



Create and design your own

self-service restauration space

« A new Hot Bar experience » The veritable on-the-go hot meal



The mastery of hot and cold systems

Doregrill put all its savoir-faire to

- a traditionnal crispy and golden cooking
- a heat-retaining in compliance with food requirements

ensure you:

- an accurate refrigerated system



Made in France quality fabrication française

Familial industrial manufacturer since 1963.

An unlimitted catering offer



Pies and quiches Gratins Pizzas



Ready-to-serve meals Meal of the Day Authentic Roasted Chicken



Soups

Easy Customization Day Food line ®



Doregrill assists you in your business strategy, combining performance and pleasure for all those who believe a nice lunch-break and limited time are compatible. Our hot modules for cooking and display are alignable to ensure space optimization and efficience.

fabrication française



Conjigure your Cooking Modules

Rôtisserie STEAMBOX®

Self-cleaning Rôtissoire - 16 chickens
Roasted chicken, thighs, ribs and ham hocks
Old-style cooking of rôtisserie products, golden
and crispy



Tradionnal Oven

Static oven - 4 levels
Pies, gratins, pizzas, ready-to-serve meals in
GN, various products in GN hot sandwichs



Convection oven - high capacity
Reheating of ready-to-serve meals
Vatious type of potatoes
Vegetables and fish with a soft steam cooking











Storage cabinet



Configure your Hot Bars Modules Choose sets or mix them together



Heating Superstructure

Heating shelves for self-service with a signage « Les Cuisinés » Hilight your hot take-away packed meals



Black GN Set

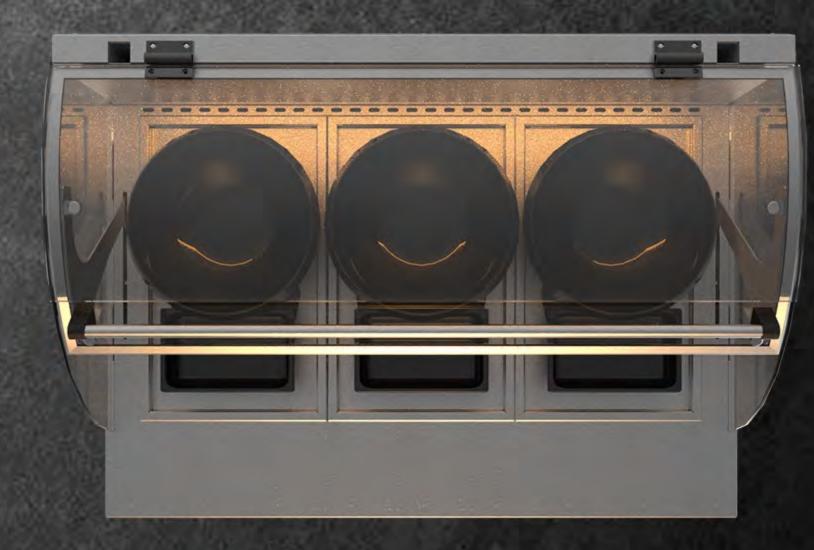
the traditionnal Self-Service



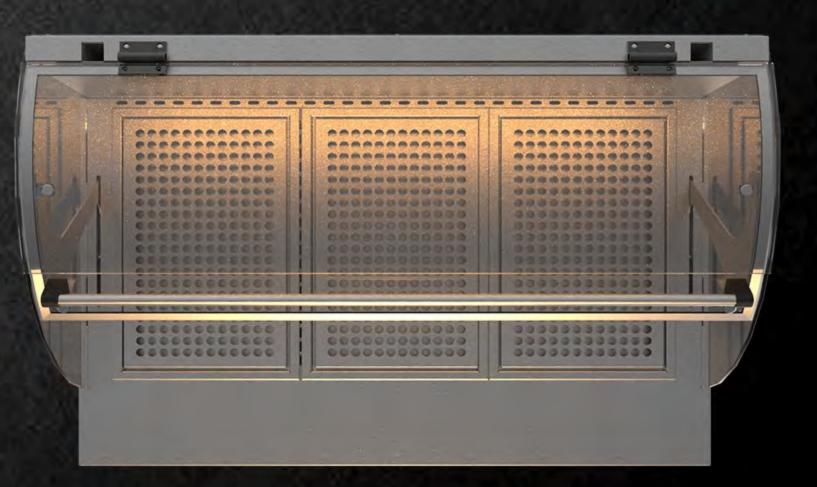
Self Service Hot Bar®

Hot display with a rotative glass

Highlight your hot meals with a modern display allowing both self service and staff management with an optional refrigerated storage.



« soup of the day!»



hot packed meals



Positive or negative rerigeration for freezing and preservation

Neutral





