



Fusion

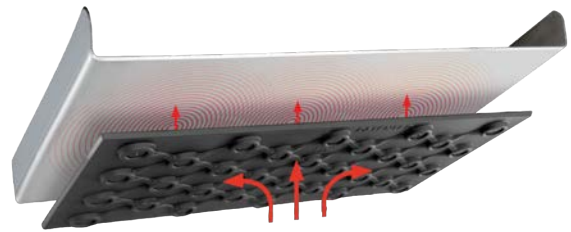
Le Griddle



Welcome to the universe of Fusion Le Griddle



A blend of ancestral know-how and modern technology, we've created the dual-plate system, the ideal combination of cast iron and stainless steel 304 for your griddle.



The cast iron plate accumulates the heat then transfers it to the stainless steel for perfect heat distribution on the whole surface, reducing gas consumption.



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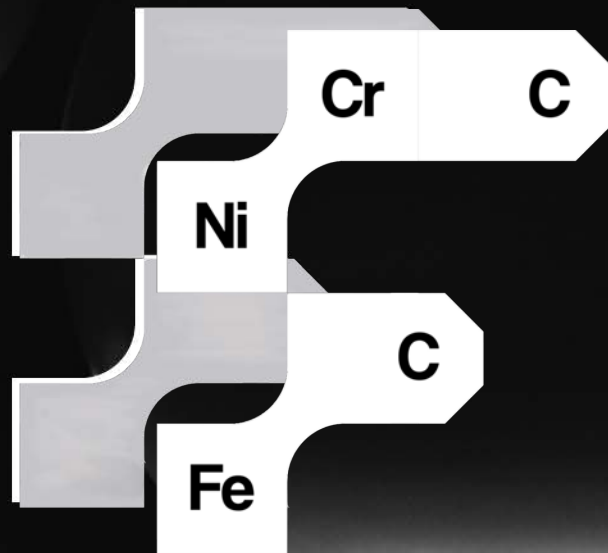
Easy cooking, easy cleaning

How to use your griddle

Fusion cooking

Components

The only Griddle combining cast iron and stainless steel TM



Our patented concept combines cast iron & stainless steel 304 for the best heat distribution & food contact, making it the only solution for perfect cooking.

Our patented



The cast iron plate accumulates the heat then transfers it to the stainless steel for perfect heat distribution on the hole surface, reducing gas consumption.



Unique in the word, Fusion Le Griddle has a lifetime warranty on the plate & 5 years for all other parts.

The entire griddle is made with high-quality stainless steel 304, ultra-resistant, no rusting, no discoloration & no distortion.



ELECTRIC RANGE

No gas is required, and the GEE40 operates just as efficiently with only 1800 W and 120 V, while the GEE75 features dual 1800 W and dual 120 V plugs.

Thank to the fusion technology, electric resistors are integrated into the plate, allowing for perfect searing by effectively channeling heat.

With its heat regulation system, the temperature will remain consistent and uniform throughout the cooking process.

GEE40



Size : 16" x 15 ¾"

- 304 Stainless steel frame
- 304 Stainless steel cooking plate certified for contact with food
- One 1800W Electric Elements
- Adjustable thermostats 0 to 100% of temperature
- 1 safety thermal cut
- Removable tray for liquid and waste recovery
- One 120V Plug

GEE75



Size : 30 ½" x 15 ¾"

- 304 Stainless steel frame
- 304 Stainless steel cooking plate certified for contact with food
- Two 1800W Electric Elements
- Adjustable thermostats 0 to 100% of temperature
- 1 safety thermal cut
- Removable tray for liquid and waste recovery
- Dual 120V Plug



GAS RANGE

Thanks to their unique design, the burners evenly distribute the combustion of gases.

This design allows each burner to achieve exceptional cooking performance while requiring only 9000 BTUs.

GFE40



Size : 16" x 15 ¾"

- **Size : 16" x 15 ¾"**
- **Burner : 1 U shape 304 stainless steel**
- **Grilling surface BTUs : 9.000**
- **Size Cooking Surface : 252 Total Sq In**
- **Wind flap included**
- **Delivered for LP Gas and fast conversion to natural gas included**

GFE75



Size : 30 ½" x 15 ¾"

- **Size : 30 ½" x 15 ¾"**
- **Burners : 2 U shape 304 stainless steel**
- **Grilling surface BTUs : 18.000**
- **Size Cooking Surface : 463 Total Sq In**
- **Wind flap included**
- **Delivered for LP Gas and fast conversion to natural gas included**

GFE105



Size : 41 ¼" x 15 ¾"

- **Size : 41 ¼" x 15 ¾"**
- **Burners : 3 U shape 304 stainless steel**
- **Grilling surface BTUs : 27.000**
- **Size cooking Surface : 650 Total Sq In**
- **Wind flap included**
- **Delivered for LP Gas and fast conversion to natural gas included**

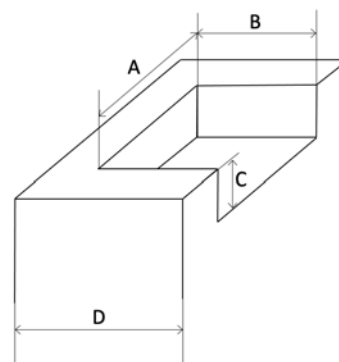


BUILT IN GRIDDLES

Once you've chosen the size of your Griddle, it will adapt to your needs. You can then integrate it into your outdoor kitchen or enjoy it on its cart.

CUT OUT

To integrating your Griddle into your outdoor kitchen



SERIE	GFE 105		GFE 75		GFE 40	
			GEE 75		GEE 40	
	Without Insulate	With Insulate	Without Insulate	With Insulate	Without Insulate	With Insulate
A	40" 1/2	43"	28" 1/2	31" 1/2	14" 3/4	17" 1/2
B	16" 3/4	17" 1/2	16" 3/4	17" 1/2	16" 3/4	17" 1/2
C	5" 3/4	7" 1/4	5" 3/4	7" 1/4	5" 3/4	7" 1/4
D with LID	24" MIN.	24" MIN.	24" MIN.	24" MIN.	24" MIN.	24" MIN.



LID

To protect your Griddle



INSULATING LINER

In combustible materials



TRIM KIT

In no combustible materials

FREESTANDING CARTS

Thanks to its cart, you can locate your Griddle wherever you like outdoors. Its two retractable trays give you extra space for your recipes, plates and spices.





How to use your griddle Fusion ?

To get the best out of your griddle, wait 15 minutes after lighting it...

You'll have the ideal temperature for cooking your food.

Our griddle is designed to stay at the right temperature throughout your cooking process.

No overheating or temperature drops!

Enjoy!

Easy cooking!



Easy cooking, easy cleaning !

The special feature of our Griddle is its ease of cleaning. In just 2 minutes, your surface will be clean and ready to use again.

just 2 minutes!

1. Scrape all loose food into grease tray.
2. Add Ice or water to warm griddle.
3. Scrape surface to loosen food.
4. Use a scour pad and small amount of water.
5. Use a paper towel to finish cleaning surface.

Caution, use a spatula if your griddle is hot!





| Fusion cooking

From traditional to deliciously healthy recipes, your Griddle will let you realize your desires in the simplest of ways. From starters to desserts, let yourself be tempted by its extraordinary culinary qualities.



BEST MENU



COMPONENTS



+

100% stainless steel 304

+

2 foldable side shelves with hydraulic support

+

storage door for propane tank and cooking equipments

+

4 large casters



Fits GEE40/GFE40
GFCART40



Fits GEE75/GFE75
GFCART75



Fits GFE105
GFCART105

| Stainless lids

Made from 304 stainless steel for protecting your Griddle when not in use.



Fits GEE40/GFE40

GFLID40



Fits GEE75/GFE75

GFLID75



Fits GFE105

GFLID105



Trim kits

For a clean finished look, made from 304 stainless steel



Fits GEE40/GFE40

GFTRIM40



Fits GEE75/GFE75

GFTRIM75



Fits GFE105

GFTRIM105

| Insulating liners

Required when installing Griddles into a cabinet constructed with combustible materials. Made from 304 Stainless Steel for maximum strength and protecting.



Fits GEE40/GFE40
GFLINER40



Fits GEE75/GFE75
GFLINER75



Fits GFE105
GFLINER105

| Accessories



**For a Griddle with
a cart and a lid**



For a Griddle with a lid



**Starter Kit
of cooking essentials**



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