



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 Potato Station<sup>mk2</sup>



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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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# Potato Station Baking Oven

## TECHNICAL DATA

### Dimensions

- Height: 37 cm
- Width: 56 cm (incl. brackets)
- Depth: 41.2 cm
- Sneeze Screen: 56 cm
- Weight: 35 kgs

### Electrical Capacity

- Volts 230 50Hz~
- Oven 1515 watt

## INSTALLATION

The Potato Station Baking Oven 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 block vents, and ensure there is adequate space to operate the appliance.
- Do not site above other equipment/ranges, or directly under electrical fittings.

All appliances rated above 3Kw, must be connected by a qualified electrician in accordance with the Health and Safety at Work Acts, IEE Regulations, BS codes of practice, Building Standards, Local Authority and Building Regulations etc.



Soupercan is a Registered Trademark of Victorian Baking Ovens 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  
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The Bakemaster



The Village Stove



The Queen Victoria



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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.

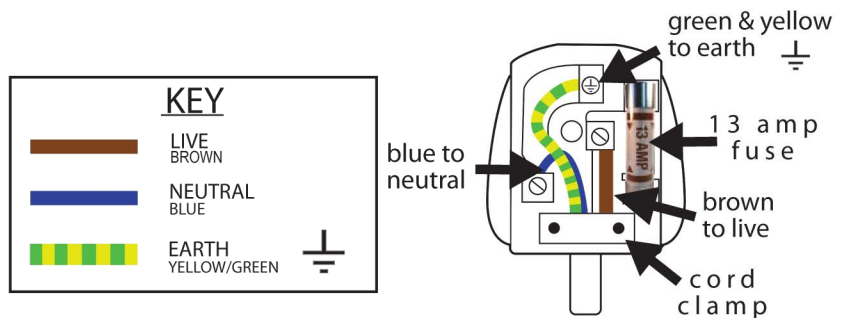
The flexible mains lead is supplied connected to a B.S.1363 fused plug, having a fuse of 13amp capacity. Should this plug not fit the socket outlet in your establishment, it should be cut off and replaced with a suitable plug, as outlined below.

**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 oven is serviced, or cleaned.

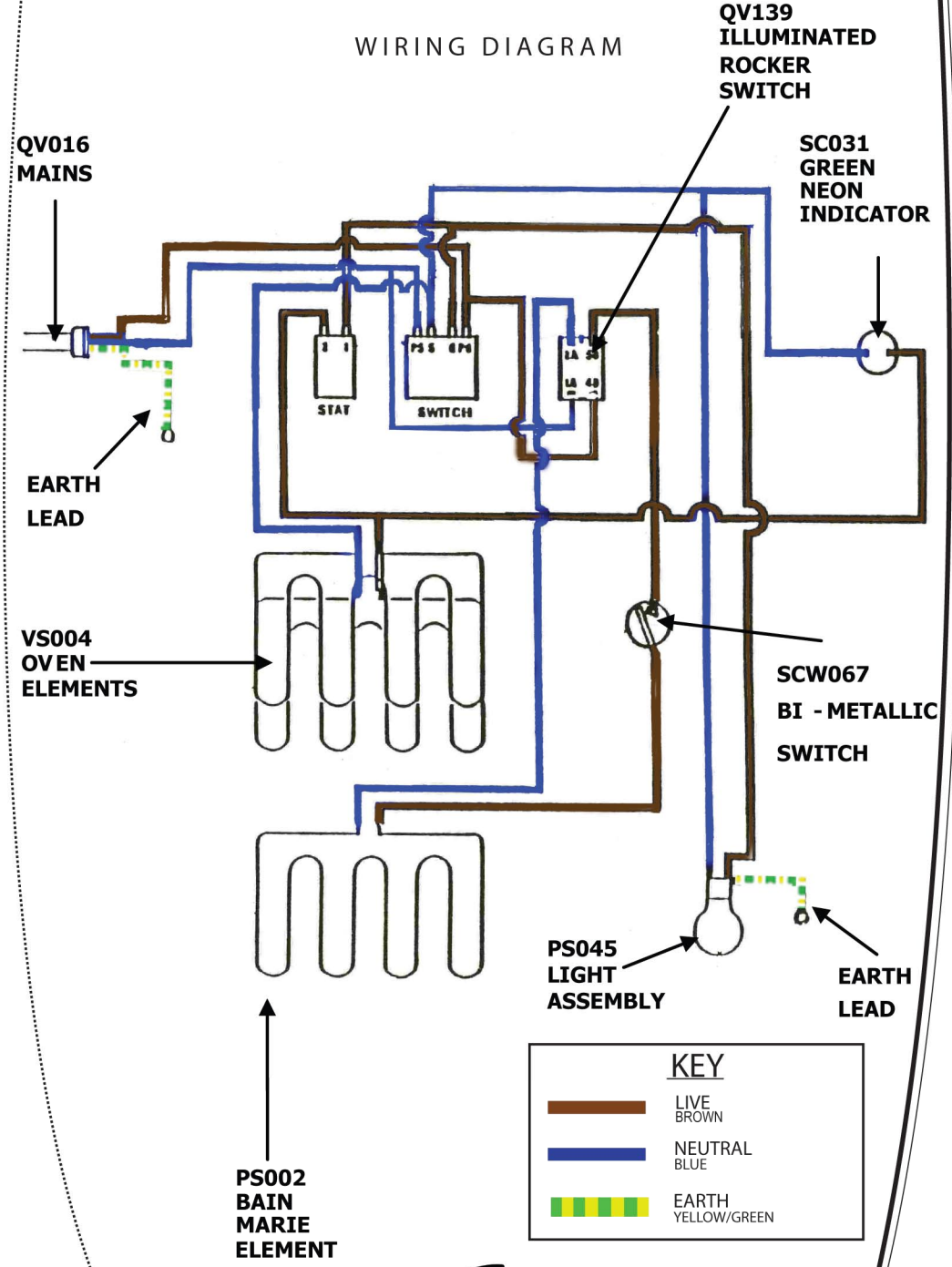
**IMPORTANT:** The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



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.

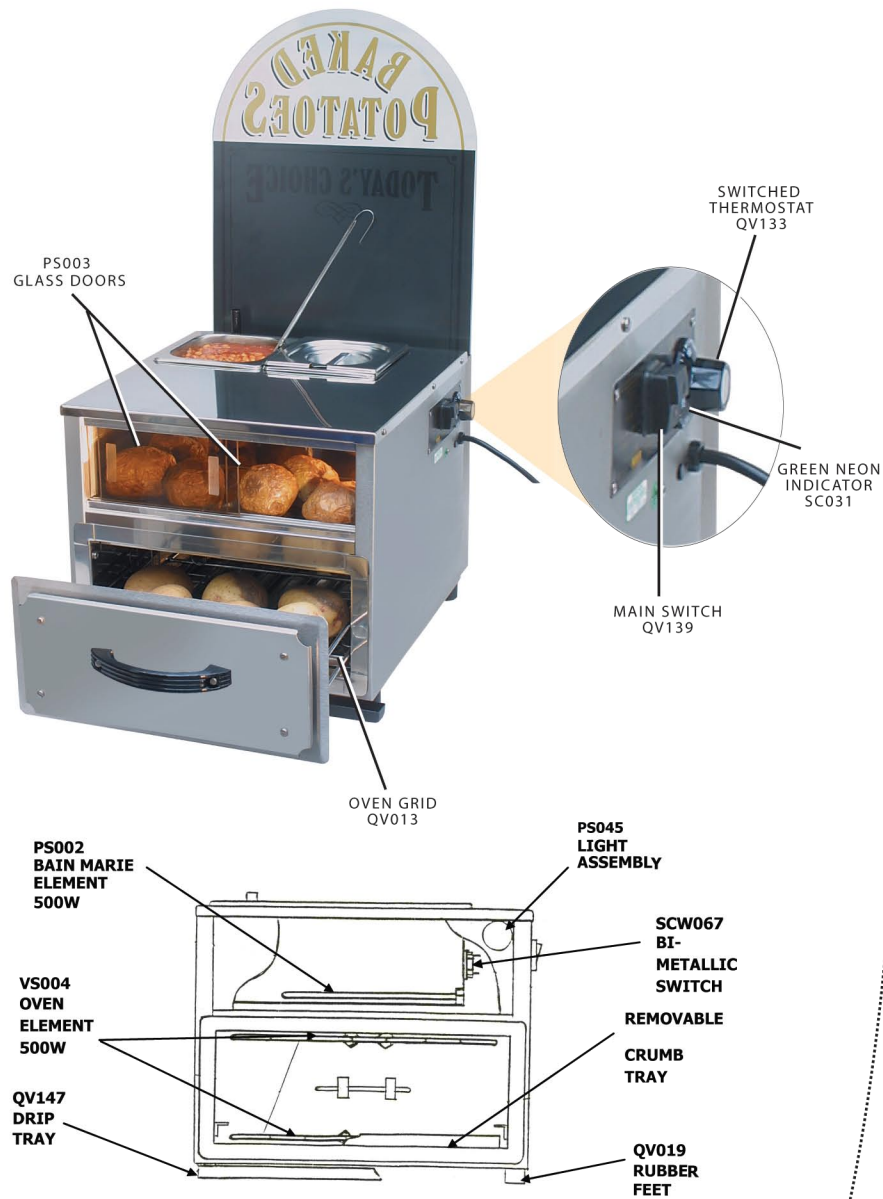
# WIRING DIAGRAM



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### 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.

#### 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.

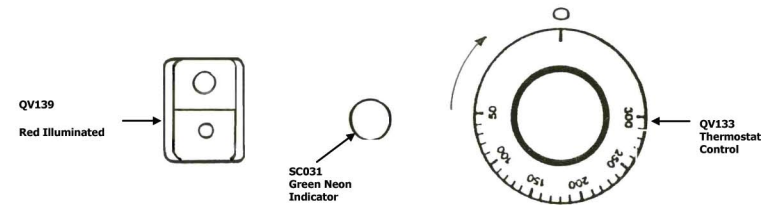
Suitable fire fighting equipment should be in the vicinity and operatives informed of its whereabouts and use.

**WARNING: DO NOT PLACE WATER IN THE BAIN MARIE WELL.**

#### MOST IMPORTANT

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

### OPERATING INSTRUCTIONS



- To switch on the appliance, rotate the thermostat clockwise. Power will be shown going to the oven by the green neon illuminating, which will extinguish when the pre-set temperature is reached.
- The red illuminated rocker switch shows power to the bain marie element. This enables the bain marie to be used independently to the oven.
- The bain marie temperature is controlled by a pre-set bi-metallic switch.

## 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.

The oven has one cooking tray. The tray has a safety bar to stop it tilting too far when loading or unloading potatoes. Do not cover tray 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 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.

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

## 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**

### BAIN MARIE

With power to the bain marie, place hot food in containers and replace lids. Remember, the bain marie is not a cooker.

Hot food should always be left above 65°C.

Always ensure re-heated food reaches 82°C.

### SPARES LIST

#### PART NO.

PS002  
PS003  
PS045  
QV013  
QV016  
QV019  
QV133  
QV139  
QV147  
SC031  
SCW067  
VS004

#### DESCRIPTION

BAIN MARIE ELEMENT 500W  
GLASS DOORS  
LIGHT ASSEMBLY  
OVEN GRID  
MAINS CABLE  
RUBBER FEET  
THERMOSTAT CONTROL  
ROCKER SWITCH  
DRIP TRAY  
GREEN NEON INDICATOR  
BI-METALLIC SWITCH  
OVEN ELEMENT 500W

## CARE AND CLEANING

Disconnect and allow oven to cool before cleaning.

THIS APPLIANCE MUST NOT BE JET CLEANED.

#### Area:

Internal and external  
Stainless Steel  
Oven, Bain Marie  
Warmer Compartment  
Glass

#### Cleaning Method:

Wipe with a cloth wrung out in hot, soapy water.

Potato tray

A soapy cleaning pad

**CAUTION:-** Crumb Tray - After removal of crumb tray for cleaning, always ensure that it is re-inserted the correct way up, and in the correct position. The tray must always go under the bottom element with its "U" returned fold facing upwards and towards you. Slide the tray under the element until it rests at the rear of the oven, with the "U" foldover the front rounded edges of the element. Do not place the whole crumb tray over the element. This will cause inefficient cooking and possible damage.

**Do Not Use Abrasives**

**Care Must Be Taken To Avoid Electrical Parts Getting Wet**

## INSERTION OF BAKING TRAYS

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, pull the tray towards the front of the oven until the following clips fall over the front 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).

