

Le Griddle Dual Plate Cooking System

CONCEPT:

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

Now made in the USA. 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



Dual Plate System
Cast Iron & Stainless Steel

Perfect Heat Distribution

1/2" Thick Cast Iron Subsurface & Exclusive Heat Control Design

Low Gas Consumption

**Unique in the world:
Stainless steel cooking
surface 100% efficient!**



Easy clean up in 3 minutes.
only use water & ice cubes

Cooking Surface Temperature

Time	Avg. Temp
0 MINS	72°
10 MINS	392°
15 MINS	497°
20 MINS	613°
25 MINS	664°
30 MINS	713°
40 MINS	724°

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