

WHICH **DESIGN** WILL
SUIT YOUR BUSINESS?



FLORIGO



WALL RANGE

- The wall range is a popular choice for those kitchens with limited space available.
- As times modernise, people enjoy watching their food being cooked fresh, having a Wall Range acts as a theatre piece for people to admire.
- One person can fry and serve during quiet periods.
- Many people will often order a counter alongside their wall range, leaving them with space for additional offerings such as a coffee machine.
- This could be a great choice for a business with a consistent flow of trade.
- Fitted with high efficiency pans and our Active Triple Filtration system as standard.

ISLAND RANGE

- An extremely popular choice for busy shops producing a high volume and wanting to increase the speed of work flow.
- Provides staff with lots of space, allowing food to be served quickly during busy periods.
- The frier works behind the range whilst the server can take care of the customers in front. It is great for being able to differentiate the kitchen staff and the customer-facing serving staff.
- The range is designed so that product can be passed through from the frier, to the server efficiently and easily.
- You may also choose to have bain maries or other features to maximise the function of your equipment.
- Fitted with high efficiency pans and our Active Triple Filtration system as standard.





COUNTER RANGE

- Counter ranges are the heart of your traditional fish and chip shop, they allow the owner/ frier to have great communication with their customers.
- Counter ranges are equipped with a serving area, found at the end of the range.
- A counter range is convenient during quieter periods, where a member of staff can fry and serve on their own if required. However, the range still has plenty of room for more staff to work efficiently during busier periods.
- When walking into a shop with a counter range, customers are greeted with the warm and appealing show of food in the hotbox. This allows you to show off what you have to offer and customers can pick exactly what they want and don't have to wait long for it.

L SHAPE RANGE

- An L Shape range gives you all the benefits of having two styles of ranges, providing additional production as the pans wrap around you, making it easier to get where you need to be.
- Great if you are a business with both a restaurant and a takeaway.
- Fitted with high efficiency pans and our Active Triple Filtration system as standard.





MULTI UNIT

- Multi units will give you all the power of a large frying range without taking up space.
- They're a great solution for restaurants, hotels, gastro pubs, mobile units and any business which serves large volumes of fried food.
- A popular for fish and chip shops as back up for your main frying range. Great for those extremely busy fridays!
- Can be supplied on castors for ease of movement where required.
- Can be fitted with high efficiency pans and our Active Triple Filtration system, subject to the size of the unit.

SOLO UNIT

- Solo units can provide you with a dedicated pan for things like gluten free options or extra capacity.
- They're a great solution for restaurants, hotels, gastro pubs, mobile units and any business which serves large volumes of fried food.
- Can be supplied on castors for ease of movement where required.
- A popular for fish and chip shops as back up for your main frying range. Great for those extremely busy fridays!





BELGIAN STYLE

- Chips are often something that is provided on a plate to accompany other food. However, chips are certainly good enough to be the star of the show with our Belgian Style ranges.
- Ideal for professional kitchens where capacity is needed, they are simple to use and very cost efficient.
- The round pans are perfect for artisan frying.
- Built with a shelf to hold blanched chips, allowing them to cool and await their second fry cycle.
- Fitted with high efficiency pans and our Active Triple Filtration system as standard.

DESIGN YOUR OWN RANGE

Use our Online Range Configurator to plan out your new range.

Just choose the model, size, elements, and any extras and then the 3D range drawing will be emailed to you.

It's as easy as 1, 2, 3!



www.florigo.nl/en_tek_3d/tekbw_bakwand.php



ARE YOU IN THE KNOW?

We have a variety of literature available for you to browse. Our booklets are tailored to provide detailed information regarding the different aspects of Florigo, such as our unique Active Triple Filtration, the Service Team and much more.

If you'd like to receive further information, please do get in touch and we'd be happy to help.

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THE DIFFERENCE IS
FLORIGO

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