



Canada Price List



Effective: January 5, 2026



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www.garlandcanada.ca



@thegarlandcanada

GARLAND
CANADA
WELBILT DISTRIBUTION



Price List Canada

NOTICE:

MERCO PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. MERCO 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. Voltage, Cycle, (Hz), & Phase
4. Delivery date and shipping instructions

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 for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.

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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Modular Holding Cabinet: MercoMax™ and MercoEco®

Manufactured at our Frymaster facility in Shreveport, LA

MercoMax™ Modular Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.

Standard Features

- Multiple configurations and sizes to fit your kitchen space
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology (Merco-Max) provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 12 standard 1/3 size high-temperature holding trays
- Stackable units (up to 2 high) allow operators to customize for use in larger kitchens
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu, with up to 6 different day-parts. Easily customizable using MenuConnect application and USB upload to the cabinet
- Digital time, temperature & product name display for each holding tray. (On some models)
- Removable back for pass-through applications
- Available with timer bars on both sides (some models)
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord



Accessories

Item #		List Price
8030490	Single Handled Tray	\$105
8030491	Double Handled Tray	\$115
8030495	Stainless Steel Trivet (Tray Insert)	\$25

Item/SKU	Model Series	Description/Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Ship Wt	Plug Type	List Price
MHG22SAN1N	Merco-Max	2 tall x 2 wide No Timers	19.2" (488mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	120V NEMA 5-15P	\$8,650
MHG22SSN1N	Merco-Eco					6.7	120	60	800			\$7,545
MHG22SAB1N	Merco-Max	2 tall x 2 wide Timer Bar - Front	19.2" (488mm)	15.5" (394mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	120V NEMA 5-15P	\$8,975
MHG22SSB1N	Merco-Eco					6.7	120	60	800			\$7,900
MHG22SAB2N	Merco-Max	2 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)	18.0" (457mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	120V NEMA 5-15P	\$9,420
MHG22SSB2N	Merco-Eco					6.7	120	60	800			\$8,290
MHG32SAB1N	Merco-Max	3 tall x 2 wide Timer Bars - Front	19.2" (488mm)"	15.5" (394mm)"	16.4" (417mm)"	7.8-9.0	208-230	60	1622-2070	100lbs (45kg)	NEMA 6-20P	\$11,965
MHG32SSB1N	Merco-Eco					10	120	60	1200		NEMA 5-15P	\$9,685
MHG32SAB2N	Merco-Max	3 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)"	18.0" (457mm)"	16.4" (417mm)"	7.8-9.0	208-230	60	1622-2070	100lbs (45kg)	NEMA 6-20P	\$12,785
MHG32SSB2N	Merco-Eco					10	120	60	1200		NEMA 5-15P	\$10,350
MHG42SAB1N	Merco-Max	4 tall x 2 wide Timer Bars - Front	19.2" (488mm)"	15.5" (394mm)"	21.3" (541mm)"	10.4-11.9	208-230	60	2163-2737	115lbs (52kg)	NEMA 6-20P	\$16,125
MHG42SSB1N	Merco-Eco					13.3	120	60	1600		NEMA 5-15P	\$13,055
MHG42SAB2N	Merco-Max	4 tall x 2 wide Timer Bars - Front & Back	19.2" (488mm)"	18.0" (457mm)"	21.3" (541mm)"	10.4-11.9	208-230	60	2163-2737	115lbs (52kg)	NEMA 6-20P	\$17,065
MHG42SSB2N	Merco-Eco					13.3	120	60	1600		NEMA 5-15P	\$13,815

Specifications and prices subject to change without notice.

Tel: 905-624-1419 • 888-442-7526

Fax: 905-624-1851 • 800-361-2724

For more information, visit www.garlandcanada.ca

Modular Holding Cabinet: MercoMax™ and MercoEco®

Manufactured at our Frymaster facility in Shreveport, LA

MercoMax™ Modular Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.

Standard Features

- Multiple configurations and sizes to fit your kitchen space
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology (Merco-Max) provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Designed to hold up to 12 standard 1/3 size high-temperature holding trays
- Stackable units (up to 2 high) allow operators to customize for use in larger kitchens
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Programmable menu, with up to 6 different day-parts. Easily customizable using MenuConnect application and USB upload to the cabinet
- Digital time, temperature & product name display for each holding tray. (On some models)
- Removable back for pass-through applications
- Available with timer bars on both sides (some models)
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord



Accessories

Item #		List Price
8030490	Single Handled Tray	\$105
8030491	Double Handled Tray	\$115
8030495	Stainless Steel Trivet (Tray Insert)	\$25

Item/SKU	Model Series	Description/Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Ship Wt	Plug Type	List Price
MHG23SAB1N	MercoMax	2 tall x 3 wide Timer Bar - Front	29.7" (754mm)	15.5" (394mm)	11.4" (290mm)	9.6-11.0	208-230	60	1997-2530	105lbs (48kg)	NEMA 6-20P	\$10,395
MHG23SSB1N	MercoEco					10	120	60	1200		NEMA 5-15P	\$9,140
MHG23SAB2N	MercoMax	2 tall x 3 wide Timer Bars - Front & Back	29.7" (754mm)	18.0" (457mm)	11.4" (290mm)	9.6-11.0	208-230	60	1997-2530	105lbs (48kg)	NEMA 6-20P	\$11,030
MHG23SSB2N	MercoEco					10	120	60	1200		NEMA 5-15P	\$9,710
MHG24SAB1N	MercoMax	2 tall x 4 wide Timer Bar - Front"	36.5" (927mm)	15.5" (394mm)	11.4" (290mm)	10.4-11.9	208-230	60	2163-2737	125lbs (57kg)	NEMA 6-20P	\$12,500
MHG24SSB1N	MercoEco					13.3	120	60	1600		NEMA 5-15P	\$11,000
MHG24SAB2N	MercoMax	2 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	11.4" (290mm)	10.4-11.9	208-230	60	2163-2737	125lbs (57kg)	NEMA 6-20P	\$13,325
MHG24SSB2N	MercoEco					13.3	120	60	1600		NEMA 5-15P	\$11,725
MHG34SAB1N	MercoMax	3 tall x 4 wide Timer Bars - Front	36.5" (927mm)	15.5" (394mm)	16.4" (417mm)	15.5-17.8	208-230	60	3224-4094	150lbs (68kg)	NEMA 6-20P	\$16,365
MHG34SSB1N	MercoEco					9.4	208	60	1963		NEMA 6-20P	\$13,245
MHG34SAB2N	MercoMax	3 tall x 4 wide Timer Bars - Front & Back	36.5" (927mm)	18.0" (457mm)	16.4" (417mm)	15.5-17.8	208-230	60	3224-4094	150lbs (68kg)	NEMA 6-20P	\$18,135
MHG34SSB2N	Merco-Eco					9.4	208	60	1963		NEMA 6-20P	\$14,675

Specifications and prices subject to change without notice.



Modular Visual Holding Cabinet: MercoMax™ and MercoEco®

Manufactured at our Frymaster facility in Shreveport, LA

MercoEco® and MercoMax™ Modular Visual Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.

Standard Features

- Multiple configurations and sizes to fit your kitchen space
- Large, colorful, easy-to-read touch screen displays product name and status for each holding tray.
- Programmable menu, with up to 6 different day-parts. Easily customizable on-screen, or by using MenuConnect application and USB upload to the cabinet
- Wi-Fi Capable
- Able to display multiple languages
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Removable back for pass-through applications
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

MercoMax Standard Features

- All standard features above, plus:
- Innovative airflow technology with climate controlled cabinet. DuoHeat technology provides the perfect combination of convection & radiant heat. Designed to hold both crispy and juicy foods
- Designed to hold up to 8 standard 1/3 size high-temperature holding trays
- Available with touch screen on both side



MercoMax™



Accessories

Item #		List Price
8030490	Single Handled Tray	\$105
8030491	Double Handled Tray	\$115
8030495	Stainless Steel Trivet (Tray Insert)	\$25

Item/SKU	Description	Width	Depth	Height	Amps	Volts	Hz	Watts	Ship Wt	Plug Type	List Price
MHG22SAT1W	2 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$10,305
MHG22SAT2W	2 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	11.4" (290mm)	11.1	120	60	1330	50lbs (23kg)	NEMA 5-15P	\$11,500
MHG32SAT1W	3 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	NEMA 6-20P	\$12,205
MHG32SAT2W	3 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	16.4" (417mm)	7.8-9.0	208-230	60	2153	62lbs (28kg)	NEMA 6-20P	\$13,610
MHG42SAT1W	4 tall x 2 wide Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	NEMA 6-20P	\$16,310
MHG42SAT2W	4 tall x 2 wide Touch Screens - Front & Back	20.5" (521mm)	13.0" (330mm)	21.3" (541mm)	10.4-11.9	208-230	60	2861	77lbs (35kg)	NEMA 6-20P	\$17,550

Specifications and prices subject to change without notice.



Modular Visual Holding Cabinet: MercoMax™ and MercoEco®

Manufactured at our Frymaster facility in Shreveport, LA

MercoEco® and MercoMax™ Modular Visual Holding Cabinets keep food hot, fresh and ready for easy assembly! Allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.

Standard Features

- Multiple configurations and sizes to fit your kitchen space
- Large, colorful, easy-to-read touch screen displays product name and status for each holding tray.
- Programmable menu, with up to 6 different day-parts. Easily customizable on-screen, or by using MenuConnect application and USB upload to the cabinet
- Wi-Fi Capable
- Able to display multiple languages
- Cool touch insulation keeps exterior surfaces cool while food is held at proper serving temps
- Small footprint allows cabinet to fit in small operations
- Included stainless steel covers seal trays to prevent moisture loss and are removable for holding crisp foods and easy cleaning
- Removable back for pass-through applications
- Sturdy, sanitary & reliable stainless steel construction
- All cabinets include a 6ft / 1829mm cord
- Warranty: 1 year parts and labor

MercoEco Standard Features

- All standard features above, plus:
- Radiant upper and lower heat with climate controlled cabinet
- Some models will accommodate full size or tall high-temperature holding trays



MercoEco®



Accessories

Item #		List Price
8030490	Single Handled Tray	\$105
8030491	Double Handled Tray	\$115
8030495	Stainless Steel Trivet (Tray Insert)	\$25

Item/SKU	Description	Width	Depth	Height	Amps	Volts	Hz	Watts	Ship Wt	Plug Type	List Price
MHD42SSL1W	4 tall x 2 wide DEEP Touch Screen - Front	16.2" (605mm)	22.5" (572mm)	23.8" (605mm)	11.1	208-240	60	2644	120lbs (54kg)	NEMA 6-20P	\$15,875
MHT32SST1W	3 tall x 2 wide TALL Touch Screen - Front	20.5" (521mm)	13.0" (330mm)	16.9" (429mm)	10.0	120	60	1200	62lbs (28kg)	NEMA 5-15P	\$10,910

Specifications and prices subject to change without notice.



CrispyMax™ Fried Food Holding Station

Manufactured at our Frymaster facility in Shreveport, LA

Reduce waste and improve profits by extending the life of your fried foods. With its versatile divider system, the Merco CrispyMax™ Fried Food Holding Station can keep a variety of fried products at their peak serving temperatures. Internally controlled air temperature is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention up to three times! The Merco Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.

Standard Features

- 10", 18", 27" and 35" designs (Single, Double, Triple, or Quad Lane)
- Heavy-duty stainless steel construction
- Easily removable product divider, product tray and grease tray for fast clean up
- Therma-Lock™ Technology insures constant circulation of fresh, hot air over and through food to control moisture and maintain crispness
- Electronically controlled temperature and air flow are pre-set for optimum performance
- Heavy-duty components and front centered on/off switch for ease & reliability
- Removable and washable air filter
- Electronically controlled air filter sensor to alert when cleaning is required



Accessories

Item #		List Price
2602613	Extra Stainless Steel Divider	\$50
2602572	Scoop Holding Divider	\$55
2602576	Bridge	\$115

Item/SKU	Description /Model	Width	Depth	Height	Amps	Volts	Hz	Watts	Shipping Weight	Cord Length	Plug Type	List Price
MCG1027NNN	Single Lane	10.0" (254mm)	28.8" (731 mm)	7.8" (198mm)	8.2	120	60	980	40lb (18kg)	6' (1829 mm)	NEMA 5-15P	\$6,575
MCG1827NNN	Double Lane	18.5" (470mm)	28.8" (731 mm)	7.8" (198mm)	16.0	120	60	1930	60lb (27kg)	6' (1829 mm)	NEMA 5-20P	\$7,180
MCG2727NNN	Triple Lane	27.0" (686mm)	28.8" (731 mm)	7.8" (198mm)	12.7-16.6	208 - 230	60	2910-3828	80lb (36kg)	6' (1829 mm)	NEMA 6-20P	\$9,440
MCG3527NNN	Quad Lane	35.5" (902mm)	28.8" (731 mm)	7.8" (198mm)	18.4-21.2	208 - 240	60	3827-5087	100lb (45kg)	6' (1829 mm)	NEMA 6-30P	\$10,880

Specifications and prices subject to change without notice.



CrispyMax™ Drop-in

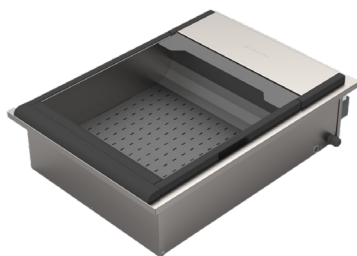
KEY FEATURES

- CrispyMax drop-in is designed to work with all industry standard serving counters. Picture shown incorporates the drop in into a Delfield Shelleyglas® base. Works with all manufacturers
- Drop-in available in single, double, triple and quad lane configurations
- Heavy-duty stainless-steel construction
- Remote control includes smart LED on front of unit indicates operating status and on/off switch
- Easily removable product divider, food tray and crumb trays for fast clean up. All pieces designed to fit through a dishwasher
- Therma-lock™ Technology ensures constant circulation of fresh hot air over and through food to control moisture and maintain crispiness. No need for overhead heat
- Removable, adjustable dividers
 - Single lane, none provided
 - Double lane, one provided
 - Triple lane, two provided
 - Quad lane, two standards plus a center divider provided
- Factory pre-set at 375 °F; unit can be changed in the field via USB

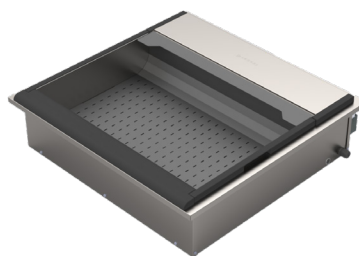


MCD1228NNN
SHOWN IN DELFIELD COUNTER
(SOLD SEPARATELY)

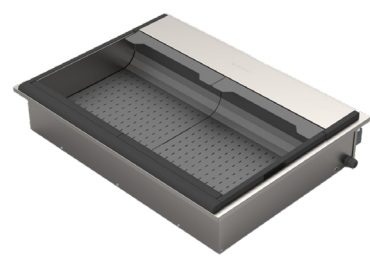
Item/SKU	Description /Model	Width	Depth	Height	Cutout (W" x D")	Amps	Volts	Hz	Watts	Shipping Weight	Plug Type	List Price
MCD1228NNN	Single Lane	12" (305mm)	27.9" (709mm)	7.8" (198mm)	10.5" x 26" (266.7 mm x 660.4 mm)	8.0	120	60	950	50-lbs. (23kg)	5-15P	\$6,575
MCD2028NNN	Double Lane	20.5" (521mm)	27.9" (709mm)	7.8" (198mm)	19" x 26" (482.6 mm x 660.4 mm)	15.9	120	60	1,900	70-lbs. (32kg)	5-20P	\$7,180
MCD2928NNN	Triple Lane	29" (737mm)	27.9" (709mm)	7.8" (198mm)	27.5" x 26" (698.5 mm x 660.4 mm)	14.4- 15.9	208- 230	60	2,995- 3,650	90-lbs. (41kg)	6-20P	\$9,440
MCD3728NNN	Quad Lane	37.5" (953mm)	27.9" (709mm)	7.8" (198mm)	36" x 26" (914.4 mm x 660.4 mm)	18.4- 21.2	208- 240	60	3,827- 5,087	110- lbs. (50kg)	6-30P	\$10,880



MCD2028NNN



MCD2928NNN



MCD3728NNN

Specifications and prices subject to change without notice.

LIMITED WARRANTY

Garland Canada (GC) warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or twenty-four (24) months from the date of shipment from our facility, whichever comes first, and sold within Canada.

During the warranty period, GC shall, at GC's option, repair or replace parts determined by GC 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 GC under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, GC's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. GC shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-GC 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 improper or erratic voltages;
- 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 GC, 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 GC;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by GC 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 GC commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by GC;
- 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 GC its servants and agents shall not be liable for any claims for personal injuries, incidental 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, GC DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.**

REMEDIES

The liability of GC 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 GC's option, the refund of the amount paid for said equipment or services. Any breach by GC 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 GC's Factory Authorized Servicer of the equipment serial number and the nature of the problem. For a list of Factory Authorized Services, please refer to www.garlandcanadaservice.ca;
- Verify that the problem is a factory responsibility. Improper installation or misuse of equipment is not covered under this Limited Warranty;
- Cooperate with the Factory Authorized Servicer so that warranty service may be completed during normal working hours;
- Travel time not to exceed two (2) hours and mileage not to exceed one hundred fifty (150) kilometres. Does not include travel other than overland, overtime, holiday charges and any special arrangement.

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 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



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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