

**FLORIGO**



**FLORIGO**

**AS INDIVIDUAL AS YOU**



**MAKE  
FLORIGO  
THE  
BACKBONE  
OF YOUR  
BUSINESS**



# **WE UNDERSTAND THE CHALLENGES YOU FACE**

It's not just about selling you a range: it's about understanding the volume of raw product and mix and ensuring you have the right equipment in the right place to fry it.



# TOGETHER WE FIND A SOLUTION

"We received invaluable help and advice: position of the range, placement of pans, filtration, everything!"  
Trenchers Restaurant, Whitby



# WORKING WITH YOU TO DELIVER A GREAT PRODUCT

We draw on our experience and expertise of previously owning or operating successful fish and chip outlets to achieve the ultimate goal: fantastic fish and chips.



Counter



Island

# THE CHOICE IS YOURS

Whatever the layout or footprint, we can design a bespoke range that will be the perfect addition to your business, built to your exact specifications.



# WE LISTEN TO OUR CUSTOMERS

We have lowered the range to improve communication between staff and customers and can finish it off with a sleek, tinted glass inlay.



# LOOKING GOOD

Florigo are the only company to offer rear reflective doors, enhancing your product presentation.

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"The range looks great, and it has a really smart finish, especially with the mirrored doors."  
Gills Fry Fry, Sunderland





# NO QUIBBLE

With no cumbersome heat exchangers running through the pan and a recovery that is second to none, our High Efficiency pans give you the control you need: our burners alter according to volume put in the pan, giving you a consistent product



# TAKING FILTRATION TO THE NEXT LEVEL

Our filtration hasn't simply just evolved: it's been completely redesigned from the ground up, setting new standards in oil management.

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"The filtration is excellent,  
far better than any other  
system we have used."  
Bells Fish Restaurant, Durham



# THERE'S MORE TO THIS VAN THAN MEETS THE EYE

When a member of our service team arrives at your site, you can be reassured that our experienced in-house team members are experts on our ranges and have access to your range's full history with a van filled with stock enabling the highest first fix rate possible.



# TRAINING TAILORED TO YOUR NEEDS

Like our ranges, our training is bespoke: we can organise classroom training, onsite training or we can put you in a busy shop. We can even supply support training for your first week of opening.