



The Vista foodservice range - cooking & serving in style

As the market leader for traditionally styled potato bakers and front of house servery units, King Edward have been supplying foodservice customers all over the world for over 30 years. But in that time we've also recognised that many customers need something a little more modern looking - so it was only a simple matter for us to convert our unique convection oven technology into more contemporary designs.

The result - the stunning Vista Foodservice range, led by the Vista 60 bake & display oven.

Vista 60 Bake & Display oven

The Vista 60 Bake & Display oven is quite simply the most stylish potato baker you're ever likely to see. 100% designed & manufactured in the UK with a stylish glass & polished stainless steel finish, this oven features a 360° display area to maximise your hot food sales at point of sale.

But it's not just its pretty looks that makes this oven stand out from the crowd – the highly efficient convection oven is a match for the most rigorous cooking environment:

- Powerful 2.6kW convection oven
- Highly efficient to reduce energy costs to minimum
- 0° - 250° C thermostatically controlled
- Compact unit – just 640mm H x 490mm W x 580mm D.
- Cooks up to 60 x 8oz potatoes in around 60 minutes; and can store a similar amount in the display area above
- Electrics: 2945W; 230/240V @ 50Hz / runs off standard 13 amp plug.
- Weight: 33kgs



The Vista 60 oven can cook any food on your menu - making it the most versatile and hard working piece of front-of-house equipment on the market. Despite our potato baking heritage this oven is designed for much wider applications...

- Cooks pastries, croissants & bread products – ideal for breakfast menus
- Safe & easy to clean; inc removable components that can be cleaned quickly, making it a great back-up oven
- Simple, easy to understand controls – makes it easy to use; minimal staff training required to obtain consistent results every time
- Gull wing top display doors either side, giving through loading for customer self-service if required
- Three internal trays, all fully removable - allowing use of the entire oven cavity - roast chicken anyone?





Hot or cold fillings...

If you're investing in top of the range front-of-house equipment you need to make sure everything not only looks good, but also works effectively together and gives the maximum reliability. Complementary display & serving units should enhance the appeal of the food but critically allow your staff to serve the food quickly and easily, replenish serving dishes and keep the units clean and tidy.

The Vista servery range includes a variety of hot and cold units that are all designed to work as standalones as well as in a suite with the Vista oven and Vista Hot Food display. All are designed to standard gastronorm dimensions to provide flexibility of pan configuration.

Vista Bain Maries

The Vista Bain Marie allows you to serve hot fillings from a selection of different sized pans...

- Choice of single or double gastronorm units
- Factory built with or without an illuminated overhead gantry
- Standard dimensions means you can use existing gastronorm pans
- Optional factory fitted extras available: sneeze screen; carving pad; toughened glass hot plate inserts, etc
- Single unit - Dims: 470mm W x 575mm D x 145mm H; or 620mm H with gantry. Supplied with 3 x 1/3rd pans as standard. Electrics: 556W with gantry; 256W without.
- Double unit - Dims: 795mm W x 575mm D x 145mm H; or 620mm H with gantry. Supplied with 1 x 1GN + 3 x 1/3rd pans as standard. Electrics: 1.11kW with gantry; 558W without.
- All units 230/240V / 50Hz; run off standard 13 amp plug



Double gastronorm unit shown with gantry and sneeze screen; code: VBMG-2



Single gastronorm unit with illuminated gantry above; code: VBMG-1



Single standard gastronorm unit, code: VBM-1

A typical multi-unit configuration, allowing you to cook hot food in the main Vista oven (left) and serve it via a number of different hot and cold servery units alongside.



Vista oven (l); double hot gastronorm (m) and single cold gastronorm (r)

or both - the choice is yours

Cold fillings anyone? With the flexible Vista range you can have an identical serving unit, but also for chilled toppings such as cheese, coleslaw, etc. Put the freezable ice packs in the freezer overnight & keep food chilled for serving the following day.

Like the hot versions shown opposite these cold servers come in a variety of sizes & configurations, and even have low wattage illuminated gantries if you want to maintain the same style throughout.



Double gastronorm unit shown with gantry; code: VCSG-2

Vista Cold Servers

The Vista Cold Servers provide the smarter way to serve cold and chilled fillings:

- Choice of single or double gastronorm units
- Factory built with or without an illuminated overhead gantry
- All finished in high-grade, food quality stainless steel
- Optional factory fitted extras available: sneeze screen; condiment servers, etc. .
- Single unit - Dims: 470mm W x 575mm D x 145mm H; or 620mm H with gantry. Supplied with 3 x 1/3rd pans as standard. 6W electrics when fitted with gantry.
- Double unit - Dims: 795mm W x 575mm D x 145mm H; or 620mm H with gantry. Supplied with 1 x 1GN + 3 x 1/3rd pans as standard. 8W electrics when fitted with gantry



Single gastronorm unit; code: VCS-1

Standard size freezer packs simply drop in under the pans



All Vista units are designed to the same dimensions & profiles so they can not only operate as standalones, but as a complete complementary suite if needs be – as shown opposite.

Whatever units you choose they will all fit together perfectly. And crucially all controls are easily accessible whether the units are located in a back bar or counter top position





From cooking to display - we've got it covered

So what about other hot food you want to sell at front-of-house? The Vista Hot Food Display is the perfect solution for a wide range of foods on your menu, from pastries, savouries, bread products - whatever you want to keep hot or warm. The toughened glass exterior panels & doors make for easy cleaning & hard wearing good looks - an investment that will keep working for you well into the future.

Vista Hot Food Display

The Vista Hot Food Display - designed along similar lines to the Vista oven, it has the same combination of style and operational efficiency. 360° visibility of all food inside it makes a great sight-seller at front-of-house.

- Fully controllable & efficient 1250W element
- 30° to 110° cabinet air temp to cope with a variety of different foods
- Internal design & air flow maximised to keep food warm whilst keeping your energy costs down
- External dims: just 640mm H x 490mm W x 580mm D
- Can store up to 80 x 8oz potatoes, on three fully removable shelves
- Double gull wing doors with the option of customer self-serve if required
- Use as a counter top or back bar unit straight out of the box
- Electrics: 1350W; 230/240V @ 50Hz; standard 13 amp plug



What the customer would see when a run of Vista units is used as a counter top solution.



Easy open doors and fully removable trays gives the operator free & safe access to all foods inside.

You don't need us to tell you that presentation is everything. That's what the Vista range is all about - helping you not only cook, but also display and merchandise your menu at point of sale. Call us for more information - or download the product datasheets from our website.

Ph: 1800 265 771
www.perfectfry.com.au

