

● 900 SERIES HEAVY DUTY CUISINE RANGE ●

PROUDLY AUSTRALIAN MADE



MODEL CS9004/28C
Convection Oven



MODEL CS9004/28
Static Oven



Goldstein

Established 1911

The Cooking Equipment Professionals

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900 SERIES HEAVY DUTY CUISINE RANGE AND COOKTOPS

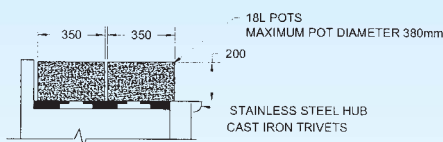
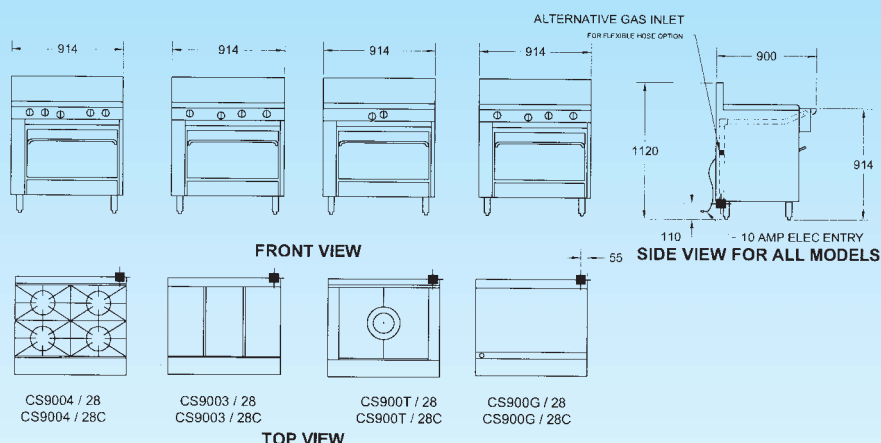
900 SERIES HEAVY DUTY CUISINE RANGES AND COOKTOPS

- High performance.
- Multiple top configurations available. High capacity 26Mj open burners, solid even heat plates, griddle plate or target top.
- Heavy duty even spread trivets, increasing cooking space to accept 380mm diameter pots front and back.
- Even temperature, fully insulated ovens.
- Framed construction for increased strength
- Convection or static oven available.

specifications:

CONSTRUCTION FEATURES:

- All welded frame of heavy steel for solid rigidity and permanent alignment.
- Construction is 1.6mm gauge steel included all linings. Oven base are 2mm gauge steel with raised sides and back to catch spillage. A 2mm gauge steel baffle protects oven base from direct burner flame.
- 16 gauge stainless steel front hob.



• 3/4" BSP BOTTOM GAS ENTRY
DWG No. G:\brochure\CS900-RANGE

- High capacity 26Mj open burners evenly and efficiently distribute top heat.
- Flame failure devices optional on all open burners.
- Option of open burners, solid even heat plates, griddle or target top.
- Option of half open burners and half even heat plates.
- Even heat top plate manufactured from heavy cast iron engineered for maximum and even heat distribution.
- Large heavy duty 456mm trivets available 4 per Hob.

STATIC OVEN

- Oven interior is completely porcelain enamelled. Easily removable for cleaning (no tools). Gastronorm sized.
- Spring balanced oven door construction for trouble free operation.
- Large capacity oven, fully insulated and sealed 710 wide x 560mm deep x 355mm high, accepts large roasting or baking and gastronorm pans.
- Oven burners are heavy duty 32Mj for quick recovery.
- All ovens are engineered to provide accurate temperature control and even heat distribution. Automatic oven safety pilots are standard for positive oven lighting.
- Spring balances oven door construction for trouble free operation time after time.
- 2 chrome plated non-tilt oven racks, with rear plate guard, standard with each oven.
- 100% automatic oven safety pilots are standard equipment for positive oven lighting.

CONVECTION OVEN

- Convection ovens incorporate rear heat tubes giving even better performance and stainless steel interior.

PRODUCT	MODEL NUMBER	DIMENSIONS mm OVERALL			DIMENSIONS mm OVEN			POWER ELEC Amp	GAS Mj	NET Kg	CUBIC METRE PACKED
		WIDTH	DEPTH	HIGH	WIDTH	DEPTH	HIGH				
4 wide trivets	CS9004/28	914	900	1120	711	560	355		136	300	1.1
3 even heat tops	static CS9003/28	914	900	1120	711	560	355		94	325	1.1
Target top	oven CS900T/28	914	900	1120	711	560	355		88	330	1.1
Griddle	CS900G/28C	914	900	1120	711	470	325		94	325	1.1
4 wide trivets	CS9004/28C	914	900	1120	711	470	325	10	136	300	1.1
3 even heat tops	convection CS9003/28C	914	900	1120	711	470	325	10	94	325	1.1
Target top	oven CS900T/28C	914	900	1120	711	470	325	10	88	330	1.1
Griddle plate	CS900G/28C	914	900	1120	711	470	325	10	94	325	1.1

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