

RORGUE

A total design, installation,



& maintenance service

GREAT RESTAURANTS, BRASSERIES...

Cooking is a science that meets no limits.
It must give nothing but satisfaction.
Cooking is a work of precision.
It requires equipments you can rely on at
all times.
To choose Rorgue is to make sure of
achieving high-quality cuisine, in the best
working conditions, with optimum
profitability.
With accurate heating, ease of use and
service, Rorgue ranges give you a new
pleasure in the art of cooking.



Strength :
Inlayed solid top
with heat retaining
bricks, and high-power
burners under
reinforced ribbed cast
iron plate.

Easy service :
Open burners under
cast iron griddles,
with water box.



With the opportunity of having standard or custom-built equipment, Rorgue will take you from your imagination to installing the range. With the care and accuracy you deserve, Rorgue will combine the latest design techniques with traditional manufacturing methods.



Electric grill with independant elements





SOME REFERENCES

- RESTAURANTS & HOTELS -

Carlton club

Connaught Hotel

Claridges Hotel

Gloucester Hotel

Harrods

Hilton Hotels

Metropole Hotels

Quaglino Restaurant

Ritz Hotel

Royal Lancaster Hotel

Savoy Hotel

COLLECTIVITIES

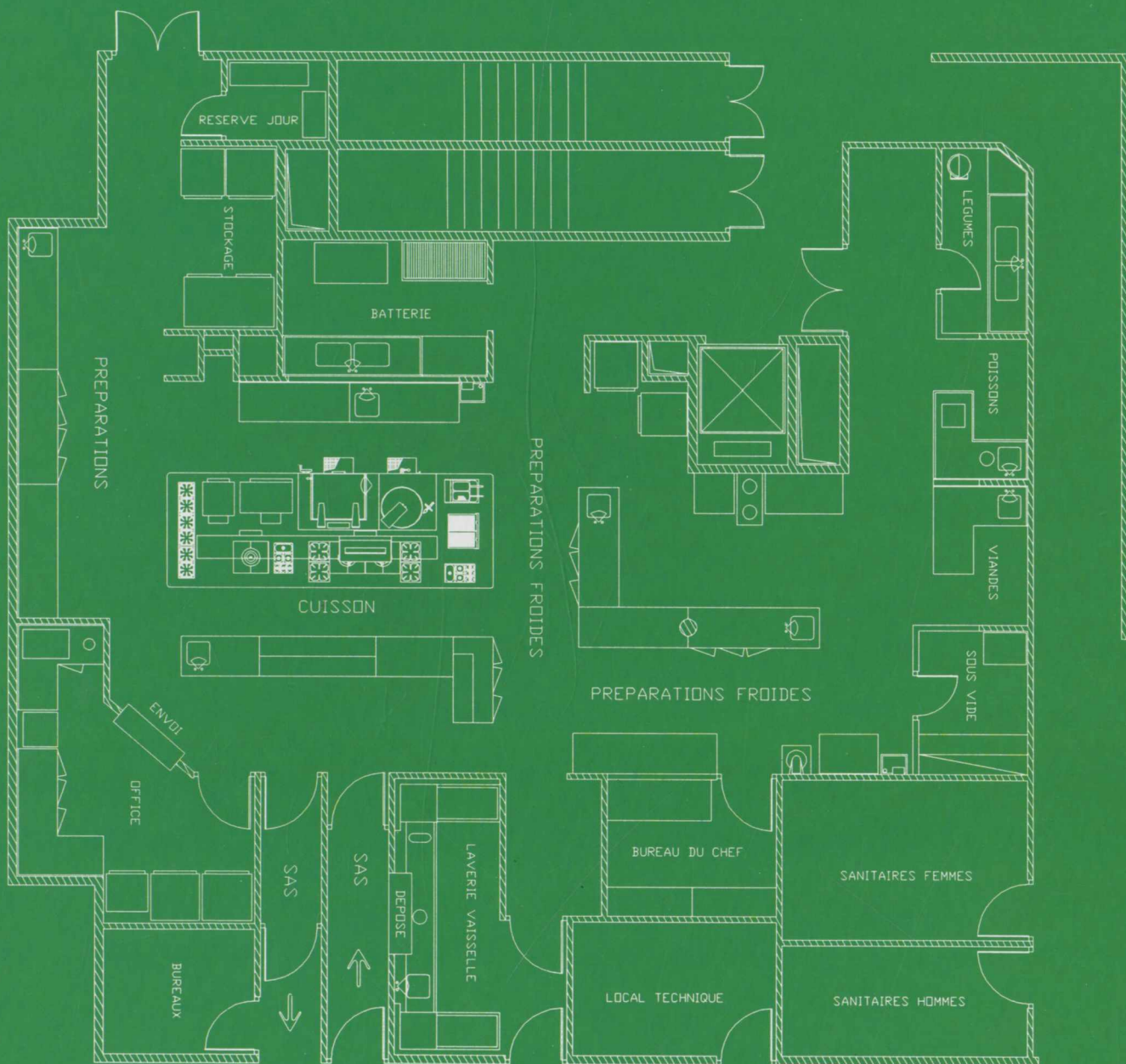


Rogue, this is equipment for complete catering (stoves, ovens, grills, sinks and stainless steel fabrication). Whith such a service, you are able to carry out your daily operation in optimum conditions, using sturdy and functional equipment, built to your exact requirements.



Rorgue, in co-operation with its distributors, studies the layout of your kitchen, and combines your wishes with the restraints of the space, to enhance your ability.

We listen to your requirements, to achieve in a professional way the best possible solution for your kitchen.



FOURNEAUX
RORGUE

