



 **Goldstein**

*Built for a lifetime*

**X-SERIES**

**OVEN RANGES, COOKTOPS  
GRIDDLE PLATES & CHARGRILLS**



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# TURN UP THE HEAT!

**Our products last a lifetime. Iconic, durable, and powerful, boosting productivity in your kitchen.**

The Goldstein X-Series has been designed to streamline the daily tasks of kitchen professionals. Representing our legacy of Australian made, durable commercial kitchen equipment, it's engineered to excel under demanding conditions, ensuring peak performance day in and day out. With a focus on durability, safety and performance, it meets the high standards of reliability, and confidence expected in professional kitchens. The result is a range of equipment that guarantees durability and performance, with a clean and precise design.



# Goldstein

*proudly presents*

Our latest designs. Proudly made in Australia, representing durability, power, and a legacy of excellence. They are the perfect choice for every chef seeking quality and reliability.

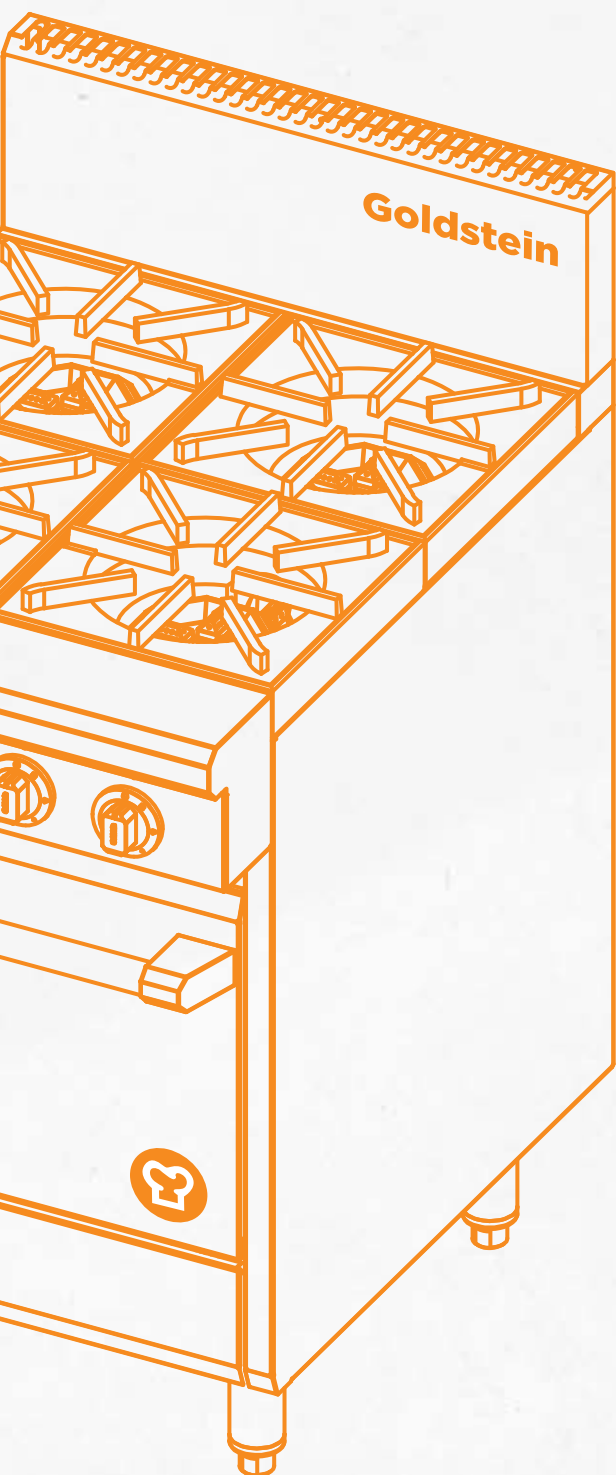
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To satisfy the requirements of every chef and their way of cooking, our new range of reliable and durable cooking equipment offers a wide range of ovens, customisable cooktops, griddle plates, and chargrills. Capable of withstanding the intense use required by a professional kitchen, it adapts to diverse menu items and cooking techniques with adjustable settings.

**WHERE  
PERFORMANCE  
MEETS STYLE.**



## THE PRODUCT THAT IS BUILT FOR A LIFETIME, HAS NEW FEATURES.



### New Burners

Introducing upgraded cooktop burners boasting a power level of 33MJ for peak productivity. With 40% of the flame ports located in the center cross of the burner, they offer uniform heat distribution and the best possible transmission of heat to the pots and pans.

### Streamlined Design

Transform your kitchen with our gas cooking range's streamlined design, effortlessly merging durability and elegance with a sleek bullnose profile, while ensuring comfort and safety during operation through cool-to-the-touch, ergonomically designed knobs and handles.

### Repositioned Trivets

Enhance practicality in the kitchen with strategically repositioned trivets, facilitating easier and more efficient use of cookware across the cooking surface.

### Interior Enamelling

Elevate durability and ease of maintenance with fully enameled oven interior including oven doors, ensuring a pristine appearance while withstanding the rigours of daily use.

### New Chargrill

Our new modular chargrill option offers additional choices for your kitchen layout, featuring two char pattern options on reversible cooking grates and a flat or gradient leveling option.

Goldstein leads the way with equipment renowned for its reliability, durability, and performance, **designed to withstand the intense demands of a professional kitchen, all while maintaining its quality and functionality from day one.**

**Founded in Sydney in 1911, Goldstein has been manufacturing commercial cooking equipment in Australia for over 100 years. Over that time it has earned a reputation of being dependable, durable and with performance many Australian businesses have come to rely on.**

All our equipment is manufactured using top quality materials and components to provide hard working Australian kitchens with equipment that meets their high demands for dependable performance and long life of service. Goldstein has well earned its reputation for equipment that keeps on working.

***Our products are built for a lifetime. Durable, iconic, and powerful.***

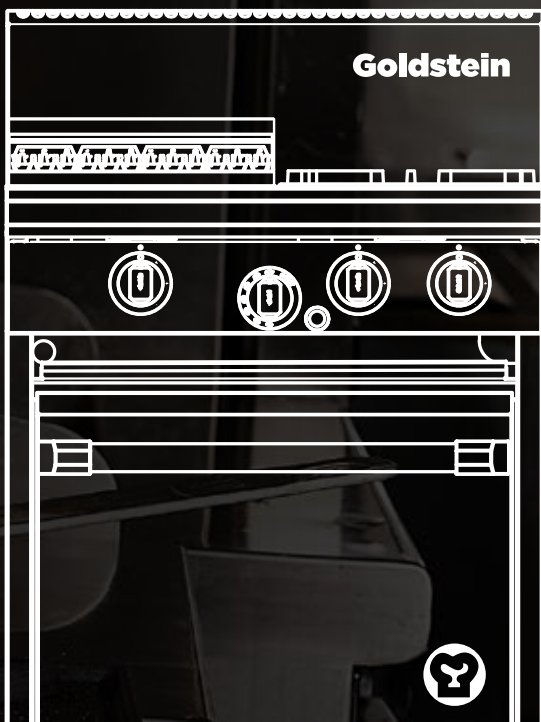
Goldstein proudly holds the title of being one of few Australian Made manufacturers of commercial cooking equipment in Australia. Our extensive collection of Australian Made products is tailored to suit various kitchen and menu needs, from cafes and restaurants to hotels, function centers, and beyond. With a rich history spanning over a century, Goldstein is dedicated to delivering high-quality solutions for the food service sector.





# OVEN RANGES

At Goldstein, we pride ourselves on offering a diverse range of oven ranges carefully designed to meet the dynamic cooking needs of professional kitchens. Our oven ranges are engineered with precision control and durable construction to ensure chefs can bake, roast, and broil to perfection. With options for various burner configurations and oven capacities, our oven ranges makes cooking more comfortable and streamlined



# Why choose a Goldstein

## GAS OVEN RANGES

**Experience high performance and durability with our gas oven ranges.** With customisable options and diverse configurations, these ranges offer quality and reliability for your kitchen needs.



### High-Performance Burners

Removable, high-performance 33MJ burners ensure peak productivity, with 40% of flame ports strategically positioned in the centre cross for even heat distribution.



### Modular Cooktop

Incorporating a flexible modular cooktop design, our equipment offers versatile combinations of burners, griddle plates, and chargrill options, ensuring it can be tailored to suit different cooking preferences.



### Versatile Oven Options

Choose from gas or electric static ovens, fan-forced ovens, and convection ovens, all designed to accommodate gastronomic-compatible sizes for seamless integration into your workflow.



### Heavy-Duty Construction

Our oven ranges feature robust welded stainless-steel bodies and fully welded surrounds for griddle and chargrill option, providing both rigidity and durability, ensuring long-lasting performance even in the busiest of kitchens.



### Ergonomic Design

Ergonomic door handle and angled corners add to the stylish look while also making things more convenient. Large, heat-resistant control knobs make it simple to check your settings and control the flame from low to high.



### Ease of Maintenance

Stainless steel fascia, sides, spill zones, and drip trays facilitate effortless cleaning.



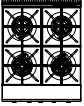
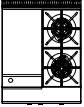
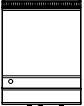
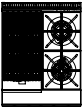
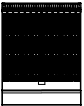
### Serviceability

Designed for easy servicing, our oven ranges minimise downtime, ensuring uninterrupted kitchen operations.

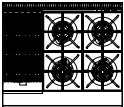




## 800 SERIES 500MM OVEN RANGES

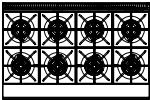
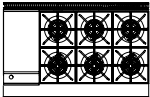
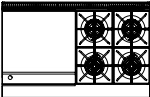
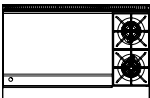

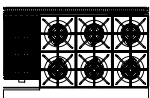
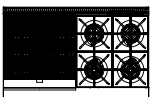
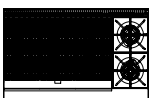
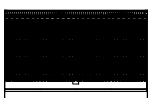
Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Rating (MJ) NG/LPG	Rating (kW)
	<b>PF420-X</b>	G Static		500 x 560 x 355	610 x 800 x 1120	152/152	
	<b>PF420FF-X</b>	G Fan Forced		500 x 525 x 355	610 x 850 x 1120	152/152	
	<b>PF12G220-X</b>	G Static	305 x 520 x 20	500 x 560 x 355	610 x 800 x 1120	106/106	
	<b>PF12G220FF-X</b>	G Fan Forced	305 x 520 x 20	500 x 525 x 355	610 x 850 x 1120	106/106	
	<b>PF24G20-X</b>	G Static	610 x 520 x 20	500 x 560 x 355	610 x 800 x 1120	60/60	
	<b>PF24G20FF-X</b>	G Fan Forced	610 x 520 x 20	500 x 525 x 355	610 x 850 x 1120	60/60	
	<b>PF12Q220-X</b>	G Static	305 x 510	500 x 560 x 355	610 x 800 x 1120	126/124	
	<b>PF12Q220FF-X</b>	G Fan Forced	305 x 510	500 x 525 x 355	610 x 850 x 1120	126/124	
	<b>PF24Q20-X</b>	G Static	610 x 510	500 x 560 x 355	610 x 800 x 1120	100/96	
	<b>PF24Q20FF-X</b>	G Fan Forced	610 x 510	500 x 525 x 355	610 x 850 x 1120	100/96	

## 800 SERIES 700MM OVEN RANGES

Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Rating (MJ) NG/LPG	Rating (kW)
	<b>PF628-X</b>	G Static		700 x 560 x 355	914 x 800 x 1120	226/228	
	<b>PF628FF-X</b>	G Fan Forced		700 x 525 x 355	914 x 850 x 1120	226/228	
	<b>PFC628-X</b>	G Convection		690 x 410 x 320	914 x 900 x 1120	226/228	10
	<b>PF628EFF-X</b>	E Fan Forced		700 x 525 x 305	914 x 850 x 1120	198/198	6.4
	<b>PFC628E-X</b>	E Convection		690 x 410 x 320	914 x 900 x 1120	198/198	10
	<b>PF628E-X</b>	E Static		700 x 560 x 305	914 x 800 x 1120	198/198	6.4
	<b>PF12G428-X</b>	G Static	305 x 520 x 20	700 x 560 x 355	914 x 800 x 1120	180/182	
	<b>PF12G428FF-X</b>	G Fan Forced	305 x 520 x 20	700 x 525 x 355	914 x 850 x 1120	180/182	
	<b>PFC12G428-X</b>	G Convection	305 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	180/182	10
	<b>PF12G428EFF-X</b>	E Fan Forced	305 x 520 x 20	700 x 525 x 305	914 x 850 x 1120	152/152	6.4
	<b>PFC12G428E-X</b>	E Convection	305 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	152/152	10
	<b>PF12G428E-X</b>	E Static	305 x 520 x 20	700 x 560 x 305	914 x 800 x 1120	152/152	6.4
	<b>PF24G228-X</b>	G Static	610 x 520 x 20	700 x 560 x 355	914 x 800 x 1120	134/136	
	<b>PF24G228FF-X</b>	G Fan Forced	610 x 520 x 20	700 x 525 x 355	914 x 850 x 1120	134/136	
	<b>PFC24G228-X</b>	G Convection	610 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	134/136	10
	<b>PF24G228EFF-X</b>	E Fan Forced	610 x 520 x 20	700 x 525 x 305	914 x 850 x 1120	106/106	6.4
	<b>PFC24G228E-X</b>	E Convection	610 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	106/106	10
	<b>PF24G228E-X</b>	E Static	610 x 520 x 20	700 x 560 x 305	914 x 800 x 1120	106/106	6.4
	<b>PF36G28-X</b>	G Static	914 x 520 x 20	700 x 560 x 355	914 x 800 x 1120	88/90	
	<b>PF36G28FF-X</b>	G Fan Forced	914 x 520 x 20	700 x 525 x 355	914 x 850 x 1120	88/90	
	<b>PFC36G28-X</b>	G Convection	914 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	88/90	10
	<b>PF36G28EFF-X</b>	E Fan Forced	914 x 520 x 20	700 x 525 x 305	914 x 850 x 1120	60/60	6.4
	<b>PFC36G28E-X</b>	E Convection	914 x 520 x 20	690 x 410 x 320	914 x 900 x 1120	60/60	10
	<b>PF36G28E-X</b>	E Static	914 x 520 x 20	700 x 560 x 305	914 x 800 x 1120	60/60	6.4
	<b>PF12Q428-X</b>	G Static	305 x 510	700 x 560 x 355	914 x 800 x 1120	200/200	
	<b>PF12Q428FF-X</b>	G Fan Forced	305 x 510	700 x 525 x 355	914 x 850 x 1120	200/200	
	<b>PFC12Q428-X</b>	G Convection	305 x 510	690 x 410 x 320	914 x 900 x 1120	200/200	10
	<b>PF12Q428EFF-X</b>	E Fan Forced	305 x 510	700 x 525 x 305	914 x 850 x 1120	172/170	6.4
	<b>PFC12Q428E-X</b>	E Convection	305 x 510	690 x 410 x 320	914 x 900 x 1120	172/170	10
	<b>PF12Q428E-X</b>	E Static	305 x 510	700 x 560 x 305	914 x 800 x 1120	172/170	6.4
	<b>PF24Q228-X</b>	G Static	610 x 510	700 x 560 x 355	914 x 800 x 1120	174/172	
	<b>PF24Q228FF-X</b>	G Fan Forced	610 x 510	700 x 525 x 355	914 x 850 x 1120	174/172	
	<b>PFC24Q228-X</b>	G Convection	610 x 510	690 x 410 x 320	914 x 900 x 1120	174/172	10
	<b>PF24Q228EFF-X</b>	E Fan Forced	610 x 510	700 x 525 x 305	914 x 850 x 1120	146/142	6.4
	<b>PFC24Q228E-X</b>	E Convection	610 x 510	690 x 410 x 320	914 x 900 x 1120	146/142	10
	<b>PF24Q228E-X</b>	E Static	610 x 510	700 x 560 x 305	914 x 800 x 1120	146/142	6.4
	<b>PF36Q28-X</b>	G Static	914 x 510	700 x 560 x 355	914 x 800 x 1120	148/144	
	<b>PF36Q28FF-X</b>	G Fan Forced	914 x 510	700 x 525 x 355	914 x 850 x 1120	148/144	
	<b>PFC36Q28-X</b>	G Convection	914 x 510	690 x 410 x 320	914 x 900 x 1120	148/144	10
	<b>PF36Q28EFF-X</b>	E Fan Forced	914 x 510	700 x 525 x 305	914 x 850 x 1120	120/114	6.4
	<b>PFC36Q28E-X</b>	E Convection	914 x 510	690 x 410 x 320	914 x 900 x 1120	120/114	10
	<b>PF36Q28E-X</b>	E Static	914 x 510	700 x 560 x 305	914 x 800 x 1120	120/114	6.4

G - Gas, E - Electric

## 800 SERIES 1005MM OVEN RANGES

Modular Top	Model	Oven Option	Dimensions (mm) Griddle/BBQ	Dimensions (mm) Oven	Dimensions (mm)	Rating (MJ) NG/LPG	Rating (kW)
	<b>PF840-X</b>	G Static		1005 x 560 x 355	1219 x 800 x 1120	299/300	
	<b>PF840FF-X</b>	G Fan Forced		1005 x 525 x 355	1219 x 850 x 1120	299/300	
	<b>PF840EFF-X</b>	E Fan Forced		1005 x 525 x 305	1219 x 850 x 1120	264/264	8.8
	<b>PFC840E-X</b>	E Convection		990 x 410 x 320	1219 x 900 x 1120	264/264	10
	<b>PF840E-X</b>	E Static		1005 x 560 x 305	1219 x 800 x 1120	264/264	8.8
	<b>PF12G640-X</b>	G Static	305 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	253/254	
	<b>PF12G640FF-X</b>	G Fan Forced	305 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	253/254	
	<b>PF12G640EFF-X</b>	E Fan Forced	305 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	218/218	8.8
	<b>PFC12G640E-X</b>	E Convection	305 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	218/218	10
	<b>PF12G640E-X</b>	E Static	305 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	218/218	8.8
	<b>PF24G440-X</b>	G Static	610 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	207/208	
	<b>PF24G440FF-X</b>	G Fan Forced	610 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	207/208	
	<b>PF24G440EFF-X</b>	E Fan Forced	610 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	172/172	8.8
	<b>PFC24G440E-X</b>	E Convection	610 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	172/172	10
	<b>PF24G440E-X</b>	E Static	610 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	172/172	8.8
	<b>PF36G240-X</b>	G Static	914 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	161/162	
	<b>PF36G240FF-X</b>	G Fan Forced	914 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	161/162	
	<b>PF36G240EFF-X</b>	E Fan Forced	914 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	126/126	8.8
	<b>PFC36G240E-X</b>	E Convection	914 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	126/126	10
	<b>PF36G240E-X</b>	E Static	914 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	126/126	8.8
	<b>PF48G40-X</b>	G Static	1219 x 520 x 20	1005 x 560 x 355	1219 x 800 x 1120	115/116	
	<b>PF48G40FF-X</b>	G Fan Forced	1219 x 520 x 20	1005 x 525 x 355	1219 x 850 x 1120	115/116	
	<b>PF48G40EFF-X</b>	E Fan Forced	1219 x 520 x 20	1005 x 525 x 305	1219 x 850 x 1120	80/80	8.8
	<b>PFC48G40E-X</b>	E Convection	1219 x 520 x 20	990 x 410 x 320	1219 x 900 x 1120	80/80	10
	<b>PF48G40E-X</b>	E Static	1219 x 520 x 20	1005 x 560 x 305	1219 x 800 x 1120	80/80	8.8
	<b>PF12Q640-X</b>	G Static	305 x 510	1005 x 560 x 355	1219 x 800 x 1120	273/272	
	<b>PF12Q640FF-X</b>	G Fan Forced	305 x 510	1005 x 525 x 355	1219 x 850 x 1120	273/272	
	<b>PF12Q640EFF-X</b>	E Fan Forced	305 x 510	1005 x 525 x 305	1219 x 850 x 1120	238/236	8.8
	<b>PFC12Q640E-X</b>	E Convection	305 x 510	990 x 410 x 320	1219 x 900 x 1120	238/236	10
	<b>PF12Q640E-X</b>	E Static	305 x 510	1005 x 560 x 305	1219 x 800 x 1120	238/236	8.8
	<b>PF24Q440-X</b>	G Static	610 x 510	1005 x 560 x 355	1219 x 800 x 1120	247/244	
	<b>PF24Q440FF-X</b>	G Fan Forced	610 x 510	1005 x 525 x 355	1219 x 850 x 1120	247/244	
	<b>PF24Q440EFF-X</b>	E Fan Forced	610 x 510	1005 x 525 x 305	1219 x 850 x 1120	212/208	8.8
	<b>PFC24Q440E-X</b>	E Convection	610 x 510	990 x 410 x 320	1219 x 900 x 1120	212/208	10
	<b>PF24Q440E-X</b>	E Static	610 x 510	1005 x 560 x 305	1219 x 800 x 1120	212/208	8.8
	<b>PF36Q240-X</b>	G Static	915x510	1005 x 560 x 355	1219 x 800 x 1120	221/216	
	<b>PF36Q240FF-X</b>	G Fan Forced	915x510	1005 x 525 x 355	1219 x 850 x 1120	221/216	
	<b>PF36Q240EFF-X</b>	E Fan Forced	915x510	1005 x 525 x 305	1219 x 850 x 1120	186/180	8.8
	<b>PFC36Q240E-X</b>	E Convection	915x510	990 x 410 x 320	1219 x 900 x 1120	186/180	10
	<b>PF36Q240E-X</b>	E Static	915x510	1005 x 560 x 305	1219 x 800 x 1120	186/180	8.8
	<b>PF48Q40-X</b>	G Static	1219x510	1005 x 560 x 355	1219 x 800 x 1120	195/188	
	<b>PF48Q40FF-X</b>	G Fan Forced	1219x510	1005 x 525 x 355	1219 x 850 x 1120	195/188	
	<b>PF48Q40EFF-X</b>	E Fan Forced	1219x510	1005 x 525 x 305	1219 x 850 x 1120	160/152	8.8
	<b>PFC48Q40E-X</b>	E Convection	1219x510	990 x 410 x 320	1219 x 900 x 1120	160/152	10
	<b>PF48Q40E-X</b>	E Static	1219x510	1005 x 560 x 305	1219 x 800 x 1120	160/152	8.8

G - Gas, E - Electric





# COOKTOPS

Goldstein offers a range of cooktops engineered for consistent heat distribution and precise temperature control. Our cooktops deliver peak performance supporting the widest array of culinary techniques.

# Why choose a Goldstein

## GAS COOKTOPS

With an extensive range of options and increased burner power levels, Goldstein cooktops ensure consistent heat and precise temperature control, indispensable for any professional kitchen. Choose your ideal cooktop to suit your cooking needs.



### High-Performance Burners

Removable, high-performance 33MJ burners ensure peak productivity, with 40% of flame ports strategically positioned in the centre cross for even heat distribution.



### Modular Cooktop

Incorporating a flexible modular cooktop design, our equipment offers versatile combinations of burners, griddle plates, and chargrill options, ensuring it can be tailored to suit different cooking preferences.



### Customisable Options

Whether you choose to mount these cooktops on a bench or stand, adjustable legs allow for customisable height, ensuring they seamlessly integrate into any kitchen environment.



### Heavy-Duty Construction

Our cooktops feature heavy duty stainless-steel bodies and fully welded surrounds for griddle and chargrill option, providing both rigidity and durability.



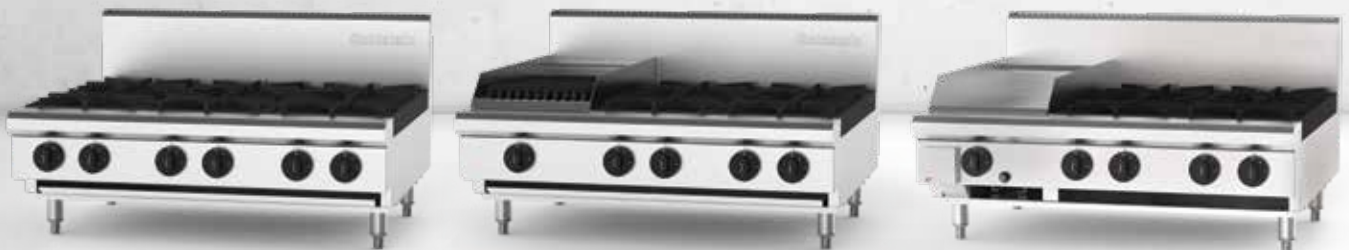
### Easy Cleaning

Fully welded surrounds, stainless steel fascia, sides, spill zones, and drip trays facilitate easy cleaning and maintenance.


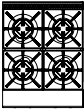
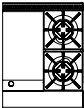
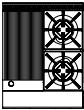
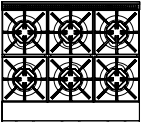
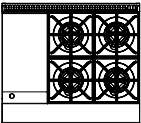
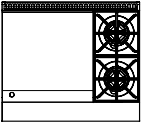
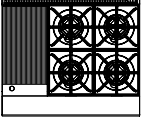
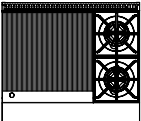


### Serviceability

Designed for easy servicing, our cooktops minimise downtime and ensure reliable performance in commercial kitchens.

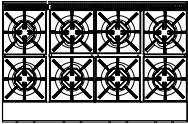
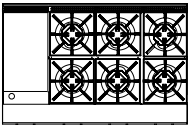
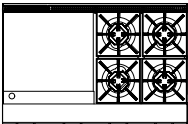
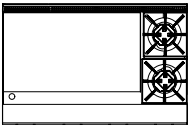
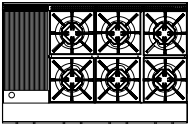
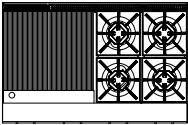
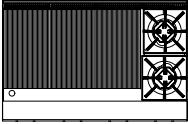


## 800 SERIES COOKTOPS

Modular Top	Model	Dimensions (mm) Griddle/BBQ	Dimensions W x D x H (mm) Bench/Stand mounted	Rating (MJ) NG/LPG
	PFB12-X		305 x 800 x 545 305 x 800 x 1120	66/66
	PFB24-X		610 x 800 x 545 610 x 800 x 1120	132/132
	PFB12G2-X	305 x 520 x 20	610 x 800 x 545 610 x 800 x 1120	86/86
	PFB12Q2-X	305 x 510	610 x 800 x 545 610 x 800 x 1120	106/104
	PFB36-X		914 x 800 x 545 914 x 800 x 1120	198/198
	PFB12G4-X	305 x 520 x 20	914 x 800 x 545 914 x 800 x 1120	152/152
	PFB24G2-X	610 x 520 x 20	914 x 800 x 545 914 x 800 x 1120	106/106
	PFB12Q4-X	305 x 510	914 x 800 x 545 914 x 800 x 1120	172/170
	PFB24Q2-X	610 x 510	914 x 800 x 545 914 x 800 x 1120	146/142



## 800 SERIES COOKTOPS

Modular Top	Model	Dimensions (mm) Griddle/BBQ	Dimensions W x D x H (mm) Bench/Stand mounted	Rating (MJ) NG/LPG
	PFB48-X		1219 x 800 x 545 1219 x 800 x 1120	264/264
	PFB12G6-X	305 x 520 x 20	1219 x 800 x 545 1219 x 800 x 1120	218/218
	PFB24G4-X	610 x 520 x 20	1219 x 800 x 545 1219 x 800 x 1120	172/172
	PFB36G2-X	914 x 520 x 20	1219 x 800 x 545 1219 x 800 x 1120	126/126
	PFB12Q6-X	305 x 510	1219 x 800 x 545 1219 x 800 x 1120	238/236
	PFB24Q4-X	610 x 510	1219 x 800 x 545 1219 x 800 x 1120	212/208
	PFB36Q2-X	914 x 510	1219 x 800 x 545 1219 x 800 x 1120	186/180

# GRIDDLE PLATES

Goldstein's griddle plates are engineered to withstand the demands of commercial kitchens while delivering exceptional cooking results. Available in various sizes, our griddle plates ensure even heat distribution for consistent and uniform cooking, making them a versatile addition to any culinary operation.



#### **Durable Construction**

Heavy-duty welded stainless-steel bodies and a 20mm thick mild steel griddle plate provide rigidity and durability, ensuring longevity in high-volume kitchens.



#### **Uniform Heat Distribution**

Griddle burners per every 305mm section ensure consistent cooking results across the cooking surface.



#### **Customisation Options**

Choose between machined steel or ribbed plates and select thermostatic control for precise temperature regulation.



#### **Versatile Installation**

Griddle plates are available for bench mounting or with stands featuring undershelves for added convenience.



#### **Easy Maintenance**

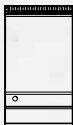
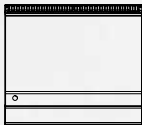
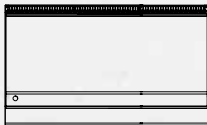

Front grease troughs, generous chutes, and catchers simplify cleaning and maintenance, minimising downtime, easy to clean and maintain, which ensures the longevity of the products.

*Why choose a Goldstein*

## GAS GRIDDLE PLATES

**Goldstein griddles offer legendary performance and durability** and have been the staple of Australian kitchens for decades.

### 800 SERIES GRIDDLE PLATES

Modular Top	Model	Griddle Dimensions (mm)	Dimensions W x D x H (mm) Bench/Stand mounted	Rating (MJ) NG/LPG
	<b>GPGDB12-X</b>	305 x 520 x 20	305 x 800 x 545 305 x 800 x 1120	20/20
	<b>GPGDB24-X</b>	610 x 520 x 20	610 x 800 x 545 610 x 800 x 1120	40/40
	<b>GPGDB36-X</b>	914 x 520 x 20	914 x 800 x 545 914 x 800 x 1120	60/60
	<b>GPGDB48-X</b>	1219 x 520 x 20	1219 x 800 x 545 1219 x 800 x 1120	80/80





# CHAR GRILLS

Elevate your grilling game with Goldstein's chargrills, designed to impart authentic char marks and smoky flavour to a variety of dishes. With adjustable grates and powerful burners, our chargrills offer precise control over cooking temperatures, ensuring optimal flavour development every time.



#### **Heavy-Duty Construction**

Combining welded stainless steel bodies and fully welded surrounds provides durability and longer life.



#### **Versatile Cooking Options**

Heavy-duty cast iron reversible grates cater to diverse cooking techniques and preferences, featuring two leveling options: flat or gradient.



#### **Uniform Heat Distribution**

Two inline cast iron burners per every 305mm section ensure even heat distribution for consistent grilling results.



#### **Easy Maintenance**

Front grease troughs, generous chutes, and catchers facilitate easy cleaning while maximising operating efficiency.



#### **Flexible Installation**

Chargrills can be bench mounted or installed on stands with undershelves, providing flexibility in kitchen layout and design while adding extra storage space.



# Why choose a Goldstein

## GAS CHARGRILLS

**Goldstein chargrills are built to enhance flavour and performance.** A fully welded stainless steel frame, reversible grates with leveling options provide both durability and flexibility.

### 800 SERIES CHARGRILLS

Modular Top	Model	Grill Dimensions (mm)	Dimensions W x D x H (mm) Bench/Stand mounted	Rating (MJ) NG/LPG
	<b>BQG12-X</b>	305 x 510	305 x 800 x 545 305 x 800 x 1120	40/38
	<b>BQG24-X</b>	610 x 510	610 x 800 x 545 610 x 800 x 1120	80/76
	<b>BQG36-X</b>	914 x 510	914 x 800 x 545 914 x 800 x 1120	120/114
	<b>BQG48-X</b>	1219 x 510	1219 x 800 x 545 1219 x 800 x 1120	160/152





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