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# OPERATING INSTRUCTIONS

## BAKE-KING MINI OVEN

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BEDIENUNGSANLEITUNG  
MODE D'EMPLOI  
GEBRUIKSAANWIJZING



**PLEASE READ CAREFULLY**

(Rev 1; 20/02/2014)

## **INSTALLATION INSTRUCTIONS**

We recommend that wherever possible, the Bake-King Mini oven 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.

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.

## **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. The handle may get hot during operation; the use of an oven glove is recommended.

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.

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; moderate heat for longer is recommended.

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

Taking the trays out and positioning the potatoes before loading will enable you to gain the maximum capacity from your baker.

This product may increase the ambient temperature.

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

## **INSTRUCTIONS FOR USE**

Before using the oven, take out the wire trays and position the potatoes on them ready for loading.

Plug the oven in at the socket, turn on the 'Fan on' rocker switch in the control panel, this will turn the fan motor on and also the display lights.

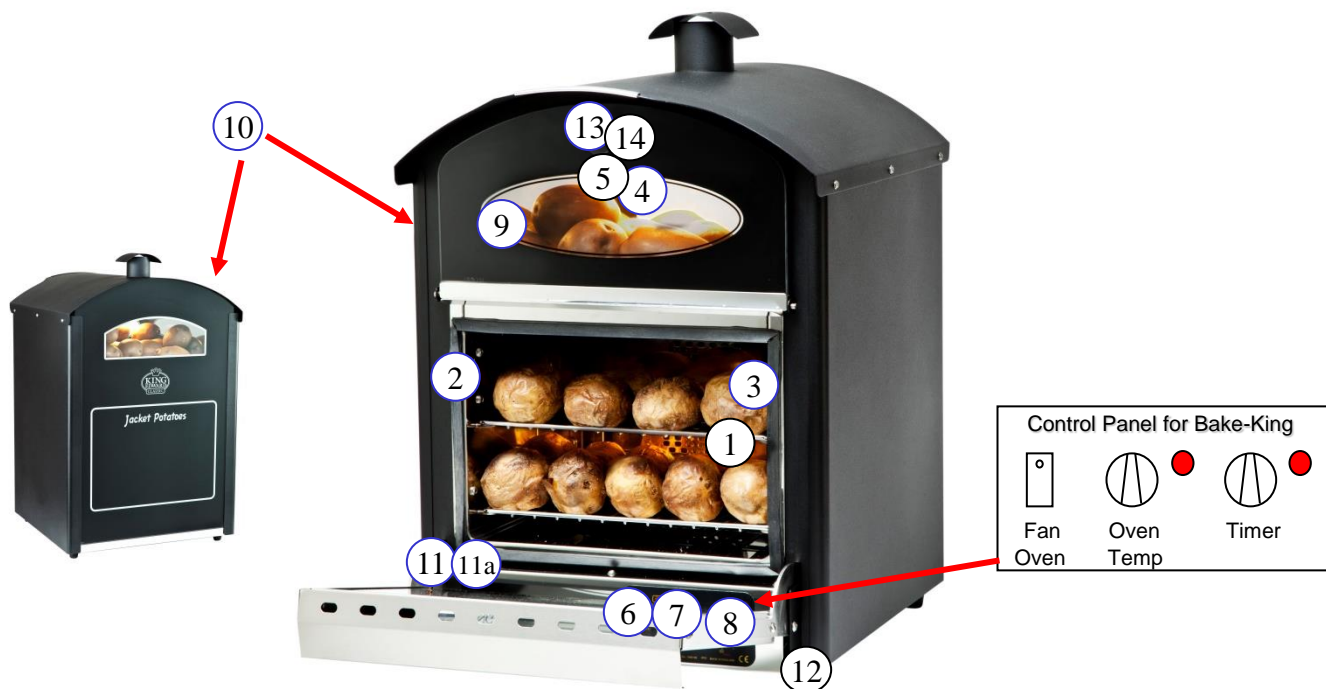
Turn the thermostat knob on the control panel to the temperature required for jackets we recommend 190 - 200°C. At this stage the neon light will come on to indicate that the oven is heating up.

When the thermostat neon goes out, the oven has reached temperature. You can then load the prepared trays of potatoes. At this stage you may use the timer if you wish by setting it to the desired cooking time. The red neon will then go off when the bell rings at the end of the cooking period. Please note - the oven will not automatically turn off!

When cooked sufficiently, the potatoes will feel soft when gently squeezed. They can then be transferred to the top display area and served when required. To maintain adequate storage temperature in the top display area, the main oven must be left on at normal operating temperature (190 - 200°C).

If you intend to cook products other than potatoes, adjust the temperature and cooking times according to the product's cooking instructions - bearing in mind this is a fan assisted oven with reduced cooking times.

# BAKE-KING MINI OVEN - REPLACEABLE PARTS



	<u>Description</u>	<u>Part Number</u>
1	Wire Tray x 2 (325mm W x 260mm D)	700118v
2	Main oven door seal	V25DS
3	Main oven interior light assembly (round)	500121R
4	Top area light assembly (rectangular)	500121N
5	High temp bulb (main oven & top display)	400115
6	Fan oven - On/off rocker switch	190001AN
7	Black control knobs x 2	190304
8	90 minute timer	T90
9	Removable crumb tray in top display area	CL25-TOCT
10	Customer facing Glass Menu Board	COV-GMB
11	Main door hinge assembly – bracket only	V-MODHI
11a	Main oven door - gas strut assembly	V40STRUT
12	Feet x 4	C-RF
13	Top door knob	500221
14	Top door – magnetic door catch	BK-TDMDC
	Thermostat	190303V
	Thermal cut-out	190222
	Main oven element 2.4kW	700001
	Red neon indicators, with tails	190305A



## BULB CHANGE

Unplug the oven from the mains electricity. Pull or lever off the glass bulb cover. Carefully unscrew or pull out the old bulb (anti-clockwise). Replace with a new bulb, and push the glass lens cover back on NB: Bulbs are not covered by guarantee

# FAULT FINDING GUIDE

## Problem

NOTHING WORKS

## Check

Is the oven switched on at the socket ?

Is the fan oven switch on?

Is trip on main fuse board on ?

Has fuse blown in plug ?

\* If trip/fuse continues to trip/blow after resetting / replacing;  
consult service engineer

\* Top oven bulb may not be working - giving the **impression** that  
the oven is not working!

If all above are OK but oven still does not heat up – see below

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

**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

THERMAL CUT-OUT

The whole oven, (lights, elements and fan) cycles off and  
then on again some time later indicating a replacement thermostat is  
required.

**Yes** - consult service engineer

## COOKING GUIDE

Our figures are based on 8oz potatoes, but much larger ones will require longer baking. When using larger potatoes adjust the oven capacity accordingly. It is worth weighing the size of potato you expect to use.

- 25 x 8oz potatoes at 190 - 200°C for 60 minutes
- 20 x 10oz potatoes at 190 - 200°C for 70 minutes

**When the oven is fully loaded, particularly with larger potatoes, air-flow inside may become restricted. If this is the case, it may be desirable to reduce the cooking temperature whilst increasing 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!**

## CLEANING & MAINTENANCE

Always unplug oven at socket before cleaning.

To maintain the visual appeal of the baker, the exterior panels, doors and framework should be cleaned with warm soapy water and a soft cloth and then polished with Mr Sheen or similar and a soft cloth. Always clean Stainless Steel surfaces with a proprietary stainless steel cleaner.

The glass menu board & top display area door glass can be cleaned with proprietary glass cleaner.

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.

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.

To facilitate easy cleaning, you can completely remove the wire trays in main oven, and remove the fan element cover (unscrew and detach but do not remove the screws completely). Clean in in warm soapy water; and reverse to reassemble.

We recommended that door catches on main oven and top display doors are oiled and greased regularly.

**DO NOT SUBMERGE THIS BAKER IN WATER OR USE ANY WATER JETS TO CLEAN IT**

# SERVICE SHEET

## ALWAYS DISCONNECT FROM ELECTRICITY SUPPLY BEFORE COMMENCING SERVICE

### 1. Replacing high temperature bulbs in main oven & display area

Lever off glass cover with screw driver or knife. Unscrew bulb & replace. Push the lens cover back on ensuring the cut-out in the cover is over bulb housing side.

### 2. Replacing Main oven Door Seal

Open door to full extent, exposing door seal. Unclip the seal at one corner first, then from the remaining three corners. Fit new seal, first attaching at one corner only to begin with. Do not over-stretch.

### 3. Replacing Top Oven Bulb Assembly

Remove outer canopy, then the stainless steel oven top, 8 screws, pull off wire connectors. Assembly can be removed through oven after pushing in clamps around sides. Reverse process.

### 4. Replacing Thermal Cut-out

Remove fan motor access panel at rear of oven (2 screws)

- Remove thermal cut out (2 screws)
- Replace with new item
- Reverse process

\* **Important** - fibre washers must be replaced between cut-out plate and oven or oven will cut out prematurely and disable cooking process.

\* Test oven at **full** temperature and allow to cycle several times, before leaving. If whole oven (including lights) go off, cut-off plate would need bending away from oven. Re-test when cooled.

### 5. Replacing Main Oven Fan

5.1 Remove element cover from inside oven

5.2 Unscrew central nut anticlockwise, remove fan blade

5.3 Remove fan motor access panel

5.4 Remove thermal cut out

– Replace with new item. (Ensure fibre washers are used between fan motor fixing plate and oven wall and also fixing plate and screw heads)

– Use stud loc and screws to prevent them from vibrating loose.

– Test oven by turning fan switch on, turn thermostat to mid setting (150-200) towards neon. Allow oven to cycle several times, making sure fan blade does not catch on element cover

### 6. Replacing Fan Oven Element

6.1 Remove the outer canopy (6 screws), and slide the glass menu board up and out of the channel guides.

6.2 Remove fan motor access panel at rear of oven (2 screws)

6.3 Pull off wire terminals

6.4 Remove element cover from inside oven. NB: the 2 slotted screws only need to be loosened and the cover lifted and pulled over the screw heads

6.5 Remove central screw from element and lift out

6.6 Replace with new element and reverse procedure

6.7 Test oven

### 7. Replacing Thermostat

7.1 Remove element cover from inside oven

7.2 Carefully open slightly the 2 clips holding thermostat sensor. Move **in line** with hole, capillary passes through.

7.3 Remove 8 screws holding the L/H side panel (when facing doors) and remove

7.4 Retract thermostat sensor through oven side

7.5 Remove control knob and 2 screws from front

7.7 Pull out thermostat and carefully transfer all connections to new item

– Replace in reverse order

– Test thermostat by turning knob with mid setting (150-200) towards neon. Wait until neon goes out and cycles several times before turning off.

Ensure **all** operational and safety checks are conducted before leaving machine.

# 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:**

