



# Instruction Manual



CLCOMBLK



COMPLITE

## Classic Compact & Compact Lite Oven (CLCOM & COMPLITE)

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.

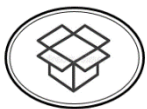
Serial Number

Despatch Date



# Contents

	Packaging.....	4
	Installation .....	4
	Health & Safety.....	5
	Things to Remember .....	5
	Instructions for Use .....	6
	Capacity .....	7
	Cleaning & Maintenance.....	8
	Changing the Display Area Bulb.....	8
	Changing Main Oven Door Seal .....	9
	Wiring Instructions for UK Plug .....	9
	Classic Compact Oven: Parts Diagram .....	10
	Classic Compact Oven: Wiring Diagram.....	11
	Compact Lite Oven: Parts Diagram.....	12
	Compact Lite Oven: Wiring Diagram .....	13
	Trouble Shooting.....	14
	Warranty.....	14
	EU Declaration of Conformity.....	15



## 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, we recommend the installation of 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

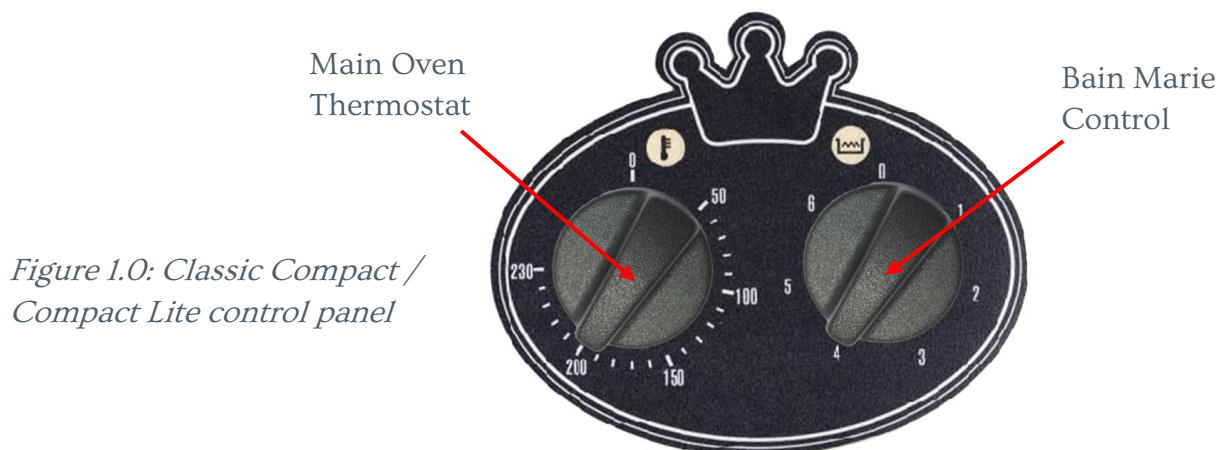
- Avoid opening the oven door unnecessarily as this will lengthen the cooking time, you should not need to swap trays or turn the potatoes during the cooking period.
- Do not turn the oven thermostat up to its full setting, this could burn the outside of the potatoes before the inside is cooked, moderate heat for longer is preferable.
- The bain marie is a holding unit only, it is not suitable for cooking raw food. Make sure all toppings are hot and thoroughly cooked before transferring them to the heated bain marie.
- 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.
- The Classic Compact potato baker has a wipe- clean glass menu board on which you can use Chalk pens to write on daily specials.



## 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 pre-heat the main oven by turning the left hand dial (figure 1.0) to 200 ° C. This dial is also the on off switch for the whole baker including the lights.
  2. When the red neon light goes off the required temperature has been achieved. You can then load the potatoes.
  3. If you are using the bain marie, preheat this for 5 to 10 minutes by turning the right hand (figure 1.0) dial to setting 4 and then adjust the setting (higher for hotter) according to your needs. The neon light will cycle on and off for the duration of its use. **Dry heat only - do not put water around the element below the pan(s).**
  4. Remove the bain marie pans before filling them with pre-heated topping and loading them back into the bain marie aperture.
  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.

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



*Figure 1.0: Classic Compact / Compact Lite control panel*



## 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)
Classic Compact (CLCOM)	8	25	25	60
	10	20	20	70-75
Compact Lite (COMPLITE)	8	15	15	60
	10	10	10	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.



## 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 and bain marie 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 and bain marie pots 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. The glass menu board on the Classic Compact can be cleaned using a damp cloth and soapy water.
7. Black high temperature engine paint can be used to repair any accidental damage or wear and tear to the door casting.
8. Be careful when cleaning the door seal, it will be at its weakest when it is hot.
9. Oil or grease the door catch (cooking oil will do) to keep the rollers lubricated.



## 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

### Classic Compact Oven

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.

### Compact Lite Oven

1. Ensure the oven is switched off and the door is cool.
2. Open the main oven door and unhook the door seal from four corners.
3. Install the new door seal by hooking the metal hooks on the corners into the holes on the door.

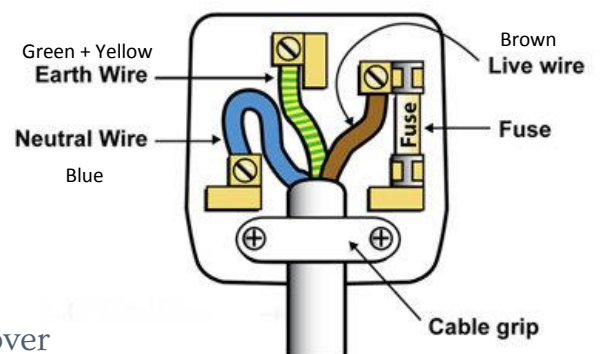
For further 'How To Guides' on replacing King Edward parts please visit our Youtube Channel: [www.youtube.com](http://www.youtube.com) search **King Edward Catering Equipment**.



## Wiring Instructions for UK Plug

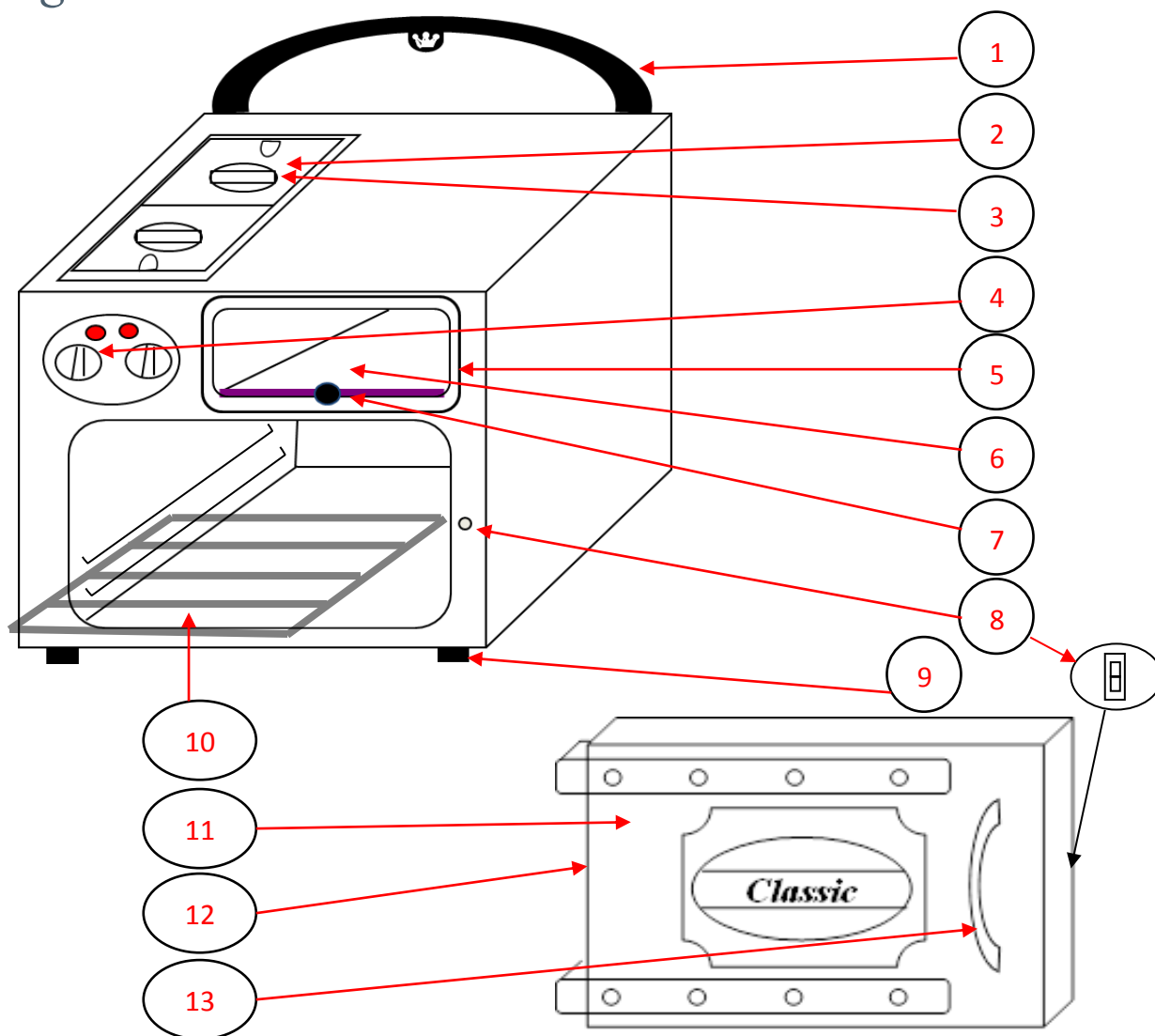
This appliance must be earthed, any work carried out must be done by a qualified electrician.

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



# Classic Compact Oven: Parts Diagram

38Kgs



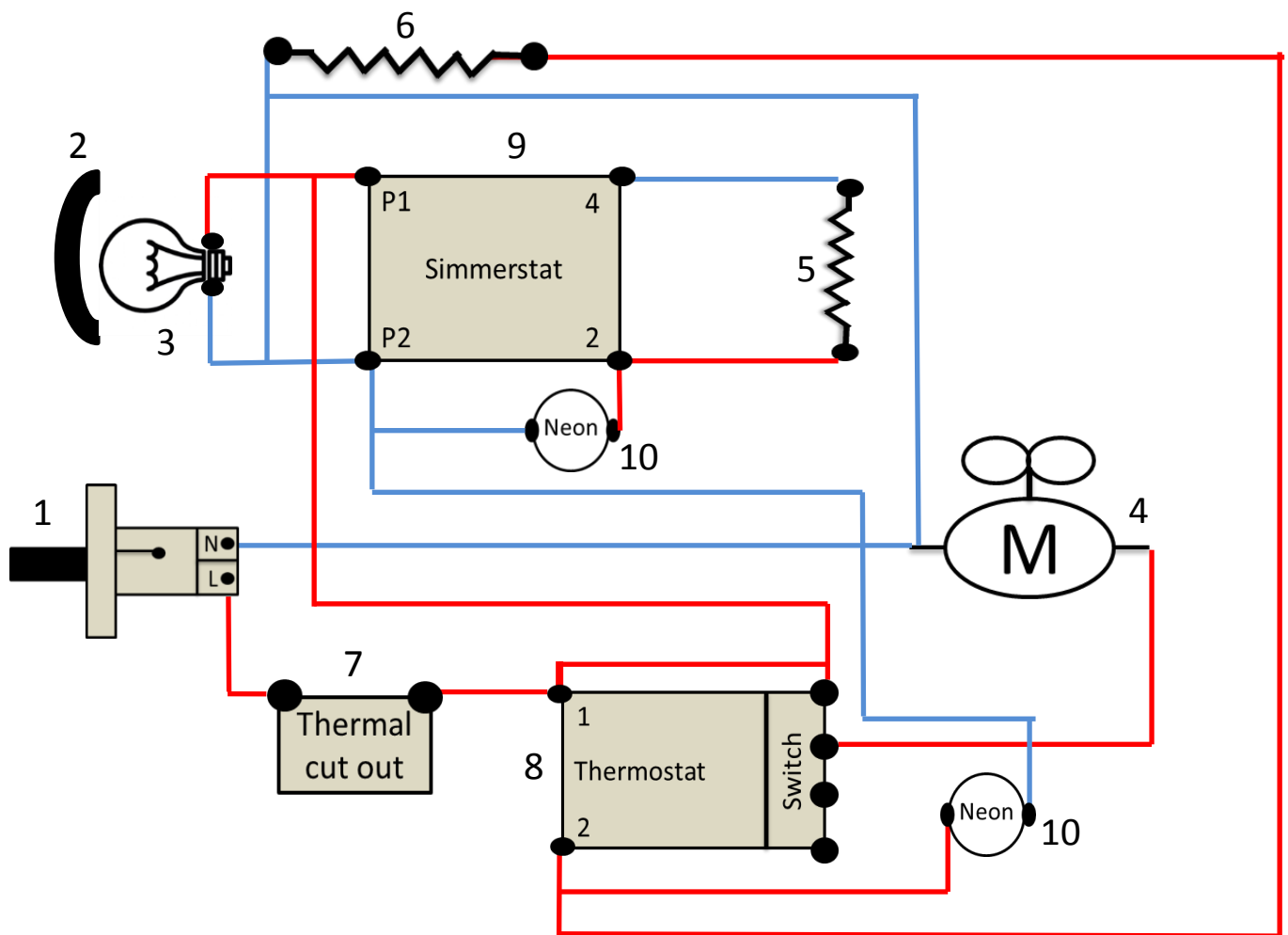
## Product description

1. Glass menu board
2. 1/6 gastronorm pot 100mm deep
3. 1/6 gastronorm notched lid
4. Control knob (2 per unit)
5. Top door glass
6. Display area crumb tray
7. Top door knob
8. Door catch complete ( roller and pin)
9. Oven feet (set of 4)
10. Wire tray
11. Cast door
12. Silicone door seal
13. Main door handle

## Part number

- |          |
|----------|
| C-GMB    |
| 800110   |
| 800109   |
| 190304   |
| C-TDG    |
| C-TO/CT  |
| 500221   |
| 500115   |
| C-RF     |
| 700118V  |
| C700102V |
| 700129V  |
| 700104   |

# Classic Compact Oven: Wiring Diagram



## Product description

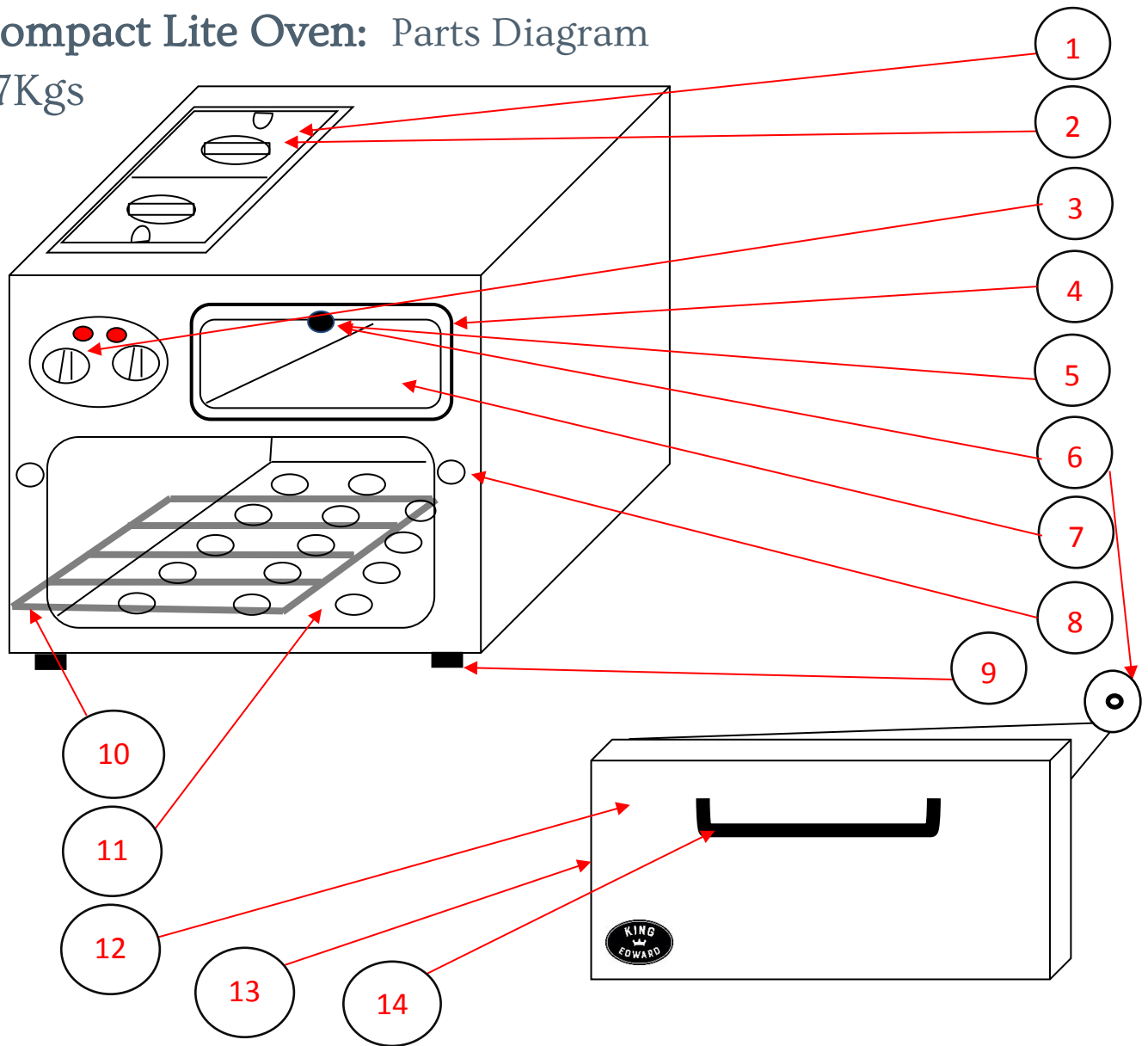
1. Mains flex
2. Top light assembly including lens
3. Top light halogen capsule bulb
4. Fan motor
5. Bain Marie element
6. Main Oven element
7. Thermal cut out
8. Thermostat with switch
9. Simmerstat
10. Neon Indicator

## Part Number

- |           |
|-----------|
| 190201    |
| 7001215Q  |
| G9400125  |
| 700000V   |
| CC9010    |
| 700001    |
| 190222    |
| COM-TS/SW |
| 6000110   |
| 190305A   |

# Compact Lite Oven: Parts Diagram

27Kgs



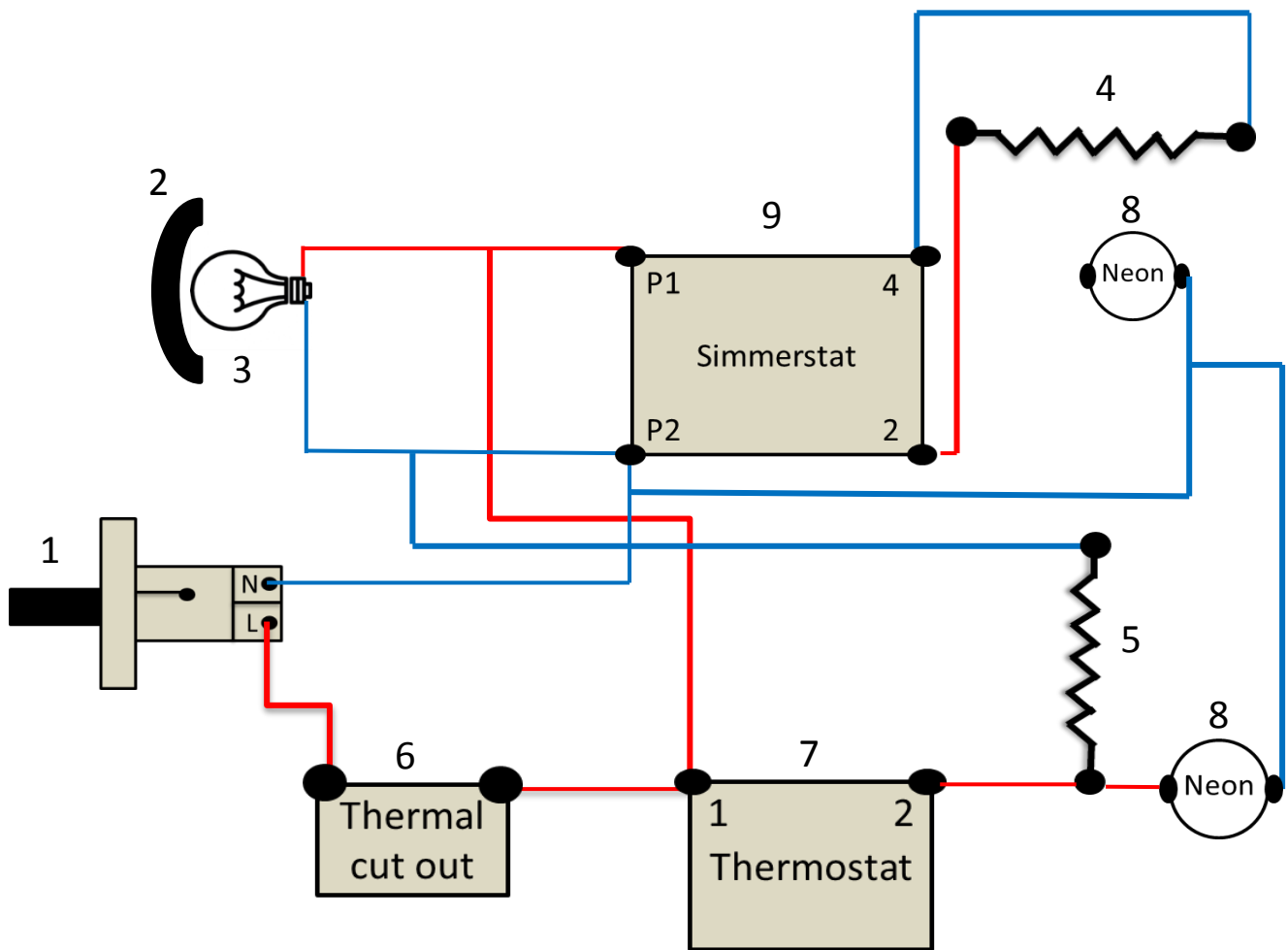
## Product description

1. 1/6 gastronorm pot 100mm deep
2. 1/6 gastronorm notched lid
3. Control knob (2 per unit)
4. Top door glass
5. Top door knob
6. Magnet catch
7. Crumb tray
8. Metal Buffer plates
9. Oven feet (set of 4)
10. Wire Tray
11. Element cover
12. Main door assembly (black or stainless)
13. Main oven door seal
14. Main oven door handle

## Part number

- |  |                      |
|--|----------------------|
|  | 800110               |
|  | 800109               |
|  | 190304               |
|  | C-TDG                |
|  | 500221               |
|  | 500128               |
|  | C-TO/CT              |
|  | COMPL-BUF            |
|  | C-RF                 |
|  | COMPL-WT             |
|  | COMPL-EC             |
|  | COMPL-MODBK / COMPL- |
|  | MODSS                |
|  | COMPL-DS             |
|  | V60-TODHA            |

## Compact Lite Oven: Wiring Diagram



### Product description

1. Mains flex
2. Top light assembly, including lens
3. Top light halogen capsule bulb
4. Bain Marie element
5. Main Oven element
6. Thermal cut out
7. Thermostat with switch
8. Neon Indicator
9. Simmerstat

### Part Number

- 190201
- 7001215Q
- G9400125
- CC9010
- 700001
- 190222
- COM-TS/SW
- 190305A
- 6000110



## 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 (CLCOM only) 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](mailto: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**

CLCOMPBLK



COMPLITE



## **The basis on which Conformity is being declared**

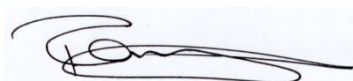
The manufacturer hereby declares under his sole responsibility that the products identified above comply with the protection requirements of the EMC and LVD directives and that the following standards have been applied:

**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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