

Natural gas griddles



The speed, quality and flexibility of a gas griddle makes it a mainstay for foodservice operations, particularly those that do short-order cooking.

A natural gas griddle offers:

- Lower cooking temperatures, which saves energy
- A durable design
- Flexibility with either manual or thermostat-regulated controls

Types of griddles

Griddles are either manually or thermostatically controlled and have a surface that is 1/2" to 1" thick. Greater energy efficiency is achieved with a thicker griddle surface and thermostatic controls, allowing you to adjust cooking temperatures more precisely. Griddle sizes range from 18" to 6' in length, with a typical depth of 24" and are available in counter models or floor models.

Infrared and steam-heated models are available and are very energy efficient. They reach recommended temperatures quickly and have extremely fast recovery. The steam griddle has a water-filled chamber, which keeps an exceptionally uniform cooking surface.

Another type of griddle is the teppan yaki, commonly found in Japanese steakhouses. These griddles are typically 48" x 24" with one large, central circular burner. This burner allows for the highest heat to be in the center, with heat gradually decreasing toward the edges, so food can be placed according to the heat need – either for cooking or for just keeping warm.

Types of surfaces

The surface of a gas griddle is most commonly made from flat, rolled steel, which is extremely durable stainless steel, or chromium-plated steel. Chromium plating has many advantages, including:

- Excellent heat retention allowing you to cook at lower temperatures.
- Less energy use which translates to lower energy costs.
- Easy cleaning – care must be taken not to nick the surface.
- A cooler kitchen since there is less heat transmission to the air than with conventional griddles.

Griddle surfaces can be either smooth or grooved. Grooved griddles have a slightly sloping top with raised ridges that give steaks and fish the markings of a char-broiler, without smoke or flare-ups.

Griddles have either raised sides and gutters or a drain hole that leads hot grease to a catch trough or pan.

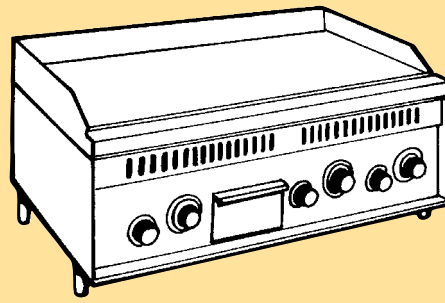
Tips for efficient use

- During slow periods, turn down burners. For best results, select a griddle with thermostats.
- Preheat for only 10 to 15 minutes.
- Turn controls off or down on sections of the griddle not being used.

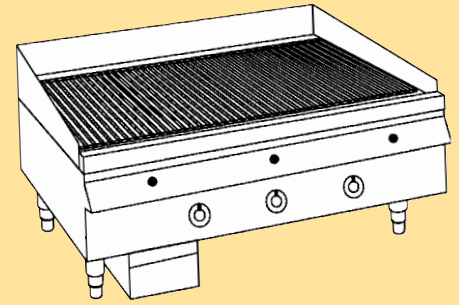
Recommended gas griddle temperatures

Eggs250-300 F	Hamburgers350 F
Bacon / sausage325 F	French toast350 F
Hash browns325-375 F	Pancakes375 F
Grilled sandwiches375 F	Steaks375-400 F

Note: If using a chromium-plated griddle surface, lower temperatures, usually by 15 to 20 F.



Smooth surface griddle



Grooved surface griddle

Care of a gas griddle

- Follow manufacturer's recommendations for seasoning new griddle tops.
- Remove accumulated carbonized coating from the surface. Wipe frequently with heavy, grease-absorbent cloth.
- Clean the surface while it's still warm, following manufacturer's instructions.
- Use a spatula or metal scraper to keep the surface free of food particles, being careful not to scratch the surface.
- With a rolled steel surface, coat entire surface with a thin coat of cooking oil.
- While the griddle is still warm, pour water on its surface. Sprinkle non-abrasive cleanser over surface and use a brush or non-abrasive scouring pad to clean; rinse with clean water. To maintain a clean, new look, many operators occasionally "bleach" their griddle surface with vinegar, pickle juice or club soda.
- Empty and wash the grease trough daily, more often if griddle is heavily used.

For more information,
call 1-877-OPT-4GAS

CenterPointEnergy.com



Always There.®