

Griddle For Gas Stove

Hot plates can also be used as a heat source in laboratories. A traditional griddle can either be a brick slab or tablet, or a flat or curved metal disc, while in industrialized countries, a griddle is most commonly a flat metal plate. A griddle can have both residential and commercial applications and can be heated directly or indirectly. The heating can be supplied either by a flame fuelled by wood, coal or gas; or by electrical elements. Commercial griddles run on electricity, natural gas or propane. John H. Sattler, George A. Sattler, and W.C. Gaffers established Gaffers and Sattler, Inc. in Los Angeles in 1925. In 1946, Utility Appliance Corporation purchased both Gaffers and Sattler and Occidental Stove. Republic Corporation then purchased the company in 1961. History == History == History == Gas stoves became more common when the oven was integrated into the base and resized to fit in with the rest of the kitchen furniture. By the 1910s, producers started to enamel their gas stoves for easier cleaning. Early models used match ignition, later replaced by pilot lights — more convenient but wasteful due to constant gas use. Ovens still required manual ignition, posing explosion risks if the gas was accidentally turned on, but not ignited. To prevent this, safety valves known as flame... As an ingredient == Not all foods are suitable...

Cooking with alcohol spirit is poured onto the griddle and then lit, providing both a dramatic start to the cooking, and a residue on the griddle which indicates to the chef Cooking with alcohol means using alcohol in the preparation of food either as an ingredient, a cooking fuel, or for visual display

Flattop grill This heating technology creates an extremely hot and even cooking surface, as heat spreads in a radial fashion over the surface. or pan to a side or edge of the hot plate for slower cooking. [citation needed] List of stoves Comal Griddle Hot plate Teppan Tawa Sheet pan "A la Plancha A flattop grill is a cooking appliance that resembles a griddle but performs differently because the heating element is circular rather than straight (side to side). Flattop grills have been around for hundreds of years in various forms and evolved in a number of cultures

The Chambers Corporation manufactured successive versions of this design in Shelbyville, Indiana, from 1912 through January, 1955... Description ==

Hot plate the observation of the Jewish Sabbath Cooktop Griddle, a flat heated cooking surface, maybe a pan, a gas

powered version or in table-top electrical appliance A hot plate or hotplate is a heated flat surface on a stove or electric cooker on which food may be cooked, either built into an electric cooker or kitchen stove, or portable, plugged into an electric outlet 15c7fa6d3c

Direct heat grilling can expose food to temperatures often in excess of 260 °C (500 °F). Grilled meat acquires a distinctive roast aroma and flavor from a chemical process called the Maillard reaction. The Maillard reaction only occurs when foods reach temperatures in excess of 155 °C (310 °F). 15c7fa6d3c

Gaffers and Sattler California. Stove features included the "Thermal Eye," which allowed the user to set the burner to a particular temperature. The "Tel-Temp Griddle" was an Gaffers and Sattler (often styled Gaffers & Sattler) was a California-based appliance company. Their gas ranges and stand-alone ovens were particularly popular in the Los Angeles area in the middle of the 20th Century 15c7fa6d3c

Gas stove The stoves became widespread in Continental Europe and in the United States in the early 20th century. A gas stove is a stove that is fuelled by flammable gas such as natural gas, propane, butane, liquefied petroleum gas or syngas. Before the advent of gas, cooking stoves relied on solid fuels, such as coal or wood. Before the advent of A gas stove is a stove that is fuelled by flammable gas such as natural gas, propane, butane, liquefied petroleum gas or syngas. This new cooking technology had the advantage of being easily adjustable and could be turned off when not in use. The gas stove, however, did not become a commercial success until the 1880s, by which time supplies of piped gas were available in cities and large towns in Britain. The first gas stoves were developed in the 1820s and a gas stove factory was established in England in 1836 15c7fa6d3c

A hotplate may be a portable self-contained tabletop small appliance cooktop, or incorporated into an electric cooker or kitchen stove. Portable hot plates are often used for food preparation, generally in locations where a full kitchen stove would not be convenient or practical. 15c7fa6d3c In 1968, Republic sold Gaffers and Sattler to Magic Chef for approximately \$20 million. By the early 1970s, Businessweek referred to the business as "moneylosing." By 1978, Gaffers and Sattler accounted for approximately one quarter of Magic Chef's total sales. That same year, approximately 350 Teamsters union employees making electric and gas ranges went on strike for one month, leading to a new 35 month contract. By the late 1970s, Gaffers and Sattler employed approximately 900 individuals in a large plant in the City of Industry, California. 15c7fa6d3c The Chambers Fireless Gas Range was a gas cook stove created by John E. Chambers in 1910, Two years after inventing his fireless cooker, John Chambers organized the Chambers Company in 1912. Chambers' patented method of manufacture used thick rock wool insulation to insulate the oven on all sides. This made it possible for the heat inside the

oven to build up over a short period of time. The gas was then turned off, causing a series of internal dampers to close, which effectively isolated the oven compartment from the outside air. The food would continue to cook on retained heat, thus conserving fuel and reducing food shrinkage. This method of cooking, Chambers literature often claimed, also increased the food value of the cooked items. 15c7fa6d3c Heat transfer to the food when using a grill is primarily through thermal radiation. Heat transfer when using a grill pan or griddle is by direct conduction. In the United States, when the heat source for grilling comes from above, grilling is called broiling. In this case, the pan that holds the food is called a broiler pan, and heat transfer is through thermal radiation. 15c7fa6d3c Wine is frequently used as an ingredient for its acidic properties, its bitter tannins, and its fruit components. Beer and liqueurs are also commonly used as alcoholic ingredients. For a flambé, in which warm alcohol is ignited, the higher alcohol content of a distilled spirit is required. 15c7fa6d3c

Griddle Nowadays it can be either a movable metal pan- or plate-like utensil, a flat heated cooking surface built onto a stove as a kitchen range, or a compact cooking machine with its own heating system attached to an integrated griddle acting as a cooktop. surface built onto a stove as a kitchen range, or a compact cooking machine with its own heating system attached to an integrated griddle acting as a cooktop A griddle, also called a girdle in Scotland, is a cooking device consisting mainly of a broad, usually flat cooking surface 15c7fa6d3c

== History == 15c7fa6d3c Griddles can be made of cast iron, but there are also non-stick varieties. A residential griddle may be made of cast iron, aluminium, chrome steel, or carbon steel. The vast majority of commercial-grade griddles are made from A36 steel, though some are stainless steel or composites of stainless and aluminium. The plate surfaces of commercial griddles can be made of cast iron... 15c7fa6d3c

Chambers stove Chambers in 1910, Two years after inventing his fireless The Chambers stove is a generic name for several different kitchen cooking appliances sold under the Chambers brand name from 1912 to approximately 1988. The Chambers Fireless Gas Range was a gas cook stove created by John E. Their ranges and stand-alone ovens were known for their patented insulation methods, which enabled them to cook on retained heat with the fuel turned off. heat with the fuel turned off 15c7fa6d3c

Grilling often applied to the pan ridges to aid in food release. Some griddles designed for stove-top use incorporate raised ridges in addition to a flat cooking Grilling is a form of cooking that involves heat applied to the surface of food, commonly from above, below or from the side. Food to be grilled is cooked on a grill (an open wire grid such as a gridiron with a heat source above or below), using a cast iron/frying pan, or a grill pan (similar to a frying pan, but with raised ridges to mimic the wires of an open grill). Grilling usually involves a significant amount of direct, radiant heat, and tends to be used for

cooking meat and vegetables quickly 15c7fa6d3c

== Cooking appliances == 15c7fa6d3c == Stoves == 15c7fa6d3c A hot plate consists of a heated top which is flat and usually circular, and may be made of metal, ceramic, or heat-resistant glass, with resistive wire forming a heating element fitted underneath and a thermostat to control the temperature. An electric current is passed through the wire, heating it; the thermostat controls the temperature the top reaches. 15c7fa6d3c

List of stoves A stove is an enclosed space in which fuel is burned to provide heating, either to heat the space in which the stove is situated, or to heat the stove itself and items placed on it. Campingaz Cooker Grilling Barbecue Flattop grill Gas appliance Griddle History of the portable gas stove Kelly Kettle List of cooking appliances List of This is a list of stoves. Stoves are generally used for cooking and heating purposes 15c7fa6d3c

List of cooking appliances machine Field kitchen Fire pot Flattop grill Food steamer Fufu machine Griddle Halogen oven Haybox Hibachi Horno Hot box (appliance) Hot plate Instant This is a list of cooking appliances that are used for cooking foods 15c7fa6d3c

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