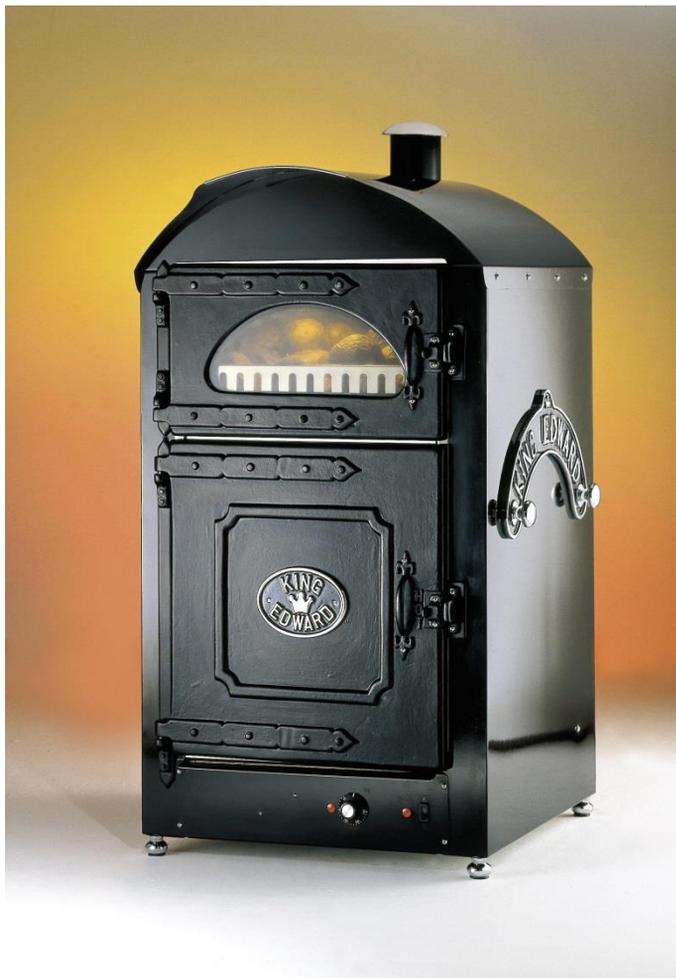




OPERATING INSTRUCTIONS

MAJESTY POTATO BAKERS

BEDIENUNGSANLEITUNG
MODE D'EMPLOI
GEBRUIKSAANWIJZING



PLEASE READ CAREFULLY
Rev3 – 01/07/2010

INTRODUCTION

Each King Edward Product is individually handmade by craftsmen using traditional methods and materials.

Please follow our recommendations carefully, you will then enjoy many years of excellent service and lasting good looks from this product

INSTALLATION & COMMISSIONING

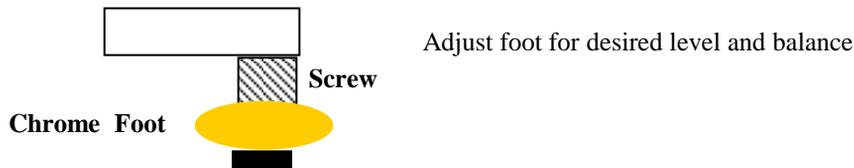
We recommend that wherever possible, the baker is sited near adequate extraction / ventilation to assist with the disposal of steam.

The exterior of this appliance will get hot during operation. Suitable precautions must be taken.

Make sure that the mains flex cannot come into contact with hot surfaces and that it is adjusted to the required length by a qualified person upon installation. Do not push excess flex under the baker. If the supply cord is damaged, it must be replaced by the Manufacturer, its Service Agent or Similarly Qualified Persons in order to avoid a hazard.

Do not position the baker near to the edge of a counter enabling staff or customers to brush against it in passing.

The adjustable feet can be raised up or down to enable the baker to be sited firmly on most surfaces.



Loosen lock nut anti-clockwise with spanner. Adjust rubber foot to desired level. Re-tighten lock nut.

Position the baker so that the electrical socket can be reached easily in the event that the baker needs to be disconnected from the electric supply.

The baker can be lifted at either side of the canopy where the brass screws are positioned.

OPERATING RECOMMENDATIONS

The interior of this appliance will get very hot during operation. **ALWAYS** use an oven glove (preferably one which covers the wrist and lower arm as well) when operating the baker or removing potatoes from it.

Take particular care when opening the main oven door; the built-up steam and heat inside will escape as soon as the door is opened and could cause injury if you are standing too close. Avoid opening the main oven door unnecessarily as this will cause heat loss and lengthen the cooking time, as the oven recovers heat. NB: Use of this this product may increase ambient room temperature.

Handle baked potatoes carefully, occasionally they may burst in the oven or whilst being handled.

Do not turn the thermostat control up to its full setting, as this will invariably burn the outside of the potatoes before the inside is cooked. High or Full setting will not necessarily cook the potatoes quicker - moderate heat for longer is preferable.

All King Edward ovens **MUST be operated by suitably trained staff**. Under NO circumstances should children come into contact with or operate this appliance.

Always use best practise and take all reasonable precautions to avoid accidents when using this oven.

INSTRUCTIONS FOR USE

Take out wire trays and position potatoes ready for loading.

Push the rocker switch to ON position, (green neon and top light will illuminate and fan in oven will operate). Turn thermostat control to desired setting (start with 220°C and adjust as required). When the red neon goes off, the oven has reached temperature and the potatoes can be loaded.

After approximately 50 minutes check the potatoes . As a general rule the Majesty will cook an oven of 10oz potatoes in about 1 hour.

When cooked sufficiently, the potatoes will feel soft when gently squeezed, they can then be transferred to the top display cabinet where they will be kept hot.

If you do not wish to bake a second batch but still have potatoes in the top display oven, leave the main oven on at setting 3/200°C to maintain top oven temperature of 100-125°C.

THIS APPLIANCE MUST BE OPERATED BY SUITABLY TRAINED STAFF. UNDER NO CIRCUMSTANCES MUST CHILDREN COME INTO CONTACT WITH OR OPERATE THIS APPLIANCE.

COOKING GUIDE

How long it will take to cook an oven full of potatoes will depend upon a number of factors: the size of potato, oven temperature and even the type of potato. In general, however, you should expect:

- ◆ 100 x 6/8 oz potatoes at 200°C for 60 minutes approx.
- ◆ 80 x 10oz potatoes at 200°C for 80 minutes approx.

When the oven is fully loaded, particularly with larger potatoes, air-flow inside the oven may become restricted. In this case, we suggest you reduce the cooking temperature and increase the cooking time.

ABOUT POTATOES

We recommend the use of washed and graded *baking* potatoes as non-baking varieties take longer to cook and don't produce such good results, King Edward, Maris Piper or Desiree are three good baking varieties although your supplier may be able to recommend others to you. Some ways you can prepare your potatoes include:

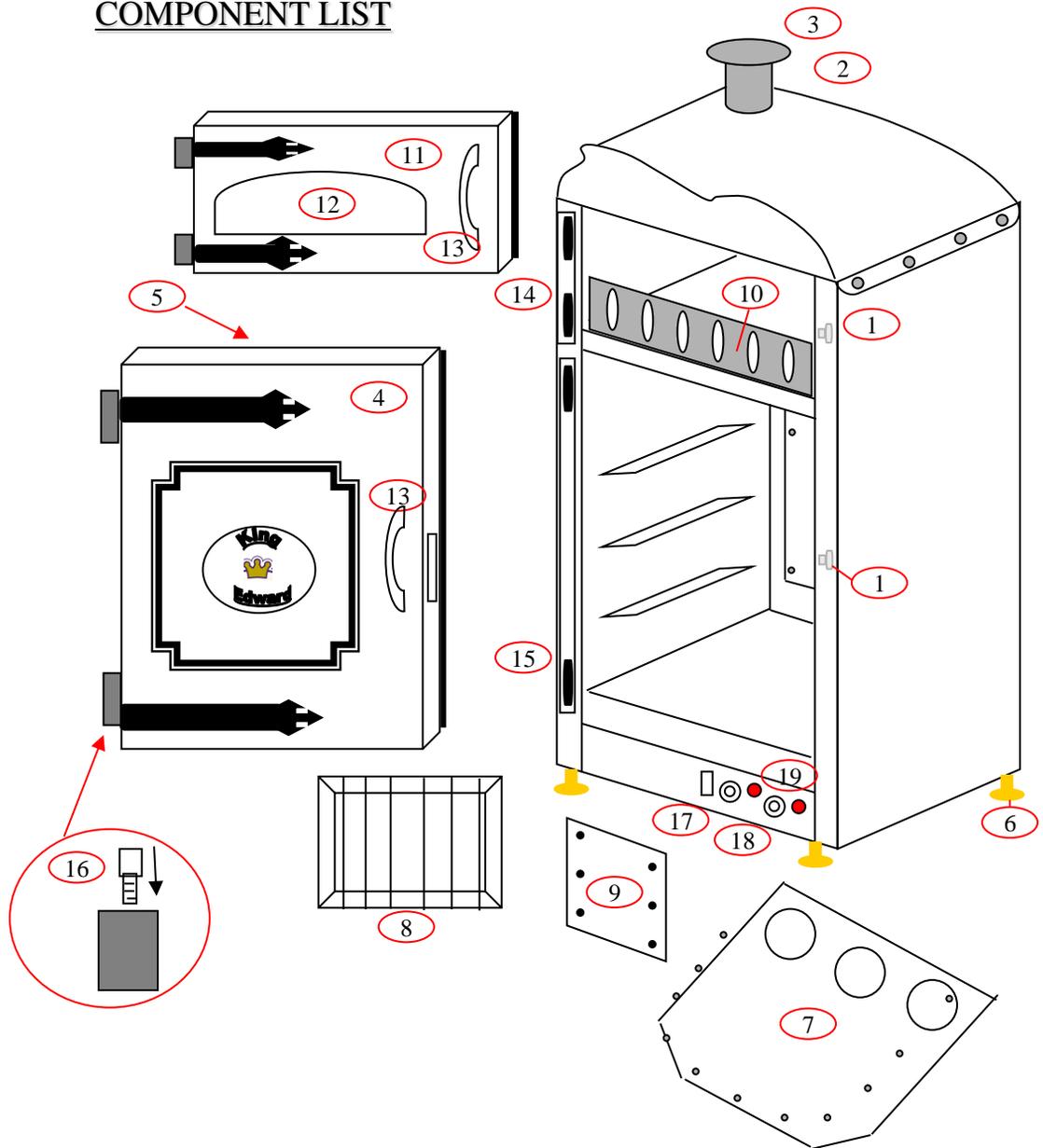
- Rubbing the skins in olive oil and salt. ~ (makes the skins crisper)
- Pricking the skins ~ (may reduce the risk of the potatoes bursting)
- Wrapping them in foil ~ (produces a much "wetter" potato with a soft, thin skin, also increases the cooking time, ~ not really a proper "jacket" potato).

The skin of the potato will become thicker and crunchier if it is cooked for longer at a lower temperature. *However* once the baked potatoes are removed from the oven, the skins will become softer as they reduce in temperature. Once removed from the very hot temperature of the baking oven and placed into the lower temperature of the holding oven, the potatoes will inevitably reduce in core temperature. The display oven is intentionally at a lower temperature to prevent the potato from over-cooking; this also helps to prolong the display life of the potato.

Despite being prepared and cooked in the same way, the same batch of potatoes can produce different results! Please use the method of baking that suits you best and gives you the results you want ~

HAPPY BAKING!

COMPONENT LIST



1.	Door Catch (complete)	500115 x 2	2.	Oven Dome	390102
3.	Funnel (Brass)	390103	4.	Main Oven Door	390114
5.	Main Door Seal	390122	6.	Foot (brass)	500116 x4
7.	Base Plate	390107	8.	Wire Trays	390108 x3
9.	Inspection Panel	390105	10.	Spill Guard	390123
11.	Top Door	390116	12.	Top Door Glass	390115
13.	Door handle	500104 x 2	14.	Top door hinge bracket	MJ2TDHB
15.	Main oven hinge bracket	MJ2MODB	16.	Door hinge pins	700122 x 4
17.	Rocker switch	190001an	18.	Control knobs	190304 x 2
19.	Neons with tails	190305a x 2			
	Thermostat	KE190303v		Elements	390124 x2
	90 minute timer	T-90		Fan motor	700000m
	Contactors	390125		High -temp bulb	400125
	Top display light assembly	500121N			

CLEANING AND MAINTENANCE

Unplug oven at socket before cleaning.

To maintain the high gloss finish and visual appeal of the baker, the exterior panels should be cleaned with warm soapy water and a soft cloth and then polished with glass/window cleaner and a soft cloth.

Wiping painted surfaces with a damp cloth will leave unsightly smears if it is not polished afterwards.

Clean the oven after use when it has cooled or is still slightly warm as dried on spills will be difficult to remove later.

The black framework should be cleaned with warm soapy water and a soft cloth and then polished with Mr Sheen or similar.

Never use abrasive materials on any of the oven surfaces.

The oven interior can be cleaned using a normal domestic oven interior cleaner, please follow the instructions carefully.

The wire trays, black frames and doors should be cleaned in warm soapy water with a soft cloth.

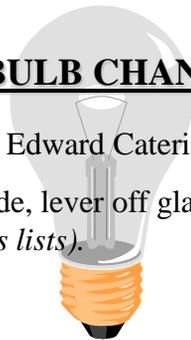
Do not remove the silicone seal which runs between the black frame and the stainless steel oven. (The seal can just about be seen when the main door is open).

Oil or grease the door catch regularly.

All the solid brass embellishments may be cleaned with a proprietary brass cleaner, however, this will remove the lacquer finish.

DO NOT SUBMERGE THIS BAKER IN WATER OR USE ANY WATER JETS

BULB CHANGE



Display cabinet bulb - obtainable from King Edward Catering Equipment or supplier of oven.

- Approach from heated display cabinet inside, lever off glass cover; unscrew old bulb and replace (*see the component and wiring diagrams for parts lists*).

NB: Bulbs are not covered by guarantee

FAULT FINDING

Unplug oven at socket before cleaning.

Nothing Works: Is the oven switched on? Is the main oven switch on? Is trip on main fuse board on? Has fuse blown? *If trip/fuse continues to trip/blow after resetting/replacing consult service engineer.

* The top oven bulb may have blown - giving the **impression** of oven not working! If all above are OK but oven still does not heat up - see next section

Oven Not Heating Up: Turn oven thermostat knob to mid setting (150 - 200°C) in line with neon, does neon light up? **Yes** - look inside oven to see if fan blade is turning (F models only) **No and fan not turning** - consult service engineer

Oven Burning Product: Is thermostat turned **above** 220 °C (temperature in line with neon)? **Yes** - try a lower setting (180 - 200 °C) *Larger potatoes may need cooking at lower temperature for longer to prevent over cooking outside before inside is cooked **No** - does neon light go off when temperature knob is turned to low setting (below 100 °C) or off ? **No** - consult service engineer

WIRING INSTRUCTIONS

THIS APPLIANCE MUST BE INSTALLED BY A QUALIFIED ELECTRICIAN

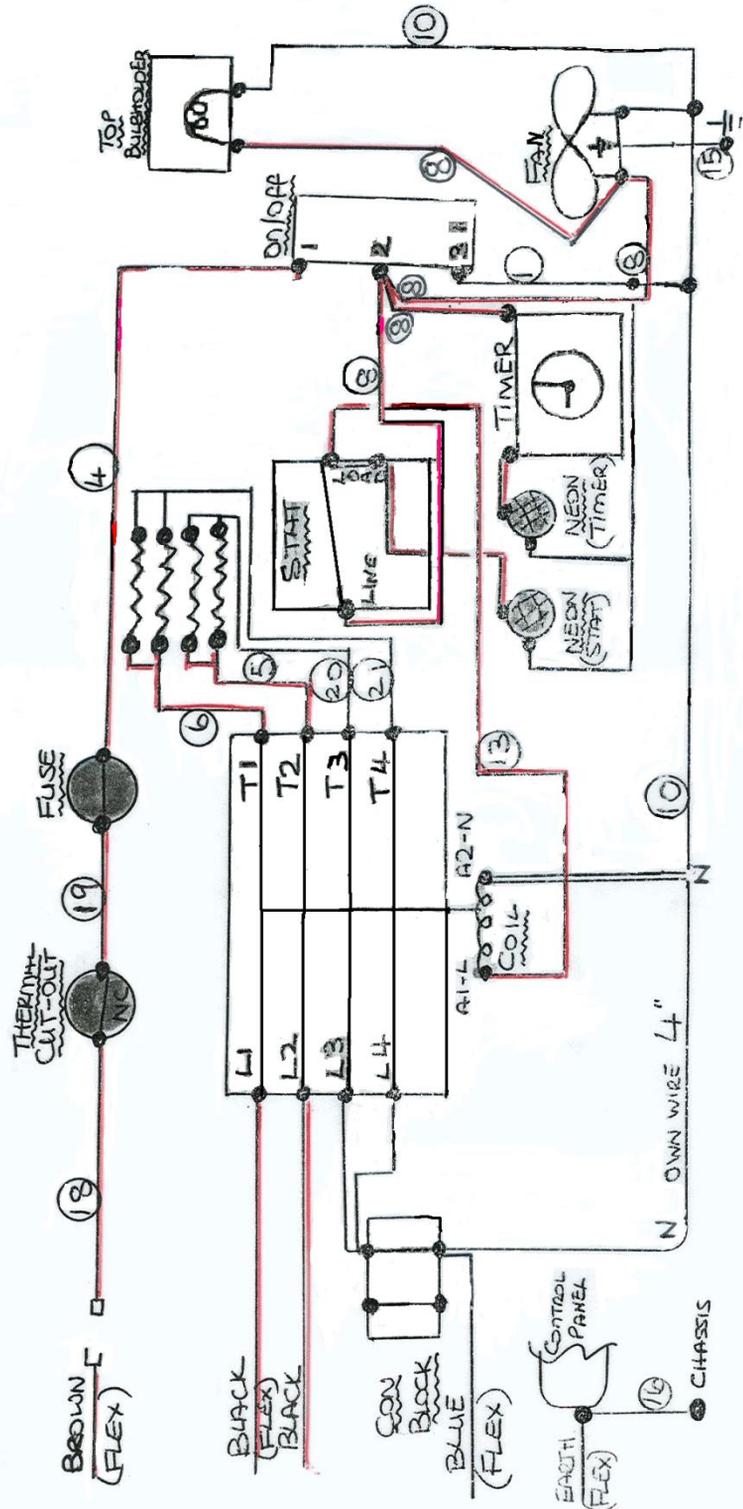
Main flex code

- Black = Live
- Black = Live
- Brown = Live
- Blue = Neutral
- Yellow / Green = Earth

Internal Wire Code

- Red / Brown = Live
- Black / Blue = Neutral
- Yellow / Green = Earth

MAJESTY - 3PH UK



GUARANTEE

All King Edward equipment is covered by a 1 year guarantee from the time of purchase; this does not effect your statutory rights. Depending on the contract you have entered into with your supplier, the guarantee may cover Parts Only or be full Parts & Labour. Please check with your supplier for confirmation.

Irrespective of the level of cover certain items are not covered by the manufacturers guarantee: bulbs, fuses, main oven door seal, glass and damage to the mains lead.

The manufacturers guarantee covers all components with the exceptions highlighted above – but it does not cover external surfaces and trim. Breakages to external trim (eg brass fittings, flue, etc) and the deterioration in the quality/appearance of surface panels, canopy and stainless steel interiors, which are deemed to have been caused by general wear & tear through oven usage, are not covered by this guarantee.

Please check your fuses and electricity supply before calling out an engineer as service calls requested in error will be charged at the normal rate.

Please have the equipment sited where it is easily accessible to the engineer and where there is adequate room to work. In the case of an oven, please ensure the product has not been used within 6 hours of the engineers visit and that it has cooled down sufficiently to work on.

Most service calls will be responded to within 48 hours. However, in exceptional circumstances we may require the equipment back at our factory for investigation and repair. In these instances please allow 4 working days from collection to delivery.

Persons not authorised by King Edward Catering Equipment should not attempt to repair/adjust any part without our prior consent as this may invalidate our guarantee as would the fitting of non specified parts.

Please contact King Edward on 01885 489200 or your equipment supplier if you have any problems.

For future reference please write your equipment serial number here:

