

The King Edward Majesty Oven

The largest oven in our range, Majesty can accommodate 100 potatoes in the main cooking oven and the same amount in the top storage / display area.



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 the perfect solution. Its highly efficient 6kW fan-assisted convection 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
- Electrical loading: 3 phase only, 6kw
- External dimensions: 1200mm (H) x 585mm (D) x 585mm (W)
- Base size: 585mm x 585mm
- Internal oven dimensions: 460mm (H) x 430mm (W) x 500mm (D)
- Fully removable wire shelves allows use of the entire oven cavity
- Weight: 100kgs
- Cooking: 100 x 10oz potatoes in about 1 hour
- Display: 100 x 10oz potatoes in the illuminated display / storage area
- Stainless steel interior with rounded corners for ease of cleaning
- Thermostatically controlled
- 90 minute audible timer
- Colour options: available in black powder coated finish only



For more information please contact:

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