



Le Griddle

A Bold New Standard

The World's Finest Griddle — Elevated



The Le Griddle Story

— From France to Texas —

2005 — *The Search*

I bought my first griddle. It rusted. I bought another. It didn't rust but it didn't perform. As a passionate cook, I wanted powerful, even heat, perfect searing, easy cleaning, and absolute gas safety. It didn't exist.

2010 — *The Invitation*

While visiting France, a friend from Austin, Texas discovered my griddle and said, "You need to bring this to America." That conversation changed everything.

2014 — *A National Stage*

Competed at the World BBQ Championship, Le Griddle gained momentum. That year, we exhibited at HPBExpo, where our first U.S. partnerships began.

2017 - 2019 — *Expansion*

The lineup expanded from compact single-burner models to full three-burner units, with lids, carts, liners, and electric versions. What began as small shipments grew to pallets and eventually full containers. *The foundation was set.*

2023 — *Made In Texas*

Le Griddle proudly became Made in Texas, uniting French engineering heritage with American manufacturing strength, precision, and service.

2006 - 2010 — *The Breakthrough*

Years of testing led to the **Dual Plate System** stainless steel fused to cast iron. It was the cooking experience I had been searching for.

2013 — *Entering the U.S.*

Our first 30" two-burner model launched across America as I introduced Le Griddle through trade shows, demonstrations, and cross-country travel. The beginnings were challenging, but I believed in the product.

2016 — *Texas Growth*

A pivotal Texas distributor embraced the brand. From that moment forward, growth accelerated across the U.S.

2020 — *A Defining Moment*

The global pandemic halted production and shipping for months. It was a challenge but also provided clarity. To strengthen quality, service, and long-term growth, **the next chapter would be written in America.**

2026 — *Raising The Standard*

Everything is bigger in Texas: Building on our multi-layer plate expertise, we launched the Triple Plate with Texas Sea Glass Finish, new Commercial and Pro Series collections and a line of premium accessories.

Le Griddle was born from a simple belief: When the perfect griddle doesn't exist — build it.



— Remy Lampaert
Founder

Le Griddle - A Bold New Standard

Manufactured in the U.S.A. using aerospace-grade manufacturing techniques, every new Le Griddle features our most advanced cooking surface ever. The exclusive patented triple-plate system featuring cast iron, aluminum diffuser, and 304 stainless steel delivers unmatched heat uniformity, exceptional thermal stability, and precise control across the entire cooking surface.

Solid Cast Iron Core

Engineered from ½" thick cast iron to absorb, retain, and distribute heat with maximum thermal efficiency.

Even Heat Across Every Inch

The aluminum diffuser accelerates heat transfer from the cast iron to the 304 stainless steel and improves temperature consistency in areas without burners.



Texas Sea Glass Finish

Exclusive bead-blasting creates a smooth, matte finish reminiscent of Texas sea glass. Engineered for enhanced scratch resistance, the uniform surface helps reduce food sticking, improves searing capability, and makes cleanup easier.

Optimized Fuel Efficiency

Precision Heat Architecture for optimized fuel efficiency. New body construction, new gas valves and a commercial grade Triple Plate help reduce gas consumption by improving heat distribution and efficiency.

COLLECTIONS

Le Griddle offers a complete range of griddles designed for those who demand precision, power, and durability.

Pro Series



The Pro Series sets the benchmark for luxury outdoor griddles. It combines precision heat control with elevated design and modern innovation.

Key Features:

- Patented triple-plate cooking surface
- Available in 3mm or 6mm plate thickness
- Bright integrated halogen cooking lights
- Color-changing LED control knobs
- Drop-down front panel concealing grease trays
- Exclusive bead-blasted matte cooking surface

Available Sizes:

- 16" – 1 burner
- 30" – 2 burners
- 41" – 3 burners

Commercial Series



Sleek, powerful, and purpose-built for performance. The Commercial Series delivers professional results with a streamlined aesthetic, ideal for serious entertainers and commercial environments alike.

Key Features:

- Patented triple-plate cooking surface
- Available in 3mm or 6mm plate thickness
- Removeable front panel with concealed grease trays
- Exclusive bead-blasted matte cooking surface

Available Sizes:

- 30" – 2 burners
- 41" – 3 burners

Electric Series



No gas. No compromise. The Electric Series delivers the same uniform heat performance with powerful 1800W heating zones and precision control.

Key Features:

- Dual plate cooking surface
- Dual heating elements, separately controlled
- 120 V electric (1 plug per burner)
- Adjustable temperature control (0–100%)
- ETL certified

Available Sizes:

- 16" – 1 burner
- 30" – 2 burners

IN THE DETAILS



304 Stainless Steel Housing & Burners

Premium 304 stainless steel housing and commercial grade tubular burners deliver lasting durability and even heat across the cooking surface, built to endure the elements and elevate any outdoor space with a sleek, modern finish.



Bead-Blasted Cooking Surface

Exclusive bead-blasting creates a smooth, matte finish reminiscent of Texas sea glass. Engineered for enhanced scratch resistance, the uniform surface helps reduce food sticking, improves searing capability, and makes cleanup easier.



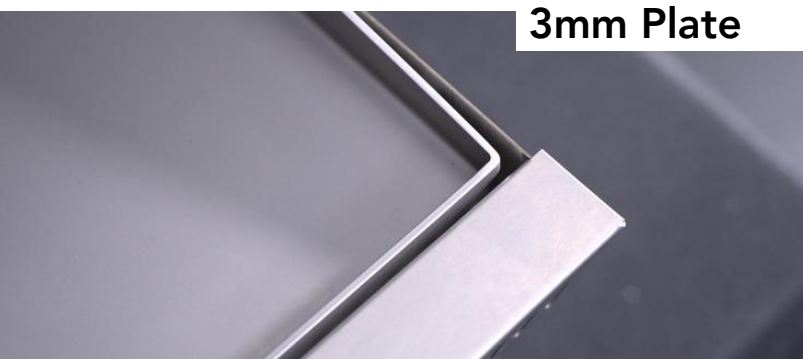
Flexible Fuel & One-Touch Ignition

Easily switch between propane and natural gas to suit your setup, and ignite quickly with a reliable electronic ignition system, no matches, no hassle.

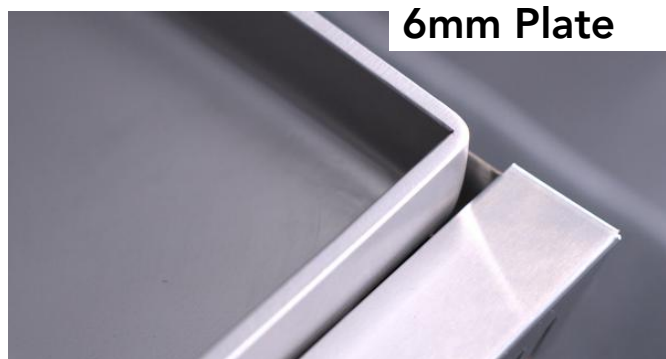


Thermocouple Safety Valve

Automatically cuts gas flow if the flame goes out, built-in peace of mind with every ignition.



3mm Plate



6mm Plate

Patented Performance — Taken Further

For even greater control, the triple plate is available in two stainless steel thicknesses (3 mm or 6 mm) and offered across both Commercial and Pro series griddles.

PRO SERIES GRIDDLES



The Pro Series sets a new benchmark in the industry, combining the patented triple plate with exclusive, high-end features found nowhere else:



Shows burner level at a glance
Color-Changing LED Knobs



Illuminate the cooking surface
Halogen Lighting



Halogen, puddle, and LED controls
Independent Light Controls



Removable grease trays
Hinged Access Panel



Projects onto the ground
Signature Logo Puddle Light



Reliable electronic igniter
Push Button Ignition System

Elevate the Way You Griddle - Outdoors or Indoors

Pro Series gas griddles are available in three sizes and three configurations including built-in, freestanding, or tabletop to fit any indoor or outdoor space. Fueled by natural gas or propane with 9,000 BTU burners. Proudly manufactured in the U.S.A.

Approved for indoor and outdoor use. Certified to ANSI Z21.58 and CSA 1.6 and NSF 4 standards.



Pro Series 40 OML40P3

Compact yet powerful with a 16" cooking surface. Perfect for quick bites, breakfast favorites, or couples who enjoy cooking without taking up extra space.

Pro Series 75 OML75P3 | OML75P6

A versatile 30" cooking surface designed for everyday cooking and entertaining. Plenty of room to sear, sauté, and serve with ease.

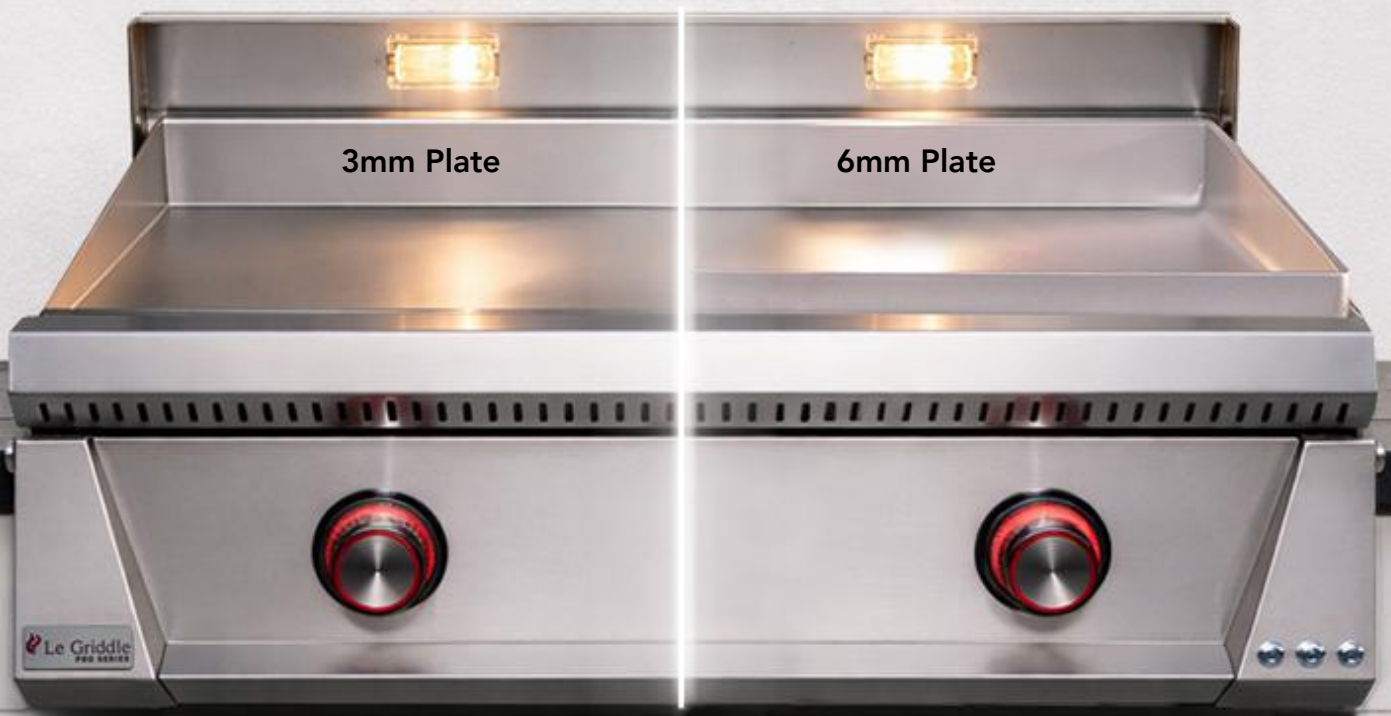


Pro Series 105 OML105P3 | OML105P6

A impressive upgrade with a 41" cooking surface. Built for weekend warriors and griddle enthusiasts ready to cook full meals and feed bigger crowds.

Professional Performance. Designed for Your Home.

All Pro Series griddles come standard with a 3mm cooking plate, with the option to upgrade to 6mm for the 75 and 105. Both deliver exceptional heat retention, durability, and true commercial-quality performance. The thicker 6mm surface provides even greater thermal mass, making it ideal for extended cooking sessions and all-day gatherings.



**Pro 75 & 105 models include a 3mm plate.
Replace the "3" with "6" in the model number for the 6mm plate option.*

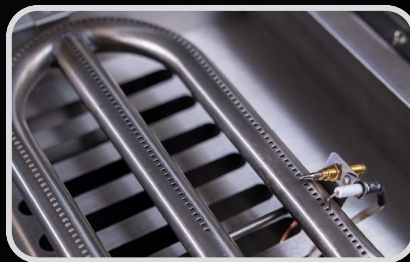
COMMERCIAL GRIDDLES



The Commercial Series delivers pure efficiency, ideal for restaurants, serious griddle enthusiasts, and residential users who demand professional results with high end features:



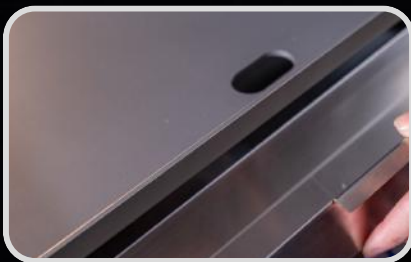
Tabletop mounting
Large Adjustable Feet



9,000 BTU's Each
Stainless Steel U-Shape Burners



Reliable electronic igniter
Push Button Ignition System



Easy Clean. Dishwasher-safe
Removable Grease Trays



Cooking plate with grease holes
Clean Up Easy



Quick grease tray access.
Removable Access Panel

Crafted for Culinary Professionals

Commercial Series gas griddles are offered in two sizes and three configurations including built-in, freestanding, or tabletop models designed for both indoor and outdoor spaces. Fueled by natural gas or propane with 9,000 BTU burners and proudly manufactured in the U.S.A. Built for demanding kitchens that rely on precision every day.

Approved for indoor and outdoor use.

Certified to ANSI Z21.58 and CSA 1.6 and NSF 4 standards for commercial use.



Commercial Series 75 OML75C3 | OML75C6

Designed for efficiency and versatility, delivers balanced, reliable performance in a streamlined footprint—ideal for kitchens that demand precision, consistency, and everyday durability.

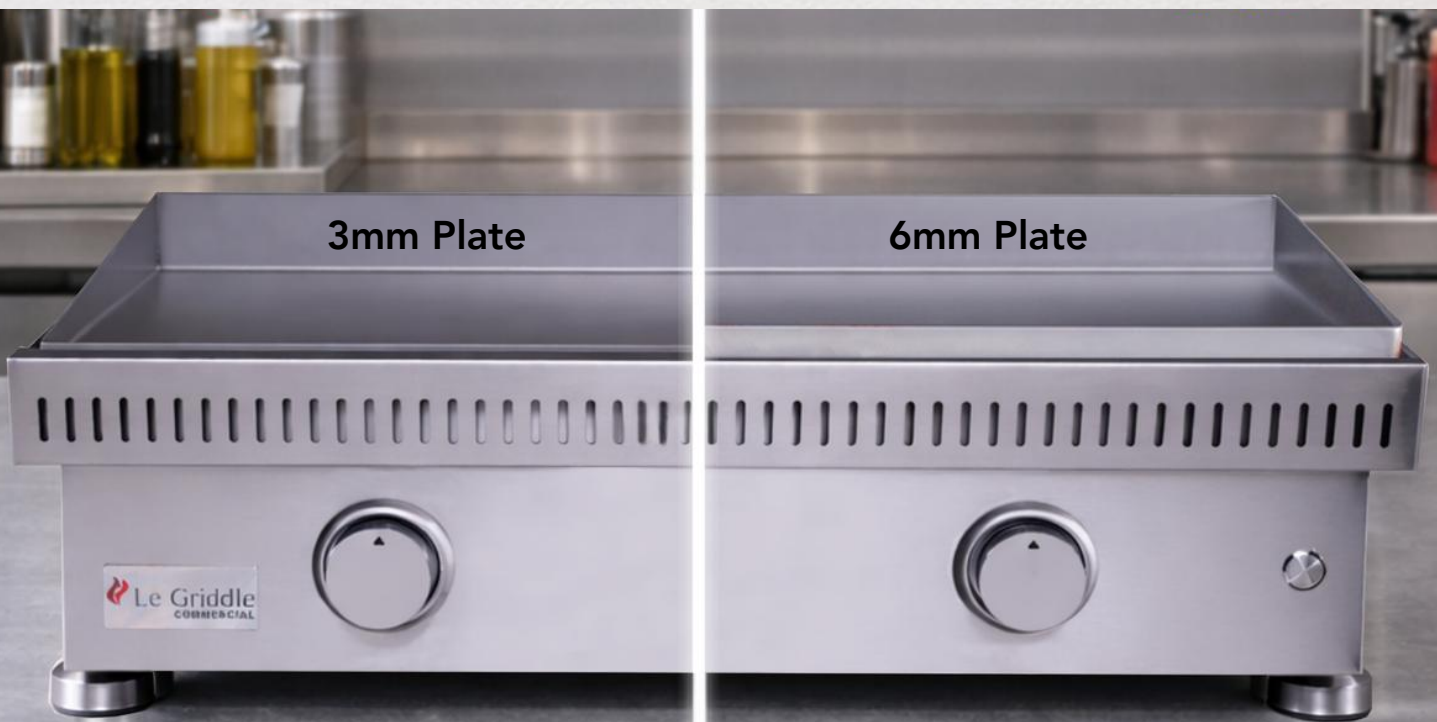
Commercial Series 105 OML105C3 | OML105C6

Engineered for high-demand kitchens, refined design with uncompromising performance crafted for restaurants, caterers, and home chefs who expect professional-grade results every time.



Built for Commercial Kitchens. Engineered for Professional Use.

All Commercial Series griddles come standard with a 6mm cooking plate, built for high-volume cooking and demanding environments. For those who prefer a lighter surface, a 3mm plate option is also available. Both deliver exceptional heat retention, durability, and true commercial-quality performance, while the thicker 6mm plate provides greater thermal mass ideal for continuous cooking.



**Commercial models include a 6mm plate. Replace the "6" with "3" in the model number for the 3mm plate option.*

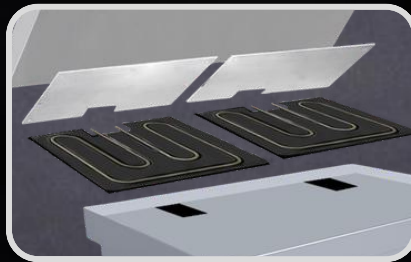
ELECTRIC GRIDDLES



The Electric Series delivers refined efficiency for indoor kitchens, commercial spaces, and serious cooks who want professional results without gas. Precision control and premium features come standard.



0-100 Adjustable Heat
Precision Power Control



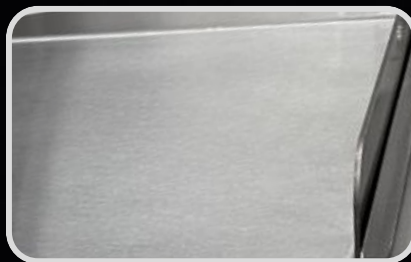
Advanced Electric System
1800W Heating Zones



Effortless Ignition
Push to Light Ignition



Easy Clean. Dishwasher-safe
Removable Grease Tray



304 Stainless Steel Brushed #4
Cooking Surface



Tabletop mounting
Adjustable Feet

Precision. Power. Possibility.

Electric Series griddles are offered in two sizes and multiple configurations including built-in, freestanding, or tabletop models designed for both indoor and outdoor spaces. Powered by 1800W heating zones, they deliver precise, even heat without the need for gas. Proudly manufactured in the U.S.A.

Designed for indoor and outdoor use. Certified to UL 197, UL 1026, and NSF 4 standards.



Electric Series 40 GEE40

Compact and convenient with a 16" cooking surface. Perfect for patios, balconies, or indoor spaces where gas isn't an option but performance still matters. Plugs into a single standard 120V outlet.

Electric Series 75 GEE75

All electric versatility with a spacious 30" cooking surface. Perfect for families or entertaining, delivering generous cooking space with no gas line required. Powered by two 120V plugs for extra performance.



Plug In. Heat Up. Griddle like a Pro.

Electric griddles eliminate the need for a gas line and are ETL certified for both indoor and outdoor use. Each unit features powerful 1800W heating zones that deliver consistent, even performance. With simple setup and no complicated installation, reliable cooking is ready wherever you need it.



PREP TO PROTECTION



Portable Carts

Refer to back page for model #

Crafted from durable 304 stainless steel, these carts are built for outdoor performance. Folding side shelves provide added prep space, while locking swivel casters allow for smooth mobility and stability. Integrated storage keeps tools within reach.



*GEE40 shown with GFLID40 & GFCART40



Covers

Refer to back page for model #

Protect your griddle from sun, rain, and debris with durable vinyl covers designed to keep it looking and performing like new.



From **prep to protection**, these essentials enhance your cooking experience, protect your investment, and keep your outdoor kitchen looking polished. Built from durable stainless steel for long-lasting performance.

Trim Kits create a clean, built-in finish, while **Insulating Liners** provide safe installation in combustible cabinets. **Lids** shield your cooking surface from the elements, and custom-fit covers keep your griddle ready year-round.



Trim Kits

Refer to back page for model #

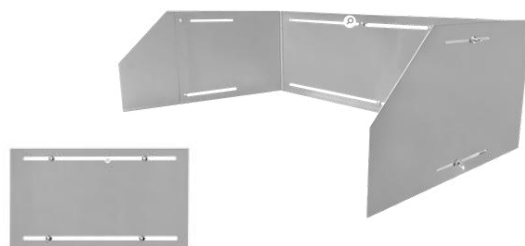
Give your outdoor kitchen a polished, built-in look. Made from 304 stainless steel, these trim kits add a sleek, professional finish to your griddle setup.



Insulating Liners

Refer to back page for model #

Building your griddle into a cabinet with combustible materials? These heavy-duty 304 stainless steel liners provide the safety and strength you need and the peace of mind you want.



Universal Wind Guard + Extension LGUWG | LGUWGE

Shields burners from strong winds in breezy environments like coastal areas, balconies, or open outdoor kitchens. Helps maintain steady heat and allows for cooking at lower settings. The custom-fit design simply sits around the griddle for easy placement.

All 105 models require the extension kit.



Lids

Refer to back page for model #

Keep your griddle protected and ready for every cook. Crafted from 304 stainless steel, these lids shield against the elements while maintaining a clean, refined look.



Pro Series Black Panel Accent

Refer to griddle page for model #

Upgrade your Pro Series griddle with a bold, refined touch. Crafted from durable 304 stainless steel and powder coated in a sleek matte black finish, these front panel options deliver a clean, modern look built to last.



*OML75P3 shown with OMLLID75 & OML75BLKPNL

ACCESSORIES

Professional-grade accessories engineered for performance and durability. Many tools are crafted from stainless steel, while select pieces feature our signature diamond-textured handles for superior control. Dishwasher-safe components simplify cleanup so you can cook with confidence, meal after meal.

Cooking Dome - LGCDXL

Traps heat and moisture for melting, steaming, and splatter control. Includes an integrated temperature gauge and a rack for warming pizzas, breads, and more.



Squeeze Bottle - LGBBT

30 oz BPA-free bottle with an opaque black body to protect light-sensitive oils and a clear viewing window for easy monitoring. Includes two interchangeable lids.



Cleaning Kit - LGCLEAN

Keep your griddle ready for every cook. Includes handle and three replacement scour pads.



Replacement Scour Pads - LGCKR

Heavy-duty pads remove buildup without damaging the surface. Compatible with the cleaning handle. Includes 10 pads.



Warming Rack - LGUWR

13" rack expands your cooking surface while keeping food warm. Removable feet allow compact storage, and end slots connect multiple racks for larger griddles.



Taco Racks - LGTR

Holds up to ten tacos upright for easy filling and serving. Constructed with silicone handles for safe transport. Ideal for tacos, desserts, and crepes.



Grease Tray Liners - LGTRAY20

Disposable aluminum liners fit neatly into the grease tray to reduce mess and simplify cleanup. Includes 20 liners.



Silicone Gloves - LGG

Heat-resistant silicone gloves with soft cotton lining for comfort and a secure grip when handling hot cookware or cleaning your griddle.





TOOLS THAT WORK AS HARD AS YOUR GRIDDLE

Angled Scraper - LGAS

Angled scraper with a beveled edge for scraping and easy food handling.



Bench Scraper - LGBS

An essential multi-purpose tool for prep and cleanup. The crafted blade effortlessly chops and scrapes cooked-on food with ease.



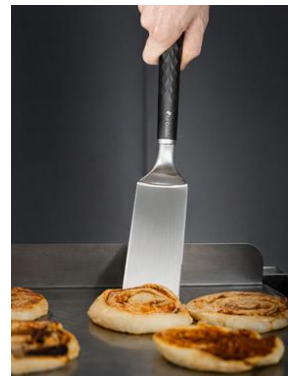
Scoop Spatula - LGGSS

Durable scoop spatula with a large 7" shovel style head for moving and serving generous portions.



Long Spatula - LGLS

7" head with three beveled edges and one serrated edge for versatile lifting, flipping, and cutting.



Square Spatula - LGSQS

Rigid 4" square spatula features three precision-beveled edges for effortless lifting, chopping, and scraping.



Large Tongs - LGLT

Designed for comfort and control, these stainless steel tongs feature a soft, non-slip grip, sturdy construction, and a locking mechanism for compact storage.



Burger Press - LGBPXL

6" square burger press ideal for burgers, sandwiches, and more. The weighted design applies even pressure for a consistent sear that locks in flavor.



Cooking Kit - LGCK

Every great griddle starts with the right tools. This durable set includes (2) long spatulas, (1) square spatula, and (1) set of large tongs for effortless prep, cooking, and serving.





Le Griddle offers one of the best warranties in the industry:

Series	Residential	Apartments / Multi-Family Use	Commercial / Restaurant Use
Pro Series			
3mm Plate	Lifetime Warranty	1 Year Warranty	1 Year Warranty
6mm Plate			
Body			
Burners + Valves			
Electronics			
Commercial Series			
3mm Plate	Lifetime Warranty	1 Year Warranty	1 Year Warranty
6mm Plate		10 Year Warranty	10 Year Warranty
Body	5 Year Warranty	5 Year Warranty	5 Year Warranty
Burners + Valves	10 Year Warranty	1 Year Warranty	1 Year Warranty
Electronics	1 Year Warranty		
Electric Series			
Plate	Lifetime Warranty	No Warranty	No Warranty
Body			
Burners + Valves	10 Year Warranty		
Electronics	1 Year Warranty		
Accessories			
Carts	10 Year Warranty	1 Year Warranty	1 Year Warranty
Trim Kits & Liners			
Lids			
Covers	1 Year Warranty		
Cooking Accessories	1 Year Warranty		

This warranty does not cover normal surface corrosion, discoloration, scratches, or surface rust that may occur over time. Improper maintenance, exposure to salt spray, chemicals, or pesticides may affect the appearance and integrity of the product’s components and are not covered under warranty. Failure to follow the instructions outlined in the owner’s manual may also void warranty coverage.

This non-transferable warranty is limited to a one-time replacement of original defective parts and does not include shipping or labor costs associated with the removal or installation of replacement parts.

The original owner must retain and provide proof of purchase when submitting a warranty claim.

Product registration is not required.

Le Griddle Technical Details:

Model Number	Lid	Liner	Trim Kit	Cart	Lid Cover	Plate Cover	Cart Cover	Black Panel
OML40P3	OMLLID40	GFLINER40	GFFRAME40	GFCART40	OMLLIDCOVER40	PROPLATECOVER40	OMLCARTCOVER40	OML40BLKPNL
OML75P3	OMLLID75	GFLINER75	GFFRAME75	GFCART75	OMLLIDCOVER75	PROPLATECOVER75	OMLCARTCOVER75	OML75BLKPNL
OML75P6	OMLLID75	GFLINER75	GFFRAME75	GFCART75	OMLLIDCOVER75	PROPLATECOVER75	OMLCARTCOVER75	OML75BLKPNL
OML105P3	OMLLID105	GFLINER105	GFFRAME105	GFCART105	OMLLIDCOVER105	PROPLATECOVER105	OMLCARTCOVER105	OML105BLKPNL
OML105P6	OMLLID105	GFLINER105	GFFRAME105	GFCART105	OMLLIDCOVER105	PROPLATECOVER105	OMLCARTCOVER105	OML105BLKPNL
OML75C3	OMLLID75	GFLINER75	GFFRAME75	GFCART75	OMLLIDCOVER75	COMPLATECOVER75	OMLCARTCOVER75	-
OML75C6	OMLLID75	GFLINER75	GFFRAME75	GFCART75	OMLLIDCOVER75	COMPLATECOVER75	OMLCARTCOVER75	-
OML105C3	OMLLID105	GFLINER105	GFFRAME105	GFCART105	OMLLIDCOVER105	COMPLATECOVER105	OMLCARTCOVER105	-
OML105C6	OMLLID105	GFLINER105	GFFRAME105	GFCART105	OMLLIDCOVER105	COMPLATECOVER105	OMLCARTCOVER105	-
GEE40	GFLID40	GFLINER40	GFFRAME40	GFCART40	GFLIDCOVER40	GFPLATECOVER40	GFCARTCOVER40	-
GEE75	GFLID75	GFLINER75	GFFRAME75	GFCART75	GFLIDCOVER75	GFPLATECOVER75	GFCARTCOVER75	-



Visit LeGriddle.com for more information on using, servicing, or cooking on your new Le Griddle.