

# CLAMSHELL COOKING GUIDE



## LANG CONTACT CLAMSHELL

The Contact Clamshell delivers high power cooking from both sides. This griddle innovation slashes cooking time with no flipping required! Ideal for burgers, chicken and other uniform thickness proteins.



CCSE12A Electric Contact Clamshell

## LANG RADIANT CLAMSHELL

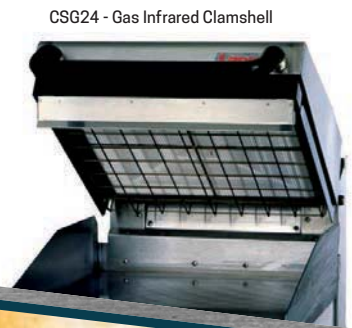
Powerful infrared elements activate when the hood is lowered to cook quickly. Excellent for proteins, and can re-thermalize much like a cheesemelter! 3" surface-to-surface clearance provides the flexibility you need for your menu.



CSE12AG - Radiant Electric Clamshell

## LANG GAS INFRARED CLAMSHELL

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



CSG24 - Gas Infrared Clamshell

## CONTACT & RADIANT CLAMSHELL COOK TIMES



### HAMBURGER PATTY

Quarter lb. frozen

### CHICKEN BREAST

Slack 6 oz.



	Griddle	Griddle with CONTACT Clamshell	Griddle with RADIANT Clamshell	Griddle	Griddle with CONTACT Clamshell	Griddle with RADIANT Clamshell
TOTAL COOK TIME	8 min.	3:45 min.	4 min.	10 min.	3:30 min.	5 min.
TIME per each SIDE	4 min.	-	2 min.	5 min.	-	2:30 min.
internal TEMP.	160°F+	160°F+	160°F+	160°-170°F	160°-170°F	160°-170°F

Flat Griddle & Clamshells @ 350°F

