



TEPPANYAKI
PROUDLY AUSTRALIAN MADE
INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION

MODELS TK-24 TK-30 TK-36 TK-45



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 TEPPANYAKKI

MODELS TK-24, TK-30, TK-36,TK-45

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

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

RECEIVING INSPECTION

- Check crates for handling damage. After carefully uncrating, check for “concealed” damage. Report any damage immediately to carrier and to dealer.
- Remove check all loose items from unit and check contents as found on back of warranty cards.
- Check type and capacity of gas supply.
- The type of gas for which this Teppanyaki is factory adjusted can be seen on the rating plate, located on the front Control Panel.

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

2. INSTALLATION INSTRUCTIONS

PRE-INSTALLATION OF THE TEPPANYAKI

1. Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
2. Remove banding and cardboard outer.
3. Lift off wooden base.
4. Push in legs and tap in with a hammer into tubes (If required mount on stand (OPTIONAL))

INSTALLATION

(FOR AUTHORISED TECHNICIANS ONLY)

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

Adequate ventilation must be provided by a hood with vent and exhaust fan. Never make a direct connection between the unit and vent flue. Check there is sufficient room between doors and other units to allow equipment to be moved into position.

Check the data plate to ensure that the appliance is suitable for the gas supply to which it is to be connected and for information relative to gas input. Etc.

Follow these instructions carefully.

1. Set unit in correct position (**ENSURE THERE IS A MIN 25mm REAR WALL CLEARANCE FROM COMBUSTIBLE MATERIALS AND THAT THE UNIT IS PLACED ON A FIRE PROOF BASE**) and adjust feet using a spirit level, checking from back to front and side to side.
2. Have a licensed gas fitter or our local gas company connect the appliance to the mains pressure supply.

NOTE:

The appliance must be installed by an authorised person and in accordance with the regulations of the local Gas Authority, **AS5601/AG601** and any other authority having jurisdiction. The appliance has been tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions. Correct operation of the appliance must be tested as part of the installation procedure.

The governor supplied must be installed on the gas inlet to the appliance. This is supplied as a loose item. Licensed Gasfitter should make connection to main gas line. Install a manual shut-off valve in gas line to the appliance manifold and union.

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

2. INSTALLATION INSTRUCTIONS

3. All equipment must be sitting level for proper operation and combustion where plinth type installation is made, plinth height and front overhang must be 50 mm minimum. Levelling can be made by the use of metal shims. For griddles where adjustable legs are provided, levelling can be made easily due to the threaded construction of the legs.

Licensed plumber should make connection to main gas line. Install a hand shut-off valve in gas line to the appliance manifold.

3. COMMISSIONING INSTRUCTIONS

OPERATION (FOR AUTHORISED TECHNICIANS ONLY)

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

Note: Before igniting the Teppanyaki plate, remove the protective coating on the plate with solvent (e.g. mentholated spirits).

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

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

Turn the Teppanyaki plate off and apply a coating of cooking oil to the whole griddle plate surface. Failure to do this will cause the warranty to be void.

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

3. COMMISSIONING INSTRUCTIONS

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. MAKE SURE ALL ELECTRIC AND GAS CONNECTIONS ARE CORRECT AND TIGHT.
5. LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.
6. TURN ON GAS OR ELECTRICITY.
7. ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSURE.

NATURAL GAS	1.00 KPA
LPG	2.65 KPA
8. TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE AND OVEN.
9. 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.
10. 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.**

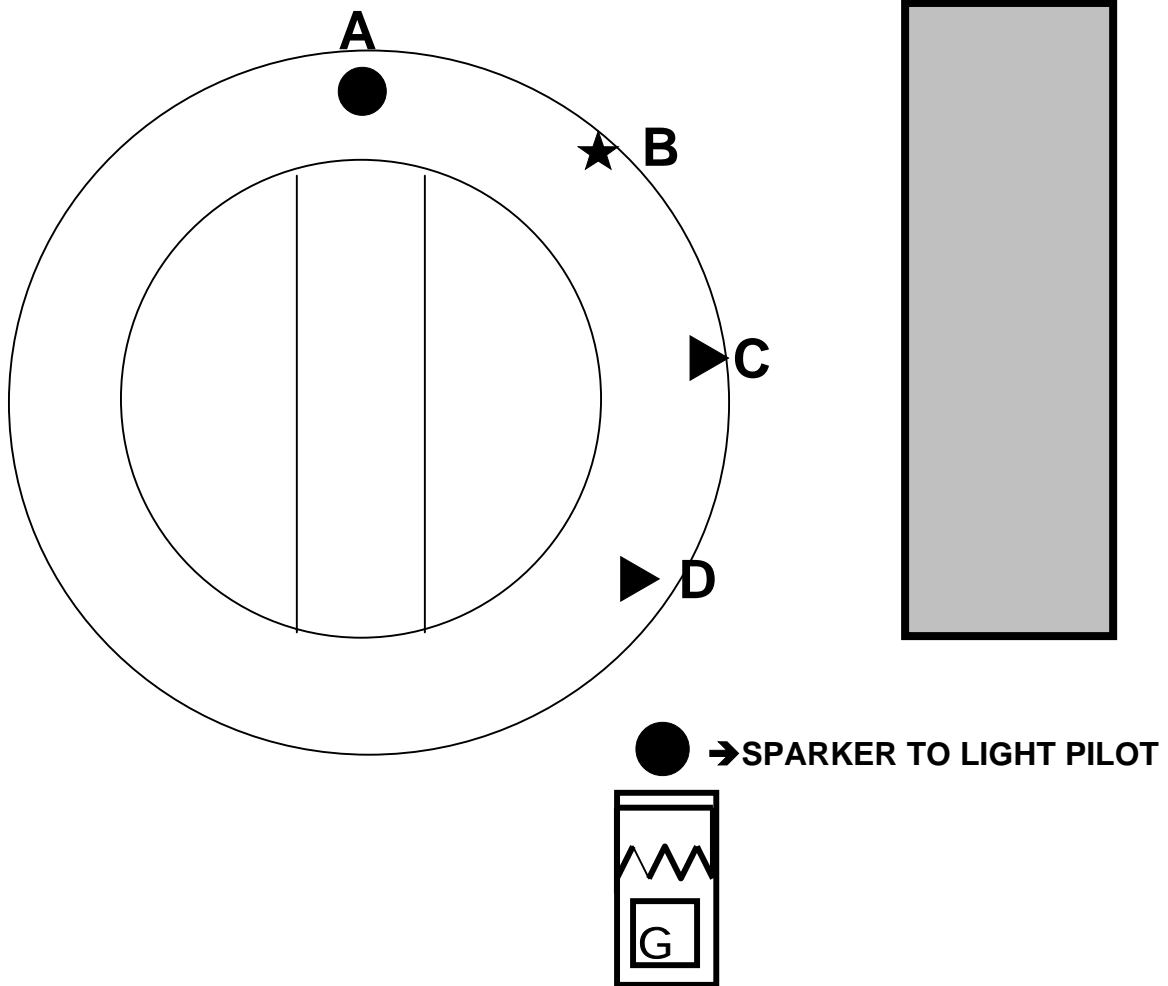
4. OPERATING INSTRUCTIONS**GAS BURNERS**

TK-24	1 BURNER
TK-30	1 BURNER
TK-36	1 BURNER
TK-45	2 BURNERS

The Burners are adjusted as described on Page 9.

Cooking is generally started towards the middle of the burner and then moved to the area which is not directly over the burner and can be held there for final finishing.

5. PILOT & BURNER OPERATION



- 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.

6. TECHNICAL INSTRUCTIONS Cont'd**PILOTS**

Polidoro 509. Gas to pilot is controlled through an injector spud. This spud needs to be replaced when converting between L.P. and N.G. If appliance cannot be correctly adjusted, advise the local gas authority or the appliance manufacturer.

CONTROLS

The only controls are the PEL 21S gas valves. All are accessible after the front stainless steel fascia is removed.. If controls get hard to turn, get a service man to remove the two screws at the front of the control and put a high temperature graphite grease on the shaft.

7. TECHNICAL DATA

INJECTOR SIZES

Conversion to other gases	Injector	Drill
N.G	3.10	32
L.P.	1.85	49

CONVERSION INSTRUCTIONS

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

1. Replace N.G. burner injectors with L.P. injectors (refer to table this page).
2. Replace pilot injectors to required size.

N.G. #32
L.P. #22

3. Disconnect regulator from gas supply line – Reconnect LPG regulator.
4. Reset pressure test point on manifold to 2.75 kPa.
5. Adjust burner aeration slide.

Relevant required gas pressures for use in conversion

Natural.	1.0 kPa W.G.
L.P.	2.65 kPa W.G.
Town or manufacture gas	0.625 kPa W.G.

8. CLEANING INSTRUCTIONS

CLEANING/MAINTENANCE OF TEPANYAKI

Frequently during the cooking, clean Teppanyaki plate with a high heat spatula (this will prevent food build up and will make the final daily cleaning of the Teppanyaki plate easier).

Use a mild cleaner, CAUSTIC cleaners **ARE NOT TO BE USED**, otherwise warranty will be void.

Clean down plate at the end of each working day. Thoroughly wash all traces of cleaner off Teppanyaki plate with lukewarm soapy water, then rinse again and again with fresh water and wipe thoroughly. Lightly coat plate with oil.

NOTE Ensure to empty out the grease can regularly while cleaning griddle otherwise grease can will overflow.

Let griddle plate run on high for a few minutes to completely dry the water from the plate.

Using a basting brush, after plate is completely dry and cool, cover the plate with a thin layer of cooking oil to maintain the shinny appearance of the plate.

When cleaning the stainless steel surface under **NO** circumstances should wool brushes or scraping implements of common steel be used on the stainless steel because ferrous particles can deposit on the stainless steel surface causing by their oxidation, rust spots.

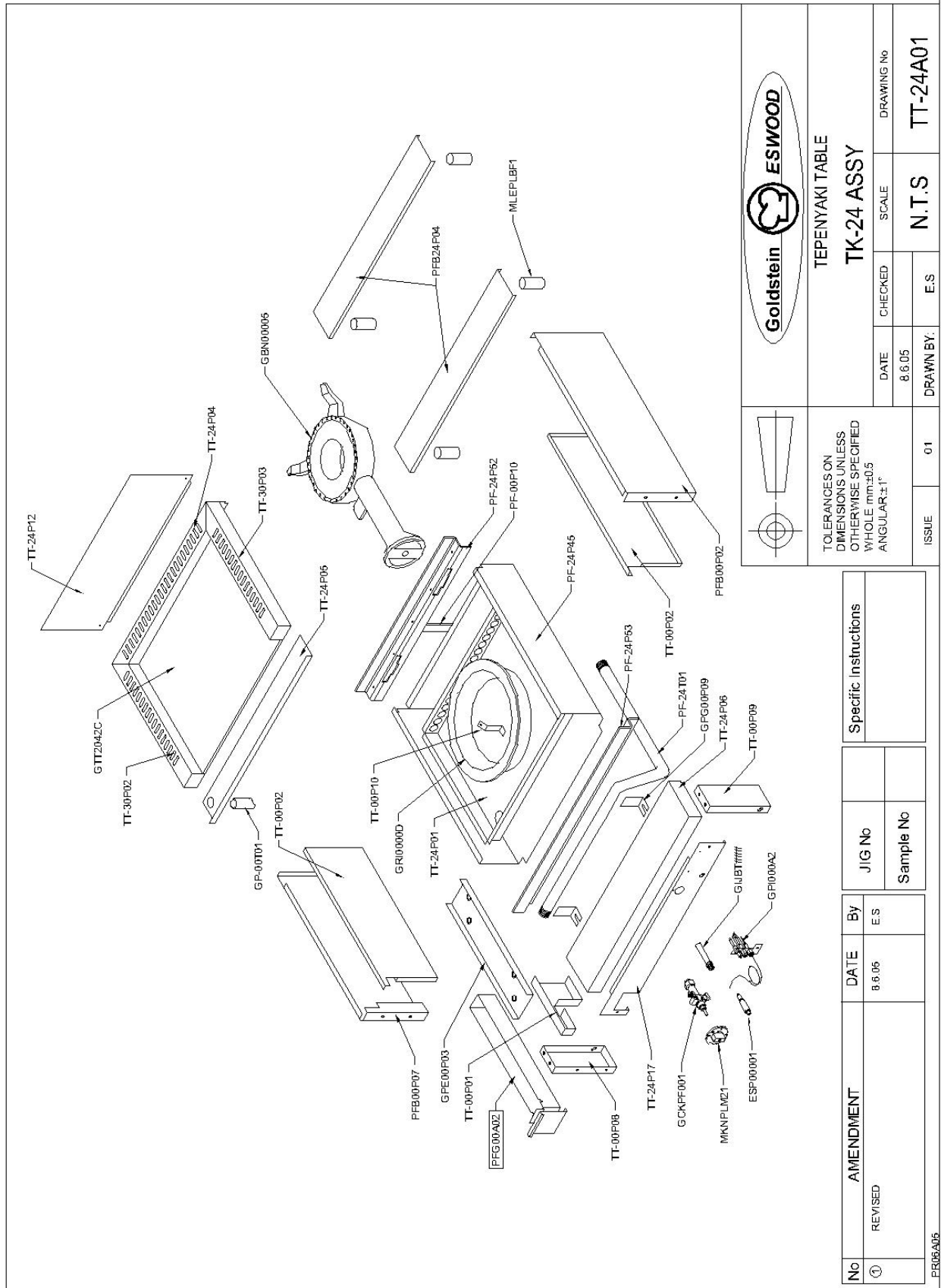
Scotchbrite can also be used but it is necessary to always rub the surfaces in the direction of the stainless steel finish.

If the appliance is to remain inoperative for a certain period, cover the Teppanyaki plate with a thin layer of cooking oil, note that it is advantageous to keep the room in which the appliance is installed.

Note

IF CAUSTIC SODA BASED OVEN CLEANERS ARE USED WARRANTY IS VOID.

9. TEPPANYAKI TABLE



TEPENYAKI TABLE
TK-24 ASSY

DATE	CHECKED	SCALE	DRAWING No
8.6.05			TT-24A01
DRAWN BY:	E.S.	N.T.S.	

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

ISSUE 01

Specific instructions

JIG No

Sample No

No	AMENDMENT	DATE	By
①	REVISED	8.6.05	E.S.

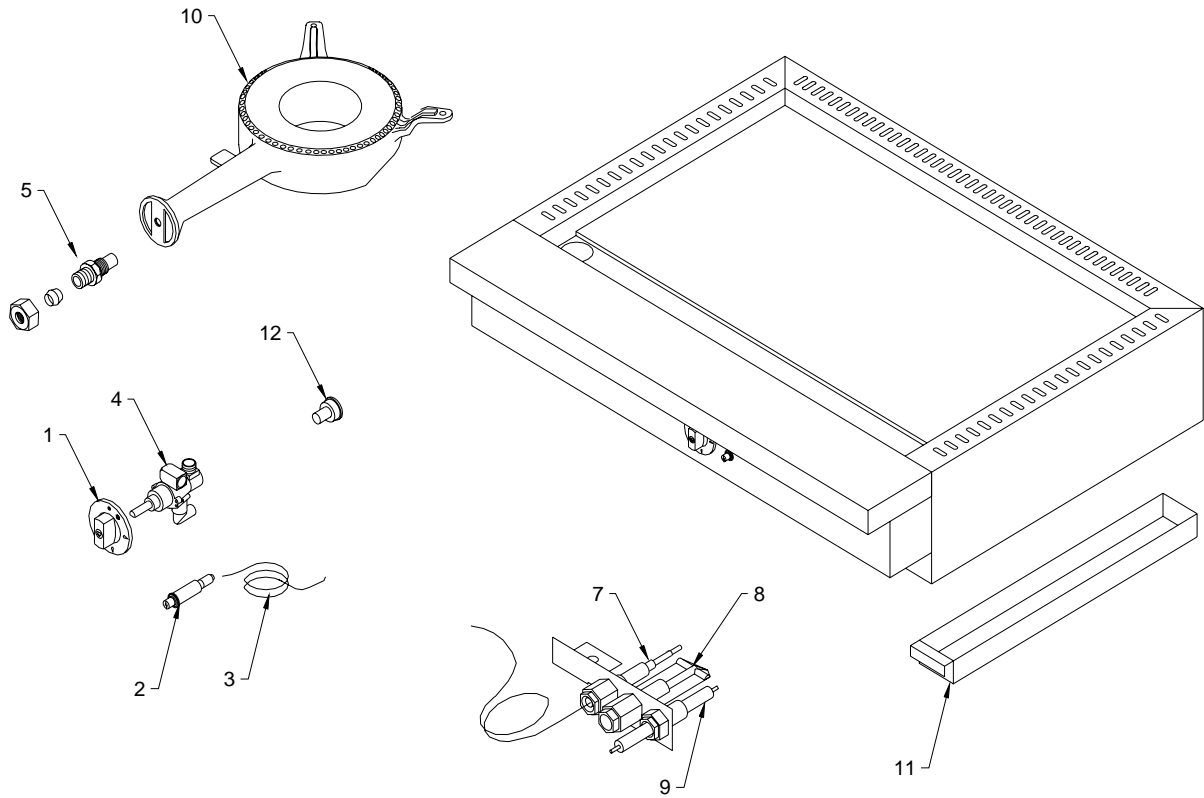
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10. DRAWINGS

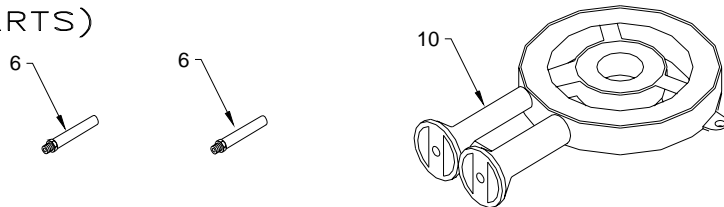
MODEL: MODELS TK-30 TK-36 TK-45

TEPENYAKI TABLES

MS02



MODEL VARIATION(PARTS)



10. SPARE PARTS

MODELS TK-30 TK-36 TK-45

ITEM No.	CODE	DESCRIPTION
1.	MKNPLM21	KNOB – GASCOCK GCKPF001 / GCKGR001 (PF BOIL.)
2.	ESP00003	SPARKER – PIEZO C/W SPRING, WASHER, NUT
3.	ESPL0650	LEAD – H.T 650mm FOR SPARKER (GRIDDLE)
4.	GCKGR001	GASCOCK – RBA/GPG/PF WITH F/F DIVICE
5.	GIJGP275	INJECTOR – N/G 2.75mm (NEW)# 32 DRILL
5.	GIJGP185	INJECTOR 0 – L/P 1.85mm (NEW)# 49 DRILL
6.	GIJBT150	INJECTOR – INNER 1.5mm N/G (OLD)
6.	GIJBT105	INJECTOR – INNER 1.05mm L/P (OLD)
6.	GIJBT130	INJECTOR – OUTER 1.30mm L/P (OLD)
6.	GIJBT210	INJECTOR – OUTER 2.10mm N/G (OLD)
7.	GTC00450	THERMOCOUPLE – L=450 (TOP BURNER)
8.	GPIB0002	BODY – PILOT, POLIDO. PF/PFC OVEN PFG CHD
9.	GPIC0002	ELECTRODE – CERAMIC GPIB0002 (509F)
10.	GBN00005	BURNER – NEW
10.	GBNCW000	BURNER – OLD
11.	TT-00P03	GREASE CAN ASSEMBLY
12.	GIJ00022	PILOT SPUD #22 L.P.G
12.	GIJ00032	PILOT SPUD #32 N/G

11. 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).

13. J GOLDSTEIN & CO PTY LTD BRANCHES

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
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