

# The Anti-Griddle™

UNIDIRECTIONAL FLASH-FREEZING

SURPRISING & UNIQUE



Tantalizing Textures  
Savory **AND** Sweet

## WHAT IS THE ANTI-GRIDDLE™?

The **Anti-Griddle™** is a traditional cooktop with an amazing twist: instead of heating, the device quickly freezes sauces, purees, vinaigrettes, crèmes, foams, fruits or any type of food!

Inspired by Chef Grant Achatz at Alinea Restaurant in Chicago, this unique innovation opens a new dimension for your creativity.

- Quickly freezes food into a solid or semi-frozen texture
- Freezes unique forms or intricate designs
- -30°F 'griddle' temperature ensures instantaneous results
- 1 square foot high-endurance stainless steel surface, easy-to-clean surface



"The possibilities are endless. We re-invented S'Mores with a frozen marshmallow, liquid center chocolate, covered with Graham Crackers. This machine makes us rethink what we can actually do. Not only in the restaurant but actually at home with the kids and family."

## APPLICATIONS OF THE ANTI-GRIDDLE™

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Develop solid or semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual-textures create a surprising and unique experience in restaurants.

On buffets and at catering events, the **Anti-Griddle™** always attracts diners when preparing a frozen appetizer or dessert right in front of their eyes. Let your culinary imagination run wild!



Sour cream, frozen to liquid center, garnished with grated frozen smoked salmon

## STEPS WITH THE ANTI-GRIDDLE™

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**Step 1:**

Apply a thin film of vegetable oil

**Step 2:**

Switch unit on, let freeze for 10-15 minutes in order to reach -30°F

**Step 3:**

Apply food, sauces or creams and freeze for 2-3 minutes for semi frozen or additional 2-3 minutes for solid frozen results

**Step 4:**

Take food off the Anti-Griddle with spatula. Plate or store in freezer.

**Tip:** For easy transfer of intricate designs, use plastic wrap or parchment paper.

## MOST POPULAR RECIPE IDEAS

- Frozen salmon mousse quenelles
- Rhubarb Jasmine Meringue
- Carmel-Rosemary vanilla lollipops, liquid center and served on a rosemary stick
- Vanilla-orange swirl with strawberry wings
- Peanut butter brownie in a frozen Crème Anglaise coating

### More recipe ideas

#### Savory

- Semi-frozen vinaigrettes
- Whipped cauliflower with glaze and ginger salt

#### Mixology

- Flavored ices
- Clear ice cubes
- Innovative cocktail garnish

#### Frozen mousse and creams

- Apple wood smoked ice cream
- Smoked salmon mousse
- Instantly create light and airy frozen, foamed mousse

#### Desserts and sweets

- Sweet and savory lozenges: Semi-frozen honey, Concord grape puree, mango and sesame oil
- Sweetened frozen disk of chestnut puree with a divot to hold a pool of maple syrup
- Intricate chocolate designs
- Layered dessert designs: frozen espresso, apricot, and cream semi-freddo
- Organic yogurt and strawberry canapès
- Instant granita by spray flavors on the Anti-Griddle™ and scrape to collect
- Frozen lemon curd
- Frozen crepes or blinis

#### Holding/Service

- Cold holding for amuse bouche canapès, desserts, etc.
- Receptions/Banquets/Outdoor events

#### Lollipops

- Pudding pops
- Crème brûlée lollipops
- Frozen English pea lollipops
- Watermelon-tomato lollipops

#### Hydrocolloid Recipes

- Flash freeze shapes prior to alginate spherification
- Rapidly set gums and gels

For detailed recipes and videos visit [www.cuisinetechology.com/flash-freeze](http://www.cuisinetechology.com/flash-freeze)

# FREQUENTLY ASKED QUESTIONS

**How cold does the Anti-Griddle™ get?**

The Anti-Griddle™ reaches temperatures of -30°F/-34.44°C. It is non-adjustable.

**How long does the Anti-Griddle™ take to reach temperature?**

In typical conditions, maximum temperature occurs between 10-15 minutes.

**How does the Anti-Griddle™ get cold? Is it possible to injure yourself?**

In a word, no. The Anti-Griddle™ uses R404a refrigerant in a compressor system, which is different from household and commercial appliances due to the low temperatures. Most appliances use R134a refrigerant, but are not going as cold as the Anti-Griddle™. The Anti-Griddle™ does not employ the use of liquid nitrogen or dry ice, which are much more volatile and dangerous to handle.

**How do I prepare the Anti-Griddle™ for use?**

We simply recommend a light coating of pan spray or olive oil, applied and gently rubbed into the surface prior to turning the machine on. This will allow for more non-stick surface.

Many chefs use parchment, plastic wrap or acetate to reduce freezing of product to the surface and allow for easy transfer and release.

Small silicone molds will allow for rapid freezing in a variety of forms and shapes.

**What type of tools can I use on the Anti-Griddle™?**

We commonly use a small, offset spatula. To avoid scratching the surface, a plastic or silicone utensil can be used; however, it is not necessary. Minor scratches to the surface will occur over time with use.

## TECHNICAL SPECIFICATIONS

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### PERFORMANCE

Cooking Temperature: Fixed at -30°F / -34°C

Electrical Power: 120V 60Hz 6.5 amps / 240V 50Hz 3.5 amps

### WEIGHT & DIMENSIONS

Griddle Dimensions (L x W):

14.5 x 9.38 in / 36.8 x 23.8 cm

Overall Dimensions (L x W x H):

15.88 x 18.38 x 10.5 in / 40.3 x 46.7 x 26.7 cm

Shipping Dimensions (L x W x H):

23 x 22 x 21 in / 58.4 x 55.9 x 53.3 cm

Shipping Weight:

76 lbs / 34.5 kg

VIEW DEMO VIDEOS AT  
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