



Vista Bain Maries

Need to serve hot food in a stylish yet efficient & flexible way? Look no further than the superb Vista Bain Marie range from King Edward.

There's a choice of units to suit every foodservice situation – single or double gastronorms; with or without illuminated gantry; with or without optional sneeze screen and other serving accessories.



Large Vista Bain Marie (VBM2/VBMG2):

Unlike most other units of its type you don't have to heat the whole unit unless you need to – saving energy and reducing the ambient temperature around the unit.

Separate elements & controls for each side of this two gastronorm unit means you have **two heat zones** giving the operator complete control even when serving dishes that require different holding temperatures.

Add individual control of the two overhead halogen lamps and you have complete flexibility & huge energy saving potential.

Key Features

- 4 separate & fully controllable heat sources for maximum flexibility & energy saving.
- 2 x full size dry heat gastronorm areas, independently heated with variable temperature controls.
- 2 x separately controlled overhead quartz halogen lamps also allow the unit to keep food/plates warm even when the bain marie is switched off.
- Easily accessible temperature / gantry controls allows the unit to be used as counter top or back bar unit with equal effectiveness

Small Vista Bain Marie (VBM1/VBMG1):

- For those situations demanding something smaller but equally stylish, we have the single gastronorm version
- Single standard gastronorm dimensions means the unit can utilise your existing Bain Marie pots & lids in a variety of configurations.
- As with the larger unit, both the element & overhead quartz lamp can be controlled separately.



Small Vista Bain Marie (VBM1)



Small Vista Bain Marie with Gantry (VBMG1)



Vista Bain Maries

Vista Foodservice solutions

As part of the developing Vista range all Bain Marie & Cold Server options can be used either as a standalone within your existing facility, or as part of a complete Vista line-up alongside other Vista products such as the Vista 60 Bake & Display oven, Vista Hot Food Display and Cold Servers – 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.

All Vista Bain Marie 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 hot plate insert & carving pad



(From L-R) Vista bake & display oven; large Bain Marie with gantry; Vista Hot Food Display.

NB: Toughened glass hot plate insert, food & dishes all shown for photographic purposes only.

Technical Specification

Technical Specification	Small Vista Bain Marie (VBM1)	Small Vista Bain Marie with Gantry (VBMG1)	Large Vista Bain Marie (VBM2)	Large Vista Bain Marie with Gantry (VBMG2)
Height x Width x Depth (mm)	145 x 470 x 575	620 x 470 x 575	145 x 795 x 575	620 x 795 x 575
Footprint Width x Depth (mm)	470 x 575	470 x 575	795 x 575	795 x 575
Weight (kg)	8	10	14	17
Electrical output	256Watts 220-240V	556Watts 220-240V	558Watts 220-240V	1.11Kw 220-240V
Gastonorm configuration (as standard)	3 x 1/3 GN pans – 65mm deep with lids	3 x 1/3 GN pans – 65mm deep with lids	1 x 1/1 & 3 x 1/3 GN pans – 65mm deep with lids	1 x 1/1 & 3 x 1/3 GN pans – 65mm deep with lids

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