



OPERATING & SAFETY GUIDE

Baked Potato Oven

240VOLT

Product Code
19037

GENERAL SAFETY

Contact Event Furniture Limited for information and advice on the suitability and safety of this type of equipment. There is a risk of injury if you do not follow the instructions printed in this guide. This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip.

Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.
Never operate electrical switches with wet hands.
Always switch off and unplug the equipment from the power supply before moving or cleaning.
Check the equipment before use, if it shows signs of damage request a replacement.

ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply. If the equipment fails to operate or the power cable or plug becomes damaged, contact Event Furniture Limited. Do not try to repair it yourself. Keep the power cable out of harm's way.

Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.

Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock. Ensure the water boiler and power socket are switched off before plugging in.

INSTALLATION INSTRUCTIONS

We recommend that wherever possible, the oven is sited near adequate extraction / ventilation to assist with the disposal of steam.

Make sure that the mains flex cannot come into contact with hot surfaces and that it is adjusted to the required length by a qualified person upon installation. Do not push excess flex under the oven.

Do not position the oven near to the edge of a counter or work surface, where staff or customers may brush against it in passing.

Position the oven so that the electrical socket can be reached easily in the event that the baker needs to be disconnected from the electric supply.

OPERATING RECOMMENDATIONS

The interior of this appliance will get very hot during operation. **ALWAYS** use an oven glove (preferably one which covers the wrist and lower arm) when operating the oven or removing potatoes from it.

Take particular care when opening the oven door, the built-up steam and heat inside will escape as soon as the door is opened and could cause injury if you are standing too close.

Handle baked potatoes carefully, occasionally they may burst in the oven or whilst being handled.

Avoid opening the main oven door unnecessarily as this will cause heat loss and lengthen the cooking time, as the oven recovers heat.

NB: Use of this product may increase ambient room temperature.

Do not turn the thermostat control up to its full setting, as this will invariably burn the outside of the potatoes before the inside is cooked. High or Full setting will not necessarily cook the potatoes any quicker, a moderate heat for longer is preferable.

Our figures are based on 8oz potatoes, and much larger ones will require longer baking. When using larger potatoes adjust the oven capacity accordingly.

Taking the trays out and positioning the potatoes before loading will enable you to gain the maximum capacity from your oven, but always remember to use a heat pad when placing hot wire trays directly onto a work surface.

Always use best practise and take all reasonable precautions to avoid accidents when using this oven.

INSTRUCTIONS FOR USE

Take out the wire trays and position the potatoes on them ready for loading.

Plug the oven in at the socket, turn on the 'Fan on' rocker switch in the control panel, this will turn the fan motor on and also the display lights.

Turn the thermostat knob on the control panel to the temperature required. For jacket potatoes we recommend 190 -200°C. At this stage the neon light will come on to show that the oven is heating up.

When the thermostat neon goes out, the oven has reached temperature. You can then load the prepared trays of potatoes. At this stage you may use the timer by setting it to the desired cooking time.

The red neon will then go off when the bell rings at the end of the cooking period; but PLEASE NOTE - the oven will not automatically turn off!

When cooked sufficiently, the potatoes will feel soft when gently squeezed; they can then be transferred to the top display area. We recommend that they are served within 1½ -2 hours.

To maintain adequate storage temperature in the top display area, the main oven must be left on at normal operating temperature (190 -200°C).

If you intend to cook products other than potatoes, adjust the temperature and cooking times according to the product's cooking instructions. It is important to remember this is a fan assisted oven with reduced cooking times.

CLEANING

Disconnect from the mains supply before cleaning and allow the oven to cool.

Wipe out the interior of the oven using a damp cloth.

Do not use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the steel.

Do not use bleach or any corrosive detergent as they will damage the surface of the unit.

Finally wipe the exterior with a damp cloth.

ANY PROBLEMS

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