

# Majesty Potato Baker

The largest oven in our range, the Majesty can accommodate 100 potatoes in the main oven, and the same amount in the top display/storage area. It is the perfect solution for those venues needing to serve a lot of potatoes in a short space of time.



## High Capacity – High Efficiency

If you have a high volume requirement for jacket potatoes ready to serve at any one time, then the Majesty is your machine! Its highly efficient 6.6kW oven can easily produce an oven full of potatoes in 1 hour, all evenly cooked and with a lovely 'jacket' - no need to put these in foil during cooking or storage - saving you time and money!

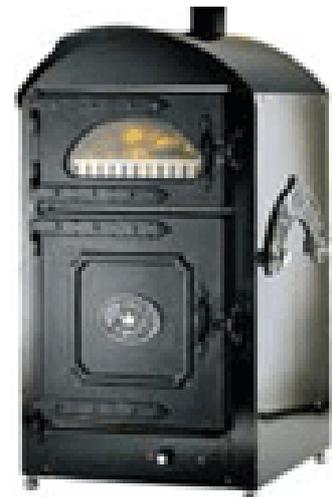
The Majesty is built to the same high standards you have come to expect from King Edward and features our own design air-flow system.

Due to the weight and electrical wiring requirements we recommend that the Majesty is best located as a back bar product. For a completely 'traditional' feel, we can supply the Majesty oven with a retaining flange which would allow you to build the unit into a wall recess, thus freeing up valuable counter space and lending a period feel to any establishment.

## Features & Specification

- High Power Fan Assisted Convection Oven
- Thermostatically controlled; 0° to 250° C
- Electrical loading: 6kW, 3 phase
- External dimensions: 1200mm (H) x 735mm (D) x 685mm (W)
- Base / footprint size: 585mm x 585mm
- Internal oven dimensions: 460mm (H) x 430mm (W) x 500mm (D)
- 3 x fully removable wire baskets allows use of the entire oven cavity; size 412mm W x 450mm D x 45mm H
- Weight: 100kgs
- Cooking: 100 x 10oz potatoes in about 1 hour
- On display: 100 x 10oz potatoes in the illuminated display / storage area
- Stainless steel interior with rounded corners for ease of cleaning
- 90 minute audible timer
- Black powder coated finish only

*Manufacturer reserves the right to change specifications without prior notice.*



### King Edward Catering Equipment

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