



FREESTANDING BTG USER GUIDE

For BTGRF, BTGOR,
BTGHT, BTGAB

This guide will help you set up and operate your cabinet. If you are unsure of any aspects, please visit the SUPPORT section on our website cossiga.com/support or scan the QR CODE below.



REQUIREMENTS

CERTIFICATION REQUIREMENTS: Persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, and children playing with the appliance is not applicable. The appliance is not to be cleaned with a water jet or steam cleaner. These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries and butcheries, but not for continuous mass production of food. This appliance is not intended to be used by laymen in household and similar applications such as: • Staff kitchen areas in shops, offices, and other working environments • Farm houses • Hotels, motels, and other residential type environments • Bed and breakfast type environments.

SETUP IS KEY

Do it once, do it right: Take the time now for long-term efficient performance.

FIRSTLY, SAFETY!



ALWAYS DISCONNECT this appliance before cleaning and servicing



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

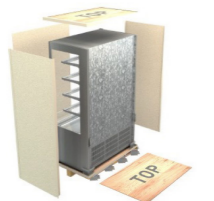


Service should only be carried out by an approved **SERVICE AGENT** or registered electrician.



UNPACK AND PLACE

OPTION 1: ROLL



UNPACK

REMOVE ply top and cardboard sides. UNSCREW metal brackets from the pallet. USE the metal brackets to support the ply top to create a ramp.

REMOVE brackets



ROLL THE UNIT

off the pallet. NOTE: two people required. Caution: TOP HEAVY.

CAUTION TOP HEAVY

OPTION 2: LIFT



LIFT WITH FORKS

under the frame between the castors. CHECK to avoid damaging components.

INSTALLATION



LEVEL

ENSURE cabinet is level (door operation + drainage can be affected).



ADJUST FEET

using spanner to level your cabinet.



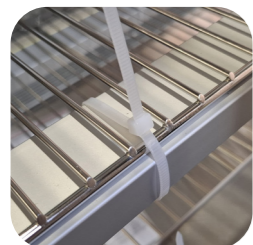
PLUG TO WALL

Do not use multiboxes.



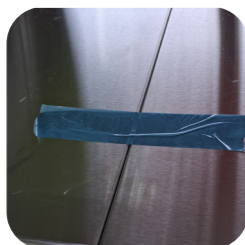
REMOVE

GLASS SHELVES (BTGOR) are wrapped in bubble wrap on base trays. REMOVE bubble wrap and place glass on shelf frames carefully using both hands.



CABLE TIES

REMOVE all from wire shelves and air vents.



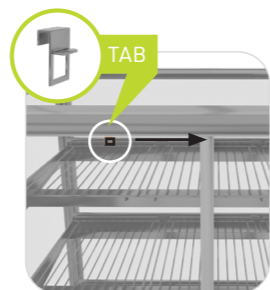
BLUE TAPE

REMOVE tape which is securing doors and base plates.



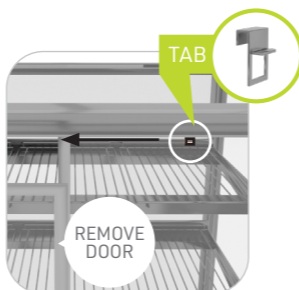
SHELF PLUGS

REMOVE plugs placed during transport.



REMOVE TRANSPORT DOOR JAMMERS

1. LOCATE the metal tab in the centre/top of each door.
2. SLIDE the **left door** tab to the right to remove.
3. REMOVE the left door.
4. SLIDE the **right door** tab left to remove.
5. REINSTALL the left door.



SHELF ADJUSTMENTS R H



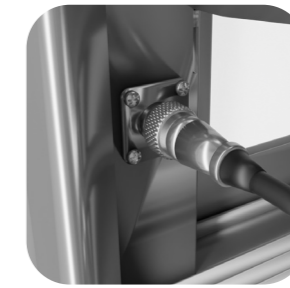
HEIGHT:

- LIFT up from back of shelf arms at either end.
- PULL shelf completely out and move to desired height.



ANGLE:

LIFT and ANGLE shelf downwards until second column of slots locks in.



REMOVE

by unscrewing LED socket (HT) OR pulling LED socket (R) then lift and pull shelf out.



NIGHT BLIND (BTGOR)

PULL DOWN when unit is not in use to reduce energy consumption.

SHELF SETUP R (BTGOR ONLY)



TWO SHELVES

Standard setup



ONE SHELF SETUP

1. REMOVE bottom shelf.
2. Slide airvent pins up to close.
3. Adjust remaining shelf height to suit.



CONTROLLER FEATURES R H



Controller



Power Light



CONTROLLER INSTRUCTIONS

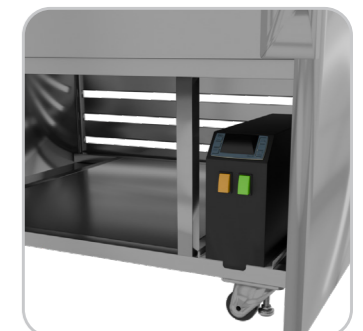
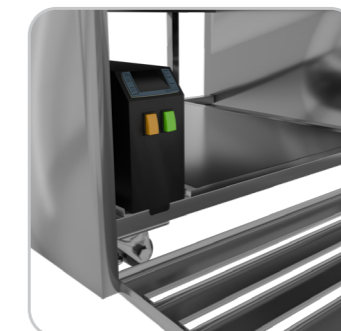
For detailed controller instructions scan the QR code or visit cossiga.com

CONTROLLER BOX MOVEMENT

The controller box comes standard facing the rear.

TO MOVE IT TO FRONT:

1. LIFT controller box and slide backwards to unhook it from the tray
2. ROTATE controller box 180° and feed box through to the front
3. PULL front grill down and hook controller box into position at the front of the cabinet.



UNIT PLACEMENT R

BAFFLE SWAPPING

Cabinets come standard rear venting. When placed hard up against a rear wall they will need to be changed to front venting. The baffle can be swapped to direct airflow out the front.

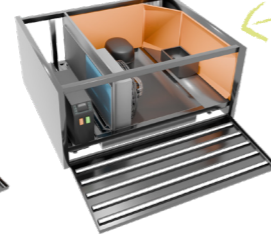


For detailed baffle swapping instructions please scan the QR code or visit cossiga.com

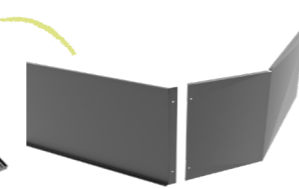
REAR VENTING



FRONT VENTING

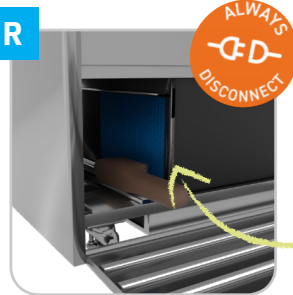


BAFFLE



CLEANING

R



CONDENSER CLEANING

(every 6 weeks minimum)
1. PULL front grill down to reveal condenser face (if front not accessible access from the rear)
2. RUN a vacuum or brush up and down the condenser face to clean any dust & debris.

IMPROVES PERFORMANCE

+ REDUCES POWER CONSUMPTION

R



DRAIN

Must be kept clean to avoid blockage, clean every 6 weeks (minimum).

1. UNSCREW base plate(s) and remove
2. REMOVE any debris from the drain.

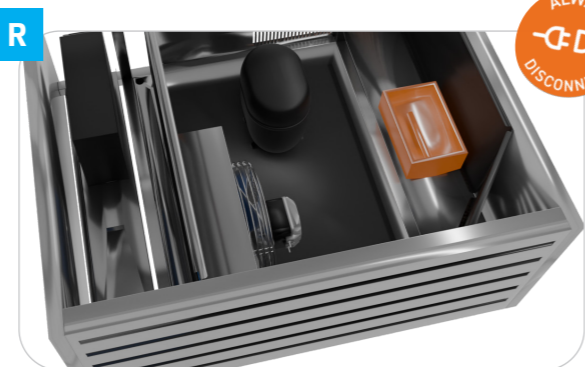


SURFACE CLEANING

NO ABRASIVES!

Only use suitable stainless steel and glass cleaners.

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EVAPORATION PAN

To access remove the rear cover. If the cabinet is front venting pull down the front grill to access the pan. ENSURE the pan is not hot before cleaning with a brush and damp cloth.

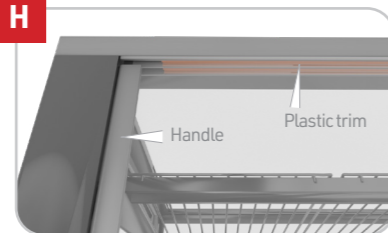
DOORS



TO REMOVE DOORS

LIFT upwards before angling the bottom of the door outside of the cabinet. LOWER the door out of the top track. PLACE the door face down on a flat workbench. CLEAN the door before flipping it over and cleaning the other side.

H



CLOSE DOORS

On **BTGHT** (heated models) close the door so the handle clears the top plastic trim before lifting upwards and removing.



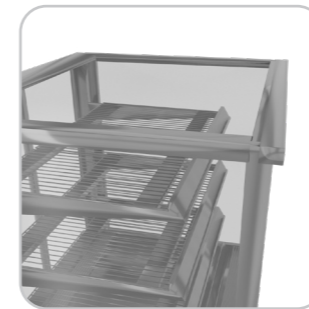
CLEAN BOTTOM TRACK

WIPE or brush crumbs to either end and out through the gap.

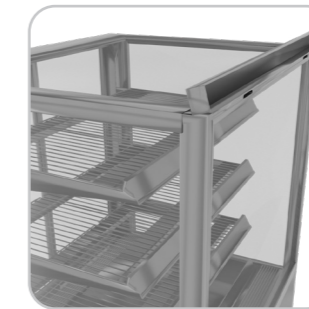
TILTING FRONT H R

FOR CLEANING AND MERCHANDISING

ALWAYS HOLD THE GLASS WHEN OPEN



1. PULL top front trim outwards



2. HINGE top front trim upwards.



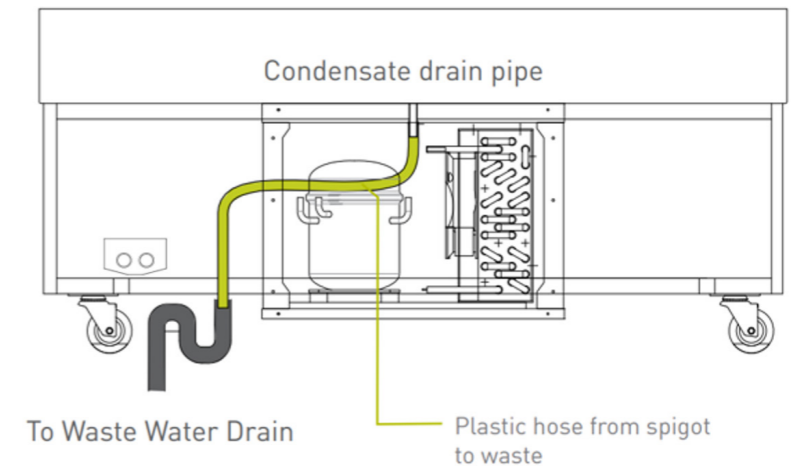
3. USING finger slots on top of front glass pull glass forward until it stops itself.

DRAINAGE R



EVAPORATION PAN / PLUMB TO WASTE

Whenever possible connect the condensate drain to the waste water drain. This is our most energy efficient option.



REDUCES POWER + MAINTENANCE

ELECTRICAL



Electrical diagrams are located on the electrical box or can be found on cossiga.com or scan the QR code

TROUBLESHOOTING (TURN OFF unit before any action)

ISSUE	REASON	ACTION
H Not hot enough	- Heater element failure - fan failure	Contact engineer to check fans and element and replace if necessary
R Water leaking from cabinet	- Drain is blocked - Very humid environment - Evaporation pan overflow	- Unblock drain - page 3 - Manually empty water from evaporation pan - page 3
R Not cold enough	- Condenser face is blocked - Coil has iced up	- Clean condenser face as shown - page 3 - Contact an engineer to de-ice and reset

SPECIFICATION

Model	Frequency (Hz)	Operating Current (AMPs)	Power (kW)	NZ/AUS Power cord	UK Power cord	Voltage (V)
BTGHT6	50	5.4	1.24	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGHT9	50	7.4	1.7	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGHT12	50	9.6	2.2	15 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGHT15	50	11.6	2.66	15 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240

Model	Frequency (Hz)	Operating Current (AMPs)	Power (kW)	NZ/AUS Power cord	UK Power cord	Voltage (V)
BTGRF6	50	5.5	1	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGRF9	50	5.5	1	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGRF12	50	6.6	1.2	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGRF15	50	8.3	1.52	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGRF18	50	8.3	1.52	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240

Model	Frequency (Hz)	Operating Current (AMPs)	Power (kW)	NZ/AUS Power cord	UK Power cord	Voltage (V)
BTGOR6	50	6	1	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGOR9	50	6	1.1	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240
BTGOR12	50	7.6	1.39	10 AMP 3 PIN PLUG	13 AMP 3 PIN PLUG	220-240

OUR WARRANTY

2-Years parts & labour*



PREVENTATIVE MAINTENANCE

Enjoy peace of mind and qualify for our 2-year warranty with 6-monthly preventative maintenance.

Following our cleaning and maintenance guidelines will extend the life of your food display, improve energy efficiency and protect your investment. Lack of maintenance will void your warranty, so contact our service team to schedule preventative maintenance for your Cossiga products.

*Subject to 6-monthly preventative maintenance.

See www.cossiga.com for exclusions + full terms and conditions



Save energy, protect your asset and keep your warranty valid.

CABINET LOADING



PRESET

Cabinets are pre set at the optimal temperature so there is no need to adjust the controller.



CORRECT TEMPERATURE

These are display cabinets not storage cabinets so all food must be chilled or heated to the correct temperature before entering the cabinet.

4°C CHILLED

65°C HEATED



FIRST IN / FIRST OUT

When loading with food ensure that new food is placed behind the older food on the shelf.

FOOD PLACEMENT



INCORRECT WAY

Never allow plates or platters to block internal air vents or hang over the back of the shelves, as air distribution will be affected.



CORRECT WAY

Vents clear for optimum air flow.

To access our library of
HOW TO VIDEOS
+ other helpful information,
visit our SUPPORT section on

cossiga.com

