FAST FOOD Systems Limited

VIZU®

BRITISH BRAND

08/25





QUICK SERVICE EXPERT

BY FAST FOOD SYSTEMS



WELCOME

I have always understood that Fast Food Systems' 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 3 - 5, 8 - 13, 15 - 21
Quick service restaurant equipment

BROASTER 6 - 7
Pressure fryers

THE CONTACT GRILL COMPANY 14
Panini grills



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

FRIES RANGE



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.
- Wraps and chip bags stored beneath the dump area.
- Salt shaker holder included.



Vizu Mega Fries (VIMF)



Vizu Mini Fries (VIMIF600S)



Vizu Super Fries (VISF)

CODE	VIMF	VIMIF600S	VISF
Width (mm)	803	605	1200
Depth (mm)	705	554	705
Height (mm)	1570	1530	1570
Weight (kg)	97	75	N/A
Voltage (V)	230	230	230
Wattage (kW)	2.5	1.5	2.5
Amps (A)	11	7	11

Related Products:

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

FRIES RANGE



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.

VIZU SERVER

- 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

VIZU FRYKART

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



Vizu Mega Fries Topper (VIMFTOPPER) + Adande Freezer Drawer (ADVCR1/MCW)



Vizu Server (VI003S)



Vizu Mini Fries Counter Topper (VIMIF600CT)



Frykart (VI006A) (Baskets not included)



Super High Heat Right Handed Scoop (VOTR3670)



Super High Heat Double Handed Scoop (VOTR3672)

CODE	VIMFTOPPER	ADVCR1/MCW	VI003S	VIMIF600CT	VI006A
Width (mm)	888	878	802	605	408
Depth (mm)	917	885	789	554	605
Height (mm)	1010	616	884	831	1410
Weight (kg)	68	82	80	50	
Voltage (V)	230	230	230	230	
Wattage (kW)	2.5	3	2.1	1.5	
Amps (A)	11	13	10	7	

Related Products:

- VOTR3670 – Right-Handed Fry Scoop.
- VOTR3672 – Double-Handed Fry Scoop.
- VI006A – Vizu Frykart
- VI003SWS – Server Wrap Stand, to allow easy access to packaging at the point of sale.

PASS THROUGH

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 meat, bread & 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 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.

VIZU PASS THROUGH ECONOMY

- Controls on top instead of bottom.
- Water tank and wrap stand have been removed to reduce cost.

VIZU PASS THROUGH CABINET

- Single door on front & rear side with rubber seals traps heat and humidity more easily.
- Clear glass doors display cooked products for customers



1100 Pass Through (optional direct water feed) (VI1100PTMS)



400 Pass Through (optional direct water feed) (VI400PTMS)





700 Pass Through (optional direct water feed) (VI700PTMS)



Pass Through Cabinet

CODE	VI1100PTMS	VI700PTMS	VI400PTMS	VIPC
No. of Racks	12	8	6	6
Width (mm)	1140	780	470	470
Width with feed (mm)	1300	938	628	N/A
Depth (mm)	780	780	805	941
Height (mm)	884	886	933	948
Weight (kg)	100	90	68	
Voltage (V)	230	230	230	230
Wattage (kW)	2	1.9	1.4	1.4
Amps (A)	9	9	6	6

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 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.



Vizu 1800 Pressure Fryer (BR1800CEEST)



Vizu 2400 Pressure Fryer (BR2400CEEST)



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	BR1800CEEST	BR2400CEEST
Width (mm)	457	608
Depth (mm)	908	1118
Height (mm)	1152	1187
Weight (kg)	99	163
Voltage 1 phase (V)	220	N/A
Voltage 3 phase (V)	220	220
Wattage (kW)	9.9	15
Amps 1 phase (A)	45	N/A
Amps 3 phase (A)	15	22.7
Hertz (Hz)	50	50

Related Products:

- 100x 1800 Filter Papers.
- 65x 2400 Filter Papers
- Xtra Life 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.



Vizu 1800 Pressure Fryer (BR1800CELPGST / BR1800CENATST)



Vizu 2400 Pressure Fryer (BR2400CELPGST / BR2400CENATST)



SMARTTOUCH TOUCH SCREEN CONTROLLER FEATURES

- 6” x 3.5” full colour touch screen.
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- 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	1187	1187
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
Hertz (Hz)	50	50	50	50

Related Products:

- 100x 1800 Filter Papers.
- 65x 2400 Filter Papers
- Xtra Life 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.

BREADING RANGE

VIZU VACUUM 45 TUMBLER

- Softens meat and helps it absorb spices, salt and marinades
- Very simple to operate, also easy to load or unload.
- All material is high grade food quality stainless steel that will keep the machine healthy and long lasting
- The motor has a brake function which prolongs the life of the machine
- The leaves of the roller can make the raw material marinate more evenly.

VIZU AUTO BREADER

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

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 re-usuable breading 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.



Vizu Vacuum 45 Tumbler (VIVT45TUMBLER)



Vizu Mega Auto Breader (VI005MAB)



Vizu Mega Auto Breader with Back Panel (VI005MAB-BP)



Vizu Auto Breader (VI005AB)



Vizu Loading Trolley (VITR01)
(Storage boxes not included)



Vizu Mobile Landing Table (sold without pans and wires (VI020)

CODE	VIVT45TUMBLER	VI005AB	VI005MAB	VI005MAB-BP	VI020
Width (mm)	860	710	1050	1050	420
Depth (mm)	460	601	601	601	610
Height (mm)	935	1050	1050	1230	923
Weight (kg)	61	45	70	70	20
Voltage (V)	240	230	230	230	
Wattage (kW)	0.24	0.1	0.1	0.1	
Amps (A)	1	0.4	0.4	0.4	

Related Products:

- VOTR1527-05 – 7” White Food Storage Box.
- V0TR1527-C02 – 7” Red Food Storage Box.
- V0TR1500-C02 – Red Storage Box Lid.
- V0TR1527-C08 – 7” Yellow Storage Box.
- V0TR1500-C08 – Yellow Storage Box Lid.
- VOTR1500-C13 – Clear Storage Box Lid.
- V0TR1527-C19 – 7” Green Food Storage Box.
- V0TR1500-C19 – Green Storage Box Lid.
- VOTR1511-C08 - 5” Deep Chicken Drain Box.
- VOTR1721 - 18 x 22 x 6” Divided But-Mil Dip Box.
- 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.

HOLDING RANGE

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.

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 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.



(VIGWCOMP)

Vizu Gastro Warmer



(VIGWCOMP2DR)

Vizu Gastro Warmer 2 Drawer



(VI014SHHC)

Vizu Mini Humidified Holding Cabinet



(VIGW3PPT-SH)

Vizu Gastro Warmer 3 Pan Pass Through



(VIGW3PPT)

Vizu Gastro Warmer 3 Pan Pass Through



(VIGW1PPT)

Vizu Gastro Warmer 1 Pan Pass Through



(VI3PW)

Vizu 3 Plate Warmer

CODE	VI014SHHC	VIGWCOMP	VIGWCOMP2DR	VIGW3PPT	VIGW3PPT-SH	VIGW1PPT	VI3PW
Width (mm)	538	605	605	600	600	600	408
Depth (mm)	651	505	505	360	360	360	266
Height (mm)	887	368	540	247	247	247	430
Weight (kg)	60	30	N/A	30	30	30	N/A
Voltage (V)	230	230	230	230	230	230	230
Wattage (kW)	0.9	0.6	0.6	1	1	1	1
Amps (A)	3.9	2.6	2.6	4.4	4.4	4.4	4.4

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	VICG450
Width (mm)	457
Width with rack (mm)	523
Depth (mm)	968
Closed Height (mm)	1140
Opened Height (mm)	1480
Weight (kg)	112
Voltage (V)	415/3ph
Wattage (kW)	9kW
Amps (A)	22

Related Products:

- TYCL116X49 - Replacement Silver Non-stick Sheet.

FOOD CHUTE RANGE

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 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 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)

Vizu 2 Tier Food Chute FC8 (VI017)



(Lane labels included)

Vizu 2 Tier Food Chute FC14 (VIBC14)



(Lane labels included)

Vizu 3 Tier Food Chute (VI3TFC)



(Lane labels included)

Vizu Economy 2 Tier Food Chute (VI017S)



(Lane labels included)

Vizu Heated 2 Tier Food Chute (VI2TFC)

CODE	VI017	VIBC14	VI3TFC	VI017S	VI2TFC
Width (mm)	710	1210	800	658	611
Depth (mm)	787	787	805	661	415
Height (mm)	778	773	1030	725	700
Weight (kg)	60	86	80	53	35
Voltage (V)	230	230	230	230	230
Wattage (kW)	2.1	4.2	2.4	1.4	0.8
Amps (A)	10	20	10.5	6	3.5

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.

TOASTER RANGE



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.





Vizu Slim Line Bun Toaster (VISBT)

CODE	VISBT
Width (mm)	651
Depth (mm)	380
Height (mm)	695
Weight (kg)	35
Voltage (V)	230
Wattage (KW)	2.1
Amps (A)	9.5

WRAP STAND RANGE



VIZU WRAP STAND

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

VIZU BOX HOLDER

- Wall-mounted and free standing version available.
- Adjustable holding arms for different sized burger boxes



Vizu Wrap Stand WR5 (VIWR5)



Vizu Wrap Stand Wall-Mounted (VIWR3W)





Vizu Wrap Stand WR3 (VIWR3)



Vizu Box Holder (FFBOXHOLDER)

CODE	VIWR5	VIWR3	VIWR3W	FFBOXHOLDER
Width (mm)	921	595	920	353
Depth (mm)	302	305	302	552
Height (mm)	702	705	150	702

CLAM RANGE



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.

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.



Single ceramic grill all smooth plates (FAMVL)



Single Clam Grill (RMCCS1)

CODE	FAMVL	RMCCS1
Width (mm)	490	360
Depth (mm)	450	660
Height (mm)	190	400
Weight (kg)	15.5	41.4
Voltage (V)	230	6
Wattage (kW)	2	2 x 3.5
Amps (A)	8.7	2 x 16

Related Products:

- RMTSI – Replacement Non-stick Sheet.

FABA
The Contact Grill Company

BURGER MAKE-UP ISLAND



BURGER MAKE-UP ISLAND

- Smooth and easy sandwich preparation.
- Bun tray storage available underneath toaster
- Gastro warmers to keep food humid and warm until they're ready to serve.
- Relish rack for garnishes.
- Heated Bagging Station to keep bagged and packaged food warm until they're served.
- Railing on Heated Bagging Station to keep packaged food organised.





700 Bun Tray Unit (VI700BUNTRAY)



Vizu Slim Line Bun Toaster (VISBT)



Vizu Gastro Warmer 2 Drawer (VIGWCOMP2DR)



Vizu Heated Burger Assembly Unit (VIHBA)

CODE	VI700BUNTRAY	VISBT	VIGWCOMP2DR	VIHBA
Width (mm)	700	651	605	1213
Depth (mm)	555	380	504	602
Height (mm)	882	695	540	623
Weight (kg)	35	35		50
Voltage (V)		230	230	230
Wattage (kW)		2.1	2.6	1.9
Amps (A)		9.5	2.6	8.3

FAST SERV RANGE



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 RANGE

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.



600 Cup 3 Lid Unit
(VI600CUP3LID)



600 Wrap 2/4 Unit
(VI600WRAP2/4)



600 Double Wrap Bucket Unit
(VI600WRAPBUCKET2)



300 Condiment Unit
(VI300CON)

CODE	VI600CUP3LID	VI600WRAP2/4	VI600WRAPBUCKET2	VI300CON
No. of Doors	2	2	2	-
Width (mm)	600	600	600	300
Depth (mm)	555	555	555	555
Height (mm)	882	882	882	882
Weight (kg)	36.2	37	37	23

FAST SERV RANGE

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.



600 Condiment Unit (VI600CON)



600 Ice Chest Unit (VI600ICE)



600 Gastro Warmer Unit (VI600GW)



600 Drawer Unit (VI600DR)

CODE	VI600CON/4	VI600ICE	VI600GW	VI600DR
Width (mm)	600	600	600	600
Depth (mm)	555	555	555	555
Height (mm)	882	882	882	882
Weight (kg)	25	35	37	35
Voltage (V)	-	-	230	-
Wattage (kW)	-	-	0.6	-
Amps (A)	-	-	2.6	-

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.



POPCORN WARMER (VICOW600/750/900)



CODE	VICOWC600	VICOWC750	VICOWC900
Width (mm)	600	750	900
Depth (mm)	783	783	783
Height (mm)	716	716	716
Weight (kg)	62	65	65
Voltage (V)	230	230	230
Wattage (kW)	0.4	0.4	0.4
Amps (A)	1.8	1.8	1.8

Related Products:

- FFCOWCDIVIDER – Divider Panel & Brackets.
- VIPOPSCOOP – Left or Right Handed Popcorn Scoop.

NACHO WARMER



VIZU NACHO WARMER

- Designed to hold nachos at the correct temperature.
- Short enough to fit under counter,
- Can be placed on the rear side facing the customer providing a view of the nachos bathed in enticing warm light.
- No moving parts to break down
- Easy to service, clean and maintain.



POPCORN CABINET (VISSPC)



Nacho Single Door Cabinet (VI014HHCG)



Glass Merchandiser Wide (VIGM-W)



Glass Merchandiser Tall (VIGM-T)

CODE	VISSPC	VI014HHCG	VIGM-T	VIGM-W
Width (mm)	964	530	495	863.5
Depth (mm)	1033	697	496	494.5
Height (mm)	1508	921	912.6	665.6
Weight (kg)		50	45	75
Voltage (V)	230	230	230	230
Wattage (kW)	1.52	0.7	0.9	1.75
Amps (A)	7	3.1	2.6	7.6

HOT DOG GRILL & WARMER DRAWER

VIZU HOT DOG GRILL

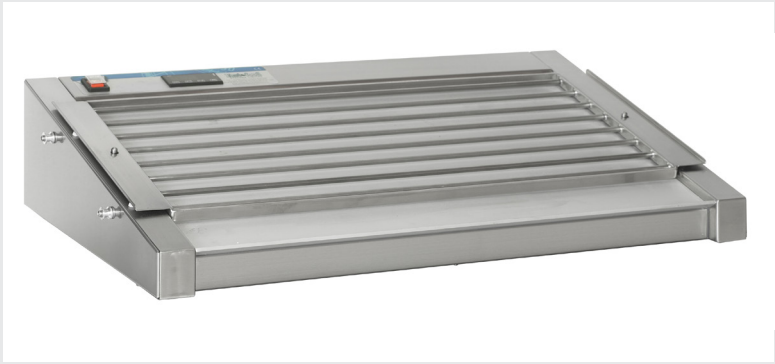
- Thermostatically controlled temperature with digital display.
- Oscillating hot dog grid creates an eye catching display, and evenly heats and extends the holding time for pre-cooked hot dogs without deterioration.
- Designed to stack on top of Warmer Drawers, to reduce the space required and increase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

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.



Vizu HD2 Hot Dog Grill (VIHD2)



Vizu HD4 Hot Dog Grill (VIHD4)



Vizu WD2 Warmer Drawer (VIWD2)



Vizu WD4 Warmer Drawer (VIWD4)

CODE	VIHD2	VIHD4	VIWD2	VIWD4
Width (mm)	530	840	500	810
Depth (mm)	480	480	497	497
Height (mm)	192	192	256	256
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).


SMACKS




VUE








POPCORN








HOT DOGS
NACHOS













FAST FOOD Systems Limited

SOUTHERN FRIED Chicken
a simply lip licking flavour

VIZU

1. **GENERAL**

(a) All goods sold by Fast Food Systems Ltd. (hereinafter called the Company) are sold subject to these Terms and Conditions.

(b) In the case of special orders, additional terms and conditions may apply and these will be communicated at quotation stage by the Company.

(c) Unless otherwise expressly agreed in writing by a director of the Company, any addition, deletion from, or qualification of these Conditions shall be unenforce -able.

2. **QUOTATIONS AND PRICES**

All quotations of price (whether written or oral) are subject to withdrawal or amend-ment by the Company at any time prior to receipt by the Company of any acceptance and thereafter are subject to correction of errors at any time. If the Company has not received acceptance within 30 days of the date of the quotation, the quotation shall be deemed to have expired.

The prices quoted by the Company are subject to stock availability and whilst every endeavour will be made to supply at quoted prices, the Company reserves the right to revise prices without prior notice. In particular should any increase occur in the cost of labour, materials, transport and all or any direct costs between the date of quotation and despatch of the goods, the Company reserves the right to adjust the contract price accordingly.

The minimum order value is £50.00 excluding vat. Orders below £50.00 will attract a charge of £10.00.

There will be a handling charge of £10.00 on all export orders under £100.00 (freight not included).

3. **LEAD TIMES**

Availability and delivery (where applicable) is stated at quotation stage. However, stock availability is subject to variation and lead times should be checked at the time of placing the order.

4. **PAYMENT**

Payment for all goods shall be made at the time of order unless credit terms have been arranged.

The Company reserves the right to charge the customer for all costs of recovery relating to overdue accounts and:

i. to charge interest on the outstanding amount at the rate of 5% per annum above the Bank of England Base Lending Rate accruing daily

ii to cancel or suspend delivery of any goods ordered by the Customer which have not been delivered without incurring any liability to the Customer

5. **DATA PROTECTION ACT 1998**

The Company reserves the right to consult whomsoever it considers appropriate for the purposes of Trade References and will record information in respect of such opinions which will be made available to other businesses for the continuing assessment of Credit risk.

6. **DELIVERY**

The Company will endeavour to deliver the goods without delay and to comply with reasonable delivery instructions, however any specified time of delivery shall not be of the essence and the Company shall not be liable for late delivery howsoever caused, nor shall such failure to deliver be deemed to be a breach of the contract.

Goods to the value of £1,850.00 or above, excluding VAT, will be despatched in England and Wales free of carriage charges on a two - three day delivery service. These deliveries will be sent on a standard two-three day courier service between the hours of 8am - 5pm Monday - Friday.

Next day delivery, Saturday delivery and timed delivery slots will incur a surcharge and the price for these services can be advised on request.

Goods to be delivered in Northern Ireland, Isle of Wight, Channel Islands, Isle of Man, Scotland and the Scottish Isles will attract carriage charges. Unless otherwise instructed, carriage to those destination will be added to the invoice automatically.

Goods to be delivered outside of the United Kingdom are normally dispatched on an 'ex-works' basis and therefore the Company will not be responsible for loss or damage to goods whilst in transit. Special instruction delivery i.e. Red Star, Air Freight etc. will attract carriage charges.

Delivery within inner London during 7am and 6.30 pm will be subject to an additional charge of £15.00 (congestion charge). There will also be a charge of £12.50 if we have to travel through the ULEZ zone.

7. **RETURNS**

The Company does not operate a returns policy unless the goods are defective.

In circumstances where the Company agrees to accept return of goods, a charge of 25% of the invoice value will be made.

8. **RESERVATION OF TITLE**

Notwithstanding delivery and the passing of risk, the property in all the goods delivered by the Company to the Customer shall remain vested in the Company until unconditional payment in full is received and cleared through the Company's bank account not only for the goods but also for goods and/or services comprised in any other contract between the Company and the customer which have been delivered and/or performed but remain unpaid.

Until payment due for goods has been received in full by the Company:

i. the Customer shall hold the goods upon trust for the Company

ii. the Customer shall at all times keep the goods comprehensively insured against normal perils and damage

iii. the Customer shall permit any officer, employee, or representative of the Company to enter onto the Customer's premises or other site where the goods are located and to repossess the goods

9. **CLAIMS**

No claim shall be entertained by the Company unless made in writing. Claims arising from damage or partial loss in transit must reach the Company within 48 hours from the date of delivery. Claims for non-delivery must reach the Company within 3 days from the date of despatch. All other claims must reach the Company within 3 days. Damaged goods must be retained for inspection/collection.

10. **FORCE MAJEURE**

Whilst every effort will be made to fulfil your order within the period indicated by the Company, the Company will accept no responsibility for failures, variations and delays attributable to causes beyond its control.

11. **PROPER LAW**

These conditions and all quotations, offers and acceptances shall be governed by and construed according to English Law.

Guaranties and Warranties

ENGLAND & WALES

Except where otherwise specified all products are subject to 12 months' parts and labour warranty. Goods found defective will be repaired, credited or replaced without charge according to the terms of the Company's standard warranty, provided written notice is given within the guarantee period. In no case will the company be liable for repairs made without its knowledge or sanction, or for indirect damage, or any consequential loss or expense incurred by purchasers.

Fast Food Systems Ltd. warrants to the original purchaser that the equipment supplied is free from defective materials or workmanship for a period of 12 (twelve) months.

In respect of goods under the value of £1,000.00, to affect warranty the goods must be returned to Fast Food Systems Ltd premises, carriage cost for this to be paid for by Fast Food Systems Ltd.

All non-account customers must pay for one call out and one hour's labour prior to an engineer attending a warranty service request. This will be refunded if the unit is found to be faulty and requires repair.

The following are NOT covered by warranty:-

1. Failure or breakdown caused by incorrect installation.
2. Glass parts, electric lamps or door seals.
3. Adjustment or calibration of controls - this is a routine maintenance function.
4. Abuse or misuse, including cleaning.
5. Warranty labour is only carried out during normal working hours, calls attended to out of hours may be subject to surcharges.
6. The warranty will commence from the date of despatch.
7. Warranty on spare parts purchased for equipment outside of the warranty period is 3 (three) months from date of sale.
8. Any faulty spare parts replaced under warranty must be returned with 7 days of supply.
9. Warranty is non-transferable.

FFS Ltd will not be held responsible, financially or otherwise, for any loss of business as a result of equipment breakdown.

EXPORT TERMS

1. 3 months' parts only warranty from the date of invoice.
2. Warranty is subject to parts being returned for inspection at the customer's cost.
3. Warranty does not include international freight.

1st August 2025

VIZU®



FAST FOOD SYSTEMS

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