



# Vista 60 Bake & Display Oven



Counter top ovens don't come any more modern looking than this – the Vista 60. We've taken our proven potato baking technology and applied it to a contemporary 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 baked 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 degree visibility, and doors both sides for flexible access.

## Features & Specifications

- Up to 120 total potato capacity (250g/8oz). 60 in main oven, plus a further 60 in the holding/display area above.
- Can cook 60 potatoes in approximately 60 minutes.
- Highly efficient fan convection oven
- Thermostatically controlled 50 to 250 degrees temperature range
- Independently heated illuminated storage/display area with 360 degree visibility and front and back opening doors for customer self-service facility.
- Food grade stainless steel interior with 3 fully removable, non-tilt trays for easy cleaning
- Compact, small footprint: just 500mm x 500mm.
- Built-in 90 minute audible timer
- Countertop or back bar use

Technical Specification	
Height x Width x Depth (mm)	640 x 490 x 580 (doors down)
Footprint (mm)	490 x 580
Weight (kg)	33
Wattage	2945
Volts	220 - 240
Amps	13



*King Edward reserves the right to change product specification without prior notice.*

For more information please contact us on: T: 01885 489200 E: [sales@kingedward.co.uk](mailto:sales@kingedward.co.uk)  
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