



Instruction Manual



Vista 60 Oven (VISTA60)

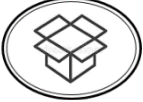







Thank you for purchasing this King Edward product, it has been hand built in the UK, using high quality components combined with traditional styling. This instruction manual will help you get the best out of your purchase. We recommend you make a note of your serial number in case you need it for future reference.

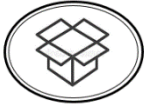
If sold to non UK markets, these instructions can be provided in the appropriate language if required.

Serial Number

Despatch Date

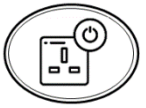
Contents

	Packaging.....	3
	Installation	3
	Health & Safety.....	3
	Things to Remember	4
	Cleaning & Maintenance.....	4
	Instructions for Use.....	5
	Capacity	6
	Changing Main Oven Door Seal	Error! Bookmark not defined.
	Changing Main Oven Door Seal	7
	Wiring Instructions for UK Plug	7
	Vista 60 Oven: Parts Diagram.....	8
	Vista 60 Oven: Parts List	9
	Vista 60 Oven: Wiring Diagram	10
	Trouble Shooting.....	11
	Warranty.....	11
	EU Declaration of Conformity	12



Packaging

The packaging your product was delivered in can all be recycled. Please dispose of it responsibly with consideration for the environment. Remove all packaging from inside and outside of the baker before connecting it to the electricity supply.



Installation

- Choose a stable flat work surface with a weight bearing capacity suitable for the product you have purchased. Siting the baker near ventilation or extraction may assist with the dispersal of steam – But this is not compulsory.
- Do not site the baker within 200mm (8”) of combustible material.
- The exterior of this appliance will get hot during operation, you may wish to install a glass or perspex “sneeze screen” if the baker is to be situated within customer reach.
- The oven door will be the hottest surface - do not site the baker where customers or untrained staff can access the oven door.



- You will require a suitable 220-240 volt 13amp socket to plug your appliance in.



- Do not use a multi adaptor to share this socket as electrical overloading may occur.
- Do not trap the mains flex under the appliance or place it next to hot surfaces, damage to flex is not covered by warranty.
- If the mains flex is damaged, it must be replaced by the manufacturer, their service agent, or a similarly qualified person.



Health & Safety

When using this equipment it is important that you apply industry recognised Health and Safety procedures for electrical cooking equipment and the handling and serving of hot food.

- Always use an oven glove or gauntlet when operating this equipment or removing any type of hot food from it.
- Keep your hands and face away from the main oven door for a few seconds after opening it to give the hot air and steam time to escape safely into the room.
- Baked potatoes can sometimes “burst” during baking or when handled. Pricking the potato skins with a fork before baking may help reduce this.
- Under NO circumstances should children come into contact with or operate this appliance.



Things to Remember

- Avoid opening the oven door unnecessarily as this will lengthen the cooking time, you should not need to swap trays or turn the potatoes during the cooking period.
- Do not turn the oven thermostat up to its full setting, this could burn the outside of the potatoes before the inside is cooked, moderate heat for longer is preferable.
- If you wrap the potatoes in foil before baking this will increase the cooking time and produce a much “wetter” potato with a thinner skin.
- If you line the wire trays with foil or place the potatoes on a solid tray you will impede air-flow and increase the cooking time and efficiency.



Cleaning & Maintenance

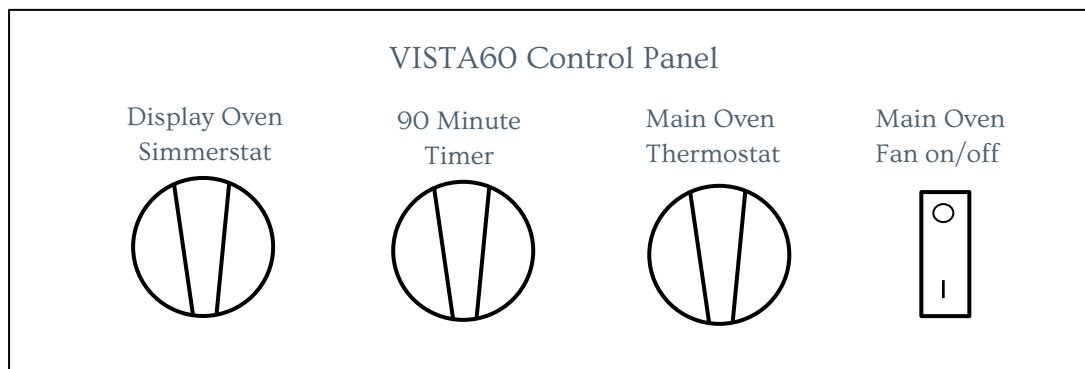
Cleaning your baker on a daily basis will help maintain its good looks and prevent stains from setting in.

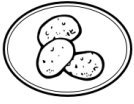
1. Always allow the oven to cool and disconnect the baker at the socket before cleaning.
2. Clean the exterior and interior with warm soapy water and a cloth. Do not use abrasive materials or cleaners on any parts of the baker.
3. The wire trays are dishwasher friendly.
4. Quality oven clearer can be used to clean the stainless steel interior of the oven.
5. Do not submerge this baker in water or use any water jets to clean it.
6. Black high temperature engine paint can be used to repair any accidental damage or wear and tear to the door casting.
7. Be careful when cleaning the door seal, it will be at its weakest when it is hot.



Instructions for Use

- If you remove the oven trays and position the potatoes on the tray ready for loading you will gain more capacity out of the oven.
 - Load the full tray with the anti-tilt hooks at the back of the oven to ensure the tray does not tip when 50% extended.
1. Plug the baker in and switch on the fan oven rocker switch. Pre-heat the main oven by turning the middle dial to 200 ° C.
 2. When the red neon light goes off the required temperature has been achieved. You can then load the potatoes.
 3. You may set the audible timer (Right dial) for the desired cooking period, this will ring when the time is up.
 4. 5 minutes before the end of cooking time switch on the display oven by turning the left hand dial to 6 (FULL) to heat up the display oven ready for when you transfer the cooked potatoes from the main oven.
 5. Once the cooking time for the potatoes in the main oven has expired you can test a potato by gently squeezing it and carefully inserting a sharp knife to the middle. Once you are happy they are sufficiently baked, you can transfer them into the display oven where they will remain hot and ready to serve.
 6. Load the main oven to cook another batch if required.





Capacity

Cooking times are based on regular 8 ounce and 10 ounce potatoes, larger varieties will require longer baking and will reduce the oven capacity. Following our loading recommendations you can expect to fit the following amounts in the main oven and display area:

	Potato Size (Ounces)	Capacity - Main oven	Capacity - Display area	Cooking time (Minutes)
Vista 60 Oven	8	60	60	60
(VISTA60)	10	50	50	70-75

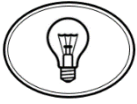
- If cooking sweet potatoes, they are less uniform in size which will reduce your oven capacity, they also take less time to bake, allow approximately 40 minutes but check after 30 minutes.
- When the oven is fully loaded, particularly with larger potatoes, air-flow inside may be restricted, in this case reduce the cooking temperature and increase the cooking time.
- Be aware that the above cooking times and capacities are estimated and may vary depending on potato variety. Ensure you trial your selected potatoes before service begins.

Hot Display

It is recommended that cooked potatoes are kept in the display area for a maximum of **120 minutes**. After this point the core temperature and quality of the potato will reduce for serving.

The skin of the potato will become thicker and crunchier if cooked for longer at a lower temperature, however once baked potatoes are removed from the main oven their skins will become softer as they reduce in temperature. This is unavoidable and does not indicate a fault with your oven.

The display area is intentionally a lower temperature than the main oven to prevent the potatoes from over-cooking before serving. This also helps preserve flavour and presents the potato to your customers at a temperature that is safe to eat.



Changing the Display Area Bulb

This baker uses a push-in G9 25 watt, 240volt halogen capsule lamp, these can be readily obtained from most DIY stores. Bulbs are not covered by guarantee.

1. Disconnect the baker from the electrical supply.
2. Carefully pull or lever off the glass bulb cover inside the top oven.
3. Remove the old bulb by pulling away from the connection end.
4. Do not touch the new bulb with bare hands, if touched, wipe clean with a cloth and methylated spirit.
5. Replace the new bulb by pushing prongs into the relevant holes and reattach the glass lens.



Changing Main Oven Door Seal

1. Ensure the oven is switched off.
2. Open the main oven door and unhook the door seal from four corners.
3. Install the new door seal by hooking the metal hooks on the corners into the holes on the door.

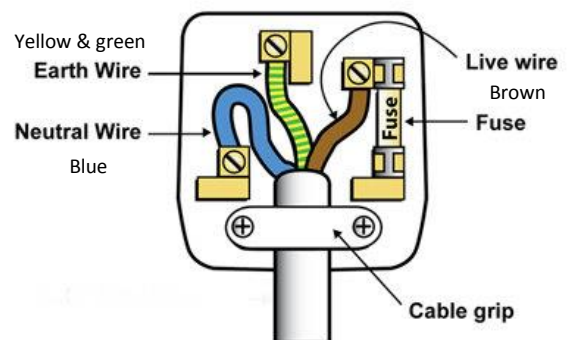
For further 'How To Guides' on replacing King Edward parts please visit our Youtube Channel: www.youtube.com search **King Edward Catering Equipment**.



Wiring Instructions for UK Plug

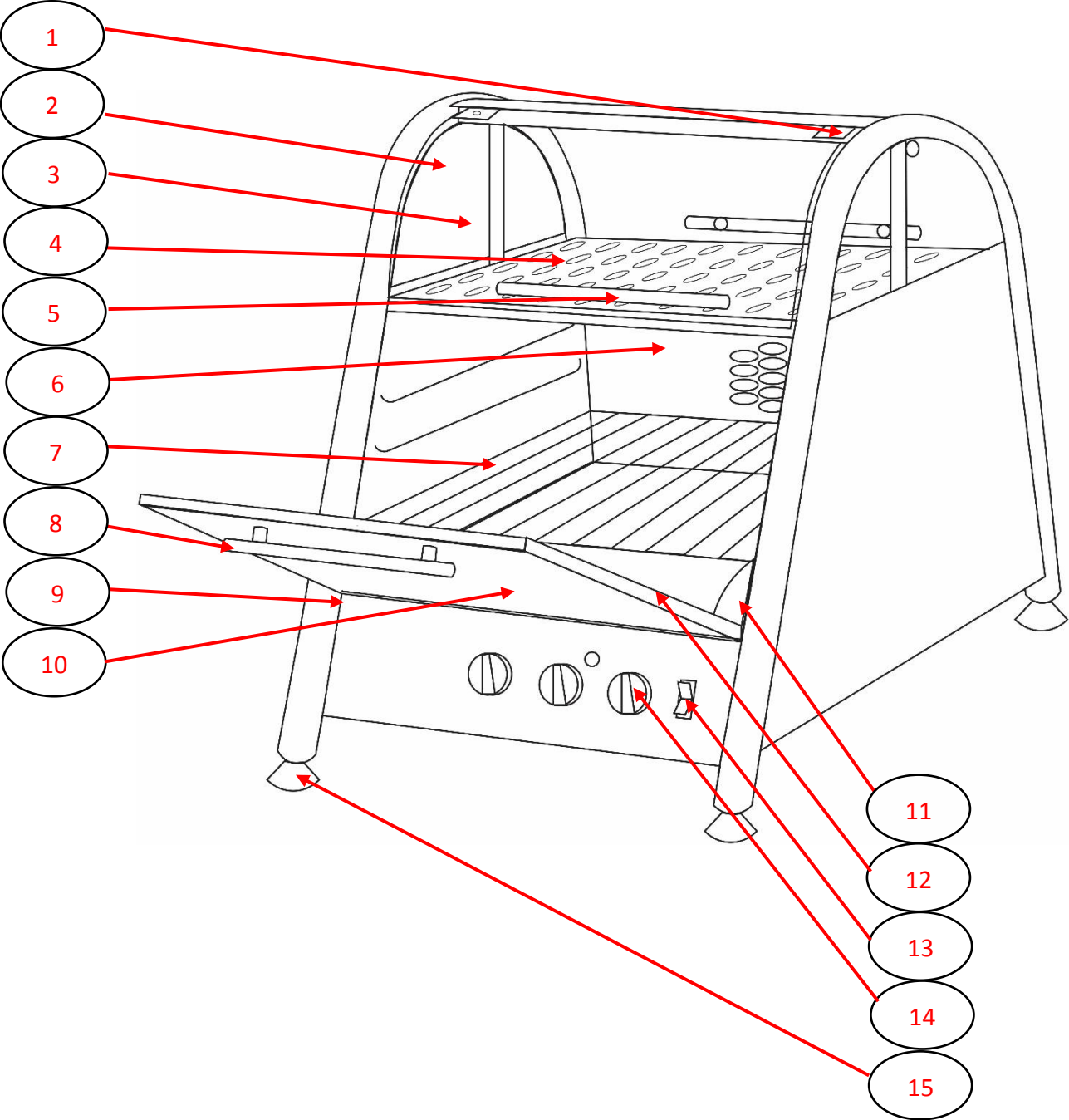
This appliance must be earthed, any work carried out must be done by a qualified electrician.

1. Prepare all 3 wires by stripping back silicone to expose 8mm of bare wire
2. Loosen cord grip
3. Wire in the sequence: Neutral - Live - Earth
4. Ensure terminal screws are tight
5. Always use 13 amp (Brown) fuse
6. Tighten cord grip onto cord before replacing cover



Vista 60 Oven: Parts Diagram

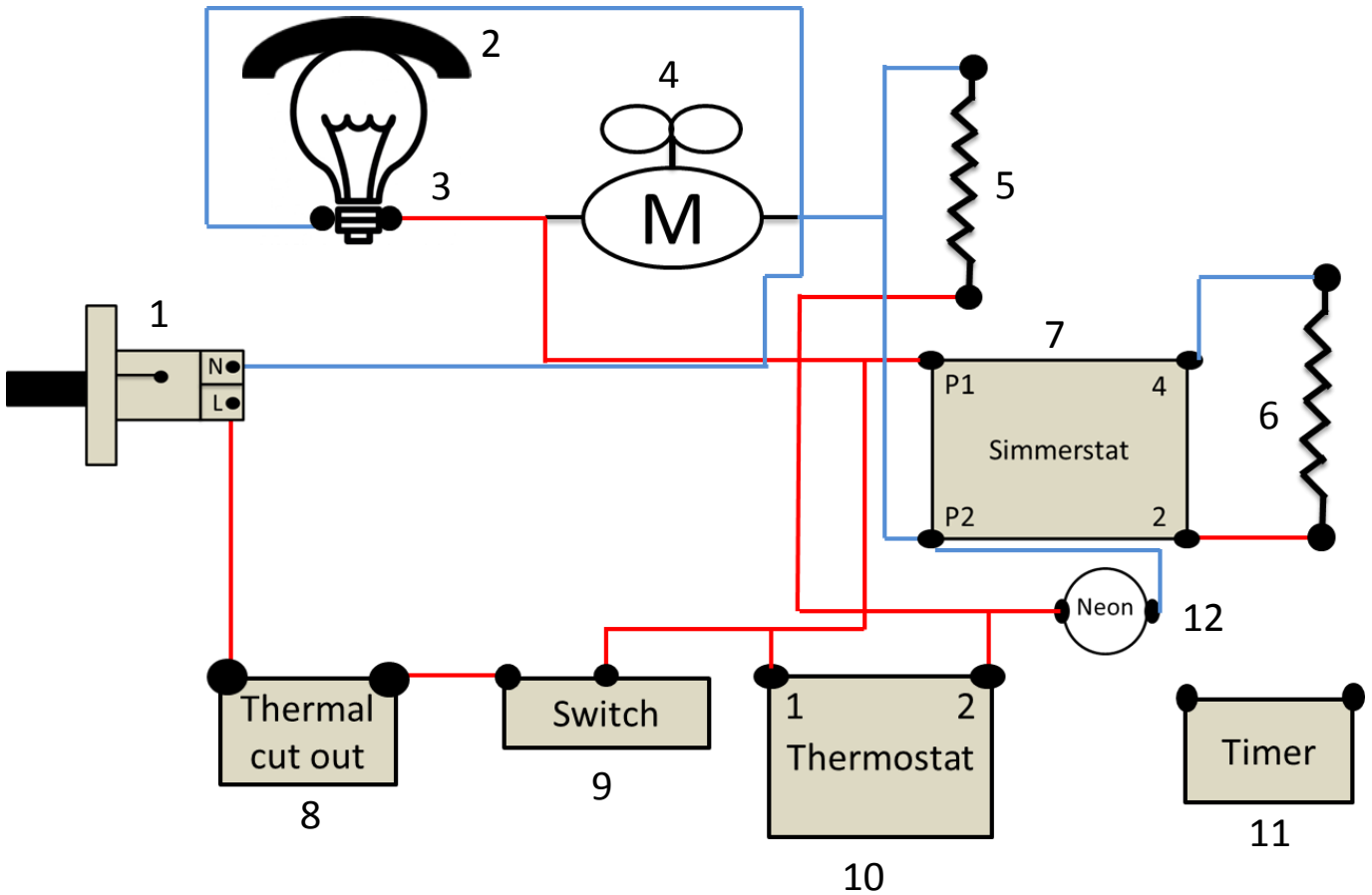
38Kgs



Vista 60 Oven: Parts List

Product Description	Part Number
1. Top glass door Hinge	V40-TODHI
2. Oven Side Glass	V60-GSP
3. Curved Top Door Glass	VISTA60-TODG
4. Top Oven Crumb Tray	V60-TOT
5. Top Door Handle	V60-TODHA
6. Fan Element Cover	V60-EC
7. Wire Tray (3 per unit)	700218v
8. Main Oven Door Handle	V60-TODHA
9. Main Oven Gas Strut	V40STRUT
10. Main Oven Door	V60-MODSS
11. Main Door Hinges	VISTA-MODHI
12. Main Oven Door Seal	V60-MODS
13. On/Off Switch	190001AN
14. Control Knob (3 Per Unit)	190304
15. Oven Feet (Set Of 4)	V40-FOOT

Vista 60 Oven: Wiring Diagram



Product description

1. Mains flex
2. Top light assembly including lens
3. Top light halogen capsule bulb
4. Fan motor
5. Main Oven element
6. Top Oven element
7. Top oven simmerstat
8. Thermal cut out
9. Fan on/off switch
10. Thermostat
11. 90 minute timer
12. Neon indicator

Part Number

- | |
|---------------|
| 190201 |
| 700121SQ |
| G9400125 |
| 700000V |
| 7000022 |
| VISTA-TOE300W |
| 600110 |
| 190222 |
| 190001AN |
| 190303V |
| T90 |
| 190305 |



Trouble Shooting

Please refer to the checklist below before you call your supplier to request a service call. You will be charged for a service call if we find that the equipment is not at fault even if it is still within the guarantee period.

If there is no power to the baker i.e. lights are not working, fan is not turning and oven is not heating up, check to see:

1. Is the baker switched on at the socket?
2. Have you turned the main oven dial on?
3. Has the fuse blown in the plug?
4. Is the trip on the mains board still on?
5. Has the mains circuit been overloaded?
6. Is the baker the only piece of equipment using the socket?
7. Is the mains flex damaged?

For any other operating issues, telephone your supplier or King Edward Catering Equipment, we will attempt to assist you over the telephone if we can.



Warranty

- Your baker has a parts guarantee for a period of 1 year for UK purchases, please check with your supplier to confirm if you also have cover for the labour content of any service call, your product invoice may also have this information. The guarantee covers defective parts or workmanship from the time of purchase for a period of 1 year. This does not affect your statutory rights.
- Bulbs, fuses, door seal, damage to mains lead and glass parts are not covered by guarantee. Faults arising from incorrect maintenance or cleaning and the fitting of unspecified parts are also excluded.
- We respond to all service calls promptly but depending on Geographical limits and other limitations beyond our control we may not be able to attend within 24 hours.
- Wherever possible we will attempt to establish the nature of the fault over the telephone and may decide to send parts directly to site.
- In exceptional circumstances we may require the equipment back to our factory for repair, in these cases please allow 4 days from collection to delivery.
- Please ensure that the equipment is completely cooled and in an area where it can be worked on before the engineer's visit.
- At the end of its life this equipment must not be disposed of along with household waste. Its high metal content makes it ideal for recycling and it can be disposed of through a recognised disposal system.



EU Declaration of Conformity

The manufacturer of the products covered by this Declaration is

Monarch Products (Marketing) Ltd
t/a King Edward Catering Equipment
Porthouse Ind Est
Bromyard
Herefordshire
HR7 4NS
oven@kingedward.co.uk

The Directives covered by this Declaration

Low Voltage Directive 2014/35/EU

EMC Directive 2014/30/EU

RoHS Restriction of Hazardous Substances-Directive-2011/65/EU

Waste Electrical and Electronic Equipment Directive-2012/19/EU

The products covered by this Declaration



VISTA60

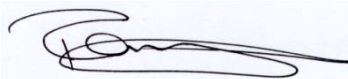
The basis on which Conformity is being declared

The manufacturer hereby declares under his sole responsibility that the products identified above comply with the protection requirements of the EMC and LVD directives and that the following standards have been applied:

EN 60335-1:2012 + AC:2014 + A11:2014
EN 60335-2-42:2003 + A11:2012/BS EN60335-2-42:2003+A11:2012

The technical documentation required to demonstrate that the product meets the requirements of EMC and LVD directives has been compiled and is available for inspection by the relevant enforcement authorities.

Signed:



Paul Wrighton, Managing Director

Date:

01/01/2018

The attention of the specifier, purchaser installer or user is drawn to special measures and limitations to use which must be observed when these products are taken into service to maintain compliance with the above directives. Details of these special measures and limitations to use are available on request and also contained in product manuals.