

Classic 50 Potato Oven

An economical alternative to our flagship large King Edward Potato Baker, the Classic 50 oven can be used in either counter top or back-bar situations and the resulting cost savings means this option is probably the most cost-effective baker in the entire King Edward range.



The Classic 50 potato oven is the ideal solution when you're looking for high volume without the external frills & finishing touches of the PB2FV. Available in powder coated black finish this oven is manufactured to the same exacting standards as all our other products, and meets the CE standard.

With a highly efficient fan assisted convection oven and 2600W element this oven can cook approx 50 potatoes in around an hour, plus hold a similar capacity in the illuminated top display area. With that throughput you'll be able to keep all your customers happy - and all for an astonishingly low price.

And, because this baker uses fan assisted convection cooking it means you can cook any kind of foodstuff - not just potatoes.

Features & Specifications

- Fan assisted convection oven for perfect cooking results
- Thermostatically controlled 0° to 250° C
- Stainless steel interior with rounded corners for ease of cleaning
- Illuminated heated display area for holding potatoes ready to serve
- 3 x removable shelves for maximum cooking flexibility
- 90 minute audible timer
- Capacity in main cooking oven 60/50 (8/10 oz potatoes)
- Display capacity 60/50 (226/283 gram potatoes) in illuminated area
- Cooking time: 50 x 225g potatoes per hour
- Dimensions: 815mm H x 510mm W x 525mm D
- Electrics: 220-240V; 2.6kw; uses 13 amp plug
- Weight: 42 kgs
- Black powder coated finish



Customer view when used as a counter top unit

For further information please contact:

KiD Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness, Cheshire
CH64 8TP
Tel: 0333 123 2450 (low cost) or 0151 650 2332
sales@kidcateringequipment.com

