



Chocolate Fridges 4 U



Edition : October 2014
Retail Prices (Ex GST)
www.orford.com.au



Benefits of Buying an ORFORD

- ⇒ Australian company, Australian Call Centre
- ⇒ Australian product manuals
- ⇒ Spare parts available
- ⇒ Technical support
- ⇒ Australian Designed
- ⇒ Lower running costs
- ⇒ Electrically compliant
- ⇒ MEPS approved
- ⇒ Foodsafe

Buyers Shopping List

What to consider when purchasing

- ⇒ Energy efficiency ie running costs
- ⇒ Is the cabinet foodsafe ie can it maintain the correct temperature
- ⇒ Can I get technical support
- ⇒ Are spare parts available
- ⇒ Is it MEPS approved
- ⇒ Can a service person repair it
- ⇒ What is the operating environment you require eg will the fridge be in air conditioning

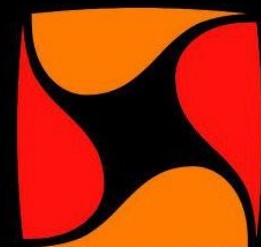


Contact The Orford Group

Phone : 1300 ORFORD (673 673)

Web : www.orford.com.au

Sales@orford.com.au



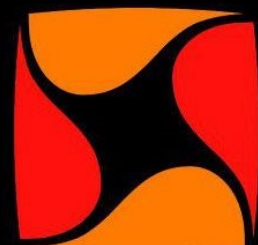


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Storing Chocolate so you can maximise the enjoyment

Chocolate is very sensitive to temperature and humidity.

Ideal storage temperatures are between 15 and 17°C (59 and 63°F), with a relative humidity of less than 50%.

Various types of "blooming" effects can occur if chocolate is stored or served improperly. Fat bloom is caused by storage temperature fluctuating or exceeding 24°C, while sugar bloom is caused by temperature below 15°C or excess humidity.

To distinguish between different types of bloom, one can rub the surface of the chocolate lightly, and if the bloom disappears, it is fat bloom. One can get rid of bloom by retempering the chocolate or using it for any use that requires melting the chocolate.

Chocolate is generally stored away from other foods, as it can absorb different aromas. Ideally, chocolates are packed or wrapped, and placed in proper storage with the correct humidity and temperature. Additionally, chocolate is frequently stored in a dark place or protected from light by wrapping paper.

If refrigerated or frozen without containment, chocolate can absorb enough moisture to cause a whitish discoloration, the result of fat or sugar crystals rising to the surface. Moving chocolate from one temperature extreme to another, such as from a refrigerator on a hot day, can result in an oily texture. Although visually unappealing, chocolate suffering from bloom is perfectly safe for consumption.



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Sell chocolates in the middle of Summer ! Even if you don't have air-conditioning !

The Orford Group "Cool Choc" models are designed to maintain product temperatures between 14°C to 18°C and low humidity in ambient temperatures up to 43°C.

Storing chocolate in a standard refrigerator will cause blooming as the temperature is too cold and humidity too high. Also when the chocolate is removed from the refrigerator excess condensation will form on the chocolate and or packaging causing further deterioration of the product.

(Refer Storing Chocolate so you can maximise the enjoyment.)

The best temperature to consume chocolate is at 18°C to 21°C. At this temperature, chocolate remains crunchy, yet is ready to fully release all of its flavours and aromas in your mouth. So always give chocolate the time to acclimatize from its storing temperature to this eating temperature.

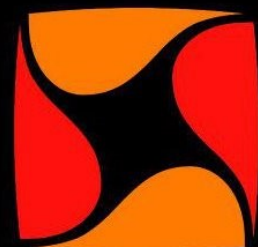


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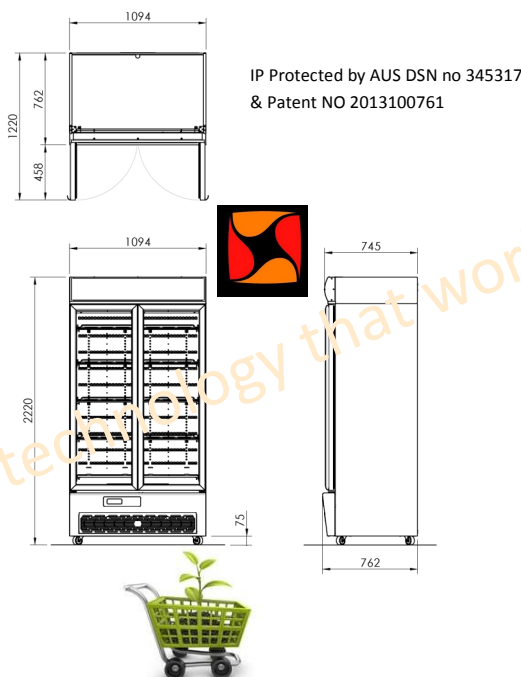
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EB30R-CC-Sn	Vertical Display Refrigerator with Illuminated Advertising Sign
Specifications	
Construction	Powder Coated galvanized steel Interior /Exterior White
Capacity	895 Litres (Gross)
Dimensions	1094W x 762D x 2220H
Weight	210Kg
Operating Temp	12° - 18° C.
Ambient Temp Range	0° - 40° C.
Power Point	220 - 240v 50Hz. (Standard GPO)
Input Current	2.8 Amps
Thermometer	Digital
Shelves	8 Height Adjustable Heavy Duty PVC Coated
Shelves	2 Fixed Stainless Steel Base Shelves
Shelf Adjustment	12mm Increments
Refrigerated Shelf Area	2.17 m ²
Condensate Disposal	Automatic by energy efficient, No Cost, Hot Gas
Door	2 x Self Closing, Double Glazed Safety Glass, Double Heat reflective Low E, Warm edge
Footings	Heavy Duty Castors, Lockable Front
Interior Light	LED, Automatic and manual control
Refrigerant	R134a
Cabinet Classes	3M1, 4M1, 5M1
MEPS	Compliant (High Efficiency)
* Energy Consumption	4.24 kWh/24h
Condenser Filter	Easy front access
Illuminated Advertising Sign	200mm High, Top Mounted
Sign Illumination	LED, Automatic and manual control

RRP : \$4622 + GST
EB30R-Sn-A



The Orford Group EB Model	Energy Consumption @3M1 kWh/24hr
EB30R-A	3.78
EB30R-SN-A with illuminated sign	4.24





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PlanetSmart™ EB Cool ChocRange

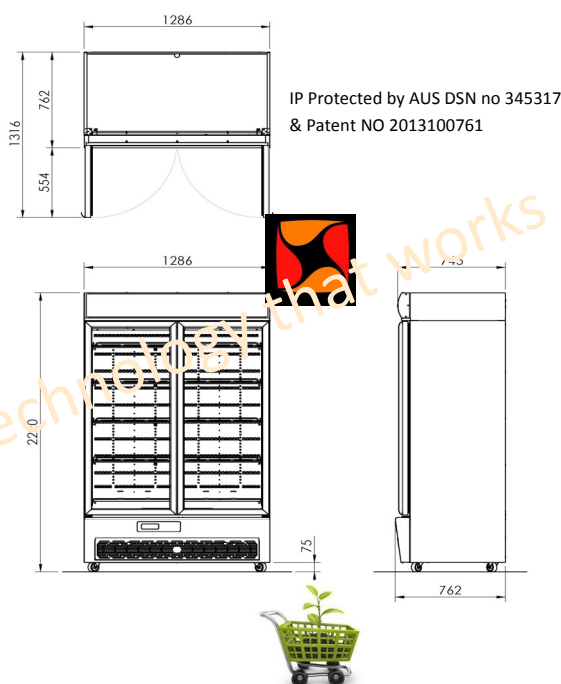
EB36R-CC-Sn	Vertical Display Refrigerator with Illuminated Advertising Sign
Specifications	
Construction	Powder Coated galvanized steel Interior /Exterior White
Capacity	1071 Litres (Gross)
Dimensions	1286W x 762D x 2220H
Weight	221Kg
Operating Temp	12° - 18° C.
Ambient Temp Range	0° - 40° C.
Power Point	220 - 240v 50Hz. (Standard GPO)
Input Current	2.9 Amps
Thermometer	Digital
Shelves	8 Height Adjustable Heavy Duty PVC Coated
Shelves	2 Fixed Stainless Steel Base Shelves
Shelf Adjustment	12mm Increments
Door	2 x Self Closing, Double Glazed Safety Glass, Double Heat reflective Low E, Warm edge
Footings	Heavy Duty Castors, Lockable Front
Interior Light	LED, Automatic and manual control
Refrigerant	R134a
Drier	Solid Core
Insulation	50mm Polyurethane, CFC, HCFC, HFC Free
Cabinet Classes	3M1, 4M1, 5M1
MEPS	Compliant (High Efficiency)
* Energy Consumption	4.74 kWh/24h
Condenser Filter	Easy front access
Illuminated Advertising	200mm High, Top Mounted
Sign Illumination	LED, Automatic and manual control

RRP : \$5193 + GST

EB36R-CC-Sn-A



Edition: July 2014 Retail Price (ex GST)



The Orford Group EB Model	Energy Consumption @3M1 kWh/24hr
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EB36R-A 4.28

EB36R-SN-A with illuminated sign 4.74

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Clifford Gardens
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Australia





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PlanetSmart™ EB Chocolate Range

Sell Chocolates all year round with the EB “Cool Choc” Chocolate Cooler

14°C to 18°C
up to 43 °C Ambient
with Low Humidity
for best storage conditions
and maximum chocolate
enjoyment.

Full height Internal LED
“Twin” spread lighting

Dual magnet door
sealing and plastic
fascia, thermal break

Electronic Control
for precise temperature
control and digital
temperature display.



Easy access condenser
Filter



High Energy Efficiency



Brilliant LED Sign Panel

**Manual
Lighting control.
(Separate switches
for sign and cabinet).**

**Self closing
toughened safety glass
doors, double low E , Ar-
gon filled,
incorporating the
latest warm edge
technology**

**Full Length Easy Grip
Door Handle**

**“Shhhh” whisper quiet op-
eration utilising patented
EBM Evap and Condenser
fan motors adding, effi-
ciency and unparalleled
reliability to the new
Evolution models.**

Evolution is an **Easy Clip** fully removable, universal,
refrigeration package (one package fits all chocolate models).

☎ 1300 ORFORD (1300 673 673)
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IP Protected by AUS DSN no 345317
& Patent NO 2013100761

✉ PO Box 18120
Clifford Gardens
Queensland 4350
Australia





The Orford Group Patented EB Model	Energy Consumption @ 3M1 kWh/24hr	Running Cost based on power at .28c per kW
EB20R-A	3.17	3.17 @ .28c = .89c per day = \$324.84 per annum
EB20R-Sn-A (with sign box)	3.43	3.43 @ .28c = .96c per day = \$350.40 per annum
EB30R-A	3.78	3.78 @ 28c = \$1.06c per day = \$386.90 per annum
EB30R-Sn-A (with sign box)	4.24	4.24 @ 28c = \$1.19 per day = \$434.35 per annum
EB36R-A	4.28	4.28 @ 28c = \$1.20 per day = \$428.00 per annum
EB36R-Sn-A (with sign box)	4.74	4.74 @ 28c = \$1.33 per day = \$485.45 per annum
EB45R-A	5.45	5.45 @ 28c = \$1.53 per day = \$558.45 per annum
EB45R-Sn-A (with sign box)	6.03	6.03 @ 28c = \$1.69 per day = \$616.85 per annum



technology that works

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Preserve Working Capital with Orford Finance—Phone 1300 673 673

**YOURS TODAY:
EB36R-Sn**



Weekly payments from:
\$36*

- ✓ Extensive lender panel
- ✓ Conserve working capital
- ✓ 24 hour approvals
- ✓ No financials required

Call Jessica on 1300 736 780 for more details.



*Subject to credit approval. Payments based on a lease contract over five years with a 5% residual. The lease amount has been rounded to the nearest dollar.

**YOURS TODAY:
EB45R-Sn**



Weekly payments from:
\$45*

- ✓ Extensive lender panel
- ✓ Conserve working capital
- ✓ 24 hour approvals
- ✓ No financials required

Call Jessica on 1300 736 780 for more details.



*Subject to credit approval. Payments based on a lease contract over five years with a 5% residual. The lease amount has been rounded to the nearest dollar.



Promote your Brand —Phone 1300 673 673



Decal Sets

RRP —\$240 + GST

Orford can arrange for your artwork to be printed

2 long decals (side) + 2 short (front) decals



Gravity Feed Systems

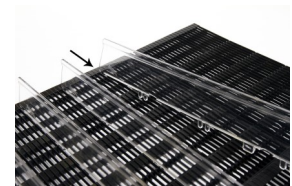
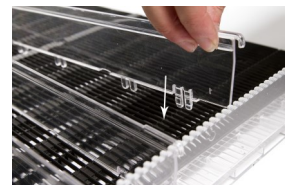
RRP - \$250 + GST per door

Sold as a Per Door kit

Slip mat + 90mm shelf front + fast fit dividers

4 shelf / 35 dividers (enough for 1 door)

- Easy to adjust as planograms change
- Increase the product visibility
- Ticket stripping included





Head Office

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www.flowerfridges4u.com.au

www.orfordspareparts.com.au

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Key Patents:

AUS DSN no 345317

Patent No 2013100761

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