



AT THE END OF ITS USEFUL LIFE WHICH WE TRUST WILL BE AFTER MANY YEARS USE, ANY APPLIANCE SUPPLIED BY V.B.O. LTD. CAN BE RETURNED TO OUR FACTORY FOR SAFE DISPOSAL AND RECYCLING WHICH WILL BENEFIT THE ENVIRONMENT. WEE DIRECTIVE REG NO WEE/DK0061TU

USER MANUAL
USER MANUAL

The Red Food Box



Our policy is one of continual improvement in design and development and we reserve the right to change specifications without notice, therefore strict accuracy of illustrations and descriptions cannot be guaranteed. Our policy is one of continual improvement in design and development and we reserve the right to change specifications without notice, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

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The Red Food Box
TECHNICAL DATA

Dimensions

Height: 735mm
Width: 435 mm
Depth: 435 mm
Weight: 27.25 kgs

Electrical Capacity

Volts 220-240 50Hz~
Heating Element 750 watt
Illumination 2x25watt lamps rated 300°
1x20watt low energy lamp

INSTALLATION

- The Red Food Box is intended for internal use only.
- The appliance should be positioned to minimise accidental contact whilst operational.
- It should be placed on a strong, flat, stable surface. This surface, and any adjoining partitions or walls must be made from non-combustible heat insulating materials.
- Do not stand this appliance on heat-sensitive material, such as plastic or paper table cloths.
- Do not site above other equipment/ranges, or directly under electrical fittings.

Soupercan is a Registered Trademark of Victorian Baking Owens Limited



Other Products Available From



Soup Kettles:

Beautiful Range of Traditionally designed Soup Kettles, own branding available.



SOUPERCAN™
soup warmer range



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Other Products Available From



Potato Ovens:
Beautiful Range of Traditionally designed
Baked Potato Ovens



The Bakemaster



The Village Stove



The Queen Victoria



The 'Big Ben' Mobile Oven

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ELECTRICAL CONNECTION

WARNING – This appliance must be earthed. Refer to rating plate for voltage, and check that the appliance voltage corresponds with the supply voltage.

The flexible mains lead is supplied connected to a B.S.1363 fused plug, having a fuse of 13amp capacity. Should this plug not fit the socket outlet in your establishment, it should be cut off and replaced with a suitable plug, as outlined below.

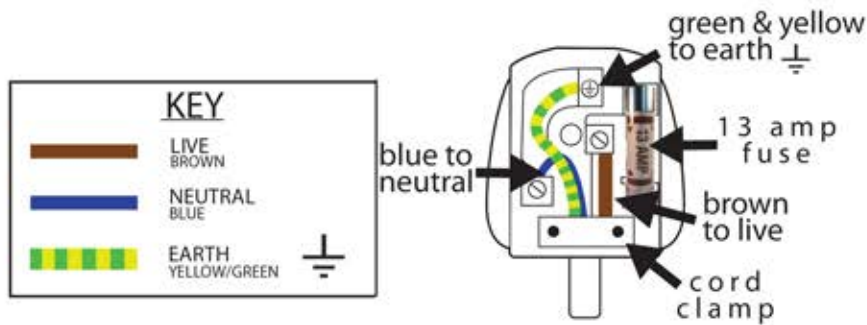
NOTE: If the original plug is removed such a plug cannot be used for any other appliance, and should therefore be properly disposed of, and not left where children might find it and plug it into a supply socket, with the obvious consequent danger of electrocution.

APPLICABLE ONLY IF THE MOULDED PLUG IS REMOVED.

The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13amp capacity. If a B.S.1363 fused plug is used, it must be fitted with a 13amp fuse, which is approved to B.S.1362.

We recommend the use of good quality plugs and wall sockets that can be switched off when the Bain Marie is serviced, or cleaned.

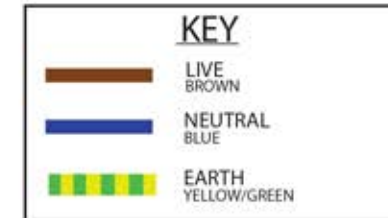
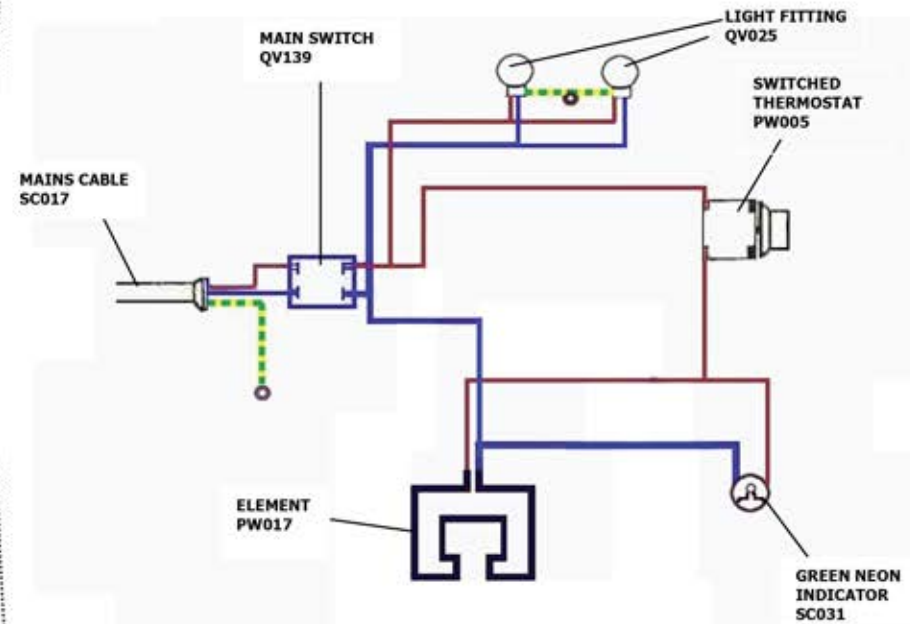
IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:- The wire which is coloured green and yellow must be connected to the terminal in the plug, which is marked with the letter E, or by the earth symbol, or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N, or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the L, or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If the socket outlets in your establishment are not suitable for the plug supplied with your oven, it should be removed and the appropriate plug fitted. If you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it must be replaced by Part No. QV16, and the repair carried out by a qualified electrician. The plug and socket must be accessible after installation.

WIRING DIAGRAM



APPLICABLE ONLY IF MOULDED PLUG HAS NOT BEEN REPLACED

After replacement of a fuse in the plug, the fuse cover must be re-fitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured marks or insert on the base of the plug. Always state this colour when ordering a replacement fuse cover. Only 13amp replacement fuses which are ASTA approved to B.S. 1362 should be fitted.

The appliance should be plugged into a socket outlet, which is properly connected to the main electricity distribution system and efficiently earthed.

EXPORT: For export Victorian Baking Ovens Limited will endeavour to fit a suitable plug.

ELECTRICAL REQUIREMENTS

Mains Lead Length

The flex supplied with this appliance may be longer than necessary for the position in which it will be used. The correct length of flex should reach from the socket to the appliance without straining the connections or allowing a loop of flex to lie on, or hang over the edge of the work surface.

GENERAL OPERATION

During normal operation, parts of this appliance will become hot. Precautions must be taken to avoid accidental burns. Training should be given on the use of the appliance and suitable protective wear issue for operating and cleaning.

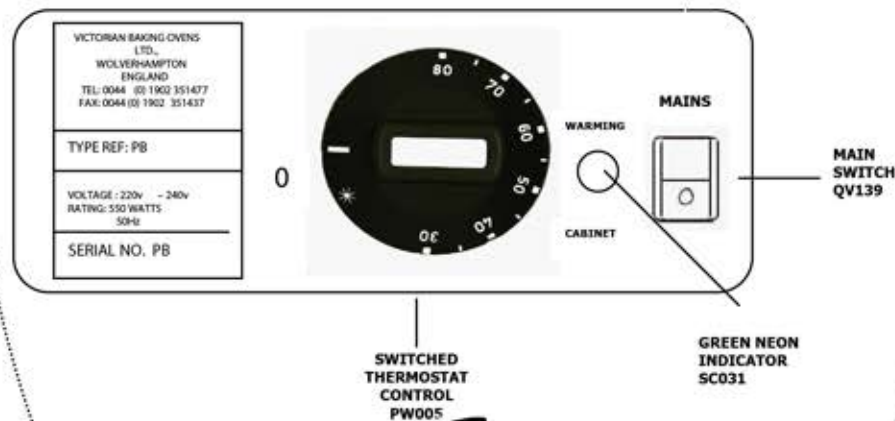
Suitable fire fighting equipment should be in the vicinity and operatives informed of its whereabouts and use.

MOST IMPORTANT

If the appliance fails to operate, consult a qualified electrician.

During normal operation, parts of this appliance will become hot. Precautions must be taken to avoid accidental burns. Training should be given on the use of the appliance and suitable protective wear issued for operating and cleaning.

Suitable fire fighting equipment should be in the vicinity and operatives informed of its whereabouts and use.



SAFETY AND HEATING RECOMMENDATIONS

- The Princess is ideal for displaying warm food, but is not suitable for cooking.
- We strongly recommend the Princess is sited out of reach of children.
- Always use oven gloves when operating hot equipment.
- Never cover trays with foil as this prevents the heat from rising, and subsequently the base of the Princess becomes too hot and causes damage.
- Although the Princess operates within specified standards, the Princess glass door and sides will become hot.
- Set the thermostat at maximum heat and allow to pre-heat for 30 minutes before use.
- Always keep food warm above 63°C.
- We recommend that re-heating pre-cooked food should reach 82°C before being served for immediate consumption.
- To maintain humidity, always ensure water is in the vessel located in the baffle situated above the electric element. Always remove water vessel for refilling and disconnect at mains.
- Never display delicate flavoured foods with strong flavoured foods, such as fish.
- Remember foods have different shelf lives. Always follow the instructions on the goods, or seek advice from your food suppliers.
- Some foods such as baked potatoes keep their moisture longer if wrapped in foil.
- Do not cover the Princess with wet cloths or towels for drying purposes.**
- Periodically grease catches with edible oil or grease for ease of use.
- If a bulb change is necessary, disconnect Princess and replace bulb carefully.
- The glass is toughened glass and will withstand high temperatures, but will not resist sudden changes. **Do not submerge hot glass in cold water.**
- For service or maintenance contact your supplier.
- If Princess is not operating, always check fuse in plug.
- Do not attempt to move Princess whilst switched on or hot.**

MAINTENANCE SAFETY

Your appliance has been designed and engineered to the relevant standards of which safety is of paramount importance.

Victorian Baking Ovens Limited wish to continue their customer care policy after sales, by advising their clients that if any remedial work is required to their unit, **IT MUST BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.** To the latest national standards or regulations, any replacement parts can be obtained through your supplier, or direct from the manufacturer, thus ensuring your appliance is to its original specification.

**CAUTION:- BEFORE CARRYING OUT MAINTENANCE DISCONNECT FROM POWER SUPPLY
AFTER MAINTENANCE OR DISCONNECTION OF ELECTRICITY ALWAYS CHECK FOR SOUNDNESS**

CARE AND CLEANING

Disconnect and allow oven to cool before cleaning.
THIS APPLIANCE MUST NOT BE JET CLEANED.

Area:

Internal and External
Stainless Steel
Warmer Base
Glass

Shelf

Brass Parts

Cleaning Method:

Wipe with a cloth, wrung out
In hot soapy water
In hot soapy water
In hot soapy water

A soapy cleaning pad

Proprietary cleaner

Do Not Use Abrasives

Care Must Be Taken To Avoid Electrical Parts Getting Wet

**WHEN LIFTING THE BAIN MARIE LIDS, CARE SHOULD BE TAKEN WITH REGARD
TO THE EMISSION OF HOT STEAM AND CONDENSATION.**

ALWAYS DISCONNECT APPLIANCE AND ALLOW TO COOL BEFORE CLEANING, OR RELOCATING.

THIS APPLIANCE MUST NOT BE JET CLEANED

DO NOT IMMERSE APPLIANCE IN WATER

IMPORTANT!

PLEASE ENSURE THAT ANY COMPONENTS/PARTS/LEADS WHICH BECOME WORN BY USE, OR ACCIDENTLY DAMAGED, **ARE IMMEDIATELY REPLACED BY A QUALIFIED ELECTRICIAN.** WE ARE ABLE TO SUPPLY REPLACEMENT PARTS AT A REASONABLE COST. PLEASE DO NOT HESITATE TO CONTACT US AT www.victorianovens.co.uk or by phone 01902 351477

**VERY IMPORTANT:
DO NOT SUBMIT GLASS TO SUDDEN CHANGE OF TEMPERATURE,
ALLOW TO COOL BEFORE CLEANING**

