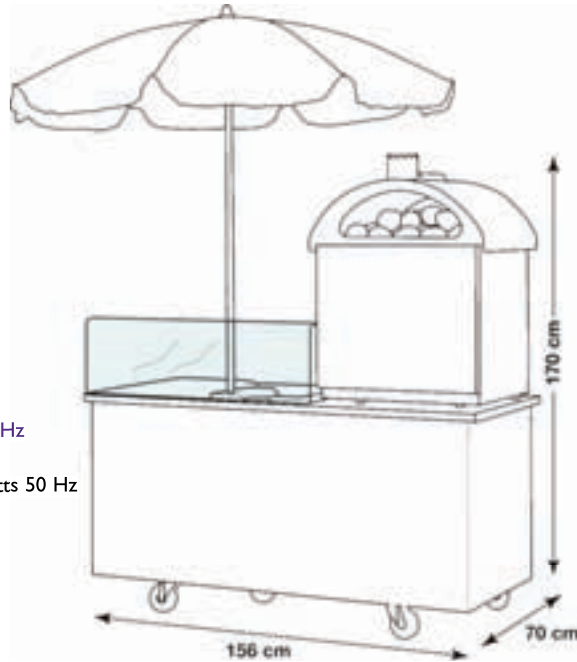


Technical Specification

Spuddy Buddy is a portable catering system that is made up of

- Convection twin fan oven that ensure potatoes are cooked evenly.
- 300 degree thermostat that regulates the right cooking temperature.
- 2 Hour timer cooking aid.
- Toughened safety glass oven door and hot hold display cabinet.
- Cooking time for 60 250 gram potatoes is approximately 1 hour.
- Built in accordance with CE directives.
- Stainless steel oven interior is easy to clean and hygienic to maintain.
- Four removable oven trays.
- The convection oven is attached to a portable serving counter with 5 built in gastronomic pots and lids. Underneath the counter there is a storage facility for extra stock and serving dishes.
- With the capacity to provide up to 3 hot fillings from the Wet Well Bains Marie and 2 chilled fillings from the thermal cool box.
- The Spuddy Buddy catering centre is mounted onto four rotating casters - making it easy to locate near a 13 amp power supply.
- Oven Voltage: 220v - 240v Rating: 2970 watts 50 Hz
- Bains Marie Voltage: 220v - 240v Rating: 1000 watts 50 Hz
- Easy to operate cooking controls – minimal staff training required.
- An umbrella is also provided as a decorative feature



Established 1980

Victorian Baking Ovens Limited

Unit 40 Central Trading Estate Cable Street Wolverhampton WV2 2HX

Tel: 01902 351477 Fax: 01902 351437

www.victorianovens.co.uk



Healthy choices

for choosey kids





Features and Benefits

The Spuddy Buddy baked potato catering centre has been designed and developed by Victorian Baking Ovens. This is one of many clever catering solutions developed over the past 25 years. Leading innovation and quality production in accordance with CE regulations ensures Spuddy Buddy is safe and easy to use.

“Spuddy Buddy”

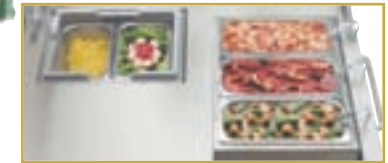
gives school children a healthy option at lunch time. The health benefits of baked potatoes are well known – Spuddy Buddy is a new friendly face promoting healthy eating



This new innovative idea from Victorian Baking Ovens has been specially designed to cater for school children's needs during meal times. Its low tech approach makes it simple to use and easy to set up – perfect for a wide range of school functions.



The “Spuddy Buddy” caricature is clearly displayed on the three customer facing panels. This will make it easier for school children to identify the character and build a relationship with a healthy product.



Spuddy Buddy is not just a simple endorsement for healthy eating in schools; it will also satisfy a wealth of other catering event opportunities. Many PTFA events like the summer and Christmas fairs are prime earning opportunities for Spuddy Buddy. As long as there is a 13 amp power supply nearby Spuddy Buddy is up and ready in no time. Imagine the smell of a warm baked potato and the choice of 5 filling options at your event – pretty irresistible.



So if it's healthy bodies and minds you want let Spuddy Buddy help with the challenge.

60, 250 gram potatoes can be cooked in an hour and the portable unit will hold 60 cooked potatoes in the warm display area as well as a choice of 5 hot or cold fillings. Spuddy Buddy is a friendly and exciting way of introducing healthy food to young children and adults alike.

