

VISO[®]

— S SERIES —

designed for extra profit



Design, a statement. Control, at any time. Operation, reduced to efficiency.



EVERYTHING AT A GLANCE (ViSO S 6/S 8/S10)

A great atmosphere, a filled bar, the waiters in continuous service and a relaxed restaurateur who has got the time to devote himself to his guests. This scenario becomes a pleasant reality with the new ViSO family of Gruber Schanksysteme.

The desire to continually evolve is a definitive philosophy of the 100% privately family managed company based in Brixlegg/Tyrol/Austria. For more than 25 years the team of Gruber Schanksysteme is committed on the market and attempts to implement the needs of the hospitality efficiently and user-friendly.

Designed for extra profit

With the new ViSO S series, you have the perfect dispensing control. A timeless design and clear lines fit in seamlessly with any present atmosphere, without being annoying. The word ViSO derives from Latin and means „look closely“ or „everything visible“. The new user interface was designed to avoid incorrect operation. The simplicity and ease of use of these facilities place new standards. The combination of display and keyboard enables all to work error-free

and to transact rapidly the drink- orders of your guests. The desire for new and more personalized drink mixes is possible at any time with the ViSO S series. They will be all, true to the motto "designed for extra profit", accurately apportioned and charged.

ViSO S6/S8/S10

The models of the ViSO S series stand for the best in functionality and speed. Thus it is possible that on each dispensing system 2 waiter/tresses are able to work at the same time in the debit- and/or credit mode. The dual use is achieved by two input terminals, including full numeric keypads on the left and right ends of each facility. The workspace of both waiters/tresses at the ViSO dispensing unit is limited by a clear assignment of lit arrows in blue or white colours.



SUCCESS AT YOUR FINGERTIPS

User-friendly and highly visible displays guarantee full control during busy bar operation.

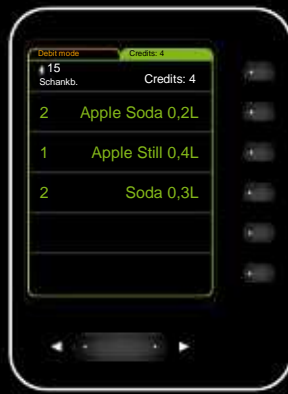
Rapid reading and recognizing of the possible kinds of drinks or the pending loans from all viewing angles simplifies the often hectic dispensing operation during day and night. This is made possible by the clear contours and sharply drawn typeface of the displays. Anyone who works on a system of VISO S Series will immediately recognize the difference. Additional buttons on each screen provide a secure operation. The clearly structured product display allows the reading of the entire beverage name and excludes a wrong order due to unclear abbreviations from the outset.

Dispensing with touch screens and the conscious invitation to key-press prevents an accidental ordering by touching the display and conveys a sense of constant operation control. With the help of a double button the waiter/tresses are able to quickly scroll

through the displayed menu in order to select the product of their choice in the desired size. Numerous configuration options as an exact amount of residual management, multiple servings, recipe management of mixed drinks or the table- or room number input round out the benefits of this new display technology.

Various connectivity options such as those for beer tapping towers, bottle control systems, serving spirits from original bottles, and the integration of all common POS systems and equipment for hot drinks like coffee and cocoa are self-evidently. Systems of Gruber dispensing systems are reliable partners for many years of operation.

The man is clearly the focus here!



Debit-/credit mode

Working in two modes, either alone or combined, is possible. In debit mode, the order can be entered on the system with the direct relation to the table- or room number. In credit mode the waiter/tresses orders the drinks at the cash register and receives then the bonus/credit at the dispensing system, shown in green and activated.

Additional drinks

The new displays provide, among other things, the possibility to visualize the sequence of the beverage orders, such as a "Radler" (Shandy). Moreover, in addition to which dispense unit, the time until the next automatic valve opening by countdown is displayed. An individual adaptation to the needs the employee is of course possible.

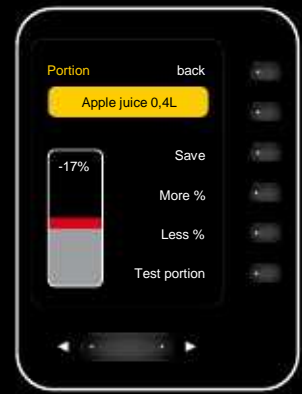


Food order

In combination with a POS system, food, such as a toast or a pizza, can also be ordered at the dispensing system. This saves time prevents you of having to take long distances to the cash points. The numerous levels can be assigned arbitrarily and expanded.

Multiple beverages

In particularly stressful times, it would be better to possess 4 hands in order to meet customer needs. If for example several beers of 0.5 are ordered, it is possible with the embedded numeric keypad on the left and right end of each dispensing system to input the desired quantity and then press the corresponding beer-serving-key. Now the portions are automatically tapped one after the other in a row. The length of the interval for the glass change between each drink is individually adjustable.



Message window

All message windows have a uniform look and differ in colour and message. So, to give an example, the message "check gas/keg" will show in red to point out a possible operation stop. Many other variations such as "drink will continue", "drink booked", "drink stopped", etc. are shown with an easy-to-understand-message.

Portion setting

Thanks to the easy-to-use administration of portions, all portions can be adjusted according to the glass used.



Residual amount management

If the tapping procedure is interrupted by the waiter/tresses the devices by Gruber Schanksysteme memorize the still outstanding amount. The pouring process can therefore be interrupted at any time and resumed again at a later time. The pouring of a "perfect beer" is not a problem, because all waiters receive the amounts they are entitled to.

Menu settings (boss)

All the necessary settings can be performed in the boss' menu. The operation is simple and logically.



TAP YOURSELF BENEFITS

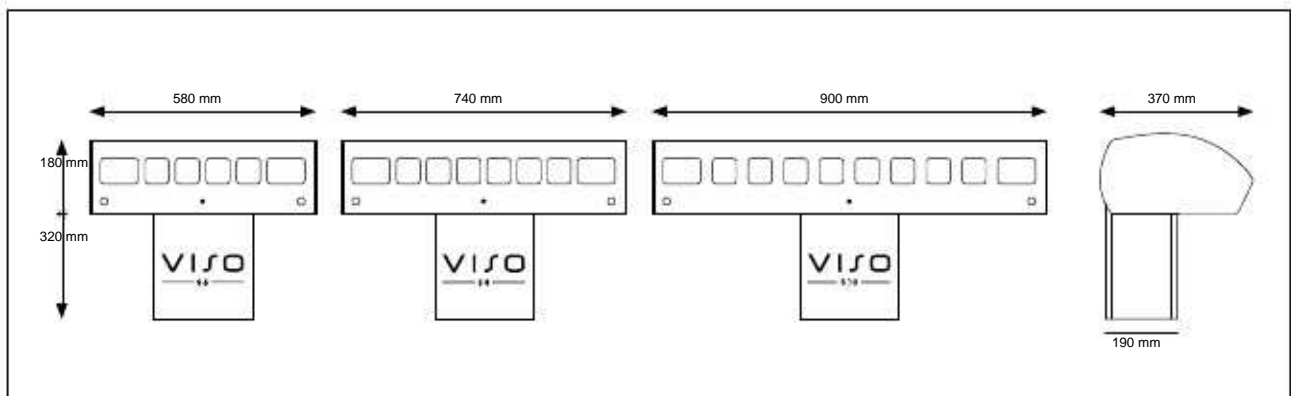
Each facility licensed by Gruber Schanksysteme can be configured individually. The pneumatic beer tap, the post- and pre-mix unit, the wine- and spirits unit can be manifold integrated in dispensing equipment. All beer taps are adjusted to the highest possible demands in the house Gruber.

Countless possibilities

Whether you would like to tap lemonades, fruit juices, wine, spirits or beer with your system, with the dispensing units by Gruber Schanksysteme all mixing ratios and sizes of beverage are imaginable and quickly poured in best quality.

Pneumatic beer tap

As an example, a pneumatic beer tap, allows a rapid, uniform flow of the drink and an attractive head. In case of a power failure, it is possible to open the facility and to tap beer by hand so that you can continue to serve your guests.



ALL IN ONE

Individually planned cellar technology and installations, decades of experience in the hospitality industry and a comprehensive support - including weekends - characterize the effort of the family-run traditional Tyrolean Company.

Cellar technology

The success of any dispensing system mainly depends on the perfect central main technique. Through our long-standing know-how and expertise as a local beverage producer we are capable to respond to a variety of requests and to implement them.

The functionality, efficiency and quality results by the individual survey, consulting and implementation of the necessary central main technology. Therefore it is recommended to invest a lot of time for the establishment of an adequate beverage room and to develop the perfect cellar technology together with our counselling team.

Additional benefits

All facilities licensed by Gruber Schanksysteme tap only the ordered quantity of beverage and prevent a pouring of a glass which is either too full or which even brims over. It is therefore possible to say that the restaurateur saves money by this investment and that he doesn't have to give attention the output quantities of beverage.

The software used by Gruber is internally developed and allows to advice and support customers by using remote maintenance via internet. The telephone support is also on weekends at any time helpful and supportive working for you. In every conversation we try to elicit the exact needs of your business, to give you the best and customized total solution.



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