

Vista 60 Bake & Display Oven

Counter top ovens don't come any more modern looking than this – the new Vista 60 is King Edward's latest and most striking oven to date. We've taken our proven potato baking technology and applied it to an all-new internal and external design, highlighting the clean lines in polished stainless steel and glass.

The result is the most innovative and stunning counter top oven on the market today.

However, as with all King Edward ovens things don't stop with just good looks. At the heart of every oven is our unique fan assisted convection oven design that delivers exceptional cooking performance.

So whether you are baking bread product, pastries or even jacket potatoes the Vista 60 will give you perfect results every time.

Baked products can then be stored and merchandised from the enticing heated and illuminated display area which has 360° all round visibility, and doors both sides for flexible access.

We think you'll agree that the Vista 60 bake & display oven not only gives you an exceptional oven to cook and display a wide range of food products from a small footprint unit – it will also be a feast on the eyes for your customers.

This is an oven designed to set a new benchmark for counter top equipment. Why? Because there is no other oven that can match the Vista 60's level of visual and functional impact at point of sale.



Key features:

- Highly effective fan-assisted convection oven for thorough and consistent cooking.
- Innovative design ensures the same unit can be used without modification as either a counter top or back-bar unit with equal effectiveness.
- Food grade stainless steel oven interior with removable wire trays for safe and easy cleaning.
- Independently heated, illuminated storage / display area with 360° visibility to hold and present potatoes and other foodstuffs when ready to serve.
- Through loading of display area with optional customer self-serve facility.
- 90 minute audible timer.
- Humidifier unit supplied as standard



Perfect for pastries ...



.. and potatoes too, of course.

Technical:

- Thermostatically controlled, fan assisted convection oven, with temperature range 50^o to 250^o C
- Capacity in main cooking oven: 60/50 (8/10 oz potatoes)
- Cooking time: approx 1 hour for 60 x 8oz potatoes
- Display capacity: 60+ (226/283 gram)
- Maximum external dimensions: 815mm H x 490mm W x 580mm D with display area doors in raised position.
- Minimum height 640mm when doors in closed position
- Oven footprint: 490mm W x 580mm D
- Internal oven dimensions: 270mm H x 375mm W x 350mm D max
- 3 x fully removable wire shelves (355mm W x 300mm D) for maximum cooking flexibility
- Voltage: 220 – 240V
- Wattage: 2945W; plugs into standard 13 amp plug socket:
 - 2600W main oven element
 - 300W top area element
- Weight – 33 kgs
- Construction & materials:
 - Side panels and rear panel in toughened glass
 - Display area doors in toughened glass
 - Main oven door in stainless steel
 - Tubular frame in polished stainless steel



Viewed from front, operator side.



Viewed from customer side when used as counter top unit.

Innovative design and attention to detail – the hallmarks of quality:



Doors either side of display area allow for through loading and optional customer self-service.



Top area heating element with humidifier unit – keeps food warm, but avoids pastries drying out whilst on display.



Easy to use controls; separate temperature controls for top display area and the main oven.



Steam produced in main oven during cooking process vented via unobtrusive stainless steel tubes.

All details correct at time of going to print; effective 24.01.2011. King Edward reserves the right to change to product specifications without prior notice. Images shown for photographic purposes only; final colour finishes may differ.