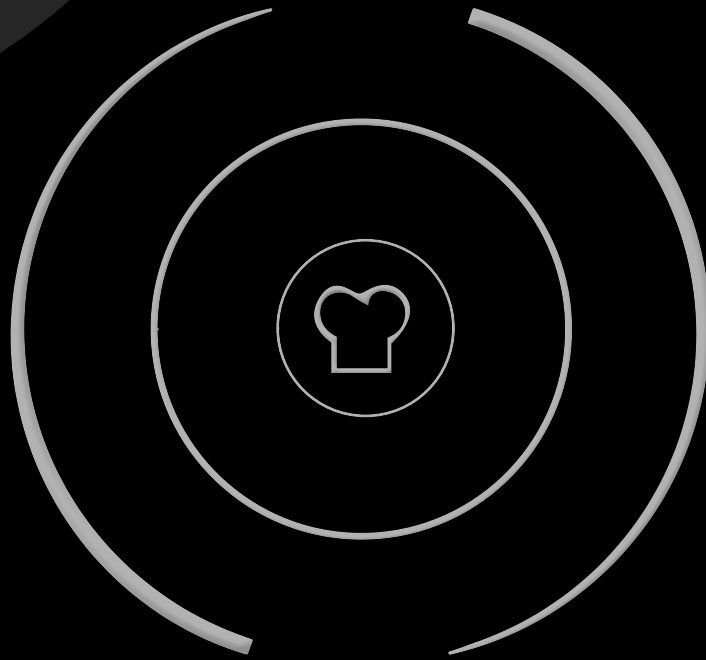




 **Goldstein**

Built for a lifetime

INDUCTION COOKTOPS





SPEED AND EFFICIENCY

Induction zones heat up quickly and efficiently with over 90% of the energy transferred directly to the cookware. This produces incredible response and performance with minimal heat loss.



ENERGY SAVINGS

Energy efficient, leading to lower electricity bills, which is a significant cost saving benefit for commercial kitchens.



PRECISE TEMPERATURE CONTROL

Automatic pan detection and power adjustment guarantee optimal performance. Consistent cooking results are achieved with power levels easily set using the infinite control knob, allowing for precise temperature adjustments.



SAFETY

Induction cooktops stay cool to the touch except where the cookware is placed, reducing the risk of burns and improving overall kitchen safety.



HEAT MANAGEMENT

Induction cooking generates less ambient heat, helping maintain a cooler and more comfortable environment in high traffic, high temperature commercial kitchens. This not only benefits staff comfort but also improves overall kitchen efficiency.



EASY CLEANING

The smooth, flat SCHOTT ceramic glass surface of Goldstein induction cooktops makes them quick and easy to clean.



SERVICEABILITY

Goldstein induction cooktops feature modular induction zones sections; if failure happens, only the affected section needs replacement. This minimises downtime and maintenance costs



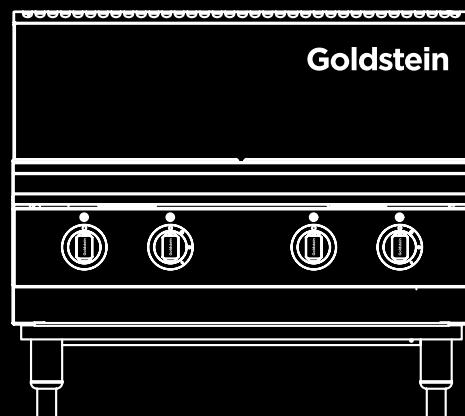
ECO FRIENDLY

Lower energy consumption and reduced heat emission contribute to a smaller environmental footprint, aligning with sustainability goals in the foodservice industry.



INDUCTION COOKTOPS

Goldstein's Induction Cooktop heats directly in the cookware using advanced induction technology. It features automatic pan detection, easy heat level adjustment, a SCHOTT ceramic glass surface, and 3.5 kW round induction zones for exceptional performance.



Why choose a Goldstein

INDUCTION COOKTOPS

Explore innovations that make cooking more efficient, safer, and sustainable. With rapid heating and precise control, Goldstein induction cooktops, available in widths of 305, 610, and 914 mm, can be used as benchtop models, mounted on a stand with an undershelf, or on a cupboard stand. They are designed to fit seamlessly into any kitchen.

INDUCTION COOKTOPS

Model	Induction zones	Dimensions Bench Mounted (mm)	Dimensions On Stand (mm)	Rating (kW)
 PEB12i	2	305 x 800 x 545	305 x 800 x 1120	7
 PEB24i	4	610 x 800 x 545	610 x 800 x 1120	14
 PEB36i	6	914 x 800 x 545	914 x 800 x 1120	21



Founded in Sydney in 1911, Goldstein has been manufacturing commercial cooking equipment in Australia for over 100 years. Over that time it has earned a reputation of being dependable, durable and with performance many Australian businesses have come to rely on.

All our equipment is manufactured using top quality materials and components to provide hard working Australian kitchens with equipment that meets their high demands for dependable performance and long life of service. Goldstein has well earned its reputation for equipment that keeps on working.

Our products are built for a lifetime. Durable, iconic, and powerful.

Our extensive collection of Australian Made products is tailored to suit various kitchen and menu needs, from cafes and restaurants to hotels, function centers, and beyond. With a rich history spanning over a century, Goldstein is dedicated to delivering high quality solutions for the food service sector.

**THE FUTURE
OF COOKING IS HERE
WITH GOLDSTEIN
EFFICIENT
HIGH PERFORMANCE
AND SUSTAINABLE**



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