

Le Griddle Commercial Series



**Trusted by Our Customers for Over 10 Years,
Le Griddle is proud to introduce the newest design in griddling excellence!**

Introducing a New Generation of Griddles after more than a decade of success and continuing improvements, Le Griddle raises the bar with an all-new generation of griddles—designed to deliver greater performance, refined design, and an unmatched cooking experience.

What's New

- New Triple-Layer 6mm Cooking Plate
 - A new high-performance design combining:
 - A cast-iron heat accumulator plate for thermal stability
 - A high-conductivity aluminum diffuser for even heat distribution
 - A 304 stainless steel cooking surface for unbeatable durability & food safety



The result: a more responsive griddle with extremely even heat across the entire surface.

- New Texas Sea Glass Matte Finish
 - Inspired by the tumbled glass of the Texas Gulf Coast and refined by years of shaping, rolling, and tumbling. Exceptionally durable and ultra-smooth like polished sea glass, this matte finish ensures constant contact with food and effortless control over every cook. No coating, no flaking, the **Texas Sea Glass Matte finish** delivers maximum durability, resists marks and scratches more than any other surface, and makes cleaning easier than ever.



Texas Sea Glass

The new Commercial Series Le Griddle also includes:

- Improved internal gas combustion
 - For higher efficiency and better overall performance, while still including the safety gas shutoff via a thermocouple.
- New Exclusive Design
 - A clean, modern aesthetic that integrates seamlessly into any indoor/outdoor kitchen at home or restaurant.
- New Pro Series Removable Front Panel
 - Cleverly conceals and protects grease trays for a cleaner, more refined look.
- Pro Series Smooth Flat Ignition Button
 - Soft control at your fingertips.
- New, large, adjustable feet for stability.



**And proudly Hand-Crafted in Texas!
More Than Ever, "The Best Grill Ever Made Is Not a Grill at all".**