



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.



Freezeable eutectic packs keep food chilled and ready to serve



Small Vista Cold Server with Gantry (VBMG1)



Vista Cold Servers

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 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 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	Small Vista Cold Server (VCS1)	Small Vista Cold Server with Gantry (VCSG1)	Large Vista Cold Server (VCS2)	Large Vista Cold Server with Gantry (VCSG2)
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	13	16
Eutectic Freezer Packs	2	2	4	4
Electrics (13 amps)	none	6w fluorescent	none	8w fluorescent
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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