
Le Griddle
A Bold New Standard
The World's Finest Griddle — Elevated
*OML105P3 & OML105BLKPNL Shown

Built from a simple belief:

When the perfect griddle doesn't exist — build it.



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.

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.

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.

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.

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.

2016 — Texas Growth

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

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.

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.**

2023 — Made In Texas

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

2026 — Raising The Standard

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



— Remy Lampaert
Founder

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

DESIGN IN THE DETAILS



Patented Triple-Plate System

The aluminum diffuser accelerates heat transfer from the cast iron to the 304 stainless steel cooking plate, improving temperature consistency across areas without direct burner heat.



Solid Cast Iron Core

Engineered from ½" thick cast iron to efficiently absorb, retain, and distribute heat, delivering exceptional thermal stability and consistent cooking temperatures across the entire surface.

MADE IN TEXAS



304 Stainless Steel Housing & Burners

Durable housing and tubular burners built for lasting performance.



Texas Sea Glass Finish

The bead-blasted matte surface enhances scratch resistance, supports consistent searing, and allows for easy cleanup.



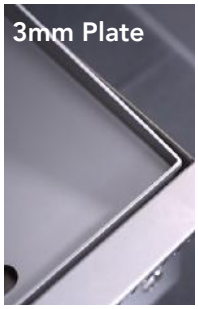
Flexible Fuel & One-Touch Ignition

Choose propane or natural gas with reliable electronic ignition.



Thermocouple Safety Valve

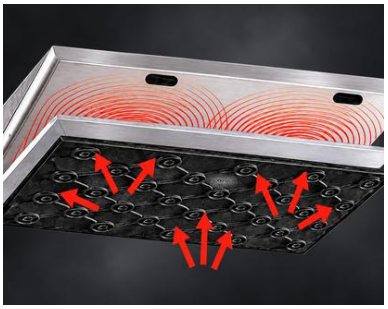
Automatically cuts gas flow if the flame goes out.





Choice of Cooking Surface Thickness

Available in two stainless steel thicknesses (3mm or 6mm) across both Commercial and Pro series griddles.



Optimized Fuel Efficiency

Precision Heat Architecture improves heat distribution to help reduce gas consumption.

GAS GRIDDLES

Crafted with premium 304 stainless steel housing, burners, and cooking plates, Le Griddle gas griddles combine exceptional performance, precise heat control, and enduring durability to elevate the culinary experience, from the heart of your home to your outdoor retreat.



*Shown with 3mm cooking plate

Pro Series

The Pro Series combines precise heat control with elevated design and premium features for an exceptional cooking experience.

Key Features:

- Patented triple-plate cooking surface
- 3mm or 6mm plate options
- Integrated halogen cooking lights
- Color-changing LED control knobs
- Drop-down front panel, concealing grease trays
- Bead-blasted matte cooking surface

Available Sizes:
16 inch · 1 Burner | 30 inch · 2 Burners | 41 inch · 3 Burners



*Shown with 6mm cooking plate

Commercial Series

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

Key Features:

- Patented triple-plate cooking surface
- 3mm or 6mm plate options
- Removable front panel, concealing grease trays
- Bead-blasted matte cooking surface

Available Sizes:
30 inch · 2 Burners | 41 inch · 3 Burners

All models include adjustable leveling feet for stable tabletop placement.

ELECTRIC GRIDDLES

Experience the convenience of electric cooking with precise temperature control, indoor and outdoor versatility, and durable 304 stainless steel construction throughout the housing and cooking plate.

WHILE SUPPLIES LAST



Wee Series

No gas. No compromise. The Electric Series delivers the same consistent, even heat performance with a powerful 1800 W heating zone and precise temperature control.

Key Features:

- Patented dual plate cooking surface
- Single heating element
- 120 V electric
- Adjustable temperature control (0–100%)
- #4 brushed stainless steel cooking plate
- ETL certified

Available Size:
16 inch · 1 Burner

NEW



*Shown with 3mm cooking plate

Commercial Electric

The Commercial Electric brings the updated design of our Commercial Gas Series to electric cooking. A 3mm bead-blasted cooking plate, improved grease tray design, and dual heating elements combine practical functionality with streamlined Commercial Series styling.

Key Features:

- Patented triple-plate cooking surface
- 3mm bead-blasted cooking plate
- Dual heating elements, separately controlled
- Two 120 V plugs (one per heating element)
- Adjustable temperature control (0–100%)
- ETL certified

Available Size:
30 inch · 2 Burners

All models include adjustable leveling feet for stable tabletop placement.

Exceptional cooking starts with thoughtful design

PRO SERIES GRIDDLES



*OML105P3 shown



Made for Indoor & outdoor use

Any Cooking Space



Housing, burners & cook plate

304 S.S. Construction



Automatic Gas Shutoff

Thermocouple Safety Valve



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



Bead-blasted cooking surface

Texas Sea Glass Matte Finish

From Indoor Kitchens to Outdoor Living

Pro Series gas griddles come in three sizes and are available in built-in, freestanding, or tabletop configurations for indoor and outdoor kitchens.Available in natural gas or propane, each model delivers 9,000 BTUs per burner and combines lasting 304 stainless steel construction with American-made craftsmanship.

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



*Shown with 3mm cooking plate

Pro Series 40

OML40P3

- **Cooking Plate Thickness**: 3mm
- **Cooking Surface Size**: 15" Wide x 16" Deep
- **Gas Type**: Natural Gas or Propane Gas
- **Total Cooking Power**: 9,000 BTU's
- **Burners**: 1 U-Shape Burner, 9,000 BTU's
- **Construction**: 304 Stainless Steel Housing, Cook Plate and Burner



*Shown with 3mm cooking plate

Pro Series 75

OML75P3 | OML75P6

- **Cooking Plate Thickness**: 3mm | 6mm
- **Cooking Surface Size**: 29" Wide x 16" Deep
- **Gas Type**: Natural Gas or Propane Gas
- **Total Cooking Power**: 18,000 BTU's
- **Burners**: 2 U-Shape Burners, 9,000 BTU's Each
- **Construction**: 304 Stainless Steel Housing, Cook Plate and Burners



*Shown with 3mm cooking plate

Pro Series 105

OML105P3 | OML105P6

- **Cooking Plate Thickness**: 3mm | 6mm
- **Cooking Surface Size**: 41" Wide x 16" Deep
- **Gas Type**: Natural Gas or Propane Gas
- **Total Cooking Power**: 27,000 BTU's
- **Burners**: 3 U-Shape Burners, 9,000 BTU's Each
- **Construction**: 304 Stainless Steel Housing, Cook Plate and Burners

Professional Performance. Designed for Your Home.

Pro Series 75 and 105 griddles offer 3mm or 6mm cooking plates. Both deliver exceptional durability and even heat distribution, while the thicker 6mm plate provides greater heat retention for longer cooking sessions.



Crafted for Culinary Professionals

COMMERCIAL GRIDDLES



*OML75C3 shown

The Commercial Series combines professional cooking performance, durable stainless steel construction, and practical design for restaurants, serious griddle enthusiasts, and residential users who demand dependable results.



Made for indoor & outdoor use
Any Cooking Space



9,000 BTU's Each
304 S.S. U-Shape Burners



Automatic Gas Shutoff
Thermocouple Safety Valve



Easy-clean, dishwasher-safe
Removable Grease Trays



Bead blasted cooking surface
Texas Sea Glass Matte Finish



Housing, burner & cook plate
304 S.S. Construction

Professional Performace. Endless Possibilities.

Commercial Series gas griddles are offered in two sizes and three configurations: built-in, freestanding, and tabletop. Designed for both indoor and outdoor spaces, each model is available in natural gas or propane and delivers 9,000 BTUs per burner. Built with durable stainless steel construction, each griddle is proudly manufactured in the U.S.A.

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



*Shown with 6mm cooking plate

Commercial Series 75

OML75C3 | OML75C6

- **Cooking Plate Thickness**: 3mm | 6mm
- **Cooking Surface Size**: 29" Wide x 16" Deep
- **Gas Type**: Natural Gas or Propane Gas
- **Total Cooking Power**: 18,000 BTU's
- **Burners**: 2 U-Shape Burners, 9,000 BTU's Each
- **Construction**: 304 Stainless Steel Housing, Cook Plate and Burners



*Shown with 6mm cooking plate

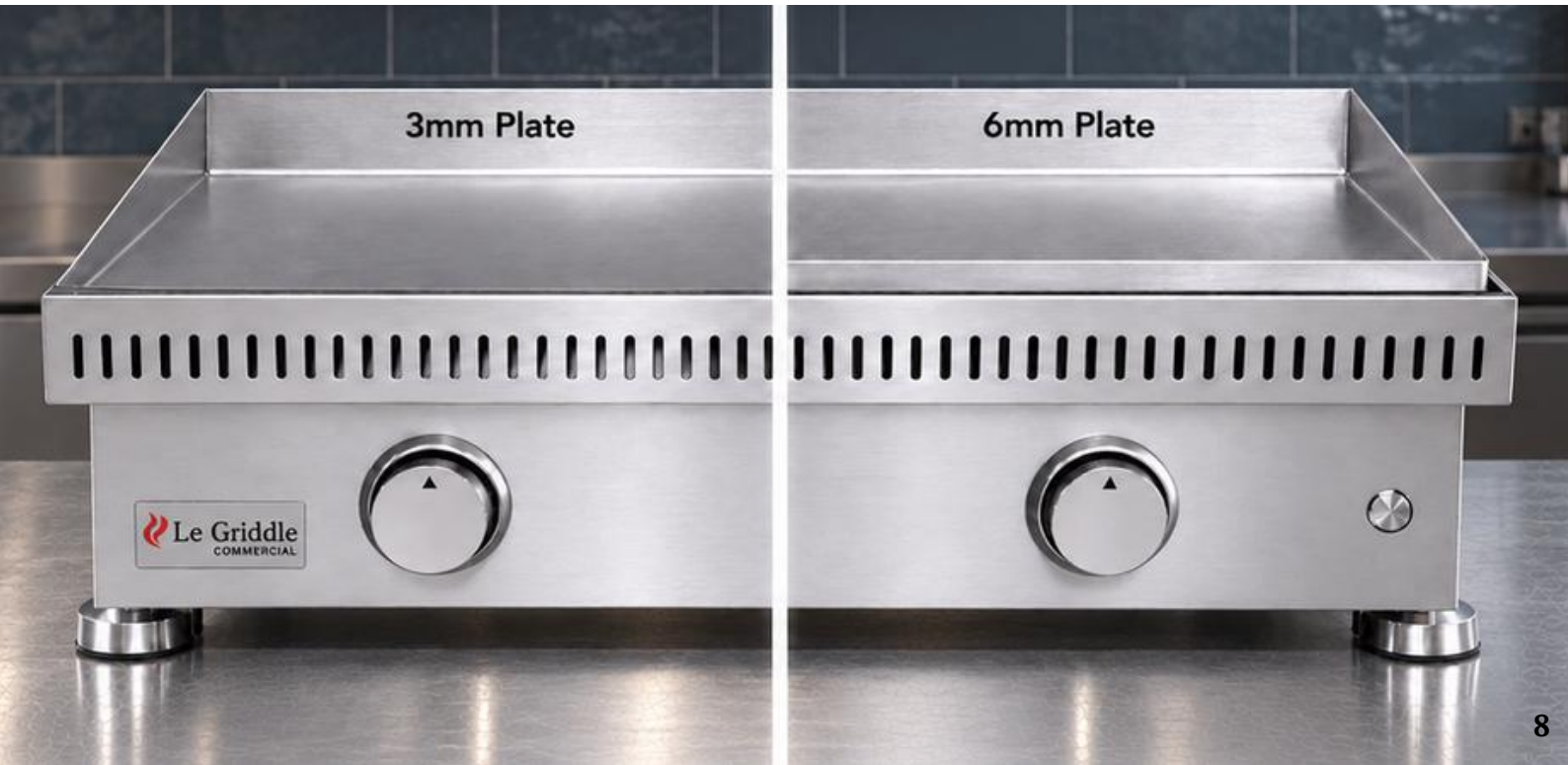
Commercial Series 105

OML105C3 | OML105C6

- **Cooking Plate Thickness**: 3mm | 6mm
- **Cooking Surface Size**: 41" Wide x 16" Deep
- **Gas Type**: Natural Gas or Propane Gas
- **Total Cooking Power**: 27,000 BTU's
- **Burners**: 3 U-Shape Burners, 9,000 BTU's Each
- **Construction**: 304 Stainless Steel Housing, Cook Plate and Burners

Built for Commercial Kitchens. Engineered for Professional Use.

Commercial Series griddles offer 3mm or 6mm cooking plates, both engineered for durability, even heat distribution, and professional-grade performance. The thicker 6mm plate delivers superior heat retention for consistent results during high-volume, continuous cooking.



Experience the Difference

ELECTRIC GRIDDLES

*OML75C3E shown

The Electric Series combines precision control, premium features, and lasting stainless steel construction to deliver professional cooking performance.



Made for indoor & outdoor use
Any Cooking Space



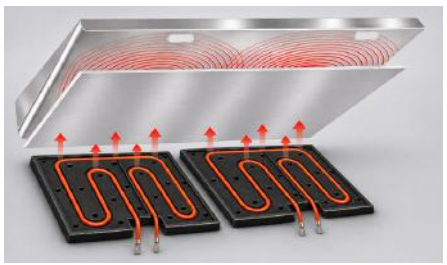
Simple one-touch activation
Push Button Start



Lasting performance
304 S.S. Housing & Cook Plate



Adjustable 0–100% output
Precision Heat Control



Independent 1,800 W elements
Powerful Heating Zones



Easy-clean, dishwasher-safe
Removable Grease Trays

Precision. Power. Possibility.

Electric Series griddles are offered in two sizes and multiple configurations, including built-in, freestanding, and tabletop models designed for both indoor and outdoor spaces. Powered by 1,800 W 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.

WHILE SUPPLIES LAST



Wee Electric 40

GEE40

- **Cooking Plate Thickness**: 3mm
- **Cooking Surface Size**: 16" Wide X 15 3/4" Deep
- **Power Type**: 120 V
- **Total Cooking Power**: 1,800 Watts
- **Burners**: 1 Heating Element, 1,800 Watts
- **Construction**: 304 Stainless Steel Housing and Cook Plate

NEW



*Shown with 3mm cooking plate

Commercial Electric 75

OML75C3E

- **Cooking Plate Thickness**: 3mm
- **Cooking Surface Size**: 29" Wide x 16" Deep
- **Power Type**: 120 V
- **Total Cooking Power**: 3,600 Watts
- **Burners**: 2 Heating Elements 1,800 Watts Each
- **Construction**: 304 Stainless Steel Housing and Cook Plate

*Two 120 V electrical plugs (one per heating element).
Dual heating elements are independently controlled.*

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 1,800 Watts heating zones that deliver consistent, even cooking performance. With simple setup and no complicated installation, reliable cooking is ready wherever you need it.



A PLACE FOR EVERYTHING

Portable Carts

Turn your Le Griddle into a complete freestanding cooking station. Durable 304 stainless steel, convenient storage, and folding side shelves bring everything together.



*OML105P3, GFCART105 and OML105BLKPNL shown



*GFCART40 shown

Integrated Storage

Keep cooking essentials close at hand.



*GFCART75 shown

Folding Side Shelves

Extra prep space when you need it. Fold down for a smaller footprint.

304 Stainless Steel | **Locking Swivel Casters** | **Freestanding Flexibility**

Refer to the back page for cart models and compatibility. Griddle sold separately.

THE FINISHING TOUCHES

Practical additions for a polished, protected cooking space.



Lids

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.



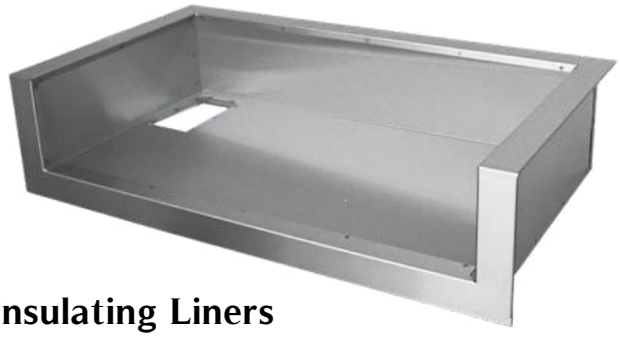
Covers

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



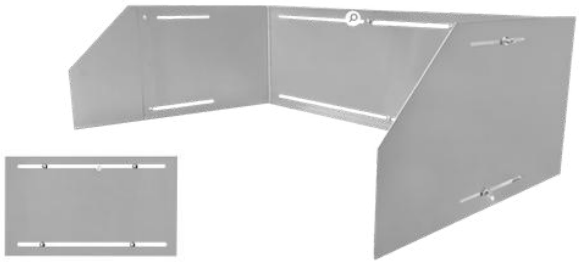
Trim Kits

Made from 304 stainless steel, these trim kits give your griddle a sleek, polished built-in finish.



Insulating Liners

Heavy-duty 304 stainless steel liners add strength and protection when installing your griddle in cabinets made with combustible materials.



Universal Wind Guard + Extension

LGUWG | LGUWGE

Shields burners from strong winds in exposed areas, such as coastal locations or open outdoor kitchens.

**All 105 models require the extension kit.*



Pro Series Matte Black Front Panel

Upgrade your Pro Series griddle with a durable 304 stainless steel front panel, powder-coated matte black for a bold, modern finish.

Refer to the back page for model numbers and compatibility.



Made to Complement Your Griddle

ACCESSORIES

Professional-grade accessories built for performance and durability, featuring stainless steel construction, select diamond-textured handles for superior control, and dishwasher-safe components for easy cleanup.

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.







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.



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.





Bench Scraper
LGBS

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



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.





Cleaning Kit
LGCLEAN

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



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.





Replacement Scour Pads
LGCKR

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



Cooking Dome
LGCDXL

Traps heat and moisture for melting, steaming, and splatter control. Includes a built-in temperature gauge plus an elevated rack for pizzas, breads, and more.





Warming Rack
LGUWR

This 13" rack expands your cooking surface while keeping food warm. It features removable feet and end slots that allow multiple racks to connect for larger griddles.



Taco Racks
LGTR

Includes two taco racks, each holding up to five tacos for easy filling and serving. Silicone handles allow for safe transport. Perfect for tacos, desserts, and crêpes.





Le Griddle

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

Series	Residential	Apartments / Multi-Family Use	Commercial / Restaurant Use
Pro Series (gas)			
3mm Plate	Lifetime Warranty	1 Year Warranty	1 Year Warranty
6mm Plate			
Body	5 Year Warranty		
Burners + Valves	10 Year Warranty		
Electronics	1 Year Warranty		
Commercial Series (gas)			
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		
Commercial Electric Series			
Plate	Lifetime Warranty	10 Year Warranty	10 Year Warranty
Body	5 Year Warranty	5 Year Warranty	5 Year Warranty
Heating Element (burner)	10 Year Warranty	1 Year Warranty	1 Year Warranty
Electronics	1 Year Warranty		
Classic Electric Series			
Plate	Lifetime Warranty	No Warranty	No Warranty
Body	5 Year Warranty		
Heating Element (burner)	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			

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	-
OML75C3E	OMLLID75	GFLINER75	GFFRAME75	GFCART75	OMLLIDCOVER75	COMPLATECOVER75	OMLCARTCOVER75	-

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