



INSTRUCTION



PIZZA KING DOUBLE (PK2) & PIZZA KING DOUBLE WITH WARMER (PK2W)

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

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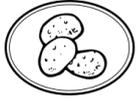
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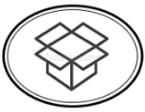


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Packaging

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 hot during operation, especially the doors and surrounding flange.
- The oven door will be the hottest surface - do not site the oven where customers or untrained staff can access the oven door.



- You will require 2 suitable 220-240 volt 13amp sockets to plug your appliance into.



- 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

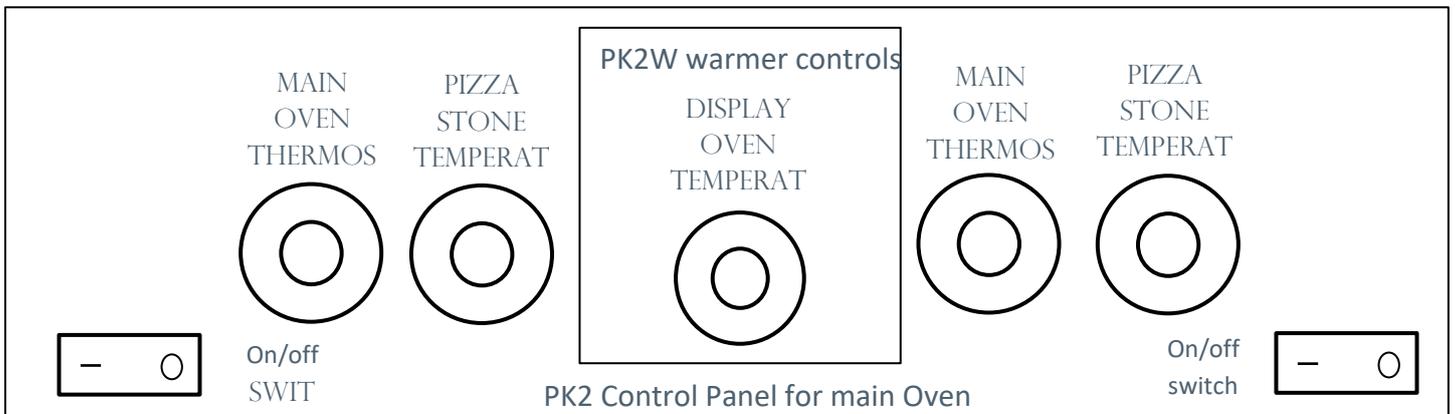
When using this equipment it is important that you apply industry recognised Health and Safety procedures for electrical cooking equipment and the handling and serving of hot food.

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



Instructions for Use

1. Connect The oven to the electricity supply 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 knob to the required temperature, (THIS IS Around 1) DO NOT LEAVE THE PIZZA STONE TEMPERATURE DIAL ON FULL.
3. When the red neon light goes off (approx. 30 mins) the required temperature has been achieved. You can then load the pizza.
4. The mechanical dial does not control oven temperature and is purely a temperature guide only. If over exposed to high temperatures this dial may fail to give an accurate reading.
5. PK2W OVEN ONLY – 10 minutes before your pizza will be transferred into the warmer, turn the warmer display knob to the required setting to preheat.
6. PK2W OVEN ONLY - Once the pizza in the main oven has cooked you can transfer it into the display oven where it will remain hot and ready to serve.
7. Load the main oven to cook another pizza if required.
8. You can then independently switch off the main oven by turning the main oven and stone dial to zero.



Capacity

	Pizza Size (Inches)	Capacity – Main oven	Capacity – Warmer
PK2	15"	2	
PK2W	15"	2	2

- If cooking frozen pizzas or thicker bases increase the cooking time at a lower temperature.
- Always monitor the oven whilst cooking to avoid burning of product

Hot Display (PK2W Only)

It is recommended that cooked pizzas are kept in the display area for a maximum of **30 minutes**. After this point the quality of the pizza will reduce for serving.

Cooking in the Oven

Fresh pizzas do not require long cooking times, pizza dough is usually relatively thin and will be chilled or at room temperature. Toppings are usually diced/sliced or pre-cooked and then spread evenly over the surface.

We recommend you set the oven temperature to around 300 to 350°C with the base set to No. 1, this will cook most fresh pizza in around 90 to 120 seconds, (1.5 to 2 minutes). Obviously no two pizzas are the same and according to the dough you use and the type of toppings applied, you will have to experiment within these parameters to get the result you want.

To pan cook a pizza you will require slightly more heat to the base. If you then want to give the pizza a stone cooked finish then 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 the 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 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. There is a removable crumb tray below the main door. Make sure the oven is cold before removing. there is a splatter guard above the top element in the ovens that can also be removed.
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 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 reattach the glass lens.



Changing Main Oven Door Seal

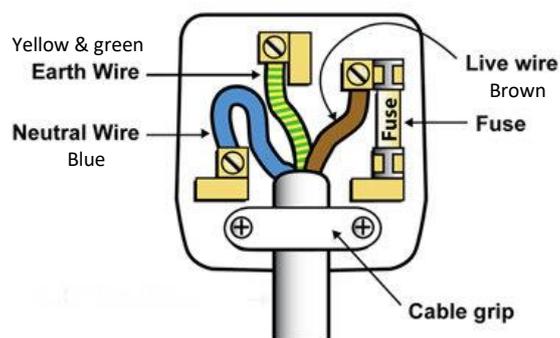
1. Ensure the oven is switched off.
2. Open the main oven door pull the door seal from channels on the oven opening.
3. Install the new door seal by pushing the seal into the channels on all 3 sides.



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





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.

Temperature dial not corresponding with temperature set on control knob? – the control knob is the accurate reading, please disregard an incorrect temperature *dial* reading.

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 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 and labour guarantee for a period of 1 year for UK purchases. 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, door seal, damage to mains lead, glass parts and cordierite stone 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 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 white 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.

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



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