

# GAS & ELECTRIC GRIDDLES



Image credit: Enodis USA

High efficiency gas and electric griddles save an estimated 5% a year in energy costs over standard griddles.

## Benefits:

- Uniform cooking surface temperature
- Near instant heat recovery, so frozen product can be turned to the same spot on the griddle
- Less feet-of-griddle to allow for more product
- Easier, cooler cooking – less ambient heat and happier employees



Image credit: Enodis USA

High efficiency gas griddles reduce energy use with better construction and solid state controls.

**Save Energy, Save Time, and Serve More.  
Ask your distributor for High Efficiency  
Gas & Electric Griddles.**

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