



OPERATING INSTRUCTIONS

VISTA COLD SERVERS

Small: VCS-1 & VCSG-1 with Gantry

Large: VCS-2 & VCSG-2 with Gantry

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MODE D'EMPLOI

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PLEASE READ CAREFULLY

Rev2; 01/03/2011

INTRODUCTION

Each King Edward Product is individually handmade in the UK by craftsmen using traditional methods and materials. Please follow our recommendations carefully and you will then enjoy many years of excellent service and lasting good looks from this product

INSTALLATION INSTRUCTIONS

Position the Vista Cold Server on a flat level surface.

Make sure that the mains flex cannot come into contact with hot surfaces and that it is adjusted to the required length by a qualified person upon installation. Do not push excess flex under the unit.

Food is kept cold in the Vista Cold Server through the use of freezeable eutectic plates. The night before using the cold server, place the eutectic plates in a freezer and leave overnight. On the day of use remove the plates from the freezer and place into the holding tray below the gastronorm containers. The plates work either way up.

Remember to freeze the packs every night before use.

Ensure that the unit is accessible enough to load and unload the containers.

PLEASE NOTE - it is not essential for the unit to have electrical power. The unit can store & display cold food very effectively unplugged. Only the overhead light needs electrical power.

LIGHT SWITCH CONTROL

If you are using the product as an illuminated unit, the unit needs to be plugged into a standard 13 amp socket, and switched on at the unit itself. The position of the light switch is such that it is accessible from either in front or behind the unit. Thus the Cold Server can be used equally effectively in either a counter top or back bar position straight out of the box.

The position of the switch is the same on both the small and large Cold Servers – on the underside of the light assembly.

OPERATING INSTRUCTIONS

When using for the first time, wash the stainless steel containers and lids in warm soapy water, then immediately after every use.

Place the freezer packs in the pre-formed plastic retaining holes below the metal gastronorm containers.

Transfer cold toppings to the gastronorm pans as required.

We recommend that you clean all spills and drips straight away with a damp cloth before they are able to dry on. If left to dry spills will be difficult to remove, needing more cleaning and therefore may cause damage to visible surfaces.

As the unit is electrically powered we recommend that it is only used by trained operators. Under no circumstances must children come into contact with or operate this unit

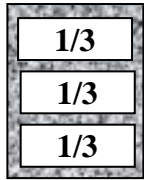
Polish the exterior glass gantry regularly with glass cleaner.

Do-not use abrasive cleaning materials on the stainless steel surfaces as damage will occur. We recommend an approved stainless steel metal cleaner or similar product should be used.

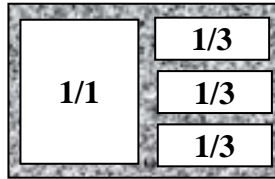
GASTRONORM COMBINATIONS AVAILABLE

Standard pan & lid configuration shipped with the Vista Cold Server units:

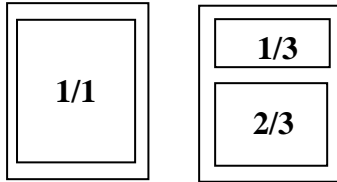
Small VCS-1



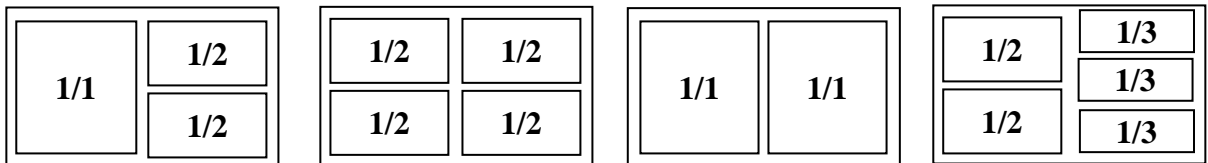
Large VCS-2



Other combinations possible for the smaller unit:



Other combinations possible for the larger unit:



Please note: additional spacer bars would be required to make these alternative configurations. Not supplied with original equipment.

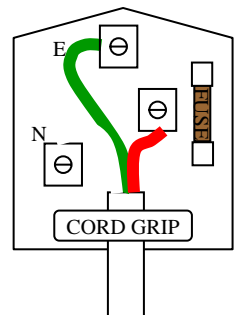
WIRING INSTRUCTIONS

- Prepare all 3 wires using trimming template
- Loosen cord grip
- Wire in the sequence N. L. E.
- Ensure terminal screws are tight
- Fit 13 amp (Brown) fuse
- Tighten cord grip onto cord before replacing cover

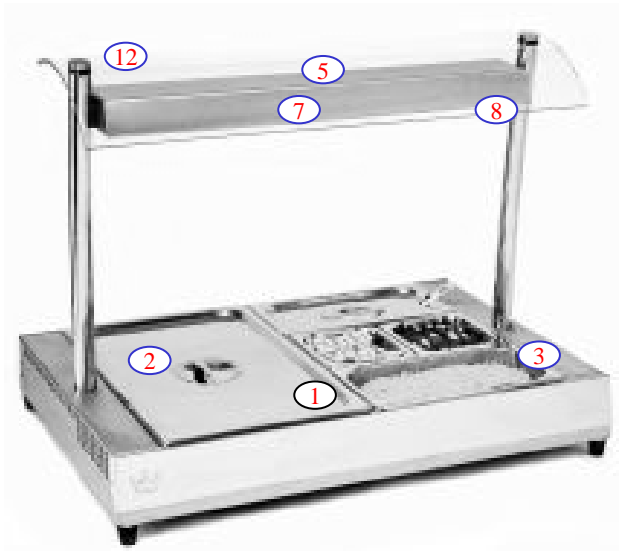
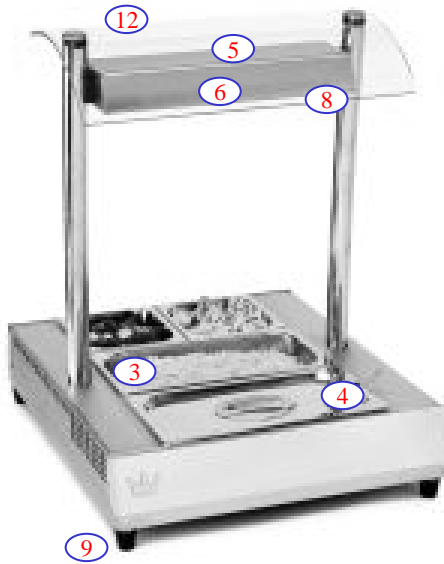
Always use the correct fuse.

If in doubt contact a qualified electrician

**THIS APPLIANCE MUST BE
EARTHED**



COMPONENTS & WIRING DIAGRAM



Product images shown above as examples only – they are not the normal shipped configurations. Both units shown with 2 x 1/6th pans which are not supplied as standard.

Standard pan configurations:

- Small single server – 3 x 1/3rd GN pans
- Large double server – 1 x 1/1GN pan plus 3 x 1/3rd GN pans

VCSG - COMPONENT LISTS

Index No.	Description	PART Nos.	
		VCSG-1	VCSG-2
1	Gastronorm Pan; 1x1 GN, 65mm deep	n/a	1 x 800119
2	Notched lid – 1 x 1 GN size	n/a	1 x 800120
3	Gastronorm Pan; 1/3 GN, 65mm deep	3 x 800114	3 x 800114
4	Notched lid – 1/3 GN size	3 x 800113	3 x 800113
5	Overhead lamp assembly	1 x SLL6N	1x SLL8N
6	6W low temperature fluorescent light fitting	1 x SLLT6	n/a
7	10W low temperature fluorescent light fitting	n/a	1 x SLLT8
8	Rocker switch for light	1 x 190001AN	
9	Feet	4 x CR-F	
10	Freezer packs (below pans)	2 x 800103	4 x 800103
11	Power cord	1 x 190201	
12	Curved gantry glass	1 x VCOWL-1/1	1 x VCOWL-2/1

Gastronorm pan & lid references shown in the component list above are for the standard shipped configurations only. Other pan combinations & alternative drop-in accessories can be used with the either single or double Cold Server units. Please check with King Edward or your supplier for part numbers and prices.

GUARANTEE

All King Edward equipment is covered by a 1 year guarantee from the time of purchase; this does not effect your statutory rights. Depending on the contract you have entered into with your supplier, the guarantee may cover Parts Only or be full Parts & Labour. Please check with your supplier for confirmation.

Irrespective of the level of cover certain items are not covered by the manufacturers guarantee: bulbs, fuses, main oven door seal, glass and damage to the mains lead.

The manufacturers guarantee covers all components with the exceptions highlighted above – but it does not cover external surfaces and trim. Breakages to external trim (eg brass fittings, flue, etc) and the deterioration in the quality/appearance of surface panels, canopy and stainless steel interiors, which are deemed to have been caused by general wear & tear through oven usage, are not covered by this guarantee.

Please check your fuses and electricity supply before calling out an engineer as service calls requested in error will be charged at the normal rate.

Please have the equipment sited where it is easily accessible to the engineer and where there is adequate room to work. In the case of an oven, please ensure the product has not been used within 6 hours of the engineers visit and that it has cooled down sufficiently to work on.

Most service calls will be responded to within 48 hours. However, in exceptional circumstances we may require the equipment back at our factory for investigation and repair. In these instances please allow 4 working days from collection to delivery.

Persons not authorised by King Edward Catering Equipment should not attempt to repair/adjust any part without our prior consent as this may invalidate our guarantee as would the fitting of non specified parts.

Please contact King Edward on 01885 489200 or your equipment supplier if you have any problems.

For future reference please write your equipment serial number here:

