



A new Roller Grill Technology

High end features without high end prices:

⚡ ⚡ **Flash Heat** ⚡ ⚡

When activated, **Flash Heat** increases the surface temperature of the rollers in order to cook product to the optimal serving temperature. The Roller Grill then automatically returns to the set "Hold" serving temperature to allow for extended life. This easy to use automatic turndown allows for minimal operator involvement. Simply load the grill, flip the switch, and the **Flash Heat** does the rest.



When combined with the Ruff Rider roller coating "for traction control" and our patent pending Sealed Roller Technology, Creative Serving's line of green roller grills offers a grill with unmatched advantages that maximize sales and efficiency for retail food service providers

For more information please visit our website or contact Kevin McGrath at 908-688-0800 ext 286 or email kmcgrath@durexinc.com

