

• **BROILER MATE AND GRIDDLE MATE** •

**PROUDLY AUSTRALIAN MADE**



BROILER MATE  
ON PF-4-28



GRIDDLE MATE  
ON PF-4-28



**Goldstein**

Established 1911

**The Cooking Equipment Professionals**

[www.goldstein.com.au](http://www.goldstein.com.au)

# ● BROILER MATE AND GRIDDLE MATE ●

## SETTING THE STANDARD

Expand your menu and increase profits  
for a minimum outlay!

The Griddle Mate and The Barbecue Mate are the answer to the small restaurant or coffee shop that wishes to expand their menu economically.

Because these units just sit on top of your range, full use can be made of the existing range top for preparation etc. They install in minutes and are easily maintained and no tools are needed to dismantle.

**THE GRIDDLE MATE** is of heavy duty construction, all stainless steel including the drip tray. The cooking surface is a mild steel.

- Converts open range burners to a fry top
- High polished, Stainless steel finish
- Increased flexibility
- Removable, large capacity grease container
- Pre-heats in minutes
- Raised surface design and real flue, helps remove hot spots through the natural convection of air from the flue.
- Production capacities up to 45 hamburgers or 22 steaks per hour.

**THE BROILER MATE** is a stainless steel frame with 12mm grooved cast-iron grates, sloped to run-off excess fats into the stainless steel removable grease container.

- Adds real charbroiled flavour
- Production capacities up to 60 hamburgers or 24 steaks per hour, based on "Goldstein" range 800 series.
- Broiling temperature up to 300 °C
- Pitched broiling grid for varying cooking speeds
- Removable large capacity grease drawer with handle
- Heavy duty construction
- Easy clean grill surface

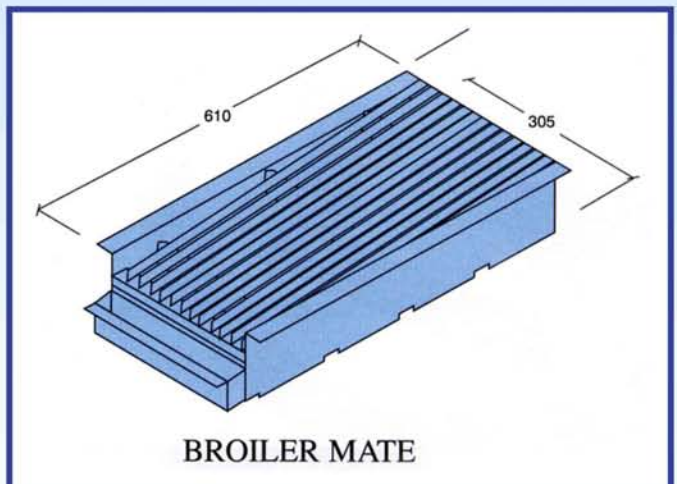
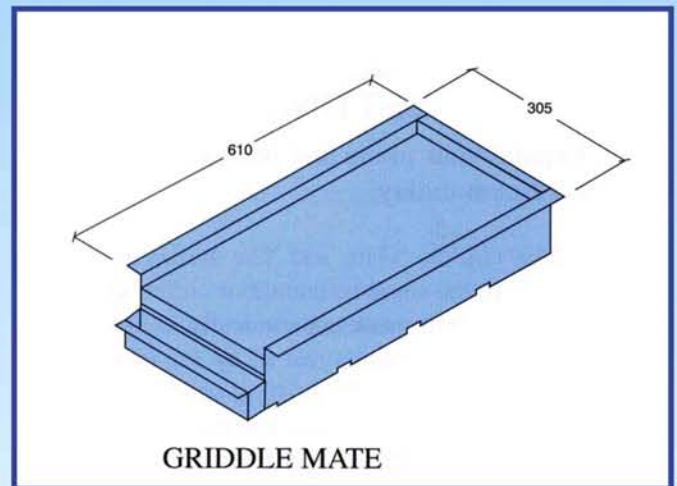
Answers the most asked question about existing restaurant ranges, "Can I add griddle space, or barbecue space to my existing range?"

## MAINTENANCE

The Griddle Mate is easily cleaned by the use of a Griddle Razor Scraper in approximately 10 minutes.

The Broiler Mate is easily cleaned by the use of a wire broiler brush and self cleans if left on the full sized range burners for approximately 10 minutes.

## DIMENSIONS



B29



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