

CHINESE COOKING RANGE – AIR COOLED

PROUDLY AUSTRALIAN MADE

**INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION**

CWA ALL MODELS



Goldstein 

ESTABLISHED 1911

The Cooking Equipment Professionals

www.goldsteineswood.com.au

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1. INTRODUCTION

Congratulations for purchasing your Goldstein commercial cooking appliance.

J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

INTRODUCTION

GOLDSTEIN CHINESE WOK GAS RANGE ALL MODELS

GOLDSTEIN WOKS are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

Read these instructions carefully as they contain important safety information regarding the installation, use and maintenance of the appliance.

RECEIVING INSPECTION

- Check crates for handling damage. After carefully uncrating, check for “concealed” damage. Report any damage immediately to carrier and to dealer.
- Remove check all loose items from unit and check contents as found on back of warranty cards.
- Check type and capacity of gas supply.
- The type of gas for which this Wok Series is factory adjusted can be seen on the rating plate, e.g. Approval No. Serial No, mj/M, Model, Test pressure point kPa and injector sizes located on the bottom front panel of the Wok.

**“THE EQUIPMENT MUST BE INSTALLED BY A
LICENSED GASFITTER”**

**NOTICE
PLEASE RETURN YOUR WARRANTY CARD
FAILURE TO DO SO MAY VOID WARRANTY
ON THE EQUIPMENT**

2. INSTALLATION INSTRUCTIONS

PRE-INSTALLATION OF THE WOK

- Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
- Lift off wooden base.
- Lay the Wok back on its back.
- Place a piece of timber under the body of the Wok not on the Upstand to allow clearance for your hand.
- Attach the legs using bolts and washers provided and tighten them.
- Then lift the Wok off its back being sure to lift on the body by placing hands under space provided by timber.
- Single hole Woks mount directly on the stand provided.
- Peel off all protective film and remove any glue or oil with a suitable solvent.

INSTALLATION (FOR AUTHORISED PERSONNEL ONLY)

These installations **MUST** comply with the requirements of AS5601/AG601 local gas authority, AS3500.1 plumbing, electricity and any other statutory regulations. LPG connection **MUST** be supplied and connected with regulator as per standard AS4563/AG300. With every wok that has the two burner option there will be two regulators supplied, and with CWA-3B2 a standard Bromic 980L for the B2 and a Jeavons J78R for the 3 burners, due to exceeding 250Mj.

Note: AFTER ANY MAINTENANCE OR ADJUSTING OF GAS CONNECTED COMPONENTS, A GAS LEAK TEST MUST BE CARRIED OUT, TO ENSURE THERE ARE NO GAS LEAKING HAZARDS

- Adequate ventilation must be provided by a hood with vent and exhaust fan.
- Check the rating plate to ensure appliance is suitable for the gas supply to which it will be connected and for information relative to gas input pressure and consumption.

Please follow instructions carefully:

1. Set the unit in correct position (**ENSURE THERE IS A MIN 200MM REAR WALL CLEARANCE AND 250MM SIDE CLEARANCE FROM COMBUSTIBLE MATERIALS**) and adjust feet using a spirit, levelling side to side and front to rear. If more than one piece of equipment is in the line up, these adjustments will have to be made relative to each other.
2. Have a licensed gas fitter or your local gas company connect the appliance to the gas supply. The gas inlet connection can be seen on Page 9. The appliance must be installed in accordance with rules of any authority having jurisdiction. The regulator supplied must be installed on the gas inlet to the appliance.

The pressure regulator (NG) and LPG standards (AS4563/AG300 1.1.05) are supplied as a loose item and a hand stop tap must be supplied as close to the appliance as possible.

2. INSTALLATION INSTRUCTIONS**3. DRAIN CONNECTION**

The drain must be connected in conformity with requirements of local authority. The diameter of the drain pipe must always be greater than the drain outlet from the appliance. Drain connection is 1 1/2" BSP.

4. All gas equipment **MUST** have an exhaust hood as per AS5601/AG601.

5. WATER CONNECTION

Installation shall be in accordance with AS/NZS3500.1. A 1/2" cold water supply with 100- 400kPa is required for this appliance. A pressure reduction valve must be fitted for pressure over 400kPa. The connection point is under the appliance, centre rear.

3. COMMISSIONING INSTRUCTIONS

COMMISSIONING (FOR AUTHORISED TECHNICIANS ONLY)

Note: All the appliances that leave our factory have been tested and adjusted according to the specifications for the required gas. The regulator may have to be adjusted to achieve the required gas pressure.

Note: Before igniting the wok ensure that all the protective plastic on unit has been removed.

Each wok burner is fitted with an adjustable pilot (black knob) and a control for the wok burner. The pilots should be ignited with a hand sparking unit.

After installation of the appliance the installer should light all burners to ensure that they are operating correctly. The burner flames should not have yellow tips nor should they be too “hard”.

All appliances are tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions.

Ensure that the pressure at the pressure test point on the manifold is as per the rating plate. If the two values are not the same, use a screwdriver to adjust the pressure regulator (turning screw clockwise will increase the pressure).

Flame Failure

Turn the control knob to low and check that the flame size has decreased substantially. If flame has not decreased, then using a small flat headed screwdriver adjust the ‘min gas screw’ on the front of the gas control until the min flame gets to desired size (turning screw clockwise will decrease the flame size).

If the appliance fails to operate correctly, check the following:

1. Data plate for correct gas type and pressure and adjust if necessary.
2. Correct aeration by adjusting the interrupter screws on the side of the burner head (twin ring burner only). The flame should have a purple inner cone and a blue out cone.
3. Injector size – check against data plate.
4. Check pilot flame size and adjust if necessary.

CAUTION WARNING

If flame or pilot goes out wait (5) minutes before relighting (reigniting).

4. CLEANING/MAINTENANCE OF CHINESE WOK**DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!**

If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper.

DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

CLEANING

For continued reliable operation of your Wok, regular cleaning is most essential. Spillages of food products or liquids on the Wok will occur and these must not be allowed to “burn on” (these spillages should be immediately cleaned up).

For the cleaning of the stainless steel or vitreous enamel surfaces, use hot soapy water and a soft cloth. Never use an abrasive cloth.

A CLEANER THAT IS COMPATIBLE WITH ALUMINIUM MUST BE USED ON THE EQUIPMENT OTHERWISE THE GAS PIPING WITHIN THE UNIT WILL BE DAMAGED AND THIS WILL AUTOMATICALLY VOID THE WARRANTY.

SERVICE

An authorised person must handle any service problems that arise. If Authorised Gasfitter cannot commission or adjust appliance they can contact the state branch on Page 16. The operator should carry out only regular cleaning.

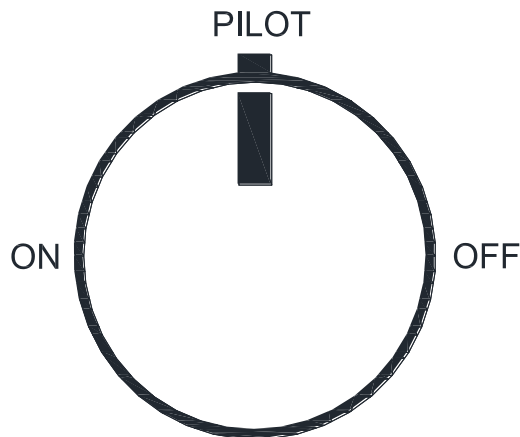
WARNING

NO FLAMMABLE MATERIALS OR FLUIDS SHOULD BE KEPT NEAR OR ON APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

NOTE

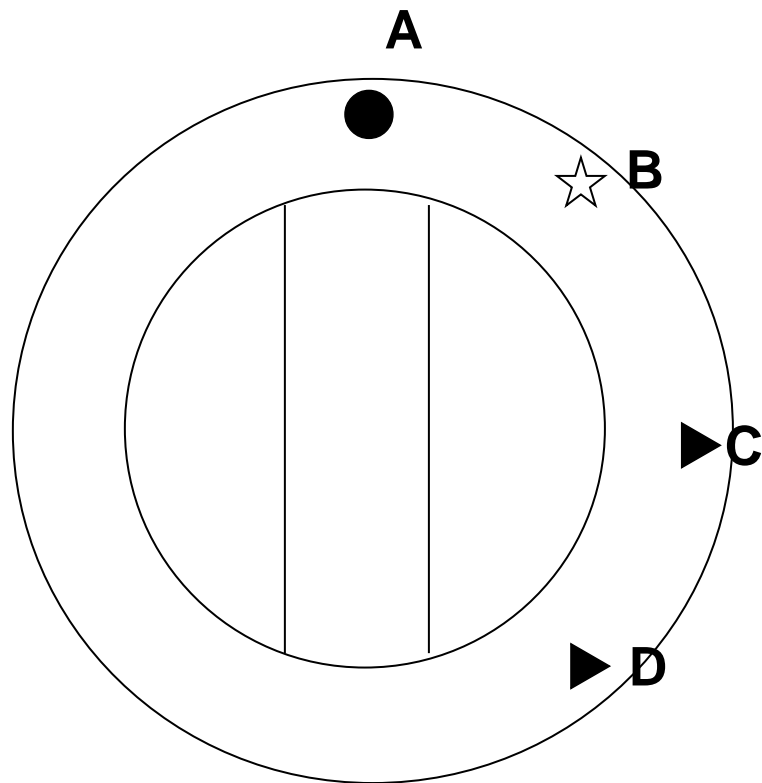
**WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.
USE OF HOSES WILL VOID WARRANTY**

5. PILOT & BURNER OPERATION**WOK BURNER:****TO OPERATE:**

Turn the Control Knob to the top (PILOT) position, push and hold the knob all the way down to light the pilot burner and hold for 30 seconds. Release the knob (pilot burner should remain lit) and turn to the left (ON) position. During operation of the Wok, use the Ball Valve to the left of the Control Knob to turn the burner(s) on and off (DO NOT use the control knob to turn the burner on and off). To turn the burner(s) off after use, turn the knob back to the top (PILOT) position, then push slightly on the knob to turn to the right (OFF) position.

a: If appliance burners appear to be 'yellow tipping', producing carbon deposits or if any unusual odours are present during normal operation; switch appliance off and contact an authorised service technician or J. Goldstein & Co P/L.

b: To ensure optimal appliance performance we recommend that this appliance be serviced annually by an authorised service technician.

SIDE BURNER:

- A= OFF**
- B= IGNITION POSITION – LIGHT PILOT – (If flame failure hold in for 10 seconds to establish pilot flame).**
- C= TURN TO FULL ON – MAX GAS FLOW, FURTHER ADJUSTMENT BETWEEN POSITIONS C & D.**
- D= TURN TO MINIMUM FLOW – MIN. GAS FLOW TO MAINTAIN FLAME (Adjustable to suit type of gas used.) as precise and accurate.**

TO OPERATE:

Push in and turn knob to position “B”, light pilot burner, if Flame Failure hold in for 10 seconds to establish Pilot flame, release (pilot burner should remain alight) and turn to position “C” for full flow of gas, for minimum gas flow turn to position “D” (Adjustable to suit type of gas used). Further adjustment of gas flow between position C & D.

6. CONVERSION INSTRUCTIONS

To convert from N.G. to L.P. Propane gas do the following:

1. Replace N.G. burner injectors with L.P.G. injectors (refer to table on this page).
2. Adjust needle valve to achieve desired pilot flame size.
3. Disconnect regulator from gas supply line, disconnect natural gas regulator from gas line reconnect LPG regulator on line.
4. Reset pressure test point on manifold.
5. Adjust burner aeration (if applicable).

Relevant required gas pressure for use in conversion

Natural	1.0kPa W.G.
L.P.	2.5kPa W.G.

AN AUTHORISED GAS FITTER MUST CARRY OUT GAS CONVERSION.

7. NOMINAL HOURLY GAS CONSUMPTION AND INJECTOR SIZES

BURNER	NG		LPG	
	Mj/hr	Mm	Mj/hr	mm
Twin ring	54	1.80/2.85	47	1.05/1.75
Mongolian	90	1.10, 16 off	75	0.68, 16 off
Duck Bill	120	1.20, 18 off	105	0.7, 18 of
Side burner	26	2.35, 1 off	25	1.4 1 off

8. OVERALL DIMENSIONS & WEIGHTS

BURNER	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
CWA1	1225	600	850	55
CWA1B2	1225	905	850	90
CWA2	1225	1200	850	100
CWA2B2	1225	1505	850	135
CWA3	1225	1820	850	145
CWA3B2	1225	2125	850	180

9. PROBLEM SOLVING**TROUBLE SHOOTING**

These troubleshooting procedures must be carried out only by a Goldstein Authorised Maintenance & Repair Centre or Company specialising in restaurant cooking appliances. The problems and possible solutions given below cover those most commonly encountered.

FACTORY APPROVAL MUST BE OBTAINED PRIOR TO ANY WARRANTY WORK BEING DONE OR GOLDSTEIN CANNOT BE HELD RESPONSIBLE.

1. Low Flame on Burner

- a) Check gas supply pressure on TPP or Manifold – adjust if needed.
- b) Check air vent on regulator – Clean or replace.
- c) Look at ports on burner may be blocked – clean or drill out.
- d) Burner may be blocked inside – pull out and clean.
- e) Check injector size (Rating plate).

2. Flame too high

- a) Check gas pressure on TPP on Manifold – (behind S/S front). should be 1.0kPa NG 2.5kPa LPG.
- b) Only part of burner works – Clean ports or injectors
- c) Check size of injector on Rating Plate.

3. Water not draining from trough

- a) Make sure drain not blocked at back of Wok. Clean
- b) Check main drain.

4. Pilot keeps going out

- a) Check Pilot may need to be cleaned or replaced.
- b) Check thermocouple loose – Tighten
- c) Replace thermocouple if necessary.

5. Gas Tap hard to turn

- a) Turn off gas pull tap apart – clean re-grease – reassemble test for leaks
- b) Replace if it cannot be fixed.

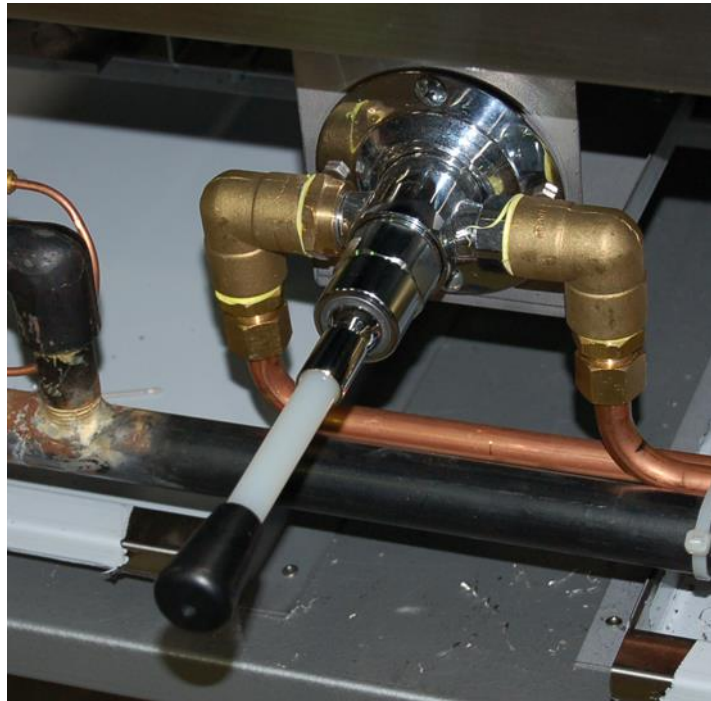
10. OPTIONAL FLOW CONTROL TAP ASSEMBLY

Fig. 1



Fig. 2

Fig. 3

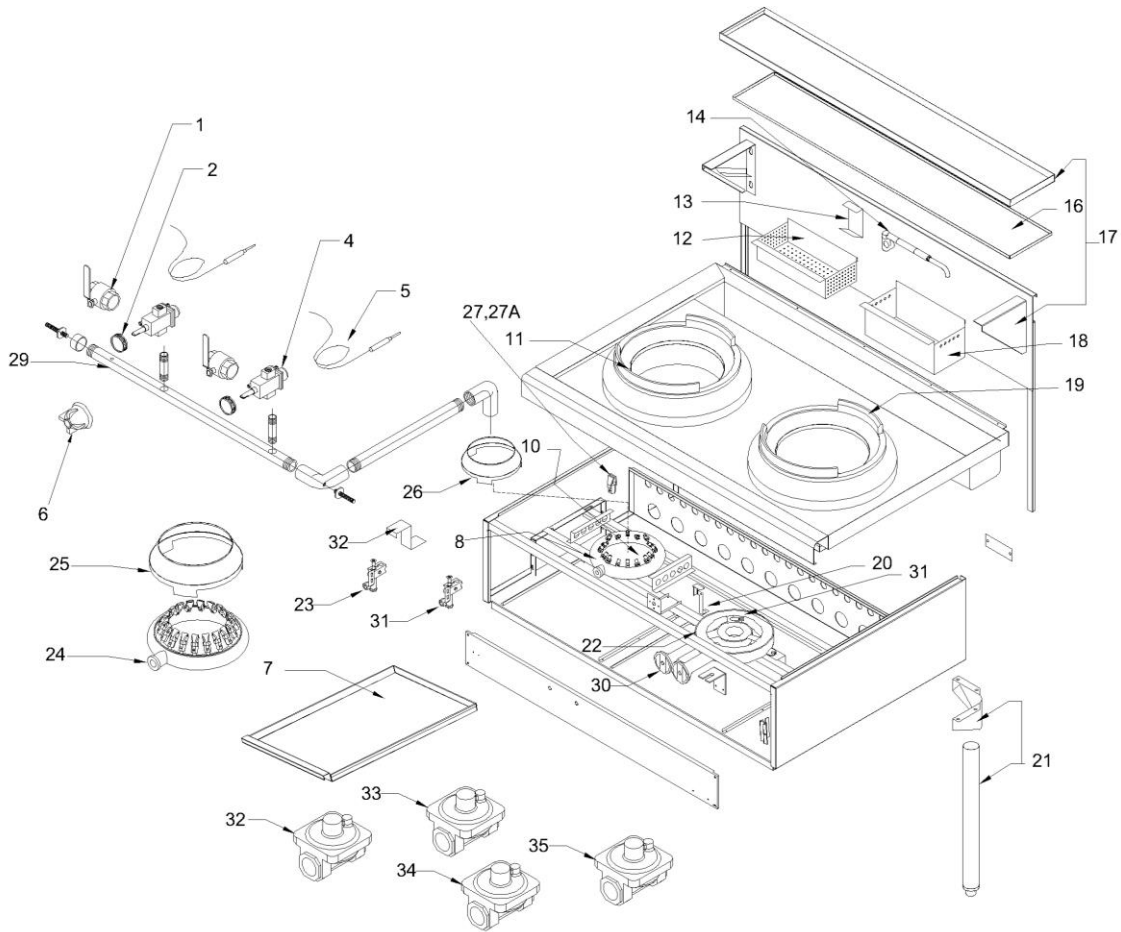


Flow control tap assembly

1. You will receive the unit with the plastic nozzle removed. (Fig. 1)
2. The nozzle consists of 4 parts.
3. Place all parts inside the nozzle but for the washer which goes over the threaded area in fig.1
4. Screw in nozzle with internal parts and assembly is complete. (fig. 3)

11. DRAWING - SPARE PARTS

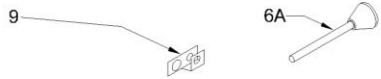
MODEL: CWA, CWA2, CWA3, CWA-B2, CWA-282, CWA-3B2



NEW CHINESE WOK

CWW1

MODEL VARIATION(PARTS)

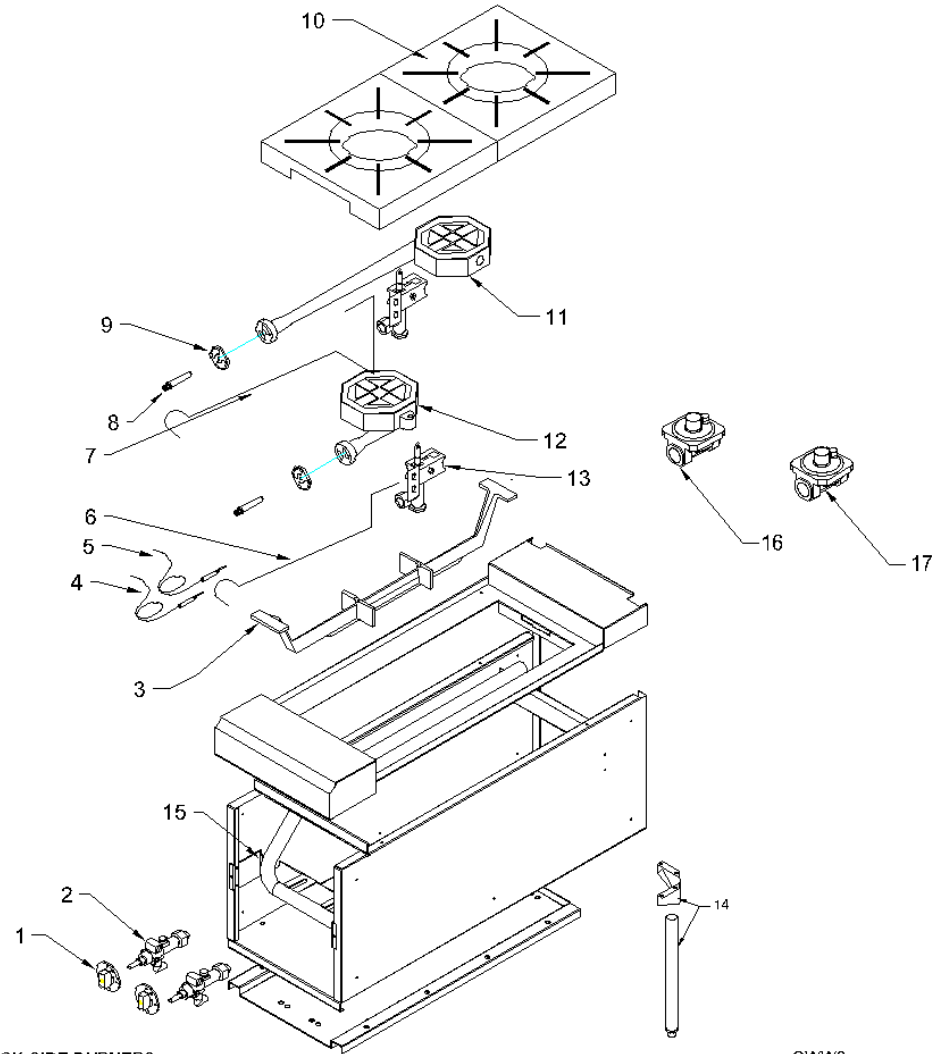


11. DRAWING - SPARE PARTS

MODEL: CWA-2B2, CWA-3B2, CWA-5B2

ITEM NO.	PART NUMBER	DESCRIPTION
1	MTAW0019	3/4" LONG ARM BALL VALVE
2	MKNPLCW1	KNOB TO SUIT FLAME FAILURE
4	GCU00010	MONGOLIAN GAS COCK
5	GTC00601	600mm THERMOCOUPLE
6	MTAW0001	WATER TAP ASSEMBLY
6A	MTAW0002	TIMER VALVE
7	WW-00P05	DRIP TRAY
8	GBNCWJ01	NG WOK BURNER
9	WW-00P04	PILOT BRACKET FOR JET BURNER
10	GPICWA01	NG PILOT
10	GPICWA02	LPG PILOT
11	WW-00A02	HIGH TOP RING
12	WW-00P11	STRAINER
13	WW-00P21	SUPPORT BRKT FOR DRIP TRAY
14	MTACP600	600mm WATER SPOUT
14B	MTACP450	450mm WATER SPOUT
16	WW-2-P09	HEAT SHIELD
18	WW-00P10	WATER HOLDER
19	WW-00A01	TOP RING LOW
20	WW-00P15	PILOT BRACKET
21	CW-00A09	LEG ASSY
22	GBNCW000	AC8 WOK BURNERS
23	GPI00002	2 WAY PILOT FOR DUCK BILL BURNERS
24	GBNCWDB6	NEW DUCK BILL BURNER
25	GBNCWB18-1	DUCKBILL BURNER CHIMNEY
26	GBNCWJ01-1	MONGOLIAN GAS COCK
27	GNZCW005	LPG MONGOLIAN INJECTOR
27A	GNZCW004	NG MONGOLIAN INJECTOR
28	GNZCW001	LPG DUCKBILL INJECTOR
28A	GNZCW007	NG DUCKBILL INJECTOR
29	GNIC0001	TEST NIPPLE
30	GIJCH285	NG OUTER TWO RING BUNER
30	GIJCH170	LPG
30	GIJCH180	NG INSIDE 2 RING BURNER
30	GIJCH105	LPG INSIDE 2 RING BURNER
31	GPI00003	3 WAY PILOT
31	GPIB3003	3 WAY PILOT BODY
31B	GPIK0003	PILOT HOLDER BRACKET
32	GRL66019	3/4" NG REGULATOR
32	WW-00P46	PILOT BRACKET FOR MONGOLIAN BURNER
33	GRL00024	3/4" LPG REGULATOR
34	GRL00025	1" NG REGULATOR
35	GRL00025-1	1" LPG REGULATOR

11. DRAWING - SPARE PARTS



NEW CHINESE WOK SIDE BURNERS
MODEL VARIATION(PARTS)

CWW2

11. DRAWING - SPARE PARTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	MKNPLM21	CONTROL KNOB
2	GCKGR001	PEL N21 GASCOCK
3	GBNSP001	BURNER SUPPORT BRACKET
4	GTC00600	600mm THERMOCOUPLE
5	GTC00450	450mm THERMOCOUPLE
6		FRONT ALUMINIUM PILOT TUBE
7		REAR ALUMINIUM PILOT TUBE
8	GIJBT236	NG INJECTOR
8	GIJBT141	LPG INJECTOR
9	PF-00P33	AIR INLET CONTROL
10	GTR00002	PF66 TRIVET
11	GBNBTL00	BURNER - CW SIDE LONG
12	GBNBTS00	BURNER - CW SIDE SHORT
13	GPI00001	SINGLE PILOT
14	WWB00A02	LEG ASSY
15	GNIC0001	TEST NIPPLE
16	GRL66019	NG REGULATOR
17	GRL00024	LPG INJECTOR

12. WARRANTY

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under “normal use and service”. This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD’s sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

“To the maximum extent permitted by law, any liability on Goldstein/Eswood’s part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed \$100”

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hour rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

12. GOLDSTEIN/ESWOOD BRANCHES

For inquiries please call your nearest state branch:

Head Office
211-217 Woodpark Road
SMITHFIELD
New South Wales 2164
T: +61 2 9604 7333
F: +61 2 9604 5420

Victoria:
47 Stubbs Street
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T: 1800 013 123

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