Goldstein

Established 1911 • Proudly Australian Made

Installation and Operation Manual

800 SERIES ELECTRIC RANGES

SOLID & RADIANT TOPS

20” 28” 40” Static and
Fan Forced Electric Oven

Models:	**PE-4-20**	**PE-2-12G-20**	**PE-24G-20**	**PE-4-28**
	PE-6-28	**PE-4-24G-28**	**PE-2-24G-28**	**PE-36G-28**
	PE-8-28	**PE-6-12G-28**	**PE-4-24G-28**	**PE-2-36G-28**
	PE-8-40	**PE-6-12G-40**	**PE-4-24G-40**	**PE-2-36G-40**
	PE-48G-40	**PE-48G-28**	**PE-8-2-20**	**PE-6-12G-2-20**
	PE-4-24G-2-20		**PE-2-36G-2-20**	**PE-48G-2-20**

Manufacturer:

Goldstein Eswood Commercial Cooking PTY LTD

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1. Contents

1.1 Safety Notice

The below symbols may be used in isolation or combination throughout this manual. Where used, these symbols are intended to alert personnel of potential risk, either to themselves or to the equipment and/ or convey important messages regarding the safe operation and maintenance of the appliance.

WARNING

This appliance contains dangerous voltages that can be hazardous or life threatening if operated or installed incorrectly. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Please read the installation, operating and maintenance instructions thoroughly before installing or servicing this appliance.

CAUTION

This appliance is intended for professional use and is only to be used by trained, qualified personnel.

Installation, maintenance and repairs should be performed by an authorized Goldstein Eswood service agent or qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

WARNING

Do not use wash hoses or jets on or near this appliance including floors. The appliance is not waterproof and electrical connections are typically mounted near the base of this appliance.

2. Introduction

Congratulations on purchasing your Goldstein commercial cooking appliance. Goldstein Eswood Commercial Cooking is an Australian company and has been operating since 1911, building high quality products.

The information contained 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. Neglecting regular cleaning and maintenance 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.

2.1 General Description

A commercial, heavy duty electric range with multiple oven options, designed for modular use. It comprises a high-performance cook top in solid or radiant elements with the option of a partial or full griddle plate. The body is made from high grade stainless steel for lasting durability and finish.

2.2 Model numbers covered in this manual:

- **PE-4S-20** - 24” Range: 20” Oven + 4 Solid Elements
- **PE-2S-12G-20** - 24” Range: 20” Oven + 2 Solid Elements + 12” Griddle
- **PE-24G-20** - 24” Range: 20” Oven + 24” Griddle
- **PF-4R-20** - 24” Range: 20” Oven + 4 Radiant Elements
- **PF-2R-12G-20** - 24” Range: 20” Oven + 2 Radiant Elements + 12” Griddle
- **PE-6S-28** - 36” Range: 28” Oven + 6 Solid Elements
- **PE-4S-12G-28** - 36” Range: 28” Oven + 4 Solid Elements + 12” Griddle
- **PE-2S-24G-28** - 36” Range: 28” Oven + 2 Solid Elements + 24” Griddle
- **PE-36G-28** - 36” Range: 28” Oven + 36” Griddle
- **PE-6R-28** - 36” Range: 28” Oven + 6 Radiant Elements
- **PE-4R-12G-28** - 36” Range: 28” Oven + 4 Radiant Elements + 12” Griddle
- **PE-2R-24G-28** - 36” Range: 28” Oven + 2 Radiant Elements + 12” Griddle
- **PE-8S-28** - 48” Range: 28” Oven + 8 Solid Elements
- **PE-6S-12G-28** - 48” Range: 28” Oven + 6 Solid Elements + 12” Griddle
- **PE-4S-24G-28** - 48” Range: 28” Oven + 4 Solid Elements + 24” Griddle
- **PE-2S-36G-28** - 48” Range: 28” Oven + 2 Solid Elements + 36” Griddle
- **PE-48G-28** - 48” Range: 28” Oven + 48” Griddle
- **PE-8R-28** - 48” Range: 28” Oven + 8 Radiant Elements
- **PE-6R-12G-28** - 48” Range: 28” Oven + 6 Radiant Elements + 12” Griddle
- **PE-4R-24G-28** - 48” Range: 28” Oven + 4 Radiant Elements + 24” Griddle
- **PE-2R-36G-28** - 48” Range: 28” Oven + 2 Radiant Elements + 36” Griddle
- **PE-8S-40** - 48” Range: 40” Oven + 8 Solid Elements
- **PE-6S-12G-40** - 48” Range: 40” Oven + 6 Solid Elements + 12” Griddle
- **PE-4S-24G-40** - 48” Range: 40” Oven + 4 Solid Elements + 24” Griddle
- **PE-2S-36G-40** - 48” Range: 40” Oven + 2 Solid Elements + 36” Griddle

- **PE-48G-40** - 48” Range: 40” Oven + 48” Griddle
- **PE-8R-40** - 48” Range: 40” Oven + 8 Radiant Elements
- **PE-6R-12G-40** - 48” Range: 40” Oven + 6 Radiant Elements + 12” Griddle
- **PE-4R-24G-40** - 48” Range: 40” Oven + 4 Radiant Elements + 24” Griddle
- **PE-2R-36G-40** - 48” Range: 40” Oven + 2 Radiant Elements + 36” Griddle
- **PE-8S-2-20** - 48” Range: 2x20” Oven + 8 Solid Elements
- **PE-6S-12G-2-20** - 48” Range: 2x20” Oven + 6 Solid Elements + 12” Griddle
- **PE-4S-24G-2-20** - 48” Range: 2x20” Oven + 4 Solid Elements + 24” Griddle
- **PE-2S-36G-2-20** - 48” Range: 2x20” Oven + 2 Solid Elements + 36” Griddle
- **PE-48G-2-20** - 48” Range: 2x20” Oven + 48” Griddle
- **PE-8R-2-20** - 48” Range: 2x20” Oven + 8 Radiant Elements
- **PE-6R-12G-2-20** - 48” Range: 2x20” Oven + 6 Radiant Elements + 12” Griddle
- **PE-4R-24G-2-20** - 48” Range: 2x20” Oven + 4 Radiant Elements + 24” Griddle
- **PE-2R-36G-2-20** - 48” Range: 2x20” Oven + 2 Radiant Elements + 36” Griddle

2.3 Boiling top elements

- **S** - Solid Element. Option of small Ø220mm or large Ø300mm (only 1 per 12”)
- **R** - Radiant Elements

2.3 Griddle models:

- **G** - Griddle fitted with increments of 12”

2.4 Oven models (available on all 20”, 28” & 40” oven combinations):

- **-** - Static electric oven
- **FF** - Fan forced oven

3. Specifications

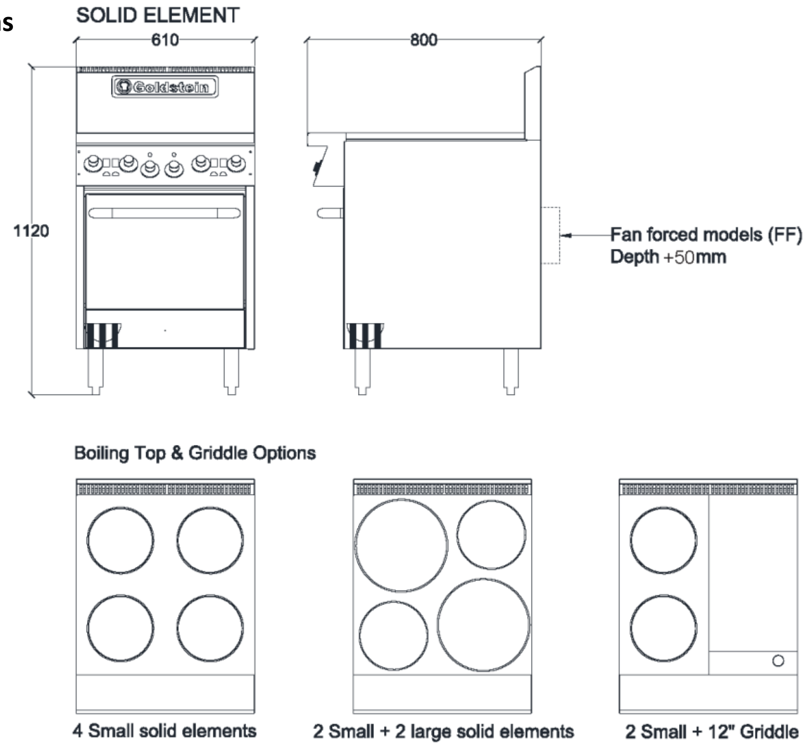
3.1 Electrical Supply Requirements:

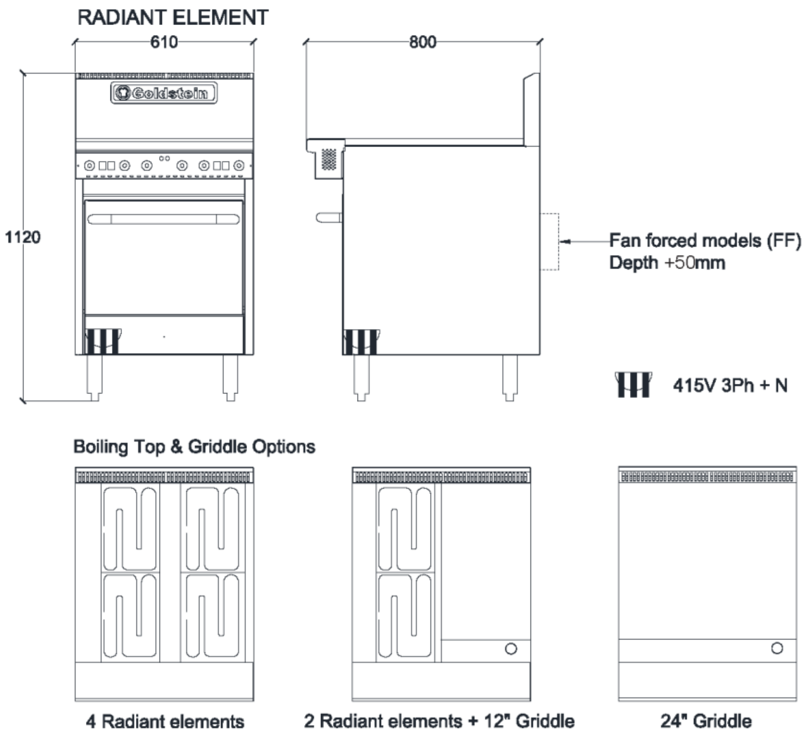
All models in this series require a 3-phase electrical input. The total load can be calculated by adding the power from each module and the total amount of boiling top elements as shown below. Although most models are balanced, please check the rating plate on the front of the unit for the loads on each phase.

Solid Element (small) 220mm each	2.0 kW
Solid Element (large) 300mm each	3.5 kW
Radiant Element each	2.8 kW
Griddle 12” increments each	6.0 kW
Oven 20”	5.4 kW
Oven 28”	6.4 kW
Oven 40”	8.8 kW
Fan Force motor	40 W
Electrical Input	415V / 50Hz 3ph + N + E

4. Dimensions

4.1 24" Range Dimensions



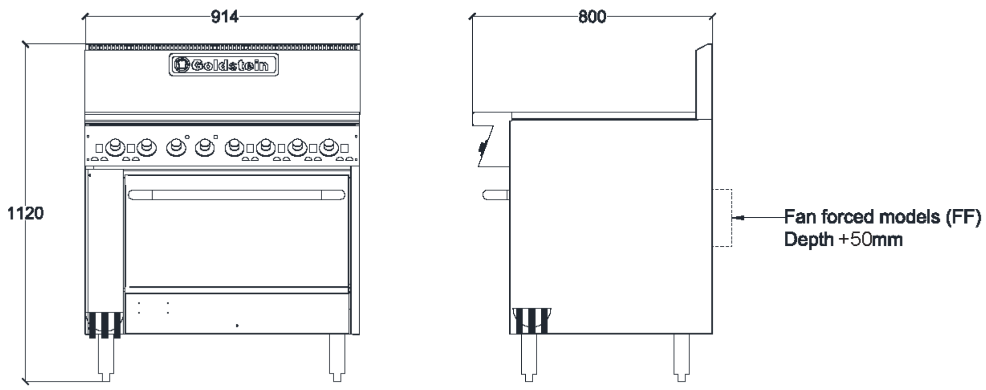


Note: Fan forced oven model increases depth by 50mm.

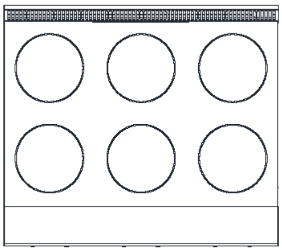
Note: Dimensions may change without notice in accordance with product design and development

4.2 36” Range Dimensions

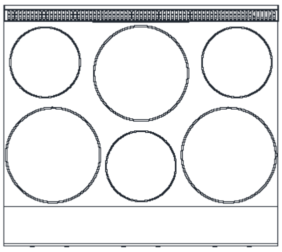
SOLID ELEMENT



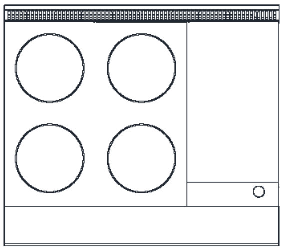
Boiling Top & Griddle Options



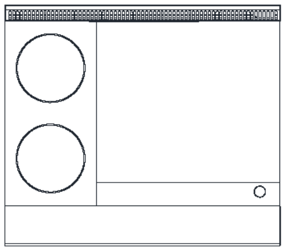
4 Small solid elements



3 Small + 3 large solid elements

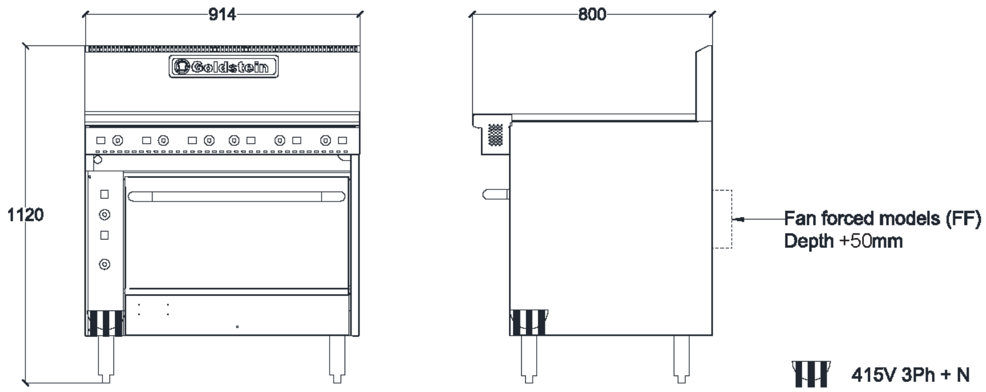


4 Small + 12" griddle

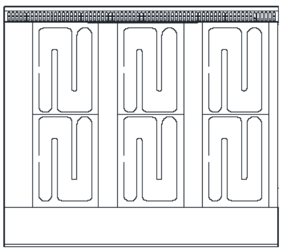


2 Small + 24" Griddle

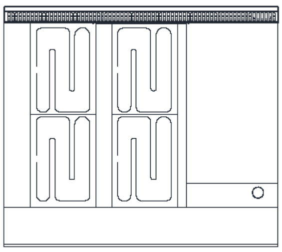
RADIANT ELEMENT



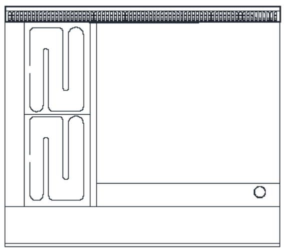
Boiling Top & Griddle Options



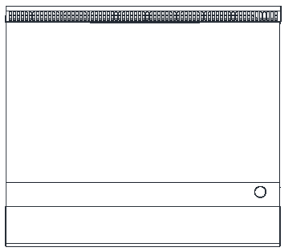
6 Radiant elements



4 Radiant elements + 12" Griddle



2 Radiant elements + 24" Griddle

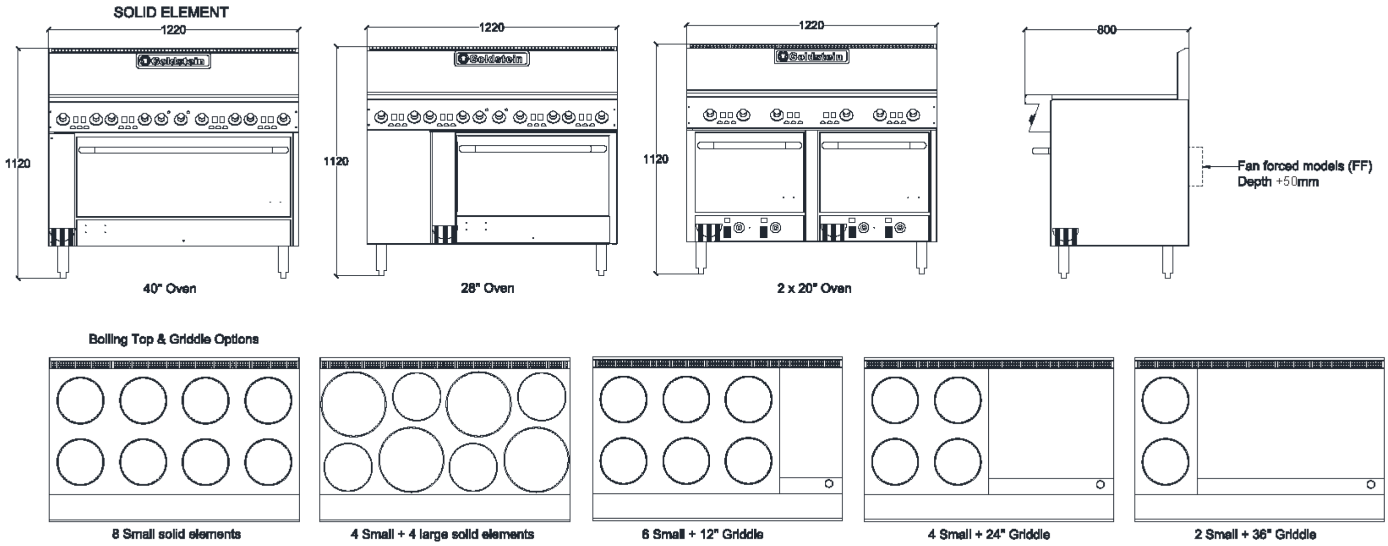


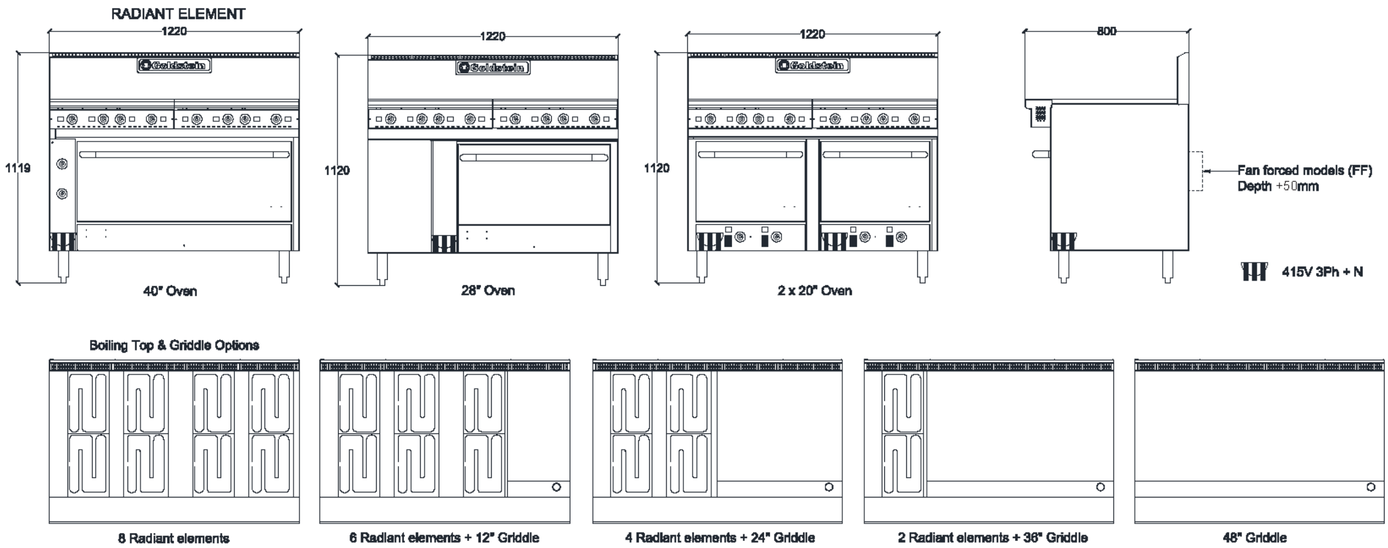
48" Griddle

Note: Fan forced oven model increases depth by 50mm

Note: Dimensions may change without notice in accordance with product design and development

4.3 48” Range Dimensions





Note: Fan forced oven model increases depth by 50mm

Note: Dimensions may change without notice in accordance with product design and development

5. Installation

Goldstein 800 Series Ranges are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation and preventative maintenance are vital for optimum performance and efficiency.

WARNING

This appliance must be installed by authorized personnel and in accordance with all codes and standards including AS/NZS3000 – Electrical Installations and manufacturer's specifications outlined in this manual. Installation, maintenance or repairs by unauthorized and unqualified personnel will void the warranty.

5.1 Receiving Inspection & Unpacking

- Remove carton, packaging and all plastic protective material from the appliance.
- Check for damages to the appliance and report any damage to the transport company and dealer.
- Ensure all loose packaged items i.e. legs, oven shelves and warranty cards are provided with the unit and report any missing items to the dealer.
- Check that the rating plate on the front of the unit corresponds with the available electrical supply.

5.2 Installing into Location

- This appliance must be installed under an exhaust hood with adequate means of ventilation. Do not block, obstruct or connect a ventilation system directly to the appliance flue.
- Lift off the base and screw in the adjustable legs provided with the appliance. Do not install the appliance without the legs or place any obstructions in and around the base. Electrical connections are typically mounted near the base of this unit and requires a clearance for the connections to be safely mounted.
- Position the appliance into the correct position.
- Level off the unit from left to right with a spirit level by rotating the feet. Also, level front to back with a fall of 2-3mm to the front to improve appliance ventilation.

5.3 Installation Clearances

The following table shows the required clearances around this appliance to ensure correct and safe operation to the user, the appliance and its surroundings.

Back	50mm

5.4 Electrical Connection

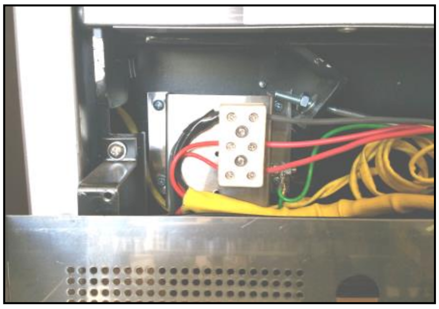
This appliance has been tested and pre-set before leaving the factory however, minor adjustments may be necessary to suit local supply. Correct operation of the appliance must be tested as part of the installation procedure. Check Specifications section 3.1- Electrical Supply Requirements for supply power requirements or the rating plate located at the bottom of the appliance.

Note: Only high temperature silicon, Teflon (PTFE) or any other high-temp wire rated over 180°C and of the appropriate size must be used when connecting the appliance.

1. Have a licensed electrician connect & check that the electrical supply is adequate for the appliance being installed. The required input rating is shown on the rating plate at the bottom of the appliance.
2. Install the appliance in accordance with local electrical installation codes.
3. Fit an isolating switch as close as conveniently possible to the appliance.
4. Connect the appliance to the isolating switch. Location of connections are on the terminal block shown in Dimensions section 4.

5.5 Connection point locations

- Depending on the model, the electrical connection is located on the terminal block, either behind the side control panel (Img 4) or lower kick panel (Img 3). All models have allowances for wires to pass through the bottom of the panels.



Img 3. Kick Panel Connection

Img 4. Side Panel Connection

5.6 Commissioning

Once the appliance has been installed always ensure its functions are operating as per the following check list. Refer to Operation in section 6 for further details on how to operate each control.

1. Remove any plastic coating from steel panels.
2. Ensure all electric connections are correct and tight.
3. Ensure all parts are in their correct positions e.g. trays, knobs, etc.
4. Turn on the power and check for the correct amps.
5. Turn on each switch and check the various settings i.e. elements, griddles and oven controls. Electric ovens require a burning in period of approximately 30mins. During this time, some smoke will be produced from the protective coating on the elements.
6. Instruct the operator on correct operating procedures, starting up and shutting down the appliance.

6. Operation

6.1 Operational Controls

Use the following diagram to navigate around the appliance and switches.

- **Radiant Element - Boiling Top**

- **Oven Top Element – Oven Simmerstat**
  1 Low Heat
  2 Medium Heat
  3 High Heat

- **Solid Element - Boiling Top**
  1 Low Heat
  2 Medium Heat
  3 High Heat

- **Electric Oven Bottom Element – Oven Thermostat**
  Temperature Range 60°C - 280°C

- **Griddle Thermostat**
  Temperature Range 50°C - 300°C

- **Oven Fan Switch** (Fan forced models - FF)

6.2 Boiling Tops

Each boiling top element is controlled by one switch and indicated by its corresponding pilot light.

Turning on boiling tops

1. Select the desired boiling top marked with the corresponding sticker, turn the knob and select the desired heat output (1,2,3). The corresponding pilot light will illuminate, indicating the element is on.

Turning off boiling tops

1. Turn the knob to 0 to turn off the desired element. The corresponding light will turn off, indicating the element is off.

6.3 Griddles (if fitted)

Griddle plates are governed by one switch every 12” plate section. This allows the operator the flexibility to utilise smaller sections of the griddle when not in use.

Turning on griddles

1. Select the desired griddle section, turn the knob and select the desired temperature. The corresponding pilot light will illuminate, indicating the elements are on.

Turning off griddles

1. Turn the knob to 0 to turn off the desired element. The corresponding light will turn off, indicating the elements are off.

6.4 Ovens

The oven elements are controlled by two switches that operate the top and bottom elements individually. The simmerstat controls the top element and has three output settings – 1,2,3. The thermostat controls the bottom element and is temperature controlled.

CAUTION

For fan forced models, it is recommended that the fan is always running whilst the oven is in use. If for any reason the fan must be switched off for long periods of time, the oven temperature should be set no higher than 160°C at the thermostat. The oven simmerstat can be used without the fan on for short periods at a time.

Turning on electric oven thermostat & simmerstat

1. For fast pre-heating, set the TOP HEAT (simmerstat) to 3 and the THERMOSTAT to desired temperature. The corresponding pilot light will illuminate, indicating the elements are on.
2. When the oven is at temperature, the THERMOSTAT light turns off which indicates that the oven is at temperature. Turn the TOP HEAT element off or to the desired setting. NOTE: The top element should only be used for fast pre-heating and ‘browning’ or finishing foods.
3. Turn on the fan switch. The fan should be turned on when operating the oven **(fan forced models only).**

Turning off electric oven

1. Turn the TOP HEAT to 0 and the THERMOSTAT to 0°C. All oven pilot lights should remain off.
2. Turn off the fan switch **(fan forced models only).**

7. Cleaning and Maintenance

7.1 General

Build-up of grease, fat and carbon will impede effective heat transfer from the heat source to the cooking medium. Keeping the range clean will ensure it operates correctly and efficiently.

⚠ **CAUTION**

Do not use steel wool, abrasive materials or caustic detergents on this appliance. Do not use metal knives, spatulas or any other metal utensils to scrape stainless steel surfaces. Use protective clothing for cleaning to avoid dangerous contact with hot surfaces and chemicals.

⚠ **CAUTION**

Never use wash hoses or water jets on or near this appliance. The appliance is not waterproof and caution is advised when hosing down floors near this appliance. Appliance electrical connections are commonly connected near the bottom of the appliance and water in this area can create hazardous conditions.

7.2 During Service Cleaning

1. Inspect and empty grease cans and drip trays regularly to prevent overflow and spillage (griddle models). It is recommended to empty the trays while they are warm as grease can be difficult to remove when cooled. Do not let the trays become too full as removing them without spilling can be difficult.
2. Use a flat scraper tool to clean off the griddle surface (if fitted).
3. Brush and clean the cook tops with a firm nylon brush or dampened cloth.

WARNING

⚠

This appliance contains dangerous voltages that can be hazardous or life threatening. Power from the isolator switch MUST be turned off before conducting daily cleaning procedures.

7.3 After Service Cleaning

1. Turn off all switches on the appliance.
2. Turn off the main power at the appliance isolator switch.
3. Empty any grease cans or drip trays and wash with warm soapy water (griddle models).
4. Boiling top elements can be brushed off with a firm nylon brush. For stubborn or encrusted deposits on the cook top surface, use a sponge, very lightly soaked in a non-caustic detergent and then scrape off with a firm brush.
5. Use a flat scraper tool to clean off the griddle surface (if fitted). When surface has cooled, lightly wipe down the plate with a non-caustic griddle or oven cleaner.
6. Dry the griddle plate (if fitted) with a cloth or paper towel. To ensure it is completely dry, turn the griddle on momentarily after all cleaning is finished. Lightly season the griddle plate with cooking oil to prevent rust forming.
7. The interior surfaces of the oven are porcelain enamelled and stainless steel and can be cleaned with a non-caustic oven or griddle cleaner. The oven base and side runners can be removed for cleaning.

8. Wipe down the appliance exterior panels with a lightly soaked sponge being careful to avoid wetting any elements.

⚠ **REMINDER**

A powerful, non-caustic, oven & griddle cleaner, specially formulated for Goldstein appliances can be purchased from Goldstein or it's dealers.

7.4 Periodic Cleaning

1. Turn off all switches on the appliance and turn off power at the isolator switch before conducting any cleaning procedures.
2. Clean exterior panels with a hot cloth or soft scrubbing brush and cleaning agent suitable for stainless steel. For stubborn or encrusted deposits, soak the area with the cleaning agent and hot water and use a wooden or nylon scraper to remove.
3. Brush the elements with a firm nylon brush or damp cloth. No water or liquids should be used on elements.
4. Radiant element tops (R models only) can be cleaned by removing the reflector plate. Lift the cooktop assembly upwards and use the holding arm on the left-hand side to prop up the assembly. Undo the holding nuts underneath the reflector plate then remove and wash in warm soapy water. Do not remove the elements. The plate **MUST** be fully dry when re-attaching.

7.5 Periodic Maintenance

Incorporating a regular maintenance schedule will optimise and keep services running efficiently. Goldstein can provide an MIS (Machine Inspection Service) to regularly inspect and maintain the appliance to reduce problems before they occur. For more information or to setup an MIS, please contact the nearest Goldstein branch.

CAUTION

⚠

This appliance is intended for professional use and is only to be used by trained, qualified personnel.

Installation, maintenance and repairs should be performed by an authorized Goldstein service agent or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

8. Trouble-Shooting

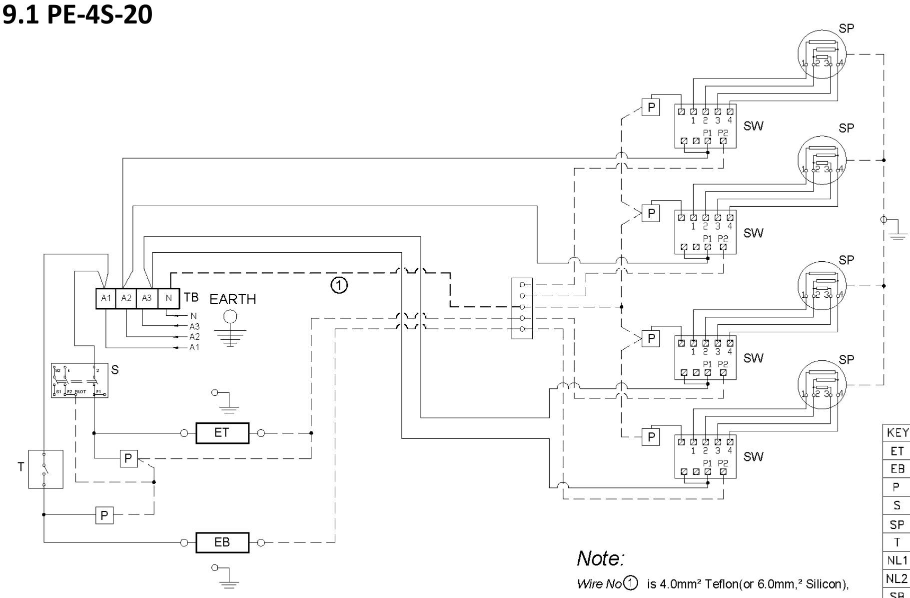
This appliance contains dangerous voltages - there are no user serviceable parts or procedures in this series of ranges. All service and maintenance work should be carried out by an authorised Goldstein service agent or qualified electrician. Although no faults are anticipated, some of the more common problems are listed below.

Fault	Cause	Solution
Pilot light comes on but no heat.	No power. Damaged or loose wires.	Check the isolator switch is turned on. Contact Goldstein service. Turn off power at the isolator and the check neutral and active wires on element.
Control switch is on but no light or heat.	Damaged or loose wires.	Contact Goldstein service. Turn off the power at the isolator and make sure active wire is secure. Check the wiring to both sides of the control for complete circuit.
Oven too hot.	Thermostat out of calibration. Loose oven knob. Faulty thermostat.	Contact Goldstein service. Check the temperature of the oven with a thermometer. Re-calibrate the thermostat Check the knobs are secure and spinning the shaft. Contact Goldstein service. Check for continuity in the thermostat and replace if faulty.
Oven too low.	As above (oven too hot).	As above (oven too hot).
Boiling tops are too high	Faulty simmerstat.	Contact Goldstein service. Check the simmerstat is turning off. Replace if faulty.

9. Wiring Diagrams

Please contact Goldstein for wiring diagrams of models not shown in this section.

9.1 PE-4S-20



Note:

*Wire No*① is 4.0mm² Teflon(or 6.0mm,² Silicon),
All other wire is 2.5mm² Teflon.

A1= 5.4KW
A2= 4.0KW
A3= 4.0KW

KEY	DESCRIPTION	P/N
ET	ELEMENT TOP 1.4Kw	EEVE5300
EB	ELEMENT BOTTOM 4.0Kw	EEVB19C0
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI00001
SP	SOLID PLATE ELEMENT	EEHP0001
T	THERMOSTAT	MTHEA290
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK	ECNP3S30
SB	CERAMIC BLOCK	ECNP2S30
SW	ROTARY SWITCH	ESW60000
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

Goldstein ESWOOD

TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED
WHOLE mm:±0.5
ANGULAR:±1°

PE-4S-20

WIRING DIAGRAM

No	AMENDMENT	DATE	By
①	REVISED	24.1.06	E.S

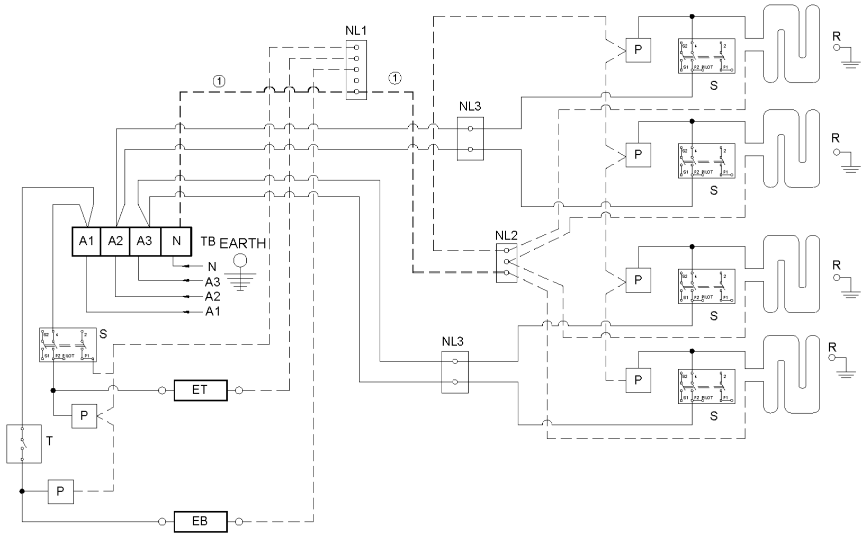
JIG No
Sample No
Specific Instructions

DATE	CHECKED	SCALE	DRAWING No
29/7/04		NTS	PE-24E04
DRAWN BY:	N.T		

ISSUE 01

PR06A05

9.2 PE-4R-20



Note:

*Wire No*① is 6.0mm² Silicon.
All other wire is 2.5mm² Teflon.

A1= 5.4KW
A2= 4.8KW
A3= 4.8KW

KEY	DESCRIPTION	P/N
ET	ELEMENT TOP 1.4Kw	EEVE5300
EB	ELEMENT BOTTOM 4.0Kw	EEVB19C0
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI00001
R	RADIANT ELEMENT 4 x 2.8Kw	EEQH35X1
T	THERMOSTAT	MTHEA290
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK	ECNP3S30
NL3	NEUTRAL LINK	ECNP2S30
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

Goldstein ESWOOD

TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED
WHOLE mm:±0.5
ANGULAR:±1°

PE-4R-20

WIRING DIAGRAM

No	AMENDMENT	DATE	By
①	REVISED	24.1.06	E.S

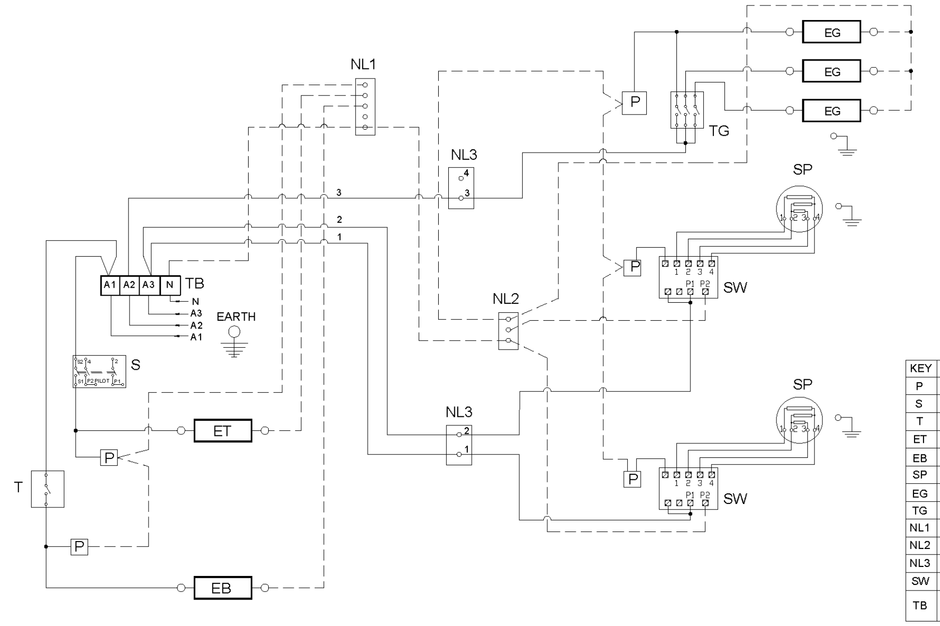
JIG No
Sample No
Specific Instructions

DATE	CHECKED	SCALE	DRAWING No
29/7/04		NTS	PE-24E03
DRAWN BY:	N.T		

ISSUE 01

PR06A05

9.3 PE-2S-12G-20



KEY	DESCRIPTION	P/N
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI0001
T	THERMOSTAT	MTHEA290
ET	TOP ELEMENT 1.6Kw	EEVB19B0
EB	BOTTOM ELEMENT 4.0Kw	EEVB19C0
SP	SOLID PLATE 2 x 2.0Kw	EEHP0001
EG	ELEMENT GRIDDLE 3 x 2.0Kw	EEVB29B0
TG	THERMOSTAT	MTH00001
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK	ECNP3S30
NL3	NEUTRAL LINK	ECNP2S30
SW	ROTARY SWITCH	ESW60000
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

Goldstein ESWOOD

No	AMENDMENT	DATE	By
1	REVISED	13.1.06	E.S

JIG No

Sample No

Specific Instructions: ALL WIRE USE TEFLON 2.5mm²

TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm:±0.5 ANGULAR:±1°

ISSUE 01

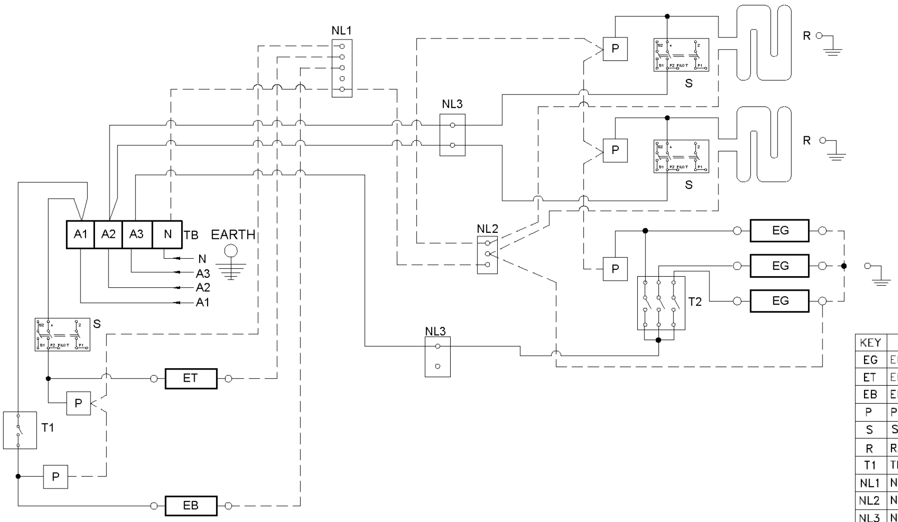
PEG-2S-12G-20

WIRING DIAGRAM

DATE	CHECKED	SCALE	DRAWING No
22/12/04		NTS	PEG24E03
DRAWN BY:	D.K		

PR06A05

9.4 PE-2R-12G-20



KEY	DESCRIPTION	P/N
EG	ELEMENT GRIDDLE 3 x 2.0Kw	EEVB29B0
ET	ELEMENT TOP 1.4Kw	EEVE5300
EB	ELEMENT BOTTOM 4.0Kw	EEVB19C0
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI00001
R	RADIANT ELEMENT 2 x 2.8Kw	EEQH35X1
T1	THERMOSTAT	MTHEA290
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK	ECNP3S30
NL3	NEUTRAL LINK	ECNP2S30
T2	THERMOSTAT	MTH00001
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

Goldstein ESWOOD

No	AMENDMENT	DATE	By
1	REVISED	24.1.06	E.S

JIG No

Sample No

Specific Instructions

TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm:±0.5 ANGULAR:±1°

ISSUE 01

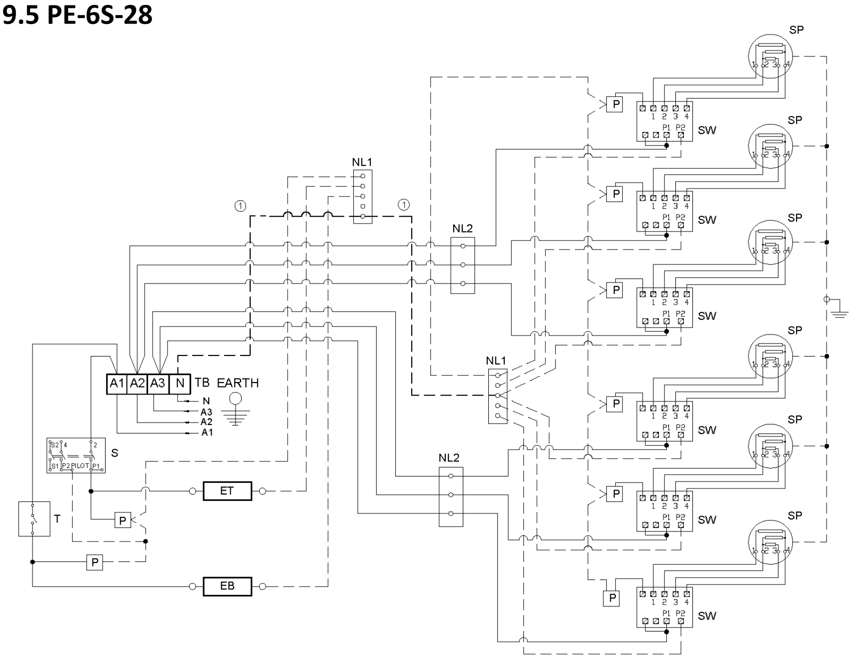
PE-2R-12G-20

WIRING DIAGRAM

DATE	CHECKED	SCALE	DRAWING No
24.1.06		N.T.S	PE-24E07
DRAWN BY:	E.S		

PR06A05

9.5 PE-6S-28



KEY	DESCRIPTION	P/N
ET	ELEMENT TOP 1.6Kw	EEVB19B0
EB	ELEMENT BOTTOM 4.8Kw	EEVB9200
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI00001
SP	SOLID TOP ELEMENT (2kw)	EEPH0001
T	THERMOSTAT	MTHEA290
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK	ECNP3S30
SW	ROTARY SWITCH	ESW60000
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

Note:

Wire No ① is 4.0mm² Teflon(or 6.0mm² Silicon),
All other wire is 2.5mm² Teflon.

A1= 6.4KW
A2= 6.0KW
A3= 6.0KW

No	AMENDMENT	DATE	By
①	REVISED	25.1.06	E.S

JIG No
Sample No
Specific Instructions

TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm:±0.5 ANGULAR:±1°

ISSUE 01

Goldstein ESWOOD

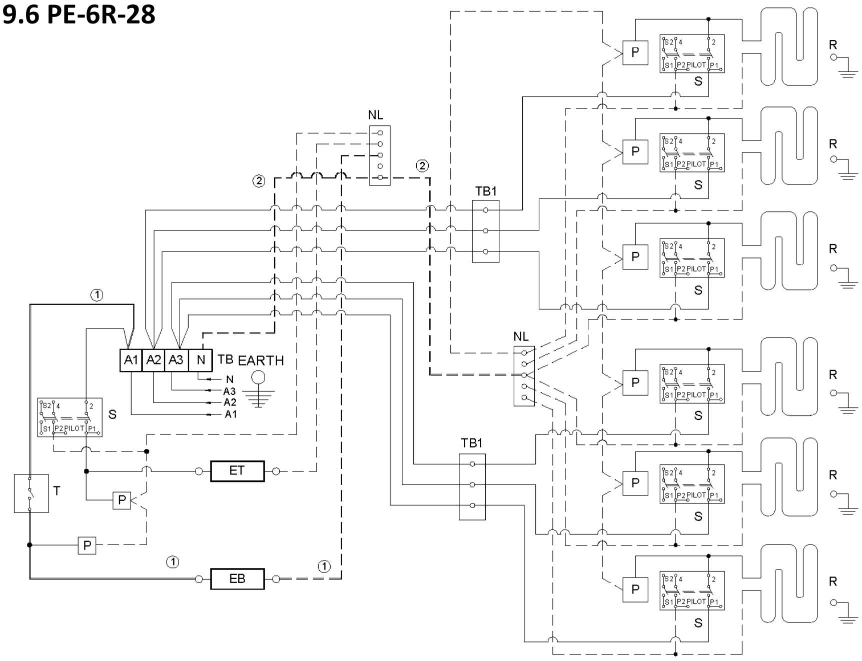
PE-6S-28

WIRING DIAGRAM

DATE	CHECKED	SCALE	DRAWING No
4/8/04		NTS	PE-36E01
DRAWN BY:	N.T		

PR06A05

9.6 PE-6R-28



KEY	DESCRIPTION	P/N
ET	ELEMENT TOP 1.6Kw	EEVB19B0
EB	ELEMENT BOTTOM 4.8Kw	EEVB9200
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI00001
R	RADIANT ELEMENT 6 x 2.8Kw	EEQH35X1
T	THERMOSTAT	MTHEA290
NL	NEUTRAL LINK	ECN00033
TB1	TERMINAL BLOCK	ECNP3S30
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

Note:

*Wire No*② is 4.0mm² Teflon(or 6.0mm² Silicon),
*Wire No*① is 2.5mm² Teflon,
All other wire is 1.5mm² Teflon.

A1= 6.4KW
A2= 8.4KW
A3= 8.4KW

No	AMENDMENT	DATE	By
①	REVISED	25.1.06	E.S

JIG No
Sample No
Specific Instructions

TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm:±0.5 ANGULAR:±1°

ISSUE 01

Goldstein ESWOOD

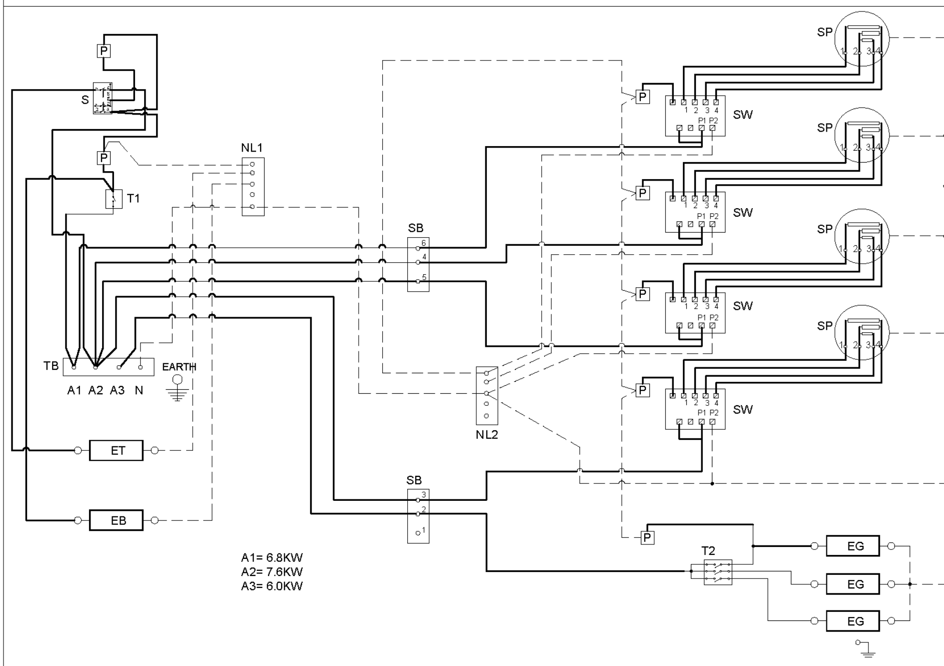
PE-6R-28

WIRING DIAGRAM

DATE	CHECKED	SCALE	DRAWING No
28/7/04		NTS	PE-36E02
DRAWN BY:	N.T		

PR06A05

9.7 PE-4S-12G-28



KEY	DESCRIPTION	P/N
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI0001
T1	THERMOSTAT	MTHEA290
T2	THERMOSTAT	MTH00001
ET	TOP ELEMENT 1.6Kw	EEVB19B0
EB	BOTTOM ELEMENT 4.8Kw	EEVB9200
SP	SOLID PLATE 4 x 2.0Kw	EEHP0001
EG	ELEMENT GRIDDLE 3 x 2.0Kw	EEVB29B0
SW	ROTARY SWITCH	ESW60000
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK	ECNP3S30
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

MATERIAL	1
MATERIAL TYPE	PRINT DRAWING ONLY
BLANK SIZE X	1
BLANK SIZE Y	1
QTY PER BLANK	1
GRAIN DIRECTION	-

Goldstein ESWOOD

PE-4S-12G-28

415V / 240V WIRING DIAGRAM

No	ISSUE DESCRIPTION	DATE	BY	BARCODE
①	Revised drawing	22/12/04	D.K	
②	REVISED	13.1.06	E.S	
③	EB WAS 4.0kW P/N EEVB19C0	30.3.15	J.G	

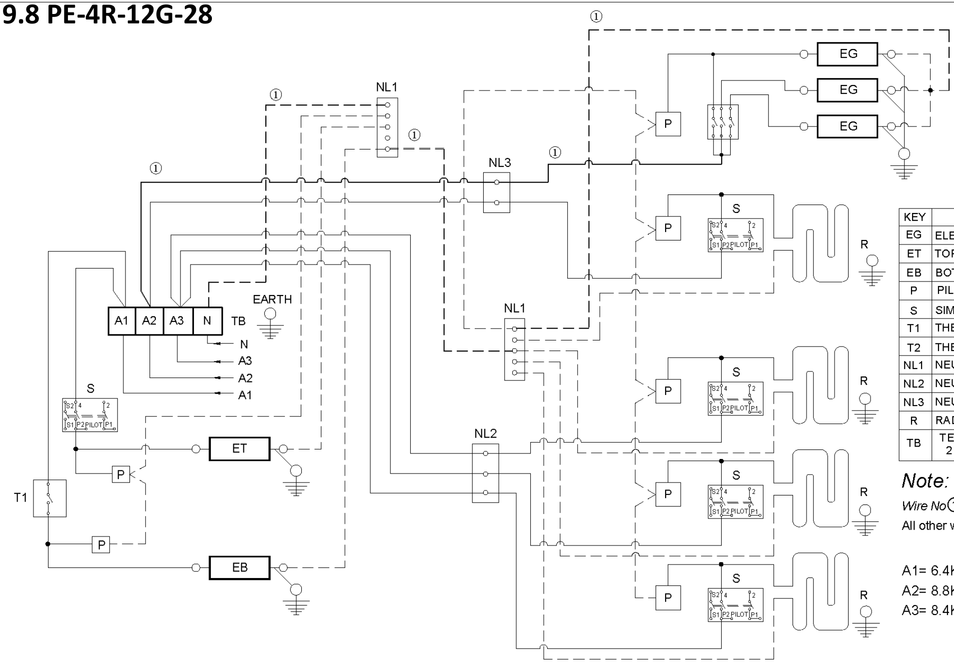
TOLERANCES ON DIMENSION UNLESS OTHERWISE SPECIFIED WHOLE mm: ±0.5 ANGULAR: ±1°

ISSUE 01

DATE	CHECKED	SCALE	DRAWING No
4.3.99	√	NTS	PEG36E01
DRAWN BY:	D.K		

PR06A05

9.8 PE-4R-12G-28



KEY	DESCRIPTION	P/N
EG	ELEMENT GRIDDLE 3 x 2.0Kw	EEVB29B0
ET	TOP ELEMENT 1.6Kw	EEVB19B0
EB	BOTTOM ELEMENT 4.8Kw	EEVB9200
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI0001
T1	THERMOSTAT	MTHEA290
T2	THERMOSTAT	MTH00001
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK	ECNP3S30
NL3	NEUTRAL LINK	ECNP2S30
R	RADIANT ELEMENT	EEQH35X1
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

Note:

*Wire No*① is 4.0mm² Teflon(or 6.0mm²Silicon), All other wire is 2.5mm² Teflon.

A1= 6.4KW
A2= 8.8KW
A3= 8.4KW

Goldstein ESWOOD

PEG-4R-12G-28

WIRING DIAGRAM

TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm:±0.5 ANGULAR:±1°

ISSUE 02

No	AMENDMENT	DATE	By
①	REVISED	17.1.06	E.S
②	UPDATE THE EARTH CONNECTION	22.6.12	WING

JIG No

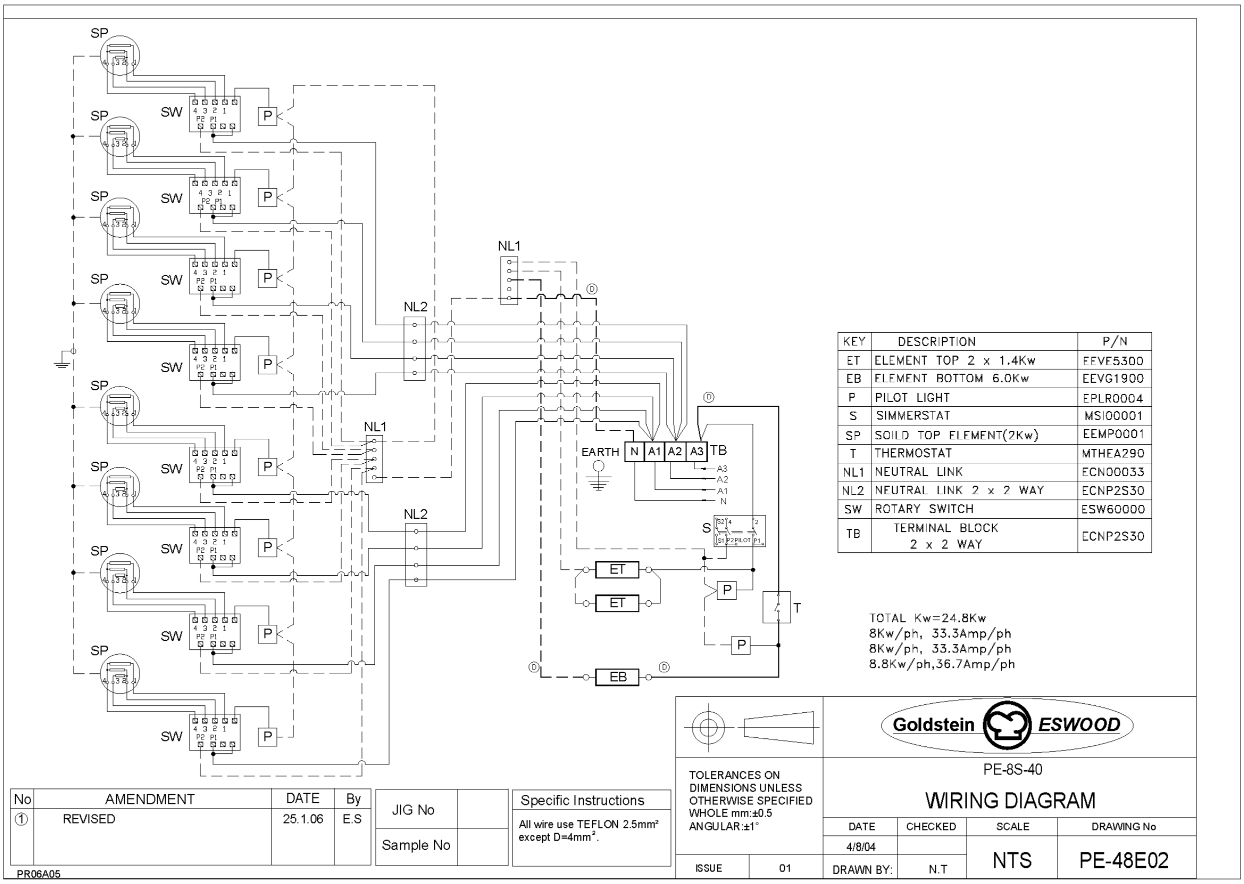
Sample No

Specific Instructions

DATE	CHECKED	SCALE	DRAWING No
21/12/04	√	NTS	PEG36E06
DRAWN BY:	D.K		

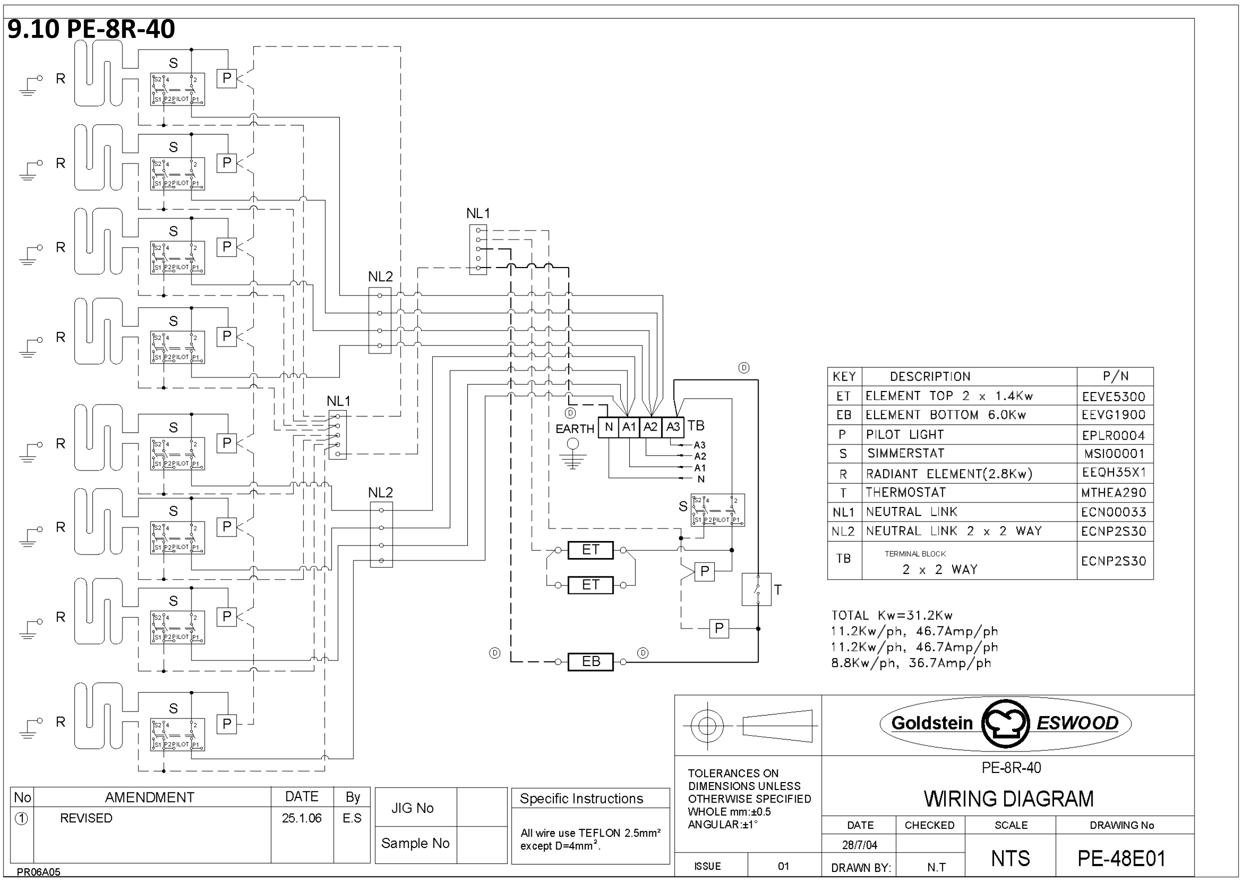
PR06A05

9.9 PE-8S-40



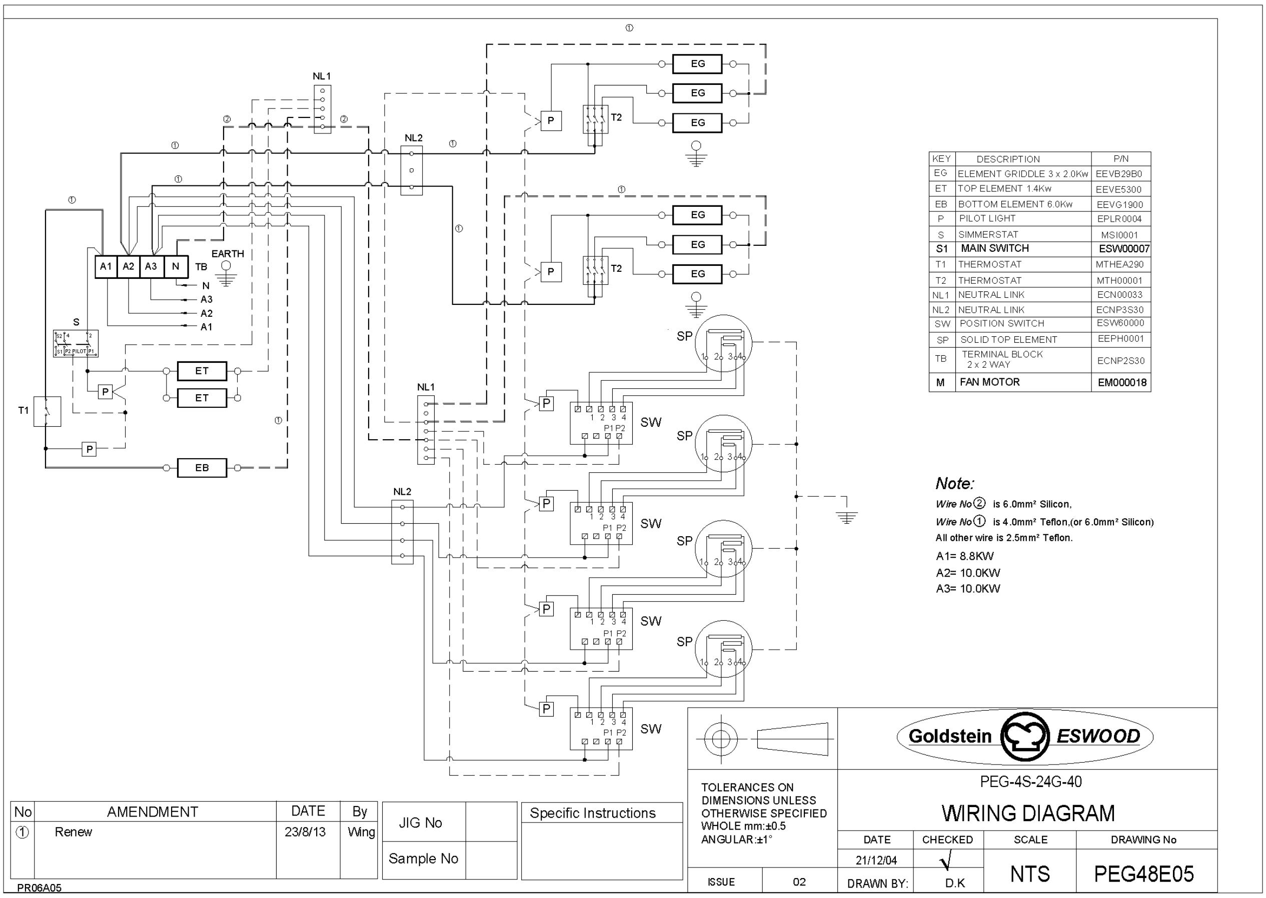
KEY	DESCRIPTION	P/N
ET	ELEMENT TOP 2 x 1.4Kw	EEVE5300
EB	ELEMENT BOTTOM 6.0Kw	EEVG1900
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI00001
SP	SOILD TOP ELEMENT(2Kw)	EEMP0001
T	THERMOSTAT	MTHEA290
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK 2 x 2 WAY	ECNP2S30
SW	ROTARY SWITCH	ESW60000
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

9.10 PE-8R-40

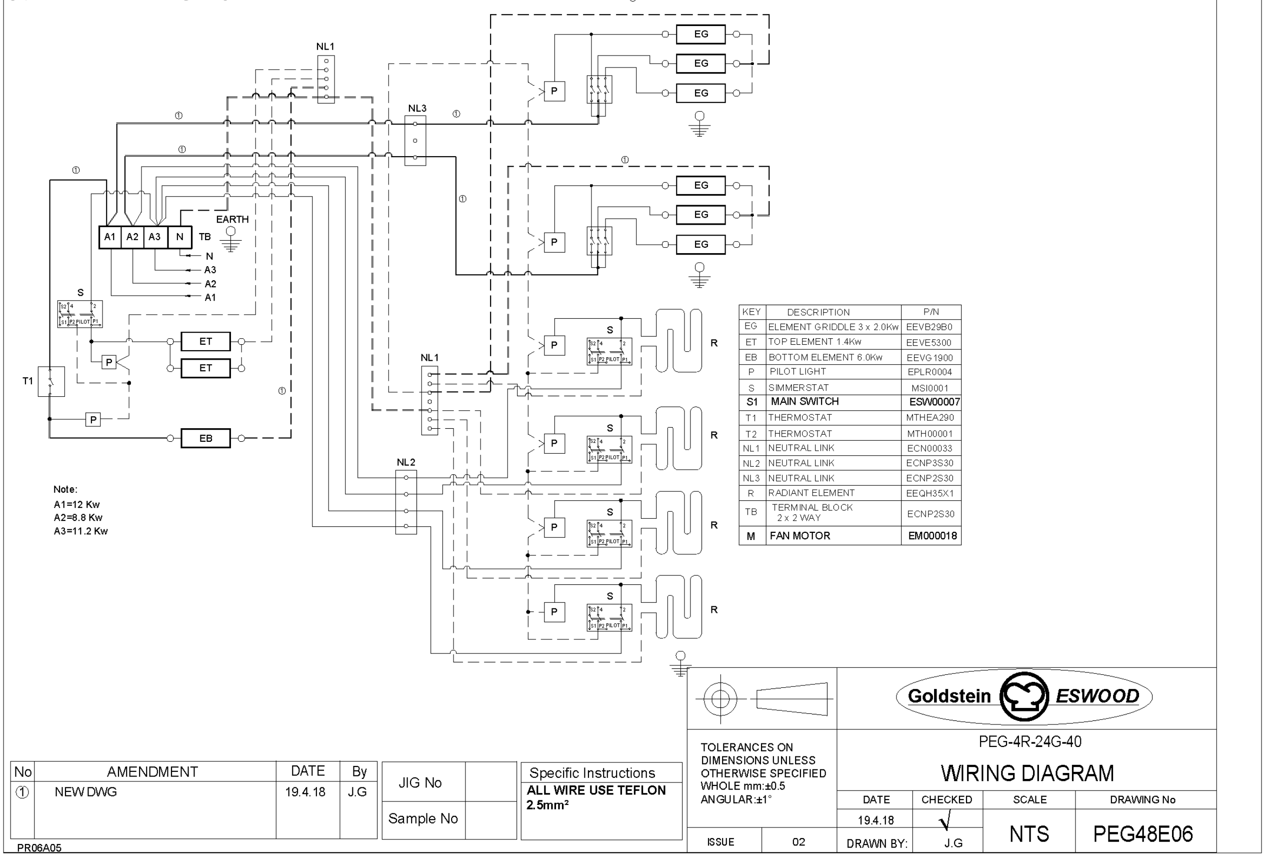


KEY	DESCRIPTION	P/N
ET	ELEMENT TOP 2 x 1.4Kw	EEVE5300
EB	ELEMENT BOTTOM 6.0Kw	EEVG1900
P	PILOT LIGHT	EPLR0004
S	SIMMERSTAT	MSI00001
R	RADIANT ELEMENT(2.8Kw)	EEQH35X1
T	THERMOSTAT	MTHEA290
NL1	NEUTRAL LINK	ECN00033
NL2	NEUTRAL LINK 2 x 2 WAY	ECNP2S30
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30

9.11 PE-4S-24G-40

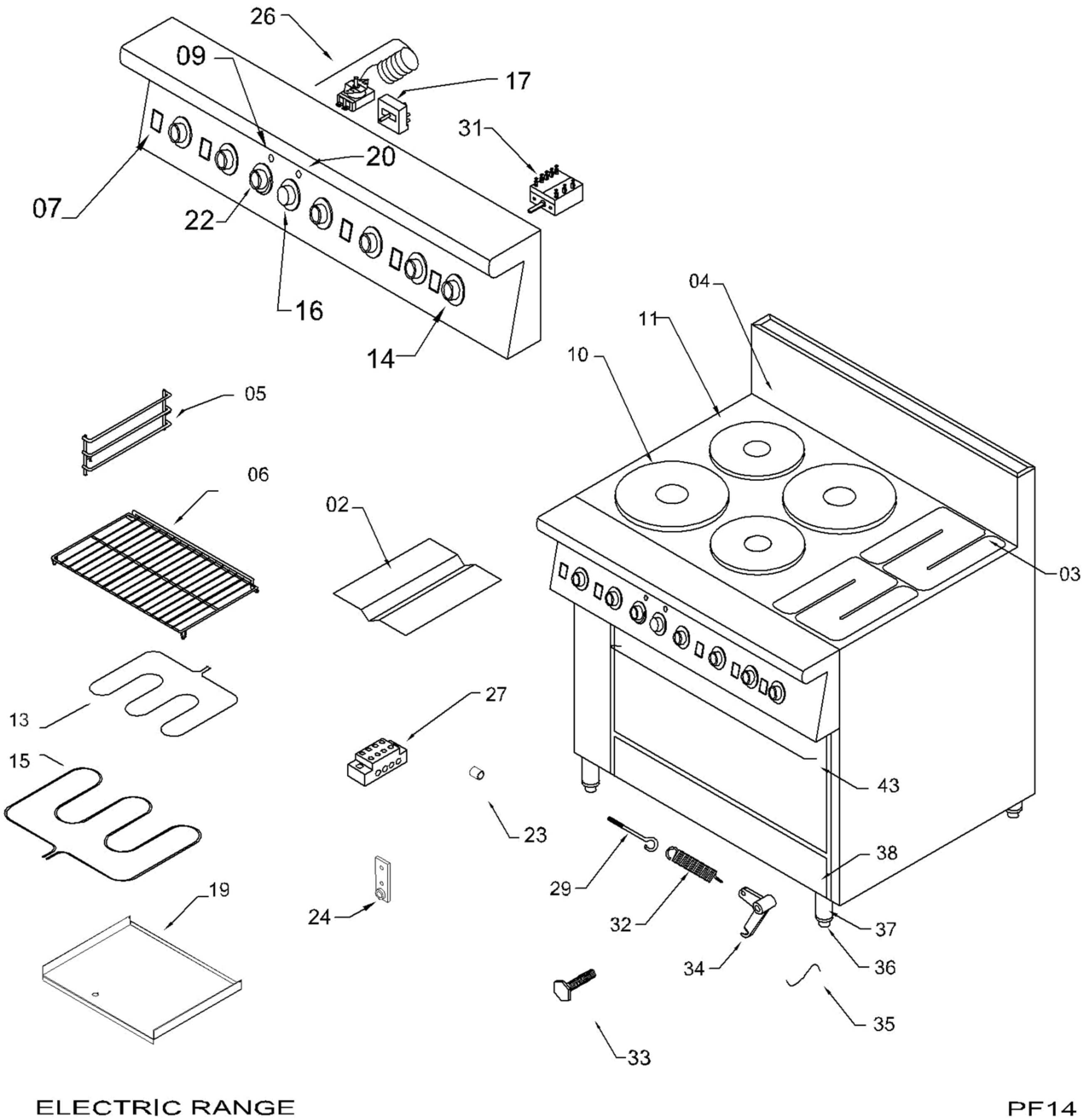


9.12 PE-4R-24G-40

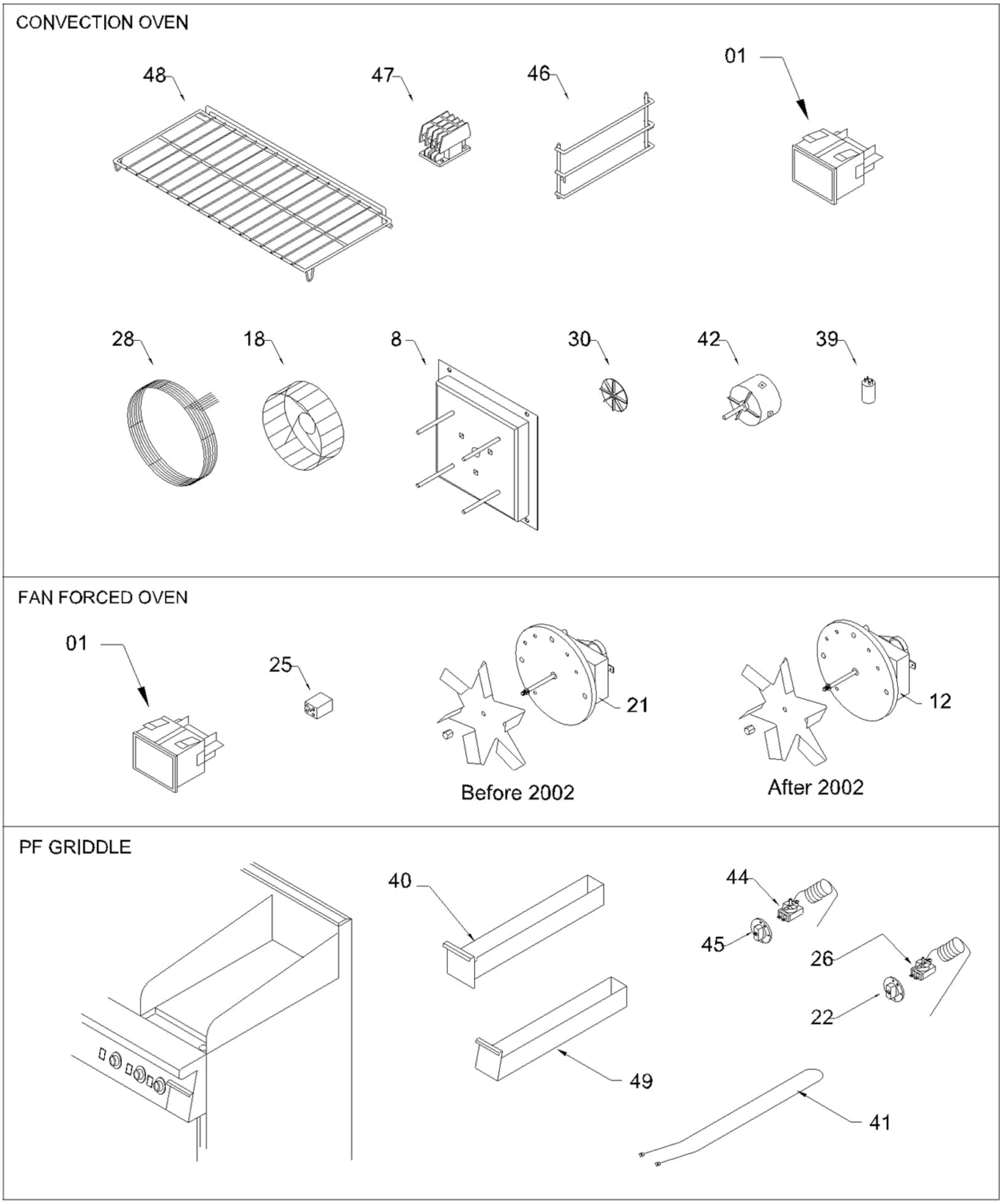


10. Spare Parts

10.1 Parts Diagram – PE20/28/40



10.2 Options Parts Diagram – PE20/28/40



PLEASE NOTE: ITEMS ARE NOT TO SCALE

10.3 Options Parts List – PE20/28/40

ITEM NO.	PART NUMBER	DESCRIPTION
1	ESW00007	MAIN SWITCH FAN FORCED OVEN
2	PE-00P02	REFLECTOR
3	EEQH35X1	2.8kW RADIANT ELEMENT
4	PE-24P08	SPLASH BACK 20”
4	PE-36P08	SPLASH BACK 28”/32”
4	PE-48P08	SPLASH BACK 40”
5	PF-00M03	L/R TRAY RUNNER
6	PF-24M04	OVEN SHELF 20’’
6	PF-36M04	OVEN SHELF 28’’
6	PF-48M04	OVEN SHELF 40’’
7	EPLR0004	RED NEON LIGHT
8	X500BA13	FAN SUPPORT
9	EPLR0005	PILOT RED ROUND LIGHT
10	EEHP0002	300mm 3.5kW SOLID RADIANT ELEMENT
11	EEHP0001	220mm 2kW SOLID RADIANT ELEMENT
12	EM000018	NEW FAN MOTOR ASSY (AFTER 2002)
13	EEVE5300	1.4kW 20" & 40”(x2) OVEN TOP ELEMENT
13	EEVB19B0	1.6kW 28" OVEN TOP ELEMENT
14	MKNPLTS5	6 HEAT KNOB SWITCH (HOT PLATE ROUND)
15	EEVB19C0	20" OVEN BOTTOM ELEMENT
15	EEVB9200	4.8kW 28" OVEN BOTTOM ELEMENT
15	EEVG1900	6kW 40" OVEN BOTTOM ELEMENT
16	MKNPLTS4	ENERGY REGULATOR KNOB
17	MSI00001	NEW TYPE RADIANT SIMMERSTAT
18	MFA00002	CONVECTION FAN
19	PF-24A02	BOTTOM TRAY 20’’
19	PF-36A02	BOTTOM TRAY 28’’/32”
19	PF-48A02	BOTTOM TRAY 40’’
20	EPLG0005	GREEN ROUND NEON PILOT
21	EM000014	OLD FAN MOTOR ASSY (BEFORE 2002)
22	MKNPLTSA	MTH00290 THERMOSTAT KNOB
23	GDSPF001	DOOR SPACERS 16Ø x 15mm
23	GDSPF002	DOOR SPACERS 16Ø x 18mm
23	GDSPF003	DOOR SPACERS 16Ø x 20mm
24	PF-00A12	DOOR HINGE
25	ECNP2S30	2 WAY CERAMIC CONNECTOR
26	MTHEA290	30A THERMOSTAT
27	ECNP3S30	3 WAY CERAMIC CONNECTOR
28	EEVN9202	10kW ELEMENT
29	PF-00M07	EYE BOLT
30	EMOHSFAN	FAN HEAT SINK

31	ESW60000	SWITCH (HOT PLATE ROUND)
32	PF-24M06	20" OVEN DOOR SPRING
32	PF-00M06	28" OVEN DOOR SPRING
32	PF-48M06	40" OVEN DOOR SPRING
33	MB000029	ARM LEVER BOLT
34	PF-00M05	OVEN DOOR BOOMERANG ARM LEVER
35	PF-00M13	OVEN DOOR LINKAGE HOOK
36	MFT00050	SS BULLET FEET
37	MLEPLA03	SS LEG WITH ADJ PLASTIC INSERT
38	PF-24P19	KICK PANEL 20’’
38	PF-36P19	KICK PANEL 28”
38	PF-48P19	KICK PANEL 40”
39	ECA00001	CAPACITOR
40	PEG00A02	GREASE CAN ASSY
41	EEVB29B0	2kW GRIDDLE ELEMENT
42	EMO120W0	120W MOTOR
43	PF-24A12	DOOR 20’’
43	PF-32A12	DOOR 28’’
43	PF-36A12	DOOR 28’’
43	PF-48A12	DOOR 40’’
44	MTH00001	THERMOSTAT FOR GRE750
45	MKNPL004	GRIDDLE KNOB
46	PFC36M01	LH OVEN TRAY RUNNER
46	PFC36M03	RH OVEN TRAY RUNNER
47	SS-101	25A CONTACTOR
48	PFC24M02	24" TRAY
48	PFC36M02	28" TRAY
48	PFC48M02	40" TRAY
49	PE-00A05	GREASE CAN (Z) ASSY

11. Warranty

Goldstein Eswood Commercial Cooking Pty Ltd. Warranty Terms

*GOLDSTEIN ESWOOD COMMERCIAL COOKING PTY LTD. (hereafter "**GECC**") warrants that all products supplied by GECC (hereafter "**product/s**") are free of defects in material and workmanship for a period of 12 months from the date of purchase. Subject to the exclusions and conditions below, GECC undertakes to repair, replace, supply or refund (at GECC's option) all products and components supplied by GECC which GECC in its sole and absolute discretion deems to be defective in materials or workmanship under proper, normal and recommended conditions of use and maintenance.*

This undertaking covers the provision of labour for 12 months and parts for 12 months from the date of purchase of the product.

Defective replacement spare parts will be repaired or re-supplied for a period of 3 months from delivery of the product.

Nothing in this warranty should be interpreted to extend any warranty received by, or benefiting, GECC to the customer. The terms or this warranty, and the obligations of GECC created by this warranty are as expressly stated in this warranty only. Any verbal representation made by GECC or third parties on behalf of GECC are not binding.

Warranty Claim Procedure

To obtain the benefit of this warranty, the customer must:

1. *Give notice to GECC immediately upon becoming aware of the alleged defect and in any event before the expiration of the said 12 month period;*
2. *Provide GECC with proof of date of purchase; and*
3. *Stop using the product immediately, and switch it off until further instructions are provided by GECC.*

Provided the warranty claim meets the requirements outlined in this document, GECC will provide service in support of the warranty claim. Part of this service will be the collection of information to diagnose the fault prior to arriving on site. Such information is to be provided to GECC by the customer in a prompt manner.

GECC will charge the customer for repairs (including labour, parts and travel) carried out by GECC or the GECC nominated service provider that are not covered by warranty and repairs that are not required to be carried out in terms of the Australian Consumer Law (if applicable). GECC will also charge for any items as listed under "Additional Charges" below. GECC will endeavour to quote for repairs prior to making the repair, including all applicable additional charges.

Additional Charges

GECC will charge the customer for the following Additional Charges:

- *Service outside the normal working hours or on public holidays;*
- *Service outside of GECC's service area. This is 250km round trip from the closest GECC branch or the GECC nominated service provider;*
- *Additional costs of the warranty repair including but not limited to accommodation, cost of transport, site inductions and freight;*
- *Poor access and waiting time;*
- *All other costs including, without limitation, cartage, carriage and installation.*

Warranty Exclusions

- *The liability of GECC under this warranty is limited to the repair or replacement of defective products or components.*
- *This warranty does not cover normal or scheduled maintenance.*
- *This warranty does not cover consumable items including but not limited to globes, seals, drive belts, fuses, and water filters.*
- *This warranty does not cover the clearing of drains.*
- *This warranty does not cover the resetting of circuit breakers or overload devices.*
- *This warranty does not cover damage or malfunction to products resulting from poor maintenance or negligence of a party other than GECC.*
- *This warranty does not cover damage or malfunction to products caused intentionally or unintentionally by third parties, neglect or force majors.*

This warranty does not apply if a defect arises from any of the following:

- *Improper installation or commissioning of the products.*
- *Installation of the products not performed by a licenced installer. Proof of licence number may be required by GECC at time of placing the warranty claim.*
- *Operation, use or maintenance of the product otherwise than in accordance with the instructions provided by GECC or any of the associated relevant Middleby Companies.*
- *Use of chemicals other than those recommended by GECC or any of the associated relevant Middleby Companies.*
- *Accidental damage, misuse, negligence or any other failure to take reasonable care.*
- *Use of the product for a purpose outside those specified by GECC or any of the associated relevant Middleby Companies.*
- *Use of the product for a purpose or in environmental conditions outside those specified by GECC or any of the associated relevant Middleby Companies.*
- *Where products have been disassembled or had unauthorised changes made by persons other than GECC or a GECC nominated service representative.*
- *Damage caused through blocked drains.*
- *Damage caused by blockages to pilots, injectors and burners.*
- *Damage arising from corrosion and/or lime scale.*
- *Damaged caused by, or the replacement of, parts or items not supplied by GECC or any of the associated relevant Middleby Companies.*
- *Damage caused by rodents or insects.*
- *Damage caused by lightning, flooding or an act of God.*

Warranty Conditions

This warranty is subject to the following conditions:

- *Labour which is reasonable and necessary pursuant to the terms of this warranty is supplied free of charge during normal working hours, namely between 8:30am and 4:30pm Monday to Friday, excluding public holidays. Should warranty work be requested outside of normal working hours, charges will apply (see Additional Charges).*
- *While the products are in the custody of GECC for investigation or repair, they shall be at the risk of the customer and no liability shall attach to GECC, its servants or agents for any damage occasioned to, or loaned, the products howsoever arising.*
- *The warranty period is not renewed or extended as a result of a warranty repair or replacement unless by agreement with GECC.*
- *This warranty is not transferable and is only offered to the original customer.*
- *The warranty registration card was submitted on commissioning.*
- *This warranty only applies to products purchased from GECC or an authorised GECC distributor.*
- *Any warranty claim must meet the requirements set out in “Warranty Procedure”.*
- *Warranty work must be performed only by GECC or by a GECC authorised service provider.*
- *When a product or component is replaced or refunded, any replaced item becomes the property of GECC.*
- *GECC may amend the terms of this warranty from time to time, at its absolute discretion.*