

● MARATHON COMBI STEAMER - GAS & ELECTRIC ●

PROUDLY AUSTRALIAN MADE



CAS - E10
CAS - E20



Smart Control
From Goldstein
Thinks For You

- STEAMS
- ROASTS
- BAKES
- BROILS
- BLANCHES
- GRILLS
- SIMMERS
- REGENERATES
- REFRESHES
- AU GRATIN
- POACHES
- PROVES
- TWO STEP
- COOK & HOLD



PF6CAS



CAS - BE10
CAS - BE20

- GASTRONORM
STAND & REVERSE
OSMOSIS WATER
FILTER INCLUDED
- STEAM PAN
OPTIONAL EXTRA



Goldstein

Established 1911

The Cooking Equipment Professionals

www.goldsteineswood.com.au

FEATURES

6, 10 & 20 TRAY MODELS



CAS/E-6



CAS/G-10 CAS/G-20

- All internal lining 1.6mm gauge stainless with generous radius corners.
- All stainless steel interior and exterior. Easy to clean 316 grade high polish interior.
- Available in 3 oven sizes with capacity of 6, 10, or 20 1/1 gastronorm pan
- Heavily insulated for peak efficiency.
- Live steam produced directly in cooking chamber.
- Positive lever lock with insulated handle
- Stainless steel roll in/out cassette standard with 10 and 20 tray models.
- Fully electronic controls with Australian designed micro processor with 25 individual recipe programs & LCD program display.
- Generous drain size.
- Large double glazed door - Glass is Pyro ceramic to withstand temperatures of 600°C.
- Low pressure steam enables cavity access at will.
- Short heat up time enabling ambient to 180°C in 6 minutes, with programmable preheat (on programmable control board only).
- Simple control adjustment to set any cooking program with 3 sequential cooking modes.
- Flame failure device on gas models.
- Auto wash cycle (on curve door range).
- Optional core temperature probe.(on programmable board only).
- Oven light (on curved door range).

BENEFITS



CAS/E-20

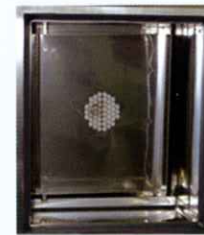
- Eliminates flavour exchange between products in the same cavity.
- Enables preparation of batch cooking delicate dishes.
- Guarantee of consistency because of precise program.
- Improves uniformity, yields, colour and texture of finished product.
- Perfectly suited for product reheating or vegetable refreshing.
- Reduced capital cost and maintenance cost.
- Small foot print in relation to production capacity.
- Versatile, with new micro chip controller, can reproduce all cooking processes.
- Steam is made directly in the cooking chamber, creating "live" steam, it also eliminates the necessity for a boiler and the associated controls thus reducing cost of maintenance and unnecessary down time.
- Cook or hold time settings from 1 minute to 16.5 hours.
- Temperature control from minimum to 299°C.
- Internal probe temperature control from 45°C - 99°C.
- Low temperature steam cooking for delicate foods.
- Easy cleaning.

MODE OPTIONS

- Direct atmospheric steam only.
- Dry convection heat only.
- Combination convection and steam.
- Reheating / regenerating.
- By-pass shot of steam option.



Fully programed automatic wash cycle.



Fan cover hinged to allow easy access for thorough cleaning behind fan screen.



The stainless steel interior of the cooking chamber has generous radius corners and smooth finish for easy cleaning.

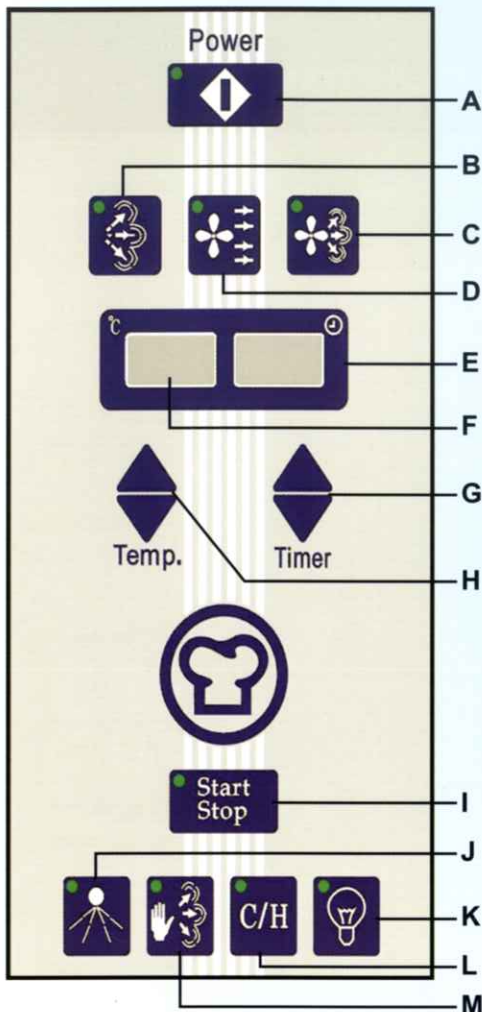


Filter units self contained within unit footprint. Stand holds 10 gastronorm trays.



CAS/BE-10 CAS/BE-20

CONTROLS

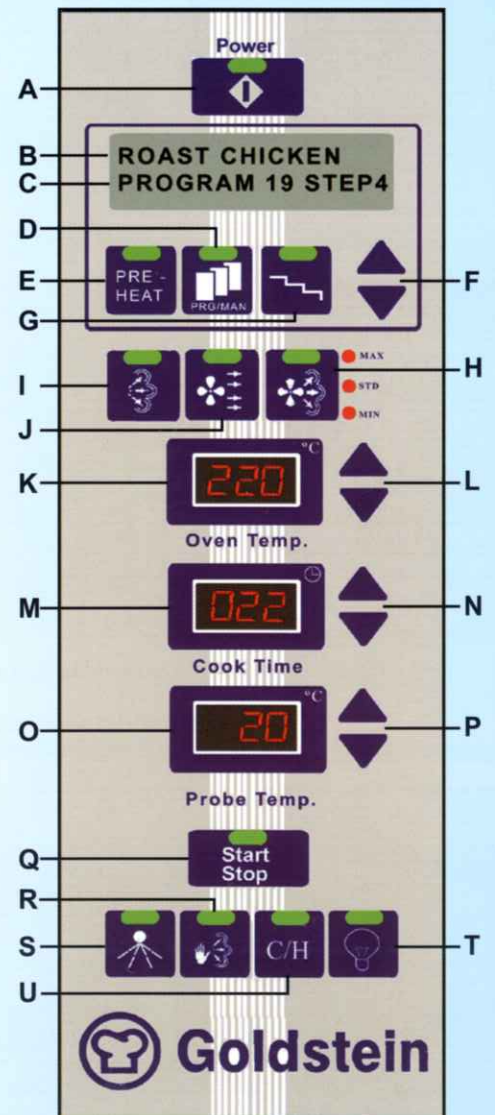


- A - Switches Power On/Off
- B - Sets Steam Mode
- C - Sets Combi Mode
- D - Sets Dry Heat Mode
- E - Displays Set Time, then Time Remaining to Cook, in minutes
- F - Displays Set Temperature, then actual Oven Temperature
- G - Adjusts Cook Time Up/Down
- H - Adjusts Cook Temperature Up/Down
- I - Starts & Stops Cooking
- J - Starts Automatic Wash Program
- K - Turns Light On/Off
- L - Cook & Hold for Rethermalisation
- M - Injects extra Steam

'THE WORLD'S SIMPLEST COMBI'

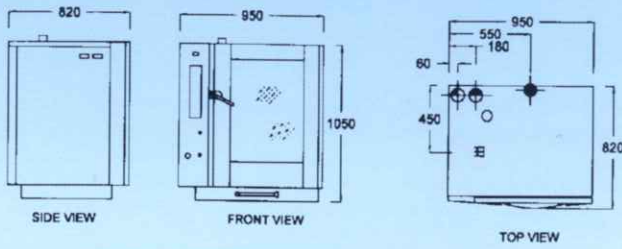
- A - Switches Power On/Off
- B - Indicates Program Type
- C - Indicates Program Number & Step
- D - Selects Program or Manual Operation
- E - Selects Pre Heat mode
- F - Scrolls Through Programs
- G - Selects & Saves Program steps
- H - Sets Combi Mode & humidity
- I - Sets Steam Mode
- J - Sets Dry Heat Mode
- K - Displays Set Temperature, then Actual Temperature
- L - Adjusts Cook Temperature Up/Down
- M - Displays Set Cooking Time(in minutes), then Remaining Cooking Time
- N - Adjusts Cooking Time Up/Down
- O - Displays Set Probe Temperature, then Actual Probe Temperature (If fitted)
- P - Adjusts Probe Temperature Up/Down
- Q - Starts & Stops Cooking
- R - Injects Extra Steam
- S - Starts Automatic Wash Program *
- T - Turns Light On/Off *
- U - Cook & Hold for Rethermalisation

Note: * : Not available on the PF6CAS

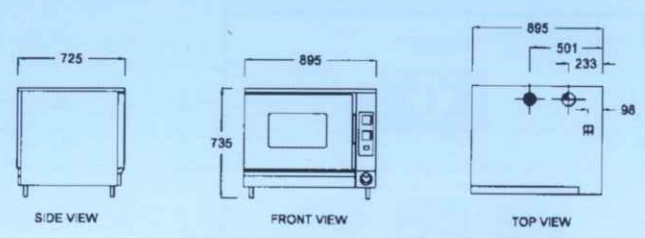


CONTROLS

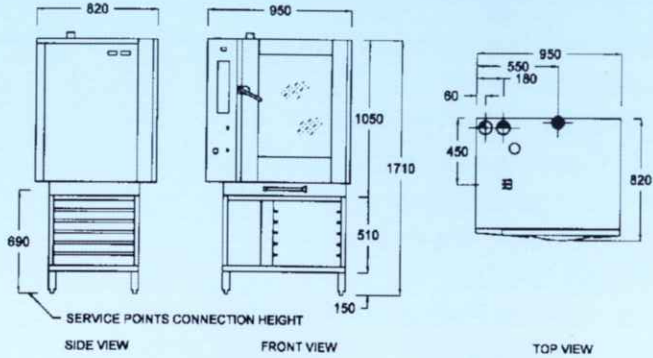
CASB-E10 ELECTRIC COMBI STEAMER BENCH MODEL



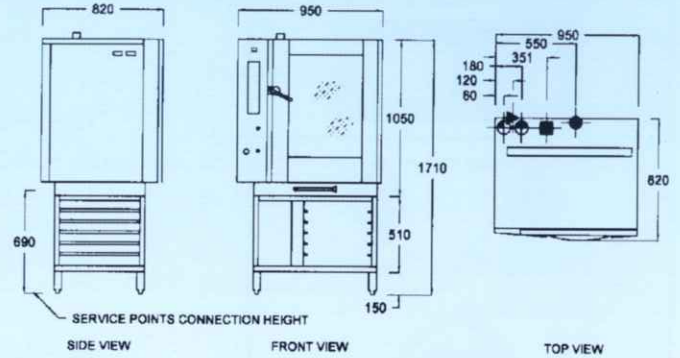
CASB-E6 ELECTRIC COMBI STEAMER BENCH MODEL



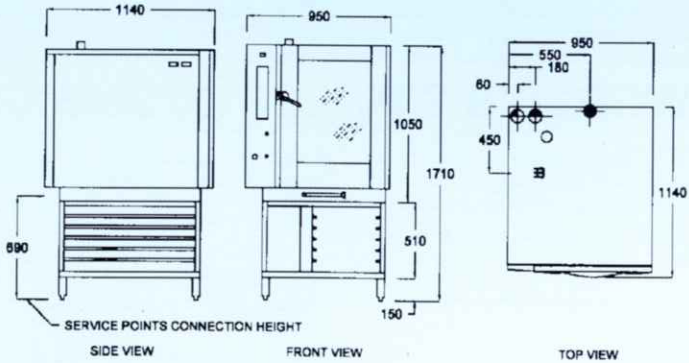
CAS-E10 ELECTRIC COMBI STEAMER ON STAND



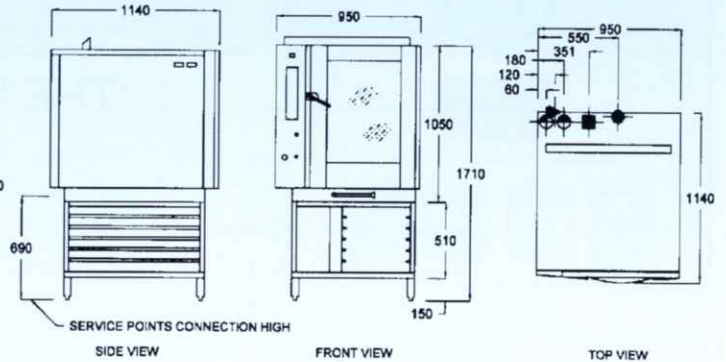
CAS-G10 GAS COMBI STEAMER



CAS-E20 ELECTRIC COMBI STEAMER ON STAND



CAS-G20 GAS COMBI STEAMER



- ★ 10 AMP LEAD
- COLD WATER INLET 1/2"
- COLD WATER FROM INLET FROM 1/2" FILTER
- DRAIN 2" BSP
- GAS ENTRY 3/4" BSP
- ⊞ 415V, 3PH DIRECT CONNECTION

GOLDSTEIN CONVECTION STEAMERS

PRODUCT	MODEL NUMBER	DIMENSIONS mm			OVEN INTERNAL DIMENSIONS mm			No. OF TRAYS	POWER CONNECTION			NET kg	CUBIC METRE PACKED	AGA APP. No.
		WIDTH	DEPTH	HIGH	WIDTH	DEPTH	HIGH		240V 1 phase	415V 3/5PIN	GAS			
BENCH MOUNTED														
ELECTRIC - 6 TRAYS	CASB-E6	895	725	735	540	330	440	6	-	10	-	61	0.5	-
ELECTRIC - 10 TRAYS	CASB-E10	950	820	1050	540	335	640	10	-	21	-	150	0.8	-
FLOOR MOUNTED														
ELECTRIC - 10 TRAYS	CAS-E10	950	820	1710	540	335	640	10	-	21	-	190	1.1	-
GAS - 10 TRAYS	CAS-G10	950	820	1710	540	335	640	10	0.2	-	102	199	1.1	4711
ELECTRIC - 20 TRAYS														
ELECTRIC - 20 TRAYS	CAS-E20	950	1140	1710	540	720	640	20	-	28.5	-	225	1.7	-
GAS - 20 TRAYS														
GAS - 20 TRAYS	CAS-G20	950	1140	1710	540	720	640	20	0.3	-	120	240	1.9	4711

IMPORTANT 1. COLD WATER CONNECTIONS 1/2" BSP REQUIRED 2. MUST BE FITTED WITH WATER FILTER SUPPLIED

3. DRAIN 2 INCH (50mm) REQUIRED

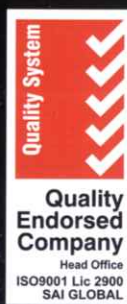
Water quality required to ensure warranty equipment: TDS (60) Chloride (30) Total Hardness (20)

GOLDSTEIN RESERVE THE RIGHT TO ALTER PRICES AND SPECIFICATIONS WITHOUT NOTICE A.C.N 000 100 845



ABN 74 000 100 845 - ABN 87 002 481 521

Group Sales: 211-213 Woodpark Rd, Smithfield NSW 2164
 Telephone (02) 9604 7333 Facsimile (02) 9604 5420
 Vic (03) 9553 1355. Qld (07) 3891 1466.
 SA (08) 8238 3423. WA (08) 9456 0559.
 Distributors: ACT (02) 6280 4088. Tas (03) 6234 8300.



Proudly Distributed by

Goldstein Eswood Continually strive to improve all of our products, therefore specifications may be amended from those printed in this brochure without notice. Publication ESW776.0503