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PRODUCT INFORMATION

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GAS HEATED PANS

HE-Plus fish pan small

Module size: 430 x 470 mm (WxD)
Unit width: 520 mm
Material: Stainless steel
Volume: 14 liter minimum / 28 liter maximum
Thickness: 5 mm
Connected load: 25 kW / 230V



HE-Plus fish pan small with rounding elements

HE-Plus fish pan big

Module size: 690 x 470 mm (WxD)
Unit width: 780 mm
Material: Stainless steel
Volume: 22 liter minimum / 45 liter maximum
Thickness: 5 mm
Connected load: 28.4 kW / 230V



HE-Plus fish pan big

HE-Plus round pan

Module size: Ø 440 mm
Unit width: 540 mm
Material: Stainless steel
Volume: 34 liter
Thickness: 5 mm
Connected load: 28.4 kW / 230V



GAS HEATED PANS



HE-Plus 2-basket pan

HE-Plus 2-basket pan

Module size: 385 x 540 mm (WxD)
Unit width: 480 mm
Material: Stainless steel
Volume: 27,3 liter
Thickness: 4 mm
Connected load: 27.8 kW / 230V



HE-Plus 2-basket pan

HE-Plus 3-basket pan

Module size: 585 x 540 mm (WxD)
Unit width: 680 mm
Material: Stainless steel
Volume: 41.1 liter
Thickness: 4 mm
Connected load: 28.4 kW / 230V

HE-Plus 4-basket pan

Module size: 685 x 540 mm (WxD)
Unit width: 780 mm
Material: Stainless steel
Volume: 48 liter
Thickness: 4 mm
Connected load: 42 kW / 230V

HE-Plus transfer pan

Module size: 685 x 540 mm (WxD)
Unit width: 1040 mm
Material: Stainless steel
Volume: 48 liter
Thickness: 4 mm
Connected load: 42 kW / 230V



ELECTRICALLY HEATED PANS

Fish pan small

Module size: 400 x 440 mm (WxD)
Unit width: 520 mm
Material: Stainless steel
Volume: 32 liter
Thickness: 4 mm
Connected load: 12 kW / 400V

Fish pan big

Module size: 700 x 440 mm (WxD)
Unit width: 820 mm
Material: Stainless steel
Volume: 45 liter
Thickness: 4 mm
Connected load: 18 kW / 400V

Round pan small

Module size: Ø 400 mm
Unit width: 470 mm
Material: Stainless steel
Volume: 32 liter
Thickness: 5 mm
Connected load: 11 kW / 400V



Round pan big

Module size: Ø 450 mm
Unit width: 520 mm
Material: Stainless steel
Volume: 40 liter
Thickness: 5 mm
Connected load: 18 kW / 400V



1-basket pan

Module size: 230 x 440 mm (WxD)
Unit width: 350 mm
Material: Stainless steel
Volume: 21.5 liter
Thickness: 4 mm
Connected load: 6 of 8.5 kW/ 400V

2-basket pan

Module size: 400 x 440 mm (WxD)
Unit width: 520 mm
Material: Stainless steel
Volume: 32,2 liter
Thickness: 4 mm
Connected load: 12 of 17 kW / 400V

3-basket pan

Module size: 600 x 440 mm (WxD)
Unit width: 720 mm
Material: Stainless steel
Volume: 45 liter
Thickness: 4 mm
Connected load: 18 of 25.5 kW / 400V

4-basket pan

Module size: 800 x 440 mm (WxD)
Unit width: 920 mm
Material: Stainless steel
Volume: 55 liter
Thickness: 4 mm
Connected load: 24 kW / 400V



OIL FILTRATION SYSTEM

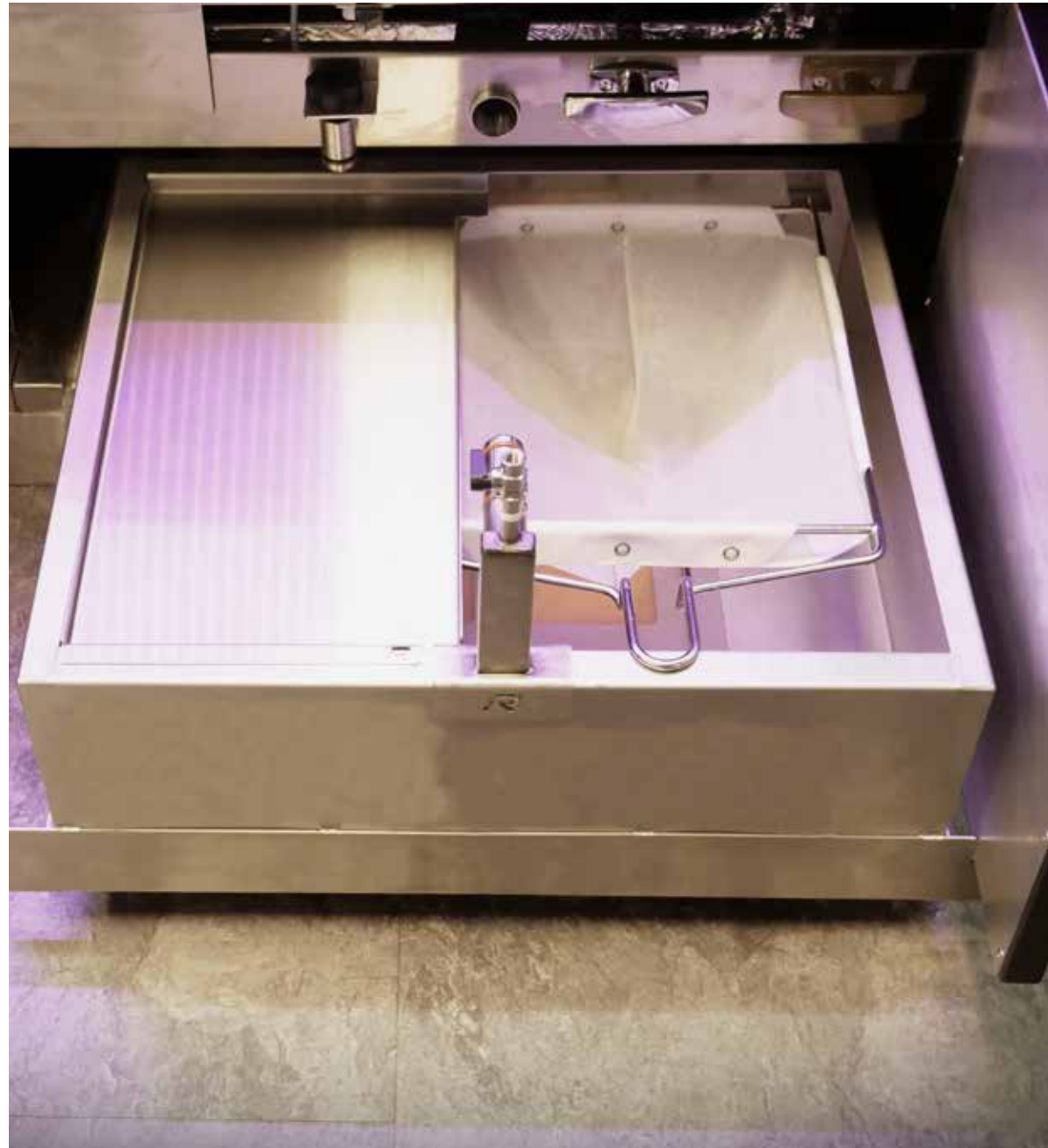
Oil filtration system

- Standard with two filter tanks, starting at three pans and up (if possible)
- Double return pipes are optional (if possible)
- ATF-system with extra filter tank is optional (if possible)
- Connected load: 1 kW / 230V

Active Triple Filtration (ATF)

Active Triple Filtration is a unique 3-stage oil filtration system and oil transfer system in one. A connection to an oil drum is possible. ATF is the most advanced automatic oil filtration system on the market, suitable for all types of frying oils and fats. This system saves costs and is easy to use.

ATF comes standard with one filter tank. ATF with two tanks is also possible: one for chip pans and one fish or snack pans. This way, oil for chips can be filtered separately, thus extending its durability and saving money.





GRIDDLES

(GAS AND ELEKTRIC)

Griddle 400 (gas)

Cooking surface: 400 x 550 mm (WxD)
Unit width: 450 mm
Material: Chrome
Heat zones: 1
Connected load: 5 kW

Griddle 600 (gas)

Cooking surface: 600 x 550 mm (WxD)
Unit width: 650 mm
Material: Chrome
Heat zones: 1
Connected load: 10 kW

Griddle 800 (gas)

Cooking surface: 800 x 550 mm (WxD)
Unit width: 850 mm
Material: Chrome
Heat zones: 2
Connected load: 12,5 kW

Griddle 1200 (gas)

Cooking surface: 1000 x 55 mm (WxD)
Unit width: 1050 mm
Material: Chrome
Heat zones: 3
Connected load: 14 kW

Griddle 400 (elektric)

Cooking surface: 400 x 550 mm (WxD)
Unit width: 450 mm
Material: Chrome
Heat zones: 1
Connected load: 3,9 kW / 400V

Griddle 600 (elektric)

Cooking surface: 650 x 55 mm (WxD)
Unit width: 650 mm
Material: Chrome
Heat zones: 1
Connected load: 6,5 kW / 400V

Griddle 800 (elektric)

Cooking surface: 800 x 550 mm (WxD)
Unit width: 850 mm
Material: Chrome
Heat zones: 2
Connected load: 7.8 kW / 400V

Griddle 1000 (elektric)

Cooking surface: 1000 x 550 mm (WxD)
Unit width: 1050 mm
Material: Chrome
Heat zones: 3
Connected load: 11.7 kW / 400V

All griddles are equipped with an adjustable thermostat (from 50 to 300 °C), an on/off dial, overheating prevention and control lights. The drain opening is located at the front right of the griddle.



Griddle 800

CHIPBOXES

Heated chipbox

Module size: 420 x 515 mm (WxD)
Unit width: 480 mm
Connected load: 2 kW / 230V

Chipbox

Module size: 420 x 515 mm (WxD)
Unit width: 480 mm

Chipboxes come with a perforated rounded scoop element.



Chipbox



Heated pass-through system (kitchen side)



Heated pass-through system (customer side)



Fish/snack drain grid

Heated pass-through system (in island models)

Module size: 420 x 1037 mm (WxD)
 Unit width: 480 mm
 Connected load: 4 kW / 230V

Fish/snack drain grid 250

Module size: 240 x 423 mm (WxD)
 Unit width: 300 mm
 Connected load: RVS

BAINS-MARIE

1/1 GN crosswise

Module size: 325 x 528 mm (WxD)
Unit width: 400 mm
Connected load: 2 kW / 230V

1/1 GN lengthwise

Module size: 528 x 325 mm (WxD)
Unit width: 600 mm
Connected load: 2 kW / 230V



1/1 GN crosswise

1.5 GN crosswise

Module size: 448 x 528 mm (WxD)
Unit width: 565 mm
Connected load: 3 kW / 230V

Other bain-marie setups are possible.
All bains-marie are equipped with a drain valve
on the bottom. All gastronorm pans are
available.



1.5 GN crosswise

GAS STOVES

2-pit gas stove

Module size: 510 x 362 mm (WxD)

Unit width: 400 mm

Connected load: 12 kW

Specifications: The casing and top are made with stainless steel and come with two thermally protected and high efficiency open burners, Ø 60 mm and 2 x 6 kW. The lowest flame uses 1.6 kW and the pilot light consumes a small amount of gas. The unit comes with two cast iron grates, size 394 x 286 mm, in RAAF enamel, suitable for pans starting at Ø 100 mm. The unit has 65 mm deep stainless steel drip pan. The burners are equipped with electric piezo ignition.



2-pit gas stove

4-pit gas stove

Module size: 900 x 362 mm (BxD)

Unit width: 800 mm

Connected load: 24 kW

Specifications: The casing and top are made with stainless steel and come with four thermally protected and high efficiency open burners, Ø 60 mm and 4 x 6 kW. The lowest flame uses 1.6 kW and the pilot light consumes a small amount of gas. The unit comes with four cast iron grates, size 394 x 286 mm, in RAAF enamel, suitable for pans starting at Ø 100 mm. The unit has 65 mm deep stainless steel drip pan. The burners are equipped with electric piezo ignition.

6-pit gas stove

Module size: 1350 x 362 mm (BxD)

Unit width: 1200 mm

Connected load: 36 kW

Specifications: The casing and top are made with stainless steel and come with six thermally protected and high efficiency open burners, Ø 60 mm and 6 x 6 kW. The lowest flame uses 1.6 kW and the pilot light consumes a small amount of gas. The unit comes with six cast iron grates, size 394 x 286 mm, in RAAF enamel, suitable for pans starting at Ø 100 mm. The unit has 65 mm deep stainless steel drip pan. The burners are equipped with electric piezo ignition.

CONTROLS

5-step regulator

The 5-step regulator for the range hood allows you to lower the extraction during down time. This saves on electricity and ensures a pleasant indoor temperature throughout the year.

Fan time delay

The fan time delay keeps the ventilator in the range hood running for a set amount of time after closing. This allows the ventilator to suck up any lingering odors. The ventilator turns off automatically after the timer runs out.

Oled digital control

A Florigo frying range comes standard with a digital control system. The unit has a monochrome display and control buttons. This system allows for five frying temperatures and five timers to be programmed. The timers expire with a buzzer.

Colorized touchscreen

The digital control system can be switched out with a colorized touch screen with the same options as the digital control system. A Florigo transfer system is standard equipped with a colorized touch screen.



Oled digital control



Colorized touchscreen

OTHER

2-pit induction cooktop

Module size: 384 x 644 mm (BxD)
Unit width: 450 mm
Connected load: 7 of 10 kW / 400V

Work surface

Size: Per 10 mm
Material: Stainless steel

Drawer under work surface

Size: Per 100 mm
Material: Stainless steel

Setup for sauce portioning system

Including: Small container

Refrigerated display box for chips or snacks

Size: Up to 1000 mm
Connected load: 1 kW / 230V

Cold saladette

Size: Up to 800 mm
Connected load: 1 kW / 230V



2-pit induction cooktop



Drawers under worksurface



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