



Bake-King Solo

Bring that King Edward traditional look to your front of house with our first stand-alone countertop convection oven.



Do you want an attractive looking traditional oven but don't need a display area. Our latest model offers our usual outstanding quality in a more compact, affordable oven. The Bake-King Solo utilises King Edward's highly acclaimed convection oven technology to deliver outstanding performance & efficiency. Food will be cooked evenly every time, and attract customers to your counter with its eye-catching powder coated coloured finish.

The Bake-King Solo is simple to use – no specialist skill or training required – and is perfect for cooking a wide range of food products such as baked potatoes, pastries, pie, bread products plus much more.

Features & Specifications

- Comes in a range of eye catching colours to suit your establishment
- 2/3 Gastronorm size interior with 3 anti-tilt wire shelves for easy access to food
- Thermostatically controlled 50 to 250 C temperature range
- Main oven illuminated during cooking
- Built-in audible timer
- Easy clean stainless steel interiors.
- Compact, small footprint: just 505mm x 475mm
- Detachable chalk menu board available as an additional accessory



Technical Specification

Height x Width x Depth (mm)	645 x 510 x 580
Footprint (mm)	505 x 475
Weight (kg)	40
Wattage	2645
Volts	220 - 230
Amps	13
Colours	Cream, Red, Green, Blue, Black & Stainless Steel



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

For more information please contact us on: T: 01885 489200 E: sales@kingedward.co.uk
King Edward Catering Equipment, Porthouse Industrial Estate, Bromyard, Herefordshire, HR7 4NS