

GAS GRIDDLE & COMBINATION GRILL AND SALAMANDER TOASTER

PROUDLY AUSTRALIAN MADE

**INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION**

**MODELS GPG-30, GPG-45, GPGDB-12,24,36,48,
GPGDB/SA-24,36**



GPGDB-SA-24

GPGDB-48



GAS APPROVAL NO. 6006 & 6215

Goldstein 

ESTABLISHED 1911

The Cooking Equipment Professionals

www.goldsteineswood.com.au

TABLE OF CONTENTS

1.	INTRODUCTION	Page 3
2.	INSTALLATION	Page 4
3.	COMMISSIONING	Page 5
4.	OPERATING INSTRUCTIONS	Page 6 & 7
5.	LIGHTING INSTRUCTIONS	Page 8
6.	TECHNICAL INSTRUCTIONS	Page 9
7.	TECHNICAL DATA	Page 10 & 11
8.	CLEANING INSTRUCTIONS	Page 12
9.	PROBLEM SOLVING	Page 13, 14 & 15
10.	DRAWINGS - SPARE PARTS GPG-30,45	Page 16 & 17
11.	DRAWINGS - SPARE PARTS- GPGDB/ SA-24,36	Page 18 & 19
12.	DRAWING – SPARE P[ARTS – GPGDB/SP-24,36	Page 20 & 21
13.	WARRANTY	Page 22
14.	BRANCHES	Page 23

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 GRIDDLE & COMBINATION GRILL AND SALAMANDER TOASTER

MODELS GPG-30, GPG-45, GPGDB-12-24-36-48, GPGDB/SA-24,36 GPGDB/SP-24,36

GOLDSTEIN GRIDDLES 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 cards.
- Check type and capacity of gas supply.
- The type of gas for which this Griddle is factory adjusted can be seen on the rating plate, located on the front Control Panel.

"THE EQUIPMENT MUST BE INSTALLED BY A LICENSED GASFITTER

Note The appliance must be installed by an Authorised person and in accordance with the regulations of the local Gas Authority AS5601/AG601 and any other authority having jurisdiction.

2. INSTALLATION INSTRUCTIONS

PRE-INSTALLATION OF THE GRIDDLE

1. Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
2. Remove banding and cardboard outer.
3. Lift off wooden base.
4. Push in legs and tap in with a hammer into tubes (If required mount on stand (OPTIONAL))

INSTALLATION

(FOR AUTHORISED TECHNICIANS 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

Adequate ventilation must be provided by a hood with vent and exhaust fan. Never make a direct connection between the unit and vent flue. Check there is sufficient room between doors and other units to allow equipment to be moved into position. Check the data plate to ensure that the appliance is suitable for the gas supply to which it is to be connected and for information relative to gas input. Etc.

Follow these instructions carefully.

1. Set unit in correct position (**ENSURE THERE IS A MIN 25mm REAR WALL CLEARANCE FROM COMBUSTIBLE MATERIALS AND THAT THE UNIT IS PLACED ON A FIRE PROOF BASE**) and adjust feet using a spirit level, checking from back to front and side to side.
2. 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. The appliance must be installed in accordance with rules of any authority having jurisdiction. The governor supplied must be installed on the gas inlet to the appliance. This is supplied as a loose item.
3. All equipment must be sitting level for proper operation and combustion where plinth type installation is made, plinth height and front overhang must be 50 mm minimum. Levelling can be made by the use of metal shims. For griddles where adjustable legs are provided, levelling can be made easily due to the threaded construction of the legs.

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

NOTE: As of January 2005, LPG appliances are required to be fitted with an appliance regulator. Ref. AS4551-2004

CONDITIONS

This appliance is to be used in a clean, dry area with appropriate ventilation and a level surface, to endure optimum performance. Avoid placing the appliance in wet Areas and do not spray aerosols in the vicinity of this appliance while it is in operation.

3. COMMISSIONING INSTRUCTIONS

OPERATION (FOR AUTHORISED TECHNICIANS ONLY)

Note: All the appliances that leave our factory have been tested and adjusted according to the specifications for the required gas. The regulator may have to be adjusted to achieve the required gas pressure

Note: Before igniting the griddle plate, remove the protective coating on the plate with solvent (e.g. mentholated spirits).

After installation of the appliance the installer should light all burners to ensure that they are operating correctly. The burner flames should not have yellow tips nor should they be too "hard". The aeration of each Burner can be adjusted by altering the position of the shutter on the entrance to the throat of the Burner. Note GPGD/SA has an adjustable bolt on the bottom of the Burner

If the appliance cannot be adjusted correctly for satisfactory operation, the matter should be referred to the manufacturer or the local gas supply authority.

Ensure that the pressure at the pressure test point on the manifold is as per the rating plate or as per page – of this manual. If the pressure is not the same use a screwdriver to adjust the pressure regulator (turning screw clockwise will increase the pressure).

Turn the control knob to low and check that the flame size has decreased substantially. If flame has not decreased, then using a small flat headed screwdriver adjust the "min gas screw" on the front of the gas control until the min flame gets to desired size (turning screw clockwise will decrease the flame size).

Turn the griddle plate off and apply a coating of cooking oil to the whole griddle plate surface. Failure to do this will cause the warranty to be void.

NOTE

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

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

4. OPERATING INSTRUCTIONS

INSTALLING FRETS INTO THE GPGDSA

This procedure is to be followed after the unit has been mounted into desired position.

Note To avoid damage to frets only insert them into a row from the left hand side.

Note The first fret that you put into each row should be the far right hand fret. All other frets follow, so that the frets are put into position from the right to the left.

Step 1 Turn fret onto its side with points facing to the right (refer Fig 1)>

Step 2 Holding the fret in your left hand move to below the left hand side of the desired row (refer Fig 1)

Step 3 Lift fret up between the left hand burner and the side of the unit. Tilting fret slightly, slide fret onto rails above burners, ensuring that the fret has the points facing down (refer Fig 1).

Step 4 Using your right and your left hand in conjunction, slide the fret to the right hand side. The first fret that you put into each row should be the right hand fret, which will be positioned above the space between the 2 far right burners. The next fret put into the row should be positioned in the space to the left of the previous fret. This should be repeated until the specified amount of frets are put into each row. (Refer Fig.2).

Note Each fret should be located above the space between each burner:
 For the GPGDSA-24 there will be 3 frets in each row.
 For the GPGDSA-36 there will be 5 frets in each row.

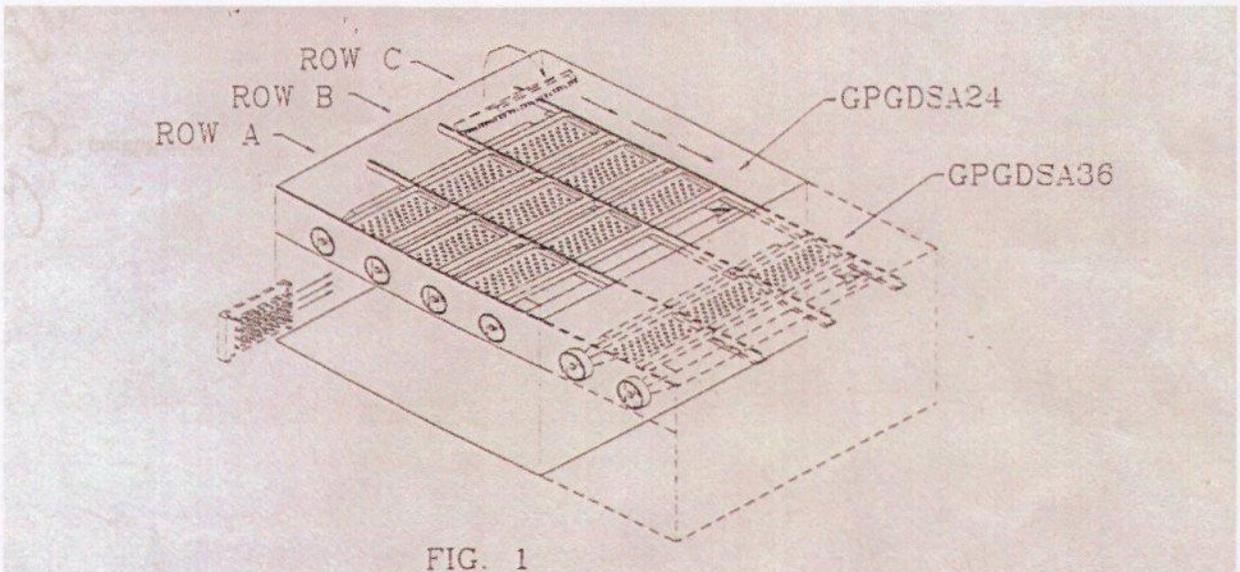
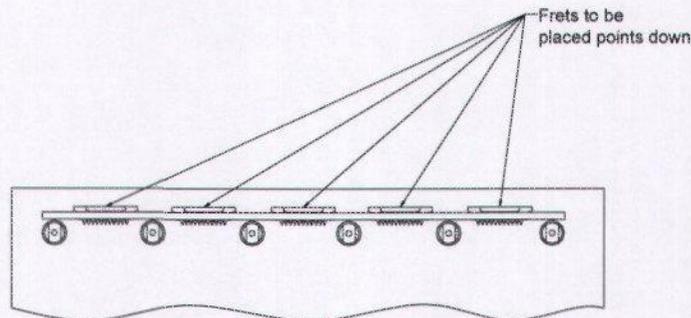


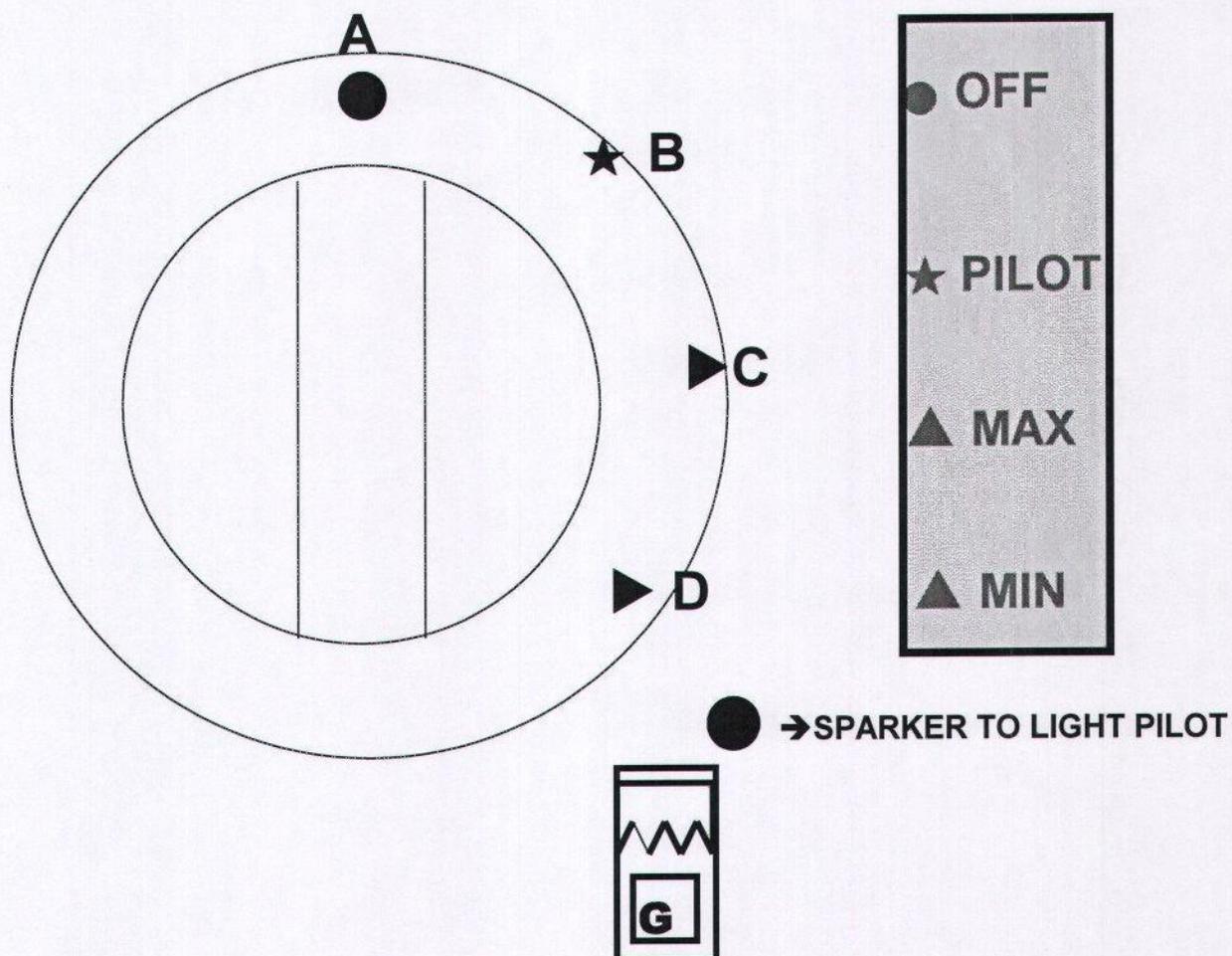
FIG. 1



FRONT VIEW

FIG.2

5. LIGHTING INSTRUCTIONS



- A= OFF
- B= IGNITION POSITION – LIGHT PILOT – (If flame failure hold in for 10 seconds to establish pilot flame).
- C= TURN TO FULL ON – MAX GAS FLOW, FURTHER ADJUSTMENT BETWEEN POSITIONS C & D.
- D= TURN TO MINIMUM FLOW – MIN. GAS FLOW TO MAINTAIN FLAME (Adjustable to suit type of gas used.) as precise and accurate.

TO OPERATE:

Push in and turn knob to position “B”, light pilot burner and hold in for 10 seconds to establish Pilot flame, release (pilot burner should remain alight) and turn to position “C” for full flow of gas, for minimum gas flow turn to position “D” (Adjustable to suit type of gas used). Further adjustment of gas flow between position C & D.

6. TECHNICAL INSTRUCTIONS

GAS BURNERS

12" GRIDDLE

Burners are from zinc alloy, of spear design. The front of the burner is fitted over injector nipple and supported by the front baffle. The rear of the burner is mounted on to a support between the left and right hand baffles. To adjust the air ratio, loosen screw on throat of burner and rotate the slide.

GPG-30, GPG-45, GPGDB-24, GPGDB-48, GPGDB/SP-24,36

These are a heavy duty grey cast iron "H" Burner supported by the front of the venturi at the burner the injector nipple and on the rear by a formed 18-gauge mild steel runner. The burners protrude through to the front of the appliance to engage the injector nipple. To adjust the air ratio, loosen screw on burner throat entrance and rotate slide around.

SALAMANDER GRIDDLE

The griddle Salamander has long square cast iron burners, with drilled ports. An interrupter screw is fitted immediately after the aspirator to give flame control. There are 3 types of burners, the left hand/right hand/and the middle burner.

PILOTS

Polidoro 509f3. Gas to pilot is controlled through an injector spud. This spud needs to be replaced when converting between L.P. and N.G. If appliance cannot be correctly adjusted, advise the local gas authority or the appliance manufacturer.

Sit 3-way pilots are used on the GPGDSA-24/36. The needle needs to be changed for conversion between N.G. and L.P.G. To adjust pilot flame size remove the screw cover on the back of the pilot then adjust the screw to set the desired flame size (turning screw clockwise will decrease the flame size).

INJECTORS

GPG 30/45

12mm hexagon brass rod 114mm long turned down to 11.0mm for 28.0mm long. The remaining 11mm are turned down and threaded 6mm BSP. Centre drilled to 5.0mm leaving an enclosed end 1.5 thick into which is drilled the appropriate orifice.

GPGDBSA 24,36

12mm hexagon brass rod 35.6mm long, is turned down to 11.1 for 9mm of its length. Then threaded to 1/4" B.S.P. for 9mm. Then 5.4mm of hexagonal is left for spanner flats. Then 12mm is threaded to 1/4" B.S.P.

GPGDB 24,36,48 and SP

12mm hexagon brass rod 114mm long turned down to 11.0mm for 28.0mm long. The remaining 11mm are turned down and threaded 6mm BSP. Centre drilled to 5.0mm leaving an enclosed end 1.5 thick into which is drilled the appropriate orifice.

12" GRIDDLE

12mm hexagonal brass rod 26mm long is turned down to 11mm for 13.5mm of its length. Then 5.6mm of hexagonal is left for spanner flats. Then 7mm is threaded to 1/8" B.S.P.

IM027B2/p8

6. TECHNICAL INSTRUCTIONS Cont'd**REMOVAL OF BURNERS**

Remove screws from front fascia and rear of griddle plate to allow plate to be removed. Remove the bolts from the rear of the burner and in the case of the GPG and GPGD remove the heat baffle that is mounted on top of the burner throat. Lift the rear of the burner up to clear the back support and at the same time pushing toward the rear until the air shutter, which is attached to the throat of the burner, clears the injector. Allow the front of the burner to drop down and whilst still holding the back of the burner up pull towards the front.

CONTROLS

The only controls are the PEL 21S gas valves. All are accessible after the front stainless steel fascia is removed (refer to attached pages for instructions on using gas controls. If controls get hard to turn, get a service man to remove the two screws at the front of the control and put a high temperature graphite grease on the shaft.

7. TECHNICAL DATA

INJECTOR SIZES

Conversion to other gases	GPGD24,36,48 GPGDB/SP24,36	GPG	GPGDSA24-36,60		GPGDB12
			Inner	Outer	
N.G	2.05	2.1	1.6	1.1	2.15
L.P.	1.3	1.3	1.0	0.7	1.25

TEST POINT PRESURE:

N.G = 1.0 kPa L.P.G = 2.75 kPa

CONVERSION INSTRUCTIONS

To convert from N.G. to L.P. gas do the following:

1. Replace N.G. burner injectors with L.P. injectors (refer to table on following page).
2. Replace pilot injectors to required size.

N.G. #32
L.P. #22

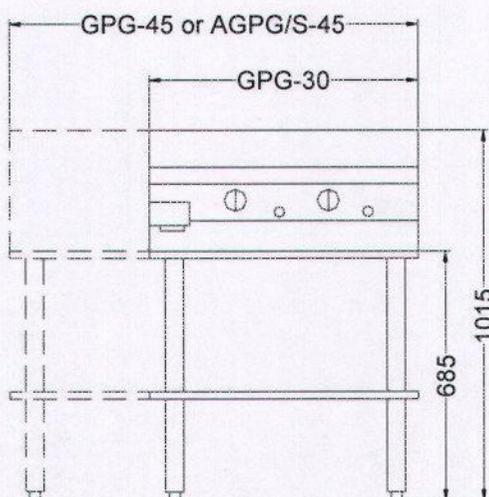
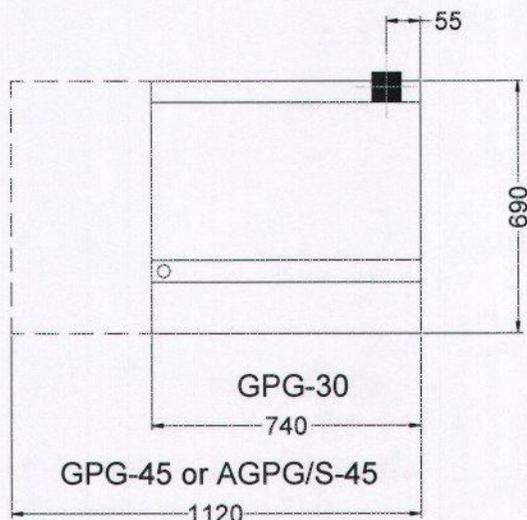
3. Disconnect regulator from gas supply line & reconnect LP Regulator.
4. Reset pressure test point on manifold to 2.75kPa
5. Adjust burner aeration slide.

7. TECHNICAL DATA

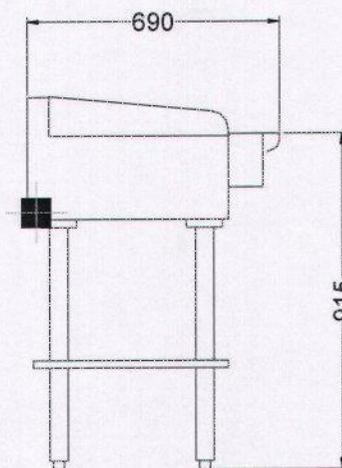
FLUE SYSTEM	GPG30	Air Inlet	740mm x 25 mm
		Flue Gas outlet	740mm x 25 mm
		Flue Gas Inlet	740mm x 200mm
	GPG-45	Air Inlet	1100mm x 25mm
Flue gas outlet		1100mm x 25mm	
Flue gas outlet		1100mm x 25mm	

MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)
GPG-30	745	690	445
GPG-45	1130	690	445

GPG MODELS



FRONT VIEW



SIDE VIEW

8. CLEANING INSTRUCTIONS

CLEANING/MAINTENANCE OF GRIDDLE PLATE

Frequently during the cooking, clean griddle plate with scraper (this will prevent food build up and will make the final daily cleaning of the griddle plate easier).

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

Before daily cleaning of the griddle plate, cool the plate to no more than 60°C. Cooling can be accelerated using water applied with a brush or well wetted cloth whilst wearing gloves. **DO NOT** pour quantities of water direct onto a hot griddle place, as scalding may result.

Clean down plate at the end of each working day. Thoroughly wash all traces of cleaner off griddle plate with lukewarm soapy water, then rinse again and again with fresh water and wipe thoroughly.

NOTE Ensure to empty out the grease can regularly while cleaning griddle otherwise grease can will overflow.

Let griddle plate run on high for a few minutes to completely dry the water from the plate.

Using a basting brush, after plate is completely dry and cool, cover the plate with a thin layer of cooking oil to maintain the shinny appearance of the plate.

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.

If the appliance is to remain inoperative for a certain period, cover the griddle plate with a thin layer of cooking oil, note that it is advantageous to keep the room in which the appliance is installed.

Note

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

9. PROBLEM SOLVING

CAUSE AND REMEDY FOR DEFECTIVE OVEN COOKING

1. **Too much bottom heat, which results in burning on the bottom of 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 for line or fit blockage and clear

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

3. **Uneven cooking characteristics from side to side.**
 - (a) **Cause:**
If single burner construction, oven burner out of alignment. **Remedy**
Locate burner on level flame.
 - (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.

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

9. PROBLEM SOLVING Cont'd

5. Dried out Product

- | | | |
|-----|---|---|
| (a) | Cause:
Too low a temperature. | Remedy
Adjust gas cock accordingly. |
| (b) | Cause:
Too long a cooking time. | Remedy
Adjust cooking time and temperature to suit product. |

6. Wide Variation of results from grill to grill.

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

7. Pilot outage

- | | | |
|-----|---|--|
| (a) | Cause:
Fluctuating pressure. | Remedy
Fit or adjust governor. |
| (b) | Cause:
Contamination of pilot orifice. | Remedy
Clean pilot orifice. |
| (c) | Cause:
Extreme over-gassing of main Burner. | Remedy
Check burner jet orifice size or Governor adjustment. |
| (d) | Cause:
Defective thermocouple | Remedy
Replace. |
| (e) | Cause:
Defective safety shut-off valve. | Remedy
Replace. |
| (f) | Cause:
Poor connection between thermocouple and lead and valve. | Remedy
Refer to servicing instructions clean. |
| (g) | Cause:
Too high or too low input to pilot. | Remedy
Refer servicing instructions and adjust. |

NOTE: Millivoltage tests required on 7 (d) and 7 (a).

9. PROBLEM SOLVING Cont'd

8. Burner goes out and flashes back

(a) **Cause**
Excessive aeration.

Remedy
Adjust.

9. Yellow Flame

(a) **Cause**
Too much gas to burner.

Remedy
Check gas pressure and burner
Jet orifice.

(b) **Cause**
Insufficient aeration.

Remedy
Adjust

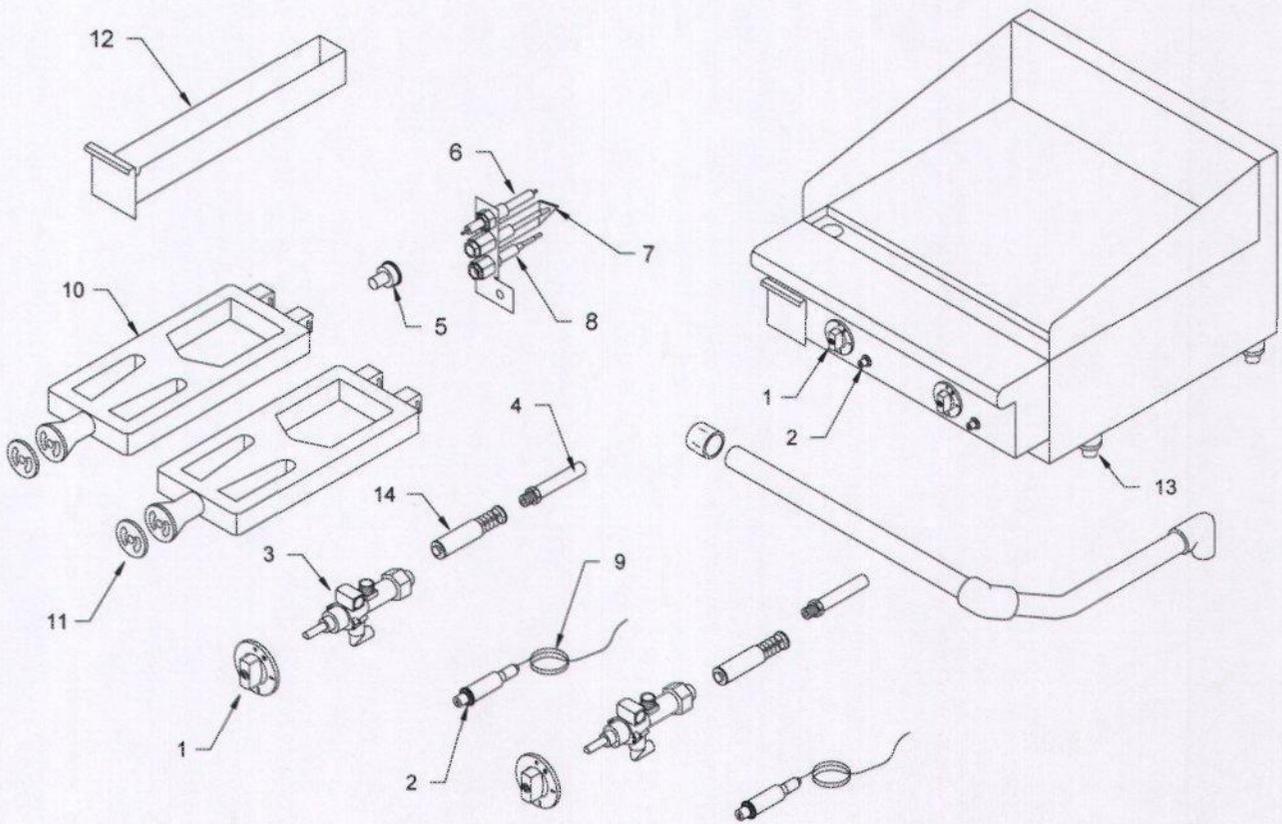
10. Harsh noisy flame

(a) **Cause**
Excessive aeration

Remedy
Adjust.

10. DRAWING

MODEL: GPG-30, GPG-45



**GAS GRIDDLE PLATE
BENCH MODLES**

PF13

**MODEL
VARIATION(PARTS)**

10. SPARE PARTS**MODEL: GPG-30, GPG-45**

ITEM	No. CODE	DESCRIPTION
1.	MKNPLM21	KNOB - GASCOCK GCKPF001/GCKGR001 (PF BOIL.)
2.	ESP00003	SPARKER - PIEZO C/W SPRING, WASHER, NUT
3.	GCKGR001	GASCOCK - RBA/GPG/PF WITH F/F DEVICE
4.	GIJPG210	INJECTOR - 2.10mm N/G
4.	GIJPG130	INJECTOR - 1.30mm L/P
5.	GIJ00022	PILOT SPUD FOR L.P.G
5.	GIJ00032	PILOT SPUD FOR N/G
6.	GPIC0002	ELECTRODE - CERAMIC GPIB0002 (509F)
7.	GPIB0002	BODY - PILOT, POLIDO. PF/PFC OVEN PFG CHD
8.	GTC00320	THERMOCOUPLE - L=320mm
9.	ESPL0402	LEAD - H.T 400mm FOR SPARKER (GRIDDLE)
10.	GBNGPG00	BURNER - GPG30 / GPG45
11.	PF-00P33	AIR INLET CONTROL
12.	PFG00A02	GREASE ASSEMBLY
13.	MLESSBF1	FEET - S/S BULLET D=41mm (1 5/8")
14.	GMA00002	MAGNETIC ARMATURE - (OPEN BURNER) N21S

11. SPARE PARTS**MODEL: GPGDB/SA – 24,36**

ITEM No.	CODE	DESCRIPTION
1.	GBNGPSAL	BURNER – GPGD/SA (SINGLE) LH
2.	GBNGPSAC	BURNER – GPGD/SA (SINGLE) CENTER (25MJ)
3.	GBNGPSAR	BURNER – GPGD/SA (SINGLE) RH
4.	PFG00A02	GREASE CAN ASSEMBLY
5.	GIJGP070	INJECTOR – OUTER 0.70mm L/P
5.	GIJGP110	INJECTOR – OUTER 1.10mm N/G
6.	GIJGP100	INJECTOR – INNER 1.00mm L/P
6.	GIJGP160	INJECTOR – INNER 1.60mm N/G
7.	GG24M01	TRAY – TOASTER GPGSA24
8.	GG24P08	DRIP TRAY
9.	MKNPLM21	KNOB – GASCOCK GCKPF001/GCKGR001 (PF BOIL.)
10.	GCKGR001	GASCOCK – RBA/GPG/PF WITH F/F DEVICE
11.	MLESSBF1	FEET – S/S BULLET D=41mm (1 5/8")
12.	MLEPLBF1	FEET – PLASTIC BULLET 2D
13.	ESP00003	SPARKER – PIEZO C/W SPRING, WASHER, NUT
14.	ESPL0402	LEAD – H.T 400mm FOR SPARKER GRIDDLE
15.	GTC00320	THERMOCOUPLE – L=320 (TOP BURNER)
16.	GPI00003	PILOT – RBA/GPGDSA (3 WAY)
17.	GPIC0003	ELECTRODE – CERAMIC GPI00003 PILOT
18.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ. PLASTIC INSERT
19.	GG00A03	COPPER PIPE MANIFOLD TO INJECTOR – GPGDSA
20.	GMA00002	MAGNETIC ARMATURE – (OPEN BURNER) N21S
21.	GG00M02	GAS BURNER 393D FRET

12. SPARE PARTS**MODEL: GPGDB/SP-24,36**

ITEM No.	CODE	DESCRIPTION
1.	MKB00001	KNOB - BLANK BLACK (G750)
2.	ESP00003	SPARKER - PIEZO C/W SPRING, WASHER, NUT
3.	GCUPF004	CONTROL UNIT - N25 ST (THERMOSTAT) G750
4.	GIJPG130	INJECTOR - 1.30mm L/P
4.	GIJPG205	INJECTOR - 2.05mm N/G
5.	GLA00017	DECAL - KNOB THERMOSTAT
6.	GPIC0002	ELECTRODE - CERAMIC GPIB0002 (509F)
7.	GPIB0002	BODY - PILOT, POLIDO. PF/PFC OVEN PFG CHD
8.	GTC00320	THERMOCOUPLE - L=320
9.	ESPL0402	LEAD - H.T 400mm FOR SPARKER
10.	GBNGR002	BURNER - PFG, GPGDB
11.	PF-00P33	AIR INLET CONTROL
12.	PFG00A02	GREASE CAN ASSEMBLY
13.	MLESSBF1	FEET - S/S BULLET D=41mm (1 5/8")
14.	GMA00001	MAGNETIC ARMATURE - (OVEN) N24ST
15.	GSC00001	SCREW - L/P 50 (BY PASS)
15.	GSC00002	SCREW - N/G 90 (BY PASS)
16.	GIJ00022	PILOT SPUD FOR L/P
16.	GIJ00032	PILOT SPUD FOR N/G

13. 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).

14. GOLDSTEIN/ESWOOD BRANCHES

For inquiries please call your nearest state branch:

Head Office

211-213 Woodpark Road
Smithfield NSW 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
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