

GARLAND®

Canada Price List



Effective: January 5, 2026



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GARLAND®
CANADA
WELBILT DISTRIBUTION

Price List Canada

NOTICE:

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

INSTRUCTIONS AND ASSISTANCE IN ORDERING

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Finish: Standard or optional stainless steel
4. Voltage, Cycle, (Hz), & Phase
5. Gas type, calorific value, specific gravity and pressure.
6. Delivery date and shipping instructions

NOTE: You must supply drawing or layout sketch of all equipment line-ups of 2 or more units.

SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

TERMS AND CONDITIONS

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars.

Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at www.GarlandCanada.ca for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.

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

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U.S. Range

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Oven Products



GARLAND®

Master Convection Ovens

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

With advanced design, high performance is no accident...



- 1** Largest available porcelain oven interior with coved corners & six oven racks
- 2** 60/40 dependent doors with full-height, single hinge rod and welded stiffeners
- 3** 3/4 Horsepower convection motor drives unique serpentine airflow
- 4** Simple removal of the control panel provides service access to all electrical components
- 5** Optional electronic control packages available for any application
- 6** Quality stainless steel construction with great fit and finish
- 7** 60k or optional 80k burner package
- 8** Ergonomic design with auto shut-off features ensure safe operation

Garland Master Series Full-Size Convection Ovens w/Simple Control

STANDARD FEATURES

- Master 200 Solid State Control with 150°F to 500°F (66°C to 260°C) temperature range and electromechanical, 1-hour timer
- 2-speed fan control (high & low) w/3/4HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available.
- 2 year parts and 1 year labour warranty (USA & Canada only)
- 5 year limited door warranty, excluding window
- Gas models feature direct spark ignition w/ 100% safety shut off, and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity



MCO-GS-10-S
Shown with
optional casters



MCO-GS-20-S
Shown with optional casters

Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
FULL SIZE GAS CONVECTION OVENS								
MCO-GS-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$11,580	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
MCO-GD-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$13,205	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245
MCO-GS-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$23,145	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	130/465
MCO-GD-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$26,380	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490
FULL SIZE ELECTRIC CONVECTION OVENS								
MCO-ES-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$10,990	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
MCO-ED-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$12,620	10.4 KW	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245
MCO-ES-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$21,980	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
MCO-ED-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$25,215	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490

NOTE: All double-deck models (-20), are 2 (-10) models and ship as 2 singles with leg/stacking kit.

Garland Master Series Full-Size Convection Ovens w/ EasyTouch Control

STANDARD FEATURES

- EasyTouch™ screen design with simple on/off switch and intuitive Press and Go interface
- Master 4.3" controller with 150°F (66°C) to 500°F (260°C) temperature range. Cook'n'Hold.
- 2-speed fan control (high, low, & pulse) w/6 HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with covered corners
- 24" cooking cavity height W/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 2 year parts and 1 year labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature direct spark ignition w/ 100% safety shut off, and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity



MCO-GS-10M
Shown with optional casters



MCO-GS-20M
Shown with optional casters

Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
GAS CONVECTION OVENS								
MCO-GS-10M	Full Size Gas Standard Depth Single Master Convection Oven (easyTouch Controller)	\$13,205	60,000 BTU	38(965)	57-1/2(1461)	41-1/4(1048)	64	515/230
MCO-GD-10M	Full Size Gas Deep Depth Single Master Convection Oven (easyTouch Controller)	\$14,810	60,000 BTU	38(965)	57-1/2(1461)	44-1/2(1130)	64	545/245
MCO-GS-20M	Full Size Gas Standard Depth Double Master Convection Oven (easyTouch Controller)	\$26,380	120,000 BTU	38(965)	70-1/2(1791)	41-1/4(1048)	128	1030/465
MCO-GD-20M	Full Size Gas Deep Depth Double Master Convection Oven (easyTouch Controller)	\$29,620	120,000 BTU	38(965)	70-1/2(1791)	44-1/2(1130)	128	1090/490
ELECTRIC CONVECTION OVENS								
MCO-ES-10M	Full Size Electric Standard Depth Single Master Convection Oven (easyTouch Controller)	\$12,620	10.4 KW	38(965)	57-1/2(1461)	41-1/4(1048)	64	515/230
MCO-ED-10M	Full Size Electric Deep Depth Single Master Convection Oven (easyTouch Controller)	\$14,245	10.4 KW	38(905)	70-1/2(1791)	44-1/2(1130)	64	545/245
MCO-ES-20M	Full Size Electric Standard Depth Double Master Convection Oven (easyTouch Controller)	\$25,215	20.8 KW	38(965)	70-1/2(1791)	41-1/4(1048)	128	1030/465
MCO-ED-20M	Full Size Electric Deep Depth Double Master Convection Oven (easyTouch Controller)	\$28,445	20.8 KW	38(965)	70-1/2(1791)	44-1/2(1130)	128	1090/490

NOTE: All double-deck models, (-20), ship as 2 singles with leg/stack kit.

Master Series Full-Size Convection Ovens Options & Accessories

Item Number	Description	Add to Price of Std. Unit	Notes
*	80,000 BTU(23.4 kW) Input-For heavy loads and faster recovery - Natural Gas Only	N/C	Nat. Gas Models Only-per deck
	Stainless Steel Solid Door(s) (Specify with order)	N/C	Gas or Electric Models-per deck
1951217	Direct Connect Vent (Specify with order) N/C with original order	\$625	Gas Models Only
	208 or 240 Volt Motor Only	\$1,065	Gas Models Only-per deck
	460 Volt Wiring (per deck)	\$1,320	Electric Models Only-per deck
	220/380 Volt, 3 Phase, 4-wire, 50HZ, 240/415 Volt, 3 Phase, 4-wire, 50 HZ (MCO-ES/ED-10 Only)	\$1,245	MCO-ES/ED-10 Only
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 60") w/Restraining Device.	\$1,720	Gas Models Only
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage. Ship weight 100lbs/45kg.	\$3,060	Single Gas or Electric Models
	Back Enclosure - Stainless Steel	\$1,320	Gas or Electric Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$325	Gas or Electric Models-each
1922212	Extra Oven Rack-Deep/Bakery Depth	\$325	Gas or Electric Models-each
	Swivel Casters-Set of 4 w/Front Brakes	\$710	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$755	Double Gas or Electric Models
	Removable stainless steel drip pan (specify for standard depth or bakery depth oven)	\$755	Gas or Electric Models
	Deck Fasteners (Stainless Steel flanged feet)	\$910	Gas or Electric Models-Set of Four
Maximum Security Options (for prisons and other institutions)			
	<p>Maximum Security Prison Package</p> <p>This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S Perforated Full Back and Motor Cover and Tamper-Proof External Hardware with tool kit.</p> <p>Note: Padlocks provided by others.</p>	\$3,340	Gas or Electric Models-per deck

Garland Half-Size Electric Convection Ovens

STANDARD FEATURES

- Master 200 Solid State control with 150°F to 500°F (66°C to 260°C) temperature range, and 60 minute electromechanical timer
- 2-speed fan control
- Stainless steel front, sides, and top
- Single door w/double pane thermal window
- 4" (102mm), adjustable stainless steel legs
- Porcelain enameled oven interior with coved corners
- 5-yr door warranty, excl. window (USA & Can. only)

- MCO-E-5/25-C
- 208 or 240 volt, single or three phase
 - 5.6 kW per oven cavity
 - 5 chrome racks on 9-position removable guides



MCO-E-5-C

NOTE: All double-deck models, (-25), ship as 2 singles with leg/stack kit.

Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
ELECTRIC CONVECTION OVENS								
MCO-E-5-C	Half Size Electric Standard Depth Single Master Convection Oven	\$8,825	5.6 KW	15-1/2(393)	20 (510)	21-1/8(537)	38.5	340/155
MCO-E-25-C	Half Size Electric Standard Depth Double Master Convection Oven	\$19,125	11.2 KW	15-1/2(393)	20 (510)	21-1/8(537)	77	680/310

Options & Accessories

Item Number	Description	CDN List Price	Notes
	Stainless Steel Open Base w/Rack Guides and Shelf-For extra rack/pan storage.	\$1,630	Single Models
	Swivel Casters-Set of 4 w/Front Brakes	\$710	For stacked double ovens and single models (without legs or stand)
	Extra Oven Rack Electric	\$305	each
	Stainless Steel Solid Door(s) (Must specify with order)	N/C	per deck
	Direct Connect Vent (Specify with order) N/C with original order	\$805	
	Stainless Steel Main Back	\$755	per deck
	7.5 KW Elements (For heavy loads and faster recovery)	\$510	per deck
	Stainless Steel 21 1/4" (540 mm) Legs (Double Deck only)	\$1,335	
	Power Cord Set w/Plug	\$830	per deck
	Heat Shield Kit	\$685	

US Range Summit Series Full-Size Convection Ovens w/Simple Control

STANDARD FEATURES:

- 38" (965mm) Wide, Stainless Steel Front, Sides, Top and Legs
- Two Speed, 3/4 HP Fan Motor
- Solid State Controller w/electromechanical Timer
- Temperature Range: 150°F to 500°F (66°C to 260°C)
- Porcelain Enameled Oven Cavity w/Coved Corners
- 60/40 Doors w/Double Paned Thermal Window in LH door
- Dependent Doors
- 13 Position Rack Guides with 5 Oven Racks
- 1 Year Parts and Labour Warranty (USA and Canada Only)
- 5 year limited door warranty, excluding window (USA & Canada only)

GAS MODELS:

- Direct spark ignition w/100% safety shut off
- Total of 53,000 BTU loading per oven cavity

ELECTRIC MODELS:

- Total of 10.4 kW loading per oven cavity
- 208V or 240V, 1 or 3-Phase, 60HZ



Model SUMG-100

Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
GAS CONVECTION OVENS								
SUMG-100	Single Deck Solid State Controller	\$7,645	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SUMG-200	Double Deck Solid State Controller	\$15,250	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
ELECTRIC CONVECTION OVENS								
SUME-100	Single Deck Solid State Controller	\$7,485	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SUME-200	Double Deck Solid State Controller	\$14,925	20.8 kW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465

For Options & Accessories, see page 12.

US Range Summit Series Full-Size Convection Ovens w/Summit Simple Control

Options & Accessories

Item Number	Description	CDN List Price	Notes
	Stainless Steel Solid Door(s) (Specify with order)	N/C	Gas or Electric Models-per deck
	Window in Right Hand Door	\$2,195	
1951217	Direct Connect Vent (Specify with order) N/C with original order	\$625	Gas Models Only
	208 or 240 Volt Motor Only	\$1,065	Gas Models Only-per deck
	460 Volt Wiring (per deck)	\$1,320	Electric Models Only-per deck
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 60") w/Restraining Device.	\$1,720	Gas Models Only
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage. Ship weight 100lbs/45kg.	\$3,060	Single Gas or Electric Models
	Back Enclosure - Stainless Steel	\$1,320	Gas or Electric Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$325	Gas or Electric Models-each
	Swivel Casters-Set of 4 w/Front Brakes	\$710	Gas or Electric Models
	Low-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$755	Double Gas or Electric Models
	Deck Fasteners (Stainless Steel flanged feet)	\$910	Gas or Electric Models-Set of Four
	Removable Stainless Steel Drip Pan	\$755	Gas or Electric Models

Garland

Air Deck Gas Ovens



STANDARD FEATURES

- Stainless Steel Front, Sides, Top, Back and Legs
- Porcelainized Control Panel
- Full Deck Width, Balanced Spring-Loaded Door
- Stainless Steel Perforated Deck
- Adjustable Legs
- Heat Control Damper System
- Snap Action Thermostat (550° F Max.)
- Single Speed Fan with ¾ HP Motor
- 56"W x 36"D Deck Surface
- 63"W x 45"D Floor Space
- 53"W x 7½"H Door Opening
- One Year Limited Parts and Labor Warranty (USA & Canada only)

GAS MODELS:

- Forced Air Combustion Burner; 80,000 BTU
- Electronic Ignition

G56PT

Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
GAS AIR-DECK OVENS								
G56PB	Pizza Oven Gas Air Deck Single Deck Bottom Power Module	\$38,815	80,000 BTU	63(1600)	55(1397)	49-3/4(1263)	95	1000/455
G56PT	Pizza Oven Gas Air Deck Single Deck Top Power Module	\$38,815	80,000 BTU	63(1600)	71-1/2(1816)	49-3/4(1263)	95	1000/455
G56PT/B	Pizza Oven Gas Air Deck Double Deck Top/Bottom Power Module	\$77,105	160,000 BTU	63(1600)	78(1981)	49-3/4(1263)	190	2000/910

NOTE: All double-deck models, (PT/B), ship as 2 singles with leg/stack kit.

Options & Accessories

Item	Description	CDN List Price	Notes
CK4529	Direct Connect Vent (Must specify with order)	N/C	

Garland

GPD Series Deck Ovens

STANDARD FEATURES

- 1½" (38mm) thick Pyrorock Hearth
- 122,000 BTU (35.7 kW) input - GPD60
96,000 BTU (28.1 kW) input - GPD48
- Removable aluminized steel flame spreaders (2)
- "Snap" throttle thermostat for quick recovery (650°F/ 345°C max)
- 100% automatic pilot safety shut-off valve
- Stainless steel front, sides, top, back and legs
- Open door lies flush to hearth for easy loading and unloading.
- "Cool Touch" door handle for safe, comfortable operation.
- Easy-access door to burner compartment and gas control valve
- 48" (1219mm) x 36" (914mm) or 60" (1524mm) x 36" (914mm) hearth
- 8" (203mm) high oven cavity
- Heat damper system provides top to bottom heat adjustment
- ¾" NPT manifold connection - right rear and side connection
- One year limited parts and labor warranty



GPD-48-2

Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
GPD-48	Pizza Oven Gas Pyro Deck Single 48" Wide Hearth	\$20,600	96,000 BTU	63(1600)	55-11/16(1414)	45-1/4(1149)	64	810/368
GPD-60	Pizza Oven Gas Pyro Deck Single 60" Wide Hearth	\$25,650	122,000 BTU	75(1905)	55-11/16(1414)	45-1/4(1149)	82	1000/454
GPD-48-2	Pizza Oven Gas Pyro Deck Double 48" Wide Hearth	\$40,490	192,000 BTU	63(1600)	62-17/32(1588)	45-1/4(1149)	128	1600/727
GPD-60-2	Pizza Oven Gas Pyro Deck Double 60" Wide Hearth	\$50,625	244,000 BTU	75(1905)	62-17/32(1588)	45-1/4(1149)	164	1975/898

NOTE: All double-deck models, (-2), ship as 2 singles with leg/stack kit.

Options & Accessories

Item	Description	CDN List Price	Notes
CK99-014	Direct Connect Vent (Must specify with order; w/original equipment only)	N/C	

Garland

G2000/E2000 Series Deck Ovens

STANDARD FEATURES

- Stainless steel front, sides, top, back and legs
- Snap/throttle temperature control 150°F to 500°F (66°C to 260°C)
- Balanced oven door opens full width, level with deck
- Front-serviceable controls outside the heat zone
- Canopy draft diverter provided - standard
- Bake Oven: 3/4" (19mm) Hearthite deck with 7" interior height
- Roast Oven: 12 gauge steel hearth deck with 12" interior height and removable intermediate shelf



Garland

G2000 Series Deck Ovens

Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
G2071	Bake Oven Gas Single 7" High Hearth Deck	\$17,250	40,000 BTU	55-1/4(1403)	50(1270)	38-1/4(972)	73	560/254
G2072 *	Bake Oven Gas Double 7" High Hearth Deck (2) G2071	\$34,355	80,000 BTU	55-1/4(1403)	58-1/2(1486)	38-1/4(972)	146	1060/481
G2073 *	Bake Oven Gas Triple 7" High Hearth Deck (3) G2071	\$51,480	120,000 BTU	55-1/4(1403)	60(1524)	38-1/4(972)	219	1545/701
G2121	Roast Oven Gas Single 12" High Steel Deck	\$17,650	40,000 BTU	55-1/4(1403)	55(1397)	38-1/4(972)	73	630/286
G2122 *	Roast Oven Gas Double 12" High Steel Deck (2) G2121	\$34,520	80,000 BTU	55-1/4(1403)	60-1/2(1537)	38-1/4(972)	146	1140/517
G2121-71 *	Bake/Roast Oven Gas Stacked (1) G2071 (7" Bake) and (1) G2121 (12" Roast)	\$34,675	80,000 BTU	55-1/4(1403)	63-1/2(1613)	38-1/4(972)	219	1095/497
G2121-72 *	Bake/Roast Oven Gas Stacked (2) G2071 (7" Bake) and (1) G2121 (12" Roast)	\$52,030	120,000 BTU	55-1/4(1403)	65(1651)	38-1/4(972)	219	1615/733

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

Garland

E2000 Series Deck Ovens

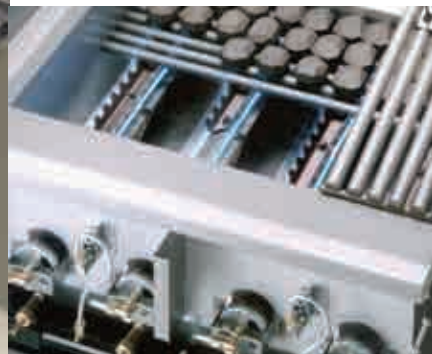
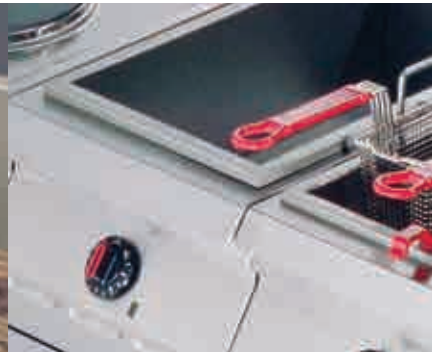
Model Number	Description	CDN List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
E2001	Bake Oven Electric Single 8" High Hearth Deck	\$18,095	6.2 KW	55-1/2(1410)	51(1295)	36(914)	73	550/249
E2011 *	Bake Oven Electric Double 8" High Hearth Deck (2) E2001	\$35,365	12.4 KW	55-1/2(1410)	66(1676)	36(914)	146	970/440
E2111 *	Bake Oven Electric Triple 8" High Hearth Deck (3) E2001	\$52,645	18.6 KW	55-1/2(1410)	66(1676)	36(914)	219	1410/640
E2005	Roast Oven Electric Single 12" High Steel Deck	\$19,200	6.2 KW	55-1/2(1410)	51(1295)	36(914)	73	660/299
E2055 *	Roast Oven Electric Double 12" High Steel Deck (2) E2005	\$37,580	12.4 KW	55-1/2(1410)	67(1701)	36(914)	146	1260/572
E2555 *	Roast Oven Electric Triple 12" High Steel Deck (3) E2005	\$55,895	18.6 KW	55-1/2(1410)	78(1980)	36(914)	219	1890/857
E2015 *	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (1) E2005 (Roast)	\$36,150	12.4 KW	55-1/2(1410)	63(1600)	36(914)	146	1120/506
E2115 *	Bake/Roast Oven Electric Stacked (2) E2001 (Bake) and (1) E2005 (Roast)	\$52,940	18.6 KW	55-1/2(1410)	70(1777)	36(914)	219	1550/703
E2155 *	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (2) E2005 (Roast)	\$58,830	18.6 KW	55-1/2(1410)	74(1782)	36(914)	219	1670/750

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

G2000/E2000 Series Deck Ovens Options & Accessories

Description	CDN List Price	Notes
Steel Deck in Lieu of Hearth (Bake Ovens Only)	N/C	Gas or Electric Models
Hearth Deck in Roast Section Gas	\$1,690	Gas Models Only-per deck
Hearth Deck in Roast Section Electric	\$1,690	Electric Models Only-per deck
Direct Connect Vent (Must specify with order)	N/C	Gas Models Only

Counter Equipment



Garland Gas Designer (GD) Series



GD-15F



GD-24GTH



GD-24RB

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
HOT PLATES/FRYER					
GD-15F	Fryer 15" (381mm) wide - w/cold rolled steel frypot Fat Capacity: 15lbs (7L) 100% Safety System. 1 Degree Snap Action Thermostat.	\$5,885	45,000 BTU	6	120/54
GRIDDLES					
GD-15G	Griddle 15" (381mm) Wide. 1 Hi-Lo Valve Control	\$3,060	20,000 BTU	5	85/39
GD-15GTH	Griddle 15" (381mm) Wide. 1 Thermostat Control	\$3,375	20,000 BTU	5	85/39
GD-24G	Griddle 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$3,205	40,000 BTU	8	146/66
GD-24GTH	Griddle 24" (610mm) Wide. 2 Thermostat Controls	\$3,920	40,000 BTU	8	146/66
GD-36G	Griddle 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$4,120	60,000 BTU	11	200/91
GD-36GTH	Griddle 36" (914mm) Wide. 3 Thermostat Controls	\$5,040	60,000 BTU	11	200/91
BROILERS					
GD-18RB	Radiant Broiler 18" (460mm) Wide. 2 Hi-Lo Valve Controls	\$4,210	45,000 BTU	8	110/50
GD-24RB	Radiant Broiler 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$4,765	60,000 BTU	8	150/68
GD-30RB	Radiant Broiler 30" (760mm) Wide. 3 Hi-Lo Valve Controls	\$5,600	75,000 BTU	9	200/91
GD-36RB	Radiant Broiler 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$6,280	90,000 BTU	11	240/109

STANDARD FEATURES:

- Stainless steel front and sides
- 4" (102mm) Stainless Steel legs
- Easy clean features
- Piezo spark ignition
- Rear gas connection w/pressure regulator
- Natural or propane gas

FRYER:

- Cold rolled steel frypot, 15 lbs shortening capacity
- 100% safety system
- Snap action thermostat
- 45,000 total BTU
- Twin fryer baskets

GRIDDLE:

- 18" (457mm) deep cooking surface
- One, two or three burners at 20,000 BTU each

BROILER:

- 18" (457mm) deep cooking surface
- Cast iron radiants
- Hi-Lo control valve
- 45,000, 60,000, 75,000 or 90,000 BTU total input

Griddle Options	
Entire Griddle Grooved; 15" Add Suffix "U"	\$3,905
Entire Griddle Grooved; 24" Add Suffix "U"	\$6,635
Entire Griddle Grooved; 36" Add Suffix "U"	\$9,305
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$3,550
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$3,550
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$6,420
Broiler Options	
18" Broiler Spatter Guard	\$660
24" Broiler Spatter Guard	\$865
30" Broiler Spatter Guard	\$1,080
36" Broiler Spatter Guard	\$1,210
Exterior Options (All GD Series)	
Stainless Steel Main Back & Bottom	\$580

Garland Gas Designer (GD) Flame Failure Models



GD-24GFF



GD-24RBFF

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
GRIDDLES					
GD-15GFF	Griddle 15" (381 mm) Wide. One Valve/Flame Failure Protection	\$3,290	20,000 BTU	5	85/39
GD-24GFF	Griddle 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$3,665	40,000 BTU	8	146/66
GD-36GFF	Griddle 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$4,330	60,000 BTU	11	200/91
BROILERS					
GD-18RBFF	Radiant Broiler 18" (460 mm) Wide. One Valve/Flame Failure Protection	\$4,825	45,000 BTU	8	110/50
GD-24RBFF	Radiant Broiler 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$5,440	60,000 BTU	8	150/68
GD-30RBFF	Radiant Broiler 30" (760 mm) Wide. One Valve/Flame Failure Protection	\$6,425	75,000 BTU	9	200/91
GD-36RBFF	Radiant Broiler 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$7,160	90,000 BTU	11	240/109

STANDARD FEATURES:

- CE Certification
- Stainless steel front and sides
- 4" (102mm) Stainless Steel legs
- Easy clean features
- Piezo spark ignition
- Rear gas connection w/pressure regulator
- Natural or propane gas

GRIDDLE:

- 24" (610mm) deep cooking surface
- One, two or three burners at 20,000 BTU each

BROILER:

- 24" (610mm) deep cooking surface
- Cast iron radiants
- Hi-Lo control valve
- 45,000, 60,000, 75,000 or 90,000 BTU total input

Griddle Options	CDN List Price
Entire Griddle Grooved; 15" Add Suffix "U"	\$3,905
Entire Griddle Grooved; 24" Add Suffix "U"	\$6,635
Entire Griddle Grooved; 36" Add Suffix "U"	\$9,305
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$3,550
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$3,550
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$6,420
Broiler Options	CDN List Price
18" Broiler Spatter Guard	\$660
24" Broiler Spatter Guard	\$865
30" Broiler Spatter Guard	\$1,080
36" Broiler Spatter Guard	\$1,210
Exterior Options (All GD Series)	CDN List Price
Stainless Steel Main Back & Bottom	\$580

Garland Electric Designer (ED) Series



ED-15THSE



ED-15F



ED-24G



ED-15B

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
ED-15THSE	Hot Plate 15" Wide; two 7 1/2" Solid Elements	\$2,260	4.0 kW	5	50/23
ED-15HSE	Hot Plate 15" Wide; two 9" Solid Elements	\$2,260	5.2 kW	5	50/23
ED-15F	Fryer 15" Wide 5.3 kW	\$3,340	5.3 kW	5	50/23
ED-15SF	Super Fryer 15" Wide 8.0 kW	\$3,900	8.0 kW	5	50/23
ED-30FT	Fryer Twin 30" Wide 10.6 kW	\$5,965	10.6 kW	10	70/32
ED-30SFT	Super Fryer Twin 30" Wide 16.0 kW	\$6,625	16.0 kW	10	70/32
ED-15G	Griddle 15" Wide	\$3,550	3.4 kW	6	90/41
ED-24G	Griddle 24" Wide	\$3,900	6.7 kW	8	152/69
ED-36G	Griddle 36" Wide	\$4,445	10.1 kW	11	175/80
ED-15B	Broiler 15" Wide	\$3,615	2.7 kW	6	70/32
ED-30B	Broiler 30" Wide	\$5,235	5.4 kW	9	100/45
ED-42B	Broiler 42" Wide	\$6,645	8.1 kW	17	211/96

STANDARD FEATURES:

- Stainless steel front and sides
- 4" (102mm) Stainless Steel legs
- Easy clean features
- Heat-On indicator lamps

HOT PLATE:

- 2 sealed elements, (5.2kW total)

FRYER:

- Removable stainless steel tank, 17Lb (7.7Kg) capacity
- 5.3kW total
- Twin fryer baskets

GRIDDLE:

- 18" (457mm) deep cooking surface
- Concealed grease drawer
- Heat-On indicator lamps
- Thermostat-controlled; one per 12" of width

BROILER:

- 18" (457mm) deep cooking surface
- Grate lift handle
- Concealed grease drawer
- Infinite switch controlled; one per 12" of width

Fryer Option	CDN List Price
Large Fryer Basket (sales to be coordinated with Parts Department)	N/C
Stainless Steel Bowl Cover	\$710
Stainless Steel Fryer Fish Plate	\$985
Griddle Options	CDN List Price
Entire Griddle Grooved; 15" Add Suffix "U"	\$3,905
Entire Griddle Grooved; 24" Add Suffix "U"	\$6,635
Entire Griddle Grooved; 36" Add Suffix "U"	\$9,305
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$3,550
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$3,550
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$6,420
Broiler Options	CDN List Price
15" Broiler Spatter Guard	\$660
30" Broiler Spatter Guard	\$865
42" Broiler Spatter Guard	\$960
24" Nickel Plated Shelf to fit 30" Spatter Guard	\$400
36" Nickel Plated Shelf to fit 42" Spatter Guard	\$425
Exterior Options (All ED Series)	CDN List Price
Stainless Steel Main Back and Bottom	\$580

Designer Series Equipment Stands



Stainless steel CSD series counter equipment stand Shown with optional casters

Item Number	Description	CDN List Price (\$S Finish)	Ship Weight
SS-CSD-GF	Stand 15" (381mm) Wide For Gas Fryer Only	\$1,390	36/16
SS-CSD-15	Stand 15" (381mm) Wide (For All ED/GD Models Except GD-15F)	\$1,390	36/16
SS-CSD-18	Stand 18" (457mm) Wide	\$1,490	38/17
SS-CSD-24	Stand 24" (610mm) Wide	\$1,565	42/19
SS-CSD-30	Stand 30" (762mm) Wide	\$1,580	44/20
SS-CSD-36	Stand 36" (914mm) Wide	\$1,620	48/22
SS-CSD-42	Stand 42" (1067mm) Wide	\$1,670	54/25
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)			\$710

Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



G24-BRL

STANDARD FEATURES:

- Stainless steel front, sides and plate rail
- 15,000 Btu/Hr per cast iron burner
One burner per 6" of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6" (152mm) sections

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$5,280	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$6,065	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$7,050	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$7,855	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$11,660	120,000 BTU	37	375/170

Broiler Options & Accessories		CDN List Price
18" (457mm) Stainless Steel Spatterguard		\$765
24" (610mm) Stainless Steel Spatterguard		\$825
30" (762mm) Stainless Steel Spatterguard		\$880
36" (914mm) Stainless Steel Spatterguard		\$1,080
48" (1219mm) Stainless Steel Spatterguard		\$1,080
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$350
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$440
30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$440
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$455
Stainless steel back for 18" (457mm) Broiler		\$740
Stainless steel back for 24" (610mm) Broiler		\$800
Stainless steel back for 30" (762mm) Broiler		\$920
Stainless steel back for 36" (914mm) Broiler		\$1,080
Stainless steel back for 48" (1219mm) Broiler		\$1,125
Stainless steel back for 18" (457mm) back guard		\$685
Stainless steel back for 24" (610mm) back guard		\$795
Stainless steel back for 30" (762mm) back guard		\$920
Stainless steel back for 36" (914mm) back guard		\$1,035
Stainless steel back for 48" (1219mm) back guard		\$1,125
Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round & 1/2 diamond racks).		
DIA-18	Set of 3 racks for 18" Broiler	\$535
DIA-24	Set of 4 racks for 24" Broiler	\$710
DIA-30	Set of 5 racks for 30" Broiler	\$850
DIA-36	Set of 6 racks for 36" Broiler	\$1,005
DIA-48	Set of 8 racks for 48" Broiler	\$1,145

Stainless Steel Stands & Cabinets

Model Number	Description	CDN List Price	Cu. Ft.	Ship Wt.	Model Number	Description	CDN List Price	Cu. Ft.	Ship Wt.	
G18-BRL-STD	Stand 18" (456mm) Wide	\$975	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,830	15	40	
G24-BRL-STD	Stand 24" (610mm) Wide	\$1,015	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$2,240	15	40	
G30-BRL-STD	Stand 30" (762mm) Wide	\$1,050	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$2,495	22	50	
G36-BRL-STD	Stand 36" (914mm) Wide	\$1,060	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$2,680	22	50	
G48-BRL-STD	Stand 48" (1219mm) Wide	\$1,080	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$2,890	37	75	
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)							\$710			

Garland & US Range Heavy-Duty Counter Equipment

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back
- 3-1/2" deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4" gas regulator with "T" connector for straight-rear or flush-mount connections.
- 4" (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



HOT PLATES:

- Split ergonomic grates are easy to handle and clean
- Pilots lights are tucked outside of the spill zone
- **Garland Models:**
30,000 BTU (NAT Gas)
Starfire Pro 2-piece star burners (26,000 BTU PRO Gas)
- **US Range Models:**
30,000 BTU (NAT Gas) Performer Pro 2-piece octagonal burners (26,000 BTU PRO Gas)



GRIDDLES:

- One burner per 12" of width
- 1" thick polished steel plate
- 23" griddle surface depth
- 4" deep front grease trough
- Piezo pilot igniters
- One Hi-Lo valve control, OR
- One snap-action thermostat control, (200°-525°F), per burner

NOTE: CHROME AND GROOVED GRIDDLE SURFACE OPTIONS REQUIRE EXTENDED LEAD TIMES.

Model Number		Description	CDN List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
HOT PLATES						
GTOG12-2	UTOG12-2	Hotplate (2) Open Burner	\$1,780	60,000 BTU	21	73/33
GTOG24-4	UTOG24-4	Hotplate (4) Open Burner	\$2,765	120,000 BTU	21	135/61
GTOG36-6	UTOG36-6	Hotplate (6) Open Burner	\$3,840	180,000 BTU	29	191/87
GTOG48-8	UTOG48-8	Hotplate (8) Open Burner	\$4,715	240,000 BTU	38	247/112
STEP-UP HOT PLATES						
GTOG24-SU4	UTOG24-SU4	Step-up (4) Open Burner	\$4,245	120,000 BTU	21	135/61
GTOG36-SU6	UTOG36-SU6	Step-up (6) Open Burner	\$5,745	180,000 BTU	29	191/87
GTOG48-SU8	UTOG48-SU8	Step-up (8) Open Burner	\$7,225	240,000 BTU	38	247/112
VALVE-CONTROLLED GRIDDLES						
GTGG24-G24M	UTGG24-G24	24" Valve griddle	\$3,470	54,000 BTU	21	280/127
GTGG36-G36M	UTGG36-G36	36" Valve griddle	\$4,570	81,000 BTU	29	395/180
GTGG48-G48M	UTGG48-G48	48" Valve griddle	\$5,665	108,000 BTU	37	585/266
GTGG60-G60M	UTGG60-G60	60" Valve griddle	\$6,865	135,000 BTU	43	688/313
GTGG72-G72M	UTGG72-G72	72" Valve griddle	\$8,475	162,000 BTU	51	790/359
SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES						
GTGG24-GT24M	UTGG24-GT24	24" Snap-action griddle	\$4,475	56,000 BTU	21	290/132
GTGG36-GT36M	UTGG36-GT36	36" Snap-action griddle	\$6,095	84,000 BTU	29	405/184
GTGG48-GT48M	UTGG48-GT48	48" Snap-action griddle	\$9,110	112,000 BTU	37	595/270
GTGG60-GT60M	UTGG60-GT60	60" Snap-action griddle	\$11,035	140,000 BTU	43	705/320
GTGG72-GT72M	UTGG72-GT72	72" Snap-action griddle	\$11,850	168,000 BTU	51	810/368
Chrome Griddle Plate*			Add to Price			
24" Chrome Griddle Plate			\$4,600			
36" Chrome Griddle Plate			\$5,530			
48" Chrome Griddle Plate			\$6,905			
60" Chrome Griddle Plate			\$8,295			
72" Chrome Griddle Plate			\$10,095			
Grooved Griddle Plate*			Fully Grooved		1/2- Grooved Lt or Rt	
24" Grooved Griddle Plate			\$2,700		\$1,690	
36" Grooved Griddle Plate			\$3,495		\$2,480	
48" Grooved Griddle Plate			\$4,840		\$3,325	
60" Grooved Griddle Plate			\$5,675		\$4,170	
72" Grooved Griddle Plate			\$6,540		\$5,170	

*Chrome and grooved plate options not available in combination.

Garland & US Range Heavy-Duty Counter Equipment

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back
- 3-1/2" deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4" gas regulator with "T" connector for straight-rear or flush-mount connections.
- 4" (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



RADIANT CHAR-BROILERS:

- Reversible cast iron broiler racks in 3" wide sections
- 21-1/2" Broiling grid depth
- 18,000 BTU tube burners; two per 12" of broiler width



CERAMIC BRIQUETTE CHAR-BROILERS:

- Reversible cast iron broiler racks in 3" wide sections.
- 21-1/2" Broiling grid depth
- 30,000 BTU cast iron burners; one per 12" of broiler width.

Model Number		Description	CDN List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
CHAR-BROILERS w/CAST IRON RADIANTS & ADJUSTABLE GRATES						
GTBG24-AR24	UTBG24-AR24	24" Wide Broiler	\$5,260	72,000 BTU	21	283/129
GTBG36-AR36	UTBG36-AR36	36" Wide Broiler	\$6,340	108,000 BTU	29	391/178
GTBG48-AR48	UTBG48-AR48	48" Wide Broiler	\$7,975	144,000 BTU	38	514/283
GTBG60-AR60	UTBG60-AR60	60" Wide Broiler	\$9,640	180,000 BTU	43	635/288
CHAR-BROILERS w/CAST IRON RADIANTS & NON-ADJUSTABLE GRATES						
GTBG24-NR24	UTBG24-NR24	24" Wide Broiler	\$4,705	72,000 BTU	21	283/129
GTBG36-NR36	UTBG36-NR36	36" Wide Broiler	\$4,975	108,000 BTU	29	391/178
GTBG48-NR48	UTBG48-NR48	48" Wide Broiler	\$7,045	144,000 BTU	38	505/230
GTBG60-NR60	UTBG60-NR60	60" Wide Broiler	\$9,150	180,000 BTU	43	620/282
GTBG72-NR72	UTBG72-NR72	72" Wide Broiler	\$13,210	216,000 BTU	47	690/313
CHAR-BROILERS w/CERAMIC BRIQUETTE & ADJUSTABLE GRATES						
GTBG24-AB24	UTBG24-AB24	24" Wide Broiler	\$5,815	60,000 BTU	21	283/129
GTBG36-AB36	UTBG36-AB36	36" Wide Broiler	\$7,340	90,000 BTU	29	391/178
GTBG48-AB48	UTBG48-AB48	48" Wide Broiler	\$9,840	120,000 BTU	38	514/283
GTBG60-AB60	UTBG60-AB60	60" Wide Broiler	\$11,405	155,000 BTU	43	635/288

Broiler Options	Add to Price
3-Sided Spatter-Guard for 24" Broiler	\$645
3-Sided Spatter-Guard for 36" Broiler	\$765
3-Sided Spatter-Guard for 48" Broiler	\$1,105
3-Sided Spatter-Guard for 60" Broiler	\$1,305
Nickel Plated Wire Holding Shelf for 24" Spatter-Guard	\$265
Nickel Plated Wire Holding Shelf for 36" Spatter-Guard	\$310
Nickel Plated Wire Holding Shelf for 48" Spatter-Guard	\$400
Fajita Plate Rack Holder (9" wide - replaces 3 standard grate sections)	\$265
Broiler Grate Cleaning Tool	\$265
Cast Iron broiler fish grate options in lieu of standard cast iron cooking racks (at time of Sale of Broiler)	
For 24" wide models	\$645
For 36" wide models	\$750
For 48" wide models	\$860
For 60" wide models	\$960
For 72" wide models	\$1,065

Equipment Stands for Heavy-Duty Counter Equipment

STANDARD FEATURES:

- Stainless steel 2" tube construction
- Solid top surface
- Stands are designed to be used for counter models with legs.

Part No.	Description	CDN List Price	Cu.Ft. (crate)	Ship Weight
A4528796	For All 24" Wide Models - w/swivel casters (front locking/rear-non)	\$1,290	12	50/23
A4528351	For All 36" Wide Models - w/swivel casters (front locking/rear-non)	\$1,640	16	60/27
A4528798	For All 48" Wide Models - w/swivel casters (front locking/rear-non)	\$1,850	21	68/31
A4528800	For All 60" Wide Models - w/swivel casters (front locking/rear-non)	\$2,290	25	77/35
A4528802	For All 72" Wide Models - w/swivel casters (front locking/rear-non)	\$2,755	30	100/45
A4528797	For All 24" Wide Models - w/adjustable feet	\$1,290	12	50/23
A4528795	For All 36" Wide Models - w/adjustable feet	\$1,640	16	60/27
A4528799	For All 48" Wide Models - w/adjustable feet	\$1,850	21	68/31
A4528801	For All 60" Wide Models - w/adjustable feet	\$2,290	25	77/35
A4528803	For All 72" Wide Models - w/adjustable feet	\$2,755	30	100/45

Heavy-Duty Counter Equipment Options & Accessories

Stainless Steel Skirts for Dias/Counter Surface Mounting - (Please specify at time of order - skirt/dias mounts are not intended to be used with Garland/U.S. Range equipment stands.)	Add to Price
Stainless Steel Skirt for All 12" Wide Models	\$400
Stainless Steel Skirt for All 24" Wide Models	\$515
Stainless Steel Skirt for All 36" Wide Models	\$615
Stainless Steel Skirt for All 48" Wide Models	\$740
Stainless Steel Skirt for All 60" Wide Models	\$855
Stainless Steel Skirt for All 72" Wide Models	\$975
Upgrade Standing Pilots to Spark Ignition	
Electric Spark Ignition System on 24" Wide Griddle**	\$400
Electric Spark Ignition System on 36" Wide Griddle**	\$610
Electric Spark Ignition System on 48" Wide Griddle**	\$730
Electric Spark Ignition System on 60" Wide Griddle**	\$970
Electric Spark Ignition System on 72" Wide Griddle**	\$1,180
Stainless Steel Removable Condiment Front Rail Attachment for all Heavy Duty Gas Counter Models. Rails Hold's 1/3 and 1/9 food pans cut out slots are revisable to accept pans. (food pans not supplied by Garland)	
For 12" wide model	\$710
For 24" wide model	\$780
For 36" wide model	\$865
For 48" wide model	\$960
For 60" wide model	\$1,050
For 72" wide model	\$1,125

**Requires 120V/60Hz/15A electrical connection. 6' power cord w/NEMA 5-15P plug is included.

US Range Regal Series Infra-Red Counter Cheesemelters



IRCMA-48

STANDARD FEATURES:

- Stainless steel front, sides & top
- Infra-Red burners, 10,000 BTU/hr. per burner
- Removable chrome wire rack
- 3/4" gas regulator

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
IRCMA-24	24" Cheesemelter	\$4,690	20,000 BTU	9	110/50
IRCMA-36	36" Cheesemelter	\$6,470	30,000 BTU	13	158/72
IRCMA-48	48" Cheesemelter	\$8,135	40,000 BTU	17	211/96
IRCMA-60	60" Cheesemelter	\$9,565	50,000 BTU	21	281/127
IRCMA-72	72" Cheesemelter	\$11,050	60,000 BTU	25	310/141
Wall Mount Kit for IRCMA		\$905	(with original equipment only)		

Garland E24 Heavy Duty Electric Griddles & Fryers



E24-36G

GRIDDLES:

- Stainless steel front and sides
- 4" Stainless Steel legs
- Recovery signal light
- One hydraulic thermostat with pilot light per each 12" width of griddle; 100°F - 450°F

Griddle Model	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-24G	Griddle w/ 2 Thermostats 24" Wide	\$6,705	8.0 kW	16	200/91
E24-36G	Griddle w/ 3 Thermostats 36" Wide	\$8,695	12.0 kW	22	300/136
E24-48G	Griddle w/ 4 Thermostats 48" Wide	\$12,190	16.0 kW	37	400/181
E24-60G	Griddle w/ 5 Thermostats 60" Wide	\$15,725	20.0 kW	43	500/227
E24-72G	Griddle w/ 6 Thermostats 72" Wide	\$17,780	24.0 kW	51	600/272
Griddle Options				CDN List Price	
Grooved Griddle Option - Add per 12" Section. Specify L or R Note: For models 48" to 72" please contact factory for extended lead times.				\$1,110	
Stainless Steel Main Back - 24" (610mm) to 48" (1219mm)				\$445	
Stainless Steel Main back - 60" (1524mm) to 72" (1829mm)				\$520	
460 Volt for E24-24G Add				\$1,510	
460 Volt for E24-36G Add				\$2,235	
460 Volt for E24-48G Add				\$2,640	
460 Volt for E24-60G Add				\$3,220	
460 Volt for E24-72G Add				\$4,015	
Maximum Security					
Tamper Proof External Hardware				Please contact the factory for availability and pricing.	
Lockable Control Panel (Pad Locks by Others)					
Tamper Proof Hardware to Attach Griddle to Stand					
Deck Fasteners (SS Flanged Feet)					



E24-31F

FRYER:

- Stainless steel front and sides
- Twin perforated baskets
- 30 Lb capacity nickel plated steel tank
- 4" Stainless Steel legs
- Recovery signal light
- Single-unit sheathed immersion elements that swing up
- 200°F - 375°F hydraulic thermostat

Fryer Model	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-31F	12 kW Fryer 18" Wide	\$8,730	12 kW	9	90/41
E24-31SF	16 kW Super Fryer 18" Wide	\$9,485	16 kW	9	90/41
Fryer Options				CDN List Price	
Fish Plate - Stainless Steel				\$450	
Large Single Basket in lieu of std. twin baskets				N/C	
Additional Tank (specify with or w/o drain)				\$1,070	
Stainless Steel Fryer Tank Cover				\$510	
Stainless Steel Fryer Main Back				\$420	
460 Volt E24-31F				\$1,535	
460 Volt E24-31SF				\$1,610	

Equipment Stands for Garland E24 Series



Stainless steel CS24 series counter equipment stand
 Shown with optional casters

Model Number	Description	CDN List Price (SS Finish)	Cu.Ft. (crate)	Ship Weight
SS-CS24-18	Stand 18" (457mm) Wide for E24-31F/SF	\$2,075	5	38/17
SS-CS24-24	Stand 24" (610mm) Wide	\$2,270	6	42/19
SS-CS24-36	Stand 36" (914mm) Wide	\$2,390	6	48/22
SS-CS24-48	Stand 48" (1219mm) Wide	\$2,480	7	54/25
SS-CS24-60	Stand 60" (1524mm) Wide (no shelf incl.)	\$2,670	8	60/27
SS-CS24-72	Stand 72" (1829mm) Wide (no shelf incl.)	\$2,850	9	66/30
	Swivel Casters; Set of 4 w/Front Brakes	\$710		

Garland E22 Series Electric Teppan Yaki Electric Griddles



E22-36-48GMX

STANDARD FEATURES:

- Stainless steel front and side panels
- 11" (279mm) x 34" (834mm) heated cooking zone
- Six sizes available
- 208 or 240 Volts single or 3 phase
- Electronic thermostat up to 500°F (260°C)
- 4" stainless steel Stainless Steel legs

Model Number	Description	CDN List Price	Total Input	Ship Weight
E22-36-36GMX	Teppan Yaki Griddle; 36" x 26 3/4"	\$5,790	6.7 kW	330/150
E22-36-45GMX	Teppan Yaki Griddle; 45" x 26 3/4"	\$5,960	6.7 kW	340/154
E22-36-48GMX	Teppan Yaki Griddle; 47 5/8" x 24 1/16"	\$6,015	6.7 kW	350/159
E22-36-56GMX	Teppan Yaki Griddle; 56 3/16" x 26 3/4"	\$6,220	6.7 kW	385/175
E22-36-60GMX	Teppan Yaki Griddle; 59 5/8" x 24 1/16"	\$6,370	6.7 kW	385/175
E22-36-72GMX	Teppan Yaki Griddle; 71 5/8" x 24 1/16"	\$6,840	6.7 kW	400/182

Griddle Options	CDN List Price
Stainless Steel Main Back	\$385
Flanged Griddle Edge Option for E22-36-36GMX	\$555
Flanged Griddle Edge Option for E22-36-45GMX	\$565
Flanged Griddle Edge Option for E22-36-48GMX	\$580
Flanged Griddle Edge Option for E22-36-56 GMX	\$710
Flanged Griddle Edge Option for E22-36-60GMX	\$725
Flanged Griddle Edge Option for E22-36-72GMX	\$870

Garland Master Series Production Griddles



CG-48R
 Shown mounted on SCG-48SSC Stand

STANDARD FEATURES:

- Full-width front rail
- Rear grease trough with bottom drawer
- Electric main on/off power switch w/indicator light
- On/off switch, each thermostat
- Electronic thermostat, (150°F - 450°F) for each 12" heat zone
- Stainless Steel sides
- Stainless steel front panel
- Stainless steel backguard
- Stainless steel grease trough
- Stainless steel side griddle splashguards
- Stainless steel 6" deep, sloped grease drawers with integral grease baffles
- 6" stainless steel adjustable legs
- Nickel-plated thermostat guards
- 8" high backsplash
- Contoured grease chute opening

GAS MODELS:

- One "U" shaped 30,000 BTU burner every 12" of width
- Gas pilot ignition indicator light
- Gas regulator valve

ELECTRIC MODELS:

- Three (3) flat-bar heating elements, (4.3 kW total), per 12" of width
- 208 or 240 Volt models
- 6' (1829mm) cord and plug standard on 36" and 48" 3-phase models.

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Master CG Series Gas Rear Drain Griddles					
CG-24R	Griddle 24" (610mm) Wide	\$15,240	60,000 BTU	27	355/152
CG-36R	Griddle 36" (914mm) Wide	\$18,490	90,000 BTU	30	485/220
CG-48R	Griddle 48" (1219mm) Wide	\$24,265	120,000 BTU	50	625/284
CG-60R	Griddle 60" (1524mm) Wide	\$26,060	150,000 BTU	61	765/348
CG-72R	Griddle 72" (1829mm) Wide	\$32,780	180,000 BTU	73	905/411
Master CG Series Gas Front Drain Griddles					
CG-48F	Griddle 48" (1219mm) Wide	\$24,630	120,000 BTU	50	625/284
CG-60F	Griddle 60" (1524mm) Wide	\$26,420	150,000 BTU	61	765/348
CG-72F	Griddle 72" (1829mm) Wide	\$33,145	180,000 BTU	73	905/411
Master ECG Series Electric Griddles					
ECG-36R	Griddle 36" (914mm) Wide	\$20,295	12.90 kW	38	400/181
ECG-48R	Griddle 48" (1219mm) Wide	\$26,125	17.20 kW	50	500/227
ECG-60R	Griddle 60" (1524mm) Wide	\$31,345	21.5 kW	61	600/273
ECG-72R	Griddle 72" (1829mm) Wide	\$34,880	25.80 kW	73	700/318
Stands for Master CG & ECG					
SCG-24SS	Stand 24" (610mm) Wide	\$850		21	75/34
SCG-36SS	Stand 36" (914mm) Wide	\$1,055		29	85/43
SCG-48SS	Stand 48" (1219mm) Wide	\$1,660		40	115/52
SCG-60SS	Stand 60" (1524mm) Wide	\$1,855		40	140/64
SCG-72SS	Stand 72" (1829mm) Wide	\$2,260		40	170/77
Stands with Casters for Master CG & ECG					
SCG-24SSC	Stand 24" (610mm) Wide w/Casters	\$1,955		21	80/36
SCG-36SSC	Stand 36" (914mm) Wide w/Casters	\$2,195		29	100/45
SCG-48SSC	Stand 48" (1219mm) Wide w/Casters	\$2,615		40	120/55
SCG-60SSC	Stand 60" (1524mm) Wide w/Casters	\$2,955		40	145/66
SCG-72SSC	Stand 72" (1829mm) Wide w/Casters	\$3,380		40	175/80
Griddle Options				CDN List Price	
Protective Shield for Controls - 24" Wide Models				\$235	
Protective Shield for Controls - 36" Wide Models				\$240	
Protective Shield for Controls - 48" Wide Models				\$265	
Protective Shield for Controls - 60" Wide Models				\$295	
Protective Shield for Controls - 72" Wide Models				\$325	
Deep Grease Drawer (10 1/2"). Only available for rear drain models.				N/C	
Low-Profile Option for CG-xxR (Rear Drain) and CG-xxF (Front Drain) Gas Griddles: 4" SS Legs (instead of std. 6") & Shallow Grease Drawer				N/C	
3/4" x 36" Quick Disconnect Gas Hose w/Restraining Device				\$1,450	

GARLAND®



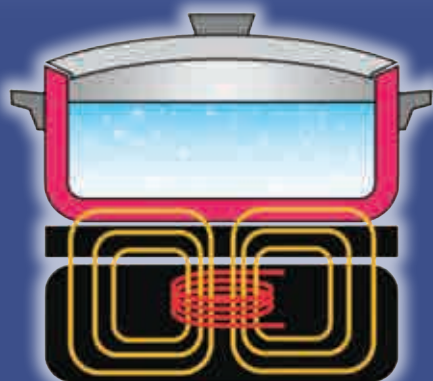
Induction Technology: Intelligent thinking in and out of the box

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

No Pan, No Heat.

That's exactly what Garland Induction Technology is all about. Barrier-free creative potential with precise, instant powerful heat concentrated exactly where you need it most.

RTCS Technology : Real-Time Temperature Control System is a breakthrough in induction control software. Garland's RTCS-equipped Induction Cookers actually sense vital characteristics of the cooking vessel, and adjust automatically for maximum performance.



How it works...

- Induction cookers produce an alternating magnetic field using a copper coil that is fed current at a specified frequency and power level.
- When a steel vessel is placed in close proximity, an electric current is 'induced' in the steel.
- Heat is produced due to the resistive quality of the metal against the induced current. When properly controlled, this method is capable of generating precise amounts of localized heat.

INSTINCT Griddle

This ultra-modern griddle provides a temperature setting range of 120° to 450°F (50° to 230°C), has a functional non-stick frying surface and a practical timer function. It is energy efficient and its quick heat up time and the uniform distribution of heat are truly impressive.



Induction by Garland

INSTINCT™ - *New*

In an effort to offer the very best in the area of induction countertop appliances, we have worked closely with our partners as well as with our users in the development of the INSTINCT countertop appliances. The product portfolio covers all of your induction countertop appliance needs, however you may decide – whether 1 cooking zone, 2 cooking zones, hob, wok or griddle.



Induction Countertop Series which save money and time while improving quality.

FLEXIBILITY

- Detection of the mains voltage and automatic import of the optimal parameters
- Reduction of the maximum power from 100% to 25%
- The unit fits the power that the operator has available
- Timer from 1 to 240 minutes including a lockout function
- Reliable pan overheating protection
- Very broad spectrum of pans thanks to an innovative variable frequency



EASE OF USE

- “Tap and Turn” intuitive knob control, ingeniously simple and reliable
- All settings are under control with the digital display
- Less noise for front cooking and kitchen



RELIABILITY

- Strong chassis design and long life components
- 2-year parts and labour warranty (US-CA Only)



TEMPERATURE CONTROL

- Short heating time
- 12 power levels
- Consistent power transfer over the entire cooking time for optimal results
- Temperature uniformity with a continuous temperature measurement at the bottom of the pan with RTCsmp technology (Real Time Temperature Control System multi-point)

ENERGY SAVINGS

- Up to 50% faster than conventional gas ranges
- Continuous temperature measurement at the bottom of the pan with RTCsmp technology (Real Time Temperature Control System multi-point)
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction

EASY TO CLEAN

- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Thanks to the adjustable feet, the surface under the unit can be cleaned without removing the unit

Garland's high performance induction technology, very cool!

Contact a Garland Specialist at: (888) 442-7526 Visit www.GarlandCanada.ca

Garland INSTINCT Induction

Model Number	Model	CDN List Price	Power	Voltage	Amps	Phase	Dimensions in. (mm) w x d x h	Ceramic Top in. (mm) w x d
Table Top Flat Baby Hob - RTCSmp								
99560101	BHBA1500	\$2,285	1.5 kW	120V	12A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560103	BHBA2500	\$2,790	2.5 kW	208V	13A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560109	BHBA3500	\$3,855	3.5 kW	208V	17A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
INSTINCT Table Top Flat Hob - RTCSmp								
99560029	GIIC-SH3.5	\$4,000	3.5kW	208-240V	17A	1AC	14.9 x 18.1 x 5.5 380 x 460 x 140	14.6 x 13.7 372 x 349
99560027	GIIC-SH5.0	\$4,620	5kW	208-240V	14A	3AC	14.9 x 18.1 x 5.5 380 x 460 x 140	14.6 x 13.7 372 x 349
99560028	GIIC-SH5.0	\$4,620	5kW	380/440V	14A	3AC	14.9 x 18.1 x 5.5 380 x 460 x 140	14.6 x 13.7 372 x 349
INSTINCT Table Top Flat Dual Hob - RTCSmp								
99560214	GIIC-DH7.0	\$7,965	7kW (2 x 3.5kW)	208-240V	20A	3AC	14.9 x 28.3 x 5.5 380 x 720 x 140	14.6 x 23.9 372 x 609
99560215	GIIC-DH10	\$9,005	10kW (2 x 5kW)	208-240V	28A	3AC	14.9 x 28.3 x 5.5 380 x 720 x 140	14.6 x 23.9 372 x 609
99560217	GIIC-DH10	\$9,005	10kW (2 x 5kW)	380/440V	28A	3AC	14.9 x 28.3 x 5.5 380 x 720 x 140	14.6 x 23.9 372 x 609
INSTINCT Table Top Wok - RTCSmp								
99570019	GIIC-SW3.5	\$4,560	3.5kW	208-240V	17A	1AC	14.9 x 18.6 x 7.8 380 x 473 x 200	11.8 Cuvette Ø 300
99570014	GIIC-SW5.0	\$5,280	5kW	208-240V	14A	3AC	14.9 x 18.6 x 7.8 380 x 473 x 200	11.8 Cuvette Ø 300
99570015	GIIC-SW5.0	\$5,280	5kW	380/440V	14A	3AC	14.9 x 18.6 x 7.8 380 x 473 x 200	11.8 Cuvette Ø 300
INSTINCT Table Top Griddle - RTCSmp								
99650038	GIIC-SG3.5	\$9,810	3.5kW	208-240V	17A	1AC	20.9 x 19.4 x 7.8 531 x 493 x 198	19.4 x 13.8 493 x 352
99650034	GIIC-SG5.0	\$10,200	5kW	208-240V	14A	3AC	20.9 x 19.4 x 7.8 531 x 493 x 198	19.4 x 13.8 493 x 352
99650035	GIIC-SG5.0	\$10,200	5kW	380/440V	14A	3AC	20.9 x 19.4 x 7.8 531 x 493 x 198	19.4 x 13.8 493 x 352
INSTINCT Table Top Dual Griddle - RTCSmp								
99650039	GIIC-DG7.0	\$15,765	7kW (2 x 3.5kW)	208-240V	20A	3AC	25.8 x 28.2 x 7.8 656 x 717 x 198	24.3 x 22.7 618 x 577
99650040	GIIC-DG10	\$16,100	10kW (2 x 5kW)	208-240V	28A	3AC	25.8 x 28.2 x 7.8 656 x 717 x 198	24.3 x 22.7 618 x 577
99650041	GIIC-DG10	\$16,100	10kW (2 x 5kW)	380/440V	28A	3AC	25.8 x 28.2 x 7.8 656 x 717 x 198	24.3 x 22.7 618 x 577



Garland Induction Compact Line

Compact Line is a similar product to the Built-In Line, but offers the flexibility of different size Ceran Glass, RTCSmp technology, Seamless install, and Quad availability. Where under the counter space is not an issue, Compact Line is the preferred footprint to be specified, because it's easy to install and offers extensive power and size options.



Green Heat. Imagine how efficient and fast it would be if you could generate a precise amount of heat in only the cooking vessel itself. No Pan, No Heat. That's exactly what Garland Induction Technology is all about. Barrier-free creative potential with precise, instant and consistent heat concentrated exactly where you need it most.



GREEN HEAT TECHNOLOGY IMPROVES PERFORMANCE OF YOUR KITCHEN

- The induction unit only generates power when a pan is in contact with the surface.
- The amount of radiant heat is significantly reduced, resulting in energy savings.

RTCSmp: REAL-TIME TEMPERATURE CONTROL SYSTEM

- Electronics are fast, safe, and controlled.
- Temperature control is instantaneous and precise.

EASE OF USE AND MAINTENANCE

- Cooking surfaces are cool so burn on is impossible even at busiest times.
- Reduces possibility of injury compared to high temperature flames or red hot electric elements.

TEMPERATURE CONSISTENCY

- RTCSmp communicates with the generator and ensures the correct amount of power is sent to the vessel to maintain the proper temperature – automatically.
- Surface plates have more sensors than the competition, resulting in better temperature consistency across a greater variety of pans.

FLEXIBILITY IN KITCHEN DESIGN AND IMPROVED AESTHETICS

- Offer extensive power and size options, available as Dual Cooking Tops and Quad Cooking Tops.

Garland Induction Compact Line

Model Number	Description	CDN List Price	Power (kW)	Voltage (V)	Amps (A)	Phase (AC)	Dimensions w x d x h in. (mm)	Ceramic Top/ Cooking Zone w x d in. (mm)
RTCSmp COMPACT LINE - DUAL COOKING TOPS								
SHDUCL7000555	RTCSmp Compact Line 7.0 kW	CALL FOR PRICE	7.0	208	22	3		11.8 x 23.6 (300 x 600)
SHDUCL7000610	RTCSmp Compact Line 7.0 kW	CALL FOR PRICE	7.0	208	22	3		14.8 x 25.6 (375 x 650)
SHDUCL7000655	RTCSmp Compact Line 7.0 kW	CALL FOR PRICE	7.0	208	22	3		14.2 x 28.4 (360 x 720)
SHDUCL10000555	RTCSmp Compact Line 10.0 kW	CALL FOR PRICE	10.0	208	30	3		11.8 x 23.6 (300 x 600)
SHDUCL10000610	RTCSmp Compact Line 10.0 kW	CALL FOR PRICE	10.0	208	30	3		14.8 x 25.6 (375 x 650)
SHDUCL10000655	RTCSmp Compact Line 10.0 kW	CALL FOR PRICE	10.0	208	30	3		14.2 x 28.4 (360 x 720)
RTCSmp COMPACT LINE - QUAD COOKING TOPS								
SHQUCL14000555	RTCSmp Compact Line 2 x 7.0 kW	CALL FOR PRICE	14.0	208	2 x 22	3		23.6 x 23.6 (600 x 600)
SHQUCL14000610	RTCSmp Compact Line 2 x 7.0 kW	CALL FOR PRICE	14.0	208	2 x 22	3		25.6 x 25.6 (650 x 650)
SHQUCL14000655	RTCSmp Compact Line 2 x 7.0 kW	CALL FOR PRICE	14.0	208	2 x 22	3		28.4 x 28.4 (720 x 720)
SHQUCL20000555	RTCSmp Compact Line 2 x 10.0 kW	CALL FOR PRICE	20.0	208	2 x 30	3		23.6 x 23.6 (600 x 600)
SHQUCL20000610	RTCSmp Compact Line 2 x 10.0 kW	CALL FOR PRICE	20.0	208	2 x 30	3		25.6 x 25.6 (650 x 650)
SHQUCL20000655	RTCSmp Compact Line 2 x 10.0 kW	CALL FOR PRICE	20.0	208	2 x 30	3		28.4 x 28.4 (720 x 720)



Note: The purchase of Induction products and accessories is NOT subject to discounts, rebates or allowances.

Restaurant Ranges



G Series Starfire Pro Ranges

Cooking without boundaries...



The Garland Restaurant Range empowers your culinary creativity by delivering unmatched performance, flexibility, and ease-of-use. After spending more than a century tuned-in to the needs of chefs the world over, Garland was inspired to design a range so adaptive and durable, it takes food further.



Superior features help you take food further.

EXPANDED COOKTOP

Expand your cooking options on Garland's newly designed cooking surface with individual cast iron grates and 27" of cooking surface depth.

BALANCED BURNERS

Garland's exclusive Starfire-Pro 33,000 BTU, cast iron burner combines speed with precise, even heat to improve efficiency and control.

LARGE, FLEXIBLE OVEN

Equipped with a 38,000 BTU cast iron burner, Garland's new larger oven delivers best-in-class recovery and evenness to meet all your baking and finishing needs. Flexibility is enhanced by a cavity deep enough to load full-size sheet pans in either direction.

UNMATCHED GRIDDLE ACCURACY

Quickly and accurately adjust for any grilling application with a completely redesigned thermostatic griddle that delivers a wide range of temperature settings.

EASE OF MAINTENANCE

Engineered by experts, the protected individual burner pilots eliminate spillover outages, while split ergonomic grates and two-piece burners make cleaning easy and safe.

BEST-IN-CLASS DURABILITY

Superior structural rigidity and unmatched thermal management will reduce downtime over the long life of this state-of-the-art range. The new chassis design is built on over 120 years of foodservice experience.

STANDARD FEATURES:

G SERIES

- Stainless steel front, sides and plate rail
- Stainless steel 2-piece back guard and shelf
- 6" (152mm) stainless steel adjustable legs
- 27" (686mm) range top work surface

GAS PRESSURE REGULATORS

- 3/4" on 24" (600mm) and 36" (900mm) models
- 1" on 48" (1200mm) and 60" (1500mm) models

OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 33,000 BTU/9.67kW 2 piece cast iron Starfire-Pro open top burners

GRIDDLE

- Standard on right, hi-lo valves are standard with griddles Snap-acting & modulating thermostats 175°- 425°F (80°-215°C) are options
- 23" (584mm) griddle plate working depth
- 4 3/16" (108mm) wide grease trough
- One cast H burner 18,000 BTU/5.27kW per 12" section
- 5/8" (16mm) thick steel plate
- Piezo pilot ignitors per 12" section

OVEN

- Fully porcelain oven interior, including top, bottom, sides, back & door liner
- Cast "H" burner. 38K BTU/11.3kW for standard oven on 36" (900) & 60" (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
- Snap-acting & modulating thermostat
- Two nickel plated oven racks on 3-position removable rack guides
- Strong, Stay Cool, Sure Grip oven door handle

RAISED GRIDDLE BROILER

- Available on right side only
- 24" (600mm) wide griddle plate
- Controlled by hi/lo valve with three cast iron burners, each rated at 11,000BTU/3.22kW
- 19" (463mm) wide broiler cavity
- Piezo pilot ignitors per 12" section

HOT TOPS

- Standard on left side 12" (300mm) wide
- 5/8" (16mm) thick steel plate
- One cast "H" burner 18,000 BTU/5.27kW

Garland G Starfire Pro Series Gas Ranges 24" Wide Ranges



G24-4L

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G24-4L	(4) Open Top Burners (1) Space Saver Oven	\$6,755	167,000	29	302/137
G24-4S	(4) Open Top Burners (1) Storage Base	\$6,220	132,000	29	221/100
G24-4T	(4) Open Top Burners Modular Top	\$4,645	132,000	12	120/54
G24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$8,880	116,000	29	332/151
G24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$7,555	84,000	29	251/114
G24-2G12T	(2) Open Top Burners; 12"/300mm Griddle; Modular Top	\$5,495	84,000	12	150/68
G24-G24L	24"/600mm Griddle (1) Space Saver Oven	\$9,155	68,000	29	367/166
G24-G24S	24"/600mm Griddle (1) Storage Base	\$7,815	36,000	29	286/130
G24-G24T	24"/610mm Griddle Modular Top	\$5,830	36,000	12	185/84

Garland G Starfire Pro Series Gas Ranges 36" Wide Ranges



G36-6R

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G36-6R	(6) Open Top Burners (1) Standard Oven	\$6,635	236,000	40	430/195
G36-6S	(6) Open Top Burners (1) Storage Base	\$6,220	198,000	40	310/141
G36-6T	(6) Open Top Burners Modular Top	\$5,120	198,000	17	190/86
G36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$9,080	188,000	40	460/209
G36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$7,680	150,000	40	340/154
G36-4G12T	(4) Open Top Burners; 12"/300mm Griddle; Modular Top	\$5,485	150,000	17	220/100
G36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$9,345	140,000	40	495/225
G36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$7,960	102,000	40	375/170
G36-2G24T	(2) Open Top Burners; 24"/610mm Griddle; Modular Top	\$6,155	102,000	17	255/116
G36-G36R	36"/900mm Griddle (1) Standard Oven	\$9,715	92,000	40	530/240
G36-G36S	36"/900mm Griddle (1) Storage Base	\$8,305	54,000	40	410/186
G36-G36T	36"/900mm Griddle; ModularTop	\$6,525	54,000	17	290/132

Garland G Starfire Pro Series Gas Ranges 48" Wide Ranges



G48-8LL

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$11,715	328,000	85	572/259
G48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$10,140	302,000	85	539/264
G48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$8,815	264,000	85	402/182
G48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$13,045	280,000	85	602/273
G48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$11,495	263,000	85	569/258
G48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$10,140	216,000	85	432/196
G48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$13,335	232,000	85	667/303
G48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$11,775	206,000	85	604/274
G48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$10,425	168,000	85	497/255
G48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$13,665	184,000	85	672/305
G48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$12,120	158,000	85	639/290
G48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$10,770	120,000	85	502/228
G48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$14,350	136,000	85	692/314
G48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$12,930	110,000	85	659/299
G48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$11,460	72,000	85	522/237

Garland G Starfire Pro Series Gas Ranges 60" Wide Ranges with Raised Griddle/Broiler



G60-6R24RR

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G60-6R24RR	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens	\$16,030	307,000	85	828/376
G60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	\$14,590	269,000	85	787/357
G60-6R24SS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Storage Bases	\$13,265	231,000	85	828/376

* Note: High shelves for 60" raised griddle/broiler models are shipped separately add 10 Cu.Ft. for trailer container space for shipping.

**Note: Raised Griddle/Broiler sections are only available with Hi-Lo valve controls.

Garland G Starfire Pro Series Gas Ranges 60" Wide Ranges



G60-10RR

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G60-10RR	(10) Open Top Burners (2) Standard Ovens	\$12,455	406,000	85	726/329
G60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$12,090	368,000	85	690/312
G60-10SS	(10) Open Top Burners (2) Storage Bases	\$10,770	330,000	85	581/264
G60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$14,410	358,000	85	756/343
G60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$13,450	320,000	85	720/327
G60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$12,080	282,000	85	611/277
G60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$14,265	310,000	85	775/342
G60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$13,730	272,000	85	775/342
G60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$12,385	234,000	85	646/293
G60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$15,035	262,000	85	826/375
G60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$14,050	224,000	85	790/358
G60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$12,720	186,000	85	681/309
G60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$15,725	214,000	85	851/386
G60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$14,740	176,000	85	815/370
G60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$13,550	138,000	85	706/320
G60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$16,885	166,000	85	866/393
G60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$15,900	128,000	85	830/376
G60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$14,585	90,000	85	721/327

G Series Options & Accessories

Description	CDN List Price
Extra Oven Rack: For Standard Ovens	\$290
Extra Oven Rack: For Convection Ovens	\$290
Extra Oven Rack: For Space-Saver Oven	\$290
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$710
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$845
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$705
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$5,950
Low-Profile Backguard in lieu of Standard High Shelf	N/C
Griddle Options	
<p>Upgrade griddle to thermostat control: ADD \$975 per thermostat, (1 per 12" of linear width), to valve-controlled griddle model. For example: the list price of G36-G36R upgraded to thermostat control would be \$9,715 plus \$2,925, (\$975 x 3), for a total list price of \$12,640 NOTE: thermostat controls are not available on raised griddle/broiler sections</p>	

* Models with standard size ovens are available with convection oven base option.
 For each convection oven, the suffix "R" in the model number changes to "C," (e.g., G36-6R becomes G36-6C).
 One convection oven in a double-oven base is standard on right, available on left, please specify.
 Crated size of 36"/900mm models with convection oven base increases to 57 Cu Ft.

Garland Stock Pot Range



G20-SP
 (stock pot and stirrer not included)

STANDARD FEATURES:

- Stainless steel front, sides and legs
- Four powerful knuckle burners total 60,000 Btu/h
- Infinite valve settings
- Come with gas regulator

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
G20-SP	Stock Pot Range w/Cast Iron Top	\$2,630	60,000 BTU	11	110/50
G20-SPH	Stock Pot Range w/Cast Iron Top and 100% Flame Failure Pilot System	\$3,180	60,000 BTU	11	110/50
E20-SP	Stock Pot Range, electric, cast iron top, ss control panel	\$3,520	5.5 kW	10	170/77
E20-SPC	Stock Pot Range, electric, counter model, cast iron top	\$3,430	5.5 kW	4	160/63

Garland G Series Salamander Broilers



GIR36

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
GIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For G36 Range	\$5,885	40,000 BTU	40	200/91
GIR48	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,035	40,000 BTU	63	230/105
GIR60	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G60 Range w/24" (610mm) flue riser & shelf	\$6,360	40,000 BTU	63	260/118
GIR36C	34"(864mm) Counter Salamander	\$5,845	40,000 BTU	21	170/77

* Range mount GIR60 models are standard with salamander on left shelf on right. Right side mount salamander available upon request.

STANDARD FEATURES:

- Range mount models: Stainless steel front, sides, top, backsplash and bottom with heat shield
- Counter models: Stainless steel front, sides and top. Also come with 4"(102mm) legs with adjustable feet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- Counter models standard at rear
- 1/2" NPT top left gas connection. (rear access connection available upon request)
- 3-Position, spring balanced adjustable rack assembly
- Large removable grease pan
- Gas regulator

Garland G Series Cheesemelters



GIRCM36

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
GIRCM36	34" (864mm) Wide Cheesemelter Range Mount For G36 Range	\$6,615	30,000 BTU	40	200/91
GIRCM48	34" (864mm) Wide Salamander Broiler Range Mount For G48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width	\$7,135	30,000 BTU	63	230/105
GIRCM60	34" (864mm) Wide Salamander Broiler Range Mount For G60 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$7,595	30,000 BTU	63	260/118
GIRCM36C	34" (864mm) Counter Cheesemelter	\$6,350	30,000 BTU	21	170/77

* Range mount GIRCM60 models are standard with cheesemelter on left shelf on right. Right side mount cheesemelter available upon request.

STANDARD FEATURES:

- Range mount models: Stainless steel front, sides, top and backsplash
- Counter models: Stainless steel front, sides and top. Also comes with 4" (102mm) legs with adjustable feet
- Two (2) 15,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2" NPT top left gas connection. (rear access connection available upon request) Counter models standard rear gas connection
- 4-position, fixed chrome plated rack guide and one chrome rack
- Large removable grease pan
- Gas regulator

Options & Accessories

Description	CDN List
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$845
Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield)	\$675

Description	CDN List
Stainless steel main back for GIR36C	\$845
Stainless steel main back for GIR36 & GIRCM36	\$1,145
Stainless steel main back for GIR48 & GIRCM48	\$1,335
Stainless steel main back for GIR60 & GIRCM60	\$1,470

Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



G24-BRL

STANDARD FEATURES:

- Stainless steel front, sides and plate rail
- 15,000 Btu/Hr per cast iron burner One burner per 6" of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6" (152mm) sections

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$5,280	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$6,065	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$7,050	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$7,855	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$11,660	120,000 BTU	37	375/170

Broiler Options & Accessories		CDN List Price
18" (457mm) Stainless Steel Spatterguard		\$765
24" (610mm) Stainless Steel Spatterguard		\$825
30" (762mm) Stainless Steel Spatterguard		\$880
36" (914mm) Stainless Steel Spatterguard		\$1,080
48" (1219mm) Stainless Steel Spatterguard		\$1,080
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$350
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$440
30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$440
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$455
Stainless steel back for 18" (457mm) Broiler		\$740
Stainless steel back for 24" (610mm) Broiler		\$800
Stainless steel back for 30" (762mm) Broiler		\$920
Stainless steel back for 36" (914mm) Broiler		\$1,080
Stainless steel back for 48" (1219mm) Broiler		\$1,125
Stainless steel back for 18" (457mm) back guard		\$685
Stainless steel back for 24" (610mm) back guard		\$795
Stainless steel back for 30" (762mm) back guard		\$920
Stainless steel back for 36" (914mm) back guard		\$1,035
Stainless steel back for 48" (1219mm) back guard		\$1,125
Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round & 1/2 diamond racks).		
DIA-18	Set of 3 racks for 18" Broiler	\$535
DIA-24	Set of 4 racks for 24" Broiler	\$710
DIA-30	Set of 5 racks for 30" Broiler	\$850
DIA-36	Set of 6 racks for 36" Broiler	\$1,005
DIA-48	Set of 8 racks for 48" Broiler	\$1,145

Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$975	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,830	15	40
G24-BRL-STD	Stand 24" (610mm) Wide	\$1,015	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$2,240	15	40
G30-BRL-STD	Stand 30" (762mm) Wide	\$1,050	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$2,495	22	50
G36-BRL-STD	Stand 36" (914mm) Wide	\$1,060	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$2,680	22	50
G48-BRL-STD	Stand 48" (1219mm) Wide	\$1,080	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$2,890	37	75
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$710	

Garland GF Sentry Series Gas Ranges & Modular Tops

STARFIRE PRO SENTRY

Total Flame Failure Protection

- CE CERTIFIED
- GF models come with piezo ignition for all concealed pilots (griddles, hot top plates and oven sections). Open tops are manually ignited with a separate ignition device.
- GFE models are equipped with electric ignition on all pilots; single phase 115V 60Hz or 240V 50Hz systems available specify at time of order

GF SERIES STANDARD FEATURES:

- Flame failure protection for all burners
 - Stainless steel front, sides and plate rail
 - Stainless Steel Low-Profile Backguard
 - 6" (152mm) stainless steel adjustable legs
 - 27" (686mm) range top work surface
 - Gas pressure regulator
 - 3/4" on 24" (600mm) and 36" (900mm) models
 - 1" on 48" (1200mm) and 60" (1500mm) models
- OPEN TOP BURNERS**
- Ergonomic split cast top ring grates
 - 26,000 Btuh/7.61kW 2 piece cast iron Starfire-Pro open top burners
 - Stainless Steel Low-Profile Backguard
- GRIDDLE**
- Standard on right, Snap-acting & modulating thermostat 175° - 425°F (80°-215°C)
 - 23" (584mm) griddle plate working depth
 - 4 3/16" (108mm) wide grease trough
 - One cast "H" burner 18,000 Btuh/5.27kW per 2" (300mm) section
 - 5/8" (16mm) thick steel plate
- OVEN**
- Fully porcelain oven interior, including top, bottom, sides, back & door liner

- Cast "H" burner. 38K Btuh/11.13kW for standard oven on 36" (900) & 60" (1500mm) models
 - Cast "H" burner. 32K Btuh/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
 - Snap-acting & modulating thermostat
 - Two nickel plated oven rack on 3-position removable rack guides
- RAISE GRIDDLE BROILER**
- Available on right side only
 - 24" (600mm) wide griddle plate.
 - Controlled by hi/lo valve with three cast iron burners each rated at 11,000Btuh/3.22kW
 - 19" (463mm) wide broiler cavity.
- HOT TOPS**
- Standard on left side 12" (300mm) wide
 - 5/8" (16mm) thick steel plate.
 - One cast "H" burner 18,000 Btuh/5.27kW
- MODULAR TOP MODELS**
- Available as 24" (600mm) or 36" (900mm) wide modular top unit.
 - Modular units come standard with 4" (102mm) stainless steel legs



GF24-4L



GF36-6R

	Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight	
24" (610mm) Wide	GF24-4L	(4) Open Top Burners (1) Space Saver Oven	\$10,260	136,000/39.82	29	302/137	
	GFE24-4L	(4) Open Top Burners (1) Space Saver Oven	\$11,020	136,000/39.82	29	302/137	
	GF24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$12,135	102,000/29.87	29	332/151	
	GFE24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$12,580	102,000/29.87	29	332/151	
	GF24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$12,385	68,000/19.91	29	367/166	
	GFE24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$12,810	68,000/19.91	29	367/166	
	GF24-4T	(4) Open Top Burners Modular Top	\$5,855	104,000/30.45	12	120/54	
	GF24-2G12T	(2) Open Top Burners; 12"/300mm Griddle Modular Top	\$7,445	70,000/20.50	12	150/68	
	GF24-G24T	24"/610mm Griddle Modular Top	\$8,085	36,000/10.54	12	185/84	
36" (914mm) Wide	GF36-6R	(6) Open Top Burners (1) Standard Oven	\$11,685	194,000/56.81	40	430/195	
	GFE36-6R	(6) Open Top Burners (1) Standard Oven	\$12,465	194,000/56.81	40	430/195	
	GF36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$13,610	160,000/46.85	40	460/209	
	GFE36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$14,020	160,000/46.85	40	460/209	
	GF36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Stanadard Oven	\$13,840	126,000/36.89	40	495/225	
	GFE36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Stanadard Oven	\$14,285	126,000/36.89	40	495/225	
	GF36-G36R	36"/914mm Griddle (1) Standard Oven	\$14,115	92,000/26.94	40	530/240	
	GFE36-G36R	36"/914mm Griddle (1) Standard Oven	\$14,540	92,000/26.94	40	530/240	
		GF36-6T	(6) Open Top Burners Modular Top	\$6,380	156,000/45.68	17	190/86

Garland GF Sentry Series Gas Ranges & Modular Tops (continued)

	Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
36" Wide	GF36-2G24T	(2) Open Top Burners; 24"/600mm Griddle Modular Top	\$8,200	88,000/25.77	17	255/116
	GF36-4G12T	(4) Open Top Burners; 12"/300mm Griddle Modular Top	\$7,985	122,000/35.72	17	220/100
	GF36-G36T	36"/900mm Griddle; Modular Top	\$8,475	54,000/15.81	17	290/132
48" (1219mm) Wide	GF48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$16,755	272,000/79.64	85	572/259
	GFE48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$17,175	272,000/79.64	85	572/259
	GF48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$18,310	238,000/69.69	85	602/273
	GFE48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$18,755	238,000/69.69	85	602/273
	GF48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$18,555	204,000/59.73	85	667/303
	GFE48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$18,995	204,000/59.73	85	667/303
	GF48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$18,825	170,000/49.78	85	672/305
	GFE48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$19,270	170,000/49.78	85	672/305
60" (1524mm) Wide	GF60-10RR	(10) Open Top Burners (2) Standard Ovens	\$17,155	336,000/98.38	85	726/329
	GFE60-10RR	(10) Open Top Burners (2) Standard Ovens	\$19,160	336,000/98.38	85	726/329
	GF60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$19,225	302,000/88.43	85	756/343
	GFE60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$20,715	302,000/88.43	85	756/343
	GF60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$19,445	268,000/78.47	85	775/342
	GFE60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$20,970	268,000/78.47	85	775/342
	GF60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$19,720	234,000/68.52	85	826/375
	GFE60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$20,615	234,000/68.52	85	826/375
	GF60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$17,515	227,000/66.47	85	787/357
	GFE60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$18,955	227,000/66.47	85	787/357
	GF60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$19,250	265,000/77.59	85	828/376
	GFE60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$20,890	265,000/77.59	85	828/376



GF48-8LL



GF60-10RR



GF60-6R24RR

* Note: High shelves for 60" raised griddle/broiler models are shipped separately add 10 Cu.Ft. for trailer container space for shipping.

**Note: Raised Griddle/Broiler sections are only available with Hi-Lo valve controls.

Equipment Stand Options for 24" & 36" Modular Top Units

Model Number	Description	CDN List Price	Series	Cu.Ft.	Ship Weight
4525318	24" (600mm) Stainless Steel open base stand with legs	\$2,810	GF24-ST24	3	45/20
4525319	24" (600mm) Stainless Steel open base stand with casters	\$4,485	GF24-ST24	3	45/20
4525322	36" (900mm) Stainless Steel open base stand with legs	\$3,415	GF36-ST36	5	55/25
4525323	36" (900mm) Stainless Steel open base stand with casters	\$4,935	GF36-ST36	5	55/25

Options & Accessories

Description	CDN List Price
Extra Oven Rack: For Standard Ovens	\$290
Extra Oven Rack: For Convection Ovens	\$290
Extra Oven Rack: For Space-Saver Oven	\$290
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$845
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$710
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$705
Valve control available in Lieu of thermostat control for griddles (must specify at time of order)	N/C
* Convection Oven Base (for GFE models only) w/3 oven racks & 3 position rack guides; 115V 60Hz or 240V 50/60Hz	\$5,950
Stainless Steel High Shelf for GF24 and GFE24 models	\$705
Stainless Steel High Shelf for GF36 and GFE36 models	\$1,050
Stainless Steel High Shelf for GF48 and GFE48 models	\$1,305
Stainless Steel High Shelf for GF60 and GFE60 models	\$1,370

* GFE models with standard size ovens are available with convection oven base option.
 For each convection oven, the suffix "R" in the model number changes to "C," (e.g., GFE36-6R becomes GFE36-6C).
 One convection oven in a double-oven base is standard on right, available on left, please specify.
 Crated size of 36"/900mm models with convection oven base increases to 57 Cu Ft.

GF Series Fryer Options & Accessories (for fryers shown on following page)	
Stainless Steel Fish Plate	\$660
Stainless Steel Fryer Tank Cover	\$515
Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)	\$710
Deck Fasteners (Stainless Steel Flanged Feet)	\$560

Garland GF Sentry Series Salamander Broilers



GFIR36

STANDARD FEATURES:

- Flame failure protection system
- Range mount models: Stainless steel front, front, sides, top, back-splash and bottom with heat shield
- Counter models: Stainless steel front, sides and top. Also comes with 4" (102mm) legs with adjustable feet
- Two (2) 14,000 BTU (4.10 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2" NPT top-right gas connection. (Rear connection available upon request; counter models standard at rear.)
- Fixed broiling rack with flat and easy-view-tilt positions
- Large removable grease pan
- Gas regulator

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
GFIR36M	35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection - Range Mount For GF36 Range	\$6,765	28,000 BTU	40	200/91
GFIR48	35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,915	28,000 BTU	63	230/105
GFIR60	35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF60 Range w/24" (610mm) flue riser & shelf	\$7,245	28,000 BTU	63	260/118
GFIR36C	34" (864mm) Counter Salamander w/Flame Failure Protection	\$6,715	28,000 BTU	21	170/77

Range mount GFIR60 models are standard with salamander on left shelf on right. Right side mount salamander available upon request.

Broiler Options & Accessories	CDN List Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$845
Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield shield)	\$675
Stainless steel main back for GFIR36C	\$845
Stainless steel main back for GFIR36	\$1,145
Stainless steel main back for GFIR48	\$1,335
Stainless steel main back for GFIR60	\$1,470

Garland GF Sentry Flame Failure Series Gas Under Fired Ceramic Briquette Char-Broilers - Range Match or Counter Mount



GF24-BRL

STANDARD FEATURES:

- Total Flame Failure Protection
- Piezo spark ignition for pilots
- Stainless Steel Low-Profile Backguard
- Broiler Design to be counter or can be banked with gas restaurant series ranges
- Stainless steel front, sides and plate rail
- 15,000 Btu/Hr per cast iron burner One burner per 6" of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
GF18-BRL	Broiler - 18" (457mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$7,580	45,000 BTU	21	190/86
GF24-BRL	Broiler - 24" (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$8,850	60,000 BTU	21	252/114
GF30-BRL	Broiler - 30" (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$9,420	75,000 BTU	29	265/120
GF36-BRL	Broiler - 36" (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$11,155	90,000 BTU	29	330/150

Broiler Options & Accessories		CDN List Price
18" (457mm) Stainless Steel Spatterguard		\$765
24" (610mm) Stainless Steel Spatterguard		\$825
30" (762mm) Stainless Steel Spatterguard		\$880
36" (914mm) Stainless Steel Spatterguard		\$1,080
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$350
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$440
30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$440
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$455
Stainless steel back for 18" (457mm) Broiler		\$740
Stainless steel back for 24" (610mm) Broiler		\$800
Stainless steel back for 30" (762mm) Broiler		\$920
Stainless steel back for 36" (914mm) Broiler		\$1,080
Stainless steel back for 18" (457mm) back guard		\$685
Stainless steel back for 24" (610mm) back guard		\$795
Stainless steel back for 30" (762mm) back guard		\$920
Stainless steel back for 36" (914mm) back guard		\$1,035
Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round & 1/2 diamond racks)		
DIA-18	Set of 3 racks for 18" Broiler	\$535
DIA-24	Set of 4 racks for 24" Broiler	\$710
DIA-30	Set of 5 racks for 30" Broiler	\$850
DIA-36	Set of 6 racks for 36" Broiler	\$1,005

Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$975	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,830	15	40
G24-BRL-STD	Stand 24" (610mm) Wide	\$1,015	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$2,240	15	40
G30-BRL-STD	Stand 30" (762mm) Wide	\$1,050	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$2,495	22	50
G36-BRL-STD	Stand 36" (914mm) Wide	\$1,060	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$2,680	22	50
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$710	

Garland S680 Sentry Series Electric Ranges



SS686

Model Number	Description	CDN List Price	Total Input (kW)	Cu.Ft. (crate)	Ship Weight
SS686	(6) Sealed Elements (1) Std. Oven	\$11,265	19 kW	53	385/175
SS684	(10) Sealed Elements (2) Std. Ovens	\$16,540	33 kW	91	630/285



SS684-24G

STANDARD FEATURES:

- Full-size oven(s) with complete porcelain interior finish
- Removable, 4-position rack guides w/1 oven rack, (per oven)
- Electro-mechanical heavy duty oven thermostat(s), 150°-550°F (66°-288°C)
- Cool-touch oven door handle(s)
- Stainless Steel exterior
- 10" (254mm) high stainless steel backguard with slotted, black enameled, angled cap
- 6" (152 mm) SS adjustable legs
- 208V or 240V; 460V N/A

SS686/SS684:

- Sealed, high performance elements with over heat protection and 6-heat switch

Options & Accessories

Description	CDN List Price
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 36" Range	\$870
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 60" Range	\$1,015
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36" Range	\$500
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60" Range	\$685
Stainless Steel Mainback for 36" range mount High Shelf and 17" Backguard	\$725
Stainless Steel Mainback for 60" range mount High Shelf and 17" Backguard	\$945
Stainless Steel Mainback for 10" (254mm) High Backguard for 36" range	\$535
Stainless Steel Mainback for 10" (254mm) High Backguard for 60" range	\$535
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	\$5,225
Double Convection Oven Base (Add Suffix RC2)	\$10,410
Stainless Steel Range Mainback (for 36" Range models)	\$725
Stainless Steel Range Mainback (for 60" Range models)	\$945
Additional Oven Rack - Each Range	\$290
Swivel Casters; Set of 4 w/Front Brakes (non-marking polyurethane)	\$710
Storm Rails - For use with elements or hot top sections per 12" Section	\$615
Hand Rails - Stainless Steel Finish 36"	\$555
Hand Rails - Stainless Steel Finish 60"	\$705
Deck Fasteners - Set of Four	\$570
Oven Door Latch - 36"	\$255
Oven Door Latch - 60"	\$490
Drip Tray Stop 36"	\$235
Drip Tray Stop 60"	\$385
OPTIONAL GRIDDLES, (standard on right)	
12" Griddle; add suffix -12G model number; replaces two top elements	\$1,270
24" Griddle; add suffix -24G model number; replaces four top elements	\$1,390
36" Griddle; add suffix -36G model number; replaces six top elements	\$2,065
OPTIONAL HOT TOPS, (standard on left)	
12" Hot Top; add suffix -1 to model number; replaces two top elements	\$490
(2) 12" Hot Tops; add suffix -2 to model number; replaces four top elements	\$870
(3) 12" Hot Tops; add suffix -3 model number; replaces six top elements (available only on 60" ranges)	\$1,135

Garland S680 Series Electric Salamander Broilers



SER-686

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SERC	36" (914mm) Wide Counter Mounted Salamander Broiler	\$7,055	7 kW	21	210/95
SER-686	Range Mount Salamander Broiler For Model SU686; 36" (914mm) Range	\$7,545	7 kW	40	250/110
SER-684	Range Mount Salamander Broiler For Model SU684; 60" (1524mm) range	\$7,960	7 kW	63	300/135

SER-686 and SER-684 available in single phase only

STANDARD FEATURES:

- Stainless steel exterior
- 6 metal-sheath elements, 1.16 kW each, (3.5 kW per side, 7.0 kW total)
- Elements are controlled by two 3-heat switch controls, one for each half of the broiler rack
- Large removable grease pan
- Fixed-position, roll-out broiling rack with easy-view tilt feature
- Heat resistant, cool touch handle with easy-grip shape

Options & Accessories

Description	CDN List Price
Main Back Stainless Steel	\$850
Stainless Steel Wall Mount Kit (For Model SERC)	\$675

Garland S680 Sentry Series Range-Match Electric Fryers



S18F

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
S18F	12 kW Fryer - 18" (457mm) wide	\$8,430	12 kW	20	140/64
S18SF	16 kW Super Fryer - 18" (457mm) wide	\$8,945	16 kW	20	140/64
S680-18FM	18" (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top	\$3,520		16	105/48
S680-18FM-EH	18" (457mm) Wide Fryer Station - Complete with Heat Lamp	\$5,095		16	130/59

STANDARD FEATURES:

- 30 lb (14kg) shortening capacity
- Tank is a one piece, deep drawn, heavy gauge nickel plated steel tank equipped with lift handles and 1" (25mm) bottom drain valve
- Mechanical thermostat temperature control; 200°- 375°F, (93°-190°C)
- Two chrome wire baskets
- Incoloy sheathed, swing-up heating elements
- Stainless steel front and sides
- Cabinet has slides to accept optional additional fry tank
- 6" (152mm) chrome steel adjustable legs

Options & Accessories

Description	CDN List Price
Stainless Steel Tank Cover	\$515
Large Single Basket (N/C if in lieu of Twin Baskets at time of order)	\$710
Extra Fry Tank	\$1,075
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$710
Extra Tank with Drain	\$1,075
Deck Fasteners - Set of Four	\$570
14DS Drain Shelf	\$570
14DS Basket Drain Basket for S18	\$475
Fish Plate	\$475

The Reliable Range...

Built to take what ever you dish out.



The U.S. Range U Series is built to be your workhorse. It's engineered to take the kind of punishment you dish out every day, while consistently delivering the fast, even heating you need to maximize your cooking techniques. Equip your kitchen with the meat-and-potatoes range that becomes a natural extension of your talents and ensures flawless results time after time.

Key features and Benefits:

LARGEST USABLE COOKTOP

Cook multiple items easily with U.S. Range's newly designed cooktop with individual cast-iron grates and 27 inches of cooking surface depth..

EFFICIENT, EVEN HEAT

Powerful 32,000-BTU burners provide quick, efficient heat distributed evenly across the pot or pan. Individual pilots are protected to prevent outages due to spill-overs.

VERSATILE OVEN

Powered by a 38,000-BTU cast-iron burner, with best-in-class performance and recovery built in. The larger oven accommodates full-size sheet pans loaded in either direction.

STANDARD FEATURES:

U SERIES

- Stainless steel front, sides and plate rail
- Stainless steel 2-piece back guard and shelf
- 6" (152mm) stainless steel adjustable legs
- 27" (686mm) range top work surface

GAS PRESSURE REGULATORS

- 3/4" on 24" (600mm) and 36" (900mm) models
- 1" on 48" (1200mm) and 60" (1500mm) models

OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 32,000 BTU/9.37kw 2 piece cast iron octagon style open top burners

GRIDDLE

- Standard on right, hi-lo valves are standard with griddles
- Snap-acting & modulating thermostats
- 175°- 425°F (80°-215°C) are options
- 23" (584mm) griddle plate working depth
- 4 3/16" (108mm) wide grease trough
- One cast "H" burner 18,000 BTU/5.27kW per 12" (300mm) section
- 5/8" (16mm) thick steel plate
- Piezo pilot ignitors per 12" section

LOW MAINTENANCE

Efficient, trouble-free performance day after day. Even cleanup is easy, thanks to two-piece 32,000-BTU cast-iron burners and split ergonomic grates.

PROVEN DURABILITY

Rugged all-stainless steel exterior and best-in-class thermal management ensure long-lasting performance.

OVEN

- Ribbed porcelain oven interior bottom and door liner, aluminized steel top, sides and back
- Cast "H" burner. 38K BTU/111.3kW for standard oven on 36" (900) & 60" (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
- Snap-acting & modulating thermostat
- One nickel plated oven rack on 3-position removable rack guides
- Strong, Stay Cool, Sure Grip oven door handle

RAISED GRIDDLE BROILER

- Available on right side only
- 24" (600mm) wide griddle plate
- Controlled by hi/lo valve with three cast iron burners each rated at 11,000BTU/3.22kW
- 19" (463mm) wide broiler cavity
- Piezo pilot ignitors per 12" section

HOT TOPS

- Standard on left side 12" (300mm) wide
- 5/8" (16mm) thick steel plate
- One cast "H" burner 18,000 BTU/5.27kW



US Range U Series Gas Ranges 24" Wide Ranges



U24-4L

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U24-4L	(4) Open Top Burners (1) Space Saver Oven	\$5,245	160,000	29	302/137
U24-4S	(4) Open Top Burners (1) Storage Base	\$4,555	128,000	29	221/100
U24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$7,210	114,000	29	332/151
U24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,760	82,000	29	251/114
U24-G24L	24"/600mm Griddle (1) Space Saver Oven	\$7,505	68,000	29	367/166
U24-G24S	24"/600mm Griddle (1) Storage Base	\$5,985	36,000	29	286/130

US Range U Series Gas Ranges 36" Wide Ranges



U36-6R

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U36-6R	(6) Open Top Burners (1) Standard Oven	\$4,840	230,000	40	430/195
U36-6S	(6) Open Top Burners (1) Storage Base	\$4,690	192,000	40	310/141
U36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$7,040	184,000	40	460/209
U36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,760	146,000	40	340/154
U36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$7,305	138,000	40	495/225
U36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$5,995	100,000	40	375/170
U36-G36R	36"/900mm Griddle (1) Standard Oven	\$7,620	92,000	40	530/240
U36-G36S	36"/900mm Griddle (1) Storage Base	\$6,300	54,000	40	410/186

US Range U Series Gas Ranges 48" Wide Ranges



U48-8LL

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$9,690	320,000	85	572/259
U48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$8,990	294,000	85	539/264
U48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$7,465	256,000	85	402/182
U48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$10,885	274,000	85	602/273
U48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$10,180	257,000	85	569/258
U48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$8,635	210,000	85	432/196
U48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$11,140	228,000	85	667/303
U48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$10,445	202,000	85	604/274
U48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$8,880	162,000	85	497/255
U48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$11,460	182,000	85	672/305
U48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$10,760	156,000	85	639/290
U48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$8,880	118,000	85	502/228
U48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$12,465	136,000	85	692/314
U48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$10,935	110,000	85	659/299
U48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$9,585	72,000	85	522/237

US Range U Series Gas Ranges 60" Wide Ranges



U60-10RR

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U60-10RR	(10) Open Top Burners (2) Standard Ovens	\$11,265	396,000	85	726/329
U60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$9,070	358,000	85	690/312
U60-10SS	(10) Open Top Burners (2) Storage Bases	\$8,790	320,000	85	581/264
U60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$11,425	350,000	85	756/343
U60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$10,235	312,000	85	720/327
U60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$9,955	274,000	85	611/277
U60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$11,340	304,000	85	775/342
U60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$10,515	266,000	85	775/342
U60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$10,195	228,000	85	646/293
U60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$11,990	258,000	85	826/375
U60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$10,830	220,000	85	790/358
U60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$10,555	182,000	85	681/309
U60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$12,595	212,000	85	851/386
U60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$11,445	174,000	85	815/370
U60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$11,140	136,000	85	706/320
U60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$15,005	166,000	85	866/393
U60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$14,020	128,000	85	830/376
U60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$12,695	90,000	85	721/327

US Range U Series Gas Ranges 60" Wide Ranges with Raised Griddle/Broiler



U60-6R24RR

Model Number	Description	CDN List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U60-6R24RR	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens	\$11,885	301,000	85	828/376
U60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	\$10,245	263,000	85	787/357
U60-6R24SS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Storage Bases	\$9,940	225,000	85	828/376

* Note: High shelves for 60" raised griddle/broiler models are shipped separately add 10 Cu.Ft. for trailer container space for shipping.

**Note: Raised Griddle/Broiler sections are only available with Hi-Lo valve controls.

Options & Accessories

Description	CDN List Price
Extra Oven Rack: For Standard Ovens	\$290
Extra Oven Rack: For Convection Ovens	\$290
Extra Oven Rack: For Space-Saver Oven	\$290
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$710
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$845
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$705
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$5,950
Low-Profile Backguard in lieu of Standard High Shelf	N/C

Griddle Options

Upgrade griddle to thermostat control: ADD \$975 per thermostat, (1 per 12" of linear width), to valve-controlled griddle model.

For example: the list price of U36-G36R upgraded to thermostat control would be \$7,620 plus \$2,925, (\$930 x 3), for a total list price of \$10,545.

NOTE: thermostat controls are not available on raised griddle/broiler sections

- * Models with standard size ovens are available with convection oven base option.
 For each convection oven, the suffix "R" in the model number changes to "C," (e.g., U36-6R becomes U36-6C).
 One convection oven in a double-oven base is standard on right, available on left, please specify.
 Crated size of 36"/900mm models with convection oven base increases to 57 Cu Ft.

US Range Regal Series Stock Pot Stove



SP-1844

STANDARD FEATURES:

- One-piece heavy cast reinforced top grate
- Large capacity, removable drip pan
- High speed ring-type burners with total input of 45,000 BTU/hr (SP-1844) (inner ring burner - 15,000BTU/hr, outer ring burner - 30,000 BTU/hr)
- One gas control per burner
- Standing pilot for instant lighting
- 3/4" gas regulator
- Exterior finish – stainless steel

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SP-1844	Stock Pot Stove w/ Tubular Steel Legs	\$2,100	45,000 BTU	9	106/48
SP-1844-2*	Double Stock Pot Stove w/Legs	\$5,045	90,000 BTU	18	212/96

*Available banked side-to-side or front-to-back. Please specify.

US Range U Series Salamander Broilers



UIR36

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
UIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range	\$5,735	40,000 BTU	40	200/91
UIR48	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$5,885	40,000 BTU	63	230/105
UIR60	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U60 Range w/24" (610mm) flue riser & shelf	\$6,210	40,000 BTU	63	260/118
UIR36C	34"(864mm) Counter Salamander	\$5,775	40,000 BTU	21	170/77

* Range mount UIR60 models are standard with salamander on left shelf on right. Right side mount salamander available upon request.

STANDARD FEATURES:

- Range mount models: Stainless steel front, sides, top, backsplash and bottom with heat shield.
- Counter models: Stainless steel front, sides and top. Also come with 4"(102mm) legs with adjustable feet.
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners.
- Each burner individual controlled with Hi-Lo valve control.
- 1/2" NPT top left gas connection. (rear access connection available upon request) Counter models standard at rear.
- 3-Position spring balanced adjustable rack assembly.
- Large removable grease pan.
- Gas regulator.

US Range U Series Cheesemelters



UIRCM36

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
UIRCM36C	34" (864mm) Counter Cheesemelter	\$5,720	30,000 BTU	21	170/77
UIRCM48	34" (864mm) Wide Salamander Broiler Range Mount For U48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width	\$6,440	30,000 BTU	63	230/105
UIRCM60	34" (864mm) Wide Salamander Broiler Range Mount For U48 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$6,865	30,000 BTU	63	260/118

* Range mount UIRCM60 models are standard with cheesemelter on left shelf on right. Right side mount cheesemelter available upon request.

STANDARD FEATURES:

- Range mount models: Stainless steel front, sides, top and backsplash
- Counter models: Stainless steel front, sides and top. Also comes with 4" (102mm) legs with adjustable feet
- Two (2) 15,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2" NPT top-right gas connection. (Rear connection available upon request; counter models standard rear gas.)
- 4-position, fixed chrome plated rack guide and one chrome rack
- Large removable grease pan
- Gas regulator

Options & Accessories

Description	CDN List
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$845
Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield)	\$675

Description	CDN List
Stainless steel main back for UIR36C	\$845
Stainless steel main back for UIR36 & UIRCM36	\$1,145
Stainless steel main back for UIR48 & UIRCM48	\$1,335
Stainless steel main back for UIR60 & UIRCM60	\$1,470

SunFire Gas Ranges



Model X36 - 6R

STANDARD FEATURES:

- Stainless steel front and sides
- XL 27" deep worktop cooking surface
- 4" (104mm) stainless steel plate rail
- 2-piece stainless steel backguard with removable shelf
- Durable EasyView knobs
- EasyClean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 3/4 NPT for 24" & 36" models; 1" NPT, (adaptable to 3/4" service), for 60" models

OPEN TOP BURNERS:

- Ergonomic split cast iron grates
- 30,000 Btuh/8.79 kW burners
- 2 piece cast iron "Q" style donut burner
- Spillproof, individual standing pilots

GRIDDLES:

- 12" (305mm) griddle plate, 5/8" (15mm) thick steel replaces two open burners
- Manual hi/lo valve control
- 18,000 Btuh/5.27 kW cast iron "H" style burner per 12" (305mm) width of griddle
- 4 1/4" (108mm) wide grease trough
- Standard on right side

AVAILABLE OPTIONS (please refer to page 59 for pricing on available options):

- Extra Oven Rack
- Casters
- Low-Profile Backguard

HOT TOPS:

- 12" (305mm) plate, 5/8" (15mm) thick steel replaces two open burners
- Manual valve control
- 18,000 Btuh/5.27 kW cast iron H-burner
- Standard on left side

OVEN:

- Space Saver, 24" wide ranges only, 20" (508mm) wide, 22" (559mm) deep, 13" (330mm) high interior
- Standard Oven, 26 1/4" (667mm) wide, 22" (559mm) deep, 13" (330mm) high interior
- 33,000 Btuh/9.67kW tube burner
- Low to 500°F (260°C) oven thermostat
- Ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Two position oven rack guide
- Nickel plated oven rack
- Heavy duty oven door with keep-cool handle

SunFire 24" (600mm) Wide Restaurant Ranges



Model Number	Description	CDN List Price	Total Input (BTU)	Cu. Ft.	Ship Weight
X24-4L	(4) Open Burners (1) Space Saver Oven	\$4,070	145,000	29	302/137
X24-4S	(4) Open Burners (1) Storage Base	\$3,730	120,000	29	221/100

SunFire 36" (900mm) Wide Restaurant Ranges

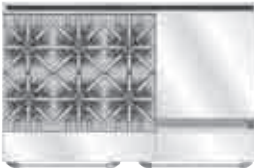


Model Number	Description	CDN List Price	Total Input (BTU)	Cu. Ft.	Ship Weight
X36-6R	(6) Open Burners (1) Standard Oven	\$4,090	213,000	40	430/195
	12" Hot Top (4) Open Burners (1) Standard Oven	\$4,720	180,000	40	310/141
X36-6S	(6) Open Burners (1) Storage Base	\$3,715	173,000	40	453/205
	12" Hot Top (4) Open Burners (1) Storage Base	\$4,320	140,000	40	333/151
X36-2G24R	24" Griddle (2) Open Burners (1) Standard Oven	\$5,910	133,000	40	495/225
X36-2G24S	24" Griddle (2) Open Burners (1) Storage Base	\$5,495	100,000	40	375/170

NOT CE CERTIFIED

SunFire Gas Ranges

SunFire 60" (1500mm) Wide Restaurant Ranges



Model Number	Description	CDN List Price	Total Input (BTU)	Cu. Ft.	Ship Weight
X60-10RR	(10) Open Burners (2) Standard Ovens	\$6,675	366,000	85	726/329
X60-10RS	(10) Open Burners (1) Standard Oven, (1) Storage Base	\$6,420	333,000	85	606/275
X60-6G24RR	24" Griddle* (6) Open Burners (2) Standard Ovens	\$8,715	286,000	85	791/359
X60-6G24RS	24" Griddle* (6) Open Burners (1) Standard Oven, (1) Storage Base	\$8,310	253,000	85	755/342
X60-6R24RR	24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (2) Standard Ovens	\$10,115	289,500	85	828/376
X60-6R24RS	24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (1) Standard Oven (1) Standard Base	\$9,725	256,500	85	787/357

GARLAND®



Garland XPress Grill



Completely Redesigned
Next Generation in Two-Sided Cooking

Garland XPress Grill



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 the appropriate core temperature ensuring operators achieve consistent quality and food safety. Plus, rapid recovery and rapid pre-heat features save energy allowing the griddle to cool between peak periods.



Smart dual-surface grills which save money, time and space while improving quality.

FLEXIBILITY

- Available in a **NEW** 12" one platen; 24" one or two platen; 36" one, two or three platen
- **NEW** 2" cook height -- increased from .65"
- Supports fast, casual menu and capacity needs
- **NEW** multi-stage cooking that provides ability to program extra steps within the same recipe, as many as you need, up to 10
 - Program Stage 1 for a time and gap for cooking and then program Stage 2 to release to a larger gap to finish the cooking
 - Or add a Stage for melting cheese, turning chicken/hot dogs or adding seasoning

EASE OF USE

- **NEW** EasyTouch™ screen design is simple and intuitive with Press and Go interface
- **NEW** USB interface -- update menus
- Common approach with Welbilt product

EASE OF CLEANING

- **NEW** Single shaft platen lift assembly
- Angled backsplash and easy access from each side

TEMPERATURE CONTROL

- **NEW** advanced temperature control, smart anticipation versus on-off
- Eliminated temperature overshoot and undershoot
- Temperature uniformity with five independently controlled heat zones -- three on plate and two on platen
- Each lane can now be set to a different temperature
- Menu flexibility, e.g., all-day breakfast

ENERGY SAVINGS

- Based on a recent competitive side-by-side test, the new Garland Xpress Grill reduces energy by approximately 24%
- Lanes can be turned Off when not required (**NEW**)
- Annual savings of equipment and HVAC -- providing comfort in the kitchen

RELIABILITY

- Strong chassis design and longer life components
- Lower life cycle costs and accurate gap control
- **NEW** 2-year parts and labour warranty

EASY TO SERVICE

- User interface provides advanced diagnostics and error logging -- increased first-time fix
- **NEW** voltage sensing and power management-- all electrical parts are standardized



Garland Master Series XPress Grills - Traditional Grills



12" Grill 24" Grill



36" Grill

Model Number	Description	CDN List Price	Electrical Input	Gas Input	Cu. Ft.	Ship Weight
12" WIDE GAS XPRESS GRILL						
XPG12	Flat Griddle One Platen	CALL FOR PRICE	3.4 KW	20,000 BTU	29.7	550/249
24" WIDE GAS XPRESS GRILLS						
XPG24	Flat Griddle Two Platens	CALL FOR PRICE	3.4 KW	40,000 BTU	29.7	650/295
XPG241L	Flat Griddle One Platen on Left		4.2 KW	40,000 BTU	29.7	600/272
36" WIDE GAS XPRESS GRILLS						
XPG36	Flat Griddle Three Platens	CALL FOR PRICE	10.3 KW	60,000 BTU	48	800/295
XPG362L	Flat Griddle Two Platens Left		7.7 KW	60,000 BTU	48	750/340
12" WIDE ELECTRIC XPRESS GRILLS						
XPE12	Flat Griddle One Platen	CALL FOR PRICE	7.9 KW		29.7	550/249
24" WIDE ELECTRIC XPRESS GRILLS						
XPE24	Flat Griddle Two Platens	CALL FOR PRICE	15.9 KW		29.7	650/295
XPE241L	Flat Griddle One Platen on Left		13.2 KW		29.7	600/272
36" WIDE ELECTRIC XPRESS GRILLS						
XPE36	Flat Griddle Three Platens	CALL FOR PRICE	23.8 KW		48	800/295
XPE362L	Flat Griddle Two Platens Left		21.2 KW		48	750/340

STANDARD FEATURES:

- S/S front, top & sides
- 3/4" (19mm) thick, carbon steel griddle plate
- Die cast aluminum electric top heating elements rated 208V/220V/240V, 3-phase
- Automatic lifting and lowering of top heaters
- Towel bar with bun pan lip
- S/S side grease collectors
- Swivel casters w/front brakes
- Separate programmable controller for each 12" zone
- Multi-colored LED indicators identify operational mode

GAS MODELS:

- 20,000 BTU/hr input; each 12" zone
- 3/4" NPT bottom gas inlet
- Built in pressure regulators, and gas shut-off valve

ELECTRIC MODELS:

- 4.3kW input; each 12" zone
- 208V/220V/240V 3-phase bottom griddle plate



Options	CDN List Price
Tool Holders	
Scrapper 6" - 161 Grill Scrapper	\$115
Squeegee - 233-71A Grill Wiper	\$115
Spatula 4"	\$115
Teflon Sheets	
Box of 6 Sheets	\$375

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

Note: The purchase of XPress Grills is not subject to discounts, rebates or allowances.

Garland Master Series XPress Grills with Active Compression



12" Grill 24" Grill



36" Grill

Model Number	Description	CDN List Price	Electrical Input	Gas Input	Cu. Ft.	Ship Weight
12" WIDE GAS XPRESS GRILL						
XPG12AC	Flat Griddle One Platen	CALL FOR PRICE	3.4 KW	20,000 BTU	29.7	550/249
24" WIDE GAS XPRESS GRILLS						
XPG24AC	Flat Griddle Two Platens	CALL FOR PRICE	3.4 KW	40,000 BTU	29.7	650/295
XPG241LAC	Flat Griddle One Platen on Left		4.2 KW	40,000 BTU	29.7	600/272
36" WIDE GAS XPRESS GRILLS						
XPG36AC	Flat Griddle Three Platens	CALL FOR PRICE	10.3 KW	60,000 BTU	48	800/295
XPG362LAC	Flat Griddle Two Platens Left		7.7 KW	60,000 BTU	48	750/340
12" WIDE ELECTRIC XPRESS GRILLS						
XPE12AC	Flat Griddle One Platen	CALL FOR PRICE	7.9 KW		29.7	550/249
24" WIDE ELECTRIC XPRESS GRILLS						
XPE24AC	Flat Griddle Two Platens	CALL FOR PRICE	15.9 KW		29.7	650/295
XPE241LAC	Flat Griddle One Platen on Left		13.2 KW		29.7	600/272
36" WIDE ELECTRIC XPRESS GRILLS						
XPE36AC	Flat Griddle Three Platens	CALL FOR PRICE	23.8 KW		48	800/295
XPE362LAC	Flat Griddle Two Platens Left		21.2 KW		48	750/340

STANDARD FEATURES:

- S/S front, top & sides
- 3/4" (19mm) thick, carbon steel griddle plate
- Die cast aluminum electric top heating elements rated 208V/220V/240V, 3-phase
- Automatic lifting and lowering of top heaters
- Towel bar with bun pan lip
- S/S side grease collectors
- Swivel casters w/front brakes
- Separate programmable controller for each 12" zone
- Multi-colored LED indicators identify operational mode

GAS MODELS:

- 20,000 BTU/hr input; each 12" zone
- 3/4" NPT bottom gas inlet
- Built in pressure regulators, and gas shut-off valve

ELECTRIC MODELS:

- 4.3kW input; each 12" zone
- 208V/220V/240V 3-phase bottom griddle plate



Options	CDN List Price
Tool Holders	
Scraper 6" - 161 Grill Scraper	\$115
Squeegee - 233-71A Grill Wiper	\$115
Spatula 4"	\$115
Teflon Sheets	
Box of 6 Sheets	\$375

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

Note: The purchase of XPress Grills is not subject to discounts, rebates or allowances.

Garland Master Series Induction Range



GME36-I14C

Now ALL IN ONE, the Garland Master Series Induction Range is engineered to incorporate Garland Induction with Garland's convection oven. Garland's Induction cook tops with Boil Dry Protection and Automatic Pan Detection cook faster and are energy efficient. The well-crafted convection oven base is reliable, durable and functional.

Green Heat. Imagine how efficient and fast it would be if you could generate a precise amount of heat in only the cooking vessel itself. No Pan, No Heat. That's exactly what Garland Induction Technology is all about. Barrier-free creative potential with precise, instant and consistent heat concentrated exactly where you need it most.



Features:

- Unique power with 4 x 3.5 kW or 5.0 kW hobs and 5.0 kW electric oven
- Revolutionary RTC5mp induction technology monitors the state of the energy supply and temperatures of the electronic components
- Convection oven with chrome plated, removable rack guides and rack
- All stainless steel oven cavity, chassis, front and sides
- Unique integrated air management system
- Ceran® glass 6mm thick
- Flat convection motor for flush mount
- Integrated circuit breaker
- Quiet operation
- Easy to clean



Model Number	Base Configuration	CDN List Price	Total Power (kW)	Voltage (V)	Amps (A)	Phase (AC)	Dimensions in. (mm)
GME36M-I14C *	4 X 3.5 kW Hobs Convection Oven, 6" Adjustable Legs	\$40,495	21.1	120/208	66.4	3	35.4 x 35.4 (900 x 900)
GME36M-I20C *	4 X 5.0 kW Hobs Convection Oven, 6" Adjustable Legs	\$42,865	26.8	120/208	82.2	3	35.4 x 35.4 (900 x 900)
GME36M-I14S	4 X 3.5 kW Hobs Storage Base, 6" Adjustable Legs	\$32,400	14.0	208	44	3	35.4 x 35.4 (900 x 900)
GME36M-I20S	4 X 5.0 kW Hobs Storage Base, 6" Adjustable Legs	\$34,780	20.0	208	60	3	35.4 x 35.4 (900 x 900)



GME36-I14S

* - 5.1kW Convection Oven.

Please contact factory for lead time.

Options & Accessories	CDN List Price
6" Legs Adjustable Legs (Standard)	N/C
Optional Casters	\$710
Extra Oven Rack	\$385

Master Series Heavy Duty Equipment



Renowned by chefs everywhere, the precise cooking of Garland's Masters Series is a testament to innovation that can lead to radical improvement. Master Series has earned premium status by consistently delivering long-term savings of both time and money. Gone are the days of fitting together equipment that was based on the supplier's specifications. Finally there is modular equipment that's durable, easy to clean, flexible enough to configure to any space. The style fits into your vision, while the practicality helps you stay efficient. Garland brings you the innovation to Master what's important—the food.

Master your kitchen with the flexibility to be creative...

PERFORMANCE

Highly efficient equipment that helps you save time & money while impressing your customers.

PRECISION

Temperatures measured in precise 1 degree increments using Centerline thermostats.

POWER

More heat means faster cooking times that save you money.

CONSISTENCY

Holding temperatures you can depend on without constantly changing the dial.

FLEXIBILITY

Tops and configurations that fit your kitchen and your menu.

RELIABILITY

Dependable equipment with a long life that delivers consistent results.

CONVENIENCE

Smooth surfaces make cleaning easy, quick and safe.

SAFETY

"Cool to the touch" handles and ergonomic design reduce accidental damage.

CONTEMPORARY

The clean lines of the design complement any kitchen.



STANDARD FEATURES:

MASTER SERIES

- Stainless steel front and sides
- 7½" (191mm) stainless steel front rail
- Stainless steel drip tray under burners
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 6" (152mm) legs w/adjustable inserts
- 1-1/4" N.P.T. front manifold

OVEN-BASE MODELS

- 40,000 BTU "H" style cast oven burner
- Oven temp range: 150°F - 500°F (66°C - 260° C)
- Piezo oven pilot ignition
- All porcelain oven interior
- 4-position rack guides w/1 oven rack
- Stainless Steel top (M1R & M2R)

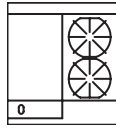
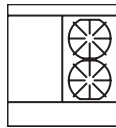
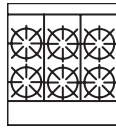
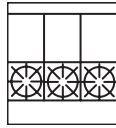
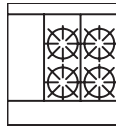
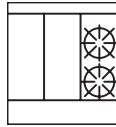
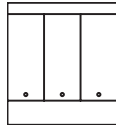
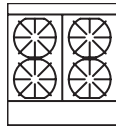
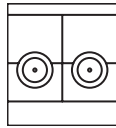
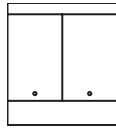
MASTER SENTRY SERIES

- Full flame failure protection on all burners
- Electric pilot ignition for all burners
- Stainless steel front and sides
- 7½" (191mm) stainless steel front rail
- Stainless steel drip tray under burners
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 6" (152mm) legs w/adjustable inserts
- 1-1/4" N.P.T. front manifold

OVEN-BASE MODELS

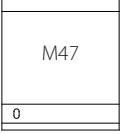
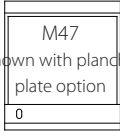
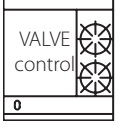
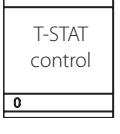
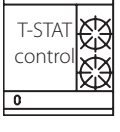
- 40,000 BTU "H" style cast oven burner
- Oven temp range: 150°F - 500°F (66°C - 260° C)
- Piezo oven pilot ignition
- All porcelain oven interior
- 4-position rack guides w/1 oven rack

Garland Master Series Heavy-Duty Ranges (38" depth)

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(1) 33K, 17"W Griddle (2) 35K Open Burners 34" Wide Griddle on left only Rear Gas Option (3/4", 1", 1 1/4")</p>	M42R	(1) Std. Oven Base	\$16,420	143,000 BTU	53	445/202
	M42S	(1) Storage Base	\$13,880	103,000 BTU	53	345/157
	M42T	(1) Modular Top	\$12,695	103,000 BTU	26	265/120
 <p>(1) 30K, 17"W Hot Top (2) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M42-6R	(1) Std. Oven Base	\$15,840	140,000 BTU	53	520/230
	M42-6S	(1) Storage Base	\$14,440	100,000 BTU	53	420/190
	M42-6T	(1) Modular Top	\$13,270	100,000 BTU	26	312/142
 <p>(6) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43R	(1) Std. Oven Base	\$14,455	184,000 BTU	53	440/200
	M43S	(1) Storage Base	\$12,465	144,000 BTU	53	340/155
	M43T	(1) Modular Top	\$10,515	144,000 BTU	26	260/118
 <p>(3) 18K, Open Burners (3) 15K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43FTR	(1) Std. Oven Base	\$17,455	99,000 BTU	53	540/245
	M43FTS	(1) Storage Base	\$15,370	59,000 BTU	53	440/200
	M43FTT	(1) Modular Top	\$9,400	59,000 BTU	26	320/145
 <p>(1) 22K Hot Top (4) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-1R	(1) Std. Oven Base	\$15,715	158,000 BTU	53	460/209
	M43-1S	(1) Storage Base	\$13,360	118,000 BTU	53	360/164
	M43-1T	(1) Modular Top	\$11,675	118,000 BTU	26	275/125
 <p>(2) 22K Hot Tops (2) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-2R	(1) Std. Oven Base	\$16,185	132,000 BTU	53	480/218
	M43-2S	(1) Storage Base	\$14,820	92,000 BTU	53	380/173
	M43-2T	(1) Modular Top	\$12,855	92,000 BTU	26	280/125
 <p>(3) 22K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-3R	(1) Std. Oven Base	\$16,880	106,000 BTU	53	500/227
	M43-3S	(1) Storage Base	\$15,180	66,000 BTU	53	400/182
	M43-3T	(1) Modular Top	\$14,030	66,000 BTU	26	300/135
 <p>(4) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M44R	(1) Std. Oven Base	\$14,675	180,000 BTU	53	440/200
	M44S	(1) Storage Base	\$12,825	140,000 BTU	53	340/155
	M44T	(1) Modular Top	\$11,005	140,000 BTU	26	260/118
 <p>(2) 45K Front-Fired Hot Tops 34" Wide Rear Gas Option External Side Mount (3/4", 1", 1 1/4")</p>	M45R	(1) Std. Oven Base	\$16,645	130,000 BTU	53	510/232
	M45S	(1) Storage Base	\$13,900	90,000 BTU	53	410/186
	M45T	(1) Modular Top	\$12,115	90,000 BTU	26	305/138
 <p>2-Section Hot Top (3) 30K H-Burners 34" Wide Rear Gas Option (3/4", 1")</p>	M46R	(1) Std. Oven Base	\$15,655	130,000 BTU	53	450/205
	M46S	(1) Storage Base	\$13,920	90,000 BTU	53	350/159
	M46T	(1) Modular Top	\$11,970	90,000 BTU	26	270/120

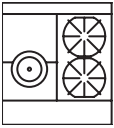


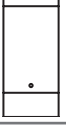
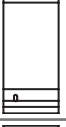
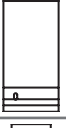

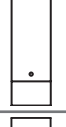
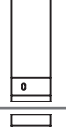
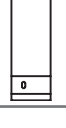
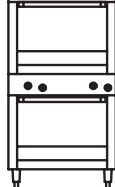
Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

Garland Master Series Heavy-Duty Ranges (38" depth)

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>M47 0</p> <p>34" Wide Griddle (3) 33K H- Burners 34" wide with Rear Gas Option (3/4", 1")</p>	M47R	(1) Std. Oven Base	\$17,170	139,000 BTU	53	600/273
	M47S	(1) Storage Base	\$15,105	99,000 BTU	53	500/227
	M47T	(1) Modular Top	\$13,125	99,000 BTU	26	360/164
 <p>M47 shown with plancha plate option 0</p> <p>34" Wide Plancha Griddle (3) 33K H-Burner 34" wide with perimeter trough around griddle Rear Gas Option (3/4", 1")</p>	M47R	(1) Std. Oven Base	\$18,485	139,000 BTU	53	600/273
	M47S	(1) Storage Base	\$16,650	99,000 BTU	53	500/227
	M47T	(1) Modular Top	\$14,285	99,000 BTU	26	360/164
 <p>VALVE control 0</p> <p>23" Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34" Wide Griddle on left only Rear Gas Option (3/4", 1")</p>	M47-23R	(1) Std. Oven Base	\$17,030	154,000 BTU	53	590/268
	M47-23S	(1) Storage Base	\$15,745	104,000 BTU	53	490/223
	M47-23T	(1) Modular Top	\$12,955	104,000 BTU	26	295/135
 <p>T-STAT control 0</p> <p>34" Wide Griddle (3) 33K H-Burners Rear Gas Option (3/4", 1")</p>	M48R	(1) Std. Oven Base	\$18,555	139,000 BTU	53	600/273
	M48S	(1) Storage Base	\$16,420	99,000 BTU	53	500/227
	M48T	(1) Modular Top	\$14,455	99,000 BTU	26	300/135
 <p>T-STAT control 0</p> <p>23" Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34" Wide, Griddle on left only Rear Gas Option: (3/4", 1")</p>	M48-23R	(1) Std. Oven Base	\$18,310	154,000 BTU	53	590/268
	M48-23S	(1) Storage Base	\$16,250	104,000 BTU	53	490/223
	M48-23T	(1) Modular Top	\$14,285	104,000 BTU	26	295/135

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

Master Series Ranges & Attachments (38" depth)

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34" Wide Rear Gas Option External (3/4")</p>	M54R	34" wide w/(1) Std. Oven Base	\$15,715	155,000 BTU	53	475/215
	M54S	34" wide w/(1) Storage Base	\$13,825	115,000 BTU	53	375/170
	M54T	34" Wide Modular Top	\$11,675	115,000 BTU	26	270/120
 <p>(2) 35K Open Burners 17" Wide Rear Gas Option (3/4")</p>	M4S	(1) Storage Base	\$6,730	70,000 BTU	26	190/86
	M4T	(1) Modular Top	\$6,345	70,000 BTU	9	110/50
 <p>(1) 45K Front-Fired Hot Top 17" Wide Rear Gas Option External (3/4", 1", 1 1/4")</p>	M5S	(1) Storage Base	\$7,060	45,000 BTU	26	230/105
	M5T	(1) Modular Top	\$6,660	45,000 BTU	9	138/63
 <p>(1) 30K Hot Top 17" Wide Rear Gas Option (3/4", 1")</p>	M6S	(1) Storage Base	\$6,660	30,000 BTU	26	240/109
	M6T	(1) Modular Top	\$6,660	30,000 BTU	9	145/66
VALVE control  <p>17" Griddle (1) 33K H-Burner 17" Wide Rear Gas Option (3/4", 1")</p>	M7S	(1) Storage Base	\$7,515	33,000 BTU	26	260/118
	M7T	(1) Modular Top	\$7,040	33,000 BTU	9	155/70
T-STAT control  <p>17" Griddle (1) 33K H-Burner 17" Wide Rear Gas Option (3/4", 1")</p>	M8S	(1) Storage Base	\$8,220	33,000 BTU	26	260/118
	M8T	(1) Modular Top	\$7,675	33,000 BTU	9	155/70
 <p>(2) 24K Open Burners 12" Wide Rear Gas Option (3/4")</p>	M12S	(1) Storage Base	\$6,220	48,000 BTU	16	130/60
	M12T	(1) Modular Top	\$5,730	48,000 BTU	6	78/35
 <p>(1) 22K Hot Top 12" Wide</p>	M12S-6	(1) Storage Base	\$6,645	30,000 BTU	16	190/86
	M12T-6	(1) Modular Top	\$6,485	30,000 BTU	6	110/50
VALVE control  <p>12" Griddle (1) 30K H-Burner 12" Wide</p>	M12S-7	(1) Storage Base	\$7,100	30,000 BTU	16	190/86
	M12T-7	(1) Modular Top	\$6,510	30,000 BTU	6	110/50
T-STAT control  <p>12" Griddle (1) 30K H-Burner 12" Wide</p>	M12S-8	(1) Storage Base	\$7,655	30,000 BTU	16	190/86
	M12T-8	(1) Modular Top	\$6,805	30,000 BTU	6	110/50
Rear Gas Option (3/4", 1", 1 1/4") 	M2R	(2) Std. Ovens (convection oven option available on bottom only)	\$19,745	80,000 BTU	75	730/332

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

Master Series Options & Accessories

Description	CDN List Price	Notes
Convection Oven in Place of Standard Oven Add "C" to Model Number*	\$6,735	Not available on masonry base or in back to back battery line-ups
Stainless Steel Oven Interior	\$1,375	For convection oven base, add 5 manufacturing days to lead time
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover**	N/C	Models M45, M54 & M55 external (side) mount only. Gas inlet sizes, 3/4"; 1"; 1-1/4". Add 5-1/4" to overall unit width.
Extra Oven Rack for Standard & RC Ovens	\$400	
Stainless Steel Main Back for Ranges ("R" or "S" Models)	\$675	
Stainless Steel Main Back for Attachments ("S" Models)	\$640	
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates	\$565	
Stainless Steel Intermediate Shelf for Storage Base Models 12" (305mm)	\$600	
Stainless Steel Intermediate Shelf for Storage Base Models 17" (432mm)	\$730	
Stainless Steel Intermediate Shelf for Storage Base Models 34" (864mm)	\$850	
Aluminized Intermediate Shelf for Storage Base 12"(305mm)	\$290	
Aluminized Intermediate Shelf for Storage Base 17"(432mm)	\$395	
Aluminized Intermediate Shelf for Storage Base 34" (864mm)	\$510	
Common Front Rail for two or more units; 23" Start Length	\$705	
Common Front Rail; Each Additional 3" in length over 23"	\$185	(maximum 102"/2590mm) total length
Casters w/Polyurethane Wheels (non-marking) for Storage & Oven Base Models	\$710	
6" Stainless Steel Adjustable Legs for Storage & Oven Base Models	\$335	
Deck Fasteners - Set of Four for Storage & Oven Base Models	\$620	
3/4" N.P.T. Gas Shut Off Valve	\$480	
1" N.P.T. Gas Shut Off Valve	\$545	
1-1/4" N.P.T. Gas Shut Off Valve	\$640	

Description	CDN List Price	Notes
3/4" N.P.T. Natural Gas Regulator	\$500	Note: Master Series gas equipment requires gas regulators for proper operation & to monitor gas pressure. Regulators are not supplied as standard equipment due to variables in BTU loading per bank.
3/4" N.P.T. Propane Gas Regulator	\$500	
1" N.P.T. Natural Gas Regulator	\$620	
1" N.P.T. Propane Gas Regulator	\$620	
1-1/4" N.P.T. Natural Gas Regulator	\$1,125	
1-1/4" N.P.T. Propane Gas Regulator	\$1,125	
Gas Flex Hose & Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device	\$2,120	
Gas Flex Hose & Quick Disconnect (1" N.P.T. x 5") w/Restraining Device	\$2,485	
Gas Flex Hose & Quick Disconnect (1-1/4" N.P.T. x 5") w/Restraining Device	\$3,655	
Grooved Griddle Option for 12" (305mm) Griddle	\$3,735	
Grooved Griddle Option for 17" (432mm) Griddle or 1/2 grooved section for 34" (864mm)	\$4,110	All other partially grooved plate options: Please consult factory for pricing.
Grooved Griddle Option for 23" (584mm) Griddle	\$4,595	
Grooved Griddle Option for 34" (864mm) Griddle	\$5,770	
"Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M45, T	\$4,780	For models other than M44 & M4 please contact the factory

* When adding convection option to 68" models with two oven bases contact factory for pricing and delivery.

** 12" attachments with storage base, (all models 'M12S), not available as free-standing ranges.

When ordered with rear gas connection, all models "M12S" must be installed with Deck Fasteners secured to floor.

Master Series Options & Accessories

Maximum Security Options	CDN List Price	CDN List Price
Control Panel Cover	Call Factory	Deck Fasteners (SS Flanged Feet)
Tamper Proof External Hardware		Thermost Probe Cover
Oven Door w/Padlock Hasp (padlock not included)		Non-removable Drip Pan(s)
Lower Kick Panel w/Padlock Hasp (padlock not included)		Non-removable Top and Ring Grates

NOTE: Max. Security options are not standard production. Please consult your Customer Service agent for lead times and pricing.

Equipment Stands for Master Series Modular Tops

Model Number	Description	CDN List Price	CDN List Price (w/casters)	Cu.Ft. (crate)	Ship Weight
M17	17" (432mm) Wide; Stainless Steel Finish	\$2,185	\$2,905	22	18/8
M24	24"(610mm) Wide; Stainless Steel Finish	\$2,480	\$3,045	26	25/11
M34	34" (864mm) Wide; Stainless Steel Finish	\$2,825	\$3,550	30	37/17

Garland Master Series Heavy-Duty Char-Broilers



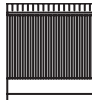


M24B

STANDARD FEATURES:

- Stainless Steel front and sides
- Stainless Steel front rail
- 1¼" NPT front manifold
- Dual-sided, cast-iron broiler grates with ½" (13mm) rounded bar, (broad brand), and diamond, (fine), patterns on opposite sides
- 6" (152mm) chrome legs w/adj. inserts ('B' models)

Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/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.

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 17" Wide Char-Broiler	M17B	(1) Storage Base	\$11,015	45,000 BTU	24	235/107
	M17BT	Modular Top	\$10,495	45,000 BTU	10	135/60
 24" Wide Char-Broiler	M24B	(1) Storage Base	\$12,305	60,000 BTU	30	330/150
	M24BT	Modular Top	\$11,755	60,000 BTU	16	230/105
 34" Wide Char-Broiler	M34B	(1) Storage Base	\$13,695	90,000 BTU	54	510/231
	M34BT	Modular Top	\$13,170	90,000 BTU	39	390/180
Char-Broiler Options					CDN List Price	
	M17B Stainless Steel Main Back				\$770	
	M17BT Stainless Steel Main Back				\$675	
	M24B Stainless Steel Main Back				\$770	
	M24BT Stainless Steel Main Back				\$675	
	M34B Stainless Steel Main Back				\$770	
	M34BT Stainless Steel Main Back				\$675	
	3/4" rear gas connection (end caps/covers available - must specify)				\$1,165	
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17				\$520	
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24				\$720	
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34				\$1,145	
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler				\$565	
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler				\$760	
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler				\$1,070	

For additional applicable options, see page 67.

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

Garland Master Series Heavy-Duty Spreaders



M17SP



M17ES

Model Number	Size	CDN List Price	Cu.Ft. (crate)	Ship Weight
Spreader Plates				
M12SP	12" (305mm) Wide 6-7/8" High	\$1,490	7	50/23
M17SP	17" (432mm) Wide 6-7/8" High	\$1,660	9	75/34
M24SP	24" (610mm) Wide 6-7/8" High	\$1,970	11	105/48
M24SPT	24" (610mm) Wide 9-1/2" High	\$1,970	11	105/48
Spreader Cabinets				
M12ES	12" (305mm) Wide	\$3,940	19	125/56
M17ES	17" (432mm) Wide	\$4,025	24	175/79
M24ES	24" (610mm) Wide	\$4,295	20	190/86

STANDARD FEATURES:

SPREADERS

- Stainless Steel front and sides
- Stainless Steel front rail & work top
- 1¼" NPT front manifold
- 6" (152mm) chrome legs w/adj. inserts ('ES' models)

Master Series Spreaders Options & Accessories

Stainless Steel Mainback (All Spreader Plates)	\$500
Stainless Steel Mainback (12" / 17" / 24" Cabinets)	\$600
Stainless Steel Mainback (34" Cabinets)	\$730
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)	\$600
Rear Gas Connection, 1-1/4" NPT	N/C

12" (305mm) Wide Stainless Steel Shelf	\$400
17" (432mm) Wide Stainless Steel Shelf	\$475
24" (610mm) Wide Stainless Steel Shelf	\$520
12" (305mm) Wide Aluminized Steel Shelf	\$305
17" (432mm) Wide Aluminized Steel Shelf	\$375
24" (610mm) Wide Aluminized Steel Shelf	\$445

For additional applicable options, see page 67.

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

Garland Master Series Range, Counter & Wall-Mount Broilers



MIR-34



MSR16

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers w/3-Position, Spring-Balanced Broiling Rack, Lever-Operated					
MIR-34L	Range Mount for 34" wide range	\$9,245	40,000 BTU	38	200/91
MIR-34C	Counter Model w/4" Legs	\$8,855	40,000 BTU	21	170/77
Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)					
MSR16M	Range Mount for 34" wide range	\$8,080	28,000 BTU	38	200/91
MSRCM	Counter Model w/4" Legs	\$7,735	28,000 BTU	21	170/77
Broiler Options & Accessories				CDN List Price	
Interconnecting Piping Between range and Salamander or Cheesemelter (N/A for plumbing with M45R)				\$925	
Stainless Steel Main Bottom for MIR-34C or MSRC counter models with legs				\$705	
Stainless Steel Main Back for MIR-34C or MSRC				\$925	
Stainless Steel Main Back for MIR-34L or MSR16;				\$1,060	
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRC				\$675	

STANDARD FEATURES:

- 1/2" NPT top gas inlet
- Two (2) individual Hi-Lo valve controls
- Large removable grease pan
- Stainless Steel bottom heat shield
- MIR models: (2) 20,000 BTU, (5.83kW), atmospheric type, infra-red burners
- MSR models: (2) 14,000 BTU, (4.10kW), atmospheric type, infra-red burners

MIR-34L:

- Stainless Steel front, sides, and top
- Stainless Steel backsplash
- 3-position, spring-balanced rack height adjustment

MIR-34C:

- Stainless Steel front, sides, and top
- 3-position, spring-balanced rack height adjustment
- Wall-mountable, (w/opt. kit)

MSR16:

- Stainless Steel front, sides, top, backsplash, and bottom w/heat shield
- Fixed-height, pull-out broiler rack with easy-view tilt feature

MSRC:

- Stainless Steel front, top, and sides
- Fixed-height, pull-out broiler rack with easy-view tilt feature
- Wall-mountable, (w/opt. kit)

Garland Master Series Fryers



M70SS
Shown with optional casters



M35SS
Shown with optional casters.

STANDARD FEATURES:

FRYERS:

- Stainless Steel front, sides, and front rail
- Piezo spark ignition with constant burning, 100% safety pilot
- Built-in pressure regulator
- Twin chrome wire baskets
- 6" (152mm), chrome adj. legs

M70SS:

- 70 lb. (32kg) capacity, heavy-gauge, stainless steel frypot
- Infra-red jet-type burner 125,000 BTU (36.62 kW) total

M35SS:

- 35lb., (16kg), capacity stainless steel frypot
- Infra-red, jet-type burner, rated 110,000BTU/Hr., (32.23kw/Hr.)

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Heavy-Duty Gas Fryers					
M35SS	17" (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kw/Hr)	\$12,235	110,000 BTU	26	220/110
M70SS	24" (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	\$16,985	125,000 BTU	30	265/120
All Master Series fryers require a back guard flue attachment.					
Frymate					
M14FMD	17" (432mm) wide w/door. Storage base, Stainless steel pan with drain Chrome plated wire rack with handles	\$4,840		26	175/79

Fryer Options	CDN List
Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp / 500 watt; other voltages available)	\$2,235
EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available)	\$2,245
Stainless Steel Main Back	\$560
Stainless Steel Tank Cover for 17" (432mm) Wide Fryer	\$535
Stainless Steel Tank Cover for 24" (610mm) Wide Fryer	\$560
Fish Plate for 17" (432mm) Wide Fryer Only	\$685
Fish Plate for 24" (610mm) Wide Fryer Only	\$950
Large Single Basket for 17" Fryer, in lieu of Twin Fryer Baskets	N/C
Large Single Basket for 24" Fryer, in lieu of Twin Fryer Baskets	N/C
6" (152mm) Stainless Steel Adjustable legs (4)	\$385
Rear Gas Connection - Available for M70SS 3/4" only	N/C
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4"	N/C
Casters w/Polyurethane Wheels (non-marking)	\$710

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

Garland Master Series Upright Broilers



M100XRM Shown with optional casters



M110XM Shown with optional casters

NEW Cast iron reversible broiler rack now standard on all M60, M100 and M110 broilers. 1/2 round broad brand pattern, or reverse for fine-brand diamond pattern

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven					
M100XRM	(1) Std. Oven	\$31,305	110,000 BTU	91	700/318
M100XSM	(1) Storage Base	\$28,790	70,000 BTU	91	600/272
Ceramic Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven					
M60XR	(1) Std. Oven	\$28,790	120,000 BTU	91	750/341
M60XS	(1) Storage Base	\$26,455	80,000 BTU	91	650/295
Double-Deck Infra-Red Broiler, 3/4" Rear Gas Connection w/Pressure Regulator					
M110XM	(2) Infra-Red	\$42,565	140,000 BTU	91	810/368

Broiler Options	CDN List Price
Stainless Steel Main Top for M60X or M100X	\$1,235
Stainless Steel Main Back for Oven and Storage Base Broilers	\$2,030
Adjustable Casters for M110XM Only	\$710
Extended fine brand broiling rack (adds 2-5/8" to front of broiler as holding zone)	N/C

For additional applicable options, see page 67.

STANDARD FEATURES:

All M100X:

- Stainless steel front and sides
- 6" (152mm) chrome adj. legs
- 7-1/2" (191mm) SS front rail
- Porcelain-interior warming oven
- 4 direct radiant, infra-red burners, 17,500 BTU, (5.14 kW) each
- 120 volt air intake blower motor
- Air-proving safety switch
- Removable broiler grid
- 3-position, adjustable rack
- Large capacity, easily removable broiler chamber grease container located out of the heat zone
- Two (2) Hi/Med/Lo independent broiler heat controls

M100XRM:

- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU/11.72 kW (NAT), 35,000 BTU/10.25 kW (PRO), cast iron oven burner

All M60X:

- Stainless steel front and sides
- 6" (152mm) chrome adj. legs
- 7-1/2" (191mm) SS front rail
- Porcelain-interior finishing oven
- 2 large, cast iron multi-jet burners, 80,000 BTU/23.44 kW (NAT)
- Removable broiler grid
- 5 position adjustable rack
- On/Off control for broiler

M60XR:

- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU/11.72 kW (NAT), 35,000 BTU/10.25 kW (PRO), cast iron oven burner

Note: Common front rail option N/A for upright broilers

M110XM:

- Stainless steel front, top and sides
- 6" (152mm), chrome adj. legs
- 4 direct-radiant, infra-red, 17,500 BTU/5.14kW burners per broiling chamber
- 120V air-intake blower motor
- Air-proving safety switch
- Easy to clean, removable filter
- 6-foot, (1.8m) AC cord w/plug
- Removable broiler grid rack sections; 24" (610mm) W x 22"(559mm) D
- 3-position, adjustable broiling racks, (opening is 4-1/2"/114mm high with rack in lowest position)
- Large removable grease container for each broiling chamber; located outside of the heat zone
- 2 "Hi/Med/Low" independent heat controls for each broiling chamber
- 3/4" rear gas connection w/gas pressure regulator

Garland Master Series High-Shelves

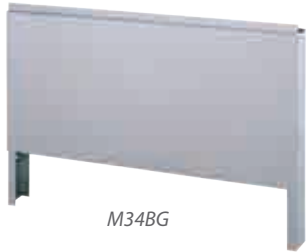


Model Number	Description	CDN List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
M17DD	17" wide Double Deck	\$2,685	\$765	12	45/20
M24DD	24" wide Double Deck	\$2,855	\$855	20	65/29
M29DD	29" wide Double Deck	\$2,995	\$970	30	70/32
M34DD	34" wide Double Deck	\$2,995	\$1,020	30	75/34
M41DD	41" wide Double Deck	\$3,130	\$1,050	34	90/41
M46DD	46" wide Double Deck	\$3,205	\$1,105	37	97/44
M48DD	48" wide Double Deck	\$3,290	\$1,105	39	100/45
M51DD	51" wide Double Deck	\$3,405	\$1,115	41	110/50
M58DD	58" wide Double Deck	\$3,610	\$1,125	43	125/57
M68DD	68" wide Double Deck	\$3,755	\$1,175	45	150/68
M17SD	17" wide Single Deck	\$2,340	\$765	12	45/20
M24SD	24" wide Single Deck	\$2,425	\$855	20	65/29
M29SD	29" wide Single Deck	\$2,500	\$970	25	70/32
M34SD	34" wide Single Deck	\$2,625	\$1,020	30	75/34
M41SD	41" wide Single Deck	\$2,790	\$1,050	34	90/41
M46SD	46" wide Single Deck	\$2,855	\$1,105	37	97/44
M48SD	48" wide Single Deck	\$2,995	\$1,105	39	100/45
M51SD	51" wide Single Deck	\$3,130	\$1,115	41	110/50
M58SD	58" wide Single Deck	\$3,265	\$1,125	43	125/57
M68SD	68" wide Single Deck	\$3,625	\$1,175	45	150/68

Garland Master Series Backguards



M34LPBG



M34BG



M34DDBG

Model Number	Description	CDN List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
BACKGUARDS, 17" HIGH (or 10" Low-Profile) - For Low-Profile Backguard Change BG to LPBG.					
M12BG	12" wide	\$595	\$440	2	18/8
M17BG	17" wide	\$595	\$450	2	20/9
M24BG	24" wide	\$700	\$475	2	25/11
M29BG	29" wide	\$710	\$475	3	28/13
M34BG	34" wide	\$755	\$475	4	30/14
M41BG	41" wide	\$755	\$475	4	45/20
M46BG	46" wide	\$765	\$495	4	52/23
M48BG	48" wide	\$765	\$510	5	55/25
M51BG	51" wide	\$795	\$535	5	60/27
M58BG	58" wide	\$830	\$600	6	65/29
M68BG	68" wide	\$830	\$640	7	75/34
BACKGUARDS, DOUBLE DECK HEIGHT Backguard 33" (838mm) High					
M17DDBG	17" wide	\$1,050	\$765	3	45/20
M24DDBG	24" wide	\$1,175	\$855	3	65/29
M29DDBG	29" wide	\$1,270	\$970	5	70/32
M34DDBG	34" wide	\$1,330	\$1,020	6	75/34
M41DDBG	41" wide	\$1,375	\$1,050	7	90/41
M46DDBG	46" wide	\$1,405	\$1,105	7	97/44
M48DDBG	48" wide	\$1,430	\$1,105	8	100/45
M51DDBG	51" wide	\$1,470	\$1,115	8	110/50
M58DDBG	58" wide	\$1,490	\$1,115	9	125/57
M68DDBG	68" wide	\$1,545	\$1,175	10	150/68

Garland Master Series "Arctic Fire" Remote Refrigerated Bases



STANDARD FEATURES:

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer (digital thermometer on CE units)
- 6" (152mm) mechanical with removable front panel for all refrigerant and electrical connections
- Vertically mounted blower coil, HFC-404A refrigerant
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12"x 20" x 4" deep hotel pans (GN 1/1 pans, 100 mm deep for CE units)
- 6" (152mm) adjustable legs

Model Number	Description	CDN List Price	Cu.Ft. (crate)	Ship Weight
Remote Low-Height Refrigerators				
GN17R34	34" wide - 2 drawer	\$16,420	30	247/112
GN17R46	46" wide - 2 drawer	\$18,120	40	322/146
GN17R51	51" wide - 4 drawer	\$18,515	45	355/116
GN17R53	53" wide - 4 drawer	\$18,775	47	361/164
GN17R63	63" wide - 4 drawer	\$20,075	52	431/196
GN17R68	68" wide - 4 drawer	\$20,770	56	458/208
GN17R80	80" wide - 6 drawer	\$22,305	64	533/242
GN17R85	85" wide - 6 drawer	\$24,400	67	570/268
GN17R92	92" wide - 6 drawer	\$24,690	73	607/276
GN17R97	97" wide - 6 drawer	\$25,395	77	637/280
GN17R102	102" wide - 6 drawer	\$25,930	81	675/306
GN17R109	109" wide - 8 drawer	\$29,010	85	720/327
GN17R114	114" wide - 8 drawer	\$29,985	90	750/340
Remote Low-Height Freezers				
GN17FR46	46" wide - 2 drawer	\$19,355	40	322/146
GN17FR51	51" wide - 4 drawer	\$19,780	45	355/116
GN17FR53	53" wide - 4 drawer	\$20,075	47	361/164
GN17FR63	63" wide - 4 drawer	\$22,045	52	431/196
GN17FR68	68" wide - 4 drawer	\$22,715	56	458/208
GN17FR80	80" wide - 6 drawer	\$23,115	64	533/242
<p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm).</p> <p>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.</p> <p>For pricing of custom modifications, please contact the factory.</p>				

Master Series "Arctic Fire" Self-Contained Refrigerated Bases



STANDARD FEATURES:

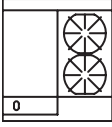
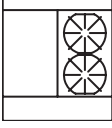
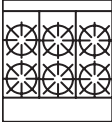
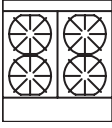
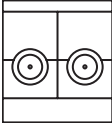
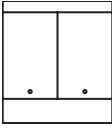
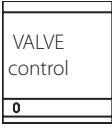
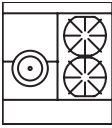
- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- 6" (152mm) adjustable legs
- Compressor housing located on right end of unit standard
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer (digital thermometer on CE units)
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12"x 20" x 4" deep hotel pans (GN 1/1 pans, 100 mm deep for CE units)
- Vertically mounted blower coil, HFC-404A refrigerant
- Hot gas condensate evaporator on refrigerator units, freezer units have electric condensate evaporator
- Compressor Tropicalized to 100° F (38°C)
- 5 year replacement parts compressor warranty; first year parts and labour

Model Number	Description	CDN List Price	Cu.Ft. (crate)	Ship Weight
Self-Contained Low-Height Refrigerators				
GN17C46	46" wide - 2 drawer	\$19,505	40	340/154
GN17C51	51" wide - 2 drawer	\$19,920	45	360/163
GN17C53	53" wide - 2 drawer	\$20,110	47	383/174
GN17C63	63" wide - 4 drawer	\$22,045	52	434/197
GN17C68	68" wide - 4 drawer	\$22,640	56	476/216
GN17C80	80" wide - 4 drawer	\$23,940	64	570/259
GN17C85	85" wide - 4 drawer	\$24,985	67	604/274
GN17C92	92" wide - 4 drawer	\$26,910	73	655/297
GN17C97	97" wide - 6 drawer	\$27,890	77	680/309
GN17C102	102" wide - 6 drawer	\$28,405	81	730/331
GN17C109	109" wide - 6 drawer	\$28,825	85	774/351
GN17C114	114" wide - 6 drawer	\$30,110	90	808/367
GN17C119	119" wide - 6 drawer	\$31,170	95	850/386
Self-Contained Low-Height Freezers				
GN17FC46	46" wide - 2 drawer	\$20,710	40	340/154
GN17FC51	51" wide - 2 drawer	\$21,410	45	360/163
GN17FC53	53" wide - 2 drawer	\$22,045	47	383/174
GN17FC63	63" wide - 4 drawer	\$24,310	52	434/197
GN17FC68	68" wide - 4 drawer	\$25,270	56	476/216
GN17FC80	80" wide - 4 drawer	\$25,690	64	570/259
GN17FC92	92" wide - 6 drawer	\$27,185	73	655/297
<p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/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.</p> <p>For pricing of custom modifications, please contact the factory.</p>				

Base Options	CDN List Price
Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$1,040
Casters - Set of 4	\$710

Master Sentry Series Heavy-Duty Ranges





TOTAL FLAME FAILURE PROTECTION
& ELECTRIC SPARK IGNITION*

CE	Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft.	Ship Weight	
CE		(1) 33K, 17"W Griddle (2) 35K Open Burners 34"Wide, 38" Depth Griddle on left only Rear Gas Option (3/4", 1", 1 1/4")	MST42R-E	(1) Std. Oven Base	\$18,875	143,000 BTU	53	445/202
			MST42S-E	(1) Storage Base	\$16,685	103,000 BTU	53	345/157
			MST42T-E	(1) Modular Top	\$15,535	103,000 BTU	26	265/120
CE		(1) 30K, 17"W Hot Top (2) 35K Open Burners 34"Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST42-6R-E	(1) Std. Oven Base	\$18,700	140,000 BTU	53	520/230
			MST42-6S-E	(1) Storage Base	\$17,360	100,000 BTU	53	420/190
			MST42-6T-E	(1) Modular Top	\$16,035	100,000 BTU	26	312/142
CE		(6) 24K Open Burners 34"Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST43R-E	(1) Std. Oven Base	\$17,395	184,000 BTU	53	440/200
			MST43S-E	(1) Storage Base	\$15,615	144,000 BTU	53	340/155
			MST43T-E	(1) Modular Top	\$13,360	144,000 BTU	26	260/118
CE		(4) 35K Open Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST44R-E	(1) Std. Oven Base	\$17,500	180,000 BTU	53	440/200
			MST44S-E	(1) Storage Base	\$14,865	140,000 BTU	53	340/155
			MST44T-E	(1) Modular Top	\$13,900	140,000 BTU	26	260/118
CE		(2) 45K Front-Fired Hot Tops; 34"Wide 38" Depth Rear Gas Option External Side Mount (3/4", 1", 1 1/4") (not available with convection oven base)	MST45R-E	(1) Std. Oven Base	\$19,190	130,000 BTU	53	510/232
			MST45S-E	(1) Storage Base	\$16,375	90,000 BTU	53	410/186
			MST45T-E	(1) Modular Top	\$15,105	90,000 BTU	26	305/138
CE		2-Section Hot Top (3) 30K H-Burners 34"Wide, 38" Depth Rear Gas Option (3/4", 1")	MST46R-E	(1) Std. Oven Base	\$17,840	130,000 BTU	53	450/205
			MST46S-E	(1) Storage Base	\$15,945	90,000 BTU	53	350/159
			MST46T-E	(1) Modular Top	\$13,225	90,000 BTU	26	270/120
CE		34" Griddle (3) 33K H-Burners 34"Wide, 38" Depth Rear Gas Option (3/4", 1")	MST47R-E	(1) Std. Oven Base	\$19,340	139,000 BTU	50	600/273
			MST47S-E	(1) Storage Base	\$17,185	99,000 BTU	50	500/227
			MST47T-E	(1) Modular Top	\$15,260	99,000 BTU	20	360/164
CE		(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34"Wide, 38" Depth Rear Gas Option External (3/4")	MST54R-E	(1) Std. Oven Base	\$18,200	155,000 BTU	53	475/215
			MST54S-E	(1) Storage Base	\$16,305	115,000 BTU	53	375/170
			MST54T-E	(1) Modular Top	\$14,140	115,000 BTU	26	270/120
For Standard Features, see page 63. For Options & Accessories, see page 67.								
*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$250, and omit suffix "-E"								

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

Master Sentry Series Range Attachments

TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION*

CE	Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight	
CE		(2) 35K Open Burners 17" Wide, 38" Depth Rear Gas Option (3/4")	MST4S-E	(1) Storage Base	\$8,570	70,000 BTU	26	190/86
			MST4T-E	(1) Modular Top	\$8,140	70,000 BTU	9	110/50
CE		(1) 45K Front-Fired Hot Top; 17" Wide 38" Depth Rear Gas Option External (3/4", 1", 1 1/4")	MST5S-E	(1) Storage Base	\$9,100	45,000 BTU	26	230/105
			MST5T-E	(1) Modular Top	\$8,770	45,000 BTU	9	138/63
CE		(1) 30K Hot Top 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST6S-E	(1) Storage Base	\$9,310	27,000 BTU	26	240/109
			MST6T-E	(1) Modular Top	\$8,770	27,000 BTU	9	145/66
CE	VALVE control 	17" Griddle (1) 33K H-Burner 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST7S-E	(1) Storage Base	\$9,515	33,000 BTU	26	260/118
			MST7T-E	(1) Modular Top	\$8,965	33,000 BTU	9	155/70




*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$250 and omit suffix "-E"
 For Standard Features, see page 63. For Options & Accessories, see page 67.

Master Sentry Series Char-Broilers

TOTAL FLAME FAILURE PROTECTION MODELS w/SUFFIX "E" HAVE ELECTRIC SPARK IGNITION

STANDARD FEATURES:

- Stainless Steel front and sides
- Stainless Steel front rail
- 1 1/4" NPT front manifold
- Dual-sided, cast-iron broiler grates with 1/2" (13mm) rounded bar, (broad brand), and diamond, (fine), patterns on opposite sides
- 6" (152mm) chrome legs w/adj. inserts ('B' models)

CE	Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight	
CE		17" Wide Char-Broiler	MST17B	17" wide (1) Storage Base	\$14,675	45,000 BTU	24	235/107
			MST17BE	17" wide (1) Storage Base	\$15,480	45,000 BTU	24	235/107
			MST17BT	17" wide Modular Top	\$14,150	45,000 BTU	10	135/100
CE		24" Wide Char-Broiler	MST24B	24" wide (1) Storage Base	\$15,480	60,000 BTU	30	330/150
			MST24BE	24" wide (1) Storage Base	\$16,145	60,000 BTU	30	330/150
			MST24BT	24" wide Modular Top	\$14,620	60,000 BTU	16	230/105
CE		34" Wide Char-Broiler	MST34B	34" wide (1) Storage	\$16,730	90,000 BTU	54	510/231
			MST34BE	34" wide (1) Storage	\$16,925	90,000 BTU	54	510/231
			MST34BT	34" wide Modular Top	\$16,230	90,000 BTU	39	390/180

Compatibility: Master Series Broiler modular tops, (models MST17BT, MST24BT, MST34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/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 attachments and under-fired broilers require a high shelf or back guard flue attachment.

Char-Broiler Options		CDN List Price
	M17B Stainless Steel Main Back	\$770
	M17BT Stainless Steel Main Back	\$675
	M24B Stainless Steel Main Back	\$770
	M24BT Stainless Steel Main Back	\$675
	M34B Stainless Steel Main Back	\$770
	M34BT Stainless Steel Main Back	\$675
	3/4" rear gas connection (end caps/covers available - must specify)	\$1,165
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$520
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$720
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$1,145
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler	\$565
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler	\$760
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler	\$1,070

For additional applicable options, see page 67.

Master Sentry Series Range-Mount & Counter Broilers

TOTAL FLAME FAILURE PROTECTION & MANUAL PILOT IGNITION

STANDARD FEATURES:

MSTSR16:

- Stainless Steel front, sides, top and bottom w/heat shield
- Two (2) 14,000 BTU/4.10 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature
- ½" NPT top gas inlet
- Large removable grease pan

MSTSRC:

- Stainless Steel front, sides, top, and bottom heat shield
- Two (2) 14,000 BTU/4.10 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature
- ½" NPT rear gas inlet
- Large removable grease pan
- Wall-mountable, (w/opt. kit)

CE	Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)						
CE	MSTSR16M	Infra-Red - Range Mount	\$9,925	28,000 BTU	40	210/95
CE	MSTSRCM	Infra-Red - Counter Stainless Steel Top w/4" Legs	\$9,100	28,000 BTU	21	160/61

Broiler Options	CDN List Price
Stainless Steel Mainback for MSTSRC	\$925
Stainless Steel Mainback for MSTSR16	\$1,270
Interconnecting Gas Pipe from range to MSTSR16	\$925
Stainless Steel Wall Mount Kit w/Heat Shield for MSTRC	\$720



GARLAND®

INTRODUCING GARLAND CUISINE

The best heavy-duty oven and burner system in the food service industry – together – ONLY from Garland.

- New Garland heavy duty line in addition to Master Series
- 36" wide products
- Smooth back even with a convection oven



NEW FEATURES:

NEW OPEN BURNERS MAXIMUM POWER FOR FASTER COOKING AND TIME TO BOIL

- Starfire Pro burners
 - 7" burner (12" lane)
35K BTU's
 - 9" burner (18" lane)
40K BTU's
- Once piece dual venturi

EASY TO CLEAN

- One-piece grate and bowl with each burner
- Removable Starfire Pro burner heads
- Easy to remove split grease trays
 - 12" lane – 3 trays
 - 18" lane – 2 trays
- Current tray one-piece tray will still be available as an option

NEW MODERN APPEARANCE WITH EASY-TO-HANDLE FEATURES



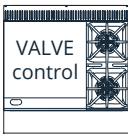
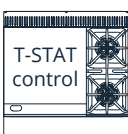
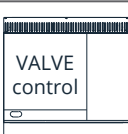
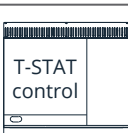
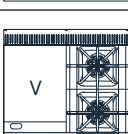
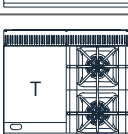
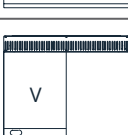
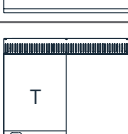
- New easy to grip belly bar and oven door handle
 - Hang your tongs from the door handle
- New robust, die cast knobs which you can turn with your hands or tongs
- New designer flue cap and oven side panel to complete the new look

NEW PLANCHA GRIDDLE

- True Plancha
- 24" or 36" footprint, available with Storage, Modular Top or Oven





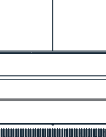

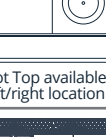




Garland Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>36" Wide Griddle Rear Gas Option (¾" only)</p>	C36-1R	(1) Std. Oven	\$17,800	130,000 BTU	53	706/320
	C36-1C	(1) Convection Oven	\$24,130	127,000 BTU	53	706/320
	C36-1S	(1) Storage Base	\$15,570	90,000 BTU	53	527/239
	C36-1M	(1) Modular Top	\$13,575	90,000 BTU	30	405/184
 <p>36" Wide Griddle Rear Gas Option (¾" only)</p>	C36-1-1R	(1) Std. Oven	\$19,210	130,000 BTU	53	706/320
	C36-1-1C	(1) Convection Oven	\$25,540	127,000 BTU	52	706/320
	C36-1-1S	(1) Storage Base	\$16,935	90,000 BTU	53	527/239
	C36-1-1M	(1) Modular Top	\$14,910	90,000 BTU	30	405/184
 <p>24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-2R	(1) Std. Oven	\$17,835	160,000 BTU	53	630/286
	C36-2C	(1) Convection Oven	\$24,165	—	—	—
	C36-2S	(1) Storage Base	\$16,550	120,000 BTU	53	460/209
	C36-2M	(1) Modular Top	\$13,610	120,000 BTU	30	375/170
 <p>24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-2-1R	(1) Std. Oven	\$19,235	170,000 BTU	53	630/286
	C36-2-1C	(1) Convection Oven	\$25,570	167,000 BTU	53	630/286
	C36-2-1S	(1) Storage Base	\$17,070	130,000 BTU	53	460/209
	C36-2-1M	(1) Modular Top	\$15,010	130,000 BTU	30	375/170
 <p>24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-3R	(1) Std. Oven	\$17,885	125,000 BTU	53	650/295
	C36-3C	(1) Convection Oven	\$24,220	122,000 BTU	53	630/286
	C36-3S	(1) Storage Base	\$16,575	85,000 BTU	53	477/216
	C36-3M	(1) Modular Top	\$14,075	85,000 BTU	30	392/178
 <p>24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-3-1R	(1) Std. Oven	\$19,210	126,000 BTU	53	650/295
	C36-3-1C	(1) Convection Oven	\$25,540	122,000 BTU	53	650/295
	C36-3-1S	(1) Storage Base	\$17,425	85,000 BTU	53	477/216
	C36-3-1M	(1) Modular Top	\$15,215	85,000 BTU	30	392/178
 <p>18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-4R	(1) Std. Oven	\$17,140	150,000 BTU	53	650/281
	C36-4C	(1) Convection Oven	\$23,475	147,000 BTU	53	650/295
	C36-4S	(1) Storage Base	\$14,495	110,000 BTU	53	477/203
	C36-4M	(1) Modular Top	\$13,340	110,000 BTU	30	392/178
 <p>18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-4-1R	(1) Std. Oven	\$17,655	150,000 BTU	53	620/281
	C36-4-1C	(1) Convection Oven	\$23,985	147,000 BTU	53	620/281
	C36-4-1S	(1) Storage Base	\$14,880	110,000 BTU	53	447/203
	C36-4-1M	(1) Modular Top	\$13,650	110,000 BTU	30	392/178
 <p>18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-5R	(1) Std. Oven	\$17,325	102,500 BTU	53	635/288
	C36-5C	(1) Convection Oven	\$23,655	99,500 BTU	53	635/288
	C36-5S	(1) Storage Base	\$15,570	62,500 BTU	53	462/210
	C36-5M	(1) Modular Top	\$13,575	62,500 BTU	30	377/171
 <p>18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-5-1R	(1) Std. Oven	\$18,210	102,500 BTU	53	635/288
	C36-5-1C	(1) Convection Oven	\$24,545	99,500 BTU	53	635/288
	C36-5-1S	(1) Storage Base	\$16,210	62,500 BTU	53	462/210
	C36-5-1M	(1) Modular Top	\$14,220	62,500 BTU	30	377/171

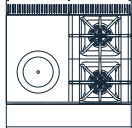
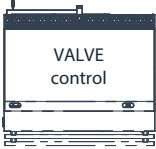
Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (add suffix 'PC') or with optional stainless steel stand and shelf (see page 87 for stands, page 93-94 for Polar Cuisine).

Garland Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(6) Open Burners 36" Wide Rear Gas Option (1", 1-1/4")</p>	C36-6R	(1) Std. Oven	\$15,195	250,000 BTU	53	562/255
	C36-6C	(1) Convection Oven	\$21,525	247,000 BTU	53	562/255
	C36-6S	(1) Storage Base	\$13,080	210,000 BTU	53	361/164
	C36-6M	(1) Modular Top	\$11,130	210,000 BTU	30	320/145
 <p>(6) Open Burners 36" Wide Rear Gas Option (1", 1-1/4")</p>	C36-6SUR	(1) Std. Oven	\$17,410	250,000 BTU	53	562/255
	C36-6SUC	(1) Convection Oven	\$23,740	247,000 BTU	53	562/255
	C36-6SUS	(1) Storage Base	\$15,505	210,000 BTU	53	361/164
	C36-6SUM	(1) Modular Top	\$13,725	210,000 BTU	30	320/145
 <p>(4) Open Burners 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-7R	(1) Std. Oven	\$15,410	200,000 BTU	53	556/252
	C36-7C	(1) Convection Oven	\$21,740	197,000 BTU	53	556/252
	C36-7S	(1) Storage Base	\$13,470	160,000 BTU	53	344/156
	C36-7M	(1) Modular Top	\$11,535	160,000 BTU	30	328/149
 <p>(3) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-8R	(1) Std. Oven	\$17,410	115,000 BTU	53	588/267
	C36-8C	(1) Convection Oven	\$23,740	112,000 BTU	53	588/267
	C36-8S	(1) Storage Base	\$15,755	75,000 BTU	53	427/192
	C36-8M	(1) Modular Top	\$14,455	75,000 BTU	30	342/155
 <p>(2) 18" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-9R	(1) Std. Oven	\$16,140	105,000 BTU	53	590/268
	C36-9C	(1) Convection Oven	\$22,470	102,000 BTU	53	590/268
	C36-9S	(1) Storage Base	\$14,345	65,000 BTU	53	427/192
	C36-9M	(1) Modular Top	\$12,325	65,000 BTU	30	342/155
 <p>(2) 18" Front-Fired Hot Tops 36" Wide Rear Gas Option (3/4")</p>	C36-10R	(1) Std. Oven	\$17,115	115,000 BTU	53	600/272
	C36-10C	(1) Convection Oven	\$23,445	—	—	—
	C36-10S	(1) Storage Base	\$15,030	75,000 BTU	53	414/188
	C36-10M	(1) Modular Top	\$13,290	75,000 BTU	30	328/149
 <p>18" Hot Top 18" Front-Fired Hot Top 36" Wide Rear Gas Option (3/4")</p> <p>Hot Top available on left/right location</p>	C36-11R	(1) Std. Oven	\$17,115	110,000 BTU	53	613/278
	C36-11C	(1) Convection Oven	\$23,445	107,000 BTU	53	613/278
	C36-11S	(1) Storage Base	\$15,030	70,000 BTU	53	414/188
	C36-11M	(1) Modular Top	\$13,290	70,000 BTU	30	329/149
 <p>(2) Open Burners (2) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p> <p>Hot Top available on left/center/right location</p>	C36-12R	(1) Std. Oven	\$17,010	160 000	53	604/274
	C36-12C	(1) Convection Oven	\$23,340	157 000	53	604/274
	C36-12S	(1) Storage Base	\$15,505	120 000	53	438/199
	C36-12M	(1) Modular Top	\$13,470	120 000	30	355/161
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p> <p>Hot Top available on left/center/right location</p>	C36-13R	(1) Std. Oven	\$16,500	205,000 BTU	53	590/268
	C36-13C	(1) Convection Oven	\$22,830	202,000 BTU	53	590/268
	C36-13S	(1) Storage Base	\$14,310	165,000 BTU	53	404/183
	C36-13M	(1) Modular Top	\$12,260	165,000 BTU	30	321/146

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (add suffix 'PC') or with optional stainless steel stand and shelf (see page 87 for stands, page 93-94 for Polar Cuisine).

Garland Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 (2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1", 1-1/4") Hot Top available on left/right location	C36-14R	(1) Std. Oven	\$16,500	152,500 BTU	53	624/283
	C36-14C	(1) Convection Oven	\$22,830	149,500 BTU	53	624/283
	C36-14S	(1) Storage Base	\$15,195	112,500 BTU	53	438/199
	C36-14M	(1) Modular Top	\$13,835	112,500 BTU	30	355/161
 (3) Open Burners (3) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")	C36-15R	(1) Std. Oven	\$18,310	190,000 BTU	53	600/272
	C36-15C	(1) Convection Oven	\$24,645	187,000 BTU	53	600/272
	C36-15S	(1) Storage Base	\$16,195	150,000 BTU	53	414/188
	C36-15M	(1) Modular Top	\$13,470	150,000 BTU	30	329/149
 (2) Open Burners 18" Front-Fired Hot Top 36" Wide Rear Gas Option (3/4") Hot Top available on left/right location	C36-17R	(1) Std. Oven	\$17,440	157,000 BTU	53	624/283
	C36-17C	(1) Convection Oven	\$23,770	157,000 BTU	53	624/283
	C36-17S	(1) Storage Base	\$15,285	117,500 BTU	53	438/199
	C36-17M	(1) Modular Top	\$13,540	117,500 BTU	30	355/161
 VALVE control 48" Wide Griddle Rear Gas Option (3/4")	C48-1R	(1) Std. Oven	\$25,120	160,000 BTU	55	1140/517
	C48-1C	(1) Convection Oven	\$31,455	157,000 BTU	55	1140/517
	C48-1S	(1) Storage Base	\$21,715	120,000 BTU	55	940/426
	C48-1M	(1) Modular Top	\$17,085	120,000 BTU	25	640/290
 T-STAT control 48" Wide Griddle Rear Gas Option (3/4")	C48-1-1R	(1) Std. Oven	\$26,670	160,000 BTU	55	1140/517
	C48-1-1C	(1) Convection Oven	\$33,000	157,000 BTU	55	1140/517
	C48-1-1S	(1) Storage Base	\$24,190	120,000 BTU	55	940/426
	C48-1-1M	(1) Modular Top	\$18,405	120,000 BTU	25	640/290

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (add suffix 'PC') or with optional stainless steel stand and shelf (see page 87 for stands, page 93-94 for Polar Cuisine).

Garland Cuisine Series Heavy-Duty Gas Plancha

Model Number	Description	CDN List Price	Total Input	Cu.Ft.	Ship Weight
C24-19S	24" Plancha - w/Storage Base (3/4")	\$13,985	40,000 BTU	23	380/172
C24-19M	24" Plancha - w/Modular Top (3/4")	\$11,845	40,000 BTU	20	342/155
C36-19R	36" Plancha - w/Standard Oven (3/4")	\$19,225	100,000 BTU	53	706/320
C36-19C	36" Plancha - w/Convection Oven (3/4")	\$25,555	97,000 BTU	53	706/320
C36-19S	36" Plancha - w/Storage Base (3/4")	\$16,815	60,000 BTU	53	527/239
C36-19M	36" Plancha - w/Modular Top (3/4")	\$14,665	60,000 BTU	30	405/184

Garland Cuisine Series Heavy-Duty Add-A-Units

STANDARD FEATURES:

- Stainless Steel front and sides
- 1¼" NPT front gas manifold
- Stainless Steel front rail adjustable to three positions
- 6" Stainless Steel stub back

12" CABINET BASE MODELS:

- Stainless Steel front & sides
 - 6" adjustable legs
- Note: Not recommended for free-standing installation unless anchored to wall or floor

12" MODULAR TOP MODELS:

- Stainless Steel front & sides
- Note: Not available with legs

18" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

18" MODULAR TOP MODELS:

- Stainless Steel front & sides

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 (1) Griddle - Valve Control (No Rear Gas)	C12-1S	Open Cabinet Base	\$7,740	30,000 BTU	28	190/86
	C12-1M	Modular Top	\$7,560	30,000 BTU	26	190/86
 (1) Griddle - T-Stat (No Rear Gas)	C12-1-1S	Open Cabinet Base	\$8,790	30,000 BTU	28	190/86
	C12-1-1M	Modular Top	\$8,535	30,000 BTU	26	190/86
 (2) 12" Open Burners (No Rear Gas)	C12-6S	Open Cabinet Base	\$5,955	70,000 BTU	28	190/86
	C12-6M	Modular Top	\$5,800	70,000 BTU	28	190/86
 (1) Hot Top (No Rear Gas)	C12-8S	Open Cabinet Base	\$6,735	25,000 BTU	28	190/86
	C12-8M	Modular Top	\$6,585	25,000 BTU	26	190/86
 French Top (No Rear Gas)	C12-15S	Open Cabinet Base	\$6,325	50,000 BTU	28	207/94
	C12-15M	Modular Top	\$6,160	50,000 BTU	26	207/94
 (1) Griddle - Valve Control Rear Gas Option (¾" only)	C18-1S	Open Cabinet Base	\$9,955	30,000 BTU	28	315/145
	C18-1M	Modular Top	\$8,855	30,000 BTU	26	315/145
 (1) Griddle - T-Stat Rear Gas Option (¾" only)	C18-1-1S	Open Cabinet Base	\$10,845	30,000 BTU	28	315/145
	C18-1-1M	Modular Top	\$10,475	30,000 BTU	26	315/145
 (2) Open Burners 18" Wide Rear Gas Option (¾", 1", 1 ¼")	C18-7S	Open Cabinet Base	\$8,245	80,000 BTU	28	227/103
	C18-7M	Modular Top	\$7,685	80,000 BTU	26	227/103
 Hot Top 18" Wide Rear Gas Option (¾", 1", 1 ¼")	C18-9S	Open Cabinet Base	\$9,440	32,500 BTU	28	230/104
	C18-9M	Modular Top	\$8,855	32,500 BTU	26	230/104
 Front-Fired Hot Top 18" Wide Rear Gas Option (¾" only)	C18-10S	Open Cabinet Base	\$8,600	37,500 BTU	28	225/102
	C18-10M	Modular Top	\$7,685	37,500 BTU	26	235/107
 (4) 24" open burners Rear Gas Option (¾", 1", 1 ¼")	C24-6S	Open Cabinet Base	\$10,725	140,000 BTU	23	230/104
	C24-6M	Modular Top	\$9,750	140,000 BTU	20	225/102

Garland Cuisine Series Heavy-Duty Add-A-Units

STANDARD FEATURES:



- Stainless Steel front and sides
- 1¼" NPT front gas manifold
- Stainless Steel front rail adjustable to three positions
- 6" Stainless Steel stub back

24" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

24" MODULAR TOP MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

Top Configuration		Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 VALVE control 24" Wide Griddle Rear Gas Option (3/4")	C24-1S	Open Cabinet Base	\$12,570	60,000 BTU	23	380/172	
	C24-1M	Modular Top	\$11,425	60,000 BTU	20	342/155	
 T-STAT control 24" Wide Griddle Rear Gas Option (3/4")	C24-1-1S	Open Cabinet Base	\$15,355	60,000 BTU	23	380/172	
	C24-1-1M	Modular Top	\$14,160	60,000 BTU	20	342/155	

Garland Cuisine Series Heavy-Duty Spreaders

STANDARD FEATURES:

- Stainless steel front and sides
- 1 ¼" NPT front gas manifold
- Stainless steel front rail adjustable to three positions
- Cabinet base models standard with 6" adjustable legs
- Stainless steel stub back



C18-SC

Model Number	Size, Description	CDN List Price	Cu.Ft. (crate)	Ship Weight
Spreader Plates				
C6-SP	6" Wide Spreader Plate	\$1,335	—	—
C12-SP	12" Wide Spreader Plate	\$1,590	26	14/6
C18-SP	18" Wide Spreader Plate	\$1,910	26	18/8
C24-SP	24" Wide Spreader Plate	\$2,090	26	24/11
C36-SP	36" Wide Spreader Plate	\$2,270	30	38/17

Modular Spreader To Mount On Fridge Base				
C6-SM	6" Wide Modular Spreader	\$1,335	—	—
C12-SM	12" Wide Modular Spreader	\$1,590	26	17/8
C18-SM	18" Wide Modular Spreader	\$1,910	26	22/10
C24-SM	24" Wide Modular Spreader	\$2,090	26	29/13
C36-SM	36" Wide Modular Spreader	\$2,270	30	45/20

Spreader Cabinets				
C12-SC	12" Wide/Open Cabinet	\$3,855	35	145/66
C18-SC	18" Wide/Open Cabinet	\$3,985	35	152/69
C24-SC	24" Wide/Open Cabinet	\$5,040	35	162/73
C36-SC	36" Wide/Open Cabinet	\$6,095	53	205/93

Spreader Option	CDN List Price
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)	\$600
Rear Gas Connection, 1-1/4" NPT	N/C

Note: Continuous front rail options are not available for spreaders.

Garland Cuisine Series Options & Accessories

Item	Description	CDN List	Notes
CPR-48	48" continuous plate shelf length	\$1,230	Not available on fryers, spreaders, broilers
CPR-54	54" continuous plate shelf length	\$1,440	
CPR-60	60" continuous plate shelf length	\$1,530	
CPR-72	72" continuous plate shelf length	\$1,635	
A4606400	Rail Extension Kit for 1/9 Pans	N/C	
	Grooved Griddle: Full 18" Plate	\$3,925	Add to price of range
	Grooved Griddle: Full 24" Plate	\$5,260	
	Grooved Griddle: Full 36" Plate	\$7,995	
	Grooved Griddle: Full 48" Plate	\$10,490	
	Grooved Griddle: Half of 36" Plate	\$4,045	Add to price of range & specify left or right half
	Stainless Steel oven interior in lieu of porcelain oven interior	N/C	
	SS Intermediate Shelf in 12" storage base	\$565	
	SS Intermediate Shelf in 18" storage base	\$720	
	SS Intermediate Shelf in 24" storage base	\$730	
	SS Intermediate Shelf in 36" storage base	\$800	
	SS Intermediate Shelf in 48" storage base	\$1,370	
	SS Door on 12" Storage Base	\$565	
	SS Door on 18" Storage Base	\$720	
	SS Door on 24" Storage Base	\$770	
	SS Doors (2) on 36" Storage Base	\$930	
	SS Doors (2) on 48" Storage Base	\$1,110	
	SS Back for 12" Add-A-Unit	\$565	
	SS Back for 18" Add-A-Unit	\$600	
	SS Back for 24" Range	\$720	
	SS Back for 36" Range	\$720	
	SS Back for 48" Range	\$760	
	3/4" N.P.T. Gas Shut Off Valve	\$480	
	1" N.P.T. Gas Shut Off Valve	\$545	

Item	Description	CDN List	Notes
	1-1/4" N.P.T. Gas Shut Off Valve	\$640	
	3/4"N.P.T. Natural Gas Regulator	\$500	
	3/4" N.P.T. Propane Gas Regulator	\$500	
	1" N.P.T. Natural Gas Regulator	\$775	
	1" N.P.T. Propane Gas Regulator	\$775	
	1-1/4"N.P.T. Natural Gas Regulator	\$1,125	
	1-1/4" N.P.T. Propane Gas Regulator	\$1,125	
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device	\$2,120	
2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device	\$2,485	
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device	\$3,655	
	Castors w/Polyurethane Wheels (non-marking) for oven and storage base models.	\$710	
	Extra Oven Rack: for standard oven	\$400	
	Extra Oven Rack for Convection Oven	\$400	
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted alamander broiler or cheesemelter	\$2,195	Requires "T" manifold gas connection on the range.
	Rear gas connection	N/C	
	Set of (4) flanged feet (for fastening unit to the floor)	\$910	
	Set of (4) 6"H swivel casters w/front rakes	\$710	
	Stainless Steel Legs (set of 4) for oven and storage base models	\$335	
	Deck Fasteners - Set of Four	\$620	
	S/S - Top Interior: Stainless Steel Interior Burner Box - 12", 18" and 24" models	\$610	
	S/S - Top Interior: Stainless Steel Interior Burner Box - 36" and 48" models	\$725	
Modular models are manufactured with modular base leg option at time of order			
	Modular Base with legs for 18" Models	\$2,075	
	Modular Base with legs for 24" Models	\$2,280	
	Modular Base with legs for 36" Models	\$2,490	
	Modular Base with legs for 48" Models	\$3,695	
	Swivel Castors; set of 4 w/front brakes for modular units with leg bases. Note: must be ordered with modular unit at time of placing order.	\$710	

Garland Cuisine Series Char-Broilers

Note: Continuous plate shelf option not available



C36-ARC



C36-ARR

STANDARD FEATURES:

- Stainless Steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless Steel stub back
- 6" Adjustable legs



Model C36-NRM shown with optional leg base

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Char-Broilers w/Briquettes, Adjustable Grates & Oven 43 3/4" (1111mm) working height					
C36-ABR *	36" Wide/Standard Oven	\$19,745	175,000 BTU	58	655/297
C36-ABC *	36" Wide/Convection Oven	\$26,075	172,000 BTU	70	655/297
Char-Broilers w/Briquettes & Adjustable Grates 36" (914mm) working height					
C24-ABS **	24" Wide/Storage Base	\$13,480	90,000 BTU	58	390/177
C36-ABS **	36" Wide/Storage Base	\$14,320	135,000 BTU	58	480/218
Char-Broilers w/Cast-Iron Radiants, Adjustable Grates & Oven 43 3/4" (1111mm) working height					
C36-ARR *	36" Wide/Standard Oven	\$19,435	148,000 BTU	70	635/288
C36-ARC *	36" Wide/Convection Oven	\$25,490	145,000 BTU	70	635/288
Char-Broilers w/Cast-Iron Radiants & Adjustable Grates 36" (914mm) working height					
C24-ARS **	24" Wide/Storage Base	\$13,135	72,000 BTU	70	320/191
C36-ARS **	36" Wide/Storage Base	\$13,960	108,000 BTU	70	342/209
Char-Broilers w/Cast-Iron Radiants, Non-Adjustable Grates & Oven 40" (1016mm) work height					
C36-NRR **	36" Wide/Standard Oven	\$18,010	148,000 BTU	70	635/288
C36-NRC **	36" Wide/Convection Oven	\$24,130	148,000 BTU	70	635/288
Char-Broilers w/Cast-Iron Radiants & Non-Adjustable Grates 36" (914mm) working height					
C18-NRS **	18" Wide/Storage Base	\$12,080	54,000 BTU	35.2	—
C18-NRM **	18" Wide/Modular Top	\$10,995	54,000 BTU	25	—
C24-NRS **	24" Wide/Storage Base	\$12,800	72,000 BTU	35.2	380/172
C24-NRM **	24" Wide/Modular Top	\$11,735	72,000 BTU	25	280/127
C36-NRS **	36" Wide/Storage Base	\$13,815	108,000 BTU	58	480/218
C36-NRM **	36" Wide/Modular Top	\$13,480	108,000 BTU	38	380/172
C48-NRS **	48" Wide/Storage Base	\$15,635	144,000 BTU	35.2	—
C48-NRM **	48" Wide/Modular Top	\$14,955	144,000 BTU	25	—

* Working height: 43 3/4" (111mm); cannot be banked with other Cuisine Series except other like models. | ** CAN be banked with all Cuisine Series ranges except C36-ABR, C36-ABC, C36-ARR, C36-ARC | When ordering modular top for mounting on Polar Cuisine base, add "PC" to model number.

Broiler Options	CDN List Price
Rear gas manifold (3/4" only) with front manifold capped and covered	N/C
Stainless Steel open stand for modular top (suffix 'AM'; with original equipment only)	the same price as Modular Base*

* See the price on page 86 for 18", 24", 36", 48" models.

Garland Cuisine Series Infra-Red Broilers & Cheesemelters



CIR36

(Specify at time of order required for Cuisine Series range mount)

STANDARD FEATURES:

- Range mount models: Stainless steel front, sides, top, backsplash and bottom with heat shield.
- Counter models: Stainless steel front, sides and top. Also come with 4"(102mm) legs with adjustable feet.
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners.
- Each burner individual controlled with Hi-Lo valve control.
- 1/2" NPT top left gas connection. (rear access connection available upon request) Counter models standard at rear.
- 3-Position spring balanced adjustable rack assembly.
- Large removable grease pan.
- Gas regulator.

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers w/Adjustable Spring-Balanced Broiling Rack, Lever-Operated					
CIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range (Specify at time of order required for Cuisine Series range mount)	\$5,790	40,000 BTU	40	200/91
CIR36C	34"(864mm) Counter Salamander	\$5,835	40,000 BTU	21	170/77

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers w/Adjustable Spring-Balanced Broiling Rack, Lever-Operated					
CIRCM36	Range Mount	\$6,680	—	—	—
CIRCM36C	Wall mount	\$6,410	—	—	—

Broiler Options	CDN List Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$845
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$655
Stainless steel main back for CIR36C	\$845
Stainless steel main back for CIR36	\$1,220

Garland Cuisine Series Range-Match Fryer



C18-35F



C18-FMD

STANDARD FEATURES:

FRYER:

- Stainless steel fry tank
- Stainless steel front rail, adjustable to three positions
- 6" (152mm) stainless steel stub back
- Stainless steel front and sides
- 35lb. (16Kg), capacity stainless steel frypot
- Twin chrome wire baskets
- 6" (152mm) adjustable legs
- 1-1/4" front gas manifold
- 110,000 BTU/Hr (32 kw/hr)

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Heavy-Duty Gas Fryer					
C18-35F	18" (457mm) wide Fryer Fat Capacity 35 lbs (16L)	\$12,780	110,000	26	220/110
C18-FMD	Fryer Dump Station	\$4,725	—	26	175/79
Fryer not available for manufactured gas.					

Fryer Options	CDN List Price
Stainless Steel Mainback for Fryer/Matching Cabinets	\$570
Non-Marking Casters w/Polyurethane Wheels*	\$710
Fry Pot Cover Stainless Steel for Fryer	\$555
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer	N/C
6" Stainless Steel Legs (set of 4)	\$310
Rear Gas Connections Available in 3/4" and 1.25" NPT	N/C

Portable Heat Lamp or Frymate Cabinet Mounts	CDN List Price
Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$1,265
EH portable counter model comes with cord and plug (115V only) (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$1,420

Garland Gas Pasta Cooker



CGPC

STANDARD FEATURES:

- Cooking area: 18" x 24" x 8" (457 x 610 x 203 mm)
- 12.7-gallon (48-liter) water capacity
- Controller with programmable timer
- 1-1/4" (32 mm) drain valve
- 6" (152 mm) steel legs
- Plate rail drain
- Belly bar

Model Number	Description	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
CGPC	Pasta Cooker	\$18,850	80,000	23	331/150

Paster Cooker Accessories	CDN List Price	
A4607910	Full size bulk basket	\$725
A4607623	(12) Portion Cups/ (1) Portion Cup Rack	\$505
A4607905	Kit, Water Supply Hoses w/ Fittings	\$580
A4607906	3/4" NPT Flex Gas Hose 36" LG	\$1,450
A4607907	3/4" NPT Flex Gas Hose 48" LG	\$1,775
4607632	SS Back & Access Cover	\$505
	Set of 4 Casters w/ Front Brakes	\$710

Garland Cuisine Series High-Shelves



CCHS-36



CCDHS-36

Model Number	Width/Application	CDN List Price	Add for SS Main Back	Ship Weight
Single-Deck High-Shelves (24" high)				
CCHS-12	12"	\$1,430	\$295	25/11
CCHS-18	18"	\$1,660	\$295	35/16
CCHS-24	24"	\$1,725	\$335	40/18
CCHS-36	36"	\$1,920	\$370	45/20
CCHS-48	48"	\$2,105	\$385	80/36
CCHS-54	54"	\$2,325	\$440	100/45
CCHS-60	60"	\$2,425	\$450	115/52
CCHS-72	72"	\$2,685	\$475	135/61
CCHS-36SU	36" For Step-Up Open Tops	\$1,920	\$495	45/20
CCHS-72SU	72" For Step-Up Open Tops	\$2,685	\$710	135/61
Double-Deck High-Shelves (35-3/8" high)				
CCDHS-12	12"	\$2,325	\$385	35/16
CCDHS-18	18"	\$2,450	\$400	40/18
CCDHS-24	24"	\$2,605	\$440	60/27
CCDHS-36	36"	\$2,855	\$440	75/34
CCDHS-48	48"	\$3,115	\$475	110/50
CCDHS-54	54"	\$3,390	\$495	113/51
CCDHS-60	60"	\$3,570	\$495	135/61
CCDHS-72	72"	\$3,945	\$535	155/70
CCDHS-36SU	36" For Step-Up Open Tops	\$2,855	\$755	75/34
CCDHS-72SU	72" For Step-Up Open Tops	\$3,945	\$970	155/70

Garland Cuisine Series Backguards



CCBR-36

Model Number	Width/Application	CDN List Price	Add for SS Main Back	Ship Weight
Single-Deck Height Backguards (24" high)				
CCBR-12	12"	\$975	\$265	20/9
CCBR-18	18"	\$1,155	\$295	30/14
CCBR-24	24"	\$1,430	\$360	45/20
CCBR-36	36"	\$1,565	\$400	70/32
CCBR-48	48"	\$1,815	\$450	95/43
CCBR-54	54"	\$2,055	\$510	100/45
CCBR-60	60"	\$2,290	\$580	110/50
CCBR-72	72"	\$2,425	\$615	125/57

Garland Cuisine Series Backguards

Model Number	Width/Application	CDN List Price	Add for SS Main Back	Ship Weight
Single-Deck Height Backguards (24" high)				
CCBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	\$1,260	\$315	30/14
CCBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	\$1,260	\$315	30/14
CCBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	\$1,470	\$370	45/20
CCBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	\$1,470	\$370	45/20
CCBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	\$1,555	\$375	70/32
CCBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	\$1,555	\$375	70/32
CCBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	\$1,570	\$555	95/43
CCBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	\$1,570	\$555	95/43
CCBR-24ABR	24" wide adjustable under-fired broilers	\$1,470	\$370	45/20
CCBR-36ABR	36" wide adjustable under-fired broilers	\$1,555	\$375	70/32
CCBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	\$1,105	\$375	70/32
CCBR-36SU	36" For Step-Up Open Tops	\$1,810	\$375	70/32
CCBR-72SU	72" For Step-Up Open Tops	\$1,750	\$510	125/57
Double-Deck Height Backguards (35-3/8" high)				
CCDBR-12	12"	\$1,305	\$370	20/9
CCDBR-18	18"	\$1,370	\$385	30/14
CCDBR-24	24"	\$1,470	\$455	40/18
CCDBR-36	36"	\$1,735	\$510	60/27
CCDBR-48	48"	\$2,155	\$625	85/39
CCDBR-54	54"	\$2,265	\$700	100/45
CCDBR-60	60"	\$2,405	\$730	110/50
CCDBR-72	72"	\$2,875	\$980	130/59
CCDBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	\$1,160	\$445	40/18
CCDBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	\$1,160	\$445	40/18
CCDBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	\$1,390	\$455	45/20
CCDBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	\$1,390	\$455	45/20
CCDBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	\$1,735	\$500	70/32
CCDBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	\$1,735	\$500	70/32
CCDBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	\$2,040	\$545	95/43
CCDBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	\$1,815	\$500	95/43
CCDBR-24ABR	24" wide adjustable under-fired broilers	\$1,390	\$455	45/20
CCDBR-36ABR	36" wide adjustable under-fired broilers	\$1,810	\$545	70/32
CCDBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	\$1,735	\$500	70/32
CCDBR-36SU	36" For Step-Up Open Tops	\$1,735	\$500	70/32
CCDBR-72SU	72" For Step-Up Open Tops	\$2,875	\$980	125/57

Garland Polar Cuisine Series Remote Refrigerated Bases

STANDARD FEATURES:

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer
- 6" (152mm) mechanical with removable front panel for all refrigerant and electrical connections
- 6" (152mm) adjustable legs
- Vertically mounted blower coil, HFC-404A refrigerant
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12"x 20" x 4" deep hotel pans

Model Number	Description	CDN List Price	Cu.Ft. (crate)	Ship Weight
Remote Low-Height Refrigerators				
UN17R36	36" Wide - 2 drawer	\$16,450	30	247/112
UN17R48	48" Wide - 4 drawer	\$18,125	40	322/146
UN17R54	54" Wide - 4 drawer	\$18,520	45	355/116
UN17R60	60" Wide - 4 drawer	\$18,800	47	361/164
UN17R66	66" Wide - 4 drawer	\$20,080	52	431/196
UN1732R72	72" Wide - 4 drawer	\$20,770	56	458/208
UN171927R72	72" Wide - 6 drawer	\$22,305	56	533/242
UN17R84	84" Wide - 6 drawer	\$24,390	67	570/268
UN17R90	90" Wide - 6 drawer	\$24,675	73	607/276
UN17R96	96" Wide - 6 drawer	\$25,375	77	637/280
UN17R102	102" Wide - 6 drawer	\$25,920	81	675/306
UN17R108	108" Wide - 6 drawer	\$28,980	85	720/327
UN17R114	114" Wide - 8 drawer	\$29,955	90	750/340
UN17R120	120" Wide - 8 drawer	\$31,205	95	770/350
Remote Low-Height Freezers				
UN17FR36	36" Wide - 2 drawer	\$18,480	30	247/112
UN17FR48	48" Wide - 4 drawer	\$19,360	40	322/146
UN17FR54	54" Wide - 4 drawer	\$19,800	45	355/116
UN17FR60	60" Wide - 4 drawer	\$20,080	47	361/164
UN17FR66	66" Wide - 4 drawer	\$22,045	52	431/196
UN17FR72	72" Wide - 4 drawer	\$22,710	56	533/242
Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.				
For custom modifications please contact the factory for price.				

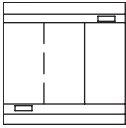
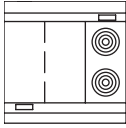
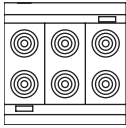
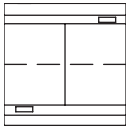
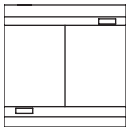
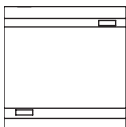
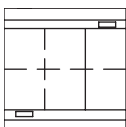


Garland Polar Cuisine Series Self-Contained Refrigerated Bases

STANDARD FEATURES:

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- 6" (152mm) adjustable legs
- Compressor housing located on right end of unit standard
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer
- Compressor Tropicalized to 100° F (38°C)
- 5 year replacement parts compressor warranty; first year parts and labour
- Removable track assembly drawers with a 10 year warranty for parts
- Standard drawers with mullion between drawers accommodates 12"x 20" x 4" deep hotel pans
- Vertically mounted blower coil, HFC-404A refrigerant
- Hot gas condensate evaporator on refrigerator units, freezer units have electric condensate evaporator

Model Number	Description	CDN List Price	Cu.Ft. (crate)	Ship Weight
Self-Contained Low-Height Refrigerators				
UN17C36	36" Wide - 2 drawer	\$18,895	35	320/145
UN17C48	48" Wide - 2 drawer	\$19,510	40	340/154
UN17C54	54" Wide - 2 drawer	\$19,925	45	360/163
UN17C60	60" Wide - 4 drawer	\$20,115	52	383/174
UN17C66	66" Wide - 4 drawer	\$22,045	56	434/197
UN17C72	72" Wide - 4 drawer	\$22,640	64	476/227
UN17C78	78" Wide - 4 drawer	\$23,925	67	570/325
UN17C84	84" Wide - 4 drawer	\$24,980	73	604/274
UN17C90	90" Wide - 6 drawer	\$26,890	77	655/297
UN17C96	96" Wide - 6 drawer	\$27,305	81	668/303
UN17C102	102" Wide - 6 drawer	\$27,870	81	680/309
UN17C108	108" Wide - 6 drawer	\$28,435	85	730/331
UN17C114	114" Wide - 6 drawer	\$28,795	90	774/351
UN17C120	120" Wide - 6 drawer	\$32,205	95	808/367
Self-Contained Low-Height Freezers				
UN17FC48	48" Wide - 2 drawer	\$21,130	40	340/154
UN17FC54	54" Wide - 2 drawer	\$21,845	45	360/163
UN17FC60	60" Wide - 4 drawer	\$22,485	47	383/174
UN17FC66	66" Wide - 4 drawer	\$24,705	52	434/197
UN17FC72	72" Wide - 4 drawer	\$25,685	56	476/227
UN17FC78	78" Wide - 4 drawer	\$26,095	60	570/325
UN17FC84	84" Wide - 4 drawer	\$27,590	64	604/274
UN17FC90	90" Wide - 6 drawer	\$28,430	73	655/297
Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.				
For custom modifications please contact the factory for price.				
Base Options		CDN List Price		
Reverse Compressor Location		N/C		
Flanged Feet (4 or 6 depending on size)		\$1,040		
Casters		\$710		

Garland 36E Series Heavy-Duty Electric Ranges

Top Configuration	Model Number	Base Configuration	CDN List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(2) T-Stat Controlled All-Purpose Sections (3 thermostats) 36" Wide</p>	36ER32	(1) Std. Oven	\$21,055	21.5 kW	55	600/272
	36ES32	(1) Storage Base	\$18,395	15 kW	55	550/249
 <p>(2) T-Stat Controlled All-Purpose Sections (2) Open Elements (3-Heat switch control) 36" Wide</p>	36ER32-3	(1) Std. Oven	\$20,985	20.7 kW	55	575/261
	36ES32-3	(1) Storage Base	\$18,300	14.2 kW	55	525/238
 <p>(6) Open Elements (3-Heat switch control) 36" Wide</p>	36ER33	(1) Std. Oven	\$20,640	19.1 kW	55	440/200
	36ES33	(1) Storage Base	\$17,935	12.6 kW	55	390/177
 <p>(4) Boil Sections (3-Heat switch control) 36" Wide</p>	36ER35	(1) Std. Oven	\$20,640	18.5 kW	55	600/272
	36ES35	(1) Storage Base	\$18,015	12 kW	55	550/249
 <p>(2) T-Stat Controlled All-Purpose Sections 36" Wide</p>	36ER36	(1) Std. Oven	\$21,270	18.5 kW	55	600/272
	36ES36	(1) Storage Base	\$18,625	12 kW	55	550/249
 <p>36" T-Stat Controlled Griddle 36" Wide</p>	36ER38	(1) Std. Oven	\$23,430	21.5 kW	55	600/272
	36ES38	(1) Storage Base	\$20,720	15 kW	55	550/249
 <p>(6) Boil Sections (3-Heat switch control) 36" Wide Note: 460V models have 3 sections and 3 controls</p>	36ER39	(1) Std. Oven	\$21,720	18.5 kW	55	600/272
	36ES39	(1) Storage Base	\$19,090	12 kW	55	550/249
 <p>(2) Boil Sections (3-Heat switch control) 18" Wide</p>	36ES15	(1) Storage Base	\$10,790	6.0 kW	28	315/143
 <p>(2) T-Stat Controlled All-Purpose Sections 18" Wide</p>	36ES16	(1) Storage Base	\$10,995	6.0 kW	28	255/116

STANDARD FEATURES:

- Stainless steel front and sides
- Stainless steel front rail
- 3" (76mm) high stainless steel vent riser
- Chrome plated, 4 position removable rack guides w/oven rack ('ER' models)
- Electro-mechanical heavy-duty oven thermostat ('ER' models)
- Heat resistant, cool to touch oven door handle ('ER' models)
- 6" (152mm) adjustable chrome plated legs
- Griddles are 3/4" thick steel

Garland 36E Series Heavy-Duty Electric Range Attachments

36E Range Options & Accessories	Price
Stainless Steel Mainback ("R" or "S" Models)	\$600
Stainless Steel Mainback for T Section or Modular Top	\$545
Extra Oven Rack: for standard oven	\$400
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$710
6" Stainless Steel Adjustable Legs (4)	\$335
460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39	\$1,695
460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39	\$1,555
460V Option: 36ES15 36ES16 - (Single Phase Only)	\$1,430
Storm Rails - For use with elements or hot top sections per 12" section	\$730
Hand Rails - Stainless Steel Finish	\$770
Deck Fasteners - Set of Four	\$620
Oven Door Latch - All Units - Per Range	\$305
Drip Tray Stop	\$250

Garland 36E Series Electric Fryers



36ES11



36ES21

Model Number	Description	CDN List Price	Cu.Ft. (crate)	Ship Weight
18" Wide, 30 lb. Capacity				
36ES11	12.0 kW Fryer	\$10,475	25	265/120
24" Wide, 70 lb. Capacity				
36ES21	20.0 kW Fryer	\$15,150	34	270/122

Fryer Options	CDN List Price
Stainless Steel Mainback for 18" Models	\$570
Stainless Steel Mainback for 24" Models	\$610
Stainless Steel Tank Cover for 18" Models	\$435
Stainless Steel Tank Cover for 24" Models	\$625
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$710
Fish Plate for 36ES11 Models Part #FISHPLATE31	\$445
6" Stainless Steel Legs - Set of 4	\$310
36ES11 460V Option	\$1,185
36ES21 460V Option	\$1,705
Marine Accessories	
Hand Rails - Stainless Steel Finish	\$720
Deck Fasteners - Set of Four	\$570

STANDARD FEATURES:

FRYERS:

- Stainless steel front and sides
- 2 chrome wire baskets
- Electromechanical thermostat with temperature control range of 200°F (93°C) to 375°F (190°C)
- Incoloy sheath heating elements that swing up out of the way for tank removal
- 6" (152mm) adjustable chrome plated legs

36ES11:

- 30 Lb. (14kg) capacity, 1-piece, deep drawn, heavy gauge, nickel-plated, steel tank equipped with lift handles and bottom drain valve
- Cabinet comes with slides for optional additional fry-tank

36ES21:

- 20kW total element package.
- 70 Lb. (31 kg) capacity, continuously welded, heavy gauge nickel-plated steel fry tank with bottom drain valve

Garland Commercial Ranges – Model Guide

This is intended as a guideline to assist in the identification of product models and configurations.

OVEN PRODUCTS – GARLAND, U.S. RANGE, SUNFIRE

Convection Ovens				
MCO	-G	S	10	S
MCO = Garland Master Series SUM = U.S. Range Summit Series	G = Gas E = Electric	S = Standard D = Deep or Bakery depth	S = Half size single 25 = Half size double 10 = Single Deck 20 = Double Deck	C = Half size ovens/200 series S = Full size ovens/200 series M = Master Convection Oven

Deck Oven		
E	2555	
E = E2000 electric deck ovens G = G2000 gas deck ovens	2001 = bake single 2011 = bake double 2111 = bake triple 2005 = roast single 2055 = roast double 2555 = triple roast	2071 = bake single 2072 = bake double 2073 = bake triple 2121 = roast single 2122 = roast double
	2015 = Electric Bake/Roast ovens stacked 2115 = Electric (2)Bake/(1)Roast ovens stacked 2155 = Electric (1)Bake/(2)Roast ovens stacked	2121-71 = Gas Bake/Roast ovens stacked 2121-72 = Gas (2)Bake/(1)Roast ovens stacked

Garland GPD Gas Pizza Ovens			
G	PD	-60	-2
G = Gas	PD = Pyro Deck Oven	60 = 60" wide oven hearth	-2 = Two ovens stacked

COUNTER EQUIPMENT – GARLAND

Garland Gas Designer (GD) Counter Series			
G	D	-24	GTH
G = Gas	D = Designer	15 = 15" wide	F = Fryer G = Hi/Lo valve controlled griddle plate GTH = Thermostat controlled griddle plate GFF = Valve flame failure controlled griddle plate RB = Radiant Broiler RBFF = Radiant flame failure controlled broiler

Garland Electric Designer (ED) Counter Series		
ED	-24	G
ED = Garland Electric Designer Series	15 = 15" wide (15 - 42")	H = Hot Plate 2 x 7 1/2" open elements HTSE = Hot Plate 2 x 7 1/2" solid elements HSE = Hot Plate 2 x 9" solid elements F = Fryer with 5.3 kW elements SF = Super Fryer with 8.0 kW elements FT = Twin Fryers each with 5.3 kW elements SFT = Twin Super Fryers each with 8.0 kW elements G = Griddle B = Broiler

Garland & U.S. Range Heavy Duty Gas Counter Series					
G	TO	G	24	-SU4	
G = Garland U = U.S. Range	TO = Open Top TG = Griddle Top TB = Broiler Top	G = Gas E = Electric	12 = 12" wide	SU = Step-up (# burners) G(#) = Griddle Manual valve control (width) GT(#) = Griddle Thermostat control (width) AR(#) = Adjustable radiant broiler (width) AB(#) = Adjustable briquette broiler (width) NR(#) = Non-adjustable radiant broiler (width)	M = current model

Garland E24 Heavy Duty Electric Counter Series		
E24	-24	G
E24 = E24 electric series	12 = hot plate 31 = fryer Griddles # = width 24 = 24"	H = Hot Plate F = Fryer 12 kW SF = Super Fryer 16 kW G = Griddle

Garland E22 Electric Teppan Yaki Griddles Series			
E22-36	45	G	MX
E22-36 = Electric Teppan Yaki Griddle	24 = 24"	G = Griddle	MX = current model

Garland Master Series Production Griddles Series "Chain Griddle"			
	CG	-36	R
	CG = Chain Griddle Gas	24 = 24"	F = Front Drain R = Rear Drain
E = Electric	CG = Chain Griddle		

U.S. Range Regal Series Infra-Red Counter Cheesemelters		
IR	CMA	-36
IR = Infra-Red	CMA = Cheesemelte	24 = 24"

INDUCTION – GARLAND

Counter Units						
G	I		BH/	BA	2500	GI-BH/BA 2500
Brand	Product	-	Series	Function	Power (watt)	Available Models
G = Garland	I = Induction	-	BH = Baby Hob	BA = Base Line	1.5kW, 2.5kW, 3.5kW	GI-BH/BA 1500/2500/3500
G = Garland	I = Induction	-	SH = Slim Hob	BA = Base Line	2.5kW	GI-SH/BA 2500

INSTINCT Units						
G	I		IC	SH	3.5	GIIC-SH3.5
Brand	Product		Series	- Function	Power (kW)	Available Models
G = Garland	I = Induction		IC = INSTINCT Countertop	- SH = Single Hob	3.5kW, 5kW	GIIC-SH3.5/5.0
G = Garland	I = Induction		IC = INSTINCT Countertop	- SW = Single Wok	3.5kW, 5kW	GIIC-SW3.5/5.0
G = Garland	I = Induction		IC = INSTINCT Countertop	- SG = Single Griddle	3.5kW, 5kW	GIIC-SG3.5/5.0
G = Garland	I = Induction		IC = INSTINCT Countertop	- DH = Dual Hob	7kW, 10kW	GIIC-DH7.0/10
G = Garland	I = Induction		IC = INSTINCT Countertop	- DG = Dual Griddle	7kW, 10kW	GIIC-DG7.0/10

Built-In Units								
G	I		SH/	DU/		IN	7000	GI-SH/DU/IN 7000
Brand	Product	-	Series	Dual Hobs	Function	Built-In	Power (watt)	Available Models
G = Garland	I = Induction	-	SH = Slim Hob			IN = Built-In Line	3.5kW, 5kW	GI-SH/IN 3500/5000
G = Garland	I = Induction	-	SH = Slim Hob	DU = Dual Hob		IN = Built-In Line	7kW, 10kW	GI-SH/DU/IN 7000/10000
G = Garland	I = Induction	-	SH = Slim Hob		GR = Griddle	IN = Built-In Line	3.5kW, 5kW	GI-SH/GR/IN 3500/5000
G = Garland	I = Induction	-	SH = Slim Hob		WO = Wok	IN = Built-In Line	3.5kW, 5kW	GI-SH/WO/IN 3500/5000

Compact Line							
G	I		SH/	DU/	CL	7000	GI-SH/DU/CL 7000
Brand	Product	-	Series	Dual Hobs	Compact Line	Power (watt)	Available Models
G = Garland	I = Induction	-	SH = Slim Hob	DU = Dual	CL = Compact Line	7kW, 10kW	GI-MO/DU/CL 7000/10000

Holding Line						
G	I		HO/	IN	1800	GI-HO/IN 1800
Brand	Product	-	Series	Built-In	Power (watt)	Available Models
G = Garland	I = Induction	-	HO = Hold Line	IN = Built-In Line	1.8kW	GI-HO/IN 450/900/1350/1800
G = Garland	I = Induction	-	HO = Hold Line	IN = Built-In Line	1.5kW	GI-HO/IN 800/1600/2400/3200

RESTAURANT RANGES – GARLAND (Gas)

Gas Restaurant Ranges						
G	FE	36	-2	G	24	R
G = Garland Series U = U.S. Range U Series X = Sunfire X Series	F = Sentry Flame Failure FE = Sentry Flame Failure Electric Spark Ignition	24 = 24" width	2 - 10	G = Flat Surface Griddle R = Raised Griddle/Broiler	12 = 12"	L = Space Saver Oven R = Standard Oven C = Convection Oven S = Storage Base T = Modular Top

Gas Restaurant Range Match Gas Series Under-Fired Ceramic Briquette Char-Broiler			
G	F	24	-BRL
G = Garland Series	F = Sentry Flame Failure	24 = 24"	BRL = Briquette style under fired char-broiler

Gas Restaurant Range Match Gas Series Fryer & Holding Station			
G	F	16	-FR
G = Garland Series	F = Fryer or Range Match Holding Station	16 = 16"	FR = Fryer FRST = Fryer Holding Station FRST-HL = Fryer Holding Station w/heat lamp

Gas Restaurant Range Series Gas Salamanders and Cheesemelters			
G	IR	CM	36C
G = Garland Series U = U.S. Range Series	IR = Infra-Red Salamander FIR = Flame Failure Infra-Red Salamander	CM = Cheesemelter	36C = Counter mount 48 = Mount to 48 series range 60 = Mount to 60 series range

Garland Gas Stock Pot Range		
G	-20	-SPH
G = Garland	20" x 20"	SP = Standard stock pot range SPH = Stock pot range with 100% flame failure protection

RESTAURANT RANGES – U.S. RANGE (Gas)

U.S. Range Regal Gas Stock Pot Range		
SP	-1844	-2
SP = U.S. Range Regal Series	1844 = Stock Pot Range with tubular legs	-2 = Double stock pot range with tubular legs

RESTAURANT RANGES – GARLAND (Electric)

Garland SS680 Sentry Series Electric Restaurant Ranges		
SS	684	R
SS = Sealed solid top elements	686 = 36" wide range with single oven 684 = 60" wide range with double ovens	R = Standard Oven(s) on 686 or 684 C = Convection Oven(s) on 686 or 684 RC = (1) Standard Oven and (1) Convection oven on a 684 RC2 = (2) Convection ovens on a 684

Garland S680 Series Electric Salamander Broilers	
SER	686
SER = Electric Salamander	C = Counter Model 686 = S/SS686 model 36" range mount 684 = S/SS684 model 60" range mount

Garland S680 Sentry Series Range Match Electric Fryer & Holding Station		
S18	SF	
S18 = S680 Series Fryer S680 = Fryer Station	F = 12 kW Fryer in 18" wide cabinet SF = 16 kW Super Fryer in 18" wide cabinet 18FM = 18" Fryer Station	EH = Heat lamp for fryer station

Garland Master Series Xpress Grills				
XP	G	36	2L	AC
XP = Garland Master Series XPress Dual Sided/Platen Griddle	G = Gas E = Electric	12 = 12" / 1 platen 24 = 24" / 2 platens 36 = 36" / 3 platens	1L = One platen on left 2L = Two platens on left	AC = Active Compression

HEAVY DUTY EQUIPMENT – GARLAND

Garland Master Series Heavy Duty Induction Ranges						
G	M	E	36	I	14	C
G = Garland	M = Master Series	E = Electric	900mm x 900mm	I = Induction	14,000 watts 20,000 watts	C = Convection Oven S = Storage

Garland Master Series Heavy Duty Gas Ranges and Attachment Units				
M		43	R	E
M = Master Series	ST = Flame Failure Protection	43 = 6 open top burners See Master Series for complete model top configurations including: 42, 43, 44, 45, 46, 47, 48, 54	R = Standard Oven RC = Convection Oven S = Storage Base T = Modular Top	E = Electric spark ignition

Garland Master Series Heavy Duty Range Match Under Fired Char-Broiler				
M	ST	34	B	E
M = Master Series Standard Model	ST = Flame Failure Protection	17 = 17" (17, 24, 34)	B = Broiler standard base cabinet BT = Broiler modular base top	E = Electric spark ignition

Garland Master Series Heavy Duty Spreaders		
M	24	ES
M = Master Series	12 = 12" (12, 17, 24)	SP = Spreader plate with 6 7/8" high sides to be used between range line-up banks SPT = Spreader plate with 9 1/2" high sides to be used between modular top equipment bases ES = Cabinet Base Model

Garland Master Series Range, Counter, Infra-Red Salamanders and Cheesemelters			
M	ST	IR	-34L
M = Master Series	(blank) = Standard ST = Flame Failure Protection	IR = Infra-red Burner SR = IR/Std Fixed Rack SRC = IR/Counter Fixed Rack	34L = Range Mount Adjustable Rack Salamander 34C = Counter Adjustable Rack Salamander CM = Range Mount Cheesemelter

Garland Master Series Heavy Duty Range Match Fryers and Fryer Stations		
M	35SS	
M = Master Series	35SS = 35 lb capacity fryer in 17" wide cabinet 70SS = 70 lb capacity fryer in 24" wide cabinet	EH = Heat lamp for fryer station

Garland Master Series Upright Broilers		
M	100X	RM
M = Master Series	100X = Infra-Red Broiler section and upper finishing oven top section 60X = Ceramic broiler section and upper finishing oven top section 110XM = Double infra-red broiler sections	RM = Standard Oven RCM = Convection Oven SM = Storage Base

Garland Master Series Range, Counter, Infra-Red Salamanders and Cheesemelters			
G	N17	R	34
G = Master Series	N17 = Master Series Arctic Fire	R = Remote compressor refrigerator system FR = Remote compressor freezer system C = Self contained compressor refrigeration system CR = Self contained compressor freezer system	34 = 34" (remote systems from 34" to 114") 46 = 46" (self contained systems from 46" to 119")

Garland Master Series High Shelves and Back Guards		
X	34	DD
M = Master Series	17 = 17" width Back Guards (9" to 68") High Shelves (17" to 68")	LPBG = Low-Profile 10" high back guard BG = 17" high back guard DDBG = Double deck high back guard 33" high SD = Single deck high shelf c/w one shelf DD = Double deck high shelf c/w two shelves

HEAVY DUTY EQUIPMENT – GARLAND

Garland Cuisine Series Heavy Duty Ranges			
C	36	-6	R
C = Cuisine	36 = 36" wide 48 = 48" wide	See Garland Cuisine Series Heavy Duty Range section for complete listings of range top model configurations available	R = Std Oven C = Convection Oven S = Storage Base M = Modular Top

Garland Cuisine Series Heavy-Duty Add-A-Units			
C	12	-6	S
C = Cuisine	12 = 12" wide 18 = 18" wide 24 = 24" wide	See Garland Cuisine Series Heavy-Duty Add-A-Units Ranges section for complete listing of range top model configurations available.	S = Storage M = Modular

Garland Cuisine Series Heavy-Duty Spreaders			
C	36	-SP	
C = Cuisine	See Garland Cuisine Series Heavy-Duty Spreaders section for complete listing of range top model configurations available	SP = Spreader Plates SM = Modular Spreader to mount on fridge base SC = Spreader Cabinets	

Garland Cuisine Heavy-Duty Series Char Broilers			
C	36	-ABR	
C = Cuisine	See Garland Cuisine Series Heavy-Duty Char-broilers section for complete listing of range top model configurations available	ABR = Adjustable Briquette Standard Oven ABC = Adjustable Briquette Convection Oven ABS = Adjustable Briquette Storage Base ARR = Adjustable Radiant Standard Oven ARC = Adjustable Radiant Convection Oven ARS = Adjustable Radiant Standard Oven NRR = Non-Adjustable Radiant Standard Oven NRC = Non-Adjustable Radiant Convection Oven NRS = Non-Adjustable Radiant Storage Base NRM = Non-Adjustable Radiant Modular Top	

Garland Cuisine Series Infra-Red Broilers & Cheesemelters			
C	IR		36
C = Cuisine	IR = Infra-Red	(blank) = Salamander	36 = 36" 36C = 36" Counter

Garland Cuisine Series Range-Match Fryer			
C	18	-1-35F	
C = Cuisine	18" wide	-1-35F = 35 lb capacity fryer in 18" wide cabinet FMD = Fryer Station with solid or food pan cut out top	

Garland Cuisine Series Polar Cuisine Refrigerated/Freezer Equipment Bases			
U	N17	R	36
U = Garland	N17 = Arctic Fire refrigerated/freezer base	R = Remote compressor refrigerator system FR = Remote compressor freezer system C = Self contained compressor refrigerator system FC = Self contained compressor freezer system	36 = 36"

Garland Cuisine Series High-Shelves and Back Guards		
C	CHS	36
C = Cuisine	CHS = Single deck high shelf (one shelf) CDHS = Double deck high shelf (two shelves) CBR = Back guard 24" high CDBR = Double deck back guard to match double deck high shelf	Back Guard and High Shelf widths (12-72")

HEAVY DUTY EQUIPMENT – GARLAND (Electric)

Garland 36E Series Heavy Duty Electric Ranges & Attachment Models		
36E	ER	33
36E = Garland Heavy Duty Electric Series	ER = Oven Base ES = Storage Base	32 = All purpose top 32-3 = Combination all purpose top and open top elements 33 = Six open top elements 35 = Boil plate 4 section top section 36 = All purpose top 38 = Griddle plate 39 = Boil plate 6 section top section 15 = Boil plate attachment unit 16 = All purpose top attachment unit

Garland 36E Series Electric Fryers		
36	E	S11
36 = Garland Heavy Duty Fryers	E = Electric	ES11 = 30 lb capacity 12 kW fryer/18" cabinet ES21 = 70 lb capacity 20 kW fryer/24" cabinet

U.S. Range

LIMITED WARRANTY

Garland Commercial Ranges Limited, ("Garland") warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is first put into operation or twenty-four (24) months from the date of shipment from our factory, **whichever comes first**.

Heavy duty equipment which includes Gas Ranges, Broilers, Fryers, Electric Ranges, Broilers and Fryers, branded Garland Master Series and Garland Cuisine are warranted to be free from defects in material and workmanship for a period of two (2) years from the date the product is first put into operation or thirty (30) months from the date of shipment from our factory, whichever comes first.

Stainless steel frypots are warranted to be free from defects which would cause shortening leaks due to weld failures for the period of one year parts and labour. The Stainless steel frypots are warranted for 5 years however, after one year the warranty is limited to replacement parts only. Adjustments and calibrations are warranted for the first ninety (90) days from the date the equipment is installed.

During the warranty period, Garland shall repair, or, at Garland's option, replace parts determined by Garland to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services.

The foregoing shall be the sole obligation of Garland under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and accessories manufactured by others, Garland's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturers' warranties. Garland shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Garland manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Failures caused by erratic voltages or gas supplies.
- Travel costs beyond 100 miles in the USA and 150 km in Canada, or two (2) hours, travel other than overland, overtime, holiday charges, and any special arrangements.
- Improper or unauthorized repair.
- Changes in adjustment and calibration after ninety (90) days from equipment installation date.
- This Limited Warranty will not apply to any parts subject to damage beyond the control of the Garland, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Garland.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Garland when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any Garland/U.S. Range commercial cooking or warming equipment in a non-commercial application or installation. Where the equipment is being used for applications other than those approved for by Garland.

- With respect to equipment, materials, parts and accessories manufactured by others, Garland's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturers' warranties. Garland shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Garland manufactured products.
- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;
- Consequential damages (the cost of repairing other property which is damaged). Loss of time, profits or any other incidental damages of any kind.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Garland its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. GARLAND DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Garland for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Garland's option, the refund of the amount paid for said equipment or services.

Any breach by Garland with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Garland/U.S. Range Authorized Service Agent of the equipment serial number and the nature of the problem. For a list of authorized service agents, please refer to the Garland web site at www-garland-group.com
- Verify the problem is a factory responsibility. Improper installation, gas adjustments or misuse of equipment are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.

GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada; otherwise this Limited Warranty shall be governed by the laws of the state of Delaware, U.S.A., excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

Garland Canada

1177 Kamato Road
Mississauga, Ontario
Canada L4W1X4

www.garlandcanada.ca

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

Canadian Regional Sales Representatives

GARLAND
U.S. Range



REGION	REP / AGENT	E-MAIL	CELLULAR
British Columbia	Ryan Lewis – Sales Rep	ryan@masales.ca	604-329-0684
	Mark Thiessen – Sales Rep	mark@masales.ca	604-657-7615
Alberta	James Goodman – Sales Rep (Calgary)	james@masales.ca	403-618-3636
	Collin Von Hansen – Sales Rep	collin@masales.ca	587-832-2090
	Sandro Salvador – Sales Rep (Edmonton)	sandro@masales.ca	780-405-2637
Prairies	Jeff McGowan – Sales Rep (SK, MB)	mcgowansales@bellnet.ca	647-231-3815
Ontario	Chris Ozog – Sales Rep (Central ON)	chris.ozog@garland-group.com	416-526-7989
	Geoff Scott – Regional Sales Manager Rep (Southern & Western ON)	geoff.scott@garland-group.com	647-828-9391
	Chris Taylor – Sales Rep (Central ON)	chris.taylor@garland-group.com	416-358-4421
	Jeff McGowan – Sales Rep (Northeastern ON)	mcgowansales@bellnet.ca	647-231-3815
Quebec	Maxime Gaudreault – Regional Sales Manager Rep (Quebec City)	maxime.gaudreault@garland-group.com	437-577-3719
	Michel Grenier – Sales Rep (Montreal)	michel.grenier@garland-group.com	437-333-3447
Atlantic Canada	Aaron Taylor – Sales Rep (PEI, NB)	aaron@tayloragencies.com	506-872-1177
	Steven Donnelly – Sales Rep (NS, NL)	steven@tayloragencies.com	902-999-7631

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

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



www.garlandcanada.ca/sales/buy-locally



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

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