

| DISPLAY COOKING AT A GLANCE | ROTISSERIE OVENS | INDUCTION RANGES/HOT TOPS | BRICK/ OPEN-HEARTH OVENS | DROP-IN GRIDDLES [TEPPANYAKI] | CHEF/ISLAND SUITES |
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| Defining characteristics | Multiple, rotating horizontal or vertical spits inside glass front-lighted display case | Small, glass-topped cooktop, flush mounted in low base or work surface | Large, built-in brick-lined ovens, often arched, with flat deck and faced with bricks or decorator materials | Large, flat griddle plate mounted flush with display counter or table top | Multi-station cooking & prep center with ranges, broilers, grills, plus built-in refrigeration & storage |
| Types & sizes | Countertop (4-16 whole chickens); floor models (12-72 whole chickens) | Single portable units; multiple units built in to base cabinet | Round & rectangular cook compartments (3-8 foot); some stackable | 2-6-foot wide | Rectangular & oval custom modular designs; typically large |
| Heat source | Gas, electric, wood & combos | Electric only | Mostly gas, some wood & electric | Most are electric | Gas, electric and gas/electric combo |
| Advantages | Very showy with movement, fire & aromas; no product tending | Little radiated heat; no open flames; easy to clean | Even heating; direct cooking without pans; old-world look | Clean, uncluttered look; easier cleaning; seating around griddle | Impressive, professional look; fewer steps; staff communication |
| Disadvantages | Difficulty and length of cleaning; longer cook times; large size | Slower to heat; must use ferrous metal pans; less "show" without flames | Large size; high construction & installation costs; a permanent, built-in fixture | Must be cleaned more often; ventilation/hood essential | High first cost; big space requirements; mid-kitchen ventilation issues |
| Optimum applications | Whole chickens, other poultry & ribs; good for steakhouses, BBQ concepts & C-stores | Single portion pastas; stir-fries; soups; crepes and omelets to order | Gourmet pizza; craft-baked breads, rolls & desserts; some seafood | Display cooking of burgers & other proteins; Japanese steakhouse | Cooking-to-order; fine dining; hotel, casino & theme restaurants |