

# V Series

COOKING CENTRES

Independently ranked most  
energy efficient worldwide

# Vision

TOUCH THE FUTURE...



**Goldstein**

Established 1911 • Proudly Australian Made

serving those who serve the best for

**100 YEARS**  
1911 - 2011

**GOLDSTEIN VISION "V Series"** Cooking Centres is a unique generation of improved combi steamers, which brings the latest technology to the preparation of the most demanding meals to all chefs.

**GOLDSTEIN VISION "V Series"** Cooking Centres meets the requirements of all customers and users of combi steamers and presents a great opportunity to serve top quality meals to your customers everytime. The **VISION Series** offers significant savings of electricity, water, time and purchase price.



# V Series

COOKING CENTRES

TOUCH THE FUTURE...

# Vision

GVCC611 &  
GVCC611G (Gas)

GVCC623

**Independently  
ranked most  
energy efficient  
worldwide**

GVCC1221

## GAS MODELS

### Model **GVCC611G**

Energy	gas
Steam generation	injection
Capacity	6 trays GN1/1
Capacity (optional)	6 trays 400/600
Capacity of meals	50 - 150
Spacing [mm]	70
Dimensions (W x H x D) [mm]	933 x 956 x 864
Weight	113 kg
Electrical power	800 W
Gas consumption	47 MJ/hr
Fuse protection	10 A
Voltage	240 V
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C

### Model **GVCC1011G**

Energy	gas
Steam generation	injection
Capacity	10 trays GN1/1
Capacity (optional)	10 trays 400/600
Capacity of meals	150 - 250
Spacing [mm]	70
Dimensions (W x H x D) [mm]	933 x 1216 x 864
Weight	154 kg
Electrical power	800 W
Gas consumption	65 MJ/hr
Fuse protection	10 A
Voltage	240 V
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C

Models: GVCC1221 & GVCC2011  
come with self levelling loading Trolleys.  
For brochures & further information  
on all our Vision models visit our website.





## MODELS & SPECIFICATIONS

### ELECTRIC MODELS

#### Model **GVCC623**

Energy	electricity
Steam generation	injection
Capacity	6 trays GN2/3
Capacity of meals	30 - 50
Spacing [mm]	65
Dimensions (W x H x D) [mm]	683 x 575 x 644
Weight	65 kg
Total power	4,9 kW (3,3 kW*)
Fuse protection	10 A (16 A*)
Voltage	3 N~400 V/50 Hz
Voltage (optional)	3 phase + neutral
Water connection / drain [mm]	G 3/4" / 40
Temperature	30 - 300 °C

#### Model **GVCC611**

Energy	electricity
Steam generation	injection
Capacity	6 trays GN1/1
Capacity (optional)	6 trays 400/600
Capacity of meals	50 - 150
Spacing [mm]	70
Dimensions (W x H x D) [mm]	933 x 786 x 863
Weight	110 kg
Total power	10,2 kW
Fuse protection	16 A
Voltage	3 phase + neutral
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C

#### Model **GVCC1011**

Energy	electricity
Steam generation	injection
Capacity	10 trays GN1/1
Capacity (optional)	10 trays 400/600
Capacity of meals	150 - 250
Spacing [mm]	70
Dimensions (W x H x D) [mm]	933 x 1046 x 863
Weight	132 kg
Total power	17,6 kW
Fuse protection	32 A
Voltage	3 phase + neutral
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C

#### Model **GVCC1221**

Energy	electricity
Steam generation	injection
Capacity	12 trays GN2/1
Capacity of meals	400 - 600
Spacing [mm]	70
Dimensions (W x H x D) [mm]	1105 x 1353 x 997
Weight	197 kg
Total power	35 kW
Fuse protection	63 A
Voltage	3 phase + neutral
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C

#### Model **GVCC2011**

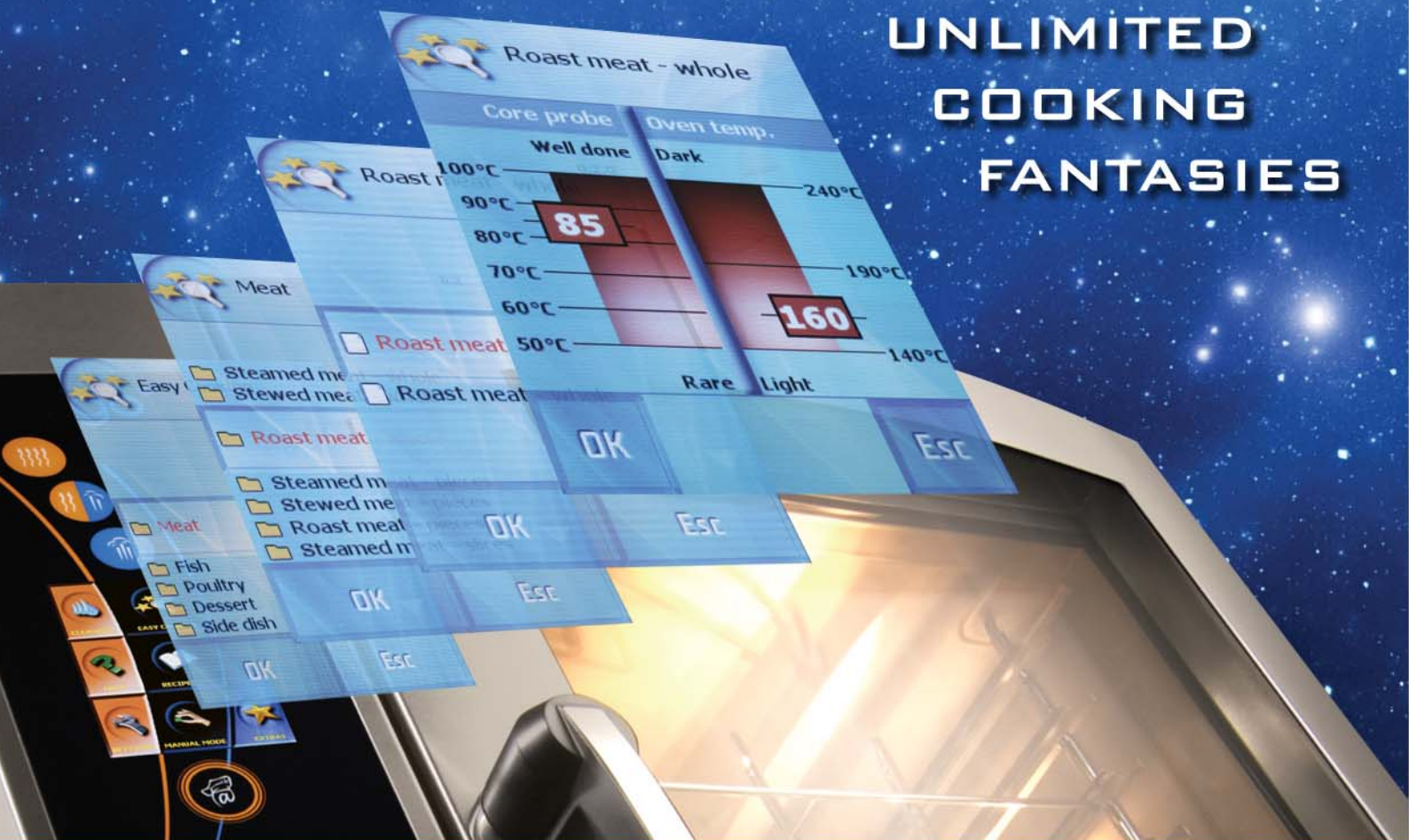
Energy	electricity
Steam generation	injection
Capacity	20 trays GN1/1
Capacity of meals	400 - 600
Spacing [mm]	70
Dimensions (W x H x D) [mm]	948 x 1824 x 871
Weight	221 kg
Total power	35 kW
Fuse protection	63 A
Voltage	3 phase + neutral
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C

#### Model **GVCC2021**

Energy	electricity
Steam generation	injection
Capacity	40 trays GN1/1 or 20 trays GN2/1
Capacity of meals	500 - 900
Spacing [mm]	70
Dimensions (W x H x D) [mm]	1105 x 1841 x 952
Weight	330 kg
Total power	59,4 kW
Fuse protection	100 A
Voltage	3 phase + neutral
Water connection / drain [mm]	G 3/4" / 50
Temperature	30 - 300 °C



# UNLIMITED COOKING FANTASIES



## GOLDSTEIN VISION TOUCH



### EASY COOKING - One Touch Cooking

Here you will immerse into your cooking fantasies. Easy Cooking gives you exciting possibilities to easily and quickly set up the cooking technology, even for the most complicated meals, in just a few steps.



### PROGRAMS

This icon is for creating and editing your programs.



### MANUAL MODE

Enables fast and easy manual setting of all parameters.



### EXTRAS

This will offer you additional functions for heat preparation/regeneration of food.



### ACTIVE CLEANING

Just one touch automatic cleaning of the machine. This is a standard feature supplied with all our cooking centres.



### HELP

Under the question mark you will find brief instructions for the cooking centre and HACCP software use.



### SETUP

Here you have the option to enter the service menu and service log.





# PERFECT DETAILS

## THE HANDLE

The robust handle will make your cooking centre door open and close with ease. The special door mechanism enables you to open the door by turning the handle left or right and close the door by just a slight push.



## THE DOOR

The specially developed curved front glass is not only a design element, but thanks to an opening between the outside curve and the inside flat glass, it is also a cooling element.



## REMOVABLE PANEL

By simply pulling out the control panel any technician or service worker can comfortably access the electronics of the control unit.



## DOUBLE GLASS DOOR

Ensures an excellent thermal insulation and enables easy maintenance and cleaning.



## TEMPERATURE PROBE

A multi point temperature probe ensures perfect temperature measurement. The "T" shape guarantees comfortable use.



## INTEGRATED RUN-OFF TRAY

Integrated run-off tray under the door for collecting condensed water prevents unwanted dripping.



## Unique touch screen panel

Goldstein has introduced a revolutionary system of a special touch screen "VISION TOUCH". The large touch screen panel with a colour display ensures easy and intuitive control. The unique technology enables the screen to register the pressure of touch which means the panel will function perfectly even under the most adverse conditions which may exist in some kitchens.

## Very easy controls

The basic navigational screen enables quick program selection, a choice of supplementary functions and the option to switch to manual controls. All control functions are clearly presented with colour 3D icons. All icons located on the control panel are large enough to be easily read and checked.

VISION TOUCH is therefore easily managed even by users who have had no prior experience with a similar device.

## Easy maintenance and long life

Fast and easy maintenance is a given thanks to a smooth and seamless surface. Special materials ensure high resistance and a very long VISION TOUCH panel life.



## VISION AGENT

Functions at all levels of the control menu. No matter where you are, it will always guide you in the right direction, so you don't have to be afraid to experiment even with the most complex functions.



# BANQUET SYSTEM

## Banquet trolleys and baskets

This system ensures a perfect placement of plates in the cooking centre, the perfect heating of the rethermalized product and an easy use with up to 118 plates at the same time.

## Goldstein thermo covers

Will secure a constant temperature of the dish for up to 20 minutes without any loss of quality.

Our products add flexibility to the output of your culinary establishment and your customers will surely appreciate the professionalism of your staff.



## GREEN ECO SAVINGS

By economically using the GOLDSTEIN VISION combi steamers you can achieve incredible results in savings. Thanks to some clever features the GOLDSTEIN VISION becomes the most economical combi steam oven in the worldwide market.

**Eco friendly cleaning system design**

**Water saving system**

**Energy recovery system**

**Cooking chamber insulation**

**Double door glass**

**Electronically controlled heating**

reduce  
consumption  
up to **25%**  
of electricity

reduce  
consumption  
up to **70%**  
of water

reduce  
consumption  
up to **33%**  
of cleaning  
chemicals

**With Goldstein Vision we save costs and even the environment**



# ACCESSORIES

**STANDS:**

GOLDSTEIN VISION cooking centre has a compatible stand for all models, along with wall mounting brackets for the GVCC623 model.

**GASTRONORM CONTAINERS:**

FRYING BASKET (VIS-FRI) - Stainless steel frying basket specially designed for frying of fries or similar products.

**GRILLING PLATE (VIS-GRL):**

Enamel or Aluminium grill designed for grilling of meats and vegetables.

**CLASSIC GASTRO PANS:**

A variety of perforated and standard dishes are available as required. Our professional personnel will be able to assist you with your selection.

**WIRE SHELVEING FOR CHICKENS:**

Specially designed for roasting chickens.



## A SMART INVESTMENT

**The Goldstein Vision Cooking Centre will save you energy, water and other expenses, which can be used to provide better service to your customers.**

**Weight loss saving:**

When preparing meat in an ordinary hot air oven, weight loss can be up to 50 % more compared to preparation in a cooking centre.

**Cooking in steam:**

If food is boiled in water, the fresh color, minerals, vitamins and weight is boiled out. On the other hand, when cooking with steam in the cooking centre, the nutritional value, color and weight of the food remains unchanged.

**Fat savings:**

During traditional frying, a large amount of oil is needed. When frying in a cooking centre, almost no oil is necessary, food preparation costs are cut and meals are healthier.

**Energy savings:**

The rapid warm up of the cooking chamber together with efficient thermo insulation and even circulation of the hot air inside the cooking chamber results in 50 % of energy savings.

**Low water consumption:**

Water consumption when cooking in steam is approx. 20 litres an hour. Compared to traditional boiling, this consumption is minor.

**Time and labour savings:**

The GOLDSTEIN VISION cooking centre helps you to prepare high quality foods efficiently saving precious time.

**Space savings:**

The combi steamer's base is approx. 1 sqm, yet it substitutes for many cooking devices.





# Vision

**Independently ranked most energy efficient worldwide**

- EASY COOKING – one touch cooking
- VISION TOUCH – touch control panel
- VISION AGENT – on board instruction manual
- ACTIVE CLEANING (automatic cleaning)
- Multi point core temperature probe
- Overnight roasting/cooking
- Delta T roasting/cooking
- Cook & Hold
- Regeneration
- Banquet system
- Separate rack timing
- Programming up to 1000 programs
- Bi-directional 5 speed fan
- Fan Stop – immediate stop of ventilator fan when doors open
- Automatic preheating/cooling
- Autoclima – steam saturation control
- ACM (Automatic Capacity Management)
- SDS (Service and Diagnostic System)
- WSS (Water Saving System)
- Curved door glass
- Double glass doors preventing heat escape
- Turbo steam function – fast steam
- LAN – internet communication channel
- Integrated shower
- Removable door seal
- USB plug in
- Flap valve



**Optional**

- Left hand door (GVCC611, GVCC1011)
- Safety door opening in 2 steps (GVCC623, GVCC611, GVCC1011)
- Second temperature core probe



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