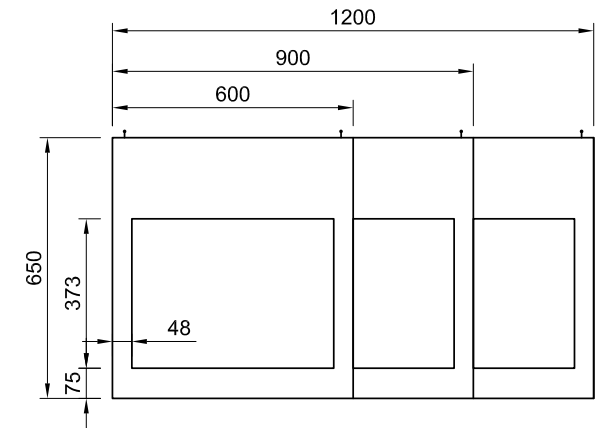
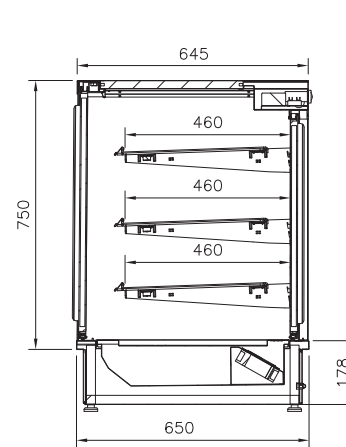




## HT

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

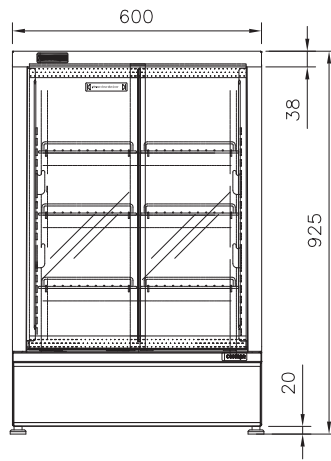
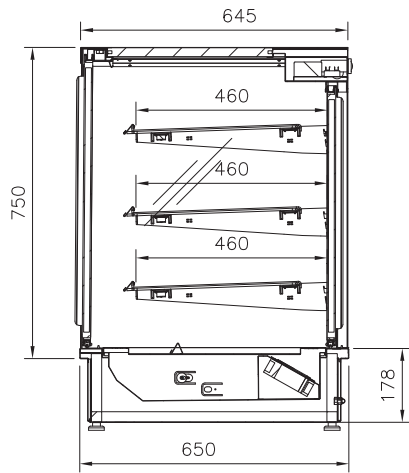


## CABINET DIMENSIONS & SPECIFICATIONS

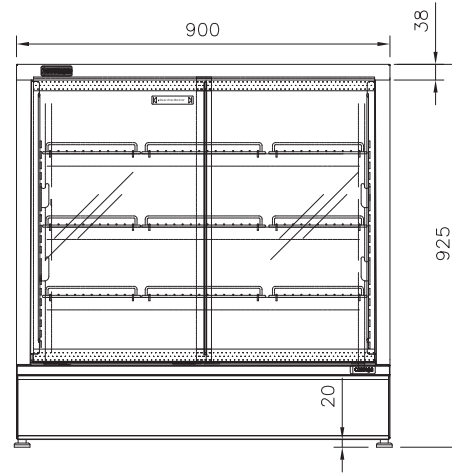
MODEL	CABINET				SHELVING		TOTAL FOOD 100MM UNITS	OPERATING CURRENT	CONNECTION	VOLTAGE	PACKED FOR SHIPPING				
	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	CUT OUTS	NO.	SIZE W X D					LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]	CUBE
STGHT6-SD STGHT6	600	650	925	615x620	3+BASE	490 x 395	55	4.6AMP	10 AMP 3 PIN PLUG	220~240V	700	730	1100	88	0.56
STGHT9-SD STGHT6	900	650	925	915x620	3+BASE	790 x 395	84	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	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

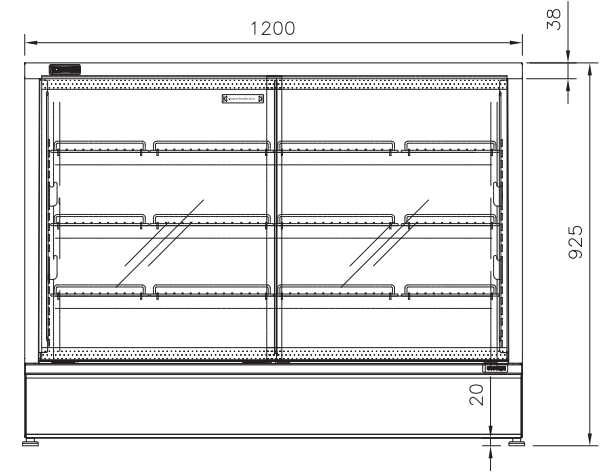
Maximum shelf load weight 15kg spread evenly



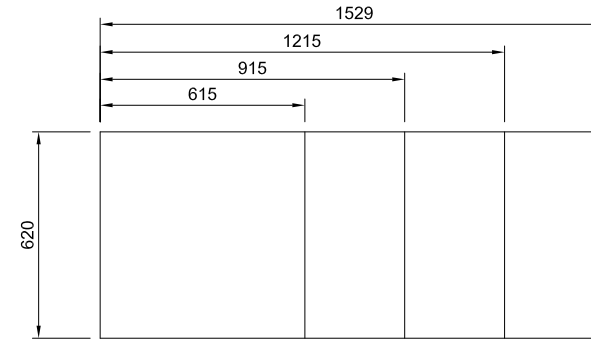
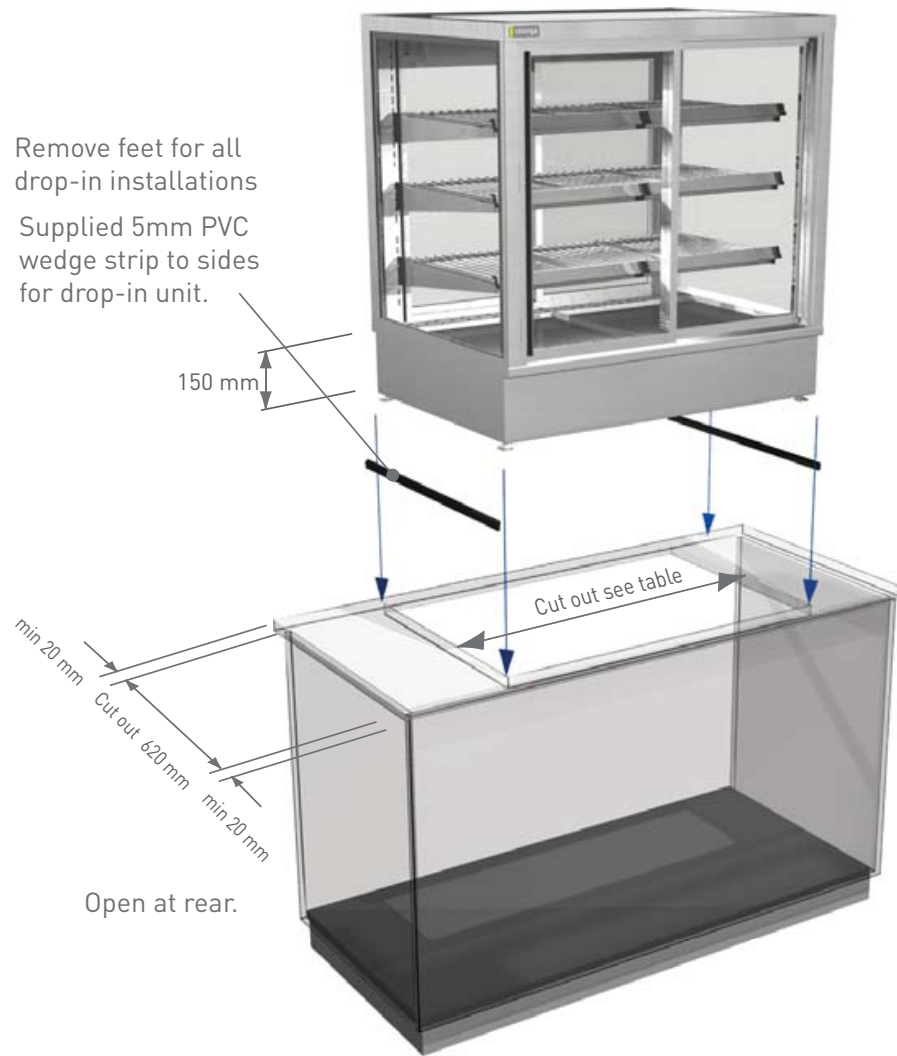
STG HT6  
STG AB6



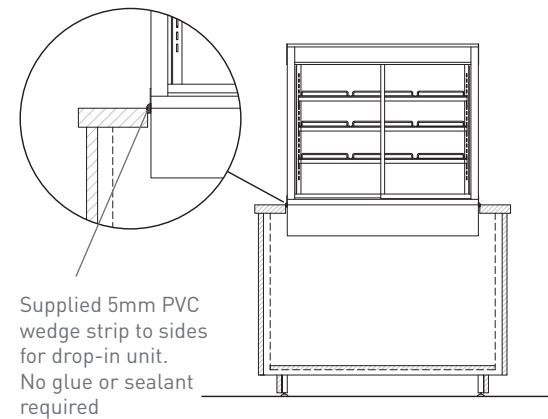
STG HT9  
STG AB9



STG HT12  
STG AB12



benchttop cut out sizes



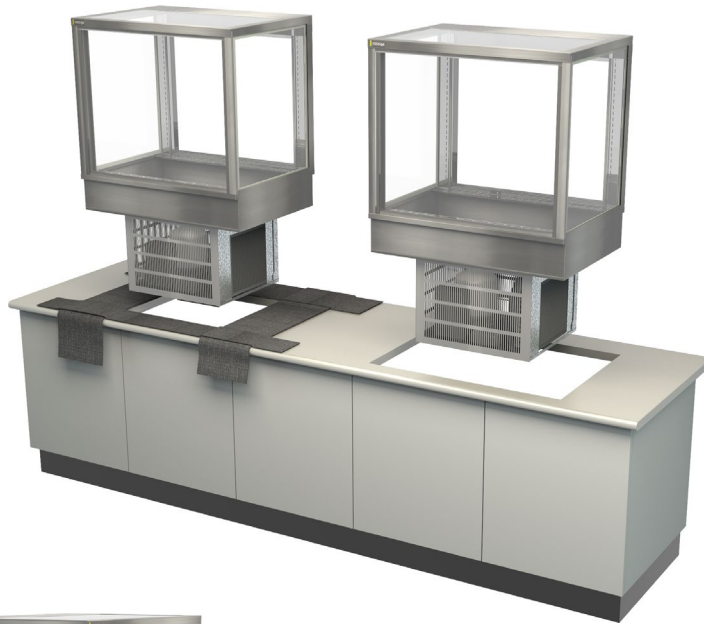
## Full bench top drop in

# 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

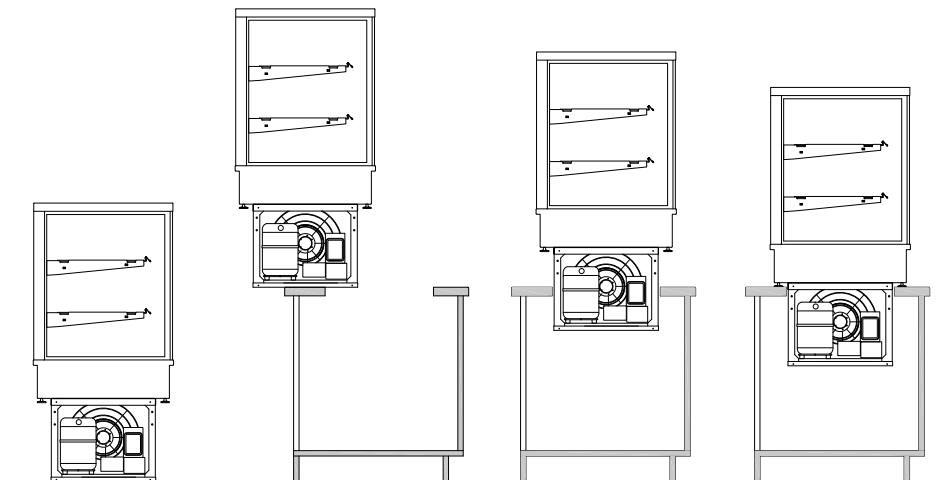
▶ PLAN AHEAD

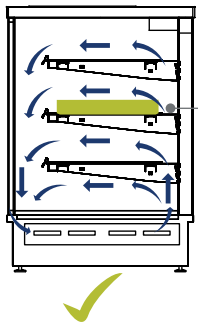
- Have plenty of labour on hand
- Use a mechanical lifting device - optional
- Check bench top hole measurement
- Ensure enough clear depth in cabinet work
- Protect bench top with a mat or similar
- Pre-adjust unit feet if needed

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

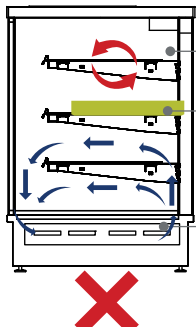


◀ LIFT TO BENCH  
AND REST





CLEAR FLOW



NO AIR FLOW  
AIR FLOW BLOCKED  
Too much chilled air around coil can create excessive ice build up

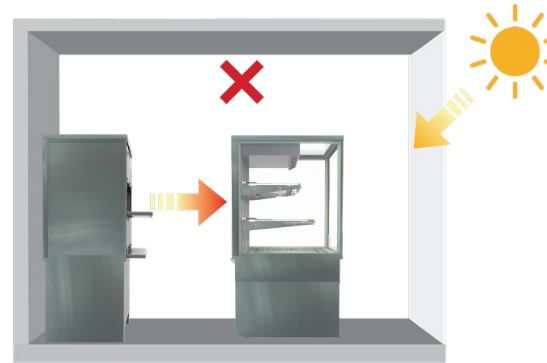
## CORRECT AIRFLOW

## IN 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

## 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

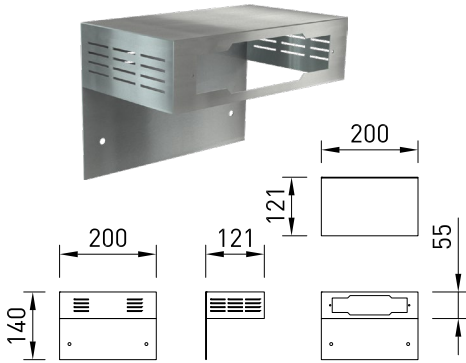


## Environmental conditions

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



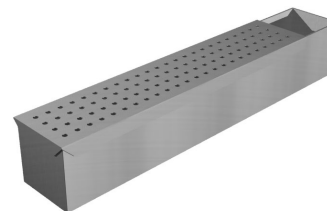
## Ventilation Grill

Stainless Steel  
Sold individually



## Humidity Dish

Stainless Steel  
Perforated lid is removable



## Base Tray - Heated Units

Stainless Steel  
For heated units  
Sold in pairs



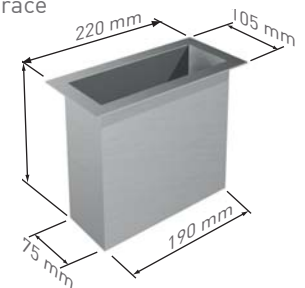
## Tong Holder

Stainless Steel  
Drop into counter tray race  
Sold individually



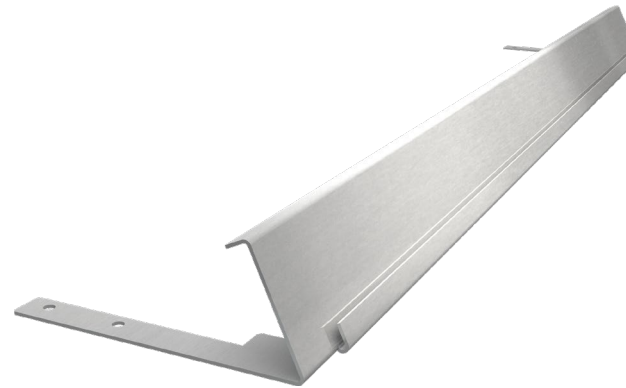
## Bag Holder

Stainless Steel  
Drop into counter tray race  
Sold individually

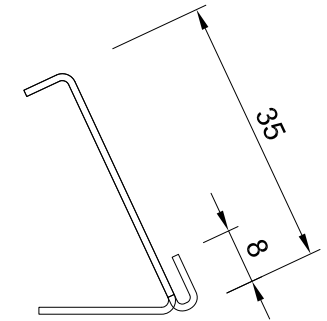




Shelf with ticket strip attached



**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

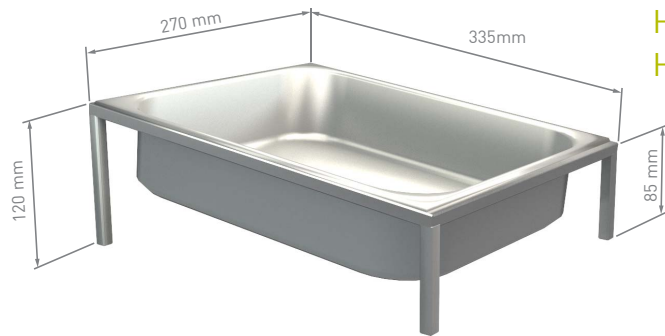


## Gastronorm Pan Kit

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



HT6 - 2 Pans  
HT9 - 3 Pans  
HT12 - 4 Pans

Stainless steel construction  
angled display view

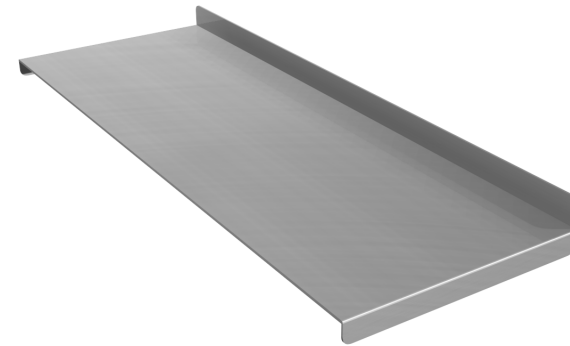
## 1 Rack + 1/2 Pan

One rack with half size pan

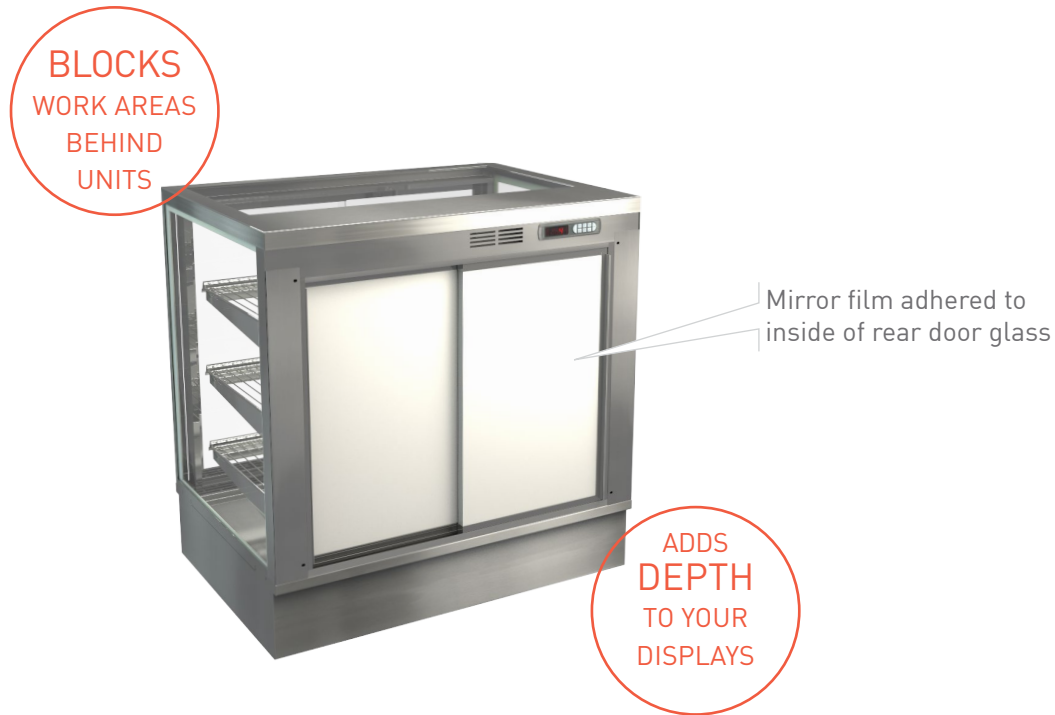


## Pie Trays

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

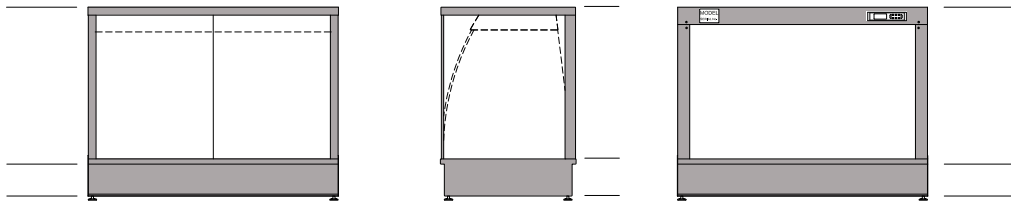


MODEL	CODE	QUANTITY	PIE TRAYS			TOTAL	TRAY WIDTH
			1ST SHELF DEPTH	2ND SHELF DEPTH	3RD SHELF DEPTH		
STGHT6	AA16015	4 Per Shelf	400MM	365MM	400MM	12 Trays	120MM
STGHT9	AA16016	6 Per Shelf	400MM	400MM	400MM	18 Trays	130MM
STGHT12	AA16017	9 Per Shelf	400MM	400MM	400MM	27 Trays	120MM



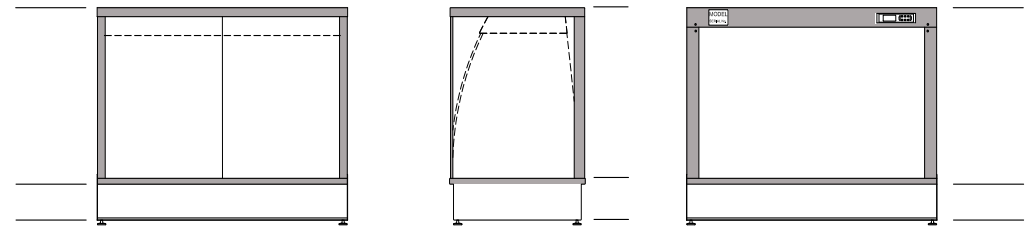
## MIRROR FILM

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

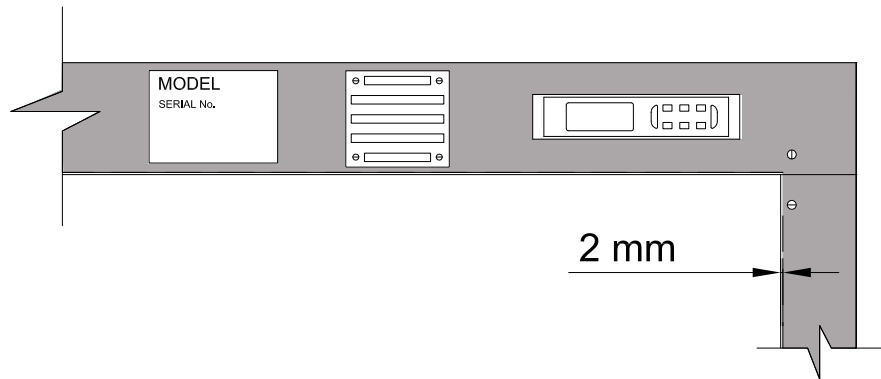


## COUNTER TOP MODEL - CURVED OR SQUARE

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

