



King Edward Potato Oven

DO'S

- DO** endeavour to purchase all your potatoes the same size.
- DO** spread the potatoes out evenly and use all shelves.
- DO** cook your potatoes to coincide when you need them (i.e at 10.00 am ready for say your first customer after 11.00 am).
- DO** use gloves and plastic tongs to open the oven door and transfer the cooked potatoes to the holding compartment.
- DO** allow an additional 10 minutes cooking time if you do not preheat the oven.
- DO** allow an additional 10 minutes cooking time for each time the oven door is opened during cooking time.
- DO** place a little container of water in the holding compartment to stop potatoes drying out.
- DO** keep the small oven, Classic Compact and Classis 50 ovens' thermostat and fan on to keep the potatoes hot in the holding compartment. The large oven has a separate holding compartment heater.
- DO** squeeze the potatoes to ensure they are cooked (not spike them).

DON'TS

- DON'T**, under any circumstances, cut imperfections, eyes etc. off the potatoes before loading the oven.
- DON'T**, under any circumstances, spike or prick the potatoes before, during or after cooking (they can be squeezed to ensure they are cooked).
- DON'T** wrap the potatoes in silver foil before, during or after cooking.
- DON'T** turn the thermostat fully on as you will cook the outside but not the inside of the potatoes.
- DON'T** overcook the potatoes as this will reduce their shelf life.
- DON'T** open the door during the cooking process - if you do – add 10 minutes to the cooking time.

THINGS THAT EFFECT THE TIME TAKEN TO BAKE POTATOES

1. The size of the potatoes.
2. The number of potatoes loaded in the oven
3. The "spread" of potatoes in the oven – i.e. all potatoes of the same size with an even number on each wire rack.
4. The number of times the oven door is opened during the cooking process.
5. The temperature of the oven during cooking – too high a temperature will cook outside first and leave the inside uncooked.