



# LONDON REFRIGERATION & AIR CONDITIONING LIMITED

SUPPLIERS OF ALL YOUR REFRIGERATION REQUIREMENTS

## KING EDWARD POTATO BAKER



Model	Condition	Colour	Weight	H x W x D (mm)	Our Price EXC VAT	Total price inc VAT
PB2FV	Unused, without packaging	Claret	55 kg	810 x 520 x 560	<b>£1500</b>	<b>£1800</b>

### Large King Edward PB2FV Potato baker

- Uses a fan-assisted convection oven to ensure the most efficient cooking method possible.
- The potatoes & any other foods you care to cook in the baker, can be thoroughly & evenly cooked without fear of hot spots or burning.
- Stainless steel interior with rounded corners for easy cleaning.
- Fully removable wire shelves allow use of the entire oven cavity.
- Thermostatically controlled.
- Economical to run.
- Independently heated top display area.
- Cooking time approx. 60 mins.
- 90 minute audible timer.
- Capacity (potatoes only) 8/10oz In Oven: 55/45.
- Wattage: 2985
- Volts: 220-240 V

### Ideal for:

- Commercial kitchens
- Hotels
- Cafes
- Restaurants
- Pubs/bars

For more information please contact us on:-

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