

Frying pans (gasheated)

Weldless steel pan (6 mm gauge) with crumbfilter and drain tap. Frying pans either welded or leakproof connected to the top surface. Heat transfer via kettle bottom with increased heating surface area.

Frying pans (electrically heated)

Stainless steel pan (3 mm gauge) with crumbfilter and drain tap. High capacity immersion-elements with increased heating surface.

Extraction System

The geometry of the extraction system relative to the frying pans, is such that almost no frying odours enter the (shop) environment. The system uses a series of stainless steel baffles to condense into an emulsion most of the oil/fat laden vapours drawn from the pans. A sump running the length of the range behind the baffles removes most of the remaining oil/fat.



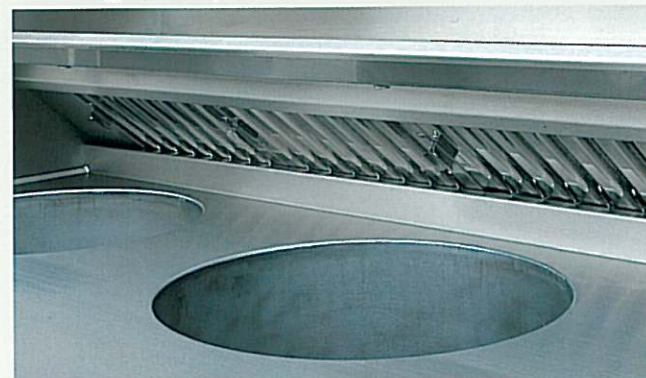
"Flotronic" snackcomputer (optional)



High Capacity Pan with baskets



Fish Pan (gasheated)



Chip Pan (gasheated) with direct extraction system

Instrument Panel

Accommodating eye-level temperature gauges, cabinet light-switches, over temperature warning light and main-switch for extraction system.

Temperature control

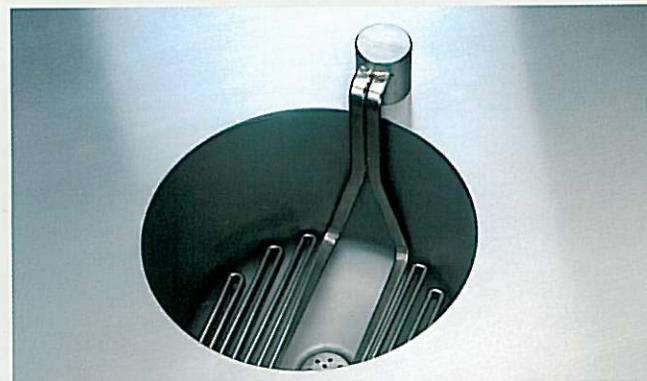
Accurate thermostatic control with pilot flame failure system and temperature override protection. Option: Electronic temperature control incl. melt-down system and full electronic ignition.

Display Cabinets (heated)

Full length cabinets with variable quartz halogen lamps giving instantaneous heat and enhanced lighting system. Sliding glass doors and product grills are sized to fit into a commercial dishwasher.

Display Cabinets (refrigerated)

Design and construction as described above. Evaporators underneath the display shelves. Illumination fitted in the topcover.



Chip Pan (electrically heated)



Electronic temperature control above display cabinet



Chrome plated griddle welded in top sheet



SPECIALISTS IN
COMMERCIAL
GAS AND ELECTRICALLY
HEATED
FRYING EQUIPMENT

FLORIGO

Florigo, founded in 1951, was the very first company in Holland, which started to manufacture automatically controlled Frying Equipment. From that time on a wide range of batch type and continuous Fryers were introduced in both the catering field and the fast food processing industry. Florigo development is backed by extensive in-house knowledge of different heating

systems and tailor made equipment affecting the many aspects of products to be fried.

A well-trained and experienced staff and old-fashioned craftsmanship on the shopfloor, equipped with the most modern production facilities guarantee "second to none" equipment for all kind of food-stuffs to be immersed in hot oil or fat.

Florigo features:

- Custom-built Frying Ranges
- High-Capacity Frying Pans integrated with the best Quality Catering Equipment
- All Frying Pans gas or electrically heated
- Electronic temperature control, full electronic ignition
- Automatic melt-down system
- Built-in Filtration system
- One-piece easy to clean stainless steel surface
- Direct Vapour Extraction

Angled Backwall Range with integrated hood
Double extraction system, built-in catering equipment



L-shaped Island/Wall Range

Island Range, frying view
Electronic temperature control, built-in filtration system