The Heavyweight 800 Series Performance Plus
 PROUDLY AUSTRALIAN MADE





The Cooking Equipment Professionals

www.goldstein.com.au

The Heavyweight 800 Series Performance Plus

PART OF THE MODULAR FAMILY OF GOLDSTEIN EQUIPMENT

With the performer Range you get precision control and efficient distribution of oven temperatures.

Instant top heat whether open top, griddle or hot top sections are selected.

Scientifically engineered construction will be found in all series of the Performer Range, single or double oven models, including the modular units required for your own particular type of operation. Available with solid even heat trivets, interchangeable with open burner trivets.

Top cooking trivets are cast iron with built in spillage bowls designed to give greater fuel economy (up to 20%) and complete pilot protection.

Easily removable oven base, making cleaning a simple procedure. Optional extra-glass door, convection ovens

FRONT VIEW

820

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TOP VIEW

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ON CHANGES PAGE

PF-12G-2-20

Specifications:

- All welded frame of heavy steel for rigidity and permanent alignment.
- Construction is 1.6mm steel including all linings.
- Oven bottoms are 2mm steel with raised sides and back to catch spillovers. A 2mm steel baffle protects oven bottoms from direct burner flame.
- Oven interior is completely porcelain enamelled, easy to clean, prevents rusting, Gastronorm sized.
- Flame failure to 20mm griddle plate standard eqßuipment with H-type cast iron burners.
- Large capacity, fully insulated and sealed ovens 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 at 26mj each.
- Heavy duty cast iron 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.
- Spring balanced oven door construction for trouble free operation.
- Two chrome plated oven racks standard for each oven.
 Non tilting with rear plate guard.
- Oven base is easily removable for cleaning (no tools).
- Rear gas or bottom entry connections are standard.



SHOWING CAST IRON TRIVETS



PF-4-28

B09

-								BENCH MOUNTED					
PRODUCT	MODEL NUMBER	DIMENSIONS mm				DIMENSIONS mm			GAS*	GAS	NET	CUBIC	AGA
		WIDTH	DEPTH	WORKING HEIGHT	o/all HEIGHT	WIDTH	OVEN SIZE DEPTH	HIGH	SIZE	RATE Mj	Kg	METRE PACKED	APP.
4 Burners & Oven 305mm Griddle, 2 Burners & Oven 610mm Griddle & Oven	PF-4-20 PF-12G-2-20 PF-24G-20	610	800	914	1120	508	560	355	25 25 25	134 100 70	129 140 200	0.5 0.5 0.5	2597 2597 2597
4 Burners & Oven	PF-4-28	820	800	914	1120	711	560	355	25	138	135	0.8	2494
6 Burners & Oven 305mm Griddle, 4 Burners & Oven 610mm Griddle, 2 Burners & Oven 914mm Griddle & Oven	PF-6-28 PF-12G-4-28 PF-24G-2-28 PF-36G-28	914	800	914	1120	711	560	355	25 25 25 25 25	190 156 125 94	227 254 281 295	0.8 0.8 0.8 0.8	2494 2498 24 24
2 Burners 4 Burners counter or floor 6 Burners mounted 8 Burners	PFB-12 PFB-24 PFB-36 PFB-48	305 610 914 1220	800 800 800 800	on stand 914	520 520 520 520				25 25 25 25 25	52 104 156 208	43 68 111 154	0.3 0.4 0.5 0.6	2494 2494 2494 2494

N.B. All ovens on these models are static, convection ovens are available in other models

Note

Note * Rear manifold connection 19mm

Goldstein ESWOOD

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