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Your Dealer:

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— BY GRUBER SCHANKSYSTEME —

designed for extra profit



€ 23,659014



Design - a statement. Control - at all times. Operation - reduced to efficiency.



With LIBRA – the intelligent scales from Gruber





3 Flying Stags, 2 glasses of Prosecco, 1 bottle of Montes and a relaxed restaurateur who can rely 100% on the technology of Gruber. Thanks to LIBRA, each amount is recorded, entered and the operation assigned.

"In the often hectic hotel and restaurant industry, even the best bar staff can sometimes forget something or the stock can suddenly run out. Loss of revenue at the end of the day is the consequence and this constantly adds up over the entire year. More than 25 years ago, a vision was born - to assist the restaurateur and his bar staff by using personal and user-friendly systems and also to minimise billing errors. Today, the company Gruber Schanksysteme is regarded as an expert in the field of electronic computer dispensing equipment, including cellar technology. The LIBRA product range carries this vision further and supports you day-in, day-out to manage your bottles and cans. Always be in control of your bar and stock levels. Spend more time with the really important things in your bar: the customers"

Balanced Success

As far as weighing is concerned, the digital weighing system from Gruber is extremely precise. It is not surprising to learn that the word LIBRA comes from Latin and means "scales". Precision technology from Switzerland is used for the extremely sensitive weighing sensors and ensures that not one drop leaves the bar unpaid. The highly sensitive measurement panels (see figure) at the heart of the system are available in various versions and can be retrofitted into the drawers of any refrigerator. A further refinement of the weighing sensor for use in the LIBRA open tap mode is so precise that every eighth of wine or small Jägermeister bottle can be dispensed to the exact portion required and assigned to a waiter. Its range of application is extremely varied.

Designed for extra profit

Personalised and multi-faceted, as with all equipment from Gruber, the LIBRA system can be adjusted and integrated at any time to fully suit your requirements. Each shelf can thus be used cooled (e.g. for white wine) or un-cooled (e.g. for red wine). It is also possible to use a whole shelf, a half or a third in this way. This saves above all time and money as each waiter, using the coded service key, has access to the authorised shelf, can take the required goods and be certain that only those will be entered. For you as restaurateur there are many other advantages. For example, daily stock-



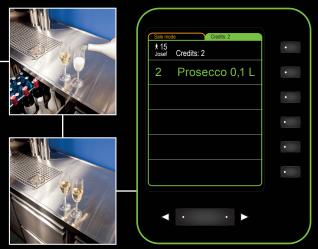












Pouring several glasses is equally exact. Therefore when an expensive champagne, for example, each glass will be recorded, entered and the operation assigned.

taking of the refrigerators is no longer necessary. Or you can change the range of products on the shelves yourself at any time and without the need for technical assistance and thus include more seasonal products in the range without any problem.

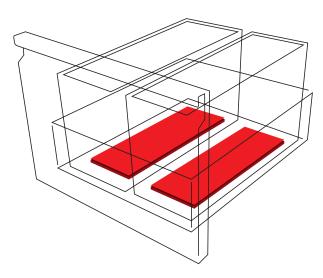
Operation - reduced to Efficiency

"Simplicity and reliability, that is what our clients want". This was the guiding principle given by Günther Gruber to the experienced gastronomy team of Gruber Schanksysteme for the development of the LIBRA system. As a result, the system can be filled,

serviced or changed very easily. Once the system has been calibrated for a specific product, no maintenance is required and it always shows the exact amount that is available on the shelf. Thanks to the electronic locking system, the drinks are secure as only authorised staff are able to open the cabinet, which is itself very quick and easy. The VISO Schanksystem also offers the possibility of working in either debit or credit mode. Efficient operation and reduced walking times allow your staff to serve the customer in the best possible way. After all, he or she should leave your bar with a smile and a friendly "See you soon".



If, for example, a credit for Montes Perlend 0.33 is entered, the system only opens the drawer for this product. In debit mode, access to the drawer for the staff can be either complete or partial as desired.



High-quality weighing sensors measure every quantity variation precisely and maintenance-free







The LIBRA principle can be integrated seamlessly into all standard refrigerators. All standard bottles and cans used in the gastronomy trade can be rapidly and individually sorted, changed and optimally presented.

Design - a statement

The conscious use of high-quality and durable materials has always played an important role for Gruber Schanksysteme. "We leave nothing to chance regarding quality and design" affirms Günther Gruber. The many details are proof of this. Due to the modern platform design, all of the components are maintenance-free and fit perfectly and harmoniously together. The electronic components check themselves automatically.









