

QUICK SERVICE EXPERT BY FAST FOOD SYSTEMS



WELCOME

I have always understood that Fast Food System's mission is to provide QSR operators with the tools they need to deliver great tasting, hot, fresh food, every time, time after time. Vizu equipment is designed to make that a reality.

The Vizu Brand has built on five decades of experience making Fast Food Systems a leader in the design, manufacture and installation of high-quality quick service restaurant equipment.

With over 70 items in the Vizu range, Fast Food Systems can truly claim to be the QSR experts. Vizu equipment can be seen everywhere from your local cinema, football clubs, amusement parks and many independent and chain fast-food restaurants. Based in Reading, all Vizu equipment is proudly manufactured in the UK. Our R&D team is always looking for ways to improve the equipment and to expand the Vizu range as the needs of our customers change and evolve.

Our experienced team can assist you with creating an efficient workflow in your kitchen and can even manufacture bespoke equipment to suit your unique requirements. So whether it is chicken, burgers or plant-based you are serving, we have the right equipment for you.

Andrew Withers, Chairman

- ▶ **VIZU** 2 - 10, 13 - 18, 21 - 26
Quick service restaurant equipment
- ▶ **BROASTER** 11 - 12
Pressure fryers
- ▶ **THE CONTACT GRILL COMPANY** 19 - 20
Panini grills
- ▶ **HEATED SHOWCASE UNIT** 27
Holding and displaying hot foods



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



VIZU MEGA FRIES & 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.
- 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.

MEGA FRIES



MINI FRIES



CODE	VIMF	VIMIF600S
Width (mm)	805	605
Depth (mm)	710	550
Height (mm)	1575	1535
Weight (kg)	97	75
Voltage (V)	230	230
Wattage (kW)	2.5	1.5
Amps (A)	11	7

Related Products:

- VOTR3670 – Right-Handed Fry Scoop.
- VOTR3672 – Double-Handed Fry Scoop.
- VI006A – Vizu Frykart



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



SERVER FRIES DUMP

MINI FRIES COUNTER TOPPER



VIZU SERVER FRIES 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.

VIZU MINI FRIES COUNTER TOPPER

- Table top version of the Vizu Mini Fries Topper.
- Same features in a smaller package.
- To be used with cooked products only.
- More energy efficient.
- Suitable for left and right work flow direction



CODE	VI003S	VIMIF600CT
Width (mm)	805	605
Depth (mm)	785	550
Height (mm)	890	820
Weight (kg)	80	50
Voltage (V)	230	230
Wattage (kW)	2.1	1.5
Amps (A)	10	7

Related Products:

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



FRYKART



VIZU FRYKART

- All stainless steel welded construction.
- Heavy duty castors (two lockable).
- Removable drip tray set in base frame.
- Fry baskets not included.



(Baskets not included)



CODE	VI006A
Width (mm)	410
Depth (mm)	605
Height (mm)	1405
Weight (kg)	

Related Products:

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



1100, 700 & 400 PASS THROUGHS

VIZU PASS THROUGHS

- 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 6, 8 or 12 rack units, to suit lower and higher volume environments.



VI1100PTMS (optional Direct water feed)



VI700PTMS (optional direct water feed)



VI400PTMS (optional direct water feed)

CODE	VI1100PTMS	VI700PTMS	VI400PTMS
No. of Racks	12	8	6
Width (mm)	1150	780	470
Width with feed (mm)	1305	940	630
Depth (mm)	780	780	805
Height (mm)	885	885	940
Weight (kg)	100	90	68
Voltage (V)	230	230	230
Wattage (kW)	2	1.9	1.4
Amps (A)	9	9	6



HOLDING CABINET

GASTRO WARMER

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 1/1 Gastronorm Pans 65mm Deep.
- Fully mobile design on castor wheels.

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.



(Pans and wires included)



CODE	VI014SHHC	VIGWCOMP
No. of 1/1 GN Pans 65mm Deep	6	-
Width (mm)	540	605
Depth (mm)	660	510
Height (mm)	870	370
Weight (kg)	60	30
Voltage (V)	230	230
Wattage (kW)	0.9	0.6
Amps (A)	3.9	2.6

Related Products:

- GSGAST90022 – 1/1 GN Pan 65mm Deep.
- GSGAST160 – Stainless Steel Wire Inserts, for 1/1 GN Pan 65mm Deep.
- GS16CW – X3 Polycarbonate, 150mm Deep Pan.
- GSGAST90062 – 150mm GN Pan.
- GSGAST160 – Stainless Steel Wire Insert.



MINI MARINADE TUMBLER



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.



CODE	VI50LBVTM
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.
- VOTR1527-C02 – 7" Red Food Storage Box.
- VOTR1500-C02 – Red Storage Box Lid.
- VOTR1527-C08 – 7" Yellow Food Storage Box.
- VOTR1500-C08 – Yellow Lid for Storage Box.
- VOTR1500-C13 – Clear Storage Box Lid.
- VOTR1527-C19 – 7" Green Food Storage Box.
- VOTR1500-C19 – Green Storage Box Lid.
- VOTR1511-C08 - 5" Deep Chicken Drain Box.
- VOTR1721 - 18 x 22 x 6" Divided But-Mil Dip Box.



AUTO BREADER

VIZU AUTO BREADER

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

VIZU MEGA AUTO BREADER

- The largest breadng machine available in the Vizu range.
- Suitable for busier operations, with a requirement for large volumes of breaded prepared product.
- The extra large breadng 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 breadng mix into its own container below.

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.



VI005AB pictured with VITR01 Mobile Loading Trolley. (Storage boxes not included).



VI005MAB



VI020 (sold without pans and wires)

CODE	VI005AB	VI005MAB
Width (mm)	710	1055
Depth (mm)	605	605
Height (mm)	1050	1050
Weight (kg)	45	70
Voltage (V)	230	230
Wattage (kW)	0.1	0.1
Amps (A)	0.4	0.4

Related Products:

- VITR01 – Mobile Loading Trolley.
- VI020 – Mobile Landing Table.
- GSGAST90022 – 1/1 GN Pan 65mm deep.
- GSGAST160 – Stainless steel wire inserts to fit 1/1 GN Pan 65mm deep.



ELECTRIC PRESSURE FRYERS



ELECTRIC PRESSURE FRYERS

- 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).
- The 1800 Electric Pressure Fryer has a food capacity of 6.3kg or approximately 36 chicken pieces.
- The 2400 Electric Pressure Fryer has a food capacity of 10kg or approximately 60 chicken pieces.



1600



1800



2400

CODE	BR1600CEEST	BR1800CEEST	BR2400CEEST
Width (mm)	406	457	608
Depth (mm)	762	908	1118
Height (mm)	1058	1152	911
Weight (kg)	89	99	163
Voltage 1 phase (V)	220	220	220
Voltage 3 phase (V)	220	220	220
Wattage (kW)	6	9.9	15
Amps 1 phase (A)	22.7	45	N/A
Amps 3 phase (A)	9.1	15	22.7

Related Products:

- 100x 1800 Filter Papers.
- 65x 2400 Filter Papers
- Xtend Oil Cleaning & Filtering Compound 20lb.
- Fryer Well Deep Cleaner 1x20lb.
- Marigold Industrial Emperor Gloves in Black.
- Stainless Steel Crumb Catcher for Fryer Well.
- Metal Rod for Pressure Fryer.
- 20" High Temp Cleaning Brush.



GAS PRESSURE FRYERS



GAS PRESSURE FRYERS

- 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.
- The 2400 Gas Pressure Fryer has a food capacity of 10kg or approximately 60 chicken pieces.



1800



2400



SMARTTOUCH TOUCH SCREEN CONTROLLER FEATURES

- 6" x 3.5" full colour touch screen.
- Preset cook times and product photos.
- Easy transfer of cook times via USB port
- Set up features can be protected by a code, accessible only by store manager or authorized person.
- Automatic idle and shut-off modes
- On-screen local distributor contact and service information.
- Current Pressure Fryers can be upgraded to have SmartTouch Touch Screen Controllers.

CODE	BR1800CELPGST	BR1800CENATST	BR2400CELPGST	BR2400CENATST
Width (mm)	457	457	608	608
Depth (mm)	908	908	1118	1118
Height (mm)	1152	1152	911	911
Weight (kg)	116	116	185	185
Voltage 1 phase (V)	220	220	220	220
Gas (BTU/hr)	65,000	65,000	95,000	95,000

Related Products:

- 100x 1800 Filter Papers.
- 65x 2400 Filter Papers
- Xtend Oil Cleaning & Filtering Compound 20lb.
- Fryer Well Deep Cleaner 1x20lb.
- Marigold Industrial Emperor Gloves in Black.
- Stainless Steel Crumb Catcher for Fryer Well.
- Metal Rod for Pressure Fryer.
- 20" High Temp Cleaning Brush.



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.



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)	22	22

Related Products:

- TYCL116X49 - Replacement Silver Non-stick Sheet.



2 TIER FOOD CHUTE

3 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.

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)

VI017



(Lane labels included)

VI3TFC

CODE	VI017	VI3TFC
Width (mm)	705	805
Depth (mm)	775	805
Height (mm)	785	1030
Weight (kg)	60	80
Voltage (V)	230	230
Wattage (kW)	2.1	2.4
Amps (A)	10	10.5

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.



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 displays cooked food only.
- Lane guides can be adjusted to accommodate different menus.
- 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.

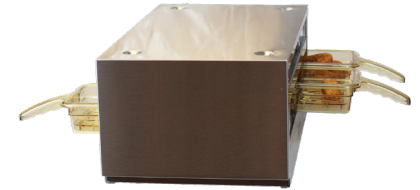


GASTRO WARM 3 PAN PASS THROUGH & SINGLE SIDED

VIZU GASTRO WARMER

3 PAN PASS THROUGH

- Combines the function of the Vizu Pass Through Range with the Vizu Gastro Warmer 3 Pan, allowing products to be loaded from both the front and rear.
- This machine helps to speed up the workflow of the kitchen by providing a highly visible, short hot holding solution for small quantity cooks.
- Having clear containers for food means you can easily see what is being stored.
- The timers above each container means you can accurately track the amount of the time the cooked product is being held.
- The perfect machine to hold a range of items and can be used for breakfast, lunch and dinner products alike.
- Storage solution helps to trap moisture ensuring product is held to a high standard.
- No fan to fail – unit having minimal moving parts ensuring minimal down times.



CODE	VIGW3PPT	VIGW3PPT-SH
Width (mm)	600	600
Depth (mm)	345	345
Height (mm)	250	250
Weight (kg)	30	30
Voltage (V)	230	230
Wattage (kW)	1	1
Amps (A)	4.4	4.4

Related Products:

VIGASTROSTAND – Table Top Stand to suit VIGW3P 300mm high.

VIGASTROSTAND-3PT – Table Top Stand to suit VIGW3PPT 300mm high.

VIGASTROSTAND-TALL – Table Top Stand to suit VIGW3P 430mm high

VIGASTROSTAND-TALL-3PT – Table Top Stand to suit VIGW3PPT 430mm high.





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

BATCH TOASTER



VISBT



VIABT



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



VIZU WRAP STAND



VIZU WRAP STAND

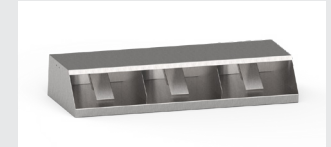
- Counter-top & wall-mounted versions available.
- 1/6 GN Pans for garnish.
- Packaging storage above.



VIWR5



VOTR2800-31



VIWR3W



VIWR3

CODE	VIWR5	VIWR3	VIWR3W
Width (mm)	920	600	910
Depth (mm)	305	305	300
Height (mm)	705	705	150
Weight (kg)			



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.
- 2x 16 amp 1 phase required.
- Non-stick surfaces, chromed bottom plate, and long life non-stick sheet on the top plate.
- Supplied without plugs.



RMCCS1



CODE	RMCCS1
Width (mm)	360
Depth (mm)	660
Height (mm)	400
Weight (kg)	41.4
Voltage (V)	6
Wattage (kW)	2 x 3.5
Amps (A)	2 x 16

Related Products:

- RMTSI – Replacement Non-stick Sheet.



**The Contact
Grill Company**

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

FABBA

**The Contact
 Grill Company**

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 UNITS

VIZU CUP HOLDER UNITS

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

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.

VIZU CONDIMENT UNITS

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



VI600CUP3LID



VI600WRAP2/4



VI600WRAPBUCKET2



VI300CON

CODE	VI600CUP3LID	VI600WRAP2/4	VI600WRAPBUCKET2	VI300CON
No. of Doors	2	2	2	-
Width (mm)	600	600	600	300
Depth (mm)	550	550	550	550
Height (mm)	890	890	890	890
Weight (kg)	36.2	37	37	23



FAST SERV UNITS

VIZU CONDIMENT UNITS

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

VIZU ICE CHEST UNITS

- 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.

VIZU GASTRO WARMER UNITS

- 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.
- Storage below unit for packaging supplies or food handling equipment.

VIZU DRAWER UNITS

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



VI600CON



VI600ICE



VI600GW



VI600DR

CODE	VI600CON/4	VI600ICE	VI600GW	VI600DR
Width (mm)	600	600	600	600
Depth (mm)	550	550	550	550
Height (mm)	890	890	890	890
Weight (kg)	25	35	37	35
Voltage (V)	-	-	230	-
Wattage (kW)	-	-	0.6	-
Amps (A)	-	-	2.6	-



FAST SERV UNITS



VIZU SHELF UNITS

- All stainless steel construction.
- Single shelf.



VI300



VI600



VI600CUPB



VI700BUNTRAY

CODE	VI300	VI600	VI300250D	VI600250D
Width (mm)	300	600	300	600
Depth (mm)	550	550	250	250
Height (mm)	890	890	890	890
Weight (kg)	18	21	18	21



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.



HOT DOG GRILL & WARMER DRAWER

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.

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.



VIHD2



VIHD4



VIWD2



VIWD4

CODE	VIHD2	VIHD4	VIWD2	VIWD4
Width (mm)	530	840	500	810
Depth (mm)	485	485	500	500
Height (mm)	190	190	260	260
Weight (kg)	20	30	25	35
Voltage (V)	230	230	230	230
Wattage (kW)	1.1	2.1	1	1
Amps (A)	5	10	4.3	4.4

Related Products:

- VISG2 – Sneeze Guard for HD2 (not included).
- VISG4 – Sneeze Guard for HD4 (not included).



MULTI-VARIABLE HEATED SHOWCASE UNIT



HEADED SHOWCASE UNIT

- Innovative fanless design ensures even heat distribution, reducing energy costs and simplifying maintenance.
- Large sliding doors and ergonomic design ensures easy loading for a variety of products.
- Product illuminated with energy efficient LED lighting.
- Mirrored glass on rear doors promotes customers product.
- Illuminated front panel for customer transparencies.
- Adding water to maintain humidity.
- Suitable for fried and grilled meats or dry pastries.
- Supporting the environment through use of low power technologies



CODE	VI3PHDU
Width (mm)	1150
Depth (mm)	650
Height (mm)	660
Weight (kg)	N/A
Voltage (V)	230
Wattage (kW)	3
Amps (A)	13

Related Products:

- GSGAST90022 – 1/1 GN Pan 65mm Deep.
- GSGAST30002 – 1/1 GN Pan 25mm Deep.
- GSGAST160 – Stainless Steel Wire Inserts.
- 1145x152cm Duratran (sold separately).





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