



800 SERIES RANGES

705 mm Gas Oven

PF36G28 – Gas

- High performance, even heat 24 MJ cooktop burners for peak productivity
- Constant pilot flame as standard, maximises operating and energy efficiency
- Pilot flame failure on open burners, flame failure to oven burner
- Heavy duty removable, easy clean cast iron trivets
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Flexible modular cooktop design enables many combinations of Burners, Griddle and BBQ
- Static, fan forced or convection oven options in gastronorm compatible sizes
- Ovens are fully insulated vitreous enamel for even heat and easy cleaning
- Heavy duty welded steel body for rigidity and durability

Other options

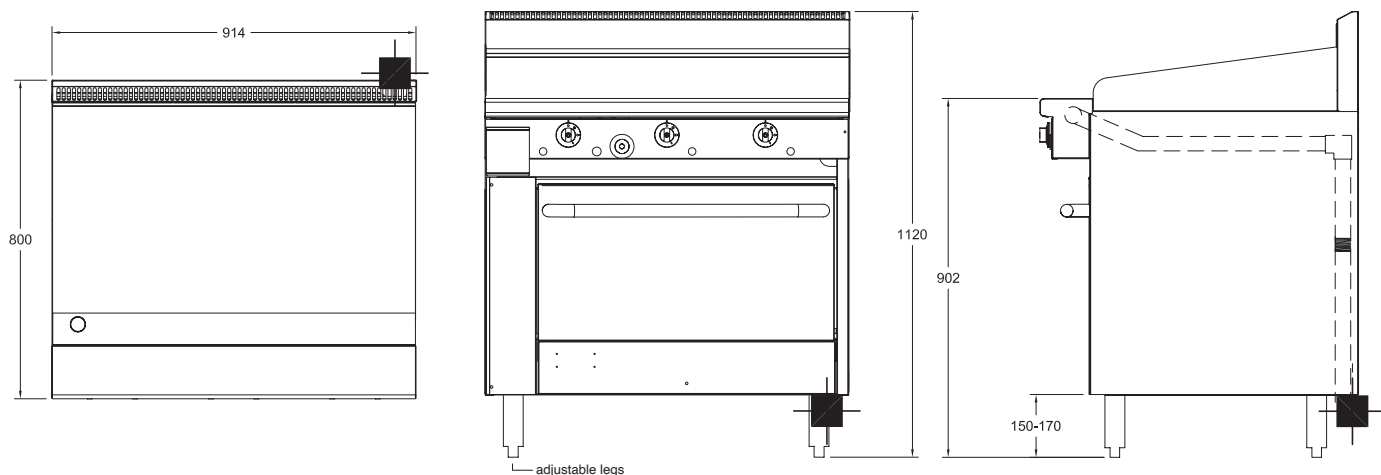
Gas fan forced or convection oven

Electric fan forced or convection oven with gas cooktop

Glass door to oven

Castors

Drop-on Griddle, Drop-on Char Grill



PF36G28 oven & griddle options

SPECIFICATIONS

Dimensions (WxDxH)	914 x 800 x 1120 mm
Working height	914 mm
Oven Size (WxDxH)	705 x 560 x 355 mm
Griddle Size (WxH)	914 x 20 mm

Weight	250 kg
Packed	0.8 m ³
Gas Connection	3/4" BSP
Rating	90 MJ

Australia's premier food service
equipment manufacturer

goldstein.com.au

211-217 Woodpark Road, Smithfield NSW 2164
1800 013 123 | +61 2 9604 7333

 **MIDDLEBY AUSTRALIA**

