

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.

Double sized gastronorm units:

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.

- 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.

Single sized gastronorm units:

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.



Double gastronorm unit with gantry, shown with optional sneeze screen & optional toughened glass hot plate insert.



Single gastronorm sized unit shown without gantry



Single gastronorm sized unit with illuminated gantry

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 Bake & Display oven, 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.

The Vista range – efficiency, flexibility and devilish good looks!

Bain Marie - Technical:

- Food grade stainless steel manufacture
- Easy clean and hard wearing acrylic gantries
- All units plug into standard 13 amp plug socket



(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.

	Small Bain Marie - Single Gastronorm w/o gantry	Small Bain Marie - Single Gastronorm with gantry	Large Bain Marie - Double Gastronorm w/o gantry	Large Bain Marie - Double Gastronorm with gantry
Product Code	VBM-1	VBMG-1	VBM-2	VBMG-2
External dimensions:	145mm H x 470mm W x 575mm D	620mm H x 470mm W x 575mm D	145mm H x 795mm W x 575mm D	620mm H x 795mm W x 575mm D
Footprint	470mm W x 575mm D	470mm W x 575mm D	795mm W x 575mm D	795mm W x 575mm D
Gastronorm configuration supplied as standard	3 x 1/3rd gastronorm pans 65mm deep with lids	3 x 1/3rd gastronorm pans 65mm deep with lids	1 x 1/1 pan + 3 x 1/3 pans; 65mm deep with lids	1 x 1/1 pan + 3 x 1/3 pans; 65mm deep with lids
Electrics (13 amp)	256W (1 x 250W element)	556W (1 x 250W elements + 1 x 300W lamp)	558W (2 x 250W elements)	1.11kW (2 x 250W elements + 2 x 300W lamps)
Weight (inc pans)	8kgs	10kgs	14kgs	17kgs



We are proud to be the only UK manufacturer of both traditional and contemporary designed potato ovens and associated servery products which are 100% designed and built in the UK. We control the design & build using only quality components & materials to ensure maximum performance and reliability.

BRITISH QUALITY – NO COMPROMISE

All details correct at time of going to print; effective 01.01.2011. King Edward reserves the right to change product specifications without prior notice.

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