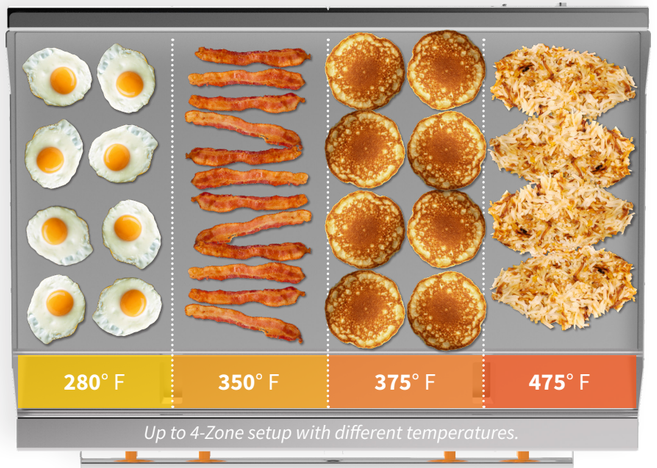
Multi-Zone Cooking



Versatile Temperature and Menus

With thermostatically controlled and individually adjustable zones, Wood Stone Gas Planchas can support a range of cooking temperatures simultaneously. Cook delicate food at a low temperature in one zone while searing in another. Optional stainless dividers can fully isolate zones.

Use the **QR code** to get more info, request a quote, or set up a cooking demo.

Call us at 360.650.1111
woodstone-corp.com

WOOD STONE

WINTER 2026

PLANCHA GRIDDLES

Temps Up to 650°. High-Volume Cooking.
Multi-Zone Control. Endless Versatility.

WOOD STONE

High Volume Cooking

Powerful Performance

With adjustable temperatures from 150°– 650° F, Wood Stone Gas Planchas are the high performance alternative to both a standard flat top griddle and a gas charbroiler. Quick heat-up and recovery let you achieve the flavor profile and texture you want every time.

150°-650°F

SAME SEAR from the **SAME SPOT**

REDUCE your **VENTILATION**

Holds Temperature, Zero Recovery

Depend on consistent temperature no matter the load. Land product in the same location back to back and rely on consistent results, regardless of cooking temperature and without extending cook times.

Higher Temperature, Faster Cook, Better Flavor

Quick sears lock in moisture, improve texture, and boost your speed of service. With Wood Stone Gas Planchas, burgers, chicken, and veggies cook faster, stay juicier, and hold longer—driving more throughput per hour. Simply, better food and more throughput.

Do More in Less Space

Shorten your cook line and reduce ventilation costs. Reduce the length of your cook line and save money. Whether you're cooking a single high volume item in less space or multiple items in different temperature zones, Wood Stone Gas Planchas have proven to be capable of cooking more in less space and have allowed for the consolidation of equipment needed on a line.

Grill More in Less Space

With **zero recovery** and **multi-zone cooking,** you can get **more throughput** within the same amount of space.

WOOD STONE PLANCHA GRIDDLE

WOOD STONE GAS VERTICAL ROTISSERIE

Better Together

Pair a Plancha with our Gas Vertical Rotisserie for ultimate versatility!