



Elegence
Meets Durability
Cuisine Series

Cuisine Series Range

Quality construction, thoughtful design.

The Cuisine Series Range from Garland 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.

The Range top is the heaviest single-piece cast iron top in the industry and features high output, long life cast iron open burners that are thermally efficient for maximum energy efficiency. Plus, pilots are thoughtfully located outside of the spill zone for consistently reliable start up and long service life.



The Cuisine Series Range by Garland combines rugged durability and thoughtful design to meet the demands of today's high performance kitchens.

Cuisine Series Line

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.



Cuisine Series Oven

The Exclusive self-cooling oven base for increased service life and zero-clearance installations.



The Cuisine Series Convection Oven Base features an innovative fan design that delivers superior air circulation within the oven cavity. At the same time it cools the fan motor itself for increased service life. This self-cooling fan requires no clearance when installed in "back-to-back" or standard "against the wall" set-ups.

The Cuisine Series Convection base features a semi-automatic ignition for heat on demand. Energized at power-up, pilot ignition and re-ignition is at your fingertips without the need for a match or piezo device.

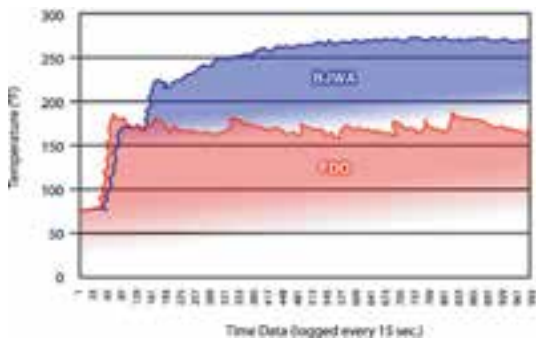
Oven interiors come standard with stainless steel interiors with a porcelain bottom.



To combat motor failure from overheating, Garland's new Cuisine Series Ranges come complete with self-cooling fans.



The FDO oven thermostat control is protected by a guard and its' location in the "cool" zone . This thermostat is second to none for its ability to hold your desired temperature with very little variation, compared to other thermostats on the market today.



Effective Control

The Heavy-Duty "FDO" oven thermostat with a range of 150°F - 500°F, (66°C - 260°C), delivers accurate, controlled performance for even baking and outstanding low-range control for better roasting.

A powerful reputation created in the kitchen.

Garland 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 that kitchens like yours demand.

Other quality products from Garland



U Series Restaurant Range

- Largest usable cook top holds six 12" pots easily
- 32,000 BTU burners provide efficient, even heat, where and when you want it
- Larger versatile oven holds sheet pans in both direction
- Oven design features and power deliver a better bake



U Series Salamander Broilers

- 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 4"(102mm) legs with adjustable feet
- Large removable grease pan
- Gas regulator



Heavy Duty Counter Equipment

- Full product line designed for side-by-side matching
- Ideal for counter, refrigerated base equipment stands or counter stands
- Stainless steel front, sides and back
- Easy to grip control knobs with easy to read flame intensity settings

Optional Equipment and Specifications

Technical Data	Natural @ 6" W.C.	Export Natural @ 8" W.C.	Propane @ 10" W.C.	Export Propane @ 11" W.C.
	Input Rate per Burner (BTU/Hr)	Input Rate per Burner (BTU/Hr)	Input Rate per Burner (BTU/Hr)	Input Rate per Burner (BTU/Hr)
Standard Oven	40,000	40,000	35,000	35,000
Convection Oven	37,000	37,000	35,000	35,000
Open burner 12" & 18"	30,000	30,000	28,000	28,000
12" Hot Top	25,000	25,000	25,000	25,000
18" Hot top	32,500	32,500	32,500	32,500
12" French top	15,000	15,000	15,000	15,000
Front-fired hot top	12,500	12,500	12,500	12,500
Griddle	30,000	30,000	30,000	30,000
Fryer	28,750	28,750	28,750	28,750
Radiant Broiler	18,000	18,000	18,000	18,000
Charcoal Broiler	45,000	45,000	45,000	45,000
Note: Export Models are available for sale outside of North America.				



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Crem™**, **Delfield®**, **fitkitchen™**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

Bringing innovation to the table • welbilt.com