



IMPROVE YOUR BUSINESS WITH
SOLO & MULTI UNITS

showreel

GREATER VOLUME OUT OF A
SMALLER **FOOTPRINT**



GRAB & GO

CAFÉS

SERVICE STATIONS

MOBILE CATERING

RESTAURANTS

PUBS



TAKEAWAYS

HOTELS

FINE DINING

GASTRO PUBS

FAST FOOD OUTLETS

KIOSKS

WHY SHOULD YOU INVEST IN HIGH-QUALITY FRYING EQUIPMENT?

Each bespoke unit is designed to fit nicely in your kitchen without obstructing any other working areas, no matter how challenging the size or layout may be. Many people do not realise how essential it is to have a good quality frying unit in the kitchen. Here's 5 reasons why you should invest in the best for your business.

1

CLEANER OIL

Having a Florigo will provide you with cleaner oil, due to its unique built-in Active Triple Filtration* system. Cleaner oil does not cling to your product, meaning you'll serve a drier, healthier product to your customer.

Request our Filtration booklet for more information.

*System can be installed subject to size of the unit.

2

SAVE MONEY

Cleaner oil works as a better conductor of heat whereas with dirty oil you are heating both debris and impurities whilst frying. Our unique filtration system can double the usable life of your oil, effectively halving the amount you'd spend. Our high-efficiency pans have also successfully cut many of our customers gas bills by up to 50%. 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.

3

A QUICK RECOVERY TIME

Dropping your food into the medium will reduce the temperature, leaving you waiting for the medium to heat back up again before being able to cook more food. With a Florigo the recovery time for the oil is greatly improved with our high efficiency pans, allowing you to dramatically increase productivity and get more food out the door even quicker, therefore increasing your turnover.

4

CONSISTENCY

Having consistency in the quality of your product can only benefit your business, please your customers and help create customer loyalty. They'll always come back knowing they can expect the same amazing quality each and every time.

5

SUPPORT

Our service team operate 24 hours a day, 7 days a week if you were to ever encounter any issues with the unit, giving you peace of mind.

Request our Service Booklet for more information.



WHAT IS **ACTIVE TRIPLE FILTRATION**...

The Florigo Active Triple Filtration system is unique in that it puts the oil through three separate elements: a crumb filter, then a miroil bag, finally being pumped through a carbon pad removing even the finest elements of debris before returning it via a separate return pipe, back to the pan.

WHY DO **YOU** NEED IT?

Our built-in filtration system puts you in total control of your oil management. Not only is this a quicker process than a separate filtration unit, but the system thoroughly cleans oil quicker and easier and prolongs its life – saving you money. Clean oil doesn't cling to your product, which means you will serve a drier, healthier product to your customers. Not giving all the oil away on the product can reduce your oil purchases by up to 10%. The filtration is designed so that it's easy for anyone to use, as well as keeping the area around the equipment clean and free from the risk of oil spillages. Our filtration system is available on Solo and Multi Units, subject to the size of the unit.

GET IN TOUCH TODAY & REQUEST YOUR ACTIVE TRIPLE FILTRATION BOOKLET TO FIND OUT MORE.



MALT & ANCHOR PRAISE THEIR **MULTI UNIT**

Malt & Anchor in Cirencester had their Florigo Multi Unit installed in 2016 and the owner Dan Lafford praises Florigo about how pleased he and his staff are with the performance and benefits of the unit. The Multi Unit has built-in Active Triple Filtration, 2 High Efficiency chip pans, 1 High Efficiency fish pan, 1 blown air chip box and lockable castors so the unit can be easily maneuvered if required.

Using the Multi Unit, Malt & Anchor can produce a wide variety of dishes which are all cooked fresh to order. Some of these delicious dishes include tempura battered prawns, panko-coated calamari, salmon fishcakes, white bait and much more. They've also managed to master their own, individual twist on the traditional fish & chips, which has proved to be a monumental success as they have customers coming from far and wide to try it.

Scan the below QR code on your phone to view a video of Malt & Anchor, talking through their Multi Unit and their business goals.





THE DIFFERENCE IS **FLORIGO**

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