

THE RIGHT RANGE DECISION CONTINUES TO SHAPE OPERATION EFFICIENCY & PROFITABILITY

In a commercial kitchen that rarely stops moving, few equipment decisions carry as much operational weight as the range. From independent restaurants to large chain operations, the range sits at the center of the cooking line, driving production during breakfast, lunch, dinner and late-night service. Because of that constant use, the choice of range can directly influence workflow, energy consumption, maintenance, safety and ultimately the financial performance of the business.

The reality for most foodservice operations is simple. A restaurant can function without many pieces of equipment for short periods, but the range remains indispensable. It is the foundation of day-to-day production, supporting sautéing, boiling, simmering and oven cooking at the same time. For kitchens operating 24 hours a day or running extended service hours, that workload only intensifies.

"The range is typically the center of the cooking line, and in many kitchens it runs nearly the entire day," Craig Thompson, Director of Product Management & Marketing at Garland Commercial Ranges, said during a recent discussion about kitchen equipment strategy. "When operators choose the right range, they're choosing the reliability and workflow that their team depends on every shift."

In practical terms, selecting the right range affects much more than cooking capacity. It also shapes the working environment of the kitchen staff and the

efficiency of service. Burners must deliver consistent heat, ovens must recover temperature quickly, and the overall design must allow cooks to move quickly across the cooking surface without interruption.

Operators today also face mounting pressure from rising costs across the board. Food prices remain volatile, labor costs continue to climb, and operators are looking for practical ways to maintain profitability. Equipment efficiency has become an important lever for improving the bottom line.

"Operators are facing increased costs everywhere they look, especially with food and labor," Thompson added. "That's why equipment efficiency matters more than ever. When you can produce the same volume of food with reliable equipment that manages heat and energy effectively, that has a real impact on the P&L."

Because the range operates so frequently, even incremental efficiency gains can translate into meaningful savings over time. Energy efficiency, heat management and durability all contribute to long-term operating costs. A range that maintains heat efficiently and reduces energy waste can lower utility ex-



ly important," Thompson noted. "If components can be removed quickly and cleaned easily, it saves time for staff and keeps the equipment performing consistently."

For foodservice operators developing a strategy for selecting the right range, several factors should guide the process. The first step is understanding the menu and cooking style of the operation. A concept focused on sautéing and sauce work will have different needs than a kitchen built around griddle cooking or high-volume boiling.

Next comes capacity planning. Operators

should evaluate how many burners will be required simultaneously during peak service and whether the oven below the range will play a central role in production. Choosing a configuration that supports the busiest periods of the day ensures that cooks are not competing for space or heat.

Durability and maintenance should also factor heavily into the decision. A commercial range operates under extreme conditions, often for 10 to 20 hours per day. Equipment designed for easy service access and rugged construction can reduce downtime and extend the life of the unit.

"Reliability is critical because the range is such a central piece of equipment," Thompson continued. "When kitchens are running full service, they simply cannot afford equipment that

penses while also improving the comfort of the kitchen environment.

Craig Thompson noted that efficiency gains often start with thoughtful burner design and heat distribution. "When heat is distributed evenly across the bottom of the pan, operators can achieve the same results without constantly pushing burners to maximum output," Doherty said. "That type of design improves performance while also reducing unnecessary energy use."

Beyond energy considerations, the physical design of a range can influence workflow and ergonomics. A well-designed cooking surface allows chefs to work efficiently across multiple burners, while removable components and accessible service points simplify cleaning and maintenance. These details may seem minor individually, but they add up in kitchens that operate continuously. "In a busy kitchen environment, ease of use and cleanability become extreme-

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slows them down."

For more than 160 years, Garland has focused on solving these challenges for foodservice operators. The brand traces its origins to the mid-19th century, when Michigan Stove Works began manufacturing stove components for households and businesses expanding across the American frontier.

That legacy of engineering and operator feedback continues to influence Garland's approach to product development today. The company works closely with chefs, sales representatives, dealers, and service technicians to understand how equipment performs in real kitchens. "The feedback we receive from chefs and operators plays a huge role in how new products are developed," Thompson detailed. "The goal is not just to design equipment that looks good on paper but to create solutions that work in the real-world conditions of a com-

mercial kitchen."

One of the latest examples of that philosophy is the Garland G-Series restaurant range, a medium-duty lineup designed to meet the everyday demands of modern foodservice operations. The platform was built with input from chefs and operators to improve durability, service access and cooking performance. Among the defining features of the G-Series are the Starfire burner system, designed to distribute heat evenly across the entire bottom of a pan, and a split ergonomic grate system that allows pots to slide smoothly across the surface. These features help cooks manage multiple dishes simultaneously while maintaining consistent heat.

The G-Series also incorporates a deeper 27-inch work surface that accommodates larger stock pots, allowing operators to maximize the usable cooking footprint. In addition, modular

components and removable drip trays simplify cleaning and routine maintenance. "Cleanability is something chefs consistently ask for," Thompson outlined. "With removable drip trays and accessible components, the equipment can be cleaned quickly without disrupting the workflow of the kitchen."

Another distinguishing feature is the G-Series oven design, which accommodates standard sheet pans in either direction. This flexibility improves throughput during high-volume production and allows kitchens to use the oven more efficiently.

Safety has also been integrated into the design through features such as flame-failure protection systems on select models. These systems automatically stop the flow of gas if the pilot flame is extinguished, helping prevent the buildup of unignited gas in enclosed cavities. "When there is no flame pres-

ent, the system shuts off the gas supply," Thompson said. "It's a straightforward but important safeguard that supports a safer kitchen environment."

The latest G-Series updates also include improvements designed to enhance serviceability and durability. Front-mounted multifunctional valves provide easier access for technicians, while reinforced base corners and structural upgrades help the equipment withstand the rigors of daily commercial use. "In the end, the goal is to give operators equipment that supports their menu, their staff and their workflow," Thompson concluded.

Restaurant operators and the dealers and consultants who support them can learn more about Garland's commercial cooking solutions at www.garland-group.com.