

# THE VICTORIAN WAY

OVEN BUILDERS SINCE 1980



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Entice customers with that  
unique aroma of  
traditionally baked potatoes  
- cooked to perfection the  
Victorian way.



The beauty of baking in our  
Victorian Baking Ovens lies  
in their simplicity. The multi-  
element cooking system  
requires no effort or skill  
from the operator. Just load  
your baking trays, leave for  
approximately one hour  
and all your potatoes will be  
evenly baked to perfection -  
with no product rotation  
required.

# VICTORIAN

baking ovens limited



Baked potatoes are one of  
the cheapest foods available  
to the caterer and probably  
the safest of foods to  
handle, nature has already  
wrapped it and the  
packaging is edible and  
nutritious. No refrigeration  
is required for storage -  
possibly for weeks. Baking  
potatoes can be obtained  
easily, washed and graded -  
ready for use. Nutritionally,  
baking is probably the best  
cooking method for  
potatoes and when your  
customers taste a tempting  
potato from a VBO oven  
they'll be very glad they did.

# PERFECTION



# the queen victoria



All you need to bake and successfully merchandise profitable baked potatoes. The Queen Victoria Baking Oven is a traditional design with beautiful black enamelled castings on a sturdy chassis and meets the needs of the profit conscious caterer. Three elements allow even cooking without hot spots. With a cooking capacity of 30 x 250gm potatoes per hour and an independently heated and illuminated cabinet that holds a further 30 hot potatoes - ready to serve. The display cabinet has all-round visibility - so important for effective marketing. The heated ceramic tiled top provides a valuable plate warmer. Stainless steel interior aids easy cleaning and is very durable. Insulated for greater efficiency. Solid brass fittings and brass kettle steam outlet.



*Decorative  
Steam Outlet*

# the windsor quattro



# the princess



This attractive hot food merchandiser perfectly compliments the Queen Victoria and Village Stove ovens with the same themed look. Humidified heat at just the right temperature keeps cooked food perfectly. Ideal for pies (sweet or savoury), potatoes, quiches, casseroles, pastries, chicken portions etc. All round visibility provides maximum marketing potential. The warm ceramic tile top is useful for plates and dishes. The unit is fully illuminated with a spacious interior and adjustable shelf positions. It is sturdily construction with black enamelled finish and brass embellishments. Toughened removable glass is standard for safety and durability. Economical in use and no installation costs.

THE VICTORIAN WAY

## bain marie

The Windsor Quatro Bain Marie offers a choice of three options. It is available as either four hot, 4 chilled or 2 hot and 2 chilled. The attractive compact Quatro offers the opportunity to have the delicious fillings within easy reach of your potato oven system in very little space. The Quatro is available in enamel finish or self colour stainless steel.







# the bakemaster

The Bakemaster twin fan convection oven has been built to meet the demands of progressive catering establishments, providing their customers with the healthy and extremely tasty option of freshly baked potatoes.

The Bakemaster is an attractive, highly efficient convection oven, with the bright clean lines of stainless steel on both the exterior and interior. This oven meets the needs of modern, busy eateries. It has a cooking capacity of 60 x 250gram (8oz) potatoes per hour.

Crowning this stylish oven is a large hothold illuminated display cabinet, with a toughened glass door and window which shows the appetizing crispy, perfectly baked potatoes. Like any conventional convection oven the Bakemaster will also bake pies, pasties, pizzas and bread to perfection. It has an easy to clean stainless steel interior with removable shelf supports and large radius corners to make life easy. The twin fans and elements provide efficient distribution of the heat, ensuring even, uniform cooking.



*No skill required for perfect baked potatoes every time. Simple controls, on/off, thermostat control and 2 hour timer.*

# the village stove

The Village Stove oven can bake to perfection 45 potatoes an hour - and hold a further 40 hot and ready to serve. This unit is built for really demanding conditions, designed for continuous daily use.

Traditional rustic design in black enamel finish. 4 low-wattage elements heat the oven chamber evenly for uniform bake quality, preventing the need for product rotation. Stainless steel interior for easy cleaning and durability. Insulated for greater efficiency.

Solid brass fittings and trim.



# the pickwick village stove

Traditional Baked Potatoes with the freedom of using propane gas. This gas fired oven is produced for outside caterers, providing the ability to work in almost any location with the independence of gas. Built to exacting standards to withstand rigorous use. The cooking capacity is 45 potatoes plus with 40 more in the warmhold ready to serve. The standard finish is green and black enamel with solid brass embellishments.





# the 3-in-1 potato station

Install a 3-in-1 Potato Station in your bar or restaurant area and immediately notice the difference. Your customers certainly will!

This compact unit takes up very little space and is without a doubt a pleasing and profitable customer magnet. The appetizing smell of freshly baked potatoes lifts the atmosphere and tempts the pallet offering as it does great value, quick and easily prepared hot and healthy food that will keep them coming back for more. It's a great way to increase the number of people visiting your establishment to enjoy good honest food. No special skills are required to get the best from your Potato Oven which operates from a normal 13amp power supply. It produces 15 perfectly baked potatoes an hour and the illuminated warmer keeps another 15 potatoes piping hot and ready to serve immediately. The built in Bain Marie for your two hot fillings of the day, plus the useful work surface make this compact unit a very attractive and profitable proposition.



*Available in Black, Green and Burgundy traditional coloured stove enamel finish and also without stove enamelling showing the stainless steel as a self colour. The Potato Station arrives complete with a glass display sneeze screen, reversible for you to site either front or back counter, decorated with an attractive motive. The unit is also available without the glass display screen.*



## the easy to operate 3-in-1 potato station

1

An efficient potato OVEN producing 15 baked potatoes every hour

2

Illuminated WARMER keeping 15 more potatoes hot and ready to serve

3

Two-pot BAIN MARIE for hot fillings and a useful built-in WORK SURFACE



# soupercan soup warmers



SCR 407



SCR 405



SCD 404 Daily  
with 6 (magnetic)  
soup varieties

**Traditional** High impact and colourful graphics

Set a unique theme with these beautiful vitreous enamel finished soup kettles. The fired enamel is extremely hard wearing, non fade and easy to clean. Available in a range of colourful designs - both 'graphic' and 'themed' for customer appeal. All units are constructed to the same specification and high quality throughout the range, insulated and with removable 5.1 litres stainless steel pot and integral hinged stainless steel lid. A 125gm stainless steel ladle is included.



Willow Pattern



Country Scene



Kitchen Garden



Farmhouse Theme

**Themed** Unique designs with themes to create a homely atmosphere



BLA402



BLA403



BC 401



The Westminster is  
available in black or cream

**Executive Range** All the Executive Range of soup warmers have stylish embellishments as standard. The BC 401 is Gold Plated. They are all hand-crafted for an excellent quality of finish.



# soupercan<sup>TM</sup> soup warmers



## Special Designs - and not only for soup!

Many designs can be produced allowing you to enjoy your own unique imagery or display your own brand signature. Please ask for details.

# VICTORIAN

baking ovens limited



**Flush fitting,** The Soupercan is ideal for flush fitting into built-in units.



**Simple control,** variable simmerstat to keep soup at a suitable temperature.



**Stainless steel,** available in brushed stainless steel. Ideal for modern applications.



	<b>MODEL</b>	<b>WIDTH</b>	<b>DEPTH</b>	<b>HEIGHT</b>	<b>WEIGHT</b>	<b>CAPACITY</b>	<b>POWER</b>
	<b>THE VILLAGE STOVE</b> Electric Oven	470 mm	550 mm	820 mm	62 kg	45 x 250gms per batch plus 40 in the warming cabinet	2kW 220-230v 13 amp socket
	<b>THE BAKEMASTER</b> Twin Fan Electric Convection Oven	660 mm	600 mm	880 mm	47 kg	60 x 250gms per batch plus 60 in the warming cabinet	3kW 220-230v 13 amp socket
	<b>THE PICKWICK</b> Gas Oven 	470 mm	650 mm	820 mm	70 kg	45 x 250gms per batch plus 40 in the warming cabinet	13000 Btu/Hr  3.81kW
	<b>THE QUEEN VICTORIA</b>	430 mm	430 mm	700 mm	54.78 kg	30 x 250gms per batch plus 30 in the warming cabinet	1.5kW (Oven) 275W (Warmer) 220-230v 13 amp socket
	<b>THE POTATO STATION</b> Electric Oven	410 mm	450 mm 500 mm with screen	380 (720 screen) (min)	30.54 kg	15 x 250gms per batch plus 15 in the illuminated warming cabinet	1.0kW 515W (Warmer) 220-230v 13 amp socket
	<b>THE PRINCESS</b> Electric Hot Food Merchandiser	430 mm	430 mm	700 mm	34.82 kg	Three adjustable shelves 385 x 395mm	800W 220-230v 13 amp socket
	<b>THE WINDSOR QUATRO</b> Electric Bain Marie	430 mm	370 mm	170 mm	11.30 kg	Four 1/6 size Gastronorm dishes 1.5 litres each	750kW 220-230v 13 amp socket
	<b>THE WINDSOR QUATRO EUTECTIC</b> Chilled Food Server	430 mm	370 mm	170 mm	11.40 kg	Four 1/6 size Gastronorm dishes 1.5 litres each	Two sets of ice packs and digital thermometer
	<b>THE DUAL QUATRO</b> Two Hot 2 Chilled Electric/Eutectic	430 mm	370 mm	170 mm	13.48 kg	Four 1/6 size Gastronorm dishes 1.5 litres each 2 Hot 2 Cold	500W 2 sets of ice packs & digital thermometer 13 amp socket
	<b>THE SOUPERCAN</b> Electric Soup Warmer	250 mm dia		350 mm	7 kg Stainless 5.74 kg	5.1 litres 30 x 170gm servings	300W 120-220 -230v 13 amp socket

THE VICTORIAN WAY

Approved Distributor:

VICTORIAN  
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