FILTRATION

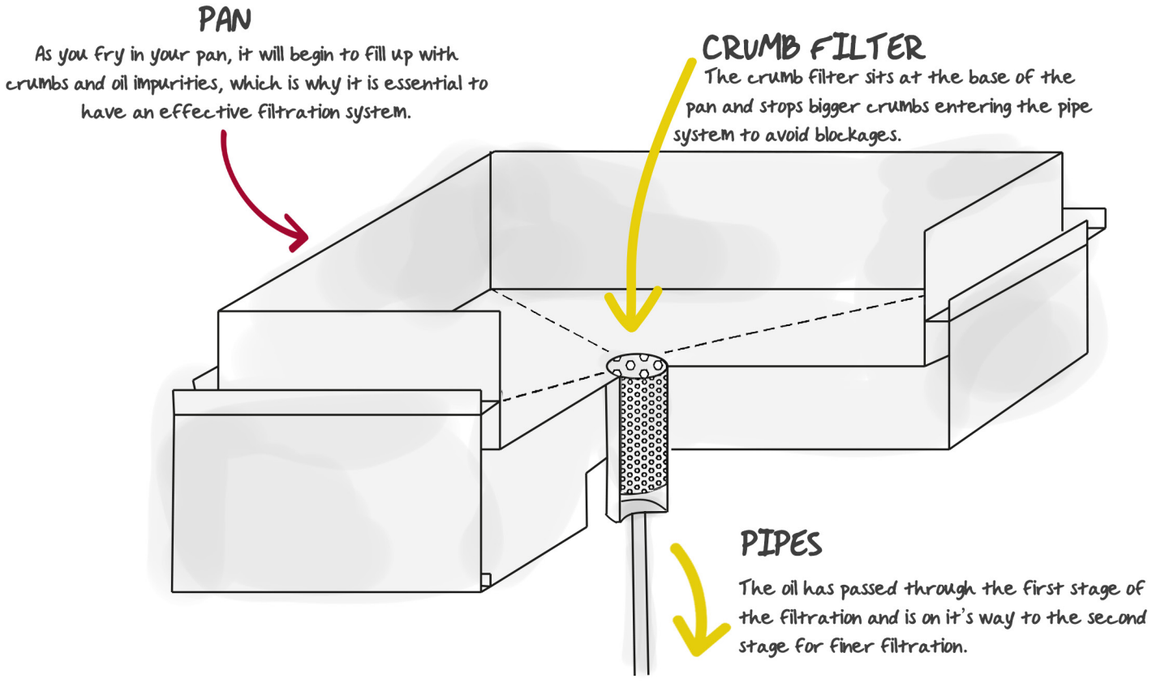
THE CLEARER PICTURE

USE **ACTIVE TRIPLE FILTRATION** TO MAKE YOUR OIL LAST LONGER & KEEP IT CLEAN

This booklet will take you through the journey of oil in Florigo's Active Triple Filtration, so you can see for yourself how the most technologically-advanced filtration system available on the market works to help benefit your business.

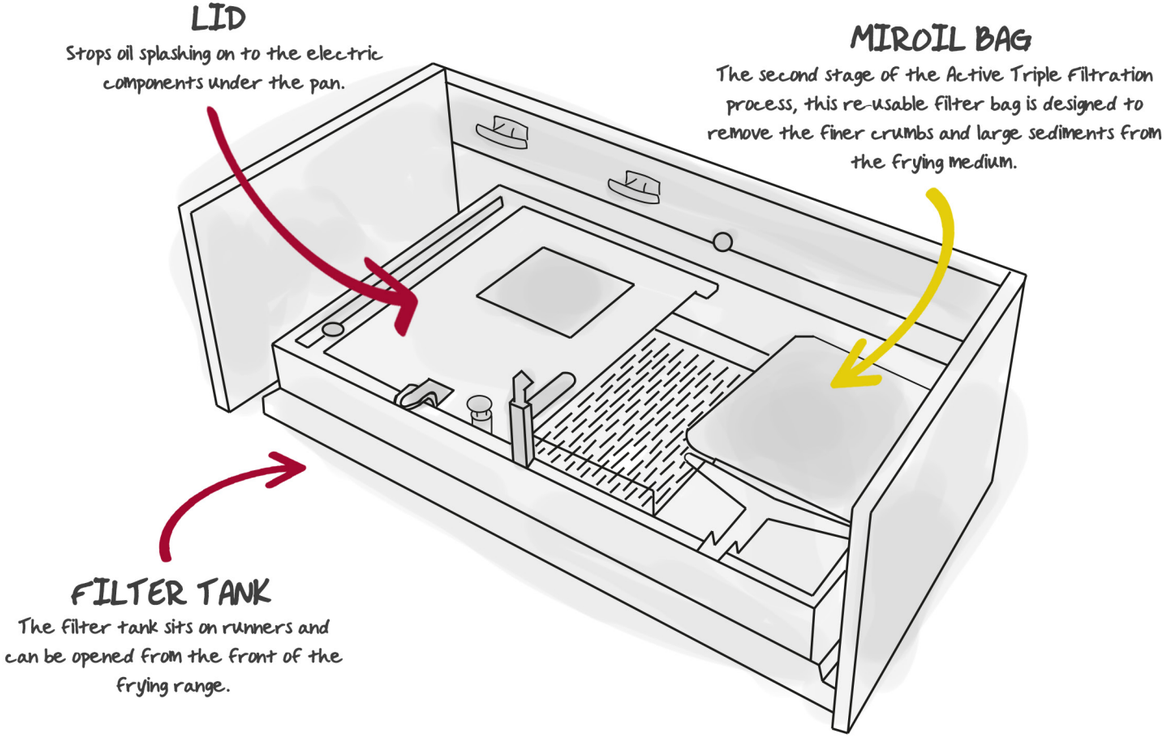
STAGE 1

This oil is what you'd expect to see after a good days frying.



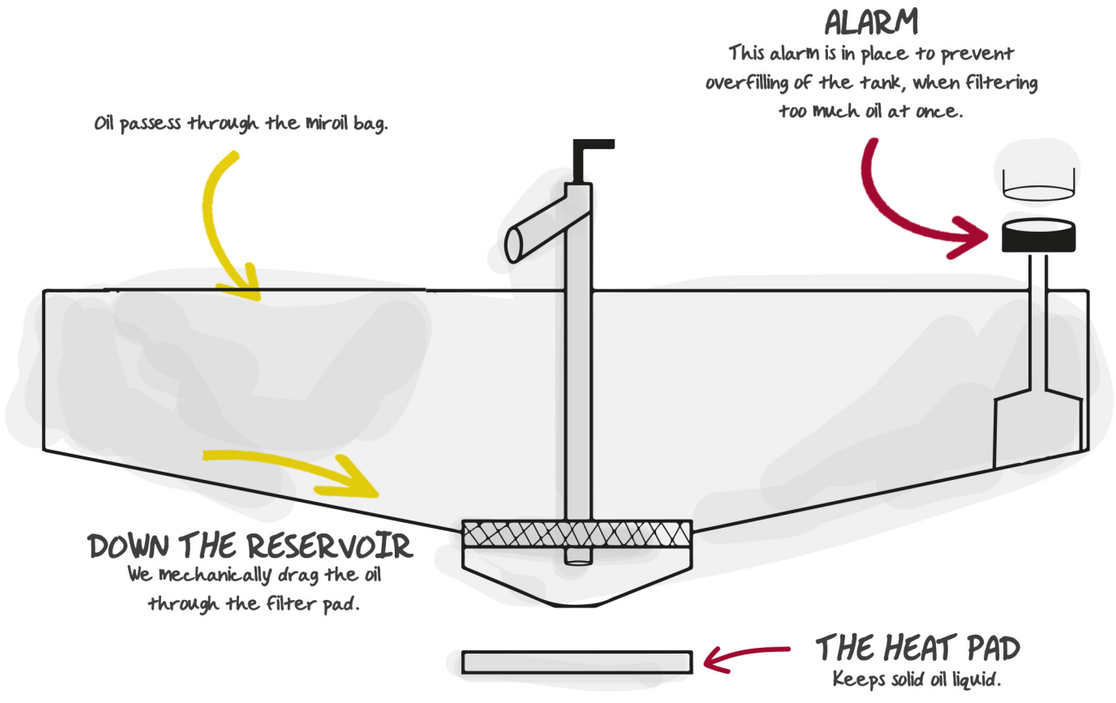
STAGE 2

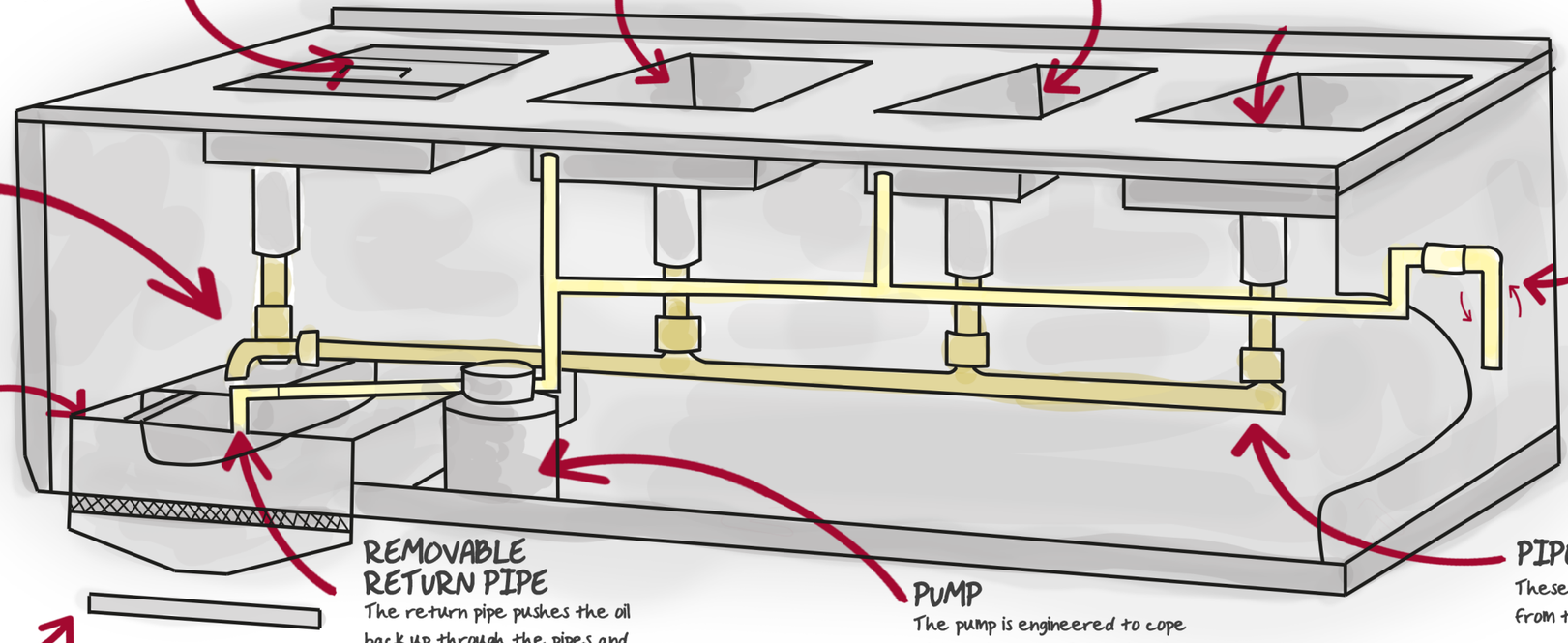
This oil is what you'd expect to see when a gravity fed system finishes.



STAGE 3

Finally, this is what you would expect to see after we have mechanically dragged the oil through the finest filtration.





CHIPBOX

Oil from chipbox/ scrapbox drains directly into filter tank saving every last drop. There is no need to empty a drip tray.

PAN 1

PAN 2

GLUTEN FREE PAN

If you're interested in providing gluten free options for your customers, you can have the range designed so that the return pipe doesn't return contaminated oil to the GF pan, so you're using fresh oil every time. You can also have an extra filter tank added specifically for gluten free.

HEAT TRACE

A resistance wire is wrapped around all of the pipes, which heats up to stop solid oil from going in the pipes.

DUMP TAP

The dump tap is positioned high enough for you to easily put your drum underneath for the oil to empty into. It is also easy to swivel into your desired position.

FILTER TANK

The last 2 stages of Active Triple Filtration take place here.

REMOVABLE RETURN PIPE

The return pipe pushes the oil back up through the pipes and into the pans as required.

PUMP

The pump is engineered to cope with resistance of dragging oil through the filter pad.

PIPES

These pipes allow the oil to travel down from the pans and into the filter tank.

THE HEAT PAD

Keeps solid oil liquid.

WHY SHOULD YOU **KEEP YOUR OIL CLEAN**?

1. Clean oil doesn't cling to your product, which means you will serve a drier, healthier product for your customers. Not giving all the oil away on the product can reduce your oil purchases by up to 10%.

2. Dirty oil is a poor conductor of heat because you are heating both debris and impurities whilst frying to cook your food.

3. Dirty oil as you know is full of impurities, what you might not know is that every minute they're in your oil, they are breaking the oil down and shortening its life.

4. If you're looking to move from solid oil to liquid, but your afraid it won't last as long, extending the life of your oil using filtration may bring them into your price zone, also enabling you to have a lighter and healthier product.

5. If you double the usable life of your oil, you effectively halve its price.

EVERYTHING IS CLEARER WITH ACTIVE TRIPLE FILTRATION

Our Active Triple Filtration system is built into every range we manufacture as standard, and we can safely say there is no better filtration system built into frying equipment available on the market. Our filtration system is also available on our stand alone units, subject to the size of the unit. The filtration is designed so that it's easy for anyone to use, as well as keeping the area around the equipment clean and free from the risk of oil spillages. Amongst many benefits, this system puts you in total control of your oil management.

CONTACT US TODAY TO FIND OUT WHAT FLORIGO CAN DO FOR YOU

THE DIFFERENCE IS FLORIGO

www.florigo.nl