

FLORIGO'S HE-PLUS SOLO UNIT FRYER



MULTIFUNCTIONAL BY DESIGN



Extra frying capacity is easily added

Florigo's solo unit deep fryers are all equipped with electronic temperature control, large stainless steel frying baskets and a 'clean', easy-to-wash stainless steel pan without heat exchangers. At the customer's choice, the deep fryer can be delivered with either height-adjustable feet or durable locking nylon castors.

The model depicted above is also equipped with a stainless steel drain pan for discarding used frying fat or oil.



The high-efficiency deep fryers are very suitable for frying large quantities of chips, snacks or fish whereby their smart temperature control and high frying capacity guarantee the quality of the end product.

At least as impressive as their frying capacity are the multifunctional properties of these fryers.

Multifunctional

In this brochure, we present the range of uses as

clearly as possible. With only a few adjustments you can use this solo unit for 'free' frying chips or fish, or for frying chips or snacks using baskets.

This way everybody has the opportunity to fry the way he or she wants. The deep frying pan also has a 'cold zone' with a large, easy to remove crumb tray; both of these are essential

Range of uses of the two- and three-basket versions:

Option 1: 'free' frying of chips or fish without baskets.



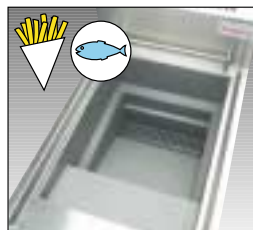
BASIC UNIT



CRUMB TRAY



TEFLON INSERT



2-BASKET VERSION



3-BASKET VERSION

Option 3: frying chips with (tapered) baskets.



BASIC UNIT



CRUMB TRAY



BASKET RACK



2-BASKET VERSION



3-BASKET VERSION



Of course Florigo also delivers custom-made 'Special Products' such as the one depicted below, with a raised back wall and removable 'scrap' and batter box. This model can also be delivered with a storage tray for chips and snacks.



for maintaining quality and extending the life of the frying fat or oil. Together with the multifunctional components, these properties turn the solo unit into a unique deep fryer.

Easy to use

From the various pictures and notes you will automatically get a clear idea of the different frying scenarios. All elements can be supplied (at the time of purchase or later). The crumb tray, the basket rack and a set of baskets are part of the standard equipment.

Option 2: 'free' fish frying with a flat bottom.



BASIC UNIT



CRUMB TRAY



TEFLON PLATE



2-BASKET VERSION



3-BASKET VERSION

Option 4: With (straight) baskets for snack frying.



BASIC UNIT



CRUMB TRAY



BASKET RACK

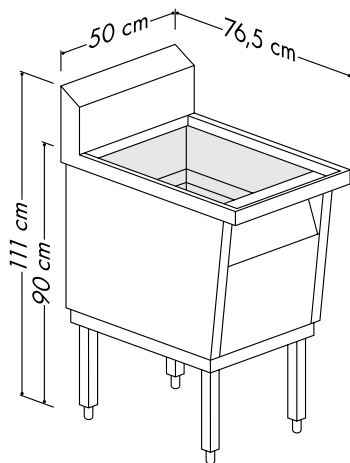


2-BASKET VERSION

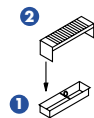


3-BASKET VERSION

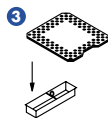
Florigo HE-Plus Solo Unit (2 baskets)



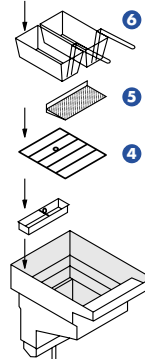
Option 1:
Teflon insert
for 'free'
frying



Option 2:
Teflon plate
for frying
fish

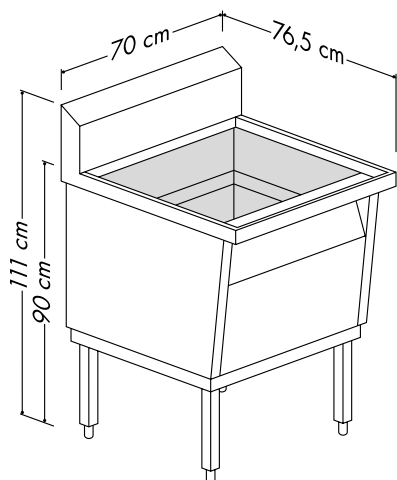


Option 3/4:
With basket rack
for frying chips or
snacks

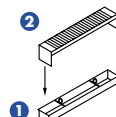


This diagram depicts the different optional parts. Every option comes with the crumb tray (1); that is always used. Use the Teflon insert panel (2) for 'free' frying chips and fish without baskets. The Teflon plate (3) is for 'free' fish frying if a flat bottom is desired. When frying with baskets (6), a basket rack (4) is used. There are two types of baskets: tapered for chips (improved overall whirling) and straight baskets for snacks (larger capacity). A useful option for snacks is the snack rack (5) to keep the fried snacks warm.

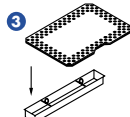
Florigo HE-Plus Solo Unit (3 baskets)



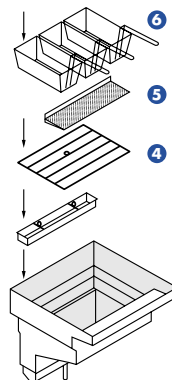
Option 1:
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Option 3/4:
With basket rack
for frying chips or
snacks



Sitex Fricom

- Digital Display
- Automatic Ignition
- Fat Melting Cycle
- Automatic Standby
- Temperature after 15 minutes of non-use
- 8 Timer buttons



Storktronic TR101

- Digital Display
- Automatic Ignition
- Fat Melting Cycle
- Adjustable burner power



Flotronic

- 3 Digital Displays, one for the temperature, two for the frying timers
- Automatic Ignition
- Fat Melting Cycle
- Adjustable burner power
- 3 pre programmable temperature buttons, for example, one set at frying temperature and two standby settings
- 12 Timer buttons

FLORIGO

FRYING EQUIPMENT