

# Griddles

- **Turn it off when you aren't using it: if you can eliminate three hours a day of standby time, you'll save \$100-\$250 annually**
- **Do you need all of the griddle, all of the time? If you have a two hour slow period during which you can turn off half the griddle, you'll save \$35-\$80 annually**



Griddles are used from the first order of bacon at breakfast to the last seared steak at dinner. The workhorse griddle usually occupies a central slot in the kitchen, but display cooking on tepanyaki griddles has a place in some restaurants, and recently manufacturers have been touting these chrome-polished griddles as easier to clean and more energy efficient. Uniform surface temperature is another concern that newer griddles address with updated burner and element design and placement.

A newer option is the grooved griddle, which can sear a pattern onto foods that is similar to that of a broiler. The smoke and heat generated by the grooved plate is far less than that of the underfired broiler, and the energy use is far less.

The FSTC has tested various griddles and has reports available on several models. You can get a customized look at what appliance energy is costing you in your operation by contacting your PG&E Marketing Representative. If you want to look at actual performance figures from our laboratory trials or our Production Test Kitchen monitoring, check out the list of published Reports for a title that matches your interests, or browse through the Abstracts for a more detailed summary.