
BAKE & PIZZA GAS OVEN

**PROUDLY AUSTRALIAN MADE
INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION**

MODELS G236



G236

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1. INTRODUCTION

Congratulations for purchasing your Goldstein commercial cooking appliance. J. Goldstein & Co. is a wholly owned Australian company and have 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 BAKE & PIZZA GAS OVEN MODEL G236

GOLDSTEIN BAKE & GAS OVENS 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 G236 is designed especially for the purpose of baking and pizza making. It has a heavy cordurite tile floor and a wide shallow throat allowing an even temperature and a quick recovery. This appliance can also be double stack.

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 G263 is factory adjusted can be seen on the rating plate, located on the bottom front panel of the Oven.

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

2. INSTALLATION

PRE-INSTALLATION

Adequate ventilation must be provided, preferably by a hood with vent and exhaust fan. Never make a direct connection between the flue of the Oven and the vent flue. See that there is sufficient room between doors and openings to move equipment into the kitchen. Check the data 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.

INSTALLATION

Please follow these instructions carefully

The Model G236 oven can be installed as a single unit and is then supplied with 790mm legs and an undershelf. .

1. Remove all loose items from unit, check contents.
2. Remove unit from timber base.
3. Remove bricks, frame and burner reflector from oven.
4. Set unit in approximate position but on right hand side.
5. Bolt under shelf to the four (4) legs then bolt the legs to the underneath of the G236 Oven.

Note: Care must be taken with this lift as it may be as much as 400 Kgs.

6. Unit can be placed into correct position, observing the following minimum wall clearance.

From rear wall	150mm
From right wall	25mm
From left wall	100mm
7. Replace burner reflector, brick frame bricks.

Adjust height and level by means of adjustable feet, should be levelled left to right but should have a slight fall to the front to allow normal fluing.

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.

2. INSTALLATION

Have a licensed gas fitter or your local Gas Company connect the appliance. Correct operation of the appliance must be tested as part of the installation the appliance has been tested and preset before leaving or factory but small adjustments may be necessary to suit local conditions.

If the appliance fails to operate correctly, check the following:

1. Data plate for correct gas type and pressure and adjust pressure, if necessary.
2. Correct aeration by adjusting the circular shutter at the injector.
3. Injector size.

If the appliance still fails to operate correctly then contact the manufacturer or his agent.

LIGHTING INSTRUCTIONS

The purpose of the safety pilot flame is to lock the entire gas system, if for any reason the pilot flame is not lit. For instance if the gas supply is shut off at the main for any service reason then this oven is safe and will not flood the oven with gas when the service is restored. Allow five minutes for any unburnt gas to clear from oven and then follow normal lighting procedures as indicated on front panel of oven.

GOVERNOR

The governor is supplied as a separate item and must be connected into the supply to the appliance by a licensed gas plumber. 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)

DIMENSIONS

THROAT	215mm
WIDTH	1230mm
DEPTH	1200mm Overall flue
HEIGHT	656mm (less legs)
HEIGHT	1540mm (with legs) Overall flue
WEIGHT	330 kg

NOTICE

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

3. COMMISSIONING**COMMISSIONING CHECK LIST**

1. CHECK FOR DAMAGE AND MISSING PARTS.
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 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 .
7. ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSURE.

NATURAL GAS	1.00 KPA
LPG	2.75 KPA
8. TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE AND STEAMER.
9. SHOW CUSTOMER
 - A) HOW TO WORK EQUIPMENT
 - B) HOT TO CLEAN
 - C) HOW TO PULL IT APART E.G. TRAYS, TRIVETS.
 - D) ALSO WHAT NOT TO DO, E.G. 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.

NOTE

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

4. OPERATING INSTRUCTIONS

OPERATING

BEFORE FIRST USE

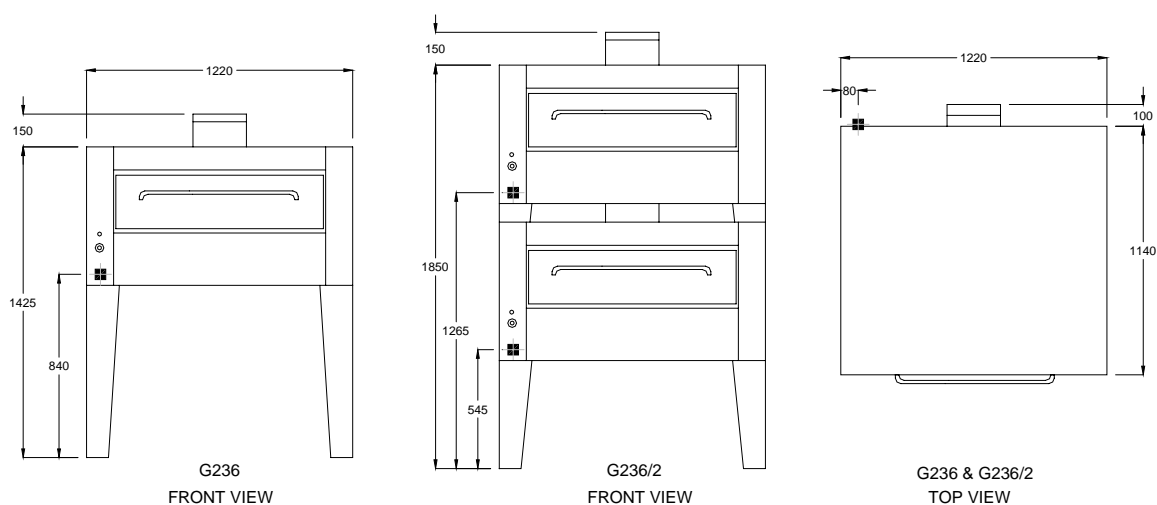
Clean protective oil from bright parts with a solution of washing soda or other mild grease dissolving medium. Rinse thoroughly. Clean all plates and shelves – if supplied. Thoroughly test all gas connections for leaks.

NOMINAL HOURLY GAS CONSUMPTION

Type of Gas	Injector Size	Mj
Natural	3.40	60
LP Gas	2.15	61

PRESSURE TEST POINT

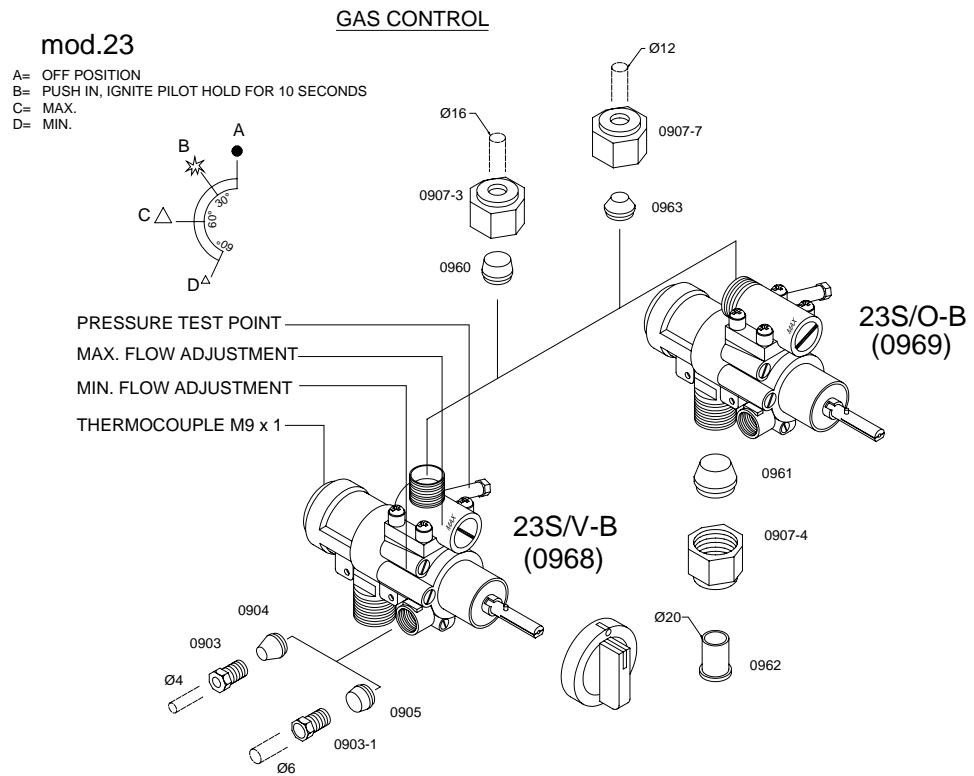
	NG	L.P.G.
T.P.P.	1.00 kpa	2.75 kpa



MODEL NO.	OVERALL DIMENSIONS			OVEN INTERIOR			GAS RATING	APPROX. SHIP WT
	WIDTH(A)	DEPT H	HEIGHT	WIDTH (B)	DEPTH	HEIGHT		
	Mm	Mm	Mm	Mm	Mm	Mm		
G236	1220	1240	1575	920	920	210	60	
G236/2	1220	1240	2000	920	920	210	120	

5. CONTROL

MOD 23



5. ROBERTSHAW CONTROL

A Robertshaw FD 4200 Commercial Gas Thermostats is used to control temperature.. A PEL N23S gas cock is supplied by Bromatic, which incorporates a pilot line and Flame Failure device (AGA App.No.4062). There is a pressure test point on the top elbow out of the thermostat going to the burner.

E38

COMMERCIAL GAS THERMOSTATS

4200(FD) COMMERCIAL GAS THERMOSTAT

The 4200 Series (Model FD) is a heavy duty, high capacity, commercial gas thermostat. Valve response is either **snap throttle** (FDO) using dual internal valves giving full on to off operation, or **throttle** (FDTO) using a single internal valve which gives full on to by-pass operation.

- 3/8" pipe inlets and outlets (side and rear) two pipe plugs included.
- 1/4" tube pilot outlets (side and rear) with 3/16" tube adaptor fitting and 1/4" tubing plugs included.
- Index pointer may be changed to any of four mounting positions or removed if not required.
- SLIP-FIT®, 4-way dial adapts to any of four mounting positions.
- Rear housing gasket included so that "on the job" housing change maybe made from original control.
- AGA number T276003.



4200-025

MODEL	AMBIENT TEMP.	INLET	OUTLET	CAPACITY
FDH, FDO, FDTH, FDTO, FDS, FDL	32° TO 350°F	3/8 NPT (F)	3/8 NPT (F)	100,000
		1/2 NPT (F)	1/2 MPT (F)	
		7/16 cc (F)	7/16 cc (F)	
FD-1		1/2NPT	1/2NPT	200,000

CONTROL FUNCTION

MODEL TYPE	VALVE ACTION	BURNER FLAME RANGE	TYPICAL APPLICATION
FDO	SNAP THROTTLE	FULL TO OFF	OVEN (150 TO 550°F)
FDTO	THROTTLE	FULL TO BY-PASS	OVEN (LOW TO 550°F)
FDH	SNAP THROTTLE	FULL TO OFF	OVEN (650°F)
FDTH	THROTTLE	FULL TO BY-PASS	OVEN (650°F)
FDL	SNAP THROTTLE	FULL TO OFF	LIQUID-FRYERS
FDTL	THROTTLE	FULL TO BY-PASS	LIQUID FRYERS
FDS	SNAP THROTTLE	FULL TO OFF	SURFACE GRIDDLE
FDS	THROTTLE	FULL TO BY-PASS	SURFACE GRIDDLE

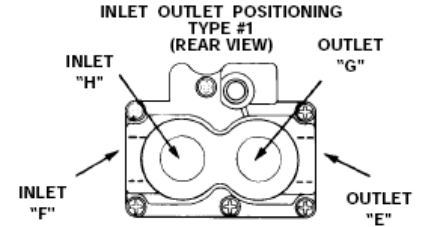
5. ROBERTSHAW CONTROL

COMMERCIAL GAS THERMOSTATS

4200 (FD) BODY TYPE #1

All FD controls on this page have a Type #1 body.

TYPE #3
4200-025



ORDERING DATA

UNI-LINE ORDER NO.	MODEL TYPE	INLET		OUTLET		PILOT OUTLET	CAPILLARY LENGTH	MOUNTING POSITION	BULB SIZE
		SIDE "F"	REAR "H"	SIDE "E"	REAR "G"				
100 TO 200°F – A 3/8" PIPE STUFFING BOX IS ATTACHED TO CAPILLARY									
4200-105	FDL	1/2" PIPE		1/2" PIPE		SIDE	36"	UP	3/8" X 6" NICKEL
100 TO 450°F – NO DIAL									
4200-401	FDS	3/8" PIPE	3/8" PIPE	3/8" PIPE		REAR	30"	UP	3/8" X 3-1/2" NICKEL
150 TO 550°F									
4200-002	FDTO		7/16" TUBE		7/16" TUBE	NONE	40"	4-WAY	3/16" X 14-3/4" NICKEL
4200-012			7/16" TUBE		7/16" TUBE	NONE	72"		3/16" X 14-3/4" NICKEL
4200-017		1/2" PIPE		1/2" PIPE		SIDE	54"		
4200-018		FDO	3/8" PIPE			NONE	72"		
4200-025 UNI-KIT				3/8" PIPE	3/8" PIPE	3/8" PIPE	SIDE & REAR		
200 TO 400°F – FRYER APPLICATIONS – BOTH MODELS HAVE A 3/8" PIPE STUFFING BOX									
4200-701	FDL	3/8" PIPE		3/8" PIPE		SIDE	36"	UP	5/16" X 9-1/8" NICKEL
4200-702		1/2" PIPE		1/2" PIPE					
LOW (200°F) TO 550°F									
4200-026 UNI-KIT	FDTO	3/8" PIPE	3/8" PIPE	3/8" PIPE	3/8" PIPE	SIDE & REAR	54"	4-WAY	3/16" X 14-3/4" NICKEL
300 TO 650°F									
4200-503	FDTH	1/2" PIPE		1/2" PIPE		SIDE	48"	4-WAY	3/16" X 15-3/8" NICKEL
4200-510 UNI-KIT	FDTH	3/8" PIPE	3/8" PIPE	3/8" PIPE	3/8" PIPE		54"		
4200-514	FDH	1/2" PIPE		1/2" PIPE					

6. OVEN BURNER

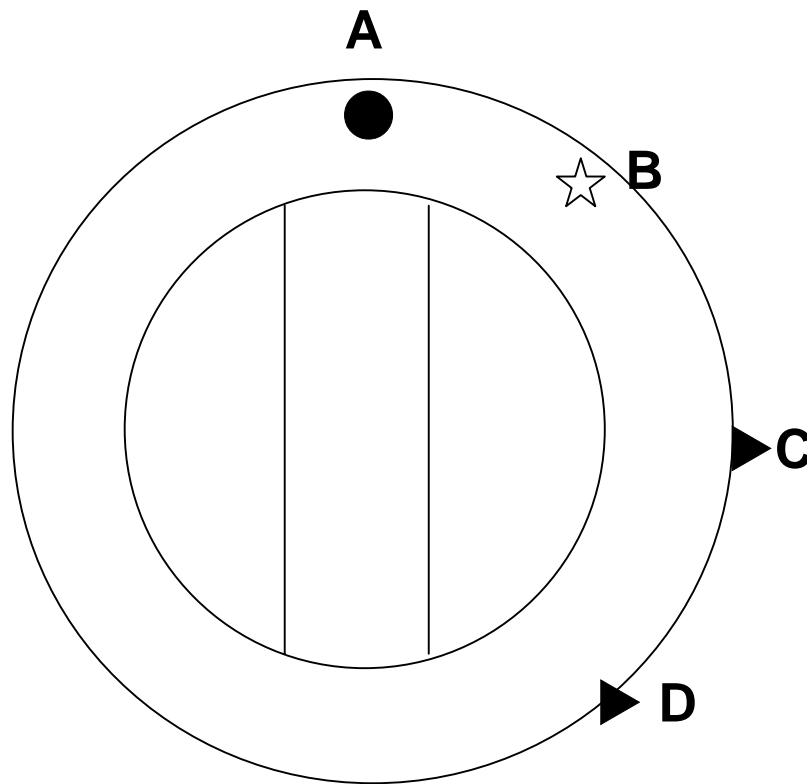
OVEN BURNER

Constructed of heavy duty Cast Iron H Burner. Whilst these burners are suitable for all gases, adjustments to aeration and injector sizes are a necessary preliminary to conversion. (Conversion details are given at the end of these instructions).

OVEN PILOT BURNER

Bunsen type pilot, which may easily be disconnected and removed for service. Flame adjustments may be made by turning the adjusting screw located on the inlet valve adjacent to the governor. The pilot is mounted 180° from the main burner ports with tracing holes provided to carry the flame.

7. PILOT 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.

8. MAINTENANCE & SERVICE

Any mechanical product, no matter how well made, will eventually require some service attention. This equipment will need less service attention if given normal care and frequent cleaning. Have the Gas Company or your serviceman check your equipment regularly.

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CONTROL

This appliance is fitted with a Robertshaw Model FDH 4200-524 thermostat with a range to 290°C. For any service refer to manufacturers data sheets.

9. PROBLEM SOLVING

CAUSE AND REMEDY FOR DEFECTIVE OVEN COOKING

1. **Too much bottom heat, which results in burning on the bottom of baked products also scorching on the sides. Products will be too light on top, uneven in colour on the top and probably raw in the centre.**

(a)	Cause: Insufficient (BTU) MJ input.	Remedy Check for blockage and clear
(b)	Cause: Thermostat calibration set too low.	Remedy Re-calibrate

2. **Too much top heat, which results in Dark top of baked products and light bottom, possibly not baked in centre.**

(a)	Cause: Excessive (BTU) MJ input.	Remedy Check burner injector orifice for correct size also check governor pressure.
(b)	Cause: Under active flue or flue restriction.	Remedy Check for obstruction in flue way.
(c)	Cause: Thermostat calibration too high.	Remedy Re-calibrate

3. **Uneven baking characteristics from side to side.**

(a)	Cause: Oven burner out of alignment	Remedy Level Burner.
(b)	Cause: Appliance not level side to side	Remedy Level appliance with spirit level.
(c)	Cause: Appliance not level side to side.	Remedy Level appliance with spirit level.
(d)	Cause: Burner baffle (if fitted) tilted causing Products of combustion to be directed to one side.	Remedy Replace baffle.

9. PROBLEM SOLVING Cont'd

4. Baking characteristics from front to back.

- | | | |
|-----|--|--|
| (a) | Cause:
Unit not level, front to back | Remedy
Using spirit from front to back, level up appliance by means of adjustable feet.. |
|-----|--|--|

5. Dried out Product

- | | | |
|-----|--|---|
| (c) | Cause:
Too low a temperature. | Remedy
Adjust thermostat accordingly. |
| (b) | Cause:
Too long a baking time. | Remedy
Adjust cooking time and temperature to suit product. |

6. Wide Variation of results from bake to bake.

- | | | |
|-----|--|--|
| (a) | Cause:
Fluctuating gas pressure. | Remedy
Fit or adjust governor. |
|-----|--|--|

7. Pilot outage

- | | | |
|-----|--|--|
| (a) | Cause:
Fluctuating pressure. | Remedy
Fit or adjust governor. |
| (b) | Cause:
Contamination of pilot orifice. | Remedy
Clean pilot orifice. |
| (c) | Cause:
Extreme over-gassing of main
or
Burner. | Remedy
Check burner jet orifice size

Governor adjustment. |
| (d) | Cause:
Defective thermocouple | Remedy
Replace. |
| (e) | Cause:
Defective safety shut-off valve. | Remedy
Replace. |
| (f) | Cause:
Poor connection between thermocouple
lead and valve. | Remedy
Clean |
| (g) | Cause:
Too high or too low input to pilot. | Remedy
Adjust |

NOTE: Millivoltage test by screwing an interrupter block into the back of the magnetic armature and rest with a millivolt meter and reading should be between 18-25 millivolts

9. PROBLEM SOLVING Cont'd

8. Burner goes out and flashes back

- | | | |
|-----|-------------------------------------|-------------------------|
| (a) | Cause
Excessive aeration. | Remedy
Adjust |
|-----|-------------------------------------|-------------------------|

9. Yellow Flame

- | | | |
|-----|---|---|
| (a) | Cause
Too much gas to burner. | Remedy
Check gas pressure and burner Jet orifice. |
|-----|---|---|

- | | | |
|-----|--|-------------------------|
| (b) | Cause
Insufficient aeration. | Remedy
Adjust |
|-----|--|-------------------------|

10. Harsh noisy flame

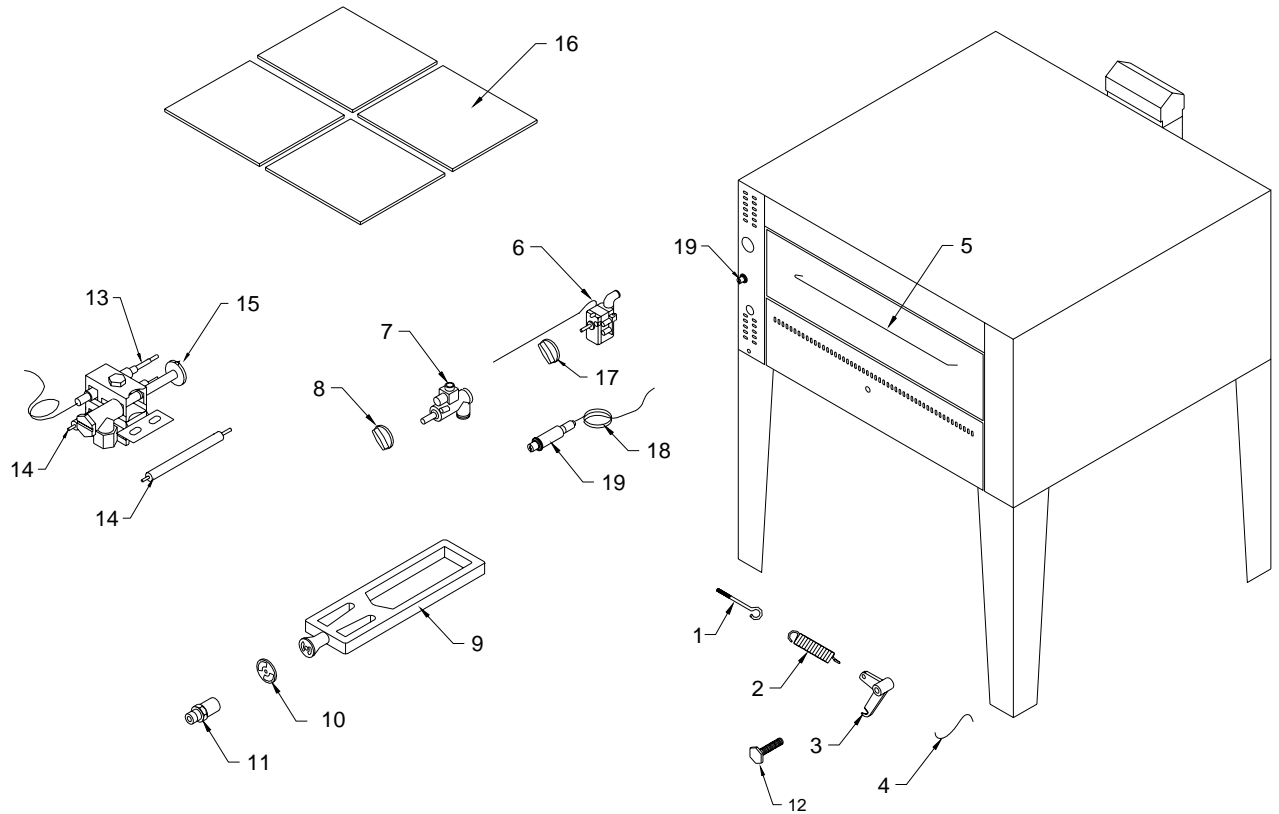
- | | | |
|-----|------------------------------------|--------------------------|
| (a) | Cause
Excessive aeration | Remedy
Adjust. |
|-----|------------------------------------|--------------------------|

10. DRAWINGS

MODEL: G236

GAS BAKE AND
PIZZA OVEN

OVO1



MODEL
VARIATION(PARTS)

11. SPARE PARTS

ITEM No.	CODE	DESCRIPTION
1.	PF-00M07	BOLT – 4 ½" x ¼" EYE
2.	SA-00M11	SPRING
3.	PF-00M05	LEVER ARM – PF OVEN DOOR "BOOMERANG"
4.	PF-00M13	HOOK – LINKAGE HOOK PF & PE OVEN DOOR
5.	BGA36M01	HANDLE
6.	MTH00340	THERMOSTAT – 340 x C (650 x F) FOR BGA
7.	GCUAS000	GASCOCK – ASG/TPG/BGA (PEL23S)
8.	MKNPLAS0	KNOB – ASG/TPG/BGA
9.	GBNX5000	BURNER – X500 & BGA
10.	PF-00P33	AIR INLET CONTROL
11.	GIJTP225	INJECTOR – X500A, G236 2.25mm L/P
11.	GIJTP375	INJECTOR – G236, L=3.75mm N/G
12.	MB000029	BOLT 3/8" x 3"
13.	GTC01000	THERMOCOUPLE – L=1000
14.	GPIC0003	ELECTRODE – CERAMIC GPI00003 PILOT
15.	GPI00002	2 WAY PILOT ASSEMBLY
16.	MINKB025	KILN BRICKS (GBA) 458 x 458 x 25
17.	MKNPL340	KNOB – THERMOSTAT
18.	ESPL1500	LEAD – H.T 1500mm FOR SPARKER (OVEN) OLD STYLE
19.	ESP00003	SPARKER – PIEZO C/W SPRING, WASHER, NUT

12. 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).

12. J GOLDSTEIN & CO PTY LTD BRANCHES
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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
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Brooklyn Park
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