

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)

ELECTRIC
MODELS 4.0 (240V)

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)

ELECTRIC
MODELS 4.0 (240V)

Embedded No

Thermostat Mechanical Snap-Action

Set Temperature +/- 40°F

Chrome Option No

Warranty 1 Year parts and labor

GRIDDLES

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.

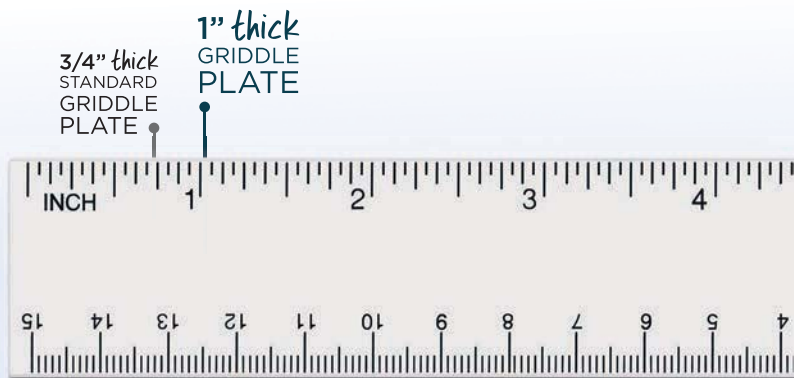


PLATE DEPTH

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

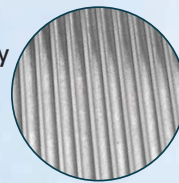
In addition to their exceptional mirror finish, chrome plates do not require seasoning with oil, clean up faster, reduce kitchen heat load, and nearly eliminate flavor transfer.

**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!



GRIDDLE THERMOSTAT OPTIONS

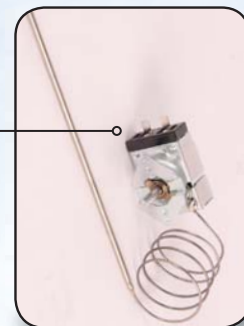


SOLID STATE THERMOSTAT

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 $\pm 4^\circ\text{F}$ 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 $\pm 15^\circ\text{F}$ to set point.

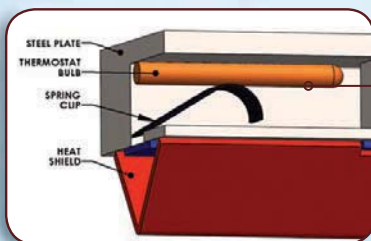


MECHANICAL SNAP-ACTION THERMOSTAT

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 $\pm 15^\circ\text{F}$ 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 $\pm 30^\circ\text{F}$ to set point, $\pm 40^\circ\text{F}$ 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.



For information about
MARINE GRIDDLES

LANG MARINE PRICE LIST

langworld.com/marine-price-list