

Classic Compact Potato Oven



View from operator / door side

The Classic Compact oven is ideal for back bar or counter top cooking, in fact anywhere where space is at a premium. This clever and compact design includes a fan assisted cooking oven, illuminated display/storage area, integral bain maries, menu board and even a surface to prepare the jacket potatoes on before serving. Maximise your potential for sales of highly profitable jacket potatoes with delicious hot toppings with the Classic Compact.

Key features:

- Highly effective fan-assisted convection oven for thorough and flexible cooking
- Suitable for back bar or counter top cooking
- Independently heated two-pot bain marie for delicious hot toppings
- Food grade stainless steel oven interior with rounded corners for safe and easy cleaning
- Illuminated storage / display area
- Slide out serving tray in top display area
- Removable toughened glass write on / wipe off menu board

Technical:

- Thermostatically controlled oven; 0° to 250° C
- Capacity in main cooking oven 25/20 (8/10 oz potatoes)
- Cooking time: Approx 1 hour for 25 x 8oz potatoes
- Display capacity 25/20 (226/283 gram potatoes) in illuminated area
- 2 x fully removable wire shelves (315mm W x 260mm D) for maximum cooking flexibility
- External dimensions: H560mm x W450mm x D450mm inc. glass menu board
- Internal oven dimensions: H220mm x W320mm x D270mm
- Bain Marie capacity – 2 x 1.4 litres s/s pots with notched lids
- Wattage 2695W
- Plugs into standard 13 amp plug socket
- Weight: 38 kgs
- Available in black powder coated finish only



View from customer / menu board side

For more information please contact:

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