



Charbroiler Cooking and Cost Saving Tips

By Vulcan Charbroiler Expert, Stacey Turek

The ability to achieve smoky flavors and beautiful brand marks on food is possible in every kitchen thanks to [charbroilers](#). They bring the distinct flavor and appearance of an outside grill to life in an indoor kitchen. Although the charbroiler is highly desired, this piece of equipment tends to be the most expensive piece of equipment to operate due to their high energy costs and low efficiency. However, follow these quick tips to get the most out of your charbroiler while reducing operating costs.

1. **Not in use, turn it off.** To reduce utility costs for charbroilers, turn it off when it is not being used, like during prep or break down, or during a slow period.
2. **Use the cooking surface to capacity.** Since most charbroilers do not have thermostats, they operate at the same level no matter the amount of food being cooked. Save on time and costs by loading the cooking grid to capacity. However, be sure to not overload your charbroiler.
3. **Ventilate.** Make sure you properly ventilate your cooking area. Charbroilers release the most heat and smoke than comparable methods. Proper ventilation could reduce the overall cost to maintain your kitchen environment's temperature.
4. **Routinely clean the cooking surface.** Quality charbroilers are built with cast iron grates and burners. It is essential to routinely clean the top surface of the cooking grid for the best cooking performance. Allowing debris to accumulate on the grates negatively impacts the brand marks and flavor of the food.
5. **Don't forget to season.** Season the cooking surface with a light coat of oil before first use and after every cleaning. This will reduce the amount of food sticking to the cooking surface, help maintain consistent brand marks and reduce the risk of rust when not in use.

Stacey Turek is a Vulcan product expert, specializing in fryers, griddles and charbroilers. She entered the foodservice industry at a young age by way of her family's Italian restaurant and has represented commercial cooking equipment manufacturers for the past 10 plus years.

About Vulcan Equipment

[Vulcan](#), a division of ITW Food Equipment Group LLC, is a leading manufacturer of cooking equipment in the U.S. with a broad line of products including [ranges](#), [convection](#) and [combi ovens](#), [fryers](#), [griddles](#), [charbroilers](#), [steamers](#), [braising pans](#), [kettles](#) and [heated holding cabinets](#). Vulcan sells both to the foodservice and food retail end-user segments, including chain and independent restaurants, hospitals, assisted living facilities, nursing homes, K-12 schools, colleges/universities, hotels, casinos, recreation, corrections, and grocery stores.