



Le Griddle

A Bold New Standard

The World's Finest Griddle — Elevated



Le Griddle
PRO SERIES

 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 same 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 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

- A personal thank you to Kris, Gilles, and Jeff. The Lord placed you on my path for this success. -

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 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 aluminium diffuser accelerates the heat transmission from the cast iron to the stainless steel 304 and improves the temperature in the no burner zones.



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 Commercial grade Triple Plate helps to 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. Built in the USA and powered by our patented triple-plate cooking surface, it combines precision heat control with elevated design and modern innovation.

Key Features:

- Patented triple-plate system
- Available in 3mm or 6mm stainless steel cooking surface
- 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
- 120V electric (1 plug per burner)
- Adjustable temperature control (0–100%)
- ETL certified

Available Sizes:

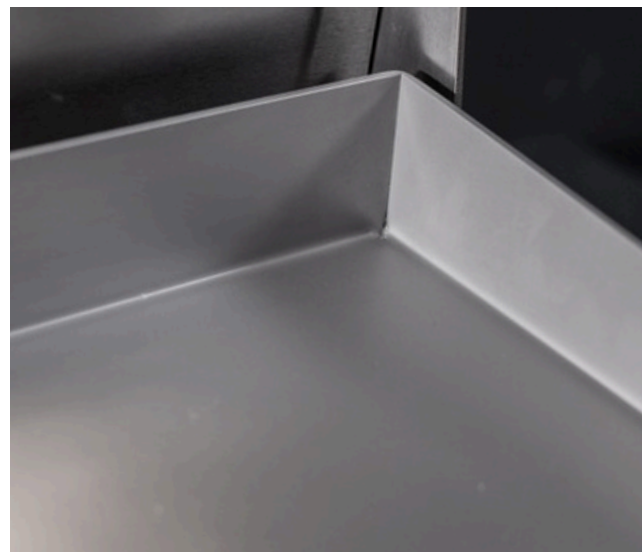
- 30" – 2 burners
- 41" – 3 burners

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.



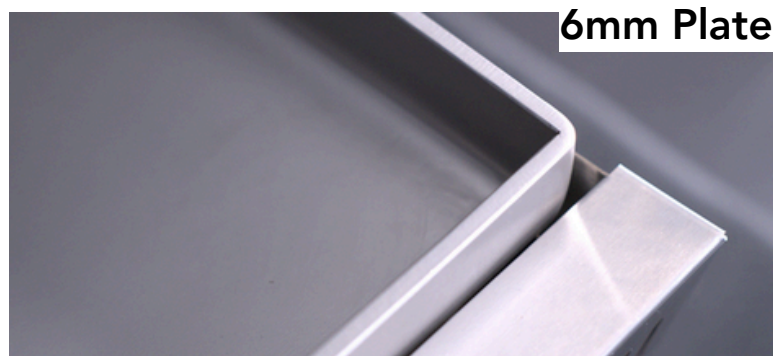
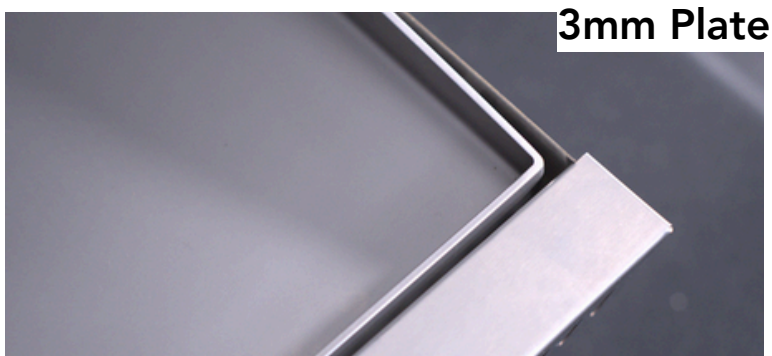
Flexible Fuel & One-Touch Ignition

Easily switch between propane and natural gas to suit your setup, and fire up fast with a reliable electronic igniter, no matches, no hassle.



Thermocouple Safety Valve

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



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
Sure-Strike Ignition System

Elevate the Way You Griddle Outdoors or Indoors

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



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

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

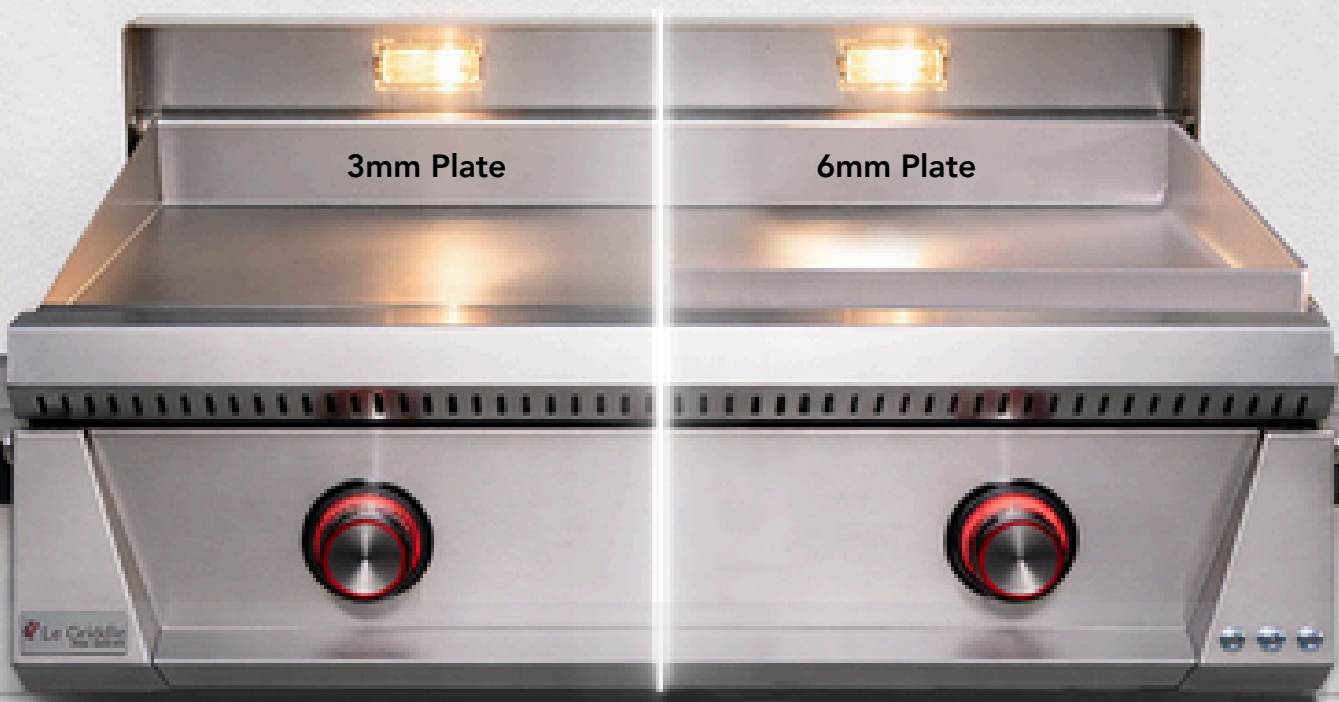


Pro Series 105 - OML105P3

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

Built for Commercial Kitchens. Designed for Your Backyard.

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



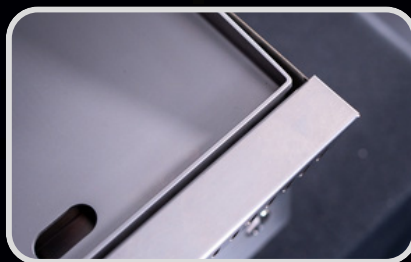
Stainless Steel U-Shape Burners
9,000 BTU's Each



Reliable electronic igniter
Sure-Strike 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—built-in, freestanding, or tabletop—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., the Commercial Series is built for demanding kitchens that rely on precision every day.



Commercial Series 75 - 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 - 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.



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.

3mm Plate



6mm Plate



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

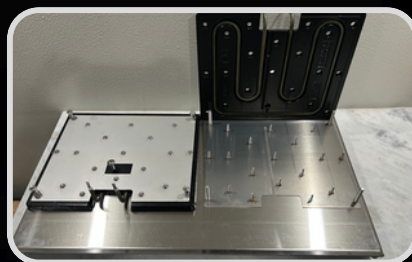
ELECTRIC GRIDDLES



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 Power
Power Changing



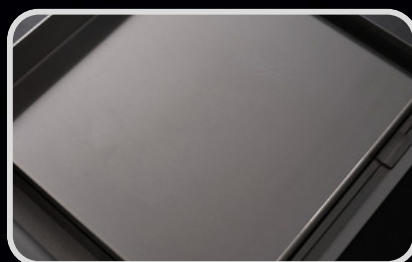
Electric Mechanism
Halogen Lighting



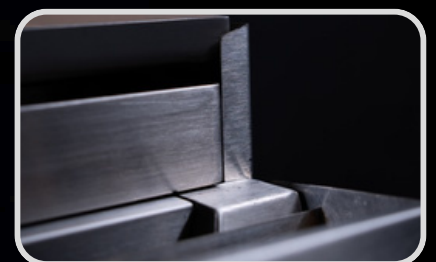
Easy light
Push to Light Ignition



Easy Clean. Dishwasher-safe
Removable Grease Trays



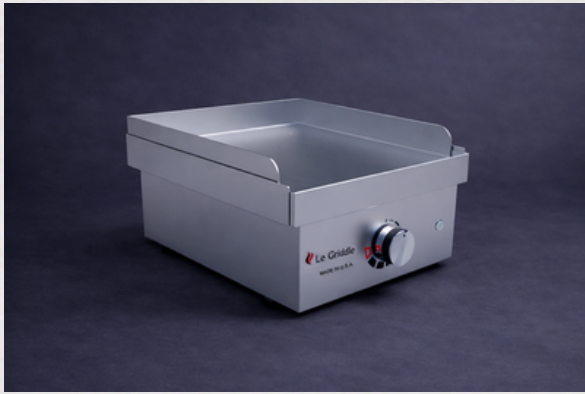
Cooking Surface
Cooking Surface



Quick grease tray access.
Removable Access Panel

Plug In. Fire Up. Cook Anywhere.

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.



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.



Power it up

The electric griddles need no gas line, indoor or outdoor ETL certified. 1800W heating zones No complicated install. Just effortless performance, anywhere you need it.



PREP TO PROTECTION



Le Griddle accessories make cooking easier, protect your investment, and keep your outdoor kitchen looking sharp. Built from durable stainless steel, each piece delivers the same quality and style as our griddles.

Trim Kits create a clean, built-in finish, while **Insulating Liners** provide the safety you need when installing into combustible cabinets. **Lids** protect your cooking surface from the elements, and custom-fit **covers** keep your griddle ready year-round.

Portable Carts -

Refer to back page for model #

Crafted from durable 304 stainless steel with a brushed finish, Le Griddle carts are built for outdoor performance. Two folding side shelves provide convenient prep space and support up to 20 lbs each. Four swivel casters, two with locks, allow easy mobility and secure positioning, while integrated storage keeps tools and accessories within reach.



Covers -

Refer to back page for model #

Shield your griddle from sun, rain, and debris with our durable vinyl covers — keeping it looking great and performing like new for years to come.



Trim Kits –

Refer to back page for model #

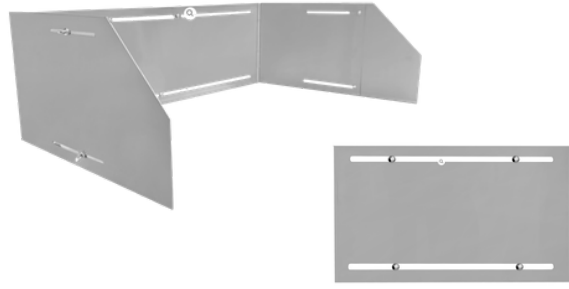
Give your outdoor kitchen a polished, built-in look. Made from 304 stainless steel, these trim kits add a sleek, professional finish to your griddle setup.



Insulating Liners –

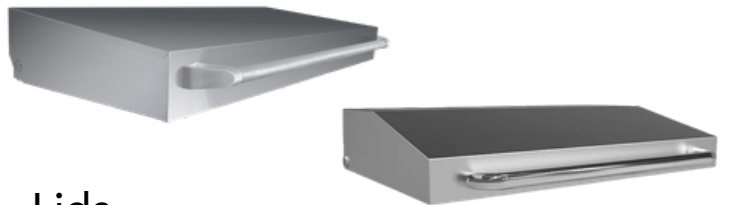
Refer to back page for model #

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 - LGUWG Extension - LGUWGE

Shields burners from strong winds in breezy environments like coastal areas, balconies, or open outdoor kitchens. Helps maintain steady heat and allows cooking at lower settings. The custom-fit design simply sits around the griddle for easy placement. *105 and 160 models require the extension kit.*



Lids –

Refer to back page for model #

Keep your griddle surface protected and ready for the next meal. Our 304 stainless steel lids brush finish #4 shield against the elements while adding a stylish touch when not in use.



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.

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.

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.



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.



Cleaning Kit - LGCLEAN

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



Replacement Scour Pads - LGCKR

Heavy-duty black pads remove cooked on buildup without damaging the surface. Compatible with the Le Griddle cleaning handle. Includes 10 pads.



Warming Rack - LGUWR

13" rack expands your cooking surface while keeping food elevated and warm. Removable feet allow compact storage, and integrated end slots let you connect multiple racks for large 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.



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.



Grease Tray Liners - LGTRAY20

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





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

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

Lifetime Warranty on all gas and electric cooking surfaces and burners

10-Year Warranty on all other parts

All products are warranted free from manufacturer defects to the original owner.

No registration required. Non-transferable.

Covers a one-time replacement of defective parts
(shipping and labor not included).

Proof of purchase is required.

Model Number	Lid	Liner	Trim Kit	Cart	Lid Cover	Plate Cover	Cart Cover
OML40P3	OMLLID40	GFLINER40	-	GFCART40	OMLLIDCOVER40	PROPLATECOVER40	OMLCARTCOVER40
OML75P(3/6)	OMLLID75	GFLINER75	-	GFCART75	OMLLIDCOVER75	PROPLATECOVER75	OMLCARTCOVER75
OML105P(3/6)	OMLLID105	GFLINER105	-	GFCART105	OMLLIDCOVER105	PROPLATECOVER105	OMLCARTCOVER105
OML75C(3/6)	OMLLID75	GFLINER75	GFFRAME75	GFCART75	OMLLIDCOVER75	COMPLATECOVER75	OMLCARTCOVER75
OML105C(3/6)	OMLLID105	GFLINER105	GFFRAME105	GFCART105	OMLLIDCOVER105	COMPLATECOVER105	OMLCARTCOVER105
GEE40	GFLID40	GFLINER40	GFFRAME40	GFCART40	GFLIDCOVER40	GFPLATECOVER40	GFCARTCOVER40
GEE75	GFLID75	GFLINER75	GFFRAME75	GFCART75	GFLIDCOVER75	GFPLATECOVER75	GFCARTCOVER75

Cutout Dimensions (Inches)

Model NG & LP	Width	Depth	Height
GFE40 / GEE40	14 3/4	16 3/4	5 3/4
GFLINER40	17 1/2	17 1/2	7 1/4
GFFRAME40	14 7/8	-	5 9/16
GFE75 / GEE75	28 3/4	16 3/4	5 3/4
GFLINER75	31 1/2	17 1/2	7 1/4
GFFRAME75	28 7/8	-	5 9/16
GFE105	40 1/2	16 3/4	5 3/4
GFLINER105	43	17 1/2	7 1/4
GFFRAME105	40 1/2	-	5 9/16
GFE160	60 1/4	16 5/8	5 1/2
GFLINER160	62 1/8	17 5/8	7 5/8
GFFRAME160	60 5/16	-	5 3/4



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



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

Lifetime Warranty on all gas and electric cooking surfaces and burners

10-Year Warranty on all other parts

All products are warranted free from manufacturer defects to the original owner.

No registration required. Non-transferable.

Covers a one-time replacement of defective parts
(shipping and labor not included).

Proof of purchase is required.



Cutout Dimensions (Inches)

Model NG & LP	Width	Depth	Height
GFE40 / GEE40	14 3/4	16 3/4	5 3/4
GFLINER40	17 1/2	17 1/2	7 1/4
GFFRAME40	14 7/8	-	5 9/16
GFE75 / GEE75	28 3/4	16 3/4	5 3/4
GFLINER75	31 1/2	17 1/2	7 1/4
GFFRAME75	28 7/8	-	5 9/16
GFE105	40 1/2	16 3/4	5 3/4
GFLINER105	43	17 1/2	7 1/4
GFFRAME105	40 1/2	-	5 9/16
GFE160	60 1/4	16 5/8	5 1/2
GFLINER160	62 1/8	17 5/8	7 5/8
GFFRAME160	60 5/16	-	5 3/4



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

SPECS

Model Number	Lid	Liner	Trim Kit	Cart	Lid Cover	Plate Cover	Cart Cover
OML40P3	OMLLID40	GFLINER40	-	GFCART40	OMLLIDCOVER40	PROPLATECOVER40	OMLCARTCOVER40
OML75P3	OMLLID75	GFLINER75	-	GFCART75	OMLLIDCOVER75	PROPLATECOVER75	OMLCARTCOVER75
OML75P6	OMLLID75	GFLINER75	-	GFCART75	OMLLIDCOVER75	PROPLATECOVER75	OMLCARTCOVER75
OML105P3	OMLLID105	GFLINER105	-	GFCART105	OMLLIDCOVER105	PROPLATECOVER105	OMLCARTCOVER105
OML105P6	OMLLID105	GFLINER105	-	GFCART105	OMLLIDCOVER105	PROPLATECOVER105	OMLCARTCOVER105
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

Model Number	Lid	Liner	Trim Kit	Cart	Lid Cover	Plate Cover	Cart Cover
OML40P3	OMLLID40	GFLINER40	-	GFCART40	OMLLIDCOVER40	PROPLATECOVER40	OMLCARTCOVER40
OML75P(3/6)	OMLLID75	GFLINER75	-	GFCART75	OMLLIDCOVER75	PROPLATECOVER75	OMLCARTCOVER75
OML105P(3/6)	OMLLID105	GFLINER105	-	GFCART105	OMLLIDCOVER105	PROPLATECOVER105	OMLCARTCOVER105
OML75C(3/6)	OMLLID75	GFLINER75	GFFRAME75	GFCART75	OMLLIDCOVER75	COMPLATECOVER75	OMLCARTCOVER75
OML105C(3/6)	OMLLID105	GFLINER105	GFFRAME105	GFCART105	OMLLIDCOVER105	COMPLATECOVER105	OMLCARTCOVER105
GEE40	GFLID40	GFLINER40	GFFRAME40	GFCART40	GFLIDCOVER40	GFPLATECOVER40	GFCARTCOVER40
GEE75	GFLID75	GFLINER75	GFFRAME75	GFCART75	GFLIDCOVER75	GFPLATECOVER75	GFCARTCOVER75