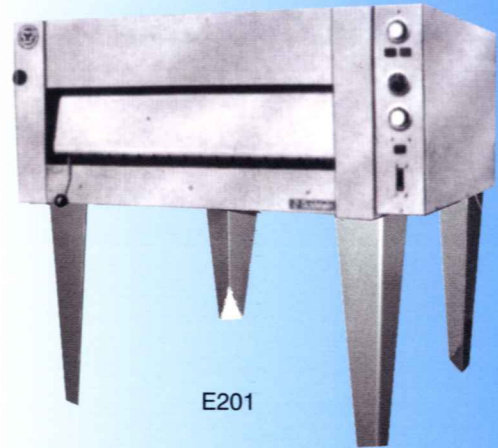


MULTI DECK ELECTRIC BAKE and PIZZA OVEN

PROUDLY AUSTRALIAN MADE



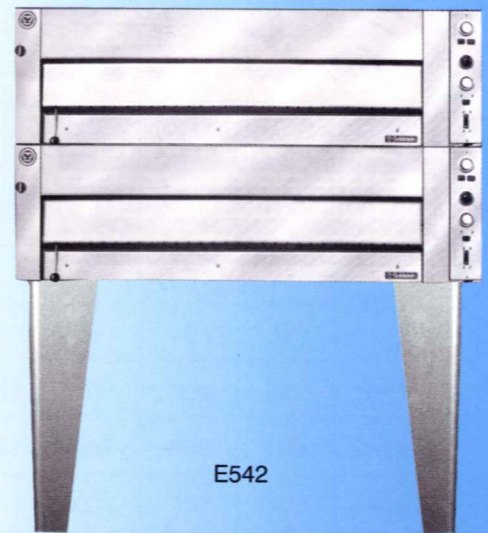
E236-300



E201



E201 Glass Door



E542



Goldstein

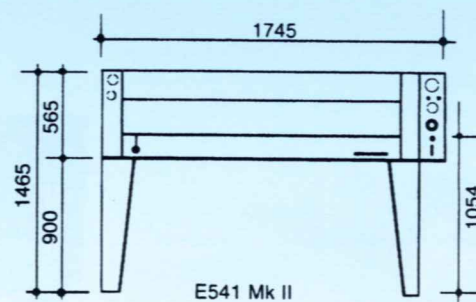
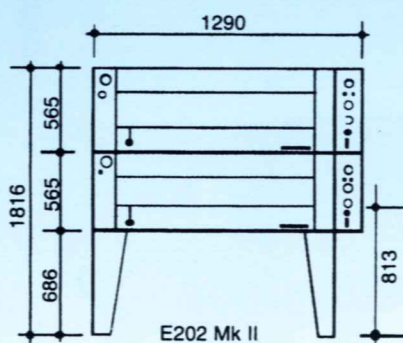
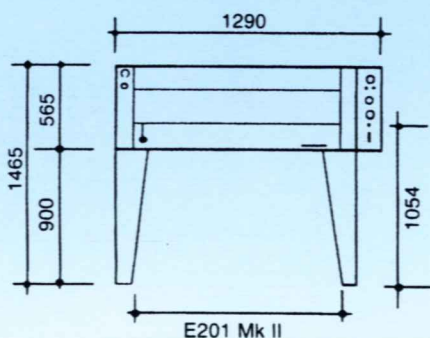
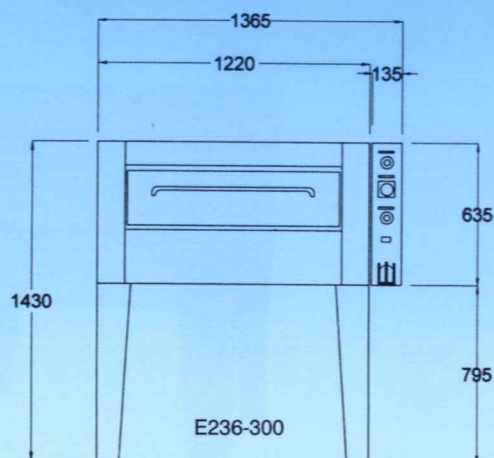
Established 1911

The Cooking Equipment Professionals

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MULTI DECK ELECTRIC BAKE and PIZZA OVEN

- Built to last and deliver consistent easy operation.
- **SPECIALLY DESIGNED** so that it can be stacked.
- **POSITIVE HEAT CONTROL DAMPER** for oven baking & continuous production hour after hour.
- **370 °C (700 °F DEGREE THERMOSTAT)** for perfect automatic control of high temperature cooking. (Pizza and Bake Oven)
- Main switch with indicator neon incorporated.
- Simmerstat controls to both top and base elements providing maximum control for cooking.
- Variety of models available.
- Ideal for a wide range of applications including pizzas, baking and Turkish bread.
- **EXCLUSIVE GOLDSTEIN GUARANTEE**



AVAILABLE with 200mm or 300mm doors

MODEL	BAKING CHAMBER DIMENSION			OUTSIDE OVEN DIMENSIONS			Shp. wt. approx (kg.)	No. of Baking Decks	RATING		WORKING HEIGHT TO	
	W	D	H	W	D	H (From Floor)			V	W	Bottom Hearth	Top Hearth
E201	920	900	200	1290	1080	1465	250	1	415/240	9,200	1040	-
E202	920	900	200	1290	1080	1816	455	2	415/240	18,400	813	1372
E541	1375	900	200	1745	1080	1465	370	1	415/240	12,000	1040	-
E542	1375	900	200	1745	1080	1816	690	2	415/240	24,000	813	1372
E236-300	930	920	300	1365	1140	1430	250	1	415/240	9,200	936	

B51



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