

FryingSolutions^{fs}



Your first step is to have a detailed meeting with one of our design consultants. This takes a couple of hours, enabling us to better understand your aims and aspirations for your business.

We then take that information away, refine our ideas and come back to you with our suggestions. It may take a couple of further meetings to achieve the perfect solution. Should there be an area of concern at whatever stage we have experts available who can assist you.



"It's not just about choosing the right range ... we work with our clients to maximise staff operating costs, allow greater efficiency and to improve the focal point of the shop or restaurant",

**Lee Woodward -
Design Consultant**





FLORIGO

People ask, "Why Holland, for a frying range to cook something as British as fish & chips?" The answer is simple, in our experience no country invest more in production technology than the Dutch.

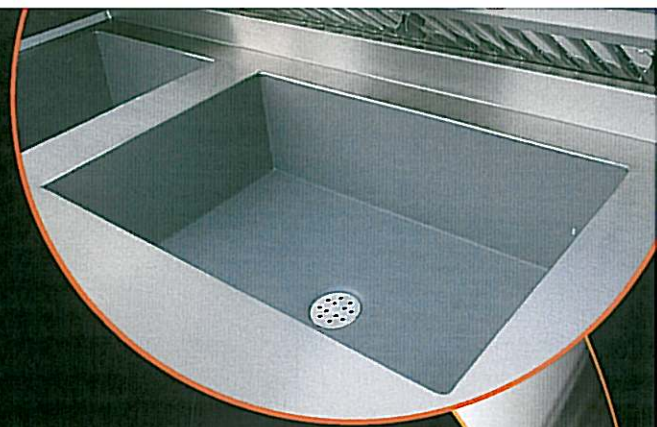
Florigo then take that to another level.





"In many cases our clients have wished to re-create their existing layout, it's familiar and it's how the shop was from the start. If you follow the same layout you will be making the assumption that the previous owner got it 100% right and that the business hasn't changed since the last range was installed. If this is true, your business must be standing still!"



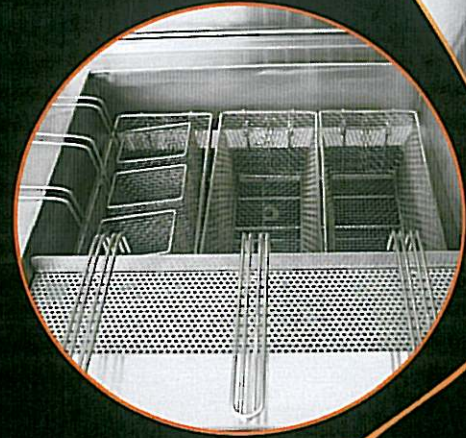


A choice of many different types of pan

Florigo make round pans, square pans, basket pans, tempura pans and snack pans.

Standard gas pans that burn at 75% efficiency or high efficiency HE Plus pans that are certified by Gas tech to burn at up to of 94% efficiency, qualifying for Carbon Trust loans.

We can build pans to operate on natural gas, town gas, propane or even pans that run on electricity.



Whatever you wish to build into your range, Florigo have an *endless choice*:

Planche Plate/Griddle

Bain Marie or Pudding Steamer

Salamanda

Hob

Every Florigo Range is bespoke, built for the individual needs of you, the operator, and the needs of your operation. Increasing capacity and efficiency in both running and staffing.





Once your new Florigo has been installed our technician will commission the range to ensure it operates and produces the product you desire. They will also take you through the operational procedures of your range.



Just like our ranges, we offer a bespoke training service: if you're new to the business we can offer the opportunity to put you in an existing business where you can really see a Florigo range in action. After all, after investing in a Florigo, you want to really get the best out of it and where better to learn than in a busy shop? Alternatively should you require onsite training in greater depth, we're able to supply a trainer to give you one to one tuition within your own retail unit.



FISH & CHIPS



FISH & CHIPS
Served daily
11am - 10pm

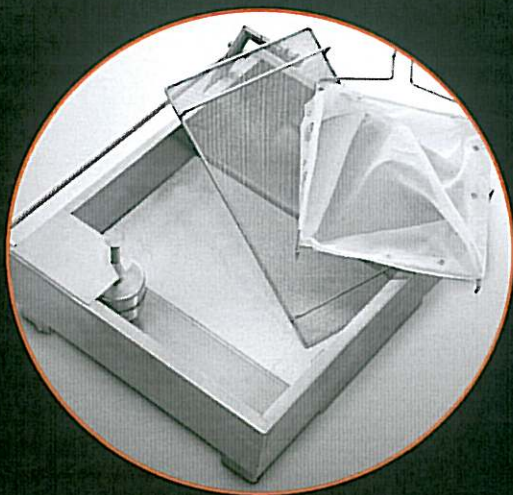
Stranmillis





ACTIVE
TRIPLE
FILTRATION

FLORIGO



Unique to Florigo is Active Triple Filtration which thoroughly filters the oil through three different filters so even the finest elements of debris are removed. The cleaned oil is then returned via a separate return pipe so the oil doesn't travel back up the central pipe that it's dropped down.





"The biggest and most important area of change in frying over the next decade will be in oil management"

**Robert Furey-
Managing Director,
Frying Solutions Ltd**

