



Instruction Manual



Large & Small Potato Baker (PB1FV & PB2FV)

Thank you for purchasing this King Edward product, it has been hand built in the UK, using high quality components combined with traditional styling. This instruction manual will help you get the best out of your purchase. We recommend you make a note of your serial number in case you need it for future reference.

If sold to non UK markets, these instructions can be provided in the appropriate language if required.

Serial Number

Despatch Date

Contents

	Packaging.....	4
	Installation	4
	Health & Safety.....	4
	Things to Remember.....	5
	Cleaning & Maintenance	5
	Instructions for Use.....	6
	Capacity.....	7
	Changing the Display Area Bulb	8
	Changing Main Oven Door Seal.....	8
	Wiring Instructions for UK Plug.....	8
	Large & Small Potato Baker: Parts Diagram	9
	Large & Small Potato Baker: Parts List	10
	Small Potato Baker (PB1FV): Wiring Diagram	11
	Large Potato Baker (PB2FV): Wiring Diagram.....	12
	Trouble Shooting	13
	Warranty.....	13
	EU Declaration of Conformity	14



Packaging

The packaging your product was delivered in can all be recycled. Please dispose of it responsibly with consideration for the environment. Remove all packaging from inside and outside of the baker before connecting it to the electricity supply.



Installation

- Choose a stable flat work surface with a weight bearing capacity suitable for the product you have purchased. Siting the baker near ventilation or extraction may assist with the dispersal of steam – But this is not compulsory.
- Do not site the baker within 200mm (8”) of combustible material.
- The exterior of this appliance will get hot during operation, you may want to install a glass or perspex “sneeze screen” if the baker is to be situated within customer reach.
- The oven door will be the hottest surface - do not site the baker where customers or untrained staff can access the oven door.



- You will require a suitable 220-240 volt 13amp socket to plug your appliance in.



- Do not use a multi adaptor to share this socket as electrical overloading may occur.
- Do not trap the mains flex under the appliance or place it next to hot surfaces, damage to flex is not covered by warranty.
- If the mains flex is damaged, it must be replaced by the manufacturer, their service agent, or a similarly qualified person.



Health & Safety

When using this equipment it is important that you apply industry recognised Health and Safety procedures for electrical cooking equipment and the handling and serving of hot food.

- Always use an oven glove or gauntlet when operating this equipment or removing any type of hot food from it.
- Keep your hands and face away from the main oven door for a few seconds after opening it to give the hot air and steam time to escape safely into the room.
- Baked potatoes can sometimes “burst” during baking or when handled. Pricking the potato skins with a fork before baking may help reduce this.
- Under NO circumstances should children come into contact with or operate this appliance.



Things to Remember

- Avoid opening the oven door unnecessarily as this will lengthen the cooking time, you should not need to swap trays or turn the potatoes during the cooking period.
- Do not turn the oven thermostat up to its full setting, this could burn the outside of the potatoes before the inside is cooked, moderate heat for longer is preferable.
- If you wrap the potatoes in foil before baking this will increase the cooking time and produce a much “wetter” potato with a thinner skin.
- If you line the wire trays with foil or place the potatoes on a solid tray you will impede air-flow and increase the cooking time and efficiency.



Cleaning & Maintenance

Cleaning your baker on a daily basis will help maintain its good looks and prevent stains from setting in.

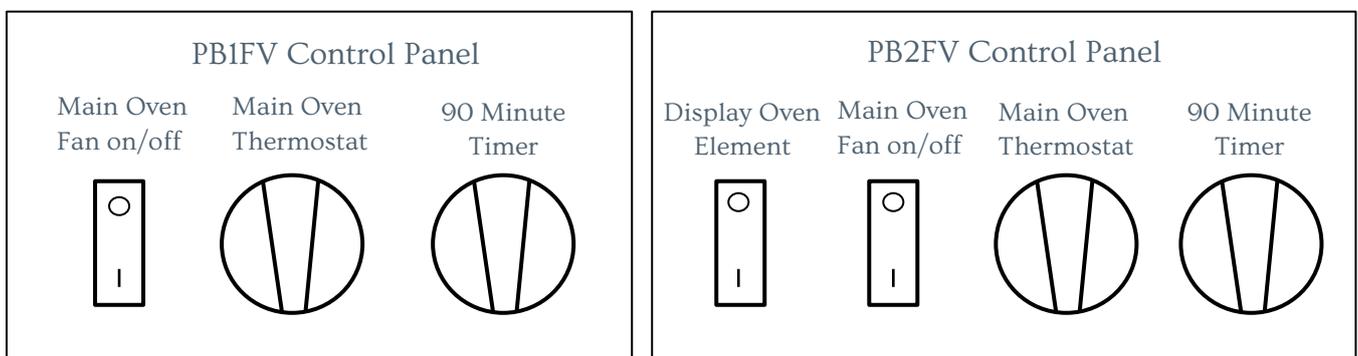
1. Always allow the oven to cool and disconnect the baker at the socket before cleaning.
2. Clean the exterior and interior with warm soapy water and a cloth. Do not use abrasive materials or cleaners on any parts of the baker.
3. The wire trays are dishwasher friendly.
4. Quality oven clearer can be used to clean the stainless steel interior of the oven.
5. Do not submerge this baker in water or use any water jets to clean it.
6. Black high temperature engine paint can be used to repair any accidental damage or wear and tear to the door casting.
7. Be careful when cleaning the door seal, it will be at its weakest when it is hot.
8. Oil or grease the door catch (cooking oil will do) to keep the rollers lubricated.



Instructions for Use

- If you remove the oven trays and position the potatoes on the tray ready for loading you will gain more capacity out of the oven.
 - Load the full tray with the anti-tilt hooks at the back of the oven to ensure the tray does not tip when 50% extended.
1. Plug the baker in and switch on the fan oven rocker switch. Pre-heat the main oven by turning the left hand dial to 200 ° C.
 2. When the red neon light goes off the required temperature has been achieved. You can then load the potatoes.
 3. You may set the audible timer for the desired cooking period, this will ring and the neon light will go off when the time is up.
 4. PB2FV OVEN ONLY – 5 minutes before the end of cooking time switch on the display oven rocker switch to heat up the display oven ready for when you transfer the cooked potatoes from the main oven.
 5. Once the cooking time for the potatoes in the main oven has expired you can test a potato by gently squeezing it and carefully inserting a sharp knife to the middle. Once you are happy they are sufficiently baked, you can transfer them into the display oven where they will remain hot and ready to serve.
 6. Load the main oven to cook another batch if required.

PB1FV ONLY - You will need to keep the main oven on between 180 – 200 ° C (usual operating temperature) to maintain heat in the display oven.





Capacity

Cooking times are based on regular 8 ounce and 10 ounce potatoes, larger varieties will require longer baking and will reduce the oven capacity. Following our loading recommendations you can expect to fit the following amounts in the main oven and display area:

	Potato Size (Ounces)	Capacity - Main oven	Capacity - Display area	Cooking time (Minutes)
Small Potato	8	25	25	60
Baker (PB1FV)	10	20	20	70-75
Large Potato	8	50	50	60
Baker (PB2FV)	10	40	40	70-75

- If cooking sweet potatoes, they are less uniform in size which will reduce your oven capacity, they also take less time to bake, allow approximately 40 minutes but check after 30 minutes.
- When the oven is fully loaded, particularly with larger potatoes, air-flow inside may be restricted, in this case reduce the cooking temperature and increase the cooking time.
- Be aware that the above cooking times and capacities are estimated and may vary depending on potato variety. Ensure you trial your selected potatoes before service begins.

Hot Display

It is recommended that cooked potatoes are kept in the display area for a maximum of **120 minutes**. After this point the core temperature and quality of the potato will reduce for serving.

The skin of the potato will become thicker and crunchier if cooked for longer at a lower temperature, however once baked potatoes are removed from the main oven their skins will become softer as they reduce in temperature. This is unavoidable and does not indicate a fault with your oven.

The display area is intentionally a lower temperature than the main oven to prevent the potatoes from over-cooking before serving. This also helps preserve flavour and presents the potato to your customers at a temperature that is safe to eat.



Changing the Display Area Bulb

This baker uses a push-in G9 25 watt, 240volt halogen capsule lamp, these can be readily obtained from most DIY stores. Bulbs are not covered by guarantee.

1. Disconnect the baker from the electrical supply.
2. Carefully pull or lever off the glass bulb cover inside the top oven.
3. Remove the old bulb by pulling away from the connection end.
4. Do not touch the new bulb with bare hands, if touched, wipe clean with a cloth and methylated spirit.
5. Replace the new bulb by pushing prongs into the relevant holes and reattach the glass lens.



Changing Main Oven Door Seal

1. Ensure the oven is switched off and the door is cool.
2. Open the main oven door and remove it from the oven by lifting it off its hinges.
3. Unscrew the 8 screws attaching the stainless steel panel to the back of the door.
4. Remove the stainless steel panel
5. Hook the lip of the new seal around the edge of the panel – We recommend the ends meet in the centre of the hinge side of the door.
6. Refit the panel to the door and lift door onto hinges.

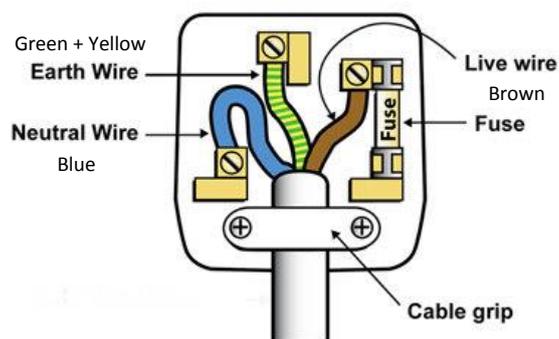
For further 'How To Guides' on replacing King Edward parts please visit our Youtube Channel: www.youtube.com search **King Edward Catering Equipment**.



Wiring Instructions for UK Plug

This appliance must be earthed, any work carried out must be done by a qualified electrician.

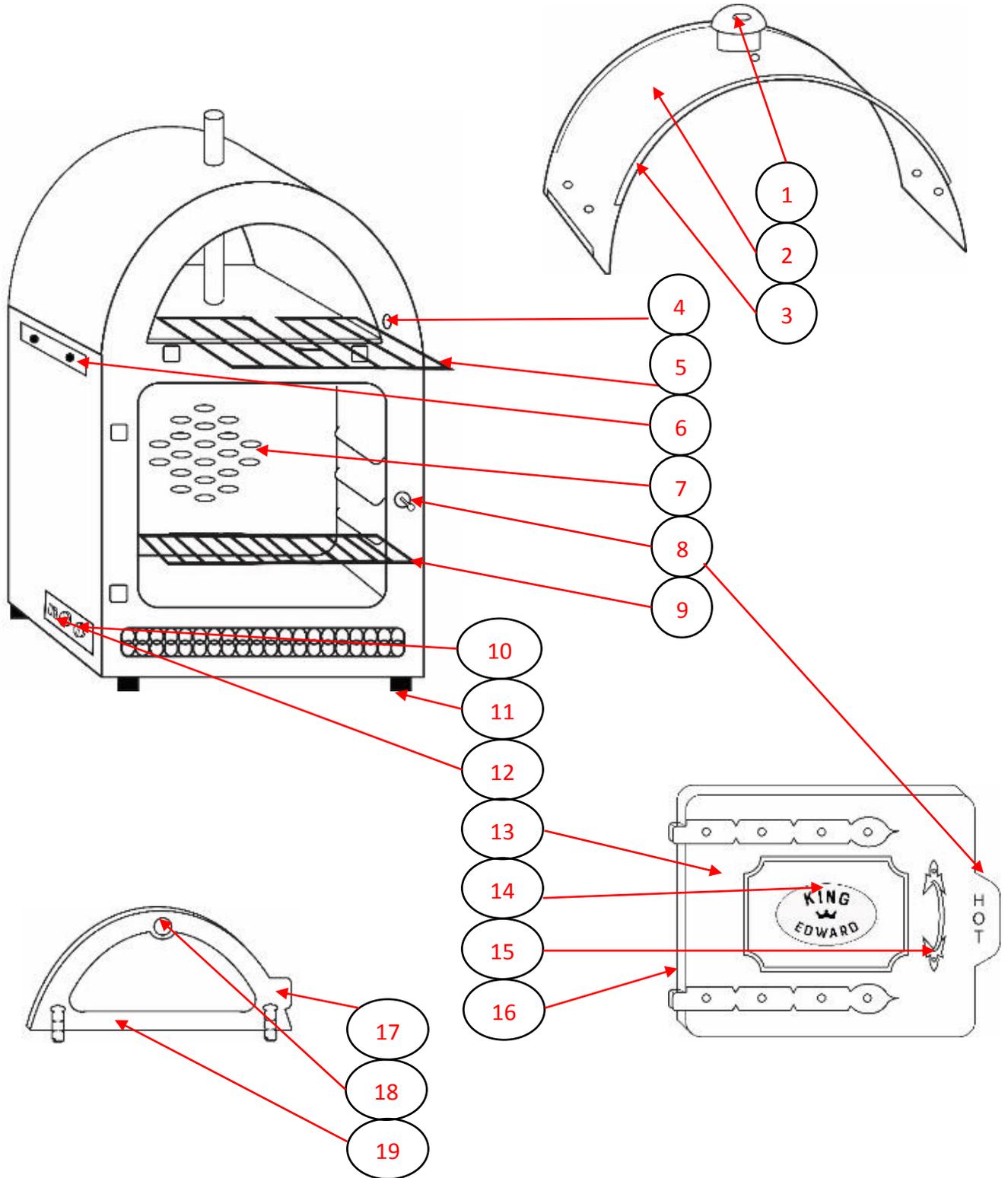
1. Prepare all 3 wires by stripping back silicone to expose 8mm of bare wire
2. Loosen cord grip
3. Wire in the sequence: Neutral – Live – Earth
4. Ensure terminal screws are tight
5. Always use 13 amp (Brown) fuse
6. Tighten cord grip onto cord before replacing cover



Large & Small Potato Baker: Parts Diagram

PB1FV - 38Kgs

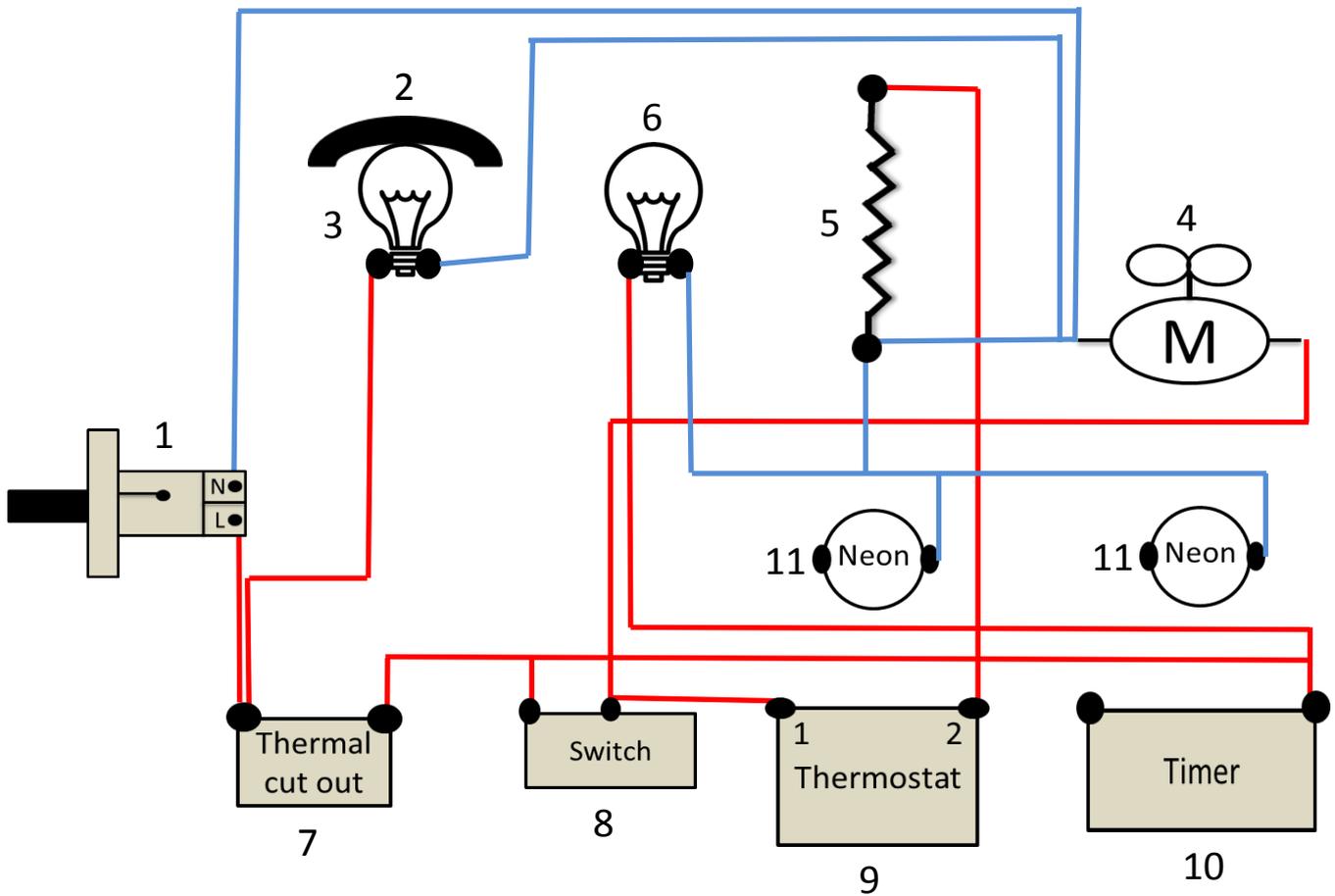
PB2FV - 55Kgs



Large & Small Potato Baker: Parts List

Product Description	Part Number	Part Number
	PB1FV	PB2FV
1. Chimney Dome (Chrome or Brass)	700108	700208V
2. Canopy (Including Chimney)	700109V	700209V
3. Canopy Trim (Set Of 4) (Chrome or Brass)	700110	700120
4. Top Door Catch Spring	500126	500126
5. Display Area Tray	N/A	700218VT
6. Canopy Attachment Block (Each)	500111	500111
7. Fan Element Cover	700126	700226
8. Door Catch Roller & Pin Complete	500115	500115
9. Wire Tray (PB2 x3 / PB1 x2)	700118V	700218V
10. Control Knob (2 Per Unit)	190304	190304
11. Oven Feet (Set Of 4)	C-RF	C-RF
12. On/Off Switch (PB2 x2 / PB1 x1)	190001AN	190001AN
13. Main Oven Cast Door	700102V	700202V
14. King Edward Plaque (Brass or Chrome)	700134	700134
15. Main Door Handle	700204	700204
16. Main Oven Door Seal	700129V	700229V
17. Top Oven Door Retaining Arm	600012	600022
18. Top Door Knob	500221	500221
19. Top Oven Cast Door - Including Glass	700103V	700203V

Small Potato Baker (PB1FV): Wiring Diagram



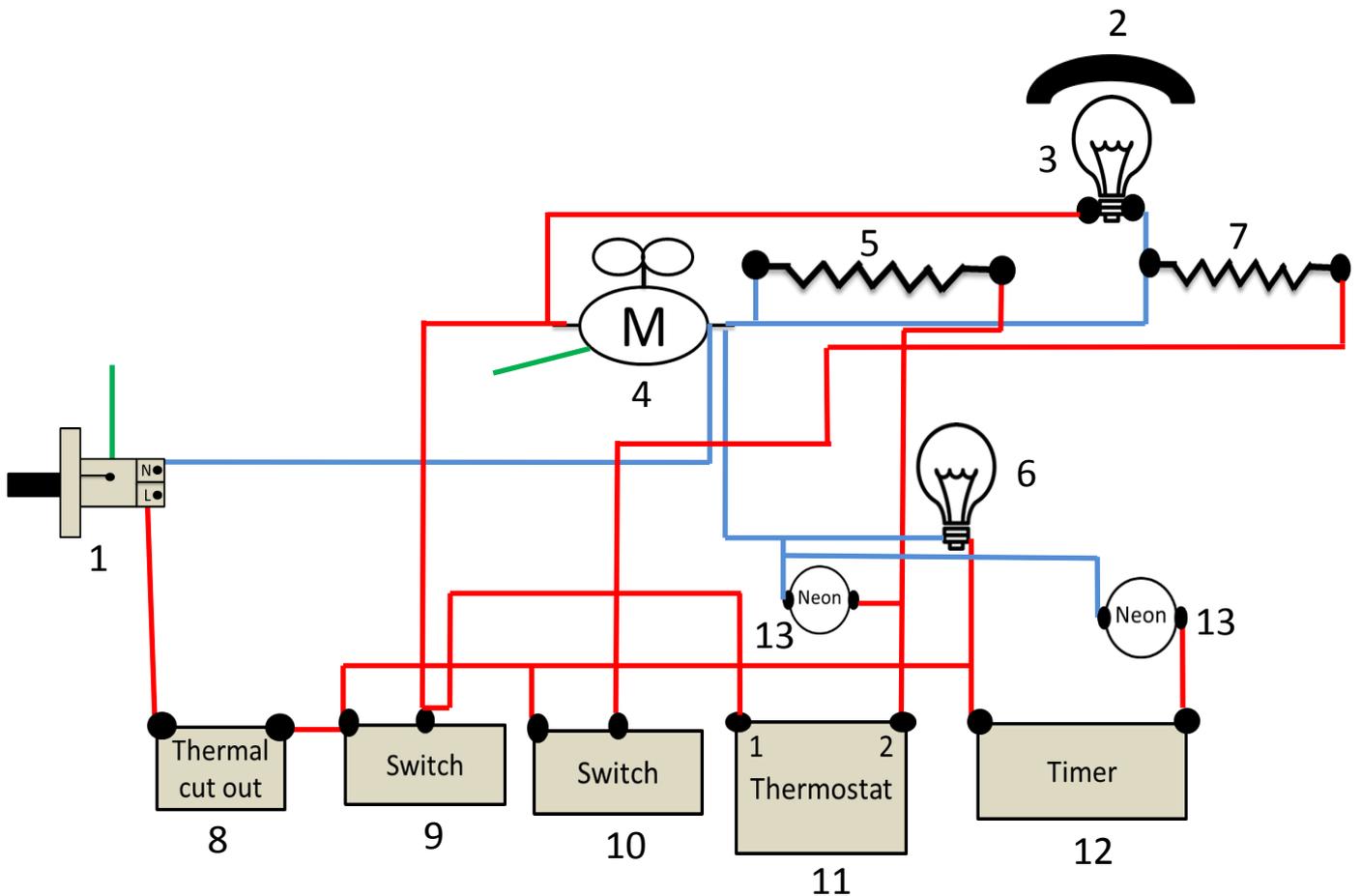
Product description

1. Mains flex
2. Top light assembly including lens
3. Top light halogen capsule bulb
4. Fan motor
5. Main Oven element
6. Fireglow bulb
7. Thermal cut out
8. Fan on/off switch
9. Thermostat
10. 90 minute timer
11. Neon indicator with tails

Part Number

- 190201
- 700121SQ
- G9400125
- 700000V
- 700001
- 190207a
- 190222
- 190001AN
- 190303V
- T90
- 190305A

Large Potato Baker (PB2FV): Wiring Diagram



Product description

Part Number

1.	Mains flex	190201
2.	Top light assembly including lens	700121SQ
3.	Top light halogen capsule bulb	G9400125
4.	Fan motor	700000V
5.	Main Oven element	7000022
6.	Fireglow bulb	190207a
7.	Top Oven Element	700022t
8.	Thermal cut out	190222
9.	Fan on/off switch	190001AN
10.	Display oven on/off switch	190001AN
11.	Thermostat	190303V
12.	90 minute timer	T90
13.	Neon indicator with tails	190305A



Trouble Shooting

Please refer to the checklist below before you call your supplier to request a service call. You will be charged for a service call if we find that the equipment is not at fault even if it is still within the guarantee period.

If there is no power to the baker i.e. lights are not working, fan is not turning and oven is not heating up, check to see:

1. Is the baker switched on at the socket?
2. Have you turned the main oven dial on?
3. Has the fuse blown in the plug?
4. Is the trip on the mains board still on?
5. Has the mains circuit been overloaded?
6. Is the baker the only piece of equipment using the socket?
7. Is the mains flex damaged?

For any other operating issues, telephone your supplier or King Edward Catering Equipment, we will attempt to assist you over the telephone if we can.



Warranty

- Your baker has a parts guarantee for a period of 1 year for UK purchases, please check with your supplier to confirm if you also have cover for the labour content of any service call, your product invoice may also have this information. The guarantee covers defective parts or workmanship from the time of purchase for a period of 1 year. This does not affect your statutory rights.
- Bulbs, fuses, door seal, damage to mains lead and glass parts are not covered by guarantee. Faults arising from incorrect maintenance or cleaning and the fitting of unspecified parts are also excluded.
- We respond to all service calls promptly but depending on Geographical limits and other limitations beyond our control we may not be able to attend within 24 hours.
- Wherever possible we will attempt to establish the nature of the fault over the telephone and may decide to send parts directly to site.
- In exceptional circumstances we may require the equipment back to our factory for repair, in these cases please allow 4 days from collection to delivery.
- Please ensure that the equipment is completely cooled and in an area where it can be worked on before the engineer's visit.
- At the end of its life this equipment must not be disposed of along with household waste. Its high metal content makes it ideal for recycling and it can be disposed of through a recognised disposal system.



EU Declaration of Conformity

The manufacturer of the products covered by this Declaration is

Monarch Products (Marketing) Ltd
t/a King Edward Catering Equipment
Porthouse Ind Est
Bromyard
Herefordshire
HR7 4NS
oven@kingedward.co.uk

The Directives covered by this Declaration

Low Voltage Directive 2014/35/EU

EMC Directive 2014/30/EU

RoHS Restriction of Hazardous Substances-Directive-2011/65/EU

Waste Electrical and Electronic Equipment Directive-2012/19/EU

The products covered by this Declaration

PB1FV



PB2FV



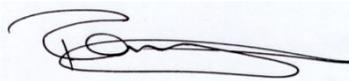
The basis on which Conformity is being declared

The manufacturer hereby declares under his sole responsibility that the products identified above comply with the protection requirements of the EMC and LVD directives and that the following standards have been applied:

EN 60335-1:2012 + AC:2014 + A11:2014
EN 60335-2-42:2003 + A11:2012/BS EN60335-2-42:2003+A11:2012

The technical documentation required to demonstrate that the product meets the requirements of EMC and LVD directives has been compiled and is available for inspection by the relevant enforcement authorities.

Signed:



Paul Wrighton, Managing Director

Date:

01/01/2018

The attention of the specifier, purchaser installer or user is drawn to special measures and limitations to use which must be observed when these products are taken into service to maintain compliance with the above directives. Details of these special measures and limitations to use are available on request and also contained in product manuals.

As A small independent manufacturer we can often adapt our designs and finished to suit specific requirements, please contact us if you would like to find out more about what we can do.



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