

• 800 SERIES PERFORMER PLUS RANGES •
PROUDLY AUSTRALIAN MADE



Goldstein

Established 1911



The Cooking Equipment Professionals

www.goldstein.com.au

800 SERIES PERFORMER PLUS RANGES

GOLDSTEIN HEAVYWEIGHT 800 SERIES OFFERS YOU

- With the performer range you get precision control and efficient distribution of oven temperatures
- Instant top heat ready whether open burners griddle or hot top sections are selected
- Scientifically engineered construction will be found in all series of the Performer Range
- Available with solid even heat trivets interchangeable with open burner trivets
- Top cooking trivets are cast iron with built in spillage bawls designed to give greater fuel economy (up to 20%) and complete pilot protection
- Stainless steel face and sides standard
- Cast iron satellite burners are not only high powered, they also give the most even heat distribution of any range burner

SPECIFICATIONS

- All welded frame of heavy steel for rigidity and permanent alignment.
- Construction is 1.6mm steel including all linings. Oven base is 2mm steel with raised sides and back to catch spillovers. A 2mm steel baffle protects oven bottoms from direct burner flame.
- Flame failure to 20mm griddle plate standard equipment with H type cast iron burners.
- Large capacity, fully insulated and sealed ovens are designed for even distribution of heat. Ovens are ample in size for large baking and roasting pans.
- Satellite cast iron open-top burners evenly and efficiently distribute heat an 26mj each.
- Spring balanced oven door construction for trouble free operation.
- Two chrome plated oven racks standard for each oven. Non-tilting, with rear plate guard.
- Rear gas or bottom entry connections are standard.
- Optional extra flame failure open burners.

STANDARD OVEN (static)

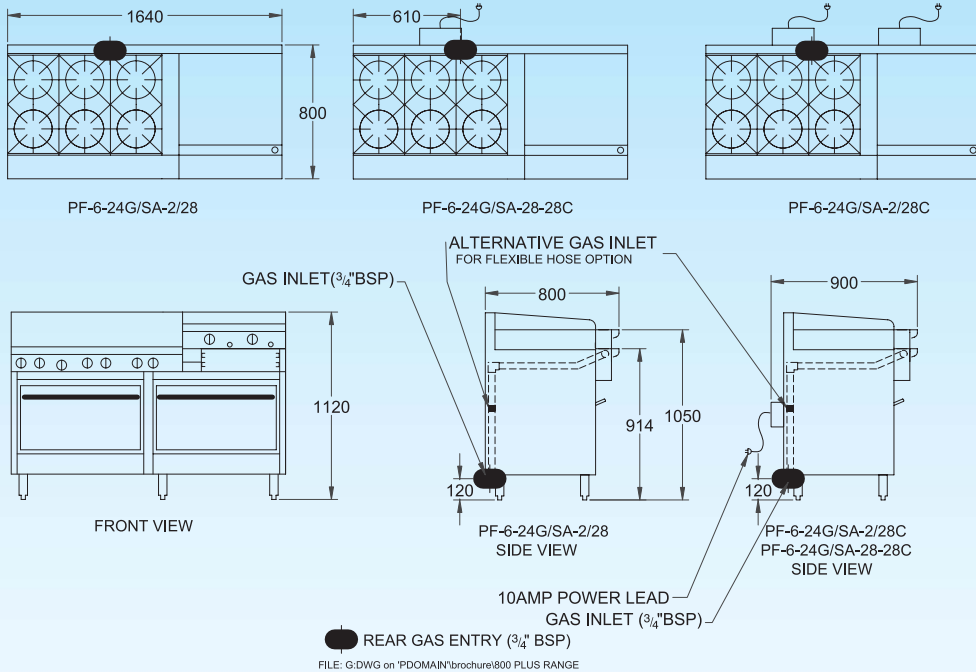
- Heavy duty cast iron oven burners each rated 32mj per hour. Thermostats are out of the high heat zone for accurate temperatures. 100% automatic oven safety pilots are standard equipment for positive oven lighting.
- Oven interior is completely porcelain enamelled. Easy to clean prevents rusting, Gastronorm sized.
- Oven interior is easily removable for cleaning (no tools needed).

CONVECTION OVEN

- Oven interior is completely stainless steel. Easy to clean-prevents rusting.
- Unique Goldstein air distribution in the oven incorporates rear heat exchanger tubes giving more even roasting and baking.
- Heavy duty oven burners each rated at 32mj per hour. Thermostats are out of the high heat zone for accurate temperatures 100% automatic oven safety pilots are standard equipment for positive oven lighting.

SALAMANDER AND GRILL

- 12mm polished mild steel plate.
- Stainless steel radiants to cast iron burners.
- Plated wire rack to salamander.
- Large capacity grease collector.



FILE: G.DWG on "PDOMAIN"brochure\800 PLUS RANGE

MODEL NUMBER	DIMENSIONS mm OVERALL			WORKING HEIGHT	OVEN			POWER INFORMATION		NET WGHT KG	CUBIC M ³ PCKD		
	WIDTH	DEPTH	HEIGHT		TYPE	DIMENSIONS mm		ELEC	GAS				
						WIDTH	DEPTH		HEIGHT			MM	MJ
PF-6-24G/SA-2/28	1640	800	1120	914/1050	TWO STANDARDS (Static)	710	560	355	-	25	275	240	1.50
PF-6-24G/S-28/28C	1640	900	1120	914/1050	ONE STANDARDS (Static) ONE CONVECTION	710	560 & 470	355 & 325	1 x 10AMP	25	275	240	1.70
PF-6-24G/SA-2/28C	1640	900	1120	914/1050	TWO CONVECTIONS	710	470	325	2 x 10AMP	25	275	240	1.70

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