



# Le Griddle Dual Plate Cooking System

## CONCEPT:

Born from our passion of cooking on griddles we wanted to create the perfect griddle cooking surface.

Designed & manufactured in France. Le Griddle uses high tech manufacturing from the aircraft industry. The factory is dedicated to provide only the highest quality products to ensure the best griddles. Le Griddle is designed with the approval of French chefs to guarantee the optimal cooking experience.

Le Griddle products are made out of 304 stainless steel attached to a cast iron plate for the best heat distribution possible. It took 2 years to develop the system and 5 years of tests to ensure the integrity of the system.

The DUAL PLATE SYSTEM for Le Griddles are unique and worldwide patented for any kind of assembly or any kind of metals.

## ADVANTAGES :

- 304 Stainless Steel Housing
- Perfect searing station
- No rust or deformation
- No color change of the stainless steel
- Low gas consumption
- Antibacterial properties
- Easy to clean with ice and water
- Perfect heat distribution
- Easy temperature control
- Thermal shock resistant
- Impact resistant
- Available in 4 sizes.
- Can be completely recycled
- Lifetime warranty against perforation of stainless steel

**Innovation:**  
**DUAL PLATE SYSTEM™**

Perfect distribution of heat

1/2 inch thick cast iron heater

Low gas consumption

Exclusive heat control design

Dual plate: cast iron and stainless steel

**UNIQUE IN THE WORLD :  
STAINLESS STEEL COOKING  
SURFACE 100% EFFICIENT.**

**Easy clean up in 3 minutes**  
only with water and ice cubes.

MADE IN FRANCE

STAINLESS STEEL 304

LIFETIME WARRANTY

PATENTED

## The Le Griddle Dual Plate Cooking System VS Other Cooking Plates

| DUAL PLATE SYSTEM  | STEEL PLATE AND RECTIFIED STEEL PLATE  |
|--|--|
| Perfect heat transmitter without any reinforcements.   | Require reinforcements to avoid deformation.   |
| High accumulation of the heat thanks to the properties and the thickness of 0.4" of the cast iron composite radiator | Not a good heat accumulator. The temperature on its surface drops when food is placed making it difficult to sear meat from one side to the other. |
| 304 Stainless Steel cooking surface will never rust  | Rust very quickly  |
| The 304 Stainless Steel cooking surface is a non-porous metal which prevents bacteria from growing                   | Not a anti-bacterial cooking surface   |
| Easy cleaning with ice cubes and a scotch brite pad  | Very difficult to clean  |

| DUAL PLATE SYSTEM   | STAINLESS STEEL 304 or 316 PLATE  |
|---|---|
| The heat is accumulated in the cast iron composite plate and transmitted evenly over the entire surface of the stainless-steel plate. | Poor heat transmitter with hot and cold spots on the surface.   |
| No deformation thanks to the cast iron composite  | Significant deformation under the effect of heat  |
| No discoloration thanks to the protection from contact with the flames by the cast iron composite plate                               | Discoloration of the surface under the effect of the heat   |
| High accumulation of the heat thanks to the properties and the thickness of 0.4" of the cast iron composite radiator                  | Not a good heat accumulator and has no inertia the temperature on its surface drops when food is placed making it difficult to sear meat from one side to the other |
| No discoloration after cleaning the cooking residue. The surface will return to the original grey color after each use.               | Very difficult to clean. The discoloration is even impossible to clean, and the surface can't go back to its original grey color.                                   |

| DUAL PLATE SYSTEM  | CHROME GROUND STEEL PLATE  |
|--|--|
| Perfect heat transmitter without any reinforcements  | Good heat transmitter but requires reinforcements to avoid deformation.  |
| High accumulation of the heat thanks to the properties and the thickness of 0.4" of the cast iron composite radiator               | Not a good heat accumulator and has no inertia the temperature on its surface drops when food is placed making it difficult to sear meat from one side to the other                    |
| The 304 stainless steel cooking surface is anti-bacterial no matter the temperature. The particles will not migrate into the food. | Requires high performance temperature control to prevent temperatures from exceeding 750°F and chromium particles from migrating into food. This cook top is banned in many countries. |
| Heavy duty, 304 stainless steel is impact resistant.   | Surface fragile to shocks and impact.  |

| DUAL PLATE SYSTEM  | CAST IRON ENAMELED PLATE OR CERAMIC PLATE                           |
|--|---|
| High accumulation of the heat thanks to the properties and the thickness of 0.4" of the cast iron composite radiator | If the thickness is under 0.3" meats can't be seared properly       |
| Heavy duty, 304 stainless steel is impact resistant.   | Enamel fragile to shocks and impact.                                |
| No toxic components in stainless steel and no possible migration into food.  | Toxic components of enamel that can migrate into food when cracked. |
| Very strong assembly, indestructible plate and lifetime warranty   | Cast iron can break with a thermal shock or a fall                  |