









CONTACT CLAMSHELL

High power cooking from both sides slashes cooking time with no flipping required! Ideal for burgers, chicken and other uniform thickness proteins.

RADIANT CLAMSHELL

Powerful infrared elements activate when the hood is lowered to cook quickly. Excellent for proteins, and can re-thermalize like a cheesemelter! The 3-inch surface-to-surface clearance provides the flexibility you need for your menu.

GAS INFRARED CLAMSHELL

24" wide gas infrared elements activate when the hood is lowered and adding a broiled flavor profile. Exceptional for high-volume protein cooking and the 3-inch surface-to-surface clearance means irregular-shaped products are no challenge.

Flat Griddle & Contact Clamshell @ 350°F

| | Quarter lb. Frozen Hamburger | | | Slack Chicken Breast - 6oz. | | |
|---------------|------------------------------|-------------------|-------------------|-----------------------------|-------------------|-------------------|
| | Griddle | Contact Clamshell | Radiant Clamshell | Griddle | Contact Clamshell | Radiant Clamshell |
| Total Time | 8 min | 3:45 min | 4 min | 10 min | 3:30 min | 5 min |
| Time/Side | 4 min | - | 2 min | 5 min | - | 2:30 min |
| Internal Temp | 160°F+ | 160°F+ | 160°F+ | 160-170°F | 165-170°F | 160 - 170°F |