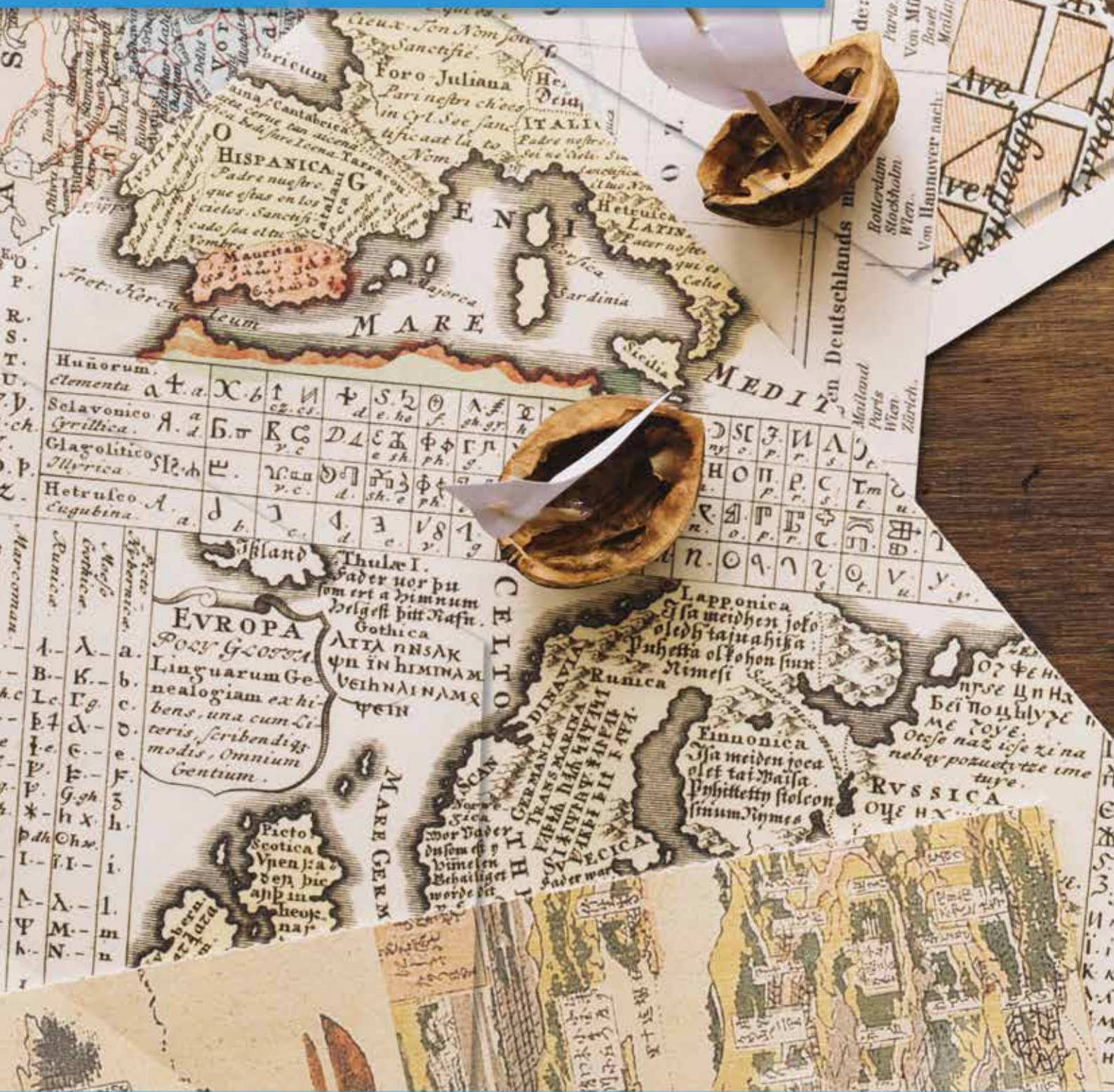




# THE GOOD LADY

*Brands that inspire*

2018 Catalogue & Price List



1800 183 818

WWW.THEGOODLADY.COM.AU

Premium Commercial Catering  
Equipment from around the Globe

Exclusive Distributor





THE GOOD LADY



Bringing you premium commercial catering equipment from around the globe."



CONTACT US WHEN YOU NEED THE BEST IN PERFORMANCE



CALL TOLL FREE:  
1800 183 818



ONLINE  
[www.thegoodlady.com.au](http://www.thegoodlady.com.au)



EMAIL  
[sales@thegoodlady.com.au](mailto:sales@thegoodlady.com.au)

**OPERATING HOURS**  
Monday to Friday 9am-5pm

## GAM International

Prince Series .....	5
King Series .....	6
Azzurro Series .....	7
Small Series .....	8
MD & Dolomiti Series .....	9
IKARO .....	10



GAM was founded 1987 with the Mission to manufacture professional Pizza equipment to the Italian and international market.

Proudly manufactured in Italy, the Company is distinguished by the characteristics of its Quality components, Reliability and Innovation in all elements of their product designs.

Till today, the GAM Brand has remained faithful to this very Mission and that has allowed it grow continuously making its products appreciated in many countries of the world.

The extensive experience gained alongside those who use and rely on GAM machines day after day ensure our project development department can develop equipment not only more and more accurate in terms of materials and technical solutions; but also more attentive to those finer details that improve the practicality and user experience.

The GAM International brand is your Guarantee of the unique and unrepeatable value that arises from our experience and dedication to producing world class pizza equipment appreciated by the world.

This Journey continues with you.

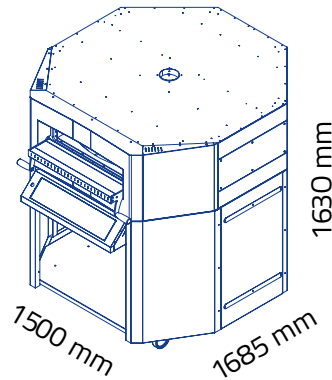


# THE PRINCE REVOLUTION

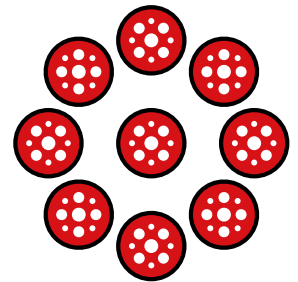
## Rotating Stone Deck Oven



The Prince rotative pizza oven will WOW your customers with incredible theatre but even more so make the life of the pizza baker easier and the product perfectly consistent. The stone inside the oven rotates and therefore there is no need to shuffle the pizzas for reaching a homogeneous baking result. Furthermore, the oven has the unique P.R.S (Pizza Recall System) that brings the pizza you want on Demand to the front window.



(H = 2130 mm with hood)



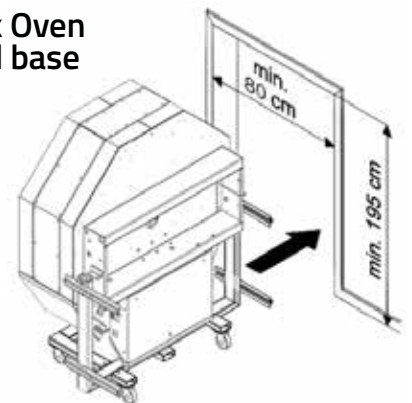
9 pizzas  
Ø 34 cm

### PRINCE Rotating Deck Oven complete on cupboard base RRP \$29,900 ex GST

- ⚡ AC3/N/PE 400v, 16kW
- ∅ 1300mm (internal)
- 🌡️ 40-500°C
- 📦 600kg

#### Accessories

Exhaust Hood RRP \$4550 ex GST  
Doble Door Prover Insert RRP \$4950 ex GST



THE ONLY ROTATING OVEN IN THE WORLD  
WITH TOUCH SCREEN AND INNOVATIVE



**Pizza Recall  
System**

### HOW DOES IT WORK?

The screen of the oven represents the 8 sections inside the baking Chamber and by touching a section the oven will at once accelerate the rotation and the corresponding pizza will be brought directly in front of you for you to inspect or take out and serve ready.

- ✓ Bakes 9 x 34cm pizzas at one time with complete control using Patented P.R.S System.
- ✓ Advanced Visual control panel offers Complete customization and versatility of all baking parameters including auto-pilot start mode, exhaust discharge adjustments, 9 Baking programs, rotation variations & Top and bottom heating control.
- ✓ Quickly reaches working temperature of 300°C in less than 30 minutes and 420° in less than 45 minutes
- ✓ Double glazed glass door along with sealing fiber chamber gaskets & Rock-wool Ceramic Fibre insulation prevents burn, reduces any heat loss and allows the user to bake with the door open.
- ✓ Economy mode forces the ceiling and floor resistors to switch on limiting the required power by 50%
- ✓ Well Lit Interior Chamber light

  
100% made in Italy

**4 Yr WARRANTY**  
4 YEARS PARTS, 2 YEARS LABOUR

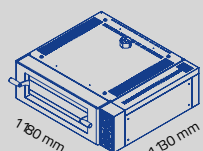
# KING SERIES EVOLUTION

## Next Gen - Stone Deck Ovens



### KING - Distinctive Features:

- ✓ Advanced Visual control panel offers Complete customization and versatility of all baking parameters including auto-pilot start up mode, exhaust discharge adjustments, 9 Baking programs & Top and bottom heating control.
- ✓ Quickly reaches working temperature of 300°C in less than 30 minutes and 420° in less than 45 minutes
- ✓ Double glazed glass door along with sealing fiber chamber gaskets & Glass Fiber insulation prevents burn, reduces any heat loss and allows the user to bake with the door open.
- ✓ Economy mode forces the ceiling and floor resistors to switch on limiting the required power by 50%
- ✓ Fully constructed in high grade (AISI) 304 stainless steel
- ✓ Well Lit Interior Chamber light
- ✓ No Gap Refractory Stone ensures no difficult-to-clean spots where flour and cheese can get stuck, burn and ruin the taste of the pizza
- ✓ Modular so can be stacked up to 3 units High.



Dim. with handle and cable  
1180 x 1210 x 380 mm



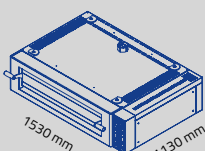
4 pizzas  
Ø 34 cm

#### King 4 Deck Oven RRP \$8,850 ex GST

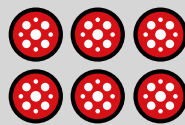
- ⚡ 3 phase, 400v, 5.6kW
- ∅ 700 x 700 x 155mm (internal)
- 🌡 60-450°C
- 👤 130kg

#### Accessories

Prover/Holding Cell RRP \$5600 ex GST  
Exhaust Hood RRP \$2650 ex GST  
Stand RRP \$2050 ex GST



Dim. with handle and cable  
1530 x 1210 x 380 mm



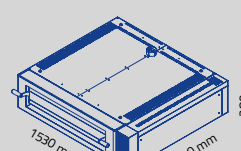
6 pizzas  
Ø 34 cm

#### King 6G Deck Oven RRP \$9,450 ex GST

- ⚡ 3 phase, 400v, 8.0kW
- ∅ 1050 x 700 x 155mm (internal)
- 🌡 60-450°C
- 👤 173kg

#### Accessories

Prover/Holding Cell RRP \$6850 ex GST  
Exhaust Hood RRP \$3350 ex GST  
Stand RRP \$2395 ex GST



Dim. with handle and cable  
1530 x 1620 x 380 mm



9 pizzas  
Ø 34 cm

#### King 9 Deck Oven RRP \$10,650 ex GST

- ⚡ 3 phase, 400v, 12kW
- ∅ 1050 x 1050 x 155mm (internal)
- 🌡 60-450°C
- 👤 216kg

#### Accessories

Prover/Holding Cell RRP \$7550 ex GST  
Exhaust Hood RRP \$3750 ex GST  
Stand RRP \$2820 ex GST

### IWOS™ Italian Wood SYSTEM Oven Substitute

KING is the only oven in the world baking with the innovative IWOS™ System (Italian Wood Oven Substitute) which mechanically replicates the air circulation found within a wood-burning pizza oven.

### HOW DOES IT WORK?

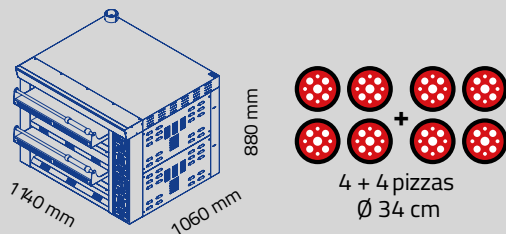
The air below the refractory stone is heated by the heating elements and flows upwards through a cavity and channeled inside the baking chamber directly on pizzas through perforations in the bottom of the baking chamber. Pizzas are baked through a combination of heat from top and bottom heating elements as well as the flow of heated air coming in from both sides of the baking chamber.

# AZZURRO - The Performance Benchmark

A Magnificent Oven Built for Performance



Azzurro has been designed around the need of the modern pizza baker who more and more often has a small sized pizzeria but large production demands.



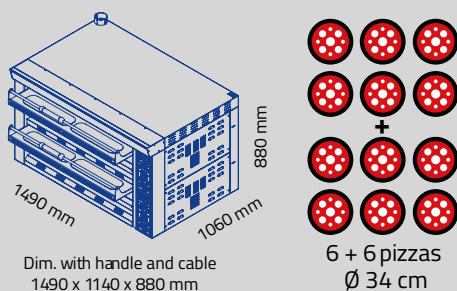
Dim. with handle and cable  
1140 x 1140 x 880 mm

## AZZURRO 44 Deck Oven RRP \$12,400 ex GST

- ⚡ AC3/N/PE 400v, 11.2kW
- ∅ 700 x 700 x 145mm (internal)
- 🌡️ 60-420°C
- 📦 240kg

### Accessories

Exhaust RRP \$3250 ex GST  
Stand RRP \$3350 ex GST



Dim. with handle and cable  
1490 x 1140 x 880 mm

## AZZURRO 66G Deck Oven RRP \$14,450 ex GST

- ⚡ AC3/N/PE 400v, 20.8kW
- ∅ 1050 x 700 x 145mm (internal)
- 🌡️ 60-420°C
- 📦 317kg

### Accessories

Exhaust RRP \$3650 ex GST  
Stand RRP \$3650 ex GST



- ✓ Advanced Visual control panel offers Complete customization and versatility of all baking parameters including auto-pilot start up mode, exhaust discharge adjustments, 9 Baking programs & Top and bottom heating control.
- ✓ Quickly reaches working temperature of 300°C in less than 30 minutes and 420° in less than 45 minutes.
- ✓ Double glazed glass door along with sealing fiber chamber gaskets & 80mm Glass Fiber insulation prevents burn, reduces any heat loss and allows the user to bake with the door open.
- ✓ Economy mode forces the ceiling and floor resistors to switch on limiting the required power by 50%
- ✓ Fully constructed in high grade (AISI) 304 stainless steel
- ✓ Ergonomically designed for confined spaces and use of short shovel with the glass opening up and pull out sliding table

100% made in Italy

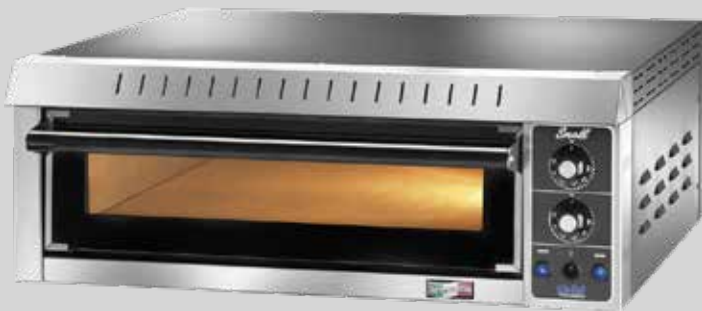
**4 Yr WARRANTY**  
4 YEARS PARTS, 2 YEARS LABOUR

# SMALL SERIES

## Compact High Performance Stone Deck Ovens



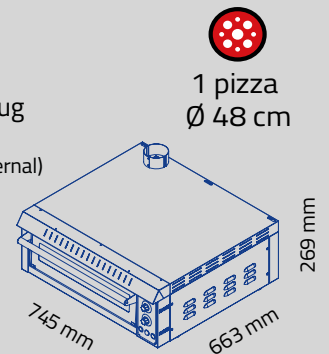
The SMALL oven is a medium sized electromechanical oven, suitable for those who have a limited space and require great performance.



### Small 1 Deck Oven RRP \$2,700 ex GST

- ⚡ 240v, 3.2kW, 15 amp plug
- ∅ 505 x 520 x 115mm (internal)
- 🌡️ 60-350°C
- 📦 50kg

**Accessories**  
Small Stand RRP \$585 ex GST



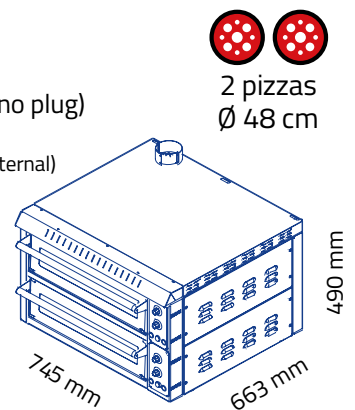
Dim. with handle and cable  
745 x 708 x 269 mm



### Small 1+1 Deck Oven RRP \$3,750 ex GST

- ⚡ 240v, 6.4kW, 32 amp (no plug)
- ∅ 505 x 520 x 115mm (internal)
- 🌡️ 60-350°C
- 📦 84kg

**Accessories**  
Small Stand RRP \$585 ex GST



Dim. with handle and cable  
745 x 708 x 490 mm

### Small Series - Distinctive Features:

- ✓ Electromechanical operation and controls.
- ✓ Quickly reaches working temperature of 300°C in less than 45 minutes.
- ✓ Double glazed glass door along with Glass Fiber insulation prevents burn & reduces any heat loss.
- ✓ Accurate double thermostat with top and bottom independent heating controls to reach 50-350°C per deck.
- ✓ No Gap Refractory Stone ensures no difficult-to-clean spots where flour and cheese can get stuck, burn and ruin the taste of the pizza
- ✓ Removable door to ease cleaning
- ✓ Well Lit Interior Chamber light

  
100% made in Italy

**4 Yr WARRANTY**  
4 YEARS PARTS, 2 YEARS LABOUR



# MD & DOLOMITI SERIES

## Mini High Performance Stone Deck Ovens

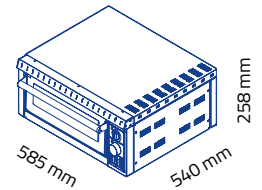


Designed & Built to meet the needs of cafés, pubs, restaurants and small pizzerias where space and performance are critical. Small & compact electromechanical ovens with incredible performance and great value.



### MD 1 Deck Oven RRP \$1,500 ex GST

- ⚡ 240v, 1.6kW, 10 amp plug
- ∅ 360 x 410 x 80mm (internal x 2)
- 🌡️ 60-350°C
- 📦 27kg

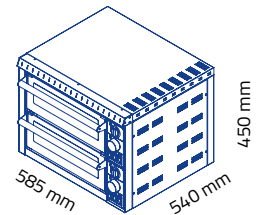


Dim. with handle and cable  
585 x 580 x 258 mm



### MD 1+1 Deck Oven RRP \$2,750 ex GST

- ⚡ 240v, 3.2kW, 15 amp plug
- ∅ 360 x 410 x 80mm (internal x 2)
- 🌡️ 60-350°C
- 📦 45kg



Dim. with handle and cable  
585 x 580 x 450 mm

### MD & Dolomiti Series - Distinctive Features:

- ✓ Electromechanical operation and controls.
- ✓ Quickly reaches working temperature of 300°C in less than 20 minutes.
- ✓ Double glazed glass door along with Glass Fiber insulation prevents burn and reduces any heat loss.
- ✓ Accurate double thermostat with top & bottom independent heating controls to reach 50-350°C per deck.
- ✓ No Gap Refractory Stone ensures no difficult-to-clean spots where flour and cheese can get stuck, burn and ruin the taste of the pizza
- ✓ Removable door to ease cleaning
- ✓ Well Lit Interior Chamber light
- ✓ Fully constructed in high grade (AISI) 304 stainless steel

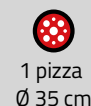
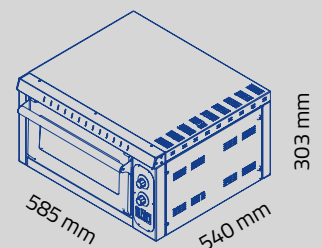
100% made in Italy

**4 Yr WARRANTY**  
4 YEARS PARTS, 2 YEARS LABOUR



### Dolomiti Deck Oven RRP \$1,650 ex GST

- ⚡ AC1/N/PE 230v, 1.6kW
- ∅ 360 x 410 x 125mm (internal)
- 🌡️ 50-350°C
- 📦 32kg



Dim. with handle and cable  
585 x 580 x 303 mm

### HIGHER BAKING CHAMBER

Dolomiti has an inner opening of 12 cm in height, making it perfect for all those who need to cook or reheat quickly any type of food without taking up too much space or absorb too much energy.

# IKARO: FLY WITH GAM

The World's First Dough Mixer with Wings



IKARO is the first liftable head dough mixer in the world with a hooking system shaped like wings that can be lowered or lifted to hook or unhook the head to the body of the machine within seconds. The IKARO doesn't have a handle that has to be tediously screwed and unscrewed every time the Bowl must be removed and furthermore will not start if the head is not perfectly closed (avoiding the frequent damage to the gears common with other models).

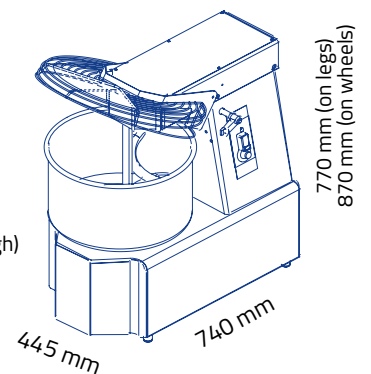


## IKARO Distinctive Features:

- ✓ Innovative head/body hooking system enhancing resistance, extending machine life and saving operator time.
- ✓ Hooking system ensures Minimal shaking and vibration enabling the components to wear less and last longer
- ✓ The bowls, wire lid and the dough breakers are made of 18/10 AISI 304 stainless steel and the kneading hook made of hand-forged stainless steel.
- ✓ Heavy Duty Chain Driven Head and Bowl operation.
- ✓ Timer controlled
- ✓ Includes castors with brakes

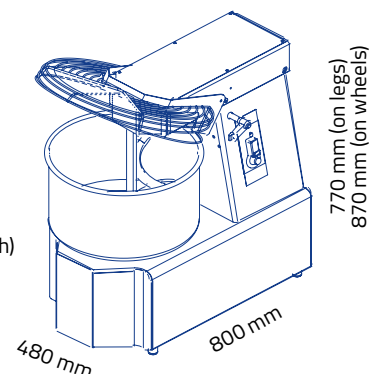
### IKARO 30 RRP \$4,450 ex GST

- ⚡ 240v, 1.1kW, 10 amp plug
- ∅ 400 x 260mm (bowl dimensions)
- 🍲 12.5kg (dry flour capacity), 20kg (finished dough)
- 👤 98kg



### IKARO 50 RRP \$5,300 ex GST

- ⚡ 240v, 1.5kW, 10 amp plug
- ∅ 450 x 300mm (bowl dimensions)
- 🍲 25kg (dry flour capacity), 38kg (finished dough)
- 👤 115kg





THE GOOD LADY



Bringing you premium commercial catering equipment from around the globe."



CONTACT US WHEN YOU NEED THE BEST IN PERFORMANCE



**CALL TOLL FREE:  
1800 183 818**



**ONLINE  
[www.thegoodlady.com.au](http://www.thegoodlady.com.au)**



**EMAIL  
[sales@thegoodlady.com.au](mailto:sales@thegoodlady.com.au)**

**OPERATING HOURS**  
Monday to Friday 9am-5pm



## Terms and Conditions of Sale

### Definitions

1. In these terms and conditions agreement means any agreement or contract entered into for the provision of goods and/or services by The Good Lady to the customer.
2. "The Good Lady" means Catering Wholesalers Pty Ltd T/A The Good Lady of PO Box 342, Botany NSW 2019. The "customer" means any person, firm or corporation requiring goods or services from The Good Lady. "Goods" means goods supplied from The Good Lady to the customer or purchaser. "GST" means the goods and services tax as defined in a New Tax System (Goods & Services Tax) Act 1999 as amended. "Terms" means these terms and Conditions of Sale.

### Basis of Agreement

3. No amendment, alteration, waiver or cancellation of any of these terms is binding on The Good Lady unless confirmed by The Good Lady in writing. The customer acknowledges that no employee or agent of The Good Lady is authorised to make any representation, warranty or promise in relation to the goods sold pursuant to this agreement or these terms of sale, other than as contained in these terms or as confirmed in writing by The Good Lady.
4. Any written quotation provided by The Good Lady to any of its customers concerning the supply of goods and services is:
  - (i) valid for thirty (30) days;
  - (ii) an invitation to treat only;
  - (iii) subject to the customer offering to enter into an agreement in accordance with these terms. Such agreement shall be deemed to be accepted by The Good Lady when The Good Lady confirms its acceptance of such offer in writing or by electronic means or delivers goods to the customer.
5. The Good Lady has no obligation to accept any offer from any customer and may by notice in writing vary or amend these terms at any time, provided that such variation or amendment would only apply to offers accepted by the customer after the date of such notice of variation.
6. All prices quoted in the written quotation or verbally to the customer for the supply of goods include GST and other taxes and duties payable in respect of the goods unless stated otherwise.

### Payment

7. Unless The Good Lady shall otherwise agree, payment for goods and services must be made in full prior to delivery of the goods or provision of any services. Payment by cheques are not made until the payments under the proceeds of the cheques are cleared.
  8. Payment terms may be revoked or amended at the sole discretion of The Good Lady by The Good Lady giving written notice to the customer.
- #### Passing of Property
9. Until the full payment in cleared funds is received by The Good Lady for all goods to be supplied by The Good Lady to the customer as well as any other amount which may be owing to The Good Lady by the customer:

(i) title and property in all goods remains vested in The Good Lady and do not pass to the customer and in the event that goods have been delivered by The Good Lady to the customer and no title to the said goods shall pass to the customer who shall hold the said goods as fiduciary bailee and agent for The Good Lady;

(ii) The Good Lady may without notice enter any premises where it suspects any such goods may be and remove them, notwithstanding that they have been attached to other goods, not the property of The Good Lady and the customer irrevocably licences The Good Lady to enter such premises and indemnifies The Good Lady against all claims, actions, suits and demands brought by any party arising out of such action

### Risk and Insurance

10. Any risk in the goods and any responsibility to cover the goods by insurance in respect of theft, damage or otherwise passes to the customer upon the goods being dispatched from the premises of The Good Lady or from the warehouse of The Good Lady or other place where the goods may be situated and the customer shall assume all risk and liability for loss, damage or injury to persons or to properties of the customer or to third parties arising out of delivery of the goods or their use and possession.

### Acknowledgments by the Customer

11. The customer acknowledges that:

- (i) it has not relied on any advice, recommendation, information or assistance provided The Good Lady or any employee or agent of The Good Lady in relation to the sale of goods and/or services or the use or application of such goods or services;
- (ii) the customer has the sole responsibility to satisfy itself that the goods or services are suitable for the use of the customer or any contemplated use by the customer whether or not such use is known to The Good Lady; and
- (iii) any description of goods provided in a quotation or notice is given by way of identification only and the use of such description does not constitute a contract of sale by description;
- (iv) the customer must provide to The Good Lady particulars of its Australian business number, its order number and the quantity and model number, its delivery address and insurance details when The Good Lady requests it.

(v) once a deposit has been paid, goods may be held for a maximum of 8 weeks only from date of order at the The Good Lady Warehouse. Should any order(s) be required to be held longer by The Good Lady, a 5% charge will be incurred based on the purchase price of the order per week until the goods are ready to be picked up or dispatched.

### Delivery

12. The Good Lady shall provide to the customer the estimated dates of delivery and will use its best endeavours to maintain such estimates, but shall not be liable to the customer in the event that such estimates cannot be maintained.

13. The obligations of The Good Lady as to delivery shall extend to the delivery of goods to the kerbside or street level only. In the event that there are additional delivery requirements the customer shall notify The Good Lady at a reasonable time prior to any such delivery and any additional costs thereby incurred shall be to the customer's expense.

## Inspection and Return of Goods

14. Unless the customer has inspected the goods and given written notice to The Good Lady within two (2) business days of delivery that the goods do not comply with the relevant specifications or descriptions, the goods shall be deemed to have been accepted in good order and condition and no claim for credit, non-delivery or repair of goods shall be accepted unless notification is made within two (2) days in writing to The Good Lady.

15. In the event that The Good Lady otherwise accepts the return of goods for credit, such credit will endure for a maximum of twelve (12) months from the date of first sale to the customer of the returned goods and any such return will be liable to a re-stocking fee being not less than 25% of the invoice value of the goods.

16. In the event that The Good Lady accepts the return of goods for credit, the customer remains liable for the costs of re-delivering the goods to the manufacturer and shall be liable to pay The Good Lady such costs.

17. Nothing in these terms shall oblige The Good Lady to accept returns of goods for credit if such goods were damaged during their assembly or installation and nothing shall oblige The Good Lady to pay any of the costs of assembly or installation or make it responsible for any losses arising from defective assembly or installation and nothing in this clause shall affect the construction of Clause 19 of these terms.

## Cancellation of Orders

18. No order may be cancelled, modified or deferred without the prior written consent of The Good Lady and if The Good Lady shall consent to any cancellation, modification or deferral the customer shall reimburse it for all losses including loss of profits and shall be liable to pay a cancellation and re-stocking fee being not less than 25% of the invoice value of the goods.

## The limitation of liability of The Good Lady

19. Nothing in these terms and conditions shall affect or shall be deemed to affect any right, entitlement or other remedy conferred upon the customer by the provisions of the Trade Practices Act 1974 or other State or Territory Legislation as amended and nothing in these terms shall be interpreted as excluding, restricting or having the effect of excluding, restricting or modifying the application of any of the Trade Practices Act or any State or Territory legislation applicable to the sale of goods or the supply of services which cannot be excluded, restricted or modified provided that The Good Lady liability under any aforesaid provisions is limited, at its option to:

(i) replacement or repair of the goods or the supply of equivalent goods or payment of the costs of replacing or repairing the goods or requiring equivalent goods; or

(ii) refund of the purchase price;

and The Good Lady will not be liable in any case for any consequential or other direct or indirect loss or damage arising by breach of these terms.

## Warranties

20. Subject to these terms:

(i) The Good Lady at its discretion may repair or replace any goods to remedy any failure due to faulty workmanship or materials, provided that such goods may have acceptable variance (as determined by The Good Lady).

(ii) The Good Lady is not obliged to repair or replace goods or remedy any failure due to faulty workmanship or materials unless the customer

supplies it with detailed information on the warranty form provided by The Good Lady as to the defects in the goods. The Good Lady is not liable for any collateral damage caused to the customer for any collateral damage accruing to the customer for any faulty work or materials supplied;

(iii) the customer acknowledges that any warranty given in respect of plant and equipment is the warranty of the manufacturer of the goods and that The Good Lady is not responsible for such warranties and gives no warranty of its own in respect of the said goods;

(iv) the customer acknowledges the provisions of any Act or law, (including but not limited to the Trade Practices Act 1974) implying terms and conditions and warranties or any other terms and conditions of warranties which might otherwise apply to or arise out of the agreement between The Good Lady and the customer in relation to the goods, are hereby expressly negated and excluded to the full extent permitted by law;

(v) the customer further acknowledges that the benefit of this warranty is subject to the customer not being in breach of these terms and conditions or of any additional agreement which is in place;

(vi) The Good Lady, or its representatives, being given access to the goods for the purpose of inspection and rectification of any claim;

(vii) the customer not having repaired or undertaken to repair the goods without the prior authorisation of The Good Lady nor altering the goods in any way;

(viii) the customer having used and maintained the goods in accordance with the manufacturer's recommendations, their failure not being the result of incorrect or poor maintenance by the customer;

(ix) the customer acknowledging that it has not relied upon any advice given by The Good Lady, its agents, servants, representatives or employees in relation to the suitability for any purposes of the goods

## Miscellaneous

21. This agreement shall be construed in accordance with the laws of the State of New South Wales and the parties agree to the non-exclusive jurisdiction of the Courts of the State of New South Wales and of Courts entitled to hear appeals from these Courts.

22. Failure by The Good Lady to enforce any of these terms shall not be construed as a waiver of any of The Good Lady rights.

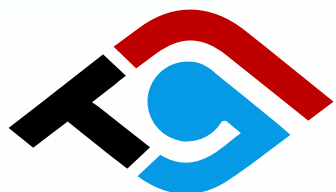
23. If any of the terms of this agreement shall be unenforceable such terms shall be read down so as to make it enforceable or if it cannot be read down the condition shall be severed from these terms without affecting the enforceability of the remaining terms and conditions.

24. Any notices given by either party to this agreement may be delivered personally or sent by facsimile or pre-paid mail to the last known address of the addressee and shall be deemed to be received upon posting or receipt of facsimile transmission or email.

## Waiver and Assignment

25. No failure by The Good Lady to insist on strict performance of any of any terms in these terms is a waiver of any right or remedy which The Good Lady may have and is not a waiver of any subsequent breach or default by the customer.

26. Neither the agreement nor any rights arising under the agreement may be assigned by the customer without the prior written consent of The Good Lady which it may give or refuse at its absolute discretion.



**THE GOOD LADY**

*Brands that inspire*

1800 183 818 | [WWW.THEGOODLADY.COM.AU](http://WWW.THEGOODLADY.COM.AU)