

TOWER

STG HEATED COUNTER TOP

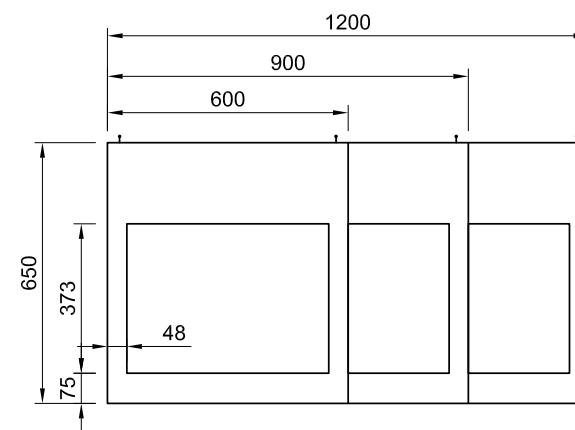
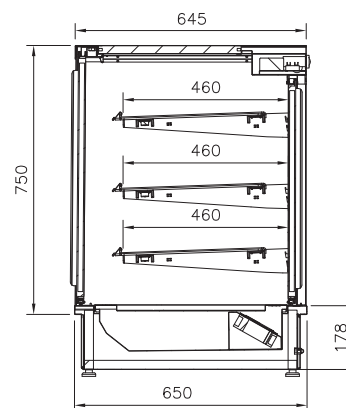
COSSIGA



HT

STG HT6
STG HT9
STG HT12

- Sliding doors front and rear
- Single glazed
- Three adjustable shelves
- Ticket strips on shelves and deck
- Under shelf and canopy LED lights
- Solid glass front - optional
- STG HT6 hinged rear door

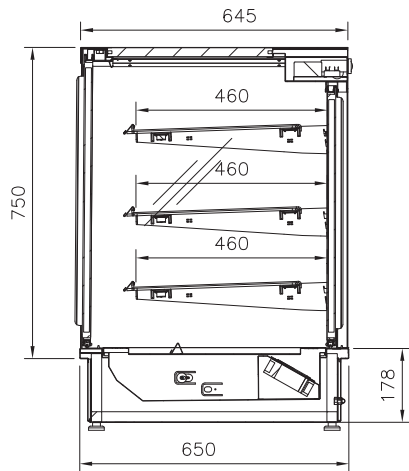


CABINET DIMENSIONS & SPECIFICATIONS

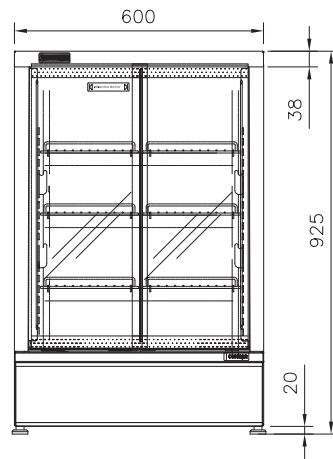
MODEL	CABINET			CUT OUTS	SHELVING		TOTAL FOOD 100MM UNITS	DISPLAY M ²	INTERNAL VOLUME M ³	OPERATING CURRENT	CONNECTION	VOLTAGE	PACKED FOR SHIPPING				
	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]		NO.	SIZE W X D							LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]	CUBE
STGHT6-SD STGHT6	600	650	925	615x620	3+BASE	490 x 395	55	0.80	0.22	4.6AMP	10 AMP 3 PIN PLUG	220~240V	700	730	1100	88	0.56
STGHT9-SD STGHT6	900	650	925	915x620	3+BASE	790 x 395	84	1.27	0.34	6.2AMP	10 AMP 3 PIN PLUG	220~240V	1000	730	1100	110	0.80
STGHT12-SD STGHT6	1200	650	925	1215x620	3+BASE	1090 x 395	121	1.75	0.46	8.3AMP	10 AMP 3 PIN PLUG	220~240V	1300	730	1100	126	1.04

SLIDING FRONT DOORS and rear glass sliding doors STGHT-SD
SOLID FRONT and rear glass sliding doors STGHT

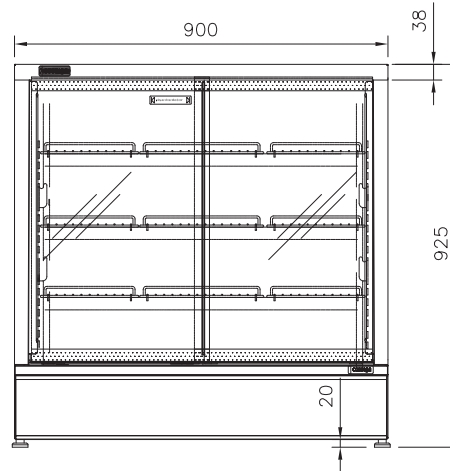
Maximum shelf load weight 15kg spread evenly



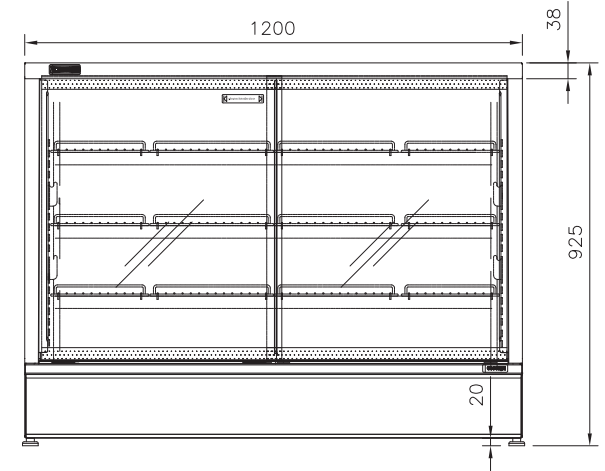
STG HT6
STG AB6

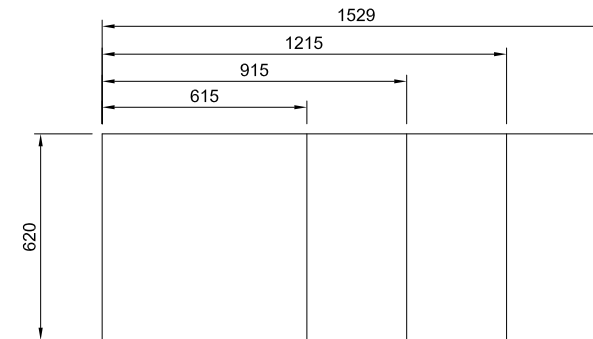
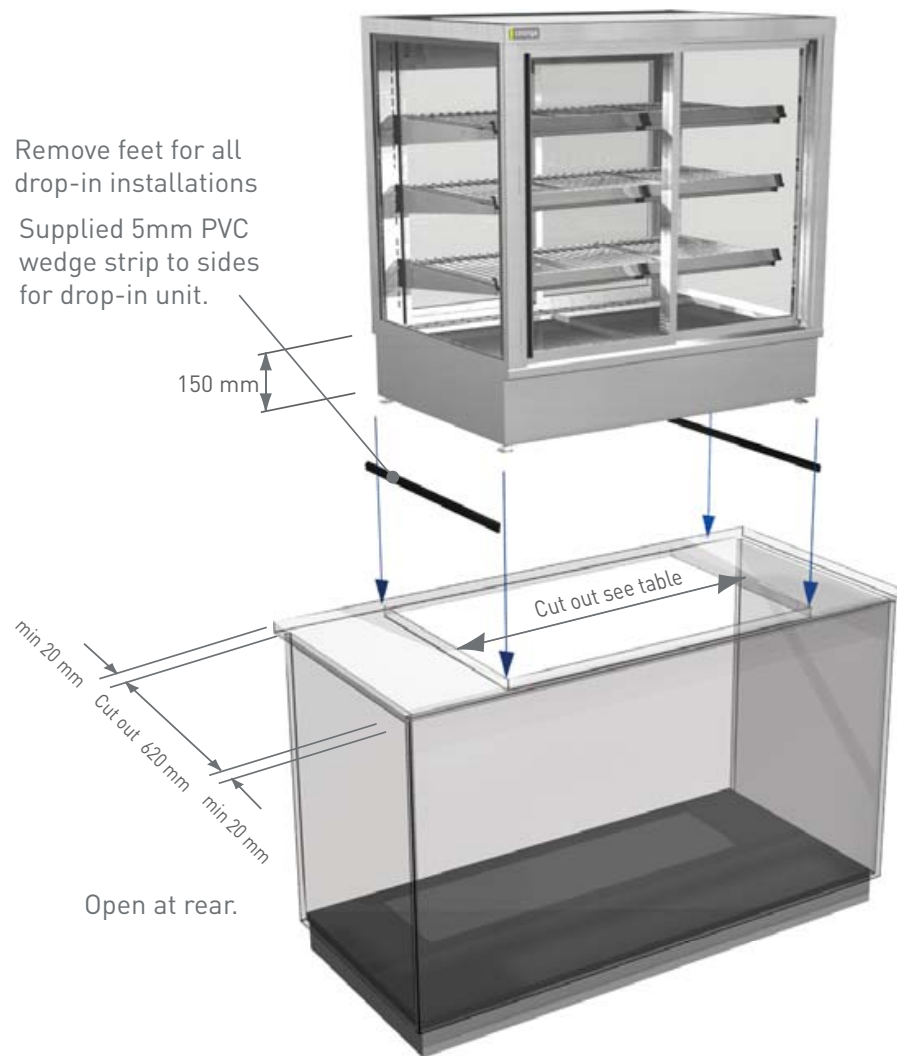


STG HT9
STG AB9

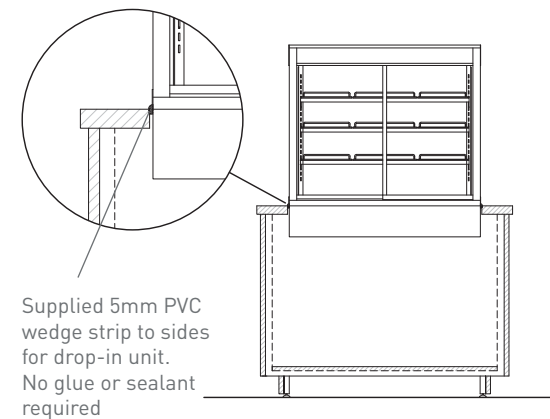


STG HT12
STG AB12





benchtop cut out sizes



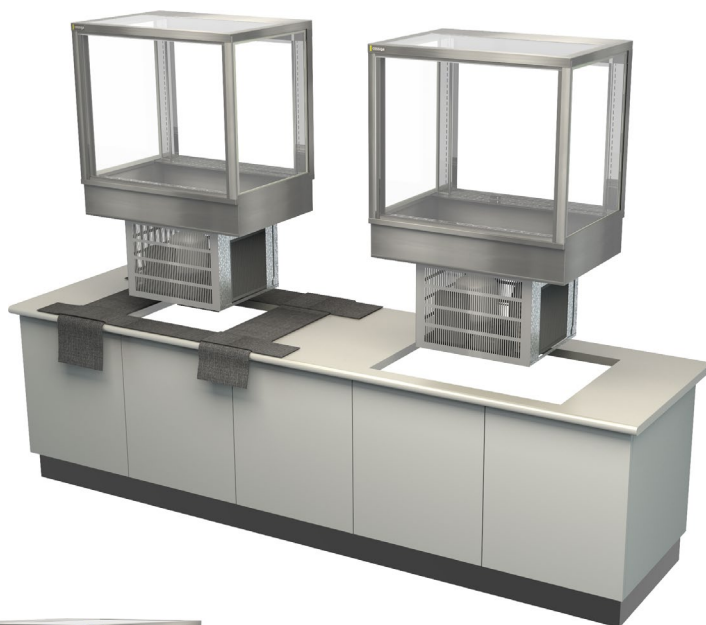
Full bench top drop in

IN BENCH INSTALLATION

COSSIGA

THESE UNITS ARE HEAVY AND REQUIRE LIFTING INTO BENCH TOPS

PROTECT
BENCHTOP ▶



◀ REMOVE

To reduce weight remove

- All doors
- Shelving
- Base plates

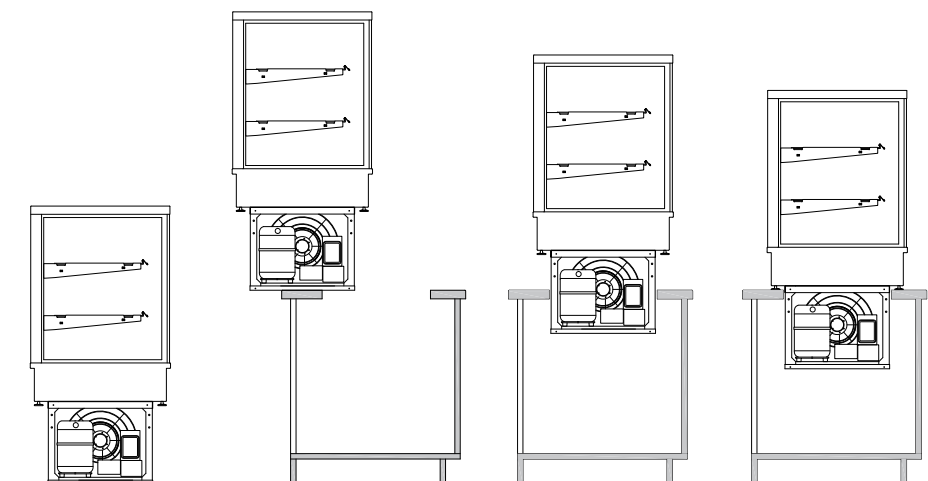
▶ PLAN AHEAD

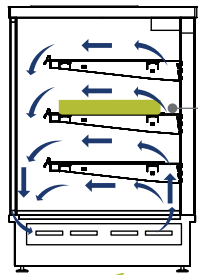
- Have plenty of labour on hand
- Use a mechanical lifting device - optional
- Check bench top hole measurement
- Ensure enough clear depth in cabinet work
- Protect bench top with a mat or similar
- Pre-adjust unit feet if needed

All accepted local safety work wear and standards should be adhered to with a safety programme developed before undertaking of this kind of lifting work

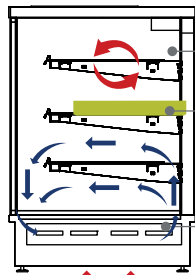


◀ LIFT TO BENCH
AND REST





CLEAR FLOW



NO AIR FLOW

AIR FLOW BLOCKED

Too much chilled air around coil can create excessive ice build up

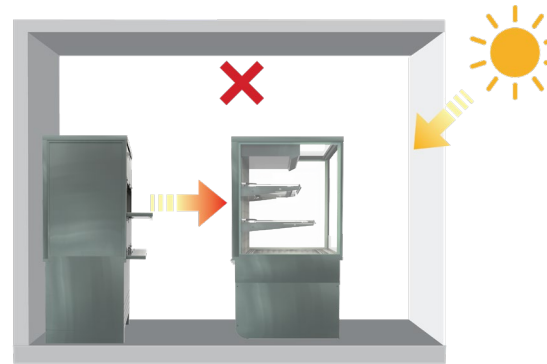
CORRECT AIRFLOW

- Blocked air flow will retard operation on both HOT and COLD units
- Ensure trays or plates are not blocking air flow at rear

IN CORRECT AIRFLOW

Locations to avoid

- Close to shop front exterior
- In an outside location
- In direct sunlight
- In a high wind
- Near any source producing excessive heat
- Service units more frequently in dusty or polluted areas

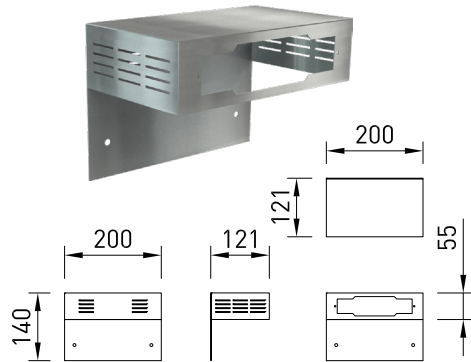


Environmental conditions

Heat from other equipment and natural conditions, such as direct sunlight straight on units, can cause cooling to fail and overload compressor

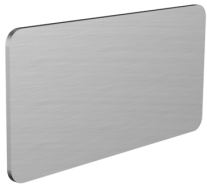
Top Mounted Controller Panel

For against wall installations
Sold individually



Price Tabs

Stainless Steel
Write on with marker or adhesive tape
Measure 60mm x 30mm
Sold in packs of 20



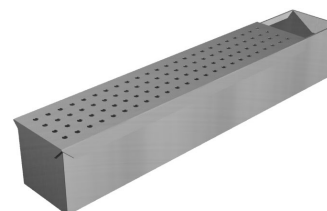
Ventilation Grill

Stainless Steel
Sold individually



Humidity Dish

Stainless Steel
Perforated lid is removable



Base Tray - Heated Units

Stainless Steel
For heated units
Sold in pairs



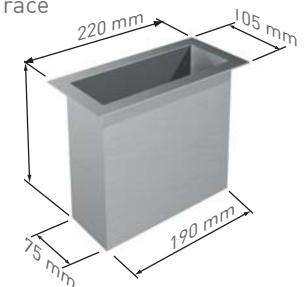
Tong Holder

Stainless Steel
Drop into counter tray race
Sold individually



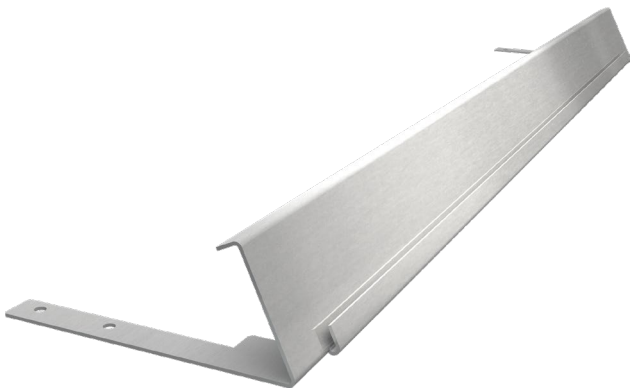
Bag Holder

Stainless Steel
Drop into counter tray race
Sold individually

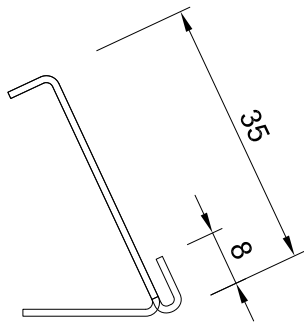




Shelf with ticket strip attached



Ticket Strip
Stainless Steel
Attaches to shelf frame



End Profile

Lengths

CABINET LENGTH MM	TICKET STRIP LENGTH
600	475
900	775
1200	1075
1500	1375

Price Tabs

Stainless Steel
Write on with marker or adhesive tape
Measure 60mm x 30mm
Sold in packs of 20

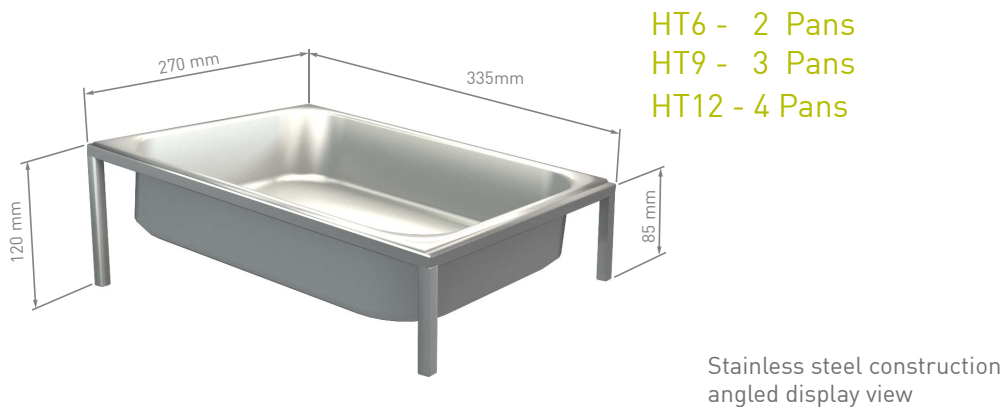


Gastronorm Pan Kit

Allows you to merchandise multiple hot food choices in one cabinet

Expand the use of your heated cabinet with this Gastronorm Pan Kit with an angled frame that accepts 1/2 Gastro pan 65 mm (supplied)
Holds fried foods and bulky products like chicken, lasagne, toppers, roast potatoes, etc.

Remove bottom shelf for optimum viewing



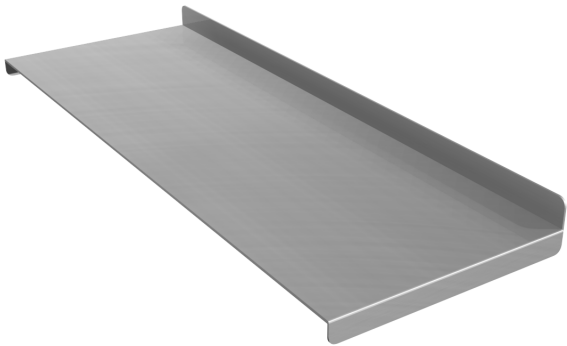
1 Rack + 1/2 Pan

One rack with half size pan

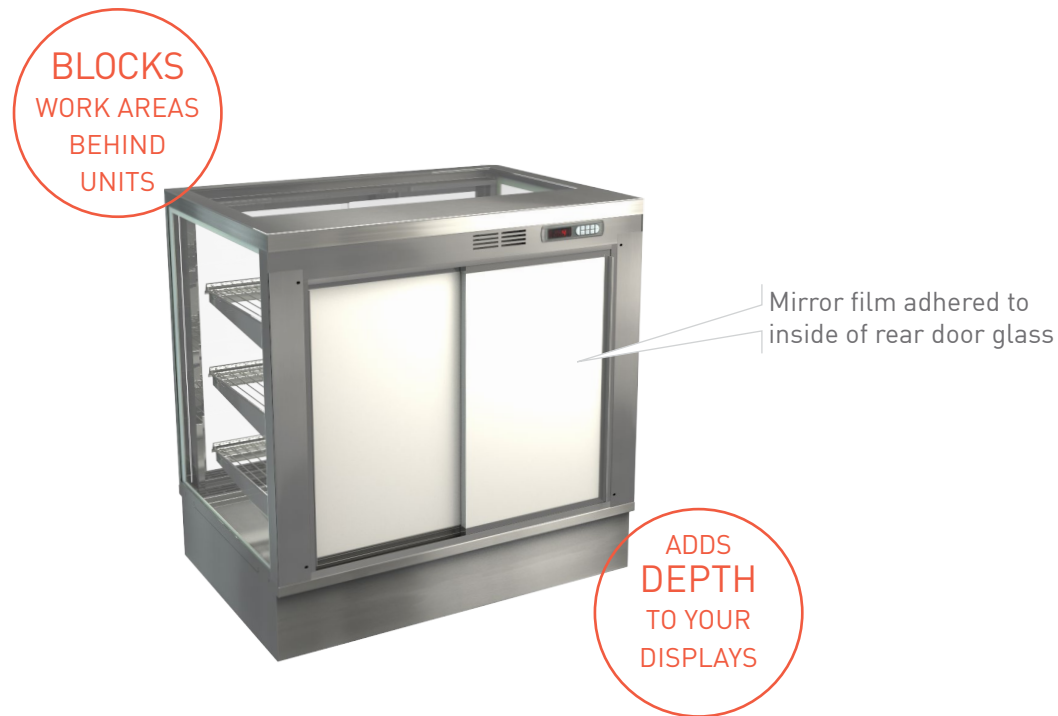


Pie Trays

- Stainless Steel Construction
- Placed on shelves for heated food items

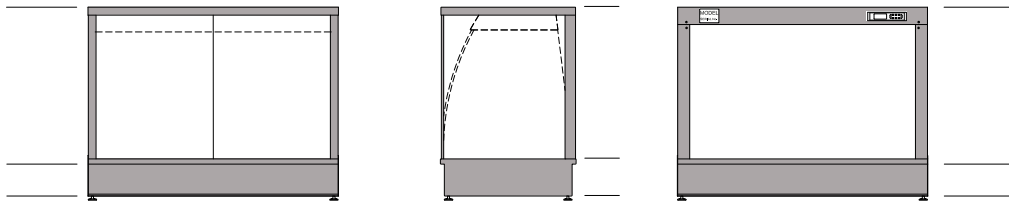


MODEL	CODE	QUANTITY	PIE TRAYS			TOTAL	TRAY WIDTH
			1ST SHELF DEPTH	2ND SHELF DEPTH	3RD SHELF DEPTH		
STGHT6	AA16015	4 Per Shelf	400MM	365MM	400MM	12 Trays	120MM
STGHT9	AA16016	6 Per Shelf	400MM	400MM	400MM	18 Trays	130MM
STGHT12	AA16017	9 Per Shelf	400MM	400MM	400MM	27 Trays	120MM



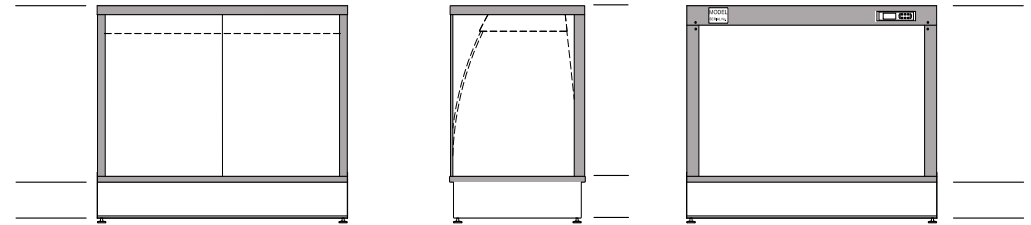
MIRROR FILM

- Applied to the inside glass rear doors
- Suitable for heated and chilled units

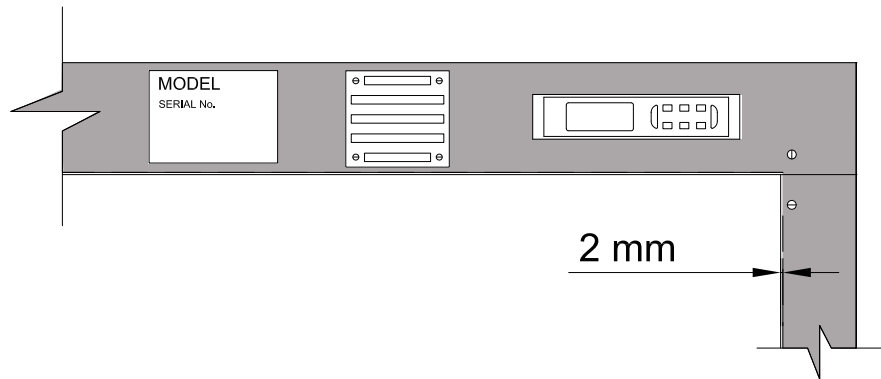


COUNTER TOP MODEL - CURVED OR SQUARE

all exterior visible areas covered



all exterior top visible areas covered



2mm gap left around rear frame

Rear of units cut around serial number plate,
exhaust fan and controller

