



Majesty Potato Baker



The largest oven in our range, the Majesty can accommodate up to 120 potatoes in the main oven, and the same amount in the top display/storage area. It is the perfect solution for those venues needing to serve a lot of potatoes in a short space of time.

High Capacity – High Efficiency

If you have a high volume requirement for baked potatoes ready to serve at any one time, then the Majesty is your machine! Its highly efficient 6kW oven can easily produce an oven full of potatoes in 1 hour, all evenly cooked and with a lovely 'jacket' - no need to put these in foil during cooking or storage - saving you time and money

Due to the weight and electrical wiring requirements we recommend that the Majesty is best located as a back bar product. For a completely 'traditional' feel, we can supply the Majesty oven with a retaining flange which would allow you to build the unit into a wall recess, thus freeing up valuable counter space and lending a period feel to any establishment.

Features & Specifications

- Up to 240 total potato capacity (250g/8oz)
- High Power Fan Assisted Convection Oven
- Thermostatically controlled 0 to 250 C temperature range
- Illuminated heated display area for holding cooked potatoes
- Supplied with 3 wire baskets
- Easy clean interiors including a removable base / crumb tray in the top holding area.
- Fully insulated – Highly energy efficient
- 90 minute audible timer

Technical Specification	
Height x Width x Depth (mm)	1180 x 585 x 755
Footprint (mm)	585 x 585
Weight (kg)	100
Electrical loading	6KW, 3 phase
Colours	Black (Powder coated)



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

Majesty with doors open