# **PE SERIES HEAVY DUTY ELECTRIC RANGE**

PROUDLY AUSTRALIAN MADE INSTALLATION PROCEDURE – USER MANUAL SERVICE INSTRUCTION

### MODELS

PE-4R-20, PE-6R-28FF, PE-2R-12G 28, PE-2R-24G28, PE-36G28, PE-2S-36G28, PE-2S-24GS28, PE-4S-24G28

PE-6S-28, PE-3S-3L-28, PE-6S-28FF, PE-4S-12G-28, PE-2S-12G20, PE-2S-24G-20, PE-2S-24G-28



# **TABLE OF CONTENTS**

1.	INTRODUCTION	Page 3
2.	INSTALLATION	Page 4
3.	COMMISSIONING	Page 5
4.	OPERATING INSTRUCTIONS	Page 6
5.	WIRING DIAGRAMS	Page 7, 8,9,10,11, 12,13, & 14
6.	CLEANING & SERVICING	Page 15
6. 7.	CLEANING & SERVICING TROUBLE SHOOTING	Page 15 Page 16
		-
7.	TROUBLE SHOOTING	Page 16
7. 8.	TROUBLE SHOOTING DRAWINGS	Page 16 Page 17 & 18

### 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 PE SERIES HEAVY DUTY ELECTRIC RANGE

MODELS MODEL: PE-6S-28, PE-3S-3L-28, PE-6S-28FF, PE-4S-12G-28, PE-2S-12G20, PE-2S-24G-20, PE-2S-24G-28 MODEL: PE-4RR-20, PE-6R-28FF, PE-2R-12G-28, PE-2R-24G-28, PE-36G28, PE-2S-36-28, PE-RS-24G-28, PE-4R-24G-28

**GOLDSTEIN ELECTRIC RANGES** 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.

## 2. INSTALLATION INSTRUCTIONS

### **RECEIVING INSPECTION - PRE-INSTALLATION**

- Please follow these instructions carefully.
- Remove cartons from unit and check for any damages.
- Report any damages to the transport company or your dealer.
- Lift off base and screw the adjustable legs on the unit.
- Set unit in correct position.
- Adjust feet till they are touching the floor and using a spirit level, level from left to right.
- This operation is important as variation of 25mm to 76mm in a floor level is found to be common.
- Make sure unit is under an exhaust hood that provides adequate ventilation.
- Check data plate to ensure appliance is suitable to the Electrical supply that it is being connected to.
- Check all loose items listed on the back of the Warranty Card.
- Have your Electrician connect a power point as per Electrical Authority and Local Laws.

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

- Check that there is sufficient clearance between doors and passageways to move equipment into cooking areas
- Sit unit in position ENSURE THERE IS A REAR WALL CLEARANCE OF 50MM)
- The connection point is on the left hand side immediately under the oven control panel.
- This appliance carries an Electrical Authority of Approval, it must be connected to the mains supply in accordance with the rules of any authority having jurisdiction and all work must be carried out by a licensed electrician.

This appliance has been tested and preset before leaving the factory, but small adjustments may be necessary to suit local conditions.

### NOTICE

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

### 3. COMMISSIONING

To be carried out by a qualified installer. COMMISSIONING APPLIANCE – DETAILS, TESTING..

## **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 CONTROL KNOBS.
- 4. MAKE SURE ALL ELECTRIC CONNECTIONS ARE CORRECT AND TIGHT.
- 5. LEVEL OFF UNIT LEFT TO RIGHT.
- 6. TURN ON ELECTRICITY.
- 7. TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE AND OVEN.
- 8. SHOW CUSTOMER
  - A) HOW TO WORK EQUIPMENT
  - B) HOW TO CLEAN
  - C) HOW TO PULL IT APART E.G. TRAYS, TRIVETS.
  - D) ALSO WHAT NOT TO DO, E.G. WATER WITH ELECTRICAL, GREASE AND OIL IN CONTROLS.
- 9. CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE. ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

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

## 4. OPERATING INSTRUCTIONS

#### **OVEN ELEMENTS**

#### Upper

The upper or grill element is affixed to the top of the oven and the cable Terminations are at the rear. For service remove the element fixing screws and gently pull the element towards the front. Sufficient slack cable is left to enable this to be done.

#### Lower

The lower element is located under the bottom enamelled tray. The tray is removable by lifting up with legs provided on each side and pulling out. The element fixing screws and connections are located behind the lower front panel.

Stainless steel element reflector plates can be removed for cleaning. The Radiants must never be used without the element reflector plates in position otherwise wiring and controls can be damaged by reflected heat.

### **OVEN CONTROLS**

A thermostat controls the oven. The infinite controls the element in the top of the oven.

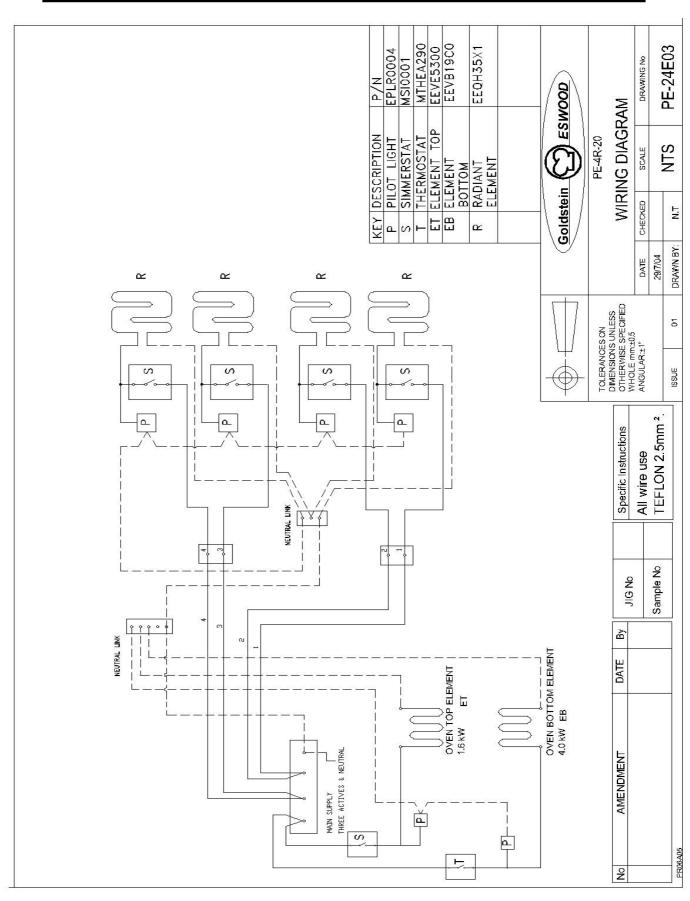
On start-up all elements require a burning in period of approximately 30 minutes In that time some smoke etc, will be produced in the oven which is the protective coating placed on the elements by the manufacturer.

For a fast pre-heating period, the top element should be put on high, the oven thermostat set at the desired temperature and the oven allowed to heat up. When the oven is to temperature the pilot light associated with the thermostat then goes off and the infinite control should be adjusted on the top element to the type of cooking. In most cases the top element is not required and should be then turned to the "off" position. The top element can of course be used for browning and finishing all foods.

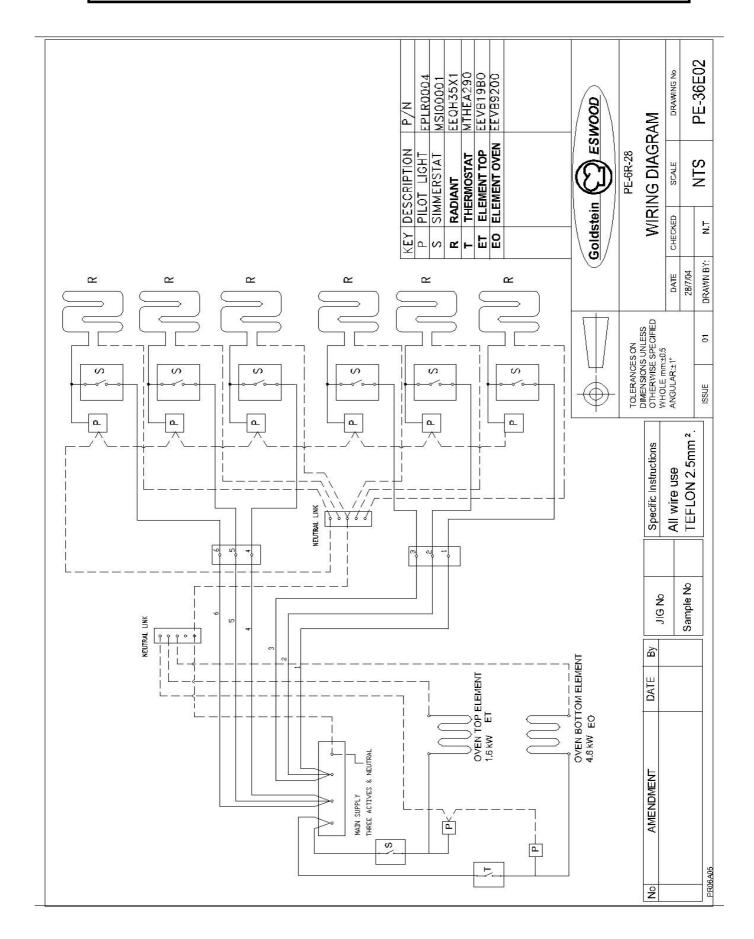
The oven trays and side panels are easily removable for cleaning.

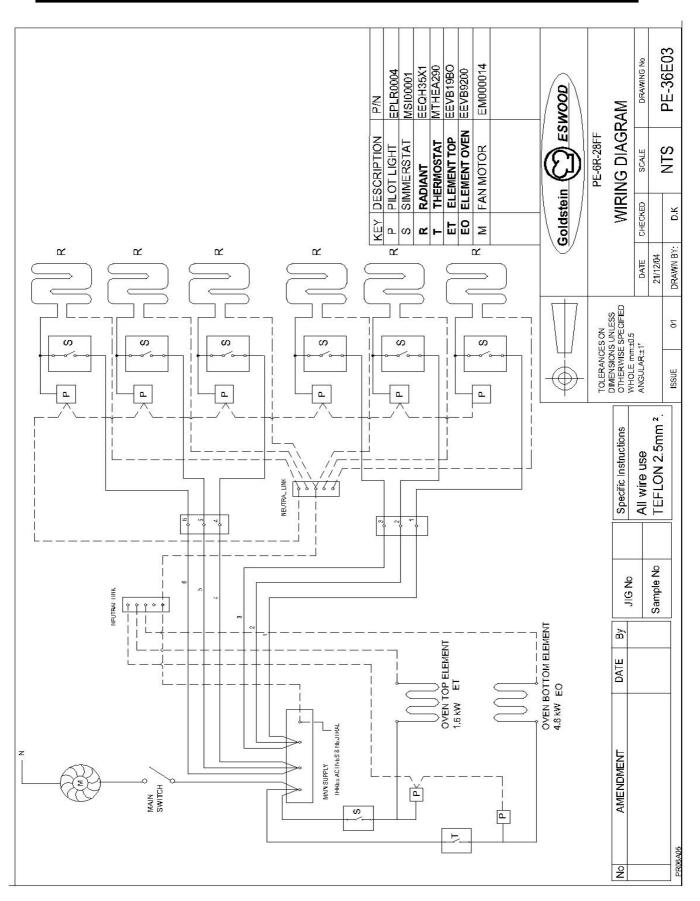
The oven controls are located on a panel on the left hand side and the whole assembly is held in place by two fixing screws on the front face and two on the inner edge adjacent he oven door. As the thermostat is attached to this panel **CARE** must be exercised to prevent damage to the leads.

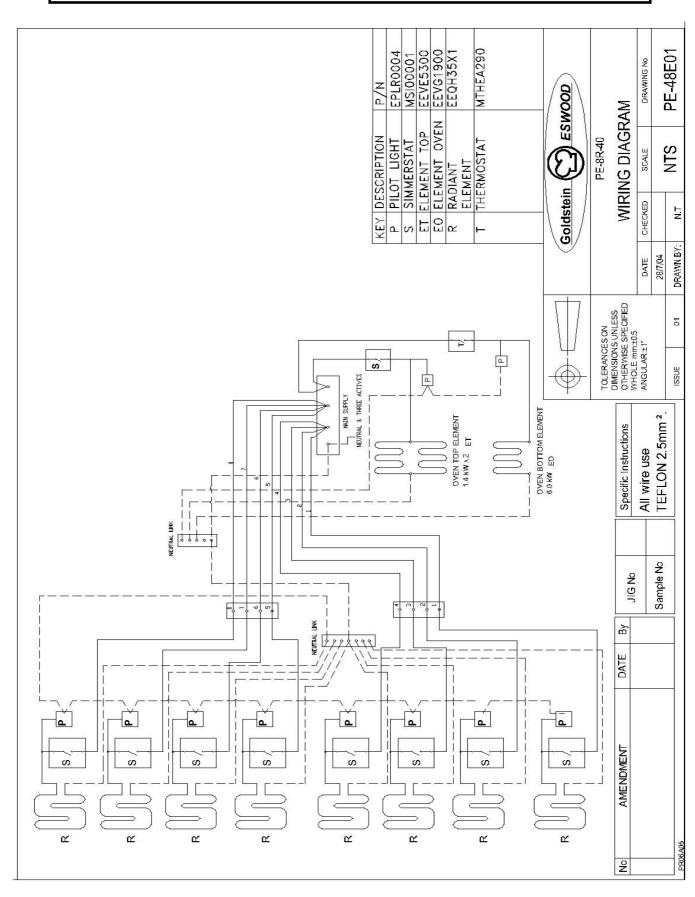
# 5. ELECTRICAL DIAGRAM

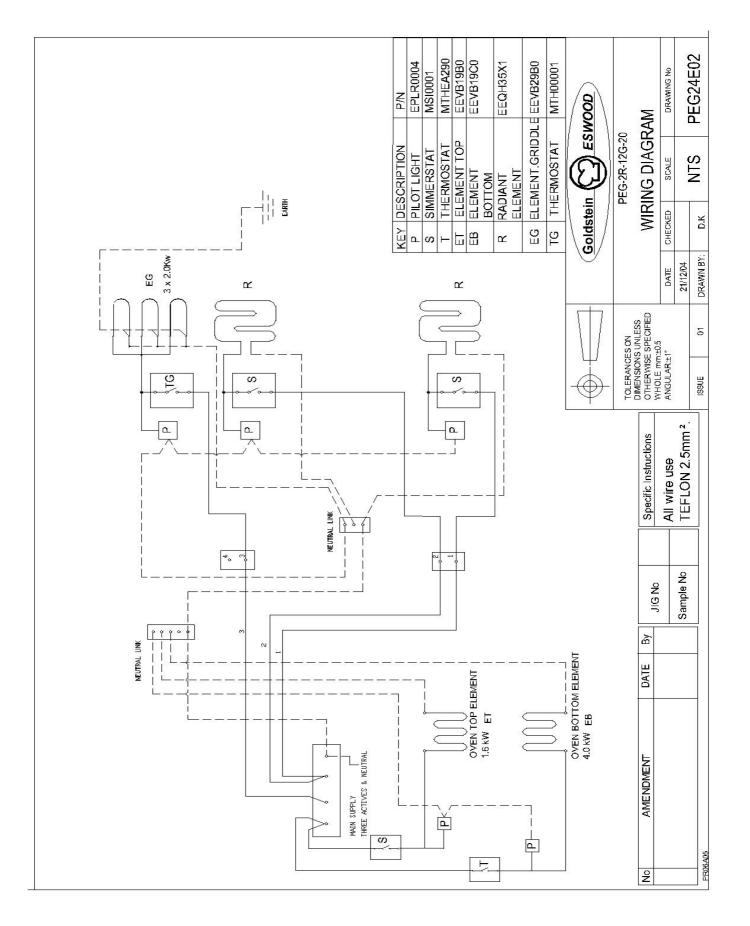


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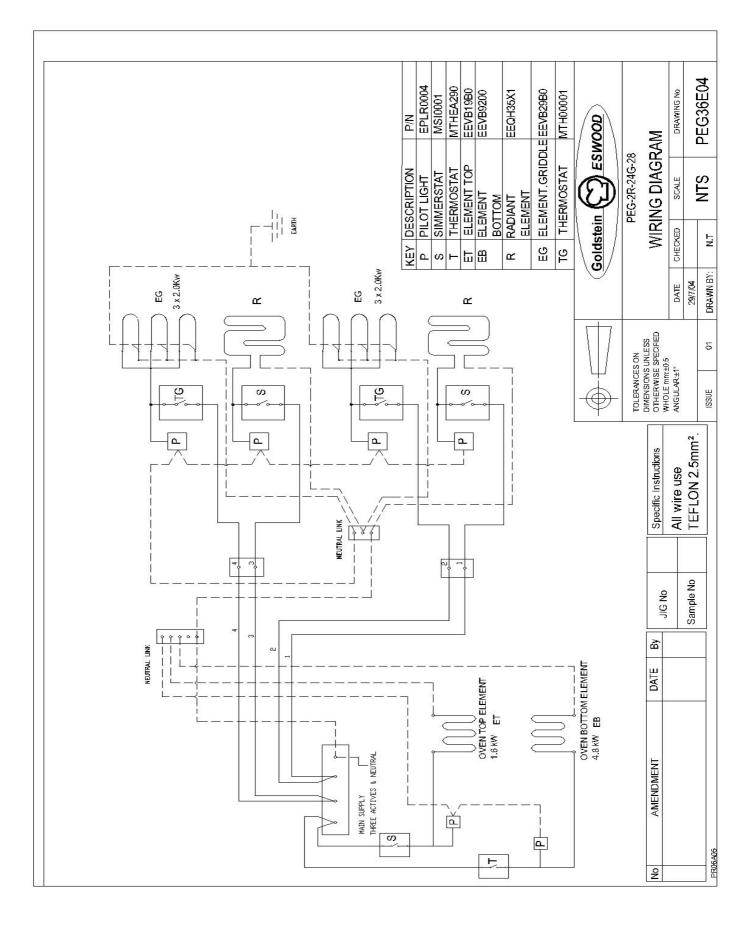






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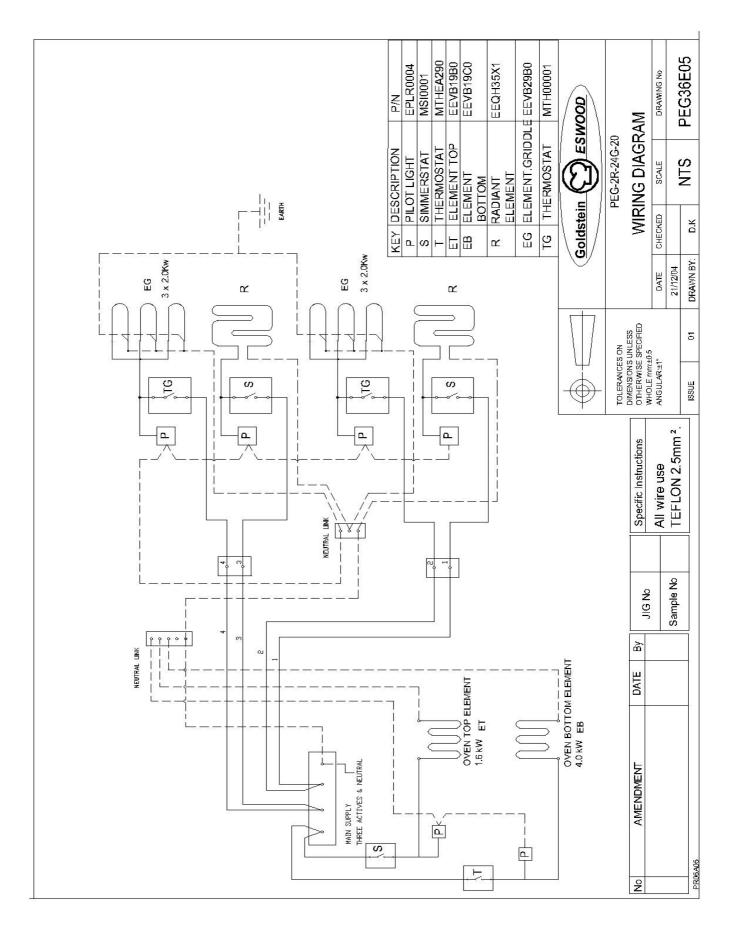
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IM044B2/p12 PES IM045B2/p12

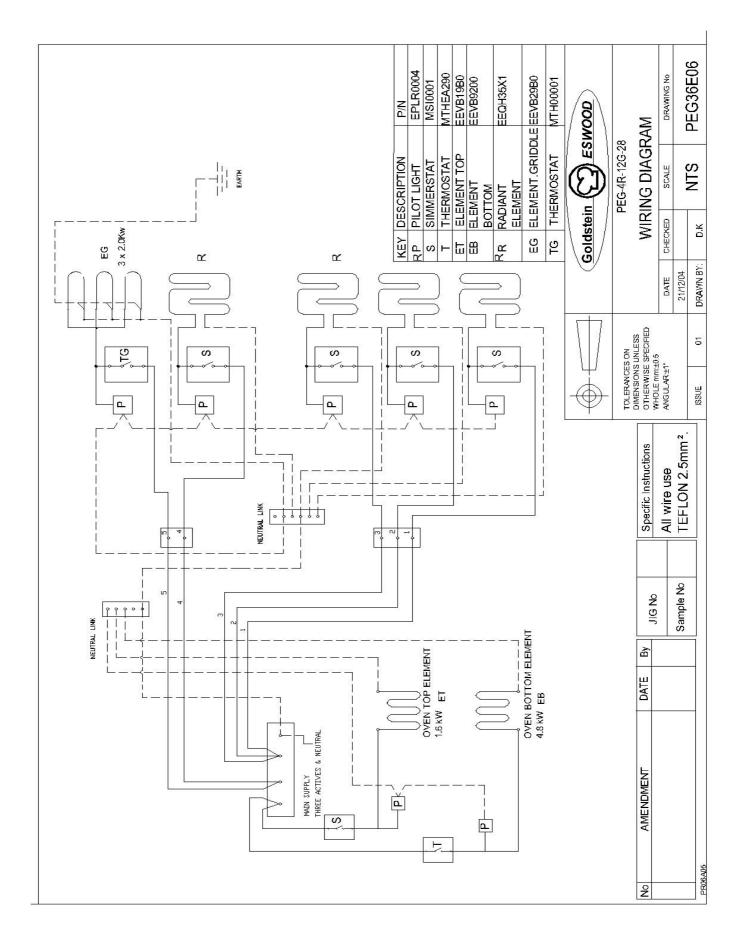
# 5. ELECTRICAL DIAGRAM

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IM044B2/p13 PES IM045B2/p13

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IM044B2/p14 PES IM045B2p14

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# 6. CLEANING & SERVICING INSTRUCTIONS

# CLEANING

Cleaning the cabinet can be done with warm water and a soft cloth. There should be no need to use harsh oven cleaners or scouring pads.

### SERVICE

#### 1. **Top Elements**

- a) Front control panel unscrews at front two screws the panel then drops down on this panel the top element Simmerstats.
- b) Lift up element assembly. There is an arm on the left which stands up to hold this assembly up. You can access the stainless steel reflector plates form her.
- 2. **Oven Control** panel is on the side or underneath door but is accessible by unscrewing the screws.
- 3. **Oven Element** you unhook the two side clips and pull out bottom tray.

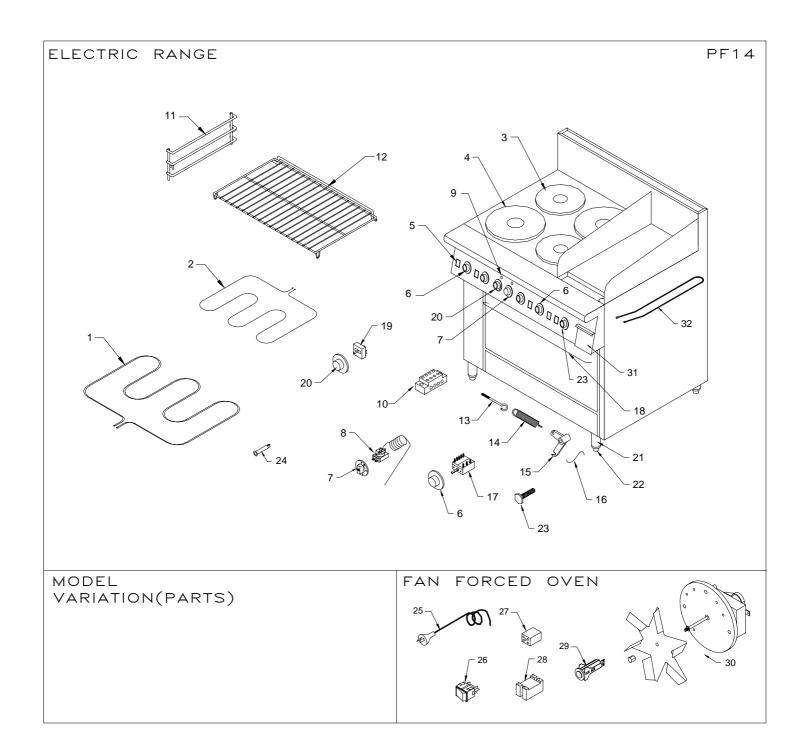
IM044B2/p15 PES IM045B2/p15

# 7. TROUBLE SHOOTING

1)	Pilot light comes on but no heat.	a) Turn off power check neutral wires on the element.
		b) Check active wire on element.
2)	Turn on Control but no light or heat.	a) Check to make sure active wire is secure
		b) Check wiring to both sides of control for complete circuit.
3)	Oven too hot.	<ul> <li>a) Check temperature with thermometer. Thermometer may need calibration.</li> </ul>
		b) May need replacing.
		c) Knob has not moved. Turned around
4)	Oven too Low	As above
5)	Cooking uneven	a) Check the level of the unit must be levelled.
6)	Top radiant too high.	Check simmerstat is turning off.

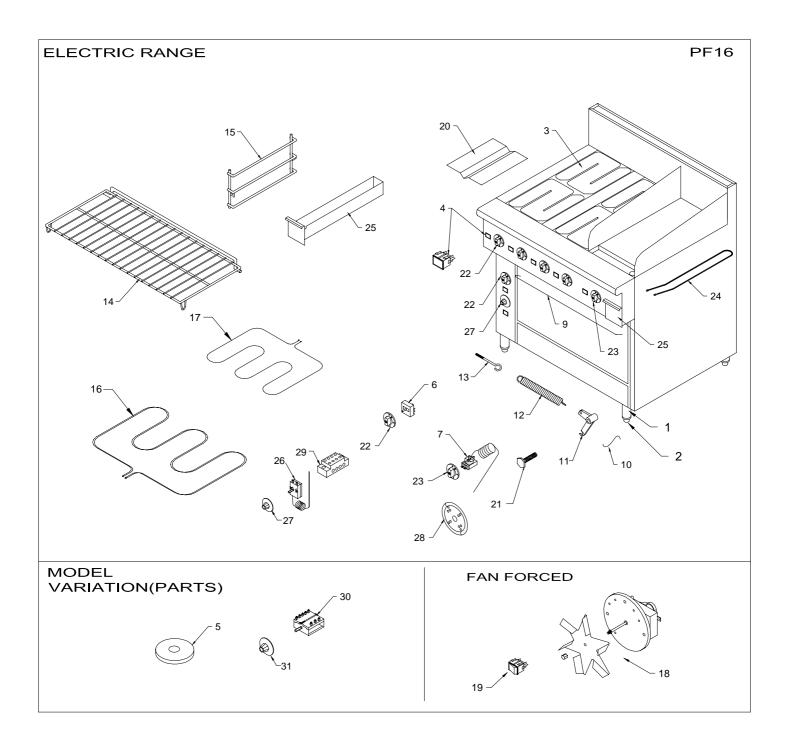
## 8. DRAWINGS

**MODEL:** PE-6S-28, PE-3S-3L-28, PE-6S-28FF, PE-4S-12G-28, PE-2S-12G20, PE-2S-24G-20, PE-2S-24G-28



### 8. DRAWINGS

**MODEL:** PE-4RR-20, PE-6R-28, PE-2R-12G 28, PE-2R-24G28, PE-36-G28, PE-2S-36G28, PE-2S-24GS28, PE-4S-24G28



## 9. SPARE PARTS

# MODEL: PE-6S-28, PE-3S-3L-28, PE-6S-28FF, PE-4S-12G-28, PE-2S-12G20, PE-2S-24G-20, PE-2S-24G-28

ITEM No.	CODE	DESCRIPTION
1.	EEVB9200	ELEMENT – 4.8KW (PE 28" OVEN BOTTOM)
2.	EEVB19B0	ELEMENT – 1.6KW (PE 28" OVEN TOP)
3.	EEHP0001	ELEMENT – SOLID RADIANT (220mm 2KW)
4.	EEHP0002	ELEMENT – SOLID RADIANT (300mm 3.5KW)
5.	EPLR0004	50 SERIES RED INDICATOR
6.	MKNPLTS5	KNOB – 6 HEAT SWITCH
7.	MKNPLTSA	KNOB – MTH00290 THERMOSTAT (70~290 x C)
8.	MTHEA290	THERMOSTAT – GPR, PE (70~290 x C) 30A
9.	EPLR0005	LIGHT – PILOT RED ROUND D=12mm
10.	ECNP4S30	4 WAY PORCELAIN CONNECTOR
11.	PF-00M09	TRAY RUNNER RIGHT HAND SIDE
11.	PF-00M03	TRAY RUNNER LEFT HAND SIDE
12.	PF-36M04	SHELF – 505 x 675
13.	PF-00M07	BOLT – 4 ½" x ¼" EYE
14.	PF-00M06	SPRING – PF 20" / 28" OVEN DOOR
15.	PF-00M05	ARM LEVER – PF OVEN DOOR "BOOMERANG"
16.	PF-00M13	HOOK – LINKAGE HOOK PF &PE OVEN DOOR
17.	ESW60000	SWITCH – 7 POSITION, 6 HEAT
18.	PF-36M08	HANDLE – 28" OVEN
19.	MSI00001	SIMMERSTAT – RADIANT (NEW TYPE)
20.	MKNPLTS4	KNOB – ENERGY REGULATOR
21.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT
22.	MLESSBF1	FEET – S/S BULLET D=41mm (1 5/8")
23.	MB000029	BOLT – 3/8" x 3" LEVER ARM
24.	EPLG0005	GREEN NEON PILOT
25.	EPL00016	10AMP PLUG AND LEAD 3 MTR
26.	ESW00007	RED MAIN SWITCH WITH SILICON BOOT
27.	ECNP2S30	2 WAY PORCELAIN CONNECTION
28.	ESP00002	SPARKER BOX BRAHMA
29.	ESW00031	ELECTRONIC PUSH BUTTON SPARKER
30.	EM000014	FAN MOTOR ASSEMBLY
31.	PFC00A02	GREASE CAN ASSY
32.	EEVB29B0	ELEMENT – 2 KW

IM045B2/p19

## 9. SPARE PARTS

# MODEL: PE-4RR-20, PE-6R-28, PE-2R-12G 28, PE-2R-24G28, PE-36G28, PE-2S-36G28, PE-2S-24GS28, PE-4S-24G28

ITEM No.	CODE	DESCRIPTION
1.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT
2.	MLESSBF1	FEET – S/S BULLET D=41mm (1 5/8")
3.	EQH35X1	ELEMENT – 2.8KW PE RADIANT
4.	EPLR0004	50 SERIES RED INDICATOR
5.	EEHP0001	ELEMENT – SOLID HOT PLATE 2 KW
6.	MSI00001	SIMMERSTAT – RADIANT (NEW TYPE)
7.	MTHEA290	THERMOSTAT – GPE, PE (70~290 x C) 30A GRIDDLE
8.	ESW00007	SWITCH – MAIN. WITH SILÌCONE BOÓT
9.	PF-36M08	HANDLE – 28" OVEN
10.	PF-00M13	HOOK – LINKAGE (PEC-36)
11.	PF-00M05	ARM LEVER – PF ÖVEN DÓOR "BOOMERANG"
12.	PF-00M06	SPRING – PF-20"/28" OVEN DOOR
13.	PF-00M07	BOLT – 4 ½" x ¼" EYE
14.	PFC36M02	SHELF FOR 28" CONVECTION OVEN
15.	PFC36M03	TRAY RUNNER RIGHT HAND SIDE
15.		TRAY RUNNER LEFT HAND SIDE
16.	EEVB9200	ELEMENT – 4.5KW 28" OVEN BOTTOM
16.	EEVB19C0	ELEMENT – 4.0KW 20" OVEN BOTTOM
16.	EEVG1900	ELEMENT – 6KW 40" OVEN BOTTOM
17.	EEVB19B0	ELEMENT – 1.6KW 28" OVEN TOP
17.	EEVE5300	ELEMENT – 1.4KW 20"/40" OVEN TOP
18.	EM000014	FAN MOTOR ASSEMBLY (FAN FORCED OVEN)
19.	ESW00007	MAIN SWITCH (FAN FORCED OVEN)
20.	PE-00P02	REFLECTOR
21.	MB000029	BOLT 3/8" x 3" FOR LEVER ARM
22.	MKNPLTS4	KNOB – ENERGY REGULATOR (MSI00001)
23.	MKNPLTSA	KNOB – MTH00290 THERMOSTAT (70~290xC)GRIDDLE
24.	EEVB29B0	ELEMENT – 2 KW (PEG/GPED/TPE)
25.	PFC00A02	GREASE CAN ASSY (CS900)
26.	MTH00288	THERMOSTAT 288° FOR OVEN
27.	MKNPLT10	KNOB – 0 - 288° FOR OVEN
28.	MKNEP001	BEVEL FOR THERMOSTAT
-	ECNP4S30	4 WAY PORCELAIN CONNECTION
	ESW60000	6 POSITION SWITCH
31.	MKNPLTS5	KNOB – 6 POSITION

### 10. 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).

### 11. J GOLDSTEIN & CO PTY LTD BRANCHES

For inquiries please call your nearest state branch:

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