



800 SERIES RANGES

705 mm Gas Oven

PFT28 – 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

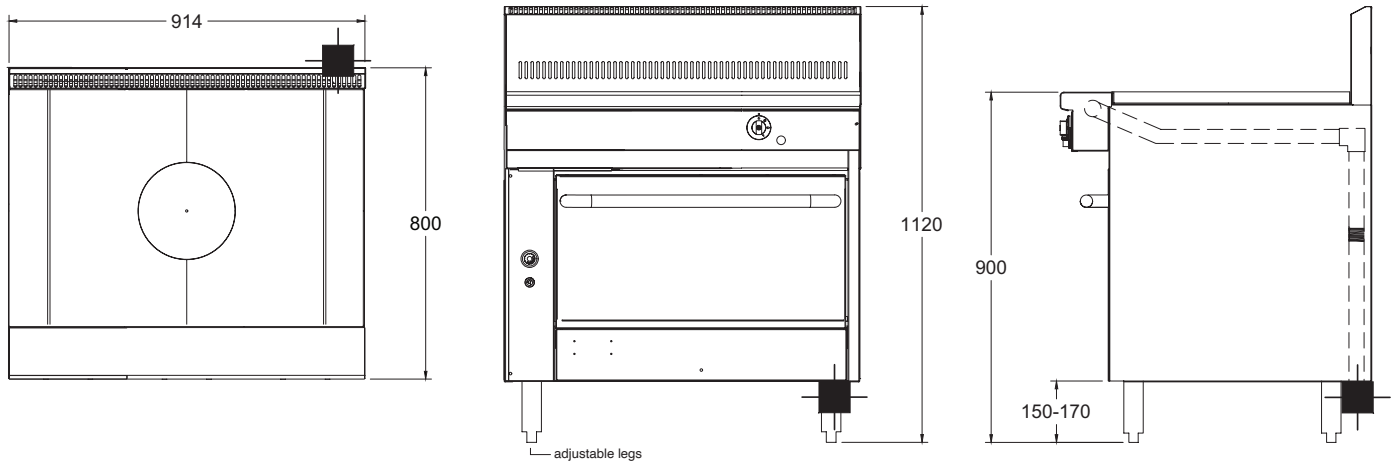
Gas fan forced or convection oven

Electric fan forced or convection oven with gas cooktop

Glass door to oven

Castors

Drop-on Griddle, Drop-on Char Grill



PFT28 oven & target top options

SPECIFICATIONS

Dimensions (WxDxH)	914 x 800 x 1120 mm
Working height	914 mm
Oven Size (WxDxH)	705 x 560 x 355 mm
Target top	single burner

Weight	200 kg
Packed	0.8 m ³
Gas Connection	3/4" BSP
Rating	70 MJ

3/4" BSP Gas Connection

Australia's premier food service equipment manufacturer



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