



GARLAND[®]
A Welbilt Brand

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES

2021 PRICE LIST



BRING YOUR PASSION
TO THE SURFACE

EFFECTIVE | JULY 1, 2021

SUGGESTED LIST PRICE

GARLAND/U.S. RANGE NOTICE:

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

PRICES

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)

NOTE:

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

All batteries 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 AND AGENCY APPROVALS

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 AND CONDITIONS

This price list supercedes 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 Manitowoc Foodservice 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.



STANDARD ACCESSORIES

SALES Voice: (800) 424-2411 | SALES Fax: (800) 624-0218

KitchenCare Voice: 1-844-724-2273

KitchenCare Fax: 1-812-406-4100

GARLAND QUICK-SHIP FROM STOCK

YOUR PRODUCT SHIPS WITHIN 24 HOURS OF ORDER ACKNOWLEDGEMENT. ORDERS IN BY 10:00 AM EST WILL SHIP SAME DAY. QUICK-SHIPMENT PROGRAM:

The following Garland, US Range and SunFire products are available for shipment within the guidelines of the Garland Quick-ship Program:

PRODUCT CATEGORY: CONVECTION OVENS

GARLAND	US RANGE	SUNFIRE
MCO-GS-10S (NG/LP)	SUMG-100 (NG/LP)	SCO-GS-10S (NG/LP)
MCO-GS-10 (NG)		SCO-ES-10S (208V, 3P)
MCO-GD-10S (NG)		SCO-GS-10S (NG/LP with window and light option)
MCO-ES-10S (208V, 3P)		
MCO-GS-10-ESS (NG, ENERGY STAR)		

Kit options available include legs, castors and oven racks. Specify as separate line item on purchase order.

PRODUCT CATEGORY: RESTAURANT RANGES (STANDARD WITH HIGHSELF & LEGS)

GARLAND	US RANGE	SUNFIRE
G36-6R (NG)	U36-6R (NG)	X24-4L (NG)
G36-6C (NG)	U60-10RR (NG)	X36-6R (NG/LP)
G60-10RR (NG)	U60-6G24RR (NG)	X60-10RR (NG)
		X60-6G24RR (NG)
		X60-6R24RR (NG/LP)

Kit options available include castors and oven racks. Specify as separate line item on purchase order.

PRODUCT CATEGORY: SALAMANDERS (RANGE MOUNT ONLY)

GARLAND	US RANGE
GIR36 (NG)	UIR36 (NG)

PRODUCT CATEGORY: COUNTER EQUIPMENT

GARLAND BROILERS	GARLAND GRIDDLES	GARLAND INDUCTION	GARLAND INDUCTION
GTBG24-NR24 (NG)	GTGG24-GT24M (NG)	BHBA1800	GIIC-SW3.5
GTBG36-NR36 (NG)	GTGG36-GT36M (NG)	BHBA2500	GIIC-SW5.0
GTBG48-NR48 (NG)	GTGG48-GT48M (NG)	BHBA3500	GIIC-SG3.5
GTBG60-NR60 (NG)		GIIC-SH3.5	GIIC-SG5.0
GTBG24-AR24 (NG)		GIIC-SH5.0	
GTBG36-AR36 (NG)			
GTBG48-AR48 (NG)			
GTBG60-AR60 (NG)			

Spatter-Guard option for broiler available 24in /36in /48in /60in.

HOW TO PLACE AN ORDER UNDER THE QUICK-SHIP PROGRAM:

- This program applies to customers located in the continental United States only.
- All orders must be placed by an authorized Garland dealer. Orders must be received in writing.
- All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount listed on the customer's order and ship to address.
- All orders must be marked "Quick-ship".
- Standard freight terms apply – three (3) pieces no charge freight. If freight is routed by customer, Garland cannot be responsible if the carrier does not pick up.
- Only products listed above qualifies for Quick-ship. Purchase Order should only contain Quick-ship product. A separate purchase order must be submitted for any additional product, parts or accessories not listed above.
- Quick-ship orders typically should not exceed three (3) units in any one product category listed in the program. Contact Customer Service prior to placing orders exceeding a three (3) unit per product category maximum.
- Orders will be shipped pending credit approval.

CONTENTS

OVEN PRODUCTS

Garland Master ENERGY STAR Gas, Full-Size Convection Ovens, Gas & Electric.....	7
Options & Accessories.....	10
Garland Master Half-Size Electric Convection Ovens.....	11
US Range Summit Series Convection Ovens.....	12
Options & Accessories.....	13
SunFire Full-Size Convection Ovens.....	14
Options & Accessories.....	15
Garland Air Deck Gas Ovens.....	16
Garland GPD Series Deck Gas Ovens.....	17
Garland G2000/E2000 Series Gas & Electric Deck Ovens.....	18
Options & Accessories.....	19

COUNTER EQUIPMENT

Garland High-Efficiency Char Broiler.....	21
Garland Gas Designer Series (GD).....	22
Garland Electric Designer Series (ED).....	24
Designer Series Equipment Stands.....	24
Garland G Series Gas Ceramic Briquette Char-Broilers.....	25
Garland & US Range Heavy-Duty Counter Equipment.....	26
Equipment Stands for Heavy-Duty Counter Equipment.....	28
Options & Accessories.....	28
US Range Regal Series Infra-Red Cheesemelters.....	28
Garland E24 Series Heavy-Duty Electric Griddles, Hot Plate, & Fryers.....	29
E24 Series Equipment Stands.....	30
Garland E22 Series Teppan Yaki Electric Griddles.....	30
Garland Master Series Gas & Electric Production Griddles.....	31

GARLAND INDUCTION

Garland Induction Units.....	32-38
Accessories.....	39

RESTAURANT RANGES

Garland Starfire Pro G Series Gas Ranges.....	41
Options & Accessories.....	45
Garland Gas Stock Pot Stove.....	45
Garland G Series Gas Salamander Broilers.....	46
Garland G Series Gas Cheesemelters.....	46
Garland G Series Range-Match Gas Char-Broilers.....	47
Garland G Series Range-Match Gas Fryers.....	48
Garland Starfire Sentry Pro GF Series Gas Ranges & Modular Tops.....	49
Stands for G/GF Series Modular Tops.....	50
Options & Accessories.....	51
Garland GF Sentry Series Gas Salamander Broilers.....	52
Garland GF Sentry Series Gas Range-Match Fryer.....	52
Garland GF Sentry Series Gas Range-Match Char-Broilers.....	53
Garland S680 Sentry Series Electric Ranges.....	54
Garland S680 Sentry Electric Salamander Boilers.....	55
UGarland S680 Sentry Series Range-Match Electric Fryers.....	55
US Range Performer Pro U Series Gas Ranges.....	56-61
Options & Accessories.....	59
US Range Regal Series Gas Stock Pot Stove.....	59
US Range U Series Gas Salamander Broilers.....	60
GUS Range U Series Range-Mount Gas Cheesemelters.....	60
SunFire X Series Restaurant Range.....	61

CONTENTS (CONTINUED)

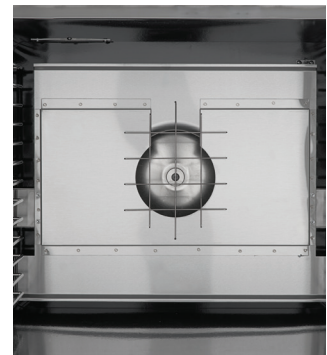
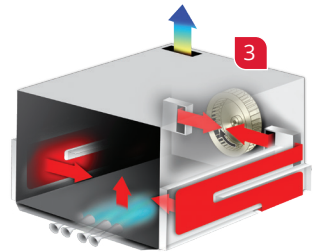
HEAVY-DUTY EQUIPMENT

Induction Range.....	63
Heavy-Duty Ranges.....	65
Options & Accessories.....	66
Equipment Stands for Modular Tops.....	67
Garland Master Series Gas Char-Broilers.....	67
Garland Master Series Spreaders.....	68
Garland Master Series Counter & Wall Mount Broilers.....	69
Garland Master Series Gas Fryers.....	70
Garland Master Series Upright Gas Broilers.....	71
Garland Master Series High Shelves.....	72
Garland Master Series Backguards.....	73
Garland Arctic Fire Series Refrigerated Bases (remote).....	74
Garland Arctic Fire Series Refrigerated Bases (self-contained).....	75
Garland Master Sentry Series Gas Ranges.....	76
Garland Master Sentry Series Gas Char-Broilers.....	77
Garland Master Sentry Series Gas Salamander Broilers.....	78
Garland Master Series XPress Grills.....	79-80
US Range Cuisine Series Gas Ranges.....	81-98
US Range Cuisine Series Gas Ranges (Add-A-Unit).....	86
US Range Cuisine Series Spreaders.....	87
US Range Cuisine Series Options & Accessories.....	88
US Range Cuisine Series Gas Char-Broilers.....	89
US Range Cuisine Series Infra-Red Gas Double Broiler.....	90
US Range Cuisine Series Gas Fryers.....	91
US Range Cuisine Series High Shelves.....	92
US Range Cuisine Series Backguards.....	93
US Range Polar Cuisine Series Refrigerated Bases (remote).....	94
US Range Polar Cuisine Series Refrigerated Bases (self-contained).....	95
Garland 36E Series Electric Ranges.....	96
Options & Accessories.....	97
Garland 36E Series Electric Ranges.....	98
GARLAND/US RANGE LIMITED WARRANTY.....	99
LIMITED EXTENDED WARRANTY & PRICING.....	101
GARLAND/US RANGE NOMENCLATURE — MODEL GUIDE.....	102

MASTER CONVECTION OVENS

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

WITH ADVANCED DESIGN, HIGH PERFORMANCE IS NO ACCIDENT...



- 1 | Largest available porcelain oven interior with covered corners & six oven racks
- 2 | 60/40 dependent doors with full-height, single hinge rod and welded stiffeners
- 3 | 0.6 Horsepower convection motor drives unique serpentine airflow
- 4 | Simple removal of the control panel provides service access to all electrical components
- 5 | Optional electronic control packages available for any application
- 6 | Quality stainless steel construction with great fit and finish
- 7 | 60k or optional 80k burner package
- 8 | Ergonomic design with auto shut-off features ensure safe operation

GARLAND MASTER SERIES FULL-SIZE CONVECTION OVENS (W/SIMPLE CONTROL)



MCO-GS-10-S
Shown with optional casters



MCO-GS-20-S
Shown with optional casters



STANDARD FEATURES

- Master 200 Solid State 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
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting.
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with covered corners
- 24in cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 2 year parts and 1 year labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature direct spark ignition w/ 100% safety shut off, and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity

NOTE: MCO-GS-10/20-ESS Energy Star convection ovens only available in natural gas.

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
FULL SIZE GAS CONVECTION OVENS								
MCO-GS-10-ESS	ENERGY STAR – Standard Depth Single Master Convection Oven (200 Solid State)	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$10,816
MCO-GS-20-ESS	ENERGY STAR – Standard Depth Double Master Convection Oven (200 Solid State Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$21,632
MCO-GS-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$10,816
MCO-GD-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245	\$11,140
MCO-GS-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	130/465	\$21,632
MCO-GD-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	\$22,500
FULL SIZE ELECTRIC CONVECTION OVENS								
MCO-ES-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$9,984
MCO-ED-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	10.4 KW	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245	\$10,298
MCO-ES-20-S	Standard depth Double Master Convection Oven (200 solid state controller)	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$19,968
MCO-ED-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	\$20,819

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

GARLAND MASTER SERIES FULL-SIZE CONVECTION OVENS (W/MASTER 450 DIGITAL CONTROL)

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



MCO-GS-10
Shown with optional casters



MCO-GS-20
Shown with optional casters

STANDARD FEATURES

- Master 450 Solid State Digital control with Cook 'n' Hold and 150°F to 500°F (66°C to 260°C) temperature range & 100 hour timer
- 2-speed fan control (high, low, & pulse) w/6 HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24in cooking cavity height W/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 2 year parts and 1 year labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature direct spark ignition w/ 100% safety shut off, and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GAS CONVECTION OVENS								
MCO-GS-10	Full Size Gas Standard Depth Single Master Convection Oven (450 Digital Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$14,258
MCO-GD-10	Full Size Gas Deep Depth Single Master Convection Oven (450 Digital Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245	\$14,770
MCO-GS-20	Full Size Gas Standard Depth Double Master Convection Oven (450 Digital Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$28,249
MCO-GD-20	Full Size Gas Deep Depth Double Master Convection Oven (450 Digital Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	\$29,009
ELECTRIC CONVECTION OVENS								
MCO-ES-10	Full Size Electric Standard Depth Single Master Convection Oven (450 Digital Controller)	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$13,414
MCO-ED-10	Full Size Electric Deep Depth Single Master Convection Oven (450 Digital Controller)	10.4 KW	38 (905)	70-1/2 (1791)	44-1/2 (1130)	64	545/245	\$13,788
MCO-ES-20	Full Size Electric Standard Depth Double Master Convection Oven (450 Digital Controller)	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$26,292
MCO-ED-20	Full Size Electric Deep Depth Double Master Convection Oven (450 Digital Controller)	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	\$27,053

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

GARLAND MASTER SERIES FULL-SIZE CONVECTION OVENS (WITH EASYTOUCH CONTROLS)

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



MCO-GS-10M
Shown with optional casters



MCO-GS-20M
Shown with optional casters

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GAS CONVECTION OVENS								
MCO-GS-10M	Full Size Gas Standard Depth Single Master Convection Oven (easyTouch Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$14,258
MCO-GD-10M	Full Size Gas Deep Depth Single Master Convection Oven (easyTouch Controller)	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245	\$14,770
MCO-GS-20M	Full Size Gas Standard Depth Double Master Convection Oven (easyTouch Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$28,249
MCO-GD-20M	Full Size Gas Deep Depth Double Master Convection Oven (easyTouch Controller)	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	\$29,009
ELECTRIC CONVECTION OVENS								
MCO-ES-10M	Full Size Electric Standard Depth Single Master Convection Oven (easyTouch Controller)	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$13,414
MCO-ED-10M	Full Size Electric Deep Depth Single Master Convection Oven (easyTouch Controller)	10.4 KW	38 (905)	70-1/2 (1791)	44-1/2 (1130)	64	545/245	\$13,788
MCO-ES-20M	Full Size Electric Standard Depth Double Master Convection Oven (easyTouch Controller)	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$26,292
MCO-ED-20M	Full Size Electric Deep Depth Double Master Convection Oven (easyTouch Controller)	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490	\$27,053

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

MASTER SERIES FULL-SIZE CONVECTION OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

OPTIONS & ACCESSORIES

ITEM NUMBER	DESCRIPTION	NOTES	ADD TO PRICE OF STD. UNIT
*	Master 455-Digital Control w/ Cook-n-Hold & Core Probe (Option for Master 450 Digital Controller)	Gas or Electric Models-per deck	\$1,081
*	80000 BTU(23.4 kW) Input-For heavy loads and faster recovery - Natural Gas Only	Nat. Gas Models Only-per deck	N/C
	Stainless Steel Solid Door(s) (Specify with order)	Gas or Electric Models-per deck	N/C
1951217	Direct Connect Vent (Specify with order)	Gas Models Only	\$349
	208 or 240 Volt Motor Only	Gas Models Only-per deck	\$422
	460 Volt Wiring (per deck)	Electric Models Only-per deck	\$734
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device.	Gas Models Only	\$653
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25in legs) - For extra rack/pan storage. Ship weight 100lbs/45kg	Single Gas or Electric Models	\$1,878
	Back Enclosure-Stainless Steel	Gas or Electric Models-per deck	\$504
1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models-each	\$253
1922212	Extra Oven Rack - Deep/Bakery Depth	Gas or Electric Models-each	\$350
	Swivel Casters - Set of 4 w/Front Brakes	Gas or Electric Models	\$419
	Lo-Profile Casters - Set of 4 w/Front Brakes (Dbl-deck only)	Double Gas or Electric Models	\$419
	Removable stainless steel drip pan (specify for standard depth or bakery depth oven)	Gas or Electric Models	\$368
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	\$1,051

MAXIMUM SECURITY OPTIONS (FOR PRISONS AND OTHER INSTITUTIONS)

Maximum Security Prison Package

This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S

Perforated Full Back and Motor Cover and Tamper-Proof External Hardware w/ tool kit.

Note: Padlocks provided by others.

For less than full Maximum Prison Package contact factory.

\$1,584

NOTE: * Not available with ENERGY STAR Models

GARLAND HALF-SIZE ELECTRIC CONVECTION OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



MCO-E-5-C

STANDARD FEATURES

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

MCO-E-5/25-C

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

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT.	SHIP WEIGHT	LIST PRICE
ELECTRIC CONVECTION OVENS								
MCO-E-5-C	Half Size Electric Standard Depth Single Master Convection Oven	5.6 KW	30-1/2 (775)	29-3/4 (756)	25-1/4 (641)	38.5	340/155	\$9,346
MCO-E-25-C	Half Size Electric Standard Depth Double Master Convection Oven	11.2 KW	30-1/2 (775)	72-3/4 (1848)	25-1/4 (641)	77	680/310	\$19,077

OPTIONS & ACCESSORIES

ITEM NUMBER	DESCRIPTION	NOTES	LIST PRICE
	Stainless Steel Open Base w/Rack Guides and Shelf-For extra rack/pan storage.	Single Models for single deck model	\$1,694
	Swivel Casters-Set of 4 w/Front Brakes	For stacked double ovens and single models (without legs or stand)	\$428
	Extra Oven Rack Electric	Each	\$141
	Stainless Steel Solid Door(s) (Must specify with order)	Per deck	N/C
	Deck Fasteners (Stainless Steel flanged feet)		\$929
	Stainless Steel Main Back	Per deck	\$247
	7.5 KW Elements (For heavy loads and faster recovery)	Per deck	\$241
	Stainless Steel 21 1/4in (540 mm) Legs (Double Deck only)		\$639
	Power Cord Set w/Plug	Per deck	\$388

US RANGE SUMMIT SERIES FULL-SIZE CONVECTION OVENS W/SIMPLE CONTROL

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



Model SUMG-100

STANDARD FEATURES

- 38in (965mm) Wide, Stainless Steel Front, Sides, Top and Legs
- Two Speed, .6 HP Fan Motor
- Solid State Controller w/digital Timer
- Temperature Range: 150°F to 500°F (66°C to 260°C)
- Porcelain Enameled Oven Cavity w/Coved Corners
- Standard depth only
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- 13 Position Rack Guides with 5 Oven Racks
- 1 year limited parts and labor warranty (USA and Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)

GAS MODELS:

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

ELECTRIC MODELS:

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

NOTE: Energy Star models SUMG-GS-10/20ESS only available in natural gas, standard with six oven racks.

MODEL NUMBER	DESCRIPTION	INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT.	SHIP WEIGHT	LIST PRICE
GAS CONVECTION OVENS								
SUMG-GS-10ESS	ENERGY STAR - Single Deck Solid State Controller	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$10,154
SUMG-GS-20ESS	ENERGY STAR - Double Deck Solid State Controller	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$19,913
SUMG-100	Single Deck Solid State Controller	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$10,154
SUMG-200	Double Deck Solid State Controller	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$19,913
ELECTRIC CONVECTION OVENS								
SUME-100	Single Deck Solid State Controller	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$9,870
SUME-200	Double Deck Solid State Controller	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$19,319

US RANGE SUMMIT SERIES FULL-SIZE CONVECTION OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

OPTIONS & ACCESSORIES

MODEL NUMBER	DESCRIPTION	NOTES	LIST PRICE
	Stainless Steel Solid Door(s) (Specify with order)	Gas or Electric Models-per deck	N/C
1951217	Direct Connect Vent (Specify with order)	Gas Models Only	\$349
	208 or 240 Volt Motor Only	Gas Models Only-per deck	\$422
	460 Volt Wiring (per deck)	Electric Models Only-per deck	\$734
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device.	Gas Models Only	\$653
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25in legs) - For extra rack/pan storage.	Single Gas or Electric Models	\$1,878
	Back Enclosure - Stainless Steel	Gas or Electric Models-per deck	\$504
1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models-each	\$253
	Swivel Casters - Set of 4 w/Front Brakes	Gas or Electric Models	\$419
	Lo-Profile Casters - Set of 4 w/Front Brakes (Dbl-deck only)	Double Gas or Electric Models	\$419
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	\$1,051
	Removable stainless steel drip pan	Gas or Electric Models	\$368

SUNFIRE FULL-SIZE CONVECTION OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



Model SCO-GS-10S

NOTE: Energy Star models SCO-GS-10/20ESS only available in natural gas with standard features: six oven racks, interior lights, and 2 speed motor.

STANDARD FEATURES

- Stainless steel front, sides, top, and legs
- Solid State Controls with 150°F to 500°F (66°C to 260°C) temperature range and digital, 1 hour timer
- Single-speed fan with .6 HP motor
- Standard depth only
- 60/40 dependent door design in both doors
- Solid Doors
- Porcelain enameled oven interior w/coved corners
- Five (5) chrome plated oven racks on 13-position, removable rack guides
- 1 year limited parts and labor warranty (USA and Canada only)
- 3 year limited door warranty, excluding window (USA & Canada only)

GAS MODELS:

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

ELECTRIC MODELS:

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

MODEL NUMBER	DESCRIPTION	INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT.	SHIP WEIGHT	LIST PRICE
GAS CONVECTION OVENS								
SCO-GS-10ESS	ENERGY STAR - Single Deck Standard Depth	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$6,369
SCO-GS-20ESS	ENERGY STAR - Double Deck Standard Depth	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$12,617
SCO-GS-10S	Single Deck Standard Depth	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$5,849
SCO-GS-20S	Double Deck Standard Depth	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$11,577
ELECTRIC CONVECTION OVENS								
SCO-ES-10S	Single Deck Standard Depth	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$5,849
SCO-ES-20S	Double Deck Standard Depth	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$11,577

NOTE: The purchase of SunFire products is not subject to rebates or allowances.

SUNFIRE FULL-SIZE CONVECTION OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

OPTIONS & ACCESSORIES

MODEL NUMBER	DESCRIPTION	NOTES	LIST PRICE
1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models- each	\$253
	Swivel Casters (set of 4) with Front Brakes Single Deck	Gas or Electric Models	\$419
	Low profile casters for stacked models	Double Gas or Electric Models	\$419
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25in legs) - For extra rack/pan storage.	Single Gas or Electric Models	\$1,878
1951217	Direct Connect Vent (specify with order)	Gas Models Only	\$349
	Two Speed Motor with no lights, no windows	Gas or Electric Models-per deck	\$504
	Two Speed Motor with window in LH door with interior lights	Gas or Electric Models-per deck	\$1,151
	Stainless Steel Back Enclosure	Gas or Electric Models-per deck	\$504
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device	Gas Models Only	\$653
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	\$911
	Removable stainless steel drip pan	Gas or Electric Models	\$368

GARLAND AIR DECK GAS OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G56PT

STANDARD FEATURES

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

GAS MODELS:

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

MODEL NUMBER	DESCRIPTION	INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT.	SHIP WEIGHT	LIST PRICE
NUMBER DESCRIPTION LIST PRICE TOTAL INPUT WIDTH:								
G56PB	Pizza Oven Gas Air Deck Single Deck Bottom Power Module	80,000 BTU	63 (1600)	55 (1397)	49-3/4 (1263)	95	1000/455	\$35,550
G56PT	Pizza Oven Gas Air Deck Single Deck Top Power Module	80,000 BTU	63 (1600)	71-1/2 (1816)	49-3/4 (1263)	95	1000/455	\$35,550
G56PT/B	Pizza Oven Gas Air Deck Double Deck Top/Bottom Power Module	160,000 BTU	63 (1600)	78 (1981)	49-3/4 (1263)	190	2000/910	\$71,100

OPTIONS & ACCESSORIES

MODEL NUMBER	DESCRIPTION	NOTES	LIST PRICE
CK4529	Direct Connect Vent (Must specify with order)		N/C

GARLAND GPD SERIES DECK OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GPD-48-2

STANDARD FEATURES

- 1½in (38mm) thick Pyrorock Hearth
- 122,000 BTU (35.7 kW) input - GPD60 96,000 BTU (28.1 kW) input - GPD48
- Removable aluminized steel flame spreaders (2)
- "Snap" throttle thermostat for quick recovery (650°F / 345°C max)
- 100% automatic pilot safety shut-off valve
- Stainless steel front, sides, top, back and legs
- Open door lies flush to hearth for easy loading and unloading
- "Cool Touch" door handle for safe, comfortable operation
- Easy-access door to burner compartment and gas control valve
- 48in (1219mm) x 36in (914mm) or 60in (1524mm) x 36in (914mm) hearth
- 8in (203mm) high oven cavity
- Heat damper system provides top to bottom heat adjustment
- 3/4in NPT manifold connection - right rear and side connection
- One year limited parts and labor warranty

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GPD-48	Pizza Oven Gas Pyro Deck Single 48in Wide Hearth	96,000 BTU	63(1600)	50(1270)	38-1/4(972)	73	560/254	\$19,900
GPD-60	Pizza Oven Gas Pyro Deck Single 60in Wide Hearth	122,000 BTU	75(1905)	58-1/2(1486)	38-1/4(972)	146	1060/481	\$21,900
GPD-48-2	Pizza Oven Gas Pyro Deck Double 48in Wide Hearth	192,000 BTU	63(1600)	60(1524)	38-1/4(972)	219	1545/701	\$39,800
GPD-60-2	Pizza Oven Gas Pyro Deck Double 60in Wide Hearth	244,000 BTU	75(1905)	55(1397)	38-1/4(972)	73	630/286	\$43,800

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

OPTIONS & ACCESSORIES

ITEM	DESCRIPTION	NOTES	LIST PRICE
CK99-014	Direct Connect Vent (Must specify with order; w/original equipment only)		N/C

GARLAND G2000/E2000 SERIES DECK OVENS

OVENS

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G2071



G2121

STANDARD FEATURES

- Stainless steel front, sides, top, back and legs
- Snap/throttle temperature control 150°F to 500°F (66°C to 260°C)
- Balanced oven door opens full width, level with deck
- Front-serviceable controls outside the heat zone
- Canopy draft diverter provided - standard
- Bake Oven: 3/4in (19 mm) Hearthite deck for electric E2000 Series
- Bake Oven: 1in (25 mm) Hearthite deck for gas G2000 Series
- Roast Oven: 12 gauge steel hearth deck with 12in interior height and removable intermediate shelf

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
--------------	-------------	-------------	----------------	-----------------	----------------	----------------	-------------	------------

GARLAND G2000 SERIES DECK OVENS

G2071	Bake Oven Gas Single 7in High Hearth Deck	40,000 BTU	55-1/4 (1403)	50 (1270)	38-1/4 (972)	73	560/254	\$15,990
G2072 *	Bake Oven Gas Double 7in High Hearth Deck (2) G2071	80,000 BTU	55-1/4 (1403)	58-1/2 (1486)	38-1/4 (972)	146	1060/481	\$29,482
G2073 *	Bake Oven Gas Triple 7in High Hearth Deck (3) G2071	120,000 BTU	55-1/4 (1403)	60 (1524)	38-1/4 (972)	219	1545/701	\$44,390
G2121	Roast Oven Gas Single 12in High Steel Deck	40,000 BTU	55-1/4 (1403)	55 (1397)	38-1/4 (972)	73	630/286	\$16,290
G2122 *	Roast Oven Gas Double 12in High Steel Deck (2) G2121	80,000 BTU	55-1/4 (1403)	60-1/2 (1537)	38-1/4 (972)	146	1140/517	\$30,813
G2121-71 *	Bake/Roast Oven Gas Stacked (1) G2071 (7in Bake) and (1) G2121 (12in Roast)	80,000 BTU	55-1/4 (1403)	63-1/2 (1613)	38-1/4 (972)	146	1095/497	\$30,951
G2121-72 *	Bake/Roast Oven Gas Stacked (2) G2071 (7in Bake) and (1) G2121 (12in Roast)	120,000 BTU	55-1/4 (1403)	65 (1651)	38-1/4 (972)	219	1615/733	\$47,727

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

GARLAND G2000/E2000 SERIES DECK OVENS

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	WIDTH: IN.(mm)	HEIGHT: IN.(mm)	DEPTH: IN.(mm)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GARLAND E2000 SERIES DECK OVENS								
E2001	Bake Oven Electric Single 8in High Hearth Deck	6.2 KW	55-1/2 (1410)	51 (1295)	36 (914)	73	550/249	\$22,040
E2011 *	Bake Oven Electric Double 8in High Hearth Deck (2) E2001	12.4 KW	55-1/2 (1410)	66 (1676)	36 (914)	146	970/440	\$38,698
E2111 *	Bake Oven Electric Triple 8in High Hearth Deck (3) E2001	18.6 KW	55-1/2 (1410)	66 (1676)	36 (914)	219	1410/640	\$55,286
E2005	Roast Oven Electric Single 12in High Steel Deck	6.2 KW	55-1/2 (1410)	51 (1295)	36 (914)	73	660/299	\$22,740
E2055 *	Roast Oven Electric Double 12in High Steel Deck (2) E2005	12.4 KW	55-1/2 (1410)	67 (1701)	36 (914)	146	1260/572	\$39,614
E2555 *	Roast Oven Electric Triple 12in High Steel Deck (3) E2005	18.6 KW	55-1/2 (1410)	78 (1980)	36 (914)	219	1890/857	\$56,529
E2015 *	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (1) E2005 (Roast)	12.4 KW	55-1/2 (1410)	63 (1600)	36 (914)	146	1120/506	\$39,170
E2115 *	Bake/Roast Oven Electric Stacked (2) E2001 (Bake) and (1) E2005 (Roast)	18.6 KW	55-1/2 (1410)	70 (1777)	36 (914)	219	1550/703	\$55,484
E2155 *	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (2) E2005 (Roast)	18.6 KW	55-1/2 (1410)	74 (1782)	36 (914)	219	1670/750	\$55,999

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

OPTIONS & ACCESSORIES

DESCRIPTION	NOTES	PRICE
G2000/E2000 SERIES DECK OVENS		
Steel Deck in Lieu of Hearth (Bake Ovens Only)	Gas or Electric Models	N/C
Hearth Deck in Roast Section Gas	Gas Models Only-per deck	\$996
Hearth Deck in Roast Section Electric	Electric Models Only-per deck	\$996
Direct Connect Vent (Must specify with order)	Gas Models Only	N/C
240 Volt, Single Phase 50Hz		\$333

COUNTER EQUIPMENT

Expand your horizon with the new Garland High Efficiency Broiler.

With less variation in surface temperatures, Garland delivers everything from improved productivity to better, more consistent food quality. With easy-to-use controls and even easier operation there are fewer food safety concerns, far less operator training required and improved energy consumption.

A NEW HORIZON OF PERFORMANCE, DURABILITY AND EFFICIENCY



MAXIMIZE PRODUCTIVITY

More even heat distribution across the entire surface is the key to improving productivity. With the entire surface producing like results, shuffling product position and trying to find hot or cooler zones is no longer necessary. Experience consistent results with less training. Because the unit is zoned, you control the temperature for ultimate flexibility.

BROIL A COMPLETE MENU OF FOOD ITEMS TO PERFECTION

Once set, no adjustment is necessary. Simply use the Quick Switch to start the broiler. The need for operator training is kept to a minimum.

ELECTRONIC IGNITION - LESS ENERGY, GREATER CONVENIENCE

There are no pilot lights in the new Garland HE Broiler. Instead, an electronic sparking mechanism is used to fire up the burners. Should gas flow be interrupted or the flame extinguish for any reason, the spark sequence automatically attempts to re-fire the broiler allowing for trouble free, continuous operation.

SIMPLE QUICK-SWITCH START-UP

Garland has made the HE Broiler so easy to use that starting or stopping the broiler is as easy as flipping a switch. The switch automatically starts the sparking sequence and opens the gas valve allowing the unit to fire up almost instantly.

EASY TO CLEAN AND MAINTAIN

Grill sections are modular to allow for easy removal and handling. Large capacity drip trays slide out for easy cleaning and maintenance.

HEAVY-DUTY CONSTRUCTION - PERFORMANCE ASSURED

The robust grill and radiant plates are made from durable cast iron. Beneath the burners, stainless steel deflectors help with heat efficiency and reduce flare up. Solid stainless steel exterior and commercial-grade components throughout ensure a robust, durable product built to last.



GARLAND HIGH EFFICIENCY BROILERS

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



NOTE: HEEG_CE approved models have full flame protection. Please contact factory for pricing.

STANDARD FEATURES

- Stainless steel exterior and front rail with 1/3-size food pan cut outs (pans not included)
- Heavy duty removable cast iron grates, reversible with wide brand edge on one side & fine edge on the other
- Large capacity, removable drip pans
- Cast iron, energy-efficient burners, each with an individual cast iron radiant
- Power switch operation
- Electronic spark ensuring consistent main burner flame during operation
- Grate cleaning implement
- 3/4in gas regulator
- All models come with 9' cord and plug

MODEL NUMBER	BROILING AREA INCHES (mm)		NUMBER OF BURNERS	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
	WIDTH	DEPTH		NAT			
GARLAND HIGH EFFICIENCY BROILERS							
HEEGM24CL	19 7/8 (506)	23 7/16 (596)	4	58,000	35	280/127	\$9,545
HEEGM36CL	29 7/8 (706)	23 7/16 (596)	6	87,000	46	420/191	\$11,261
HEEGM48CL	43 7/8 (1115)	23 7/16 (596)	9	130,500	56	560/254	\$13,978
HEEGM60CL	53 7/8 (1396)	23 7/16 (596)	11	159,500	67	700/318	\$15,436

NOTE: All High Efficiency Broilers are designed to be silicone-mounted to noncombustible work surfaces.

OPTIONS & ACCESSORIES FOR HIGH EFFICIENCY BROILERS

Fajita pan rack holder in lieu of two broiler rack sections at time of order, N/C.

220-240V model available specify at time of order, comes without cord & plug. No-charge for voltage option.

Optional matching stands sold separately below.

Cast iron broiler fish grate options in lieu of standard cast iron cooking racks (at time of Sale of Broiler).

STANDS FOR HIGH EFFICIENCY BROILERS

STANDARD FEATURES



48in Equipment Stand
Shown with optional casters

- Stainless steel finish
- 21in (533mm), high
- Available in 4 sizes to mate perfectly with Garland HE Series Broilers
- Intermediate shelf
- 2in (51mm) square tubing legs

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
HEMST-24	For 24in wide broilers	4.5	66/30	\$1,764
HEMST-36	For 36in wide broilers	6.8	100/45.5	\$2,037
HEMST-48	For 48in wide broilers	9.2	166/75	\$2,308
HEMST-60	For 60in wide broilers	9.0	200/91	\$2,580
Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.				\$720

GARLAND GAS DESIGNER (GD) SERIES

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GD-15F



GD-24GTH



GD-24RB

STANDARD FEATURES

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

FRYER:

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

GRIDDLE:

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

BROILER:

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
FRYER					
GD-15F	Fryer 15in (381mm) wide - w/cold rolled steel frypot Fat Capacity: 15lbs (7L.) 100% Safety System. 1 Degree Snap Action Thermostat.	45,000 BTU	6	120/54	\$9,232
GRIDDLES					
GD-15G	Griddle 15in (381mm) Wide. 1 Hi-Lo Valve Control	20,000 BTU	5	85/39	\$3,862
GD-15GTH	Griddle 15in (381mm) Wide. 1 Thermostat Control	20,000 BTU	5	85/39	\$4,285
GD-24G	Griddle 24in (610mm) Wide. 2 Hi-Lo Valve Controls	40,000 BTU	8	146/66	\$4,739
GD-24GTH	Griddle 24in (610mm) Wide. 2 Thermostat Controls	40,000 BTU	8	146/66	\$5,586
GD-36G	Griddle 36in (914mm) Wide. 3 Hi-Lo Valve Controls	60,000 BTU	11	200/91	\$5,820
GD-36GTH	Griddle 36in (914mm) Wide. 3 Thermostat Controls	60,000 BTU	11	200/91	\$7,149
BROILERS					
GD-18RB	Radiant Broiler 18in (460mm) Wide. 2 Hi-Lo Valve Controls	45,000 BTU	8	110/50	\$5,383
GD-24RB	Radiant Broiler 24in (610mm) Wide. 2 Hi-Lo Valve Controls	60,000 BTU	8	150/68	\$5,874
GD-30RB	Radiant Broiler 30in (760mm) Wide. 3 Hi-Lo Valve Controls	75,000 BTU	9	200/91	\$6,765
GD-36RB	Radiant Broiler 36in (914mm) Wide. 3 Hi-Lo Valve Controls	90,000 BTU	11	240/109	\$7,573
GRIDDLE OPTIONS					
	Entire Griddle Grooved; 15in Add Suffix "U"				\$2,046
	Entire Griddle Grooved; 24in Add Suffix "U"				\$3,471
	Entire Griddle Grooved; 36in Add Suffix "U"				\$4,989
	24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"				\$1,875
	36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"				\$1,875
	36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"				\$3,471
BROILER OPTIONS					
	18in Broiler Spatter Guard				\$424
	24in Broiler Spatter Guard				\$437
	30in Broiler Spatter Guard				\$542
	36in Broiler Spatter Guard				\$621
EXTERIOR OPTIONS (ALL GD SERIES)					
	Stainless Steel Main Back & Bottom				\$304

GARLAND GAS DESIGNER (GD) FLAME FAILURE MODELS

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GD-24GFF



GD-24RBFF

STANDARD FEATURES

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

GRIDDLE:

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

BROILER:

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GRIDDLES					
GD-15GFF	Griddle 15in (381mm) Wide. One Valve/Flame Failure Protection	20,000 BTU	5	85/39	\$4,491
GD-24GFF	Griddle 24in (610 mm) Wide. One Valve/Flame Failure Protection	40,000 BTU	8	146/66	\$5,368
GD-36GFF	Griddle 36in (914 mm) Wide. One Valve/Flame Failure Protection	60,000 BTU	11	200/91	\$6,450
BROILERS					
GD-18RBFF	Radiant Broiler 18in (460 mm) Wide. One Valve/Flame Failure Protection	45,000 BTU	8	110/50	\$6,011
GD-24RBFF	Radiant Broiler 24in (610 mm) Wide. One Valve/Flame Failure Protection	60,000 BTU	8	150/68	\$6,506
GD-30RBFF	Radiant Broiler 30in (760 mm) Wide. One Valve/Flame Failure Protection	75,000 BTU	9	200/91	\$7,395
GD-36RBFF	Radiant Broiler 36in (914 mm) Wide. One Valve/Flame Failure Protection	90,000 BTU	11	240/109	\$8,203
GRIDDLE OPTIONS					
Entire Griddle Grooved; 15in Add Suffix "U"					\$2,046
Entire Griddle Grooved; 24in Add Suffix "U"					\$3,471
Entire Griddle Grooved; 36in Add Suffix "U"					\$4,989
24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,875
36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,875
36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"					\$3,471
BROILER OPTIONS					
18in Broiler Spatter Guard					\$424
24in Broiler Spatter Guard					\$437
30in Broiler Spatter Guard					\$542
36in Broiler Spatter Guard					\$621
EXTERIOR OPTIONS (ALL GD SERIES)					
Stainless Steel Main Back & Bottom					\$304

GARLAND ELECTRIC DESIGNER (ED) SERIES

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



ED-15H



ED-15F



ED-24G



ED-15B

STANDARD FEATURES

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

HOT PLATE:

- 2 coil elements, (4.2kW total) or 2 sealed elements, (5.2kW total)

FRYER:

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

GRIDDLE:

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

BROILER:

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
ED-15THSE	Hot Plate 15in Wide; two 7 1/2in Solid Elements	4.0 KW	5	50/23	\$2,916
ED-15HSE	Hot Plate 15in Wide; two 9in Solid Elements	5.2 KW	5	50/23	\$2,916
ED-15H	Hot Plate 15in Wide; two 7 1/2in Open Elements	4.2 KW	5	46/21	\$2,149
ED-15F	Fryer 15in Wide 5.3 kW	5.3 KW	5	50/23	\$5,766
ED-15SF	Super Fryer 15in Wide 8.0 kW	8.0 KW	5	50/23	\$6,220
ED-30FT	Fryer Twin 30in Wide 10.6 kW	10.6 KW	10	70/32	\$9,948
ED-30SFT	Super Fryer Twin 30in Wide 16.0 kW	16.0 KW	10	70/32	\$10,086
ED-15G	Griddle 15in Wide	3.4 KW	6	90/41	\$3,423
ED-24G	Griddle 24in Wide	6.7 KW	8	152/69	\$4,522
ED-36G	Griddle 36in Wide	10.1 KW	11	175/80	\$5,314
ED-15B	Broiler 15in Wide	2.7 KW	6	70/32	\$5,725
ED-30B	Broiler 30in Wide	5.4 KW	9	100/45	\$7,478
ED-42B	Broiler 42in Wide	8.1 KW	17	211/96	\$9,217

FRYER OPTION	PRICE
Large Fryer Basket (sales to be coordinated with Parts Department)	N/C
Stainless Steel Bowl Cover	\$357
Stainless Steel Fryer Fish Plate	\$476

GRIDDLE OPTIONS	PRICE
Entire Griddle Grooved; 15in Add Suffix "U"	\$2,046
Entire Griddle Grooved; 24in Add Suffix "U"	\$3,471
Entire Griddle Grooved; 36in Add Suffix "U"	\$4,989
24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,875
36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,875
36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,471

BROILER OPTIONS	PRICE
15in Broiler Spatter Guard	\$424
30in Broiler Spatter Guard	\$542
42in Broiler Spatter Guard	\$633
24in Nickel Plated Shelf to fit 30" Spatter Guard	\$278
36in Nickel Plated Shelf to fit 42" Spatter Guard	\$278

EXTERIOR OPTIONS (ALL ED SERIES)	PRICE
Stainless Steel Main Back and Bottom	\$304

DESIGNER SERIES EQUIPMENT STANDS

ITEM NUMBER	DESCRIPTION	SHIP WEIGHT	PRICE (SS FINISH)
SS-CSD-GF	Stand 15in (381mm) Wide For Gas Fryer Only	36/16	\$2,630
SS-CSD-15	Stand 15in (381mm) Wide	36/16	\$2,847
SS-CSD-18	Stand 18in (457mm) Wide	38/17	\$2,975
SS-CSD-24	Stand 24in (610mm) Wide	42/19	\$3,081
SS-CSD-30	Stand 30in (762mm) Wide	44/20	\$3,193
SS-CSD-36	Stand 36in (914mm) Wide	48/22	\$3,442
SS-CSD-42	Stand 42in (1067mm) Wide	54/25	\$3,693
Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.			\$720



Stainless steel CSD series counter equipment stand Shown with optional casters

GARLAND G SERIES GAS UNDER FIRED CERAMIC BRIQUETTE CHAR-BROILERS

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G24-BRL

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
--------------	-------------	-------------	--------	-------------	------------

GRIDDLES

G18-BRL	Broiler - 18in (457mm) Wide	45,000 BTU	21	190/86	\$8,090
G24-BRL	Broiler - 24in (610mm) Wide	60,000 BTU	21	252/114	\$8,600
G30-BRL	Broiler - 30in (762mm) Wide	75,000 BTU	29	265/120	\$9,645
G36-BRL	Broiler - 36in (914mm) Wide	90,000 BTU	29	330/150	\$10,664
G48-BRL	Broiler - 48in (1219mm) Wide	120,000 BTU	37	375/170	\$14,099

BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	\$715
24in (610mm) Stainless Steel Spatterguard	\$779
30in (762mm) Stainless Steel Spatterguard	\$958
36in (914mm) Stainless Steel Spatterguard	\$983
48in (1219mm) Stainless Steel Spatterguard	\$995
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$178
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$217
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$242
Stainless steel back for 18in (457mm) Broiler	\$338
Stainless steel back for 24in (610mm) Broiler	\$371
Stainless steel back for 30in (762mm) Broiler	\$428
Stainless steel back for 36in (914mm) Broiler	\$505
Stainless steel back for 48in (1219mm) Broiler	\$562
Stainless steel back for 18in (457mm) back guard	\$309
Stainless steel back for 24in (610mm) back guard	\$333
Stainless steel back for 30in (762mm) back guard	\$416
Stainless steel back for 36in (914mm) back guard	\$532
Stainless steel back for 48in (1219mm) back guard	\$532

DOUBLE SIDED "STEEL" DIAMOND BROILER RACKS (REPLACES STANDARD CAST 1/2 ROUND & 1/2 DIAMOND RACKS).

DIA-18	Set of 3 racks for 18in Broiler	\$293
DIA-24	Set of 4 racks for 24in Broiler	\$391
DIA-30	Set of 5 racks for 30in Broiler	\$474
DIA-36	Set of 6 racks for 36in Broiler	\$614
DIA-48	Set of 8 racks for 48in Broiler	\$670

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE	MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
--------------	-------------	--------	-------------	------------	--------------	-------------	--------	-------------	------------

STAINLESS STEEL STANDS & CABINETS

G18-BRL-STD	Stand 18in (456mm) Wide	5	30/14	\$888	G18-BRL-CAB	Cabinet - 18in (457mm) Wide	15	40/18	\$1,293
G24-BRL-STD	Stand 24in (610mm) Wide	5	40/18	\$888	G24-BRL-CAB	Cabinet - 24in (610mm) Wide	15	40/18	\$1,372
G30-BRL-STD	Stand 30in (762mm) Wide	5	50/23	\$972	G30-BRL-CAB	Cabinet - 30in (762mm) Wide	22	50/23	\$1,470
G36-BRL-STD	Stand 36in (914mm) Wide	5	60/27	\$984	G36-BRL-CAB	Cabinet - 36in (914mm) Wide	22	50/23	\$1,580
G48-BRL-STD	Stand 48in (1219mm) Wide	5	70/32	\$1,055	G48-BRL-CAB	Cabinet - 48in (1219mm) Wide	37	75/34	\$1,760

Swivel Casters-Set of 4 w/Front Brakes. Available at time of purchase with stand or cabinet.

\$720

GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back

- 3-1/2in deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4in gas regulator with "T" connector for straight-rear or flush-mount connections

- 4in (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



NOTE: Chrome and grooved griddle surface options require extended lead times.

STANDARD FEATURES

HOT PLATES:

- Split ergonomic grates are easy to handle and clean
- Pilots lights are tucked outside of the spill zone

GARLAND MODELS:

- 30,000 BTU (NAT Gas) Starfire Pro 2-piece star burners (26,000 BTU PRO Gas)

US RANGE MODELS:

- 30,000 BTU (NAT Gas) Performer Pro 2-piece octagonal burners (26,000 BTU PRO Gas)

GRIDDLES:

- One burner per 12in of width
- 1in thick polished steel plate
- 23in griddle surface depth
- 4in deep front grease trough
- Piezo pilot igniters
- One Hi-Lo valve control, OR
- One snap-action thermostat control, (200°-550°F), per burner

MODEL NUMBER		DESCRIPTION	TOTAL INPUT (NATURAL GAS)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GARLAND	US RANGE					
GARLAND						
GT0G12-2	UT0G12-2	Hotplate (2) Open Burner	60,000 BTU	21	73/33	\$2,227
GT0G24-4	UT0G24-4	Hotplate (4) Open Burner	120,000 BTU	21	135/61	\$3,516
GT0G36-6	UT0G36-6	Hotplate (6) Open Burner	180,000 BTU	29	191/87	\$4,736
GT0G48-8	UT0G48-8	Hotplate (8) Open Burner	240,000 BTU	38	247/112	\$5,589
STEP-UP HOT PLATES						
GT0G24-SU4	UT0G24-SU4	Step-up (4) Open Burner	120,000 BTU	21	135/61	\$4,702
GT0G36-SU6	UT0G36-SU6	Step-up (6) Open Burner	180,000 BTU	29	191/87	\$6,298
GT0G48-SU8	UT0G48-SU8	Step-up (8) Open Burner	240,000 BTU	38	247/112	\$8,697
VALVE-CONTROLLED GRIDDLES						
GTGG24-G24M	UTGG24-G24M	24in Valve griddle	54,000 BTU	21	280/127	\$4,223
GTGG36-G36M	UTGG36-G36M	36in Valve griddle	81,000 BTU	29	395/180	\$5,204
GTGG48-G48M	UTGG48-G48M	48in Valve griddle	108,000 BTU	37	585/266	\$6,512
GTGG60-G60M	UTGG60-G60M	60in Valve griddle	135,000 BTU	42	688/313	\$9,792
GTGG72-G72M	UTGG72-G72M	72in Valve griddle	162,000 BTU	50	790/359	\$10,133
SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES						
GTGG24-GT24M	UTGG24-GT24M	24in Snap-action griddle	56,000 BTU	21	290/132	\$4,778
GTGG36-GT36M	UTGG36-GT36M	36in Snap-action griddle	84,000 BTU	29	405/184	\$6,754
GTGG48-GT48M	UTGG48-GT48M	48in Snap-action griddle	112,000 BTU	37	595/270	\$8,442
GTGG60-GT60M	UTGG60-GT60M	60in Snap-action griddle	140,000 BTU	42	705/320	\$11,101
GTGG72-GT72M	UTGG72-GT72M	72in Snap-action griddle	168,000 BTU	50	810/368	\$13,179
CHROME GRIDDLE PLATE			ADD TO PRICE			
24in Chrome Griddle Plate			\$5,753			
36in Chrome Griddle Plate			\$7,184			
48in Chrome Griddle Plate			\$8,878			
60in Chrome Griddle Plate			\$10,698			
72in Chrome Griddle Plate			\$12,317			
GROOVED GRIDDLE PLATE*			FULLY GROOVED		1/2 - GROOVED LT OR RT	
24in Grooved Griddle Plate			\$2,564		\$1,479	
36in Grooved Griddle Plate			\$3,845		\$2,220	
48in Grooved Griddle Plate			\$5,126		\$2,959	
60in Grooved Griddle Plate			\$6,409		\$3,699	
72in Grooved Griddle Plate			\$7,690		\$4,438	

* Chrome and grooved plate options not available in combination.

GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides, & back

- 3-1/2in deep stainless steel front rail
- Large capacity removable grease trays and crumb pans
- 3/4in gas regulator with "T" connector for straight-rear or flush-mount connections

- 4in (102mm) stainless steel adjustable legs
- Easy to grip control knobs with easy to read flame intensity settings



GTXHP36



GTBG48-AR48

STANDARD FEATURES

RADIANT CHAR-BROILERS:

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

CERAMIC BRIQUETTE CHAR-BROILERS:

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

MODEL NUMBER		DESCRIPTION	TOTAL INPUT (NATURAL GAS)	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
GARLAND	US RANGE					
CHAR-BROILER USING SYNERGY TECHNOLOGY						
NEW GTXHP36	—	36in Wide Broiler	54,000 BTU	21	283/129	\$20,571
— WON THE 2020 KI AWARD AND THE 2021 BLUE FLAME AWARD —						
CHAR-BROILERS W/CAST IRON RADIANTS & ADJUSTABLE GRATES						
GTBG24-AR24	UTBG24-AB24	24in Wide Broiler	72,000 BTU	21	283/129	\$6,786
GTBG36-AR36	UTBG24-AR24	36in Wide Broiler	108,000 BTU	29	391/178	\$8,328
GTBG48-AR48	UTBG36-AR36	48in Wide Broiler	144,000 BTU	38	514/283	\$10,943
GTBG60-AR60	UTBG48-AR48	60in Wide Broiler	180,000 BTU	43	635/288	\$13,952
CHAR-BROILERS W/CAST IRON RADIANTS & NON-ADJUSTABLE GRATES						
GTBG24-NR24	UTBG24-NR24	24in Wide Broiler	72,000 BTU	21	283/129	\$5,881
GTBG36-NR36	UTBG36-NR36	36in Wide Broiler	108,000 BTU	29	391/178	\$7,594
GTBG48-NR48	UTBG48-NR48	48in Wide Broiler	144,000 BTU	38	505/230	\$9,402
GTBG60-NR60	UTBG60-NR60	60in Wide Broiler	180,000 BTU	43	620/282	\$12,316
GTBG72-NR72	UTBG72-NR72	72in Wide Broiler	216,000 BTU	47	690/313	\$15,768
CHAR-BROILERS W/CERAMIC BRIQUETTE & ADJUSTABLE GRATES						
GTBG24-AB24	UTBG36-AB36	24in Wide Broiler	60,000 BTU	21	283/129	\$6,954
GTBG36-AB36	UTBG48-AB48	36in Wide Broiler	90,000 BTU	29	391/178	\$8,533
GTBG48-AB48	UTBG60-AB60	48in Wide Broiler	120,000 BTU	38	514/283	\$11,211
GTBG60-AB60	UTBG60-AR60	60in Wide Broiler	155,000 BTU	43	635/288	\$13,952
BROILER OPTIONS						ADD TO PRICE
3-Sided Spatter-Guard for 24in Broiler						\$648
3-Sided Spatter-Guard for 36in Broiler						\$697
3-Sided Spatter-Guard for 48in Broiler						\$910
3-Sided Spatter-Guard for 60in Broiler						\$946
3-Sided Spatter-Guard for 72in Broiler						\$1,021
Nickel Plated Wire Holding Shelf for 24in Spatter-Guard						\$238
Nickel Plated Wire Holding Shelf for 36in Spatter-Guard						\$264
Fajita Plate Rack Holder (9in wide - replaces 3 standard grate sections)						\$170
Broiler Grate Cleaning Tool						\$187
CAST IRON BROILER FISH GRATE OPTIONS IN LIEU OF STANDARD CAST IRON COOKING RACKS (AT TIME OF SALE OF BROILER)						ADD TO PRICE
For 24in wide models						\$139
For 36in wide models						\$161
For 48in wide models						\$178
For 60in wide models						\$198
For 72in wide models						\$227

EQUIPMENT STANDS FOR HEAVY-DUTY COUNTER EQUIPMENT

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

PART NO.	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
A4528796	For All 24in Wide Models - w/swivel casters (front locking/rear-non)	12	50/23	\$1,814
A4528351	For All 36in Wide Models - w/swivel casters (front locking/rear-non)	16	60/27	\$1,942
A4528798	For All 48in Wide Models - w/swivel casters (front locking/rear-non)	21	68/31	\$2,280
A4528800	For All 60in Wide Models - w/swivel casters (front locking/rear-non)	25	77/35	\$2,456
A4528802	For All 72in Wide Models - w/swivel casters (front locking/rear-non)	30	100/45	\$2,864
A4528797	For All 24in Wide Models - w/adjustable feet	12	50/23	\$1,814
A4528795	For All 36in Wide Models - w/adjustable feet	16	60/27	\$1,942
A4528799	For All 48in Wide Models - w/adjustable feet	21	68/31	\$2,280
A4528801	For All 60in Wide Models - w/adjustable feet	25	77/35	\$2,456
A4528803	For All 72in Wide Models - w/adjustable feet	30	100/45	\$2,864

STANDARD FEATURES

- Stainless steel 2in tube construction
- Solid top surface
- Solid lower holding shelf
- Stands are designed to be used for counter models with 4in (102mm) legs

HEAVY-DUTY COUNTER EQUIPMENT OPTIONS & ACCESSORIES

STAINLESS STEEL SKIRTS FOR DIAS/ COUNTER SURFACE MOUNTING (PLEASE SPECIFY AT TIME OF ORDER - SKIRT/ DIAS MOUNTS ARE NOT INTENDED TO BE USED WITH GARLAND/ U.S.RANGE EQUIPMENT STANDS.)

ADD TO PRICE

Stainless Steel Skirt for All 12in Wide Models	\$311
Stainless Steel Skirt for All 24in Wide Models	\$342
Stainless Steel Skirt for All 36in Wide Models	\$372
Stainless Steel Skirt for All 48in Wide Models	\$404
Stainless Steel Skirt for All 60in Wide Models	\$437
Stainless Steel Skirt for All 72in Wide Models	\$486

STAINLESS STEEL REMOVABLE CONDIMENT FRONT RAIL ATTACHMENT FOR ALL HEAVY DUTY GAS COUNTER MODELS. RAILS HOLD'S 1/3 AND 1/9 FOOD PANS CUT OUT SLOTS ARE REVISABLE TO ACCEPT PANS. (FOOD PANS NOT SUPPLIED BY GARLAND)

ADD TO PRICE

For 12in wide model	\$352
For 24in wide model	\$398
For 36in wide model	\$442
For 48in wide model	\$486
For 60in wide model	\$532
For 72in wide model	\$587

UPGRADE STANDING PILOTS TO SPARK IGNITION

Electric Spark Ignition System on 24" Wide Griddle**	\$289
Electric Spark Ignition System on 36in Wide Griddle**	\$448
Electric Spark Ignition System on 48in Wide Griddle**	\$498
Electric Spark Ignition System on 60in Wide Griddle**	\$586
Electric Spark Ignition System on 72in Wide Griddle**	\$671

** Requires 120V/60Hz, 1A electrical connection. 6ft power cord w/NEMA 5-15P plug is included

US RANGE REGAL SERIES INFRA-RED COUNTER CHEESEMELTERS



IRCMA-48

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
IRCMA-24	24in Cheesemelter	20,000 BTU	9	110/50	\$4,892
IRCMA-36	36in Cheesemelter	30,000 BTU	13	158/72	\$6,190
IRCMA-48	48in Cheesemelter	40,000 BTU	17	211/96	\$7,703
IRCMA-60	60in Cheesemelter	50,000 BTU	21	281/127	\$9,053
IRCMA-72	72in Cheesemelter	60,000 BTU	25	310/141	\$10,674

Wall Mount Kit for IRCMA

\$464

GARLAND E24 HEAVY DUTY ELECTRIC GRIDDLES, HOT PLATE & FRYERS

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



E24-36G



E24-12H



E24-31F

STANDARD FEATURES

GRIDDLES:

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

HOT PLATE:

- Stainless steel front and sides
- Removable porcelain enameled spillover bowls
- 4in Stainless Steel legs
- Heat-On indicator lamps
- Two 8-1/2in / 2.1 kW elements
- Infinite switch with pilot light for each element

FRYER:

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

GRIDDLE MODEL	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
E24-24G	Griddle w/ 2 Thermostats 24in Wide	8.0 KW	16	200/91	\$8,280
E24-36G	Griddle w/ 3 Thermostats 36in Wide	12.0 KW	22	300/136	\$11,294
E24-48G	Griddle w/ 4 Thermostats 48in Wide	16.0 KW	37	400/181	\$14,920
E24-60G	Griddle w/ 5 Thermostats 60in Wide	20.0 KW	43	500/227	\$18,752
E24-72G	Griddle w/ 6 Thermostats 72in Wide	24.0 KW	51	600/272	\$21,122

*Please note contact factory for 48" to 72" models for extended manufacture lead times required for these sizes.

GRIDDLE OPTIONS

*Grooved Griddle Option - Add per 12in Section. Specify L or R	\$1,484
Stainless Steel Main Back - 24in (610mm) to 48in (1219mm)	\$414
Stainless Steel Main back - 60in (1524mm) to 72in (1829mm)	\$452
460 Volt for E24-24G Add	\$935
460 Volt for E24-36G Add	\$1,341
460 Volt for E24-48G Add	\$1,695
460 Volt for E24-60G Add	\$1,935
460 Volt for E24-72G Add	\$2,456

MAXIMUM SECURITY

Tamper Proof External Hardware	Please contact the factory for availability and pricing.
Lockable Control Panel (Pad Locks by Others)	
Tamper Proof Hardware to Attach Griddle to Stand	
Deck Fasteners (SS Flanged Feet)	

HOT PLATE MODEL	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
E24-12H	Hot Plate w/2 Open Elements 15in W	4.2 KW	8	60/27	\$3,761

HOT PLATE OPTIONS

Stainless Steel Main Back	\$286
---------------------------	-------

FRYER MODEL	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
E24-31F	12 kW Fryer 18in Wide	12 kW	9	90/41	\$8,543
E24-31SF	16 kW Super Fryer 18in Wide	16 KW	9	90/41	\$9,519

FRYER OPTIONS

	PRICE
Fish Plate - Stainless Steel	\$824
Large Single Basket in lieu of std. twin baskets	N/C
Additional Tank (specify with or w/o drain)	\$824
Stainless Steel Fryer Tank Cover	\$550
Stainless Steel Fryer Main Back	\$289
460 Volt E24-31F	\$760
460 Volt E24-31SF	\$760

EQUIPMENT STANDS FOR GARLAND E24 SERIES

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



- Stainless steel CS24 series counter equipment stand Shown with optional casters

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SS-CS24-15	Stand 15in (381mm) Wide for E24-12H	5	36/16	\$2,207
SS-CS24-18	Stand 18in (457mm) Wide for E24-31F/SF	5	38/17	\$2,409
SS-CS24-24	Stand 24in (610mm) Wide	6	42/19	\$2,565
SS-CS24-36	Stand 36in (914mm) Wide	6	48/22	\$2,910
SS-CS24-48	Stand 48in (1219mm) Wide	7	54/25	\$3,585
SS-CS24-60	Stand 60in (1524mm) Wide (no shelf incl.)	8	60/27	\$4,100
SS-CS24-72	Stand 72in (1829mm) Wide (no shelf incl.)	9	66/30	\$5,073
Swivel Casters; Set of 4 w/Front Brakes. Available at time of sale stand only.				\$720

GARLAND E22 SERIES ELECTRIC TEPPAN YAKI ELECTRIC GRIDDLES



E22-36-48GMX
(Shown with flanged griddle edge option)

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	SHIP WEIGHT	LIST PRICE
E22-36-36GMX	Teppan Yaki Griddle; 36in x 26 3/4in	6.7 KW	330/150	\$8,056
E22-36-45GMX	Teppan Yaki Griddle; 45in x 26 3/4in	6.7 KW	340/154	\$8,937
E22-36-48GMX	Teppan Yaki Griddle; 47 5/8in x 24 1/16in	6.7 KW	350/159	\$8,937
E22-36-56GMX	Teppan Yaki Griddle; 56 3/16in x 26 3/4in	6.7 KW	385/175	\$9,533
E22-36-60GMX	Teppan Yaki Griddle; 59 5/8in x 24 1/16in	6.7 KW	385/175	\$9,533
E22-36-72GMX	Teppan Yaki Griddle; 71 5/8in x 24 1/16in	6.7 KW	400/182	\$10,384

GRIDDLE OPTIONS

GRIDDLE OPTIONS

Stainless Steel Main Back	\$198
Flanged Griddle Edge Option for E22-36-36GMX	\$520
Flanged Griddle Edge Option for E22-36-45GMX	\$652
Flanged Griddle Edge Option for E22-36-48GMX	\$652
Flanged Griddle Edge Option for E22-36-56 GMX	\$717
Flanged Griddle Edge Option for E22-36-60GMX	\$717
Flanged Griddle Edge Option for E22-36-72GMX	\$780

GARLAND MASTER SERIES PRODUCTION GRIDDLES

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

CG-48R

Shown mounted on SCG-48SSC Stand



GAS MODELS:

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

ELECTRIC MODELS:

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

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
MASTER CG SERIES GAS REAR DRAIN GRIDDLES					
CG-24R	Griddle 24in (610mm) Wide	60,000BTU's	27	355/161	\$13,258
CG-36R	Griddle 36in (914mm) Wide	90,000BTU's	30	485/220	\$16,410
CG-48R	Griddle 48in (1219mm) Wide	120,000BTU's	50	625/284	\$19,605
CG-60R	Griddle 60in (1524mm) Wide	150,000BTU's	61	765/348	\$22,892
CG-72R	Griddle 72in (1829mm) Wide	180,000BTU's	73	905/411	\$26,587
MASTER CG SERIES FRONT DRAIN GRIDDLES					
CG-48F	Griddle 48in (1219mm) wide	120,000BTU's	50	625/284	\$19,810
CG-60F	Griddle 60in (1524mm) wide	150,000BTU's	61	765/348	\$23,121
CG-72F	Griddle 72in (1829mm) wide	180,000BTU's	73	905/411	\$26,587
MASTER ECG SERIES ELECTRIC GRIDDLES					
ECG-36R	Griddle 36in (914mm) Wide	12.90kW	38	400/181	\$22,221
ECG-48R	Griddle 48in (1219mm) Wide	17.20kW	50	500/227	\$23,757
ECG-60R	Griddle 60in (1524mm) Wide	21.5kW	61	600/273	\$28,602
ECG-72R	Griddle 72in (1829mm) Wide	25.80kW	73	700/318	\$31,812
STANDS FOR MASTER CG & ECG					
SCG-24SS	Stand 24" (610mm) Wide		21	355/161	\$1,601
SCG-36SS	Stand 36" (914mm) Wide		29	485/220	\$1,939
SCG-48SS	Stand 48" (1219mm) Wide		40	625/284	\$2,400
SCG-60SS	Stand 60" (1524mm) Wide		40	765/348	\$2,763
SCG-72SS	Stand 72" (1829mm) Wide		40	905/411	\$3,177
STANDS WITH CASTERS FOR MASTER CG & ECG					
SCG-24SSC	Stand 24in (610mm) Wide w/Casters		21	80/36	\$2,311
SCG-36SSC	Stand 36in (914mm) Wide w/Casters		29	100/45	\$2,650
SCG-48SSC	Stand 48in (1219mm) Wide w/Casters		40	120/55	\$3,055
SCG-60SSC	Stand 60in (1524mm) Wide w/Casters		40	145/66	\$3,445
SCG-72SSC	Stand 72in (1829mm) Wide w/Casters		40	175/80	\$3,834
GRIDDLE OPTIONS					
	Protective Shield for Controls - 24in Wide Models				\$202
	Protective Shield for Controls - 36in Wide Models				\$234
	Protective Shield for Controls - 48in Wide Models				\$265
	Protective Shield for Controls - 60in Wide Models				\$295
	Protective Shield for Controls - 72in Wide Models				\$353
	Deep Grease Drawer (10 1/2in). Stand Models Only. Specify				N/C
	Low-Profile Option for CG_()R rear drain and CG_()F front drain gas griddles: 4in SS Legs (instead of std 6in) & shallow Grease Drawer				N/C
	3/4in x 36in Quick Disconnect Gas Hose w/Restraining Device				\$1,059

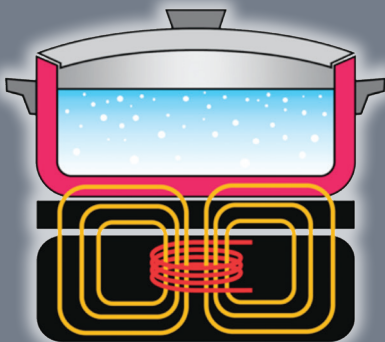
INDUCTION TECHNOLOGY: INTELLIGENT THINKING IN AND OUT OF THE BOX

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

NO PAN, NO HEAT.

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

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



HOW IT WORKS...

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

INSTINCT GRIDDLE

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

Induction by Garland



INSTINCT®

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



INDUCTION COUNTERTOP SERIES WHICH SAVE MONEY AND TIME WHILE IMPROVING QUALITY.



FLEXIBILITY

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

EASE OF USE

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

RELIABILITY

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

TEMPERATURE CONTROL

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

ENERGY SAVINGS

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

EASY TO CLEAN

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

Garland's high performance induction technology, very cool!



COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

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

PART NO.	MODEL	POWER	VOLTAGE	AMPS	PHASE	DIMENSIONS IN. (mm) W X D X H	CERAMIC TOP IN. (mm) W X D
----------	-------	-------	---------	------	-------	-------------------------------	----------------------------

TABLE TOP FLAT HOB - RTCS (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)



99560102	BHBA 1800	1.8 KW	120	15A	1AC	12.6 X 14.9 X 4.2 320 X 380 X 107	10.2 X 10.2 260 X 260
99560103	BHBA 2500	2.5 kW	208	13A	1AC	12.6 X 14.9 X 4.2 320 X 380 X 107	10.2 X 10.2 260 X 260
99560109	BHBA 3500	3.5KW	208	17A	1AC	12.6 X 14.9 X 4.2 320 X 380 X 107	10.2 X 10.2 260 X 260



TABLE TOP FLAT HOB FAJITA/PAN HEATER - RTCS (PLEASE CALL FOR PRICES)

99600017	SHBA 3500FH	3.5 KW	208	17A	1AC	14.9 X 17.3 X 5.5 380 X 440 X 140	12.6 X 12.6 320 X 320
----------	--------------------	--------	-----	-----	-----	--------------------------------------	--------------------------



INSTINCT TABLE TOP FLAT HOB - RTCSMP

99560029	GIIC-SH3.5	3.5KW	208-240V	17A	1AC	14.9 X 18.1 X 5.5 380 X 460 X 140	14.6 X 13.7 372 X 349
99560027	GIIC-SH5.0	5kW	208-240V	14A	3AC	14.9 X 18.1 X 5.5 380 X 460 X 140	14.6 X 13.7 372 X 349
99560028	GIIC-SH5.0	5KW	380-440V	8A	3AC	14.9 X 18.1 X 5.5 380 X 460 X 140	14.6 X 13.7 372 X 349



INSTINCT TABLE TOP FLAT DUAL HOB - RTCSMP

99560214	GIIC-DH7.0	7KW (2 X 3.5KW)	208-240V	20A	3AC	14.9 X 28.3 X 5.5 380 X 720 X 140	14.6 X 23.9 372 X 609
99560215	GIIC-DH10	10kW (2 x 5kW)	208-240V	28A	3AC	14.9 X 28.3 X 5.5 380 X 720 X 140	14.6 X 23.9 372 X 609
99560217	GIIC-DH10	10KW (2 X 5KW)	380-440V	11A	3AC	14.9 X 28.3 X 5.5 380 X 720 X 140	14.6 X 23.9 372 X 609



INSTINCT TABLE TOP WOK - RTCSMP

99570019	GIIC-SW3.5	3.5KW	208-240V	17A	1AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99570014	GIIC-SW5.0	5kW	208-240V	14A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99570015	GIIC-SW5.0	5KW	380-440V	8A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300



INSTINCT TABLE TOP GRIDDLE - RTCSMP

99650038	GIIC-SG3.5	3.5KW	208-240V	17A	1AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99650034	GIIC-SG5.0	5kW	208-240V	14A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300
99650035	GIIC-SG5.0	5KW	380-440V	8A	3AC	14.9 X 18.6 X 7.8 380 X 473 X 200	11.8 CUVETTE Ø 300



INSTINCT TABLE TOP DUAL GRIDDLE - RTCSMP

99650039	GIIC-DG7.0	7KW (2 X 3.5KW)	208-240V	20A	3AC	25.8 X 28.2 X 7.8 656 X 717 X 198	24.3 X 22.7 618 X 577
99650040	GIIC-DG10	10kW (2 x 5kW)	208-240V	28A	3AC	25.8 X 28.2 X 7.8 656 X 717 X 198	24.3 X 22.7 618 X 577
99650041	GIIC-DG10	10KW (2 X 5KW)	380-440V	8A	3AC	25.8 X 28.2 X 7.8 656 X 717 X 198	24.3 X 22.7 618 X 577

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

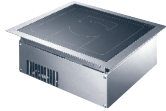
Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

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

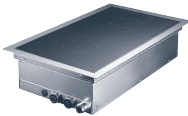
MODEL NUMBER	MODEL	POWER	VOLTAGE	AMPS	PHASE	DIMENSIONS IN. (mm) W X D X H	CERAMIC TOP IN. (mm) W X D
--------------	-------	-------	---------	------	-------	-------------------------------	----------------------------

BUILT-IN SINGLE HOBS - RTCS (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)



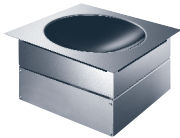
99580040 95000021	SHIN 2500	2.5 KW	208	12	1	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320
99580004 95000021	SHIN 3500	3.5 kW	208	17A	1AC	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320
99580007 95000021	SHIN 5000	5 KW	208	14A	3AC	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320

BUILT-IN DUAL HOBS - RTCSMP (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)



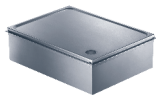
99580101 95000020	SHDUIN 7000	2 X 3.5 KW	208	20A	3AC	25.3 X 15.1 X 6.1 644 X 384 X 155	12.6 X 22.8 320 X 580
99580105 95000020	SHDUIN 10000	2 x 5 kW	208	28A	3AC	25.3 X 15.1 X 6.1 644 X 384 X 155	12.6 X 22.8 320 X 580

BUILT-IN WOKS - RTCSMP (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)



99580016 95000021	SHWOIN 3500	3.5KW	208	17A	1AC	15.1 X 15.1 X 11.6 384 X 384 X 297	11.8 CUVETTE Ø 300
99580019 95000021	SHWOIN 5000	5kW	208	14A	3AC	15.1 X 15.1 X 11.6 384 X 384 X 297	11.8 CUVETTE Ø 300

BUILT-IN GRIDDLES - RTCSMP (PLEASE CALL FOR PRICES)



99580050 95000021	SHGRIN 3500	3.5 KW	208	17A	1AC	21.3 X 15.7 X 6.9 541 X 400 X 176	19.1 X 13.5 486 X 345
99580052 95000021	SHGRIN 5000	5 kW	208	14A	3AC	21.3 X 15.7 X 6.9 541 X 400 X 176	19.1 X 13.5 486 X 345
99580053 95000021	SHGRIN 5000	5 KW	400	8A	3AC	21.3 X 15.7 X 6.9 541 X 400 X 176	19.1 X 13.5 486 X 345

All Built-In models pricing includes the built-in kit 95000020 or 95000021

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

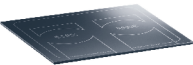
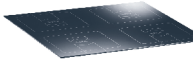













Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

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

MODEL NUMBER	DESCRIPTION	POWER (KW)	VOLTAGE (V)	AMPS (A)	PHASE (AC)	DIMENSIONS W X D X H IN. (mm)	CERAMIC TOP/ COOKING ZONE W X D IN. (mm)
RTCSMP MODULE LINE (PLEASE CALL FOR PRICES)							
	MODU 7000-360 Module Line Round Coil 7.0 kW	7.0	208	22	3		14.2 X 14.2 (360 X 360)
	MODU 7000-650 Module Line Round Coil 7.0 kW	7.0	208	22	3		14.8 X 25.6 (375 X 650)
	MODU 7000-720 Module Line Round Coil 7.0 kW	7.0	208	22	3		14.2 X 28.4 (360 X 720)
	MODU 10000-360 Module Line Round Coil 10.0 kW	10.0	208	30	3		14.2 X 14.2 (360 X 36)
	MODU 10000-650 Module Line Round Coil 10.0 kW	10.0	208	30	3		14.8 X 25.6 (375 X 650)
	MODU 10000-720 Module Line Round Coil 10.0 kW	10.0	208	30	3		14.2 X 28.4 (360 X 720)
	MOQU 14000-650 Module Line Round Coil 2 x 7.0 kW	14.0	208	2 X 22	3		25.6 X 25.6 (650 X 650)
	MOQU 14000-720 Module Line Round Coil 2 x 7.0 kW	14.0	208	2 x 22	3		28.4 X 28.4 (720 X 720)
	MOQU 20000-650 Module Line Round Coil 2 x 10.0 kW	20.0	208	2 X 30	3		25.6 X 25.6 (650 X 650)
	MOQU 20000-720 Module Line Round Coil 2 x 10.0 kW	20.0	208	2 x 30	3		28.4 X 28.4 (720 X 720)
	MOQU 21000-720 Module Line Round Coil 7.0 kW + Full Coil 14.0 kW	21.0	208	22+ 2X21	3		28.4 X 28.4 (720 X 720)
	MOQU 24000-720 Module Line Round Coil 10.0 kW + Full Coil 14.0 kW	24.0	208	30+ 2x21	3		28.4 X 28.4 (720 X 720)
	MODU 7000-360FL Module Line Full Coil 7.0 kW	7.0	208	22	3		14.2 X 14.2 (360 X 360)
	MODU 14000-360FL Module Line Full Coil 14.0 kW	14.0	208	2 x 21	3		14.2 X 14.2 (360 X 360)
	MODU 14000-650FL Module Line Full Coil 14.0 kW	14.0	208	2 X 21	3		14.8 X 25.6 (375 X 650)
	MODU 14000-720FL Module Line Full Coil 14.0 kW	14.0	208	2 X 21	3		14.2 X 28.4 (360 X 720)
	MOQU 28000-650FL Module Line Full Coil 2 x 14.0 kW	28.0	208	4 X 21	3		25.6 X 25.6 (650 X 650)
	MOQU 28000-720FL Module Line Full Coil 2 x 14.0 kW	28.0	208	4 x 21	3		28.4 X 28.4 (720 X 720)

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

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

MODEL NUMBER	DESCRIPTION	POWER (KW)	VOLTAGE (V)	AMPS (A)	PHASE (AC)	DIMENSIONS W X D X H IN. (mm)	CERAMIC TOP/ COOKING ZONE W X D IN. (mm)
RTCS MODULE WOK LINE (PLEASE CALL FOR PRICES)							
MOWO 5000	Module Wok 5.0 kW	5.0	208	14	3		Ø12.1X 0.24 (306 X 6)
RTCSMP MODULE GRIDDLE LINE (PLEASE CALL FOR PRICES)							
MODUGR 7000	Module Griddle 7.0 kW	7.0	208	22	3	25.8 X 24.2 X 5.67 (656 X 615 X 144)	24.3 X 22.7 (618 X 577)
MODUGR 10000	Module Griddle 10.0 kW	10.0	208	30	3	25.8 X 24.2 X 5.67 (656 X 615 X 144)	24.3 X 22.7 (618 X 577)
RTCSMP MODULE BRAISING PAN (PLEASE CALL FOR PRICES)							
MODUKB 7000-65	Module Braising Pan 7.0 kW	7.0	208	22	3	25.8 X 24.2 X 11.0 (656 X 615 X 280)	24.3 X 22.7 (618 X 577)
MODUKB 7000-100	Module Braising Pan 7.0 kW	7.0	208	22	3	25.8 X 24.2 X 11.0 (656 X 615 X 280)	24.3 X 22.7 (618 X 577)
MODUKB 7000-150	Module Braising Pan 7.0 kW	7.0	208	22	3	25.8 X 24.2 X 11.0 (656 X 615 X 280)	24.3 X 22.7 (618 X 577)
MODUKB 10000-65	Module Braising Pan 10.0 kW	10.0	208	30	3	25.8 X 24.2 X 11.0 (656 X 615 X 280)	24.3 X 22.7 (618 X 577)
MODUKB 10000-100	Module Braising Pan 10.0 kW	10.0	208	30	3	25.8 X 24.2 X 11.0 (656 X 615 X 280)	24.3 X 22.7 (618 X 577)
MODUKB 10000-150	Module Braising Pan 10.0 kW	10.0	208	30	3	25.8 X 24.2 X 11.0 (656 X 615 X 280)	24.3 X 22.7 (618 X 577)
RTCSMP COMPACT LINE - DUAL COOKING TOPS (PLEASE CALL FOR PRICES)							
SHDUCL 7000-555	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		11.8 X 23.6 (300 X 600)
SHDUCL 7000-610	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		14.8 X 25.6 (375 X 650)
SHDUCL 7000-655	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		14.2 X 28.4 (360 X 720)
SHDUCL 10000-555	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		11.8 X 23.6 (300 X 600)
SHDUCL 10000-610	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		14.8 X 25.6 (375 X 650)
SHDUCL 10000-655	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		14.2 X 28.4 (360 X 720)
RTCSMP COMPACT LINE - QUAD COOKING TOPS (PLEASE CALL FOR PRICES)							
SHQUCL14000555	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 X 22	3		23.6 X 23.6 (600 X 600)
SHQUCL14000610	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 x 22	3		25.6 X 25.6 (650 X 650)
SHQUCL14000655	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 X 22	3		28.4 X 28.4 (720 X 720)
SHQUCL20000555	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 X 30	3		23.6 X 23.6 (600 X 600)
SHQUCL20000610	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 X 30	3		25.6 X 25.6 (650 X 650)
SHQUCL20000655	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 X 30	3		28.4 X 28.4 (720 X 720)



COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

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



MODEL NUMBER	DESCRIPTION	POWER (KW)	VOLTAGE (V)	AMPS (A)	PHASE (AC)	DIMENSIONS W X D X H IN. (mm)	CERAMIC TOP/ COOKING ZONE W X D IN. (mm)
RTCSMP HOLD LINE (PLEASE CALL FOR PRICES)							
HOIN 450	RTCSmp Install Hold-Line	0.45	120	15	1	12.7 X 12.7 X 3.0 (322 X 322 X 75)	12.7 X 12.7 (322 X 322)
HOIN 900	RTCSmp Install Hold-Line	0.9	120	15	1	same size, 2 heating plates	
HOIN 1350	RTCSmp Install Hold-Line	1.35	120	15	1	same size, 3 heating plates	
HOIN 1800	RTCSmp Install Hold-Line	1.8	120	15	1	same size, 4 heating plates	
HOIN 800	RTCSmp Install Hold-Line	0.8	208	16.2A	1	20.5 X 12.6 X 3.0 (520 X 320 X 75)	20.5 X 12.6 (520 X 320)
HOIN 1600	RTCSmp Install Hold-Line	1.6	208	16.2A	1	same size, 2 heating plates	
HOIN 2400	RTCSmp Install Hold-Line	2.4	208	16.2A	1	same size, 3 heating plates	
HOIN 3200	RTCSmp Install Hold-Line	3.2	208	16.2A	1	same size, 4 heating plates	



MODEL NUMBER	MODEL
HO 1500 GASTRONOME & STANDARD SIZE PANS TABLE TOP - DUAL HOB W/INVERTER (PLEASE CALL FOR PRICES)	
99620101	RTCSmp Countertop Hold-Line 1500-GN
HOIN 1500 GASTRONOME & STANDARD SIZE PANS BUILT-IN - DUAL HOB W/INVERTER (PLEASE CALL FOR PRICES)	
99620121	RTCSmp Install Hold-Line 1500-GN

GARLAND INDUCTION ACCESSORIES

COUNTER EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

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



75000101



72205016



72205020



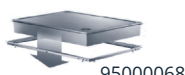
72205040



72205030



95000020-21

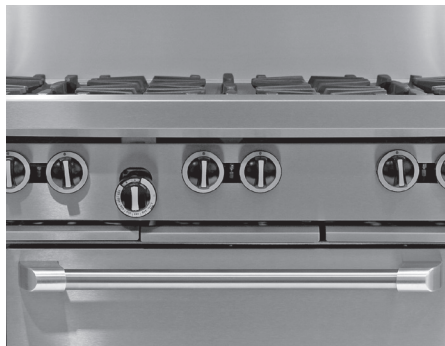


95000068

MODEL NUMBER	DESCRIPTION	LIST PRICE	DIMENSIONS IN (mm) W X D X H	CAPACITY IN GAL/L
72205016	Round-base wok, Multilayer		14.1 X 3.9 360 X 100	1.35 5,2
72205020	Round-base wok, Multilayer		14.1 x 5.5 360 x 140	2.47 9,5
72205040	Flat-base wok, Multilayer		14.0 X 3.1 360 X 80	1.3 5,0
72205030	Lid	PLEASE CALL FOR PRICES	14.5 x 4.7 370 x 120	
95000020	Air Kit for Built-In Models BHIN, SHDUIN. Includes: Air Duct (5m), Grease Filter, Mounting Brackets, and PACTAN high temp silicone sealant.			
95000021	Air Kit for Built-In Models SHIN, SHWOIN & SHINGR. Includes: Air Duct (5m), Grease Filter, Mounting Brackets, and PACTAN high temp silicone sealant.			
95000068	Installation-mounting frame, for flush mounting of SH/GR/IN			
95000085	Air Kit for compact line model SHDUCL (need x2 for Quad model SHQUCL). Includes air duct, grease filter, mounting brackets, and PACTAN high temp silicone sealant.			



RESTAURANT RANGES





G SERIES STARFIRE PRO RANGES

COOKING WITHOUT BOUNDARIES...

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



SUPERIOR FEATURES HELP YOU TAKE FOOD FURTHER.

EXPANDED COOKTOP

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

BALANCED BURNERS

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

LARGE, FLEXIBLE OVEN

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

UNMATCHED GRIDDLE ACCURACY

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

EASE OF MAINTENANCE

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

BEST-IN-CLASS DURABILITY

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

STANDARD FEATURES

G SERIES

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

GAS PRESSURE REGULATORS

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

OPEN TOP BURNERS

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

GRIDDLE

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

OVEN

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

RAISED GRIDDLE BROILER

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

HOT TOPS

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

GARLAND G STARFIRE PRO SERIES GAS RANGES 24IN WIDE RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G24-4L

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G24-4L	(4) Open Top Burners (1) Space Saver Oven	164,000	29	302/137	\$7,359
G24-4S	(4) Open Top Burners (1) Storage Base	132,000	29	221/100	\$6,035
G24-4T	(4) Open Top Burners Modular Top	132,000	16	120/54	\$3,934
G24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	116,000	29	332/151	\$8,713
G24-2G12S	(2) Open Top Burners; 12in/300mm Griddle (1) Storage Base	84,000	29	251/114	\$7,387
G24-2G12T	(2) Open Top Burners; 12in/300mm Griddle; Modular Top	84,000	16	150/68	\$5,605
G24-G24L	24in/600 mm Griddle (1) Space Saver Oven	68,000	29	367/166	\$8,976
G24-G24S	24in/600 mm Griddle (1) Storage Base	36,000	29	286/130	\$9,165
G24-G24T	24in/610 mm Griddle Modular Top	36,000	16	185/84	\$6,212

GARLAND G STARFIRE PRO SERIES GAS RANGES 36IN WIDE RANGES



G36-6R

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G36-6R	(6) Open Top Burners (1) Standard Oven	236,000	40	430/195	\$6,371
G36-6S	(6) Open Top Burners Modular Top	198,000	40	310/141	\$6,188
G36-6T	(4) Open Top Burners Modular Top	198,000	22	190/86	\$4,805
G36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	188,000	40	460/209	\$8,865
G36-4G12S	(4) Open Top Burners; 12in/300mm Griddle (1) Storage Base	150,000	40	340/154	\$7,526
G36-4G12T	(4) Open Top Burners; 12in/300mm Griddle; Modular Top	150,000	22	220/100	\$6,517
G36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	140,000	40	495/225	\$9,024
G36-2G24S	(2) Open Top Burners; 24in/600mm Griddle (1) Storage Base	102,000	40	375/170	\$7,787
G36-2G24T	(2) Open Top Burners; 24in/610mm Griddle; Modular Top	102,000	22	255/116	\$7,071
G36-G36R	36in/900mm Griddle (1) Standard Oven	92,000	40	530/240	\$9,444
G36-G36S	36in/900mm Griddle (1) Storage Base	54,000	40	410/186	\$8,106
G36-G36T	36in/900mm Griddle; ModularTop	54,000	22	290/132	\$7,731

GARLAND G STARFIRE PRO SERIES GAS RANGES 48IN WIDE RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G48-8LL

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G48-8LL	(4) Open Top Burners (1) Space Saver Oven	328,000	85	572/259	\$13,604
G48-8RS	8) Open Top Burners (1) Standard Oven (1) Storage Base	302,000	85	539/264	\$12,553
G48-8SS	(8) Open Top Burners (2) Storage Base Sections	264,000	85	402/182	\$10,180
G48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	280,000	85	602/273	\$14,953
G48-6G12RS	(6) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	263,000	85	569/258	\$13,906
G48-6G12SS	(6) Open Top Burners; 12in/300mm Griddle (2) Storage Base Sections	216,000	85	432/196	\$13,409
G48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	232,000	85	667/303	\$15,215
G48-4G24RS	(4) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	206,000	85	604/274	\$14,152
G48-4G24SS	(4) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	168,000	85	497/255	\$13,657
G48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	184,000	85	672/305	\$15,535
G48-2G36RS	(2) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	158,000	85	639/290	\$14,484
G48-2G36SS	(2) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	120,000	85	502/228	\$13,974
G48-G48LL	48in/1200mm Griddle (2) Space Saver Ovens	136,000	85	692/314	\$16,514
G48-G48RS	48in/1200mm Griddle (1) Standard Oven (1) Storage Base	110,000	85	659/299	\$15,466
G48-G48SS	48in/1200mm Griddle (2) Storage Bases	72,000	85	522/237	\$14,968

GARLAND G STARFIRE PRO SERIES GAS RANGES 60IN WIDE RANGES WITH RAISED GRIDDLE/BROILER



G60-6R24RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G60-6R24RR	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Standard Ovens	307,000	85	828/376	\$13,266
G60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	269,000	85	787/357	\$13,402
G60-6R24SS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Storage Bases	231,000	85	828/376	\$12,703

* Note High shelves for 60" raised griddle/broiler models are shipped separately add 10 Cu.Ft. for trailer container space for shipping.
 ** Note Raised Griddle/Broiler sections are only available with Hi-Lo valve controls.

GARLAND G STARFIRE PRO SERIES GAS RANGES 60IN WIDE RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G60-10RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
G60-10RR	(10) Open Top Burners (2) Standard Ovens	406,000	85	726/329	\$11,264
G60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	368,000	85	690/312	\$11,792
G60-10SS	(10) Open Top Burners (2) Storage Bases	330,000	85	581/264	\$12,628
G60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens(1) Space Saver Oven	358,000	85	756/343	\$14,195
G60-8G12RS	(8) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	320,000	85	720/327	\$13,133
G60-8G12SS	(8) Open Top Burners; 12in/300mm Griddle (2) Storage Bases	282,000	85	611/277	\$11,874
G60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	310,000	85	775/342	\$12,833
G60-6G24RS	(6) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	272,000	85	775/342	\$13,393
G60-6G24SS	(6) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	234,000	85	646/293	\$14,551
G60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	262,000	85	826/375	\$14,773
G60-4G36RS	(4) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	224,000	85	790/358	\$13,711
G60-4G36SS	(4) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	186,000	85	681/309	\$12,441
G60-2G48RR	(2) Open Top Burners; 48in/1200mm Griddle (2) Standard Ovens	214,000	85	851/386	\$15,755
G60-2G48RS	(2) Open Top Burners; 48in/1200mm Griddle (1) Standard Oven (1) Storage Base	176,000	85	815/370	\$17,630
G60-2G48SS	(2) Open Top Burners; 48in/1200mm Griddle (2) Storage Bases	138,000	85	706/320	\$13,422
G60-G60RR	60in/1500mm Griddle (2) Standard Ovens	166,000	85	866/393	\$17,772
G60-G60RS	60in/1500mm Griddle (1) Standard Oven (1) Storage Base	128,000	85	830/376	\$16,708
G60-G60SS	60in/1500mm Griddle (2) Storage Bases	90,000	85	721/327	\$15,438

G SERIES OPTIONS & ACCESSORIES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	LIST PRICE
Extra Oven Rack: For Standard Ovens	\$290
Extra Oven Rack: For Convection Ovens	\$290
Extra Oven Rack: For Space-Saver Oven	\$290
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$720
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$372
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$813
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$3,364
Low-Profile Backguard in lieu of Standard High Shelf	N/C

GRIDDLE OPTIONS

Upgrade griddle to thermostat control: ADD \$615 per thermostat, (1 per 12in of linear width), to valve-controlled griddle model. For example: the list price of G36-G36R upgraded to thermostat control would be \$9,444 plus \$1,845 (\$615 x 3), for a total list price of \$11,289
NOTE: thermostat controls are not available on raised griddle/broiler sections

* Piezo Pilot Igniters; per 12in griddle section **\$161**

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

GARLAND STOCK POT RANGE



G20-SP
(STOCK POT AND STIRRER NOT INCLUDED)

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
G20-SP	Stock Pot Range w/Cast Iron Top	60,000 BTU	11	110/50	\$4,282
G20-SPH	Stock Pot Range w/Cast Iron Top and 100% Flame Failure Pilot System	60,000 BTU	11	110/50	\$4,442

GARLAND G SERIES SALAMANDER BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GIR36

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GIR36	35 1/2in (900mm) Wide Salamander Broiler Range Mount For G36 Range	40,000 BTU	40	200/91	\$6,499
GIR48	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For G48 Range (center-mount w/side flue extensions. 47-1/4in (1200mm) wide)	40,000 BTU	63	230/105	\$7,302
GIR60	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For G60 Range w/24in (610mm) flue riser & shelf	40,000 BTU	63	260/118	\$7,475
GIR36C	34in (864mm) Counter Salamander	40,000 BTU	21	170/77	\$6,778

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

GARLAND G SERIES CHEESEMELTERS



GIRCM36

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GIRCM36	34in (864mm) Wide Cheesemelter Range Mount For G36 Range	30,000 BTU	40	200/91	\$6,910
GIRCM48	34in (864mm) Wide Cheesemelter Broiler Range Mount For G48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4in (1200mm) width	30,000 BTU	63	230/105	\$7,428
GIRCM60	34in (864mm) Wide Cheesemelter Broiler Range Mount For G60 Range *Cheesemelter w/24in (610mm) flue riser & shelf	30,000 BTU	63	260/118	\$7,859
GIRCM36C	34in (864mm) Counter Cheesemelter	30,000 BTU	21	170/77	\$7,400

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

DESCRIPTION	PRICE	DESCRIPTION	PRICE
-------------	-------	-------------	-------

OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$734	Stainless steel main back for GIR36C	\$426
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	\$642	Stainless steel main back for GIR36 & GIRCM36	\$613
		Stainless steel main back for GIR48 & GIRCM48	\$700
		Stainless steel main back for GIR60 & GIRCM60	\$752

GARLAND G SERIES GAS UNDER FIRED CERAMIC BRIQUETTE CHAR-BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



G24-BRL

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
G18-BRL	Broiler - 18in (457mm) Wide	45,000 BTU	21	190/86	\$8,090
G24-BRL	Broiler - 24in (610mm) Wide	60,000 BTU	21	252/114	\$8,600
G30-BRL	Broiler - 30in (762mm) Wide	75,000 BTU	29	265/120	\$9,645
G36-BRL	Broiler - 36in (914mm) Wide	90,000 BTU	29	330/150	\$10,664
G48-BRL	Broiler - 48in (1219mm) Wide	120,000 BTU	37	375/170	\$14,099

BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	\$715
24in (610mm) Stainless Steel Spatterguard	\$779
30in (762mm) Stainless Steel Spatterguard	\$958
36in (914mm) Stainless Steel Spatterguard	\$983
48in (1219mm) Stainless Steel Spatterguard	\$995
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$178
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$217
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$242
Stainless steel back for 18in (457mm) Broiler	\$338
Stainless steel back for 24in (610mm) Broiler	\$371
Stainless steel back for 30in (762mm) Broiler	\$428
Stainless steel back for 36in (914mm) Broiler	\$505
Stainless steel back for 48in (1219mm) Broiler	\$562
Stainless steel back for 18in (457mm) back guard	\$309
Stainless steel back for 24in (610mm) back guard	\$333
Stainless steel back for 30in (762mm) back guard	\$416
Stainless steel back for 36in (914mm) back guard	\$532
Stainless steel back for 48in (1219mm) back guard	\$532

DOUBLE SIDED "STEEL" DIAMOND BROILER RACKS (REPLACES STANDARD CAST 1/2 ROUND & 1/2 DIAMOND RACKS)

DIA-18	Set of 3 racks for 18" Broiler	\$293
DIA-24	Set of 4 racks for 24" Broiler	\$391
DIA-30	Set of 5 racks for 30" Broiler	\$474
DIA-36	Set of 6 racks for 36" Broiler	\$614
DIA-48	Set of 8 racks for 48" Broiler	\$670

STAINLESS STEEL STANDS & CABINETS

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE	MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
STAINLESS STEEL STANDS & CABINETS									
G18-BRL-STD	Stand 18in (456mm) Wide	5	30/14	\$888	G18-BRL-CAB	Cabinet - 18in (457mm) Wide	15	40/18	\$1,293
G24-BRL-STD	Stand 24in (610mm) Wide	5	40/18	\$888	G24-BRL-CAB	Cabinet - 24in (610mm) Wide	15	40/18	\$1,372
G30-BRL-STD	Stand 30in (762mm) Wide	5	50/23	\$972	G30-BRL-CAB	Cabinet - 30in (762mm) Wide	22	50/23	\$1,470
G36-BRL-STD	Stand 36in (914mm) Wide	5	60/27	\$984	G36-BRL-CAB	Cabinet - 36in (914mm) Wide	22	50/23	\$1,580
G48-BRL-STD	Stand 48in (1219mm) Wide	5	70/32	\$1,055	G48-BRL-CAB	Cabinet - 48in (1219mm) Wide	37	75/34	\$1,760
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)									\$720

GARLAND RANGE-MATCH FRYER

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GF16-FR



GF16-FRST-HL

STANDARD FEATURES

GAS FRYER

- Total Flame Failure Protection
- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- Gas fryer multiple pot burners total input 110,000 Btuh (32.2kW)
- Stainless steel fryer tank, 35 lb. (16 L) capacity
- Center line thermostat accurate to 1°
- Standard with (2) twin fryer baskets or (1) large single basket in lieu of twin baskets
- Rear gas connection with combination gas regulator and safety valve supplied
- Open vat tank design with deep cold zone to keep contaminants out of cooking area flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6in (152mm) sections
- 6in (152mm) stainless steel legs with adjustable feet

FRYER STATION

- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- 6in (152mm) stainless steel legs with adjustable feet
- Heat lamp model available as 120V/60Hz or 240V/50Hz, (please specify at time of order)

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GF16-FR	16in (406mm) wide Range-Match Gas Fryer	110,000 BTU	19	177/80	\$10,777

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
--------------	-------------	--------	-------------	------------

RANGE MATCH PRODUCT HOLDING STATION

GF16-FRST	16in (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	19	190/86	\$4,712
GF16-FRST-HL	16in (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12in x 20in x 2-1/2in (deep) cafeteria pan & electric heat lamp	19	130/58	\$7,029

DESCRIPTION	LIST PRICE
-------------	------------

OPTIONS & ACCESSORIES

Stainless Steel Fish Plate	\$486
Stainless Steel Fryer Tank Cover	\$579
Swivel Casters-Set of 4 w/Front Brakes	\$720
Deck Fasteners (Stainless Steel Flanged Feet)	\$389

GARLAND GF SENTRY SERIES GAS RANGES & MODULAR TOPS

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

STANDARD FEATURES

STARFIRE PRO SENTRY TOTAL FLAME FAILURE PROTECTION

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



GF24-4L



GF36-6R

GF SERIES STANDARD FEATURES:

- Flame failure protection for all burners
- Stainless steel front, sides and plate rail
- Stainless steel low profile back guard
- 6in (152mm) stainless steel adjustable legs
- 27in (686mm) range top work surface Gas pressure regulators
- 3/4in on 24in (600mm) and 36in (900mm) models
- 1in on 48in (1200mm) and 60in (1500mm) models

OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 26,000 Btuh/7.61kW 2 piece cast iron Starfire-Pro open top burners
- Stainless steel low profile back guard

GRIDDLE

- Standard on right, Snap-acting & modulating thermostat 175° - 425°F (80°-215°C)
- 23in (584mm) griddle plate working depth
- 4 3/16in (108mm) wide grease trough
- One cast "H" burner 18,000 Btuh/5.27kW per 2in (300mm) section
- 5/8in (16mm) thick steel plate

OVEN

- Fully porcelain oven interior, including top, bottom, sides, back & door liner

- Cast "H" burner. 38K Btuh/11.3kW for standard oven on 36in (900) & 60in (1500mm) models
- Cast "H" burner. 32K Btuh/9.38kW for space-saver oven on 24in (600) & 48in (1200mm) models
- Snap-acting & modulating thermostat
- One nickel plated oven rack on 3-position removable rack guides

RAISE GRIDDLE BROILER

- Available on right side only
- 24in (600mm) wide griddle plate.
- Controlled by hi/lo value with three cast iron burners each rated at 11,000Btuh/3.22kW
- 19in (463mm) wide broiler cavity.

HOT TOPS

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

MODULAR TOP MODELS

- Available as 24in (600mm) or 36in (900mm) wide modular top unit.
- Modular units come standard with 4in (102mm) stainless steel legs
- CE models available

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
GF24-4L	(4) Open Top Burners (1) Space Saver Oven	136,000/39.82	29	302/137	\$11,923
GFE24-4L	(4) Open Top Burners (1) Space Saver Oven	136,000/39.82	29	302/137	\$12,327
GF24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	102,000/29.87	29	332/151	\$13,395
GFE24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	102,000/29.87	29	332/151	\$13,797
GF24-G24L	24in/610mm Griddle (1) Space Saver Oven	68,000/19.91	29	367/166	\$13,624
GFE24-G24L	24in/610mm Griddle (1) Space Saver Oven	68,000/19.91	29	367/166	\$14,044
GF24-4T	(4) Open Top Burners Modular Top	104,000/30.45	16	120/54	\$6,575
GF24-2G12T	(2) Open Top Burners; 12in/300mm Griddle Modular Top	70,000/20.50	16	150/68	\$8,074
GF24-G24T	24in/610mm Griddle Modular Top	36,000/10.54	16	185/84	\$8,795
GF36-6R	(6) Open Top Burners (1) Standard Oven	194,000/56.81	40	430/195	\$13,005
GFE36-6R	(6) Open Top Burners (1) Standard Oven	194,000/56.81	40	430/195	\$13,451
GF36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	160,000/46.85	40	460/209	\$14,474
GFE36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	160,000/46.85	40	460/209	\$14,924
GF36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	126,000/36.89	40	495/225	\$14,720
GFE36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	126,000/36.89	40	495/225	\$15,153
GF36-G36R	36in/914mm Griddle (1) Standard Oven	92,000/26.94	40	530/240	\$15,052
GFE36-G36R	36in/914mm Griddle (1) Standard Oven	92,000/26.94	40	530/240	\$15,499
GF36-6T	(6) Open Top Burners Modular Top	156,000/45.68	22	190/86	\$6,877

24IN (610MM) WIDE

36IN (914MM) WIDE

GARLAND RANGE-MATCH FRYER

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

- CE models available



GF48-8LL



GF60-10RR



GF60-6R24RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
GF36-2G24T	(2) Open Top Burners; 24in/600mm Griddle Modular Top	88,000/25.77	22	255/116	\$8,578
GF36-4G12T	(4) Open Top Burners; 12in/300mm Griddle Modular Top	122,000/35.72	22	220/100	\$8,363
GF36-G36T	36in/900mm Griddle; Modular Top	54,000/15.81	85	290/132	\$8,938
GF48-8LL	(8) Open Top Burners (2) Space Saver Ovens	272,000/79.64	85	572/259	\$19,017
GFE48-8LL	(8) Open Top Burners (2) Space Saver Ovens	272,000/79.64	85	572/259	\$22,333
GF48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	238,000/69.69	85	602/273	\$20,488
GFE48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	238,000/69.69	85	602/273	\$23,804
GF48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	204,000/59.73	85	667/303	\$20,731
GFE48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	204,000/59.73	85	667/303	\$24,035
GF48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	170,000/49.78	85	672/305	\$21,066
GFE48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	170,000/49.78	85	672/305	\$24,378
GF60-10RR	(10) Open Top Burners (2) Standard Ovens	336,000/98.38	85	726/329	\$19,638
GFE60-10RR	(10) Open Top Burners (2) Standard Ovens	336,000/98.38	85	726/329	\$21,960
GF60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	302,000/88.43	85	756/343	\$21,108
GFE60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	302,000/88.43	85	756/343	\$23,429
GF60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	268,000/78.47	85	775/342	\$21,354
GFE60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	268,000/78.47	85	775/342	\$23,675
GF60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	234,000/68.52	85	826/375	\$21,684
GFE60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	234,000/68.52	85	826/375	\$24,004
GF60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	227,000/66.47	85	787/357	\$18,845
GFE60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	227,000/66.47	85	787/357	\$19,305
GF60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	265,000/77.59	85	828/376	\$21,483
GFE60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	265,000/77.59	85	828/376	\$22,925

EQUIPMENT STAND OPTIONS FOR 24IN & 36IN MODULAR TOP UNITS

MODEL NUMBER	DESCRIPTION	SERIES	CU.FT.	SHIP WEIGHT	LIST PRICE
4525318	24in (600mm) Stainless Steel open base stand with legs	GF24-ST24	3	45/20	\$1,822
4525319	24in (600mm) Stainless Steel open base stand with casters	GF24-ST24	3	45/20	\$2,630
4525322	36in (900mm) Stainless Steel open base stand with legs	GF36-ST36	5	55/25	\$1,955
4525323	36in (900mm) Stainless Steel open base stand with casters	GF36-ST36	5	55/25	\$2,761

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

EQUIPMENT STAND OPTIONS FOR 24IN & 36IN MODULAR TOP UNITS

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	LIST PRICE
OPTIONS & ACCESSORIES	
Extra Oven Rack: For Standard Ovens	\$290
Extra Oven Rack: For Convection Ovens	\$290
Extra Oven Rack: For Space-Saver Oven	\$290
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$372
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$720
Hot Top Plate Sections 12in/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$813
**Valve control available in Lieu of thermostat control for griddles (must specify at time of order)	N/C
* Convection Oven Base (for GFE models only) w/3 oven racks & 3 position rack guides; 115V 60Hz or 240V 50/60Hz	\$3,364
Stainless Steel High Shelf for GF24 and GFE24 models	\$472
Stainless Steel High Shelf for GF36 and GFE36 models	\$661
Stainless Steel High Shelf for GF48 and GFE48 models	\$796
Stainless Steel High Shelf for GF60 and GFE60 models	\$830
<p>* GFE models with standard size ovens are available with convection oven base option. For each convection oven, the suffix "R" in the model number changes to "C," (e.g., GFE36-6R becomes GFE36-6C). One convection oven in a double-oven base is standard on right, available on left, please specify. Crated size of 36"/900mm models with convection oven base increases to 57 Cu Ft.</p>	
<p>** Only Valve controls available on models with Raised Griddle/Broilers for Griddle/Broiler section.</p>	
GF SERIES FRYER OPTIONS & ACCESSORIES (FOR FRYERS SHOWN ON FOLLOWING PAGE)	
Stainless Steel Fish Plate	\$486
Stainless Steel Fryer Tank Cover	\$579
Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)	\$720
Deck Fasteners (Stainless Steel Flanged Feet)	\$389

GARLAND GF SENTRY SERIES SALAMANDER BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GFIR36M

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GFIR36M	35 1/2in (900mm) Wide Salamander Broiler w/Flame Failure Protection - Range Mount For GF36 Range	28,000 BTU	40	200/91	\$7,677
GFIR48M	35 1/2in (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF48 Range (center-mount w/side flue extensions. 47-1/4in (1200mm) wide)	28,000 BTU	63	230/105	\$7,865
GFIR60M	35 1/2in (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF60 Range w/24in (610mm) flue riser & shelf	28,000 BTU	63	260/118	\$10,652
GFIR36CM	34in(864mm) Counter Salamander w/Flame Failure Protection	28,000 BTU	21	170/77	\$7,046

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

BROILER OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$734
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	\$642
Stainless steel main back for GFIR36CM	\$426
Stainless steel main back for GFIR36M	\$613
Stainless steel main back for GFIR48M	\$700
Stainless steel main back for GFIR60M	\$752

GARLAND GF SERIES RANGE-MATCH FRYER



GF16-FR



GF16-FRST-HL

GF Series fryer options & accessories are listed at the bottom of the previous page.

STANDARD FEATURES

GAS FRYER

- Total Flame Failure Protection
- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- Gas fryer multiple pot burners total input 110,000 Btuh
- Stainless steel fryer tank, 35 lb. (16 L) capacity
- Center line thermostat accurate to 1°
- Standard with (2) twin fryer baskets or (1) large single basket in lieu of twin baskets
- Rear gas connection with combination gas regulator and safety valve supplied

- Open vat tank design with deep cold zone to keep contaminants out of cooking area flip side of broiler rack finer diamond edge brand Broiler racks supplied in 6" (152mm) sections
 - 6in (152mm) stainless steel legs with adjustable feet
 - CE models available
- ##### FRYER STATION
- Stainless Steel Low Profile Back guard
 - Stainless steel front, sides and plate rail
 - 6in (152mm) stainless steel legs with adjustable feet

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GF16-FR	16in (406mm) wide Range-Match Gas Fryer	110,000 BTU	19	177/80	\$10,777

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
--------------	-------------	--------	-------------	------------

RANGE MATCH PRODUCT HOLDING STATION

GF16-FRST	16in (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	19	105/48	\$4,712
GF16-FRST-HL	16in (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12in x 20in x 2-1/2in (deep) cafeteria pan & electric heat lamp	19	130/58	\$7,029

GARLAND GF SENTRY FLAME FAILURE SERIES GAS UNDER FIRED CERAMIC BRIQUETTE CHAR-BROILERS - RANGE MATCH OR COUNTER MOUNT

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



GF24-BRL

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
GF18-BRL	Broiler - 18in (457mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	45,000 BTU	21	190/86	\$9,761
GF24-BRL	Broiler - 24in (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	60,000 BTU	21	252/114	\$10,279
GF30-BRL	Broiler - 30in (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	75,000 BTU	29	265/120	\$11,276
GF36-BRL	Broiler - 36in (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	90,000 BTU	29	330/150	\$12,585

BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	\$715
24in (610mm) Stainless Steel Spatterguard	\$779
30in (762mm) Stainless Steel Spatterguard	\$958
36in (914mm) Stainless Steel Spatterguard	\$983
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$178
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$217
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$242
Stainless steel back for 18in (457mm) Broiler	\$338
Stainless steel back for 24in (610mm) Broiler	\$371
Stainless steel back for 30in (762mm) Broiler	\$428
Stainless steel back for 36in (914mm) Broiler	\$505
Stainless steel back for 18in (457mm) back guard	\$309
Stainless steel back for 24in (610mm) back guard	\$333
Stainless steel back for 30in (762mm) back guard	\$416
Stainless steel back for 36in (914mm) back guard	\$532

DOUBLE SIDED "STEEL" DIAMOND BROILER RACKS (REPLACES STANDARD CAST 1/2 ROUND & 1/2 DIAMOND RACKS)

DIA-18	Set of 3 racks for 18in Broiler	\$293
DIA-24	Set of 4 racks for 24in Broiler	\$391
DIA-30	Set of 5 racks for 30in Broiler	\$474
DIA-36	Set of 6 racks for 36in Broiler	\$614

STAINLESS STEEL STANDS & CABINETS

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE	MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
STAINLESS STEEL STANDS & CABINETS									
G18-BRL-STD	Stand 18in (456mm) Wide	5	30/14	\$888	G18-BRL-CAB	Cabinet - 18in (457mm) Wide	15	40/18	\$1,293
G24-BRL-STD	Stand 24in (610mm) Wide	5	40/18	\$888	G24-BRL-CAB	Cabinet - 24in (610mm) Wide	15	40/18	\$1,372
G30-BRL-STD	Stand 30in (762mm) Wide	5	50/23	\$972	G30-BRL-CAB	Cabinet - 30in (762mm) Wide	22	50/23	\$1,470
G36-BRL-STD	Stand 36in (914mm) Wide	5	60/27	\$984	G36-BRL-CAB	Cabinet - 36in (914mm) Wide	22	50/23	\$1,580
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)									\$720

GARLAND S680 SENTRY SERIES ELECTRIC RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



S5686



S684

STANDARD FEATURES

- Full-size oven(s) with complete porcelain interior finish
- Removable, 4-position rack guides w/1 oven rack, (per oven)
- Electro-mechanical heavy duty oven thermostat(s), 150°-550°F (66°-288°C)
- Cool-touch oven door handle(s)
- Stainless Steel exterior
- 10in (254mm) high stainless steel backguard with slotted, black enameled, angled cap
- 6in (152 mm) SS adjustable legs
- 208V or 240V; 460V N/A
- S686/S684:**
- Tubular heating elements, infinite switch controlled
- SS686/SS684:**
- Sealed, high performance elements with over heat protection and 6-heat switch

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
S686	(6) Tubular Elements (1) Std. Oven	15 KW	53	385/175	\$13,055
SS686	(6) Sealed Elements (1) Std. Oven	19 KW	53	385/175	\$13,055
S684	(10) Tubular Elements (2) Std. Ovens	27 KW	91	630/285	\$20,933
SS684	(10) Sealed Elements (2) Std. Ovens	33 KW	91	630/285	\$20,933

DESCRIPTION	LIST PRICE
-------------	------------

BROILER OPTIONS & ACCESSORIES

Stainless Steel High Shelf (SS Backguard with 11in Deep Shelf) for 36in Range	\$583
Stainless Steel High Shelf (SS Backguard with 11in Deep Shelf) for 60in Range	\$770
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36in Range	\$583
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60in Range	\$770
Stainless Steel Mainback for 36in range mount High Shelf and 17in Backguard	\$618
Stainless Steel Mainback for 60in range mount High Shelf and 17in Backguard	\$770
Stainless Steel Mainback for 10in (254mm) High Backguard for 36in range	\$434
Stainless Steel Mainback for 10in (254mm) High Backguard for 60in range	\$553
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	\$3,683
Double Convection Oven Base (Add Suffix RC2)	\$8,081
Stainless Steel Range Mainback (for 36in Range models)	\$623
Stainless Steel Range Mainback (for 60in Range models)	\$770
Additional Oven Rack - Each Range	\$290
Swivel Casters; Set of 4 w/Front Brakes (non-marking polyurethane)	\$747
Storm Rails - For use with elements or hot top sections per 12in Section	\$411
Hand Rails - Stainless Steel Finish 36in	\$398
Hand Rails - Stainless Steel Finish 60in	\$505
Deck Fasteners - Set of Four	\$381
Oven Door Latch - 36in	\$293
Oven Door Latch - 60in	\$557
Drip Tray Stop 36in	\$213
Drip Tray Stop 60in	\$320

OPTIONAL GRIDDLES, (STANDARD ON RIGHT)

12in Griddle; add suffix -12G model number; replaces two top elements	\$1,313
24in Griddle; add suffix -24G model number; replaces four top elements	\$1,485
36in Griddle; add suffix -36G model number; replaces six top elements (not available on SS686)	\$1,956

OPTIONAL HOT TOPS, (STANDARD ON LEFT)

12in Hot Top; add suffix -1 to model number; replaces two top elements	N/C
(2) 12in Hot Tops; add suffix -2 to model number; replaces four top elements	N/C
(3) 12in Hot Tops; add suffix -3 model number; replaces six top elements (available only on 60in ranges)	N/C

GARLAND S680 SERIES ELECTRIC SALAMANDER BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



SER-686

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SERC	36in (914mm) Wide Counter Mounted Salamander Broiler	7 KW	21	210/95	\$8,948
SER-686	Range Mount Salamander Broiler For Model SU686; 36in (914mm) Range	7 KW	40	250/110	\$8,507
SER-684	Range Mount Salamander Broiler For Model SU684; 60in (1524mm) range	7 KW	63	300/135	\$9,168

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

DESCRIPTION	LIST PRICE
BROILER OPTIONS & ACCESSORIES	
MAINBACK Stainless Steel	\$596
WALL KIT Mount Stainless Steel (For Model SERC)	\$678

GARLAND S680 SENTRY SERIES RANGE-MATCH ELECTRIC FRYERS



S18F

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
S18F	12 kW Fryer - 18" (457mm) wide	12 KW	20	140/64	\$13,114
S18SF	16 kW Super Fryer - 18" (457mm) wide	16 KW	20	140/64	\$14,285
S680-18FM	18in (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top		16	105/48	\$5,730
S680-18FM-EH	18in (457mm) Wide Fryer Station - Complete with Heat Lamp		16	130/59	\$7,795

DESCRIPTION	LIST PRICE
BROILER OPTIONS & ACCESSORIES	
Stainless Steel Tank Cover	\$584
Large Single Basket	\$559
Extra Fry Tank	\$790
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$720
Extra Tank with Drain	\$760
Deck Fasteners - Set of Four	\$393
14DS Drain Shelf	\$856
14DS Basket Drain Basket for 14DS	\$353
Fish Plate	\$490

THE RELIABLE RANGE...

BUILT TO TAKE WHAT EVER YOU DISH OUT.

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



KEY FEATURES AND BENEFITS:

LARGEST USABLE COOKTOP

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

EFFICIENT, EVEN HEAT

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

VERSATILE OVEN

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

LOW MAINTENANCE

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

PROVEN DURABILITY

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

STANDARD FEATURES

U SERIES

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

GAS PRESSURE REGULATORS

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

OPEN TOP BURNERS

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

GRIDDLE

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

OVEN

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

RAISED GRIDDLE BROILER

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

HOT TOPS

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



US RANGE U SERIES GAS RANGES 24IN WIDE RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



U24-4L

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U24-4L	(4) Open Top Burners (1) Space Saver Oven	160,000	29	302/137	\$6,241
U24-4S	(4) Open Top Burners (1) Storage Base	128,000	29	221/100	\$4,940
U24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	114,000	29	332/151	\$7,629
U24-2G12S	(2) Open Top Burners; 12in/300mm Griddle (1) Storage Base	82,000	85	251/114	\$6,327
U24-G24L	24in/600mm Griddle (1) Space Saver Oven	68,000	29	367/166	\$7,886
U24-G24S	24in/600mm Griddle (1) Storage Base	36,000	29	286/130	\$6,583

US RANGE U SERIES GAS RANGES 36IN WIDE RANGES



U36-6R

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U36-6R	(6) Open Top Burners (1) Standard Oven	230,000	40	430/195	\$6,049
U36-6S	(6) Open Top Burners (1) Storage Base	192,000	40	310/141	\$5,095
U36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	184,000	40	460/209	\$7,784
U36-4G12S	(4) Open Top Burners; 12in/300mm Griddle (1) Storage Base	146,000	40	340/154	\$6,467
U36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	138,000	40	495/225	\$7,963
U36-2G24S	(2) Open Top Burners; 24in/600mm Griddle (1) Storage Base	100,000	40	375/170	\$6,738
U36-G36R	36in/900mm Griddle (1) Standard Oven	92,000	40	530/240	\$8,365
U36-G36S	36in/900mm Griddle (1) Storage Base	54,000	40	410/186	\$8,474

US RANGE U SERIES GAS RANGES 48IN WIDE RANGES



U48-8LL

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U48-8LL	(8) Open Top Burners (2) Space Saver Ovens	320,000	85	726/329	\$12,072
U48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	294,000	85	690/312	\$10,885
U48-8SS	(8) Open Top Burners (2) Storage Base Sections	256,000	85	581/264	\$10,064
U48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	274,000	85	756/343	\$13,461
U48-6G12RS	(6) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	257,000	85	720/327	\$12,272
U48-6G12SS	(6) Open Top Burners; 12in/300mm Griddle (2) Storage Base Sections	210,000	85	611/277	\$13,724
U48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	228,000	85	775/342	\$13,712
U48-4G24RS	(4) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	202,000	85	775/342	\$12,525
U48-4G24SS	(4) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	162,000	85	646/293	\$11,706
U48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	182,000	85	826/375	\$14,039
U48-2G36RS	(2) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	156,000	85	790/358	\$12,852
U48-2G36SS	(2) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	118,000	85	681/309	\$12,029
U48-G48LL	48in/1200mm Griddle (2) Space Saver Ovens	136,000	85	851/386	\$15,060
U48-G48RS	48in/1200mm Griddle (1) Standard Oven (1) Storage Base	110,000	85	815/370	\$13,869
U48-G48SS	48in/1200mm Griddle (2) Storage Bases	72,000	85	706/320	\$13,036

US RANGE U SERIES GAS RANGES 60IN WIDE RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



U60-10RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U60-10RR	(10) Open Top Burners (2) Standard Ovens	396,000	85	726/329	\$10,689
U60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	358,000	85	690/312	\$10,487
U60-10SS	(10) Open Top Burners (2) Storage Bases	320,000	85	581/264	\$12,109
U60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	350,000	85	756/343	\$12,779
U60-8G12RS	(8) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	312,000	85	720/327	\$11,876
U60-8G12SS	(8) Open Top Burners; 12in/300mm Griddle (2) Storage Bases	274,000	85	611/277	\$11,478
U60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	304,000	85	775/342	\$12,495
U60-6G24RS	(6) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	266,000	85	775/342	\$12,130
U60-6G24SS	(6) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	228,000	85	646/293	\$11,731
U60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	258,000	85	826/375	\$13,376
U60-4G36RS	(4) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	220,000	85	790/358	\$12,456
U60-4G36SS	(4) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	182,000	85	681/309	\$12,072
U60-2G48RR	(2) Open Top Burners; 48in/1200mm Griddle (2) Standard Ovens	212,000	85	851/386	\$14,380
U60-2G48RS	(2) Open Top Burners; 48in/1200mm Griddle (1) Standard Oven (1) Storage Base	174,000	85	815/370	\$16,155
U60-2G48SS	(2) Open Top Burners; 48in/1200mm Griddle (2) Storage Bases	136,000	85	706/320	\$13,079
U60-G60RR	60in/1500mm Griddle (2) Standard Ovens	166,000	85	866/393	\$16,446
U60-G60RS	60in/1500mm Griddle (1) Standard Oven (1) Storage Base	128,000	85	830/376	\$15,527
U60-G60SS	60in/1500mm Griddle (2) Storage Bases	90,000	85	721/327	\$15,144

US RANGE U SERIES GAS RANGES 60IN WIDE RANGES WITH RAISED GRIDDLE/BROILER



U60-6R24RR

MODEL NUMBER	DESCRIPTION	TOTAL BTU/HR/KW NAT. GAS	CU.FT.	SHIP WEIGHT	LIST PRICE
U60-6R24RR	(6) Open Burners; Raised 24in/600mm Griddle/ Broiler (2) Standard Ovens	301,000	85	828/376	\$12,920
U60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/ Broiler (1) Standard Oven (1) Storage Base	263,000	85	787/357	\$12,713
U60-6R24SS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Storage Bases	225,000	85	828/376	\$12,109

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

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

US RANGE U SERIES GAS RANGES 60IN WIDE RANGES WITH RAISED GRIDDLE/BROILER

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	LIST PRICE
OPTIONS & ACCESSORIES	
Extra Oven Rack: For Standard Ovens	\$290
Extra Oven Rack: For Convection Ovens	\$290
Extra Oven Rack: For Space-Saver Oven	\$290
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$720
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$372
Hot Top Plate Sections 12in/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$813
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$3,364
Low-Profile Backguard in lieu of Standard High Shelf	N/C
GRIDDLE OPTIONS	
UPGRADE GRIDDLE TO THERMOSTAT CONTROL: ADD \$615 per thermostat, (1 per 12in of linear width), to valve-controlled griddle model. For example: the list price of U36-G36R upgraded to thermostat control would be \$8,365 plus \$1,845 (\$615 x 3), for a total list price of \$10,210 NOTE: THERMOSTAT CONTROLS ARE NOT AVAILABLE ON RAISED GRIDDLE/BROILER SECTIONS	
Piezo Pilot Ignitors; per 12" griddle section	\$161

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

US RANGE REGAL SERIES STOCK POT STOVE



SP-1844

STANDARD FEATURES

- One-piece heavy cast reinforced top grate
- High speed ring-type burners with total input of 45,000BTU/hr (SP-1844) (inner-15,000BTU/hr, outer-30,000 BTU/hr)
- One gas control per burner
- 3/4in gas regulator
- Exterior finish - stainless steel

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SP-1844	Stock Pot Stove w/ Tubular Steel Legs	45,000 BTU	9	106/48	\$3,236
SP-1844-2*	Double Stock Pot Stove w/Legs	90,000 BTU	18	212/96	\$6,528

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

US RANGE U SERIES SALAMANDER BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



UIR36

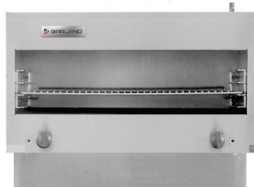
STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
UIR36	35 1/2in (900mm) Wide Salamander Broiler Range Mount For U36 Range	40,000 BTU	40	200/91	\$6,630
UIR48	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For U48 Range (center-mount w/side flue extensions. 47-1/4in (1200mm) wide)	40,000 BTU	63	230/105	\$7,231
UIR60	35 1/2in (900mm) Wide Salamander Broiler; Range Mount For U60 Range w/24in (610mm) flue riser & shelf	40,000 BTU	63	260/118	\$7,403
UIR36C	34in (864mm) Counter Salamander	40,000 BTU	21	170/77	\$6,949

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

US RANGE U SERIES CHEESEMELTERS



UIRCM36

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT.	SHIP WEIGHT	LIST PRICE
UIRCM48	34in (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4in (1200mm) width	30,000 BTU	63	230/105	\$7,614
UIRCM60	34in (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range *Cheesemelter w/24in (610mm) flue riser & shelf.	30,000 BTU	63	260/118	\$8,056
UIRCM36C	34in (864mm) Counter Cheesemelter	30,000 BTU	21	170/77	\$7,585

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

DESCRIPTION	PRICE	DESCRIPTION	PRICE
-------------	-------	-------------	-------

OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$734	Stainless steel main back for UIR36C	\$426
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	\$642	Stainless steel main back for UIR36	\$613
		Stainless steel main back for UIR48 & UIRCM48	\$700
		Stainless steel main back for UIR60 & UIRCM60	\$752

SUNFIRE RESTAURANT RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kW/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



Model X36 - 6R

STANDARD FEATURES

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

OPEN TOP BURNERS:

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

GRIDDLES:

- 24in (610mm) griddle plate, 5/in (15mm) thick steel replaces four open burners
- Manual hi/lo valve control
- 18,000 Btuh/5.27 kW cast iron "H" style burner per

- 12in (305mm) width of griddle
- 4 1/4in (108mm) wide grease trough
- Only available on right hand side

HOT TOPS:

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

OVEN:

- Space Saver, 24in wide ranges only, 20in (508mm) wide, 22in (559mm) deep, 13in (330mm) high interior
- Standard Oven, 26 1/4in (667mm) wide, 22in (559mm) deep, 13in (330mm) high interior
- 33,000 Btuh/9.67kW tube burner
- Low to 500°F (260°C) oven thermostat
- Ribbed porcelain oven bottom and door

AVAILABLE OPTIONS (see page 61 for pricing):

- Extra Oven Rack • Casters • Low-Profile Backguard

SUNFIRE 36IN (900MM) WIDE RESTAURANT RANGES



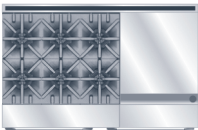
MODEL NUMBER	DESCRIPTION	INPUT (BTU)	CU.FT.	SHIP WEIGHT	LIST PRICE
X24-4L	(4) Open Burners (1) Space Saver Oven	145,000	26	302/137	\$3,295
X24-4S	(4) Open Burners (1) Storage Base	120,000	26	221/100	\$2,584

SUNFIRE 36IN (900MM) WIDE RESTAURANT RANGES



MODEL NUMBER	DESCRIPTION	INPUT (BTU)	CU.FT.	SHIP WEIGHT	LIST PRICE
X36-6R	(6) Open Burners (1) Standard Oven	213,000	37	430/195	\$3,504
	12in Hot Top (4) Open Burners (1) Standard Oven	180,000	37	453/205	\$4,317
X36-6S	(6) Open Burners (1) Storage Base	173,000	37	310/141	\$3,094
	12in Hot Top (4) Open Burners (1) Storage Base	140,000	37	333/151	\$3,907
X36-2G24R	24in Griddle (2) Open Burners (1) Standard Oven	133,000	37	495/225	\$5,966
X36-2G24S	24in Griddle (2) Open Burners (1) Storage Base	100,000	37	375/170	\$4,633

SUNFIRE 60IN (1500MM) WIDE RESTAURANT RANGES



MODEL NUMBER	DESCRIPTION	INPUT (BTU)	CU.FT.	SHIP WEIGHT	LIST PRICE
X60-10RR	(10) Open Burners (2) Standard Ovens	366,000	85	726/329	\$6,206
X60-10RS	(10) Open Burners (1) Standard Oven, (1) Storage Base	333,000	85	690/312	\$6,242
X60-6G24RR	24in Griddle* (6) Open Burners (2) Standard Ovens	286,000	85	581/264	\$7,371
X60-6G24RS	24in Griddle* (6) Open Burners (1) Standard Oven, (1) Storage Base	253,000	85	756/343	\$7,243
X60-6R24RR	24in Raised Griddle-Broiler, (on right side), (6) Open Burners, (2) Standard Ovens	289,500	85	720/327	\$8,218
X60-6R24RS	24in Raised Griddle-Broiler, (on right side), (6) Open Burners, (1) Standard Oven (1) Storage Base	256,500	85	611/277	\$7,652

Note: The purchase of SunFire products is not subject to rebates or allowances.



MASTER SERIES HEAVY DUTY EQUIPMENT

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



MASTER YOUR KITCHEN WITH THE FLEXIBILITY TO BE CREATIVE...

PERFORMANCE

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

PRECISION

Temperatures measured in precise 1 degree increments using Centerline thermostats.

POWER

More heat means faster cooking times that save you money.

CONSISTENCY

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

FLEXIBILITY

Tops and configurations that fit your kitchen and your menu.

RELIABILITY

Dependable equipment with a long life that delivers consistent results.

CONVENIENCE

Smooth surfaces make cleaning easy, quick and safe.

SAFETY

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

SAFETY

The clean lines of the design complement any kitchen.

STANDARD FEATURES

MASTER SERIES

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

OVEN-BASE MODELS

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

MASTER SENTRY SERIES

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

OVEN-BASE MODELS

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



GARLAND MASTER SERIES HEAVY-DUTY RANGES (38IN DEPTH)

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE	
	(1) 33K, 17in W Griddle (2) 35K Open Burners 34in Wide Griddle on left only Rear Gas Option (3/4in, 1in, 11/4in)	M42R	(1) Std. Oven Base	143,000 BTU	53	445/202	\$10,718
		M42S	(1) Storage Base	103,000 BTU	53	345/157	\$9,090
		M42T	(1) Modular Top	103,000 BTU	26	265/120	\$8,470
	(1) 30K, 17in W Hot Top (2) 35K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)	M42-6R	(1) Std. Oven Base	140,000 BTU	53	520/230	\$10,301
		M42-6S	(1) Storage Base	100,000 BTU	53	420/190	\$9,776
		M42-6T	(1) Modular Top	100,000 BTU	26	312/142	\$8,256
	(6) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)	M43R	(1) Std. Oven Base	184,000 BTU	53	440/200	\$10,110
		M43S	(1) Storage Base	144,000 BTU	53	340/155	\$8,565
		M43T	(1) Modular Top	144,000 BTU	26	260/118	\$7,955
	(3) 18K, Open Burners (3) 15K Hot Tops 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)	M43FTR	(1) Std. Oven Base	99,000 BTU	53	540/245	\$12,255
		M43FTS	(1) Storage Base	59,000 BTU	53	440/200	\$10,652
		M43FTT	(1) Modular Top	59,000 BTU	26	320/145	\$10,033
	(1) 22K Hot Top (4) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)	M43-1R	(1) Std. Oven Base	158,000 BTU	53	460/209	\$11,176
		M43-1S	(1) Storage Base	118,000 BTU	53	360/164	\$9,560
		M43-1T	(1) Modular Top	118,000 BTU	26	275/125	\$8,928
	(2) 22K Hot Tops (2) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)	M43-2R	(1) Std. Oven Base	132,000 BTU	53	480/218	\$11,499
		M43-2S	(1) Storage Base	92,000 BTU	53	380/173	\$10,872
		M43-2T	(1) Modular Top	92,000 BTU	26	280/125	\$9,250
	(3) 22K Hot Tops 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)	M43-3R	(1) Std. Oven Base	106,000 BTU	53	500/227	\$11,836
		M43-3S	(1) Storage Base	66,000 BTU	53	400/182	\$10,207
		M43-3T	(1) Modular Top	66,000 BTU	26	300/135	\$9,588
	(4) 35K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)	M44R	(1) Std. Oven Base	180,000 BTU	53	440/200	\$9,265
		M44S	(1) Storage Base	140,000 BTU	53	340/155	\$8,128
		M44T	(1) Modular Top	140,000 BTU	26	260/118	\$7,098
	(2) 45K Front-Fired Hot Tops 34in Wide Rear Gas Option External Side Mount (3/4in, 1in, 11/4in)	M45R	(1) Std. Oven Base	130,000 BTU	53	510/232	\$9,788
		M45S	(1) Storage Base	90,000 BTU	53	410/186	\$7,999
		M45T	(1) Modular Top	90,000 BTU	26	305/138	\$7,583
	2-Section Hot Top (3) 30K H-Burners 34in Wide Rear Gas Option (3/4in, 1in)	M46R	(1) Std. Oven Base	130,000 BTU	53	450/205	\$11,040
		M46S	(1) Storage Base	90,000 BTU	53	350/159	\$9,438
		M46T	(1) Modular Top	90,000 BTU	26	270/120	\$8,834

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

GARLAND MASTER SERIES HEAVY-DUTY RANGES (38IN DEPTH)

HEAVY-DUTY EQUIPMENT



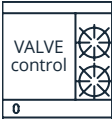


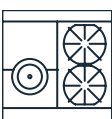
Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
 34in Wide Griddle (3) 33K H-Burners 34in Wide Rear Gas Option (3/4in, 1in)	M47R	(1) Std. Oven Base	143,000 BTU	53	445/202	\$11,499
	M47S	(1) Storage Base	103,000 BTU	53	345/157	\$10,088
	M47T	(1) Modular Top	103,000 BTU	26	265/120	\$9,455
 34in Wide Plancha Griddle (3) 33K H- Burners 34in wide with perimeter troughs around griddle Rear Gas Option (3/4in, 1in)	M47R	(1) Std. Oven Base	140,000 BTU	53	520/230	\$11,499
	M47S	(1) Storage Base	100,000 BTU	53	420/190	\$10,088
	M47T	(1) Modular Top	100,000 BTU	26	312/142	\$9,455
 23in Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34in Wide Griddle on left only Rear Gas Option (3/4in, 1in)	M47-23R	(1) Std. Oven Base	184,000 BTU	53	440/200	\$11,730
	M47-23S	(1) Storage Base	144,000 BTU	53	340/155	\$10,139
	M47-23T	(1) Modular Top	144,000 BTU	26	260/118	\$10,459
 34in Wide Griddle (3) 33K H-Burners Rear Gas Option (3/4in, 1in)	M48R	(1) Std. Oven Base	99,000 BTU	53	540/245	\$13,401
	M48S	(1) Storage Base	59,000 BTU	53	440/200	\$11,622
	M48T	(1) Modular Top	59,000 BTU	26	320/145	\$11,176
 23in Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34in Wide, Griddle on left only Rear Gas Option: (3/4in, 1in)	M48-23R	(1) Std. Oven Base	158,000 BTU	53	460/209	\$12,335
	M48-23S	(1) Storage Base	118,000 BTU	53	360/164	\$10,773
	M48-23T	(1) Modular Top	118,000 BTU	26	275/125	\$10,153
 (1) 45K Front-Fired Hot Top (2) 35K Open Burners 34in Wide Rear Gas Option External (3/4in)	M54R	34in wide w/(1) Std. Oven Base	132,000 BTU	53	480/218	\$12,028
	M54S	34in wide w/(1) Storage Base	92,000 BTU	53	380/173	\$10,279
	M54T	34in Wide Modular Top	92,000 BTU	26	280/125	\$8,726

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

MASTER SERIES RANGES & ATTACHMENTS (38IN DEPTH)

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION		MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
	(2) 35K Open Burners 17in Wide Rear Gas Option (3/4in)	M4S	(1) Storage Base	70,000 BTU	26	190/86	\$4,243
		M4T	(1) Modular Top	70,000 BTU	9	110/50	\$3,946
	(1) 45K Front-Fired Hot Top 17in Wide Rear Gas Option External (3/4in, 1in, 11/4in)	M5S	(1) Storage Base	45,000 BTU	26	230/105	\$4,860
		M5T	(1) Modular Top	45,000 BTU	9	138/63	\$3,987
	(1) 30K Hot Top 17in Wide Rear Gas Option (3/4in, 1in)	M6S	(1) Storage Base	30,000 BTU	26	240/109	\$5,253
		M6T	(1) Modular Top	30,000 BTU	9	145/66	\$4,484
VALVE control 	17in Griddle (1) 33K H-Burner 17in Wide Rear Gas Option (3/4in, 1in)	M7S	(1) Storage Base	33,000 BTU	26	260/118	\$5,532
		M7T	(1) Modular Top	33,000 BTU	9	155/70	\$4,484
T-STAT control 	17in Griddle (1) 33K H-Burner 17in Wide Rear Gas Option (3/4in, 1in)	M8S	(1) Storage Base	33,000 BTU	26	260/118	\$5,651
		M8T	(1) Modular Top	33,000 BTU	9	155/70	\$5,359
	(2) 24K Open Burners 12in Wide Rear Gas Option (3/4in)	M12S	(1) Storage Base	48,000 BTU	16	130/60	\$2,933
		M12T	(1) Modular Top	48,000 BTU	6	78/35	\$2,654
	(1) 22K Hot Top 12in Wide	M12S-6	(1) Storage Base	30,000 BTU	16	190/86	\$3,304
		M12T-6	(1) Modular Top	30,000 BTU	6	110/50	\$3,026
VALVE control 	12in Griddle (1) 30K H-Burner 12in Wide	M12S-7	(1) Storage Base	30,000 BTU	16	190/86	\$3,808
		M12T-7	(1) Modular Top	30,000 BTU	6	110/50	\$3,530
T-STAT control 	12in Griddle (1) 30K H-Burner 12in Wide	M12S-8	(1) Storage Base	30,000 BTU	16	190/86	\$4,934
		M12T-8	(1) Modular Top	30,000 BTU	6	110/50	\$4,127
	Rear Gas Option (3/4in, 1in, 11/4in)	M2R	(2) Std. Ovens (convection oven option NOT available)	80,000 BTU	75	730/332	\$12,025

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

MASTER SERIES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	NOTES	PRICE	DESCRIPTION	NOTES	PRICE
OPTIONS & ACCESSORIES					
Convection Oven in Place of Standard Oven Add "C" to Model Number*	Not available on masonry base or in back to back battery line-ups	\$3,660	1-1/4in N.P.T. Gas Shut Off Valve		\$464
Stainless Steel Oven Interior	For convection oven base, add 5 manufacturing days to lead time	\$738	Plancho Frypot		\$645
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.	\$672	3/4in N.P.T. Natural Gas Regulator	Note: Master Series gas equipment requires gas regulators for proper operation & to monitor gas pressure. Regulators are not supplied as standard equipment due to variables in BTU loading per bank.	\$389
Extra Oven Rack for Standard & RC Ovens		\$290	3/4in N.P.T. Propane Gas Regulator		\$389
Stainless Steel Main Back for Ranges ("R" or "S" Models)		\$790	1in N.P.T. Natural Gas Regulator		\$422
Stainless Steel Main Back for Attachments ("S" Models)		\$557	1in N.P.T. Propane Gas Regulator		\$422
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates		\$440	1-1/4in N.P.T. Natural Gas Regulator		\$1,009
Stainless Steel Intermediate Shelf for Storage Base Models 12in (305mm)		\$635	1-1/4in N.P.T. Propane Gas Regulator		\$1,009
Stainless Steel Intermediate Shelf for Storage Base Models 17in (432mm)		\$660	Gas Flex Hose & Quick Disconnect (3/4in N.P.T. x 5ft) w/Restraining Device		\$1,298
Stainless Steel Intermediate Shelf for Storage Base Models 34in (864mm)		\$1,075	Gas Flex Hose & Quick Disconnect (1in N.P.T. x 5ft) w/Restraining Device		\$1,454
Aluminized Intermediate Shelf for Storage Base 12in (305mm)		\$381	Gas Flex Hose & Quick Disconnect (1-1/4in N.P.T. x 5ft) w/Restraining Device		\$2,162
Aluminized Intermediate Shelf for Storage Base 17in (432mm)		\$401	Grooved Griddle Option for 12in (305mm) Griddle		\$2,341
Aluminized Intermediate Shelf for Storage Base 34in (864mm)		\$647	Grooved Griddle Option for 17in (432mm) Griddle or 1/2 grooved section for 34in (864mm)	All other partially grooved plate options: Please consult factory for pricing.	\$2,859
Common Front Rail for two or more units; 23in Start Length		\$301	Grooved Griddle Option for 23in (584mm) Griddle		\$3,157
Common Front Rail; Each Additional 3in in length over 23in	(maximum 102in/2590mm) total length	\$65	Grooved Griddle Option for 34in (864mm) Griddle		\$3,894
Casters w/Polyurethane Wheels (nonmarking) for Storage & Oven Base Models	Casters for stands are not polyurethane	\$712	"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M45, T	For models other than M44 & M4 please contact the factory	\$2,767
6in Stainless Steel Adjustable Legs for Storage & Oven Base Models		\$257			
Deck Fasteners - Set of Four for Storage & Oven Base Models		\$375			
3/4in N.P.T. Gas Shut Off Valve		\$350			
1in N.P.T. Gas Shut Off Valve		\$375			

* Only one convection option available for models with double ovens.

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

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

MASTER SERIES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

MAXIMUM SECURITY OPTIONS	PRICE	MAXIMUM SECURITY OPTIONS	PRICE
--------------------------	-------	--------------------------	-------

OPTIONS & ACCESSORIES

Control Panel Cover	CALL FACTORY	Deck Fasteners (SS Flanged Feet)	CALL FACTORY
Tamper Proof External Hardware		Thermost Probe Cover	
Oven Door w/Padlock Hasp (padlock not included)		Non-removable Drip Pan(s)	
Lower Kick Panel w/Padlock Hasp (padlock not included)		Non-removable Top and Ring Grates	

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

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE	LIST PRICE (W/CASTERS)
EQUIPMENT STANDS FOR MASTER SERIES MODULAR TOPS (NOT FOR M17/24/34BT)					
M17	17in (432mm) Wide; Stainless Steel Finish	22	18/8	\$1,813	\$2,646
M24	24in (610mm) Wide; Stainless Steel Finish	26	25/11	\$2,233	\$2,814
M34	34in (864mm) Wide; Stainless Steel Finish	30	37/17	\$2,587	\$3,220

GARLAND MASTER SERIES HEAVY-DUTY CHAR-BROILERS



M24B

STANDARD FEATURES

- Stainless Steel front and sides
 - Stainless Steel front rail
 - 1¼in NPT front manifold
 - Dual-sided, cast-iron broiler grates with ½in (13mm) rounded bar, (broad brand), and diamond, (fine), patterns on opposite sides
 - 6in (152mm) chrome legs w/adj. inserts ('B' models)
- For additional applicable options, see page 69.**

COMPATIBILITY:

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

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
17in Wide Char-Broiler	M17B	(1) Storage Base	45,000 BTU	24	235/107	\$7,139
	M17BT	Modular Top	45,000 BTU	10	135/60	\$6,846
24in Wide Char-Broiler	M24B	(1) Storage Base	60,000 BTU	30	330/150	\$10,071
	M24BT	Modular Top	60,000 BTU	16	230/105	\$10,770
34in Wide Char-Broiler	M34B	(1) Storage Base	90,000 BTU	54	510/231	\$11,607
	M34BT	Modular Top	90,000 BTU	39	390/180	\$11,311

CHAR-BROILER OPTIONS

	LIST PRICE
M17B Stainless Steel Main Back	\$557
M17BT Stainless Steel Main Back	\$440
M24B Stainless Steel Main Back	\$801
M24BT Stainless Steel Main Back	\$440
M34B Stainless Steel Main Back	\$774
M34BT Stainless Steel Main Back	\$440
3/4in rear gas connection (end caps/covers available - must specify)	\$672
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$247
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$331
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$518
DIA-M17B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in Broiler	\$296
DIA-M24B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in Broiler	\$397
DIA-M34B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in Broiler	\$622

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

GARLAND MASTER SERIES HEAVY-DUTY SPREADERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



STANDARD FEATURES

SPREADERS

- Stainless Steel front and sides
 - Stainless Steel front rail & work top
 - 1¼in NPT front manifold
 - 6in (152mm) chrome legs w/adj. inserts ('ES' models)
- For additional applicable options, see page 69.

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
SPREADER PLATES				
M12SP	12in (305mm) Wide 6-7/8in High	7	50/23	\$1,194
M17SP	17in (432mm) Wide 6-7/8in High	9	75/34	\$1,234
M24SP	24in (610mm) Wide 6-7/8in High	11	105/48	\$1,657
M24SPT	24in (610mm) Wide 9-1/2in High	11	105/48	\$2,088
SPREADER CABINETS				
M12ES	12in (305mm) Wide	19	125/56	\$3,077
M17ES	17in (432mm) Wide	24	175/79	\$3,330
M24ES	24in (610mm) Wide	20	190/86	\$3,767

MASTER SERIES SPREADERS

SPREADER OPTIONS	PRICE	INTERMEDIATE SHELF FOR SPREADER CABINET	PRICE
OPTIONS & ACCESSORIES			
Stainless Steel Mainback (All Spreader Plates)	\$440	12in (305mm) Wide Stainless Steel Shelf	\$653
Stainless Steel Mainback (12in / 17in / 24in Cabinets)	\$557	17in (432mm) Wide Stainless Steel Shelf	\$660
Stainless Steel Mainback (34in Cabinets)	\$738	24in (610mm) Wide Stainless Steel Shelf	\$776
Manifold "Tee" Fitting, 2in NPT, (does not include pipe extension to rear of spreader)	\$455	12in (305mm) Wide Aluminized Steel Shelf	\$381
Rear Gas Connection, 1-1/4in NPT	\$455	17in (432mm) Wide Aluminized Steel Shelf	\$401
		24in (610mm) Wide Aluminized Steel Shelf	\$464

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

GARLAND MASTER SERIES RANGE, COUNTER & WALL-MOUNT BROILERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



MIR-34

STANDARD FEATURES

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

MIR-34L:

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

MIR-34C:

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

MSR16M:

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

MSRCM:

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
INFRA-RED BROILERS W/3-POSITION, SPRING-BALANCED BROILING RACK, LEVER-OPERATED					
MIR-34L	Range Mount for 34in wide range	40,000 BTU	38	200/91	\$6,404
MIR-34C	Counter Model w/4in Legs	40,000 BTU	21	170/77	\$5,907

INFRA-RED BROILERS WITH PULL-OUT BROILING RACK (FLAT OR TILTED POSITION)					
MSR16M	Range Mount for 34in wide range	28,000 BTU	38	200/91	\$5,868
MSRCM	Counter Model w/4in Legs	28,000 BTU	21	170/77	\$5,573

DESCRIPTION	PRICE
BROILER OPTIONS & ACCESSORIES	
Interconnecting Piping Between range and Salamander (N/A for plumbing with M45R)	\$734
Stainless Steel Main Bottom for MIR-34C or MSRCM counter models with legs	\$324
Stainless Steel Main Back for MIR-34C or MSRCM	\$375
Stainless Steel Main Back for MIR-34L or MSR16M	\$531
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRCM	\$635

GARLAND MASTER SERIES FRYERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



M70SS

Shown with optional casters



M35SS

Shown with optional casters.

STANDARD FEATURES

FRYERS:

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

M70SS:

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

M35SS:

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
HEAVY-DUTY GAS FRYERS					
M35SS	17in (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kw/Hr)	110,000 BTU	26	200/110	\$10,522
M70SS	24in (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	125,000 BTU	30	265/120	\$13,358

All Master Series fryers require a back guard flue attachment

DESCRIPTION	PRICE
FRYER OPTIONS	
Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp / 500 watt; other voltages available)	\$1,746
EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available)	\$1,786
Stainless Steel Main Back	\$713
Stainless Steel Tank Cover for 17in (432mm) Wide Fryer	\$551
Stainless Steel Tank Cover for 24in (610mm) Wide Fryer	\$592
Fish Plate for 17in (432mm) Wide Fryer Only	\$739
Fish Plate for 24" (610mm) Wide Fryer Only	\$805
Large Single Basket for 17in Fryer, in lieu of Twin Fryer Baskets	N/C
Large Single Basket for 24in Fryer, in lieu of Twin Fryer Baskets	N/C
6in (152mm) Stainless Steel Adjustable legs (4)	\$268
Rear Gas Connection - Available for M70SS 3/4in only	\$699
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4in	\$699
Casters w/Polyurethane Wheels (non-marking)	\$725

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

GARLAND MASTER SERIES UPRIGHT BROILERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



M100XRM Shown with optional casters



M110XM Shown with optional casters

STANDARD FEATURES

ALL M100X:

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

M100XRM:

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

ALL M60X:

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

M60XR:

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

M110XM:

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

NEW Cast iron reversible broiler rack now standard on all M60, M100 and M110 broilers. ½ round broad brand pattern, or reverse for fine-brand diamond pattern

For additional applicable options, see page 69.

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
INFRA-RED BROILERS, 1-1/4IN FRONT MANIFOLD, W/UPPER FINISHING OVEN					
M100XRM	(1) Std. Oven	110,000 BTU	91	700/318	\$23,428
M100XSM	(1) Storage Base	70,000 BTU	91	600/272	\$22,280
CERAMIC BROILERS, 1-1/4IN FRONT MANIFOLD, W/UPPER FINISHING OVEN					
M60XR	(1) Std. Oven	120,000 BTU	91	750/341	\$15,926
M60XS	(1) Storage Base	80,000 BTU	91	650/295	\$14,183
DOUBLE-DECK INFRA-RED BROILER, 3/4IN REAR GAS CONNECTION W/PRESSURE REGULATOR					
M110XM	(2) Infra-Red	40,000 BTU	91	810/368	\$32,371
DESCRIPTION					PRICE
BROILER OPTIONS					
Stainless Steel Main Top for M60X or M100X					\$1,112
Stainless Steel Main Back for Oven and Storage Base Broilers					\$1,876
Adjustable Casters for M110XM Only					\$750
Extended fine brand broiling rack (adds 2-5/8in to front of broiler as holding zone)					N/C

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

GARLAND MASTER SERIES HIGH-SHELVES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



M34DD



M34SD

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
M17DD	17in wide Double Deck	12	45/20	\$1,538	\$343
M24DD	24in wide Double Deck	20	65/29	\$1,774	\$397
M29DD	29in wide Double Deck	30	70/32	\$1,908	\$414
M34DD	34in wide Double Deck	30	75/34	\$2,080	\$433
M41DD	41in wide Double Deck	34	90/41	\$2,335	\$504
M46DD	46in wide Double Deck	37	97/44	\$2,479	\$545
M48DD	48in wide Double Deck	39	100/45	\$2,534	\$582
M51DD	51in wide Double Deck	41	110/50	\$2,627	\$615
M58DD	58in wide Double Deck	43	125/57	\$2,894	\$623
M68DD	68in wide Double Deck	45	150/68	\$3,227	\$673
M17SD	17in wide Single Deck	12	45/20	\$987	\$343
M24SD	24in wide Single Deck	20	65/29	\$1,134	\$397
M29SD	29in wide Single Deck	25	70/32	\$1,174	\$414
M34SD	34in wide Single Deck	30	75/34	\$1,213	\$433
M41SD	41in wide Single Deck	34	90/41	\$1,360	\$504
M46SD	46in wide Single Deck	37	97/44	\$1,557	\$545
M48SD	48in wide Single Deck	39	100/45	\$1,453	\$582
M51SD	51in wide Single Deck	41	110/50	\$1,574	\$615
M58SD	58in wide Single Deck	43	125/57	\$1,680	\$623
M68SD	68in wide Single Deck	45	150/68	\$1,813	\$673

GARLAND MASTER SERIES BACKGUARDS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

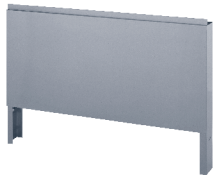
MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
--------------	-------------	----------------	-------------	------------	----------------------

BACKGUARDS, 17IN HIGH (OR 10IN LO PROFILE) - FOR LO-PROFILE BACKGUARD CHANGE BG TO LPBG.



M34LPBG

M9LPBG	9in wide (only available as LPBG)	2	15/7	\$592	\$182
M12BG	12in wide	2	18/8	\$620	\$220
M17BG	17in wide	2	20/9	\$658	\$292
M24BG	24in wide	2	25/11	\$697	\$305
M29BG	29in wide	3	28/13	\$720	\$343
M34BG	34in wide	4	30/14	\$720	\$381
M41BG	41in wide	4	45/20	\$895	\$389
M46BG	46in wide	4	52/23	\$988	\$422
M48BG	48in wide	5	55/25	\$1,014	\$447
M51BG	51in wide	5	60/27	\$1,014	\$455
M58BG	58in wide	6	65/29	\$1,188	\$490
M68BG	68in wide	7	75/34	\$1,416	\$499



M34BG

BACKGUARDS, DOUBLE DECK HEIGHT BACKGUARD 33IN (838MM) HIGH



M34DBG

M17DBG	17in wide	3	45/20	\$987	\$343
M24DBG	24in wide	3	65/29	\$1,117	\$397
M29DBG	29in wide	5	70/32	\$1,174	\$422
M34DBG	34in wide	6	75/34	\$1,213	\$447
M41DBG	41in wide	7	90/41	\$1,360	\$499
M46DBG	46in wide	7	97/44	\$1,416	\$531
M48DBG	48in wide	8	100/45	\$1,453	\$582
M51DBG	51in wide	8	110/50	\$1,574	\$615
M58DBG	58in wide	9	125/57	\$1,680	\$635
M68DBG	68in wide	10	150/68	\$1,840	\$685

GARLAND MASTER SERIES "ARCTIC FIRE" REMOTE REFRIGERATED

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
REMOTE LOW-HEIGHT REFRIGERATORS				
GN17R34	34in wide - 2 drawer	30	247/112	\$16,356
GN17R46	46in wide - 2 drawer	40	322/146	\$18,006
GN17R51	51in wide - 4 drawer	45	355/116	\$18,380
GN17R53	53in wide - 4 drawer	47	361/164	\$18,629
GN17R63	63in wide - 4 drawer	52	431/196	\$19,946
GN17R68	68in wide - 4 drawer	56	458/208	\$20,598
GN17R80	80in wide - 6 drawer	64	533/242	\$22,160
GN17R85	85in wide - 6 drawer	67	570/268	\$24,215
GN17R92	92in wide - 6 drawer	73	607/276	\$24,489
GN17R97	97in wide - 6 drawer	77	637/280	\$25,170
GN17R102	102in wide - 6 drawer	81	675/306	\$25,836
GN17R109	109in wide - 8 drawer	85	720/327	\$28,847
GN17R114	114in wide - 8 drawer	90	750/340	\$29,832
REMOTE LOW-HEIGHT FREEZERS				
GN17FR46	46in wide - 2 drawer	40	322/146	\$19,306
GN17FR51	51in wide - 4 drawer	45	355/116	\$19,654
GN17FR53	53in wide - 4 drawer	47	361/164	\$19,946
GN17FR63	63in wide - 4 drawer	52	431/196	\$21,929
GN17FR68	68in wide - 4 drawer	56	458/208	\$22,564
GN17FR80	80in wide - 6 drawer	64	533/242	\$23,000

Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections. Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14- 1/2in/368mm), than Range modular tops, (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. For pricing of custom modifications, please contact the factory.

MASTER SERIES "ARCTIC FIRE" SELF-CONTAINED REFRIGERATED BASES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SELF-CONTAINED LOW-HEIGHT REFRIGERATORS				
GN17C46	46in wide - 2 drawer	40	340/154	\$19,654
GN17C51	51in wide - 2 drawer	45	360/163	\$20,018
GN17C53	53in wide - 2 drawer	47	383/174	\$20,395
GN17C63	63in wide - 4 drawer	52	434/197	\$22,232
GN17C68	68in wide - 4 drawer	56	476/216	\$22,898
GN17C80	80in wide - 4 drawer	64	570/259	\$24,343
GN17C85	85in wide - 4 drawer	67	604/274	\$25,185
GN17C92	92in wide - 4 drawer	73	655/297	\$27,122
GN17C97	97in wide - 6 drawer	77	680/309	\$28,166
GN17C102	102in wide - 6 drawer	81	730/331	\$28,687
GN17C109	109in wide - 6 drawer	85	774/351	\$29,078
GN17C114	114in wide - 6 drawer	90	808/367	\$30,409
GN17C119	119in wide - 6 drawer	95	850/386	\$31,365
SELF-CONTAINED LOW-HEIGHT FREEZERS				
GN17FC51	51in wide - 2 drawer	45	360/163	\$21,597
GN17FC53	53in wide - 2 drawer	47	383/174	\$22,232
GN17FC63	63in wide - 4 drawer	52	434/197	\$24,519
GN17FC68	68in wide - 4 drawer	56	476/216	\$24,852
GN17FC80	80in wide - 4 drawer	64	570/259	\$25,490
GN17FC92	92in wide - 6 drawer	73	655/297	\$27,441

Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections. Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14- 1/2in/368mm), than Range modular tops, (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. For pricing of custom modifications, please contact the factory.

BASE OPTIONS	PRICE
Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$855
Casters (4 or 6 depending on size)	\$712

MASTER SENTRY SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

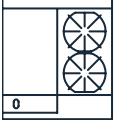
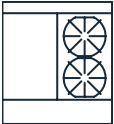
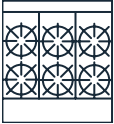
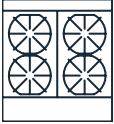
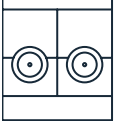
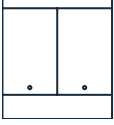

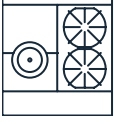
Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION*						
	(1) 33K, 17in W Griddle (2) 35K Open Burners 34in Wide, 38in Depth Griddle on left only Rear Gas Option (3/4in, 1in, 11/4in)	MST42R-E (1) Std. Oven Base	143,000 BTU	53	445/202	\$12,281
		MST42S-E (1) Storage Base	103,000 BTU	53	345/157	\$10,672
		MST42T-E (1) Modular Top	103,000 BTU	26	265/120	\$10,053
	(1) 30K, 17in W Hot Top (2) 35K Open Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in, 11/4in)	MST42-6R-E (1) Std. Oven Base	140,000 BTU	53	520/230	\$12,281
		MST42-6S-E (1) Storage Base	100,000 BTU	53	420/190	\$10,672
		MST42-6T-E (1) Modular Top	100,000 BTU	26	312/142	\$10,053
	(6) 24K Open Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in, 11/4in)	MST43R-E (1) Std. Oven Base	184,000 BTU	53	440/200	\$12,612
		MST43S-E (1) Storage Base	144,000 BTU	53	340/155	\$11,020
		MST43T-E (1) Modular Top	144,000 BTU	26	260/118	\$11,465
	(4) 35K Open Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in, 11/4in)	MST44R-E (1) Std. Oven Base	180,000 BTU	53	440/200	\$11,670
		MST44S-E (1) Storage Base	140,000 BTU	53	340/155	\$10,104
		MST44T-E (1) Modular Top	140,000 BTU	26	260/118	\$9,492
	(2) 45K Front-Fired Hot Tops; 34in Wide 38in Depth Rear Gas Option External Side Mount (3/4in, 1in, 11/4in) (not available with convection oven base)	MST45R-E (1) Std. Oven Base	130,000 BTU	53	510/232	\$11,323
		MST45S-E (1) Storage Base	90,000 BTU	53	410/186	\$9,712
		MST45T-E (1) Modular Top	90,000 BTU	26	305/138	\$9,078
	(3) 30K H-Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in)	MST46R-E (1) Std. Oven Base	130,000 BTU	53	450/205	\$12,444
		MST46S-E (1) Storage Base	90,000 BTU	53	350/159	\$10,835
		MST46T-E (1) Modular Top	90,000 BTU	26	270/120	\$10,200
	34in Griddle (3) 33K H-Burners 34in Wide, 38in Depth Rear Gas Option (3/4in, 1in)	MST47R-E (1) Std. Oven Base	139,000 BTU	50	600/273	\$13,270
		MST47S-E (1) Storage Base	99,000 BTU	50	500/227	\$11,676
		MST47T-E (1) Modular Top	99,000 BTU	20	360/164	\$11,052
	(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34in Wide, 38in Depth Rear Gas Option External (3/4in)	MST54R-E (1) Std. Oven Base	155,000 BTU	53	475/215	\$13,012
		MST54S-E (1) Storage Base	115,000 BTU	53	375/170	\$11,229
		MST54T-E (1) Modular Top	115,000 BTU	26	270/120	\$10,592

For Standard Features, see page 62, 76-78 For Options & Accessories, see page 66.

*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$129, and omit suffix "-E"

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

MASTER SENTRY SERIES RANGE ATTACHMENTS

HEAVY-DUTY EQUIPMENT





Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION*						
	(2) 35K Open Burners 17in Wide, 38in Depth Rear Gas Option (3/4in)	MST4S-E (1) Storage Base	70,000 BTU	26	190/86	\$5,383
		MST4T-E (1) Modular Top	70,000 BTU	9	110/50	\$5,100
	(1) 45K Front-Fired Hot Top; 17in Wide 38in Depth Rear Gas Option External (3/4in, 1in, 11/4in)	MST5S-E (1) Storage Base	45,000 BTU	26	230/105	\$5,316
		MST5T-E (1) Modular Top	45,000 BTU	9	138/63	\$5,031
	(1) 30K Hot Top 17in Wide, 38in Depth Rear Gas Option (3/4in, 1in)	MST6S-E (1) Storage Base	27,000 BTU	26	240/109	\$5,939
		MST6T-E (1) Modular Top	27,000 BTU	9	145/66	\$5,641
	VALVE control 17in Griddle (1) 33K H-Burner 17in Wide, 38in Depth Rear Gas Option (3/4in, 1in)	MST7S-E (1) Storage Base	33,000 BTU	26	260/118	\$6,157
		MST7T-E (1) Modular Top	33,000 BTU	9	155/70	\$5,857

*Note: Electric Spark Ignition is included in price. If not required, deduct \$114 and omit suffix "-E" For Standard Features, see page 66 For Options & Accessories, see page 62, 76-78.

MASTER SENTRY SERIES CHAR-BROILERS




STANDARD FEATURES

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

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

For additional applicable options, see page 69.

Note: All Master Series attachments and under-fired broilers require a high shelf or back guard flue attachment.

TOP CONFIGURATION	MODEL NUMBER	BASE CONFIGURATION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
TOTAL FLAME FAILURE PROTECTION MODELS W/SUFFIX "E" HAVE ELECTRIC SPARK IGNITION						
	17" Wide Char- Broiler	MST42R-E (1) Std. Oven Base	143,000 BTU	53	445/202	\$12,281
		MST42S-E (1) Storage Base	103,000 BTU	53	345/157	\$10,672
		MST42T-E (1) Modular Top	103,000 BTU	26	265/120	\$10,053
	24" Wide Char- Broiler	MST42-6R-E (1) Std. Oven Base	140,000 BTU	53	520/230	\$12,281
		MST42-6S-E (1) Storage Base	100,000 BTU	53	420/190	\$10,672
		MST42-6T-E (1) Modular Top	100,000 BTU	26	312/142	\$10,053
	34" Wide Char- Broiler	MST43R-E (1) Std. Oven Base	184,000 BTU	53	440/200	\$12,612
		MST43S-E (1) Storage Base	144,000 BTU	53	340/155	\$11,020
		MST43T-E (1) Modular Top	144,000 BTU	26	260/118	\$11,465

CHAR-BROILER OPTIONS

	PRICE
M17B Stainless Steel Main Back	\$557
M17BT Stainless Steel Main Back	\$440
M24B Stainless Steel Main Back	\$801
M24BT Stainless Steel Main Back	\$440
M34B Stainless Steel Main Back	\$774
M34BT Stainless Steel Main Back	\$440
3/4in rear gas connection (end caps/covers available - must specify)	\$672
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$247
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$331
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$518
DIA-M17B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in Broiler	\$296
DIA-M24B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in Broiler	\$397
DIA-M34B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in Broiler	\$622

MASTER SENTRY SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

STANDARD FEATURES

MSTSR16M:

- Stainless Steel front, sides, top and bottom w/heat shield
- Two (2) 20,000 BTU/5.86 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature - ½in NPT top gas inlet
- Large removable grease pan

MSTSRCM:

- Stainless Steel front, sides, top, and bottom heat shield
- Two (2) 20,000 BTU/45.86 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
- Fixed position, roll-out broiling rack with easy-view tilt feature
- ½in NPT rear gas inlet
- Large removable grease pan
- Wall-mountable, (w/opt. kit)

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
HEAVY-DUTY GAS FRYERS					
MSTSR16M	Infra-Range Mount	40,000 BTU	40	210/95	\$6,644
MSTSRCM	Infra-Red Counter Stainless Steel Top w/4in Legs	40,000 BTU	21	160/61	\$6,644

BROILER OPTIONS					PRICE
Stainless Steel Mainback for MSTSRCM					\$375
Stainless Steel Mainback for MSTSR16M					\$531
Interconnecting Gas Pipe from range to MSTSR16					\$734
Stainless Steel Wall Mount Kit w/Heat Shield for MSTSRCM					\$635

Garland XPress Grill

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. The precise temperature controls ensure food is cooked to the appropriate core temperature ensuring operators achieve consistent quality and food safety. Plus, rapid recovery and rapid pre-heat features save energy by allowing the griddle to cool between peak periods.



SMART DUAL-SURFACE GRILLS WHICH SAVE MONEY, TIME AND SPACE WHILE IMPROVING QUALITY.

FLEXIBILITY

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

EASE OF USE

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

EASE OF CLEANING

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

TEMPERATURE CONTROL

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

ENERGY SAVINGS

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

RELIABILITY

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

EASE TO SERVICE

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



GARLAND MASTER SERIES XPRESS GRILLS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



12" Grill

24" Grill



36" Grill

STANDARD FEATURES

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

GAS MODELS:

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

ELECTRIC MODELS:

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

MODEL NUMBER	DESCRIPTION	ELECTRICAL INPUT	GAS INPUT	CU. FT.	SHIP WEIGHT	NET PRICE
12" WIDE GAS XPRESS GRILL						
XPG12	Flat Griddle One Platen	3.4 KW	20,000 BTU	29.7	550/249	
24" WIDE GAS XPRESS GRILL						
XPG24	Flat Griddle Two Platens	3.4 KW	40,000 BTU	29.7	650/295	
XPG241L	Flat Griddle One Platen on Left	4.2 KW	40,000 BTU	29.7	600/272	
36" WIDE GAS XPRESS GRILL						
XPG36	Flat Griddle Three Platens	10.3 KW	60,000 BTU	48	800/295	
XPG362L	Flat Griddle Two Platens Left	7.7 KW	60,000 BTU	48	750/340	
12" WIDE ELECTRIC XPRESS GRILL						
XPE12	Flat Griddle One Platen	7.9 KW	—	29.7	550/249	
24" WIDE ELECTRIC XPRESS GRILL						
XPE24	Flat Griddle Two Platens	15.9 KW	—	29.7	650/295	
XPE241L	Flat Griddle One Platen on Left	13.2 KW	—	29.7	600/272	
36" WIDE ELECTRIC XPRESS GRILL						
XPE36	Flat Griddle Three Platens	23.8 KW	—	48	800/295	
XPE362L	Flat Griddle Two Platens Left	21.2 KW	—	48	750/340	

Optional weighted platen available | If weighted platens required - all platens on a grill will be weighted

NOTE: The purchase of Xpress Grills is not subject to 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.

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

PLEASE CALL FOR PRICES

CUISINE SERIES EQUIPMENT

The Cuisine Series Range from US Range features the rugged durability and thoughtful design and construction that discerning chefs demand. Built on a 36" chassis, the Cuisine Series boasts a generous work-top. Perfect for the busy kitchen. For plating, more space is available when you need it with a handy pull-out bar that may also be used as a place to hang a towel or tongs.



KEY FEATURES AND BENEFITS:

START WITH THE BEST. THEN MAKE IT YOURS.

Many chefs have their own style and preferred set up when it comes to their key cooking equipment. The Cuisine Series features an impressive array of top configurations to help you to maximize productivity in the kitchen. Choose from french tops, griddle plates, char broilers and open burners for the perfect set-up to optimize your operation. In addition, as part of a complete line of quality cooking equipment, there is a full range of matching equipment like fryers, over and under fired, radiant and charcoal broilers and more.

For underneath the range, the Cuisine Series Line up includes everything from shelves to refrigerated bases to convection or standard ovens, all built to the same high standards for years of reliable, trouble-free operation.

A POWERFUL REPUTATION CREATED IN THE KITCHEN.

US Range Cuisine Series is widely recognized for well-crafted cooking equipment that is reliable, durable and functional. Cuisine Series blends years of front line experience with superior craftsmanship into a high-performance range kitchens like yours demand.

STANDARD FEATURES

- Stainless Steel Front & Sides
- Stainless Steel 6" Stub Back Guard
- Stainless Steel oven interior sides, back, top, and door liner
- Porcelain oven bottom
- 30,000 BTU open top octagonal burners
- One-piece, cast iron, lift-off top grates
- Stainless Steel front rail adjustable to three positions
- 100% safety oven pilot
- 4-position rack guides w/one rack per oven
- 1" thick steel griddle plates
- All modular tops, (except 12" wide), available with Stainless Steel stand and under-shelf
- 1 1/4" front gas manifold
- All storage base model units w/stainless steel interior



US RANGE CUISINE SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT



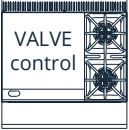
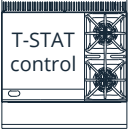


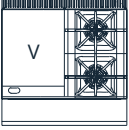
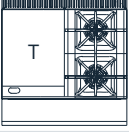
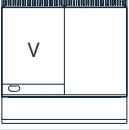

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
PORTION CONTROL						
	36" Wide Griddle Rear Gas Option (3/4")	C836-1	(1) Std. Oven	130,000 BTU	53	706/320 \$11,250
		C0836-1	(1) Storage Base	90,000 BTU	53	527/239 \$8,947
		C0836-1M	(1) Modular Top	90,000 BTU	30	405/184 \$9,094
	36" Wide Griddle Rear Gas Option (3/4")	C836-1-1	(1) Std. Oven	130,000 BTU	53	706/320 \$13,559
		C0836-1-1	(1) Storage Base	90,000 BTU	53	527/239 \$11,445
		C0836-1-1M	(1) Modular Top	90,000 BTU	30	405/184 \$11,189
	24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-2	(1) Std. Oven	160,000 BTU	53	630/286 \$11,278
		C0836-2	(1) Storage Base	120,000 BTU	53	460/209 \$9,056
		C0836-2M	(1) Modular Top	120,000 BTU	30	375/170 \$7,859
	24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-2-1	(1) Std. Oven	160,000 BTU	53	630/286 \$11,700
		C0836-2-1	(1) Storage Base	120,000 BTU	53	460/209 \$9,328
		C0836-2-1M	(1) Modular Top	120,000 BTU	30	375/170 \$8,457
	24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-3	(1) Std. Oven	125,000 BTU	53	650/295 \$11,768
		C0836-3	(1) Storage Base	85,000 BTU	53	477/216 \$9,750
		C0836-3M	(1) Modular Top	85,000 BTU	30	392/178 \$8,784
	24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-3-1	(1) Std. Oven	125,000 BTU	53	650/295 \$12,087
		C0836-3-1	(1) Storage Base	85,000 BTU	53	477/216 \$9,980
		C0836-3-1M	(1) Modular Top	85,000 BTU	30	392/178 \$8,880
	18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-4	(1) Std. Oven	130,000 BTU	53	650/281 \$10,878
		C0836-4	(1) Storage Base	90,000 BTU	53	477/203 \$8,609
		C0836-4M	(1) Modular Top	90,000 BTU	30	392/178 \$7,669
	18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-4-1	(1) Std. Oven	130,000 BTU	53	620/281 \$10,999
		C0836-4-1	(1) Storage Base	90,000 BTU	53	447/203 \$9,098
		C0836-4-1M	(1) Modular Top	90,000 BTU	30	392/178 \$7,751
	18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-5	(1) Std. Oven	102,500 BTU	53	635/288 \$11,224
		C0836-5	(1) Storage Base	62,500 BTU	53	462/210 \$8,990
		C0836-5M	(1) Modular Top	62,500 BTU	30	377/171 \$8,255
	18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 11/4")	C836-5-1	(1) Std. Oven	102,500 BTU	53	635/288 \$11,503
		C0836-5-1	(1) Storage Base	62,500 BTU	53	462/210 \$9,451
		C0836-5-1M	(1) Modular Top	62,500 BTU	30	377/171 \$8,392

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 88 for stands, page 94 for Polar Cuisine).

US RANGE CUISINE SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
PORTION CONTROL						
	C836-6	(1) Std. Oven	220,000 BTU	53	562/255	\$10,222
	C0836-6	(1) Storage Base	180,000 BTU	53	361/164	\$8,450
	C0836-6M	(1) Modular Top	180,000 BTU	30	320/145	\$7,261
	C836-6SU	(1) Std. Oven	220,000 BTU	53	562/255	\$10,866
	C0836-6SU	(1) Storage Base	180,000 BTU	53	361/164	\$9,153
	C0836-6SUM	(1) Modular Top	180,000 BTU	30	320/145	\$8,302
	C836-7	(1) Std. Oven	160,000 BTU	53	556/252	\$9,870
	C0836-7	(1) Storage Base	120,000 BTU	53	344/156	\$8,102
	C0836-7M	(1) Modular Top	120,000 BTU	30	328/149	\$6,902
	C836-8	(1) Std. Oven	115,000 BTU	53	588/267	\$11,150
	C0836-8	(1) Storage Base	75,000 BTU	53	427/192	\$8,636
	C0836-8M	(1) Modular Top	75,000 BTU	30	342/155	\$7,426
	C836-9	(1) Std. Oven	105,000 BTU	53	590/268	\$10,600
	C0836-9	(1) Storage Base	65,000 BTU	53	427/192	\$8,784
	C0836-9M	(1) Modular Top	65,000 BTU	30	342/155	\$7,576
	C836-10	(1) Std. Oven	115,000 BTU	53	600/272	\$11,662
	C0836-10	(1) Storage Base	75,000 BTU	53	414/188	\$9,080
	C0836-10M	(1) Modular Top	75,000 BTU	30	328/149	\$7,976
	C836-11	(1) Std. Oven	110,000 BTU	53	613/278	\$12,657
	C0836-11	(1) Storage Base	70,000 BTU	53	414/188	\$11,606
	C0836-11M	(1) Modular Top	70,000 BTU	30	329/149	\$9,381
	C836-11R	(1) Std. Oven	110,000 BTU	53	613/278	\$12,657
	C0836-11R	(1) Storage Base	70,000 BTU	53	414/188	\$10,920
	C0836-11RM	(1) Modular Top	70,000 BTU	30	329/149	\$9,709
	C836-12	(1) Std. Oven	150,000 BTU	53	604/274	\$11,210
	C0836-12	(1) Storage Base	110,000 BTU	53	438/199	\$9,425
	C0836-12M	(1) Modular Top	110,000 BTU	30	355/161	\$8,200
	C836-12C	(1) Std. Oven	150,000 BTU	53	604/274	\$11,210
	C0836-12C	(1) Storage Base	110,000 BTU	53	438/199	\$9,425
	C0836-12CM	(1) Modular Top	110,000 BTU	30	355/161	\$8,200

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 88 for stands, page 94 for Polar Cuisine).

US RANGE CUISINE SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
PORTION CONTROL						
	C836-12R	(1) Std. Oven	150,000 BTU	53	604/274	\$11,210
	C0836-12R	(1) Storage Base	110,000 BTU	53	438/199	\$9,425
	C0836-12RM	(1) Modular Top	110,000 BTU	30	355/161	\$8,200
	C836-13	(1) Std. Oven	185,000 BTU	53	590/268	\$10,787
	C0836-13	(1) Storage Base	145,000 BTU	53	404/183	\$9,001
	C0836-13M	(1) Modular Top	145,000 BTU	30	321/146	\$7,793
	C836-13C	(1) Std. Oven	185,000 BTU	53	590/268	\$10,787
	C0836-13C	(1) Storage Base	145,000 BTU	53	404/183	\$9,001
	C0836-13CM	(1) Modular Top	145,000 BTU	30	321/146	\$7,793
	C836-13L	(1) Std. Oven	185,000 BTU	53	590/268	\$10,787
	C0836-13L	(1) Storage Base	145,000 BTU	53	404/183	\$9,001
	C0836-13LM	(1) Modular Top	145,000 BTU	30	321/146	\$7,793
	C836-14	(1) Std. Oven	132,500 BTU	53	624/283	\$11,608
	C0836-14	(1) Storage Base	92,500 BTU	53	438/199	\$9,833
	C0836-14M	(1) Modular Top	92,500 BTU	30	355/161	\$8,636
	C836-14L	(1) Std. Oven	132,500 BTU	53	624/283	\$11,608
	C0836-14L	(1) Storage Base	92,500 BTU	53	438/199	\$9,833
	C0836-14LM	(1) Modular Top	92,500 BTU	30	355/161	\$8,636
	C836-15	(1) Std. Oven	175,000 BTU	53	600/272	\$11,463
	C0836-15	(1) Storage Base	135,000 BTU	53	414/188	\$9,696
	C0836-15M	(1) Modular Top	135,000 BTU	30	329/149	\$8,485
	C836-17	(1) Std. Oven	137,500 BTU	53	624/283	\$11,608
	C0836-17	(1) Storage Base	97,500 BTU	53	438/199	\$9,833
	C0836-17M	(1) Modular Top	97,500 BTU	30	355/161	\$8,636
	C836-17R	(1) Std. Oven	137,500 BTU	53	624/283	\$11,608
	C0836-17R	(1) Storage Base	97,500 BTU	53	438/199	\$9,833
	C0836-17RM	(1) Modular Top	97,500 BTU	30	355/161	\$8,636
	C836-48	(1) Std. Oven 12" Storage	160,000 BTU	55	1140/520	\$15,961
	C0836-48	36" & 12" Storage Bases	120,000 BTU	55	940/426	\$13,707
	C0836-48M	(1) Modular Top	120,000 BTU	25	640/272	\$9,914

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 88 for stands, page 94 for Polar Cuisine).

US RANGE CUISINE SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

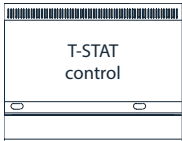
Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT.	SHIP WEIGHT	PRICE (\$)
-------------------	-----------	--------------------	-------------	---------	-------------	------------

PORTION CONTROL



48" Wide Griddle
Rear Gas Option
(3/4")

C836-48-1	(1) Std. Oven 12" Storage	160,000 BTU	55	1140/517	\$17,007
C0836-48-1	36" & 12" Storage Bases	120,000 BTU	55	940/426	\$14,783
C0836-48-1M	(1) Modular Top	120,000 BTU	25	640/290	\$10,580

NOTE: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 88 for stands, page 94 for Polar Cuisine).

US RANGE CUISINE SERIES HEAVY-DUTY ADD-A-UNITS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

STANDARD FEATURES

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

12" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

NOTE: Not recommended for free-standing installation unless anchored to wall or floor

12" MODULAR TOP MODELS:

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

18" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

18" MODULAR TOP MODELS:

- Stainless Steel front & sides

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)	
PORTION CONTROL							
	12" Wide Griddle	C12836-1	Open Cabinet Base	30,000 BTU	28	190/86	\$4,113
		C12836-1M	Modular Top	30,000 BTU	—	—	\$3,901
	12" Wide Griddle	C12836-1-1	Open Cabinet Base	30,000 BTU	28	190/86	\$5,043
		C12836-1-1M	Modular Top	30,000 BTU	—	—	\$4,773
	(2) Open Burners 12" Wide Rear Gas Option (3/4")	C12836-6	Open Cabinet Base	60,000 BTU	28	190/86	\$3,685
		C12836-6M	Modular Top	60,000 BTU	—	—	\$3,516
	Hot Top 12" Wide	C12836-8	Open Cabinet Base	25,000 BTU	28	190/86	\$4,113
		C12836-8M	Modular Top	25,000 BTU	—	—	\$3,901
	French Top 12" Wide Rear Gas Option (3/4")	C12836-15	Open Cabinet Base	45,000 BTU	28	207/94	\$3,972
		C12836-15M	Modular Top	45,000 BTU	—	—	\$3,714
	18" Wide Griddle Rear Gas Option (3/4")	C1836-1	Open Cabinet Base	30,000 BTU	28	315/145	\$5,909
		C1836-1M	Modular Top	30,000 BTU	26	315/145	\$5,087
	18" Wide Griddle Rear Gas Option (3/4")	C1836-1-1	Open Cabinet Base	30,000 BTU	28	315/145	\$8,199
		C1836-1-1M	Modular Top	30,000 BTU	26	315/145	\$7,343
	(2) Open Burners 18" Wide Rear Gas Option (3/4")	C1836-7	Open Cabinet Base	60,000 BTU	28	227/103	\$4,475
		C1836-7M	Modular Top	60,000 BTU	26	227/103	\$4,638
	Hot Top 18" Wide Rear Gas Option (3/4")	C1836-9	Open Cabinet Base	32,500 BTU	28	230/104	\$5,018
		C1836-9M	Modular Top	32,500 BTU	26	230/104	\$4,993
	Front-Fired Hot Top 18" Wide	C1836-10	Open Cabinet Base	37,500 BTU	28	225/102	\$5,273
		C1836-10M	Modular Top	37,500 BTU	26	235/107	\$4,886

US RANGE CUISINE SERIES HEAVY-DUTY ADD-A-UNITS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

STANDARD FEATURES



- Stainless Steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless Steel front rail adjustable to three positions
- 6" Stainless Steel stub back

24" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

24" MODULAR TOP MODELS:

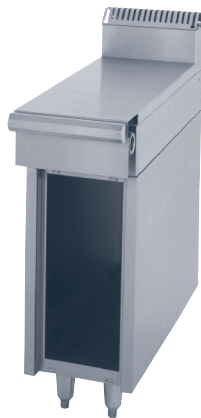
- Stainless Steel front & sides
- 6" adjustable legs

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)
PORTION CONTROL						
 VALVE control 24" Wide Griddle Rear Gas Option (3/4")	C24836-1	Open Cabinet Base	60,000 BTU	—	380/172	\$6,854
	C24836-1M	Modular Top	60,000 BTU	—	342/155	\$6,447
 T-STAT control 24" Wide Griddle Rear Gas Option (3/4")	C24836-1-1	Open Cabinet Base	60,000 BTU	—	380/172	\$8,263
	C24836-1-1M	Modular Top	60,000 BTU	—	342/155	\$7,447

US RANGE CUISINE SERIES HEAVY-DUTY SPREADERS



CCSP-18



C836-12-0

STANDARD FEATURES

- Stainless steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless steel front rail adjustable to three positions
- Cabinet base models standard with 6" adjustable legs
- Stainless steel stub back

MODEL NUMBER	SIZE	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SPREADER PLATES				
CCSP-12	12" Wide Spreader Plate	3.4	14/6	\$1,575
CCSP-18	18" Wide Spreader Plate	5.2	18/8	\$1,607
CCSP-36	36" Wide Spreader Plate	30	38/17	\$2,945
SPREADER CABINETS				
C836-12-0	12" Wide/Open Cabinet*	26.2	145/66	\$1,989
C836-18-0	18" Wide/Open Cabinet	26.2	152/69	\$2,854
C836-36-0	36" Wide/Open Cabinet	53	205/93	\$4,047
SPREADER OPTION				
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)				\$455
Rear Gas Connection, 1-1/4" NPT				\$455

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

US RANGE CUISINE SERIES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

OPTIONS & ACCESSORIES

MODEL #	DESCRIPTION	NOTES	LIST PRICE
CCPS-48	48" continuous plate shelf length	Not available on fryers, spreaders, broilers	\$661
CCPS-54	54" continuous plate shelf length	Add to price of range	\$727
CCPS-60	60" continuous plate shelf length	Add to price of range & specify left or right half	\$808
CCPS-72	72" continuous plate shelf length	Per oven	\$875
	Grooved Griddle: Full 18" Plate		\$1,923
	Grooved Griddle: Full 24" Plate		\$2,562
	Grooved Griddle: Full 36" Plate		\$3,843
	Grooved Griddle: Full 48" Plate		\$5,122
	Grooved Griddle: Half of 36" Plate		\$1,923
	Convection oven with 3 racks in lieu of standard oven		\$3,635
	Porcelain Oven Interior in lieu of SS. Door liner remains SS		N/C
	SS Intermediate Shelf in 12" storage base		\$635
	SS Intermediate Shelf in 18" storage base		\$660
	SS Intermediate Shelf in 24" storage base		\$855
	SS Intermediate Shelf in 36" storage base		\$1,034
	SS Intermediate Shelf in 48" storage base		\$1,241
	SS Door on 12" Storage Base		\$337
	SS Door on 18" Storage Base		\$350
	SS Door on 24" Storage Base		\$464
	SS Door on 36" Storage Base		\$594
	SS Doors (2) on 48" Storage Base		\$712
	SS Back for 12" Add-A-Unit		\$464
	SS Back for 18" Add-A-Unit		\$504
	SS Back for 24" Range		\$545
	SS Back for 36" Range		\$582
	SS Back for 48" Range		\$609
	3/4" N.P.T. Gas Shut Off Valve		\$367
	1" N.P.T. Gas Shut Off Valve		\$375
	1-1/4" N.P.T. Gas Shut Off Valve		\$464
	3/4"N.P.T. Natural Gas Regulator		\$389
	3/4" N.P.T. Propane Gas Regulator		\$389
	1-1/4"N.P.T. Natural Gas Regulator		\$1,009

MODEL #	DESCRIPTION	NOTES	LIST PRICE
	1-1/4" N.P.T. Propane Gas Regulator		\$1,009
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device		\$1,298
2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device	Requires "T" manifold gas connection on the range	\$1,454
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device	External on models: C12836-1, C12836-1-1, C12836-8, C1836-10, C836-10, C0836-10	\$2,162
	Stainless Steel Legs (set of 4) for oven and storage base models.		\$253
	Casters w/Polyurethane Wheels (non-marking) for oven and storage base models.		\$712
	Extra Oven Rack: for standard oven		\$290
	Extra Oven Rack for Convection Oven		\$290
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted salamander broiler or cheesemelter		\$734
	Rear gas connection Choose 3/4" or 1" (not on standard product or available on all models) or 1-1/4" Manifold end cap & trim provided at N/C for left, right, or both sides - must specify. Note: add 5 1/4" to width of unit.		\$672
	Deck Fasteners - Set of Four		\$375
	S/S-Top Interior: Stainless Steel Interior Burner Box - 12", 18" and 24" models		\$384
	S/S-Top Interior: Stainless Steel Interior Burner Box - 36" and 48" models		\$442
Modular models are manufactured with modular base leg option at time of order			
	Modular Base with legs for 18" Models		\$1,479
	Modular Base with legs for 24" Models		\$1,569
	Modular Base with legs for 36" Models		\$2,032
	Modular Base with legs for 48" Models		\$2,358
	Swivel Castors; set of 4 w/front brakes for modular units with leg bases. Note: casters must be ordered with modular unit at time of order.		\$720

US RANGE CUISINE SERIES CHAR-BROILERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



C836-336A



C836-36A

STANDARD FEATURES

- Stainless Steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless Steel stub back
- 6" Adjustable legs for oven or storage base models

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
CHAR-BROILERS W/BRIQUETTES, ADJUSTABLE GRATES & OVEN — 43 3/4" (1111mm) WORKING HEIGHT					
C836-336A *	36" Wide/Standard Oven	175,000 BTU	58	655/297	\$14,859
C836-336ARC *	36" Wide/Convection Oven	175,000 BTU	70	655/297	\$18,162
CHAR-BROILERS W/BRIQUETTES & ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT					
C0836-324A **	24" Wide/Storage Base	90,000 BTU	58	390/177	\$11,041
C0836-336A **	36" Wide/Storage Base	135,000 BTU	58	480/218	\$13,272
CHAR-BROILERS W/CAST-IRON RADIANTS, ADJUSTABLE GRATES & OVEN — 43 3/4" (1111mm) WORKING HEIGHT					
C836-436A *	36" Wide/Standard Oven	148,000 BTU	70	635/288	\$14,620
C836-436ARC *	36" Wide/Convection Oven	148,000 BTU	70	635/288	\$18,333
CHAR-BROILERS W/CAST-IRON RADIANTS & ADJUSTABLE GRATES 36" — (914mm) WORKING HEIGHT					
C0836-424A **	24" Wide/Storage Base	72,000 BTU	70	320/191	\$10,823
C0836-436A **	36" Wide/Storage Base	148,000 BTU	70	342/209	\$13,041
CHAR-BROILERS W/CAST-IRON RADIANTS, NON-ADJUSTABLE GRATES & OVEN — 40" (1016mm) WORK HEIGHT					
C836-36A **	36" Wide/Standard Oven	148,000 BTU	70	635/288	\$13,967
C836-36ARC **	36" Wide/Convection Oven	148,000 BTU	70	635/288	\$18,958
CHAR-BROILERS W/CAST-IRON RADIANTS & NON-ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT					
C0836-18A	18" Wide/Storage Base	54,000 BTU	35.2	—	\$8,092
C0836-24A **	24" Wide/Storage Base	72,000 BTU	35.2	380/172	\$10,132
C0836-36A **	36" Wide/Storage Base	108,000 BTU	58	480/218	\$12,321
C0836-48A **	48" Wide/Storage Base	144,000 BTU	35.2	—	\$13,857
C0836-18AM	18" Wide/Modular Top	54,000 BTU	25	—	\$7,398
C0836-24AM **	24" Wide/Modular Top	72,000 BTU	25	280/127	\$9,262
C0836-36AM **	36" Wide/Modular Top	108,000 BTU	38	380/172	\$11,287
C0836-48AM **	48" Wide/Modular Top	144,000 BTU	25	—	\$12,402

* Working height: 43 3/4" (1111mm); cannot be banked with other Cuisine Series except other like models. | ** CAN be banked with all Cuisine Series ranges except C836-336A, C836-336ARC, C836-436A, C836-436ARC | When ordering modular top for mounting on Polar Cuisine base, add "PC" to model number.



Model C0836-24AM shown with optional leg base

BROILER OPTIONS

Rear gas manifold (3/4" only) with front manifold capped and covered

\$672

Stainless steel modular base with legs for modular broilers (suffix "AM" with original equipment only)

THE SAME PRICE AS MODULAR BASE*

* See the price on page 88 for 18", 24", 36", 48" models.

US RANGE CUISINE SERIES INFRA-RED BROILERS & CHEESEMELTERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



UIR36

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

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
INFRA-RED BROILERS W/ADJUSTABLE SPRING-BALANCED BROILING RACK, LEVER-OPERATED					
UIR36	35 1/2" (900mm) Wide Salamander Broiler — Range Mount For U36 Range (Specify at time of order required for Cuisine Series range mount)	40,000 BTU	40	200/91	\$6,630
UIR36C	34"(864mm) Counter Salamander	40,000 BTU	21	170/77	\$6,949

BROILER OPTIONS

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$734
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$642
Stainless steel main back for UIR36C	\$426
Stainless steel main back for UIR36	\$613

US RANGE CUISINE SERIES RANGE-MATCH FRYER

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



C836-1-35F

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
HEAVY-DUTY GAS FRYER					
C836-1-35F	18" (457mm) wide Fryer Fat Capacity 35 lbs (16L)	110,000	26	220/110	\$10,433

Fryer not available for manufactured gas.

FRYER OPTIONS

Stainless Steel Mainback for Fryer/Matching Cabinets	\$580
Non-Marking Casters w/Polyurethane Wheels*	\$725
Fry Pot Cover Stainless Steel for Fryer	\$685
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer	N/C
6" Stainless Steel Legs (set of 4)	\$262
Rear Gas Connections Available in 3/4" and 1.25" NPT	\$685

PORTABLE HEAT LAMP OR FRYMATE CABINET MOUNTS

Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$1,746
EH portable counter model comes with cord and plug (115V only) (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$1,875

US RANGE CUISINE SERIES HIGH-SHELVES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



CCHS-36



CCDHS-36

MODEL NUMBER	WIDTH/APPLICATION	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
SINGLE-DECK HIGH-SHELVES (24" HIGH)				
CCHS-12	12"	25/11	\$788	\$186
CCHS-18	18"	35/16	\$918	\$233
CCHS-24	24"	40/18	\$1,038	\$260
CCHS-36	36"	45/20	\$1,130	\$291
CCHS-48	48"	80/36	\$1,235	\$314
CCHS-54	54"	100/45	\$1,340	\$328
CCHS-60	60"	115/52	\$1,365	\$338
CCHS-72	72"	135/61	\$1,511	\$358
CCHS-36SU	36" For Step-Up Open Tops	45/20	\$1,130	\$291
CCHS-72SU	72" For Step-Up Open Tops	135/61	\$1,511	\$366
DOUBLE-DECK HIGH-SHELVES (35-3/8" HIGH)				
CCDHS-12	12"	35/16	\$1,193	\$314
CCDHS-18	18"	40/18	\$1,409	\$352
CCDHS-24	24"	60/27	\$1,634	\$418
CCDHS-36	36"	75/34	\$1,817	\$458
CCDHS-48	48"	110/50	\$1,943	\$494
CCDHS-54	54"	113/51	\$2,157	\$545
CCDHS-60	60"	135/61	\$2,352	\$576
CCDHS-72	72"	155/70	\$2,668	\$656
CCDHS-36SU	36" For Step-Up Open Tops	75/34	\$1,817	\$458
CCDHS-72SU	72" For Step-Up Open Tops	155/70	\$2,668	\$656

US RANGE CUISINE SERIES BACKGUARDS



CCBR-36

MODEL NUMBER	WIDTH/APPLICATION	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
SINGLE-DECK HEIGHT BACKGUARDS (24" HIGH)				
CCBR-12	12"	20/9	\$472	\$136
CCBR-18	18"	30/14	\$631	\$156
CCBR-24	24"	45/20	\$737	\$196
CCBR-36	36"	70/32	\$708	\$178
CCBR-48	48"	95/43	\$828	\$203
CCBR-54	54"	100/45	\$954	\$240
CCBR-60	60"	110/50	\$1,070	\$273
CCBR-72	72"	125/57	\$1,077	\$270

US RANGE CUISINE SERIES BACKGUARDS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

MODEL NUMBER	WIDTH/APPLICATION	SHIP WEIGHT	LIST PRICE	ADD FOR SS MAIN BACK
SINGLE-DECK HIGH-SHELVES (24" HIGH)				
CCBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	30/14	\$631	\$156
CCBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	30/14	\$631	\$156
CCBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	\$671	\$172
CCBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	\$671	\$172
CCBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	\$708	\$178
CCBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	\$708	\$178
CCBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	\$828	\$291
CCBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	\$828	\$291
CCBR-24ABR	24" wide adjustable under-fired broilers	45/20	\$671	\$172
CCBR-36ABR	36" wide adjustable under-fired broilers	70/32	\$708	\$178
CCBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	70/32	\$708	\$178
CCBR-36SU	36" For Step-Up Open Tops	70/32	\$708	\$178
CCBR-72SU	72" For Step-Up Open Tops	125/57	\$1,077	\$270
DOUBLE-DECK HEIGHT BACKGUARDS (35-3/8" HIGH)				
CCDBR-12	12"	20/9	\$697	\$172
CCDBR-18	18"	30/14	\$761	\$186
CCDBR-24	24"	40/18	\$887	\$233
CCDBR-36	36"	60/27	\$1,029	\$270
CCDBR-48	48"	85/39	\$1,295	\$328
CCDBR-54	54"	100/45	\$1,421	\$358
CCDBR-60	60"	110/50	\$1,562	\$388
CCDBR-72	72"	130/59	\$2,031	\$524
CCDBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	40/18	\$761	\$220
CCDBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	40/18	\$761	\$220
CCDBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	\$887	\$233
CCDBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	\$887	\$233
CCDBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	\$1,029	\$260
CCDBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	\$1,029	\$260
CCDBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	\$1,244	\$287
CCDBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	\$1,130	\$260
CCDBR-24ABR	24" wide adjustable under-fired broilers	45/20	\$887	\$233
CCDBR-36ABR	36" wide adjustable under-fired broilers	70/32	\$1,132	\$287
CCDBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	70/32	\$1,029	\$260
CCDBR-36SU	36" For Step-Up Open Tops	70/32	\$1,029	\$260
CCDBR-72SU	72" For Step-Up Open Tops	125/57	\$2,031	\$524

US RANGE POLAR CUISINE SERIES REMOTE REFRIGERATED BASES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
REMOTE LOW-HEIGHT REFRIGERATORS				
UN17R36	36" Wide - 2 drawer	30	247/112	\$16,760
UN17R48	48" Wide - 4 drawer	40	322/146	\$18,803
UN17R54	54" Wide - 4 drawer	45	355/116	\$19,700
UN17R60	60" Wide - 4 drawer	47	361/164	\$21,161
UN17R66	66" Wide - 4 drawer	52	431/196	\$22,262
UN1732R72	72" Wide - 4 drawer	56	458/208	\$24,332
UN171927R72	72" Wide - 6 drawer	56	533/242	\$24,332
UN17R84	84" Wide - 6 drawer	67	570/268	\$26,140
UN17R90	90" Wide - 6 drawer	73	607/276	\$26,950
UN17R96	96" Wide - 6 drawer	77	637/280	\$27,573
UN17R102	102" Wide - 6 drawer	81	675/306	\$28,717
UN17R108	108" Wide - 6 drawer	85	720/327	\$31,510
UN17R114	114" Wide - 8 drawer	90	750/340	\$32,943
UN17R120	120" Wide - 8 drawer	95	770/350	\$33,868
REMOTE LOW-HEIGHT FREEZERS				
UN17FR36	36" Wide - 2 drawer	30	247/112	\$17,356
UN17FR48	48" Wide - 4 drawer	40	322/146	\$20,018
UN17FR54	54" Wide - 4 drawer	45	355/116	\$21,161
UN17FR60	60" Wide - 4 drawer	47	361/164	\$23,000
UN17FR66	66" Wide - 4 drawer	52	431/196	\$24,114
UN17FR72	72" Wide - 4 drawer	56	533/242	\$24,303

NOTE: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections. For custom modifications please contact the factory for price.

US RANGE POLAR CUISINE SERIES SELF-CONTAINED REFRIGERATED BASES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

STANDARD FEATURES

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

MODEL NUMBER	DESCRIPTION	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SELF-CONTAINED LOW-HEIGHT REFRIGERATORS				
UN17C48	48" Wide - 2 drawer	40	340/154	\$20,830
UN17C54	54" Wide - 2 drawer	45	360/163	\$21,749
UN17C60	60" Wide - 4 drawer	52	383/174	\$23,841
UN17C66	66" Wide - 4 drawer	56	434/197	\$25,011
UN17C72	72" Wide - 4 drawer	64	476/227	\$25,576
UN17C78	78" Wide - 4 drawer	67	570/325	\$26,794
UN17C84	84" Wide - 4 drawer	73	604/274	\$27,728
UN17C90	90" Wide - 6 drawer	77	655/297	\$30,131
UN17C102	102" Wide - 6 drawer	81	680/309	\$31,600
UN17C108	108" Wide - 6 drawer	85	730/331	\$32,550
UN17C114	114" Wide - 6 drawer	90	774/351	\$34,330
UN17C120	120" Wide - 6 drawer	95	808/367	\$35,225
SELF-CONTAINED LOW-HEIGHT FREEZERS				
UN17FC48	48" Wide - 2 drawer	40	340/154	\$21,537
UN17FC54	54" Wide - 2 drawer	45	360/163	\$23,260
UN17FC60	60" Wide - 4 drawer	47	383/174	\$25,401
UN17FC66	66" Wide - 4 drawer	52	434/197	\$26,821
UN17FC72	72" Wide - 4 drawer	56	476/227	\$27,299
UN17FC78	78" Wide - 4 drawer	60	570/325	\$27,603
UN17FC84	84" Wide - 4 drawer	64	604/274	\$28,687
UN17FC90	90" Wide - 6 drawer	73	655/297	\$29,611

NOTE: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections. For custom modifications please contact the factory for price.

BASE OPTIONS

Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$855
Casters	\$712

GARLAND 36E SERIES HEAVY-DUTY ELECTRIC RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

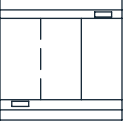
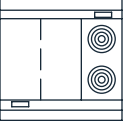
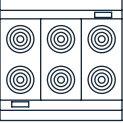
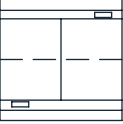
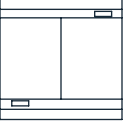
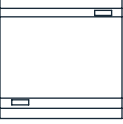
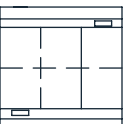


Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

STANDARD FEATURES

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

TOP CONFIGURATION	MODEL NO.	BASE CONFIGURATION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	PRICE (\$)	
PORTION CONTROL							
	(2) T-Stat Controlled All-Purpose Sections (3 thermostats) 36" Wide	36ER32	(1) Std. Oven	21.5 kW	55	600/272	\$20,575
		36ES32	(1) Storage Base	15 kW	55	500/249	\$16,682
	(2) T-Stat Controlled All-Purpose Sections (2) Open Elements (3-Heat switch control) 36" Wide	36ER32-3	(1) Std. Oven	20.7 kW	55	575/261	\$20,575
		36ES32-3	(1) Storage Base	14.2 kW	55	525/238	\$16,682
	(6) Open Elements (3-Heat switch control) 36" Wide	36ER33	(1) Std. Oven	19.1 kW	55	440/200	\$20,575
		36ES33	(1) Storage Base	12.6 kW	55	390/177	\$16,682
	(4) Boil Sections (3-Heat switch control) 36" Wide	36ER35	(1) Std. Oven	18.5 kW	55	600/272	\$20,575
		36ES35	(1) Storage Base	12 kW	55	550/249	\$16,682
	(2) T-Stat Controlled All-Purpose Sections 36" Wide	36ER36	(1) Std. Oven	18.5 kW	55	600/272	\$24,691
		36ES36	(1) Storage Base	12 kW	55	550/249	\$16,682
	36" T-Stat Controlled Griddle 36" Wide	36ER38	(1) Std. Oven	21.5 kW	55	600/272	\$20,575
		36ES38	(1) Storage Base	15 kW	55	550/249	\$16,682
	(6) Boil Sections (3-Heat switch control) 36" Wide Note: 460V models have 3 sections and 3 controls	36ER39	(1) Std. Oven	18.5 kW	55	600/272	\$20,575
		36ES39	(1) Storage Base	12 kW	55	550/249	\$16,682
	(2) Boil Sections (3-Heat switch control) 18" Wide	36ES15	(1) Storage Base	6.0 kW	28	315/143	\$7,017
	(2) T-Stat Controlled All-Purpose Sections 18" Wide	36ES16	(1) Storage Base	6.0 kW	28	255/116	\$7,306

GARLAND 36E SERIES HEAVY-DUTY ELECTRIC RANGE ATTACHMENTS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

DESCRIPTION	PRICE
36E RANGE OPTIONS & ACCESSORIES	
Stainless Steel Mainback ("R" or "S" Models)	\$816
Extra Oven Rack: for standard oven	\$290
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$720
6" Stainless Steel Adjustable Legs (4)	\$257
460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39	\$1,085
460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39	\$1,085
460V Option: 36ES15 36ES16 - (Single Phase Only)	\$963
Storm Rails - For use with elements or hot top sections per 12" section	\$415
Hand Rails - Stainless Steel Finish	\$402
Deck Fasteners - Set of Four	\$387
Oven Door Latch - All Units - Per Range	\$294
Drip Tray Stop	\$215

GARLAND 36E SERIES ELECTRIC FRYERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective July 1, 2021

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.



36ES11

36ES21

STANDARD FEATURES

FRYERS:

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

36ES11:

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

36ES21:

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

MODEL NUMBER	DESCRIPTION	SHIP WEIGHT	CU. FT. (CRATE)	LIST PRICE
--------------	-------------	-------------	-----------------	------------

18" WIDE, 30 LB. CAPACITY

36ES11	12.0 kW Fryer	25	265/120	\$12,298
--------	---------------	----	---------	----------

24" WIDE, 70 LB. CAPACITY

36ES21	12.0 kW Fryer	34	27/122	\$15,956
--------	---------------	----	--------	----------

DESCRIPTION	PRICE
-------------	-------

FRYER OPTIONS

Stainless Steel Mainback for 18" Models	\$670
Stainless Steel Mainback for 24" Models	\$803
Stainless Steel Tank Cover for 18" Models	\$480
Stainless Steel Tank Cover for 24" Models	\$522
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$720
Fish Plate for 36ES11 Models Part #FISHPLATE31	\$504
6" Stainless Steel Legs - Set of 4	\$257
36ES11 460V Option	\$857
36ES21 460V Option	\$963

MARINE OPTIONS

Hand Rails - Stainless Steel Finish	\$402
Deck Fasteners - Set of Four	\$387

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.
KitchenCare: 1 (844) 724.2273 Fax: 1 (812) 406.4100

HOW TO GET SERVICE

Contact our Factory Authorized Service 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 99.

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). Welbilt reserves the right to change warranties without notice.

GARLAND/U.S. RANGE — LIMITED EXTENDED WARRANTY COVERAGE

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

- An Extended Warranty can be purchased for select pieces of Garland equipment.
- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.
- 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	\$339
	EWIGASRANGE48	+1 Year Warranty Gas Range 48 inch or less install	Install Discount	\$306
	EWPGASRANGE48	+1 Year Warranty Gas Range 48 inch or less PM discount	PM Discount	\$272
	EWIPGASRANGE48	+1 Year Warranty Gas Range 48 inch & less install + PM	Install + PM Discount	\$239
60 Inch	EWGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch	No Discount	\$428
	EWIGASRANGE60	+1 Year Warranty Gas Range 60 inch install discount	Install Discount	\$385
	EWPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch PM discount	PM Discount	\$342
	EWIPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch install + PM	Install + PM Discount	\$300
GARLAND HEAVY DUTY GAS RANGE				
	EW-G-HDRANGE	+1 Year Warranty Cheese Melter	No Discount	\$223
	EWI-G-HDRANGE	+1 Year Warranty Cheese Melter install discount	Install Discount	\$200
	EWPG-G-HDRANGE	+1 Year Warranty Cheese Melter PM discount	PM Discount	\$178
	EWIP-G-HDRANGE	+1 Year Warranty Cheese Melter install + PM	Install + PM Discount	\$156
GARLAND CHEESE MELTER				
	EW-G-CMELTER	+1 Year Warranty HD Range	No Discount	\$486
	EWI-G-CMELTER	+1 Year Warranty HD Range install discount	Install Discount	\$438
	EWPG-G-CMELTER	+1 Year Warranty HD Range PM discount	PM Discount	\$388
	EWIP-G-CMELTER	+1 Year Warranty HD Range install + PM	Install + PM Discount	\$340
GARLAND CONVECTION OVEN				
Single Deck	EWCONVOVEN	+1 Year Warranty Convection Oven	No Discount	\$428
	EWICONVOVEN	+1 Year Warranty Convection Oven install discount	Install Discount	\$385
	EWPCONVOVEN	+1 Year Warranty Convection Oven PM discount	PM Discount	\$342
	EWIPCONVOVEN	+1 Year Warranty Convection Oven install + PM	Install + PM Discount	\$300
GARLAND SALAMANDER BROILER				
Gas/Electric	EWSALAMBROILER	+1 Year Warranty Salamander Broiler	No Discount	\$369
	EWISALAMBROILER	+1 Year Warranty Salamander Broiler install discount	Install Discount	\$332
	EWPSALAMBROILER	+1 Year Warranty Salamander Broiler PM discount	PM Discount	\$295
	EWIPSALAMBROILER	+1 Year Warranty Salamander Broiler install + PM	Install + PM Discount	\$259

GARLAND COMMERCIAL RANGES — MODEL GUIDE

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

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

CONVECTION OVENS

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

DECK OVEN

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

GARLAND GPD GAS PIZZA OVENS

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

GARLAND AIR DECK GAS OVENS

G	56	PB
G = Gas	56 = 56" wide oven hearth	PB = Deck oven with bottom power module PT = Deck oven with top power module PT/PB = Stacked ovens one top and bottom power deck module

COUNTER EQUIPMENT — GARLAND

GARLAND HIGH EFFICIENCY BROILER

HEEG	M	-36	CL
HEEG = High Efficiency	M = Current Model	24 = 24" width	CL = Non-CE Model

GARLAND GAS DESIGNER (GD) COUNTER SERIES

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

COUNTER EQUIPMENT – GARLAND (CONTINUED)

GARLAND ELECTRIC DESIGNER (ED) COUNTER SERIES

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

GARLAND & U.S. RANGE HEAVY DUTY GAS COUNTER SERIES

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

GARLAND E24 HEAVY DUTY ELECTRIC COUNTER SERIES

E24	-24	G
E24 = E24 electric series	12 = Hot plate 31 = Fryer Griddles # = width 24 = 24"	H = Hot plate F = Fryer 12kW SF = Super fryer 16 kW G = Griddle

GARLAND E22 ELECTRIC TEPPAN YAKI GRIDDLES SERIES

E22-36	45	G	MX
E22-36 = Electric Teppan Yaki Griddle	24 = 24"	G = Griddle	MX = Current model

GARLAND MASTER SERIES PRODUCTION GRIDDLES SERIES "CHAIN GRIDDLE"

G	IR	CM	36C
—	CG = Chain Griddle Gas	24 = 24"	F = Front drain R = Rear drain
E = Electric	CG = Chain Griddle	—	—

U.S. RANGE REGAL SERIES INFRA-RED COUNTER CHEESEMELTERS

IR	CMA	-36
IR = Infra-Red	CMA = Cheesemelter	24 = 24"

INDUCTION — GARLAND

COUNTER UNITS

G BRAND	I PRODUCT	- SH SERIES	DU DUAL HOBS/SPECIALTY	BA FUNCTION	7000 POWER (WATT)	SHDUBA 7000 AVAILABLE MODELS
G = Garland	I = Induction	- SH = Slim Hob	—	BA = Base Line	2.5kW, 3.5kW, 5kW	SHBA 3500/5000
G = Garland	I = Induction	- BH = Baby Hob	—	BA = Base Line	2.5kW, 3.5kW, 5kW	BHBA 2500/3500
G = Garland	I = Induction	- SH = Slim Hob	—	WO = Wok	3.5kW, 5kW	SHWO 3500/5000/8000
G = Garland	I = Induction	- SH = Slim Hob	—	GR = Griddle	3.5kW, 5kW	SHGR 3500/5000
G = Garland	I = Induction	- SH = Slim Hob	(Specialty - Fajita)	FH = Fajita (@ end)	3.5kW	SHBA 3500FH
G = Garland	I = Induction	- SH = Slim Hob	DU = Dual	BA = Base Line	7kW, 10kW	SHDUBA 7000/10000
G = Garland	I = Induction	- SH = Slim Hob	DU = Dual	GR = Griddle	7kW, 10kW	SHDUGR 7000/10000

BUILT-IN UNITS

G BRAND	I PRODUCT	- SH SERIES	DU DUAL HOBS/SPECIALTY	FUNCTION	IN BUILT-IN	7000 POWER (WATT)	SHDUBA 7000 AVAILABLE MODELS
G = Garland	I = Induction	- SH = Slim Hob	—	—	IN = Built-In Line	3.5kW, 5kW	SHIN 3500/5000
G = Garland	I = Induction	- SH = Slim Hob	DU = Dual Hob	—	IN = Built-In Line	7kW, 10kW	SHDUIN 7000/10000
G = Garland	I = Induction	- SH = Slim Hob	—	GR = Griddle	IN = Built-In Line	3.5kW, 5kW	SHGRIN 3500/5000
G = Garland	I = Induction	- SH = Slim Hob	—	WO = Wok	IN = Built-In Line	3.5kW, 5kW	SHWOIN 3500/5000

HOLDING LINE

G BRAND	I PRODUCT	- HO SERIES	IN BUILT-IN	1500 POWER (WATT)	HOIN 1500 AVAILABLE MODELS
G = Garland	I = Induction	- HO = Hold Line	—	1.5kW	HO 1500
G = Garland	I = Induction	- HO = Hold Line	IN = Built-In Line	1.5kW	HOIN 1500
G = Garland	I = Induction	- HO = Hold Line	IN = Built-In Line	1.8kW	HOIN 450/900/1350/1800
G = Garland	I = Induction	- HO = Hold Line	IN = Built-In Line	1.5kW	HOIN 800/1600/2400/3200

MODULAR LINE

G BRAND	I PRODUCT	- M SERIES	DU DUAL HOBS/SPECIALTY	GR FUNCTION	FL FULL COIL	7000 POWER (WATT)	MODUGR 7000 AVAILABLE MODELS
G = Garland	I = Induction	- MO = Module Line	DU = Dual	—	—	7kW, 10kW	MODU 7000/10000
G = Garland	I = Induction	- MO = Module Line	DU = Dual	—	FL = Full Coil (@ end)	7kW, 14kW	MODU 7000/14000 FL (Full Coil)
G = Garland	I = Induction	- MO = Module Line	—	QU = Quad	—	14kW, 20kW, 21kW, 24kW	MOQU 14000/20000/21000/24000
G = Garland	I = Induction	- MO = Module Line	—	QU = Quad	FL = Full Coil (@ end)	28kW	MOQU 28000 FL (Full Coil)
G = Garland	I = Induction	- MO = Module Line	—	WO = Wok	—	3kW, 5kW, 8kW	MOWO 3500/5000/8000
G = Garland	I = Induction	- MO = Module Line	DU = Dual	GR = Griddle	—	7kW, 10kW	MODUGR 7000/10000
G = Garland	I = Induction	- MO = Module Line	DU = Dual	KB = Braising Pan	—	7kW, 10kW	MODUKB 7000/10000

COMPACT LINE

G BRAND	I PRODUCT	- SH SERIES	DU DUAL HOBS/SPECIALTY	CL COMPACT LINE	7000 POWER (WATT)	SHDUCL 7000 AVAILABLE MODELS
G = Garland	I = Induction	- SH = Slim Hob	DU = Dual	CL = Compact Line	7kW, 10kW	MODUCL 7000/10000

XPRESS GRILLS — GARLAND

GAS RESTAURANT RANGE SERIES GAS SALAMANDERS AND CHEESEMELTERS

XP	E	12	1L
XPress Grill	E = Electric G = Gas	12 = 12" wide 24 = 24" wide 36 = 36" wide	1L = 1 platen on left, flat griddle on right 2L = 2 platens on left, flat griddle on right

RESTURANT RANGES — GARLAND (GAS)

GAS RESTAURANT RANGE

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

GAS RESTAURANT RANGE MATCH GAS SERIES UNDER-FIRED CERAMIC BRIQUETTE CHAR-BROILER

G	F	24	-BRL
G = Garland Series	F = Sentry Flame Failure	24 = 24"	BRL = 24"

GAS RESTAURANT RANGE MATCH GAS SERIES FRYER & HOLDING STATION

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

GAS RESTAURANT RANGE SERIES GAS SALAMANDERS AND CHEESEMELTERS

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

GARLAND GAS STOCK POT RANGE

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

RESTURANT RANGES — U.S. RANGE (GAS)

U.S. RANGE REGAL GAS STOCK POT RANGE

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

RESTAURANT RANGES — GARLAND (ELECTRIC)

GARLAND S680 SENTRY SERIES ELECTRIC RESTAURANT RANGES

S	684	R
S = Open top elements SS = Sealed solid top elements	686 = 36" wide range with single oven 684 = 60" wide range with double ovens	R = Standard Oven(s) on 686 or 684 C = Convection Oven(s) on 686 or 684 RC = (1) Standard Oven and (1) Convection oven on a 684 RC2 = (2) Convection ovens on a 684

GARLAND S680 SERIES ELECTRIC SALAMANDER BROILERS

GARLAND S680 SENTRY SERIES RANGE MATCH ELECTRIC FRYER & HOLDING STATION

SER	686	C	2100	M
SER = Electric Salamander	C = Counter Model 686 = S/SS686 model 36" range mount 684 = S/SS684 model 60" range mount	S18 = S680 Series Fryer S680 = Fryer Station	F = 12 kW Fryer in 18" wide cabinet SF = 16 kW Super Fryer in 18" wide cabinet 18FM = 18" Fryer Station	EH = Heat lamp for fryer station

HEAVY DUTY EQUIPMENT — GARLAND

GARLAND MASTER SERIES HEAVY DUTY INDUCTION RANGES

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

GARLAND MASTER SERIES HEAVY DUTY GAS RANGES AND ATTACHMENT UNITS

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

GARLAND MASTER SERIES HEAVY DUTY RANGE MATCH UNDER FIRED CHAR-BROILER

M	ST	34	B	E
M = Master Series Standard Model	ST = Flame Failure Protection	17 = 17" (17, 24, 34)	B = Broiler standard base cabinet BT = Broiler modular base top	E = Electric spark ignition

GARLAND MASTER SERIES HEAVY DUTY SPREADERS

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

GARLAND MASTER SERIES RANGE, COUNTER, INFRA-RED SALAMANDERS AND CHEESEMELTERS

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

HEAVY DUTY EQUIPMENT — GARLAND (CONTINUED)

GARLAND MASTER SERIES HEAVY DUTY RANGE MATCH FRYERS AND FRYER STATIONS

M	35SS	
M = Master Series	35SS = 35 lb capacity fryer in 17" wide cabinet 70SS = 70 lb capacity fryer in 24" wide cabinet 14FMD = Fryer Station with solid or food pan cut out top	EH = Heat lamp for fryer station

GARLAND MASTER SERIES UPRIGHT BROILERS

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

GARLAND MASTER SERIES RANGE, COUNTER, INFRA-RED SALAMANDERS AND CHEESEMELTERS

G	N17	R	34
G = Master Series	N17 = Master Series Arctic Fire	R = Remote compressor refrigerator system FR = Remote compressor freezer system C = Self contained compressor refrigeration system CR = Self contained compressor freezer system	34 = 34" (remote systems from 34" to 114") 46 = 46" (self contained systems from 46" to 119")

GARLAND MASTER SERIES HIGH SHELVES AND BACK GUARDS

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

GARLAND MASTER SERIES XPRESS GRILLS

XP	G	36	2L
XP = Garland Master Series XPress Dual Sided/Platen Griddle	G = Gas E = Electric	12 = 12" / 1 platens 24 = 24" / 2 platens 36 = 36" / 3 platens	— 1L = One platen on left 1R = One platen on right 2L = 36" / 2 platens on left 2R = 36" / 2 platens on right

HEAVY DUTY EQUIPMENT — GARLAND (CONTINUED)

U.S. RANGE CUISINE SERIES HEAVY DUTY RANGES

XP	836	-6	RC
C = Cuisine Series	836 = Oven Base 0836 = Storage or Modular Top	See U.S. Range Cuisine Series Heavy Duty Range section for complete listings of range top model configurations available	RC = Convection oven M = Modular top (for leg base stand, Polar Cuisine mount or going between range base product equipment line up)vt

U.S. RANGE CUISINE SERIES HEAVY DUTY RANGE ATTACHMENT MODELS

C	12836	-6
C = Cuisine Series	See U.S. Range Cuisine Series Heavy Duty Range section for complete listings of range top model configurations available	With no model suffix unit is has an open storage base M = Modular top (specific if leg base stand, Polar Cuisine mount or going between range base product equipment line up) e.g. -6 = open top -1 = valve control griddle

HEAVY DUTY EQUIPMENT — U.S. RANGE (CONTINUED)

U.S. RANGE CUISINE SERIES HEAVY DUTY SPREADERS

C	836	12	-O
C = Cuisine Series	CCSP = Spreader Plate 836 = Spreader Cabinet	12 = 12" Spreader Plates 12 = 12" Spreader Cabinets	O = Open base cabinet

U.S. RANGE CUISINE SERIES UNDER FIRED CHAR-BROILER

C	836	-336A
C = Cuisine Series	836 = Oven Base 0836 = Storage or modular top	336A = 36" wide adjustable rack briquette broiler, oven base 336ARC = 36" wide adjustable rack briquette broiler, convection oven base 324A = 24" wide adjustable rack briquette broiler, storage base 436A = 36" wide adjustable rack radiant broiler, oven base 436ARC = 36" wide adjustable rack radiant broiler, convection oven base 424A = 24" wide adjustable rack radiant broiler, storage base 436A = 36" wide adjustable rack radiant broiler, storage base 36ARC = 36" wide non adjustable rack radiant broiler, convection oven base 18A = 18" non adjustable rack radiant broilers with storage base 18AM = 18" non adjustable rack radiant broilers with modular tops

U.S. RANGE CUISINE SERIES INFRA-RED SALAMANDERS & CHEESEMELTERS

U	IR	(blank)	36
U = U.S. Range Cuisine Series	IR = Infra-Red	(blank) = Salamander CM = Cheesemelter	36 = 36"

U.S. RANGE CUISINE SERIES DOUBLE UPRIGHT BROILERS (INFRA RED)

C	2100	M
U = U.S. Range Cuisine Series	2100 = Double Upright Broiler	M = Current Model

U.S. RANGE CUISINE SERIES HEAVY DUTY RANGE MATCH FRYERS & FRYER STATIONS

C836	-1-35F	
C836 = Cuisine Series Range Match	-1-35F = 35 lb capacity fryer in 18" wide cabinet FMD = Fryer Station with solid or food pan cut out top	EH = Heat lamp for fryer station

U.S. RANGE CUISINE SERIES POLAR CUISINE REFRIGERATED/FREEZER EQUIPMENT BASES

U	N17	R	36
U = U.S. Range	N17 = Arctic Fire refrigerated/freezer base	R = Remote compressor refrigerator system FR = Remote compressor freezer system C = Self contained compressor refrigerator system CR = Self contained compressor freezer system	36 = 36"

U.S. RANGE CUISINE SERIES HEAVY DUTY RANGE MATCH FRYERS & FRYER STATIONS

C	STUB	36
C = Cuisine Series	STUB = Low stub back guards 6" CCBR = Back guard 24" high CCDBR = Double deck back guard to match double deck high shelf CCHS = Single deck high shelf (one shelf) CCDHS = Double deck high shelf (two shelves)	Back Guard and High Shelf widths (12-72")

HEAVY DUTY EQUIPMENT — GARLAND (ELECTRIC)

GARLAND 36E SERIES HEAVY DUTY ELECTRIC RANGES & ATTACHMENT MODELS

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

GARLAND 36E SERIES HEAVY DUTY SPREADER CABINETS

36	ESC	24
36E = Garland Heavy Duty Electric Series	ESC = Electric Spreader Cabinet	18 = 18"

GARLAND 36E SERIES HEAVY DUTY ELECTRIC SALAMANDER

E	R-36
E = Electric	R36 = Heavy Duty 36E Series range mount salamander

GARLAND 36E SERIES ELECTRIC FRYERS

36	E	S11
36 = Garland Heavy Duty Fryers	E = Electric	ES11 = 30 lb capacity 12 kW fryer/18" cabinet ES11SF = 30 lb capacity 16 kW super fryer/18" cabinet ES21 = 70 lb capacity 20 kW fryer/24" cabinet

THIS PAGE LEFT BLANK

THIS PAGE LEFT BLANK

THIS PAGE LEFT BLANK



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

Bringing innovation to the table • **welbilt.com**