



INSTRUCTIONS



PIZZA KING SINGLE (PK1)

PIZZA KING SINGLE WITH WARMER (PK1W)

Thank you for purchasing this King Edward product and for supporting UK manufacturing. This product has been handbuilt 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

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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 oven 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.
- Do not site the oven within 200mm (8”) of combustible material.
- The exterior of this appliance will get warm during operation,
- The oven door and surrounding will be the hottest surface - do not site the oven 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 a socket with other appliances 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

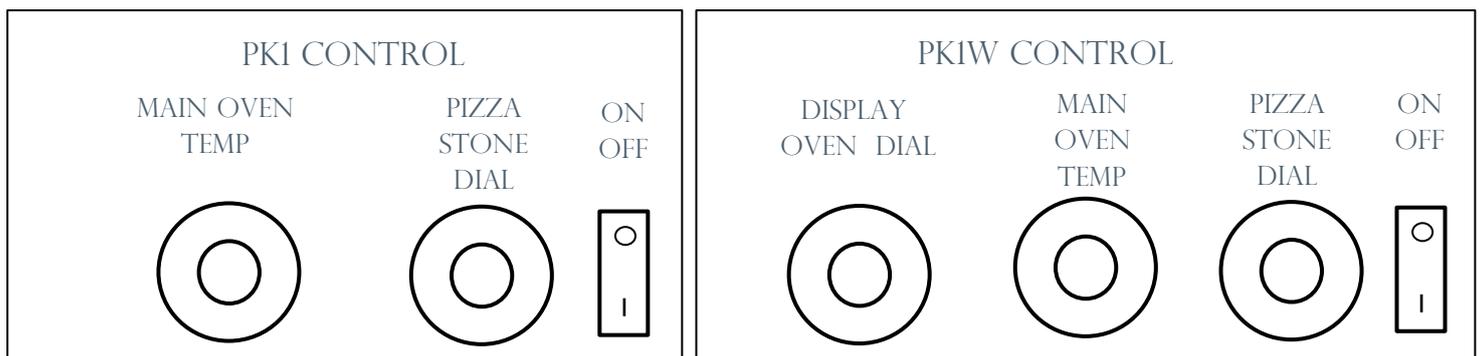
When using this equipment it is important that you apply industry recognised Health and Safety procedures for electrical cooking equipment and the handling and serving of hot food.

- 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.
- Under NO circumstances should children come into contact with or operate this appliance.



Instructions for Use

1. Plug the oven in and ensure the pizza stone is correctly positioned inside the oven before heating.
2. Switch on the rocker switch and turn the oven temperature knob to the required setting. Set the pizza stone dial to the required temperature (we recommend 1 to start off with). Please see page 5 for more recommendations on temperature and settings.
3. Preheat the oven at the required temperature for 30 minutes approximately before using the oven.
4. PK1W OVEN ONLY – we suggest you set the warming oven to 1 or 2 and adjust according to your requirements.
5. PK1W - you can independently switch off the main oven by turning the main oven and stone dial to zero.



	Pizza Size (Inches)	Capacity – Main oven	Capacity – Warmer
PK1	15"	1	
PK1W	15"	1	2

- If cooking frozen pizzas or thicker bases, the cooking time should be increased.

Hot Display (PK1W Only)

It is recommended that cooked pizzas are kept in the display area for a maximum of 15 minutes. After this point the quality of the pizza will reduce for serving.

Cooking in the oven – Temperatures to use and dial settings.

Different styles of pizza will take different temperatures and cooking times according to the bases. Fresh or frozen, thin, or deep crust. As a general guide here are some recommendations.

Fresh pizza can be cooked relatively quickly as the bases are usually thin and kept at chilled or room temperature. Toppings are usually diced/sliced or pre-cooked and then spread evenly over the dough surface. Always remember to add semolina flour to the dough to stop it sticking to your work surface and the pizza peel. If you use too much flour in the oven it will burn. (normal flour will also work but not as well)

We recommend you set the oven temperature to around 300 °C with the base dial set to No. 1 (the higher this number the crispier the base will be) this will cook thin fresh pizza in around 2 – 3 minutes depending on and toppings.

For a much thicker pizza like a deep dish, we would recommend around 250°C on the oven dial and 1 on the base dial. This is the same for most frozen pizzas as you need the extra time to cook the dough through thoroughly.

To cook a pizza in a pan you will require slightly more heat to the base. If you want to give the pizza a stone cooked finish remove it from the pan and cook it on the stone base for approximately 30 seconds before serving.

Please note the display oven is a warmer only and does not cook pizza.

Any foodstuffs such as pasta bakes, lasagne and pies can be baked in the oven in a suitable oven proof container.

For more cooking tips for our ovens please visit our YouTube page.

Search: King Edward Catering Equipment.

Cleaning & Maintenance



Cleaning your oven 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 oven 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 oven.
3. There is a removable crumb tray on all of the ovens below the door. Make sure oven is cold and the door is closed before removing.
4. Quality oven clearer can be used to clean the stainless-steel interior of the oven.
5. Do not submerge this oven in water or use any water jets to clean it.
6. Do not clean the pizza stone with any liquid substance. Use a dry cloth or a scraper once stone is cooled.



Changing the Display Area Bulb

This oven 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 oven from the electrical supply.
2. Carefully unscrew the glass bulb cover inside the 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 re attach the glass lens.

Changing Main Oven Door Seal

1. Ensure the oven is switched off.
2. Open the main oven door pull the door seal from channels on the oven opening.
3. Install the new door seal by pushing the seal into the channels on all 3 sides.

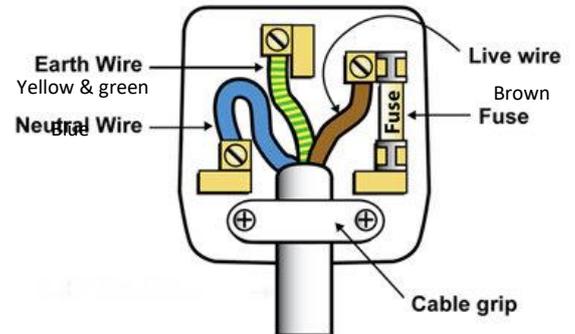
For further 'How To Guides' on replacing King Edward parts please visit our YouTube Channel: www.youtube.com search King Edward Catering Equipment.



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. Wire in the sequence: Neutral – Live – Earth
3. Ensure terminal screws are tight
4. Always use 13 amp (Brown) fuse
5. Tighten cord grip onto cord before replacing cover



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 oven ie, lights are not working and oven is not heating up, check to see:

1. Is the oven 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 oven 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 oven 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.
- TEMPERATURE DIAL, Bulbs, fuses, Pizza stone, 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. The engineer will require unimpeded access to all sides of the oven.
- 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 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:

A handwritten signature in black ink, appearing to read 'Paul Wrighton', is written over a light blue rectangular background.

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.

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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.

