

electric



uniform heat distribution

griddle



low maintenance requirements

Choosing the right cooking equipment can increase your operating efficiency, reduce your energy costs, and minimize your overall operating costs. Choosing an electric griddle helps you accomplish these, thereby increasing your bottom line.

Benefits of an electric griddle:

- Uniform heat distribution over the entire cooking surface means high production and a consistent product
- Quick recovery, even with frozen products, helps minimize customer wait time during peak production
- Less waste heat means a cool kitchen, low air conditioning costs, and comfortable employees
- Low maintenance requirements means more production time and minimal operating expense

What customers are saying about electric cooking:

"For cooking a Wendy's hamburger, we need the consistent cooking surface that only electric can provide for us." – Roger Webb, Wendy's Franchise Owner

"The electric kitchen is a less stressful environment to work in because it is cooler and I can count on the production capability of the equipment." – Dean Hebert, Chef, Sodexo Corporation

"Our new electric equipment has reduced the excess heat in our kitchen without sacrificing speed or product quality. I believe this has reduced the fatigue on my kitchen staff and saved some air conditioning cost at the same time."
– Rob Atherholt, President, Alternate Dining Concepts

"The major advantage of electric equipment is the reduced maintenance cost."
– Mark Ordway, VP-Operations, Golden Apple Management Co.

For more information on the benefits of electric cooking, contact Georgia Power at **1.888.655.5888** or **gpcfoodservice@southernco.com**

