GRIDDLES BUYING GUIDE

LANG GRIDDLES

Plate Thickness **1”**

Plate Depth **23”** & **30”** extra-deep

Plate Width **24”** - **72”**

BTU/ft. **27,000** GAS MODELS

kW/ft. **6.0** ELECTRIC MODELS

Embedded **Yes**

Thermostat **Electric Snap-Action** or **Solid State**

Set Temperature **+/- 15°F** or **+/- 4°F**

Chrome Option **Yes**

Warranty **3 Year parts** and **labor**

Grooved Griddle Option **Yes** ($1,100 per 12”)

STAR ULTRA-MAX® GRIDDLES

Plate Thickness **1”**

Plate Depth **24”**

Plate Width **24”** - **72”**

BTU/ft. **30,000** - **40,000** GAS MODELS

kW/ft. **4.35** ELECTRIC MODELS

Embedded **Yes**

Thermostat **Mechanical Snap-Action**

Set Temperature **+/- 15°F**

Chrome Option **Yes**

Warranty **3 Year parts** and **labor**

STAR-MAX® GRIDDLES

Plate Thickness **1”**

Plate Depth **20 1/2”**

Plate Width **15”** - **48”**

BTU/ft. **28,300** GAS MODELS

kW/ft. **3.0** (208V) **4.0** (240V) ELECTRIC MODELS

Embedded **Yes**

Thermostat **Modulating**

Set Temperature **+/- 30°F**

Chrome Option **Yes**

Warranty **2 Year parts** and **labor**

TOASTMASTER GRIDDLES

Plate Thickness **3/4”**

Plate Depth **20 1/2”**

Plate Width **24”** - **48”**

BTU/ft. **20,000** GAS MODELS

kW/ft. **3.0** (208V) **4.0** (240V) ELECTRIC MODELS

Embedded **No**

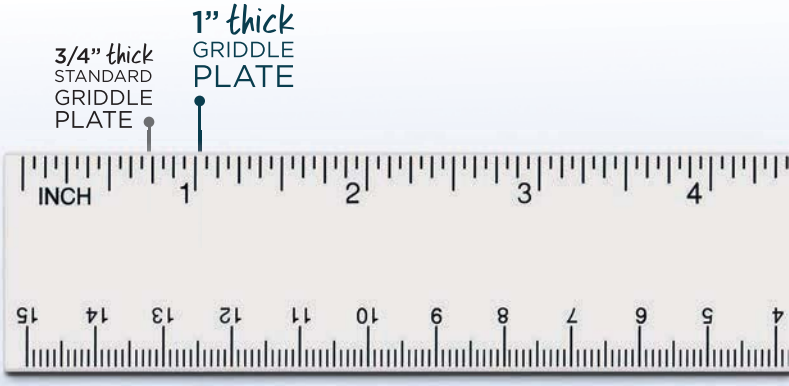
Thermostat **Mechanical Snap-Action**

Set Temperature **+/- 40°F**

Chrome Option **No**

Warranty **1 Year parts** and **labor**

GRIDDLE
FEATURES GUIDE



1" VS. 3/4" THICK PLATES
Plate thickness helps drive surface temperature performance and consistency. 1" thick griddle plates will retain more heat for faster recovery, and allow thermostat probes to be mounted deep within the plate for improved performance. 3/4" plates have bottom-mounted temperature probes only.

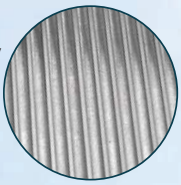
PLATE DEPTH
Deeper griddle plates offer more cooking area and usable space. Balance your specific production needs with size constraints in the kitchen. Different depths available on select model families.

PILOT SAFETY
Direct Spark Ignition lights the burner as demanded by the thermostat, eliminating the need for a standing pilot burner. This feature requires electric power.

CHROME SURFACE
In addition to their exceptional mirror finish, chrome plates do not require seasoning with oil, clean up faster, reduce kitchen heat load, and nearly eliminate flavor transfer.

5 YEAR CHROME SURFACE WARRANTY!

GROOVING
Grooved griddle plates allow sear marks typically associated with charbroilers, without the need for another piece of equipment. Grooving can be modified to your specifications and needs. The grooving option only available on Lang griddles.



Why Chrome?

OUR CHROME GRIDDLE PLATES
LEAD THE INDUSTRY

Full 1" thick T1 Armor-grade steel plate coated with 2 mil thick Hexavalent chrome is the most durable chrome griddle in the marketplace today.

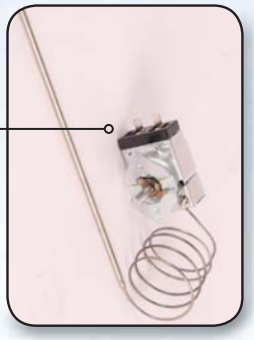
Easy to clean ▪ Cooler working environment
Exceptional release qualities ▪ Reduced flavor transfer
No seasoning required ▪ Looks spectacular in the kitchen!

5YR WARRANTY CHROME

GRIDDLE **THERMOSTAT OPTIONS**

SOLID STATE THERMOSTAT

Electronic controls with thermocouples embedded in the plate material react instantly to surface temperature change, cycling the burner more frequently for more consistent performance. Temperature control ranges from 150-450°F with a surface temperature control ±4°F to set point.



ELECTRIC SNAP-ACTION THERMOSTAT

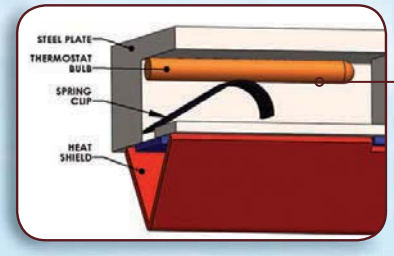
Electric powered controls cycle the burner completely ON-or-OFF as demanded by surface temperature changes. Temperature control ranges from 150-450°F for embedded probes with a surface temperature control ±15°F to set point.

MECHANICAL SNAP-ACTION THERMOSTAT

MECHANICAL controls cycle the burner completely ON-or-OFF as demanded by surface temperature changes. Controls are heat, water and grease resistant, with no power required. Temperature control ranges from 150-550°F for embedded probes with a surface temperature control ±15°F to set point.

MODULATING THERMOSTAT

MECHANICAL diaphragm and probe controls the burner. Controls are heat, water and grease resistant, and require no power. Temperature control ranges from 150-450°F for embedded probes with a surface temperature control ±30°F to set point, ±40°F for bottom mounted.



EMBEDDED THERMOSTAT

Embedded thermostat reacts more quickly to changes on the cooking surface providing better performance than probes on the bottom of the plate.