

# GARLAND®

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES

2024 PRICE LIST



BRING YOUR PASSION  
**TO THE SURFACE**

EFFECTIVE | JANUARY 1, 2024

## SUGGESTED LIST PRICE

### GARLAND/U.S. RANGE NOTICE:

GARLAND/U.S. RANGE PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. GARLAND/U.S. RANGE WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.

## PRICES

All prices F.O.B. Cleveland, OH or Buffalo, NY. Prices do not include sales or any other local or state taxes. Accessories and optional extras are priced at time of original equipment order. Prices subject to change without prior notice.

## WHEN ORDERING PLEASE SPECIFY

1. Your order number.
2. Model numbers and quantities.
3. Gas type.
4. Electrical characteristics (Voltage, Phase, and Hertz).
5. Name and address of installation site (end-user).
6. Elevation at installation if over 2,000 feet above sea level.
7. Optional finishes and/or equipment, if applicable.
8. Delivery date and shipping instructions
9. Position of units that are to be banked together (left to right facing equipment)

### NOTE:

You must supply drawing or layout sketch of all batteries of 2 or more units.  
All batteries are completely assembled in the factory, then broken down for shipment..

## SHIPMENTS

Title passes to the consignee upon acceptance of the merchandise by the carrier and thereafter travels at the risk of the purchaser.

## ASSOCIATION AND AGENCY APPROVALS

GARLAND's policy is to design and build equipment which will meet or exceed American Gas Association, Underwriter's Laboratories, and National Sanitation Foundation requirements. However, our constant program to improve our products makes it necessary to submit equipment for testing on a continuing basis as it is developed; therefore, some models may not immediately bear the appropriate agency approval or certification. For current information, contact your GARLAND sales representative or the Home Office. GARLAND specifically reserves the right to change model numbers, specifications, and design of equipment to enhance the product line.

## SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular unit by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate.

## TERMS AND CONDITIONS

This price list supercedes all previous price lists. All orders accepted subject to prices and taxes in effect at the time of shipment. All prices in this document are for goods and services sold by Manitowoc Foodservice and its listed business units to authorized resellers within (Country, territory or region), and for those products and services which are installed and used in (same as previous geography). Prices, terms and conditions for products which are sold to or installed in other regions may be subject to additional charges, terms and conditions. All prices are subject to change without notice.

## RETURN POLICY

1. All returned product must have an RMA number from Customer Service prior to sending the product back.
2. The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
3. If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
4. Custom product is non-returnable.
5. Applicable freight charges and re-crating will be the customer's responsibility.
6. RMA number must be clearly written on all shipping paperwork to factory/warehouse.
7. RMA will be valid for 45 days from date of issue.



## PARTS AND TECH SERVICE

Parts Order Inquiry and Placing Order	GLpartsover@Garland-Group.com
Part Returns Inquiry	GLparts@Garland-Group.com
To report an Invoice discrepancy	GLparts@Garland-Group.com
Phone	1-844-724-2273

Note: Dealers or equipment buyers may not set to purchase parts directly.

# CONTENTS

## OVEN PRODUCTS

Garland Master, Full-Size Convection Ovens, Gas & Electric.....	6
Options & Accessories.....	8
Garland Master Half-Size Electric Convection Ovens.....	9
US Range Summit Series Convection Ovens.....	10
Options & Accessories.....	11
Garland Air Deck Gas Ovens.....	12
Garland GPD Series Deck Gas Ovens.....	13
Garland G2000/E2000 Series Gas & Electric Deck Ovens.....	14
Options & Accessories.....	15

## COUNTER EQUIPMENT

Garland High-Efficiency Char Broiler.....	16
Garland Gas Designer Series (GD).....	18
Garland Electric Designer Series (ED).....	20
Designer Series Equipment Stands.....	20
Garland G Series Gas Ceramic Briquette Char-Broilers.....	21
Garland & US Range Heavy-Duty Counter Equipment.....	22
Equipment Stands for Heavy-Duty Counter Equipment.....	26
Options & Accessories.....	26
US Range Regal Series Infra-Red Cheesemelters.....	26
Garland E24 Series Heavy-Duty Electric Griddles, Hot Plate, & Fryers.....	27
E24 Series Equipment Stands.....	28
Garland E22 Series Teppan Yaki Electric Griddles.....	28
Garland Master Series Gas & Electric Production Griddles.....	29

## GARLAND INDUCTION

Garland Induction Units.....	31-35
------------------------------	-------

## RESTAURANT RANGES

Garland Starfire Pro G Series Gas Ranges.....	37
Options & Accessories.....	41
Garland Gas Stock Pot Stove.....	41
Garland G Series Gas Salamander Broilers.....	42
Garland G Series Gas Cheesemelters.....	42
Garland G Series Range-Match Gas Char-Broilers.....	43
Garland G Series Range-Match Gas Fryers.....	44
Garland Starfire Sentry Pro GF Series Gas Ranges & Modular Tops.....	45
Stands for G/GF Series Modular Tops.....	46
Options & Accessories.....	47
Garland GF Sentry Series Gas Salamander Broilers.....	48
Garland GF Sentry Series Gas Range-Match Fryer.....	48
Garland GF Sentry Series Gas Range-Match Char-Broilers.....	49
Garland S680 Sentry Series Electric Ranges.....	50
Garland S680 Sentry Electric Salamander Boilers.....	51
UGarland S680 Sentry Series Range-Match Electric Fryers.....	51
US Range Performer Pro U Series Gas Ranges.....	52-54
Options & Accessories.....	55
US Range Regal Series Gas Stock Pot Stove.....	55
US Range U Series Gas Salamander Broilers.....	56
US Range U Series Range-Mount Gas Cheesemelters.....	56
SunFire X Series Restaurant Range.....	57

## CONTENTS (CONTINUED)

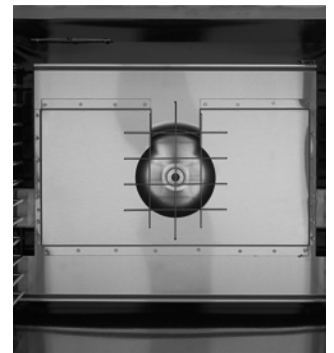
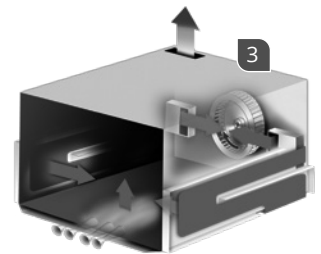
### HEAVY-DUTY EQUIPMENT

Induction Range.....	59
Heavy-Duty Ranges.....	60
Options & Accessories.....	63
Equipment Stands for Modular Tops.....	64
Garland Master Series Gas Char-Broilers.....	64
Garland Master Series Spreaders.....	65
Garland Master Series Counter & Wall Mount Broilers.....	66
Garland Master Series Gas Fryers.....	67
Garland Master Series Upright Gas Broilers.....	68
Garland Master Series High Shelves.....	69
Garland Master Series Backguards.....	70
Garland Arctic Fire Series Refrigerated Bases (remote).....	71
Garland Arctic Fire Series Refrigerated Bases (self-contained).....	72
Garland Master Sentry Series Gas Ranges.....	73
Garland Master Sentry Series Gas Char-Broilers.....	74
Garland Master Sentry Series Gas Salamander Broilers.....	75
Garland Master Series XPress Grills.....	76
Garland Cuisine Series Gas Ranges.....	78-81
Garland Cuisine Series Gas Ranges (Add-A-Unit).....	82
Garland Cuisine Series Spreaders.....	83
Garland Cuisine Series Options & Accessories.....	84
Garland Cuisine Series Gas Char-Broilers.....	85
Garland Cuisine Series Infra-Red Gas Double Broiler.....	86
Garland Cuisine Series Gas Fryers and Pasta Cookers.....	87
Garland Cuisine Series High Shelves.....	88
Garland Cuisine Series Backguards.....	89
Garland Polar Cuisine Series Refrigerated Bases (remote).....	90
Garland Polar Cuisine Series Refrigerated Bases (self-contained).....	91
Garland 36E Series Electric Ranges.....	92
Options & Accessories.....	93
Garland 36E Series Electric Fryers.....	94
GARLAND/US RANGE LIMITED WARRANTY.....	95
LIMITED EXTENDED WARRANTY & PRICING.....	97
GARLAND/US RANGE NOMENCLATURE — MODEL GUIDE.....	98

## MASTER CONVECTION OVENS

Master Series Convection Ovens by Garland feature superior baking performance for consistent, high-yield results. A variety of accurate, easy to use control packages are available for a wide range of applications. A spacious oven cavity with six easy-to-reach racks provides maximum production capacity. Quality stainless steel construction and super-efficient, rigid insulation system are designed for a long service life of optimum performance. Compare the Master Convection Oven to the competition, and see for yourself why Garland is a recognized leader in high quality, professional cooking machines.

WITH ADVANCED DESIGN, HIGH PERFORMANCE IS NO ACCIDENT...



**1** | Largest available porcelain oven interior with coved corners & six oven racks

**2** | 60/40 dependent doors with full-height, single hinge rod and welded stiffeners

**3** | 0.6 Horsepower convection motor drives unique serpentine airflow

**4** | Simple removal of the control panel provides service access to all electrical components

**5** | Manual or easyTouch control available for any application

**6** | Quality stainless steel construction with great fit and finish

**7** | 60k or optional 80k burner package (natural gas)

**8** | Ergonomic design with auto shut-off features ensure safe operation

## GARLAND MASTER SERIES FULL-SIZE CONVECTION OVENS (W/SIMPLE CONTROL)



MCO-GS-10-S  
Shown with optional casters



MCO-GS-20-S  
Shown with optional casters

### STANDARD FEATURES

- Master 200 Solid State Control with 150°F to 500°F (66°C to 260°C) temperature range and digital, 90-minute timer
- 2-speed fan control (high & low) w/.6 HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting.
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24in cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 2 year parts and 1 year labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature direct spark ignition w/ 100% safety shut off, and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity

NOTE: MCO-GS-10/20-ESS convection ovens only available in natural gas.

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>FULL SIZE GAS CONVECTION OVENS</b>								
MCO-GS-10-ESS	Standard Depth Single Master Convection Oven (200 Solid State)	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$14,295</b>
MCO-GS-20-ESS	Standard Depth Double Master Convection Oven (200 Solid State Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	<b>\$28,589</b>
MCO-GS-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$14,295</b>
MCO-GD-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245	<b>\$14,723</b>
MCO-GS-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	130/465	<b>\$28,589</b>
MCO-GD-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	<b>\$29,736</b>
<b>FULL SIZE ELECTRIC CONVECTION OVENS</b>								
MCO-ES-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$13,195</b>
MCO-ED-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	10.4 KW	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245	<b>\$13,610</b>
MCO-ES-20-S	Standard depth Double Master Convection Oven (200 solid state controller)	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	<b>\$26,390</b>
MCO-ED-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	<b>\$27,514</b>

NOTE: All double-deck models (-20), are 2 (-10) models and ship as 2 singles with leg/stacking kit.

# GARLAND MASTER SERIES FULL-SIZE CONVECTION OVENS (WITH EASYTOUCH CONTROLS)

## OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



MCO-GS-10M  
Shown with optional casters



MCO-GS-20M  
Shown with optional casters

### STANDARD FEATURES

- EasyTouch™ screen design with simple on/off switch and intuitive Press and Go interface
- Master 4.3" Controller with 150°F (66°C) to 500° (260°C) temperature range. Cook'n'Hold.
- 2-speed fan control (high, low, & pulse) w/.6 HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with covered corners
- 24in cooking cavity height W/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 2 year parts and 1 year labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature direct spark ignition w/ 100% safety shut off, and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>GAS CONVECTION OVENS</b>								
MCO-GS-10M	Full Size Gas Standard Depth Single Master Convection Oven (easyTouch Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$18,843</b>
MCO-GD-10M	Full Size Gas Deep Depth Single Master Convection Oven (easyTouch Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245	<b>\$19,520</b>
MCO-GS-20M	Full Size Gas Standard Depth Double Master Convection Oven (easyTouch Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	<b>\$37,334</b>
MCO-GD-20M	Full Size Gas Deep Depth Double Master Convection Oven (easyTouch Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	<b>\$38,338</b>
<b>ELECTRIC CONVECTION OVENS</b>								
MCO-ES-10M	Full Size Electric Standard Depth Single Master Convection Oven (easyTouch Controller)	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$17,728</b>
MCO-ED-10M	Full Size Electric Deep Depth Single Master Convection Oven (easyTouch Controller)	10.4 KW	38 (905)	70-1/2 (1791)	44-1/2 (1130)	64	545/245	<b>\$18,223</b>
MCO-ES-20M	Full Size Electric Standard Depth Double Master Convection Oven (easyTouch Controller)	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	<b>\$34,747</b>
MCO-ED-20M	Full Size Electric Deep Depth Double Master Convection Oven (easyTouch Controller)	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	<b>\$35,753</b>

NOTE: All double-deck models, (-20), ship as 2 singles with leg/stack kit.

## MASTER SERIES FULL-SIZE CONVECTION OVENS

### OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### OPTIONS & ACCESSORIES

ITEM NUMBER	DESCRIPTION	NOTES	ADD TO PRICE OF STD. UNIT
*	80000 BTU(23.4 kW) Input-For heavy loads and faster recovery - Natural Gas Only	Nat. Gas Models Only-per deck	N/C
	Stainless Steel Solid Door(s) (Specify with order)	Gas or Electric Models-per deck	N/C
1951217	Direct Connect Vent (Specify with order)	Gas Models Only	\$461
	208 or 240 Volt Motor Only	Gas Models Only-per deck	\$558
	460 Volt Wiring (per deck)	Electric Models Only-per deck	\$1,939
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device.	Gas Models Only	\$863
1951213	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25in legs) - For extra rack/pan storage. Ship weight 100lbs/45kg	Single Gas or Electric Models	\$2,482
	Back Enclosure-Stainless Steel	Gas or Electric Models-per deck	\$666
A1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models-each	\$334
A1922212	Extra Oven Rack - Deep/Bakery Depth	Gas or Electric Models-each	\$463
	Swivel Casters - Set of 4 w/Front Brakes	Gas or Electric Models	\$553
	Lo-Profile Casters - Set of 4 w/Front Brakes (Dbl-deck only)	Double Gas or Electric Models	\$553
	Removable stainless steel drip pan (specify for standard depth or bakery depth oven)	Gas or Electric Models	\$486
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	\$1,389

### MAXIMUM SECURITY OPTIONS (FOR PRISONS AND OTHER INSTITUTIONS)

#### Maximum Security Prison Package

This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S

Perforated Full Back and Motor Cover and Tamper-Proof External Hardware w/ tool kit.

Note: Padlocks provided by others.

For less than full Maximum Prison Package contact factory.

**\$2,093**

NOTE: \* Not available with ESS Models



# GARLAND HALF-SIZE ELECTRIC CONVECTION OVENS

## OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



MCO-E-5-C

### STANDARD FEATURES

- Master 200 Solid State control with 150°F to 500°F (66°C to 260°C) temperature range, and 60 minute electromechanical timer
- 2-speed fan control
- Stainless steel front, sides, and top
- Single door w/double pane thermal window
- 4in (102mm), adjustable stainless steel legs
- Porcelain enameled oven interior with coved corners
- 5-yr door warranty, excl. window (USA & Can. only)

### MCO-E-5/25-C

- 208 or 240 volt, single or three phase
- 5.6 kW per oven cavity
- 5 chrome racks on 9-position removable guides

NOTE: All double-deck models, (-25), ship as 2 singles with leg/stack kit.

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>ELECTRIC CONVECTION OVENS</b>								
<b>MCO-E-5-C</b>	Half Size Electric Standard Depth Single Master Convection Oven	5.6 KW	30-1/2 (775)	29-3/4 (756)	25-1/4 (641)	38.5	340/155	<b>\$12,352</b>
<b>MCO-E-25-C</b>	Half Size Electric Standard Depth Double Master Convection Oven	11.2 KW	30-1/2 (775)	72-3/4 (1848)	25-1/4 (641)	77	680/310	<b>\$25,212</b>

### OPTIONS & ACCESSORIES

ITEM NUMBER	DESCRIPTION	NOTES	LIST PRICE
<b>A113600</b>	Stainless Steel Open Base w/Rack Guides and Shelf-For extra rack/pan storage.	Single Models for single deck model	<b>\$2,238</b>
	Swivel Casters-Set of 4 w/Front Brakes	For stacked double ovens and single models (without legs or stand)	<b>\$565</b>
	Extra Oven Rack Electric	Each	<b>\$186</b>
	Stainless Steel Solid Door(s) (Must specify with order)	Per deck	<b>N/C</b>
	Deck Fasteners (Stainless Steel flanged feet)		<b>\$1,227</b>
	Stainless Steel Main Back	Per deck	<b>\$327</b>
	7.5 KW Elements (For heavy loads and faster recovery)	Per deck	<b>\$319</b>
	Stainless Steel 21 1/4in (540 mm) Legs (Double Deck only)		<b>\$845</b>
	Power Cord Set w/Plug	Per deck	<b>\$513</b>
<b>A4602982</b>	Heat Shield Kit, Half-Size Convection Oven	Per deck	<b>\$600</b>

# US RANGE SUMMIT SERIES FULL-SIZE CONVECTION OVENS W/SIMPLE CONTROL

## OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



Model SUMG-100

### STANDARD FEATURES

- 38in (965mm) Wide, Stainless Steel Front, Sides, Top and Legs
- Two Speed, .6 HP Fan Motor
- Solid State Controller w/digital Timer
- Temperature Range: 150°F to 500°F (66°C to 260°C)
- Porcelain Enameled Oven Cavity w/Coved Corners
- Standard depth only
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- 13 Position Rack Guides with 5 Oven Racks
- 1 year limited parts and labor warranty (USA and Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)

### GAS MODELS:

- Direct spark ignition w/100% safety shut off
- Total of 53,000 BTU loading per oven cavity

### ELECTRIC MODELS:

- Total of 10.4 kW loading per oven cavity
- 208V or 240V, 1 or 3-Phase, 60HZ

NOTE: SUMG-GS-10/20ESS only available in natural gas, standard with six oven racks.

MODEL NUMBER	DESCRIPTION	INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>GAS CONVECTION OVENS</b>								
<b>SUMG-GS-10ESS</b>	Single Deck Solid State Controller	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$13,419</b>
<b>SUMG-GS-20ESS</b>	Double Deck Solid State Controller	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	<b>\$26,318</b>
<b>SUMG-100</b>	Single Deck Solid State Controller	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$13,419</b>
<b>SUMG-200</b>	Double Deck Solid State Controller	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	<b>\$26,318</b>
<b>ELECTRIC CONVECTION OVENS</b>								
<b>SUME-100</b>	Single Deck Solid State Controller	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	<b>\$13,044</b>
<b>SUME-200</b>	Double Deck Solid State Controller	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	<b>\$25,532</b>

## US RANGE SUMMIT SERIES FULL-SIZE CONVECTION OVENS

### OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### OPTIONS & ACCESSORIES

MODEL NUMBER	DESCRIPTION	NOTES	LIST PRICE
	Stainless Steel Solid Door(s) (Specify with order)	Gas or Electric Models-per deck	N/C
<b>1951217</b>	Direct Connect Vent (Specify with order)	Gas Models Only	<b>\$461</b>
	208 or 240 Volt Motor Only	Gas Models Only-per deck	<b>\$558</b>
	460 Volt Wiring (per deck)	Electric Models Only-per deck	<b>\$1,939</b>
<b>1591502</b>	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device.	Gas Models Only	<b>\$863</b>
<b>1951213</b>	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25in legs) - For extra rack/pan storage.	Single Gas or Electric Models	<b>\$2,482</b>
	Back Enclosure - Stainless Steel	Gas or Electric Models-per deck	<b>\$666</b>
<b>A1922211</b>	Extra Oven Rack - Standard Depth	Gas or Electric Models-each	<b>\$334</b>
	Swivel Casters - Set of 4 w/Front Brakes	Gas or Electric Models	<b>\$553</b>
	Lo-Profile Casters - Set of 4 w/Front Brakes (Dbl-deck only)	Double Gas or Electric Models	<b>\$553</b>
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	<b>\$1,389</b>
	Removable stainless steel drip pan	Gas or Electric Models	<b>\$486</b>

# GARLAND AIR DECK GAS OVENS

## OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G56PT

### STANDARD FEATURES

- Stainless Steel Front, Sides, Top, Back and Legs
- Porcelainized Control Panel
- Full Deck Width, Balanced Spring-Loaded Door
- Stainless Steel Perforated Deck
- Adjustable Legs
- Heat Control Damper System
- Snap Action Thermostat (550° F Max.)
- Single Speed Fan with ¾ HP Motor
- 56in W x 36in D Deck Surface
- 63in W x 45in D Floor Space
- 53in W x 7½in H Door Opening
- One Year Limited Parts and Labor Warranty (USA & Canada only)

### GAS MODELS:

- Forced Air Combustion Burner; 80,000 BTU
- Electronic Ignition

MODEL NUMBER	DESCRIPTION	INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>NUMBER DESCRIPTION LIST PRICE TOTAL INPUT WIDTH:</b>								
<b>G56PB</b>	Pizza Oven Gas Air Deck Single Deck Bottom Power Module	80,000 BTU	63 (1600)	55 (1397)	49-3/4 (1263)	95	1000/455	<b>\$46,983</b>
<b>G56PT</b>	Pizza Oven Gas Air Deck Single Deck Top Power Module	80,000 BTU	63 (1600)	71-1/2 (1816)	49-3/4 (1263)	95	1000/455	<b>\$46,983</b>
<b>G56PT/B</b>	Pizza Oven Gas Air Deck Double Deck Top/Bottom Power Module	160,000 BTU	63 (1600)	78 (1981)	49-3/4 (1263)	190	2000/910	<b>\$93,966</b>

### OPTIONS & ACCESSORIES

MODEL NUMBER	DESCRIPTION	NOTES	LIST PRICE
<b>CK4529</b>	Direct Connect Vent (Must specify with order)		<b>CONTACT FACTORY</b>

## GARLAND GPD SERIES DECK OVENS

### OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GPD-48-2

### STANDARD FEATURES

- 1½in (38mm) thick Pyrorock Hearth
- 122,000 BTU (35.7 kW) input - GPD60 96,000 BTU (28.1 kW) input - GPD48
- Removable aluminized steel flame spreaders (2)
- "Snap" throttle thermostat for quick recovery (650°F / 345°C max)
- 100% automatic pilot safety shut-off valve
- Stainless steel front, sides, top, back and legs
- Open door lies flush to hearth for easy loading and unloading
- "Cool Touch" door handle for safe, comfortable operation
- Easy-access door to burner compartment and gas control valve
- 48in (1219mm) x 36in (914mm) or 60in (1524mm) x 36in (914mm) hearth
- 8in (203mm) high oven cavity
- Heat damper system provides top to bottom heat adjustment
- 3/4in NPT manifold connection - right rear and side connection
- One year limited parts and labor warranty

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>GPD-48</b>	Pizza Oven Gas Pyro Deck Single 48in Wide Hearth	96,000 BTU	63 (1600)	50( 1270)	38-1/4 (972)	73	560/254	<b>\$26,300</b>
<b>GPD-60</b>	Pizza Oven Gas Pyro Deck Single 60in Wide Hearth	122,000 BTU	75 (1905)	58-1/2 (1486)	38-1/4 (972)	146	1060/481	<b>\$28,943</b>
<b>GPD-48-2</b>	Pizza Oven Gas Pyro Deck Double 48in Wide Hearth	192,000 BTU	63 (1600)	60 1524)	38-1/4 (972)	219	1545/701	<b>\$52,600</b>
<b>GPD-60-2</b>	Pizza Oven Gas Pyro Deck Double 60in Wide Hearth	244,000 BTU	75 (1905)	55 (1397)	38-1/4 (972)	73	630/286	<b>\$57,886</b>

NOTE: All double-deck models, (-2), ship as 2 singles with leg/stack kit.

### OPTIONS & ACCESSORIES

ITEM	DESCRIPTION	NOTES	LIST PRICE
<b>CK99-014</b>	Direct Connect Vent (Must specify with order; w/original equipment only)		<b>CONTACT FACTORY</b>

## GARLAND G2000/E2000 SERIES DECK OVENS

### OVENS

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G2071



G2121

### STANDARD FEATURES

- Stainless steel front, sides, top, back and legs
- Snap/throttle temperature control 150°F to 500°F (66°C to 260°C)
- Balanced oven door opens full width, level with deck
- Front-serviceable controls outside the heat zone
- Canopy draft diverter provided - standard
- Bake Oven: 3/4in (19 mm) Hearthite deck for electric E2000 Series
- Bake Oven: 1in (25 mm) Hearthite deck for gas G2000 Series
- Roast Oven: 12 gauge steel hearth deck with 12in interior height and removable intermediate shelf

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
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### GARLAND G2000 SERIES DECK OVENS

<b>G2071</b>	Bake Oven Gas Single 7in High Hearth Deck	40,000 BTU	55-1/4 (1403)	50 (1270)	38-1/4 (972)	73	560/254	<b>\$21,133</b>
<b>G2072 *</b>	Bake Oven Gas Double 7in High Hearth Deck (2) G2071	80,000 BTU	55-1/4 (1403)	58-1/2 (1486)	38-1/4 (972)	146	1060/481	<b>\$38,964</b>
<b>G2073 *</b>	Bake Oven Gas Triple 7in High Hearth Deck (3) G2071	120,000 BTU	55-1/4 (1403)	60 (1524)	38-1/4 (972)	219	1545/701	<b>\$58,666</b>
<b>G2121</b>	Roast Oven Gas Single 12in High Steel Deck	40,000 BTU	55-1/4 (1403)	55 (1397)	38-1/4 (972)	73	630/286	<b>\$21,529</b>
<b>G2122 *</b>	Roast Oven Gas Double 12in High Steel Deck (2) G2121	80,000 BTU	55-1/4 (1403)	60-1/2 (1537)	38-1/4 (972)	146	1140/517	<b>\$40,723</b>
<b>G2121-71 *</b>	Bake/Roast Oven Gas Stacked (1) G2071 (7in Bake) and (1) G2121 (12in Roast)	80,000 BTU	55-1/4 (1403)	63-1/2 (1613)	38-1/4 (972)	146	1095/497	<b>\$40,905</b>
<b>G2121-72 *</b>	Bake/Roast Oven Gas Stacked (2) G2071 (7in Bake) and (1) G2121 (12in Roast)	120,000 BTU	55-1/4 (1403)	65 (1651)	38-1/4 (972)	219	1615/733	<b>\$63,076</b>

\*All multi-deck models, ship as singles with leg/stack kit.

## GARLAND G2000/E2000 SERIES DECK OVENS

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
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### GARLAND E2000 SERIES DECK OVENS

<b>E2001</b>	Bake Oven Electric Single 8in High Hearth Deck	6.2 KW	55-1/2 (1410)	51 (1295)	36 (914)	73	550/249	<b>\$29,128</b>
<b>E2011*</b>	Bake Oven Electric Double 8in High Hearth Deck (2) E2001	12.4 KW	55-1/2 (1410)	66 (1676)	36 (914)	146	970/440	<b>\$51,144</b>
<b>E2111 *</b>	Bake Oven Electric Triple 8in High Hearth Deck (3) E2001	18.6 KW	55-1/2 (1410)	66 (1676)	36 (914)	219	1410/640	<b>\$73,066</b>
<b>E2005</b>	Roast Oven Electric Single 12in High Steel Deck	6.2 KW	55-1/2 (1410)	51 (1295)	36 (914)	73	660/299	<b>\$30,053</b>
<b>E2055 *</b>	Roast Oven Electric Double 12in High Steel Deck (2) E2005	12.4 KW	55-1/2 (1410)	67 (1701)	36 (914)	146	1260/572	<b>\$52,354</b>
<b>E2555 *</b>	Roast Oven Electric Triple 12in High Steel Deck (3) E2005	18.6 KW	55-1/2 (1410)	78 (1980)	36 (914)	219	1890/857	<b>\$74,708</b>
<b>E2015 *</b>	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (1) E2005 (Roast)	12.4 KW	55-1/2 (1410)	63 (1600)	36 (914)	146	1120/506	<b>\$51,767</b>
<b>E2115 *</b>	Bake/Roast Oven Electric Stacked (2) E2001 (Bake) and (1) E2005 (Roast)	18.6 KW	55-1/2 (1410)	70 (1777)	36 (914)	219	1550/703	<b>\$73,328</b>
<b>E2155 *</b>	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (2) E2005 (Roast)	18.6 KW	55-1/2 (1410)	74 (1782)	36 (914)	219	1670/750	<b>\$74,008</b>

\* All multi-deck models, ship as singles with leg/stack kit.

### OPTIONS & ACCESSORIES

DESCRIPTION	NOTES	PRICE
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### G2000/E2000 SERIES DECK OVENS

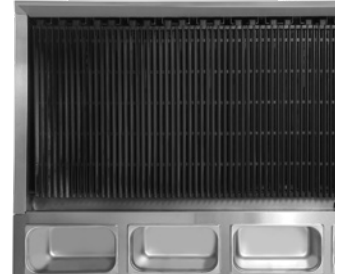
Steel Deck in Lieu of Hearth (Bake Ovens Only)	Gas or Electric Models	N/C
Hearth Deck in Roast Section Gas	Gas Models Only-per deck	<b>\$1,317</b>
Hearth Deck in Roast Section Electric	Electric Models Only-per deck	<b>\$1,317</b>
Direct Connect Vent (Must specify with order)	Gas Models Only	N/C
240 Volt, Single Phase 50Hz		<b>\$440</b>

## COUNTER EQUIPMENT

Expand your horizon with the new Garland High Efficiency Broiler.

With less variation in surface temperatures, Garland delivers everything from improved productivity to better, more consistent food quality. With easy-to-use controls and even easier operation there are fewer food safety concerns, far less operator training required and improved energy consumption.

### PERFORMANCE, DURABILITY AND EFFICIENCY



#### MAXIMIZE PRODUCTIVITY

More even heat distribution across the entire surface is the key to improving productivity. With the entire surface producing like results, shuffling product position and trying to find hot or cooler zones is no longer necessary. Experience consistent results with less training. Because the unit is zoned, you control the temperature for ultimate flexibility.

#### BROIL A COMPLETE MENU OF FOOD ITEMS TO PERFECTION

Once set, no adjustment is necessary. Simply use the Quick Switch to start the broiler. The need for operator training is kept to a minimum.

#### ELECTRONIC IGNITION - LESS ENERGY, GREATER CONVENIENCE

There are no pilot lights in the new Garland HE Broiler. Instead, an electronic sparking mechanism is used to fire up the burners. Should gas flow be interrupted or the flame extinguish for any reason, the spark sequence automatically attempts to re-fire the broiler allowing for trouble free, continuous operation.

#### SIMPLE QUICK-SWITCH START-UP

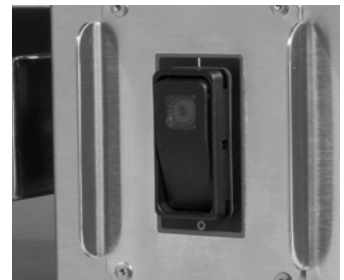
Garland has made the HE Broiler so easy to use that starting or stopping the broiler is as easy as flipping a switch. The switch automatically starts the sparking sequence and opens the gas valve allowing the unit to fire up almost instantly.

#### EASY TO CLEAN AND MAINTAIN

Grill sections are modular to allow for easy removal and handling. Large capacity drip trays slide out for easy cleaning and maintenance.

#### HEAVY-DUTY CONSTRUCTION - PERFORMANCE ASSURED

The robust grill and radiant plates are made from durable cast iron. Beneath the burners, stainless steel deflectors help with heat efficiency and reduce flare up. Solid stainless steel exterior and commercial-grade components throughout ensure a robust, durable product built to last.





# GARLAND HIGH EFFICIENCY BROILERS

## COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



NOTE: HEEG\_CE approved models have full flame protection. Please contact factory for pricing.

### STANDARD FEATURES

- Stainless steel exterior and front rail with 1/3-size food pan cut outs (pans not included)
- Heavy duty removable cast iron grates, reversible with wide brand edge on one side & fine edge on the other
- Large capacity, removable drip pans
- Cast iron, energy-efficient burners, each with an individual cast iron radiant
- Power switch operation
- Electronic spark ensuring consistent main burner flame during operation
- Grate cleaning implement
- 3/4in gas regulator
- All models come with 9' cord and plug

MODEL NUMBER	BROILING AREA INCHES (mm)		NUMBER OF BURNERS	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
	WIDTH	DEPTH		NAT			
<b>GARLAND HIGH EFFICIENCY BROILERS</b>							
<b>HEEGM24CL</b>	19 7/8 (506)	23 7/16 (596)	4	58,000	35	280/127	<b>\$12,614</b>
<b>HEEGM36CL</b>	29 7/8 (706)	23 7/16 (596)	6	87,000	46	420/191	<b>\$14,882</b>
<b>HEEGM48CL</b>	43 7/8 (1115)	23 7/16 (596)	9	130,500	56	560/254	<b>\$18,473</b>
<b>HEEGM60CL</b>	53 7/8 (1396)	23 7/16 (596)	11	159,500	67	700/318	<b>\$20,400</b>

NOTE: All High Efficiency Broilers are designed to be silicone-mounted to noncombustible work surfaces.

### OPTIONS & ACCESSORIES FOR HIGH EFFICIENCY BROILERS

Fajita pan rack holder in lieu of two broiler rack sections at time of order, N/C.

220-240V model available specify at time of order, comes without cord & plug. No-charge for voltage option.

Optional matching stands sold separately below.

Cast iron broiler fish grate options in lieu of standard cast iron cooking racks (at time of Sale of Broiler).

### STANDS FOR HIGH EFFICIENCY BROILERS

#### STANDARD FEATURES



48in Equipment Stand  
Shown with optional casters

- Stainless steel finish
- 21in (533mm), high
- Available in 4 sizes to mate perfectly with Garland HE Series Broilers
- Intermediate shelf
- 2in (51mm) square tubing legs

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>HEMST-24</b>	For 24in wide broilers	4.5	66/30	<b>\$2,332</b>
<b>HEMST-36</b>	For 36in wide broilers	6.8	100/45.5	<b>\$2,692</b>
<b>HEMST-48</b>	For 48in wide broilers	9.2	166/75	<b>\$3,050</b>
<b>HEMST-60</b>	For 60in wide broilers	9.0	200/91	<b>\$3,410</b>
	Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.			<b>\$951</b>

## GARLAND GAS DESIGNER (GD) SERIES

### COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GD-15F



GD-24GTH



GD-24RB

### STANDARD FEATURES

- Stainless steel front and sides
- 4in (102mm) Stainless Steel legs
- Easy clean features
- Piezo spark ignition
- Rear gas connection w/pressure regulator
- Natural or propane gas

#### FRYER:

- Cold rolled steel frypot, 15 lbs shortening capacity
- 100% safety system
- Snap action thermostat
- 45,000 total BTU
- Twin fryer baskets

#### GRIDDLE:

- 18in (457mm) deep cooking surface
- One, two or three burners at 20,000 BTU each

#### BROILER:

- 18in (457mm) deep cooking surface
- Cast iron radiants
- Hi-Lo control valve
- 45,000, 60,000, 75,000 or 90,000 BTU total input

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
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### FRYER

<b>GD-15F</b>	Fryer 15in (381mm) wide - w/cold rolled steel frypot Fat Capacity: 15lbs (7L.) 100% Safety System. 1 Degree Snap Action Thermostat.	45,000 BTU	6	120/54	<b>\$12,201</b>
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### GRIDDLES

<b>GD-15G</b>	Griddle 15in (381mm) Wide. 1 Hi-Lo Valve Control	20,000 BTU	5	85/39	<b>\$5,104</b>
<b>GD-15GTH</b>	Griddle 15in (381mm) Wide. 1 Thermostat Control	20,000 BTU	5	85/39	<b>\$5,663</b>
<b>GD-24G</b>	Griddle 24in (610mm) Wide. 2 Hi-Lo Valve Controls	40,000 BTU	8	146/66	<b>\$6,263</b>
<b>GD-24GTH</b>	Griddle 24in (610mm) Wide. 2 Thermostat Controls	40,000 BTU	8	146/66	<b>\$7,382</b>
<b>GD-36G</b>	Griddle 36in (914mm) Wide. 3 Hi-Lo Valve Controls	60,000 BTU	11	200/91	<b>\$7,691</b>
<b>GD-36GTH</b>	Griddle 36in (914mm) Wide. 3 Thermostat Controls	60,000 BTU	11	200/91	<b>\$9,448</b>

### BROILERS

<b>GD-18RB</b>	Radiant Broiler 18in (460mm) Wide. 2 Hi-Lo Valve Controls	45,000 BTU	8	110/50	<b>\$7,114</b>
<b>GD-24RB</b>	Radiant Broiler 24in (610mm) Wide. 2 Hi-Lo Valve Controls	60,000 BTU	8	150/68	<b>\$7,763</b>
<b>GD-30RB</b>	Radiant Broiler 30in (760mm) Wide. 3 Hi-Lo Valve Controls	75,000 BTU	9	200/91	<b>\$8,941</b>
<b>GD-36RB</b>	Radiant Broiler 36in (914mm) Wide. 3 Hi-Lo Valve Controls	90,000 BTU	11	240/109	<b>\$10,009</b>

### GRIDDLE OPTIONS

Entire Griddle Grooved; 15in Add Suffix "U"					<b>\$2,705</b>
Entire Griddle Grooved; 24in Add Suffix "U"					<b>\$4,588</b>
Entire Griddle Grooved; 36in Add Suffix "U"					<b>\$6,594</b>
24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					<b>\$2,478</b>
36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					<b>\$2,478</b>
36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"					<b>\$4,588</b>

### BROILER OPTIONS

<b>A4514789</b>	18in Broiler Spatter Guard				<b>\$561</b>
<b>A4514790</b>	24in Broiler Spatter Guard				<b>\$577</b>
<b>A4514792</b>	30in Broiler Spatter Guard				<b>\$716</b>
<b>A4514793</b>	36in Broiler Spatter Guard				<b>\$821</b>

### EXTERIOR OPTIONS (ALL GD SERIES)

Stainless Steel Main Back & Bottom					<b>\$401</b>
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## GARLAND GAS DESIGNER (GD) FLAME FAILURE MODELS

### COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GD-24GFF



GD-24RBFF

### STANDARD FEATURES

- Stainless steel front and sides
- 4in (102mm) Stainless Steel legs
- Easy clean features
- Piezo spark ignition
- Rear gas connection w/pressure regulator
- Natural or propane gas

#### GRIDDLE:

- 24in (610mm) deep cooking surface
- One, two or three burners at 20,000 BTU each

#### BROILER:

- 24in (610mm) deep cooking surface
- Cast iron radiants
- Hi-Lo control valve
- 45,000, 60,000, 75,000 or 90,000 BTU total input

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>GRIDDLES</b>					
<b>GD-15GFF</b>	Griddle 15in (381mm) Wide. One Valve/Flame Failure Protection	20,000 BTU	5	85/39	<b>\$5,935</b>
<b>GD-24GFF</b>	Griddle 24in (610 mm) Wide. One Valve/Flame Failure Protection	40,000 BTU	8	146/66	<b>\$7,094</b>
<b>GD-36GFF</b>	Griddle 36in (914 mm) Wide. One Valve/Flame Failure Protection	60,000 BTU	11	200/91	<b>\$8,524</b>
<b>BROILERS</b>					
<b>GD-18RBFF</b>	Radiant Broiler 18in (460 mm) Wide. One Valve/Flame Failure Protection	45,000 BTU	8	110/50	<b>\$7,944</b>
<b>GD-24RBFF</b>	Radiant Broiler 24in (610 mm) Wide. One Valve/Flame Failure Protection	60,000 BTU	8	150/68	<b>\$8,599</b>
<b>GD-30RBFF</b>	Radiant Broiler 30in (760 mm) Wide. One Valve/Flame Failure Protection	75,000 BTU	9	200/91	<b>\$9,773</b>
<b>GD-36RBFF</b>	Radiant Broiler 36in (914 mm) Wide. One Valve/Flame Failure Protection	90,000 BTU	11	240/109	<b>\$10,841</b>
<b>GRIDDLE OPTIONS</b>					
Entire Griddle Grooved; 15in Add Suffix "U"					<b>\$2,705</b>
Entire Griddle Grooved; 24in Add Suffix "U"					<b>\$4,588</b>
Entire Griddle Grooved; 36in Add Suffix "U"					<b>\$6,594</b>
24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					<b>\$2,478</b>
36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					<b>\$2,478</b>
36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"					<b>\$4,588</b>
<b>BROILER OPTIONS</b>					
<b>A4514789</b>	18in Broiler Spatter Guard				<b>\$561</b>
<b>A4514790</b>	24in Broiler Spatter Guard				<b>\$577</b>
<b>A4514792</b>	30in Broiler Spatter Guard				<b>\$716</b>
<b>A4514793</b>	36in Broiler Spatter Guard				<b>\$821</b>
<b>EXTERIOR OPTIONS (ALL GD SERIES)</b>					
Stainless Steel Main Back & Bottom					<b>\$401</b>

## GARLAND ELECTRIC DESIGNER (ED) SERIES

### COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

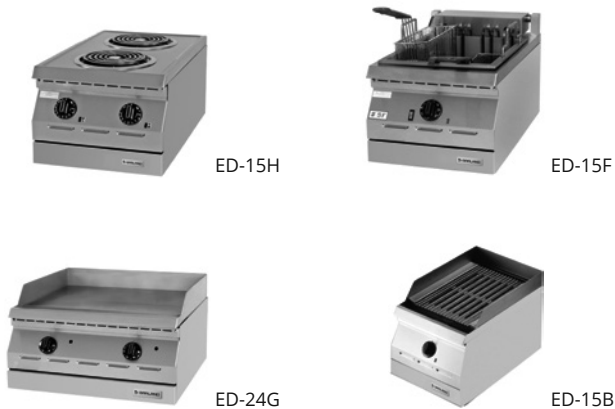
Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### STANDARD FEATURES

- Stainless steel front and sides
  - 4in (102mm) Stainless Steel legs
  - Easy clean features
  - Heat-On indicator lamps
- HOT PLATE:**
- 2 coil elements, (4.2kW total) or 2 sealed elements, (5.2kW total)
- FRYER:**
- Removable stainless steel tank, 17Lb (7.7Kg) capacity
  - 5.3kW total
  - Twin fryer baskets
- GRIDDLE:**
- 18in (457mm) deep cooking surface
  - Concealed grease drawer
  - Heat-On indicator lamps
  - Thermostat-controlled; one per 12in of width
- BROILER:**
- 18in (457mm) deep cooking surface
  - Grate lift handle
  - Concealed grease drawer
  - Infinite switch controlled; one per 12in of width



MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
ED-15THSE	Hot Plate 15in Wide; two 7 1/2in Solid Elements	4.0 KW	5	50/23	\$3,854
ED-15HSE	Hot Plate 15in Wide; two 9in Solid Elements	5.2 KW	5	50/23	\$3,854
ED-15H	Hot Plate 15in Wide; two 7 1/2in Open Elements	4.2 KW	5	46/21	\$2,840
ED-15F	Fryer 15in Wide 5.3 kW	5.3 KW	5	50/23	\$7,620
ED-15SF	Super Fryer 15in Wide 8.0 kW	8.0 KW	5	50/23	\$8,220
ED-30FT	Fryer Twin 30in Wide 10.6 kW	10.6 KW	10	70/32	\$13,148
ED-30SFT	Super Fryer Twin 30in Wide 16.0 kW	16.0 KW	10	70/32	\$13,329
ED-15G	Griddle 15in Wide	3.4 KW	6	90/41	\$4,524
ED-24G	Griddle 24in Wide	6.7 KW	8	152/69	\$5,977
ED-36G	Griddle 36in Wide	10.1 KW	11	175/80	\$7,023
ED-15B	Broiler 15in Wide	2.7 KW	6	70/32	\$7,566
ED-30B	Broiler 30in Wide	5.4 KW	9	100/45	\$9,883
ED-42B	Broiler 42in Wide	8.1 KW	17	211/96	\$12,181

FRYER OPTION	PRICE
Large Fryer Basket (sales to be coordinated with Parts Department)	N/C
Stainless Steel Bowl Cover	\$472
Stainless Steel Fryer Fish Plate	\$629

GRIDDLE OPTIONS	PRICE
Entire Griddle Grooved; 15in Add Suffix "U"	\$2,705
Entire Griddle Grooved; 24in Add Suffix "U"	\$4,588
Entire Griddle Grooved; 36in Add Suffix "U"	\$6,594
24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"	\$2,478
36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"	\$2,478
36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"	\$4,588

BROILER OPTIONS	PRICE
15in Broiler Spatter Guard	\$561
30in Broiler Spatter Guard	\$716
42in Broiler Spatter Guard	\$837
24in Nickel Plated Shelf to fit 30" Spatter Guard	\$367
36in Nickel Plated Shelf to fit 42" Spatter Guard	\$367

EXTERIOR OPTIONS (ALL ED SERIES)	PRICE
Stainless Steel Main Back and Bottom	\$401

### DESIGNER SERIES EQUIPMENT STANDS

ITEM NUMBER	DESCRIPTION	SHIP WEIGHT	PRICE (SS FINISH)
SS-CSD-GF	Stand 15in (381mm) Wide For Gas Fryer Only	36/16	\$3,476
SS-CSD-15	Stand 15in (381mm) Wide	36/16	\$3,763
SS-CSD-18	Stand 18in (457mm) Wide	38/17	\$3,932
SS-CSD-24	Stand 24in (610mm) Wide	42/19	\$4,072
SS-CSD-30	Stand 30in (762mm) Wide	44/20	\$4,220
SS-CSD-36	Stand 36in (914mm) Wide	48/22	\$4,549
SS-CSD-42	Stand 42in (1067mm) Wide	54/25	\$4,880
	Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.		\$951



Stainless steel  
CSD series counter equipment stand  
Shown with optional casters

# GARLAND G SERIES GAS UNDER FIRED CERAMIC BRIQUETTE CHAR-BROILERS

## COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G24-BRL

### STANDARD FEATURES

- Stainless steel front, sides and plate rail
- 15,000 Btu/Hr per cast iron burner One burner per 6in of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4in (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2in (13mm) rounded bar for wide broad branding flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6in (152mm) sections

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
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#### GRIDDLES

<b>G18-BRL</b>	Broiler - 18in (457mm) Wide	45,000 BTU	21	190/86	<b>\$10,692</b>
<b>G24-BRL</b>	Broiler - 24in (610mm) Wide	60,000 BTU	21	252/114	<b>\$11,366</b>
<b>G30-BRL</b>	Broiler - 30in (762mm) Wide	75,000 BTU	29	265/120	<b>\$12,746</b>
<b>G36-BRL</b>	Broiler - 36in (914mm) Wide	90,000 BTU	29	330/150	<b>\$14,094</b>
<b>G48-BRL</b>	Broiler - 48in (1219mm) Wide	120,000 BTU	37	375/170	<b>\$18,633</b>

#### BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	<b>\$945</b>
24in (610mm) Stainless Steel Spatterguard	<b>\$1,029</b>
30in (762mm) Stainless Steel Spatterguard	<b>\$1,266</b>
36in (914mm) Stainless Steel Spatterguard	<b>\$1,299</b>
48in (1219mm) Stainless Steel Spatterguard	<b>\$1,315</b>
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	<b>\$235</b>
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	<b>\$287</b>
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	<b>\$320</b>
Stainless steel back for 18in (457mm) Broiler	<b>\$447</b>
Stainless steel back for 24in (610mm) Broiler	<b>\$491</b>
Stainless steel back for 30in (762mm) Broiler	<b>\$565</b>
Stainless steel back for 36in (914mm) Broiler	<b>\$668</b>
Stainless steel back for 48in (1219mm) Broiler	<b>\$742</b>
Stainless steel back for 18in (457mm) back guard	<b>\$408</b>
Stainless steel back for 24in (610mm) back guard	<b>\$440</b>
Stainless steel back for 30in (762mm) back guard	<b>\$550</b>
Stainless steel back for 36in (914mm) back guard	<b>\$703</b>
Stainless steel back for 48in (1219mm) back guard	<b>\$703</b>

#### DOUBLE SIDED "STEEL" DIAMOND BROILER RACKS (REPLACES STANDARD CAST 1/2 ROUND & 1/2 DIAMOND RACKS).

<b>DIA-18</b>	Set of 3 racks for 18in Broiler	<b>\$387</b>
<b>DIA-24</b>	Set of 4 racks for 24in Broiler	<b>\$517</b>
<b>DIA-30</b>	Set of 5 racks for 30in Broiler	<b>\$627</b>
<b>DIA-36</b>	Set of 6 racks for 36in Broiler	<b>\$812</b>
<b>DIA-48</b>	Set of 8 racks for 48in Broiler	<b>\$885</b>

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE	MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
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#### STAINLESS STEEL STANDS & CABINETS

<b>G18-BRL-STD</b>	Stand 18in (456mm) Wide	5	30/14	<b>\$1,174</b>	<b>G18-BRL-CAB</b>	Cabinet - 18in (457mm) Wide	15	40/18	<b>\$1,174</b>
<b>G24-BRL-STD</b>	Stand 24in (610mm) Wide	5	40/18	<b>\$1,174</b>	<b>G24-BRL-CAB</b>	Cabinet - 24in (610mm) Wide	15	40/18	<b>\$1,174</b>
<b>G30-BRL-STD</b>	Stand 30in (762mm) Wide	5	50/23	<b>\$1,285</b>	<b>G30-BRL-CAB</b>	Cabinet - 30in (762mm) Wide	22	50/23	<b>\$1,285</b>
<b>G36-BRL-STD</b>	Stand 36in (914mm) Wide	5	60/27	<b>\$1,300</b>	<b>G36-BRL-CAB</b>	Cabinet - 36in (914mm) Wide	22	50/23	<b>\$1,300</b>
<b>G48-BRL-STD</b>	Stand 48in (1219mm) Wide	5	70/32	<b>\$1,395</b>	<b>G48-BRL-CAB</b>	Cabinet - 48in (1219mm) Wide	37	75/34	<b>\$2,326</b>

Swivel Casters-Set of 4 w/Front Brakes. Available at time of purchase with stand or cabinet.

**\$951**

## GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

### COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023  
 Dimensions: in / mm  
 Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg  
 All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

MODEL NUMBER GARLAND	DESCRIPTION	TOTAL INPUT (NATURAL GAS)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>CHAR-BROILER USING SYNERGY TECHNOLOGY</b>					
<b>*NEW* GTXHP36</b>	36in Wide Broiler	54,000 BTU	21	283/129	<b>CONTACT FACTORY</b>
<b>*NEW* GTXHP48</b>	48in Wide Broiler	81,000 BTU			<b>CONTACT FACTORY</b>
<b>*NEW* GTXHP60</b>	60in Wide Broiler	108,000 BTU			<b>CONTACT FACTORY</b>



GTXHP36

### WHY YOU NEED A BROILER?

#### Cooks Food to a Higher Quality

- Because of the way the XHP Broiler atomizes fat, natural oils are returned to the food, providing continual self-basting.
- Less moisture during the cooking process, giving you more succulent food and boasting 50% less shrinkage than a standard Charbroiler.
- The XHP Broiler gently smokes the food giving it incredible flavour and clear sear marks.
- **Cooks food to a Higher Quality which will lead to Higher Customer Satisfaction.**

#### Unsurpassed Energy Savings

- XHP Broiler has patented award-winning technology designed around its gas burner system.
- **51.3% cooking energy efficiency making the XHP the most efficient charbroiler in the market today.**

#### Simple to Operate

- Just turn the burner on a simple flick of a switch while an LED lets you know there is power.
- Use the knob to adjust to the desired temperature.

#### Safety is Paramount

- The XHP Broiler is a **safe unit to operate**. Clever air-cooled panels ensure the side panels remain cool to touch when in use.
- XHP offers a constant restrained non-flame based heat which helps reduce flare-ups.
- XHP comes with flame failure. If no flame is detected, the gas is automatically shut off.

#### It Will Pay for Itself

- Use our **cost saving calculator** to see how much you can save cooking with an XHP: [www.garland-group.com](http://www.garland-group.com)

#### No Fat Means No Grease Tray

- Because all the fat is atomized, there is **no need for a grease tray or tray to clean** and best of all, it creates succulent food.
- Save time and money and be environmentally responsible at the same time. There is no risk of grease getting into your drains or onto other areas of your kitchen.

#### Easy to Clean

- With an XHP Broiler, the fat is atomized on ceramic base plates. This feature makes cleaning amazingly easy.
- You can leave the unit until it's cold, then **simply vacuum out the dust that's left.**

#### Easy on your hood and ventilation System

- XHP Broiler reduces the amount of grease that passes through the ventilation system, so they require less cleaning.

### WHAT IS A XHP BROILER?

- **XHP - Extra High Performance** is a Garland 36" Heavy-Duty counter broiler using patented, award winning Synergy technology.
- The XHP Broiler is revolutionizing the industry through high power but low-energy consumption.
- It enables you to prepare food (meat, fish or vegetables) faster with **using as much as 50% less gas than a standard Charbroiler.**

### HOW DOES THE XHP BROILER WORK?

- Patented gas burner system, where air mixes with the gas, delivers focused and exceptionally high heat using a natural ceramic heat bed.
  - Results in significant energy savings
  - No grease tray, just vacuum up the ash when the broiler is cool
- Water vapor that's naturally released from the fat and oils during cooking is also absorbed back into the food.
- Burner system reduces cross flavoring of food so your vegetables won't taste of meat or fish.
- Cool air circulates around the grill to produce temperate surfaces, protecting the operator from high heat.

### WHAT YOU CAN EXPECT TO GET?

- Cooks food to a Higher Quality
- Energy Savings - Save on your energy bills
- Easy to Clean
- Safe and Easy to Operate

## GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

### GTXHP36 INCLUDED ACCESSORIES

- 2 in 1 Cleaning brush/grate scraper
- Ignitor cleaning roll

### GTXHP36 EQUIPMENT STAND

- Install it directly on the counter, on a Garland stand or a refrigeration base.

MODEL NUMBER	DESCRIPTION	NET PRICE
<b>ACCESSORIES - CONDIMENT RAIL</b>		
Stainless steel condiment front rail for 1/9 or 1/3 pans. Must order with equipment. (Condiment pans supplied by others.)		
<b>ACCESSORIES - SLOW COOK SHELF</b>		
<b>A4607076</b>	36" Slow cook shelf	
<b>A4610546</b>	48" Slow cook shelf	
<b>A4610824</b>	60" Slow cook shelf	
<b>ACCESSORIES - SPLATTER GUARDS 7 INCHES HIGH 3-SIDED (LEFT/RIGHT/BACK) SPLATTER GUARDS, REMOVABLE</b>		
<b>A4607077</b>	for 36" GTXHP	
<b>A4610240</b>	for 48" GTXHP	
<b>A4610651</b>	for 60" GTXHP	
<b>STANDS</b>		
<b>A4607096</b>	36" stand with casters	
<b>A4610828</b>	48" stand with casters	
<b>A4610829</b>	60" stand with casters	
<b>A4607586</b>	36" stand with adjustable feet	
<b>A4610830</b>	48" stand with adjustable feet	
<b>A4610831</b>	60" stand with adjustable feet	

PLEASE CALL FOR PRICES

# GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

## COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back

- 3-1/2in deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4in gas regulator with "T" connector for straight-rear or flush-mount connections

- 4in (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



### STANDARD FEATURES

#### HOT PLATES:

- Split ergonomic grates are easy to handle and clean
- Pilots lights are tucked outside of the spill zone

#### GARLAND MODELS:

- 30,000 BTU (NAT Gas) Starfire Pro 2-piece star burners (26,000 BTU PRO Gas)

#### US RANGE MODELS:

- 30,000 BTU (NAT Gas) Performer Pro 2-piece octagonal burners (26,000 BTU PRO Gas)

#### GRIDDLES:

- One burner per 12in of width
- 1in thick polished steel plate
- 23in griddle surface depth
- 4in deep front grease trough
- Piezo pilot igniters
- One Hi-Lo valve control, OR
- One snap-action thermostat control, (200°-550°F), per burner

NOTE: Chrome and grooved griddle surface options require extended lead times.

MODEL NUMBER		DESCRIPTION	TOTAL INPUT (NATURAL GAS)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GARLAND	US RANGE					
<b>GARLAND</b>						
GTGG12-2	UTGG12-2	Hotplate (2) Open Burner	60,000 BTU	21	73/33	\$2,943
GTGG24-4	UTGG24-4	Hotplate (4) Open Burner	120,000 BTU	21	135/61	\$4,647
GTGG36-6	UTGG36-6	Hotplate (6) Open Burner	180,000 BTU	29	191/87	\$6,259
GTGG48-8	UTGG48-8	Hotplate (8) Open Burner	240,000 BTU	38	247/112	\$7,387
<b>STEP-UP HOT PLATES</b>						
GTGG24-SU4	UTGG24-SU4	Step-up (4) Open Burner	120,000 BTU	21	135/61	\$6,214
GTGG36-SU6	UTGG36-SU6	Step-up (6) Open Burner	180,000 BTU	29	191/87	\$8,324
GTGG48-SU8	UTGG48-SU8	Step-up (8) Open Burner	240,000 BTU	38	247/112	\$11,494
<b>VALVE-CONTROLLED GRIDDLES</b>						
GTGG24-G24M	UTGG24-G24M	24in Valve griddle	54,000 BTU	21	280/127	\$5,581
GTGG36-G36M	UTGG36-G36M	36in Valve griddle	81,000 BTU	29	395/180	\$6,877
GTGG48-G48M	UTGG48-G48M	48in Valve griddle	108,000 BTU	37	585/266	\$8,606
GTGG60-G60M	UTGG60-G60M	60in Valve griddle	135,000 BTU	42	688/313	\$12,941
GTGG72-G72M	UTGG72-G72M	72in Valve griddle	162,000 BTU	50	790/359	\$13,392
<b>SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES</b>						
GTGG24-GT24M	UTGG24-GT24M	24in Snap-action griddle	56,000 BTU	21	290/132	\$6,314
GTGG36-GT36M	UTGG36-GT36M	36in Snap-action griddle	84,000 BTU	29	405/184	\$8,926
GTGG48-GT48M	UTGG48-GT48M	48in Snap-action griddle	112,000 BTU	37	595/270	\$11,157
GTGG60-GT60M	UTGG60-GT60M	60in Snap-action griddle	140,000 BTU	42	705/320	\$14,671
GTGG72-GT72M	UTGG72-GT72M	72in Snap-action griddle	168,000 BTU	50	810/368	\$17,417
<b>CHROME GRIDDLE PLATE</b>		<b>ADD TO PRICE</b>				
24in Chrome Griddle Plate						\$7,603
36in Chrome Griddle Plate						\$9,494
48in Chrome Griddle Plate						\$11,733
60in Chrome Griddle Plate						\$14,139
72in Chrome Griddle Plate						\$16,278
<b>GROOVED GRIDDLE PLATE*</b>		<b>FULLY GROOVED</b>		<b>1/2 - GROOVED LT OR RT</b>		
24in Grooved Griddle Plate		\$3,389		\$1,954		
36in Grooved Griddle Plate		\$5,081		\$2,933		
48in Grooved Griddle Plate		\$6,774		\$3,911		
60in Grooved Griddle Plate		\$8,470		\$4,889		
72in Grooved Griddle Plate		\$10,163		\$5,866		

\* Chrome and grooved plate options not available in combination.



# GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

## COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back

- 3-1/2in deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4in gas regulator with "T" connector for straight-rear or flush-mount connections

- 4in (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



GTBG48-AR48

### STANDARD FEATURES

#### RADIANT CHAR-BROILERS:

- Reversible cast iron broiler racks in 3in wide sections
- 21-1/2in Broiling grid depth
- 18,000 BTU tube burners; two per 12in of broiler width

#### CERAMIC BRIQUETTE CHAR-BROILERS:

- Reversible cast iron broiler racks in 3in wide sections
- 21-1/2in Broiling grid depth
- 30,000 BTU cast iron burners; one per 12in of broiler width

MODEL NUMBER		DESCRIPTION	TOTAL INPUT (NATURAL GAS)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GARLAND	US RANGE					

#### CHAR-BROILERS W/CAST IRON RADIANTS & ADJUSTABLE GRATES

GTBG24-AR24	UTBG24-AR24	24in Wide Broiler	72,000 BTU	21	283/129	\$8,968
GTBG36-AR36	UTBG36-AR36	36in Wide Broiler	108,000 BTU	29	391/178	\$11,006
GTBG48-AR48	UTBG48-AR48	48in Wide Broiler	144,000 BTU	38	514/283	\$14,462
GTBG60-AR60	UTBG60-AR60	60in Wide Broiler	180,000 BTU	43	635/288	\$18,439

#### CHAR-BROILERS W/CAST IRON RADIANTS & NON-ADJUSTABLE GRATES

GTBG24-NR24	UTBG24-NR24	24in Wide Broiler	72,000 BTU	21	283/129	\$7,773
GTBG36-NR36	UTBG36-NR36	36in Wide Broiler	108,000 BTU	29	391/178	\$10,036
GTBG48-NR48	UTBG48-NR48	48in Wide Broiler	144,000 BTU	38	505/230	\$12,425
GTBG60-NR60	UTBG60-NR60	60in Wide Broiler	180,000 BTU	43	620/282	\$16,277
GTBG72-NR72	UTBG72-NR72	72in Wide Broiler	216,000 BTU	47	690/313	\$20,839

#### CHAR-BROILERS W/CERAMIC BRIQUETTE & ADJUSTABLE GRATES

GTBG24-AB24	UTBG24-AB24	24in Wide Broiler	60,000 BTU	21	283/129	\$9,190
GTBG36-AB36	UTBG36-AB36	36in Wide Broiler	90,000 BTU	29	391/178	\$11,277
GTBG48-AB48	UTBG48-AB48	48in Wide Broiler	120,000 BTU	38	514/283	\$14,816
GTBG60-AB60	UTBG60-AB60	60in Wide Broiler	155,000 BTU	43	635/288	\$18,439

#### BROILER OPTIONS

		ADD TO PRICE
A4528826	3-Sided Spatter-Guard for 24in Broiler	\$857
A4528827	3-Sided Spatter-Guard for 36in Broiler	\$922
A4528828	3-Sided Spatter-Guard for 48in Broiler	\$1,202
A4528829	3-Sided Spatter-Guard for 60in Broiler	\$1,251
A4530217	3-Sided Spatter-Guard for 72in Broiler	\$1,350
24in-SHELF	Nickel Plated Wire Holding Shelf for 24in Spatter-Guard	\$315
36in-SHELF	Nickel Plated Wire Holding Shelf for 36in Spatter-Guard	\$349
A4528833	Fajita Plate Rack Holder (9in wide - replaces 3 standard grate sections)	\$224
A4529722	Broiler Grate Cleaning Tool	\$247

#### CAST IRON BROILER FISH GRATE OPTIONS IN LIEU OF STANDARD CAST IRON COOKING RACKS (AT TIME OF SALE OF BROILER)

	ADD TO PRICE
For 24in wide models	\$184
For 36in wide models	\$211
For 48in wide models	\$235
For 60in wide models	\$262
For 72in wide models	\$300

## EQUIPMENT STANDS FOR HEAVY-DUTY COUNTER EQUIPMENT

### COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

PART NO.	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
A4528796	For All 24in Wide Models - w/swivel casters (front locking/rear-non)	12	50/23	\$2,398
A4528351	For All 36in Wide Models - w/swivel casters (front locking/rear-non)	16	60/27	\$2,567
A4528798	For All 48in Wide Models - w/swivel casters (front locking/rear-non)	21	68/31	\$3,014
A4528800	For All 60in Wide Models - w/swivel casters (front locking/rear-non)	25	77/35	\$3,246
A4528802	For All 72in Wide Models - w/swivel casters (front locking/rear-non)	30	100/45	\$3,785
A4528797	For All 24in Wide Models - w/adjustable feet	12	50/23	\$2,398
A4528795	For All 36in Wide Models - w/adjustable feet	16	60/27	\$2,567
A4528799	For All 48in Wide Models - w/adjustable feet	21	68/31	\$3,014
A4528801	For All 60in Wide Models - w/adjustable feet	25	77/35	\$3,246
A4528803	For All 72in Wide Models - w/adjustable feet	30	100/45	\$3,785

### STANDARD FEATURES

- Stainless steel 2in tube construction
- Solid top surface
- Solid lower holding shelf
- Stands are designed to be used for counter models with 4in (102mm) legs

## HEAVY-DUTY COUNTER EQUIPMENT OPTIONS & ACCESSORIES

STAINLESS STEEL SKIRTS FOR DIAS/ COUNTER SURFACE MOUNTING (PLEASE SPECIFY AT TIME OF ORDER - SKIRT/ DIAS MOUNTS ARE NOT INTENDED TO BE USED WITH GARLAND/ U.S. RANGE EQUIPMENT STANDS.)

ADD TO PRICE

Stainless Steel Skirt for All 12in Wide Models	\$411
Stainless Steel Skirt for All 24in Wide Models	\$452
Stainless Steel Skirt for All 36in Wide Models	\$492
Stainless Steel Skirt for All 48in Wide Models	\$533
Stainless Steel Skirt for All 60in Wide Models	\$577
Stainless Steel Skirt for All 72in Wide Models	\$642

### UPGRADE STANDING PILOTS TO SPARK IGNITION

Electric Spark Ignition System on 24" Wide Griddle**	\$382
Electric Spark Ignition System on 36in Wide Griddle**	\$592
Electric Spark Ignition System on 48in Wide Griddle**	\$658
Electric Spark Ignition System on 60in Wide Griddle**	\$774
Electric Spark Ignition System on 72in Wide Griddle**	\$887

\*\* Requires 120V/60Hz/1A electrical connection. 6ft power cord w/NEMA 5-15P plug is included

### STAINLESS STEEL REMOVABLE CONDIMENT FRONT RAIL

MODEL NUMBER	STAINLESS STEEL REMOVABLE CONDIMENT FRONT RAIL ATTACHMENT FOR ALL HEAVY DUTY GAS COUNTER MODELS. RAILS HOLD'S 1/3 AND 1/9 FOOD PANS CUT OUT SLOTS ARE REVISABLE TO ACCEPT PANS. (FOOD PANS NOT SUPPLIED BY GARLAND)	ADD TO PRICE
A4529531	For 12in wide model	\$465
A4529532	For 24in wide model	\$526
A4529533	For 36in wide model	\$584
A4529534	For 48in wide model	\$642
A4529535	For 60in wide model	\$703
A4529536	For 72in wide model	\$775

## US RANGE REGAL SERIES INFRA-RED COUNTER CHEESEMELTERS



IRCMA-48

### STANDARD FEATURES

- Stainless steel front, sides & top
- Infra-Red burners, 10,000 BTU/hr. per burner
- Removable chrome wire rack
- 3/4in gas regulator

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
IRCMA-24	24in Cheesemelter	20,000 BTU	9	110/50	\$6,465
IRCMA-36	36in Cheesemelter	30,000 BTU	13	158/72	\$8,181
IRCMA-48	48in Cheesemelter	40,000 BTU	17	211/96	\$10,180
IRCMA-60	60in Cheesemelter	50,000 BTU	21	281/127	\$11,964
IRCMA-72	72in Cheesemelter	60,000 BTU	25	310/141	\$14,107
Wall Mount Kit for IRCMA					\$614

# GARLAND E24 HEAVY DUTY ELECTRIC GRIDDLES, HOT PLATE & FRYERS

## COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



E24-36G



E24-12H



E24-31F

### STANDARD FEATURES

#### GRIDDLES:

- Stainless steel front and sides
- 4in Stainless Steel legs
- Recovery signal light
- One hydraulic thermostat with pilot light per each 12in width of griddle; 100°F - 450°F

#### HOT PLATE:

- Stainless steel front and sides
- Removable porcelain enameled spillover bowls
- 4in Stainless Steel legs
- Heat-On indicator lamps
- Two 8-1/2in / 2.1 kW elements
- Infinite switch with pilot light for each element

#### FRYER:

- Stainless steel front and sides
- Twin perforated baskets
- 30 Lb capacity nickel plated steel tank
- 4in Stainless Steel legs
- Recovery signal light
- Single-unit sheathed immersion elements that swing up
- 200°F - 375°F hydraulic thermostat

GRIDDLE MODEL	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
E24-24G	Griddle w/ 2 Thermostats 24in Wide	8.0 KW	16	200/91	\$10,943
E24-36G	Griddle w/ 3 Thermostats 36in Wide	12.0 KW	22	300/136	\$14,926
E24-48G	Griddle w/ 4 Thermostats 48in Wide	16.0 KW	37	400/181	\$19,718
E24-60G	Griddle w/ 5 Thermostats 60in Wide	20.0 KW	43	500/227	\$24,782
E24-72G	Griddle w/ 6 Thermostats 72in Wide	24.0 KW	51	600/272	\$27,915

\*Please note contact factory for 48" to 72" models for extended manufacture lead times required for these sizes.

### GRIDDLE OPTIONS

*Grooved Griddle Option - Add per 12in Section. Specify L or R	\$1,961
Stainless Steel Main Back - 24in (610mm) to 48in (1219mm)	\$548
Stainless Steel Main back - 60in (1524mm) to 72in (1829mm)	\$597
460 Volt for E24-24G Add	\$1,235
460 Volt for E24-36G Add	\$1,772
460 Volt for E24-48G Add	\$2,240
460 Volt for E24-60G Add	\$2,557
460 Volt for E24-72G Add	\$3,246

### MAXIMUM SECURITY

Tamper Proof External Hardware	Please contact the factory for availability and pricing.
Lockable Control Panel (Pad Locks by Others)	
Tamper Proof Hardware to Attach Griddle to Stand	
Deck Fasteners (SS Flanged Feet)	

HOT PLATE MODEL	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
E24-12H	Hot Plate w/2 Open Elements 15in W	4.2 KW	8	60/27	\$4,970

### HOT PLATE OPTIONS

Stainless Steel Main Back	\$378
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FRYER MODEL	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
E24-31F	12 kW Fryer 18in Wide	12 kW	9	90/41	\$11,290
E24-31SF	16 kW Super Fryer 18in Wide	16 KW	9	90/41	\$12,580

### FRYER OPTIONS

	PRICE
Fish Plate - Stainless Steel	\$1,089
Large Single Basket in lieu of std. twin baskets	N/C
Additional Tank (specify with or w/o drain)	\$1,089
Stainless Steel Fryer Tank Cover	\$727
Stainless Steel Fryer Main Back	\$382
460 Volt E24-31F	\$1,004
460 Volt E24-31SF	\$1,004

## EQUIPMENT STANDS FOR GARLAND E24 SERIES

### COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



- Stainless steel CS24 series counter equipment stand Shown with optional casters

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SS-CS24-15	Stand 15in (381mm) Wide for E24-12H	5	36/16	\$2,917
SS-CS24-18	Stand 18in (457mm) Wide for E24-31F/SF	5	38/17	\$3,184
SS-CS24-24	Stand 24in (610mm) Wide	6	42/19	\$3,390
SS-CS24-36	Stand 36in (914mm) Wide	6	48/22	\$3,846
SS-CS24-48	Stand 48in (1219mm) Wide	7	54/25	\$4,738
SS-CS24-60	Stand 60in (1524mm) Wide (no shelf incl.)	8	60/27	\$5,419
SS-CS24-72	Stand 72in (1829mm) Wide (no shelf incl.)	9	66/30	\$6,705
Swivel Casters; Set of 4 w/Front Brakes. Available at time of sale stand only.				\$951

## GARLAND E22 SERIES ELECTRIC TEPPAN YAKI ELECTRIC GRIDDLES



E22-36-48GMX  
(Shown with flanged griddle edge option)

### STANDARD FEATURES

- Stainless steel front and side panels
- 11 in (279mm) x 34in (834mm) heated cooking zone
- Six sizes available
- 208 or 240 Volts single or 3 phase
- Electronic thermostat up to 500°F (260°C)
- 4in stainless steel Stainless Steel legs

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	SHIP WEIGHT	LIST PRICE
E22-36-36GMX	Teppan Yaki Griddle; 36in x 26 3/4in	6.7 KW	330/150	\$10,647
E22-36-45GMX	Teppan Yaki Griddle; 45in x 26 3/4in	6.7 KW	340/154	\$11,811
E22-36-48GMX	Teppan Yaki Griddle; 47 5/8in x 24 1/16in	6.7 KW	350/159	\$11,811
E22-36-56GMX	Teppan Yaki Griddle; 56 3/16in x 26 3/4in	6.7 KW	385/175	\$12,599
E22-36-60GMX	Teppan Yaki Griddle; 59 5/8in x 24 1/16in	6.7 KW	385/175	\$12,599
E22-36-72GMX	Teppan Yaki Griddle; 71 5/8in x 24 1/16in	6.7 KW	400/182	\$13,723

### GRIDDLE OPTIONS

### GRIDDLE OPTIONS

Stainless Steel Main Back	\$262
Flanged Griddle Edge Option for E22-36-36GMX	\$687
Flanged Griddle Edge Option for E22-36-45GMX	\$861
Flanged Griddle Edge Option for E22-36-48GMX	\$861
Flanged Griddle Edge Option for E22-36-56 GMX	\$948
Flanged Griddle Edge Option for E22-36-60GMX	\$948
Flanged Griddle Edge Option for E22-36-72GMX	\$1,031

# GARLAND MASTER SERIES PRODUCTION GRIDDLES

## COUNTER EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

CG-48R

Shown mounted on SCG-48SS Stand



### GAS MODELS:

- One "U" shaped 30,000 BTU burner every 12in of width
- Gas pilot ignition indicator light
- Gas regulator valve

### ELECTRIC MODELS:

- Three (3) flat-bar heating elements, (4.3 kW total), per 12in of width
- 208 or 240 Volt models
- 6ft (1829mm) cord and plug standard on 36in - 48in 3-phase models

### STANDARD FEATURES

- Full-width front rail
- Rear grease trough with bottom drawer
- Electric main on/off power switch w/ indicator light
- On/off switch, each thermostat
- Electronic thermostat, (150°F - 450°F for each 12in heat zone)
- Stainless Steel sides
- Stainless steel front panel
- Stainless steel backguard
- Stainless steel grease trough
- Stainless steel side griddle splashguards
- Stainless steel 6in deep, sloped grease drawers with integral grease baffles
- 6in stainless steel adjustable legs
- Nickel-plated thermostat guards
- 8in high backsplash
- Contoured grease chute opening

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>MASTER CG SERIES GAS REAR DRAIN GRIDDLES</b>					
CG-24R	Griddle 24in (610mm) Wide	60,000BTU's	27	355/161	\$14,894
CG-36R	Griddle 36in (914mm) Wide	90,000BTU's	30	485/220	\$18,434
CG-48R	Griddle 48in (1219mm) Wide	120,000BTU's	50	625/284	\$22,024
CG-60R	Griddle 60in (1524mm) Wide	150,000BTU's	61	765/348	\$25,716
CG-72R	Griddle 72in (1829mm) Wide	180,000BTU's	73	905/411	\$29,866
<b>MASTER CG SERIES FRONT DRAIN GRIDDLES</b>					
CG-48F	Griddle 48in (1219mm) wide	120,000BTU's	50	625/284	\$22,254
CG-60F	Griddle 60in (1524mm) wide	150,000BTU's	61	765/348	\$25,973
CG-72F	Griddle 72in (1829mm) wide	180,000BTU's	73	905/411	\$29,866
<b>MASTER ECG SERIES ELECTRIC GRIDDLES</b>					
ECG-36R	Griddle 36in (914mm) Wide	12.90kW	38	400/181	\$24,963
ECG-48R	Griddle 48in (1219mm) Wide	17.20kW	50	500/227	\$26,687
ECG-60R	Griddle 60in (1524mm) Wide	21.5kW	61	600/273	\$32,130
ECG-72R	Griddle 72in (1829mm) Wide	25.80kW	73	700/318	\$35,736
<b>STANDS FOR MASTER CG &amp; ECG</b>					
SCG-24SS	Stand 24" (610mm) Wide		21	355/161	\$2,116
SCG-36SS	Stand 36" (914mm) Wide		29	485/220	\$2,563
SCG-48SS	Stand 48" (1219mm) Wide		40	625/284	\$3,172
SCG-60SS	Stand 60" (1524mm) Wide		40	765/348	\$3,652
SCG-72SS	Stand 72" (1829mm) Wide		40	905/411	\$4,198
<b>STANDS WITH CASTERS FOR MASTER CG &amp; ECG</b>					
SCG-24SSC	Stand 24in (610mm) Wide w/Casters		21	80/36	\$3,054
SCG-36SSC	Stand 36in (914mm) Wide w/Casters		29	100/45	\$3,502
SCG-48SSC	Stand 48in (1219mm) Wide w/Casters		40	120/55	\$4,038
SCG-60SSC	Stand 60in (1524mm) Wide w/Casters		40	145/66	\$4,552
SCG-72SSC	Stand 72in (1829mm) Wide w/Casters		40	175/80	\$5,067
<b>GRIDDLE OPTIONS</b>					
Chrome Griddle Pate	24" Wide Models				\$9,000
Chrome Griddle Pate	36" Wide Models				\$13,000
Chrome Griddle Pate	48" Wide Models				\$14,700
Chrome Griddle Pate	60" Wide Models				\$16,500
Chrome Griddle Pate	72" Wide Models				\$19,500
Protective Shield for Controls - 24in Wide Models					\$267
Protective Shield for Controls - 36in Wide Models					\$309
Protective Shield for Controls - 48in Wide Models					\$350
Protective Shield for Controls - 60in Wide Models					\$389
Protective Shield for Controls - 72in Wide Models					\$466
Deep Grease Drawer (10 1/2in). Stand Models Only. Specify					N/C
Low-Profile Option for CG-( )R rear drain and CG-( )F front drain gas griddles: 4in SS Legs (instead of std 6in) & shallow Grease Drawer					N/C
3/4in x 36in Quick Disconnect Gas Hose w/Restraining Device (810-0083)					\$1,399

## INDUCTION TECHNOLOGY: INTELLIGENT THINKING IN AND OUT OF THE BOX

Imagine how efficient and fast it would be if you could generate a precise amount of heat in only the cooking vessel itself.

### **NO PAN, NO HEAT.**

That's exactly what Garland Induction Technology is all about. Barrier-free creative potential with precise, instant powerful heat concentrated exactly where you need it most.

RTCS Technology : Real-Time Temperature Control System is a breakthrough in induction control software. Garland's RTCS-equipped Induction Cookers actually sense vital characteristics of the cooking vessel, and adjust automatically for maximum performance.



### **HOW IT WORKS...**

- Induction cookers produce an alternating magnetic field using a copper coil that is fed current at a specified frequency and power level.
- When a steel vessel is placed in close proximity, an electric current is 'induced' in the steel.
- Heat is produced due to the resistive quality of the metal against the induced current. When properly controlled, this method is capable of generating precise amounts of localized heat.

## INSTINCT GRIDDLE

This ultra-modern griddle provides a temperature setting range of 120° to 450°F (50° to 230°C), has a functional nonstick frying surface and a practical timer function. It is energy efficient and its quick heat up time and the uniform distribution of heat are truly impressive.

Induction by Garland

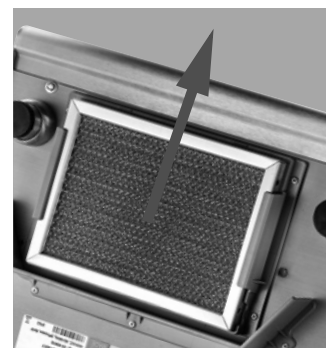


# INSTINCT®

In an effort to offer the very best in the area of induction countertop appliances, we have worked closely with our partners as well as with our users in the development of the INSTINCT countertop appliances. The product portfolio covers all of your induction countertop appliance needs, however you may decide - whether 1 cooking zone, 2 cooking zones, hob, wok or griddle



## INDUCTION COUNTERTOP SERIES WHICH SAVE MONEY AND TIME WHILE IMPROVING QUALITY.



### FLEXIBILITY

- Detection of the mains voltage and automatic import of the optimal parameters
- Reduction of the maximum power from 100% to 25%
- The unit fits the power that the operator has available
- Timer from 1 to 240 minutes including a lockout function
- Reliable pan overheating protection
- Very broad spectrum of pans thanks to an innovative variable frequency

### EASE OF USE

- "Tap and Turn" intuitive knob control, ingeniously simple and reliable
- All settings are under control with the digital display
- Less noise for front cooking and kitchen

### RELIABILITY

- Strong chassis design and long life components
- 2-year parts and labor warranty (US-CA Only)

### TEMPERATURE CONTROL

- Short heating time
- 12 power levels
- Consistent power transfer over the entire cooking time for optimal results
- Temperature uniformity with a continuous temperature measurement at the bottom of the pan with RTCSmp technology (Real Time Temperature Control System multi-point)

### ENERGY SAVINGS

- Up to 50% faster than conventional gas ranges
- Continuous temperature measurement at the bottom of the pan with RTCSmp technology (Real Time Temperature Control System multi-point)
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction

### EASY TO CLEAN

- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Thanks to the adjustable feet, the surface under the unit can be cleaned without removing the unit

Garland's high performance induction technology, very cool!

**COUNTER EQUIPMENT**

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

NOTE: The purchase of Induction products and accessories is NOT subject to discounts, rebates or allowances.

PART NO.	MODEL	POWER	VOLTAGE	AMPS	PHASE	DIMENSIONS IN. (mm) W X D X H	CERAMIC TOP IN. (mm) W X D
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**TABLE TOP FLAT HOB - RTCS (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)**



99560102	<b>BHBA1800</b>	1.8 KW	120	15A	1AC	12.6 X 14.9 X 4.2 320 X 380 X 107	10.2 X 10.2 260 X 260
99560103	<b>BHBA2500</b>	2.5 kW	208	13A	1AC	12.6 X 14.9 X 4.2 320 X 380 X 107	10.2 X 10.2 260 X 260
99560109	<b>BHBA3500</b>	3.5KW	208	17A	1AC	12.6 X 14.9 X 4.2 320 X 380 X 107	10.2 X 10.2 260 X 260

**INSTINCT TABLE TOP FLAT HOB - RTCSMP**



99560029	<b>GIIC-SH3.5</b>	3.5KW	208-240V	17A	1AC	14.9 X 18.1 X 5.5 380 X 460 X 140	14.6 X 13.7 372 X 349
99560027	<b>GIIC-SH5.0</b>	5kW	208-240V	14A	3AC	14.9 X 18.1 X 5.5 380 X 460 X 140	14.6 X 13.7 372 X 349
99560028	<b>GIIC-SH5.0</b>	5KW	380-440V	8A	3AC	14.9 X 18.1 X 5.5 380 X 460 X 140	14.6 X 13.7 372 X 349

**INSTINCT TABLE TOP FLAT DUAL HOB - RTCSMP**



99560214	<b>GIIC-DH7.0</b>	7KW (2 X 3.5KW)	208-240V	20A	3AC	14.9 X 28.3 X 5.5 380 X 720 X 140	14.6 X 23.9 372 X 609
99560215	<b>GIIC-DH10.0</b>	10kW (2 x 5kW)	208-240V	28A	3AC	14.9 X 28.3 X 5.5 380 X 720 X 140	14.6 X 23.9 372 X 609
99560217	<b>GIIC-DH10.0</b>	10KW (2 X 5KW)	380-440V	11A	3AC	14.9 X 28.3 X 5.5 380 X 720 X 140	14.6 X 23.9 372 X 609

**INSTINCT TABLE TOP WOK - RTCSMP**



99570019	<b>GIIC-SW3.5</b>	3.5KW	208-240V	17A	1AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99570014	<b>GIIC-SW5.0</b>	5kW	208-240V	14A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99570015	<b>GIIC-SW5.0</b>	5KW	380-440V	8A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300

**INSTINCT TABLE TOP GRIDDLE - RTCSMP**



99650038	<b>GIIC-SG3.5</b>	3.5KW	208-240V	17A	1AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99650034	<b>GIIC-SG5.0</b>	5kW	208-240V	14A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99650035	<b>GIIC-SG5.0</b>	5KW	380-440V	8A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300

**INSTINCT TABLE TOP DUAL GRIDDLE - RTCSMP**



99650039	<b>GIIC-DG7.0</b>	7KW (2 X 3.5KW)	208-240V	20A	3AC	25.8 X 28.2 X 7.8 656 X 717 X 198	24.3 X 22.7 618 X 577
99650040	<b>GIIC-DG10.0</b>	10kW (2 x 5kW)	208-240V	28A	3AC	25.8 X 28.2 X 7.8 656 X 717 X 198	24.3 X 22.7 618 X 577
99650041	<b>GIIC-DG10.0</b>	10KW (2 X 5KW)	380-440V	8A	3AC	25.8 X 28.2 X 7.8 656 X 717 X 198	24.3 X 22.7 618 X 577

**HO 1500 GASTRONOME & STANDARD SIZE PANS TABLE TOP - DUAL HOB W/INVERTER (PLEASE CALL FOR PRICES)**



99620101	RTCSmp Countertop Hold-Line 1500-GN						
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**DROP-IN MODELS**

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

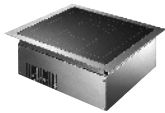
All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

NOTE: The purchase of Induction products and accessories is NOT subject to discounts, rebates or allowances.

**DROP-IN INDUCTION MODELS ARE AVAILABLE ONLY IN GARLAND DESIGNED OR APPROVED CUSTOM PRODUCTS.**

MODEL NUMBER	MODEL	POWER	VOLTAGE	AMPS	PHASE	DIMENSIONS IN. (mm) W X D X H	CERAMIC TOP IN. (mm) W X D
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**BUILT-IN SINGLE HOBS - RTCS (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)**



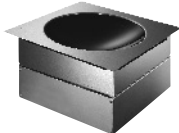
99580040 95000021	<b>SHIN2500</b>	2.5 KW	208	12	1	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320
99580004 95000021	<b>SHIN3500</b>	3.5 kW	208	17A	1AC	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320
99580007 95000021	<b>SHIN5000</b>	5 KW	208	14A	3AC	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320

**BUILT-IN DUAL HOBS - RTCSMP (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)**



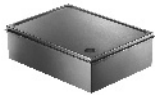
99580101 95000020	<b>SHDUIN7000</b>	2 X 3.5 KW	208	20A	3AC	25.3 X 15.1 X 6.1 644 X 384 X 155	12.6 X 22.8 320 X 580
99580105 95000020	<b>SHDUIN10000</b>	2 x 5 kW	208	28A	3AC	25.3 X 15.1 X 6.1 644 X 384 X 155	12.6 X 22.8 320 X 580

**BUILT-IN WOKS - RTCSMP (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)**



99580016 95000021	<b>SHWOIN3500</b>	3.5KW	208	17A	1AC	15.1 X 15.1 X 11.6 384 X 384 X 297	11.8 CUVETTE Ø 300
99580019 95000021	<b>SHWOIN5000</b>	5kW	208	14A	3AC	15.1 X 15.1 X 11.6 384 X 384 X 297	11.8 CUVETTE Ø 300

**BUILT-IN GRIDDLES - RTCSMP (PLEASE CALL FOR PRICES)**



99580050 95000021	<b>SHGRIN3500</b>	3.5 KW	208	17A	1AC	21.3 X 15.7 X 6.9 541 X 400 X 176	19.1 X 13.5 486 X 345
99580052 95000021	<b>SHGRIN5000</b>	5 kW	208	14A	3AC	21.3 X 15.7 X 6.9 541 X 400 X 176	19.1 X 13.5 486 X 345
99580053 95000021	<b>SHGRIN5000</b>	5 KW	400	8A	3AC	21.3 X 15.7 X 6.9 541 X 400 X 176	19.1 X 13.5 486 X 345

All Built-In models pricing includes the built-in fresh air intake kit 95000020 or 95000021

**COMPACT  
INSTALL  
SERIES**

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg







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NOTE: The purchase of Induction products and accessories is NOT subject to discounts, rebates or allowances.







**COMPACT INSTALL SERIES MODELS ARE AVAILABLE ONLY  
IN GARLAND DESIGNED OR APPROVED CUSTOM PRODUCTS.**

MODEL NUMBER	DESCRIPTION	POWER (KW)	VOLTAGE (V)	AMPS (A)	PHASE (AC)	DIMENSIONS W X D X H IN. (mm)	CERAMIC TOP/ COOKING ZONE W X D IN. (mm)
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**RTCSMP COMPACT LINE - DUAL COOKING TOPS (PLEASE CALL FOR PRICES)**

	SHDUCL 7000-555	RTCSmp Compact Line 7.0 kW	7.0	208	22	3	11.8 X 23.6 (300 X 600)
	SHDUCL 7000-610	RTCSmp Compact Line 7.0 kW	7.0	208	22	3	14.8 X 25.6 (375 X 650)
	SHDUCL 7000-655	RTCSmp Compact Line 7.0 kW	7.0	208	22	3	14.2 X 28.4 (360 X 720)
	SHDUCL 10000-555	RTCSmp Compact Line 10.0 kW	10.0	208	30	3	11.8 X 23.6 (300 X 600)
	SHDUCL 10000-610	RTCSmp Compact Line 10.0 kW	10.0	208	30	3	14.8 X 25.6 (375 X 650)
	SHDUCL 10000-655	RTCSmp Compact Line 10.0 kW	10.0	208	30	3	14.2 X 28.4 (360 X 720)

**RTCSMP COMPACT LINE - QUAD COOKING TOPS (PLEASE CALL FOR PRICES)**

	SHQUCL14000555	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 X 22	3	23.6 X 23.6 (600 X 600)
	SHQUCL14000610	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 x 22	3	25.6 X 25.6 (650 X 650)
	SHQUCL14000655	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 X 22	3	28.4 X 28.4 (720 X 720)
	SHQUCL20000555	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 X 30	3	23.6 X 23.6 (600 X 600)
	SHQUCL20000610	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 X 30	3	25.6 X 25.6 (650 X 650)
	SHQUCL20000655	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 X 30	3	28.4 X 28.4 (720 X 720)

**HOLD-LINE SERIES**

Prices shown in \$US, and effective October 15, 2023  
 Dimensions: in / mm  
 Total Input: BTU / hr or kw/hr  
 Ship Weight: lbs / kg  
 All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

NOTE: The purchase of Induction products and accessories is NOT subject to discounts, rebates or allowances.

**HOLD-LINE INDUCTION MODELS ARE AVAILABLE ONLY IN GARLAND DESIGNED OR APPROVED CUSTOM PRODUCTS**

MODEL NUMBER	DESCRIPTION	POWER (KW)	VOLTAGE (V)	AMPS (A)	PHASE (AC)	DIMENSIONS W X D X H IN. (mm)	CERAMIC TOP/ COOKING ZONE W X D IN. (mm)
<b>RTCSMP HOLD LINE - AVAILABLE FOR CUSTOM DESIGN AND BUILT BY GARLAND SPECIALS (CALL TO INQUIRE)</b>							
<b>HOIN 450</b>	RTCSmp Install Hold-Line	0.45	120	15	1	12.7 X 12.7 X 3.0 (322 X 322 X 75)	12.7 X 12.7 (322 X 322)
<b>HOIN 900</b>	RTCSmp Install Hold-Line	0.9	120	15	1	same size, 2 heating plates	
<b>HOIN 1350</b>	RTCSmp Install Hold-Line	1.35	120	15	1	same size, 3 heating plates	
<b>HOIN 1800</b>	RTCSmp Install Hold-Line	1.8	120	15	1	same size, 4 heating plates	
<b>HOIN 800</b>	RTCSmp Install Hold-Line	0.8	208	16.2A	1	20.5 X 12.6 X 3.0 (520 X 320 X 75)	20.5 X 12.6 (520 X 320)
<b>HOIN 1600</b>	RTCSmp Install Hold-Line	1.6	208	16.2A	1	same size, 2 heating plates	
<b>HOIN 2400</b>	RTCSmp Install Hold-Line	2.4	208	16.2A	1	same size, 3 heating plates	
<b>HOIN 3200</b>	RTCSmp Install Hold-Line	3.2	208	16.2A	1	same size, 4 heating plates	



MODEL NUMBER	MODEL
<b>HOIN 1500 GASTRONOME &amp; STANDARD SIZE PANS BUILT-IN - DUAL HOB W/INVERTER (PLEASE CALL FOR PRICES)</b>	
<b>99620121</b>	RTCSmp Install Hold-Line 1500-GN





# RESTAURANT RANGES





# G SERIES STARFIRE PRO RANGES

## COOKING WITHOUT BOUNDARIES...

The Garland Restaurant Range empowers your culinary creativity by delivering unmatched performance, flexibility, and ease-of-use. After spending more than a century tuned-in to the needs of chefs the world over, Garland was inspired to design a range so adaptive and durable, it takes food further.



### SUPERIOR FEATURES HELP YOU TAKE FOOD FURTHER.

#### EXPANDED COOKTOP

Expand your cooking options on Garland's newly designed cooking surface with individual cast iron grates and 27in of cooking surface depth.

#### BALANCED BURNERS

Garland's exclusive Starfire-Pro 33,000 BTU, cast iron burner combines speed with precise, even heat to improve efficiency and control.

#### LARGE, FLEXIBLE OVEN

Equipped with a 38,000 BTU cast iron burner, Garland's new larger oven delivers best-in-class recovery and evenness to meet all your baking and finishing needs. Flexibility is enhanced by a cavity deep enough to load full-size sheet pans in

#### UNMATCHED GRIDDLE ACCURACY

Quickly and accurately adjust for any grilling application with a completely redesigned thermostatic griddle that delivers a wide range of temperature settings.

#### EASE OF MAINTENANCE

Engineered by experts, the protected individual burner pilots eliminate spillover outages, while split ergonomic grates and two-piece burners make cleaning easy and safe.

#### BEST-IN-CLASS DURABILITY

Superior structural rigidity and unmatched thermal management will reduce downtime over the long life of this state-of-the-art range. The new chassis design is built on over 120 years of foodservice experience.

### STANDARD FEATURES

#### G SERIES

- Stainless steel front, sides and plate rail
- Stainless steel 2-piece back guard and shelf
- 6in (152mm) stainless steel adjustable legs
- 27in (686mm) range top work surface

#### GAS PRESSURE REGULATORS

- 3/4in on 24in (600mm) and 36in (900mm) models
- 1in on 48in (1200mm) and 60in (1500mm) models

#### OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 33,000 BTU/9.67kW 2 piece cast iron Starfire-Pro open top burners

#### GRIDDLE

- Standard on right, hi-lo valves are standard with griddles
- Snap-acting & modulating thermostats
- 175°- 425°F (80°-215°C) are options
- 23in (584mm) griddle plate working depth
- 4 3/16in (108mm) wide grease trough
- One cast H burner 18,000 BTU/5.27kW per 12in section
- 5/8in (16mm) thick steel plate
- Piezo pilot ignitors per 12in section

#### OVEN

- Fully porcelain oven interior, including top, bottom, sides, back & door liner
- Cast "H" burner. 38K BTU/11.3kW for standard oven on 36in (900) & 60in (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24in (600) & 48in (1200mm) models
- Snap-acting & modulating thermostat
- Two nickel plated oven racks on 3-position removable rack guides
- Strong, Stay Cool, Sure Grip oven door handle

#### RAISED GRIDDLE BROILER

- Available on right side only
- 24in (600mm) wide griddle plate
- Controlled by hi/lo value with three cast iron burners, each rated at 11,000BTU/3.22kW
- 19in (463mm) wide broiler cavity
- 24in (600mm) wide griddle plate
- Piezo pilot ignitors per 12in section

#### HOT TOPS

- Standard on left side 12in (300mm) wide
- 5/8in (16mm) thick steel plate
- One cast "H" burner 18,000 BTU/5.27kW

## GARLAND G STARFIRE PRO SERIES GAS RANGES 24IN WIDE RANGES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G24-4L

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G24-4L	(4) Open Top Burners (1) Space Saver Oven	164,000	29	302/137	<b>\$7,781</b>
G24-4S	(4) Open Top Burners (1) Storage Base	132,000	29	221/100	<b>\$6,381</b>
G24-4T	(4) Open Top Burners Modular Top	132,000	16	120/54	<b>\$4,159</b>
G24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	116,000	29	332/151	<b>\$9,213</b>
G24-2G12S	(2) Open Top Burners; 12in/300mm Griddle (1) Storage Base	84,000	29	251/114	<b>\$7,810</b>
G24-2G12T	(2) Open Top Burners; 12in/300mm Griddle; Modular Top	84,000	16	150/68	<b>\$5,926</b>
G24-G24L	24in/600 mm Griddle (1) Space Saver Oven	68,000	29	367/166	<b>\$9,490</b>
G24-G24S	24in/600 mm Griddle (1) Storage Base	36,000	29	286/130	<b>\$9,690</b>
G24-G24T	24in/610 mm Griddle Modular Top	36,000	16	185/84	<b>\$6,567</b>

## GARLAND G STARFIRE PRO SERIES GAS RANGES 36IN WIDE RANGES



G36-6R

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G36-6R	(6) Open Top Burners (1) Standard Oven	236,000	40	430/195	<b>\$8,420</b>
G36-6S	(6) Open Top Burners Modular Top	198,000	40	310/141	<b>\$8,179</b>
G36-6T	(4) Open Top Burners Modular Top	198,000	22	190/86	<b>\$6,351</b>
G36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	188,000	40	460/209	<b>\$11,716</b>
G36-4G12S	(4) Open Top Burners; 12in/300mm Griddle (1) Storage Base	150,000	40	340/154	<b>\$9,946</b>
G36-4G12T	(4) Open Top Burners; 12in/300mm Griddle; Modular Top	150,000	22	220/100	<b>\$8,613</b>
G36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	140,000	40	495/225	<b>\$11,926</b>
G36-2G24S	(2) Open Top Burners; 24in/600mm Griddle (1) Storage Base	102,000	40	375/170	<b>\$10,291</b>
G36-2G24T	(2) Open Top Burners; 24in/610mm Griddle; Modular Top	102,000	22	255/116	<b>\$9,346</b>
G36-G36R	36in/900mm Griddle (1) Standard Oven	92,000	40	530/240	<b>\$12,481</b>
G36-G36S	36in/900mm Griddle (1) Storage Base	54,000	40	410/186	<b>\$10,713</b>
G36-G36T	36in/900mm Griddle; ModularTop	54,000	22	290/132	<b>\$10,218</b>

## GARLAND G STARFIRE PRO SERIES GAS RANGES 48IN WIDE RANGES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G48-8LL

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G48-8LL	(8) Open Top Burners (1) Space Saver Oven	328,000	85	572/259	\$17,978
G48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	302,000	85	539/264	\$16,590
G48-8SS	(8) Open Top Burners (2) Storage Base Sections	264,000	85	402/182	\$13,454
G48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	280,000	85	602/273	\$19,761
G48-6G12RS	(6) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	263,000	85	569/258	\$18,379
G48-6G12SS	(6) Open Top Burners; 12in/300mm Griddle (2) Storage Base Sections	216,000	85	432/196	\$17,721
G48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	232,000	85	667/303	\$20,108
G48-4G24RS	(4) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	206,000	85	604/274	\$18,703
G48-4G24SS	(4) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	168,000	85	497/255	\$18,049
G48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	184,000	85	672/305	\$20,531
G48-2G36RS	(2) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	158,000	85	639/290	\$19,142
G48-2G36SS	(2) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	120,000	85	502/228	\$18,468
G48-G48LL	48in/1200mm Griddle (2) Space Saver Ovens	136,000	85	692/314	\$21,825
G48-G48RS	48in/1200mm Griddle (1) Standard Oven (1) Storage Base	110,000	85	659/299	\$20,440
G48-G48SS	48in/1200mm Griddle (2) Storage Bases	72,000	85	522/237	\$19,782

## GARLAND G STARFIRE PRO SERIES GAS RANGES 60IN WIDE RANGES WITH RAISED GRIDDLE/BROILER



G60-6R24RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G60-6R24RR	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Standard Ovens	307,000	85	828/376	\$17,532
G60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	269,000	85	787/357	\$17,712
G60-6R24SS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Storage Bases	231,000	85	828/376	\$16,788

\* Note High shelves for 60" raised griddle/broiler models are shipped separately add 10 Cu.Ft. for trailer container space for shipping.

\*\* Note Raised Griddle/Broiler sections are only available with Hi-Lo valve controls.

## GARLAND G STARFIRE PRO SERIES GAS RANGES 60IN WIDE RANGES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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G60-10RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>G60-10RR</b>	(10) Open Top Burners (2) Standard Ovens	406,000	85	726/329	<b>\$14,887</b>
<b>G60-10RS</b>	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	368,000	85	690/312	<b>\$15,584</b>
<b>G60-10SS</b>	(10) Open Top Burners (2) Storage Bases	330,000	85	581/264	<b>\$16,689</b>
<b>G60-8G12RR</b>	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens(1) Space Saver Oven	358,000	85	756/343	<b>\$18,760</b>
<b>G60-8G12RS</b>	(8) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	320,000	85	720/327	<b>\$17,357</b>
<b>G60-8G12SS</b>	(8) Open Top Burners; 12in/300mm Griddle (2) Storage Bases	282,000	85	611/277	<b>\$15,693</b>
<b>G60-6G24RR</b>	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	310,000	85	775/342	<b>\$16,960</b>
<b>G60-6G24RS</b>	(6) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	272,000	85	775/342	<b>\$17,700</b>
<b>G60-6G24SS</b>	(6) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	234,000	85	646/293	<b>\$19,230</b>
<b>G60-4G36RR</b>	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	262,000	85	826/375	<b>\$19,524</b>
<b>G60-4G36RS</b>	(4) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	224,000	85	790/358	<b>\$18,120</b>
<b>G60-4G36SS</b>	(4) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	186,000	85	681/309	<b>\$16,442</b>
<b>G60-2G48RR</b>	(2) Open Top Burners; 48in/1200mm Griddle (2) Standard Ovens	214,000	85	851/386	<b>\$20,822</b>
<b>G60-2G48RS</b>	(2) Open Top Burners; 48in/1200mm Griddle (1) Standard Oven (1) Storage Base	176,000	85	815/370	<b>\$23,300</b>
<b>G60-2G48SS</b>	(2) Open Top Burners; 48in/1200mm Griddle (2) Storage Bases	138,000	85	706/320	<b>\$17,739</b>
<b>G60-G60RR</b>	60in/1500mm Griddle (2) Standard Ovens	166,000	85	866/393	<b>\$23,488</b>
<b>G60-G60RS</b>	60in/1500mm Griddle (1) Standard Oven (1) Storage Base	128,000	85	830/376	<b>\$22,081</b>
<b>G60-G60SS</b>	60in/1500mm Griddle (2) Storage Bases	90,000	85	721/327	<b>\$20,403</b>



## G SERIES OPTIONS & ACCESSORIES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

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Ship Weight: lbs / kg

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DESCRIPTION	LIST PRICE
Extra Oven Rack: For Standard Ovens	\$384
Extra Oven Rack: For Convection Ovens	\$384
Extra Oven Rack: For Space-Saver Oven	\$384
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$951
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$519
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$1,075
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$4,891
Low-Profile Backguard in lieu of Standard High Shelf	N/C

### GRIDDLE OPTIONS

Thermostat control griddle option, add per thermostat, for each 12" section NOTE: thermostat controls are not available on raised griddle/broiler sections	\$813
* Piezo Pilot Ignitors; per 12in griddle section	\$211

\* Models with standard size ovens are available with convection oven base option.  
For each convection oven, the suffix "R" in the model number changes to "C," (e.g., G36-6R becomes G36-6C).  
One convection oven in a double-oven base is standard on right, available on left, please specify.  
Crated size of 36"/900mm models with convection oven base increases to 57 Cu Ft.

## GARLAND STOCK POT RANGE



G20-SP  
(STOCK POT AND STIRRER NOT INCLUDED)

### STANDARD FEATURES

- Stainless steel front, sides and legs
- Four powerfull knuckle burners total 60,000 Btu/h
- Infinite valve settings
- Come with gas regulator

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
G20-SP	Stock Pot Range, Gas, W/ Cast Iron Top	60,000 BTU	11	110/50	\$5,659
G20-SPH	Stock Pot Range, Gas, W/ Cast Iron Top And 100% Flame Failure Pilot System	60,000 BTU	11	110/50	\$5,871
E20-SP	Stock Pot Range, Electric, Cast Iron Top, Stainless Steel Control Panel	5.5KW	10	170/77	\$6,136
E20-SPC	Stock Pot Range, Gas, W/ Cast Iron Top And 100% Flame Failure Pilot System	5.5KW	4	160/63	\$5,900

## GARLAND G SERIES SALAMANDER BROILERS

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GIR36

#### STANDARD FEATURES

- Range mount models: Stainless steel front, sides, top, backsplash and bottom with heat shield
- Counter models: Stainless steel front, sides and top. Also come with 4in (102mm) legs with adjustable feet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2in NPT top left gas connection. (rear access connection available upon request) Counter models standard at rear
- 3-Position, spring-balanced adjustable rack assembly
- Large removable grease pan
- Gas regulator

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>GIR36</b>	35 1/2in (900mm) Wide Salamander Broiler Range Mount For G36 Range	40,000 BTU	40	200/91	<b>\$8,589</b>
<b>GIR48</b>	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For G48 Range (center-mount w/side flue extensions. 47-1/4in (1200mm) wide)	40,000 BTU	63	230/105	<b>\$9,650</b>
<b>GIR60</b>	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For G60 Range w/24in (610mm) flue riser & shelf	40,000 BTU	63	260/118	<b>\$9,879</b>
<b>GIR36C</b>	34in (864mm) Counter Salamander	40,000 BTU	21	170/77	<b>\$8,957</b>

## GARLAND G SERIES CHEESEMELTERS



GIRCM36

#### STANDARD FEATURES

- Range mount models: Stainless steel front, sides, top and backsplash
- Counter models: Stainless steel front, sides and top. Also comes with 4in (102mm) legs with adjustable feet
- Two (2) 15,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2in NPT top left gas connection. (rear access connection available upon request) Counter models standard rear gas connection
- 4-position, fixed chrome plated rack guide and one chrome rack
- Large removable grease pan
- Gas regulator

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>GIRCM36</b>	34in (864mm) Wide Cheesemelter Range Mount For G36 Range	30,000 BTU	40	200/91	<b>\$9,132</b>
<b>GIRCM48</b>	34in (864mm) Wide Cheesemelter Broiler Range Mount For G48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4in (1200mm) width	30,000 BTU	63	230/105	<b>\$9,816</b>
<b>GIRCM60</b>	34in (864mm) Wide Cheesemelter Broiler Range Mount For G60 Range *Cheesemelter w/24in (610mm) flue riser & shelf	30,000 BTU	63	260/118	<b>\$10,386</b>
<b>GIRCM36C</b>	34in (864mm) Counter Cheesemelter	30,000 BTU	21	170/77	<b>\$9,780</b>

DESCRIPTION	PRICE	DESCRIPTION	PRICE
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#### OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	<b>\$969</b>	Stainless steel main back for GIR36C	<b>\$563</b>
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	<b>\$848</b>	Stainless steel main back for GIR36 & GIRCM36	<b>\$811</b>
		Stainless steel main back for GIR48 & GIRCM48	<b>\$925</b>
		Stainless steel main back for GIR60 & GIRCM60	<b>\$994</b>

# GARLAND G SERIES GAS UNDER FIRED CERAMIC BRIQUETTE RANGE MATCH CHAR-BROILERS

## RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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G24-BRL

### STANDARD FEATURES

- Stainless steel front, sides and plate rail
- 15,000 Btu/Hr per cast iron burner One burner per 6" of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4in (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2in (13mm) rounded bar for wide broad branding flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6in (152mm) sections

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
G18-BRL	Broiler - 18in (457mm) Wide	45,000 BTU	21	190/86	\$10,692
G24-BRL	Broiler - 24in (610mm) Wide	60,000 BTU	21	252/114	\$11,366
G30-BRL	Broiler - 30in (762mm) Wide	75,000 BTU	29	265/120	\$12,746
G36-BRL	Broiler - 36in (914mm) Wide	90,000 BTU	29	330/150	\$14,094
G48-BRL	Broiler - 48in (1219mm) Wide	120,000 BTU	37	375/170	\$18,633

### BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	\$945
24in (610mm) Stainless Steel Spatterguard	\$1,029
30in (762mm) Stainless Steel Spatterguard	\$1,266
36in (914mm) Stainless Steel Spatterguard	\$1,299
48in (1219mm) Stainless Steel Spatterguard	\$1,315
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$235
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$287
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$320
Stainless steel back for 18in (457mm) Broiler	\$441
Stainless steel back for 24in (610mm) Broiler	\$491
Stainless steel back for 30in (762mm) Broiler	\$565
Stainless steel back for 36in (914mm) Broiler	\$668
Stainless steel back for 48in (1219mm) Broiler	\$742
Stainless steel back for 18in (457mm) back guard	\$408
Stainless steel back for 24in (610mm) back guard	\$440
Stainless steel back for 30in (762mm) back guard	\$550
Stainless steel back for 36in (914mm) back guard	\$703
Stainless steel back for 48in (1219mm) back guard	\$703

### DOUBLE SIDED "STEEL" DIAMOND BROILER RACKS (REPLACES STANDARD CAST 1/2 ROUND & 1/2 DIAMOND RACKS)

DIA-18	Set of 3 racks for 18" Broiler	\$387
DIA-24	Set of 4 racks for 24" Broiler	\$517
DIA-30	Set of 5 racks for 30" Broiler	\$627
DIA-36	Set of 6 racks for 36" Broiler	\$812
DIA-48	Set of 8 racks for 48" Broiler	\$885

### STAINLESS STEEL STANDS & CABINETS

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE	MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>STAINLESS STEEL STANDS &amp; CABINETS</b>									
G18-BRL-STD	Stand 18in (456mm) Wide	5	30/14	\$1,174	G18-BRL-CAB	Cabinet - 18in (457mm) Wide	15	40/18	\$1,174
G24-BRL-STD	Stand 24in (610mm) Wide	5	40/18	\$1,174	G24-BRL-CAB	Cabinet - 24in (610mm) Wide	15	40/18	\$1,174
G30-BRL-STD	Stand 30in (762mm) Wide	5	50/23	\$1,285	G30-BRL-CAB	Cabinet - 30in (762mm) Wide	22	50/23	\$1,285
G36-BRL-STD	Stand 36in (914mm) Wide	5	60/27	\$1,300	G36-BRL-CAB	Cabinet - 36in (914mm) Wide	22	50/23	\$1,300
G48-BRL-STD	Stand 48in (1219mm) Wide	5	70/32	\$1,395	G48-BRL-CAB	Cabinet - 48in (1219mm) Wide	37	75/34	\$1,395

Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)

\$951

## GARLAND RANGE-MATCH FRYER

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GF16-FR



GF16-FRST-HL

### STANDARD FEATURES

#### GAS FRYER

- Total Flame Failure Protection
- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- Gas fryer multiple pot burners total input 110,000 Btuh (32.2kW)
- Stainless steel fryer tank, 35 lb. (16 L) capacity
- Center line thermostat accurate to 1°
- Standard with (2) twin fryer baskets or (1) large single basket in lieu of twin baskets
- Rear gas connection with combination gas regulator and safety valve supplied
- Open vat tank design with deep cold zone to keep contaminants out of cooking area flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6in (152mm) sections
- 6in (152mm) stainless steel legs with adjustable feet

#### FRYER STATION

- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- 6in (152mm) stainless steel legs with adjustable feet
- Heat lamp model available as 120V/60Hz or 240V/50Hz, (please specify at time of order)

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GF16-FR	16in (406mm) wide Range-Match Gas Fryer	110,000 BTU	19	177/80	\$13,246

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
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### RANGE MATCH PRODUCT HOLDING STATION

GF16-FRST	16in (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	19	190/86	\$5,791
GF16-FRST-HL	16in (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12in x 20in x 2-1/2in (deep) cafeteria pan & electric heat lamp	19	130/58	\$8,639

DESCRIPTION	LIST PRICE
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### OPTIONS & ACCESSORIES

Stainless Steel Fish Plate	\$642
Stainless Steel Fryer Tank Cover	\$765
Swivel Casters-Set of 4 w/Front Brakes	\$951
Deck Fasteners ( Stainless Steel Flanged Feet)	\$519

# GARLAND GF SENTRY SERIES GAS RANGES & MODULAR TOPS

## RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### STANDARD FEATURES

#### STARFIRE PRO SENTRY

##### TOTAL FLAME FAILURE PROTECTION

- CE Certified
- GF models come with piezo ignition for all concealed pilots (griddles, hot top plates and oven sections). Open tops are manually ignited with a separate ignition device.
- GFE models are equipped with electric ignition on all pilots; single phase 115V 60Hz or 240V 50Hz systems available specify at time of order



GF24-4L



GF36-6R

#### GF SERIES STANDARD FEATURES:

- Flame failure protection for all burners
- Stainless steel front, sides and plate rail
- Stainless steel low profile back guard
- 6in (152mm) stainless steel adjustable legs
- 27in (686mm) range top work surface Gas pressure regulators
- 3/4in on 24in (600mm) and 36in (900mm) models
- 1in on 48in (1200mm) and 60in (1500mm) models

#### OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 26,000 Btuh/7.61kW 2 piece cast iron Starfire-Pro open top burners
- Stainless steel low profile back guard

#### GRIDDLE

- Standard on right, Snap-acting & modulating thermostat 175° - 425°F (80°-215°C)
- 23in (584mm) griddle plate working depth
- 4 3/16in (108mm) wide grease trough
- One cast "H" burner 18,000 Btuh/5.27kW per 2in (300mm) section
- 5/8in (16mm) thick steel plate

#### OVEN

- Fully porcelain oven interior, including top, bottom, sides, back & door liner

- Cast "H" burner. 38K Btuh/111.3kW for standard oven on 36in (900) & 60in (1500mm) models
- Cast "H" burner. 32K Btuh/9.38kW for space-saver oven on 24in (600) & 48in (1200mm) models
- Snap-acting & modulating thermostat
- One nickel plated oven rack on 3-position removable rack guides

#### RAISE GRIDDLE BROILER

- Available on right side only
- 24in (600mm) wide griddle plate.
- Controlled by hi/lo value with three cast iron burners each rated at 11,000Btuh/3.22kW
- 19in (463mm) wide broiler cavity.

#### HOT TOPS

- Standard on left side 12in (300mm) wide
- 5/8in(16mm) thick steel plate.
- One cast "H" burner 18,000 Btuh/5.27kW

#### MODULAR TOP MODELS

- Available as 24in (600mm) or 36in (900mm) wide modular top unit.
- Modular units come standard with 4in (102mm) stainless steel legs
- CE models available

	MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU. FT.	SHIP WEIGHT	LIST PRICE
36IN (914MM) WIDE   24IN (610MM) WIDE	GF24-4L	(4) Open Top Burners (1) Space Saver Oven	136,000/39.82	29	302/137	\$14,655
	GFE24-4L	(4) Open Top Burners (1) Space Saver Oven	136,000/39.82	29	302/137	\$15,151
	GF24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	102,000/29.87	29	332/151	\$16,463
	GFE24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	102,000/29.87	29	332/151	\$16,959
	GF24-G24L	24in/610mm Griddle (1) Space Saver Oven	68,000/19.91	29	367/166	\$16,746
	GFE24-G24L	24in/610mm Griddle (1) Space Saver Oven	68,000/19.91	29	367/166	\$17,261
	GF24-4T	(4) Open Top Burners Modular Top	104,000/30.45	16	120/54	\$8,082
	GF24-2G12T	(2) Open Top Burners; 12in/300mm Griddle Modular Top	70,000/20.50	16	150/68	\$9,924
	GF24-G24T	24in/610mm Griddle Modular Top	36,000/10.54	16	185/84	\$10,809
	GF36-6R	(6) Open Top Burners (1) Standard Oven	194,000/56.81	40	430/195	\$15,985
	GFE36-6R	(6) Open Top Burners (1) Standard Oven	194,000/56.81	40	430/195	\$16,533
	GF36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	160,000/46.85	40	460/209	\$17,790
	GFE36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	160,000/46.85	40	460/209	\$18,343
	GF36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	126,000/36.89	40	495/225	\$18,091
	GFE36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	126,000/36.89	40	495/225	\$18,624
	GF36-G36R	36in/914mm Griddle (1) Standard Oven	92,000/26.94	40	530/240	\$18,500
	GFE36-G36R	36in/914mm Griddle (1) Standard Oven	92,000/26.94	40	530/240	\$19,050
	GF36-6T	(6) Open Top Burners Modular Top	156,000/45.68	22	190/86	\$8,452

# GARLAND RANGE-MATCH FRYER

## RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

- CE models available



GF48-8LL



GF60-10RR



GF60-6R24RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE	
36IN WIDE	<b>GF36-2G24T</b>	(2) Open Top Burners; 24in/600mm Griddle Modular Top	88,000/25.77	22	255/116	<b>\$10,542</b>
	<b>GF36-4G12T</b>	(4) Open Top Burners; 12in/300mm Griddle Modular Top	122,000/35.72	22	220/100	<b>\$10,279</b>
	<b>GF36-G36T</b>	36in/900mm Griddle; Modular Top	54,000/15.81	85	290/132	<b>\$10,986</b>
	<b>GF48-8LL</b>	(8) Open Top Burners (2) Space Saver Ovens	272,000/79.64	85	572/259	<b>\$23,374</b>
48IN (1219MM) WIDE	<b>GFE48-8LL</b>	(8) Open Top Burners (2) Space Saver Ovens	272,000/79.64	85	572/259	<b>\$27,449</b>
	<b>GF48-6G12LL</b>	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	238,000/69.69	85	602/273	<b>\$25,182</b>
	<b>GFE48-6G12LL</b>	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	238,000/69.69	85	602/273	<b>\$29,257</b>
	<b>GF48-4G24LL</b>	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	204,000/59.73	85	667/303	<b>\$25,480</b>
	<b>GFE48-4G24LL</b>	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	204,000/59.73	85	667/303	<b>\$29,541</b>
	<b>GF48-2G36LL</b>	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	170,000/49.78	85	672/305	<b>\$25,892</b>
60IN (1524MM) WIDE	<b>GFE48-2G36LL</b>	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	170,000/49.78	85	672/305	<b>\$29,963</b>
	<b>GF60-10RR</b>	(10) Open Top Burners (2) Standard Ovens	336,000/98.38	85	726/329	<b>\$24,137</b>
	<b>GFE60-10RR</b>	(10) Open Top Burners (2) Standard Ovens	336,000/98.38	85	726/329	<b>\$26,990</b>
	<b>GF60-8G12RR</b>	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	302,000/88.43	85	756/343	<b>\$25,943</b>
	<b>GFE60-8G12RR</b>	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	302,000/88.43	85	756/343	<b>\$28,796</b>
	<b>GF60-6G24RR</b>	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	268,000/78.47	85	775/342	<b>\$26,246</b>
	<b>GFE60-6G24RR</b>	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	268,000/78.47	85	775/342	<b>\$29,099</b>
	<b>GF60-4G36RR</b>	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	234,000/68.52	85	826/375	<b>\$26,651</b>
	<b>GFE60-4G36RR</b>	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	234,000/68.52	85	826/375	<b>\$29,502</b>
	<b>GF60-6R24RS</b>	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	227,000/66.47	85	787/357	<b>\$23,162</b>
<b>GFE60-6R24RS</b>	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	227,000/66.47	85	787/357	<b>\$23,728</b>	
<b>GF60-6R24RR</b>	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	265,000/77.59	85	828/376	<b>\$26,405</b>	
<b>GFE60-6R24RR</b>	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	265,000/77.59	85	828/376	<b>\$28,177</b>	

## EQUIPMENT STAND OPTIONS FOR 24IN & 36IN MODULAR TOP UNITS

MODEL NUMBER	DESCRIPTION	SERIES	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>A4525318</b>	24in (600mm) Stainless Steel open base stand with legs	GF24-ST24	3	45/20	<b>\$2,408</b>
<b>A4525319</b>	24in (600mm) Stainless Steel open base stand with casters	GF24-ST24	3	45/20	<b>\$3,476</b>
<b>A4525322</b>	36in (900mm) Stainless Steel open base stand with legs	GF36-ST36	5	55/25	<b>\$2,584</b>
<b>A4525323</b>	36in (900mm) Stainless Steel open base stand with casters	GF36-ST36	5	55/25	<b>\$3,649</b>

## EQUIPMENT STAND OPTIONS FOR 24IN & 36IN MODULAR TOP UNITS

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	LIST PRICE
<b>OPTIONS &amp; ACCESSORIES</b>	
Extra Oven Rack: For Standard Ovens	\$384
Extra Oven Rack: For Convection Ovens	\$384
Extra Oven Rack: For Space-Saver Oven	\$384
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$519
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$951
Hot Top Plate Sections 12in/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$1,075
**Valve control available in Lieu of thermostat control for griddles (must specify at time of order)	N/C
* Convection Oven Base (for GFE models only) w/3 oven racks & 3 position rack guides; 115V 60Hz or 240V 50/60Hz	\$4,987
Stainless Steel High Shelf for GF24 and GFE24 models	\$624
Stainless Steel High Shelf for GF36 and GFE36 models	\$873
Stainless Steel High Shelf for GF48 and GFE48 models	\$1,053
Stainless Steel High Shelf for GF60 and GFE60 models	\$1,097
<p>* GFE models with standard size ovens are available with convection oven base option.                      For each convection oven, the suffix "R" in the model number changes to "C," (e.g., GFE36-6R becomes GFE36-6C).                      One convection oven in a double-oven base is standard on right, available on left, please specify.                      Crated size of 36"/900mm models with convection oven base increases to 57 Cu Ft.</p> <p>** Only Valve controls available on models with Raised Griddle/Broilers for Griddle/Broiler section.</p>	
<b>GF SERIES FRYER OPTIONS &amp; ACCESSORIES (FOR FRYERS SHOWN ON FOLLOWING PAGE)</b>	
Stainless Steel Fish Plate	\$642
Stainless Steel Fryer Tank Cover	\$765
Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)	\$951
Deck Fasteners ( Stainless Steel Flanged Feet)	\$519

## GARLAND GF SENTRY SERIES SALAMANDER BROILERS

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GFIR36M

#### STANDARD FEATURES

- Flame failure protection system
- Range mount models: Stainless steel front, sides, top, backsplash and bottom with heat shield
- Counter models: Stainless steel front, sides and top. Also comes with 4in (102mm) legs with adjustable feet
- Two (2) 14,000 BTU (4.10 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2in NPT top-right gas connection. (Rear connection available upon request; counter models standard at rear.)
- Fixed broiling rack with flat and easy-view-tilt positions
- Large removable grease pan
- Gas regulator

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GFIR36M	35 1/2in (900mm) Wide Salamander Broiler w/Flame Failure Protection - Range Mount For GF36 Range	28,000 BTU	40	200/91	\$9,436
GFIR48M	35 1/2in (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF48 Range (center-mount w/side flue extensions: 47-1/4in (1200mm) wide)	28,000 BTU	63	230/105	\$9,667
GFIR60M	35 1/2in (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF60 Range w/24in (610mm) flue riser & shelf	28,000 BTU	63	260/118	\$13,092
GFIR36CM	34in(864mm) Counter Salamander w/Flame Failure Protection	28,000 BTU	21	170/77	\$8,661

Range mount GFIR60 models are standard with salamander on left shelf on right. Right side mount salamander available upon request.

#### BROILER OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$969
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	\$848
Stainless steel main back for GFIR36CM	\$563
Stainless steel main back for GFIR36M	\$811
Stainless steel main back for GFIR48M	\$925
Stainless steel main back for GFIR60M	\$994

## GARLAND GF SERIES RANGE-MATCH FRYER



GF16-FR



GF16-FRST-HL

GF Series fryer options & accessories are listed at the bottom of the previous page.

#### STANDARD FEATURES

- GAS FRYER**
- Total Flame Failure Protection
  - Stainless Steel Low Profile Back guard
  - Stainless steel front, sides and plate rail
  - Gas fryer multiple pot burners total input 110,000 Btuh
  - Stainless steel fryer tank, 35 lb. (16 L) capacity
  - Center line thermostat accurate to 1°
  - Standard with (2) twin fryer baskets or (1) large single basket in lieu of twin baskets
  - Rear gas connection with combination gas regulator and safety valve supplied
- Open vat tank design with deep cold zone to keep contaminants out of cooking area flip side of broiler rack finer diamond edge brand Broiler racks supplied in 6" (152mm) sections
- 6in (152mm) stainless steel legs with adjustable feet
  - CE models available
- FRYER STATION**
- Stainless Steel Low Profile Back guard
  - Stainless steel front, sides and plate rail
  - 6in (152mm) stainless steel legs with adjustable feet

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GF16-FR	16in (406mm) wide Range-Match Gas Fryer	110,000 BTU	19	177/80	\$13,246

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
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#### RANGE MATCH PRODUCT HOLDING STATION

GF16-FRST	16in (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	19	105/48	\$5,791
GF16-FRST-HL	16in (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12in x 20in x 2-1/2in (deep) cafeteria pan & electric heat lamp	19	130/58	\$8,639



# GARLAND GF SENTRY FLAME FAILURE SERIES GAS UNDER FIRED CERAMIC BRIQUETTE CHAR-BROILERS - RANGE MATCH OR COUNTER MOUNT

## RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GF24-BRL

### STANDARD FEATURES

- Total Flame Failure Protection
- Piezo spark ignition for pilots.
- Stainless Steel Low Profile Back guard
- Broiler Design to be counter or can be banked with gas restaurant series ranges
- Stainless steel front, sides and plate rail
- 15,000 Btu/Hr per cast iron burner One burner per 6in of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4in (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2ft (13mm) rounded bar for wide broad branding
- CE models available

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>GF18-BRL</b>	Broiler - 18in (457mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	45,000 BTU	21	190/86	<b>\$11,997</b>
<b>GF24-BRL</b>	Broiler - 24in (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	60,000 BTU	21	252/114	<b>\$12,633</b>
<b>GF30-BRL</b>	Broiler - 30in (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	75,000 BTU	29	265/120	<b>\$13,859</b>
<b>GF36-BRL</b>	Broiler - 36in (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	90,000 BTU	29	330/150	<b>\$15,468</b>

### BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	<b>\$945</b>
24in (610mm) Stainless Steel Spatterguard	<b>\$1,029</b>
30in (762mm) Stainless Steel Spatterguard	<b>\$1,266</b>
36in (914mm) Stainless Steel Spatterguard	<b>\$1,299</b>
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	<b>\$235</b>
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	<b>\$287</b>
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	<b>\$320</b>
Stainless steel back for 18in (457mm) Broiler	<b>\$447</b>
Stainless steel back for 24in (610mm) Broiler	<b>\$491</b>
Stainless steel back for 30in (762mm) Broiler	<b>\$565</b>
Stainless steel back for 36in (914mm) Broiler	<b>\$668</b>
Stainless steel back for 18in (457mm) back guard	<b>\$408</b>
Stainless steel back for 24in (610mm) back guard	<b>\$440</b>
Stainless steel back for 30in (762mm) back guard	<b>\$550</b>
Stainless steel back for 36in (914mm) back guard	<b>\$703</b>

### DOUBLE SIDED "STEEL" DIAMOND BROILER RACKS (REPLACES STANDARD CAST 1/2 ROUND & 1/2 DIAMOND RACKS)

<b>DIA-18</b>	Set of 3 racks for 18in Broiler	<b>\$387</b>
<b>DIA-24</b>	Set of 4 racks for 24in Broiler	<b>\$517</b>
<b>DIA-30</b>	Set of 5 racks for 30in Broiler	<b>\$627</b>
<b>DIA-36</b>	Set of 6 racks for 36in Broiler	<b>\$812</b>

## STAINLESS STEEL STANDS & CABINETS

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE	MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>STAINLESS STEEL STANDS &amp; CABINETS</b>									
<b>G18-BRL-STD</b>	Stand 18in (456mm) Wide	5	30/14	<b>\$1,174</b>	<b>G18-BRL-CAB</b>	Cabinet - 18in (457mm) Wide	15	40/18	<b>\$1,174</b>
<b>G24-BRL-STD</b>	Stand 24in (610mm) Wide	5	40/18	<b>\$1,174</b>	<b>G24-BRL-CAB</b>	Cabinet - 24in (610mm) Wide	15	40/18	<b>\$1,174</b>
<b>G30-BRL-STD</b>	Stand 30in (762mm) Wide	5	50/23	<b>\$1,285</b>	<b>G30-BRL-CAB</b>	Cabinet - 30in (762mm) Wide	22	50/23	<b>\$1,285</b>
<b>G36-BRL-STD</b>	Stand 36in (914mm) Wide	5	60/27	<b>\$1,300</b>	<b>G36-BRL-CAB</b>	Cabinet - 36in (914mm) Wide	22	50/23	<b>\$1,300</b>
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)									<b>\$951</b>

## GARLAND S680 SENTRY SERIES ELECTRIC RANGES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



SS686



S684

#### STANDARD FEATURES

- Full-size oven(s) with complete porcelain interior finish
- Removable, 4-position rack guides w/1 oven rack, (per oven)
- Electro-mechanical heavy duty oven thermostat(s), 150°-550°F (66°-288°C)
- Cool-touch oven door handle(s)
- Stainless Steel exterior
- 10in (254mm) high stainless steel backguard with slotted, black enameled, angled cap
- 6in (152 mm) SS adjustable legs
- 208V or 240V; 460V N/A
- S686/S684:**
- Tubular heating elements, infinite switch controlled
- SS686/SS684:**
- Sealed, high performance elements with over heat protection and 6-heat switch

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>S686</b>	(6) Tubular Elements (1) Std. Oven	15 KW	53	385/175	<b>\$17,254</b>
<b>SS686</b>	(6) Sealed Elements (1) Std. Oven	19 KW	53	385/175	<b>\$17,254</b>
<b>S684</b>	(10) Tubular Elements (2) Std. Ovens	27 KW	91	630/285	<b>\$27,665</b>
<b>SS684</b>	(10) Sealed Elements (2) Std. Ovens	33 KW	91	630/285	<b>\$27,665</b>

DESCRIPTION	LIST PRICE
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#### BROILER OPTIONS & ACCESSORIES

Stainless Steel High Shelf (SS Backguard with 11in Deep Shelf) for 36in Range	<b>\$771</b>
Stainless Steel High Shelf (SS Backguard with 11in Deep Shelf) for 60in Range	<b>\$1,017</b>
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36in Range	<b>\$771</b>
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60in Range	<b>\$1,017</b>
Stainless Steel Mainback for 36in range mount High Shelf and 17in Backguard	<b>\$817</b>
Stainless Steel Mainback for 60in range mount High Shelf and 17in Backguard	<b>\$1,017</b>
Stainless Steel Mainback for 10in (254mm) High Backguard for 36in range	<b>\$573</b>
Stainless Steel Mainback for 10in (254mm) High Backguard for 60in range	<b>\$730</b>
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	<b>\$4,868</b>
Double Convection Oven Base (Add Suffix RC2)	<b>\$10,680</b>
Stainless Steel Range Mainback (for 36in Range models)	<b>\$824</b>
Stainless Steel Range Mainback (for 60in Range models)	<b>\$1,017</b>
Additional Oven Rack - Each Range	<b>\$384</b>
Swivel Casters; Set of 4 w/Front Brakes (non-marking polyurethane)	<b>\$988</b>
Storm Rails - For use with elements or hot top sections per 12in Section	<b>\$543</b>
Hand Rails - Stainless Steel Finish 36in	<b>\$526</b>
Hand Rails - Stainless Steel Finish 60in	<b>\$668</b>
Deck Fasteners - Set of Four	<b>\$519</b>
Oven Door Latch - 36in	<b>\$387</b>
Oven Door Latch - 60in	<b>\$736</b>
Drip Tray Stop 36in	<b>\$282</b>
Drip Tray Stop 60in	<b>\$422</b>

#### OPTIONAL GRIDDLES, (STANDARD ON RIGHT)

12in Griddle; add suffix -12G model number; replaces two top elements	<b>1736</b>
24in Griddle; add suffix -24G model number; replaces four top elements	<b>1962</b>
36in Griddle; add suffix -36G model number; replaces six top elements (not available on SS686)	<b>2585</b>

#### OPTIONAL HOT TOPS, (STANDARD ON LEFT)

12in Hot Top; add suffix -1 to model number; replaces two top elements	<b>N/C</b>
(2) 12in Hot Tops; add suffix -2 to model number; replaces four top elements	<b>N/C</b>
(3) 12in Hot Tops; add suffix -3 model number; replaces six top elements (available only on 60in ranges)	<b>N/C</b>

## GARLAND S680 SERIES ELECTRIC SALAMANDER BROILERS

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



SER-686

#### STANDARD FEATURES

- Stainless steel exterior
- 6 metal-sheath elements, 1.16 kW each, (3.5 kW per side, 7.0 kW total)
- Elements are controlled by two 3-heat switch controls, one for each half of the broiler rack
- Large removable grease pan
- Fixed-position, roll-out broiling rack with easy-view tilt feature
- Heat resistant, cool touch handle with easy-grip shape

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>SERC</b>	36in (914mm) Wide Counter Mounted Salamander Broiler	7 KW	21	210/95	<b>\$11,826</b>
<b>SER-686</b>	Range Mount Salamander Broiler For Model SU686; 36in (914mm) Range	7 KW	40	250/110	<b>\$11,243</b>
<b>SER-684</b>	Range Mount Salamander Broiler For Model SU684; 60in (1524mm) range	7 KW	63	300/135	<b>\$12,116</b>

SER-686 and SER-684 available in SER-686 n single phase only

DESCRIPTION	LIST PRICE
<b>BROILER OPTIONS &amp; ACCESSORIES</b>	
MAINBACK Stainless Steel	<b>\$788</b>
WALL KIT Mount Stainless Steel (For Model SERC)	<b>\$896</b>

## GARLAND S680 SENTRY SERIES RANGE-MATCH ELECTRIC FRYERS



S18F

#### STANDARD FEATURES

- 30 lb (14kg) shortening capacity
- Tank is a one piece, deep drawn, heavy gauge nickel plated steel tank equipped with lift handles and 1in (25mm) bottom drain valve
- Mechanical thermostat temperature control; 200°- 375°F, (93°-190°C)
- Two chrome wire baskets
- Incoloy sheathed, swing-up heating elements
- Stainless steel front and sides
- Cabinet has slides to accept optional additional fry tank
- 6in (152mm) chrome steel adjustable legs

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>S18F</b>	12 kW Fryer - 18" (457mm) wide	12 KW	20	140/64	<b>\$17,332</b>
<b>S18SF</b>	16 kW Super Fryer - 18" (457mm) wide	16 KW	20	140/64	<b>\$18,879</b>
<b>S680-18FM</b>	18in (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top		16	105/48	<b>\$7,573</b>
<b>S680-18FM-EH</b>	18in (457mm) Wide Fryer Station - Complete with Heat Lamp		16	130/59	<b>\$10,301</b>

DESCRIPTION	LIST PRICE
<b>BROILER OPTIONS &amp; ACCESSORIES</b>	
Stainless Steel Tank Cover	<b>\$772</b>
Large Single Basket	<b>\$739</b>
Extra Fry Tank	<b>\$1,044</b>
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	<b>\$958</b>
Extra Tank with Drain	<b>\$1,044</b>
Deck Fasteners - Set of Four	<b>\$519</b>
Fish Plate	<b>\$648</b>

## THE RELIABLE RANGE...

## BUILT TO TAKE WHAT EVER YOU DISH OUT.

The U.S. Range U Series is built to be your workhorse. It's engineered to take the kind of punishment you dish out every day, while consistently delivering the fast, even heating you need to maximize your cooking techniques. Equip your kitchen with the meat-and-potatoes range that becomes a natural extension of your talents and ensures flawless results time after time.



### KEY FEATURES AND BENEFITS:

#### LARGEST USABLE COOKTOP

Cook multiple items easily with U.S. Range's newly designed cooktop with individual cast-iron grates and 27 inches of cooking surface depth.

#### EFFICIENT, EVEN HEAT

Powerful 32,000-BTU burners provide quick, efficient heat distributed evenly across the pot or pan. Individual pilots are protected to prevent outages due to spill-overs.

#### VERSATILE OVEN

Powered by a 38,000-BTU cast-iron burner, with best-in-class performance and recovery built in. The larger oven accommodates full-size sheet pans loaded in either direction.

#### LOW MAINTENANCE

Efficient, trouble-free performance day after day. Even cleanup is easy, thanks to two-piece 32,000-BTU cast-iron burners and split ergonomic grates.

#### PROVEN DURABILITY

Rugged all-stainless steel exterior and best-in-class thermal management ensure long-lasting performance.

### STANDARD FEATURES

#### U SERIES

- Stainless steel front, sides and plate rail
- Stainless steel 2-piece back guard and shelf
- 6in (152mm) stainless steel adjustable legs
- 27in (686mm) range top work surface

#### GAS PRESSURE REGULATORS

- 3/4in on 24in (600mm) and 36in (900mm) models
- 1in on 48in (1200mm) and 60in (1500mm) models

#### OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 32,000 BTU/9.37kw 2 piece cast iron octagon style open top burners

#### GRIDDLE

- Standard on right, hi-lo valves are standard with griddles Snap-acting & modulating thermostats 175°- 425°F (80°-215°C) are options
- 23in (584mm) griddle plate working depth
- 4 3/16in (108mm) wide grease trough
- One cast "H" burner 18,000 BTU/5.27kW per 12in (300mm) section
- 5/8in (16mm) thick steel plate
- Piezo pilot ignitors per 12in section

#### OVEN

- Fully porcelain oven interior, including top, bottom, sides, back & door liner
- Cast "H" burner. 38K BTU/11.3kW for standard oven on 36in (900) & 60in (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24in (600) & 48in (1200mm) models
- Snap-acting & modulating thermostat
- Two nickel plated oven racks on 3-position removable rack guides
- Strong, Stay Cool, Sure Grip oven door handle

#### RAISED GRIDDLE BROILER

- Available on right side only
- 24in (600mm) wide griddle plate
- Controlled by hi/lo value with three cast iron burners, each rated at 11,000BTU/3.22kW
- 19in (463mm) wide broiler cavity
- 24in (600mm) wide griddle plate
- Piezo pilot ignitors per 12in section

#### HOT TOPS

- Standard on left side 12in (300mm) wide
- 5/8in (16mm) thick steel plate
- One cast "H" burner 18,000 BTU/5.27kW



## US RANGE U SERIES GAS RANGES 24IN WIDE RANGES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



U24-4L

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U24-4L	(4) Open Top Burners (1) Space Saver Oven	160,000	29	302/137	\$6,598
U24-4S	(4) Open Top Burners (1) Storage Base	128,000	29	221/100	\$5,223
U24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	114,000	29	332/151	\$8,066
U24-2G12S	(2) Open Top Burners; 12in/300mm Griddle (1) Storage Base	82,000	85	251/114	\$6,689
U24-G24L	24in/600mm Griddle (1) Space Saver Oven	68,000	29	367/166	\$8,338
U24-G24S	24in/600mm Griddle (1) Storage Base	36,000	29	286/130	\$6,960

## US RANGE U SERIES GAS RANGES 36IN WIDE RANGES



U36-6R

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U36-6R	(6) Open Top Burners (1) Standard Oven	230,000	40	430/195	\$7,995
U36-6S	(6) Open Top Burners (1) Storage Base	192,000	40	310/141	\$6,733
U36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	184,000	40	460/209	\$10,287
U36-4G12S	(4) Open Top Burners; 12in/300mm Griddle (1) Storage Base	146,000	40	340/154	\$8,547
U36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	138,000	40	495/225	\$10,524
U36-2G24S	(2) Open Top Burners; 24in/600mm Griddle (1) Storage Base	100,000	40	375/170	\$8,905
U36-G36R	36in/900mm Griddle (1) Standard Oven	92,000	40	530/240	\$11,055
U36-G36S	36in/900mm Griddle (1) Storage Base	54,000	40	410/186	\$11,199

## US RANGE U SERIES GAS RANGES 48IN WIDE RANGES



U48-8LL

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U48-8LL	(8) Open Top Burners (2) Space Saver Ovens	320,000	85	726/329	\$15,955
U48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	294,000	85	690/312	\$14,385
U48-8SS	(8) Open Top Burners (2) Storage Base Sections	256,000	85	581/264	\$13,301
U48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	274,000	85	756/343	\$17,790
U48-6G12RS	(6) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	257,000	85	720/327	\$16,219
U48-6G12SS	(6) Open Top Burners; 12in/300mm Griddle (2) Storage Base Sections	210,000	85	611/277	\$18,138
U48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	228,000	85	775/342	\$18,121
U48-4G24RS	(4) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	202,000	85	775/342	\$16,553
U48-4G24SS	(4) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	162,000	85	646/293	\$15,471
U48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	182,000	85	826/375	\$18,554
U48-2G36RS	(2) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	156,000	85	790/358	\$16,985
U48-2G36SS	(2) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	118,000	85	681/309	\$15,897
U48-G48LL	48in/1200mm Griddle (2) Space Saver Ovens	136,000	85	851/386	\$19,903
U48-G48RS	48in/1200mm Griddle (1) Standard Oven (1) Storage Base	110,000	85	815/370	\$18,329
U48-G48SS	48in/1200mm Griddle (2) Storage Bases	72,000	85	706/320	\$17,228

## US RANGE U SERIES GAS RANGES 60IN WIDE RANGES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



U60-10RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U60-10RR	(10) Open Top Burners (2) Standard Ovens	396,000	85	726/329	\$14,127
U60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	358,000	85	690/312	\$13,859
U60-10SS	(10) Open Top Burners (2) Storage Bases	320,000	85	581/264	\$16,003
U60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	350,000	85	756/343	\$16,888
U60-8G12RS	(8) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	312,000	85	720/327	\$15,695
U60-8G12SS	(8) Open Top Burners; 12in/300mm Griddle (2) Storage Bases	274,000	85	611/277	\$15,169
U60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	304,000	85	775/342	\$16,513
U60-6G24RS	(6) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	266,000	85	775/342	\$16,031
U60-6G24SS	(6) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	228,000	85	646/293	\$15,504
U60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	258,000	85	826/375	\$17,678
U60-4G36RS	(4) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	220,000	85	790/358	\$16,462
U60-4G36SS	(4) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	182,000	85	681/309	\$15,955
U60-2G48RR	(2) Open Top Burners; 48in/1200mm Griddle (2) Standard Ovens	212,000	85	851/386	\$19,005
U60-2G48RS	(2) Open Top Burners; 48in/1200mm Griddle (1) Standard Oven (1) Storage Base	174,000	85	815/370	\$21,351
U60-2G48SS	(2) Open Top Burners; 48in/1200mm Griddle (2) Storage Bases	136,000	85	706/320	\$17,285
U60-G60RR	60in/1500mm Griddle (2) Standard Ovens	166,000	85	866/393	\$21,736
U60-G60RS	60in/1500mm Griddle (1) Standard Oven (1) Storage Base	128,000	85	830/376	\$20,520
U60-G60SS	60in/1500mm Griddle (2) Storage Bases	90,000	85	721/327	\$20,014

## US RANGE U SERIES GAS RANGES 60IN WIDE RANGES WITH RAISED GRIDDLE/BROILER



U60-6R24RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U60-6R24RR	(6) Open Burners; Raised 24in/600mm Griddle/ Broiler (2) Standard Ovens	301,000	85	828/376	\$17,075
U60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/ Broiler (1) Standard Oven (1) Storage Base	263,000	85	787/357	\$16,802
U60-6R24SS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Storage Bases	225,000	85	828/376	\$16,003

\* Note High shelves for 60in raised griddle/broiler models are shipped separately add 10 Cu.Ft. for trailer container space for shipping.

\*\* Note Raised Griddle/Broiler sections are only available with Hi-Lo valve controls.

## US RANGE U SERIES GAS RANGES 60IN WIDE RANGES WITH RAISED GRIDDLE/BROILER

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	LIST PRICE
<b>OPTIONS &amp; ACCESSORIES</b>	
Extra Oven Rack: For Standard Ovens	\$384
Extra Oven Rack: For Convection Ovens	\$384
Extra Oven Rack: For Space-Saver Oven	\$384
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$951
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$519
Hot Top Plate Sections 12in/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$1,075
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$4,891
Low-Profile Backguard in lieu of Standard High Shelf	N/C
<b>GRIDDLE OPTIONS</b>	
THERMOSTAT CONTROL GRIDDLE OPTION, ADD PER THERMOSTAT, FOR EACH 12" SECTION NOTE: THERMOSTAT CONTROLS ARE NOT AVAILABLE ON RAISED GRIDDLE/BROILER SECTIONS	\$813
Piezo Pilot Ignitors; per 12" griddle section	\$211

\* Models with standard size ovens are available with convection oven base option.  
For each convection oven, the suffix "R" in the model number changes to "C," (e.g., U36-6R becomes U36-6C).  
One convection oven in a double-oven base is standard on right, available on left, please specify.  
Crated size of 36in/900mm models with convection oven base increases to 57 Cu Ft.

## US RANGE REGAL SERIES STOCK POT STOVE



SP-1844

### STANDARD FEATURES

- One-piece heavy cast reinforced top grate
- High speed ring-type burners with total input of 45,000BTU/hr (SP-1844) (inner-15,000BTU/hr, outer-30,000 BTU/hr)
- One gas control per burner
- 3/4in gas regulator
- Exterior finish - stainless steel

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SP-1844	Stock Pot Stove w/ Tubular Steel Legs	45,000 BTU	9	106/48	\$4,276
SP-1844-2	Double Stock Pot Stove w/Legs	90,000 BTU	18	212/96	\$8,627

\* Available banked side-to-side or front-to-back. Please specify.

## US RANGE U SERIES SALAMANDER BROILERS

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



UIR36

#### STANDARD FEATURES

- Range mount models: Stainless steel front, sides, top, backsplash and bottom with heat shield
- Counter models: Stainless steel front, sides and top. Also come with 4in (102mm) legs with adjustable feet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2in NPT top left gas connection. (rear access connection available upon request) Counter models standard at rear.
- 3-Position spring balanced adjustable rack assembly.
- Large removable grease pan.
- Gas regulator.

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
UIR36@U	35 1/2in (900mm) Wide Salamander Broiler Range Mount For U36 Range	40,000 BTU	40	200/91	<b>\$8,763</b>
UIR48	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For U48 Range (center-mount w/side flue extensions. 47-1/4in (1200mm) wide)	40,000 BTU	63	230/105	<b>\$9,557</b>
UIR60	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For U60 Range w/24in (610mm) flue riser & shelf	40,000 BTU	63	260/118	<b>\$9,783</b>
UIR36C@U	34in (864mm) Counter Salamander	40,000 BTU	21	170/77	<b>\$9,184</b>

## US RANGE U SERIES CHEESEMELTERS



UIRCM36

#### STANDARD FEATURES

- Range mount models: Stainless steel front, sides, top and backsplash
- Counter models: Stainless steel front, sides and top. Also comes with 4in (102mm) legs with adjustable feet
- Two (2) 15,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2in NPT top-right gas connection. (Rear connection available upon request; counter models standard rear gas.)
- 4-position, fixed chrome plated rack guide and one chrome rack
- Large removable grease pan
- Gas regulator

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
UIRCM48	34in (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4in (1200mm) width	30,000 BTU	63	230/105	<b>\$10,063</b>
UIRCM60	34in (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range *Cheesemelter w/24in (610mm) flue riser & shelf.	30,000 BTU	63	260/118	<b>\$10,647</b>
UIRCM36C@U	34in (864mm) Counter Cheesemelter	30,000 BTU	21	170/77	<b>\$10,024</b>

DESCRIPTION	PRICE	DESCRIPTION	PRICE
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#### OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	<b>\$969</b>	Stainless steel main back for UIR36C 848	<b>\$563</b>
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	<b>\$848</b>	Stainless steel main back for UIR48 & UIRCM48	<b>\$925</b>
		Stainless steel main back for UIR60 & UIRCM60	<b>\$994</b>



## SUNFIRE RESTAURANT RANGES

### RESTAURANT RANGES

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kW/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



Model X36 - 6R

#### STANDARD FEATURES

- Stainless steel front and sides
- XL 27ft deep worktop cooking surface
- 4in (104mm) stainless steel plate rail
- 2-piece stainless steel backguard with removable shelf
- Durable EasyView knobs
- EasyClean 6in (152mm) steel core, injection molded legs
- Pressure regulator, 3/4 NPT for 24in & 36in models; 1in NPT, (adaptable to 3/4in service), for 60in models

#### OPEN TOP BURNERS:

- Ergonomic split cast iron grates
- 30,000 Btuh/8.79 kW burners
- 2 piece cast iron "Q" style donut burner
- Spillproof, individual standing pilots

#### GRIDDLES:

- 24in (610mm) griddle plate, 5/in (15mm) thick steel replaces four open burners
- Manual hi/lo valve control
- 18,000 Btuh/5.27 kW cast iron "H" style burner per

- 12in (305mm) width of griddle
- 4 1/4in (108mm) wide grease trough
- Only available on right hand side

#### OVEN:

- Space Saver, 24in wide ranges only, 20in (508mm) wide, 22in (559mm) deep, 13in (330mm) high interior
- Standard Oven, 26 1/4in (667mm) wide, 22in (559mm) deep, 13in (330mm) high interior
- 33,000 Btuh/9.67kW tube burner
- Low to 500°F (260°C) oven thermostat
- Ribbed porcelain oven bottom and door

#### AVAILABLE OPTIONS (see page 61 for pricing):

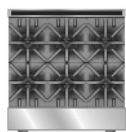
- Casters • Low-Profile Backguard

## SUNFIRE 36IN (900MM) WIDE RESTAURANT RANGES



MODEL NUMBER	DESCRIPTION	INPUT (BTU)	CU.FT.	SHIP WEIGHT	LIST PRICE
X24-4L	(4) Open Burners (1) Space Saver Oven	145,000	26	302/137	\$4,354

## SUNFIRE 36IN (900MM) WIDE RESTAURANT RANGES

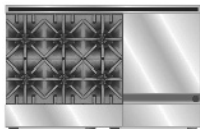


MODEL NUMBER	DESCRIPTION	INPUT (BTU)	CU.FT.	SHIP WEIGHT	LIST PRICE
X36-6R	(6) Open Burners (1) Standard Oven	213,000	37	430/195	\$4,630
X36-2G24R	24in Griddle (2) Open Burners (1) Standard Oven	133,000	37	495/225	\$7,885

## SUNFIRE 60IN (1500MM) WIDE RESTAURANT RANGES



MODEL NUMBER	DESCRIPTION	INPUT (BTU)	CU.FT.	SHIP WEIGHT	LIST PRICE
X60-10RR	(10) Open Burners (2) Standard Ovens	366,000	85	726/329	\$8,202
X60-6G24RR	24in Griddle* (6) Open Burners (2) Standard Ovens	286,000	85	581/264	\$9,742
X60-6R24RR	24in Raised Griddle-Broiler, (on right side), (6) Open Burners, (2) Standard Ovens	289,500	85	720/327	\$10,861



Note: The purchase of SunFire products is not subject to rebates or allowances.

# GARLAND SERIES SERIES INDUCTION RANGE



## STANDARD FEATURES

- Unique power with 4 x 3.5 kW or 5.0 kW hobs and 5.0 kW electric oven
- Revolutionary RTCSmP induction technology monitors the state of the energy supply and temperatures of the electronic components
- Convection oven with chrome plated, removable rack guides and rack
- All stainless steel oven cavity, chassis, front and sides

- Unique integrated air management system
- Ceran® glass 6mm thick
- Flat convection motor for flush mount
- Integrated circuit breaker
- Quiet operation
- Easy to clean



MODEL NUMBER	HOBS	KW/HOB	BASE	VOLTS	6" ADJ. LEGS	STORAGE SHELF	OPTIONS	NET PRICE
<b>GME36-I14C 900 MM WIDE</b>	4	3.5	Convection Oven	208V	✓	N/A	Adj. Casters, Porcelain Oven, Deck Fasteners	<b>PLEASE CALL FOR PRICES</b>
<b>GME36-I20C 900 MM WIDE</b>	4	5.0	Convection Oven	208V	✓	N/A	Adj. Casters, Porcelain Oven, Deck Fasteners	
<b>GME36-I14S 900 MM WIDE</b>	4	3.5	Storage	208V	✓	✓	Adj. Casters, Doors, Deck Fasteners	
<b>GME36-I20S 900 MM WIDE</b>	4	5.0	Storage	208V	✓	✓	Adj. Casters, Doors, Deck Fasteners	



**Note: The purchase of these induction ranges is not subject to discounts, rebates or allowances.**



# MASTER SERIES HEAVY DUTY EQUIPMENT

Renowned by chefs everywhere, the precise cooking of Garland's Masters Series is a testament to innovation that can lead to radical improvement. Master Series has earned premium status by consistently delivering long-term savings of both time and money. Gone are the days of fitting together equipment that was based on the supplier's specifications. Finally there is modular equipment that's durable, easy to clean, flexible enough to configure to any space. The style fits into your vision, while the practicality helps you stay efficient. Garland brings you the innovation to Master what's important—the food.



## MASTER YOUR KITCHEN WITH THE FLEXIBILITY TO BE CREATIVE...

### PERFORMANCE

Highly efficient equipment that helps you save time & money while impressing your customers.

### PRECISION

Temperatures measured in precise 1 degree increments using Centerline thermostats.

### POWER

More heat means faster cooking times that save you money.

### CONSISTENCY

Holding temperatures you can depend on without constantly changing the dial.

### FLEXIBILITY

Tops and configurations that fit your kitchen and your menu.

### RELIABILITY

Dependable equipment with a long life that delivers consistent results.

### CONVENIENCE

Smooth surfaces make cleaning easy, quick and safe.

### SAFETY

"Cool to the touch" handles and ergonomic design reduce accidental damage.

### SAFETY

The clean lines of the design complement any kitchen.

## STANDARD FEATURES

### MASTER SERIES

- Stainless steel front and sides
- 7½in (191mm) stainless steel front rail
- Stainless steel drip tray under burners
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 6in (152mm) legs w/adjustable inserts
- 1-1/4in N.P.T. front manifold

### OVEN-BASE MODELS

- 40,000 BTU "H" style cast oven burner
- Oven temp range: 150°F - 500°F (66°C - 260° C)
- Piezo oven pilot ignition
- All porcelain oven interior
- 4-position rack guides w/1 oven rack
- Stainless Steel top (M1R & M2R)

### MASTER SENTRY SERIES

- Full flame failure protection on all burners
- Electric pilot ignition for all burners
- Stainless steel front and sides
- 7½in (191mm) stainless steel front rail
- Stainless steel drip tray under burners
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 6in (152mm) legs w/adjustable inserts
- 1-1/4in N.P.T. front manifold

### OVEN-BASE MODELS

- 40,000 BTU "H" style cast oven burner
- Oven temp range: 150°F - 500°F (66°C - 260° C)
- Piezo oven pilot ignition
- All porcelain oven interior
- 4-position rack guides w/1 oven rack



## GARLAND MASTER SERIES HEAVY-DUTY RANGES (38IN DEPTH)

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
 <p>(1) 33K, 17in W Griddle (2) 35K Open Burners 34in Wide Griddle on left only Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M42R</b>	(1) Std. Oven Base	143,000 BTU	53	445/202	<b>\$14,165</b>
	<b>M42S</b>	(1) Storage Base	103,000 BTU	53	345/157	<b>\$12,014</b>
	<b>M42T</b>	(1) Modular Top	103,000 BTU	26	265/120	<b>\$11,193</b>
 <p>(1) 30K, 17in W Hot Top (2) 35K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M42-6R</b>	(1) Std. Oven Base	140,000 BTU	53	520/230	<b>\$13,614</b>
	<b>M42-6S</b>	(1) Storage Base	100,000 BTU	53	420/190	<b>\$12,920</b>
	<b>M42-6T</b>	(1) Modular Top	100,000 BTU	26	312/142	<b>\$10,911</b>
 <p>(6) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M43R</b>	(1) Std. Oven Base	184,000 BTU	53	440/200	<b>\$13,361</b>
	<b>M43S</b>	(1) Storage Base	144,000 BTU	53	340/155	<b>\$11,320</b>
	<b>M43T</b>	(1) Modular Top	144,000 BTU	26	260/118	<b>\$10,514</b>
 <p>(3) 18K, Open Burners (3) 15K Hot Tops 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M43FTR</b>	(1) Std. Oven Base	99,000 BTU	53	540/245	<b>\$16,197</b>
	<b>M43FTS</b>	(1) Storage Base	59,000 BTU	53	440/200	<b>\$14,077</b>
	<b>M43FTT</b>	(1) Modular Top	59,000 BTU	26	320/145	<b>\$13,260</b>
 <p>(1) 22K Hot Top (4) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M43-1R</b>	(1) Std. Oven Base	158,000 BTU	53	460/209	<b>\$14,770</b>
	<b>M43-1S</b>	(1) Storage Base	118,000 BTU	53	360/164	<b>\$12,634</b>
	<b>M43-1T</b>	(1) Modular Top	118,000 BTU	26	275/125	<b>\$11,799</b>
 <p>(2) 22K Hot Tops (2) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M43-2R</b>	(1) Std. Oven Base	132,000 BTU	53	480/218	<b>\$15,197</b>
	<b>M43-2S</b>	(1) Storage Base	92,000 BTU	53	380/173	<b>\$14,369</b>
	<b>M43-2T</b>	(1) Modular Top	92,000 BTU	26	280/125	<b>\$12,225</b>
 <p>(3) 22K Hot Tops 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M43-3R</b>	(1) Std. Oven Base	106,000 BTU	53	500/227	<b>\$15,642</b>
	<b>M43-3S</b>	(1) Storage Base	66,000 BTU	53	400/182	<b>\$13,490</b>
	<b>M43-3T</b>	(1) Modular Top	66,000 BTU	26	300/135	<b>\$12,672</b>
 <p>(4) 35K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>M44R</b>	(1) Std. Oven Base	180,000 BTU	53	440/200	<b>\$12,245</b>
	<b>M44S</b>	(1) Storage Base	140,000 BTU	53	340/155	<b>\$10,742</b>
	<b>M44T</b>	(1) Modular Top	140,000 BTU	26	260/118	<b>\$9,381</b>
 <p>(2) 45K Front-Fired Hot Tops 34in Wide Rear Gas Option External Side Mount (3/4in, 1in, 11/4in)</p>	<b>M45R</b>	(1) Std. Oven Base	130,000 BTU	53	510/232	<b>\$12,936</b>
	<b>M45S</b>	(1) Storage Base	90,000 BTU	53	410/186	<b>\$10,572</b>
	<b>M45T</b>	(1) Modular Top	90,000 BTU	26	305/138	<b>\$10,022</b>
 <p>2-Section Hot Top (3) 30K H-Burners 34in Wide Rear Gas Option (3/4in, 1in)</p>	<b>M46R</b>	(1) Std. Oven Base	130,000 BTU	53	450/205	<b>\$14,591</b>
	<b>M46S</b>	(1) Storage Base	90,000 BTU	53	350/159	<b>\$12,474</b>
	<b>M46T</b>	(1) Modular Top	90,000 BTU	26	270/120	<b>\$11,675</b>

## GARLAND MASTER SERIES HEAVY-DUTY RANGES (38IN DEPTH)

### HEAVY-DUTY EQUIPMENT

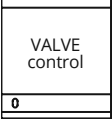
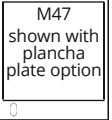
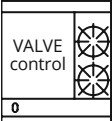
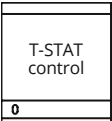
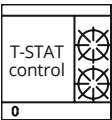
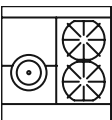
Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
	34in Wide Griddle (3) 33K H-Burners 34in Wide Rear Gas Option (3/4in, 1in)	<b>M47R</b>	(1) Std. Oven Base	143,000 BTU	53	445/202	<b>\$15,197</b>
		<b>M47S</b>	(1) Storage Base	103,000 BTU	53	345/157	<b>\$13,333</b>
		<b>M47T</b>	(1) Modular Top	103,000 BTU	26	265/120	<b>\$12,496</b>
	34in Wide Plancha Griddle (3) 33K H- Burners 34in wide with perimeter troughs around griddle Rear Gas Option (3/4in, 1in)	<b>M47R</b>	(1) Std. Oven Base	140,000 BTU	53	520/230	<b>\$15,197</b>
		<b>M47S</b>	(1) Storage Base	100,000 BTU	53	420/190	<b>\$13,333</b>
		<b>M47T</b>	(1) Modular Top	100,000 BTU	26	312/142	<b>\$12,496</b>
	23in Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34in Wide Griddle on left only Rear Gas Option (3/4in, 1in)	<b>M47-23R</b>	(1) Std. Oven Base	184,000 BTU	53	440/200	<b>\$15,503</b>
		<b>M47-23S</b>	(1) Storage Base	144,000 BTU	53	340/155	<b>\$13,400</b>
		<b>M47-23T</b>	(1) Modular Top	144,000 BTU	26	260/118	<b>\$13,823</b>
	34in Wide Griddle (3) 33K H-Burners Rear Gas Option (3/4in, 1in)	<b>M48R</b>	(1) Std. Oven Base	99,000 BTU	53	540/245	<b>\$17,711</b>
		<b>M48S</b>	(1) Storage Base	59,000 BTU	53	440/200	<b>\$15,360</b>
		<b>M48T</b>	(1) Modular Top	59,000 BTU	26	320/145	<b>\$14,770</b>
	23in Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34in Wide, Griddle on left only Rear Gas Option: (3/4in, 1in)	<b>M48-23R</b>	(1) Std. Oven Base	158,000 BTU	53	460/209	<b>\$16,302</b>
		<b>M48-23S</b>	(1) Storage Base	118,000 BTU	53	360/164	<b>\$14,238</b>
		<b>M48-23T</b>	(1) Modular Top	118,000 BTU	26	275/125	<b>\$13,418</b>
	(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34in Wide Rear Gas Option External (3/4in)	<b>M54R</b>	34in wide w/(1) Std. Oven Base	132,000 BTU	53	480/218	<b>\$15,896</b>
		<b>M54S</b>	34in wide w/(1) Storage Base	92,000 BTU	53	380/173	<b>\$13,584</b>
		<b>M54T</b>	34in Wide Modular Top	92,000 BTU	26	280/125	<b>\$11,532</b>

## MASTER SERIES RANGES & ATTACHMENTS (38IN DEPTH)

### HEAVY-DUTY EQUIPMENT










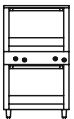
Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
	(2) 35K Open Burners 17in Wide Rear Gas Option (3/4in)	<b>M4S</b>	(1) Storage Base	70,000 BTU	26	190/86	<b>\$5,607</b>
		<b>M4T</b>	(1) Modular Top	70,000 BTU	9	110/50	<b>\$5,216</b>
	(1) 45K Front-Fired Hot Top 17in Wide Rear Gas Option External (3/4in, 1in, 11/4in)	<b>M5S</b>	(1) Storage Base	45,000 BTU	26	230/105	<b>\$6,423</b>
		<b>M5T</b>	(1) Modular Top	45,000 BTU	9	138/63	<b>\$5,269</b>
	(1) 30K Hot Top 17in Wide Rear Gas Option (3/4in, 1in)	<b>M6S</b>	(1) Storage Base	30,000 BTU	26	240/109	<b>\$6,942</b>
		<b>M6T</b>	(1) Modular Top	30,000 BTU	9	145/66	<b>\$5,926</b>
VALVE control		<b>M7S</b>	(1) Storage Base	33,000 BTU	26	260/118	<b>\$7,311</b>
		<b>M7T</b>	(1) Modular Top	33,000 BTU	9	155/70	<b>\$5,926</b>
T-STAT control		<b>M8S</b>	(1) Storage Base	33,000 BTU	26	260/118	<b>\$7,468</b>
		<b>M8T</b>	(1) Modular Top	33,000 BTU	9	155/70	<b>\$7,082</b>
	(2) 24K Open Burners 12in Wide Rear Gas Option (3/4in)	<b>M12S</b>	(1) Storage Base	48,000 BTU	16	130/60	<b>\$3,876</b>
		<b>M12T</b>	(1) Modular Top	48,000 BTU	6	78/35	<b>\$3,507</b>
	(1) 22K Hot Top 12in Wide	<b>M12S-6</b>	(1) Storage Base	30,000 BTU	16	190/86	<b>\$4,366</b>
		<b>M12T-6</b>	(1) Modular Top	30,000 BTU	6	110/50	<b>\$3,999</b>
VALVE control		<b>M12S-7</b>	(1) Storage Base	30,000 BTU	16	190/86	<b>\$5,033</b>
		<b>M12T-7</b>	(1) Modular Top	30,000 BTU	6	110/50	<b>\$4,666</b>
T-STAT control		<b>M12S-8</b>	(1) Storage Base	30,000 BTU	16	190/86	<b>\$6,521</b>
		<b>M12T-8</b>	(1) Modular Top	30,000 BTU	6	110/50	<b>\$5,454</b>
	Rear Gas Option (3/4in, 1in, 11/4in)	<b>M2R</b>	(2) Std. Ovens (convection oven option NOT available)	80,000 BTU	75	730/332	<b>\$15,892</b>

## MASTER SERIES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	NOTES	PRICE	DESCRIPTION	NOTES	PRICE
<b>OPTIONS &amp; ACCESSORIES</b>					
Convection Oven in Place of Standard Oven Add "C" to Model Number*	Not available on masonry base or in back to back battery line-ups	<b>\$4,837</b>	1-1/4in N.P.T. Gas Shut Off Valve		<b>\$614</b>
Stainless Steel Oven Interior	For convection oven base, add 5 manufacturing days to lead time	<b>\$976</b>	3/4in N.P.T. Natural Gas Regulator		<b>\$514</b>
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover**	Models M45, M54 & M55 external (side) mount only. Gas inlet sizes, 3/4in; 1in; 1-1/4in. Add 5-1/4in to overall unit width.	<b>\$889</b>	3/4in N.P.T. Propane Gas Regulator	Note: Master Series gas equipment requires gas regulators for proper operation & to monitor gas pressure. Regulators are not supplied as standard equipment due to variables in BTU loading per bank.	<b>\$514</b>
Extra Oven Rack for Standard & RC Ovens		<b>\$384</b>	1in N.P.T. Natural Gas Regulator		<b>\$558</b>
Stainless Steel Main Back for Ranges ("R" or "S" Models)		<b>\$1,044</b>	1in N.P.T. Propane Gas Regulator		<b>\$558</b>
Stainless Steel Main Back for Attachments ("S" Models)		<b>\$736</b>	1-1/4in N.P.T. Natural Gas Regulator		<b>\$1,333</b>
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates		<b>\$582</b>	1-1/4in N.P.T. Propane Gas Regulator		<b>\$1,333</b>
Stainless Steel Intermediate Shelf for Storage Base Models 12in (305mm)		<b>\$839</b>	Gas Flex Hose & Quick Disconnect (3/4in N.P.T. x 5ft) w/Restraining Device		<b>\$1,716</b>
Stainless Steel Intermediate Shelf for Storage Base Models 17in (432mm)		<b>\$872</b>	Gas Flex Hose & Quick Disconnect (1in N.P.T. x 5ft) w/Restraining Device		<b>\$1,921</b>
Stainless Steel Intermediate Shelf for Storage Base Models 34in (864mm)		<b>\$1,421</b>	Gas Flex Hose & Quick Disconnect (1-1/4in N.P.T. x 5ft) w/Restraining Device		<b>\$2,857</b>
Aluminized Intermediate Shelf for Storage Base 12in (305mm)		<b>\$504</b>	Grooved Griddle Option for 12in (305mm) Griddle		<b>\$3,094</b>
Aluminized Intermediate Shelf for Storage Base 17in (432mm)		<b>\$530</b>	Grooved Griddle Option for 17in (432mm) Griddle or 1/2 grooved section for 34in (864mm)	All other partially grooved plate options: Please consult factory for pricing.	<b>\$3,778</b>
Aluminized Intermediate Shelf for Storage Base 34in (864mm)		<b>\$856</b>	Grooved Griddle Option for 23in (584mm) Griddle		<b>\$4,171</b>
Common Front Rail for two or more units; 23in Start Length		<b>\$409</b>	Grooved Griddle Option for 34in (864mm) Griddle		<b>\$5,146</b>
Common Front Rail; Each Additional 3in in length over 23in	(maximum 102in/2590mm) total length	<b>\$86</b>	"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M4S, T	For models other than M44 & M4 please contact the factory	<b>\$3,657</b>
Casters w/Polyurethane Wheels (nonmarking) for Storage & Oven Base Models	Casters for stands are not polyurethane, part# PCASTPC-M	<b>\$958</b>			
6in Stainless Steel Adjustable Legs for Storage & Oven Base Models		<b>\$340</b>			
Deck Fasteners - Set of Four for Storage & Oven Base Models	part# PFLGC	<b>\$519</b>			
3/4in N.P.T. Gas Shut Off Valve		<b>\$463</b>			
1in N.P.T. Gas Shut Off Valve		<b>\$496</b>			

\* Only one convection option available for models with double ovens.

\*\* 12in attachments with storage base, (all models 'M12S'), not available as free-standing ranges.

When ordered with rear gas connection, all models "M12S" must be installed with Deck Fasteners secured to floor.

## MASTER SERIES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

MAXIMUM SECURITY OPTIONS	PRICE	MAXIMUM SECURITY OPTIONS	PRICE
<b>OPTIONS &amp; ACCESSORIES</b>			
Control Panel Cover	<b>CALL FACTORY</b>	Deck Fasteners (SS Flanged Feet)	<b>CALL FACTORY</b>
Tamper Proof External Hardware		Thermost Probe Cover	
Oven Door w/Padlock Hasp (padlock not included)		Non-removable Drip Pan(s)	
Lower Kick Panel w/Padlock Hasp (padlock not included)		Non-removable Top and Ring Grates	

NOTE: Max. Security options are not standard production. Please consult your Customer Service agent for lead times and pricing.

MODEL NUMBER	DESCRIPTION	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE	LIST PRICE (W/CASTERS)
<b>EQUIPMENT STANDS FOR MASTER SERIES MODULAR TOPS (NOT FOR M17/24/34BT)</b>					
<b>M17</b>	17in (432mm) Wide; Stainless Steel Finish	22	18/8	<b>\$2,397</b>	<b>\$3,498</b>
<b>M24</b>	24in (610mm) Wide; Stainless Steel Finish	26	25/11	<b>\$2,951</b>	<b>\$3,719</b>
<b>M34</b>	34in (864mm) Wide; Stainless Steel Finish	30	37/17	<b>\$3,418</b>	<b>\$4,265</b>

## GARLAND MASTER SERIES HEAVY-DUTY CHAR-BROILERS






M24B

### STANDARD FEATURES

- Stainless Steel front and sides
  - Stainless Steel front rail
  - 1¼in NPT front manifold
  - Dual-sided, cast-iron broiler grates with ½in (13mm) rounded bar, (broad brand), and diamond, (fine), patterns on opposite sides
  - 6in (152mm) chrome legs w/adj. inserts ('B' models)
- For additional applicable options, see page 69.**

### COMPATIBILITY:

Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2in/368mm), than Range modular tops, (9-1/4in/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
 17in Wide Char-Broiler	<b>M17B</b>	(1) Storage Base	45,000 BTU	24	235/107	<b>\$9,435</b>
	<b>M17BT</b>	Modular Top	45,000 BTU	10	135/60	<b>\$9,048</b>
 24in Wide Char-Broiler	<b>M24B</b>	(1) Storage Base	60,000 BTU	30	330/150	<b>\$13,310</b>
	<b>M24BT</b>	Modular Top	60,000 BTU	16	230/105	<b>\$14,233</b>
 34in Wide Char-Broiler	<b>M34B</b>	(1) Storage Base	90,000 BTU	54	510/231	<b>\$15,340</b>
	<b>M34BT</b>	Modular Top	90,000 BTU	39	390/180	<b>\$14,948</b>

CHAR-BROILER OPTIONS		LIST PRICE
	M17B Stainless Steel Main Back	<b>\$736</b>
	M17BT Stainless Steel Main Back	<b>\$582</b>
	M24B Stainless Steel Main Back	<b>\$1,058</b>
	M24BT Stainless Steel Main Back	<b>\$582</b>
	M34B Stainless Steel Main Back	<b>\$1,023</b>
	M34BT Stainless Steel Main Back	<b>\$582</b>
	3/4in rear gas connection (end caps/covers available - must specify)	<b>\$889</b>
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	<b>\$327</b>
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	<b>\$438</b>
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	<b>\$684</b>
<b>DIA-M17B</b>	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in Broiler	<b>\$392</b>
<b>DIA-M24B</b>	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in Broiler	<b>\$525</b>
<b>DIA-M34B</b>	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in Broiler	<b>\$822</b>



## GARLAND MASTER SERIES HEAVY-DUTY SPREADERS

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



### STANDARD FEATURES

#### SPREADERS

- Stainless Steel front and sides
  - Stainless Steel front rail & work top
  - 1 1/4in NPT front manifold
  - 6in (152mm) chrome legs w/adj. inserts ('ES' models)
- For additional applicable options, see page 69.

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
<b>SPREADER PLATES</b>				
M12SP	12in (305mm) Wide 6-7/8in High	7	50/23	\$1,578
M17SP	17in (432mm) Wide 6-7/8in High	9	75/34	\$1,631
M24SP	24in (610mm) Wide 6-7/8in High	11	105/48	\$2,190
M24SPT	24in (610mm) Wide 9-1/2in High	11	105/48	\$2,760
<b>SPREADER CABINETS</b>				
M12ES	12in (305mm) Wide	19	125/56	\$4,066
M17ES	17in (432mm) Wide	24	175/79	\$4,401
M24ES	24in (610mm) Wide	20	190/86	\$4,978

## MASTER SERIES SPREADERS

SPREADER OPTIONS	PRICE	INTERMEDIATE SHELF FOR SPREADER CABINET	PRICE
<b>OPTIONS &amp; ACCESSORIES</b>			
Stainless Steel Mainback (All Spreader Plates)	\$582	12in (305mm) Wide Stainless Steel Shelf	\$839
Stainless Steel Mainback (12in / 17in / 24in Cabinets)	\$736	17in (432mm) Wide Stainless Steel Shelf	\$872
Stainless Steel Mainback (34in Cabinets)	\$976	24in (610mm) Wide Stainless Steel Shelf	\$1,025
Manifold "Tee" Fitting, 2in NPT, (does not include pipe extension to rear of spreader)	\$602	12in (305mm) Wide Aluminized Steel Shelf	\$504
Rear Gas Connection, 1-1/4in NPT	\$602	17in (432mm) Wide Aluminized Steel Shelf	\$530
		24in (610mm) Wide Aluminized Steel Shelf	\$614

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

# GARLAND MASTER SERIES RANGE, COUNTER & WALL-MOUNT BROILERS

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



MIR-34

### STANDARD FEATURES

- 1/2" NPT top gas inlet
- Two (2) individual Hi-Lo valve controls
- Large removable grease pan
- Stainless Steel bottom heat shield
- MIR models: (2) 20,000 BTU, (5.83kW), atmospheric type, infrared burners
- MSR models: (2) 14,000 BTU, (4.10kW), atmospheric type, infrared burners

#### MIR-34L:

- Stainless Steel front, sides and top
- Stainless Steel backsplash
- 3-position, spring-balanced rack height adjustment

#### MIR-34C:

- Stainless Steel front, sides & top
- 3-position, spring-balanced rack height adjustment
- Wall-mountable, (w/opt. kit)

#### MSR16M:

- Stainless Steel front, sides, top, backsplash and bottom w/heat shield.
- Fixed-height, pull-out broiler rack with easy-view tilt feature

#### MSRCM:

- Stainless Steel front, top, and sides
- Fixed-height, pull-out broiler rack with easy-view tilt feature
- Wall-mountable, (w/opt. kit)

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
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### INFRA-RED BROILERS W/3-POSITION, SPRING-BALANCED BROILING RACK, LEVER-OPERATED

MIR-34L	Range Mount for 34in wide range	40,000 BTU	38	200/91	\$8,463
MIR-34C	Counter Model w/4in Legs	40,000 BTU	21	170/77	\$7,807

### INFRA-RED BROILERS WITH PULL-OUT BROILING RACK (FLAT OR TILTED POSITION)

MSR16M	Range Mount for 34in wide range	28,000 BTU	38	200/91	\$7,755
MSRCM	Counter Model w/4in Legs	28,000 BTU	21	170/77	\$7,366

DESCRIPTION	PRICE
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### BROILER OPTIONS & ACCESSORIES

Interconnecting Piping Between range and Salamander (N/A for plumbing with M45R)	\$969
Stainless Steel Main Bottom for MIR-34C or MSRCM counter models with legs	\$428
Stainless Steel Main Back for MIR-34C or MSRCM	\$494
Stainless Steel Main Back for MIR-34L or MSR16M	\$702
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRCM	\$839

## GARLAND MASTER SERIES FRYERS

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



M70SS  
Shown with optional casters



M35SS  
Shown with optional casters.

### STANDARD FEATURES

#### FRYERS:

- Stainless Steel front, sides, and front rail
- Piezo spark ignition with constant burning, 100% safety pilot
- Built-in pressure regulator
- Twin chrome wire baskets
- 6in (152mm), chrome adj. legs

#### M70SS:

- 70 lb. (32kg) capacity, heavy-gauge, stainless steel frypot
- Infra-red jet-type burner 125,000 BTU (36.62 kW) total

#### M35SS:

- 35lb., (16kg), capacity stainless steel frypot
- Infra-red, jet-type burner, rated 110,000BTU/Hr., (32.23kw/Hr.)

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>HEAVY-DUTY GAS FRYERS</b>					
<b>M35SS</b>	17in (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kw/Hr)	110,000 BTU	26	200/110	<b>\$13,906</b>
<b>M70SS</b>	24in (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	125,000 BTU	30	265/120	<b>\$17,654</b>

All Master Series fryers require a back guard flue attachment

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>HEAVY-DUTY GAS FRYER FRYMATE</b>					
<b>M17FMD</b>	17in (432mm) wide fry-products holding station	110,000 BTU	26	200/110	<b>\$6,500</b>

DESCRIPTION	PRICE
<b>FRYER OPTIONS</b>	
Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp / 500 watt; other voltages available)	<b>\$2,308</b>
EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available)	<b>\$2,360</b>
Stainless Steel Main Back	<b>\$943</b>
Stainless Steel Tank Cover for 17in (432mm) Wide Fryer	<b>\$728</b>
Stainless Steel Tank Cover for 24in (610mm) Wide Fryer	<b>\$782</b>
Fish Plate for 17in (432mm) Wide Fryer Only	<b>\$1,064</b>
Fish Plate for 24in (610mm) Wide Fryer Only	<b>\$977</b>
Large Single Basket for 17in Fryer, in lieu of Twin Fryer Baskets	<b>N/C</b>
Large Single Basket for 24in Fryer, in lieu of Twin Fryer Baskets	<b>N/C</b>
6in (152mm) Stainless Steel Adjustable legs (4)	<b>\$354</b>
Rear Gas Connection - Available for M70SS 3/4in only	<b>\$924</b>
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4in	<b>\$924</b>
Casters w/Polyurethane Wheels (non-marking)	<b>\$958</b>

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

# GARLAND MASTER SERIES UPRIGHT BROILERS

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



M100XRM Shown with optional casters



M110XM Shown with optional casters

### STANDARD FEATURES

#### ALL M100X:

- Stainless steel front and sides
- 6in (152mm) chrome adj. legs
- 7-1/2in (191mm) SS front rail
- Porcelain-interior warming oven
- 4 direct radiant, infra-red burners, 17,500 BTU, (5.14 kW) each
- 120 volt air intake blower motor
- Air-proving safety switch
- Removable broiler grid
- 3-position, adjustable rack
- Large capacity, easily removable broiler chamber grease container located out of the heat zone
- Two (2) Hi/Med/Lo independent broiler heat controls

#### M100XRM:

- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU/11.72 kW (NAT), 35,000 BTU/10.25 kW (PRO), cast iron oven burner

#### ALL M60X:

- Stainless steel front and sides
- 6in (152mm) chrome adj. legs
- 7-1/2in (191mm) SS front rail
- Porcelain-interior finishing oven
- 2 large, cast iron multi-jet burners, 80,000 BTU/23.44 kW (NAT)
- Removable broiler grid
- 5 position adjustable rack
- On/Off control for broiler

#### M60XR:

- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU/11.72 kW (NAT), 35,000 BTU/10.25 kW (PRO), cast iron oven burner

#### M110XM:

- Stainless steel front, top and sides
- 6in (152mm), chrome adj. legs
- 4 direct-radiant, infra-red, 17,500 BTU/5.14kW burners per broiling chamber
- 120V air-intake blower motor
- Air-proving safety switch
- Easy to clean, removable filter
- 6-foot, (1.8m) AC cord w/plug
- Removable broiler grid rack sections; 24in (610mm) W x 22in (559mm) D
- 3-position, adjustable broiling racks, (opening is 4-1/2in/114mm high with rack in lowest position)
- Large removable grease container for each broiling chamber; located outside of the heat zone
- 2 "Hi/Med/Low" independent heat controls for each broiling chamber
- 3/4in rear gas connection w/gas pressure regulator

**NEW Cast iron reversible broiler rack now standard on all M60, M100 and M110 broilers. ½ round broad brand pattern, or reverse for fine-brand diamond pattern**

For additional applicable options, see page 69.

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>INFRA-RED BROILERS, 1-1/4IN FRONT MANIFOLD, W/UPPER FINISHING OVEN</b>					
M100XRM	(1) Std. Oven	110,000 BTU	91	700/318	<b>\$30,962</b>
M100XSM	(1) Storage Base	70,000 BTU	91	600/272	<b>\$29,446</b>
<b>CERAMIC BROILERS, 1-1/4IN FRONT MANIFOLD, W/UPPER FINISHING OVEN</b>					
M60XR	(1) Std. Oven	120,000 BTU	91	750/341	<b>\$21,048</b>
M60XS	(1) Storage Base	80,000 BTU	91	650/295	<b>\$18,744</b>
<b>DOUBLE-DECK INFRA-RED BROILER, 3/4IN REAR GAS CONNECTION W/PRESSURE REGULATOR</b>					
M110XM	(2) Infra-Red	40,000 BTU	91	810/368	<b>\$42,782</b>
DESCRIPTION					PRICE
<b>BROILER OPTIONS</b>					
Stainless Steel Main Top for M60X or M100X					<b>\$1,469</b>
Stainless Steel Main Back for Oven and Storage Base Broilers					<b>\$2,479</b>
Adjustable Casters for M110XM Only					<b>\$940</b>
Extended fine brand broiling rack (adds 2-5/8in to front of broiler as holding zone)					<b>N/C</b>

Note: Common front rail option N/A for upright broilers

## GARLAND MASTER SERIES HIGH-SHELVES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



M34DD



M34SD

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
M17DD	17in wide Double Deck	12	45/20	<b>\$2,033</b>	\$452
M24DD	24in wide Double Deck	20	65/29	<b>\$2,345</b>	\$525
M29DD	29in wide Double Deck	30	70/32	<b>\$2,522</b>	\$548
M34DD	34in wide Double Deck	30	75/34	<b>\$2,749</b>	\$572
M41DD	41in wide Double Deck	34	90/41	<b>\$3,086</b>	\$548
M46DD	46in wide Double Deck	37	97/44	<b>\$3,276</b>	\$720
M48DD	48in wide Double Deck	39	100/45	<b>\$3,349</b>	\$769
M51DD	51in wide Double Deck	41	110/50	<b>\$3,472</b>	\$813
M58DD	58in wide Double Deck	43	125/57	<b>\$3,824</b>	\$824
M68DD	68in wide Double Deck	45	150/68	<b>\$4,265</b>	\$890
M17SD	17in wide Single Deck	12	45/20	<b>\$1,304</b>	\$453
M24SD	24in wide Single Deck	20	65/29	<b>\$1,499</b>	\$525
M29SD	29in wide Single Deck	25	70/32	<b>\$1,552</b>	\$548
M34SD	34in wide Single Deck	30	75/34	<b>\$1,604</b>	\$572
M41SD	41in wide Single Deck	34	90/41	<b>\$1,797</b>	\$666
M46SD	46in wide Single Deck	37	97/44	<b>\$2,058</b>	\$720
M48SD	48in wide Single Deck	39	100/45	<b>\$1,920</b>	\$769
M51SD	51in wide Single Deck	41	110/50	<b>\$2,080</b>	\$813
M58SD	58in wide Single Deck	43	125/57	<b>\$2,221</b>	\$824
M68SD	68in wide Single Deck	45	150/68	<b>\$2,397</b>	\$890

# GARLAND MASTER SERIES BACKGUARDS

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

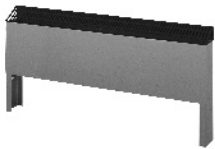
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Total Input: BTU / hr or kw/hr

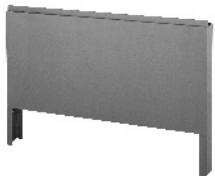
Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
<b>BACKGUARDS, 17IN HIGH (OR 10IN LO PROFILE) - FOR LO-PROFILE BACKGUARD CHANGE BG TO LPBG.</b>					
<b>M12BG</b>	12in wide	2	18/8	<b>\$819</b>	\$290
<b>M17BG</b>	17in wide	2	20/9	<b>\$870</b>	\$386
<b>M24BG</b>	24in wide	2	25/11	<b>\$922</b>	\$404
<b>M29BG</b>	29in wide	3	28/13	<b>\$951</b>	\$453
<b>M34BG</b>	34in wide	4	30/14	<b>\$951</b>	\$504
<b>M41BG</b>	41in wide	4	45/20	<b>\$1,182</b>	\$514
<b>M46BG</b>	46in wide	4	52/23	<b>\$1,306</b>	\$558
<b>M48BG</b>	48in wide	5	55/25	<b>\$1,340</b>	\$591
<b>M51BG</b>	51in wide	5	60/27	<b>\$1,340</b>	\$602
<b>M58BG</b>	58in wide	6	65/29	<b>\$1,571</b>	\$648
<b>M68BG</b>	68in wide	7	75/34	<b>\$1,871</b>	\$660
<b>BACKGUARDS, DOUBLE DECK HEIGHT BACKGUARD 33IN (838MM) HIGH</b>					
<b>M17DDBG</b>	17in wide	3	45/20	<b>\$1,304</b>	\$453
<b>M24DDBG</b>	24in wide	3	65/29	<b>\$1,476</b>	\$525
<b>M29DDBG</b>	29in wide	5	70/32	<b>\$1,552</b>	\$558
<b>M34DDBG</b>	34in wide	6	75/34	<b>\$1,604</b>	\$591
<b>M41DDBG</b>	41in wide	7	90/41	<b>\$1,797</b>	\$660
<b>M46DDBG</b>	46in wide	7	97/44	<b>\$1,871</b>	\$702
<b>M48DDBG</b>	48in wide	8	100/45	<b>\$1,920</b>	\$769
<b>M51DDBG</b>	51in wide	8	110/50	<b>\$2,080</b>	\$813
<b>M58DDBG</b>	58in wide	9	125/57	<b>\$2,221</b>	\$839
<b>M68DDBG</b>	68in wide	10	150/68	<b>\$2,432</b>	\$905



M34LPBG



M34BG



M34DDBG

## GARLAND MASTER SERIES "ARCTIC FIRE" REMOTE REFRIGERATED BASES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



### STANDARD FEATURES

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer (**digital thermometer on CE units**)
- 6in (152mm) mechanical with removable front panel for all refrigerant and electrical connections
- Vertically mounted blower coil, HFC-404A refrigerant
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12in x 20in x 4in deep hotel pans (GN 1/1 pans, 100 mm deep for CE units)
- 6in (152mm) adjustable legs

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>REMOTE LOW-HEIGHT REFRIGERATORS</b>				
GN17R34	34in wide - 2 drawer	30	247/112	\$21,616
GN17R46	46in wide - 2 drawer	40	322/146	\$23,797
GN17R51	51in wide - 4 drawer	45	355/116	\$24,291
GN17R53	53in wide - 4 drawer	47	361/164	\$24,620
GN17R63	63in wide - 4 drawer	52	431/196	\$26,361
GN17R68	68in wide - 4 drawer	56	458/208	\$27,223
GN17R80	80in wide - 6 drawer	64	533/242	\$29,286
GN17R85	85in wide - 6 drawer	67	570/268	\$32,003
GN17R92	92in wide - 6 drawer	73	607/276	\$32,365
GN17R97	97in wide - 6 drawer	77	637/280	\$33,264
GN17R102	102in wide - 6 drawer	81	675/306	\$34,144
GN17R109	109in wide - 8 drawer	85	720/327	\$38,125
GN17R114	114in wide - 8 drawer	90	750/340	\$39,426
<b>REMOTE LOW-HEIGHT FREEZERS</b>				
GN17FR46	46in wide - 2 drawer	40	322/146	\$25,515
GN17FR51	51in wide - 4 drawer	45	355/116	\$25,974
GN17FR53	53in wide - 4 drawer	47	361/164	\$26,361
GN17FR63	63in wide - 4 drawer	52	431/196	\$28,981
GN17FR68	68in wide - 4 drawer	56	458/208	\$29,821
GN17FR80	80in wide - 6 drawer	64	533/242	\$30,397

**Note:** Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections. Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14- 1/2in/368mm), than Range modular tops, (9-1/4in/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply. For pricing of custom modifications, please contact the factory.

# MASTER SERIES "ARCTIC FIRE" SELF-CONTAINED REFRIGERATED BASES

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



### STANDARD FEATURES

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- 6in (152mm) adjustable legs
- Compressor housing located on right end of unit standard
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer (digital thermometer on CE units)
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12in x 20in x 4in deep hotel pans (GN 1/1 pans, 100 mm deep for CE units)
- Vertically mounted blower coil, HFC-404A refrigerant
- Hot gas condensate evaporator on refrigerator units, freezer units have electric condensate evaporator
- Compressor Tropicalized to 100° F (38°C)
- 5 year replacement parts compressor warranty; first year parts and labor

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
--------------	-------------	----------------	-------------	------------

### SELF-CONTAINED LOW-HEIGHT REFRIGERATORS

GN17C46	46in wide - 2 drawer	40	340/154	\$25,974
GN17C51	51in wide - 2 drawer	45	360/163	\$26,456
GN17C53	53in wide - 2 drawer	47	383/174	\$26,954
GN17C63	63in wide - 4 drawer	52	434/197	\$29,382
GN17C68	68in wide - 4 drawer	56	476/216	\$30,262
GN17C80	80in wide - 4 drawer	64	570/259	\$32,172
GN17C85	85in wide - 4 drawer	67	604/274	\$33,284
GN17C92	92in wide - 4 drawer	73	655/297	\$35,845
GN17C97	97in wide - 6 drawer	77	680/309	\$37,224
GN17C102	102in wide - 6 drawer	81	730/331	\$37,912
GN17C109	109in wide - 6 drawer	85	774/351	\$38,429
GN17C114	114in wide - 6 drawer	90	808/367	\$40,188
GN17C119	119in wide - 6 drawer	95	850/386	\$41,452

### SELF-CONTAINED LOW-HEIGHT FREEZERS

GN17FC51	51in wide - 2 drawer	45	360/163	\$28,543
GN17FC53	53in wide - 2 drawer	47	383/174	\$29,382
GN17FC63	63in wide - 4 drawer	52	434/197	\$32,404
GN17FC68	68in wide - 4 drawer	56	476/216	\$32,844
GN17FC80	80in wide - 4 drawer	64	570/259	\$33,688
GN17FC92	92in wide - 6 drawer	73	655/297	\$36,266

### BASE OPTIONS

Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$1,130
Casters (4 or 6 depending on size)	\$940



# MASTER SENTRY SERIES HEAVY-DUTY RANGES

## HEAVY-DUTY EQUIPMENT

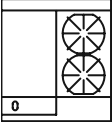
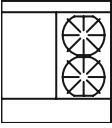
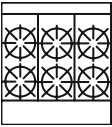
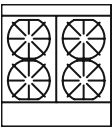
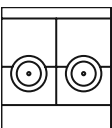
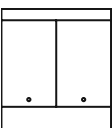
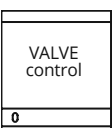
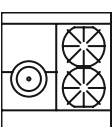
Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>TOTAL FLAME FAILURE PROTECTION &amp; ELECTRIC SPARK IGNITION*</b>						
 <p>(1) 33K, 17in W Griddle (2) 35K Open Burners 34in Wide, 38in Depth Griddle on left only Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>MST42R-E</b>	(1) Std. Oven Base	143,000 BTU	53	445/202	<b>\$16,231</b>
	<b>MST42S-E</b>	(1) Storage Base	103,000 BTU	53	345/157	<b>\$14,105</b>
	<b>MST42T-E</b>	(1) Modular Top	103,000 BTU	26	265/120	<b>\$13,286</b>
 <p>(1) 30K, 17in W Hot Top (2) 35K Open Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>MST42-6R-E</b>	(1) Std. Oven Base	140,000 BTU	53	520/230	<b>\$16,231</b>
	<b>MST42-6S-E</b>	(1) Storage Base	100,000 BTU	53	420/190	<b>\$14,105</b>
	<b>MST42-6T-E</b>	(1) Modular Top	100,000 BTU	26	312/142	<b>\$13,286</b>
 <p>(6) 24K Open Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>MST43R-E</b>	(1) Std. Oven Base	184,000 BTU	53	440/200	<b>\$16,668</b>
	<b>MST43S-E</b>	(1) Storage Base	144,000 BTU	53	340/155	<b>\$14,564</b>
	<b>MST43T-E</b>	(1) Modular Top	144,000 BTU	26	260/118	<b>\$15,152</b>
 <p>(4) 35K Open Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in, 11/4in)</p>	<b>MST44R-E</b>	(1) Std. Oven Base	180,000 BTU	53	440/200	<b>\$15,423</b>
	<b>MST44S-E</b>	(1) Storage Base	140,000 BTU	53	340/155	<b>\$13,353</b>
	<b>MST44T-E</b>	(1) Modular Top	140,000 BTU	26	260/118	<b>\$12,545</b>
 <p>(2) 45K Front-Fired Hot Tops; 34in Wide 38in Depth Rear Gas Option External Side Mount (3/4in, 1in, 11/4in) (not available with convection oven base)</p>	<b>MST45R-E</b>	(1) Std. Oven Base	130,000 BTU	53	510/232	<b>\$14,965</b>
	<b>MST45S-E</b>	(1) Storage Base	90,000 BTU	53	410/186	<b>\$12,835</b>
	<b>MST45T-E</b>	(1) Modular Top	90,000 BTU	26	305/138	<b>\$11,997</b>
 <p>(3) 30K H-Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in)</p>	<b>MST46R-E</b>	(1) Std. Oven Base	130,000 BTU	53	450/205	<b>\$16,446</b>
	<b>MST46S-E</b>	(1) Storage Base	90,000 BTU	53	350/159	<b>\$14,319</b>
	<b>MST46T-E</b>	(1) Modular Top	90,000 BTU	26	270/120	<b>\$13,480</b>
 <p>34in Griddle (3) 33K H-Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in)</p>	<b>MST47R-E</b>	(1) Std. Oven Base	139,000 BTU	50	600/273	<b>\$17,537</b>
	<b>MST47S-E</b>	(1) Storage Base	99,000 BTU	50	500/227	<b>\$15,431</b>
	<b>MST47T-E</b>	(1) Modular Top	99,000 BTU	20	360/164	<b>\$14,606</b>
 <p>(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34in Wide, 38in Depth Rear Gas Option External (3/4in)</p>	<b>MST54R-E</b>	(1) Std. Oven Base	155,000 BTU	53	475/215	<b>\$17,196</b>
	<b>MST54S-E</b>	(1) Storage Base	115,000 BTU	53	375/170	<b>\$14,840</b>
	<b>MST54T-E</b>	(1) Modular Top	115,000 BTU	26	270/120	<b>\$13,998</b>

## MASTER SENTRY SERIES RANGE ATTACHMENTS

### HEAVY-DUTY EQUIPMENT





Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>TOTAL FLAME FAILURE PROTECTION &amp; ELECTRIC SPARK IGNITION*</b>						
	(2) 35K Open Burners 17in Wide, 38in Depth Rear Gas Option (3/4in)	<b>MST4S-E</b> (1) Storage Base	70,000 BTU	26	190/86	<b>\$7,114</b>
		<b>MST4T-E</b> (1) Modular Top	70,000 BTU	9	110/50	<b>\$6,740</b>
	(1) 45K Front-Fired Hot Top; 17in Wide 38in Depth Rear Gas Option External (3/4in, 1in, 11/4in)	<b>MST5S-E</b> (1) Storage Base	45,000 BTU	26	230/105	<b>\$7,026</b>
		<b>MST5T-E</b> (1) Modular Top	45,000 BTU	9	138/63	<b>\$6,649</b>
	(1) 30K Hot Top 17in Wide, 38in Depth Rear Gas Option (3/4in, 1in)	<b>MST6S-E</b> (1) Storage Base	27,000 BTU	26	240/109	<b>\$7,849</b>
		<b>MST6T-E</b> (1) Modular Top	27,000 BTU	9	145/66	<b>\$7,455</b>
	VALVE control 17in Griddle (1) 33K H-Burner 17in Wide, 38in Depth Rear Gas Option (3/4in, 1in)	<b>MST7S-E</b> (1) Storage Base	33,000 BTU	26	260/118	<b>\$8,137</b>
		<b>MST7T-E</b> (1) Modular Top	33,000 BTU	9	155/70	<b>\$7,741</b>

## MASTER SENTRY SERIES CHAR-BROILERS




### STANDARD FEATURES

- Stainless Steel front and sides
- Stainless Steel front rail
- 1 1/4in NPT front manifold
- Dual-sided, cast-iron broiler grates with 1/2in (13mm) rounded bar, (broad brand), and diamond, (fine), patterns on opposite sides
- 6in (152mm) chrome legs w/adj. inserts ('B' models)

Compatibility: Master Series Broiler modular tops, (models MST17BT, MST24BT, MST34BT), are a different height, (14- 1/2"/368mm), than Range modular tops, (9-1/4"/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.

For additional applicable options, see page 68.

Note: All Master Series attachments and under-fired broilers require a high shelf or back guard flue attachment.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>TOTAL FLAME FAILURE PROTECTION MODELS W/SUFFIX "E" HAVE ELECTRIC SPARK IGNITION</b>						
	17" Wide Char- Broiler	<b>MST17B</b> (1) Storage Base	143,000 BTU	53	445/202	<b>\$11,296</b>
		<b>MST17BE</b> (1) Storage Base	103,000 BTU	53	345/157	<b>\$11,532</b>
		<b>MST17BT</b> (1) Modular Top	103,000 BTU	26	265/120	<b>\$10,906</b>
	24" Wide Char- Broiler	<b>MST24B</b> (1) Storage Base	140,000 BTU	53	520/230	<b>\$16,267</b>
		<b>MST24BE</b> (1) Storage Base	100,000 BTU	53	420/190	<b>\$16,482</b>
		<b>MST24BT</b> (1) Modular Top	100,000 BTU	26	312/142	<b>\$17,463</b>
	34" Wide Char- Broiler	<b>MST34B</b> (1) Storage Base	184,000 BTU	53	440/200	<b>\$18,360</b>
		<b>MST34BE</b> (1) Storage Base	144,000 BTU	53	340/155	<b>\$18,573</b>
		<b>MST34BT</b> (1) Modular Top	144,000 BTU	26	260/118	<b>\$17,986</b>

### CHAR-BROILER OPTIONS

	PRICE
M17B Stainless Steel Main Back	\$736
M17BT Stainless Steel Main Back	\$582
M24B Stainless Steel Main Back	\$1,165
M24BT Stainless Steel Main Back	\$582
M34B Stainless Steel Main Back	\$1,023
M34BT Stainless Steel Main Back	\$582
3/4in rear gas connection (end caps/covers available - must specify)	\$889
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$327
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$438
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$684
<b>DIA-M17B</b> Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in Broiler	\$392
<b>DIA-M24B</b> Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in Broiler	\$525
<b>DIA-M34B</b> Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in Broiler	\$822

## MASTER SENTRY SERIES HEAVY-DUTY RANGES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### STANDARD FEATURES

#### MSTSR16M:

- Stainless Steel front, sides, top and bottom w/heat shield
- Two (2) 20,000 BTU/5.86 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature - ½in NPT top gas inlet
- Large removable grease pan

#### MSTSRCM:

- Stainless Steel front, sides, top, and bottom heat shield
- Two (2) 20,000 BTU/45.86 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature
- ½in NPT rear gas inlet
- Large removable grease pan
- Wall-mountable, (w/opt. kit)

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>HEAVY-DUTY GAS SALAMANDERS</b>					
<b>MSTSR16M</b>	Infra-Red Range Mount	40,000 BTU	40	210/95	<b>\$8,780</b>
<b>MSTSRCM</b>	Infra-Red Counter Stainless Steel Top w/4in Legs	40,000 BTU	21	160/61	<b>\$8,780</b>

BROILER OPTIONS	PRICE
Stainless Steel Mainback for MSTSRCM	<b>\$494</b>
Stainless Steel Mainback for MSTSR16M	<b>\$702</b>
Interconnecting Gas Pipe from range to MSTSR16	<b>\$969</b>
Stainless Steel Wall Mount Kit w/Heat Shield for MSTSRCM	<b>\$839</b>

# Garland XPress Grill

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. The precise temperature controls ensure food is cooked to the appropriate core temperature ensuring operators achieve consistent quality and food safety. Plus, rapid recovery and rapid pre-heat features save energy by allowing the griddle to cool between peak periods.



## SMART DUAL-SURFACE GRILLS WHICH SAVE MONEY, TIME AND SPACE WHILE IMPROVING QUALITY.

### FLEXIBILITY

- Available in a 12" one platen; 24" one or two platen; 36" one, two or three platen
- 2" cook height — increased from .65"
- Supports fast, casual menu and capacity needs
- Multi-stage cooking that provides ability to program extra steps within the same recipe, as many as you need, up to 10
  - Program Stage 1 for a time and gap for cooking and then program Stage 2 to release to a larger gap to finish the cooking
  - Or add a Stage for melting cheese, turning chicken/hot dogs or adding seasoning

### EASE OF USE

- EasyTouch™ screen design is simple and intuitive with Press and Go interface
- USB interface — update menus
- Common approach with Welbilt product

### EASE OF CLEANING

- Single shaft platen lift assembly
- Angled backsplash and easy access from each side

### TEMPERATURE CONTROL

- Advanced temperature control, smart anticipation versus on-off
- Eliminated temperature overshoot and undershoot
- Temperature uniformity with five independently controlled heat zones — three on plate and two on platen
- Each lane can now be set to a different temperature
- Menu flexibility, e.g., all-day breakfast

### ENERGY SAVINGS

- Based on a recent competitive side-by-side test, the Garland Xpress Grill reduces energy by approximately 24%
- Lanes can be turned Off when not required
- Annual savings of equipment and HVAC — providing comfort in the kitchen

### RELIABILITY

- Strong chassis design and longer life components
- Lower life cycle costs and accurate gap control
- 2-year parts and labor warranty

### EASE TO SERVICE

- User interface provides advanced diagnostics and error logging — increased first-time fix
- Voltage sensing and power management-- all electrical parts are standardized



# GARLAND MASTER SERIES XPRESS GRILLS

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



12" Grill

24" Grill



36" Grill

### STANDARD FEATURES

- S/S front, top & sides
- 3/4" (19mm) thick, carbon steel griddle plate
- Die cast aluminum electric top heating elements rated 208V/220V/240V, 3-phase
- Automatic lifting and lowering of top heaters
- Towel bar with bun pan lip
- S/S side grease collectors
- Swivel casters w/front brakes
- Separate programmable controller for each 12" zone
- Multi-colored LED indicators identify operational mode

#### GAS MODELS:

- 20,000 BTU/hr input; each 12" zone
- 3/4" NPT bottom gas inlet
- Built in pressure regulators, and gas shut-off valve

#### ELECTRIC MODELS:

- 4.3kW input; each 12" zone
- 208V/220V/240V 3-phase bottom griddle plate

MODEL NUMBER	DESCRIPTION	ELECTRICAL INPUT	GAS INPUT	CU. FT.	SHIP WEIGHT	NET PRICE
<b>12" WIDE GAS XPRESS GRILL</b>						
<b>XPG12</b>	Flat Griddle One Platen	3.4 KW	20,000 BTU	29.7	550/249	
<b>XPG12AC</b>	Flat Griddle One Platen, Active Compression	3.4 KW	20,000 BTU	29.7	550/249	
<b>24" WIDE GAS XPRESS GRILL</b>						
<b>XPG24</b>	Flat Griddle Two Platens	3.4 KW	40,000 BTU	29.7	650/295	
<b>XPG24AC</b>	Flat Griddle Two Platens, Active Compression	3.4 KW	40,000 BTU	29.7	650/295	
<b>XPG24-1L</b>	Flat Griddle One Platen on Left	4.2 KW	40,000 BTU	29.7	600/272	
<b>XPG24-1AC</b>	Flat Griddle One Platen on Left	4.2 KW	40,000 BTU	29.7	600/272	
<b>36" WIDE GAS XPRESS GRILL</b>						
<b>XPG36</b>	Flat Griddle Three Platens	10.3 KW	60,000 BTU	48	800/295	
<b>XPG36AC</b>	Flat Griddle Three Platens, Active Compression	10.3 KW	60,000 BTU	48	800/295	
<b>XPG36-2L</b>	Flat Griddle Two Platens Left	7.7 KW	60,000 BTU	48	750/340	
<b>XPG36LAC</b>	Flat Griddle Two Platens Left, Active Compression	7.7 KW	60,000 BTU	48	750/340	
<b>12" WIDE ELECTRIC XPRESS GRILL</b>						
<b>XPE12</b>	Flat Griddle One Platen	7.9 KW	—	29.7	550/249	
<b>XPE12AC</b>	Flat Griddle One Platen, Active Compression	7.9 KW	—	29.7	550/249	
<b>24" WIDE ELECTRIC XPRESS GRILL</b>						
<b>XPE24</b>	Flat Griddle Two Platens	15.9 KW	—	29.7	650/295	
<b>XPE24AC</b>	Flat Griddle Two Platens, Active Compression	15.9 KW	—	29.7	650/295	
<b>XPE24-1L</b>	Flat Griddle One Platen on Left	13.2 KW	—	29.7	600/272	
<b>XPE24-1LAC</b>	Flat Griddle One Platen on Left, Active Compression	13.2 KW	—	29.7	600/272	
<b>36" WIDE ELECTRIC XPRESS GRILL</b>						
<b>XPE36</b>	Flat Griddle Three Platens	23.8 KW	—	48	800/295	
<b>XPE36AC</b>	Flat Griddle Three Platens, Active Compression	23.8 KW	—	48	800/295	
<b>XPE36-2L</b>	Flat Griddle Two Platens Left	21.2 KW	—	48	750/340	
<b>XPE36-2LAC</b>	Flat Griddle Two Platens Left, Active Compression	21.2 KW	—	48	750/340	

PLEASE CALL FOR PRICES

Optional weighted platen available | If weighted platens required - all platens on a grill will be weighted

NOTE: The purchase of Xpress Grills is not subject to discounts, rebates or allowances

Factory Authorized Start-Up is MANDATORY to validate XPress Grill warranty. | The Start-Up cost is included in the purchase price.

NOTE: The purchase of Xpress Grills is not subject to discounts, rebates or allowances.

## INTRODUCING GARLAND CUISINE

The best heavy-duty oven and burner system in the food service industry – together – ONLY from Garland.

- New Garland heavy duty line in addition to Master Series
- 36" wide products
- Smooth back even with a convection oven



### NEW FEATURES:

#### OPEN BURNERS MAXIMUM POWER FOR FASTER COOKING AND TIME TO BOIL

- Starfire Pro burners
  - 7" burner (12" lane)  
35K BTU's
  - 9" burner (18" lane)  
40K BTU's
- Once piece dual venturi

#### EASY TO CLEAN

- One-piece grate and bowl with each burner
- Removable Starfire Pro burner heads
- Easy to remove split grease trays
  - 12" lane – 3 trays
  - 18" lane – 2 trays
  - Current tray one-piece tray will still be available as an option

#### NEW MODERN APPEARANCE WITH EASY-TO-HANDLE FEATURES

- New easy to grip belly bar and oven door handle
  - Hang your tongs from the door handle
- New robust, die cast knobs which you can turn with your hands or tongs
- New designer flue cap and oven side panel to complete the new look



# GARLAND CUISINE SERIES HEAVY-DUTY RANGES

## HEAVY-DUTY EQUIPMENT


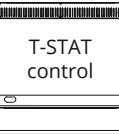
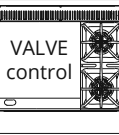
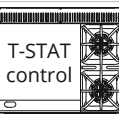
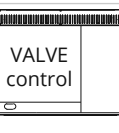
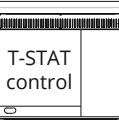
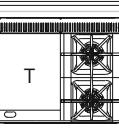
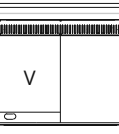
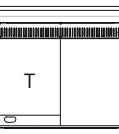
Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
 VALVE control 36" Wide Griddle Rear Gas Option (¾" only)	<b>C36-1R</b>	(1) Std. Oven	130,000 BTU	53	706/320	<b>\$16,206</b>
	<b>C36-1C</b>	(1) Convection Oven	127,000 BTU	53	706/320	<b>\$21,442</b>
	<b>C36-1S</b>	(1) Open Storage Base	90,000 BTU	53	527/239	<b>\$13,100</b>
	<b>C36-1M</b>	(1) Modular Top	90,000 BTU	30	405/184	<b>\$12,889</b>
 T-STAT control 36" Wide Griddle Rear Gas Option (¾" only)	<b>C36-1-1R</b>	(1) Std. Oven	130,000 BTU	53	706/320	<b>\$19,532</b>
	<b>C36-1-1C</b>	(1) Convection Oven	127,000 BTU	52	706/320	<b>\$24,768</b>
	<b>C36-1-1S</b>	(1) Open Storage Base	90,000 BTU	53	527/239	<b>\$16,486</b>
	<b>C36-1-1M</b>	(1) Modular Top	90,000 BTU	30	405/184	<b>\$16,119</b>
 VALVE control 24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-2R</b>	(1) Std. Oven	160,000 BTU	53	630/286	<b>\$16,246</b>
	<b>C36-2C</b>	(1) Convection Oven	157,000 BTU	53	630/286	<b>\$21,482</b>
	<b>C36-2S</b>	(1) Open Storage Base	130,000 BTU	53	460/209	<b>\$13,046</b>
	<b>C36-2M</b>	(1) Modular Top	130,000 BTU	30	375/170	<b>\$11,321</b>
 T-STAT control 24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-2-1R</b>	(1) Std. Oven	170,000 BTU	53	630/286	<b>\$16,855</b>
	<b>C36-2-1C</b>	(1) Convection Oven	167,000 BTU	53	630/286	<b>\$22,091</b>
	<b>C36-2-1S</b>	(1) Open Storage Base	130,000 BTU	53	460/209	<b>\$13,436</b>
	<b>C36-2-1M</b>	(1) Modular Top	130,000 BTU	30	375/170	<b>\$12,183</b>
 VALVE control 24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-3R</b>	(1) Std. Oven	125,000 BTU	53	650/295	<b>\$16,952</b>
	<b>C36-3C</b>	(1) Convection Oven	122,000 BTU	53	630/286	<b>\$22,188</b>
	<b>C36-3S</b>	(1) Open Storage Base	85,000 BTU	53	477/216	<b>\$14,046</b>
	<b>C36-3M</b>	(1) Modular Top	85,000 BTU	30	392/178	<b>\$12,654</b>
 T-STAT control 24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-3-1R</b>	(1) Std. Oven	126,000 BTU	53	650/295	<b>\$17,412</b>
	<b>C36-3-1C</b>	(1) Convection Oven	122,000 BTU	53	650/295	<b>\$22,647</b>
	<b>C36-3-1S</b>	(1) Open Storage Base	85,000 BTU	53	477/216	<b>\$14,377</b>
	<b>C36-3-1M</b>	(1) Modular Top	85,000 BTU	30	392/178	<b>\$12,792</b>
 V 18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-4R</b>	(1) Std. Oven	150,000 BTU	53	650/281	<b>\$15,670</b>
	<b>C36-4C</b>	(1) Convection Oven	147,000 BTU	53	650/295	<b>\$20,906</b>
	<b>C36-4S</b>	(1) Open Storage Base	110,000 BTU	53	477/203	<b>\$12,402</b>
	<b>C36-4M</b>	(1) Modular Top	110,000 BTU	30	392/178	<b>\$11,047</b>
 T 18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-4-1R</b>	(1) Std. Oven	150,000 BTU	53	620/281	<b>\$15,844</b>
	<b>C36-4-1C</b>	(1) Convection Oven	147,000 BTU	53	620/281	<b>\$21,081</b>
	<b>C36-4-1S</b>	(1) Open Storage Base	110,000 BTU	53	447/203	<b>\$13,106</b>
	<b>C36-4-1M</b>	(1) Modular Top	110,000 BTU	30	392/178	<b>\$11,166</b>
 V 18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-5R</b>	(1) Std. Oven	102,500 BTU	53	635/288	<b>\$16,169</b>
	<b>C36-5C</b>	(1) Convection Oven	99,500 BTU	53	635/288	<b>\$21,405</b>
	<b>C36-5S</b>	(1) Open Storage Base	62,500 BTU	53	462/210	<b>\$12,950</b>
	<b>C36-5M</b>	(1) Modular Top	62,500 BTU	30	377/171	<b>\$11,892</b>
 T 18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")	<b>C36-5-1R</b>	(1) Std. Oven	102,500 BTU	53	635/288	<b>\$16,570</b>
	<b>C36-5-1C</b>	(1) Convection Oven	99,500 BTU	53	635/288	<b>\$21,807</b>
	<b>C36-5-1S</b>	(1) Open Storage Base	62,500 BTU	53	462/210	<b>\$13,614</b>
	<b>C36-5-1M</b>	(1) Modular Top	62,500 BTU	30	377/171	<b>\$12,089</b>

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf.

# GARLAND CUISINE SERIES HEAVY-DUTY RANGES

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
	<b>C36-6R</b>	(1) Std. Oven	250,000 BTU	53	562/255	<b>\$14,726</b>
	<b>C36-6C</b>	(1) Convection Oven	247,000 BTU	53	562/255	<b>\$19,962</b>
	<b>C36-6S</b>	(1) Open Storage Base	210,000 BTU	53	361/164	<b>\$12,173</b>
	<b>C36-6M</b>	(1) Modular Top	210,000 BTU	30	320/145	<b>\$10,460</b>
	<b>C36-6SUR</b>	(1) Std. Oven	250,000 BTU	53	562/255	<b>\$18,000</b>
	<b>C36-6SUC</b>	(1) Convection Oven	247,000 BTU	53	562/255	<b>\$21,500</b>
	<b>C36-6SUS</b>	(1) Open Storage Base	210,000 BTU	53	361/164	<b>\$14,000</b>
	<b>C36-6SUM</b>	(1) Modular Top	210,000 BTU	30	320/145	<b>\$12,000</b>
	<b>C36-7R</b>	(1) Std. Oven	200,000 BTU	53	556/252	<b>\$14,218</b>
	<b>C36-7C</b>	(1) Convection Oven	197,000 BTU	53	556/252	<b>\$19,454</b>
	<b>C36-7S</b>	(1) Open Storage Base	160,000 BTU	53	344/156	<b>\$11,671</b>
	<b>C36-7M</b>	(1) Modular Top	160,000 BTU	30	328/149	<b>\$9,942</b>
	<b>C36-8R</b>	(1) Std. Oven	115,000 BTU	53	588/267	<b>\$16,062</b>
	<b>C36-8C</b>	(1) Convection Oven	112,000 BTU	53	588/267	<b>\$21,299</b>
	<b>C36-8S</b>	(1) Open Storage Base	75,000 BTU	53	427/192	<b>\$12,440</b>
	<b>C36-8M</b>	(1) Modular Top	75,000 BTU	30	342/155	<b>\$10,697</b>
	<b>C36-9R</b>	(1) Std. Oven	105,000 BTU	53	590/268	<b>\$15,270</b>
	<b>C36-9C</b>	(1) Convection Oven	102,000 BTU	53	590/268	<b>\$20,506</b>
	<b>C36-9S</b>	(1) Open Storage Base	65,000 BTU	53	427/192	<b>\$12,654</b>
	<b>C36-9M</b>	(1) Modular Top	65,000 BTU	30	342/155	<b>\$10,913</b>
	<b>C36-10R</b>	(1) Std. Oven	115,000 BTU	53	600/272	<b>\$16,799</b>
	<b>C36-10C</b>	(1) Convection Oven	112,000 BTU	—	—	<b>\$22,035</b>
	<b>C36-10S</b>	(1) Open Storage Base	75,000 BTU	53	414/188	<b>\$13,081</b>
	<b>C36-10M</b>	(1) Modular Top	75,000 BTU	30	328/149	<b>\$11,490</b>
	<b>C36-11R</b>	(1) Std. Oven	110,000 BTU	53	613/278	<b>\$18,234</b>
	<b>C36-11C</b>	(1) Convection Oven	107,000 BTU	53	613/278	<b>\$23,469</b>
	<b>C36-11S</b>	(1) Open Storage Base	70,000 BTU	53	414/188	<b>\$16,720</b>
	<b>C36-11M</b>	(1) Modular Top	70,000 BTU	30	329/149	<b>\$13,514</b>
	<b>C36-12R</b>	(1) Std. Oven	160 000	53	604/274	<b>\$16,148</b>
	<b>C36-12C</b>	(1) Convection Oven	157 000	53	604/274	<b>\$21,385</b>
	<b>C36-12S</b>	(1) Open Storage Base	120 000	53	438/199	<b>\$13,577</b>
	<b>C36-12M</b>	(1) Modular Top	120 000	30	355/161	<b>\$11,812</b>
	<b>C36-13R</b>	(1) Std. Oven	205,000 BTU	53	590/268	<b>\$15,539</b>
	<b>C36-13C</b>	(1) Convection Oven	202,000 BTU	53	590/268	<b>\$20,774</b>
	<b>C36-13S</b>	(1) Open Storage Base	165,000 BTU	53	404/183	<b>\$12,967</b>
	<b>C36-13M</b>	(1) Modular Top	165,000 BTU	53	321/146	<b>\$11,226</b>

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf.



## GARLAND CUISINE SERIES HEAVY-DUTY RANGES

### HEAVY-DUTY EQUIPMENT

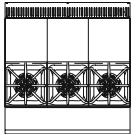
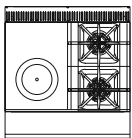
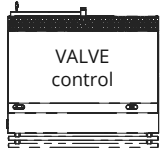
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Dimensions: in / mm

Total Input: BTU / hr or kw/hr

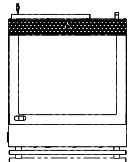
Ship Weight: lbs / kg

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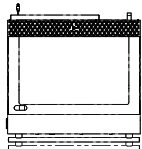
TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
 Hot Top available on left/right location (2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1", 1-1/4")	<b>C36-14R</b>	(1) Std. Oven	152,500 BTU	53	624/283	<b>\$16,722</b>
	<b>C36-14C</b>	(1) Convection Oven	149,500 BTU	53	624/283	<b>\$21,958</b>
	<b>C36-14S</b>	(1) Open Storage Base	112,500 BTU	53	438/199	<b>\$14,165</b>
	<b>C36-14M</b>	(1) Modular Top	112,500 BTU	30	355/161	<b>\$12,440</b>
 (3) Open Burners (3) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")	<b>C36-15R</b>	(1) Std. Oven	190,000 BTU	53	600/272	<b>\$16,514</b>
	<b>C36-15C</b>	(1) Convection Oven	187,000 BTU	53	600/272	<b>\$21,750</b>
	<b>C36-15S</b>	(1) Open Storage Base	150,000 BTU	53	414/188	<b>\$13,968</b>
	<b>C36-15M</b>	(1) Modular Top	150,000 BTU	30	329/149	<b>\$12,223</b>
 Hot Top available on left/right location (2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4")	<b>C36-17R</b>	(1) Std. Oven	157,000 BTU	53	624/283	<b>\$16,722</b>
	<b>C36-17C</b>	(1) Convection Oven	157,000 BTU	53	624/283	<b>\$21,958</b>
	<b>C36-17S</b>	(1) Open Storage Base	117,500 BTU	53	438/199	<b>\$14,165</b>
	<b>C36-17M</b>	(1) Modular Top	117,500 BTU	30	355/161	<b>\$12,440</b>
 VALVE control 48" Wide Griddle Rear Gas Option (3/4")	<b>C48-1R</b>	(1) Std. Oven (1) Open Storage	160,000 BTU	55	1140/517	<b>\$22,992</b>
	<b>C48-1C</b>	(1) Convection Oven (1) Open Storage	157,000 BTU	55	1140/517	<b>\$23,597</b>
	<b>C48-1S</b>	(2) Open Storage Base	120,000 BTU	55	940/426	<b>\$19,745</b>
	<b>C48-1M</b>	(1) Modular Top	120,000 BTU	25	640/290	<b>\$14,282</b>
 T-STAT control 48" Wide Griddle Rear Gas Option (3/4")	<b>C48-1-1R</b>	(1) Std. Oven (1) Storage	160,000 BTU	55	1140/517	<b>\$24,500</b>
	<b>C48-1-1C</b>	(1) Convection Oven (1) Open Storage	157,000 BTU	55	1140/517	<b>\$29,735</b>
	<b>C48-1-1S</b>	(2) Open Storage Base	120,000 BTU	55	940/426	<b>\$21,295</b>
	<b>C48-1-1M</b>	(1) Modular Top	120,000 BTU	25	640/290	<b>\$15,241</b>

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf.

### PLANCHA



24" Wide Plancha Griddle Rear Gas Option (3/4")



36" Wide Plancha Griddle Rear Gas Option (3/4")

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>C24-19S</b>	(1) Open Storage Base	40,000 BTU	35	380/172	<b>\$15,450</b>
<b>C24-19M</b>	(1) Modular Top	40,000 BTU	25	342/155	<b>\$10,450</b>
<b>C36-19R</b>	(1) Std. Oven	100,000 BTU	53	706/320	<b>\$32,155</b>
<b>C36-19C</b>	(1) Convection oven	97,000 BTU	53	706/320	<b>\$37,391</b>
<b>C36-19S</b>	(1) Open Storage Base	60,000 BTU	53	527/239	<b>\$25,724</b>
<b>C36-19M</b>	(1) Modular Top	60,000 BTU	30	405/184	<b>\$19,615</b>

# GARLAND CUISINE SERIES HEAVY-DUTY ADD-A-UNITS

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective Nov 1, 2022  
 Dimensions: in / mm  
 Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg  
 All pricing and information shown applies to products  
 destined for sale and installation within the U.S.A. only.

### STANDARD FEATURES

- Stainless Steel front and sides
- 1¼" NPT front gas manifold
- Stainless Steel front rail adjustable to three positions
- 6" Stainless Steel stub back

#### 12" CABINET BASE MODELS:

- Stainless Steel front & sides
  - 6" adjustable legs
- NOTE: Not recommended for free-standing installation unless anchored to wall or floor

#### 12" MODULAR TOP MODELS:

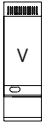
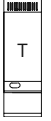


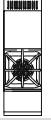

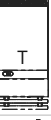

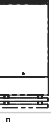


- Stainless Steel front & sides
- NOTE: Not available with legs

#### 18" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

#### 18" MODULAR TOP MODELS:

- Stainless Steel front & sides

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)	
	(1) Griddle - Valve Control (No Rear Gas)	<b>C12-1S</b>	Open Cabinet Base	30,000 BTU	28	190/86	<b>\$5,925</b>
		<b>C12-1M</b>	Modular Top	30,000 BTU	26	190/86	<b>\$5,619</b>
	(1) Griddle - T-Stat (No Rear Gas)	<b>C12-1-1S</b>	Open Cabinet Base	30,000 BTU	28	190/86	<b>\$7,265</b>
		<b>C12-1-1M</b>	Modular Top	30,000 BTU	26	190/86	<b>\$6,876</b>
	(2) 12" Open Burners (No Rear Gas)	<b>C12-6S</b>	Open Cabinet Base	70,000 BTU	28	190/86	<b>\$5,308</b>
		<b>C12-6M</b>	Modular Top	70,000 BTU	28	190/86	<b>\$5,065</b>
	(1) Hot Top (No Rear Gas)	<b>C12-8S</b>	Open Cabinet Base	25,000 BTU	28	190/86	<b>\$5,925</b>
		<b>C12-8M</b>	Modular Top	25,000 BTU	26	190/86	<b>\$5,619</b>
	French Top (No Rear Gas)	<b>C12-15S</b>	Open Cabinet Base	50,000 BTU	28	207/94	<b>\$5,723</b>
		<b>C12-15M</b>	Modular Top	50,000 BTU	26	207/94	<b>\$5,351</b>
	(1) Griddle - Valve Control Rear Gas Option (3/4" only)	<b>C18-1S</b>	Open Cabinet Base	30,000 BTU	28	315/145	<b>\$8,512</b>
		<b>C18-1M</b>	Modular Top	30,000 BTU	26	315/145	<b>\$7,327</b>
	(1) Griddle - T-Stat Rear Gas Option (3/4" only)	<b>C18-1-1S</b>	Open Cabinet Base	30,000 BTU	28	315/145	<b>\$11,811</b>
		<b>C18-1-1M</b>	Modular Top	30,000 BTU	26	315/145	<b>\$10,577</b>
	(2) Open Burners 18" Wide Rear Gas Option (¾", 1", 1 ¼")	<b>C18-7S</b>	Open Cabinet Base	80,000 BTU	28	227/103	<b>\$6,446</b>
		<b>C18-7M</b>	Modular Top	80,000 BTU	26	227/103	<b>\$6,682</b>
	Hot Top 18" Wide Rear Gas Option (¾", 1", 1 ¼")	<b>C18-9S</b>	Open Cabinet Base	32,500 BTU	28	230/104	<b>\$7,229</b>
		<b>C18-9M</b>	Modular Top	32,500 BTU	26	230/104	<b>\$7,193</b>
	Front-Fired Hot Top 18" Wide Rear Gas Option (3/4" only)	<b>C18-10S</b>	Open Cabinet Base	37,500 BTU	28	225/102	<b>\$7,596</b>
		<b>C18-10M</b>	Modular Top	37,500 BTU	26	235/107	<b>\$7,038</b>
	(4) 24" open burners Rear Gas Option (¾", 1", 1 ¼")	<b>C24-6S</b>	Open Cabinet Base	140,000 BTU	23	230/104	<b>\$7,979</b>
		<b>C24-6M</b>	Modular Top	140,000 BTU	20	225/102	<b>\$7,580</b>

## GARLAND CUISINE SERIES HEAVY-DUTY SPREADERS

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective Nov 1, 2022  
 Dimensions: in / mm  
 Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg  
 All pricing and information shown applies to products  
 destined for sale and installation within the U.S.A. only.

#### STANDARD FEATURES



- Stainless Steel front and sides
- 1¼" NPT front gas manifold
- Stainless Steel front rail adjustable to three positions
- 6" Stainless Steel stub back

#### 24" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

#### 24" MODULAR TOP MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
 24" Wide Griddle Rear Gas Option (3/4")	C24-1S	Open Cabinet Base	60,000 BTU	23	380/172	\$9,873
	C24-1M	Modular Top	60,000 BTU	20	342/155	\$9,288
 24" Wide Griddle Rear Gas Option (3/4")	C24-1-1S	Open Cabinet Base	60,000 BTU	23	380/172	\$11,904
	C24-1-1M	Modular Top	60,000 BTU	20	342/155	\$10,728

#### STANDARD FEATURES

- Stainless steel front and sides
- 1 ¼" NPT front gas manifold
- Stainless steel front rail adjustable to three positions
- Cabinet base models standard with 6" adjustable legs
- Stainless steel stub back

MODEL NUMBER	SIZE	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
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#### SPREADER PLATES

C6-SP	6" Wide Spreader Plate	—	—	\$1,543
C12-SP	12" Wide Spreader Plate	26	14/6	\$2,269
C18-SP	18" Wide Spreader Plate	26	18/8	\$2,315
C24-SP	24" Wide Spreader Plate	26	24/11	\$3,280
C36-SP	36" Wide Spreader Plate	30	38/17	\$4,242

#### MODULAR SPREADER TO MOUNT ON FRIDGE BASE

C6-SM	6" Wide Modular Spreader	—	—	\$1,543
C12-SM	12" Wide Modular Spreader	26	17/8	\$2,269
C18-SM	18" Wide Modular Spreader	26	22/10	\$2,315
C24-SM	24" Wide Modular Spreader	26	29/13	\$3,280
C36-SM	36" Wide Modular Spreader	30	45/20	\$4,242

#### SPREADER CABINETS

C12-SC	12" Wide/Open Cabinet*	35	145/66	\$2,866
C18-SC	18" Wide/Open Cabinet	35	152/69	\$4,110
C24-SC	24" Spreader Cabinet	35	162/73	\$5,100
C36-SC	36" Wide/Open Cabinet	53	205/93	\$5,830

#### SPREADER OPTION

Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)	\$602
Rear Gas Connection, 1-1/4" NPT	\$602

NOTE: Continuous front rail options are not available for spreaders.



C18-SC

## GARLAND CUISINE SERIES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### OPTIONS & ACCESSORIES

MODEL #	DESCRIPTION	NOTES	LIST PRICE
CPR-48	48" long continuous plate shelf A4608414	Not available on fryers, spreaders, broilers.	\$873
CPR-54	54" long continuous plate shelf A4608415	Not available on fryers, spreaders, broilers.	\$961
CPR-60	60" long continuous plate shelf A4608416	Not available on fryers, spreaders, broilers.	\$1,068
CPR-72	72" long continuous plate shelf A4608417	Not available on fryers, spreaders, broilers	\$1,156
A4606400	Rail Extension Kit for 1/9 Pans		\$236
	Grooved Griddle: Full 18" Plate	Add to price of range	\$2,542
	Grooved Griddle: Full 24" Plate	Add to price of range	\$3,385
	Grooved Griddle: Full 36" Plate	Add to price of range	\$5,079
	Grooved Griddle: Full 48" Plate	Add to price of range	\$6,770
	Grooved Griddle: Half of 36" Plate	Add to price of range & specify left or right half	\$2,542
	Stainless Steel oven interior in lieu of porcelain oven interior		N/C
	SS Intermediate Shelf in 12" storage base		\$839
	SS Intermediate Shelf in 18" storage base		\$872
	SS Intermediate Shelf in 24" storage base		\$1,130
	SS Intermediate Shelf in 36" storage base		\$1,366
	SS Intermediate Shelf in 48" storage base		\$1,640
	SS Door on 12" Storage Base		\$398
	SS Door on 18" Storage Base		\$463
	SS Door on 24" Storage Base		\$614
	SS Doors (2) on 36" Storage Base		\$785
	SS Doors (2) on 48" Storage Base		\$940
	SS Back for 12" Add-A-Unit		\$614
	SS Back for 18" Add-A-Unit		\$666
	SS Back for 24" Range		\$720
	SS Back for 36" Range		\$769
	SS Back for 48" Range		\$805
	3/4" N.P.T. Gas Shut Off Valve		\$485
	1" N.P.T. Gas Shut Off Valve		\$496

MODEL #	DESCRIPTION	NOTES	LIST PRICE
	1-1/4" N.P.T. Gas Shut Off Valve		\$614
	3/4" N.P.T. Natural Gas Regulator		\$514
	3/4" N.P.T. Propane Gas Regulator		\$514
	1" N.P.T. Natural Gas Regulator		\$558
	1" N.P.T. Propane Gas Regulator		\$558
	1-1/4" N.P.T. Natural Gas Regulator		\$1,333
	1-1/4" N.P.T. Propane Gas Regulator		\$1,333
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device		\$1,716
A2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device		\$1,921
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device		\$2,857
	Casters w/Polyurethane Wheels (non-marking) for oven and storage base models.		\$958
	Extra Oven Rack: for standard oven		\$384
	Extra Oven Rack for Convection Oven		\$384
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted salamander broiler or cheesemelter	Requires "T" manifold gas connection on the range.	\$969
	Rear gas connection		\$889
	Set of (4) flanged feet (for fastening unit to the floor)		\$519
	Set of (4) 6"H swivel casters w/front brakes		\$958
Stand option for modular base models (suffix "M"), specify at time of order.			
	Stand with legs for 18" modular models		\$1,954
	Stand with legs for 24" modular models		\$2,073
	Stand with legs for 36" modular models		\$2,686
	Stand with legs for 48" modular models		\$3,116
	Swivel Castors; set of 4 w/front brakes for stand. Note: casters must be ordered with modular unit at time of order.		\$951

## GARLAND CUISINE SERIES CHAR-BROILERS

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



C36-ARC



C36-ARR

#### STANDARD FEATURES

- Stainless Steel front and sides
- 1 ¼" NPT front gas manifold
- Stainless Steel stub back
- 6" Adjustable legs for oven or storage base models

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>CHAR-BROILERS W/BRIQUETTES, ADJUSTABLE GRATES &amp; OVEN — 43¾" (1111mm) WORKING HEIGHT</b>					
C36-ABR *	36" Wide/Standard Oven	175,000 BTU	58	655/297	<b>\$21,405</b>
C36-ABC *	36" Wide/Convection Oven	172,000 BTU	70	655/297	<b>\$26,641</b>
<b>CHAR-BROILERS W/BRIQUETTES &amp; ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT</b>					
C24-ABS **	24" Wide/Storage Base	90,000 BTU	58	390/177	<b>\$15,905</b>
C36-ABS **	36" Wide/Storage Base	135,000 BTU	58	480/218	<b>\$19,120</b>
<b>CHAR-BROILERS W/CAST-IRON RADIANTS, ADJUSTABLE GRATES &amp; OVEN — 43¾" (1111mm) WORKING HEIGHT</b>					
C36-ARR *	36" Wide/Standard Oven	148,000 BTU	70	635/288	<b>\$21,060</b>
C36-ARC *	36" Wide/Convection Oven	145,000 BTU	70	635/288	<b>\$26,410</b>
<b>CHAR-BROILERS W/CAST-IRON RADIANTS &amp; ADJUSTABLE GRATES 36" — (914mm) WORKING HEIGHT</b>					
C24-ARS **	24" Wide/Storage Base	72,000 BTU	70	320/191	<b>\$15,591</b>
C36-ARS **	36" Wide/Storage Base	108,000 BTU	70	342/209	<b>\$18,786</b>
<b>CHAR-BROILERS W/CAST-IRON RADIANTS, NON-ADJUSTABLE GRATES &amp; OVEN — 40" (1016mm) WORK HEIGHT</b>					
C36-NRR **	36" Wide/Standard Oven	148,000 BTU	70	635/288	<b>\$20,120</b>
C36-NRC **	36" Wide/Convection Oven	148,000 BTU	70	635/288	<b>\$27,310</b>
<b>CHAR-BROILERS W/CAST-IRON RADIANTS &amp; NON-ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT</b>					
C18-NRS **	18" Wide/Storage Base	54,000 BTU	35.2	—	<b>\$11,656</b>
C18-NRM **	18" Wide/Modular Top	54,000 BTU	25	—	<b>\$10,657</b>
C24-NRS **	24" Wide/Storage Base	72,000 BTU	35.2	380/172	<b>\$14,596</b>
C24-NRM **	24" Wide/Modular Top	72,000 BTU	25	280/127	<b>\$13,342</b>
C36-NRS **	36" Wide/Storage Base	108,000 BTU	58	480/218	<b>\$17,750</b>
C36-NRM **	36" Wide/Modular Top	108,000 BTU	38	380/172	<b>\$16,258</b>
C48-NRS **	48" Wide/Storage Base	144,000 BTU	35.2	—	<b>\$19,962</b>
C48-NRM **	48" Wide/Modular Top	144,000 BTU	25	—	<b>\$17,865</b>

\* Working height: 43¾" (1111mm); cannot be banked with other Cuisine Series except other like models. | \*\* CAN be banked with all Cuisine Series ranges except C36-ABR, C36-ABC, C36-ARR, C36-ARC | When ordering modular top for mounting on Polar Cuisine base, add "PC" to model number.



Model C36-NRM shown with optional leg stand

#### BROILER OPTIONS

Rear gas manifold (3/4" only) with front manifold capped and covered

**\$889**

Stainless steel stand with legs for modular broilers

**THE SAME PRICE AS STANDS FOR MODULAR BASES, PAGE 84.**

# GARLAND CUISINE SERIES INFRA-RED BROILERS & CHEESEMELTERS

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



CIR36

(Specify at time of order required for Cuisine Series range mount)

### STANDARD FEATURES

- Range mount models: Stainless steel front, sides, top, backsplash and bottom with heat shield.
- Counter models: Stainless steel front, sides and top. Also come with 4" (102mm) legs with adjustable feet.
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners.
- Each burner individual controlled with Hi-Lo valve control.
- 1/2" NPT top left gas connection. (rear access connection available upon request) Counter models standard at rear.
- 3-Position spring-balanced adjustable rack assembly.
- Large removable grease pan.
- Gas regulator.

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
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#### INFRA-RED BROILERS W/ADJUSTABLE SPRING-BALANCED BROILING RACK, LEVER-OPERATED

CIR36	35 1/2" (900mm) Wide Salamander Broiler — Range Mount For U36 Range (Specify at time of order required for Cuisine Series range mount)	40,000 BTU	40	200/91	\$9,552
CIR36C	34"(864mm) Counter Salamander	40,000 BTU	21	170/77	\$10,011

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
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#### CHEESEMELTER

CIRCM36	Range Mount	—	—	—	\$10,926
CIRCM36C	Wall mount	—	—	—	\$11,452

#### BROILER OPTIONS

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$969
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$848
Stainless steel main back for CIR36C	\$563
Stainless steel main back for CIR36	\$811

## GARLAND CUISINE SERIES RANGE-MATCH FRYER

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



C18-35F



C18-FMD

#### STANDARD FEATURES

- Stainless steel fry tank
- Stainless steel front rail, adjustable to three positions
- 6" (152mm) stainless steel stub back
- Stainless steel front and sides
- 35lb. (16Kg), capacity stainless steel frypot
- Twin chrome wire baskets
- 6" (152mm) adjustable legs
- 1-1/4" front gas manifold
- 110,000 BTU/Hr (32 kw/hr)
- Pasta Cooker

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>HEAVY-DUTY GAS FRYER</b>					
<b>C18-35F</b>	18" (457mm) wide Fryer Fat Capacity 35 lbs (16L)	110,000	26	220/110	<b>\$15,029</b>
<b>C18-FMD</b>	Fryer Dump Station	—	26	175/79	<b>\$7,516</b>

Fryer not available for manufactured gas.

#### FRYER OPTIONS

Stainless Steel Mainback for Fryer/Matching Cabinets	<b>\$676</b>
Non-Marking Casters w/Polyurethane Wheels*	<b>\$958</b>
Fry Pot Cover Stainless Steel for Fryer	<b>\$905</b>
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer	<b>N/C</b>
Rear Gas Connections Available in 3/4" and 1.25" NPT	<b>\$889</b>

#### PORTABLE HEAT LAMP OR FRYMATE CABINET MOUNTS

Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp/500 watt; other voltages available)	<b>\$2,478</b>
EH portable counter model comes with cord and plug (115V only) (standard voltage: 115V 8 amp/500 watt; other voltages available)	<b>\$2,308</b>

## GARLAND GAS PASTA COOKER

#### STANDARD FEATURES

- Cooking area: 18" x 24" x 8" (457 x 610 x 203 mm)
- 12.7-gallon (48-liter) water capacity
- Controller with programmable timer
- 1-1/14" (32mm) drain valve
- 6" (152mm) steel legs
- Plate rail drain
- Rolly bar



CGPC

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>CGPC</b>	Pasta Cooker	80,000	23	331/150	<b>\$33,000</b>

#### PASTA COOKER ACCESSORIES

<b>A4607910</b>	Full size bulk basket	<b>\$2,500</b>
<b>A4607623</b>	(12) Portion Cups / (1) Portion Cup Rack	<b>\$1,250</b>
<b>A4607905</b>	Kit, Water Supply Hoses w/ Fittings	<b>\$4,950</b>
<b>A4607906</b>	3/4" NPT flex Gas Hose 36" LG	<b>\$1,000</b>
<b>A4607907</b>	3/4" NPT flex Gas Hose 48" LG	<b>\$1,000</b>
	SS Back & Access Cover	<b>\$720</b>

## GARLAND CUISINE SERIES HIGH-SHELVES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



CCHS-36



CCDHS-36

MODEL NUMBER	WIDTH/APPLICATION	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
<b>SINGLE-DECK HIGH-SHELVES (24" HIGH)</b>				
CCHS-12	12"	25/11	<b>\$1,042</b>	\$245
CCHS-18	18"	35/16	<b>\$1,213</b>	\$308
CCHS-24	24"	40/18	<b>\$1,372</b>	\$343
CCHS-36	36"	45/20	<b>\$1,494</b>	\$385
CCHS-48	48"	80/36	<b>\$1,632</b>	\$415
CCHS-54	54"	100/45	<b>\$1,771</b>	\$433
CCHS-60	60"	115/52	<b>\$1,804</b>	\$447
CCHS-72	72"	135/61	<b>\$1,997</b>	\$473
CCHS-36SU	36" For Step-Up Open Tops	45/20	<b>\$1,494</b>	\$385
CCHS-72SU	72" For Step-Up Open Tops	135/61	<b>\$1,997</b>	\$484
<b>DOUBLE-DECK HIGH-SHELVES (35-3/8" HIGH)</b>				
CCDHS-12	12"	35/16	<b>\$1,576</b>	\$415
CCDHS-18	18"	40/18	<b>\$1,862</b>	\$465
CCDHS-24	24"	60/27	<b>\$2,159</b>	\$552
CCDHS-36	36"	75/34	<b>\$2,401</b>	\$605
CCDHS-48	48"	110/50	<b>\$2,568</b>	\$653
CCDHS-54	54"	113/51	<b>\$2,851</b>	\$720
CCDHS-60	60"	135/61	<b>\$3,108</b>	\$761
CCDHS-72	72"	155/70	<b>\$3,526</b>	\$867
CCDHS-36SU	36" For Step-Up Open Tops	75/34	<b>\$2,401</b>	\$605
CCDHS-72SU	72" For Step-Up Open Tops	155/70	<b>\$3,526</b>	\$867

## GARLAND CUISINE SERIES BACKGUARDS



CCBR-36

MODEL NUMBER	WIDTH/APPLICATION	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
<b>SINGLE-DECK HEIGHT BACKGUARDS (24" HIGH), NO OVER-SHELF</b>				
CCBR-12	12"	20/9	<b>\$624</b>	\$179
CCBR-18	18"	30/14	<b>\$834</b>	\$207
CCBR-24	24"	45/20	<b>\$974</b>	\$260
CCBR-36	36"	70/32	<b>\$936</b>	\$235
CCBR-48	48"	95/43	<b>\$1,094</b>	\$268
CCBR-54	54"	100/45	<b>\$1,260</b>	\$317
CCBR-60	60"	110/50	<b>\$1,414</b>	\$361
CCBR-72	72"	125/57	<b>\$1,423</b>	\$356



## GARLAND CUISINE SERIES BACKGUARDS

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

MODEL NUMBER	WIDTH/APPLICATION	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
<b>SINGLE-DECK HEIGHT BACKGUARDS (24" HIGH), NO OVER-SHELF</b>				
CCBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	30/14	<b>\$834</b>	\$207
CCBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	30/14	<b>\$834</b>	\$207
CCBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	<b>\$887</b>	\$228
CCBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	<b>\$887</b>	\$228
CCBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	<b>\$936</b>	\$235
CCBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	<b>\$936</b>	\$235
CCBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	<b>\$1,094</b>	\$385
CCBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	<b>\$1,094</b>	\$385
CCBR-24ABR	24" wide adjustable under-fired broilers	45/20	<b>\$887</b>	\$228
CCBR-36ABR	36" wide adjustable under-fired broilers	70/32	<b>\$936</b>	\$235
CCBR-36ASBR	36" wide adjustable under-fired broilers (storage base)	70/32	<b>\$936</b>	\$235
CCBR-36SU	36" For Step-Up Open Tops	70/32	<b>\$936</b>	\$235
CCBR-72SU	72" For Step-Up Open Tops	125/57	<b>\$1,423</b>	\$356
<b>DOUBLE-DECK HEIGHT BACKGUARDS (35-3/8" HIGH), NO OVER-SHELF</b>				
CCDBR-12	12"	20/9	<b>\$922</b>	\$228
CCDBR-18	18"	30/14	<b>\$1,005</b>	\$245
CCDBR-24	24"	40/18	<b>\$1,172</b>	\$308
CCDBR-36	36"	60/27	<b>\$1,359</b>	\$356
CCDBR-48	48"	85/39	<b>\$1,711</b>	\$433
CCDBR-54	54"	100/45	<b>\$1,879</b>	\$473
CCDBR-60	60"	110/50	<b>\$2,064</b>	\$513
CCDBR-72	72"	130/59	<b>\$2,685</b>	\$693
CCDBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	40/18	<b>\$1,005</b>	\$290
CCDBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	40/18	<b>\$1,005</b>	\$290
CCDBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	<b>\$1,172</b>	\$308
CCDBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	<b>\$1,172</b>	\$308
CCDBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	<b>\$1,359</b>	\$343
CCDBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	<b>\$1,359</b>	\$343
CCDBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	<b>\$1,644</b>	\$379
CCDBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	<b>\$1,494</b>	\$343
CCDBR-24ABR	24" wide adjustable under-fired broilers	45/20	<b>\$1,172</b>	\$308
CCDBR-36ABR	36" wide adjustable under-fired broilers	70/32	<b>\$1,496</b>	\$379
CCDBR-36ASBR	36" wide adjustable under-fired broilers (storage base)	70/32	<b>\$1,359</b>	\$343
CCDBR-36SU	36" For Step-Up Open Tops	70/32	<b>\$1,359</b>	\$343
CCDBR-72SU	72" For Step-Up Open Tops	125/57	<b>\$2,685</b>	\$693

## GARLAND CUISINE POLAR SERIES REMOTE REFRIGERATED BASES

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### STANDARD FEATURES

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer
- 6" (152mm) mechanical with removable front panel for all refrigerant and electrical connections
- 6" (152mm) adjustable legs
- Vertically mounted blower coil, HFC-404A refrigerant
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12"x 20" x 4" deep hotel pans

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>REMOTE LOW-HEIGHT REFRIGERATORS</b>				
<b>UN17R36</b>	36" Wide - 2 drawer	30	247/112	<b>\$22,150</b>
<b>UN17R48</b>	48" Wide - 4 drawer	40	322/146	<b>\$24,850</b>
<b>UN17R54</b>	54" Wide - 4 drawer	45	355/116	<b>\$26,036</b>
<b>UN17R60</b>	60" Wide - 4 drawer	47	361/164	<b>\$27,966</b>
<b>UN17R66</b>	66" Wide - 4 drawer	52	431/196	<b>\$29,421</b>
<b>UN1732R72</b>	72" Wide - 4 drawer	56	458/208	<b>\$32,157</b>
<b>UN171927R72</b>	72" Wide - 6 drawer	56	533/242	<b>\$32,157</b>
<b>UN17R84</b>	84" Wide - 6 drawer	67	570/268	<b>\$34,547</b>
<b>UN17R90</b>	90" Wide - 6 drawer	73	607/276	<b>\$35,617</b>
<b>UN17R96</b>	96" Wide - 6 drawer	77	637/280	<b>\$36,441</b>
<b>UN17R102</b>	102" Wide - 6 drawer	81	675/306	<b>\$37,952</b>
<b>UN17R108</b>	108" Wide - 6 drawer	85	720/327	<b>\$41,643</b>
<b>UN17R114</b>	114" Wide - 8 drawer	90	750/340	<b>\$43,537</b>
<b>UN17R120</b>	120" Wide - 8 drawer	95	770/350	<b>\$44,760</b>
<b>REMOTE LOW-HEIGHT FREEZERS</b>				
<b>UN17FR36</b>	36" Wide - 2 drawer	30	247/112	<b>\$22,938</b>
<b>UN17FR48</b>	48" Wide - 4 drawer	40	322/146	<b>\$26,456</b>
<b>UN17FR54</b>	54" Wide - 4 drawer	45	355/116	<b>\$27,966</b>
<b>UN17FR60</b>	60" Wide - 4 drawer	47	361/164	<b>\$30,397</b>
<b>UN17FR66</b>	66" Wide - 4 drawer	52	431/196	<b>\$31,869</b>
<b>UN17FR72</b>	72" Wide - 4 drawer	56	533/242	<b>\$32,118</b>

NOTE: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections. For custom modifications please contact the factory for price.

# GARLAND CUISINE POLAR SERIES SELF-CONTAINED REFRIGERATED BASES

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### STANDARD FEATURES

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- 6" (152mm) adjustable legs
- Compressor housing located on right end of unit standard
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer
- Compressor Tropicalized to 100° F (38°C)
- 5 year replacement parts compressor warranty; first year parts and labor
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12"x 20" x 4" deep hotel pans
- Vertically mounted blower coil, HFC-404A refrigerant
- Hot gas condensate evaporator on refrigerator units, freezer units have electric condensate evaporator

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
<b>SELF-CONTAINED LOW-HEIGHT REFRIGERATORS</b>				
UN17C36	36" Wide - 2 drawer	42	375/170	\$26,154
UN17C48	48" Wide - 2 drawer	40	340/154	\$27,529
UN17C54	54" Wide - 2 drawer	45	360/163	\$28,744
UN17C60	60" Wide - 4 drawer	52	383/174	\$31,508
UN17C66	66" Wide - 4 drawer	56	434/197	\$33,054
UN17C72	72" Wide - 4 drawer	64	476/227	\$33,801
UN17C78	78" Wide - 4 drawer	67	570/325	\$35,411
UN17C84	84" Wide - 4 drawer	73	604/274	\$36,645
UN17C90	90" Wide - 6 drawer	77	655/297	\$39,821
UN17C96	96" Wide - 6 drawer			
UN17C102	102" Wide - 6 drawer	81	680/309	\$41,763
UN17C108	108" Wide - 6 drawer	85	730/331	\$43,018
UN17C114	114" Wide - 6 drawer	90	774/351	\$45,371
UN17C120	120" Wide - 6 drawer	95	808/367	\$46,553
<b>SELF-CONTAINED LOW-HEIGHT FREEZERS</b>				
UN17FC48	48" Wide - 2 drawer	40	340/154	\$28,463
UN17FC54	54" Wide - 2 drawer	45	360/163	\$30,740
UN17FC60	60" Wide - 4 drawer	47	383/174	\$33,570
UN17FC66	66" Wide - 4 drawer	52	434/197	\$35,447
UN17FC72	72" Wide - 4 drawer	56	476/227	\$36,079
UN17FC78	78" Wide - 4 drawer	60	570/325	\$36,480
UN17FC84	84" Wide - 4 drawer	64	604/274	\$37,912
UN17FC90	90" Wide - 6 drawer	73	655/297	\$39,134

NOTE: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections. For custom modifications please contact the factory for price.

### BASE OPTIONS

Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$1,130

# GARLAND 36E SERIES HEAVY-DUTY ELECTRIC RANGES

## HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

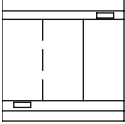
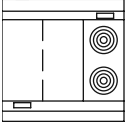
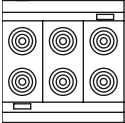
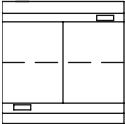
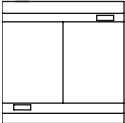
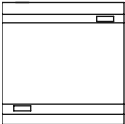
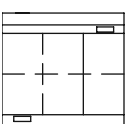
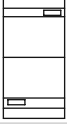

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

### STANDARD FEATURES

- Stainless steel front and sides
- Stainless steel front rail
- 3" (76mm) high stainless steel vent riser
- Chrome plated, 4 position removable rack guides w/oven rack ('ER' models)
- Electro-mechanical heavy-duty oven thermostat ('ER' models)
- Heat resistant, cool to touch oven door handle ('ER' models)
- 6" (152mm) adjustable chrome plated legs
- Griddles are 3/4" thick steel

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
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PORTION CONTROL							
	(2) T-Stat Controlled All-Purpose Sections (3 thermostats) 36" Wide	<b>36ER32</b>	(1) Std. Oven	21.5 kW	55	600/272	<b>\$27,192</b>
		<b>36ES32</b>	(1) Storage Base	15 kW	55	500/249	<b>\$22,047</b>
	(2) T-Stat Controlled All-Purpose Sections (2) Open Elements (3-Heat switch control) 36" Wide	<b>36ER32-3</b>	(1) Std. Oven	20.7 kW	55	575/261	<b>\$27,192</b>
		<b>36ES32-3</b>	(1) Storage Base	14.2 kW	55	525/238	<b>\$22,047</b>
	(6) Open Elements (3-Heat switch control) 36" Wide	<b>36ER33</b>	(1) Std. Oven	19.1 kW	55	440/200	<b>\$27,192</b>
		<b>36ES33</b>	(1) Storage Base	12.6 kW	55	390/177	<b>\$22,047</b>
	(4) Boil Sections (3-Heat switch control) 36" Wide	<b>36ER35</b>	(1) Std. Oven	18.5 kW	55	600/272	<b>\$27,192</b>
		<b>36ES35</b>	(1) Storage Base	12 kW	55	550/249	<b>\$22,047</b>
	(2) T-Stat Controlled All-Purpose Sections 36" Wide	<b>36ER36</b>	(1) Std. Oven	18.5 kW	55	600/272	<b>\$32,632</b>
		<b>36ES36</b>	(1) Storage Base	12 kW	55	550/249	<b>\$22,047</b>
	36" T-Stat Controlled Griddle 36" Wide	<b>36ER38</b>	(1) Std. Oven	21.5 kW	55	600/272	<b>\$27,192</b>
		<b>36ES38</b>	(1) Storage Base	15 kW	55	550/249	<b>\$22,047</b>
	(6) Boil Sections (3-Heat switch control) 36" Wide Note: 460V models have 3 sections and 3 controls	<b>36ER39</b>	(1) Std. Oven	18.5 kW	55	600/272	<b>\$27,192</b>
		<b>36ES39</b>	(1) Storage Base	12 kW	55	550/249	<b>\$22,047</b>
	(2) Boil Sections (3-Heat switch control) 18" Wide	<b>36ES15</b>	(1) Storage Base	6.0 kW	28	315/143	<b>\$9,274</b>
	(2) T-Stat Controlled All-Purpose Sections 18" Wide	<b>36ES16</b>	(1) Storage Base	6.0 kW	28	255/116	<b>\$9,656</b>

## GARLAND 36E SERIES HEAVY-DUTY ELECTRIC RANGE ATTACHMENTS

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

MODEL NUMBER	DESCRIPTION	PRICE
<b>36E RANGE OPTIONS &amp; ACCESSORIES</b>		
	Stainless Steel Mainback ("R" or "S" Models)	<b>\$1,079</b>
	Extra Oven Rack: for standard oven	<b>\$384</b>
	Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane) part# PCASTPC-36E	<b>\$958</b>
	6" Stainless Steel Adjustable Legs (4)	<b>\$340</b>
	460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39	<b>\$1,434</b>
	460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39	<b>\$1,434</b>
	460V Option: 36ES15 36ES16 - (Single Phase Only)	<b>\$1,273</b>
	Storm Rails - For use with elements or hot top sections per 12" section	<b>\$549</b>
	Hand Rails - Stainless Steel Finish	<b>\$531</b>
	Deck Fasteners - Set of Four, part# PFL36E	<b>\$519</b>
	Oven Door Latch - All Units - Per Range	<b>\$388</b>
	Drip Tray Stop	<b>\$284</b>
<b>SALAMANDER</b>		
<b>ER36</b>	36E Series Electric Range Mount Salamander Broiler (model ER36)	<b>\$10,758</b>

## GARLAND 36E SERIES ELECTRIC FRYERS

### HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective October 15, 2023

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



36ES11



36ES21

### STANDARD FEATURES

#### FRYERS:

- Stainless steel front and sides
- 2 chrome wire baskets
- Electromechanical thermostat with temperature control range of 200°F (93°C) to 375°F (190°C)
- On/off switch, each thermostat
- Incoloy sheath heating elements that swing up out of the way for tank removal
- 6" (152mm) adjustable chrome plated legs

#### 36ES11:

- 30 Lb. (14kg) capacity, 1-piece, deep drawn, heavy gauge, nickel-plated, steel tank equipped with lift handles and bottom drain valve
- Cabinet comes with slides for optional additional fry-tank

#### 36ES21:

- 20kW total element package.
- 70 Lb. (31 kg) capacity, continuously welded, heavy gauge nickel-plated steel fry tank with bottom drain valve

MODEL NUMBER	DESCRIPTION	SHIP WEIGHT	CU. FT. (CRATE)	LIST PRICE
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### 18" WIDE, 30 LB. CAPACITY

36ES11	12.0 kW Fryer	25	265/120	\$16,253
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### 24" WIDE, 70 LB. CAPACITY

36ES21	12.0 kW Fryer	34	27/122	\$21,088
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DESCRIPTION	PRICE
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#### FRYER OPTIONS

Stainless Steel Mainback for 18" Models	\$885
Stainless Steel Mainback for 24" Models	\$1,060
Stainless Steel Tank Cover for 18" Models	\$635
Stainless Steel Tank Cover for 24" Models	\$708
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$958
Fish Plate for 36ES11 Models Part #FISHPLATE31	\$666
6" Stainless Steel Legs - Set of 4	\$340
36ES11 460V Option	\$1,133
36ES21 460V Option	\$1,273

#### MARINE OPTIONS

Hand Rails - Stainless Steel Finish	\$531
Deck Fasteners - Set of Four	\$519

# GARLAND/U.S. RANGE LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

## LIMITED WARRANTY

Garland Commercial Ranges Limited ("Garland") warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or eighteen (18) months from the date of shipment unless stated otherwise for specific models or product lines from our factory, whichever comes first.

Heavy duty equipment, Garland Master Series, Garland Induction, and U.S. Range Cuisine are warranted to be free from defects in material and workmanship for a period of two (2) years from the date the product is installed or thirty (30) months from the date of shipment from our factory, whichever comes first.

Stainless steel fry pots are warranted to be free from defects that would cause shortening leaks due to weld failures for the period of one (1) year parts and labor. The stainless steel fry pots are warranted for five (5) years, however, after one (1) year the warranty is limited to replacement parts only. Adjustments and calibrations are warranted for the first ninety (90) days from the date the equipment is installed.

### Convection oven warranty coverage:

- Garland MCO (full size only) models: two (2) years limited parts and one (1) year labor. Door warranty five (5) years limited parts except window.
- U.S. Range Summit models: one (1) year limited parts and one (1) year labor. Door warranty five (5) years limited parts except window.
- Sunfire models: one year (1) limited parts and one (1) year labor. Door warranty three (3) years limited parts except window.
- During the warranty period, Garland shall repair or, at Garland's option, replace parts determined by Garland to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services.

The foregoing shall be the sole obligation of Garland under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and accessories manufactured by others, Garland's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturers' warranties. Garland shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Garland manufactured products.

## WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

## EXCLUSION FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Failures caused by erratic voltages or gas supplies.
- Travel costs beyond 100 miles in the USA and 150 km in Canada, or two (2) hours, travel other than overland, overtime, holiday charges, and any special arrangements.
- Improper or unauthorized repair.
- Changes in adjustment and calibration after ninety (90) days from equipment installation date.
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Garland, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Garland.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Garland when

such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any Garland manufactured commercial cooking or warming equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Garland.

- With respect to equipment, materials, parts and accessories manufactured by others, Garland's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturers' warranties. Garland shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Garland manufactured products.

## LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise. Garland, its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate.

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. GARLAND DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

## REMEDIES

The liability of Garland for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Garland's option, the refund of the amount paid for said equipment or services.

Any breach by Garland with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

## WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Garland Factory Authorized Service Agency of the equipment serial number and the nature of the problem. For a list of authorized service agents, please refer to the Garland web site at [www.garland-group.com](http://www.garland-group.com)
- Verify the problem is a factory responsibility. Improper installation, gas adjustments or misuse of equipment are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Submit sufficient documentation on a timely manner for reimbursement.

## GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada; otherwise this Limited Warranty shall be governed by the laws of the state of Delaware, U.S.A., excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

This warranty covers products shipped to, and installed in, the USA only.  
Labor coverage will not apply to locations not connected by roadway to mainland.

## OVERVIEW OF GENERAL WARRANTY STATEMENTS

### WHO IS COVERED

This warranty covers only the original purchaser of Garland, US Range or SunFire commercial cooking appliances. This warranty is not transferable. You must have your original sales receipt for warranty coverage.

### WHAT WILL WE DO

We will repair or replace the defective appliance, component or part. Such repair or replacement will be at the expense of Garland except that travel over 100 miles or two hours, overtime and holiday charges will be at the expense of the purchaser.

### REPLACEMENT PARTS

Parts, 90 days, no labor.  
KitchenCare: 1 (844) 724.2273 Fax: 1 (812) 406.4100

### HOW TO GET SERVICE

Contact our Factory Authorized Service agent to obtain warranty service. To find the name and location of the nearest FAS call your dealer, or call the Garland Service Line at 1 (844) 724.2273. You can also go the Garland website, [www.garland-group.com](http://www.garland-group.com), select Service, select Locator, key in zip code and you will be given the FAS for the zip code entered. When calling for service, please ensure you have the model number, serial number and date of purchase or installation and description of the problem. You must keep sales receipts for proof of the date of purchase.

### WHAT THIS WARRANTY DOES NOT COVER

The warranty provided by Garland Commercial Ranges does not apply in the following instances:

- Damage due to misuse, abuse, alteration, accident, use of incompatible supplies or lack of specified maintenance
- Failures caused by erratic voltages or gas supplies
- Travel costs beyond 100 miles in the USA (or 150 km in Canada), or two hours, or any special arrangements.
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety days from installation
- Normal maintenance items, such as light bulbs, fuses, gaskets, O-rings, internal or external finishes, lubrication, de-liming or broken glass.
- Any parts subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God
- When commercial equipment is installed or used in a non-commercial application, or not within the applicable building or fire codes
- Where equipment is being used for applications other than those approved by Garland
- Equipment exported to foreign countries
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other non-cooking related incidental damages of any kind.

## GENERAL EXCLUSIONS

Warranty protection is only offered for equipment installed with the procedures described in the Garland operations and installation manual.

### ALL GARLAND PRODUCTS

Garland Commercial Ranges Limited ("Garland") warrants all products to be free from defects in material and workmanship for a period of 1 year from the date the product is installed or 18 months from the date of shipment from our factories, whichever comes first, unless stated otherwise for specific models or product lines.

### HEAVY DUTY GAS RANGE SERIES

#### Extended or extra warranty exceptions

Complete line of Heavy Duty gas ranges and their banking attaching equipment models. This includes the Garland Master Series and U.S. Range Cuisine series models. These products are warranted to be free from defects in material and workmanship for a period of 2 years from the date the product is installed or 30 months from the date of shipment from our factories, whichever comes first. During the warranty period parts and labor will be covered.

### MASTER SERIES XPRESS GRILL

#### Extended or extra warranty exceptions

Complete line of XPress grills. These products are warranted to be free from defects in material and workmanship for a period of 2 years from the date the product is installed or 30 months from the date of shipment from our factories, whichever comes first. During the warranty period parts and labor will be covered.

Factory Authorized Start-Up is MANDATORY to validate XPress Grill Warranty. The Start-Up cost is included in the purchase price.

### HEAVY DUTY GAS RANGE MATCHING SERIES, GAS RESTAURANT RANGE MATCHING SERIES FRYERS

#### Extended or Extra Warranty Exceptions

Stainless steel fry pots are warranted to be free from defects that would cause shortening leaks due to weld failures for the period of 1 year parts and labor. The stainless steel fry pots parts are warranted for 5 years, after 1 year the warranty is limited to replacement parts only. Adjustments and calibrations are warranted for the first 90 days from the date the equipment is installed.

### GARLAND INDUCTION

#### Extended or Extra Warranty Exceptions

Garland induction models are warranted to be free from defects in material and workmanship for a period of 2 years and are covered for parts and labor from the date the product is installed or 30 months from the date of shipment from our factory, whichever comes first.

### CONVECTION OVEN WARRANTY COVERAGE GARLAND, U.S. RANGE AND SUNFIRE BRANDS

#### Extended or Extra Warranty Exceptions

- Garland MCO (full size only) models: 2 years limited parts and 1 year labor. Door warranty 5 years limited parts except window.
- U.S. Range Summit models: 1 year limited parts and 1 year labor. Door warranty 5 years limited parts except window.
- SUNFIRE models: 1 year limited parts and 1 year labor. Door warranty 3 years limited parts except window.

For the full warranty statement, see page 99.

If you have any questions on your warranty protection or are in need of technical parts and service, please call 1 (844) 724.2273 (24/7). Welbilt reserves the right to change warranties without notice.



## GARLAND/U.S. RANGE LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time from the date of installation, start-up, or demonstration, or 18 months from date of shipment, which-ever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty, but not parts. Extended warranties are non-transferable. Service hours for extended warranties are during normal working hours Monday to Friday 8:00 a.m. to 5:00 p.m. local time. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded). For further details, please see our Extended Warranty price book.

- An Extended Warranty can be purchased for select pieces of Garland equipment.
- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.
- Prices for Extended Warranty are net price.

PRODUCT	PART NAME	ITEM DESCRIPTION	DISCOUNT	NET PRICE
<b>GARLAND GAS RESTAURANT RANGE</b>				
24, 36, 48 Inch	EWGASRANGE48	+1 Year Warranty Gas Rest Range 48 inch or less	No Discount	<b>\$448</b>
	EWIGASRANGE48	+1 Year Warranty Gas Range 48 inch or less install	Install Discount	<b>\$405</b>
	EWPGASRANGE48	+1 Year Warranty Gas Range 48 inch or less PM discount	PM Discount	<b>\$360</b>
	EWIPGASRANGE48	+1 Year Warranty Gas Range 48 inch & less install + PM	Install + PM Discount	<b>\$316</b>
60 Inch	EWGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch	No Discount	<b>\$565</b>
	EWIGASRANGE60	+1 Year Warranty Gas Range 60 inch install discount	Install Discount	<b>\$509</b>
	EWPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch PM discount	PM Discount	<b>\$452</b>
	EWIPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch install + PM	Install + PM Discount	<b>\$396</b>
<b>GARLAND CHEESE MELTER</b>				
	EW-G-CMELTER	+1 Year Warranty Cheese Melter	No Discount	<b>\$295</b>
	EWI-G-CMELTER	+1 Year Warranty Cheese Melter install discount	Install Discount	<b>\$264</b>
	EWPG-CMELTER	+1 Year Warranty Cheese Melter PM discount	PM Discount	<b>\$235</b>
	EWIP-G-CMELTER	+1 Year Warranty Cheese Melter install + PM	Install + PM Discount	<b>\$207</b>
<b>GARLAND HEAVY DUTY GAS RANGE</b>				
	EW-G-HDRANGE	+1 Year Warranty HD Range	No Discount	<b>\$642</b>
	EWI-G-HDRANGE	+1 Year Warranty HD Range install discount	Install Discount	<b>\$579</b>
	EWPG-HDRANGE	+1 Year Warranty HD Range PM discount	PM Discount	<b>\$513</b>
	EWIP-G-HDRANGE	+1 Year Warranty HD Range install + PM	Install + PM Discount	<b>\$450</b>
<b>GARLAND CONVECTION OVEN</b>				
Single Deck	EWCONVOVEN	+1 Year Warranty Convection Oven	No Discount	<b>\$565</b>
	EWICONVOVEN	+1 Year Warranty Convection Oven install discount	Install Discount	<b>\$509</b>
	EWPCONVOVEN	+1 Year Warranty Convection Oven PM discount	PM Discount	<b>\$452</b>
	EWIPCONVOVEN	+1 Year Warranty Convection Oven install + PM	Install + PM Discount	<b>\$396</b>
<b>GARLAND SALAMANDER BROILER</b>				
Gas/Electric	EWISALAMBROILER	+1 Year Warranty Salamander Broiler	No Discount	<b>\$487</b>
	EWISALAMBROILER	+1 Year Warranty Salamander Broiler install discount	Install Discount	<b>\$439</b>
	EWPSALAMBROILER	+1 Year Warranty Salamander Broiler PM discount	PM Discount	<b>\$389</b>
	EWIPSALAMBROILER	+1 Year Warranty Salamander Broiler install + PM	Install + PM Discount	<b>\$342</b>

## GARLAND COMMERCIAL RANGES — MODEL GUIDE

This is intended as a guideline to assist in the identification of product models and configurations.

### OVEN PRODUCTS — GARLAND, U.S. RANGE, SUNFIRE

#### CONVECTION OVENS

MCO	-G	S	10	ESS
MCO = Garland Master Series SUM = U.S. Range Summit Series SCO = SunFire Convection Oven	G = Gas E = Electric	S = Standard D = Deep or Bakery depth	S = Half size single 25 = Half size double 10 = Single Deck 20 = Double Deck	C = Half size ovens/200 series S = Full size ovens/200 series ESS = Energy Star model

#### DECK OVEN

E	2555
E = E2000 electric deck ovens G = G2000 gas deck ovens	<p>2001 = bake single 2011 = bake double 2111 = bake triple 2005 = roast single 2055 = roast double 2555 = triple roast</p> <p>2071 = bake single 2072 = bake double 2073 = bake triple 2121 = roast single 2122 = roast double</p> <p style="text-align: center;"><b>CONVECTION BAKE &amp; ROAST OVENS</b></p> <p>2015 = Electric Bake/Roast ovens stacked 2115 = Electric (2)Bake/(1)Roast ovens stacked 2155 = Electric (1)Bake/(2)Roast ovens stacked</p> <p>2121-71 = Gas Bake/Roast ovens stacked 2121-72 = Gas (2)Bake/(1)Roast ovens stacked</p>

#### GARLAND GPD GAS PIZZA OVENS

G	PD	-60	-2
G = Gas	PD = Pyro Deck Oven	60 = 60" wide oven hearth	-2 = Two ovens stacked

#### GARLAND AIR DECK GAS OVENS

G	56	PB
G = Gas	56 = 56" wide oven hearth	PB = Deck oven with bottom power module PT = Deck oven with top power module PT/PB = Stacked ovens one top and bottom power deck module

## COUNTER EQUIPMENT — GARLAND

#### GARLAND HIGH EFFICIENCY BROILER

HEEG	M	-36	CL
HEEG = High Efficiency	M = Current Model	24 = 24" width	CL = Non-CE Model

#### GARLAND GAS DESIGNER (GD) COUNTER SERIES

G	D	-24	GTH
G = Gas	D = Designer	15 = 15" wide	F = Fryer G = Hi/Lo valve controlled griddle plate GTH = Thermostat controlled griddle plate GFF = Valve flame failure controlled griddle plate RB = Radiant Broiler RBFF = Radiant flame failure controlled broiler

## COUNTER EQUIPMENT – GARLAND (CONTINUED)

### GARLAND ELECTRIC DESIGNER (ED) COUNTER SERIES

E	-24	G
ED = Garland Electric Designer Series	15 = 15" wide (15 - 42")	H = Hot Plate 2 x 7 1/2" open elements HTSE = Hot Plate 2 x 7 1/2" solid elements HSE = Hot Plate 2 x 9" solid elements
		F = Fryer with 5.3 kW elements SF = Super Fryer with 8.0 kW elements FT = Twin Fryers each with 5.3 kW elements SFT = Twin Super Fryers each with 8.0 kW elements
		G = Griddle B = Broiler

### GARLAND & U.S. RANGE HEAVY DUTY GAS COUNTER SERIES

G	TO	G	24	-SU4	
G = Garland U = U.S. Range	TO = Open Top TG = Griddle Top TB = Broiler Top	G = Gas E = Electric	12 = 12" wide	SU = Step-up (# burners)	M = Current model
				G(#) = Griddle Manual valve control (width) GT(#) = Griddle Thermostat control (width)	
				AR(#) = Adjustable radiant broiler (width) AB(#) = Adjustable briquette broiler (width) NR(#) = Non-adjustable radiant broiler (width)	

### GARLAND E24 HEAVY DUTY ELECTRIC COUNTER SERIES

E24	-24	G
E24 = E24 electric series	12 = Hot plate 31 = Fryer Griddles # = width 24 = 24"	H = Hot plate F = Fryer 12kW SF = Super fryer 16 kW G = Griddle

### GARLAND E22 ELECTRIC TEPPAN YAKI GRIDDLES SERIES

E22-36	45	G	MX
E22-36 = Electric Teppan Yaki Griddle	24 = 24"	G = Griddle	MX = Current model

### GARLAND MASTER SERIES PRODUCTION GRIDDLES SERIES "CHAIN GRIDDLE"

G	IR	CM	36C
—	CG = Chain Griddle Gas	24 = 24"	F = Front drain R = Rear drain
E = Electric	CG = Chain Griddle	—	—

### U.S. RANGE REGAL SERIES INFRA-RED COUNTER CHEESEMELTERS

IR	CMA	-36
IR = Infra-Red	CMA = Cheesemelter	24 = 24"

## INDUCTION — GARLAND

### COUNTER UNITS

G BRAND	I PRODUCT	SH SERIES	DU DUAL HOBS/SPECIALTY	BA FUNCTION	7000 POWER (WATT)	SHDUBA 7000 AVAILABLE MODELS
G = Garland	I = Induction	SH = Slim Hob	—	BA = Base Line	2.5kW, 3.5kW, 5kW	SHBA 3500/5000
G = Garland	I = Induction	BH = Baby Hob	—	BA = Base Line	2.5kW, 3.5kW, 5kW	BHBA 2500/3500
G = Garland	I = Induction	SH = Slim Hob	—	WO = Wok	3.5kW, 5kW	SHWO 3500/5000/8000
G = Garland	I = Induction	SH = Slim Hob	—	GR = Griddle	3.5kW, 5kW	SHGR 3500/5000
G = Garland	I = Induction	SH = Slim Hob	(Specialty - Fajita)	FH = Fajita (@ end)	3.5kW	SHBA 3500FH
G = Garland	I = Induction	SH = Slim Hob	DU = Dual	BA = Base Line	7kW, 10kW	SHDUBA 7000/10000
G = Garland	I = Induction	SH = Slim Hob	DU = Dual	GR = Griddle	7kW, 10kW	SHDUGR 7000/10000

### BUILT-IN UNITS

G BRAND	I PRODUCT	SH SERIES	DU DUAL HOBS/SPECIALTY	FUNCTION	IN BUILT-IN	7000 POWER (WATT)	SHDUBA 7000 AVAILABLE MODELS
G = Garland	I = Induction	SH = Slim Hob	—	—	IN = Built-In Line	3.5kW, 5kW	SHIN 3500/5000
G = Garland	I = Induction	SH = Slim Hob	DU = Dual Hob	—	IN = Built-In Line	7kW, 10kW	SHDUIN 7000/10000
G = Garland	I = Induction	SH = Slim Hob	—	GR = Griddle	IN = Built-In Line	3.5kW, 5kW	SHGRIN 3500/5000
G = Garland	I = Induction	SH = Slim Hob	—	WO = Wok	IN = Built-In Line	3.5kW, 5kW	SHWOIN 3500/5000

### HOLDING LINE

G BRAND	I PRODUCT	HO SERIES	IN BUILT-IN	1500 POWER (WATT)	HOIN 1500 AVAILABLE MODELS
G = Garland	I = Induction	HO = Hold Line	—	1.5kW	HO 1500
G = Garland	I = Induction	HO = Hold Line	IN = Built-In Line	1.5kW	HOIN 1500
G = Garland	I = Induction	HO = Hold Line	IN = Built-In Line	1.8kW	HOIN 450/900/1350/1800
G = Garland	I = Induction	HO = Hold Line	IN = Built-In Line	1.5kW	HOIN 800/1600/2400/3200

### MODULAR LINE

G BRAND	I PRODUCT	M SERIES	DU DUAL HOBS/SPECIALTY	GR FUNCTION	FL FULL COIL	7000 POWER (WATT)	MODUGR 7000 AVAILABLE MODELS
G = Garland	I = Induction	MO = Module Line	DU = Dual	—	—	7kW, 10kW	MODU 7000/10000
G = Garland	I = Induction	MO = Module Line	DU = Dual	—	FL = Full Coil (@ end)	7kW, 14kW	MODU 7000/14000 FL (Full Coil)
G = Garland	I = Induction	MO = Module Line	—	QU = Quad	—	14kW, 20kW, 21kW, 24kW	MOQU 14000/20000/21000/24000
G = Garland	I = Induction	MO = Module Line	—	QU = Quad	FL = Full Coil (@ end)	28kW	MOQU 28000 FL (Full Coil)
G = Garland	I = Induction	MO = Module Line	—	WO = Wok	—	3kW, 5kW, 8kW	MOWO 3500/5000/8000
G = Garland	I = Induction	MO = Module Line	DU = Dual	GR = Griddle	—	7kW, 10kW	MODUGR 7000/10000
G = Garland	I = Induction	MO = Module Line	DU = Dual	KB = Braising Pan	—	7kW, 10kW	MODUKB 7000/10000

### COMPACT LINE

G BRAND	I PRODUCT	SH SERIES	DU DUAL HOBS/SPECIALTY	CL COMPACT LINE	7000 POWER (WATT)	SHDUCL 7000 AVAILABLE MODELS
G = Garland	I = Induction	SH = Slim Hob	DU = Dual	CL = Compact Line	7kW, 10kW	MODUCL 7000/10000

## XPRESS GRILLS — GARLAND

### GAS RESTAURANT RANGE SERIES GAS SALAMANDERS AND CHEESEMELTERS

XP	E	12	1L
<b>XPress Grill</b>	<b>E</b> = Electric <b>G</b> = Gas	<b>12</b> = 12" wide <b>24</b> = 24" wide <b>36</b> = 36" wide	<b>1L</b> = 1 platen on left, flat griddle on right <b>2L</b> = 2 platens on left, flat griddle on right

## RESTURANT RANGES — GARLAND (GAS)

### GAS RESTAURANT RANGE

G	FE	36	-2	G	24	R
<b>G</b> = Garland Series <b>U</b> = U.S. Range U Series <b>X</b> = Sunfire X Series	<b>F</b> = Sentry Flame Failure <b>FE</b> = Sentry Flame Failure Electric Spark Ignition	<b>24</b> = 24" width	2-10	<b>G</b> = Flat Surface Griddle <b>R</b> = Raised Griddle/Broiler	<b>12</b> = 12"	<b>L</b> = Space Saver Oven <b>R</b> = Standard Oven <b>C</b> = Convection Oven <b>S</b> = Storage Base <b>T</b> = Modular Top

### GAS RESTAURANT RANGE MATCH GAS SERIES UNDER-FIRED CERAMIC BRIQUETTE CHAR-BROILER

G	F	24	-BRL
<b>G</b> = Garland Series	<b>F</b> = Sentry Flame Failure	<b>24</b> = 24"	<b>BLR</b> = 24"

### GAS RESTAURANT RANGE MATCH GAS SERIES FRYER & HOLDING STATION

G	F	16	-F
<b>G</b> = Garland Series	<b>F</b> = Fryer or Range Match Holding Station	<b>16</b> = 16"	<b>FR</b> = Fryer <b>FRST</b> = Fryer Holding Station <b>FRST-HL</b> = Fryer Holding Station w/heat lamp

### GAS RESTAURANT RANGE SERIES GAS SALAMANDERS AND CHEESEMELTERS

G	IR	CM	36C
<b>G</b> = Garland Series <b>U</b> = U.S. Range Series	<b>IR</b> = Infra-Red Salamander <b>FIR</b> = Flame Failure Infra-Red Salamander	<b>CM</b> = Cheesemelter	<b>36</b> = Mount to 36 series range <b>36C</b> = Counter mount <b>48</b> = Mount to 48 series range <b>60</b> = Mount to 60 series range

### GARLAND GAS STOCK POT RANGE

G	-20	-SPH
<b>G</b> = Garland	20" x 20"	<b>SP</b> = Standard stock pot range <b>SPH</b> = Stock pot range with 100% flame failure protection

## RESTURANT RANGES — U.S. RANGE (GAS)

### U.S. RANGE REGAL GAS STOCK POT RANGE

SP	-1844	-2
<b>SP</b> = U.S. Range Regal Series	<b>1844</b> = Stock Pot Range with tublar legs	<b>-2</b> = Double stock pot range with tublar legs

## RESTAURANT RANGES — GARLAND (ELECTRIC)

### GARLAND S680 SENTRY SERIES ELECTRIC RESTAURANT RANGES

S	684	R
S = Open top elements SS = Sealed solid top elements	686 = 36" wide range with single oven 684 = 60" wide range with double ovens	R = Standard Oven(s) on 686 or 684 C = Convection Oven(s) on 686 or 684 RC = (1) Standard Oven and (1) Convection oven on a 684 RC2 = (2) Convection ovens on a 684

### GARLAND S680 SERIES ELECTRIC SALAMANDER BROILERS

### GARLAND S680 SENTRY SERIES RANGE MATCH ELECTRIC FRYER & HOLDING STATION

SER	686	C	2100	M
SER = Electric Salamander	C = Counter Model 686 = S/SS686 model 36" range mount 684 = S/SS684 model 60" range mount	S18 = S680 Series Fryer S680 = Fryer Station	F = 12 kW Fryer in 18" wide cabinet SF = 16 kW Super Fryer in 18" wide cabinet 18FM = 18" Fryer Station	EH = Heat lamp for fryer station

## HEAVY DUTY EQUIPMENT — GARLAND

### GARLAND MASTER SERIES HEAVY DUTY INDUCTION RANGES

G	M	E	36	I	14	C
G = Garland	M = Master Series	E = Electric	900mm x 900mm	I = Induction	14,000 watts 20,000 watts	C = Convection Oven S = Storage

### GARLAND MASTER SERIES HEAVY DUTY GAS RANGES AND ATTACHMENT UNITS

M	ST	43	R	E
M = Master Series	ST = Flame Failure Protection	43 = 6 open top burners See Master Series for complete model top configurations including: 42, 43, 44, 45, 46, 47, 48, 54	R = Standard Oven RC = Convection Oven S = Storage Base T = Modular Top	E = Electric spark ignition

### GARLAND MASTER SERIES HEAVY DUTY RANGE MATCH UNDER FIRED CHAR-BROILER

M	ST	34	B	E
M = Master Series Standard Model	ST = Flame Failure Protection	17 = 17" (17, 24, 34)	B = Broiler standard base cabinet BT = Broiler modular base top	E = Electric spark ignition

### GARLAND MASTER SERIES HEAVY DUTY SPREADERS

M	24	ES
M = Master Series	12 = 12" (12, 17, 24)	SP = Spreader plate with 6 7/8" high sides to be used between range line-up banks SPT = Spreader plate with 9 1/2" high sides to be used between modular top equipment bases ES = Cabinet Base Model

### GARLAND MASTER SERIES RANGE, COUNTER, INFRA-RED SALAMANDERS AND CHEESEMELTERS

M	ST	IR	-34L
M = Master Series	(blank) = Standard ST = Flame Failure Protection	IR = Infra-red Burner  SR = IR/Std Fixed Rack SRC = IR/Counter Fixed Rack	34L = Range Mount Adjustable Rack Salamander 34C = Counter Adjustable Rack Salamander  CM = Range Mount Cheesemelter

## HEAVY DUTY EQUIPMENT — GARLAND (CONTINUED)

### GARLAND MASTER SERIES HEAVY DUTY RANGE MATCH FRYERS AND FRYER STATIONS

<b>M</b>	<b>35SS</b>	
<b>M</b> = Master Series	<b>35SS</b> = 35 lb capacity fryer in 17" wide cabinet <b>70SS</b> = 70 lb capacity fryer in 24" wide cabinet <b>14FMD</b> = Fryer Station with solid or food pan cut out top	<b>EH</b> = Heat lamp for fryer station

### GARLAND MASTER SERIES UPRIGHT BROILERS

<b>M</b>	<b>100X</b>	<b>RM</b>
<b>M</b> = Master Series	<b>100X</b> = Infra-Red Broiler section and upper finishing oven top section <b>60X</b> = Ceramic broiler section and upper finishing oven top section <b>110XM</b> = Double infra-red broiler sections	<b>RM</b> = Standard Oven <b>RCM</b> = Convection Oven <b>SM</b> = Storage Base

### GARLAND MASTER SERIES RANGE, COUNTER, INFRA-RED SALAMANDERS AND CHEESEMELTERS

<b>G</b>	<b>N17</b>	<b>R</b>	<b>34</b>
<b>G</b> = Master Series	<b>N17</b> = Master Series Artic Fire	<b>R</b> = Remote compressor refrigerator system <b>FR</b> = Remote compressor freezer system <b>C</b> = Self contained compressor refrigeration system <b>CR</b> = Self contained compressor freezer system	<b>34</b> = 34" (remote systems from 34" to 114") <b>46</b> = 46" (self contained systems from 46" to 119")

### GARLAND MASTER SERIES HIGH SHELVES AND BACK GUARDS

<b>X</b>	<b>34</b>	<b>DD</b>
<b>M</b> = Master Series	<b>17</b> = 17" Back Guards (9" to 68") High Shelves (17" to 68")	<b>LPBG</b> = Low profile 10" high back guard <b>BG</b> = 17" high back guard <b>DDBG</b> = Double deck high back guard 33" high <b>SD</b> = Single deck high shelf c/w one shelf <b>DD</b> = Double deck high shelf c/w two shelves

### GARLAND MASTER SERIES XPRESS GRILLS

<b>XP</b>	<b>G</b>	<b>36</b>	<b>2L</b>
<b>XP</b> = Garland Master Series XPress Dual Sided/Platen Griddle	<b>G</b> = Gas <b>E</b> = Electric	<b>12</b> = 12" / 1 platens	—
		<b>24</b> = 24" / 2 platens	<b>1L</b> = One platen on left <b>1R</b> = One platen on right
		<b>36</b> = 36" / 3 platens	<b>2L</b> = 36" / 2 platens on left <b>2R</b> = 36" / 2 platens on right

## HEAVY DUTY EQUIPMENT — GARLAND (CONTINUED)

### U.S. RANGE CUISINE SERIES HEAVY DUTY RANGES

<b>XP</b>	<b>836</b>	<b>-6</b>	<b>RC</b>
<b>C</b> = Cuisine Series	<b>836</b> = Oven Base <b>0836</b> = Storage or Modular Top	See U.S. Range Cuisine Series Heavy Duty Range section for complete listings of range top model configurations available	<b>RC</b> = Convection oven <b>M</b> = Modular top (for leg base stand, Polar Cuisine mount or going between range base product equipment line up)vt

### U.S. RANGE CUISINE SERIES HEAVY DUTY RANGE ATTACHMENT MODELS

<b>C</b>	<b>12836</b>	<b>-6</b>
<b>C</b> = Cuisine Series	See U.S. Range Cuisine Series Heavy Duty Range section for complete listings of range top model configurations available	With no model suffix unit is has an open storage base <b>M</b> = Modular top (specific if leg base stand, Polar Cuisine mount or going between range base product equipment line up) e.g. -6 = open top -1 = valve control griddle

## HEAVY DUTY EQUIPMENT — U.S. RANGE (CONTINUED)

### U.S. RANGE CUISINE SERIES HEAVY DUTY SPREADERS

C	836	12	-O
C = Cuisine Series	CCSP = Spreader Plate 836 = Spreader Cabinet	12 = 12" Spreader Plates 12 = 12" Spreader Cabinets	O = Open base cabinet

### U.S. RANGE CUISINE SERIES UNDER FIRED CHAR-BROILER

C	836	-336A
C = Cuisine Series	836 = Oven Base 0836 = Storage or modular top	336A = 36" wide adjustable rack briquette broiler, oven base 336ARC = 36" wide adjustable rack briquette broiler, convection oven base  324A = 24" wide adjustable rack briquette broiler, storage base 436A = 36" wide adjustable rack radiant broiler, oven base 436ARC = 36" wide adjustable rack radiant broiler, convection oven base  424A = 24" wide adjustable rack radiant broiler, storage base 436A = 36" wide adjustable rack radiant broiler, storage base 36ARC = 36" wide non adjustable rack radiant broiler, convection oven base  18A = 18" non adjustable rack radiant broilers with storage base 18AM = 18" non adjustable rack radiant broilers with modular tops

### U.S. RANGE CUISINE SERIES INFRA-RED SALAMANDERS & CHEESEMELTERS

U	IR	(blank)	36
U = U.S. Range Cuisine Series	IR = Infra-Red	(blank) = Salamander CM = Cheesemelter	36 = 36"

### U.S. RANGE CUISINE SERIES DOUBLE UPRIGHT BROILERS (INFRA RED)

C	2100	M
U = U.S. Range Cuisine Series	2100 = Double Upright Broiler	M = Current Model

### U.S. RANGE CUISINE SERIES HEAVY DUTY RANGE MATCH FRYERS & FRYER STATIONS

C836	-1-35F	
C836 = Cuisine Series Range Match	-1-35F = 35 lb capacity fryer in 18" wide cabinet FMD = Fryer Station with solid or food pan cut out top	EH = Heat lamp for fryer station

### U.S. RANGE CUISINE SERIES POLAR CUISINE REFRIGERATED/FREEZER EQUIPMENT BASES

U	N17	R	36
U = U.S. Range	N17 = Arctic Fire refrigerated/freezer base	R = Remote compressor refrigerator system FR = Remote compressor freezer system C = Self contained compressor refrigerator system CR = Self contained compressor freezer system	36 = 36"

### U.S. RANGE CUISINE SERIES HEAVY DUTY RANGE MATCH FRYERS & FRYER STATIONS

C	STUB	36
C = Cuisine Series	STUB = Low stub back guards 6" CCBR = Back guard 24" high CCDBR = Double deck back guard to match double deck high shelf CCHS = Single deck high shelf (one shelf) CCDHS = Double deck high shelf (two shelves)	Back Guard and High Shelf widths (12-72")

## HEAVY DUTY EQUIPMENT — GARLAND (ELECTRIC)

### GARLAND 36E SERIES HEAVY DUTY ELECTRIC RANGES & ATTACHMENT MODELS

36E	ER	33
36E = Garland Heavy Duty Electric Series	ER = Oven Base ES = Storage Base	32 = All purpose top 32-3 = Combination all purpose top and open top elements 33 = Six open top elements 35 = Boil plate 4 section top section 36 = All purpose top 38 = Griddle plate 39 = Boil plate 6 section top section  15 = Boil plate attachment unit 16 = All purpose top attachment unit

### GARLAND 36E SERIES HEAVY DUTY SPREADER CABINETS

36	ESC	24
36E = Garland Heavy Duty Electric Series	ESC = Electric Spreader Cabinet	18 = 18"

### GARLAND 36E SERIES HEAVY DUTY ELECTRIC SALAMANDER

E	R-36
E = Electric	R36 = Heavy Duty 36E Series range mount salamander

### GARLAND 36E SERIES ELECTRIC FRYERS

36	E	S11
36 = Garland Heavy Duty Fryers	E = Electric	ES11 = 30 lb capacity 12 kW fryer/18" cabinet ES11SF = 30 lb capacity 16 kW super fryer/18" cabinet ES21 = 70 lb capacity 20 kW fryer/24" cabinet



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