

FLORIGO DE KUIPER **HEGR**

PROUD MEMBERS OF DUCATE GROUP



CATALOGUE





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DUCATE WOERDEN

Ducate Woerden is a manufacturer of professional frying systems. At its modern facility in Woerden, Ducate develops and produces frying ranges and stand-alone fryers under three well-established brands:

Florigo - De Kuiper - Hegro

These brands have been leading names in the industry for decades. Together, they offer an unparalleled source of:

Knowledge, experience and craftsmanship

Florigo, De Kuiper, and Hegro combine their strengths while maintaining their own unique identities. This makes Ducate a truly distinctive player in the market.





Florigo - De Kuiper - Hegro

Three brands under one roof

The result: a wide range of powerful and reliable frying systems for a variety of businesses around the world.

Fast food outlets

Caterers

Foodtrucks

Seafood retailers

Fish and chip shops

Restaurants

Campings

Zoos

Amusement parks

Gasstations

Potato processing companies



Fast food outlets



Seafood retailers



Zoos



Foodtrucks



Campings



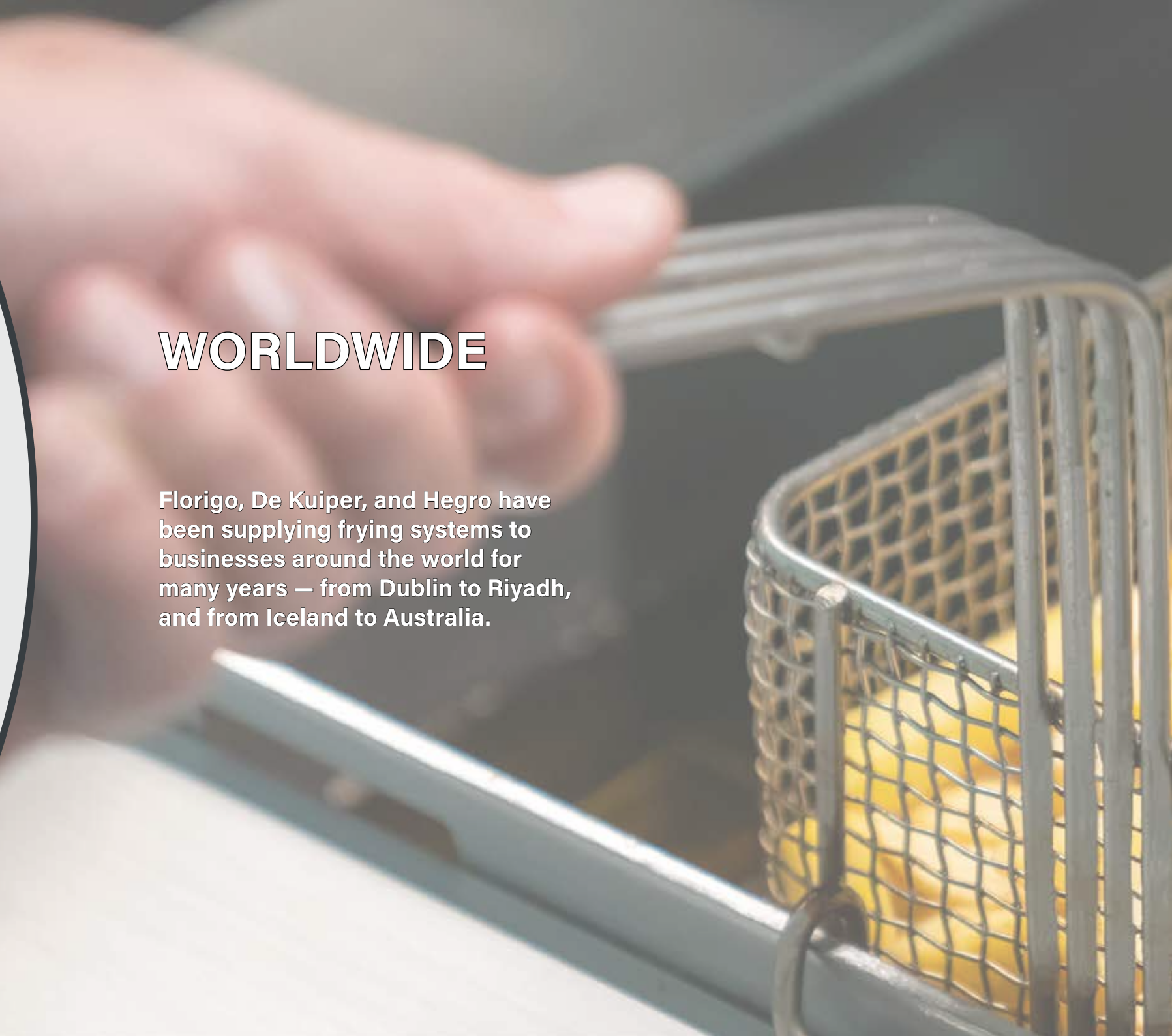
Gasstations



DUCATE WOERDEN

WORLDWIDE

Florigo, De Kuiper, and Hegro have been supplying frying systems to businesses around the world for many years — from Dublin to Riyadh, and from Iceland to Australia.





FLORIGO

FLORIGO

Has been building professional frying systems **for over 70 years**

Featuring a **classic and timeless design**

Custom-built solutions for every application

Available with **a wide range of components and options**

Manufactured using **the latest technology**

Optionally equipped with **Active Triple Filtration**

Available in **electrically heated and gas-fired versions**

And with the unique option to **design your own frying range**



Ontwerpjebakwand.nl



www.florigo.nl



Tailormade



Classic



Compact Fryer



Solo and Multi



FLORIGO

TAILORMADE

Stylish, custom-built, and top-of-the-line — that's what Florigo is known for. Florigo Tailormade is the true eye-catcher of any professional business.

This frying range can be fully customized to match the needs and preferences of every operator — including various premium color coatings and your company name stylishly integrated into the panels.

Florigo Tailormade offers exclusive features like Active Triple Filtration and the HE-Plus Surround Burner.

Available in both electrically heated and gas-fired high-efficiency models.





- ✓ Stainless steel pans
- ✓ High efficiency
- ✓ Custom made
- ✓ Stable performance
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ A unique, timeless design
- ✓ High upper section
- ✓ Digital control
- ✓ Color options available
- ✓ Energy-saving technology
- ✓ Access doors in the lower section
- ✓ Gas and electric versions

TRANSFER

Florigo's automatic transfer system is the ideal solution for high-volume operations serving large quantities of fries.

With minimal physical effort and just a single motion, you can transfer up to 10 kilograms of fries per batch to the holding bin. In addition to comfort and speed, it also ensures consistent frying quality.

Florigo's transfer system can be fitted with both gas-fired high-efficiency pans and electrically heated pans. This system is available as part of the Tailormade model.



CLASSIC

Benefit from over 70 years of experience in designing and building professional frying ranges.

Florigo Classic is a robust and reliable frying range that delivers consistent quality, day in and day out.

This frying range can be fully configured to meet the specific needs and preferences of every operator.

Available in both electrically heated and gas-fired high-efficiency models.



- ✓ Stainless steel pans
- ✓ High efficiency
- ✓ Custom made
- ✓ Stable performance
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ A unique, timeless design
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Access doors in the lower section
- ✓ Gas and electric versions



COMPACT FRYER

This electric unit is perfectly suited for locations such as gas stations and shopping centres.

Installation is extremely simple — the unit is plug & play: just plug it in and start frying.

With an integrated extraction fan, ventilation is effortless.



- ✓ Stainless steel pans
- ✓ High efficiency
- ✓ Custom made
- ✓ Stable performance
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ A unique, timeless design
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Access doors in the lower section
- ✓ Integrated extraction system
- ✓ Electrically heated



SOLO AND MULTI

Solo is ideal for compact spaces or as an addition to an existing kitchen setup. Quick and easy to install and move, Solo offers the same technical features and performance as a full-size frying range. Available in both electric and gas-fired high efficiency versions.

Multi can be configured to your needs with a variety of components. This unit is identical to a traditional frying range, but without extraction, making it ideal for kitchens that already have an overhead extraction system. Multi offers the same technical features as a full-size frying range. Available in both electrically heated and gas-fired high-efficiency versions.



Solo



Multi



- ✓ Stainless steel pans
- ✓ High efficiency
- ✓ Stable performance
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ Digital control
- ✓ Lockable nylon swivel casters (Solo model)
- ✓ Compact and flexible
- ✓ Quick delivery
- ✓ Gas and electric versions



ACTIVE TRIPLE FILTRATION

Active Triple Filtration or ATF, maximizes the reuse of your frying oil and reduces operating costs. The system works via a three-stage filtration process:

First stage

A coarse stainless steel crumb catcher in the cold zone at the bottom of the pan filters out larger particles.

Second stage

The oil goes through a Miroil filter bag in the filter drawer, which is easy to empty and clean.

Third stage

A pump draws the oil through a high-density filter pad, which removes fine particles and absorbs odours, color, and flavor residues.

Oil can be filtered per pan and pumped back either into the same pan or into another one.

ATF comes standard with one filter drawer, but you can also choose a second drawer: one for the pan used for fries, and one for snack or fish pans. This helps extend the life of your oil used for fries even further.

Optionally, used oil can be pumped out directly into a used oil container.

You can top up your pan with frying oil from the filter drawer without causing a drop in temperature — allowing you to continue frying without interruption.



- ✓ Unique 3-stage filtering
- ✓ Automatic system
- ✓ Thorough filtration process
- ✓ Drip- and splash-free
- ✓ Safe and simple
- ✓ Extends the lifespan of the oil
- ✓ Saves costs
- ✓ Contributes to product quality



DE KUIPER

DE KUIPER

Has been building professional frying systems **for over 50 years**

Featuring **a modern look** and **personalized designs**

Custom-built solutions for every application

Available with a **wide range of components and configurations**

Manufactured using **the latest technology**

Available in **electrically heated and gas-fired versions**



www.dekuiperhoreca.nl



Oranda



Soror



Stand-alone



Fish frying range

ORANDA

With its high-capacity and elegant curved design, Oranda is truly the flagship model of De Kuiper. These units stand out not only for their sleek appearance, but also for their ability to deliver exceptionally high output with speed and efficiency.

This frying range can be fully tailored to each operator's preferences — including a selection of premium color coatings and custom branding in the panels.

Oranda is not just a stylish centrepiece place of any business — it's a true workhorse that ensures you never have to say "no" to customers again.

Available in both electrically heated and gas-fired high-efficiency versions.



- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Custom made
- ✓ Stable performance
- ✓ Solidly built
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ Unique, contemporary design
- ✓ Optional in various colors
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Gas and electric versions



ORANDA NOVA

**NEW
MODEL**

This model features a forward-angled top section with integrated touchscreens for enhanced operator convenience.

The thicker side panels of this range give it an even more robust build, while the new, streamlined lower section provides a modern and refined look.

Oranda Nova stands out not only for its striking design, but also for its ability to deliver exceptionally high output quickly and efficiently.

Available in both electrically heated and gas-fired high-efficiency versions.



- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Custom made
- ✓ Stable performance
- ✓ Solidly built
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ A unique, contemporary design
- ✓ Optional in various colors
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Added convenience thanks to a unique upper section
- ✓ Gas and electric versions



TRANSFER

De Kuiper's transfer system is the ideal solution for operators who regularly serve large portions of fries. This smart system makes your workflow significantly easier.

With just one smooth motion — and virtually no physical effort — you can effortlessly transfer 10 kilograms of fries per batch to the holding bin. This system offers not only comfort and speed, but also ensures consistent quality.

This transfer system is available as either a manual or automatic version, and can be combined with both electrically heated and gas-fired high-efficiency pans.

The transfer system is available for both Oranda and Oranda Nova.



SOROR

With Soror, De Kuiper offers the ideal solution for those seeking a well-equipped base model with a high-efficiency pans.

Soror is a smart, energy-efficient choice — one that's not only cost-effective, but also perfectly suited to support your business.

The unit is available in various configurations and can be expanded with options such as a chrome griddle, bain-marie, and oil filtration system.

Available in both electrically heated and gas-fired high-efficiency versions.



- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Custom made
- ✓ Stable performance
- ✓ Solidly built
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Gas and electric versions



STAND-ALONE

De Kuiper's stand-alone fryer can be seamlessly integrated into existing cooking units or used as a self-contained frying solution beneath a ventilation hood.

Its layout can be customised to meet specific needs. This versatile model is suitable for fries, snacks, fish, and even doughnuts (or Dutch oliebollen).

Ideal for restaurants — and, thanks to its mobility, also perfect for events and on-location catering.

In short, this stand-alone is the perfect solution for those with limited space, but high expectations when it comes to speed and quality.

Available in both electrically heated and gas-fired high-efficiency versions.



- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Stable performance
- ✓ Solidly built
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Compact and flexible
- ✓ Gas and electric versions



STAND-ALONE WITH BASKET LIFT

**NEW
MODEL**

Drop fries and snacks, then focus on your customers — no need to watch the fryer. That's the convenience of **De Kuiper's new basket lift system.**

The baskets can lower simultaneously or independently. In a 2-basket pan, up to three fry times per basket can be programmed. In a 3-basket pan, two timer programmes per basket are available. After frying, the baskets automatically rise back up.

The unit comes with a built-in oil filtration system, and can be equipped with two sturdy swivel casters at the front for easy and safe mobility.

Aside from the basket lift, this fryer offers the same features and performance as a standard stand-alone unit.

www.dekuiperhoreca.nl



- ✓ **Automatic basket lift**
- ✓ **Filtration system**
- ✓ **Sturdy swivel casters**
- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Stable performance
- ✓ Solidly built
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Compact and flexible
- ✓ Gas and electric versions



FISH FRYING RANGE

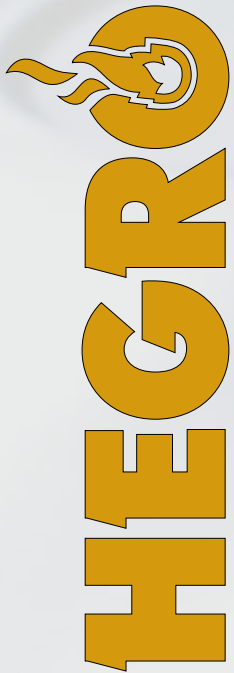
A fish frying range from De Kuiper is custom-designed and configured as much as possible to suit the operator's needs and fit seamlessly into the workflow. With a powerful 33 kW heating capacity, the pans maintain their temperature even when handling large quantities — ensuring consistent frying without heat loss. These fryers are also highly suitable for preparing Dutch-style doughnuts (oliebollen).

Built to last, De Kuiper's fish fryers are exceptionally robust. The gas pans are made of 5 mm thick steel with a flat bottom for optimal heat distribution. Thanks to the shallower pan design, less oil is required for frying. Pans are available in various sizes to suit different production needs. The stainless steel housing of this range features 3 mm thick panels, offering extra durability.

All models are available in gas-fired, electrically heated, or hybrid versions, and can be supplied with or without an automatic filtration system.



- ✓ 5 mm thick steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Custom-made
- ✓ Stable performance
- ✓ Solidly built
- ✓ Long lifespan
- ✓ Seamless finish
- ✓ Easy to clean
- ✓ Digital control
- ✓ Energy-saving technology
- ✓ Gas and electric versions



HEGRO

Has been building professional frying systems **for over 40 years**

Offers a range of **more than thirty diverse standard models**

Frying systems are available for **immediate or very fast delivery**

Manufactured using **the latest technology**

Available in both **electrically heated and gas-fired versions**

Offered at a **competitive price**



www.hegro.com



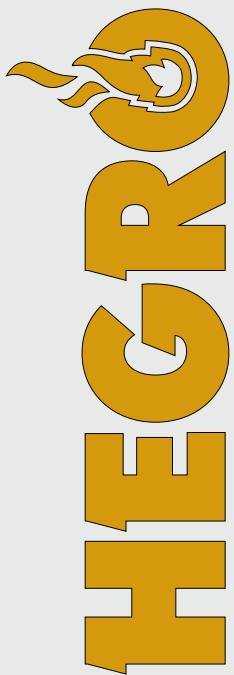
Evolution Deluxe



Evolution



EVO



EVOLUTION DELUXE

Hegro Evolution Deluxe offers quality, high capacity, and outstanding ease of use — with additional components that make your operation even more convenient.

Evolution Deluxe is available in seventeen standard configurations.

Most frying ranges are available directly from stock or can be delivered at very short notice.

An oil filtration system with return line is available as an option on Evolution Deluxe models with two or more pans.

Available in both electrically heated and gas-fired high-efficiency versions.



- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Stable performance
- ✓ Seamless worktop
- ✓ Easy to clean
- ✓ Long lifespan
- ✓ Digital control
- ✓ Bag compartments
- ✓ Integrated full-width ticket rail
- ✓ Frying oil tray and reservoir on rails
- ✓ Soft-close double-walled doors
- ✓ Spare bain-marie element
- ✓ Attachment system for lids
- ✓ LED light rail
- ✓ Quick delivery
- ✓ Gas and electric versions



EVOLUTION DELUXE PRODUCT LINE

17 standard
models





HED1



HED2



HED3



HED4



HED5



HED6



HED7



HED8

HED9 4 x 2-basket pan

HED11 Griddle, bain-marie, 3 x 2-basket pan

HED12 3 round pans, bain-marie, griddle

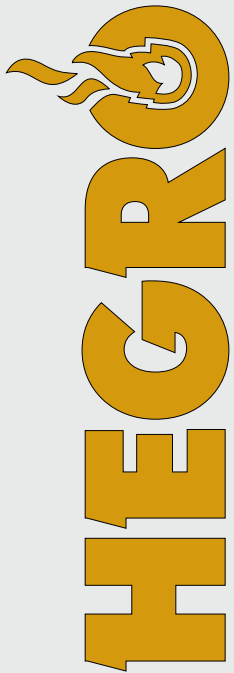
HED13 Griddle, bain-marie, 3 round pans

HED14 3 x 2-basket pan, work surface, bain-marie, griddle

HED15 Griddle, bain-marie, work surface, 3 x 2-basket pan

HED16 3 round pans, work surface, bain-marie, griddle

Contact us for more possibilities



EVOLUTION

Hegro Evolution is the ideal solution for professionals who demand excellent quality, high frying capacity, maximum efficiency, and ease of use.

Evolution is available in eleven standard configurations.

Most frying ranges are available directly from stock or can be delivered at very short notice.

An oil filtration system with return line is standard on Evolution models with at least two pans.

Available in both electrically heated and gas-fired high-efficiency versions.



- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Stable performance
- ✓ Seamless worktop
- ✓ Easy to clean
- ✓ Long lifespan
- ✓ Digital control
- ✓ Frying oil tray
- ✓ Large reservoir for fries
- ✓ Inspection hatches in the suction channel
- ✓ Drip tray under the suction channel
- ✓ Integrated filtration system
- ✓ Quick delivery
- ✓ Gas and electric versions



EVOLUTION PRODUCT LINE

11 standard
models





HE1



HE2



HE3



HE6



HE7



HE8



HE9

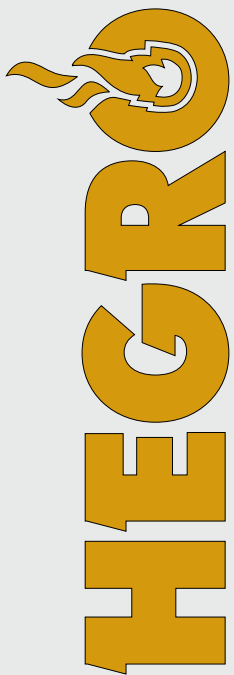


HE10



HE11

Contact us for more possibilities



EVO

Hegro EVO is the stand-alone solution for added flexibility or extra frying capacity.

EVO offers maximum flexibility without compromising on quality, frying performance, efficiency, or ease of use.

EVO is available in eight standard configurations, ranging from one to three components. A collection tray and oil filtration system are available as optional features.

Most models are available directly from stock or can be delivered at very short notice.

EVO is available in both electrically heated and gas-fired high-efficiency versions.



- ✓ Steel pans (gas)
- ✓ Stainless steel pans (electric)
- ✓ High efficiency
- ✓ Stable performance
- ✓ Seamless worktop
- ✓ Easy to clean
- ✓ Digital control
- ✓ Quick delivery
- ✓ Compact and flexible
- ✓ Gas and electric versions

EVO PRODUCT LINE

8 standard
models





EVO2



EVO3



EVO4



EVO7



EVO8

Contact us for more possibilities

FLORIGO



Tailormade

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Classic

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Compact Fryer

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Solo & Multi

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DE KUIPER



Oranda

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Oranda Nova

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Soror

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Stand-alone, optionally with basket lift

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Fish frying range

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HEGRO



Evolution Deluxe

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Evolution

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EVO

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Your frying range, our priority

At Ducate Group, we understand better than anyone that your frying system is often the heart of your business. That's why regular maintenance and reliable service are essential to keep performance at the highest level.

Our frying ranges are built to the highest standards — but even then, issues can occasionally arise. Whether it's a technical fault or something as simple as replacing an oil filter, we're here to support operators.

Ducate Group maintains a service network in all countries where we operate, working closely with trusted local partners. Our highly trained technicians carry an extensive and permanent stock of spare parts in their service vehicles, ensuring your operations can resume with minimal downtime.

Our service team is available 24/7 via the dedicated service number provided to you. A technician will either assist you directly or return your call promptly to assess the situation. If the issue cannot be resolved remotely, we will dispatch a service technician to your location as soon as possible.



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