



THE SPECIALISTS IN
FRYING EQUIPMENT

FLORIGO.
EFFICIENCY, QUALITY
AND VALUE.

FLORIGO

Florigo is a leader in developing and manufacturing frying ranges.

The continually expanding range of options makes Florigo a valued supplier to the fast-food market. Fish and chip shops, snackbars, cafetaria's as well as restaurants and other catering outlets benefit from the flexibility of the equipment.

Experience

With decades of experience Florigo is becoming more and more recognised for producing bespoke flexible solutions with the requirements of the customer always being the starting point.

The three Goes brothers own Florigo, each with their own area of expertise. Their father, Floris Goes senior, started the company in 1951. A history of experience, expertise, loyalty and reliability for more than half a century!

Options to meet your needs

Ongoing modernization of Florigo's own machinery, as well as highly trained technical staff with extensive knowledge of

different heating systems, guarantee a high-quality finished product: **reliable equipment with the solution to your needs.**

Highest Standards

Florigo's high efficiency pans carry the quality labels Gastec-QA High Efficiency and Low NOx trace. NOx are the poisonous fumes created by the combustion process and the lower the trace the more

efficient and safer the burn. Using the latest technology, Florigo succeeded in developing a frying range that exceeds the highest standards.

Linked with Florigo's legendary quality a new option has been made available called "The HE(High Efficiency)-Plus pan". A pan that pays for itself by combining high capacity with savings on gas consumption. This has received credits from "the Gasunie" (Dutch Gas-board). The gas savings lead to a lower NOx that conforms to and exceeds European emission standards.



Excellent reputation

Test frying facilities for different options and a showroom are available at the Florigo factory. Recently installed production equipment simplifies the initial fabrication of the parts prior to the range being assembled by hand.

The frying ranges feature systems such as Florigo's built-in oil/fat filtration, open line frying, direct vapour extraction and electronic digital controls. As a result of the manufacturing quality and the market expertise, Florigo has built up an excellent reputation nationally and internationally.



www.florigo.nl

FLORIGO

FRYING EQUIPMENT

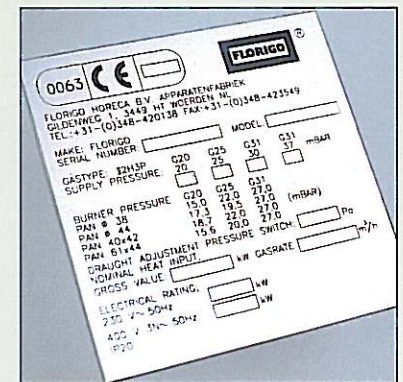
Overview Florigo Frying Ranges

HE PLUS

High Efficiency Plus pans are available for all models.



All models in stainless steel finish, with the option of RAL-coloured panels to blend in with your interior.



Naturally all models carry the CE-mark.

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WALL MODELS

The wall models are traditionally the core of the Florigo sales in Holland. With regard to the technical features it is undoubtedly a very modern product. The choice of options allows practically every composition, size and measurement.

In addition all models are available in natural gas, LPG or electric.

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COUNTER- AND ISLAND MODELS

The advantages of these models go far beyond only technical features. Each different model or combinations can have a different operational effect on your business.

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HE-Plus MODELS

The Florigo HE(High Efficiency)-Plus pans can be built very compactly. As a result of this, considerable space saving is realized, without reducing capacity. The high frying capacity of the HE-Plus pans, added to the space saving design, 'automatically' leads to more customer space and expensive space is not used up for the frying area.

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FISH FRYER MODELS

The physical size and turnover of the shop, company or mobile are the starting points for the fish fryer. Florigo fish frying equipment is therefore also characterized by it's custom-made flexibility and shape. Moreover, with the HE-Plus pans the ranges are highly efficient. Matching stainless steel environmental odour filter boxes are available as well as built-in fat/oil filtration systems. In short the equipment is completely custom built.





Individual requirements

It applies for each type of frying range or fryer, also counter/island and HE-Plus models, that the layout is designed around the customer's requirements. After all, each Fish & Chip shop, snackbar/cafetaria owner has his/her own ideas. In addition to everyone's individual requirements there is always experienced technical and operational

advice to help choose the correct model and layout.

Advice on choosing

It can sometimes be difficult to make a definite choice, because a seamless installation of an apparently unlimited range of options is possible nowadays. Selection is made even more difficult because wall fryers no longer have to

be in one long frying line, but can also be constructed in an angle shape. This is why after deciding what is required Florigo technicians use a computerized AutoCAD system to draft a drawing on which the requirements of the customer can clearly be laid out. When the model and options have been decided, the production can be started.



Standard snackpan.



Refrigerated Bain Marie.



Au Bain Marie including worktop.

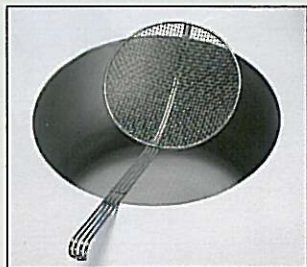


Mirror plated griddle welded in topsheet.

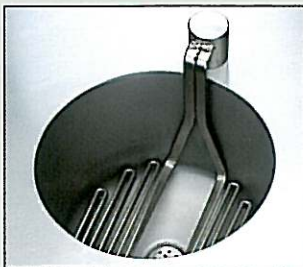


Quality first

The trade mark of Florigo is quality. Manufacturing the best-engineered product on the market for some fifty years. This has meant that not only has Florigo invested in personnel, but as a manufacturer, in machines. Professionals with the aid of the latest CAD-CAM controlled metal working machines assemble the fryers and frying ranges designed on the computer in a state of the art factory.



Round pan, gasheated
Ø 38 cm or Ø 44 cm.



Round pan, electrically
heated with removable
heating-element.

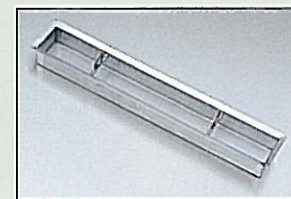
4-pan fryer, electrically heated.
Naturally also available in gas.



Wallrange.



High Efficiency Plus pan. Ideal for 'free' frying
large volumes of fish, chips or French fries.



Crumbfilter for
High Efficiency Plus pan.



Rectangular pan, gasheated.



Rectangular pan, electrically heated.



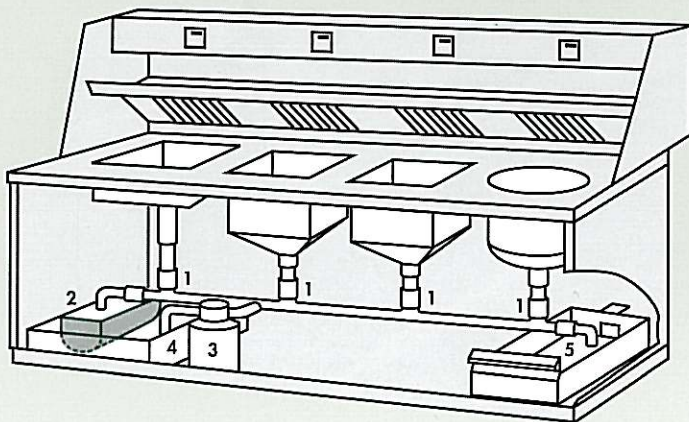
L-shaped Range

Manufacturing under own management

The best product on the market automatically means the best raw material and components. The frying pans, the 'heart' of every frying



Electronic controls.

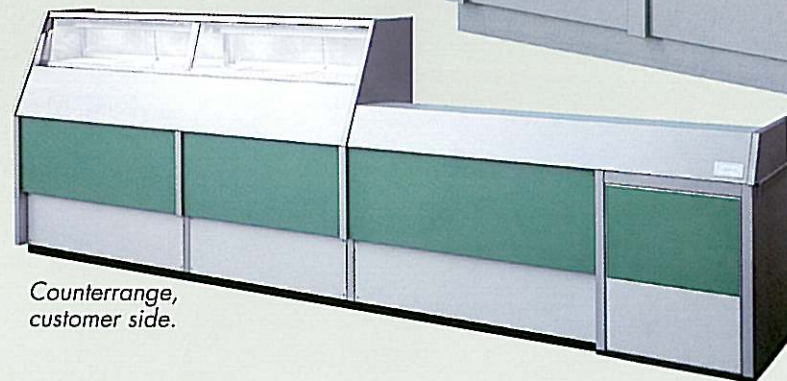


range, are manufactured completely under Florigo management. There is a choice of rectangular with or without baskets. Round pans are available in 2 sizes with a diameter of 38 or 44 cm respectively. There is also the High Efficiency Plus pan suitable for frying large volumes of raw/chilled/frozen chips or French fries, fish and snacks. For further information on this, see the section on HE-Plus models.

High Efficiency Counterrange, fryer side.



Counterrange, customer side.



Increasing users ease

The application of more and more electronics in frying ranges has led in practice in recent years to the equipment being much easier to use and train on. Florigo was the first company to introduce a fat/oil filtration system and this is provided with a powerful pump including a fully insulated and heated pipe-circuit. Stainless steel filter

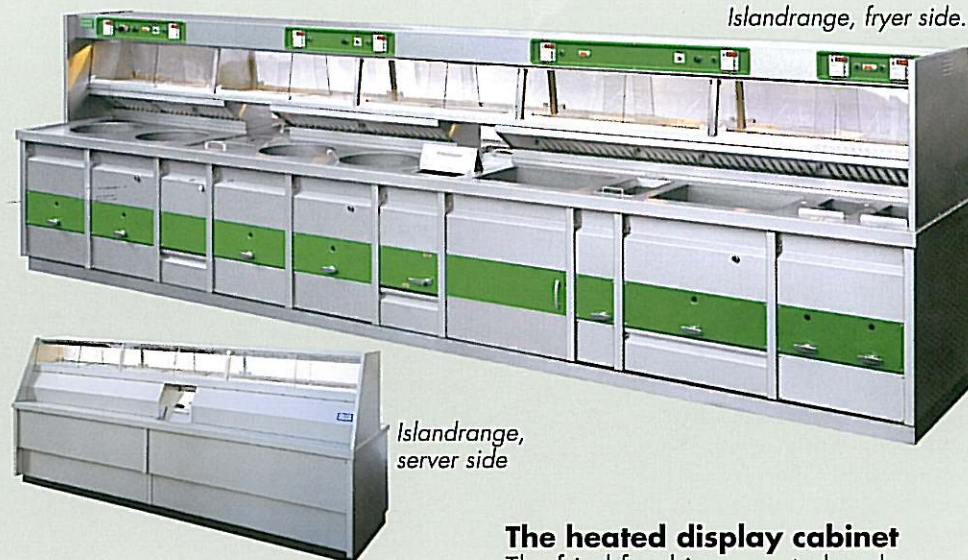
and dumptank complement the system. Together with the built-in fat/oil filtration system, the snackcomputer with timers, electronic control for pans, griddles, bain maries, chipboxes and fish cabinet, the Florigo range has become so simple to operate that everyone can quickly learn to manage the equipment. All of this results in a constant high quality food product.





Modern design

The ranges are available in a choice of finishes to blend in with or create whatever atmosphere you wish in your shop.



Islandrange, fryer side.

*Islandrange,
server side*

Counter Ranges

Counter ranges allow the fryer to be in close contact with his customers to talk with them whilst frying or even the ability to fry and serve. With the food being displayed in the illuminated cabinets right in front of the customer, ideal for stimulating that extra purchase.

Island Ranges

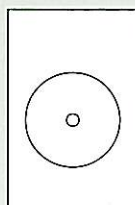
Ideal for the busy shop, servers have all round access to the fish cabinets and chipbox without getting in the way of the fryer. Turns more of the customer area into selling area. This is a great queue mover and provides a modern image.

The heated display cabinet

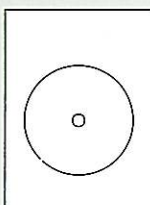
The fried food is presented and stored in a display cabinet built-in above the frying pans. All ranges have as standard display lamps and additional halogen lamps to provide heat and warm light. Available as an option are the electronically controlled ceramic heaters designed to control the temperature in the fish cabinet as the doors are open and shut.

The product is supported on custom made stainless steel racks to give the maximum drainage whilst delivering the maximum support. Everything clearly visible and well presented on the customer's side.

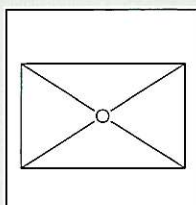
Sliding toughened glass or perspex doors and grids are sized to fit into a commercial dishwasher.



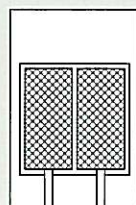
Round pan
Ø 38 cm



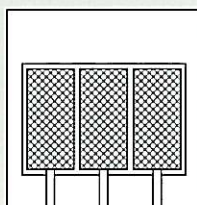
Round pan
Ø 44 cm



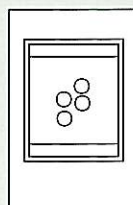
Large fish pan



Chips/Fries/
Snack pan,
2 baskets



Chips/Fries/
Snack pan,
3 baskets



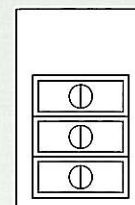
Chipbox/
French fries
scoopbox



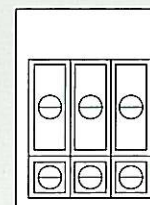
Mirror plated
griddle
40/60/80 cm



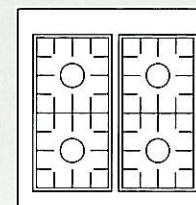
Worktop



Au Bain Marie
standard



Au Bain Marie
large



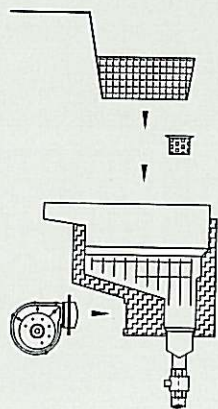
Gashob
2 or 4 rings

Attractive combination

With the introduction of the HE-Plus models the 'design' of the fryer has changed substantially. However, much more important for this HE (High Efficiency) fish, chips, French fries or snackpan is the combination of exceptionally high frying capacity and optimal ease of operation.

Compact construction

The deep pans which take up relatively little space (48 or 68cm per pan-unit) in the frying range allow a compact construction and therefore contribute to a different 'design'. They utilize a large 'cold zone' at the bottom of the pan and a larger crumb-filter, which considerably lengthens the lifetime of the frying medium. Compared with the 'traditional' high efficiency pan the HE-Plus pan does not have any heat exchangers running through the pan which makes it a lot easier to clean, longer lasting and ideal for the option of free frying (without baskets).



HE-Plus wallrange,
compact model.



Halogen illumination across total
length.



Built-in RAS French fries machine.

Quality and practical advantages

As with all Florigo products the HE-Plus pans come with the promise of durability, inherent in a product hand built by experienced craftsman. The material and components are rigorously tested and meet the highest of European and International standards. Furthermore it is our experience that quality and practical advantages go hand in hand. The open frying line makes the range easy to clean. The 100% visibility makes it easy to train on and suitable for all frying mediums.

High Efficiency

The special (gas) burner system guarantees a high transfer of heat in the frying pan. Since so little unused energy (read heat and money) is lost

through the 'duct', the performance of these frying units is high. As a result of this, these HE-Plus pans are extremely suitable for frying large quantities of fish, chips, French fries and snacks during the busy periods.

HE-Plus basketpan, 39x54 or 59x54 cm, sized to fit 2 or 3 baskets.



Efficient arrangement.



Gas or electric mirror-plated griddle available in 3 sizes: 40, 60 or 80 cm width.



Completely open HE-Plus pan without heat-exchangers or tubes. Wide, easy removable crumbfilter in coolzone.





Ceramic griddleplate.



Chipbox / French fries scoopbox (heated).



Full electronic control. Digital thermostat controls for griddle, Au Bain Marie, chipbox.



Flotronic snackcomputer

Electronic temperature control is standard, with the option of a snack computer with timer settings for different sorts of food to promote both ease of operation and the turnover speed.

The **Flotronic** computer comes with 3 pre programmable temperature buttons, proportional control, auto melt down, 12 timer buttons with automatic load compensation, pan status indicators and a high limit warning lamp.



The Customer

Although no award winning snackbar, cafeteria or fish & chip shop is the same, similarities have to be found in the frying range. Often it is a Florigo. When we let the owners speak for themselves, it appears that each one has his/her own weak spot for Florigo. Whether they are sited in Hong Kong, Amsterdam, Moscow or Glasgow, one praises the quality and lifetime; the other favours the high frying capacity of the pans. Also ease of cleaning scores highly. Last but not least, good sincere advice and ongoing reliable aftersales service.

Design and hygiene

HACCP (Hazard Analysis Critical Control Point) is required by law in many industries for food safety purposes.

The concept can be applied by small independents as well as franchises or chains and can be integrated into the recipes and standard operating procedures of any size establishment. As far as the frying equipment is concerned, the design of the Florigo frying range will make it easier to meet these essential rules. The topsheet is made out of one piece s/s surface to avoid fat or food traps.

All frying pans, griddles, bain maries, chipbox, and other equipment is seamlessly welded into the topsheet. Eye-level, accurate electronic thermostat controls will ensure all food is fried and stored at the correct temperatures.

All combinations imaginable

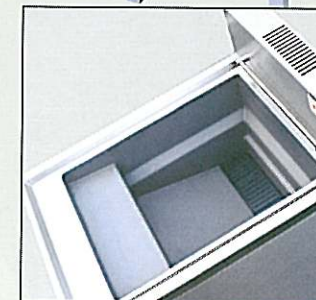
Snack pans with single, double and three baskets are available. The same flexibility in layout applies for au bain marie, chrome-plated griddles, dispensers, disposable-holders, heated chipbox, gas hobs, etc. Everything is arranged into the frying line according to the layout required by the customer.

Indeed, Florigo can also produce the HE-Plus range/fryer with the already proven automatic oil/fat filtration system, if required supplemented with a pump-out network to a fat barrel for discarding used frying medium. The need for having to remove (hot) frying medium is therefore gone for good.



HE-Plus Solo-unit Fryers.

Also suitable for 'free frying' (without baskets).



The highest capacity

The founding of Florigo and the start of the manufacture in Holland of fish fryers go hand in hand. With half a century experience in this area a lot may therefore (still) be expected. Florigo traditionally has the name in the fish world of 'the reliable fish fryer with the highest frying capacity'. With the new HE-plus technology this is even more the case.



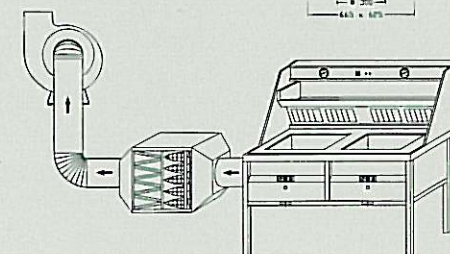
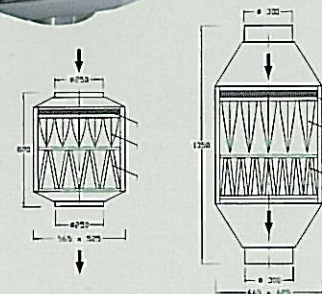
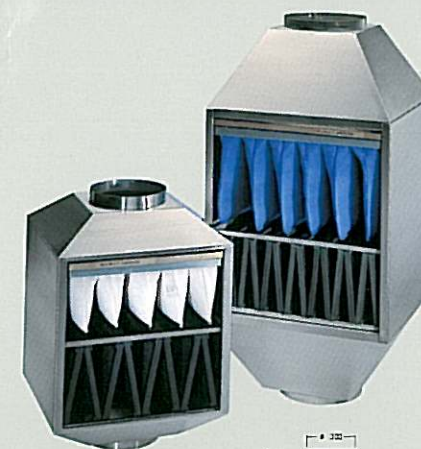
*HE-Plus fishfryer.
Height top-section increased to
accomodate extra extraction and halogen heated
food display/storage section. HE-plus fish pans.*

Fin heating system

The gas fish pans consist of a steel pan (6 mm gauge) with a stainless steel crumbfilter and drain tap. The special 'fin structure' on the base of the pan guarantees a perfect heat transfer and capacity. Since the introduction of the HE-Plus pans the frying capacity has increased even more. In addition the energy is used much more efficiently and it is environmentally friendly.

Legendary quality

The electric fish frying pans have a stainless steel pan (3mm gauge) with a stainless steel crumbfilter and drain tap. The heating element swings out for ease of cleaning. From a single pan to eight pans, the legendary Florigo quality is present in every model.



Halogen heated display/storage section.



*Open HE-Plus fish pan.
Option: removable Teflon® plate.*

