

VISO[®]

- RINGSYSTEM -

designed for extra profit



FLEXIBILITY AND CONTROL IN THE BAR

Unique and space-saving



Ringsystem
pourer

The VISO Ringsystem brings flexibility to the work in the bar with complete control over wine and spirits.

3 caipirinhas, 2 Cuba Lires, 4 white wine sodas and 1 meter Williams for the guests on table 4. This order is enough to make even experienced staff break out into a cold sweat. Each drink should taste just right, without too much or too little of any of the ingredients.

"As you know, our team has been confronting the ever-increasing complexities of the gastronomy trade for over 25 years. This know-how and our long-standing experience have a significant influence on the development of all VISO products. Three important maxims have evolved from this that are incorporated into every product from Gruber Schanksysteme.

Design - a statement.

Control - at all times.

Operation - reduced to efficiency.

From the very start, the work on the VISO Ringsystem has incorporated each of our maxims. We can guarantee total control and the most efficient operation with this system. The demands on our software, programmed in-house, are correspondingly varied and exacting.

For us, the word 'design' does not mean merely the visual appearance of our products in your bar. The motto "design follows function" applies to everything we do on a daily basis and is reflected in everything from cellar technology to menu navigation."

Günther Gruber
Your Günther Gruber

The VISO Ringsystem has been specifically developed for the working needs of the gastronomy trade and thus for you and your staff. The flexibility of the spiral tubing gives your staff more freedom of movement and also lends character to your bar. For instance, a round of Schnapps can be poured without having to constantly turn the bottle upright. The automatically-generated multiple portions stop after each pre-determined amount for a moment so that the whole round can be poured without any waste.

The freely programmable pourers can be used to determine 12 different portion sizes and used with up to 127 bottles (spirits and wines). The pourers are directly sealed to the bottle in this case.

Working in debit and/or credit mode also allows your staff to pour exact portions of all spirits and wines, so avoiding any wastage. Should a bottle become empty when pouring, the amount of the missing portion is registered for the new bottle thanks to the 'remaining quantity management' system developed by Gruber.

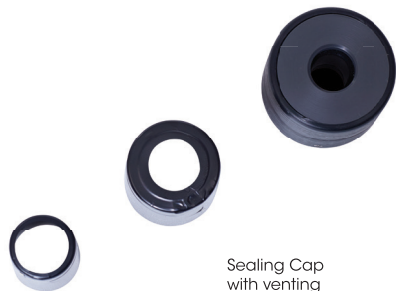
A cocktail programme is also available which allows up to four ingredients to be poured. The required spirits and wines are selected directly on the VISO Minisat screen. The simple navigation system guides you and your staff accurately to the desired result.



Ringsystem
mit Jim Beam



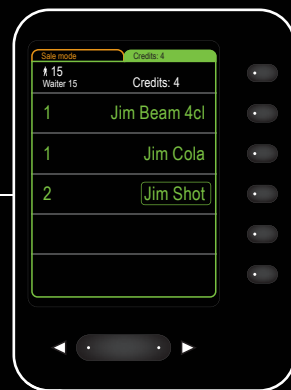
Aperol with
Ringsystem



Sealing Cap
with venting



Remaining quantity management



Credit with selection help



VISO[®]
— MINISAT —



Cocktail Programme



Recipe Display

designed for extra profit

Your Dealer



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