

The Heavyweight BOILING TOP Series  
PROUDLY AUSTRALIAN MADE  
INSTALLATION PROCEDURE – USER MANUAL  
SERVICE INSTRUCTION

MODELS PFB-12, PFB-24, PFB-36, PFB-48



PFB-24

GAS APPROVAL No.6250

**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 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 HEAVYWEIGHT BOILING TOP SERIES MODELS PFB-12, PFB-24, PFB-36, PFB-48**

**GOLDSTEIN** Boiling Tops 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 these Boiling Tops are factory adjusted can be seen on the rating plate, located on the front panel of the Boiling Top.

### **IMPORTANT**

**A CLEANER THAT IS COMPATIBLE WITH ALUMINIUM MUST BE USED ON THE EQUIPMENT OTHERWISE THE GAS PIPING WITHIN THE UNIT WILL BE DAMAGED AND THIS WILL AUTOMATICALLY VOID THE WARRANTY.**

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

## 2. INSTALLATION

### 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.
- Set unit into 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 Rating plate to ensure appliance is suitable to the gas that it is being connected to.
- The Rating Plate is located on the front bottom left side and has what the unit is set up for as factory set and tested.
- Check all loose items listed on the back of the Warranty Card.
- **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 pressure supply.

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

1. **Have a licensed gas fitter or your Gas Company connect the appliance to the gas supply, Location of the connection is on the right side at rear. The fitting is 19mm BSP. The appliance must be installed in accordance with the rules of any authority having jurisdiction.**
2. **The pressure regulator (NG) and LPG standards (AS4563/AG300 1.1.05) are supplied as a loose item and a hand stop tap must be supplied as close to the appliance as possible to stop and pressure drop.**

## **2. INSTALLATION**

### **INSTALLATION**

Please follow these instructions carefully

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 performer series where adjustable legs are provided, levelling can be made easily due to the threaded construction of the legs.

### **LIGHTING INSTRUCTIONS**

Boiling Top arrangement:

- A. All open burners may be ignited by the constant pilots.
- B. Griddle top and hot top sections are provided with flame failure device gas cocks Model 21S and is ignited by Piezo ignition.

### **ADJUSTMENT**

Adjustments to burners and burner pilots can be made when necessary by any qualified service organisation or your local gas utility service department.

#### **NOTICE**

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

**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. MAKE SURE ALL ELECTRIC AND GAS CONNECTIONS ARE CORRECT AND TIGHT.
5. TURN ON GAS OR ELECTRICITY
6. ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSURE.

NATURAL GAS	1.00 KPA
LPG	2.70 KPA
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. TRAY, 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.

**NOTE**

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

## **4. MAINTENANCE**

### **MAINTENANCE PROCEDURE**

**USE PROTECTIVE CLOTHING FOR CLEANING TO AVOID DANGEROUS CONTACT WITH HOT SURFACES.**

**1. CAST IRON TRIVET**

Wash in WARM soapy water, use Plastic Scourer if necessary. Dry with soft cloth or paper towel.

**2. STAINLESS STEEL**

Using a liquid cleaner indicated especially for this type metal can clean the stainless steel finish. **NEVER** attempt to clean stainless steel with steel wool, abrasive cloth or powders.

**3. PERIODIC CLEANING.**

Keep grease, spillovers and other accumulations out of both top and oven burner boxes or areas. The exterior painted surface of all appliances can be cleaned with warm water and soap or a mild detergent. Removable drip or grease pans are easily cleaned with warm water and soap or a mild detergent.

### **OPERATIONAL PROBLEMS AND SERVICE**

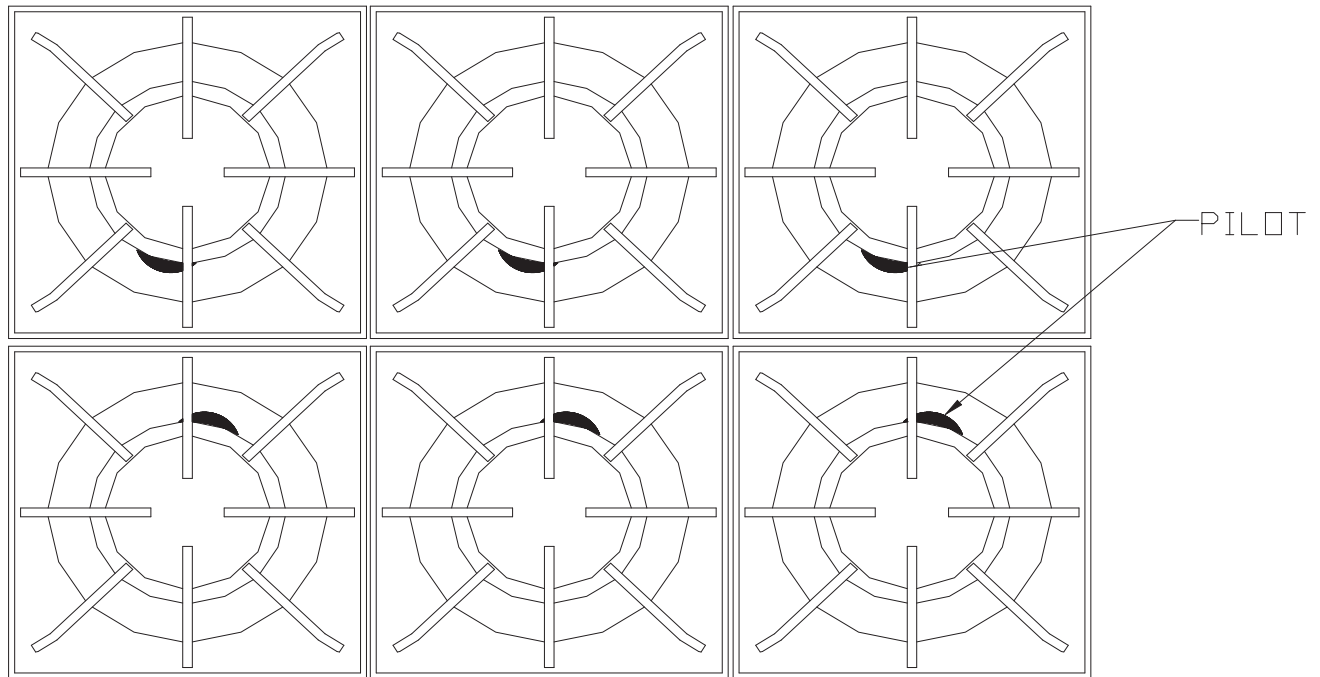
No service is anticipated. However, should the occasion arise that service is required, call a qualified gas service organisation or your local gas utility service department

**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

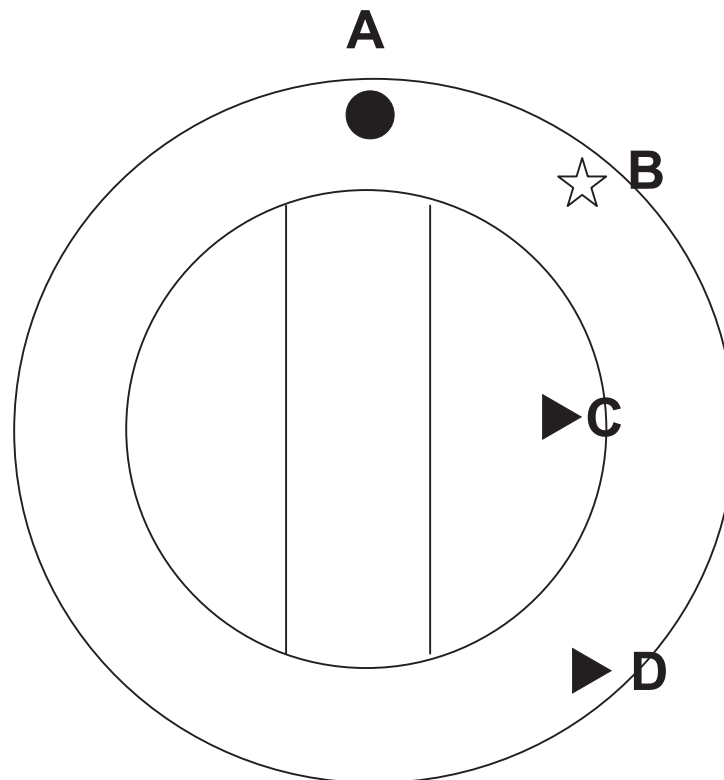
**5. TRIVETS**



**ENSURE ALL TRIVET ARE PUT ON AS PER DIAGRAM ABOVE, SO THAT THE PILOTS ARE UNDER THE CANOPIES.**

**FAILURE TO PLACE TRIVET CORRECTLY MAY CAUSE A FIRE HAZARD.**



**6. 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.**

**7. PROBLEM SOLVING**

**1. Burner goes out and flashes back**

- |     |                                     |                         |
|-----|-------------------------------------|-------------------------|
| (a) | <b>Cause</b><br>Excessive aeration. | <b>Remedy</b><br>Adjust |
|-----|-------------------------------------|-------------------------|

**2. Yellow Flame**

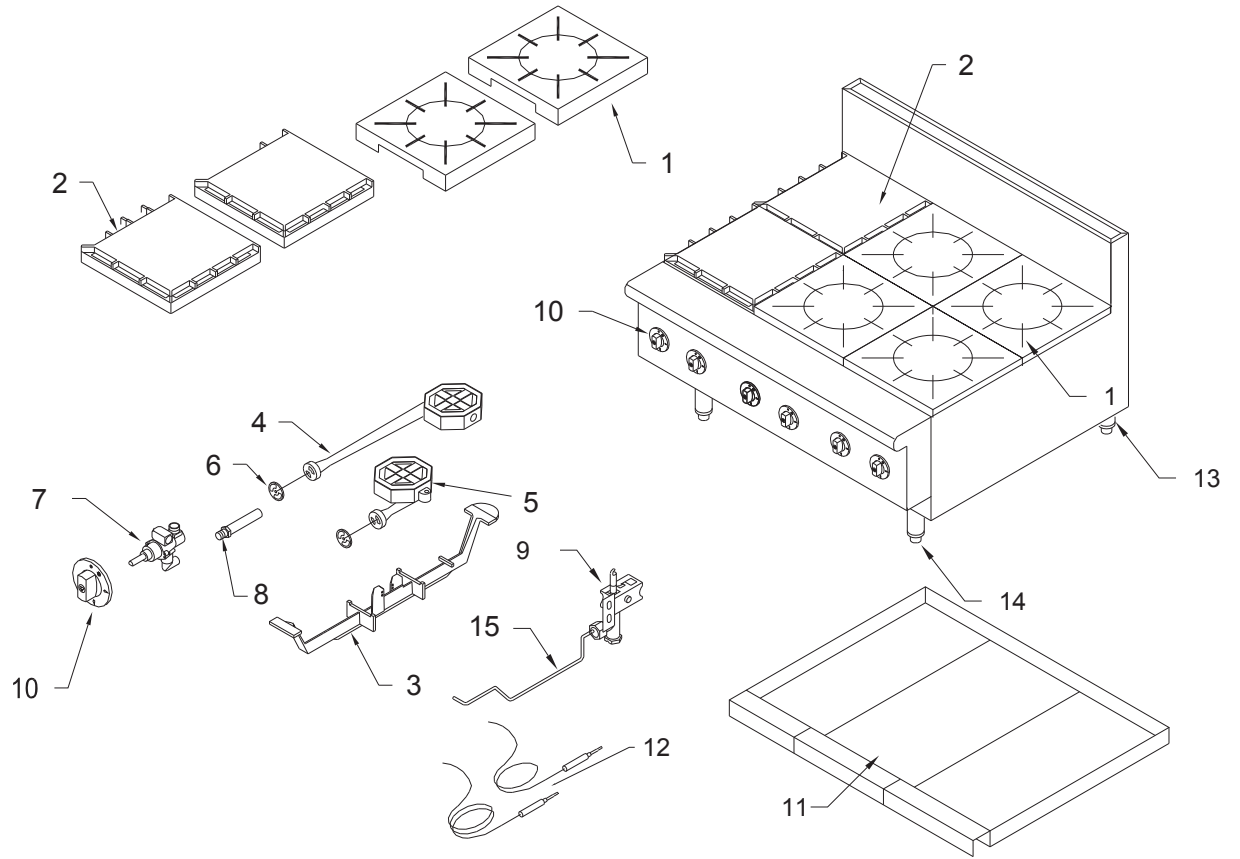
- |     |   |  |
|-----|---|--|
| (a) | <b>Cause</b><br>Too much gas to burner. | <b>Remedy</b><br>Check gas pressure and burner<br>Jet orifice. |
| (b) | <b>Cause</b><br>Insufficient aeration.  | <b>Remedy</b><br>Adjust  |

**3. Harsh noisy flame**

- |     |                                    |                          |
|-----|------------------------------------|--------------------------|
| (a) | <b>Cause</b><br>Excessive aeration | <b>Remedy</b><br>Adjust. |
|-----|------------------------------------|--------------------------|

**8. DRAWING**

**MODEL: PFB-12, 24, 36 & 48**



**GAS BOILING TOP  
MODEL VARIATION(PARTS)**

**PF34**

**9. SPARE PARTS**

**MODEL: PFB-12, 24, 36 & 48**

<b>ITEM No.</b>	<b>CODE</b>	<b>DESCRIPTION</b>
1.	GTR00002	TRIVET – 12” PF RANGE
2.	GTR00003	TRIVET – SOLID TOP FOR 12” x 12” (RAW) PFB
3.	GBNSP000	SUPPORT BRACKET (GBNBTL00/GBNBTS00)
4.	GBNBTL00	BURNER – BOILING TOP REAR 26MJ (LONG)
5.	GBNBTS00	BURNER – BOILING TOP FRONT 26MJ (SHORT)
6.	PF-00P33	AIR INLET CONTROL
7.	GCKPF001	GASCOCK – BOILING TOP BURNER (PFB)
8.	GIJBT235	INJECTOR – BOILING TOP 2.35mm N/G
8..	GIJBT140	INJECTOR – BOILING TOP 1.40mm L/P
9.	GPI00001	PILOT – PFB BURNER (SINGLE)
10.	MKNPLM21	KNOB – GASCOCK GCKPF001/GCKGR001 (PF BOIL.)
11.	PF-12P24	DRIP TRAY 241mm x 622mm
11.	PF-36P24	DRIP TRAY 830mm x 622mm
11.	PF-32P24	DRIP TRAY 737mm x 622mm
12.	GTC00450	THERMOCOUPLE – L=450 FRONT BURNER
12.	GTC00600	THERMOCOUPLE – L=600 REAR BURNER
13.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT
14.	MLEPLBF1	FEET – PLASTIC BULLET 2D
15.	PFPTA001	ALUMINIUM FRONT PILOT TUBE

## 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. GOLDSTEIN/ESWOOD BRANCHES**

For inquiries please call your nearest state branch:

**Head Office**

211-213 Woodpark Road  
Smithfield NSW 2164  
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**

Nautilus Complex  
Unit 12  
210 Queensport Road  
Murarrie Qld 4172  
Phone: 07 3890 1811  
Fax: 07 3890 1788

**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**

Unit 1/10 Wittenberg Drive  
Canning Vale  
Western Australia 6155  
Phone: 08 9456 0559  
Fax: 08 9456 0554