GARLAND®



Effective August 1, 2026

PRODUCT CATALOG

Standard Equipment & Accessories

Bring Your Passion to the Surface

GARLAND
STOVES
AND
RANGES
"The World's Best"



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.

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.

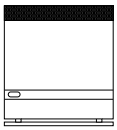
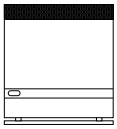
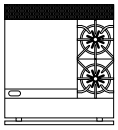
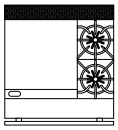
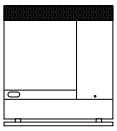
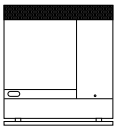
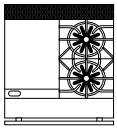
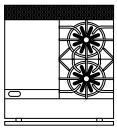
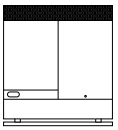
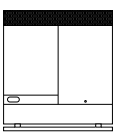


C36-6C
Garland Cuisine Series 36in Range with
6 Open Burners and Convection Oven

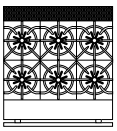
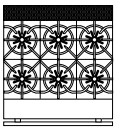
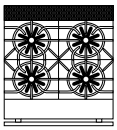
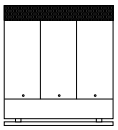
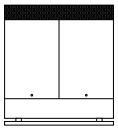
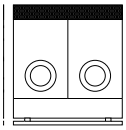
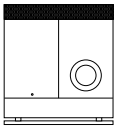
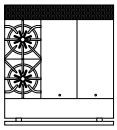
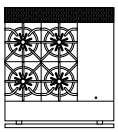
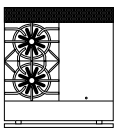
HOW TO READ GARLAND CUISINE RANGE MODEL NUMBERS

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

GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

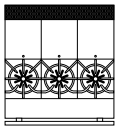
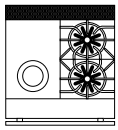
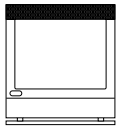
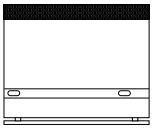
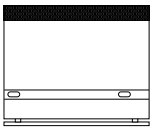
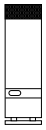
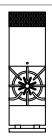
TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
36IN (914MM) WIDE HEAVY-DUTY GAS RANGES						
	36in (914mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C36-1R**	Standard Oven	130,000 BTU/hr	53	706 (320)
		C36-1C	Convection Oven	127,000 BTU/hr	53	706 (320)
		C36-1S	Open Storage	90,000 BTU/hr	53	527 (239)
		C36-1M	Modular Top	90,000 BTU/hr	30	405 (184)
	36in (914mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C36-1-1R**	Standard Oven	130,000 BTU/hr	53	706 (320)
		C36-1-1C	Convection Oven	127,000 BTU/hr	53	706 (320)
		C36-1-1S	Open Storage	90,000 BTU/hr	53	527 (239)
		C36-1-1M	Modular Top	90,000 BTU/hr	30	405 (184)
	24in (610mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control Two 7in (178mm) Open Burners in a 12in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-2R**	Standard Oven	170,000 BTU/hr	53	630 (286)
		C36-2C	Convection Oven	167,000 BTU/hr	53	630 (286)
		C36-2S	Open Storage	130,000 BTU/hr	53	460 (209)
		C36-2M	Modular Top	130,000 BTU/hr	30	375 (170)
	24in (610mm) Wide Griddle (Left Side Only) Thermostat Control Two 7in (178mm) Open Burners in a 12in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-2-1R**	Standard Oven	170,000 BTU/hr	53	630 (286)
		C36-2-1C	Convection Oven	167,000 BTU/hr	53	630 (286)
		C36-2-1S	Open Storage	130,000 BTU/hr	53	460 (209)
		C36-2-1M	Modular Top	130,000 BTU/hr	30	375 (170)
	24in (610mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control 12in Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-3R**	Standard Oven	125,000 BTU/hr	53	650 (295)
		C36-3C	Convection Oven	122,000 BTU/hr	53	650 (295)
		C36-3S	Open Storage	85,000 BTU/hr	53	477 (216)
		C36-3M	Modular Top	85,000 BTU/hr	30	392 (178)
	24in (610mm) Wide Griddle (Left Side Only) Thermostat Control 12in (305mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-3-1R**	Standard Oven	125,000 BTU/hr	53	650 (295)
		C36-3-1C	Convection Oven	122,000 BTU/hr	53	650 (295)
		C36-3-1S	Open Storage	85,000 BTU/hr	53	477 (216)
		C36-3-1M	Modular Top	85,000 BTU/hr	30	392 (178)
	18in (457mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control Two 9in (229mm) Open Burners in an 18in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-4R**	Standard Oven	150,000 BTU/hr	53	620 (281)
		C36-4C	Convection Oven	147,000 BTU/hr	53	620 (281)
		C36-4S	Open Storage	110,000 BTU/hr	53	447 (203)
		C36-4M	Modular Top	110,000 BTU/hr	30	392 (178)
	18in (457mm) Wide Griddle (Left Side Only) Thermostat Control Two 9in (229mm) Open Burners in an 18in Lane Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-4-1R**	Standard Oven	150,000 BTU/hr	53	620 (281)
		C36-4-1C	Convection Oven	147,000 BTU/hr	53	620 (281)
		C36-4-1S	Open Storage	110,000 BTU/hr	53	447 (203)
		C36-4-1M	Modular Top	110,000 BTU/hr	30	392 (178)
	18in (457mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control 18in (457mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-5R**	Standard Oven	102,500 BTU/hr	53	635 (288)
		C36-5C	Convection Oven	99,500 BTU/hr	53	635 (288)
		C36-5S	Open Storage	62,500 BTU/hr	53	462 (210)
		C36-5M	Modular Top	62,500 BTU/hr	30	377 (171)
	18in (457mm) Wide Griddle (Left Side Only) Thermostat Control 18in (457mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-5-1R**	Standard Oven	102,500 BTU/hr	53	635 (288)
		C36-5-1C	Convection Oven	99,500 BTU/hr	53	635 (288)
		C36-5-1S	Open Storage	62,500 BTU/hr	53	462 (210)
		C36-5-1M	Modular Top	62,500 BTU/hr	30	377 (171)

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

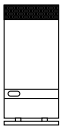
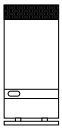
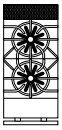
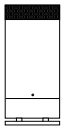
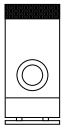
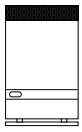
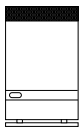
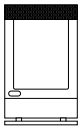
TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
36IN (914MM) HEAVY-DUTY GAS RANGES						
	Six 7in (178mm) Open Burners in 12in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (1in, 1-1/4in)	**C36-6R**	Standard Oven	250,000 BTU/hr	53	562 (255)
		C36-6C	Convection Oven	247,000 BTU/hr	53	562 (255)
		C36-6S	Open Storage	210,000 BTU/hr	53	361 (164)
		C36-6M	Modular Top	210,000 BTU/hr	30	320 (145)
	Step-Up Six 9in (229mm) Open Burners in 12in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (1in, 1-1/4in)	**C36-6SUR**	Standard Oven	250,000 BTU/hr	53	562 (255)
		C36-6SUC	Convection Oven	247,000 BTU/hr	53	562 (255)
		C36-6SUS	Open Storage	210,000 BTU/hr	53	361 (164)
		C36-6SUM	Modular Top	210,000 BTU/hr	30	320 (145)
	Four 9in (229mm) Open Burners in 18in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-7R**	Standard Oven	200,000 BTU/hr	53	556 (252)
		C36-7C	Convection Oven	197,000 BTU/hr	53	556 (252)
		C36-7S	Open Storage	160,000 BTU/hr	53	344 (156)
		C36-7M	Modular Top	160,000 BTU/hr	30	328 (149)
	Three 12in (305mm) Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-8R**	Standard Oven	115,000 BTU/hr	53	588 (267)
		C36-8C	Convection Oven	112,000 BTU/hr	53	588 (267)
		C36-8S	Open Storage	75,000 BTU/hr	53	427 (192)
		C36-8M	Modular Top	75,000 BTU/hr	30	342 (155)
	Two 18in (457mm) Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-9R**	Standard Oven	105,000 BTU/hr	53	590 (268)
		C36-9C	Convection Oven	102,000 BTU/hr	53	590 (268)
		C36-9S	Open Storage	65,000 BTU/hr	53	427 (192)
		C36-9M	Modular Top	65,000 BTU/hr	30	342 (155)
	Two 18in (457mm) Front-Fired Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C36-10R**	Standard Oven	115,000 BTU/hr	53	600 (272)
		C36-10C	Convection Oven	112,000 BTU/hr	53	600 (272)
		C36-10S	Open Storage	75,000 BTU/hr	53	414 (188)
		C36-10M	Modular Top	75,000 BTU/hr	30	329 (149)
	18in (457mm) Hot Top (Available Left or Right) 18in (457mm) Front-Fired Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C36-11R**	Standard Oven	110,000 BTU/hr	53	613 (278)
		C36-11C	Convection Oven	107,000 BTU/hr	53	613 (278)
		C36-11S	Open Storage	70,000 BTU/hr	53	414 (188)
		C36-11M	Modular Top	70,000 BTU/hr	30	329 (149)
	Two 7in (178mm) Open Burners in a 12in Lane Two 12in (305mm) Hot Tops (Available Left, Center or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-12R**	Standard Oven	160,000 BTU/hr	53	604 (274)
		C36-12C	Convection Oven	157,000 BTU/hr	53	604 (274)
		C36-12S	Open Storage	120,000 BTU/hr	53	438 (199)
		C36-12M	Modular Top	120,000 BTU/hr	30	355 (161)
	Four 7in (178mm) Open Burners in 12in Lanes 12in (305mm) Hot Top (Available Left, Center or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-13R**	Standard Oven	205,000 BTU/hr	53	590 (268)
		C36-13C	Convection Oven	202,000 BTU/hr	53	590 (268)
		C36-13S	Open Storage	165,000 BTU/hr	53	404 (183)
		C36-13M	Modular Top	165,000 BTU/hr	30	321 (146)
	Two 9in (229mm) Open Burners in an 18in Lane 18in (457mm) Hot Top (Available Left or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-14R**	Standard Oven	152,500 BTU/hr	53	624 (283)
		C36-14C	Convection Oven	149,500 BTU/hr	53	624 (283)
		C36-14S	Open Storage	112,500 BTU/hr	53	438 (199)
		C36-14M	Modular Top	112,500 BTU/hr	30	355 (161)

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)
36IN (914MM) WIDE HEAVY-DUTY GAS RANGES						
	French-Top Three7in (178mm) Open Burners in Front Row Three 12in (305mm) Hot Tops in Rear Row Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C36-15R**	Standard Oven	190,000 BTU/hr	53	600 (272)
		C36-15C	Convection Oven	187,000 BTU/hr	53	600 (272)
		C36-15S	Open Storage	150,000 BTU/hr	53	414 (188)
		C36-15M	Modular Top	150,000 BTU/hr	30	329 (149)
	Two 9in (229mm) Open Burners in a 18in Lane 18in (457mm) Front-Fired Hot Top (Available Left or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C36-17R**	Standard Oven	157,500 BTU/hr	53	624 (283)
		C36-17C	Convection Oven	154,500 BTU/hr	53	624 (283)
		C36-17S	Open Storage	117,500 BTU/hr	53	438 (199)
		C36-17M	Modular Top	117,500 BTU/hr	30	355 (161)
	36in (914mm) Plancha Front Gas Manifold (1-1/4in) Hi/Lo Valve Control Rear Gas Optional (3/4in Only)	**C36-19R**	Standard Oven	100,000 BTU/hr	53	706 (320)
		C36-19C	Convection Oven	97,000 BTU/hr	53	706 (320)
		C36-19S	Open Storage	60,000 BTU/hr	53	527 (239)
		C36-19M	Modular Top	60,000 BTU/hr	30	405 (184)
48IN (1219MM) WIDE HEAVY-DUTY GAS RANGES						
	48in (1219mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C48-1R**	Standard Oven	160,000 BTU/hr	55	1140 (517)
		C48-1C	Convection Oven	157,000 BTU/hr	55	1140 (517)
		C48-1S	Open Storage	120,000 BTU/hr	55	940 (426)
		C48-1M	Modular Top	120,000 BTU/hr	25	640 (290)
	48in (1219mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C48-1-1R**	Standard Oven	160,000 BTU/hr	55	1140 (517)
		C48-1-1C	Convection Oven	157,000 BTU/hr	55	1140 (517)
		C48-1-1S	Open Storage	120,000 BTU/hr	55	940 (426)
		C48-1-1M	Modular Top	120,000 BTU/hr	25	640 (290)
12IN (305MM) WIDE HEAVY-DUTY GAS ADD-A-UNITS						
	12in (305mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) No Rear Gas Option	**C12-1S**	Open Storage	30,000 BTU/hr	28	190 (86)
		C12-1M	Modular Top	30,000 BTU/hr	26	104 (47)
	12in (305mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) No Rear Gas Option	**C12-1-1S**	Open Storage	30,000 BTU/hr	28	190 (86)
		C12-1-1M	Modular Top	30,000 BTU/hr	26	104 (47)
	Two 7in (178mm) Open Burners in a 12in Lane Front Gas Manifold (1-1/4in) No Rear Gas Option	**C12-6S**	Open Storage	70,000 BTU/hr	28	190 (86)
		C12-6M	Modular Top	70,000 BTU/hr	28	104 (47)
	12in (305mm) Hot Top Front Gas Manifold (1-1/4in) No Rear Gas Option	**C12-8S**	Open Storage	25,000 BTU/hr	28	190 (86)
		C12-8M	Modular Top	25,000 BTU/hr	26	104 (47)
	French-Top 7in (178mm) Open Burner (Front) 12in (305mm) Hot Top (Rear) Front Gas Manifold (1-1/4in) No Rear Gas Option	**C12-15S**	Open Storage	50,000 BTU/hr	28	207 (94)
		C12-15M	Modular Top	50,000 BTU/hr	26	121 (102)

NOTE: 12in models not recommended for free-standing installation.

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
18IN (457MM) WIDE HEAVY-DUTY GAS ADD-A-UNIT						
	18in (457mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C18-1S**	Open Storage	30,000 BTU/hr	28	315 (145)
		C18-1M	Modular Top	30,000 BTU/hr	26	220 (102)
	18in (457mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C18-1-1S**	Open Storage	30,000 BTU/hr	28	315 (145)
		C18-1-1M	Modular Top	30,000 BTU/hr	26	220 (102)
	Two 9in (229mm) Open Burners in an 18in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C18-7S**	Open Storage	80,000 BTU/hr	28	227 (103)
		C18-7M	Modular Top	80,000 BTU/hr	26	123 (60)
	18in (457mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C18-9S**	Open Storage	32,500 BTU/hr	28	230 (104)
		C18-9M	Modular Top	32,500 BTU/hr	26	200 (90)
	18in (457mm) Wide Front-Fired Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C18-10S**	Open Storage	37,500 BTU/hr	28	225 (102)
		C18-10M	Modular Top	37,500 BTU/hr	26	130 (69)
24IN (610MM) WIDE HEAVY-DUTY GAS ADD-A-UNIT						
	24in (610mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C24-1S**	Open Storage	60,000 BTU/hr	28	380 (172)
		C24-1M	Modular Top	60,000 BTU/hr	26	283 (128)
	24in (610mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C24-1-1S**	Open Storage	60,000 BTU/hr	28	380 (172)
		C24-1-1M	Modular Top	60,000 BTU/hr	26	283 (128)
	Four 7in (178mm) Open Burners in 12in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**C24-6S**	Open Storage	140,000 BTU/hr	28	230 (104)
		C24-6M	Modular Top	140,000 BTU/hr	26	133 (60)
	24in (610mm) Wide Plancha Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	**C24-19S**	Open Storage	40,000 BTU/hr	35	380 (172)
		C24-19M	Modular Top	40,000 BTU/hr	25	283 (128)

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)
HEAVY-DUTY SPREADER PLATES				
	**C12-SP**	12in (305mm) Wide Spreader Plate	26	14 (6)
	C18-SP	18in (457mm) Wide Spreader Plate	26	18 (8)
	C24-SP	24in (610mm) Wide Spreader Plate	26	24 (11)
	C36-SP	36in (914mm) Wide Spreader Plate	30	38 (17)
HEAVY-DUTY MODULAR SPREADERS FOR REFRIGERATED/FREEZER BASES				
	**C12-SM**	12in (305mm) Wide Modular Spreader	26	17 (8)
	C18-SM	18in (457mm) Wide Modular Spreader	26	22 (10)
	C24-SM	24in (610mm) Wide Modular Spreader	26	29 (13)
	C36-SM	36in (914mm) Wide Modular Spreader	30	45 (20)
HEAVY-DUTY SPREADERS CABINETS				
	**C12-SC**	12in (305mm) Wide Spreader Cabinet	35	145 (66)
	C18-SC	18in (457mm) Wide Modular Cabinet	35	152 (69)
	C24-SC	24in (610mm) Wide Modular Cabinet	35	162 (73)
	C36-SC	36in (914mm) Wide Modular Cabinet	53	205 (93)

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.

HOW TO READ GARLAND CUISINE PASTA COOKER MODEL NUMBERS

C	G	PC	R
Series	*Fuel*	*Model Type*	*Feature(s)*
C = Garland Cuisine	**G** = Gas	**PC** = Pasta Cooker	**R** = Rinse Station



CGPCR
Garland Cuisine Series
36in Pasta Cooker with
Rinse Station

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

OPTIONS & ACCESSORIES	
A4608184	Full-Size Bulk Basket
A4607623	12 Portion Cups/1 Portion Cup Rack
A4607905	Water Supply Hose Kit with Fittings
A4607906	3/4in N.P.T. Flex Gas Hose 36in LG
A4607907	3/4in N.P.T. Flex Gas Hose 48in LG
A4607632	Stainless Steel Back and Access Cover

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 **36** = 36in Width **24** = 24in Width **18** = 18in Width	**A** = Adjustable **N** = Non-Adjustable	**B** = Briquette **R** = Radiant	**R** = Standard Oven **C** = Convection Oven **S** = Open Storage **M** = Modular Top

MODEL NUMBER	TOP CONFIGURATION	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS WITH ADJUSTABLE GRATES					
C36-ABR	36in (914mm) Wide Ceramic Briquette Broiler, 43-3/4in (1111mm) Work Height*	Standard Oven	175,000 BTU/hr	58	655 (297)
C36-ABC	36in (914mm) Wide Ceramic Briquette Broiler, 43-3/4in (1111mm) Work Height*	Convection Oven	172,000 BTU/hr	70	655 (297)
C36-ABS	36in (914mm) Wide Ceramic Briquette Broiler, 36in (914mm) Work Height**	Open Storage	135,000 BTU/hr	58	480 (218)
C24-ABS	24in (610mm) Wide Ceramic Briquette Broiler, 36in (914mm) Work Height**	Open Storage	90,000 BTU/hr	58	390 (177)
HEAVY-DUTY GAS RANGE-MATCH CAST-IRON RADIANT BROILERS WITH ADJUSTABLE GRATES					
C36-ARR	36in (914mm) Wide Cast-Iron Radiant Broiler, 43-3/4in (1111mm) Work Height*	Standard Oven	148,000 BTU/hr	70	635 (288)
C36-ARC	36in (914mm) Wide Cast-Iron Radiant Broiler, 43-3/4in (1111mm) Work Height*	Convection Oven	145,000 BTU/hr	70	635 (288)
C36-ARS	36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	108,000 BTU/hr	70	342 (209)
C24-ARS	36in (914mm)Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	72,000 BTU/hr	70	320 (191)
HEAVY-DUTY GAS RANGE-MATCH CAST-IRON RADIANT BROILERS WITH NON-ADJUSTABLE GRATES					
C48-NRS	48in (1219mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	144,000 BTU/hr	35.2	580 (263)
C48-NRM	48in (1219mm) Wide Cast-Iron Radiant Broiler**	Modular Top	144,000 BTU/hr	25	480 (218)
C36-NRR	36in (914mm) Wide Cast-Iron Radiant Broiler, 40in (1016mm) Work Height**	Standard Oven	148,000 BTU/hr	70	635 (288)
C36-NRC	36in (914mm) Wide Cast-Iron Radiant Broiler, 40in (1016mm) Work Height**	Convection Oven	145,000 BTU/hr	70	635 (288)
C36-NRS	36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	108,000 BTU/hr	58	480 (218)
C36-NRM	36in (914mm) Wide Cast-Iron Radiant Broiler**	Open Storage	108,000 BTU/hr	38	380 (172)
C24-NRS	24in (610mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	72,000 BTU/hr	35.2	380 (172)
C24-NRM	24in (610mm) Wide Cast-Iron Radiant Broiler**	Modular Top	72,000 BTU/hr	25	280 (127)
C18-NRS	18in (457mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	54,000 BTU/hr	35.2	330 (150)
C18-NRM	18in (457mm) Wide Cast-Iron Radiant Broiler**	Modular Top	54,000 BTU/hr	25	230 (104)
OPTIONS & ACCESSORIES					
	Rear Gas Manifold (3/4in Only) , Capped and Covered				

* 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).

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 on range-mount models.
- Counter model 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 or rear gas inlet.



CIR36
Garland Cuisine Series 34in Range-Mount Salamander

STANDARD FEATURES: CHEESEMELTER

- Range-mount model with backsplash for mounting on 36in Garland Cuisine ranges.
- Protective bottom heat shield on range-mount models.
- Counter model 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 or rear 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 **CM** = Cheesemelter	**36in** = 36in Models	**(blank)** = Range-Mount **C** = Counter

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE cu. ft.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER BROILER				
CIR36	34in (864mm) Wide Range-Mount Salamander Broiler on 36" (610mm) Wide Backsplash	40,000 BTU/hr	40	200 (91)
CIR36C	34in (864mm) Wide Counter Salamander Broiler	40,000 BTU/hr	21	170 (77)
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED CHEESEMELTER				
CIRCM36	34in (864mm) Wide Range-Mount Salamander Broiler on 36" (610mm) Wide Backsplash	30,000 BTU/hr	40	200 (91)
CIRCM36C	34in (864mm) Wide Counter Salamander Broiler	30,000 BTU/hr	21	170 (77)

OPTIONS & ACCESSORIES	
	Interconnecting Piping Between Ranges and Salamander or Cheesemelter
	Stainless Steel Wall-Mount Kit for 34in (864mm) Counter Models Only (Includes Protective Stainless Steel Bottom Heat Shield)
	Stainless Steel Main Back for CIR36C/CIRCM36C
	Stainless Steel Main Back for CIR36/CIRCM36

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

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)

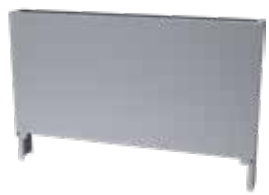
HOW TO READ GARLAND CUISINE FRYER MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE cu. ft.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS RANGE-MATCH FRYERS				
C18-35F	18in (457mm) Wide 35lb (16kg) Capacity, NOTE: Fryer not available for manufactured gas.	110,000 BTU/hr	26	220 (110)
C18-FMD	18in (457mm) Wide FryMate Dump Station	–	26	175 (79)
OPTIONS & ACCESSORIES				
	Stainless Steel Main back for Fryer/Matching Cabinets			
	6" Casters with Front-Locking Brakes, Set of 4			
	Flanged Feet, Set of 4			
	Fry Pot Cover Stainless Steel for Fryer			
	Large Single Basket Supplied in Lieu of Twin Fryer Baskets for Fryer			
	Rear Gas Connections Available in 3/4in and 1-1/4in N.P.T.			
EH	Built-in Heat Lamp for FryMate Cabinet Station (Standard voltage: 115V, 8 amp/500 Watt; Other Voltages Available)			
EHP	Portable Heat Lamp for FryMate Cabinet Station (Standard Voltage: 115V, 8 amp/500 watt; Other Voltages Available)			
	FryMate Intermediate Shelf For Cabinet Base (FMD)			
	FryMate Cabinet Base Door (FMD)			
	FryMate Stainless Steel Back			
	Fryer Stainless Steel Back			
A4607539	Side Splash Guard, Left			
A4607540	Side Splash Guard, Right			
A4607541	Side Splash Guards, Left & Right			
	Banking Strip			
	Fish Plate			

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 **DHS** = Double-Deck High Shelf **BR** = Backguard **DBR** = Double-Deck Backguard	**72** = 72in width **60** = 60in width **54** = 54in width **48** = 48in width **36** = 36in width **24** = 24in width **18** = 18in width **12** = 12in width	**SU** = for Step-Up Models **NBR** = for Non-Adjustable Broilers Modular Top / Range Base Models **NSBR** = for Non-Adjustable Broilers Storage Base Models **ABR** = for Adjustable Broilers Modular Top / Range Base Models **ASBR** = for Adjustable Broilers Storage Base Models

MODEL NUMBER		DESCRIPTION	SHIP WEIGHT lb. (kg)
HEAVY-DUTY SINGLE-DECK HIGH SHELVES - 24IN (610MM) HIGH			
	**CCHS-12**	12in (305mm) Wide Stainless Steel Single-Deck High Shelf	25 (11)
	CCHS-18	18in (457mm) Wide Stainless Steel Single-Deck High Shelf	35 (16)
	CCHS-24	24in (610mm) Wide Stainless Steel Single-Deck High Shelf	40 (18)
	CCHS-36	36in (914mm) Wide Stainless Steel Single-Deck High Shelf	45 (20)
	CCHS-36SU	36in (914mm) Wide Stainless Steel Single-Deck High Shelf for Step-Up Unit	45 (20)
	CCHS-48	48in (1219mm) Wide Stainless Steel Single-Deck High Shelf	80 (36)
	CCHS-54	54in (1219mm) Wide Stainless Steel Single-Deck High Shelf	100 (45)
	CCHS-60	60in (1524mm) Wide Stainless Steel Single-Deck High Shelf	115 (52)
	CCHS-72	72in (1829mm) Wide Stainless Steel Single-Deck High Shelf	135 (61)
	CCHS-72SU	72in (1829mm) Wide Stainless Steel Single-Deck High Shelf for Step-Up Unit	135 (61)
HEAVY-DUTY DOUBLE-DECK HIGH SHELVES - 35-3/8IN (899MM) HIGH			
	**CCDHS-12**	12in Wide Stainless Steel Double-Deck High Shelf	35 (16)
	CCDHS-18	18in Wide Stainless Steel Double-Deck High Shelf	40 (18)
	CCDHS-24	24in Wide Stainless Steel Double-Deck High Shelf	60 (27)
	CCDHS-36	36in Wide Stainless Steel Double-Deck High Shelf	75 (34)
	CCDHS-36SU	36in Wide Stainless Steel Double-Deck High Shelf for Step-Up Unit	75 (34)
	CCDHS-48	48in Wide Stainless Steel Double-Deck High Shelf	110 (50)
	CCDHS-54	54in Wide Stainless Steel Double-Deck High Shelf	113 (51)
	CCDHS-60	60in Wide Stainless Steel Double-Deck High Shelf	135 (61)
	CCDHS-72	72in (1829mm) Wide Stainless Steel Double-Deck High Shelf	155 (70)
	CCDHS-72SU	72in (1829mm) Wide Stainless Steel Double-Deck High Shelf for Step-Up Unit	155 (70)
HEAVY-DUTY SINGLE-DECK BACKGUARDS (NO SHELVES) - 24IN (610MM) HIGH			
	**CCBR-12**	12in Wide Stainless Steel Single-Deck Backguard	20 (9)
	CCBR-18	18in Wide Stainless Steel Single-Deck Backguard	30 (14)
	CCBR-24	24in Wide Stainless Steel Single-Deck Backguard	45 (20)
	CCBR-36	12in Wide Stainless Steel Single-Deck Backguard	70 (32)
	CCBR-36SU	12in Wide Stainless Steel Single-Deck Backguard for Step-Up Unit	70 (32)
	CCBR-48	12in Wide Stainless Steel Single-Deck Backguard	95 (43)
	CCBR-54	12in Wide Stainless Steel Single-Deck Backguard	100 (45)
	CCBR-60	12in Wide Stainless Steel Single-Deck Backguard	110 (50)
	CCBR-72	72in (1829mm) Wide Stainless Steel Single-Deck Backguard	125 (57)
	CCBR-72SU	72in (1829mm) Wide Stainless Steel Single-Deck Backguard for Step-Up Unit	125 (57)

MODEL NUMBER		DESCRIPTION	SHIP WEIGHT lb. (kg)
HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) - 35-3/8IN (899MM) HIGH			
	**CCDBR-12**	12in (305mm) Wide Stainless Steel Double-Deck Backguard	20 (9)
	CCDBR-18	18in (457mm) Wide Stainless Steel Double-Deck Backguard	30 (14)
	CCDBR-24	24in (610mm) Wide Stainless Steel Double-Deck Backguard	40 (18)
	CCDBR-36	36in (914mm) Wide Stainless Steel Double-Deck Backguard	60 (27)
	CCDBR-36SU	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Step-Up Units	60 (27)
	CCDBR-48	48in (1219mm) Wide Stainless Steel Double-Deck Backguard	85 (39)
	CCDBR-54	54in (1219mm) Wide Stainless Steel Double-Deck Backguard	100 (45)
	CCDBR-60	60in (1524mm) Wide Stainless Steel Double-Deck Backguard	110 (50)
	CCDBR-72	72in (1829mm) Wide Stainless Steel Double-Deck Backguard	130 (59)
	CCDBR-72SU	72in (1829mm) Wide Stainless Steel Double-Deck Backguard for Step-Up Units	130 (59)
HEAVY-DUTY SINGLE-DECK BACKGUARDS (NO SHELVES) FOR BROILERS - 24IN (610MM) HIGH			
	**CCBR-18NBR**	18in (457mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	30 (14)
	CCBR-18NSBR	18in (457mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	30 (14)
	CCBR-24NBR	24in (610mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	45 (20)
	CCBR-24NSBR	24in (610mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	45 (20)
	CCBR-36NBR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	70 (32)
	CCBR-36NSBR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	70 (32)
	CCBR-48NBR	48in (1219mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	95 (43)
	CCBR-48NSBR	48in (1219mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	95 (43)
	CCBR-24ABR	24in (610mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Modular Top Broilers	45 (20)
	CCBR-36ABR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Modular Top Broilers	70 (32)
	CCBR-36ASBR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Storage Base Broilers	70 (32)
HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) FOR BROILERS - 35-3/8IN (899MM) HIGH			
	**CCDBR-18NBR**	18in (457mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	40 (18)
	CCDBR-18NSBR	18in (457mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	40 (18)
	CCDBR-24NBR	24in (610mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	45 (20)
	CCDBR-24NSBR	24in (610mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	45 (20)
	CCDBR-36NBR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	70 (32)
	CCDBR-36NSBR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	70 (32)
	CCDBR-48NBR	48in (1219mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	95 (43)
	CCDBR-48NSBR	48in (1219mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	95 (43)
	CCDBR-24ABR	24in (610mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Modular Top Broilers	45 (20)
	CCDBR-36ABR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Modular Top Broilers	70 (32)
	CCDBR-36ASBR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Storage Base Broilers	70 (32)

MODEL NUMBER	DESCRIPTION	NOTES
ACPR-48	48in (1219mm) Long Continuous Plate Shelf, Part# A4608414	Not available on fryers, spreaders, or broilers
ACPR-54	54in (1219mm) Long Continuous Plate Shelf Part# A4608415	Not available on fryers, spreaders, or broilers
ACPR-60	60in (1524mm) Long Continuous Plate Shelf Part# A4608416	Not available on fryers, spreaders, or broilers
ACPR-72	72in (1829mm) Long Continuous Plate Shelf Part# A4608417	Not available on fryers, spreaders, or broilers
A4606400	Rail Extension Kit for 1/9 Pans	1 Kit per Section
	Grooved Griddle: Full 18in (457mm) Plate	Add to Price of Range
	Grooved Griddle: Full 24in (610mm) Plate	Add to Price of Range
	Grooved Griddle: Full 36in (914mm) Plate	Add to Price of Range
	Grooved Griddle: Full 48in (1219mm) Plate	Add to Price of Range
	Grooved Griddle: Half of 36in (914mm) Plate, Specify Left or Right	Add to Price of Range
	Stainless Steel Oven Interior in lieu of porcelain oven interior	
	Stainless Steel Intermediate Shelf in 12in (305mm) Storage Base	
	Stainless Steel Intermediate Shelf in 18in (457mm) Storage Base	
	Stainless Steel Intermediate Shelf in 24in (610mm) Storage Base	
	Stainless Steel Intermediate Shelf in 36in (914mm) Storage Base	
	Stainless Steel Intermediate Shelf in 48in (1219mm) Storage Base	
	Stainless Steel Door (1) for 12in (305mm) Storage Base	
	Stainless Steel Door (1) for 18in (457mm) Storage Base	
	Stainless Steel Door (1) for 24in (610mm) Storage Base	
	Stainless Steel Doors (2) for 36in (914mm) Storage Base	
	Stainless Steel Doors (2) for 48in (1219mm) Storage Base	
	Stainless Steel Back for 12in (305mm) Add-A-Unit	
	Stainless Steel Back for 18in (457mm) Add-A-Unit	
	Stainless Steel Back for 24in (610mm) Range	
	Stainless Steel Back for 36in (914mm) Range	
	Stainless Steel Back for 48in (1219mm) Range	
	3/4in N.P.T. Gas Shut-Off Valve	
	1in N.P.T. Gas Shut-Off Valve	
	1-1/4in N.P.T. Gas Shut-Off Valve	
	3/4in N.P.T. Natural Gas Regulator	
	3/4in N.P.T. Propane Gas Regulator	
A4527335	1in N.P.T. Natural Gas Regulator	
A4527336	1in N.P.T. Propane Gas Regulator	
	1-1/4in N.P.T. Natural Gas Regulator	
	1-1/4in N.P.T. Propane Gas Regulator	
2591999	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 5') with Restraining Device	
2591998	Gas Flex Hose and Quick Disconnect (1in N.P.T. x 5') with Restraining Device	
2591997	Gas Flex Hose and Quick Disconnect (1-1/4in N.P.T. x 5') with Restraining Device	
	Casters with Polyurethane Wheels (non-marking) for Oven and Storage Base Models	
A4523605	Extra Oven Rack: for Standard Oven	
	Extra Oven Rack for Convection Oven	
IG	Interconnecting Gas Lines for Connecting Gas Supply from Range to Range-Mounted Salamander Broiler or cheesemelter	Requires "Tee" manifold gas connection on the range
	Rear Gas Connection	
	Set of Four flanged feet (for Fastening Unit to the Floor)	
	Set of Four 6in (152mm) High Swivel Casters with Front Brakes	
STANDS FOR MODULAR (M) MODELS		
A4505236	Stand with Legs for 18in (457mm) Modular Models	
A4505238	Stand with Legs for 24in (610mm) Modular Models	
A4505232	Stand with Legs for 36in (914mm) Modular Models	
A4505225	Stand with Legs for 48in (1219mm) Modular Models	
A4505277	Stand with Casters for 18in (457mm) Modular Models	
A4505278	Stand with Casters for 24in (610mm) Modular Models	
A4505276	Stand with Casters for 36in (914mm) Modular Models	
A4505269	Stand with Casters for 48in (1219mm) Modular Models	

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 **17F** = Freezer Base	**R** = Remote	**36** = 36in Width (Refrigerator Bases from 36in to 120in Widths) **36** = 36in Width (Freezer Bases from 36in to 72in Widths)

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)
REMOTE REFRIGERATOR BASES - 26-3/16IN (665MM) HIGH			
UN17R36	36in (914mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	30	247 (112)
UN17R48	48in (1219mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	40	322 (146)
UN17R54	54in (1372mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	45	335 (116)
UN17R60	60in (1524mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	47	361 (164)
UN17R66	66in (1676mm) Wide - Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	52	431 (196)
UN1732R72	72in (1829mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	56	458 (208)
UN171927R72	72in (1829mm) Wide - Four 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	56	533 (242)
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)
UN17R90	90in (2286mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	73	607 (276)
UN17R96	96in (2438mm) Wide - Four 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	77	637 (280)
UN17R102	102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	675 (306)
UN17R108	108in (2743mm) Wide - Four 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	85	720 (327)
UN17R114	114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	90	750 (340)
UN17R120	120in (3048mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	95	770 (349)
REMOTE FREEZER BASES - 26-3/16IN (665MM) HIGH			
UN17FR36	36in (914mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	30	247 (112)
UN17FR48	48in (1219mm) Wide - One 32in (813mm) Drawer, Fits Two Full-Size Hotel Pans	40	322 (146)
UN17FR54	54in (1372mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	45	355 (116)
UN17FR60	60in (1524mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans	47	361 (164)
UN17FR66	66in (1676mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	52	431 (196)
UN17FR72	72in (1829mm) Wide - One 27in (686mm) Drawer & One 32in (813mm) Drawer, Fits Four Full-Size Hotel Pans	56	533 (242)

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	**17** = Refrigerator Base **17F** = Freezer Base	**C** = Self-Contained	**36** = 36in Width (Refrigerator Bases from 36in to 120in Widths) **48** = 48in Width (Freezer Bases from 48in to 90in Widths)

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)
SELF-CONTAINED REFRIGERATOR BASES - 26-3/16IN (665MM) HIGH			
UN17C36	36in (914mm) Wide - Two 27in (686mm) Drawers, Fits Three Full-Size Hotel Pans	35	320 (145)
UN17C48	48in (1219mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	40	340 (154)
UN17C54	54in (1372mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	45	360 (163)
UN17C60	60in (1524mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	52	383 (174)
UN17C66	66in (1676mm) Wide - Two 19in (483mm) Drawers & Two 32in (813mm) Drawers, Fits Six Full-Size Hotel Pans	56	434 (197)
UN17C72	72in (1829mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	64	476 (227)
UN17C78	78in (1981mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	67	570 (259)
UN17C84	84in (2134mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	73	604 (274)
UN17C90	90in (2286mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	77	655 (297)
UN17C96	96in (2438mm) Wide - Six 27in (686mm) Drawers, Fits Twelve Full-Size Hotel Pans	79	667 (303)
UN17C102	102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	680 (309)
UN17C108	108in (2743mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	85	730 (331)
UN17C114	114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	90	774 (351)
UN17C120	120in (3048mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	95	808 (367)
SELF-CONTAINED FREEZER BASES - 26-3/16IN (665MM) HIGH			
UN17FC48	48in (1219mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	40	340 (154)
UN17FC54	54in (1372mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	45	360 (163)
UN17FC60	60in (1524mm) Wide - One 32in (813mm) Drawer, Fits Two Full-Size Hotel Pan	47	383 (174)
UN17FC66	66in (1676mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	52	434 (197)
UN17FC72	72in (1829mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	56	476 (227)
UN17FC78	78in (1981mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans	60	570 (325)
UN17FC84	84in (2134mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	64	604 (274)
UN17FC90	90in (2286mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	73	655 (297)

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 or thermostatic 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.

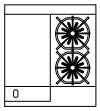
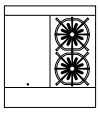
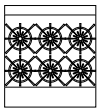
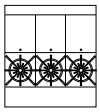
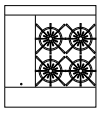
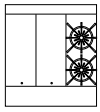
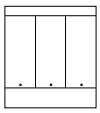
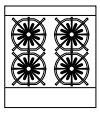
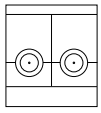
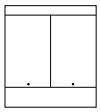
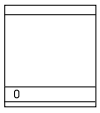
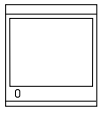
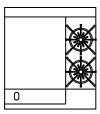


M44R
Master Series 34in Range with 4 Open Burners and Standard Oven

HOW TO READ MASTER SERIES RANGE MODEL NUMBERS

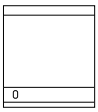
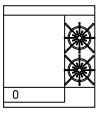
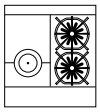
M		44	R	
Series	*Flame Failure*	*Top Configuration*	*Base Configuration*	*Electronic Ignition*
M = Master	**ST**	**42** = Griddle w/ Valve Control/ Open Burner (9in) Combination Top **42-6** = Even-Heat Hot Top/Open Burner (9in) Combination Top **43** = Open Burners (7in) **43FT** = French Top, Open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

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

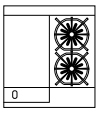
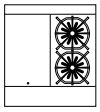
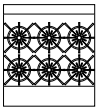
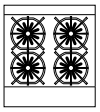
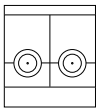
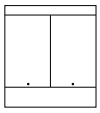
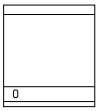
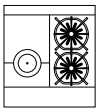
	TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
34IN (864MM) WIDE HEAVY-DUTY GAS RANGES						
	17in (432mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control Two 9in (229mm) Open Burners in a 17in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M42R**	Standard Oven	143,000 BTU/hr	53	445 (202)
		M42S	Open Storage	103,000 BTU/hr	53	345 (157)
		M42T	Modular Top	103,000 BTU/hr	26	265 (120)
	17in (432mm) Wide Even-Heat Hot Top (Left Side Only) Two 9in (229mm) Open Burners in an 11-1/3in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M42-6R**	Standard Oven	140,000 BTU/hr	53	520 (230)
		M42-6S	Open Storage	100,000 BTU/hr	53	420 (190)
		M42-6T	Modular Top	100,000 BTU/hr	26	312 (142)
	Six 7in (178mm) Open Burners in 11-1/3in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M43R**	Standard Oven	184,000 BTU/hr	53	440 (200)
		M43S	Open Storage	144,000 BTU/hr	53	340 (155)
		M43T	Modular Top	144,000 BTU/hr	26	260 (118)
	French-Top Three 7in (178mm) Open Burners in Front Row Three 11-1/3in (288mm) Hot Tops in Back Row Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M43FTR**	Standard Oven	99,000 BTU/hr	53	540 (245)
		M43FTS	Open Storage	59,000 BTU/hr	53	440 (200)
		M43FTT	Modular Top	59,000 BTU/hr	26	320 (145)
	11-1/3in (288mm) Even-Heat Hot Top (Left Side Only) Four 7in (178mm) Open Burners in 11-1/3in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M43-1R**	Standard Oven	158,000 BTU/hr	53	460 (209)
		M43-1S	Open Storage	118,000 BTU/hr	53	360 (164)
		M43-1T	Modular Top	118,000 BTU/hr	26	275 (125)
	Two 11-1/3in (288mm) Even-Heat Hot Tops (Left Side Only) Two 7in (178mm) Open Burners in a 11-1/3in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M43-2R**	Standard Oven	132,000 BTU/hr	53	480 (218)
		M43-2S	Open Storage	92,000 BTU/hr	53	380 (173)
		M43-2T	Modular Top	92,000 BTU/hr	26	280 (125)
	Three 11-1/3in (288mm) Even-Heat Hot Tops in 11-1/3in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M43-3R**	Standard Oven	106,000 BTU/hr	53	500 (227)
		M43-3S	Open Storage	66,000 BTU/hr	53	400 (182)
		M43-3T	Modular Top	66,000 BTU/hr	26	300 (135)
	Four 9in (229mm) Open Burners in 17in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M44R**	Standard Oven	180,000 BTU/hr	53	440 (200)
		M44S	Open Storage	140,000 BTU/hr	53	340 (155)
		M44T	Modular Top	140,000 BTU/hr	26	260 (118)
	Two 17in (432mm) Wide Front-Fired Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	**M45R**	Standard Oven	130,000 BTU/hr	53	510 (232)
		M45S	Open Storage	90,000 BTU/hr	53	410 (186)
		M45T	Modular Top	90,000 BTU/hr	26	305 (138)
	Two 17in (432mm) Wide Even-Heat Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1-1/4in)	**M46R**	Standard Oven	130,000 BTU/hr	53	450 (205)
		M46S	Open Storage	90,000 BTU/hr	53	350 (159)
		M46T	Modular Top	90,000 BTU/hr	26	270 (120)
	34in (864mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	**M47R**	Standard Oven	139,000 BTU/hr	53	445 (202)
		M47S	Open Storage	99,000 BTU/hr	53	345 (157)
		M47T	Modular Top	99,000 BTU/hr	26	265 (120)
	34in (864mm) Wide Plancha Option Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	**M47R Plancha**	Standard Oven	139,000 BTU/hr	53	520 (230)
		M47S Plancha	Open Storage	99,000 BTU/hr	53	420 (190)
		M47T Plancha	Modular Top	99,000 BTU/hr	26	312 (142)
	22-2/3in (976mm) Wide Griddle Valve Control Two 7in (178mm) Open Burners in an 11-1/3in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	**M47-23R**	Standard Oven	154,000 BTU/hr	53	440 (200)
		M47-23S	Open Storage	114,000 BTU/hr	53	340 (155)
		M47-23T	Modular Top	114,000 BTU/hr	26	260 (118)

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.

MASTER SERIES HEAVY-DUTY GAS RANGES

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

* 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.

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

*Electronic ignition is included in the price.
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.

MASTER SERIES HEAVY-DUTY GAS RANGES
SPREADERS

HOW TO READ MASTER SERIES SPREADER MODEL NUMBERS

M	24	B
Series	*Chassis*	*Model Type*
M = Master	**12** = 12in Width **17** = 17in Width **24** = 24in Width **34** = 34in Width	**SP** = Spreader Plate **SPT** = Spreader Plate Modular Top **ES** = Storage Cabinet

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY SPREADER PLATES				
	**M12SP**	12in (305mm) Wide Spreader Plate, 6-7/8in (175mm) High	7	50 (23)
	M17SP	17in (432mm) Wide Spreader Plate, 6-7/8in (175mm) High	9	75 (34)
	M24SP	24in (610mm) Wide Spreader Plate, 6-7/8in (175mm) High	11	105 (48)
	M24SPT	24in (610mm) Wide Spreader Plate Modular Top, 9-1/2in (241mm) High	11	105 (48)
HEAVY-DUTY SPREADERS CABINETS				
	**M12ES**	12in (305mm) Wide Storage Cabinet	19	125 (56)
	M17ES	17in (432mm) Wide Storage Cabinet	24	175 (79)
	M24ES	24in (610mm) Wide Storage Cabinet	20	190 (86)

OPTIONS & ACCESSORIES	
	Stainless Steel Main Back for All Spreader Plates
	Stainless Steel Main Back for All Spreader Cabinets
	12in (305mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet
	17in (432mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet
	24in (610mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet
	12in (305mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet
	17in (432mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet
	24in (610mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet
	Manifold "Tee" Fitting, 2in N.P.T, (Does Not Include Pipe Extension to Rear of Spreader)
	Rear Gas Connection, 1-1/4in N.P.T.

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



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 **24** = 24in Width **34** = 34in Width	**B** = Broiler	**(blank)** = Storage Cabinet **T** = Modular Top	**E**

MODEL NUMBER	TOP CONFIGURATION	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS					
M17B	17in (432mm) Wide Briquette Broiler	Cabinet Base	45,000 BTU/hr	24	235 (107)
M17BT*	17in (432mm) Wide Briquette Broiler	Modular Top	45,000 BTU/hr	10	135 (60)
M24B	24in (610mm) Wide Briquette Broiler	Cabinet Base	60,000 BTU/hr	30	330 (150)
M24BT*	24in (610mm) Wide Briquette Broiler	Modular Top	60,000 BTU/hr	16	230 (105)
M34B	34in (864mm) Wide Briquette Broiler	Cabinet Base	90,000 BTU/hr	54	510 (231)
M34BT*	34in (864mm) Wide Briquette Broiler	Modular Top	90,000 BTU/hr	39	390 (180)
HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS WITH FLAME-FAILURE PROTECTION					
MST17B	17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection	Cabinet Base	45,000 BTU/hr	24	235 (107)
MST17BE	17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition	Cabinet Base	45,000 BTU/hr	24	235 (107)
MST17BT*	17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection	Modular Top	45,000 BTU/hr	10	135 (60)
MST24B	24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection	Cabinet Base	60,000 BTU/hr	30	330 (150)
MST24BE	24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition	Cabinet Base	60,000 BTU/hr	30	330 (150)
MST24BT*	24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection	Modular Top	60,000 BTU/hr	16	230 (105)
MST34B	34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection	Cabinet Base	90,000 BTU/hr	48	510 (231)
MST34BE	34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition	Cabinet Base	90,000 BTU/hr	48	510 (231)
MST34BT)	34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection	Modular Top	90,000 BTU/hr	24	390 (180)

*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.

OPTIONS & ACCESSORIES	
	Stainless Steel Main Back for M17B, MST17B/BE
	Stainless Steel Main Back M17BT, MST17BT
	Stainless Steel Main Back M24B, MST24B/BE
	Stainless Steel Main Back M24BT, MST24BT
	Stainless Steel Main Back M34B, MST34B/BE
	Stainless Steel Main Back M34BT, MST34BT
	3/4in Rear Gas Connection (End Caps/Covers Available - Must Specify)
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 17in (432mm) Broiler
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 24in (610mm) Broiler
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 34in (864mm) Broiler
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in (432mm) Broiler
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in (610mm) Broiler
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in (864mm) Broiler



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 NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS RANGE-MATCH UPRIGHT INFRA-RED BROILERS						
	34in (864mm) Wide Upright Infra-Red Broiler with Upper Warming Oven 3-position Adjustable Broiling Rack Front Gas Manifold (1-1/4in)	**M100XRM**	Standard Oven	110,000 BTU/hr	91	700 (318)
		M100XRCM	Convection Oven	110,000 BTU/hr	91	700 (318)
		M100XSM	Open Storage	70,000 BTU/hr	91	600 (272)
HEAVY-DUTY GAS RANGE-MATCH UPRIGHT CERAMIC BROILERS						
	34in (864mm) Wide Upright Ceramic Broiler with Upper Warming Oven 5-position Adjustable Broiling Rack Front Gas Manifold (1-1/4in)	**M60XR**	Standard Oven	120,000 BTU/hr	91	750 (341)
		M60XRC	Convection Oven	120,000 BTU/hr	91	750 (341)
		M60XS	Open Storage	80,000 BTU/hr	91	650 (295)
HEAVY-DUTY GAS RANGE-MATCH DOUBLE-DECK INFRA-RED BROILER						
	34in (864mm) Wide Double-Deck Infra-Red Broilers 3-position Adjustable Broiling Racks Rear Gas Connection (3/4in) with Pressure Regulator	**M110XM**	(2) Broilers	40,000 BTU/hr	91	810 (368)

OPTIONS & ACCESSORIES	
	Stainless Steel Main Top for M60X or M100X
	Stainless Steel Main Back for Oven and Storage Base Broilers
	Adjustable Casters for M110XM Only
	Swivel Casters with Front-Locking Brakes for M100X/M60X Models, Set of 4
	Extended Fine-Brand Broiling Rack (Adds 2-5/8in to the Front of the Broiler as a Holding Zone)

NOTE: Common front rail option not available for upright broilers.

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-34L
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)
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH 3-POSITION BROILING RACK				
MIR-34L	34in (864mm) Wide Range-Mount Salamander Broiler with 3-Position, Lever-Operated Broiling Rack	40,000 BTU/hr	38	200 (91)
MIR-34C	34in (864mm) Wide Counter Salamander Broiler with 3-Position, Lever-Operated Broiling Rack	40,000 BTU/hr	21	170 (77)
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH ROLL-OUT BROILING RACK				
MSR16M	34in (864mm) Wide Range-Mount Salamander Broiler with Pull-Out Broiling Rack	40,000 BTU/hr	38	200 (91)
MSRCM	34in (864mm) Wide Counter Salamander Broiler with Pull-Out Broiling Rack	40,000 BTU/hr	21	170 (77)
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH FLAME-FAILURE PROTECTION				
MSTSR16M	34in (864mm) Wide Range-Mount Salamander Broiler with Pull-Out Broiling Rack, Flame-Failure Protection	40,000 BTU/hr	40	210 (95)
MSTSRCM	34in (864mm) Wide Counter Salamander Broiler with Pull-Out Broiling Rack, Flame-Failure Protection	40,000 BTU/hr	21	160 (61)
OPTIONS & ACCESSORIES				
	Interconnecting Piping Between Range and Salamander (N/A for Plumbing with M45R)			
	Stainless Steel Main Bottom for MIR-34C, MSRCM, or MSTRCM Counter Models with Legs			
	Stainless Steel Main Back for MIR-34C, MSRCM or MSTSRCM			
	Stainless Steel Main Back for MIR-34L, MSR16M, MSTSR16M			
	Stainless Steel Wall-Mount Kit with Heat Shield for MIR-34C, MSRCM or MSTSRCM			

STANDARD FEATURES: M35SS

- Powerful Infra-red jet-type burner rated at 110,000 BTU/hr with thermostatic 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.

STANDARD FEATURES: M70SS

- Powerful Infra-red jet-type burner rated at 125,000 BTU/hr with thermostatic 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.

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.



M35SS
Master Series 17in Gas Fryer



M14FMD
Master Series 17in FryMate Dump Station

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

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

HOW TO READ MASTER SERIES HIGH SHELF & BACKGUARD MODEL NUMBERS

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

MODEL NUMBER		DESCRIPTION	SHIP WEIGHT lb. (kg)
HEAVY-DUTY SINGLE-DECK HIGH SHELVES - 22-1/2IN (572MM) HIGH			
	**M17SD**	17in (432mm) Wide Stainless Steel Single-Deck High Shelf	45 (20)
	M24SD	24in (610mm) Wide Stainless Steel Single-Deck High Shelf	65 (29)
	M29SD	29in (737mm) Wide Stainless Steel Single-Deck High Shelf	70 (32)
	M34SD	34in (864mm) Wide Stainless Steel Single-Deck High Shelf	75 (34)
	M41SD	41in (1041mm) Wide Stainless Steel Single-Deck High Shelf	90 (41)
	M46SD	46in (1168mm) Wide Stainless Steel Single-Deck High Shelf	97 (44)
	M48SD	48in (1219mm) Wide Stainless Steel Single-Deck High Shelf	100 (45)
	M51SD	51in (1295mm) Wide Stainless Steel Single-Deck High Shelf	110 (50)
	M58SD	58in (1473mm) Wide Stainless Steel Single-Deck High Shelf	125 (57)
	M68SD	68in (1727mm) Wide Stainless Steel Single-Deck High Shelf	150 (68)
HEAVY-DUTY DOUBLE-DECK HIGH SHELVES - 34-1/2IN (876MM) HIGH			
	**M17DD**	17in (432mm) Wide Stainless Steel Double-Deck High Shelf	100 (45)
	M24DD	24in (610mm) Wide Stainless Steel Double-Deck High Shelf	110 (50)
	M29DD	29in (737mm) Wide Stainless Steel Double-Deck High Shelf	120 (54)
	M34DD	34in (864mm) Wide Stainless Steel Double-Deck High Shelf	127 (58)
	M41DD	41in (1041mm) Wide Stainless Steel Double-Deck High Shelf	130 (59)
	M46DD	46in (1168mm) Wide Stainless Steel Double-Deck High Shelf	135 (61)
	M48DD	48in (1219mm) Wide Stainless Steel Double-Deck High Shelf	140 (64)
	M51DD	51in (1295mm) Wide Stainless Steel Double-Deck High Shelf	145 (66)
	M58DD	58in (1473mm) Wide Stainless Steel Double-Deck High Shelf	155 (70)
	M68DD	68in (1727mm) Wide Stainless Steel Double-Deck High Shelf	170 (77)
HEAVY-DUTY LOW-PROFILE BACKGUARDS (NO SHELVES) WITH BLACK FLUE CAP - 11IN (279MM) HIGH			
	**M12LPBG**	12in (305mm) Wide Stainless Steel Low-Profile Backguard	5 (2)
	M17LPBG	17in (432mm) Wide Stainless Steel Low-Profile Backguard	8 (4)
	M24LPBG	24in (610mm) Wide Stainless Steel Low-Profile Backguard	10 (5)
	M29LPBG	29in (737mm) Wide Stainless Steel Low-Profile Backguard	13 (6)
	M34LPBG	34in (864mm) Wide Stainless Steel Low-Profile Backguard	13 (6)
	M41LPBG	41in (1041mm) Wide Stainless Steel Low-Profile Backguard	16 (7)
	M46LPBG	46in (1168mm) Wide Stainless Steel Low-Profile Backguard	16 (7)
	M48LPBG	48in (1219mm) Wide Stainless Steel Low-Profile Backguard	17 (8)
	M51LPBG	51in (1295mm) Wide Stainless Steel Low-Profile Backguard	20 (9)
	M58LPBG	58in (1473mm) Wide Stainless Steel Low-Profile Backguard	23 (10)
	M68LPBG	68in (1727mm) Wide Stainless Steel Low-Profile Backguard	26 (12)

MODEL NUMBER		DESCRIPTION	SHIP WEIGHT lb. (kg)
HEAVY-DUTY BACKGUARDS (NO SHELVES) - 17IN (432MM) HIGH			
	**M12BG**	12in (305mm) Wide Stainless Steel Backguard	18 (8)
	M17BG	17in (432mm) Wide Stainless Steel Backguard	20 (9)
	M24BG	24in (610mm) Wide Stainless Steel Backguard	25 (11)
	M29BG	29in (737mm) Wide Stainless Steel Backguard	28 (13)
	M34BG	34in (864mm) Wide Stainless Steel Backguard	30 (14)
	M41BG	41in (1041mm) Wide Stainless Steel Backguard	45 (20)
	M46BG	46in (1168mm) Wide Stainless Steel Backguard	52 (23)
	M48BG	48in (1219mm) Wide Stainless Steel Backguard	55 (25)
	M51BG	51in (1295mm) Wide Stainless Steel Backguard	60 (27)
	M58BG	58in (1473mm) Wide Stainless Steel Backguard	65 (29)
	M68BG	68in (1727mm) Wide Stainless Steel Backguard	75 (35)
HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) - 33IN (838MM) HIGH			
	**M17DDBG**	17in (432mm) Wide Stainless Steel Double-Deck Backguard	45 (20)
	M24DDBG	24in (610mm) Wide Stainless Steel Double-Deck Backguard	65 (29)
	M29DDBG	29in (737mm) Wide Stainless Steel Double-Deck Backguard	70 (32)
	M34DDBG	34in (864mm) Wide Stainless Steel Double-Deck Backguard	75 (34)
	M41DDBG	41in (1041mm) Wide Stainless Steel Double-Deck Backguard	90 (41)
	M46DDBG	46in (1168mm) Wide Stainless Steel Double-Deck Backguard	97 (44)
	M48DDBG	48in (1219mm) Wide Stainless Steel Double-Deck Backguard	100 (45)
	M51DDBG	51in (1295mm) Wide Stainless Steel Double-Deck Backguard	110 (50)
	M58DDBG	58in (1473mm) Wide Stainless Steel Double-Deck Backguard	125 (57)
	M68DDBG	68in (1727mm) Wide Stainless Steel Double-Deck Backguard	150 (68)



DESCRIPTION	NOTES
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
Stainless Steel Oven Interior	For convection oven base, add 5 manufacturing days to lead time
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover	Models M45, M54 & M5S external (side) mount only. Gas inlet sizes, 3/4in; 1in; 1-1/4in. Add 5-1/4in to overall unit width.
Extra Oven Rack for Standard & Convection Ovens	
Stainless Steel Main Back for Ranges ("R" or "S" Models)	
Stainless Steel Main Back for Attachments ("S" Models)	
Stainless Steel Main Back for Modular Tops ("T" Models & Spreader Plates)	
Stainless Steel Intermediate Shelf for Storage Base Models 12in (305mm)	
Stainless Steel Intermediate Shelf for Storage Base Models 17in (432mm)	
Stainless Steel Intermediate Shelf for Storage Base Models 34in (864mm)	
Aluminized Intermediate Shelf for Storage Base 12in (305mm)	
Aluminized Intermediate Shelf for Storage Base 17in (432mm)	
Aluminized Intermediate Shelf for Storage Base 34in (864mm)	
Common Front Rail for Two or More Units; 23in (559mm) Start Length	
Common Front Rail; Each Additional 3in (76mm) of Length Over 23in (559mm)	Maximum of 102in (2590mm) total length
Casters with Non-Marking Polyurethane Wheels for Storage & Oven Base Models	Set of 4 Part# PCASTPC-M
6in (152mm) Stainless Steel Adjustable Legs for Storage & Oven Base Models	Set of 4
Deck Fasteners for Storage & Oven Base Models	Set of 4 Part# PFLGC
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.
3/4in N.P.T. Propane Gas Regulator	
1in N.P.T. Natural Gas Regulator	
1in N.P.T. Propane Gas Regulator	
1-1/4in N.P.T. Natural Gas Regulator	
1-1/4in N.P.T. Propane Gas Regulator	

DESCRIPTION	NOTES
3/4in N.P.T. Gas Shut-Off Valve	
1in N.P.T. Gas Shut-Off Valve	
1-1/4in N.P.T. Gas Shut-Off Valve	
Gas Flex Hose & Quick Disconnect (3/4in N.P.T. x 5ft) with Restraining Device	
Gas Flex Hose & Quick Disconnect (1in N.P.T. x 5ft) with Restraining Device	
Gas Flex Hose & Quick Disconnect (1-1/4in N.P.T. x 5ft) with Restraining Device	
Grooved Griddle Option for 12in (305mm) Griddle	
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.
Grooved Griddle Option for 23in (584mm) Griddle	
Grooved Griddle Option for 34in (864mm) Griddle	
"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for Models M44R, M44S, M44T, M4S, M4T	For models other than M44 & M4 please contact the factory
MAXIMUM SECURITY OPTIONS	
Control Panel Cover	
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
24in (610mm) Wide; Stainless Steel Finish	Model Number M24
34in (864mm) Wide; Stainless Steel Finish	Model Number M34
17in (432mm) Wide; Stainless Steel Finish, with Casters	Model Number M17C
24in (610mm) Wide; Stainless Steel Finish, with Casters	Model Number M24C
34in (864mm) Wide; Stainless Steel Finish, with Casters	Model Number M34C

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 **17F** = Freezer Base	**R** = Remote	**34** = 34in Width (Refrigerator Bases from 34in to 114in Widths) **46** = 46in Width (Freezer Bases from 46in to 80in Widths)

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)
REMOTE REFRIGERATOR BASES - 27IN (686MM) HIGH			
GN17R34	34in (864mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	30	247 (112)
GN17R46	46in (1168mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	40	322 (146)
GN17R51	51in (1295mm) Wide - Four 19in (483mm) Drawers, Fits Four Full-Size Hotel Pans	45	335 (116)
GN17R53	53in (1346mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	47	361 (164)
GN17R63	63in (1600mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	52	431 (196)
GN17R68	68in (1727mm)Wide - Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	56	458 (208)
GN17R80	80in (2032mm) Wide - Four 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	64	533 (242)
GN17R85	85in (2159mm) Wide - Two 19in (483mm) Drawers, Two 27in (686mm) Drawers & Two 32in Drawers, Fits Ten Full-Size Hotel Pans	67	570 (259)
GN17R92	92in (2337mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	73	607 (276)
GN17R97	97in (2464mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	77	637 (280)
GN17R102	102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	675 (306)
GN17R109	109in (2767mm) Wide - Four 19in (483mm) Drawers & Six 32in Drawers, Fits Fourteen Full-Size Hotel Pans	85	720 (327)
GN17R114	114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	90	750 (340)
REMOTE FREEZER BASES - 27IN (686MM) HIGH			
GN17FR46	46in (1168mm) Wide - One 27in (686mm) Drawer, Fits Two Full-Size Hotel Pans	40	322 (146)
GN17FR51	51in (1295mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	45	355 (116)
GN17FR53	53in (1346mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	47	361 (164)
GN17FR63	63in (1600mm) Wide - One 19in (483mm) Drawer & 32in (813mm) Drawer, Fits Three Full-Size Hotel Pans	52	431 (196)
GN17FR68	68in (1727mm) Wide - Two27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	56	458 (208)
GN17FR80	80in (2032mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	64	533 (242)

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 **17F** = Freezer Base	**C** = Self-Contained	**46** = 46in Width (Refrigerator Bases from 46in to 119in Widths) **51** = 51in Width (Freezer Bases from 51in to 92in Widths)

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)
SELF-CONTAINED REFRIGERATOR BASES - 27IN (686MM) HIGH			
GN17C46	46in (1168mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	40	340 (154)
GN17C51	51in (1295mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	45	360 (163)
GN17C53	53in (1346mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	47	383 (174)
GN17C63	63in (1600mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	52	434 (197)
GN17C68	68in (1727mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	56	476 (216)
GN17C80	80in (2032mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	64	570 (259)
GN17C85	85in (2159mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	67	604 (274)
GN17C92	92in (2337mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	73	655 (297)
GN17C97	97in (2464mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	77	680 (309)
GN17C102	102in (2591mm) Wide - Four 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	730 (331)
GN17C109	109in (2767mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	85	774 (351)
GN17C114	114in (2896mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	90	808 (367)
GN17C119	119in (3023mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	95	850 (386)
SELF-CONTAINED FREEZER BASES - 27IN (686MM) HIGH			
GN17FC51	51in (1295mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	40	322 (146)
GN17FC53	53in (1346mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	45	355 (116)
GN17FC63	63in (1600mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	47	361 (164)
GN17FC68	68in (1727mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	52	431 (196)
GN17FC80	80in (2032mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans	56	458 (208)
GN17FC92	92in Wide - One 27in (686mm) Drawer & One 32in (813mm) Drawer, Fits Four Full-Size Hotel Pans	64	533 (242)

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 its 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 **36** = 36in Width	**M** = Current Model	**i** = Induction	**14** = 14 kW **20** = 20 kW **7** = 7 kW **10** = 10 kW	**C** = Convection Oven **S** = Open Storage

	TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	VOLTS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
36IN (900MM) WIDE HEAVY-DUTY INDUCTION RANGES							
	Four 3.5 kW Induction Hob	**GME36M-i14C**	Convection Oven	20.4 kW	208	56	420 (220)
	Four 5.0 kW Induction Hobs	**GME36M-i20C**	Convection Oven	26.7 kW	208	56	420 (220)
	Four 3.5 kW Induction Hob	**GME36M-i14S**	Open Storage	14 kW	208	56	350 (159)
	Four 5.0 kW Induction Hobs	**GME36M-i20S**	Open Storage	20 kW	208	56	350 (159))
20IN (500MM) WIDE HEAVY-DUTY INDUCTION RANGES							
	Two 3.5 kW Induction Hobs	**GME20M-i7S**	Open Storage	7 kW	208	23	245 (111)
	Two 5.0 kW Induction Hobs	**GME20M-i10S**	Open Storage	10 kW	208	23	245 (111)
OPTIONS & ACCESSORIES							
	Deck Fasteners, Set of 4						
	5in (127mm) Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4						

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.

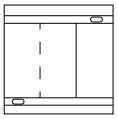
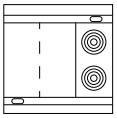
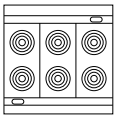
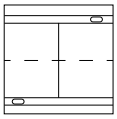
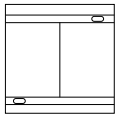
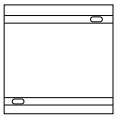
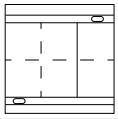


36ER33
36in Range with 6 Open Elements and Standard Oven

HOW TO READ 36E SERIES RANGE MODEL NUMBERS

36E	R	-1
Series	*Base Configuration*	*Top Configuration*
36E = Garland Heavy-Duty Electric	**R** = Standard Oven **S** = Open Storage	**32** = All-Purpose Sections w/ Thermostatic Control **32-3** = All-Purpose Sections w/ Thermostatic Control/Two Open Elements **33** = Six Open Elements **35** = Four Boil Sections **36** = Two All-Purpose Sections w/ Thermostatic Control **38** = Griddle w/ Thermostatic Control **39** = Six Boil Sections **15** = Two Boil Sections **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)
36IN (914MM) WIDE HEAVY-DUTY ELECTRIC RANGES						
	One 24in (610mm) Wide All-Purpose Section One 12in (305mm) Wide All-Purpose Section Thermostat Controls	**36ER32**	Standard Oven	21.5 kW	55	600 (272)
		36ES32	Open Storage	15 kW	55	500 (249)
	One 24in (610mm) Wide All-Purpose Section Thermostat Controls Two Open Elements in a 12in Lane 3-Heat Switch Controls	**36ER32-3**	Standard Oven	20.7 kW	55	575 (621)
		36ES32-3	Open Storage	14.2 kW	55	525 (238)
	Six Open Elements in 12in Lanes 3-Heat Switch Controls	**36ER33**	Standard Oven	19.1 kW	55	440 (200)
		36ES33	Open Storage	12.6 kW	55	390 (177)
	Two 18in (457mm) Wide 2-Section Boiling Plates 3-Heat Switch Controls	**36ER35**	Standard Oven	18.5 kW	55	600 (272)
		36ES35	Open Storage	12 kW	55	550 (249)
	Two 18in (457mm) Wide All-Purpose Sections Thermostat Controls	**36ER36**	Standard Oven	18.5 kW	55	600 (272)
		36ES36	Open Storage	12 kW	55	550 (249)
	36in Wide Griddle Thermostat Control	**36ER38**	Standard Oven	21.5 kW	55	600 (272)
		36ES38	Open Storage	15 kW	55	550 (249)
	One 24in (610mm) Wide 2-Section Boiling Plate One 12in (305mm) Wide 2-Section Boiling Plate 3-Heat Switch Controls	**36ER39**	Standard Oven	18.5 kW	55	600 (272)
		36ES39	Open Storage	12 kW	55	550 (249)
18IN (457MM) WIDE HEAVY-DUTY ELECTRIC RANGES						
	18in (457mm) Wide 2-Section Boiling Plate 3-Heat Switch Controls	**36ES15**	Open Storage	6 kW	28	315 (143)
	18in (457mm) Wide All-Purpose Section Thermostat Controls	**36ES16**	Open Storage	6 kW	28	255 (116)

OPTIONS & ACCESSORIES	
	Stainless Steel Main back for Ranges
	Extra Oven Rack, Per Rack
PCASTPC-36E	Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4
	6in Adjustable Stainless Steel Legs, Set of 4
	460V Option for 36ER32, 36ER35, 36ER36, 36ER38, 36ER39 Models
	460V Option for 36ES32, 36ES35, 36ES36, 36ES38, 36ES39 Models
	460V Option for 36ES15, 36ES16 Models - Single Phase Only
	Marine Drip Tray Stop
	Marine Oven Door Latch, Per Range
	Marine Storm Rails, Per 12in Section
	Marine Stainless Steel Hand Rails
PFL36E	Marine Deck Fasteners, Set of 4

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)
HEAVY-DUTY ELECTRIC RANGE-MATCH ELECTRIC SALAMANDER				
ER36	36in (914mm) Range-Mount Salamander Broiler for 36in (914mm) Range	7 kW	25	176 (80)
	460V Option for ER36			

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)
HEAVY-DUTY ELECTRIC RANGE-MATCH ELECTRIC FRYERS				
36ES11	18in (457mm) Wide, 30lb (13.6kg) Fat Capacity	12 kW	25	265 (120)
36ES21	24in (610mm) Wide, 70lb (31.8kg) Fat Capacity	20 kW	34	27 (122)
OPTIONS & ACCESSORIES				
	Stainless Steel Main back for 18in (457mm) Model 36ES11			
	Stainless Steel Main back for 24in (610mm) Model 36ES21			
	Stainless Steel Tank Cover for 18in (457mm) Model 36ES11			
	Stainless Steel Tank Cover for 24in (610mm) Model 36ES21			
	Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4			
	6in Stainless Steel Legs, Set of 4			
FISHPLATE31	Fish Plate for 36ES11 Models			
	36ES11 460V Option			
	36ES21 460V Option			
	Marine Stainless Steel Hand Rails			
	Marine Deck Fasteners, Set of 4			

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

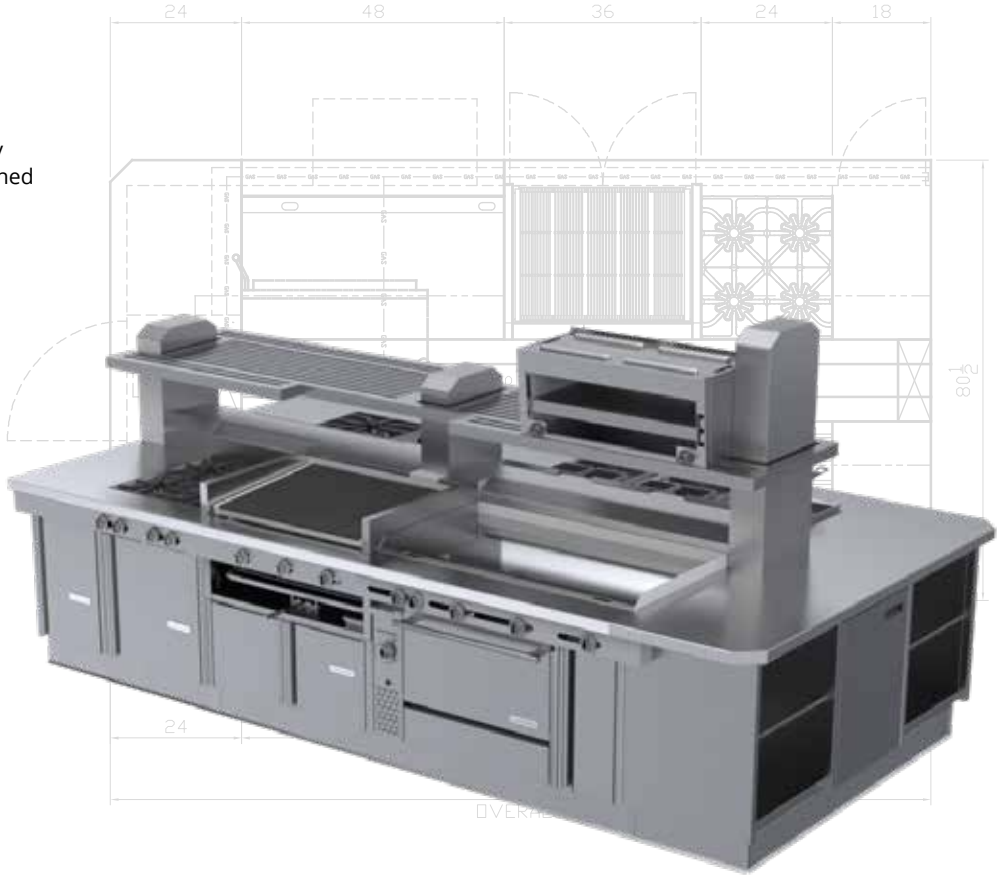
- Standard & Convection Ovens
- Storage Bases & Cabinets
- Refrigerator/Freezer Bases
- Warming Cabinets

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:

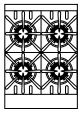
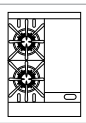
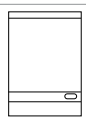
- Wide 5in stainless steel front rail for plating.
- Stainless steel 51in (1259mm) high backguard with removable high shelf.
- Starfire® two-piece cast-iron burners rated at 33,000 BTU/hr, ensure even heat distribution across the bottom of a pan.
- Solid cast-iron, one-piece grate/bowl design allows 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.



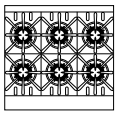
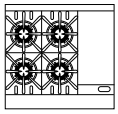
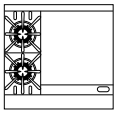
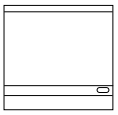
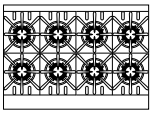
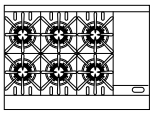
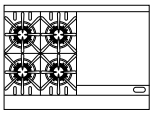
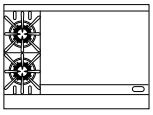
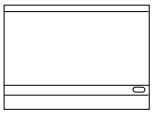
G60-2R24RR
Garland G-Series 60in Range with Six Open Burners, 24in Raised Griddle/Broiler and Two Standard Ovens

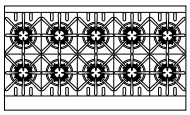
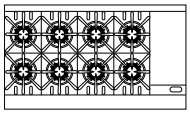
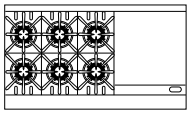
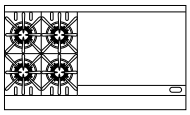
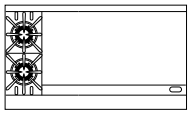
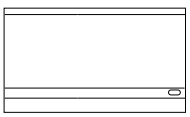
HOW TO READ G-SERIES RANGE MODEL NUMBERS

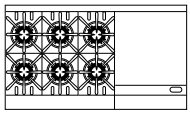
G	60	-2	R	24	R
Series	*Chassis*	*Burners*	*Griddle Type*	*Griddle Size*	*Base Configuration*
G = Garland G-Series	**60** = 60in Width **48** = 48in Width **36** = 36in Width **24** = 24in Width	**2** = 2 Burners **4** = 4 Burners **6** = 6 Burners **8** = 8 Burners **10** = 10 Burners	**G** = Flat Surface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

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
24IN (600MM) WIDE GAS RESTAURANT RANGE						
	Four 7in (178mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	**G24-4L**	Space-Saver Oven	164,000 BTU/hr	29	302 (137)
		G24-4S	Open Storage	132,000 BTU/hr	29	221 (100)
		G24-4T	Modular Top	132,000 BTU/hr	16	120 (54)
	Two 7in (178mm) Open Burners in a 12in Lane 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**G24-2G12L**	Space-Saver Oven	116,000 BTU/hr	29	332 (151)
		G24-2G12S	Open Storage	84,000 BTU/hr	29	251 (114)
		G24-2G12T	Modular Top	84,000 BTU/hr	16	150 (68)
	24in (600mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**G24-G24L**	Space-Saver Oven	68,000 BTU/hr	29	367 (166)
		G24-G24S	Open Storage	36,000 BTU/hr	29	286 (130)
		G24-G24T	Modular Top	36,000 BTU/hr	16	185 (84)

G-SERIES GAS RESTAURANT RANGES

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
36IN (900MM) WIDE GAS RESTAURANT RANGE						
	Six 7in (178mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	**G36-6R**	Standard Oven	236,000 BTU/hr	40	430 (195)
		G36-6C	Convection Oven	236,000 BTU/hr	40	430 (195)
		G36-6S	Open Storage	198,000 BTU/hr	40	310 (141)
		G36-6T	Modular Top	198,000 BTU/hr	22	190 (86)
	Four 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**G36-4G12R**	Standard Oven	188,000 BTU/hr	40	460 (209)
		G36-4G12C	Convection Oven	188,000 BTU/hr	40	460 (209)
		G36-4G12S	Open Storage	150,000 BTU/hr	40	340 (154)
		G36-4G12T	Modular Top	150,000 BTU/hr	22	220 (100)
	Two 7in (178mm) Open Burners in a 12in Lane 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**G36-2G24R**	Standard Oven	140,000 BTU/hr	40	495 (225)
		G36-2G24C	Convection Oven	140,000 BTU/hr	40	495 (225)
		G36-2G24S	Open Storage	102,000 BTU/hr	40	375 (170)
		G36-2G24T	Modular Top	102,000 BTU/hr	22	255 (116)
	36in (900mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**G36-G36R**	Standard Oven	92,000 BTU/hr	40	530 (240)
		G36-G36C	Convection Oven	92,000 BTU/hr	40	530 (240)
		G36-G36S	Open Storage	54,000 BTU/hr	40	410 (186)
		G36-G36T	Modular Top	54,000 BTU/hr	22	290 (132)
48IN (1200MM) WIDE GAS RESTAURANT RANGE						
	Eight 7in (178mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	**G48-8LL**	(2) Space-Saver Ovens	328,000 BTU/hr	65	572 (259)
		G48-8RS	Standard Oven/Open Storage	302,000 BTU/hr	65	539 (264)
		G48-8CS	Convection Oven/Open Storage	302,000 BTU/hr	65	539 (264)
		G48-8SS	(2) Open Storage	264,000 BTU/hr	65	402 (182)
	Six 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**G48-6G12LL**	(2) Space-Saver Ovens	280,000 BTU/hr	65	602 (273)
		G48-6G12RS	Standard Oven/Open Storage	254,000 BTU/hr	65	569 (258)
		G48-6G12CS	Convection Oven/Open Storage	254,000 BTU/hr	65	569 (258)
		G48-6G12SS	(2) Open Storage	216,000 BTU/hr	65	432 (196)
	Four 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**G48-4G24LL**	(2) Space-Saver Ovens	232,000 BTU/hr	65	667 (303)
		G48-4G24RS	Standard Oven/Open Storage	206,000 BTU/hr	65	604 (274)
		G48-4G24CS	Convection Oven/Open Storage	206,000 BTU/hr	65	604 (274)
		G48-4G24SS	(2) Open Storage	168,000 BTU/hr	65	497 (255)
	Two 7in (178mm) Open Burners in a 12in Lane 36in (00mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**G48-2G36LL**	(2) Space-Saver Ovens	184,000 BTU/hr	65	672 (305)
		G48-2G36RS	Standard Oven/Open Storage	158,000 BTU/hr	65	639 (290)
		G48-2G36CS	Convection Oven/Open Storage	158,000 BTU/hr	65	639 (290)
		G48-2G36SS	(2) Open Storage	120,000 BTU/hr	65	502 (314)
	48in (1200mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (1in)	**G48-G48LL**	(2) Space-Saver Ovens	136,000 BTU/hr	65	692 (288)
		G48-G48RS	Standard Oven/Open Storage	110,000 BTU/hr	65	659 (299)
		G48-G48CS	Convection Oven/Open Storage	110,000 BTU/hr	65	659 (299)
		G48-G48SS	(2) Open Storage	72,000 BTU/hr	65	522 (237)

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
60IN (1500MM) WIDE GAS RESTAURANT RANGE						
	Ten 7in (178mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	**G60-10RR**	(2) Standard Ovens	406,000 BTU/hr	79	726 (329)
		G60-10RS	Standard Oven/Open Storage	368,000 BTU/hr	79	690 (312)
		G60-10CR	Convection Oven/Standard Oven	406,000 BTU/hr	79	726 (329)
		G60-10CC	(2) Convection Ovens	406,000 BTU/hr	79	726 (329)
		G60-10CS	Convection Oven/Open Storage	368,000 BTU/hr	79	690 (312)
		G60-10SS	(2) Open Storage	330,000 BTU/hr	79	581 (264)
	Eight 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**G60-8G12RR**	(2) Standard Ovens	358,000 BTU/hr	79	756 (343)
		G60-8G12RS	Standard Oven/Open Storage	320,000 BTU/hr	79	720 (327)
		G60-8G12CR	Convection Oven/Standard Oven	358,000 BTU/hr	79	756 (343)
		G60-8G12CC	(2) Convection Ovens	358,000 BTU/hr	79	756 (343)
		G60-8G12CS	Convection Oven/Open Storage	320,000 BTU/hr	79	720 (327)
		G60-8G12SS	(2) Open Storage	282,000 BTU/hr	79	611 (277)
	Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**G60-6G24RR**	(2) Standard Ovens	310,000 BTU/hr	79	791 (359)
		G60-6G24RS	Standard Oven/Open Storage	272,000 BTU/hr	79	755 (342)
		G60-6G24CR	Convection Oven/Standard Oven	310,000 BTU/hr	79	791 (359)
		G60-6G24CC	(2) Convection Ovens	310,000 BTU/hr	79	791 (359)
		G60-6G24CS	Convection Oven/Open Storage	272,000 BTU/hr	79	755 (342)
		G60-6G24SS	(2) Open Storage	234,000 BTU/hr	79	646 (293)
	Four 7in (178mm) Open Burners in 12in Lanes 36in (900mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**G60-4G36RR**	(2) Standard Ovens	262,000 BTU/hr	79	826 (375)
		G60-4G36RS	Standard Oven/Open Storage	224,000 BTU/hr	79	790 (358)
		G60-4G36CR	Convection Oven/Standard Oven	262,000 BTU/hr	79	826 (375)
		G60-4G36CC	(2) Convection Ovens	262,000 BTU/hr	79	826 (375)
		G60-4G36CS	Convection Oven/Open Storage	224,000 BTU/hr	79	790 (358)
		G60-4G36SS	(2) Open Storage	186,000 BTU/hr	79	681 (309)
	Two 7in (178mm) Open Burners in a 12in Lane 48in (1200mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**G60-2G48RR**	(2) Standard Ovens	214,000 BTU/hr	79	851 (386)
		G60-2G48RS	Standard Oven/Open Storage	176,000 BTU/hr	79	815 (370)
		G60-2G48CR	Convection Oven/Standard Oven	214,000 BTU/hr	79	851 (386)
		G60-2G48CC	(2) Convection Ovens	214,000 BTU/hr	79	851 (386)
		G60-2G48CS	Convection Oven/Open Storage	176,000 BTU/hr	79	815 (370)
		G60-2G48SS	(2) Open Storage	138,000 BTU/hr	79	706 (320)
	60in (1500mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (1in)	**G60-G60RR**	(2) Standard Ovens	166,000 BTU/hr	79	866 (393)
		G60-G60RS	Standard Oven/Open Storage	128,000 BTU/hr	79	830 (376)
		G60-G60CR	Convection Oven/Standard Oven	166,000 BTU/hr	79	866 (393)
		G60-G60CC	(2) Convection Ovens	166,000 BTU/hr	79	866 (393)
		G60-G60CS	Convection Oven/Open Storage	128,000 BTU/hr	79	830 (376)
		G60-G60SS	(2) Open Storage	90,000 BTU/hr	79	721 (327)

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER						
	Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Raised Griddle/Broiler on Right Side Only Hi/Lo Valve Control Only Rear Gas Manifold (1in)	**G60-6R24RR**	(2) Standard Ovens	307,000 BTU/hr	81	828 (376)
		G60-6R24RS	Standard Oven/Open Storage	269,000 BTU/hr	81	787 (357)
		G60-6R24CR	Convection Oven/Standard Oven	307,000 BTU/hr	81	828 (376)
		G60-6R24CC	(2) Convection Ovens	307,000 BTU/hr	81	828 (376)
		G60-6R24CS	Convection Oven/Open Storage	269,000 BTU/hr	81	787 (357)
		G60-6R24SS	(2) Open Storage	231,000 BTU/hr	81	662 (300)

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

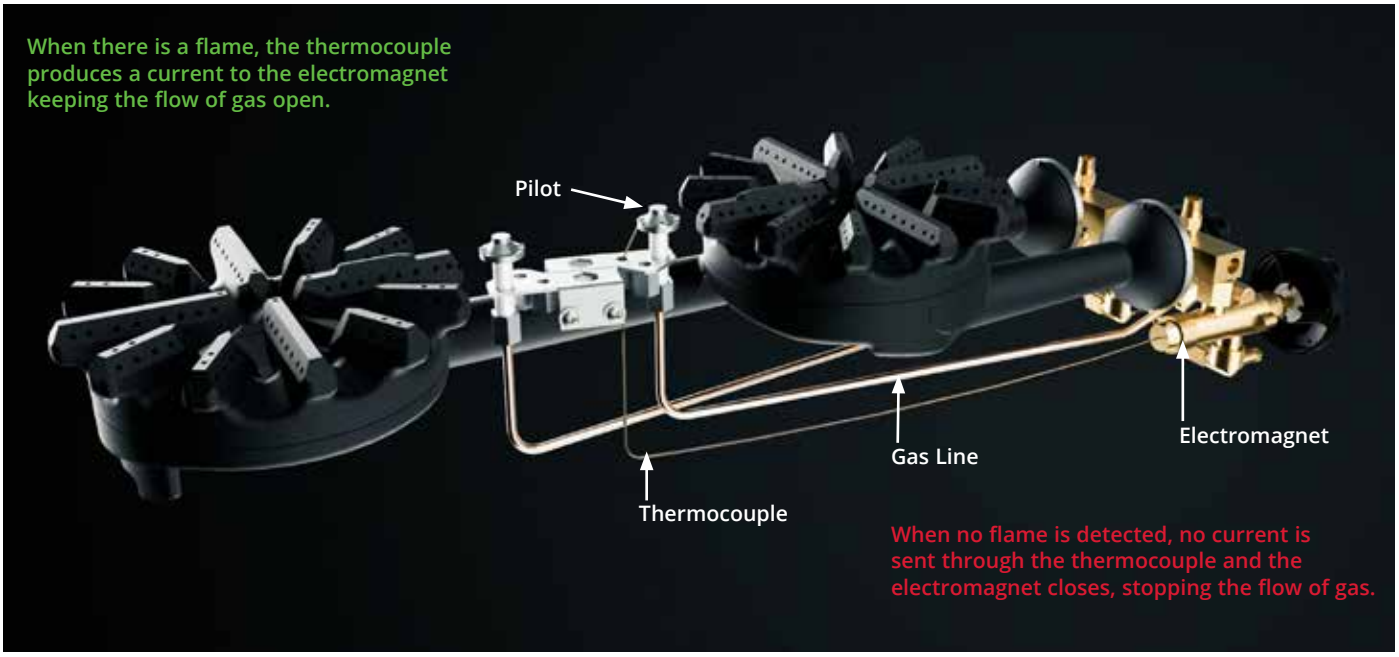
FLAME-FAILURE SAFETY SYSTEM EXPLAINED.

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.



STANDARD FEATURES:

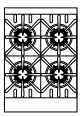
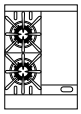
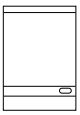
- Wide 5in stainless steel front rail for plating.
- Stainless steel 39-3/8in (1000mm) high low-profile backguard.
- Starfire® two-piece cast-iron burners rated at 26,000 BTU/hr, ensure even heat distribution across the bottom of a pan.
- Flame-failure protection on all burners.
- GFE-models have electronic 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.



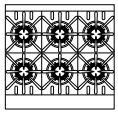
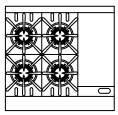
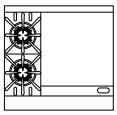
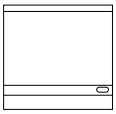
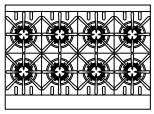
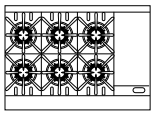
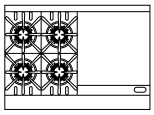
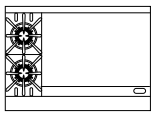
GFE36-2G24C
Garland G-Series 36in Range with Two Open Burners with Flame-Failure Protection and Electronic Ignition, 24in Griddle, and Convection Oven

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

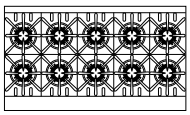
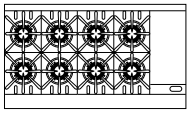
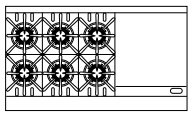
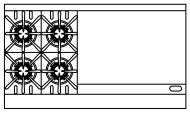
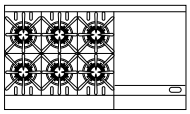
G	FE	36	-2	G	24	C
Series	*Flame-Failure*	*Chassis*	*Burners*	*Griddle Type*	*Griddle Size*	*Base Configuration*
G = Garland G-Series	**F** = Flame-Failure **FE** = Flame-Failure with Electronic Ignition	**60** = 60in width **48** = 48in width **36** = 36in width **24** = 24in width	**2** = 2 Burners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

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
24IN (600MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION						
	Four 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF24-4L**	Space-Saver Oven	136,000 BTU/hr	29	302 (137)
		GF24-4T	Modular Top	104,000 BTU/hr	16	120 (54)
		GFE24-4L	Space-Saver Oven	136,000 BTU/hr	29	302 (137)
	Two 7in (178mm) Open Burners in a 12in Lane 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF24-2G12L**	Space-Saver Oven	102,000 BTU/hr	29	332 (151)
		GF24-2G12T	Modular Top	70,000 BTU/hr	16	150 (68)
		GFE24-2G12L	Space-Saver Oven	102,000 BTU/hr	29	332 (151)
	24in (600mm) Griddle Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF24-G24L**	Space-Saver Oven	68,000 BTU/hr	29	367 (166)
		GF24-G24T	Modular Top	36,000 BTU/hr	16	185 (84)
		GFE24-G24L	Space-Saver Oven	68,000 BTU/hr	29	367 (166)

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)
36IN (900MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION						
	Six 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF36-6R**	Standard Oven	194,000 BTU/hr	40	430 (195)
		GF36-6T	Modular Top	156,000 BTU/hr	22	190 (86)
		GFE36-6R	Standard Oven	194,000 BTU/hr	40	430 (195)
		GFE36-6C	Convection Oven*	194,000 BTU/hr	40	430 (195)
	Four 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF36-4G12R**	Standard Oven	160,000 BTU/hr	40	460 (209)
		GF36-4G12T	Modular Top	122,000 BTU/hr	22	220 (100)
		GFE36-4G12R	Standard Oven	160,000 BTU/hr	40	460 (209)
		GFE36-4G12C	Convection Oven*	160,000 BTU/hr	40	460 (209)
	Two 7in (178mm) Open Burners in a 12in Lane 24in (600mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF36-2G24R**	Standard Oven	126,000 BTU/hr	40	495 (225)
		GF36-2G24T	Modular Top	88,000 BTU/hr	22	255 (116)
		GFE36-2G24R	Standard Oven	126,000 BTU/hr	40	495 (225)
		GFE36-2G24C	Convection Oven*	126,000 BTU/hr	40	495 (225)
	36in (900mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF36-G36R**	Standard Oven	92,000 BTU/hr	40	530 (240)
		GF36-G36T	Modular Top	54,000 BTU/hr	22	290 (132)
		GFE36-G36R	Standard Oven	92,000 BTU/hr	40	530 (240)
		GFE36-G36C	Convection Oven*	92,000 BTU/hr	40	530 (240)
48IN (1200MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION						
	Eight 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	**GF48-8LL**	(2) Space-Saver Ovens	272,000 BTU/hr	65	572 (259)
		GFE48-8LL	(2) Space-Saver Ovens	272,000 BTU/hr	65	572 (259)
	Six 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	**GF48-6G12LL**	(2) Space-Saver Ovens	238,000 BTU/hr	65	602 (273)
		GFE48-6G12LL	(2) Space-Saver Ovens	238,000 BTU/hr	65	602 (273)
	Four 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	**GF48-4G24LL**	(2) Space-Saver Ovens	204,000 BTU/hr	65	667 (303)
		GFE48-4G24LL	(2) Space-Saver Ovens	204,000 BTU/hr	65	667 (303)
	Two 7in (178mm) Open Burners in a 12in Lane 36in (900mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	**GF48-2G36LL**	(2) Space-Saver Ovens	170,000 BTU/hr	65	672 (305)
		GFE48-2G36LL	(2) Space-Saver Ovens	170,000 BTU/hr	65	672 (305)

*Convection ovens available on GFE models only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION					
 Ten 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF60-10RR**	(2) Standard Ovens	336,000 BTU/hr	79	726 (329)
	GFE60-10RR	(2) Standard Ovens	336,000 BTU/hr	79	726 (329)
	GFE60-10CC	(2) Convection Ovens*	336,000 BTU/hr	79	726 (329)
	GFE60-10CR	Convection Oven*/ Standard Oven	336,000 BTU/hr	79	726 (329)
 Eight 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF60-8G12RR**	(2) Standard Ovens	302,000 BTU/hr	79	756 (343)
	GFE60-8G12RR	(2) Standard Ovens	122,000 BTU/hr	79	220 (100)
	GFE60-8G12CC	(2) Convection Ovens*	302,000 BTU/hr	79	756 (343)
	GFE60-8G12CR	Convection Oven*/ Standard Oven	302,000 BTU/hr	79	756 (343)
 Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF60-6G24RR**	(2) Standard Ovens	268,000 BTU/hr	79	775 (342)
	GFE60-6G24RR	(2) Standard Ovens	268,000 BTU/hr	79	775 (342)
	GFE60-6G24CC	(2) Convection Ovens*	268,000 BTU/hr	79	775 (342)
	GFE60-6G24CR	Convection Oven*/ Standard Oven	268,000 BTU/hr	79	775 (342)
 Four 7in (178mm) Open Burners in 12in Lanes 36in (900mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF60-4G36RR**	(1) Standard Oven	234,000 BTU/hr	79	826 (375)
	GFE60-4G36RR	(2) Standard Ovens	234,000 BTU/hr	79	826 (375)
	GFE60-4G36CC	(2) Convection Ovens*	234,000 BTU/hr	79	826 (375)
	GFE60-4G36CR	Convection Oven*/ Standard Oven	234,000 BTU/hr	79	826 (375)
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION					
 Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Raised Griddle/Broiler on Right Side Only Hi/Lo Valve Control Only Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	**GF60-6R24RR**	(2) Standard Ovens	265,000 BTU/hr	81	828 (376)
	GF60-6R24RS	Standard Oven / Open Storage	227,000 BTU/hr	81	787 (357)
	GFE60-6R24RR	(2) Standard Ovens	265,000 BTU/hr	81	828 (376)
	GFE60-6R24RS	Standard Oven / Open Storage	227,000 BTU/hr	81	787 (357)
	GFE60-6R24CC	(2) Convection Ovens	265,000 BTU/hr	81	828 (376)
	GFE60-6R24CR	Convection Oven / Standard Oven	265,000 BTU/hr	81	828 (376)
	GFE60-6R24CS	Convection Oven / Open Storage	227,000 BTU/hr	81	787 (357)

*Convection ovens available on GFE models only.

G-SERIES GAS RESTAURANT RANGES
OPTIONS & ACCESSORIES

DESCRIPTION
Extra Oven Rack for Standard Ovens, A4523603
Extra Oven Rack for Convection Ovens, A4523605
Extra Oven Rack for Space-Saver Ovens, A4523607
12in (300mm) Hot Top Section - Each Sections replaces Two Open Burners in a 12in (300mm) Lane, (Each Adds 10lb/5Kg to Ship Weight)
Thermostat Control Griddle Option in Lieu of Hi/Lo Valve Control, Add per Thermostat for Each 12in (300mm) Section, for G Models*
Hi/Lo Valve Control Griddle Option in Lieu of Thermostat Control, per Valve for Each 12in (300mm) Section, For GF & GFE Models
Piezo Pilot Ignitors per 12in (300mm) Section of Griddle
Deck Fasteners for Storage and Oven Base Models, Set of 4
Adjustable Swivel Casters with Front Brakes, Set of 4, A4523547

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

DESCRIPTION
Low-Profile Backguard in Lieu of Standard High Shelf for G Models
24in (600mm) Wide Stainless Steel High Shelf for GF24 & GFE24 Models
36in (900mm) Wide Stainless Steel High Shelf for GF36 & GFE36 Models
48in (1200mm) Wide Stainless Steel High Shelf for GF48 & GFE48 Models
60in (1500mm) Wide Stainless Steel High Shelf for GF60 & GFE60 Models
24in (600mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613367
36in (900mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613368
24in (600mm) Wide Stainless Steel Open Base Equipment Stand with Casters, Part# A4614008
36in (900mm) Wide Stainless Steel Open Base Equipment Stand with Casters, Part# A4614009

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)
GAS RANGE-MATCH UNDER-FIRED CERAMIC BRIQUETTE BROILERS				
G18-BRL	18in (457mm) Wide Briquette Broiler, 25-1/8in High	45,000 BTU/hr	21	190 (86)
G24-BRL	24in (610mm) Wide Briquette Broiler, 25-1/8in High	60,000 BTU/hr	21	240 (109)
G30-BRL	30in (762mm) Wide Briquette Broiler, 25-1/8in High	75,000 BTU/hr	29.5	290 (131)
G36-BRL	36in (914mm) Wide Briquette Broiler, 25-1/8in High	90,000 BTU/hr	29.5	340 (154)
G48-BRL	48in (1219mm) Wide Briquette Broiler, 25-1/8in High	120,000 BTU/hr	37	375 (170)
GAS RANGE-MATCH UNDER-FIRED CERAMIC BRIQUETTE BROILERS WITH FLAME SAFETY				
GF18-BRL	18in (457mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	45,000 BTU/hr	24	235 (107)
GF24-BRL	24in (610mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	45,000 BTU/hr	24	235 (107)
GF30-BRL	30in (762mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	45,000 BTU/hr	10	135 (60)
GF36-BRL	36in (914mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	60,000 BTU/hr	30	330 (150)

MODEL NUMBER	DESCRIPTION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
RANGE-MATCH BROILER OPEN FLOOR STANDS			
G18-BRL-STD	18in (457mm) Wide Stainless Steel Stand,	5	30 (14)
G24-BRL-STD	24in (610mm) Wide Stainless Steel Stand	5	40 (18)
G30-BRL-STD	30in (762mm) Wide Stainless Steel Stand	5	50 (23)
G36-BRL-STD	36in (914mm) Wide Stainless Steel Stand	5	60 (27)
G48-BRL-STD	48in (1219mm) Wide Stainless Steel Stand	5	70 (32)
RANGE-MATCH BROILER CABINETS WITH DOOR(S)			
G18-BRL-CAB	18in (457mm) Wide Stainless Steel Cabinet	15	40 (18)
G24-BRL-CAB	24in (610mm) Wide Stainless Steel Cabinet	15	40 (18)
G30-BRL-CAB	30in (762mm) Wide Stainless Steel Cabinet	22	50 (23)
G36-BRL-CAB	36in (914mm) Wide Stainless Steel Cabinet	22	50 (23)
G48-BRL-CAB	48in (1219mm) Wide Stainless Steel Cabinet	37	75 (34)
OPTIONS & ACCESSORIES			
	Non-Adjustable Swivel Casters with Front Locking Brakes for Broiler Stands, Set of 4		
	Adjustable Swivel Casters with Front Locking Brakes for Broiler Cabinets, Set of 4		
	18in (457mm) Stainless Steel Splatter Guard		
	24in (610mm) Stainless Steel Splatter Guard		
	30in (762mm) Stainless Steel Splatter Guard		
	36in (914mm) Stainless Steel Splatter Guard		
	48in (1219mm) Stainless Steel Splatter Guard		
	18in (457mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)		
	24n (610mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)		
	36in (914mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)		
	Stainless Steel Back for 18in (457mm) Broiler		
	Stainless Steel Back for 24in (610mm) Broiler		
	Stainless Steel Back for 30in (762mm) Broiler		
	Stainless Steel Back for 36in (914mm) Broiler		
	Stainless Steel Back for 48in (1219mm) Broiler		
	Stainless Steel Back for 18in (457mm) Backguard		
	Stainless Steel Back for 24in (610mm) Backguard		
	Stainless Steel Back for 30in (762mm) Backguard		
	Stainless Steel Back for 36in (914mm) Backguard		
	Stainless Steel Back for 48in (1219mm) Backguard		
DIA-18	Set of 3 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)		
DIA-24	Set of 4 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)		
DIA-30	Set of 5 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)		
DIA-36	Set of 6 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)		
DIA-48	Set of 8 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)		

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 34in 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 34n 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 **CM** = Cheesemelter	**36** = 36in Models **48** = 36in Models **60** = 36in Models	**(blank)** = Range-Mount **C** = Counter	**M** = Current Model

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
GAS RANGE-MATCH INFRA-RED SALAMANDERS				
GIR36	34in (864mm) Wide Range-Mount Salamander Broiler for 36in Range	40,000 BTU/hr	40	200 (91)
GIR48	34in (864mm) Wide Range-Mount Salamander Broiler for 48in Range	40,000 BTU/hr	63	230 (105)
GIR60	34in (864mm) Wide Range-Mount Salamander Broiler for 60in Range	40,000 BTU/hr	63	260 (118)
GIR36C	34in (864mm) Wide Counter Salamander Broiler with Legs	40,000 BTU/hr	21	170 (77)
GAS RANGE-MATCH INFRA-RED SALAMANDERS WITH FLAME-FAILURE PROTECTION				
GFIR36M	34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 36in Range, Flame-Failure Protection	28,000 BTU/hr	40	200 (91)
GFIR48M	34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 48in Range, Flame-Failure Protection	28,000 BTU/hr	63	230 (105)
GFIR60M	34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 60in Range, Failure Protection	28,000 BTU/hr	63	260 (118)
GFIR36CM	34in (864mm) Wide Counter Salamander Broiler with Legs, Flame-Failure Protection	28,000 BTU/hr	21	170 (77)

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

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)
20IN (508MM) GAS STOCK POTS				
G20-SP	Stock Pot Range with Cast-Iron Top, 24in (610mm) High	60,000 BTU/hr	11	110 (50)
G20-SPH	Stock Pot Range with Cast-Iron Top, 24in (610mm) High, Flame-Failure Protection	60,000 BTU/hr	11	110 (50)
20IN (508MM) ELECTRIC STOCK POTS				
E20-SP	Stock Pot Range with Cast-Iron Top, Stainless Steel Control Panel, 24in (610mm) High	5.5 kW	10	170 (77)
E20-SPC	Counter Stock Pot Range with Cast-Iron Top, Stainless Steel Control Panel, 14-1/2in (368mm) High	5.5 kW	4	160 (73)

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).

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:

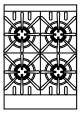
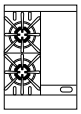
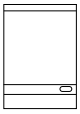
- Wide 5in stainless steel front rail for plating.
- Stainless steel 51in (1259mm) high backguard with removable high shelf.
- Powerful two-piece octagonal cast-iron burners rated at 32,000 BTU/hr.
- Solid cast-iron, one-piece grate/bowl design allows pots to slide effortlessly across the surface and 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.



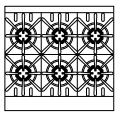
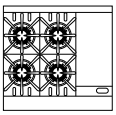
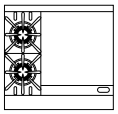
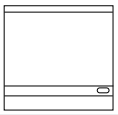
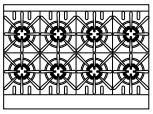
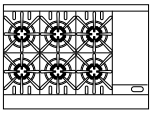
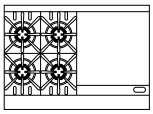
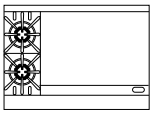
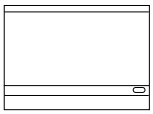
U48-4G24RS
U.S. Range U-Series 48in Range with 4 Open Burners, 24in Griddle, Standard Oven and Open Storage Base

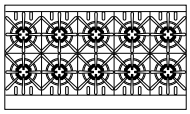
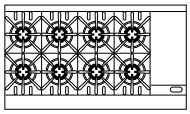
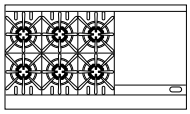
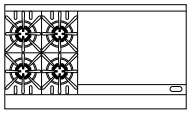
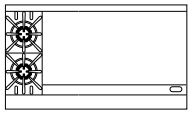
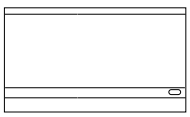
HOW TO READ U-SERIES RANGE MODEL NUMBERS

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

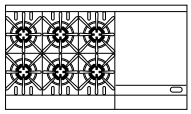
TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
24IN (600MM) WIDE GAS RESTAURANT RANGE						
	Four 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	**U24-4L**	Space-Saver Oven	160,000 BTU/hr	29	302 (137)
		U24-4S	Open Storage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

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)
36IN (900MM) WIDE GAS RESTAURANT RANGE					
 Six 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	**U36-6R**	Standard Oven	230,000 BTU/hr	40	430 (195)
	U36-6C	Convection Oven	230,000 BTU/hr	40	430 (195)
	U36-6S	Open Storage	192,000 BTU/hr	40	310 (141)
 Four 6in (152mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**U36-4G12R**	Standard Oven	184,000 BTU/hr	40	460 (209)
	U36-4G12C	Convection Oven	184,000 BTU/hr	40	460 (209)
	U36-4G12S	Open Storage	146,000 BTU/hr	40	340 (154)
 Two 6in (152mm) Open Burners in a 12in Lane 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**U36-2G24R**	Standard Oven	138,000 BTU/hr	40	495 (225)
	U36-2G24C	Convection Oven	138,000 BTU/hr	40	495 (225)
	U36-2G24S	Open Storage	100,000 BTU/hr	40	375 (170)
 36in (900mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (3/4in)	**U36-G36R**	Standard Oven	92,000 BTU/hr	40	530 (240)
	U36-G36C	Convection Oven	92,000 BTU/hr	40	530 (240)
	U36-G36S	Open Storage	54,000 BTU/hr	40	410 (186)
48IN (1200MM) WIDE GAS RESTAURANT RANGE					
 Eight 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	**U48-8LL**	(2) Space-Saver Ovens	320,000 BTU/hr	65	572 (259)
	U48-8RS	Standard Oven/Open Storage	294,000 BTU/hr	65	539 (264)
	U48-8CS	Convection Oven/ Open Storage	294,000 BTU/hr	65	539 (264)
	U48-8SS	(2) Open Storage	256,000 BTU/hr	65	402 (182)
 Six 6in (152mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U48-6G12LL**	(2) Space-Saver Ovens	274,000 BTU/hr	65	602 (273)
	U48-6G12RS	Standard Oven/Open Storage	248,000 BTU/hr	65	569 (258)
	U48-6G12CS	Convection Oven/ Open Storage	248,000 BTU/hr	65	569 (258)
	U48-6G12SS	(2) Open Storage	210,000 BTU/hr	65	432 (196)
 Four 6in (152mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U48-4G24LL**	(2) Space-Saver Ovens	228,000 BTU/hr	65	667 (303)
	U48-4G24RS	Standard Oven/Open Storage	202,000 BTU/hr	65	604 (274)
	U48-4G24CS	Convection Oven/ Open Storage	202,000 BTU/hr	65	604 (274)
	U48-4G24SS	(2) Open Storage	164,000 BTU/hr	65	497 (255)
 Two 6in (152mm) Open Burners in a 12in Lane 36in (900mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U48-2G36LL**	(2) Space-Saver Ovens	182,000 BTU/hr	65	672 (305)
	U48-2G36RS	Standard Oven/Open Storage	156,000 BTU/hr	65	639 (290)
	U48-2G36CS	Convection Oven/ Open Storage	156,000 BTU/hr	65	639 (290)
	U48-2G36SS	(2) Open Storage	118,000 BTU/hr	65	502 (228)
 48in (1200mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (1in)	**U48-G48LL**	(2) Space-Saver Ovens	136,000 BTU/hr	65	692 (314)
	U48-G48RS	Standard Oven/Open Storage	110,000 BTU/hr	65	659 (299)
	U48-G48CS	Convection Oven/ Open Storage	110,000 BTU/hr	65	659 (299)
	U48-G48SS	(2) Open Storage	72,000 BTU/hr	65	522 (237)

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
60IN (1500MM) IN WIDE GAS RESTAURANT RANGE						
	Six 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	**U60-10RR**	(2) Standard Ovens	396,000 BTU/hr	79	726 (329)
		U60-10RS	Standard Oven/Open Storage	358,000 BTU/hr	79	690 (312)
		U60-10CR	Convection Oven/Standard Oven	396,000 BTU/hr	79	726 (329)
		U60-10CC	(2) Convection Ovens	396,000 BTU/hr	79	726 (329)
		U60-10CS	Convection Oven/Open Storage	358,000 BTU/hr	79	690 (312)
		U60-10SS	(2) Open Storage	320,000 BTU/hr	79	581 (264)
	Eight 6in (152mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U60-8G12RR**	(2) Standard Ovens	350,000 BTU/hr	79	756 (343)
		U60-8G12RS	Standard Oven/Open Storage	312,000 BTU/hr	79	720 (327)
		U60-8G12CR	Convection Oven/Standard Oven	350,000 BTU/hr	79	756 (343)
		U60-8G12CC	(2) Convection Ovens	350,000 BTU/hr	79	756 (343)
		U60-8G12CS	Convection Oven/Open Storage	312,000 BTU/hr	79	720 (327)
		U60-8G12SS	(2) Open Storage	274,000 BTU/hr	79	611 (277)
	Six 6in (152mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U60-6G24RR**	(2) Standard Ovens	304,000 BTU/hr	79	791 (359)
		U60-6G24RS	Standard Oven/Open Storage	266,000 BTU/hr	79	755 (342)
		U60-6G24CR	Convection Oven/Standard Oven	304,000 BTU/hr	79	791 (359)
		U60-6G24CC	(2) Convection Ovens	304,000 BTU/hr	79	791 (359)
		U60-6G24CS	Convection Oven/Open Storage	266,000 BTU/hr	79	755 (342)
		U60-6G24SS	(2) Open Storage	228,000 BTU/hr	79	646 (293)
	Four 6in (152mm) Open Burners in 12in Lanes 36in (900mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U60-4G36RR**	(2) Standard Ovens	258,000 BTU/hr	79	826 (375)
		U60-4G36RS	Standard Oven/Open Storage	220,000 BTU/hr	79	790 (358)
		U60-4G36CR	Convection Oven/Standard Oven	258,000 BTU/hr	79	826 (375)
		U60-4G36CC	(2) Convection Ovens	258,000 BTU/hr	79	826 (375)
		U60-4G36CS	Convection Oven/Open Storage	220,000 BTU/hr	79	790 (358)
		U60-4G36SS	(2) Open Storage	182,000 BTU/hr	79	681 (309)
	Two 6in (152mm) Open Burners in a 12in Lane 48in (1200mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U60-2G48RR**	(2) Standard Ovens	212,000 BTU/hr	79	851 (386)
		U60-2G48RS	Standard Oven/Open Storage	174,000 BTU/hr	79	815 (370)
		U60-2G48CR	Convection Oven/Standard Oven	212,000 BTU/hr	79	851 (386)
		U60-2G48CC	(2) Convection Ovens	212,000 BTU/hr	79	851 (386)
		U60-2G48CS	Convection Oven/Open Storage	174,000 BTU/hr	79	815 (370)
		U60-2G48SS	(2) Open Storage	136,000 BTU/hr	79	706 (320)
	60in (1500mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	**U60-G60RR**	(2) Standard Ovens	166,000 BTU/hr	79	866 (393)
		U60-G60RS	Standard Oven/Open Storage	128,000 BTU/hr	79	830 (376)
		U60-G60CR	Convection Oven/Standard Oven	166,000 BTU/hr	79	866 (393)
		U60-G60CC	(2) Convection Ovens	166,000 BTU/hr	79	866 (393)
		U60-G60CS	Convection Oven/Open Storage	128,000 BTU/hr	79	830 (376)
		U60-G60SS	(2) Open Storage	90,000 BTU/hr	79	721 (327)

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)
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER					
 Six 6in (152mm) Open Burners in 24in (600mm) Lanes 24in Raised Griddle/Broiler on Right Side Only Hi/Lo Valve Control Only Rear Gas Manifold (1in)	**U60-6R24RR**	(2) Standard Ovens	301,000 BTU/hr	81	828 (376)
	U60-6R24RS	Standard Oven/Open Storage	263,000 BTU/hr	81	787 (357)
	U60-6R24CR	Convection Oven/Standard Oven	301,000 BTU/hr	81	828 (376)
	U60-6R24CC	(2) Convection Ovens	301,000 BTU/hr	81	828 (376)
	U60-6R24CS	Convection Oven/Open Storage	263,000 BTU/hr	81	787 (357)
	U60-6R24SS	(2) Open Storage	225,000 BTU/hr	81	662 (300)

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
Extra Oven Rack for Standard Ovens, A4523603
Extra Oven Rack for Convection Ovens, A4523605
Extra Oven Rack for Space-Saver Ovens, A4523607
12in (300mm) Hot Top Section - Each Sections replaces Two Open Burners in a 12in (300mm) Lane, (Each Adds 10lb/5Kg to Ship Weight)
Thermostat Control Griddle Option in Lieu of Hi/Lo Valve Control, Add per Thermostat for Each 12in (305mm) Section*
Piezo Pilot Ignitors per 12in (300mm) Section of Griddle
Deck Fasteners for Storage and Oven Base Models, Set of 4
Adjustable Swivel Casters with Front Brakes, Set of 4
Low-Profile Backguard in Lieu of Standard High Shelf

*Only Hi/Lo 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)
18IN (457MM) GAS STOCK POTS				
SP-1844	Single Stock Pot Range with Cast-Iron Top, 25in (635mm) High	45,000 BTU/hr	9	106 (48)
SP-1844-2F	Double Stock Pot Range (Front-to-Back) with Cast-Iron Top, 25in (635mm) High	90,000 BTU/hr	18	212 (96)
SP-1844-2S	Double Stock Pot Range (Side-by-Side) with Cast-Iron Top, 25in (635mm) High	90,000 BTU/hr	18	212 (96)

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 34n 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 **CM** = Cheesemelter	**36** = 36in Models **48** = 36in Models **60** = 36in Models	**(blank)** = Range-Mount **C** = Counter

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
GAS RANGE-MATCH INFRA-RED SALAMANDERS				
UIR36	34in (864mm) Wide Range-Mount Salamander Broiler for 36in (914mm) Range	40,000 BTU/hr	40	200 (91)
UIR48	34in (864mm) Wide Range-Mount Salamander Broiler for 48in (1219mm) Range	40,000 BTU/hr	63	230 (105)
UIR60	34in (864mm) Wide Range-Mount Salamander Broiler for 60in (1524mm) Range	40,000 BTU/hr	63	260 (118)
UIR36C	34in (864mm) Wide Counter Salamander Broiler with Legs	40,000 BTU/hr	21	170 (77)
GAS RANGE-MATCH INFRA-RED CHEESEMELTERS				
UIRCM36	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 36in (914mm) Range	30,000 BTU/hr	40	200 (91)
UIRCM48	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 48in (1219mm) Range	30,000 BTU/hr	63	230 (105)
UIRCM60	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for (1524mm) Range	30,000 BTU/hr	63	260 (118)
UIRCM36C	34in (864mm) Wide Counter Cheesemelter with Legs	30,000 BTU/hr	21	170 (77)
OPTIONS & ACCESSORIES				
	Interconnecting Piping Between Range and Salamander or Cheesemelter			
	Stainless Steel Wall-Mount Kit with Protective Stainless Steel Bottom & Heat Shield for 34in (864mm) Counter Models Only			
	Stainless Steel Main Back for UIR36C and UIRCM36C			
	Stainless Steel Main Back for UIR48 and UIRCM48			
	Stainless Steel Main Back for UIR60 and UIRCM60			

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:

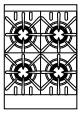
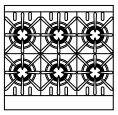
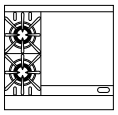
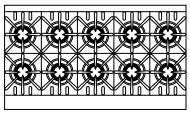
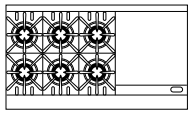
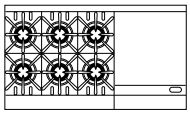
- Stainless steel 51in (1259mm) high backguard with removable high shelf.
- Two-piece cast-iron donut-style burners rated at 30,000 BTU/hr.
- Ergonomic split cast-iron top ring grates.
- Protected pilots prevents outages during a spillover.
- Split drip trays for easier removal and safer handling when 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-plated 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

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 **36** = 36in width **24** = 24in width	**-2** = 2 Burners **-4** = 4 Burners **-6** = 6 Burners **-8** = 8 Burners **-10** = 10 Burners	**G** = Flat Surface Griddle **R** = Raised Griddle/Broiler	**24** = 24in Width	**L** = Space-Saver Oven **R** = Standard Oven **RR** = (2) Standard Ovens

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

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

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

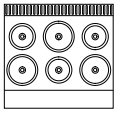
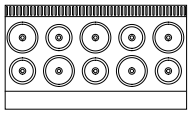
STANDARD FEATURES:

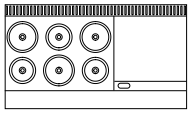
- Stainless steel exterior with 10in high backguard and black enameled slotted flue cap.
- Sealed high-performance elements, individually controlled.
  - 7-1/2in element = 2.0 kW
  - 9in element = 2.6 kW
- Overheat protection reduces power if the element is turned on without a pan for 8 minutes.
- Optional 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.

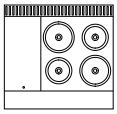


SS686RC
Sentry Series 36in Range with six Sealed Elements and Convection Oven

ELECTRIC RESTAURANT RANGES **SENTRY SERIES**

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
36IN (914MM) WIDE ELECTRIC RESTAURANT RANGE						
	Three 7-1/2in (191mm) Sealed Elements Three 9in (229mm) Sealed Elements	**SS686**	Standard Oven	19 kW	53	385 (175)
		SS686RC	Convection Oven	20 kW	53	385 (175)
60IN (1524MM) WIDE ELECTRIC RESTAURANT RANGE						
	Five 7-1/2in (191mm) Sealed Elements Five 9in (229mm) Sealed Elements	**SS684**	(2) Standard Ovens	33 kW	91	630 (285)
		SS684RC	(1) Standard Oven (1) Convection Oven	34 kW	91	630 (285)
		SS684RC2	(2) Convection Ovens	34 kW	91	630 (285)

OPTIONAL GRIDDLES - STANDARD ON RIGHT	
 e.g. SS684-24G	12in (305mm) Griddle, Thermostatic Control, Replaces Two Top Elements - Add Suffix 12G to Model Number
	24in (610mm) Griddle, Thermostatic Control, Replaces Four Top Elements - Add Suffix 24G to Model Number
	36in (914mm) Griddle, Thermostatic Control, Replaces Six Top Elements - Add Suffix 36G to Model Number

OPTIONAL HOT TOPS - STANDARD ON LEFT	
 e.g. SS686-1	One 12in (305mm) Hot Top, Replaces Two Top Elements - Add Suffix -1 to Model Number
	Two 12in (305mm) Hot Tops, Replaces Four Top Elements - Add Suffix -2 to Model Number
	Three 12in (305mm) Hot Tops, Replaces Six Top Elements - Add Suffix -3 to Model Number

ELECTRIC RESTAURANT RANGES **SENTRY SERIES**
OPTIONS & ACCESSORIES

DESCRIPTION
Stainless Steel High Shelf Backguard for 36in (914mm) Range
Stainless Steel High Shelf Backguard for 60in (1524mm) Range
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36in (914mm) Range
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60in (1524mm) Range
Stainless Steel Main Back for 36in (914mm) Range High Shelf and 17in (432mm) High Backguards
Stainless Steel Main Back for 60in (1524mm) Range High Shelf and 17in (432mm) High Backguards
Stainless Steel Main Back for 36in (914mm) Range 10in (254mm) High Backguards
Stainless Steel Main Back for 60in (1524mm) Range 10in (254mm) High Backguards
Stainless Steel Main Back for 36in (914mm) Range
Stainless Steel Main Back for 60in (1524mm) Range

DESCRIPTION
Additional Oven Rack, Each
Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4
Deck Fasteners, Set of 4
Storm Rails, for Use with Elements or Hot Top Sections, per 12in Section
Marine 36in (914mm) Stainless Steel Hand Rails
Marine 60in (610mm) Stainless Steel Hand Rails
Marine Oven Door Latch for 36in (914mm) Models
Marine Oven Door Latch for 60in (610mm) Models
Marine Drip Tray Stop for 36in (914mm) Models
Marine Drip Tray Stop for 60in (610mm) Models

SENTRY SERIES ELECTRIC RESTAURANT RANGES
RANGE-MATCH SALAMANDERS

STANDARD FEATURES:

- Six metal sheath elements ranted 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)
GAS RANGE-MATCH SALAMANDERS				
SER-686	34in (864mm) Wide Range-Mount Salamander Broiler for 36in (914mm) Range	7 kW	40	250 (110)
SER-684	34in (864mm) Wide Range-Mount Salamander Broiler for 60in (610mm) Range	7 kW	63	300 (115)
SERC	34in (864mm) Wide Counter Salamander Broiler with Legs	7 kW	21	210 (95)
OPTIONS & ACCESSORIES				
	Stainless Steel Main Back for SER-686 & SER-684			
	Wall-Mount Kit for SERC			

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)
GAS RANGE-MATCH FRYERS				
S18F	18in (457mm) Wide Fryer	12 kW	20	140 (64)
S18SF	18in (457mm) Wide Super Fryer	16 kW	20	140 (64)
S680-18FM	18in (457mm) Wide Fryer Dump Station (Specify if Required with a Solid Stainless Steel Worktop)		16	105 (48)
S680-18FM-EH	18in (457mm) Wide Fryer Dump Station with Heat Lamp		16	130 (59)
OPTIONS & ACCESSORIES				
	Stainless Steel Tank Cover			
	Large Single Basket			
	Extra Set of Twin Baskets			
	Extra Fry Tank (With or Without Drain)			
	Fish Plate			

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 manuals 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 **E** = Electric	**S** = Standard **D** = Deep	**10** = Single **20** = Double **5** = Half-Size Single **25** = Half-Size Double	**M** = easyTouch™ Digital Control **S** = Full-Size Simple Manual Control **C** = Half-Size Simple Manual Control **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)
GAS FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL							
MCO-GS-10M	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)
MCO-GD-10M	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)
MCO-GS-20M	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)
MCO-GD-20M	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)
ELECTRIC FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL							
MCO-ES-10M	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)
MCO-ED-10M	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)
MCO-ES-20M	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)
MCO-ED-20M	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)

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

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)
GAS FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL							
MCO-GS-10-ESS	Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control, Energy Star 2.2	60,000 BTU/hr	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)
MCO-GS-20-ESS	Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control, Energy Star 2.2	120,000 BTU/hr	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030 (465)
MCO-GS-10-S	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)
MCO-GD-10-S	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)
MCO-GS-20-S	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)
MCO-GD-20-S	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)
ELECTRIC FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL							
MCO-ES-10-S	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)
MCO-ED-10-S	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)
MCO-ES-20-S	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)
MCO-ED-20-S	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)

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

MASTER SERIES FULL-SIZE CONVECTION OVENS
OPTIONS & ACCESSORIES

ITEM NUMBER	DESCRIPTION	NOTES
	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.
	80000 BTU (23.4 kW) Input (per Deck) for Heavy Loads and Faster Recovery	Natural Gas Models Only Not available for ESS Models
	Stainless Steel Solid Door(s) (Specify with Order)	Gas or Electric Models
1951217	Direct Connect Vent (Specify with Order)	Gas Models Only
	208 or 240 Volt Motor Only	Gas Models Only
	460 Volt Wiring (Per Deck)	Electric Models Only
2591999	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) with Restraining Device	Gas Models Only
1951213	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
1951214	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
	Stainless Steel Back Enclosure	Gas or Electric Models
A1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models
A1922212	Extra Oven Rack - Deep/Bakery Depth	Gas or Electric Models
	Swivel Casters - Set of 4 with Front Brakes	Gas or Electric Models
	Low-Profile Casters - Set of 4 with Front Brakes	Double Gas or Electric Models
	Removable Stainless Steel Drip Pan (Specify for Standard Depth or Bakery Depth Oven)	Gas or Electric Models
	Stainless Steel Flanged Feet Deck Fasteners - Set of 4	Gas or Electric Models



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)
ELECTRIC HALF-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL							
MCO-E-5-C	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)
MCO-E-25-C	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)
OPTIONS & ACCESSORIES							
A113600	Stainless Steel Open Base Stand with Rack Guides and Shelf for Extra Rack/Pan Storage (Single-Deck Models Only), Not Available with Casters						
	Swivel Casters with Front Brakes - Set of 4 (Double and Single-Deck Models Without Legs or Stand)						
	Extra Oven Rack						
	Stainless Steel Solid Door(s) (Must Specify with Order)						
	Stainless Steel Main Back						
	7.5 KW Elements for Heavy Loads and Faster Recovery						
	Stainless Steel 21-1/4in (540 mm) Legs (Double-Deck Models Only)						
	Power Cord Set with Plug						
A4602982	Heat Shield Kit						

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)
GAS FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL							
SUMG-100	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)
SUMG-200	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)
ELECTRIC FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL							
SUME-100	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)
SUME-200	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)

	OPTIONS & ACCESSORIES
	Stainless Steel Solid Door(s) (Specify with Order), per Deck
1951217	Direct Connect Vent (Specify with Order), Gas Models Only
	208 or 240 Volt Motor Only, per Deck, Gas Models Only
	460 Volt Wiring, per Deck, Electric Models Only
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) with Restraining Device, Gas Models Only
1951213	Stainless Steel Open Base with Rack Guides and Shelf (In Lieu of 25in Legs) - For Extra Rack/Pan Storage, Single-Deck Models Only
	Back Enclosure - Stainless Steel, per Deck
A1922211	Extra Oven Rack, Each
	Swivel Casters - Set of 4 with Front Brakes
	Low-Profile Casters - Set of 4 with Front Brakes for Double-Deck Models Only
	Deck Fasteners - Stainless Steel Flanged Feet
	Removable Stainless Steel Drip Pan, per Deck

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

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)
GAS ALL-PURPOSE OVEN							
G56PB	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)
G56PT	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)
G56PT/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)
OPTIONS & ACCESSORIES							
CK4529	Direct Connect Vent (Specify with Order)						

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)
GAS PIZZA/BAKING OVEN							
GDP-48	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)
GDP-60	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)
GDP-48-2	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)
GDP-60-2	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)
OPTIONS & ACCESSORIES							
CK99-014	Direct Connect Vent (Specify with Order)						

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 Hearthite 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)
G2000 GAS BAKING/ROASTING OVEN							
G2071	Single-Deck Baking Oven, 42in (1067mm) Wide x7in (178mm) High Hearth	40,000 BTU/hr	55-1/4 (1403)	50 (1270)	38-1/4 (972)	73	560 (254)
G2072*	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)
G2073*	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)
G2121	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)
G2122*	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)
G2121-71*	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)
G2121-72*	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)
E2000 ELECTRIC BAKING/ROASTING OVEN							
E2001	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)
E2011*	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)
E2111*	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)
E2005	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)
E2055*	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)
E2555*	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)
E2015*	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)
E2115*	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)
E2155*	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)

OPTIONS & ACCESSORIES	
	Direct Connect Vent (Specify with Order)
	Steel Deck in Lieu of Hearth (Baking Ovens Only)
	Hearth Deck in Lieu of Steel Deck (Roasting Ovens Only), Gas Models Only, per Deck
	Hearth Deck in Lieu of Steel Deck (Roasting Ovens Only), Electric Models Only, per Deck
	240 Volt, Single-Phase 50Hz

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

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 has 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.

XHP™ HEAVY-DUTY GAS BROILERS

STANDARD FEATURES:

- Removable stainless steel 3-sided splatter guard.
- 7in (178mm) front plate rail.
- 21in (533mm) cooking surface.
- Heavy-duty, removable double-sided cast-iron grates.
- Energy-efficient burners with Synergy™ technology rated at 27,000 BTU/hr with cast-iron cap.
- Each burner is independently controlled with a power switch to turn the flame on/off and a control knob to adjust the height of the flame.
- Nickel-plated control knob guards.
- LED power indicator light.
- Complete flame safety protection.
- Electronic spark ignition.
- Heavy-duty ceramic-lined burner box.
- 2-in-1 cleaning brush/grate scraper and ignitor cleaning roll included.
- Optional heavy-duty stand available.



GTXHP36
Garland 36in XHP Gas Broiler with Splatter Guards

HOW TO READ XHP BROILER MODEL NUMBERS

GT	XHP	36
Series	*Model*	*Chassis*
GT = Garland Counter top	**XHP** = Extra-High Performance	**36** = 36in Models **48** = 48in Models **60** = 60in Models

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
GAS XHP BROILER				
GTXHP36	36in (914mm) Wide Broiler with 3-Sided Splatter Guard	54,000 BTU/hr	21	283 (129)
GTXHP48	48in (1219mm) Wide Broiler with 3-Sided Splatter Guard	81,000 BTU/hr	21	395 (179)
GTXHP60	60in (1524mm) Wide Broiler with 3-Sided Splatter Guard	108,000 BTU/hr	35	497 (225)
BROILER STANDS				
A4607096	Stainless Steel Stand with Casters for 36in (914mm) Broiler		3	15 (7)
A4610828	Stainless Steel Stand with Casters for 48in (1219mm) Broiler		3	15 (7)
A4610829	Stainless Steel Stand with Casters for 60in (1524mm) Broiler		3	15 (7)
A4607586	Stainless Steel Stand with Adjustable Feet for 36in (914mm) Broiler		3	15 (7)
A4610830	Stainless Steel Stand with Adjustable Feet for 48in (1219mm) Broiler		3	15 (7)
A4610831	Stainless Steel Stand with Adjustable Feet for 60in (1524mm) Broiler		3	15 (7)
OPTIONS & ACCESSORIES				
	Stainless Steel Front Condiment Rail for 1/9 or 1/3 Pans. Specify at Time of Order (Condiment Pans Supplied by Others)			
A4607076	Slow Cook Shelf for 36in (914mm) Broiler			
A4610546	Slow Cook Shelf for 48in (1219mm) Broiler			
A4610824	Slow Cook Shelf for 60in (1524mm) Broiler			
A4607077	Removable 7in (178mm) High, 3-Sided Splatter Guard for 36in (914mm) Broiler			
A4610240	Removable 7in (178mm) High, 3-Sided Splatter 48in (1219mm) Broiler			
A4610651	Removable 7in (178mm) High, 3-Sided Splatter Guard for 60in (1524mm) Broiler			

Designed for consistency and performance, the Garland High-Efficiency Broiler provides uniform heat across the entire surface, reducing temperature fluctuations for better food quality and increased productivity. Easy-to-use controls streamline operation, lower food safety concerns, minimize training time, and help cut energy consumption. Experience consistent results with less training. Because the unit is zoned, you control the temperature in each zone for ultimate flexibility. A stainless steel front rail with cut outs to hold 1/3 size food pans at the front of the broiler keeps your bastes, oils, spices, and other ingredients within reach.

STANDARD FEATURES:

- Heavy-duty, removable cast-iron grates, reversible with wide-brand edge on one side and fine edge on the other.
- 23-1/2in (596mm) deep cooking surface.
- 8-3/4in (222mm) deep front condiment rail with cut-outs for 1/3 size food pans, (pans not included).
- Three-sided 3in (76mm) splatter guard.
- Large capacity, removable drip pans.
- Cast-iron, energy-efficient burners rated at 14,500 BTU/hr, each with individual cast-iron radiant.
- Individual hi/lo valve controls.
- Complete-system on/off power switch(s).
- Electronic spark ignition.
- Combination cleaning brush/grate scraper included.
- Optional broiler stand available.



HEEGM48CL
Garland 48in High-Efficiency Gas Broiler with Condiment Rail

HOW TO READ HIGH-EFFICIENCY BROILER MODEL NUMBERS

HEEG	M	48	CL
Series	*Model*	*Chassis*	*CE Designation*
HEEG = High-Efficiency	**M** = Current Model	**36** = 36in Models **48** = 48in Models **60** = 60in Models	**CL** = Non-CE Model

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HIGH-EFFICIENCY BROILER				
HEEGM24CL	24in (610mm) Wide Broiler with Condiment Rail	58,000 BTU/hr	35	280 (127)
HEEGM36CL	36in (914mm) Wide Broiler with Condiment Rail	87,000 BTU/hr	46	420 (191)
HEEGM48CL	48in (1219mm) Wide Broiler with Condiment Rail	130,500 BTU/hr	56	560 (254)
HEEGM60CL	60in (1524mm) Wide Broiler with Condiment Rail	159,500 BTU/hr	67	700 (318)
BROILER STANDS				
HEMST-24	Stainless Steel Stand with Intermediate Shelf for 24in (610mm) Broiler		5	66 (30)
HEMST-36	Stainless Steel Stand with Intermediate Shelf for 36in (914mm) Broiler		7	100 (46)
HEMST-48	Stainless Steel Stand with Intermediate Shelf for 48in (1219mm) Broiler		9	166 (75)
HEMST-60	Stainless Steel Stand with Intermediate Shelf for 60in (1524mm) Broiler		9	200 (99)
	Swivel Casters with Front-Locking Brakes, Set of 4, (Specify at Time of Order)			
OPTIONS & ACCESSORIES				
	Fajita Pan Holder Rack in Lieu of Two Broiler Rack Sections, (Specify at Time of Order)			
	Cast-Iron Fish Grates in Lieu of Standard Cast-Iron Broiler Racks (Specify at Time of Order)			
	220-240 Volt Model Available, Comes Without Power Cord & Plug, (Specify at Time of Order)			

NOTE: All High-Efficiency broilers are designed to be silicone-mounted to non-combustible work surfaces.

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 Counter top **UT** = U.S. Range Counter top	**OG** = Gas Open Burner Hot Plate **GG** = Gas Griddle **BG** = Gas Broiler	**12** = 36in Models **24** = 24in Models **36** = 36in Models **48** = 48in Models **60** = 60in Models **72** = 72in Models	**SU** = Step-Up **G** = Griddle, Valve Control **GT** = Griddle, Thermostat Control **AR** = Adjustable, Radiant Broiler **NR** = Non-Adjustable, Radiant Broiler **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 MODEL NUMBER	U.S. RANGE MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS COUNTER TOP OPEN BURNER HOT PLATE					
GTOG12-2	**UTOG12-2**	12in (300mm) Wide Hot Plate with Two Open Burners	60,000 BTU/hr	21	73 (33)
GTOG24-4	**UTOG24-4**	24in (600mm) Wide Hot Plate with Four Open Burners	120,000 BTU/hr	21	135 (61)
GTOG36-6	**UTOG36-6**	36in (900mm) Wide Hot Plate with Six Open Burners	180,000 BTU/hr	29	191 (87)
GTOG48-8	**UTOG48-8**	48in (12009mm) Wide Hot Plate with Eight Open Burners	240,000 BTU/hr	38	247 (112)
HEAVY-DUTY GAS COUNTER TOP OPEN BURNER STEP-UP HOT PLATE					
GTOG24-SU4	**UTOG24-SU4**	24in (600mm) Wide Step-Up Hot Plate with Four Open Burners	120,000 BTU/hr	21	135 (61)
GTOG36-SU6	**UTOG36-SU6**	36in (900mm) Wide Step-Up Hot Plate with Six Open Burners	180,000 BTU/hr	29	191 (87)
GTOG48-SU8	**UTOG48-SU8**	48in (1200mm) Wide Step-Up Hot Plate with Eight Open Burners	240,000 BTU/hr	38	247 (112)

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

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

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.
  - Hi/lo 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 MODEL NUMBER	U.S. RANGE MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS COUNTER TOP GRIDDLE WITH HI/LO VALVE CONTROL					
GTGG24-G24M	**UTGG24-G24M**	24in (600mm) Wide Griddle with Hi/Lo Valve Control	54,000 BTU/hr	21	280 (127)
GTGG36-G36M	**UTGG36-G36M**	36in (900mm) Wide Griddle with Hi/Lo Valve Control	81,000 BTU/hr	29	395 (179)
GTGG48-G48M	**UTGG48-G48M**	48in (1200mm) Wide Griddle with Hi/Lo Valve Control	108,000 BTU/hr	37	585 (266)
GTGG60-G60M	**UTGG60-G60M**	60in (1500mm) Wide Griddle with Hi/Lo Valve Control	135,000 BTU/hr	42	688 (313)
GTGG72-G72M	**UTGG72-G72M**	72in (1800mm) Wide Griddle with Hi/Lo Valve Control	162,000 BTU/hr	50	790 (359)
HEAVY-DUTY GAS COUNTER TOP GRIDDLE WITH THERMOSTAT CONTROL					
GTGG24-GT24M	**UTGG24-GT24M**	24in (600mm) Wide Griddle with Thermostat Control	54,000 BTU/hr	21	270 (132)
GTGG36-GT36M	**UTGG36-GT36M**	36in (900mm) Wide Griddle with Thermostat Control	81,000 BTU/hr	29	405 (184)
GTGG48-GT48M	**UTGG48-GT48M**	48in (1200mm) Wide Griddle with Thermostat Control	108,000 BTU/hr	38	595 (270)
GTGG60-GT60M	**UTGG60-GT60M**	60in (1500mm) Wide Griddle with Thermostat Control	135,000 BTU/hr	42	705 (320)
GTGG72-GT72M	**UTGG72-GT72M**	72in (1800mm) Wide Griddle with Thermostat Control	162,000 BTU/hr	50	810 (368)
OPTIONS & ACCESSORIES					
	24in (600mm) Wide Chrome Griddle Plate, Add to Price				
	36in (900mm) Wide Chrome Griddle Plate, Add to Price				
	48in (1200mm) Wide Chrome Griddle Plate, Add to Price				
	60in (1500mm) Wide Chrome Griddle Plate, Add to Price				
	72in (1800mm) Wide Chrome Griddle Plate, Add to Price				
	24in (600mm) Wide Fully Grooved Griddle Plate				
	36in (900mm) Wide Fully Grooved Griddle Plate				
	48in (1200mm) Wide Fully Grooved Griddle Plate				
	60in (1500mm) Wide Fully Grooved Griddle Plate				
	72in (1800mm) Wide Fully Grooved Griddle Plate				
	24in (600mm) Wide Half Grooved Griddle Plate, Specify Left or Right				
	36in (900mm) Wide Half Grooved Griddle Plate, Specify Left or Right				
	48in (1200mm) Wide Half Grooved Griddle Plate, Specify Left or Right				
	60in (1500mm) Wide Half Grooved Griddle Plate, Specify Left or Right				
	72in (1800mm) Wide Half Grooved Griddle Plate, Specify Left or Right				

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

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 MODEL NUMBER	U.S. RANGE MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY GAS COUNTER TOP RADIANT BROILER WITH ADJUSTABLE GRATES					
GTBG24-AR24	**UTBG24-AR24**	24in (600mm) Wide Radiant Broiler with Adjustable Grates	72,000 BTU/hr	19	283 (129)
GTBG36-AR36	**UTBG36-AR36**	36in (900mm) Wide Radiant Broiler with Adjustable Grates	108,000 BTU/hr	26	391 (178)
GTBG48-AR48	**UTBG48-AR48**	48in (1200mm) Wide Radiant Broiler with Adjustable Grates	144,000 BTU/hr	34	514 (283)
GTBG60-AR60	**UTBG60-AR60**	60in (1500mm) Wide Radiant Broiler with Adjustable Grates	180,000 BTU/hr	41	635 (288)
HEAVY-DUTY GAS COUNTER TOP RADIANT BROILER WITH NON-ADJUSTABLE GRATES					
GTBG24-NR24	**UTBG24-NR24**	24in (600mm) Wide Radiant Broiler with Non-Adjustable Grates	72,000 BTU/hr	19	283 (129)
GTBG36-NR36	**UTBG36-NR36**	36in (900mm) Wide Radiant Broiler with Non-Adjustable Grates	108,000 BTU/hr	26	391 (178)
GTBG48-NR48	**UTBG48-NR48**	48in (1200mm) Wide Radiant Broiler with Non-Adjustable Grates	144,000 BTU/hr	34	514 (283)
GTBG60-NR60	**UTBG60-NR60**	60in (1500mm) Wide Radiant Broiler with Non-Adjustable Grates	180,000 BTU/hr	41	635 (288)
GTBG72-NR72	**UTBG72-NR72**	72in (1800mm) Wide Radiant Broiler with Non-Adjustable Grates	216,000 BTU/hr	47	690 (313)
HEAVY-DUTY GAS COUNTER TOP BRIQUETTE BROILER WITH NON-ADJUSTABLE GRATES					
GTBG24-AB24	**UTBG24-AB24**	24in (600mm) Wide Briquette Broiler with Adjustable Grates	60,000 BTU/hr	19	283 (129)
GTBG36-AB36	**UTBG36-AB36**	36in (900mm) Wide Briquette Broiler with Adjustable Grates	90,000 BTU/hr	26	391 (178)
GTBG48-AB48	**UTBG48-AB48**	48in (1200mm) Wide Briquette Broiler with Adjustable Grates	120,000 BTU/hr	34	514 (283)
GTBG60-AB60	**UTBG60-AB60**	60in (1500mm) Wide Briquette Broiler with Adjustable Grates	150,000 BTU/hr	41	635 (288)

OPTIONS & ACCESSORIES	
A4528826	3-Sided Splatter Guard for 24in (600mm) Broiler
A4528827	3-Sided Splatter Guard for 36in (900mm) Broiler
A4528828	3-Sided Splatter Guard for 48in (1200mm) Broiler
A4528829	3-Sided Splatter Guard for 60in (1500mm) Broiler
A4530217	3-Sided Splatter Guard for 72in (1800mm) Broiler
24in-SHELF	Nickel-Plated Wire Holding Shelf for 24in (600mm) Model Splatter Guard
36in-SHELF	Nickel-Plated Wire Holding Shelf for 36in (900mm) Model Splatter Guard
A4528833	9in (229mm) Wide Cast-Iron Fajita Plate Holder Rack, (Replaces 3 Standard Grate Sections)
	Cast-Iron Fish Grate in Lieu of Standard Grates for 24in (600mm) Broiler, (Specify at Time of Order)
	Cast-Iron Fish Grate in Lieu of Standard Grates for 36in (900mm) Broiler, (Specify at Time of Order)
	Cast-Iron Fish Grate in Lieu of Standard Grates for 48in (1200mm) Broiler, (Specify at Time of Order)
	Cast-Iron Fish Grate in Lieu of Standard Grates for 60in (1500mm) Broiler, (Specify at Time of Order)
	Cast-Iron Fish Grate in Lieu of Standard Grates for 72in (1800mm) Broiler, (Specify at Time of Order)
A4529722	Broiler Grate Cleaning Tool

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

DESCRIPTION
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 12in (300mm) Wide Counter Models, (Specify at Time of Order)*
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 24in (600mm) Wide Counter Models, (Specify at Time of Order)*
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 36in (1200mm) Wide Counter Models, (Specify at Time of Order)*
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 48in (1500mm) Wide Counter Models, (Specify at Time of Order)*
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 60in (1800mm) Wide Counter Models, (Specify at Time of Order)*
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 72in (1800mm) Wide Counter Models, (Specify at Time of Order)*
Electric Spark Ignition System for 24in (600mm) Wide Griddles**
Electric Spark Ignition System for 36in (1200mm) Wide Griddles**
Electric Spark Ignition System for 48in (1500mm) Wide Griddles**
Electric Spark Ignition System for 60in (1800mm) Wide Griddles**
Electric Spark Ignition System for 72in (1800mm) Wide Griddles**

DESCRIPTION
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 12in (300mm) Wide Counter Models*** Part# A4529531
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 24in (600mm) Wide Counter Models*** Part# A4529532
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 36in (1200mm) Wide Counter Models*** Part# A4529533
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 48in (1500mm) Wide Counter Models*** Part# A4529534
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 60in (1800mm) Wide Counter Models*** Part# A4529535
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 72in (1800mm) Wide Counter Models*** Part# A4529536

* 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)
HEAVY-DUTY GAS COUNTER TOP INFRA-RED CHEESEMELTER				
IRCMA-24	24in (610mm) Wide Infra-Red Cheesemelter	20,000 BTU/hr	9	110 (50)
IRCMA-26	36in (914mm) Wide Infra-Red Cheesemelter	30,000 BTU/hr	13	158 (72)
IRCMA-48	48in (1219mm) Wide Infra-Red Cheesemelter	40,000 BTU/hr	17	211 (96)
IRCMA-60	60in (1524mm) Wide Infra-Red Cheesemelter	50,000 BTU/hr	21	281 (127)
IRCMA-72	72in (1829mm) Wide Infra-Red Cheesemelter	60,000 BTU/hr	25	310 (141)
OPTIONS & ACCESSORIES				
	Wall-Mount Kit for IRCMA Cheesemelters			

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.

HEAVY-DUTY GAS PRODUCTION GRIDDLES **MASTER SERIES** 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 **36** = 36in Models **48** = 48in Models **60** = 36in Models **72** = 72in Models	**F** = Front **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)
HEAVY-DUTY GAS PRODUCTION GRIDDLES WITH FRONT DRAIN				
CG-48F	48in (1219mm) Wide Griddle with Front Drain	120,000 BTU/hr	50	625 (284)
CG-60F	60in (1524mm) Wide Griddle with Front Drain	150,000 BTU/hr	61	765 (348)
CG-72F	72in (1829mm) Wide Griddle with Front Drain	180,000 BTU/hr	73	905 (411)
HEAVY-DUTY GAS PRODUCTION GRIDDLES WITH REAR DRAIN				
CG-24R	24in (610mm) Wide Griddle with Rear Drain	60,000 BTU/hr	27	355 (161)
CG-36R	36in (914mm) Wide Griddle with Rear Drain	90,000 BTU/hr	20	485 (220)
CG-48R	48in (1219mm) Wide Griddle with Rear Drain	120,000 BTU/hr	50	625 (284)
CG-60R	60in (1524mm) Wide Griddle with Rear Drain	150,000 BTU/hr	61	765 (348)
CG-72R	72in (1829mm) Wide Griddle with Rear Drain	180,000 BTU/hr	73	905 (411)
PRODUCTION GRIDDLE STANDS				
SCG-24SS	Stainless Steel Stand for 24in (610mm) Griddle		21	80 (36)
SCG-36SS	Stainless Steel Stand for 36in (914mm) Griddle		29	100 (45)
SCG-48SS	Stainless Steel Stand for 48in (1219mm) Griddle		40	120 (55)
SCG-60SS	Stainless Steel Stand for 60in (1524mm) Griddle		40	145 (66)
SCG-72SS	Stainless Steel Stand for 72in (1829mm) Griddle		40	175 (80)
SCG-24SSC	Stainless Steel Stand with Casters for 24in (610mm) Griddle		21	80 (36)
SCG-36SSC	Stainless Steel Stand with Casters for 36in (914mm) Griddle		29	100 (45)
SCG-48SSC	Stainless Steel Stand with Casters for 48in (1219mm) Griddle		40	120 (55)
SCG-60SSC	Stainless Steel Stand with Casters for 60in (1524mm) Griddle		40	145 (66)
SCG-72SSC	Stainless Steel Stand with Casters for 72in (1829mm) Griddle		40	175 (80)
OPTIONS & ACCESSORIES				
	Chrome Griddle Plate for 24in (610mm) Griddle, (Specify at Time of Order)			
	Chrome Griddle Plate for 36in (914mm) Griddle, (Specify at Time of Order)			
	Chrome Griddle Plate for 48in (1219mm) Griddle, (Specify at Time of Order)			
	Chrome Griddle Plate for 60in (1524mm) Griddle, (Specify at Time of Order)			
	Chrome Griddle Plate for 72in (1829mm) Griddle, (Specify at Time of Order)			
	Protective Shields for Controls for 24in (610mm) Griddle			
	Protective Shields for Controls for 36in (914mm) Griddle			
	Protective Shields for Controls for 48in (1219mm) Griddle			
	Protective Shields for Controls for 60in (1524mm) Griddle			
	Protective Shields for Controls for 72in (1829mm) Griddle			
	Deep 10-1/2in (267mm) Grease Drawer for Models with Stands Only			
	Low-Profile Option for Gas Griddles: 4in (102mm) Stainless Steels Legs instead of 6in (152mm) and Shallow Grease Drawer			
810-0083	Quick Disconnect Gas Hose with Retraining Device, 3/4in (19mm) x 36in (914 mm)			

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 heating element, with temperatures from 150°F (101°C) to 450°F (268°C).
- Grease trough available in the front or rear of griddle the plate.
- Stainless steel 3" (76mm) high splash guards.
- Nickel-plated thermostat control knob guards.



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

HOW TO READ PRODUCTION GRIDDLE MODEL NUMBERS

CG	-48	F
Series	*Chassis*	*Drain Location*
ECG = Electric Chain Griddle	**24** = 24in Models **36** = 36in Models **48** = 48in Models **60** = 60in Models **72** = 72in Models	**F** = Front **R** = Rear

MODEL NUMBER	DESCRIPTION	TOTAL INPUT KW	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY ELECTRIC PRODUCTION GRIDDLES WITH FRONT DRAIN				
ECG-24F	24in (610mm) Wide Griddle with Front Drain	8.6 kW	27	275 (125)
ECG-36F	36in (914mm) Wide Griddle with Front Drain	12.9 kW	46	420 (191)
ECG-48F	48in (1219mm) Wide Griddle with Front Drain	17.2 kW	56	560 (254)
ECG-60F	60in (1524mm) Wide Griddle with Front Drain	21.5 kW	67	700 (318)
ECG-72F	72in (1829mm) Wide Griddle with Front Drain	25.8 kW	67	700 (318)
HEAVY-DUTY ELECTRIC PRODUCTION GRIDDLES WITH REAR DRAIN				
ECG-36R	36in (914mm) Wide Griddle with Rear Drain	12.9 kW	46	420 (191)
ECG-48R	48in (1219mm) Wide Griddle with Rear Drain	17.2 kW	56	560 (254)
ECG-60R	60in (1524mm) Wide Griddle with Rear Drain	21.5kW	67	700 (318)
ECG-72R	72in (1829mm) Wide Griddle with Rear Drain	25.8 kW	67	700 (318)
PRODUCTION GRIDDLE STANDS				
	See Page 86.			
OPTIONS & ACCESSORIES				
	See Page 86.			

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.

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 or rear 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 KW	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
HEAVY-DUTY ELECTRIC GRIDDLES WITH FRONT GREASE TROUGH				
E24-24G	24in (305mm) Wide Griddle with Two Thermostat Controls, Front Grease Trough	8 kW	16	200 (91)
E24-36G	36in (914mm) Wide Griddle with Three Thermostat Controls, Front Grease Trough	12 kW	22	300 (136)
E24-48G	48in (1219mm) Wide Griddle with Four Thermostat Controls, Front Grease Trough	16 kW	37	400 (181)
E24-60G	60in (1524mm) Wide Griddle with Five Thermostat Controls, Front Grease Trough	20 kW	43	500 (227)
E24-72G	72in (1829mm) Wide Griddle with Six Thermostat Controls, Front Grease Trough	24 kW	51	600 (272)
HEAVY-DUTY ELECTRIC GRIDDLES WITH REAR GREASE TROUGH				
E24R-24G	24in (305mm) Wide Griddle with Two Thermostat Controls, Rear Grease Trough	8 kW	16	200 (91)
E24R-36G	36in (914mm) Wide Griddle with Three Thermostat Controls, Rear Grease Trough	12 kW	22	300 (136)
E24R-48G	48in (1219mm) Wide Griddle with Four Thermostat Controls, Rear Grease Trough	16 kW	37	400 (181)
E24R-60G	60in (1524mm) Wide Griddle with Five Thermostat Controls, Rear Grease Trough	20 kW	43	500 (227)
E24R-72G	72in (1829mm) Wide Griddle with Six Thermostat Controls, Rear Grease Trough	24 kW	51	600 (272)
OPTIONS & ACCESSORIES				
	Grooved Griddle Option - Add per 12in Section of Griddle, Specify Left or Right			
	Stainless Steel Main Back 24in (305mm) to 48in (1219mm)			
	Stainless Steel Main Back 60in (1524mm) to 72in (1829mm)			
	460 Volt for E24-24G, Add to Price			
	460 Volt for E24-36G, Add to Price			
	460 Volt for E24-48G, Add to Price			
	460 Volt for E24-60G, Add to Price			
	460 Volt for E24-72G, Add to Price			
	Maximum Security Tamper Proof External Hardware			
	Maximum Security Lockable Control Panel (Pad Locks by Others)			
	Maximum Security Tamper Proof Hardware to Attach Griddle to Stand			
	Maximum Security Stainless Steel Deck Fasteners (Flanged Feet)			

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)
HEAVY-DUTY ELECTRIC FRYERS				
E24-31F	18in (457mm) Wide Fryer	12 kW	9	90 (41)
E24-31SF	18in (457mm) Wide Super Fryer	16 kW	9	90 (41)
OPTIONS & ACCESSORIES				
	Stainless Steel Fish Plate			
	Large Single Basket in Lieu of Standard Twin Baskets			
	Additional Tank (Specify With or Without Drain)			
	Stainless Steel Fryer Tank Cover			
	Stainless Steel Main Back			
	460 Volt for E24-31F, Add to Price			
	460 Volt for E24-31SF, Add to Price			

E24-SERIES HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT
EQUIPMENT STANDS

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

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)
HEAVY-DUTY ELECTRIC TEPPANYAKI GRIDDLES - 34IN X 11IN HEATED COOKING ZONE				
E22-36-36GMX	36in (914mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs	6.7 kW	12	330 (150)
E22-36-45GMX	45in (1143mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs	6.7 kW	14	340 (154)
E22-36-48GMX	47-5/8in (1210mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs	6.7 kW	15	350 (159)
E22-36-56GMX	56-3/16in (1427mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs	6.7 kW	18	385 (175)
E22-36-60GMX	59-5/8in (1514mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs	6.7 kW	19	385 (175)
E22-36-72GMX	71-5/8in (1819mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs	6.7 kW	22	400 (182)
OPTIONS & ACCESSORIES				
	Stainless Steel Main Back			
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-36GMX			
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-45GMX			
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-48GMX			
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-56GMX			
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-60GMX			
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-72GMX			



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 **GIIC**= Garland Induction Instinct Counter top	**S** = Single **D** = Dual	**BHBA** = Baby Hob **H** = Hob **G** = Griddle **W** = Wok **HO** = Warming/Holding Hob	**1500** = 1500 W **1800** = 1800 W **2500** = 2500 W **3.5** = 3.5 kW **5.0** = 5.0 kW **7.0** = 7.0 kW **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)
HEAVY-DUTY ELECTRIC INDUCTION SINGLE BABY HOBS								
99560102	**BHBA1800**	12.6 x 14.9 x 4.2 (320 x 380 x 107)	1.8 kW	120	15	1AC	2	22 (10)
99560103	**BHBA2500**	12.6 x 14.9 x 4.2 (320 x 380 x 107)	2.5 kW	208	12	1AC	2	22 (10)
99560104	**BHBA2500**	12.6 x 14.9 x 4.2 (320 x 380 x 107)	2.5 kW	230	12	1AC	2	22 (10)
99560109	**BHBA3500**	12.6 x 14.9 x 4.2 (320 x 380 x 107)	3.5 kW	208	16	1AC	2	22 (10)
HEAVY-DUTY ELECTRIC INDUCTION SINGLE HOBS								
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)
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)
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)
HEAVY-DUTY ELECTRIC INDUCTION DUAL HOBS								
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)
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)
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)

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)
HEAVY-DUTY ELECTRIC INDUCTION SINGLE WARMING HOB								
99620101	**GI-HO1500**	15.8 x 31.5 x 4.5 (400 x 800 x 114)	0.75kW	120	12	1AC	5	37 (17)

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)
HEAVY-DUTY ELECTRIC INDUCTION SINGLE GRIDDLE								
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)
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)
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)
HEAVY-DUTY ELECTRIC INDUCTION DUAL GRIDDLE								
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)
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)
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)

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)
HEAVY-DUTY ELECTRIC INDUCTION SINGLE WOK								
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)
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)
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)

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

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 counter top 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.
- Hi/lo 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 **ED** = Electric Designer Series	**42** = 42in width **36** = 36in width **30** = 30in width **24** = 24in width **18** = 18in width **15** = 15in width	**G** = Flat Surface Griddle **RB** = Radiant Broiler **F** = Fryer **SF** = Super Fryer	**FF** = Flame-Failure **TH** = Thermostat Control **SE** = Sealed Elements

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
MEDIUM-DUTY GAS COUNTER GRIDDLE				
GD-15G	15in (381mm) Wide Griddle with Hi/Lo Valve Control	20,000 BTU/hr	5	85 (39)
GD-15GTH	15in (381mm) Wide Griddle with Thermostat Control	20,000 BTU/hr	5	85 (39)
GD-24G	24in (610mm) Wide Griddle with Hi/Lo Valve Control	40,000 BTU/hr	8	146 (66)
GD-24GTH	24in (610mm) Wide Griddle with Thermostat Control	40,000 BTU/hr	8	146 (66)
GD-36G	36in (914mm) Wide Griddle with Hi/Lo Valve Control	60,000 BTU/hr	11	200 (91)
GD-36GTH	36in (914mm) Wide Griddle with Thermostat Control	60,000 BTU/hr	11	200 (91)
MEDIUM-DUTY GAS COUNTER GRIDDLE WITH FLAME-FAILURE PROTECTION				
GD-15GFF	15in (381mm) Wide Griddle with Hi/Lo Valve Control, Flame-Failure Protection	20,000 BTU/hr	5	85 (39)
GD-24GFF	24in (610mm) Wide Griddle with Hi/Lo Valve Control, Flame-Failure Protection	40,000 BTU/hr	8	146 (66)
GD-36GFF	36in (914mm) Wide Griddle with Hi/Lo Valve Control, Flame-Failure Protection	60,000 BTU/hr	11	200 (91)
OPTIONS & ACCESSORIES				
	Full Grooved Griddle Plate for 15in (381mm) Wide Griddle, Add Suffix "U15"			
	Full Grooved Griddle Plate for 24in (610mm) Wide Griddle, Add Suffix "U24"			
	Full Grooved Griddle Plate for 36in (914mm) Wide Griddle, Add Suffix "U36"			
	12in (305mm) Grooved Griddle on Left Side for 24in (610mm) Wide Griddle, Add Suffix "U124"			
	12in (305mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U136"			
	24in (610mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U236"			
	Stainless Steel Main Back and Bottom for All GD-Series Models			

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 hi/lo 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)
MEDIUM-DUTY GAS COUNTER RADIANT BROILER				
GD-18RB	18in (457mm) Wide Radiant Broiler with Hi/Lo Valve Control	45,000 BTU/hr	8	110 (50)
GD-24RB	24in (610mm) Wide Radiant Broiler with Hi/Lo Valve Control	60,000 BTU/hr	8	150 (68)
GD-30RB	30in (762mm) Wide Radiant Broiler with Hi/Lo Valve Control	75,000 BTU/hr	9	200 (91)
GD-36RB	36in (914mm) Wide Radiant Broiler with Hi/Lo Valve Control	90,000 BTU/hr	11	240 (109)
MEDIUM-DUTY GAS COUNTER RADIANT BROILER FLAME-FAILURE PROTECTION				
GD-18RBFF	18in (457mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	45,000 BTU/hr	8	110 (50)
GD-24RBFF	24in (610mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	60,000 BTU/hr	8	150 (68)
GD-30RBFF	30in (914mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	75,000 BTU/hr	9	200 (91)
GD-36RBFF	36in (762mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	90,000 BTU/hr	11	240 (109)
OPTIONS & ACCESSORIES				
A4514789	Splatter Guard for 18in (457mm) Wide Broiler			
A4514790	Splatter Guard for 24in (610mm) Wide Broiler			
A4514792	Splatter Guard for 30in (914mm) Wide Broiler			
A4514793	Splatter Guard for 36in (762mm) Wide Broiler			

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)
MEDIUM-DUTY GAS COUNTER FRYER WITH FLAME-FAILURE PROTECTION				
GD-15F	15in (381mm) Wide Fryer with Snap-Action Thermostat, Flame-Failure Protection	45,000 BTU/hr	6	120 (54)

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)
MEDIUM-DUTY ELECTRIC COUNTER HOT PLATES				
ED-15THSE	15in (381mm) Wide Hot Plate with Two Sealed 7-1/2in (191mm) Elements, 6-Heat Switch Control	4.0 kW	5	50 (23)
ED-15HSE	15in (381mm) Wide Hot Plate with Two Sealed 9in (229mm) Elements, 6-Heat Switch Control	5.3 kW	5	50 (23)

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)
MEDIUM-DUTY ELECTRIC COUNTER GRIDDLES				
ED-15G	15in (381mm) Wide Griddle	3.4 kW	6	90 (41)
ED-24G	24in (610mm) Wide Griddle	6.7 kW	8	152 (69)
ED-36G	36in (914mm) Wide Griddle	10.1 kW	11	175 (80)
OPTIONS & ACCESSORIES				
	Full Grooved Griddle Plate for 15in (381mm) Wide Griddle, Add Suffix "U15"			
	Full Grooved Griddle Plate for 24in (610mm) Wide Griddle, Add Suffix "U24"			
	Full Grooved Griddle Plate for 36in (914mm) Wide Griddle, Add Suffix "U36"			
	12in (305mm) Grooved Griddle on Left Side for 24in (610mm) Wide Griddle, Add Suffix "U124"			
	12in (305mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U136"			
	24in (610mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U236"			
	Stainless Steel Main Back and Bottom for All ED-Series Models			

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 (706mm) 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)
MEDIUM-DUTY ELECTRIC COUNTER BROILERS				
ED-15B	15in (381mm) Wide Broiler	2.7 kW	6	70 (32)
ED-30B	30in (762mm) Wide Broiler	5.4 kW	9	100 (45)
ED-42B	42in (1067mm) Wide Broiler	8.1 kW	17	211 (96)
OPTIONS & ACCESSORIES				
	Splatter Guard for 15in (381mm) Wide Broiler			
	Splatter Guard for 30in (762mm) Wide Broiler			
	Splatter Guard for 42in (1067mm) Wide Broiler			
	24in (610mm) Nickel-Plated Shelf to fit on 30in (762mm) Splatter Guard			
	36in (914mm) Nickel-Plated Shelf to fit on 42in (1067mm) Splatter Guard			

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)
MEDIUM-DUTY ELECTRIC COUNTER FRYERS				
ED-15F	15in (381mm) Wide Fryer	5.3 kW	5	50 (23)
ED-15SF	15in (381mm) Wide Super Fryer	8.0 kW	5	50 (23)
ED-30FT	30in (762mm) Wide Twin Fryer	10.6 kW	10	70 (32)
ED-30SFT	30in (762mm) Wide Twin Super Fryer	16.0 kW	10	70 (32)
OPTIONS & ACCESSORIES				
	Large Fryer Basket			
	Stainless Steel Tank Cover			
	Stainless Steel Fish Plate			

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)
EQUIPMENT STANDS FOR GAS & ELECTRIC MODELS			
SS-CSD-GF	Stainless Steel Stand for 15in (381mm) for Gas Fryer Only	5	36 (16)
SS-CSD-15	Stainless Steel Stand for 15in (381mm) Wide Models	5	36 (16)
SS-CSD-18	Stainless Steel Stand for 18in (457mm) Wide Models	5	38 (17)
SS-CSD-24	Stainless Steel Stand for 24in (610mm) Wide Models	5	42 (19)
SS-CSD-30	Stainless Steel Stand for 30in (762mm) Wide Models	7	44 (20)
SS-CSD-36	Stainless Steel Stand for 36in (914mm) Wide Models	7	48 (22)
SS-CSD-42	Stainless Steel Stand for 42in (1067mm) Wide Models	7	54 (25)
	Swivel Casters with Front-Locking Brakes, Set of 4		




GARLAND

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 easer. 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 **E** = Electric	**36** = 36in width **24** = 24in width **12** = 12in width	**AC** = Active Compression

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

* 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.

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.



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

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

* 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
CONVECTION OVENS
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.
GARLAND CUISINE & MASTER SERIES OPEN BURNER RANGES
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.
GARLAND CUISINE & MASTER SERIES GRIDDLE & HOT TOP RANG-
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.
GTGG HEAVY-DUTY COUNTER GRIDDLES
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.
E24 ELECTRIC COUNTER GRIDDLES
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.



48-HOUR STOCK PROGRAM

Get faster shipping on the most popular Garland models.

PROGRAM DETAILS.

- Orders received by noon ET ship within 48 hours.
- Account must be in good credit standing and any orders that require buying group credit approval may be delayed for credit approval. Orders will be shipped pending credit approval.
- Only products listed in this document qualify for this program. Purchase orders should only contain 48-Hour Stock Program product.
- Order must be marked as "48-HOUR STOCK PROGRAM," and no further clarification is required.
- A separate purchase order must be submitted for any additional product, part or accessories not listed in this document.
- 48-Hour Stock Program orders should not exceed three (3) units in any one product category or any one brand of distributed products listed in the program. Contact Customer Service prior to placing orders exceeding a three (3) unit per product category maximum.
- Free freight for products purchased on the 48-Hour Stock Program.
- Program available for the Continental US only (excludes Alaska and Hawaii and all off-shore United States territories and possessions, which include American Samoa, Guam, Northern Mariana Islands, Puerto Rico, and the U.S. Virgin Islands).
- The 48-Hour Stock Program ends 12/31/26, and may be modified at any time.

SUBMIT ORDERS TO GARLAND CUSTOMER SERVICE:

garlandusorder@garland-group.com

Please reference "48-HOUR STOCK PROGRAM" on your Purchase Order.



MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)
CONVECTION OVENS				
MCO-GS-10-S-5001	Garland Single-Deck, Standard Depth, Simple Manual Control, NG	60,000 BTU/hr NG	64	515 (230)
MCO-GS-10-S-5011	Garland Single-Deck, Standard Depth, Simple Manual Control, Pro	60,000 BTU/hr Pro	64	515 (230)
MCO-GD-10-S-5001	Garland Single-Deck, Deep Depth, Simple Manual Control, NG	60,000 BTU/hr Pro	64	545 (245)
MCO-ES-10-S-5006	Single-Deck, Standard Depth, Electric, 208V, 3-Phase, Simple Manual Control	10.4 kW	58.5	460 (210)
SUMG-100-5002	US Range Single-Deck, Standard Depth, Simple Manual Control, NG, 2 windows	53000 BTU/hr NG	64	515 (230)
SUMG-100-5013	US Range Single-Deck, Standard Depth, Simple Manual Control, NG, 1 window	53,000 BTU/hr NG	64	515 (230)
SUMG-100-5014	US Range Single-Deck, Standard Depth, Simple Manual Control, Pro, 1 window	53,000 BTU/hr Pro	64	515 (230)
ELECTRIC RANGES				
SS686-5002	Garland Sentry Series 36" Range, 6 Elements, Standard Oven, with Legs	19 kW	53	385 (175)
GAS RESTAURANT RANGES				
G36-6R-5002	Garland 36" Range, 6 Open Burners, Standard Oven, NG, with Legs	236,000 BTU/hr NG	40	430 (195)
G36-6C-5004	Garland 36" Range, 6 Open Burners, Convection Oven, NG, with Legs	236,000 BTU/hr NG	40	430 (195)
U36-6R-5001	US Range 36" Range, 6 Open Burners, Standard Oven, NG, with Legs	230,000 BTU/hr NG	40	430 (195)
U60-10RR-5001	US Range 60" Range, 10 Open Burners, 2 Standard Ovens, NG, with Legs	396,000 BTU/hr NG	79	726 (329)
X24-4L-5001	SunFire 24" Range, 4 Open Burners, Space-Saver Oven, NG, with Legs	145,000 BTU/hr NG	26	302 (137)
X36-6R-5001	SunFire 36" Range, 6 Open Burners, Standard Oven, NG, with Adjustable Casters	213,000 BTU/hr NG	37	430 (195)
X36-6R-5002	SunFire 36" Range, 6 Open Burners, Standard Oven, NG, with Legs	213,000 BTU/hr NG	37	430 (195)
X36-6R-5003	SunFire 36" Range, 6 Open Burners, Standard Oven, Pro, with Legs	185,000 BTU/hr Pro	37	430 (195)
X60-10RR-5001	SunFire 60" Range, 10 Open Burners, 2 Standard Ovens, NG, with Legs	366,000 BTU/hr NG	79	726 (329)
X60-6G24RR-5001	SunFire 60" Range, 6 Open Burners, 24" Griddle, 2 Standard Ovens, NG, with Legs	282,000 BTU/hr NG	79	791 (359)
X60-6R24RR-5002	SunFire 60" Range, 6 Open Burners, Raised Griddle/Broiler, 2 Standard Ovens, NG, with Legs	279,000 BTU/hr NG	81	828 (376)
GIR36-5006	Garland 36" Range-Mount Salamander, Pro	40,000 BTU/hr Pro	40	200 (91)
GIR36-5012	Garland 36" Range-Mount Salamander, NG	40,000 BTU/hr NG	40	200 (91)
UIR36-5001	US Range 36" Range-Mount Salamander, NG	40,000 BTU/hr NG	40	200 (91)
A4523547-5001	Adjustable Casters, Set of 4	-	-	-
HEAVY-DUTY COUNTER EQUIPMENT				
GTGG24-GT24M-5010	Garland 24" Griddle, Thermostatic Control, NG	54,000 BTU/hr NG	21	270 (132)
GTGG36-GT36M-5016	Garland 36" Griddle, Thermostatic Control, NG	81,000 BTU/hr NG	29	405 (184)
GTGG48-GT48M-5016	Garland 48" Griddle, Thermostatic Control, NG	108,000 BTU/hr NG	38	595 (270)
GTGG60-GT60M-5005	Garland 60" Griddle, Thermostatic Control, NG	135,000 BTU/hr NG	42	705 (320)
GTBG36-AR36-5001	Garland 36" Broiler, Adjustable Grates, NG	108,000 BTU/hr NG	26	391 (178)
GTBG24-NR24-5002	Garland 24" Broiler, Non-Adjustable Grates, NG	72,000 BTU/hr NG	19	283 (129)
GTBG36-NR36-5001	Garland 36" Broiler, Non-Adjustable Grates, NG	108,000 BTU/hr NG	26	391 (178)
GTOG12-2-5001	Garland 12" Hot Plate, 2 Open Burners, NG	60,000 BTU/hr NG	21	73 (33)
GTOG24-4-5001	Garland 24" Hot Plate, 4 Open Burners, NG	120,000 BTU/hr NG	21	135 (61)
GTOG36-6-5002	Garland 36" Hot Plate, 6 Open Burners, NG	180,000 BTU/hr NG	29	191 (87)
INSTINCT INDUCTION				
GIIC-SH3.5 / 99560029	Single Hob, 3.5kW, 208V-240V	3.5 kW	3	34 (15)
BHBA3500 / 99560109	Baby Hob, 3.5kW, 208V, 1-Phase	3.5 kW	2	22 (10)

NOTICE

GARLAND PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. GARLAND WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.

SUGGESTED LIST PRICE

All prices F.O.B. Cleveland, OH or Buffalo, NY. Prices do not include sales or any other local or state taxes. Accessories and optional extras are priced at time of original equipment order. Prices subject to change without prior notice.

WHEN ORDERING, PLEASE SPECIFY:

1. Your order number.
2. Model numbers and quantities.
3. Gas type.
4. Electrical characteristics (Voltage, Phase, and Hertz).
5. Name and address of installation site (end-user).
6. Elevation at installation if over 2,000 feet above sea level.
7. Optional finishes and/or equipment, if applicable.
8. Delivery date and shipping instructions
9. Position of units that are to be banked together (left to right facing equipment)

NOTES: You must supply drawing or layout sketch of all batteries of 2 or more units.
All batteries and suites are completely assembled in the factory, then broken down for shipment.

SHIPMENTS

Title passes to the consignee upon acceptance of the merchandise by the carrier and thereafter travels at the risk of the purchaser.

ASSOCIATION & AGENCY

GARLAND's policy is to design and build equipment which will meet or exceed American Gas Association, Underwriter's Laboratories, and National Sanitation Foundation requirements. However, our constant program to improve our products makes it necessary to submit equipment for testing on a continuing basis as it is developed; therefore, some models may not immediately bear the appropriate agency approval or certification. For current information, contact your GARLAND sales representative or the Home Office. GARLAND specifically reserves the right to change model numbers, specifications, and design of equipment to enhance the product line.

SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular unit by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate.

TERMS & CONDITIONS

This price list supersedes all previous price lists. All orders accepted subject to prices and taxes in effect at the time of shipment. All prices in this document are for goods and services sold by Garland Commercial Ranges Ltd. and its listed business units to authorized resellers within (Country, territory or region), and for those products and services which are installed and used in (same as previous geography). Prices, terms and conditions for products which are sold to or installed in other regions may be subject to additional charges, terms and conditions. All prices are subject to change without notice.

RETURN POLICY

1. All returned product must have an RMA number from Customer Service prior to sending the product back.
2. The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
3. If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
4. Custom product is non-returnable.
5. Applicable freight charges and re-crating will be the customer's responsibility.
6. RMA number must be clearly written on all shipping paperwork to factory/warehouse.
7. RMA will be valid for 45 days from date of issue.

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PARTS & TECHNICAL SERVICE	
Parts Order Inquiry and Placing Order	GLpartsorder@Garland-Group.com
Part Returns Inquiry	GLparts@Garland-Group.com
To report an Invoice discrepancy	GLparts@Garland-Group.com
Toll Free	1-844-724-2273

Note: Dealers and equipment buyers may not purchase parts directly.

GARLAND LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

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 installed or eighteen (18) months from the date of shipment unless stated otherwise for specific models or product lines from our factory, whichever comes first.
Heavy duty equipment, Garland Master Series, Garland Induction, and U.S. Range 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 installed or thirty (30) months from the date of shipment from our factory, whichever comes first.
Stainless steel fry pots are warranted to be free from defects that would cause shortening leaks due to weld failures for the period of one (1) year parts and labor. The stainless steel fry pots are warranted for five (5) years, however, after one (1) 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.

Convection oven warranty coverage:

- Garland MCO (full size only) models: two (2) years limited parts and one (1) year labor. Door warranty five (5) years limited parts except window.
- U.S. Range Summit models: one (1) year limited parts and one (1) year labor. Door warranty five (5) years limited parts except window.
- SunFire models: one year (1) limited parts and one (1) year labor. Door warranty three (3) years limited parts except window.
- 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.

EXCLUSION 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 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 manufactured 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.

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. 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 Factory Authorized Service Agency 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
- 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.
- Submit sufficient documentation on a timely manner for reimbursement.

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.

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

OVERVIEW OF GENERAL WARRANTY STATEMENTS

WHO IS COVERED

This warranty covers only the original purchaser of Garland, US Range or SunFire commercial cooking appliances. This warranty is not transferable. You must have your original sales receipt for warranty coverage.

WHAT WILL WE DO

We will repair or replace the defective appliance, component or part. Such repair or replacement will be at the expense of Garland except that travel over 100 miles or two hours, overtime and holiday charges will be at the expense of the purchaser.

REPLACEMENT PARTS

Parts, 90 days, no labor.
Email: GLparts@garland-group.com

HOW TO GET SERVICE

Contact our Factory Authorized Service (FAS) agent to obtain warranty service. To find the name and location of the nearest FAS call your dealer, or call the Garland Service Line at 1 (844) 724.2273. You can also go the Garland website, www.garland-group.com, select Service, select Locator, key in zip code and you will be given the FAS for the zip code entered. When calling for service, please ensure you have the model number, serial number and date of purchase or installation and description of the problem. You must keep sales receipts for proof of the date of purchase.

WHAT THIS WARRANTY DOES NOT COVER

The warranty provided by Garland Commercial Ranges does not apply in the following instances:

- Damage due to misuse, abuse, alteration, accident, use of incompatible supplies or lack of specified maintenance
- Failures caused by erratic voltages or gas supplies
- Travel costs beyond 100 miles in the USA (or 150 km in Canada), or two hours, or any special arrangements.
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety days from installation
- Normal maintenance items, such as light bulbs, fuses, gaskets, O-rings, internal or external finishes, lubrication, de-liming or broken glass
- Any parts subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God
- When commercial equipment is installed or used in a non-commercial application, or not within the applicable building or fire codes
- Where equipment is being used for applications other than those approved by Garland
- Equipment exported to foreign countries
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other non-cooking related incidental damages of any kind

GENERAL EXCLUSIONS

Warranty protection is only offered for equipment installed with the procedures described in the Garland operations and installation manual.

ALL GARLAND PRODUCTS

Garland Commercial Ranges Limited ("Garland") warrants all products to be free from defects in material and workmanship for a period of 1-year from the date the product is installed or 18 months from the date of shipment from our factories, whichever comes first, unless stated otherwise for specific models or product lines.

HEAVY-DUTY GAS RANGE SERIES

Extended or extra warranty exceptions

Complete line of heavy-duty gas ranges and their banking attaching equipment models. This includes the Garland Master Series and U.S. Range Cuisine series models. These products are warranted to be free from defects in material and workmanship for a period of 2 years from the date the product is installed or 30 months from the date of shipment from our factories, whichever comes first. During the warranty period parts and labor will be covered.

MASTER SERIES XPRESS GRILL

Extended or extra warranty exceptions

Complete line of XPress grills. These products are warranted to be free from defects in material and workmanship for a period of 2 years from the date the product is installed or 30 months from the date of shipment from our factories, whichever comes first. During the warranty period parts and labor will be covered.

Factory Authorized Start-Up is MANDATORY to validate XPress Grill Warranty. The Start-Up cost is included in the purchase price.

HEAVY DUTY GAS RANGE MATCHING SERIES, GAS RESTAURANT RANGE MATCHING SERIES FRYERS

Extended or Extra Warranty Exceptions

Stainless steel fry pots are warranted to be free from defects that would cause shortening leaks due to weld failures for the period of 1 year parts and labor. The stainless steel fry pots parts are warranted for 5 years , after 1 year the warranty is limited to replacement parts only. Adjustments and calibrations are warranted for the first 90 days from the date the equipment is installed.

GARLAND INDUCTION

Extended or Extra Warranty Exceptions

Garland induction models are warranted to be free from defects in material and workmanship for a period of 2 years and are covered for parts and labor from the date the product is installed or 30 months from the date of shipment from our factory, whichever comes first.

CONVECTION OVEN WARRANTY COVERAGE GARLAND, U.S. RANGE AND SUNFIRE BRANDS

Extended or Extra Warranty Exceptions

- Garland MCO (full-size only) models: 2 years limited parts and 1 year labor. Door warranty: 5 years limited parts except window.
- U.S. Range Summit models: 1 year limited parts and 1 year labor. Door warranty: 5 years limited parts except window.
- SunFire models: 1 year limited parts and 1 year labor. Door warranty: 3 years limited parts except window.

For the full warranty statement, see page 109.
If you have any questions on your warranty protection or are in need of technical parts and service, please call 1 (844) 724.2273 (24/7).
Garland reserves the right to change warranties without notice.

GARLAND LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time from the date of installation, start-up, or demonstration, or 18 months from date of shipment, which-ever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty, but not parts. Extended warranties are non-transferable. Service hours for extended warranties are during normal working hours Monday to Friday 8:00 a.m. to 5:00 p.m. local time. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded). For further details, please see our Extended Warranty price book.

- An Extended Warranty can be purchased for select pieces of Garland equipment.
- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

PRODUCT	PART NAME	ITEM DESCRIPTION
GARLAND GAS RESTAURANT RANGE		
24, 36, 48 Inch	EWGASRANGE48	+1 Year Warranty Gas Rest Range 48 inch or less
	EWIGASRANGE48	+1 Year Warranty Gas Range 48 inch or less install
	EWPGASRANGE48	+1 Year Warranty Gas Range 48 inch or less PM discount
	EWIPGASRANGE48	+1 Year Warranty Gas Range 48 inch & less install + PM
60 Inch	EWGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch
	EWIGASRANGE60	+1 Year Warranty Gas Range 60 inch install discount
	EWPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch PM discount
	EWIPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch install + PM
GARLAND CHEESE MELTER		
Gas	EW-G-CMELTER	+1 Year Warranty Cheese Melter
	EWI-G-CMELTER	+1 Year Warranty Cheese Melter install discount
	EWP-G-CMELTER	+1 Year Warranty Cheese Melter PM discount
	EWIP-G-CMELTER	+1 Year Warranty Cheese Melter install + PM
GARLAND HEAVY-DUTY GAS RANGES		
Gas/Electric	EW-G-HDRANGE	+1 Year Warranty HD Range
	EWI-G-HDRANGE	+1 Year Warranty HD Range install discount
	EWP-G-HDRANGE	+1 Year Warranty HD Range PM discount
	EWIP-G-HDRANGE	+1 Year Warranty HD Range install + PM
GARLAND CONVECTION OVENS		
Single-Deck Gas/Electric	EWCONVOVEN	+1 Year Warranty Convection Oven
	EWICONVOVEN	+1 Year Warranty Convection Oven install discount
	EWPCONVOVEN	+1 Year Warranty Convection Oven PM discount
	EWIPCONVOVEN	+1 Year Warranty Convection Oven install + PM
GARLAND SALAMANDER BROILERS		
Gas/Electric	EWSALAMBROILER	+1 Year Warranty Salamander Broiler
	EWISALAMBROILER	+1 Year Warranty Salamander Broiler install discount
	EWPSALAMBROILER	+1 Year Warranty Salamander Broiler PM discount
	EWIPSALAMBROILER	+1 Year Warranty Salamander Broiler install + PM

GARLAND®

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After more than 160 years in the business, we know a thing or two about durability. And we know it takes more than hard work and experience to keep building on that strength. It takes a genuine partnership, working together to craft new and effective solutions to help bring your passion to the surface.

That's why Garland is dedicated to collaborating with chefs, operators, and restaurateurs like you to find what really works, teaming up to design equipment that's as practical as it is powerful. That's how we revolutionized the kitchen before, and it's how we'll keep evolving it for the future.

We know that constant progress depends on products that are both thoughtfully designed and built to last. We always begin by listening to our customers and keeping their entire kitchen in mind, crafting solutions that fit into the wider workflow while also boasting a standalone power of their own.

From ranges and clamshell grills to complete island suites, we've collaborated on many breakthroughs to suit our customers' diverse needs. Yet all of them have been grounded in the same fundamental purpose of practical application, crafted from genuine necessity to solve the real challenges facing your business.

As we now work toward the next hundred years, Garland remains dedicated to that high standard. Constantly working together to bring you the absolute best, we're committed to upholding our tradition of progress – today and tomorrow.

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