



## UK OPERATING INSTRUCTIONS

### PB1FV and PB2FV Classic 25 and Classic 50



PB1FV



PB2FV



Classic 25



Classic 50

## Packaging

The pallet and box your baker was delivered in are both recyclable, please dispose of them responsibly. You must retain and re-use all packaging if the baker is to be transported.

## Installation

Choose a flat work surface and if possible site the baker near ventilation or extraction to assist with the dispersal of steam.

Your baker will need to be sited near a standard electrical 13 amp socket, do not share this socket using a multi adaptor as the permitted electrical load for the supply will be exceeded.

Keep the mains flex away from hot surfaces, do not push it underneath the baker or trap it under/in anything.

Do not position the baker near the edge of a counter or work surface where staff or customers could brush against it in passing. The exterior of this appliance will get hot during operation.

Remove all packaging and run the oven at 200°C for 40mins when using for the first time, this will “burn-off” any oils left by the manufacturing process.

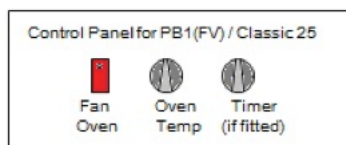
## Operating Recommendations

Always apply the basic safeguards you would follow when using any cooking equipment or handling hot food. Always use an oven glove or gauntlet when operating the baker or removing potatoes from it.

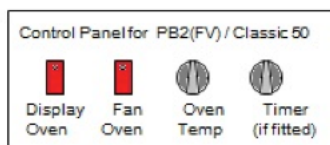
Steam will escape when the main oven door is opened, do not stand too close to it and avoid opening the oven door unnecessarily.

**Caution:** Baked potatoes sometimes burst when handled or during baking. Do not turn the thermostat up to its full setting, this will invariably burn the outside of the potatoes, moderate heat for longer is preferable.

PB1 or Classic 25,  
(2xtrays inside main oven)



PB2 or Classic 50  
(3xtrays inside main oven)



(The PB2 has an additional source of heat in the display oven, this switch is labelled “display oven”, you should still run the main oven whilst the display oven is switched on).

## Cooking Instructions

Remove the interior main oven trays and position the raw potatoes on the trays ready for loading, this will help you gain maximum capacity from your baker.

Pre-heat the main oven for 15 minutes by switching the “fan oven” switch to “on” and setting the oven temperature to 200°C, the red neon will go off once the oven has reached temperature. PB2 only: switch the “display oven” switch on when you are ready to use the display oven.

Place the loaded trays into the oven and if desired, set the timer to the required amount of minutes, this timer will not turn the oven off but will indicate the amount of time passed. Some Classic 25 and 50 models do not have an audible timer fitted.

Once the potatoes are cooked to your satisfaction place them in the display oven ready for serving, with the main oven running at 200°C, the display oven will maintain 100 ~120°C, (PB2 only ~ switch the display oven on also). To use the main oven for storage, reduce the temperature to 100°C and adjust as required.

## Cooking Times

We base our cooking times on 8oz baking potatoes, larger ones will require longer baking and reduce the oven capacity. In general you should expect:

<b>PB1/Classic 25</b>	<b>24 x 8oz/225gr</b>	<b>Approx 60 minutes at 200°C</b>
	<b>18 x 10oz/284gr</b>	<b>Approx 70 minutes at 200°C</b>
<b>PB2/Classic 50</b>	<b>50 x 8oz/225gr</b>	<b>Approx 60 minutes at 200°C</b>
	<b>40 x 10oz/284gr</b>	<b>Approx 70 minutes at 200°C</b>

When the main oven is fully loaded air-flow inside may become restricted, in this case reduce the cooking temperature by 15° but increase the cooking time.

## Recommendations

We recommend the use of washed and graded baking potatoes such as King Edward, Maris Piper or Desiree although there are other varieties your supplier may recommend to you.

Once baked, the flesh of a potato will gradually become darker although the taste should not be affected, therefore we recommend you serve your potatoes within an hour of cooking. Unused potato flesh can be used in pies and to thicken soups, or you can slice the whole thing to make delicious potato wedges.

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 oven temperature is lower than the main oven, this prevents the potato from over-cooking, prolongs the display life of the potato and presents a potato which is not too hot for your customer to eat.

#### You may also:

Rub the potato skins in olive oil and salt prior to baking (makes the skins crispier).

Prick the skins (may reduce the risk of some varieties bursting).

Wrap the potatoes in foil, (not usually necessary, produces a much “wetter” potato with a soft, thin skin, also increases the cooking time).

Despite being prepared and cooked in the same way, different batches of potatoes can produce different results ~ you may wish to experiment with different cooking times and temperatures to achieve the results you want from our bakers. The basic principles of baking apply to their use in the same way as they do to any other commercial oven, apply these principles along with our guidelines and you should have many years of trouble-free service from your King Edward product.

#### Cleaning and Maintenance

**IMPORTANT** – Always allow the baker to cool and unplug it at the socket before cleaning or maintenance.

**DO NOT** use abrasive or corrosive materials on any of the baker surfaces, warm soapy water and a soft cloth should be sufficient to remove any stains. PB1 and PB2 only: The Vitreous enamel exterior of these bakers will produce a lovely shine if you use a micro cloth to clean and polish!

**DO NOT** submerge the baker in water or use any water jets to clean it. The oven interior may be cleaned with a proprietary oven cleaner, please follow the cleaner instructions carefully.

**PLEASE DO** oil or grease the main oven door catch regularly, you can spray cooking oil into the rollers for this purpose.

#### Changing Bulbs

Disconnect oven from electricity supply.

The display oven bulb is a 25 watt G9 Halogen Capsule which can be obtained from most electrical retailers:

Lever off the glass cover inside the display oven and replace the broken bulb.

The PB1 and PB2 also have a 60 watt fireglow bulb fitted behind the gallery which is accessed underneath the baker:

**Carefully tip the baker onto its front or back (not side) using a cushion or folded towel underneath for protection, unscrew the bulb cover panel and replace the bulb, reverse process.**

Bulb life varies greatly and we are unable to guarantee their lifespan, bulbs, fuses, glass, door seals and mains flex are not covered by guarantee.

#### Wiring instructions

**THIS APPLIANCE MUST BE EARTHED.  
ANY WORK CARRIED OUT MUST BE  
DONE BY A QUALIFIED ELECTRICIAN**

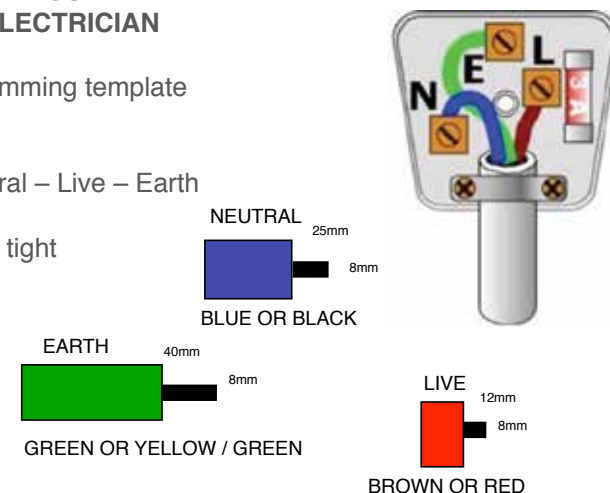
Prepare all 3 wires using trimming template  
Loosen cord grip

Wire in the sequence: Neutral – Live – Earth

Ensure terminal screws are tight

Fit 13 amp (Brown) fuse

Tighten cord grip onto cord  
before replacing cover



## Fault Finding Guide

### PROBLEM

### CHECK

#### No power to baker

Is the baker switched on at socket?  
Check mains electricity supply and fuse in plug  
\*If trip/fuse continues to trip/blow after resetting or replacing, Consult your equipment engineer.  
(Top oven bulb may not be working – giving the impression the baker is not working)!

#### Oven not heating up

Turn left hand knob to mid (150~200°C) does neon light up?  
**Yes** – look inside oven to see if fan blade is turning  
**No** - (and fan not turning) consult your service engineer

#### Burning product

Is thermostat too high? (220°C or above).  
**No** does neon go off when temperature knob is at 100°C or less?  
**No** consult your service engineer

#### Thermal cut-out

The whole baker, (lights, elements and fan) cycles off and then on again some time later indicating a replacement thermostat is required  
**Yes** - consult your service engineer

UK only : This product is warranted against manufacturing defects in material or workmanship for a period of 12 months. Your statutory rights are not affected.

**BULBS, FUSES, DOOR SEAL, DAMAGE TO MAINS LEAD AND GLASS PARTS ARE NOT COVERED BY GUARANTEE, NEITHER ARE FAULTS ARISING FROM INCORRECT MAINTENANCE, THE FITTING OF UNSPECIFIED PARTS OR GENERAL WEAR AND TEAR.**

Please check your fuses and electricity supply before calling out an engineer, **SERVICE CALLS REQUESTED IN ERROR ARE CHARGEABLE.**

Most service calls are responded to within 48 hours. In exceptional circumstances we may require the equipment back for further repair, in these cases please allow 4 working days from collection to delivery.

Please ensure that the oven has completely cooled down and in a place 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 should be disposed of through a recognised disposal system.

# MORE KING EDWARD PRODUCTS YOU MAY BE INTERESTED IN:



**Vista oven**, large bain marie and small coldserver, other sizes available



**Bake King** in stainless steel, 50+50 capacity



**Versatrolley** shown with optional sneeze screen, tray slide and custom logo panels

## King Edward Catering Equipment

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