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# OPERATING INSTRUCTIONS

## CLASSIC 25 OVEN

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BEDIENUNGSANLEITUNG  
MODE D'EMPLOI  
GEBRUIKSAANWIJZING



**PLEASE READ CAREFULLY**

Revised 26/03/2009

## **INSTALLATION INSTRUCTIONS**

We recommend that wherever possible, the baker is sited near adequate extraction / ventilation to assist with the disposal of steam.

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.

## **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.

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 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.

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

## **INSTRUCTIONS FOR USE**

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

Plug the oven 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 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 show 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. At this stage you may use the timer by setting it to the desired cooking time. The red neon will then go off when the bell rings at the end of the cooking period; but PLEASE NOTE - the oven will not automatically turn off!

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.

# SERVICE SHEET

## DISCONNECT FROM ELECTRICITY SUPPLY BEFORE COMMENCING SERVICE

### 1. Replacing top oven bulb

Access is gained through top oven door. Lever off glass cover, 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.

### 4. Replacing Thermal Cut-out

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.

### 5. Replacing Main Oven Fan

5.1 Remove element cover from inside oven

5.2 Unscrew central nut anticlockwise, remove fan blade

5.3 Remove fan motor access panel

5.4 Remove thermal cut out

- 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

### 6. Replacing Fan Oven Element

6.1 As 4.1

6.2 As 5.4

6.3 Disconnect element connections

6.4 As 5.1

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

## OVEN COMPONENT LIST

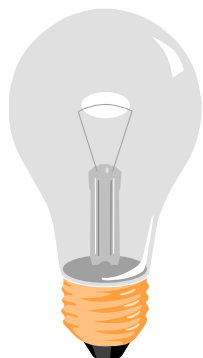


### Part Description

- |     |                                    |
|-----|------------------------------------|
| 1   | Top Oven Crumb Tray                |
| 2   | Removable Element cover            |
| 3   | Wire Shelf Tray                    |
| 4   | Main oven door seal                |
| 5/6 | Door catch & stud                  |
| 7   | Rubber Foot                        |
| 8   | Control Knobs                      |
| 9   | Fan On-Off rocker switch           |
| 10  | Door hinge pins (top and bottom)   |
| 11  | Front Panel Glass                  |
| 12  | Display area - high temp bulb      |
| 13  | Display area - rect. lamp assembly |

### Part Number

- |                 |
|-----------------|
| CL/OV-25-TOCT   |
| PB1-EC          |
| 700118V         |
| 700129V         |
| 500115 complete |
| C-RF            |
| 190304          |
| 19001A          |
| 700122          |
| KEC/24          |
| 400125          |
| 500121 n        |



### CHANGING THE BULB IN TOP DISPLAY AREA

Disconnect/Unplug the oven from the mains electricity. Pull or lever off square glass bulb cover. Carefully unscrew or pull out the old bulb (anti-clockwise) and remove. Replace with new bulb. Replace bulb cover.

NB: Bulbs are not covered by guarantee.

## **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 display area, the potatoes will inevitably reduce in core temperature. The display area 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!**

## **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.

## **CLEANING & 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 glass with a glass cleaner for ovens. Exterior 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 or with a proprietary glass cleaner. The menu board can also be fully removed for easier cleaning – unscrew the retaining bolt at the base of the oven and allow the board to drop out. Reverse process to reassemble.

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

Oil or grease the door catch regularly.

**DO NOT SUBMERGE THIS BAKER IN WATER OR USE ANY WATER JETS TO CLEAN IT**

## 7. Replacing Thermostat

7.1 As 5.1

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

7.3 As 4.2

7.4 As 4.3

7.5 As 4.4

7.6 Remove control knob and 2 screws from front

7.7 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.

## 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 below

OVEN NOT HEATING UP

Turn oven thermostat knob to mid setting (150 - 200°C) in line with neon: does neon light up ?

**Yes** - look inside oven to see if fan blade is turning (Fmodels only)

**No and fan not turning** - consult service engineer

OVEN BURNING PRODUCT

Is thermostat turned **above** 220 °C (temperature in line with neon)?

**Yes** - try a lower setting (180 - 200 °C)

\*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 °C) or off ?

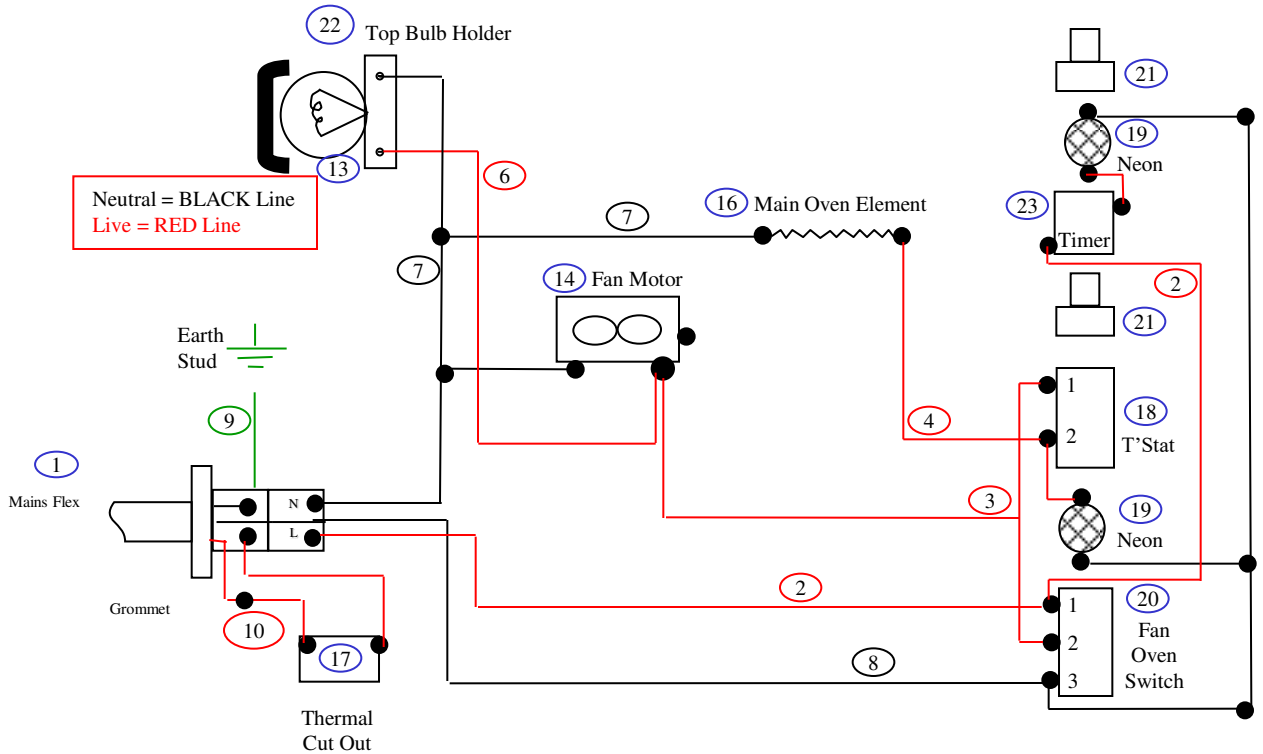
**No** - consult service engineer

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

# WIRING DIAGRAM

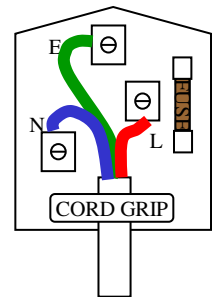





## ELECTRICAL COMPONENT LIST

1	Mains Flex	190201	13	Top Oven High Temp Bulb	400125
2	Wires Red	CO9001	14	Fan Motor	700000
3	Wires Red	CO9002	16	Main Oven Element	700001
4	Wires Red	CO9003	17	Thermal Cut Out	190222
6.	Wires Red	CO9004	18	Thermostat	190303V
7	Wires Black	CO9005	19	Neon Indicator (with tails)	190303A
8	Wires Black	CO9006	20	Fan on/off rocker Switch	190001a
9	Wires Earth	CO9007	21	Control knobs	190304
10	Wires Red	CO9008	22	Square Bulb Holder	500121
11	Wires Red	CO9009	23	90 minute timer	T-90
12	Mains Connector	190306V			

## WIRING INSTRUCTIONS

- Prepare all 3 wires using trimming template
- Loosen cord grip
- Wire in the sequence N. L. E.
- Ensure terminal screws are tight
- Always use correct fuse - fit 13 amp (Brown)
- Tighten cord grip onto cord before replacing cover



25mm	12mm	40mm
		
NEUTRAL / BLUE OR BLACK	LIVE / BROWN OR RED	EARTH / GREEN OR YELLOW / GREEN

*If in doubt contact a qualified electrician. THIS APPLIANCE MUST BE EARTHED*

# GUARANTEE

All King Edward equipment is covered by a 1 year guarantee from the time of purchase; this does not effect your statutory rights. Depending on the contract you have entered into with your supplier, the guarantee may cover Parts Only or be full Parts & Labour. Please check with your supplier for confirmation.

Irrespective of the level of cover certain items are not covered by the manufacturers guarantee: bulbs, fuses, main oven door seal, glass and damage to the mains lead.

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. In the case of an oven, please ensure the product has not been used within 6 hours of the engineers visit and that it has cooled down sufficiently to work on.

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 King Edward on 01885 489200 or your equipment supplier if you have any problems.

**For future reference please write your equipment serial number here:**

