

A COMMITMENT TO ENERGY AND COST SAVINGS

Goldstein's positive commitment to achieving significant energy savings through inventive design and high technology, means real, tangible cost savings when you use any model in the new FRG Fryer Series.

Just take the low flue temperature as a gauge of how energy - and cost efficient our fryers are: Flue temperature is max of only 555 °C, with an input 110 MJ That represents a major achievement in reduction of heat loss - much lower than other manufacturers can claim.

HI-TECH HEAT EXCHANGE

The key to this great energy/cost saving is the hi-tech Goldstein heat exchange system, developed by our own Australian designers and engineers. And this, together with other market leading features, is why our FRG Fryers are the most efficient and cost effective available today.

COMPUTER OPTION

The FRGs feature space age, safe, thermostatic temperature controls systems too. Built-in computer controls are a further advance and come as an optional extra.

HOW GOLDSTEIN'S NEW TURBO MARATHON-400 BEATS THE OTHERS TO THE FINISH!

The Marathon Fryer wins all the major areas of comparison. Compare the figures in the table at right and check performance against purchase and operation costs at your local Goldstein dealer. You'll see why Marathon-400 is first in low-cost frying.

	FRYMASTER	PITCO	GOLDSTEIN TURBO
BTU/Hr	116	116	110
Oil Capacity	16kg	21kg	18kg
Width	405	409	400
Twin basket size	337 x 143 x 143	343 x 165 x 140	337 x 143 x 143
Fzn Fries Ckd/Hr	29.5kg	29kg	29kg
BTU PER 500G OF FZN FRIES Ckd/Hr	1,889	1,984	1,731

CUSTOM CONCEPT FRYING/MICROFLOW FILTRATION SYSTEMS

Oil filtration, essential to profitable fry, extends the life of cooking oil by removing carbon deposits, breadding and other minute food particles.

SELECT UP TO FIVE FRYERS FOR YOUR SYSTEM

- Turbo marathon Series - Gas
- FRG18-Gas
- FRG24-Gas
- FRE-18D-Electric
- FRE-24D-Electric

Goldstein manufactures ready-made, pre-packaged systems, incorporating their most popular fryers, fast and easy. Just choose the model that fits your menu needs: Turbo Marathon Series, FRG Series and FRE Series. Then, create a complete frying profit centre that meets your requirements by joining up to five fryers. They can be of the same model or a combination.

CUSTOM CONCEPT SYSTEM

STANDARD FEATURES

- Built into a matching cabinet and heat lamp dump station.
- Flat stainless steel worktop on matching filter cabinet.
- Digital electronic thermostat with electric fryers. (optional on gas).
- Internally plumbed oil return lines.



Whether you are serving fast food, hors d'oeuvres or restaurant entrees, Goldstein's prepackaged Fryer Micro Flow Filtration System will create an efficient frying centre for you.

- Joining strips
- Rear manifold gas lines (Gas systems only)

OPTIONAL FEATURES

- Marathon and FRG Models-digital electronic thermostat is an optional extra.
- Fish plates for loose frying.

B01

• GAS FRYERS •

PROUDLY AUSTRALIAN MADE



TGF-1M/400



FRG-2L



TGT-18

GOLDSTEIN GAS FRYERS - PUTTING HI-TECH TO WORK

ALL MODELS in our new series of high performance gas fryers incorporate these outstanding features:

- The most efficient, cost effective fryers on the market today
 - Completely compatible with other Goldstein Modular cooking equipment
 - Specially constructed pans with scientifically designed heat-exchange system, providing super energy savings and quick recovery for continuous cooking
 - Automatic, safe and durable
 - Pan design and positioning of burners ensure highly-efficient cold-zone, giving longer life to cooking medium and minimum wastage
 - Temperature controlled thermostatically, 60-200 C with 4 C differential
 - Chrome plated baskets, removable basket rack
- IDEAL FOR ALL COMMERCIAL CATERING APPLICATIONS.

Goldstein  ESWOOD

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Goldstein Eswood Continually strive to improve all of our products, therefore specifications may be amended from those printed in this brochure without notice. Publication ESW7776.0503



Goldstein

Established 1911

The Cooking Equipment Professionals

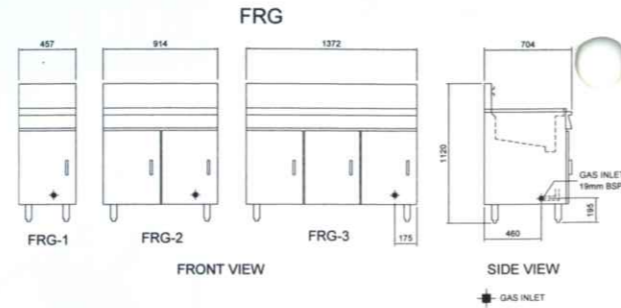
www.goldstein.com.au

HIGH SPEED RESTAURANT FRYER FRG

FEATURES

- Rear entry connection of through base
- Stainless steel door, fully lined
- U-type cold zone with crumb arrester
- Mild steel pan 2.5mm
- Piezo ignition, flame failure protection, overtemperature flame failure
- 2 Chrome-plated baskets, stainless steel legs, 0.9mm stainless steel front, 1.6mm steel hob

OPTIONS: Flexible lead,
Stainless steel pan and ends
Fish plate



MODEL	NO. PANS	MJ RATING	WIDTH mm	DEPTH mm	HEIGHT mm	BOWL SIZE W X D X H
FRG-1	1	80	457	704	1120	330 X 483 X 203
FRG-2	2	160	914	704	1120	330 X 483 X 203
FRG-3	3	240	1372	704	1120	330 X 483 X 203

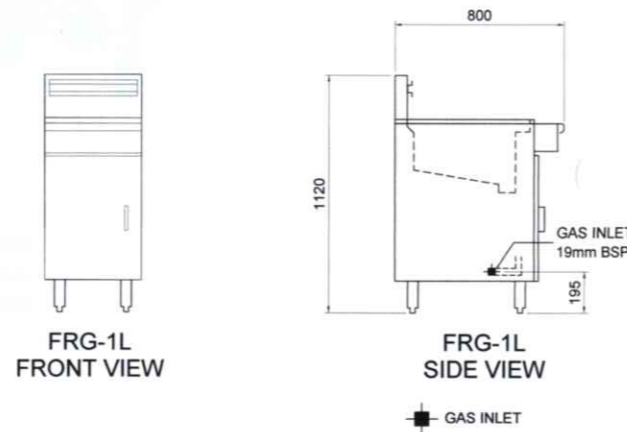
MODEL FRG-1

LINE-UP MODEL FRG-L

FEATURES

- Stainless steel door, fully lined
- U-type cold zone with crumb arrester
- Mild steel pan 2.5mm
- Piezo ignition, flame failure protection, overtemperature flame failure
- 2 chrome plated baskets, stainless steel legs, 0.9mm stainless steel front, 1.6mm steel hob
- Front line-up is feature of all "L" Model fryers.

OPTIONS: Stainless steel pan and ends
Fish plate.



MODEL	NO. PANS	MJ RATING	WIDTH mm	DEPTH mm	HEIGHT mm	BOWL SIZE W X D X H
FRG-1L	1	80	457	800	1120	330 X 483 X 203
FRG-2L	2	160	914	800	1120	330 X 483 X 203
FRG-3L	3	240	1372	800	1120	330 X 483 X 203

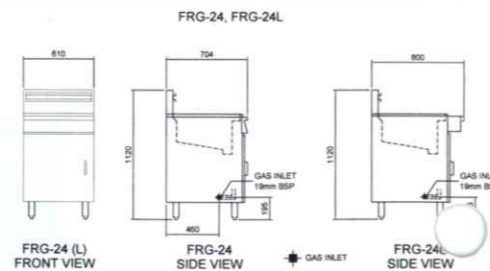
MODEL FRG-1L

WIDE PAN MODEL FRG-24 AND 24L

FEATURES

- Stainless steel door, fully lined
- U-type cold zone with crumb arrester
- Mild steel pan 2.5mm
- Piezo ignition, flame failure protection, overtemperature flame failure
- 2 chrome plated baskets, stainless steel legs, 0.9mm stainless steel front, 1.6mm steel hob

OPTION: Stainless steel pan and ends
Provision for front line-up
(specify "L" when ordering Line-up)



MODEL	NO. PANS	MJ RATING	WIDTH mm	DEPTH mm	HEIGHT mm	BOWL SIZE W X D X H
FRG-24	1	80	610	704	1120	483 X 483 X 203
FRG-48	2	160	1220	704	1120	483 X 483 X 203
FRG-72	3	245	1830	704	1120	483 X 483 X 203
FRG-24 L	1	80	610	800	1120	483 X 483 X 203
FRG-48 L	2	160	1220	800	1120	483 X 483 X 203
FRG-72 L	3	240	1830	800	1120	483 X 483 X 203

Gas inlet position: 175mm depth, 195mm height and 255mm in front right hand end.

MODEL FRG48

TURBO MARATHON



TGF-3M400

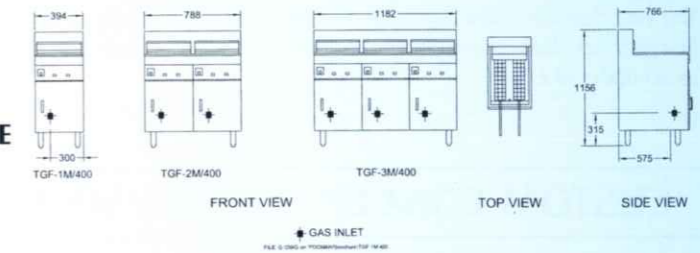
FEATURES

- Stainless steel hob and face
- 1.6mm stainless steel pan, 1.6mm stainless steel tube, 1.2mm Zincanneal mono construction body, stainless steel legs
- MJ input 110MJ per pan
- White Rodgers Control
- Two chrome plated baskets

OPTIONS: Available in two or three pan models
Computer timer control

Fish plate

MODEL	No. PANS	MJ RATING	WIDTH mm	DEPTH mm	HEIGHT mm	BOWL SIZE W X D X H
TGF-1M400	1	110	394	762	1156	355 X 356 X 295
TGF-2M400	2	220	788	762	1156	355 X 356 X 295
TGF-3M400	3	330	1182	762	1156	355 X 356 X 295



MODEL TGF-3M 400

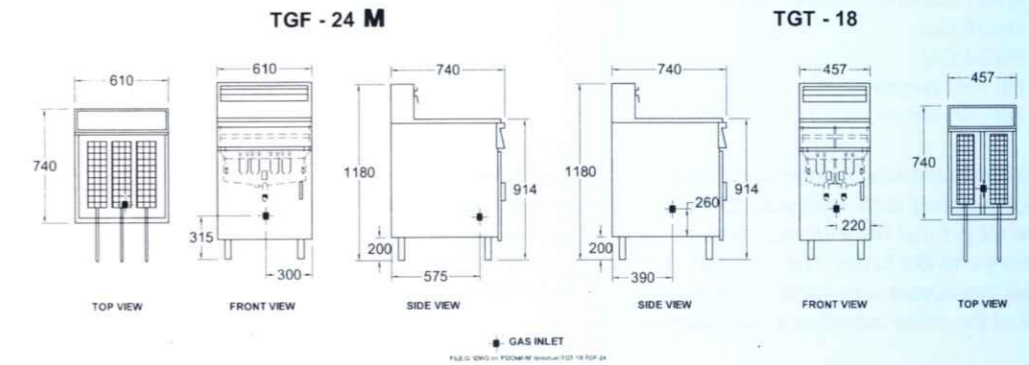
MARATON RATES HIGHER, COSTS LESS TO BUY AND OPERATE
For full test results, see table on back page

- Salem Corporation Report

TURBO WIDE PAN AND SPLIT PAN MARATHON FRYERS



MODEL TGF-24 M



FEATURES

- High performance, high recovery fryer
- Rear or base gas entry
- 1.6mm stainless steel pan
- 1.6mm stainless steel tube
- Stainless steel mono construction body
- "V" type cold zone
- Stainless steel adjustable legs
- Mechanical thermostat standard
- White Rodgers Control
- Two chrome plated baskets (TGT-18)
- Three chrome plated baskets (TGF-24)

OPTIONS:
Electronic thermostat

MODEL TGT-18

MODEL	NO. PANS	OVERALL DIMENSIONS	BOWL SIZE	GAS RATING	APPX SHIP WGT.
		WIDTH MM DEPTH MM HEIGHT MM	WIDTH MM DEPTH MM HEIGHT MM		
TGT-18 1 SPLIT	1	457 740 1180	195 355 295	72	60

MODEL	NO. PANS	OVERALL DIMENSIONS	BOWL SIZE	GAS RATING	APPX SHIP WGT.
		WIDTH MM DEPTH MM HEIGHT MM	WIDTH MM DEPTH MM HEIGHT MM		
TGF-24 M	1	610 740 1180	565 356 295	140	60
TGF-48 M	2	1220 740 1180	565 356 295	280	120