

• **BENCH CONVECTION OVENS** •

PROUDLY AUSTRALIAN MADE



MODEL PFCG 284 MP
PECG 284 MP

with Micro Processor
GAS OR ELECTRIC



DROP DOOR FOR SAFE
CONVENIENT BASTING

PFCG 284 **MANUAL**
PECG 284 **GAS OR ELECTRIC**



Goldstein

Established 1911

The Cooking Equipment Professionals

www.goldstein.com.au

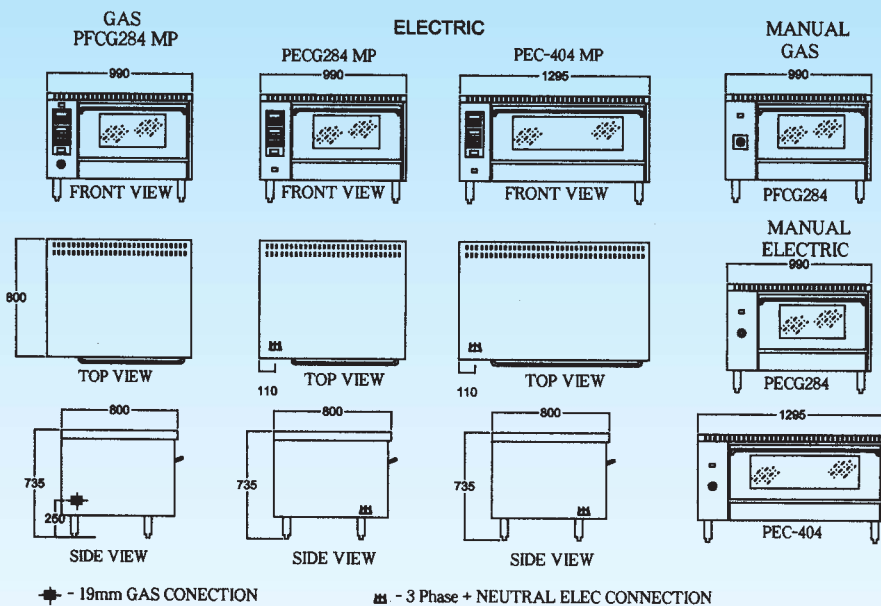
BENCH CONVECTION OVENS

This new range of ovens offers the following features:

- Convection Cooking. Also available with optional. Electronic Micro Processor with Memory, Rethermalisation and Cook-Hold.
- Optional extra Shot of Steam.
- Electronic controls or mechanical at your option Gas or Electric.
- High productivity.
- Greater operating flexibility.
- Elements complete system surround the blower for efficient heat distribution.
- Reduced energy consumption.
- Engineered to provide better temperature control with unique air distribution.
- Reliability with up-to-date technology.

Goldstein convection ovens have been developed as a result of the long established experience gained by Goldstein in the manufacture of catering equipment.

As a result of the performance requirements of caterers in hotels, restaurants, industrial and commercial catering outlets, hospitals and institutions, these new models have been designed as a complete system and provide a better solution to your kitchen and catering problems giving higher output and improved productivity at lower capital and ownership cost.



specifications:

GAS AND ELECTRIC MODELS

- Cavity insulated to improve efficiency.
- Drop down door for safety and convenience.
- fully electronic controls with Australian designed micro processor.
- Large windowed door - glass is pyro ceramic to withstand temperatures to 800 °C
- All welded frame of heavy steel and angle iron 32 x 32 x 5m provides rigidity and permanent alignment.
- Stainless Steel exterior.
- Oven interior is completely stainless steel.
- Easy to clean - prevents rusting.
- Spring balanced oven door construction for trouble free operation.
- Front access for ease of use.
- Two chrome plated oven racks standard for each oven. Non-tilting with rear plate guard.

GAS MODELS

- A 3mm gauge steel baffle protects oven interior from direct flame.
- 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 34Mj per hour. Thermostats are of the high zone for accurate temperatures. 100% automatic oven safety pilots are standard equipment for positive oven lighting.
- Flame failure standard to oven.

ELECTRIC MODELS

- 9.2Kw, 3 phase INFRA RED incaloy elements surround the blower wheel for even heat distribution.
- Oven thermostatically controlled - Range 60 °C to 290 °C

OPTIONS

- Water injection.

MODEL NO.	OVERALL DIMENSIONS			OVEN INTERIOR			POWER			NET	CUBIC	
	WIDTH mm	DEPTH mm	HEIGHT mm	WIDTH mm	DEPTH mm	HEIGHT mm	GAS Mj	ELEC		WGT Kg	METRE PACKED	APP No.
								Kw	Voltage			
GAS PFCG284	990	800	735	700	470	325	34	0.5	240	135	0.7	2494
ELECTRIC PECG284	990	800	735	700	470	325	-	9.9	240 V + N 3 Phase	135	0.7	-
ELECTRIC PEC-404	1295	800	735	1005	470	325	-	9.9	240 V + N 3 Phase	153	0.9	-

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Goldstein  ESWOOD

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