

GRIDDLES AT A GLANCE	COUNTERTOP MODELS	FLOOR MODELS	DROP-IN & TEPPANYAKI	MONGOLIAN	2-SIDED OR "CLAMSHELL"	PANINI OR SANDWICH
Defining Characteristics	18-in. plate depth, mounted on 4-in. legs, often in battery with other matching tabletop equipment	Powerful blower in cooking compartment, split doors with viewing windows, multi-pan racks	Stand, cabinet base or even range-top mounted; typically deeper with a thicker plate	Big round griddle with no sides or splashes; plate is 3-in. thick	A base griddle with upper plate(s) or platens hinged off the rear splash	Small 2-sided countertop unit, typically with grooved plates or a choice of flat or grooved plates
Sizes/Stacking	12, 18, 24, 36, 48 and some 60 and 72 in.	24, 36, 48, 60, 72 and some 30 and 84 in.	24, 36, 48, 60 and 72 in.	48 to 60 in. diameter	24, 36, 48, 60 and 72 in.; 12 or 24 in. upper plates	Typically 12 and (twin) 24 in.
Energy Options	Electric, gas and steam hybrids	Electric, gas and steam hybrids	Electric, gas and steam hybrids	Gas only	Gas/electric or gas/gas	Electric only
Advantages	Compact, countertop design; can be matched with broilers and hot tops	Heavy-duty construction; can be incorporated on or with range batteries	Clean, flush-mounted design looks good and can be integrated into solid surface islands	Showy and unique; very high heat output to speed cooking	Fast cook times, low skill level required, no product turning required	Relatively cheap, compact units with lower power usage; may not require hood ventilation
Disadvantages	Lower production capacity; not as durable	Physically larger/deeper, requires more power and ventilation	No side or rear splashes	Large size and high heat output; no sides or splashes	Limited to uniform size and thickness products	Small and not capable of true grilling, more of a toaster; many are EU imports