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

MODEL VFG1



**GAS APPROVAL NO. 7732**

**Goldstein**  ESTABLISHED 1911  
The Cooking Equipment Professionals  
[www.goldsteineswood.com.au](http://www.goldsteineswood.com.au)

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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 GAS FRYER  
MODELS VFG1**

**GOLDSTEIN** FRYERS 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.

A freestanding vee tank automatically controlled gas-operated fryer. The fryer is mounted on 4 legs with a clearance from floor of 152mm. The fryer is equipped with a splash back incorporating a top venting flue outlet. Pan outer case and outer surround of stainless steel, cooking pan of Stainless steel.

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

**OIL TEMPERATURE**

Keep the oil temperature in the fryer to a maximum of 180°C. Higher temperatures will cause rapid breakdown of the oil and give you no faster cooking.

At 205°C to 210°C the life of the oil is only one third of its life at 180°C. In addition increased decomposition causes the oil to smoke badly even if the temperature is lowered to 180°C again.

High temperatures give you no advantage, cost you money and increase the fire danger.

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

## **2. INSTALLATION**

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

- Check crates for handling damage. After carefully uncrating, check for “concealed” damage. Report any damage immediately to carrier and to dealer.
- Remove and check all loose items as found on back of Warranty Card.
- Check type and capacity of gas supply.
- The type of gas for which this fryer is factory adjusted can be seen on the rating plate, located on the inside of the door.

### **PRE-INSTALLATION OF THE FRYER**

- Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
- 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.
- **SPECIAL** attention must be paid to fire hazards from combustible surfaces.
- **REGULATOR** The fryer gas control incorporates a gas pressure regulator which meets the requirements of AS4563-2004, Section 2.2. Therefore, **no appliance regulator** is required to be connected into the supply line, unless supply gas pressure is greater than 6 Kpa.

### **Assemble legs to fryer**

Tilt fryer to rear and screw in 2 legs supplied. Tilt fryer to front then screw legs into rear. The Fryer should be levelled left to right with a 3mm fall from the back to the front.

### **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.

## **INSTALLATION**

**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 Cont'd**

Please follow these instructions carefully

1. Set unit in desired position. If rear and side wall is of combustible material ensure there is a minimum distance of 150mm between the back or side of the unit and the wall. (Minimum 1000mm overhead clearance to combustible material. The appliance should be installed on a fire proof base.)
2. Adjust feet till they are all touching the floor and using a spirit level from front to rear and left to right. This operation is important as a floor variation of 25mm to 75mm in a floor is found to be common.  
**NOTE:** The above levelling procedure is critical for the fryer to work according to the manufacturers specifications.
3. Have a licensed gas fitter connect the appliance to the mains supply. 19mm (3/4 inch) BSP for rear gas entry. The appliance must be installed in accordance with the rules of any authority having jurisdiction.

**CAUTION**

**NEVER ALLOW BURNER TO OPERATE WITH FRYPOT EMPTY  
THIS DAMAGES THE FRYPOT AND VOIDS WARRANTY  
DO NOT TURN ON MAIN BURNER UNLESS THE OIL IS FILLED  
TO THE CORRECT OIL LEVEL MARKED AT THE REAR OF PAN.  
IF SOLID SHORTENING IS USED, BE CERTAIN SHORTENING IS  
PRE-MELTED.**

**NOTICE**

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

**3. COMMISSIONING****COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING PRESSURE ETC.****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. 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. FILL WITH OIL TO MARK INDICATED IN TANK.
7. TURN ON GAS OR ELECTRICITY.
8. ADJUST GAS PRESSURE WITH THE UNIT RUNNING, ADJUST GAS PRESSURE.

NATURAL GAS	1.0 KPA
LPG	2.5 KPA

The gas pressure test point is located on the gas control.

9. SHOW CUSTOMER
  - A) HOW TO WORK EQUIPMENT
  - B) HOW TO CLEAN
  - C) 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.

**NOTE**

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

## **4. OPERATING INSTRUCTIONS**

### **1. BEFORE FIRST USE**

Clean protective oil from bright parts and interior of pan with a solution of washing soda or other grease dissolving material. If required, the pan may be boiled using a water and detergent solution filled to the oil fill line on the fryer. Drain through valve in bottom then rinse thoroughly. (Note: It must be completely rinsed out for even a small particle of cleaner in the pan will ruin the cooking medium). Also clean baskets and strainer.

Wipe out and make sure **NO** water remains.

### **2. FILLING**

Fill pan with frying medium to level indicated on back of pan. The VFG fryer takes approximately 20 Litres of oil. Do not overfill your fryer pan. Overfilling causes "foam over" and messy frying conditions.

### **3. DAILY OPERATION**

#### **OPENING:**

At opening time, always visually check the fryer for:

- a) Combination or main gas valve "off"
- b) To light the fryer, see instructions on back of the door.

#### **GENERAL USE OF THE FRYER:**

- a) For consistent product quality, convenience and long-term savings, use a high quality liquid frying compound.
- b) If using solid shortening, never attempt to melt a block of shortening by setting it on the fryer tank. This is inefficient, dangerous and will cause damage to the frying vessel.
- c) Temperature of frying compound. Although 180 degrees is the usual temperature recommended for most cooking operations, frying should be carried out a lowest temperature, which will produce a high quality end product while ensuring maximum life of the frying compound. When the fryer is not in use, the temperature controller or operating thermostat should be set lower than that used during cooking. Light loads, too, may be cooked at lower temperatures. A good operator will experiment to determine the best temperature and load conditions for the various foods to be cooked.

## **4. OPERATING INSTRUCTIONS Cont'd**

### **GENERAL USE OF THE FRYER cont'd**

- d. Salting. Operators sometimes salt the food over the frying vessel. This practice should be **avoided**, as salt deteriorates the frying compound quickly and flavours everything being cooked, not just the batch being salted.

### **FILTERING**

The frying compound should be filtered at least daily, or even more frequently if cooking is heavy. This assures the longest life possible for the frying compound gives a better taste to the food being prepared and minimizes flavours being transferred from batch to batch.

If using solid shortening, always make sure the filter return lines are clear before turning off the filter motor and hang any flexible lines up to drain. Solid shortening will solidify as it cools and clog the lines.

### **CLOSING**

When closing at night, filter the oil in all fryers and drain the filter lines. Cover the open tanks of oil. Turn the power switch on the fryer panel "off" and turn the control knob on the combination gas valve to "off".

### **SHUT DOWN**

When shutting down for longer than just overnight, drain the frying compound clean the vessel thoroughly, either discard the frying compound or return it filtered to the vessel and then cover it.

Turn the manual off/on valve on the incoming gas service line "off"

## **4. CLEANING AND MAINTENANCE**

### **GENERAL**

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your VFG Fryer must be kept clean during the working day and thoroughly cleaned at the end of each day.

### **DAILY**

- a) Remove and wash all removable parts.
- b) Clean all exterior surfaces of the body. Do not use, steel wool, or any other abrasive material on stainless steel.
- c) Filter the cooking oil and replace if necessary. The oil should be filtered more often than daily under heavy use.



**4. OPERATING INSTRUCTIONS Cont'd****WEEKLY**

- a) Completely drain the fryer vessel into either the filter or steel container. Do not use a plastic bucket or glass container.
- b) Clean the vessel with a good grade of cleaner or hot water and a strong detergent.
- d) Bring to a rolling boil, turn the heat down and let the mixture stand until deposits and/or carbon spots can be rubbed off with a brush.
- e) Scrub the tank walls, then drain the vessel and rinse in clear water.
- f) Refill with clear water and boil again.
- g) Drain, rinse and dry thoroughly
- h) Refill with cooking oil or frying compound as directed above.

**PERIODIC**

Your VFG Fryer should be checked and adjusted annually by qualified service personnel as part of a regular kitchen maintenance program.

**STAINLESS STEEL**

All stainless steel body parts should be wiped regularly with hot, soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

**CAUTION** do not let water splash into the tank of hot oil. It will splatter and can cause severe burns.

**DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!**

If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper.

**DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

**WARNING**

**IF GAS ODOURS ARE DETECTED, AND PERSIST FOR MORE THAN 2 MINUTES THE FRYER GAS SUPPLY MUST BE SHUT OFF AT THE MAIN SHUT-OFF VALVE AND AN AUTHORIZED SERVICE AGENT CONTACTED FOR SERVICE.**

**5. LIGHTING INSTRUCTIONS****LIGHTING INSTRUCTIONS****LIGHTING, RELIGHTING AND SHUT DOWN INSTRUCTION**

***IMPORTANT: DO NOT TURN ON MAIN BURNER UNLESS THE OIL IS FILLED TO THE CORRECT OIL LEVEL MARKED AT THE REAR OF THE PAN***

1. Depress and turn gas valve knob to off position. If flame goes out wait five (5) minutes before reigniting.
2. Turn knob counter-clockwise to pilot position, depress knob and light pilot. Continue to depress knob until pilot remains alight when knob is released (approximately one minute). Turn knob to ON position.
3. Set thermostat as desired. Thermostat will actuate gas flow to the main burner. For temporary or permanent shutdown, depress and turn gas Valve knob to OFF position.

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**OVER TEMPERATURE SAFETY CONTROL**

Your VFG fryer is fitted with an over temperature safety device which prevents the fryer medium being heated over 235 degrees C. The detector bulb is located under a cover at the front of the fryer pan, 85mm below the static oil level. If the over temperature cut-out is tripped, it must be manually reset. The red manual reset button is located above the temperature control knob.

**LIGHTING**

Follow lighting instructions shown above and repeated on plate fastened behind door of unit. (Note: Air trapped in manifold system must bleed off before pilot burner will ignite causing initial ignition of a newly connected fryer to be abnormally slow)

## 6. DRAINING & FILTERING INSTRUCTION

### A. DRAINING

#### WARNING

Draining and filtering of frying medium must be accomplished with care to avoid the possibility of a serious burn caused from careless handling. Fryers should be allowed to cool to 50 degrees C before draining or filtering to minimise the risk of burns.

#### WARNING

The burner **MUST NOT** be turned on when the fry pot is empty. A few minutes of burner operation with an empty fry pot will destroy the fry pot and void the warranty.

1. **USE PROTECTIVE CLOTHING GLOVES, APRON, ETC. WHEN HANDLING HOT LIQUIDS.**
2. Position a metal container with sealable cover under the drainpipe. The metal container must be of sufficient design to withstand the hot oil / fat and must be able to hold hot liquids. If you are using a filter cone holder and cone, be sure that the cone holder rests securely on the metal container.
3. Open the drain slowly to avoid splattering. If splattering occurs, exercise **extreme caution.**
4. If the drain valve becomes clogged with food particles, use a wooden or wire cleaning tool. This tool must be used from **INSIDE** the fry pot **ONLY**. **Do not** hammer on the drain valve, as damage to the ball inside will cause it to leak. **NEVER** insert a cleaning tool into front of the drain valve in an attempt to unclog the valve; hot material may rush out creating the potential for injury.
5. The drained oil/fat should be allowed to cool to 45°C or lower before transporting the container and removing drain pipe. Oil / fat temperature of 60°C or higher can result in severe burns.
6. After draining the contents, clean all food particles and residual oil / fat from the fry pot before refilling.
7. Close the drain valve and refill the fry pot with clean, filtered fryer medium.

**7. TECHNICAL DATA**

**A. GAS PRESSURE SETTING AT THE MANIFOLD**

GAS TYPE	INJECTOR mm	kPa
N.G.	1 x 1.4, 8 x 1.5	1.0
L.P.G.	1 x 0.85, 8 x 0.95	2.5

The gas pressure test point is located on the Gas control.

**B. DIMENSIONS:**

W x D x H

395mm x 740mm x 1145mm

Bowl Size

350mm x 386mm 390mm

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

1. Remove injectors from manifold and change injector to suitable orifice (see gas injectors details table above).
2. Remove pilot assembly. Change pilot injector **NG= 0.51 LP = 0.35**  
Stamped on head of pilot this Number not a dimension.
3. Re-assemble pilot assembly.
4. Remove the regulator cover screw.
6. If inlet pressure is over 6 kPa install L.P. regulator.
7. Affix caution label to top of cover screw.
8. Check all connections for leaks.
9. Adjust the T.P.P. to suit L.P.G.
10. Change Rating Plate.

**8. SERVICING****ACCESSING FRYERS FOR SERVICING****WARNING**

Moving a fryer filled with hot oil / fat may cause splattering of the hot shortening and severe burns. Extreme care must be exercised.

1. Disconnect quick-disconnect hose.
2. Remove restraining devices typically applied to the bottom or back of fryer.
3. Relocate fryer so that access can be obtained to perform necessary maintenance.
4. After servicing has been completed, reconnect quick-disconnect hose; and reattach restraining devices.

**SHUTTING FRYER(S) OFF FOR SHORT PERIODS****VENTILATION AND CLEARANCE.**

One of the important considerations of efficient fryer operation is ventilation. The fryer must be installed so that products of combustion are removed efficiently and the kitchen ventilation system does not produce drafts that interfere with the proper burner operation. The fryer flue opening must not be placed close to the intake of the exhaust fan.

The fryer must never have its flue extended in a “chimney” fashion. An extended flue will change the combustion characteristics of the fryer causing it to be slow to recover and frequently causing delayed ignition.

**PARTS ORDERING**

Customers may order parts directly from their local Authorised Parts Distributor. For this address and phone number, call the factory. Factory address and phone numbers are on the back of this manual.

**IMPORTANT**

**GOLDSTEIN & CO WHOSE POLICY IS ONE OF CONSTANT IMPROVEMENT, RESERVES THE RIGHT TO AMEND SPECIFICATIONS OF ANY PART OR ASSEMBLY AND THE MATERIALS AND FINISHES COMPRISING THE COOL ZONE FRYER AND ITS ACCESSORY EQUIPMENT WITHOUT PRIOR NOTICE.**

**WARNING**

**“DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION”.**

**9. TROUBLE SHOOTING**

**TROUBLE SHOOTING.**

These troubleshooting procedures must be carried out only by a Goldstein Authorised Maintenance & Repair Centre or Company specialising in commercial Cooking appliances. The problems and possible solutions given below cover those Most commonly encountered.

**FACTORY APPROVAL MUST BE OBTAINED PRIOR TO ANY WARRANTY WORK BEING DONE OR GOLDSTEIN CANNOT BE HELD RESPONSIBLE.**

**PILOT BURNER MALFUNCTIONS**

- |    |  |  |
|----|--|--|
| a) | <b>Pilot will not ignite<br/>No evidence of gas at pilot</b>                               | <ul style="list-style-type: none"> <li>* <b>Check</b> that gas valve is open and gas is present at that valve.</li> <li>* <b>Remove</b> pilot gas supply line and check for dirt.</li> <li>* <b>Blow</b> out if necessary then re-install.</li> <li>* <b>Check</b> pilot burner orifice for dirt.</li> </ul>   |
| b) | <b>Pilot burner ignites but will not remain lit when gas cock Manual knob is released.</b> | <ul style="list-style-type: none"> <li>* <b>Check</b> that the thermopile leads are firmly screwed into pilotstat power unit on gas control.</li> <li>* <b>Thermopile</b> defective – replace.</li> <li>* <b>Pilot</b> flame may be too high or too low.adjust flame by turning pilot flow adjustment on Valve.</li> <li>* <b>Check</b> over-temperature thermostat reset button if tripped. Manually reset by pushing button home.</li> <li>* <b>Check</b> milivolts on Power Generator should be 350-500 with Thermostat off.</li> <li>* <b>Check</b> millivolts on Power generator with valve on should be no lower than 110 mv.</li> </ul> |

**9. TROUBLE SHOOTING Cont'd**

- c) **Pilot flame of proper size but unstable. Flame wavers and does not envelope the thermocouple completely at all times.** \* **Check** for drafts which might be caused air conditioning equipment or make-up air apparatus. Turn these off and recheck the pilot.

**MAIN BURNER MALFUNCTIONS**

- a) **Main burner will not come on; No gas present at main burner.** \* **Check** that gas valve is open.  
\* **Check** that the pilot is ignited and is operating properly. The combination gas Control valve may be defective; replace if necessary  
\* **Check** the high temperature safety switch. Replace if defective.
- b) **Main burner flames are small and appear lazy; frying compound does not come up to temperature quickly.** \* **Check** gas pressure at the test point of the combination gas valve (refer to the illustration of the Manufacturer's bulletin). Use a standard water type U-gauge manometer. With the burner in operation, the pressure should be 1.00 kPa and 2.5 kPa on natural and propane gas respectively. If not, unscrew cover of pressure regulator adjustment. Use screw-driver to turn adjusting screw clockwise to increase gas pressure to burner (or counter clockwise to decrease the pressure).  
\* **Replace** cover & plug.
- d) **Signs off excessive temperature, frying compound scorches and quickly was discoloured.** \* **Check** operating thermostat. May be out of calibration. Recalibrate in accordance with instructions provided With thermostat when Fryer purchased.  
\* **Check** gas pressure as outlined above. Cooking compound of interior quality or used too long. **Replace.**  
\* **Cooking** compound of inferior quality or used too long. **Replace.**

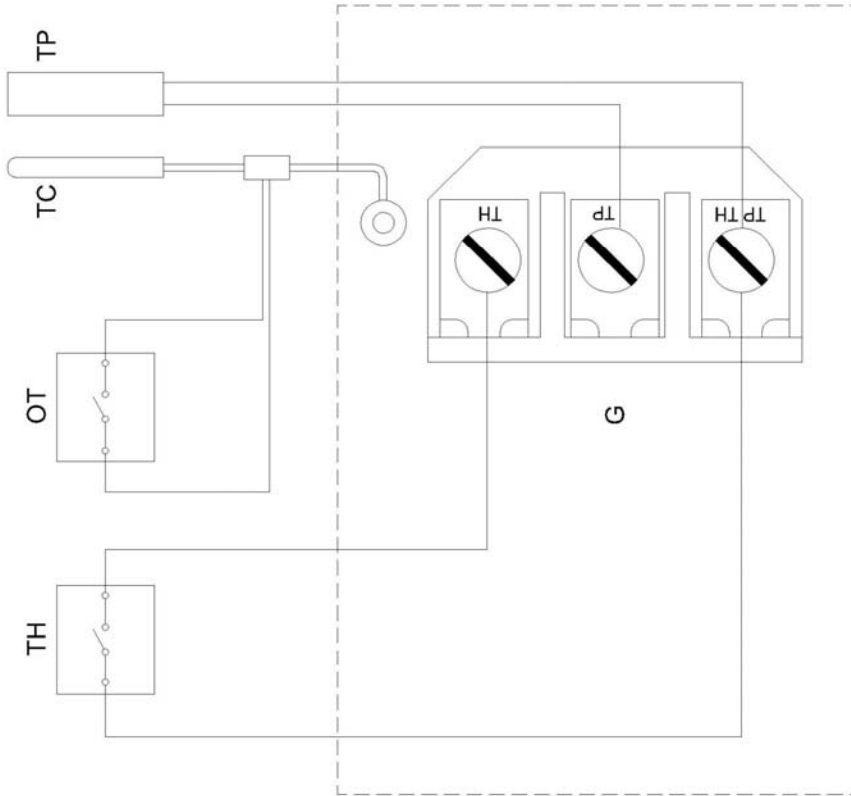
**9. TROUBLE SHOOTING Cont'd**

**CAUTION**  
**DO NOT ATTEMPT TO TURN THE ADJUSTMENT PAST THE STOPS OR THE CONTROLLER WILL BE DAMAGED**


- |   |   |                               |
|---|---|-------------------------------|
| e) Fryer will not reach temperature setting and/or runs erratic.          | * | Operating thermostat, replace |
| f) Fryer temperature cannot be controlled runs to high limit temperature. |   | Operating thermostat, replace |



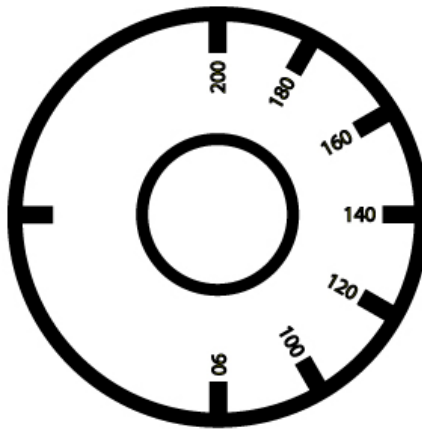
**10. WIRING DIAGRAM**



KEY	DESCRIPTION	P/N
G	SIT NOVA 820	CCUFRG00
TH	THERMOSTAT	MTH20195
OT	OVER TEMP. CONTROL	MTH00245
TP	THERMOPOW	GFG00900
TC	THERMOCABLE	GFG00900

		GAS FRYER VFG		
		WIRING DIAGRAM		
TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm:±0.5 ANGULAR:±1°	DATE	CHECKED	SCALE	DRAWING No
	24.08.10		N.T.S	FRV00E01
ISSUE	01	DRAWN BY:	WING	
AMENDMENT	DATE	By	Specific Instructions	
① NEW DRAWING	24.08.10	WING	JIG No	
			Sample No	

**11. CONTROLS**



**LIGHTING,  
INSTRUCTION**

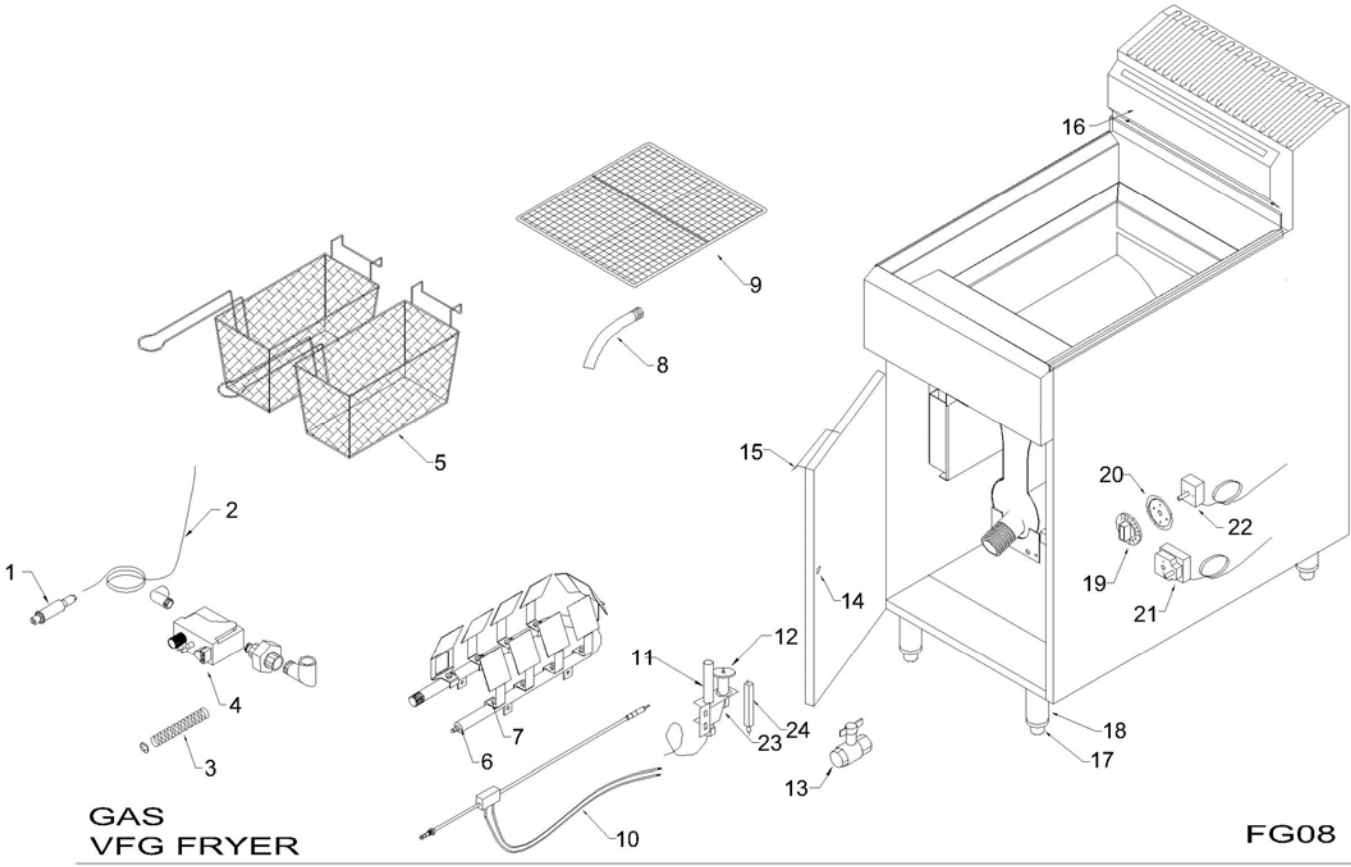
**RELIGHTING AND SHUT DOWN**

***IMPORTANT: DO NOT TURN ON MAIN BURNER UNLESS THE OIL IS FILLED TO THE CORRECT OIL LEVEL MARKED AT THE REAR OF THE PAN***

1. Depress and turn gas valve knob to off position. If flame goes out wait five (5) minutes before reigniting.
2. Turn knob counter-clockwise to pilot position, depress knob and light pilot. Continue to depress knob until pilot remains alight when knob is released (approximately one minute). Turn knob to ON position.
3. Set thermostat as desired. Thermostat will actuate gas flow to the main burner. For temporary or permanent shutdown, depress and turn gas Valve knob to OFF position.

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**12. DRAWINGS**



**13 SPARE PARTS**

## MODEL VFG1

ITEM No.	CODE	DESCRIPTION
1	ESPVFG01	SPARKER – PIEZO C/W WASHER, NUT
2	ESPLFG1	LEAD –H/T 500 FOR SPARKER
3	MCK00005	LPG CONVERSION KIT
4	GCUVFG01	NAVA GAS CONTROL
5	MBKFG180	BASKET – FRG18 (STANDARD)
6	FRV00T01	BURNER
7	JINJV170	INJECTOR – 1.4/1.5mm NG
7	JINJV100	INJECTOR – 0.85/0.95mm LPG
8	FRV00T02	DRAIN PIPE (1 ¼")
9	FRV00M04	SHELF
10	GTCIFVG1	THERMOCOUPLE
11	GPGVFG01	THERMOPILE
12	GPIBVFG1	BODY – PILOT
13	MTAC0032	BALL VALVE 1 ¼"
14	MCA00002	CATCH – DOOR MAGNET
15	STG00P36	DOOR HANDLE
16	FRV00P23	BASKET HOLDER
17	MLEPLBF1	FEET – PLASTIC BULLET 2D
18	MLEPLA01	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT
19	MKNPLTS8	KNOB – FRG THERMOSTAT
20	MKNPE001	PLATE – ESCUTCHEON
21	MTH00255	THERMOSTAT – GAS OVERTEMP. (235 °C)
22	MTH20195	THERMOSTAT – (95~195) (GOLD CON.)
23	GIJVFG01	PILOT SPUD N/G 0.51
23	GIJVFG02	PILOT SPUD LPG 0.35
24	GPICVFG1	ELECTRODE – CERAMIC

## **14. 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).

**14. GOLDSTEIN/ESWOOD BRANCHES**

For inquiries and access to 24/7 service backup, please call:

**1800 013 123**

This number will automatically access your nearest State office, or the technician on duty if after hours. After hours charges apply.