

# Wolfgang Puck SWPRGG100 XL Reversible Grill Griddle

## QUICK BUYER GUIDE



Cooks needing an indoor XL reversible grill and griddle

### At a Glance Specs

**COOKING SURFACE AREA**  
**198 sq in cooking area**

 **POWER**  
**1800 watts power draw**

**MAXIMUM TEMPERATURE**  
**Heats up to 400°F**

 **PLATE CONFIGURATION**  
**Reversible grill and griddle**

 **CLEANUP**  
**Removable dishwasher-safe parts**

 **SERVING CAPACITY**  
**Cooks for up to eight**

 **FOOTPRINT AND WEIGHT**  
**13.6 x 22.37 x 4 in**



## Who It Is For

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- ✓ Families preparing large breakfasts
- ✓ Indoor cooks who want grill marks
- ✓ Hosts making batches for gatherings
- ✓ People prioritizing easy cleanup



## Who It Is Not For

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- ✗ Outdoor charcoal or gas grill users
- ✗ Those needing a compact portable unit
- ✗ Commercial kitchens with heavy daily use
- ✗ Buyers requiring temperatures above 400°F



## Trade Offs to Consider

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- Requires standard 120V outlet
- Large footprint needs countertop space
- Weighs about 11.4 pounds
- Max 400°F may limit extreme searing



## Users Say

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### ● POSITIVES

- ✓ Generous 198 sq in surface for batches
- ✓ Versatile reversible plate for different foods
- ✓ Removable dishwasher-safe parts speed cleanup

### ● COMPLAINTS

- ⚠ Takes noticeable counter and storage space
- ⚠ Heavier than compact tabletop griddles



## How It Compares

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- Vs small griddles: much larger cooking area
- Vs outdoor gas grills: designed for indoor use
- Vs single-sided griddles: offers both grill and flat surfaces
- Vs pro restaurant equipment: not for continuous heavy commercial use



## Choose This If...

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- ✓ You need an indoor XL cook surface
- ✓ You want both grill and griddle options
- ✓ You prefer removable dishwasher-safe parts



## Skip This If...

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- × You primarily grill outdoors with gas or charcoal
- × You need a very compact portable unit
- × You require higher than 400°F cooking



## Learn More

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### Read our Review

[Wolfgang Puck XL Reversible Grill Griddle: 2026 Review for Indoor Cooking](#)



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[Grill Reviews](#)



### Visit our Website

[grillreviews.novicelinks.com](https://grillreviews.novicelinks.com)