

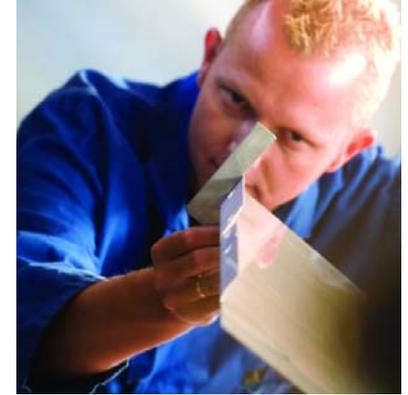
FLORIGO

FRYING SOLUTIONS



the florigo factor

Florigo - producing the world's
finest frying ranges for more
than 50 years.

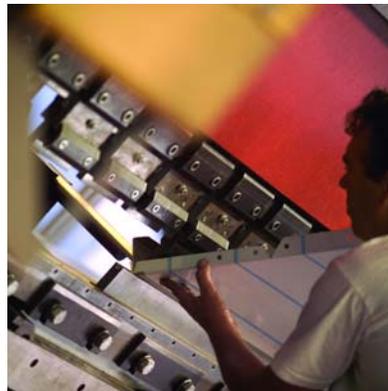


**a famous
family**

Strive for perfection in
everything you do.
Take the best that exists
and make it better.
When it does not exist,
design it.

First Dutch range to be operated by the winner of Fish & Chip Shop of the Year back in 1989.

When the original Harry Ramsden's in Guisley had Florigo fitted, the MD at the time said "a range only lasts five years here..." - and that was over twelve years ago!



Florigo have stayed at the forefront of manufacturing frying ranges by making the customer the starting point in the whole process.

By understanding the needs, the necessities and the dreams of each individual, they have ensured that they deliver not just the best range available but a new Business Lifestyle.

By constantly involving customers in the process,

Florigo has been able to

introduce new innovations such as HE (High Efficiency) pans, oil filtration and digital controls which have positioned them as the most prestigious and efficient systems available today.



Frying without lids enables you to see the food in every pan throughout its cooking time - at a glance.

24/7 Nationwide Support with Florigo-trained engineers from Land's End to John O'Groats.

These days it is all too easy to be offered a bewildering choice of frying ranges - all giving the impression of style and efficiency.

Florigo recognise that many traditional shop layouts are inefficient and actually require extra effort to operate them. This can lead to increased costs and extra staff.

By understanding the requirements of every individual business and the characteristics of the installation, Florigo can

offer a totally new perspective by considering the ergonomics, the footfall, the demographics and selling patterns to suggest a radical, computer-generated

plan of the proposed new layout and demonstrate the benefits of the Florigo Business Lifestyle.

Continuing the theme, Florigo then employ the newest and finest techniques and machinery in a state-of-the-art factory to aid the craftsmen who lovingly create each bespoke system.



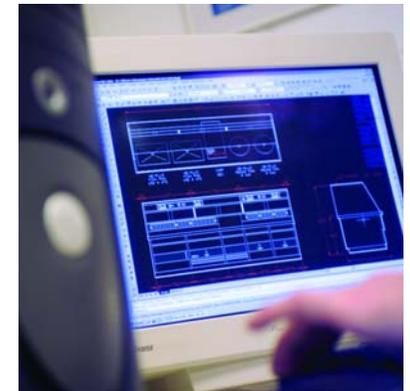
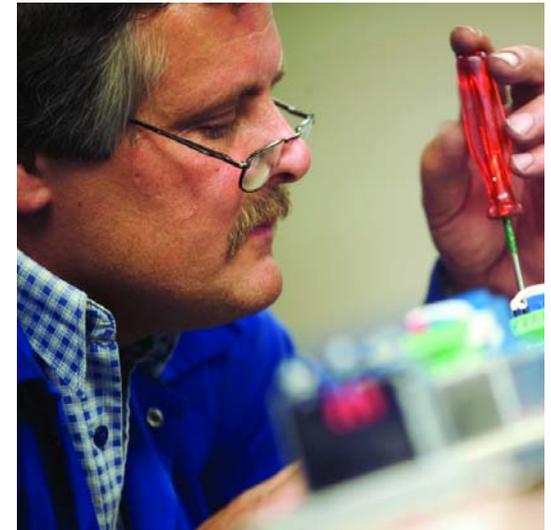
A Flotronic controller has three different temperature programmes and twelve different timers - with load compensation available for each pan.



forethought & fast-track

"I felt I could put my trust
in Florigo."

Dario Bianco of Valarios -
Lanark



facts & figures

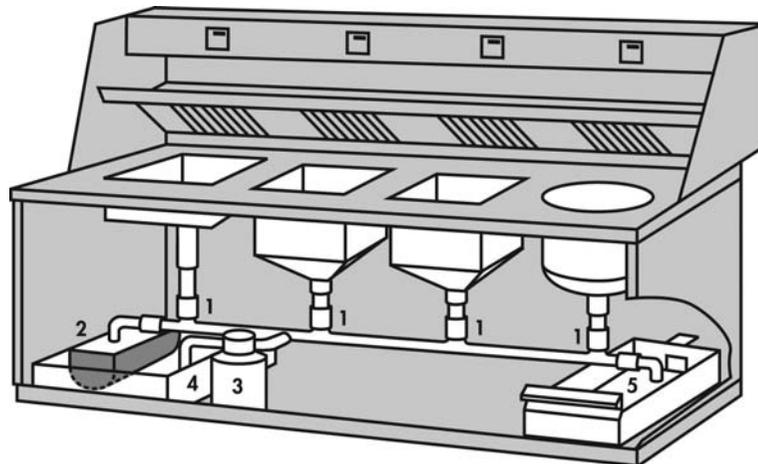


When we talk High Efficiency - it means every HE pan we offer is over 90% gas efficient.

Florigo were the first to introduce filtration systems - firmly positioning them as leaders not followers.

High Efficiency

Florigo High Efficiency technology is designed around the pan - so whatever shape of pan you like to fry in, the pan is free from heat exchangers.



As every successful company knows, it is essential to control every facet of the production process, from the initial design, the quality of the raw materials and components, the assembly process and even the final installation. Florigo manufacture and control every stage to ensure complete customer satisfaction and long-term reliability.

One example of this continuing process of improvement was the introduction of the first Filtration System which pumps, heats, cleans and filters the oil to aid efficiency and ensure the quality and consistency of the final product - fried only the Florigo way.



Florigo will revolutionise your business by changing the way you work - forever.

You can have a humidified cabinet in your range if you wish to display southern fried chicken



When you fire up a Florigo range the pan goes through a melt cycle to gently bring the oil from cold to frying temperature - so your oil lasts longer.



Florigo have been at the forefront of frying solutions for over 50 years and have introduced many of the innovations which are now de rigueur in modern frying technology.

Not only are the ranges timeless in their design but also appear and feel totally natural to use. Innovations such as Island Ranges - where the frying and serving operations are separated to simplify the workflow and streamline the serving process. Or where all product moves forward through the range so that the oldest product is always served first.

The ranges even accelerate the drudgery of the cleaning process by utilising seamless stainless steel manufactured to

the highest possible standards and easily cleanable components designed to fit in a dishwasher.

Only the quality and ultra clean lines of a Florigo System provide the extremely high throughput of frying demands which are the signs of today's successful businesses - Florigo businesses.

By welding all the equipment such a pans, bain maries, griddles and chipboxes into a single seamless topsheet, Florigo also comply easily with the latest regulations. Even further peace of mind is provided by the latest computerised controls with leave total freedom to concentrate on providing a unique service - the Florigo legend.



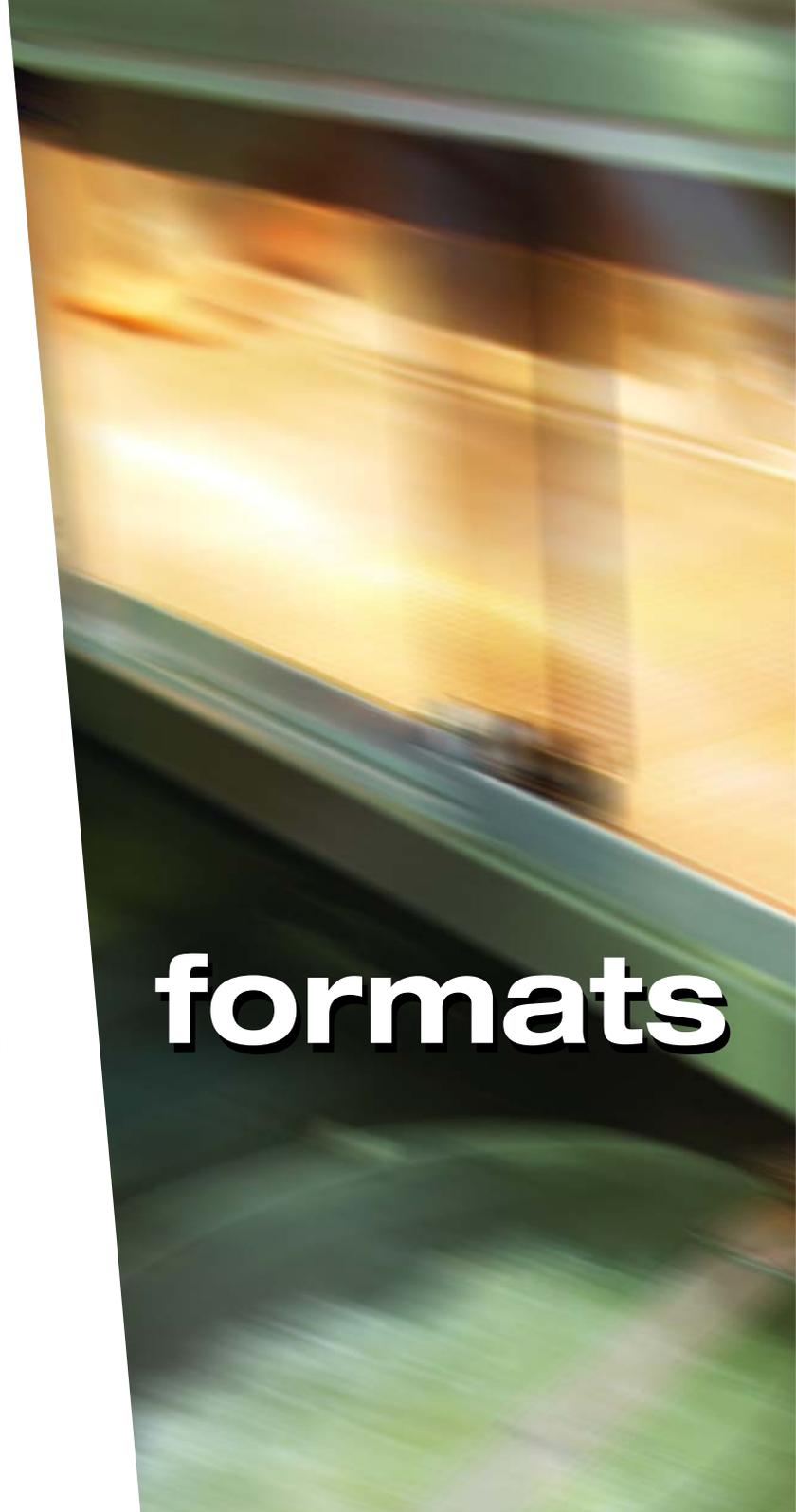
Whatever the shape of the outlet we can design a range for you. Whether an island, counter, wall or 'L' shaped range.

"Florigo delivered everything they promised - and more!"

Grant Nobel of Launceston Fryers



formats



Buying Florigo is just the start of the journey - we even provide a top chef to set up your system.



All our bain maries are wet to avoid drying-out the food in the pots.

Florigo are the first range manufacturer to offer one-way mirrored glass to the rear of the fish cabinets to enhance your product display.



The Florigo philosophy doesn't stop with the installation. Florigo supply a top chef to introduce all the benefits of the Florigo Business Lifestyle which will literally revolutionise the way you deliver your product to a faithful client base. Word of mouth is Florigo's best recommendation - and news always spreads quickly about where to buy the best fish and chips - this is the Florigo phenomena.

Florigo has developed a following the length and breadth

of the country which typifies the style and personality which Florigo offers - top operators such as Land & Sea of Polmont, Murgatroyds of Leeds, Crosby's of Whitehaven, Chip Inn of Long Stratton, Mr Fish of London, Case & Brewer of Dorchester and Rick Stein of Padstow - to name but a few - who insist on the classic lines and consistent performance of a Florigo - invest in a Florigo future.



FRYING SOLUTIONS