The King Edward Potato Baker Range

The King Edward Potato Baker is the ideal way to cook, store and display delicious, perfectly cooked jacket potatoes. The Potato baker uses a fan-assisted convection oven to ensure the most efficient cooking method possible. The potatoes, and any other foodstuff you care to cook in the baker, can be thoroughly and evenly cooked without fear of hot spots or burning.

Jacket potatoes are highly nutritious and are an increasingly popular choice for todays health conscious public. They appeal to all age groups and their versatility is unrivalled - a wide range of both hot and cold toppings give multiple menu options based around the jacket potato.

The King Edward Potato Baker, being both highly visual and attractive, is the ultimate means of cooking and displaying delicious hot jacket potatoes enabling you to maximise your sales of this very profitable meal or snack.

Good design never dates and the King Edward Potato Baker will enhance most environments, whatever the décor or period feel. The timeless good looks and colour options of the King Edward range means that your baker will fit in beautifully with any colour scheme or design layout.

The fan-assisted main oven cooks a batch of potatoes quickly and evenly whilst the illuminated display area entices your customers to buy with its mouth-watering display of ready to serve jackets.

Colours available*

CLARET

BLACK

STAINLESS STEEL

* Colours shown for guideline purposes only. Final manufactured colours may differ. Subject to availability.

About King Edward

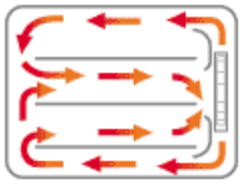
In 1981 we developed the first counter-top potato baker, and despite many flattering imitations since we have remained as market leaders through continual product development and our focus on quality build. King Edward ovens are simply the best potato bakers money can buy.

The flagship Potato Bakers are still hand finished to exacting standards, ensuring optimum operating efficiency. Available in two sizes and a choice of attractive vitreous enamel finishes.

Features

- Stainless steel interior with rounded corners for easy cleaning
- Fully removable wire shelves allows use of the entire oven cavity
- Thermostatically controlled
- Vitreous enamel or stainless steel exterior for unrivalled durability and a perfect finish
- Economical to run
- Portable and plugs into a 13 amp socket
- Independently heated top display area (large baker only)
- 90 minute audible timer

Convection Oven



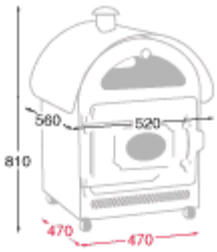
Heat produced by elements is moved quickly around the oven resulting in greater efficiency in terms of electricity consumption and cooking ability. Also, this reduces heat transference to outer casing.

All King Edward bakers have a highly efficient convection oven with a unique air-flow system providing exceptional cooking results - not just for perfect jacket potatoes but for other foods too!

Stainless steel interior

Fan oven air circulation

Easy to use controls

Technical Specification	Small (PB1FV)	Large (PB2FV) 
Height x Width x Depth (mm) (incl. canopy & funnel)	610 x 460 x 480	810 x 520 x 560
Base Size Width x Depth (mm)	410 x 400	470 x 470
Weight (kg)	45	55
Wattage	2505	2985
Volts	220-240	220-240
Capacity (potatoes only) 8/10oz in oven	25/20	55/45
(226/283 g) on display	25/20	60/50
Cooking time (approx.)	60 mins	60 mins

King Edward Catering Equipment

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