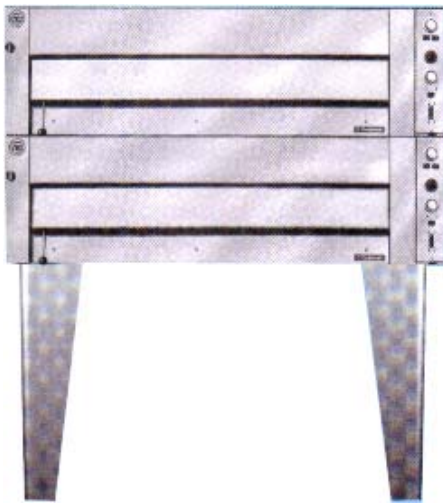


ELECTRIC BAKE AND PIZZA OVEN

PROUDLY AUSTRALIAN MADE

**INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION**

MODELS E-201, E-541 AND MULTIPLES



E-542



E-201

ELECTRICAL APPROVAL CS 365

Goldstein 

ESTABLISHED 1911

The Cooking Equipment Professionals

www.goldsteineswood.com.au

TABLE OF CONTENTS



1.	INTRODUCTION	Page 3
2.	COMMISSIONING	Page 4
3.	INSTALLATION	Page 5
4.	OPERATING INSTRUCTIONS	Page 6
5.	CLEANING & SERVICING	Page 7
6.	WIRING DIAGRAM E-201	Page 8
7.	WIRING DIAGRAM E-541	Page 9
8.	DRAWINGS	Page 10
9.	SPARE PARTS	Page 11
10.	WARRANTY	Page 12
11.	BRANCHES	Page 13

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 ELECTRIC BAKE & PIZZA OVEN

MODELS E-201, E-541, AND MULTIPLES

GOLDSTEIN ELECTRIC BAKE AND PIZZA 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.

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.

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

2. COMMISSIONING

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 CONTROL KNOBS.
4. MAKE SURE ALL GAS CONNECTIONS ARE CORRECT AND TIGHT.
5. LEVEL OFF UNIT LEFT TO RIGHT AND FRONT TO BACK.
6. TURN ON ELECTRICITY.
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. TRAYS.
 - D) ALSO WHAT NOT TO DO, E.G. GREASE AND OIL IN CONTROLS.
9. CHECK TO MAKE SURE MANUALS AND WARRANTY CARD IS THERE. ALSO GO THROUGH MANUAL WITH CUSTOMER

NOTE:

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

3. INSTALLATION INSTRUCTIONS

INSTALLATION OF THE OVEN

A. Before Assembly and Connection

1. Check for damage,
2. Check crates for handling damage. After carefully uncrating, check for “concealed” damage. Report any damage immediately to carrier and to dealer.
3. Check electrical supply.

B To assemble Legs

1. Tilt oven over to left hand side and attach two legs on right hand side with four (4) bolts.
2. Lift up left hand side of oven and attach legs there the same way.

PLEASE NOTE: Level the oven by adjusting the socket feet.

C Electrical Connection

(FOR AUTHORISED TECHNICIANS ONLY)

1. Make sure that it corresponds with the specified rating plate.
2. Connect supply conduit to control panel.
3. Connect supply lines to the terminal block in the oven.
4. When the circuit breaker is on all power is fed to all components.
5. Ego simmerstat overrides the thermostat so in heating up the simmerstat should be on full for the thermostat to operate.

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

4. OPERATING INSTRUCTIONS

OVEN OPERATION

1. Always load the deck of the oven with pans spaced away from each side and the back of the oven to allow even distribution of heat.
2. The required temperature for the oven should be set on the thermostat and the simmerstat should be set at full for the heating of the oven. When the oven comes up to temperature the simmerstat can be set at a lower setting between 2 and 3 to allow the elements to oscillate in and out and allow a gradual increase and decrease in temperature rather than letting the elements stay in continuous heat until the temperature in the oven is maintained. The setting of the simmerstat is based on experience and personal preference of the operator and need not be used for all cooking operations.
3. Top elements are often not required in most baking operations and are generally used for browning and in cooking pizzas.
4. A damper is located in the control panel and allows the moisture to escape from the oven and can be closed for sponge and light cake mixture.

5. CLEANING & SERVICE INSTRUCTIONS

CLEANING

This is a most essential part of general maintenance and to ensure satisfactory operation of any appliance must be carried out at very regular intervals. The use of water on or near any electrical element or connection point must be avoided. At the most a damp cloth may be used after excess grease has been removed with a degreaser, **NOT CAUSTIC SODA.**

Daily cleaning of your appliance will be amply repaid in longer life and more efficient operation.

To maintain the lustrous finish of the stainless steel, regular cleaning with soap and water is usually all you need. Just wipe surface with damp cloth or soft leather, using scrubbing brush. If necessary, for corners or crevices. Dry the steel and polish with a leather or soft dry cloth.

NEVER USE ORDINARY STEEL WOOL, any metallic scouring materials or harsh abrasives.

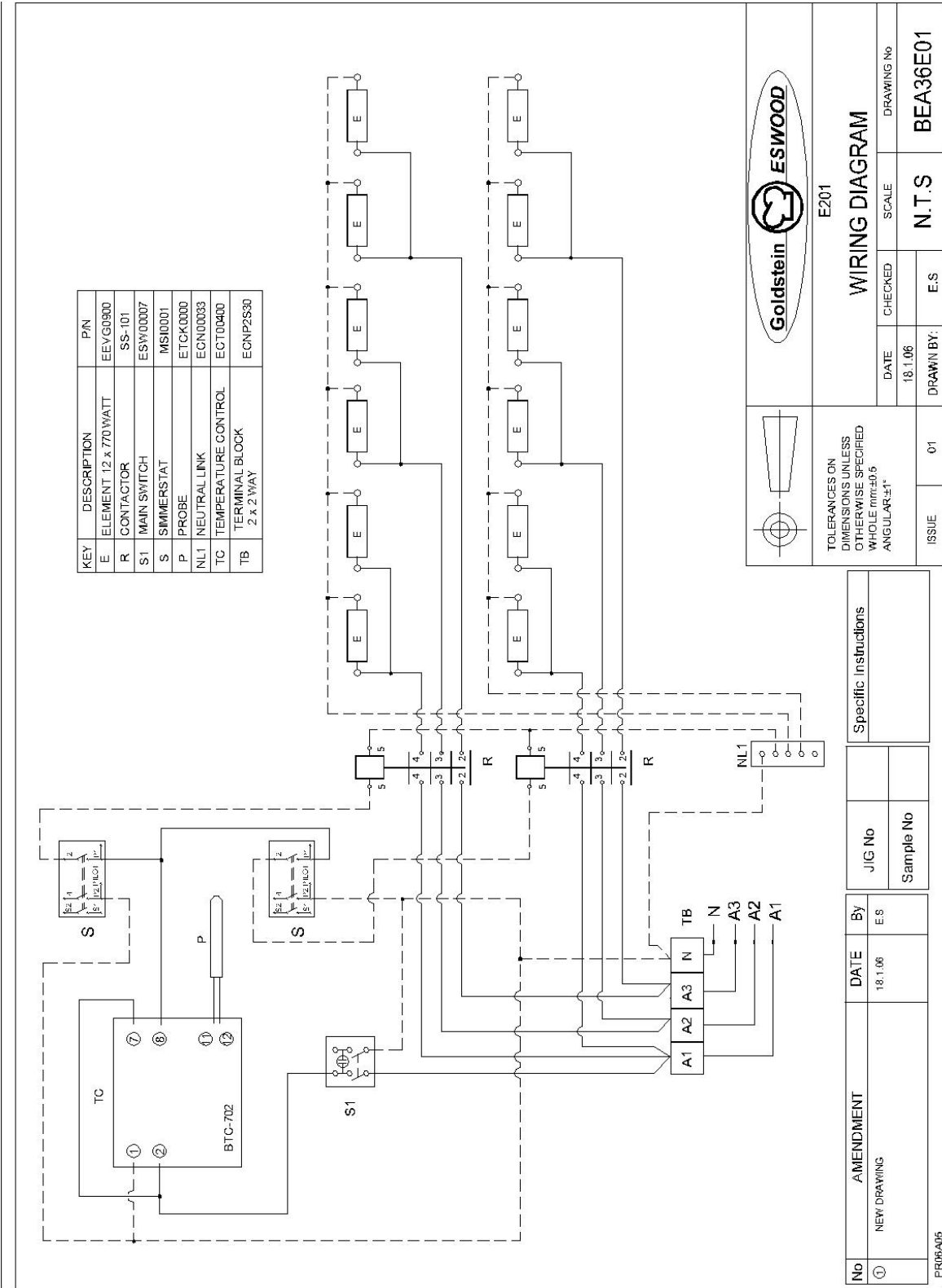
PLEASE NOTE: Always clean oven when it is **COLD.**

SERVICE INSTRUCTIONS

Disconnect from mains supply by removing fuses or turning off circuit breaker. The controls and wiring are readily accessible after the lower stainless steel fascia plate is removed. Care must be taken with this panel as all the wiring and thermostats are attached.

6 WIRING DIAGRAM

MODEL E-201 2 BANKS OR 4 ELEMENTS



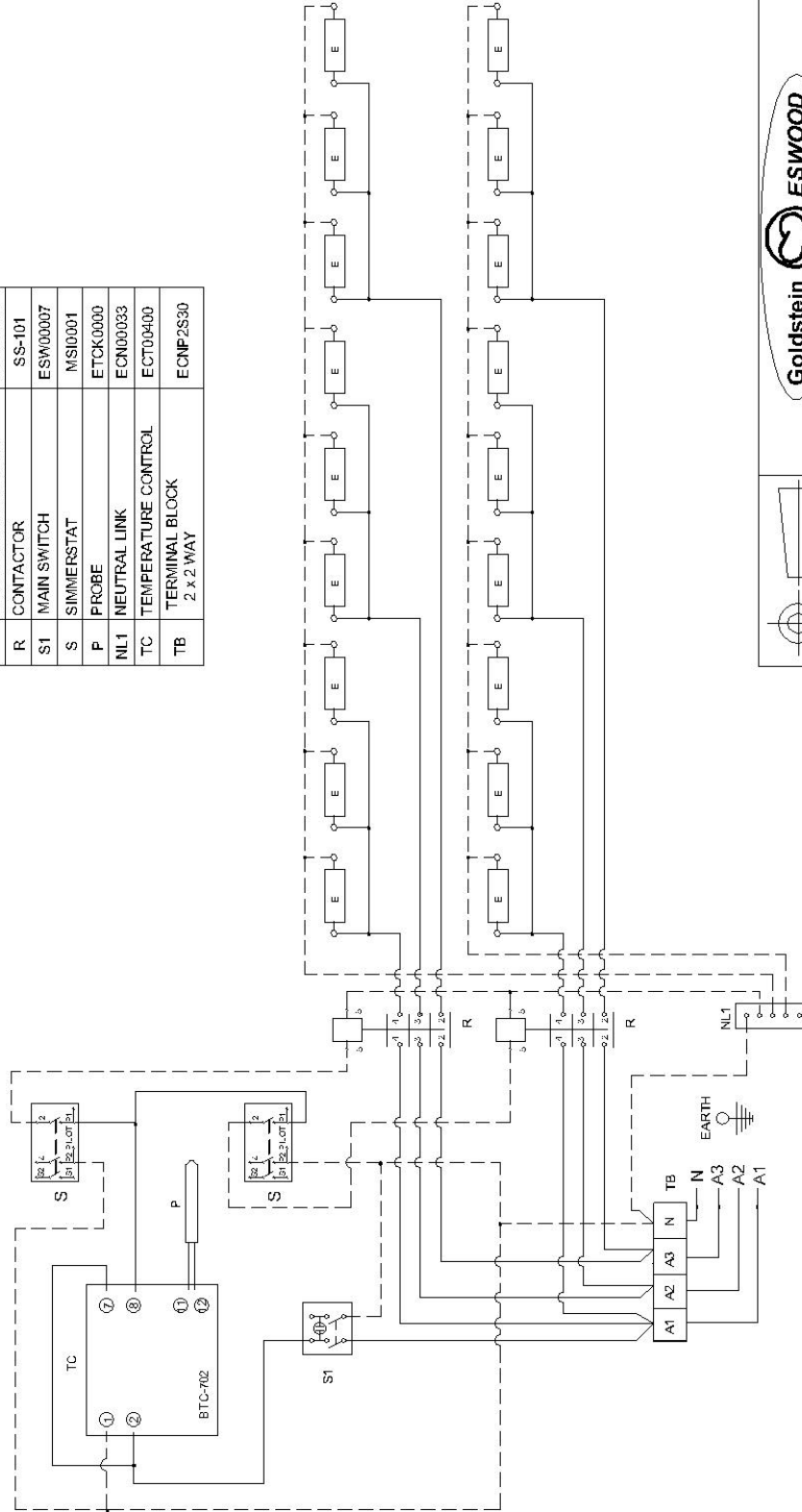
E201		DRAWING No	
WIRING DIAGRAM		SCALE	
DATE	CHECKED	DRAWING No	
18.1.06		N.T.S	
ISSUE	01	DRAWN BY: E.S	
TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm:±0.5 ANGULAR:±1°		BEA36E01	
AMENDMENT		Specific Instructions	
① NEW DRAWING	DATE	JIG No	Sample No
	18.1.06		
	By		
	E.S		

FR06A05

7 WIRING DIAGRAM

MODEL E-541, 2 BANKS OF 6 ELEMENTS

KEY	DESCRIPTION	P/N
E	ELEMENT 18 x 770 WATT	EEVG0900
R	CONTACTOR	SS-101
S1	MAIN SWITCH	ESW00007
S	SIMMERSTAT	MSI0001
P	PROBE	ETCK0000
NL1	NEUTRAL LINK	ECN00033
TC	TEMPERATURE CONTROL	ECT00400
TB	TERMINAL BLOCK 2 x 2 WAY	ECNP2S30



E541

WIRING DIAGRAM

DATE	CHECKED	SCALE	DRAWING No
18.1.06			
DRAWN BY:	E.S	N.T.S	BEA54E01

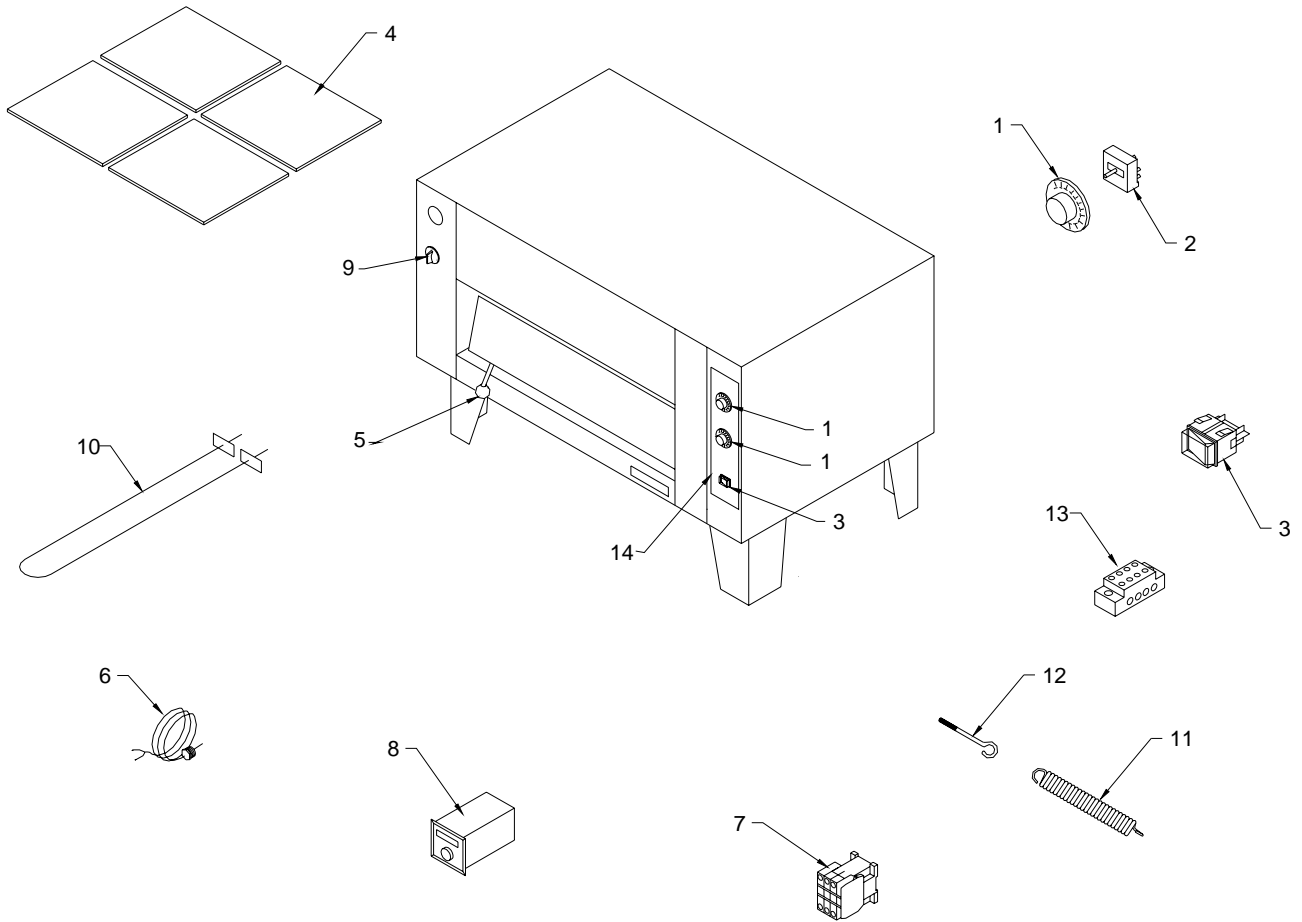
TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED
WHOLE mm±0.5
ANGULAR±1°

No	AMENDMENT	DATE	By
	① NEW DRAWING	18.1.06	E.S
Specific Instructions		JIG No	Sample No

FR06A05

8. DRAWING

MODEL: E201, E202, E541, E542



ELEC. BAKE &
PIZZA OVEN
MODEL
VARIATION(PARTS)

OV04

9. SPARE PARTS

MODEL: E201, E202, E541, E542

ITEM No.	CODE	DESCRIPTION
1.	MKNPLTS4	KNOB – ENERGY REGULATOR
2.	MSI00001	SIMMERSTAT – RADIANT (NEW TYPE)
3.	ESW00007	SWITCH – MAIN. WITH SILICONE BOOT
4.	MINKB013	INSULATION – KILN BATTS BEA/BEB
5.	MKN00004	BLACK KNOB
6.	ETCK0000	OLD TYPE “K” THERMOCOUPLE BRAIDED
7.	ECT45AK2	CONTACTOR – 45A (MODELS: E541, E542)
7.	ECT25AK2	CONTACTOR – 25A (MODELS: E201, E202)
8.	ETC00400	CONTROL – TEMPERATURE (400°C) FOR PIZZA
9.	MKNSSCK1	KNOB – CHROME METAL CW/CHD GASCOCK GCKC
10.	EEVG0900	ELEMENT – 0.77/0.7KW
11.	SA-00M11	DOOR SPRING
12.	PF-00M07	EYE BOLT
13.	ECNP4S30	4 WAY PORCELAIN CONNECTOR
14.	GLA00008	LABEL

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 hourly rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

11. 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