
GAS CONVECTION OVEN

PROUDLY AUSTRALIAN MADE

**INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION**

MODEL X500A



ELECTRICAL APPROVAL CS 4049

GAS APPROVAL SC 378

Goldstein 

ESTABLISHED 1911

The Cooking Equipment Professionals
www.goldsteineswood.com.au

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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 GAS CONVECTION OVEN

MODEL X500A

GOLDSTEIN GAS CONVECTION 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 card.
- Check type and capacity of gas supply & Electrical rating on the rating plate.
- The type of gas for which this Oven is factory adjusted can be seen on the rating plate, located on the front bottom panel (below the doors).

"THE EQUIPMENT MUST BE INSTALLED BY A LICENSED GASFITTER AND LICENSED CONTRACTOR"

2. INSTALLATION INSTRUCTIONS

PRE-INSTALLATION OF THE X500

Assemble legs to X500A

To assemble the legs place two pieces of timber approx. the depth of the unit covered with plastic on the floor beside the unit. Tip the unit over onto these two pieces of timber exercising care not to jam your hands.

Then proceed to bolt the legs onto each corner after the legs are in place bolt the metal shelf into place which helps align the legs. When this is complete then carefully raise the unit up onto its legs.

Levelling of X500A

X500A have a levelling adjustment at the bottom of each leg. Start with this adjustment screwed all the way in. With a spirit level placed on an oven rack check and level side to side first, then front to back, this is important as floors can be out 75mm of level.

ELECTRICAL CONNECTION

The electric motor, indicator light and related switch, are all connected to a terminal block found at the top of the oven. The supply cord must be plugged into a properly ground three-prong receptacle. Do not cut or remove the grounding prong from the plug.

Normal factory connections are made for operation on 240 volt AC50 cycle.

VENTILATION

Proper ventilation is essential for good oven operation. When a hood is used as means of ventilation, it should extend at least 150mm beyond all sides of oven (except against a wall, if it is a wall installation). Oven must be 50mm off wall.

IMPORTANT

If the oven is to be "built-in", adequate air space for proper venting of the motor must be provided at the bottom and top of the unit, **or WARRANTY WILL BE VOID.**

2. INSTALLATION INSTRUCTIONS

Follow these instructions carefully.

1. Have a licensed gas fitter or our local gas company connect the appliance to the mains pressure supply. The gas inlet connection can be seen in the appendix on Page 11. The appliance must be installed in accordance with rules of any authority having jurisdiction as per below. The regulator is built into the gas control, behind side panel on Page 11.

NOTE: The appliance must be installed by an authorised Gas Fitter and in accordance with the regulations of the local Gas Authority, **AS5601/AG601** and any other authority having jurisdiction. The appliance has been tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions. Correct operation of the appliance must be tested as part of the installation procedure. Check Page 7 **Commissioning**.

Licensed Gas Fitter should make connection to main gas line. Install a hand shut-off valve in gas line to the appliance manifold.

As from 1st January 2005. The new AGA AS4563/AG300 codes states that all L.P.G. appliance will be supplied with a separate regulator for each appliance.

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

2. INSTALLATION INSTRUCTIONS

INSTALLATION

(FOR AUTHORISED INSTALLER ONLY)

Note: AFTER ANY MAINTENANCE OR ADJUSTING OF GAS CONNECTED COMPONENTS, A GAS LEAK TEST MUST BE CARRIED OUT, TO ENSURE THERE ARE NO GAS LEAKING HAZARDS

GAS CONNECTION

The gas pressure regulator is part of the 830 TANDEM - SIT Control and not a separate item. **Note:** Any inlet pressure above 2.7 kPa must have an inline gas regulator before the unit. It is important that adequately sized piping be run directly to point of connection on oven with as few tees and elbows as possible. Always install an accessible shut-off valve adjacent to oven.

When making gas pipe connections the pipe joint compound should be resistant to the action of liquefied petroleum gases.

- A. If gas specified on rating plate (located on bottom front panel) does not correspond with gas supplied, notify your dealer immediately.
- B. Check gas pressure at Test nipple on the outlet side of the 830 SIT Control. The control pressure e.g. as on Page 12 should be 0.92 Kpa on Natural gas and 2.75 Kpa on LP gases. When checking gas Test Point Pressure, be sure other equipment on the same gas line is "**ON**". This will allow you to set the T.P.P. while the oven is under a high load.

T.P.P. can be adjusted using a screw driver to turn the adjusting screw of the SIT control 830 in centre of body.

ON SITE OVEN TEST

When the oven has been installed, proceed as follows to check that oven works according to the manufacturers requirements.

Ensure that the fan turns in the direction indicated on the Fan Motor.. Ensure that the fan (located in the rear of the oven) cuts off when oven doors are opened.

Ensure that once oven reaches pre-set temperature that burner flame cuts off, then cuts back in when oven temperature drops 2-3 degrees below pre-set temperature.

CAUTION: BEFORE PERFORMING ANY MAINTENANCE ON THIS UNIT, DISCONNECT FROM MAIN POWER SUPPLY.

3. COMMISSIONING INSTRUCTIONS

COMMISSIONING CHECK LIST

1. CHECK FOR DAMAGE AND MISSING PARTS.
2. REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.
3. MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS BURNERS KNOBS.
4. MAKE SURE ALL GAS CONNECTIONS ARE CORRECT AND TIGHT.
5. LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.
6. TURN ON GAS .
7. ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSURE.

| | |
|-------------|---|
| NATURAL GAS | 1.00 KPA) <i>as per pressure shown</i> |
| LPG | 2.75 KPA) <i>on Rating Plate</i> |

8. TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE AND STEAMER.
9. SHOW CUSTOMER
 - A) HOW TO WORK EQUIPMENT
 - B) HOW TO CLEAN
 - C) HOW TO PULL IT APART E.G. TRAYS, TRIVETS.
 - D) ALSO WHAT NOT TO DO, E.G. GREASE AND OIL IN CONTROLS.
10. CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.
ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

NOTE

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

4. OPERATING INSTRUCTIONS

OVEN OPERATING INSTRUCTIONS

Due to increased efficiency of this oven the temperature of the standard recipes should be reduced approximately 20°C.

Always load each shelf evenly. Space pans away from each other and from sides and back of oven to allow a maximum of airflow between them.


The moving air continually strips away thin layers of moisture and cool air from the top of the goods allowing the heat to penetrate more quickly, thus shortening the cooking time and permitting use of lower temperatures.

Cook the product in less time than it would take to bake in a Static or Normal oven. Depending on the item and the type of pan used, time saving may run from 20% to a high of 50%. A damper lever on the control panel keeps steam in when you want moist heat – but permits you to let it out for dry heat.

With stainless steel interiors, this oven is designed to be as maintenance free as possible. However, for best operating results, the oven should be cleaned regularly and the controls should be adjusted periodically.

5. CONTROLS

COOKING CYCLE

(i) Turn on Power 

(ii) Select the cooking mode by pressing the



Convection Button



(iii) Press **Temp.** button up or down to set desired temperature, the display will flash to indicate the setting mode, when arrow is released set temperature will display for 3 seconds and then display will stop flashing and read actual oven temperature.



(iv) Press **Timer** button up or down to set desired cooking time. Timer display will flash to indicate that it is in the setting mode, it will stop after the button has been released and will display the set cooking time.



(viii) Press the **Start Stop** button so that the green LED lights up. This will start the cooking cycle which will operate until the set time has elapsed and the buzzer sounds.



(ix) **Cook & Hold.** Press the **C/H** button. It will hold the oven temperature at 70°C after the cooking cycle finishes, for up to 999 minutes.

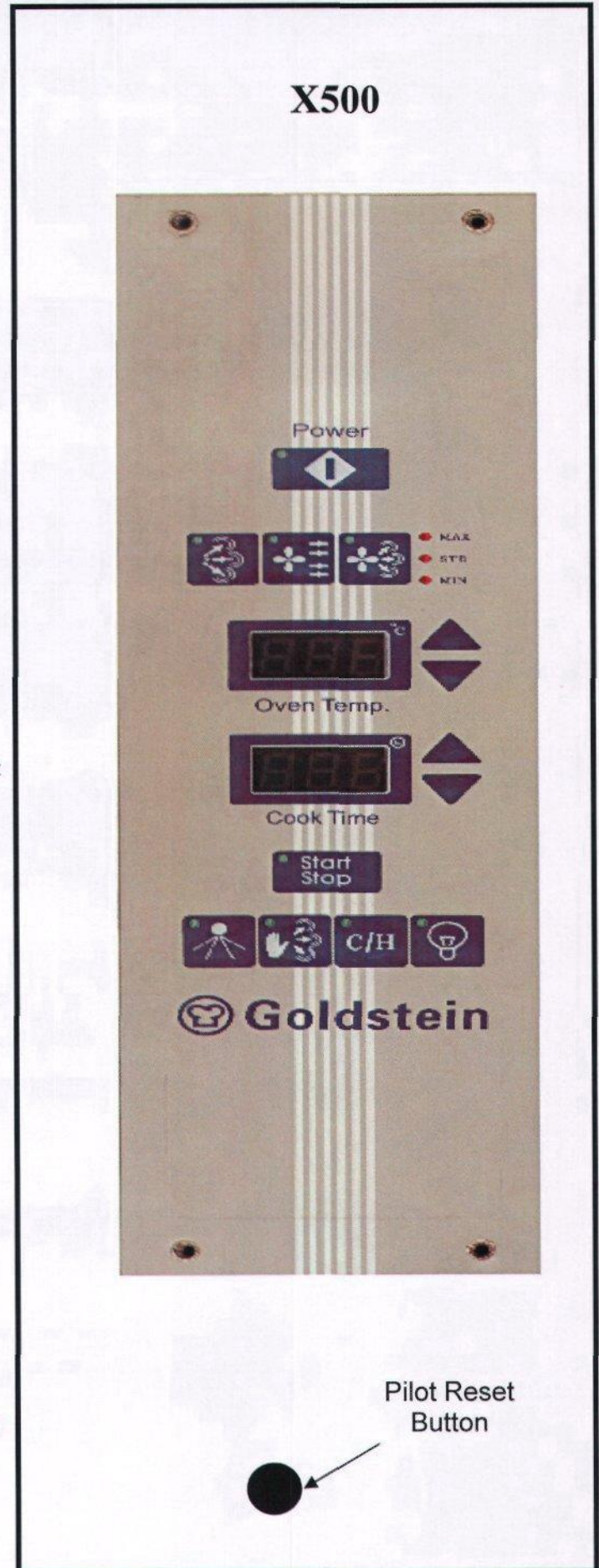


(x) **Hand Steam.** Press the **Hand Steam** button; it will inject steam, for 2 seconds.

NOTE

Push the Pilot reset button, if the light is on.

If the light remains ON after 3 or 4 attempts, call a Service Technician



6. TECHNICAL INSTRUCTIONS

GAS CONNECTION

Have a licensed gas fitter or your local Gas Authority connect the appliance.

It is recommended that a valve and union be installed close to the appliance for disconnection in the event of service.

Check thoroughly for gas leaks before attempting to light the appliance.

Check that all burners are in position.

Peel off all protective plastic and remove any glue with a solvent.

IMPORTANT

READ THIS INSTRUCTION MANUAL CAREFULLY BEFORE LIGHTING AND USE.

GAS INLET CONNECTION

19mm NB BSP from below the appliance, 60mm from the right hand side looking at the front of the appliance as shown on Page 11.

Electrical connection is a two (2) metre Three (3) pin flexible lead as shown on Page 11.

As from 1st January 2005. The new AGA AS4563/AG300 codes states that all L.P.G. appliance will be supplied with a separate regulator for each appliance.

7. TECHNICAL DATA

GAS CONSUMPTION AND INJECTOR SIZES

| NG | | | LPG | | |
|------|-------|----|------|-------|----|
| Mm | Drill | Mj | Mm | Drill | Mj |
| 2.60 | 38 | 60 | 1.70 | 51 | 65 |

| | |
|-------------|-------------|
| TTP | TTP |
| KPA | KPA |
| 0.92 | 2.60 |

GAS CONTROL - SPECIFICATION

S.I.T. 830 Tandem

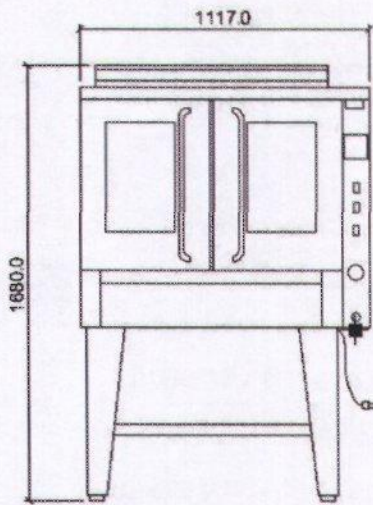
- Thermoelectric flame failure device
- Low rate ignition regulator
- Servo system pressure regulator
- Ignition restart interlock
- Inlet-outlet pressure test point

Illustrated on Page 12 & 13

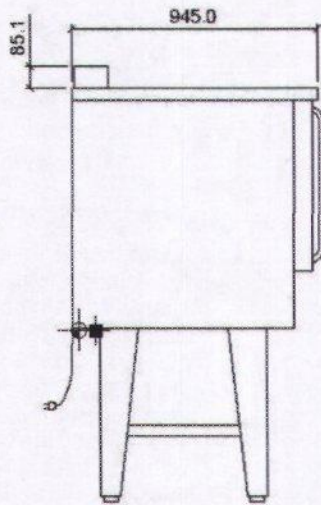
CONVERSION TO L.P. GAS

1. Disconnect oven from gas/electrical supply.
2. Install LPG governor as per AGA Code **AS4563/AG300**.
3. Change burner injector as per table.
4. Connect gas and electrical supply.
5. Start oven to see burner flame.
6. Set T.P.P. as per table.
7. Step through installation/commissioning instructions.

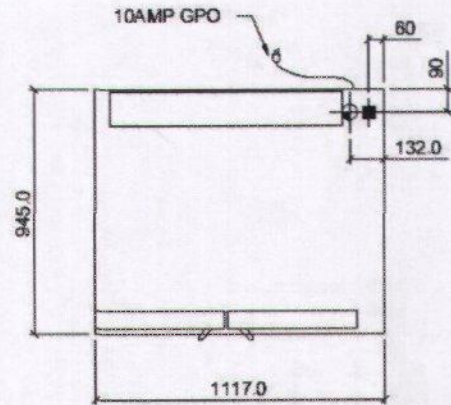
7. TECHNICAL DATA



X500A / X700A
FRONT VIEW




X500A
SIDE VIEW



X500A
TOP VIEW

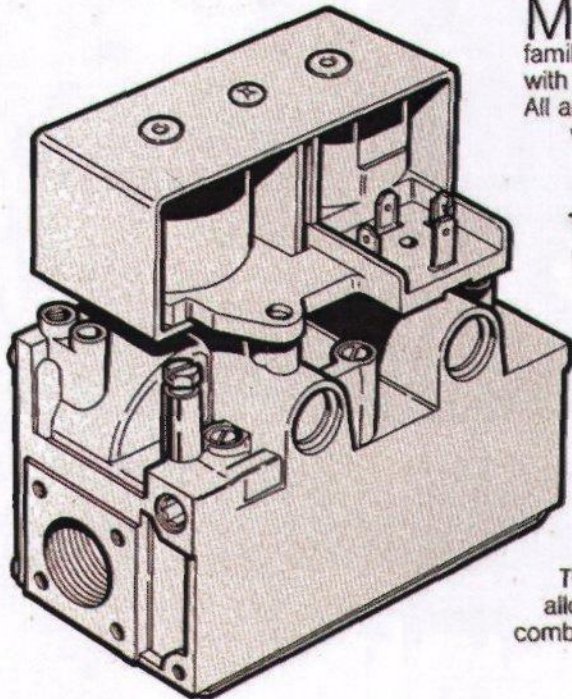
-  - WATER INLET (OPTIONAL) 6mm flare
-  - GAS INLET 19mm BSP

 ELECTRICAL CONNECTION

| MODEL No | OVERALL DIMENSIONS | | | OVEN INTERIOR | | | POWER CONNECTION | | | APPROX. SHIP WT |
|----------|--------------------|-------|--------|---------------|-------|--------|------------------|-------------|--------------|-----------------|
| | WIDTH | DEPTH | HEIGHT | WIDTH | DEPTH | HEIGHT | GAS MJ | ELECTRIC Kw | | |
| | mm | mm | mm | mm | mm | mm | | 240V/1PH | 415V/3/5 PIN | kg |
| X500A | 1117 | 945 | 1680 | 770 | 600 | 535 | 62 | 0.5 | | 250 |

7. TECHNICAL DATA

SIT 830 TANDEM



Multi-functional gas valve, suitable for all three gas families. The valve may be used on automatic appliances with either intermittent pilot or direct burner ignition. All adjustments can be made from the top face and the valve can be mounted in any position.

TECHNICAL SPECIFICATIONS

Double safety valve Class B (Class 2), silent operation.
 Adjustable Class B pressure regulator.
 Alternatively: gas flow adjuster.
 Step-opening ignition (optional), with adjustable start gas flow.
 Threaded gas inlet and outlet Rp 1/2" ISO 7, also suitable for flange connections.
 Pilot burner outlet suitable for Ø 4 mm, 6 mm or 1/4" pipes.
 Pilot flame gas flow adjuster (throttling screw).
 Inlet and outlet pressure test points.

Inlet and pilot filter.
 Threaded M 8 x 1 attachment for Ø 4 mm pipe, to allow a possible connection to the PR vent of the combustion chamber.

GENERAL TECHNICAL SPECIFICATIONS

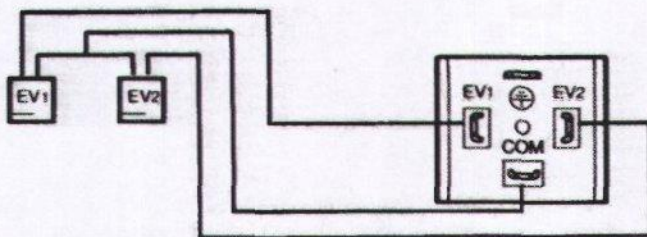
| | |
|---|---|
| Max. gas inlet pressure: | 50 mbar |
| Pressure regulator range: | 3-50 mbar |
| Working temperature range: | 0-60 °C |
| Operating voltage: | available models from 220-240 V and 24 V; 50 and 60 Hz |
| Electric consumption: | 3.7 W per solenoid |
| Electrical protection (with connector 0.960.107 and accessory 0.960.108): | IP 54 |

8. ELECTRICAL CONNECTION

ELECTRICAL CONNECTIONS

General recommendations:

Carefully follow current standards as regards all electrical wiring.
 Ensure that valve voltage and frequency are correct.
 Ensure that all connections, particularly earth, have been carried out properly.
 Carry out all wiring according to the instructions of the flame supervision system and that of the appliance used.
 All electric safety devices (e.g., flame supervision, limit switch, etc.) must cut off the electric supply to both valves simultaneously.
 Use of electric plug 0.960.107 is recommended.



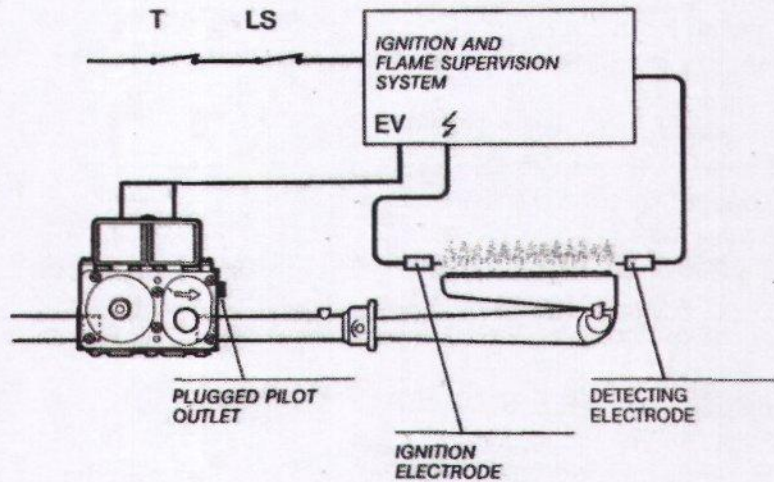
Wiring diagram

| Outlet | Cable colour |
|--------|--------------|
| EV 1 | Brown |
| EV 2 | Black |
| Common | Blue |
| Earth | Yellow/Green |

Wiring examples

Two wiring examples are shown below:

Direct burner ignition
 T = thermostat
 LS = limit switch



9. GUIDE FOR COOKING TIME & TEMPERATURES

This information should be used as a guide in developing your own baking and roasting chart.

| MEAT POULTRY FISH | Suggested Time YourTemp | Suggested Time | Your Temp |
|--|------------------------------------|---------------------------|----------------------|
| Roasting..... | 10-15min/500g | 125-300..... | |
| Braising..... | 20-25min/500g | 150..... | |
| Cafeteria Beef Rounds (20kg) | 9 hours | 120..... | |
| Steaks (1-1.2" thick) | 10-14 min | 225..... | |
| Meat Loaf (4-1/4"x9")..... | 45min - 1 hr | 150..... | |
| Hamburger Patties..... | 4-8 min | 200..... | |
| Bacon | 5-10 min | 200..... | |
| Sausage Links | 8-12 min | 200..... | |
| Turkey (11 kg)..... | 2-1/2 - 3 hrs | 150..... | |
| Oven Brownd Chicken Parts | 40-45 min | 175..... | |
| Fish Fillets (125g frozen)..... | 20-25 min | 230..... | |
| Fish Sticks (30g frozen) | 10 min | 200..... | |
| BAKED PRODUCTS | | | |
| Sheet Cakes 18"x26")..... | 20 min | 160..... | |
| Biscuits..... | 8-12 min | 175..... | |
| Pie Crust..... | 8-10 min | 200..... | |
| Fruit Pies | 30 min | 180..... | |
| Custard Type Pies..... | 30-45 min | 150-160..... | |
| Meringue topping for pies..... | 8-10 min | 160..... | |
| Scones | 8-10 min | 175-200..... | |
| Muffins | 12-15 min | 150..... | |
| Danish Rolls | 10 min | 175..... | |
| Hamburger Buns | 20 min | 160..... | |
| MISCELLANEOUS PRODUCTS | | | |
| Baked Potatoes (250g) | 45-60 min | 225..... | |
| Toasted Cheese Sandwiches ... | 8-10 min | 175..... | |
| Casseroles (12"x20"x2" pan)..... | 20 min | 175..... | |
| Casseroles (12"x20"x4" pan)... | 30 min | 130 | |
| Rice, covered (1-1/2kg per 12"x20"x2" pan) | 30 min | 160..... | |
| FROZEN FOOD PRODUCTS | | | |
| Fruit Pies | 30 min | 200 | |
| Pot Pies individual..... | 20-30 min | 200 | |
| Casseroles, covered (12"x20"x2") | 45 min | 200 | |
| Casseroles refrigerator thawed (12"x20"x2" pan) | 30 min | 225 | |
| Dinners individual covered..... | 10-15 min | 225..... | |
| Vegetables covered (2-1/4 kgs per 12"x20"x2" pan) | 20-30 min | 200 | |

10. **CLEANING INSTRUCTIONS**

CLEANING/MAINTENANCE

1. Ensure all parts are cold before handling.
2. Clean inside Stainless Steel with a liquid cleaner. Use scotch-brite pads. **NEVER USE STEEL WOOL** on any parts of the unit. Clean with the grain of the Stainless Steel.
3. Wipe regularly with a dry cloth all grease that accumulates on the sides of the chamber and body. This will minimise smoke and damage of flare up during cooking.

Use a mild cleaner, CAUSTIC cleaners **ARE NOT TO BE USED**, otherwise warranty will be void.

When cleaning the stainless steel surface under **NO** circumstances should wool brushes or scraping implements of common steel be used on the stainless steel because ferrous particles can deposit on the stainless steel surface causing by their oxidation, rust spots.

Scotchbrite can also be used but it is necessary to always rub the surfaces in the direction of the stainless steel finish.

Note

IF CAUSTIC SODA BASED OVEN CLEANERS ARE USED WARRANTY IS VOID.

10. CLEANING INSTRUCTIONS**REMOVAL AND REPLACEMENT PARTS**

- 1. BLOWER WHEEL REMOVAL**
Shut off main power supply.
Remove the baffle by lifting up to free from keyhole slots.
Loosen the 2 allen-set screws on the wheel hub with 4/32" allen key. Use wheel puller if the blower wheel does not come off readily.
- 2. BLOWER WHEEL REPLACEMENT**
Lubricate blower wheel hub with high temperature compound or graphite grease. Tighten allen set screws firmly and replace baffle.
- 3. MOTOR REMOVAL**
Shut off main power supply.
Remove baffle (fan cover) from oven compartment.
Remove the 4 nuts around the blower wheel from the motor mount panel with 1/2" wrench.
Grasp blower and tip forward into oven compartment.
With motor and panel inside, remove cover plate in rear of motor and disconnect wires.
- 4. MOTOR LUBRICATION**
None required, motor is self-lubricating.
- 5. MOTOR REPLACEMENT**
Follow step in No.3 in reverse.
- 6. MICRO-SWITCH REMOVAL**
Shut off main power supply.
Remove top nosing trim (4 screws) and disconnect wires from micro-switch (top RHS of oven).
Undo nut holding micro switch.
Remove micro switch from housing.
- 7. MICRO-SWITCH REPLACEMENT**
Follow steps in No.6 in reverse order.
Adjust screw if necessary. Micro-switch should be activated when right hand door is about 50mm open.
- 8. ELECTRIC CONTROL REMOVAL**
Shut off main power supply.
Disconnect wires from whichever control shall be removed.
Remove control panel by removing screw.
Blower switch.

11. PROBLEM SOLVING

1. Wide Variation of results in cooking.

| | |
|--|--|
| (a) Cause: Fluctuating gas pressure. | Remedy Fit or adjust governor. |
|--|--|

2. Pilot outage

| | |
|--|---|
| (a) Cause: Fluctuating pressure. | Remedy Fit or adjust governor. May need gas company or Plumber to check gas supply |
|--|---|

| | |
|--|---------------------------------------|
| (b) Cause: Contamination of pilot orifice. | Remedy Clean pilot orifice. |
|--|---------------------------------------|

| | |
|---|---|
| (c) Cause: Extreme over-gassing of main Burners. | Remedy Check burner jet orifice Governor adjustment. |
|---|---|

| | |
|---|---------------------------|
| (d) Cause: Defective thermocouple | Remedy Replace. |
|---|---------------------------|

| | |
|---|---------------------------|
| (e) Cause: Defective safety shut-off valve. | Remedy Replace. |
|---|---------------------------|

3. Burner goes out and flashes back

| | |
|--|---|
| (a) Cause Excessive aeration.) | Remedy Refer to Servicing Instructions and adjust. |
|--|---|

4. Yellow Flame

| | |
|--|--|
| (a) Cause) Too much gas to burner.)) | Remedy Check gas pressure and burner Jet orifice. |
|--|--|

11. PROBLEM SOLVING**CAUSE AND REMEDY FOR DEFECTIVE OVEN COOKING**

1. **Too much bottom heat, which results in burning on the bottom of baked products also scorching on the sides. Products will be too light on top, uneven in colour on the top and probably raw in the centre.**

- | | | |
|-----|--|--|
| (a) | Cause: Insufficient (BTU) MJ input. | Remedy Check line or for blockage and clear |
| (b) | Cause: Overactive flue | Remedy Check that baffles, if fitted are in place. |
| (c) | Cause: Thermostat calibration set too low. | Remedy Re-calibrate |

2. **Too much top heat, which results in Dark top of baked products and light bottom, possibly not baked in centre.**

- | | | |
|-----|---|---|
| (a) | Cause: Excessive (BTU) MJ input. | Remedy Check burner injector orifice for correct size also check governor pressure. |
| (b) | Cause: Under active flue or flue restriction. | Remedy Check for obstruction in flue way. |
| (c) | Cause: Thermostat calibration too high. | Remedy Re-calibrate |

3. **Uneven baking characteristics from side to side.**

- | | | |
|-----|--|---|
| (a) | Cause: Oven burner out of alignment flame. of flue. | Remedy Locate burner on level |
| (b) | Cause: Appliance not level side to side. | Remedy Level appliance with spirit level. |
| (c) | Cause: Burner baffle (if fitted) tilted causing Products of combustion to be directed to one side. | Remedy Replace baffle. |

11. PROBLEM SOLVING**4. Baking characteristics from front to back.**

(a) **Cause:**
Over-active flue

Remedy
Check that baffles, if fitted
are in place.

(b) **Cause:**
Unit not level, front to back

Remedy
Using spirit from front to
back, level up appliance by
means of adjustable feet.

5. Dried out Product

(c) **Cause:**
Too low a temperature.

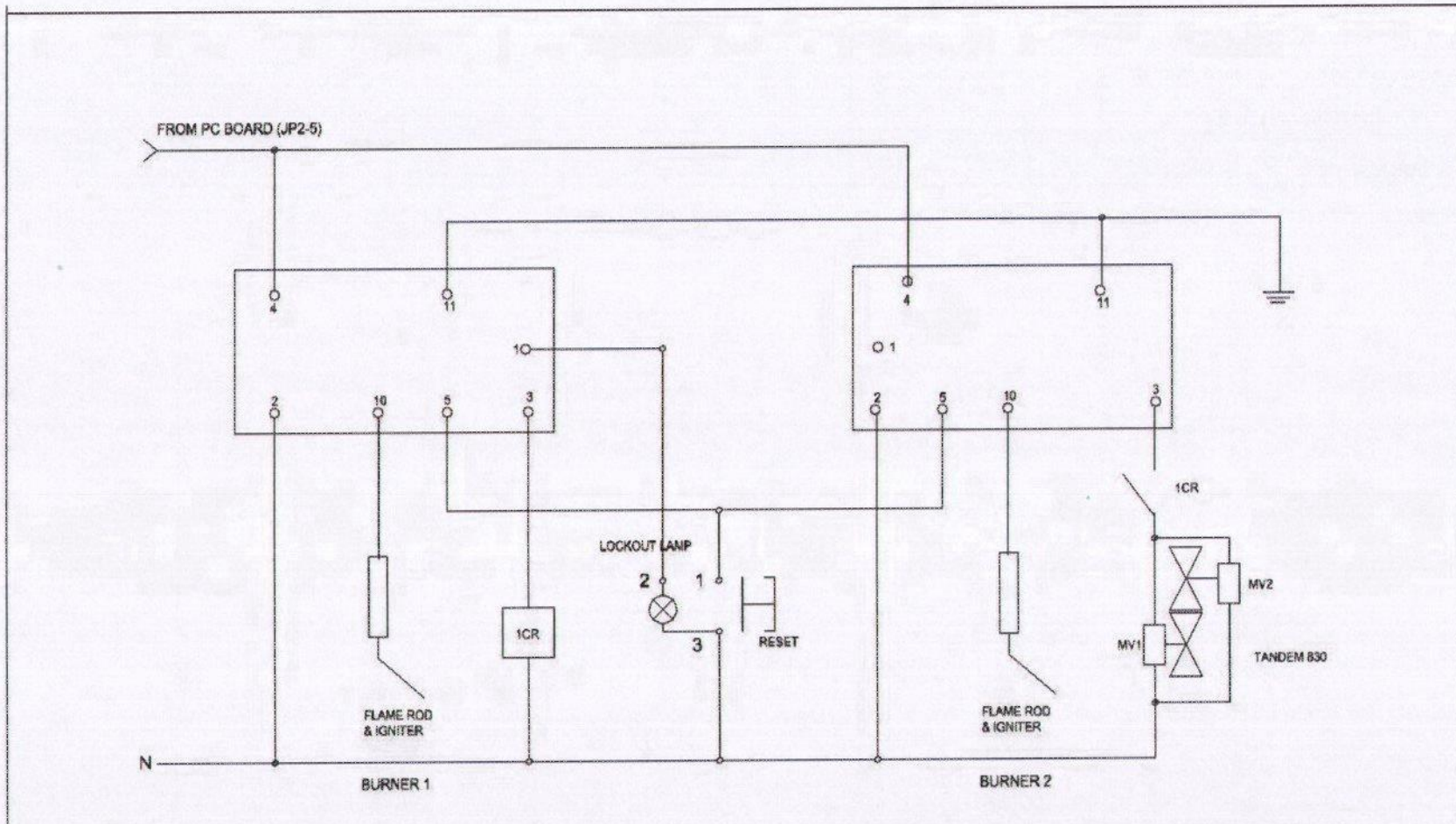
Remedy
Adjust thermostat
accordingly.

(b) **Cause:**
Too long a baking time.

Remedy
Adjust cooking time and
temperature to suit
product.

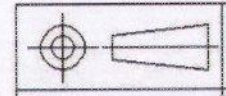
Check gas pressure.

IM067B2/p22



| No | AMENDMENT | DATE | By | JIG No | Specific Instructions |
|----|---------------------|---------|-----|-----------|-----------------------|
| ① | CHANGE LOCKOUT LAMP | 14/8/00 | D.K | | |
| | | | | Sample No | |

PRO6406



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



CAS-G BRAHMA GAS CONTROL UNIT
WIRING DIAGRAM

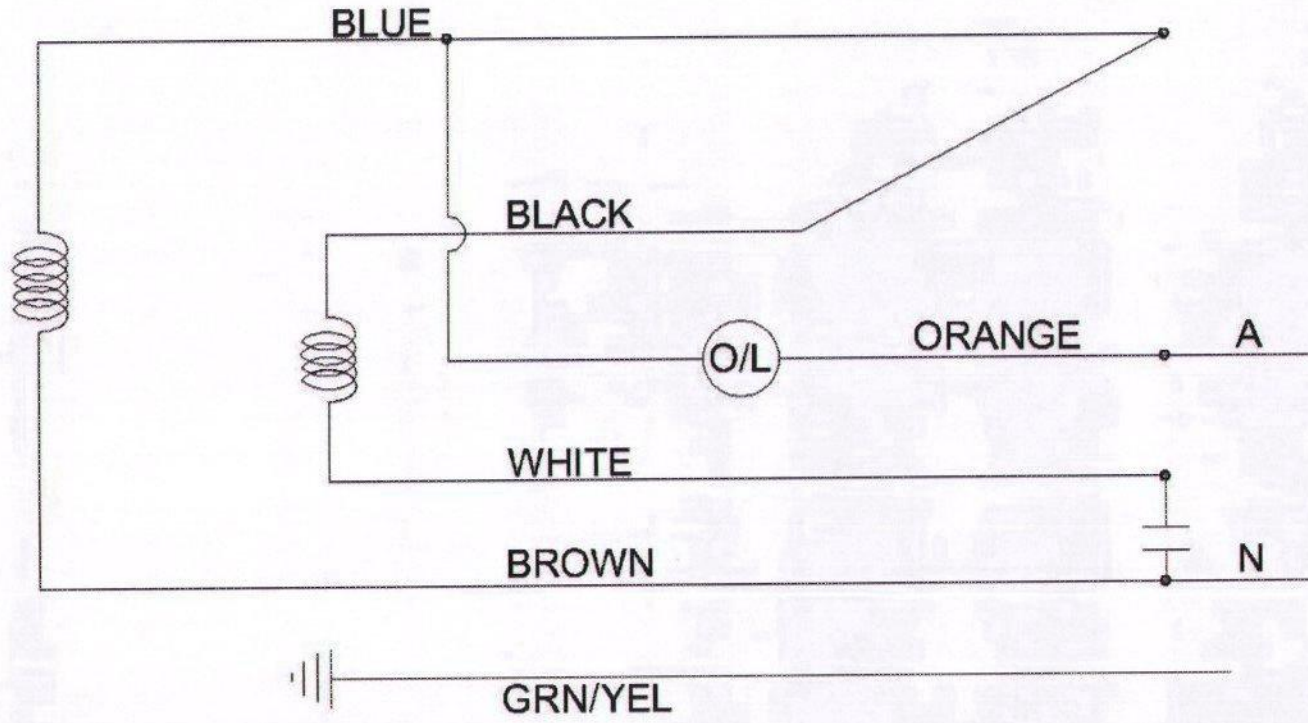
| DATE | CHECKED | SCALE | DRAWING No |
|---------|---------|-------|------------|
| 27/5/99 | | N.T.S | CAS-GE09 |

ISSUE 02

DRAWN BY: D.K

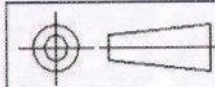
12. WIRING DIAGRAM

IM067B2/p23



13. CONNECTION DIAGRAM

| No | AMENDMENT | DATE | By | JIG No | Sample No | Specific Instructions |
|----|-------------|---------|-----|--------|-----------|--|
| ① | NEW DRAWING | 18/4/05 | D.K | | | To change rotation interchange white & black lead only |



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



GOLDSTEIN MOTORS
ELEC. CONNECTION DIAGRAM

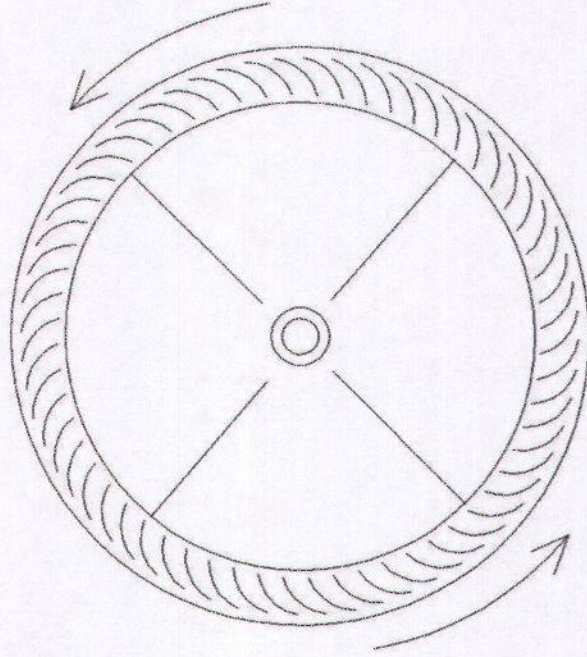
| | | | |
|---------|---------|-----------|------------|
| DATE | CHECKED | SCALE | DRAWING No |
| 18/4/05 | | NTS | EMO12-E1 |
| ISSUE | 02 | DRAWN BY: | D.K |

PR06A06

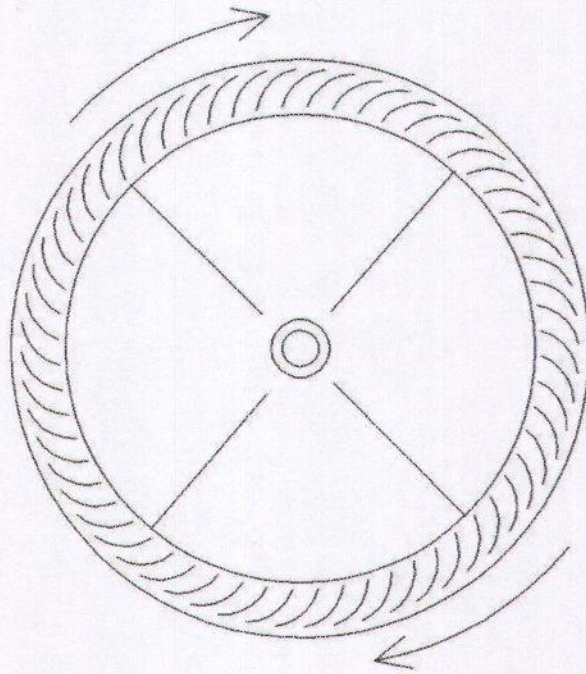
Goldstein

14. BLOWER WHEEL FAN

BLOWER WHEEL (FAN)
TYPES



ANTI-CLOCKWISE



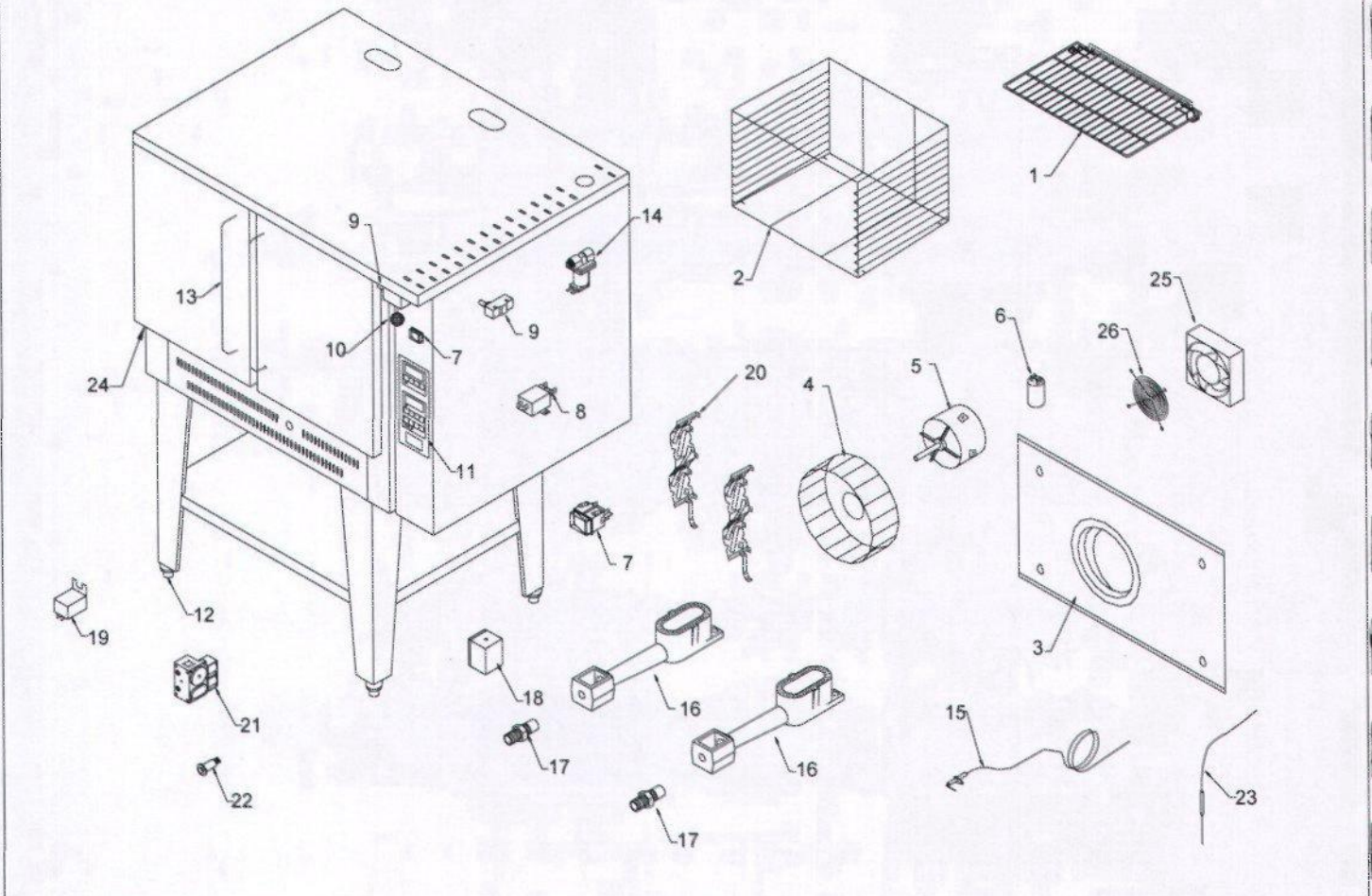
CLOCKWISE

15. DRAWINGS

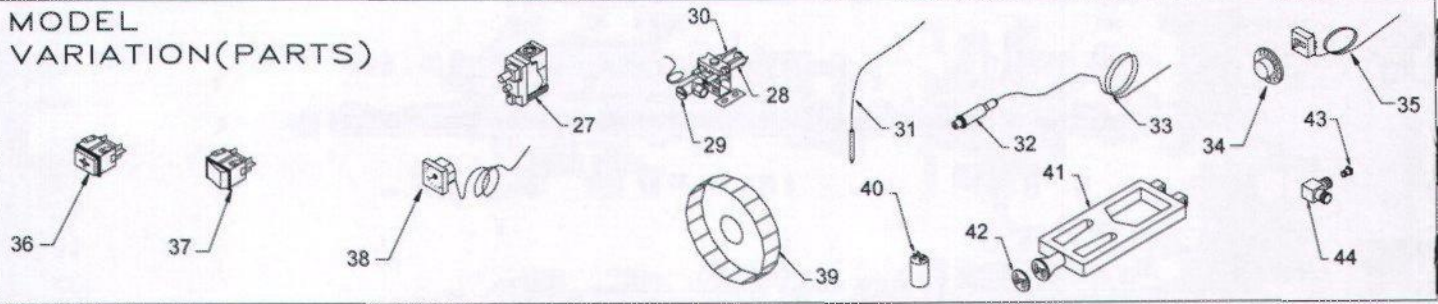
MODEL: X500 A

GAS CONVECTION OVEN

OV02



MODEL VARIATION(PARTS)



15. SPARE PARTS**MODEL: X500 A**

| ITEM No. | CODE | DESCRIPTION |
|-----------------|-------------|----------------------------------|
| 1. | X500-M03 | TRAY |
| 2. | X500-M01 | CASSETTE |
| 3. | X500-A13 | FAN PANEL ASSEMBLY |
| 4. | MFA00012 | BLOWER WHEEL |
| 5. | EMO120W0 | MOTOR |
| 6. | ECA00002 | 6 MF CAPACITOR |
| 7. | ESW00007 | MAIN SWITCH |
| 8. | MRL00002 | FILTER |
| 9. | ESWM0006 | MICRO SAFETY SWITCH |
| 10. | MKNPL020 | KNOB |
| 11. | ECPSTH01 | PC BOARD |
| 12. | MLESSBF1 | FEET S/S |
| 13. | PF-24M14 | S/S HANDLE |
| 14. | MSN10V00 | SOLENOID |
| 15. | GPIC0011 | ELECTRODE WITH LEAD |
| 16. | GBNCAS01 | BURNER |
| 17. | GIJGP170 | INJECTOR - 1.70mm L/P |
| 17. | GIJGP265 | INJECTOR - 2.60mm N/G |
| 18. | ECPGASG1 | BRAHMA BOX |
| 19. | ECT00005 | RELAY |
| 20. | X500BP02 | TUNNEL DISPENSER |
| 21. | GCUCASG0 | CONTROL 830 |
| 22. | ESW00031 | ROUND SWITCH |
| 23. | ETCK1500 | K. THERMOCOUPLE |
| 24. | MGK00009 | DOOR GASKET |
| 25. | MFA00007 | FAN |
| 26. | MFG00001 | FINGER GUARD |
| 27. | GCU0X500 | GAS CONTROL 820 |
| 28. | GPIC0003 | ELECTRODE |
| 29. | GPI00002 | 2WAY PILOT |
| 30. | GTC01000 | THERMOCOUPLE - L=1000 |
| 31. | ETCK0000 | THERMOCOUPLE - K TYPE |
| 32. | ESP00003 | SPARKER |
| 33. | ESPL0650 | SPARKER LEAD - 650mm |
| 34. | MKNPLT10 | KNOB - 60 - 288 |
| 35. | MTH00288 | THERMOSTAT |
| 36. | ESWS30W0 | 3 WAY SWITCH |
| 37. | ESW520B0 | 2 WAY SWITCH |
| 38. | ETMS3000 | TIMER - 240V AC 5HR |
| 39. | MFA00003 | FAN BLOWER 10" SV 200X |
| 41. | GBNX500 | BURNER |
| 42. | PF-00P33 | AIR INLET |
| 43. | GIJTP400 | INJECTOR - X500A 4.mm N/G |
| 43. | GIJTP225 | INJECTOR - X500A G236 2.25mm L/P |
| 44. | GIJTPH00 | INJECTOR HOLDER GIFTP## |

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

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

18. GOLDSTEIN/ESWOOD BRANCHES

For inquiries please call your nearest state branch:

Head Office

211-213 Woodpark Road
Smithfield New South Wales 2164

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

Nautilus Complex
Unit 12
210 Queensport Road
Murarrie Qld 4172

Phone: 07 3890 1811

Fax: 07 3890 1788

South Australia

Suite 26
283-287 Sir Donald Bradman Drive
Brooklyn Park South Australia 5032

Phone: 08 8238 3423

Fax: 08 8238 3400

Western Australia

Unit 1/10 Wittenberg Drive
Canning Vale
Western Australia 6155

Phone: 08 9456 0559

Fax: 08 9456 0554