

GARLAND®



Effective August 1, 2026

PRICE BOOK

Suggested List Prices for Standard
Equipment & Accessories

Bring Your Passion to the Surface





Why Choose Garland Commercial Ranges?

A LEGACY OF INNOVATION AND RELIABILITY.

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

COLLABORATING FOR SOLUTIONS.

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

PARTNERING FOR SUCCESS.

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

VALUE BEYOND THE EQUIPMENT.

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

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GARLAND CUISINE SERIES

Where Innovation Meets Culinary Excellence



INSPIRED DESIGN FOR A SLEEK AESTHETIC.

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

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



SUPERIOR CONSTRUCTION AND DESIGN.

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

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



VERSATILITY WITHOUT COMPROMISE.

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



THE PERFECT MATCH FOR EVERY NEED.

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

HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

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

STANDARD FEATURES:

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

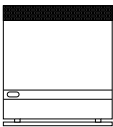
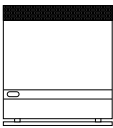
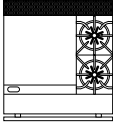
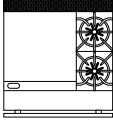
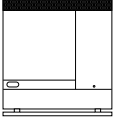
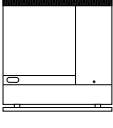
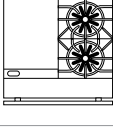
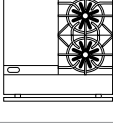
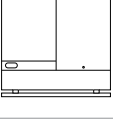
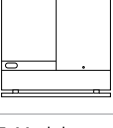


C36-6C
Garland Cuisine Series 36in Range with
6 Open Burners and Convection Oven

HOW TO READ GARLAND CUISINE RANGE MODEL NUMBERS

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

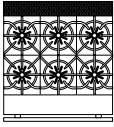
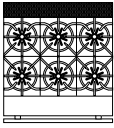
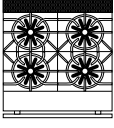
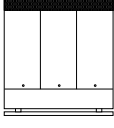
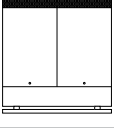
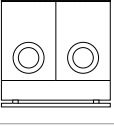
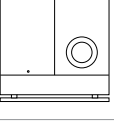
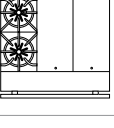
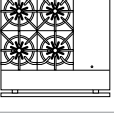
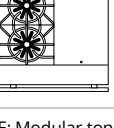
GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (914MM) WIDE HEAVY-DUTY GAS RANGES						
	36in (914mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C36-1R	Standard Oven	130,000 BTU/hr	53	706 (320) \$17,868
		C36-1C	Convection Oven	127,000 BTU/hr	53	706 (320) \$23,641
		C36-1S	Open Storage	90,000 BTU/hr	53	527 (239) \$14,443
		C36-1M	Modular Top	90,000 BTU/hr	30	405 (184) \$14,211
	36in (914mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C36-1-1R	Standard Oven	130,000 BTU/hr	53	706 (320) \$21,535
		C36-1-1C	Convection Oven	127,000 BTU/hr	53	706 (320) \$27,308
		C36-1-1S	Open Storage	90,000 BTU/hr	53	527 (239) \$18,177
		C36-1-1M	Modular Top	90,000 BTU/hr	30	405 (184) \$17,772
	24in (610mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control Two 7in (178mm) Open Burners in a 12in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-2R	Standard Oven	170,000 BTU/hr	53	630 (286) \$17,912
		C36-2C	Convection Oven	167,000 BTU/hr	53	630 (286) \$23,685
		C36-2S	Open Storage	130,000 BTU/hr	53	460 (209) \$14,384
		C36-2M	Modular Top	130,000 BTU/hr	30	375 (170) \$12,483
	24in (610mm) Wide Griddle (Left Side Only) Thermostat Control Two 7in (178mm) Open Burners in a 12in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-2-1R	Standard Oven	170,000 BTU/hr	53	630 (286) \$18,583
		C36-2-1C	Convection Oven	167,000 BTU/hr	53	630 (286) \$24,356
		C36-2-1S	Open Storage	130,000 BTU/hr	53	460 (209) \$14,108
		C36-2-1M	Modular Top	130,000 BTU/hr	30	375 (170) \$13,433
	24in (610mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control 12in Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-3R	Standard Oven	125,000 BTU/hr	53	650 (295) \$18,690
		C36-3C	Convection Oven	122,000 BTU/hr	53	650 (295) \$24,463
		C36-3S	Open Storage	85,000 BTU/hr	53	477 (216) \$14,749
		C36-3M	Modular Top	85,000 BTU/hr	30	392 (178) \$13,952
	24in (610mm) Wide Griddle (Left Side Only) Thermostat Control 12in (305mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-3-1R	Standard Oven	125,000 BTU/hr	53	650 (295) \$19,198
		C36-3-1C	Convection Oven	122,000 BTU/hr	53	650 (295) \$24,969
		C36-3-1S	Open Storage	85,000 BTU/hr	53	477 (216) \$15,851
		C36-3-1M	Modular Top	85,000 BTU/hr	30	392 (178) \$14,104
	18in (457mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control Two 9in (229mm) Open Burners in an 18in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-4R	Standard Oven	150,000 BTU/hr	53	620 (281) \$17,277
		C36-4C	Convection Oven	147,000 BTU/hr	53	620 (281) \$23,050
		C36-4S	Open Storage	110,000 BTU/hr	53	447 (203) \$13,675
		C36-4M	Modular Top	110,000 BTU/hr	30	392 (178) \$12,180
	18in (457mm) Wide Griddle (Left Side Only) Thermostat Control Two 9in (229mm) Open Burners in an 18in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-4-1R	Standard Oven	150,000 BTU/hr	53	620 (281) \$17,469
		C36-4-1C	Convection Oven	147,000 BTU/hr	53	620 (281) \$23,243
		C36-4-1S	Open Storage	110,000 BTU/hr	53	447 (203) \$14,451
		C36-4-1M	Modular Top	110,000 BTU/hr	30	392 (178) \$12,312
	18in (457mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control 18in (457mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-5R	Standard Oven	102,500 BTU/hr	53	635 (288) \$17,827
		C36-5C	Convection Oven	99,500 BTU/hr	53	635 (288) \$23,600
		C36-5S	Open Storage	62,500 BTU/hr	53	462 (210) \$14,278
		C36-5M	Modular Top	62,500 BTU/hr	30	377 (171) \$13,112
	18in (457mm) Wide Griddle (Left Side Only) Thermostat Control 18in (457mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-5-1R	Standard Oven	102,500 BTU/hr	53	635 (288) \$18,269
		C36-5-1C	Convection Oven	99,500 BTU/hr	53	635 (288) \$24,043
		C36-5-1S	Open Storage	62,500 BTU/hr	53	462 (210) \$14,295
		C36-5-1M	Modular Top	62,500 BTU/hr	30	377 (171) \$13,329

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

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

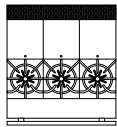
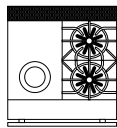
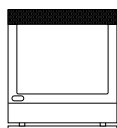
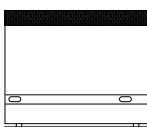
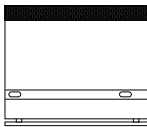
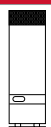
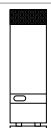
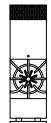
HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (914MM) HEAVY-DUTY GAS RANGES						
	Six 7in (178mm) Open Burners in 12in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (1in, 1-1/4in)	C36-6R	Standard Oven	250,000 BTU/hr	53	562 (255) \$16,237
		C36-6C	Convection Oven	247,000 BTU/hr	53	562 (255) \$22,010
		C36-6S	Open Storage	210,000 BTU/hr	53	361 (164) \$13,422
		C36-6M	Modular Top	210,000 BTU/hr	30	320 (145) \$11,533
	Step-Up Six 9in (229mm) Open Burners in 12in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (1in, 1-1/4in)	C36-6SUR	Standard Oven	250,000 BTU/hr	53	562 (255) \$19,845
		C36-6SUC	Convection Oven	247,000 BTU/hr	53	562 (255) \$23,704
		C36-6SUS	Open Storage	210,000 BTU/hr	53	361 (164) \$15,435
		C36-6SUM	Modular Top	210,000 BTU/hr	30	320 (145) \$13,230
	Four 9in (229mm) Open Burners in 18in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-7R	Standard Oven	200,000 BTU/hr	53	556 (252) \$15,676
		C36-7C	Convection Oven	197,000 BTU/hr	53	556 (252) \$21,449
		C36-7S	Open Storage	160,000 BTU/hr	53	344 (156) \$12,868
		C36-7M	Modular Top	160,000 BTU/hr	30	328 (149) \$10,962
	Three 12in (305mm) Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-8R	Standard Oven	115,000 BTU/hr	53	588 (267) \$17,710
		C36-8C	Convection Oven	112,000 BTU/hr	53	588 (267) \$23,483
		C36-8S	Open Storage	75,000 BTU/hr	53	427 (192) \$13,716
		C36-8M	Modular Top	75,000 BTU/hr	30	342 (155) \$11,794
	Two 18in (457mm) Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-9R	Standard Oven	105,000 BTU/hr	53	590 (268) \$16,836
		C36-9C	Convection Oven	102,000 BTU/hr	53	590 (268) \$22,609
		C36-9S	Open Storage	65,000 BTU/hr	53	427 (192) \$13,952
		C36-9M	Modular Top	65,000 BTU/hr	30	342 (155) \$12,032
	Two 18in (457mm) Front-Fired Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C36-10R	Standard Oven	115,000 BTU/hr	53	600 (272) \$18,521
		C36-10C	Convection Oven	112,000 BTU/hr	53	600 (272) \$23,137
		C36-10S	Open Storage	75,000 BTU/hr	53	414 (188) \$14,423
		C36-10M	Modular Top	75,000 BTU/hr	30	329 (149) \$12,669
	18in (457mm) Hot Top (Available Left or Right) 18in (457mm) Front-Fired Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C36-11R	Standard Oven	110,000 BTU/hr	53	613 (278) \$20,104
		C36-11C	Convection Oven	107,000 BTU/hr	53	613 (278) \$25,876
		C36-11S	Open Storage	70,000 BTU/hr	53	414 (188) \$18,434
		C36-11M	Modular Top	70,000 BTU/hr	30	329 (149) \$14,900
	Two 7in (178mm) Open Burners in a 12in Lane Two 12in (305mm) Hot Tops (Available Left, Center or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-12R	Standard Oven	160,000 BTU/hr	53	604 (274) \$17,804
		C36-12C	Convection Oven	157,000 BTU/hr	53	604 (274) \$23,578
		C36-12S	Open Storage	120,000 BTU/hr	53	438 (199) \$14,969
		C36-12M	Modular Top	120,000 BTU/hr	30	355 (161) \$13,024
	Four 7in (178mm) Open Burners in 12in Lanes 12in (305mm) Hot Top (Available Left, Center or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-13R	Standard Oven	205,000 BTU/hr	53	590 (268) \$17,132
		C36-13C	Convection Oven	202,000 BTU/hr	53	590 (268) \$22,904
		C36-13S	Open Storage	165,000 BTU/hr	53	404 (183) \$14,297
		C36-13M	Modular Top	165,000 BTU/hr	30	321 (146) \$12,378
	Two 9in (229mm) Open Burners in an 18in Lane 18in (457mm) Hot Top (Available Left or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-14R	Standard Oven	152,500 BTU/hr	53	624 (283) \$18,437
		C36-14C	Convection Oven	149,500 BTU/hr	53	624 (283) \$24,209
		C36-14S	Open Storage	112,500 BTU/hr	53	438 (199) \$15,618
		C36-14M	Modular Top	112,500 BTU/hr	30	355 (161) \$13,716

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

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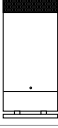
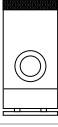
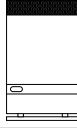
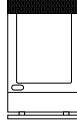
GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (914MM) WIDE HEAVY-DUTY GAS RANGES							
	French-Top Three 7in (178mm) Open Burners in Front Row Three 12in (305mm) Hot Tops in Rear Row Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C36-15R	Standard Oven	190,000 BTU/hr	53	600 (272)	\$18,207
		C36-15C	Convection Oven	187,000 BTU/hr	53	600 (272)	\$23,980
		C36-15S	Open Storage	150,000 BTU/hr	53	414 (188)	\$15,401
		C36-15M	Modular Top	150,000 BTU/hr	30	329 (149)	\$13,477
	Two 9in (229mm) Open Burners in a 18in Lane 18in (457mm) Front-Fired Hot Top (Available Left or Right) Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C36-17R	Standard Oven	157,500 BTU/hr	53	624 (283)	\$18,437
		C36-17C	Convection Oven	154,500 BTU/hr	53	624 (283)	\$24,209
		C36-17S	Open Storage	117,500 BTU/hr	53	438 (199)	\$15,618
		C36-17M	Modular Top	117,500 BTU/hr	30	355 (161)	\$13,716
	36in (914mm) Plancha Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C36-19R	Standard Oven	100,000 BTU/hr	53	706 (320)	\$35,452
		C36-19C	Convection Oven	97,000 BTU/hr	53	706 (320)	\$41,225
		C36-19S	Open Storage	60,000 BTU/hr	53	527 (239)	\$28,362
		C36-19M	Modular Top	60,000 BTU/hr	30	405 (184)	\$21,626
48IN (1219MM) WIDE HEAVY-DUTY GAS RANGES							
	48in (1219mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C48-1R	Standard Oven	160,000 BTU/hr	55	1140 (517)	\$25,350
		C48-1C	Convection Oven	157,000 BTU/hr	55	1140 (517)	\$26,016
		C48-1S	Open Storage	120,000 BTU/hr	55	940 (426)	\$21,770
		C48-1M	Modular Top	120,000 BTU/hr	25	640 (290)	\$15,747
	48in (1219mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C48-1-1R	Standard Oven	160,000 BTU/hr	55	1140 (517)	\$27,012
		C48-1-1C	Convection Oven	157,000 BTU/hr	55	1140 (517)	\$32,784
		C48-1-1S	Open Storage	120,000 BTU/hr	55	940 (426)	\$23,478
		C48-1-1M	Modular Top	120,000 BTU/hr	25	640 (290)	\$16,805
12IN (305MM) WIDE HEAVY-DUTY GAS ADD-A-UNITS							
	12in (305mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) No Rear Gas Option	C12-1S	Open Storage	30,000 BTU/hr	28	190 (86)	\$6,534
		C12-1M	Modular Top	30,000 BTU/hr	26	104 (47)	\$6,195
	12in (305mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) No Rear Gas Option	C12-1-1S	Open Storage	30,000 BTU/hr	28	190 (86)	\$8,011
		C12-1-1M	Modular Top	30,000 BTU/hr	26	104 (47)	\$7,581
	Two 7in (178mm) Open Burners in a 12in Lane Front Gas Manifold (1-1/4in) No Rear Gas Option	C12-6S	Open Storage	70,000 BTU/hr	28	190 (86)	\$5,853
		C12-6M	Modular Top	70,000 BTU/hr	28	104 (47)	\$5,585
	12in (305mm) Hot Top Front Gas Manifold (1-1/4in) No Rear Gas Option	C12-8S	Open Storage	25,000 BTU/hr	28	190 (86)	\$6,534
		C12-8M	Modular Top	25,000 BTU/hr	26	104 (47)	\$6,195
	French-Top 7in (178mm) Open Burner (Front) 12in (305mm) Hot Top (Rear) Front Gas Manifold (1-1/4in) No Rear Gas Option	C12-15S	Open Storage	50,000 BTU/hr	28	207 (94)	\$6,311
		C12-15M	Modular Top	50,000 BTU/hr	26	121 (102)	\$5,900

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

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HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
18IN (457MM) WIDE HEAVY-DUTY GAS ADD-A-UNIT							
	18in (457mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C18-1S	Open Storage	30,000 BTU/hr	28	315 (145)	\$9,385
		C18-1M	Modular Top	30,000 BTU/hr	26	220 (102)	\$8,079
	18in (457mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C18-1-1S	Open Storage	30,000 BTU/hr	28	315 (145)	\$13,023
		C18-1-1M	Modular Top	30,000 BTU/hr	26	220 (102)	\$11,662
	Two 9in (229mm) Open Burners in an 18in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C18-7S	Open Storage	80,000 BTU/hr	28	227 (103)	\$7,368
		C18-7M	Modular Top	80,000 BTU/hr	26	123 (60)	\$7,108
	18in (457mm) Wide Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C18-9S	Open Storage	32,500 BTU/hr	28	230 (104)	\$7,971
		C18-9M	Modular Top	32,500 BTU/hr	26	200 (90)	\$7,931
	18in (457mm) Wide Front-Fired Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C18-10S	Open Storage	37,500 BTU/hr	28	225 (102)	\$8,375
		C18-10M	Modular Top	37,500 BTU/hr	26	130 (69)	\$7,760
24IN (610MM) WIDE HEAVY-DUTY GAS ADD-A-UNIT							
	24in (610mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C24-1S	Open Storage	60,000 BTU/hr	28	380 (172)	\$10,866
		C24-1M	Modular Top	60,000 BTU/hr	26	283 (128)	\$10,241
	24in (610mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C24-1-1S	Open Storage	60,000 BTU/hr	28	380 (172)	\$13,125
		C24-1-1M	Modular Top	60,000 BTU/hr	26	283 (128)	\$11,829
	Four 7in (178mm) Open Burners in 12in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	C24-6S	Open Storage	140,000 BTU/hr	28	230 (104)	\$8,797
		C24-6M	Modular Top	140,000 BTU/hr	26	133 (60)	\$8,357
	24in (610mm) Wide Plancha Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	C24-19S	Open Storage	40,000 BTU/hr	35	380 (172)	\$17,035
		C24-19M	Modular Top	40,000 BTU/hr	25	283 (128)	\$11,522

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

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GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

SPREADERS

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY SPREADER PLATES					
	C12-SP	12in (305mm) Wide Spreader Plate	26	14 (6)	\$2,503
	C18-SP	18in (457mm) Wide Spreader Plate	26	18 (8)	\$2,553
	C24-SP	24in (610mm) Wide Spreader Plate	26	24 (11)	\$3,617
	C36-SP	36in (914mm) Wide Spreader Plate	30	38 (17)	\$4,678
HEAVY-DUTY MODULAR SPREADERS FOR REFRIGERATED/FREEZER BASES					
	C12-SM	12in (305mm) Wide Modular Spreader	26	17 (8)	\$2,503
	C18-SM	18in (457mm) Wide Modular Spreader	26	22 (10)	\$2,553
	C24-SM	24in (610mm) Wide Modular Spreader	26	29 (13)	\$3,617
	C36-SM	36in (914mm) Wide Modular Spreader	30	45 (20)	\$4,678
HEAVY-DUTY SPREADERS CABINETS					
	C12-SC	12in (305mm) Wide Spreader Cabinet	35	145 (66)	\$3,161
	C18-SC	18in (457mm) Wide Modular Cabinet	35	152 (69)	\$4,532
	C24-SC	24in (610mm) Wide Modular Cabinet	35	162 (73)	\$5,623
	C36-SC	36in (914mm) Wide Modular Cabinet	53	205 (93)	\$6,429

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

GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

RANGE-MATCH PASTA COOKERS

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



CGPCR
Garland Cuisine Series
36in Pasta Cooker with
Rinse Station

HOW TO READ GARLAND CUISINE PASTA COOKER MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS RANGE-MATCH PASTA COOKERS					
CGPC	20in (508mm) Wide Pasta Cooker, 15 Gal (57L) Water Capacity	80,000 BTU/hr	35	331 (150)	\$36,383
CGPCR	36in (914mm) Wide Pasta Cooker with Rinse Station, 15 Gal (57L) Water Capacity	80,000 BTU/hr	80	468 (212)	\$50,715
OPTIONS & ACCESSORIES					
A4608184	Full-Size Bulk Basket				\$2,730
A4607623	12 Portion Cups/1 Portion Cup Rack				\$1,365
A4607905	Water Supply Hose Kit with Fittings				\$5,406
A4607906	3/4in N.P.T. Flex Gas Hose 36in LG				\$1,092
A4607907	3/4in N.P.T. Flex Gas Hose 48in LG				\$1,092
A4607632	Stainless Steel Back and Access Cover				\$787

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HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

RANGE-MATCH BROILERS

STANDARD FEATURES:

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



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

HOW TO READ GARLAND CUISINE BROILER MODEL NUMBERS

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

MODEL NUMBER	TOP CONFIGURATION	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS WITH ADJUSTABLE GRATES						
C36-ABR	36in (914mm) Wide Ceramic Briquette Broiler, 43-3/4in (1111mm) Work Height*	Standard Oven	175,000 BTU/hr	58	655 (297)	\$23,600
C36-ABC	36in (914mm) Wide Ceramic Briquette Broiler, 43-3/4in (1111mm) Work Height*	Convection Oven	172,000 BTU/hr	70	655 (297)	\$29,373
C36-ABS	36in (914mm) Wide Ceramic Briquette Broiler, 36in (914mm) Work Height**	Open Storage	135,000 BTU/hr	58	480 (218)	\$21,080
C24-ABS	24in (610mm) Wide Ceramic Briquette Broiler, 36in (914mm) Work Height**	Open Storage	90,000 BTU/hr	58	390 (177)	\$17,537
HEAVY-DUTY GAS RANGE-MATCH CAST-IRON RADIANT BROILERS WITH ADJUSTABLE GRATES						
C36-ARR	36in (914mm) Wide Cast-Iron Radiant Broiler, 43-3/4in (1111mm) Work Height*	Standard Oven	148,000 BTU/hr	70	635 (288)	\$23,219
C36-ARC	36in (914mm) Wide Cast-Iron Radiant Broiler, 43-3/4in (1111mm) Work Height*	Convection Oven	145,000 BTU/hr	70	635 (288)	\$29,118
C36-ARS	36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	108,000 BTU/hr	70	342 (209)	\$20,713
C24-ARS	36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	72,000 BTU/hr	70	320 (191)	\$17,190
HEAVY-DUTY GAS RANGE-MATCH CAST-IRON RADIANT BROILERS WITH NON-ADJUSTABLE GRATES						
C48-NRS	48in (1219mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	144,000 BTU/hr	35.2	580 (263)	\$22,010
C48-NRM	48in (1219mm) Wide Cast-Iron Radiant Broiler**	Modular Top	144,000 BTU/hr	25	480 (218)	\$19,697
C36-NRR	36in (914mm) Wide Cast-Iron Radiant Broiler, 40in (1016mm) Work Height**	Standard Oven	148,000 BTU/hr	70	635 (288)	\$22,183
C36-NRC	36in (914mm) Wide Cast-Iron Radiant Broiler, 40in (1016mm) Work Height**	Convection Oven	145,000 BTU/hr	70	635 (288)	\$30,110
C36-NRS	36in (914mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	108,000 BTU/hr	58	480 (218)	\$19,570
C36-NRM	36in (914mm) Wide Cast-Iron Radiant Broiler**	Open Storage	108,000 BTU/hr	38	380 (172)	\$17,925
C24-NRS	24in (610mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	72,000 BTU/hr	35.2	380 (172)	\$16,093
C24-NRM	24in (610mm) Wide Cast-Iron Radiant Broiler**	Modular Top	72,000 BTU/hr	25	280 (127)	\$14,711
C18-NRS	18in (457mm) Wide Cast-Iron Radiant Broiler, 36in (914mm) Work Height**	Open Storage	54,000 BTU/hr	35.2	330 (150)	\$12,851
C18-NRM	18in (457mm) Wide Cast-Iron Radiant Broiler**	Modular Top	54,000 BTU/hr	25	230 (104)	\$11,750
OPTIONS & ACCESSORIES						
	Rear Gas Manifold (3/4in Only) , Capped and Covered					\$972

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

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GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

RANGE-MATCH SALAMANDERS & CHEESEMELTERS

STANDARD FEATURES: SALAMANDER

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



CIR36
Garland Cuisine Series 34in
Range-Mount Salamander

STANDARD FEATURES: CHEESEMELTER

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



CIRCM36C
Garland Cuisine Series
34in Counter Cheesemelter
with legs

HOW TO READ GARLAND CUISINE SALAMANDER & CHEESEMELTER MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
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HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER BROILER

CIR36	34in (864mm) Wide Range-Mount Salamander Broiler on 36" (610mm) Wide Backsplash	40,000 BTU/hr	40	200 (91)	\$10,532
CIR36C	34in (864mm) Wide Counter Salamander Broiler	40,000 BTU/hr	21	170 (77)	\$11,147

HEAVY-DUTY GAS RANGE-MATCH INFRA-RED CHEESEMELTER

CIRCM36	34in (864mm) Wide Range-Mount Salamander Broiler on 36" (610mm) Wide Backsplash	30,000 BTU/hr	40	200 (91)	\$12,047
CIRCM36C	34in (864mm) Wide Counter Salamander Broiler	30,000 BTU/hr	21	170 (77)	\$12,627

OPTIONS & ACCESSORIES

	Interconnecting Piping Between Ranges and Salamander or Cheesemelter	\$1,059
	Stainless Steel Wall-Mount Kit for 34in (864mm) Counter Models Only (Includes Protective Stainless Steel Bottom Heat Shield)	\$927
	Stainless Steel Main Back for CIR36C/CIRCM36C	\$616
	Stainless Steel Main Back for CIR36/CIRCM36	\$867

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

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

RANGE-MATCH FRYERS

STANDARD FEATURES: FRYER

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

STANDARD FEATURES: FRYMATE

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



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



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

HOW TO READ GARLAND CUISINE FRYER MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
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HEAVY-DUTY GAS RANGE-MATCH FRYERS

C18-35F	18in (457mm) Wide 35lb (16kg) Capacity, NOTE: Fryer not available for manufactured gas.	110,000 BTU/hr	26	220 (110)	\$16,571
C18-FMD	18in (457mm) Wide FryMate Dump Station	–	26	175 (79)	\$8,287

OPTIONS & ACCESSORIES

	Stainless Steel Main back for Fryer/Matching Cabinets	\$838
	6" Casters with Front-Locking Brakes, Set of 4	\$1047
	Flanged Feet, Set of 4	\$567
	Fry Pot Cover Stainless Steel for Fryer	\$990
	Large Single Basket Supplied in Lieu of Twin Fryer Baskets for Fryer	N/C
	Rear Gas Connections Available in 3/4in and 1-1/4in N.P.T.	\$972
EH	Built-in Heat Lamp for FryMate Cabinet Station (Standard voltage: 115V, 8 amp/500 Watt; Other Voltages Available)	\$2,707
EHP	Portable Heat Lamp for FryMate Cabinet Station (Standard Voltage: 115V, 8 amp/500 watt; Other Voltages Available)	\$2,707
	FryMate Intermediate Shelf For Cabinet Base (FMD)	\$953
	FryMate Cabinet Base Door (FMD)	\$507
	FryMate Stainless Steel Back	\$728
	Fryer Stainless Steel Back	\$838
A4607539	Side Splash Guard, Left	\$219
A4607540	Side Splash Guard, Right	\$219
A4607541	Side Splash Guards, Left & Right	\$437
	Banking Strip	\$77
	Fish Plate	\$1,068

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GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

HIGH SHELVES & BACKGUARDS

HOW TO READ GARLAND CUISINE HIGH SHELF & BACKGUARD MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	SHIP WEIGHT lb. (kg)	LIST PRICE	ADD FOR SS MAIN BACK
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HEAVY-DUTY SINGLE-DECK HIGH SHELVES - 24IN (610MM) HIGH

	CCHS-12	12in (305mm) Wide Stainless Steel Single-Deck High Shelf	25 (11)	\$1,139	\$268
	CCHS-18	18in (457mm) Wide Stainless Steel Single-Deck High Shelf	35 (16)	\$1,326	\$338
	CCHS-24	24in (610mm) Wide Stainless Steel Single-Deck High Shelf	40 (18)	\$1,499	\$375
	CCHS-36	36in (914mm) Wide Stainless Steel Single-Deck High Shelf	45 (20)	\$1,632	\$422
	CCHS-36SU	36in (914mm) Wide Stainless Steel Single-Deck High Shelf for Step-Up Unit	45 (20)	\$1,632	\$422
	CCHS-48	48in (1219mm) Wide Stainless Steel Single-Deck High Shelf	80 (36)	\$1,783	\$454
	CCHS-54	54in (1219mm) Wide Stainless Steel Single-Deck High Shelf	100 (45)	\$1,935	\$474
	CCHS-60	60in (1524mm) Wide Stainless Steel Single-Deck High Shelf	115 (52)	\$1,971	\$489
	CCHS-72	72in (1829mm) Wide Stainless Steel Single-Deck High Shelf	135 (61)	\$2,181	\$530
	CCHS-72SU	72in (1829mm) Wide Stainless Steel Single-Deck High Shelf for Step-Up Unit	135 (61)	\$2,181	\$530

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

	CCDHS-12	12in Wide Stainless Steel Double-Deck High Shelf	35 (16)	\$1722	\$454
	CCDHS-18	18in Wide Stainless Steel Double-Deck High Shelf	40 (18)	\$2,034	\$509
	CCDHS-24	24in Wide Stainless Steel Double-Deck High Shelf	60 (27)	\$2,359	\$604
	CCDHS-36	36in Wide Stainless Steel Double-Deck High Shelf	75 (34)	\$2,623	\$662
	CCDHS-36SU	36in Wide Stainless Steel Double-Deck High Shelf for Step-Up Unit	75 (34)	\$2,498	\$662
	CCDHS-48	48in Wide Stainless Steel Double-Deck High Shelf	110 (50)	\$2,805	\$714
	CCDHS-54	54in Wide Stainless Steel Double-Deck High Shelf	113 (51)	\$3,115	\$787
	CCDHS-60	60in Wide Stainless Steel Double-Deck High Shelf	135 (61)	\$3,395	\$832
	CCDHS-72	72in (1829mm) Wide Stainless Steel Double-Deck High Shelf	155 (70)	\$3,852	\$948
	CCDHS-72SU	72in (1829mm) Wide Stainless Steel Double-Deck High Shelf for Step-Up Unit	155 (70)	\$3,852	\$948

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

	CCBR-12	12in Wide Stainless Steel Single-Deck Backguard	20 (9)	\$682	\$197
	CCBR-18	18in Wide Stainless Steel Single-Deck Backguard	30 (14)	\$912	\$227
	CCBR-24	24in Wide Stainless Steel Single-Deck Backguard	45 (20)	\$1,023	\$258
	CCBR-36	12in Wide Stainless Steel Single-Deck Backguard	70 (32)	\$1,064	\$285
	CCBR-36SU	12in Wide Stainless Steel Single-Deck Backguard for Step-Up Unit	70 (32)	\$1,064	\$285
	CCBR-48	12in Wide Stainless Steel Single-Deck Backguard	95 (43)	\$1,195	\$293
	CCBR-54	12in Wide Stainless Steel Single-Deck Backguard	100 (45)	\$1,377	\$347
	CCBR-60	12in Wide Stainless Steel Single-Deck Backguard	110 (50)	\$1,545	\$390
	CCBR-72	72in (1829mm) Wide Stainless Steel Single-Deck Backguard	125 (57)	\$1,554	\$395
	CCBR-72SU	72in (1829mm) Wide Stainless Steel Single-Deck Backguard for Step-Up Unit	125 (57)	\$1,554	\$395

HEAVY-DUTY GAS RANGES GARLAND CUISINE SERIES

HIGH SHELVES & BACKGUARDS

MODEL NUMBER		DESCRIPTION	SHIP WEIGHT lb. (kg)	LIST PRICE	ADD FOR SS MAIN BACK
HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) - 35-3/8IN (899MM) HIGH					
	CCDBR-12	12in (305mm) Wide Stainless Steel Double-Deck Backguard	20 (9)	\$1,007	\$250
	CCDBR-18	18in (457mm) Wide Stainless Steel Double-Deck Backguard	30 (14)	\$1,099	\$268
	CCDBR-24	24in (610mm) Wide Stainless Steel Double-Deck Backguard	40 (18)	\$1,280	\$338
	CCDBR-36	36in (914mm) Wide Stainless Steel Double-Deck Backguard	60 (27)	\$1,485	\$390
	CCDBR-36SU	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Step-Up Units	60 (27)	\$1,485	\$390
	CCDBR-48	48in (1219mm) Wide Stainless Steel Double-Deck Backguard	85 (39)	\$1,869	\$474
	CCDBR-54	54in (1219mm) Wide Stainless Steel Double-Deck Backguard	100 (45)	\$2,053	\$517
	CCDBR-60	60in (1524mm) Wide Stainless Steel Double-Deck Backguard	110 (50)	\$2,255	\$561
	CCDBR-72	72in (1829mm) Wide Stainless Steel Double-Deck Backguard	130 (59)	\$2,933	\$758
	CCDBR-72SU	72in (1829mm) Wide Stainless Steel Double-Deck Backguard for Step-Up Units	130 (59)	\$2,933	\$758
HEAVY-DUTY SINGLE-DECK BACKGUARDS (NO SHELVES) FOR BROILERS - 24IN (610MM) HIGH					
	CCBR-18NBR	18in (457mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	30 (14)	\$912	\$227
	CCBR-18NSBR	18in (457mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	30 (14)	\$912	\$227
	CCBR-24NBR	24in (610mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	45 (20)	\$970	\$250
	CCBR-24NSBR	24in (610mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	45 (20)	\$970	\$250
	CCBR-36NBR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	70 (32)	\$1,023	\$258
	CCBR-36NSBR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	70 (32)	\$1,023	\$258
	CCBR-48NBR	48in (1219mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Modular Top Broilers	95 (43)	\$1,195	\$422
	CCBR-48NSBR	48in (1219mm) Wide Stainless Steel Single-Deck Backguard for Non-Adjustable Storage Base Broilers	95 (43)	\$1,195	\$422
	CCBR-24ABR	24in (610mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Modular Top Broilers	45 (20)	\$970	\$250
	CCBR-36ABR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Modular Top Broilers	70 (32)	\$1,023	\$258
	CCBR-36ASBR	36in (914mm) Wide Stainless Steel Single-Deck Backguard for Adjustable Storage Base Broilers	70 (32)	\$1,023	\$258
HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) FOR BROILERS - 35-3/8IN (899MM) HIGH					
	CCDBR-18NBR	18in (457mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	40 (18)	\$1,099	\$318
	CCDBR-18NSBR	18in (457mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	40 (18)	\$1,099	\$318
	CCDBR-24NBR	24in (610mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	45 (20)	\$1,280	\$338
	CCDBR-24NSBR	24in (610mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	45 (20)	\$1,280	\$338
	CCDBR-36NBR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	70 (32)	\$1,485	\$375
	CCDBR-36NSBR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	70 (32)	\$1,485	\$375
	CCDBR-48NBR	48in (1219mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Modular Top Broilers	95 (43)	\$1,796	\$415
	CCDBR-48NSBR	48in (1219mm) Wide Stainless Steel Double-Deck Backguard for Non-Adjustable Storage Base Broilers	95 (43)	\$1,796	\$415
	CCDBR-24ABR	24in (610mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Modular Top Broilers	45 (20)	\$1,280	\$338
	CCDBR-36ABR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Modular Top Broilers	70 (32)	\$1,485	\$375
	CCDBR-36ASBR	36in (914mm) Wide Stainless Steel Double-Deck Backguard for Adjustable Storage Base Broilers	70 (32)	\$1,485	\$375

GARLAND CUISINE SERIES HEAVY-DUTY GAS RANGES

OPTIONS & ACCESSORIES

MODEL NUMBER	DESCRIPTION	NOTES	LIST PRICE
ACPR-48	48in (1219mm) Long Continuous Plate Shelf, Part# A4608414	Not available on fryers, spreaders, or broilers	\$954
ACPR-54	54in (1219mm) Long Continuous Plate Shelf Part# A4608415	Not available on fryers, spreaders, or broilers	\$1,050
ACPR-60	60in (1524mm) Long Continuous Plate Shelf Part# A4608416	Not available on fryers, spreaders, or broilers	\$1,167
ACPR-72	72in (1829mm) Long Continuous Plate Shelf Part# A4608417	Not available on fryers, spreaders, or broilers	\$1,264
A4606400	Rail Extension Kit for 1/9 Pans	1 Kit per Section	\$259
	Grooved Griddle: Full 18in (457mm) Plate	Add to Price of Range	\$2,777
	Grooved Griddle: Full 24in (610mm) Plate	Add to Price of Range	\$3,698
	Grooved Griddle: Full 36in (914mm) Plate	Add to Price of Range	\$5,548
	Grooved Griddle: Full 48in (1219mm) Plate	Add to Price of Range	\$7,394
	Grooved Griddle: Half of 36in (914mm) Plate, Specify Left or Right	Add to Price of Range	\$2,777
	Stainless Steel Oven Interior in lieu of porcelain oven interior		N/C
	Stainless Steel Intermediate Shelf in 12in (305mm) Storage Base		\$917
	Stainless Steel Intermediate Shelf in 18in (457mm) Storage Base		\$953
	Stainless Steel Intermediate Shelf in 24in (610mm) Storage Base		\$1,235
	Stainless Steel Intermediate Shelf in 36in (914mm) Storage Base		\$1,493
	Stainless Steel Intermediate Shelf in 48in (1219mm) Storage Base		\$1,792
	Stainless Steel Door (1) for 12in (305mm) Storage Base		\$435
	Stainless Steel Door (1) for 18in (457mm) Storage Base		\$507
	Stainless Steel Door (1) for 24in (610mm) Storage Base		\$671
	Stainless Steel Doors (2) for 36in (914mm) Storage Base		\$858
	Stainless Steel Doors (2) for 48in (1219mm) Storage Base		\$1,027
	Stainless Steel Back for 12in (305mm) Add-A-Unit		\$639
	Stainless Steel Back for 18in (457mm) Add-A-Unit		\$693
	Stainless Steel Back for 24in (610mm) Range		\$749
	Stainless Steel Back for 36in (914mm) Range		\$800
	Stainless Steel Back for 48in (1219mm) Range		\$838
	3/4in N.P.T. Gas Shut-Off Valve		\$531
	1in N.P.T. Gas Shut-Off Valve		\$542

MODEL NUMBER	DESCRIPTION	NOTES	LIST PRICE
	1-1/4in N.P.T. Gas Shut-Off Valve		\$671
	3/4in N.P.T. Natural Gas Regulator		\$562
	3/4in N.P.T. Propane Gas Regulator		\$562
A4527335	1in N.P.T. Natural Gas Regulator		\$611
A4527336	1in N.P.T. Propane Gas Regulator		\$611
	1-1/4in N.P.T. Natural Gas Regulator		\$1,457
	1-1/4in N.P.T. Propane Gas Regulator		\$1,457
2591999	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 5') with Restraining Device		\$1,875
2591998	Gas Flex Hose and Quick Disconnect (1in N.P.T. x 5') with Restraining Device		\$2,098
2591997	Gas Flex Hose and Quick Disconnect (1-1/4in N.P.T. x 5') with Restraining Device		\$3,121
	Casters with Polyurethane Wheels (non-marking) for Oven and Storage Base Models		\$1,047
A4523605	Extra Oven Rack: for Standard Oven		\$420
	Extra Oven Rack for Convection Oven		\$420
IG	Interconnecting Gas Lines for Connecting Gas Supply from Range to Range-Mounted Salamander Broiler or cheesemelter	Requires "Tee" manifold gas connection on the range	\$1,059
	Rear Gas Connection		\$1,059
	Set of Four flanged feet (for Fastening Unit to the Floor)		\$567
	Set of Four 6in (152mm) High Swivel Casters with Front Brakes		\$1,047
STANDS FOR MODULAR (M) MODELS			
A4505236	Stand with Legs for 18in (457mm) Modular Models		\$2,135
A4505238	Stand with Legs for 24in (610mm) Modular Models		\$2,264
A4505232	Stand with Legs for 36in (914mm) Modular Models		\$2,934
A4505225	Stand with Legs for 48in (1219mm) Modular Models		\$3,404
A4505277	Stand with Casters for 18in (457mm) Modular Models		\$3,175
A4505278	Stand with Casters for 24in (610mm) Modular Models		\$3,304
A4505276	Stand with Casters for 36in (914mm) Modular Models		\$3,974
A4505269	Stand with Casters for 48in (1219mm) Modular Models		\$4,443

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GARLAND CUISINE GAS SERIES POLAR CUISINE REMOTE REFRIGERATOR & FREEZER BASES

STANDARD FEATURES:

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



UN17R36

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

HOW TO READ REMOTE POLAR CUISINE BASE MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
REMOTE REFRIGERATOR BASES - 26-3/16IN (665MM) HIGH				
UN17R36	36in (914mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	30	247 (112)	\$24,421
UN17R48	48in (1219mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	40	322 (146)	\$27,398
UN17R54	54in (1372mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	45	335 (116)	\$28,705
UN17R60	60in (1524mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	47	361 (164)	\$30,834
UN17R66	66in (1676mm) Wide - Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	52	431 (196)	\$32,438
UN1732R72	72in (1829mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	56	458 (208)	\$35,454
UN171927R72	72in (1829mm) Wide - Four 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	56	533 (242)	\$35,454
UN17R84	84in (2134mm) Wide - Two 19in (483mm) Drawers, Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	67	570 (259)	\$38,089
UN17R90	90in (2286mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	73	607 (276)	\$39,268
UN17R96	96in (2438mm) Wide - Four 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	77	637 (280)	\$38,264
UN17R102	102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	675 (306)	\$41,843
UN17R108	108in (2743mm) Wide - Four 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	85	720 (327)	\$45,913
UN17R114	114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	90	750 (340)	\$48,000
UN17R120	120in (3048mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	95	770 (349)	\$49,348
REMOTE FREEZER BASES - 26-3/16IN (665MM) HIGH				
UN17FR36	36in (914mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	30	247 (112)	\$25,290
UN17FR48	48in (1219mm) Wide - One 32in (813mm) Drawer, Fits Two Full-Size Hotel Pans	40	322 (146)	\$29,168
UN17FR54	54in (1372mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	45	355 (116)	\$30,834
UN17FR60	60in (1524mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans	47	361 (164)	\$33,513
UN17FR66	66in (1676mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	52	431 (196)	\$35,137
UN17FR72	72in (1829mm) Wide - One 27in (686mm) Drawer & One 32in (813mm) Drawer, Fits Four Full-Size Hotel Pans	56	533 (242)	\$35,411

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POLAR CUISINE FOR GARLAND CUISINE GAS SERIES SELF-CONTAINED REFRIGERATOR & FREEZER BASES

STANDARD FEATURES:

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



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

HOW TO READ REMOTE POLAR CUISINE BASE MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
SELF-CONTAINED REFRIGERATOR BASES - 26-3/16IN (665MM) HIGH				
UN17C36	36in (914mm) Wide - Two 27in (686mm) Drawers, Fits Three Full-Size Hotel Pans	35	320 (145)	\$28,836
UN17C48	48in (1219mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	40	340 (154)	\$30,352
UN17C54	54in (1372mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	45	360 (163)	\$31,692
UN17C60	60in (1524mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	52	383 (174)	\$34,739
UN17C66	66in (1676mm) Wide - Two 19in (483mm) Drawers & Two 32in (813mm) Drawers, Fits Six Full-Size Hotel Pans	56	434 (197)	\$36,443
UN17C72	72in (1829mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	64	476 (227)	\$37,267
UN17C78	78in (1981mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	67	570 (259)	\$39,042
UN17C84	84in (2134mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	73	604 (274)	\$40,402
UN17C90	90in (2286mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	77	655 (297)	\$43,904
UN17C96	96in (2438mm) Wide - Six 27in (686mm) Drawers, Fits Twelve Full-Size Hotel Pans	79	667 (303)	\$44,998
UN17C102	102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	680 (309)	\$46,045
UN17C108	108in (2743mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	85	730 (331)	\$47,428
UN17C114	114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	90	774 (351)	\$50,022
UN17C120	120in (3048mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	95	808 (367)	\$51,326
SELF-CONTAINED FREEZER BASES - 26-3/16IN (665MM) HIGH				
UN17FC48	48in (1219mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	40	340 (154)	\$31,382
UN17FC54	54in (1372mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	45	360 (163)	\$33,891
UN17FC60	60in (1524mm) Wide - One 32in (813mm) Drawer, Fits Two Full-Size Hotel Pan	47	383 (174)	\$37,012
UN17FC66	66in (1676mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	52	434 (197)	\$39,081
UN17FC72	72in (1829mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	56	476 (227)	\$39,778
UN17FC78	78in (1981mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans	60	570 (325)	\$40,220
UN17FC84	84in (2134mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	64	604 (274)	\$41,799
UN17FC90	90in (2286mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	73	655 (297)	\$43,091

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

GARLAND MASTER SERIES

Master the Art of Cooking



DESIGNED FOR CHEFS WHO DEMAND MORE.

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

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

ENGINEERED FOR EFFICIENCY & ENDURANCE.

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

SEAMLESS INTEGRATION.

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



MASTER SERIES HEAVY-DUTY GAS RANGES

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

STANDARD FEATURES:

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

FLAME-FAILURE PROTECTION:

- MST models have flame-failure protection and electronic ignition.



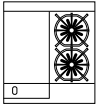
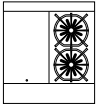
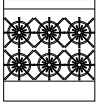
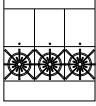
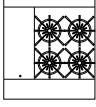
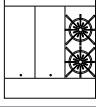
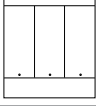
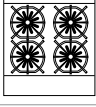
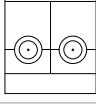
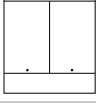
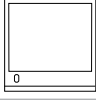
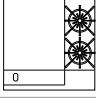
M44R
Master Series 34in Range with 4 Open
Burners and Standard Oven

HOW TO READ MASTER SERIES RANGE MODEL NUMBERS

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

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

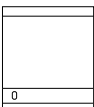
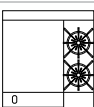
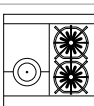
HEAVY-DUTY GAS RANGES MASTER SERIES

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
34IN (864MM) WIDE HEAVY-DUTY GAS RANGES						
	17in (432mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control Two 9in (229mm) Open Burners in a 17in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M42R	Standard Oven	143,000 BTU/hr	53	445 (202) \$15,618
		M42S	Open Storage	103,000 BTU/hr	53	345 (157) \$13,246
		M42T	Modular Top	103,000 BTU/hr	26	265 (120) \$12,341
	17in (432mm) Wide Even-Heat Hot Top (Left Side Only) Two 9in (229mm) Open Burners in an 11-1/3in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M42-6R	Standard Oven	140,000 BTU/hr	53	520 (230) \$15,010
		M42-6S	Open Storage	100,000 BTU/hr	53	420 (190) \$14,245
		M42-6T	Modular Top	100,000 BTU/hr	26	312 (142) \$12,030
	Six 7in (178mm) Open Burners in 11-1/3in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M43R	Standard Oven	184,000 BTU/hr	53	440 (200) \$14,732
		M43S	Open Storage	144,000 BTU/hr	53	340 (155) \$12,481
		M43T	Modular Top	144,000 BTU/hr	26	260 (118) \$11,592
	French-Top Three 7in (178mm) Open Burners in Front Row Three 11-1/3in (288mm) Hot Tops in Back Row Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M43FTR	Standard Oven	99,000 BTU/hr	53	540 (245) \$17,858
		M43FTS	Open Storage	59,000 BTU/hr	53	440 (200) \$15,521
		M43FTT	Modular Top	59,000 BTU/hr	26	320 (145) \$14,620
	11-1/3in (288mm) Even-Heat Hot Top (Left Side Only) Four 7in (178mm) Open Burners in 11-1/3in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M43-1R	Standard Oven	158,000 BTU/hr	53	460 (209) \$16,285
		M43-1S	Open Storage	118,000 BTU/hr	53	360 (164) \$13,930
		M43-1T	Modular Top	118,000 BTU/hr	26	275 (125) \$13,009
	Two 11-1/3in (288mm) Even-Heat Hot Tops (Left Side Only) Two 7in (178mm) Open Burners in a 11-1/3in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M43-2R	Standard Oven	132,000 BTU/hr	53	480 (218) \$16,755
		M43-2S	Open Storage	92,000 BTU/hr	53	380 (173) \$15,843
		M43-2T	Modular Top	92,000 BTU/hr	26	280 (125) \$13,479
	Three 11-1/3in (288mm) Even-Heat Hot Tops in 11-1/3in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M43-3R	Standard Oven	106,000 BTU/hr	53	500 (227) \$17,247
		M43-3S	Open Storage	66,000 BTU/hr	53	400 (182) \$14,874
		M43-3T	Modular Top	66,000 BTU/hr	26	300 (135) \$13,972
	Four 9in (229mm) Open Burners in 17in Lanes Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M44R	Standard Oven	180,000 BTU/hr	53	440 (200) \$13,501
		M44S	Open Storage	140,000 BTU/hr	53	340 (155) \$11,844
		M44T	Modular Top	140,000 BTU/hr	26	260 (118) \$10,344
	Two 17in (432mm) Wide Front-Fired Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M45R	Standard Oven	130,000 BTU/hr	53	510 (232) \$14,263
		M45S	Open Storage	90,000 BTU/hr	53	410 (186) \$11,657
		M45T	Modular Top	90,000 BTU/hr	26	305 (138) \$11,051
	Two 17in (432mm) Wide Even-Heat Hot Tops Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1-1/4in)	M46R	Standard Oven	130,000 BTU/hr	53	450 (205) \$16,088
		M46S	Open Storage	90,000 BTU/hr	53	350 (159) \$13,753
		M46T	Modular Top	90,000 BTU/hr	26	270 (120) \$12,872
	34in (864mm) Wide Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M47R	Standard Oven	139,000 BTU/hr	53	445 (202) \$16,755
		M47S	Open Storage	99,000 BTU/hr	53	345 (157) \$14,700
		M47T	Modular Top	99,000 BTU/hr	26	265 (120) \$13,778
	34in (864mm) Wide Plancha Option Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M47R Plancha	Standard Oven	139,000 BTU/hr	53	520 (230) \$16,755
		M47S Plancha	Open Storage	99,000 BTU/hr	53	420 (190) \$14,700
		M47T Plancha	Modular Top	99,000 BTU/hr	26	312 (142) \$13,778
	22-2/3in (976mm) Wide Griddle Valve Control Two 7in (178mm) Open Burners in an 11-1/3in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M47-23R	Standard Oven	154,000 BTU/hr	53	440 (200) \$17,093
		M47-23S	Open Storage	114,000 BTU/hr	53	340 (155) \$14,774
		M47-23T	Modular Top	114,000 BTU/hr	26	260 (118) \$15,241

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

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MASTER SERIES HEAVY-DUTY GAS RANGES

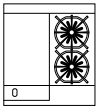
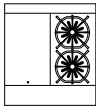
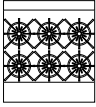
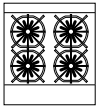
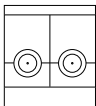
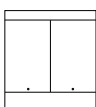
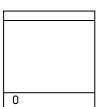
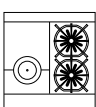
TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
34IN (864MM) WIDE HEAVY-DUTY GAS RANGES							
	34in (864mm) Wide Griddle Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M48R	Standard Oven	139,000 BTU/hr	53	445 (202)	\$19,527
		M48S	Open Storage	99,000 BTU/hr	53	345 (157)	\$16,935
		M48T	Modular Top	99,000 BTU/hr	26	265 (120)	\$16,285
	22-2/3in (976mm) Wide Griddle Thermostat Control Two 7in (178mm) Open Burners in an 11-1/3in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M48-23R	Standard Oven	154,000 BTU/hr	53	440 (200)	\$17,974
		M48-23S	Open Storage	114,000 BTU/hr	53	340 (155)	\$15,698
		M48-23T	Modular Top	114,000 BTU/hr	26	260 (118)	\$14,794
	17in (432mm) Wide Front-Fired Hot Top Two 9in (229mm) Open Burners in a 17in Lane Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	M54R	Standard Oven	154,000 BTU/hr	53	440 (200)	\$17,526
		M54S	Open Storage	114,000 BTU/hr	53	340 (155)	\$14,978
		M54T	Modular Top	114,000 BTU/hr	26	260 (118)	\$12,715
12IN (305MM) WIDE HEAVY-DUTY GAS RANGE ATTACHMENTS							
	Two 7in (178mm) Open Burners Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	M12S*	Storage Cabinet	48,000 BTU/hr	16	130 (60)	\$4,274
		M12T	Modular Top	48,000 BTU/hr	6	78 (35)	\$3,868
	12in (305mm) Even-Heat Hot Top Front Gas Manifold (1-1/4in)	M12S-6*	Storage Cabinet	30,000 BTU/hr	16	190 (86)	\$4,815
		M12T-6	Modular Top	30,000 BTU/hr	6	110 (50)	\$4,409
	12in (305mm) Griddle Hi/Lo Valve Control Front Gas Manifold (1-1/4in)	M12S-7*	Storage Cabinet	30,000 BTU/hr	16	190 (86)	\$5,550
		M12T-7	Modular Top	30,000 BTU/hr	6	110 (50)	\$5,145
	12in (305mm) Griddle Thermostat Control Front Gas Manifold (1-1/4in)	M12S-8*	Storage Cabinet	30,000 BTU/hr	16	190 (86)	\$7,191
		M12T-8	Modular Top	30,000 BTU/hr	6	110 (50)	\$6,014
17IN (432MM) WIDE HEAVY-DUTY GAS RANGE ATTACHMENTS							
	Two 9in (229mm) Open Burners Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	M4S	Storage Cabinet	70,000 BTU/hr	26	190 (86)	\$6,183
		M4T	Modular Top	70,000 BTU/hr	9	110 (50)	\$5,751
	17in (432mm) Front-Fired Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M5S	Storage Cabinet	45,000 BTU/hr	26	230 (105)	\$7,083
		M5T	Modular Top	45,000 BTU/hr	9	138 (63)	\$5,810
	17in (432mm) Even-Heat Hot Top Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M6S	Storage Cabinet	30,000 BTU/hr	26	240 (109)	\$7,655
		M6T	Modular Top	30,000 BTU/hr	9	145 (66)	\$6,535
	17in (432mm) Griddle - Hi/Lo Valve Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M7S	Storage Cabinet	33,000 BTU/hr	26	260 (118)	\$8,061
		M7T	Modular Top	33,000 BTU/hr	9	155 (70)	\$6,535
	17in (432mm) Griddle - Thermostat Control Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	M8S	Storage Cabinet	33,000 BTU/hr	26	260 (118)	\$8,235
		M8T	Modular Top	33,000 BTU/hr	9	155 (70)	\$7,809
34IN (864MM) WIDE HEAVY-DUTY GAS RANGE STACKED OVENS							
	Two Standard Stacked Ovens Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	M2R	Standard Ovens (2) (No Convection Oven Option Available)	80,000 BTU/hr	75	730 (332)	\$17,522

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

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HEAVY-DUTY GAS RANGES MASTER SERIES

WITH FLAME-FAILURE PROTECTION AND ELECTRONIC IGNITION

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE*
34IN (864MM) WIDE HEAVY-DUTY GAS RANGES WITH FLAME-FAILURE PROTECTION & ELECTRONIC IGNITION						
	17in (432mm) Wide Griddle (Left Side Only) Hi/Lo Valve Control Two 9in (229mm) Open Burners in a 17in Lane Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	MST42R-E Standard Oven	143,000 BTU/hr	53	445 (202)	\$17,896
		MST42S-E Open Storage	103,000 BTU/hr	53	345 (157)	\$15,552
		MST42T-E Modular Top	103,000 BTU/hr	26	265 (120)	\$14,649
	17in (432mm) Wide Even-Heat Hot Top (Left Side Only) Two 9in (229mm) Open Burners in an 11-1/3in Lane Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	MST42-6R-E Standard Oven	140,000 BTU/hr	53	520 (230)	\$17,896
		MST42-6S-E Open Storage	100,000 BTU/hr	53	420 (190)	\$15,552
		MST42-6T-E Modular Top	100,000 BTU/hr	26	312 (142)	\$14,469
	Six 7in (178mm) Open Burners in 11-1/3in Lanes Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	MST43R-E Standard Oven	184,000 BTU/hr	53	440 (200)	\$18,378
		MST43S-E Open Storage	144,000 BTU/hr	53	340 (155)	\$16,058
		MST43T-E Modular Top	144,000 BTU/hr	26	260 (118)	\$16,706
	Four 9in (229mm) Open Burners in 17in Lanes Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	MST44R-E Standard Oven	180,000 BTU/hr	53	440 (200)	\$17,005
		MST44S-E Open Storage	140,000 BTU/hr	53	340 (155)	\$14,723
		MST44T-E Modular Top	140,000 BTU/hr	26	260 (118)	\$13,832
	Two 17in (432mm) Wide Front-Fired Hot Tops Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	MST45R-E Standard Oven	130,000 BTU/hr	53	510 (232)	\$16,500
		MST45S-E Open Storage	90,000 BTU/hr	53	410 (186)	\$14,151
		MST45T-E Modular Top	90,000 BTU/hr	26	305 (138)	\$13,227
	Two 17in (432mm) Wide Even-Heat Hot Tops Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1-1/4in)	MST46R-E Standard Oven	130,000 BTU/hr	53	450 (205)	\$18,133
		MST46S-E Open Storage	90,000 BTU/hr	53	350 (159)	\$15,787
		MST46T-E Modular Top	90,000 BTU/hr	26	270 (120)	\$14,862
	34in (864mm) Wide Griddle Hi/Lo Valve Control Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	MST47R-E Standard Oven	139,000 BTU/hr	53	600 (273)	\$19,335
		MST47S-E Open Storage	99,000 BTU/hr	53	500 (227)	\$17,014
		MST47T-E Modular Top	99,000 BTU/hr	26	360 (164)	\$16,104
	17in (432mm) Wide Front-Fired Hot Top Two 9in (229mm) Open Burners in a 17in Lane Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	MST54R-E Standard Oven	155,000 BTU/hr	53	475 (215)	\$18,959
		MST54S-E Open Storage	115,000 BTU/hr	53	375 (170)	\$16,362
		MST54T-E Modular Top	115,000 BTU/hr	26	270 (120)	\$15,433
17IN (432MM) WIDE HEAVY-DUTY GAS RANGE ATTACHMENTS WITH FLAME-FAILURE PROTECTION & ELECTRONIC IGNITION						
	Two 9in Open Burners Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in Only)	MST4S-E Storage Cabinet	70,000 BTU/hr	26	190 (86)	\$7,844
		MST4T-E Modular Top	70,000 BTU/hr	9	110 (50)	\$7,431
	17in (432mm) Front-Fired Hot Top Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in, 1-1/4in)	MST5S-E Storage Cabinet	45,000 BTU/hr	26	230 (105)	\$7,747
		MST5T-E Modular Top	45,000 BTU/hr	9	138 (63)	\$7,332
	17in (432mm) Even-Heat Hot Top Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	MST6S-E Storage Cabinet	30,000 BTU/hr	26	240 (109)	\$8,655
		MST6T-E Modular Top	30,000 BTU/hr	9	145 (66)	\$8,220
	17in (432mm) Griddle - Hi/Low Valve Control Flame-Failure Protection & Electronic Ignition Front Gas Manifold (1-1/4in) Rear Gas Optional (3/4in, 1in)	MST7S-E Storage Cabinet	33,000 BTU/hr	26	260 (118)	\$8,972
		MST7T-E Modular Top	33,000 BTU/hr	9	155 (70)	\$8,536

*Electronic ignition is included in the price. If not required, deduct \$186 and omit the suffix -E

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

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MASTER SERIES HEAVY-DUTY GAS RANGES

SPREADERS

HOW TO READ MASTER SERIES SPREADER MODEL NUMBERS

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

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
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HEAVY-DUTY SPREADER PLATES

	M12SP	12in (305mm) Wide Spreader Plate, 6-7/8in (175mm) High	7	50 (23)	\$1,740
	M17SP	17in (432mm) Wide Spreader Plate, 6-7/8in (175mm) High	9	75 (34)	\$1,799
	M24SP	24in (610mm) Wide Spreader Plate, 6-7/8in (175mm) High	11	105 (48)	\$2,415
	M24SPT	24in (610mm) Wide Spreader Plate Modular Top, 9-1/2in (241mm) High	11	105 (48)	\$3,043

HEAVY-DUTY SPREADERS CABINETS

	M12ES	12in (305mm) Wide Storage Cabinet	19	125 (56)	\$4,484
	M17ES	17in (432mm) Wide Storage Cabinet	24	175 (79)	\$4,854
	M24ES	24in (610mm) Wide Storage Cabinet	20	190 (86)	\$5,489

OPTIONS & ACCESSORIES

	Stainless Steel Main Back for All Spreader Plates	\$637
	Stainless Steel Main Back for All Spreader Cabinets	\$805
	12in (305mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet	\$917
	17in (432mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet	\$953
	24in (610mm) Wide Stainless Steel Intermediate Shelf for Spreader Cabinet	\$1,120
	12in (305mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet	\$552
	17in (432mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet	\$580
	24in (610mm) Wide Aluminumized Steel Intermediate Shelf for Spreader Cabinet	\$671
	Manifold "Tee" Fitting, 2in N.P.T, (Does Not Include Pipe Extension to Rear of Spreader)	\$659
	Rear Gas Connection, 1-1/4in N.P.T.	\$972

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



HEAVY-DUTY GAS RANGES MASTER SERIES RANGE-MATCH BROILERS

STANDARD FEATURES:

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



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

HOW TO READ MASTER SERIES BROILER MODEL NUMBERS

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

MODEL NUMBER	TOP CONFIGURATION	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS						
M17B	17in (432mm) Wide Briquette Broiler	Cabinet Base	45,000 BTU/hr	24	235 (107)	\$10,403
M17BT*	17in (432mm) Wide Briquette Broiler	Modular Top	45,000 BTU/hr	10	135 (60)	\$9,977
M24B	24in (610mm) Wide Briquette Broiler	Cabinet Base	60,000 BTU/hr	30	330 (150)	\$14,675
M24BT*	24in (610mm) Wide Briquette Broiler	Modular Top	60,000 BTU/hr	16	230 (105)	\$15,693
M34B	34in (864mm) Wide Briquette Broiler	Cabinet Base	90,000 BTU/hr	54	510 (231)	\$16,913
M34BT*	34in (864mm) Wide Briquette Broiler	Modular Top	90,000 BTU/hr	39	390 (180)	\$16,481

HEAVY-DUTY GAS RANGE-MATCH CERAMIC BRIQUETTE BROILERS WITH FLAME-FAILURE PROTECTION						
MST17B	17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection	Cabinet Base	45,000 BTU/hr	24	235 (107)	\$12,455
MST17BE	17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition	Cabinet Base	45,000 BTU/hr	24	235 (107)	\$12,715
MST17BT*	17in (432mm) Wide Briquette Broiler w/ Flame-Failure Protection	Modular Top	45,000 BTU/hr	10	135 (60)	\$12,025
MST24B	24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection	Cabinet Base	60,000 BTU/hr	30	330 (150)	\$17,936
MST24BE	24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition	Cabinet Base	60,000 BTU/hr	30	330 (150)	\$18,173
MST24BT*	24in (610mm) Wide Briquette Broiler w/ Flame-Failure Protection	Modular Top	60,000 BTU/hr	16	230 (105)	\$19,254
MST34B	34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection	Cabinet Base	90,000 BTU/hr	48	510 (231)	\$20,242
MST34BE	34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection & Electronic Ignition	Cabinet Base	90,000 BTU/hr	48	510 (231)	\$20,478
MST34BT*	34in (864mm) Wide Briquette Broiler w/ Flame-Failure Protection	Modular Top	90,000 BTU/hr	24	390 (180)	\$19,831

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

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

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MASTER SERIES HEAVY-DUTY GAS RANGES

RANGE-MATCH BROILERS

OPTIONS & ACCESSORIES

	Stainless Steel Main Back for M17B, MST17B/BE	\$805
	Stainless Steel Main Back M17BT, MST17BT	\$637
	Stainless Steel Main Back M24B, MST24B/BE	\$1,118
	Stainless Steel Main Back M24BT, MST24BT	\$637
	Stainless Steel Main Back M34B, MST34B/BE	\$1,141
	Stainless Steel Main Back M34BT, MST34BT	\$637
	3/4in Rear Gas Connection (End Caps/Covers Available - Must Specify)	\$972
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 17in (432mm) Broiler	\$479
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 24in (610mm) Broiler	\$456
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for 34in (864mm) Broiler	\$748
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in (432mm) Broiler	\$429
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in (610mm) Broiler	\$574
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in (864mm) Broiler	\$898



HEAVY-DUTY GAS RANGES MASTER SERIES

RANGE-MATCH UPRIGHT BROILERS

STANDARD FEATURES: M100X

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

STANDARD FEATURES: M60X

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

STANDARD FEATURES: M110X

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



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

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS RANGE-MATCH UPRIGHT INFRA-RED BROILERS							
	34in (864mm) Wide Upright Infra-Red Broiler with Upper Warming Oven 3-position Adjustable Broiling Rack Front Gas Manifold (1-1/4in)	M100XRM	Standard Oven	110,000 BTU/hr	91	700 (318)	\$34,137
		M100XRCM	Convection Oven	110,000 BTU/hr	91	700 (318)	\$39,419
		M100XSM	Open Storage	70,000 BTU/hr	91	600 (272)	\$32,465
HEAVY-DUTY GAS RANGE-MATCH UPRIGHT CERAMIC BROILERS							
	34in (864mm) Wide Upright Ceramic Broiler with Upper Warming Oven 5-position Adjustable Broiling Rack Front Gas Manifold (1-1/4in)	M60XR	Standard Oven	120,000 BTU/hr	91	750 (341)	\$23,207
		M60XRC	Convection Oven	120,000 BTU/hr	91	750 (341)	\$28,489
		M60XS	Open Storage	80,000 BTU/hr	91	650 (295)	\$20,667
HEAVY-DUTY GAS RANGE-MATCH DOUBLE-DECK INFRA-RED BROILER							
	34in (864mm) Wide Double-Deck Infra-Red Broilers 3-position Adjustable Broiling Racks Rear Gas Connection (3/4in) with Pressure Regulator	M110XM	(2) Broilers	40,000 BTU/hr	91	810 (368)	\$47,169
OPTIONS & ACCESSORIES							
	Stainless Steel Main Top for M60X or M100X						\$1,605
	Stainless Steel Main Back for Oven and Storage Base Broilers						\$2,708
	Adjustable Casters for M110XM Only						\$1,083
	Swivel Casters with Front-Locking Brakes for M100X/M60X Models, Set of 4						\$1,026
	Extended Fine-Brand Broiling Rack (Adds 2-5/8in to the Front of the Broiler as a Holding Zone)						N/C

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

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MASTER SERIES HEAVY-DUTY GAS RANGES

RANGE-MATCH SALAMANDER

STANDARD FEATURES: MIR MODELS

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



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

STANDARD FEATURES: MSR MODELS

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH 3-POSITION BROILING RACK					
MIR-34L	34in (864mm) Wide Range-Mount Salamander Broiler with 3-Position, Lever-Operated Broiling Rack	40,000 BTU/hr	38	200 (91)	\$9,332
MIR-34C	34in (864mm) Wide Counter Salamander Broiler with 3-Position, Lever-Operated Broiling Rack	40,000 BTU/hr	21	170 (77)	\$8,608
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH ROLL-OUT BROILING RACK					
MSR16M	34in (864mm) Wide Range-Mount Salamander Broiler with Pull-Out Broiling Rack	40,000 BTU/hr	38	200 (91)	\$8,551
MSRCM	34in (864mm) Wide Counter Salamander Broiler with Pull-Out Broiling Rack	40,000 BTU/hr	21	170 (77)	\$8,122
HEAVY-DUTY GAS RANGE-MATCH INFRA-RED SALAMANDER WITH FLAME-FAILURE PROTECTION					
MSTR16M	34in (864mm) Wide Range-Mount Salamander Broiler with Pull-Out Broiling Rack, Flame-Failure Protection	40,000 BTU/hr	40	210 (95)	\$9,680
MSTRRCM	34in (864mm) Wide Counter Salamander Broiler with Pull-Out Broiling Rack, Flame-Failure Protection	40,000 BTU/hr	21	160 (61)	\$9,680
OPTIONS & ACCESSORIES					
	Interconnecting Piping Between Range and Salamander (N/A for Plumbing with M45R)				\$1,059
	Stainless Steel Main Bottom for MIR-34C, MSRCM, or MSTRCM Counter Models with Legs				\$469
	Stainless Steel Main Back for MIR-34C, MSRCM or MSTRCM				\$540
	Stainless Steel Main Back for MIR-34L, MSR16M, MSTR16M				\$768
	Stainless Steel Wall-Mount Kit with Heat Shield for MIR-34C, MSRCM or MSTRCM				\$917

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HEAVY-DUTY GAS RANGES **MASTER SERIES** RANGE-MATCH FRYERS

STANDARD FEATURES: M35SS

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



M35SS
Master Series 17in Gas Fryer

STANDARD FEATURES: M70SS

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



M14FMD
Master Series 17in FryMate
Dump Station

STANDARD FEATURES: M14FMD

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS RANGE-MATCH FRYERS					
M35SS	17in (432mm) Wide Fryer, 35lb (16kg) Fry Pot	110,000 BTU/hr	26	200 (91)	\$15,333
M70SS	24in (610mm) Wide Fryer, 70lb (32kg) Fry Pot	125,000 BTU/hr	30	265 (120)	\$19,464
HEAVY-DUTY GAS RANGE-MATCH FRYMATE					
M14FMD	17in (432mm) Wide FryMate Dump Station	110,000 BTU/hr	26	200 (91)	\$7,167
OPTIONS & ACCESSORIES					
EH	Built-in Heat Lamp for FryMate Cabinet Station (Standard voltage: 115V, 8 amp/500 Watt; Other Voltages Available)				\$2,707
EHP	Portable Heat Lamp for FryMate Cabinet Station (Standard Voltage: 115V, 8 amp/500 watt; Other Voltages Available)				\$2,707
	Stainless Steel Main Back				\$1,031
	Stainless Steel Tank Cover for 17in (432mm) Wide Fryer				\$796
	Stainless Steel Tank Cover for 24in (610mm) Wide Fryer				\$855
	Fish Plate for 17in (432mm) Wide Fryer				\$1,068
	Fish Plate for 24in (610mm) Wide Fryer				\$1,068
	Large Single Basket for 17in (432mm) Fryer, In Lieu of Twin Fryer Baskets				N/C
	Large Single Basket for 24in (610mm) Fryer, In Lieu of Twin Fryer Baskets				N/C
	6in (152mm) Stainless Steel Adjustable Legs, Set of 4				\$372
	Rear Gas Connection - Available for M70SS (3/4in Only)				\$1,010
	Rear Gas Connection - Available for M35SS Fryer (3/4in or 1 1/4in)				\$1,010
	Casters with Non-Marking Polyurethane Wheels				\$1,047

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

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MASTER SERIES HEAVY-DUTY GAS RANGES

HIGH SHELVES & BACKGUARDS

HOW TO READ MASTER SERIES HIGH SHELF & BACKGUARD MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	SHIP WEIGHT lb. (kg)	LIST PRICE	ADD FOR SS MAIN BACK
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HEAVY-DUTY SINGLE-DECK HIGH SHELVES - 22-1/2IN (572MM) HIGH

	M17SD	17in (432mm) Wide Stainless Steel Single-Deck High Shelf	45 (20)	\$1,425	\$496
	M24SD	24in (610mm) Wide Stainless Steel Single-Deck High Shelf	65 (29)	\$1,637	\$574
	M29SD	29in (737mm) Wide Stainless Steel Single-Deck High Shelf	70 (32)	\$1,696	\$599
	M34SD	34in (864mm) Wide Stainless Steel Single-Deck High Shelf	75 (34)	\$1,753	\$625
	M41SD	41in (1041mm) Wide Stainless Steel Single-Deck High Shelf	90 (41)	\$1,963	\$728
	M46SD	46in (1168mm) Wide Stainless Steel Single-Deck High Shelf	97 (44)	\$2,249	\$768
	M48SD	48in (1219mm) Wide Stainless Steel Single-Deck High Shelf	100 (45)	\$2,097	\$840
	M51SD	51in (1295mm) Wide Stainless Steel Single-Deck High Shelf	110 (50)	\$2,273	\$889
	M58SD	58in (1473mm) Wide Stainless Steel Single-Deck High Shelf	125 (57)	\$2,426	\$900
	M68SD	68in (1727mm) Wide Stainless Steel Single-Deck High Shelf	150 (68)	\$2,618	\$973

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

	M17DD	17in (432mm) Wide Stainless Steel Double-Deck High Shelf	100 (45)	\$2,221	\$496
	M24DD	24in (610mm) Wide Stainless Steel Double-Deck High Shelf	110 (50)	\$2,561	\$574
	M29DD	29in (737mm) Wide Stainless Steel Double-Deck High Shelf	120 (54)	\$2,755	\$599
	M34DD	34in (864mm) Wide Stainless Steel Double-Deck High Shelf	127 (58)	\$3,002	\$625
	M41DD	41in (1041mm) Wide Stainless Steel Double-Deck High Shelf	130 (59)	\$3,371	\$728
	M46DD	46in (1168mm) Wide Stainless Steel Double-Deck High Shelf	135 (61)	\$3,579	\$768
	M48DD	48in (1219mm) Wide Stainless Steel Double-Deck High Shelf	140 (64)	\$3,658	\$840
	M51DD	51in (1295mm) Wide Stainless Steel Double-Deck High Shelf	145 (66)	\$3,792	\$889
	M58DD	58in (1473mm) Wide Stainless Steel Double-Deck High Shelf	155 (70)	\$4,176	\$900
	M68DD	68in (1727mm) Wide Stainless Steel Double-Deck High Shelf	170 (77)	\$4,658	\$973

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

	M12LPBG	12in (305mm) Wide Stainless Steel Low-Profile Backguard	5 (2)	\$895	\$318
	M17LPBG	17in (432mm) Wide Stainless Steel Low-Profile Backguard	8 (4)	\$951	\$423
	M24LPBG	24in (610mm) Wide Stainless Steel Low-Profile Backguard	10 (5)	\$1,020	\$443
	M29LPBG	29in (737mm) Wide Stainless Steel Low-Profile Backguard	13 (6)	\$1,040	\$496
	M34LPBG	34in (864mm) Wide Stainless Steel Low-Profile Backguard	13 (6)	\$1,040	\$574
	M41LPBG	41in (1041mm) Wide Stainless Steel Low-Profile Backguard	16 (7)	\$1,292	\$562
	M46LPBG	46in (1168mm) Wide Stainless Steel Low-Profile Backguard	16 (7)	\$1,427	\$611
	M48LPBG	48in (1219mm) Wide Stainless Steel Low-Profile Backguard	17 (8)	\$1,464	\$646
	M51LPBG	51in (1295mm) Wide Stainless Steel Low-Profile Backguard	20 (9)	\$1,464	\$659
	M58LPBG	58in (1473mm) Wide Stainless Steel Low-Profile Backguard	23 (10)	\$1,716	\$708
	M68LPBG	68in (1727mm) Wide Stainless Steel Low-Profile Backguard	26 (12)	\$2,044	\$644

HEAVY-DUTY GAS RANGES MASTER SERIES

HIGH SHELVES & BACKGUARDS

MODEL NUMBER		DESCRIPTION	SHIP WEIGHT lb. (kg)	LIST PRICE	ADD FOR SS MAIN BACK
HEAVY-DUTY BACKGUARDS (NO SHELVES) - 17IN (432MM) HIGH					
	M12BG	12in (305mm) Wide Stainless Steel Backguard	18 (8)	\$895	\$318
	M17BG	17in (432mm) Wide Stainless Steel Backguard	20 (9)	\$951	\$423
	M24BG	24in (610mm) Wide Stainless Steel Backguard	25 (11)	\$1,007	\$443
	M29BG	29in (737mm) Wide Stainless Steel Backguard	28 (13)	\$1,040	\$496
	M34BG	34in (864mm) Wide Stainless Steel Backguard	30 (14)	\$1,092	\$552
	M41BG	41in (1041mm) Wide Stainless Steel Backguard	45 (20)	\$1,292	\$562
	M46BG	46in (1168mm) Wide Stainless Steel Backguard	52 (23)	\$1,427	\$611
	M48BG	48in (1219mm) Wide Stainless Steel Backguard	55 (25)	\$1,464	\$646
	M51BG	51in (1295mm) Wide Stainless Steel Backguard	60 (27)	\$1,610	\$659
	M58BG	58in (1473mm) Wide Stainless Steel Backguard	65 (29)	\$1,716	\$708
	M68BG	68in (1727mm) Wide Stainless Steel Backguard	75 (35)	\$2,044	\$644
HEAVY-DUTY DOUBLE-DECK BACKGUARDS (NO SHELVES) - 33IN (838MM) HIGH					
	M17DDBG	17in (432mm) Wide Stainless Steel Double-Deck Backguard	45 (20)	\$1,425	\$496
	M24DDBG	24in (610mm) Wide Stainless Steel Double-Deck Backguard	65 (29)	\$1,613	\$574
	M29DDBG	29in (737mm) Wide Stainless Steel Double-Deck Backguard	70 (32)	\$1,696	\$599
	M34DDBG	34in (864mm) Wide Stainless Steel Double-Deck Backguard	75 (34)	\$1,753	\$625
	M41DDBG	41in (1041mm) Wide Stainless Steel Double-Deck Backguard	90 (41)	\$1,963	\$728
	M46DDBG	46in (1168mm) Wide Stainless Steel Double-Deck Backguard	97 (44)	\$2,044	\$768
	M48DDBG	48in (1219mm) Wide Stainless Steel Double-Deck Backguard	100 (45)	\$2,097	\$840
	M51DDBG	51in (1295mm) Wide Stainless Steel Double-Deck Backguard	110 (50)	\$2,273	\$889
	M58DDBG	58in (1473mm) Wide Stainless Steel Double-Deck Backguard	125 (57)	\$2,426	\$900
	M68DDBG	68in (1727mm) Wide Stainless Steel Double-Deck Backguard	150 (68)	\$2,657	\$973



MASTER SERIES HEAVY-DUTY GAS RANGES

OPTIONS & ACCESSORIES

DESCRIPTION	NOTES	LIST PRICE
Single Convection Oven in Lieu of Single Standard Oven, Add "C" to Model Number	Not available on masonry base or in back-to back battery line-ups	\$5,283
Stainless Steel Oven Interior	For convection oven base, add 5 manufacturing days to lead time	\$1,162
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover	Models M45, M54 & M55 external (side) mount only. Gas inlet sizes, 3/4in; 1in; 1-1/4in. Add 5-1/4in to overall unit width.	\$972
Extra Oven Rack for Standard & Convection Ovens		\$423
Stainless Steel Main Back for Ranges ("R" or "S" Models)		\$1,141
Stainless Steel Main Back for Attachments ("S" Models)		\$805
Stainless Steel Main Back for Modular Tops ("T" Models & Spreader Plates)		\$637
Stainless Steel Intermediate Shelf for Storage Base Models 12in (305mm)		\$917
Stainless Steel Intermediate Shelf for Storage Base Models 17in (432mm)		\$953
Stainless Steel Intermediate Shelf for Storage Base Models 34in (864mm)		\$1,552
Aluminized Intermediate Shelf for Storage Base 12in (305mm)		\$552
Aluminized Intermediate Shelf for Storage Base 17in (432mm)		\$580
Aluminized Intermediate Shelf for Storage Base 34in (864mm)		\$936
Common Front Rail for Two or More Units; 23in (559mm) Start Length		\$448
Common Front Rail; Each Additional 3in (76mm) of Length Over 23in (559mm)	Maximum of 102in (2590mm) total length	\$95
Casters with Non-Marking Polyurethane Wheels for Storage & Oven Base Models	Set of 4 Part# PCASTPC-M	\$1,047
6in (152mm) Stainless Steel Adjustable Legs for Storage & Oven Base Models	Set of 4	\$372
Deck Fasteners for Storage & Oven Base Models	Set of 4 Part# PFLGC	\$567
3/4in N.P.T. Natural Gas Regulator	Note: Master Series gas equipment requires gas regulators for proper operation and to monitor gas pressure. Regulators are not supplied as standard equipment due to variables in BTU loading per bank.	\$562
3/4in N.P.T. Propane Gas Regulator		\$562
1in N.P.T. Natural Gas Regulator		\$611
1in N.P.T. Propane Gas Regulator		\$611
1-1/4in N.P.T. Natural Gas Regulator		\$1,457
1-1/4in N.P.T. Propane Gas Regulator		\$1,457

DESCRIPTION	NOTES	LIST PRICE
3/4in N.P.T. Gas Shut-Off Valve		\$507
1in N.P.T. Gas Shut-Off Valve		\$1,010
1-1/4in N.P.T. Gas Shut-Off Valve		\$1,010
Gas Flex Hose & Quick Disconnect (3/4in N.P.T. x 5ft) with Restraining Device		\$1,875
Gas Flex Hose & Quick Disconnect (1in N.P.T. x 5ft) with Restraining Device		\$2,098
Gas Flex Hose & Quick Disconnect (1-1/4in N.P.T. x 5ft) with Restraining Device		\$3,121
Grooved Griddle Option for 12in (305mm) Griddle		\$3,379
Grooved Griddle Option for 17in (432mm) Griddle or 1/2 Grooved Section for 34in (864mm) Griddle	All other partially grooved plate options: Please consult factory for pricing.	\$4,127
Grooved Griddle Option for 23in (584mm) Griddle		\$4,555
Grooved Griddle Option for 34in (864mm) Griddle		\$5,620
"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for Models M44R, M44S, M44T, M4S, M4T	For models other than M44 & M4 please contact the factory	\$3,995
MAXIMUM SECURITY OPTIONS		
Control Panel Cover		Maximum Security options are not standard production. Please consult factory for lead times and pricing.
Tamper Proof External Hardware		
Tamper Proof External Hardware		
Lower Kick Panel with Padlock Hasp (Padlock Not Included)		
Deck Fasteners (Stainless Steel Flanged Feet)		
Thermostat Probe Cover		
Non-Removable Drip Pan(s)		
Non-Removable Top and Ring Grates		
STANDS FOR MODULAR (T) MODELS (NOT BROILERS)		
17in (432mm) Wide; Stainless Steel Finish	Model Number M17	\$2,618
24in (610mm) Wide; Stainless Steel Finish	Model Number M24	\$3,224
34in (864mm) Wide; Stainless Steel Finish	Model Number M34	\$3,733
17in (432mm) Wide; Stainless Steel Finish, with Casters	Model Number M17C	\$3,820
24in (610mm) Wide; Stainless Steel Finish, with Casters	Model Number M24C	\$4,062
34in (864mm) Wide; Stainless Steel Finish, with Casters	Model Number M34C	\$4,658

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

MASTER SERIES ARCTIC FIRE REMOTE REFRIGERATOR & FREEZER BASES

STANDARD FEATURES:

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



GN17R51
51in Arctic Fire Remote
Refrigerator Base with Four
Drawers

HOW TO READ REMOTE ARCTIC FIRE BASE MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
REMOTE REFRIGERATOR BASES - 27IN (686MM) HIGH				
GN17R34	34in (864mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	30	247 (112)	\$23,832
GN17R46	46in (1168mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	40	322 (146)	\$26,237
GN17R51	51in (1295mm) Wide - Four 19in (483mm) Drawers, Fits Four Full-Size Hotel Pans	45	335 (116)	\$26,782
GN17R53	53in (1346mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	47	361 (164)	\$27,144
GN17R63	63in (1600mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	52	431 (196)	\$29,064
GN17R68	68in (1727mm) Wide - Two 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	56	458 (208)	\$30,015
GN17R80	80in (2032mm) Wide - Four 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	64	533 (242)	\$32,289
GN17R85	85in (2159mm) Wide - Two 19in (483mm) Drawers, Two 27in (686mm) Drawers & Two 32in Drawers, Fits Ten Full-Size Hotel Pans	67	570 (259)	\$35,285
GN17R92	92in (2337mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	73	607 (276)	\$35,684
GN17R97	97in (2464mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	77	637 (280)	\$36,675
GN17R102	102in (2591mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	675 (306)	\$37,645
GN17R109	109in (2767mm) Wide - Four 19in (483mm) Drawers & Six 32in Drawers, Fits Fourteen Full-Size Hotel Pans	85	720 (327)	\$42,034
GN17R114	114in (2896mm) Wide - Eight 27in (686mm) Drawers, Fits Sixteen Full-Size Hotel Pans	90	750 (340)	\$43,468
REMOTE FREEZER BASES - 27IN (686MM) HIGH				
GN17FR46	46in (1168mm) Wide - One 27in (686mm) Drawer, Fits Two Full-Size Hotel Pans	40	322 (146)	\$28,131
GN17FR51	51in (1295mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	45	355 (116)	\$28,637
GN17FR53	53in (1346mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	47	361 (164)	\$29,064
GN17FR63	63in (1600mm) Wide - One 19in (483mm) Drawer & 32in (813mm) Drawer, Fits Three Full-Size Hotel Pans	52	431 (196)	\$31,953
GN17FR68	68in (1727mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	56	458 (208)	\$32,879
GN17FR80	80in (2032mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	64	533 (242)	\$33,513

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ARCTIC FIRE FOR MASTER SERIES

SELF-CONTAINED REFRIGERATOR & FREEZER BASES

STANDARD FEATURES:

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



GN17FC51
51in Arctic Fire Remote Freezer
Base with One Drawer

HOW TO READ SELF-CONTAINED ARCTIC FIRE BASE MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
SELF-CONTAINED REFRIGERATOR BASES - 27IN (686MM) HIGH				
GN17C46	46in (1168mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	40	340 (154)	\$28,637
GN17C51	51in (1295mm) Wide - Two 27in (686mm) Drawers, Fits Four Full-Size Hotel Pans	45	360 (163)	\$29,168
GN17C53	53in (1346mm) Wide - Two 32in (813mm) Drawers, Fits Four Full-Size Hotel Pans	47	383 (174)	\$29,718
GN17C63	63in (1600mm) Wide - Two 19in (483mm) Drawers & Two 27in (686mm) Drawers, Fits Six Full-Size Hotel Pans	52	434 (197)	\$32,395
GN17C68	68in (1727mm) Wide - Four 27in (686mm) Drawers, Fits Eight Full-Size Hotel Pans	56	476 (216)	\$33,365
GN17C80	80in (2032mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	64	570 (259)	\$35,471
GN17C85	85in (2159mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	67	604 (274)	\$36,697
GN17C92	92in (2337mm) Wide - Four 32in (813mm) Drawers, Fits Eight Full-Size Hotel Pans	73	655 (297)	\$39,520
GN17C97	97in (2464mm) Wide - Two 19in (483mm) Drawers & Four 32in (813mm) Drawers, Fits Ten Full-Size Hotel Pans	77	680 (309)	\$41,041
GN17C102	102in (2591mm) Wide - Four 27in (686mm) Drawers & Two 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	81	730 (331)	\$41,799
GN17C109	109in (2767mm) Wide - Two 27in (686mm) Drawers & Four 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	85	774 (351)	\$42,369
GN17C114	114in (2896mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	90	808 (367)	\$44,308
GN17C119	119in (3023mm) Wide - Six 32in (813mm) Drawers, Fits Twelve Full-Size Hotel Pans	95	850 (386)	\$43,525

SELF-CONTAINED FREEZER BASES - 27IN (686MM) HIGH				
GN17FC51	51in (1295mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	40	322 (146)	\$31,470
GN17FC53	53in (1346mm) Wide - One 19in (483mm) Drawer, Fits One Full-Size Hotel Pan	45	355 (116)	\$32,395
GN17FC63	63in (1600mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	47	361 (164)	\$35,727
GN17FC68	68in (1727mm) Wide - Two 19in (483mm) Drawers, Fits Two Full-Size Hotel Pans	52	431 (196)	\$36,212
GN17FC80	80in (2032mm) Wide - One 19in (483mm) Drawer & One 27in (686mm) Drawer, Fits Three Full-Size Hotel Pans	56	458 (208)	\$37,142
GN17FC92	92in Wide - One 27in (686mm) Drawer & One 32in (813mm) Drawer, Fits Four Full-Size Hotel Pans	64	533 (242)	\$39,984

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MASTER SERIES INDUCTION RANGE

Master the Art of Induction Cooking

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

PRECISE TEMPERATURE CONTROL.

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

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

IMPROVED SAFETY.

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

HUGE ENERGY SAVINGS.

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

COOLER WORKING CONDITIONS.

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

THE LINE-UP.

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



MASTER SERIES HEAVY-DUTY ELECTRIC INDUCTION RANGES

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

STANDARD FEATURES:

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



GME36M-I20C
36in Induction Range with Four
5.0kW Hobs and Convection Oven

HOW TO READ GME INDUCTION RANGE MODEL NUMBERS

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

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	VOLTS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (900MM) WIDE HEAVY-DUTY INDUCTION RANGES								
	Four 3.5 kW Induction Hob	GME36M-i14C	Convection Oven	20.4 kW	208	56	420 (220)	CALL FOR PRICING
	Four 5.0 kW Induction Hobs	GME36M-i20C	Convection Oven	26.7 kW	208	56	420 (220)	CALL FOR PRICING
	Four 3.5 kW Induction Hob	GME36M-i14S	Open Storage	14 kW	208	56	350 (159)	CALL FOR PRICING
	Four 5.0 kW Induction Hobs	GME36M-i20S	Open Storage	20 kW	208	56	350 (159))	CALL FOR PRICING
20IN (500MM) WIDE HEAVY-DUTY INDUCTION RANGES								
	Two 3.5 kW Induction Hobs	GME20M-i7S	Open Storage	7 kW	208	23	245 (111)	CALL FOR PRICING
	Two 5.0 kW Induction Hobs	GME20M-i10S	Open Storage	10 kW	208	23	245 (111)	CALL FOR PRICING
OPTIONS & ACCESSORIES								
Deck Fasteners, Set of 4								\$567
5in (127mm) Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4								\$1,047

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

36E-SERIES ELECTRIC RANGES

Where Power & Precision Meet Performance

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



STANDARD FEATURES:

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

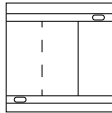
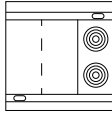
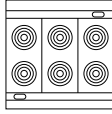
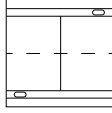
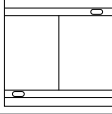
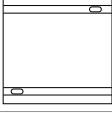
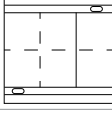


36ER33
36in Range with 6 Open Elements
and Standard Oven

HOW TO READ 36E SERIES RANGE MODEL NUMBERS

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

36E SERIES HEAVY-DUTY ELECTRIC RANGES

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (914MM) WIDE HEAVY-DUTY ELECTRIC RANGES							
	One 24in (610mm) Wide All-Purpose Section One 12in (305mm) Wide All-Purpose Section Thermostat Controls	36ER32	Standard Oven	21.5 kW	55	600 (272)	\$29,980
		36ES32	Open Storage	15 kW	55	500 (249)	\$24,308
	One 24in (610mm) Wide All-Purpose Section Thermostat Controls Two Open Elements in a 12in Lane 3-Heat Switch Controls	36ER32-3	Standard Oven	20.7 kW	55	575 (621)	\$29,980
		36ES32-3	Open Storage	14.2 kW	55	525 (238)	\$24,308
	Six Open Elements in 12in Lanes 3-Heat Switch Controls	36ER33	Standard Oven	19.1 kW	55	440 (200)	\$29,980
		36ES33	Open Storage	12.6 kW	55	390 (177)	\$24,308
	Two 18in (457mm) Wide 2-Section Boiling Plates 3-Heat Switch Controls	36ER35	Standard Oven	18.5 kW	55	600 (272)	\$29,980
		36ES35	Open Storage	12 kW	55	550 (249)	\$24,308
	Two 18in (457mm) Wide All-Purpose Sections Thermostat Controls	36ER36	Standard Oven	18.5 kW	55	600 (272)	\$35,978
		36ES36	Open Storage	12 kW	55	550 (249)	\$24,308
	36in Wide Griddle Thermostat Control	36ER38	Standard Oven	21.5 kW	55	600 (272)	\$29,980
		36ES38	Open Storage	15 kW	55	550 (249)	\$24,308
	One 24in (610mm) Wide 2-Section Boiling Plate One 12in (305mm) Wide 2-Section Boiling Plate 3-Heat Switch Controls	36ER39	Standard Oven	18.5 kW	55	600 (272)	\$29,980
		36ES39	Open Storage	12 kW	55	550 (249)	\$24,308
18IN (457MM) WIDE HEAVY-DUTY ELECTRIC RANGES							
	18in (457mm) Wide 2-Section Boiling Plate 3-Heat Switch Controls	36ES15	Open Storage	6 kW	28	315 (143)	\$10,225
	18in (457mm) Wide All-Purpose Section Thermostat Controls	36ES16	Open Storage	6 kW	28	255 (116)	\$10,646
OPTIONS & ACCESSORIES							
	Stainless Steel Main back for Ranges						\$1,180
	Extra Oven Rack, Per Rack						\$420
PCASTPC-36E	Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4						\$1,047
	6in Adjustable Stainless Steel Legs, Set of 4						\$372
	460V Option for 36ER32, 36ER35, 36ER36, 36ER38, 36ER39 Models						\$1,567
	460V Option for 36ES32, 36ES35, 36ES36, 36ES38, 36ES39 Models						\$1,657
	460V Option for 36ES15, 36ES16 Models - Single Phase Only						\$1,391
	Marine Drip Tray Stop						\$309
	Marine Oven Door Latch, Per Range						\$424
	Marine Storm Rails, Per 12in Section						\$600
	Marine Stainless Steel Hand Rails						\$581
PFL36E	Marine Deck Fasteners, Set of 4						\$567

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

STANDARD FEATURES:

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



ER36
Electric Range-Mount
Salamander Broiler

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC RANGE-MATCH ELECTRIC SALAMANDER					
ER36	36in (914mm) Range-Mount Salamander Broiler for 36in (914mm) Range	7 kW	25	176 (80)	\$11,861
	460V Option for ER36				\$888

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

STANDARD FEATURES:

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



36ES11
18in Wide Electric Fryer

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC RANGE-MATCH ELECTRIC FRYERS					
36ES11	18in (457mm) Wide, 30lb (13.6kg) Fat Capacity	12 kW	25	265 (120)	\$17,920
36ES21	24in (610mm) Wide, 70lb (31.8kg) Fat Capacity	20 kW	34	27 (122)	\$23,251
OPTIONS & ACCESSORIES					
	Stainless Steel Main back for 18in (457mm) Model 36ES11				\$968
	Stainless Steel Main back for 24in (610mm) Model 36ES21				\$1,159
	Stainless Steel Tank Cover for 18in (457mm) Model 36ES11				\$695
	Stainless Steel Tank Cover for 24in (610mm) Model 36ES21				\$774
	Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4				\$1,047
	6in Stainless Steel Legs, Set of 4				\$372
FISHPLATE31	Fish Plate for 36ES11 Models				\$728
	36ES11 460V Option				\$1,238
	36ES21 460V Option				\$1,391
	Marine Stainless Steel Hand Rails				\$581
	Marine Deck Fasteners, Set of 4				\$567

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CUSTOM ISLAND SUITES

Imagine an Island of Your Very Own

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



EXPERIENCE.

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

EXPERTISE.

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

LEADING BRANDS.

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

LEADING TECHNOLOGY.

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

LIMITLESS POSSIBILITIES.

Tops

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

Bases

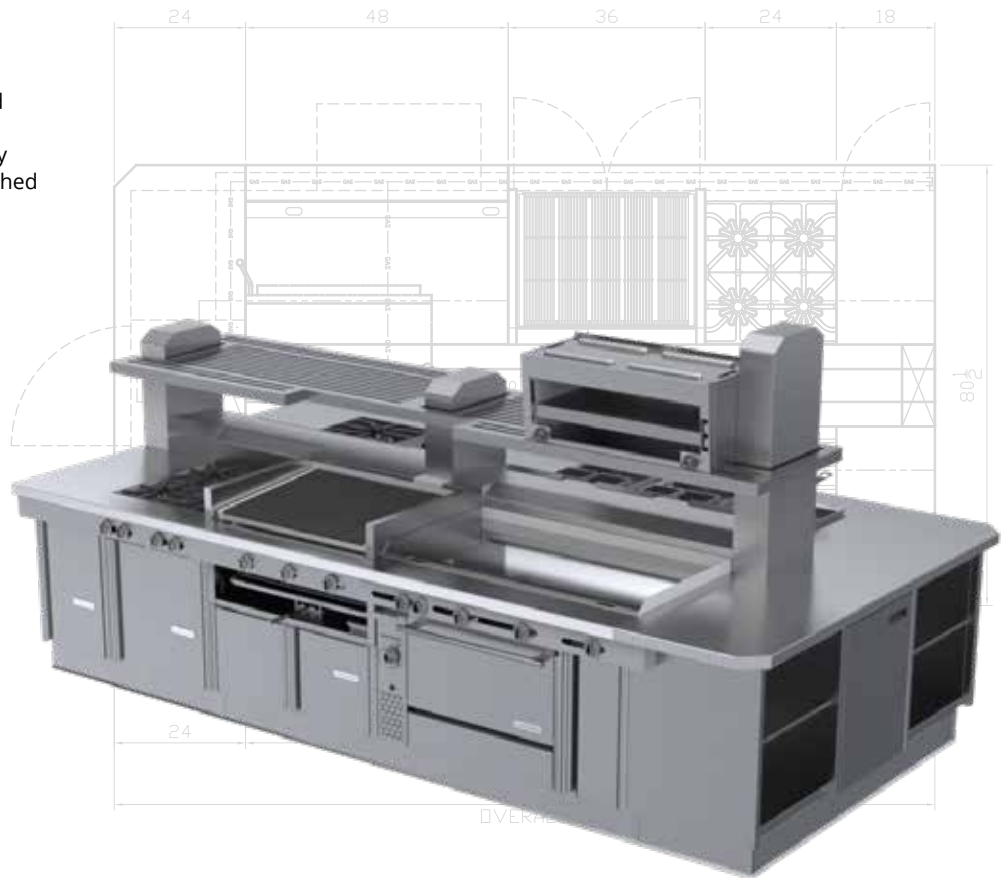
- Standard & Convection Ovens
- Storage Bases & Cabinets
- Refrigerator/Freezer Bases
- Warming Cabinets

Range-Match Equipment

- Broilers
- Salamanders
- Cheesemelters
- Fryers

Options

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



Bring Your Dream Kitchen to Life

YOUR VISION – GARLAND'S EXPERTISE.

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

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

CONSULT WITH US.

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

G-SERIES RESTAURANT RANGES

A Broader Range of Possibilities



INSPIRED BY CHEFS AND ENGINEERED BY EXPERTS.

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



POWERFUL BALANCED BURNERS.

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



SPACIOUS COOKTOP.

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



LARGE CHEF'S OVEN.

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

GAS RESTAURANT RANGES G-SERIES

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

STANDARD FEATURES:

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



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

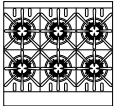
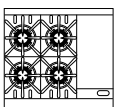
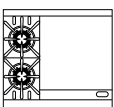
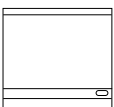
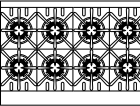
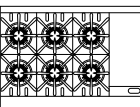
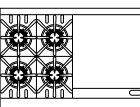
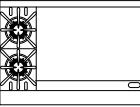
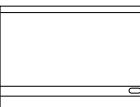
HOW TO READ G-SERIES RANGE MODEL NUMBERS

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

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
24IN (600MM) WIDE GAS RESTAURANT RANGE						
	G24-4L	Space-Saver Oven	164,000 BTU/hr	29	302 (137)	\$8,580
	G24-4S	Open Storage	132,000 BTU/hr	29	221 (100)	\$7,037
	G24-4T	Modular Top	132,000 BTU/hr	16	120 (54)	\$4,586
	G24-2G12L	Space-Saver Oven	116,000 BTU/hr	29	332 (151)	\$10,158
	G24-2G12S	Open Storage	84,000 BTU/hr	29	251 (114)	\$8,612
	G24-2G12T	Modular Top	84,000 BTU/hr	16	150 (68)	\$6,535
	G24-G24L	Space-Saver Oven	68,000 BTU/hr	29	367 (166)	\$10,464
	G24-G24S	Open Storage	36,000 BTU/hr	29	286 (130)	\$10,684
	G24-G24T	Modular Top	36,000 BTU/hr	16	185 (84)	\$7,241

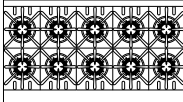
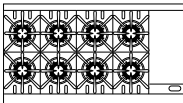
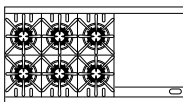
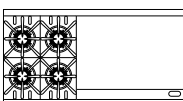
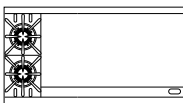
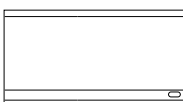
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G-SERIES GAS RESTAURANT RANGES

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (900MM) WIDE GAS RESTAURANT RANGE							
	Six 7in (178mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	G36-6R	Standard Oven	236,000 BTU/hr	40	430 (195)	\$9,284
		G36-6C	Convection Oven	236,000 BTU/hr	40	430 (195)	\$14,625
		G36-6S	Open Storage	198,000 BTU/hr	40	310 (141)	\$9,018
		G36-6T	Modular Top	198,000 BTU/hr	22	190 (86)	\$7,003
	Four 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	G36-4G12R	Standard Oven	188,000 BTU/hr	40	460 (209)	\$12,918
		G36-4G12C	Convection Oven	188,000 BTU/hr	40	460 (209)	\$17,389
		G36-4G12S	Open Storage	150,000 BTU/hr	40	340 (154)	\$10,967
		G36-4G12T	Modular Top	150,000 BTU/hr	22	220 (100)	\$9,497
	Two 7in (178mm) Open Burners in a 12in Lane 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	G36-2G24R	Standard Oven	140,000 BTU/hr	40	495 (225)	\$13,150
		G36-2G24C	Convection Oven	140,000 BTU/hr	40	495 (225)	\$18,491
		G36-2G24S	Open Storage	102,000 BTU/hr	40	375 (170)	\$11,347
		G36-2G24T	Modular Top	102,000 BTU/hr	22	255 (116)	\$10,305
	36in (900mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (3/4in)	G36-G36R	Standard Oven	92,000 BTU/hr	40	530 (240)	\$13,762
		G36-G36C	Convection Oven	92,000 BTU/hr	40	530 (240)	\$19,103
		G36-G36S	Open Storage	54,000 BTU/hr	40	410 (186)	\$11,812
		G36-G36T	Modular Top	54,000 BTU/hr	22	290 (132)	\$11,266
48IN (1200MM) WIDE GAS RESTAURANT RANGE							
	Eight 7in (178mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	G48-8LL	(2) Space-Saver Ovens	328,000 BTU/hr	65	572 (259)	\$19,821
		G48-8RS	Standard Oven/Open Storage	302,000 BTU/hr	65	539 (264)	\$18,291
		G48-8CS	Convection Oven/Open Storage	302,000 BTU/hr	65	539 (264)	\$23,633
		G48-8SS	(2) Open Storage	264,000 BTU/hr	65	402 (182)	\$14,834
	Six 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	G48-6G12LL	(2) Space-Saver Ovens	280,000 BTU/hr	65	602 (273)	\$21,788
		G48-6G12RS	Standard Oven/Open Storage	254,000 BTU/hr	65	569 (258)	\$20,263
		G48-6G12CS	Convection Oven/Open Storage	254,000 BTU/hr	65	569 (258)	\$25,607
		G48-6G12SS	(2) Open Storage	216,000 BTU/hr	65	432 (196)	\$19,539
	Four 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	G48-4G24LL	(2) Space-Saver Ovens	232,000 BTU/hr	65	667 (303)	\$22,170
		G48-4G24RS	Standard Oven/Open Storage	206,000 BTU/hr	65	604 (274)	\$20,639
		G48-4G24CS	Convection Oven/Open Storage	206,000 BTU/hr	65	604 (274)	\$25,963
		G48-4G24SS	(2) Open Storage	168,000 BTU/hr	65	497 (255)	\$19,900
	Two 7in (178mm) Open Burners in a 12in Lane 36in (900mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	G48-2G36LL	(2) Space-Saver Ovens	184,000 BTU/hr	65	672 (305)	\$22,636
		G48-2G36RS	Standard Oven/Open Storage	158,000 BTU/hr	65	639 (290)	\$21,105
		G48-2G36CS	Convection Oven/Open Storage	158,000 BTU/hr	65	639 (290)	\$26,447
		G48-2G36SS	(2) Open Storage	120,000 BTU/hr	65	502 (314)	\$20,362
	48in (1200mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (1in)	G48-G48LL	(2) Space-Saver Ovens	136,000 BTU/hr	65	692 (288)	\$24,063
		G48-G48RS	Standard Oven/Open Storage	110,000 BTU/hr	65	659 (299)	\$22,536
		G48-G48CS	Convection Oven/Open Storage	110,000 BTU/hr	65	659 (299)	\$27,877
		G48-G48SS	(2) Open Storage	72,000 BTU/hr	65	522 (237)	\$21,811

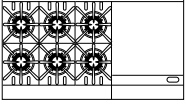
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GAS RESTAURANT RANGES G-SERIES

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
60IN (1500MM) WIDE GAS RESTAURANT RANGE							
	Ten 7in (178mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	G60-10RR	(2) Standard Ovens	406,000 BTU/hr	79	726 (329)	\$16,414
		G60-10RS	Standard Oven/Open Storage	368,000 BTU/hr	79	690 (312)	\$17,183
		G60-10CR	Convection Oven/Standard Oven	406,000 BTU/hr	79	726 (329)	\$21,755
		G60-10CC	(2) Convection Ovens	406,000 BTU/hr	79	726 (329)	\$27,097
		G60-10CS	Convection Oven/Open Storage	368,000 BTU/hr	79	690 (312)	\$22,524
		G60-10SS	(2) Open Storage	330,000 BTU/hr	79	581 (264)	\$18,401
	Eight 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	G60-8G12RR	(2) Standard Ovens	358,000 BTU/hr	79	756 (343)	\$20,683
		G60-8G12RS	Standard Oven/Open Storage	320,000 BTU/hr	79	720 (327)	\$19,137
		G60-8G12CR	Convection Oven/Standard Oven	358,000 BTU/hr	79	756 (343)	\$26,025
		G60-8G12CC	(2) Convection Ovens	358,000 BTU/hr	79	756 (343)	\$31,366
		G60-8G12CS	Convection Oven/Open Storage	320,000 BTU/hr	79	720 (327)	\$24,478
		G60-8G12SS	(2) Open Storage	282,000 BTU/hr	79	611 (277)	\$17,302
	Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	G60-6G24RR	(2) Standard Ovens	310,000 BTU/hr	79	791 (359)	\$18,699
		G60-6G24RS	Standard Oven/Open Storage	272,000 BTU/hr	79	755 (342)	\$19,515
		G60-6G24CR	Convection Oven/Standard Oven	310,000 BTU/hr	79	791 (359)	\$24,040
		G60-6G24CC	(2) Convection Ovens	310,000 BTU/hr	79	791 (359)	\$29,382
		G60-6G24CS	Convection Oven/Open Storage	272,000 BTU/hr	79	755 (342)	\$24,856
		G60-6G24SS	(2) Open Storage	234,000 BTU/hr	79	646 (293)	\$21,202
	Four 7in (178mm) Open Burners in 12in Lanes 36in (900mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	G60-4G36RR	(2) Standard Ovens	262,000 BTU/hr	79	826 (375)	\$21,527
		G60-4G36RS	Standard Oven/Open Storage	224,000 BTU/hr	79	790 (358)	\$19,978
		G60-4G36CR	Convection Oven/Standard Oven	262,000 BTU/hr	79	826 (375)	\$26,868
		G60-4G36CC	(2) Convection Ovens	262,000 BTU/hr	79	826 (375)	\$32,209
		G60-4G36CS	Convection Oven/Open Storage	224,000 BTU/hr	79	790 (358)	\$25,319
		G60-4G36SS	(2) Open Storage	186,000 BTU/hr	79	681 (309)	\$18,129
	Two 7in (178mm) Open Burners in a 12in Lane 48in (1200mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	G60-2G48RR	(2) Standard Ovens	214,000 BTU/hr	79	851 (386)	\$22,958
		G60-2G48RS	Standard Oven/Open Storage	176,000 BTU/hr	79	815 (370)	\$25,689
		G60-2G48CR	Convection Oven/Standard Oven	214,000 BTU/hr	79	851 (386)	\$28,299
		G60-2G48CC	(2) Convection Ovens	214,000 BTU/hr	79	851 (386)	\$33,924
		G60-2G48CS	Convection Oven/Open Storage	176,000 BTU/hr	79	815 (370)	\$31,030
		G60-2G48SS	(2) Open Storage	138,000 BTU/hr	79	706 (320)	\$19,558
	60in (1500mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (1in)	G60-G60RR	(2) Standard Ovens	166,000 BTU/hr	79	866 (393)	\$25,897
		G60-G60RS	Standard Oven/Open Storage	128,000 BTU/hr	79	830 (376)	\$24,346
		G60-G60CR	Convection Oven/Standard Oven	166,000 BTU/hr	79	866 (393)	\$31,238
		G60-G60CC	(2) Convection Ovens	166,000 BTU/hr	79	866 (393)	\$36,617
		G60-G60CS	Convection Oven/Open Storage	128,000 BTU/hr	79	830 (376)	\$29,687
		G60-G60SS	(2) Open Storage	90,000 BTU/hr	79	721 (327)	\$22,496

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G-SERIES GAS RESTAURANT RANGES

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER						
 Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Raised Griddle/ Broiler on Right Side Only Hi/Lo Valve Control Only Rear Gas Manifold (1in)	G60-6R24RR	(2) Standard Ovens	307,000 BTU/hr	81	828 (376)	\$19,330
	G60-6R24RS	Standard Oven/Open Storage	269,000 BTU/hr	81	787 (357)	\$19,528
	G60-6R24CR	Convection Oven/Standard Oven	307,000 BTU/hr	81	828 (376)	\$24,671
	G60-6R24CC	(2) Convection Ovens	307,000 BTU/hr	81	828 (376)	\$30,012
	G60-6R24CS	Convection Oven/Open Storage	269,000 BTU/hr	81	787 (357)	\$24,870
	G60-6R24SS	(2) Open Storage	231,000 BTU/hr	81	662 (300)	\$18,510

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

WHAT IS FLAME-FAILURE?

Peace of Mind, Built Right In

FLAME-FAILURE SAFETY SYSTEM EXPLAINED.

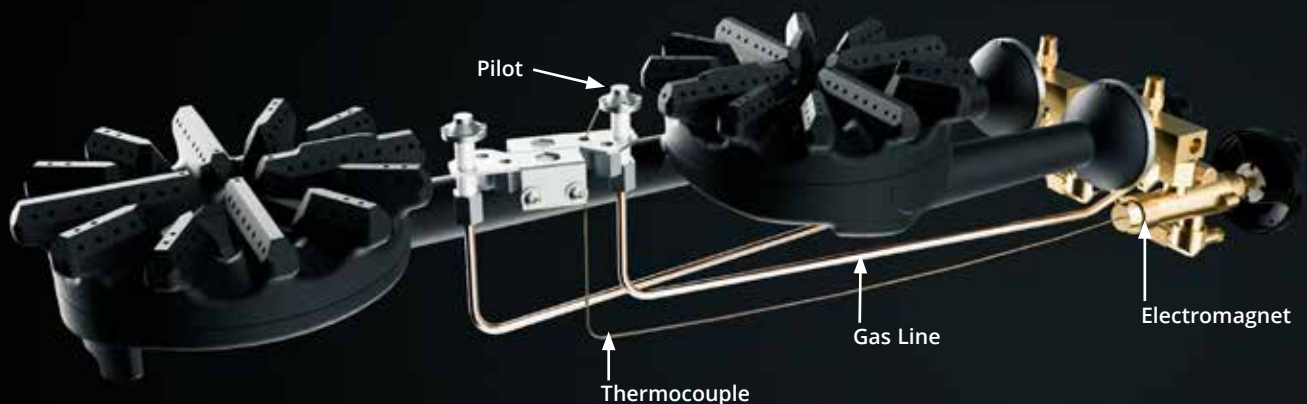
Flame-Failure (sometimes referred to as Flame Safety) is designed to prevent the buildup of large amounts of unignited gas in an enclosed cavity, like an oven, if the pilot light goes out, which can be dangerous.

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

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

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

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



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

GAS RESTAURANT RANGES G-SERIES WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION

STANDARD FEATURES:

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



GFE36-2G24C

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

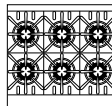
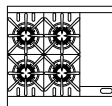
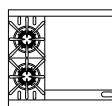
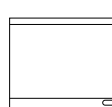
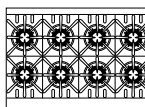
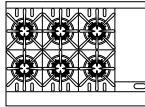
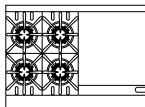
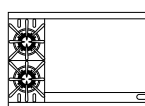
HOW TO READ G-SERIES RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION MODEL NUMBERS

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

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
24IN (600MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION							
	Four 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF24-4L	Space-Saver Oven	136,000 BTU/hr	29	302 (137)	\$16,158
		GF24-4T	Modular Top	104,000 BTU/hr	16	120 (54)	\$8,912
		GFE24-4L	Space-Saver Oven	136,000 BTU/hr	29	302 (137)	\$16,705
	Two 7in (178mm) Open Burners in a 12in Lane 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF24-2G12L	Space-Saver Oven	102,000 BTU/hr	29	332 (151)	\$18,152
		GF24-2G12T	Modular Top	70,000 BTU/hr	16	150 (68)	\$10,943
		GFE24-2G12L	Space-Saver Oven	102,000 BTU/hr	29	332 (151)	\$18,698
	24in (600mm) Griddle Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF24-G24L	Space-Saver Oven	68,000 BTU/hr	29	367 (166)	\$18,464
		GF24-G24T	Modular Top	36,000 BTU/hr	16	185 (84)	\$11,918
		GFE24-G24L	Space-Saver Oven	68,000 BTU/hr	29	367 (166)	\$19,032

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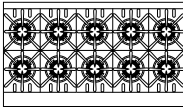
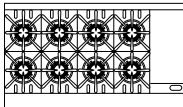
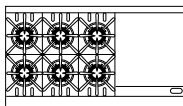
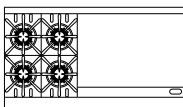
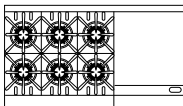
G-SERIES GAS RESTAURANT RANGES WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (900MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION							
	Six 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF36-6R	Standard Oven	194,000 BTU/hr	40	430 (195)	\$17,785
		GF36-6T	Modular Top	156,000 BTU/hr	22	190 (86)	\$9,319
		GFE36-6R	Standard Oven	194,000 BTU/hr	40	430 (195)	\$18,228
		GFE36-6C	Convection Oven*	194,000 BTU/hr	40	430 (195)	\$23,675
	Four 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF36-4G12R	Standard Oven	160,000 BTU/hr	40	460 (209)	\$19,614
		GF36-4G12T	Modular Top	122,000 BTU/hr	22	220 (100)	\$11,333
		GFE36-4G12R	Standard Oven	160,000 BTU/hr	40	460 (209)	\$20,225
		GFE36-4G12C	Convection Oven*	160,000 BTU/hr	40	460 (209)	\$25,671
	Two 7in (178mm) Open Burners in a 12in Lane 24in (600mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF36-2G24R	Standard Oven	126,000 BTU/hr	40	495 (225)	\$19,946
		GF36-2G24T	Modular Top	88,000 BTU/hr	22	255 (116)	\$11,624
		GFE36-2G24R	Standard Oven	126,000 BTU/hr	40	495 (225)	\$20,534
		GFE36-2G24C	Convection Oven*	126,000 BTU/hr	40	495 (225)	\$25,981
	36in (900mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF36-G36R	Standard Oven	92,000 BTU/hr	40	530 (240)	\$20,397
		GF36-G36T	Modular Top	54,000 BTU/hr	22	290 (132)	\$12,113
		GFE36-G36R	Standard Oven	92,000 BTU/hr	40	530 (240)	\$21,004
		GFE36-G36C	Convection Oven*	92,000 BTU/hr	40	530 (240)	\$26,450
48IN (1200MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION							
	Eight 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	GF48-8LL	(2) Space-Saver Ovens	272,000 BTU/hr	65	572 (259)	\$25,771
		GFE48-8LL	(2) Space-Saver Ovens	272,000 BTU/hr	65	572 (259)	\$30,264
	Six 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	GF48-6G12LL	(2) Space-Saver Ovens	238,000 BTU/hr	65	602 (273)	\$27,765
		GFE48-6G12LL	(2) Space-Saver Ovens	238,000 BTU/hr	65	602 (273)	\$332,256
	Four 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	GF48-4G24LL	(2) Space-Saver Ovens	204,000 BTU/hr	65	667 (303)	\$28,092
		GFE48-4G24LL	(2) Space-Saver Ovens	204,000 BTU/hr	65	667 (303)	\$32,570
	Two 7in (178mm) Open Burners in a 12in Lane 36in (900mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (1in)	GF48-2G36LL	(2) Space-Saver Ovens	170,000 BTU/hr	65	672 (305)	\$28,547
		GFE48-2G36LL	(2) Space-Saver Ovens	170,000 BTU/hr	65	672 (305)	\$33,036

*Convection ovens available on GFE models only.

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G-SERIES GAS RESTAURANT RANGES WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION							
	Ten 7in (178mm) Open Burners in 12in Lanes Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF60-10RR	(2) Standard Ovens	336,000 BTU/hr	79	726 (329)	\$26,612
		GFE60-10RR	(2) Standard Ovens	336,000 BTU/hr	79	726 (329)	\$29,757
		GFE60-10CC	(2) Convection Ovens*	336,000 BTU/hr	79	726 (329)	\$40,648
		GFE60-10CR	Convection Oven*/Standard Oven	336,000 BTU/hr	79	726 (329)	\$35,204
	Eight 7in (178mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF60-8G12RR	(2) Standard Ovens	302,000 BTU/hr	79	756 (343)	\$28,604
		GFE60-8G12RR	(2) Standard Ovens	122,000 BTU/hr	79	220 (100)	\$31,748
		GFE60-8G12CC	(2) Convection Ovens*	302,000 BTU/hr	79	756 (343)	\$42,639
		GFE60-8G12CR	Convection Oven*/Standard Oven	302,000 BTU/hr	79	756 (343)	\$37,195
	Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF60-6G24RR	(2) Standard Ovens	268,000 BTU/hr	79	775 (342)	\$28,937
		GFE60-6G24RR	(2) Standard Ovens	268,000 BTU/hr	79	775 (342)	\$32,082
		GFE60-6G24CC	(2) Convection Ovens*	268,000 BTU/hr	79	775 (342)	\$42,970
		GFE60-6G24CR	Convection Oven*/Standard Oven	268,000 BTU/hr	79	775 (342)	\$37,529
	Four 7in (178mm) Open Burners in 12in Lanes 36in (900mm) Griddle (Standard on Right) Thermostatic Control Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF60-4G36RR	(1) Standard Oven	234,000 BTU/hr	79	826 (375)	\$29,384
		GFE60-4G36RR	(2) Standard Ovens	234,000 BTU/hr	79	826 (375)	\$32,527
		GFE60-4G36CC	(2) Convection Ovens*	234,000 BTU/hr	79	826 (375)	\$43,418
		GFE60-4G36CR	Convection Oven*/Standard Oven	234,000 BTU/hr	79	826 (375)	\$37,974
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER WITH FLAME-FAILURE PROTECTION / ELECTRONIC IGNITION							
	Six 7in (178mm) Open Burners in 12in Lanes 24in (600mm) Raised Griddle/Broiler on Right Side Only Hi/Lo Valve Control Only Flame-Failure Protection on all Models Electronic Ignition on GFE Models Only Rear Gas Manifold (3/4in)	GF60-6R24RR	(2) Standard Ovens	265,000 BTU/hr	81	828 (376)	\$29,113
		GF60-6R24RS	Standard Oven / Open Storage	227,000 BTU/hr	81	787 (357)	\$25,538
		GFE60-6R24RR	(2) Standard Ovens	265,000 BTU/hr	81	828 (376)	\$31,066
		GFE60-6R24RS	Standard Oven / Open Storage	227,000 BTU/hr	81	787 (357)	\$26,161
		GFE60-6R24CC	(2) Convection Ovens	265,000 BTU/hr	81	828 (376)	\$41,956
		GFE60-6R24CR	Convection Oven / Standard Oven	265,000 BTU/hr	81	828 (376)	\$36,512
		GFE60-6R24CS	Convection Oven / Open Storage	227,000 BTU/hr	81	787 (357)	\$31,608

*Convection ovens available on GFE models only.

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G-SERIES GAS RESTAURANT RANGES

OPTIONS & ACCESSORIES

DESCRIPTION	LIST PRICE
Extra Oven Rack for Standard Ovens, A4523603	\$420
Extra Oven Rack for Convection Ovens, A4523605	\$420
Extra Oven Rack for Space-Saver Ovens, A4523607	\$420
12in (300mm) Hot Top Section - Each Sections replaces Two Open Burners in a 12in (300mm) Lane, (Each Adds 10lb/5Kg to Ship Weight)	\$1,174
Thermostat Control Griddle Option in Lieu of Hi/Lo Valve Control, Add per Thermostat for Each 12in (300mm) Section, for G Models*	\$889
Hi/Lo Valve Control Griddle Option in Lieu of Thermostat Control, per Valve for Each 12in (300mm) Section, For GF & GFE Models	N/C
Piezo Pilot Ignitors per 12in (300mm) Section of Griddle	\$231
Deck Fasteners for Storage and Oven Base Models, Set of 4	\$538
Adjustable Swivel Casters with Front Brakes, Set of 4, A4523547	\$1,040

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

DESCRIPTION	LIST PRICE
Low-Profile Backguard in Lieu of Standard High Shelf for G Models	N/C
24in (600mm) Wide Stainless Steel High Shelf for GF24 & GFE24 Models	\$682
36in (900mm) Wide Stainless Steel High Shelf for GF36 & GFE36 Models	\$887
48in (1200mm) Wide Stainless Steel High Shelf for GF48 & GFE48 Models	\$1,011
60in (1500mm) Wide Stainless Steel High Shelf for GF60 & GFE60 Models	\$1,086
24in (600mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613367	\$3,220
36in (900mm) Wide Stainless Steel Open Base Equipment Stand, Part# A4613368	\$3,720
24in (600mm) Wide Stainless Steel Open Base Equipment Stand with Casters, Part# A4614008	\$3,990
36in (900mm) Wide Stainless Steel Open Base Equipment Stand with Casters, Part# A4614009	\$4,490

G-SERIES GAS RESTAURANT RANGES

RANGE-MATCH BROILERS

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS RANGE-MATCH UNDER-FIRED CERAMIC BRIQUETTE BROILERS					
G18-BRL	18in (457mm) Wide Briquette Broiler, 25-1/8in High	45,000 BTU/hr	21	190 (86)	\$11,789
G24-BRL	24in (610mm) Wide Briquette Broiler, 25-1/8in High	60,000 BTU/hr	21	240 (109)	\$12,532
G30-BRL	30in (762mm) Wide Briquette Broiler, 25-1/8in High	75,000 BTU/hr	29.5	290 (131)	\$14,054
G36-BRL	36in (914mm) Wide Briquette Broiler, 25-1/8in High	90,000 BTU/hr	29.5	340 (154)	\$15,539
G48-BRL	48in (1219mm) Wide Briquette Broiler, 25-1/8in High	120,000 BTU/hr	37	375 (170)	\$20,544
GAS RANGE-MATCH UNDER-FIRED CERAMIC BRIQUETTE BROILERS WITH FLAME SAFETY					
GF18-BRL	18in (457mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	45,000 BTU/hr	24	235 (107)	\$13,227
GF24-BRL	24in (610mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	45,000 BTU/hr	24	235 (107)	\$13,929
GF30-BRL	30in (762mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	45,000 BTU/hr	10	135 (60)	\$15,280
GF36-BRL	36in (914mm) Wide Briquette Broiler with Flame Safety, 25-1/8in High	60,000 BTU/hr	30	330 (150)	\$17,055

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GAS RESTAURANT RANGES G-SERIES

RANGE-MATCH BROILERS

MODEL NUMBER	DESCRIPTION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
RANGE-MATCH BROILER OPEN FLOOR STANDS				
G18-BRL-STD	18in (457mm) Wide Stainless Steel Stand,	5	30 (14)	\$1,283
G24-BRL-STD	24in (610mm) Wide Stainless Steel Stand	5	40 (18)	\$1,283
G30-BRL-STD	30in (762mm) Wide Stainless Steel Stand	5	50 (23)	\$1,404
G36-BRL-STD	36in (914mm) Wide Stainless Steel Stand	5	60 (27)	\$1,420
G48-BRL-STD	48in (1219mm) Wide Stainless Steel Stand	5	70 (32)	\$1,524
RANGE-MATCH BROILER CABINETS WITH DOOR(S)				
G18-BRL-CAB	18in (457mm) Wide Stainless Steel Cabinet	15	40 (18)	\$1,867
G24-BRL-CAB	24in (610mm) Wide Stainless Steel Cabinet	15	40 (18)	\$1,982
G30-BRL-CAB	30in (762mm) Wide Stainless Steel Cabinet	22	50 (23)	\$2,121
G36-BRL-CAB	36in (914mm) Wide Stainless Steel Cabinet	22	50 (23)	\$2,282
G48-BRL-CAB	48in (1219mm) Wide Stainless Steel Cabinet	37	75 (34)	\$2,541
OPTIONS & ACCESSORIES				
	Non-Adjustable Swivel Casters with Front Locking Brakes for Broiler Stands, Set of 4			\$1,040
	Adjustable Swivel Casters with Front Locking Brakes for Broiler Cabinets, Set of 4			\$1,040
	18in (457mm) Stainless Steel Splatter Guard			\$1,033
	24in (610mm) Stainless Steel Splatter Guard			\$1,125
	30in (762mm) Stainless Steel Splatter Guard			\$1,383
	36in (914mm) Stainless Steel Splatter Guard			\$1,419
	48in (1219mm) Stainless Steel Splatter Guard			\$1,437
	18in (457mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)			\$258
	24in (610mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)			\$314
	36in (914mm) Stainless Steel Splatter Guard Holding Shelf (Attaches to Splatter Guard)			\$350
	Stainless Steel Back for 18in (457mm) Broiler			\$489
	Stainless Steel Back for 24in (610mm) Broiler			\$537
	Stainless Steel Back for 30in (762mm) Broiler			\$618
	Stainless Steel Back for 36in (914mm) Broiler			\$730
	Stainless Steel Back for 48in (1219mm) Broiler			\$811
	Stainless Steel Back for 18in (457mm) Backguard			\$447
	Stainless Steel Back for 24in (610mm) Backguard			\$481
	Stainless Steel Back for 30in (762mm) Backguard			\$601
	Stainless Steel Back for 36in (914mm) Backguard			\$769
	Stainless Steel Back for 48in (1219mm) Backguard			\$769
DIA-18	Set of 3 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)			\$446
DIA-24	Set of 4 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)			\$594
DIA-30	Set of 5 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)			\$721
DIA-36	Set of 6 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)			\$933
DIA-48	Set of 8 Steel Diamond Broiler Racks (Replaces Standard Cast-Iron 1/2-Round & 1/2-Diamond Racks)			\$1,017

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G-SERIES GAS RESTAURANT RANGES

RANGE-MATCH SALAMANDERS & CHEESEMELTERS

STANDARD FEATURES: SALAMANDERS

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



GIR36C
G-Series 34in
Infra-Red Counter
Salamander

STANDARD FEATURES: CHEESEMELTERS

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



GIRCM48
G-Series 34in Infra-Red
Range-Mount Salamander
for 48in Ranges

HOW TO READ G-SERIES SALAMANDER & CHEESEMELTER MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS RANGE-MATCH INFRA-RED SALAMANDERS					
GIR36	34in (864mm) Wide Range-Mount Salamander Broiler for 36in Range	40,000 BTU/hr	40	200 (91)	\$9,470
GIR48	34in (864mm) Wide Range-Mount Salamander Broiler for 48in Range	40,000 BTU/hr	63	230 (105)	\$10,640
GIR60	34in (864mm) Wide Range-Mount Salamander Broiler for 60in Range	40,000 BTU/hr	63	260 (118)	\$10,373
GIR36C	34in (864mm) Wide Counter Salamander Broiler with Legs	40,000 BTU/hr	21	170 (77)	\$10,892
GAS RANGE-MATCH INFRA-RED SALAMANDERS WITH FLAME-FAILURE PROTECTION					
GFIR36M	34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 36in Range, Flame-Failure Protection	28,000 BTU/hr	40	200 (91)	\$10,404
GFIR48M	34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 48in Range, Flame-Failure Protection	28,000 BTU/hr	63	230 (105)	\$10,659
GFIR60M	34in (864mm) Wide Range-Mount Salamander Broiler, Range-Mount for 60in Range, Failure Protection	28,000 BTU/hr	63	260 (118)	\$14,435
GFIR36CM	34in (864mm) Wide Counter Salamander Broiler with Legs, Flame-Failure Protection	28,000 BTU/hr	21	170 (77)	\$9,550

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS RANGE-MATCH INFRA-RED CHEESEMELTERS					
GIRCM36	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 36in Range	30,000 BTU/hr	40	200 (91)	\$10,069
GIRCM48	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 48in Range	30,000 BTU/hr	63	230 (105)	\$10,823
GIRCM60	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 60in Range	30,000 BTU/hr	63	260 (118)	\$11,452
GIRCM36C	34in (864mm) Wide Counter Cheesemelter with Legs	30,000 BTU/hr	21	170 (77)	\$10,783
OPTIONS & ACCESSORIES					
	Interconnecting Piping Between Range and Salamander or Cheesemelter				\$1,059
	Stainless Steel Wall-Mount Kit with Protective Stainless Steel Bottom & Heat Shield for 34in (864mm) Counter Models Only				\$927
	Stainless Steel Main Back for GIR36C and GFIR36CM				\$616
	Stainless Steel Main Back for GIR36, GFIR36, and GIRCM36				\$887
	Stainless Steel Main Back for GIR48, GFIR 48, and GIRCM48				\$1,011
	Stainless Steel Main Back for GIR60, GFIR60, and GIRCM60				\$1,086

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

STANDARD FEATURES: G20 MODELS

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

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



STANDARD FEATURES: E20 MODELS

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

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



MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
20IN (508MM) GAS STOCK POTS					
G20-SP	Stock Pot Range with Cast-Iron Top, 24in (610mm) High	60,000 BTU/hr	11	110 (50)	\$6,240
G20-SPH	Stock Pot Range with Cast-Iron Top, 24in (610mm) High, Flame-Failure Protection	60,000 BTU/hr	11	110 (50)	\$6,474
20IN (508MM) ELECTRIC STOCK POTS					
E20-SP	Stock Pot Range with Cast-Iron Top, Stainless Steel Control Panel, 24in (610mm) High	5.5 kW	10	170 (77)	\$6,766
E20-SPC	Counter Stock Pot Range with Cast-Iron Top, Stainless Steel Control Panel, 14-1/2in (368mm) High	5.5 kW	4	160 (73)	\$6,505

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U-SERIES RESTAURANT RANGES

Dependable Performance for Every Service



EQUIPMENT DESIGNED FOR BUSY COMMERCIAL KITCHENS.

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



POWERFUL BURNERS.

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



SPACIOUS COOKTOPS.

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



CONSISTENT OVENS.

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

GAS RESTAURANT RANGES U.S. RANGE U-SERIES

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

STANDARD FEATURES:

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



U48-4G24RS

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

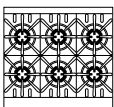
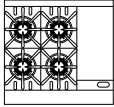
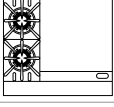
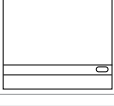
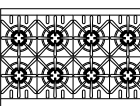
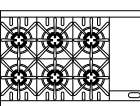
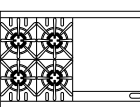
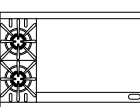
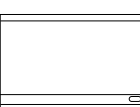
HOW TO READ U-SERIES RANGE MODEL NUMBERS

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

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
24IN (600MM) WIDE GAS RESTAURANT RANGE							
	Four 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	U24-4L	Space-Saver Oven	160,000 BTU/hr	29	302 (137)	\$7,275
		U24-4S	Open Storage	128,000 BTU/hr	29	221 (100)	\$5,760
	Two 6in (152mm) Open Burners in a 12in Lane 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	U24-2G12L	Space-Saver Oven	114,000 BTU/hr	29	332 (151)	\$8,894
		U24-2G12S	Open Storage	82,000 BTU/hr	29	251 (114)	\$7,376
	24in (600mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (3/4in)	U24-G24L	Space-Saver Oven	68,000 BTU/hr	29	367 (166)	\$9,193
		U24-G24S	Open Storage	36,000 BTU/hr	29	286 (130)	\$7,674

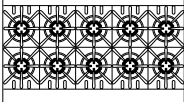
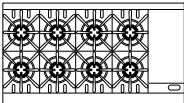
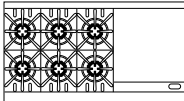
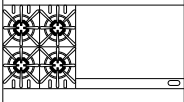
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U.S. RANGE U-SERIES GAS RESTAURANT RANGES

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
36IN (900MM) WIDE GAS RESTAURANT RANGE							
	Six 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	U36-6R	Standard Oven	230,000 BTU/hr	40	430 (195)	\$8,815
		U36-6C	Convection Oven	230,000 BTU/hr	40	430 (195)	\$14,157
		U36-6S	Open Storage	192,000 BTU/hr	40	310 (141)	\$7,424
	Four 6in (152mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	U36-4G12R	Standard Oven	184,000 BTU/hr	40	460 (209)	\$11,343
		U36-4G12C	Convection Oven	184,000 BTU/hr	40	460 (209)	\$16,684
		U36-4G12S	Open Storage	146,000 BTU/hr	40	340 (154)	\$9,424
	Two 6in (152mm) Open Burners in a 12in Lane 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (3/4in)	U36-2G24R	Standard Oven	138,000 BTU/hr	40	495 (225)	\$11,604
		U36-2G24C	Convection Oven	138,000 BTU/hr	40	495 (225)	\$16,945
		U36-2G24S	Open Storage	100,000 BTU/hr	40	375 (170)	\$9,819
	36in (900mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (3/4in)	U36-G36R	Standard Oven	92,000 BTU/hr	40	530 (240)	\$12,189
		U36-G36C	Convection Oven	92,000 BTU/hr	40	530 (240)	\$17,530
		U36-G36S	Open Storage	54,000 BTU/hr	40	410 (186)	\$12,347
48IN (1200MM) WIDE GAS RESTAURANT RANGE							
	Eight 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	U48-8LL	(2) Space-Saver Ovens	320,000 BTU/hr	65	572 (259)	\$17,591
		U48-8RS	Standard Oven/Open Storage	294,000 BTU/hr	65	539 (264)	\$15,861
		U48-8CS	Convection Oven/ Open Storage	294,000 BTU/hr	65	539 (264)	\$21,202
		U48-8SS	(2) Open Storage	256,000 BTU/hr	65	402 (182)	\$14,967
	Six 6in (152mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U48-6G12LL	(2) Space-Saver Ovens	274,000 BTU/hr	65	602 (273)	\$19,614
		U48-6G12RS	Standard Oven/Open Storage	248,000 BTU/hr	65	569 (258)	\$17,882
		U48-6G12CS	Convection Oven/ Open Storage	248,000 BTU/hr	65	569 (258)	\$23,223
		U48-6G12SS	(2) Open Storage	210,000 BTU/hr	65	432 (196)	\$19,998
	Four 6in (152mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U48-4G24LL	(2) Space-Saver Ovens	228,000 BTU/hr	65	667 (303)	\$19,980
		U48-4G24RS	Standard Oven/Open Storage	202,000 BTU/hr	65	604 (274)	\$18,251
		U48-4G24CS	Convection Oven/ Open Storage	202,000 BTU/hr	65	604 (274)	\$23,592
		U48-4G24SS	(2) Open Storage	164,000 BTU/hr	65	497 (255)	\$17,058
	Two 6in (152mm) Open Burners in a 12in Lane 36in (900mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U48-2G36LL	(2) Space-Saver Ovens	182,000 BTU/hr	65	672 (305)	\$20,457
		U48-2G36RS	Standard Oven/Open Storage	156,000 BTU/hr	65	639 (290)	\$18,727
		U48-2G36CS	Convection Oven/ Open Storage	156,000 BTU/hr	65	639 (290)	\$24,069
		U48-2G36SS	(2) Open Storage	118,000 BTU/hr	65	502 (228)	\$17,527
	48in (1200mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (1in)	U48-G48LL	(2) Space-Saver Ovens	136,000 BTU/hr	65	692 (314)	\$21,944
		U48-G48RS	Standard Oven/Open Storage	110,000 BTU/hr	65	659 (299)	\$20,209
		U48-G48CS	Convection Oven/ Open Storage	110,000 BTU/hr	65	659 (299)	\$25,550
		U48-G48SS	(2) Open Storage	72,000 BTU/hr	65	522 (237)	\$18,995

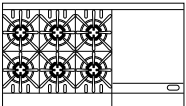
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GAS RESTAURANT RANGES U.S. RANGE U-SERIES

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
60IN (1500MM) IN WIDE GAS RESTAURANT RANGE						
	Six 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	U60-10RR	(2) Standard Ovens	396,000 BTU/hr	79	726 (329) \$15,576
		U60-10RS	Standard Oven/Open Storage	358,000 BTU/hr	79	690 (312) \$15,280
		U60-10CR	Convection Oven/Standard Oven	396,000 BTU/hr	79	726 (329) \$20,918
		U60-10CC	(2) Convection Ovens	396,000 BTU/hr	79	726 (329) \$26,259
		U60-10CS	Convection Oven/Open Storage	358,000 BTU/hr	79	690 (312) \$20,621
		U60-10SS	(2) Open Storage	320,000 BTU/hr	79	581 (264) \$17,645
	Eight 6in (152mm) Open Burners in 12in Lanes 12in (300mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U60-8G12RR	(2) Standard Ovens	350,000 BTU/hr	79	756 (343) \$18,620
		U60-8G12RS	Standard Oven/Open Storage	312,000 BTU/hr	79	720 (327) \$17,304
		U60-8G12CR	Convection Oven/Standard Oven	350,000 BTU/hr	79	756 (343) \$23,961
		U60-8G12CC	(2) Convection Ovens	350,000 BTU/hr	79	756 (343) \$29,303
		U60-8G12CS	Convection Oven/Open Storage	312,000 BTU/hr	79	720 (327) \$22,646
		U60-8G12SS	(2) Open Storage	274,000 BTU/hr	79	611 (277) \$16,725
	Six 6in (152mm) Open Burners in 12in Lanes 24in (600mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U60-6G24RR	(2) Standard Ovens	304,000 BTU/hr	79	791 (359) \$18,206
		U60-6G24RS	Standard Oven/Open Storage	266,000 BTU/hr	79	755 (342) \$17,675
		U60-6G24CR	Convection Oven/Standard Oven	304,000 BTU/hr	79	791 (359) \$23,548
		U60-6G24CC	(2) Convection Ovens	304,000 BTU/hr	79	791 (359) \$28,889
		U60-6G24CS	Convection Oven/Open Storage	266,000 BTU/hr	79	755 (342) \$23,016
		U60-6G24SS	(2) Open Storage	228,000 BTU/hr	79	646 (293) \$17,094
	Four 6in (152mm) Open Burners in 12in Lanes 36in (900mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U60-4G36RR	(2) Standard Ovens	258,000 BTU/hr	79	826 (375) \$19,491
		U60-4G36RS	Standard Oven/Open Storage	220,000 BTU/hr	79	790 (358) \$18,151
		U60-4G36CR	Convection Oven/Standard Oven	258,000 BTU/hr	79	826 (375) \$24,832
		U60-4G36CC	(2) Convection Ovens	258,000 BTU/hr	79	826 (375) \$30,173
		U60-4G36CS	Convection Oven/Open Storage	220,000 BTU/hr	79	790 (358) \$23,492
		U60-4G36SS	(2) Open Storage	182,000 BTU/hr	79	681 (309) \$17,591
	Two 6in (152mm) Open Burners in a 12in Lane 48in (1200mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U60-2G48RR	(2) Standard Ovens	212,000 BTU/hr	79	851 (386) \$20,954
		U60-2G48RS	Standard Oven/Open Storage	174,000 BTU/hr	79	815 (370) \$23,450
		U60-2G48CR	Convection Oven/Standard Oven	212,000 BTU/hr	79	851 (386) \$26,296
		U60-2G48CC	(2) Convection Ovens	212,000 BTU/hr	79	851 (386) \$31,637
		U60-2G48CS	Convection Oven/Open Storage	174,000 BTU/hr	79	815 (370) \$28,882
		U60-2G48SS	(2) Open Storage	136,000 BTU/hr	79	706 (320) \$19,058
	60in (1500mm) Griddle (Standard on Right) Hi/Lo Valve Control Rear Gas Manifold (1in)	U60-G60RR	(2) Standard Ovens	166,000 BTU/hr	79	866 (393) \$23,965
		U60-G60RS	Standard Oven/Open Storage	128,000 BTU/hr	79	830 (376) \$22,624
		U60-G60CR	Convection Oven/Standard Oven	166,000 BTU/hr	79	866 (393) \$29,306
		U60-G60CC	(2) Convection Ovens	166,000 BTU/hr	79	866 (393) \$34,647
		U60-G60CS	Convection Oven/Open Storage	128,000 BTU/hr	79	830 (376) \$27,965
		U60-G60SS	(2) Open Storage	90,000 BTU/hr	79	721 (327) \$22,066

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U.S. RANGE U-SERIES GAS RESTAURANT RANGES

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
60IN (1500MM) WIDE GAS RESTAURANT RANGE WITH RAISED GRIDDLE/BROILER						
 Six 6in (152mm) Open Burners in 24in (600mm) Lanes 24in Raised Griddle/Broiler on Right Side Only Hi/Lo Valve Control Only Rear Gas Manifold (1in)	U60-6R24RR	(2) Standard Ovens	301,000 BTU/hr	81	828 (376)	\$18,826
	U60-6R24RS	Standard Oven/Open Storage	263,000 BTU/hr	81	787 (357)	\$18,526
	U60-6R24CR	Convection Oven/Standard Oven	301,000 BTU/hr	81	828 (376)	\$24,167
	U60-6R24CC	(2) Convection Ovens	301,000 BTU/hr	81	828 (376)	\$29,509
	U60-6R24CS	Convection Oven/Open Storage	263,000 BTU/hr	81	787 (357)	\$23,867
	U60-6R24SS	(2) Open Storage	225,000 BTU/hr	81	662 (300)	\$17,645

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

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

DESCRIPTION	LIST PRICE
Extra Oven Rack for Standard Ovens, A4523603	\$420
Extra Oven Rack for Convection Ovens, A4523605	\$420
Extra Oven Rack for Space-Saver Ovens, A4523607	\$420
12in (300mm) Hot Top Section - Each Sections replaces Two Open Burners in a 12in (300mm) Lane, (Each Adds 10lb/5Kg to Ship Weight)	\$1,175
Thermostat Control Griddle Option in Lieu of Hi/Lo Valve Control, Add per Thermostat for Each 12in (305mm) Section*	\$889
Piezo Pilot Ignitors per 12in (300mm) Section of Griddle	\$231
Deck Fasteners for Storage and Oven Base Models, Set of 4	\$567
Adjustable Swivel Casters with Front Brakes, Set of 4	\$1,039
Low-Profile Backguard in Lieu of Standard High Shelf	N/C

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

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

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
18IN (457MM) GAS STOCK POTS					
SP-1844	Single Stock Pot Range with Cast-Iron Top, 25in (635mm) High	45,000 BTU/hr	9	106 (48)	\$4,7154
SP-1844-2F	Double Stock Pot Range (Front-to-Back) with Cast-Iron Top, 25in (635mm) High	90,000 BTU/hr	18	212 (96)	\$9,512
SP-1844-2S	Double Stock Pot Range (Side-by-Side) with Cast-Iron Top, 25in (635mm) High	90,000 BTU/hr	18	212 (96)	\$9,512

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

STANDARD FEATURES: SALAMANDERS

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



UIR60
G-Series 34in Infra-Red
Range-Mount Salamander
for 60in U-Series Ranges

STANDARD FEATURES: CHEESEMELTERS

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



UIRCM36C
U-Series 34in Infra-Red
Counter Cheesemelter

HOW TO READ G-SERIES SALAMANDER & CHEESEMELTER MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS RANGE-MATCH INFRA-RED SALAMANDERS					
UIR36	34in (864mm) Wide Range-Mount Salamander Broiler for 36in (914mm) Range	40,000 BTU/hr	40	200 (91)	\$9,663
UIR48	34in (864mm) Wide Range-Mount Salamander Broiler for 48in (1219mm) Range	40,000 BTU/hr	63	230 (105)	\$10,537
UIR60	34in (864mm) Wide Range-Mount Salamander Broiler for 60in (1524mm) Range	40,000 BTU/hr	63	260 (118)	\$10,787
UIR36C	34in (864mm) Wide Counter Salamander Broiler with Legs	40,000 BTU/hr	21	170 (77)	\$10,127
GAS RANGE-MATCH INFRA-RED CHEESEMELTERS					
UIRCM36	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 36in (914mm) Range	30,000 BTU/hr	40	200 (91)	\$9,823
UIRCM48	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for 48in (1219mm) Range	30,000 BTU/hr	63	230 (105)	\$11,096
UIRCM60	34in (864mm) Wide Range-Mount Cheesemelter, Range-Mount for (1524mm) Range	30,000 BTU/hr	63	260 (118)	\$11,739
UIRCM36C	34in (864mm) Wide Counter Cheesemelter with Legs	30,000 BTU/hr	21	170 (77)	\$11,053
OPTIONS & ACCESSORIES					
	Interconnecting Piping Between Range and Salamander or Cheesemelter				\$1,059
	Stainless Steel Wall-Mount Kit with Protective Stainless Steel Bottom & Heat Shield for 34in (864mm) Counter Models Only				\$927
	Stainless Steel Main Back for UIR36C and UIRCM36C				\$616
	Stainless Steel Main Back for UIR48 and UIRCM48				\$1,011
	Stainless Steel Main Back for UIR60 and UIRCM60				\$1,086

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X-SERIES RESTAURANT RANGES

The Value Driven Choice



SUNFIRE X-SERIES GAS RESTAURANT RANGES

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

STANDARD FEATURES:

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



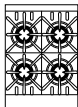
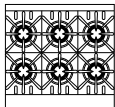
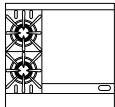
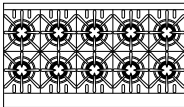
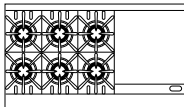
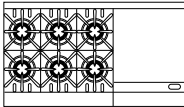
X36-2G24R

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

GAS RESTAURANT RANGES **SUNFIRE X-SERIES**

HOW TO READ X-SERIES RANGE MODEL NUMBERS

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

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
24IN (600MM) WIDE GAS RESTAURANT RANGE							
	Four 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	X24-4L	Space-Saver Oven	145,000 BTU/hr	26	302 (137)	\$4,732
36IN (900MM) WIDE GAS RESTAURANT RANGE							
	Six 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (3/4in)	X36-6R	Standard Oven	213,000 BTU/hr	37	430 (195)	\$5,031
	Two 6in (152mm) Open Burners in a 12in Lane 24in (600mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (3/4in)	X36-2G24R	Standard Oven	129,000 BTU/hr	37	495 (225)	\$8,568
60IN (1500MM) WIDE GAS RESTAURANT RANGE							
	Ten 6in (152mm) Open Burners in 12in Lanes Rear Gas Manifold (1in)	X60-10RR	(2) Standard Ovens	366,000 BTU/hr	79	726 (329)	\$8,913
	Six 6in (152mm) Open Burners in 12in Lanes 24in (600mm) Griddle Hi/Lo Valve Control Rear Gas Manifold (1in)	X60-6G24RR	(2) Standard Ovens	282,000 BTU/hr	79	791 (359)	\$10,586
	Six 6in (152mm) Open Burners in 12in Lanes 24in (600mm) Raised Griddle/Broiler, Right Side Only Hi/Lo Valve Control Rear Gas Manifold (1in)	X60-6R24RR	(2) Standard Ovens	279,000 BTU/hr	81	828 (376)	\$11,801

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

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SENTRY SERIES ELECTRIC RANGES

Reliable Electric Cooking for Every Kitchen

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



SENTRY SERIES ELECTRIC RESTAURANT RANGES

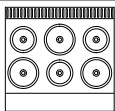
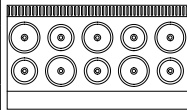
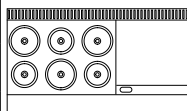
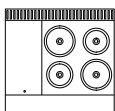
STANDARD FEATURES:

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



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

ELECTRIC RESTAURANT RANGES SENTRY SERIES

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE	
36IN (914MM) WIDE ELECTRIC RESTAURANT RANGE							
	Three 7-1/2in (191mm) Sealed Elements Three 9in (229mm) Sealed Elements	SS686	Standard Oven	19 kW	53	385 (175)	\$19,203
		SS686RC	Convection Oven	20 kW	53	385 (175)	\$24,520
60IN (1524MM) WIDE ELECTRIC RESTAURANT RANGE							
	Five 7-1/2in (191mm) Sealed Elements Five 9in (229mm) Sealed Elements	SS684	(2) Standard Ovens	33 kW	91	630 (285)	\$30,502
		SS684RC	(1) Standard Oven (1) Convection Oven	34 kW	91	630 (285)	\$35,819
		SS684RC2	(2) Convection Ovens	34 kW	91	630 (285)	\$42,166
OPTIONAL GRIDDLES - STANDARD ON RIGHT							
 e.g. SS684-24G	12in (305mm) Griddle, Thermostatic Control, Replaces Two Top Elements - Add Suffix 12G to Model Number						\$1,897
	24in (610mm) Griddle, Thermostatic Control, Replaces Four Top Elements - Add Suffix 24G to Model Number						\$2,144
	36in (914mm) Griddle, Thermostatic Control, Replaces Six Top Elements - Add Suffix 36G to Model Number						\$2,824
OPTIONAL HOT TOPS - STANDARD ON LEFT							
 e.g. SS686-1	One 12in (305mm) Hot Top, Replaces Two Top Elements - Add Suffix -1 to Model Number						N/C
	Two 12in (305mm) Hot Tops, Replaces Four Top Elements - Add Suffix -2 to Model Number						N/C
	Three 12in (305mm) Hot Tops, Replaces Six Top Elements - Add Suffix -3 to Model Number						N/C

ELECTRIC RESTAURANT RANGES SENTRY SERIES OPTIONS & ACCESSORIES

DESCRIPTION	LIST PRICE
Stainless Steel High Shelf Backguard for 36in (914mm) Range	\$843
Stainless Steel High Shelf Backguard for 60in (1524mm) Range	\$1,111
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36in (914mm) Range	\$843
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60in (1524mm) Range	\$1,111
Stainless Steel Main Back for 36in (914mm) Range High Shelf and 17in (432mm) High Backguards	\$893
Stainless Steel Main Back for 60in (1524mm) Range High Shelf and 17in (432mm) High Backguards	\$1,111
Stainless Steel Main Back for 36in (914mm) Range 10in (254mm) High Backguards	\$798
Stainless Steel Main Back for 60in (1524mm) Range 10in (254mm) High Backguards	\$626
Stainless Steel Main Back for 36in (914mm) Range	\$900
Stainless Steel Main Back for 60in (1524mm) Range	\$1,111

DESCRIPTION	LIST PRICE
Additional Oven Rack, Each	\$420
Non-Marking Polyurethane Swivel Casters with Front Brakes, Set of 4	\$1,040
Deck Fasteners, Set of 4	\$567
Storm Rails, for Use with Elements or Hot Top Sections, per 12in Section	\$594
Marine 36in (914mm) Stainless Steel Hand Rails	\$576
Marine 60in (610mm) Stainless Steel Hand Rails	\$730
Marine Oven Door Latch for 36in (914mm) Models	\$424
Marine Oven Door Latch for 60in (610mm) Models	\$805
Marine Drip Tray Stop for 36in (914mm) Models	\$309
Marine Drip Tray Stop for 60in (610mm) Models	\$461

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SENTRY SERIES ELECTRIC RESTAURANT RANGES

RANGE-MATCH SALAMANDERS

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS RANGE-MATCH SALAMANDERS					
SER-686	34in (864mm) Wide Range-Mount Salamander Broiler for 36in (914mm) Range	7 kW	40	250 (110)	\$12,397
SER-684	34in (864mm) Wide Range-Mount Salamander Broiler for 60in (610mm) Range	7 kW	63	300 (115)	\$13,359
SERC	34in (864mm) Wide Counter Salamander Broiler with Legs	7 kW	21	210 (95)	\$13,039
OPTIONS & ACCESSORIES					
	Stainless Steel Main Back for SER-686 & SER-684				\$861
	Wall-Mount Kit for SERC				\$979

SENTRY SERIES ELECTRIC RESTAURANT RANGES

RANGE-MATCH FRYER

STANDARD FEATURES:

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



S18F
Sentry Series 18in Range-Match
Electric Fryer

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS RANGE-MATCH FRYERS					
S18F	18in (457mm) Wide Fryer	12 kW	20	140 (64)	\$19,109
S18SF	18in (457mm) Wide Super Fryer	16 kW	20	140 (64)	\$20,815
S680-18FM	18in (457mm) Wide Fryer Dump Station (Specify if Required with a Solid Stainless Steel Worktop)		16	105 (48)	\$8,350
S680-18FM-EH	18in (457mm) Wide Fryer Dump Station with Heat Lamp		16	130 (59)	\$11,358
OPTIONS & ACCESSORIES					
	Stainless Steel Tank Cover				\$844
	Large Single Basket				\$808
	Extra Set of Twin Baskets				\$1,609
	Extra Fry Tank (With or Without Drain)				\$1,141
	Fish Plate				\$674

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MASTER SERIES CONVECTION OVENS

Unconventional Thinking

IT'S THE SECRET TO A BETTER BAKE.

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



MORE CAPACITY FOR BAKING.

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



SIMPLE TO OPERATE.

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

MORE VERSATILITY.

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



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

Master Series Convection Ovens feature superior baking performance for consistent, high-yield results. A variety of accurate, easy-to-use control packages are available for a wide range of applications. A spacious oven cavity with six easy-to-reach racks provides maximum production capacity. Quality stainless steel construction and super-efficient, rigid insulation system are designed for a long service life of optimum performance. Compare the Master Series Convection Oven to the competition, and see for yourself why Garland is a recognized leader in high-quality, professional cooking equipment.

STANDARD FEATURES:

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



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



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

HOW TO READ MASTER SERIES CONVECTION OVEN MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH in. (mm)	HEIGHT in. (mm)	DEPTH in. (mm)	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
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GAS FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL

MCO-GS-10M	Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with easyTouch Digital Control	60,000 BTU/hr	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)	\$20,577
MCO-GD-10M	Full-Size, Deep-Depth, Single-Deck, Gas Convection Oven with easyTouch Digital Control	60,000 BTU/hr	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545 (245)	\$21,317
MCO-GS-20M	Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with easyTouch Digital Control	120,000 BTU/hr	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030 (465)	\$40,770
MCO-GD-20M	Full-Size, Deep-Depth, Double-Deck, Gas Convection Oven with easyTouch Digital Control	120,000 BTU/hr	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090 (490)	\$41,866

ELECTRIC FULL-SIZE CONVECTION OVENS WITH EASYTOUCH™ DIGITAL CONTROL

MCO-ES-10M	Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with easyTouch Digital Control	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)	\$19,360
MCO-ED-10M	Full-Size, Deep-Depth, Single-Deck, Electric Convection Oven with easyTouch Digital Control	10.4 kW	38 (905)	57-1/2 (1461)	44-1/2 (1130)	64	545 (245)	\$19,900
MCO-ES-20M	Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with easyTouch Digital Control	20.8 kW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030 (465)	\$37,944
MCO-ED-20M	Full-Size, Deep-Depth, Double-Deck, Electric Convection Oven with easyTouch Digital Control	20.8 kW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090 (490)	\$39,044

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

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FULL-SIZE CONVECTION OVENS MASTER SERIES WITH SIMPLE MANUAL CONTROL

STANDARD FEATURES:

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



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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH in. (mm)	HEIGHT in. (mm)	DEPTH in. (mm)	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL								
MCO-GS-10-ESS	Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control, Energy Star 2.2	60,000 BTU/hr	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)	\$15,611
MCO-GS-20-ESS	Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control, Energy Star 2.2	120,000 BTU/hr	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030 (465)	\$31,220
MCO-GS-10-S	Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control	60,000 BTU/hr	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)	\$15,611
MCO-GD-10-S	Full-Size, Deep-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control	60,000 BTU/hr	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545 (245)	\$16,078
MCO-GS-20-S	Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control	120,000 BTU/hr	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030 (465)	\$31,220
MCO-GD-20-S	Full-Size, Deep-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control	120,000 BTU/hr	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090 (490)	\$32,473
ELECTRIC FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL								
MCO-ES-10-S	Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)	\$14,410
MCO-ED-10-S	Full-Size, Deep-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control	10.4 kW	38 (905)	57-1/2 (1461)	44-1/2 (1130)	64	545 (245)	\$14,863
MCO-ES-20-S	Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control	20.8 kW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030 (465)	\$28,819
MCO-ED-20-S	Full-Size, Deep-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control	20.8 kW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090 (490)	\$30,046

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

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MASTER SERIES FULL-SIZE CONVECTION OVENS

OPTIONS & ACCESSORIES

ITEM NUMBER	DESCRIPTION	NOTES	ADD TO PRICE OF STD. UNIT
	Maximum Security Package for Prisons and Other Institutions. This Package Consists of: Solid Stainless Steel Doors with Lockable Hasp, Stainless Steel Lockable Control Panel Cover with Hasp, Stainless Steel Perforated Full Back, Motor Cover and Tamper-Proof External Hardware with Tool Kit.	Padlocks Provided by Others.	\$2,286
	80000 BTU (23.4 kW) Input (per Deck) for Heavy Loads and Faster Recovery	Natural Gas Models Only Not available for ESS Models	N/C
	Stainless Steel Solid Door(s) (Specify with Order)	Gas or Electric Models	N/C
1951217	Direct Connect Vent (Specify with Order)	Gas Models Only	\$504
	208 or 240 Volt Motor Only	Gas Models Only	\$611 per deck
	460 Volt Wiring (Per Deck)	Electric Models Only	\$2,118 per deck
2591999	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) with Restraining Device	Gas Models Only	\$1,875
1951213	Stainless Steel Open Base with Rack Guides and Shelf for Extra Rack/Pan Storage (In Lieu of 25in Legs). Without Casters. Ship Weight 100lbs/45kg	Single Gas or Electric Models	\$2,712
1951214	Stainless Steel Open Base with Rack Guides and Shelf for Extra Rack/Pan Storage (In Lieu of 25in Legs). With Casters. Ship Weight 100lbs/45kg	Single Gas or Electric Models	\$3,316
	Stainless Steel Back Enclosure	Gas or Electric Models	\$728 per deck
A1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models	\$366
A1922212	Extra Oven Rack - Deep/Bakery Depth	Gas or Electric Models	\$507
	Swivel Casters - Set of 4 with Front Brakes	Gas or Electric Models	\$605
	Low-Profile Casters - Set of 4 with Front Brakes	Double Gas or Electric Models	\$605
	Removable Stainless Steel Drip Pan (Specify for Standard Depth or Bakery Depth Oven)	Gas or Electric Models	\$532 per deck
	Stainless Steel Flanged Feet Deck Fasteners - Set of 4	Gas or Electric Models	\$1,518



HALF-SIZE CONVECTION OVENS MASTER SERIES WITH SIMPLE MANUAL CONTROL

STANDARD FEATURES:

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



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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH in. (mm)	HEIGHT in. (mm)	DEPTH in. (mm)	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
ELECTRIC HALF-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL								
MCO-E-5-C	Half-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control	5.6 kW	30-1/2 (775)	29-3/4 (756)	25-1/4 (641)	38.5	340 (155)	\$13,490
MCO-E-25-C	Half-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control	11.2 kW	30-1/2 (775)	72-3/4 (1848)	25-1/4 (641)	77	680 (310)	\$27,533
OPTIONS & ACCESSORIES								
A113600	Stainless Steel Open Base Stand with Rack Guides and Shelf for Extra Rack/Pan Storage (Single-Deck Models Only), Not Available with Casters							\$2,445
	Swivel Casters with Front Brakes - Set of 4 (Double and Single-Deck Models Without Legs or Stand)							\$618
	Extra Oven Rack							\$204
	Stainless Steel Solid Door(s) (Must Specify with Order)							N/C
	Stainless Steel Main Back							\$359 per deck
	7.5 KW Elements for Heavy Loads and Faster Recovery							\$349 per deck
	Stainless Steel 21-1/4in (540 mm) Legs (Double-Deck Models Only)							\$923
	Power Cord Set with Plug							\$561per deck
A4602982	Heat Shield Kit							\$656 per deck

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

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SUMMIT SERIES CONVECTION OVENS

Reliable Baking. Professional Results.



U.S. Range

PERFORMANCE THAT RISES TO THE OCCASION.

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



DEPENDABLE DOORS.

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



MAXIMUM CAPACITY.

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



SIMPLE TO OPERATE.

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

FULL-SIZE CONVECTION OVENS **U.S. RANGE SUMMIT SERIES** WITH SIMPLE MANUAL CONTROL

STANDARD FEATURES:

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



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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH in. (mm)	HEIGHT in. (mm)	DEPTH in. (mm)	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
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GAS FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL

SUMG-100	Full-Size, Standard-Depth, Single-Deck, Gas Convection Oven with Simple Manual Control	53,000 BTU/hr	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)	\$14,654
SUMG-200	Full-Size, Standard-Depth, Double-Deck, Gas Convection Oven with Simple Manual Control	106,000 BTU/hr	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1030 (465)	\$28,740

ELECTRIC FULL-SIZE CONVECTION OVENS WITH SIMPLE MANUAL CONTROL

SUME-100	Full-Size, Standard-Depth, Single-Deck, Electric Convection Oven with Simple Manual Control	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515 (230)	\$14,245
SUME-200	Full-Size, Standard-Depth, Double-Deck, Electric Convection Oven with Simple Manual Control	20.8 kW	38 (905)	70-1/2 (1791)	41-1/4 (1048)	128	1030 (465)	\$27,882

OPTIONS & ACCESSORIES

	Stainless Steel Solid Door(s) (Specify with Order), per Deck	N/C
1951217	Direct Connect Vent (Specify with Order), Gas Models Only	\$504
	208 or 240 Volt Motor Only, per Deck, Gas Models Only	\$611
	460 Volt Wiring, per Deck, Electric Models Only	\$2,118
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) with Restraining Device, Gas Models Only	\$943
1951213	Stainless Steel Open Base with Rack Guides and Shelf (In Lieu of 25in Legs) - For Extra Rack/Pan Storage, Single-Deck Models Only	\$2,712
	Back Enclosure - Stainless Steel, per Deck	\$728
A1922211	Extra Oven Rack, Each	\$366
	Swivel Casters - Set of 4 with Front Brakes	\$605
	Low-Profile Casters - Set of 4 with Front Brakes for Double-Deck Models Only	\$605
	Deck Fasteners - Stainless Steel Flanged Feet	\$1,518
	Removable Stainless Steel Drip Pan, per Deck	\$532

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

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GARLAND DECK OVENS

Performance Baked into Every Deck



MORE SPEED, BETTER PERFORMANCE, AND MENU FLEXIBILITY.

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



AIR DECK PIZZA OVENS.

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



PYRO DECK PIZZA/BAKE OVENS.

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



BAKING/ROASTING OVENS.

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

GAS ALL-PURPOSE OVENS AIR-DECK

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH in. (mm)	HEIGHT in. (mm)	DEPTH in. (mm)	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS ALL-PURPOSE OVEN								
G56PB	Single-Deck All-Purpose Oven, 56in (1422mm) Wide Hearth, Bottom Power Module	80,000 BTU/hr	63 (1600)	55 (1397)	49-3/4 (1263)	95	1000 (455)	\$51,800
G56PT	Single-Deck All-Purpose Oven, 56in (1422mm) Wide Hearth, Top Power Module	80,000 BTU/hr	63 (1600)	71-1/2 (1816)	49-3/4 (1263)	95	1000 (455)	\$51,800
G56PT/B	Double-Deck All-Purpose Oven, 56in (1422mm) Wide Hearth, Top & Bottom Power Modules	160,000 BTU/hr	63 (1600)	78 (1981)	49-3/4 (1263)	190	2000 (910)	\$103,599
OPTIONS & ACCESSORIES								
CK4529	Direct Connect Vent (Specify with Order)							N/C

GAS PIZZA/BAKING OVENS PYRO-DECK

STANDARD FEATURES:

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



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

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH in. (mm)	HEIGHT in. (mm)	DEPTH in. (mm)	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
GAS PIZZA/BAKING OVEN								
GDP-48	Single-Deck Pizza/Baking Oven, 48in (1219mm) Wide Hearth	96,000 BTU/hr	63 (1600)	52-3/4 (1340)	45-1/4 (1149)	64	810 (368)	\$28,996
GDP-60	Single-Deck Pizza/Baking Oven, 60in (1524mm) Wide Hearth	122,000 BTU/hr	75 (1905)	52-3/4 (1340)	45-1/4 (1149)	82	1000 (454)	\$31,911
GDP-48-2	Double-Deck Pizza/Baking Oven, 48in (1219mm) Wide Hearth	192,000 BTU/hr	63 (1600)	62-1/2 (1588)	45-1/4 (1149)	128	1600 (727)	\$57,992
GDP-60-2	Double-Deck Pizza/Baking Oven, 60in (1524mm) Wide Hearth	244,000 BTU/hr	75 (1905)	62-1/2 (1588)	45-1/4 (1149)	164	1975 (898)	\$63,821
OPTIONS & ACCESSORIES								
CK99-014	Direct Connect Vent (Specify with Order)							N/C

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G2000/E2000 SERIES BAKING/ROASTING OVENS

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH in. (mm)	HEIGHT in. (mm)	DEPTH in. (mm)	CRATE cu. ft.	SHIP WEIGHT lb. (kg)	LIST PRICE
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G2000 GAS BAKING/ROASTING OVEN

G2071	Single-Deck Baking Oven, 42in (1067mm) Wide x 7in (178mm) High Hearth	40,000 BTU/hr	55-1/4 (1403)	50 (1270)	38-1/4 (972)	73	560 (254)	\$23,300
G2072*	Double-Deck Baking Ovens, 42in (1067mm) Wide x 7in (178mm) High Hearths	80,000 BTU/hr	55-1/4 (1403)	58-1/2 (1486)	38-1/4 (972)	146	1060 (481)	\$42,959
G2073*	Triple-Deck Baking Ovens, 42in (1067mm) Wide x 7in (178mm) High Hearths	120,000 BTU/hr	55-1/4 (1403)	60 (1524)	38-1/4 (972)	219	1545 (701)	\$64,680
G2121	Single-Deck Roasting Oven, 42in (1067mm) Wide x 12in (305mm) High Steel Deck	40,000 BTU/hr	55-1/4 (1403)	55 (1397)	38-1/4 (972)	73	630 (286)	\$23,737
G2122*	Double-Deck Roasting Ovens, 42in (1067mm) Wide x 12in (305mm) High Steel Decks	80,000 BTU/hr	55-1/4 (1403)	60-1/2 (1537)	38-1/4 (972)	146	1140 (517)	\$44,898
G2121-71*	Stacked Baking Oven, 42in (1067mm) Wide x 7in (178mm) High Hearth / Roasting Oven, 42in (1067mm) Wide x 12in (305mm) High Steel Deck	80,000 BTU/hr	55-1/4 (1403)	63-1/2 (1613)	38-1/4 (972)	146	1095 (497)	\$45,099
G2121-72*	Stacked (2) Baking Ovens, 42in (1067mm) Wide x 7in High Hearths / Roasting Oven, 42in (1067mm) Wide x 12in (305mm) High Steel Deck	120,000 BTU/hr	55-1/4 (1403)	65 (1651)	38-1/4 (972)	219	1615 (733)	\$69,542

E2000 ELECTRIC BAKING/ROASTING OVEN

E2001	Single-Deck Baking Oven, 39in (991mm) Wide x 8in (203mm) High Hearth	6.2 KW	55-1/2 (1410)	51 (1295)	36 (914)	73	550 (249)	\$32,115
E2011*	Double-Deck Baking Ovens, 39in (991mm) Wide x 8in (203mm) High Hearths	12.4 KW	55-1/2 (1410)	66 (1676)	36 (914)	146	970 (440)	\$56,388
E2111*	Triple-Deck Baking Ovens, 39in (991mm) Wide x 8in (203mm) High Hearths	18.6 KW	55-1/2 (1410)	66 (1676)	36 (914)	219	1410 (640)	\$80,556
E2005	Single-Deck Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck	6.2 KW	55-1/2 (1410)	51 (1295)	36 (914)	73	660 (299)	\$33,134
E2055*	Double-Deck Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck	12.4 KW	55-1/2 (1410)	67 (1701)	36 (914)	146	1260 (572)	\$57,721
E2555*	Triple-Deck Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck	18.6 KW	55-1/2 (1410)	78 (1981)	36 (914)	219	1890 (857)	\$82,367
E2015*	Stacked Baking Oven, 39in (991mm) Wide x 8in (203mm) High Hearth / Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck	12.4 KW	55-1/2 (1410)	63 (1600)	36 (914)	146	1120 (506)	\$57,074
E2115*	Stacked (2) Baking Ovens, 39in Wide x 8in (203mm) High Hearth / Roasting Oven, 39in (991mm) Wide x 12in (305mm) High Steel Deck	18.6 KW	55-1/2 (1410)	70 (1777)	36 (914)	219	1550 (703)	\$80,845
E2155*	Stacked Baking Oven, 39in (991mm) Wide x 8in (203mm) High Hearth / (2) Roasting Ovens, 39in (991mm) Wide x 12in (305mm) High Steel Deck	18.6 KW	55-1/2 (1410)	74 (1782)	36 (914)	219	1670 (750)	\$81,595

OPTIONS & ACCESSORIES

Direct Connect Vent (Specify with Order)	N/C
Steel Deck in Lieu of Hearth (Baking Ovens Only)	N/C
Hearth Deck in Lieu of Steel Deck (Roasting Ovens Only), Gas Models Only, per Deck	\$1,439
Hearth Deck in Lieu of Steel Deck (Roasting Ovens Only), Electric Models Only, per Deck	\$1,439
240 Volt, Single-Phase 50Hz	\$481

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

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XHP COUNTER BROILER

Revolutionizing Charbroiling



CHARBROILS FOOD TO A HIGHER QUALITY.

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



UNSURPASSED ENERGY SAVINGS.

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

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



SAFETY IS PARAMOUNT.

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

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



EASY TO CLEAN.

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

XHP™ HEAVY-DUTY GAS BROILERS

STANDARD FEATURES:

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



GTXHP36
Garland 36in XHP Gas Broiler
with Splatter Guards

HOW TO READ XHP BROILER MODEL NUMBERS

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

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

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HEAVY-DUTY GAS BROILERS HIGH-EFFICIENCY

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

STANDARD FEATURES:

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



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

HOW TO READ HIGH-EFFICIENCY BROILER MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HIGH-EFFICIENCY BROILER					
HEEGM24CL	24in (610mm) Wide Broiler with Condiment Rail	58,000 BTU/hr	35	280 (127)	\$13,908
HEEGM36CL	36in (914mm) Wide Broiler with Condiment Rail	87,000 BTU/hr	46	420 (191)	\$16,409
HEEGM48CL	48in (1219mm) Wide Broiler with Condiment Rail	130,500 BTU/hr	56	560 (254)	\$20,367
HEEGM60CL	60in (1524mm) Wide Broiler with Condiment Rail	159,500 BTU/hr	67	700 (318)	\$22,491
BROILER STANDS					
HEMST-24	Stainless Steel Stand with Intermediate Shelf for 24in (610mm) Broiler		5	66 (30)	\$2,548
HEMST-36	Stainless Steel Stand with Intermediate Shelf for 36in (914mm) Broiler		7	100 (46)	\$2,940
HEMST-48	Stainless Steel Stand with Intermediate Shelf for 48in (1219mm) Broiler		9	166 (75)	\$3,331
HEMST-60	Stainless Steel Stand with Intermediate Shelf for 60in (1524mm) Broiler		9	200 (99)	\$3,725
	Swivel Casters with Front-Locking Brakes, Set of 4, (Specify at Time of Order)				\$1,040
OPTIONS & ACCESSORIES					
	Fajita Pan Holder Rack in Lieu of Two Broiler Rack Sections, (Specify at Time of Order)				N/C
	Cast-Iron Fish Grates in Lieu of Standard Cast-Iron Broiler Racks (Specify at Time of Order)				N/C
	220-240 Volt Model Available, Comes Without Power Cord & Plug, (Specify at Time of Order)				N/C

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

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GT-SERIES COUNTER EQUIPMENT

The Ultimate in Flexible Power



POWER THAT FITS YOUR KITCHEN.

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



PRECISION HOT PLATES.

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



PERFORMANCE GRIDDLES.

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



DURABLE BROILERS.

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

HOW TO READ HEAVY-DUTY COUNTER EQUIPMENT MODEL NUMBERS

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

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

STANDARD FEATURES:

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



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

GARLAND MODEL NUMBER	U.S. RANGE MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS COUNTER TOP OPEN BURNER HOT PLATE						
GTOG12-2	UTOG12-2	12in (300mm) Wide Hot Plate with Two Open Burners	60,000 BTU/hr	21	73 (33)	\$3,246
GTOG24-4	UTOG24-4	24in (600mm) Wide Hot Plate with Four Open Burners	120,000 BTU/hr	21	135 (61)	\$5,124
GTOG36-6	UTOG36-6	36in (900mm) Wide Hot Plate with Six Open Burners	180,000 BTU/hr	29	191 (87)	\$6,901
GTOG48-8	UTOG48-8	48in (1200mm) Wide Hot Plate with Eight Open Burners	240,000 BTU/hr	38	247 (112)	\$8,145
HEAVY-DUTY GAS COUNTER TOP OPEN BURNER STEP-UP HOT PLATE						
GTOG24-SU4	UTOG24-SU4	24in (600mm) Wide Step-Up Hot Plate with Four Open Burners	120,000 BTU/hr	21	135 (61)	\$6,852
GTOG36-SU6	UTOG36-SU6	36in (900mm) Wide Step-Up Hot Plate with Six Open Burners	180,000 BTU/hr	29	191 (87)	\$9,179
GTOG48-SU8	UTOG48-SU8	48in (1200mm) Wide Step-Up Hot Plate with Eight Open Burners	240,000 BTU/hr	38	247 (112)	\$12,673

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

MODEL NUMBER	DESCRIPTION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY COUNTER EQUIPMENT STANDS				
A4528796	Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 24in (600mm) Wide Models	21	283 (129)	\$2,619
A4528351	Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 36in (900mm) Wide Models	21	395 (179)	\$2,804
A4528798	Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 48in (1200mm) Wide Models	35	497 (225)	\$3,292
A4528800	Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 60in (1500mm) Wide Models	35	497 (225)	\$3,545
A4528802	Stainless Steel Stand with Lower Shelf, Swivel Casters with Front-Locking Brakes, for 72in (1800mm) Wide Models	21	283 (129)	\$4,134
A4528797	Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 24in (610mm) Wide Models	21	395 (179)	\$2,619
A4528795	Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 36in (914mm) Wide Models	35	497 (225)	\$2,804
A4528799	Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 48in (1219mm) Wide Models	35	497 (225)	\$3,292
A4528801	Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 60in (1524mm) Wide Models	35	497 (225)	\$3,545
A4528803	Stainless Steel Stand with Lower Shelf, Adjustable Feet, for 72in (1829mm) Wide Models	35	497 (225)	\$4,134

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

STANDARD FEATURES:

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



GTGG36-G36M
Garland 36in Gas Griddle
with Valve Control

GARLAND MODEL NUMBER	U.S. RANGE MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS COUNTER TOP GRIDDLE WITH HI/LO VALVE CONTROL						
GTGG24-G24M	UTGG24-G24M	24in (600mm) Wide Griddle with Hi/Lo Valve Control	54,000 BTU/hr	21	280 (127)	\$6,861
GTGG36-G36M	UTGG36-G36M	36in (900mm) Wide Griddle with Hi/Lo Valve Control	81,000 BTU/hr	29	395 (179)	\$7,583
GTGG48-G48M	UTGG48-G48M	48in (1200mm) Wide Griddle with Hi/Lo Valve Control	108,000 BTU/hr	37	585 (266)	\$9,489
GTGG60-G60M	UTGG60-G60M	60in (1500mm) Wide Griddle with Hi/Lo Valve Control	135,000 BTU/hr	42	688 (313)	\$14,269
GTGG72-G72M	UTGG72-G72M	72in (1800mm) Wide Griddle with Hi/Lo Valve Control	162,000 BTU/hr	50	790 (359)	\$14,766
HEAVY-DUTY GAS COUNTER TOP GRIDDLE WITH THERMOSTAT CONTROL						
GTGG24-GT24M	UTGG24-GT24M	24in (600mm) Wide Griddle with Thermostat Control	54,000 BTU/hr	21	270 (132)	\$6,962
GTGG36-GT36M	UTGG36-GT36M	36in (900mm) Wide Griddle with Thermostat Control	81,000 BTU/hr	29	405 (184)	\$9,842
GTGG48-GT48M	UTGG48-GT48M	48in (1200mm) Wide Griddle with Thermostat Control	108,000 BTU/hr	38	595 (270)	\$12,301
GTGG60-GT60M	UTGG60-GT60M	60in (1500mm) Wide Griddle with Thermostat Control	135,000 BTU/hr	42	705 (320)	\$16,176
GTGG72-GT72M	UTGG72-GT72M	72in (1800mm) Wide Griddle with Thermostat Control	162,000 BTU/hr	50	810 (368)	\$19,203
OPTIONS & ACCESSORIES						
	24in (600mm) Wide Chrome Griddle Plate, Add to Price					\$8,304
	36in (900mm) Wide Chrome Griddle Plate, Add to Price					\$10,368
	48in (1200mm) Wide Chrome Griddle Plate, Add to Price					\$12,814
	60in (1500mm) Wide Chrome Griddle Plate, Add to Price					\$15,441
	72in (1800mm) Wide Chrome Griddle Plate, Add to Price					\$17,777
	24in (600mm) Wide Fully Grooved Griddle Plate					\$3,702
	36in (900mm) Wide Fully Grooved Griddle Plate					\$5,550
	48in (1200mm) Wide Fully Grooved Griddle Plate					\$7,398
	60in (1500mm) Wide Fully Grooved Griddle Plate					\$9,250
	72in (1800mm) Wide Fully Grooved Griddle Plate					\$11,099
	24in (600mm) Wide Half Grooved Griddle Plate, Specify Left or Right					\$2,135
	36in (900mm) Wide Half Grooved Griddle Plate, Specify Left or Right					\$3,204
	48in (1200mm) Wide Half Grooved Griddle Plate, Specify Left or Right					\$4,272
	60in (1500mm) Wide Half Grooved Griddle Plate, Specify Left or Right					\$5,340
	72in (1800mm) Wide Half Grooved Griddle Plate, Specify Left or Right					\$6,407

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

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

STANDARD FEATURES:

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



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

GARLAND MODEL NUMBER	U.S. RANGE MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS COUNTER TOP RADIANT BROILER WITH ADJUSTABLE GRATES						
GTBG24-AR24	UTBG24-AR24	24in (600mm) Wide Radiant Broiler with Adjustable Grates	72,000 BTU/hr	19	283 (129)	\$9,888
GTBG36-AR36	UTBG36-AR36	36in (900mm) Wide Radiant Broiler with Adjustable Grates	108,000 BTU/hr	26	391 (178)	\$12,135
GTBG48-AR48	UTBG48-AR48	48in (1200mm) Wide Radiant Broiler with Adjustable Grates	144,000 BTU/hr	34	514 (283)	\$15,946
GTBG60-AR60	UTBG60-AR60	60in (1500mm) Wide Radiant Broiler with Adjustable Grates	180,000 BTU/hr	41	635 (288)	\$20,330
HEAVY-DUTY GAS COUNTER TOP RADIANT BROILER WITH NON-ADJUSTABLE GRATES						
GTBG24-NR24	UTBG24-NR24	24in (600mm) Wide Radiant Broiler with Non-Adjustable Grates	72,000 BTU/hr	19	283 (129)	\$8,571
GTBG36-NR36	UTBG36-NR36	36in (900mm) Wide Radiant Broiler with Non-Adjustable Grates	108,000 BTU/hr	26	391 (178)	\$11,065
GTBG48-NR48	UTBG48-NR48	48in (1200mm) Wide Radiant Broiler with Non-Adjustable Grates	144,000 BTU/hr	34	514 (283)	\$13,700
GTBG60-NR60	UTBG60-NR60	60in (1500mm) Wide Radiant Broiler with Non-Adjustable Grates	180,000 BTU/hr	41	635 (288)	\$17,946
GTBG72-NR72	UTBG72-NR72	72in (1800mm) Wide Radiant Broiler with Non-Adjustable Grates	216,000 BTU/hr	47	690 (313)	\$22,976
HEAVY-DUTY GAS COUNTER TOP BRIQUETTE BROILER WITH NON-ADJUSTABLE GRATES						
GTBG24-AB24	UTBG24-AB24	24in (600mm) Wide Briquette Broiler with Adjustable Grates	60,000 BTU/hr	19	283 (129)	\$10,133
GTBG36-AB36	UTBG36-AB36	36in (900mm) Wide Briquette Broiler with Adjustable Grates	90,000 BTU/hr	26	391 (178)	\$12,434
GTBG48-AB48	UTBG48-AB48	48in (1200mm) Wide Briquette Broiler with Adjustable Grates	120,000 BTU/hr	34	514 (283)	\$16,335
GTBG60-AB60	UTBG60-AB60	60in (1500mm) Wide Briquette Broiler with Adjustable Grates	150,000 BTU/hr	41	635 (288)	\$20,330
OPTIONS & ACCESSORIES						
A4528826	3-Sided Splatter Guard for 24in (600mm) Broiler					\$937
A4528827	3-Sided Splatter Guard for 36in (900mm) Broiler					\$1,007
A4528828	3-Sided Splatter Guard for 48in (1200mm) Broiler					\$1,314
A4528829	3-Sided Splatter Guard for 60in (1500mm) Broiler					\$1,368
A4530217	3-Sided Splatter Guard for 72in (1800mm) Broiler					\$1,475
24in-SHELF	Nickel-Plated Wire Holding Shelf for 24in (600mm) Model Splatter Guard					\$345
36in-SHELF	Nickel-Plated Wire Holding Shelf for 36in (900mm) Model Splatter Guard					\$382
A4528833	9in (229mm) Wide Cast-Iron Fajita Plate Holder Rack, (Replaces 3 Standard Grate Sections)					\$245
	Cast-Iron Fish Grate in Lieu of Standard Grates for 24in (600mm) Broiler, (Specify at Time of Order)					\$202
	Cast-Iron Fish Grate in Lieu of Standard Grates for 36in (900mm) Broiler, (Specify at Time of Order)					\$231
	Cast-Iron Fish Grate in Lieu of Standard Grates for 48in (1200mm) Broiler, (Specify at Time of Order)					\$258
	Cast-Iron Fish Grate in Lieu of Standard Grates for 60in (1500mm) Broiler, (Specify at Time of Order)					\$287
	Cast-Iron Fish Grate in Lieu of Standard Grates for 72in (1800mm) Broiler, (Specify at Time of Order)					\$328
A4529722	Broiler Grate Cleaning Tool					\$270

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

DESCRIPTION	LIST PRICE
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 12in (300mm) Wide Counter Models, (Specify at Time of Order)*	\$450
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 24in (600mm) Wide Counter Models, (Specify at Time of Order)*	\$495
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 36in (1200mm) Wide Counter Models, (Specify at Time of Order)*	\$538
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 48in (1500mm) Wide Counter Models, (Specify at Time of Order)*	\$583
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 60in (1800mm) Wide Counter Models, (Specify at Time of Order)*	\$632
Stainless Steel Skirt for Dias/Counter Surface-Mounting for all 72in (1800mm) Wide Counter Models, (Specify at Time of Order)*	\$702
Electric Spark Ignition System for 24in (600mm) Wide Griddles**	\$418
Electric Spark Ignition System for 36in (1200mm) Wide Griddles**	\$647
Electric Spark Ignition System for 48in (1500mm) Wide Griddles**	\$720
Electric Spark Ignition System for 60in (1800mm) Wide Griddles**	\$846
Electric Spark Ignition System for 72in (1800mm) Wide Griddles**	\$970

DESCRIPTION	LIST PRICE
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 12in (300mm) Wide Counter Models*** Part# A4529531	\$499
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 24in (600mm) Wide Counter Models*** Part# A4529532	\$576
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 36in (1200mm) Wide Counter Models*** Part# A4529533	\$639
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 48in (1500mm) Wide Counter Models*** Part# A4529534	\$702
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 60in (1800mm) Wide Counter Models*** Part# A4529535	\$769
Stainless Steel Removable Front Condiment Rail Attachment, Holds 1/3 and 1/9 Pans, for all 72in (1800mm) Wide Counter Models*** Part# A4529536	\$847

* Not Intended for Use with Equipment Stands.

** Requires 120V/60Hz/.1A Electrical Connection. Includes 6ft Cord & NEMA 5-15P Plug.
***1/3 and 1/9 Pans Not Supplied by Garland.

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

STANDARD FEATURES: CHEESEMELTERS

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



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

GARLAND MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS COUNTER TOP INFRA-RED CHEESEMELTER					
IRCMA-24	24in (610mm) Wide Infra-Red Cheesemelter	20,000 BTU/hr	9	110 (50)	\$7,129
IRCMA-26	36in (914mm) Wide Infra-Red Cheesemelter	30,000 BTU/hr	13	158 (72)	\$9,021
IRCMA-48	48in (1219mm) Wide Infra-Red Cheesemelter	40,000 BTU/hr	17	211 (96)	\$11,224
IRCMA-60	60in (1524mm) Wide Infra-Red Cheesemelter	50,000 BTU/hr	21	281 (127)	\$13,192
IRCMA-72	72in (1829mm) Wide Infra-Red Cheesemelter	60,000 BTU/hr	25	310 (141)	\$15,554
OPTIONS & ACCESSORIES					
	Wall-Mount Kit for IRCMA Cheesemelters				\$671

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MASTER PRODUCTION GRIDDLES

Built for Demanding Kitchens

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



POWER THAT FITS YOUR KITCHEN.

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

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

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

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

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

STANDARD FEATURES:

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



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

HOW TO READ PRODUCTION GRIDDLE MODEL NUMBERS

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

MASTER SERIES HEAVY-DUTY GAS PRODUCTION GRIDDLES

CHAIN GRIDDLE

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY GAS PRODUCTION GRIDDLES WITH FRONT DRAIN					
CG-48F	48in (1219mm) Wide Griddle with Front Drain	120,000 BTU/hr	50	625 (284)	\$24,536
CG-60F	60in (1524mm) Wide Griddle with Front Drain	150,000 BTU/hr	61	765 (348)	\$28,636
CG-72F	72in (1829mm) Wide Griddle with Front Drain	180,000 BTU/hr	73	905 (411)	\$32,928
HEAVY-DUTY GAS PRODUCTION GRIDDLES WITH REAR DRAIN					
CG-24R	24in (610mm) Wide Griddle with Rear Drain	60,000 BTU/hr	27	355 (161)	\$16,421
CG-36R	36in (914mm) Wide Griddle with Rear Drain	90,000 BTU/hr	20	485 (220)	\$20,324
CG-48R	48in (1219mm) Wide Griddle with Rear Drain	120,000 BTU/hr	50	625 (284)	\$24,283
CG-60R	60in (1524mm) Wide Griddle with Rear Drain	150,000 BTU/hr	61	765 (348)	\$28,353
CG-72R	72in (1829mm) Wide Griddle with Rear Drain	180,000 BTU/hr	73	905 (411)	\$32,928
PRODUCTION GRIDDLE STANDS					
SCG-24SS	Stainless Steel Stand for 24in (610mm) Griddle		21	80 (36)	\$2,312
SCG-36SS	Stainless Steel Stand for 36in (914mm) Griddle		29	100 (45)	\$2,800
SCG-48SS	Stainless Steel Stand for 48in (1219mm) Griddle		40	120 (55)	\$3,464
SCG-60SS	Stainless Steel Stand for 60in (1524mm) Griddle		40	145 (66)	\$3,989
SCG-72SS	Stainless Steel Stand for 72in (1829mm) Griddle		40	175 (80)	\$4,585
SCG-24SSC	Stainless Steel Stand with Casters for 24in (610mm) Griddle		21	80 (36)	\$3,336
SCG-36SSC	Stainless Steel Stand with Casters for 36in (914mm) Griddle		29	100 (45)	\$3,826
SCG-48SSC	Stainless Steel Stand with Casters for 48in (1219mm) Griddle		40	120 (55)	\$4,410
SCG-60SSC	Stainless Steel Stand with Casters for 60in (1524mm) Griddle		40	145 (66)	\$4,972
SCG-72SSC	Stainless Steel Stand with Casters for 72in (1829mm) Griddle		40	175 (80)	\$5,534
OPTIONS & ACCESSORIES					
	Chrome Griddle Plate for 24in (610mm) Griddle, (Specify at Time of Order)				\$9,828
	Chrome Griddle Plate for 36in (914mm) Griddle, (Specify at Time of Order)				\$14,196
	Chrome Griddle Plate for 48in (1219mm) Griddle, (Specify at Time of Order)				\$16,053
	Chrome Griddle Plate for 60in (1524mm) Griddle, (Specify at Time of Order)				\$18,018
	Chrome Griddle Plate for 72in (1829mm) Griddle, (Specify at Time of Order)				\$21,294
	Protective Shields for Controls for 24in (610mm) Griddle				\$292
	Protective Shields for Controls for 36in (914mm) Griddle				\$339
	Protective Shields for Controls for 48in (1219mm) Griddle				\$383
	Protective Shields for Controls for 60in (1524mm) Griddle				\$426
	Protective Shields for Controls for 72in (1829mm) Griddle				\$510
	Deep 10-1/2in (267mm) Grease Drawer for Models with Stands Only				N/C
	Low-Profile Option for Gas Griddles: 4in (102mm) Stainless Steels Legs instead of 6in (152mm) and Shallow Grease Drawer				N/C
810-0083	Quick Disconnect Gas Hose with Retraining Device, 3/4in (19mm) x 36in (914 mm)				\$1,528

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

CHAIN GRIDDLE

STANDARD FEATURES:

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



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

HOW TO READ PRODUCTION GRIDDLE MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC PRODUCTION GRIDDLES WITH FRONT DRAIN					
ECG-24F	24in (610mm) Wide Griddle with Front Drain	90,000 BTU/hr	46	420 (191)	\$23,829
ECG-36F	36in (914mm) Wide Griddle with Front Drain	90,000 BTU/hr	46	420 (191)	\$27,523
ECG-48F	48in (1219mm) Wide Griddle with Front Drain	120,000 BTU/hr	56	560 (254)	\$29,424
ECG-60F	60in (1524mm) Wide Griddle with Front Drain	150,000 BTU/hr	67	700 (318)	\$35,424
ECG-72F	72in (1829mm) Wide Griddle with Front Drain	180,000 BTU/hr	67	700 (318)	\$39,400
HEAVY-DUTY ELECTRIC PRODUCTION GRIDDLES WITH REAR DRAIN					
ECG-36R	36in (914mm) Wide Griddle with Rear Drain	90,000 BTU/hr	46	420 (191)	\$27,523
ECG-48R	48in (1219mm) Wide Griddle with Rear Drain	120,000 BTU/hr	56	560 (254)	\$29,424
ECG-60R	60in (1524mm) Wide Griddle with Rear Drain	150,000 BTU/hr	67	700 (318)	\$35,424
ECG-72R	72in (1829mm) Wide Griddle with Rear Drain	180,000 BTU/hr	67	700 (318)	\$39,400
PRODUCTION GRIDDLE STANDS					
	See Page 86.				
OPTIONS & ACCESSORIES					
	See Page 86.				

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E24-SERIES ELECTRIC COUNTER

Electric Power with Culinary Precision



DESIGNED FOR HIGH-PRODUCTION KITCHENS.

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



GRIDDLES.

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



FRYERS.

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



OPTIONAL STANDS.

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

HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT E24-SERIES

COUNTER GRIDDLE

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC GRIDDLES WITH FRONT GREASE TROUGH					
E24-24G	24in (305mm) Wide Griddle with Two Thermostat Controls, Front Grease Trough	8 kW	16	200 (91)	\$12,066
E24-36G	36in (914mm) Wide Griddle with Three Thermostat Controls, Front Grease Trough	12 kW	22	300 (136)	\$16,457
E24-48G	48in (1219mm) Wide Griddle with Four Thermostat Controls, Front Grease Trough	16 kW	37	400 (181)	\$21,740
E24-60G	60in (1524mm) Wide Griddle with Five Thermostat Controls, Front Grease Trough	20 kW	43	500 (227)	\$27,324
E24-72G	72in (1829mm) Wide Griddle with Six Thermostat Controls, Front Grease Trough	24 kW	51	600 (272)	\$30,777
HEAVY-DUTY ELECTRIC GRIDDLES WITH REAR GREASE TROUGH					
E24R-24G	24in (305mm) Wide Griddle with Two Thermostat Controls, Rear Grease Trough	8 kW	16	200 (91)	\$12,466
E24R-36G	36in (914mm) Wide Griddle with Three Thermostat Controls, Rear Grease Trough	12 kW	22	300 (136)	\$16,957
E24R-48G	48in (1219mm) Wide Griddle with Four Thermostat Controls, Rear Grease Trough	16 kW	37	400 (181)	\$22,340
E24R-60G	60in (1524mm) Wide Griddle with Five Thermostat Controls, Rear Grease Trough	20 kW	43	500 (227)	\$28,024
E24R-72G	72in (1829mm) Wide Griddle with Six Thermostat Controls, Rear Grease Trough	24 kW	51	600 (272)	\$31,577
OPTIONS & ACCESSORIES					
	Grooved Griddle Option - Add per 12in Section of Griddle, Specify Left or Right				\$2,142
	Stainless Steel Main Back 24in (305mm) to 48in (1219mm)				\$599
	Stainless Steel Main Back 60in (1524mm) to 72in (1829mm)				\$653
	460 Volt for E24-24G, Add to Price				\$1,350
	460 Volt for E24-36G, Add to Price				\$1,936
	460 Volt for E24-48G, Add to Price				\$2,447
	460 Volt for E24-60G, Add to Price				\$2,793
	460 Volt for E24-72G, Add to Price				\$3,545
	Maximum Security Tamper Proof External Hardware				CALL
	Maximum Security Lockable Control Panel (Pad Locks by Others)				CALL
	Maximum Security Tamper Proof Hardware to Attach Griddle to Stand				CALL
	Maximum Security Stainless Steel Deck Fasteners (Flanged Feet)				CALL

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E24-SERIES HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT COUNTER FRYER

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC FRYERS					
E24-31F	18in (457mm) Wide Fryer	12 kW	9	90 (41)	\$12,448
E24-31SF	18in (457mm) Wide Super Fryer	16 kW	9	90 (41)	\$13,870
OPTIONS & ACCESSORIES					
	Stainless Steel Fish Plate				\$1,190
	Large Single Basket in Lieu of Standard Twin Baskets				\$808
	Additional Tank (Specify With or Without Drain)				\$1,190
	Stainless Steel Fryer Tank Cover				\$795
	Stainless Steel Main Back				\$418
	460 Volt for E24-31F, Add to Price				\$1,098
	460 Volt for E24-31SF, Add to Price				\$1,098

E24-SERIES HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT EQUIPMENT STANDS

MODEL NUMBER	DESCRIPTION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC FRYERS				
SS-CS24-18	18in (457mm) Wide Stainless Steel Stand with Bottom Shelf for E24-31F/SF	5	38 (17)	\$3,478
SS-CS24-24	24in (305mm) Wide Stainless Steel Stand with Bottom Shelf for E24-24G	6	42 (19)	\$3,703
SS-CS24-36	36in (914mm) Wide Stainless Steel Stand with Bottom Shelf for E24-36G	6	48 (22)	\$4,200
SS-CS24-48	48in (1219mm) Wide Stainless Steel Stand with Bottom Shelf for E24-48G	7	54 (25)	\$5,175
SS-CS24-60	60in (1524mm) Wide Stainless Steel Stand for E24-60G (No Bottom Shelf)	8	60 (27)	\$5,918
SS-CS24-72	72in (1829mm) Wide Stainless Steel Stand for E24-72G (No Bottom Shelf)	9	66 (30)	\$7,323
OPTIONS & ACCESSORIES				
	Swivel Casters with Front-Locking Brakes, Set of 4			\$1,040

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HEAVY-DUTY ELECTRIC COUNTER EQUIPMENT **E22-SERIES**

COUNTER TEPPANYAKI GRIDDLE

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC TEPPANYAKI GRIDDLES - 34IN X 11IN HEATED COOKING ZONE					
E22-36-36GMX	36in (914mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs	6.7 kW	12	330 (150)	\$11,739
E22-36-45GMX	45in (1143mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs	6.7 kW	14	340 (154)	\$13,023
E22-36-48GMX	47-5/8in (1210mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs	6.7 kW	15	350 (159)	\$13,023
E22-36-56GMX	56-3/16in (1427mm) Wide x 26-3/4in (679mm) Deep Teppanyaki Griddle with Legs	6.7 kW	18	385 (175)	\$13,891
E22-36-60GMX	59-5/8in (1514mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs	6.7 kW	19	385 (175)	\$13,891
E22-36-72GMX	71-5/8in (1819mm) Wide x 24in (610mm) Deep Teppanyaki Griddle with Legs	6.7 kW	22	400 (182)	\$15,131
OPTIONS & ACCESSORIES					
	Stainless Steel Main Back				\$287
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-36GMX				\$751
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-45GMX				\$941
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-48GMX				\$941
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-56GMX				\$1,036
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-60GMX				\$1,036
	Flanged Griddle Edge Option for Counter Drop-in for E22-36-72GMX				\$1,127



INSTINCT COUNTER INDUCTION

A Quantum Leap in Cooking Technology

THE SCIENCE OF PRECISION COOKING.

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

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

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

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



INDUCTION HOB COOK LINE.

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

INDUCTION GRIDDLES.

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

INDUCTION WOKS.

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

HOW TO READ INSTINCT INDUCTION COUNTER EQUIPMENT MODEL NUMBERS

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

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

STANDARD FEATURES:

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



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



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

PART NUMBER	MODEL NUMBER	DIMENSIONS in. (mm)	TOTAL INPUT	VOLTS	AMPS	PHASE	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC INDUCTION SINGLE BABY HOB									
99560102	BHBA1800	12.6 x 14.9 x 4.2 (320 x 380 x 107)	1.8 kW	120	15	1AC	2	22 (10)	\$4,061
99560103	BHBA2500	12.6 x 14.9 x 4.2 (320 x 380 x 107)	2.5 kW	208	12	1AC	2	22 (10)	\$4,624
99560104	BHBA2500	12.6 x 14.9 x 4.2 (320 x 380 x 107)	2.5 kW	230	12	1AC	2	22 (10)	\$4,624
99560109	BHBA3500	12.6 x 14.9 x 4.2 (320 x 380 x 107)	3.5 kW	208	16	1AC	2	22 (10)	\$6,073
HEAVY-DUTY ELECTRIC INDUCTION SINGLE HOB									
99560029	GIIC-SH3.5	14.9 x 18.1 x 5.5 (380 x 460 x 140)	3.5 kW	208-240	16	1AC	3	34 (15)	\$6,258
99560027	GIIC-SH5.0	14.9 x 18.1 x 5.5 (380 x 460 x 140)	5.0 kW	208-240	14	3AC	3	34 (15)	\$7,281
99560028	GIIC-SH5.0	14.9 x 18.1 x 5.5 (380 x 460 x 140)	5.0 kW	380-440	8	3AC	3	34 (15)	\$7,281
HEAVY-DUTY ELECTRIC INDUCTION DUAL HOB									
99560214	GIIC-DH7.0	14.9 x 28.5 x 5.5 (380 x 724 x 140)	7.0 kW	208-240	22	3AC	5	56 (25)	\$11,991
99560215	GIIC-DH10.0	14.9 x 28.5 x 5.5 (380 x 724 x 140)	10.0 kW	208-240	30	3AC	5	56 (25)	\$13,484
99560217	GIIC-DH10.0	14.9 x 28.5 x 5.5 (380 x 724 x 140)	10.0 kW	380-440	16	3AC	5	56 (25)	\$13,484

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

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

STANDARD FEATURES:

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



GI-HO1500
Garland Instinct Dual
Warming Hob

PART NUMBER	MODEL NUMBER	DESCRIPTION	TOTAL INPUT	VOLTS	AMPS	PHASE	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC INDUCTION SINGLE WARMING HOB									
99620101	GI-HO1500	15.8 x 31.5 x 4.5 (400 x 800 x 114)	0.75kW	120	12	1AC	5	37 (17)	\$9,870

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

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INSTINCT SERIES HEAVY-DUTY ELECTRIC COUNTER INDUCTION INDUCTION GRIDDLE

STANDARD FEATURES:

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



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



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

PART NUMBER	MODEL NUMBER	DIMENSIONS in. (mm)	TOTAL INPUT	VOLTS	AMPS	PHASE	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC INDUCTION SINGLE GRIDDLE									
99650038	GIIC-SG3.5	20.9 x 19.4 x 7.8 (531 x 493 x 198)	3.5 kW	208-240	16	1AC	9	79 (36)	\$15,592
99650034	GIIC-SG5.0	20.9 x 19.4 x 7.8 (531 x 493 x 198)	5.0 kW	208-240	14	3AC	9	79 (36)	\$16,218
99650035	GIIC-SG5.0	20.9 x 19.4 x 7.8 (531 x 493 x 198)	5.0 kW	380-440	8	3AC	9	79 (36)	\$16,218
HEAVY-DUTY ELECTRIC INDUCTION DUAL GRIDDLE									
99650039	GIIC-DG7.0	25.9 x 28.2 x 7.8 (656 x 717 x 198)	7.0 kW	208-240	20	3AC	19	150 (68)	\$26,735
99650040	GIIC-DG10.0	25.9 x 28.2 x 7.8 (656 x 717 x 198)	10.0 kW	208-240	30	3AC	19	150 (68)	\$27,367
99650041	GIIC-DG10.0	25.9 x 28.2 x 7.8 (656 x 717 x 198)	10.0 kW	380-440	16	3AC	19	150 (68)	\$27,367

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

INSTINCT SERIES HEAVY-DUTY ELECTRIC COUNTER INDUCTION INDUCTION WOK

STANDARD FEATURES:

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



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

PART NUMBER	MODEL NUMBER	DESCRIPTION	TOTAL INPUT	VOLTS	AMPS	PHASE	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
HEAVY-DUTY ELECTRIC INDUCTION SINGLE WOK									
99570019	GIIC-SW3.5	14.9 x 18.6 x 7.9 (380 x 473 x 200)	3.5 kW	208-240	16	1AC	3	42 (19)	\$7,516
99570014	GIIC-SW5.0	14.9 x 18.6 x 7.9 (380 x 473 x 200)	5.0 kW	208-240	14	3AC	3	42 (19)	\$8,479
99570015	GIIC-SW5.0	14.9 x 18.6 x 7.9 (380 x 473 x 200)	5.0 kW	380-440	8	3AC	3	42 (19)	\$8,479

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

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DESIGNER SERIES COUNTER

Design that Performs



COMPACT POWER. PROFESSIONAL PERFORMANCE.

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



PRECISION GRIDDLE PERFORMANCE.

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



BROILING THE PERFECT SEAR.

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



CONSISTENT FRYING.

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

DESIGNER SERIES MEDIUM-DUTY GAS COUNTER EQUIPMENT

COUNTER GRIDDLES

STANDARD FEATURES:

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



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

HOW TO READ DESIGNER SERIES COUNTER EQUIPMENT MODEL NUMBERS

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
MEDIUM-DUTY GAS COUNTER GRIDDLE					
GD-15G	15in (381mm) Wide Griddle with Hi/Lo Valve Control	20,000 BTU/hr	5	85 (39)	\$5,628
GD-15GTH	15in (381mm) Wide Griddle with Thermostat Control	20,000 BTU/hr	5	85 (39)	\$6,245
GD-24G	24in (610mm) Wide Griddle with Hi/Lo Valve Control	40,000 BTU/hr	8	146 (66)	\$6,906
GD-24GTH	24in (610mm) Wide Griddle with Thermostat Control	40,000 BTU/hr	8	146 (66)	\$8,104
GD-36G	36in (914mm) Wide Griddle with Hi/Lo Valve Control	60,000 BTU/hr	11	200 (91)	\$8,480
GD-36GTH	36in (914mm) Wide Griddle with Thermostat Control	60,000 BTU/hr	11	200 (91)	\$10,418
MEDIUM-DUTY GAS COUNTER GRIDDLE WITH FLAME-FAILURE PROTECTION					
GD-15GFF	15in (381mm) Wide Griddle with Hi/Lo Valve Control, Flame-Failure Protection	20,000 BTU/hr	5	85 (39)	\$6,544
GD-24GFF	24in (610mm) Wide Griddle with Hi/Lo Valve Control, Flame-Failure Protection	40,000 BTU/hr	8	146 (66)	\$7,822
GD-36GFF	36in (914mm) Wide Griddle with Hi/Lo Valve Control, Flame-Failure Protection	60,000 BTU/hr	11	200 (91)	\$9,399
OPTIONS & ACCESSORIES					
	Full Grooved Griddle Plate for 15in (381mm) Wide Griddle, Add Suffix "U15"				\$2,955
	Full Grooved Griddle Plate for 24in (610mm) Wide Griddle, Add Suffix "U24"				\$5,011
	Full Grooved Griddle Plate for 36in (914mm) Wide Griddle, Add Suffix "U36"				\$7,201
	12in (305mm) Grooved Griddle on Left Side for 24in (610mm) Wide Griddle, Add Suffix "U124"				\$2,707
	12in (305mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U136"				\$2,707
	24in (610mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U236"				\$5,011
	Stainless Steel Main Back and Bottom for All GD-Series Models				\$439

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

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

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
MEDIUM-DUTY GAS COUNTER RADIANT BROILER					
GD-18RB	18in (457mm) Wide Radiant Broiler with Hi/Lo Valve Control	45,000 BTU/hr	8	110 (50)	\$7,844
GD-24RB	24in (610mm) Wide Radiant Broiler with Hi/Lo Valve Control	60,000 BTU/hr	8	150 (68)	\$8,540
GD-30RB	30in (762mm) Wide Radiant Broiler with Hi/Lo Valve Control	75,000 BTU/hr	9	200 (91)	\$9,859
GD-36RB	36in (914mm) Wide Radiant Broiler with Hi/Lo Valve Control	90,000 BTU/hr	11	240 (109)	\$11,036
MEDIUM-DUTY GAS COUNTER RADIANT BROILER FLAME-FAILURE PROTECTION					
GD-18RBFF	18in (457mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	45,000 BTU/hr	8	110 (50)	\$8,760
GD-24RBFF	24in (610mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	60,000 BTU/hr	8	150 (68)	\$9,481
GD-30RBFF	30in (914mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	75,000 BTU/hr	9	200 (91)	\$10,776
GD-36RBFF	36in (762mm) Wide Radiant Broiler with Hi/Lo Valve Control, Flame-Failure Protection	90,000 BTU/hr	11	240 (109)	\$11,954
OPTIONS & ACCESSORIES					
A4514789	Splatter Guard for 18in (457mm) Wide Broiler				\$614
A4514790	Splatter Guard for 24in (610mm) Wide Broiler				\$632
A4514792	Splatter Guard for 30in (914mm) Wide Broiler				\$783
A4514793	Splatter Guard for 36in (762mm) Wide Broiler				\$897

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

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
MEDIUM-DUTY GAS COUNTER FRYER WITH FLAME-FAILURE PROTECTION					
GD-15F	15in (381mm) Wide Fryer with Snap-Action Thermostat, Flame-Failure Protection	45,000 BTU/hr	6	120 (54)	\$13,453

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DESIGNER SERIES MEDIUM-DUTY ELECTRIC COUNTER EQUIPMENT

COUNTER HOT PLATES

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
MEDIUM-DUTY ELECTRIC COUNTER HOT PLATES					
ED-15THSE	15in (381mm) Wide Hot Plate with Two Sealed 7-1/2in (191mm) Elements, 6-Heat Switch Control	4.0 kW	5	50 (23)	\$4,250
ED-15HSE	15in (381mm) Wide Hot Plate with Two Sealed 9in (229mm) Elements, 6-Heat Switch Control	5.3 kW	5	50 (23)	\$4,250

DESIGNER SERIES MEDIUM-DUTY ELECTRIC COUNTER EQUIPMENT

COUNTER GRIDDLES

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
MEDIUM-DUTY ELECTRIC COUNTER GRIDDLES					
ED-15G	15in (381mm) Wide Griddle	3.4 kW	6	90 (41)	\$4,989
ED-24G	24in (610mm) Wide Griddle	6.7 kW	8	152 (69)	\$6,590
ED-36G	36in (914mm) Wide Griddle	10.1 kW	11	175 (80)	\$7,744

OPTIONS & ACCESSORIES

	Full Grooved Griddle Plate for 15in (381mm) Wide Griddle, Add Suffix "U15"	\$2,955
	Full Grooved Griddle Plate for 24in (610mm) Wide Griddle, Add Suffix "U24"	\$5,011
	Full Grooved Griddle Plate for 36in (914mm) Wide Griddle, Add Suffix "U36"	\$7,201
	12in (305mm) Grooved Griddle on Left Side for 24in (610mm) Wide Griddle, Add Suffix "U124"	\$2,707
	12in (305mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U136"	\$2,707
	24in (610mm) Grooved Griddle on Left Side for 36in (914mm) Wide Griddle, Add Suffix "U236"	\$5,011
	Stainless Steel Main Back and Bottom for All ED-Series Models	\$439

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

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
MEDIUM-DUTY ELECTRIC COUNTER BROILERS					
ED-15B	15in (381mm) Wide Broiler	2.7 kW	6	70 (32)	\$8,343
ED-30B	30in (762mm) Wide Broiler	5.4 kW	9	100 (45)	\$10,897
ED-42B	42in (1067mm) Wide Broiler	8.1 kW	17	211 (96)	\$13,431
OPTIONS & ACCESSORIES					
	Splatter Guard for 15in (381mm) Wide Broiler				\$614
	Splatter Guard for 30in (762mm) Wide Broiler				\$783
	Splatter Guard for 42in (1067mm) Wide Broiler				\$915
	24in (610mm) Nickel-Plated Shelf to fit on 30in (762mm) Splatter Guard				\$402
	36in (914mm) Nickel-Plated Shelf to fit on 42in (1067mm) Splatter Guard				\$402

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

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
MEDIUM-DUTY ELECTRIC COUNTER FRYERS					
ED-15F	15in (381mm) Wide Fryer	5.3 kW	5	50 (23)	\$8,402
ED-15SF	15in (381mm) Wide Super Fryer	8.0 kW	5	50 (23)	\$9,063
ED-30FT	30in (762mm) Wide Twin Fryer	10.6 kW	10	70 (32)	\$14,497
ED-30SFT	30in (762mm) Wide Twin Super Fryer	16.0 kW	10	70 (32)	\$14,696
OPTIONS & ACCESSORIES					
	Large Fryer Basket				\$808
	Stainless Steel Tank Cover				\$516
	Stainless Steel Fish Plate				\$688

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

STANDARD FEATURES:

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



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

MODEL NUMBER	DESCRIPTION	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
EQUIPMENT STANDS FOR GAS & ELECTRIC MODELS				
SS-CSD-GF	Stainless Steel Stand for 15in (381mm) for Gas Fryer Only	5	36 (16)	\$3,797
SS-CSD-15	Stainless Steel Stand for 15in (381mm) Wide Models	5	36 (16)	\$4,110
SS-CSD-18	Stainless Steel Stand for 18in (457mm) Wide Models	5	38 (17)	\$4,295
SS-CSD-24	Stainless Steel Stand for 24in (610mm) Wide Models	5	42 (19)	\$4,447
SS-CSD-30	Stainless Steel Stand for 30in (762mm) Wide Models	7	44 (20)	\$4,609
SS-CSD-36	Stainless Steel Stand for 36in (914mm) Wide Models	7	48 (22)	\$4,968
SS-CSD-42	Stainless Steel Stand for 42in (1067mm) Wide Models	7	54 (25)	\$5,330
	Swivel Casters with Front-Locking Brakes, Set of 4			\$1,040





MASTER SERIES XPRESS GRILL

The Next Generation of Double-Sided Cooking

SAVE MONEY, TIME AND SPACE WHILE IMPROVING FOOD QUALITY.

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

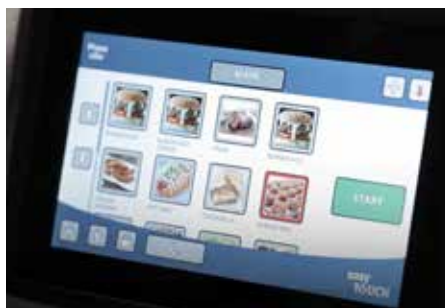
A 36" XPress Grill matches the throughput of a 72" flat-top griddle but uses less energy thanks to lower cooking temperatures and a slightly smaller heated surface that minimizes heat loss.

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



BETTER QUALITY FOOD.

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. The precise temperature controls ensure food is cooked to appropriate core temperature and operators achieve consistent quality and food safety—every time.



EASY TO OPERATE.

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



UNSURPASSED ENERGY SAVINGS.

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



INNOVATIVE PLATEN TECHNOLOGY.

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



AVAILABLE ACTIVE COMPRESSION.

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



EASE OF MAINTENANCE.

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

GAS & ELECTRIC XPRESS CLAMSHELL GRILL MASTER SERIES

STANDARD FEATURES:

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



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

HOW TO READ XPRESS GRILL MODEL NUMBERS

XP	G	36	AC
Series	Power	Chassis	Feature
XP = XPress	G = Gas E = Electric	36 = 36in width 24 = 24in width 12 = 12in width	AC = Active Compression

MODEL NUMBER	DESCRIPTION	TOTAL INPUT NAT. GAS	ELECTRICAL INPUT*	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
12IN (305MM) WIDE GAS CLAMSHELL GRILL						
XP12	12in (305mm) Wide Single-Lane Flat Griddle, 1-Platen	24,000 BTU/hr	3.5 kW	29.7	550 (249)	CALL
24IN (610MM) WIDE GAS CLAMSHELL GRILL						
XP24	24in (610mm) Wide Double-Lane Flat Griddle, 2-Platens	48,000 BTU/hr	6.9 kW	29.7	650 (295)	CALL
XP24-1L	24in (610mm) Wide Double-Lane Flat Griddle, 1-Platen on Left	48,000 BTU/hr	4.2 kW	29.7	600 (272)	CALL
36IN (914MM) WIDE GAS CLAMSHELL GRILL						
XP36	36in (914mm) Wide Triple-Lane Flat Griddle, 3-Platens	72,000 BTU/hr	10.4 kW	48	800 (363)	CALL
XP36-2L	36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Left	72,000 BTU/hr	7.8 kW	48	750 (340)	CALL
XP36-2R	36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Right	72,000 BTU/hr	7.7 kW	48	750 (340)	CALL
12IN (305MM) WIDE ELECTRIC CLAMSHELL GRILL						
XPE12	12in (305mm) Wide Single-Lane Flat Griddle, 1-Platen	-	7.9 kW	29.7	550 (249)	CALL
24IN (610MM) WIDE ELECTRIC CLAMSHELL GRILL						
XPE24	24in (610mm) Wide Double-Lane Flat Griddle, 2-Platens	-	15.9 kW	29.7	650 (295)	CALL
XPE24-1L	24in (610mm) Wide Double-Lane Flat Griddle, 1-Platen on Left	-	13.2 kW	29.7	600 (272)	CALL
36IN (914MM) WIDE ELECTRIC CLAMSHELL GRILL						
XPE36	36in (914mm) Wide Triple-Lane Flat Griddle, 3-Platens	-	15.9 kW	48	800 (363)	CALL
XPE36-2L	36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Left	-	15.9 kW	48	750 (340)	CALL
XPE36-2R	36in (914mm) Wide Triple-Lane Flat Griddle, 2-Platens on Right	-	13.2 kW	48	750 (340)	CALL

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

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

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

MASTER SERIES GAS & ELECTRIC XPRESS CLAMSHELL GRILL WITH ACTIVE COMPRESSION

STANDARD FEATURES:

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

ACTIVE COMPRESSION:

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



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

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

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

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

Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

PRISON PACKAGES

Reliable Equipment Security

WHY ARE THEY NECESSARY?

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

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

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

WHY GARLAND APPLIANCES WITH PRISON PACKAGES?

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

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

DESCRIPTION	ADD TO PRICE OF STD. UNIT
CONVECTION OVENS	
This Package Consists of: Solid Stainless Steel Doors with Lockable Hasp, Stainless Steel Lockable Control Panel Cover with Hasp, Stainless Steel Perforated Full Back, Motor Cover and Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.	\$2,286
GARLAND CUISINE & MASTER SERIES OPEN BURNER RANGES	
This Package Consists of: Tamper-Proof Open Burners Includes Secured Grates with Tool Kit, Lockable Control Panel Cover with Hasp, Oven Door Hasp with Drip Tray Security, Lower Kick Panel Hasp, Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.	CALL
GARLAND CUISINE & MASTER SERIES GRIDDLE & HOT TOP RANGES	
This Package Consists of: Tamper-Proof Secured Griddle or Hot Top Plates with Tool Kit, Lockable Control Panel Cover with Hasp, Oven Door Hasp with Drip Tray Security, Lower Kick Panel Hasp, Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.	CALL
GTGG HEAVY-DUTY COUNTER GRIDDLES	
This Package Consists of: Lockable Control Panel Cover, Padlock Hasp for Grease Drawers, and Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.	CALL
E24 ELECTRIC COUNTER GRIDDLES	
This Package Consists of: Lockable Control Panel Cover, Tamper-Proof Hardware to Attach Griddle to Stand, Flanged Feet (Deck Fasteners), and Tamper-Proof External Hardware with Tool Kit. NOTE: Padlocks Provided by Others.	CALL



Prices shown in \$US, and effective August 1, 2026. All pricing and information shown applies to products destined for sale and installation within the continental U.S.A. only.

48-HOUR STOCK PROGRAM

Get faster shipping on the most popular Garland models.

PROGRAM DETAILS.

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

SUBMIT ORDERS TO GARLAND CUSTOMER SERVICE:



garlandusorder@garland-group.com

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



48-HOUR STOCK PROGRAM

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CRATE CU. FT.	SHIP WEIGHT lb. (kg)	LIST PRICE
CONVECTION OVENS					
MCO-GS-10-S-5001	Garland Single-Deck, Standard Depth, Simple Manual Control, NG	60,000 BTU/hr NG	64	515 (230)	\$15,611
MCO-GS-10-S-5011	Garland Single-Deck, Standard Depth, Simple Manual Control, Pro	60,000 BTU/hr Pro	64	515 (230)	\$15,611
MCO-GD-10-S-5001	Garland Single-Deck, Deep Depth, Simple Manual Control, NG	60,000 BTU/hr Pro	64	545 (245)	\$16,078
MCO-ES-10-S-5006	Single-Deck, Standard Depth, Electric, 208V, 3-Phase, Simple Manual Control	10.4 kW	58.5	460 (210)	\$14,410
SUMG-100-5002	US Range Single-Deck, Standard Depth, Simple Manual Control, NG, 2 windows	53000 BTU/hr NG	64	515 (230)	\$14,654
SUMG-100-5013	US Range Single-Deck, Standard Depth, Simple Manual Control, NG, 1 window	53,000 BTU/hr NG	64	515 (230)	\$14,654
SUMG-100-5014	US Range Single-Deck, Standard Depth, Simple Manual Control, Pro, 1 window	53,000 BTU/hr Pro	64	515 (230)	\$14,654
ELECTRIC RANGES					
SS686-5002	Garland Sentry Series 36" Range, 6 Elements, Standard Oven, with Legs	19 kW	53	385 (175)	\$19,023
GAS RESTAURANT RANGES					
G36-6R-5002	Garland 36" Range, 6 Open Burners, Standard Oven, NG, with Legs	236,000 BTU/hr NG	40	430 (195)	\$9,284
G36-6C-5004	Garland 36" Range, 6 Open Burners, Convection Oven, NG, with Legs	236,000 BTU/hr NG	40	430 (195)	\$14,625
U36-6R-5001	US Range 36" Range, 6 Open Burners, Standard Oven, NG, with Legs	230,000 BTU/hr NG	40	430 (195)	\$8,815
U60-10RR-5001	US Range 60" Range, 10 Open Burners, 2 Standard Ovens, NG, with Legs	396,000 BTU/hr NG	79	726 (329)	\$15,576
X24-4L-5001	SunFire 24" Range, 4 Open Burners, Space-Saver Oven, NG, with Legs	145,000 BTU/hr NG	26	302 (137)	\$4,732
X36-6R-5001	SunFire 36" Range, 6 Open Burners, Standard Oven, NG, with Adjustable Casters	213,000 BTU/hr NG	37	430 (195)	\$6,341
X36-6R-5002	SunFire 36" Range, 6 Open Burners, Standard Oven, NG, with Legs	213,000 BTU/hr NG	37	430 (195)	\$5,301
X36-6R-5003	SunFire 36" Range, 6 Open Burners, Standard Oven, Pro, with Legs	185,000 BTU/hr Pro	37	430 (195)	\$5,301
X60-10RR-5001	SunFire 60" Range, 10 Open Burners, 2 Standard Ovens, NG, with Legs	366,000 BTU/hr NG	79	726 (329)	\$8,913
X60-6G24RR-5001	SunFire 60" Range, 6 Open Burners, 24" Griddle, 2 Standard Ovens, NG, with Legs	282,000 BTU/hr NG	79	791 (359)	\$10,586
X60-6R24RR-5002	SunFire 60" Range, 6 Open Burners, Raised Griddle/Broiler, 2 Standard Ovens, NG, with Legs	279,000 BTU/hr NG	81	828 (376)	\$11,801
GIR36-5006	Garland 36" Range-Mount Salamander, Pro	40,000 BTU/hr Pro	40	200 (91)	\$9,470
GIR36-5012	Garland 36" Range-Mount Salamander, NG	40,000 BTU/hr NG	40	200 (91)	\$9,470
UIR36-5001	US Range 36" Range-Mount Salamander, NG	40,000 BTU/hr NG	40	200 (91)	\$9,663
A4523547-5001	Adjustable Casters, Set of 4	-	-	-	\$1,040
HEAVY-DUTY COUNTER EQUIPMENT					
GTGG24-GT24M-5010	Garland 24" Griddle, Thermostatic Control, NG	54,000 BTU/hr NG	21	270 (132)	\$6,962
GTGG36-GT36M-5016	Garland 36" Griddle, Thermostatic Control, NG	81,000 BTU/hr NG	29	405 (184)	\$9,842
GTGG48-GT48M-5016	Garland 48" Griddle, Thermostatic Control, NG	108,000 BTU/hr NG	38	595 (270)	\$12,301
GTGG60-GT60M-5005	Garland 60" Griddle, Thermostatic Control, NG	135,000 BTU/hr NG	42	705 (320)	\$16,176
GTBG36-AR36-5001	Garland 36" Broiler, Adjustable Grates, NG	108,000 BTU/hr NG	26	391 (178)	\$12,135
GTBG24-NR24-5002	Garland 24" Broiler, Non-Adjustable Grates, NG	72,000 BTU/hr NG	19	283 (129)	\$8,571
GTBG36-NR36-5001	Garland 36" Broiler, Non-Adjustable Grates, NG	108,000 BTU/hr NG	26	391 (178)	\$11,065
GTOG12-2-5001	Garland 12" Hot Plate, 2 Open Burners, NG	60,000 BTU/hr NG	21	73 (33)	\$3,246
GTOG24-4-5001	Garland 24" Hot Plate, 4 Open Burners, NG	120,000 BTU/hr NG	21	135 (61)	\$5,124
GTOG36-6-5002	Garland 36" Hot Plate, 6 Open Burners, NG	180,000 BTU/hr NG	29	191 (87)	\$6,901
INSTINCT INDUCTION					
GIIC-SH3.5 / 99560029	Single Hob, 3.5kW, 208V-240V	3.5 kW	3	34 (15)	\$6,258
BHBA3500 / 99560109	Baby Hob, 3.5kW, 208V, 1-Phase	3.5 kW	2	22 (10)	\$6,073

NOTICE

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

SUGGESTED LIST PRICE

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

WHEN ORDERING, PLEASE SPECIFY:

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

NOTES: You must supply drawing or layout sketch of all batteries of 2 or more units.

All batteries and suites are completely assembled in the factory, then broken down for shipment.

SHIPMENTS

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

ASSOCIATION & AGENCY

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

SERVICE

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

TERMS & CONDITIONS

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

RETURN POLICY

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



PARTS & TECHNICAL SERVICE

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

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

GARLAND LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

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

Heavy duty equipment, Garland Master Series, Garland Induction, and U.S. Range Cuisine are warranted to be free from defects in material and workmanship for a period of two (2) years from the date the product is installed or thirty (30) months from the date of shipment from our factory, whichever comes first.

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

Convection oven warranty coverage:

- Garland MCO (full size only) models: two (2) years limited parts and one (1) year labor. Door warranty five (5) years limited parts except window.
- U.S. Range Summit models: one (1) year limited parts and one (1) year labor. Door warranty five (5) years limited parts except window.
- SunFire models: one year (1) limited parts and one (1) year labor. Door warranty three (3) years limited parts except window.
- During the warranty period, Garland shall repair or, at Garland's option, replace parts determined by Garland to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services.

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

WHO IS COVERED

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

EXCLUSION FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Failures caused by erratic voltages or gas supplies.
- Travel costs beyond 100 miles in the USA and 150 km in Canada, or two (2) hours, travel other than overland, overtime, holiday charges, and any special arrangements.
- Improper or unauthorized repair.
- Changes in adjustment and calibration after ninety (90) days from equipment installation date.
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Garland, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Garland.
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Garland when

such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any Garland manufactured commercial cooking or warming equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Garland.

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

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise. Garland, its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate.

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. GARLAND DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

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

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

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

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

GOVERNING LAW

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

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

OVERVIEW OF GENERAL WARRANTY STATEMENTS

WHO IS COVERED

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

WHAT WILL WE DO

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

REPLACEMENT PARTS

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

HOW TO GET SERVICE

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

WHAT THIS WARRANTY DOES NOT COVER

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

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

GENERAL EXCLUSIONS

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

ALL GARLAND PRODUCTS

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

HEAVY-DUTY GAS RANGE SERIES

Extended or extra warranty exceptions

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

MASTER SERIES XPRESS GRILL

Extended or extra warranty exceptions

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

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

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

Extended or Extra Warranty Exceptions

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

GARLAND INDUCTION

Extended or Extra Warranty Exceptions

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

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

Extended or Extra Warranty Exceptions

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

For the full warranty statement, see page 109.

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

GARLAND LIMITED EXTENDED WARRANTY COVERAGE

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

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

PRODUCT	PART NAME	ITEM DESCRIPTION	DISCOUNT	NET PRICE
GARLAND GAS RESTAURANT RANGE				
24, 36, 48 Inch	EWGASRANGE48	+1 Year Warranty Gas Rest Range 48 inch or less	No Discount	\$513
	EWIGASRANGE48	+1 Year Warranty Gas Range 48 inch or less install	Install Discount	\$426
	EWPGASRANGE48	+1 Year Warranty Gas Range 48 inch or less PM discount	PM Discount	\$378
	EWIPGASRANGE48	+1 Year Warranty Gas Range 48 inch & less install + PM	Install + PM Discount	\$332
60 Inch	EWGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch	No Discount	\$594
	EWIGASRANGE60	+1 Year Warranty Gas Range 60 inch install discount	Install Discount	\$535
	EWPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch PM discount	PM Discount	\$475
	EWIPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch install + PM	Install + PM Discount	\$416
GARLAND CHEESE MELTER				
Gas	EW-G-CMELTER	+1 Year Warranty Cheese Melter	No Discount	\$310
	EWI-G-CMELTER	+1 Year Warranty Cheese Melter install discount	Install Discount	\$278
	EWPG-G-CMELTER	+1 Year Warranty Cheese Melter PM discount	PM Discount	\$247
	EWIP-G-CMELTER	+1 Year Warranty Cheese Melter install + PM	Install + PM Discount	\$218
GARLAND HEAVY-DUTY GAS RANGES				
Gas/Electric	EW-G-HDRANGE	+1 Year Warranty HD Range	No Discount	\$675
	EWI-G-HDRANGE	+1 Year Warranty HD Range install discount	Install Discount	\$608
	EWPG-G-HDRANGE	+1 Year Warranty HD Range PM discount	PM Discount	\$539
	EWIP-G-HDRANGE	+1 Year Warranty HD Range install + PM	Install + PM Discount	\$473
GARLAND CONVECTION OVENS				
Single-Deck Gas/Electric	EWCONVOVEN	+1 Year Warranty Convection Oven	No Discount	\$594
	EWICONVOVEN	+1 Year Warranty Convection Oven install discount	Install Discount	\$535
	EWPCONVOVEN	+1 Year Warranty Convection Oven PM discount	PM Discount	\$475
	EWIPCONVOVEN	+1 Year Warranty Convection Oven install + PM	Install + PM Discount	\$416
GARLAND SALAMANDER BROILERS				
Gas/Electric	EWSALAMBROILER	+1 Year Warranty Salamander Broiler	No Discount	\$512
	EWISALAMBROILER	+1 Year Warranty Salamander Broiler install discount	Install Discount	\$461
	EWPSALAMBROILER	+1 Year Warranty Salamander Broiler PM discount	PM Discount	\$409
	EWIPSALAMBROILER	+1 Year Warranty Salamander Broiler install + PM	Install + PM Discount	\$360

GARLAND®

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

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

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

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

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

