

Vista Cold Servers

What better way to display and serve chilled & ambient foods than the new range of Vista cold servers from King Edward? If you need to serve cold toppings for potatoes; salads, side orders or garnishes, they can now all be served from these stylish and highly practical counter top units. The new Vista Cold Server is the perfect complement to our Vista oven and Hot Food Display.

With a choice of single or double gastronorm sized models you can mix and match units to suit any serving area.

The unit can be supplied with or without an illuminated overhead gantry, but if you want the option of total flexibility the gantry unit works just as well unlit.

There's also the option of a factory fitted sneeze screen if you require it.

And best of all the Vista Cold Server is designed to match all the other Vista servery units to provide a complete practical solution, as you can see overleaf.

Key features:

- Choice of single or double gastronorm unit for maximum flexibility.
- Option of illuminated overhead gantry (low temperature fluorescent tube)
- Easy to use eutectic freezer packs; which can be frozen overnight for use the next day.
- Standard gastronorm dimensions means the unit can utilise your existing gastronorm pots & lids in a variety of configurations.
- Food grade stainless steel exterior with removable gastronorm pans for safe and easy cleaning.



Double gastronorm sized unit with illuminated gantry



Single gastronorm sized unit shown without gantry



Freezeable eutectic packs keeps food chilled ready to serve



Single gastronorm sized unit with illuminated gantry

Vista Foodservice solutions:

As part of the developing Vista range all Cold Servers can be used either as a standalone within your existing facility, or as part of an integrated foodservice solution alongside other complementary Vista products such as the Bake & Display oven, Hot Food Display and Bain Maries – as shown opposite.

Whether you're serving potatoes, pies or pastries the Vista range can help you cook, store and merchandise all from the same highly attractive, efficient and compact units.



(From l-r) Vista bake & display oven; large Bain Marie with gantry; small Cold Server with gantry. Toughened glass hot plate insert, food & dishes all shown for photographic purposes only.

All Cold Server units can be ordered with or without gantry; with the optional factory fitted sneeze screen; and a variety of serving accessories such as toughened glass insert, condiment gastronorms, etc.

The Vista range – efficiency, flexibility and devilish good looks!

Cold Servers - Technical:

- Food grade stainless steel manufacture
- Easy clean and hard wearing acrylic gantries
- Easy to us freezeable eutectic plates will keep food cool

	Small Cold Server - Single Gastronorm w/o gantry	Small Cold Server - Single Gastronorm with gantry	Large Cold Server - Double Gastronorm w/o gantry	Large Cold Server - Double Gastronorm with gantry
Product Code	VCS-1	VCSG-1	VCS-2	VCSG-2
External dimensions:	145mm H x 470mm W x 575mm D	620mm H x 470mm W x 575mm D	145mm H x 795mm W x 575mm D	620mm H x 795mm W x 575mm D
Footprint	470mm W x 575mm D	470mm W x 575mm D	795mm W x 575mm D	795mm W x 575mm D
Eutectic freezer packs	2	2	4	4
Gastronorm configuration supplied as standard	3 x 1/3rd gastronorm pans 65mm deep with lids	3 x 1/3rd gastronorm pans 65mm deep with lids	1 x 1/1 pan + 3 x 1/3 pans; 65mm deep with lids	1 x 1/1 pan + 3 x 1/3 pans; 65mm deep with lids
Electrics (13 amp)	none	6W fluorescent	none	8W fluorescent
Weight (inc pans)	8kgs	10kgs	13kgs	16kgs



We are proud to be the only UK manufacturer of both traditional and contemporary designed potato ovens and associated servery products which are 100% designed and built in the UK. We control the design & build using only quality components & materials to ensure maximum performance and reliability.

BRITISH QUALITY – NO COMPROMISE

All details correct at time of going to print; effective 01.01.2011. King Edward reserves the right to change product specifications without prior notice.

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