





Dependingonourtraditions, to high standards We produce products.

Our traditional taste, cooked chicken doner is produced under the highest hygienic conditions, untouched by human hands, under high health standards. The taste of the product is indescribable with the spices we use specially. Make your business unrivaled by using this special flavor.



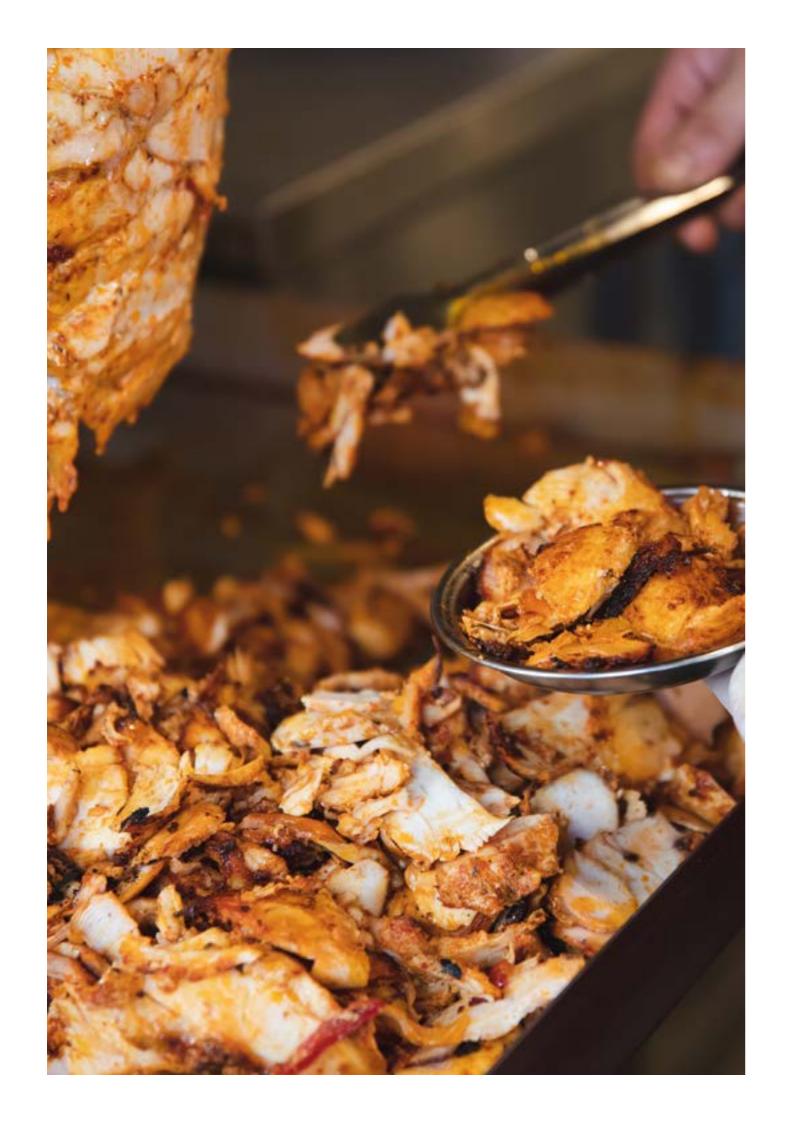
Dedicated to the best...

We worked hard and sweated hard to realize our dream that we realized in Istanbul Başakşehir in 2015. Our customers will also have appreciated our work and the service we provide, that in a short time we have been able to supply more than 1,000 kg of products per day to Istanbul and its surroundings.

We moved our production facility to İkitelli Organized Industrial Zone in 2019, as the demands increased over time and our facility was not sufficient.

Our philosophy is "DEDICATED TO THE BEST". We are working hard for the best. With our professional staff that produces under controlled and hygienic conditions, we are trying to increase our brand value as well as meeting the demands of our customers. In these days when we can meet the demands coming from abroad, we are proud of exporting and earning foreign currency to our country.

Our most important mission is to maintain our success both in our sector and in foreign markets. Our vision is to continue to serve our customers in the best way and to benefit our industry and our consumers.



Products



Piliç Block Doner %70 Chest, %30 Haunch

The flavor of our block doner, which we have prepared and specially spiced, is indescribable.

We produce 6, 8, 10, 12, 15, 18, 20, 22, 25, 30, 35 kg and more.

It is a durable product for 6 months at -18 C.

Cooking Suggestion: Take it out of the freezer 1 hour before cooking and cook it on low heat for 15 minutes. Pre-cook, then you can cook at the desired temperature..

| Nutrition Facts | | | | |
|-----------------|---------|------------------|-------------|--|
| Energy(kcal/kj) | Fat(gr) | Carbohydrate(gr) | Protein(gr) | |
| 149/627 | 3,23 | 8,12 | 21,75 | |



Piliç Block Doner %50 Chest, %50 Haunch

The flavor of our block doner, which we have prepared and specially spiced, is indescribable.

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| Nutrition Facts | | | | |
|-----------------|---------|------------------|-------------|--|
| Energy(kcal/kj) | Fat(gr) | Carbohydrate(gr) | Protein(gr) | |
| 149/627 | 3,23 | 8,12 | 21,75 | |



Piliç Block Doner %100 Chest

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We produce 6, 8, 10, 12, 15, 18, 20, 22, 25, 30, 35 kg and more.

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| 149/627 | 3,23 | 8,12 | 21,75 | |



Piliç Block Doner %100 Haunch

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| Energy(kcal/kj) | Fat(gr) | Carbohydrate(gr) | Protein(gr) | |
| 149/627 | 3,23 | 8,12 | 21,75 | |



Traditional Cooked Chicken Doner %100 Chest

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7-8 minutes in a preheated oven



1-2 minutes in a preheated pan with low oil

| Nutrition Facts | | | | |
|---|------|------|-------|--|
| Energy(kcal/kj) Fat(gr) Carbohydrate(gr) Protein(| | | | |
| 149/627 | 3,23 | 8,12 | 21,75 | |



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1000 gr

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7-8 minutes in a preheated oven at 200 °C



1-2 minutes in a preheated pan with low oil

| Nutrition Facts | | | | |
|--|------|------|-------|--|
| Energy(kcal/kj) Fat(gr) Carbohydrate(gr) Protein(gr) | | | | |
| 149/627 | 3,23 | 8,12 | 21,75 | |



2.500 gr

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7-8 minutes in a preheated oven at 200 °C



1-2 minutes in a preheated pan with low oil

| Nutrition Facts | | | | |
|-----------------|---------|------------------|-------------|--|
| Energy(kcal/kj) | Fat(gr) | Carbohydrate(gr) | Protein(gr) | |
| 149/627 | 3,23 | 8,12 | 21,75 | |

