

# GARLAND®

## Canada Price List



Effective: January 5, 2026



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**GARLAND®**  
**CANADA**  
WELBILT DISTRIBUTION

# Price List Canada

**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.**

**INSTRUCTIONS AND ASSISTANCE IN ORDERING**

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Finish: Standard or optional stainless steel
4. Voltage, Cycle, (Hz), & Phase
5. Gas type, calorific value, specific gravity and pressure.
6. Delivery date and shipping instructions

NOTE: You must supply drawing or layout sketch of all equipment line-ups of 2 or more units.

**SERVICE**

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

**TERMS AND CONDITIONS**

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars.

Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

**Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at [www.GarlandCanada.ca](http://www.GarlandCanada.ca) for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.**

| <b>GARLAND CANADA CUSTOMER SERVICE</b>    | <b>VOICE</b>   | <b>FAX</b>     |
|-------------------------------------------|----------------|----------------|
| Sales                                     | (888) 442-7526 | (800) 361-2724 |
| KitchenCare (Parts, Service and Warranty) | (844) 724-2273 | N/A            |

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**GARLAND®**  
**U.S. Range**

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## U.S. Range

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# Oven Products



# GARLAND®

## 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** 3/4 Horsepower convection motor drives unique serpentine airflow
- 4** Simple removal of the control panel provides service access to all electrical components
- 5** Optional electronic control packages available for any application
- 6** Quality stainless steel construction with great fit and finish
- 7** 60k or optional 80k burner package
- 8** Ergonomic design with auto shut-off features ensure safe operation

## Garland Master Series Full-Size Convection Ovens w/Simple Control

### STANDARD FEATURES

- Master 200 Solid State Control with 150°F to 500°F (66°C to 260°C) temperature range and electromechanical, 1-hour timer
- 2-speed fan control (high & low) w/3/4HP 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
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available.
- 2 year parts and 1 year labour warranty (USA & Canada only)
- 5 year limited door warranty, excluding window
- 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



MCO-GS-10-S  
Shown with  
optional casters



MCO-GS-20-S  
Shown with optional casters

| Model Number                               | Description                                                                    | CDN List Price | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. (crate) | Ship Weight |
|--------------------------------------------|--------------------------------------------------------------------------------|----------------|-------------|----------------|-----------------|----------------|----------------|-------------|
| <b>FULL SIZE GAS CONVECTION OVENS</b>      |                                                                                |                |             |                |                 |                |                |             |
| MCO-GS-10-S                                | Standard Depth Single Master Convection Oven (200 Solid State Controller)      | \$11,580       | 60,000 BTU  | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64             | 515/230     |
| MCO-GD-10-S                                | Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller) | \$13,205       | 60,000 BTU  | 38 (965)       | 57-1/2 (1461)   | 44-1/2 (1130)  | 64             | 545/245     |
| MCO-GS-20-S                                | Standard Depth Double Master Convection Oven (200 Solid State Controller)      | \$23,145       | 120,000 BTU | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128            | 130/465     |
| MCO-GD-20-S                                | Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller) | \$26,380       | 120,000 BTU | 38 (965)       | 70-1/2 (1791)   | 44-1/2 (1130)  | 128            | 1090/490    |
| <b>FULL SIZE ELECTRIC CONVECTION OVENS</b> |                                                                                |                |             |                |                 |                |                |             |
| MCO-ES-10-S                                | Standard Depth Single Master Convection Oven (200 Solid State Controller)      | \$10,990       | 10.4 KW     | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64             | 515/230     |
| MCO-ED-10-S                                | Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller) | \$12,620       | 10.4 KW     | 38 (965)       | 57-1/2 (1461)   | 44-1/2 (1130)  | 64             | 545/245     |
| MCO-ES-20-S                                | Standard Depth Double Master Convection Oven (200 Solid State Controller)      | \$21,980       | 20.8 KW     | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128            | 1030/465    |
| MCO-ED-20-S                                | Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller) | \$25,215       | 20.8 KW     | 38 (965)       | 70-1/2 (1791)   | 44-1/2 (1130)  | 128            | 1090/490    |

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 w/ EasyTouch Control

### 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°F (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
- 24" 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



MCO-GS-10M  
Shown with optional casters



MCO-GS-20M  
Shown with optional casters

| Model Number                     | Description                                                                            | CDN List Price | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. | Ship Weight |
|----------------------------------|----------------------------------------------------------------------------------------|----------------|-------------|----------------|-----------------|----------------|--------|-------------|
| <b>GAS CONVECTION OVENS</b>      |                                                                                        |                |             |                |                 |                |        |             |
| MCO-GS-10M                       | Full Size Gas Standard Depth Single Master Convection Oven (easyTouch Controller)      | \$13,205       | 60,000 BTU  | 38(965)        | 57-1/2(1461)    | 41-1/4(1048)   | 64     | 515/230     |
| MCO-GD-10M                       | Full Size Gas Deep Depth Single Master Convection Oven (easyTouch Controller)          | \$14,810       | 60,000 BTU  | 38(965)        | 57-1/2(1461)    | 44-1/2(1130)   | 64     | 545/245     |
| MCO-GS-20M                       | Full Size Gas Standard Depth Double Master Convection Oven (easyTouch Controller)      | \$26,380       | 120,000 BTU | 38(965)        | 70-1/2(1791)    | 41-1/4(1048)   | 128    | 1030/465    |
| MCO-GD-20M                       | Full Size Gas Deep Depth Double Master Convection Oven (easyTouch Controller)          | \$29,620       | 120,000 BTU | 38(965)        | 70-1/2(1791)    | 44-1/2(1130)   | 128    | 1090/490    |
| <b>ELECTRIC CONVECTION OVENS</b> |                                                                                        |                |             |                |                 |                |        |             |
| MCO-ES-10M                       | Full Size Electric Standard Depth Single Master Convection Oven (easyTouch Controller) | \$12,620       | 10.4 KW     | 38(965)        | 57-1/2(1461)    | 41-1/4(1048)   | 64     | 515/230     |
| MCO-ED-10M                       | Full Size Electric Deep Depth Single Master Convection Oven (easyTouch Controller)     | \$14,245       | 10.4 KW     | 38(905)        | 70-1/2(1791)    | 44-1/2(1130)   | 64     | 545/245     |
| MCO-ES-20M                       | Full Size Electric Standard Depth Double Master Convection Oven (easyTouch Controller) | \$25,215       | 20.8 KW     | 38(965)        | 70-1/2(1791)    | 41-1/4(1048)   | 128    | 1030/465    |
| MCO-ED-20M                       | Full Size Electric Deep Depth Double Master Convection Oven (easyTouch Controller)     | \$28,445       | 20.8 KW     | 38(965)        | 70-1/2(1791)    | 44-1/2(1130)   | 128    | 1090/490    |

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

## Master Series Full-Size Convection Ovens Options & Accessories

| Item Number                                                          | Description                                                                                                                                                                                                                                                                                         | Add to Price of Std. Unit | Notes                              |
|----------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|------------------------------------|
| *                                                                    | 80,000 BTU(23.4 kW) Input-For heavy loads and faster recovery - Natural Gas Only                                                                                                                                                                                                                    | N/C                       | Nat. Gas Models Only-per deck      |
|                                                                      | Stainless Steel Solid Door(s) (Specify with order)                                                                                                                                                                                                                                                  | N/C                       | Gas or Electric Models-per deck    |
| 1951217                                                              | Direct Connect Vent (Specify with order) N/C with original order                                                                                                                                                                                                                                    | \$625                     | Gas Models Only                    |
|                                                                      | 208 or 240 Volt Motor Only                                                                                                                                                                                                                                                                          | \$1,065                   | Gas Models Only-per deck           |
|                                                                      | 460 Volt Wiring (per deck)                                                                                                                                                                                                                                                                          | \$1,320                   | Electric Models Only-per deck      |
|                                                                      | 220/380 Volt, 3 Phase, 4-wire, 50HZ, 240/415 Volt, 3 Phase, 4-wire, 50 HZ (MCO-ES/ED-10 Only)                                                                                                                                                                                                       | \$1,245                   | MCO-ES/ED-10 Only                  |
| 1591502                                                              | Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 60") w/Restraining Device.                                                                                                                                                                                                                        | \$1,720                   | Gas Models Only                    |
|                                                                      | Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage. Ship weight 100lbs/45kg.                                                                                                                                                                        | \$3,060                   | Single Gas or Electric Models      |
|                                                                      | Back Enclosure - Stainless Steel                                                                                                                                                                                                                                                                    | \$1,320                   | Gas or Electric Models-per deck    |
| 1922211                                                              | Extra Oven Rack-Standard Depth                                                                                                                                                                                                                                                                      | \$325                     | Gas or Electric Models-each        |
| 1922212                                                              | Extra Oven Rack-Deep/Bakery Depth                                                                                                                                                                                                                                                                   | \$325                     | Gas or Electric Models-each        |
|                                                                      | Swivel Casters-Set of 4 w/Front Brakes                                                                                                                                                                                                                                                              | \$710                     | Gas or Electric Models             |
|                                                                      | Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)                                                                                                                                                                                                                                          | \$755                     | Double Gas or Electric Models      |
|                                                                      | Removable stainless steel drip pan (specify for standard depth or bakery depth oven)                                                                                                                                                                                                                | \$755                     | Gas or Electric Models             |
|                                                                      | Deck Fasteners (Stainless Steel flanged feet)                                                                                                                                                                                                                                                       | \$910                     | Gas or Electric Models-Set of Four |
| <b>Maximum Security Options (for prisons and other institutions)</b> |                                                                                                                                                                                                                                                                                                     |                           |                                    |
|                                                                      | <p><b>Maximum Security Prison Package</b></p> <p>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 with tool kit.</p> <p>Note: Padlocks provided by others.</p> | \$3,340                   | Gas or Electric Models-per deck    |

## Garland Half-Size Electric Convection Ovens

### 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
- 4" (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



MCO-E-5-C

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

| Model Number                     | Description                                                     | CDN List Price  | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. (crate) | Ship Weight |
|----------------------------------|-----------------------------------------------------------------|-----------------|-------------|----------------|-----------------|----------------|----------------|-------------|
| <b>ELECTRIC CONVECTION OVENS</b> |                                                                 |                 |             |                |                 |                |                |             |
| MCO-E-5-C                        | Half Size Electric Standard Depth Single Master Convection Oven | <b>\$8,825</b>  | 5.6 KW      | 15-1/2(393)    | 20 (510)        | 21-1/8(537)    | 38.5           | 340/155     |
| MCO-E-25-C                       | Half Size Electric Standard Depth Double Master Convection Oven | <b>\$19,125</b> | 11.2 KW     | 15-1/2(393)    | 20 (510)        | 21-1/8(537)    | 77             | 680/310     |

## Options & Accessories

| Item Number | Description                                                                   | CDN List Price | Notes                                                              |
|-------------|-------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------|
|             | Stainless Steel Open Base w/Rack Guides and Shelf-For extra rack/pan storage. | <b>\$1,630</b> | Single Models                                                      |
|             | Swivel Casters-Set of 4 w/Front Brakes                                        | <b>\$710</b>   | For stacked double ovens and single models (without legs or stand) |
|             | Extra Oven Rack Electric                                                      | <b>\$305</b>   | each                                                               |
|             | Stainless Steel Solid Door(s) (Must specify with order)                       | <b>N/C</b>     | per deck                                                           |
|             | Direct Connect Vent (Specify with order) N/C with original order              | <b>\$805</b>   |                                                                    |
|             | Stainless Steel Main Back                                                     | <b>\$755</b>   | per deck                                                           |
|             | 7.5 KW Elements (For heavy loads and faster recovery)                         | <b>\$510</b>   | per deck                                                           |
|             | Stainless Steel 21 1/4" (540 mm) Legs (Double Deck only)                      | <b>\$1,335</b> |                                                                    |
|             | Power Cord Set w/Plug                                                         | <b>\$830</b>   | per deck                                                           |
|             | Heat Shield Kit                                                               | <b>\$685</b>   |                                                                    |

## US Range Summit Series Full-Size Convection Ovens w/Simple Control

### STANDARD FEATURES:

- 38" (965mm) Wide, Stainless Steel Front, Sides, Top and Legs
- Two Speed, 3/4 HP Fan Motor
- Solid State Controller w/electromechanical Timer
- Temperature Range: 150°F to 500°F (66°C to 260°C)
- Porcelain Enameled Oven Cavity w/Coved Corners
- 60/40 Doors w/Double Paned Thermal Window in LH door
- Dependent Doors
- 13 Position Rack Guides with 5 Oven Racks
- 1 Year Parts and Labour 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



Model SUMG-100

| Model Number                     | Description                        | CDN List Price  | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. | Ship Weight |
|----------------------------------|------------------------------------|-----------------|-------------|----------------|-----------------|----------------|--------|-------------|
| <b>GAS CONVECTION OVENS</b>      |                                    |                 |             |                |                 |                |        |             |
| <b>SUMG-100</b>                  | Single Deck Solid State Controller | <b>\$7,645</b>  | 53,000 BTU  | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64     | 515/230     |
| <b>SUMG-200</b>                  | Double Deck Solid State Controller | <b>\$15,250</b> | 106,000 BTU | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128    | 1030/465    |
| <b>ELECTRIC CONVECTION OVENS</b> |                                    |                 |             |                |                 |                |        |             |
| <b>SUME-100</b>                  | Single Deck Solid State Controller | <b>\$7,485</b>  | 10.4 kW     | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64     | 515/230     |
| <b>SUME-200</b>                  | Double Deck Solid State Controller | <b>\$14,925</b> | 20.8 kW     | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128    | 1030/465    |

For Options & Accessories, see page 12.

## US Range Summit Series Full-Size Convection Ovens w/Summit Simple Control

### Options & Accessories

| Item Number | Description                                                                                                                  | CDN List Price | Notes                              |
|-------------|------------------------------------------------------------------------------------------------------------------------------|----------------|------------------------------------|
|             | Stainless Steel Solid Door(s) (Specify with order)                                                                           | N/C            | Gas or Electric Models-per deck    |
|             | Window in Right Hand Door                                                                                                    | \$2,195        |                                    |
| 1951217     | Direct Connect Vent (Specify with order) N/C with original order                                                             | \$625          | Gas Models Only                    |
|             | 208 or 240 Volt Motor Only                                                                                                   | \$1,065        | Gas Models Only-per deck           |
|             | 460 Volt Wiring (per deck)                                                                                                   | \$1,320        | Electric Models Only-per deck      |
| 1591502     | Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 60") w/Restraining Device.                                                 | \$1,720        | Gas Models Only                    |
|             | Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage. Ship weight 100lbs/45kg. | \$3,060        | Single Gas or Electric Models      |
|             | Back Enclosure - Stainless Steel                                                                                             | \$1,320        | Gas or Electric Models-per deck    |
| 1922211     | Extra Oven Rack-Standard Depth                                                                                               | \$325          | Gas or Electric Models-each        |
|             | Swivel Casters-Set of 4 w/Front Brakes                                                                                       | \$710          | Gas or Electric Models             |
|             | Low-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)                                                                  | \$755          | Double Gas or Electric Models      |
|             | Deck Fasteners (Stainless Steel flanged feet)                                                                                | \$910          | Gas or Electric Models-Set of Four |
|             | Removable Stainless Steel Drip Pan                                                                                           | \$755          | Gas or Electric Models             |

Garland

## Air Deck Gas Ovens



### 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
- 56"W x 36"D Deck Surface
- 63"W x 45"D Floor Space
- 53"W x 7½"H Door Opening
- One Year Limited Parts and Labor Warranty (USA & Canada only)

### GAS MODELS:

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

G56PT

| Model Number              | Description                                                 | CDN List Price | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. | Ship Weight |
|---------------------------|-------------------------------------------------------------|----------------|-------------|----------------|-----------------|----------------|--------|-------------|
| <b>GAS AIR-DECK OVENS</b> |                                                             |                |             |                |                 |                |        |             |
| G56PB                     | Pizza Oven Gas Air Deck Single Deck Bottom Power Module     | \$38,815       | 80,000 BTU  | 63(1600)       | 55(1397)        | 49-3/4(1263)   | 95     | 1000/455    |
| G56PT                     | Pizza Oven Gas Air Deck Single Deck Top Power Module        | \$38,815       | 80,000 BTU  | 63(1600)       | 71-1/2(1816)    | 49-3/4(1263)   | 95     | 1000/455    |
| G56PT/B                   | Pizza Oven Gas Air Deck Double Deck Top/Bottom Power Module | \$77,105       | 160,000 BTU | 63(1600)       | 78(1981)        | 49-3/4(1263)   | 190    | 2000/910    |

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

## Options & Accessories

| Item   | Description                                   | CDN List Price | Notes |
|--------|-----------------------------------------------|----------------|-------|
| CK4529 | Direct Connect Vent (Must specify with order) | N/C            |       |

Garland

## GPD Series Deck Ovens

### STANDARD FEATURES

- 1½" (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
- 48" (1219mm) x 36" (914mm) or 60" (1524mm) x 36" (914mm) hearth
- 8" (203mm) high oven cavity
- Heat damper system provides top to bottom heat adjustment
- ¾" NPT manifold connection - right rear and side connection
- One year limited parts and labor warranty



GPD-48-2

| Model Number | Description                                     | CDN List Price | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. (crate) | Ship Weight |
|--------------|-------------------------------------------------|----------------|-------------|----------------|-----------------|----------------|----------------|-------------|
| GPD-48       | Pizza Oven Gas Pyro Deck Single 48" Wide Hearth | \$20,600       | 96,000 BTU  | 63(1600)       | 55-11/16(1414)  | 45-1/4(1149)   | 64             | 810/368     |
| GPD-60       | Pizza Oven Gas Pyro Deck Single 60" Wide Hearth | \$25,650       | 122,000 BTU | 75(1905)       | 55-11/16(1414)  | 45-1/4(1149)   | 82             | 1000/454    |
| GPD-48-2     | Pizza Oven Gas Pyro Deck Double 48" Wide Hearth | \$40,490       | 192,000 BTU | 63(1600)       | 62-17/32(1588)  | 45-1/4(1149)   | 128            | 1600/727    |
| GPD-60-2     | Pizza Oven Gas Pyro Deck Double 60" Wide Hearth | \$50,625       | 244,000 BTU | 75(1905)       | 62-17/32(1588)  | 45-1/4(1149)   | 164            | 1975/898    |

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

## Options & Accessories

| Item     | Description                                                              | CDN List Price | Notes |
|----------|--------------------------------------------------------------------------|----------------|-------|
| CK99-014 | Direct Connect Vent (Must specify with order; w/original equipment only) | N/C            |       |

Garland

## G2000/E2000 Series Deck Ovens

### 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: 3/4" (19mm) Hearthite deck with 7" interior height
- Roast Oven: 12 gauge steel hearth deck with 12" interior height and removable intermediate shelf



Garland

## G2000 Series Deck Ovens

| Model Number      | Description                                                                     | CDN List Price  | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. (crate) | Ship Weight |
|-------------------|---------------------------------------------------------------------------------|-----------------|-------------|----------------|-----------------|----------------|----------------|-------------|
| <b>G2071</b>      | Bake Oven Gas Single<br>7" High Hearth Deck                                     | <b>\$17,250</b> | 40,000 BTU  | 55-1/4(1403)   | 50(1270)        | 38-1/4(972)    | 73             | 560/254     |
| <b>G2072 *</b>    | Bake Oven Gas Double<br>7" High Hearth Deck (2) G2071                           | <b>\$34,355</b> | 80,000 BTU  | 55-1/4(1403)   | 58-1/2(1486)    | 38-1/4(972)    | 146            | 1060/481    |
| <b>G2073 *</b>    | Bake Oven Gas Triple<br>7" High Hearth Deck (3) G2071                           | <b>\$51,480</b> | 120,000 BTU | 55-1/4(1403)   | 60(1524)        | 38-1/4(972)    | 219            | 1545/701    |
| <b>G2121</b>      | Roast Oven Gas Single<br>12" High Steel Deck                                    | <b>\$17,650</b> | 40,000 BTU  | 55-1/4(1403)   | 55(1397)        | 38-1/4(972)    | 73             | 630/286     |
| <b>G2122 *</b>    | Roast Oven Gas Double<br>12" High Steel Deck (2) G2121                          | <b>\$34,520</b> | 80,000 BTU  | 55-1/4(1403)   | 60-1/2(1537)    | 38-1/4(972)    | 146            | 1140/517    |
| <b>G2121-71 *</b> | Bake/Roast Oven Gas Stacked<br>(1) G2071 (7" Bake) and (1) G2121<br>(12" Roast) | <b>\$34,675</b> | 80,000 BTU  | 55-1/4(1403)   | 63-1/2(1613)    | 38-1/4(972)    | 219            | 1095/497    |
| <b>G2121-72 *</b> | Bake/Roast Oven Gas Stacked<br>(2) G2071 (7" Bake) and (1) G2121<br>(12" Roast) | <b>\$52,030</b> | 120,000 BTU | 55-1/4(1403)   | 65(1651)        | 38-1/4(972)    | 219            | 1615/733    |

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

Garland

## E2000 Series Deck Ovens

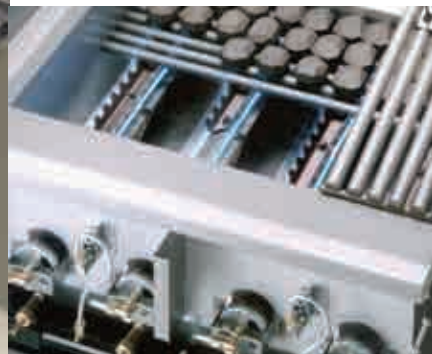
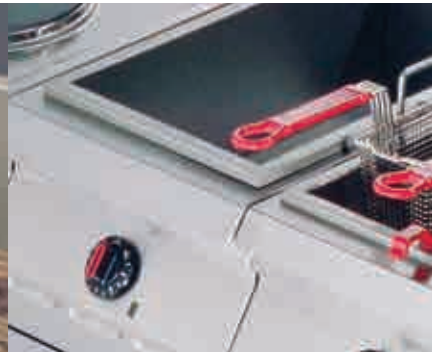
| Model Number | Description                                                             | CDN List Price | Total Input | Width: in.(mm) | Height: in.(mm) | Depth: in.(mm) | Cu.Ft. (crate) | Ship Weight |
|--------------|-------------------------------------------------------------------------|----------------|-------------|----------------|-----------------|----------------|----------------|-------------|
| E2001        | Bake Oven Electric Single 8" High Hearth Deck                           | \$18,095       | 6.2 KW      | 55-1/2(1410)   | 51(1295)        | 36(914)        | 73             | 550/249     |
| E2011 *      | Bake Oven Electric Double 8" High Hearth Deck (2) E2001                 | \$35,365       | 12.4 KW     | 55-1/2(1410)   | 66(1676)        | 36(914)        | 146            | 970/440     |
| E2111 *      | Bake Oven Electric Triple 8" High Hearth Deck (3) E2001                 | \$52,645       | 18.6 KW     | 55-1/2(1410)   | 66(1676)        | 36(914)        | 219            | 1410/640    |
| E2005        | Roast Oven Electric Single 12" High Steel Deck                          | \$19,200       | 6.2 KW      | 55-1/2(1410)   | 51(1295)        | 36(914)        | 73             | 660/299     |
| E2055 *      | Roast Oven Electric Double 12" High Steel Deck (2) E2005                | \$37,580       | 12.4 KW     | 55-1/2(1410)   | 67(1701)        | 36(914)        | 146            | 1260/572    |
| E2555 *      | Roast Oven Electric Triple 12" High Steel Deck (3) E2005                | \$55,895       | 18.6 KW     | 55-1/2(1410)   | 78(1980)        | 36(914)        | 219            | 1890/857    |
| E2015 *      | Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (1) E2005 (Roast) | \$36,150       | 12.4 KW     | 55-1/2(1410)   | 63(1600)        | 36(914)        | 146            | 1120/506    |
| E2115 *      | Bake/Roast Oven Electric Stacked (2) E2001 (Bake) and (1) E2005 (Roast) | \$52,940       | 18.6 KW     | 55-1/2(1410)   | 70(1777)        | 36(914)        | 219            | 1550/703    |
| E2155 *      | Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (2) E2005 (Roast) | \$58,830       | 18.6 KW     | 55-1/2(1410)   | 74(1782)        | 36(914)        | 219            | 1670/750    |

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

## G2000/E2000 Series Deck Ovens Options & Accessories

| Description                                    | CDN List Price | Notes                         |
|------------------------------------------------|----------------|-------------------------------|
| Steel Deck in Lieu of Hearth (Bake Ovens Only) | N/C            | Gas or Electric Models        |
| Hearth Deck in Roast Section Gas               | \$1,690        | Gas Models Only-per deck      |
| Hearth Deck in Roast Section Electric          | \$1,690        | Electric Models Only-per deck |
| Direct Connect Vent (Must specify with order)  | N/C            | Gas Models Only               |

# Counter Equipment



## Garland Gas Designer (GD) Series



GD-15F



GD-24GTH



GD-24RB

| Model Number            | Description                                                                                                                          | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|-------------------------|--------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|----------------|-------------|
| <b>HOT PLATES/FRYER</b> |                                                                                                                                      |                |             |                |             |
| GD-15F                  | Fryer 15" (381mm) wide - w/cold rolled steel frypot<br>Fat Capacity: 15lbs (7L) 100% Safety System. 1 Degree Snap Action Thermostat. | \$5,885        | 45,000 BTU  | 6              | 120/54      |
| <b>GRIDDLES</b>         |                                                                                                                                      |                |             |                |             |
| GD-15G                  | Griddle 15" (381mm) Wide.<br>1 Hi-Lo Valve Control                                                                                   | \$3,060        | 20,000 BTU  | 5              | 85/39       |
| GD-15GTH                | Griddle 15" (381mm) Wide.<br>1 Thermostat Control                                                                                    | \$3,375        | 20,000 BTU  | 5              | 85/39       |
| GD-24G                  | Griddle 24" (610mm) Wide.<br>2 Hi-Lo Valve Controls                                                                                  | \$3,205        | 40,000 BTU  | 8              | 146/66      |
| GD-24GTH                | Griddle 24" (610mm) Wide.<br>2 Thermostat Controls                                                                                   | \$3,920        | 40,000 BTU  | 8              | 146/66      |
| GD-36G                  | Griddle 36" (914mm) Wide.<br>3 Hi-Lo Valve Controls                                                                                  | \$4,120        | 60,000 BTU  | 11             | 200/91      |
| GD-36GTH                | Griddle 36" (914mm) Wide.<br>3 Thermostat Controls                                                                                   | \$5,040        | 60,000 BTU  | 11             | 200/91      |
| <b>BROILERS</b>         |                                                                                                                                      |                |             |                |             |
| GD-18RB                 | Radiant Broiler 18" (460mm) Wide.<br>2 Hi-Lo Valve Controls                                                                          | \$4,210        | 45,000 BTU  | 8              | 110/50      |
| GD-24RB                 | Radiant Broiler 24" (610mm) Wide.<br>2 Hi-Lo Valve Controls                                                                          | \$4,765        | 60,000 BTU  | 8              | 150/68      |
| GD-30RB                 | Radiant Broiler 30" (760mm) Wide.<br>3 Hi-Lo Valve Controls                                                                          | \$5,600        | 75,000 BTU  | 9              | 200/91      |
| GD-36RB                 | Radiant Broiler 36" (914mm) Wide.<br>3 Hi-Lo Valve Controls                                                                          | \$6,280        | 90,000 BTU  | 11             | 240/109     |

### STANDARD FEATURES:

- Stainless steel front and sides
- 4" (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:

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

### BROILER:

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

| Griddle Options                                                |         |
|----------------------------------------------------------------|---------|
| Entire Griddle Grooved; 15" Add Suffix "U"                     | \$3,905 |
| Entire Griddle Grooved; 24" Add Suffix "U"                     | \$6,635 |
| Entire Griddle Grooved; 36" Add Suffix "U"                     | \$9,305 |
| 24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1" | \$3,550 |
| 36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1" | \$3,550 |
| 36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2" | \$6,420 |
| Broiler Options                                                |         |
| 18" Broiler Spatter Guard                                      | \$660   |
| 24" Broiler Spatter Guard                                      | \$865   |
| 30" Broiler Spatter Guard                                      | \$1,080 |
| 36" Broiler Spatter Guard                                      | \$1,210 |
| Exterior Options (All GD Series)                               |         |
| Stainless Steel Main Back & Bottom                             | \$580   |

## Garland Gas Designer (GD) Flame Failure Models



GD-24GFF



GD-24RBFF

| Model Number    | Description                                                           | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|-----------------|-----------------------------------------------------------------------|----------------|-------------|--------|-------------|
| <b>GRIDDLES</b> |                                                                       |                |             |        |             |
| GD-15GFF        | Griddle 15" (381 mm) Wide. One Valve/Flame Failure Protection         | \$3,290        | 20,000 BTU  | 5      | 85/39       |
| GD-24GFF        | Griddle 24" (610 mm) Wide. One Valve/Flame Failure Protection         | \$3,665        | 40,000 BTU  | 8      | 146/66      |
| GD-36GFF        | Griddle 36" (914 mm) Wide. One Valve/Flame Failure Protection         | \$4,330        | 60,000 BTU  | 11     | 200/91      |
| <b>BROILERS</b> |                                                                       |                |             |        |             |
| GD-18RBFF       | Radiant Broiler 18" (460 mm) Wide. One Valve/Flame Failure Protection | \$4,825        | 45,000 BTU  | 8      | 110/50      |
| GD-24RBFF       | Radiant Broiler 24" (610 mm) Wide. One Valve/Flame Failure Protection | \$5,440        | 60,000 BTU  | 8      | 150/68      |
| GD-30RBFF       | Radiant Broiler 30" (760 mm) Wide. One Valve/Flame Failure Protection | \$6,425        | 75,000 BTU  | 9      | 200/91      |
| GD-36RBFF       | Radiant Broiler 36" (914 mm) Wide. One Valve/Flame Failure Protection | \$7,160        | 90,000 BTU  | 11     | 240/109     |

### STANDARD FEATURES:

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

### GRIDDLE:

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

### BROILER:

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

| Griddle Options                                                | CDN List Price |
|----------------------------------------------------------------|----------------|
| Entire Griddle Grooved; 15" Add Suffix "U"                     | \$3,905        |
| Entire Griddle Grooved; 24" Add Suffix "U"                     | \$6,635        |
| Entire Griddle Grooved; 36" Add Suffix "U"                     | \$9,305        |
| 24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1" | \$3,550        |
| 36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1" | \$3,550        |
| 36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2" | \$6,420        |
| Broiler Options                                                | CDN List Price |
| 18" Broiler Spatter Guard                                      | \$660          |
| 24" Broiler Spatter Guard                                      | \$865          |
| 30" Broiler Spatter Guard                                      | \$1,080        |
| 36" Broiler Spatter Guard                                      | \$1,210        |
| Exterior Options (All GD Series)                               | CDN List Price |
| Stainless Steel Main Back & Bottom                             | \$580          |

## Garland Electric Designer (ED) Series



ED-15THSE



ED-15F



ED-24G



ED-15B

| Model Number | Description                                   | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|-----------------------------------------------|----------------|-------------|--------|-------------|
| ED-15THSE    | Hot Plate 15" Wide; two 7 1/2" Solid Elements | \$2,260        | 4.0 kW      | 5      | 50/23       |
| ED-15HSE     | Hot Plate 15" Wide; two 9" Solid Elements     | \$2,260        | 5.2 kW      | 5      | 50/23       |
| ED-15F       | Fryer 15" Wide 5.3 kW                         | \$3,340        | 5.3 kW      | 5      | 50/23       |
| ED-15SF      | Super Fryer 15" Wide 8.0 kW                   | \$3,900        | 8.0 kW      | 5      | 50/23       |
| ED-30FT      | Fryer Twin 30" Wide 10.6 kW                   | \$5,965        | 10.6 kW     | 10     | 70/32       |
| ED-30SFT     | Super Fryer Twin 30" Wide 16.0 kW             | \$6,625        | 16.0 kW     | 10     | 70/32       |
| ED-15G       | Griddle 15" Wide                              | \$3,550        | 3.4 kW      | 6      | 90/41       |
| ED-24G       | Griddle 24" Wide                              | \$3,900        | 6.7 kW      | 8      | 152/69      |
| ED-36G       | Griddle 36" Wide                              | \$4,445        | 10.1 kW     | 11     | 175/80      |
| ED-15B       | Broiler 15" Wide                              | \$3,615        | 2.7 kW      | 6      | 70/32       |
| ED-30B       | Broiler 30" Wide                              | \$5,235        | 5.4 kW      | 9      | 100/45      |
| ED-42B       | Broiler 42" Wide                              | \$6,645        | 8.1 kW      | 17     | 211/96      |

### STANDARD FEATURES:

- Stainless steel front and sides
- 4" (102mm) Stainless Steel legs
- Easy clean features
- Heat-On indicator lamps

### HOT PLATE:

- 2 sealed elements, (5.2kW total)

### FRYER:

- Removable stainless steel tank, 17Lb (7.7Kg) capacity
- 5.3kW total
- Twin fryer baskets

### GRIDDLE:

- 18" (457mm) deep cooking surface
- Concealed grease drawer
- Heat-On indicator lamps
- Thermostat-controlled; one per 12" of width

### BROILER:

- 18" (457mm) deep cooking surface
- Grate lift handle
- Concealed grease drawer
- Infinite switch controlled; one per 12" of width

| Fryer Option                                                       | CDN List Price |
|--------------------------------------------------------------------|----------------|
| Large Fryer Basket (sales to be coordinated with Parts Department) | N/C            |
| Stainless Steel Bowl Cover                                         | \$710          |
| Stainless Steel Fryer Fish Plate                                   | \$985          |
| Griddle Options                                                    | CDN List Price |
| Entire Griddle Grooved; 15" Add Suffix "U"                         | \$3,905        |
| Entire Griddle Grooved; 24" Add Suffix "U"                         | \$6,635        |
| Entire Griddle Grooved; 36" Add Suffix "U"                         | \$9,305        |
| 24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"     | \$3,550        |
| 36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"     | \$3,550        |
| 36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"     | \$6,420        |
| Broiler Options                                                    | CDN List Price |
| 15" Broiler Spatter Guard                                          | \$660          |
| 30" Broiler Spatter Guard                                          | \$865          |
| 42" Broiler Spatter Guard                                          | \$960          |
| 24" Nickel Plated Shelf to fit 30" Spatter Guard                   | \$400          |
| 36" Nickel Plated Shelf to fit 42" Spatter Guard                   | \$425          |
| Exterior Options (All ED Series)                                   | CDN List Price |
| Stainless Steel Main Back and Bottom                               | \$580          |

## Designer Series Equipment Stands



Stainless steel CSD series counter equipment stand Shown with optional casters

| Item Number                                                                                                     | Description                                                 | CDN List Price (SS Finish) | Ship Weight |
|-----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------|----------------------------|-------------|
| SS-CSD-GF                                                                                                       | Stand 15" (381mm) Wide For Gas Fryer Only                   | \$1,390                    | 36/16       |
| SS-CSD-15                                                                                                       | Stand 15" (381mm) Wide (For All ED/GD Models Except GD-15F) | \$1,390                    | 36/16       |
| SS-CSD-18                                                                                                       | Stand 18" (457mm) Wide                                      | \$1,490                    | 38/17       |
| SS-CSD-24                                                                                                       | Stand 24" (610mm) Wide                                      | \$1,565                    | 42/19       |
| SS-CSD-30                                                                                                       | Stand 30" (762mm) Wide                                      | \$1,580                    | 44/20       |
| SS-CSD-36                                                                                                       | Stand 36" (914mm) Wide                                      | \$1,620                    | 48/22       |
| SS-CSD-42                                                                                                       | Stand 42" (1067mm) Wide                                     | \$1,670                    | 54/25       |
| Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets) |                                                             |                            | \$710       |

## Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



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
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6" (152mm) sections

| Model Number | Description                 | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|-----------------------------|----------------|-------------|--------|-------------|
| G18-BRL      | Broiler - 18" (457mm) Wide  | \$5,280        | 45,000 BTU  | 21     | 190/86      |
| G24-BRL      | Broiler - 24" (610mm) Wide  | \$6,065        | 60,000 BTU  | 21     | 252/114     |
| G30-BRL      | Broiler - 30" (762mm) Wide  | \$7,050        | 75,000 BTU  | 29     | 265/120     |
| G36-BRL      | Broiler - 36" (914mm) Wide  | \$7,855        | 90,000 BTU  | 29     | 330/150     |
| G48-BRL      | Broiler - 48" (1219mm) Wide | \$11,660       | 120,000 BTU | 37     | 375/170     |

| Broiler Options & Accessories                                                                                 |                                | CDN List Price |
|---------------------------------------------------------------------------------------------------------------|--------------------------------|----------------|
| 18" (457mm) Stainless Steel Spatterguard                                                                      |                                | \$765          |
| 24" (610mm) Stainless Steel Spatterguard                                                                      |                                | \$825          |
| 30" (762mm) Stainless Steel Spatterguard                                                                      |                                | \$880          |
| 36" (914mm) Stainless Steel Spatterguard                                                                      |                                | \$1,080        |
| 48" (1219mm) Stainless Steel Spatterguard                                                                     |                                | \$1,080        |
| 18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$350          |
| 24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$440          |
| 30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$440          |
| 36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$455          |
| Stainless steel back for 18" (457mm) Broiler                                                                  |                                | \$740          |
| Stainless steel back for 24" (610mm) Broiler                                                                  |                                | \$800          |
| Stainless steel back for 30" (762mm) Broiler                                                                  |                                | \$920          |
| Stainless steel back for 36" (914mm) Broiler                                                                  |                                | \$1,080        |
| Stainless steel back for 48" (1219mm) Broiler                                                                 |                                | \$1,125        |
| Stainless steel back for 18" (457mm) back guard                                                               |                                | \$685          |
| Stainless steel back for 24" (610mm) back guard                                                               |                                | \$795          |
| Stainless steel back for 30" (762mm) back guard                                                               |                                | \$920          |
| Stainless steel back for 36" (914mm) back guard                                                               |                                | \$1,035        |
| Stainless steel back for 48" (1219mm) back guard                                                              |                                | \$1,125        |
| <b>Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round &amp; 1/2 diamond racks).</b> |                                |                |
| DIA-18                                                                                                        | Set of 3 racks for 18" Broiler | \$535          |
| DIA-24                                                                                                        | Set of 4 racks for 24" Broiler | \$710          |
| DIA-30                                                                                                        | Set of 5 racks for 30" Broiler | \$850          |
| DIA-36                                                                                                        | Set of 6 racks for 36" Broiler | \$1,005        |
| DIA-48                                                                                                        | Set of 8 racks for 48" Broiler | \$1,145        |

## Stainless Steel Stands & Cabinets

| Model Number                                                                                                    | Description             | CDN List Price | Cu. Ft. | Ship Wt. | Model Number | Description                 | CDN List Price | Cu. Ft. | Ship Wt. |  |
|-----------------------------------------------------------------------------------------------------------------|-------------------------|----------------|---------|----------|--------------|-----------------------------|----------------|---------|----------|--|
| G18-BRL-STD                                                                                                     | Stand 18" (456mm) Wide  | \$975          | 5       | 30/14    | G18-BRL-CAB  | Cabinet - 18" (457mm) Wide  | \$1,830        | 15      | 40       |  |
| G24-BRL-STD                                                                                                     | Stand 24" (610mm) Wide  | \$1,015        | 5       | 40/18    | G24-BRL-CAB  | Cabinet - 24" (610mm) Wide  | \$2,240        | 15      | 40       |  |
| G30-BRL-STD                                                                                                     | Stand 30" (762mm) Wide  | \$1,050        | 5       | 50/23    | G30-BRL-CAB  | Cabinet - 30" (762mm) Wide  | \$2,495        | 22      | 50       |  |
| G36-BRL-STD                                                                                                     | Stand 36" (914mm) Wide  | \$1,060        | 5       | 60/27    | G36-BRL-CAB  | Cabinet - 36" (914mm) Wide  | \$2,680        | 22      | 50       |  |
| G48-BRL-STD                                                                                                     | Stand 48" (1219mm) Wide | \$1,080        | 5       | 70/32    | G48-BRL-CAB  | Cabinet - 48" (1219mm) Wide | \$2,890        | 37      | 75       |  |
| Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets) |                         |                |         |          |              |                             | \$710          |         |          |  |

## Garland & US Range Heavy-Duty Counter Equipment

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back
- 3-1/2" deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4" gas regulator with "T" connector for straight-rear or flush-mount connections.
- 4" (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



### 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 12" of width
- 1" thick polished steel plate
- 23" griddle surface depth
- 4" deep front grease trough
- Piezo pilot igniters
- One Hi-Lo valve control, OR
- One snap-action thermostat control, (200°-525°F), per burner

**NOTE: CHROME AND GROOVED GRIDDLE SURFACE OPTIONS REQUIRE EXTENDED LEAD TIMES.**

| Model Number                                      |             | Description              | CDN List Price       | Total Input (Natural Gas) | Cu.Ft. (crate)               | Ship Weight |
|---------------------------------------------------|-------------|--------------------------|----------------------|---------------------------|------------------------------|-------------|
| Garland                                           | US Range    |                          |                      |                           |                              |             |
| <b>HOT PLATES</b>                                 |             |                          |                      |                           |                              |             |
| GTOG12-2                                          | UTOG12-2    | Hotplate (2) Open Burner | \$1,780              | 60,000 BTU                | 21                           | 73/33       |
| GTOG24-4                                          | UTOG24-4    | Hotplate (4) Open Burner | \$2,765              | 120,000 BTU               | 21                           | 135/61      |
| GTOG36-6                                          | UTOG36-6    | Hotplate (6) Open Burner | \$3,840              | 180,000 BTU               | 29                           | 191/87      |
| GTOG48-8                                          | UTOG48-8    | Hotplate (8) Open Burner | \$4,715              | 240,000 BTU               | 38                           | 247/112     |
| <b>STEP-UP HOT PLATES</b>                         |             |                          |                      |                           |                              |             |
| GTOG24-SU4                                        | UTOG24-SU4  | Step-up (4) Open Burner  | \$4,245              | 120,000 BTU               | 21                           | 135/61      |
| GTOG36-SU6                                        | UTOG36-SU6  | Step-up (6) Open Burner  | \$5,745              | 180,000 BTU               | 29                           | 191/87      |
| GTOG48-SU8                                        | UTOG48-SU8  | Step-up (8) Open Burner  | \$7,225              | 240,000 BTU               | 38                           | 247/112     |
| <b>VALVE-CONTROLLED GRIDDLES</b>                  |             |                          |                      |                           |                              |             |
| GTGG24-G24M                                       | UTGG24-G24  | 24" Valve griddle        | \$3,470              | 54,000 BTU                | 21                           | 280/127     |
| GTGG36-G36M                                       | UTGG36-G36  | 36" Valve griddle        | \$4,570              | 81,000 BTU                | 29                           | 395/180     |
| GTGG48-G48M                                       | UTGG48-G48  | 48" Valve griddle        | \$5,665              | 108,000 BTU               | 37                           | 585/266     |
| GTGG60-G60M                                       | UTGG60-G60  | 60" Valve griddle        | \$6,865              | 135,000 BTU               | 43                           | 688/313     |
| GTGG72-G72M                                       | UTGG72-G72  | 72" Valve griddle        | \$8,475              | 162,000 BTU               | 51                           | 790/359     |
| <b>SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES</b> |             |                          |                      |                           |                              |             |
| GTGG24-GT24M                                      | UTGG24-GT24 | 24" Snap-action griddle  | \$4,475              | 56,000 BTU                | 21                           | 290/132     |
| GTGG36-GT36M                                      | UTGG36-GT36 | 36" Snap-action griddle  | \$6,095              | 84,000 BTU                | 29                           | 405/184     |
| GTGG48-GT48M                                      | UTGG48-GT48 | 48" Snap-action griddle  | \$9,110              | 112,000 BTU               | 37                           | 595/270     |
| GTGG60-GT60M                                      | UTGG60-GT60 | 60" Snap-action griddle  | \$11,035             | 140,000 BTU               | 43                           | 705/320     |
| GTGG72-GT72M                                      | UTGG72-GT72 | 72" Snap-action griddle  | \$11,850             | 168,000 BTU               | 51                           | 810/368     |
| <b>Chrome Griddle Plate*</b>                      |             |                          | <b>Add to Price</b>  |                           |                              |             |
| 24" Chrome Griddle Plate                          |             |                          | \$4,600              |                           |                              |             |
| 36" Chrome Griddle Plate                          |             |                          | \$5,530              |                           |                              |             |
| 48" Chrome Griddle Plate                          |             |                          | \$6,905              |                           |                              |             |
| 60" Chrome Griddle Plate                          |             |                          | \$8,295              |                           |                              |             |
| 72" Chrome Griddle Plate                          |             |                          | \$10,095             |                           |                              |             |
| <b>Grooved Griddle Plate*</b>                     |             |                          | <b>Fully Grooved</b> |                           | <b>1/2- Grooved Lt or Rt</b> |             |
| 24" Grooved Griddle Plate                         |             |                          | \$2,700              |                           | \$1,690                      |             |
| 36" Grooved Griddle Plate                         |             |                          | \$3,495              |                           | \$2,480                      |             |
| 48" Grooved Griddle Plate                         |             |                          | \$4,840              |                           | \$3,325                      |             |
| 60" Grooved Griddle Plate                         |             |                          | \$5,675              |                           | \$4,170                      |             |
| 72" Grooved Griddle Plate                         |             |                          | \$6,540              |                           | \$5,170                      |             |

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

## Garland & US Range Heavy-Duty Counter Equipment

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back
- 3-1/2" deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4" gas regulator with "T" connector for straight-rear or flush-mount connections.
- 4" (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



### RADIANT CHAR-BROILERS:

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



### CERAMIC BRIQUETTE CHAR-BROILERS:

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

| Model Number                                                          |             | Description      | CDN List Price | Total Input (Natural Gas) | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------|-------------|------------------|----------------|---------------------------|----------------|-------------|
| Garland                                                               | US Range    |                  |                |                           |                |             |
| <b>CHAR-BROILERS w/CAST IRON RADIANTS &amp; ADJUSTABLE GRATES</b>     |             |                  |                |                           |                |             |
| GTBG24-AR24                                                           | UTBG24-AR24 | 24" Wide Broiler | \$5,260        | 72,000 BTU                | 21             | 283/129     |
| GTBG36-AR36                                                           | UTBG36-AR36 | 36" Wide Broiler | \$6,340        | 108,000 BTU               | 29             | 391/178     |
| GTBG48-AR48                                                           | UTBG48-AR48 | 48" Wide Broiler | \$7,975        | 144,000 BTU               | 38             | 514/283     |
| GTBG60-AR60                                                           | UTBG60-AR60 | 60" Wide Broiler | \$9,640        | 180,000 BTU               | 43             | 635/288     |
| <b>CHAR-BROILERS w/CAST IRON RADIANTS &amp; NON-ADJUSTABLE GRATES</b> |             |                  |                |                           |                |             |
| GTBG24-NR24                                                           | UTBG24-NR24 | 24" Wide Broiler | \$4,705        | 72,000 BTU                | 21             | 283/129     |
| GTBG36-NR36                                                           | UTBG36-NR36 | 36" Wide Broiler | \$4,975        | 108,000 BTU               | 29             | 391/178     |
| GTBG48-NR48                                                           | UTBG48-NR48 | 48" Wide Broiler | \$7,045        | 144,000 BTU               | 38             | 505/230     |
| GTBG60-NR60                                                           | UTBG60-NR60 | 60" Wide Broiler | \$9,150        | 180,000 BTU               | 43             | 620/282     |
| GTBG72-NR72                                                           | UTBG72-NR72 | 72" Wide Broiler | \$13,210       | 216,000 BTU               | 47             | 690/313     |
| <b>CHAR-BROILERS w/CERAMIC BRIQUETTE &amp; ADJUSTABLE GRATES</b>      |             |                  |                |                           |                |             |
| GTBG24-AB24                                                           | UTBG24-AB24 | 24" Wide Broiler | \$5,815        | 60,000 BTU                | 21             | 283/129     |
| GTBG36-AB36                                                           | UTBG36-AB36 | 36" Wide Broiler | \$7,340        | 90,000 BTU                | 29             | 391/178     |
| GTBG48-AB48                                                           | UTBG48-AB48 | 48" Wide Broiler | \$9,840        | 120,000 BTU               | 38             | 514/283     |
| GTBG60-AB60                                                           | UTBG60-AB60 | 60" Wide Broiler | \$11,405       | 155,000 BTU               | 43             | 635/288     |

| Broiler Options                                                                                                      | Add to Price |
|----------------------------------------------------------------------------------------------------------------------|--------------|
| 3-Sided Spatter-Guard for 24" Broiler                                                                                | \$645        |
| 3-Sided Spatter-Guard for 36" Broiler                                                                                | \$765        |
| 3-Sided Spatter-Guard for 48" Broiler                                                                                | \$1,105      |
| 3-Sided Spatter-Guard for 60" Broiler                                                                                | \$1,305      |
| Nickel Plated Wire Holding Shelf for 24" Spatter-Guard                                                               | \$265        |
| Nickel Plated Wire Holding Shelf for 36" Spatter-Guard                                                               | \$310        |
| Nickel Plated Wire Holding Shelf for 48" Spatter-Guard                                                               | \$400        |
| Fajita Plate Rack Holder (9" wide - replaces 3 standard grate sections)                                              | \$265        |
| Broiler Grate Cleaning Tool                                                                                          | \$265        |
| <b>Cast Iron broiler fish grate options in lieu of standard cast iron cooking racks (at time of Sale of Broiler)</b> |              |
| For 24" wide models                                                                                                  | \$645        |
| For 36" wide models                                                                                                  | \$750        |
| For 48" wide models                                                                                                  | \$860        |
| For 60" wide models                                                                                                  | \$960        |
| For 72" wide models                                                                                                  | \$1,065      |

## Equipment Stands for Heavy-Duty Counter Equipment

### STANDARD FEATURES:

- Stainless steel 2" tube construction
- Solid top surface
- Stands are designed to be used for counter models with legs.

| Part No. | Description                                                         | CDN List Price | Cu.Ft. (crate) | Ship Weight |
|----------|---------------------------------------------------------------------|----------------|----------------|-------------|
| A4528796 | For All 24" Wide Models - w/swivel casters (front locking/rear-non) | \$1,290        | 12             | 50/23       |
| A4528351 | For All 36" Wide Models - w/swivel casters (front locking/rear-non) | \$1,640        | 16             | 60/27       |
| A4528798 | For All 48" Wide Models - w/swivel casters (front locking/rear-non) | \$1,850        | 21             | 68/31       |
| A4528800 | For All 60" Wide Models - w/swivel casters (front locking/rear-non) | \$2,290        | 25             | 77/35       |
| A4528802 | For All 72" Wide Models - w/swivel casters (front locking/rear-non) | \$2,755        | 30             | 100/45      |
| A4528797 | For All 24" Wide Models - w/adjustable feet                         | \$1,290        | 12             | 50/23       |
| A4528795 | For All 36" Wide Models - w/adjustable feet                         | \$1,640        | 16             | 60/27       |
| A4528799 | For All 48" Wide Models - w/adjustable feet                         | \$1,850        | 21             | 68/31       |
| A4528801 | For All 60" Wide Models - w/adjustable feet                         | \$2,290        | 25             | 77/35       |
| A4528803 | For All 72" Wide Models - w/adjustable feet                         | \$2,755        | 30             | 100/45      |

## 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 12" Wide Models                                                                                                                                                                              | \$400        |
| Stainless Steel Skirt for All 24" Wide Models                                                                                                                                                                              | \$515        |
| Stainless Steel Skirt for All 36" Wide Models                                                                                                                                                                              | \$615        |
| Stainless Steel Skirt for All 48" Wide Models                                                                                                                                                                              | \$740        |
| Stainless Steel Skirt for All 60" Wide Models                                                                                                                                                                              | \$855        |
| Stainless Steel Skirt for All 72" Wide Models                                                                                                                                                                              | \$975        |
| <b>Upgrade Standing Pilots to Spark Ignition</b>                                                                                                                                                                           |              |
| Electric Spark Ignition System on 24" Wide Griddle**                                                                                                                                                                       | \$400        |
| Electric Spark Ignition System on 36" Wide Griddle**                                                                                                                                                                       | \$610        |
| Electric Spark Ignition System on 48" Wide Griddle**                                                                                                                                                                       | \$730        |
| Electric Spark Ignition System on 60" Wide Griddle**                                                                                                                                                                       | \$970        |
| Electric Spark Ignition System on 72" Wide Griddle**                                                                                                                                                                       | \$1,180      |
| <b>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)</b> |              |
| For 12" wide model                                                                                                                                                                                                         | \$710        |
| For 24" wide model                                                                                                                                                                                                         | \$780        |
| For 36" wide model                                                                                                                                                                                                         | \$865        |
| For 48" wide model                                                                                                                                                                                                         | \$960        |
| For 60" wide model                                                                                                                                                                                                         | \$1,050      |
| For 72" wide model                                                                                                                                                                                                         | \$1,125      |

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

## 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
- 3/4" gas regulator

| Model Number             | Description      | CDN List Price | Total Input                    | Cu.Ft. (crate) | Ship Weight |
|--------------------------|------------------|----------------|--------------------------------|----------------|-------------|
| IRCMA-24                 | 24" Cheesemelter | \$4,690        | 20,000 BTU                     | 9              | 110/50      |
| IRCMA-36                 | 36" Cheesemelter | \$6,470        | 30,000 BTU                     | 13             | 158/72      |
| IRCMA-48                 | 48" Cheesemelter | \$8,135        | 40,000 BTU                     | 17             | 211/96      |
| IRCMA-60                 | 60" Cheesemelter | \$9,565        | 50,000 BTU                     | 21             | 281/127     |
| IRCMA-72                 | 72" Cheesemelter | \$11,050       | 60,000 BTU                     | 25             | 310/141     |
| Wall Mount Kit for IRCMA |                  | \$905          | (with original equipment only) |                |             |

## Garland E24 Heavy Duty Electric Griddles & Fryers



E24-36G

**GRIDDLES:**

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

| Griddle Model                                                                                                                               | Description                       | CDN List Price | Total Input | Cu.Ft. (crate)                                           | Ship Weight |
|---------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|----------------|-------------|----------------------------------------------------------|-------------|
| E24-24G                                                                                                                                     | Griddle w/ 2 Thermostats 24" Wide | \$6,705        | 8.0 kW      | 16                                                       | 200/91      |
| E24-36G                                                                                                                                     | Griddle w/ 3 Thermostats 36" Wide | \$8,695        | 12.0 kW     | 22                                                       | 300/136     |
| E24-48G                                                                                                                                     | Griddle w/ 4 Thermostats 48" Wide | \$12,190       | 16.0 kW     | 37                                                       | 400/181     |
| E24-60G                                                                                                                                     | Griddle w/ 5 Thermostats 60" Wide | \$15,725       | 20.0 kW     | 43                                                       | 500/227     |
| E24-72G                                                                                                                                     | Griddle w/ 6 Thermostats 72" Wide | \$17,780       | 24.0 kW     | 51                                                       | 600/272     |
| Griddle Options                                                                                                                             |                                   |                |             | CDN List Price                                           |             |
| Grooved Griddle Option - Add per 12" Section. Specify L or R<br>Note: For models 48" to 72" please contact factory for extended lead times. |                                   |                |             | \$1,110                                                  |             |
| Stainless Steel Main Back - 24" (610mm) to 48" (1219mm)                                                                                     |                                   |                |             | \$445                                                    |             |
| Stainless Steel Main back - 60" (1524mm) to 72" (1829mm)                                                                                    |                                   |                |             | \$520                                                    |             |
| 460 Volt for E24-24G Add                                                                                                                    |                                   |                |             | \$1,510                                                  |             |
| 460 Volt for E24-36G Add                                                                                                                    |                                   |                |             | \$2,235                                                  |             |
| 460 Volt for E24-48G Add                                                                                                                    |                                   |                |             | \$2,640                                                  |             |
| 460 Volt for E24-60G Add                                                                                                                    |                                   |                |             | \$3,220                                                  |             |
| 460 Volt for E24-72G Add                                                                                                                    |                                   |                |             | \$4,015                                                  |             |
| 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)                                                                                                            |                                   |                |             |                                                          |             |



E24-31F

**FRYER:**

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

| Fryer Model                                      | Description                | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------------------------------------------|----------------------------|----------------|-------------|----------------|-------------|
| E24-31F                                          | 12 kW Fryer 18" Wide       | \$8,730        | 12 kW       | 9              | 90/41       |
| E24-31SF                                         | 16 kW Super Fryer 18" Wide | \$9,485        | 16 kW       | 9              | 90/41       |
| Fryer Options                                    |                            |                |             | CDN List Price |             |
| Fish Plate - Stainless Steel                     |                            |                |             | \$450          |             |
| Large Single Basket in lieu of std. twin baskets |                            |                |             | N/C            |             |
| Additional Tank (specify with or w/o drain)      |                            |                |             | \$1,070        |             |
| Stainless Steel Fryer Tank Cover                 |                            |                |             | \$510          |             |
| Stainless Steel Fryer Main Back                  |                            |                |             | \$420          |             |
| 460 Volt E24-31F                                 |                            |                |             | \$1,535        |             |
| 460 Volt E24-31SF                                |                            |                |             | \$1,610        |             |

## Equipment Stands for Garland E24 Series



Stainless steel CS24 series counter equipment stand  
 Shown with optional casters

| Model Number | Description                              | CDN List Price (SS Finish) | Cu.Ft. (crate) | Ship Weight |
|--------------|------------------------------------------|----------------------------|----------------|-------------|
| SS-CS24-18   | Stand 18" (457mm) Wide for E24-31F/SF    | \$2,075                    | 5              | 38/17       |
| SS-CS24-24   | Stand 24" (610mm) Wide                   | \$2,270                    | 6              | 42/19       |
| SS-CS24-36   | Stand 36" (914mm) Wide                   | \$2,390                    | 6              | 48/22       |
| SS-CS24-48   | Stand 48" (1219mm) Wide                  | \$2,480                    | 7              | 54/25       |
| SS-CS24-60   | Stand 60" (1524mm) Wide (no shelf incl.) | \$2,670                    | 8              | 60/27       |
| SS-CS24-72   | Stand 72" (1829mm) Wide (no shelf incl.) | \$2,850                    | 9              | 66/30       |
|              | Swivel Casters; Set of 4 w/Front Brakes  | \$710                      |                |             |

## Garland E22 Series Electric Teppan Yaki Electric Griddles



E22-36-48GMX

### STANDARD FEATURES:

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

| Model Number | Description                             | CDN List Price | Total Input | Ship Weight |
|--------------|-----------------------------------------|----------------|-------------|-------------|
| E22-36-36GMX | Teppan Yaki Griddle; 36" x 26 3/4"      | \$5,790        | 6.7 kW      | 330/150     |
| E22-36-45GMX | Teppan Yaki Griddle; 45" x 26 3/4"      | \$5,960        | 6.7 kW      | 340/154     |
| E22-36-48GMX | Teppan Yaki Griddle; 47 5/8" x 24 1/16" | \$6,015        | 6.7 kW      | 350/159     |
| E22-36-56GMX | Teppan Yaki Griddle; 56 3/16" x 26 3/4" | \$6,220        | 6.7 kW      | 385/175     |
| E22-36-60GMX | Teppan Yaki Griddle; 59 5/8" x 24 1/16" | \$6,370        | 6.7 kW      | 385/175     |
| E22-36-72GMX | Teppan Yaki Griddle; 71 5/8" x 24 1/16" | \$6,840        | 6.7 kW      | 400/182     |

| Griddle Options                               | CDN List Price |
|-----------------------------------------------|----------------|
| Stainless Steel Main Back                     | \$385          |
| Flanged Griddle Edge Option for E22-36-36GMX  | \$555          |
| Flanged Griddle Edge Option for E22-36-45GMX  | \$565          |
| Flanged Griddle Edge Option for E22-36-48GMX  | \$580          |
| Flanged Griddle Edge Option for E22-36-56 GMX | \$710          |
| Flanged Griddle Edge Option for E22-36-60GMX  | \$725          |
| Flanged Griddle Edge Option for E22-36-72GMX  | \$870          |

## Garland Master Series Production Griddles



CG-48R  
 Shown mounted on SCG-48SSC Stand

### 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 12" heat zone
- Stainless Steel sides
- Stainless steel front panel
- Stainless steel backguard
- Stainless steel grease trough
- Stainless steel side griddle splashguards
- Stainless steel 6" deep, sloped grease drawers with integral grease baffles
- 6" stainless steel adjustable legs
- Nickel-plated thermostat guards
- 8" high backsplash
- Contoured grease chute opening

### GAS MODELS:

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

### ELECTRIC MODELS:

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

| Model Number                                                                                                                              | Description                       | CDN List Price | Total Input | Cu.Ft. (crate)        | Ship Weight |
|-------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|----------------|-------------|-----------------------|-------------|
| <b>Master CG Series Gas Rear Drain Griddles</b>                                                                                           |                                   |                |             |                       |             |
| CG-24R                                                                                                                                    | Griddle 24" (610mm) Wide          | \$15,240       | 60,000 BTU  | 27                    | 355/152     |
| CG-36R                                                                                                                                    | Griddle 36" (914mm) Wide          | \$18,490       | 90,000 BTU  | 30                    | 485/220     |
| CG-48R                                                                                                                                    | Griddle 48" (1219mm) Wide         | \$24,265       | 120,000 BTU | 50                    | 625/284     |
| CG-60R                                                                                                                                    | Griddle 60" (1524mm) Wide         | \$26,060       | 150,000 BTU | 61                    | 765/348     |
| CG-72R                                                                                                                                    | Griddle 72" (1829mm) Wide         | \$32,780       | 180,000 BTU | 73                    | 905/411     |
| <b>Master CG Series Gas Front Drain Griddles</b>                                                                                          |                                   |                |             |                       |             |
| CG-48F                                                                                                                                    | Griddle 48" (1219mm) Wide         | \$24,630       | 120,000 BTU | 50                    | 625/284     |
| CG-60F                                                                                                                                    | Griddle 60" (1524mm) Wide         | \$26,420       | 150,000 BTU | 61                    | 765/348     |
| CG-72F                                                                                                                                    | Griddle 72" (1829mm) Wide         | \$33,145       | 180,000 BTU | 73                    | 905/411     |
| <b>Master ECG Series Electric Griddles</b>                                                                                                |                                   |                |             |                       |             |
| ECG-36R                                                                                                                                   | Griddle 36" (914mm) Wide          | \$20,295       | 12.90 kW    | 38                    | 400/181     |
| ECG-48R                                                                                                                                   | Griddle 48" (1219mm) Wide         | \$26,125       | 17.20 kW    | 50                    | 500/227     |
| ECG-60R                                                                                                                                   | Griddle 60" (1524mm) Wide         | \$31,345       | 21.5 kW     | 61                    | 600/273     |
| ECG-72R                                                                                                                                   | Griddle 72" (1829mm) Wide         | \$34,880       | 25.80 kW    | 73                    | 700/318     |
| <b>Stands for Master CG &amp; ECG</b>                                                                                                     |                                   |                |             |                       |             |
| SCG-24SS                                                                                                                                  | Stand 24" (610mm) Wide            | \$850          |             | 21                    | 75/34       |
| SCG-36SS                                                                                                                                  | Stand 36" (914mm) Wide            | \$1,055        |             | 29                    | 85/43       |
| SCG-48SS                                                                                                                                  | Stand 48" (1219mm) Wide           | \$1,660        |             | 40                    | 115/52      |
| SCG-60SS                                                                                                                                  | Stand 60" (1524mm) Wide           | \$1,855        |             | 40                    | 140/64      |
| SCG-72SS                                                                                                                                  | Stand 72" (1829mm) Wide           | \$2,260        |             | 40                    | 170/77      |
| <b>Stands with Casters for Master CG &amp; ECG</b>                                                                                        |                                   |                |             |                       |             |
| SCG-24SSC                                                                                                                                 | Stand 24" (610mm) Wide w/Casters  | \$1,955        |             | 21                    | 80/36       |
| SCG-36SSC                                                                                                                                 | Stand 36" (914mm) Wide w/Casters  | \$2,195        |             | 29                    | 100/45      |
| SCG-48SSC                                                                                                                                 | Stand 48" (1219mm) Wide w/Casters | \$2,615        |             | 40                    | 120/55      |
| SCG-60SSC                                                                                                                                 | Stand 60" (1524mm) Wide w/Casters | \$2,955        |             | 40                    | 145/66      |
| SCG-72SSC                                                                                                                                 | Stand 72" (1829mm) Wide w/Casters | \$3,380        |             | 40                    | 175/80      |
| <b>Griddle Options</b>                                                                                                                    |                                   |                |             | <b>CDN List Price</b> |             |
| Protective Shield for Controls - 24" Wide Models                                                                                          |                                   |                |             | \$235                 |             |
| Protective Shield for Controls - 36" Wide Models                                                                                          |                                   |                |             | \$240                 |             |
| Protective Shield for Controls - 48" Wide Models                                                                                          |                                   |                |             | \$265                 |             |
| Protective Shield for Controls - 60" Wide Models                                                                                          |                                   |                |             | \$295                 |             |
| Protective Shield for Controls - 72" Wide Models                                                                                          |                                   |                |             | \$325                 |             |
| Deep Grease Drawer (10 1/2"). Only available for rear drain models.                                                                       |                                   |                |             | N/C                   |             |
| Low-Profile Option for CG-xxR (Rear Drain) and CG-xxF (Front Drain) Gas Griddles: 4" SS Legs (instead of std. 6") & Shallow Grease Drawer |                                   |                |             | N/C                   |             |
| 3/4" x 36" Quick Disconnect Gas Hose w/Restraining Device                                                                                 |                                   |                |             | \$1,450               |             |

# GARLAND®



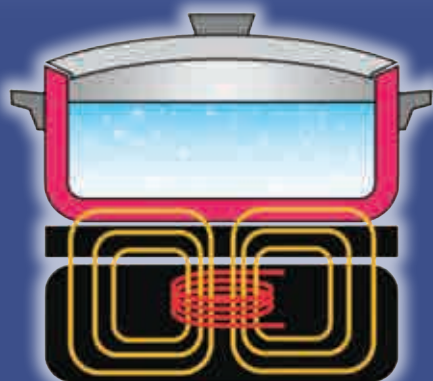
## Induction Technology: Intelligent thinking in and out of the box

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 non-stick 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™ - *New*

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 chasis design and long life components
- 2-year parts and labour 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!

Contact a Garland Specialist at: (888) 442-7526 Visit [www.GarlandCanada.ca](http://www.GarlandCanada.ca)

## Garland INSTINCT Induction

| Model Number                                     | Model             | CDN List Price  | Power              | Voltage  | Amps | Phase | Dimensions in. (mm) w x d x h        | Ceramic Top in. (mm) w x d |
|--------------------------------------------------|-------------------|-----------------|--------------------|----------|------|-------|--------------------------------------|----------------------------|
| <b>Table Top Flat Baby Hob - RTCSmp</b>          |                   |                 |                    |          |      |       |                                      |                            |
| 99560101                                         | <b>BHBA1500</b>   | <b>\$2,285</b>  | 1.5 kW             | 120V     | 12A  | 1AC   | 12.6 x 14.9 x 4.2<br>320 x 380 x 107 | 10.2 x 10.2<br>260 x 260   |
| 99560103                                         | <b>BHBA2500</b>   | <b>\$2,790</b>  | 2.5 kW             | 208V     | 13A  | 1AC   | 12.6 x 14.9 x 4.2<br>320 x 380 x 107 | 10.2 x 10.2<br>260 x 260   |
| 99560109                                         | <b>BHBA3500</b>   | <b>\$3,855</b>  | 3.5 kW             | 208V     | 17A  | 1AC   | 12.6 x 14.9 x 4.2<br>320 x 380 x 107 | 10.2 x 10.2<br>260 x 260   |
| <b>INSTINCT Table Top Flat Hob - RTCSmp</b>      |                   |                 |                    |          |      |       |                                      |                            |
| 99560029                                         | <b>GIIC-SH3.5</b> | <b>\$4,000</b>  | 3.5kW              | 208-240V | 17A  | 1AC   | 14.9 x 18.1 x 5.5<br>380 x 460 x 140 | 14.6 x 13.7<br>372 x 349   |
| 99560027                                         | <b>GIIC-SH5.0</b> | <b>\$4,620</b>  | 5kW                | 208-240V | 14A  | 3AC   | 14.9 x 18.1 x 5.5<br>380 x 460 x 140 | 14.6 x 13.7<br>372 x 349   |
| 99560028                                         | <b>GIIC-SH5.0</b> | <b>\$4,620</b>  | 5kW                | 380/440V | 14A  | 3AC   | 14.9 x 18.1 x 5.5<br>380 x 460 x 140 | 14.6 x 13.7<br>372 x 349   |
| <b>INSTINCT Table Top Flat Dual Hob - RTCSmp</b> |                   |                 |                    |          |      |       |                                      |                            |
| 99560214                                         | <b>GIIC-DH7.0</b> | <b>\$7,965</b>  | 7kW<br>(2 x 3.5kW) | 208-240V | 20A  | 3AC   | 14.9 x 28.3 x 5.5<br>380 x 720 x 140 | 14.6 x 23.9<br>372 x 609   |
| 99560215                                         | <b>GIIC-DH10</b>  | <b>\$9,005</b>  | 10kW<br>(2 x 5kW)  | 208-240V | 28A  | 3AC   | 14.9 x 28.3 x 5.5<br>380 x 720 x 140 | 14.6 x 23.9<br>372 x 609   |
| 99560217                                         | <b>GIIC-DH10</b>  | <b>\$9,005</b>  | 10kW<br>(2 x 5kW)  | 380/440V | 28A  | 3AC   | 14.9 x 28.3 x 5.5<br>380 x 720 x 140 | 14.6 x 23.9<br>372 x 609   |
| <b>INSTINCT Table Top Wok - RTCSmp</b>           |                   |                 |                    |          |      |       |                                      |                            |
| 99570019                                         | <b>GIIC-SW3.5</b> | <b>\$4,560</b>  | 3.5kW              | 208-240V | 17A  | 1AC   | 14.9 x 18.6 x 7.8<br>380 x 473 x 200 | 11.8<br>Cuvette Ø 300      |
| 99570014                                         | <b>GIIC-SW5.0</b> | <b>\$5,280</b>  | 5kW                | 208-240V | 14A  | 3AC   | 14.9 x 18.6 x 7.8<br>380 x 473 x 200 | 11.8<br>Cuvette Ø 300      |
| 99570015                                         | <b>GIIC-SW5.0</b> | <b>\$5,280</b>  | 5kW                | 380/440V | 14A  | 3AC   | 14.9 x 18.6 x 7.8<br>380 x 473 x 200 | 11.8<br>Cuvette Ø 300      |
| <b>INSTINCT Table Top Griddle - RTCSmp</b>       |                   |                 |                    |          |      |       |                                      |                            |
| 99650038                                         | <b>GIIC-SG3.5</b> | <b>\$9,810</b>  | 3.5kW              | 208-240V | 17A  | 1AC   | 20.9 x 19.4 x 7.8<br>531 x 493 x 198 | 19.4 x 13.8<br>493 x 352   |
| 99650034                                         | <b>GIIC-SG5.0</b> | <b>\$10,200</b> | 5kW                | 208-240V | 14A  | 3AC   | 20.9 x 19.4 x 7.8<br>531 x 493 x 198 | 19.4 x 13.8<br>493 x 352   |
| 99650035                                         | <b>GIIC-SG5.0</b> | <b>\$10,200</b> | 5kW                | 380/440V | 14A  | 3AC   | 20.9 x 19.4 x 7.8<br>531 x 493 x 198 | 19.4 x 13.8<br>493 x 352   |
| <b>INSTINCT Table Top Dual Griddle - RTCSmp</b>  |                   |                 |                    |          |      |       |                                      |                            |
| 99650039                                         | <b>GIIC-DG7.0</b> | <b>\$15,765</b> | 7kW<br>(2 x 3.5kW) | 208-240V | 20A  | 3AC   | 25.8 x 28.2 x 7.8<br>656 x 717 x 198 | 24.3 x 22.7<br>618 x 577   |
| 99650040                                         | <b>GIIC-DG10</b>  | <b>\$16,100</b> | 10kW<br>(2 x 5kW)  | 208-240V | 28A  | 3AC   | 25.8 x 28.2 x 7.8<br>656 x 717 x 198 | 24.3 x 22.7<br>618 x 577   |
| 99650041                                         | <b>GIIC-DG10</b>  | <b>\$16,100</b> | 10kW<br>(2 x 5kW)  | 380/440V | 28A  | 3AC   | 25.8 x 28.2 x 7.8<br>656 x 717 x 198 | 24.3 x 22.7<br>618 x 577   |



# Garland Induction Built-In Line

The trend towards a guest-oriented approach is unstoppable. Various business concepts today go for built-in appliances. Built-In Line represents the ideal solution: five models with Ceran flat tops and three models with Ceran wok bowls give you optimum scope for built-in concepts in front-cooking applications.



**Green Heat.** 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 and consistent heat concentrated exactly where you need it most.



## GREEN HEAT TECHNOLOGY IMPROVES PERFORMANCE OF YOUR KITCHEN

- The induction unit only generates power when a pan is in contact with the surface.
- The amount of radiant heat is significantly reduced, resulting in energy savings.

## RTCSmp: REAL-TIME TEMPERATURE CONTROL SYSTEM

- Electronics are fast, safe, and controlled.
- Temperature control is instantaneous and precise.

## EASE OF USE AND MAINTENANCE

- Cooking surfaces are cool so burn on is impossible even at busiest times.
- Reduces possibility of injury compared to high temperature flames or red hot electric elements.

## TEMPERATURE CONSISTENCY

- RTCSmp communicates with the generator and ensures the correct amount of power is sent to the vessel to maintain the proper temperature – automatically.
- Surface plates have more sensors than the competition, resulting in better temperature consistency across a greater variety of pans.

## FLEXIBILITY IN KITCHEN DESIGN AND IMPROVED AESTHETICS

- Compact table top design with stainless steel body and high impact ceramic glass top provides instant heat anywhere.

## Garland Induction Built-in

| Model Number                       | Model              | CDN List Price  | Power      | Voltage | Amps | Phase | Dimensions in. (mm) w x d x h         | Ceramic Top in. (mm) w x d |
|------------------------------------|--------------------|-----------------|------------|---------|------|-------|---------------------------------------|----------------------------|
| <b>Built-In Single Hobs - RTCS</b> |                    |                 |            |         |      |       |                                       |                            |
| 99580040<br>95000021               | <b>SHIN2500</b>    | <b>\$4,640</b>  | 2.5 kW     | 208     | 12   | 1     | 15.1 x 15.1 x 8.8<br>384 x 384 x 226  | 12.6 x 12.6<br>320 x 320   |
| 99580004<br>95000021               | <b>SHIN3500</b>    | <b>\$5,190</b>  | 3.5 kW     | 208     | 17A  | 1AC   | 15.1 x 15.1 x 8.8<br>384 x 384 x 226  | 12.6 x 12.6<br>320 x 320   |
| 99580007<br>95000021               | <b>SHIN5000</b>    | <b>\$5,500</b>  | 5 kW       | 208     | 14A  | 3AC   | 15.1 x 15.1 x 8.8<br>384 x 384 x 226  | 12.6 x 12.6<br>320 x 320   |
| 99580008<br>95000021               | <b>SHIN5000</b>    | <b>\$5,500</b>  | 5 kW       | 400     | 8A   | 3AC   | 15.1 x 15.1 x 8.8<br>384 x 384 x 226  | 12.6 x 12.6<br>320 x 320   |
| <b>Built-In Dual Hobs - RTCSmp</b> |                    |                 |            |         |      |       |                                       |                            |
| 99580101<br>95000020               | <b>SHDUIN7000</b>  | <b>\$9,680</b>  | 2 x 3.5 kW | 208     | 20A  | 3AC   | 25.3 x 15.1 x 6.1<br>644 x 384 x 155  | 12.6 x 22.8<br>320 x 580   |
| 99580103<br>95000020               | <b>SHDUIN7000</b>  | <b>\$9,680</b>  | 2 x 3.5 kW | 400     | 10A  | 3AC   | 25.3 x 15.1 x 6.1<br>644 x 384 x 155  | 12.6 x 22.8<br>320 x 580   |
| 99580104<br>95000020               | <b>SHDUIN7000</b>  | <b>\$9,680</b>  | 2 x 3.5 kW | 440     | 9A   | 3AC   | 25.3 x 15.1 x 6.1<br>644 x 384 x 155  | 12.6 x 22.8<br>320 x 580   |
| 99580105<br>95000020               | <b>SHDUIN10000</b> | <b>\$10,165</b> | 2 x 5 kW   | 208     | 28A  | 3AC   | 25.3 x 15.1 x 6.1<br>644 x 384 x 155  | 12.6 x 22.8<br>320 x 580   |
| 99580107<br>95000020               | <b>SHDUIN10000</b> | <b>\$10,165</b> | 2 x 5 kW   | 400     | 15A  | 3AC   | 25.3 x 15.1 x 6.1<br>644 x 384 x 155  | 12.6 x 22.8<br>320 x 580   |
| <b>Built-In Woks - RTCS</b>        |                    |                 |            |         |      |       |                                       |                            |
| 99580016<br>95000021               | <b>SHWOIN3500</b>  | <b>\$5,475</b>  | 3.5kW      | 208     | 17A  | 1AC   | 15.1 x 15.1 x 11.6<br>384 x 384 x 297 | 11.8<br>Cuvette Ø 300      |
| 99580019<br>95000021               | <b>SHWOIN5000</b>  | <b>\$6,325</b>  | 5kW        | 208     | 14A  | 3AC   | 15.1 x 15.1 x 11.6<br>384 x 384 x 297 | 11.8<br>Cuvette Ø 300      |
| 99580020<br>95000021               | <b>SHWOIN5000</b>  | <b>\$6,325</b>  | 5kW        | 400     | 8A   | 3AC   | 15.1 x 15.1 x 11.6<br>384 x 384 x 297 | 11.8<br>Cuvette Ø 300      |
| 99580025<br>95000021               | <b>SHWOIN8000</b>  | <b>\$9,305</b>  | 8kW        | 400     | 12A  | 3AC   | 15.1 x 15.1 x 11.6<br>384 x 384 x 297 | 11.8<br>Cuvette Ø 300      |
| <b>Built-In Griddles - RTCSmp</b>  |                    |                 |            |         |      |       |                                       |                            |
| 99580050<br>95000021               | <b>SHGRIN3500</b>  | <b>\$10,895</b> | 3.5 kW     | 208     | 17A  | 1AC   | 21.3 x 15.7 x 6.9<br>541 x 400 x 176  | 19.1 x 13.5<br>486 x 345   |
| 99580052<br>95000021               | <b>SHGRIN5000</b>  | <b>\$11,295</b> | 5 kW       | 208     | 14A  | 3AC   | 21.3 x 15.7 x 6.9<br>541 x 400 x 176  | 19.1 x 13.5<br>486 x 345   |
| 99580053<br>95000021               | <b>SHGRIN5000</b>  | <b>\$11,295</b> | 5 kW       | 400     | 8A   | 3AC   | 21.3 x 15.7 x 6.9<br>541 x 400 x 176  | 19.1 x 13.5<br>486 x 345   |

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

# Garland Induction Compact Line

Compact Line is a similar product to the Built-In Line, but offers the flexibility of different size Ceran Glass, RTCSmp technology, Seamless install, and Quad availability. Where under the counter space is not an issue, Compact Line is the preferred footprint to be specified, because it's easy to install and offers extensive power and size options.



**Green Heat.** 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 and consistent heat concentrated exactly where you need it most.



## **GREEN HEAT TECHNOLOGY IMPROVES PERFORMANCE OF YOUR KITCHEN**

- The induction unit only generates power when a pan is in contact with the surface.
- The amount of radiant heat is significantly reduced, resulting in energy savings.

## **RTCSmp: REAL-TIME TEMPERATURE CONTROL SYSTEM**

- Electronics are fast, safe, and controlled.
- Temperature control is instantaneous and precise.

## **EASE OF USE AND MAINTENANCE**

- Cooking surfaces are cool so burn on is impossible even at busiest times.
- Reduces possibility of injury compared to high temperature flames or red hot electric elements.

## **TEMPERATURE CONSISTENCY**

- RTCSmp communicates with the generator and ensures the correct amount of power is sent to the vessel to maintain the proper temperature – automatically.
- Surface plates have more sensors than the competition, resulting in better temperature consistency across a greater variety of pans.

## **FLEXIBILITY IN KITCHEN DESIGN AND IMPROVED AESTHETICS**

- Offer extensive power and size options, available as Dual Cooking Tops and Quad Cooking Tops.

## Garland Induction Compact Line

| Model Number                                   | Description                     | CDN List Price | 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 COMPACT LINE - DUAL COOKING TOPS</b> |                                 |                |            |             |          |            |                               |                                          |
| SHDUCL7000555                                  | RTCSmp Compact Line 7.0 kW      | CALL FOR PRICE | 7.0        | 208         | 22       | 3          |                               | 11.8 x 23.6 (300 x 600)                  |
| SHDUCL7000610                                  | RTCSmp Compact Line 7.0 kW      | CALL FOR PRICE | 7.0        | 208         | 22       | 3          |                               | 14.8 x 25.6 (375 x 650)                  |
| SHDUCL7000655                                  | RTCSmp Compact Line 7.0 kW      | CALL FOR PRICE | 7.0        | 208         | 22       | 3          |                               | 14.2 x 28.4 (360 x 720)                  |
| SHDUCL10000555                                 | RTCSmp Compact Line 10.0 kW     | CALL FOR PRICE | 10.0       | 208         | 30       | 3          |                               | 11.8 x 23.6 (300 x 600)                  |
| SHDUCL10000610                                 | RTCSmp Compact Line 10.0 kW     | CALL FOR PRICE | 10.0       | 208         | 30       | 3          |                               | 14.8 x 25.6 (375 x 650)                  |
| SHDUCL10000655                                 | RTCSmp Compact Line 10.0 kW     | CALL FOR PRICE | 10.0       | 208         | 30       | 3          |                               | 14.2 x 28.4 (360 x 720)                  |
| <b>RTCSmp COMPACT LINE - QUAD COOKING TOPS</b> |                                 |                |            |             |          |            |                               |                                          |
| SHQUCL14000555                                 | RTCSmp Compact Line 2 x 7.0 kW  | CALL FOR PRICE | 14.0       | 208         | 2 x 22   | 3          |                               | 23.6 x 23.6 (600 x 600)                  |
| SHQUCL14000610                                 | RTCSmp Compact Line 2 x 7.0 kW  | CALL FOR PRICE | 14.0       | 208         | 2 x 22   | 3          |                               | 25.6 x 25.6 (650 x 650)                  |
| SHQUCL14000655                                 | RTCSmp Compact Line 2 x 7.0 kW  | CALL FOR PRICE | 14.0       | 208         | 2 x 22   | 3          |                               | 28.4 x 28.4 (720 x 720)                  |
| SHQUCL20000555                                 | RTCSmp Compact Line 2 x 10.0 kW | CALL FOR PRICE | 20.0       | 208         | 2 x 30   | 3          |                               | 23.6 x 23.6 (600 x 600)                  |
| SHQUCL20000610                                 | RTCSmp Compact Line 2 x 10.0 kW | CALL FOR PRICE | 20.0       | 208         | 2 x 30   | 3          |                               | 25.6 x 25.6 (650 x 650)                  |
| SHQUCL20000655                                 | RTCSmp Compact Line 2 x 10.0 kW | CALL FOR PRICE | 20.0       | 208         | 2 x 30   | 3          |                               | 28.4 x 28.4 (720 x 720)                  |



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

## Garland Induction Hold Line

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



| Model Number            | Description              | CDN List Price  | 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</b> |                          |                 |            |             |          |            |                                 |                                          |
| HOIN450                 | RTCSmp Install Hold-Line | <b>\$6,150</b>  | 0.45       | 120         | 15       | 1          | 12.7x 12.7x 3.0 (322x 322 x 75) | 12.7 x 12.7 (322 x 322)                  |
| HOIN900                 | RTCSmp Install Hold-Line | <b>\$8,190</b>  | 0.9        | 120         | 15       | 1          | same size, 2 heating plates     |                                          |
| HOIN1350                | RTCSmp Install Hold-Line | <b>\$9,645</b>  | 1.35       | 120         | 15       | 1          | same size, 3 heating plates     |                                          |
| HOIN1800                | RTCSmp Install Hold-Line | <b>\$11,400</b> | 1.8        | 120         | 15       | 1          | same size, 4 heating plates     |                                          |
| HOIN800                 | RTCSmp Install Hold-Line | <b>\$6,740</b>  | 0.8        | 208         | 16.2     | 1          | 20.5x 12.6x 3.0 (520x 320 x 75) | 20.5 x 12.6 (520 x 320)                  |
| HOIN1600                | RTCSmp Install Hold-Line | <b>\$9,355</b>  | 1.6        | 208         | 16.2     | 1          | same size, 2 heating plates     |                                          |
| HOIN2400                | RTCSmp Install Hold-Line | <b>\$11,400</b> | 2.4        | 208         | 16.2     | 1          | same size, 3 heating plates     |                                          |
| HOIN3200                | RTCSmp Install Hold-Line | <b>\$13,730</b> | 3.2        | 208         | 16.2     | 1          | same size, 4 heating plates     |                                          |

## Garland Induction Accessories



| Model Number | Description                                                                                                                                                                                                                               | CDN List Price | Dimensions in. (mm) w x d x h | Capacity in Gal/L |
|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------------------------|-------------------|
| 72205016     | Round-base wok, Multilayer                                                                                                                                                                                                                | <b>\$660</b>   | 14.1 x 3.9 (360 x 100)        | 1.35<br>5.2       |
| 72205020     | Round-base wok, Multilayer                                                                                                                                                                                                                | <b>\$705</b>   | 14.1 x 5.5 (360 x 140)        | 2.47<br>9.5       |
| 72205030     | Lid                                                                                                                                                                                                                                       | <b>\$705</b>   | 14.5 x 4.7 (370 x 120)        |                   |
| 72205017     | Double Handed Wokpan Induction Round Bottom                                                                                                                                                                                               | <b>\$360</b>   |                               |                   |
| 95000020     | Built-In Kit for <b>BHIN</b> and <b>SHDUIN</b> consists of: Aluminium Spiroflex air duct (5 m), Grease filter, Mounting kit and PACTAN high temp silicone sealant for unit installation.                                                  | <b>\$1,070</b> |                               |                   |
| 95000021     | Built-In Kit for <b>SHIN</b> , <b>SHWOIN</b> and <b>SHINGR</b> consists of: Aluminium Spiroflex air duct (5 m), Grease filter, Mounting kit and PACTAN high temp silicone sealant for unit installation.                                  | <b>\$1,070</b> |                               |                   |
| 95000085     | Built-In Kit for <b>SHDUCL</b> and <b>SHQUCL</b> (x2) consists of: Air Duct Flange (x2) and hose clamps (x2), Aluminium Spiroflex air duct, Grease filter holder and filter, and PACTAN high temp silicone sealant for unit installation. | <b>\$1,305</b> |                               |                   |
| 95000068     | Installation-mounting frame, for flush mounting of SH/GR/IN                                                                                                                                                                               | <b>\$1,000</b> |                               |                   |

**GARLAND**  
**U.S. Range**

# Restaurant Ranges



# G Series Starfire Pro Ranges

## Cooking without boundaries...

# GARLAND®



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 27" 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 either direction.

### 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
- 6" (152mm) stainless steel adjustable legs
- 27" (686mm) range top work surface

#### GAS PRESSURE REGULATORS

- 3/4" on 24" (600mm) and 36" (900mm) models
- 1" on 48" (1200mm) and 60" (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
- 23" (584mm) griddle plate working depth
- 4 3/16" (108mm) wide grease trough
- One cast H burner 18,000 BTU/5.27kW per 12" section
- 5/8" (16mm) thick steel plate
- Piezo pilot ignitors per 12" section

#### OVEN

- Fully porcelain oven interior, including top, bottom, sides, back & door liner
- Cast "H" burner. 38K BTU/111.3kW for standard oven on 36" (900) & 60" (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24" (600) & 48" (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
- 24" (600mm) wide griddle plate
- Controlled by hi/lo valve with three cast iron burners, each rated at 11,000BTU/3.22kW
- 19" (463mm) wide broiler cavity
- Piezo pilot ignitors per 12" section

#### HOT TOPS

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

## Garland G Starfire Pro Series Gas Ranges 24" Wide Ranges



G24-4L

| Model Number | Description                                                  | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|--------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| G24-4L       | (4) Open Top Burners (1) Space Saver Oven                    | \$6,755        | 167,000                  | 29     | 302/137     |
| G24-4S       | (4) Open Top Burners (1) Storage Base                        | \$6,220        | 132,000                  | 29     | 221/100     |
| G24-4T       | (4) Open Top Burners Modular Top                             | \$4,645        | 132,000                  | 12     | 120/54      |
| G24-2G12L    | (2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven | \$8,880        | 116,000                  | 29     | 332/151     |
| G24-2G12S    | (2) Open Top Burners; 12"/300mm Griddle (1) Storage Base     | \$7,555        | 84,000                   | 29     | 251/114     |
| G24-2G12T    | (2) Open Top Burners; 12"/300mm Griddle; Modular Top         | \$5,495        | 84,000                   | 12     | 150/68      |
| G24-G24L     | 24"/600mm Griddle (1) Space Saver Oven                       | \$9,155        | 68,000                   | 29     | 367/166     |
| G24-G24S     | 24"/600mm Griddle (1) Storage Base                           | \$7,815        | 36,000                   | 29     | 286/130     |
| G24-G24T     | 24"/610mm Griddle Modular Top                                | \$5,830        | 36,000                   | 12     | 185/84      |

## Garland G Starfire Pro Series Gas Ranges 36" Wide Ranges



G36-6R

| Model Number | Description                                               | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|-----------------------------------------------------------|----------------|--------------------------|--------|-------------|
| G36-6R       | (6) Open Top Burners (1) Standard Oven                    | \$6,635        | 236,000                  | 40     | 430/195     |
| G36-6S       | (6) Open Top Burners (1) Storage Base                     | \$6,220        | 198,000                  | 40     | 310/141     |
| G36-6T       | (6) Open Top Burners Modular Top                          | \$5,120        | 198,000                  | 17     | 190/86      |
| G36-4G12R    | (4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven | \$9,080        | 188,000                  | 40     | 460/209     |
| G36-4G12S    | (4) Open Top Burners; 12"/300mm Griddle (1) Storage Base  | \$7,680        | 150,000                  | 40     | 340/154     |
| G36-4G12T    | (4) Open Top Burners; 12"/300mm Griddle; Modular Top      | \$5,485        | 150,000                  | 17     | 220/100     |
| G36-2G24R    | (2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven | \$9,345        | 140,000                  | 40     | 495/225     |
| G36-2G24S    | (2) Open Top Burners; 24"/600mm Griddle (1) Storage Base  | \$7,960        | 102,000                  | 40     | 375/170     |
| G36-2G24T    | (2) Open Top Burners; 24"/610mm Griddle; Modular Top      | \$6,155        | 102,000                  | 17     | 255/116     |
| G36-G36R     | 36"/900mm Griddle (1) Standard Oven                       | \$9,715        | 92,000                   | 40     | 530/240     |
| G36-G36S     | 36"/900mm Griddle (1) Storage Base                        | \$8,305        | 54,000                   | 40     | 410/186     |
| G36-G36T     | 36"/900mm Griddle; Modular Top                            | \$6,525        | 54,000                   | 17     | 290/132     |

## Garland G Starfire Pro Series Gas Ranges 48" Wide Ranges



G48-8LL

| Model Number | Description                                                                | CDN List Price | Total BTU/Hr/kw Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|----------------------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| G48-8LL      | (8) Open Top Burners (2) Space Saver Ovens                                 | \$11,715       | 328,000                  | 85     | 572/259     |
| G48-8RS      | (8) Open Top Burners (1) Standard Oven (1) Storage Base                    | \$10,140       | 302,000                  | 85     | 539/264     |
| G48-8SS      | (8) Open Top Burners (2) Storage Base Sections                             | \$8,815        | 264,000                  | 85     | 402/182     |
| G48-6G12LL   | (6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens              | \$13,045       | 280,000                  | 85     | 602/273     |
| G48-6G12RS   | (6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base | \$11,495       | 263,000                  | 85     | 569/258     |
| G48-6G12SS   | (6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections          | \$10,140       | 216,000                  | 85     | 432/196     |
| G48-4G24LL   | (4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens              | \$13,335       | 232,000                  | 85     | 667/303     |
| G48-4G24RS   | (4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base | \$11,775       | 206,000                  | 85     | 604/274     |
| G48-4G24SS   | (4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases                  | \$10,425       | 168,000                  | 85     | 497/255     |
| G48-2G36LL   | (2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens              | \$13,665       | 184,000                  | 85     | 672/305     |
| G48-2G36RS   | (2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base | \$12,120       | 158,000                  | 85     | 639/290     |
| G48-2G36SS   | (2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases                  | \$10,770       | 120,000                  | 85     | 502/228     |
| G48-G48LL    | 48"/1200mm Griddle (2) Space Saver Ovens                                   | \$14,350       | 136,000                  | 85     | 692/314     |
| G48-G48RS    | 48"/1200mm Griddle (1) Standard Oven (1) Storage Base                      | \$12,930       | 110,000                  | 85     | 659/299     |
| G48-G48SS    | 48"/1200mm Griddle (2) Storage Bases                                       | \$11,460       | 72,000                   | 85     | 522/237     |

## Garland G Starfire Pro Series Gas Ranges 60" Wide Ranges with Raised Griddle/Broiler



G60-6R24RR

| Model Number | Description                                                                           | CDN List Price | Total BTU/Hr/kw Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|---------------------------------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| G60-6R24RR   | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens                 | \$16,030       | 307,000                  | 85     | 828/376     |
| G60-6R24RS   | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base | \$14,590       | 269,000                  | 85     | 787/357     |
| G60-6R24SS   | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Storage Bases                  | \$13,265       | 231,000                  | 85     | 828/376     |

\* 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 60" Wide Ranges



G60-10RR

| Model Number | Description                                                                 | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|-----------------------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| G60-10RR     | (10) Open Top Burners (2) Standard Ovens                                    | \$12,455       | 406,000                  | 85     | 726/329     |
| G60-10RS     | (10) Open Top Burners (1) Standard Ovens (1) Storage Base                   | \$12,090       | 368,000                  | 85     | 690/312     |
| G60-10SS     | (10) Open Top Burners (2) Storage Bases                                     | \$10,770       | 330,000                  | 85     | 581/264     |
| G60-8G12RR   | (8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens                  | \$14,410       | 358,000                  | 85     | 756/343     |
| G60-8G12RS   | (8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base  | \$13,450       | 320,000                  | 85     | 720/327     |
| G60-8G12SS   | (8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases                   | \$12,080       | 282,000                  | 85     | 611/277     |
| G60-6G24RR   | (6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens                  | \$14,265       | 310,000                  | 85     | 775/342     |
| G60-6G24RS   | (6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base  | \$13,730       | 272,000                  | 85     | 775/342     |
| G60-6G24SS   | (6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases                   | \$12,385       | 234,000                  | 85     | 646/293     |
| G60-4G36RR   | (4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens                  | \$15,035       | 262,000                  | 85     | 826/375     |
| G60-4G36RS   | (4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base  | \$14,050       | 224,000                  | 85     | 790/358     |
| G60-4G36SS   | (4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases                   | \$12,720       | 186,000                  | 85     | 681/309     |
| G60-2G48RR   | (2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens                 | \$15,725       | 214,000                  | 85     | 851/386     |
| G60-2G48RS   | (2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base | \$14,740       | 176,000                  | 85     | 815/370     |
| G60-2G48SS   | (2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases                  | \$13,550       | 138,000                  | 85     | 706/320     |
| G60-G60RR    | 60"/1500mm Griddle (2) Standard Ovens                                       | \$16,885       | 166,000                  | 85     | 866/393     |
| G60-G60RS    | 60"/1500mm Griddle (1) Standard Oven (1) Storage Base                       | \$15,900       | 128,000                  | 85     | 830/376     |
| G60-G60SS    | 60"/1500mm Griddle (2) Storage Bases                                        | \$14,585       | 90,000                   | 85     | 721/327     |

## G Series Options & Accessories

| Description                                                                                                                                                                                                                                                                                                                                                                                                              | CDN List Price |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Extra Oven Rack: For Standard Ovens                                                                                                                                                                                                                                                                                                                                                                                      | \$290          |
| Extra Oven Rack: For Convection Ovens                                                                                                                                                                                                                                                                                                                                                                                    | \$290          |
| Extra Oven Rack: For Space-Saver Oven                                                                                                                                                                                                                                                                                                                                                                                    | \$290          |
| Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes                                                                                                                                                                                                                                                                                                                                                              | \$710          |
| Deck Fasteners - Set of Four for Storage and Oven Base Models                                                                                                                                                                                                                                                                                                                                                            | \$845          |
| Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)                                                                                                                                                                                                                                                                                                         | \$705          |
| * 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)                                                                                                                                                                                                                                                                                 | \$5,950        |
| Low-Profile Backguard in lieu of Standard High Shelf                                                                                                                                                                                                                                                                                                                                                                     | N/C            |
| <b>Griddle Options</b>                                                                                                                                                                                                                                                                                                                                                                                                   |                |
| <p><b>Upgrade griddle to thermostat control: ADD \$975</b> per thermostat, (1 per 12" of linear width), to valve-controlled griddle model.<br/>                     For example: the list price of G36-G36R upgraded to thermostat control would be \$9,715 plus \$2,925, (\$975 x 3), for a total list price of \$12,640<br/> <b>NOTE: thermostat controls are not available on raised griddle/broiler sections</b></p> |                |

\* 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 powerful knuckle burners total 60,000 Btu/h
- Infinite valve settings
- Come with gas regulator

| Model Number | Description                                                         | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------|---------------------------------------------------------------------|----------------|-------------|----------------|-------------|
| G20-SP       | Stock Pot Range w/Cast Iron Top                                     | \$2,630        | 60,000 BTU  | 11             | 110/50      |
| G20-SPH      | Stock Pot Range w/Cast Iron Top and 100% Flame Failure Pilot System | \$3,180        | 60,000 BTU  | 11             | 110/50      |
| E20-SP       | Stock Pot Range, electric, cast iron top, ss control panel          | \$3,520        | 5.5 kW      | 10             | 170/77      |
| E20-SPC      | Stock Pot Range, electric, counter model, cast iron top             | \$3,430        | 5.5 kW      | 4              | 160/63      |

## Garland G Series Salamander Broilers



GIR36

| Model Number | Description                                                                                                                     | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|---------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|--------|-------------|
| GIR36        | 35 1/2" (900mm) Wide Salamander Broiler Range Mount For G36 Range                                                               | \$5,885        | 40,000 BTU  | 40     | 200/91      |
| GIR48        | 35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide) | \$6,035        | 40,000 BTU  | 63     | 230/105     |
| GIR60        | 35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G60 Range w/24" (610mm) flue riser & shelf                             | \$6,360        | 40,000 BTU  | 63     | 260/118     |
| GIR36C       | 34"(864mm) Counter Salamander                                                                                                   | \$5,845        | 40,000 BTU  | 21     | 170/77      |

\* Range mount GIR60 models are standard with salamander on left shelf on right. Right side mount salamander available upon request.

### 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
- Counter models standard at rear
- 1/2" NPT top left gas connection. (rear access connection available upon request)
- 3-Position, spring balanced adjustable rack assembly
- Large removable grease pan
- Gas regulator

## Garland G Series Cheesemelters



GIRCM36

| Model Number | Description                                                                                                                                        | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|--------|-------------|
| GIRCM36      | 34" (864mm) Wide Cheesemelter Range Mount For G36 Range                                                                                            | \$6,615        | 30,000 BTU  | 40     | 200/91      |
| GIRCM48      | 34" (864mm) Wide Salamander Broiler Range Mount For G48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width | \$7,135        | 30,000 BTU  | 63     | 230/105     |
| GIRCM60      | 34" (864mm) Wide Salamander Broiler Range Mount For G60 Range *Cheesemelter w/24" (610mm) flue riser & shelf.                                      | \$7,595        | 30,000 BTU  | 63     | 260/118     |
| GIRCM36C     | 34" (864mm) Counter Cheesemelter                                                                                                                   | \$6,350        | 30,000 BTU  | 21     | 170/77      |

\* Range mount GIRCM60 models are standard with cheesemelter on left shelf on right. Right side mount cheesemelter available upon request.

### STANDARD FEATURES:

- Range mount models: Stainless steel front, sides, top and backsplash
- Counter models: Stainless steel front, sides and top. Also comes with 4" (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
- 1/2" 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

## Options & Accessories

| Description                                                                                                | CDN List |
|------------------------------------------------------------------------------------------------------------|----------|
| Interconnecting Piping between Ranges and Salamander or Cheesemelter                                       | \$845    |
| Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield) | \$675    |

| Description                                   | CDN List |
|-----------------------------------------------|----------|
| Stainless steel main back for GIR36C          | \$845    |
| Stainless steel main back for GIR36 & GIRCM36 | \$1,145  |
| Stainless steel main back for GIR48 & GIRCM48 | \$1,335  |
| Stainless steel main back for GIR60 & GIRCM60 | \$1,470  |

## Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



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
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6" (152mm) sections

| Model Number | Description                 | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|-----------------------------|----------------|-------------|--------|-------------|
| G18-BRL      | Broiler - 18" (457mm) Wide  | \$5,280        | 45,000 BTU  | 21     | 190/86      |
| G24-BRL      | Broiler - 24" (610mm) Wide  | \$6,065        | 60,000 BTU  | 21     | 252/114     |
| G30-BRL      | Broiler - 30" (762mm) Wide  | \$7,050        | 75,000 BTU  | 29     | 265/120     |
| G36-BRL      | Broiler - 36" (914mm) Wide  | \$7,855        | 90,000 BTU  | 29     | 330/150     |
| G48-BRL      | Broiler - 48" (1219mm) Wide | \$11,660       | 120,000 BTU | 37     | 375/170     |

| Broiler Options & Accessories                                                                                 |                                | CDN List Price |
|---------------------------------------------------------------------------------------------------------------|--------------------------------|----------------|
| 18" (457mm) Stainless Steel Spatterguard                                                                      |                                | \$765          |
| 24" (610mm) Stainless Steel Spatterguard                                                                      |                                | \$825          |
| 30" (762mm) Stainless Steel Spatterguard                                                                      |                                | \$880          |
| 36" (914mm) Stainless Steel Spatterguard                                                                      |                                | \$1,080        |
| 48" (1219mm) Stainless Steel Spatterguard                                                                     |                                | \$1,080        |
| 18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$350          |
| 24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$440          |
| 30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$440          |
| 36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)                                             |                                | \$455          |
| Stainless steel back for 18" (457mm) Broiler                                                                  |                                | \$740          |
| Stainless steel back for 24" (610mm) Broiler                                                                  |                                | \$800          |
| Stainless steel back for 30" (762mm) Broiler                                                                  |                                | \$920          |
| Stainless steel back for 36" (914mm) Broiler                                                                  |                                | \$1,080        |
| Stainless steel back for 48" (1219mm) Broiler                                                                 |                                | \$1,125        |
| Stainless steel back for 18" (457mm) back guard                                                               |                                | \$685          |
| Stainless steel back for 24" (610mm) back guard                                                               |                                | \$795          |
| Stainless steel back for 30" (762mm) back guard                                                               |                                | \$920          |
| Stainless steel back for 36" (914mm) back guard                                                               |                                | \$1,035        |
| Stainless steel back for 48" (1219mm) back guard                                                              |                                | \$1,125        |
| <b>Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round &amp; 1/2 diamond racks).</b> |                                |                |
| DIA-18                                                                                                        | Set of 3 racks for 18" Broiler | \$535          |
| DIA-24                                                                                                        | Set of 4 racks for 24" Broiler | \$710          |
| DIA-30                                                                                                        | Set of 5 racks for 30" Broiler | \$850          |
| DIA-36                                                                                                        | Set of 6 racks for 36" Broiler | \$1,005        |
| DIA-48                                                                                                        | Set of 8 racks for 48" Broiler | \$1,145        |

## Stainless Steel Stands & Cabinets

| Model Number                                                                                                    | Description             | List Price | Cu. Ft. | Ship Wt. | Model Number | Description                 | List Price | Cu. Ft. | Ship Wt. |
|-----------------------------------------------------------------------------------------------------------------|-------------------------|------------|---------|----------|--------------|-----------------------------|------------|---------|----------|
| G18-BRL-STD                                                                                                     | Stand 18" (456mm) Wide  | \$975      | 5       | 30/14    | G18-BRL-CAB  | Cabinet - 18" (457mm) Wide  | \$1,830    | 15      | 40       |
| G24-BRL-STD                                                                                                     | Stand 24" (610mm) Wide  | \$1,015    | 5       | 40/18    | G24-BRL-CAB  | Cabinet - 24" (610mm) Wide  | \$2,240    | 15      | 40       |
| G30-BRL-STD                                                                                                     | Stand 30" (762mm) Wide  | \$1,050    | 5       | 50/23    | G30-BRL-CAB  | Cabinet - 30" (762mm) Wide  | \$2,495    | 22      | 50       |
| G36-BRL-STD                                                                                                     | Stand 36" (914mm) Wide  | \$1,060    | 5       | 60/27    | G36-BRL-CAB  | Cabinet - 36" (914mm) Wide  | \$2,680    | 22      | 50       |
| G48-BRL-STD                                                                                                     | Stand 48" (1219mm) Wide | \$1,080    | 5       | 70/32    | G48-BRL-CAB  | Cabinet - 48" (1219mm) Wide | \$2,890    | 37      | 75       |
| Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets) |                         |            |         |          |              |                             |            | \$710   |          |

## Garland GF Sentry Series Gas Ranges & Modular Tops

### 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

### GF SERIES STANDARD FEATURES:

- Flame failure protection for all burners
  - Stainless steel front, sides and plate rail
  - Stainless Steel Low-Profile Backguard
  - 6" (152mm) stainless steel adjustable legs
  - 27" (686mm) range top work surface
  - Gas pressure regulator
  - 3/4" on 24" (600mm) and 36" (900mm) models
  - 1" on 48" (1200mm) and 60" (1500mm) models
- #### OPEN TOP BURNERS
- Ergonomic split cast top ring grates
  - 26,000 Btu/h/7.61kW 2 piece cast iron Starfire-Pro open top burners
  - Stainless Steel Low-Profile Backguard
- #### GRIDDLE
- Standard on right, Snap-acting & modulating thermostat 175° - 425°F (80°-215°C)
  - 23" (584mm) griddle plate working depth
  - 4 3/16" (108mm) wide grease trough
  - One cast "H" burner 18,000 Btu/h/5.27kW per 2" (300mm) section
  - 5/8" (16mm) thick steel plate
- #### OVEN
- Fully porcelain oven interior, including top, bottom, sides, back & door liner

- Cast "H" burner. 38K Btu/h/11.3kW for standard oven on 36" (900) & 60" (1500mm) models
  - Cast "H" burner. 32K Btu/h/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
  - Snap-acting & modulating thermostat
  - Two nickel plated oven rack on 3-position removable rack guides
- #### RAISE GRIDDLE BROILER
- Available on right side only
  - 24" (600mm) wide griddle plate.
  - Controlled by hi/lo valve with three cast iron burners each rated at 11,000Btu/h/3.22kW
  - 19" (463mm) wide broiler cavity.
- #### HOT TOPS
- Standard on left side 12" (300mm) wide
  - 5/8" (16mm) thick steel plate.
  - One cast "H" burner 18,000 Btu/h/5.27kW
- #### MODULAR TOP MODELS
- Available as 24" (600mm) or 36" (900mm) wide modular top unit.
  - Modular units come standard with 4" (102mm) stainless steel legs



GF24-4L



GF36-6R

|                  | Model Number | Description                                                  | CDN List Price                   | Total BTU/Hr/kW Nat. Gas | Cu.Ft.        | Ship Weight |        |
|------------------|--------------|--------------------------------------------------------------|----------------------------------|--------------------------|---------------|-------------|--------|
| 24" (610mm) Wide | GF24-4L      | (4) Open Top Burners (1) Space Saver Oven                    | \$10,260                         | 136,000/39.82            | 29            | 302/137     |        |
|                  | GFE24-4L     | (4) Open Top Burners (1) Space Saver Oven                    | \$11,020                         | 136,000/39.82            | 29            | 302/137     |        |
|                  | GF24-2G12L   | (2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven | \$12,135                         | 102,000/29.87            | 29            | 332/151     |        |
|                  | GFE24-2G12L  | (2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven | \$12,580                         | 102,000/29.87            | 29            | 332/151     |        |
|                  | GF24-G24L    | 24"/610mm Griddle (1) Space Saver Oven                       | \$12,385                         | 68,000/19.91             | 29            | 367/166     |        |
|                  | GFE24-G24L   | 24"/610mm Griddle (1) Space Saver Oven                       | \$12,810                         | 68,000/19.91             | 29            | 367/166     |        |
|                  | GF24-4T      | (4) Open Top Burners Modular Top                             | \$5,855                          | 104,000/30.45            | 12            | 120/54      |        |
|                  | GF24-2G12T   | (2) Open Top Burners; 12"/300mm Griddle Modular Top          | \$7,445                          | 70,000/20.50             | 12            | 150/68      |        |
|                  | GF24-G24T    | 24"/610mm Griddle Modular Top                                | \$8,085                          | 36,000/10.54             | 12            | 185/84      |        |
| 36" (914mm) Wide | GF36-6R      | (6) Open Top Burners (1) Standard Oven                       | \$11,685                         | 194,000/56.81            | 40            | 430/195     |        |
|                  | GFE36-6R     | (6) Open Top Burners (1) Standard Oven                       | \$12,465                         | 194,000/56.81            | 40            | 430/195     |        |
|                  | GF36-4G12R   | (4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven    | \$13,610                         | 160,000/46.85            | 40            | 460/209     |        |
|                  | GFE36-4G12R  | (4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven    | \$14,020                         | 160,000/46.85            | 40            | 460/209     |        |
|                  | GF36-2G24R   | (2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven    | \$13,840                         | 126,000/36.89            | 40            | 495/225     |        |
|                  | GFE36-2G24R  | (2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven    | \$14,285                         | 126,000/36.89            | 40            | 495/225     |        |
|                  | GF36-G36R    | 36"/914mm Griddle (1) Standard Oven                          | \$14,115                         | 92,000/26.94             | 40            | 530/240     |        |
|                  | GFE36-G36R   | 36"/914mm Griddle (1) Standard Oven                          | \$14,540                         | 92,000/26.94             | 40            | 530/240     |        |
|                  |              | GF36-6T                                                      | (6) Open Top Burners Modular Top | \$6,380                  | 156,000/45.68 | 17          | 190/86 |

## Garland GF Sentry Series Gas Ranges & Modular Tops (continued)

|                   | Model Number | Description                                                                            | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|-------------------|--------------|----------------------------------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| 36" Wide          | GF36-2G24T   | (2) Open Top Burners; 24"/600mm Griddle Modular Top                                    | \$8,200        | 88,000/25.77             | 17     | 255/116     |
|                   | GF36-4G12T   | (4) Open Top Burners; 12"/300mm Griddle Modular Top                                    | \$7,985        | 122,000/35.72            | 17     | 220/100     |
|                   | GF36-G36T    | 36"/900mm Griddle; Modular Top                                                         | \$8,475        | 54,000/15.81             | 17     | 290/132     |
| 48" (1219mm) Wide | GF48-8LL     | (8) Open Top Burners (2) Space Saver Ovens                                             | \$16,755       | 272,000/79.64            | 85     | 572/259     |
|                   | GFE48-8LL    | (8) Open Top Burners (2) Space Saver Ovens                                             | \$17,175       | 272,000/79.64            | 85     | 572/259     |
|                   | GF48-6G12LL  | (6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens                          | \$18,310       | 238,000/69.69            | 85     | 602/273     |
|                   | GFE48-6G12LL | (6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens                          | \$18,755       | 238,000/69.69            | 85     | 602/273     |
|                   | GF48-4G24LL  | (4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens                          | \$18,555       | 204,000/59.73            | 85     | 667/303     |
|                   | GFE48-4G24LL | (4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens                          | \$18,995       | 204,000/59.73            | 85     | 667/303     |
|                   | GF48-2G36LL  | (2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens                          | \$18,825       | 170,000/49.78            | 85     | 672/305     |
|                   | GFE48-2G36LL | (2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens                          | \$19,270       | 170,000/49.78            | 85     | 672/305     |
| 60" (1524mm) Wide | GF60-10RR    | (10) Open Top Burners (2) Standard Ovens                                               | \$17,155       | 336,000/98.38            | 85     | 726/329     |
|                   | GFE60-10RR   | (10) Open Top Burners (2) Standard Ovens                                               | \$19,160       | 336,000/98.38            | 85     | 726/329     |
|                   | GF60-8G12RR  | (8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens                             | \$19,225       | 302,000/88.43            | 85     | 756/343     |
|                   | GFE60-8G12RR | (8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens                             | \$20,715       | 302,000/88.43            | 85     | 756/343     |
|                   | GF60-6G24RR  | (6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens                             | \$19,445       | 268,000/78.47            | 85     | 775/342     |
|                   | GFE60-6G24RR | (6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens                             | \$20,970       | 268,000/78.47            | 85     | 775/342     |
|                   | GF60-4G36RR  | (4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens                             | \$19,720       | 234,000/68.52            | 85     | 826/375     |
|                   | GFE60-4G36RR | (4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens                             | \$20,615       | 234,000/68.52            | 85     | 826/375     |
|                   | GF60-6R24RS  | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base | \$17,515       | 227,000/66.47            | 85     | 787/357     |
|                   | GFE60-6R24RS | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base | \$18,955       | 227,000/66.47            | 85     | 787/357     |
|                   | GF60-6R24RR  | (6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens                      | \$19,250       | 265,000/77.59            | 85     | 828/376     |
|                   | GFE60-6R24RR | (6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens                      | \$20,890       | 265,000/77.59            | 85     | 828/376     |



GF48-8LL



GF60-10RR



GF60-6R24RR

\* 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.

## Equipment Stand Options for 24" & 36" Modular Top Units

| Model Number | Description                                              | CDN List Price | Series    | Cu.Ft. | Ship Weight |
|--------------|----------------------------------------------------------|----------------|-----------|--------|-------------|
| 4525318      | 24" (600mm) Stainless Steel open base stand with legs    | \$2,810        | GF24-ST24 | 3      | 45/20       |
| 4525319      | 24" (600mm) Stainless Steel open base stand with casters | \$4,485        | GF24-ST24 | 3      | 45/20       |
| 4525322      | 36" (900mm) Stainless Steel open base stand with legs    | \$3,415        | GF36-ST36 | 5      | 55/25       |
| 4525323      | 36" (900mm) Stainless Steel open base stand with casters | \$4,935        | GF36-ST36 | 5      | 55/25       |

## Options & Accessories

| Description                                                                                                      | CDN List Price |
|------------------------------------------------------------------------------------------------------------------|----------------|
| Extra Oven Rack: For Standard Ovens                                                                              | \$290          |
| Extra Oven Rack: For Convection Ovens                                                                            | \$290          |
| Extra Oven Rack: For Space-Saver Oven                                                                            | \$290          |
| Deck Fasteners - Set of Four for Storage and Oven Base Models                                                    | \$845          |
| Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes                                                      | \$710          |
| Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight) | \$705          |
| 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  | \$5,950        |
| Stainless Steel High Shelf for GF24 and GFE24 models                                                             | \$705          |
| Stainless Steel High Shelf for GF36 and GFE36 models                                                             | \$1,050        |
| Stainless Steel High Shelf for GF48 and GFE48 models                                                             | \$1,305        |
| Stainless Steel High Shelf for GF60 and GFE60 models                                                             | \$1,370        |

\* 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.

| GF Series Fryer Options & Accessories (for fryers shown on following page) |       |
|----------------------------------------------------------------------------|-------|
| Stainless Steel Fish Plate                                                 | \$660 |
| Stainless Steel Fryer Tank Cover                                           | \$515 |
| Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)                   | \$710 |
| Deck Fasteners (Stainless Steel Flanged Feet)                              | \$560 |

## Garland GF Sentry Series Salamander Broilers



GFIR36

### STANDARD FEATURES:

- Flame failure protection system
- Range mount models: Stainless steel front, front, sides, top, back-splash and bottom with heat shield
- Counter models: Stainless steel front, sides and top. Also comes with 4" (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
- 1/2" 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                                                                                                                                                 | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|--------|-------------|
| <b>GFIR36M</b> | 35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection - Range Mount For GF36 Range                                                             | <b>\$6,765</b> | 28,000 BTU  | 40     | 200/91      |
| <b>GFIR48</b>  | 35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide) | <b>\$6,915</b> | 28,000 BTU  | 63     | 230/105     |
| <b>GFIR60</b>  | 35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF60 Range w/24" (610mm) flue riser & shelf                             | <b>\$7,245</b> | 28,000 BTU  | 63     | 260/118     |
| <b>GFIR36C</b> | 34"(864mm) Counter Salamander w/Flame Failure Protection                                                                                                    | <b>\$6,715</b> | 28,000 BTU  | 21     | 170/77      |

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

| Broiler Options & Accessories                                                                                     | CDN List Price |
|-------------------------------------------------------------------------------------------------------------------|----------------|
| Interconnecting Piping between Ranges and Salamander or Cheesemelter                                              | <b>\$845</b>   |
| Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield shield) | <b>\$675</b>   |
| Stainless steel main back for GFIR36C                                                                             | <b>\$845</b>   |
| Stainless steel main back for GFIR36                                                                              | <b>\$1,145</b> |
| Stainless steel main back for GFIR48                                                                              | <b>\$1,335</b> |
| Stainless steel main back for GFIR60                                                                              | <b>\$1,470</b> |

## Garland GF Sentry Flame Failure Series Gas Under Fired Ceramic Briquette Char-Broilers - Range Match or Counter Mount



GF24-BRL

### STANDARD FEATURES:

- Total Flame Failure Protection
- Piezo spark ignition for pilots
- Stainless Steel Low-Profile Backguard
- 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 6" of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding

| Model Number | Description                                                                        | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|------------------------------------------------------------------------------------|----------------|-------------|--------|-------------|
| GF18-BRL     | Broiler - 18" (457mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection | \$7,580        | 45,000 BTU  | 21     | 190/86      |
| GF24-BRL     | Broiler - 24" (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection | \$8,850        | 60,000 BTU  | 21     | 252/114     |
| GF30-BRL     | Broiler - 30" (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection | \$9,420        | 75,000 BTU  | 29     | 265/120     |
| GF36-BRL     | Broiler - 36" (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection | \$11,155       | 90,000 BTU  | 29     | 330/150     |

| Broiler Options & Accessories                                                                                |                                | CDN List Price |
|--------------------------------------------------------------------------------------------------------------|--------------------------------|----------------|
| 18" (457mm) Stainless Steel Spatterguard                                                                     |                                | \$765          |
| 24" (610mm) Stainless Steel Spatterguard                                                                     |                                | \$825          |
| 30" (762mm) Stainless Steel Spatterguard                                                                     |                                | \$880          |
| 36" (914mm) Stainless Steel Spatterguard                                                                     |                                | \$1,080        |
| 18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)                                            |                                | \$350          |
| 24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)                                            |                                | \$440          |
| 30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)                                            |                                | \$440          |
| 36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)                                            |                                | \$455          |
| Stainless steel back for 18" (457mm) Broiler                                                                 |                                | \$740          |
| Stainless steel back for 24" (610mm) Broiler                                                                 |                                | \$800          |
| Stainless steel back for 30" (762mm) Broiler                                                                 |                                | \$920          |
| Stainless steel back for 36" (914mm) Broiler                                                                 |                                | \$1,080        |
| Stainless steel back for 18" (457mm) back guard                                                              |                                | \$685          |
| Stainless steel back for 24" (610mm) back guard                                                              |                                | \$795          |
| Stainless steel back for 30" (762mm) back guard                                                              |                                | \$920          |
| Stainless steel back for 36" (914mm) back guard                                                              |                                | \$1,035        |
| <b>Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round &amp; 1/2 diamond racks)</b> |                                |                |
| DIA-18                                                                                                       | Set of 3 racks for 18" Broiler | \$535          |
| DIA-24                                                                                                       | Set of 4 racks for 24" Broiler | \$710          |
| DIA-30                                                                                                       | Set of 5 racks for 30" Broiler | \$850          |
| DIA-36                                                                                                       | Set of 6 racks for 36" Broiler | \$1,005        |

## Stainless Steel Stands & Cabinets

| Model Number                                                                                                    | Description            | List Price | Cu. Ft. | Ship Wt. | Model Number | Description                | List Price | Cu. Ft. | Ship Wt. |
|-----------------------------------------------------------------------------------------------------------------|------------------------|------------|---------|----------|--------------|----------------------------|------------|---------|----------|
| G18-BRL-STD                                                                                                     | Stand 18" (456mm) Wide | \$975      | 5       | 30/14    | G18-BRL-CAB  | Cabinet - 18" (457mm) Wide | \$1,830    | 15      | 40       |
| G24-BRL-STD                                                                                                     | Stand 24" (610mm) Wide | \$1,015    | 5       | 40/18    | G24-BRL-CAB  | Cabinet - 24" (610mm) Wide | \$2,240    | 15      | 40       |
| G30-BRL-STD                                                                                                     | Stand 30" (762mm) Wide | \$1,050    | 5       | 50/23    | G30-BRL-CAB  | Cabinet - 30" (762mm) Wide | \$2,495    | 22      | 50       |
| G36-BRL-STD                                                                                                     | Stand 36" (914mm) Wide | \$1,060    | 5       | 60/27    | G36-BRL-CAB  | Cabinet - 36" (914mm) Wide | \$2,680    | 22      | 50       |
| Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets) |                        |            |         |          |              |                            | \$710      |         |          |

## Garland S680 Sentry Series Electric Ranges



SS686

| Model Number | Description                         | CDN List Price | Total Input (kW) | Cu.Ft. (crate) | Ship Weight |
|--------------|-------------------------------------|----------------|------------------|----------------|-------------|
| SS686        | (6) Sealed Elements (1) Std. Oven   | \$11,265       | 19 kW            | 53             | 385/175     |
| SS684        | (10) Sealed Elements (2) Std. Ovens | \$16,540       | 33 kW            | 91             | 630/285     |



SS684-24G

### 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
- 10" (254mm) high stainless steel backguard with slotted, black enameled, angled cap
- 6" (152 mm) SS adjustable legs
- 208V or 240V; 460V N/A

### SS686/SS684:

- Sealed, high performance elements with over heat protection and 6-heat switch

## Options & Accessories

| Description                                                                                            | CDN List Price |
|--------------------------------------------------------------------------------------------------------|----------------|
| Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 36" Range                            | \$870          |
| Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 60" Range                            | \$1,015        |
| 17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36" Range                       | \$500          |
| 17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60" Range                       | \$685          |
| Stainless Steel Mainback for 36" range mount High Shelf and 17" Backguard                              | \$725          |
| Stainless Steel Mainback for 60" range mount High Shelf and 17" Backguard                              | \$945          |
| Stainless Steel Mainback for 10" (254mm) High Backguard for 36" range                                  | \$535          |
| Stainless Steel Mainback for 10" (254mm) High Backguard for 60" range                                  | \$535          |
| Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks                               | \$5,225        |
| Double Convection Oven Base (Add Suffix RC2)                                                           | \$10,410       |
| Stainless Steel Range Mainback (for 36" Range models)                                                  | \$725          |
| Stainless Steel Range Mainback (for 60" Range models)                                                  | \$945          |
| Additional Oven Rack - Each Range                                                                      | \$290          |
| Swivel Casters; Set of 4 w/Front Brakes (non-marking polyurethane)                                     | \$710          |
| Storm Rails - For use with elements or hot top sections per 12" Section                                | \$615          |
| Hand Rails - Stainless Steel Finish 36"                                                                | \$555          |
| Hand Rails - Stainless Steel Finish 60"                                                                | \$705          |
| Deck Fasteners - Set of Four                                                                           | \$570          |
| Oven Door Latch - 36"                                                                                  | \$255          |
| Oven Door Latch - 60"                                                                                  | \$490          |
| Drip Tray Stop 36"                                                                                     | \$235          |
| Drip Tray Stop 60"                                                                                     | \$385          |
| <b>OPTIONAL GRIDDLES, (standard on right)</b>                                                          |                |
| 12" Griddle; add suffix -12G model number; replaces two top elements                                   | \$1,270        |
| 24" Griddle; add suffix -24G model number; replaces four top elements                                  | \$1,390        |
| 36" Griddle; add suffix -36G model number; replaces six top elements                                   | \$2,065        |
| <b>OPTIONAL HOT TOPS, (standard on left)</b>                                                           |                |
| 12" Hot Top; add suffix -1 to model number; replaces two top elements                                  | \$490          |
| (2) 12" Hot Tops; add suffix -2 to model number; replaces four top elements                            | \$870          |
| (3) 12" Hot Tops; add suffix -3 model number; replaces six top elements (available only on 60" ranges) | \$1,135        |

## Garland S680 Series Electric Salamander Broilers



SER-686

| Model Number | Description                                                        | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------|--------------------------------------------------------------------|----------------|-------------|----------------|-------------|
| SERC         | 36" (914mm) Wide Counter Mounted Salamander Broiler                | \$7,055        | 7 kW        | 21             | 210/95      |
| SER-686      | Range Mount Salamander Broiler For Model SU686; 36" (914mm) Range  | \$7,545        | 7 kW        | 40             | 250/110     |
| SER-684      | Range Mount Salamander Broiler For Model SU684; 60" (1524mm) range | \$7,960        | 7 kW        | 63             | 300/135     |

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

### 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

## Options & Accessories

| Description                                     | CDN List Price |
|-------------------------------------------------|----------------|
| Main Back Stainless Steel                       | \$850          |
| Stainless Steel Wall Mount Kit (For Model SERC) | \$675          |

## Garland S680 Sentry Series Range-Match Electric Fryers



S18F

| Model Number | Description                                                                              | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------|------------------------------------------------------------------------------------------|----------------|-------------|----------------|-------------|
| S18F         | 12 kW Fryer - 18" (457mm) wide                                                           | \$8,430        | 12 kW       | 20             | 140/64      |
| S18SF        | 16 kW Super Fryer - 18" (457mm) wide                                                     | \$8,945        | 16 kW       | 20             | 140/64      |
| S680-18FM    | 18" (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top | \$3,520        |             | 16             | 105/48      |
| S680-18FM-EH | 18" (457mm) Wide Fryer Station - Complete with Heat Lamp                                 | \$5,095        |             | 16             | 130/59      |

### 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 1" (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
- 6" (152mm) chrome steel adjustable legs

## Options & Accessories

| Description                                                           | CDN List Price |
|-----------------------------------------------------------------------|----------------|
| Stainless Steel Tank Cover                                            | \$515          |
| Large Single Basket (N/C if in lieu of Twin Baskets at time of order) | \$710          |
| Extra Fry Tank                                                        | \$1,075        |
| Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)     | \$710          |
| Extra Tank with Drain                                                 | \$1,075        |
| Deck Fasteners - Set of Four                                          | \$570          |
| 14DS Drain Shelf                                                      | \$570          |
| 14DS Basket Drain Basket for S18                                      | \$475          |
| Fish Plate                                                            | \$475          |

## 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.

#### STANDARD FEATURES:

##### U SERIES

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

##### GAS PRESSURE REGULATORS

- 3/4" on 24" (600mm) and 36" (900mm) models
- 1" on 48" (1200mm) and 60" (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
- 23" (584mm) griddle plate working depth
- 4 3/16" (108mm) wide grease trough
- One cast "H" burner 18,000 BTU/5.27kW per 12" (300mm) section
- 5/8" (16mm) thick steel plate
- Piezo pilot ignitors per 12" section

#### 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.

##### OVEN

- Ribbed porcelain oven interior bottom and door liner, aluminized steel top, sides and back
- Cast "H" burner. 38K BTU/111.3kW for standard oven on 36" (900) & 60" (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
- Snap-acting & modulating thermostat
- One nickel plated oven rack on 3-position removable rack guides
- Strong, Stay Cool, Sure Grip oven door handle

##### RAISED GRIDDLE BROILER

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

##### HOT TOPS

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



## US Range U Series Gas Ranges 24" Wide Ranges



U24-4L

| Model Number | Description                                                  | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|--------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| U24-4L       | (4) Open Top Burners (1) Space Saver Oven                    | \$5,245        | 160,000                  | 29     | 302/137     |
| U24-4S       | (4) Open Top Burners (1) Storage Base                        | \$4,555        | 128,000                  | 29     | 221/100     |
| U24-2G12L    | (2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven | \$7,210        | 114,000                  | 29     | 332/151     |
| U24-2G12S    | (2) Open Top Burners; 12"/300mm Griddle (1) Storage Base     | \$5,760        | 82,000                   | 29     | 251/114     |
| U24-G24L     | 24"/600mm Griddle (1) Space Saver Oven                       | \$7,505        | 68,000                   | 29     | 367/166     |
| U24-G24S     | 24"/600mm Griddle (1) Storage Base                           | \$5,985        | 36,000                   | 29     | 286/130     |

## US Range U Series Gas Ranges 36" Wide Ranges



U36-6R

| Model Number | Description                                               | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|-----------------------------------------------------------|----------------|--------------------------|--------|-------------|
| U36-6R       | (6) Open Top Burners (1) Standard Oven                    | \$4,840        | 230,000                  | 40     | 430/195     |
| U36-6S       | (6) Open Top Burners (1) Storage Base                     | \$4,690        | 192,000                  | 40     | 310/141     |
| U36-4G12R    | (4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven | \$7,040        | 184,000                  | 40     | 460/209     |
| U36-4G12S    | (4) Open Top Burners; 12"/300mm Griddle (1) Storage Base  | \$5,760        | 146,000                  | 40     | 340/154     |
| U36-2G24R    | (2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven | \$7,305        | 138,000                  | 40     | 495/225     |
| U36-2G24S    | (2) Open Top Burners; 24"/600mm Griddle (1) Storage Base  | \$5,995        | 100,000                  | 40     | 375/170     |
| U36-G36R     | 36"/900mm Griddle (1) Standard Oven                       | \$7,620        | 92,000                   | 40     | 530/240     |
| U36-G36S     | 36"/900mm Griddle (1) Storage Base                        | \$6,300        | 54,000                   | 40     | 410/186     |

## US Range U Series Gas Ranges 48" Wide Ranges



U48-8LL

| Model Number | Description                                                                | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|----------------------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| U48-8LL      | (8) Open Top Burners (2) Space Saver Ovens                                 | \$9,690        | 320,000                  | 85     | 572/259     |
| U48-8RS      | (8) Open Top Burners (1) Standard Oven (1) Storage Base                    | \$8,990        | 294,000                  | 85     | 539/264     |
| U48-8SS      | (8) Open Top Burners (2) Storage Base Sections                             | \$7,465        | 256,000                  | 85     | 402/182     |
| U48-6G12LL   | (6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens              | \$10,885       | 274,000                  | 85     | 602/273     |
| U48-6G12RS   | (6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base | \$10,180       | 257,000                  | 85     | 569/258     |
| U48-6G12SS   | (6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections          | \$8,635        | 210,000                  | 85     | 432/196     |
| U48-4G24LL   | (4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens              | \$11,140       | 228,000                  | 85     | 667/303     |
| U48-4G24RS   | (4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base | \$10,445       | 202,000                  | 85     | 604/274     |
| U48-4G24SS   | (4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases                  | \$8,880        | 162,000                  | 85     | 497/255     |
| U48-2G36LL   | (2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens              | \$11,460       | 182,000                  | 85     | 672/305     |
| U48-2G36RS   | (2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base | \$10,760       | 156,000                  | 85     | 639/290     |
| U48-2G36SS   | (2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases                  | \$8,880        | 118,000                  | 85     | 502/228     |
| U48-G48LL    | 48"/1200mm Griddle (2) Space Saver Ovens                                   | \$12,465       | 136,000                  | 85     | 692/314     |
| U48-G48RS    | 48"/1200mm Griddle (1) Standard Oven (1) Storage Base                      | \$10,935       | 110,000                  | 85     | 659/299     |
| U48-G48SS    | 48"/1200mm Griddle (2) Storage Bases                                       | \$9,585        | 72,000                   | 85     | 522/237     |

## US Range U Series Gas Ranges 60" Wide Ranges



U60-10RR

| Model Number | Description                                                                 | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|-----------------------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| U60-10RR     | (10) Open Top Burners (2) Standard Ovens                                    | \$11,265       | 396,000                  | 85     | 726/329     |
| U60-10RS     | (10) Open Top Burners (1) Standard Ovens (1) Storage Base                   | \$9,070        | 358,000                  | 85     | 690/312     |
| U60-10SS     | (10) Open Top Burners (2) Storage Bases                                     | \$8,790        | 320,000                  | 85     | 581/264     |
| U60-8G12RR   | (8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens                  | \$11,425       | 350,000                  | 85     | 756/343     |
| U60-8G12RS   | (8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base  | \$10,235       | 312,000                  | 85     | 720/327     |
| U60-8G12SS   | (8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases                   | \$9,955        | 274,000                  | 85     | 611/277     |
| U60-6G24RR   | (6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens                  | \$11,340       | 304,000                  | 85     | 775/342     |
| U60-6G24RS   | (6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base  | \$10,515       | 266,000                  | 85     | 775/342     |
| U60-6G24SS   | (6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases                   | \$10,195       | 228,000                  | 85     | 646/293     |
| U60-4G36RR   | (4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens                  | \$11,990       | 258,000                  | 85     | 826/375     |
| U60-4G36RS   | (4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base  | \$10,830       | 220,000                  | 85     | 790/358     |
| U60-4G36SS   | (4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases                   | \$10,555       | 182,000                  | 85     | 681/309     |
| U60-2G48RR   | (2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens                 | \$12,595       | 212,000                  | 85     | 851/386     |
| U60-2G48RS   | (2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base | \$11,445       | 174,000                  | 85     | 815/370     |
| U60-2G48SS   | (2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases                  | \$11,140       | 136,000                  | 85     | 706/320     |
| U60-G60RR    | 60"/1500mm Griddle (2) Standard Ovens                                       | \$15,005       | 166,000                  | 85     | 866/393     |
| U60-G60RS    | 60"/1500mm Griddle (1) Standard Oven (1) Storage Base                       | \$14,020       | 128,000                  | 85     | 830/376     |
| U60-G60SS    | 60"/1500mm Griddle (2) Storage Bases                                        | \$12,695       | 90,000                   | 85     | 721/327     |

## US Range U Series Gas Ranges 60" Wide Ranges with Raised Griddle/Broiler



U60-6R24RR

| Model Number | Description                                                                           | CDN List Price | Total BTU/Hr/kW Nat. Gas | Cu.Ft. | Ship Weight |
|--------------|---------------------------------------------------------------------------------------|----------------|--------------------------|--------|-------------|
| U60-6R24RR   | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens                 | \$11,885       | 301,000                  | 85     | 828/376     |
| U60-6R24RS   | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base | \$10,245       | 263,000                  | 85     | 787/357     |
| U60-6R24SS   | (6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Storage Bases                  | \$9,940        | 225,000                  | 85     | 828/376     |

\* 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.

## Options & Accessories

| Description                                                                                                                              | CDN List Price |
|------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Extra Oven Rack: For Standard Ovens                                                                                                      | \$290          |
| Extra Oven Rack: For Convection Ovens                                                                                                    | \$290          |
| Extra Oven Rack: For Space-Saver Oven                                                                                                    | \$290          |
| Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes                                                                              | \$710          |
| Deck Fasteners - Set of Four for Storage and Oven Base Models                                                                            | \$845          |
| Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)                         | \$705          |
| * 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) | \$5,950        |
| Low-Profile Backguard in lieu of Standard High Shelf                                                                                     | N/C            |

### Griddle Options

**Upgrade griddle to thermostat control:** ADD \$975 per thermostat, (1 per 12" of linear width), to valve-controlled griddle model.

For example: the list price of U36-G36R upgraded to thermostat control would be \$7,620 plus \$2,925, (\$930 x 3), for a total list price of \$10,545.

**NOTE: thermostat controls are not available on raised griddle/broiler sections**

- \* 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 36"/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
- Large capacity, removable drip pan
- High speed ring-type burners with total input of 45,000 BTU/hr (SP-1844) (inner ring burner - 15,000BTU/hr, outer ring burner - 30,000 BTU/hr)
- One gas control per burner
- Standing pilot for instant lighting
- 3/4" gas regulator
- Exterior finish – stainless steel

| Model Number | Description                           | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------|---------------------------------------|----------------|-------------|----------------|-------------|
| SP-1844      | Stock Pot Stove w/ Tubular Steel Legs | \$2,100        | 45,000 BTU  | 9              | 106/48      |
| SP-1844-2*   | Double Stock Pot Stove w/Legs         | \$5,045        | 90,000 BTU  | 18             | 212/96      |

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

## US Range U Series Salamander Broilers



UIR36

| Model Number | Description                                                                                                                     | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|---------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|--------|-------------|
| UIR36        | 35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range                                                               | \$5,735        | 40,000 BTU  | 40     | 200/91      |
| UIR48        | 35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide) | \$5,885        | 40,000 BTU  | 63     | 230/105     |
| UIR60        | 35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U60 Range w/24" (610mm) flue riser & shelf                             | \$6,210        | 40,000 BTU  | 63     | 260/118     |
| UIR36C       | 34"(864mm) Counter Salamander                                                                                                   | \$5,775        | 40,000 BTU  | 21     | 170/77      |

\* Range mount UIR60 models are standard with salamander on left shelf on right. Right side mount salamander available upon request.

### 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.

## US Range U Series Cheesemelters



UIRCM36

| Model Number | Description                                                                                                                                        | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|--------|-------------|
| UIRCM36C     | 34" (864mm) Counter Cheesemelter                                                                                                                   | \$5,720        | 30,000 BTU  | 21     | 170/77      |
| UIRCM48      | 34" (864mm) Wide Salamander Broiler Range Mount For U48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width | \$6,440        | 30,000 BTU  | 63     | 230/105     |
| UIRCM60      | 34" (864mm) Wide Salamander Broiler Range Mount For U48 Range *Cheesemelter w/24" (610mm) flue riser & shelf.                                      | \$6,865        | 30,000 BTU  | 63     | 260/118     |

\* Range mount UIRCM60 models are standard with cheesemelter on left shelf on right. Right side mount cheesemelter available upon request.

### STANDARD FEATURES:

- Range mount models: Stainless steel front, sides, top and backsplash
- Counter models: Stainless steel front, sides and top. Also comes with 4" (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
- 1/2" 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

## Options & Accessories

| Description                                                                                                | CDN List |
|------------------------------------------------------------------------------------------------------------|----------|
| Interconnecting Piping between Ranges and Salamander or Cheesemelter                                       | \$845    |
| Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield) | \$675    |

| Description                                   | CDN List |
|-----------------------------------------------|----------|
| Stainless steel main back for UIR36C          | \$845    |
| Stainless steel main back for UIR36 & UIRCM36 | \$1,145  |
| Stainless steel main back for UIR48 & UIRCM48 | \$1,335  |
| Stainless steel main back for UIR60 & UIRCM60 | \$1,470  |

## SunFire Gas Ranges



Model X36 - 6R

### STANDARD FEATURES:

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

- 12" (305mm) griddle plate, 5/8" (15mm) thick steel replaces two open burners
- Manual hi/lo valve control
- 18,000 Btuh/5.27 kW cast iron "H" style burner per 12" (305mm) width of griddle
- 4 1/4" (108mm) wide grease trough
- Standard on right side

### AVAILABLE OPTIONS (please refer to page 59 for pricing on available options):

- Extra Oven Rack
- Casters
- Low-Profile Backguard

### HOT TOPS:

- 12" (305mm) plate, 5/8" (15mm) thick steel replaces two open burners
- Manual valve control
- 18,000 Btuh/5.27 kW cast iron H-burner
- Standard on left side

### OVEN:

- Space Saver, 24" wide ranges only, 20" (508mm) wide, 22" (559mm) deep, 13" (330mm) high interior
- Standard Oven, 26 1/4" (667mm) wide, 22" (559mm) deep, 13" (330mm) high interior
- 33,000 Btuh/9.67kW tube burner
- Low to 500°F (260°C) oven thermostat
- Ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Two position oven rack guide
- Nickel plated oven rack
- Heavy duty oven door with keep-cool handle

## SunFire 24" (600mm) Wide Restaurant Ranges



| Model Number | Description                           | CDN List Price | Total Input (BTU) | Cu. Ft. | Ship Weight |
|--------------|---------------------------------------|----------------|-------------------|---------|-------------|
| X24-4L       | (4) Open Burners (1) Space Saver Oven | \$4,070        | 145,000           | 29      | 302/137     |
| X24-4S       | (4) Open Burners (1) Storage Base     | \$3,730        | 120,000           | 29      | 221/100     |

## SunFire 36" (900mm) Wide Restaurant Ranges

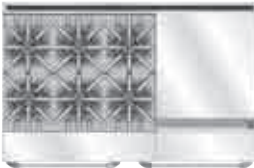


| Model Number | Description                                    | CDN List Price | Total Input (BTU) | Cu. Ft. | Ship Weight |
|--------------|------------------------------------------------|----------------|-------------------|---------|-------------|
| X36-6R       | (6) Open Burners (1) Standard Oven             | \$4,090        | 213,000           | 40      | 430/195     |
|              | 12" Hot Top (4) Open Burners (1) Standard Oven | \$4,720        | 180,000           | 40      | 310/141     |
| X36-6S       | (6) Open Burners (1) Storage Base              | \$3,715        | 173,000           | 40      | 453/205     |
|              | 12" Hot Top (4) Open Burners (1) Storage Base  | \$4,320        | 140,000           | 40      | 333/151     |
| X36-2G24R    | 24" Griddle (2) Open Burners (1) Standard Oven | \$5,910        | 133,000           | 40      | 495/225     |
| X36-2G24S    | 24" Griddle (2) Open Burners (1) Storage Base  | \$5,495        | 100,000           | 40      | 375/170     |

NOT CE CERTIFIED

## SunFire Gas Ranges

### SunFire 60" (1500mm) Wide Restaurant Ranges

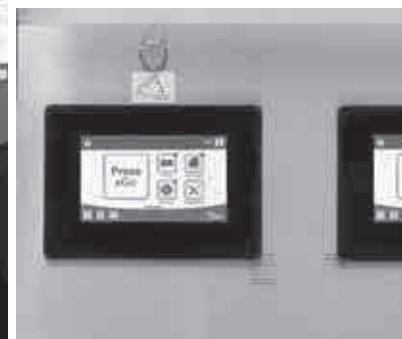


| Model Number | Description                                                                                        | CDN List Price  | Total Input (BTU) | Cu. Ft. | Ship Weight |
|--------------|----------------------------------------------------------------------------------------------------|-----------------|-------------------|---------|-------------|
| X60-10RR     | (10) Open Burners (2) Standard Ovens                                                               | <b>\$6,675</b>  | 366,000           | 85      | 726/329     |
| X60-10RS     | (10) Open Burners (1) Standard Oven, (1) Storage Base                                              | <b>\$6,420</b>  | 333,000           | 85      | 606/275     |
| X60-6G24RR   | 24" Griddle* (6) Open Burners (2) Standard Ovens                                                   | <b>\$8,715</b>  | 286,000           | 85      | 791/359     |
| X60-6G24RS   | 24" Griddle* (6) Open Burners (1) Standard Oven, (1) Storage Base                                  | <b>\$8,310</b>  | 253,000           | 85      | 755/342     |
| X60-6R24RR   | 24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (2) Standard Ovens                  | <b>\$10,115</b> | 289,500           | 85      | 828/376     |
| X60-6R24RS   | 24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (1) Standard Oven (1) Standard Base | <b>\$9,725</b>  | 256,500           | 85      | 787/357     |

# GARLAND®



## Garland XPress Grill



Completely Redesigned  
Next Generation in Two-Sided Cooking

## 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 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 **NEW** 12" one platen; 24" one or two platen; 36" one, two or three platen
- **NEW** 2" cook height -- increased from .65"
- Supports fast, casual menu and capacity needs
- **NEW** 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

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

### EASE OF CLEANING

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

### TEMPERATURE CONTROL

- **NEW** 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 new Garland Xpress Grill reduces energy by approximately 24%
- Lanes can be turned Off when not required (**NEW**)
- 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
- **NEW** 2-year parts and labour warranty

### EASY TO SERVICE

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



## Garland Master Series XPress Grills - Traditional Grills



12" Grill      24" Grill



36" Grill

| Model Number                           | Description                     | CDN List Price | Electrical Input | Gas Input  | Cu. Ft. | Ship Weight |
|----------------------------------------|---------------------------------|----------------|------------------|------------|---------|-------------|
| <b>12" WIDE GAS XPRESS GRILL</b>       |                                 |                |                  |            |         |             |
| XPG12                                  | Flat Griddle One Platen         | CALL FOR PRICE | 3.4 KW           | 20,000 BTU | 29.7    | 550/249     |
| <b>24" WIDE GAS XPRESS GRILLS</b>      |                                 |                |                  |            |         |             |
| XPG24                                  | Flat Griddle Two Platens        | CALL FOR PRICE | 3.4 KW           | 40,000 BTU | 29.7    | 650/295     |
| XPG241L                                | Flat Griddle One Platen on Left |                | 4.2 KW           | 40,000 BTU | 29.7    | 600/272     |
| <b>36" WIDE GAS XPRESS GRILLS</b>      |                                 |                |                  |            |         |             |
| XPG36                                  | Flat Griddle Three Platens      | CALL FOR PRICE | 10.3 KW          | 60,000 BTU | 48      | 800/295     |
| XPG362L                                | Flat Griddle Two Platens Left   |                | 7.7 KW           | 60,000 BTU | 48      | 750/340     |
| <b>12" WIDE ELECTRIC XPRESS GRILLS</b> |                                 |                |                  |            |         |             |
| XPE12                                  | Flat Griddle One Platen         | CALL FOR PRICE | 7.9 KW           |            | 29.7    | 550/249     |
| <b>24" WIDE ELECTRIC XPRESS GRILLS</b> |                                 |                |                  |            |         |             |
| XPE24                                  | Flat Griddle Two Platens        | CALL FOR PRICE | 15.9 KW          |            | 29.7    | 650/295     |
| XPE241L                                | Flat Griddle One Platen on Left |                | 13.2 KW          |            | 29.7    | 600/272     |
| <b>36" WIDE ELECTRIC XPRESS GRILLS</b> |                                 |                |                  |            |         |             |
| XPE36                                  | Flat Griddle Three Platens      | CALL FOR PRICE | 23.8 KW          |            | 48      | 800/295     |
| XPE362L                                | Flat Griddle Two Platens Left   |                | 21.2 KW          |            | 48      | 750/340     |

### 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



| Options                        |                       |
|--------------------------------|-----------------------|
| <b>Tool Holders</b>            | <b>CDN List Price</b> |
| Scraper 6" - 161 Grill Scraper | \$115                 |
| Squeegee - 233-71A Grill Wiper | \$115                 |
| Spatula 4"                     | \$115                 |
| <b>Teflon Sheets</b>           | <b>CDN List Price</b> |
| Box of 6 Sheets                | \$375                 |

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.

## Garland Master Series XPress Grills with Active Compression



12" Grill      24" Grill



36" Grill

| Model Number                           | Description                     | CDN List Price | Electrical Input | Gas Input  | Cu. Ft. | Ship Weight |
|----------------------------------------|---------------------------------|----------------|------------------|------------|---------|-------------|
| <b>12" WIDE GAS XPRESS GRILL</b>       |                                 |                |                  |            |         |             |
| XPG12AC                                | Flat Griddle One Platen         | CALL FOR PRICE | 3.4 KW           | 20,000 BTU | 29.7    | 550/249     |
| <b>24" WIDE GAS XPRESS GRILLS</b>      |                                 |                |                  |            |         |             |
| XPG24AC                                | Flat Griddle Two Platens        | CALL FOR PRICE | 3.4 KW           | 40,000 BTU | 29.7    | 650/295     |
| XPG241LAC                              | Flat Griddle One Platen on Left |                | 4.2 KW           | 40,000 BTU | 29.7    | 600/272     |
| <b>36" WIDE GAS XPRESS GRILLS</b>      |                                 |                |                  |            |         |             |
| XPG36AC                                | Flat Griddle Three Platens      | CALL FOR PRICE | 10.3 KW          | 60,000 BTU | 48      | 800/295     |
| XPG362LAC                              | Flat Griddle Two Platens Left   |                | 7.7 KW           | 60,000 BTU | 48      | 750/340     |
| <b>12" WIDE ELECTRIC XPRESS GRILLS</b> |                                 |                |                  |            |         |             |
| XPE12AC                                | Flat Griddle One Platen         | CALL FOR PRICE | 7.9 KW           |            | 29.7    | 550/249     |
| <b>24" WIDE ELECTRIC XPRESS GRILLS</b> |                                 |                |                  |            |         |             |
| XPE24AC                                | Flat Griddle Two Platens        | CALL FOR PRICE | 15.9 KW          |            | 29.7    | 650/295     |
| XPE241LAC                              | Flat Griddle One Platen on Left |                | 13.2 KW          |            | 29.7    | 600/272     |
| <b>36" WIDE ELECTRIC XPRESS GRILLS</b> |                                 |                |                  |            |         |             |
| XPE36AC                                | Flat Griddle Three Platens      | CALL FOR PRICE | 23.8 KW          |            | 48      | 800/295     |
| XPE362LAC                              | Flat Griddle Two Platens Left   |                | 21.2 KW          |            | 48      | 750/340     |

### 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



| Options                        | CDN List Price |
|--------------------------------|----------------|
| <b>Tool Holders</b>            |                |
| Scraper 6" - 161 Grill Scraper | \$115          |
| Squeegee - 233-71A Grill Wiper | \$115          |
| Spatula 4"                     | \$115          |
| <b>Teflon Sheets</b>           |                |
| Box of 6 Sheets                | \$375          |

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.

# Garland Master Series Induction Range



GME36-I14C

Now ALL IN ONE, the Garland Master Series Induction Range is engineered to incorporate Garland Induction with Garland's convection oven. Garland's Induction cook tops with Boil Dry Protection and Automatic Pan Detection cook faster and are energy efficient. The well-crafted convection oven base is reliable, durable and functional.

**Green Heat.** 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 and consistent heat concentrated exactly where you need it most.

## Features:

- Unique power with 4 x 3.5 kW or 5.0 kW hobs and 5.0 kW electric oven
- Revolutionary RTC5mp 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



GME36-I14S

| Model Number  | Base Configuration                                     | CDN List Price | Total Power (kW) | Voltage (V) | Amps (A) | Phase (AC) | Dimensions in. (mm)        |
|---------------|--------------------------------------------------------|----------------|------------------|-------------|----------|------------|----------------------------|
| GME36M-I14C * | 4 X 3.5 kW Hobs<br>Convection Oven, 6" Adjustable Legs | \$40,495       | 21.1             | 120/208     | 66.4     | 3          | 35.4 x 35.4<br>(900 x 900) |
| GME36M-I20C * | 4 X 5.0 kW Hobs<br>Convection Oven, 6" Adjustable Legs | \$42,865       | 26.8             | 120/208     | 82.2     | 3          | 35.4 x 35.4<br>(900 x 900) |
| GME36M-I14S   | 4 X 3.5 kW Hobs<br>Storage Base, 6" Adjustable Legs    | \$32,400       | 14.0             | 208         | 44       | 3          | 35.4 x 35.4<br>(900 x 900) |
| GME36M-I20S   | 4 X 5.0 kW Hobs<br>Storage Base, 6" Adjustable Legs    | \$34,780       | 20.0             | 208         | 60       | 3          | 35.4 x 35.4<br>(900 x 900) |

\* - 5.1kW Convection Oven.

Please contact factory for lead time.

| Options & Accessories              | CDN List Price |
|------------------------------------|----------------|
| 6" Legs Adjustable Legs (Standard) | N/C            |
| Optional Casters                   | \$710          |
| Extra Oven Rack                    | \$385          |

## 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.

### CONTEMPORARY

The clean lines of the design complement any kitchen.



### STANDARD FEATURES:

#### MASTER SERIES

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

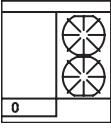
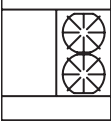
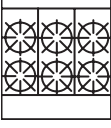
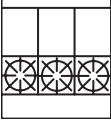
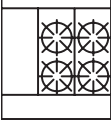
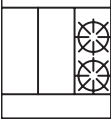
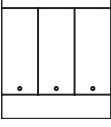
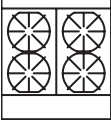
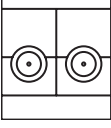
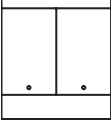
#### MASTER SENTRY SERIES

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

#### OVEN-BASE MODELS

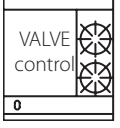
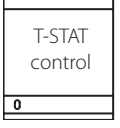
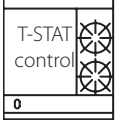
- 40,000 BTU "H" style cast oven burner
- Oven temp range: 150°F - 500°F (66°C - 260° C)
- Piezo oven pilot ignition
- All porcelain oven interior
- 4-position rack guides w/1 oven rack

## Garland Master Series Heavy-Duty Ranges (38" depth)

| Top Configuration                                                                                                                                                                                                                                                                                                                 | Model Number | Base Configuration | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------|-------------|----------------|-------------|
|  <p>(1) 33K, 17"W Griddle<br/>                     (2) 35K Open Burners<br/>                     34" Wide<br/>                     Griddle on left only<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p> | M42R         | (1) Std. Oven Base | \$16,420       | 143,000 BTU | 53             | 445/202     |
|                                                                                                                                                                                                                                                                                                                                   | M42S         | (1) Storage Base   | \$13,880       | 103,000 BTU | 53             | 345/157     |
|                                                                                                                                                                                                                                                                                                                                   | M42T         | (1) Modular Top    | \$12,695       | 103,000 BTU | 26             | 265/120     |
|  <p>(1) 30K, 17"W Hot Top<br/>                     (2) 35K Open Burners<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p>                                               | M42-6R       | (1) Std. Oven Base | \$15,840       | 140,000 BTU | 53             | 520/230     |
|                                                                                                                                                                                                                                                                                                                                   | M42-6S       | (1) Storage Base   | \$14,440       | 100,000 BTU | 53             | 420/190     |
|                                                                                                                                                                                                                                                                                                                                   | M42-6T       | (1) Modular Top    | \$13,270       | 100,000 BTU | 26             | 312/142     |
|  <p>(6) 24K Open Burners<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p>                                                                                              | M43R         | (1) Std. Oven Base | \$14,455       | 184,000 BTU | 53             | 440/200     |
|                                                                                                                                                                                                                                                                                                                                   | M43S         | (1) Storage Base   | \$12,465       | 144,000 BTU | 53             | 340/155     |
|                                                                                                                                                                                                                                                                                                                                   | M43T         | (1) Modular Top    | \$10,515       | 144,000 BTU | 26             | 260/118     |
|  <p>(3) 18K, Open Burners<br/>                     (3) 15K Hot Tops<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p>                                                   | M43FTR       | (1) Std. Oven Base | \$17,455       | 99,000 BTU  | 53             | 540/245     |
|                                                                                                                                                                                                                                                                                                                                   | M43FTS       | (1) Storage Base   | \$15,370       | 59,000 BTU  | 53             | 440/200     |
|                                                                                                                                                                                                                                                                                                                                   | M43FTT       | (1) Modular Top    | \$9,400        | 59,000 BTU  | 26             | 320/145     |
|  <p>(1) 22K Hot Top<br/>                     (4) 24K Open Burners<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p>                                                    | M43-1R       | (1) Std. Oven Base | \$15,715       | 158,000 BTU | 53             | 460/209     |
|                                                                                                                                                                                                                                                                                                                                   | M43-1S       | (1) Storage Base   | \$13,360       | 118,000 BTU | 53             | 360/164     |
|                                                                                                                                                                                                                                                                                                                                   | M43-1T       | (1) Modular Top    | \$11,675       | 118,000 BTU | 26             | 275/125     |
|  <p>(2) 22K Hot Tops<br/>                     (2) 24K Open Burners<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p>                                                  | M43-2R       | (1) Std. Oven Base | \$16,185       | 132,000 BTU | 53             | 480/218     |
|                                                                                                                                                                                                                                                                                                                                   | M43-2S       | (1) Storage Base   | \$14,820       | 92,000 BTU  | 53             | 380/173     |
|                                                                                                                                                                                                                                                                                                                                   | M43-2T       | (1) Modular Top    | \$12,855       | 92,000 BTU  | 26             | 280/125     |
|  <p>(3) 22K Hot Tops<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p>                                                                                                | M43-3R       | (1) Std. Oven Base | \$16,880       | 106,000 BTU | 53             | 500/227     |
|                                                                                                                                                                                                                                                                                                                                   | M43-3S       | (1) Storage Base   | \$15,180       | 66,000 BTU  | 53             | 400/182     |
|                                                                                                                                                                                                                                                                                                                                   | M43-3T       | (1) Modular Top    | \$14,030       | 66,000 BTU  | 26             | 300/135     |
|  <p>(4) 35K Open Burners<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1", 1 1/4")</p>                                                                                            | M44R         | (1) Std. Oven Base | \$14,675       | 180,000 BTU | 53             | 440/200     |
|                                                                                                                                                                                                                                                                                                                                   | M44S         | (1) Storage Base   | \$12,825       | 140,000 BTU | 53             | 340/155     |
|                                                                                                                                                                                                                                                                                                                                   | M44T         | (1) Modular Top    | \$11,005       | 140,000 BTU | 26             | 260/118     |
|  <p>(2) 45K Front-Fired Hot Tops<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     External Side Mount<br/>                     (3/4", 1", 1 1/4")</p>                                       | M45R         | (1) Std. Oven Base | \$16,645       | 130,000 BTU | 53             | 510/232     |
|                                                                                                                                                                                                                                                                                                                                   | M45S         | (1) Storage Base   | \$13,900       | 90,000 BTU  | 53             | 410/186     |
|                                                                                                                                                                                                                                                                                                                                   | M45T         | (1) Modular Top    | \$12,115       | 90,000 BTU  | 26             | 305/138     |
|  <p>2-Section Hot Top<br/>                     (3) 30K H-Burners<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1")</p>                                                            | M46R         | (1) Std. Oven Base | \$15,655       | 130,000 BTU | 53             | 450/205     |
|                                                                                                                                                                                                                                                                                                                                   | M46S         | (1) Storage Base   | \$13,920       | 90,000 BTU  | 53             | 350/159     |
|                                                                                                                                                                                                                                                                                                                                   | M46T         | (1) Modular Top    | \$11,970       | 90,000 BTU  | 26             | 270/120     |

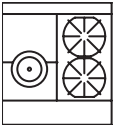


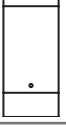
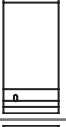
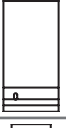

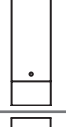
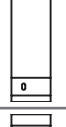
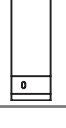
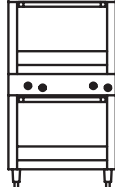
Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

## Garland Master Series Heavy-Duty Ranges (38" depth)

| Top Configuration                                                                                                                                                                                                                                                    | Model Number | Base Configuration | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------|-------------|----------------|-------------|
|  <p>M47<br/>0</p> <p>34" Wide Griddle<br/>(3) 33K H- Burners 34" wide with Rear Gas Option (3/4", 1")</p>                                                                           | M47R         | (1) Std. Oven Base | \$17,170       | 139,000 BTU | 53             | 600/273     |
|                                                                                                                                                                                                                                                                      | M47S         | (1) Storage Base   | \$15,105       | 99,000 BTU  | 53             | 500/227     |
|                                                                                                                                                                                                                                                                      | M47T         | (1) Modular Top    | \$13,125       | 99,000 BTU  | 26             | 360/164     |
|  <p>M47<br/>shown with plancha plate option<br/>0</p> <p>34" Wide Plancha Griddle<br/>(3) 33K H-Burner 34" wide with perimeter trough around griddle Rear Gas Option (3/4", 1")</p> | M47R         | (1) Std. Oven Base | \$18,485       | 139,000 BTU | 53             | 600/273     |
|                                                                                                                                                                                                                                                                      | M47S         | (1) Storage Base   | \$16,650       | 99,000 BTU  | 53             | 500/227     |
|                                                                                                                                                                                                                                                                      | M47T         | (1) Modular Top    | \$14,285       | 99,000 BTU  | 26             | 360/164     |
|  <p>VALVE control<br/>0</p> <p>23" Wide Griddle<br/>(2) 33K H-Burners<br/>(2) 24K Open Burners<br/>34" Wide Griddle on left only<br/>Rear Gas Option (3/4", 1")</p>                 | M47-23R      | (1) Std. Oven Base | \$17,030       | 154,000 BTU | 53             | 590/268     |
|                                                                                                                                                                                                                                                                      | M47-23S      | (1) Storage Base   | \$15,745       | 104,000 BTU | 53             | 490/223     |
|                                                                                                                                                                                                                                                                      | M47-23T      | (1) Modular Top    | \$12,955       | 104,000 BTU | 26             | 295/135     |
|  <p>T-STAT control<br/>0</p> <p>34" Wide Griddle<br/>(3) 33K H-Burners<br/>Rear Gas Option (3/4", 1")</p>                                                                           | M48R         | (1) Std. Oven Base | \$18,555       | 139,000 BTU | 53             | 600/273     |
|                                                                                                                                                                                                                                                                      | M48S         | (1) Storage Base   | \$16,420       | 99,000 BTU  | 53             | 500/227     |
|                                                                                                                                                                                                                                                                      | M48T         | (1) Modular Top    | \$14,455       | 99,000 BTU  | 26             | 300/135     |
|  <p>T-STAT control<br/>0</p> <p>23" Wide Griddle<br/>(2) 33K H-Burners<br/>(2) 24K Open Burners<br/>34" Wide, Griddle on left only<br/>Rear Gas Option: (3/4", 1")</p>             | M48-23R      | (1) Std. Oven Base | \$18,310       | 154,000 BTU | 53             | 590/268     |
|                                                                                                                                                                                                                                                                      | M48-23S      | (1) Storage Base   | \$16,250       | 104,000 BTU | 53             | 490/223     |
|                                                                                                                                                                                                                                                                      | M48-23T      | (1) Modular Top    | \$14,285       | 104,000 BTU | 26             | 295/135     |

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

## Master Series Ranges & Attachments (38" depth)

| Top Configuration                                                                                                                                                                                                                                                                      | Model Number  | Base Configuration                                                     | CDN List Price  | Total Input | Cu.Ft. (crate) | Ship Weight |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|------------------------------------------------------------------------|-----------------|-------------|----------------|-------------|
|  <p>(1) 45K Front-Fired Hot Top<br/>                     (2) 35K Open Burners<br/>                     34" Wide<br/>                     Rear Gas Option<br/>                     External (3/4")</p> | <b>M54R</b>   | 34" wide w/(1) Std. Oven Base                                          | <b>\$15,715</b> | 155,000 BTU | 53             | 475/215     |
|                                                                                                                                                                                                                                                                                        | <b>M54S</b>   | 34" wide w/(1) Storage Base                                            | <b>\$13,825</b> | 115,000 BTU | 53             | 375/170     |
|                                                                                                                                                                                                                                                                                        | <b>M54T</b>   | 34" Wide Modular Top                                                   | <b>\$11,675</b> | 115,000 BTU | 26             | 270/120     |
|  <p>(2) 35K Open Burners<br/>                     17" Wide<br/>                     Rear Gas Option<br/>                     (3/4")</p>                                                               | <b>M4S</b>    | (1) Storage Base                                                       | <b>\$6,730</b>  | 70,000 BTU  | 26             | 190/86      |
|                                                                                                                                                                                                                                                                                        | <b>M4T</b>    | (1) Modular Top                                                        | <b>\$6,345</b>  | 70,000 BTU  | 9              | 110/50      |
|  <p>(1) 45K Front-Fired Hot Top<br/>                     17" Wide<br/>                     Rear Gas Option<br/>                     External (3/4", 1", 1 1/4")</p>                                   | <b>M5S</b>    | (1) Storage Base                                                       | <b>\$7,060</b>  | 45,000 BTU  | 26             | 230/105     |
|                                                                                                                                                                                                                                                                                        | <b>M5T</b>    | (1) Modular Top                                                        | <b>\$6,660</b>  | 45,000 BTU  | 9              | 138/63      |
|  <p>(1) 30K Hot Top<br/>                     17" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1")</p>                                                                | <b>M6S</b>    | (1) Storage Base                                                       | <b>\$6,660</b>  | 30,000 BTU  | 26             | 240/109     |
|                                                                                                                                                                                                                                                                                        | <b>M6T</b>    | (1) Modular Top                                                        | <b>\$6,660</b>  | 30,000 BTU  | 9              | 145/66      |
| VALVE control<br> <p>17" Griddle<br/>                     (1) 33K H-Burner<br/>                     17" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1")</p>        | <b>M7S</b>    | (1) Storage Base                                                       | <b>\$7,515</b>  | 33,000 BTU  | 26             | 260/118     |
|                                                                                                                                                                                                                                                                                        | <b>M7T</b>    | (1) Modular Top                                                        | <b>\$7,040</b>  | 33,000 BTU  | 9              | 155/70      |
| T-STAT control<br> <p>17" Griddle<br/>                     (1) 33K H-Burner<br/>                     17" Wide<br/>                     Rear Gas Option<br/>                     (3/4", 1")</p>      | <b>M8S</b>    | (1) Storage Base                                                       | <b>\$8,220</b>  | 33,000 BTU  | 26             | 260/118     |
|                                                                                                                                                                                                                                                                                        | <b>M8T</b>    | (1) Modular Top                                                        | <b>\$7,675</b>  | 33,000 BTU  | 9              | 155/70      |
|  <p>(2) 24K Open Burners<br/>                     12" Wide<br/>                     Rear Gas Option (3/4")</p>                                                                                      | <b>M12S</b>   | (1) Storage Base                                                       | <b>\$6,220</b>  | 48,000 BTU  | 16             | 130/60      |
|                                                                                                                                                                                                                                                                                        | <b>M12T</b>   | (1) Modular Top                                                        | <b>\$5,730</b>  | 48,000 BTU  | 6              | 78/35       |
|  <p>(1) 22K Hot Top<br/>                     12" Wide</p>                                                                                                                                           | <b>M12S-6</b> | (1) Storage Base                                                       | <b>\$6,645</b>  | 30,000 BTU  | 16             | 190/86      |
|                                                                                                                                                                                                                                                                                        | <b>M12T-6</b> | (1) Modular Top                                                        | <b>\$6,485</b>  | 30,000 BTU  | 6              | 110/50      |
| VALVE control<br> <p>12" Griddle<br/>                     (1) 30K H-Burner<br/>                     12" Wide</p>                                                                                    | <b>M12S-7</b> | (1) Storage Base                                                       | <b>\$7,100</b>  | 30,000 BTU  | 16             | 190/86      |
|                                                                                                                                                                                                                                                                                        | <b>M12T-7</b> | (1) Modular Top                                                        | <b>\$6,510</b>  | 30,000 BTU  | 6              | 110/50      |
| T-STAT control<br> <p>12" Griddle<br/>                     (1) 30K H-Burner<br/>                     12" Wide</p>                                                                                   | <b>M12S-8</b> | (1) Storage Base                                                       | <b>\$7,655</b>  | 30,000 BTU  | 16             | 190/86      |
|                                                                                                                                                                                                                                                                                        | <b>M12T-8</b> | (1) Modular Top                                                        | <b>\$6,805</b>  | 30,000 BTU  | 6              | 110/50      |
| Rear Gas Option<br>(3/4", 1", 1 1/4")<br>                                                                                                                                                           | <b>M2R</b>    | (2) Std. Ovens<br>(convection oven option available<br>on bottom only) | <b>\$19,745</b> | 80,000 BTU  | 75             | 730/332     |

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

## Master Series Options & Accessories

| Description                                                                | CDN List Price | Notes                                                                                                                  |
|----------------------------------------------------------------------------|----------------|------------------------------------------------------------------------------------------------------------------------|
| Convection Oven in Place of Standard Oven<br>Add "C" to Model Number*      | <b>\$6,735</b> | Not available on masonry base or in back to back battery line-ups                                                      |
| Stainless Steel Oven Interior                                              | <b>\$1,375</b> | For convection oven base, add 5 manufacturing days to lead time                                                        |
| Rear Gas Connection Including "Tee" in Manifold End Cap & Cover**          | <b>N/C</b>     | Models M45, M54 & M55 external (side) mount only. Gas inlet sizes, 3/4"; 1"; 1-1/4". Add 5-1/4" to overall unit width. |
| Extra Oven Rack for Standard & RC Ovens                                    | <b>\$400</b>   |                                                                                                                        |
| Stainless Steel Main Back for Ranges ("R" or "S" Models)                   | <b>\$675</b>   |                                                                                                                        |
| Stainless Steel Main Back for Attachments ("S" Models)                     | <b>\$640</b>   |                                                                                                                        |
| Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates  | <b>\$565</b>   |                                                                                                                        |
| Stainless Steel Intermediate Shelf for Storage Base Models 12" (305mm)     | <b>\$600</b>   |                                                                                                                        |
| Stainless Steel Intermediate Shelf for Storage Base Models 17" (432mm)     | <b>\$730</b>   |                                                                                                                        |
| Stainless Steel Intermediate Shelf for Storage Base Models 34" (864mm)     | <b>\$850</b>   |                                                                                                                        |
| Aluminized Intermediate Shelf for Storage Base 12"(305mm)                  | <b>\$290</b>   |                                                                                                                        |
| Aluminized Intermediate Shelf for Storage Base 17"(432mm)                  | <b>\$395</b>   |                                                                                                                        |
| Aluminized Intermediate Shelf for Storage Base 34" (864mm)                 | <b>\$510</b>   |                                                                                                                        |
| Common Front Rail for two or more units; 23" Start Length                  | <b>\$705</b>   |                                                                                                                        |
| Common Front Rail; Each Additional 3" in length over 23"                   | <b>\$185</b>   | (maximum 102"/2590mm) total length                                                                                     |
| Casters w/Polyurethane Wheels (non-marking) for Storage & Oven Base Models | <b>\$710</b>   |                                                                                                                        |
| 6" Stainless Steel Adjustable Legs for Storage & Oven Base Models          | <b>\$335</b>   |                                                                                                                        |
| Deck Fasteners - Set of Four for Storage & Oven Base Models                | <b>\$620</b>   |                                                                                                                        |
| 3/4" N.P.T. Gas Shut Off Valve                                             | <b>\$480</b>   |                                                                                                                        |
| 1" N.P.T. Gas Shut Off Valve                                               | <b>\$545</b>   |                                                                                                                        |
| 1-1/4" N.P.T. Gas Shut Off Valve                                           | <b>\$640</b>   |                                                                                                                        |

| Description                                                                                       | CDN List Price | Notes                                                                                                                                                                                                 |
|---------------------------------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 3/4" N.P.T. Natural Gas Regulator                                                                 | <b>\$500</b>   | 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. |
| 3/4" N.P.T. Propane Gas Regulator                                                                 | <b>\$500</b>   |                                                                                                                                                                                                       |
| 1" N.P.T. Natural Gas Regulator                                                                   | <b>\$620</b>   |                                                                                                                                                                                                       |
| 1" N.P.T. Propane Gas Regulator                                                                   | <b>\$620</b>   |                                                                                                                                                                                                       |
| 1-1/4" N.P.T. Natural Gas Regulator                                                               | <b>\$1,125</b> |                                                                                                                                                                                                       |
| 1-1/4" N.P.T. Propane Gas Regulator                                                               | <b>\$1,125</b> |                                                                                                                                                                                                       |
| Gas Flex Hose & Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device                          | <b>\$2,120</b> |                                                                                                                                                                                                       |
| Gas Flex Hose & Quick Disconnect (1" N.P.T. x 5") w/Restraining Device                            | <b>\$2,485</b> |                                                                                                                                                                                                       |
| Gas Flex Hose & Quick Disconnect (1-1/4" N.P.T. x 5") w/Restraining Device                        | <b>\$3,655</b> |                                                                                                                                                                                                       |
| Grooved Griddle Option for 12" (305mm) Griddle                                                    | <b>\$3,735</b> |                                                                                                                                                                                                       |
| Grooved Griddle Option for 17" (432mm) Griddle or 1/2 grooved section for 34" (864mm)             | <b>\$4,110</b> | All other partially grooved plate options: Please consult factory for pricing.                                                                                                                        |
| Grooved Griddle Option for 23" (584mm) Griddle                                                    | <b>\$4,595</b> |                                                                                                                                                                                                       |
| Grooved Griddle Option for 34" (864mm) Griddle                                                    | <b>\$5,770</b> |                                                                                                                                                                                                       |
| <b>"Schools Option"</b><br>Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M4S, T | <b>\$4,780</b> | For models other than M44 & M4 please contact the factory                                                                                                                                             |

\* When adding convection option to 68" models with two oven bases contact factory for pricing and delivery.

\*\* 12" 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 Options & Accessories

| Maximum Security Options                               | CDN List Price | CDN List Price                    |
|--------------------------------------------------------|----------------|-----------------------------------|
| Control Panel Cover                                    | Call Factory   | Deck Fasteners (SS Flanged Feet)  |
| 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.

## Equipment Stands for Master Series Modular Tops

| Model Number | Description                              | CDN List Price | CDN List Price (w/casters) | Cu.Ft. (crate) | Ship Weight |
|--------------|------------------------------------------|----------------|----------------------------|----------------|-------------|
| M17          | 17" (432mm) Wide; Stainless Steel Finish | \$2,185        | \$2,905                    | 22             | 18/8        |
| M24          | 24"(610mm) Wide; Stainless Steel Finish  | \$2,480        | \$3,045                    | 26             | 25/11       |
| M34          | 34" (864mm) Wide; Stainless Steel Finish | \$2,825        | \$3,550                    | 30             | 37/17       |

## Garland Master Series Heavy-Duty Char-Broilers



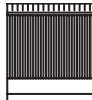


M24B

### STANDARD FEATURES:

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

Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), 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.

| Top Configuration                                                                                            | Model Number                                                        | Base Configuration | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|--------------------|----------------|-------------|----------------|-------------|
| <br>17" Wide Char-Broiler  | M17B                                                                | (1) Storage Base   | \$11,015       | 45,000 BTU  | 24             | 235/107     |
|                                                                                                              | M17BT                                                               | Modular Top        | \$10,495       | 45,000 BTU  | 10             | 135/60      |
| <br>24" Wide Char-Broiler | M24B                                                                | (1) Storage Base   | \$12,305       | 60,000 BTU  | 30             | 330/150     |
|                                                                                                              | M24BT                                                               | Modular Top        | \$11,755       | 60,000 BTU  | 16             | 230/105     |
| <br>34" Wide Char-Broiler | M34B                                                                | (1) Storage Base   | \$13,695       | 90,000 BTU  | 54             | 510/231     |
|                                                                                                              | M34BT                                                               | Modular Top        | \$13,170       | 90,000 BTU  | 39             | 390/180     |
| Char-Broiler Options                                                                                         |                                                                     |                    |                |             | CDN List Price |             |
|                                                                                                              | M17B Stainless Steel Main Back                                      |                    |                |             | \$770          |             |
|                                                                                                              | M17BT Stainless Steel Main Back                                     |                    |                |             | \$675          |             |
|                                                                                                              | M24B Stainless Steel Main Back                                      |                    |                |             | \$770          |             |
|                                                                                                              | M24BT Stainless Steel Main Back                                     |                    |                |             | \$675          |             |
|                                                                                                              | M34B Stainless Steel Main Back                                      |                    |                |             | \$770          |             |
|                                                                                                              | M34BT Stainless Steel Main Back                                     |                    |                |             | \$675          |             |
|                                                                                                              | 3/4" rear gas connection (end caps/covers available - must specify) |                    |                |             | \$1,165        |             |
|                                                                                                              | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17   |                    |                |             | \$520          |             |
|                                                                                                              | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24   |                    |                |             | \$720          |             |
|                                                                                                              | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34   |                    |                |             | \$1,145        |             |
| DIA-M17B                                                                                                     | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler   |                    |                |             | \$565          |             |
| DIA-M24B                                                                                                     | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler   |                    |                |             | \$760          |             |
| DIA-M34B                                                                                                     | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler   |                    |                |             | \$1,070        |             |

For additional applicable options, see page 67.

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

## Garland Master Series Heavy-Duty Spreaders



M17SP



M17ES

| Model Number             | Size                         | CDN List Price | Cu.Ft. (crate) | Ship Weight |
|--------------------------|------------------------------|----------------|----------------|-------------|
| <b>Spreader Plates</b>   |                              |                |                |             |
| M12SP                    | 12" (305mm) Wide 6-7/8" High | \$1,490        | 7              | 50/23       |
| M17SP                    | 17" (432mm) Wide 6-7/8" High | \$1,660        | 9              | 75/34       |
| M24SP                    | 24" (610mm) Wide 6-7/8" High | \$1,970        | 11             | 105/48      |
| M24SPT                   | 24" (610mm) Wide 9-1/2" High | \$1,970        | 11             | 105/48      |
| <b>Spreader Cabinets</b> |                              |                |                |             |
| M12ES                    | 12" (305mm) Wide             | \$3,940        | 19             | 125/56      |
| M17ES                    | 17" (432mm) Wide             | \$4,025        | 24             | 175/79      |
| M24ES                    | 24" (610mm) Wide             | \$4,295        | 20             | 190/86      |

### STANDARD FEATURES:

#### SPREADERS

- Stainless Steel front and sides
- Stainless Steel front rail & work top
- 1¼" NPT front manifold
- 6" (152mm) chrome legs w/adj. inserts ('ES' models)

## Master Series Spreaders Options & Accessories

|                                                                                       |       |
|---------------------------------------------------------------------------------------|-------|
| Stainless Steel Mainback (All Spreader Plates)                                        | \$500 |
| Stainless Steel Mainback (12" / 17" / 24" Cabinets)                                   | \$600 |
| Stainless Steel Mainback (34" Cabinets)                                               | \$730 |
| Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader) | \$600 |
| Rear Gas Connection, 1-1/4" NPT                                                       | N/C   |

|                                         |       |
|-----------------------------------------|-------|
| 12" (305mm) Wide Stainless Steel Shelf  | \$400 |
| 17" (432mm) Wide Stainless Steel Shelf  | \$475 |
| 24" (610mm) Wide Stainless Steel Shelf  | \$520 |
| 12" (305mm) Wide Aluminized Steel Shelf | \$305 |
| 17" (432mm) Wide Aluminized Steel Shelf | \$375 |
| 24" (610mm) Wide Aluminized Steel Shelf | \$445 |

For additional applicable options, see page 67.

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



MIR-34



MSR16

| Model Number                                                                                     | Description                    | CDN List Price | Total Input | Cu.Ft. (crate)        | Ship Weight |
|--------------------------------------------------------------------------------------------------|--------------------------------|----------------|-------------|-----------------------|-------------|
| <b>Infra-Red Broilers w/3-Position, Spring-Balanced Broiling Rack, Lever-Operated</b>            |                                |                |             |                       |             |
| MIR-34L                                                                                          | Range Mount for 34" wide range | \$9,245        | 40,000 BTU  | 38                    | 200/91      |
| MIR-34C                                                                                          | Counter Model w/4" Legs        | \$8,855        | 40,000 BTU  | 21                    | 170/77      |
| <b>Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)</b>                 |                                |                |             |                       |             |
| MSR16M                                                                                           | Range Mount for 34" wide range | \$8,080        | 28,000 BTU  | 38                    | 200/91      |
| MSRCM                                                                                            | Counter Model w/4" Legs        | \$7,735        | 28,000 BTU  | 21                    | 170/77      |
| <b>Broiler Options &amp; Accessories</b>                                                         |                                |                |             | <b>CDN List Price</b> |             |
| Interconnecting Piping Between range and Salamander or Cheesemelter (N/A for plumbing with M45R) |                                |                |             | \$925                 |             |
| Stainless Steel Main Bottom for MIR-34C or MSRC counter models with legs                         |                                |                |             | \$705                 |             |
| Stainless Steel Main Back for MIR-34C or MSRC                                                    |                                |                |             | \$925                 |             |
| Stainless Steel Main Back for MIR-34L or MSR16;                                                  |                                |                |             | \$1,060               |             |
| Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRC                                |                                |                |             | \$675                 |             |

### 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, infra-red burners
- MSR models: (2) 14,000 BTU, (4.10kW), atmospheric type, infra-red 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, and top
- 3-position, spring-balanced rack height adjustment
- Wall-mountable, (w/opt. kit)

### MSR16:

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

### MSRC:

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

## Garland Master Series Fryers



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
- 6" (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                                                                                                | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|----------------|-------------|----------------|-------------|
| <b>Heavy-Duty Gas Fryers</b>                                          |                                                                                                            |                |             |                |             |
| M35SS                                                                 | 17" (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kw/Hr)                              | \$12,235       | 110,000 BTU | 26             | 220/110     |
| M70SS                                                                 | 24" (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)                                     | \$16,985       | 125,000 BTU | 30             | 265/120     |
| <b>All Master Series fryers require a back guard flue attachment.</b> |                                                                                                            |                |             |                |             |
| <b>Frymate</b>                                                        |                                                                                                            |                |             |                |             |
| M14FMD                                                                | 17" (432mm) wide w/door. Storage base, Stainless steel pan with drain Chrome plated wire rack with handles | \$4,840        |             | 26             | 175/79      |

| Fryer Options                                                                                                                    | CDN List |
|----------------------------------------------------------------------------------------------------------------------------------|----------|
| Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp / 500 watt; other voltages available)                        | \$2,235  |
| EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available) | \$2,245  |
| Stainless Steel Main Back                                                                                                        | \$560    |
| Stainless Steel Tank Cover for 17" (432mm) Wide Fryer                                                                            | \$535    |
| Stainless Steel Tank Cover for 24" (610mm) Wide Fryer                                                                            | \$560    |
| Fish Plate for 17" (432mm) Wide Fryer Only                                                                                       | \$685    |
| Fish Plate for 24" (610mm) Wide Fryer Only                                                                                       | \$950    |
| Large Single Basket for 17" Fryer, in lieu of Twin Fryer Baskets                                                                 | N/C      |
| Large Single Basket for 24" Fryer, in lieu of Twin Fryer Baskets                                                                 | N/C      |
| 6" (152mm) Stainless Steel Adjustable legs (4)                                                                                   | \$385    |
| Rear Gas Connection - Available for M70SS 3/4" only                                                                              | N/C      |
| Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4"                                                                   | N/C      |
| Casters w/Polyurethane Wheels (non-marking)                                                                                      | \$710    |

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

## Garland Master Series Upright Broilers



M100XRM Shown with optional casters



M110XM Shown with optional casters

*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*

| Model Number                                                                        | Description      | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|-------------------------------------------------------------------------------------|------------------|----------------|-------------|----------------|-------------|
| <b>Infra-Red Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven</b>            |                  |                |             |                |             |
| M100XRM                                                                             | (1) Std. Oven    | \$31,305       | 110,000 BTU | 91             | 700/318     |
| M100XSM                                                                             | (1) Storage Base | \$28,790       | 70,000 BTU  | 91             | 600/272     |
| <b>Ceramic Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven</b>              |                  |                |             |                |             |
| M60XR                                                                               | (1) Std. Oven    | \$28,790       | 120,000 BTU | 91             | 750/341     |
| M60XS                                                                               | (1) Storage Base | \$26,455       | 80,000 BTU  | 91             | 650/295     |
| <b>Double-Deck Infra-Red Broiler, 3/4" Rear Gas Connection w/Pressure Regulator</b> |                  |                |             |                |             |
| M110XM                                                                              | (2) Infra-Red    | \$42,565       | 140,000 BTU | 91             | 810/368     |

| Broiler Options                                                                     | CDN List Price |
|-------------------------------------------------------------------------------------|----------------|
| Stainless Steel Main Top for M60X or M100X                                          | \$1,235        |
| Stainless Steel Main Back for Oven and Storage Base Broilers                        | \$2,030        |
| Adjustable Casters for M110XM Only                                                  | \$710          |
| Extended fine brand broiling rack (adds 2-5/8" to front of broiler as holding zone) | N/C            |

For additional applicable options, see page 67.

### STANDARD FEATURES:

#### All M100X:

- Stainless steel front and sides
- 6" (152mm) chrome adj. legs
- 7-1/2" (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
- 6" (152mm) chrome adj. legs
- 7-1/2" (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

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

#### M110XM:

- Stainless steel front, top and sides
- 6" (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; 24" (610mm) W x 22"(559mm) D
- 3-position, adjustable broiling racks, (opening is 4-1/2"/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
- 3/4" rear gas connection w/gas pressure regulator

Prices shown in Canadian Dollars, and effective January 05, 2026  
 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 Canada only.

## Garland Master Series High-Shelves

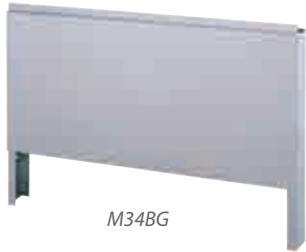


| Model Number | Description          | CDN List Price | Add for SS Main Back | Cu.Ft. (crate) | Ship Weight |
|--------------|----------------------|----------------|----------------------|----------------|-------------|
| M17DD        | 17" wide Double Deck | \$2,685        | \$765                | 12             | 45/20       |
| M24DD        | 24" wide Double Deck | \$2,855        | \$855                | 20             | 65/29       |
| M29DD        | 29" wide Double Deck | \$2,995        | \$970                | 30             | 70/32       |
| M34DD        | 34" wide Double Deck | \$2,995        | \$1,020              | 30             | 75/34       |
| M41DD        | 41" wide Double Deck | \$3,130        | \$1,050              | 34             | 90/41       |
| M46DD        | 46" wide Double Deck | \$3,205        | \$1,105              | 37             | 97/44       |
| M48DD        | 48" wide Double Deck | \$3,290        | \$1,105              | 39             | 100/45      |
| M51DD        | 51" wide Double Deck | \$3,405        | \$1,115              | 41             | 110/50      |
| M58DD        | 58" wide Double Deck | \$3,610        | \$1,125              | 43             | 125/57      |
| M68DD        | 68" wide Double Deck | \$3,755        | \$1,175              | 45             | 150/68      |
| M17SD        | 17" wide Single Deck | \$2,340        | \$765                | 12             | 45/20       |
| M24SD        | 24" wide Single Deck | \$2,425        | \$855                | 20             | 65/29       |
| M29SD        | 29" wide Single Deck | \$2,500        | \$970                | 25             | 70/32       |
| M34SD        | 34" wide Single Deck | \$2,625        | \$1,020              | 30             | 75/34       |
| M41SD        | 41" wide Single Deck | \$2,790        | \$1,050              | 34             | 90/41       |
| M46SD        | 46" wide Single Deck | \$2,855        | \$1,105              | 37             | 97/44       |
| M48SD        | 48" wide Single Deck | \$2,995        | \$1,105              | 39             | 100/45      |
| M51SD        | 51" wide Single Deck | \$3,130        | \$1,115              | 41             | 110/50      |
| M58SD        | 58" wide Single Deck | \$3,265        | \$1,125              | 43             | 125/57      |
| M68SD        | 68" wide Single Deck | \$3,625        | \$1,175              | 45             | 150/68      |

## Garland Master Series Backguards



M34LPBG



M34BG



M34DDBG

| Model Number                                                                                    | Description | CDN List Price | Add for SS Main Back | Cu.Ft. (crate) | Ship Weight |
|-------------------------------------------------------------------------------------------------|-------------|----------------|----------------------|----------------|-------------|
| <b>BACKGUARDS, 17" HIGH (or 10" Low-Profile) - For Low-Profile Backguard Change BG to LPBG.</b> |             |                |                      |                |             |
| M12BG                                                                                           | 12" wide    | \$595          | \$440                | 2              | 18/8        |
| M17BG                                                                                           | 17" wide    | \$595          | \$450                | 2              | 20/9        |
| M24BG                                                                                           | 24" wide    | \$700          | \$475                | 2              | 25/11       |
| M29BG                                                                                           | 29" wide    | \$710          | \$475                | 3              | 28/13       |
| M34BG                                                                                           | 34" wide    | \$755          | \$475                | 4              | 30/14       |
| M41BG                                                                                           | 41" wide    | \$755          | \$475                | 4              | 45/20       |
| M46BG                                                                                           | 46" wide    | \$765          | \$495                | 4              | 52/23       |
| M48BG                                                                                           | 48" wide    | \$765          | \$510                | 5              | 55/25       |
| M51BG                                                                                           | 51" wide    | \$795          | \$535                | 5              | 60/27       |
| M58BG                                                                                           | 58" wide    | \$830          | \$600                | 6              | 65/29       |
| M68BG                                                                                           | 68" wide    | \$830          | \$640                | 7              | 75/34       |
| <b>BACKGUARDS, DOUBLE DECK HEIGHT Backguard 33" (838mm) High</b>                                |             |                |                      |                |             |
| M17DDBG                                                                                         | 17" wide    | \$1,050        | \$765                | 3              | 45/20       |
| M24DDBG                                                                                         | 24" wide    | \$1,175        | \$855                | 3              | 65/29       |
| M29DDBG                                                                                         | 29" wide    | \$1,270        | \$970                | 5              | 70/32       |
| M34DDBG                                                                                         | 34" wide    | \$1,330        | \$1,020              | 6              | 75/34       |
| M41DDBG                                                                                         | 41" wide    | \$1,375        | \$1,050              | 7              | 90/41       |
| M46DDBG                                                                                         | 46" wide    | \$1,405        | \$1,105              | 7              | 97/44       |
| M48DDBG                                                                                         | 48" wide    | \$1,430        | \$1,105              | 8              | 100/45      |
| M51DDBG                                                                                         | 51" wide    | \$1,470        | \$1,115              | 8              | 110/50      |
| M58DDBG                                                                                         | 58" wide    | \$1,490        | \$1,115              | 9              | 125/57      |
| M68DDBG                                                                                         | 68" wide    | \$1,545        | \$1,175              | 10             | 150/68      |

## Garland Master Series "Arctic Fire" Remote Refrigerated Bases



### 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)
- 6" (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 12"x 20" x 4" deep hotel pans (GN 1/1 pans, 100 mm deep for CE units)
- 6" (152mm) adjustable legs

| Model Number                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Description          | CDN List Price | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|----------------|----------------|-------------|
| <b>Remote Low-Height Refrigerators</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                      |                |                |             |
| GN17R34                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 34" wide - 2 drawer  | \$16,420       | 30             | 247/112     |
| GN17R46                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 46" wide - 2 drawer  | \$18,120       | 40             | 322/146     |
| GN17R51                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 51" wide - 4 drawer  | \$18,515       | 45             | 355/116     |
| GN17R53                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 53" wide - 4 drawer  | \$18,775       | 47             | 361/164     |
| GN17R63                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 63" wide - 4 drawer  | \$20,075       | 52             | 431/196     |
| GN17R68                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 68" wide - 4 drawer  | \$20,770       | 56             | 458/208     |
| GN17R80                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 80" wide - 6 drawer  | \$22,305       | 64             | 533/242     |
| GN17R85                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 85" wide - 6 drawer  | \$24,400       | 67             | 570/268     |
| GN17R92                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 92" wide - 6 drawer  | \$24,690       | 73             | 607/276     |
| GN17R97                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 97" wide - 6 drawer  | \$25,395       | 77             | 637/280     |
| GN17R102                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 102" wide - 6 drawer | \$25,930       | 81             | 675/306     |
| GN17R109                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 109" wide - 8 drawer | \$29,010       | 85             | 720/327     |
| GN17R114                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 114" wide - 8 drawer | \$29,985       | 90             | 750/340     |
| <b>Remote Low-Height Freezers</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                      |                |                |             |
| GN17FR46                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 46" wide - 2 drawer  | \$19,355       | 40             | 322/146     |
| GN17FR51                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 51" wide - 4 drawer  | \$19,780       | 45             | 355/116     |
| GN17FR53                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 53" wide - 4 drawer  | \$20,075       | 47             | 361/164     |
| GN17FR63                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 63" wide - 4 drawer  | \$22,045       | 52             | 431/196     |
| GN17FR68                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 68" wide - 4 drawer  | \$22,715       | 56             | 458/208     |
| GN17FR80                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 80" wide - 6 drawer  | \$23,115       | 64             | 533/242     |
| <p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm).</p> <p>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.</p> <p>For pricing of custom modifications, please contact the factory.</p> |                      |                |                |             |

## Master Series "Arctic Fire" Self-Contained Refrigerated Bases



### STANDARD FEATURES:

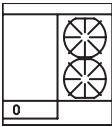
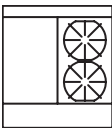
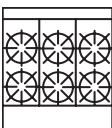
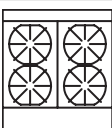
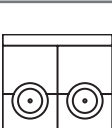


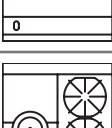
- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- 6" (152mm) adjustable legs
- Compressor housing located on right end of unit standard
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer (digital thermometer on CE units)
- 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 (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 labour

| Model Number                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Description          | CDN List Price | Cu.Ft. (crate) | Ship Weight |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|----------------|----------------|-------------|
| <b>Self-Contained Low-Height Refrigerators</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                      |                |                |             |
| GN17C46                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 46" wide - 2 drawer  | \$19,505       | 40             | 340/154     |
| GN17C51                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 51" wide - 2 drawer  | \$19,920       | 45             | 360/163     |
| GN17C53                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 53" wide - 2 drawer  | \$20,110       | 47             | 383/174     |
| GN17C63                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 63" wide - 4 drawer  | \$22,045       | 52             | 434/197     |
| GN17C68                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 68" wide - 4 drawer  | \$22,640       | 56             | 476/216     |
| GN17C80                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 80" wide - 4 drawer  | \$23,940       | 64             | 570/259     |
| GN17C85                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 85" wide - 4 drawer  | \$24,985       | 67             | 604/274     |
| GN17C92                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 92" wide - 4 drawer  | \$26,910       | 73             | 655/297     |
| GN17C97                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 97" wide - 6 drawer  | \$27,890       | 77             | 680/309     |
| GN17C102                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 102" wide - 6 drawer | \$28,405       | 81             | 730/331     |
| GN17C109                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 109" wide - 6 drawer | \$28,825       | 85             | 774/351     |
| GN17C114                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 114" wide - 6 drawer | \$30,110       | 90             | 808/367     |
| GN17C119                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 119" wide - 6 drawer | \$31,170       | 95             | 850/386     |
| <b>Self-Contained Low-Height Freezers</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                      |                |                |             |
| GN17FC46                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 46" wide - 2 drawer  | \$20,710       | 40             | 340/154     |
| GN17FC51                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 51" wide - 2 drawer  | \$21,410       | 45             | 360/163     |
| GN17FC53                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 53" wide - 2 drawer  | \$22,045       | 47             | 383/174     |
| GN17FC63                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 63" wide - 4 drawer  | \$24,310       | 52             | 434/197     |
| GN17FC68                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 68" wide - 4 drawer  | \$25,270       | 56             | 476/216     |
| GN17FC80                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 80" wide - 4 drawer  | \$25,690       | 64             | 570/259     |
| GN17FC92                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 92" wide - 6 drawer  | \$27,185       | 73             | 655/297     |
| <p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), 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.</p> <p>For pricing of custom modifications, please contact the factory.</p> |                      |                |                |             |

| Base Options                            | CDN List Price |
|-----------------------------------------|----------------|
| Reverse Compressor Location             | N/C            |
| Flanged Feet (4 or 6 depending on size) | \$1,040        |
| Casters - Set of 4                      | \$710          |

## Master Sentry Series Heavy-Duty Ranges





TOTAL FLAME FAILURE PROTECTION  
& ELECTRIC SPARK IGNITION\*

| CE                                                                                                       | Top Configuration                                                                   | Model Number                                                                                                                                                          | Base Configuration | CDN List Price     | Total Input | Cu.Ft.      | Ship Weight |         |
|----------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|--------------------|-------------|-------------|-------------|---------|
| CE                                                                                                       |    | (1) 33K, 17"W Griddle<br>(2) 35K Open Burners<br>34"Wide, 38" Depth<br>Griddle on left only<br>Rear Gas Option<br>(3/4", 1", 1 1/4")                                  | MST42R-E           | (1) Std. Oven Base | \$18,875    | 143,000 BTU | 53          | 445/202 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST42S-E           | (1) Storage Base   | \$16,685    | 103,000 BTU | 53          | 345/157 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST42T-E           | (1) Modular Top    | \$15,535    | 103,000 BTU | 26          | 265/120 |
| CE                                                                                                       |    | (1) 30K, 17"W Hot Top<br>(2) 35K Open Burners<br>34"Wide, 38" Depth<br>Rear Gas Option<br>(3/4", 1", 1 1/4")                                                          | MST42-6R-E         | (1) Std. Oven Base | \$18,700    | 140,000 BTU | 53          | 520/230 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST42-6S-E         | (1) Storage Base   | \$17,360    | 100,000 BTU | 53          | 420/190 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST42-6T-E         | (1) Modular Top    | \$16,035    | 100,000 BTU | 26          | 312/142 |
| CE                                                                                                       |    | (6) 24K Open Burners<br>34"Wide, 38" Depth<br>Rear Gas Option<br>(3/4", 1", 1 1/4")                                                                                   | MST43R-E           | (1) Std. Oven Base | \$17,395    | 184,000 BTU | 53          | 440/200 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST43S-E           | (1) Storage Base   | \$15,615    | 144,000 BTU | 53          | 340/155 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST43T-E           | (1) Modular Top    | \$13,360    | 144,000 BTU | 26          | 260/118 |
| CE                                                                                                       |    | (4) 35K Open Burners 34"<br>Wide, 38" Depth<br>Rear Gas Option<br>(3/4", 1", 1 1/4")                                                                                  | MST44R-E           | (1) Std. Oven Base | \$17,500    | 180,000 BTU | 53          | 440/200 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST44S-E           | (1) Storage Base   | \$14,865    | 140,000 BTU | 53          | 340/155 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST44T-E           | (1) Modular Top    | \$13,900    | 140,000 BTU | 26          | 260/118 |
| CE                                                                                                       |   | (2) 45K Front-Fired<br>Hot Tops; 34"Wide<br>38" Depth<br>Rear Gas Option<br>External Side Mount<br>(3/4", 1", 1 1/4")<br>(not available with<br>convection oven base) | MST45R-E           | (1) Std. Oven Base | \$19,190    | 130,000 BTU | 53          | 510/232 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST45S-E           | (1) Storage Base   | \$16,375    | 90,000 BTU  | 53          | 410/186 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST45T-E           | (1) Modular Top    | \$15,105    | 90,000 BTU  | 26          | 305/138 |
| CE                                                                                                       |  | 2-Section Hot Top<br>(3) 30K H-Burners<br>34"Wide, 38" Depth<br>Rear Gas Option<br>(3/4", 1")                                                                         | MST46R-E           | (1) Std. Oven Base | \$17,840    | 130,000 BTU | 53          | 450/205 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST46S-E           | (1) Storage Base   | \$15,945    | 90,000 BTU  | 53          | 350/159 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST46T-E           | (1) Modular Top    | \$13,225    | 90,000 BTU  | 26          | 270/120 |
| CE                                                                                                       |  | 34" Griddle<br>(3) 33K H-Burners<br>34"Wide, 38" Depth<br>Rear Gas Option<br>(3/4", 1")                                                                               | MST47R-E           | (1) Std. Oven Base | \$19,340    | 139,000 BTU | 50          | 600/273 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST47S-E           | (1) Storage Base   | \$17,185    | 99,000 BTU  | 50          | 500/227 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST47T-E           | (1) Modular Top    | \$15,260    | 99,000 BTU  | 20          | 360/164 |
| CE                                                                                                       |  | (1) 45K Front-Fired Hot<br>Top<br>(2) 35K Open Burners<br>34"Wide, 38" Depth<br>Rear Gas Option<br>External (3/4")                                                    | MST54R-E           | (1) Std. Oven Base | \$18,200    | 155,000 BTU | 53          | 475/215 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST54S-E           | (1) Storage Base   | \$16,305    | 115,000 BTU | 53          | 375/170 |
|                                                                                                          |                                                                                     |                                                                                                                                                                       | MST54T-E           | (1) Modular Top    | \$14,140    | 115,000 BTU | 26          | 270/120 |
| For Standard Features, see page 63. For Options & Accessories, see page 67.                              |                                                                                     |                                                                                                                                                                       |                    |                    |             |             |             |         |
| *NOTE: Electric Spark Ignition is included in price. If not required, deduct \$250, and omit suffix "-E" |                                                                                     |                                                                                                                                                                       |                    |                    |             |             |             |         |

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

## Master Sentry Series Range Attachments

TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION\*

| CE | Top Configuration                                                                                  | Model Number                                                                                       | Base Configuration | CDN List Price   | Total Input | Cu.Ft. (crate) | Ship Weight |         |
|----|----------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|--------------------|------------------|-------------|----------------|-------------|---------|
| CE |                   | (2) 35K Open Burners<br>17" Wide, 38" Depth<br>Rear Gas Option (3/4")                              | MST4S-E            | (1) Storage Base | \$8,570     | 70,000 BTU     | 26          | 190/86  |
|    |                                                                                                    |                                                                                                    | MST4T-E            | (1) Modular Top  | \$8,140     | 70,000 BTU     | 9           | 110/50  |
| CE |                   | (1) 45K Front-Fired Hot Top;<br>17" Wide, 38" Depth<br>Rear Gas Option External (3/4", 1", 1 1/4") | MST5S-E            | (1) Storage Base | \$9,100     | 45,000 BTU     | 26          | 230/105 |
|    |                                                                                                    |                                                                                                    | MST5T-E            | (1) Modular Top  | \$8,770     | 45,000 BTU     | 9           | 138/63  |
| CE |                   | (1) 30K Hot Top<br>17" Wide, 38" Depth<br>Rear Gas Option (3/4", 1")                               | MST6S-E            | (1) Storage Base | \$9,310     | 27,000 BTU     | 26          | 240/109 |
|    |                                                                                                    |                                                                                                    | MST6T-E            | (1) Modular Top  | \$8,770     | 27,000 BTU     | 9           | 145/66  |
| CE | VALVE control<br> | 17" Griddle<br>(1) 33K H-Burner<br>17" Wide, 38" Depth<br>Rear Gas Option (3/4", 1")               | MST7S-E            | (1) Storage Base | \$9,515     | 33,000 BTU     | 26          | 260/118 |
|    |                                                                                                    |                                                                                                    | MST7T-E            | (1) Modular Top  | \$8,965     | 33,000 BTU     | 9           | 155/70  |




\*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$250 and omit suffix "-E"  
 For Standard Features, see page 63. For Options & Accessories, see page 67.

## Master Sentry Series Char-Broilers

TOTAL FLAME FAILURE PROTECTION MODELS w/SUFFIX "E" HAVE ELECTRIC SPARK IGNITION

### STANDARD FEATURES:

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

| CE | Top Configuration                                                                   | Model Number          | Base Configuration | CDN List Price            | Total Input | Cu.Ft. (crate) | Ship Weight |         |
|----|-------------------------------------------------------------------------------------|-----------------------|--------------------|---------------------------|-------------|----------------|-------------|---------|
| CE |  | 17" Wide Char-Broiler | MST17B             | 17" wide (1) Storage Base | \$14,675    | 45,000 BTU     | 24          | 235/107 |
|    |                                                                                     |                       | MST17BE            | 17" wide (1) Storage Base | \$15,480    | 45,000 BTU     | 24          | 235/107 |
|    |                                                                                     |                       | MST17BT            | 17" wide Modular Top      | \$14,150    | 45,000 BTU     | 10          | 135/100 |
| CE |  | 24" Wide Char-Broiler | MST24B             | 24" wide (1) Storage Base | \$15,480    | 60,000 BTU     | 30          | 330/150 |
|    |                                                                                     |                       | MST24BE            | 24" wide (1) Storage Base | \$16,145    | 60,000 BTU     | 30          | 330/150 |
|    |                                                                                     |                       | MST24BT            | 24" wide Modular Top      | \$14,620    | 60,000 BTU     | 16          | 230/105 |
| CE |  | 34" Wide Char-Broiler | MST34B             | 34" wide (1) Storage      | \$16,730    | 90,000 BTU     | 54          | 510/231 |
|    |                                                                                     |                       | MST34BE            | 34" wide (1) Storage      | \$16,925    | 90,000 BTU     | 54          | 510/231 |
|    |                                                                                     |                       | MST34BT            | 34" wide Modular Top      | \$16,230    | 90,000 BTU     | 39          | 390/180 |

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.

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

| Char-Broiler Options |                                                                     | CDN List Price |
|----------------------|---------------------------------------------------------------------|----------------|
|                      | M17B Stainless Steel Main Back                                      | \$770          |
|                      | M17BT Stainless Steel Main Back                                     | \$675          |
|                      | M24B Stainless Steel Main Back                                      | \$770          |
|                      | M24BT Stainless Steel Main Back                                     | \$675          |
|                      | M34B Stainless Steel Main Back                                      | \$770          |
|                      | M34BT Stainless Steel Main Back                                     | \$675          |
|                      | 3/4" rear gas connection (end caps/covers available - must specify) | \$1,165        |
|                      | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17   | \$520          |
|                      | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24   | \$720          |
|                      | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34   | \$1,145        |
| DIA-M17B             | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler   | \$565          |
| DIA-M24B             | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler   | \$760          |
| DIA-M34B             | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler   | \$1,070        |

For additional applicable options, see page 67.

## Master Sentry Series Range-Mount & Counter Broilers

### TOTAL FLAME FAILURE PROTECTION & MANUAL PILOT IGNITION

#### STANDARD FEATURES:

##### MSTSR16:

- Stainless Steel front, sides, top and bottom w/heat shield
- Two (2) 14,000 BTU/4.10 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature
- ½" NPT top gas inlet
- Large removable grease pan

##### MSTSRC:

- Stainless Steel front, sides, top, and bottom heat shield
- Two (2) 14,000 BTU/4.10 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature
- ½" NPT rear gas inlet
- Large removable grease pan
- Wall-mountable, (w/opt. kit)

| CE                                                                               | Model Number | Description                                       | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|----------------------------------------------------------------------------------|--------------|---------------------------------------------------|----------------|-------------|----------------|-------------|
| <b>Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)</b> |              |                                                   |                |             |                |             |
| CE                                                                               | MSTSR16M     | Infra-Red - Range Mount                           | <b>\$9,925</b> | 28,000 BTU  | 40             | 210/95      |
| CE                                                                               | MSTSRCM      | Infra-Red - Counter Stainless Steel Top w/4" Legs | <b>\$9,100</b> | 28,000 BTU  | 21             | 160/61      |

| Broiler Options                                        | CDN List Price |
|--------------------------------------------------------|----------------|
| Stainless Steel Mainback for MSTSRC                    | <b>\$925</b>   |
| Stainless Steel Mainback for MSTSR16                   | <b>\$1,270</b> |
| Interconnecting Gas Pipe from range to MSTSR16         | <b>\$925</b>   |
| Stainless Steel Wall Mount Kit w/Heat Shield for MSTRC | <b>\$720</b>   |



# GARLAND®

## 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:

#### NEW 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



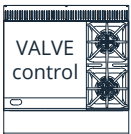
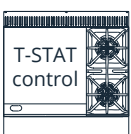

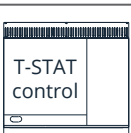
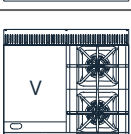
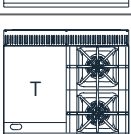
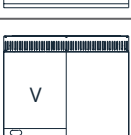
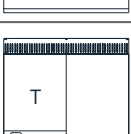
- New easy to grip belly bar and oven door handle
  - Hang your tongs from the door handle
  - New robust, die cast knobs which you can turn with your hands or tongs
  - New designer flue cap and oven side panel to complete the new look

#### NEW PLANCHA GRIDDLE

- True Plancha
- 24" or 36" footprint, available with Storage, Modular Top or Oven





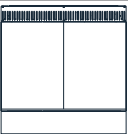
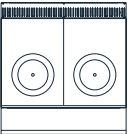
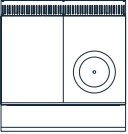
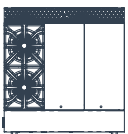



## Garland Cuisine Series Heavy-Duty Ranges

| Top Configuration                                                                                                                                                                                      | Model Number | Base Configuration  | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|---------------------|----------------|-------------|----------------|-------------|
|  <p>36" Wide Griddle<br/>Rear Gas Option<br/>(¾" only)</p>                                                            | C36-1R       | (1) Std. Oven       | \$17,800       | 130,000 BTU | 53             | 706/320     |
|                                                                                                                                                                                                        | C36-1C       | (1) Convection Oven | \$24,130       | 127,000 BTU | 53             | 706/320     |
|                                                                                                                                                                                                        | C36-1S       | (1) Storage Base    | \$15,570       | 90,000 BTU  | 53             | 527/239     |
|                                                                                                                                                                                                        | C36-1M       | (1) Modular Top     | \$13,575       | 90,000 BTU  | 30             | 405/184     |
|  <p>36" Wide Griddle<br/>Rear Gas Option<br/>(¾" only)</p>                                                            | C36-1-1R     | (1) Std. Oven       | \$19,210       | 130,000 BTU | 53             | 706/320     |
|                                                                                                                                                                                                        | C36-1-1C     | (1) Convection Oven | \$25,540       | 127,000 BTU | 52             | 706/320     |
|                                                                                                                                                                                                        | C36-1-1S     | (1) Storage Base    | \$16,935       | 90,000 BTU  | 53             | 527/239     |
|                                                                                                                                                                                                        | C36-1-1M     | (1) Modular Top     | \$14,910       | 90,000 BTU  | 30             | 405/184     |
|  <p>24" Griddle<br/>(2) Open Burners<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p>   | C36-2R       | (1) Std. Oven       | \$17,835       | 160,000 BTU | 53             | 630/286     |
|                                                                                                                                                                                                        | C36-2C       | (1) Convection Oven | \$24,165       | —           | —              | —           |
|                                                                                                                                                                                                        | C36-2S       | (1) Storage Base    | \$16,550       | 120,000 BTU | 53             | 460/209     |
|                                                                                                                                                                                                        | C36-2M       | (1) Modular Top     | \$13,610       | 120,000 BTU | 30             | 375/170     |
|  <p>24" Griddle<br/>(2) Open Burners<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p>   | C36-2-1R     | (1) Std. Oven       | \$19,235       | 170,000 BTU | 53             | 630/286     |
|                                                                                                                                                                                                        | C36-2-1C     | (1) Convection Oven | \$25,570       | 167,000 BTU | 53             | 630/286     |
|                                                                                                                                                                                                        | C36-2-1S     | (1) Storage Base    | \$17,070       | 130,000 BTU | 53             | 460/209     |
|                                                                                                                                                                                                        | C36-2-1M     | (1) Modular Top     | \$15,010       | 130,000 BTU | 30             | 375/170     |
|  <p>24" Griddle<br/>12" Hot Top<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p>       | C36-3R       | (1) Std. Oven       | \$17,885       | 125,000 BTU | 53             | 650/295     |
|                                                                                                                                                                                                        | C36-3C       | (1) Convection Oven | \$24,220       | 122,000 BTU | 53             | 630/286     |
|                                                                                                                                                                                                        | C36-3S       | (1) Storage Base    | \$16,575       | 85,000 BTU  | 53             | 477/216     |
|                                                                                                                                                                                                        | C36-3M       | (1) Modular Top     | \$14,075       | 85,000 BTU  | 30             | 392/178     |
|  <p>24" Griddle<br/>12" Hot Top<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p>      | C36-3-1R     | (1) Std. Oven       | \$19,210       | 126,000 BTU | 53             | 650/295     |
|                                                                                                                                                                                                        | C36-3-1C     | (1) Convection Oven | \$25,540       | 122,000 BTU | 53             | 650/295     |
|                                                                                                                                                                                                        | C36-3-1S     | (1) Storage Base    | \$17,425       | 85,000 BTU  | 53             | 477/216     |
|                                                                                                                                                                                                        | C36-3-1M     | (1) Modular Top     | \$15,215       | 85,000 BTU  | 30             | 392/178     |
|  <p>18" Griddle<br/>(2) Open Burners<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p> | C36-4R       | (1) Std. Oven       | \$17,140       | 150,000 BTU | 53             | 650/281     |
|                                                                                                                                                                                                        | C36-4C       | (1) Convection Oven | \$23,475       | 147,000 BTU | 53             | 650/295     |
|                                                                                                                                                                                                        | C36-4S       | (1) Storage Base    | \$14,495       | 110,000 BTU | 53             | 477/203     |
|                                                                                                                                                                                                        | C36-4M       | (1) Modular Top     | \$13,340       | 110,000 BTU | 30             | 392/178     |
|  <p>18" Griddle<br/>(2) Open Burners<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p> | C36-4-1R     | (1) Std. Oven       | \$17,655       | 150,000 BTU | 53             | 620/281     |
|                                                                                                                                                                                                        | C36-4-1C     | (1) Convection Oven | \$23,985       | 147,000 BTU | 53             | 620/281     |
|                                                                                                                                                                                                        | C36-4-1S     | (1) Storage Base    | \$14,880       | 110,000 BTU | 53             | 447/203     |
|                                                                                                                                                                                                        | C36-4-1M     | (1) Modular Top     | \$13,650       | 110,000 BTU | 30             | 392/178     |
|  <p>18" Griddle<br/>18" Hot Top<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p>      | C36-5R       | (1) Std. Oven       | \$17,325       | 102,500 BTU | 53             | 635/288     |
|                                                                                                                                                                                                        | C36-5C       | (1) Convection Oven | \$23,655       | 99,500 BTU  | 53             | 635/288     |
|                                                                                                                                                                                                        | C36-5S       | (1) Storage Base    | \$15,570       | 62,500 BTU  | 53             | 462/210     |
|                                                                                                                                                                                                        | C36-5M       | (1) Modular Top     | \$13,575       | 62,500 BTU  | 30             | 377/171     |
|  <p>18" Griddle<br/>18" Hot Top<br/>36" Wide (Griddle on left only)<br/>Rear Gas Option<br/>(¾", 1", 1 ¼")</p>      | C36-5-1R     | (1) Std. Oven       | \$18,210       | 102,500 BTU | 53             | 635/288     |
|                                                                                                                                                                                                        | C36-5-1C     | (1) Convection Oven | \$24,545       | 99,500 BTU  | 53             | 635/288     |
|                                                                                                                                                                                                        | C36-5-1S     | (1) Storage Base    | \$16,210       | 62,500 BTU  | 53             | 462/210     |
|                                                                                                                                                                                                        | C36-5-1M     | (1) Modular Top     | \$14,220       | 62,500 BTU  | 30             | 377/171     |

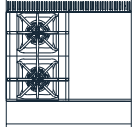
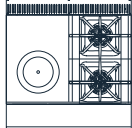
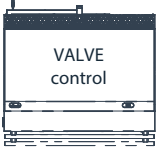
Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (add suffix 'PC') or with optional stainless steel stand and shelf (see page 87 for stands, page 93-94 for Polar Cuisine).

## Garland Cuisine Series Heavy-Duty Ranges

| Top Configuration                                                                                                                                                                                                                              | Model Number | Base Configuration  | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|---------------------|----------------|-------------|----------------|-------------|
|  <p>(6) Open Burners<br/>36" Wide<br/>Rear Gas Option<br/>(1", 1-1/4")</p>                                                                                    | C36-6R       | (1) Std. Oven       | \$15,195       | 250,000 BTU | 53             | 562/255     |
|                                                                                                                                                                                                                                                | C36-6C       | (1) Convection Oven | \$21,525       | 247,000 BTU | 53             | 562/255     |
|                                                                                                                                                                                                                                                | C36-6S       | (1) Storage Base    | \$13,080       | 210,000 BTU | 53             | 361/164     |
|                                                                                                                                                                                                                                                | C36-6M       | (1) Modular Top     | \$11,130       | 210,000 BTU | 30             | 320/145     |
|  <p>(6) Open Burners<br/>36" Wide<br/>Rear Gas Option<br/>(1", 1-1/4")</p>                                                                                    | C36-6SUR     | (1) Std. Oven       | \$17,410       | 250,000 BTU | 53             | 562/255     |
|                                                                                                                                                                                                                                                | C36-6SUC     | (1) Convection Oven | \$23,740       | 247,000 BTU | 53             | 562/255     |
|                                                                                                                                                                                                                                                | C36-6SUS     | (1) Storage Base    | \$15,505       | 210,000 BTU | 53             | 361/164     |
|                                                                                                                                                                                                                                                | C36-6SUM     | (1) Modular Top     | \$13,725       | 210,000 BTU | 30             | 320/145     |
|  <p>(4) Open Burners<br/>36" Wide<br/>Rear Gas Option<br/>(3/4", 1", 1-1/4")</p>                                                                              | C36-7R       | (1) Std. Oven       | \$15,410       | 200,000 BTU | 53             | 556/252     |
|                                                                                                                                                                                                                                                | C36-7C       | (1) Convection Oven | \$21,740       | 197,000 BTU | 53             | 556/252     |
|                                                                                                                                                                                                                                                | C36-7S       | (1) Storage Base    | \$13,470       | 160,000 BTU | 53             | 344/156     |
|                                                                                                                                                                                                                                                | C36-7M       | (1) Modular Top     | \$11,535       | 160,000 BTU | 30             | 328/149     |
|  <p>(3) 12" Hot Tops<br/>36" Wide<br/>Rear Gas Option<br/>(3/4", 1", 1-1/4")</p>                                                                              | C36-8R       | (1) Std. Oven       | \$17,410       | 115,000 BTU | 53             | 588/267     |
|                                                                                                                                                                                                                                                | C36-8C       | (1) Convection Oven | \$23,740       | 112,000 BTU | 53             | 588/267     |
|                                                                                                                                                                                                                                                | C36-8S       | (1) Storage Base    | \$15,755       | 75,000 BTU  | 53             | 427/192     |
|                                                                                                                                                                                                                                                | C36-8M       | (1) Modular Top     | \$14,455       | 75,000 BTU  | 30             | 342/155     |
|  <p>(2) 18" Hot Tops<br/>36" Wide<br/>Rear Gas Option<br/>(3/4", 1", 1-1/4")</p>                                                                              | C36-9R       | (1) Std. Oven       | \$16,140       | 105,000 BTU | 53             | 590/268     |
|                                                                                                                                                                                                                                                | C36-9C       | (1) Convection Oven | \$22,470       | 102,000 BTU | 53             | 590/268     |
|                                                                                                                                                                                                                                                | C36-9S       | (1) Storage Base    | \$14,345       | 65,000 BTU  | 53             | 427/192     |
|                                                                                                                                                                                                                                                | C36-9M       | (1) Modular Top     | \$12,325       | 65,000 BTU  | 30             | 342/155     |
|  <p>(2) 18" Front-Fired Hot Tops<br/>36" Wide<br/>Rear Gas Option<br/>(3/4")</p>                                                                             | C36-10R      | (1) Std. Oven       | \$17,115       | 115,000 BTU | 53             | 600/272     |
|                                                                                                                                                                                                                                                | C36-10C      | (1) Convection Oven | \$23,445       | —           | —              | —           |
|                                                                                                                                                                                                                                                | C36-10S      | (1) Storage Base    | \$15,030       | 75,000 BTU  | 53             | 414/188     |
|                                                                                                                                                                                                                                                | C36-10M      | (1) Modular Top     | \$13,290       | 75,000 BTU  | 30             | 328/149     |
|  <p>18" Hot Top<br/>18" Front-Fired Hot Top<br/>36" Wide<br/>Rear Gas Option<br/>(3/4")</p> <p>Hot Top available on left/right location</p>                  | C36-11R      | (1) Std. Oven       | \$17,115       | 110,000 BTU | 53             | 613/278     |
|                                                                                                                                                                                                                                                | C36-11C      | (1) Convection Oven | \$23,445       | 107,000 BTU | 53             | 613/278     |
|                                                                                                                                                                                                                                                | C36-11S      | (1) Storage Base    | \$15,030       | 70,000 BTU  | 53             | 414/188     |
|                                                                                                                                                                                                                                                | C36-11M      | (1) Modular Top     | \$13,290       | 70,000 BTU  | 30             | 329/149     |
|  <p>(2) Open Burners<br/>(2) 12" Hot Tops<br/>36" Wide<br/>Rear Gas Option<br/>(3/4", 1", 1-1/4")</p> <p>Hot Top available on left/center/right location</p> | C36-12R      | (1) Std. Oven       | \$17,010       | 160 000     | 53             | 604/274     |
|                                                                                                                                                                                                                                                | C36-12C      | (1) Convection Oven | \$23,340       | 157 000     | 53             | 604/274     |
|                                                                                                                                                                                                                                                | C36-12S      | (1) Storage Base    | \$15,505       | 120 000     | 53             | 438/199     |
|                                                                                                                                                                                                                                                | C36-12M      | (1) Modular Top     | \$13,470       | 120 000     | 30             | 355/161     |
|  <p>(4) Open Burners<br/>12" Hot Top<br/>36" Wide<br/>Rear Gas Option<br/>(3/4", 1", 1-1/4")</p> <p>Hot Top available on left/center/right location</p>      | C36-13R      | (1) Std. Oven       | \$16,500       | 205,000 BTU | 53             | 590/268     |
|                                                                                                                                                                                                                                                | C36-13C      | (1) Convection Oven | \$22,830       | 202,000 BTU | 53             | 590/268     |
|                                                                                                                                                                                                                                                | C36-13S      | (1) Storage Base    | \$14,310       | 165,000 BTU | 53             | 404/183     |
|                                                                                                                                                                                                                                                | C36-13M      | (1) Modular Top     | \$12,260       | 165,000 BTU | 30             | 321/146     |

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 (add suffix 'PC') or with optional stainless steel stand and shelf (see page 87 for stands, page 93-94 for Polar Cuisine).

## Garland Cuisine Series Heavy-Duty Ranges

| Top Configuration                                                                                                                                                                                                     | Model Number | Base Configuration  | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|---------------------|----------------|-------------|----------------|-------------|
| <br>(2) Open Burners<br>18" Hot Top<br>36" Wide<br>Rear Gas Option<br>(3/4", 1", 1-1/4")<br>Hot Top available on left/right location | C36-14R      | (1) Std. Oven       | \$16,500       | 152,500 BTU | 53             | 624/283     |
|                                                                                                                                                                                                                       | C36-14C      | (1) Convection Oven | \$22,830       | 149,500 BTU | 53             | 624/283     |
|                                                                                                                                                                                                                       | C36-14S      | (1) Storage Base    | \$15,195       | 112,500 BTU | 53             | 438/199     |
|                                                                                                                                                                                                                       | C36-14M      | (1) Modular Top     | \$13,835       | 112,500 BTU | 30             | 355/161     |
| <br>(3) Open Burners<br>(3) 12" Hot Tops<br>36" Wide<br>Rear Gas Option<br>(3/4", 1", 1-1/4")                                        | C36-15R      | (1) Std. Oven       | \$18,310       | 190,000 BTU | 53             | 600/272     |
|                                                                                                                                                                                                                       | C36-15C      | (1) Convection Oven | \$24,645       | 187,000 BTU | 53             | 600/272     |
|                                                                                                                                                                                                                       | C36-15S      | (1) Storage Base    | \$16,195       | 150,000 BTU | 53             | 414/188     |
|                                                                                                                                                                                                                       | C36-15M      | (1) Modular Top     | \$13,470       | 150,000 BTU | 30             | 329/149     |
| <br>(2) Open Burners<br>18" Front-Fired Hot Top<br>36" Wide<br>Rear Gas Option<br>(3/4")<br>Hot Top available on left/right location | C36-17R      | (1) Std. Oven       | \$17,440       | 157,000 BTU | 53             | 624/283     |
|                                                                                                                                                                                                                       | C36-17C      | (1) Convection Oven | \$23,770       | 157,000 BTU | 53             | 624/283     |
|                                                                                                                                                                                                                       | C36-17S      | (1) Storage Base    | \$15,285       | 117,500 BTU | 53             | 438/199     |
|                                                                                                                                                                                                                       | C36-17M      | (1) Modular Top     | \$13,540       | 117,500 BTU | 30             | 355/161     |
| <br>VALVE control<br>48" Wide Griddle<br>Rear Gas Option<br>(3/4")                                                                  | C48-1R       | (1) Std. Oven       | \$25,120       | 160,000 BTU | 55             | 1140/517    |
|                                                                                                                                                                                                                       | C48-1C       | (1) Convection Oven | \$31,455       | 157,000 BTU | 55             | 1140/517    |
|                                                                                                                                                                                                                       | C48-1S       | (1) Storage Base    | \$21,715       | 120,000 BTU | 55             | 940/426     |
|                                                                                                                                                                                                                       | C48-1M       | (1) Modular Top     | \$17,085       | 120,000 BTU | 25             | 640/290     |
| <br>T-STAT control<br>48" Wide Griddle<br>Rear Gas Option<br>(3/4")                                                                | C48-1-1R     | (1) Std. Oven       | \$26,670       | 160,000 BTU | 55             | 1140/517    |
|                                                                                                                                                                                                                       | C48-1-1C     | (1) Convection Oven | \$33,000       | 157,000 BTU | 55             | 1140/517    |
|                                                                                                                                                                                                                       | C48-1-1S     | (1) Storage Base    | \$24,190       | 120,000 BTU | 55             | 940/426     |
|                                                                                                                                                                                                                       | C48-1-1M     | (1) Modular Top     | \$18,405       | 120,000 BTU | 25             | 640/290     |

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 (add suffix 'PC') or with optional stainless steel stand and shelf (see page 87 for stands, page 93-94 for Polar Cuisine).

## Garland Cuisine Series Heavy-Duty Gas Plancha

| Model Number | Description                            | CDN List Price | Total Input | Cu.Ft. | Ship Weight |
|--------------|----------------------------------------|----------------|-------------|--------|-------------|
| C24-19S      | 24" Plancha - w/Storage Base (3/4")    | \$13,985       | 40,000 BTU  | 23     | 380/172     |
| C24-19M      | 24" Plancha - w/Modular Top (3/4")     | \$11,845       | 40,000 BTU  | 20     | 342/155     |
| C36-19R      | 36" Plancha - w/Standard Oven (3/4")   | \$19,225       | 100,000 BTU | 53     | 706/320     |
| C36-19C      | 36" Plancha - w/Convection Oven (3/4") | \$25,555       | 97,000 BTU  | 53     | 706/320     |
| C36-19S      | 36" Plancha - w/Storage Base (3/4")    | \$16,815       | 60,000 BTU  | 53     | 527/239     |
| C36-19M      | 36" Plancha - w/Modular Top (3/4")     | \$14,665       | 60,000 BTU  | 30     | 405/184     |

## Garland Cuisine Series Heavy-Duty Add-A-Units

### 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 Number | Base Configuration | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------|-------------|----------------|-------------|
|  (1) Griddle - Valve Control (No Rear Gas)                                                          | C12-1S       | Open Cabinet Base  | \$7,740        | 30,000 BTU  | 28             | 190/86      |
|                                                                                                                                                                                      | C12-1M       | Modular Top        | \$7,560        | 30,000 BTU  | 26             | 190/86      |
|  (1) Griddle - T-Stat (No Rear Gas)                                                                 | C12-1-1S     | Open Cabinet Base  | \$8,790        | 30,000 BTU  | 28             | 190/86      |
|                                                                                                                                                                                      | C12-1-1M     | Modular Top        | \$8,535        | 30,000 BTU  | 26             | 190/86      |
|  (2) 12" Open Burners (No Rear Gas)                                                                 | C12-6S       | Open Cabinet Base  | \$5,955        | 70,000 BTU  | 28             | 190/86      |
|                                                                                                                                                                                      | C12-6M       | Modular Top        | \$5,800        | 70,000 BTU  | 28             | 190/86      |
|  (1) Hot Top (No Rear Gas)                                                                          | C12-8S       | Open Cabinet Base  | \$6,735        | 25,000 BTU  | 28             | 190/86      |
|                                                                                                                                                                                      | C12-8M       | Modular Top        | \$6,585        | 25,000 BTU  | 26             | 190/86      |
|  French Top (No Rear Gas)                                                                          | C12-15S      | Open Cabinet Base  | \$6,325        | 50,000 BTU  | 28             | 207/94      |
|                                                                                                                                                                                      | C12-15M      | Modular Top        | \$6,160        | 50,000 BTU  | 26             | 207/94      |
|  (1) Griddle - Valve Control Rear Gas Option (¾" only)                                            | C18-1S       | Open Cabinet Base  | \$9,955        | 30,000 BTU  | 28             | 315/145     |
|                                                                                                                                                                                      | C18-1M       | Modular Top        | \$8,855        | 30,000 BTU  | 26             | 315/145     |
|  (1) Griddle - T-Stat Rear Gas Option (¾" only)                                                   | C18-1-1S     | Open Cabinet Base  | \$10,845       | 30,000 BTU  | 28             | 315/145     |
|                                                                                                                                                                                      | C18-1-1M     | Modular Top        | \$10,475       | 30,000 BTU  | 26             | 315/145     |
|  (2) Open Burners 18" Wide Rear Gas Option (¾", 1", 1 ¼")       | C18-7S       | Open Cabinet Base  | \$8,245        | 80,000 BTU  | 28             | 227/103     |
|                                                                                                                                                                                      | C18-7M       | Modular Top        | \$7,685        | 80,000 BTU  | 26             | 227/103     |
|  Hot Top 18" Wide Rear Gas Option (¾", 1", 1 ¼")                | C18-9S       | Open Cabinet Base  | \$9,440        | 32,500 BTU  | 28             | 230/104     |
|                                                                                                                                                                                      | C18-9M       | Modular Top        | \$8,855        | 32,500 BTU  | 26             | 230/104     |
|  Front-Fired Hot Top 18" Wide Rear Gas Option (¾" only)         | C18-10S      | Open Cabinet Base  | \$8,600        | 37,500 BTU  | 28             | 225/102     |
|                                                                                                                                                                                      | C18-10M      | Modular Top        | \$7,685        | 37,500 BTU  | 26             | 235/107     |
|  (4) 24" open burners Rear Gas Option (¾", 1", 1 ¼") | C24-6S       | Open Cabinet Base  | \$10,725       | 140,000 BTU | 23             | 230/104     |
|                                                                                                                                                                                      | C24-6M       | Modular Top        | \$9,750        | 140,000 BTU | 20             | 225/102     |

## Garland Cuisine Series Heavy-Duty Add-A-Units

### 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 Number      | Base Configuration | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|------------------------------------------------------------------------------------------------------------------------------------------------|----------|-------------------|--------------------|----------------|-------------|----------------|-------------|
|  VALVE control<br>24" Wide Griddle<br>Rear Gas Option (3/4")  | C24-1S   | Open Cabinet Base | \$12,570           | 60,000 BTU     | 23          | 380/172        |             |
|                                                                                                                                                | C24-1M   | Modular Top       | \$11,425           | 60,000 BTU     | 20          | 342/155        |             |
|  T-STAT control<br>24" Wide Griddle<br>Rear Gas Option (3/4") | C24-1-1S | Open Cabinet Base | \$15,355           | 60,000 BTU     | 23          | 380/172        |             |
|                                                                                                                                                | C24-1-1M | Modular Top       | \$14,160           | 60,000 BTU     | 20          | 342/155        |             |

## Garland Cuisine Series Heavy-Duty Spreaders

### 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



C18-SC

| Model Number           | Size, Description       | CDN List Price | Cu.Ft. (crate) | Ship Weight |
|------------------------|-------------------------|----------------|----------------|-------------|
| <b>Spreader Plates</b> |                         |                |                |             |
| C6-SP                  | 6" Wide Spreader Plate  | \$1,335        | —              | —           |
| C12-SP                 | 12" Wide Spreader Plate | \$1,590        | 26             | 14/6        |
| C18-SP                 | 18" Wide Spreader Plate | \$1,910        | 26             | 18/8        |
| C24-SP                 | 24" Wide Spreader Plate | \$2,090        | 26             | 24/11       |
| C36-SP                 | 36" Wide Spreader Plate | \$2,270        | 30             | 38/17       |

| <b>Modular Spreader To Mount On Fridge Base</b> |                           |         |    |       |
|-------------------------------------------------|---------------------------|---------|----|-------|
| C6-SM                                           | 6" Wide Modular Spreader  | \$1,335 | —  | —     |
| C12-SM                                          | 12" Wide Modular Spreader | \$1,590 | 26 | 17/8  |
| C18-SM                                          | 18" Wide Modular Spreader | \$1,910 | 26 | 22/10 |
| C24-SM                                          | 24" Wide Modular Spreader | \$2,090 | 26 | 29/13 |
| C36-SM                                          | 36" Wide Modular Spreader | \$2,270 | 30 | 45/20 |

| <b>Spreader Cabinets</b> |                       |         |    |        |
|--------------------------|-----------------------|---------|----|--------|
| C12-SC                   | 12" Wide/Open Cabinet | \$3,855 | 35 | 145/66 |
| C18-SC                   | 18" Wide/Open Cabinet | \$3,985 | 35 | 152/69 |
| C24-SC                   | 24" Wide/Open Cabinet | \$5,040 | 35 | 162/73 |
| C36-SC                   | 36" Wide/Open Cabinet | \$6,095 | 53 | 205/93 |

| Spreader Option                                                                       | CDN List Price |
|---------------------------------------------------------------------------------------|----------------|
| Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader) | \$600          |
| Rear Gas Connection, 1-1/4" NPT                                                       | N/C            |

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

## Garland Cuisine Series Options & Accessories

| Item     | Description                                                      | CDN List | Notes                                              |
|----------|------------------------------------------------------------------|----------|----------------------------------------------------|
| CPR-48   | 48" continuous plate shelf length                                | \$1,230  | Not available on fryers, spreaders, broilers       |
| CPR-54   | 54" continuous plate shelf length                                | \$1,440  |                                                    |
| CPR-60   | 60" continuous plate shelf length                                | \$1,530  |                                                    |
| CPR-72   | 72" continuous plate shelf length                                | \$1,635  |                                                    |
| A4606400 | Rail Extension Kit for 1/9 Pans                                  | N/C      |                                                    |
|          | Grooved Griddle: Full 18" Plate                                  | \$3,925  | Add to price of range                              |
|          | Grooved Griddle: Full 24" Plate                                  | \$5,260  |                                                    |
|          | Grooved Griddle: Full 36" Plate                                  | \$7,995  |                                                    |
|          | Grooved Griddle: Full 48" Plate                                  | \$10,490 |                                                    |
|          | Grooved Griddle: Half of 36" Plate                               | \$4,045  | Add to price of range & specify left or right half |
|          | Stainless Steel oven interior in lieu of porcelain oven interior | N/C      |                                                    |
|          | SS Intermediate Shelf in 12" storage base                        | \$565    |                                                    |
|          | SS Intermediate Shelf in 18" storage base                        | \$720    |                                                    |
|          | SS Intermediate Shelf in 24" storage base                        | \$730    |                                                    |
|          | SS Intermediate Shelf in 36" storage base                        | \$800    |                                                    |
|          | SS Intermediate Shelf in 48" storage base                        | \$1,370  |                                                    |
|          | SS Door on 12" Storage Base                                      | \$565    |                                                    |
|          | SS Door on 18" Storage Base                                      | \$720    |                                                    |
|          | SS Door on 24" Storage Base                                      | \$770    |                                                    |
|          | SS Doors (2) on 36" Storage Base                                 | \$930    |                                                    |
|          | SS Doors (2) on 48" Storage Base                                 | \$1,110  |                                                    |
|          | SS Back for 12" Add-A-Unit                                       | \$565    |                                                    |
|          | SS Back for 18" Add-A-Unit                                       | \$600    |                                                    |
|          | SS Back for 24" Range                                            | \$720    |                                                    |
|          | SS Back for 36" Range                                            | \$720    |                                                    |
|          | SS Back for 48" Range                                            | \$760    |                                                    |
|          | 3/4" N.P.T. Gas Shut Off Valve                                   | \$480    |                                                    |
|          | 1" N.P.T. Gas Shut Off Valve                                     | \$545    |                                                    |

| Item                                                                                 | Description                                                                                                                                    | CDN List | Notes                                              |
|--------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|----------|----------------------------------------------------|
|                                                                                      | 1-1/4" N.P.T. Gas Shut Off Valve                                                                                                               | \$640    |                                                    |
|                                                                                      | 3/4"N.P.T. Natural Gas Regulator                                                                                                               | \$500    |                                                    |
|                                                                                      | 3/4" N.P.T. Propane Gas Regulator                                                                                                              | \$500    |                                                    |
|                                                                                      | 1" N.P.T. Natural Gas Regulator                                                                                                                | \$775    |                                                    |
|                                                                                      | 1" N.P.T. Propane Gas Regulator                                                                                                                | \$775    |                                                    |
|                                                                                      | 1-1/4"N.P.T. Natural Gas Regulator                                                                                                             | \$1,125  |                                                    |
|                                                                                      | 1-1/4" N.P.T. Propane Gas Regulator                                                                                                            | \$1,125  |                                                    |
| 2591999                                                                              | Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device                                                                  | \$2,120  |                                                    |
| 2591998                                                                              | Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device                                                                    | \$2,485  |                                                    |
| 2591997                                                                              | Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device                                                                | \$3,655  |                                                    |
|                                                                                      | Castors w/Polyurethane Wheels (non-marking) for oven and storage base models.                                                                  | \$710    |                                                    |
|                                                                                      | Extra Oven Rack: for standard oven                                                                                                             | \$400    |                                                    |
|                                                                                      | Extra Oven Rack for Convection Oven                                                                                                            | \$400    |                                                    |
| IG                                                                                   | Interconnecting Gas Lines for connecting gas supply from range to range-mounted alamander broiler or cheesemelter                              | \$2,195  | Requires "T" manifold gas connection on the range. |
|                                                                                      | Rear gas connection                                                                                                                            | N/C      |                                                    |
|                                                                                      | Set of (4) flanged feet (for fastening unit to the floor)                                                                                      | \$910    |                                                    |
|                                                                                      | Set of (4) 6"H swivel casters w/front rakes                                                                                                    | \$710    |                                                    |
|                                                                                      | Stainless Steel Legs (set of 4) for oven and storage base models                                                                               | \$335    |                                                    |
|                                                                                      | Deck Fasteners - Set of Four                                                                                                                   | \$620    |                                                    |
|                                                                                      | S/S - Top Interior: Stainless Steel Interior Burner Box - 12", 18" and 24" models                                                              | \$610    |                                                    |
|                                                                                      | S/S - Top Interior: Stainless Steel Interior Burner Box - 36" and 48" models                                                                   | \$725    |                                                    |
| <b>Modular models are manufactured with modular base leg option at time of order</b> |                                                                                                                                                |          |                                                    |
|                                                                                      | Modular Base with legs for 18" Models                                                                                                          | \$2,075  |                                                    |
|                                                                                      | Modular Base with legs for 24" Models                                                                                                          | \$2,280  |                                                    |
|                                                                                      | Modular Base with legs for 36" Models                                                                                                          | \$2,490  |                                                    |
|                                                                                      | Modular Base with legs for 48" Models                                                                                                          | \$3,695  |                                                    |
|                                                                                      | Swivel Castors; set of 4 w/front brakes for modular units with leg bases.<br>Note: must be ordered with modular unit at time of placing order. | \$710    |                                                    |

## Garland Cuisine Series Char-Broilers

Note: Continuous plate shelf option not available



C36-ARC



C36-ARR

### STANDARD FEATURES:

- Stainless Steel front and sides
- 1 ¼" NPT front gas manifold
- Stainless Steel stub back
- 6" Adjustable legs



Model C36-NRM shown with optional leg base

| Model Number                                                                                         | Description              | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|------------------------------------------------------------------------------------------------------|--------------------------|----------------|-------------|----------------|-------------|
| <b>Char-Broilers w/Briquettes, Adjustable Grates &amp; Oven</b> 43¾" (1111mm) working height         |                          |                |             |                |             |
| C36-ABR *                                                                                            | 36" Wide/Standard Oven   | \$19,745       | 175,000 BTU | 58             | 655/297     |
| C36-ABC *                                                                                            | 36" Wide/Convection Oven | \$26,075       | 172,000 BTU | 70             | 655/297     |
| <b>Char-Broilers w/Briquettes &amp; Adjustable Grates</b> 36" (914mm) working height                 |                          |                |             |                |             |
| C24-ABS **                                                                                           | 24" Wide/Storage Base    | \$13,480       | 90,000 BTU  | 58             | 390/177     |
| C36-ABS **                                                                                           | 36" Wide/Storage Base    | \$14,320       | 135,000 BTU | 58             | 480/218     |
| <b>Char-Broilers w/Cast-Iron Radiants, Adjustable Grates &amp; Oven</b> 43¾" (1111mm) working height |                          |                |             |                |             |
| C36-ARR *                                                                                            | 36" Wide/Standard Oven   | \$19,435       | 148,000 BTU | 70             | 635/288     |
| C36-ARC *                                                                                            | 36" Wide/Convection Oven | \$25,490       | 145,000 BTU | 70             | 635/288     |
| <b>Char-Broilers w/Cast-Iron Radiants &amp; Adjustable Grates</b> 36" (914mm) working height         |                          |                |             |                |             |
| C24-ARS **                                                                                           | 24" Wide/Storage Base    | \$13,135       | 72,000 BTU  | 70             | 320/191     |
| C36-ARS **                                                                                           | 36" Wide/Storage Base    | \$13,960       | 108,000 BTU | 70             | 342/209     |
| <b>Char-Broilers w/Cast-Iron Radiants, Non-Adjustable Grates &amp; Oven</b> 40" (1016mm) work height |                          |                |             |                |             |
| C36-NRR **                                                                                           | 36" Wide/Standard Oven   | \$18,010       | 148,000 BTU | 70             | 635/288     |
| C36-NRC **                                                                                           | 36" Wide/Convection Oven | \$24,130       | 148,000 BTU | 70             | 635/288     |
| <b>Char-Broilers w/Cast-Iron Radiants &amp; Non-Adjustable Grates</b> 36" (914mm) working height     |                          |                |             |                |             |
| C18-NRS **                                                                                           | 18" Wide/Storage Base    | \$12,080       | 54,000 BTU  | 35.2           | —           |
| C18-NRM **                                                                                           | 18" Wide/Modular Top     | \$10,995       | 54,000 BTU  | 25             | —           |
| C24-NRS **                                                                                           | 24" Wide/Storage Base    | \$12,800       | 72,000 BTU  | 35.2           | 380/172     |
| C24-NRM **                                                                                           | 24" Wide/Modular Top     | \$11,735       | 72,000 BTU  | 25             | 280/127     |
| C36-NRS **                                                                                           | 36" Wide/Storage Base    | \$13,815       | 108,000 BTU | 58             | 480/218     |
| C36-NRM **                                                                                           | 36" Wide/Modular Top     | \$13,480       | 108,000 BTU | 38             | 380/172     |
| C48-NRS **                                                                                           | 48" Wide/Storage Base    | \$15,635       | 144,000 BTU | 35.2           | —           |
| C48-NRM **                                                                                           | 48" Wide/Modular Top     | \$14,955       | 144,000 BTU | 25             | —           |

\* Working height: 43¾" (111mm); 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.

| Broiler Options                                                                        | CDN List Price                  |
|----------------------------------------------------------------------------------------|---------------------------------|
| Rear gas manifold (3/4" only) with front manifold capped and covered                   | N/C                             |
| Stainless Steel open stand for modular top (suffix 'AM'; with original equipment only) | the same price as Modular Base* |

\* See the price on page 86 for 18", 24", 36", 48" models.

## Garland Cuisine Series Infra-Red Broilers & Cheesemelters



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                                                                                                                                    | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|----------------|-------------|
| <b>Infra-Red Broilers w/Adjustable Spring-Balanced Broiling Rack, Lever-Operated</b> |                                                                                                                                                |                |             |                |             |
| CIR36                                                                                | 35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range<br><b>(Specify at time of order required for Cuisine Series range mount)</b> | \$5,790        | 40,000 BTU  | 40             | 200/91      |
| CIR36C                                                                               | 34"(864mm) Counter Salamander                                                                                                                  | \$5,835        | 40,000 BTU  | 21             | 170/77      |

| Model Number                                                                         | Description | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------------------------------------------------------------------------------|-------------|----------------|-------------|----------------|-------------|
| <b>Infra-Red Broilers w/Adjustable Spring-Balanced Broiling Rack, Lever-Operated</b> |             |                |             |                |             |
| CIRCM36                                                                              | Range Mount | \$6,680        | —           | —              | —           |
| CIRCM36C                                                                             | Wall mount  | \$6,410        | —           | —              | —           |

| Broiler Options                                                                                                           | CDN List Price |
|---------------------------------------------------------------------------------------------------------------------------|----------------|
| Interconnecting Piping between Ranges and Salamander or Cheesemelter                                                      | \$845          |
| Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield) | \$655          |
| Stainless steel main back for CIR36C                                                                                      | \$845          |
| Stainless steel main back for CIR36                                                                                       | \$1,220        |

## Garland Cuisine Series Range-Match Fryer



C18-35F



C18-FMD

### STANDARD FEATURES:

- FRYER:
- 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)

| Model Number                              | Description                                      | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|-------------------------------------------|--------------------------------------------------|----------------|-------------|----------------|-------------|
| <b>Heavy-Duty Gas Fryer</b>               |                                                  |                |             |                |             |
| C18-35F                                   | 18" (457mm) wide Fryer Fat Capacity 35 lbs (16L) | \$12,780       | 110,000     | 26             | 220/110     |
| C18-FMD                                   | Fryer Dump Station                               | \$4,725        | —           | 26             | 175/79      |
| Fryer not available for manufactured gas. |                                                  |                |             |                |             |

| Fryer Options                                                        | CDN List Price |
|----------------------------------------------------------------------|----------------|
| Stainless Steel Mainback for Fryer/Matching Cabinets                 | \$570          |
| Non-Marking Casters w/Polyurethane Wheels*                           | \$710          |
| Fry Pot Cover Stainless Steel for Fryer                              | \$555          |
| Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer | N/C            |
| 6" Stainless Steel Legs (set of 4)                                   | \$310          |
| Rear Gas Connections Available in 3/4" and 1.25" NPT                 | N/C            |

| Portable Heat Lamp or Frymate Cabinet Mounts                                                                                        | CDN List Price |
|-------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Heat lamp for Frymate cabinet station<br>(standard voltage: 115V 8 amp/500 watt; other voltages available)                          | \$1,265        |
| EH portable counter model comes with cord and plug (115V only)<br>(standard voltage: 115V 8 amp/500 watt; other voltages available) | \$1,420        |

## Garland Gas Pasta Cooker



CGPC

### 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
- 1-1/4" (32 mm) drain valve
- 6" (152 mm) steel legs
- Plate rail drain
- Belly bar

| Model Number | Description  | CDN List Price | Total Input | Cu.Ft. (crate) | Ship Weight |
|--------------|--------------|----------------|-------------|----------------|-------------|
| CGPC         | Pasta Cooker | \$18,850       | 80,000      | 23             | 331/150     |

| Paster Cooker Accessories | CDN List Price                          |         |
|---------------------------|-----------------------------------------|---------|
| A4607910                  | Full size bulk basket                   | \$725   |
| A4607623                  | (12) Portion Cups/ (1) Portion Cup Rack | \$505   |
| A4607905                  | Kit, Water Supply Hoses w/ Fittings     | \$580   |
| A4607906                  | 3/4" NPT Flex Gas Hose 36" LG           | \$1,450 |
| A4607907                  | 3/4" NPT Flex Gas Hose 48" LG           | \$1,775 |
| 4607632                   | SS Back & Access Cover                  | \$505   |
|                           | Set of 4 Casters w/ Front Brakes        | \$710   |

## Garland Cuisine Series High-Shelves



CCHS-36



CCDHS-36

| Model Number                                   | Width/Application         | CDN List Price | Add for SS Main Back | Ship Weight |
|------------------------------------------------|---------------------------|----------------|----------------------|-------------|
| <b>Single-Deck High-Shelves (24" high)</b>     |                           |                |                      |             |
| CCHS-12                                        | 12"                       | \$1,430        | \$295                | 25/11       |
| CCHS-18                                        | 18"                       | \$1,660        | \$295                | 35/16       |
| CCHS-24                                        | 24"                       | \$1,725        | \$335                | 40/18       |
| CCHS-36                                        | 36"                       | \$1,920        | \$370                | 45/20       |
| CCHS-48                                        | 48"                       | \$2,105        | \$385                | 80/36       |
| CCHS-54                                        | 54"                       | \$2,325        | \$440                | 100/45      |
| CCHS-60                                        | 60"                       | \$2,425        | \$450                | 115/52      |
| CCHS-72                                        | 72"                       | \$2,685        | \$475                | 135/61      |
| CCHS-36SU                                      | 36" For Step-Up Open Tops | \$1,920        | \$495                | 45/20       |
| CCHS-72SU                                      | 72" For Step-Up Open Tops | \$2,685        | \$710                | 135/61      |
| <b>Double-Deck High-Shelves (35-3/8" high)</b> |                           |                |                      |             |
| CCDHS-12                                       | 12"                       | \$2,325        | \$385                | 35/16       |
| CCDHS-18                                       | 18"                       | \$2,450        | \$400                | 40/18       |
| CCDHS-24                                       | 24"                       | \$2,605        | \$440                | 60/27       |
| CCDHS-36                                       | 36"                       | \$2,855        | \$440                | 75/34       |
| CCDHS-48                                       | 48"                       | \$3,115        | \$475                | 110/50      |
| CCDHS-54                                       | 54"                       | \$3,390        | \$495                | 113/51      |
| CCDHS-60                                       | 60"                       | \$3,570        | \$495                | 135/61      |
| CCDHS-72                                       | 72"                       | \$3,945        | \$535                | 155/70      |
| CCDHS-36SU                                     | 36" For Step-Up Open Tops | \$2,855        | \$755                | 75/34       |
| CCDHS-72SU                                     | 72" For Step-Up Open Tops | \$3,945        | \$970                | 155/70      |

## Garland Cuisine Series Backguards



CCBR-36

| Model Number                                    | Width/Application | CDN List Price | Add for SS Main Back | Ship Weight |
|-------------------------------------------------|-------------------|----------------|----------------------|-------------|
| <b>Single-Deck Height Backguards (24" high)</b> |                   |                |                      |             |
| CCBR-12                                         | 12"               | \$975          | \$265                | 20/9        |
| CCBR-18                                         | 18"               | \$1,155        | \$295                | 30/14       |
| CCBR-24                                         | 24"               | \$1,430        | \$360                | 45/20       |
| CCBR-36                                         | 36"               | \$1,565        | \$400                | 70/32       |
| CCBR-48                                         | 48"               | \$1,815        | \$450                | 95/43       |
| CCBR-54                                         | 54"               | \$2,055        | \$510                | 100/45      |
| CCBR-60                                         | 60"               | \$2,290        | \$580                | 110/50      |
| CCBR-72                                         | 72"               | \$2,425        | \$615                | 125/57      |

## Garland Cuisine Series Backguards

| Model Number                                        | Width/Application                                                 | CDN List Price | Add for SS Main Back | Ship Weight |
|-----------------------------------------------------|-------------------------------------------------------------------|----------------|----------------------|-------------|
| <b>Single-Deck Height Backguards (24" high)</b>     |                                                                   |                |                      |             |
| CCBR-18NBR                                          | 18" wide non-adjust under-fired broilers (modular top)            | \$1,260        | \$315                | 30/14       |
| CCBR-18NSBR                                         | 18" wide non-adjust under-fired broilers (storage base)           | \$1,260        | \$315                | 30/14       |
| CCBR-24NBR                                          | 24" wide non-adjust under-fired broilers (modular top)            | \$1,470        | \$370                | 45/20       |
| CCBR-24NSBR                                         | 24" wide non-adjust under-fired broilers (storage base)           | \$1,470        | \$370                | 45/20       |
| CCBR-36NBR                                          | 36" wide non-adjust under-fired broilers (range base/modular top) | \$1,555        | \$375                | 70/32       |
| CCBR-36NSBR                                         | 36" wide non-adjust under-fired broilers (storage base)           | \$1,555        | \$375                | 70/32       |
| CCBR-48NBR                                          | 48" wide non-adjust under-fired broilers (modular top)            | \$1,570        | \$555                | 95/43       |
| CCBR-48NSBR                                         | 48" wide non-adjust under-fired broilers (storage base)           | \$1,570        | \$555                | 95/43       |
| CCBR-24ABR                                          | 24" wide adjustable under-fired broilers                          | \$1,470        | \$370                | 45/20       |
| CCBR-36ABR                                          | 36" wide adjustable under-fired broilers                          | \$1,555        | \$375                | 70/32       |
| CCBR-36ASBR                                         | 36" wide adjustable under-fired broilers w/storage base           | \$1,105        | \$375                | 70/32       |
| CCBR-36SU                                           | 36" For Step-Up Open Tops                                         | \$1,810        | \$375                | 70/32       |
| CCBR-72SU                                           | 72" For Step-Up Open Tops                                         | \$1,750        | \$510                | 125/57      |
| <b>Double-Deck Height Backguards (35-3/8" high)</b> |                                                                   |                |                      |             |
| CCDBR-12                                            | 12"                                                               | \$1,305        | \$370                | 20/9        |
| CCDBR-18                                            | 18"                                                               | \$1,370        | \$385                | 30/14       |
| CCDBR-24                                            | 24"                                                               | \$1,470        | \$455                | 40/18       |
| CCDBR-36                                            | 36"                                                               | \$1,735        | \$510                | 60/27       |
| CCDBR-48                                            | 48"                                                               | \$2,155        | \$625                | 85/39       |
| CCDBR-54                                            | 54"                                                               | \$2,265        | \$700                | 100/45      |
| CCDBR-60                                            | 60"                                                               | \$2,405        | \$730                | 110/50      |
| CCDBR-72                                            | 72"                                                               | \$2,875        | \$980                | 130/59      |
| CCDBR-18NBR                                         | 18" wide non-adjust under-fired broilers (modular top)            | \$1,160        | \$445                | 40/18       |
| CCDBR-18NSBR                                        | 18" wide non-adjust under-fired broilers (storage base)           | \$1,160        | \$445                | 40/18       |
| CCDBR-24NBR                                         | 24" wide non-adjust under-fired broilers (modular top)            | \$1,390        | \$455                | 45/20       |
| CCDBR-24NSBR                                        | 24" wide non-adjust under-fired broilers (storage base)           | \$1,390        | \$455                | 45/20       |
| CCDBR-36NBR                                         | 36" wide non-adjust under-fired broilers (range base/modular top) | \$1,735        | \$500                | 70/32       |
| CCDBR-36NSBR                                        | 36" wide non-adjust under-fired broilers (storage base)           | \$1,735        | \$500                | 70/32       |
| CCDBR-48NBR                                         | 48" wide non-adjust under-fired broilers (modular top)            | \$2,040        | \$545                | 95/43       |
| CCDBR-48NSBR                                        | 48" wide non-adjust under-fired broilers (storage base)           | \$1,815        | \$500                | 95/43       |
| CCDBR-24ABR                                         | 24" wide adjustable under-fired broilers                          | \$1,390        | \$455                | 45/20       |
| CCDBR-36ABR                                         | 36" wide adjustable under-fired broilers                          | \$1,810        | \$545                | 70/32       |
| CCDBR-36ASBR                                        | 36" wide adjustable under-fired broilers w/storage base           | \$1,735        | \$500                | 70/32       |
| CCDBR-36SU                                          | 36" For Step-Up Open Tops                                         | \$1,735        | \$500                | 70/32       |
| CCDBR-72SU                                          | 72" For Step-Up Open Tops                                         | \$2,875        | \$980                | 125/57      |

## Garland Polar Cuisine Series Remote Refrigerated Bases

### 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          | CDN List Price | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------------------------------------------------------------------------|----------------------|----------------|----------------|-------------|
| <b>Remote Low-Height Refrigerators</b>                                                                                                  |                      |                |                |             |
| UN17R36                                                                                                                                 | 36" Wide - 2 drawer  | \$16,450       | 30             | 247/112     |
| UN17R48                                                                                                                                 | 48" Wide - 4 drawer  | \$18,125       | 40             | 322/146     |
| UN17R54                                                                                                                                 | 54" Wide - 4 drawer  | \$18,520       | 45             | 355/116     |
| UN17R60                                                                                                                                 | 60" Wide - 4 drawer  | \$18,800       | 47             | 361/164     |
| UN17R66                                                                                                                                 | 66" Wide - 4 drawer  | \$20,080       | 52             | 431/196     |
| UN1732R72                                                                                                                               | 72" Wide - 4 drawer  | \$20,770       | 56             | 458/208     |
| UN171927R72                                                                                                                             | 72" Wide - 6 drawer  | \$22,305       | 56             | 533/242     |
| UN17R84                                                                                                                                 | 84" Wide - 6 drawer  | \$24,390       | 67             | 570/268     |
| UN17R90                                                                                                                                 | 90" Wide - 6 drawer  | \$24,675       | 73             | 607/276     |
| UN17R96                                                                                                                                 | 96" Wide - 6 drawer  | \$25,375       | 77             | 637/280     |
| UN17R102                                                                                                                                | 102" Wide - 6 drawer | \$25,920       | 81             | 675/306     |
| UN17R108                                                                                                                                | 108" Wide - 6 drawer | \$28,980       | 85             | 720/327     |
| UN17R114                                                                                                                                | 114" Wide - 8 drawer | \$29,955       | 90             | 750/340     |
| UN17R120                                                                                                                                | 120" Wide - 8 drawer | \$31,205       | 95             | 770/350     |
| <b>Remote Low-Height Freezers</b>                                                                                                       |                      |                |                |             |
| UN17FR36                                                                                                                                | 36" Wide - 2 drawer  | \$18,480       | 30             | 247/112     |
| UN17FR48                                                                                                                                | 48" Wide - 4 drawer  | \$19,360       | 40             | 322/146     |
| UN17FR54                                                                                                                                | 54" Wide - 4 drawer  | \$19,800       | 45             | 355/116     |
| UN17FR60                                                                                                                                | 60" Wide - 4 drawer  | \$20,080       | 47             | 361/164     |
| UN17FR66                                                                                                                                | 66" Wide - 4 drawer  | \$22,045       | 52             | 431/196     |
| UN17FR72                                                                                                                                | 72" Wide - 4 drawer  | \$22,710       | 56             | 533/242     |
| <b>Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.</b> |                      |                |                |             |
| <b>For custom modifications please contact the factory for price.</b>                                                                   |                      |                |                |             |

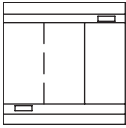
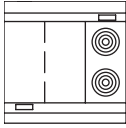
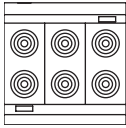
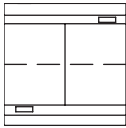
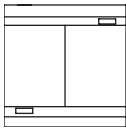
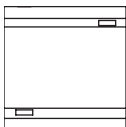
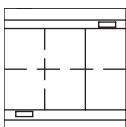


## Garland Polar Cuisine Series Self-Contained Refrigerated Bases

### 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 labour
- 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          | CDN List Price        | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------------------------------------------------------------------------|----------------------|-----------------------|----------------|-------------|
| <b>Self-Contained Low-Height Refrigerators</b>                                                                                          |                      |                       |                |             |
| UN17C36                                                                                                                                 | 36" Wide - 2 drawer  | \$18,895              | 35             | 320/145     |
| UN17C48                                                                                                                                 | 48" Wide - 2 drawer  | \$19,510              | 40             | 340/154     |
| UN17C54                                                                                                                                 | 54" Wide - 2 drawer  | \$19,925              | 45             | 360/163     |
| UN17C60                                                                                                                                 | 60" Wide - 4 drawer  | \$20,115              | 52             | 383/174     |
| UN17C66                                                                                                                                 | 66" Wide - 4 drawer  | \$22,045              | 56             | 434/197     |
| UN17C72                                                                                                                                 | 72" Wide - 4 drawer  | \$22,640              | 64             | 476/227     |
| UN17C78                                                                                                                                 | 78" Wide - 4 drawer  | \$23,925              | 67             | 570/325     |
| UN17C84                                                                                                                                 | 84" Wide - 4 drawer  | \$24,980              | 73             | 604/274     |
| UN17C90                                                                                                                                 | 90" Wide - 6 drawer  | \$26,890              | 77             | 655/297     |
| UN17C96                                                                                                                                 | 96" Wide - 6 drawer  | \$27,305              | 81             | 668/303     |
| UN17C102                                                                                                                                | 102" Wide - 6 drawer | \$27,870              | 81             | 680/309     |
| UN17C108                                                                                                                                | 108" Wide - 6 drawer | \$28,435              | 85             | 730/331     |
| UN17C114                                                                                                                                | 114" Wide - 6 drawer | \$28,795              | 90             | 774/351     |
| UN17C120                                                                                                                                | 120" Wide - 6 drawer | \$32,205              | 95             | 808/367     |
| <b>Self-Contained Low-Height Freezers</b>                                                                                               |                      |                       |                |             |
| UN17FC48                                                                                                                                | 48" Wide - 2 drawer  | \$21,130              | 40             | 340/154     |
| UN17FC54                                                                                                                                | 54" Wide - 2 drawer  | \$21,845              | 45             | 360/163     |
| UN17FC60                                                                                                                                | 60" Wide - 4 drawer  | \$22,485              | 47             | 383/174     |
| UN17FC66                                                                                                                                | 66" Wide - 4 drawer  | \$24,705              | 52             | 434/197     |
| UN17FC72                                                                                                                                | 72" Wide - 4 drawer  | \$25,685              | 56             | 476/227     |
| UN17FC78                                                                                                                                | 78" Wide - 4 drawer  | \$26,095              | 60             | 570/325     |
| UN17FC84                                                                                                                                | 84" Wide - 4 drawer  | \$27,590              | 64             | 604/274     |
| UN17FC90                                                                                                                                | 90" Wide - 6 drawer  | \$28,430              | 73             | 655/297     |
| <b>Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.</b> |                      |                       |                |             |
| <b>For custom modifications please contact the factory for price.</b>                                                                   |                      |                       |                |             |
| <b>Base Options</b>                                                                                                                     |                      | <b>CDN List Price</b> |                |             |
| Reverse Compressor Location                                                                                                             |                      | N/C                   |                |             |
| Flanged Feet (4 or 6 depending on size)                                                                                                 |                      | \$1,040               |                |             |
| Casters                                                                                                                                 |                      | \$710                 |                |             |

## Garland 36E Series Heavy-Duty Electric Ranges

| Top Configuration                                                                                                                                                                                               | Model Number    | Base Configuration | CDN List Price  | Total Input | Cu.Ft. (crate) | Ship Weight |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|--------------------|-----------------|-------------|----------------|-------------|
|  <p>(2) T-Stat Controlled All-Purpose Sections<br/>(3 thermostats)<br/>36" Wide</p>                                            | <b>36ER32</b>   | (1) Std. Oven      | <b>\$21,055</b> | 21.5 kW     | 55             | 600/272     |
|                                                                                                                                                                                                                 | <b>36ES32</b>   | (1) Storage Base   | <b>\$18,395</b> | 15 kW       | 55             | 550/249     |
|  <p>(2) T-Stat Controlled All-Purpose Sections<br/>(2) Open Elements<br/>(3-Heat switch control)<br/>36" Wide</p>              | <b>36ER32-3</b> | (1) Std. Oven      | <b>\$20,985</b> | 20.7 kW     | 55             | 575/261     |
|                                                                                                                                                                                                                 | <b>36ES32-3</b> | (1) Storage Base   | <b>\$18,300</b> | 14.2 kW     | 55             | 525/238     |
|  <p>(6) Open Elements<br/>(3-Heat switch control)<br/>36" Wide</p>                                                             | <b>36ER33</b>   | (1) Std. Oven      | <b>\$20,640</b> | 19.1 kW     | 55             | 440/200     |
|                                                                                                                                                                                                                 | <b>36ES33</b>   | (1) Storage Base   | <b>\$17,935</b> | 12.6 kW     | 55             | 390/177     |
|  <p>(4) Boil Sections<br/>(3-Heat switch control)<br/>36" Wide</p>                                                             | <b>36ER35</b>   | (1) Std. Oven      | <b>\$20,640</b> | 18.5 kW     | 55             | 600/272     |
|                                                                                                                                                                                                                 | <b>36ES35</b>   | (1) Storage Base   | <b>\$18,015</b> | 12 kW       | 55             | 550/249     |
|  <p>(2) T-Stat Controlled All-Purpose Sections<br/>36" Wide</p>                                                               | <b>36ER36</b>   | (1) Std. Oven      | <b>\$21,270</b> | 18.5 kW     | 55             | 600/272     |
|                                                                                                                                                                                                                 | <b>36ES36</b>   | (1) Storage Base   | <b>\$18,625</b> | 12 kW       | 55             | 550/249     |
|  <p>36" T-Stat Controlled Griddle<br/>36" Wide</p>                                                                           | <b>36ER38</b>   | (1) Std. Oven      | <b>\$23,430</b> | 21.5 kW     | 55             | 600/272     |
|                                                                                                                                                                                                                 | <b>36ES38</b>   | (1) Storage Base   | <b>\$20,720</b> | 15 kW       | 55             | 550/249     |
|  <p>(6) Boil Sections<br/>(3-Heat switch control)<br/>36" Wide<br/><br/>Note: 460V models have 3 sections and 3 controls</p> | <b>36ER39</b>   | (1) Std. Oven      | <b>\$21,720</b> | 18.5 kW     | 55             | 600/272     |
|                                                                                                                                                                                                                 | <b>36ES39</b>   | (1) Storage Base   | <b>\$19,090</b> | 12 kW       | 55             | 550/249     |
|  <p>(2) Boil Sections<br/>(3-Heat switch control)<br/>18" Wide</p>                                                           | <b>36ES15</b>   | (1) Storage Base   | <b>\$10,790</b> | 6.0 kW      | 28             | 315/143     |
|  <p>(2) T-Stat Controlled All-Purpose Sections<br/>18" Wide</p>                                                              | <b>36ES16</b>   | (1) Storage Base   | <b>\$10,995</b> | 6.0 kW      | 28             | 255/116     |

### 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

## Garland 36E Series Heavy-Duty Electric Range Attachments

| 36E Range Options & Accessories                                                    | Price   |
|------------------------------------------------------------------------------------|---------|
| Stainless Steel Mainback ("R" or "S" Models)                                       | \$600   |
| Stainless Steel Mainback for T Section or Modular Top                              | \$545   |
| Extra Oven Rack: for standard oven                                                 | \$400   |
| Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)                  | \$710   |
| 6" Stainless Steel Adjustable Legs (4)                                             | \$335   |
| 460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39                                    | \$1,695 |
| 460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39 | \$1,555 |
| 460V Option: 36ES15 36ES16 - (Single Phase Only)                                   | \$1,430 |
| Storm Rails - For use with elements or hot top sections per 12" section            | \$730   |
| Hand Rails - Stainless Steel Finish                                                | \$770   |
| Deck Fasteners - Set of Four                                                       | \$620   |
| Oven Door Latch - All Units - Per Range                                            | \$305   |
| Drip Tray Stop                                                                     | \$250   |

## Garland 36E Series Electric Fryers



36ES11



36ES21

| Model Number                     | Description   | CDN List Price | Cu.Ft. (crate) | Ship Weight |
|----------------------------------|---------------|----------------|----------------|-------------|
| <b>18" Wide, 30 lb. Capacity</b> |               |                |                |             |
| 36ES11                           | 12.0 kW Fryer | \$10,475       | 25             | 265/120     |
| <b>24" Wide, 70 lb. Capacity</b> |               |                |                |             |
| 36ES21                           | 20.0 kW Fryer | \$15,150       | 34             | 270/122     |

| Fryer Options                                                     | CDN List Price |
|-------------------------------------------------------------------|----------------|
| Stainless Steel Mainback for 18" Models                           | \$570          |
| Stainless Steel Mainback for 24" Models                           | \$610          |
| Stainless Steel Tank Cover for 18" Models                         | \$435          |
| Stainless Steel Tank Cover for 24" Models                         | \$625          |
| Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane) | \$710          |
| Fish Plate for 36ES11 Models Part #FISHPLATE31                    | \$445          |
| 6" Stainless Steel Legs - Set of 4                                | \$310          |
| 36ES11 460V Option                                                | \$1,185        |
| 36ES21 460V Option                                                | \$1,705        |
| <b>Marine Accessories</b>                                         |                |
| Hand Rails - Stainless Steel Finish                               | \$720          |
| Deck Fasteners - Set of Four                                      | \$570          |

### 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)
- 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

# 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                                                                                    | S                                                                                              |
| MCO = Garland Master Series<br>SUM = U.S. Range Summit Series | G = Gas<br>E = Electric | S = Standard<br>D = Deep or Bakery depth | S = Half size single<br>25 = Half size double<br>10 = Single Deck<br>20 = Double Deck | C = Half size ovens/200 series<br>S = Full size ovens/200 series<br>M = Master Convection Oven |

| Deck Oven                                                 |                                                                                                                                              |                                                                                                              |
|-----------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| E                                                         | 2555                                                                                                                                         |                                                                                                              |
| E = E2000 electric deck ovens<br>G = G2000 gas deck ovens | 2001 = bake single<br>2011 = bake double<br>2111 = bake triple<br>2005 = roast single<br>2055 = roast double<br>2555 = triple roast          | 2071 = bake single<br>2072 = bake double<br>2073 = bake triple<br>2121 = roast single<br>2122 = roast double |
|                                                           | 2015 = Electric Bake/Roast ovens stacked<br>2115 = Electric (2)Bake/(1)Roast ovens stacked<br>2155 = Electric (1)Bake/(2)Roast ovens stacked | 2121-71 = Gas Bake/Roast ovens stacked<br>2121-72 = Gas (2)Bake/(1)Roast ovens stacked                       |

| Garland GPD Gas Pizza Ovens |                     |                           |                        |
|-----------------------------|---------------------|---------------------------|------------------------|
| G                           | PD                  | -60                       | -2                     |
| G = Gas                     | PD = Pyro Deck Oven | 60 = 60" wide oven hearth | -2 = Two ovens stacked |

# COUNTER EQUIPMENT – GARLAND

| Garland Gas Designer (GD) Counter Series |              |               |                                                                                                                                                                                                                                     |
|------------------------------------------|--------------|---------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| G                                        | D            | -24           | GTH                                                                                                                                                                                                                                 |
| G = Gas                                  | D = Designer | 15 = 15" wide | F = Fryer<br>G = Hi/Lo valve controlled griddle plate<br>GTH = Thermostat controlled griddle plate<br>GFF = Valve flame failure controlled griddle plate<br>RB = Radiant Broiler<br>RBFF = Radiant flame failure controlled broiler |

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

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

| Garland E24 Heavy Duty Electric Counter Series |                                                                |                                                                           |
|------------------------------------------------|----------------------------------------------------------------|---------------------------------------------------------------------------|
| E24                                            | -24                                                            | G                                                                         |
| E24 = E24 electric series                      | 12 = hot plate<br>31 = fryer<br>Griddles # = width<br>24 = 24" | H = Hot Plate<br>F = Fryer 12 kW<br>SF = Super Fryer 16 kW<br>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" |                        |          |                                   |
|------------------------------------------------------------------|------------------------|----------|-----------------------------------|
|                                                                  | CG                     | -36      | R                                 |
|                                                                  | CG = Chain Griddle Gas | 24 = 24" | F = Front Drain<br>R = Rear Drain |
| E = Electric                                                     | CG = Chain Griddle     |          |                                   |

| U.S. Range Regal Series Infra-Red Counter Cheesemelters |                   |          |
|---------------------------------------------------------|-------------------|----------|
| IR                                                      | CMA               | -36      |
| IR = Infra-Red                                          | CMA = Cheesemelte | 24 = 24" |

## INDUCTION – GARLAND

| Counter Units |               |   |               |                |                     |                         |
|---------------|---------------|---|---------------|----------------|---------------------|-------------------------|
| G             | I             |   | BH/           | BA             | 2500                | GI-BH/BA 2500           |
| Brand         | Product       | - | Series        | Function       | Power (watt)        | Available Models        |
| G = Garland   | I = Induction | - | BH = Baby Hob | BA = Base Line | 1.5kW, 2.5kW, 3.5kW | GI-BH/BA 1500/2500/3500 |
| G = Garland   | I = Induction | - | SH = Slim Hob | BA = Base Line | 2.5kW               | GI-SH/BA 2500           |

| INSTINCT Units |               |  |                          |                       |            |                  |
|----------------|---------------|--|--------------------------|-----------------------|------------|------------------|
| G              | I             |  | IC                       | SH                    | 3.5        | GIIC-SH3.5       |
| Brand          | Product       |  | Series                   | - Function            | Power (kW) | Available Models |
| G = Garland    | I = Induction |  | IC = INSTINCT Countertop | - SH = Single Hob     | 3.5kW, 5kW | GIIC-SH3.5/5.0   |
| G = Garland    | I = Induction |  | IC = INSTINCT Countertop | - SW = Single Wok     | 3.5kW, 5kW | GIIC-SW3.5/5.0   |
| G = Garland    | I = Induction |  | IC = INSTINCT Countertop | - SG = Single Griddle | 3.5kW, 5kW | GIIC-SG3.5/5.0   |
| G = Garland    | I = Induction |  | IC = INSTINCT Countertop | - DH = Dual Hob       | 7kW, 10kW  | GIIC-DH7.0/10    |
| G = Garland    | I = Induction |  | IC = INSTINCT Countertop | - DG = Dual Griddle   | 7kW, 10kW  | GIIC-DG7.0/10    |

| Built-In Units |               |   |               |               |              |                    |              |                        |
|----------------|---------------|---|---------------|---------------|--------------|--------------------|--------------|------------------------|
| G              | I             |   | SH/           | DU/           |              | IN                 | 7000         | GI-SH/DU/IN 7000       |
| Brand          | Product       | - | Series        | Dual Hobs     | Function     | Built-In           | Power (watt) | Available Models       |
| G = Garland    | I = Induction | - | SH = Slim Hob |               |              | IN = Built-In Line | 3.5kW, 5kW   | GI-SH/IN 3500/5000     |
| G = Garland    | I = Induction | - | SH = Slim Hob | DU = Dual Hob |              | IN = Built-In Line | 7kW, 10kW    | GI-SH/DU/IN 7000/10000 |
| G = Garland    | I = Induction | - | SH = Slim Hob |               | GR = Griddle | IN = Built-In Line | 3.5kW, 5kW   | GI-SH/GR/IN 3500/5000  |
| G = Garland    | I = Induction | - | SH = Slim Hob |               | WO = Wok     | IN = Built-In Line | 3.5kW, 5kW   | GI-SH/WO/IN 3500/5000  |

| Compact Line |               |   |               |           |                   |              |                        |
|--------------|---------------|---|---------------|-----------|-------------------|--------------|------------------------|
| G            | I             |   | SH/           | DU/       | CL                | 7000         | GI-SH/DU/CL 7000       |
| Brand        | Product       | - | Series        | Dual Hobs | Compact Line      | Power (watt) | Available Models       |
| G = Garland  | I = Induction | - | SH = Slim Hob | DU = Dual | CL = Compact Line | 7kW, 10kW    | GI-MO/DU/CL 7000/10000 |

| Holding Line |               |   |                |                    |              |                             |
|--------------|---------------|---|----------------|--------------------|--------------|-----------------------------|
| G            | I             |   | HO/            | IN                 | 1800         | GI-HO/IN 1800               |
| Brand        | Product       | - | Series         | Built-In           | Power (watt) | Available Models            |
| G = Garland  | I = Induction | - | HO = Hold Line | IN = Built-In Line | 1.8kW        | GI-HO/IN 450/900/1350/1800  |
| G = Garland  | I = Induction | - | HO = Hold Line | IN = Built-In Line | 1.5kW        | GI-HO/IN 800/1600/2400/3200 |

## RESTAURANT RANGES – GARLAND (Gas)

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

| Gas Restaurant Range Match Gas Series Under-Fired Ceramic Briquette Char-Broiler |                          |          |                                                |
|----------------------------------------------------------------------------------|--------------------------|----------|------------------------------------------------|
| G                                                                                | F                        | 24       | -BRL                                           |
| G = Garland Series                                                               | F = Sentry Flame Failure | 24 = 24" | BRL = Briquette style under fired char-broiler |

| Gas Restaurant Range Match Gas Series Fryer & Holding Station |                                          |          |                                                                                           |
|---------------------------------------------------------------|------------------------------------------|----------|-------------------------------------------------------------------------------------------|
| G                                                             | F                                        | 16       | -FR                                                                                       |
| G = Garland Series                                            | F = Fryer or Range Match Holding Station | 16 = 16" | FR = Fryer<br>FRST = Fryer Holding Station<br>FRST-HL = Fryer Holding Station w/heat lamp |

| Gas Restaurant Range Series Gas Salamanders and Cheesemelters |                                                                       |                   |                                                                                       |
|---------------------------------------------------------------|-----------------------------------------------------------------------|-------------------|---------------------------------------------------------------------------------------|
| G                                                             | IR                                                                    | CM                | 36C                                                                                   |
| G = Garland Series<br>U = U.S. Range Series                   | IR = Infra-Red Salamander<br>FIR = Flame Failure Infra-Red Salamander | CM = Cheesemelter | 36C = Counter mount<br>48 = Mount to 48 series range<br>60 = Mount to 60 series range |

| Garland Gas Stock Pot Range |           |                                                                                           |
|-----------------------------|-----------|-------------------------------------------------------------------------------------------|
| G                           | -20       | -SPH                                                                                      |
| G = Garland                 | 20" x 20" | SP = Standard stock pot range<br>SPH = Stock pot range with 100% flame failure protection |

## RESTAURANT RANGES – U.S. RANGE (Gas)

| U.S. Range Regal Gas Stock Pot Range |                                          |                                               |
|--------------------------------------|------------------------------------------|-----------------------------------------------|
| SP                                   | -1844                                    | -2                                            |
| SP = U.S. Range Regal Series         | 1844 = Stock Pot Range with tubular legs | -2 = Double stock pot range with tubular legs |

## RESTAURANT RANGES – GARLAND (Electric)

| Garland SS680 Sentry Series Electric Restaurant Ranges |                                                                                 |                                                                                                                                                                              |
|--------------------------------------------------------|---------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SS                                                     | 684                                                                             | R                                                                                                                                                                            |
| SS = Sealed solid top elements                         | 686 = 36" wide range with single oven<br>684 = 60" wide range with double ovens | R = Standard Oven(s) on 686 or 684<br>C = Convection Oven(s) on 686 or 684<br>RC = (1) Standard Oven and (1) Convection oven on a 684<br>RC2 = (2) Convection ovens on a 684 |

| Garland S680 Series Electric Salamander Broilers |                                                                                                 |
|--------------------------------------------------|-------------------------------------------------------------------------------------------------|
| SER                                              | 686                                                                                             |
| SER = Electric Salamander                        | C = Counter Model<br>686 = S/SS686 model 36" range mount<br>684 = S/SS684 model 60" range mount |

| Garland S680 Sentry Series Range Match Electric Fryer & Holding Station |                                                                                                               |                                  |
|-------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|----------------------------------|
| S18                                                                     | SF                                                                                                            |                                  |
| S18 = S680 Series Fryer<br>S680 = Fryer Station                         | F = 12 kW Fryer in 18" wide cabinet<br>SF = 16 kW Super Fryer in 18" wide cabinet<br>18FM = 18" Fryer Station | EH = Heat lamp for fryer station |

| Garland Master Series Xpress Grills                         |                         |                                                                     |                                                     |                         |
|-------------------------------------------------------------|-------------------------|---------------------------------------------------------------------|-----------------------------------------------------|-------------------------|
| XP                                                          | G                       | 36                                                                  | 2L                                                  | AC                      |
| XP = Garland Master Series XPress Dual Sided/Platen Griddle | G = Gas<br>E = Electric | 12 = 12" / 1 platen<br>24 = 24" / 2 platens<br>36 = 36" / 3 platens | 1L = One platen on left<br>2L = Two platens on left | AC = Active Compression |

## HEAVY DUTY EQUIPMENT – GARLAND

| Garland Master Series Heavy Duty Induction Ranges |                   |              |               |               |                              |                                    |
|---------------------------------------------------|-------------------|--------------|---------------|---------------|------------------------------|------------------------------------|
| <b>G</b>                                          | <b>M</b>          | <b>E</b>     | <b>36</b>     | <b>I</b>      | <b>14</b>                    | <b>C</b>                           |
| G = Garland                                       | M = Master Series | E = Electric | 900mm x 900mm | I = Induction | 14,000 watts<br>20,000 watts | C = Convection Oven<br>S = Storage |

| Garland Master Series Heavy Duty Gas Ranges and Attachment Units |                               |                                                                                                                              |                                                                                  |                             |
|------------------------------------------------------------------|-------------------------------|------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|-----------------------------|
| <b>M</b>                                                         |                               | <b>43</b>                                                                                                                    | <b>R</b>                                                                         | <b>E</b>                    |
| M = Master Series                                                | ST = Flame Failure Protection | 43 = 6 open top burners<br>See Master Series for complete model top configurations including: 42, 43, 44, 45, 46, 47, 48, 54 | R = Standard Oven<br>RC = Convection Oven<br>S = Storage Base<br>T = Modular Top | E = Electric spark ignition |

| Garland Master Series Heavy Duty Range Match Under Fired Char-Broiler |                               |                       |                                                                    |                             |
|-----------------------------------------------------------------------|-------------------------------|-----------------------|--------------------------------------------------------------------|-----------------------------|
| <b>M</b>                                                              | <b>ST</b>                     | <b>34</b>             | <b>B</b>                                                           | <b>E</b>                    |
| M = Master Series Standard Model                                      | ST = Flame Failure Protection | 17 = 17" (17, 24, 34) | B = Broiler standard base cabinet<br>BT = Broiler modular base top | E = Electric spark ignition |

| Garland Master Series Heavy Duty Spreaders |                       |                                                                                                                                                                                                            |
|--------------------------------------------|-----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>M</b>                                   | <b>24</b>             | <b>ES</b>                                                                                                                                                                                                  |
| 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<br>SPT = Spreader plate with 9 1/2" high sides to be used between modular top equipment bases<br>ES = Cabinet Base Model |

| Garland Master Series Range, Counter, Infra-Red Salamanders and Cheesemelters |                                                     |                                                                                    |                                                                                                                               |
|-------------------------------------------------------------------------------|-----------------------------------------------------|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
| <b>M</b>                                                                      | <b>ST</b>                                           | <b>IR</b>                                                                          | <b>-34L</b>                                                                                                                   |
| M = Master Series                                                             | (blank) = Standard<br>ST = Flame Failure Protection | IR = Infra-red Burner<br><br>SR = IR/Std Fixed Rack<br>SRC = IR/Counter Fixed Rack | 34L = Range Mount Adjustable Rack Salamander<br>34C = Counter Adjustable Rack Salamander<br><br>CM = Range Mount Cheesemelter |

| Garland Master Series Heavy Duty Range Match Fryers and Fryer Stations |                                                                                                    |                                  |
|------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|----------------------------------|
| <b>M</b>                                                               | <b>35SS</b>                                                                                        |                                  |
| M = Master Series                                                      | 35SS = 35 lb capacity fryer in 17" wide cabinet<br>70SS = 70 lb capacity fryer in 24" wide cabinet | EH = Heat lamp for fryer station |

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

| Garland Master Series Range, Counter, Infra-Red Salamanders and Cheesemelters |                                 |                                                                                                                                                                                           |                                                                                                  |
|-------------------------------------------------------------------------------|---------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| <b>G</b>                                                                      | <b>N17</b>                      | <b>R</b>                                                                                                                                                                                  | <b>34</b>                                                                                        |
| G = Master Series                                                             | N17 = Master Series Arctic Fire | R = Remote compressor refrigerator system<br>FR = Remote compressor freezer system<br>C = Self contained compressor refrigeration system<br>CR = Self contained compressor freezer system | 34 = 34" (remote systems from 34" to 114")<br>46 = 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>                                                                                                                                                                                                     |
| M = Master Series                                  | 17 = 17" width<br>Back Guards (9" to 68")<br>High Shelves (17" to 68") | LPBG = Low-Profile 10" high back guard<br>BG = 17" high back guard<br>DDBG = Double deck high back guard 33" high<br>SD = Single deck high shelf c/w one shelf<br>DD = Double deck high shelf c/w two shelves |

## HEAVY DUTY EQUIPMENT – GARLAND

| Garland Cuisine Series Heavy Duty Ranges |                                |                                                                                                                       |                                                                            |
|------------------------------------------|--------------------------------|-----------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------|
| C                                        | 36                             | -6                                                                                                                    | R                                                                          |
| C = Cuisine                              | 36 = 36" wide<br>48 = 48" wide | See Garland Cuisine Series Heavy Duty Range section for complete listings of range top model configurations available | R = Std Oven<br>C = Convection Oven<br>S = Storage Base<br>M = Modular Top |

| Garland Cuisine Series Heavy-Duty Add-A-Units |                                                 |                                                                                                                                    |                            |
|-----------------------------------------------|-------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| C                                             | 12                                              | -6                                                                                                                                 | S                          |
| C = Cuisine                                   | 12 = 12" wide<br>18 = 18" wide<br>24 = 24" wide | See Garland Cuisine Series Heavy-Duty Add-A-Units Ranges section for complete listing of range top model configurations available. | S = Storage<br>M = Modular |

| Garland Cuisine Series Heavy-Duty Spreaders |                                                                                                                          |                                                                                                 |  |
|---------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|--|
| C                                           | 36                                                                                                                       | -SP                                                                                             |  |
| C = Cuisine                                 | See Garland Cuisine Series Heavy-Duty Spreaders section for complete listing of range top model configurations available | SP = Spreader Plates<br>SM = Modular Spreader to mount on fridge base<br>SC = Spreader Cabinets |  |

| Garland Cuisine Heavy-Duty Series Char Broilers |                                                                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                          |  |
|-------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| C                                               | 36                                                                                                                           | -ABR                                                                                                                                                                                                                                                                                                                                                                                                                                                     |  |
| C = Cuisine                                     | See Garland Cuisine Series Heavy-Duty Char-broilers section for complete listing of range top model configurations available | ABR = Adjustable Briquette Standard Oven<br>ABC = Adjustable Briquette Convection Oven<br>ABS = Adjustable Briquette Storage Base<br>ARR = Adjustable Radiant Standard Oven<br>ARC = Adjustable Radiant Convection Oven<br>ARS = Adjustable Radiant Standard Oven<br>NRR = Non-Adjustable Radiant Standard Oven<br>NRC = Non-Adjustable Radiant Convection Oven<br>NRS = Non-Adjustable Radiant Storage Base<br>NRM = Non-Adjustable Radiant Modular Top |  |

| Garland Cuisine Series Infra-Red Broilers & Cheesemelters |                |                      |                               |
|-----------------------------------------------------------|----------------|----------------------|-------------------------------|
| C                                                         | IR             |                      | 36                            |
| C = Cuisine                                               | IR = Infra-Red | (blank) = Salamander | 36 = 36"<br>36C = 36" Counter |

| Garland Cuisine Series Range-Match Fryer |          |                                                                                                             |  |
|------------------------------------------|----------|-------------------------------------------------------------------------------------------------------------|--|
| C                                        | 18       | -1-35F                                                                                                      |  |
| C = Cuisine                              | 18" wide | -1-35F = 35 lb capacity fryer in 18" wide cabinet<br>FMD = Fryer Station with solid or food pan cut out top |  |

| Garland Cuisine Series Polar Cuisine Refrigerated/Freezer Equipment Bases |                                             |                                                                                                                                                                                          |          |
|---------------------------------------------------------------------------|---------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| U                                                                         | N17                                         | R                                                                                                                                                                                        | 36       |
| U = Garland                                                               | N17 = Arctic Fire refrigerated/freezer base | R = Remote compressor refrigerator system<br>FR = Remote compressor freezer system<br>C = Self contained compressor refrigerator system<br>FC = Self contained compressor freezer system | 36 = 36" |

| Garland Cuisine Series High-Shelves and Back Guards |                                                                                                                                                                                       |                                           |
|-----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|
| C                                                   | CHS                                                                                                                                                                                   | 36                                        |
| C = Cuisine                                         | CHS = Single deck high shelf (one shelf)<br>CDHS = Double deck high shelf (two shelves)<br>CBR = Back guard 24" high<br>CDBR = Double deck back guard to match double deck high shelf | Back Guard and High Shelf widths (12-72") |

## HEAVY DUTY EQUIPMENT – GARLAND (Electric)

| <b>Garland 36E Series Heavy Duty Electric Ranges &amp; Attachment Models</b> |                                                   |                                                                                                                                                                                                                                                                                                                                                                                          |
|------------------------------------------------------------------------------|---------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>36E</b>                                                                   | <b>ER</b>                                         | <b>33</b>                                                                                                                                                                                                                                                                                                                                                                                |
| <b>36E</b> = Garland Heavy Duty Electric Series                              | <b>ER</b> = Oven Base<br><b>ES</b> = Storage Base | <b>32</b> = All purpose top<br><b>32-3</b> = Combination all purpose top and open top elements<br><b>33</b> = Six open top elements<br><b>35</b> = Boil plate 4 section top section<br><b>36</b> = All purpose top<br><b>38</b> = Griddle plate<br><b>39</b> = Boil plate 6 section top section<br><b>15</b> = Boil plate attachment unit<br><b>16</b> = All purpose top attachment unit |

| <b>Garland 36E Series Electric Fryers</b> |                     |                                                                                                              |
|-------------------------------------------|---------------------|--------------------------------------------------------------------------------------------------------------|
| <b>36</b>                                 | <b>E</b>            | <b>S11</b>                                                                                                   |
| <b>36</b> = Garland Heavy Duty Fryers     | <b>E</b> = Electric | <b>ES11</b> = 30 lb capacity 12 kW fryer/18" cabinet<br><b>ES21</b> = 70 lb capacity 20 kW fryer/24" cabinet |



## 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 first put into operation or twenty-four (24) months from the date of shipment from our factory, **whichever comes first**.

Heavy duty equipment which includes Gas Ranges, Broilers, Fryers, Electric Ranges, Broilers and Fryers, branded Garland Master Series and Garland 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 first put into operation or thirty (30) months from the date of shipment from our factory, whichever comes first.

Stainless steel frypots are warranted to be free from defects which would cause shortening leaks due to weld failures for the period of one year parts and labour. The Stainless steel frypots are warranted for 5 years however, after one 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.

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.

## EXCLUSIONS 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 the 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/U.S. Range 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.
- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;
- Consequential damages (the cost of repairing other property which is damaged). Loss of time, profits or any other incidental damages of any kind.

## 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, and 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/U.S. Range Authorized Service Agent 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.

## 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.

## Garland Canada

1177 Kamato Road  
Mississauga, Ontario  
Canada L4W1X4

[www.garlandcanada.ca](http://www.garlandcanada.ca)

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

# Canadian Regional Sales Representatives

**GARLAND**  
**U.S. Range**



| REGION           | REP / AGENT                                                      | E-MAIL                              | CELLULAR     |
|------------------|------------------------------------------------------------------|-------------------------------------|--------------|
| British Columbia | Ryan Lewis – Sales Rep                                           | ryan@masales.ca                     | 604-329-0684 |
|                  | Mark Thiessen – Sales Rep                                        | mark@masales.ca                     | 604-657-7615 |
| Alberta          | James Goodman – Sales Rep (Calgary)                              | james@masales.ca                    | 403-618-3636 |
|                  | Collin Von Hansen – Sales Rep                                    | collin@masales.ca                   | 587-832-2090 |
|                  | Sandro Salvador – Sales Rep (Edmonton)                           | sandro@masales.ca                   | 780-405-2637 |
| Prairies         | Jeff McGowan – Sales Rep (SK, MB)                                | mcgowansales@bellnet.ca             | 647-231-3815 |
| Ontario          | Chris Ozog – Sales Rep (Central ON)                              | chris.ozog@garland-group.com        | 416-526-7989 |
|                  | Geoff Scott – Regional Sales Manager Rep (Southern & Western ON) | geoff.scott@garland-group.com       | 647-828-9391 |
|                  | Chris Taylor – Sales Rep (Central ON)                            | chris.taylor@garland-group.com      | 416-358-4421 |
|                  | Jeff McGowan – Sales Rep (Northeastern ON)                       | mcgowansales@bellnet.ca             | 647-231-3815 |
| Quebec           | Maxime Gaudreault – Regional Sales Manager Rep (Quebec City)     | maxime.gaudreault@garland-group.com | 437-577-3719 |
|                  | Michel Grenier – Sales Rep (Montreal)                            | michel.grenier@garland-group.com    | 437-333-3447 |
| Atlantic Canada  | Aaron Taylor – Sales Rep (PEI, NB)                               | aaron@tayloragencies.com            | 506-872-1177 |
|                  | Steven Donnelly – Sales Rep (NS, NL)                             | steven@tayloragencies.com           | 902-999-7631 |

| GARLAND CANADA CUSTOMER SERVICE           | VOICE          | FAX            |
|-------------------------------------------|----------------|----------------|
| Sales                                     | (888) 442-7526 | (800) 361-2724 |
| KitchenCare (Parts, Service and Warranty) | (844) 724-2273 | N/A            |

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