



**HIGH EFFICIENCY**  
**IT'S A NO BRAINER**



## DO YOU WANT TO CUT YOUR COSTS?

Our High Efficiency ranges give you increased control over the performance of the pan with the additional benefit of getting a greater volume of food from the pan. With more food flying out the door, you can expect to see your trade increase.

David from Auckley Friery had significant savings in his first year of owning a Florigo High Efficiency range.

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*We use a lot less oil and gas now, which is money in the bank. The product is hugely consistent, is cooked very quickly and perfectly every time. The Florigo range has allowed us to cook our product to order and the response from the customers has been phenomenal. Our trade has risen conservatively by 25 percent (even taking out price rises) and is still growing.*

”

**Gas Bill**



**50% Down**

**Trade**



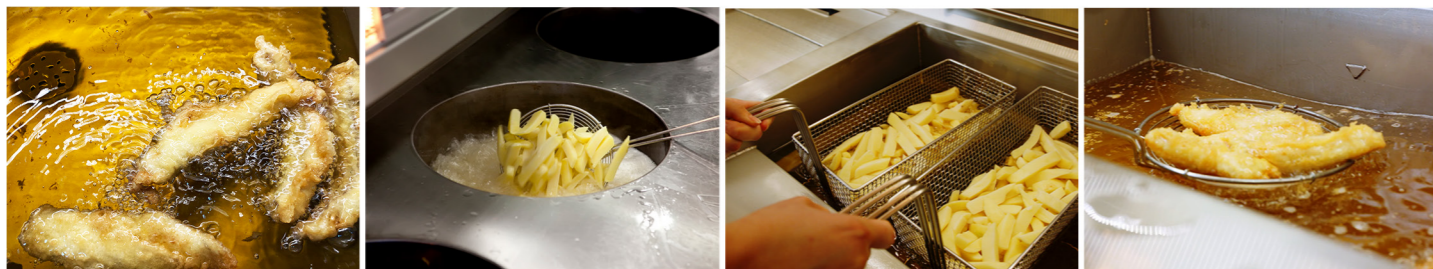
**25% Up**



## 20+ YEARS EXPERIENCE IN HIGH EFFICIENCY

With over 20 years of experience in manufacturing High Efficiency pans, you know you can rely on our expertise and the advanced technology used to make our High Efficiency the most powerful and productive on the market.

Behind the scenes we are always working to improve alongside modern technology to bring you the best quality pan we can. Lots of research goes into developing our High Efficiency pans and it pays off when we see our customers thriving off the positive impact it has on their business.



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We became really busy with all the press around the release of the Top 20 shops in the Fish and Chip Awards. The pan temperature recovers really fast, which is incredibly important to keep our batter crispy and fish cooked just right during the busy times.

Competition is fierce at this level of frying range, but Florigo has the features that give it the edge.

Alex  
The Bearded Sailor



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Now I can put 20 fish in the pan with no change in temperature whereas before I was pressing the boost button trying to get back up to temperature, it was so frustrating! We had our busiest Friday night ever recently and we also made up 150 portions to go to the cathedral and the pans never dropped in temperature, I don't know how but they didn't!

Richard & Josette  
Fish & Chips @ Weston Grove



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With a Florigo HE Range we like how easy it is to control the temperature. We are busier now than we were with the old range, but it doesn't feel like it because the range can keep up with demand and that makes life easier for us.

The Basket frying also makes cooking easier and with the quick recovery time, it helps us serve customers fast, making it much more efficient.

Dominic  
Fiddlers Eblow



## INCREASE YOUR **PRODUCTIVITY**

**Recovery is considerably quicker** with high efficiency pans. The pan will go back to the set point that you started frying at far quicker. This means out of an hour period you can **get more product through the range**. The time it takes to cook the perfect chip will not shorten with a high efficiency pan however when you take the chips out the pan, it will be back at the required temperature so you can reload the pan. **No more waiting** for the pan to recover!

## **CONSISTENCY IS KEY**

Florigo can profile a pan for a particular product by calculating how much gas and air goes into the pan and at what point through the cook cycle. The pan can be set up for a less able fryer to produce the same **consistently good product every time**.

## PRODUCE A **HEALTHIER** PRODUCT

An added benefit of the reduced recovery time with Florigo High Efficiency means that the product in the pan is **absorbing less oil**, resulting in a **drier, healthier dish** for your customers.

## REDUCE YOUR **CARBON FOOTPRINT**

If you're looking to take more action in doing your part for the planet, then look no further! Florigo High Efficiency fryers save energy and also dramatically **reduce your carbon footprint**.





## FRY THE **PERFECT CHIP** EVERY TIME

Due to the **fast recovery of the pans**, your product will fry at an optimum temperature that **guarantees the perfect chip, crisp on the outside and fluffy on the inside**, every single time.

## TAKE YOUR HEAD OUT THE PAN & RUN YOUR BUSINESS

Florigo High Efficiency Pans are designed to **do the hard work for you**. When you're not having to worry about turning the gas up or down, you can focus your attention on the rest of your business and making sure you're **providing the best service and product** you can.

## STAGGER FRY TO **MAKE LIFE EASY**

Stagger frying will enable you to produce a **constant supply of freshly cooked chips**. This method allows you to always get **maximum output from your range** and **serve your customers in no time**.

Scan the QR Code to see a demonstration

Scan me





## **APPROVED & CERTIFIED BY GASTECH**

Florigo High Efficiency pans are in excess of 92% efficient and have been independently approved and regulated for efficiency levels by Gastech, the government body in Holland. Currently only Dutch ranges hold this certification.



# 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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