

# FSTC GRIDDLES

OFTEN REFERRED TO AS THE 'WORKHORSE' IN THE KITCHEN...

## GREEN THUMB QUICK TIPS:

- 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 the entire 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 101:

Griddles are a workhorse appliance that usually occupies a central position on the short-order line. Their versatility ranges from crisping and browning, to searing, and warming or toasting.

Griddles vary in size, power input, heating method, griddle-plate construction and control strategy. All designs cook via contact with a heated metal plate that has splashguards attached to the sides and rear and a shallow trough to guide grease and scraps into a holding tray. The griddle plate is heated from underneath by gas burners or electric elements, and controls are generally located on the front of the appliance. The griddle plate is typically a polished flat surface, however, it may be grooved to give the food product a sear pattern characteristic of charbroiling without the flare-up and smoke typically associated with broiling.

A griddle's low-profile design enables manufacturers to offer them in a variety of configurations. The same griddle can be placed on a stand (freestanding floor model), a countertop, or be incorporated into a range top. There are two primary types of griddles—single-sided and double-sided. Single-sided griddles are designed for cooking food in oil or its own juices by direct contact with a flat, smooth, hot surface (i.e., flat, polished steel plate) where plate temperature is either manually or thermostatically controlled. Burners or electric elements usually are spaced between 8 and 12 inches apart beneath the plate with one control per 12-inch section. This allows each griddle section to be maintained at a different temperature.

Double-sided (clamshell) griddles, have hinged upper griddle plates (platens) that swing down to contact the food, thereby cooking the food from both sides at once. The upper section typically has manual or automatic adjustment to accommodate different product widths.

*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*