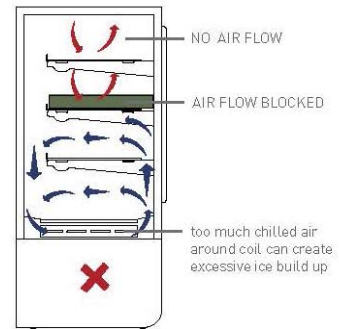
4° Max – Chilled

65°Min – Heated

They are display cabinets **NOT** storage cabinets.



CORRECT AIR FLOW



INCORRECT AIR FLOW

Internal Air Flow Requirements

CORRECT AIRFLOW ✓
for both hot and cold units

Vents are not blocked at base and ensure trays or plates are not blocking airflow at the rear of the unit

INCORRECT AIRFLOW ✗
for both hot and cold units.

Blocked airflow disturbs correct air movement and creates uneven temperatures inside unit
Ensure bottom vents are not blocked by plates or product
Blocked air flow will retard operation on both **HOT** and **COLD** unit





SHELVES



Shelves can be either flat or angled.

Remove racks and ticket strips
Lift up from back of shelf arms at either end
Pull forward until 2nd slot appears and lock into place

Shelves can be removed completely. Unscrew light socket on rear pillar.

LED LIGHTS



LED lights can be disconnected from rear pillar by unscrewing socket.

The LED Light slides into a specially designed aluminium extrusion.

To replace

Remove shelves from cabinet.
Unscrew extrusion from end bracket (2 screws)
Slide LED light out from extrusion.
Reassemble with new extrusion.





CLEANING



Always disconnect power before cleaning

Exterior Cleaning – Use a mild or professional food grade stainless cleaner. Stainless should be cleaned daily using a suitable proprietary stainless steel polish.

Glass Cleaning – All glass should be cleaned using methylated spirits or a quality glass cleaner and a clean cloth. **DO NOT** clean glass with abrasive pads or cleaners, eg Scotchbrite pads or Jiff – this will damage the glass.

Do not use hot water on glass as they may “shock” the glass and cause thermal breakage or shattering.

Door tracks must be cleaned regularly to ensure doors run correctly.

Interior Cleaning – Brush crumbs to end of door tracks using a small paintbrush.

Fan/Element Deck

The fan/element deck can be lifted up and rest on top of cooling coils to enable cleaning around the coils. Take care not to stretch fan leads or damage coil fins. Wipe or vacuum around element or coil.

You can pour warm water into well to help remove crumbs.

DO NOT spray water inside cabinet

Cooling Fins

If there is food stuck in the cooling fins, it is best to use a wet and dry vacuum cleaner to suck out the food. **DO NOT** attempt to hose food parts from fins.

Caution : The fins are very sharp. Take extra care when cleaning this area. **DO NOT** bend the fins over as this will restrict the airflow and degrade cabinet performance.

Trays, Shelves and Air Grills

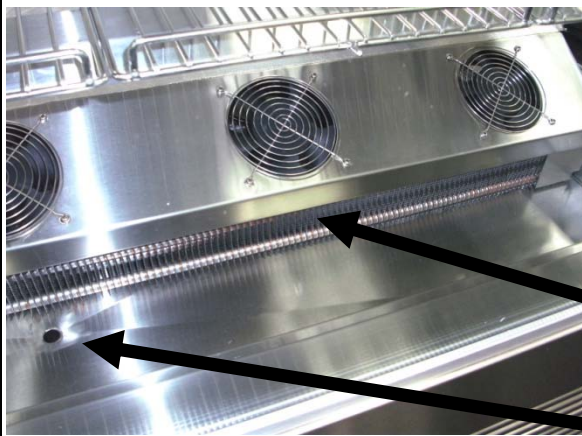
Stainless trays and nickel racks should be cleaned with hot soapy water. **DO NOT** use abrasive pads or cleaners as they may damage surfaces.

Door Tracks : At the end of cleaning, spray door tracks with food grade silicone to ensure doors glide easily.





CLEANING



The fan box in the refrigerated cabinet can be lifted to enable cleaning. Ensure it is placed back correctly after cleaning.

You can use a little water to rinse away crumbs etc. The water will run through the drain. Note : you may need to manually remove waste water from evaporation pan to stop it overflowing.

Coil

Drain



When cleaning glass doors it is a good idea to support on your feet so you don't damage glass or rollers.





DOORS



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 hook and screws. If they become dislodged. Remove screws holding rollers in place and tap back in with rubber mallet. Tighten screws again.

Black double glazed rollers should be in pairs with uneven side facing out.

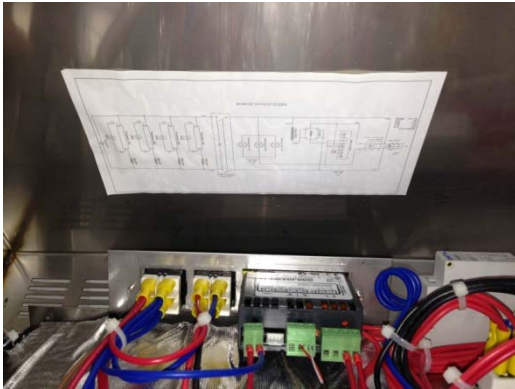


Door Seal slides out for cleaning or replacement.





SERVICING



ALWAYS DISCONNECT CABINET BEFORE SERVICING

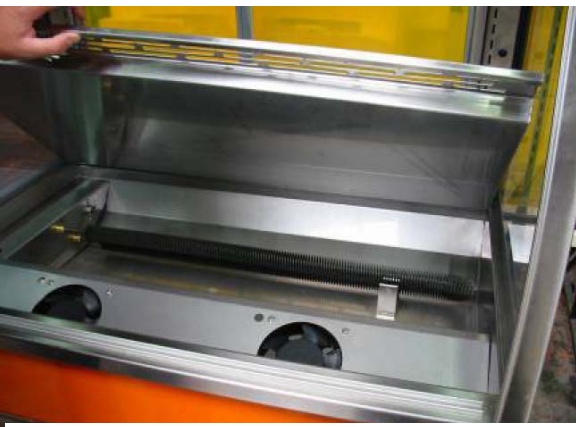
Electrical wiring diagram can be located under hood in the electric box.

LED driver and electrics can be located in the hood.



To access fans for service or repair.
Remove deck tray in cabinet and lift out.

This will allow access to fans and elements to be assessed



Electrical diagrams
Exploded spare parts
Refrigeration Parameters
Can all be found on the website – www.cossiga.com – under service.





OPERATING INSTRUCTIONS

Switch cabinet on at the wall.

Ensure doors are closed. The cabinet will not operate efficiently with doors left open



REFRIGERATED

Turn cabinet on by holding button in until "ON" is displayed.

Turn off by holding button in until "OFF" is displayed.

The lights should turn on when cabinet is turned on. If not push button until lights turn on (can take a few seconds).

The refrigerated unit will start running and the temperature will drop to factory set point of 4°C.

The display will show the temperature the cabinet is running at. The cabinet operates within a differential of 2°C from the set point, ie the refrigeration unit will stop when cabinet drops to 2°C and restart when it rises to 6°C.

The cabinet is set to defrost at 2 hour intervals. A defrost symbol and letter dEF will appear on the controller. Do not worry that the temperature rises during this time. It is normal refrigeration cycling. Your product temperature will not rise due to the moisture content.

Adjust Set Point

To adjust set point up ▲ or down ▼

Push and hold SET button until Red Number 4 starts flashing. Use up and down buttons to increase/decrease set point. Press set button again to confirm change.

HEATED AND BAIN MARIE

Turn cabinet on by flicking down the green switch. Turn lights on by flicking down the red switch. The cabinet will start heating and stop at 75°C.

To adjust set point up ▲ or down ▼

Push and hold SET button until Red Number 75 starts flashing. Use up and down buttons to increase/decrease set point. Press set button again to confirm change.

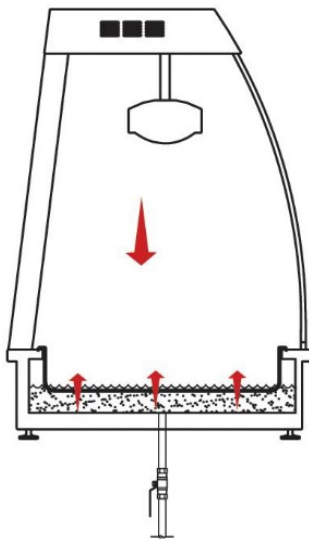
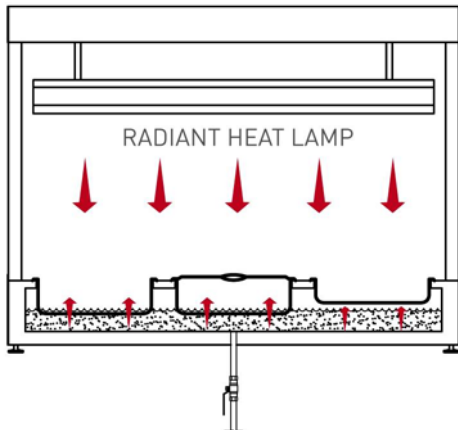




BAIN MARIE OPERATING TIPS

Switch cabinet on at the wall.

Ensure doors are closed. The cabinet will not operate efficiently with doors left open



When pre heating unit, fill with warm water, then put empty pans to seal the well. Water will heat faster this way. It will also avoid excessive steam rising into light fitting and fogging glass.

Bain Marie is best suited for "wet dishes" such as stews, curries, etc. Items such as fried foods, chips etc have very short holding times.

Stir dishes to avoid "skinning" of curries etc.

At the end of service, let the water cool first before removing pans. Again this avoids excessive steam build up around light fitting.


To avoid fogging or condensation build up leave doors open to allow steam to escape.

Check your gastro norm pans seal well and do not have bent corners. This will allow steam to escape and build condensation on glass, which will retard viewing into unit.





TROUBLESHOOTING

<p>Cabinet will not reach desired temperature</p> <p>Note : The coil must be completely clear for unit to work correctly.</p>	<p>Check the set point on controller and adjust if necessary. Make sure product in cabinet is not blocking air vents, front or back.</p> <p>Check that the evaporator coil is not iced up. If so press manual defrost on the controller and check defrost settings as they may need adjusting to current environmental and product conditions.</p> <p>Check that condensing unit is well ventilated and the front of the condensing coil has access to cool free air. Note : A complete shutdown may be required.</p> <p>Check that the condensing unit is working (Note the condensor will not work and the temperature may rise during defrost, the display will show DEF and will take approximately 20 minutes to return to set point.</p> <p>Check condensing unit is clear and free of dust build up.</p> <p>Check fans are working – replace if necessary.</p>
<p>Cabinet Temperature does not match controller</p>	<p>Make sure the product in cabinet is not blocking vents or the circulation of air around the controller temperature probe.</p> <p>Check that environmental temperature has not changed. If so adjust controller settings to match changes.</p> <p>Check fans are working – replace if necessary.</p>
<p>Uneven cabinet temperature</p>	<p>Make sure product in cabinet is not blocking air vents.</p> <p>Check fans are working – request a service agent to change the fans if necessary.</p> <p>Check that environmental temperatures have not changed – if so correct environmental influences.</p>
<p>Evaporator Icing Up</p>	<p>Adjust the defrost settings to match the local environment and the product loading.</p> <p>Ensure doors are always closed.</p> <p>Ensure complete defrost before turning unit back on.</p>
<p>Cabinet is not running</p>	<p>Is it turned on?</p> <p>Hold start button until "ON" displayed</p> <p>Takes a few seconds</p>
<p>Lights not working</p>	<p>Check switched on NB Light switch needs to be held in until lights turn on (can take a few seconds).</p> <p>Check socket is fully secured in rear column.</p>
<p>Bain Marie Not Working At All</p> 	<p>Check "trip switch" on bain marie hood under black cap. Reset. If it trips again call a service agent.</p> <p>Do not touch halogen bulbs, use a towel or rag to replace.</p>





CONDENSOR CLEANING

Clean Condensor Monthly:

Better Performance
Lower Power Consumption
Longevity Of Your Unit!



EVERY MONTH

Brush (hand brush or vacuum cleaner brush)

Run brush in same direction as fins

Avoid damaging/bending fins





AUSTRALIA - 1300 099 215
NEW ZEALAND - 0800 426 774

BEFORE YOU LOG A SERVICE REQUEST - KEEP THIS DOCUMENT ACCESSIBLE FOR ALL STAFF

1. Have you checked all power supplies? No multi-boxes?
2. Have you made sure drains are not blocked with any food product?
3. Have you checked condenser is clean and free of dirt or dust?
4. Have you checked no vents are blocked by overhanging plates or ticket strips?

FOR WARRANTY TO BE VALID - YOU MUST SERVICE YOUR EQUIPMENT EVERY 6 MONTHS
ALL GLASS IS EXCLUDED FROM WARRANTY

<p>FIRST 12 MONTHS WE WILL COVER PARTS AND LABOUR</p>	
<p>BUT ONLY IF YOU HAVE A 6 MONTH RECORD OF PREVENTATIVE MAINTENANCE</p>	
<p>NEXT 12 MONTHS WE WILL COVER PARTS</p>	
<p>BUT ONLY IF YOU HAVE A 6 MONTH RECORD OF PREVENTATIVE MAINTENANCE</p>	
<p>NEXT 12 MONTHS WE WILL COVER MAJOR PARTS</p>	

