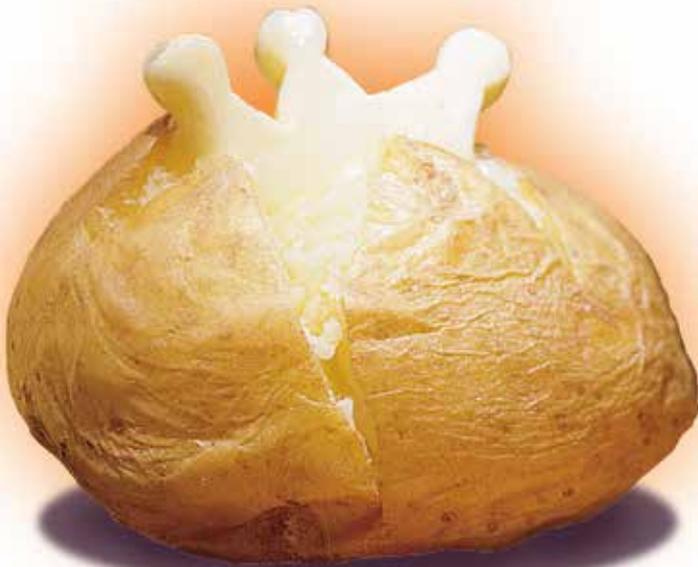




## QUALITY, STYLE, PERFORMANCE THE ORIGINAL AND BEST SELLING POTATO BAKER

We should never underestimate the impact the potato has had on menus throughout the World - they can be found in hearty winter meals and tasty summer salads. With the move towards gluten free diets increasing, baked potatoes provide a popular and healthy alternative to bread, chips and processed potato products. Fresh potatoes are inexpensive to buy, easy to store and retain most of their nutrients even when baked.



King Edward Catering Equipment are proud to be at the forefront of the potato baking phenomenon, we designed and produced the World's first counter top potato baker and have continued to lead the market with products we still design and build in Great Britain.

Never one to rest on our laurels we now have a range of ovens in both traditional and contemporary designs to suit any venue, so whatever your requirements, there is probably more than one King Edward oven to suit you.



**FOR PERFECT BAKED POTATOES EVERY TIME**

# FLAGSHIP POTATO BAKERS

As the flagship products in our range, the small and large King Edward Potato Bakers (PB1 and PB2 respectively) still remain unsurpassed in their design, quality and performance. Everything about them oozes potato baking style and they are recognised the World over as the definitive example of traditional potato baking design.

The main ovens are constructed of high quality 304 grade stainless steel; they have rounded corners for easy cleaning and removable chrome plated shelves which enable you to cook any product you like, just as you would expect to find in any commercially made convection oven. Heat up from cold is fast, these ovens are highly efficient and are thermostatically controlled at various temperatures up to 250°C - another good reason to make use of their full capabilities and cook other products too.



The Potato Bakers are available in two sizes as illustrated here  
**Large King Edward Potato Baker (PB2) - left**



- Choice of tough, easy clean vitreous enamel exterior in black or claret finish - or stainless steel finish
- Stainless Steel convection oven
- Independent “boost” heat to display oven
- Audible Timer
- Switch from “cook and display” to “display only”
- 55 minute cooking time for full load of potatoes
- Up to 50 x 10oz cooking plus up to 50 x 10oz on display
- Up to 60 x 8oz cooking plus up to 60 x 8oz on display
- Fully insulated with solid brass or chrome embellishments
- Illuminated display oven & gallery
- Suitable for counter top or back bar use

Ext dims:	810mm H x 520mm W x 560mm D
Weight:	55Kgs
Electrical:	13 amp: 2985W

The **Small King Edward Potato Baker (PB1)** right  
 Like the large Potato baker only smaller:

- 20 x 10oz cooking, 20 x 10oz on display
- 25 x 8oz cooking, 25 x 8oz on display
- 55 minute cooking time for full load of potatoes
- Tough, easy clean vitreous enamel exterior with brass embellishments
- Stainless Steel version with chrome embellishments
- Audible Timer
- Available in Black, Claret or Stainless Steel
- Fully insulated
- Illuminated display oven and brass gallery



Ext dims:	610mm H x 460mm W x 480mm D
Weight:	38Kgs
Electrical:	13 amp: 2505W

**Who can resist the obvious charm of the King Edward Potato Baker?**

# CLASSIC ECONOMY & STYLE

Echoing the same brilliant design of the PB1 and PB2 the Classic range uses its simpler construction and straightforward design to bring you an economically made potato baker with the same high quality performance you expect from King Edward products. With a choice of finishes, and an integral write on, wipe off menu board on the customer side, these bakers feature cast aluminium oven doors and traditional styling to compliment any establishment. Rest assured, we still use the same King Edward convection oven and components throughout our range, we don't compromise on quality so you don't have to either.



## Classic 25 Potato Baker

- Choice of satin black or stainless steel finish, with easy clean stainless steel convection oven
- 55 minute cooking time for full load of potatoes
- 20 x 10oz cooking, 20 x 10oz on display
- 25 x 8oz cooking, 25 x 8oz on display
- Fully insulated – highly energy efficient
- Illuminated display oven - stored potatoes can be seen from front and back, and so can be used as either back bar or counter top unit
- Small footprint – just 450mm x 450mm

Ext dims:	650mm H x 450mm W x 450mm D
Weight:	38Kgs
Electrical:	13 amp: 2445W



## Classic 50 Potato Baker

- Satin black finish, with stainless steel easy clean convection oven
- 55 minute cooking time for full load of potatoes
- Up to 50 x 10oz cooking plus up to 50 x 10oz on display
- Up to 60 x 8oz cooking plus up to 60 x 8oz on display
- Fully insulated – highly energy efficient
- Illuminated display oven - stored potatoes can be seen from front and back, and so can be used as either back bar or counter top unit
- Stored potatoes on view front and back
- 500 x 470mm footprint

Ext dims:	750mm H x 510mm W x 540mm D
Weight:	42Kgs
Electrical:	13 amp: 2645W



For real high capacity output you need our **Majesty potato baker.**

This oven can bake up to 100 potatoes in around 60 minutes and then store them in the illuminated display oven above. It's a real heavy duty workhorse and is ideal for large venues such as sports stadiums, universities and exhibition venues.

- Epoxy black exterior
- Stainless steel convection oven
- 3 internal baskets
- Shelves available as optional extra
- Available in 3phase or single phase – 6kw

Ext dims:	1200mm H x 685mm W x 735mm D
Weight:	100Kgs
Electrical:	6kW; 3 phase required

# KING OF THE BAKERS

Naturally you know by now that King Edward potato bakers are leagues ahead in terms of efficiency, reliability and design but you might be looking for a versatile oven that says “potato baker” when you want it to whilst still delivering high performance and durability as a well designed commercial oven. The **Bake King** is all this, its drop down main oven door is both practical and aesthetically pleasing, allowing you full view of the illuminated interior whilst being easy to clean and operate. The display oven is also illuminated and can be viewed from both sides of the baker allowing it to be both back bar and counter top. It has a write-on, wipe-off menu board and its versatile design means it looks great in both traditional and modern settings.

- Choice of satin black or stainless steel finish
- Stainless steel easy clean convection oven



- 55 minute cooking time for full load of potatoes
- Up to 50 x 10oz cooking plus up to 50 x 10oz on display
- Up to 60 x 8oz cooking plus up to 60 x 8oz on display
- Fully insulated
- Illuminated display oven
- Stored potatoes on view front and back
- 500 x 470mm footprint
- Suitable for Back bar or Counter top operation

Ext dims:	750mm H x 500mm W x 580mm D
Weight:	42Kgs
Electrical:	13 amp: 2700W



And if you want Bake King styling but don't need the capacity, the **Bake King Mini** is the one for you!



- Potatoes on display both counter top and back bar
- 20 x 10oz potatoes cooking, 20 x 10oz on display
- 25 x 8oz potatoes cooking, 25 x 8oz on display
- 55 minute cooking time for full load of potatoes
- 0 to 250°C thermostatically controlled
- Choice of satin black or stainless steel finish
- Stainless steel easy clean convection oven

Ext dims:	643mm H x 455mm W x 455mm D
Weight:	31Kgs
Electrical:	13 amp: 2500W

# COMPACT & BRILLIANT

We all want value for money and our discerning customers want the best they can get at a price they can afford - our King Edward Compact packs a lot of punch for low investment but still delivers high on performance. Using the same basic oven design as the similar capacity PB1 and Classic 25, the Compact manages to cram in a lot of useful features - a highly efficient convection oven, an independently controlled Bain Marie and an illuminated display oven.

In providing all these things we don't compromise on brilliant design - your customer can still see the potatoes on display in the top oven from both sides, meaning you can place this oven on counter top or back bar according to your needs. And if it happens to be a counter top the write-on, wipe-off menu board is an added bonus!



## Classic Compact oven:

- Satin black epoxy coated exterior with easy clean stainless steel convection oven
- Independently controlled dry heat Bain Marie
- 2 x 1/6 GN pans, 100mm deep, supplied with lids
- Fully removable write on, wipe off menu board
- Potatoes on display when used as counter top or back bar
- 20 x 10oz potatoes cooking, 20 x 10oz on display
- 25 x 8oz potatoes cooking, 25 x 8oz on display
- 55 minute cooking time for full load of potatoes
- 0 to 250°C thermostatically controlled
- Cast aluminium door



Ext dims:	560mm H x 450mm W x 450mm D
Weight:	38Kgs
Electrical:	13 amp: 2695W

## Compact Stainless oven

If you want all the features of the Classic Compact but with a more contemporary look & feel, this oven is perfect for the job. It has an all stainless steel construction giving it clean lines and modern appeal!

Identical operating performance & technical specification to the Classic Compact shown above – just in stainless steel & with fabricated main oven door.



Ext dims:	560mm H x 450mm W x 450mm D
Weight:	38Kgs
Electrical:	13 amp: 2695W

## Keeping it Lite

The latest addition to our range, the **Compact Lite oven** aims to please when it comes to economy and style. Still featuring an integral 2-pot Bain Marie, stainless steel oven and the all important display oven visible from both sides, - this baker provides instant appeal from the smallest of counter space.



- Satin black Epoxy coated or stainless steel finish
- Stainless steel oven interior
- 0 to 250°C thermostatically controlled
- Dry heat Bain Marie (2 x 1/6GN, 100mm)
- 15 x 10oz cooking plus 15 x 10oz display
- Use as back bar or counter top

Ext dims:	480mm H x 450mm W x 490mm D
Weight:	27Kgs
Electrical:	13 amp: 2695W



# BAIN MARIES, COLD SERVERS & HOT FOOD DISPLAYS

You've cooked the potatoes – so what next? What fillings are you going to serve with them and how are you going to do it? King Edward have a range of Bain Maries and cold servers designed to complement our potato bakers or stand alone on any counter with pride.

## King Edward Bain Maries

- Small Bain Marie – 250W with 4 x 1/6th GN pans
- Large Bain Marie – 500W with 4 x ¼ GN pans
- Choice of three finishes – stainless steel or black or claret vitreous enamel .

Ext dims:	Small – 200mm H x 400mm W x 330mm D Large – 200mm H x 600mm W x 330mm D
Weight:	Small - 9kgs; Large – 12kgs
Electrical:	Both 13 amp; Small – 500W; Large – 750W



## King Edward Cold Servers

Using frozen eutectic ice packs placed underneath stainless steel g/n containers, our cold servers are perfect for displaying pre-chilled butters, relishes, mayonnaise, cheese, etc. to go with your jacket potatoes.

- Choice of Small (4 x 1/6th GN pans) or Large (6 x 1/6th GN pans)
- Choice of finish – stainless steel or black or claret vitreous enamel

Ext dims:	Small - 130mm H x 400mm W x 330mm D Large – 130mm H x 600mm W x 330mm D
Weight:	Small - 9gs; Large – 12kgs

## Last but not least – the King Edward Hot Food Merchandiser

Based on the same high quality design of our flagship Potato bakers, this attractive front of house merchandiser devotes the whole of its interior space to displaying already cooked hot food of any sort.

Finished in Black, Claret or Stainless steel its full length doors both front and back provide great access and show off its illuminated interior beautifully.

- Capable of displaying up to 80 potatoes
- Glass doors open to both sides, for self-service if required

Ext dims:	640mm H x 515mm W x 533mm D
Weight:	39Kgs
Electrical:	13 amp: 1438W



Our carbon footprint is low but our standards are always high - at King Edward we design and manufacture all of our products here at our factory in Bromyard; we don't import or re-badge and we source our components from UK based companies whenever possible. We believe quality components and materials ensures a better product - giving our customers increased reliability and operating performance.

**Ph: 1800 265 771**  
**www.perfectfry.com.au**

