



UK OPERATING INSTRUCTIONS

BAKE KING

AND

BAKE KING MINI



Bake King (stainless steel)



Bake King (in black)

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 13 amp electrical socket, do not share this socket using a multi adaptor as the permitted electrical load for the supply will be exceeded. Bake King Mini – 2460watts, Bake King-2660watts.

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

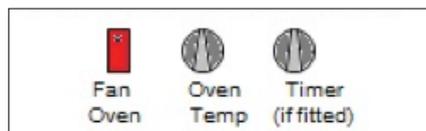
Always apply the basic safeguards you would follow when using any cooking equipment or handling hot food. Always use an oven glove or gauntlet when operating the baker or removing potatoes from it.

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.

Bake King Mini
(2 x trays inside main oven)

Bake King
(3 x trays inside main oven)



Cooking Instructions for Jacket Potatoes

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.

Place the loaded trays into the oven, if your Bake King or Bake King Mini has a timer fitted you may now set the timer to the required amount of minutes for cooking, this timer will not turn the oven off but a bell indicates the amount of time passed and the dial returns to zero.

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 a temperature of around 95 ~120°C

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:

| | | |
|-----------------------|------------------------|-----------------------------------|
| Bake King Mini | 24 x 8oz/225gr | Approx 60 minutes at 200°C |
| | 18 x 10oz/284gr | Approx 70 minutes at 200°C |

| | | |
|------------------|------------------------|-----------------------------------|
| Bake King | 50 x 8oz/225gr | Approx 60 minutes at 200°C |
| | 40 x 10oz/284gr | Approx 70 minutes at 200°C |

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.

REMEMBER - This baker is a highly efficient convection oven, select the temperature you require and use it like you would any other commercial oven to cook any foodstuff you choose!

Recommendations for baking potatoes

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 the longer it is stored (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.

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

CHANGING BULBS

Disconnect oven from electricity supply.

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

Lever off the glass cover and replace the broken bulb.

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**

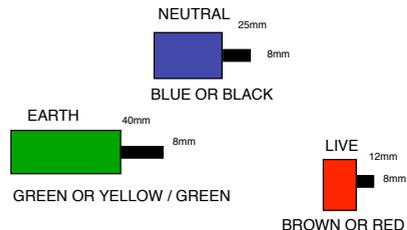
Prepare all 3 wires using trimming template
Loosen cord grip

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 Vista bain marie with gantry, hot plate and Vista hot food merchandiser. All fully portable and made by us at King Edward.

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



King Edward Catering Equipment

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ALL KING EDWARD PRODUCTS ARE DESIGNED
AND MADE BY US IN THE UK