

QUICK SERVICE EQUIPMENT

BY FAST FOOD SYSTEMS



COMPANY

FFS Brands is the holding company, under the umbrella of which several well known brands such as Southern Fried Chicken, AJ's Piri Piri, Fast Food Systems Ltd and Vizu are held.

Fast Food Systems Ltd started in 1971. We are a family business and have devoted our lives to quick service restaurants. We created the Vizu brand because we noticed a gap in the market for smaller UK and European restaurants.

We specialise in equipment that holds food for long periods, whilst still maintaining moisture and temperature levels without loss of quality to the product. We have developed the Vizu brand to cater for smaller locations with reduced footprint machines, meaning our products are some of the most space and energy efficient available.

We value – Quality, performance, efficiency and looking after our clients by adapting what we currently provide and tailoring it to suit the customer. We are customer focused and delivering a quality product is our goal.

THE HISTORY OF VIZU

Fast Food Systems Ltd started in 1973. We are a family business who have devoted our lives to QSR; learning how a quick service restaurant works, which has allowed us to develop our own brand Vizu and our range of equipment designed to suit the UK and European market.

We noticed that there was a gap in the UK market for speciality QSR equipment. We trademarked the Vizu® brand in 1988 and began our product range with the Vizu Burger and Vizu Fries units. We originally had these produced by third parties but this left us lacking control, so in the early 90's we opened our own factory at the Fast Food Systems headquarters. Having on site manufacturing facilities allows us to respond to customer requests with almost an overnight turn around for design developments. Our 'Research and Development' team communicate directly with our sales and service team to deliver exactly what our users require.

VIZU NAME

Vizu® is derived from Visual. Our products are all about creating a quality point of sale by the use of our equipment. The Vizu® Range sells food products through its aesthetic appearance and the way it's illuminated. We focus on creating smooth lines so no rivets/ fasteners or rough edges as standard. The look and the feel is very important in the QSR industry; Vizu represents thoughtfully developed, quality quick service restaurant equipment.

Vizu® is synonymous with a high quality, visually appealing product that is robust and built to last. Each product is made from high grade stainless steel which is resistant to corrosion and rust. With no sharp edges our products allow the user to provide a quality product quickly and safely.

VIZU VALUES

At Fast Food Systems we pride ourselves on quality; we really care about building something that is going to last, something that is easy to clean, easy to use and fit for purpose.

We are not the cheapest; falling into the high end quality service equipment category. Choosing Vizu means you are buying into our brand, becoming part of our family, joining a group of people with 50 years of development and growth. You are buying into the longevity and reliance that we care about our brand and we are passionate about what we do. You are not just buying a steel box, you are investing in a product that has been thoroughly developed in terms of use, ease of cleaning and maintenance all contained in a visually appealing body to fulfil your requirements.

We work to a high level of standard for health and safety and we run our factory on the 'just in time' lean manufacturing ethos; we also have quality systems and procedures in place, ensuring our work is kept at the highest possible consistently.

WELCOME

A key element of a successful quick service restaurant is that the product is delivered at its best appearance, temperature, and taste, time and again.

With over 47 years of experience in the industry, Fast Food Systems Ltd is a market leader in the design, manufacture and installation of high quality quick service restaurant equipment.

Our 50 plus range of Vizu equipment, seen globally from cinemas to football grounds to universities, is manufactured at the head office in Reading and is continually expanding and improving thanks to an ongoing research & development programme. We also have the ability to produce bespoke pieces of equipment to suit almost any requirements.

Another factor that can make the difference between a good and a great kitchen is the layout. With our experienced design department we can provide an ergonomic layout for almost any size and shape space, and with an international list of suppliers we can provide the equipment to allow a maximum amount of covers with a minimum amount of effort.

We can also aid with brand development, menu development and marketing advice so that your quick service restaurant gives quality service regularly.

Andrew Withers, Chairman

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Due to the ongoing development programme, model dimensions and specifications may change without notice.

CLAM GRIDDLE

VIZU CLAM GRIDDLE

- Built with a tough, hard wearing, hard chromed cooking griddle and easy to clean non-stick clam head.
- 10 cooking programs give a choice of cook times and temperatures for a consistent cook every time.
- Each program controls the temperature of both the upper clam head, the lower griddle, and the duration of the cook.
- Once the product is placed on to the griddle, the clam head is pulled closed and the machine is locked shut.
- The Vizu Clam Griddle automatically adjusts the pressure it exerts on the product, allowing the machine to swap quickly and easily between, for example bacon, steaks, chicken fillets or burgers.
- Once the cooking cycle is complete, the Vizu Clam Griddle automatically opens and is ready to be unloaded.
- The clam head is also available as a ribbed platen to give a chargrilled look to the cooked product.
- Cooks products in just 1 to 2 minutes for speed and efficiency.



Single phase conversion unit MFCLAM3PHCON available at an extra cost

CODE	VICG450OCL	VICG450OCLGP
Clam Head	Plain	Grooved
Width (mm)	525	525
Depth (mm)	980	980
Opened Height (mm)	1485	1485
Closed Height (mm)	1140	1140
Weight (kg)	112	112
Voltage (V)	415/3ph	415/3ph
Wattage (kW)	9kW	9kW
Amps (A)	21	21

Related Products:

- TYCL116X49 - replacement silver non-stick sheet.



MINI AUTO CLAM



VIZU MINI AUTO CLAM

- Dual cooking surfaces and self-levelling griddle arm.
- Small worktop footprint.
- Independently controlled cooking surfaces.
- Automated timing and clam griddle lifting.
- Programmable interface.

CODE	VIMAC
Width (mm)	335
Depth (mm)	760
Height (mm)	430
Weight (kg)	80
Voltage (V)	230
Wattage (kW)	2x3kw
Amps (A)	13x2



(Stand available)



FFST360X715M



FFST720X715M

Related Products:

- FFST360X715M – Mobile stand for Vizu Mini Auto Clam with Single shelf under.
- FFST720X715M – Mobile stand for Vizu Mini Auto Clam with Single shelf under.
- TYCG400SE – Replacement non-stick sheet.





VIZU BUN TOASTER

- High temperature unit caramelises and seals buns to resist moisture absorption and increase the hold time of burgers.
- High output from a compact unit- ideal for busy kitchen environments.
- Polymer-coated, long-life, non-stick platen prevents buns from sticking and slowing output.
- Adjustable thickness control to suit a variety of bun sizes.
- Two speed control.
- Removable carriage for easy cleaning.
- Throughput of 6 seconds per bun.
- 20 buns per minute.
- 1200 buns per hour.

BUN TOASTER



VISBT

BATCH TOASTER



VIABT



CODE	VISBT	VIABT
Width (mm)	640	730
Depth (mm)	380	430
Height (mm)	700	300
Weight (kg)	35	
Voltage (V)	230	230
Wattage (KW)	2.1	2.4
Amps (A)	9.5	11



PASS THROUGH

AUTOFILL PASS THROUGH

VIZU PASS THROUGH

- Designed to fit on a central service counter – loaded from the rear and unloaded from the front.
- The machine maintains its internal temperature and humidity, extending the storage time for cooked meats, breads, and pastries without deterioration.
- The water supplied to the machine can either be fed directly from the mains or gravity fed from the water tank supplied.
- Individual loading and serving doors reduce heat and humidity loss during use.
- Spring-assisted doors seal to the machine when closed and lift when opened.
- Bright, low power lights illuminate the food on the trays, which are angled towards the unloading side of the Pass Through.
- The Pass Throughs are available in either 4, 6, 8 or 12 rack units, to suit lower and higher volume environments.



VI700PTIF



VI700PTMS (optional Direct water feed)



VIPTMS (optional Direct water feed)



VI1100PTMS (optional Direct water feed)



(Pans & wires included)

CODE	VI700PTIF	VI700PTMS	VIPTMS	VI1100PTMS
No. of Racks	4	8	6	12
Width (mm)	780	780	470	1150
Width with feed (mm)	-	940	770	1305
Depth (mm)	780	780	805	780
Height (mm)	885	885	940	885
Weight (kg)	68	90	68	100
Voltage (V)	230	230	230	230
Wattage (kW)	2.2	1.9	1.4	2
Amps (A)	8.7	9	6	9



MINI PASS THROUGH



VIZU MINI PASS THROUGH

- Designed to fit on a central service counter – loaded from the rear and unloaded from the front.
- The machine maintains its internal temperature and humidity, extending the storage time for cooked meats, breads, and pastries without deterioration.
- The water supplied to the machine should be filled manually.
- Individual loading and serving doors reduce heat and humidity loss during use.
- Spring-assisted doors seal to the machine when closed and lift when opened.
- Bright, low power lights illuminate the food on the trays, which are angled towards the unloading side of the Mini Pass Through.
- The Mini Pass Through is only available as a 2 rack unit, for low volume environments.



(Pans & wires included)
(Manual fill only)

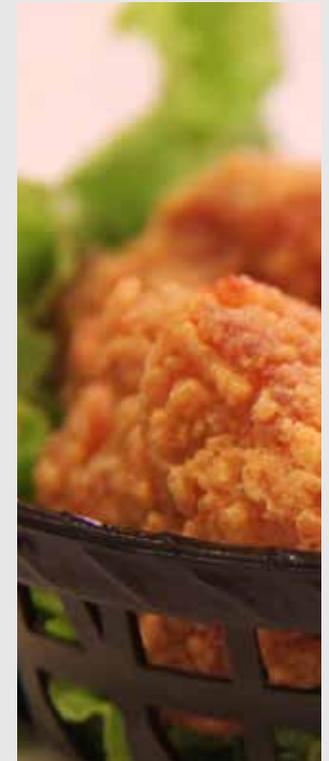
CODE	VIMIPT600S
No. of Racks	2
No. of 1/1 GN Pans 20mm Deep	2
Width (mm)	600
Depth (mm)	550
Height (mm)	790
Weight (kg)	45
Voltage (V)	230
Wattage (kW)	1.5
Amps (A)	7



MULTI STACK PASS THROUGH

VIZU MULTI STACK PASS THROUGH

- Designed for a minimal footprint on a central service counter, providing maximum product display and holding area.
- Loaded from rear and unloaded from front, through easy access flaps designed to reduce heat and humidity loss.
- Thermostatically controlled internal temperature and humidity with quick recovery, extending the storage time for cooked meats, breads, and pastries without deterioration.
- The water supplied to the machine can either be fed directly from the mains or gravity fed from the water tank supplied.
- Designed to work as a modular system, allowing additional units to be placed in a line, all connected to the same water tank – allows easy plumbing and individually controlled interior environments with 6 display racks.
- Removable interior panels, racks, rack sides, and heating element covers for easy cleaning.
- Capacity of approximately 120 pieces of chicken.



CODE	VIMSPT
No. of Racks	6
Width Without Tank (mm)	470
Width With Tank (mm)	630
Depth (mm)	805
Height (mm)	940
Weight (kg)	68
Voltage (V)	230
Wattage (kW)	1.4
Amps (A)	6



2 TIER FOOD CHUTE



VIZU 2 TIER FOOD CHUTE

- Heat lamps, ceramic radiant heat elements, and under surface heating provide a hot air environment for storing and displaying cooked food in this Food Chute unit.
- Adjustable light intensity, using a dimmer control (and includes an energy saving feature).
- The lane guides can be adjusted to different widths, to accommodate different menus.
- Lane labels provide quick reference for both loader and server.



(Lane labels included)

VI017



(Lane labels included)

VIBC14

CODE	VI017	VIBC14
Width (mm)	705	1200
Depth (mm)	775	775
Height (mm)	785	780
Weight (kg)	60	86
Voltage (V)	230	230
Wattage (kW)	2.1	3
Amps (A)	10	21

Related Products:

- VI017WS – 8 Lane 2 Tier Food Chute Wrap Stand, to allow easy access to packaging at the point of sale.
- VIBC14WS – 14 Lane 2 Tier Food Chute Wrap Stand, to allow easy access to packaging at the point of sale.



2 TIER OPEN FOOD CHUTE



VIZU TWO TIER OPEN FOOD CHUTE

- All stainless steel construction, with toughened glass side panels for an attractive open display.
- Each tiers is heated by a variable controlled heat lamp.
- Lane guides can be adjusted to different widths to accommodate different menus.
- Lane labels provide quick reference for both loader and server.



CODE	VI2TFCOPEN	VI2TFC
Width (mm)	615	600
Depth (mm)	415	400
Height (mm)	725	700
Weight (kg)	-	35
Voltage (V)	230	230
Wattage (kW)	0.8	0.8
Amps (A)	6	3.5



ECONOMY 2 TIER FOOD CHUTE



VIZU ECONOMY 2 TIER FOOD CHUTE

- Heat lamps and ceramic radiant heat elements provide a hot air environment.
- Stores and display cooked food only.
- Lane guides can be adjusted to accommodate different widths.
- Lane labels provide quick reference for both loader and server.



CODE	VI017S
Width (mm)	660
Depth (mm)	660
Height (mm)	730
Weight (kg)	55
Voltage (V)	230
Wattage (kW)	1.4
Amps (A)	6



(Lane labels included)

Related Products:

- VI017WS – 8 Lane 2 Tier Food Chute Wrap Stand, to allow easy access to packaging at the point of sale.



3 TIER FOOD CHUTE



VIZU 3 TIER FOOD CHUTE

- All stainless steel construction.
- The lane guides can be adjusted to different widths, to accommodate different menus.
- Lane labels provide quick reference for both loader and server.
- This Food Chute has top heating only for all three tiers.



(Lane labels included)

CODE	V13TFC
Width (mm)	805
Depth (mm)	805
Height (mm)	1030
Weight (kg)	80
Voltage (V)	230
Wattage (kW)	2.4
Amps (A)	10.5



FOOD CHUTE WRAP STANDS



VIZU FOOD CHUTE WRAP STANDS

- All stainless steel construction.
- Designed to fit under Vizu Food Chutes, to provide ease of access to packaging.
- Lane guides can be adjusted to accommodate different sizes of packaging.
- VI017S is for the 2 Tier Food Chute FC8.
- VIBC14WS is for the 2 Tier Food Chute FC14.
- VI003SWS is for the Server Chip Dump.



CODE	VI017WS	VIBC14WS
Width (mm)	705	1200
Depth (mm)	775	775
Height (mm)	120	120
Weight (kg)	10	-

Related Products:

- VI017 – 8 Lane 2 Tier Food Chute.
- VIBC14 – 14 Lane 2 Tier Food Chute.
- VI003S – Server Chip Dump.



MEGA FRIES



VIZU MEGA FRIES

- Heat lamps from above and beneath the dump area maintain a consistent temperature for the cooked products.
- The front and rear lamps are controlled separately, allowing energy to be conserved when appropriate.
- The dump area is large with a divider to keep a variety of products; including chips, onion rings, potato wedges, etc.
- Interchangeable side glass and new bagging rack (of 2 different sizes), to support different workflow directions.
- Additional bagging rack option at the rear of the dump area gives more storage space during busy periods.
- Wrap and chip bag stored beneath the dump area.
- Salt shaker holder included.



CODE	VIMF
Width (mm)	805
Depth (mm)	710
Height (mm)	1575
Weight (kg)	97
Voltage (V)	230
Wattage (kW)	2.5
Amps (A)	11

Related Products:

- VOTR3670 – Right-Handed Fry Scoop.
- VOTR3672 – Double-Handed Fry Scoop.



MEGA FRIES TOPPER



VIZU MEGA FRIES TOPPER

- All the advantages of the Vizu Mega Fries.
- Under unit storage is replaced with Adande freezer unit.
- Designed to improve the flow of food preparation between freezing, frying, and bagging.



Mega fries topper



Freezer drawer unit on high castors

CODE	VIMFTOPPER	ADVCR1/MCW
Width (mm)	890	878
Depth (mm)	920	885
Height (mm)	1010	616
Weight (kg)	68	90
Voltage (V)	230	230
Wattage (kW)	2.5	3
Amps (A)	11	13



MINI FRIES



VIZU MINI FRIES

- Heat lamps from above and beneath the dump area maintain a consistent temperature for the cooked products.
- The front and rear lamps are controlled separately, allowing energy to be conserved when appropriate.
- Larger Dump Area compared to the Vizu Mega Fries.
- More energy efficient than the Vizu Mega Fries.
- 2 tiered rear rail rack.
- Chip bag and pan compatible.



CODE	VIMIF600S
Width (mm)	605
Depth (mm)	550
Height (mm)	1535
Weight (kg)	75
Voltage (V)	230
Wattage (kW)	1.5
Amps (A)	7

Related Products:

- VOTR3670 – Right-Handed Fry Scoop.
- VOTR3672 – Double-Handed Fry Scoop.



SERVER CHIP DUMP



VIZU SERVER CHIP DUMP

- Heat lamps from above and beneath the dump area maintain a consistent temperature for the cooked products, ideal for bagging and holding chips.
- This compact machine is intended to work as a pass through unit on the Fast Serv counter, but it may also be used as a bagging station.



CODE	VI003S
Width (mm)	700
Depth (mm)	775
Height (mm)	800
Weight (kg)	80
Voltage (V)	230
Wattage (kW)	2.1
Amps (A)	10

Related Products:

- VI003SWS – Server Wrap Stand, to allow easy access to packaging at the point of sale.



FRIES DUMP



VIZU FRIES DUMP

- Two overhead heat lamps maintain a consistent hot air environment; suitable for chips, onion rings, etc.
- Interchangeable tinted side glass and bagging rack allows different workflow directions.



CODE	VI003G
No. of 1/1 GN Pans 100mm Deep	1
Width (mm)	840
Depth (mm)	705
Height (mm)	630
Weight (kg)	35
Voltage (V)	230
Wattage (kW)	1
Amps (A)	4.4

Related Products:

- VOTR3670 – Right-Handed Fry Scoop.
- VOTR3672 – Double-Handed Fry Scoop.



SUPER FRIES DUMP



VIZU SUPER FRIES DUMP

- Two overhead heat lamps maintain a consistent hot air environment; suitable for chips, onion rings, etc.
- Large dump area used for holding cooked product prior to bagging.



CODE	VI001G
No. of 2/1 GN Pans 65mm Deep	1
Width (mm)	840
Depth (mm)	705
Height (mm)	630
Weight (kg)	35
Voltage (V)	230
Wattage (kW)	1
Amps (A)	4.4

Related Products:

- VOTR3670 – Right-Handed Fry Scoop.
- VOTR3672 – Double-Handed Fry Scoop.



WARMER



VIZU WARMER

- Available as a high 1000W output unit or as a low 500W output unit.
- 1000W version is suitable for chips, onion rings, potato wedges etc.
- 500W version provides a cooler environment, suitable for nachos etc.



CODE	VI016	VISFCHIPDUMP
No. of 1/1 GN Pans 65mm Deep	1	1
Width (mm)	360	370
Depth (mm)	570	605
Height (mm)	490	1240
Weight (kg)	10	12
Voltage (V)	230	230
Wattage (kW)	1	1
Amps (A)	4.5	4.4

Related Products:

- VOTR3670 – Right-handed Fry Scoop.
- VOTR3672 – Double-Handed Fry Scoop.
- VI016B – V-shaped Bagging rack for 1/1 GN Pan 100mm Deep.
- GSGAST90042 – 1/1 GN Pan 100mm Deep.





VIZU FRYKART

- Wheeled racking system that holds up to 12 fryer baskets.

VIZU MOBILE LANDING TABLE

- Space saving racking system that holds up to 6 1/1 Gastronorm Pans 65mm Deep.
- Mounted on castors, to aid workflow around the kitchen.

FRYKART



(Baskets not included)

MOBILE LANDING TABLE



(Also sold without pans and wires)



CODE	VI006A	VI020
No. of 1/1 GN Pans 65mm Deep	0	6
Width (mm)	410	420
Depth (mm)	605	610
Height (mm)	1410	915
Weight (kg)	16	20

Related Products:

- GSGAST90022 – 1/1 GN Pan 65mm Deep.
- GSGAST160 – Stainless steel wire inserts to fit 1/1 GN Pan 65mm Deep.



AUTO BREADER



VIZU AUTO BREADER

- For breading a variety of products; including chicken legs, fillets, wings, potato wedges etc.
- Motorised rotary sieve divides and dispenses reusable breading mix into its own container below.
- Timed sieving system.
- Reduced labour.



Auto Breader pictured with VITR01 Mobile Loading Trolley. (Storage boxes not included).



CODE	VI005AB
No. of 1/1 GN Pans 150mm Deep	2
No. of 2/4 GN Pans 150mm Deep	3
Width (mm)	710
Depth (mm)	605
Height (mm)	1050
Weight (kg)	45
Voltage (V)	230
Wattage (kW)	0.1
Amps (A)	0.4

Related Products:

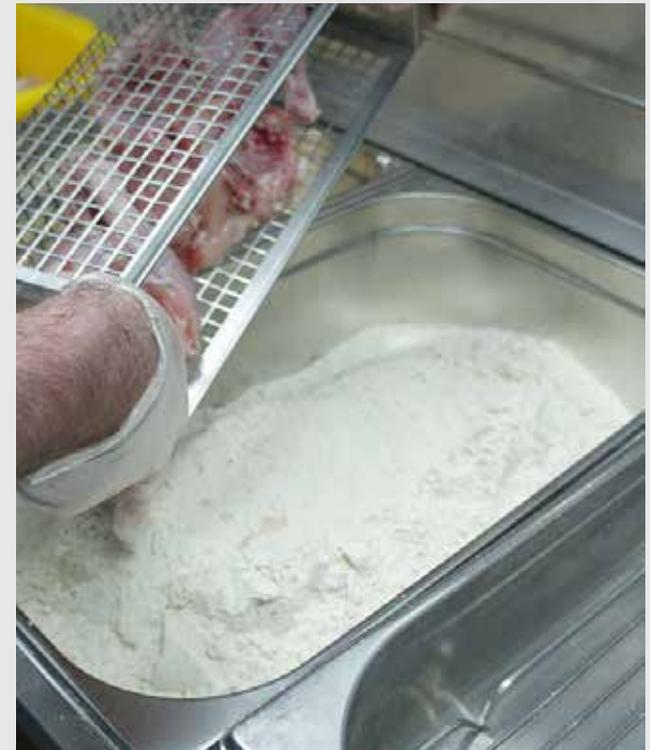
- VITR01 – Mobile Loading Trolley.
- VI020 – Mobile Landing Table.



MEGA AUTO BREADER

VIZU MEGA AUTO BREADER

- The largest breading machine available in the Vizu range.
- Suitable for busier operations, with a requirement for large volumes of breaded prepared product.
- The extra large breading pan ensures the process is as efficient as possible, and maximises the comfort of the operator.
- Designed for ease of disassembly and reassembly, for cleaning and maintenance.
- Motorised rotary sieve divides and dispenses reusable breading mix into its own container below.



CODE	VI005MAB
Width (mm)	1055
Depth (mm)	605
Height (mm)	1050
Weight (kg)	70
Voltage (V)	230
Wattage (kW)	0.1
Amps (A)	0.4

Related Products:

- VITR01 – Mobile Loading Trolley.
- VI020 – Mobile Landing Table.



MARINADE TUMBLER



VIZU MARINADE TUMBLER

- All stainless steel construction.
- 50lb capacity allows large quantities of chicken to be marinated.
- Removable drum for easy cleaning between cycles.
- Ergonomic design with assisted lift.
- 1.5 bar vacuum increases marinade absorption for an improved products.



CODE	VI50LBVTM
Width (mm)	960
Depth (mm)	830
Height (mm)	1285
Weight (kg)	60
Voltage (V)	230
Wattage (kW)	0.3
Amps (A)	1.4

Related Products:

- PLRM29TRRED – Mobile Container with Wheels (132 litres).





VIZU MINI MARINADE TUMBLER

- All stainless steel construction.
- Bidirectional tumbling with tumble speed control.
- Digital programmable timer control.
- Adjustable leg supports.
- Ergonomic angled design.
- 1.5 bar vacuum increases marinade absorption for an improved products.
- Reduced footprint for counter tops.
- Easy-to-clean design.

MINI MARINADE TUMBLER



CODE	VI30LBVTM
Width (mm)	610
Depth (mm)	670
Height (mm)	600
Weight (kg)	38
Voltage (V)	230
Wattage (kW)	0.3
Amps (A)	1.4

Related Products:

- VOTR1527-05 – 7” White Food Storage Box.
- VOTR1500-C08 – Yellow Lid for Storage Box.
- VOTR1527-C02 – 7” Red Food Storage Box.
- VOTR1500-C13 – Clear Storage Box Lid.
- VOTR1500-C02 – Red Storage Box Lid.
- VOTR1527-C19 – 7” Green Food Storage Box.
- VOTR1527-C08 – 7” Yellow Food Storage Box.
- VOTR1500-C19 – Green Storage Box Lid.



HOT DOG GRILL



VIZU HOT DOG GRILL

- Thermostatically controlled temperature with digital display.
- Oscillating hot dog grid creates an eye catching display, and evenly heats and extends the holding time for pre-cooked hot dogs without deterioration.
- Designed to stack on top of Warmer Drawers, to reduce the space required and increase work flow.
- Easy-to-clean with removable grills.
- High production unit with minimal staff supervision.
- The HD4 holds twice the capacity and consumes less than twice the power.



VIHD2



VIHD4

CODE	VIHD2	VIHD4
Width (mm)	530	840
Depth (mm)	485	485
Height (mm)	190	190
Weight (kg)	20	30
Voltage (V)	230	230
Wattage (kW)	1.1	2.1
Amps (A)	5	10

Related Products:

- VIWD2 – Bun Warmer Drawer, to sit under HD2.
- VIWD4 – Bun Warmer Drawer, to sit under HD4.
- VISG2 – Sneeze Guard for HD2 (not included).
- VISG4 – Sneeze Guard for HD4 (not included).





WARMER DRAWERS

VIZU WARMER DRAWER

- Holds hot dog rolls/buns in a warm, humidified, and consistent environment; prolonging the holding time of the product without deterioration.
- Easy-to-access water tray located at the front.
- Designed for and placed underneath the Hot Dog Grills, to reduce footprint and improve work flow.



VIWD2



VIWD4



CODE	VIWD2	VIWD4
Width (mm)	500	810
Depth (mm)	500	500
Height (mm)	260	260
Weight (kg)	25	35
Voltage (V)	230	230
Wattage (kW)	1	1
Amps (A)	4.3	4.4

Related Products:

- VIHD2 – Hot Dog Grill, to sit on WD2.
- VIHD4 – Hot Dog Grill, to sit on WD4.



GASTRO WARMER



VIZU GASTRO WARMER

- Designed to safely hold and maintain a variety of cooked foods in a humid and temperature controlled environment.
- Two digital displays for countdown time and temperature.
- 90 minute countdown timer with audible alarm.
- Designed to fit a standard 1/1 Gastronorm Pan 150mm Deep (included), or 3 polycarbonate 1/3 pan.



CODE	VIGWCOMP	VIGWCOMP
Width (mm)	605	605
Depth (mm)	510	440
Height (mm)	370	265
Weight (kg)	30	30
Voltage (V)	230	230
Wattage (kW)	0.6	1
Amps (A)	2.6	4.4

Related Products:

- GS16CW – X3 Polycarbonate, 150mm Deep Pan.
- GSGAST90062 – 150mm GN Pan.
- GSGAST160 – Stainless Steel Wire Insert.



HOLDING CABINET



VIZU HOLDING CABINET

- Thermostatically controlled temperature ensures accurate consistent holding.
- Designed to hold and maintain a variety of cooked foods such as chickens, ribs, potatoes etc. in a humidified environment.
- Forced convection ensures an even heating throughout the unit, while minimising condensation.
- Capacity of 6 or 8 1/1 Gastronorm Pans 65mm Deep, depending on model.
- Fully mobile design on castor wheels.



(Pans and wires included)



(Pans and wires included)

CODE	VI014SHHC	VI014HHC
No. of 1/1 GN Pans 65mm Deep	6	8
Width (mm)	540	540
Depth (mm)	660	660
Height (mm)	870	1020
Weight (kg)	60	66
Voltage (V)	230	230
Wattage (kW)	0.9	0.9
Amps (A)	3.9	3.9

Related Products:

- GSGAST90022 – 1/1 GN Pan 65mm Deep.
- GSGAST160 – Stainless Steel Wire Inserts, for 1/1 GN Pan 65mm Deep.



POPCORN WARMER



VIZU POPCORN WARMER

- Fan assisted heating, ceramic heat element, and warm LED lighting keeps product warm and dry; while being energy efficient.
- Warm LED lighting, a stainless steel interior, and large glass window display the product in the most attractive way possible.
- Large rear sliding door provides space to fill the unit and fit tubs, bags, and buckets.
- Comes with a central product divider for sweet and salty popcorn.



CODE	VICOWC600	VICOWC750	VICOWC900	VICOWC1250
Width (mm)	600	750	900	1250
Depth (mm)	750	750	750	750
Height (mm)	720	720	720	720
Weight (kg)	62	65	65	65
Voltage (V)	230	230	230	230
Wattage (kW)	0.4	0.4	0.4	0.4
Amps (A)	1.8	1.8	1.8	1.8

Related Products:

- FFCOWCDIVIDER – Divider panel & brackets.
- VIPOPSCOOP – Left or right handed popcorn scoop.





ICE BIN

ICE DRAIN



VIZU ICE BIN

- For holding ice cubes (loaded through door).
- Insulated to maximise ice holding, temperature consistency, and energy efficiency.
- Integrated drain in the centre of ice well base.
- To be used with the Ice Drain.

VIZU ICE DRAIN

- Collects and channels drain water from ice bin.
- Allows the ice bin to slide forward for re-filling and cleaning, while it collects and drains away the melted water.

CODE	FFICEBIN	FF116DRAIN
Width (mm)	570	570
Depth (mm)	620	600
Height (mm)	505	70
Weight (kg)	35	N/A



REFRIGERATED SHOWCASE



VIZU REFRIGERATED SHOWCASE

- Stainless steel construction.
- Operating temperature range: +2°C- +6°C.
- Forced air circulation with automatic defrosting and condensate evaporation.
- Heated front glass system prevents condensation on the glass.
- Removable wire shelf.
- Bright fluorescent lighting within the machine.
- Digital temperature control and display.
- 2 and 3 pan sizes available.



("Chilled to Go" translight not included)



CODE	VICOLD2SD	VICOLD3SD
No. of Doors	2	3
Width (mm)	750	1080
Depth (mm)	775	775
Height (mm)	585	585
Weight (kg)	75	97
Voltage (V)	230	230
Wattage (kW)	0.3	0.5
Amps (A)	1.4	2.1



HEATED SHOWCASE



VIZU HEATED SHOWCASE

- Stainless steel construction.
- Operating temperature range: +30°C- +90°C.
- Forced air circulation with water tray to create a humid environment.
- Removable wire shelf.
- Bright lighting within the machine.
- Thermostatically controlled temperature.
- Sliding glass doors to the rear of the machine.
- 2 and 3 pan sizes available.



VIHOT2SD

("HOT FOOD TO GO" translight not included)



VIHOT3SD

CODE	VIHOT2SD	VIHOT3SD
No. of Doors	2	3
Width (mm)	750	1080
Depth (mm)	775	775
Height (mm)	585	585
Weight (kg)	57	76
Voltage (V)	230	230
Wattage (kW)	2.1	2.1
Amps (A)	9	9



COUNTERTOP COOLED DISPENSER



VIZU COUNTERTOP COOLED DISPENSER

- Designed to hold 2 1/6 Gastronorm Pans 100mm Deep.
- Supplied with three chiller bottles.
- Insulated construction keeps the contents cool.



CODE	VICSJ
No. of 1/6 GN Pans 100mm Deep	2
No. of Chiller Bottles Supplied	3
Width (mm)	330
Depth (mm)	210
Height (mm)	200
Weight (kg)	3



BASTING PAN HOLDERS



VIZU BASTING PAN HOLDERS

- Welded stainless steel construction.
- Supplied with 1/6 Gastronorm Pans 150mm Deep.
- 3 or 4 pan models available.
- Unit hooks onto either the left or right hand side of the griddle splash guard.



CODE	FF3PANBAST	FF4PANBAST
No. of 1/6 GN Pans 150mm Deep	3	4
Width (mm)	482	636
Depth (mm)	220	220
Height (mm)	150	150
Weight (kg)	-	-



FAST SERV



VIZU FAST SERV

- The Fast Serv is a modular system that can be changed and rearranged to suit the customer's needs.
- Uses a combination of 600mm and 300mm wide standard units, with a 600mm or 1200mm deep countertop.
- A rear access panel on the units can be removed to connect relevant machines together; including electrical wiring, waste pipes, and water pipes.
- In island layouts, there is a 100mm wide channel between the front and back row, for wiring and pipelines.
- The Fast Serv can be finished with kick-plates, end panels, and upstands.



Vizu Fast Serv is a unique modular system for creating a rear-service counter in a QSR (Quick Service Restaurant), which is an amalgamation of everything you need to assemble a meal order quickly and efficiently. The modules allow you to pack, prepare and deliver; incorporating packaging materials and storage of condiments, through to holding hot food, drinks and waste disposal.

Fast Serv has been created in 300mm and 600mm wide modules that can be clipped and locked together in any order to suit the customers' bespoke requirements; small enough to fit through a doorway but large enough to create a comprehensive rear-service counter system.



FAST SERV SIGNATURE RANGE

Signature
RANGE



Vizu Modular Counter System





COLOUR	CODE SUFFIX
BLACK	C01
WHITE	C02
POPPY RED	C03
TERRACOTTA	C04
NAVY BLUE	C05
CORNFLOWER BLUE	C06
OCEAN BLUE	C07
WEDGEWOOD	C08
SLATE BLUE	C09
AZTEC YELLOW	C10
BAMBOO	C11
OLIVE GREEN	C12
FOREST GREEN	C13
JUNIPER GREEN	C14
JADE GREEN	C15
MOORLAND	C16
WILLOW GREEN	C17
VANDYKE BROWN	C18
MUSHROOM	C19
BUTTERMILK	C20
ANTHRACITE	C21
MERLIN GREY	C22
GOOSEWING	C23
IVORY	C24

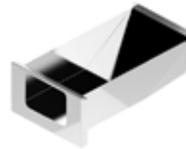
- The modular systems allows the Fast Serv to be created, customized, and rearranged to suit the customer's needs.
- Shelves, cupboards, cuptrays, ice chests and litter bins can be placed where needed for maximum efficiency.
- The stainless steel units can be finished with a colour of the customer's choice.



300 CARCASS



1 0 300 SHELF



1 1 300 CONDIMENT



300 DOOR: 0 0 3/4 0 3 1/2 0 2
FULL: 4 4 3 2

FASTSERV

STEP 1 DIVIDE YOUR SPACE BY 600mm TO CALCULATE HOW MANY UNITS ARE REQUIRED

STEP 2 SELECT A CARCASS AND SELECT YOUR OPTIONS. ADD THE INTERNAL BLACK NUMBER AND THE EXTERNAL WHITE NUMBERS TO ANY COMBINATION, NOT EXCEEDING 4.

STEP 3 SELECT YOUR FINISHING AND ACCESSORIES

0 0 EMPTY 4 4 FULL

600 CARCASS



1 0 600 SHELF



1 1 CUP TUBE



1 1 CUP LID



600 DOOR: 0 0 3/4 0 3 1/2 0 2
FULL: 4 4 3 2



4 4 ICE BIN



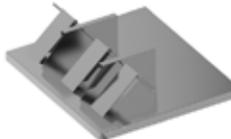
4 4 LITTER BIN



1 1 BUCKET DISPENSER



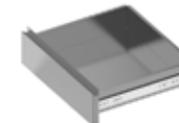
1 1 600 CONDIMENT



1 0 WRAP STATION

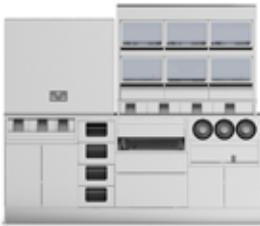


2 2 DOUBLE DRAWER



1 1 SINGLE DRAWER

FINISHING OPTIONS



TOP: MAX 1200X2100



UPSTAND: MAX 900X775



SIDE PANEL



END PANEL



ISLAND CASTOR CHANNEL



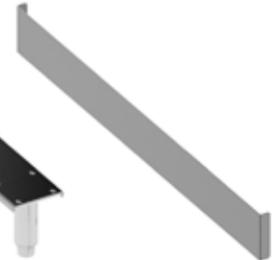
ISLAND LEG CHANNEL



COUNTER CASTOR CHANNEL



COUNTER LEG CHANNEL



KICK PLATE: MAX 2100

EXTRAS



LID DIVIDER



ICE SCOOP HOLDER



BLANKING PLATE



PLUG SOCKETS



SHELF UNIT



VIZU SHELF UNIT

- All stainless steel construction.
- Single shelf.



VI300



VI600

CODE	VI300	VI600
Width (mm)	300	600
Depth (mm)	550	550
Height (mm)	890	890
Weight (kg)	18	21



GASTRO WARMER UNIT



VIZU GASTRO WARMER UNIT

- Designed to safely hold and maintain a variety of cooked foods in a humid and temperature controlled environment, all conveniently located within a Fast Serv Unit.
- Two digital displays for countdown time and temperature.
- 90 minute countdown timer with audible alarm.
- Designed to fit a standard 1/1 Gastronorm Pan 150mm Deep (included), or 3 polycarbonate 1/2 pan and drainer (not included).
- Compatible with new and existing Fast Serv Units.
- Storage below unit for packaging supplies or food handling equipment.
- Stainless steel construction.



VI600GW



VI600GW2

CODE	VI600GW	VI600GW2
No. of Doors	2	0
Width (mm)	600	600
Depth (mm)	550	550
Height (mm)	890	890
Weight (kg)	60	90
Voltage (V)	230	230
Wattage (kW)	0.6	1.2
Amps (A)	2.6	5.3



CUP HOLDER UNIT



VIZU CUP HOLDER UNIT

- 300 Cup Holder Unit features vertical cup tube dispensers.
- 600 Cup Holder Units features horizontal cup tube dispensers, including an optional lid dispenser.
- Small, medium and large cup collars are available.



VI300CUP3



VI600CUP3LID



VI600CUP6

CODE	VI300CUP3	VI600CUP3LID	VI600CUP6
No. of Doors	0	2	2
Width (mm)	300	600	600
Depth (mm)	550	550	550
Height (mm)	890	890	890
Weight (kg)	25	36.2	39



STORAGE UNIT



VIZU WRAP STORAGE UNITS

- A convenient storage space for napkins, packaging, and other paper products.
- Adjustable dividers and weighted holders ensure packaging is held firmly in place.



VI600WRAP1/4



VI600WRAP2/4



VI600WRAPBUCKET

CODE	VI600WRAP1/4	VI600WRAP2/4	VI600WRAPBUCKET
No. of Doors	2	2	2
No. of Shelves	1	-	-
Width (mm)	600	600	600
Depth (mm)	550	550	550
Height (mm)	890	890	890
Weight (kg)	35	37	37





VIZU LITTER BIN UNIT

- Removable plastic refuse container.
- Swing door for hygienic waste disposal.

VIZU ICE CHEST UNIT

- Drain can be plumbed into waste water pipe or drawer beneath.
- Designed to accommodate a standard 1/1 Gastronorm Pan 65mm Deep, which can be emptied when necessary.

LITTER BIN UNIT



ICE CHEST UNIT



CODE	VI600LITTER	VI600ICE
No. of Doors	1	0
Width (mm)	600	600
Depth (mm)	550	550
Height (mm)	890	890
Weight (kg)	36.5	35



DRAWER UNIT



VIZU DRAWER UNITS

- Cabinets can accommodate up to four quarter drawers or two half size drawers.



VI600DR



VI600DR2

CODE	VI600DR	VI600DR2
No. of Doors	2	0
No. of Shelves	1	-
No. of Drawers	1	2
Width (mm)	600	600
Depth (mm)	550	550
Height (mm)	890	890
Weight (kg)	33	35



CUPBOARD UNIT



VIZU FAST SERV UNITS

- Units can be fitted with full, three quarter or half height doors.
- Shelves and drawers can be fitted, based on the door fitted.



VI300CUPB



VI600CUPB

CODE	VI300CUPB	VI600CUPB
No. of Doors	1	2
No. of Shelves	1	1
Width (mm)	300	600
Depth (mm)	550	550
Height (mm)	890	890
Weight (kg)	25	36



CONDIMENT UNIT



VIZU CONDIMENT UNIT

- Condiment Unit comes with 4 or 8 individual sections with curved chutes.
- Condiment section can slide out of unit for reloading.



VI300CON

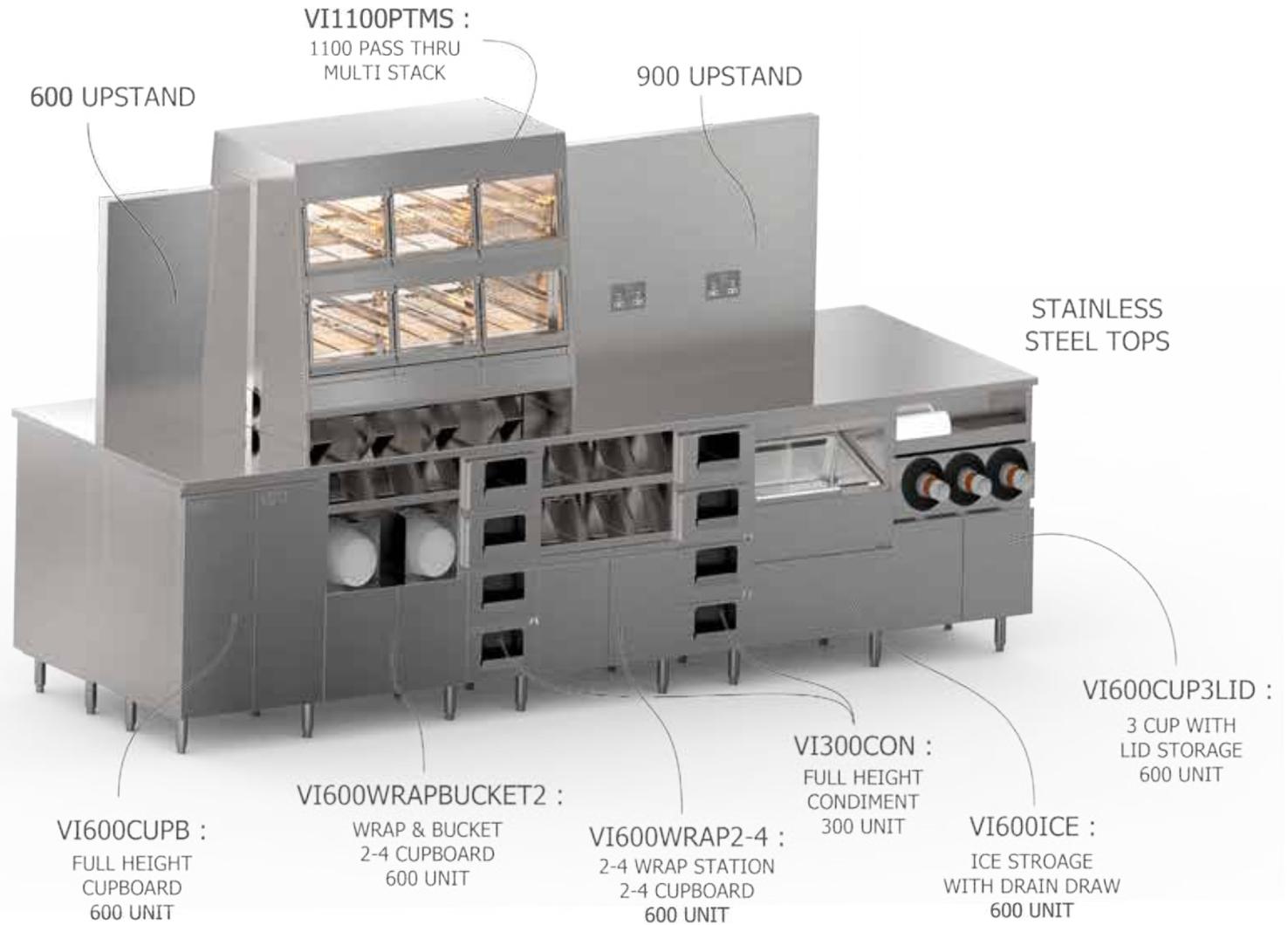


VI600CON

CODE	VI300CON	VI600CON
Width (mm)	300	600
Depth (mm)	550	550
Height (mm)	890	890
Weight (kg)	23	25



FAST SERV



VIZU MODULAR KITCHEN SYSTEM



FROM THE GROUND, UP!

When designing our Vizu Modular Kitchen System, we took into consideration the needs of a busy staff. Whether you work in an office, factory, university, or nursery, time can be limited. Our system centres around speed and ease of use.





QUALITY, QUALITEA!

So good we had to have one ourselves!

You can rest assured, for the Vizu Modular Kitchen System has been tried and tested by our very own in-house users.

Tested for suitability, usability, and durability, so the solution works for you.



ATTENTION TO DETAIL!

The positioning of every curve and every shelf has been carefully considered to offer a balance of aesthetics and usability.

Quality you expect and rely on. The Vizu Modular Kitchen System is British by design & manufacture.



EVERYTHING, IN ITS RIGHT PLACE...

Because it's the little things that matter. We believe that all appliances, utensils, and all manner of kitchen gizmo should have a home.

In an effort to minimise clutter and maintain cleanliness, everything in the Vizu Modular Kitchen System has a home. Easy-to-clean and easy-to-use is the key to a successful kitchen system.

DUMPER BIN



VIZU DUMPER BINS

- Runners in recessed top to accept trays.
- Counter balanced push flap.
- Front hinged door for rubbish bin access.
- Stainless steel rubbish chute.
- Laminated surfaces.



(DM001ASH)



(DM001ROYALMOKA)

CODE	DM001ASH	DM001ROYALMOKA
Width (mm)	520	520
Depth (mm)	500	500
Height (mm)	1160	1160
Weight (kg)	40	40



1600 ELECTRIC PRESSURE FRYER



1600 ELECTRIC PRESSURE FRYER

- Designed to increase productivity and maximize energy efficiency.
- The built-in filter system and user-friendly operation can save time and trouble during maintenance and clean up.
- The 1600 Electric Pressure Fryer has a food capacity of 3.2kg or approximately 18 chicken pieces.
- Available as electric only.



SMARTTOUCH TOUCH SCREEN CONTROLLER FEATURES

- One large, 6" x 3.5", full colour touch screen.
- Complete library of preset cook times and product photos.
- Easy transfer of cook times from one machine to another, via USB port - great for multiple locations or units.
- All set up features can be protected by a code, accessible only by store manager or authorized person.
- Provides number of loads since the last time the oil was filtered, and auto resets after the filtering cycle is completed.
- Automatic idle and shut-off modes help further control energy consumption and reduce operating costs.
- On-screen local Distributor contact and service information.
- Current Pressure Fryers can be upgraded to have SmartTouch Touch Screen Controllers.

CODE	BR1600CEEST
Width (mm)	406
Depth (mm)	762
Height (mm)	1058
Weight (kg)	89
Voltage 1 phase (V)	240
Voltage 3 phase (V)	240
Wattage (kW)	6.1
Amps 1 phase (A)	25
Amps 3 phase (A)	15

Related Products:

- BRBROASTER1600 – 1600 Pressure Fryer Standard Pack, includes:
 - 1x100 Filter papers.
 - Xtend Oil Cleaning & Filtering compound 1x20lb.
 - Fryer Well Deep Cleaner 1x20lb.
 - Marigold Industrial Emperor Gloves in Black.
 - Metal Rod for Pressure Fryer.
 - 20" High Temp Cleaning Brush.



1800 GAS PRESSURE FRYER



1800 GAS PRESSURE FRYER

- Designed to increase productivity and maximize energy efficiency.
- The built-in filter system and user-friendly operation can save time and trouble during maintenance and clean up.
- The 1800 Gas Pressure Fryer has a food capacity of 6.3kg or approximately 36 chicken pieces.



SMARTTOUCH TOUCH SCREEN CONTROLLER FEATURES

- One large, 6" x 3.5", full colour touch screen.
- Complete library of preset cook times and product photos.
- Easy transfer of cook times from one machine to another, via USB port - great for multiple locations or units.
- All set up features can be protected by a code, accessible only by store manager or authorized person.
- Provides number of loads since the last time the oil was filtered, and auto resets after the filtering cycle is completed.
- Automatic idle and shut-off modes help further control energy consumption and reduce operating costs.
- On-screen local Distributor contact and service information.
- Current Pressure Fryers can be upgraded to have SmartTouch Touch Screen Controllers.

CODE	BR1800CELPGST	BR1800CENATST
Width (mm)	457	457
Depth (mm)	908	908
Height (mm)	1152	1152
Weight (kg)	116	116
Voltage 1 phase (V)	220/240	220/240
Gas (BTU/hr)	65,000	95,000

Related Products:

- BRBROASTER1800 – 1800 Pressure Fryer Standard Pack, includes:
 - 1x100 Filter Papers.
 - Xtend Oil Cleaning & Filtering compound 20lb.
 - Marigold Industrial Emperor Gloves in Black.
 - Stainless steel crumb catcher fro Fryer Well.
 - Metal Rod for Pressure Fryer.
 - 20" High Temp Cleaning Brush.



1800 ELECTRIC PRESSURE FRYER



1800 ELECTRIC PRESSURE FRYER

- Designed to increase productivity and maximize energy efficiency.
- The built-in filter system and user-friendly operation can save time and trouble during maintenance and clean up.
- The 1800 Electric Pressure Fryer has a food capacity of 6.3kg or approximately 36 chicken pieces.



SMARTTOUCH TOUCH SCREEN CONTROLLER FEATURES

- One large, 6" x 3.5", full colour touch screen.
- Complete library of preset cook times and product photos.
- Easy transfer of cook times from one machine to another, via USB port - great for multiple locations or units.
- All set up features can be protected by a code, accessible only by store manager or authorized person.
- Provides number of loads since the last time the oil was filtered, and auto resets after the filtering cycle is completed.
- Automatic idle and shut-off modes help further control energy consumption and reduce operating costs.
- On-screen local Distributor contact and service information.
- Current Pressure Fryers can be upgraded to have SmartTouch Touch Screen Controllers.

CODE	BR1800CEEST
Width (mm)	457
Depth (mm)	908
Height (mm)	1152
Weight (kg)	99
Voltage 1 phase (V)	240
Voltage 3 phase (V)	240
Wattage (kW)	9.9
Amps 1 phase (A)	45
Amps 3 phase (A)	26

Related Products:

- BRBROASTER1800 – 1800 Pressure Fryer.



2400 GAS PRESSURE FRYER



2400 GAS PRESSURE FRYER

- Designed to increase productivity and maximize energy efficiency.
- The built-in filter system and user-friendly operation can save time and trouble during maintenance and clean up.
- The 2400 Gas Pressure Fryer has a food capacity of 10kg or approximately 60 chicken pieces.

SMARTTOUCH TOUCH SCREEN CONTROLLER FEATURES

- One large, 6" x 3.5", full colour touch screen.
- Complete library of preset cook times and product photos.
- Easy transfer of cook times from one machine to another, via USB port - great for multiple locations or units.
- All set up features can be protected by a code, accessible only by store manager or authorized person.
- Provides number of loads since the last time the oil was filtered, and auto resets after the filtering cycle is completed.
- Automatic idle and shut-off modes help further control energy consumption and reduce operating costs.
- On-screen local Distributor contact and service information.
- Current Pressure Fryers can be upgraded to have SmartTouch Touch Screen Controllers.

CODE	BR2400CELPGST	BR2400CENATST
Width (mm)	608	608
Depth (mm)	1118	1118
Height (mm)	911	911
Weight (kg)	185	185
Voltage 1 phase (V)	220/240	220/240
Gas (BTU/hr)	95,000	95,000

Related Products:

- BRBROASTER2400 – 2400 Pressure Fryer Care Pack, includes:
 - 65x 2400 Filter Papers.
 - Xtend Oil Cleaner 20b.
 - Pressure Fryer Well Cleaner 20lb.
 - Marigold Industrial Emperor Gloves in Black.
 - Metal Rod for Pressure Fryer.
 - 20" High Temp Cleaning Brush.



2400 ELECTRIC PRESSURE FRYER



2400 ELECTRIC PRESSURE FRYER

- Designed to increase productivity and maximize energy efficiency.
- The built-in filter system and user-friendly operation can save time and trouble during maintenance and clean up.
- The 2400 Electric Pressure Fryer has a food capacity of 10kg or approximately 60 chicken pieces.



SMARTTOUCH TOUCH SCREEN CONTROLLER FEATURES

- One large, 6" x 3.5", full colour touch screen.
- Complete library of preset cook times and product photos.
- Easy transfer of cook times from one machine to another, via USB port - great for multiple locations or units.
- All set up features can be protected by a code, accessible only by store manager or authorized person.
- Provides number of loads since the last time the oil was filtered, and auto resets after the filtering cycle is completed.
- Automatic idle and shut-off modes help further control energy consumption and reduce operating costs.
- On-screen local Distributor contact and service information.
- Current Pressure Fryers can be upgraded to have SmartTouch Touch Screen Controllers.

CODE	BR2400CEEST
Width (mm)	608
Depth (mm)	1118
Height (mm)	911
Weight (kg)	163
Voltage 3 phase (V) 60hz	240
Voltage 3 phase (V) 50/60hz	240/415
Wattage (kW)	15
Amps 3 phase (A) 60hz	40
Amps 3 phase (A) 50/60hz	22.7

Related Products:

- BRBROASTER2400 – 2400 Pressure Fryer Standard Pack, includes:
 - 2400 Filter papers 65/BX.
 - Xtend Oil Cleaning & Filtering compound 1x20lb.
 - Broaster Well Cleaner 1x20lb.
 - Marigold Medium Thick Emperor Gloves in Black.
 - Metal Rod for Broaster.
 - 20" High Temp Cleaning Brush.



SMART-TOUCH TOUCH SCREEN CONTROLLERS



Easy to see product photos



Manually set cook time and temperature for items not in library



On screen warnings



Built in Broaster Foods library



Built in Help and Instructions

The SmartTouch Touch Screen Controller makes preparing all your products the easiest it's ever been. It's pre-programmed with food items, so it's quick and easy to cook all your favourites by simply selecting them from the library.

SmartTouch Touch Screen Controllers can be ordered as an option to all Pressure Fryer models.

Current models can be retro fitted in the field.

The home screen interface makes it easy to navigate through the tabbed menus to find exactly what you need.

The setup menu has all the functionality you need to add items to the library or TO adjust your energy saving modes. The setup features can be password protected, so only authorized personnel can make adjustments.

A built-in help menu provides all the information you need to clean your pressure fryer, walk you through how to filter your oil, and contact information for your local Distributor.



MOBILE FAT FILTER



MOBILE FAT FILTER

- Rolls easily on castors.
- Automatic fill.
- Automatic return.
- Fat capacity of 30kg.
- Ideal for frying equipment without built-in filtration.
- Self-contained, designed for safer oil handling.
- Easy-to-clean and maintain.



CODE	BR85647
Width (mm)	381
Depth (mm)	765
Closed Height (mm)	435
Opened Height (mm)	819
Weight (kg)	39
Voltage (V)	230
Wattage (kW)	2.1
Amps (A)	9



Related Products:

- SISF002POLY – 100 x Filter Papers Material.
- SEBA50003 – Xtend Oil Cleaner 20lb.



ICE MACHINE WATER FILTRATION



ICE MACHINE WATER FILTRATION

- Filter specifically for ice machines.
- Improves the taste of ice.
- Reduces the pitting of stainless steel components & scale build-up.
- Removes chlorine, chloramines, bad tastes, odours, and organic compounds.



SMF IM600



SMF IM614



CODE	SESMFIM600	SESMFIM614
Width (mm)	356	356
Depth (mm)	229	229
Height (mm)	483	584
Weight (kg)	5.9	7.7

COFFEE WATER FILTRATION



COFFEE WATER FILTRATION

- Filter specifically for coffee and tea brewers.
- Stops scale buildup.
- A medium volume filter.
- Removes chlorine, chloramines, bad tastes, and odours.



CODE	SESMFCOFPRO
Width (mm)	356
Depth (mm)	229
Height (mm)	483
Weight (kg)	5.9

FOUNTAIN WATER FILTRATION



FOUNTAIN WATER FILTRATION

- Multiple application filter for postmix fountains, tea, coffee brewers, and juices.
- Available as medium volume (IC600) or large volume (IC620).
- Removes chlorine, chloramines, bad tastes and odours.



SMF IC600



CODE	SESMFIC600	SESMFIC600+RC
Width (mm)	356	356
Depth (mm)	229	229
Height (mm)	483	483
Weight (kg)	5.9	5.9



NAPKIN DISPENSER

The dispensers hold folded napkins with quick and easy access. Available in single and double sided versions, with a clear front finish or black with chrome. Available for different sized folded napkins.



FOOD STORAGE BOXES

Stackable food boxes with locking lids. They are ideal for storage and transportation, and are available in different colours for ease-of-identification.



ICE PORTER AND SCOOPS

Ice porter with pouring spout and handle for easy transportation and re-stocking of ice chests. There is a hanging handle for ease of drainage/storage and there is an optional lid. The ice scoops have a finger guard to stop knuckles and thumbs coming into contact with ice for ultimate hygiene.



FRY BAGGER AND FRY SCOOP

Made of super-tough, temperature-resistant plastic to withstand temperatures from -40°C to 150°C. Will not dent, break or crack. Right handed or double handed models available.



SAUCE BOSS PORTION DISPENSER

Accurate and consistent portion control can be achieved with this dispenser. The sauce boss is available with or without legs, disassembles for easy cleaning and all parts are dishwasher safe. Portion size is adjustable.



SQUEEZE DISPENSERS

Ideal for dispensing ketchup, mustard, and special sauces. Made of flexible polyethylene in both 8 or 12oz sizes. The leak proof screw on spout caps are available in a standard or closeable style.



WRAPPED AND BULK STRAW DISPENSER

The patented dispensing mechanism in the bulk straw dispensers aligns and positions straws for proper dispensing every time. Available in single and double-sided versions, with a wood effect finish or black with chrome.

TRAEX[®]
A Libbey **FOODSERVICE** Company



SUPER PAN SUPER SHAPES

A cost effective method to upscale presentation of food in chafers, heated or refrigerated buffet lines, display cases, and more. By using your existing inventory of steam table pans, and replacing a few pieces of the line up with the Super Shapes pans, your whole lineup gets an upscale presentation. Super Shapes steam table pans are built to look great and hold to the most demanding commercial kitchen environments.



COLOUR CODED TONGS

Now with Agion® - nature's antimicrobial built-in. Stainless steel reduce risk of food borne illness from cross-contamination. Unique springless design eliminates bacteria-prone food traps. Kool-Touch® colour-coded handles provide easy identification for controlled food contact that are heat resistant up to 180°F (82°C).

SUPER PANS

The consistent and precise food capacities of all Vollrath pans and inserts significantly reduce food waste and labor costs. The superior thermal transfer properties of these pans minimize food safety risks.



The Reinforcer® corner, a Vollrath exclusive, withstands more impact than ordinary pans. Flat edges and corners keep pans tight in the well. Covered interior corners are shaped to the spoon.



TRAEX[®]
A Libbey **FOODSERVICE** Company



MIRAGE INDUCTION HOBS

Vollrath's Mirage® Induction Ranges use cutting-edge technology to provide efficiencies of 90% or more. They are ideal for light commercial, saute, non-continuous small stockpot warming. Cutting-edge dial control with high-speed power, temperature level adjustment, and 1-180 minute timer function. Designed for commercial sauté and warming stations. The low-profile case provides more natural cooking height and 360° design looks appealing on both operator and customer sides. Bright LED digital readout is easy-to-see with temperature memory, which powers up to the last used temperature setting. Compact and mobile, no maintenance, and 100% framed ceramic top for durability. "Hot" warning display for safety and padded carrying bag for safe and convenient transport.



REDCO INSTACUT 5.0



Increased versatility. Slice, dice, wedge, and core with simple pop-in, pop-out blade accessories that make switching from dicing onions to coring apples a fast and efficient process in commercial kitchens.

REDCO LETTUCE KING 1



Eliminate 75% of the time and cost of shredding lettuce with a knife for salads, sandwiches and all types of Mexican dishes with the Vollrath Redco® Lettuce King® 1. No "bruising" of lettuce occurs during shredding and prevents discoloration, to reduce product waste. Cut a quarter head of lettuce at a time.

CAST IRON CONTACT GRILL



CAST IRON CONTACT GRILL

- Special cast iron guarantees strength and uniformity of heat for an even grill.
- Fully counter-balanced top plate prevents food being crushed.
- Separate ON/OFF and thermostat controls for durability and safety.
- Conforms to all EC electrical safety standards.
- Heavy duty construction.
- ML has ribbed top plate, while MR is fully ribbed.



FAML/L



FAML

CODE	FAML/L	FAML
Width (mm)	430	430
Depth (mm)	400	400
Height (mm)	230	230
Weight (kg)	25	25
Voltage (V)	230	230
Wattage (kW)	2.2	2.2
Amps (A)	9.6	9.6



CAST IRON DOUBLE CONTACT GRILL



CAST IRON DOUBLE CONTACT GRILL

- Special cast iron guarantees strength and uniformity of heat for an even grill.
- Fully counter-balanced top plates prevents food being crushed.
- Separate ON/OFF and thermostat controls for durability & safety.
- Conforms to all EC electrical safety standards.
- Heavy duty construction.
- DL2 has ribbed top plate, while DR2 is fully ribbed.
- Individual controls for both top plates.



FADL2



FADR2

CODE	FADL2	FADR2
Width (mm)	610	610
Depth (mm)	400	400
Height (mm)	230	230
Weight (kg)	37	36
Voltage (V)	230	230
Wattage (kW)	3.6	3.6
Amps (A)	9	9



CERAMIC CONTACT GRILL



CERAMIC CONTACT GRILL

- Easy-to-use, easy-to-clean.
- Outer case made entirely in stainless steel.
- Ceramic glass plates allow high temperatures to be reached in a very short time.
- Thermostatic control with heating indicator.
- Heat resistant handles.



FAMVL



FADVL

CODE	FAMVL	FADVL
Width (mm)	490	630
Depth (mm)	450	450
Height (mm)	190	190
Weight (kg)	15.5	27
Voltage (V)	230	230
Wattage (kW)	2	3.6
Amps (A)	8.7	15.7





HIGH SPEED CONTACT GRILLS

HIGH SPEED CONTACT GRILLS

- Insulated cool zones.
- Removable splash guards.
- High capacity fat trays.
- Oil spray not required.
- Economy mode to operate grill on half power during quiet periods, saving a third in energy costs.
- Full range of accessories.
- Cooks burgers in 1 minute, chicken fillets in 90 seconds, and bacon in 30 seconds.
- The RORE200-PING is fitted with a mechanical 6 minute ringer alarm, which can be set from 30 seconds to 10 minutes.



RORE200 PING



RORE100-PING

CODE	RORE100-PING	RORE200-PING
Width (mm)	360	740
Depth (mm)	370	370
Height (mm)	600	600
Weight (kg)	18	31
Voltage (V)	230	230
Wattage (kW)	2.8	2x 2.8
Amps (A)	12.5	2x 12.5

**Rowlett
Rutland**

**The Contact
Grill Company**



ELECTRIC PANINI GRILLS

PANINI GRILLS

- Excellent for making various types of sandwiches, grilled meat, fish, and vegetables.
- The housing and cooking surfaces are made of special steel.
- The upper surfaces of the contact grill plates are grooved, the lower according to the type markings:
 - L: smooth
 - R: grooved
 - M: ½ smooth, ½ grooved
- Each grill is equipped with a thermostat that regulates the temperature within the range of 0-300°C.
- The grills are equipped with a drain tray for excess fat.



RMPS2010L



RMPM2015L



RMPD2020L

CODE	RMPS2010L	RMPM2015L	RMPD2020L
Width (mm)	304	409	614
Depth (mm)	405	405	405
Height (mm)	182	182	182
Weight (kg)	16	21	31
Voltage (V)	230	-	-
Wattage (kW)	3	3	6
Amps (A)	13	7.5	15



**The Contact
Grill Company**



MINI CLAM GRILLS

MINI CLAM GRILLS

- Easy-to-use, easy-to-clean.
- Fast and economical.
- Digital timers with 5 pre-set times.
- Countertop or floor standing.
- Individual temperature controls for top and bottom plates.
- Easy to install. No special wiring required.
- Non-stick surfaces, chromed bottom plate, and long life non-stick sheet on the top plate.



RMFTHC30ED+KD30T



RMFTHD60ED+2XKD30T

CODE	RMFTHC30ED+KD30T	RMFTHD60ED+2XKD30T
Width (mm)	330	660
Depth (mm)	660	660
Height (mm)	400	400
Weight (kg)	41.4	79.2
Voltage (V)	6	12
Wattage (kW)	2x3kw	4x3kw
Amps (A)	26.1	30

Related Products:

- RMTSI – Replacement non-stick sheet.



 **The Contact
Grill Company**

EASY CLEAN CONTACT GRILLS



EASY CLEAN CONTACT GRILLS

- 'Easy Clean' system allows the plates to be dismantled instantly, for fast cleaning in the dishwasher.
- Exceptional heat distribution over the entire surface of the plates.
- Cast plates coated in scratch and rust resistant enamel.
- Self-balanced top plates adjust to food thickness. They also have adjustable pressure.
- Thermostatic control with heating indicator.
- Heat resistant handles.
- Removable drip tray with handles.
- Available as full smooth, full ribbed or ribbed top & smooth bottom.



KRGEID5BO

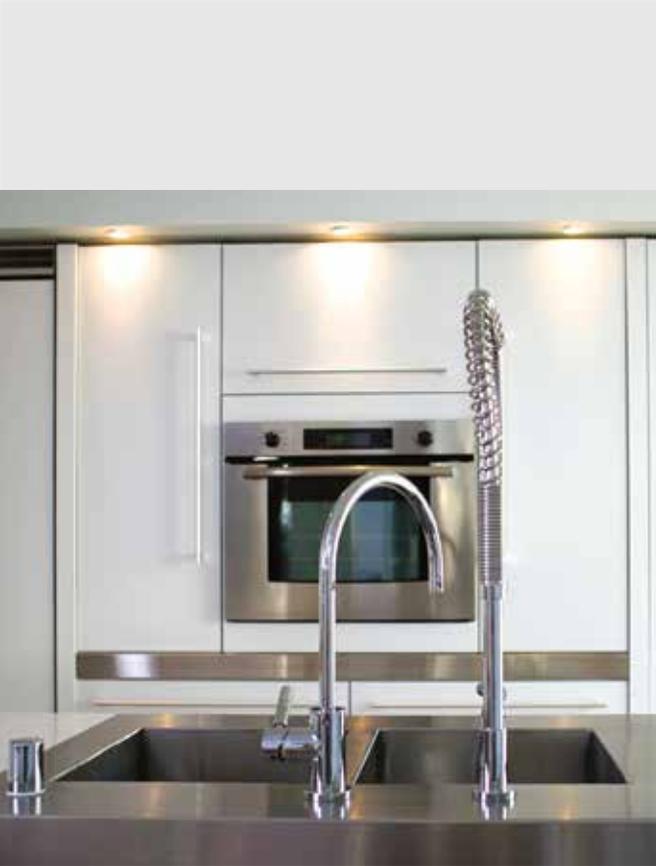


KRGEID3BO



CODE	KRGEID3BO	KRGEID5BO
Width (mm)	326	646
Depth (mm)	379	379
Height (mm)	220	220
Weight (kg)	21	39
Voltage (V)	230	230
Wattage (kW)	1.9	3.8
Amps (A)	8.2	16.4





SHEILA SHINE

Once again, the field of chemistry has produced a product so outstanding, so different, that it revolutionises cleaning and polishing stainless steel. The Sheila Shine process requires no rubbing or polishing. It is so easy, so simple that it actually makes cleaning a pleasure, with unbelievable results. It removes greasy film, water marks, resists finger prints and streaking, and also preserves the surface against deterioration of any kind. Sheila Shine also produces miraculous results on Formica, Porcelain, Fiberglass, Enamel, Plastic, Leathers and furniture.

SHEILA SHINE

100Z AEROSOL SPRAY

SHAERO

Also available in packs of 12



US QTR GALLON LIQUID

SHQRT

Also available in packs of 12



US GALLON LIQUID

SHGALLON

Also available in packs of 4



COUNTER SYSTEM

BC COUNTER SYSTEM

Experience has shown that customer service counters require careful planning. The BC Counter System allows for a wide variety of designs, including those elements essential for efficient service.

- Open top counters to accommodate heated or refrigerated Vizu Showcases.
- Front panels available in a wide choice of finishes and laminates.
- Fronts may be customised with client's logo or décor panels.
- Service duct to the front to accept electrical cabling and plumbing.
- Finished with high quality resin tops.





CONTACT OUR DEDICATED SUPPORT TEAM

✉ Email: service@ffsbrands.co.uk

☎ Contact: 01189 441 100

SERVICE & SPARES

TAILORED FOR YOU

At Fast Food Systems we are passionate about delivering the best for our customers, by looking after our customer base. We pride ourselves on quality customer service and we really care about building relationships that are built to last.

We value quality, performance, efficiency and looking after our clients by delivering exactly what they need; if necessary by adapting what we currently provide and tailoring it to suit the customer. We are customer focused and delivering a quality product is our goal.

DEDICATED VIZU AFTERCARE

Aftercare for equipment and services is one of our primary objectives. We understand that if your machine breaks down (which can happen from time to time), providing a quick response with tailored solutions, reducing down times and reducing loss of trade is of the utmost importance. The quicker you receive support, the more efficient your business will run; increasing your profits.

DEDICATED SPARES DEPARTMENT

Fast Food Systems are a globally recognised QSR equipment brand and we supply our equipment throughout Europe, Asia and Africa.

Fast Food Systems Vizu offers a 12 month parts and labour warranty with a range of spare parts that have been tested and evaluated to be suitable for the Vizu range of products which means they are proven to be reliable, long lasting and robust. Internationally, we offer a 3 month parts only warranty on equipment.

Spares are available to order via email or by telephone; with most items stocked and ready for dispatch.





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