



# Classic 50 Oven



*Classic 50 front view*

An economical alternative to our flagship large King Edward Potato Baker, the Classic 50 oven can be used in either counter top or back-bar situations.

The Classic 50 potato oven is the ideal solution when you're looking for high volume without the external frills & finishing touches of the PB2FV. Available in black powder coated finish this oven is manufactured to the same exacting standards as all our other products, and meets the CE standard.

With the traditional King Edward styling the Classic 50 can cook approximately 50-60 potatoes in around an hour, plus hold the same capacity in the illuminated top display area. And, because this baker uses fan assisted convection cooking it means you can cook any kind of foodstuff - not just potatoes.

## Features & Specifications

- Up to 120 total potato capacity (250g/8oz). 60 in main oven, 60 in the display area above
- Can cook 60 potatoes in approx 1 hour
- Thermostatically controlled 00 to 250 C temperature range
- Illuminated heated display area for holding potatoes ready to serve
- Built-in, wipe clean glass menu board; useful when used as a counter top
- Supplied with 3 wire trays
- Fully insulated – Highly energy efficient
- 90 minute audible timer
- Easy clean interiors including a removable base / crumb tray in the top holding area.
- Compact, small footprint: just 510mm x 475mm

Technical Specification	
Height x Width x Depth (mm)	810 x 510 x 580
Footprint (mm)	510 x 475
Weight (kg)	42
Wattage	2645
Volts	220 - 230
Amps	13
Colours	Black (Powder coated)



*Classic 50 Oven Back and open*

*King Edward reserves the right to change product specification without prior notice.*