HEAVY-DUTY BBQ GRILL

PROUDLY AUSTRALIAN MADE

INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION

MODEL RBA-HD / RBAHD-SP / HBQ

RBA-HD

Goldstein ESTABLISHED 1911

The Cooking Equipment Professionals

www.goldsteineswood.com.au

Goldstein

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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 HEAVY-DUTY RADIANT CHAR-BROILER
MODEL RBA-HD / RBAHD-SP / HBQ

GOLDSTEIN BBQs 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.

"THE EQUIPMENT MUST BE INSTALLED BY A LICENSED GASFITTER

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

2. *INSTALLATION*

RECEIVING INSPECTION – PRE-INSTALLATION

- Please follow these instructions carefully.
- Check crates for handling damage. After carefully uncrating, check for "concealed" damage. Report any damage immediately to carrier and to dealer.
- Remove cartons from units and check all loose items as found on back of Warranty Card.
- Set unit into correct position.
- Adjust feet till they are touching the floor and using a spirit level, level from left to right.
- Also adjust front to back with a fall of about 2-3mm to the front to help fluing of the unit.
- This operation is important as variation of 25mm to 76mm in a floor level is found to be common.
- Make sure the unit is under an exhaust hood that provides adequate ventilation.
- Check data plate to ensure appliance is suitable to the gas that it is being connected to.
- 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.
- Check type and capacity of gas supply.
- The type of gas for which this BBQ is factory adjusted can be seen on the rating plate, located on the front of the Control Panel.
- Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
- **Note:** The appliance must be installed by an Authorised person and in accordance with the regulations of the Local Gas Authority AS/NZS5601.1 Gas Installations, Part 1 General Installations and any other authority having jurisdiction.

- **REGULATOR**

  The regulator (JEAVON J78R - AGA Approval #: 7467) is supplied as an integrated item to the unit and may be removed for servicing.

Ventilation

Adequate ventilation must be provided which includes, a hood with vent and exhaust fan.

2. *INSTALLATION Cont'd*

Correct operation of the appliance must be tested as part of the installation procedure.

1. Place the appliance in its final position. It may be easier to first remove the cast iron hoods, pilot covers and grates.
   IMPORTANT Care must be taken at this stage to avoid fire hazards from combustible surfaces or other materials.

2. Place radiant hoods over the burners in the slotted channels. The pilot and thermocouple covers can then be slotted between the gaps of the hoods, followed by the cooking grates on top of the unit.

3. Have a Licensed gas fitter or your Gas Company connect the appliance to the mains supply. The fitting is 1" BSP. Check all connections thoroughly before lighting.
   It is recommended to install a shut-off valve and union close to the appliance in the event of service.

4. The pressure regulator NG or LP standards.

BEFORE FIRST USE:

1. Remove all protective plastic from the appliance and any glue with a suitable solvent.

2. Clean the cast iron cooking grids, it is advisable to season the grids with oil before using.

3. Make sure the drip trays and heat reflectors are in position.

4. Turn on the gas supply and light the pilots as per **page 8** (initial ignition may be slow due to air in the lines). Pilots have been factory pre-set for correct aeration and cannot be further adjusted.

DO NOT STORE FLAMMABLE MATERIALS ON OR NEAR THIS APPLIANCE

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

2. *INSTALLATION Cont'd*

5. Main burners may now be turned on as on Page 8 and as these have also been pre-set for correct aeration no further adjustment should be needed. The main burners can be adjusted by adjusting the primary air inlet screw located underneath the burner throat.
Access to this screw is gained by removing the cooking grills and the radiant covers over the burners.
A stable flame should be achieved that does not lift from the burner ribbon port. There should also be no yellow tips on the flames.

If service is required always consult a competent serviceman. For any further advice consult the manufacturer or his agents.
The appliance must always be connected in accordance with the rules of any authority having jurisdiction.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS AND VAPOURS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

3. COMMISSIONING

To be carried out be Gasfitter or Authority service person
COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING PRESSURE ETC.

COMMISSIONING CHECK LIST

1. CHECK FOR DAMAGE AND MISSING PARTS ON BACK OF WARRANTY CARD.

2. REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.

3. MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS, BURNERS, KNOBS.

4. LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.

5. TURN ON GAS

6. ADJUST GAS PRESSURE WITH HALF THE UNIT RUNNING, ADJUST GAS PRESSURE.

NATURAL GAS	0.95 KPA
LP GAS	2.70 KPA

7. TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT

8. SHOW CUSTOMER

   A) HOW TO WORK EQUIPMENT
   B) HOW TO CLEAN
   C) HOW TO PULL IT APART E.G. HOOD & GRATES
   D) WHAT NOT TO DO, E.G. WATER, GREASE AND OIL IN CONTROLS, BURNERS AND PILOTS

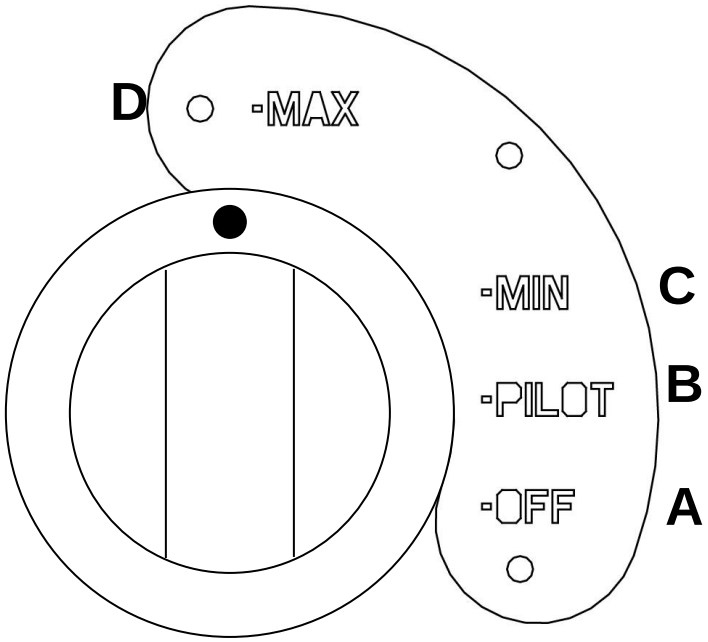
9. CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.
   ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

NOTE

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

NOTE: 'DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

4. CONTROL – PILOT & BURNER OPERATION MKI



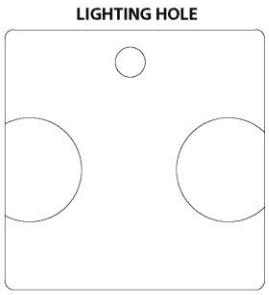
A= OFF – TURN OFF GAS TO PILOT
B= IGNITION POSITION – PILOT – (hold in for 10 seconds whilst lighting pilot to establish pilot flame).
C= TURN TO MINIMUM FLOW – MIN - GAS FLOW TO MAINTAIN FLAME (Adjustable to suit type of gas used.) as precise and accurate.
D= TURN TO FULL ON – MAX GAS FLOW, FURTHER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

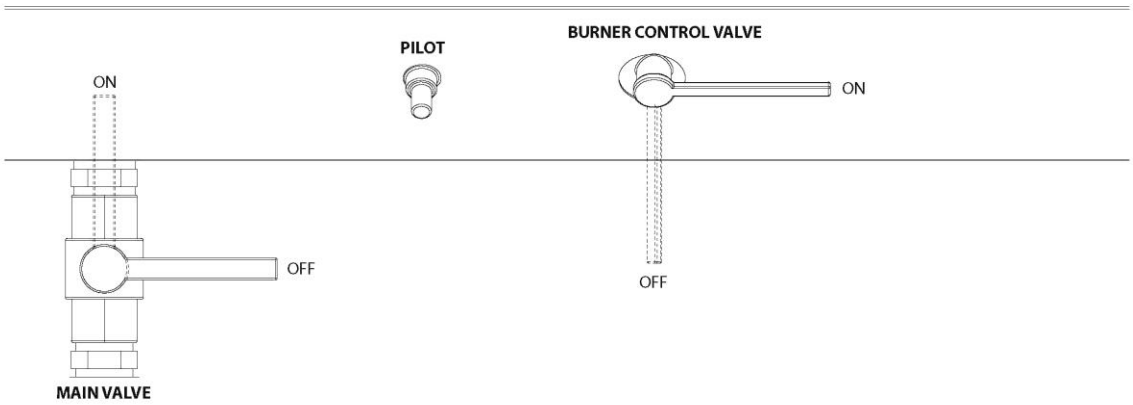
TO OPERATE:

Push knob in and turn to position “B”, manually light pilot burner through the pilot-lighting hole and hold in for 10 seconds to establish pilot flame, release knob (pilot burner should remain alight) and turn to position “C” for minimum flow of gas, for maximum gas flow turn to position “D”.
Further adjustment of gas flow between positions C & D.

IMPORTANT
When using BBQ always light all pilots no matter how many burners are in use to prevent blocking from spillage.

4. CONTROL – PILOT & BURNER OPERATION MKII





Main Valve **- Turns gas on and off to the whole unit.**
Pilot **- Turns gas on to pilot.**
Burner Control Valve **- Turns gas on and off to the burners.**
Lighting Hole **- Allows manual lighting of pilot.**

TO OPERATE:

Turn on main valve to allow gas through the manifold. Push pilot button down and manually light the pilot through the lighting hole and hold in for 10 seconds to establish pilot flame. Release pilot button (pilot burner should remain alight) and turn burner control valve to turn on burners.

TO SHUTDOWN:

Turn burner control valve and main valve to the off position.

IMPORTANT

When using BBQ always light all pilots no matter how many burners are in use to prevent blocking from spillage.

5. *TECHNICAL DATA*

SERVICING

BURNERS

These are serviced from the top of the appliance. First remove the upper grills and then the channel shaped hood over the burners (no tools are needed for the removal of these items). The mounting bolt along with the compression nut may be removed and the burner cleaned. The injector will then also be exposed for servicing.

INJECTORS

GAS TYPE	INJECTOR mm	kPa	TOTAL GAS CONSUMPTION MJ/H
NG	2.64 (#37)	0.95	290
LPG	1.7 (#51)	2.70	290

FLASH LIGHTING PILOT BURNER

Remove front panel and undo connections to pilot injector. Remove injector bracket and pilot holding nut. Remove burners to expose and service pilot tube.

GAS TYPE	INJECTOR mm	GAS RATE MJ/H
NG	1.51 (#53)	12 (MAX)
LPG	1.02 (#60)	12 (MAX)

GAS VALVES

First remove the valve nuts and levers, then undo all the fixing screws on the front panel. Lift off this panel and the valves are accessible for service. Always turn off the main gas inlet valve before carrying out any service to the burner valves.

THERMOCOUPLE

Remove the outer thermocouple holding bracket from the side of the appliance by undoing the centre bolts. The thermocouple head can then be dislodged from the bracket. Undo the screws holding in the front panel and then remove it to undo the thermocouple nut at the rear of the gas valve.

6. *CLEANING*

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

⚠ CAUTION
Do not use steel wool, abrasive materials or caustic detergents on the exterior surfaces of 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.

⚠ CAUTION
Never use wash hoses on or near this appliance. The appliance is not waterproof, and caution is advised when hosing down floors, walls or rangehoods near this appliance. Appliance regulators are commonly connected near the bottom of the appliance and water in this area can create blockages. Water lodged in burners and pilots will cause rapid corrosion.

To minimise flare ups during cooking, partially fill the drip trays with water.

During Service Cleaning

1. Brush away any food or carbon deposits left on the grill surface with a long-reach, copper or steel brush.
2. Ensure water is maintained in the drip trays to avoid flare ups.
3. Inspect and empty the grease tray as often as needed. Do not let the tray reach full capacity before emptying.

After Service Cleaning

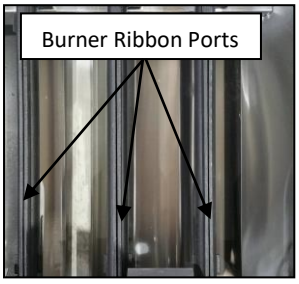
1. Soak the grills with warm soapy water and scrub clean with steel wool or hard bristled nylon brush.
2. Remove the radiant hoods and clean as per step 1.
3. Clean the front trough and brush away any excess. Wipe any grease from the trough with a cloth and warm soapy water. Do not pour water directly on the unit.
4. Empty the grease tray and wash in warm soapy water then dry before replacing.
5. Thoroughly dry the grills and hoods with a cloth or paper towel. Replace the radiant hoods and grills and turn on the main burners momentarily to ensure they are completely dry. To avoid surface rust, never allow cast iron parts to air dry and lightly season the grills with cooking oil.
6. Wipe off exterior surfaces and clean with a suitable cloth and cleaning agent.

⚠ CAUTION
Do not pour water onto HOT grills and radiant hoods as warping or cracking may occur. Allow to cool down completely before cleaning.
Do not stand on any part of this appliance.

6. *CLEANING*

Periodic Cleaning

1. Clean the 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.
2. Remove the grills and radiant hoods to expose the burners and brush away any ash or carbon deposits that are on the burner.
3. Use a metal brush or picking tool and brush along the burner and pilot ribbon ports to remove any particles lodged in between.



7.5 Periodic Maintenance

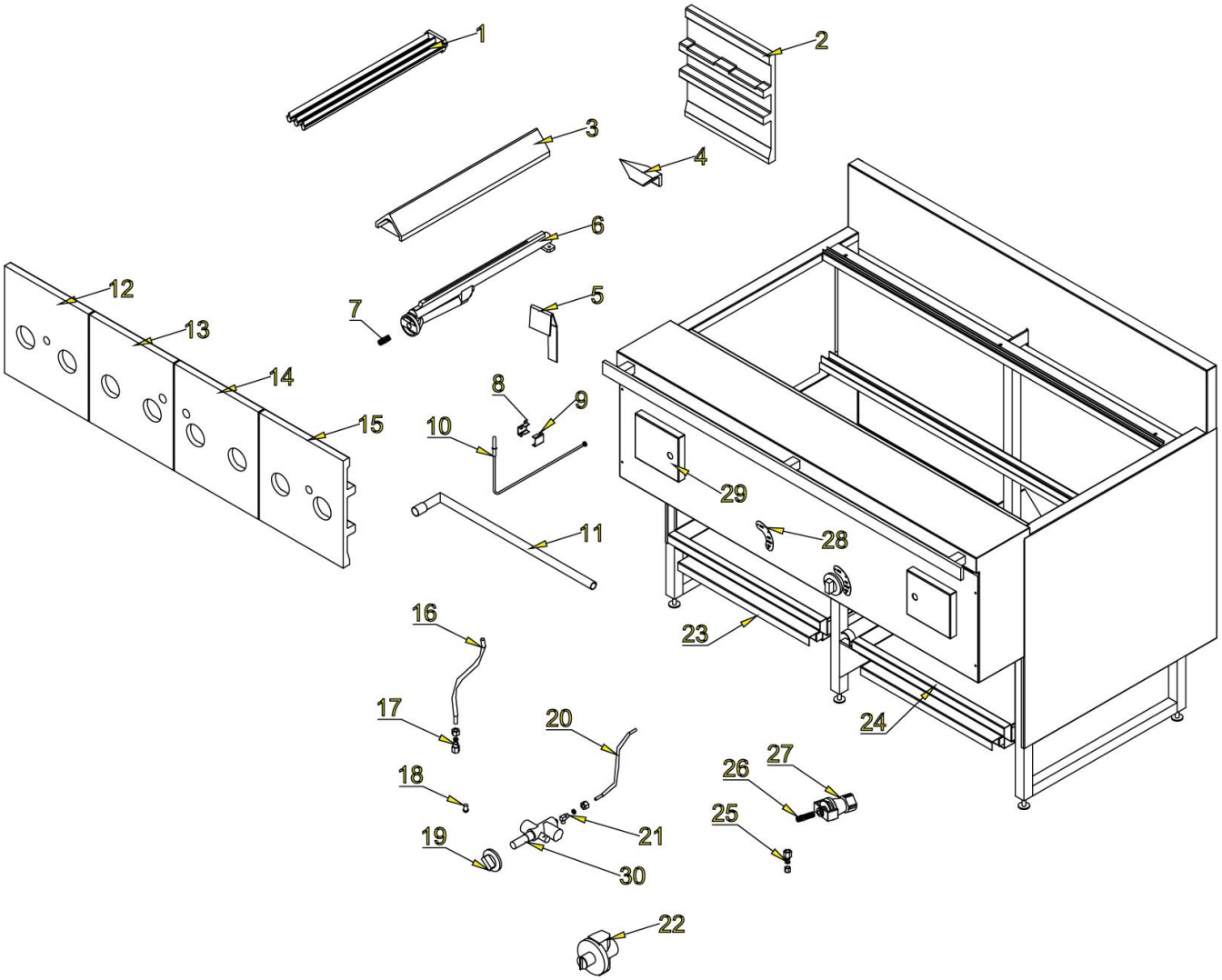
Incorporating a regular maintenance schedule will optimise and keep services running efficiently. Goldstein can provide an MIS (Machine Inspection Service) that delivers regular inspection and maintenance to reduce problems before they occur. For more information or to setup an MIS, please contact the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

CAUTION

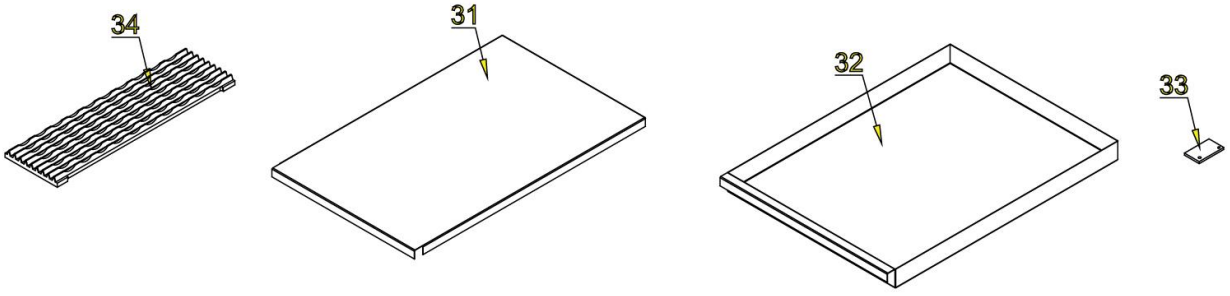
This appliance is intended for professional use and is only to be used by trained, qualified personnel.
Installation, maintenance and repairs should be performed by an authorized Goldstein service agent or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

7. *DRAWING*

MODEL RBA-HD / RBAHD-S / HBQ



MODEL VARIATION



8. *SPARE PARTS*

MODEL RBA-HD / RBAHD-S / HBQ

ITEM NO.	PART NO.	DESCRIPTION
1	RBA00M02	GRATE
2	HBQ-M04	REAR FIREBOX LINER
3	HBQ-M02-1	RADIANT HOOD
4	HBQ-M03	HOOD BLOCK
5	HBQ-P19	PILOT COVER
6	GBNRBA00	RBA BURNER
7	GIJPG095	RBA INJECTORS #43
8	HBQ-P33	THERMOCOUPLE BRACKET
9	HBQ-P34	THERMOCOUPLE BRACKET COVER
10	GTCHUR01	HD THERMOCOUPLE 36” NICK PL.
11	HBQ-A02	CROSS LIGHTING ASSY L/R
12	HBQ-M01-1	FRONT FIREBOX LINER LEFT
13	HBQ-M01-2	FRONT FIBREBOX LINER MID LEFT
14	HBQ-M01-3	FRONT FIREBOX LINER MID RIGHT
15	HBQ-M01-4	FRONT FIREBOX LINER RIGHT
16	HBQ-T18	3/8” SS FLEXIBLE TUBE
17	GNC00051	3/8” X 1/4" ADAPTOR OLIVE CAP
18	GNIC0001	1/8” TEST NIPPLE
19	MKNPLPF0	KNOB M3.5 X 20MM SCREW
20	HBQ-T19	1/4" SS FLEXIBLE TUBE
21	GEB00026	1/4" PIPE 1/8” ELBOW
22	GRL00025	1” NG REGULATOR
23	HDB-A23	HEAT SHIELD
24	HDB-P14	DRIP TRAY
25	GCN00004	1/4" X 1/4" FEM. CONNECTOR OLIVE CAP
26		INSPIRATOR INJECTOR #48
27	GIJHUR01	INSPIRATOR
28	HBQ-P24	CONTROL VALVE LABEL
29	HBQ-A18	DOORY ASSY
30	GCUHUR01	GAS CONTROL
31	HBQ-A23	HEAT SHIELD
32	HBQ-P14	DRIP TRAY
33	HBQ-B27	BURNER SUPPORT
34	HBQ-M05	GRILL SURFACE

9. *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).

10. *BRANCHES*

For inquiries please call your nearest state branch:

Head Office

211-217 Woodpark Road
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Phone: +61 2 9604 7333
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