

Queen Victoria Potato Baking Oven

TECHNICAL DATA

Dimensions

Height:	87 cm (to top of kettle)
Width:	44 cm
Depth:	46 cm
Weight:	48 kgs

Electrical Capacity

Volts 220 - 240 50Hz~
Oven 3 x 500 watt
Holding Cabinet 250 watt ceramic heater
25 watt oven lamp 300°C (rated)

INSTALLATION

- The Queen Victoria Baking Oven is intended for internal use only.
- When siting the oven, consideration must be taken with regard to the emission of steam and condensation.
 - The oven should be placed onto a level flat secure surface.
 - Check the mains voltage agrees with the marking on the label.
 - Do not install directly under electrical fittings.
- Do not stand this appliance on heat sensitive material such as plastic or paper table cloths.



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.

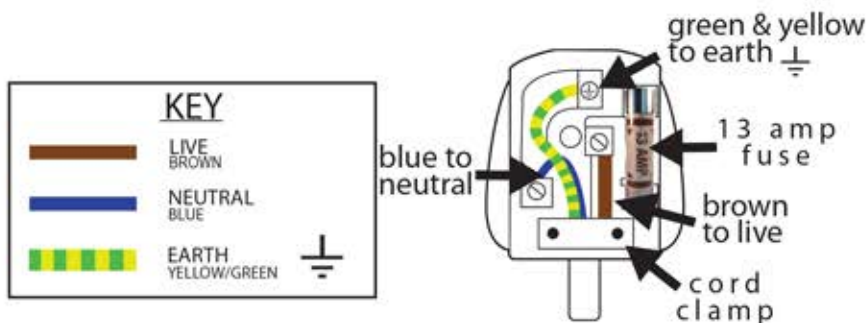
NOTE: If the original plug is removed such a plug cannot be used for any other appliance, and should therefore be properly disposed of, and not left where children might find it and plug it into a supply socket, with the obvious consequent danger of electrocution.

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 oven is serviced, or cleaned.

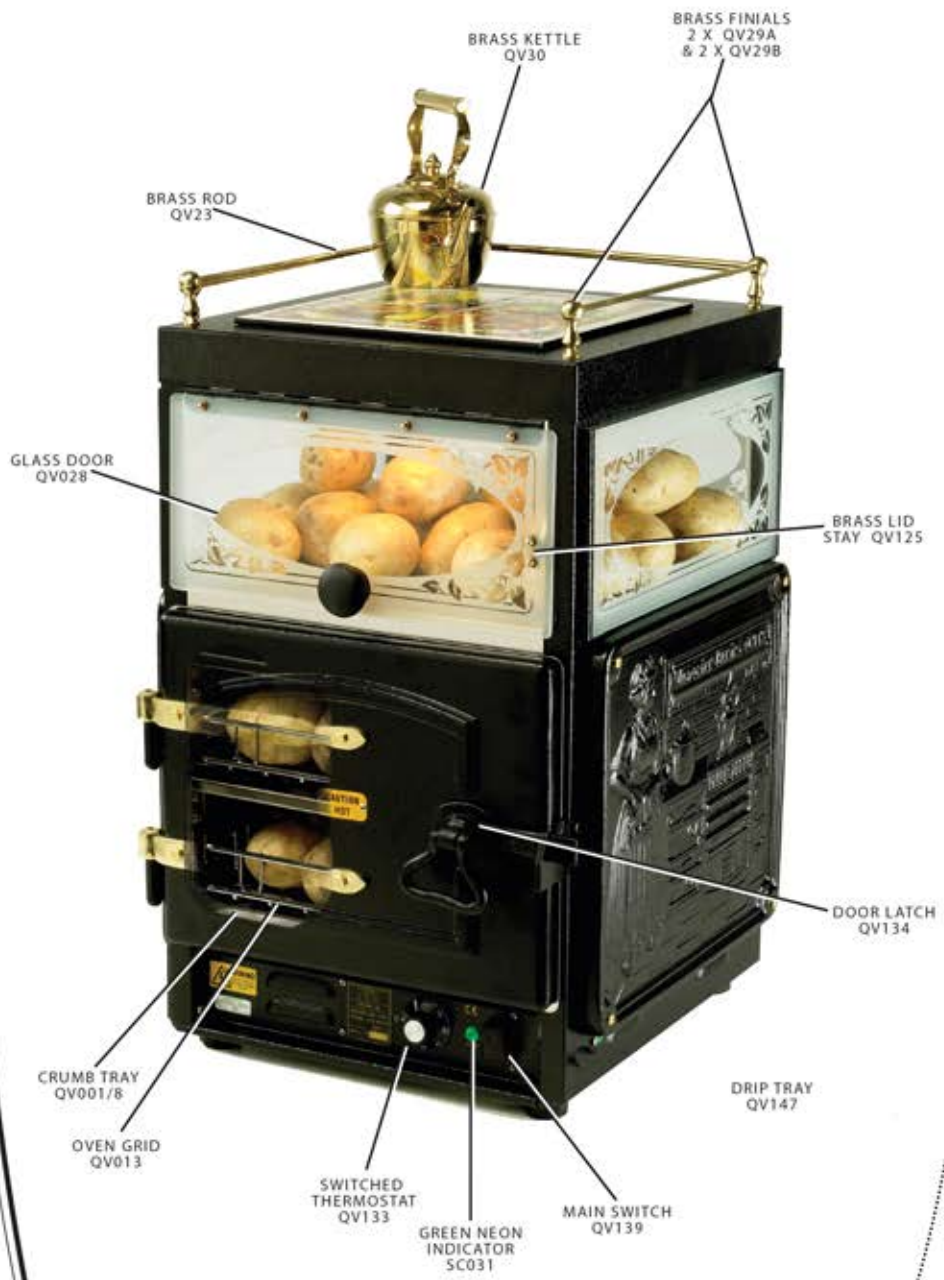
IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



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 letter N, or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter 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.

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.



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.

Setting Unit Controls

To switch on the unit, depress the rocker switch marked mains and top element. The switch will illuminate red, which indicates power to the unit, and to the top element within the main oven.

Rotate switched thermostat control knob in a clockwise direction within the holding compartment. This will switch on the oven elements. The green neon will become illuminated, showing there is power to the main oven under the control of the thermostat.

MOST IMPORTANT

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



thermostat control knob
CONTROL PANEL
green neon oven indicator
on/off switch

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.



SAFETY AND COOKING RECOMMENDATIONS

We strongly recommend the oven is sited out of reach of children.

Always use oven gloves when operating a hot oven.

WHEN OPENING THE OVEN DOOR, CARE SHOULD BE TAKEN WITH REGARD TO THE EMISSION OF HOT STEAM AND CONDENSATION.

Whilst using display cabinet door, ensure the glass stays locked fully to avoid trapping fingers.

The oven has two cooking trays. Each tray has a safety bar to stop it tilting too far when loading or unloading potatoes. Do not cover trays with foil as this will impair the cooking efficiency of the oven.

VERY IMPORTANT:- Do not submit glass to sudden change of temperatures. The glass is toughened and will withstand high temperatures, but will not resist sudden temperature changes. Do not submerge hot glass in cold water.

Although this oven operates within specified standards the oven door will become hot.

Set the thermostat at maximum heat and allow to pre-heat for 15 minutes before use.

Always buy good baking potatoes, these are generally softer to feel and will bake quicker. Your potato supplier will advise you.

Choose smaller rather than larger potatoes, around 180 – 250grams as they will cook quicker. Large potatoes will take considerably longer. Ask your supplier for pre-selected potatoes.

A potato is 78% water. Always dry them thoroughly after washing. When cooking a full load, you must expect a considerable amount of condensation to build up inside the oven. This cannot be avoided.

It is optional to cook potatoes in foil, it does help to keep potatoes moist during cooking and storage in the top display cabinet (if cooking without foil, always prick potatoes before cooking).

The cooking time for a batch of 30 x 250 gram potatoes will be around 60 minutes.

When batch is ready, transfer the potatoes to the display cabinet, which will keep them warm until ready for sale. Remember, potatoes keep their moisture longer when wrapped in foil.

Always try to judge the amount you cook, so that you sell them as fresh out of the oven as possible.

DO NOT COVER GLASS with towels, or other wet items for drying purposes.

Periodically lubricate catches with edible cooking oil for ease of use.

If a bulb change is necessary, disconnect oven and replace bulb carefully.

For service or maintenance contact your supplier.

If oven is not operating, always check the fuse in the plug first.

When moving oven, switch off and disconnect from mains, allow to cool and seek assistance to move.

AVOID SLAMMING THE GLASS DOOR – THIS COULD CAUSE THE BULB TO FAIL.

The brass kettle on the top of the oven is a decorative feature only, and has been utilised as part of the venting system.

DO NOT PUT WATER INTO THE KETTLE, AND ENSURE THAT THE KETTLE IS EMPTIED AFTER EACH COOKING PERIOD.

The drip tray should be positioned between and against the rubber feet beneath the front of the oven. Its purpose is to catch any condensation when opening the oven door. Discard the water at the end of the cooking period, or when required.

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

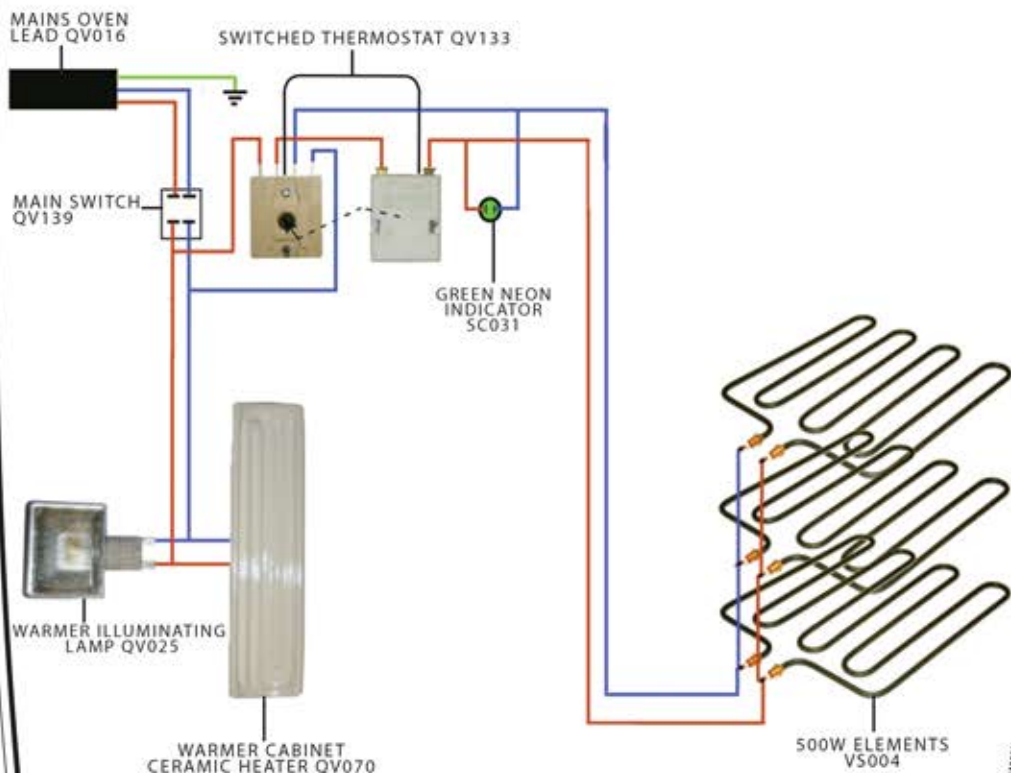
OVEN LAMP REPLACEMENT

Prise off lens and replace with a bulb rated at 25 watt/300°C (rated)

For maintenance and repair to controls, elements and terminations remove rear cast panel and the front control panel by extracting the four brass screws accordingly.



WIRING DIAGRAM



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.



INSERTION AND REMOVAL OF BAKING TRAYS

INSERTION

The tray is inserted into the oven by sliding the four semi-circular clips 'A' on the underside of the tray, along the top side of the tray rails 'B' (Fig 1).

Slide the tray until the front clips fall over the rear ends of the tray rails (Fig 2).

With the front clips now on the underside of the tray rails, and with the following clips on top of the tray rails (Fig 3).

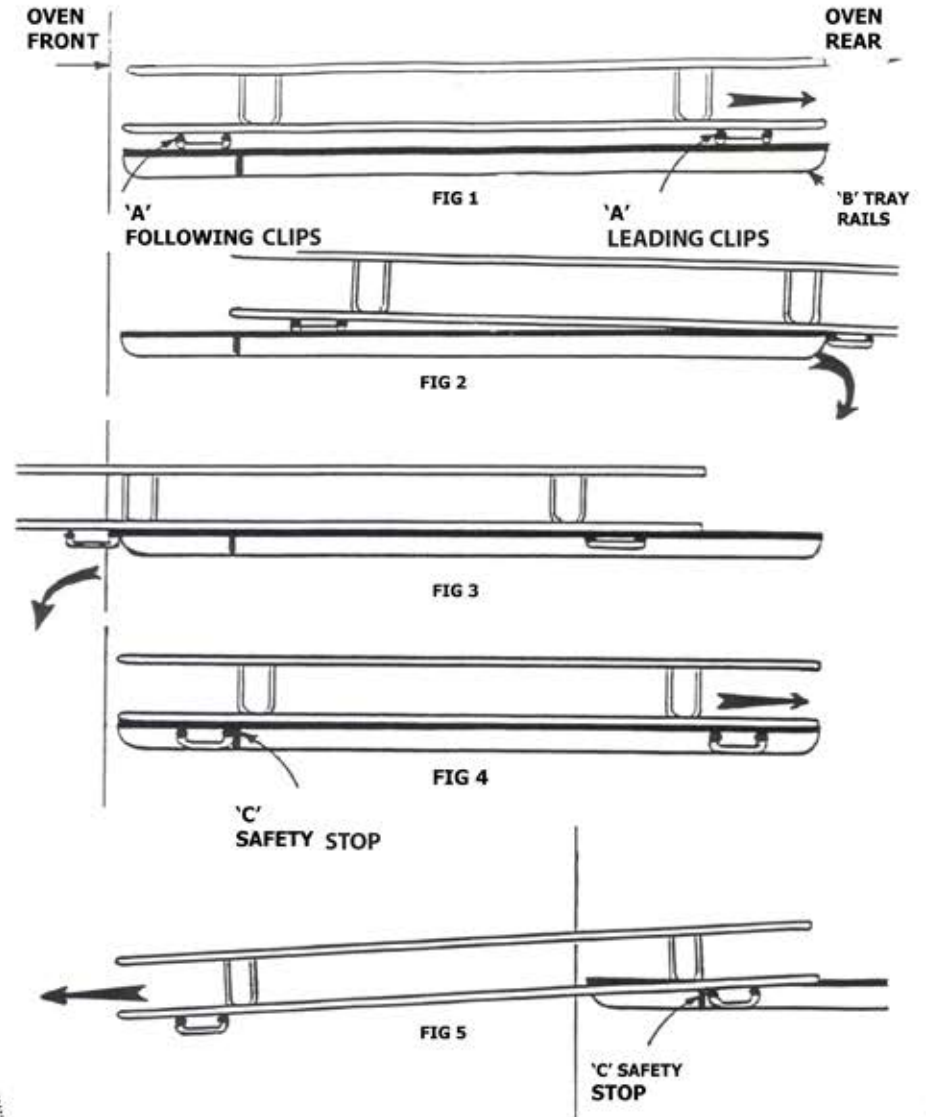
With all the clips now on the underside of the tray rails, slide the tray towards the rear of the oven until the following clips locate against the safety stops 'C'. This is the correct baking position (Fig 4).

SAFETY/EXAMINATION POSITION

Once the trays are positioned as described in Fig 4., the baked potatoes may be examined by sliding the tray towards the front of the oven, until the leading clips lock against the safety stops. This prevents the trays from inadvertently falling out of the oven (Fig 5).

REMOVAL

To remove the trays for cleaning etc, reverse the insertion procedures as described in (Fig 1) to (Fig 4).



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.

