

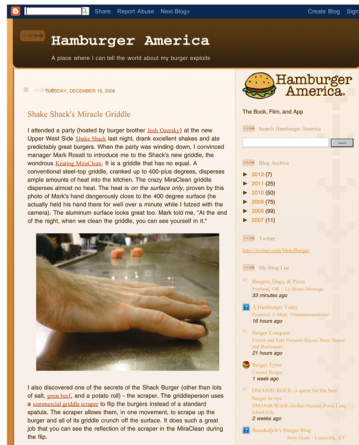


Miracleclean® Griddle



Show Us the Love!

We love to find out about the unsolicited stories and articles on foodie blogs and websites, singing the praises of our equipment. Who would know better than those who use our equipment daily to cook their wonderful creations, and those who enjoying eating them. Here are a few links with some candid insites about the Miracleclean® Griddle.

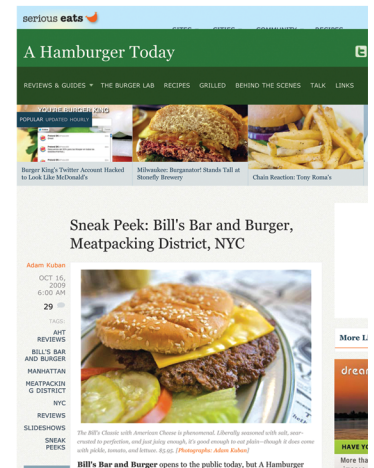


The Hamburger America blog wrote about visiting a newly opened Shake Shake, and discovering the "wonderous" virtues of the Miracleclean.

The writer of the blog was amazed at how well the Miracleclean surface retained the heat in the plate (he called it "crazy") without dispersing it into the kitchen, and how easy it cleaned.

Read about it here:

hamburgeramerica.blogspot.co.uk/2008/12/shake-shacks-miracle-griddle.html



The Miracleclean gets an honorable mention during a review of a new Bill's Bar and Burger opening in New York City.

Burgers made the old-fashioned way, using the "smash technique", then seared to perfection on the hot Miracleclean Griddle chrome surface. Check out the photos of their beautiful burgers here:

aht.seriousseats.com/archives/2009/10/bills-bar-and-burger-manhattan-meatpacking-district-nyc.html



The-Feedbag-Podcast is a side dish to Josh Ozersky's gastronomic gazette on CitySearch: www.The-Feedbag.com Hosted by Laurie Pila Horowitz

The Feedbag is a collection of podcasts about what is happening at popular eateries in the New York city area. Clearly, the host loves his burgers. One of the podcasts features a newly opened Shake Shack demonstration showing how they make their famous "smash" burgers, featuring the Miracleclean.

Watch the video here: youtube.com/watch?v=8NsNoEgB40

