

**RBA RADIANT CHAR-BROILER
PROUDLY AUSTRALIAN MADE**

**INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION**

MODELS RBA-12, RBA-24, RBA-36, RBA-48



RBA-48 ON STAND



RBA 24 ON STAND

GAS APPROVAL NO. 2641

Goldstein  ESTABLISHED 1911
The Cooking Equipment Professionals
www.goldsteineswood.com.au

TABLE OF CONTENTS

1.	INTRODUCTION	Page 3
2.	INSTALLATION	Page 4, 5 & 6
3.	COMMISSIONING	Page 7
4.	PILOT & BURNER OPERATION	Page 8
5.	TECHNICAL DATA-SERVICING	Page 9
6.	FEATURES	Page 10
7.	TECHNICAL DRAWINGS	Page 11
8.	DRAWING	Page 12
9.	SPARE PARTS	Page 13
10.	WARRANTY	Page 14
11.	BRANCHES	Page 15

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 RADIANT CHAR-BROILER
MODELS RBA-12, 24, 36, 48**

GOLDSTEIN RADIANT CHAR-BROILERS 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.
- Lift off base and screw the adjustable legs on the unit.
- 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 date 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 RBA is factory adjusted can be seen on the rating plate, located on the front left side of 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 AS601/AG601 and any other authority having jurisdiction.

• REGULATOR

(The regulator is supplied as a separate item and must be connected into the supply to the appliance by a Licensed Gas Fitter. It should be fitted as close as possible to the appliance inlet.

NOTE: Models operating on **LP Gas** will be supplied with a regulator as from (1st January 2005) as new standard (AS4563/AG300).

Ventilation

Adequate ventilation must be provided, preferably by a hood with vent and exhaust fan. Never make a direct connection between the flue of the appliance and the vent flue.

2. INSTALLATION Cont'd

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

1. Place onto Stand. It may be easier to first remove the cast iron grates and radiant hoods.
2. Place the appliance in its final position.
IMPORTANT Care must be taken at this stage to avoid fire hazards from combustible surfaces or other materials.
3. Assemble radiant hoods over the burners and also cooking grates on top.
4. Have a Licensed gas fitter or your Gas Company connect the appliance to the mains supply. Location of the connection is on the right as per Drawing on **Page 11** and approximately 114mm from the floor. The fitting is 19mm 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.
5. The pressure regulator (NG) and LPG 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 are in position – the larger tray under the burners and the smaller tray below the drain from the front gutter.
4. Turn on the gas supply and light the pilots as per **Page 8** (initial ignition may be slow owing to air in the lines). If pilot needs adjustments, access to the pilot is by lighting off top grates and burner hoods. The flame should not lift from the pilot ports and should not have yellow tips.

2. INSTALLATION Cont'd

5. Main burners may now be turned on as on Page 7 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 in the burner throat underneath. 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 however, 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 by Gasfitter or Authority service person
**COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING
PRESSURE ETC.**

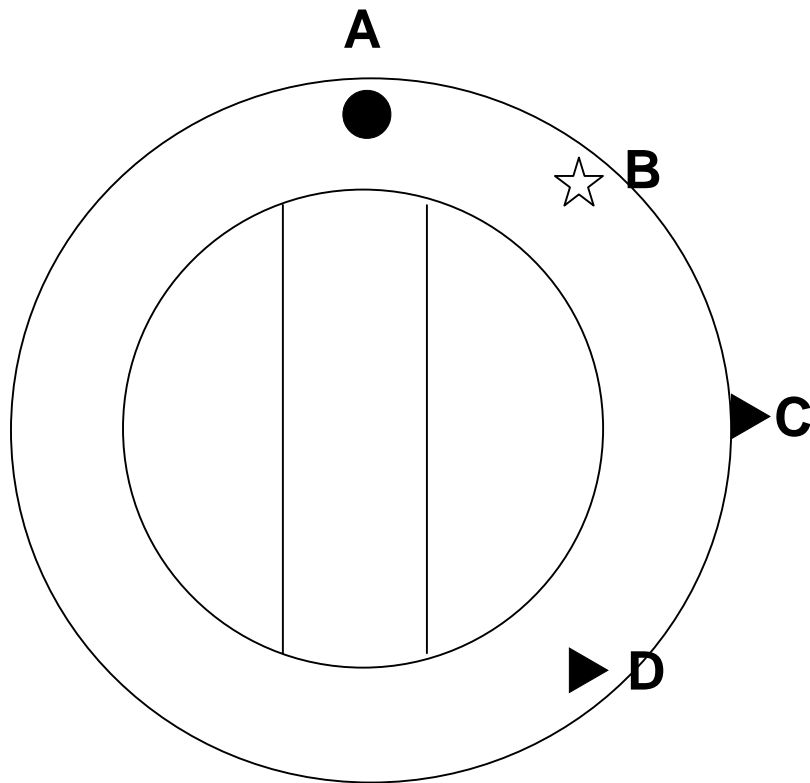
COMMISSIONING CHECK LIST

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 THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSURE.

NATURAL GAS	1.00 KPA
LPG	2.75 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) ALSO WHAT NOT TO DO, E.G. WATER, 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.

NOTE

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

4. CONTROL

- 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 and 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.

5. TECHNICAL DATA-SERVICING

INJECTOR FOR ALL MODELS

GAS TYPE	INJECTOR mm	kPa
N.G.	2.00	1.00
L.P.G.	1.10	2.75

OVERALL DIMENSIONS

Product	Model No.	Dimensions mm			Cooking Area	No of BURNERS	No of GRATES	GAS Mj	NET Kg	CUBIC METRE
		WIDTH	DEPTH	HIGH						
BENCH MODELS	RBA-12	305	800	475	240 X 545	2	3	38	65	0.1
	RBA-24	610	800	475	510 X 545	4	7	76	114	0.2
	RBA-36	914	800	475	815 X 545	6	11	114	150	0.3
	RBA-48	1220	800	475	1120 X 545	8	15	152	200	0.4

Note All unit with 3/4" BSP Governor

CONVERSION INSTRUCTIONS N.G. TO L.P.G.

1. Remove injectors from burners and change injector to suitable orifice (see gas injectors details table above).
2. Remove pilot assembly. Change pilot injector **NG= 2.6 LP = 1.6**
Stamped on head pilot this Number not a dimension.
3. Re-assemble pilot assembly.
4. Check all connections for leaks.
5. Adjust the T.P.P. to suit L.P.G.
6. Change Rating Plate.

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 may be removed and the burner cleaned. The injector will then also be exposed for service.

PILOTS

These may be serviced similarly to the burners.

GAS COCKS

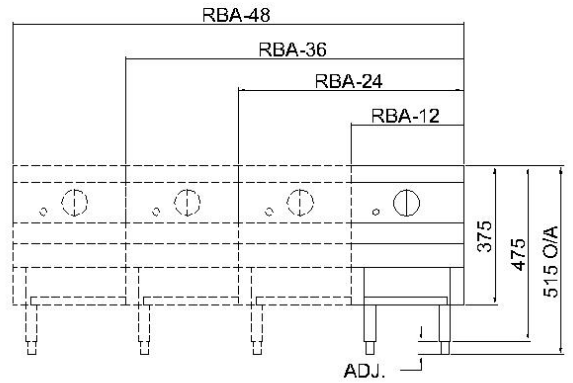
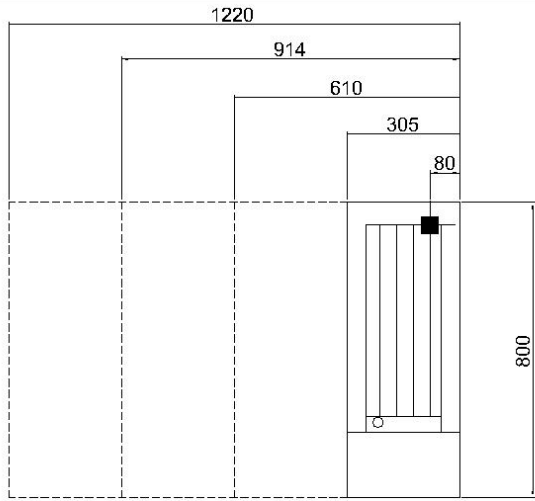
First remove the knobs then undo the fixing screws on either of the front panel. Lift off this panel and the cocks are accessible for service. Always turn off the main gas inlet cock before carrying out any service to the individual burner cocks.

6. FEATURES

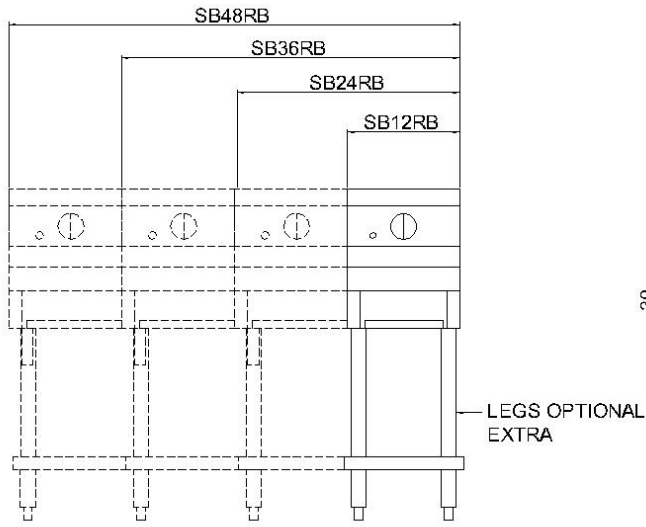
FEATURES

- Heavy duty radiants, extra heavy, specially cast radiants generate more heat for better controlled griller – rugged and maintenance free.
- Flame Control Grates, flaring controlled by special trough cast right into grate. Scientifically designed to let just the right amount of oil drip onto the radiants.
- Reversible Grates, come in 75mm sections for easy handling. Designed for flexibility of griller.
- 2 Drip pans, one pan to catch dripping under the burners, the other pan keeps excess oil away from radiants for safety and easy cleaning.
- Grease trough, excess grease flows to the front drain pan which is quick and easy to clean.

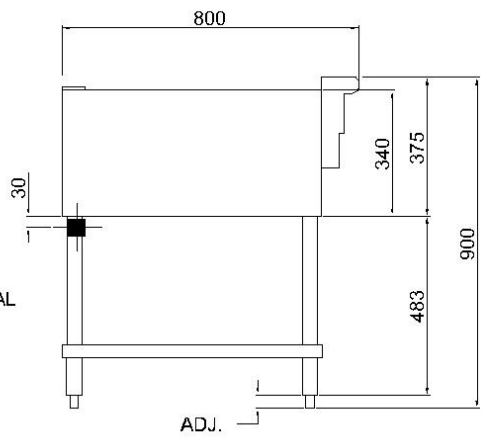
7. TECHNICAL DRAWINGS



STANDARD RBA



RBA-SB MODELS
(STAND MOUNTED)



 GAS ENTRY (3/4") B.S.P.

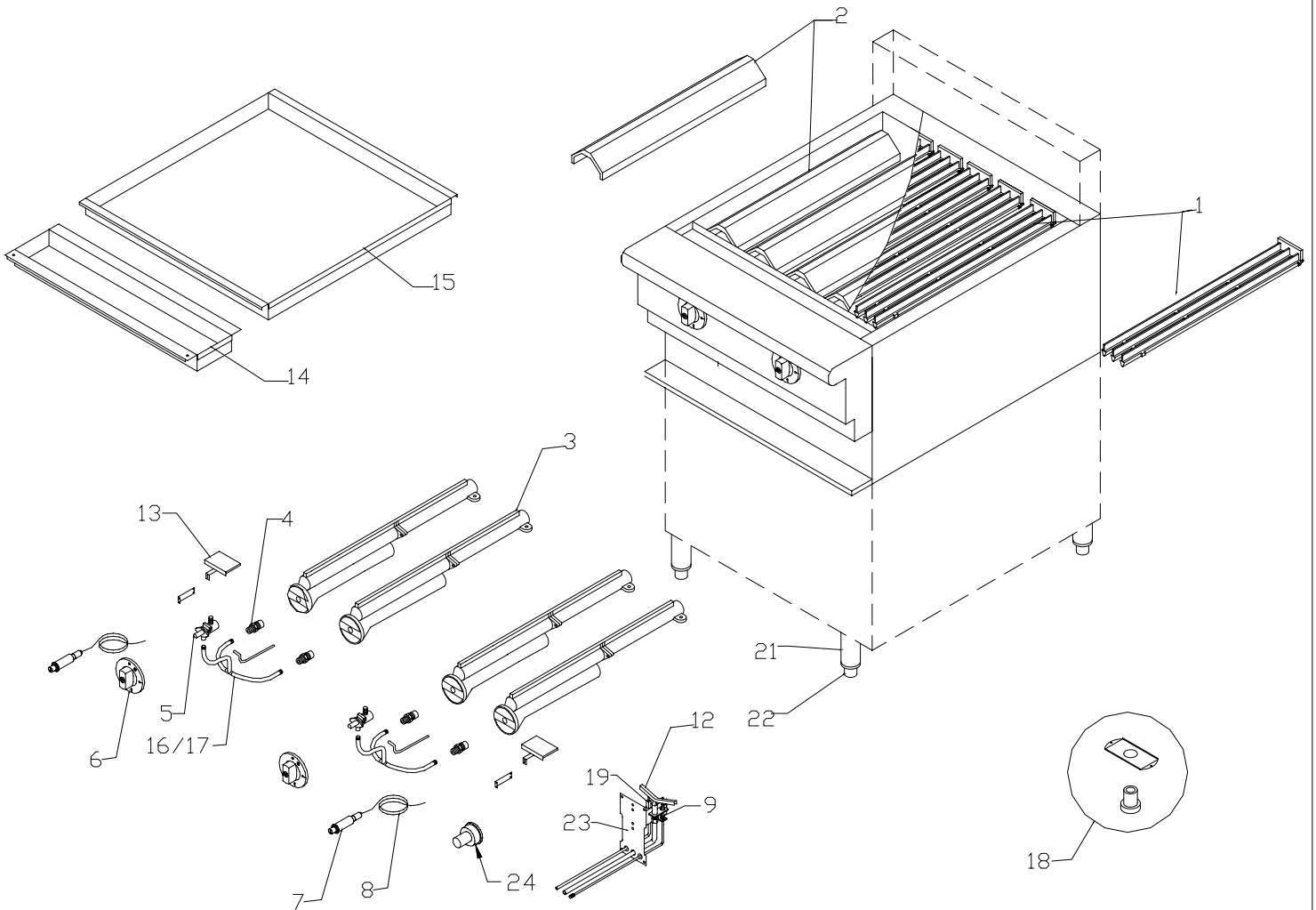
RBA-12/24/36/48

8. DRAWING

MODEL: RBA-12, 24, 36, 48

BROILER CHAR GLO

BQ04



MODEL VARIATION(PARTS)



9. SPARE PARTS**MODEL: RBA-12, 24, 36, 48**

ITEM No.	CODE	DESCRIPTION
1.	RBA00M02	GRATE – RBA TOP
2.	RBA00M01	HOOD
3.	GBNRBA01	BURNER – BRAY BURNER RBA12 (OLD)
3.	GBNRBA00	BURNER – AC195 (NEW)
4.	GIJGP110	INJECTOR – RBA 1.1mm L/P
4.	GIJGP200	INJECTOR – RBA 2.0mm N/G
5.	GCKRBA01	GASCOCK – RBA TOWN GAS ONLY
5.	GCKGR001	GASCOCK – RBA/GPG/PF WITH F/F DEVICE
6.	MKNPLM21	KNOB – GASCOCK GCKPF001/GCKGR001 (PF BOIL.)
7.	ESP00003	SPARKER – PIEZO C/W SPRING, WASHER, NUT
8.	ESPL0402	LEAD – H.T 400mm FOR SPARKER (GRIDDLE)
9.	GTC00450	THERMOCOUPLE – L=450 (TOP BURNER)
10.	GPI00003	PILOT – RBA/GPGDSA (3WAY)
11.	GPIC0003	ELECTRODE – CERAMIC GPI00003 PILOT
12.	GPIB0007	WING PILOT
13.	RBA00P02	PILOT COVER (NEW)
13.	RBA00A01	PILOT COVER (OLD)
14.	RBA24P12	FRONT DRIP TRAY
14.	RBA36P12	FRONT DRIP TRAY
14.	RBA48P12	FRONT DRIP TRAY
15.	RBA12P13	BACK DRIP TRAY
15.	RBA24P13	BACK DRIP TRAY
15.	RBA36P13	BACK DRIP TRAY
15.	RBA48P13	BACK DRIP TRAY
16.	RBA00A02	COPPER PIPE MANIFOLD TO INJECTOR – RBA
17.	RBA00A03	COPPER PIPE MANIFOLD TO INJECTOR – RB – PFMA
18.	MMM00A35	CERAMIC BUSH & CIRDLIP KIT
19.	GPIC0007	ELECTRODE – WING PILOT
20.	GMA00002	MAGNETIC ARMATURE – (OPEN BURNER) N21S
21.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT
22.	MLEPLBF1	FEET – PLASTIC BULLET 2D
23.	GPI00A15	NEW PILOT ASSEMBLY
24.	GPU00001	PILOT SPUD – 1.6mm L/P/G
24.	GPU00002	PILOT SPUD – 2.6mm N/G
25.	GPI00A10	OLD PILOT ASSEMBLY
25.	GPI00A09	OLD PILOT ASSEMBLY

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).

10. J G OLDSTEIN & CO PTY LTD BRANCHES

For inquiries please call your nearest state branch:

For inquiries please call your nearest state branch:

Head Office

211-213 Woodpark Road
New South Wales 2564
Phone: 02 9604 7333
Fax: 02 9604 5420

Victoria

Unit 13
260-264 Wickham Road
Moorabbin
Victoria 3189
Phone: 03 9553 1488
Fax: 03 9553 0785

Queensland

Unit 3
49 Logan Road
Woolloongabba
Queensland 4102
Phone: 07 3891 1466
Fax: 07 3393 1333

South Australia

Suite 26
283-287 Sir Donald Bradman Drive
Brooklyn Park
South Australia 5032
Phone: 08 8238 3423
Fax: 08 8238 3400

Western Australia

10 Wittenberg Drive
Canning Vale
Western Australia 6155
Phone: 08 9456 0559
Fax: 08 9456 0554