OPERATING INSTRUCTIONS

CLASSIC COMPACT OVEN

BEDIENUNGSANLEITUNG
MODE D'EMPLOI
GEBRUIKSAANWIJZING

PLEASE READ CAREFULLY
(Rev V6, revised 30/10/2008)

INTRODUCTION

Each King Edward Product is individually handmade by craftsmen using traditional methods and materials. Please follow our recommendations carefully, you will then enjoy many years of excellent service and lasting good looks from this product

INSTALLATION INSTRUCTIONS

We recommend that wherever possible, the baker 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.

Do not position the baker near to the edge of a counter or work surface, where staff or customers may 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.

INSTRUCTIONS FOR USE

Take out the wire trays and position the potatoes on them ready for loading.

Plug the Compact 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 black thermostat knob on the control panel to the temperature required. For jacket potatoes 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.

The Bain Marie unit can be used wet or dry. If using wet, always ensure the wet well is in position, thus ensuring that the element is not directly exposed to water. Pour enough **hot** water into the wet well to cover the bottom of the Bain Marie units. Alternatively, you can use the Bain Marie dry, using the element only to heat the containers. Once hot toppings are transferred to the Bain Maries, they will be kept hot and ready to serve for as long as the rocker switch for this is left on.

When cooked sufficiently, the potatoes will feel soft when gently squeezed; they can then be transferred to the top display area. 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. It is important to remember this is a fan assisted oven with reduced cooking times.

COOKING GUIDE

How long it will take to cook an oven full of potatoes will depend upon a number of factors: the size of potato, oven temperature and even the type of potato. In general, however, you should expect:

- 24 x 8oz potatoes at 190 - 200°C for 60 minutes
- 18 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. In this case, it may be desirable to reduce the cooking temperature and increase 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.

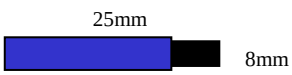
Despite being prepared and cooked in the same way, the same batch of potatoes can produce different results! Please use the method of baking that suits you best and gives you the results you want ~ **HAPPY BAKING!**

For information on how to find delicious potato toppings and some jacket potato serving suggestions, please visit the King Edward website: www.kingedward.co.uk.

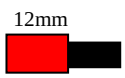
WIRING INSTRUCTIONS

- 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

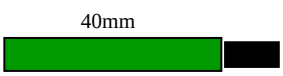
Always use the correct fuse.
If in doubt contact a qualified electrician
THIS APPLIANCE MUST BE EARTHED



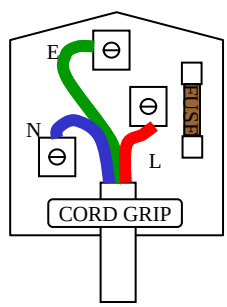
NEUTRAL / BLUE OR BLACK



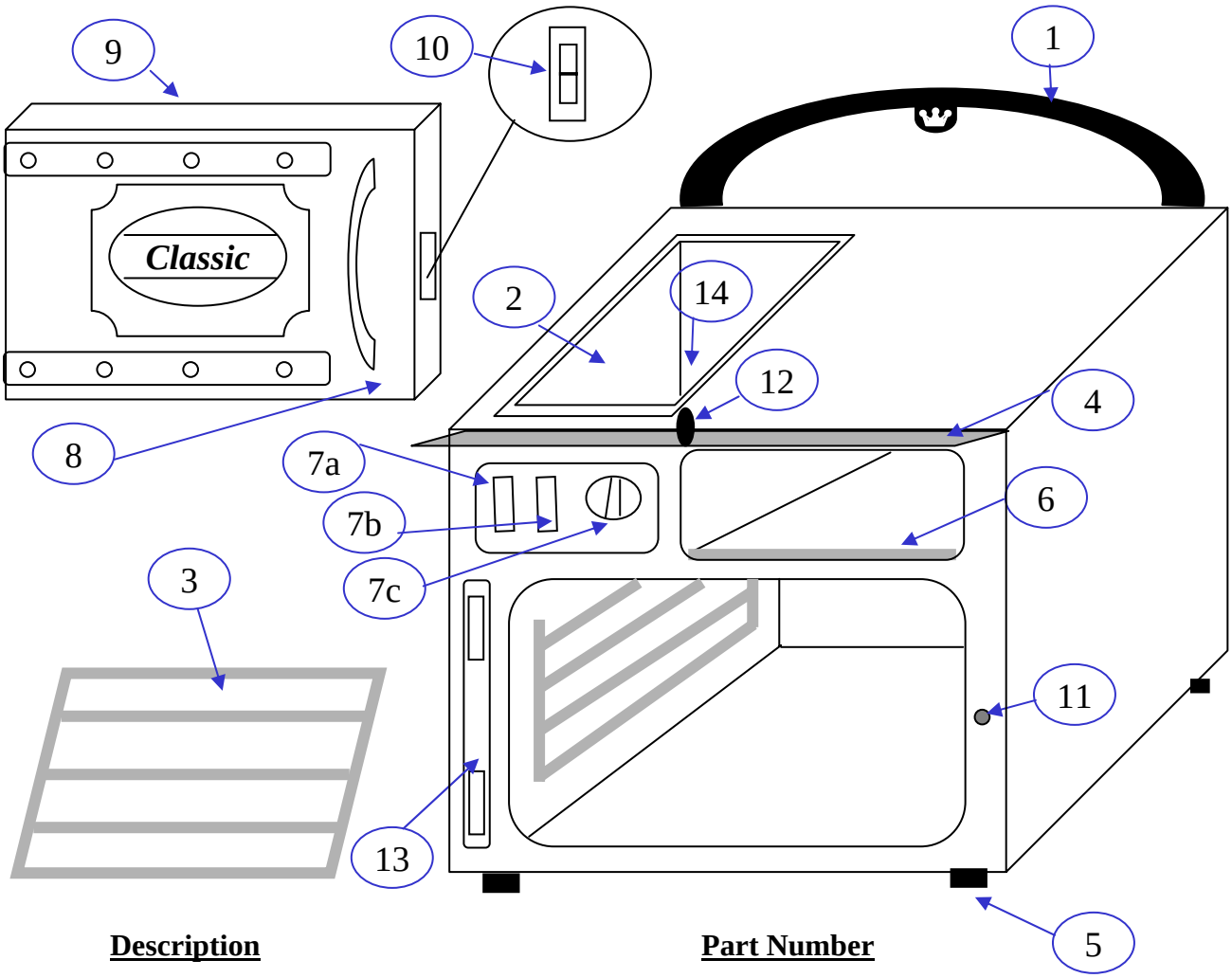
LIVE / BROWN OR RED



EARTH - GREEN or YELLOW / GREEN



REPLACEABLE PARTS



	Description	Part Number
1	Glass Menu Board	C-GMB
2	Bain Marie Wet Well	C-WW
3	Wire Tray (2 supplied with oven)	700118v
4	Top Door Glass	C-TDG
5	Rubber Feet	C-RF
6	Top Oven Crumb Tray	C-TO/CT
7a	Fan oven on/off switch	190001
7b	Bain Marie on/off switch	190001
7c	Oven Thermostat Control Knob	190304
8	Cast Door	C700102V
9	Rubber Door Seal	700129V
10	Door Catch complete inc. stud	500115
11	Door Catch Stud	
12	Top Door Knob	500221
13	Door Hinge Bracket	DHB001
14	Bain Marie Element	CC9010

5. Replacing Thermal Cut-out

5.1 As 4.1

5.2 Remove fan motor access panel (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.

6. Replacing Main Oven Fan

6.1 Remove element cover from inside oven

6.2 Unscrew central nut anticlockwise, remove fan blade

6.3 As 5.1

6.4 As 5.2

- 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

7. Replacing Fan Oven Element

7.1 As 4.1

7.2 As 6.4

7.3 Disconnect element connections

7.4 As 6.1

- Remove element fixing screws
- Replace with new item and reverse process
- Test oven

8. Replacing Thermostat

8.1 As 6.1

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

8.3 As 4.2

8.4 As 4.3

8.5 As 4.4

8.6 Remove control knob and 2 screws from front

8.7 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.

Note

If unsure of any process or difficulty found, please call our Head Office on 01885 489200

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.

Take particular care when opening the 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.

Handle baked potatoes carefully, occasionally they may burst in the oven or whilst being handled.

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

Avoid opening the main oven door unnecessarily as this will cause heat loss and lengthen the cooking time, as the oven recovers heat. NB: Use of this this product may increase ambient room temperature.

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. High or Full setting will not necessarily cook the potatoes quicker -moderate heat for longer is preferable.

Our figures are based on 8oz potatoes, and much larger ones will require longer baking. When using larger potatoes adjust the oven capacity accordingly. Taking the trays out and positioning the potatoes before loading will enable you to gain the maximum capacity from your baker, but always remember to use a heat pad when placing hot wire trays directly onto a work surface.

The Bain Marie unit is designed to keep toppings hot whilst being served – it is NOT suitable to cook toppings from cold. Please ensure, therefore, that all hot toppings & fillings are thoroughly cooked elsewhere before being transferred to the Bain Marie unit.

Prior to cleaning the oven we recommend that the Bain Marie wet well is emptied - take care when emptying as the water in the wet well may still be very hot.

CLEANING AND MAINTENANCE

Always allow the oven to cool and unplug it at the socket before cleaning.

When the oven has cooled, clean the interior with warm soapy water and a cloth and/or a proprietary stainless steel cleaner.

For ease of cleaning, you may remove the wire trays and the fan/element cover from inside the oven. NB: you only need loosen the screws holding the fan cover in place – do not fully remove.

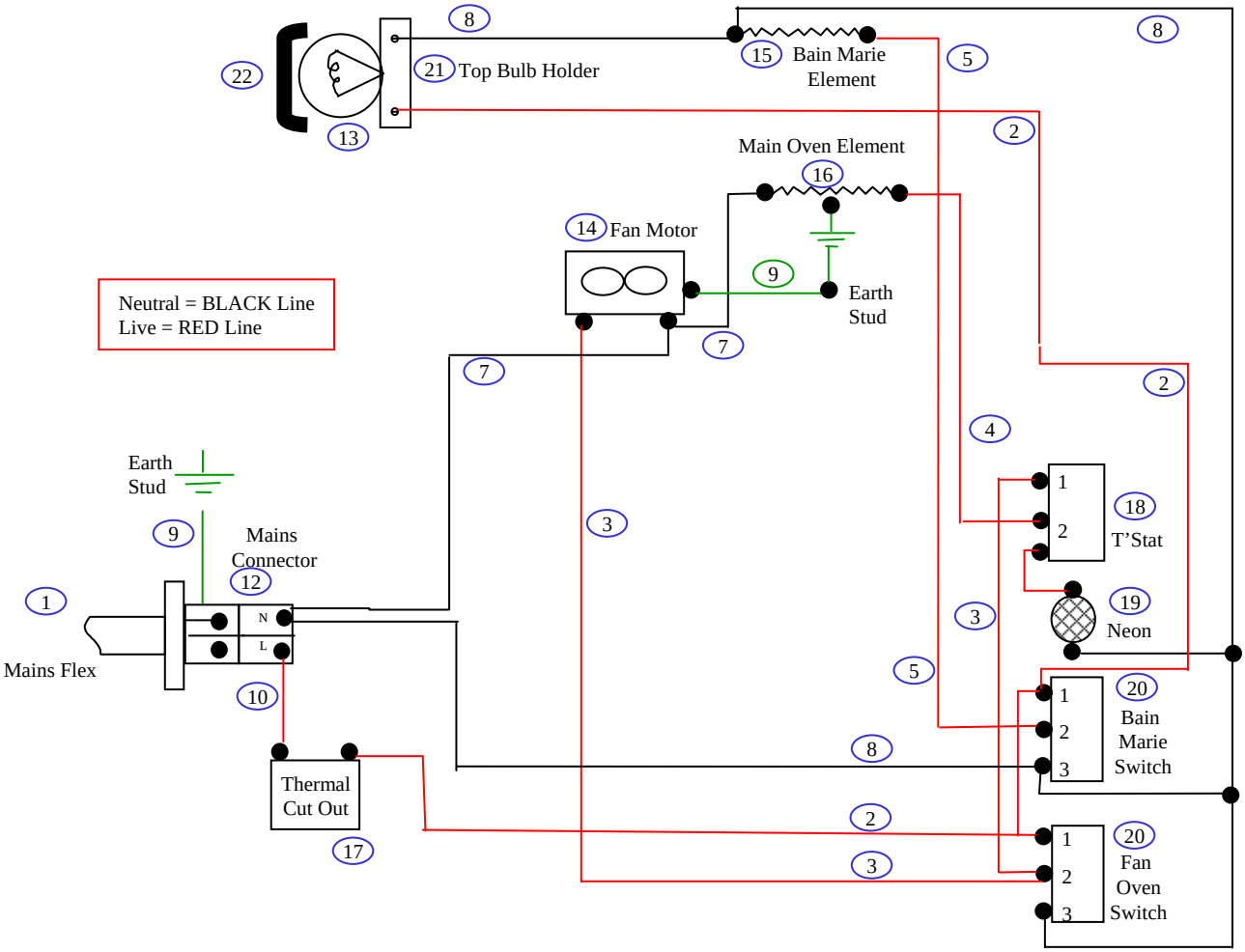
Clean the Bain Marie pots in warm soapy water or a dishwasher after each use. Clean glass with a glass cleaner for ovens. Other metal surfaces may be cleaned with warm soapy water and a soft cloth. Dry off all surfaces with a soft cloth to prevent smears. Stubborn spills or marks may be removed more easily when the oven is still slightly warm.

The menu board can be wiped off with a damp cloth. This can also be fully removed for easier cleaning – simply lift up and out of the channel guides.

Never use abrasive or corrosive materials on any of the oven surfaces.

Do not submerge this baker in water or use any water jets to clean it.

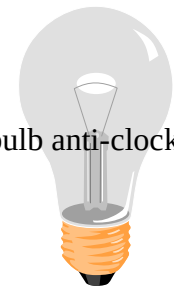
Wiring Diagram – Classic Compact Oven



Electrical Component List

1	Mains Flex	190201	13	Top Oven High Temp Bulb	400125
2	Wires Red	CC9001	14	Fan Motor	700000
3	Wires Red	CC9002	15	Bain Marie Element	CC9010
4	Wires Red	CC9003	16	Main Oven Element	700001
5.	Wires Red	CC9004	17	Thermal Cut Out	190222
7	Wires Black	CC9005	18	Thermostat	190303V
8	Wires Black	CC9006	19	Neon Indicator (with tails)	190303A
9	Wires Earth	CC9007	20	Switch	190001
10	Wires Red	CC9008	21	Square Top Bulb Housing)	complete unit:
12	Mains Connector	190306V	22	Square Bulb Holder Lens)	500121

BULB CHANGE – TOP OVEN



- Disconnect the oven from mains supply.
- Pull or leaver off square glass bulb cover, carefully unscrew bulb anti-clockwise.
- Reverse for assembly
- Bulbs are not covered by guarantee

FAULT FINDING GUIDE

PROBLEM	CHECK
Nothing works	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** oven not working! If all above are OK but oven still does not heat up - see next section
Oven not heating up	Turn oven thermostat knob to mid setting (150-200ºC) in line with neon. Does the neon light up ? **Yes** - look inside oven to see if fan blade is turning (F models only) **No (and fan not turning)** - consult Service Engineer
Oven burning product	Is thermostat turned **above** 220 ºC (temperature in line with neon)? **Yes** - try a lower setting (180 - 200 ºC) *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 ºC) 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

SERVICE SHEET

DISCONNECT FROM ELECTRICITY SUPPLY BEFORE COMMENCING SERVICE

1. **Replacing top oven bulb**
   Access is gained through top oven door. Lever off the glass cover and unscrew bulb. Replace cover ensuring cut-out in cover is over bulb housing side.
2. **Replacing Door Seal (Main Oven)**
   Lift door off hinges and lie flat with seal facing upwards. Unscrew all screws next to seal, remove seal and replace. Reverse process.
   * Ensure seal is tucked inside lip on cast door and is even all round before fully tightening screws. Do **not** over tighten!
3. **Replacing Top Oven Bulb Assembly**
   Remove stainless steel oven top, 8 screws, pull off wire connectors. Assembly can be removed through oven after pushing in clamps around sides. Reverse process to refit.
4. **Replacing Top Oven Element**
   4.1 Remove glass menu board
   4.2 Remove stainless steel oven top
   4.3 Remove 2 screws holding Bain Marie element tray
   4.4 Carefully pull out Bain Marie element tray away from controls
   - Pull off connections
   - Unscrew element
   - Refit new element
   - Reverse process

GUARANTEE

All equipment is covered by 1 year parts and labour guarantee from the time of purchase, this does not effect your statutory rights.

Bulbs, fuses, glass and damage to mains lead are not covered by the manufacturers guarantee.

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.

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 your supplier if you have any problems, whenever possible, we will attempt to advise you over the telephone in order to avoid any unnecessary delay to yourselves.

For future reference please write your equipment serial number here.

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