

# GARLAND®

## Canada Price List



Effective: July 1, 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.

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





## Why Choose Garland Commercial Ranges?

### A LEGACY OF INNOVATION AND RELIABILITY.

Garland Commercial Ranges has led the culinary industry in innovation and quality for more than 160 years. Garland's sustained presence in the market is evidence of our unwavering commitment to excellence, dependability, and innovation. Our products have always changed to meet the demands of the foodservice sector, starting with the handcrafted cast-iron stoves of the past and continuing with the most advanced ranges available today.

### COLLABORATING FOR SOLUTIONS.

Our product managers and engineers partner closely with our customers in their kitchens to gather feedback and co-create practical, effective, and durable solutions. Every day, we help them bring their passion to life. Through relentless innovation and adaptability, we've earned their trust and continue to evolve alongside the dynamic demands of our industry.

### PARTNERING FOR SUCCESS.

Garland has access to a network of prestigious partners as a part of Welbilt Inc., which includes top manufacturers in the sector like Delfield, Cleveland, and Frymaster. Because of this partnership, we are able to provide our clients with a wide range of integrated solutions that meet their demands. With Garland's vast range of products and Welbilt's comprehensive portfolio, any type of establishment—a busy restaurant, a high-volume catering business, or a school cafeteria—can have the tools and assistance it needs to operate at optimal efficiency.

### VALUE BEYOND THE EQUIPMENT.

Not only do our products have exceptional quality, but Garland also adds value to our clients' organizations. Our thorough assistance and service demonstrate our dedication to client satisfaction. Our knowledgeable staff collaborates directly with kitchen managers and chefs to comprehend their particular needs and provide solutions that streamline operations, boost output, and cut expenses.

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# GARLAND CUISINE SERIES

*Where Innovation Meets Culinary Excellence*



## INSPIRED DESIGN FOR A SLEEK AESTHETIC.

Infuse your space with modern elegance and elevate your kitchen to new heights with our European-inspired design, meticulously crafted to seamlessly marry form and function. From the sleek contours to thoughtfully designed details, every aspect of the heavy-duty Garland Cuisine Series exudes sophistication.

With die-cast knobs that exude quality and precision, a perforated flue cap that adds a touch of drama, and wide plate rail with stay-cool belly bar, the Garland Cuisine Series is more than just a range – it's a work of art that transforms your kitchen into a culinary masterpiece.



## SUPERIOR CONSTRUCTION AND DESIGN.

At the heart of our Cuisine Series Range lies a robust chassis, providing a solid foundation for a spacious worktop. Featuring high-output & efficient Starfire Pro® burners, our ranges deliver maximum heat precisely where you need it most.

Spillage-protected pilot lights ensure safety and reliability, while seamless one-piece grates and bowls allow for effortless pot movement, making cooking a breeze.



## VERSATILITY WITHOUT COMPROMISE.

Tailor your culinary space with a diverse array of choices, from open burners & hot tops, to griddle plates & planchas. Crafted with precision and innovation, Garland Cuisine is designed to meet the unique demands of chefs, ensuring optimal performance and versatility. Whether you're searing or grilling, sautéing or simmering, our range of options provides the tools you need to bring your culinary vision to life.



## THE PERFECT MATCH FOR EVERY NEED.

Complete your kitchen setup with a comprehensive range of matching equipment, including fryers, pasta cookers, and radiant or charcoal briquette broilers. Each piece is thoughtfully designed to complement the others, creating a cohesive and aesthetically pleasing environment that enhances both form and function.

## HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

Discover the pinnacle of culinary innovation with the Garland Cuisine Series, where quality construction and European-inspired design converge to redefine your kitchen. Crafted with the discerning chef in mind, this series guarantees rugged durability and thoughtful construction, setting the standard in performance and aesthetics.

### STANDARD FEATURES:

- Based on a 36in (914mm) chassis.
- Stainless steel 7in back stub with perforated flue.
- Stay-cool belly bar and oven door handle.
- Wide 6-1/2 in stainless steel front rail for plating.
- Starfire Pro® cast-iron high-efficiency burners ensure even heat distribution across the bottom of a pan.
  - 7in burner = 35,000 BTU/hr.
  - 9in burner = 40,000 BTU/hr.
- Solid cast-iron, one-piece grate/bowl design allows pots to slide effortlessly across the surface and for easy removal and handling when cleaning.
- Protected pilots prevents outages during a spillover.
- Split drip trays for easier removal and safer handling when cleaning.
- Front-fired hot tops, perfect for sautéing, with three 12,500 BTU/hr burners per 18in section. Removable ring and lid.
- Even-heat hot tops with hi/lo valve control.
  - 12in even-heat hot top = 25,000 BTU/hr.
  - 18in even-heat hot top = 32,500 BTU/hr.
- One-inch thick steel griddle plate for impressive heat retention, with one 30,000 BTU/hr for every 12in width of griddle. Available with hi/lo valve control or thermostatic control.
- Fully insulated porcelain oven interior. Stainless steel oven interior optional at no extra charge.
- Powerful 40,000 BTU/hr standard oven with thermostat control from 150°F (66°C) to 500°F (260°C).
- 35,000 BTU/hr convection oven with thermostat control from 150°F (66°C) to 500°F (260°C) and 1/3 hp fan motor.
- May be installed individually, in a battery or a suite.



**C36-6C**  
Garland Cuisine Series 36in Range with  
6 Open Burners and Convection Oven

### HOW TO READ GARLAND CUISINE RANGE MODEL NUMBERS

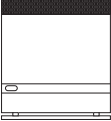
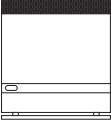
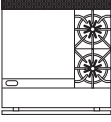
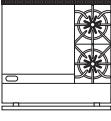
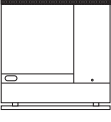
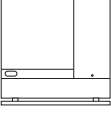
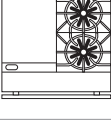
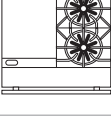
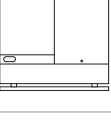
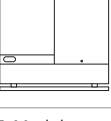
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|---------------------|--------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|
| Series              | Chassis                                                                                                                        | Top Configuration                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Base Configuration                                                              |
| C = Garland Cuisine | 48 = 48in Platform<br>36 = 36in Platform<br>24 = 24in Platform<br>18 = 18in Platform<br>12 = 12in Platform<br>6 = 6in Platform | 1 = Griddle w/ Valve Control<br>1-1 = Griddle w/ Thermostatic Control<br>2 = Griddle w/ Valve Control/Open Burner (7in) Combination Top<br>2-1 = Griddle w/ Thermostatic Control/Open Burner (7in) Combination Top<br>3 = Griddle w/ Valve Control/Even-Heat Hot Top Combination Top<br>3-1 = Griddle w/ Thermostatic Control/Even-Heat Hot Top Combination Top<br>4 = Griddle w/ Valve Control/Open Burner (9in) Combination Top<br>4-1 = Griddle w/ Thermostatic Control/Open Burner (9in) Combination Top<br>5 = Griddle w/ Valve Control/Even-Heat Hot Top Combination Top<br>5-1 = Griddle w/ Thermostatic Control/Even-Heat Hot Top Combination Top<br>6 = Open Burners (7in)<br>6SU = Step-Up, Open Burners (7in)<br>7 = Open Burners (9in)<br>8 = 12in Even-Heat Hot Top(s)<br>9 = 18in Even-Heat Hot Top(s)<br>10 = Front-Fired Hot Top(s)<br>11 = Even-Heat Hot Top/Two Front-Fired Hot Top Combination Top<br>12 = Open Burners (7in)/Even-Heat Hot Top Combination Top<br>13 = Open Burners (7in)/Even-Heat Hot Top Combination Top<br>14 = Open Burners (9in)/Even-Heat Hot Top Combination Top<br>15 = French Top, Open Burners (7in)/Even-Heat Hot Top Combination Top<br>17 = Front-Fired Hot Top/Open Burners (9in) Combination Top<br>19 = Plancha Griddle w/ Valve Control<br>SP = Spreader Plate<br>SM = Modular Spreader<br>SC = Spreader Cabinet | R = Standard Oven<br>C = Convection Oven<br>S = Open Storage<br>M = Modular Top |

Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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.



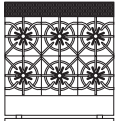
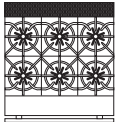
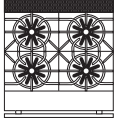
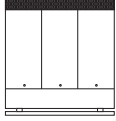
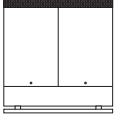
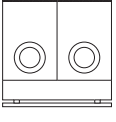
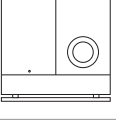
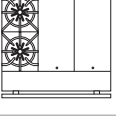
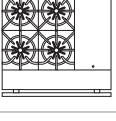
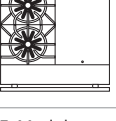
# GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

| TOP CONFIGURATION                                                                   | MODEL NUMBER    | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-------------------------------------------------------------------------------------|-----------------|--------------------|----------------------|---------------|----------------------|-----------------|
| <b>36IN (914MM) WIDE HEAVY-DUTY GAS RANGES</b>                                      |                 |                    |                      |               |                      |                 |
|    | <b>C36-1R</b>   | Standard Oven      | 130,000 BTU/hr       | 53            | 706 (320)            | <b>\$18,870</b> |
|                                                                                     | <b>C36-1C</b>   | Convection Oven    | 127,000 BTU/hr       | 53            | 706 (320)            | <b>\$25,580</b> |
|                                                                                     | <b>C36-1S</b>   | Open Storage       | 90,000 BTU/hr        | 53            | 527 (239)            | <b>\$16,505</b> |
|                                                                                     | <b>C36-1M</b>   | Modular Top        | 90,000 BTU/hr        | 30            | 405 (184)            | <b>\$14,390</b> |
|    | <b>C36-1-1R</b> | Standard Oven      | 130,000 BTU/hr       | 53            | 706 (320)            | <b>\$20,365</b> |
|                                                                                     | <b>C36-1-1C</b> | Convection Oven    | 127,000 BTU/hr       | 53            | 706 (320)            | <b>\$27,070</b> |
|                                                                                     | <b>C36-1-1S</b> | Open Storage       | 90,000 BTU/hr        | 53            | 527 (239)            | <b>\$17,950</b> |
|                                                                                     | <b>C36-1-1M</b> | Modular Top        | 90,000 BTU/hr        | 30            | 405 (184)            | <b>\$15,805</b> |
|    | <b>C36-2R</b>   | Standard Oven      | 170,000 BTU/hr       | 53            | 630 (286)            | <b>\$18,905</b> |
|                                                                                     | <b>C36-2C</b>   | Convection Oven    | 167,000 BTU/hr       | 53            | 630 (286)            | <b>\$25,615</b> |
|                                                                                     | <b>C36-2S</b>   | Open Storage       | 130,000 BTU/hr       | 53            | 460 (209)            | <b>\$17,545</b> |
|                                                                                     | <b>C36-2M</b>   | Modular Top        | 130,000 BTU/hr       | 30            | 375 (170)            | <b>\$14,425</b> |
|    | <b>C36-2-1R</b> | Standard Oven      | 170,000 BTU/hr       | 53            | 630 (286)            | <b>\$20,390</b> |
|                                                                                     | <b>C36-2-1C</b> | Convection Oven    | 167,000 BTU/hr       | 53            | 630 (286)            | <b>\$27,105</b> |
|                                                                                     | <b>C36-2-1S</b> | Open Storage       | 130,000 BTU/hr       | 53            | 460 (209)            | <b>\$18,095</b> |
|                                                                                     | <b>C36-2-1M</b> | Modular Top        | 130,000 BTU/hr       | 30            | 375 (170)            | <b>\$15,910</b> |
|   | <b>C36-3R</b>   | Standard Oven      | 125,000 BTU/hr       | 53            | 650 (295)            | <b>\$18,960</b> |
|                                                                                     | <b>C36-3C</b>   | Convection Oven    | 122,000 BTU/hr       | 53            | 650 (295)            | <b>\$25,675</b> |
|                                                                                     | <b>C36-3S</b>   | Open Storage       | 85,000 BTU/hr        | 53            | 477 (216)            | <b>\$17,570</b> |
|                                                                                     | <b>C36-3M</b>   | Modular Top        | 85,000 BTU/hr        | 30            | 392 (178)            | <b>\$14,920</b> |
|  | <b>C36-3-1R</b> | Standard Oven      | 125,000 BTU/hr       | 53            | 650 (295)            | <b>\$20,365</b> |
|                                                                                     | <b>C36-3-1C</b> | Convection Oven    | 122,000 BTU/hr       | 53            | 650 (295)            | <b>\$27,070</b> |
|                                                                                     | <b>C36-3-1S</b> | Open Storage       | 85,000 BTU/hr        | 53            | 477 (216)            | <b>\$18,470</b> |
|                                                                                     | <b>C36-3-1M</b> | Modular Top        | 85,000 BTU/hr        | 30            | 392 (178)            | <b>\$16,130</b> |
|  | <b>C36-4R</b>   | Standard Oven      | 150,000 BTU/hr       | 53            | 620 (281)            | <b>\$18,170</b> |
|                                                                                     | <b>C36-4C</b>   | Convection Oven    | 147,000 BTU/hr       | 53            | 620 (281)            | <b>\$24,885</b> |
|                                                                                     | <b>C36-4S</b>   | Open Storage       | 110,000 BTU/hr       | 53            | 447 (203)            | <b>\$15,365</b> |
|                                                                                     | <b>C36-4M</b>   | Modular Top        | 110,000 BTU/hr       | 30            | 392 (178)            | <b>\$14,140</b> |
|  | <b>C36-4-1R</b> | Standard Oven      | 150,000 BTU/hr       | 53            | 620 (281)            | <b>\$18,715</b> |
|                                                                                     | <b>C36-4-1C</b> | Convection Oven    | 147,000 BTU/hr       | 53            | 620 (281)            | <b>\$25,425</b> |
|                                                                                     | <b>C36-4-1S</b> | Open Storage       | 110,000 BTU/hr       | 53            | 447 (203)            | <b>\$15,775</b> |
|                                                                                     | <b>C36-4-1M</b> | Modular Top        | 110,000 BTU/hr       | 30            | 392 (178)            | <b>\$14,470</b> |
|  | <b>C36-5R</b>   | Standard Oven      | 102,500 BTU/hr       | 53            | 635 (288)            | <b>\$18,365</b> |
|                                                                                     | <b>C36-5C</b>   | Convection Oven    | 99,500 BTU/hr        | 53            | 635 (288)            | <b>\$25,075</b> |
|                                                                                     | <b>C36-5S</b>   | Open Storage       | 62,500 BTU/hr        | 53            | 462 (210)            | <b>\$16,505</b> |
|                                                                                     | <b>C36-5M</b>   | Modular Top        | 62,500 BTU/hr        | 30            | 377 (171)            | <b>\$14,390</b> |
|  | <b>C36-5-1R</b> | Standard Oven      | 102,500 BTU/hr       | 53            | 635 (288)            | <b>\$19,305</b> |
|                                                                                     | <b>C36-5-1C</b> | Convection Oven    | 99,500 BTU/hr        | 53            | 635 (288)            | <b>\$26,020</b> |
|                                                                                     | <b>C36-5-1S</b> | Open Storage       | 62,500 BTU/hr        | 53            | 462 (210)            | <b>\$17,185</b> |
|                                                                                     | <b>C36-5-1M</b> | Modular Top        | 62,500 BTU/hr        | 30            | 377 (171)            | <b>\$15,075</b> |

NOTE: Modular top models (M) may be ordered for mounting on a Polar Cuisine refrigerated/freezer base (add suffix PC).

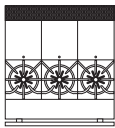
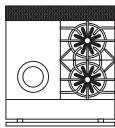
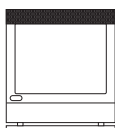
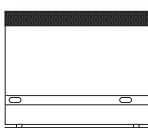
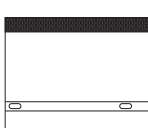


# HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

| TOP CONFIGURATION                                                                   | MODEL NUMBER    | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-------------------------------------------------------------------------------------|-----------------|--------------------|----------------------|---------------|----------------------|-----------------|
| <b>36IN (914MM) HEAVY-DUTY GAS RANGES</b>                                           |                 |                    |                      |               |                      |                 |
|    | <b>C36-6R</b>   | Standard Oven      | 250,000 BTU/hr       | 53            | 562 (255)            | <b>\$16,105</b> |
|                                                                                     | <b>C36-6C</b>   | Convection Oven    | 247,000 BTU/hr       | 53            | 562 (255)            | <b>\$22,815</b> |
|                                                                                     | <b>C36-6S</b>   | Open Storage       | 210,000 BTU/hr       | 53            | 361 (164)            | <b>\$13,865</b> |
|                                                                                     | <b>C36-6M</b>   | Modular Top        | 210,000 BTU/hr       | 30            | 320 (145)            | <b>\$11,800</b> |
|    | <b>C36-6SUR</b> | Standard Oven      | 250,000 BTU/hr       | 53            | 562 (255)            | <b>\$18,455</b> |
|                                                                                     | <b>C36-6SUC</b> | Convection Oven    | 247,000 BTU/hr       | 53            | 562 (255)            | <b>\$25,165</b> |
|                                                                                     | <b>C36-6SUS</b> | Open Storage       | 210,000 BTU/hr       | 53            | 361 (164)            | <b>\$16,435</b> |
|                                                                                     | <b>C36-6SUM</b> | Modular Top        | 210,000 BTU/hr       | 30            | 320 (145)            | <b>\$14,550</b> |
|    | <b>C36-7R</b>   | Standard Oven      | 200,000 BTU/hr       | 53            | 556 (252)            | <b>\$16,335</b> |
|                                                                                     | <b>C36-7C</b>   | Convection Oven    | 197,000 BTU/hr       | 53            | 556 (252)            | <b>\$23,045</b> |
|                                                                                     | <b>C36-7S</b>   | Open Storage       | 160,000 BTU/hr       | 53            | 344 (156)            | <b>\$14,280</b> |
|                                                                                     | <b>C36-7M</b>   | Modular Top        | 160,000 BTU/hr       | 30            | 328 (149)            | <b>\$12,225</b> |
|    | <b>C36-8R</b>   | Standard Oven      | 115,000 BTU/hr       | 53            | 588 (267)            | <b>\$18,455</b> |
|                                                                                     | <b>C36-8C</b>   | Convection Oven    | 112,000 BTU/hr       | 53            | 588 (267)            | <b>\$25,165</b> |
|                                                                                     | <b>C36-8S</b>   | Open Storage       | 75,000 BTU/hr        | 53            | 427 (192)            | <b>\$16,700</b> |
|                                                                                     | <b>C36-8M</b>   | Modular Top        | 75,000 BTU/hr        | 30            | 342 (155)            | <b>\$15,320</b> |
|   | <b>C36-9R</b>   | Standard Oven      | 105,000 BTU/hr       | 53            | 590 (268)            | <b>\$17,110</b> |
|                                                                                     | <b>C36-9C</b>   | Convection Oven    | 102,000 BTU/hr       | 53            | 590 (268)            | <b>\$23,820</b> |
|                                                                                     | <b>C36-9S</b>   | Open Storage       | 65,000 BTU/hr        | 53            | 427 (192)            | <b>\$15,205</b> |
|                                                                                     | <b>C36-9M</b>   | Modular Top        | 65,000 BTU/hr        | 30            | 342 (155)            | <b>\$13,065</b> |
|  | <b>C36-10R</b>  | Standard Oven      | 115,000 BTU/hr       | 53            | 600 (272)            | <b>\$18,140</b> |
|                                                                                     | <b>C36-10C</b>  | Convection Oven    | 112,000 BTU/hr       | 53            | 600 (272)            | <b>\$24,850</b> |
|                                                                                     | <b>C36-10S</b>  | Open Storage       | 75,000 BTU/hr        | 53            | 414 (188)            | <b>\$15,930</b> |
|                                                                                     | <b>C36-10M</b>  | Modular Top        | 75,000 BTU/hr        | 30            | 329 (149)            | <b>\$14,085</b> |
|  | <b>C36-11R</b>  | Standard Oven      | 110,000 BTU/hr       | 53            | 613 (278)            | <b>\$18,140</b> |
|                                                                                     | <b>C36-11C</b>  | Convection Oven    | 107,000 BTU/hr       | 53            | 613 (278)            | <b>\$24,850</b> |
|                                                                                     | <b>C36-11S</b>  | Open Storage       | 70,000 BTU/hr        | 53            | 414 (188)            | <b>\$15,930</b> |
|                                                                                     | <b>C36-11M</b>  | Modular Top        | 70,000 BTU/hr        | 30            | 329 (149)            | <b>\$14,085</b> |
|  | <b>C36-12R</b>  | Standard Oven      | 160,000 BTU/hr       | 53            | 604 (274)            | <b>\$18,030</b> |
|                                                                                     | <b>C36-12C</b>  | Convection Oven    | 157,000 BTU/hr       | 53            | 604 (274)            | <b>\$24,740</b> |
|                                                                                     | <b>C36-12S</b>  | Open Storage       | 120,000 BTU/hr       | 53            | 438 (199)            | <b>\$16,435</b> |
|                                                                                     | <b>C36-12M</b>  | Modular Top        | 120,000 BTU/hr       | 30            | 355 (161)            | <b>\$14,280</b> |
|  | <b>C36-13R</b>  | Standard Oven      | 205,000 BTU/hr       | 53            | 590 (268)            | <b>\$17,490</b> |
|                                                                                     | <b>C36-13C</b>  | Convection Oven    | 202,000 BTU/hr       | 53            | 590 (268)            | <b>\$24,200</b> |
|                                                                                     | <b>C36-13S</b>  | Open Storage       | 165,000 BTU/hr       | 53            | 404 (183)            | <b>\$15,170</b> |
|                                                                                     | <b>C36-13M</b>  | Modular Top        | 165,000 BTU/hr       | 30            | 321 (146)            | <b>\$12,995</b> |
|  | <b>C36-14R</b>  | Standard Oven      | 152,500 BTU/hr       | 53            | 624 (283)            | <b>\$17,490</b> |
|                                                                                     | <b>C36-14C</b>  | Convection Oven    | 149,500 BTU/hr       | 53            | 624 (283)            | <b>\$24,200</b> |
|                                                                                     | <b>C36-14S</b>  | Open Storage       | 112,500 BTU/hr       | 53            | 438 (199)            | <b>\$16,105</b> |
|                                                                                     | <b>C36-14M</b>  | Modular Top        | 112,500 BTU/hr       | 30            | 355 (161)            | <b>\$14,665</b> |

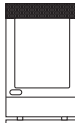
NOTE: Modular top models (M) may be ordered for mounting on a Polar Cuisine refrigerated/freezer base (add suffix PC).

# GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

| TOP CONFIGURATION                                                                   |                                                                                                                                                                                 | MODEL NUMBER | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------------|---------------|----------------------|------------|
| 36IN (914MM) WIDE HEAVY-DUTY GAS RANGES                                             |                                                                                                                                                                                 |              |                    |                      |               |                      |            |
|    | French-Top<br>Three 7in (178mm) Open Burners in Front Row<br>Three 12in (305mm) Hot Tops in Rear Row<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in) | C36-15R      | Standard Oven      | 190,000 BTU/hr       | 53            | 600 (272)            | \$19,410   |
|                                                                                     |                                                                                                                                                                                 | C36-15C      | Convection Oven    | 187,000 BTU/hr       | 53            | 600 (272)            | \$26,125   |
|                                                                                     |                                                                                                                                                                                 | C36-15S      | Open Storage       | 150,000 BTU/hr       | 53            | 414 (188)            | \$17,165   |
|                                                                                     |                                                                                                                                                                                 | C36-15M      | Modular Top        | 150,000 BTU/hr       | 30            | 329 (149)            | \$14,280   |
|    | Two 9in (229mm) Open Burners in a 18in Lane<br>18in (457mm) Front-Fired Hot Top (Available Left or Right)<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)     | C36-17R      | Standard Oven      | 157,500 BTU/hr       | 53            | 624 (283)            | \$18,485   |
|                                                                                     |                                                                                                                                                                                 | C36-17C      | Convection Oven    | 154,500 BTU/hr       | 53            | 624 (283)            | \$25,195   |
|                                                                                     |                                                                                                                                                                                 | C36-17S      | Open Storage       | 117,500 BTU/hr       | 53            | 438 (199)            | \$16,200   |
|                                                                                     |                                                                                                                                                                                 | C36-17M      | Modular Top        | 117,500 BTU/hr       | 30            | 355 (161)            | \$14,350   |
|    | 36in (914mm) Plancha<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                                                                                          | C36-19R      | Standard Oven      | 100,000 BTU/hr       | 53            | 706 (320)            | \$20,380   |
|                                                                                     |                                                                                                                                                                                 | C36-19C      | Convection Oven    | 97,000 BTU/hr        | 53            | 706 (320)            | \$27,090   |
|                                                                                     |                                                                                                                                                                                 | C36-19S      | Open Storage       | 60,000 BTU/hr        | 53            | 527 (239)            | \$17,825   |
|                                                                                     |                                                                                                                                                                                 | C36-19M      | Modular Top        | 60,000 BTU/hr        | 30            | 405 (184)            | \$15,545   |
| 48IN (1219MM) WIDE HEAVY-DUTY GAS RANGES                                            |                                                                                                                                                                                 |              |                    |                      |               |                      |            |
|    | 48in (1219mm) Wide Griddle<br>Valve Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                                                                   | C48-1R       | Standard Oven      | 160,000 BTU/hr       | 55            | 1140 (517)           | \$26,625   |
|                                                                                     |                                                                                                                                                                                 | C48-1C       | Convection Oven    | 157,000 BTU/hr       | 55            | 1140 (517)           | \$33,340   |
|                                                                                     |                                                                                                                                                                                 | C48-1S       | Open Storage       | 120,000 BTU/hr       | 55            | 940 (426)            | \$23,020   |
|                                                                                     |                                                                                                                                                                                 | C48-1M       | Modular Top        | 120,000 BTU/hr       | 25            | 640 (290)            | \$18,110   |
|   | 48in (1219mm) Wide Griddle<br>Thermostat Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                                                              | C48-1-1R     | Standard Oven      | 160,000 BTU/hr       | 55            | 1140 (517)           | \$28,270   |
|                                                                                     |                                                                                                                                                                                 | C48-1-1C     | Convection Oven    | 157,000 BTU/hr       | 55            | 1140 (517)           | \$34,980   |
|                                                                                     |                                                                                                                                                                                 | C48-1-1S     | Open Storage       | 120,000 BTU/hr       | 55            | 940 (426)            | \$25,640   |
|                                                                                     |                                                                                                                                                                                 | C48-1-1M     | Modular Top        | 120,000 BTU/hr       | 25            | 640 (290)            | \$19,510   |
| 12IN (305MM) WIDE HEAVY-DUTY GAS ADD-A-UNITS                                        |                                                                                                                                                                                 |              |                    |                      |               |                      |            |
|  | 12in (305mm) Wide Griddle<br>Valve Control<br>Front Gas Manifold (1-1/4in)<br>No Rear Gas Option                                                                                | C12-1S       | Open Storage       | 30,000 BTU/hr        | 28            | 190 (86)             | \$8,205    |
|                                                                                     |                                                                                                                                                                                 | C12-1M       | Modular Top        | 30,000 BTU/hr        | 26            | 104 (47)             | \$8,015    |
|  | 12in (305mm) Wide Griddle<br>Thermostat Control<br>Front Gas Manifold (1-1/4in)<br>No Rear Gas Option                                                                           | C12-1-1S     | Open Storage       | 30,000 BTU/hr        | 28            | 190 (86)             | \$9,315    |
|                                                                                     |                                                                                                                                                                                 | C12-1-1M     | Modular Top        | 30,000 BTU/hr        | 26            | 104 (47)             | \$9,045    |
|  | Two 7in (178mm) Open Burners in a 12in Lane<br>Front Gas Manifold (1-1/4in)<br>No Rear Gas Option                                                                               | C12-6S       | Open Storage       | 70,000 BTU/hr        | 28            | 190 (86)             | \$6,310    |
|                                                                                     |                                                                                                                                                                                 | C12-6M       | Modular Top        | 70,000 BTU/hr        | 28            | 104 (47)             | \$6,150    |
|  | 12in (305mm) Hot Top<br>Front Gas Manifold (1-1/4in)<br>No Rear Gas Option                                                                                                      | C12-8S       | Open Storage       | 25,000 BTU/hr        | 28            | 190 (86)             | \$7,140    |
|                                                                                     |                                                                                                                                                                                 | C12-8M       | Modular Top        | 25,000 BTU/hr        | 26            | 104 (47)             | \$6,980    |
|  | French-Top<br>7in (178mm) Open Burners (Front)<br>12in (305mm) Hot Top (Rear)<br>Front Gas Manifold (1-1/4in)<br>No Rear Gas Option                                             | C12-15S      | Open Storage       | 50,000 BTU/hr        | 28            | 207 (94)             | \$6,705    |
|                                                                                     |                                                                                                                                                                                 | C12-15M      | Modular Top        | 50,000 BTU/hr        | 26            | 121 (102)            | \$6,530    |

NOTE: 12in models not recommended for free-standing installation unless anchored to a wall. 12in modular top models (M) not available with legs.

# HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

| TOP CONFIGURATION                                                                   |                                                                                                                        | MODEL NUMBER | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------------|---------------|----------------------|------------|
| 18IN (457MM) WIDE HEAVY-DUTY GAS ADD-A-UNIT                                         |                                                                                                                        |              |                    |                      |               |                      |            |
|    | 18in (457mm) Wide Griddle<br>Valve Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)           | C18-1S       | Open Storage       | 30,000 BTU/hr        | 28            | 315 (145)            | \$10,550   |
|                                                                                     |                                                                                                                        | C18-1M       | Modular Top        | 30,000 BTU/hr        | 26            | 220 (102)            | \$9,385    |
|    | 18in (457mm) Wide Griddle<br>Thermostat Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)      | C18-1-1S     | Open Storage       | 30,000 BTU/hr        | 28            | 315 (145)            | \$11,495   |
|                                                                                     |                                                                                                                        | C18-1-1M     | Modular Top        | 30,000 BTU/hr        | 26            | 220 (102)            | \$11,105   |
|    | Two 9in (229mm) Open Burners in an 18in<br>Lane Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)         | C18-7S       | Open Storage       | 80,000 BTU/hr        | 28            | 227 (103)            | \$8,740    |
|                                                                                     |                                                                                                                        | C18-7M       | Modular Top        | 80,000 BTU/hr        | 26            | 123 (60)             | \$8,145    |
|    | 18in (457mm) Wide Hot Top<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                            | C18-9S       | Open Storage       | 32,500 BTU/hr        | 28            | 230 (104)            | \$10,005   |
|                                                                                     |                                                                                                                        | C18-9M       | Modular Top        | 32,500 BTU/hr        | 26            | 200 (90)             | \$9,385    |
|    | 18in (457mm) Wide Front-Fired Hot Top<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                | C18-10S      | Open Storage       | 37,500 BTU/hr        | 28            | 225 (102)            | \$9,115    |
|                                                                                     |                                                                                                                        | C18-10M      | Modular Top        | 37,500 BTU/hr        | 26            | 130 (69)             | \$8,145    |
| 24IN (610MM) WIDE HEAVY-DUTY GAS ADD-A-UNIT                                         |                                                                                                                        |              |                    |                      |               |                      |            |
|  | 24in (610mm) Wide Griddle<br>Valve Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)           | C24-1S       | Open Storage       | 60,000 BTU/hr        | 28            | 380 (172)            | \$13,325   |
|                                                                                     |                                                                                                                        | C24-1M       | Modular Top        | 60,000 BTU/hr        | 26            | 283 (128)            | \$12,110   |
|  | 24in (610mm) Wide Griddle<br>Thermostat Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)      | C24-1-1S     | Open Storage       | 60,000 BTU/hr        | 28            | 380 (172)            | \$16,275   |
|                                                                                     |                                                                                                                        | C24-1-1M     | Modular Top        | 60,000 BTU/hr        | 26            | 283 (128)            | \$15,010   |
|  | Four 7in (178mm) Open Burners in 12in Lanes<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in) | C24-6S       | Open Storage       | 140,000 BTU/hr       | 28            | 230 (104)            | \$11,370   |
|                                                                                     |                                                                                                                        | C24-6M       | Modular Top        | 140,000 BTU/hr       | 26            | 133 (60)             | \$10,335   |
|  | 24in (610mm) Wide Plancha<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                            | C24-19S      | Open Storage       | 40,000 BTU/hr        | 35            | 380 (172)            | \$14,825   |
|                                                                                     |                                                                                                                        | C24-19M      | Modular Top        | 40,000 BTU/hr        | 25            | 283 (128)            | \$12,555   |

NOTE: Modular top models (M) may be ordered for mounting on a Polar Cuisine refrigerated/freezer base (add suffix PC).



## GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

### SPREADERS

| TOP CONFIGURATION                                                                 | MODEL NUMBER  | BASE CONFIGURATION                 | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|-----------------------------------------------------------------------------------|---------------|------------------------------------|---------------|----------------------|----------------|
| <b>HEAVY-DUTY SPREADER PLATES</b>                                                 |               |                                    |               |                      |                |
|  | <b>C6-SP</b>  | 6in (152mm) Wide Spreader Plate    | 13            | 7 (3)                | <b>\$1,415</b> |
|                                                                                   | <b>C12-SP</b> | 12in (305mm) Wide Spreader Plate   | 26            | 14 (6)               | <b>\$1,685</b> |
|                                                                                   | <b>C18-SP</b> | 18in (457mm) Wide Spreader Plate   | 26            | 18 (8)               | <b>\$2,025</b> |
|                                                                                   | <b>C24-SP</b> | 24in (610mm) Wide Spreader Plate   | 26            | 24 (11)              | <b>\$2,215</b> |
|                                                                                   | <b>C36-SP</b> | 36in (914mm) Wide Spreader Plate   | 30            | 38 (17)              | <b>\$2,405</b> |
| <b>HEAVY-DUTY MODULAR SPREADERS FOR REFRIGERATED/FREEZER BASES</b>                |               |                                    |               |                      |                |
|  | <b>C6-SM</b>  | 6in (152mm) Wide Modular Spreader  | 13            | 9 (4)                | <b>\$1,415</b> |
|                                                                                   | <b>C12-SM</b> | 12in (305mm) Wide Modular Spreader | 26            | 17 (8)               | <b>\$1,685</b> |
|                                                                                   | <b>C18-SM</b> | 18in (457mm) Wide Modular Spreader | 26            | 22 (10)              | <b>\$2,025</b> |
|                                                                                   | <b>C24-SM</b> | 24in (610mm) Wide Modular Spreader | 26            | 29 (13)              | <b>\$2,215</b> |
|                                                                                   | <b>C36-SM</b> | 36in (914mm) Wide Modular Spreader | 30            | 45 (20)              | <b>\$2,405</b> |
| <b>HEAVY-DUTY SPREADERS CABINETS</b>                                              |               |                                    |               |                      |                |
|  | <b>C12-SC</b> | 12in (305mm) Wide Spreader Cabinet | 35            | 145 (66)             | <b>\$4,085</b> |
|                                                                                   | <b>C18-SC</b> | 18in (457mm) Wide Modular Cabinet  | 35            | 152 (69)             | <b>\$4,225</b> |
|                                                                                   | <b>C24-SC</b> | 24in (610mm) Wide Modular Cabinet  | 35            | 162 (73)             | <b>\$5,340</b> |
|                                                                                   | <b>C36-SC</b> | 36in (914mm) Wide Modular Cabinet  | 53            | 205 (93)             | <b>\$6,460</b> |

NOTE: Continuous front rail option is not available for spreaders.

## GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

### RANGE-MATCH PASTA COOKERS

Gas pasta cookers feature high-efficiency infrared burners and electronic ignition. The sealed combustion system has industry-leading efficiency and ensures a prompt ignition, transition to full burn, and sustained combustion.



**CGPCR**  
Garland Cuisine Series  
36in Pasta Cooker with  
Rinse Station

#### HOW TO READ GARLAND CUISINE PASTA COOKER MODEL NUMBERS

| C                   | G           | PC                | R                 |
|---------------------|-------------|-------------------|-------------------|
| <i>Series</i>       | <i>Fuel</i> | <i>Model Type</i> | <i>Feature(s)</i> |
| C = Garland Cuisine | G = Gas     | PC = Pasta Cooker | R = Rinse Station |

| MODEL NUMBER                                    | DESCRIPTION                                                                    | TOTAL INPUT NAT. GAS | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-------------------------------------------------|--------------------------------------------------------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY GAS RANGE-MATCH PASTA COOKERS</b> |                                                                                |                      |               |                      |                 |
| <b>CGPC</b>                                     | 20in (508mm) Wide Pasta Cooker, 15 Gal (57L) Water Capacity                    | 80,000 BTU/hr        | 35            | 331 (150)            | <b>\$19,980</b> |
| <b>CGPCR</b>                                    | 36in (914mm) Wide Pasta Cooker with Rinse Station, 15 Gal (57L) Water Capacity | 80,000 BTU/hr        | 80            | 468 (212)            | <b>\$20,795</b> |

#### OPTIONS & ACCESSORIES

|                 |                                       |  |  |  |                |
|-----------------|---------------------------------------|--|--|--|----------------|
| <b>A4607910</b> | Full-Size Bulk Basket                 |  |  |  | <b>\$770</b>   |
| <b>A4607623</b> | 12 Portion Cups/1 Portion Cup Rack    |  |  |  | <b>\$535</b>   |
| <b>A4607905</b> | Water Supply Hose Kit with Fittings   |  |  |  | <b>\$615</b>   |
| <b>A4607906</b> | 3/4in N.P.T. Flex Gas Hose 36in LG    |  |  |  | <b>\$1,535</b> |
| <b>A4607907</b> | 3/4in N.P.T. Flex Gas Hose 48in LG    |  |  |  | <b>\$1,880</b> |
| <b>A4607632</b> | Stainless Steel Back and Access Cover |  |  |  | <b>\$535</b>   |
|                 | Set of 4 Casters w/ Front Brakes      |  |  |  | <b>\$755</b>   |

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**GARLAND**  
CANADA  
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# HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

## RANGE-MATCH BROILERS

### STANDARD FEATURES:

- Radiant broilers have one 18,000 BTU/hr burner for every 6in of width broiler with individual valve controls.
- Briquette broilers have one 45,000 BTU/hr burner for every 12in width of broiler with individual valve controls.
- Available with adjustable or non-adjustable cast-iron grates.
- Adjustable grates allow the grates to tilt away from the flame.
- Extra-large grease container.
- May be installed individually, in a battery or a suite, (except for models C36ABR/C or C36ARR/C due to higher working height).



**C36-ARR**  
Garland Cuisine Series 36in  
Cast-Iron Radiant Broiler  
with Adjustable Grates

### HOW TO READ GARLAND CUISINE BROILER MODEL NUMBERS

| C                   | 36                                                                       | -A                                   | B                            | R                                                                               |
|---------------------|--------------------------------------------------------------------------|--------------------------------------|------------------------------|---------------------------------------------------------------------------------|
| Series              | Chassis                                                                  | Grates                               | Broiler Type                 | Base Configuration                                                              |
| C = Garland Cuisine | 48 = 48in Width<br>36 = 36in Width<br>24 = 24in Width<br>18 = 18in Width | A = Adjustable<br>N = Non-Adjustable | B = Briquette<br>R = Radiant | R = Standard Oven<br>C = Convection Oven<br>S = Open Storage<br>M = Modular Top |

| MODEL NUMBER                                                                            | TOP CONFIGURATION                                                           | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|--------------------|----------------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS WITH ADJUSTABLE GRATES</b>     |                                                                             |                    |                      |               |                      |                 |
| <b>C36-ABR</b>                                                                          | 36in (914mm) Wide Ceramic Briquette Broiler, 43-3/4in (1111mm) Work Height* | Standard Oven      | 175,000 BTU/hr       | 58            | 655 (297)            | <b>\$20,930</b> |
| <b>C36-ABC</b>                                                                          | 36in (914mm) Wide Ceramic Briquette Broiler, 43-3/4in (1111mm) Work Height* | Convection Oven    | 172,000 BTU/hr       | 70            | 655 (297)            | <b>\$27,640</b> |
| <b>C36-ABS</b>                                                                          | 36in (914mm) Wide Ceramic Briquette Broiler, 36in (914mm) Work Height**     | Open Storage       | 135,000 BTU/hr       | 58            | 480 (218)            | <b>\$15,180</b> |
| <b>C24-ABS</b>                                                                          | 24in (610mm) Wide Ceramic Briquette Broiler, 36in (914mm) Work Height**     | Open Storage       | 90,000 BTU/hr        | 58            | 390 (177)            | <b>\$14,290</b> |
| <b>HEAVY-DUTY GAS RANGE-MATCH CAST-IRON RADIANT BROILERS WITH ADJUSTABLE GRATES</b>     |                                                                             |                    |                      |               |                      |                 |
| <b>C36-ARR</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler, 43-3/4in (1111mm) Work Height* | Standard Oven      | 148,000 BTU/hr       | 70            | 635 (288)            | <b>\$20,600</b> |
| <b>C36-ARC</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler, 43-3/4in (1111mm) Work Height* | Convection Oven    | 145,000 BTU/hr       | 70            | 635 (288)            | <b>\$27,020</b> |
| <b>C36-ARS</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**     | Open Storage       | 108,000 BTU/hr       | 70            | 342 (209)            | <b>\$14,800</b> |
| <b>C24-ARS</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**     | Open Storage       | 72,000 BTU/hr        | 70            | 320 (191)            | <b>\$13,925</b> |
| <b>HEAVY-DUTY GAS RANGE-MATCH CAST-IRON RADIANT BROILERS WITH NON-ADJUSTABLE GRATES</b> |                                                                             |                    |                      |               |                      |                 |
| <b>C48-NRS</b>                                                                          | 48in (1219mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**    | Open Storage       | 144,000 BTU/hr       | 35.2          | 580 (263)            | <b>\$16,575</b> |
| <b>C48-NRM</b>                                                                          | 48in (1219mm) Wide Cast-Iron Radiant Broiler**                              | Modular Top        | 144,000 BTU/hr       | 25            | 480 (218)            | <b>\$15,850</b> |
| <b>C36-NRR</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler, 40in (1016mm) Work Height**    | Standard Oven      | 148,000 BTU/hr       | 70            | 635 (288)            | <b>\$19,090</b> |
| <b>C36-NRC</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler, 40in (1016mm) Work Height**    | Convection Oven    | 145,000 BTU/hr       | 70            | 635 (288)            | <b>\$25,580</b> |
| <b>C36-NRS</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**     | Open Storage       | 108,000 BTU/hr       | 58            | 480 (218)            | <b>\$14,645</b> |
| <b>C36-NRM</b>                                                                          | 36in (914mm) Wide Cast-Iron Radiant Broiler**                               | Open Storage       | 108,000 BTU/hr       | 38            | 380 (172)            | <b>\$14,290</b> |
| <b>C24-NRS</b>                                                                          | 24in (610mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**     | Open Storage       | 72,000 BTU/hr        | 35.2          | 380 (172)            | <b>\$13,570</b> |
| <b>C24-NRM</b>                                                                          | 24in (610mm) Wide Cast-Iron Radiant Broiler**                               | Modular Top        | 72,000 BTU/hr        | 25            | 280 (127)            | <b>\$12,440</b> |
| <b>C18-NRS</b>                                                                          | 18in (457mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**     | Open Storage       | 54,000 BTU/hr        | 35.2          | 330 (150)            | <b>\$12,805</b> |
| <b>C18-NRM</b>                                                                          | 18in (457mm) Wide Cast-Iron Radiant Broiler**                               | Modular Top        | 54,000 BTU/hr        | 25            | 230 (104)            | <b>\$11,655</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                                                        |                                                                             |                    |                      |               |                      |                 |
|                                                                                         | Rear Gas Manifold (3/4in Only) , Capped and Covered                         |                    |                      |               |                      | <b>N/C</b>      |

\* Cannot be banked with other Cuisine Series model except other like models. \*\* May be banked with all Cuisine Series ranges except C36-ABR, C36-ABC, C36-ARR, C36-ARC.  
NOTE: Modular top models (M) may be ordered for mounting on a Polar Cuisine refrigerated/freezer base (add suffix PC).

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# GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

## RANGE-MATCH SALAMANDERS & CHEESEMELTERS

### STANDARD FEATURES: SALAMANDER

- Range-mount model with backsplash for mounting on 36in Garland Cuisine ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 20,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Three-position, spring-balanced adjustable rack assembly with lever control.
- Large capacity removable grease pan.
- Top gas inlet.



**CIR36**  
Garland Cuisine Series 36in  
Range-Mount Salamander

### STANDARD FEATURES: CHEESEMELTER

- Range-mount model with backsplash for mounting on 36in Garland Cuisine ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 15,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Unique burner design directs the heat downwards for better melting of cheese.
- Chrome-plated pull-out rack with 4-position rack guides.
- Removable crumb tray.
- Top gas inlet.



**CIRCM36C**  
Garland Cuisine Series  
34in Counter Cheesemelter  
with legs

### HOW TO READ GARLAND CUISINE SALAMANDER & CHEESEMELTER MODEL NUMBERS

| C                   | IR             | CM                                        | 36                 | C                                    |
|---------------------|----------------|-------------------------------------------|--------------------|--------------------------------------|
| Series              | Burner         | Broiler Type                              | Fit Width          | Model Type                           |
| C = Garland Cuisine | IR = Infra-Red | (blank) = Salamander<br>CM = Cheesemelter | 36in = 36in Models | (blank) = Range-Mount<br>C = Counter |

| MODEL NUMBER | DESCRIPTION | TOTAL INPUT NAT. GAS | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------|-------------|----------------------|---------------|----------------------|------------|
|--------------|-------------|----------------------|---------------|----------------------|------------|

### HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER BROILER

|               |                                                                                 |               |    |          |                |
|---------------|---------------------------------------------------------------------------------|---------------|----|----------|----------------|
| <b>CIR36</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler on 36" (610mm) Wide Backsplash | 40,000 BTU/hr | 40 | 200 (91) | <b>\$6,020</b> |
| <b>CIR36C</b> | 34in (864mm) Wide Counter Salamander Broiler                                    | 40,000 BTU/hr | 21 | 170 (77) | <b>\$6,070</b> |

### HEAVY-DUTY GAS RANGE-MATCH INFRA-RED CHEESEMELTER

|                 |                                                                                 |               |    |          |                |
|-----------------|---------------------------------------------------------------------------------|---------------|----|----------|----------------|
| <b>CIRCM36</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler on 36" (610mm) Wide Backsplash | 30,000 BTU/hr | 40 | 200 (91) | <b>\$7,080</b> |
| <b>CIRCM36C</b> | 34in (864mm) Wide Counter Salamander Broiler                                    | 30,000 BTU/hr | 21 | 170 (77) | <b>\$6,795</b> |

### OPTIONS & ACCESSORIES

|  |                                                                                                                              |                |
|--|------------------------------------------------------------------------------------------------------------------------------|----------------|
|  | Interconnecting Piping Between Ranges and Salamander or Cheesemelter                                                         | <b>\$895</b>   |
|  | Stainless Steel Wall-Mount Kit for 34in (864mm) Counter Models Only (Includes Protective Stainless Steel Bottom Heat Shield) | <b>\$695</b>   |
|  | Stainless Steel Main Back for CIR36C/CIRCM36C                                                                                | <b>\$895</b>   |
|  | Stainless Steel Main Back for CIR36/CIRCM36                                                                                  | <b>\$1,295</b> |

NOTE: Specify for which Garland Cuisine range model for range-mount models at time of order.

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# HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

## RANGE-MATCH FRYERS

### STANDARD FEATURES: FRYER

- Powerful 110,000 BTU/hr burner.
- Stainless steel fryer tank with a 35lb (16kg) fat capacity.
- Comes with twin chrome wire baskets. Large single basket optional.
- Cabinet with door hides gas valve & regulator.
- Front gas manifold.
- May be installed individually, in a battery or a suite

### STANDARD FEATURES: FRYMATE

- Range-match dump station
- Stainless steel food pan with wire screen rack.
- Optional solid worktop in lieu of food pan available.
- Optional 115V/500W heat lamp to keep food warm.
- Storage base cabinet.
- Front gas manifold.
- May be installed individually, in a battery or a suite



**C18-35F**  
Garland Cuisine Series  
18in Range-Match Fryer



**C18-FMD**  
Garland Cuisine Series  
FryMate Dump Station  
with Optional Heat Lamp  
(shown with optional door)

### HOW TO READ GARLAND CUISINE FRYER MODEL NUMBERS

| C                   | 18             | -35         | F                                       |
|---------------------|----------------|-------------|-----------------------------------------|
| Series              | Chassis        | Capacity    | Model Type                              |
| C = Garland Cuisine | 18 = 18in wide | 35 = 35 lbs | F = Fryer<br>FMD = FryMate Dump Station |

| MODEL NUMBER | DESCRIPTION | TOTAL INPUT NAT. GAS | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------|-------------|----------------------|---------------|----------------------|------------|
|--------------|-------------|----------------------|---------------|----------------------|------------|

### HEAVY-DUTY GAS RANGE-MATCH FRYERS

|                |                                                                                         |                |    |           |                 |
|----------------|-----------------------------------------------------------------------------------------|----------------|----|-----------|-----------------|
| <b>C18-35F</b> | 18in (457mm) Wide 35lb (16kg) Capacity, NOTE: Fryer not available for manufactured gas. | 110,000 BTU/hr | 26 | 220 (110) | <b>\$13,545</b> |
| <b>C18-FMD</b> | 18in (457mm) Wide FryMate Dump Station                                                  | –              | 26 | 175 (79)  | <b>\$5,010</b>  |

### OPTIONS & ACCESSORIES

|                 |                                                                                                                   |                |
|-----------------|-------------------------------------------------------------------------------------------------------------------|----------------|
|                 | Stainless Steel Main back for Fryer/Matching Cabinets                                                             | <b>\$605</b>   |
|                 | 6" Casters with Front-Locking Brakes, Set of 4                                                                    | <b>\$755</b>   |
|                 | Flanged Feet, Set of 4                                                                                            | <b>\$965</b>   |
|                 | Fry Pot Cover Stainless Steel for Fryer                                                                           | <b>\$590</b>   |
|                 | Large Single Basket Supplied in Lieu of Twin Fryer Baskets for Fryer                                              | <b>N/C</b>     |
|                 | Rear Gas Connections Available in 3/4in and 1-1/4in N.P.T.                                                        | <b>N/C</b>     |
| <b>EH</b>       | Built-in Heat Lamp for FryMate Cabinet Station (Standard voltage: 115V, 8 amp/500 Watt; Other Voltages Available) | <b>\$1,340</b> |
| <b>EHP</b>      | Portable Heat Lamp for FryMate Cabinet Station (Standard Voltage: 115V, 8 amp/500 watt; Other Voltages Available) | <b>\$1,505</b> |
|                 | FryMate Intermediate Shelf For Cabinet Base (FMD)                                                                 | <b>\$775</b>   |
|                 | FryMate Cabinet Base Door (FMD)                                                                                   | <b>\$450</b>   |
| <b>A4607539</b> | Side Splash Guard, Left                                                                                           | <b>\$370</b>   |
| <b>A4607540</b> | Side Splash Guard, Right                                                                                          | <b>\$370</b>   |
| <b>A4607541</b> | Side Splash Guards, Left & Right                                                                                  | <b>\$700</b>   |
|                 | Banking Strip                                                                                                     | <b>\$385</b>   |
|                 | Fish Plate                                                                                                        | <b>\$470</b>   |

# GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

## HIGH SHELVES & BACKGUARDS

### HOW TO READ GARLAND CUISINE HIGH SHELF & BACKGUARD MODEL NUMBERS

| CC                   | HS                                                                                               | -36                                                                                                                                                  | SU                                                                                                                                                                                                                                                                            |
|----------------------|--------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Series               | Model Type                                                                                       | Chassis                                                                                                                                              | Application                                                                                                                                                                                                                                                                   |
| CC = Garland Cuisine | HS = High Shelf<br>DHS = Double-Deck High Shelf<br>BR = Backguard<br>DBR = Double-Deck Backguard | 72 = 72in width<br>60 = 60in width<br>54 = 54in width<br>48 = 48in width<br>36 = 36in width<br>24 = 24in width<br>18 = 18in width<br>12 = 12in width | SU = for Step-Up Models<br>NBR = for Non-Adjustable Broilers Modular Top / Range Base Models<br>NSBR = for Non-Adjustable Broilers Storage Base Models<br>ABR = for Adjustable Broilers Modular Top / Range Base Models<br>ASBR = for Adjustable Broilers Storage Base Models |

| MODEL NUMBER | DESCRIPTION | SHIP WEIGHT lb. (kg) | LIST PRICE | ADD FOR SS MAIN BACK |
|--------------|-------------|----------------------|------------|----------------------|
|--------------|-------------|----------------------|------------|----------------------|

### HEAVY-DUTY SINGLE-DECK HIGH SHELVES - 24IN (610MM) HIGH

|                                                                                   |                  |                                                                            |          |                |              |
|-----------------------------------------------------------------------------------|------------------|----------------------------------------------------------------------------|----------|----------------|--------------|
|  | <b>CCHS-12</b>   | 12in (305mm) Wide Stainless Steel Single-Deck High Shelf                   | 25 (11)  | <b>\$1,515</b> | <b>\$315</b> |
|                                                                                   | <b>CCHS-18</b>   | 18in (457mm) Wide Stainless Steel Single-Deck High Shelf                   | 35 (16)  | <b>\$1,760</b> | <b>\$315</b> |
|                                                                                   | <b>CCHS-24</b>   | 24in (610mm) Wide Stainless Steel Single-Deck High Shelf                   | 40 (18)  | <b>\$1,830</b> | <b>\$355</b> |
|                                                                                   | <b>CCHS-36</b>   | 36in (914mm) Wide Stainless Steel Single-Deck High Shelf                   | 45 (20)  | <b>\$2,035</b> | <b>\$390</b> |
|                                                                                   | <b>CCHS-36SU</b> | 36in (914mm) Wide Stainless Steel Single-Deck High Shelf for Step-Up Unit  | 45 (20)  | <b>\$2,035</b> | <b>\$525</b> |
|                                                                                   | <b>CCHS-48</b>   | 48in (1219mm) Wide Stainless Steel Single-Deck High Shelf                  | 80 (36)  | <b>\$2,230</b> | <b>\$410</b> |
|                                                                                   | <b>CCHS-54</b>   | 54in (1219mm) Wide Stainless Steel Single-Deck High Shelf                  | 100 (45) | <b>\$2,465</b> | <b>\$465</b> |
|                                                                                   | <b>CCHS-60</b>   | 60in (1524mm) Wide Stainless Steel Single-Deck High Shelf                  | 115 (52) | <b>\$2,570</b> | <b>\$475</b> |
|                                                                                   | <b>CCHS-72</b>   | 72in (1829mm) Wide Stainless Steel Single-Deck High Shelf                  | 135 (61) | <b>\$2,845</b> | <b>\$505</b> |
|                                                                                   | <b>CCHS-72SU</b> | 72in (1829mm) Wide Stainless Steel Single-Deck High Shelf for Step-Up Unit | 135 (61) | <b>\$2,845</b> | <b>\$755</b> |

### HEAVY-DUTY DOUBLE-DECK HIGH SHELVES - 35-3/8IN (899MM) HIGH

|                                                                                     |                   |                                                                            |          |                |                |
|-------------------------------------------------------------------------------------|-------------------|----------------------------------------------------------------------------|----------|----------------|----------------|
|  | <b>CCDHS-12</b>   | 12in Wide Stainless Steel Double-Deck High Shelf                           | 35 (16)  | <b>\$2,465</b> | <b>\$410</b>   |
|                                                                                     | <b>CCDHS-18</b>   | 18in Wide Stainless Steel Double-Deck High Shelf                           | 40 (18)  | <b>\$2,595</b> | <b>\$425</b>   |
|                                                                                     | <b>CCDHS-24</b>   | 24in Wide Stainless Steel Double-Deck High Shelf                           | 60 (27)  | <b>\$2,760</b> | <b>\$465</b>   |
|                                                                                     | <b>CCDHS-36</b>   | 36in Wide Stainless Steel Double-Deck High Shelf                           | 75 (34)  | <b>\$3,025</b> | <b>\$465</b>   |
|                                                                                     | <b>CCDHS-36SU</b> | 36in Wide Stainless Steel Double-Deck High Shelf for Step-Up Unit          | 75 (34)  | <b>\$3,025</b> | <b>\$800</b>   |
|                                                                                     | <b>CCDHS-48</b>   | 48in Wide Stainless Steel Double-Deck High Shelf                           | 110 (50) | <b>\$3,300</b> | <b>\$505</b>   |
|                                                                                     | <b>CCDHS-54</b>   | 54in Wide Stainless Steel Double-Deck High Shelf                           | 113 (51) | <b>\$3,595</b> | <b>\$525</b>   |
|                                                                                     | <b>CCDHS-60</b>   | 60in Wide Stainless Steel Double-Deck High Shelf                           | 135 (61) | <b>\$3,785</b> | <b>\$525</b>   |
|                                                                                     | <b>CCDHS-72</b>   | 72in (1829mm) Wide Stainless Steel Double-Deck High Shelf                  | 155 (70) | <b>\$4,180</b> | <b>\$565</b>   |
|                                                                                     | <b>CCDHS-72SU</b> | 72in (1829mm) Wide Stainless Steel Double-Deck High Shelf for Step-Up Unit | 155 (70) | <b>\$4,180</b> | <b>\$1,030</b> |

### HEAVY-DUTY SINGLE-DECK BACKGUARDS (NO SHELVES) - 24IN (610MM) HIGH

|                                                                                     |                  |                                                                           |          |                |              |
|-------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------------------|----------|----------------|--------------|
|  | <b>CCBR-12</b>   | 12in Wide Stainless Steel Single-Deck Backguard                           | 20 (9)   | <b>\$1,035</b> | <b>\$280</b> |
|                                                                                     | <b>CCBR-18</b>   | 18in Wide Stainless Steel Single-Deck Backguard                           | 30 (14)  | <b>\$1,225</b> | <b>\$315</b> |
|                                                                                     | <b>CCBR-24</b>   | 24in Wide Stainless Steel Single-Deck Backguard                           | 45 (20)  | <b>\$1,515</b> | <b>\$380</b> |
|                                                                                     | <b>CCBR-36</b>   | 12in Wide Stainless Steel Single-Deck Backguard                           | 70 (32)  | <b>\$1,660</b> | <b>\$425</b> |
|                                                                                     | <b>CCBR-36SU</b> | 12in Wide Stainless Steel Single-Deck Backguard for Step-Up Unit          | 70 (32)  | <b>\$1,920</b> | <b>\$400</b> |
|                                                                                     | <b>CCBR-48</b>   | 12in Wide Stainless Steel Single-Deck Backguard                           | 95 (43)  | <b>\$1,925</b> | <b>\$475</b> |
|                                                                                     | <b>CCBR-54</b>   | 12in Wide Stainless Steel Single-Deck Backguard                           | 100 (45) | <b>\$2,180</b> | <b>\$540</b> |
|                                                                                     | <b>CCBR-60</b>   | 12in Wide Stainless Steel Single-Deck Backguard                           | 110 (50) | <b>\$2,425</b> | <b>\$615</b> |
|                                                                                     | <b>CCBR-72</b>   | 72in (1829mm) Wide Stainless Steel Single-Deck Backguard                  | 125 (57) | <b>\$2,570</b> | <b>\$650</b> |
|                                                                                     | <b>CCBR-72SU</b> | 72in (1829mm) Wide Stainless Steel Single-Deck Backguard for Step-Up Unit | 125 (57) | <b>\$1,855</b> | <b>\$540</b> |

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# HEAVY-DUTY GAS RANGES **GARLAND CUISINE SERIES** HIGH SHELVES & BACKGUARDS

| MODEL NUMBER                                                                               | DESCRIPTION                                                                                       | SHIP WEIGHT lb. (kg) | LIST PRICE     | ADD FOR SS MAIN BACK |
|--------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|----------------------|----------------|----------------------|
| <b>HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) - 35-3/8IN (899MM) HIGH</b>              |                                                                                                   |                      |                |                      |
| <b>CCDBR-12</b>                                                                            | 12in (305mm) Wide Stainless Steel Double-Deck Backguard                                           | 20 (9)               | <b>\$1,385</b> | <b>\$390</b>         |
| <b>CCDBR-18</b>                                                                            | 18in (457mm) Wide Stainless Steel Double-Deck Backguard                                           | 30 (14)              | <b>\$1,450</b> | <b>\$410</b>         |
| <b>CCDBR-24</b>                                                                            | 24in (610mm) Wide Stainless Steel Double-Deck Backguard                                           | 40 (18)              | <b>\$1,560</b> | <b>\$480</b>         |
| <b>CCDBR-36</b>                                                                            | 36in (914mm) Wide Stainless Steel Double-Deck Backguard                                           | 60 (27)              | <b>\$1,840</b> | <b>\$540</b>         |
| <b>CCDBR-36SU</b>                                                                          | 36in (914mm) Wide Stainless Steel Double-Deck Backguard for Step-Up Units                         | 60 (27)              | <b>\$1,840</b> | <b>\$530</b>         |
| <b>CCDBR-48</b>                                                                            | 48in (1219mm) Wide Stainless Steel Double-Deck Backguard                                          | 85 (39)              | <b>\$2,285</b> | <b>\$665</b>         |
| <b>CCDBR-54</b>                                                                            | 54in (1219mm) Wide Stainless Steel Double-Deck Backguard                                          | 100 (45)             | <b>\$2,400</b> | <b>\$740</b>         |
| <b>CCDBR-60</b>                                                                            | 60in (1524mm) Wide Stainless Steel Double-Deck Backguard                                          | 110 (50)             | <b>\$2,550</b> | <b>\$775</b>         |
| <b>CCDBR-72</b>                                                                            | 72in (1829mm) Wide Stainless Steel Double-Deck Backguard                                          | 130 (59)             | <b>\$3,050</b> | <b>\$1,040</b>       |
| <b>CCDBR-72SU</b>                                                                          | 72in (1829mm) Wide Stainless Steel Double-Deck Backguard for Step-Up Units                        | 130 (59)             | <b>\$3,050</b> | <b>\$1,040</b>       |
| <b>HEAVY-DUTY SINGLE-DECK BACKGUARDS (NO SHELVES) FOR BROILERS - 24IN (610MM) HIGH</b>     |                                                                                                   |                      |                |                      |
| <b>CCBR-18NBR</b>                                                                          | 18in (457mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers   | 30 (14)              | <b>\$1,335</b> | <b>\$335</b>         |
| <b>CCBR-18NSBR</b>                                                                         | 18in (457mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers  | 30 (14)              | <b>\$1,335</b> | <b>\$335</b>         |
| <b>CCBR-24NBR</b>                                                                          | 24in (610mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers   | 45 (20)              | <b>\$1,560</b> | <b>\$390</b>         |
| <b>CCBR-24NSBR</b>                                                                         | 24in (610mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers  | 45 (20)              | <b>\$1,560</b> | <b>\$390</b>         |
| <b>CCBR-36NBR</b>                                                                          | 36in (914mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers   | 70 (32)              | <b>\$1,650</b> | <b>\$400</b>         |
| <b>CCBR-36NSBR</b>                                                                         | 36in (914mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers  | 70 (32)              | <b>\$1,650</b> | <b>\$400</b>         |
| <b>CCBR-48NBR</b>                                                                          | 48in (1219mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers  | 95 (43)              | <b>\$1,665</b> | <b>\$590</b>         |
| <b>CCBR-48NSBR</b>                                                                         | 48in (1219mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers | 95 (43)              | <b>\$1,665</b> | <b>\$590</b>         |
| <b>CCBR-24ABR</b>                                                                          | 24in (610mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Modular Top Broilers       | 45 (20)              | <b>\$1,560</b> | <b>\$390</b>         |
| <b>CCBR-36ABR</b>                                                                          | 36in (914mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Modular Top Broilers       | 70 (32)              | <b>\$1,650</b> | <b>\$400</b>         |
| <b>CCBR-36ASBR</b>                                                                         | 36in (914mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Storage Base Broilers      | 70 (32)              | <b>\$1,170</b> | <b>\$400</b>         |
| <b>HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) FOR BROILERS - 35-3/8IN (899MM) HIGH</b> |                                                                                                   |                      |                |                      |
| <b>CCDBR-18NBR</b>                                                                         | 18in (457mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers   | 40 (18)              | <b>\$1,230</b> | <b>\$470</b>         |
| <b>CCDBR-18NSBR</b>                                                                        | 18in (457mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers  | 40 (18)              | <b>\$1,230</b> | <b>\$470</b>         |
| <b>CCDBR-24NBR</b>                                                                         | 24in (610mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers   | 45 (20)              | <b>\$1,475</b> | <b>\$480</b>         |
| <b>CCDBR-24NSBR</b>                                                                        | 24in (610mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers  | 45 (20)              | <b>\$1,475</b> | <b>\$480</b>         |
| <b>CCDBR-36NBR</b>                                                                         | 36in (914mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers   | 70 (32)              | <b>\$1,840</b> | <b>\$530</b>         |
| <b>CCDBR-36NSBR</b>                                                                        | 36in (914mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers  | 70 (32)              | <b>\$1,840</b> | <b>\$530</b>         |
| <b>CCDBR-48NBR</b>                                                                         | 48in (1219mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers  | 95 (43)              | <b>\$2,160</b> | <b>\$580</b>         |
| <b>CCDBR-48NSBR</b>                                                                        | 48in (1219mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers | 95 (43)              | <b>\$1,925</b> | <b>\$530</b>         |
| <b>CCDBR-24ABR</b>                                                                         | 24in (610mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Modular Top Broilers       | 45 (20)              | <b>\$1,475</b> | <b>\$480</b>         |
| <b>CCDBR-36ABR</b>                                                                         | 36in (914mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Modular Top Broilers       | 70 (32)              | <b>\$1,920</b> | <b>\$580</b>         |
| <b>CCDBR-36ASBR</b>                                                                        | 36in (914mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Storage Base Broilers      | 70 (32)              | <b>\$1,840</b> | <b>\$530</b>         |

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# GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

## OPTIONS & ACCESSORIES

| MODEL NUMBER    | DESCRIPTION                                                        | NOTES                                           | LIST PRICE      |
|-----------------|--------------------------------------------------------------------|-------------------------------------------------|-----------------|
| <b>CPR-48</b>   | 48in (1219mm) Long Continuous Plate Shelf, Part# A4608414          | Not available on fryers, spreaders, or broilers | <b>\$1,305</b>  |
| <b>CPR-54</b>   | 54in (1219mm) Long Continuous Plate Shelf Part# A4608415           | Not available on fryers, spreaders, or broilers | <b>\$1,525</b>  |
| <b>CPR-60</b>   | 60in (1524mm) Long Continuous Plate Shelf Part# A4608416           | Not available on fryers, spreaders, or broilers | <b>\$1,620</b>  |
| <b>CPR-72</b>   | 72in (1829mm) Long Continuous Plate Shelf Part# A4608417           | Not available on fryers, spreaders, or broilers | <b>\$1,735</b>  |
| <b>A4606400</b> | Rail Extension Kit for 1/9 Pans                                    | 1 Kit per Section                               | <b>N/C</b>      |
|                 | Grooved Griddle: Full 18in (457mm) Plate                           | Add to Price of Range                           | <b>\$4,160</b>  |
|                 | Grooved Griddle: Full 24in (610mm) Plate                           | Add to Price of Range                           | <b>\$5,575</b>  |
|                 | Grooved Griddle: Full 36in (914mm) Plate                           | Add to Price of Range                           | <b>\$8,475</b>  |
|                 | Grooved Griddle: Full 48in (1219mm) Plate                          | Add to Price of Range                           | <b>\$11,120</b> |
|                 | Grooved Griddle: Half of 36in (914mm) Plate, Specify Left or Right | Add to Price of Range                           | <b>\$4,290</b>  |
|                 | Stainless Steel Oven Interior in lieu of porcelain oven interior   |                                                 | <b>N/C</b>      |
|                 | Stainless Steel Intermediate Shelf in 12in (305mm) Storage Base    |                                                 | <b>\$600</b>    |
|                 | Stainless Steel Intermediate Shelf in 18in (457mm) Storage Base    |                                                 | <b>\$765</b>    |
|                 | Stainless Steel Intermediate Shelf in 24in (610mm) Storage Base    |                                                 | <b>\$775</b>    |
|                 | Stainless Steel Intermediate Shelf in 36in (914mm) Storage Base    |                                                 | <b>\$850</b>    |
|                 | Stainless Steel Intermediate Shelf in 48in (1219mm) Storage Base   |                                                 | <b>\$1,450</b>  |
|                 | Stainless Steel Door (1) for 12in (305mm) Storage Base             |                                                 | <b>\$600</b>    |
|                 | Stainless Steel Door (1) for 18in (457mm) Storage Base             |                                                 | <b>\$765</b>    |
|                 | Stainless Steel Door (1) for 24in (610mm) Storage Base             |                                                 | <b>\$815</b>    |
|                 | Stainless Steel Doors (2) for 36in (914mm) Storage Base            |                                                 | <b>\$985</b>    |
|                 | Stainless Steel Doors (2) for 48in (1219mm) Storage Base           |                                                 | <b>\$1,175</b>  |
|                 | Stainless Steel Back for 12in (305mm) Add-A-Unit                   |                                                 | <b>\$600</b>    |
|                 | Stainless Steel Back for 18in (457mm) Add-A-Unit                   |                                                 | <b>\$635</b>    |
|                 | Stainless Steel Back for 24in (610mm) Range                        |                                                 | <b>\$765</b>    |
|                 | Stainless Steel Back for 36in (914mm) Range                        |                                                 | <b>\$765</b>    |
|                 | Stainless Steel Back for 48in (1219mm) Range                       |                                                 | <b>\$805</b>    |
|                 | 3/4in N.P.T. Gas Shut-Off Valve                                    |                                                 | <b>\$510</b>    |
|                 | 1in N.P.T. Gas Shut-Off Valve                                      |                                                 | <b>\$580</b>    |

| MODEL NUMBER   | DESCRIPTION                                                                                                        | NOTES                                               | LIST PRICE     |
|----------------|--------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|----------------|
|                | 1-1/4in N.P.T. Gas Shut-Off Valve                                                                                  |                                                     | <b>\$680</b>   |
|                | 3/4in N.P.T. Natural Gas Regulator                                                                                 |                                                     | <b>\$530</b>   |
|                | 3/4in N.P.T. Propane Gas Regulator                                                                                 |                                                     | <b>\$530</b>   |
|                | 1in N.P.T. Natural Gas Regulator                                                                                   |                                                     | <b>\$820</b>   |
|                | 1in N.P.T. Propane Gas Regulator                                                                                   |                                                     | <b>\$820</b>   |
|                | 1-1/4in N.P.T. Natural Gas Regulator                                                                               |                                                     | <b>\$1,195</b> |
|                | 1-1/4in N.P.T. Propane Gas Regulator                                                                               |                                                     | <b>\$1,195</b> |
| <b>2591999</b> | Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 5') with Restraining Device                                     |                                                     | <b>\$2,245</b> |
| <b>2591998</b> | Gas Flex Hose and Quick Disconnect (1in N.P.T. x 5') with Restraining Device                                       |                                                     | <b>\$2,635</b> |
| <b>2591997</b> | Gas Flex Hose and Quick Disconnect (1-1/4in N.P.T. x 5') with Restraining Device                                   |                                                     | <b>\$3,875</b> |
|                | Castors with Polyurethane Wheels (non-marking) for Oven and Storage Base Models                                    |                                                     | <b>\$755</b>   |
|                | Extra Oven Rack: for Standard Oven                                                                                 |                                                     | <b>\$425</b>   |
|                | Extra Oven Rack for Convection Oven                                                                                |                                                     | <b>\$425</b>   |
| <b>IG</b>      | Interconnecting Gas Lines for Connecting Gas Supply from Range to Range-Mounted Salamander Broiler or cheesemelter | Requires "Tee" manifold gas connection on the range | <b>\$2,325</b> |
|                | Rear Gas Connection                                                                                                |                                                     | <b>N/C</b>     |
|                | Set of Four flanged feet (for Fastening Unit to the Floor)                                                         |                                                     | <b>\$965</b>   |
|                | Set of Four 6in (152mm) High Swivel Casters with Front Brakes                                                      |                                                     | <b>\$755</b>   |

### STANDS FOR MODULAR (M) MODELS

|                 |                                                     |  |                |
|-----------------|-----------------------------------------------------|--|----------------|
| <b>A4505236</b> | Stand with Legs for 18in (457mm) Modular Models     |  | <b>\$2,200</b> |
| <b>A4505238</b> | Stand with Legs for 24in (610mm) Modular Models     |  | <b>\$2,415</b> |
| <b>A4505232</b> | Stand with Legs for 36in (914mm) Modular Models     |  | <b>\$2,640</b> |
| <b>A4505225</b> | Stand with Legs for 48in (1219mm) Modular Models    |  | <b>\$3,695</b> |
| <b>A4505277</b> | Stand with Casters for 18in (457mm) Modular Models  |  | <b>\$2,955</b> |
| <b>A4505278</b> | Stand with Casters for 24in (610mm) Modular Models  |  | <b>\$3,170</b> |
| <b>A4505276</b> | Stand with Casters for 36in (914mm) Modular Models  |  | <b>\$3,395</b> |
| <b>A4505269</b> | Stand with Casters for 48in (1219mm) Modular Models |  | <b>\$4,450</b> |

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# GARLAND CUISINE GAS SERIES POLAR CUISINE REMOTE REFRIGERATOR & FREEZER BASES

## STANDARD FEATURES:

- Base to be used exclusively with Garland Cuisine modular equipment.
- Heavy-duty stainless steel drawer slides with stainless steel bearings for smooth opening and closing of drawers.
- Magnetic door gasket.
- 6in adjustable legs.
- Electronic control with digital thermometer.
- Standard drawers in refrigerator accommodate 12in wide x 20in long x 4in deep hotel pans.
- Standard drawers in freezer accommodate 12in wide x 20in long x 8in deep hotel pans.
- Vertically-mounted blower coil on inside cabinet.
- Compressor manufactured by others. Must be hard-wired on site.



**UN17R36**

36in Polar Cuisine Remote Refrigerator Base Shown with a C36-6M Garland Cuisine Open Burner Modular Top

## HOW TO READ REMOTE POLAR CUISINE BASE MODEL NUMBERS

| GN                                     | 17F                                          | C                 | 51                                                                                                                         |
|----------------------------------------|----------------------------------------------|-------------------|----------------------------------------------------------------------------------------------------------------------------|
| Series                                 | Base Type                                    | Compressor System | Chassis                                                                                                                    |
| UN = Polar Cuisine for Garland Cuisine | 17 = Refrigerator Base<br>17F = Freezer Base | R = Remote        | 36 = 36in Width (Refrigerator Bases from 36in to 120in Widths)<br>36 = 36in Width (Freezer Bases from 36in to 72in Widths) |

| MODEL NUMBER                                              | DESCRIPTION                                                                                                                       | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|---------------|----------------------|-----------------|
| <b>REMOTE REFRIGERATOR BASES - 26-3/16IN (665MM) HIGH</b> |                                                                                                                                   |               |                      |                 |
| UN17R36                                                   | 36in (914mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                                       | 30            | 247 (112)            | <b>\$17,435</b> |
| UN17R48                                                   | 48in (1219mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans                                                     | 40            | 322 (146)            | <b>\$19,215</b> |
| UN17R54                                                   | 54in (1372mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans                           | 45            | 335 (116)            | <b>\$19,630</b> |
| UN17R60                                                   | 60in (1524mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans                                                   | 47            | 361 (164)            | <b>\$19,930</b> |
| UN17R66                                                   | 66in (1676mm) Wide - Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                         | 52            | 431 (196)            | <b>\$21,285</b> |
| UN1732R72                                                 | 72in (1829mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                                                   | 56            | 458 (208)            | <b>\$22,015</b> |
| UN171927R72                                               | 72in (1829mm) Wide - Four 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans                        | 56            | 533 (242)            | <b>\$23,645</b> |
| UN17R84                                                   | 84in (2134mm) Wide - Two 19in (483mm) Drawers, Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans | 67            | 570 (259)            | <b>\$25,855</b> |
| UN17R90                                                   | 90in (2286mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans                          | 73            | 607 (276)            | <b>\$26,155</b> |
| UN17R96                                                   | 96in (2438mm) Wide - Four 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans                       | 77            | 637 (280)            | <b>\$26,900</b> |
| UN17R102                                                  | 102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans                                                  | 81            | 675 (306)            | <b>\$27,475</b> |
| UN17R108                                                  | 108in (2743mm) Wide - Four 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans                     | 85            | 720 (327)            | <b>\$30,720</b> |
| UN17R114                                                  | 114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans                                               | 90            | 750 (340)            | <b>\$31,750</b> |
| UN17R120                                                  | 120in (3048mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans                                               | 95            | 770 (349)            | <b>\$33,075</b> |
| <b>REMOTE FREEZER BASES - 26-3/16IN (665MM) HIGH</b>      |                                                                                                                                   |               |                      |                 |
| UN17FR36                                                  | 36in (914mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan                                                         | 30            | 247 (112)            | <b>\$19,590</b> |
| UN17FR48                                                  | 48in (1219mm) Wide - One 32in (813mm) Drawer, Fits Two Full-Size Hotel Pans                                                       | 40            | 322 (146)            | <b>\$20,520</b> |
| UN17FR54                                                  | 54in (1372mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                                      | 45            | 355 (116)            | <b>\$20,990</b> |
| UN17FR60                                                  | 60in (1524mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans                           | 47            | 361 (164)            | <b>\$21,285</b> |
| UN17FR66                                                  | 66in (1676mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans                                                     | 52            | 431 (196)            | <b>\$23,370</b> |
| UN17FR72                                                  | 72in (1829mm) Wide - One 27in (686mm) Drawer & One 32in (813mm) Drawer, Fits Four Full-Size Hotel Pans                            | 56            | 533 (242)            | <b>\$24,075</b> |

# POLAR CUISINE FOR GARLAND CUISINE GAS SERIES

## SELF-CONTAINED REFRIGERATOR & FREEZER BASES

### STANDARD FEATURES:

- Base to be used exclusively with Garland Cuisine modular equipment.
- Heavy-duty stainless steel drawer slides with stainless steel bearings for smooth opening and closing of drawers.
- Electronic control with digital read-out.
- Freezer standard with defrost timer.
- Standard drawers in refrigerator accommodate 12in wide x 20in long x 4in deep hotel pans.
- Standard drawers in freezer accommodate 12in wide x 20in long x 8in deep hotel pans.
- Compressor housing located on right end of the unit.
- Compressor tropicalized to 100°F (38°C).



**UN17FC48**  
48in Polar Cuisine Self-Contained Freezer Base Shown  
with a C48-1M Garland Cuisine Griddle Modular Top

### HOW TO READ REMOTE POLAR CUISINE BASE MODEL NUMBERS

| GN                                     | 17F                                                        | C                         | 51                                                                                                                                       |
|----------------------------------------|------------------------------------------------------------|---------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| Series                                 | Base Type                                                  | Compressor System         | Chassis                                                                                                                                  |
| UN = Polar Cuisine for Garland Cuisine | <b>17</b> = Refrigerator Base<br><b>17F</b> = Freezer Base | <b>C</b> = Self-Contained | <b>36</b> = 36in Width (Refrigerator Bases from 36in to 120in Widths)<br><b>48</b> = 48in Width (Freezer Bases from 48in to 90in Widths) |

| MODEL NUMBER | DESCRIPTION | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------|-------------|---------------|----------------------|------------|
|--------------|-------------|---------------|----------------------|------------|

### SELF-CONTAINED REFRIGERATOR BASES - 26-3/16IN (665MM) HIGH

|                 |                                                                                                              |    |           |                 |
|-----------------|--------------------------------------------------------------------------------------------------------------|----|-----------|-----------------|
| <b>UN17C36</b>  | 36in (914mm) Wide - Two 27in (686mm) Drawers, Fits Three Full-Size Hotel Pans                                | 35 | 320 (145) | <b>\$20,030</b> |
| <b>UN17C48</b>  | 48in (1219mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans                                | 40 | 340 (154) | <b>\$20,680</b> |
| <b>UN17C54</b>  | 54in (1372mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans                                | 45 | 360 (163) | <b>\$21,120</b> |
| <b>UN17C60</b>  | 60in (1524mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans      | 52 | 383 (174) | <b>\$21,320</b> |
| <b>UN17C66</b>  | 66in (1676mm) Wide - Two 19in (483mm) Drawers & Two 32in (813mm) Drawers, Fits Six Full-Size Hotel Pans      | 56 | 434 (197) | <b>\$23,370</b> |
| <b>UN17C72</b>  | 72in (1829mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans                              | 64 | 476 (227) | <b>\$24,000</b> |
| <b>UN17C78</b>  | 78in (1981mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                              | 67 | 570 (259) | <b>\$25,360</b> |
| <b>UN17C84</b>  | 84in (2134mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                              | 73 | 604 (274) | <b>\$26,480</b> |
| <b>UN17C90</b>  | 90in (2286mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans     | 77 | 655 (297) | <b>\$28,505</b> |
| <b>UN17C96</b>  | 96in (2438mm) Wide - Six 27in (686mm) Drawers, Fits Twelve Full-Size Hotel Pans                              | 79 | 667 (303) | <b>\$28,945</b> |
| <b>UN17C102</b> | 102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans                             | 81 | 680 (309) | <b>\$29,540</b> |
| <b>UN17C108</b> | 108in (2743mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans | 85 | 730 (331) | <b>\$30,140</b> |
| <b>UN17C114</b> | 114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans                          | 90 | 774 (351) | <b>\$30,525</b> |
| <b>UN17C120</b> | 120in (3048mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans                          | 95 | 808 (367) | <b>\$34,135</b> |

### SELF-CONTAINED FREEZER BASES - 26-3/16IN (665MM) HIGH

|                 |                                                                                                         |    |           |                 |
|-----------------|---------------------------------------------------------------------------------------------------------|----|-----------|-----------------|
| <b>UN17FC48</b> | 48in (1219mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan                              | 40 | 340 (154) | <b>\$22,400</b> |
| <b>UN17FC54</b> | 54in (1372mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan                              | 45 | 360 (163) | <b>\$23,155</b> |
| <b>UN17FC60</b> | 60in (1524mm) Wide - One 32in (813mm) Drawer, Fits Two Full-Size Hotel Pan                              | 47 | 383 (174) | <b>\$23,835</b> |
| <b>UN17FC66</b> | 66in (1676mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                            | 52 | 434 (197) | <b>\$26,185</b> |
| <b>UN17FC72</b> | 72in (1829mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                            | 56 | 476 (227) | <b>\$27,225</b> |
| <b>UN17FC78</b> | 78in (1981mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans | 60 | 570 (325) | <b>\$27,660</b> |
| <b>UN17FC84</b> | 84in (2134mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans                           | 64 | 604 (274) | <b>\$29,245</b> |
| <b>UN17FC90</b> | 90in (2286mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans                           | 73 | 655 (297) | <b>\$30,135</b> |

Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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**  
CANADA  
WELBILT DISTRIBUTION



# GARLAND MASTER SERIES

*Master the Art of Cooking*



## DESIGNED FOR CHEFS WHO DEMAND MORE.

Master Series heavy-duty ranges are built to deliver performance that consistently meets and exceeds expectations. With precise control, chefs can boil, sauté, simmer, fry, roast, bake, or broil with confidence, achieving predictable results dish after dish.

Engineered for power, the series provides searing heat when technique demands it and high-output speed to keep service moving smoothly. Designed for consistency, it equips staff with the tools they need to deliver top-quality results without guesswork.

## ENGINEERED FOR EFFICIENCY & ENDURANCE.

Its modular flexibility ensures the right operation is always in the right place, optimizing workflow, while unmatched durability and reliability keep it ready for the busiest kitchens.

## SEAMLESS INTEGRATION.

A full complement of range-top and base configurations, along with fryers, broilers, and more. The Master Series modular approach combines the convenience of custom kitchen design with proven, premium-quality components for world-class functionality.



## MASTER SERIES HEAVY-DUTY GAS RANGES

Chefs around the world are already familiar with the performance, flexibility, and enduring prestige that comes with Garland's Master Series. The Master-equipped kitchen is a cooking environment where efficiency and safety are optimized without compromising freedom of culinary expression to master the art of cooking.

### STANDARD FEATURES:

- Based on a 34in (864mm) chassis.
- Wide 7-1/2in stainless steel front rail for plating.
- Starfire Pro® cast-iron burners ensure even heat distribution across the bottom of a pan.
  - 7in burner = 24,000 BTU/hr.
  - 9in burner = 35,000 BTU/hr.
- Removable heavy-duty cast-iron ring grates & bowls for easy handling and cleaning.
- Protected pilots prevents outages during a spillover.
- One-piece stainless steel crumb trays to catch fallen debris.
- Front-fired hot top perfect for sautéing with three 15,000 BTU/hr burners per 17in section. Removable ring and lid.
- Even-heat hot tops with hi/lo valve control.
  - 11-1/3in even-heat hot top = 24,000 BTU/hr.
  - 17in even-heat hot top = 30,000 BTU/hr.
- Thick 1in steel griddle plate for impressive heat retention.
- H-style griddle burners with hi/lo valve control.
  - 17in griddle (1 burner) = 33,000 BTU/hr total.
  - 22-2/3in griddle (2 burners) = 66,000 BTU/hr total.
  - 34in griddle (3 burners) = 99,000 BTU/hr total.
- Welded 3-sided 2-5/16in (591mm) splatter guard on griddles.
- Front 5" wide grease trough.
- Stay-cool oven door handle.
- Fully insulated porcelain oven interior.
- Powerful 40,000 BTU/hr standard oven with thermostat control from 150°F (70°C) to 500°F (260°C).
- 40,000 BTU/hr convection oven with thermostat control from 150°F (70°C) to 500°F (260°C) and 1/3 hp fan motor.
- Piezo spark oven ignition.
- Storage bases of aluminized steel with shelf.
- May be installed individually, in a battery or a suite.

### FLAME-FAILURE PROTECTION:

- MST models have flame-failure protection and electronic ignition.
- Available in CE approved models for export, see Specification Sheets for details.



**M44R**  
Master Series 34in Range with 4 Open Burners and Standard Oven

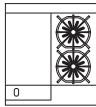
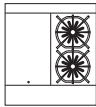
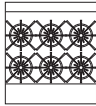
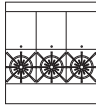
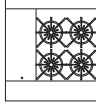
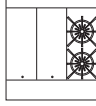
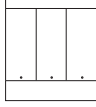
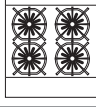
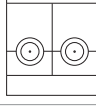
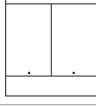
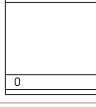
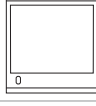
### HOW TO READ MASTER SERIES RANGE MODEL NUMBERS

| M          |               | 44                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | R                                                        |                     |
|------------|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|---------------------|
| Series     | Flame Failure | Top Configuration                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | Base Configuration                                       | Electronic Ignition |
| M = Master | ST            | 42 = Griddle w/ Valve Control/ Open Burner (9in) Combination Top<br>42-6 = Even-Heat Hot Top/Open Burner (9in) Combination Top<br>43 = Open Burners (7in)<br>43FT = French Top, Open Burners (7in)/Even-Heat Hot Tops Combination Top<br>43-1 = Even-Heat Hot Top/Open Burner (7in) Combination Top<br>43-2 = Even-Heat Hot Top/7in Open Burner (7in) Combination Top<br>43-3 = Even-Heat Hot Tops<br>44 = Open Burners (9in)<br>45 = Front-Fired Hot Tops<br>46 = Even-Heat Hot Tops<br>47 = Griddle w/ Valve Control<br>47-23 = Griddle w/ Valve Control/Open Burner (7in) Combination Top<br>48 = Griddle w/ Thermostat Control<br>48-23 = Griddle w/ Thermostat Control/Open Burner (7in) Combination Top<br>54 = Front-Fired Hot Top/Open Burner (9in) Combination Top | R = Standard Oven<br>S = Open Storage<br>T = Modular Top | E                   |

NOTE: All Master Series ranges, attachments, fryers, & broilers require a high shelf or backguard flue attachment.



# HEAVY-DUTY GAS RANGES MASTER SERIES

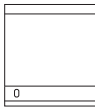
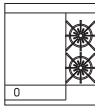
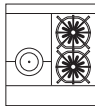
| TOP CONFIGURATION                                                                   | MODEL NUMBER                                                                                                                                                                           | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT.  | SHIP WEIGHT lb. (kg) | LIST PRICE |          |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------|----------------|----------------------|------------|----------|
| 34IN (864MM) WIDE HEAVY-DUTY GAS RANGES                                             |                                                                                                                                                                                        |                    |                      |                |                      |            |          |
|    | 17in (432mm) Wide Griddle (Left Side Only)<br>Valve Control<br>Two 9in (229mm) Open Burners in a 17in Lane<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)  | M42R               | Standard Oven        | 143,000 BTU/hr | 53                   | 445 (202)  | \$17,405 |
|                                                                                     |                                                                                                                                                                                        | M42S               | Open Storage         | 103,000 BTU/hr | 53                   | 345 (157)  | \$14,715 |
|                                                                                     |                                                                                                                                                                                        | M42T               | Modular Top          | 103,000 BTU/hr | 26                   | 265 (120)  | \$13,455 |
|    | 17in (432mm) Wide Even-Heat Hot Top (Left Side Only)<br>Two 9in (229mm) Open Burners in an 11-1/3in Lane<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)    | M42-6R             | Standard Oven        | 140,000 BTU/hr | 53                   | 520 (230)  | \$16,790 |
|                                                                                     |                                                                                                                                                                                        | M42-6S             | Open Storage         | 100,000 BTU/hr | 53                   | 420 (190)  | \$15,305 |
|                                                                                     |                                                                                                                                                                                        | M42-6T             | Modular Top          | 100,000 BTU/hr | 26                   | 312 (142)  | \$14,065 |
|    | Six 7in (178mm) Open Burners in 11-1/3in Lanes<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                              | M43R               | Standard Oven        | 184,000 BTU/hr | 53                   | 440 (200)  | \$15,320 |
|                                                                                     |                                                                                                                                                                                        | M43S               | Open Storage         | 144,000 BTU/hr | 53                   | 340 (155)  | \$13,215 |
|                                                                                     |                                                                                                                                                                                        | M43T               | Modular Top          | 144,000 BTU/hr | 26                   | 260 (118)  | \$11,145 |
|    | French-Top<br>Three 7in (178mm) Open Burners in Front Row<br>Three 11-1/3in (288mm) Hot Tops in Back Row<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)    | M43FTR             | Standard Oven        | 99,000 BTU/hr  | 53                   | 540 (245)  | \$18,500 |
|                                                                                     |                                                                                                                                                                                        | M43FTS             | Open Storage         | 59,000 BTU/hr  | 53                   | 440 (200)  | \$16,290 |
|                                                                                     |                                                                                                                                                                                        | M43FTT             | Modular Top          | 59,000 BTU/hr  | 26                   | 320 (145)  | \$9,965  |
|    | 11-1/3in (288mm) Even-Heat Hot Top (Left Side Only)<br>Four 7in (178mm) Open Burners in 11-1/3in Lanes<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)      | M43-1R             | Standard Oven        | 158,000 BTU/hr | 53                   | 460 (209)  | \$16,660 |
|                                                                                     |                                                                                                                                                                                        | M43-1S             | Open Storage         | 118,000 BTU/hr | 53                   | 360 (164)  | \$14,160 |
|                                                                                     |                                                                                                                                                                                        | M43-1T             | Modular Top          | 118,000 BTU/hr | 26                   | 275 (125)  | \$12,375 |
|   | Two 11-1/3in (288mm) Even-Heat Hot Tops (Left Side Only)<br>Two 7in (178mm) Open Burners in a 11-1/3in Lane<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in) | M43-2R             | Standard Oven        | 132,000 BTU/hr | 53                   | 480 (218)  | \$17,155 |
|                                                                                     |                                                                                                                                                                                        | M43-2S             | Open Storage         | 92,000 BTU/hr  | 53                   | 380 (173)  | \$15,710 |
|                                                                                     |                                                                                                                                                                                        | M43-2T             | Modular Top          | 92,000 BTU/hr  | 26                   | 280 (125)  | \$13,625 |
|  | Three 11-1/3in (288mm) Even-Heat Hot Tops in 11-1/3in Lanes<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                 | M43-3R             | Standard Oven        | 106,000 BTU/hr | 53                   | 500 (227)  | \$17,895 |
|                                                                                     |                                                                                                                                                                                        | M43-3S             | Open Storage         | 66,000 BTU/hr  | 53                   | 400 (182)  | \$16,090 |
|                                                                                     |                                                                                                                                                                                        | M43-3T             | Modular Top          | 66,000 BTU/hr  | 26                   | 300 (135)  | \$14,870 |
|  | Four 9in (229mm) Open Burners in 17in Lanes<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                                 | M44R               | Standard Oven        | 180,000 BTU/hr | 53                   | 440 (200)  | \$15,555 |
|                                                                                     |                                                                                                                                                                                        | M44S               | Open Storage         | 140,000 BTU/hr | 53                   | 340 (155)  | \$13,595 |
|                                                                                     |                                                                                                                                                                                        | M44T               | Modular Top          | 140,000 BTU/hr | 26                   | 260 (118)  | \$11,665 |
|  | Two 17in (432mm) Wide Front-Fired Hot Tops<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                                  | M45R               | Standard Oven        | 130,000 BTU/hr | 53                   | 510 (232)  | \$17,645 |
|                                                                                     |                                                                                                                                                                                        | M45S               | Open Storage         | 90,000 BTU/hr  | 53                   | 410 (186)  | \$14,735 |
|                                                                                     |                                                                                                                                                                                        | M45T               | Modular Top          | 90,000 BTU/hr  | 26                   | 305 (138)  | \$12,840 |
|  | Two 17in (432mm) Wide Even-Heat Hot Tops<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1-1/4in)                                                                         | M46R               | Standard Oven        | 130,000 BTU/hr | 53                   | 450 (205)  | \$16,595 |
|                                                                                     |                                                                                                                                                                                        | M46S               | Open Storage         | 90,000 BTU/hr  | 53                   | 350 (159)  | \$14,755 |
|                                                                                     |                                                                                                                                                                                        | M46T               | Modular Top          | 90,000 BTU/hr  | 26                   | 270 (120)  | \$12,690 |
|  | 34in (864mm) Wide Griddle<br>Valve Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                                           | M47R               | Standard Oven        | 139,000 BTU/hr | 53                   | 445 (202)  | \$18,200 |
|                                                                                     |                                                                                                                                                                                        | M47S               | Open Storage         | 99,000 BTU/hr  | 53                   | 345 (157)  | \$16,010 |
|                                                                                     |                                                                                                                                                                                        | M47T               | Modular Top          | 99,000 BTU/hr  | 26                   | 265 (120)  | \$13,915 |
|  | 34in (864mm) Wide Plancha Option<br>Valve Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                                    | M47R               | Standard Oven        | 139,000 BTU/hr | 53                   | 520 (230)  | \$19,595 |
|                                                                                     |                                                                                                                                                                                        | M47S               | Open Storage         | 99,000 BTU/hr  | 53                   | 420 (190)  | \$17,650 |
|                                                                                     |                                                                                                                                                                                        | M47T               | Modular Top          | 99,000 BTU/hr  | 26                   | 312 (142)  | \$15,140 |
|  | 22-2/3in (976mm) Wide Griddle<br>Valve Control<br>Two 7in (178mm) Open Burners in an 11-1/3in Lane<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                   | M47-23R            | Standard Oven        | 154,000 BTU/hr | 53                   | 440 (200)  | \$18,050 |
|                                                                                     |                                                                                                                                                                                        | M47-23S            | Open Storage         | 114,000 BTU/hr | 53                   | 340 (155)  | \$16,690 |
|                                                                                     |                                                                                                                                                                                        | M47-23T            | Modular Top          | 114,000 BTU/hr | 26                   | 260 (118)  | \$13,730 |

NOTE: All Master Series ranges, attachments, fryers, & broilers require a high shelf or backguard flue attachment. Modular top models (T) may be ordered for mounting on a Arctic Fire refrigerated/freezer base.

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Prices shown in Canadian Dollars, and effective July 01, 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.

# MASTER SERIES HEAVY-DUTY GAS RANGES

| TOP CONFIGURATION                                                                   |                                                                                                                                                                           | MODEL NUMBER | BASE CONFIGURATION                                          | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|-------------------------------------------------------------|----------------------|---------------|----------------------|------------|
| 34IN (864MM) WIDE HEAVY-DUTY GAS RANGES                                             |                                                                                                                                                                           |              |                                                             |                      |               |                      |            |
|    | 34in (864mm) Wide Griddle<br>Thermostat Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                         | M48R         | Standard Oven                                               | 139,000 BTU/hr       | 53            | 445 (202)            | \$19,670   |
|                                                                                     |                                                                                                                                                                           | M48S         | Open Storage                                                | 99,000 BTU/hr        | 53            | 345 (157)            | \$17,405   |
|                                                                                     |                                                                                                                                                                           | M48T         | Modular Top                                                 | 99,000 BTU/hr        | 26            | 265 (120)            | \$15,320   |
|    | 22-2/3in (976mm) Wide Griddle<br>Thermostat Control<br>Two 7in (178mm) Open Burners in an 11-1/3in Lane<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in) | M48-23R      | Standard Oven                                               | 154,000 BTU/hr       | 53            | 440 (200)            | \$19,410   |
|                                                                                     |                                                                                                                                                                           | M48-23S      | Open Storage                                                | 114,000 BTU/hr       | 53            | 340 (155)            | \$17,225   |
|                                                                                     |                                                                                                                                                                           | M48-23T      | Modular Top                                                 | 114,000 BTU/hr       | 26            | 260 (118)            | \$15,140   |
|    | 17in (432mm) Wide Front-Fired Hot Top<br>Two 9in (229mm) Open Burners in a 17in Lane<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                    | M54R         | Standard Oven                                               | 154,000 BTU/hr       | 53            | 440 (200)            | \$16,660   |
|                                                                                     |                                                                                                                                                                           | M54S         | Open Storage                                                | 114,000 BTU/hr       | 53            | 340 (155)            | \$14,655   |
|                                                                                     |                                                                                                                                                                           | M54T         | Modular Top                                                 | 114,000 BTU/hr       | 26            | 260 (118)            | \$12,375   |
| 12IN (305MM) WIDE HEAVY-DUTY GAS RANGE ATTACHMENTS                                  |                                                                                                                                                                           |              |                                                             |                      |               |                      |            |
|    | Two 7in (178mm) Open Burners<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                                                                            | M12S*        | Storage Cabinet                                             | 48,000 BTU/hr        | 16            | 130 (60)             | \$6,595    |
|                                                                                     |                                                                                                                                                                           | M12T         | Modular Top                                                 | 48,000 BTU/hr        | 6             | 78 (35)              | \$6,075    |
|    | 12in (305mm) Even-Heat Hot Top<br>Front Gas Manifold (1-1/4in)                                                                                                            | M12S-6*      | Storage Cabinet                                             | 30,000 BTU/hr        | 16            | 190 (86)             | \$7,045    |
|                                                                                     |                                                                                                                                                                           | M12T-6       | Modular Top                                                 | 30,000 BTU/hr        | 6             | 110 (50)             | \$6,875    |
|    | 12in (305mm) Griddle<br>Valve Control<br>Front Gas Manifold (1-1/4in)                                                                                                     | M12S-7*      | Storage Cabinet                                             | 30,000 BTU/hr        | 16            | 190 (86)             | \$7,525    |
|                                                                                     |                                                                                                                                                                           | M12T-7       | Modular Top                                                 | 30,000 BTU/hr        | 6             | 110 (50)             | \$6,900    |
|  | 12in (305mm) Griddle<br>Thermostat Control<br>Front Gas Manifold (1-1/4in)                                                                                                | M12S-8*      | Storage Cabinet                                             | 30,000 BTU/hr        | 16            | 190 (86)             | \$8,115    |
|                                                                                     |                                                                                                                                                                           | M12T-8       | Modular Top                                                 | 30,000 BTU/hr        | 6             | 110 (50)             | \$7,215    |
| 17IN (432MM) WIDE HEAVY-DUTY GAS RANGE ATTACHMENTS                                  |                                                                                                                                                                           |              |                                                             |                      |               |                      |            |
|  | Two 9in (229mm) Open Burners<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                                                                            | M4S          | Storage Cabinet                                             | 70,000 BTU/hr        | 26            | 190 (86)             | \$7,135    |
|                                                                                     |                                                                                                                                                                           | M4T          | Modular Top                                                 | 70,000 BTU/hr        | 9             | 110 (50)             | \$6,725    |
|  | 17in (432mm) Front-Fired Hot Top<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                               | M5S          | Storage Cabinet                                             | 45,000 BTU/hr        | 26            | 230 (105)            | \$7,485    |
|                                                                                     |                                                                                                                                                                           | M5T          | Modular Top                                                 | 45,000 BTU/hr        | 9             | 138 (63)             | \$7,060    |
|  | 17in (432mm) Even-Heat Hot Top<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                                          | M6S          | Storage Cabinet                                             | 30,000 BTU/hr        | 26            | 240 (109)            | \$7,060    |
|                                                                                     |                                                                                                                                                                           | M6T          | Modular Top                                                 | 30,000 BTU/hr        | 9             | 145 (66)             | \$7,060    |
|  | 17in (432mm) Griddle - Valve Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                                    | M7S          | Storage Cabinet                                             | 33,000 BTU/hr        | 26            | 260 (118)            | \$7,965    |
|                                                                                     |                                                                                                                                                                           | M7T          | Modular Top                                                 | 33,000 BTU/hr        | 9             | 155 (70)             | \$7,460    |
|  | 17in (432mm) Griddle - Thermostat Control<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                               | M8S          | Storage Cabinet                                             | 33,000 BTU/hr        | 26            | 260 (118)            | \$8,715    |
|                                                                                     |                                                                                                                                                                           | M8T          | Modular Top                                                 | 33,000 BTU/hr        | 9             | 155 (70)             | \$8,135    |
| 34IN (864MM) WIDE HEAVY-DUTY GAS RANGE STACKED OVENS                                |                                                                                                                                                                           |              |                                                             |                      |               |                      |            |
|  | Two Standard Stacked Ovens<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                                     | M2R          | Standard Ovens (2)<br>(No Convection Oven Option Available) | 80,000 BTU/hr        | 75            | 730 (332)            | \$20,930   |

\* 12in attachments with storage base are not available as free-standing ranges. When ordered with rear gas connection they must be installed with deck fasteners secured to floor.  
NOTE: All Master Series ranges, attachments, fryers, & broilers require a high shelf or backguard flue attachment. Modular top models (T) may be ordered for mounting on a Arctic Fire refrigerated/freezer base.

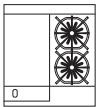
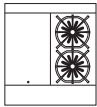
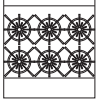
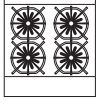
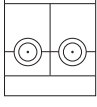
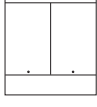
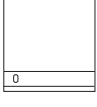
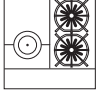
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Prices shown in Canadian Dollars, and effective July 01, 2026  
Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg

All pricing and information shown applies to products destined for sale and installation within Canada only.

# HEAVY-DUTY GAS RANGES MASTER SERIES

## WITH FLAME-FAILURE PROTECTION AND ELECTRONIC IGNITION

| TOP CONFIGURATION                                                                                                 | MODEL NUMBER                                                                                                                                                                                                                            | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT.  | SHIP WEIGHT lb. (kg) | LIST PRICE*               |
|-------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------|----------------|----------------------|---------------------------|
| <b>34IN (864MM) WIDE HEAVY-DUTY GAS RANGES WITH FLAME-FAILURE PROTECTION &amp; ELECTRONIC IGNITION</b>            |                                                                                                                                                                                                                                         |                    |                      |                |                      |                           |
|                                  | 17in (432mm) Wide Griddle (Left Side Only)<br>Valve Control<br>Two 9in (229mm) Open Burners in a 17in Lane<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in) | <b>MST42R-E</b>    | Standard Oven        | 143,000 BTU/hr | 53                   | 445 (202) <b>\$20,010</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST42S-E</b>    | Open Storage         | 103,000 BTU/hr | 53                   | 345 (157) <b>\$17,685</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST42T-E</b>    | Modular Top          | 103,000 BTU/hr | 26                   | 265 (120) <b>\$16,465</b> |
|                                  | 17in (432mm) Wide Even-Heat Hot Top (Left Side Only)<br>Two 9in (229mm) Open Burners in an 11-1/3in Lane<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)   | <b>MST42-6R-E</b>  | Standard Oven        | 140,000 BTU/hr | 53                   | 520 (230) <b>\$19,820</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST42-6S-E</b>  | Open Storage         | 100,000 BTU/hr | 53                   | 420 (190) <b>\$18,400</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST42-6T-E</b>  | Modular Top          | 100,000 BTU/hr | 26                   | 312 (142) <b>\$16,995</b> |
|                                  | Six 7in (178mm) Open Burners in 11-1/3in Lanes<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                             | <b>MST43R-E</b>    | Standard Oven        | 184,000 BTU/hr | 53                   | 440 (200) <b>\$18,440</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST43S-E</b>    | Open Storage         | 144,000 BTU/hr | 53                   | 340 (155) <b>\$16,550</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST43T-E</b>    | Modular Top          | 144,000 BTU/hr | 26                   | 260 (118) <b>\$14,160</b> |
|                                  | Four 9in (229mm) Open Burners in 17in Lanes<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                                | <b>MST44R-E</b>    | Standard Oven        | 180,000 BTU/hr | 53                   | 440 (200) <b>\$18,550</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST44S-E</b>    | Open Storage         | 140,000 BTU/hr | 53                   | 340 (155) <b>\$15,755</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST44T-E</b>    | Modular Top          | 140,000 BTU/hr | 26                   | 260 (118) <b>\$14,735</b> |
|                                  | Two 17in (432mm) Wide Front-Fired Hot Tops<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                                 | <b>MST45R-E</b>    | Standard Oven        | 130,000 BTU/hr | 53                   | 510 (232) <b>\$20,340</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST45S-E</b>    | Open Storage         | 90,000 BTU/hr  | 53                   | 410 (186) <b>\$17,360</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST45T-E</b>    | Modular Top          | 90,000 BTU/hr  | 26                   | 305 (138) <b>\$16,010</b> |
|                                | Two 17in (432mm) Wide Even-Heat Hot Tops<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1-1/4in)                                                                        | <b>MST46R-E</b>    | Standard Oven        | 130,000 BTU/hr | 53                   | 450 (205) <b>\$18,910</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST46S-E</b>    | Open Storage         | 90,000 BTU/hr  | 53                   | 350 (159) <b>\$16,900</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST46T-E</b>    | Modular Top          | 90,000 BTU/hr  | 26                   | 270 (120) <b>\$14,020</b> |
|                                | 34in (864mm) Wide Griddle<br>Valve Control<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                                          | <b>MST47R-E</b>    | Standard Oven        | 139,000 BTU/hr | 53                   | 600 (273) <b>\$20,500</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST47S-E</b>    | Open Storage         | 99,000 BTU/hr  | 53                   | 500 (227) <b>\$18,215</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST47T-E</b>    | Modular Top          | 99,000 BTU/hr  | 26                   | 360 (164) <b>\$16,175</b> |
|                                | 17in (432mm) Wide Front-Fired Hot Top<br>Two 9in (229mm) Open Burners in a 17in Lane<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                                | <b>MST54R-E</b>    | Standard Oven        | 155,000 BTU/hr | 53                   | 475 (215) <b>\$19,290</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST54S-E</b>    | Open Storage         | 115,000 BTU/hr | 53                   | 375 (170) <b>\$17,285</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST54T-E</b>    | Modular Top          | 115,000 BTU/hr | 26                   | 270 (120) <b>\$14,990</b> |
| <b>17IN (432MM) WIDE HEAVY-DUTY GAS RANGE ATTACHMENTS WITH FLAME-FAILURE PROTECTION &amp; ELECTRONIC IGNITION</b> |                                                                                                                                                                                                                                         |                    |                      |                |                      |                           |
|                                | Two 9in Open Burners<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in Only)                                                                                                | <b>MST4S-E</b>     | Storage Cabinet      | 70,000 BTU/hr  | 26                   | 190 (86) <b>\$9,085</b>   |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST4T-E</b>     | Modular Top          | 70,000 BTU/hr  | 9                    | 110 (50) <b>\$8,630</b>   |
|                                | 17in (432mm) Front-Fired Hot Top<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in, 1-1/4in)                                                                           | <b>MST5S-E</b>     | Storage Cabinet      | 45,000 BTU/hr  | 26                   | 230 (105) <b>\$9,645</b>  |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST5T-E</b>     | Modular Top          | 45,000 BTU/hr  | 9                    | 138 (63) <b>\$9,295</b>   |
|                                | 17in (432mm) Even-Heat Hot Top<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                                                      | <b>MST6S-E</b>     | Storage Cabinet      | 30,000 BTU/hr  | 26                   | 240 (109) <b>\$9,870</b>  |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST6T-E</b>     | Modular Top          | 30,000 BTU/hr  | 9                    | 145 (66) <b>\$9,295</b>   |
|                                | 17in (432mm) Griddle - Valve Control<br>Flame-Failure Protection & Electronic Ignition<br>Front Gas Manifold (1-1/4in)<br>Rear Gas Optional (3/4in, 1in)                                                                                | <b>MST7S-E</b>     | Storage Cabinet      | 33,000 BTU/hr  | 26                   | 260 (118) <b>\$10,085</b> |
|                                                                                                                   |                                                                                                                                                                                                                                         | <b>MST7T-E</b>     | Modular Top          | 33,000 BTU/hr  | 9                    | 155 (70) <b>\$9,505</b>   |

\*Electronic ignition is included in the price. If not required, deduct \$265 and omit the suffix -E

NOTE: All Master Series ranges, attachments, fryers, & broilers require a high shelf or backguard flue attachment. Modular top models (T) may be ordered for mounting on a Arctic Fire refrigerated/freezer base.

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Prices shown in Canadian Dollars, and effective July 01, 2026

Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg

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# MASTER SERIES HEAVY-DUTY GAS RANGES

## SPREADERS

### HOW TO READ MASTER SERIES SPREADER MODEL NUMBERS

| M          | 24                                                    | B                                                                               |
|------------|-------------------------------------------------------|---------------------------------------------------------------------------------|
| Series     | Chassis                                               | Model Type                                                                      |
| M = Master | 17 = 17in Width<br>24 = 24in Width<br>34 = 34in Width | SP = Spreader Plate<br>SPT = Spreader Plate Modular Top<br>ES = Storage Cabinet |

| TOP CONFIGURATION | MODEL NUMBER | BASE CONFIGURATION | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------|--------------|--------------------|---------------|----------------------|------------|
|-------------------|--------------|--------------------|---------------|----------------------|------------|

### HEAVY-DUTY SPREADER PLATES

|                                                                                   |               |                                                                    |    |          |                |
|-----------------------------------------------------------------------------------|---------------|--------------------------------------------------------------------|----|----------|----------------|
|  | <b>M12SP</b>  | 12in (305mm) Wide Spreader Plate, 6-7/8in (175mm) High             | 7  | 50 (23)  | <b>\$1,580</b> |
|                                                                                   | <b>M17SP</b>  | 17in (432mm) Wide Spreader Plate, 6-7/8in (175mm) High             | 9  | 75 (34)  | <b>\$1,760</b> |
|                                                                                   | <b>M24SP</b>  | 24in (610mm) Wide Spreader Plate, 6-7/8in (175mm) High             | 11 | 105 (48) | <b>\$2,090</b> |
|                                                                                   | <b>M24SPT</b> | 24in (610mm) Wide Spreader Plate Modular Top, 9-1/2in (241mm) High | 11 | 105 (48) | <b>\$2,090</b> |

### HEAVY-DUTY SPREADERS CABINETS

|                                                                                   |              |                                   |    |          |                |
|-----------------------------------------------------------------------------------|--------------|-----------------------------------|----|----------|----------------|
|  | <b>M12ES</b> | 12in (305mm) Wide Storage Cabinet | 19 | 125 (56) | <b>\$4,175</b> |
|                                                                                   | <b>M17ES</b> | 17in (432mm) Wide Storage Cabinet | 24 | 175 (79) | <b>\$4,265</b> |
|                                                                                   | <b>M24ES</b> | 24in (610mm) Wide Storage Cabinet | 20 | 190 (86) | <b>\$4,555</b> |

### OPTIONS & ACCESSORIES

|  |                                                                                          |              |
|--|------------------------------------------------------------------------------------------|--------------|
|  | Stainless Steel Main Back for All Spreader Plates                                        | <b>\$530</b> |
|  | Stainless Steel Main Back 12"/17"/24" Cabinets                                           | <b>\$635</b> |
|  | Stainless Steel Main Back 34" Cabinets                                                   | <b>\$775</b> |
|  | 12in (305mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet                | <b>\$425</b> |
|  | 17in (432mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet                | <b>\$505</b> |
|  | 24in (610mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet                | <b>\$550</b> |
|  | 12in (305mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet             | <b>\$325</b> |
|  | 17in (432mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet             | <b>\$400</b> |
|  | 24in (610mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet             | <b>\$470</b> |
|  | Manifold "Tee" Fitting, 2in N.P.T. (Does Not Include Pipe Extension to Rear of Spreader) | <b>\$635</b> |
|  | Rear Gas Connection, 1-1/4in N.P.T.                                                      | <b>N/C</b>   |

NOTE: All Master Series ranges, attachments, fryers, & broilers require a high shelf or backguard flue attachment.





# HEAVY-DUTY GAS RANGES MASTER SERIES

## RANGE-MATCH BROILERS

### STANDARD FEATURES:

- Dual-sided cast-iron grates with 1/2" (13mm) rounded broadband pattern on one side, and fine diamond pattern on the other.
- Welded 3-sided splatter guard.
- 15,000 BTU/hr burners with hi/lo valve control.
  - 17in broiler (3 burner) = 45,000 BTU/hr total.
  - 24in broiler (4 burners) = 60,000 BTU/hr total.
  - 34in broiler (6 burners) = 90,000 BTU/hr total.
- Piezo spark ignition with constant burning pilots.
- Heavy-weight, long-lasting ceramic briquettes.
- Cabinet base with aluminumized steel interior and stainless steel front door(s).
- Front gas manifold (1-1/4in).
- 6in adjustable steel legs.



**MST24BE**  
Master Series 36in Briquette  
Broiler with Flame-Failure  
Protection & Electronic Ignition

### HOW TO READ MASTER SERIES BROILER MODEL NUMBERS

| M          | ST            | 24                                                    | B           |                                              | E                   |
|------------|---------------|-------------------------------------------------------|-------------|----------------------------------------------|---------------------|
| Series     | Flame-Failure | Chassis                                               | Model Type  | Base Configuration                           | Electronic Ignition |
| M = Master | ST            | 17 = 17in Width<br>24 = 24in Width<br>34 = 34in Width | B = Broiler | (blank) = Storage Cabinet<br>T = Modular Top | E                   |

| MODEL NUMBER | TOP CONFIGURATION | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------|-------------------|--------------------|----------------------|---------------|----------------------|------------|
|--------------|-------------------|--------------------|----------------------|---------------|----------------------|------------|

### HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS

|               |                                     |              |               |    |           |                 |
|---------------|-------------------------------------|--------------|---------------|----|-----------|-----------------|
| <b>M17B</b>   | 17in (432mm) Wide Briquette Broiler | Cabinet Base | 45,000 BTU/hr | 24 | 235 (107) | <b>\$11,675</b> |
| <b>M17BT*</b> | 17in (432mm) Wide Briquette Broiler | Modular Top  | 45,000 BTU/hr | 10 | 135 (60)  | <b>\$11,125</b> |
| <b>M24B</b>   | 24in (610mm) Wide Briquette Broiler | Cabinet Base | 60,000 BTU/hr | 30 | 330 (150) | <b>\$13,045</b> |
| <b>M24BT*</b> | 24in (610mm) Wide Briquette Broiler | Modular Top  | 60,000 BTU/hr | 16 | 230 (105) | <b>\$12,460</b> |
| <b>M34B</b>   | 34in (864mm) Wide Briquette Broiler | Cabinet Base | 90,000 BTU/hr | 54 | 510 (231) | <b>\$14,515</b> |
| <b>M34BT*</b> | 34in (864mm) Wide Briquette Broiler | Modular Top  | 90,000 BTU/hr | 39 | 390 (180) | <b>\$13,960</b> |

### HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS WITH FLAME-FAILURE PROTECTION

|                |                                                                                       |              |               |    |           |                 |
|----------------|---------------------------------------------------------------------------------------|--------------|---------------|----|-----------|-----------------|
| <b>MST17B</b>  | 17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection                       | Cabinet Base | 45,000 BTU/hr | 24 | 235 (107) | <b>\$15,555</b> |
| <b>MST17BE</b> | 17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition | Cabinet Base | 45,000 BTU/hr | 24 | 235 (107) | <b>\$16,410</b> |
| <b>MST17BT</b> | 17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection                       | Modular Top  | 45,000 BTU/hr | 10 | 135 (60)  | <b>\$15,000</b> |
| <b>MST24B</b>  | 24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection                       | Cabinet Base | 60,000 BTU/hr | 30 | 330 (150) | <b>\$16,410</b> |
| <b>MST24BE</b> | 24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition | Cabinet Base | 60,000 BTU/hr | 30 | 330 (150) | <b>\$17,115</b> |
| <b>MST24BT</b> | 24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection                       | Modular Top  | 60,000 BTU/hr | 16 | 230 (105) | <b>\$15,495</b> |
| <b>MST34B</b>  | 34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection                       | Cabinet Base | 90,000 BTU/hr | 48 | 510 (231) | <b>\$17,735</b> |
| <b>MST34BE</b> | 34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition | Cabinet Base | 90,000 BTU/hr | 48 | 510 (231) | <b>\$17,940</b> |
| <b>MST34BT</b> | 34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection                       | Modular Top  | 90,000 BTU/hr | 24 | 390 (180) | <b>\$17,205</b> |

\*Master Series Broiler modular tops (models M17BT/MST17BT, M24BT/MST24BT, M34BT/MST34BT), are a different height (14-1/2in/368mm), than Master Series Range modular top (9-1/4in/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.

NOTE: All Master Series ranges, attachments, fryers, & broilers require a high shelf or backguard flue attachment, sold separately.

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## MASTER SERIES HEAVY-DUTY GAS RANGES

### RANGE-MATCH BROILERS

| MODEL NUMBER                     | TOP CONFIGURATION                                                                  | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|----------------------------------|------------------------------------------------------------------------------------|--------------------|----------------------|---------------|----------------------|----------------|
| <b>OPTIONS &amp; ACCESSORIES</b> |                                                                                    |                    |                      |               |                      |                |
|                                  | Stainless Steel Main Back for M17B, MST17B/BE                                      |                    |                      |               |                      | <b>\$815</b>   |
|                                  | Stainless Steel Main Back M17BT, MST17BT                                           |                    |                      |               |                      | <b>\$715</b>   |
|                                  | Stainless Steel Main Back M24B, MST24B/BE                                          |                    |                      |               |                      | <b>\$815</b>   |
|                                  | Stainless Steel Main Back M24BT, MST24BT                                           |                    |                      |               |                      | <b>\$715</b>   |
|                                  | Stainless Steel Main Back M34B, MST34B/BE                                          |                    |                      |               |                      | <b>\$815</b>   |
|                                  | Stainless Steel Main Back M34BT, MST34BT                                           |                    |                      |               |                      | <b>\$715</b>   |
|                                  | 3/4in Rear Gas Connection (End Caps/Covers Available - Must Specify)               |                    |                      |               |                      | <b>\$1,235</b> |
|                                  | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 17in (432mm) Broiler |                    |                      |               |                      | <b>\$550</b>   |
|                                  | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 24in (610mm) Broiler |                    |                      |               |                      | <b>\$765</b>   |
|                                  | Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 34in (864mm) Broiler |                    |                      |               |                      | <b>\$1,215</b> |
| <b>DIA-M17B</b>                  | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in (432mm) Broiler         |                    |                      |               |                      | <b>\$600</b>   |
| <b>DIA-M24B</b>                  | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in (610mm) Broiler         |                    |                      |               |                      | <b>\$805</b>   |
| <b>DIA-M34B</b>                  | Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in (864mm) Broiler         |                    |                      |               |                      | <b>\$1,135</b> |





# HEAVY-DUTY GAS RANGES MASTER SERIES

## RANGE-MATCH UPRIGHT BROILERS

### STANDARD FEATURES: M100X

- Upper warming oven.
- Four direct radiant infra-red burners rated at 17,000 BTU/hr each.
- Two independent hi/med/lo valve controls.
- Adjustable 3-position broiler rack with removable broiler grid.
- 40,000 BTU/hr bottom oven with Piezo spark ignition.

### STANDARD FEATURES: M60X

- Upper warming oven.
- Two cast-iron multi-jet burners rated at 80,000 BTU/hr each.
- On/off broiler control.
- Adjustable 5-position broiler rack with removable broiler grid.
- 40,000 BTU/hr bottom oven with Piezo spark ignition.

### STANDARD FEATURES: M110X

- Double broiling chambers with four direct radiant infra-red burners per chamber rated at 17,500 BTU/hr each.
- Two independent hi/med/lo valve controls for each broiling chamber.
- Adjustable 3-position broiler racks with removable broiler grids.
- Removable grease collection pan for each chamber.



**M100XRM**  
Master Series 34in Upright Infra-Red Broiler with Upper Finishing Oven and Standard Bottom Oven

| TOP CONFIGURATION                                                                   |                                                                                                                                                 | MODEL<br>NUMBER | BASE CONFIGURATION | TOTAL INPUT<br>NAT. GAS | CRATE<br>CU. FT. | SHIP<br>WEIGHT<br>lb. (kg) | LIST<br>PRICE |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|--------------------|-------------------------|------------------|----------------------------|---------------|
| HEAVY-DUTY GAS RANGE-MATCH UPRIGHT INFRA-RED BROILERS                               |                                                                                                                                                 |                 |                    |                         |                  |                            |               |
|   | 34in (864mm) Wide Upright Infra-Red Broiler with Upper Warming Oven<br>3-position Adjustable Broiling Rack<br>Front Gas Manifold (1-1/4in)      | M100XRM         | Standard Oven      | 110,000 BTU/hr          | 91               | 700 (318)                  | \$33,185      |
|                                                                                     |                                                                                                                                                 | M100XRCM        | Convection Oven    | 110,000 BTU/hr          | 91               | 700 (318)                  | \$40,325      |
|                                                                                     |                                                                                                                                                 | M100XSM         | Open Storage       | 70,000 BTU/hr           | 91               | 600 (272)                  | \$30,515      |
| HEAVY-DUTY GAS RANGE-MATCH UPRIGHT CERAMIC BROILERS                                 |                                                                                                                                                 |                 |                    |                         |                  |                            |               |
|  | 34in (864mm) Wide Upright Ceramic Broiler with Upper Warming Oven<br>5-position Adjustable Broiling Rack<br>Front Gas Manifold (1-1/4in)        | M60XR           | Standard Oven      | 120,000 BTU/hr          | 91               | 750 (341)                  | \$30,515      |
|                                                                                     |                                                                                                                                                 | M60XRC          | Convection Oven    | 120,000 BTU/hr          | 91               | 750 (341)                  | \$37,655      |
|                                                                                     |                                                                                                                                                 | M60XS           | Open Storage       | 80,000 BTU/hr           | 91               | 650 (295)                  | \$28,040      |
| HEAVY-DUTY GAS RANGE-MATCH DOUBLE-DECK INFRA-RED BROILER                            |                                                                                                                                                 |                 |                    |                         |                  |                            |               |
|  | 34in (864mm) Wide Double-Deck Infra-Red Broilers<br>3-position Adjustable Broiling Racks<br>Rear Gas Connection (3/4in) with Pressure Regulator | M110XM          | (2) Broilers       | 40,000 BTU/hr           | 91               | 810 (368)                  | \$45,120      |
| OPTIONS & ACCESSORIES                                                               |                                                                                                                                                 |                 |                    |                         |                  |                            |               |
|                                                                                     | Stainless Steel Main Top for M60X or M100X                                                                                                      |                 |                    |                         |                  |                            | \$1,310       |
|                                                                                     | Stainless Steel Main Back for Oven and Storage Base Broilers                                                                                    |                 |                    |                         |                  |                            | \$2,150       |
|                                                                                     | Adjustable Casters for M110XM Only                                                                                                              |                 |                    |                         |                  |                            | \$755         |
|                                                                                     | Swivel Casters with Front-Locking Brakes for M100X/M60X Models, Set of 4                                                                        |                 |                    |                         |                  |                            | \$755         |
|                                                                                     | Extended Fine-Brand Broiling Rack (Adds 2-5/8in to the Front of the Broiler as a Holding Zone)                                                  |                 |                    |                         |                  |                            | N/C           |
| NOTE: Common front rail option not available for upright broilers.                  |                                                                                                                                                 |                 |                    |                         |                  |                            |               |

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## MASTER SERIES HEAVY-DUTY GAS RANGES

### RANGE-MATCH SALAMANDER

#### STANDARD FEATURES: MIR MODELS

- Range-mount model with backsplash for mounting on 34in Master Series ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 20,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Three-position, spring-balanced adjustable rack assembly with lever control.
- Large capacity removable grease pan.
- Top gas inlet.



**MIR-34C**  
Master Series 34in Infra-Red  
Range-Mount Salamander  
with Backguard

#### STANDARD FEATURES: MSR MODELS

- Range-mount model with backsplash for mounting on 34in Master Series ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 20,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Fixed-height broiling rack with flat or easy-view tilt grate angle.
- Broiling rack rolls in and out.
- Large capacity removable grease pan.
- Top gas inlet.



**MSRCM**  
Master Series 34in  
Infra-Red Counter  
Salamander with Legs

| MODEL NUMBER                                                                         | DESCRIPTION                                                                                            | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|--------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH 3-POSITION BROILING RACK</b> |                                                                                                        |                      |               |                      |                 |
| <b>MIR-34L</b>                                                                       | 34in (864mm) Wide Range-Mount Salamander Broiler with 3-Position, Lever-Operated Broiling Rack         | 40,000 BTU/hr        | 38            | 200 (91)             | <b>\$9,800</b>  |
| <b>MIR-34C</b>                                                                       | 34in (864mm) Wide Counter Salamander Broiler with 3-Position, Lever-Operated Broiling Rack             | 40,000 BTU/hr        | 21            | 170 (77)             | <b>\$9,385</b>  |
| <b>HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH ROLL-OUT BROILING RACK</b>   |                                                                                                        |                      |               |                      |                 |
| <b>MSR16M</b>                                                                        | 34in (864mm) Wide Range-Mount Salamander Broiler with Pull-Out Broiling Rack                           | 40,000 BTU/hr        | 38            | 200 (91)             | <b>\$8,565</b>  |
| <b>MSRCM</b>                                                                         | 34in (864mm) Wide Counter Salamander Broiler with Pull-Out Broiling Rack                               | 40,000 BTU/hr        | 21            | 170 (77)             | <b>\$8,200</b>  |
| <b>HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH FLAME-FAILURE PROTECTION</b> |                                                                                                        |                      |               |                      |                 |
| <b>MSTSR16M</b>                                                                      | 34in (864mm) Wide Range-Mount Salamander Broiler with Pull-Out Broiling Rack, Flame-Failure Protection | 40,000 BTU/hr        | 40            | 210 (95)             | <b>\$10,520</b> |
| <b>MSTSRCM</b>                                                                       | 34in (864mm) Wide Counter Salamander Broiler with Pull-Out Broiling Rack, Flame-Failure Protection     | 40,000 BTU/hr        | 21            | 160 (61)             | <b>\$9,645</b>  |
| <b>OPTIONS &amp; ACCESSORIES</b>                                                     |                                                                                                        |                      |               |                      |                 |
|                                                                                      | Interconnecting Piping Between Range and Salamander (N/A for Plumbing with M45R)                       |                      |               |                      | <b>\$980</b>    |
|                                                                                      | Stainless Steel Main Bottom for MIR-34C, MSRCM, or MSTSRCM Counter Models with Legs                    |                      |               |                      | <b>\$745</b>    |
|                                                                                      | Stainless Steel Main Back for MIR-34C, MSRCM or MSTSRCM                                                |                      |               |                      | <b>\$980</b>    |
|                                                                                      | Stainless Steel Main Back for MIR-34L, MSR16M, MSTSR16M                                                |                      |               |                      | <b>\$1,125</b>  |
|                                                                                      | Stainless Steel Wall-Mount Kit with Heat Shield for MIR-34C, MSRCM or MSTSRCM                          |                      |               |                      | <b>\$715</b>    |



# HEAVY-DUTY GAS RANGES MASTER SERIES

## RANGE-MATCH FRYERS

### STANDARD FEATURES: M34SS

- Powerful Infra-red jet-type burner rated at 110,000 BTU/hr with valve control.
- Piezo spark ignition with constant burning 100% safety pilot.
- Built-in pressure regulator
- Stainless steel 35lb (16kg) capacity fry pot.
- Twin chrome wire baskets
- 17" Wide cabinet with door hides gas valve & regulator.



**M34SS**  
Master Series 17in Gas Fryer

### STANDARD FEATURES: M70SS

- Powerful Infra-red jet-type burner rated at 125,000 BTU/hr with valve control.
- Piezo spark ignition with constant burning 100% safety pilot.
- Built-in pressure regulator
- Stainless steel 70lb (32kg) capacity fry pot.
- Twin chrome wire baskets.
- 24" Wide cabinet with door hides gas valve & regulator.



**M14FMD**  
Master Series 17in FryMate  
Dump Station

### STANDARD FEATURES: M14FMD

- 17" wide range-match dump station.
- Stainless steel cabinet with door.
- Stainless steel insert pan with chrome-plated wire rack and drain.
- Optional portable 500W heat lamp available.

| MODEL NUMBER                              | DESCRIPTION                                                                                                       | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-------------------------------------------|-------------------------------------------------------------------------------------------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY GAS RANGE-MATCH FRYERS</b>  |                                                                                                                   |                      |               |                      |                 |
| <b>M35SS</b>                              | 17in (432mm) Wide Fryer, 35lb (16kg) Fry Pot                                                                      | 110,000 BTU/hr       | 26            | 200 (91)             | <b>\$12,970</b> |
| <b>M70SS</b>                              | 24in (610mm) Wide Fryer, 70lb (32kg) Fry Pot                                                                      | 125,000 BTU/hr       | 30            | 265 (120)            | <b>\$18,005</b> |
| <b>HEAVY-DUTY GAS RANGE-MATCH FRYMATE</b> |                                                                                                                   |                      |               |                      |                 |
| <b>M14FMD</b>                             | 17in (432mm) Wide FryMate Dump Station                                                                            | 110,000 BTU/hr       | 26            | 200 (91)             | <b>\$5,130</b>  |
| <b>OPTIONS &amp; ACCESSORIES</b>          |                                                                                                                   |                      |               |                      |                 |
| <b>EH</b>                                 | Built-in Heat Lamp for FryMate Cabinet Station (Standard voltage: 115V, 8 amp/500 Watt; Other Voltages Available) |                      |               |                      | <b>\$2,370</b>  |
| <b>EHP</b>                                | Portable Heat Lamp for FryMate Cabinet Station (Standard Voltage: 115V, 8 amp/500 watt; Other Voltages Available) |                      |               |                      | <b>\$2,380</b>  |
|                                           | Stainless Steel Main Back                                                                                         |                      |               |                      | <b>\$595</b>    |
|                                           | Stainless Steel Tank Cover for 17in (432mm) Wide Fryer                                                            |                      |               |                      | <b>\$565</b>    |
|                                           | Stainless Steel Tank Cover for 24in (610mm) Wide Fryer                                                            |                      |               |                      | <b>\$595</b>    |
|                                           | Fish Plate for 17in (432mm) Wide Fryer                                                                            |                      |               |                      | <b>\$725</b>    |
|                                           | Fish Plate for 24in (610mm) Wide Fryer                                                                            |                      |               |                      | <b>\$1,005</b>  |
|                                           | Large Single Basket for 17in (432mm) Fryer, In Lieu of Twin Fryer Baskets                                         |                      |               |                      | <b>N/C</b>      |
|                                           | Large Single Basket for 24in (610mm) Fryer, In Lieu of Twin Fryer Baskets                                         |                      |               |                      | <b>N/C</b>      |
|                                           | 6in (152mm) Stainless Steel Adjustable Legs, Set of 4                                                             |                      |               |                      | <b>\$410</b>    |
|                                           | Rear Gas Connection - Available for M70SS (3/4in Only)                                                            |                      |               |                      | <b>N/C</b>      |
|                                           | Rear Gas Connection - Available for M35SS Fryer (3/4in or 1 1/4in)                                                |                      |               |                      | <b>N/C</b>      |
|                                           | Casters with Non-Marking Polyurethane Wheels                                                                      |                      |               |                      | <b>\$755</b>    |

NOTE: All Master Series ranges, attachments, fryers, & broilers require a high shelf or backguard flue attachment.

# MASTER SERIES HEAVY-DUTY GAS RANGES

## HIGH SHELVES & BACKGUARDS

### HOW TO READ MASTER SERIES HIGH SHELF & BACKGUARD MODEL NUMBERS

| M          | 17                                                                                                                                                                                                            | SD                                                                                                                                                       |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| Series     | Chassis                                                                                                                                                                                                       | Model Type                                                                                                                                               |
| M = Master | 12 = 12in Width<br>17 = 17in Width<br>24 = 24in Width<br>29 = 29in Width<br>34 = 34in Width<br>41 = 41in Width<br>46 = 46in Width<br>48 = 48in Width<br>51 = 51in Width<br>58 = 58in Width<br>68 = 68in Width | SD = Single-Deck High Shelf<br>DD = Double-Deck High Shelf<br>BG = Single-Deck Backguard<br>DDBG = Double-Deck Backguard<br>LPBG = Low-Profile Backguard |

| MODEL NUMBER | DESCRIPTION | SHIP WEIGHT lb. (kg) | LIST PRICE | ADD FOR SS MAIN BACK |
|--------------|-------------|----------------------|------------|----------------------|
|--------------|-------------|----------------------|------------|----------------------|

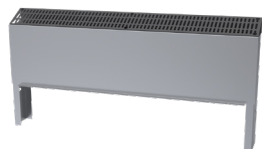
### HEAVY-DUTY SINGLE-DECK HIGH SHELVES - 22-1/2IN (572MM) HIGH

|                                                                                   |              |                                                           |          |                |                |
|-----------------------------------------------------------------------------------|--------------|-----------------------------------------------------------|----------|----------------|----------------|
|  | <b>M17SD</b> | 17in (432mm) Wide Stainless Steel Single-Deck High Shelf  | 45 (20)  | <b>\$2,480</b> | <b>\$810</b>   |
|                                                                                   | <b>M24SD</b> | 24in (610mm) Wide Stainless Steel Single-Deck High Shelf  | 65 (29)  | <b>\$2,570</b> | <b>\$905</b>   |
|                                                                                   | <b>M29SD</b> | 29in (737mm) Wide Stainless Steel Single-Deck High Shelf  | 70 (32)  | <b>\$2,650</b> | <b>\$1,030</b> |
|                                                                                   | <b>M34SD</b> | 34in (864mm) Wide Stainless Steel Single-Deck High Shelf  | 75 (34)  | <b>\$2,785</b> | <b>\$1,080</b> |
|                                                                                   | <b>M41SD</b> | 41in (1041mm) Wide Stainless Steel Single-Deck High Shelf | 90 (41)  | <b>\$2,955</b> | <b>\$1,115</b> |
|                                                                                   | <b>M46SD</b> | 46in (1168mm) Wide Stainless Steel Single-Deck High Shelf | 97 (44)  | <b>\$3,025</b> | <b>\$1,170</b> |
|                                                                                   | <b>M48SD</b> | 48in (1219mm) Wide Stainless Steel Single-Deck High Shelf | 100 (45) | <b>\$3,175</b> | <b>\$1,170</b> |
|                                                                                   | <b>M51SD</b> | 51in (1295mm) Wide Stainless Steel Single-Deck High Shelf | 110 (50) | <b>\$3,320</b> | <b>\$1,180</b> |
|                                                                                   | <b>M58SD</b> | 58in (1473mm) Wide Stainless Steel Single-Deck High Shelf | 125 (57) | <b>\$3,460</b> | <b>\$1,195</b> |
|                                                                                   | <b>M68SD</b> | 68in (1727mm) Wide Stainless Steel Single-Deck High Shelf | 150 (68) | <b>\$3,845</b> | <b>\$1,245</b> |

### HEAVY-DUTY DOUBLE-DECK HIGH SHELVES - 34-1/2IN (876MM) HIGH

|                                                                                     |              |                                                           |          |                |                |
|-------------------------------------------------------------------------------------|--------------|-----------------------------------------------------------|----------|----------------|----------------|
|  | <b>M17DD</b> | 17in (432mm) Wide Stainless Steel Double-Deck High Shelf  | 100 (45) | <b>\$2,845</b> | <b>\$810</b>   |
|                                                                                     | <b>M24DD</b> | 24in (610mm) Wide Stainless Steel Double-Deck High Shelf  | 110 (50) | <b>\$3,025</b> | <b>\$905</b>   |
|                                                                                     | <b>M29DD</b> | 29in (737mm) Wide Stainless Steel Double-Deck High Shelf  | 120 (54) | <b>\$3,175</b> | <b>\$1,030</b> |
|                                                                                     | <b>M34DD</b> | 34in (864mm) Wide Stainless Steel Double-Deck High Shelf  | 127 (58) | <b>\$3,175</b> | <b>\$1,080</b> |
|                                                                                     | <b>M41DD</b> | 41in (1041mm) Wide Stainless Steel Double-Deck High Shelf | 130 (59) | <b>\$3,320</b> | <b>\$1,115</b> |
|                                                                                     | <b>M46DD</b> | 46in (1168mm) Wide Stainless Steel Double-Deck High Shelf | 135 (61) | <b>\$3,395</b> | <b>\$1,170</b> |
|                                                                                     | <b>M48DD</b> | 48in (1219mm) Wide Stainless Steel Double-Deck High Shelf | 140 (64) | <b>\$3,485</b> | <b>\$1,170</b> |
|                                                                                     | <b>M51DD</b> | 51in (1295mm) Wide Stainless Steel Double-Deck High Shelf | 145 (66) | <b>\$3,610</b> | <b>\$1,180</b> |
|                                                                                     | <b>M58DD</b> | 58in (1473mm) Wide Stainless Steel Double-Deck High Shelf | 155 (70) | <b>\$3,825</b> | <b>\$1,195</b> |
|                                                                                     | <b>M68DD</b> | 68in (1727mm) Wide Stainless Steel Double-Deck High Shelf | 170 (77) | <b>\$3,980</b> | <b>\$1,245</b> |

### HEAVY-DUTY LOW-PROFILE BACKGUARDS (NO SHELVES) WITH BLACK FLUE CAP - 11IN (279MM) HIGH

|                                                                                     |                |                                                          |         |              |              |
|-------------------------------------------------------------------------------------|----------------|----------------------------------------------------------|---------|--------------|--------------|
|  | <b>M12LPBG</b> | 12in (305mm) Wide Stainless Steel Low-Profile Backguard  | 5 (2)   | <b>\$630</b> | <b>\$465</b> |
|                                                                                     | <b>M17LPBG</b> | 17in (432mm) Wide Stainless Steel Low-Profile Backguard  | 8 (4)   | <b>\$630</b> | <b>\$475</b> |
|                                                                                     | <b>M24LPBG</b> | 24in (610mm) Wide Stainless Steel Low-Profile Backguard  | 10 (5)  | <b>\$740</b> | <b>\$505</b> |
|                                                                                     | <b>M29LPBG</b> | 29in (737mm) Wide Stainless Steel Low-Profile Backguard  | 13 (6)  | <b>\$755</b> | <b>\$505</b> |
|                                                                                     | <b>M34LPBG</b> | 34in (864mm) Wide Stainless Steel Low-Profile Backguard  | 13 (6)  | <b>\$800</b> | <b>\$505</b> |
|                                                                                     | <b>M41LPBG</b> | 41in (1041mm) Wide Stainless Steel Low-Profile Backguard | 16 (7)  | <b>\$800</b> | <b>\$505</b> |
|                                                                                     | <b>M46LPBG</b> | 46in (1168mm) Wide Stainless Steel Low-Profile Backguard | 16 (7)  | <b>\$810</b> | <b>\$525</b> |
|                                                                                     | <b>M48LPBG</b> | 48in (1219mm) Wide Stainless Steel Low-Profile Backguard | 17 (8)  | <b>\$810</b> | <b>\$540</b> |
|                                                                                     | <b>M51LPBG</b> | 51in (1295mm) Wide Stainless Steel Low-Profile Backguard | 20 (9)  | <b>\$845</b> | <b>\$565</b> |
|                                                                                     | <b>M58LPBG</b> | 58in (1473mm) Wide Stainless Steel Low-Profile Backguard | 23 (10) | <b>\$880</b> | <b>\$635</b> |
|                                                                                     | <b>M68LPBG</b> | 68in (1727mm) Wide Stainless Steel Low-Profile Backguard | 26 (12) | <b>\$880</b> | <b>\$680</b> |

Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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.

# HEAVY-DUTY GAS RANGES MASTER SERIES

## HIGH SHELVES & BACKGUARDS

| MODEL NUMBER                                                                       |                | DESCRIPTION                                              | SHIP WEIGHT lb. (kg) | LIST PRICE     | ADD FOR SS MAIN BACK |
|------------------------------------------------------------------------------------|----------------|----------------------------------------------------------|----------------------|----------------|----------------------|
| <b>HEAVY-DUTY BACKGUARDS (NO SHELVES) - 17IN (432MM) HIGH</b>                      |                |                                                          |                      |                |                      |
|   | <b>M12BG</b>   | 12in (305mm) Wide Stainless Steel Backguard              | 18 (8)               | <b>\$630</b>   | <b>\$465</b>         |
|                                                                                    | <b>M17BG</b>   | 17in (432mm) Wide Stainless Steel Backguard              | 20 (9)               | <b>\$630</b>   | <b>\$475</b>         |
|                                                                                    | <b>M24BG</b>   | 24in (610mm) Wide Stainless Steel Backguard              | 25 (11)              | <b>\$740</b>   | <b>\$505</b>         |
|                                                                                    | <b>M29BG</b>   | 29in (737mm) Wide Stainless Steel Backguard              | 28 (13)              | <b>\$755</b>   | <b>\$505</b>         |
|                                                                                    | <b>M34BG</b>   | 34in (864mm) Wide Stainless Steel Backguard              | 30 (14)              | <b>\$800</b>   | <b>\$505</b>         |
|                                                                                    | <b>M41BG</b>   | 41in (1041mm) Wide Stainless Steel Backguard             | 45 (20)              | <b>\$800</b>   | <b>\$505</b>         |
|                                                                                    | <b>M46BG</b>   | 46in (1168mm) Wide Stainless Steel Backguard             | 52 (23)              | <b>\$810</b>   | <b>\$525</b>         |
|                                                                                    | <b>M48BG</b>   | 48in (1219mm) Wide Stainless Steel Backguard             | 55 (25)              | <b>\$810</b>   | <b>\$540</b>         |
|                                                                                    | <b>M51BG</b>   | 51in (1295mm) Wide Stainless Steel Backguard             | 60 (27)              | <b>\$845</b>   | <b>\$565</b>         |
|                                                                                    | <b>M58BG</b>   | 58in (1473mm) Wide Stainless Steel Backguard             | 65 (29)              | <b>\$880</b>   | <b>\$635</b>         |
|                                                                                    | <b>M68BG</b>   | 68in (1727mm) Wide Stainless Steel Backguard             | 75 (35)              | <b>\$880</b>   | <b>\$680</b>         |
| <b>HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) - 33IN (838MM) HIGH</b>          |                |                                                          |                      |                |                      |
|  | <b>M17DDBG</b> | 17in (432mm) Wide Stainless Steel Double-Deck Backguard  | 45 (20)              | <b>\$1,115</b> | <b>\$810</b>         |
|                                                                                    | <b>M24DDBG</b> | 24in (610mm) Wide Stainless Steel Double-Deck Backguard  | 65 (29)              | <b>\$1,245</b> | <b>\$905</b>         |
|                                                                                    | <b>M29DDBG</b> | 29in (737mm) Wide Stainless Steel Double-Deck Backguard  | 70 (32)              | <b>\$1,345</b> | <b>\$1,030</b>       |
|                                                                                    | <b>M34DDBG</b> | 34in (864mm) Wide Stainless Steel Double-Deck Backguard  | 75 (34)              | <b>\$1,410</b> | <b>\$1,080</b>       |
|                                                                                    | <b>M41DDBG</b> | 41in (1041mm) Wide Stainless Steel Double-Deck Backguard | 90 (41)              | <b>\$1,460</b> | <b>\$1,115</b>       |
|                                                                                    | <b>M46DDBG</b> | 46in (1168mm) Wide Stainless Steel Double-Deck Backguard | 97 (44)              | <b>\$1,490</b> | <b>\$1,170</b>       |
|                                                                                    | <b>M48DDBG</b> | 48in (1219mm) Wide Stainless Steel Double-Deck Backguard | 100 (45)             | <b>\$1,515</b> | <b>\$1,170</b>       |
|                                                                                    | <b>M51DDBG</b> | 51in (1295mm) Wide Stainless Steel Double-Deck Backguard | 110 (50)             | <b>\$1,560</b> | <b>\$1,180</b>       |
|                                                                                    | <b>M58DDBG</b> | 58in (1473mm) Wide Stainless Steel Double-Deck Backguard | 125 (57)             | <b>\$1,580</b> | <b>\$1,180</b>       |
|                                                                                    | <b>M68DDBG</b> | 68in (1727mm) Wide Stainless Steel Double-Deck Backguard | 150 (68)             | <b>\$1,640</b> | <b>\$1,245</b>       |



# MASTER SERIES HEAVY-DUTY GAS RANGES

## OPTIONS & ACCESSORIES

| DESCRIPTION                                                                     | NOTES                                                                                                                                                                                                   | LIST PRICE     |
|---------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Single Convection Oven in Lieu of Single Standard Oven, Add "C" to Model Number | Not available on masonry base or in back-to-back battery line-ups                                                                                                                                       | <b>\$7,140</b> |
| Stainless Steel Oven Interior                                                   | For convection oven base, add 5 manufacturing days to lead time                                                                                                                                         | <b>\$1,460</b> |
| Rear Gas Connection Including "Tee" in Manifold End Cap & Cover                 | Models M45, M54 & M55 external (side) mount only. Gas inlet sizes, 3/4in; 1in; 1-1/4in. Add 5-1/4in to overall unit width.                                                                              | <b>N/C</b>     |
| Extra Oven Rack for Standard & Convection Ovens                                 |                                                                                                                                                                                                         | <b>\$425</b>   |
| Stainless Steel Main Back for Ranges ("R" or "S" Models)                        |                                                                                                                                                                                                         | <b>\$715</b>   |
| Stainless Steel Main Back for Attachments ("S" Models)                          |                                                                                                                                                                                                         | <b>\$680</b>   |
| Stainless Steel Main Back for Modular Tops ("T" Models & Spreader Plates)       |                                                                                                                                                                                                         | <b>\$600</b>   |
| Stainless Steel Intermediate Shelf for Storage Base Models 12in (305mm)         |                                                                                                                                                                                                         | <b>\$635</b>   |
| Stainless Steel Intermediate Shelf for Storage Base Models 17in (432mm)         |                                                                                                                                                                                                         | <b>\$775</b>   |
| Stainless Steel Intermediate Shelf for Storage Base Models 34in (864mm)         |                                                                                                                                                                                                         | <b>\$900</b>   |
| Aluminized Intermediate Shelf for Storage Base 12in (305mm)                     |                                                                                                                                                                                                         | <b>\$305</b>   |
| Aluminized Intermediate Shelf for Storage Base 17in (432mm)                     |                                                                                                                                                                                                         | <b>\$420</b>   |
| Aluminized Intermediate Shelf for Storage Base 34in (864mm)                     |                                                                                                                                                                                                         | <b>\$540</b>   |
| Common Front Rail for Two or More Units; 23in (559mm) Start Length              |                                                                                                                                                                                                         | <b>\$745</b>   |
| Common Front Rail; Each Additional 3in (76mm) of Length Over 23in (559mm)       | Maximum of 102in (2590mm) total length                                                                                                                                                                  | <b>\$195</b>   |
| Casters with Non-Marking Polyurethane Wheels for Storage & Oven Base Models     | Set of 4 Part# PCASTPC-M                                                                                                                                                                                | <b>\$755</b>   |
| 6in (152mm) Stainless Steel Adjustable Legs for Storage & Oven Base Models      | Set of 4                                                                                                                                                                                                | <b>\$355</b>   |
| Deck Fasteners for Storage & Oven Base Models                                   | Set of 4 Part# PFLGC                                                                                                                                                                                    | <b>\$655</b>   |
| 3/4in N.P.T. Natural Gas Regulator                                              | Note: Master Series gas equipment requires gas regulators for proper operation and to monitor gas pressure. Regulators are not supplied as standard equipment due to variables in BTU loading per bank. | <b>\$530</b>   |
| 3/4in N.P.T. Propane Gas Regulator                                              |                                                                                                                                                                                                         | <b>\$530</b>   |
| 1in N.P.T. Natural Gas Regulator                                                |                                                                                                                                                                                                         | <b>\$655</b>   |
| 1in N.P.T. Propane Gas Regulator                                                |                                                                                                                                                                                                         | <b>\$655</b>   |
| 1-1/4in N.P.T. Natural Gas Regulator                                            |                                                                                                                                                                                                         | <b>\$1,195</b> |
| 1-1/4in N.P.T. Propane Gas Regulator                                            |                                                                                                                                                                                                         | <b>\$1,195</b> |

| DESCRIPTION                                                                                     | NOTES                                                                          | LIST PRICE     |
|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|----------------|
| 3/4in N.P.T. Gas Shut-Off Valve                                                                 |                                                                                | <b>\$510</b>   |
| 1in N.P.T. Gas Shut-Off Valve                                                                   |                                                                                | <b>\$580</b>   |
| 1-1/4in N.P.T. Gas Shut-Off Valve                                                               |                                                                                | <b>\$680</b>   |
| Gas Flex Hose & Quick Disconnect (3/4in N.P.T. x 5ft) with Restraining Device                   |                                                                                | <b>\$2,245</b> |
| Gas Flex Hose & Quick Disconnect (1in N.P.T. x 5ft) with Restraining Device                     |                                                                                | <b>\$2,635</b> |
| Gas Flex Hose & Quick Disconnect (1-1/4in N.P.T. x 5ft) with Restraining Device                 |                                                                                | <b>\$3,875</b> |
| Grooved Griddle Option for 12in (305mm) Griddle                                                 |                                                                                | <b>\$3,960</b> |
| Grooved Griddle Option for 17in (432mm) Griddle or 1/2 Grooved Section for 34in (864mm) Griddle | All other partially grooved plate options: Please consult factory for pricing. | <b>\$4,355</b> |
| Grooved Griddle Option for 23in (584mm) Griddle                                                 |                                                                                | <b>\$4,870</b> |
| Grooved Griddle Option for 34in (864mm) Griddle                                                 |                                                                                | <b>\$6,115</b> |
| "Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M4S, T         | For models other than M44 & M4 please contact the factory                      | <b>\$5,065</b> |

### MAXIMUM SECURITY OPTIONS

|                                                           |                                                                                                          |
|-----------------------------------------------------------|----------------------------------------------------------------------------------------------------------|
| Control Panel Cover                                       | Maximum Security options are not standard production. Please consult factory for lead times and pricing. |
| Tamper Proof External Hardware                            |                                                                                                          |
| Tamper Proof External Hardware                            |                                                                                                          |
| Lower Kick Panel with Padlock Hasp (Padlock Not Included) |                                                                                                          |
| Deck Fasteners (Stainless Steel Flanged Feet)             |                                                                                                          |
| Thermostat Probe Cover                                    |                                                                                                          |
| Non-Removable Drip Pan(s)                                 |                                                                                                          |
| Non-Removable Top and Ring Grates                         |                                                                                                          |

### STANDS FOR MODULAR (T) MODELS (NOT BROILERS)

|                                                         |                   |                |
|---------------------------------------------------------|-------------------|----------------|
| 17in (432mm) Wide; Stainless Steel Finish               | Model Number M17  | <b>\$2,315</b> |
| 24in (610mm) Wide; Stainless Steel Finish               | Model Number M24  | <b>\$2,630</b> |
| 34in (864mm) Wide; Stainless Steel Finish               | Model Number M34  | <b>\$2,995</b> |
| 17in (432mm) Wide; Stainless Steel Finish, with Casters | Model Number M17C | <b>\$3,070</b> |
| 24in (610mm) Wide; Stainless Steel Finish, with Casters | Model Number M24C | <b>\$3,385</b> |
| 34in (864mm) Wide; Stainless Steel Finish, with Casters | Model Number M34C | <b>\$3,750</b> |



# MASTER SERIES ARCTIC FIRE REMOTE REFRIGERATOR & FREEZER BASES

## STANDARD FEATURES:

- Base to be used exclusively with Master Series modular equipment.
- Heavy-duty stainless steel drawer slides with stainless steel bearings for smooth opening and closing of drawers.
- Magnetic door gasket.
- 6in adjustable legs.
- Electronic control with digital thermometer.
- Standard drawers in refrigerator accommodate 12in wide x 20in long x 4in deep hotel pans.
- Standard drawers in freezer accommodate 12in wide x 20in long x 8in deep hotel pans.
- Vertically-mounted blower coil on inside cabinet.
- Compressor manufactured by others. Must be hard-wired on site.



**GN17R51**  
51in Arctic Fire Remote  
Refrigerator Base with Four  
Drawers

## HOW TO READ REMOTE ARCTIC FIRE BASE MODEL NUMBERS

| GN                                         | 17F                                          | C                 | 51                                                                                                                         |
|--------------------------------------------|----------------------------------------------|-------------------|----------------------------------------------------------------------------------------------------------------------------|
| Series                                     | Base Type                                    | Compressor System | Chassis                                                                                                                    |
| GN = Garland Arctic Fire for Master Series | 17 = Refrigerator Base<br>17F = Freezer Base | R = Remote        | 34 = 34in Width (Refrigerator Bases from 34in to 114in Widths)<br>46 = 46in Width (Freezer Bases from 46in to 80in Widths) |

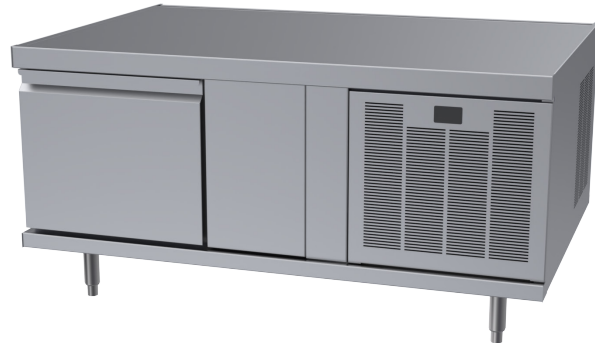
| MODEL NUMBER                                         | DESCRIPTION                                                                                                               | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|---------------|----------------------|-----------------|
| <b>REMOTE REFRIGERATOR BASES - 27IN (686MM) HIGH</b> |                                                                                                                           |               |                      |                 |
| <b>GN17R34</b>                                       | 34in (864mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                               | 30            | 247 (112)            | <b>\$17,405</b> |
| <b>GN17R46</b>                                       | 46in (1168mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans                                             | 40            | 322 (146)            | <b>\$19,205</b> |
| <b>GN17R51</b>                                       | 51in (1295mm) Wide - Four 19in (483mm) Drawers, Fits Four Full-Size Hotel Pans                                            | 45            | 335 (116)            | <b>\$19,625</b> |
| <b>GN17R53</b>                                       | 53in (1346mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans                   | 47            | 361 (164)            | <b>\$19,900</b> |
| <b>GN17R63</b>                                       | 63in (1600mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans                                           | 52            | 431 (196)            | <b>\$21,280</b> |
| <b>GN17R68</b>                                       | 68in (1727mm) Wide - Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                 | 56            | 458 (208)            | <b>\$22,015</b> |
| <b>GN17R80</b>                                       | 80in (2032mm) Wide - Four 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans                | 64            | 533 (242)            | <b>\$23,645</b> |
| <b>GN17R85</b>                                       | 85in (2159mm) Wide - Two 19in (483mm) Drawers, Two 27in (686mm) Drawers & Two 32in Drawers, Fits Ten Full-Size Hotel Pans | 67            | 570 (259)            | <b>\$25,865</b> |
| <b>GN17R92</b>                                       | 92in (2337mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans                  | 73            | 607 (276)            | <b>\$26,170</b> |
| <b>GN17R97</b>                                       | 97in (2464mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans               | 77            | 637 (280)            | <b>\$26,920</b> |
| <b>GN17R102</b>                                      | 102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans                                          | 81            | 675 (306)            | <b>\$27,485</b> |
| <b>GN17R109</b>                                      | 109in (2767mm) Wide - Four 19in (483mm) Drawers & Six 32in Drawers, Fits Fourteen Full-Size Hotel Pans                    | 85            | 720 (327)            | <b>\$30,750</b> |
| <b>GN17R114</b>                                      | 114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans                                       | 90            | 750 (340)            | <b>\$31,785</b> |
| <b>REMOTE FREEZER BASES - 27IN (686MM) HIGH</b>      |                                                                                                                           |               |                      |                 |
| <b>GN17FR46</b>                                      | 46in (1168mm) Wide - One 27in (686mm) Drawer, Fits Two Full-Size Hotel Pans                                               | 40            | 322 (146)            | <b>\$20,515</b> |
| <b>GN17FR51</b>                                      | 51in (1295mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                              | 45            | 355 (116)            | <b>\$20,965</b> |
| <b>GN17FR53</b>                                      | 53in (1346mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                              | 47            | 361 (164)            | <b>\$21,280</b> |
| <b>GN17FR63</b>                                      | 63in (1600mm) Wide - One 19in (483mm) Drawer & 32in (813mm) Drawer, Fits Three Full-Size Hotel Pans                       | 52            | 431 (196)            | <b>\$23,370</b> |
| <b>GN17FR68</b>                                      | 68in (1727mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans                                             | 56            | 458 (208)            | <b>\$24,080</b> |
| <b>GN17FR80</b>                                      | 80in (2032mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans                                             | 64            | 533 (242)            | <b>\$24,500</b> |

# ARCTIC FIRE FOR MASTER SERIES

## SELF-CONTAINED REFRIGERATOR & FREEZER BASES

### STANDARD FEATURES:

- Base to be used exclusively with Garland Cuisine modular equipment.
- Heavy-duty stainless steel drawer slides with stainless steel bearings for smooth opening and closing of drawers.
- Electronic control with digital read-out.
- Freezer standard with defrost timer.
- Standard drawers in refrigerator accommodate 12in wide x 20in long x 4in deep hotel pans.
- Standard drawers in freezer accommodate 12in wide x 20in long x 8in deep hotel pans.
- Compressor housing located on right end of the unit.
- Compressor tropicalized to 100°F (38°C).



**GN17FC51**  
51in Arctic Fire Remote Freezer  
Base with One Drawer

### HOW TO READ SELF-CONTAINED ARCTIC FIRE BASE MODEL NUMBERS

| GN                                         | 17F                                          | C                  | 51                                                                                                                         |
|--------------------------------------------|----------------------------------------------|--------------------|----------------------------------------------------------------------------------------------------------------------------|
| Series                                     | Base Type                                    | Compressor System  | Chassis                                                                                                                    |
| GN = Garland Arctic Fire for Master Series | 17 = Refrigerator Base<br>17F = Freezer Base | C = Self-Contained | 46 = 46in Width (Refrigerator Bases from 46in to 119in Widths)<br>51 = 51in Width (Freezer Bases from 51in to 92in Widths) |

| MODEL NUMBER                                                 | DESCRIPTION                                                                                                  | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|--------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|---------------|----------------------|-----------------|
| <b>SELF-CONTAINED REFRIGERATOR BASES - 27IN (686MM) HIGH</b> |                                                                                                              |               |                      |                 |
| <b>GN17C46</b>                                               | 46in (1168mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                 | 40            | 340 (154)            | <b>\$20,675</b> |
| <b>GN17C51</b>                                               | 51in (1295mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans                                | 45            | 360 (163)            | <b>\$21,115</b> |
| <b>GN17C53</b>                                               | 53in (1346mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans                                | 47            | 383 (174)            | <b>\$21,315</b> |
| <b>GN17C63</b>                                               | 63in (1600mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans      | 52            | 434 (197)            | <b>\$23,370</b> |
| <b>GN17C68</b>                                               | 68in (1727mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans                              | 56            | 476 (216)            | <b>\$24,000</b> |
| <b>GN17C80</b>                                               | 80in (2032mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                              | 64            | 570 (259)            | <b>\$25,375</b> |
| <b>GN17C85</b>                                               | 85in (2159mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                              | 67            | 604 (274)            | <b>\$26,485</b> |
| <b>GN17C92</b>                                               | 92in (2337mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans                              | 73            | 655 (297)            | <b>\$28,525</b> |
| <b>GN17C97</b>                                               | 97in (2464mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans     | 77            | 680 (309)            | <b>\$29,565</b> |
| <b>GN17C102</b>                                              | 102in (2591mm) Wide - Four 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans | 81            | 730 (331)            | <b>\$30,110</b> |
| <b>GN17C109</b>                                              | 109in (2767mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans | 85            | 774 (351)            | <b>\$30,555</b> |
| <b>GN17C114</b>                                              | 114in (2896mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans                             | 90            | 808 (367)            | <b>\$31,915</b> |
| <b>GN17C119</b>                                              | 119in (3023mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans                             | 95            | 850 (386)            | <b>\$33,040</b> |
| <b>SELF-CONTAINED FREEZER BASES - 27IN (686MM) HIGH</b>      |                                                                                                              |               |                      |                 |
| <b>GN17FC51</b>                                              | 51in (1295mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan                                   | 45            | 322 (146)            | <b>\$22,695</b> |
| <b>GN17FC53</b>                                              | 53in (1346mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan                                   | 47            | 355 (116)            | <b>\$23,370</b> |
| <b>GN17FC63</b>                                              | 63in (1600mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                 | 52            | 361 (164)            | <b>\$25,770</b> |
| <b>GN17FC68</b>                                              | 68in (1727mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans                                 | 56            | 431 (196)            | <b>\$26,785</b> |
| <b>GN17FC80</b>                                              | 80in (2032mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans      | 64            | 458 (208)            | <b>\$27,230</b> |
| <b>GN17FC92</b>                                              | 92in Wide - One 27in (686mm) Drawer & One 32in (813mm) Drawer, Fits Four Full-Size Hotel Pans                | 73            | 533 (242)            | <b>\$28,815</b> |

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Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg  
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**GARLAND**  
CANADA  
WELBILT DISTRIBUTION

# MASTER SERIES INDUCTION RANGE

*Master the Art of Induction Cooking*

Imagine how efficient and fast it would be if you could generate a precise amount of heat in only the cooking vessel itself. That's exactly what Garland Induction is all about. It's the perfect union of cooking power and energy efficiency. More powerful than gas and more efficient than radiant heat - just precise, instant heat concentrated exactly where you need it.

## **PRECISE TEMPERATURE CONTROL.**

The patented RTCSmp® system allows for rapid response to changes in power settings which is unprecedented in electrical appliances. With RTCSmp® control technology you can use a wider spectrum of pans, and it will detect pan performance and adjust the power accordingly to boost efficiency.

And with temperature accuracy to the exact degree, perfect results can be achieved every time. No more hovering over low-temperature cooking and constantly adjusting the temperature. You can trust your range to deliver and hold temperature accurately and reliably.

## **IMPROVED SAFETY.**

The patented RTCSmp® system cuts back the energy supply when boiled-dry or overheated pan hazards are detected. Even at the busiest time of the day, cooking surfaces are cool, so there's less risk of burn injury compared to high-temperature flames or red-hot electric elements. And it's easy to clean with a simple wipe.

## **HUGE ENERGY SAVINGS.**

More than 50% energy savings compared to gas open burners. The cooking points stop transferring energy the moment the pan is removed, therefore, no energy is wasted when cooking food.

## **COOLER WORKING CONDITIONS.**

Induction cookers give off practically no radiant heat which means a cooler kitchen. The heat goes directly into the food, not the working environment. The Ceran™ glass plate is simply the supporting surface for pans and does not give off heat itself.

## **THE LINE-UP.**

The Master Series Induction Range is available with a four 3.5 kW or 5.0 kW hob top, with a 5.0 kW convection oven or open storage base. For smaller spaces, a two 3.5 kW or 5.0 kW hob top with storage base is available. This induction range can also be built-into a custom Garland Island Suite.





## MASTER SERIES HEAVY-DUTY ELECTRIC INDUCTION RANGES

The benefits to cooking with induction are enormous. Unparalleled precision, efficiency, speed and energy savings, just to mention a few. And because it's made by Garland, you know that every component has been designed with commercial foodservice in mind. Quality and durability perfectly balanced with convenience, flexibility and efficiency.

### STANDARD FEATURES:

- Instant heat cooks faster with more efficiency.
- Revolutionary RTCsmp induction technology monitors the state of the energy supply and temperatures of the electronic components in real time.
- 3.5 kW or 5.0 kW induction hobs.
- Easy to clean 6mm thick Ceran® glass top.
- Automatic pan detection and boil-dry protection.
- Automatic frequency adjustment to various pan compositions for constant performance.
- A 5.63kW (208V) or 7.5kW (240V), 3-phase electric convection oven with flat motor assembly for a flush wall installation.
- All stainless steel oven cavity with three chrome-plated racks and removable rack guides.
- Unique integrated air management system.
- Available with a stainless steel storage base with intermediate shelf.
- Integrated circuit breakers.



**GME36M-i20C**  
36in Induction Range with Four  
5.0kW Hobs and Convection Oven

### HOW TO READ GME INDUCTION RANGE MODEL NUMBERS

| GME                           | 36                                 | M                 | -i            | 14                                                 | C                                       |
|-------------------------------|------------------------------------|-------------------|---------------|----------------------------------------------------|-----------------------------------------|
| Series                        | Chassis                            | Version           | Model Type    | Total Top Hob Input                                | Base Configuration                      |
| GME = Garland Master Electric | 20 = 20in Width<br>36 = 36in Width | M = Current Model | i = Induction | 14 = 14 kW<br>20 = 20 kW<br>7 = 7 kW<br>10 = 10 kW | C = Convection Oven<br>S = Open Storage |

| TOP CONFIGURATION                                                               |                            | MODEL NUMBER       | BASE CONFIGURATION | TOTAL INPUT | VOLTS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|---------------------------------------------------------------------------------|----------------------------|--------------------|--------------------|-------------|-------|---------------|----------------------|-----------------|
| <b>36IN (900MM) WIDE HEAVY-DUTY INDUCTION RANGES</b>                            |                            |                    |                    |             |       |               |                      |                 |
|                                                                                 | Four 3.5 kW Induction Hob  | <b>GME36M-i14C</b> | Convection Oven    | 20.4 kW     | 208   | 56            | 420 (220)            | <b>\$42,925</b> |
|                                                                                 | Four 5.0 kW Induction Hobs | <b>GME36M-i20C</b> | Convection Oven    | 26.7 kW     | 208   | 56            | 420 (220)            | <b>\$45,435</b> |
|                                                                                 | Four 3.5 kW Induction Hob  | <b>GME36M-i14S</b> | Open Storage       | 14 kW       | 208   | 56            | 350 (159)            | <b>\$34,345</b> |
|                                                                                 | Four 5.0 kW Induction Hobs | <b>GME36M-i20S</b> | Open Storage       | 20 kW       | 208   | 56            | 350 (159))           | <b>\$36,865</b> |
| <b>20IN (500MM) WIDE HEAVY-DUTY INDUCTION RANGES</b>                            |                            |                    |                    |             |       |               |                      |                 |
|                                                                                 | Two 3.5 kW Induction Hobs  | <b>GME20M-i7S</b>  | Open Storage       | 7 kW        | 208   | 23            | 245 (111)            | <b>\$17,475</b> |
|                                                                                 | Two 5.0 kW Induction Hobs  | <b>GME20M-i10S</b> | Open Storage       | 10 kW       | 208   | 23            | 245 (111)            | <b>\$19,755</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                                                |                            |                    |                    |             |       |               |                      |                 |
| Deck Fasteners, Set of 4                                                        |                            |                    |                    |             |       |               |                      | <b>\$660</b>    |
| 5in (127mm) Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4 |                            |                    |                    |             |       |               |                      | <b>\$755</b>    |
| Extra Oven Rack                                                                 |                            |                    |                    |             |       |               |                      | <b>\$410</b>    |

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# 36E-SERIES ELECTRIC RANGES

*Where Power & Precision Meet Performance*

Garland 36E-Series electric ranges are built for the rigorous pace of a busy commercial kitchen. With models that include multiple elements, boiling plates, all-purpose sections, griddles and integrated ovens or storage bases, you get cooking versatility for everything from stocks, sauces and griddle work, to baking and roasting. It's powerful, precise, durable equipment that streamlines kitchen workflow and delivers reliable performance every time.



## STANDARD FEATURES:

- Based on a 36in (914mm) chassis.
- Stainless steel 3in vent riser.
- Front and rear grease troughs to catch excess grease and spillage, drains into pans located under the range top.
- Tubular Elements controlled by a 3-heat switch.
- 3/4in steel griddle plate with thermostat control from 100°F (38°C) to 450°F (232°C).
- Two-section boiling plates with controlled by a 3-heat switch.
- All-purpose worktop sections with thermostat control from 290°F (143°C) to 650°F (343°C).
- Full-size oven controlled by a heavy-duty electromechanical thermometer.
- Chrome-plated oven rack with 4-position rack guides.
- Heat-resistant oven door handle.

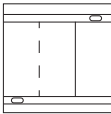
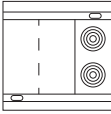
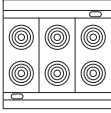
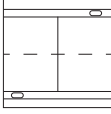
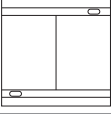
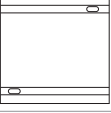
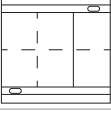


**36ER33**  
36in Range with 6 Open Elements  
and Standard Oven

## HOW TO READ 36E SERIES RANGE MODEL NUMBERS

| 36E                               | R                                     | -1                                                                                                                                                                                                                                                                                                                                                                                       |
|-----------------------------------|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Series                            | Base Configuration                    | Top Configuration                                                                                                                                                                                                                                                                                                                                                                        |
| 36E = Garland Heavy-Duty Electric | R = Standard Oven<br>S = Open Storage | 32 = All-Purpose Sections w/ Thermostatic Control<br>32-3 = All-Purpose Sections w/ Thermostatic Control/Two Open Elements<br>33 = Six Open Elements<br>35 = Four Boil Sections<br>36 = Two All-Purpose Sections w/ Thermostatic Control<br>38 = Griddle w/ Thermostatic Control<br>39 = Six Boil Sections<br>15 = Two Boil Sections<br>16 = All-Purpose Section w/ Thermostatic Control |

## 36E SERIES HEAVY-DUTY ELECTRIC RANGES

| TOP CONFIGURATION                                                                   | MODEL NUMBER                                                                                                                   | BASE CONFIGURATION | TOTAL INPUT   | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |          |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|--------------------|---------------|---------------|----------------------|------------|----------|
| 36IN (914MM) WIDE HEAVY-DUTY ELECTRIC RANGES                                        |                                                                                                                                |                    |               |               |                      |            |          |
|    | One 24in (610mm) Wide All-Purpose Section<br>One 12in (305mm) Wide All-Purpose Section<br>Thermostat Controls                  | 36ER32             | Standard Oven | 21.5 kW       | 55                   | 600 (272)  | \$22,320 |
|                                                                                     |                                                                                                                                | 36ES32             | Open Storage  | 15 kW         | 55                   | 500 (249)  | \$19,500 |
|    | One 24in (610mm) Wide All-Purpose Section<br>Thermostat Controls<br>Two Open Elements in a 12in Lane<br>3-Heat Switch Controls | 36ER32-3           | Standard Oven | 20.7 kW       | 55                   | 575 (621)  | \$22,245 |
|                                                                                     |                                                                                                                                | 36ES32-3           | Open Storage  | 14.2 kW       | 55                   | 525 (238)  | \$19,400 |
|    | Six Open Elements in 12in Lanes<br>3-Heat Switch Controls                                                                      | 36ER33             | Standard Oven | 19.1 kW       | 55                   | 440 (200)  | \$21,880 |
|                                                                                     |                                                                                                                                | 36ES33             | Open Storage  | 12.6 kW       | 55                   | 390 (177)  | \$19,010 |
|    | Two 18in (457mm) Wide 2-Section Boiling<br>Plates 3-Heat Switch Controls                                                       | 36ER35             | Standard Oven | 18.5 kW       | 55                   | 600 (272)  | \$21,880 |
|                                                                                     |                                                                                                                                | 36ES35             | Open Storage  | 12 kW         | 55                   | 550 (249)  | \$19,095 |
|    | Two 18in (457mm) Wide All-Purpose Sections<br>Thermostat Controls                                                              | 36ER36             | Standard Oven | 18.5 kW       | 55                   | 600 (272)  | \$22,545 |
|                                                                                     |                                                                                                                                | 36ES36             | Open Storage  | 12 kW         | 55                   | 550 (249)  | \$19,745 |
|   | 36in Wide Griddle<br>Thermostat Control                                                                                        | 36ER38             | Standard Oven | 21.5 kW       | 55                   | 600 (272)  | \$24,835 |
|                                                                                     |                                                                                                                                | 36ES38             | Open Storage  | 15 kW         | 55                   | 550 (249)  | \$21,965 |
|  | One 24in (610mm) Wide 2-Section Boiling<br>Plate<br>One 12in (305mm) Wide 2-Section Boiling<br>Plate 3-Heat Switch Controls    | 36ER39             | Standard Oven | 18.5 kW       | 55                   | 600 (272)  | \$23,025 |
|                                                                                     |                                                                                                                                | 36ES39             | Open Storage  | 12 kW         | 55                   | 550 (249)  | \$20,235 |
| 18IN (457MM) WIDE HEAVY-DUTY ELECTRIC RANGES                                        |                                                                                                                                |                    |               |               |                      |            |          |
|  | 18in (457mm) Wide 2-Section Boiling Plate<br>3-Heat Switch Controls                                                            | 36ES15             | Open Storage  | 6 kW          | 28                   | 315 (143)  | \$11,435 |
|  | 18in (457mm) Wide All-Purpose Section<br>Thermostat Controls                                                                   | 36ES16             | Open Storage  | 6 kW          | 28                   | 255 (116)  | \$11,655 |
| OPTIONS & ACCESSORIES                                                               |                                                                                                                                |                    |               |               |                      |            |          |
|                                                                                     | Stainless Steel Main back for Ranges                                                                                           |                    |               |               |                      |            | \$635    |
|                                                                                     | Extra Oven Rack, Per Rack                                                                                                      |                    |               |               |                      |            | \$425    |
| PCASTPC-36E                                                                         | Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4                                                            |                    |               |               |                      |            | \$755    |
|                                                                                     | 6in Adjustable Stainless Steel Legs, Set of 4                                                                                  |                    |               |               |                      |            | \$355    |
|                                                                                     | 460V Option for 36ER32, 36ER35, 36ER36, 36ER38, 36ER39 Models                                                                  |                    |               |               |                      |            | \$1,795  |
|                                                                                     | 460V Option for 36ES32, 36ES35, 36ES36, 36ES38, 36ES39 Models                                                                  |                    |               |               |                      |            | \$1,650  |
|                                                                                     | 460V Option for 36ES15, 36ES16 Models - Single Phase Only                                                                      |                    |               |               |                      |            | \$1,515  |
|                                                                                     | Marine Drip Tray Stop                                                                                                          |                    |               |               |                      |            | \$265    |
|                                                                                     | Marine Oven Door Latch, Per Range                                                                                              |                    |               |               |                      |            | \$325    |
|                                                                                     | Marine Storm Rails, Per 12in Section                                                                                           |                    |               |               |                      |            | \$775    |
|                                                                                     | Marine Stainless Steel Hand Rails                                                                                              |                    |               |               |                      |            | \$815    |
| PFL36E                                                                              | Marine Deck Fasteners, Set of 4                                                                                                |                    |               |               |                      |            | \$655    |

## HEAVY-DUTY ELECTRIC RANGES **36E SERIES** RANGE-MATCH ELECTRIC SALAMANDER

### STANDARD FEATURES:

- Stainless steel exterior with splash wall.
- Front-access serviceability.
- Six metal sheath elements, 1.16 kW each.
- Removable full-width drip tray.
- Large 26-1/2in pull-out broiling rack with lock-position when broiling.
- Flat or tilted broiling positions.
- Two hi/med/low control switches.



**ER36**  
Electric Range-Mount  
Salamander Broiler

| MODEL NUMBER                                               | DESCRIPTION                                                        | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|------------------------------------------------------------|--------------------------------------------------------------------|-------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY ELECTRIC RANGE-MATCH ELECTRIC SALAMANDER</b> |                                                                    |             |               |                      |                 |
| <b>ER36</b>                                                | 36in (914mm) Range-Mount Salamander Broiler for 36in (914mm) Range | 7 kW        | 25            | 176 (80)             | <b>\$11,296</b> |
|                                                            | 460V Option for ER36                                               |             |               |                      | <b>\$845</b>    |

## **36E SERIES** HEAVY-DUTY ELECTRIC RANGES RANGE-MATCH ELECTRIC FRYERS

### STANDARD FEATURES:

- Incoloy sheath heating elements.
- Electromechanical thermostat with temperature control range of 200°F (93°C) to 375°F (190°C).
- 18in wide model has a 30/lb (13.6kg) fat capacity, 24in wide model has a 70/lb (31.8kg) fat capacity.
- Heavy-gauge nickel-plated steel tank equipped with lift handles and 1in (25mm) bottom drain valve.
- Two chrome wire baskets.
- Storage cabinet with door.



**36ES11**  
18in Wide Electric Fryer

| MODEL NUMBER                                           | DESCRIPTION                                                         | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|--------------------------------------------------------|---------------------------------------------------------------------|-------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY ELECTRIC RANGE-MATCH ELECTRIC FRYERS</b> |                                                                     |             |               |                      |                 |
| <b>36ES11</b>                                          | 18in (457mm) Wide, 30lb (13.6kg) Fat Capacity                       | 12 kW       | 25            | 265 (120)            | <b>\$11,105</b> |
| <b>36ES21</b>                                          | 24in (610mm) Wide, 70lb (31.8kg) Fat Capacity                       | 20 kW       | 34            | 270 (122)            | <b>\$16,060</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                       |                                                                     |             |               |                      |                 |
|                                                        | Stainless Steel Main back for 18in (457mm) Model 36ES11             |             |               |                      | <b>\$605</b>    |
|                                                        | Stainless Steel Main back for 24in (610mm) Model 36ES21             |             |               |                      | <b>\$645</b>    |
|                                                        | Stainless Steel Tank Cover for 18in (457mm) Model 36ES11            |             |               |                      | <b>\$460</b>    |
|                                                        | Stainless Steel Tank Cover for 24in (610mm) Model 36ES21            |             |               |                      | <b>\$665</b>    |
|                                                        | Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4 |             |               |                      | <b>\$755</b>    |
|                                                        | 6in Stainless Steel Legs, Set of 4                                  |             |               |                      | <b>\$330</b>    |
| <b>FISHPLATE31</b>                                     | Fish Plate for 36ES11 Models                                        |             |               |                      | <b>\$470</b>    |
|                                                        | 36ES11 460V Option                                                  |             |               |                      | <b>\$1,255</b>  |
|                                                        | 36ES21 460V Option                                                  |             |               |                      | <b>\$1,805</b>  |
|                                                        | Marine Stainless Steel Hand Rails                                   |             |               |                      | <b>\$765</b>    |
|                                                        | Marine Deck Fasteners, Set of 4                                     |             |               |                      | <b>\$605</b>    |



# CUSTOM ISLAND SUITES

*Imagine an Island of Your Very Own*

A custom island suite is a testament to a chef's skill, dedication, and the excellence they have achieved in their craft. It's an opportunity to push boundaries, free from the limitations of inefficient equipment and restrictive kitchen design. By fostering seamless collaboration and communication, it transforms the kitchen into a space where creativity and efficiency thrive. For many chefs, a custom suite isn't just a workstation—it's the realization of their ultimate culinary dream.



## EXPERIENCE.

With a global presence, Garland seamlessly blends the elegance of European kitchen suites with the durability and rugged performance demanded by North American kitchens. Our expertise in crafting Island Suites for high-profile establishments has earned us outstanding reviews and lasting partnerships.

## EXPERTISE.

We understand a chef's vision and know how to bring it to life. Backed by a dedicated team of engineers with decades of design and manufacturing experience, Garland transforms culinary dreams into reality with precision, innovation, and the finest craftsmanship.

## LEADING BRANDS.

As part of the Welbilt family, Garland has access to best-in-class equipment from industry-leading manufacturers. By integrating specialized solutions with our own expertise in hot-side manufacturing, we provide chefs with more options and opportunities to create a truly world-class kitchen.



### LEADING TECHNOLOGY.

From powerful gas solutions to cutting-edge, energy-efficient induction, Garland leverages the latest technology to build Island Suites that are as stunning as they are high-performing—delivering unmatched functionality, durability, and efficiency.

### LIMITLESS POSSIBILITIES.

#### Tops

- Open Burners
- Griddles & Planchas
- Even-Heat & Front-Fired Hot Tops
- Induction Hobs
- Induction Griddles
- Food Wells
- Worktops

#### Bases

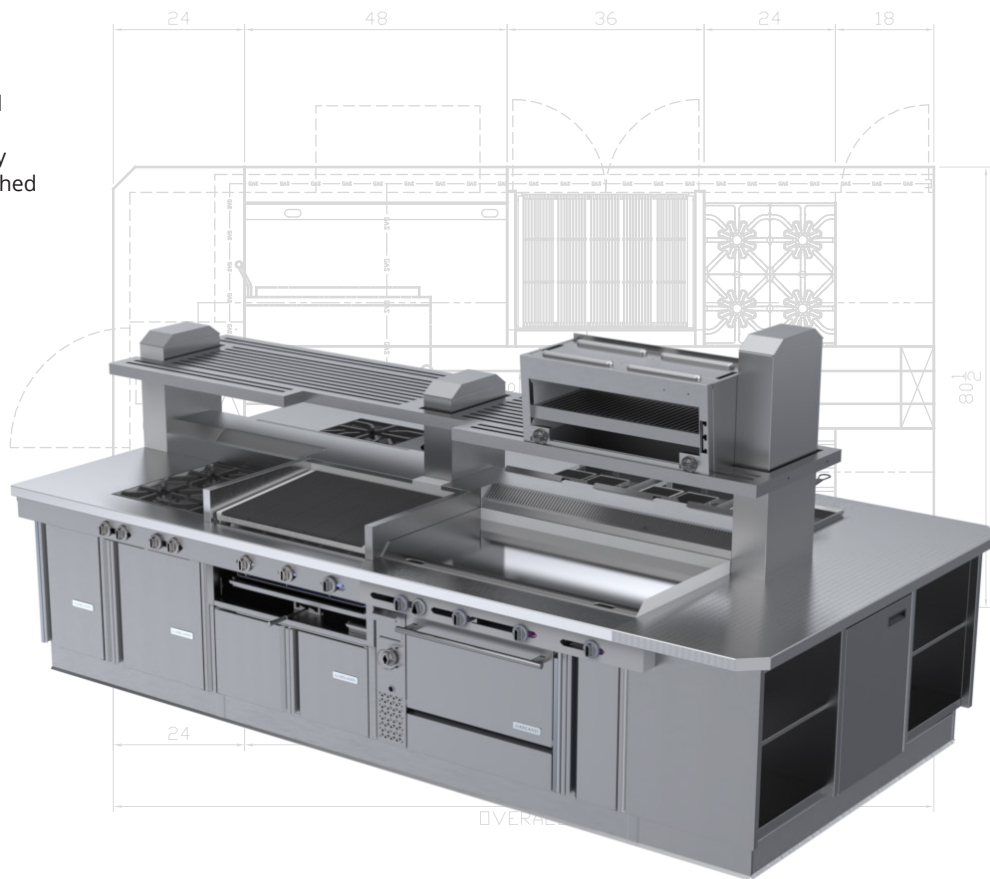
- Standard & Convection Ovens
- Storage Bases & Cabinets
- Refrigerator/Freezer Bases
- Warming Cabinets

#### Range-Match Equipment

- Broilers
- Salamanders
- Cheesemelters
- Fryers

#### Options

- Sinks & Faucets
- Shelving & Towel Bars
- And More...



## Bring Your Dream Kitchen to Life

### YOUR VISION – GARLAND'S EXPERTISE.

You've imagined the perfect kitchen—crafted from experience, fueled by innovation, and shaped by the spaces that inspire you. Now, it's time to make it real.

1. Partner with a Design Consultant or Garland Sales Representative to explore what's possible. Through collaboration and creativity, we'll help transform your vision into a working masterpiece.
2. From the start, Garland's expert engineers work hand-in-hand with you and your team, offering customized solutions, showcasing advanced technologies, and sharing real-world case studies that spark fresh ideas and smarter designs.
3. As part of the Welbilt Inc. family, we draw on deep collective expertise to deliver tailored solutions that align with your culinary goals and creative direction.
4. Once your vision is clearly defined, we move forward with detailed technical drawings that include exact specifications, estimated costs, and a comprehensive production schedule for your approval.
5. With your design locked in, we begin manufacturing. Standard units are partially built on our production line, then transferred to our Custom Suite Department for precision fabrication and final assembly.
6. Your fully customized suite is then delivered and installed by experienced professionals, ready for you to cook, create, and innovate in the kitchen of your dreams.

### CONSULT WITH US.

An entire team of specialists awaits to design a kitchen experience to thrill the world's most discerning chefs, built with precision, efficiency, and the finest craftsmanship. Contact Garland to build your dream custom island suite and bring your passion to the surface!

# G-SERIES RESTAURANT RANGES

*A Broader Range of Possibilities*



## INSPIRED BY CHEFS AND ENGINEERED BY EXPERTS.

The Garland G-Series Restaurant Range was inspired by chefs and engineered by experts to empower your unlimited culinary creativity through unmatched performance and durability. For more than a century, we've listened to the needs of chefs and created a range so intuitive and adaptive, it helps you take food further.



## POWERFUL BALANCED BURNERS.

Garland's exclusive two-piece 33,000 BTU Starfire Burner (26,000 BTU for GF and GFE models) combines concentrated power with precise even heat for improved efficiency and heat control.



## SPACIOUS COOKTOP.

At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. A 36" wide range easily fits six 12" pots with no hang over.



## LARGE CHEF'S OVEN.

Garland's Chef's Oven is so large it holds standard full size sheet pans in either direction. Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. Even our 24" range accepts a full-size sheet pan.

## GAS RESTAURANT RANGES G-SERIES

The G-Series offers a complete line of durable, medium-duty ranges engineered for unmatched performance, reliability and long-lasting durability. Whether your kitchen demands open burners, griddles, or hot top configurations, it delivers the versatility to handle any high-performance operation.

### STANDARD FEATURES:

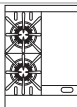
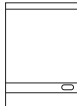
- Wide 5in stainless steel front rail for plating.
- Stainless steel 51in (1259mm) high backguard with removable high shelf.
- Starfire® two-piece cast-iron burners rated at 33,000 BTU/hr, ensure even heat distribution across the bottom of a pan.
- Solid cast-iron, one-piece grate/bowl design allows pots to slide effortlessly across the surface and for easy removal and handling when cleaning.
- Protected pilots prevents outages during a spillover.
- Split drip trays for easier removal and safer handling when cleaning.
- Even-heat 18,000 BTU/hr hot top option in lieu of two open burners in a 12in lane with hi/lo valve control.
- 5/8in (15mm) thick steel griddle plate with one 18,000 BTU/hr H-style burner and hi/lo valve control for every 12in width of griddle.
- Fully insulated porcelain oven interior.
- H-style oven burner with thermostat control from 150°F (66°C) to 500°F (260°C).
  - 38,000 BTU/hr for standard & convection ovens
  - 32,000 BTU/hr for space-saver ovens
- Raised griddle/broiler with three cast iron burners rated at 11,000 BTU/hr each with single hi/lo control and Piezo spark ignition.



**G60-2R24RR**  
Garland G-Series 60in Range with Six Open Burners,  
24in Raised Griddle/Broiler and Two Standard Ovens

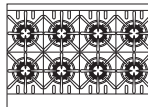
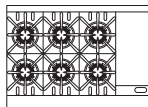
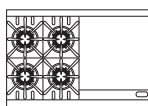
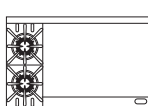
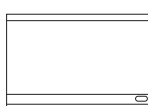
### HOW TO READ G-SERIES RANGE MODEL NUMBERS

| G                    | 60                                                                       | -2                                                                                  | R                                                      | 24                                                                                          | R                                                                                                                                                                                                                                                                                                                                    |
|----------------------|--------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Series               | Chassis                                                                  | Burners                                                                             | Griddle Type                                           | Griddle Size                                                                                | Base Configuration                                                                                                                                                                                                                                                                                                                   |
| G = Garland G-Series | 60 = 60in Width<br>48 = 48in Width<br>36 = 36in Width<br>24 = 24in Width | 2 = 2 Burners<br>4 = 4 Burners<br>6 = 6 Burners<br>8 = 8 Burners<br>10 = 10 Burners | G = Flat Surface Griddle<br>R = Raised Griddle/Broiler | 12 = 12in Width<br>24 = 24in Width<br>36 = 36in Width<br>48 = 48in Width<br>60 = 60in Width | L = Space-Saver Oven<br>LL = (2) Space-Saver Ovens<br>R = Standard Oven<br>RR = (2) Standard Ovens<br>RS = Standard Oven/Open Storage<br>CR = Standard Oven/Convection Oven<br>C = Convection Oven<br>CC = (2) Convection Ovens<br>CS = Convection Oven/Open Storage<br>S = Open Storage<br>SS = (2) Open Storage<br>T = Modular Top |

| TOP CONFIGURATION                                                                   |                                                                                                                                       | MODEL NUMBER | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------------|---------------|----------------------|------------|
| 24IN (600MM) WIDE GAS RESTAURANT RANGE                                              |                                                                                                                                       |              |                    |                      |               |                      |            |
|  | Four 7in (178mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (3/4in)                                                              | G24-4L       | Space-Saver Oven   | 164,000 BTU/hr       | 29            | 302 (137)            | \$7,025    |
|                                                                                     |                                                                                                                                       | G24-4S       | Open Storage       | 132,000 BTU/hr       | 29            | 221 (100)            | \$6,470    |
|  | Two 7in (178mm) Open Burners in a 12in Lane<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (3/4in) | G24-2G12L    | Space-Saver Oven   | 116,000 BTU/hr       | 29            | 332 (151)            | \$9,235    |
|                                                                                     |                                                                                                                                       | G24-2G12S    | Open Storage       | 84,000 BTU/hr        | 29            | 251 (114)            | \$7,855    |
|  | 24in (600mm) Griddle<br>Valve Control<br>Rear Gas Manifold (3/4in)                                                                    | G24-G24L     | Space-Saver Oven   | 68,000 BTU/hr        | 29            | 367 (166)            | \$9,520    |
|                                                                                     |                                                                                                                                       | G24-G24S     | Open Storage       | 36,000 BTU/hr        | 29            | 286 (130)            | \$8,130    |



## G-SERIES GAS RESTAURANT RANGES

| TOP CONFIGURATION                                                                   |                                                                                                                                       | MODEL NUMBER | BASE CONFIGURATION           | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|--------------|------------------------------|----------------------|---------------|----------------------|------------|
| 36IN (900MM) WIDE GAS RESTAURANT RANGE                                              |                                                                                                                                       |              |                              |                      |               |                      |            |
|    | Six 7in (178mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (3/4in)                                                               | G36-6R       | Standard Oven                | 236,000 BTU/hr       | 40            | 430 (195)            | \$6,900    |
|                                                                                     |                                                                                                                                       | G36-6C       | Convection Oven              | 236,000 BTU/hr       | 40            | 430 (195)            | \$13,088   |
|                                                                                     |                                                                                                                                       | G36-6S       | Open Storage                 | 198,000 BTU/hr       | 40            | 310 (141)            | \$6,470    |
|    | Four 7in (178mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (3/4in) | G36-4G12R    | Standard Oven                | 188,000 BTU/hr       | 40            | 460 (209)            | \$9,445    |
|                                                                                     |                                                                                                                                       | G36-4G12C    | Convection Oven              | 188,000 BTU/hr       | 40            | 460 (209)            | \$15,631   |
|                                                                                     |                                                                                                                                       | G36-4G12S    | Open Storage                 | 150,000 BTU/hr       | 40            | 340 (154)            | \$7,985    |
|    | Two 7in (178mm) Open Burners in a 12in Lane<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (3/4in) | G36-2G24R    | Standard Oven                | 140,000 BTU/hr       | 40            | 495 (225)            | \$9,720    |
|                                                                                     |                                                                                                                                       | G36-2G24C    | Convection Oven              | 140,000 BTU/hr       | 40            | 495 (225)            | \$15,907   |
|                                                                                     |                                                                                                                                       | G36-2G24S    | Open Storage                 | 102,000 BTU/hr       | 40            | 375 (170)            | \$8,280    |
|    | 36in (900mm) Griddle<br>Valve Control<br>Rear Gas Manifold (3/4in)                                                                    | G36-G36R     | Standard Oven                | 92,000 BTU/hr        | 40            | 530 (240)            | \$10,105   |
|                                                                                     |                                                                                                                                       | G36-G36C     | Convection Oven              | 92,000 BTU/hr        | 40            | 530 (240)            | \$16,292   |
|                                                                                     |                                                                                                                                       | G36-G36S     | Open Storage                 | 54,000 BTU/hr        | 40            | 410 (186)            | \$8,635    |
| 48IN (1200MM) WIDE GAS RESTAURANT RANGE                                             |                                                                                                                                       |              |                              |                      |               |                      |            |
|   | Eight 7in (178mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (1in)                                                               | G48-8LL      | (2) Space-Saver Ovens        | 328,000 BTU/hr       | 65            | 572 (259)            | \$12,185   |
|                                                                                     |                                                                                                                                       | G48-8RS      | Standard Oven/Open Storage   | 302,000 BTU/hr       | 65            | 539 (264)            | \$10,545   |
|                                                                                     |                                                                                                                                       | G48-8CS      | Convection Oven/Open Storage | 302,000 BTU/hr       | 65            | 539 (264)            | \$16,734   |
|                                                                                     |                                                                                                                                       | G48-8SS      | (2) Open Storage             | 264,000 BTU/hr       | 65            | 402 (182)            | \$9,170    |
|  | Six 7in (178mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)    | G48-6G12LL   | (2) Space-Saver Ovens        | 280,000 BTU/hr       | 65            | 602 (273)            | \$13,565   |
|                                                                                     |                                                                                                                                       | G48-6G12RS   | Standard Oven/Open Storage   | 254,000 BTU/hr       | 65            | 569 (258)            | \$11,955   |
|                                                                                     |                                                                                                                                       | G48-6G12CS   | Convection Oven/Open Storage | 254,000 BTU/hr       | 65            | 569 (258)            | \$18,143   |
|                                                                                     |                                                                                                                                       | G48-6G12SS   | (2) Open Storage             | 216,000 BTU/hr       | 65            | 432 (196)            | \$10,545   |
|  | Four 7in (178mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)   | G48-4G24LL   | (2) Space-Saver Ovens        | 232,000 BTU/hr       | 65            | 667 (303)            | \$13,870   |
|                                                                                     |                                                                                                                                       | G48-4G24RS   | Standard Oven/Open Storage   | 206,000 BTU/hr       | 65            | 604 (274)            | \$12,245   |
|                                                                                     |                                                                                                                                       | G48-4G24CS   | Convection Oven/Open Storage | 206,000 BTU/hr       | 65            | 604 (274)            | \$18,434   |
|                                                                                     |                                                                                                                                       | G48-4G24SS   | (2) Open Storage             | 168,000 BTU/hr       | 65            | 497 (255)            | \$10,840   |
|  | Two 7in (178mm) Open Burners in a 12in Lane<br>36in (900mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)   | G48-2G36LL   | (2) Space-Saver Ovens        | 184,000 BTU/hr       | 65            | 672 (305)            | \$14,210   |
|                                                                                     |                                                                                                                                       | G48-2G36RS   | Standard Oven/Open Storage   | 158,000 BTU/hr       | 65            | 639 (290)            | \$12,605   |
|                                                                                     |                                                                                                                                       | G48-2G36CS   | Convection Oven/Open Storage | 158,000 BTU/hr       | 65            | 639 (290)            | \$18,793   |
|                                                                                     |                                                                                                                                       | G48-2G36SS   | (2) Open Storage             | 120,000 BTU/hr       | 65            | 502 (314)            | \$11,200   |
|  | 48in (1200mm) Griddle<br>Valve Control<br>Rear Gas Manifold (1in)                                                                     | G48-G48LL    | (2) Space-Saver Ovens        | 136,000 BTU/hr       | 65            | 692 (288)            | \$14,925   |
|                                                                                     |                                                                                                                                       | G48-G48RS    | Standard Oven/Open Storage   | 110,000 BTU/hr       | 65            | 659 (299)            | \$13,445   |
|                                                                                     |                                                                                                                                       | G48-G48CS    | Convection Oven/Open Storage | 110,000 BTU/hr       | 65            | 659 (299)            | \$19,635   |
|                                                                                     |                                                                                                                                       | G48-G48SS    | (2) Open Storage             | 72,000 BTU/hr        | 65            | 522 (237)            | \$11,920   |

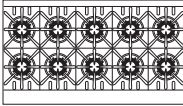
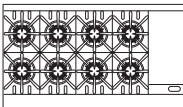
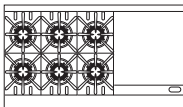
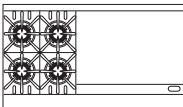
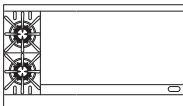
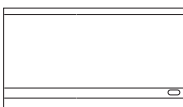
Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 2026  
Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg

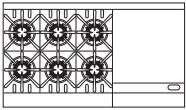
All pricing and information shown applies to products destined for sale and installation within Canada only.



# GAS RESTAURANT RANGES G-SERIES

| TOP CONFIGURATION                                                                   |                                                                                                                                      | MODEL NUMBER | BASE CONFIGURATION            | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|--------------|-------------------------------|----------------------|---------------|----------------------|------------|
| 60IN (1500MM) WIDE GAS RESTAURANT RANGE                                             |                                                                                                                                      |              |                               |                      |               |                      |            |
|    | Ten 7in (178mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (1in)                                                                | G60-10RR     | (2) Standard Ovens            | 406,000 BTU/hr       | 79            | 726 (329)            | \$12,955   |
|                                                                                     |                                                                                                                                      | G60-10RS     | Standard Oven/Open Storage    | 368,000 BTU/hr       | 79            | 690 (312)            | \$12,575   |
|                                                                                     |                                                                                                                                      | G60-10CR     | Convection Oven/Standard Oven | 406,000 BTU/hr       | 79            | 726 (329)            | \$19,143   |
|                                                                                     |                                                                                                                                      | G60-10CC     | (2) Convection Ovens          | 406,000 BTU/hr       | 79            | 726 (329)            | \$25,331   |
|                                                                                     |                                                                                                                                      | G60-10CS     | Convection Oven/Open Storage  | 368,000 BTU/hr       | 79            | 690 (312)            | \$18,763   |
|                                                                                     |                                                                                                                                      | G60-10SS     | (2) Open Storage              | 330,000 BTU/hr       | 79            | 581 (264)            | \$11,200   |
|    | Eight 7in (178mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in) | G60-8G12RR   | (2) Standard Ovens            | 358,000 BTU/hr       | 79            | 756 (343)            | \$14,985   |
|                                                                                     |                                                                                                                                      | G60-8G12RS   | Standard Oven/Open Storage    | 320,000 BTU/hr       | 79            | 720 (327)            | \$13,990   |
|                                                                                     |                                                                                                                                      | G60-8G12CR   | Convection Oven/Standard Oven | 358,000 BTU/hr       | 79            | 756 (343)            | \$21,173   |
|                                                                                     |                                                                                                                                      | G60-8G12CC   | (2) Convection Ovens          | 358,000 BTU/hr       | 79            | 756 (343)            | \$27,361   |
|                                                                                     |                                                                                                                                      | G60-8G12CS   | Convection Oven/Open Storage  | 320,000 BTU/hr       | 79            | 720 (327)            | \$20,178   |
|                                                                                     |                                                                                                                                      | G60-8G12SS   | (2) Open Storage              | 282,000 BTU/hr       | 79            | 611 (277)            | \$12,565   |
|    | Six 7in (178mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)   | G60-6G24RR   | (2) Standard Ovens            | 310,000 BTU/hr       | 79            | 791 (359)            | \$14,835   |
|                                                                                     |                                                                                                                                      | G60-6G24RS   | Standard Oven/Open Storage    | 272,000 BTU/hr       | 79            | 755 (342)            | \$14,280   |
|                                                                                     |                                                                                                                                      | G60-6G24CR   | Convection Oven/Standard Oven | 310,000 BTU/hr       | 79            | 791 (359)            | \$21,023   |
|                                                                                     |                                                                                                                                      | G60-6G24CC   | (2) Convection Ovens          | 310,000 BTU/hr       | 79            | 791 (359)            | \$27,211   |
|                                                                                     |                                                                                                                                      | G60-6G24CS   | Convection Oven/Open Storage  | 272,000 BTU/hr       | 79            | 755 (342)            | \$20,468   |
|                                                                                     |                                                                                                                                      | G60-6G24SS   | (2) Open Storage              | 234,000 BTU/hr       | 79            | 646 (293)            | \$12,880   |
|  | Four 7in (178mm) Open Burners in 12in Lanes<br>36in (900mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)  | G60-4G36RR   | (2) Standard Ovens            | 262,000 BTU/hr       | 79            | 826 (375)            | \$15,635   |
|                                                                                     |                                                                                                                                      | G60-4G36RS   | Standard Oven/Open Storage    | 224,000 BTU/hr       | 79            | 790 (358)            | \$14,610   |
|                                                                                     |                                                                                                                                      | G60-4G36CR   | Convection Oven/Standard Oven | 262,000 BTU/hr       | 79            | 826 (375)            | \$21,823   |
|                                                                                     |                                                                                                                                      | G60-4G36CC   | (2) Convection Ovens          | 262,000 BTU/hr       | 79            | 826 (375)            | \$28,011   |
|                                                                                     |                                                                                                                                      | G60-4G36CS   | Convection Oven/Open Storage  | 224,000 BTU/hr       | 79            | 790 (358)            | \$20,798   |
|                                                                                     |                                                                                                                                      | G60-4G36SS   | (2) Open Storage              | 186,000 BTU/hr       | 79            | 681 (309)            | \$13,230   |
|  | Two 7in (178mm) Open Burners in a 12in Lane<br>48in (1200mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in) | G60-2G48RR   | (2) Standard Ovens            | 214,000 BTU/hr       | 79            | 851 (386)            | \$16,355   |
|                                                                                     |                                                                                                                                      | G60-2G48RS   | Standard Oven/Open Storage    | 176,000 BTU/hr       | 79            | 815 (370)            | \$15,330   |
|                                                                                     |                                                                                                                                      | G60-2G48CR   | Convection Oven/Standard Oven | 214,000 BTU/hr       | 79            | 851 (386)            | \$22,543   |
|                                                                                     |                                                                                                                                      | G60-2G48CC   | (2) Convection Ovens          | 214,000 BTU/hr       | 79            | 851 (386)            | \$28,731   |
|                                                                                     |                                                                                                                                      | G60-2G48CS   | Convection Oven/Open Storage  | 176,000 BTU/hr       | 79            | 815 (370)            | \$21,518   |
|                                                                                     |                                                                                                                                      | G60-2G48SS   | (2) Open Storage              | 138,000 BTU/hr       | 79            | 706 (320)            | \$14,090   |
|  | 60in (1500mm) Griddle<br>Valve Control<br>Rear Gas Manifold (1in)                                                                    | G60-G60RR    | (2) Standard Ovens            | 166,000 BTU/hr       | 79            | 866 (393)            | \$17,560   |
|                                                                                     |                                                                                                                                      | G60-G60RS    | Standard Oven/Open Storage    | 128,000 BTU/hr       | 79            | 830 (376)            | \$16,535   |
|                                                                                     |                                                                                                                                      | G60-G60CR    | Convection Oven/Standard Oven | 166,000 BTU/hr       | 79            | 866 (393)            | \$23,748   |
|                                                                                     |                                                                                                                                      | G60-G60CC    | (2) Convection Ovens          | 166,000 BTU/hr       | 79            | 866 (393)            | \$29,936   |
|                                                                                     |                                                                                                                                      | G60-G60CS    | Convection Oven/Open Storage  | 128,000 BTU/hr       | 79            | 830 (376)            | \$22,723   |
|                                                                                     |                                                                                                                                      | G60-G60SS    | (2) Open Storage              | 90,000 BTU/hr        | 79            | 721 (327)            | \$15,170   |

## G-SERIES GAS RESTAURANT RANGES

| TOP CONFIGURATION                                                                 | MODEL NUMBER      | BASE CONFIGURATION            | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-----------------------------------------------------------------------------------|-------------------|-------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER</b>        |                   |                               |                      |               |                      |                 |
|  | <b>G60-6R24RR</b> | (2) Standard Ovens            | 307,000 BTU/hr       | 81            | 828 (376)            | <b>\$16,670</b> |
|                                                                                   | <b>G60-6R24RS</b> | Standard Oven/Open Storage    | 269,000 BTU/hr       | 81            | 787 (357)            | <b>\$15,175</b> |
|                                                                                   | <b>G60-6R24CR</b> | Convection Oven/Standard Oven | 307,000 BTU/hr       | 81            | 828 (376)            | <b>\$22,858</b> |
|                                                                                   | <b>G60-6R24CC</b> | (2) Convection Ovens          | 307,000 BTU/hr       | 81            | 828 (376)            | <b>\$29,046</b> |
|                                                                                   | <b>G60-6R24CS</b> | Convection Oven/Open Storage  | 269,000 BTU/hr       | 81            | 787 (357)            | <b>\$21,363</b> |
|                                                                                   | <b>G60-6R24SS</b> | (2) Open Storage              | 231,000 BTU/hr       | 81            | 662 (300)            | <b>\$13,795</b> |

NOTE: High Shelves for 6in Raised Griddle/Broiler models are shipped separately, add 10 Cu. Ft. for trailer container space for shipping.

# WHAT IS FLAME-FAILURE?

*Peace of Mind, Built Right In*

### FLAME-FAILURE SAFETY SYSTEM EXPLAINED.

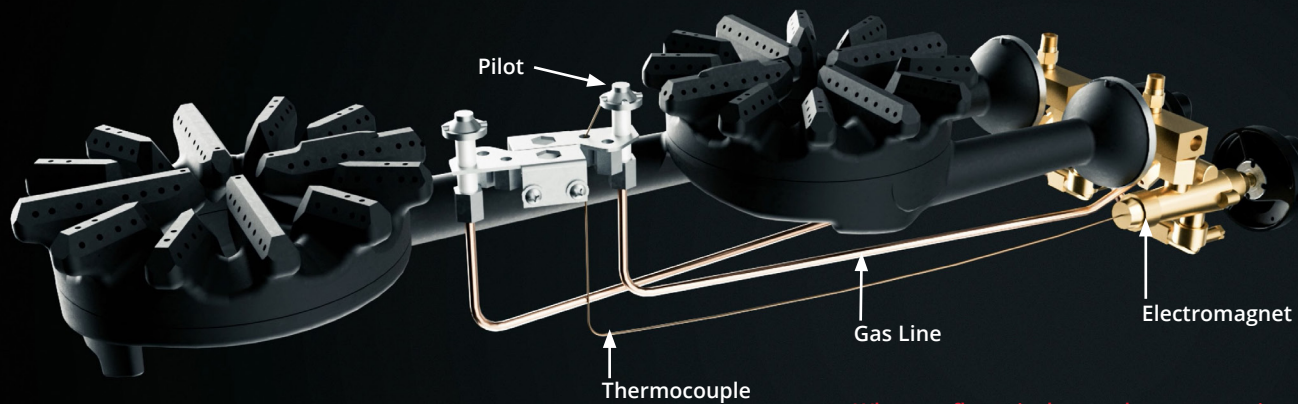
Flame-Failure (sometimes referred to as Flame Safety) is designed to prevent the buildup of large amounts of unignited gas in an enclosed cavity, like an oven, if the pilot light goes out, which can be dangerous.

The flame-failure protection system monitors the existence of a gas flame and will turn off the gas supply to any burner when a flame is not present for a safer cooking environment.

A flame-failure protection system consists of a safety valve, a thermocouple, and a pilot flame. The pilot flame and thermocouple together produce a current, that powers an electromagnet in the safety valve, holding the valve open, and allowing gas to flow.

Should the pilot flame go out, no current is produced, and the magnet releases the valve, allowing it to close and prevent gas flow.

When there is a flame, the thermocouple produces a current to the electromagnet keeping the flow of gas open.



When no flame is detected, no current is sent through the thermocouple and the electromagnet closes, stopping the flow of gas.

# GAS RESTAURANT RANGES G-SERIES

## WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION

### STANDARD FEATURES:

- Wide 5in stainless steel front rail for plating.
- Stainless steel 39-3/8in (1000mm) high low-profile backguard.
- Starfire® two-piece cast-iron burners rated at 26,000 BTU/hr, ensure even heat distribution across the bottom of a pan.
- Flame-failure protection on all burners.
- GFE-models have electronic ignition.
- Solid cast-iron, one-piece grate/bowl design allows pots to slide effortlessly across the surface and for easy removal and handling when cleaning.
- Protected pilots prevents outages during a spillover.
- Split drip trays for easier removal and safer handling when cleaning.
- Even-heat 18,000 BTU/hr hot top option in lieu of two open burners in a 12in lane with hi/lo valve control.
- 5/8in (15mm) thick steel griddle plate with one 18,000 BTU/hr H-style burner and thermostatic valve control for every 12in width of griddle.
- Piezo spark ignition for griddles.
- Fully insulated porcelain oven interior.
- H-style oven burner with thermostat control from 150°F (66°C) to 500°F (260°C).
  - 38,000 BTU/hr for standard & convection ovens
  - 32,000 BTU/hr for space-saver ovens
- Raised griddle/broiler with three cast iron burners rated at 11,000 BTU/hr each with single hi/lo valve control and Piezo spark ignition.



**GFE36-2G24C**  
Garland G-Series 36in Range with Two Open Burners with Flame-Failure Protection and Electronic Ignition, 24in Griddle, and Convection Oven

### HOW TO READ G-SERIES RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION MODEL NUMBERS

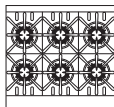
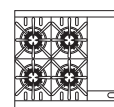
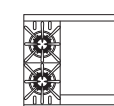
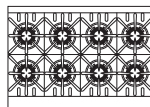
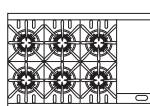
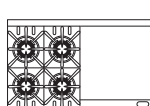
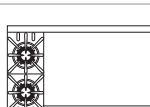
| G                    | FE                                                               | 36                                                                       | -2                                                                                  | G                                                      | 24                                                                                          | C                                                                                                                                                                                                                                                                                       |
|----------------------|------------------------------------------------------------------|--------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------|---------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Series               | Flame-Failure                                                    | Chassis                                                                  | Burners                                                                             | Griddle Type                                           | Griddle Size                                                                                | Base Configuration                                                                                                                                                                                                                                                                      |
| G = Garland G-Series | F = Flame-Failure<br>FE = Flame-Failure with Electronic Ignition | 60 = 60in width<br>48 = 48in width<br>36 = 36in width<br>24 = 24in width | 2 = 2 Burners<br>4 = 4 Burners<br>6 = 6 Burners<br>8 = 8 Burners<br>10 = 10 Burners | G = Flat Surface Griddle<br>R = Raised Griddle/Broiler | 12 = 12in Width<br>24 = 24in Width<br>36 = 36in Width<br>48 = 48in Width<br>60 = 60in Width | L = Space-Saver Oven<br>LL = (2) Space-Saver Ovens<br>R = Standard Oven<br>RR = (2) Standard Ovens<br>RS = Standard Oven/Open Storage<br>CR = Standard Oven/Convection Oven<br>C = Convection Oven<br>CC = (2) Convection Ovens<br>CS = Convection Oven/Open Storage<br>T = Modular Top |

| TOP CONFIGURATION                                                                          |                                                                                                                                                                                                                               | MODEL NUMBER | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------------|---------------|----------------------|------------|
| 24IN (600MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION |                                                                                                                                                                                                                               |              |                    |                      |               |                      |            |
|                                                                                            | Four 7in (178mm) Open Burners in 12in Lanes<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)                                                                  | GF24-4L      | Space-Saver Oven   | 136,000 BTU/hr       | 29            | 302 (137)            | \$10,670   |
|                                                                                            |                                                                                                                                                                                                                               | GFE24-4L     | Space-Saver Oven   | 136,000 BTU/hr       | 29            | 302 (137)            | \$11,460   |
|                                                                                            | Two 7in (178mm) Open Burners in a 12in Lane 12in (300mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in) | GF24-2G12L   | Space-Saver Oven   | 102,000 BTU/hr       | 29            | 332 (151)            | \$12,620   |
|                                                                                            |                                                                                                                                                                                                                               | GFE24-2G12L  | Space-Saver Oven   | 102,000 BTU/hr       | 29            | 332 (151)            | \$13,085   |
|                                                                                            | 24in (600mm) Griddle<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)                                                                 | GF24-G24L    | Space-Saver Oven   | 68,000 BTU/hr        | 29            | 367 (166)            | \$12,880   |
|                                                                                            |                                                                                                                                                                                                                               | GFE24-G24L   | Space-Saver Oven   | 68,000 BTU/hr        | 29            | 367 (166)            | \$13,320   |



# G-SERIES GAS RESTAURANT RANGES

## WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION

| TOP CONFIGURATION                                                                           |                                                                                                                                                                                                                                  | MODEL NUMBER | BASE CONFIGURATION    | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|---------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|-----------------------|----------------------|---------------|----------------------|------------|
| 36IN (900MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION  |                                                                                                                                                                                                                                  |              |                       |                      |               |                      |            |
|            | Six 7in (178mm) Open Burners in 12in Lanes<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)                                                                      | GF36-6R      | Standard Oven         | 194,000 BTU/hr       | 40            | 430 (195)            | \$12,150   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-6R     | Standard Oven         | 194,000 BTU/hr       | 40            | 430 (195)            | \$12,965   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-6C     | Convection Oven*      | 194,000 BTU/hr       | 40            | 430 (195)            | \$19,153   |
|            | Four 7in (178mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in) | GF36-4G12R   | Standard Oven         | 160,000 BTU/hr       | 40            | 460 (209)            | \$14,155   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-4G12R  | Standard Oven         | 160,000 BTU/hr       | 40            | 460 (209)            | \$14,580   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-4G12C  | Convection Oven*      | 160,000 BTU/hr       | 40            | 460 (209)            | \$20,768   |
|            | Two 7in (178mm) Open Burners in a 12in Lane<br>24in (600mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in) | GF36-2G24R   | Standard Oven         | 126,000 BTU/hr       | 40            | 495 (225)            | \$14,395   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-2G24R  | Standard Oven         | 126,000 BTU/hr       | 40            | 495 (225)            | \$14,855   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-2G24C  | Convection Oven*      | 126,000 BTU/hr       | 40            | 495 (225)            | \$21,043   |
|            | 36in (900mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)                                                | GF36-G36R    | Standard Oven         | 92,000 BTU/hr        | 40            | 530 (240)            | \$14,680   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-G36R   | Standard Oven         | 92,000 BTU/hr        | 40            | 530 (240)            | \$15,120   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE36-G36C   | Convection Oven*      | 92,000 BTU/hr        | 40            | 530 (240)            | \$21,308   |
| 48IN (1200MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION |                                                                                                                                                                                                                                  |              |                       |                      |               |                      |            |
|           | Eight 7in (178mm) Open Burners in 12in Lanes<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (1in)                                                                      | GF48-8LL     | (2) Space-Saver Ovens | 272,000 BTU/hr       | 65            | 572 (259)            | \$17,425   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE48-8LL    | (2) Space-Saver Ovens | 272,000 BTU/hr       | 65            | 572 (259)            | \$17,860   |
|          | Six 7in (178mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (1in)    | GF48-6G12LL  | (2) Space-Saver Ovens | 238,000 BTU/hr       | 65            | 602 (273)            | \$19,040   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE48-6G12LL | (2) Space-Saver Ovens | 238,000 BTU/hr       | 65            | 602 (273)            | \$19,505   |
|          | Four 7in (178mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (1in)   | GF48-4G24LL  | (2) Space-Saver Ovens | 204,000 BTU/hr       | 65            | 667 (303)            | \$19,295   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE48-4G24LL | (2) Space-Saver Ovens | 204,000 BTU/hr       | 65            | 667 (303)            | \$19,755   |
|          | Two 7in (178mm) Open Burners in a 12in Lane<br>36in (900mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (1in)   | GF48-2G36LL  | (2) Space-Saver Ovens | 170,000 BTU/hr       | 65            | 672 (305)            | \$19,580   |
|                                                                                             |                                                                                                                                                                                                                                  | GFE48-2G36LL | (2) Space-Saver Ovens | 170,000 BTU/hr       | 65            | 672 (305)            | \$20,040   |

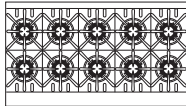
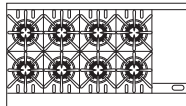
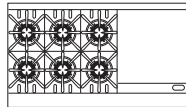
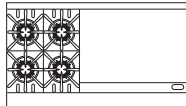
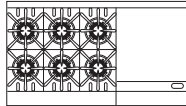
\*Convection ovens available on GFE models only.

Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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.

# G-SERIES GAS RESTAURANT RANGES

## WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION

| TOP CONFIGURATION                                                                                                       |                                                                                                                                                                                                                                           | MODEL NUMBER | BASE CONFIGURATION                 | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|------------------------------------|----------------------|---------------|----------------------|------------|
| 60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION                             |                                                                                                                                                                                                                                           |              |                                    |                      |               |                      |            |
|                                        | Ten 7in (178mm) Open Burners in 12in Lanes<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)                                                                               | GF60-10RR    | (2) Standard Ovens                 | 336,000 BTU/hr       | 79            | 726 (329)            | \$17,840   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-10RR   | (2) Standard Ovens                 | 336,000 BTU/hr       | 79            | 726 (329)            | \$19,925   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-10CC   | (2) Convection Ovens*              | 336,000 BTU/hr       | 79            | 726 (329)            | \$32,301   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-10CR   | Convection Oven*/<br>Standard Oven | 336,000 BTU/hr       | 79            | 726 (329)            | \$26,113   |
|                                        | Eight 7in (178mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)         | GF60-8G12RR  | (2) Standard Ovens                 | 302,000 BTU/hr       | 79            | 756 (343)            | \$19,995   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-8G12RR | (2) Standard Ovens                 | 122,000 BTU/hr       | 79            | 220 (100)            | \$21,545   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-8G12CC | (2) Convection Ovens*              | 302,000 BTU/hr       | 79            | 756 (343)            | \$33,921   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-8G12CR | Convection Oven*/<br>Standard Oven | 302,000 BTU/hr       | 79            | 756 (343)            | \$27,733   |
|                                        | Six 7in (178mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)           | GF60-6G24RR  | (2) Standard Ovens                 | 268,000 BTU/hr       | 79            | 775 (342)            | \$20,225   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6G24RR | (2) Standard Ovens                 | 268,000 BTU/hr       | 79            | 775 (342)            | \$21,810   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6G24CC | (2) Convection Ovens*              | 268,000 BTU/hr       | 79            | 775 (342)            | \$34,186   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6G24CR | Convection Oven*/<br>Standard Oven | 268,000 BTU/hr       | 79            | 775 (342)            | \$27,998   |
|                                      | Four 7in (178mm) Open Burners in 12in Lanes<br>36in (900mm) Griddle (Standard on Right)<br>Thermostatic Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in)          | GF60-4G36RR  | (1) Standard Oven                  | 234,000 BTU/hr       | 79            | 826 (375)            | \$20,510   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-4G36RR | (2) Standard Ovens                 | 234,000 BTU/hr       | 79            | 826 (375)            | \$21,440   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-4G36CC | (2) Convection Ovens*              | 234,000 BTU/hr       | 79            | 826 (375)            | \$33,346   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-4G36CR | Convection Oven*/<br>Standard Oven | 234,000 BTU/hr       | 79            | 826 (375)            | \$27,158   |
| 60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION |                                                                                                                                                                                                                                           |              |                                    |                      |               |                      |            |
|                                      | Six 7in (178mm) Open Burners in 12in Lanes<br>24in (600mm) Raised Griddle/Broiler on Right<br>Side Only<br>Valve Control<br>Flame-Failure Protection on all Models<br>Electronic Ignition on GFE Models Only<br>Rear Gas Manifold (3/4in) | GF60-6R24RR  | (2) Standard Ovens                 | 265,000 BTU/hr       | 81            | 828 (376)            | \$20,020   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GF60-6R24RS  | Standard Oven /<br>Open Storage    | 227,000 BTU/hr       | 81            | 787 (357)            | \$18,215   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6R24RR | (2) Standard Ovens                 | 265,000 BTU/hr       | 81            | 828 (376)            | \$21,725   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6R24RS | Standard Oven /<br>Open Storage    | 227,000 BTU/hr       | 81            | 787 (357)            | \$19,715   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6R24CC | (2) Convection Ovens               | 265,000 BTU/hr       | 81            | 828 (376)            | \$34,101   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6R24CR | Convection Oven /<br>Standard Oven | 265,000 BTU/hr       | 81            | 828 (376)            | \$27,913   |
|                                                                                                                         |                                                                                                                                                                                                                                           | GFE60-6R24CS | Convection Oven /<br>Open Storage  | 227,000 BTU/hr       | 81            | 787 (357)            | \$25,903   |

\*Convection ovens available on GFE models only.

## G-SERIES GAS RESTAURANT RANGES

### OPTIONS & ACCESSORIES

| DESCRIPTION                                                                                                                        | NOTES | LIST PRICE     |
|------------------------------------------------------------------------------------------------------------------------------------|-------|----------------|
| Extra Oven Rack for Standard Ovens, A4523603                                                                                       |       | <b>\$315</b>   |
| Extra Oven Rack for Convection Ovens, A4523605                                                                                     |       | <b>\$315</b>   |
| Extra Oven Rack for Space-Saver Ovens, A4523607                                                                                    |       | <b>\$315</b>   |
| 12in (300mm) Hot Top Section - Each Sections replaces Two Open Burners in a 12in (300mm) Lane, (Each Adds 10lb/5Kg to Ship Weight) |       | <b>\$745</b>   |
| Thermostat Control Griddle Option in Lieu of Valve Control, Add per Thermostat for Each 12in (300mm) Section, for G Models*        |       | <b>\$1,015</b> |
| Valve Control Griddle Option in Lieu of Thermostat Control, per Valve for Each 12in (300mm) Section, For GF & GFE Models           |       | <b>N/C</b>     |

| DESCRIPTION                                                           | NOTES | LIST PRICE     |
|-----------------------------------------------------------------------|-------|----------------|
| Low-Profile Backguard in Lieu of Standard High Shelf for G Models     |       | <b>N/C</b>     |
| 24in (600mm) Wide Stainless Steel High Shelf for GF24 & GFE24 Models  |       | <b>\$745</b>   |
| 36in (900mm) Wide Stainless Steel High Shelf for GF36 & GFE36 Models  |       | <b>\$1,115</b> |
| 48in (1200mm) Wide Stainless Steel High Shelf for GF48 & GFE48 Models |       | <b>\$1,385</b> |
| 60in (1500mm) Wide Stainless Steel High Shelf for GF60 & GFE60 Models |       | <b>\$1,450</b> |
| Deck Fasteners for Storage and Oven Base Models, Set of 4             |       | <b>\$895</b>   |
| Adjustable Swivel Casters with Front Brakes, Set of 4, A4523547       |       | <b>\$755</b>   |

\*Only Valve Control Available on Raised Griddle/Broiler Models.

## G-SERIES GAS RESTAURANT RANGES

### RANGE-MATCH BROILERS

#### STANDARD FEATURES:

- Dual-sided cast-iron grates with 1/2" (13mm) rounded broadband pattern on one side, and fine diamond pattern on the other. Removable in 6in sections.
- 15,000 BTU/hr burners for every 6in of broiler with hi/lo valve control.
- Piezo spark ignition.
- Heavy-weight, long-lasting ceramic briquettes.
- Rear gas connection (3/4in).
- Stainless steel grease lift-off hopper and side splatter guards.
- Counter-mount or range-matched to G-Series ranges when combined with optional stand or cabinet base.



**G24-BRL**  
G-Series 24in  
Range-Match Broiler

| MODEL NUMBER                                                                    | DESCRIPTION                                                          | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|---------------------------------------------------------------------------------|----------------------------------------------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>GAS RANGE-MATCH UNDER-FIRED CERAMIC BRIQUETTE BROILERS</b>                   |                                                                      |                      |               |                      |                 |
| <b>G18-BRL</b>                                                                  | 18in (457mm) Wide Briquette Broiler, 25-1/8in High                   | 45,000 BTU/hr        | 21            | 190 (86)             | <b>\$5,490</b>  |
| <b>G24-BRL</b>                                                                  | 24in (610mm) Wide Briquette Broiler, 25-1/8in High                   | 60,000 BTU/hr        | 21            | 240 (109)            | <b>\$6,310</b>  |
| <b>G30-BRL</b>                                                                  | 30in (762mm) Wide Briquette Broiler, 25-1/8in High                   | 75,000 BTU/hr        | 29.5          | 290 (131)            | <b>\$7,330</b>  |
| <b>G36-BRL</b>                                                                  | 36in (914mm) Wide Briquette Broiler, 25-1/8in High                   | 90,000 BTU/hr        | 29.5          | 340 (154)            | <b>\$8,170</b>  |
| <b>G48-BRL</b>                                                                  | 48in (1219mm) Wide Briquette Broiler, 25-1/8in High                  | 120,000 BTU/hr       | 37            | 375 (170)            | <b>\$12,125</b> |
| <b>GAS RANGE-MATCH UNDER-FIRED CERAMIC BRIQUETTE BROILERS WITH FLAME SAFETY</b> |                                                                      |                      |               |                      |                 |
| <b>GF18-BRL</b>                                                                 | 18in (457mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High | 45,000 BTU/hr        | 24            | 235 (107)            | <b>\$7,885</b>  |
| <b>GF24-BRL</b>                                                                 | 24in (610mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High | 45,000 BTU/hr        | 24            | 235 (107)            | <b>\$9,205</b>  |
| <b>GF30-BRL</b>                                                                 | 30in (762mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High | 45,000 BTU/hr        | 10            | 135 (60)             | <b>\$9,795</b>  |
| <b>GF36-BRL</b>                                                                 | 36in (914mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High | 60,000 BTU/hr        | 30            | 330 (150)            | <b>\$11,600</b> |



# GAS RESTAURANT RANGES **G-SERIES**

## RANGE-MATCH BROILERS

| MODEL NUMBER                                     | DESCRIPTION                                                                                      | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|--------------------------------------------------|--------------------------------------------------------------------------------------------------|----------------------|---------------|----------------------|----------------|
| <b>RANGE-MATCH BROILER OPEN FLOOR STANDS</b>     |                                                                                                  |                      |               |                      |                |
| <b>G18-BRL-STD</b>                               | 18in (457mm) Wide Stainless Steel Stand,                                                         |                      | 5             | 30 (14)              | <b>\$1,005</b> |
| <b>G24-BRL-STD</b>                               | 24in (610mm) Wide Stainless Steel Stand                                                          |                      | 5             | 40 (18)              | <b>\$1,045</b> |
| <b>G30-BRL-STD</b>                               | 30in (762mm) Wide Stainless Steel Stand                                                          |                      | 5             | 50 (23)              | <b>\$1,080</b> |
| <b>G36-BRL-STD</b>                               | 36in (914mm) Wide Stainless Steel Stand                                                          |                      | 5             | 60 (27)              | <b>\$1,090</b> |
| <b>G48-BRL-STD</b>                               | 48in (1219mm) Wide Stainless Steel Stand                                                         |                      | 5             | 70 (32)              | <b>\$1,125</b> |
| <b>RANGE-MATCH BROILER CABINETS WITH DOOR(S)</b> |                                                                                                  |                      |               |                      |                |
| <b>G18-BRL-CAB</b>                               | 18in (457mm) Wide Stainless Steel Cabinet                                                        |                      | 15            | 40 (18)              | <b>\$1,890</b> |
| <b>G24-BRL-CAB</b>                               | 24in (610mm) Wide Stainless Steel Cabinet                                                        |                      | 15            | 40 (18)              | <b>\$2,310</b> |
| <b>G30-BRL-CAB</b>                               | 30in (762mm) Wide Stainless Steel Cabinet                                                        |                      | 22            | 50 (23)              | <b>\$2,570</b> |
| <b>G36-BRL-CAB</b>                               | 36in (914mm) Wide Stainless Steel Cabinet                                                        |                      | 22            | 50 (23)              | <b>\$2,755</b> |
| <b>G48-BRL-CAB</b>                               | 48in (1219mm) Wide Stainless Steel Cabinet                                                       |                      | 37            | 75 (34)              | <b>\$3,005</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                 |                                                                                                  |                      |               |                      |                |
|                                                  | Non-Adjustable Swivel Casters with Front Locking Brakes for Broiler Stands, Set of 4             |                      |               |                      | <b>\$755</b>   |
|                                                  | Adjustable Swivel Casters with Front Locking Brakes for Broiler Cabinets, Set of 4               |                      |               |                      | <b>\$755</b>   |
|                                                  | 18in (457mm) Stainless Steel Splatter Guard                                                      |                      |               |                      | <b>\$810</b>   |
|                                                  | 24in (610mm) Stainless Steel Splatter Guard                                                      |                      |               |                      | <b>\$875</b>   |
|                                                  | 30in (762mm) Stainless Steel Splatter Guard                                                      |                      |               |                      | <b>\$935</b>   |
|                                                  | 36in (914mm) Stainless Steel Splatter Guard                                                      |                      |               |                      | <b>\$1,145</b> |
|                                                  | 48in (1219mm) Stainless Steel Splatter Guard                                                     |                      |               |                      | <b>\$1,450</b> |
|                                                  | 18in (457mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)           |                      |               |                      | <b>\$370</b>   |
|                                                  | 24in (610mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)           |                      |               |                      | <b>\$465</b>   |
|                                                  | 36in (914mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)           |                      |               |                      | <b>\$480</b>   |
|                                                  | Stainless Steel Back for 18in (457mm) Broiler                                                    |                      |               |                      | <b>\$785</b>   |
|                                                  | Stainless Steel Back for 24in (610mm) Broiler                                                    |                      |               |                      | <b>\$850</b>   |
|                                                  | Stainless Steel Back for 30in (762mm) Broiler                                                    |                      |               |                      | <b>\$975</b>   |
|                                                  | Stainless Steel Back for 36in (914mm) Broiler                                                    |                      |               |                      | <b>\$1,145</b> |
|                                                  | Stainless Steel Back for 48in (1219mm) Broiler                                                   |                      |               |                      | <b>\$1,195</b> |
|                                                  | Stainless Steel Back for 18in (457mm) Backguard                                                  |                      |               |                      | <b>\$725</b>   |
|                                                  | Stainless Steel Back for 24in (610mm) Backguard                                                  |                      |               |                      | <b>\$845</b>   |
|                                                  | Stainless Steel Back for 30in (762mm) Backguard                                                  |                      |               |                      | <b>\$975</b>   |
|                                                  | Stainless Steel Back for 36in (914mm) Backguard                                                  |                      |               |                      | <b>\$1,095</b> |
|                                                  | Stainless Steel Back for 48in (1219mm) Backguard                                                 |                      |               |                      | <b>\$1,195</b> |
| <b>DIA-18</b>                                    | Set of 3 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks) |                      |               |                      | <b>\$565</b>   |
| <b>DIA-24</b>                                    | Set of 4 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks) |                      |               |                      | <b>\$755</b>   |
| <b>DIA-30</b>                                    | Set of 5 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks) |                      |               |                      | <b>\$900</b>   |
| <b>DIA-36</b>                                    | Set of 6 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks) |                      |               |                      | <b>\$1,065</b> |
| <b>DIA-48</b>                                    | Set of 8 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks) |                      |               |                      | <b>\$1,215</b> |

## G-SERIES GAS RESTAURANT RANGES

### RANGE-MATCH SALAMANDERS & CHEESEMELTERS

#### STANDARD FEATURES: SALAMANDERS

- Range-mount model with backsplash for mounting on 36in, 48in, and 60in G-Series ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 20,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Chrome-plated rack with three-position, spring-balanced adjustable rack assembly and lever control.
- Large capacity removable grease pan.
- Top gas inlet.



**GIR36C**  
G-Series 35-1/2in  
Infra-Red Counter  
Salamander

#### STANDARD FEATURES: CHEESEMELTERS

- Range-mount model with backsplash for mounting on 36in, 48in, and 60in G-Series ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 15,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Unique burner design directs heat downward.
- Chrome-plated rack with 4-position removable rack guides.
- Top gas inlet.



**GIRCM48**  
G-Series 35-1/2in Infra-Red  
Range-Mount Salamander  
for 48in Ranges

#### HOW TO READ G-SERIES SALAMANDER & CHEESEMELTER MODEL NUMBERS

| G                    | F                 | IR             |                                           | 36                                                       |                                      |                   |
|----------------------|-------------------|----------------|-------------------------------------------|----------------------------------------------------------|--------------------------------------|-------------------|
| Series               | Flame-Failure     | Burner         | Broiler Type                              | Fit Width                                                | Model Type                           | Version           |
| G = Garland G-Series | F = Flame-Failure | IR = Infra-Red | (blank) = Salamander<br>CM = Cheesemelter | 36 = 36in Models<br>48 = 36in Models<br>60 = 36in Models | (blank) = Range-Mount<br>C = Counter | M = Current Model |

| MODEL NUMBER | DESCRIPTION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------|-------------|----------------------|---------------|----------------------|------------|
|--------------|-------------|----------------------|---------------|----------------------|------------|

#### GAS RANGE-MATCH INFRA-RED SALAMANDERS

|               |                                                                 |               |    |           |                |
|---------------|-----------------------------------------------------------------|---------------|----|-----------|----------------|
| <b>GIR36</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler for 36in Range | 40,000 BTU/hr | 40 | 200 (91)  | <b>\$6,120</b> |
| <b>GIR48</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler for 48in Range | 40,000 BTU/hr | 63 | 230 (105) | <b>\$6,275</b> |
| <b>GIR60</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler for 60in Range | 40,000 BTU/hr | 63 | 260 (118) | <b>\$6,615</b> |
| <b>GIR36C</b> | 34in (864mm) Wide Counter Salamander Broiler with Legs          | 40,000 BTU/hr | 21 | 170 (77)  | <b>\$6,080</b> |

#### GAS RANGE-MATCH INFRA-RED SALAMANDERS WITH FLAME-FAILURE PROTECTION

|                 |                                                                                                         |               |    |           |                |
|-----------------|---------------------------------------------------------------------------------------------------------|---------------|----|-----------|----------------|
| <b>GFIR36M</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 36in Range, Flame-Failure Protection  | 28,000 BTU/hr | 40 | 200 (91)  | <b>\$7,035</b> |
| <b>GFIR48M</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 48in Range, Flame-Failure Protection  | 28,000 BTU/hr | 63 | 230 (105) | <b>\$7,190</b> |
| <b>GFIR60M</b>  | 34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 60in Range, Failure Protection Safety | 28,000 BTU/hr | 63 | 260 (118) | <b>\$7,535</b> |
| <b>GFIR36CM</b> | 34in (864mm) Wide Counter Salamander Broiler with Legs, Flame-Failure Protection                        | 28,000 BTU/hr | 21 | 170 (77)  | <b>\$6,985</b> |

## GAS RESTAURANT RANGES **G-SERIES** RANGE-MATCH SALAMANDERS & CHEESEMELTERS

| MODEL NUMBER                                   | DESCRIPTION                                                                                                              | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|----------------------|---------------|----------------------|----------------|
| <b>GAS RANGE-MATCH INFRA-RED CHEESEMELTERS</b> |                                                                                                                          |                      |               |                      |                |
| <b>GIRCM36</b>                                 | 34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 36in Range                                                   | 30,000 BTU/hr        | 40            | 200 (91)             | <b>\$6,880</b> |
| <b>GIRCM48</b>                                 | 34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 48in Range                                                   | 30,000 BTU/hr        | 63            | 230 (105)            | <b>\$7,420</b> |
| <b>GIRCM60</b>                                 | 34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 60in Range                                                   | 30,000 BTU/hr        | 63            | 260 (118)            | <b>\$7,900</b> |
| <b>GIRCM36C</b>                                | 34in (864mm) Wide Counter Cheesemelter with Legs                                                                         | 30,000 BTU/hr        | 21            | 170 (77)             | <b>\$6,605</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>               |                                                                                                                          |                      |               |                      |                |
|                                                | Interconnecting Piping Between Range and Salamander or Cheesemelter                                                      |                      |               |                      | <b>\$895</b>   |
|                                                | Stainless Steel Wall-Mount Kit with Protective Stainless Steel Bottom & Heat Shield for 34in (864mm) Counter Models Only |                      |               |                      | <b>\$715</b>   |
|                                                | Stainless Steel Main Back for GIR36C and GFIR36CM                                                                        |                      |               |                      | <b>\$895</b>   |
|                                                | Stainless Steel Main Back for GIR36, GFIR36, and GIRCM36                                                                 |                      |               |                      | <b>\$1,215</b> |
|                                                | Stainless Steel Main Back for GIR48, GFIR 48, and GIRCM48                                                                |                      |               |                      | <b>\$1,415</b> |
|                                                | Stainless Steel Main Back for GIR60, GFIR60, and GIRCM60                                                                 |                      |               |                      | <b>\$1,560</b> |

## GAS RESTAURANT RANGES **G-SERIES** STOCK POTS

### STANDARD FEATURES: G20 MODELS

- Heavy-duty modular construction.
- One-piece cast-iron top grate with full raised ribs for pot stability.
- Four Spectro-Heat burners with infinite setting valve between low (12,000 BTU/hr), medium (35,500 BTU/hr), and high (60,000 BTU/hr) positions for instant heat adjustment.
- Flame-failure protection on G20-SPH model.
- Removable drip tray for cleaning.

**G20-SP**  
G-Series 20in Gas  
Stock Pot Range



### STANDARD FEATURES: E20 MODELS

- Boils 8 gallons (30L) every hour with pre-heat start.
- Removable 3/4in (19mm) thick polished steel top plate.
- Two metal sheathed elements, 5.5 kW total.
- Thermostatically controlled from 150°F (66°C) to 950°F (510°C) with graduated control from 1 to 10, with 10 giving constant heat with no cycling.
- Amber indicator light cycles with thermostat and turns off to indicate desired setting has been reached.

**E20-SP**  
G-Series 20in Electric  
Stock Pot Range



| MODEL NUMBER                            | DESCRIPTION                                                                                      | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|-----------------------------------------|--------------------------------------------------------------------------------------------------|----------------------|---------------|----------------------|----------------|
| <b>20IN (508MM) GAS STOCK POTS</b>      |                                                                                                  |                      |               |                      |                |
| <b>G20-SP</b>                           | Stock Pot Range with Cast-Iron Top, 24in (610mm) High                                            | 60,000 BTU/hr        | 11            | 110 (50)             | <b>\$2,790</b> |
| <b>G20-SPH</b>                          | Stock Pot Range with Cast-Iron Top, 24in (610mm) High, Flame-Failure Protection                  | 60,000 BTU/hr        | 11            | 110 (50)             | <b>\$3,370</b> |
| <b>20IN (508MM) ELECTRIC STOCK POTS</b> |                                                                                                  |                      |               |                      |                |
| <b>E20-SP</b>                           | Stock Pot Range with Cast-Iron Top, Stainless Steel Control Panel, 24in (610mm) High             | 5.5 kW               | 10            | 170 (77)             | <b>\$3,730</b> |
| <b>E20-SPC</b>                          | Counter Stock Pot Range with Cast-Iron Top, Stainless Steel Control Panel, 14-1/2in (368mm) High | 5.5 kW               | 4             | 160 (73)             | <b>\$3,635</b> |



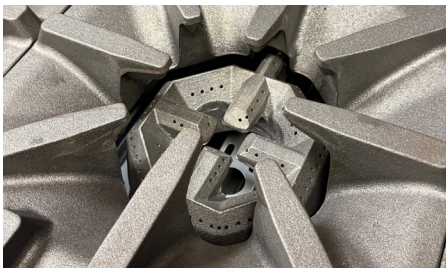
# U-SERIES RESTAURANT RANGES

*Dependable Performance for Every Service*



## EQUIPMENT DESIGNED FOR BUSY COMMERCIAL KITCHENS.

The U.S. Range Restaurant Range is available in a variety of sizes and configurations, giving kitchens the flexibility to match their exact workflow and menu demands. Built for long-term durability and energy-efficient performance, it helps operators control operating costs while standing up to the daily rigors of a busy kitchen. With safety-focused design and easy-to-clean features, it also helps streamline maintenance and keep staff focused on what matters most: delivering great food.



## POWERFUL BURNERS.

U.S. Range has octagonal cast-iron, two-piece burners, rated at 32,000 BTU (NG) each, for efficient heat control and precise cooking. Pilots are hidden outside of the spill zone to stay lit and keep you productive should a spill happen.



## SPACIOUS COOKTOPS.

At 27" deep, the U.S. Range cooktop is designed for large or small pots to accommodate busy, diverse commercial kitchens. The split grate design allows pots to move easily from one burner to another without causing spills.



## CONSISTENT OVENS.

The U.S. Range oven provides excellent temperature consistency and recovery time, making it a must-have in a bustling kitchen environment. Ovens are heated by a 38,000 BTU (NG) H-style cast-iron burner with temperatures from low to 500°F (260°C).



## GAS RESTAURANT RANGES U.S. RANGE U-SERIES

The U.S. Range U-Series Restaurant Ranges offer a variety of sizes and configurations with a focus on exceptional quality, durability and energy efficiency while maintaining safety and easy-to-clean features.

### STANDARD FEATURES:

- Wide 5in stainless steel front rail for plating.
- Stainless steel 51in (1259mm) high backguard with removable high shelf.
- Powerful two-piece octagonal cast-iron burners rated at 32,000 BTU/hr.
- Solid cast-iron, one-piece grate/bowl design allows pots to slide effortlessly across the surface and for easy removal and handling when cleaning.
- Protected pilots prevents outages during a spillover.
- Split drip trays for easier removal and safer handling when cleaning.
- Even-heat 18,000 BTU/hr hot top option in lieu of two open burners in a 12in lane with hi/lo valve control.
- 5/8in (15mm) thick steel griddle plate with one 18,000 BTU/hr H-style burner and hi/lo valve control for every 12in width of griddle.
- Fully insulated porcelain oven interior.
- H-style oven burner with thermostat control from 150°F (66°C) to 500°F (260°C).
  - 38,000 BTU/hr for standard & convection ovens
  - 32,000 BTU/hr for space-saver ovens
- Raised griddle/broiler with three cast-iron burners rated at 11,000 BTU/hr each with single hi/lo control and Piezo spark ignition.



**U48-4G24RS**

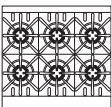
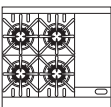
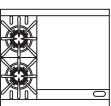
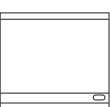
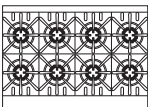
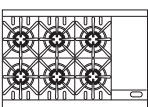
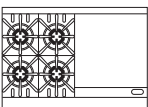
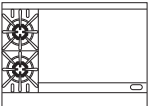
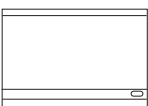
U.S. Range U-Series 48in Range with 4 Open Burners, 24in Griddle, Standard Oven and Open Storage Base

### HOW TO READ U-SERIES RANGE MODEL NUMBERS

| U                       | 48                                                                       | -8                                                                                  | R                                                      | 24                                                                                          | R                                                                                                                                                                                                                                                                                                                 |
|-------------------------|--------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Series                  | Chassis                                                                  | Burners                                                                             | Griddle Type                                           | Griddle Size                                                                                | Base Configuration                                                                                                                                                                                                                                                                                                |
| U = U.S. Range U-Series | 60 = 60in width<br>48 = 48in width<br>36 = 36in width<br>24 = 24in width | 2 = 2 Burners<br>4 = 4 Burners<br>6 = 6 Burners<br>8 = 8 Burners<br>10 = 10 Burners | G = Flat Surface Griddle<br>R = Raised Griddle/Broiler | 12 = 12in Width<br>24 = 24in Width<br>36 = 36in Width<br>48 = 48in Width<br>60 = 60in Width | L = Space-Saver Oven<br>LL = (2) Space-Saver Ovens<br>R = Standard Oven<br>RR = (2) Standard Ovens<br>RS = Standard Oven/Open Storage<br>CR = Standard Oven/Convection Oven<br>C = Convection Oven<br>CC = (2) Convection Ovens<br>CS = Convection Oven/Open Storage<br>S = Open Storage<br>SS = (2) Open Storage |

| TOP CONFIGURATION                             |                                                                                                                                       | MODEL NUMBER | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-----------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------------|----------------------|---------------|----------------------|------------|
| <b>24IN (600MM) WIDE GAS RESTAURANT RANGE</b> |                                                                                                                                       |              |                    |                      |               |                      |            |
|                                               | Four 6in (152mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (3/4in)                                                              | U24-4L       | Space-Saver Oven   | 160,000 BTU/hr       | 29            | 302 (137)            | \$5,455    |
|                                               |                                                                                                                                       | U24-4S       | Open Storage       | 128,000 BTU/hr       | 29            | 221 (100)            | \$4,735    |
|                                               | Two 6in (152mm) Open Burners in a 12in Lane<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (3/4in) | U24-2G12L    | Space-Saver Oven   | 114,000 BTU/hr       | 29            | 332 (151)            | \$7,500    |
|                                               |                                                                                                                                       | U24-2G12S    | Open Storage       | 82,000 BTU/hr        | 29            | 251 (114)            | \$5,990    |
|                                               | 24in (600mm) Griddle<br>Valve Control<br>Rear Gas Manifold (3/4in)                                                                    | U24-G24L     | Space-Saver Oven   | 68,000 BTU/hr        | 29            | 367 (166)            | \$7,805    |
|                                               |                                                                                                                                       | U24-G24S     | Open Storage       | 36,000 BTU/hr        | 29            | 286 (130)            | \$6,225    |

# U.S. RANGE U-SERIES GAS RESTAURANT RANGES

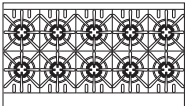
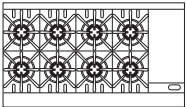
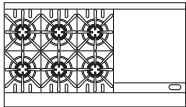
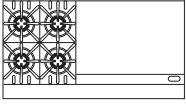
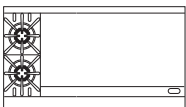
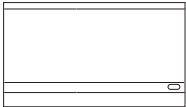
| TOP CONFIGURATION                                                                   |                                                                                                                                       | MODEL NUMBER | BASE CONFIGURATION               | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|--------------|----------------------------------|----------------------|---------------|----------------------|------------|
| 36IN (900MM) WIDE GAS RESTAURANT RANGE                                              |                                                                                                                                       |              |                                  |                      |               |                      |            |
|    | Six 6in (152mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (3/4in)                                                               | U36-6R       | Standard Oven                    | 230,000 BTU/hr       | 40            | 430 (195)            | \$5,035    |
|                                                                                     |                                                                                                                                       | U36-6C       | Convection Oven                  | 230,000 BTU/hr       | 40            | 430 (195)            | \$11,223   |
|                                                                                     |                                                                                                                                       | U36-6S       | Open Storage                     | 192,000 BTU/hr       | 40            | 310 (141)            | \$4,880    |
|    | Four 6in (152mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (3/4in) | U36-4G12R    | Standard Oven                    | 184,000 BTU/hr       | 40            | 460 (209)            | \$7,320    |
|                                                                                     |                                                                                                                                       | U36-4G12C    | Convection Oven                  | 184,000 BTU/hr       | 40            | 460 (209)            | \$13,508   |
|                                                                                     |                                                                                                                                       | U36-4G12S    | Open Storage                     | 146,000 BTU/hr       | 40            | 340 (154)            | \$5,990    |
|    | Two 6in (152mm) Open Burners in a 12in Lane<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (3/4in) | U36-2G24R    | Standard Oven                    | 138,000 BTU/hr       | 40            | 495 (225)            | \$7,595    |
|                                                                                     |                                                                                                                                       | U36-2G24C    | Convection Oven                  | 138,000 BTU/hr       | 40            | 495 (225)            | \$13,783   |
|                                                                                     |                                                                                                                                       | U36-2G24S    | Open Storage                     | 100,000 BTU/hr       | 40            | 375 (170)            | \$6,235    |
|    | 36in (900mm) Griddle<br>Valve Control<br>Rear Gas Manifold (3/4in)                                                                    | U36-G36R     | Standard Oven                    | 92,000 BTU/hr        | 40            | 530 (240)            | \$7,925    |
|                                                                                     |                                                                                                                                       | U36-G36C     | Convection Oven                  | 92,000 BTU/hr        | 40            | 530 (240)            | \$14,113   |
|                                                                                     |                                                                                                                                       | U36-G36S     | Open Storage                     | 54,000 BTU/hr        | 40            | 410 (186)            | \$6,550    |
| 48IN (1200MM) WIDE GAS RESTAURANT RANGE                                             |                                                                                                                                       |              |                                  |                      |               |                      |            |
|   | Eight 6in (152mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (1in)                                                               | U48-8LL      | (2) Space-Saver Ovens            | 320,000 BTU/hr       | 65            | 572 (259)            | \$10,080   |
|                                                                                     |                                                                                                                                       | U48-8RS      | Standard Oven/Open Storage       | 294,000 BTU/hr       | 65            | 539 (264)            | \$9,350    |
|                                                                                     |                                                                                                                                       | U48-8CS      | Convection Oven/<br>Open Storage | 294,000 BTU/hr       | 65            | 539 (264)            | \$15,538   |
|                                                                                     |                                                                                                                                       | U48-8SS      | (2) Open Storage                 | 256,000 BTU/hr       | 65            | 402 (182)            | \$7,765    |
|  | Six 6in (152mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)    | U48-6G12LL   | (2) Space-Saver Ovens            | 274,000 BTU/hr       | 65            | 602 (273)            | \$11,320   |
|                                                                                     |                                                                                                                                       | U48-6G12RS   | Standard Oven/Open Storage       | 248,000 BTU/hr       | 65            | 569 (258)            | \$10,585   |
|                                                                                     |                                                                                                                                       | U48-6G12CS   | Convection Oven/<br>Open Storage | 248,000 BTU/hr       | 65            | 569 (258)            | \$16,773   |
|                                                                                     |                                                                                                                                       | U48-6G12SS   | (2) Open Storage                 | 210,000 BTU/hr       | 65            | 432 (196)            | \$8,980    |
|  | Four 6in (152mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)   | U48-4G24LL   | (2) Space-Saver Ovens            | 228,000 BTU/hr       | 65            | 667 (303)            | \$11,585   |
|                                                                                     |                                                                                                                                       | U48-4G24RS   | Standard Oven/Open Storage       | 202,000 BTU/hr       | 65            | 604 (274)            | \$10,865   |
|                                                                                     |                                                                                                                                       | U48-4G24CS   | Convection Oven/<br>Open Storage | 202,000 BTU/hr       | 65            | 604 (274)            | \$17,053   |
|                                                                                     |                                                                                                                                       | U48-4G24SS   | (2) Open Storage                 | 164,000 BTU/hr       | 65            | 497 (255)            | \$9,235    |
|  | Two 6in (152mm) Open Burners in a 12in Lane<br>36in (900mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)   | U48-2G36LL   | (2) Space-Saver Ovens            | 182,000 BTU/hr       | 65            | 672 (305)            | \$11,920   |
|                                                                                     |                                                                                                                                       | U48-2G36RS   | Standard Oven/Open Storage       | 156,000 BTU/hr       | 65            | 639 (290)            | \$11,190   |
|                                                                                     |                                                                                                                                       | U48-2G36CS   | Convection Oven/<br>Open Storage | 156,000 BTU/hr       | 65            | 639 (290)            | \$17,378   |
|                                                                                     |                                                                                                                                       | U48-2G36SS   | (2) Open Storage                 | 118,000 BTU/hr       | 65            | 502 (228)            | \$9,235    |
|  | 48in (1200mm) Griddle<br>Valve Control<br>Rear Gas Manifold (1in)                                                                     | U48-G48LL    | (2) Space-Saver Ovens            | 136,000 BTU/hr       | 65            | 692 (314)            | \$12,965   |
|                                                                                     |                                                                                                                                       | U48-G48RS    | Standard Oven/Open Storage       | 110,000 BTU/hr       | 65            | 659 (299)            | \$11,370   |
|                                                                                     |                                                                                                                                       | U48-G48CS    | Convection Oven/<br>Open Storage | 110,000 BTU/hr       | 65            | 659 (299)            | \$17,558   |
|                                                                                     |                                                                                                                                       | U48-G48SS    | (2) Open Storage                 | 72,000 BTU/hr        | 65            | 522 (237)            | \$9,970    |

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Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg

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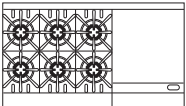
# GAS RESTAURANT RANGES U.S. RANGE U-SERIES

| TOP CONFIGURATION                                                                   | MODEL NUMBER                                                                                                                         | BASE CONFIGURATION | TOTAL INPUT NAT. GAS          | CRATE CU. FT.  | SHIP WEIGHT lb. (kg) | LIST PRICE                |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|--------------------|-------------------------------|----------------|----------------------|---------------------------|
| <b>60IN (1500MM) IN WIDE GAS RESTAURANT RANGE</b>                                   |                                                                                                                                      |                    |                               |                |                      |                           |
|    | Six 6in (152mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (1in)                                                                | <b>U60-10RR</b>    | (2) Standard Ovens            | 396,000 BTU/hr | 79                   | 726 (329) <b>\$11,715</b> |
|                                                                                     |                                                                                                                                      | <b>U60-10RS</b>    | Standard Oven/Open Storage    | 358,000 BTU/hr | 79                   | 690 (312) <b>\$9,435</b>  |
|                                                                                     |                                                                                                                                      | <b>U60-10CR</b>    | Convection Oven/Standard Oven | 396,000 BTU/hr | 79                   | 726 (329) <b>\$17,903</b> |
|                                                                                     |                                                                                                                                      | <b>U60-10CC</b>    | (2) Convection Ovens          | 396,000 BTU/hr | 79                   | 726 (329) <b>\$24,091</b> |
|                                                                                     |                                                                                                                                      | <b>U60-10CS</b>    | Convection Oven/Open Storage  | 358,000 BTU/hr | 79                   | 690 (312) <b>\$15,623</b> |
|                                                                                     |                                                                                                                                      | <b>U60-10SS</b>    | (2) Open Storage              | 320,000 BTU/hr | 79                   | 581 (264) <b>\$9,140</b>  |
|    | Eight 6in (152mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in) | <b>U60-8G12RR</b>  | (2) Standard Ovens            | 350,000 BTU/hr | 79                   | 756 (343) <b>\$11,880</b> |
|                                                                                     |                                                                                                                                      | <b>U60-8G12RS</b>  | Standard Oven/Open Storage    | 312,000 BTU/hr | 79                   | 720 (327) <b>\$10,645</b> |
|                                                                                     |                                                                                                                                      | <b>U60-8G12CR</b>  | Convection Oven/Standard Oven | 350,000 BTU/hr | 79                   | 756 (343) <b>\$18,068</b> |
|                                                                                     |                                                                                                                                      | <b>U60-8G12CC</b>  | (2) Convection Ovens          | 350,000 BTU/hr | 79                   | 756 (343) <b>\$24,256</b> |
|                                                                                     |                                                                                                                                      | <b>U60-8G12CS</b>  | Convection Oven/Open Storage  | 312,000 BTU/hr | 79                   | 720 (327) <b>\$16,833</b> |
|                                                                                     |                                                                                                                                      | <b>U60-8G12SS</b>  | (2) Open Storage              | 274,000 BTU/hr | 79                   | 611 (277) <b>\$10,355</b> |
|    | Six 6in (152mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)   | <b>U60-6G24RR</b>  | (2) Standard Ovens            | 304,000 BTU/hr | 79                   | 791 (359) <b>\$11,795</b> |
|                                                                                     |                                                                                                                                      | <b>U60-6G24RS</b>  | Standard Oven/Open Storage    | 266,000 BTU/hr | 79                   | 755 (342) <b>\$10,935</b> |
|                                                                                     |                                                                                                                                      | <b>U60-6G24CR</b>  | Convection Oven/Standard Oven | 304,000 BTU/hr | 79                   | 791 (359) <b>\$17,983</b> |
|                                                                                     |                                                                                                                                      | <b>U60-6G24CC</b>  | (2) Convection Ovens          | 304,000 BTU/hr | 79                   | 791 (359) <b>\$24,171</b> |
|                                                                                     |                                                                                                                                      | <b>U60-6G24CS</b>  | Convection Oven/Open Storage  | 266,000 BTU/hr | 79                   | 755 (342) <b>\$17,123</b> |
|                                                                                     |                                                                                                                                      | <b>U60-6G24SS</b>  | (2) Open Storage              | 228,000 BTU/hr | 79                   | 646 (293) <b>\$10,605</b> |
|  | Four 6in (152mm) Open Burners in 12in Lanes<br>36in (900mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)  | <b>U60-4G36RR</b>  | (2) Standard Ovens            | 258,000 BTU/hr | 79                   | 826 (375) <b>\$12,470</b> |
|                                                                                     |                                                                                                                                      | <b>U60-4G36RS</b>  | Standard Oven/Open Storage    | 220,000 BTU/hr | 79                   | 790 (358) <b>\$11,265</b> |
|                                                                                     |                                                                                                                                      | <b>U60-4G36CR</b>  | Convection Oven/Standard Oven | 258,000 BTU/hr | 79                   | 826 (375) <b>\$18,658</b> |
|                                                                                     |                                                                                                                                      | <b>U60-4G36CC</b>  | (2) Convection Ovens          | 258,000 BTU/hr | 79                   | 826 (375) <b>\$24,846</b> |
|                                                                                     |                                                                                                                                      | <b>U60-4G36CS</b>  | Convection Oven/Open Storage  | 220,000 BTU/hr | 79                   | 790 (358) <b>\$17,453</b> |
|                                                                                     |                                                                                                                                      | <b>U60-4G36SS</b>  | (2) Open Storage              | 182,000 BTU/hr | 79                   | 681 (309) <b>\$10,975</b> |
|  | Two 6in (152mm) Open Burners in a 12in Lane<br>48in (1200mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in) | <b>U60-2G48RR</b>  | (2) Standard Ovens            | 212,000 BTU/hr | 79                   | 851 (386) <b>\$13,100</b> |
|                                                                                     |                                                                                                                                      | <b>U60-2G48RS</b>  | Standard Oven/Open Storage    | 174,000 BTU/hr | 79                   | 815 (370) <b>\$11,905</b> |
|                                                                                     |                                                                                                                                      | <b>U60-2G48CR</b>  | Convection Oven/Standard Oven | 212,000 BTU/hr | 79                   | 851 (386) <b>\$19,288</b> |
|                                                                                     |                                                                                                                                      | <b>U60-2G48CC</b>  | (2) Convection Ovens          | 212,000 BTU/hr | 79                   | 851 (386) <b>\$25,476</b> |
|                                                                                     |                                                                                                                                      | <b>U60-2G48CS</b>  | Convection Oven/Open Storage  | 174,000 BTU/hr | 79                   | 815 (370) <b>\$18,093</b> |
|                                                                                     |                                                                                                                                      | <b>U60-2G48SS</b>  | (2) Open Storage              | 136,000 BTU/hr | 79                   | 706 (320) <b>\$11,585</b> |
|  | 60in (1500mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (1in)                                                | <b>U60-G60RR</b>   | (2) Standard Ovens            | 166,000 BTU/hr | 79                   | 866 (393) <b>\$15,605</b> |
|                                                                                     |                                                                                                                                      | <b>U60-G60RS</b>   | Standard Oven/Open Storage    | 128,000 BTU/hr | 79                   | 830 (376) <b>\$14,580</b> |
|                                                                                     |                                                                                                                                      | <b>U60-G60CR</b>   | Convection Oven/Standard Oven | 166,000 BTU/hr | 79                   | 866 (393) <b>\$21,793</b> |
|                                                                                     |                                                                                                                                      | <b>U60-G60CC</b>   | (2) Convection Ovens          | 166,000 BTU/hr | 79                   | 866 (393) <b>\$27,981</b> |
|                                                                                     |                                                                                                                                      | <b>U60-G60CS</b>   | Convection Oven/Open Storage  | 128,000 BTU/hr | 79                   | 830 (376) <b>\$20,768</b> |
|                                                                                     |                                                                                                                                      | <b>U60-G60SS</b>   | (2) Open Storage              | 90,000 BTU/hr  | 79                   | 721 (327) <b>\$13,205</b> |

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Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg  
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## U.S. RANGE U-SERIES GAS RESTAURANT RANGES

| TOP CONFIGURATION                                                                 | MODEL NUMBER      | BASE CONFIGURATION            | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-----------------------------------------------------------------------------------|-------------------|-------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER</b>        |                   |                               |                      |               |                      |                 |
|  | <b>U60-6R24RR</b> | (2) Standard Ovens            | 301,000 BTU/hr       | 81            | 828 (376)            | <b>\$12,360</b> |
|                                                                                   | <b>U60-6R24RS</b> | Standard Oven/Open Storage    | 263,000 BTU/hr       | 81            | 787 (357)            | <b>\$10,655</b> |
|                                                                                   | <b>U60-6R24CR</b> | Convection Oven/Standard Oven | 301,000 BTU/hr       | 81            | 828 (376)            | <b>\$18,548</b> |
|                                                                                   | <b>U60-6R24CC</b> | (2) Convection Ovens          | 301,000 BTU/hr       | 81            | 828 (376)            | <b>\$24,736</b> |
|                                                                                   | <b>U60-6R24CS</b> | Convection Oven/Open Storage  | 263,000 BTU/hr       | 81            | 787 (357)            | <b>\$16,843</b> |
|                                                                                   | <b>U60-6R24SS</b> | (2) Open Storage              | 225,000 BTU/hr       | 81            | 662 (300)            | <b>\$10,340</b> |

NOTE: High Shelves for 6in Raised Griddle/Broiler models are shipped separately;; add 10 Cu. Ft. for trailer container space for shipping.

## U.S. RANGE U-SERIES GAS RESTAURANT RANGES OPTIONS & ACCESSORIES

| DESCRIPTION                                                                                                                        | LIST PRICE     |
|------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Extra Oven Rack for Standard Ovens, A4523603                                                                                       | <b>\$315</b>   |
| Extra Oven Rack for Convection Ovens, A4523605                                                                                     | <b>\$315</b>   |
| Extra Oven Rack for Space-Saver Ovens, A4523607                                                                                    | <b>\$315</b>   |
| 12in (300mm) Hot Top Section - Each Sections replaces Two Open Burners in a 12in (300mm) Lane, (Each Adds 10lb/5Kg to Ship Weight) | <b>\$745</b>   |
| Thermostat Control Griddle Option in Lieu of Valve Control, Add per Thermostat for Each 12in (305mm) Section*                      | <b>\$1,015</b> |
| Deck Fasteners for Storage and Oven Base Models, Set of 4                                                                          | <b>\$895</b>   |
| Adjustable Swivel Casters with Front Brakes, Set of 4                                                                              | <b>\$755</b>   |
| Low-Profile Backguard in Lieu of Standard High Shelf                                                                               | <b>N/C</b>     |

\*Only Valve Control Available on Raised Griddle/Broiler Models.

## U.S. RANGE U-SERIES GAS RESTAURANT RANGES REGAL SERIES STOCK POTS

### STANDARD FEATURES:

- One-piece, heavy-duty, cast-iron reinforced top grate.
- High speed burners. One inner ring burner rated at 15,000 BTU/hr and one outer ring burner rated at 30,000 BTU/hr per single unit.
- One valve control per burner.
- Standing pilot for instant lighting. Large capacity removable drip pan.



**SP-1844-2S**  
Double 18in Side-by-Side  
Stock Pot Range

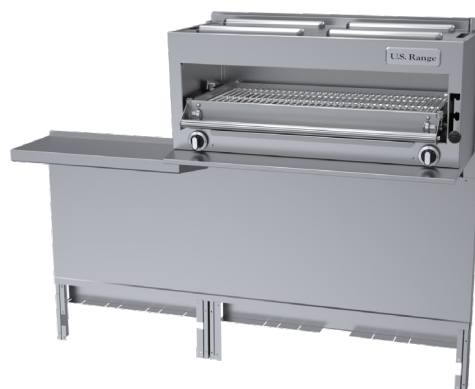
| MODEL NUMBER                       | DESCRIPTION                                                                  | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|------------------------------------|------------------------------------------------------------------------------|----------------------|---------------|----------------------|----------------|
| <b>18IN (457MM) GAS STOCK POTS</b> |                                                                              |                      |               |                      |                |
| <b>SP-1844</b>                     | Single Stock Pot Range with Cast-Iron Top, 25in (635mm) High                 | 45,000 BTU/hr        | 9             | 106 (48)             | <b>\$2,225</b> |
| <b>SP-1844-2F</b>                  | Double Stock Pot Range (Front-to-Back) with Cast-Iron Top, 25in (635mm) High | 90,000 BTU/hr        | 18            | 212 (96)             | <b>\$5,350</b> |
| <b>SP-1844-2S</b>                  | Double Stock Pot Range (Side-by-Side) with Cast-Iron Top, 25in (635mm) High  | 90,000 BTU/hr        | 18            | 212 (96)             | <b>\$5,350</b> |



# GAS RESTAURANT RANGES **U.S. RANGE U-SERIES** RANGE-MATCH SALAMANDERS & CHEESEMELTERS

## STANDARD FEATURES: SALAMANDERS

- Range-mount model with backsplash for mounting on 36in, 48in, and 60in U-Series ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 20,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Chrome-plated rack with three-position, spring-balanced adjustable rack assembly and lever control.
- Top gas inlet.



**UIR60**  
G-Series 35-1/2in Infra-Red  
Range-Mount Salamander  
for 60in U-Series Ranges

## STANDARD FEATURES: CHEESEMELTERS

- Range-mount model with backsplash for mounting on 36in, 48in, and 60in U-Series ranges.
- Protective bottom heat shield.
- Counter model with comes with 4in legs.
- Wall-mounting kit available.
- Two 15,000 BTU/hr atmospheric infra-red burners with individual valve controls.
- Chrome-plated rack with 4-position removable rack guides.
- Top gas inlet.



**UIRCM36C**  
U-Series 34in Infra-Red  
Counter Cheesemelter

## HOW TO READ G-SERIES SALAMANDER & CHEESEMELTER MODEL NUMBERS

| U                       | IR             | CM                                        | 36                                                       | C                                    |
|-------------------------|----------------|-------------------------------------------|----------------------------------------------------------|--------------------------------------|
| Series                  | Burner         | Broiler Type                              | Fit Width                                                | Model Type                           |
| U = U.S. Range U-Series | IR = Infra-Red | (blank) = Salamander<br>CM = Cheesemelter | 36 = 36in Models<br>48 = 36in Models<br>60 = 36in Models | (blank) = Range-Mount<br>C = Counter |

| MODEL NUMBER                                   | DESCRIPTION                                                                                                              | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|----------------------|---------------|----------------------|----------------|
| <b>GAS RANGE-MATCH INFRA-RED SALAMANDERS</b>   |                                                                                                                          |                      |               |                      |                |
| <b>UIR36</b>                                   | 34in (864mm) Wide Range-Mount Salamander Broiler for 36in (914mm) Range                                                  | 40,000 BTU/hr        | 40            | 200 (91)             | <b>\$5,965</b> |
| <b>UIR48</b>                                   | 34in (864mm) Wide Range-Mount Salamander Broiler for 48in (1219mm) Range                                                 | 40,000 BTU/hr        | 63            | 230 (105)            | <b>\$6,120</b> |
| <b>UIR60</b>                                   | 34in (864mm) Wide Range-Mount Salamander Broiler for 60in (1524mm) Range                                                 | 40,000 BTU/hr        | 63            | 260 (118)            | <b>\$6,460</b> |
| <b>UIR36C</b>                                  | 34in (864mm) Wide Counter Salamander Broiler with Legs                                                                   | 40,000 BTU/hr        | 21            | 170 (77)             | <b>\$6,005</b> |
| <b>GAS RANGE-MATCH INFRA-RED CHEESEMELTERS</b> |                                                                                                                          |                      |               |                      |                |
| <b>UIRCM36</b>                                 | 34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 36in (914mm) Range                                           | 30,000 BTU/hr        | 40            | 200 (91)             | <b>\$6,260</b> |
| <b>UIRCM48</b>                                 | 34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 48in (1219mm) Range                                          | 30,000 BTU/hr        | 63            | 230 (105)            | <b>\$6,700</b> |
| <b>UIRCM60</b>                                 | 34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for (1524mm) Range                                               | 30,000 BTU/hr        | 63            | 260 (118)            | <b>\$7,140</b> |
| <b>UIRCM36C</b>                                | 34in (864mm) Wide Counter Cheesemelter with Legs                                                                         | 30,000 BTU/hr        | 21            | 170 (77)             | <b>\$5,950</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>               |                                                                                                                          |                      |               |                      |                |
|                                                | Interconnecting Piping Between Range and Salamander or Cheesemelter                                                      |                      |               |                      | <b>\$880</b>   |
|                                                | Stainless Steel Wall-Mount Kit with Protective Stainless Steel Bottom & Heat Shield for 34in (864mm) Counter Models Only |                      |               |                      | <b>\$700</b>   |
|                                                | Stainless Steel Main Back for UIR36C and UIRCM36C                                                                        |                      |               |                      | <b>\$895</b>   |
|                                                | Stainless Steel Main Back for UIR48 and UIRCM48                                                                          |                      |               |                      | <b>\$1,415</b> |
|                                                | Stainless Steel Main Back for UIR60 and UIRCM60                                                                          |                      |               |                      | <b>\$1,530</b> |

# X-SERIES RESTAURANT RANGES

*The Value Driven Choice*



## SUNFIRE X-SERIES GAS RESTAURANT RANGES

SunFire ranges prove you don't need a sky-high budget to get serious cooking power. Known for delivering consistent heat and rugged durability, our ranges are built for the demands of real-world kitchens. If you want a range that works hard, lasts long, and keeps your cost in check, SunFire is the smart, value-driven choice that pays off every day.

### STANDARD FEATURES:

- Stainless steel 51in (1259mm) high backguard with removable high shelf.
- Two-piece cast-iron donut-style burners rated at 30,000 BTU/hr.
- Ergonomic split cast-iron top ring grates.
- Protected pilots prevents outages during a spillover.
- Split drip trays for easier removal and safer handling when cleaning.
- 5/8in (15mm) thick steel griddle plate with one 18,000 BTU/hr H-style burner and hi/lo valve control for every 12in width of griddle.
- Porcelain interior oven door and bottom with aluminized top, sides, and back.
- Straight steel tube oven burner with thermostat control from low to 500°F (260°C).
  - 33,000 BTU/hr for standard
  - 25,000 BTU/hr for space-saver ovens
- Nickel-plate oven rack with 2 fixed position rack guides.
- Stay-cool oven door handle.



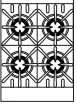
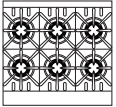
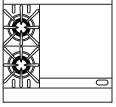
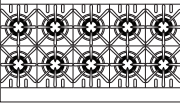
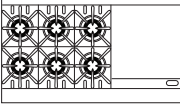
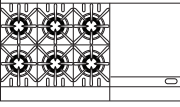
**X36-2G24R**

SunFire X-Series 36 Range with 2 Open Burners,  
24in Griddle, and Standard Oven

# GAS RESTAURANT RANGES SUNFIRE X-SERIES

## HOW TO READ X-SERIES RANGE MODEL NUMBERS

| X                    | 36                                                    | -2                                                                                       | G                                                      | 24              | R                                                                    |
|----------------------|-------------------------------------------------------|------------------------------------------------------------------------------------------|--------------------------------------------------------|-----------------|----------------------------------------------------------------------|
| Series               | Chassis                                               | Burners                                                                                  | Griddle Type                                           | Griddle Size    | Base Configuration                                                   |
| X = SunFire X-Series | 60 = 60in width<br>36 = 36in width<br>24 = 24in width | -2 = 2 Burners<br>-4 = 4 Burners<br>-6 = 6 Burners<br>-8 = 8 Burners<br>-10 = 10 Burners | G = Flat Surface Griddle<br>R = Raised Griddle/Broiler | 24 = 24in Width | L = Space-Saver Oven<br>R = Standard Oven<br>RR = (2) Standard Ovens |

| TOP CONFIGURATION                                                                   | MODEL NUMBER                                                                                                                                   | BASE CONFIGURATION | TOTAL INPUT NAT. GAS | CRATE CU. FT.  | SHIP WEIGHT lb. (kg) | LIST PRICE                |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------|----------------|----------------------|---------------------------|
| <b>24IN (600MM) WIDE GAS RESTAURANT RANGE</b>                                       |                                                                                                                                                |                    |                      |                |                      |                           |
|    | Four 6in (152mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (3/4in)                                                                       | <b>X24-4L</b>      | Space-Saver Oven     | 145,000 BTU/hr | 26                   | 302 (137) <b>\$4,235</b>  |
| <b>36IN (900MM) WIDE GAS RESTAURANT RANGE</b>                                       |                                                                                                                                                |                    |                      |                |                      |                           |
|    | Six 6in (152mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (3/4in)                                                                        | <b>X36-6R</b>      | Standard Oven        | 213,000 BTU/hr | 37                   | 430 (195) <b>\$4,255</b>  |
|   | Two 6in (152mm) Open Burners in a 12in Lane<br>24in (600mm) Griddle<br>Valve Control<br>Rear Gas Manifold (3/4in)                              | <b>X36-2G24R</b>   | Open Storage         | 129,000 BTU/hr | 37                   | 495 (225) <b>\$6,145</b>  |
| <b>60IN (1500MM) WIDE GAS RESTAURANT RANGE</b>                                      |                                                                                                                                                |                    |                      |                |                      |                           |
|  | Ten 6in (152mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (1in)                                                                          | <b>X60-10RR</b>    | (2) Standard Ovens   | 366,000 BTU/hr | 79                   | 726 (329) <b>\$6,940</b>  |
|  | Six 6in (152mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle<br>Valve Control<br>Rear Gas Manifold (1in)                                 | <b>X60-6G24RR</b>  | (2) Standard Ovens   | 282,000 BTU/hr | 79                   | 791 (359) <b>\$9,065</b>  |
|  | Six 6in (152mm) Open Burners in 12in Lanes<br>24in (600mm) Raised Griddle/Broiler, Right Side Only<br>Valve Control<br>Rear Gas Manifold (1in) | <b>X60-6R24RR</b>  | (2) Standard Ovens   | 279,000 BTU/hr | 81                   | 828 (376) <b>\$10,520</b> |

Note: SunFire Products are Not Eligible for Rebates or Allowances.

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# SENTRY SERIES ELECTRIC RANGES

*Reliable Electric Cooking for Every Kitchen*

The Garland Sentry Series electric medium-duty restaurant ranges offer a compelling balance of performance, flexibility, and efficiency tailored to commercial kitchens and restaurants. The Sentry Series gives restaurants reliable electrified cooking strength, a variety of top configuration choices, and ease of cleaning and serviceability, making them a smart fit where gas may be unavailable or where electrical infrastructure is preferred.



## SENTRY SERIES ELECTRIC RESTAURANT RANGES

### STANDARD FEATURES:

- Stainless steel exterior with 10in high backguard and black enameled slotted flue cap.
- Sealed high-performance elements, individually controlled.
  - 7-1/2in element = 2.0 kW
  - 9in element = 2.6 kW
- Overheat protection reduces power if the element is turned on without a pan for 8 minutes.
- Optional hot tops and griddle available.
- Full-size oven with porcelain interior rated at 4.85 kW.
- Electromechanical heavy-duty oven thermostat, heat range from 150°F (66°C) to 550°F (288°C).
- Chrome-plated oven rack with removable 4-position rack guides.
- Cool-to-touch door handle.
- Available with convection oven base, rated at 5.0 kW.

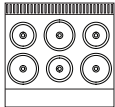
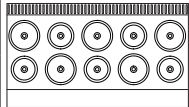


SS686

Sentry Series 36in Range with six Sealed Elements and Standard Oven



## ELECTRIC RESTAURANT RANGES SENTRY SERIES

| TOP CONFIGURATION                                                                 | MODEL NUMBER                                                                                            | BASE CONFIGURATION | TOTAL INPUT          | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |          |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|--------------------|----------------------|---------------|----------------------|------------|----------|
| 36IN (914MM) WIDE ELECTRIC RESTAURANT RANGE                                       |                                                                                                         |                    |                      |               |                      |            |          |
|  | Three 7-1/2in (191mm) Sealed Elements<br>Three 9in (229mm) Sealed Elements                              | SS686R             | Standard Oven        | 19 kW         | 53                   | 385 (175)  | \$11,715 |
|                                                                                   |                                                                                                         | SS686RC            | Convection Oven      | 20 kW         | 53                   | 385 (175)  | \$17,255 |
| 60IN (1524MM) WIDE ELECTRIC RESTAURANT RANGE                                      |                                                                                                         |                    |                      |               |                      |            |          |
|  | Five 7-1/2in (191mm) Sealed Elements<br>Five 9in (229mm) Sealed Elements                                | SS684R             | (2) Standard Ovens   | 33 kW         | 91                   | 630 (285)  | \$17,200 |
|                                                                                   |                                                                                                         | SS684RC2           | (2) Convection Ovens | 34 kW         | 91                   | 630 (285)  | \$28,280 |
| OPTIONAL GRIDDLES - STANDARD ON RIGHT                                             |                                                                                                         |                    |                      |               |                      |            |          |
|                                                                                   | 12in (305mm) Griddle, Thermostatic Control, Replaces Two Top Elements - Add Suffix 12G to Model Number  |                    |                      |               |                      |            | \$1,345  |
|                                                                                   | 24in (610mm) Griddle, Thermostatic Control, Replaces Four Top Elements - Add Suffix 24G to Model Number |                    |                      |               |                      |            | \$1,475  |
|                                                                                   | 36in (914mm) Griddle, Thermostatic Control, Replaces Six Top Elements - Add Suffix 36G to Model Number  |                    |                      |               |                      |            | \$2,190  |
| OPTIONAL HOT TOPS - STANDARD ON LEFT                                              |                                                                                                         |                    |                      |               |                      |            |          |
|                                                                                   | One 12in (305mm) Hot Top, Replaces Two Top Elements - Add Suffix -1 to Model Number                     |                    |                      |               |                      |            | \$520    |
|                                                                                   | Two 12in (305mm) Hot Tops, Replaces Four Top Elements - Add Suffix -2 to Model Number                   |                    |                      |               |                      |            | \$920    |
|                                                                                   | Three 12in (305mm) Hot Tops, Replaces Six Top Elements - Add Suffix -3 to Model Number                  |                    |                      |               |                      |            | \$1,205  |

## ELECTRIC RESTAURANT RANGES SENTRY SERIES OPTIONS & ACCESSORIES

| DESCRIPTION                                                                                   | LIST PRICE     |
|-----------------------------------------------------------------------------------------------|----------------|
| Stainless Steel High Shelf Backguard for 36in (914mm) Range                                   | <b>\$920</b>   |
| Stainless Steel High Shelf Backguard for 60in (1524mm) Range                                  | <b>\$1,075</b> |
| 17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36in (914mm) Range    | <b>\$530</b>   |
| 17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60in (1524mm) Range   | <b>\$725</b>   |
| Stainless Steel Main Back for 36in (914mm) Range High Shelf and 17in (432mm) High Backguards  | <b>\$770</b>   |
| Stainless Steel Main Back for 60in (1524mm) Range High Shelf and 17in (432mm) High Backguards | <b>\$1,000</b> |
| Stainless Steel Main Back for 36in (914mm) Range 10in (254mm) High Backguards                 | <b>\$565</b>   |
| Stainless Steel Main Back for 60in (1524mm) Range 10in (254mm) High Backguards                | <b>\$565</b>   |
| Stainless Steel Main Back for 36in (914mm) Range                                              | <b>\$770</b>   |
| Stainless Steel Main Back for 60in (1524mm) Range                                             | <b>\$1,000</b> |

| DESCRIPTION                                                              | LIST PRICE   |
|--------------------------------------------------------------------------|--------------|
| Additional Oven Rack, Each                                               | <b>\$305</b> |
| Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4      | <b>\$755</b> |
| Deck Fasteners, Set of 4                                                 | <b>\$605</b> |
| Storm Rails, for Use with Elements or Hot Top Sections, per 12in Section | <b>\$650</b> |
| Marine 36in (914mm) Stainless Steel Hand Rails                           | <b>\$590</b> |
| Marine 60in (610mm) Stainless Steel Hand Rails                           | <b>\$745</b> |
| Marine Oven Door Latch for 36in (914mm) Models                           | <b>\$270</b> |
| Marine Oven Door Latch for 60in (610mm) Models                           | <b>\$520</b> |
| Marine Drip Tray Stop for 36in (914mm) Models                            | <b>\$250</b> |
| Marine Drip Tray Stop for 60in (610mm) Models                            | <b>\$410</b> |

## SENTRY SERIES ELECTRIC RESTAURANT RANGES

### RANGE-MATCH SALAMANDERS

#### STANDARD FEATURES:

- Six metal sheath elements rated at 1.16 kW each.
- Controlled by two 3-heat switch controls.
- Fixed-height broiling rack with flat or easy-view tilted position.
- Rack rolls in and out with cool-to-touch handle.
- Large capacity removable grease pan.
- 4in legs for counter model
- Stainless steel backguard for range-mount models.
- Wall-mount kit available.



**SER-684**  
Sentry Series 34in  
Range-Mount Salamander  
for 60in Ranges

| MODEL NUMBER                       | DESCRIPTION                                                             | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|------------------------------------|-------------------------------------------------------------------------|-------------|---------------|----------------------|----------------|
| <b>GAS RANGE-MATCH SALAMANDERS</b> |                                                                         |             |               |                      |                |
| <b>SER-686</b>                     | 34in (864mm) Wide Range-Mount Salamander Broiler for 36in (914mm) Range | 7 kW        | 40            | 250 (110)            | <b>\$8,000</b> |
| <b>SER-684</b>                     | 34in (864mm) Wide Range-Mount Salamander Broiler for 60in (610mm) Range | 7 kW        | 63            | 300 (115)            | <b>\$8,440</b> |
| <b>SERC</b>                        | 34in (864mm) Wide Counter Salamander Broiler with Legs                  | 7 kW        | 21            | 210 (95)             | <b>\$7,480</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>   |                                                                         |             |               |                      |                |
|                                    | Stainless Steel Main Back for SER-686 & SER-684                         |             |               |                      | <b>\$900</b>   |
|                                    | Wall-Mount Kit for SERC                                                 |             |               |                      | <b>\$715</b>   |

## SENTRY SERIES ELECTRIC RESTAURANT RANGES

### RANGE-MATCH FRYER

#### STANDARD FEATURES:

- Available in 12kW and 16 kW models with Incoloy sheath swing-up heating elements.
- Electromechanical thermostat with temperature control range of 200°F (93°C) to 375°F (190°C).
- One-piece, deep-drawn, heavy-gauge, nickel-plated steel tank with lift handles and 1in bottom drain, 30/lb (13.6kg) fat capacity.
- Two chrome wire baskets.
- Storage cabinet with door.



**S18F**  
Sentry Series 18in Range-Match  
Electric Fryer

| MODEL NUMBER                     | DESCRIPTION                                                                                     | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|----------------------------------|-------------------------------------------------------------------------------------------------|-------------|---------------|----------------------|----------------|
| <b>GAS RANGE-MATCH FRYERS</b>    |                                                                                                 |             |               |                      |                |
| <b>S18F</b>                      | 18in (457mm) Wide Fryer                                                                         | 12 kW       | 20            | 140 (64)             | <b>\$8,935</b> |
| <b>S18SF</b>                     | 18in (457mm) Wide Super Fryer                                                                   | 16 kW       | 20            | 140 (64)             | <b>\$9,480</b> |
| <b>S680-18FM</b>                 | 18in (457mm) Wide Fryer Dump Station (Specify if Required with a Solid Stainless Steel Worktop) |             | 16            | 105 (48)             | <b>\$3,730</b> |
| <b>S680-18FM-EH</b>              | 18in (457mm) Wide Fryer Dump Station with Heat Lamp                                             |             | 16            | 130 (59)             | <b>\$5,400</b> |
| <b>OPTIONS &amp; ACCESSORIES</b> |                                                                                                 |             |               |                      |                |
|                                  | Stainless Steel Tank Cover                                                                      |             |               |                      | <b>\$545</b>   |
|                                  | Large Single Basket                                                                             |             |               |                      | <b>\$755</b>   |
|                                  | Extra Fry Tank                                                                                  |             |               |                      | <b>\$1,140</b> |
|                                  | Extra Tank with Drain                                                                           |             |               |                      | <b>\$1,140</b> |
|                                  | Fish Plate                                                                                      |             |               |                      | <b>\$505</b>   |
|                                  | Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)                               |             |               |                      | <b>\$755</b>   |
|                                  | Deck Fasteners - Set of Four                                                                    |             |               |                      | <b>\$605</b>   |

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# MASTER SERIES CONVECTION OVENS

*Unconventional Thinking*

## IT'S THE SECRET TO A BETTER BAKE.

The Master Series Convection Oven from Garland delivers consistently better baking results throughout the entire cavity. Gone are the days where you need to turn your pans halfway through the cook cycle. The innovative air baffling system and the industry's largest blower wheel maximize airflow and evenly channels it throughout the entire oven cavity resulting in very precise cooking results throughout. The Heat Manager, (a rigid multi-layer aluminum "sandwich" design) won't sag like other fibrous materials so the performance of the bake will last throughout the life of the oven.



## MORE CAPACITY FOR BAKING.

The 24-inch high cooking chamber features a high capacity 13-position rack guide, with six chrome-plated oven racks to accommodate virtually any pan size. And, unlike other brands, the top rack is easy to reach and use. It sits only 60- inches from the floor in the normal working height, increasing the ease of access for everyone. The 60/40 dependent doors with window on both sides are easy to open and close—even with one hand.



## SIMPLE TO OPERATE.

We realize that the last thing you need is a convection oven that's too complicated to use, so we've designed our wide range of programmable controllers with simplicity in mind. Available with easyTouch™ digital interface with programmable menus or simple manual controls with large, easy-to-use buttons, we make operation simple. With a cooking range of 150°F to 500°F, the Master Series offers maximum flexibility for all your cook/hold requirements.

## MORE VERSATILITY.

Master Series Convections Ovens are available in gas or electric, single or double-deck, and standard or deep bakery depth models. There's even a half-size electric model for smaller spaces.





## MASTER SERIES FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL

Master Series Convection Ovens 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 Series Convection Oven to the competition, and see for yourself why Garland is a recognized leader in high-quality, professional cooking equipment.

### STANDARD FEATURES:

- EasyTouch™ screen design with simple on/off switch and intuitive Press-and-Go interface.
- 4.3in digital controller with 150°F (66°C) to 500° (260°C) temperature range and cook'n'hold feature.
- 2-speed fan control (high, low, & pulse) w/6 HP fan motor.
- Gas models feature direct spark ignition with 100% safety shut-off, and 60,000 BTU/hr (natural gas and propane) per oven cavity.
- Electric models with 10.4 kW loading per oven cavity.
- Safety door system with 60/40 split dependent door design and double-pane thermal window in both doors.
- Porcelain enameled oven interior with coved corners, and interior lighting.
- The largest convection oven cavity in the industry: a 24in high cooking cavity with 6 chrome-plated oven racks on 13-position rack guides.



**MCO-GS-10M**  
Master Series Single-Deck  
Gas Convection Oven with  
easyTouch™ Control



**MCO-ES-20M**  
Master Series Double-Deck  
Electric Convection Oven with  
easyTouch™ Control

### HOW TO READ MASTER SERIES CONVECTION OVEN MODEL NUMBERS

| MCO                         | -G                      | S                        | -10                                                                         | M                                                                                                                                                                  |
|-----------------------------|-------------------------|--------------------------|-----------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Series                      | Fuel                    | Depth                    | Decks                                                                       | Control                                                                                                                                                            |
| MCO = Garland Master Series | G = Gas<br>E = Electric | S = Standard<br>D = Deep | 10 = Single<br>20 = Double<br>5 = Half-Size Single<br>25 = Half-Size Double | M = easyTouch™ Digital Control<br>S = Full-Size Simple Manual Control<br>C = Half-Size Simple Manual Control<br>ESS = Energy Star 2.2 Model, Simple Manual Control |

| MODEL NUMBER                                                               | DESCRIPTION                                                                                     | TOTAL INPUT    | WIDTH in. (mm) | HEIGHT in. (mm) | DEPTH in. (mm) | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|----------------|----------------|-----------------|----------------|---------------|----------------------|-----------------|
| <b>GAS FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL</b>      |                                                                                                 |                |                |                 |                |               |                      |                 |
| <b>MCO-GS-10M</b>                                                          | Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with easyTouch Digital Control      | 60,000 BTU/hr  | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64            | 515 (230)            | <b>\$13,735</b> |
| <b>MCO-GD-10M</b>                                                          | Full-Size, Deep-Depth, Single-Deck, Gas Convection Oven with easyTouch Digital Control          | 60,000 BTU/hr  | 38 (965)       | 57-1/2 (1461)   | 44-1/2 (1130)  | 64            | 545 (245)            | <b>\$15,400</b> |
| <b>MCO-GS-20M</b>                                                          | Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with easyTouch Digital Control      | 120,000 BTU/hr | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128           | 1030 (465)           | <b>\$27,435</b> |
| <b>MCO-GD-20M</b>                                                          | Full-Size, Deep-Depth, Double-Deck, Gas Convection Oven with easyTouch Digital Control          | 120,000 BTU/hr | 38 (965)       | 70-1/2 (1791)   | 44-1/2 (1130)  | 128           | 1090 (490)           | <b>\$30,805</b> |
| <b>ELECTRIC FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL</b> |                                                                                                 |                |                |                 |                |               |                      |                 |
| <b>MCO-ES-10M</b>                                                          | Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with easyTouch Digital Control | 10.4 kW        | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64            | 515 (230)            | <b>\$13,125</b> |
| <b>MCO-ED-10M</b>                                                          | Full-Size, Deep-Depth, Single-Deck, Electric Convection Oven with easyTouch Digital Control     | 10.4 kW        | 38 (905)       | 57-1/2 (1461)   | 44-1/2 (1130)  | 64            | 545 (245)            | <b>\$14,815</b> |
| <b>MCO-ES-20M</b>                                                          | Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with easyTouch Digital Control | 20.8 kW        | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128           | 1030 (465)           | <b>\$26,225</b> |
| <b>MCO-ED-20M</b>                                                          | Full-Size, Deep-Depth, Double-Deck, Electric Convection Oven with easyTouch Digital Control     | 20.8 kW        | 38 (965)       | 70-1/2 (1791)   | 44-1/2 (1130)  | 128           | 1090 (490)           | <b>\$29,585</b> |

NOTE: All double-deck models (-20) ship as two singles with leg/stacking kit.

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# FULL-SIZE CONVECTION OVENS **MASTER SERIES** WITH SIMPLE MANUAL CONTROL

## STANDARD FEATURES:

- Simple manual control with 150°F to 500°F (66°C to 260°C) temperature range and digital 90-minute timer.
- 2-speed fan control (high & low) w/.6 HP fan motor.
- Gas models feature direct spark ignition with 100% safety shut-off, and 60,000 BTU/hr per oven cavity.
- Electric models with 10.4 kW loading per oven cavity.
- Safety door system with 60/40 split dependent door design and double-pane thermal window in both doors.
- Porcelain enameled oven interior with coved corners, and interior lighting.
- The largest convection oven cavity in the industry: a 24in high cooking cavity with 6 chrome-plated oven racks on 13-position rack guides.
- MCO-GS-10/20-ESS convection ovens are rated Energy Star 2.2, and are available in natural gas only.



**MCO-ES-10-S**  
Master Series Single-Deck Electric Convection Oven with Simple Manual Control on an Optional Open Base with Rack Guides and Shelf (#1951213)



**MCO-GS-20-S**  
Master Series Double-Deck Gas Convection Oven with Simple Manual Control

| MODEL NUMBER                                                          | DESCRIPTION                                                                                 | TOTAL INPUT    | WIDTH in. (mm) | HEIGHT in. (mm) | DEPTH in. (mm) | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-----------------------------------------------------------------------|---------------------------------------------------------------------------------------------|----------------|----------------|-----------------|----------------|---------------|----------------------|-----------------|
| <b>GAS FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b>      |                                                                                             |                |                |                 |                |               |                      |                 |
| <b>MCO-GS-10-S</b>                                                    | Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control      | 60,000 BTU/hr  | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64            | 515 (230)            | <b>\$12,045</b> |
| <b>MCO-GD-10-S</b>                                                    | Full-Size, Deep-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control          | 60,000 BTU/hr  | 38 (965)       | 57-1/2 (1461)   | 44-1/2 (1130)  | 64            | 545 (245)            | <b>\$13,735</b> |
| <b>MCO-GS-20-S</b>                                                    | Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control      | 120,000 BTU/hr | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128           | 1030 (465)           | <b>\$24,070</b> |
| <b>MCO-GD-20-S</b>                                                    | Full-Size, Deep-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control          | 120,000 BTU/hr | 38 (965)       | 70-1/2 (1791)   | 44-1/2 (1130)  | 128           | 1090 (490)           | <b>\$27,435</b> |
| <b>ELECTRIC FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b> |                                                                                             |                |                |                 |                |               |                      |                 |
| <b>MCO-ES-10-S</b>                                                    | Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control | 10.4 kW        | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64            | 515 (230)            | <b>\$11,430</b> |
| <b>MCO-ED-10-S</b>                                                    | Full-Size, Deep-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control     | 10.4 kW        | 38 (905)       | 57-1/2 (1461)   | 44-1/2 (1130)  | 64            | 545 (245)            | <b>\$13,125</b> |
| <b>MCO-ES-20-S</b>                                                    | Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control | 20.8 kW        | 38 (965)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128           | 1030 (465)           | <b>\$22,860</b> |
| <b>MCO-ED-20-S</b>                                                    | Full-Size, Deep-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control     | 20.8 kW        | 38 (965)       | 70-1/2 (1791)   | 44-1/2 (1130)  | 128           | 1090 (490)           | <b>\$26,225</b> |

NOTE: All double-deck models (-20) ship as two singles with leg/stacking kit.

Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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.

## MASTER SERIES FULL-SIZE CONVECTION OVENS

### OPTIONS & ACCESSORIES

| ITEM NUMBER     | DESCRIPTION                                                                                                                                                                                                                                                                                        | NOTES                                                   | ADD TO PRICE OF STD. UNIT |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------|---------------------------|
|                 | Maximum Security Package for Prisons and Other Institutions. This Package Consists of: Solid Stainless Steel Doors with Lockable Hasp, Stainless Steel Lockable Control Panel Cover with Hasp, Stainless Steel Perforated Full Back, Motor Cover and Tamper-Proof External Hardware with Tool Kit. | Padlocks Provided by Others.                            | <b>\$3,540</b>            |
|                 | 80000 BTU (23.4 kW) Input (per Deck) for Heavy Loads and Faster Recovery                                                                                                                                                                                                                           | Natural Gas Models Only<br>Not available for ESS Models | <b>N/C</b>                |
|                 | Stainless Steel Solid Door(s) (Specify with Order)                                                                                                                                                                                                                                                 | Gas or Electric Models                                  | <b>N/C</b>                |
| <b>1951217</b>  | Direct Connect Vent (Specify with Order)                                                                                                                                                                                                                                                           | Gas Models Only                                         | <b>\$665</b>              |
|                 | 208 or 240 Volt Motor Only                                                                                                                                                                                                                                                                         | Gas Models Only                                         | <b>\$1,130 per deck</b>   |
|                 | 460 Volt Wiring (Per Deck)                                                                                                                                                                                                                                                                         | Electric Models Only                                    | <b>\$1,400 per deck</b>   |
| <b>1591502</b>  | Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) with Restraining Device                                                                                                                                                                                                                   | Gas Models Only                                         | <b>\$1,825</b>            |
| <b>1951213</b>  | Stainless Steel Open Base with Rack Guides and Shelf for Extra Rack/Pan Storage (In Lieu of 25in Legs). Without Casters. Ship Weight 100lbs/45kg                                                                                                                                                   | Single Gas or Electric Models                           | <b>\$3,245</b>            |
| <b>1951214</b>  | Stainless Steel Open Base with Rack Guides and Shelf for Extra Rack/Pan Storage (In Lieu of 25in Legs). With Casters. Ship Weight 100lbs/45kg                                                                                                                                                      | Single Gas or Electric Models                           | <b>\$3,845</b>            |
|                 | Stainless Steel Back Enclosure                                                                                                                                                                                                                                                                     | Gas or Electric Models                                  | <b>\$1,400 per deck</b>   |
| <b>A1922211</b> | Extra Oven Rack - Standard Depth                                                                                                                                                                                                                                                                   | Gas or Electric Models                                  | <b>\$345</b>              |
| <b>A1922212</b> | Extra Oven Rack - Deep/Bakery Depth                                                                                                                                                                                                                                                                | Gas or Electric Models                                  | <b>\$345</b>              |
|                 | Swivel Casters - Set of 4 with Front Brakes                                                                                                                                                                                                                                                        | Gas or Electric Models                                  | <b>\$755</b>              |
|                 | Low-Profile Casters - Set of 4 with Front Brakes                                                                                                                                                                                                                                                   | Double Gas or Electric Models                           | <b>\$800</b>              |
|                 | Removable Stainless Steel Drip Pan (Specify for Standard Depth or Bakery Depth Oven)                                                                                                                                                                                                               | Gas or Electric Models                                  | <b>\$800 per deck</b>     |
|                 | Stainless Steel Flanged Feet Deck Fasteners - Set of 4                                                                                                                                                                                                                                             | Gas or Electric Models                                  | <b>\$965</b>              |



# HALF-SIZE CONVECTION OVENS MASTER SERIES WITH SIMPLE MANUAL CONTROL

## STANDARD FEATURES:

- Simple manual control with 150°F to 500°F (66°C to 260°C) temperature range and 60-minute electro-mechanical timer.
- 2-speed fan control (high & low) with 1/3 HP fan motor.
- 208 or 240 volt, single or three phase.
- 5.6 kW per oven cavity.
- Stainless steel front, sides, and top.
- Single door with double-pane thermal window.
- Porcelain enameled oven interior with coved corners, and interior lighting.
- 5 chrome-plated racks on 9-position removable guides.
- 4in (102mm) stainless steel legs with adjustable bullet leveling leg insert.



**MCO-E-5-C**  
Master Series Single-Deck Electric  
Half-Size Convection Oven with  
Simple Manual Control



**MCO-E-25-C**  
Master Series Double-Deck  
Electric Convection Oven with  
Simple Manual Control

| MODEL NUMBER                                                          | DESCRIPTION                                                                                                                                 | TOTAL INPUT | WIDTH in. (mm) | HEIGHT in. (mm) | DEPTH in. (mm) | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE            |
|-----------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|-------------|----------------|-----------------|----------------|---------------|----------------------|-----------------------|
| <b>ELECTRIC HALF-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b> |                                                                                                                                             |             |                |                 |                |               |                      |                       |
| <b>MCO-E-5-C</b>                                                      | Half-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control                                                 | 5.6 kW      | 30-1/2 (775)   | 29-3/4 (756)    | 25-1/4 (641)   | 38.5          | 340 (155)            | <b>\$9,180</b>        |
| <b>MCO-E-25-C</b>                                                     | Half-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control                                                 | 11.2 kW     | 30-1/2 (775)   | 72-3/4 (1848)   | 25-1/4 (641)   | 77            | 680 (310)            | <b>\$19,890</b>       |
| <b>OPTIONS &amp; ACCESSORIES</b>                                      |                                                                                                                                             |             |                |                 |                |               |                      |                       |
| <b>A113600</b>                                                        | Stainless Steel Open Base Stand with Rack Guides and Shelf for Extra Rack/Pan Storage (Single-Deck Models Only), Not Available with Casters |             |                |                 |                |               |                      | <b>\$1,730</b>        |
|                                                                       | Swivel Casters with Front Brakes - Set of 4 (Double and Single-Deck Models Without Legs or Stand)                                           |             |                |                 |                |               |                      | <b>\$755</b>          |
|                                                                       | Extra Oven Rack                                                                                                                             |             |                |                 |                |               |                      | <b>\$325</b>          |
|                                                                       | Stainless Steel Solid Door(s) (Must Specify with Order)                                                                                     |             |                |                 |                |               |                      | <b>N/C</b>            |
|                                                                       | Stainless Steel Main Back                                                                                                                   |             |                |                 |                |               |                      | <b>\$800 per deck</b> |
|                                                                       | 7.5 KW Elements for Heavy Loads and Faster Recovery                                                                                         |             |                |                 |                |               |                      | <b>\$540 per deck</b> |
|                                                                       | Stainless Steel 21-1/4in (540 mm) Legs (Double-Deck Models Only)                                                                            |             |                |                 |                |               |                      | <b>\$1,415</b>        |
|                                                                       | Power Cord Set with Plug                                                                                                                    |             |                |                 |                |               |                      | <b>\$880 per deck</b> |
| <b>A4602982</b>                                                       | Heat Shield Kit                                                                                                                             |             |                |                 |                |               |                      | <b>\$725 per deck</b> |

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



# SUMMIT SERIES CONVECTION OVENS

*Reliable Baking. Professional Results.*



## PERFORMANCE THAT RISES TO THE OCCASION.

Whether you are baking breads, cooking meats, or making other delicious menu items, this U.S. Range Summit Series natural gas convection oven delivers performance you can count on! Inspired by professional kitchens and built for precision, these ovens deliver even heat and airflow so every dish emerges perfectly.



## DEPENDABLE DOORS.

The 60/40 split door design with two double-pane thermal windows and interior lighting lets you keep an eye on your culinary creations. The robust dependent doors are easy to open and close—even with one hand.



## MAXIMUM CAPACITY.

The 24-inch high cooking chamber features a high capacity 13-position rack guide, with five cooking racks to accommodate virtually any pan size. The porcelain enameled oven interior with coved corners helps to maintain even airflow and makes for easy cleaning.



## SIMPLE TO OPERATE.

Dependable manual analog controls and an electro-mechanical timer provide precise temperature control while keeping operation simple and intuitive, allowing staff to get up to speed quickly with minimal training.



# FULL-SIZE CONVECTION OVENS U.S. RANGE SUMMIT SERIES

## WITH SIMPLE MANUAL CONTROL

### STANDARD FEATURES:

- Simple manual control with 150°F to 500°F (66°C to 260°C) temperature range.
- Electromechanical 60-minute timer.
- 2-speed fan control (high & low) w/.6 HP fan motor.
- Gas models feature direct spark ignition with 100% safety shut-off, and 53,000 BTU/hr per oven cavity.
- Electric models with 10.4 kW loading per oven cavity.
- Safety door system with 60/40 split dependent door design and double-pane thermal window in both doors.
- Porcelain enameled oven interior with coved corners, and interior lighting.
- Five chrome-plated oven racks on 13-position rack guides.
- Available in single and double-decks.



**SUME-100**  
U.S. Range Summit Single-Deck  
Electric Convection Oven with  
Simple Manual Control



**SUMG-200**  
U.S. Range Summit Double-Deck  
Gas Convection Oven with Simple  
Manual Control

| MODEL NUMBER                                                          | DESCRIPTION                                                                                                                       | TOTAL INPUT    | WIDTH in. (mm) | HEIGHT in. (mm) | DEPTH in. (mm) | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-----------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|-----------------|----------------|---------------|----------------------|-----------------|
| <b>GAS FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b>      |                                                                                                                                   |                |                |                 |                |               |                      |                 |
| <b>SUMG-100</b>                                                       | Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control                                            | 53,000 BTU/hr  | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64            | 515 (230)            | <b>\$7,950</b>  |
| <b>SUMG-200</b>                                                       | Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control                                            | 106,000 BTU/hr | 38 (965)       | 70-1/2 (1791)   | 44-1/2 (1130)  | 128           | 1030 (465)           | <b>\$15,860</b> |
| <b>ELECTRIC FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL</b> |                                                                                                                                   |                |                |                 |                |               |                      |                 |
| <b>SUME-100</b>                                                       | Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control                                       | 10.4 kW        | 38 (965)       | 57-1/2 (1461)   | 41-1/4 (1048)  | 64            | 515 (230)            | <b>\$7,785</b>  |
| <b>SUME-200</b>                                                       | Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control                                       | 20.8 kW        | 38 (905)       | 70-1/2 (1791)   | 41-1/4 (1048)  | 128           | 1030 (465)           | <b>\$15,520</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                                      |                                                                                                                                   |                |                |                 |                |               |                      |                 |
|                                                                       | Stainless Steel Solid Door(s) (Specify with Order), per Deck                                                                      |                |                |                 |                |               |                      | <b>N/C</b>      |
|                                                                       | Window in Right Hand Door                                                                                                         |                |                |                 |                |               |                      | <b>\$2,325</b>  |
| <b>1951217</b>                                                        | Direct Connect Vent (Specify with Order), Gas Models Only                                                                         |                |                |                 |                |               |                      | <b>\$665</b>    |
|                                                                       | 208 or 240 Volt Motor Only, per Deck, Gas Models Only                                                                             |                |                |                 |                |               |                      | <b>\$1,130</b>  |
|                                                                       | 460 Volt Wiring, per Deck, Electric Models Only                                                                                   |                |                |                 |                |               |                      | <b>\$1,400</b>  |
| <b>1591502</b>                                                        | Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) with Restraining Device, Gas Models Only                                 |                |                |                 |                |               |                      | <b>\$1,825</b>  |
| <b>1951213</b>                                                        | Stainless Steel Open Base with Rack Guides and Shelf (In Lieu of 25in Legs) - For Extra Rack/Pan Storage, Single-Deck Models Only |                |                |                 |                |               |                      | <b>\$3,245</b>  |
|                                                                       | Back Enclosure - Stainless Steel, per Deck                                                                                        |                |                |                 |                |               |                      | <b>\$1,400</b>  |
| <b>A1922211</b>                                                       | Extra Oven Rack, Each                                                                                                             |                |                |                 |                |               |                      | <b>\$345</b>    |
|                                                                       | Swivel Casters - Set of 4 with Front Brakes                                                                                       |                |                |                 |                |               |                      | <b>\$755</b>    |
|                                                                       | Low-Profile Casters - Set of 4 with Front Brakes for Double-Deck Models Only                                                      |                |                |                 |                |               |                      | <b>\$800</b>    |
|                                                                       | Deck Fasteners - Stainless Steel Flanged Feet                                                                                     |                |                |                 |                |               |                      | <b>\$965</b>    |
|                                                                       | Removable Stainless Steel Drip Pan, per Deck                                                                                      |                |                |                 |                |               |                      | <b>\$800</b>    |

NOTE: All double-deck models (-200), ship as two singles with leg/stacking kit.

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Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg  
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# GARLAND DECK OVENS

*Performance Baked into Every Deck*



## **MORE SPEED, BETTER PERFORMANCE, AND MENU FLEXIBILITY.**

Garland commercial pizza & deck ovens are built for operators who depend on consistent results and nonstop performance. Designed to deliver even heat across every deck, they provide the temperature stability and recovery speed required to produce perfectly baked pizzas, baked goods, and roasted foods shift after shift. Heavy-duty construction and proven components ensure long-lasting reliability in high-volume environments, while precise temperature control helps maintain product quality during peak demand. With Garland deck ovens, kitchens gain dependable performance they can trust, day in and day out.



### **AIR DECK PIZZA OVENS.**

The G56-Series Air Deck Pizza Ovens offer greater speed, performance and menu flexibility. It occupies less floor space than a conveyor oven, with comparable production capacity. Menu flexibility is much greater and cost is significantly less. An optional timer offers the simplicity of automatically monitoring the cooking process. This provides the ease of a conveyor and the flexibility of a deck with faster food delivery times.



### **PYRO DECK PIZZA/BAKE OVENS.**

The GPD-Series Gas Pyro Deck Pizza/Baking Ovens feature real stone hearths for even heat distribution and heat retention throughout. The high oven cavity accommodates a variety of menu items and offers access to the full width of the cooking surface. The oven door, when open, provides a flat door-to hearth bridge making loading and unloading quick and easy.



### **BAKING/ROASTING OVENS.**

The E2000-Series Electric and G2000-Series Gas Ovens are a dependable line of heavy-duty bake and roast ovens ideal for hotels, hospitals, schools, larger cafeterias, dining rooms and other high production operations. They offer the flexibility of individual thermostatic-controlled, evenly heated compartments. Seven standard combination models are available with up to three sections stacked.

## GAS ALL-PURPOSE OVENS AIR-DECK

### STANDARD FEATURES:

- Full-deck with balanced spring-loaded door.
- Stainless steel perforated deck.
- 56in (1422mm) x 36in (914mm) deck surface.
- 7-1/2in (191mm) high oven cavity.
- Forced air combustion burner rated at 80,000 BTU/hr per deck.
- Electronic ignition.
- Snap-action thermostat control, max. 550°F (260°C).
- Heat damper system.
- Single-speed fan with 3/4 hp motor.



**G56PB**  
Air-Deck Single-Deck Gas All-Purpose Oven with Bottom Power Module

| MODEL NUMBER                     | DESCRIPTION                                                                         | TOTAL INPUT    | WIDTH in. (mm) | HEIGHT in. (mm) | DEPTH in. (mm) | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|----------------------------------|-------------------------------------------------------------------------------------|----------------|----------------|-----------------|----------------|---------------|----------------------|-----------------|
| <b>GAS ALL-PURPOSE OVEN</b>      |                                                                                     |                |                |                 |                |               |                      |                 |
| <b>G56PB</b>                     | Single-Deck All-Purpose Oven, 56in (1422mm) Wide Hearth, Bottom Power Module        | 80,000 BTU/hr  | 63 (1600)      | 55 (1397)       | 49-3/4 (1263)  | 95            | 1000 (455)           | <b>\$41,145</b> |
| <b>G56PT</b>                     | Single-Deck All-Purpose Oven, 56in (1422mm) Wide Hearth, Top Power Module           | 80,000 BTU/hr  | 63 (1600)      | 71-1/2 (1816)   | 49-3/4 (1263)  | 95            | 1000 (455)           | <b>\$41,145</b> |
| <b>G56PT/B</b>                   | Double-Deck All-Purpose Oven, 56in (1422mm) Wide Hearth, Top & Bottom Power Modules | 160,000 BTU/hr | 63 (1600)      | 78 (1981)       | 49-3/4 (1263)  | 190           | 2000 (910)           | <b>\$81,730</b> |
| <b>OPTIONS &amp; ACCESSORIES</b> |                                                                                     |                |                |                 |                |               |                      |                 |
| <b>CK4529</b>                    | Direct Connect Vent (Specify with Order)                                            |                |                |                 |                |               |                      | <b>N/C</b>      |

## GAS PIZZA/BAKING OVENS PYRO-DECK

### STANDARD FEATURES:

- Front-loading door lies flush with the hearth for easy loading and unloading.
- 1-1/2in (38mm) thick Pyrorock hearth.
- 48in (1219mm) x 36in (914mm) or 60in (1524mm) x 36in (914mm) deck surfaces.
- 8in (203mm) high oven cavity.
- Two removable aluminized-steel flame spreaders.
- Rated at 120,000 BTU/hr (GDP60) and 96,000 BTU/hr (GDP48).
- Snap-action thermostat control, max. 650°F (345°C).
- Electronic ignition.



**GDP-48-2**  
Pyro-Deck Double-Deck Gas Pizza Oven

NOTE: All double-deck models, ship as two singles with leg/stacking kit.

| MODEL NUMBER                     | DESCRIPTION                                              | TOTAL INPUT    | WIDTH in. (mm) | HEIGHT in. (mm) | DEPTH in. (mm) | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|----------------------------------|----------------------------------------------------------|----------------|----------------|-----------------|----------------|---------------|----------------------|-----------------|
| <b>GAS PIZZA/BAKING OVEN</b>     |                                                          |                |                |                 |                |               |                      |                 |
| <b>GPD-48</b>                    | Single-Deck Pizza/Baking Oven, 48in (1219mm) Wide Hearth | 96,000 BTU/hr  | 63 (1600)      | 52-3/4 (1340)   | 45-1/4 (1149)  | 64            | 810 (368)            | <b>\$21,835</b> |
| <b>GPD-60</b>                    | Single-Deck Pizza/Baking Oven, 60in (1524mm) Wide Hearth | 122,000 BTU/hr | 75 (1905)      | 52-3/4 (1340)   | 45-1/4 (1149)  | 82            | 1000 (454)           | <b>\$27,190</b> |
| <b>GPD-48-2</b>                  | Double-Deck Pizza/Baking Oven, 48in (1219mm) Wide Hearth | 192,000 BTU/hr | 63 (1600)      | 62-1/2 (1588)   | 45-1/4 (1149)  | 128           | 1600 (727)           | <b>\$42,920</b> |
| <b>GPD-60-2</b>                  | Double-Deck Pizza/Baking Oven, 60in (1524mm) Wide Hearth | 244,000 BTU/hr | 75 (1905)      | 62-1/2 (1588)   | 45-1/4 (1149)  | 164           | 1975 (898)           | <b>\$53,665</b> |
| <b>OPTIONS &amp; ACCESSORIES</b> |                                                          |                |                |                 |                |               |                      |                 |
| <b>CK99-014</b>                  | Direct Connect Vent (Specify with Order)                 |                |                |                 |                |               |                      | <b>N/C</b>      |



## G2000/E2000 SERIES BAKING/ROASTING OVENS

### STANDARD FEATURES:

- Balanced oven doors opens full-width and level with the deck for easy loading and unloading.
- Ovens are sectional with each section operating independently.
- Baking oven with 1in (25mm) thick Hearthrite deck and 7in (178mm) high interior.
- Roasting oven with steel hearth deck with 12in (305mm) high interior and removable intermediate shelf.
- Front-serviceable controls outside the heat zone.
- Combination models available up to three-high stacked.
- Maximum temperature of 550°F (288°C) for electric models, 500°F (260°C) for gas models.



**G2121-72**  
Two Stacked Gas Baking Ovens  
with One Roasting Oven

| MODEL NUMBER | DESCRIPTION | TOTAL INPUT | WIDTH in. (mm) | HEIGHT in. (mm) | DEPTH in. (mm) | CRATE cu. ft. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------|-------------|-------------|----------------|-----------------|----------------|---------------|----------------------|------------|
|--------------|-------------|-------------|----------------|-----------------|----------------|---------------|----------------------|------------|

### G2000 GAS BAKING/ROASTING OVEN

|                  |                                                                                                                                      |                |               |               |              |     |            |                 |
|------------------|--------------------------------------------------------------------------------------------------------------------------------------|----------------|---------------|---------------|--------------|-----|------------|-----------------|
| <b>G2071</b>     | Single-Deck Baking Oven, 42in (1067mm) Wide x 7in (178mm) High Hearth                                                                | 40,000 BTU/hr  | 55-1/4 (1403) | 50 (1270)     | 38-1/4 (972) | 73  | 560 (254)  | <b>\$18,285</b> |
| <b>G2072*</b>    | Double-Deck Baking Ovens, 42in (1067mm) Wide x 7in (178mm) High Hearths                                                              | 80,000 BTU/hr  | 55-1/4 (1403) | 58-1/2 (1486) | 38-1/4 (972) | 146 | 1060 (481) | <b>\$36,415</b> |
| <b>G2073*</b>    | Triple-Deck Baking Ovens, 42in (1067mm) Wide x 7in (178mm) High Hearths                                                              | 120,000 BTU/hr | 55-1/4 (1403) | 60 (1524)     | 38-1/4 (972) | 219 | 1545 (701) | <b>\$54,570</b> |
| <b>G2121</b>     | Single-Deck Roasting Oven, 42in (1067mm) Wide x 12in (305mm) High Steel Deck                                                         | 40,000 BTU/hr  | 55-1/4 (1403) | 55 (1397)     | 38-1/4 (972) | 73  | 630 (286)  | <b>\$18,710</b> |
| <b>G2122*</b>    | Double-Deck Roasting Ovens, 42in (1067mm) Wide x 12in (305mm) Steel Decks                                                            | 80,000 BTU/hr  | 55-1/4 (1403) | 60-1/2 (1537) | 38-1/4 (972) | 146 | 1140 (517) | <b>\$36,590</b> |
| <b>G2121-71*</b> | Stacked Baking Oven, 42in (1067mm) Wide x 7in (178mm) High Hearth / Roasting Oven, 42in (1067mm) Wide x 12in (305mm) High Steel Deck | 80,000 BTU/hr  | 55-1/4 (1403) | 63-1/2 (1613) | 38-1/4 (972) | 146 | 1095 (497) | <b>\$36,755</b> |
| <b>G2121-72*</b> | Stacked (2) Baking Ovens, 42in (1067mm) Wide x 7in High Hearths / Roasting Oven, 42in (1067mm) Wide x 12in (305mm) High Steel Deck   | 120,000 BTU/hr | 55-1/4 (1403) | 65 (1651)     | 38-1/4 (972) | 219 | 1615 (733) | <b>\$55,150</b> |

### E2000 ELECTRIC BAKING/ROASTING OVEN

|               |                                                                                                                                         |         |               |           |          |     |            |                 |
|---------------|-----------------------------------------------------------------------------------------------------------------------------------------|---------|---------------|-----------|----------|-----|------------|-----------------|
| <b>E2001</b>  | Single-Deck Baking Oven, 39in (991mm) Wide x 8in (203mm) High Hearth                                                                    | 6.2 KW  | 55-1/2 (1410) | 51 (1295) | 36 (914) | 73  | 550 (249)  | <b>\$19,180</b> |
| <b>E2011*</b> | Double-Deck Baking Ovens, 39in (991mm) Wide x 8in (203mm) High Hearths                                                                  | 12.4 KW | 55-1/2 (1410) | 66 (1676) | 36 (914) | 146 | 970 (440)  | <b>\$37,485</b> |
| <b>E2111*</b> | Triple-Deck Baking Ovens, 39in (991mm) Wide x 8in (203mm) High Hearths                                                                  | 18.6 KW | 55-1/2 (1410) | 66 (1676) | 36 (914) | 219 | 1410 (640) | <b>\$55,805</b> |
| <b>E2005</b>  | Single-Deck Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck                                                             | 6.2 KW  | 55-1/2 (1410) | 51 (1295) | 36 (914) | 73  | 660 (299)  | <b>\$20,350</b> |
| <b>E2055*</b> | Double-Deck Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck                                                             | 12.4 KW | 55-1/2 (1410) | 67 (1701) | 36 (914) | 146 | 1260 (572) | <b>\$39,835</b> |
| <b>E2555*</b> | Triple-Deck Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck                                                             | 18.6 KW | 55-1/2 (1410) | 78 (1981) | 36 (914) | 219 | 1890 (857) | <b>\$59,250</b> |
| <b>E2015*</b> | Stacked Baking Oven, 39in (991mm) Wide x 8in (203mm) High Hearth / Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck      | 12.4 KW | 55-1/2 (1410) | 63 (1600) | 36 (914) | 146 | 1120 (506) | <b>\$38,320</b> |
| <b>E2115*</b> | Stacked (2) Baking Ovens, 39in Wide x 8in (203mm) High Hearth / Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck         | 18.6 KW | 55-1/2 (1410) | 70 (1777) | 36 (914) | 219 | 1550 (703) | <b>\$56,115</b> |
| <b>E2155*</b> | Stacked Baking Oven, 39in (991mm) Wide x 8in (203mm) High Hearth / (2) Roasting Ovens, 39in (991mm) Wide x 12in (305mm) High Steel Deck | 18.6 KW | 55-1/2 (1410) | 74 (1782) | 36 (914) | 219 | 1670 (750) | <b>\$62,360</b> |

### OPTIONS & ACCESSORIES

|                                                                                         |                |
|-----------------------------------------------------------------------------------------|----------------|
| Direct Connect Vent (Specify with Order)                                                | <b>N/C</b>     |
| Steel Deck in Lieu of Hearth (Baking Ovens Only)                                        | <b>N/C</b>     |
| Hearth Deck in Lieu of Steel Deck (Roasting Ovens Only), Gas Models Only, per Deck      | <b>\$1,790</b> |
| Hearth Deck in Lieu of Steel Deck (Roasting Ovens Only), Electric Models Only, per Deck | <b>\$1,790</b> |

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

Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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.

# XHP COUNTER BROILER

*Revolutionizing Charbroiling*



## CHARBROILS FOOD TO A HIGHER QUALITY.

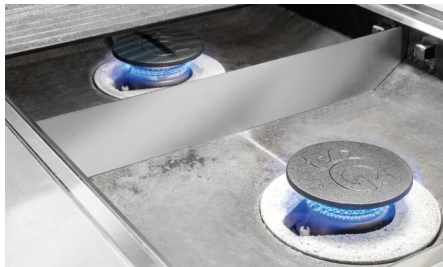
The XHP Broiler is revolutionizing the industry through high power output and low energy consumption. It enables you to cook food faster using as much as 50% less gas than a standard charbroiler. Because of the way the XHP Broiler atomizes fat, natural oils are returned to the food, providing continual self-basting. Water vapor that's naturally released from the fat and oils during cooking is also absorbed back into the food giving you 50% less shrinkage than a standard charbroiler. The burner system reduces cross-flavoring of food so your vegetables won't taste of meat or fish. The XHP Broiler gently smokes the food giving it incredible flavor and clear sear marks.



## UNSURPASSED ENERGY SAVINGS.

Patented gas burner system using Synergy™ Technology mixes air with the gas before it goes into the burner, delivering exceptionally high, focused heat while using less gas. Each independently controlled 27k BTU burner give a temperature range of 390°F to 675°F.

The unit comes with flame-failure protection, so if no flame is detected, the gas supply will shut off automatically.



## SAFETY IS PARAMOUNT.

A natural ceramic bed then heats up to over 923°F (500°C) giving consistent, even heat while using up to 50% less gas than conventional charbroilers. The unit uses the fat from meat as additional fuel resulting in even more energy savings.

A fan circulates cool air around the grill creating a vortex which blows out flame flare-ups and produces cool-touch surfaces, protecting the operator and providing a cooler working environment.



## EASY TO CLEAN.

With an XHP Broiler, the fat is atomized on ceramic base plates. This feature makes cleaning amazingly easy. When the unit is cooled, simply vacuum out the ash that's left. There is no grease tray to clean so there is no risk of grease getting into your drains or onto other areas of your kitchen. And, the XHP Broiler reduces the amount of grease that passes through the ventilation system, so they require less cleaning too.



# GT-SERIES COUNTER EQUIPMENT

*The Ultimate in Flexible Power*



## POWER THAT FITS YOUR KITCHEN.

Engineered for endurance, Garland's GT-Series heavy-duty counter line is crafted to handle the most demanding kitchen conditions. Whether configured in a lineup, operating solo, or mounted on stands or refrigerated bases, the GT-Series combines exceptional power, performance, and adaptability to meet your evolving needs.



## PRECISION HOT PLATES.

The Garland open-top gas Starfire® burner rated at 30k BTUs is designed for both high performance and even-heat sautéing. The burner design delivers a cost-effective heat impingement pattern, so less energy is used to transfer more heat.



## PERFORMANCE GRIDDLES.

Snap-action thermostat control or manual valve controls are available to meet a full range of cooking requirements. Embedded 1" griddle plate. Grooved griddle surfaces and chrome options also available, ranging from 24" – 72".



## DURABLE BROILERS.

A stainless steel interior burner box is built to withstand both grease and acidic droppings and residue. Top grates are cast iron for heat retention, and burners are stainless steel for longevity. Broilers are offered with an adjustable rack system.

## HOW TO READ HEAVY-DUTY COUNTER EQUIPMENT MODEL NUMBERS

| GT                                                    | OB                                                                     | 36                                                                                                                   | -SU6                                                                                                                                                                                             |                   |
|-------------------------------------------------------|------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Series                                                | Model                                                                  | Chassis                                                                                                              | Feature                                                                                                                                                                                          | Version           |
| GT = Garland Countertop<br>UT = U.S. Range Countertop | OG = Gas Open Burner Hot Plate<br>GG = Gas Griddle<br>BG = Gas Broiler | 12 = 36in Models<br>24 = 24in Models<br>36 = 36in Models<br>48 = 48in Models<br>60 = 60in Models<br>72 = 72in Models | SU = Step-Up<br>G = Griddle, Valve Control<br>GT = Griddle, Thermostat Control<br>AR = Adjustable, Radiant Broiler<br>NR = Non-Adjustable, Radiant Broiler<br>AB = Adjustable, Briquette Broiler | M = Current Model |



# HEAVY-DUTY GAS COUNTER EQUIPMENT GT-SERIES & UT-SERIES COUNTER OPEN BURNER HOT PLATES

## STANDARD FEATURES:

- Heavy-duty hot plate for high-volume production designed to match other GT-Series & UT-Series counter equipment.
- 27in (691mm) deep cooking surface.
- Stainless steel 4in (102mm) deep front plate rail.
- Split ergonomic grates for easy handling and cleaning.
- Protected pilots prevents outages during a spillover.
- Individually controlled, 2-piece cast-iron burners, rated at 30,000 BTU/hr for natural gas or 26,000 BTU/hr for propane, ensure even heat distribution across the bottom of a pan. (GT models have the Starfire® burner, UT models have the octagonal-shaped burner)
- Large capacity stainless steel crumb tray.
- 4in (102mm) high stainless steel adjustable legs.



**GTOG36-SU6**  
Garland 36in Gas Step-Up Hot  
Plate with 6 Open Burners

| GARLAND<br>MODEL<br>NUMBER                                     | U.S. RANGE<br>MODEL<br>NUMBER | DESCRIPTION                                                  | TOTAL INPUT<br>NAT. GAS | CRATE<br>CU. FT. | SHIP<br>WEIGHT<br>lb. (kg) | LIST<br>PRICE  |
|----------------------------------------------------------------|-------------------------------|--------------------------------------------------------------|-------------------------|------------------|----------------------------|----------------|
| <b>HEAVY-DUTY GAS COUNTERTOP OPEN BURNER HOT PLATE</b>         |                               |                                                              |                         |                  |                            |                |
| <b>GTOG12-2</b>                                                | <b>UTOG12-2</b>               | 12in (300mm) Wide Hot Plate with Two Open Burners            | 60,000 BTU/hr           | 21               | 73 (33)                    | <b>\$1,850</b> |
| <b>GTOG24-4</b>                                                | <b>UTOG24-4</b>               | 24in (600mm) Wide Hot Plate with Four Open Burners           | 120,000 BTU/hr          | 21               | 135 (61)                   | <b>\$2,875</b> |
| <b>GTOG36-6</b>                                                | <b>UTOG36-6</b>               | 36in (900mm) Wide Hot Plate with Six Open Burners            | 180,000 BTU/hr          | 29               | 191 (87)                   | <b>\$3,995</b> |
| <b>GTOG48-8</b>                                                | <b>UTOG48-8</b>               | 48in (1200mm) Wide Hot Plate with Eight Open Burners         | 240,000 BTU/hr          | 38               | 247 (112)                  | <b>\$4,905</b> |
| <b>HEAVY-DUTY GAS COUNTERTOP OPEN BURNER STEP-UP HOT PLATE</b> |                               |                                                              |                         |                  |                            |                |
| <b>GTOG24-SU4</b>                                              | <b>GTOG24-SU4</b>             | 24in (600mm) Wide Step-Up Hot Plate with Four Open Burners   | 120,000 BTU/hr          | 21               | 135 (61)                   | <b>\$4,415</b> |
| <b>GTOG36-SU6</b>                                              | <b>GTOG36-SU6</b>             | 36in (900mm) Wide Step-Up Hot Plate with Six Open Burners    | 180,000 BTU/hr          | 29               | 191 (87)                   | <b>\$5,975</b> |
| <b>GTOG48-SU8</b>                                              | <b>GTOG48-SU8</b>             | 48in (1200mm) Wide Step-Up Hot Plate with Eight Open Burners | 240,000 BTU/hr          | 38               | 247 (112)                  | <b>\$7,515</b> |

## GT-SERIES & UT-SERIES HEAVY-DUTY GAS COUNTER EQUIPMENT EQUIPMENT STANDS

| MODEL<br>NUMBER                            | DESCRIPTION                                                                                                     | CRATE<br>CU. FT. | SHIP<br>WEIGHT<br>lb. (kg) | LIST<br>PRICE  |
|--------------------------------------------|-----------------------------------------------------------------------------------------------------------------|------------------|----------------------------|----------------|
| <b>HEAVY-DUTY COUNTER EQUIPMENT STANDS</b> |                                                                                                                 |                  |                            |                |
| <b>A4528796</b>                            | Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 24in (600mm) Wide Models  | 21               | 283 (129)                  | <b>\$1,365</b> |
| <b>A4528351</b>                            | Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 36in (900mm) Wide Models  | 21               | 395 (179)                  | <b>\$1,740</b> |
| <b>A4528798</b>                            | Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 48in (1200mm) Wide Models | 35               | 497 (225)                  | <b>\$1,960</b> |
| <b>A4528800</b>                            | Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 60in (1500mm) Wide Models | 35               | 497 (225)                  | <b>\$2,425</b> |
| <b>A4528802</b>                            | Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 72in (1800mm) Wide Models | 21               | 283 (129)                  | <b>\$2,920</b> |
| <b>A4528797</b>                            | Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 24in (610mm) Wide Models                           | 21               | 395 (179)                  | <b>\$1,365</b> |
| <b>A4528795</b>                            | Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 36in (914mm) Wide Models                           | 35               | 497 (225)                  | <b>\$1,740</b> |
| <b>A4528799</b>                            | Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 48in (1219mm) Wide Models                          | 35               | 497 (225)                  | <b>\$1,960</b> |
| <b>A4528801</b>                            | Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 60in (1524mm) Wide Models                          | 35               | 497 (225)                  | <b>\$2,425</b> |
| <b>A4528803</b>                            | Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 72in (1829mm) Wide Models                          | 35               | 497 (225)                  | <b>\$2,920</b> |

# GT-SERIES & UT-SERIES HEAVY-DUTY GAS COUNTER EQUIPMENT

## COUNTER GRIDDLES

### STANDARD FEATURES:

- Heavy-duty griddle for high-volume production designed to match other GT-Series & UT-Series counter equipment.
- 23in (584mm) deep griddle cooking surface.
- 1" (25mm) thick polished steel griddle plate.
- 4in (102mm) deep front grease trough.
- Stainless Steel 4in (102mm) deep front plate rail.
- One even-heat U-burner, and one control for every 12" width of griddle.
  - Valve control models = 27,000 BTU/hr each burner.
  - Thermostat control models = 27,000 BTU/hr each burner.
- Piezo spark pilot ignition.
- Removable grease drawer.
- 4in (102mm) high stainless steel adjustable legs.
- Full or half-grooved griddle plate option available.



**GTGG36-G36M**  
Garland 36in Gas Griddle  
with Valve Control

| GARLAND<br>MODEL<br>NUMBER                                       | U.S. RANGE<br>MODEL<br>NUMBER                                        | DESCRIPTION                                        | TOTAL INPUT<br>NAT. GAS | CRATE<br>CU. FT. | SHIP<br>WEIGHT<br>lb. (kg) | LIST<br>PRICE   |
|------------------------------------------------------------------|----------------------------------------------------------------------|----------------------------------------------------|-------------------------|------------------|----------------------------|-----------------|
| <b>HEAVY-DUTY GAS COUNTERTOP GRIDDLE WITH VALVE CONTROL</b>      |                                                                      |                                                    |                         |                  |                            |                 |
| <b>GTGG24-G24M</b>                                               | <b>UTGG24-G24M</b>                                                   | 24in (600mm) Wide Griddle with Valve Control       | 54,000 BTU/hr           | 21               | 280 (127)                  | <b>\$3,610</b>  |
| <b>GTGG36-G36M</b>                                               | <b>UTGG36-G36M</b>                                                   | 36in (900mm) Wide Griddle with Valve Control       | 81,000 BTU/hr           | 29               | 395 (179)                  | <b>\$4,755</b>  |
| <b>GTGG48-G48M</b>                                               | <b>UTGG48-G48M</b>                                                   | 48in (1200mm) Wide Griddle with Valve Control      | 108,000 BTU/hr          | 37               | 585 (266)                  | <b>\$5,890</b>  |
| <b>GTGG60-G60M</b>                                               | <b>UTGG60-G60M</b>                                                   | 60in (1500mm) Wide Griddle with Valve Control      | 135,000 BTU/hr          | 42               | 688 (313)                  | <b>\$7,140</b>  |
| <b>GTGG72-G72M</b>                                               | <b>UTGG72-G72M</b>                                                   | 72in (1800mm) Wide Griddle with Valve Control      | 162,000 BTU/hr          | 50               | 790 (359)                  | <b>\$8,815</b>  |
| <b>HEAVY-DUTY GAS COUNTERTOP GRIDDLE WITH THERMOSTAT CONTROL</b> |                                                                      |                                                    |                         |                  |                            |                 |
| <b>GTGG24-GT24M</b>                                              | <b>UTGG24-GT24M</b>                                                  | 24in (600mm) Wide Griddle with Thermostat Control  | 54,000 BTU/hr           | 21               | 270 (132)                  | <b>\$4,655</b>  |
| <b>GTGG36-GT36M</b>                                              | <b>UTGG36-GT36M</b>                                                  | 36in (900mm) Wide Griddle with Thermostat Control  | 81,000 BTU/hr           | 29               | 405 (184)                  | <b>\$6,340</b>  |
| <b>GTGG48-GT48M</b>                                              | <b>UTGG48-GT48M</b>                                                  | 48in (1200mm) Wide Griddle with Thermostat Control | 108,000 BTU/hr          | 38               | 595 (270)                  | <b>\$9,475</b>  |
| <b>GTGG60-GT60M</b>                                              | <b>UTGG60-GT60M</b>                                                  | 60in (1500mm) Wide Griddle with Thermostat Control | 135,000 BTU/hr          | 42               | 705 (320)                  | <b>\$11,475</b> |
| <b>GTGG72-GT72M</b>                                              | <b>UTGG72-GT72M</b>                                                  | 72in (1800mm) Wide Griddle with Thermostat Control | 162,000 BTU/hr          | 50               | 810 (368)                  | <b>\$12,325</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                                 |                                                                      |                                                    |                         |                  |                            |                 |
|                                                                  | 24in (600mm) Wide Chrome Griddle Plate, Add to Price                 |                                                    |                         |                  |                            | <b>\$4,785</b>  |
|                                                                  | 36in (900mm) Wide Chrome Griddle Plate, Add to Price                 |                                                    |                         |                  |                            | <b>\$5,750</b>  |
|                                                                  | 48in (1200mm) Wide Chrome Griddle Plate, Add to Price                |                                                    |                         |                  |                            | <b>\$7,180</b>  |
|                                                                  | 60in (1500mm) Wide Chrome Griddle Plate, Add to Price                |                                                    |                         |                  |                            | <b>\$8,625</b>  |
|                                                                  | 72in (1800mm) Wide Chrome Griddle Plate, Add to Price                |                                                    |                         |                  |                            | <b>\$10,500</b> |
|                                                                  | 24in (600mm) Wide Fully Grooved Griddle Plate                        |                                                    |                         |                  |                            | <b>\$2,810</b>  |
|                                                                  | 36in (900mm) Wide Fully Grooved Griddle Plate                        |                                                    |                         |                  |                            | <b>\$3,635</b>  |
|                                                                  | 48in (1200mm) Wide Fully Grooved Griddle Plate                       |                                                    |                         |                  |                            | <b>\$5,035</b>  |
|                                                                  | 60in (1500mm) Wide Fully Grooved Griddle Plate                       |                                                    |                         |                  |                            | <b>\$5,900</b>  |
|                                                                  | 72in (1800mm) Wide Fully Grooved Griddle Plate                       |                                                    |                         |                  |                            | <b>\$6,800</b>  |
|                                                                  | 24in (600mm) Wide Half Grooved Griddle Plate, Specify Left or Right  |                                                    |                         |                  |                            | <b>\$1,760</b>  |
|                                                                  | 36in (900mm) Wide Half Grooved Griddle Plate, Specify Left or Right  |                                                    |                         |                  |                            | <b>\$2,580</b>  |
|                                                                  | 48in (1200mm) Wide Half Grooved Griddle Plate, Specify Left or Right |                                                    |                         |                  |                            | <b>\$3,460</b>  |
|                                                                  | 60in (1500mm) Wide Half Grooved Griddle Plate, Specify Left or Right |                                                    |                         |                  |                            | <b>\$4,335</b>  |
|                                                                  | 72in (1800mm) Wide Half Grooved Griddle Plate, Specify Left or Right |                                                    |                         |                  |                            | <b>\$5,375</b>  |

NOTE: Chrome and Grooved Griddle Plates Not Available in Combination.

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Prices shown in Canadian Dollars, and effective July 01, 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.

# HEAVY-DUTY GAS COUNTER EQUIPMENT GT-SERIES & UT-SERIES COUNTER BROILERS

## STANDARD FEATURES:

- Heavy-duty radiant broiler for high-volume production designed to match other GT-Series & UT-Series counter equipment.
- 21-3/16in (538mm) deep cooking surface.
- Stainless Steel 4in (102mm) deep front plate rail.
- Radiant models have an 18,000 BTU/hr stainless steel tube burner for every 6in width of broiler with individual valve controls.
- Briquette models have an 30,000 BTU/hr cast-iron burner for every 12in width of broiler with individual valve controls.
- Reversible cast-iron grates in removable 3in (976mm) sections.
- Comes in adjustable or non-adjustable rack models.
- 4in (102mm) high stainless steel adjustable legs.



**GTBG36-AR36**  
Garland 36in Gas Radiant Broiler  
with Adjustable Grates

| GARLAND<br>MODEL<br>NUMBER                                                    | U.S. RANGE<br>MODEL<br>NUMBER                                                                         | DESCRIPTION                                                   | TOTAL INPUT<br>NAT. GAS | CRATE<br>CU. FT. | SHIP<br>WEIGHT<br>lb. (kg) | LIST<br>PRICE   |
|-------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|-------------------------|------------------|----------------------------|-----------------|
| <b>HEAVY-DUTY GAS COUNTERTOP RADIANT BROILER WITH ADJUSTABLE GRATES</b>       |                                                                                                       |                                                               |                         |                  |                            |                 |
| <b>GTBG24-AR24</b>                                                            | <b>UTBG24-AR24</b>                                                                                    | 24in (600mm) Wide Radiant Broiler with Adjustable Grates      | 72,000 BTU/hr           | 19               | 283 (129)                  | <b>\$5,470</b>  |
| <b>GTBG36-AR36</b>                                                            | <b>UTBG36-AR36</b>                                                                                    | 36in (900mm) Wide Radiant Broiler with Adjustable Grates      | 108,000 BTU/hr          | 26               | 391 (178)                  | <b>\$6,595</b>  |
| <b>GTBG48-AR48</b>                                                            | <b>UTBG48-AR48</b>                                                                                    | 48in (1200mm) Wide Radiant Broiler with Adjustable Grates     | 144,000 BTU/hr          | 34               | 514 (283)                  | <b>\$8,295</b>  |
| <b>GTBG60-AR60</b>                                                            | <b>UTBG60-AR60</b>                                                                                    | 60in (1500mm) Wide Radiant Broiler with Adjustable Grates     | 180,000 BTU/hr          | 41               | 635 (288)                  | <b>\$10,025</b> |
| <b>HEAVY-DUTY GAS COUNTERTOP RADIANT BROILER WITH NON-ADJUSTABLE GRATES</b>   |                                                                                                       |                                                               |                         |                  |                            |                 |
| <b>GTBG24-NR24</b>                                                            | <b>UTBG24-NR24</b>                                                                                    | 24in (600mm) Wide Radiant Broiler with Non-Adjustable Grates  | 72,000 BTU/hr           | 19               | 283 (129)                  | <b>\$4,895</b>  |
| <b>GTBG36-NR36</b>                                                            | <b>UTBG36-NR36</b>                                                                                    | 36in (900mm) Wide Radiant Broiler with Non-Adjustable Grates  | 108,000 BTU/hr          | 26               | 391 (178)                  | <b>\$5,175</b>  |
| <b>GTBG48-NR48</b>                                                            | <b>UTBG48-NR48</b>                                                                                    | 48in (1200mm) Wide Radiant Broiler with Non-Adjustable Grates | 144,000 BTU/hr          | 34               | 514 (283)                  | <b>\$7,325</b>  |
| <b>GTBG60-NR60</b>                                                            | <b>UTBG60-NR60</b>                                                                                    | 60in (1500mm) Wide Radiant Broiler with Non-Adjustable Grates | 180,000 BTU/hr          | 41               | 635 (288)                  | <b>\$9,515</b>  |
| <b>GTBG72-NR72</b>                                                            | <b>UTBG72-NR72</b>                                                                                    | 72in (1800mm) Wide Radiant Broiler with Non-Adjustable Grates | 216,000 BTU/hr          | 47               | 690 (313)                  | <b>\$13,740</b> |
| <b>HEAVY-DUTY GAS COUNTERTOP BRIQUETTE BROILER WITH NON-ADJUSTABLE GRATES</b> |                                                                                                       |                                                               |                         |                  |                            |                 |
| <b>GTBG24-AB24</b>                                                            | <b>UTBG24-AB24</b>                                                                                    | 24in (600mm) Wide Briquette Broiler with Adjustable Grates    | 60,000 BTU/hr           | 19               | 283 (129)                  | <b>\$6,050</b>  |
| <b>GTBG36-AB36</b>                                                            | <b>UTBG36-AB36</b>                                                                                    | 36in (900mm) Wide Briquette Broiler with Adjustable Grates    | 90,000 BTU/hr           | 26               | 391 (178)                  | <b>\$7,635</b>  |
| <b>GTBG48-AB48</b>                                                            | <b>UTBG48-AB48</b>                                                                                    | 48in (1200mm) Wide Briquette Broiler with Adjustable Grates   | 120,000 BTU/hr          | 34               | 514 (283)                  | <b>\$10,235</b> |
| <b>GTBG60-AB60</b>                                                            | <b>UTBG60-AB60</b>                                                                                    | 60in (1500mm) Wide Briquette Broiler with Adjustable Grates   | 150,000 BTU/hr          | 41               | 635 (288)                  | <b>\$11,860</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                                              |                                                                                                       |                                                               |                         |                  |                            |                 |
| <b>A4528826</b>                                                               | 3-Sided Splatter Guard for 24in (600mm) Broiler                                                       |                                                               |                         |                  |                            | <b>\$685</b>    |
| <b>A4528827</b>                                                               | 3-Sided Splatter Guard for 36in (900mm) Broiler                                                       |                                                               |                         |                  |                            | <b>\$810</b>    |
| <b>A4528828</b>                                                               | 3-Sided Splatter Guard for 48in (1200mm) Broiler                                                      |                                                               |                         |                  |                            | <b>\$1,170</b>  |
| <b>A4528829</b>                                                               | 3-Sided Splatter Guard for 60in (1500mm) Broiler                                                      |                                                               |                         |                  |                            | <b>\$1,385</b>  |
| <b>A4530217</b>                                                               | 3-Sided Splatter Guard for 72in (1800mm) Broiler                                                      |                                                               |                         |                  |                            | <b>\$1,660</b>  |
| <b>24in-SHELF</b>                                                             | Nickel-Plated Wire Holding Shelf for 24in (600mm) Model Splatter Guard                                |                                                               |                         |                  |                            | <b>\$280</b>    |
| <b>36in-SHELF</b>                                                             | Nickel-Plated Wire Holding Shelf for 36in (900mm) Model Splatter Guard                                |                                                               |                         |                  |                            | <b>\$330</b>    |
| <b>48in-SHELF</b>                                                             | Nickel-Plated Wire Holding Shelf for 48in (mm) Model Splatter Guard                                   |                                                               |                         |                  |                            | <b>\$425</b>    |
| <b>A4528833</b>                                                               | 9in (229mm) Wide Cast-Iron Fajita Plate Holder Rack, (Replaces 3 Standard Grate Sections)             |                                                               |                         |                  |                            | <b>\$280</b>    |
|                                                                               | Cast-Iron Fish Grate in Lieu of Standard Grates for 24in (600mm) Broiler, (Specify at Time of Order)  |                                                               |                         |                  |                            | <b>\$685</b>    |
|                                                                               | Cast-Iron Fish Grate in Lieu of Standard Grates for 36in (900mm) Broiler, (Specify at Time of Order)  |                                                               |                         |                  |                            | <b>\$795</b>    |
|                                                                               | Cast-Iron Fish Grate in Lieu of Standard Grates for 48in (1200mm) Broiler, (Specify at Time of Order) |                                                               |                         |                  |                            | <b>\$910</b>    |
|                                                                               | Cast-Iron Fish Grate in Lieu of Standard Grates for 60in (1500mm) Broiler, (Specify at Time of Order) |                                                               |                         |                  |                            | <b>\$1,020</b>  |
|                                                                               | Cast-Iron Fish Grate in Lieu of Standard Grates for 72in (1800mm) Broiler, (Specify at Time of Order) |                                                               |                         |                  |                            | <b>\$1,130</b>  |
| <b>A4529722</b>                                                               | Broiler Grate Cleaning Tool                                                                           |                                                               |                         |                  |                            | <b>\$280</b>    |

Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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.



## GT-SERIES & UT-SERIES HEAVY-DUTY GAS COUNTER EQUIPMENT OPTIONS & ACCESSORIES

| DESCRIPTION                                                                                                                    | LIST PRICE     |
|--------------------------------------------------------------------------------------------------------------------------------|----------------|
| Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 12in (300mm) Wide Counter Models, (Specify at Time of Order)*  | <b>\$425</b>   |
| Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 24in (600mm) Wide Counter Models, (Specify at Time of Order)*  | <b>\$545</b>   |
| Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 36in (1200mm) Wide Counter Models, (Specify at Time of Order)* | <b>\$650</b>   |
| Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 48in (1500mm) Wide Counter Models, (Specify at Time of Order)* | <b>\$785</b>   |
| Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 60in (1800mm) Wide Counter Models, (Specify at Time of Order)* | <b>\$905</b>   |
| Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 72in (1800mm) Wide Counter Models, (Specify at Time of Order)* | <b>\$1,035</b> |
| Electric Spark Ignition System for 24in (600mm) Wide Griddles**                                                                | <b>\$425</b>   |
| Electric Spark Ignition System for 36in (1200mm) Wide Griddles**                                                               | <b>\$645</b>   |
| Electric Spark Ignition System for 48in (1500mm) Wide Griddles**                                                               | <b>\$775</b>   |
| Electric Spark Ignition System for 60in (1800mm) Wide Griddles**                                                               | <b>\$1,030</b> |
| Electric Spark Ignition System for 72in (1800mm) Wide Griddles**                                                               | <b>\$1,250</b> |

| DESCRIPTION                                                                                                                                    | LIST PRICE     |
|------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 12in (300mm) Wide Counter Models*** Part# A4529531  | <b>\$755</b>   |
| Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 24in (600mm) Wide Counter Models*** Part# A4529532  | <b>\$825</b>   |
| Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 36in (1200mm) Wide Counter Models*** Part# A4529533 | <b>\$915</b>   |
| Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 48in (1500mm) Wide Counter Models*** Part# A4529534 | <b>\$1,020</b> |
| Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 60in (1800mm) Wide Counter Models*** Part# A4529535 | <b>\$1,115</b> |
| Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 72in (1800mm) Wide Counter Models*** Part# A4529531 | <b>\$1,195</b> |

\* Not Intended for Use with Equipment Stands.

\*\* Requires 120V/60Hz/1A Electrical Connection. Includes 6ft Cord & NEMA 5-15P Plug.

\*\*\*1/3 and 1/9 Pans Not Supplied by Garland.

## U.S. RANGE REGAL SERIES HEAVY-DUTY GAS COUNTER CHEESEMELTER

### STANDARD FEATURES: CHEESEMELTERS

- Infra-red gas burners with one valve control per burner:
  - 24in model = 1 burner = 20,000 BTU/hr total.
  - 36in model = 1 burner = 30,000 BTU/hr total.
  - 48in model = 2 burners = 40,000 BTU/hr total.
  - 60in model = 2 burners = 50,000 BTU/hr total.
  - 72in model = 3 burners = 60,000 BTU/hr total.
- Constant pilot for instant lighting.
- Removable chrome-plated rack.
- Fiberglass insulated, sides, back, and bottom.
- Wall-mounting kit available.



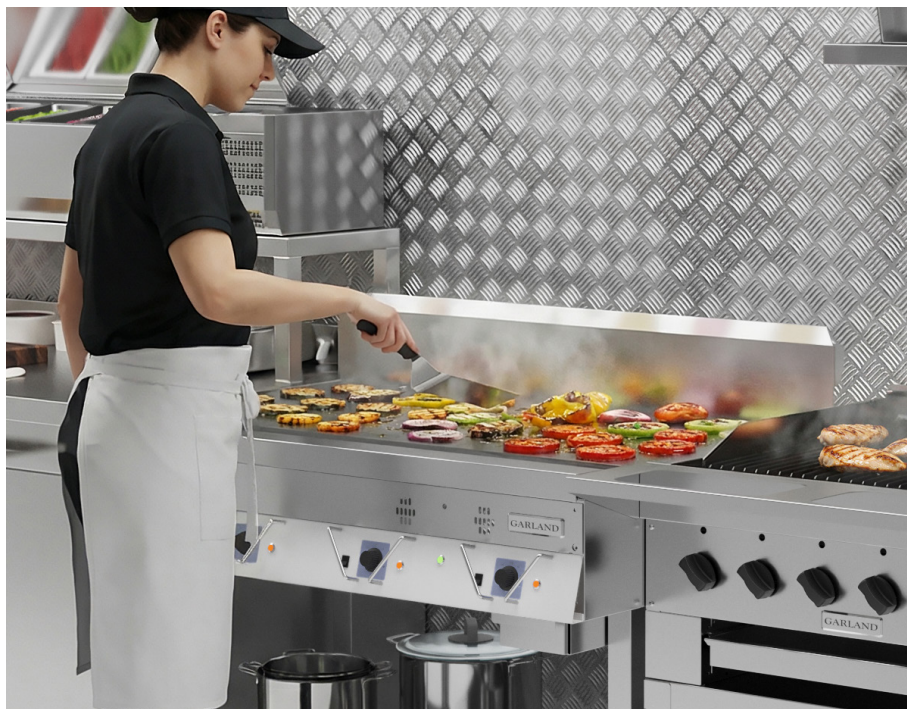
**IRCMA-48**  
Regal Series 48in Gas Infra-Red  
Counter Cheesemelter

| GARLAND MODEL NUMBER                                    | DESCRIPTION                               | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|---------------------------------------------------------|-------------------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY GAS COUNTERTOP INFRA-RED CHEESEMELTER</b> |                                           |                      |               |                      |                 |
| <b>IRCMA-24</b>                                         | 24in (610mm) Wide Infra-Red Cheesemelter  | 20,000 BTU/hr        | 9             | 110 (50)             | <b>\$4,880</b>  |
| <b>IRCMA-36</b>                                         | 36in (914mm) Wide Infra-Red Cheesemelter  | 30,000 BTU/hr        | 13            | 158 (72)             | <b>\$6,730</b>  |
| <b>IRCMA-48</b>                                         | 48in (1219mm) Wide Infra-Red Cheesemelter | 40,000 BTU/hr        | 17            | 211 (96)             | <b>\$8,460</b>  |
| <b>IRCMA-60</b>                                         | 60in (1524mm) Wide Infra-Red Cheesemelter | 50,000 BTU/hr        | 21            | 281 (127)            | <b>\$9,950</b>  |
| <b>IRCMA-72</b>                                         | 72in (1829mm) Wide Infra-Red Cheesemelter | 60,000 BTU/hr        | 25            | 310 (141)            | <b>\$11,490</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                        |                                           |                      |               |                      |                 |
|                                                         | Wall-Mount Kit for IRCMA Cheesemelters    |                      |               |                      | <b>\$940</b>    |

# MASTER PRODUCTION GRIDDLES

*Built for Demanding Kitchens*

The Garland Master Series Production Griddle is the griddle of choice for high-volume chain restaurants, busy drive-thrus, and other applications that need rapid heat-up, quick recovery, even heating, and durability.



## POWER THAT FITS YOUR KITCHEN.

Garland Master Series Production Griddles deliver high-performance, high-volume cooking with even, consistent, and precisely controlled temperatures.

A 1" thick steel griddle plate ensures superior heat retention and uniform heating across the surface, while individual thermostatic controls with dedicated on/off switches allow for energy savings during off-peak hours.

Designed for easy cleaning and maintenance, the unit features stainless steel splatter guards, an 8" backsplash, and 6" legs for convenient under-griddle access. A front or rear-located contoured grease chute and 6" deep stainless steel sloped grease drawers with integral baffles simplify grease management.

Available in five widths—24", 36", 48", 60", and 72"—the Master Series Production Griddles are built to meet the demands of any operation.

## MASTER SERIES HEAVY-DUTY GAS PRODUCTION GRIDDLES CHAIN GRIDDLE

### STANDARD FEATURES:

- 1" thick polished steel griddle plate.
- One U-shaped burner, rated at 30,000 BTU/hr, for every 12in width of griddle.
- Individual electronic ignition & main on/off power switch with indicator light for each burner.
- Individual electronic thermostat control for each burner, with temperatures from 150°F (101°C) to 450°F (268°C).
- Grease trough available in the front or the rear of griddle the plate.
- Stainless steel 3" (76mm) high splash guards.
- Nickel-plated thermostat control knob guards.



**CG-48F**  
Garland 48in Master Series Gas  
Production Griddle with Front Drain

### HOW TO READ PRODUCTION GRIDDLE MODEL NUMBERS

| CG                     | -48                                                                                              | F                     |
|------------------------|--------------------------------------------------------------------------------------------------|-----------------------|
| Series                 | Chassis                                                                                          | Drain Location        |
| CG = Gas Chain Griddle | 24 = 24in Models<br>36 = 36in Models<br>48 = 48in Models<br>60 = 36in Models<br>72 = 72in Models | F = Front<br>R = Rear |

## MASTER SERIES HEAVY-DUTY GAS PRODUCTION GRIDDLES

### CHAIN GRIDDLE

| MODEL NUMBER                                               | DESCRIPTION                                 | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|------------------------------------------------------------|---------------------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY GAS PRODUCTION GRIDDLES WITH FRONT DRAIN</b> |                                             |                      |               |                      |                 |
| <b>CG-48F</b>                                              | 48in (1219mm) Wide Griddle with Front Drain | 120,000 BTU/hr       | 50            | 625 (284)            | <b>\$25,615</b> |
| <b>CG-60F</b>                                              | 60in (1524mm) Wide Griddle with Front Drain | 150,000 BTU/hr       | 61            | 765 (348)            | <b>\$27,475</b> |
| <b>CG-72F</b>                                              | 72in (1829mm) Wide Griddle with Front Drain | 180,000 BTU/hr       | 73            | 905 (411)            | <b>\$34,470</b> |
| <b>HEAVY-DUTY GAS PRODUCTION GRIDDLES WITH REAR DRAIN</b>  |                                             |                      |               |                      |                 |
| <b>CG-24R</b>                                              | 24in (610mm) Wide Griddle with Rear Drain   | 60,000 BTU/hr        | 27            | 355 (161)            | <b>\$15,850</b> |
| <b>CG-36R</b>                                              | 36in (914mm) Wide Griddle with Rear Drain   | 90,000 BTU/hr        | 20            | 485 (220)            | <b>\$19,230</b> |
| <b>CG-48R</b>                                              | 48in (1219mm) Wide Griddle with Rear Drain  | 120,000 BTU/hr       | 50            | 625 (284)            | <b>\$25,235</b> |
| <b>CG-60R</b>                                              | 60in (1524mm) Wide Griddle with Rear Drain  | 150,000 BTU/hr       | 61            | 765 (348)            | <b>\$27,100</b> |
| <b>CG-72R</b>                                              | 72in (1829mm) Wide Griddle with Rear Drain  | 180,000 BTU/hr       | 73            | 905 (411)            | <b>\$34,090</b> |

## HEAVY-DUTY ELECTRIC PRODUCTION GRIDDLES MASTER SERIES

### CHAIN GRIDDLE

#### STANDARD FEATURES:

- 1" thick polished steel griddle plate.
- Three-bar heating element, rated at 4.3 kW, for every 12in width of griddle.
- Individual main on/off power switch with indicator light for each element.
- Individual electronic thermostat control for each burner, with temperatures from 150°F (101°C) to 450°F (268°C).
- Grease trough available in the rear of griddle the plate only.
- Stainless steel 3" (76mm) high splash guards.
- Nickel-plated thermostat control knob guards.

#### HOW TO READ PRODUCTION GRIDDLE MODEL NUMBERS

| CG                           | -48                                                                          | F                     |
|------------------------------|------------------------------------------------------------------------------|-----------------------|
| Series                       | Chassis                                                                      | Drain Location        |
| ECG = Electric Chain Griddle | 36 = 36in Models<br>48 = 48in Models<br>60 = 60in Models<br>72 = 72in Models | F = Front<br>R = Rear |



**ECG-48R**  
Garland 48in Master Series Electric Production Griddle with Rear Drain

| MODEL NUMBER                                                   | DESCRIPTION                                | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|----------------------------------------------------------------|--------------------------------------------|----------------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY ELECTRIC PRODUCTION GRIDDLES WITH REAR DRAIN</b> |                                            |                      |               |                      |                 |
| <b>ECG-36R</b>                                                 | 36in (914mm) Wide Griddle with Rear Drain  | 90,000 BTU/hr        | 46            | 420 (191)            | <b>\$21,105</b> |
| <b>ECG-48R</b>                                                 | 48in (1219mm) Wide Griddle with Rear Drain | 120,000 BTU/hr       | 56            | 560 (254)            | <b>\$27,170</b> |
| <b>ECG-60R</b>                                                 | 60in (1524mm) Wide Griddle with Rear Drain | 150,000 BTU/hr       | 67            | 700 (318)            | <b>\$32,600</b> |
| <b>ECG-72R</b>                                                 | 72in (1829mm) Wide Griddle with Rear Drain | 180,000 BTU/hr       | 67            | 700 (318)            | <b>\$36,275</b> |



# HEAVY-DUTY ELECTRIC PRODUCTION GRIDDLES **MASTER SERIES**

## CHAIN GRIDDLE

| MODEL NUMBER                     | DESCRIPTION                                                                | TOTAL INPUT<br>NAT. GAS | CRATE<br>CU. FT. | SHIP<br>WEIGHT<br>lb. (kg) | LIST<br>PRICE   |
|----------------------------------|----------------------------------------------------------------------------|-------------------------|------------------|----------------------------|-----------------|
| <b>PRODUCTION GRIDDLE STANDS</b> |                                                                            |                         |                  |                            |                 |
| <b>SCG-24SS</b>                  | Stainless Steel Stand for 24in (610mm) Griddle                             |                         | 21               | 80 (36)                    | <b>\$905</b>    |
| <b>SCG-36SS</b>                  | Stainless Steel Stand for 36in (914mm) Griddle                             |                         | 29               | 100 (45)                   | <b>\$1,130</b>  |
| <b>SCG-48SS</b>                  | Stainless Steel Stand for 48in (1219mm) Griddle                            |                         | 40               | 120 (55)                   | <b>\$1,775</b>  |
| <b>SCG-60SS</b>                  | Stainless Steel Stand for 60in (1524mm) Griddle                            |                         | 40               | 145 (66)                   | <b>\$1,990</b>  |
| <b>SCG-72SS</b>                  | Stainless Steel Stand for 72in (1829mm) Griddle                            |                         | 40               | 175 (80)                   | <b>\$2,420</b>  |
| <b>SCG-24SSC</b>                 | Stainless Steel Stand with Casters for 24in (610mm) Griddle                |                         | 21               | 80 (36)                    | <b>\$2,095</b>  |
| <b>SCG-36SSC</b>                 | Stainless Steel Stand with Casters for 36in (914mm) Griddle                |                         | 29               | 100 (45)                   | <b>\$2,350</b>  |
| <b>SCG-48SSC</b>                 | Stainless Steel Stand with Casters for 48in (1219mm) Griddle               |                         | 40               | 120 (55)                   | <b>\$2,800</b>  |
| <b>SCG-60SSC</b>                 | Stainless Steel Stand with Casters for 60in (1524mm) Griddle               |                         | 40               | 145 (66)                   | <b>\$3,160</b>  |
| <b>SCG-72SSC</b>                 | Stainless Steel Stand with Casters for 72in (1829mm) Griddle               |                         | 40               | 175 (80)                   | <b>\$3,620</b>  |
| <b>OPTIONS &amp; ACCESSORIES</b> |                                                                            |                         |                  |                            |                 |
|                                  | Chrome Griddle Plate for 24in (610mm) Griddle, (Specify at Time of Order)  |                         |                  |                            | <b>\$4,900</b>  |
|                                  | Chrome Griddle Plate for 36in (914mm) Griddle, (Specify at Time of Order)  |                         |                  |                            | <b>\$5,800</b>  |
|                                  | Chrome Griddle Plate for 48in (1219mm) Griddle, (Specify at Time of Order) |                         |                  |                            | <b>\$7,200</b>  |
|                                  | Chrome Griddle Plate for 60in (1524mm) Griddle, (Specify at Time of Order) |                         |                  |                            | <b>\$8,500</b>  |
|                                  | Chrome Griddle Plate for 72in (1829mm) Griddle, (Specify at Time of Order) |                         |                  |                            | <b>\$10,300</b> |
|                                  | Protective Shields for Controls for 36in (914mm) Griddle                   |                         |                  |                            | <b>\$250</b>    |
|                                  | Protective Shields for Controls for 48in (1219mm) Griddle                  |                         |                  |                            | <b>\$280</b>    |
|                                  | Protective Shields for Controls for 60in (1524mm) Griddle                  |                         |                  |                            | <b>\$315</b>    |
|                                  | Protective Shields for Controls for 72in (1829mm) Griddle                  |                         |                  |                            | <b>\$345</b>    |
|                                  | Deep 10-1/2in (267mm) Grease Drawer for Models with Stands Only            |                         |                  |                            | <b>N/C</b>      |
|                                  | Low-Profile 4" (102mm) Legs                                                |                         |                  |                            | <b>N/C</b>      |
| <b>810-0083</b>                  | Quick Disconnect Gas Hose with Restraining Device                          |                         |                  |                            | <b>\$1,535</b>  |

# E24-SERIES ELECTRIC COUNTER

*Electric Power with Culinary Precision*



## DESIGNED FOR HIGH PRODUCTION KITCHENS.

The Garland E24 Heavy-Duty Electric Counter Line offers a wide range of sizes and cooking surfaces to match the needs of demanding operations where gas input is not available or electric equipment is preferred. Built for high-output environments, this line delivers dependable performance and the consistency required to produce excellent culinary results.



### GRIDDLES.

E24 griddles provide powerful, high-production electric cooking for high-volume production. The 3/4in (19mm) thick steel griddle plate offers even heat and excellent recovery reliability busy kitchens require. Optional features such as grooved plates expand menu versatility.



### FRYERS.

Designed for heavy-duty, high-volume applications, E24 fryers deliver the capacity and performance electric kitchens depend on. Optional features allow operators to tailor the fryer to their menu while maintaining consistent results during peak demand.



### OPTIONAL STANDS.

The entire E24 line can be paired with sturdy, custom-fit stands that position equipment at an ergonomic working height. This helps create a cohesive counter line that improves workflow and operator comfort.

# HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT **E24-SERIES** COUNTER GRIDDLE

## STANDARD FEATURES:

- High-performance, high-volume production electric griddle with even, consistent, and controlled temperatures
- Designed to match with other models in the E24-Series.
- 23-1/4 (519mm) deep griddle cooking surface.
- 3/4in (19mm) thick griddle plate with 3-sided splash guard.
- 4in (105mm) front grease trough.
- Removable grease drawer.
- One hydraulic thermostat with indicator light per each 12in width of griddle, with temperatures from 100°F (35°C) to 450°F (235°C).
- 4in (102mm) stainless steel legs.
- Available in 208V or 240V, 1-phase or 3-phase (specify at time of order).
- Optional 12in wide grooved griddle plate sections available.
- Optional equipment stands sold separately.



**E24-24G**  
Garland 24in Heavy-Duty  
Electric Griddle

| MODEL NUMBER                                                 | DESCRIPTION                                                                     | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|--------------------------------------------------------------|---------------------------------------------------------------------------------|-------------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY ELECTRIC GRIDDLES WITH FRONT GREASE TROUGH</b> |                                                                                 |             |               |                      |                 |
| <b>E24-24G</b>                                               | 24in (305mm) Wide Griddle with Two Thermostat Controls, Front Grease Trough     | 8 kW        | 16            | 200 (91)             | <b>\$6,975</b>  |
| <b>E24-36G</b>                                               | 36in (914mm) Wide Griddle with Three Thermostat Controls, Front Grease Trough   | 12 kW       | 22            | 300 (136)            | <b>\$9,045</b>  |
| <b>E24-48G</b>                                               | 48in (1219mm) Wide Griddle with Four Thermostat Controls, Front Grease Trough   | 16 kW       | 37            | 400 (181)            | <b>\$12,680</b> |
| <b>E24-60G</b>                                               | 60in (1524mm) Wide Griddle with Five Thermostat Controls, Front Grease Trough   | 20 kW       | 43            | 500 (227)            | <b>\$16,355</b> |
| <b>E24-72G</b>                                               | 72in (1829mm) Wide Griddle with Six Thermostat Controls, Front Grease Trough    | 24 kW       | 51            | 600 (272)            | <b>\$18,490</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                             |                                                                                 |             |               |                      |                 |
|                                                              | Grooved Griddle Option - Add per 12in Section of Griddle, Specify Left or Right |             |               |                      | <b>\$1,175</b>  |
|                                                              | Stainless Steel Main Back 24in (305mm) to 48in (1219mm)                         |             |               |                      | <b>\$470</b>    |
|                                                              | Stainless Steel Main Back 60in (1524mm) to 72in (1829mm)                        |             |               |                      | <b>\$550</b>    |
|                                                              | 460 Volt for E24-24G, Add to Price                                              |             |               |                      | <b>\$1,600</b>  |
|                                                              | 460 Volt for E24-36G, Add to Price                                              |             |               |                      | <b>\$2,370</b>  |
|                                                              | 460 Volt for E24-48G, Add to Price                                              |             |               |                      | <b>\$2,800</b>  |
|                                                              | 460 Volt for E24-60G, Add to Price                                              |             |               |                      | <b>\$3,415</b>  |
|                                                              | 460 Volt for E24-72G, Add to Price                                              |             |               |                      | <b>\$4,255</b>  |
|                                                              | Maximum Security Tamper Proof External Hardware                                 |             |               |                      | <b>CALL</b>     |
|                                                              | Maximum Security Lockable Control Panel (Pad Locks by Others)                   |             |               |                      | <b>CALL</b>     |
|                                                              | Maximum Security Tamper Proof Hardware to Attach Griddle to Stand               |             |               |                      | <b>CALL</b>     |
|                                                              | Maximum Security Stainless Steel Deck Fasteners (Flanged Feet)                  |             |               |                      | <b>CALL</b>     |



## E24-SERIES HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT COUNTER FRYER

### STANDARD FEATURES:

- Heavy-duty electric counter fryers are engineered for high-volume operations.
- Designed to match with other models in the E24-Series.
- Single-unit sheath immersion elements that swing up.
- Twin nickel-plated perforated baskets.
- Hydraulic thermostat with indicator light with temperatures from 200°F (93°C) to 375°F (190°C), with recovery signal light.
- Fail-safe control with red flashing indicator light.
- Removable 30lb (13.5kg) capacity nickel-plated steel tank with heavy-duty steel handles.
- Available with or without a 1in (25mm) bottom drain (specify at time of order).
- 4in (102mm) stainless steel legs.
- Available in 208V or 240V, 1-phase or 3-phase (specify at time of order).
- Optional equipment stands sold separately.



E24-31F  
Garland 18in Heavy-Duty  
Electric Fryer

| MODEL NUMBER                      | DESCRIPTION                                          | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|-----------------------------------|------------------------------------------------------|-------------|---------------|----------------------|----------------|
| <b>HEAVY-DUTY ELECTRIC FRYERS</b> |                                                      |             |               |                      |                |
| <b>E24-31F</b>                    | 18in (457mm) Wide Fryer                              | 12 kW       | 9             | 90 (41)              | <b>\$9,080</b> |
| <b>E24-31SF</b>                   | 18in (457mm) Wide Super Fryer                        | 16 kW       | 9             | 90 (41)              | <b>\$9,865</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>  |                                                      |             |               |                      |                |
|                                   | Stainless Steel Fish Plate                           |             |               |                      | <b>\$475</b>   |
|                                   | Large Single Basket in Lieu of Standard Twin Baskets |             |               |                      | <b>N/C</b>     |
|                                   | Additional Tank (Specify With or Without Drain)      |             |               |                      | <b>\$1,135</b> |
|                                   | Stainless Steel Fryer Tank Cover                     |             |               |                      | <b>\$540</b>   |
|                                   | Stainless Steel Main Back                            |             |               |                      | <b>\$445</b>   |
|                                   | 460 Volt for E24-31F, Add to Price                   |             |               |                      | <b>\$1,625</b> |
|                                   | 460 Volt for E24-31SF, Add to Price                  |             |               |                      | <b>\$1,705</b> |

## E24-SERIES HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT EQUIPMENT STANDS

| MODEL NUMBER                      | DESCRIPTION                                                              | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|-----------------------------------|--------------------------------------------------------------------------|---------------|----------------------|----------------|
| <b>HEAVY-DUTY ELECTRIC FRYERS</b> |                                                                          |               |                      |                |
| <b>SS-CS24-18</b>                 | 18in (457mm) Wide Stainless Steel Stand with Bottom Shelf for E24-31F/SF | 5             | 38 (17)              | <b>\$2,200</b> |
| <b>SS-CS24-24</b>                 | 24in (305mm) Wide Stainless Steel Stand with Bottom Shelf for E24-24G    | 6             | 42 (19)              | <b>\$2,405</b> |
| <b>SS-CS24-36</b>                 | 36in (914mm) Wide Stainless Steel Stand with Bottom Shelf for E24-36G    | 6             | 48 (22)              | <b>\$2,535</b> |
| <b>SS-CS24-48</b>                 | 48in (1219mm) Wide Stainless Steel Stand with Bottom Shelf for E24-48G   | 7             | 54 (25)              | <b>\$2,630</b> |
| <b>SS-CS24-60</b>                 | 60in (1524mm) Wide Stainless Steel Stand for E24-60G (No Bottom Shelf)   | 8             | 60 (27)              | <b>\$2,830</b> |
| <b>SS-CS24-72</b>                 | 72in (1829mm) Wide Stainless Steel Stand for E24-72G (No Bottom Shelf)   | 9             | 66 (30)              | <b>\$3,020</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>  |                                                                          |               |                      |                |
|                                   | Swivel Casters with Front-Locking Brakes, Set of 4                       |               |                      | <b>\$755</b>   |



## HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT **E22-SERIES** COUNTER TEPPANYAKI GRIDDLE

### STANDARD FEATURES:

- Available in six griddle top sizes.
- 34in (846mm) wide x 11in (279mm) deep heated cooking zone in the center of the griddle.
- 3/4in (19mm) thick griddle plate.
- On/off switch with indicator light.
- Electronic thermostat up to 500°F (260°C)
- Available in 208V or 240V, 1-phase or 3-phase (specify at time of order).
- 4in (102mm) stainless steel legs.
- Optional 1in (25mm) flanged edge for easier drop-in installation.



**E22-36-45GMX**  
Garland 36in Heavy-Duty Electric  
Teppanyaki Griddle with Optional  
Flanged Griddle Edge

| MODEL NUMBER                                                                     | DESCRIPTION                                                                  | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|----------------------------------------------------------------------------------|------------------------------------------------------------------------------|-------------|---------------|----------------------|----------------|
| <b>HEAVY-DUTY ELECTRIC TEPPANYAKI GRIDDLES - 34IN X 11IN HEATED COOKING ZONE</b> |                                                                              |             |               |                      |                |
| <b>E22-36-36GMX</b>                                                              | 36in (914mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs       | 6.7 kW      | 12            | 330 (150)            | <b>\$6,020</b> |
| <b>E22-36-45GMX</b>                                                              | 45in (1143mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs      | 6.7 kW      | 14            | 340 (154)            | <b>\$6,200</b> |
| <b>E22-36-48GMX</b>                                                              | 47-5/8in (1210mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs      | 6.7 kW      | 15            | 350 (159)            | <b>\$6,255</b> |
| <b>E22-36-56GMX</b>                                                              | 56-3/16in (1427mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs | 6.7 kW      | 18            | 385 (175)            | <b>\$6,470</b> |
| <b>E22-36-60GMX</b>                                                              | 59-5/8in (1514mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs      | 6.7 kW      | 19            | 385 (175)            | <b>\$6,625</b> |
| <b>E22-36-72GMX</b>                                                              | 71-5/8in (1819mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs      | 6.7 kW      | 22            | 400 (182)            | <b>\$7,115</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                                                 |                                                                              |             |               |                      |                |
|                                                                                  | Stainless Steel Main Back                                                    |             |               |                      | <b>\$410</b>   |
|                                                                                  | Flanged Griddle Edge Option for Counter Drop-in for E22-36-36GMX             |             |               |                      | <b>\$590</b>   |
|                                                                                  | Flanged Griddle Edge Option for Counter Drop-in for E22-36-45GMX             |             |               |                      | <b>\$600</b>   |
|                                                                                  | Flanged Griddle Edge Option for Counter Drop-in for E22-36-48GMX             |             |               |                      | <b>\$615</b>   |
|                                                                                  | Flanged Griddle Edge Option for Counter Drop-in for E22-36-56GMX             |             |               |                      | <b>\$755</b>   |
|                                                                                  | Flanged Griddle Edge Option for Counter Drop-in for E22-36-60GMX             |             |               |                      | <b>\$770</b>   |
|                                                                                  | Flanged Griddle Edge Option for Counter Drop-in for E22-36-72GMX             |             |               |                      | <b>\$920</b>   |

# INSTINCT COUNTER INDUCTION

## *A Quantum Leap in Cooking Technology*

### THE SCIENCE OF PRECISION COOKING.

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

That's exactly what Garland Induction is all about. It's the perfect union of cooking power and energy efficiency. More powerful than gas and more efficient than radiant heat—just precise, instant heat concentrated exactly where you need it.

With Real-time Temperature Control System with multiple sensory points (RTCSmp®) control technology you can use a wider spectrum of pans, and it will detect pan performance and adjust the power accordingly to boost efficiency. Sensors detect boiled-dry and overheated pans, and automatically reduces the power to prevent hazards.

And with temperature accuracy to the exact degree, perfect results can be achieved every time. You can trust your equipment to deliver and hold temperature accurately and reliably.



### INDUCTION HOB COOK LINE.

A slim, easy-to-use design with one or two cooking zones, this hob offers 12 power levels along with holding and timer functions. It heats up quickly, delivers reliable and energy-efficient performance, and provides precise temperature control for any gourmet creation.



### INDUCTION GRIDDLES.

This unique induction griddle offers better heat-up time, lower energy consumption, and even lower radiant heat thanks to a special surface coating technology. Uniform heat distribution and precise temperature monitoring across the entire cooking surface.



### INDUCTION WOKS.

An elegant design with Ceran™ bowl for a theatrical food presentation. The front-cooking wok line series offers power, maximum safety, efficiency, productivity and optimum flexibility for Asian cuisine or one pan dishes.

### HOW TO READ INSTINCT INDUCTION COUNTER EQUIPMENT MODEL NUMBERS

| GIIC                                                                 | -D                     | H                                                                                | 7.0                                                                                                               |
|----------------------------------------------------------------------|------------------------|----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| Series                                                               | Type                   | Model                                                                            | Total Power                                                                                                       |
| GI= Garland Induction<br>GIIC= Garland Induction Instinct Countertop | S = Single<br>D = Dual | BHBA = Baby Hob<br>H = Hob<br>G = Griddle<br>W = Wok<br>HO = Warming/Holding Hob | 1500 = 1500 W<br>1800 = 1800 W<br>2500 = 2500 W<br>3.5 = 3.5 kW<br>5.0 = 5.0 kW<br>7.0 = 7.0 kW<br>10.0 = 10.0 kW |



## HEAVY-DUTY ELECTRIC COUNTER INDUCTION INSTINCT SERIES INDUCTION HOB

### STANDARD FEATURES:

- Real-time Temperature Control System (RTCSmp) with pan detection and overheat protection.
- Super energy-efficient 3.5 kW or 5.0 kW per standard hob.
- Tap & turn knob control with twelve power levels per hob, (rotary switch with 9 power levels for baby hobs).
- Strong Ceran™ glass top.
- LED display & timer function, (not on baby hobs).
- NOTE: Requires induction-compatible cookware.



**GIIC-SH3.5**  
Garland Instinct Single  
3.5 kW Induction Hob



**GIIC-DH7.0**  
Garland Instinct Dual  
7.0 kW Induction Hob

| PART NUMBER                                           | MODEL NUMBER | DIMENSIONS in. (mm)                 | TOTAL INPUT | VOLTS   | AMPS | PHASE | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------|--------------|-------------------------------------|-------------|---------|------|-------|---------------|----------------------|------------|
| <b>HEAVY-DUTY ELECTRIC INDUCTION SINGLE BABY HOBS</b> |              |                                     |             |         |      |       |               |                      |            |
| 99560101                                              | BHBA1500     | 12.6 x 14.9 x 4.2 (320 x 380 x 107) | 1.5 kW      | 120     | 12   | 1AC   | 2             | 22 (10)              | \$2,420    |
| 99560103                                              | BHBA2500     | 12.6 x 14.9 x 4.2 (320 x 380 x 107) | 2.5 kW      | 208     | 12   | 1AC   | 2             | 22 (10)              | \$2,955    |
| 99560109                                              | BHBA3500     | 12.6 x 14.9 x 4.2 (320 x 380 x 107) | 3.5 kW      | 208     | 16   | 1AC   | 2             | 22 (10)              | \$4,085    |
| <b>HEAVY-DUTY ELECTRIC INDUCTION SINGLE HOBS</b>      |              |                                     |             |         |      |       |               |                      |            |
| 99560029                                              | GIIC-SH3.5   | 14.9 x 18.1 x 5.5 (380 x 460 x 140) | 3.5 kW      | 208-240 | 16   | 1AC   | 3             | 34 (15)              | \$4,240    |
| 99560027                                              | GIIC-SH5.0   | 14.9 x 18.1 x 5.5 (380 x 460 x 140) | 5.0 kW      | 208-240 | 14   | 3AC   | 3             | 34 (15)              | \$4,895    |
| 99560028                                              | GIIC-SH5.0   | 14.9 x 18.1 x 5.5 (380 x 460 x 140) | 5.0 kW      | 380-440 | 8    | 3AC   | 3             | 34 (15)              | \$4,895    |
| <b>HEAVY-DUTY ELECTRIC INDUCTION DUAL HOBS</b>        |              |                                     |             |         |      |       |               |                      |            |
| 99560214                                              | GIIC-DH7.0   | 14.9 x 28.5 x 5.5 (380 x 724 x 140) | 7.0 kW      | 208-240 | 22   | 3AC   | 5             | 56 (25)              | \$8,445    |
| 99560215                                              | GIIC-DH10.0  | 14.9 x 28.5 x 5.5 (380 x 724 x 140) | 10.0 kW     | 208-240 | 30   | 3AC   | 5             | 56 (25)              | \$9,545    |
| 99560217                                              | GIIC-DH10.0  | 14.9 x 28.5 x 5.5 (380 x 724 x 140) | 10.0 kW     | 380-440 | 16   | 3AC   | 5             | 56 (25)              | \$9,545    |

Note: Garland Instinct Induction products are not eligible for discounts, rebates or allowances.

## HEAVY-DUTY ELECTRIC COUNTER INDUCTION INSTINCT SERIES INDUCTION DUAL WARMING HOB

### STANDARD FEATURES:

- Designed specifically for heat-retaining/holding.
- Strong Ceran™ glass top in an aluminum enclosure with integrated fan.
- Real-time Temperature Control System (RTCSmp) with pan detection and overheat protection.
- Two heating zones may be controlled at different temperatures from 122°F (50°C) to 212°F (100°C).
- NOTE: Requires induction-compatible cookware.



**GI-HO1500**  
Garland Instinct Dual  
Warming Hob

| PART NUMBER                                             | MODEL NUMBER | DESCRIPTION                         | TOTAL INPUT | VOLTS | AMPS | PHASE | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|---------------------------------------------------------|--------------|-------------------------------------|-------------|-------|------|-------|---------------|----------------------|------------|
| <b>HEAVY-DUTY ELECTRIC INDUCTION SINGLE WARMING HOB</b> |              |                                     |             |       |      |       |               |                      |            |
| 99620101                                                | GI-HO1500    | 15.8 x 31.5 x 4.5 (400 x 800 x 114) | 0.75kW      | 120   | 12   | 1AC   | 5             | 37 (17)              | \$8,085    |

Note: Garland Instinct Induction products are not eligible for discounts, rebates or allowances.

## INSTINCT SERIES HEAVY-DUTY ELECTRIC COUNTER INDUCTION INDUCTION GRIDDLE

### STANDARD FEATURES:

- Real-time Temperature Control System (RTCSmp) with overheat protection.
- Special induction non-stick griddle.
- Super energy-efficient 3.5 kW or 5.0 kW per cooking zone.
- Complete uniform heat across the entire cooking zone.
- Tap & turn knob control with temperature settings from 122°F (50°C) to 450°F (230°C).
- Instantaneous control of frying temperature with no lag.
- Brief heating time under 4-1/2 minutes.
- LED display & timer function.
- Comes with removable 3-sided splatter guard and spatula.



**GIIC-SH3.5**  
Garland Instinct Single  
3.5 kW Induction Hob



**GIIC-DH7.0**  
Garland Instinct Dual  
7.0 kW Induction Hob

| PART NUMBER                                         | MODEL NUMBER | DIMENSIONS in. (mm)                 | TOTAL INPUT | VOLTS   | AMPS | PHASE | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE      |
|-----------------------------------------------------|--------------|-------------------------------------|-------------|---------|------|-------|---------------|----------------------|-----------------|
| <b>HEAVY-DUTY ELECTRIC INDUCTION SINGLE GRIDDLE</b> |              |                                     |             |         |      |       |               |                      |                 |
| 99650038                                            | GIIC-SG3.5   | 20.9 x 19.4 x 7.8 (531 x 493 x 198) | 3.5 kW      | 208-240 | 16   | 1AC   | 9             | 79 (36)              | <b>\$10,400</b> |
| 99650034                                            | GIIC-SG5.0   | 20.9 x 19.4 x 7.8 (531 x 493 x 198) | 5.0 kW      | 208-240 | 14   | 3AC   | 9             | 79 (36)              | <b>\$10,810</b> |
| 99650035                                            | GIIC-SG5.0   | 20.9 x 19.4 x 7.8 (531 x 493 x 198) | 5.0 kW      | 380-440 | 8    | 3AC   | 9             | 79 (36)              | <b>\$10,810</b> |
| <b>HEAVY-DUTY ELECTRIC INDUCTION DUAL GRIDDLE</b>   |              |                                     |             |         |      |       |               |                      |                 |
| 99650039                                            | GIIC-DG7.0   | 25.9 x 28.2 x 7.8 (656 x 717 x 198) | 7.0 kW      | 208-240 | 20   | 3AC   | 19            | 150 (68)             | <b>\$16,710</b> |
| 99650040                                            | GIIC-DG10.0  | 25.9 x 28.2 x 7.8 (656 x 717 x 198) | 10.0 kW     | 208-240 | 30   | 3AC   | 19            | 150 (68)             | <b>\$17,065</b> |
| 99650041                                            | GIIC-DG10.0  | 25.9 x 28.2 x 7.8 (656 x 717 x 198) | 10.0 kW     | 380-440 | 16   | 3AC   | 19            | 150 (68)             | <b>\$17,065</b> |

Note: Garland Instinct Induction products are not eligible for discounts, rebates or allowances.

## INSTINCT SERIES HEAVY-DUTY ELECTRIC COUNTER INDUCTION INDUCTION WOK

### STANDARD FEATURES:

- Real-time Temperature Control System (RTCSmp) with pan detection & overheat protection.
- Super energy-efficient 3.5 kW or 5.0 kW models.
- Strong 11-13/16in (300mm) diameter Ceran™ glass bowl.
- Complete uniform heat across the entire cooking zone.
- Tap & turn knob control with 12 power levels.
- LED display.
- NOTE: Requires induction-compatible cookware.



**GIIC-SW5.0**  
Garland Instinct Single  
5.0 kW Induction Wok

| PART NUMBER                                     | MODEL NUMBER | DESCRIPTION                         | TOTAL INPUT | VOLTS   | AMPS | PHASE | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|-------------------------------------------------|--------------|-------------------------------------|-------------|---------|------|-------|---------------|----------------------|----------------|
| <b>HEAVY-DUTY ELECTRIC INDUCTION SINGLE WOK</b> |              |                                     |             |         |      |       |               |                      |                |
| 99570019                                        | GIIC-SW3.5   | 14.9 x 18.6 x 7.9 (380 x 473 x 200) | 3.5 kW      | 208-240 | 16   | 1AC   | 3             | 42 (19)              | <b>\$4,835</b> |
| 99570014                                        | GIIC-SW5.0   | 14.9 x 18.6 x 7.9 (380 x 473 x 200) | 5.0 kW      | 208-240 | 14   | 3AC   | 3             | 42 (19)              | <b>\$5,595</b> |
| 99570015                                        | GIIC-SW5.0   | 14.9 x 18.6 x 7.9 (380 x 473 x 200) | 5.0 kW      | 380-440 | 8    | 3AC   | 3             | 42 (19)              | <b>\$5,595</b> |

Note: Garland Instinct Induction products are not eligible for discounts, rebates or allowances.

# G-SERIES COUNTER EQUIPMENT

*Inspired by Chefs and Engineered by Experts*



## SHAPED BY REAL KITCHENS, BACKED BY TRUSTED DESIGN.

The Garland G-Series Medium Duty Counter Line delivers the ideal combination of performance, durability, and value for commercial kitchens that need reliable equipment every day. Designed for consistent operation, these counter units offer fast heat-up and recovery, precise temperature control, and rugged construction that stands up to continuous use. Their modular configurations allow operators to optimize workspace efficiency, while Garland's proven engineering ensures long-term dependability and reduced service downtime. For kitchens seeking a practical, high-performing solution that maximizes productivity and minimizes total cost of ownership, Garland G-Series counter units are a smart, dependable choice.



## POWERFUL BALANCED BURNERS.

Garland's exclusive two-piece 33,000 BTU (NG) Starfire burner, (rated at 26,000 BTU (NG) for GF models), combines concentrated power with precise even heat for improved efficiency and heat control.



## SPACIOUS SURFACES.

At 27" deep, the G-Series Counter Line has the largest usable cooking surface in the industry. A 36" wide counter unit easily fits six 12" pots with no overhang. The grate design allows pots to slide easily across the surface from burner to burner.



## AVAILABLE TOPS.

Garland brings the heat with Starfire burners, even-heat precision hot tops, and tough 5/8" thick griddle plates, each delivering the power and consistency chefs expect. The G-Series Counter Line gives you the power and versatility to build a line-up that works as hard as you do.



## G-SERIES MEDIUM-DUTY GAS COUNTER EQUIPMENT COUNTER RANGES

The Garland G-Series Counter Line combines performance, durability, and value for commercial kitchens that rely on dependable equipment daily. Modular configurations maximize workspace efficiency, while Garland engineering ensures long-term reliability and minimal service downtime.

### STANDARD FEATURES:

- Wide 5in stainless steel front rail for plating.
- Stainless steel 10in (254mm) backguard.
- Starfire® two-piece cast-iron burners rated at 33,000 BTU/hr, (26,000 BTU/hr for GF models), ensure even heat distribution across the bottom of a pan.
- Solid cast-iron, one-piece grate/bowl design allows pots to slide effortlessly across the surface and for easy removal and handling when cleaning.
- Protected pilots prevents outages during a spillover.
- Split drip trays for easier removal and safer handling when cleaning.
- Even-heat 18,000 BTU/hr hot top option in lieu of two open burners in a 12in lane with hi/lo valve control.
- 5/8in (15mm) thick steel griddle plate with one 18,000 BTU/hr H-style burner and hi/lo valve control for every 12in width of griddle.
- 4in (102mm) high stainless steel adjustable legs.
- GF-models have flame-failure protection safety protection.



**G36-4G12T**  
Garland G-Series 36in Counter Range with  
Four Open Burners and 12in Griddle

### HOW TO READ G-SERIES COUNTER EQUIPMENT MODEL NUMBERS

| G                    |                   | 36                                                                       | -2                                                                                  | G                                         | 24                                                                                          | T                       |
|----------------------|-------------------|--------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------|---------------------------------------------------------------------------------------------|-------------------------|
| Series               | Feature           | Chassis                                                                  | Burners                                                                             | Type                                      | Griddle Size                                                                                | Configuration           |
| G = Garland G-Series | F = Flame-Failure | 60 = 60in width<br>48 = 48in width<br>36 = 36in width<br>24 = 24in width | 2 = 2 Burners<br>4 = 4 Burners<br>6 = 6 Burners<br>8 = 8 Burners<br>10 = 10 Burners | G = Flat Surface Griddle<br>BRL = Broiler | 12 = 12in Width<br>24 = 24in Width<br>36 = 36in Width<br>48 = 48in Width<br>60 = 60in Width | T = Modular Counter Top |

| TOP CONFIGURATION                                |                                                                                                                                                                        | MODEL NUMBER | FEATURE       | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|---------------|----------------------|---------------|----------------------|------------|
| 24IN (600MM) WIDE MEDIUM-DUTY GAS COUNTER RANGES |                                                                                                                                                                        |              |               |                      |               |                      |            |
|                                                  | Four 7in (178mm) Open Burners in 12in Lanes<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (3/4in)                                                              | G24-4T       |               | 132,000 BTU/hr       | 16            | 120 (54)             | \$4,830    |
|                                                  |                                                                                                                                                                        | GF24-4T      | Flame-Failure | 104,000 BTU/hr       | 16            | 120 (54)             | \$6,090    |
|                                                  | Two 7in (178mm) Open Burners in a 12in Lane<br>Flame Safety on GF Model Only<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Rear Gas Manifold (3/4in) | G24-2G12T    |               | 84,000 BTU/hr        | 16            | 150 (68)             | \$5,715    |
|                                                  |                                                                                                                                                                        | GF24-2G12T   | Flame-Failure | 70,000 BTU/hr        | 16            | 150 (68)             | \$7,745    |
|                                                  | 24in (600mm) Griddle<br>Valve Control<br>Rear Gas Manifold (3/4in)                                                                                                     | G24-G24T     |               | 36,000 BTU/hr        | 16            | 185 (84)             | \$6,065    |
|                                                  |                                                                                                                                                                        | GF24-G24T    | Flame-Failure | 36,000 BTU/hr        | 16            | 185 (84)             | \$8,410    |

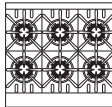
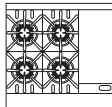
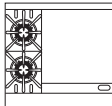
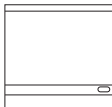
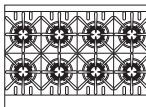
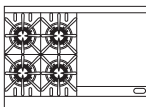
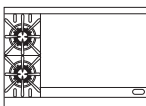
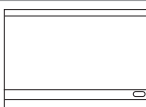
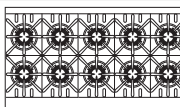
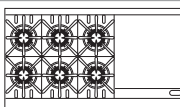
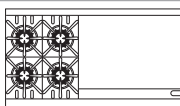
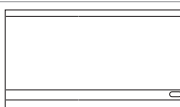
Garland Canada reserves the right to change prices, accessories, or products without notice. Contact Customer Service for the latest information.

Prices shown in Canadian Dollars, and effective July 01, 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.

# MEDIUM-DUTY GAS COUNTER EQUIPMENT **G-SERIES**

## COUNTER RANGES

| TOP CONFIGURATION                                                                   |                                                                                                                                                                        | MODEL NUMBER | FEATURE       | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|---------------|----------------------|---------------|----------------------|------------|
| 36IN (900MM) WIDE MEDIUM-DUTY GAS COUNTER RANGES                                    |                                                                                                                                                                        |              |               |                      |               |                      |            |
|    | Six 7in (178mm) Open Burners in 12in Lanes<br>Rear Gas Manifold (3/4in)                                                                                                | G36-6T       |               | 198,000 BTU/hr       | 22            | 190 (86)             | \$5,325    |
|                                                                                     |                                                                                                                                                                        | GF36-6T      | Flame-Failure | 156,000 BTU/hr       | 22            | 190 (86)             | \$6,635    |
|    | Four 7in (178mm) Open Burners in 12in Lanes<br>12in (300mm) Griddle (Standard on Right)<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (3/4in) | G36-4G12T    |               | 150,000 BTU/hr       | 22            | 220 (100)            | \$5,705    |
|                                                                                     |                                                                                                                                                                        | GF36-4G12T   | Flame-Failure | 122,000 BTU/hr       | 22            | 220 (100)            | \$8,305    |
|    | Two Open Burners in a 12in Lane<br>24in (600mm) Griddle (Standard on Right)<br>Flame Safety on GF Model Only<br>Valve Control<br>Rear Gas Manifold (3/4in)             | G36-2G24T    |               | 102,000 BTU/hr       | 22            | 255 (116)            | \$6,400    |
|                                                                                     |                                                                                                                                                                        | GF36-2G24T   | Flame-Failure | 88,000 BTU/hr        | 22            | 255 (116)            | \$8,530    |
|    | 36in (900mm) Griddle<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (3/4in)                                                                    | G36-G36T     |               | 54,000 BTU/hr        | 22            | 290 (132)            | \$6,785    |
|                                                                                     |                                                                                                                                                                        | GF36-G36T    | Flame-Failure | 54,000 BTU/hr        | 22            | 290 (132)            | \$8,815    |
| 48IN (1200MM) WIDE MEDIUM-DUTY GAS COUNTER RANGES                                   |                                                                                                                                                                        |              |               |                      |               |                      |            |
|    | Eight 7in (178mm) Open Burners in 12in Lanes<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)                                                               | G48-8T       |               | 264,000 BTU/hr       | 36            | 231 (104)            | \$9,385    |
|                                                                                     |                                                                                                                                                                        | GF48-8T      | Flame-Failure | 208,000 BTU/hr       | 36            | 231 (104)            | \$13,420   |
|   | Four 7in (178mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)   | G48-4G24T    |               | 168,000 BTU/hr       | 36            | 321 (146)            | \$10,675   |
|                                                                                     |                                                                                                                                                                        | GF48-4G24T   | Flame-Failure | 140,000 BTU/hr       | 36            | 321 (146)            | \$14,860   |
|  | Two 7in (178mm) Open Burners in a 12in Lane<br>36in (900mm) Griddle (Standard on Right)<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)   | G48-2G36T    |               | 120,000 BTU/hr       | 36            | 326 (148)            | \$10,942   |
|                                                                                     |                                                                                                                                                                        | GF48-2G36T   | Flame-Failure | 106,000 BTU/hr       | 36            | 326 (148)            | \$1,575    |
|  | 48in (1200mm) Griddle<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)                                                                     | G48-G48T     |               | 72,000 BTU/hr        | 36            | 346 (157)            | \$11,490   |
|                                                                                     |                                                                                                                                                                        | GF48-G48T    | Flame-Failure | 72,000 BTU/hr        | 36            | 346 (157)            | \$9,205    |
| 60IN (1500MM) WIDE MEDIUM-DUTY GAS COUNTER RANGES                                   |                                                                                                                                                                        |              |               |                      |               |                      |            |
|  | Ten 7in (178mm) Open Burners in 12in Lanes<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)                                                                 | G60-10T      |               | 330,000 BTU/hr       | 42            | 389 (176)            | \$9,975    |
|                                                                                     |                                                                                                                                                                        | GF60-10T     | Flame-Failure | 260,000 BTU/hr       | 42            | 389 (176)            | \$13,740   |
|  | Six 7in (178mm) Open Burners in 12in Lanes<br>24in (600mm) Griddle (Standard on Right)<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)    | G60-6G24T    |               | 234,000 BTU/hr       | 42            | 454 (206)            | \$11,425   |
|                                                                                     |                                                                                                                                                                        | GF60-6G24T   | Flame-Failure | 192,000 BTU/hr       | 42            | 454 (206)            | \$15,570   |
|  | Four 7in (178mm) Open Burners in 12in Lanes<br>36in (900mm) Griddle (Standard on Right)<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)   | G60-4G36T    |               | 186,000 BTU/hr       | 42            | 489 (222)            | \$12,040   |
|                                                                                     |                                                                                                                                                                        | GF60-4G36T   | Flame-Failure | 170,000 BTU/hr       | 42            | 489 (222)            | \$15,790   |
|  | 60in (1500mm) Griddle<br>Valve Control<br>Flame Safety on GF Model Only<br>Rear Gas Manifold (1in)                                                                     | G60-G60T     |               | 90,000 BTU/hr        | 42            | 529 (240)            | \$13,520   |
|                                                                                     |                                                                                                                                                                        | GF60-G60T    | Flame-Failure | 90,000 BTU/hr        | 42            | 529 (240)            | \$9,595    |

## G-SERIES MEDIUM-DUTY GAS COUNTER EQUIPMENT

### OPTIONS & ACCESSORIES

| DESCRIPTION                                                                                                                        | LIST PRICE     |
|------------------------------------------------------------------------------------------------------------------------------------|----------------|
| 12in (300mm) Hot Top Section - Each Sections replaces Two Open Burners in a 12in (300mm) Lane, (Each Adds 10lb/5Kg to Ship Weight) | <b>\$745</b>   |
| Thermostat Control Griddle Option in Lieu of Valve Control, Add per Thermostat for Each 12in (300mm) Section, for G Models         | <b>\$1,015</b> |
| Valve Control Griddle Option in Lieu of Thermostat Control, Add per Valve for Each 12in (300mm) Section, for GF Models             | <b>N/C</b>     |
| 24in (600mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613367                                                        | <b>\$2,980</b> |
| 36in (900mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613368                                                        | <b>\$3,620</b> |
| 48in (1200mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613369                                                       | <b>\$4,260</b> |
| 60in (1500mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613370                                                       | <b>\$4,900</b> |
| 24in (600mm) Wide Stainless Steel Open Base Equipment Stand with Casters, Part# A4614008                                           | <b>\$3,690</b> |
| 36in (900mm) Wide Stainless Steel Open Base Equipment Stand with Casters, Part# A4614009                                           | <b>\$4,330</b> |
| 48in (1200mm) Wide Stainless Steel Open Base Equipment Stand, with Casters Part# A4614010                                          | <b>\$4,970</b> |
| 60in (1500mm) Wide Stainless Steel Open Base Equipment Stand with Casters, Part# A4614011                                          | <b>\$5,610</b> |





# DESIGNER SERIES COUNTER

*Design that Performs*



## COMPACT POWER. PROFESSIONAL PERFORMANCE.

Garland's Designer Series Counter Equipment delivers the reliable performance kitchen professionals count on every day. Engineered for efficiency and versatility, this compact line proves that powerful cooking capability does not require a large footprint. Ideal for kitchens where space is limited but expectations are high, Designer Series equipment provides the performance, durability and flexibility operators need to produce exceptional results. Available in gas and electric models.



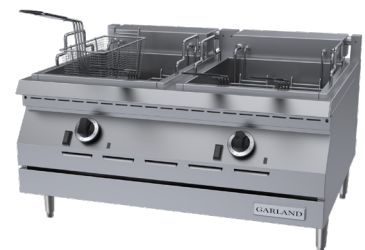
## PRECISION GRIDDLE PERFORMANCE.

Designer Series griddles deliver precision, power and reliability in a countertop design. Built for the pace of professional kitchens, they provide consistent results shift after shift. With dependable performance and even heating, Garland griddles give chefs the confidence to cook with speed, accuracy and exceptional quality every time.



## BROILING THE PERFECT SEAR.

Designed for speed, precision and long-lasting durability, Garland broilers deliver even heat distribution for consistent caramelization, searing and finishing. Built for the demands of professional kitchens, they help chefs work faster, maintain control over every dish and deliver exceptional results with confidence.



## CONSISTENT FRYING.

Garland fryers deliver crisp, consistent results even during the busiest service periods. From golden fries to perfectly fried proteins, they provide the reliable heat and performance kitchens need to maintain quality with every batch. Built for efficiency and durability, Garland fryers help teams keep orders moving while serving exceptional fried foods every time.

# DESIGNER SERIES MEDIUM-DUTY GAS COUNTER EQUIPMENT

## COUNTER GRIDDLES

### STANDARD FEATURES:

- Designed as free-standing or to be banked with other Designer Series equipment.
- 18in (457mm) deep griddle cooking surface.
- 1/2" (13mm) thick polished steel griddle plate with welded 2-5/8in (67mm) high splash guard on sides and back.
- 3-1/2in (89mm) deep front grease trough.
- Valve control or thermostat control models.
  - 15in (381mm) models = 20,000 BTU/hr total.
  - 24in (610mm) models = 40,000 BTU/hr total.
  - 36in (914mm) models = 60,000 BTU/hr total.
- Piezo spark pilot ignition.
- concealed grease drawer.
- 4in (102mm) high metal legs.
- Full or half-grooved griddle plate option available.
- FF models have flame-failure protection.



**GD-24GFF**  
Garland Designer Series  
24in Gas Counter Griddle  
with Valve Control

### HOW TO READ DESIGNER SERIES COUNTER EQUIPMENT MODEL NUMBERS

| GD                                                        | -24                                                                                                            | G                                                                                 | FF                                                                    |
|-----------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------|
| Series                                                    | Chassis                                                                                                        | Model Type                                                                        | Feature                                                               |
| GD = Gas Designer Series<br>ED = Electric Designer Series | 42 = 42in width<br>36 = 36in width<br>30 = 30in width<br>24 = 24in width<br>18 = 18in width<br>15 = 15in width | G = Flat Surface Griddle<br>RB = Radiant Broiler<br>F = Fryer<br>SF = Super Fryer | FF = Flame-Failure<br>TH = Thermostat Control<br>SE = Sealed Elements |

| MODEL NUMBER | DESCRIPTION | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------|-------------|----------------------|---------------|----------------------|------------|
|--------------|-------------|----------------------|---------------|----------------------|------------|

### MEDIUM-DUTY GAS COUNTER GRIDDLE

|                 |                                                   |               |    |          |                |
|-----------------|---------------------------------------------------|---------------|----|----------|----------------|
| <b>GD-15G</b>   | 15in (381mm) Wide Griddle with Valve Control      | 20,000 BTU/hr | 5  | 85 (39)  | <b>\$3,180</b> |
| <b>GD-15GTH</b> | 15in (381mm) Wide Griddle with Thermostat Control | 20,000 BTU/hr | 5  | 85 (39)  | <b>\$3,510</b> |
| <b>GD-24G</b>   | 24in (610mm) Wide Griddle with Valve Control      | 40,000 BTU/hr | 8  | 146 (66) | <b>\$3,335</b> |
| <b>GD-24GTH</b> | 24in (610mm) Wide Griddle with Thermostat Control | 40,000 BTU/hr | 8  | 146 (66) | <b>\$4,075</b> |
| <b>GD-36G</b>   | 36in (914mm) Wide Griddle with Valve Control      | 60,000 BTU/hr | 11 | 200 (91) | <b>\$4,285</b> |
| <b>GD-36GTH</b> | 36in (914mm) Wide Griddle with Thermostat Control | 60,000 BTU/hr | 11 | 200 (91) | <b>\$5,240</b> |

### MEDIUM-DUTY GAS COUNTER GRIDDLE WITH FLAME-FAILURE PROTECTION

|                 |                                                                        |               |    |          |                |
|-----------------|------------------------------------------------------------------------|---------------|----|----------|----------------|
| <b>GD-15GFF</b> | 15in (381mm) Wide Griddle with Valve Control, Flame-Failure Protection | 20,000 BTU/hr | 5  | 85 (39)  | <b>\$3,420</b> |
| <b>GD-24GFF</b> | 24in (610mm) Wide Griddle with Valve Control, Flame-Failure Protection | 40,000 BTU/hr | 8  | 146 (66) | <b>\$3,810</b> |
| <b>GD-36GFF</b> | 36in (914mm) Wide Griddle with Valve Control, Flame-Failure Protection | 60,000 BTU/hr | 11 | 200 (91) | <b>\$4,505</b> |

### OPTIONS & ACCESSORIES

|  |                                                                                            |                |
|--|--------------------------------------------------------------------------------------------|----------------|
|  | Full Grooved Griddle Plate for 15in (381mm) Wide Griddle, Add Suffix "U15"                 | <b>\$4,140</b> |
|  | Full Grooved Griddle Plate for 24in (610mm) Wide Griddle, Add Suffix "U24"                 | <b>\$7,035</b> |
|  | Full Grooved Griddle Plate for 36in (914mm) Wide Griddle, Add Suffix "U36"                 | <b>\$9,865</b> |
|  | 12in (305mm) Grooved Griddle on Left Side for 24in (610mm) Wide Griddle, Add Suffix "U124" | <b>\$3,765</b> |
|  | 12in (305mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U136" | <b>\$3,765</b> |
|  | 24in (610mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U236" | <b>\$6,805</b> |
|  | Stainless Steel Main Back and Bottom for All GD-Series Models                              | <b>\$615</b>   |

## MEDIUM-DUTY GAS COUNTER EQUIPMENT **DESIGNER SERIES** COUNTER BROILERS

### STANDARD FEATURES:

- Designed as free-standing or to be banked with other Designer Series equipment.
- 17-1/4in (436mm) deep broiler surface.
- Cast-iron ribbed grate with grate-lift handle.
- Cast-iron radiant burners with valve control.
  - 18in (381mm) models = 45,000 BTU/hr total.
  - 24in (610mm) models = 60,000 BTU/hr total.
  - 30in (762mm) models = 75,000 BTU/hr total.
  - 36in (914mm) models = 90,000 BTU/hr total.
- Piezo spark pilot ignition.
- Concealed grease drawer.
- 4in (102mm) high metal legs.
- FF models have flame-failure protection.



**GD-24RB**  
Garland Designer Series  
24in Gas Counter Radiant  
Broiler

| MODEL NUMBER                                                            | DESCRIPTION                                                                    | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|-------------------------------------------------------------------------|--------------------------------------------------------------------------------|----------------------|---------------|----------------------|----------------|
| <b>MEDIUM-DUTY GAS COUNTER RADIANT BROILER</b>                          |                                                                                |                      |               |                      |                |
| <b>GD-18RB</b>                                                          | 18in (457mm) Wide Radiant Broiler with Valve Control                           | 45,000 BTU/hr        | 8             | 110 (50)             | <b>\$4,380</b> |
| <b>GD-24RB</b>                                                          | 24in (610mm) Wide Radiant Broiler with Valve Control                           | 60,000 BTU/hr        | 8             | 150 (68)             | <b>\$4,955</b> |
| <b>GD-30RB</b>                                                          | 30in (762mm) Wide Radiant Broiler with Valve Control                           | 75,000 BTU/hr        | 9             | 200 (91)             | <b>\$5,825</b> |
| <b>GD-36RB</b>                                                          | 36in (914mm) Wide Radiant Broiler with Valve Control                           | 90,000 BTU/hr        | 11            | 240 (109)            | <b>\$6,530</b> |
| <b>MEDIUM-DUTY GAS COUNTER RADIANT BROILER FLAME-FAILURE PROTECTION</b> |                                                                                |                      |               |                      |                |
| <b>GD-18RBFF</b>                                                        | 18in (457mm) Wide Radiant Broiler with Valve Control, Flame-Failure Protection | 45,000 BTU/hr        | 8             | 110 (50)             | <b>\$5,020</b> |
| <b>GD-24RBFF</b>                                                        | 24in (610mm) Wide Radiant Broiler with Valve Control, Flame-Failure Protection | 60,000 BTU/hr        | 8             | 150 (68)             | <b>\$5,660</b> |
| <b>GD-30RBFF</b>                                                        | 30in (914mm) Wide Radiant Broiler with Valve Control, Flame-Failure Protection | 75,000 BTU/hr        | 9             | 200 (91)             | <b>\$6,680</b> |
| <b>GD-36RBFF</b>                                                        | 36in (762mm) Wide Radiant Broiler with Valve Control, Flame-Failure Protection | 90,000 BTU/hr        | 11            | 240 (109)            | <b>\$7,445</b> |
| <b>OPTIONS &amp; ACCESSORIES</b>                                        |                                                                                |                      |               |                      |                |
| <b>A4514789</b>                                                         | Splatter Guard for 18in (457mm) Wide Broiler                                   |                      |               |                      | <b>\$700</b>   |
| <b>A4514790</b>                                                         | Splatter Guard for 24in (610mm) Wide Broiler                                   |                      |               |                      | <b>\$915</b>   |
| <b>A4514792</b>                                                         | Splatter Guard for 30in (914mm) Wide Broiler                                   |                      |               |                      | <b>\$1,145</b> |
| <b>A4514793</b>                                                         | Splatter Guard for 36in (762mm) Wide Broiler                                   |                      |               |                      | <b>\$1,285</b> |

## MEDIUM-DUTY GAS COUNTER EQUIPMENT **DESIGNER SERIES** COUNTER FRYERS

### STANDARD FEATURES:

- Designed as free-standing or to be banked with other Designer Series equipment.
- Cold-rolled steel fry pot, 15lb (6.8kg) fat capacity, with twin fryer baskets.
- Snap-action thermostat control.
- Piezo spark pilot ignition.
- 4in (102mm) high stainless steel legs.
- Flame-failure protection.



**GD-15F**  
Garland Designer Series  
15in Gas Counter Fryer

| MODEL NUMBER                                                       | DESCRIPTION                                                                   | TOTAL INPUT NAT. GAS | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|--------------------------------------------------------------------|-------------------------------------------------------------------------------|----------------------|---------------|----------------------|----------------|
| <b>MEDIUM-DUTY GAS COUNTER FRYER WITH FLAME-FAILURE PROTECTION</b> |                                                                               |                      |               |                      |                |
| <b>GD-15F</b>                                                      | 15in (381mm) Wide Fryer with Snap-Action Thermostat, Flame-Failure Protection | 45,000 BTU/hr        | 6             | 120 (54)             | <b>\$6,120</b> |



## DESIGNER SERIES MEDIUM-DUTY ELECTRIC COUNTER EQUIPMENT COUNTER HOT PLATES

### STANDARD FEATURES:

- Designed as free-standing or to be banked with other Designer Series equipment.
- Two sealed elements:
  - ED-15THSE-model - 7in (191mm) elements rated at 2.0 kW.
  - ED-15HSE-model - 9in (229mm) elements rated at 2.6 kW.
- 6-heat position switch control for each element that automatically cycles to low heat if left unused.
- Heat-on indicator lamp.
- 4in (102mm) high metal legs.



**ED-15THSE**  
Garland Designer Series  
15in Electric Counter Hot  
Plate with Thermostat  
Control

| MODEL NUMBER                                   | DESCRIPTION                                                                                 | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|------------------------------------------------|---------------------------------------------------------------------------------------------|-------------|---------------|----------------------|----------------|
| <b>MEDIUM-DUTY ELECTRIC COUNTER HOT PLATES</b> |                                                                                             |             |               |                      |                |
| <b>ED-15THSE</b>                               | 15in (381mm) Wide Hot Plate with Two Sealed 7-1/2in (191mm) Elements, 6-Heat Switch Control | 4.0 kW      | 5             | 50 (23)              | <b>\$2,350</b> |
| <b>ED-15HSE</b>                                | 15in (381mm) Wide Hot Plate with Two Sealed 9in (229mm) Elements, 6-Heat Switch Control     | 5.3 kW      | 5             | 50 (23)              | <b>\$2,350</b> |

## DESIGNER SERIES MEDIUM-DUTY ELECTRIC COUNTER EQUIPMENT COUNTER GRIDDLES

### STANDARD FEATURES:

- Designed as free-standing or to be banked with other Designer Series equipment.
- 18in (457mm) deep griddle cooking surface.
- 1/2" (13mm) thick polished steel griddle plate with welded 2-5/8in (67mm) high splash guard on sides and back.
- 3-1/2in (89mm) deep front grease trough.
- Thermostat control with temperatures from 100°F (38°C) to 450°F (232°C).
- Concealed grease drawer.
- 4in (102mm) high metal legs.
- Full or grooved section griddle plate option available.



**ED-15G**  
Garland Designer Series  
15in Electric Counter Griddle

| MODEL NUMBER                                 | DESCRIPTION               | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|----------------------------------------------|---------------------------|-------------|---------------|----------------------|----------------|
| <b>MEDIUM-DUTY ELECTRIC COUNTER GRIDDLES</b> |                           |             |               |                      |                |
| <b>ED-15G</b>                                | 15in (381mm) Wide Griddle | 3.4 kW      | 6             | 90 (41)              | <b>\$3,690</b> |
| <b>ED-24G</b>                                | 24in (610mm) Wide Griddle | 6.7 kW      | 8             | 152 (69)             | <b>\$4,055</b> |
| <b>ED-36G</b>                                | 36in (914mm) Wide Griddle | 10.1 kW     | 11            | 175 (80)             | <b>\$4,625</b> |

### OPTIONS & ACCESSORIES

|  |                                                                                            |                |
|--|--------------------------------------------------------------------------------------------|----------------|
|  | Full Grooved Griddle Plate for 15in (381mm) Wide Griddle, Add Suffix "U15"                 | <b>\$4,140</b> |
|  | Full Grooved Griddle Plate for 24in (610mm) Wide Griddle, Add Suffix "U24"                 | <b>\$7,035</b> |
|  | Full Grooved Griddle Plate for 36in (914mm) Wide Griddle, Add Suffix "U36"                 | <b>\$9,865</b> |
|  | 12in (305mm) Grooved Griddle on Left Side for 24in (610mm) Wide Griddle, Add Suffix "U124" | <b>\$3,765</b> |
|  | 12in (305mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U136" | <b>\$3,765</b> |
|  | 24in (610mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U236" | <b>\$6,805</b> |
|  | Stainless Steel Main Back and Bottom for All ED-Series Models                              | <b>\$615</b>   |

## MEDIUM-DUTY ELECTRIC COUNTER EQUIPMENT DESIGNER SERIES COUNTER BROILERS

### STANDARD FEATURES:

- Designed as free-standing or to be banked with other Designer Series equipment.
- 19in (483mm) deep broiler surface.
- Cast-iron ribbed grate with grate-lift handle.
- Infinite switch controls with heat-on indicator light.
  - 15in (381mm) models = 1 control switch
  - 30in (762mm) models = 2 control switches
  - 42in (1067mm) models = 3 control switches
- Concealed grease drawer.
- 4in (102mm) high metal legs.



ED-15B  
Garland Designer Series  
15in Electric Counter Broiler

| MODEL NUMBER                                 | DESCRIPTION                                                             | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|----------------------------------------------|-------------------------------------------------------------------------|-------------|---------------|----------------------|------------|
| <b>MEDIUM-DUTY ELECTRIC COUNTER BROILERS</b> |                                                                         |             |               |                      |            |
| ED-15B                                       | 15in (381mm) Wide Broiler                                               | 2.7 kW      | 6             | 70 (32)              | \$3,760    |
| ED-30B                                       | 30in (762mm) Wide Broiler                                               | 5.4 kW      | 9             | 100 (45)             | \$5,445    |
| ED-42B                                       | 42in (1067mm) Wide Broiler                                              | 8.1 kW      | 17            | 211 (96)             | \$6,910    |
| <b>OPTIONS &amp; ACCESSORIES</b>             |                                                                         |             |               |                      |            |
|                                              | Splatter Guard for 15in (381mm) Wide Broiler                            |             |               |                      | \$700      |
|                                              | Splatter Guard for 30in (762mm) Wide Broiler                            |             |               |                      | \$915      |
|                                              | Splatter Guard for 42in (1067mm) Wide Broiler                           |             |               |                      | \$1,020    |
|                                              | 24in (610mm) Nickel-Plated Shelf to fit on 30in (762mm) Splatter Guard  |             |               |                      | \$425      |
|                                              | 36in (914mm) Nickel-Plated Shelf to fit on 42in (1067mm) Splatter Guard |             |               |                      | \$450      |

## MEDIUM-DUTY ELECTRIC COUNTER EQUIPMENT DESIGNER SERIES COUNTER FRYERS

### STANDARD FEATURES:

- Designed as free-standing or to be banked with other Designer Series equipment.
- Removable stainless steel tank, 17lb (7.7kg) fat capacity, with twin fryer baskets.
- Snap-action thermostat control.
- 4in (102mm) high stainless steel legs.



ED-15F  
Garland Designer Series  
15in Electric Counter Fryer

| MODEL NUMBER                               | DESCRIPTION                        | TOTAL INPUT | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|--------------------------------------------|------------------------------------|-------------|---------------|----------------------|------------|
| <b>MEDIUM-DUTY ELECTRIC COUNTER FRYERS</b> |                                    |             |               |                      |            |
| ED-15F                                     | 15in (381mm) Wide Fryer            | 5.3 kW      | 5             | 50 (23)              | \$3,475    |
| ED-15SF                                    | 15in (381mm) Wide Super Fryer      | 8.0 kW      | 5             | 50 (23)              | \$4,055    |
| ED-30FT                                    | 30in (762mm) Wide Twin Fryer       | 10.6 kW     | 10            | 70 (32)              | \$6,205    |
| ED-30SFT                                   | 30in (762mm) Wide Twin Super Fryer | 16.0 kW     | 10            | 70 (32)              | \$6,890    |
| <b>OPTIONS &amp; ACCESSORIES</b>           |                                    |             |               |                      |            |
|                                            | Large Fryer Basket                 |             |               |                      | N/C        |
|                                            | Stainless Steel Tank Cover         |             |               |                      | \$755      |
|                                            | Stainless Steel Fish Plate         |             |               |                      | \$1,045    |

## DESIGNER SERIES MEDIUM-DUTY GAS & ELECTRIC COUNTER EQUIPMENT

### EQUIPMENT STANDS

#### STANDARD FEATURES:

- All stainless steel construction.
- Seamless welded square tube legs.
- 36-1/4in (921mm) working height
- 24in (610mm) depth.
- Accommodates 15in (381mm) to 72in (1829mm) wide models.
- Intermediate shelf on models up to 48in (1219mm).
- Optional swivel casters available.



**SS-CSD-24**  
Garland Designer Series  
24in Equipment Stand

| MODEL NUMBER                                          | DESCRIPTION                                               | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE     |
|-------------------------------------------------------|-----------------------------------------------------------|---------------|----------------------|----------------|
| <b>EQUIPMENT STANDS FOR GAS &amp; ELECTRIC MODELS</b> |                                                           |               |                      |                |
| <b>SS-CSD-GF</b>                                      | Stainless Steel Stand for 15in (381mm) for Gas Fryer Only | 5             | 36 (16)              | <b>\$1,475</b> |
| <b>SS-CSD-15</b>                                      | Stainless Steel Stand for 15in (381mm) Wide Models        | 5             | 36 (16)              | <b>\$1,475</b> |
| <b>SS-CSD-18</b>                                      | Stainless Steel Stand for 18in (457mm) Wide Models        | 5             | 38 (17)              | <b>\$1,580</b> |
| <b>SS-CSD-24</b>                                      | Stainless Steel Stand for 24in (610mm) Wide Models        | 5             | 42 (19)              | <b>\$1,660</b> |
| <b>SS-CSD-30</b>                                      | Stainless Steel Stand for 30in (762mm) Wide Models        | 7             | 44 (20)              | <b>\$1,675</b> |
| <b>SS-CSD-36</b>                                      | Stainless Steel Stand for 36in (914mm) Wide Models        | 7             | 48 (22)              | <b>\$1,715</b> |
| <b>SS-CSD-42</b>                                      | Stainless Steel Stand for 42in (1067mm) Wide Models       | 7             | 54 (25)              | <b>\$1,770</b> |
|                                                       | Swivel Casters with Front-Locking Brakes, Set of 4        |               |                      | <b>\$755</b>   |









# MASTER SERIES XPRESS GRILL

*The Next Generation of Double-Sided Cooking*

## SAVE MONEY, TIME AND SPACE WHILE IMPROVING FOOD QUALITY.

With the press of a button, the Garland XPress Grill cooks food on both sides simultaneously, delivering better quality in nearly half the time of a conventional flat-top grill. Faster, more consistent cooking preserves juices and moisture, increasing yield while saving time, energy, and space.

A 36" XPress Grill matches the throughput of a 72" flat-top griddle but uses less energy thanks to lower cooking temperatures and a slightly smaller heated surface that minimizes heat loss.

Available in 12", 24", and 36" widths, the XPress Grill is perfectly sized to fit your operation.



## BETTER QUALITY FOOD.

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 appropriate core temperature and operators achieve consistent quality and food safety—every time.



## EASY TO OPERATE.

The easyTouch™ screen design is simple and intuitive with Press & Go interface. The menu can be factory set or customized to your needs specifically; set temperature, cook time, gap and food type. Reduce training time while ensuring consistent results and quality.



## UNSURPASSED ENERGY SAVINGS.

The Garland XPress Grill reduces energy by approximately 24%. Plus, rapid recovery and rapid pre-heat features save energy by allowing the griddle to cool between peak periods. Individual lanes can be turned off when not required.



## INNOVATIVE PLATEN TECHNOLOGY.

Platens automatically raise and lower by a single-shaft lift system powered by a quiet actuator. Up to a 2" cook height with accurate gap control. Heated by nickel plated cast-aluminum electric heating elements.



## AVAILABLE ACTIVE COMPRESSION.

Active Compression is a locking mechanism which consistently achieves a desired gap by applying even force to the platen for improved consistency regardless of thickness variations in raw product on the grill.



## EASE OF MAINTENANCE.

Splash and splatter guards protect from grease splatter and makes cleaning easier. A fully-sealed platen design to protect from water ingress during cleaning. Reversible non-stick release sheets prevent food from sticking and help keep platens clean.

# GAS & ELECTRIC XPRESS CLAMSHELL GRILL MASTER SERIES

## STANDARD FEATURES:

- Programmable control for each cooking lane.
- Each lane can be turned off when not in use to save energy.
- Recipes can be programmed by setting temperature, platen temperature, and cooking gap up to 2in (50mm). USB interface to update menus.
- EasyTouch™ digital screen with intuitive Press & Go interface.
- Advanced temperature control.
- Five independently controlled heat zones - three on griddle plate and two on platen.
- 3/4in (19mm) thick carbon steel, machine-ground and highly-polished lower griddle plate.
- Platens provided with replaceable quick-release Teflon™ sheets
- Stainless steel grease collectors with splatter guards on each side.
- Swivel casters with front-locking brakes.
- Comes with cleaning kit with grill cleaner and cleaning tools.



XPE36-2L  
Master Series 36" 2-Platen  
XPress Grill

## HOW TO READ XPRESS GRILL MODEL NUMBERS

| XP          | G                       | 36                                                    | AC                      |
|-------------|-------------------------|-------------------------------------------------------|-------------------------|
| Series      | Power                   | Chassis                                               | Feature                 |
| XP = XPress | G = Gas<br>E = Electric | 36 = 36in width<br>24 = 24in width<br>12 = 12in width | AC = Active Compression |

| MODEL NUMBER                                      | DESCRIPTION                                                    | TOTAL INPUT NAT. GAS | ELECTRICAL INPUT* | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE |
|---------------------------------------------------|----------------------------------------------------------------|----------------------|-------------------|---------------|----------------------|------------|
| <b>12IN (305MM) WIDE GAS CLAMSHELL GRILL</b>      |                                                                |                      |                   |               |                      |            |
| XPG12                                             | 12in (305mm) Wide Single-Lane Flat Griddle, 1-Platen           | 24,000 BTU/hr        | 3.5 kW            | 29.7          | 550 (249)            | CALL       |
| <b>24IN (610MM) WIDE GAS CLAMSHELL GRILL</b>      |                                                                |                      |                   |               |                      |            |
| XPG24                                             | 24in (610mm) Wide Double-Lane Flat Griddle, 2-Platens          | 48,000 BTU/hr        | 6.9 kW            | 29.7          | 650 (295)            | CALL       |
| XPG24-1L                                          | 24in (610mm) Wide Double-Lane Flat Griddle, 1-Platen on Left   | 48,000 BTU/hr        | 4.2 kW            | 29.7          | 600 (272)            | CALL       |
| <b>36IN (914MM) WIDE GAS CLAMSHELL GRILL</b>      |                                                                |                      |                   |               |                      |            |
| XPG36                                             | 36in (914mm) Wide Triple-Lane Flat Griddle, 3-Platens          | 72,000 BTU/hr        | 10.4 kW           | 48            | 800 (363)            | CALL       |
| XPG36-2L                                          | 36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Left  | 72,000 BTU/hr        | 7.8 kW            | 48            | 750 (340)            | CALL       |
| XPG36-2R                                          | 36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Right | 72,000 BTU/hr        | 7.7 kW            | 48            | 750 (340)            | CALL       |
| <b>12IN (305MM) WIDE ELECTRIC CLAMSHELL GRILL</b> |                                                                |                      |                   |               |                      |            |
| XPE12                                             | 12in (305mm) Wide Single-Lane Flat Griddle, 1-Platen           | N/A                  | 7.9 kW            | 29.7          | 550 (249)            | CALL       |
| <b>24IN (610MM) WIDE ELECTRIC CLAMSHELL GRILL</b> |                                                                |                      |                   |               |                      |            |
| XPE24                                             | 24in (610mm) Wide Double-Lane Flat Griddle, 2-Platens          | N/A                  | 15.9 kW           | 29.7          | 650 (295)            | CALL       |
| XPE24-1L                                          | 24in (610mm) Wide Double-Lane Flat Griddle, 1-Platen on Left   | N/A                  | 13.2 kW           | 29.7          | 600 (272)            | CALL       |
| <b>36IN (914MM) WIDE ELECTRIC CLAMSHELL GRILL</b> |                                                                |                      |                   |               |                      |            |
| XPE36                                             | 36in (914mm) Wide Triple-Lane Flat Griddle, 3-Platens          | N/A                  | 15.9 kW           | 48            | 800 (363)            | CALL       |
| XPE36-2L                                          | 36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Left  | N/A                  | 15.9 kW           | 48            | 750 (340)            | CALL       |
| XPE36-2R                                          | 36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Right | N/A                  | 13.2 kW           | 48            | 750 (340)            | CALL       |

\* Electrical input shown is based on 240V. See individual model specification sheets for full electrical input options and ratings.

Note: Garland XPress Grill models are not Eligible for discounts, rebates or allowances. Factory authorized start-up is MANDATORY to validate XPress Grill warranty. The start-up cost is included in the purchase price.



# MASTER SERIES GAS & ELECTRIC XPRESS CLAMSHELL GRILL WITH ACTIVE COMPRESSION

## STANDARD FEATURES:

- Programmable control for each cooking lane.
- Each lane can be turned off when not in use to save energy.
- Recipes can be programmed by setting temperature, platen temperature, and cooking gap up to 2in (50mm). USB interface to update menus.
- EasyTouch™ digital screen with intuitive Press & Go interface.
- Advanced temperature control.
- Five independently controlled heat zones - three on griddle plate and two on platen.
- 3/4in (19mm) thick carbon steel, machine-ground and highly-polished lower griddle plate.
- Platens provided with replaceable quick-release Teflon™ sheets
- Stainless steel grease collectors with splatter guards on each side.
- Swivel casters with front-locking brakes.
- Comes with cleaning kit with grill cleaner and cleaning tools.



XPG36AC  
Master Series 36" 3-Platen  
XPress Grill with Active  
Compression

## ACTIVE COMPRESSION:

- A locking mechanism which consistently achieves a desired gap by applying even force to the platen for improved consistency, regardless of thickness variations in raw product on the grill.

| MODEL NUMBER                                                              | DESCRIPTION                                           | TOTAL INPUT NAT. GAS | ELECTRICAL INPUT* | CRATE CU. FT. | SHIP WEIGHT lb. (kg) | LIST PRICE  |
|---------------------------------------------------------------------------|-------------------------------------------------------|----------------------|-------------------|---------------|----------------------|-------------|
| <b>12IN (305MM) WIDE GAS CLAMSHELL GRILL WITH ACTIVE COMPRESSION</b>      |                                                       |                      |                   |               |                      |             |
| <b>XPG12AC</b>                                                            | 12in (305mm) Wide Single-Lane Flat Griddle, 1-Platen  | 24,000 BTU/hr        | 3.5 kW            | 29.7          | 550 (249)            | <b>CALL</b> |
| <b>24IN (610MM) WIDE GAS CLAMSHELL GRILL WITH ACTIVE COMPRESSION</b>      |                                                       |                      |                   |               |                      |             |
| <b>XPG24AC</b>                                                            | 24in (610mm) Wide Double-Lane Flat Griddle, 2-Platens | 48,000 BTU/hr        | 6.9 kW            | 29.7          | 650 (295)            | <b>CALL</b> |
| <b>36IN (914MM) WIDE GAS CLAMSHELL GRILL WITH ACTIVE COMPRESSION</b>      |                                                       |                      |                   |               |                      |             |
| <b>XPG36AC</b>                                                            | 36in (914mm) Wide Triple-Lane Flat Griddle, 3-Platens | 72,000 BTU/hr        | 10.4 kW           | 48            | 800 (363)            | <b>CALL</b> |
| <b>12IN (305MM) WIDE ELECTRIC CLAMSHELL GRILL WITH ACTIVE COMPRESSION</b> |                                                       |                      |                   |               |                      |             |
| <b>XPE12AC</b>                                                            | 12in (305mm) Wide Single-Lane Flat Griddle, 1-Platen  | N/A                  | 7.9 kW            | 29.7          | 550 (249)            | <b>CALL</b> |
| <b>24IN (610MM) WIDE ELECTRIC CLAMSHELL GRILL WITH ACTIVE COMPRESSION</b> |                                                       |                      |                   |               |                      |             |
| <b>XPE24AC</b>                                                            | 24in (610mm) Wide Double-Lane Flat Griddle, 2-Platens | N/A                  | 15.9 kW           | 29.7          | 650 (295)            | <b>CALL</b> |
| <b>36IN (914MM) WIDE ELECTRIC CLAMSHELL GRILL WITH ACTIVE COMPRESSION</b> |                                                       |                      |                   |               |                      |             |
| <b>XPE36AC</b>                                                            | 36in (914mm) Wide Triple-Lane Flat Griddle, 3-Platens | N/A                  | 15.9 kW           | 48            | 800 (363)            | <b>CALL</b> |

\* Electrical input shown is based on 240V. See individual model specification sheets for full electrical input options and ratings.

Note: Garland XPress Grill models are not Eligible for discounts, rebates or allowances. Factory authorized start-up is MANDATORY to validate XPress Grill warranty. The start-up cost is included in the purchase price.

# PRISON PACKAGES

## *Reliable Equipment Security*

### WHY ARE THEY NECESSARY

Prison safety packages are essential on commercial appliances because correctional environments demand a much higher level of security, durability, and control than standard foodservice operations.

In these facilities, every exposed component—knobs, fasteners, panels, wiring, and even ventilation openings—can become a potential safety risk if not properly protected. Safety packages eliminate access to internal parts, remove removable hardware, and reinforce exterior surfaces to prevent tampering, hiding contraband, or creating improvised tools or weapons. They also help staff maintain tighter control over temperature settings and equipment operation, reducing the risk of misuse or intentional damage.

Beyond security, these packages extend the life of the equipment by protecting it from harsh, high-traffic conditions and ensuring it can withstand constant use. In short, prison safety packages aren't optional add-ons—they're critical safeguards that protect staff, inmates, and the facility while keeping kitchen operations running smoothly and securely.

### WHY GARLAND APPLIANCES WITH PRISON PACKAGES

With decades of experience serving correctional facilities, Garland has become a trusted leader in engineering secure, tamper-resistant appliance packages designed to protect both staff and incarcerated individuals. Every solution we build is thoughtfully developed with enhanced safety features, reinforced materials, and compliance-driven design standards that minimize risk and prevent accidental harm.

Our deep understanding of correctional operations allows us to create appliances that are durable, consistent, and purpose-built for secure environments—ensuring facilities can operate with confidence while prioritizing the well-being of every person inside their walls.

| DESCRIPTION                                                                                                                                                                                                                                                                        | ADD TO PRICE OF STD. UNIT |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| <b>CONVECTION OVENS</b>                                                                                                                                                                                                                                                            |                           |
| This Package Consists of: Solid Stainless Steel Doors with Lockable Hasp, Stainless Steel Lockable Control Panel Cover with Hasp, Stainless Steel Perforated Full Back, Motor Cover and Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.           | <b>\$3,540</b>            |
| <b>GARLAND CUISINE &amp; MASTER SERIES OPEN BURNER RANGES</b>                                                                                                                                                                                                                      |                           |
| This Package Consists of: Tamper-Proof Open Burners Includes Secured Grates with Tool Kit, Lockable Control Panel Cover with Hasp, Oven Door Hasp with Drip Tray Security, Lower Kick Panel Hasp, Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others. | <b>CALL</b>               |
| <b>GARLAND CUISINE &amp; MASTER SERIES GRIDDLE &amp; HOT TOP RANGES</b>                                                                                                                                                                                                            |                           |
| This Package Consists of: Tamper-Proof Secured Griddle or Hot Top Plates with Tool Kit, Lockable Control Panel Cover with Hasp, Oven Door Hasp with Drip Tray Security, Lower Kick Panel Hasp, Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.    | <b>CALL</b>               |
| <b>GTGG HEAVY-DUTY COUNTER GRIDDLES</b>                                                                                                                                                                                                                                            |                           |
| This Package Consists of: Lockable Control Panel Cover, Padlock Hasp for Grease Drawers, and Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.                                                                                                      | <b>CALL</b>               |
| <b>E24 ELECTRIC COUNTER GRIDDLES</b>                                                                                                                                                                                                                                               |                           |
| This Package Consists of: Lockable Control Panel Cover, Tamper-Proof Hardware to Attach Griddle to Stand, Flanged Feet (Deck Fasteners), and Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.                                                      | <b>CALL</b>               |



## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



## Notes

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## 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 |
|                  | Jean-François Bonin – Sales Rep (Montreal)                       | jean-francois.bonin@garland-group.com | 438-221-4193 |
|                  | 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            |



Scan the code below to locate a dealer, distributor or sales representative in your area.



[www.garlandcanada.ca/sales/buy-locally](http://www.garlandcanada.ca/sales/buy-locally)



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™**, **Convotherm®**, **Delfield®**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln®**, **Merco®**, **Merrychef®** and **Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

*Bringing innovation to the table • [welbilt.com](http://welbilt.com)*