



King Edward Cold Server

As part of the King Edward range, our chilled Cold Servers are available in two sizes and a choice of attractive colour finishes to suit any decor.

The King Edward cold server provides the perfect means of displaying chilled toppings such as butter, mayonnaise, coleslaw and relish.



Model shown BM2V in



Model shown BM1V in Claret

To use it you simply freeze the eutectic ice pack (provided) in the freezer overnight and then pop it into the base of the cold server before use. These high quality eutectic packs will stay frozen for around 10 hours!

Fully portable and no running costs, another innovative first from King Edward!

Technical Specification

All units supplied complete with stainless steel gastronorm containers with notched lids.

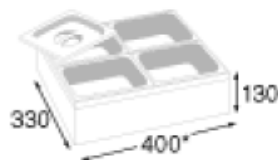
Height x Width x Depth (mm)

Weight (kg)

Container capacities (Standard configuration)

Eutectic Ice Pack

Small Cold Server CS1V



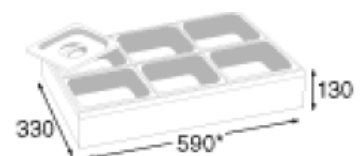
130 x 400 x 330

9

4 x 1/6th gastronorms (1.1 litres each)

1

Large Cold Server CS2V



130 x 590 x 330

12

6 x 1/6 gastronorms (1.1 litres each)

2

Colours



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
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