



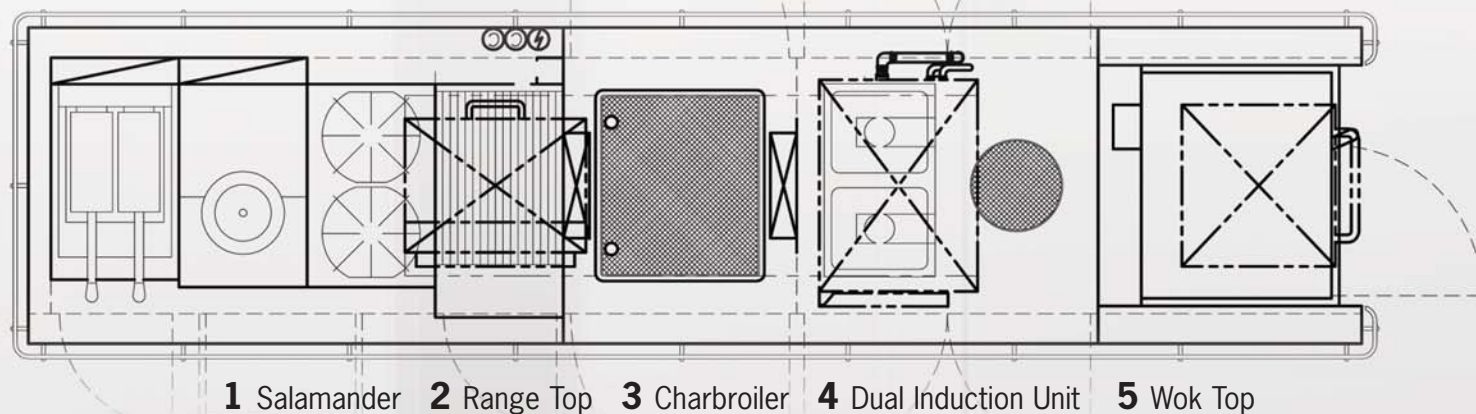
Twice the Performance, a Fraction of the Space

The ACT Total Kitchen Suite from Garland is a very practical dual-sided cooking suite that uses innovation and technology, to deliver enhanced productivity and flow control. It's all the major functionality of a kitchen in a single economical 4' x 15' footprint. See the entire operation at a glance. Anticipate bottlenecks and avoid delays. Eliminate wasted time and effort. With access to major

components from either side – experience greater productivity from your equipment with less traffic. Cook 20 to 500% faster! Powered by Accelerated Cooking Technology (ACT), we've incorporated the latest equipment innovations for food transformation. Not to mention some finishing touches to ensure there is nothing to stand in the way of your creative expression. And everything built-in to enhance it.

Whichever way you look at it, two sides are better than one.

Dual access points free you to design a workflow that maximizes your resources and reduce the amount of traffic inside the kitchen.



1 Salamander 2 Range Top 3 Charbroiler 4 Dual Induction Unit 5 Wok Top

The Mealstream

The power to produce good food faster. Quality food with dramatically reduced cook times.

Charbroiler

Custom sloped to enable use from both sides.

SteamChef 3

Boiler free, cooks fast and stays clean. Saves water and energy.

Half-Size Master Convection Oven

Superior technology for an even, better bake. Porcelain enameled oven cavity.

Salamander

An adjustable unit, imported from Europe for finishing, melting cheese and other uses.

Refrigeration Base

Allows for on-line storage of ingredients for quick accessibility which saves time and traffic.

Fryer

Open Pot design makes for easy cleaning. Center action control for precise temperatures.

Range and French Top

The classic configuration that chef's love. Removable center ring for instant open flame cooking. Two 35000 BTU burners for lots of cooking power for large pan and sauté work.

Induction Griddle

Almost instantaneous heating surface means no waiting for recovery. Temperature is measured and kept consistent across the entire surface. Very precise – any deviation in temperature across the griddle is automatically corrected.

Powerful Built-in Induction

Wok and Dual Induction units deliver concentrated magnetic energy, that generates heat in the cooking vessel itself, to provide instant heat on demand.

