



**Goldstein**

# 800 SERIES RANGES 500mm GAS STATIC OVEN

PF420-X, PF12G220-X, PF24G20-X  
PF12Q220-X, PF24Q20-X



## Standard features and benefits

- Heavy duty welded stainless steel body for rigidity and durability
- Fully welded surrounds for griddle and chargrill option
- The flexible modular cooktop design allows for various combinations of burners, griddle plates, and chargrill options (305, 610mm)
- Gas or electric static oven, fan forced oven and convection oven options are available, all in gastronorm compatible sizes
- Constant pilot flame, maximises operating and energy efficiency
- Pilot flame failure on open burners, flame failure to oven burner
- Stainless steel fascia and sides, spill zone and drip trays for ease of cleaning
- Large, heat resistant reinforced control knob with easy to view settings and high to low flame control
- Ergonomic door handle and angled corners create a sleek look
- Griddle and BBQ section are on left hand side
- Adjustable legs 140-170mm
- Easy to service



### Burners

- Removable, high performance, even heat 33 MJ cooktop burners for peak productivity
- 40% of the flame ports are in the centre cross of the burner
- Cast iron star trivets

### Griddle plate

- 20mm thick mild steel griddle plate
- 20 MJ griddle burners per every 305mm section
- Piezo ignition

### Chargrill

- Heavy duty cast iron reversible grates provide greater control when cooking, energy efficiency, and offer two char pattern options
- 2 levelling options - flat or gradient
- 2x 20 MJ inline radiant burners per every 305mm section
- Ceramic rocks option available to increase heat retention and flavour

### Oven

- 100°C - 280°C thermostatic control
- Piezo ignition
- Oven and door are fully insulated with vitreous enamel for even heat distribution and easy cleaning
- GN 1/1 capacity with 3 position racking
- Heavy duty chrome wire rack supports designed for easy removal

### Oven Options

- Gas static and fan forced oven
- Electric static and fan forced oven



Cert. No.  
AGA 7732



**MIDDLEBY GOLDSTEIN**

1800 013 123 | +61 2 9604 7333  
sales@middleby.com.au  
middleby.com.au

**VIC - TAS** - 47 Stubbs Street, Kensington VIC 3031  
**QLD** - U12, 210 Queensport Rd Nth, Murarrie QLD 4172  
**WA** - U2, 9 Meares Way, Canning Vale WA 6155

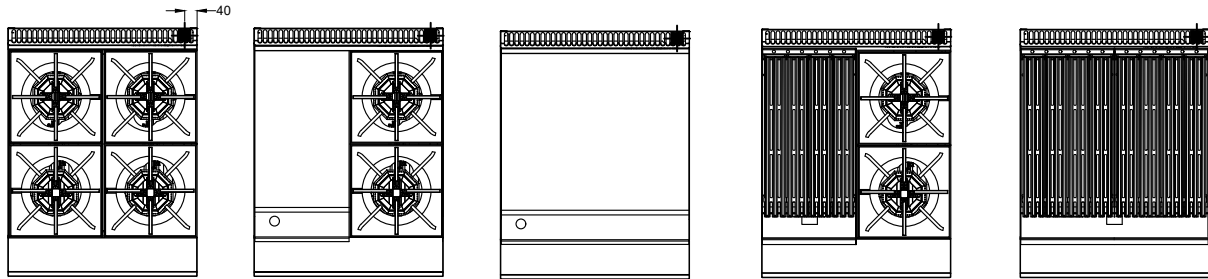
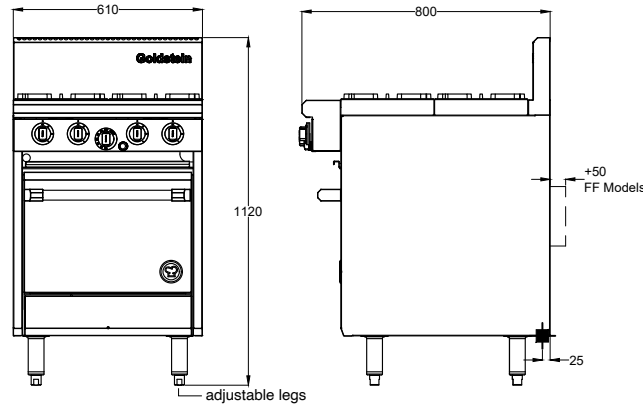
**HEAD OFFICE  
AND MANUFACTURING PLANT**  
211-217 Woodpark Road, Smithfield NSW 2164

v1\_2024



PF420-X, PF12G220-X, PF24G20-X, PF12Q220-X, PF24Q20-X

# 800 SERIES RANGES 500mm GAS STATIC OVEN



PF420-X

PF12G220-X

PF24G20-X

PF12Q220-X

PF24Q20-X

3/4" BSP Gas Connection

## SPECIFICATIONS

<b>Dimensions (WxDxH)</b>	610 x 800 x 1120 mm	
<b>Working height</b>	914 mm	
<b>Oven size (WxDxH)</b>	500 x 560 x 355 mm	
<b>Oven Rack Positions</b>	3	
<b>Griddle size</b>	<b>PF12G220-X</b>	305 x 520 x 20 mm
	<b>PF24G20-X</b>	610 x 520 x 20 mm
<b>Grill size</b>	<b>PF12Q220-X</b>	305 x 510 mm
	<b>PF24Q20-X</b>	610 x 510 mm

<b>Gas connection</b>	3/4" BSPM	
<b>Rating NG/LPG</b>	<b>PF420-X</b>	152/152 MJ
	<b>PF12G220-X</b>	106/106 MJ
	<b>PF24G20-X</b>	60/60 MJ
	<b>PF12Q220-X</b>	126/124 MJ
<b>Packed dimensions</b>	<b>PF24Q20-X</b>	100/96 MJ
	720 x 920 x 1200 mm	

Available in Natural and LP gas

## INSTALLATION CLEARANCES (minimum)

<b>Combustible Material</b>	<b>Sides</b>	250* mm
	<b>Back</b>	50 mm

<b>Non-combustible Material</b>	<b>Sides</b>	0 mm
	<b>Back</b>	0 mm

Note: \* If adjacent surface is of combustible material and is 100mm below the cooking surface, then only 50mm clearance is required.

Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.



1800 013 123 | +61 2 9604 7333  
sales@middleby.com.au  
middleby.com.au

**VIC - TAS** - 47 Stubbs Street, Kensington VIC 3031  
**QLD** - U12, 210 Queensport Rd Nth, Murarrie QLD 4172  
**WA** - U2, 9 Meares Way, Canning Vale WA 6155

**HEAD OFFICE AND MANUFACTURING PLANT**  
211-217 Woodpark Road, Smithfield NSW 2164

v1\_2024