

# The King Edward Classic 25 Oven

The Classic 25 oven combines traditional appeal with contemporary performance. The fan-assisted convection oven is highly efficient and offers great versatility for all your cooking needs. Not only will it produce delicious hot jacket potatoes time after time, the oven can also be used to prepare pizzas, pies, pastries – in fact anything you would cook in any other normal oven. Maximise your sales potential with the Classic 25 oven.

## Key features:

- Highly effective fan-assisted convection oven for thorough and flexible cooking
- Suitable for back bar or counter top cooking
- Food grade stainless steel oven interior with rounded corners for safe and easy cleaning
- Illuminated storage / display area to hold and present jacket potatoes when ready to serve
- Slide out serving tray in top display area
- 90 minute audible timer
- Removable toughened glass write on / wipe off menu board



View from operator / door side  
- oven in black finish

## 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) in illuminated area
- Recommended storage time – up to 90 minutes after cooking
- 2 x fully removable wire shelves (315mm W x 260mm D) for maximum cooking flexibility
- External dimensions: H650mm x W450mm x D450mm inc. chimney flue & door handles
- Internal oven dimensions: H220mm x W320mm x D270mm
- Wattage 2445W
- Plugs into standard 13 amp plug socket
- Weight: 38 kgs
- Available in black powder coated finish or stainless steel



View from menu board side –  
oven in stainless steel finish

For more information please contact:

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