



Here's what you should know about Commercial Griddles before you buy:

Commercial Griddles are an important component of any foodservice kitchen because of the cooking space and temperature versatility they provide. The cooking surface of a commercial griddle is simply a large metal plate, and its thickness is the key factor in determining a griddle's performance. Thick plates retain heat more effectively and are less likely to warp than thin plates, but thin plates will heat faster, requiring less energy. Griddle plates are usually made of cast iron or polished steel, with aluminum used occasionally. Cast iron is better for crisping food; polished steel and aluminum provide more even heat distribution. Commercial griddles are available powered by either gas or electricity. Gas burners or electric heating elements are positioned underneath the plate, usually in increments of 12 or 24 inches, to supply heat to the griddle top. Often thermostatically controlled, these configurations allow users to create zones of heat across the width of the griddle for cooking and finishing a variety of different dishes. Other things to consider when purchasing a commercial griddle are space availability, the griddle's power source, and its compatibility with existing equipment. And some griddles offer a grated surface to provide a broiled look to finished food.

Brands: Adcraft; Anets; Apw Wyott; Cadco; Comstock; Crown Verity; Eurodib; Equipex; FMP; Garland; Globe; Hobart; Imperial; Krampouz; Matfer Bourgeat; Roundup; Southbend; Spring USA; Star; Revere; US Range; Vollrath; Vulcan; Wells; Wolf.

Plate Thickness: Thick (1" to 1-1/2"); Thin (3/8" to 3/4")

Thick plates provide better heat retention and more even heat distribution than thin plates, but they require more time for initial heatup. Thick plates are a good option for operations that grill large quantities of frozen product. Thin plates heat quickly and recover heat faster than thick plates, requiring less energy to do so. However, thin plates distribute heat less evenly and may warp at high preheat temperatures.

Duty: Light; Medium; Heavy

Commercial Griddles are available in sizes ranging from 1 sq ft to 10 sq ft. Light- and medium-duty griddles typically have thinner plates and are suited for breakfast cafés and similar operations with partial-day serving routines. Heavy-duty griddles have thick plates and are designed for all-day and 24-hour applications.

Power source: Gas; Electric

Gas griddle burners range from 20,000 to 37,500 Btu/hr. The Btu – British thermal unit – rating is a measure of the power a burner outputs per hour, and it typically varies widely by manufacturer. Most gas-fired commercial griddles offer one burner for every 12 to 24 inches of cooking space; burners are either S- or U-shaped and are often thermostatically controlled.

Electric commercial griddles are equipped with heating elements and usually require 208 or 240 V, 1- or 3-phase power.

Grease Trough: Front; Back

Most commercial griddles include this feature, which is located in the front or back of the griddle, to keep the cooking surface free of grease. Grease is scraped off the plate into the trough, where it drains into a drawer below griddle.