



SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES



BRING YOUR PASSION
TO THE SURFACE

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-10M (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 (WALL MOUNT ONLY)

GARLAND	US RANGE
GIR36 (NG)	UR36 (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.

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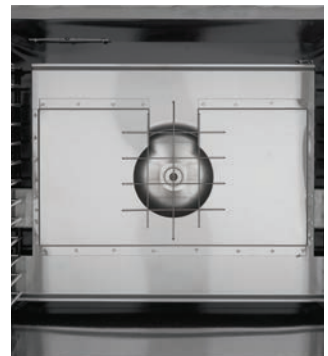
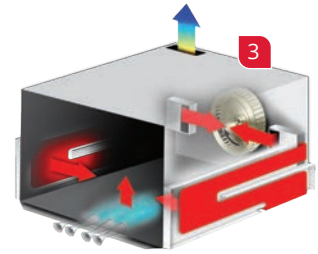
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MASTER CONVECTION OVENS

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

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



- 1 | Largest available porcelain oven interior with coved corners & six oven racks
- 2 | 60/40 dependent doors with full-height, single hinge rod and welded stiffeners
- 3 | 0.6 Horsepower convection motor drives unique serpentine airflow
- 4 | Simple removal of the control panel provides service access to all electrical components
- 5 | Manual or easyTouch control available for any application
- 6 | Quality stainless steel construction with great fit and finish
- 7 | 60k or optional 80k burner package (natural gas)
- 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 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

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	\$14,295
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	\$28,589
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	\$14,295
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	\$14,723
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	\$28,589
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	\$29,736
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	\$13,195
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	\$13,610
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	\$26,390
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	\$27,514

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 (WITH EASYTOUCH CONTROLS)

OVENS

Prices shown in \$US, and effective April 1, 2022

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	\$18,843
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	\$19,520
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	\$37,334
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	\$38,338
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	\$17,728
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	\$18,223
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	\$34,747
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	\$35,753

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 April 1, 2022

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
*	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	\$461
	208 or 240 Volt Motor Only	Gas Models Only-per deck	\$558
	460 Volt Wiring (per deck)	Electric Models Only-per deck	\$970
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device.	Gas Models Only	\$863
	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	\$2,482
	Back Enclosure-Stainless Steel	Gas or Electric Models-per deck	\$666
1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models-each	\$334
1922212	Extra Oven Rack - Deep/Bakery Depth	Gas or Electric Models-each	\$463
	Swivel Casters - Set of 4 w/Front Brakes	Gas or Electric Models	\$553
	Lo-Profile Casters - Set of 4 w/Front Brakes (Dbl-deck only)	Double Gas or Electric Models	\$553
	Removable stainless steel drip pan (specify for standard depth or bakery depth oven)	Gas or Electric Models	\$486
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	\$1,389

MAXIMUM SECURITY OPTIONS (FOR PRISONS AND OTHER INSTITUTIONS)

<p>Maximum Security Prison Package</p> <p>This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S</p> <p>Perforated Full Back and Motor Cover and Tamper-Proof External Hardware w/ tool kit.</p> <p>Note: Padlocks provided by others.</p> <p>For less than full Maximum Prison Package contact factory.</p>	<p>\$2,093</p>
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NOTE: * Not available with ENERGY STAR Models

GARLAND HALF-SIZE ELECTRIC CONVECTION OVENS

OVENS

Prices shown in \$US, and effective April 1, 2022

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 coved corners
- 5-yr door warranty, excl. window (USA & Can. only)

MCO-E-5/25-C

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

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	\$12,352
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	\$25,212

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	\$2,238
	Swivel Casters-Set of 4 w/Front Brakes	For stacked double ovens and single models (without legs or stand)	\$565
	Extra Oven Rack Electric	Each	\$186
	Stainless Steel Solid Door(s) (Must specify with order)	Per deck	N/C
	Deck Fasteners (Stainless Steel flanged feet)		\$1,227
	Stainless Steel Main Back	Per deck	\$327
	7.5 KW Elements (For heavy loads and faster recovery)	Per deck	\$319
	Stainless Steel 21 1/4in (540 mm) Legs (Double Deck only)		\$845
	Power Cord Set w/Plug	Per deck	\$513

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

OVENS

Prices shown in \$US, and effective April 1, 2022

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	\$13,419
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	\$26,318
SUMG-100	Single Deck Solid State Controller	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$13,419
SUMG-200	Double Deck Solid State Controller	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$26,318
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	\$13,044
SUME-200	Double Deck Solid State Controller	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$25,532

US RANGE SUMMIT SERIES FULL-SIZE CONVECTION OVENS

OVENS

Prices shown in \$US, and effective April 1, 2022

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	\$461
	208 or 240 Volt Motor Only	Gas Models Only-per deck	\$558
	460 Volt Wiring (per deck)	Electric Models Only-per deck	\$1,939
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device.	Gas Models Only	\$863
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25in legs) - For extra rack/pan storage.	Single Gas or Electric Models	\$2,482
	Back Enclosure - Stainless Steel	Gas or Electric Models-per deck	\$666
1922211	Extra Oven Rack - Standard Depth	Gas or Electric Models-each	\$334
	Swivel Casters - Set of 4 w/Front Brakes	Gas or Electric Models	\$553
	Lo-Profile Casters - Set of 4 w/Front Brakes (Dbl-deck only)	Double Gas or Electric Models	\$553
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	\$1,389
	Removable stainless steel drip pan	Gas or Electric Models	\$486

SUNFIRE FULL-SIZE CONVECTION OVENS

OVENS

Prices shown in \$US, and effective April 1, 2022

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

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

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.

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	\$8,417
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	\$16,675
SCO-GS-10S	Single Deck Standard Depth	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230	\$7,730
SCO-GS-20S	Double Deck Standard Depth	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$15,300
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	\$7,730
SCO-ES-20S	Double Deck Standard Depth	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465	\$15,300

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 April 1, 2022

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	\$334
	Swivel Casters (set of 4) with Front Brakes Single Deck	Gas or Electric Models	\$553
	Low profile casters for stacked models	Double Gas or Electric Models	\$553
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25in legs) - For extra rack/pan storage.	Single Gas or Electric Models	\$2,482
1951217	Direct Connect Vent (specify with order)	Gas Models Only	\$461
	Two Speed Motor with no lights, no windows	Gas or Electric Models-per deck	\$666
	Two Speed Motor with window in LH door with interior lights	Gas or Electric Models-per deck	\$1,521
	Stainless Steel Back Enclosure	Gas or Electric Models-per deck	\$666
1591502	Gas Flex Hose and Quick Disconnect (3/4in N.P.T. x 60in) w/Restraining Device	Gas Models Only	\$863
	Deck Fasteners (Stainless Steel flanged feet)	Gas or Electric Models-Set of Four	\$1,204
	Removable stainless steel drip pan	Gas or Electric Models	\$486

GARLAND AIR DECK GAS OVENS

OVENS

Prices shown in \$US, and effective April 1, 2022

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	\$46,983
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	\$46,983
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	\$93,966

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 April 1, 2022

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	\$26,300
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	\$28,943
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	\$52,600
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	\$57,886

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 April 1, 2022

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	\$21,133
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	\$38,964
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	\$58,666
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	\$21,529
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	\$40,723
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	\$40,905
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	\$63,076

*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
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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	\$29,128
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	\$51,144
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	\$73,066
E2005	Roast Oven Electric Single 12in High Steel Deck	6.2 KW	55-1/2 (1410)	51 (1295)	36 (914)	73	660/299	\$30,053
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	\$52,354
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	\$74,708
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	\$51,767
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	\$73,328
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	\$74,008

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

OPTIONS & ACCESSORIES

DESCRIPTION	NOTES	PRICE
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G2000/E2000 SERIES DECK OVENS

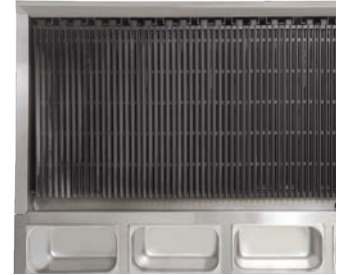
Steel Deck in Lieu of Hearth (Bake Ovens Only)	Gas or Electric Models	N/C
Hearth Deck in Roast Section Gas	Gas Models Only-per deck	\$1,317
Hearth Deck in Roast Section Electric	Electric Models Only-per deck	\$1,317
Direct Connect Vent (Must specify with order)	Gas Models Only	N/C
240 Volt, Single Phase 50Hz		\$440

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 April 1, 2022

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 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

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

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	\$12,614
HEEGM36CL	29 7/8 (706)	23 7/16 (596)	6	87,000	46	420/191	\$14,882
HEEGM48CL	43 7/8 (1115)	23 7/16 (596)	9	130,500	56	560/254	\$18,473
HEEGM60CL	53 7/8 (1396)	23 7/16 (596)	11	159,500	67	700/318	\$20,400

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	\$2,332
HEMST-36	For 36in wide broilers	6.8	100/45.5	\$2,692
HEMST-48	For 48in wide broilers	9.2	166/75	\$3,050
HEMST-60	For 60in wide broilers	9.0	200/91	\$3,410
Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.				\$920

GARLAND GAS DESIGNER (GD) SERIES

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$12,201
GRIDDLES					
GD-15G	Griddle 15in (381mm) Wide. 1 Hi-Lo Valve Control	20,000 BTU	5	85/39	\$5,104
GD-15GTH	Griddle 15in (381mm) Wide. 1 Thermostat Control	20,000 BTU	5	85/39	\$5,663
GD-24G	Griddle 24in (610mm) Wide. 2 Hi-Lo Valve Controls	40,000 BTU	8	146/66	\$6,263
GD-24GTH	Griddle 24in (610mm) Wide. 2 Thermostat Controls	40,000 BTU	8	146/66	\$7,382
GD-36G	Griddle 36in (914mm) Wide. 3 Hi-Lo Valve Controls	60,000 BTU	11	200/91	\$7,691
GD-36GTH	Griddle 36in (914mm) Wide. 3 Thermostat Controls	60,000 BTU	11	200/91	\$9,448
BROILERS					
GD-18RB	Radiant Broiler 18in (460mm) Wide. 2 Hi-Lo Valve Controls	45,000 BTU	8	110/50	\$7,114
GD-24RB	Radiant Broiler 24in (610mm) Wide. 2 Hi-Lo Valve Controls	60,000 BTU	8	150/68	\$7,763
GD-30RB	Radiant Broiler 30in (760mm) Wide. 3 Hi-Lo Valve Controls	75,000 BTU	9	200/91	\$8,941
GD-36RB	Radiant Broiler 36in (914mm) Wide. 3 Hi-Lo Valve Controls	90,000 BTU	11	240/109	\$10,009
GRIDDLE OPTIONS					
	Entire Griddle Grooved; 15in Add Suffix "U"				\$2,705
	Entire Griddle Grooved; 24in Add Suffix "U"				\$4,588
	Entire Griddle Grooved; 36in Add Suffix "U"				\$6,594
	24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"				\$2,478
	36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"				\$2,478
	36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"				\$4,588
BROILER OPTIONS					
	18in Broiler Spatter Guard				\$561
	24in Broiler Spatter Guard				\$577
	30in Broiler Spatter Guard				\$716
	36in Broiler Spatter Guard				\$821
EXTERIOR OPTIONS (ALL GD SERIES)					
	Stainless Steel Main Back & Bottom				\$401

GARLAND GAS DESIGNER (GD) FLAME FAILURE MODELS

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$5,935
GD-24GFF	Griddle 24in (610 mm) Wide. One Valve/Flame Failure Protection	40,000 BTU	8	146/66	\$7,094
GD-36GFF	Griddle 36in (914 mm) Wide. One Valve/Flame Failure Protection	60,000 BTU	11	200/91	\$8,524
BROILERS					
GD-18RBFF	Radiant Broiler 18in (460 mm) Wide. One Valve/Flame Failure Protection	45,000 BTU	8	110/50	\$7,944
GD-24RBFF	Radiant Broiler 24in (610 mm) Wide. One Valve/Flame Failure Protection	60,000 BTU	8	150/68	\$8,599
GD-30RBFF	Radiant Broiler 30in (760 mm) Wide. One Valve/Flame Failure Protection	75,000 BTU	9	200/91	\$9,773
GD-36RBFF	Radiant Broiler 36in (914 mm) Wide. One Valve/Flame Failure Protection	90,000 BTU	11	240/109	\$10,841
GRIDDLE OPTIONS					
Entire Griddle Grooved; 15in Add Suffix "U"					\$2,705
Entire Griddle Grooved; 24in Add Suffix "U"					\$4,588
Entire Griddle Grooved; 36in Add Suffix "U"					\$6,594
24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					\$2,478
36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"					\$2,478
36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"					\$4,588
BROILER OPTIONS					
18in Broiler Spatter Guard					\$561
24in Broiler Spatter Guard					\$577
30in Broiler Spatter Guard					\$716
36in Broiler Spatter Guard					\$821
EXTERIOR OPTIONS (ALL GD SERIES)					
Stainless Steel Main Back & Bottom					\$401

GARLAND ELECTRIC DESIGNER (ED) SERIES

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$3,854
ED-15HSE	Hot Plate 15in Wide; two 9in Solid Elements	5.2 KW	5	50/23	\$3,854
ED-15H	Hot Plate 15in Wide; two 7 1/2in Open Elements	4.2 KW	5	46/21	\$2,840
ED-15F	Fryer 15in Wide 5.3 kW	5.3 KW	5	50/23	\$7,620
ED-15SF	Super Fryer 15in Wide 8.0 kW	8.0 KW	5	50/23	\$8,220
ED-30FT	Fryer Twin 30in Wide 10.6 kW	10.6 KW	10	70/32	\$13,148
ED-30SFT	Super Fryer Twin 30in Wide 16.0 kW	16.0 KW	10	70/32	\$13,329
ED-15G	Griddle 15in Wide	3.4 KW	6	90/41	\$4,524
ED-24G	Griddle 24in Wide	6.7 KW	8	152/69	\$5,977
ED-36G	Griddle 36in Wide	10.1 KW	11	175/80	\$7,023
ED-15B	Broiler 15in Wide	2.7 KW	6	70/32	\$7,566
ED-30B	Broiler 30in Wide	5.4 KW	9	100/45	\$9,883
ED-42B	Broiler 42in Wide	8.1 KW	17	211/96	\$12,181

FRYER OPTION	PRICE
Large Fryer Basket (sales to be coordinated with Parts Department)	N/C
Stainless Steel Bowl Cover	\$472
Stainless Steel Fryer Fish Plate	\$629

GRIDDLE OPTIONS	PRICE
Entire Griddle Grooved; 15in Add Suffix "U"	\$2,705
Entire Griddle Grooved; 24in Add Suffix "U"	\$4,588
Entire Griddle Grooved; 36in Add Suffix "U"	\$6,594
24in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"	\$2,478
36in Griddle w/12in Left Side Grooved (G or GTH) Add Suffix "U1"	\$2,478
36in Griddle w/24in Left Side Grooved (G or GTH) Add Suffix "U2"	\$4,588

BROILER OPTIONS	PRICE
15in Broiler Spatter Guard	\$561
30in Broiler Spatter Guard	\$716
42in Broiler Spatter Guard	\$837
24in Nickel Plated Shelf to fit 30" Spatter Guard	\$367
36in Nickel Plated Shelf to fit 42" Spatter Guard	\$367

EXTERIOR OPTIONS (ALL ED SERIES)	PRICE
Stainless Steel Main Back and Bottom	\$401

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	\$3,476
SS-CSD-15	Stand 15in (381mm) Wide	36/16	\$3,763
SS-CSD-18	Stand 18in (457mm) Wide	38/17	\$3,932
SS-CSD-24	Stand 24in (610mm) Wide	42/19	\$4,072
SS-CSD-30	Stand 30in (762mm) Wide	44/20	\$4,220
SS-CSD-36	Stand 36in (914mm) Wide	48/22	\$4,549
SS-CSD-42	Stand 42in (1067mm) Wide	54/25	\$4,880

Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand. **\$920**



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 April 1, 2022

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
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GRIDDLES

G18-BRL	Broiler - 18in (457mm) Wide	45,000 BTU	21	190/86	\$10,692
G24-BRL	Broiler - 24in (610mm) Wide	60,000 BTU	21	252/114	\$11,366
G30-BRL	Broiler - 30in (762mm) Wide	75,000 BTU	29	265/120	\$12,746
G36-BRL	Broiler - 36in (914mm) Wide	90,000 BTU	29	330/150	\$14,094
G48-BRL	Broiler - 48in (1219mm) Wide	120,000 BTU	37	375/170	\$18,633

BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	\$945
24in (610mm) Stainless Steel Spatterguard	\$1,029
30in (762mm) Stainless Steel Spatterguard	\$1,266
36in (914mm) Stainless Steel Spatterguard	\$1,299
48in (1219mm) Stainless Steel Spatterguard	\$1,315
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$235
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$287
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$320
Stainless steel back for 18in (457mm) Broiler	\$447
Stainless steel back for 24in (610mm) Broiler	\$491
Stainless steel back for 30in (762mm) Broiler	\$565
Stainless steel back for 36in (914mm) Broiler	\$668
Stainless steel back for 48in (1219mm) Broiler	\$742
Stainless steel back for 18in (457mm) back guard	\$408
Stainless steel back for 24in (610mm) back guard	\$440
Stainless steel back for 30in (762mm) back guard	\$550
Stainless steel back for 36in (914mm) back guard	\$703
Stainless steel back for 48in (1219mm) back guard	\$703

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	\$387
DIA-24	Set of 4 racks for 24in Broiler	\$517
DIA-30	Set of 5 racks for 30in Broiler	\$627
DIA-36	Set of 6 racks for 36in Broiler	\$812
DIA-48	Set of 8 racks for 48in Broiler	\$885

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE	MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
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STAINLESS STEEL STANDS & CABINETS

G18-BRL-STD	Stand 18in (456mm) Wide	5	30/14	\$1,174	G18-BRL-CAB	Cabinet - 18in (457mm) Wide	15	40/18	\$1,709
G24-BRL-STD	Stand 24in (610mm) Wide	5	40/18	\$1,174	G24-BRL-CAB	Cabinet - 24in (610mm) Wide	15	40/18	\$1,814
G30-BRL-STD	Stand 30in (762mm) Wide	5	50/23	\$1,285	G30-BRL-CAB	Cabinet - 30in (762mm) Wide	22	50/23	\$1,942
G36-BRL-STD	Stand 36in (914mm) Wide	5	60/27	\$1,300	G36-BRL-CAB	Cabinet - 36in (914mm) Wide	22	50/23	\$2,089
G48-BRL-STD	Stand 48in (1219mm) Wide	5	70/32	\$1,395	G48-BRL-CAB	Cabinet - 48in (1219mm) Wide	37	75/34	\$2,326

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

\$951

GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022
 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	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	\$27,187



GTXHP36

WHAT IS A XHP BROILER?

- **XHP - Extra High Performance** is a Garland 36" Heavy-Duty counter broiler using patented, award winning Synergy technology.
- The XHP Broiler is revolutionizing the industry through high power but low-energy consumption.
- It enables you to prepare food (meat, fish or vegetables) faster with **using as much as 50% less gas than a standard Charbroiler.**

HOW DOES THE XHP BROILER WORK?

- Patented gas burner system, where air mixes with the gas, delivers focused and exceptionally high heat using a natural ceramic heat bed.
 - Results in significant energy savings
 - No grease tray, just vacuum up the ash when the broiler is cool
- Water vapor that's naturally released from the fat and oils during cooking is also absorbed back into the food.
- Burner system reduces cross flavoring of food so your vegetables won't taste of meat or fish.
- Cool air circulates around the grill to produce temperate surfaces, protecting the operator from high heat.

WHAT YOU CAN EXPECT TO GET?

- Cooks food to a Higher Quality
- Energy Savings - Save on your energy bills
- Easy to Clean
- Safe and Easy to Operate

WHY YOU NEED A BROILER?

Cooks Food to a Higher Quality

- Because of the way the XHP Broiler atomizes fat, natural oils are returned to the food, providing continual self-basting.
- Less moisture during the cooking process, giving you more succulent food and boasting 50% less shrinkage than a standard Charbroiler.
- The XHP Broiler gently smokes the food giving it incredible flavour and clear sear marks.
- **Cooks food to a Higher Quality which will lead to Higher Customer Satisfaction.**

Unsurpassed Energy Savings

- XHP Broiler has patented award-winning technology designed around its gas burner system.
- **51.3% cooking energy efficiency making the XHP the most efficient charbroiler in the market today.**

Simple to Operate

- Just turn the burner on a simple flick of a switch while an LED lets you know there is power.
- Use the knob to adjust to the desired temperature.

Safety is Paramount

- The XHP Broiler is a **safe unit to operate.** Clever air-cooled panels ensure the side panels remain cool to touch when in use.
- XHP offers a constant restrained non-flame based heat which helps reduce flare-ups.
- XHP comes with flame failure. If no flame is detected, the gas is automatically shut off.

It Will Pay for Itself

- Use our **cost saving calculator** to see how much you can save cooking with an XHP: www.garland-group.com

No Fat Means No Grease Tray

- Because all the fat is atomized, there is **no need for a grease tray or tray to clean** and best of all, it creates succulent food.
- Save time and money and be environmentally responsible at the same time. There is no risk of grease getting into your drains or onto other areas of your kitchen.

Easy to Clean

- With an XHP Broiler, the fat is atomized on ceramic base plates. This feature makes cleaning amazingly easy.
- You can leave the unit until it's cold, then **simply vacuum out the dust that's left.**

Easy on your hood and ventilation System

- XHP Broiler reduces the amount of grease that passes through the ventilation system, so they require less cleaning.

GTXHP36 INCLUDED ACCESSORIES

- 2 in 1 Cleaning brush/grate scraper
- Ignitor cleaning roll

GTXHP36 EQUIPMENT STAND

- Install it directly on the counter, on a Garland stand or a refrigeration base.

MODEL NUMBER	DESCRIPTION	LIST PRICE
ACCESSORIES		
A4607073	For 36" wide model, stainless steel removable condiment front rail attachment for 1/9 or 1/3 pan cut outs (pans supplies by others)	\$584
A4607076	Slow cook shelf attachment	\$2,379
STANDS		
A4607096	Equipment Stand for GTXHP, 36" W, open base with shelf, stainless steel, swivel casters (front locking)	\$2,567
A4607586	Equipment Stand for GTXHP, 36" W, open base with shelf, stainless steel, adjustable feet	\$2,567

GARLAND & US RANGE HEAVY-DUTY COUNTER EQUIPMENT

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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						
GTGG12-2	UTGG12-2	Hotplate (2) Open Burner	60,000 BTU	21	73/33	\$2,943
GTGG24-4	UTGG24-4	Hotplate (4) Open Burner	120,000 BTU	21	135/61	\$4,647
GTGG36-6	UTGG36-6	Hotplate (6) Open Burner	180,000 BTU	29	191/87	\$6,259
GTGG48-8	UTGG48-8	Hotplate (8) Open Burner	240,000 BTU	38	247/112	\$7,387
STEP-UP HOT PLATES						
GTGG24-SU4	UTGG24-SU4	Step-up (4) Open Burner	120,000 BTU	21	135/61	\$6,214
GTGG36-SU6	UTGG36-SU6	Step-up (6) Open Burner	180,000 BTU	29	191/87	\$8,324
GTGG48-SU8	UTGG48-SU8	Step-up (8) Open Burner	240,000 BTU	38	247/112	\$11,494
VALVE-CONTROLLED GRIDDLES						
GTGG24-G24M	UTGG24-G24M	24in Valve griddle	54,000 BTU	21	280/127	\$5,581
GTGG36-G36M	UTGG36-G36M	36in Valve griddle	81,000 BTU	29	395/180	\$6,877
GTGG48-G48M	UTGG48-G48M	48in Valve griddle	108,000 BTU	37	585/266	\$8,606
GTGG60-G60M	UTGG60-G60M	60in Valve griddle	135,000 BTU	42	688/313	\$12,941
GTGG72-G72M	UTGG72-G72M	72in Valve griddle	162,000 BTU	50	790/359	\$13,392
SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES						
GTGG24-GT24M	UTGG24-GT24M	24in Snap-action griddle	56,000 BTU	21	290/132	\$6,314
GTGG36-GT36M	UTGG36-GT36M	36in Snap-action griddle	84,000 BTU	29	405/184	\$8,926
GTGG48-GT48M	UTGG48-GT48M	48in Snap-action griddle	112,000 BTU	37	595/270	\$11,157
GTGG60-GT60M	UTGG60-GT60M	60in Snap-action griddle	140,000 BTU	42	705/320	\$14,671
GTGG72-GT72M	UTGG72-GT72M	72in Snap-action griddle	168,000 BTU	50	810/368	\$17,417
CHROME GRIDDLE PLATE			ADD TO PRICE			
24in Chrome Griddle Plate			\$7,603			
36in Chrome Griddle Plate			\$9,494			
48in Chrome Griddle Plate			\$11,733			
60in Chrome Griddle Plate			\$14,139			
72in Chrome Griddle Plate			\$16,278			
GROOVED GRIDDLE PLATE*			FULLY GROOVED		1/2 - GROOVED LT OR RT	
24in Grooved Griddle Plate			\$3,389		\$1,954	
36in Grooved Griddle Plate			\$5,081		\$2,933	
48in Grooved Griddle Plate			\$6,774		\$3,911	
60in Grooved Griddle Plate			\$8,470		\$4,889	
72in Grooved Griddle Plate			\$10,163		\$5,866	

* Chrome and grooved plate options not available in combination.

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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



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-BROILERS W/CAST IRON RADIANTS & ADJUSTABLE GRATES

GTBG24-AR24	UTBG24-AR24	24in Wide Broiler	72,000 BTU	21	283/129	\$8,968
GTBG36-AR36	UTBG36-AR36	36in Wide Broiler	108,000 BTU	29	391/178	\$11,006
GTBG48-AR48	UTBG48-AR48	48in Wide Broiler	144,000 BTU	38	514/283	\$14,462
GTBG60-AR60	UTBG60-AR60	60in Wide Broiler	180,000 BTU	43	635/288	\$18,439

CHAR-BROILERS W/CAST IRON RADIANTS & NON-ADJUSTABLE GRATES

GTBG24-NR24	UTBG24-NR24	24in Wide Broiler	72,000 BTU	21	283/129	\$7,773
GTBG36-NR36	UTBG36-NR36	36in Wide Broiler	108,000 BTU	29	391/178	\$10,036
GTBG48-NR48	UTBG48-NR48	48in Wide Broiler	144,000 BTU	38	505/230	\$12,425
GTBG60-NR60	UTBG60-NR60	60in Wide Broiler	180,000 BTU	43	620/282	\$16,277
GTBG72-NR72	UTBG72-NR72	72in Wide Broiler	216,000 BTU	47	690/313	\$20,839

CHAR-BROILERS W/CERAMIC BRIQUETTE & ADJUSTABLE GRATES

GTBG24-AB24	UTBG24-AB24	24in Wide Broiler	60,000 BTU	21	283/129	\$9,190
GTBG36-AB36	UTBG36-AB36	36in Wide Broiler	90,000 BTU	29	391/178	\$11,277
GTBG48-AB48	UTBG48-AB48	48in Wide Broiler	120,000 BTU	38	514/283	\$14,816
GTBG60-AB60	UTBG60-AB60	60in Wide Broiler	155,000 BTU	43	635/288	\$18,439

BROILER OPTIONS

	ADD TO PRICE
3-Sided Spatter-Guard for 24in Broiler	\$857
3-Sided Spatter-Guard for 36in Broiler	\$922
3-Sided Spatter-Guard for 48in Broiler	\$1,202
3-Sided Spatter-Guard for 60in Broiler	\$1,251
3-Sided Spatter-Guard for 72in Broiler	\$1,350
Nickel Plated Wire Holding Shelf for 24in Spatter-Guard	\$315
Nickel Plated Wire Holding Shelf for 36in Spatter-Guard	\$349
Fajita Plate Rack Holder (9in wide - replaces 3 standard grate sections)	\$224
Broiler Grate Cleaning Tool	\$247

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	\$184
For 36in wide models	\$211
For 48in wide models	\$235
For 60in wide models	\$262
For 72in wide models	\$300

EQUIPMENT STANDS FOR HEAVY-DUTY COUNTER EQUIPMENT

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$2,398
A4528351	For All 36in Wide Models - w/swivel casters (front locking/rear-non)	16	60/27	\$2,567
A4528798	For All 48in Wide Models - w/swivel casters (front locking/rear-non)	21	68/31	\$3,014
A4528800	For All 60in Wide Models - w/swivel casters (front locking/rear-non)	25	77/35	\$3,246
A4528802	For All 72in Wide Models - w/swivel casters (front locking/rear-non)	30	100/45	\$3,785
A4528797	For All 24in Wide Models - w/adjustable feet	12	50/23	\$2,398
A4528795	For All 36in Wide Models - w/adjustable feet	16	60/27	\$2,567
A4528799	For All 48in Wide Models - w/adjustable feet	21	68/31	\$3,014
A4528801	For All 60in Wide Models - w/adjustable feet	25	77/35	\$3,246
A4528803	For All 72in Wide Models - w/adjustable feet	30	100/45	\$3,785

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	\$411
Stainless Steel Skirt for All 24in Wide Models	\$452
Stainless Steel Skirt for All 36in Wide Models	\$492
Stainless Steel Skirt for All 48in Wide Models	\$533
Stainless Steel Skirt for All 60in Wide Models	\$577
Stainless Steel Skirt for All 72in Wide Models	\$642

UPGRADE STANDING PILOTS TO SPARK IGNITION

Electric Spark Ignition System on 24" Wide Griddle**	\$382
Electric Spark Ignition System on 36in Wide Griddle**	\$592
Electric Spark Ignition System on 48in Wide Griddle**	\$658
Electric Spark Ignition System on 60in Wide Griddle**	\$774
Electric Spark Ignition System on 72in Wide Griddle**	\$887

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

STAINLESS STEEL REMOVABLE CONDIMENT FRONT RAIL

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	\$465
For 24in wide model	\$526
For 36in wide model	\$584
For 48in wide model	\$642
For 60in wide model	\$703
For 72in wide model	\$775

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	\$6,465
IRCMA-36	36in Cheesemelter	30,000 BTU	13	158/72	\$8,181
IRCMA-48	48in Cheesemelter	40,000 BTU	17	211/96	\$10,180
IRCMA-60	60in Cheesemelter	50,000 BTU	21	281/127	\$11,964
IRCMA-72	72in Cheesemelter	60,000 BTU	25	310/141	\$14,107
Wall Mount Kit for IRCMA					\$614

GARLAND E24 HEAVY DUTY ELECTRIC GRIDDLES, HOT PLATE & FRYERS

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$10,943
E24-36G	Griddle w/ 3 Thermostats 36in Wide	12.0 KW	22	300/136	\$14,926
E24-48G	Griddle w/ 4 Thermostats 48in Wide	16.0 KW	37	400/181	\$19,718
E24-60G	Griddle w/ 5 Thermostats 60in Wide	20.0 KW	43	500/227	\$24,782
E24-72G	Griddle w/ 6 Thermostats 72in Wide	24.0 KW	51	600/272	\$27,915

*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	\$1,961
Stainless Steel Main Back - 24in (610mm) to 48in (1219mm)	\$548
Stainless Steel Main back - 60in (1524mm) to 72in (1829mm)	\$597
460 Volt for E24-24G Add	\$1,235
460 Volt for E24-36G Add	\$1,772
460 Volt for E24-48G Add	\$2,240
460 Volt for E24-60G Add	\$2,557
460 Volt for E24-72G Add	\$3,246

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	\$4,970

HOT PLATE OPTIONS

Stainless Steel Main Back	\$378
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FRYER MODEL	DESCRIPTION	TOTAL INPUT	CU.FT. (CRATE)	SHIP WEIGHT	LIST PRICE
E24-31F	12 kW Fryer 18in Wide	12 kW	9	90/41	\$11,290
E24-31SF	16 kW Super Fryer 18in Wide	16 KW	9	90/41	\$12,580

FRYER OPTIONS

Fish Plate - Stainless Steel	\$1,089
Large Single Basket in lieu of std. twin baskets	N/C
Additional Tank (specify with or w/o drain)	\$1,089
Stainless Steel Fryer Tank Cover	\$727
Stainless Steel Fryer Main Back	\$382
460 Volt E24-31F	\$1,004
460 Volt E24-31SF	\$1,004

EQUIPMENT STANDS FOR GARLAND E24 SERIES

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$2,917
SS-CS24-18	Stand 18in (457mm) Wide for E24-31F/SF	5	38/17	\$3,184
SS-CS24-24	Stand 24in (610mm) Wide	6	42/19	\$3,390
SS-CS24-36	Stand 36in (914mm) Wide	6	48/22	\$3,846
SS-CS24-48	Stand 48in (1219mm) Wide	7	54/25	\$4,738
SS-CS24-60	Stand 60in (1524mm) Wide (no shelf incl.)	8	60/27	\$5,419
SS-CS24-72	Stand 72in (1829mm) Wide (no shelf incl.)	9	66/30	\$6,705
Swivel Casters; Set of 4 w/Front Brakes. Available at time of sale stand only.				\$951

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
- 11 in (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	\$10,647
E22-36-45GMX	Teppan Yaki Griddle; 45in x 26 3/4in	6.7 KW	340/154	\$11,811
E22-36-48GMX	Teppan Yaki Griddle; 47 5/8in x 24 1/16in	6.7 KW	350/159	\$11,811
E22-36-56GMX	Teppan Yaki Griddle; 56 3/16in x 26 3/4in	6.7 KW	385/175	\$12,599
E22-36-60GMX	Teppan Yaki Griddle; 59 5/8in x 24 1/16in	6.7 KW	385/175	\$12,599
E22-36-72GMX	Teppan Yaki Griddle; 71 5/8in x 24 1/16in	6.7 KW	400/182	\$13,723

GRIDDLE OPTIONS	GRIDDLE OPTIONS
Stainless Steel Main Back	\$262
Flanged Griddle Edge Option for E22-36-36GMX	\$687
Flanged Griddle Edge Option for E22-36-45GMX	\$861
Flanged Griddle Edge Option for E22-36-48GMX	\$861
Flanged Griddle Edge Option for E22-36-56 GMX	\$948
Flanged Griddle Edge Option for E22-36-60GMX	\$948
Flanged Griddle Edge Option for E22-36-72GMX	\$1,031

GARLAND MASTER SERIES PRODUCTION GRIDDLES

COUNTER EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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



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

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

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	\$17,522
CG-36R	Griddle 36in (914mm) Wide	90,000BTU's	30	485/220	\$21,687
CG-48R	Griddle 48in (1219mm) Wide	120,000BTU's	50	625/284	\$25,910
CG-60R	Griddle 60in (1524mm) Wide	150,000BTU's	61	765/348	\$30,254
CG-72R	Griddle 72in (1829mm) Wide	180,000BTU's	73	905/411	\$35,137
MASTER CG SERIES FRONT DRAIN GRIDDLES					
CG-48F	Griddle 48in (1219mm) wide	120,000BTU's	50	625/284	\$26,181
CG-60F	Griddle 60in (1524mm) wide	150,000BTU's	61	765/348	\$30,557
CG-72F	Griddle 72in (1829mm) wide	180,000BTU's	73	905/411	\$35,137
MASTER ECG SERIES ELECTRIC GRIDDLES					
ECG-36R	Griddle 36in (914mm) Wide	12.90kW	38	400/181	\$29,368
ECG-48R	Griddle 48in (1219mm) Wide	17.20kW	50	500/227	\$31,397
ECG-60R	Griddle 60in (1524mm) Wide	21.5kW	61	600/273	\$37,800
ECG-72R	Griddle 72in (1829mm) Wide	25.80kW	73	700/318	\$42,042
STANDS FOR MASTER CG & ECG					
SCG-24SS	Stand 24" (610mm) Wide		21	355/161	\$2,116
SCG-36SS	Stand 36" (914mm) Wide		29	485/220	\$2,563
SCG-48SS	Stand 48" (1219mm) Wide		40	625/284	\$3,172
SCG-60SS	Stand 60" (1524mm) Wide		40	765/348	\$3,652
SCG-72SS	Stand 72" (1829mm) Wide		40	905/411	\$4,198
STANDS WITH CASTERS FOR MASTER CG & ECG					
SCG-24SSC	Stand 24in (610mm) Wide w/Casters		21	80/36	\$3,054
SCG-36SSC	Stand 36in (914mm) Wide w/Casters		29	100/45	\$3,502
SCG-48SSC	Stand 48in (1219mm) Wide w/Casters		40	120/55	\$4,038
SCG-60SSC	Stand 60in (1524mm) Wide w/Casters		40	145/66	\$4,552
SCG-72SSC	Stand 72in (1829mm) Wide w/Casters		40	175/80	\$5,067
GRIDDLE OPTIONS					
	Protective Shield for Controls - 24in Wide Models				\$267
	Protective Shield for Controls - 36in Wide Models				\$309
	Protective Shield for Controls - 48in Wide Models				\$350
	Protective Shield for Controls - 60in Wide Models				\$389
	Protective Shield for Controls - 72in Wide Models				\$466
	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 (810-0083)				\$1,399

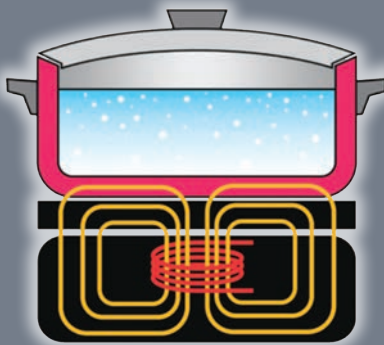
INDUCTION TECHNOLOGY: INTELLIGENT THINKING IN AND OUT OF THE BOX

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. It is 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 April 1, 2022

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



99560102	BHBA1800	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	BHBA2500	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	BHBA3500	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	SHBA3500FH	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
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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-DH10.0	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-DH10.0	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-DG10.0	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-DG10.0	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

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Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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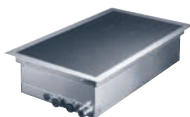
MODEL NUMBER	MODEL	POWER	VOLTAGE	AMPS	PHASE	DIMENSIONS IN. (mm) W X D X H	CERAMIC TOP IN. (mm) W X D
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BUILT-IN SINGLE HOBS - RTCS (PLEASE CALL FOR PRICES AND OTHER VOLTAGE OPTIONS)



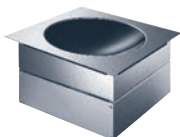
99580040 95000021	SHIN2500	2.5 KW	208	12	1	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320
99580004 95000021	SHIN3500	3.5 kW	208	17A	1AC	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320
99580007 95000021	SHIN5000	5 KW	208	14A	3AC	15.1 X 15.1 X 8.8 384 X 384 X 226	12.6 X 12.6 320 X 320

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



99580101 95000020	SHDUIN7000	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	SHDUIN10000	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	SHWOIN3500	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	SHWOIN5000	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	SHGRIN3500	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	SHGRIN5000	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	SHGRIN5000	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 April 1, 2022

Dimensions: in / mm

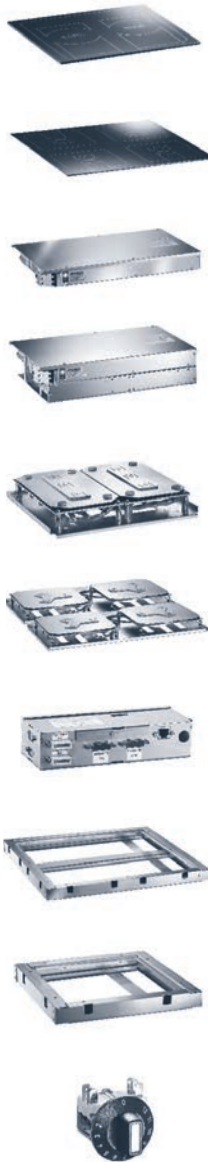
Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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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 April 1, 2022

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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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)



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 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)



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 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)



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 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)



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 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 April 1, 2022

Dimensions: in / mm

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Ship Weight: lbs / kg

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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



COUNTER EQUIPMENT

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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 April 1, 2022

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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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	\$9,726
G24-4S	(4) Open Top Burners (1) Storage Base	132,000	29	221/100	\$7,976
G24-4T	(4) Open Top Burners Modular Top	132,000	16	120/54	\$5,199
G24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	116,000	29	332/151	\$11,516
G24-2G12S	(2) Open Top Burners; 12in/300mm Griddle (1) Storage Base	84,000	29	251/114	\$9,762
G24-2G12T	(2) Open Top Burners; 12in/300mm Griddle; Modular Top	84,000	16	150/68	\$7,408
G24-G24L	24in/600 mm Griddle (1) Space Saver Oven	68,000	29	367/166	\$11,863
G24-G24S	24in/600 mm Griddle (1) Storage Base	36,000	29	286/130	\$12,113
G24-G24T	24in/610 mm Griddle Modular Top	36,000	16	185/84	\$8,209

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	\$8,420
G36-6S	(6) Open Top Burners Modular Top	198,000	40	310/141	\$8,179
G36-6T	(4) Open Top Burners Modular Top	198,000	22	190/86	\$6,351
G36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	188,000	40	460/209	\$11,716
G36-4G12S	(4) Open Top Burners; 12in/300mm Griddle (1) Storage Base	150,000	40	340/154	\$9,946
G36-4G12T	(4) Open Top Burners; 12in/300mm Griddle; Modular Top	150,000	22	220/100	\$8,613
G36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	140,000	40	495/225	\$11,926
G36-2G24S	(2) Open Top Burners; 24in/600mm Griddle (1) Storage Base	102,000	40	375/170	\$10,291
G36-2G24T	(2) Open Top Burners; 24in/610mm Griddle; Modular Top	102,000	22	255/116	\$9,346
G36-G36R	36in/900mm Griddle (1) Standard Oven	92,000	40	530/240	\$12,481
G36-G36S	36in/900mm Griddle (1) Storage Base	54,000	40	410/186	\$10,713
G36-G36T	36in/900mm Griddle; ModularTop	54,000	22	290/132	\$10,218

GARLAND G STARFIRE PRO SERIES GAS RANGES 48IN WIDE RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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	\$17,978
G48-8RS	8) Open Top Burners (1) Standard Oven (1) Storage Base	302,000	85	539/264	\$16,590
G48-8SS	(8) Open Top Burners (2) Storage Base Sections	264,000	85	402/182	\$13,454
G48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	280,000	85	602/273	\$19,761
G48-6G12RS	(6) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	263,000	85	569/258	\$18,379
G48-6G12SS	(6) Open Top Burners; 12in/300mm Griddle (2) Storage Base Sections	216,000	85	432/196	\$17,721
G48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	232,000	85	667/303	\$20,108
G48-4G24RS	(4) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	206,000	85	604/274	\$18,703
G48-4G24SS	(4) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	168,000	85	497/255	\$18,049
G48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	184,000	85	672/305	\$20,531
G48-2G36RS	(2) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	158,000	85	639/290	\$19,142
G48-2G36SS	(2) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	120,000	85	502/228	\$18,468
G48-G48LL	48in/1200mm Griddle (2) Space Saver Ovens	136,000	85	692/314	\$21,825
G48-G48RS	48in/1200mm Griddle (1) Standard Oven (1) Storage Base	110,000	85	659/299	\$20,440
G48-G48SS	48in/1200mm Griddle (2) Storage Bases	72,000	85	522/237	\$19,782

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	\$17,532
G60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	269,000	85	787/357	\$17,712
G60-6R24SS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Storage Bases	231,000	85	828/376	\$16,788

* 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 April 1, 2022

Dimensions: in / mm

Total Input: BTU / hr or kw/hr

Ship Weight: lbs / kg

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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	\$14,887
G60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	368,000	85	690/312	\$15,584
G60-10SS	(10) Open Top Burners (2) Storage Bases	330,000	85	581/264	\$16,689
G60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens(1) Space Saver Oven	358,000	85	756/343	\$18,760
G60-8G12RS	(8) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	320,000	85	720/327	\$17,357
G60-8G12SS	(8) Open Top Burners; 12in/300mm Griddle (2) Storage Bases	282,000	85	611/277	\$15,693
G60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	310,000	85	775/342	\$16,960
G60-6G24RS	(6) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	272,000	85	775/342	\$17,700
G60-6G24SS	(6) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	234,000	85	646/293	\$19,230
G60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	262,000	85	826/375	\$19,524
G60-4G36RS	(4) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	224,000	85	790/358	\$18,120
G60-4G36SS	(4) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	186,000	85	681/309	\$16,442
G60-2G48RR	(2) Open Top Burners; 48in/1200mm Griddle (2) Standard Ovens	214,000	85	851/386	\$20,822
G60-2G48RS	(2) Open Top Burners; 48in/1200mm Griddle (1) Standard Oven (1) Storage Base	176,000	85	815/370	\$23,300
G60-2G48SS	(2) Open Top Burners; 48in/1200mm Griddle (2) Storage Bases	138,000	85	706/320	\$17,739
G60-G60RR	60in/1500mm Griddle (2) Standard Ovens	166,000	85	866/393	\$23,488
G60-G60RS	60in/1500mm Griddle (1) Standard Oven (1) Storage Base	128,000	85	830/376	\$22,081
G60-G60SS	60in/1500mm Griddle (2) Storage Bases	90,000	85	721/327	\$20,403

G SERIES OPTIONS & ACCESSORIES

RESTAURANT RANGES

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DESCRIPTION	LIST PRICE
Extra Oven Rack: For Standard Ovens	\$384
Extra Oven Rack: For Convection Ovens	\$384
Extra Oven Rack: For Space-Saver Oven	\$384
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$951
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$492
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$1,075
* 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)	\$4,446
Low-Profile Backguard in lieu of Standard High Shelf	N/C

GRIDDLE OPTIONS

Upgrade griddle to thermostat control: ADD \$813 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 \$12,481 plus \$2,489 (\$813 x 3), for a total list price of \$14,920
NOTE: thermostat controls are not available on raised griddle/broiler sections

* Piezo Pilot Ignitors; per 12in griddle section **\$211**

* 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, Gas, W/ Cast Iron Top	60,000 BTU	11	110/50	\$5,659
G20-SPH	Stock Pot Range, Gas, W/ Cast Iron Top And 100% Flame Failure Pilot System	60,000 BTU	11	110/50	\$5,871
E20-SP	Stock Pot Range, Electric, Cast Iron Top, Stainless Steel Control Panel	5.5KW	10	170/77	\$6,136
E20-SPC	Stock Pot Range, Gas, W/ Cast Iron Top And 100% Flame Failure Pilot System	5.5KW	4	160/63	\$5,900

GARLAND G SERIES SALAMANDER BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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, 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
GIR36	35 1/2in (900mm) Wide Salamander Broiler Range Mount For G36 Range	40,000 BTU	40	200/91	\$8,589
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	\$9,650
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	\$9,879
GIR36C	34in (864mm) Counter Salamander	40,000 BTU	21	170/77	\$8,957

* 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 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 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	\$9,132
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	\$9,816
GIRCM60	34in (864mm) Wide Cheesemelter Broiler Range Mount For G60 Range *Cheesemelter w/24in (610mm) flue riser & shelf	30,000 BTU	63	260/118	\$10,386
GIRCM36C	34in (864mm) Counter Cheesemelter	30,000 BTU	21	170/77	\$9,780

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

DESCRIPTION	PRICE	DESCRIPTION	PRICE
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OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$969	Stainless steel main back for GIR36C	\$563
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	\$848	Stainless steel main back for GIR36 & GIRCM36	\$811
		Stainless steel main back for GIR48 & GIRCM48	\$925
		Stainless steel main back for GIR60 & GIRCM60	\$994

GARLAND G SERIES GAS UNDER FIRED CERAMIC BRIQUETTE CHAR-BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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
GF18-BRL	Broiler - 18in (457mm) Wide	45,000 BTU	21	190/86	\$12,900
GF24-BRL	Broiler - 24in (610mm) Wide	60,000 BTU	21	252/114	\$13,584
GF30-BRL	Broiler - 30in (762mm) Wide	75,000 BTU	29	265/120	\$14,902
GF36-BRL	Broiler - 36in (914mm) Wide	90,000 BTU	29	330/150	\$16,632
G48-BRL	Broiler - 48in (1219mm) Wide	120,000 BTU	37	375/170	\$18,633

BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	\$945
24in (610mm) Stainless Steel Spatterguard	\$1,029
30in (762mm) Stainless Steel Spatterguard	\$1,266
36in (914mm) Stainless Steel Spatterguard	\$1,299
48in (1219mm) Stainless Steel Spatterguard	\$1,315
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$235
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$287
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$320
Stainless steel back for 18in (457mm) Broiler	\$441
Stainless steel back for 24in (610mm) Broiler	\$491
Stainless steel back for 30in (762mm) Broiler	\$565
Stainless steel back for 36in (914mm) Broiler	\$668
Stainless steel back for 48in (1219mm) Broiler	\$742
Stainless steel back for 18in (457mm) back guard	\$408
Stainless steel back for 24in (610mm) back guard	\$440
Stainless steel back for 30in (762mm) back guard	\$550
Stainless steel back for 36in (914mm) back guard	\$703
Stainless steel back for 48in (1219mm) back guard	\$703

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	\$387
DIA-24	Set of 4 racks for 24" Broiler	\$517
DIA-30	Set of 5 racks for 30" Broiler	\$627
DIA-36	Set of 6 racks for 36" Broiler	\$812
DIA-48	Set of 8 racks for 48" Broiler	\$885

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	\$1,174	G18-BRL-CAB	Cabinet - 18in (457mm) Wide	15	40/18	\$1,709
G24-BRL-STD	Stand 24in (610mm) Wide	5	40/18	\$1,174	G24-BRL-CAB	Cabinet - 24in (610mm) Wide	15	40/18	\$1,814
G30-BRL-STD	Stand 30in (762mm) Wide	5	50/23	\$1,285	G30-BRL-CAB	Cabinet - 30in (762mm) Wide	22	50/23	\$1,942
G36-BRL-STD	Stand 36in (914mm) Wide	5	60/27	\$1,300	G36-BRL-CAB	Cabinet - 36in (914mm) Wide	22	50/23	\$2,089
G48-BRL-STD	Stand 48in (1219mm) Wide	5	70/32	\$1,395	G48-BRL-CAB	Cabinet - 48in (1219mm) Wide	37	75/34	\$2,326
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)									\$951

GARLAND RANGE-MATCH FRYER

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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	\$14,243

MODEL NUMBER	DESCRIPTION	CU.FT.	SHIP WEIGHT	LIST PRICE
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RANGE MATCH PRODUCT HOLDING STATION

GF16-FRST	16in (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	19	190/86	\$6,227
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	\$9,289

DESCRIPTION	LIST PRICE
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OPTIONS & ACCESSORIES

Stainless Steel Fish Plate	\$642
Stainless Steel Fryer Tank Cover	\$765
Swivel Casters-Set of 4 w/Front Brakes	\$951
Deck Fasteners (Stainless Steel Flanged Feet)	\$514

GARLAND GF SENTRY SERIES GAS RANGES & MODULAR TOPS

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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	\$15,758
GFE24-4L	(4) Open Top Burners (1) Space Saver Oven	136,000/39.82	29	302/137	\$16,291
GF24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	102,000/29.87	29	332/151	\$17,702
GFE24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	102,000/29.87	29	332/151	\$18,235
GF24-G24L	24in/610mm Griddle (1) Space Saver Oven	68,000/19.91	29	367/166	\$18,006
GFE24-G24L	24in/610mm Griddle (1) Space Saver Oven	68,000/19.91	29	367/166	\$18,560
GF24-4T	(4) Open Top Burners Modular Top	104,000/30.45	16	120/54	\$8,690
GF24-2G12T	(2) Open Top Burners; 12in/300mm Griddle Modular Top	70,000/20.50	16	150/68	\$10,671
GF24-G24T	24in/610mm Griddle Modular Top	36,000/10.54	16	185/84	\$11,623
GF36-6R	(6) Open Top Burners (1) Standard Oven	194,000/56.81	40	430/195	\$17,188
GFE36-6R	(6) Open Top Burners (1) Standard Oven	194,000/56.81	40	430/195	\$17,777
GF36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	160,000/46.85	40	460/209	\$19,129
GFE36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	160,000/46.85	40	460/209	\$19,724
GF36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	126,000/36.89	40	495/225	\$19,453
GFE36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	126,000/36.89	40	495/225	\$20,026
GF36-G36R	36in/914mm Griddle (1) Standard Oven	92,000/26.94	40	530/240	\$19,892
GFE36-G36R	36in/914mm Griddle (1) Standard Oven	92,000/26.94	40	530/240	\$20,484
GF36-6T	(6) Open Top Burners Modular Top	156,000/45.68	22	190/86	\$9,088

36IN (914MM) WIDE | 24IN (610MM) WIDE

GARLAND RANGE-MATCH FRYER

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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
36IN WIDE	GF36-2G24T	(2) Open Top Burners; 24in/600mm Griddle Modular Top	88,000/25.77	22	255/116	\$11,336
	GF36-4G12T	(4) Open Top Burners; 12in/300mm Griddle Modular Top	122,000/35.72	22	220/100	\$11,053
	GF36-G36T	36in/900mm Griddle; Modular Top	54,000/15.81	85	290/132	\$11,813
48IN (1219MM) WIDE	GF48-8LL	(8) Open Top Burners (2) Space Saver Ovens	272,000/79.64	85	572/259	\$25,133
	GFE48-8LL	(8) Open Top Burners (2) Space Saver Ovens	272,000/79.64	85	572/259	\$29,515
	GF48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	238,000/69.69	85	602/273	\$27,077
	GFE48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	238,000/69.69	85	602/273	\$31,459
	GF48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	204,000/59.73	85	667/303	\$27,398
	GFE48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	204,000/59.73	85	667/303	\$31,764
60IN (1524MM) WIDE	GF48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	170,000/49.78	85	672/305	\$27,841
	GFE48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	170,000/49.78	85	672/305	\$32,218
	GF60-10RR	(10) Open Top Burners (2) Standard Ovens	336,000/98.38	85	726/329	\$25,954
	GFE60-10RR	(10) Open Top Burners (2) Standard Ovens	336,000/98.38	85	726/329	\$29,022
	GF60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	302,000/88.43	85	756/343	\$27,896
	GFE60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	302,000/88.43	85	756/343	\$30,963
	GF60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	268,000/78.47	85	775/342	\$28,221
	GFE60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	268,000/78.47	85	775/342	\$31,289
	GF60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	234,000/68.52	85	826/375	\$28,657
	GFE60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	234,000/68.52	85	826/375	\$31,723
GF60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	227,000/66.47	85	787/357	\$24,905	
GFE60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	227,000/66.47	85	787/357	\$25,514	
GF60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	265,000/77.59	85	828/376	\$28,392	
GFE60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	265,000/77.59	85	828/376	\$30,298	

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	\$2,408
4525319	24in (600mm) Stainless Steel open base stand with casters	GF24-ST24	3	45/20	\$3,476
4525322	36in (900mm) Stainless Steel open base stand with legs	GF36-ST36	5	55/25	\$2,584
4525323	36in (900mm) Stainless Steel open base stand with casters	GF36-ST36	5	55/25	\$3,649

* 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 April 1, 2022

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	\$384
Extra Oven Rack: For Convection Ovens	\$384
Extra Oven Rack: For Space-Saver Oven	\$384
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$492
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$951
Hot Top Plate Sections 12in/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$1,075
**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	\$4,534
Stainless Steel High Shelf for GF24 and GFE24 models	\$624
Stainless Steel High Shelf for GF36 and GFE36 models	\$873
Stainless Steel High Shelf for GF48 and GFE48 models	\$1,053
Stainless Steel High Shelf for GF60 and GFE60 models	\$1,097

* 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.

** Only Valve controls available on models with Raised Griddle/Broilers for Griddle/Broiler section.

GF SERIES FRYER OPTIONS & ACCESSORIES (FOR FRYERS SHOWN ON FOLLOWING PAGE)	
Stainless Steel Fish Plate	\$642
Stainless Steel Fryer Tank Cover	\$765
Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)	\$951
Deck Fasteners (Stainless Steel Flanged Feet)	\$514

GARLAND GF SENTRY SERIES SALAMANDER BROILERS

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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	\$10,146
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	\$10,395
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	\$14,077
GFIR36CM	34in(864mm) Counter Salamander w/Flame Failure Protection	28,000 BTU	21	170/77	\$9,313

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	\$969
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	\$848
Stainless steel main back for GFIR36CM	\$563
Stainless steel main back for GFIR36M	\$811
Stainless steel main back for GFIR48M	\$925
Stainless steel main back for GFIR60M	\$994

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	\$14,243
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	\$6,227
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	\$9,289

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 April 1, 2022

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	\$12,900
GF24-BRL	Broiler - 24in (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	60,000 BTU	21	252/114	\$13,584
GF30-BRL	Broiler - 30in (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	75,000 BTU	29	265/120	\$14,902
GF36-BRL	Broiler - 36in (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	90,000 BTU	29	330/150	\$16,632

BROILER OPTIONS & ACCESSORIES

18in (457mm) Stainless Steel Spatterguard	\$945
24in (610mm) Stainless Steel Spatterguard	\$1,029
30in (762mm) Stainless Steel Spatterguard	\$1,266
36in (914mm) Stainless Steel Spatterguard	\$1,299
18in (457mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$235
24in (610mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$287
36in (914mm) Spatterguard Holding Shelf (attaches to spatterguard)	\$320
Stainless steel back for 18in (457mm) Broiler	\$447
Stainless steel back for 24in (610mm) Broiler	\$491
Stainless steel back for 30in (762mm) Broiler	\$565
Stainless steel back for 36in (914mm) Broiler	\$668
Stainless steel back for 18in (457mm) back guard	\$408
Stainless steel back for 24in (610mm) back guard	\$440
Stainless steel back for 30in (762mm) back guard	\$550
Stainless steel back for 36in (914mm) back guard	\$703

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	\$387
DIA-24	Set of 4 racks for 24in Broiler	\$517
DIA-30	Set of 5 racks for 30in Broiler	\$627
DIA-36	Set of 6 racks for 36in Broiler	\$812

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	\$1,174	G18-BRL-CAB	Cabinet - 18in (457mm) Wide	15	40/18	\$1,709
G24-BRL-STD	Stand 24in (610mm) Wide	5	40/18	\$1,174	G24-BRL-CAB	Cabinet - 24in (610mm) Wide	15	40/18	\$1,709
G30-BRL-STD	Stand 30in (762mm) Wide	5	50/23	\$1,285	G30-BRL-CAB	Cabinet - 30in (762mm) Wide	22	50/23	\$1,942
G36-BRL-STD	Stand 36in (914mm) Wide	5	60/27	\$1,300	G36-BRL-CAB	Cabinet - 36in (914mm) Wide	22	50/23	\$2,089
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)									\$951

GARLAND S680 SENTRY SERIES ELECTRIC RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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.



SS686



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	\$17,254
SS686	(6) Sealed Elements (1) Std. Oven	19 KW	53	385/175	\$17,254
S684	(10) Tubular Elements (2) Std. Ovens	27 KW	91	630/285	\$27,665
SS684	(10) Sealed Elements (2) Std. Ovens	33 KW	91	630/285	\$27,665

DESCRIPTION	LIST PRICE
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BROILER OPTIONS & ACCESSORIES	
Stainless Steel High Shelf (SS Backguard with 11in Deep Shelf) for 36in Range	\$771
Stainless Steel High Shelf (SS Backguard with 11in Deep Shelf) for 60in Range	\$1,017
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36in Range	\$771
17in (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60in Range	\$1,017
Stainless Steel Mainback for 36in range mount High Shelf and 17in Backguard	\$817
Stainless Steel Mainback for 60in range mount High Shelf and 17in Backguard	\$1,017
Stainless Steel Mainback for 10in (254mm) High Backguard for 36in range	\$573
Stainless Steel Mainback for 10in (254mm) High Backguard for 60in range	\$730
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	\$4,868
Double Convection Oven Base (Add Suffix RC2)	\$10,680
Stainless Steel Range Mainback (for 36in Range models)	\$824
Stainless Steel Range Mainback (for 60in Range models)	\$1,017
Additional Oven Rack - Each Range	\$384
Swivel Casters; Set of 4 w/Front Brakes (non-marking polyurethane)	\$988
Storm Rails - For use with elements or hot top sections per 12in Section	\$543
Hand Rails - Stainless Steel Finish 36in	\$526
Hand Rails - Stainless Steel Finish 60in	\$668
Deck Fasteners - Set of Four	\$510
Oven Door Latch - 36in	\$387
Oven Door Latch - 60in	\$736
Drip Tray Stop 36in	\$282
Drip Tray Stop 60in	\$422

OPTIONAL GRIDDLES, (STANDARD ON RIGHT)	
12in Griddle; add suffix -12G model number; replaces two top elements	1736
24in Griddle; add suffix -24G model number; replaces four top elements	1962
36in Griddle; add suffix -36G model number; replaces six top elements (not available on SS686)	2585

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 April 1, 2022

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	\$11,826
SER-686	Range Mount Salamander Broiler For Model SU686; 36in (914mm) Range	7 KW	40	250/110	\$11,243
SER-684	Range Mount Salamander Broiler For Model SU684; 60in (1524mm) range	7 KW	63	300/135	\$12,116

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

DESCRIPTION	LIST PRICE
BROILER OPTIONS & ACCESSORIES	
MAINBACK Stainless Steel	\$788
WALL KIT Mount Stainless Steel (For Model SERC)	\$896

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	\$17,332
S18SF	16 kW Super Fryer - 18" (457mm) wide	16 KW	20	140/64	\$18,879
S680-18FM	18in (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top		16	105/48	\$7,573
S680-18FM-EH	18in (457mm) Wide Fryer Station - Complete with Heat Lamp		16	130/59	\$10,301

DESCRIPTION	LIST PRICE
BROILER OPTIONS & ACCESSORIES	
Stainless Steel Tank Cover	\$772
Large Single Basket	\$739
Extra Fry Tank	\$1,044
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$951
Extra Tank with Drain	\$1,044
Deck Fasteners - Set of Four	\$519
14DS Drain Shelf	\$1,132
14DS Basket Drain Basket for 14DS	\$466
Fish Plate	\$648

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 April 1, 2022

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	\$8,248
U24-4S	(4) Open Top Burners (1) Storage Base	128,000	29	221/100	\$6,529
U24-2G12L	(2) Open Top Burners; 12in/300mm Griddle (1) Space Saver Oven	114,000	29	332/151	\$10,082
U24-2G12S	(2) Open Top Burners; 12in/300mm Griddle (1) Storage Base	82,000	85	251/114	\$8,361
U24-G24L	24in/600mm Griddle (1) Space Saver Oven	68,000	29	367/166	\$10,422
U24-G24S	24in/600mm Griddle (1) Storage Base	36,000	29	286/130	\$8,700

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	\$7,995
U36-6S	(6) Open Top Burners (1) Storage Base	192,000	40	310/141	\$6,733
U36-4G12R	(4) Open Top Burners; 12in/300mm Griddle (1) Standard Oven	184,000	40	460/209	\$10,287
U36-4G12S	(4) Open Top Burners; 12in/300mm Griddle (1) Storage Base	146,000	40	340/154	\$8,547
U36-2G24R	(2) Open Top Burners; 24in/600mm Griddle (1) Standard Oven	138,000	40	495/225	\$10,524
U36-2G24S	(2) Open Top Burners; 24in/600mm Griddle (1) Storage Base	100,000	40	375/170	\$8,905
U36-G36R	36in/900mm Griddle (1) Standard Oven	92,000	40	530/240	\$11,055
U36-G36S	36in/900mm Griddle (1) Storage Base	54,000	40	410/186	\$11,199

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	\$15,955
U48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	294,000	85	690/312	\$14,385
U48-8SS	(8) Open Top Burners (2) Storage Base Sections	256,000	85	581/264	\$13,301
U48-6G12LL	(6) Open Top Burners; 12in/300mm Griddle (2) Space Saver Ovens	274,000	85	756/343	\$17,790
U48-6G12RS	(6) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	257,000	85	720/327	\$16,219
U48-6G12SS	(6) Open Top Burners; 12in/300mm Griddle (2) Storage Base Sections	210,000	85	611/277	\$18,138
U48-4G24LL	(4) Open Top Burners; 24in/600mm Griddle (2) Space Saver Ovens	228,000	85	775/342	\$18,121
U48-4G24RS	(4) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	202,000	85	775/342	\$16,553
U48-4G24SS	(4) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	162,000	85	646/293	\$15,471
U48-2G36LL	(2) Open Top Burners; 36in/900mm Griddle (2) Space Saver Ovens	182,000	85	826/375	\$18,554
U48-2G36RS	(2) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	156,000	85	790/358	\$16,985
U48-2G36SS	(2) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	118,000	85	681/309	\$15,897
U48-G48LL	48in/1200mm Griddle (2) Space Saver Ovens	136,000	85	851/386	\$19,903
U48-G48RS	48in/1200mm Griddle (1) Standard Oven (1) Storage Base	110,000	85	815/370	\$18,329
U48-G48SS	48in/1200mm Griddle (2) Storage Bases	72,000	85	706/320	\$17,228

US RANGE U SERIES GAS RANGES 60IN WIDE RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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	\$14,127
U60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	358,000	85	690/312	\$13,859
U60-10SS	(10) Open Top Burners (2) Storage Bases	320,000	85	581/264	\$16,003
U60-8G12RR	(8) Open Top Burners; 12in/300mm Griddle (2) Standard Ovens	350,000	85	756/343	\$16,888
U60-8G12RS	(8) Open Top Burners; 12in/300mm Griddle (1) Standard Oven (1) Storage Base	312,000	85	720/327	\$15,695
U60-8G12SS	(8) Open Top Burners; 12in/300mm Griddle (2) Storage Bases	274,000	85	611/277	\$15,169
U60-6G24RR	(6) Open Top Burners; 24in/600mm Griddle (2) Standard Ovens	304,000	85	775/342	\$16,513
U60-6G24RS	(6) Open Top Burners; 24in/600mm Griddle (1) Standard Oven (1) Storage Base	266,000	85	775/342	\$16,031
U60-6G24SS	(6) Open Top Burners; 24in/600mm Griddle (2) Storage Bases	228,000	85	646/293	\$15,504
U60-4G36RR	(4) Open Top Burners; 36in/900mm Griddle (2) Standard Ovens	258,000	85	826/375	\$17,678
U60-4G36RS	(4) Open Top Burners; 36in/900mm Griddle (1) Standard Oven (1) Storage Base	220,000	85	790/358	\$16,462
U60-4G36SS	(4) Open Top Burners; 36in/900mm Griddle (2) Storage Bases	182,000	85	681/309	\$15,955
U60-2G48RR	(2) Open Top Burners; 48in/1200mm Griddle (2) Standard Ovens	212,000	85	851/386	\$19,005
U60-2G48RS	(2) Open Top Burners; 48in/1200mm Griddle (1) Standard Oven (1) Storage Base	174,000	85	815/370	\$21,351
U60-2G48SS	(2) Open Top Burners; 48in/1200mm Griddle (2) Storage Bases	136,000	85	706/320	\$17,285
U60-G60RR	60in/1500mm Griddle (2) Standard Ovens	166,000	85	866/393	\$21,736
U60-G60RS	60in/1500mm Griddle (1) Standard Oven (1) Storage Base	128,000	85	830/376	\$20,520
U60-G60SS	60in/1500mm Griddle (2) Storage Bases	90,000	85	721/327	\$20,014

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	\$17,075
U60-6R24RS	(6) Open Burners; Raised 24in/600mm Griddle/ Broiler (1) Standard Oven (1) Storage Base	263,000	85	787/357	\$16,802
U60-6R24SS	(6) Open Burners; Raised 24in/600mm Griddle/Broiler (2) Storage Bases	225,000	85	828/376	\$16,003

* 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 April 1, 2022

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	\$384
Extra Oven Rack: For Convection Ovens	\$384
Extra Oven Rack: For Space-Saver Oven	\$384
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$951
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$492
Hot Top Plate Sections 12in/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$1,075
* 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)	\$4,446
Low-Profile Backguard in lieu of Standard High Shelf	N/C
GRIDDLE OPTIONS	
UPGRADE GRIDDLE TO THERMOSTAT CONTROL:	
ADD \$813 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 \$11,055 plus \$2,439 (\$813 x 3), for a total list price of \$13,494 NOTE: THERMOSTAT CONTROLS ARE NOT AVAILABLE ON RAISED GRIDDLE/BROILER SECTIONS	
Piezo Pilot Igniters; per 12" griddle section	\$211

* 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	\$4,276
SP-1844-2*	Double Stock Pot Stove w/Legs	90,000 BTU	18	212/96	\$8,627

* 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 April 1, 2022

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	\$8,763
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	\$9,557
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	\$9,783
UIR36C	34in (864mm) Counter Salamander	40,000 BTU	21	170/77	\$9,184

*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	\$10,063
UIRCM60	34in (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range *Cheesemelter w/24in (610mm) flue riser & shelf.	30,000 BTU	63	260/118	\$10,647
UIRCM36C	34in (864mm) Counter Cheesemelter	30,000 BTU	21	170/77	\$10,024

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

DESCRIPTION	PRICE	DESCRIPTION	PRICE
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OPTIONS & ACCESSORIES

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$969	Stainless steel main back for UIR36C 848	\$563
Stainless Steel Wall mount kit for 34in counter model only (includes protective Stainless Steel bottom heat shield)	\$848	Stainless steel main back for UIR48 & UIRCM48	\$811
		Stainless steel main back for UIR60 & UIRCM60	\$925
			\$994

SUNFIRE RESTAURANT RANGES

RESTAURANT RANGES

Prices shown in \$US, and effective April 1, 2022

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



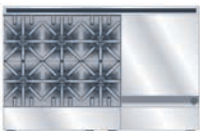
MODEL NUMBER	DESCRIPTION	INPUT (BTU)	CU.FT.	SHIP WEIGHT	LIST PRICE
X24-4L	(4) Open Burners (1) Space Saver Oven	145,000	26	302/137	\$4,354
X24-4S	(4) Open Burners (1) Storage Base	120,000	26	221/100	\$3,415

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	\$4,630
	12in Hot Top (4) Open Burners (1) Standard Oven	180,000	37	453/205	\$5,705
X36-6S	(6) Open Burners (1) Storage Base	173,000	37	310/141	\$4,089
	12in Hot Top (4) Open Burners (1) Storage Base	140,000	37	333/151	\$5,164
X36-2G24R	24in Griddle (2) Open Burners (1) Standard Oven	133,000	37	495/225	\$7,885
X36-2G24S	24in Griddle (2) Open Burners (1) Storage Base	100,000	37	375/170	\$6,123

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	\$8,202
X60-10RS	(10) Open Burners (1) Standard Oven, (1) Storage Base	333,000	85	690/312	\$8,249
X60-6G24RR	24in Griddle* (6) Open Burners (2) Standard Ovens	286,000	85	581/264	\$9,742
X60-6G24RS	24in Griddle* (6) Open Burners (1) Standard Oven, (1) Storage Base	253,000	85	756/343	\$9,572
X60-6R24RR	24in Raised Griddle-Broiler, (on right side), (6) Open Burners, (2) Standard Ovens	289,500	85	720/327	\$10,861
X60-6R24RS	24in Raised Griddle-Broiler, (on right side), (6) Open Burners, (1) Standard Oven (1) Storage Base	256,500	85	611/277	\$10,113

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

GARLAND SERIES SERIES INDUCTION RANGE



STANDARD FEATURES

- Unique power with 4 x 3.5 kW or 5.0 kW hobs and 5.0 kW electric oven
- Revolutionary RTCsmp induction technology monitors the state of the energy supply and temperatures of the electronic components
- Convection oven with chrome plated, removable rack guides and rack
- All stainless steel oven cavity, chassis, front and sides

- Unique integrated air management system
- Ceran® glass 6mm thick
- Flat convection motor for flush mount
- Integrated circuit breaker
- Quiet operation
- Easy to clean



MODEL NUMBER	HOBS	KW/HOB	BASE	VOLTS	6" ADJ. LEGS	STORAGE SHELF	OPTIONS	NET PRICE
GME36-I14C 900 MM WIDE	4	3.5	Convection Oven	208V	✓	N/A	Adj. Casters, Porcelain Oven, Deck Fasteners	PLEASE CALL FOR PRICES
GME36-I20C 900 MM WIDE	4	5.0	Convection Oven	208V	✓	N/A	Adj. Casters, Porcelain Oven, Deck Fasteners	
GME36-I14S 900 MM WIDE	4	3.5	Storage	208V	✓	✓	Adj. Casters, Doors, Deck Fasteners	
GME36-I20S 900 MM WIDE	4	5.0	Storage	208V	✓	✓	Adj. Casters, Doors, Deck Fasteners	



Note: The purchase of these induction ranges is not subject to discounts, 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 April 1, 2022

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
 <p>(1) 33K, 17in W Griddle (2) 35K Open Burners 34in Wide Griddle on left only Rear Gas Option (3/4in, 1in, 11/4in)</p>	M42R	(1) Std. Oven Base	143,000 BTU	53	445/202	\$14,165
	M42S	(1) Storage Base	103,000 BTU	53	345/157	\$12,014
	M42T	(1) Modular Top	103,000 BTU	26	265/120	\$11,193
 <p>(1) 30K, 17in W Hot Top (2) 35K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	M42-6R	(1) Std. Oven Base	140,000 BTU	53	520/230	\$13,614
	M42-6S	(1) Storage Base	100,000 BTU	53	420/190	\$12,920
	M42-6T	(1) Modular Top	100,000 BTU	26	312/142	\$10,911
 <p>(6) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	M43R	(1) Std. Oven Base	184,000 BTU	53	440/200	\$13,361
	M43S	(1) Storage Base	144,000 BTU	53	340/155	\$11,320
	M43T	(1) Modular Top	144,000 BTU	26	260/118	\$10,514
 <p>(3) 18K, Open Burners (3) 15K Hot Tops 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	M43FTR	(1) Std. Oven Base	99,000 BTU	53	540/245	\$16,197
	M43FTS	(1) Storage Base	59,000 BTU	53	440/200	\$14,077
	M43FTT	(1) Modular Top	59,000 BTU	26	320/145	\$13,260
 <p>(1) 22K Hot Top (4) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	M43-1R	(1) Std. Oven Base	158,000 BTU	53	460/209	\$14,770
	M43-1S	(1) Storage Base	118,000 BTU	53	360/164	\$12,634
	M43-1T	(1) Modular Top	118,000 BTU	26	275/125	\$11,799
 <p>(2) 22K Hot Tops (2) 24K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	M43-2R	(1) Std. Oven Base	132,000 BTU	53	480/218	\$15,197
	M43-2S	(1) Storage Base	92,000 BTU	53	380/173	\$14,369
	M43-2T	(1) Modular Top	92,000 BTU	26	280/125	\$12,225
 <p>(3) 22K Hot Tops 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	M43-3R	(1) Std. Oven Base	106,000 BTU	53	500/227	\$15,642
	M43-3S	(1) Storage Base	66,000 BTU	53	400/182	\$13,490
	M43-3T	(1) Modular Top	66,000 BTU	26	300/135	\$12,672
 <p>(4) 35K Open Burners 34in Wide Rear Gas Option (3/4in, 1in, 11/4in)</p>	M44R	(1) Std. Oven Base	180,000 BTU	53	440/200	\$12,245
	M44S	(1) Storage Base	140,000 BTU	53	340/155	\$10,742
	M44T	(1) Modular Top	140,000 BTU	26	260/118	\$9,381
 <p>(2) 45K Front-Fired Hot Tops 34in Wide Rear Gas Option External Side Mount (3/4in, 1in, 11/4in)</p>	M45R	(1) Std. Oven Base	130,000 BTU	53	510/232	\$12,936
	M45S	(1) Storage Base	90,000 BTU	53	410/186	\$10,572
	M45T	(1) Modular Top	90,000 BTU	26	305/138	\$10,022
 <p>2-Section Hot Top (3) 30K H-Burners 34in Wide Rear Gas Option (3/4in, 1in)</p>	M46R	(1) Std. Oven Base	130,000 BTU	53	450/205	\$14,591
	M46S	(1) Storage Base	90,000 BTU	53	350/159	\$12,474
	M46T	(1) Modular Top	90,000 BTU	26	270/120	\$11,675

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



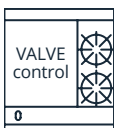

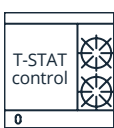
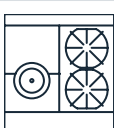
Prices shown in \$US, and effective April 1, 2022

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
	M47R	(1) Std. Oven Base	143,000 BTU	53	445/202	\$15,197
	M47S	(1) Storage Base	103,000 BTU	53	345/157	\$13,333
	M47T	(1) Modular Top	103,000 BTU	26	265/120	\$12,496
	M47R	(1) Std. Oven Base	140,000 BTU	53	520/230	\$15,197
	M47S	(1) Storage Base	100,000 BTU	53	420/190	\$13,333
	M47T	(1) Modular Top	100,000 BTU	26	312/142	\$12,496
	M47-23R	(1) Std. Oven Base	184,000 BTU	53	440/200	\$15,503
	M47-23S	(1) Storage Base	144,000 BTU	53	340/155	\$13,400
	M47-23T	(1) Modular Top	144,000 BTU	26	260/118	\$13,823
	M48R	(1) Std. Oven Base	99,000 BTU	53	540/245	\$17,711
	M48S	(1) Storage Base	59,000 BTU	53	440/200	\$15,360
	M48T	(1) Modular Top	59,000 BTU	26	320/145	\$14,770
	M48-23R	(1) Std. Oven Base	158,000 BTU	53	460/209	\$16,302
	M48-23S	(1) Storage Base	118,000 BTU	53	360/164	\$14,238
	M48-23T	(1) Modular Top	118,000 BTU	26	275/125	\$13,418
	M54R	34in wide w/(1) Std. Oven Base	132,000 BTU	53	480/218	\$15,896
	M54S	34in wide w/(1) Storage Base	92,000 BTU	53	380/173	\$13,584
	M54T	34in Wide Modular Top	92,000 BTU	26	280/125	\$11,532

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 April 1, 2022

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	\$5,607
		M4T	(1) Modular Top	70,000 BTU	9	110/50	\$5,216
	(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	\$6,423
		M5T	(1) Modular Top	45,000 BTU	9	138/63	\$5,269
	(1) 30K Hot Top 17in Wide Rear Gas Option (3/4in, 1in)	M6S	(1) Storage Base	30,000 BTU	26	240/109	\$6,942
		M6T	(1) Modular Top	30,000 BTU	9	145/66	\$5,926
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	\$7,311
		M7T	(1) Modular Top	33,000 BTU	9	155/70	\$5,926
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	\$7,468
		M8T	(1) Modular Top	33,000 BTU	9	155/70	\$7,082
	(2) 24K Open Burners 12in Wide Rear Gas Option (3/4in)	M12S	(1) Storage Base	48,000 BTU	16	130/60	\$3,876
		M12T	(1) Modular Top	48,000 BTU	6	78/35	\$3,507
	(1) 22K Hot Top 12in Wide	M12S-6	(1) Storage Base	30,000 BTU	16	190/86	\$4,366
		M12T-6	(1) Modular Top	30,000 BTU	6	110/50	\$3,999
VALVE control 	12in Griddle (1) 30K H-Burner 12in Wide	M12S-7	(1) Storage Base	30,000 BTU	16	190/86	\$5,033
		M12T-7	(1) Modular Top	30,000 BTU	6	110/50	\$4,666
T-STAT control 	12in Griddle (1) 30K H-Burner 12in Wide	M12S-8	(1) Storage Base	30,000 BTU	16	190/86	\$6,521
		M12T-8	(1) Modular Top	30,000 BTU	6	110/50	\$5,454
	Rear Gas Option (3/4in, 1in, 11/4in)	M2R	(2) Std. Ovens (convection oven option NOT available)	80,000 BTU	75	730/332	\$15,892

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 April 1, 2022

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	\$4,837	1-1/4in N.P.T. Gas Shut Off Valve		\$614
Stainless Steel Oven Interior	For convection oven base, add 5 manufacturing days to lead time	\$976	3/4in N.P.T. Natural Gas Regulator		\$514
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover**	Models M4S, M54 & M5S external (side) mount only. Gas inlet sizes, 3/4in; 1in; 1-1/4in. Add 5-1/4in to overall unit width.	\$889	3/4in N.P.T. Propane 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.	\$514
Extra Oven Rack for Standard & RC Ovens		\$384	1in N.P.T. Natural Gas Regulator		\$558
Stainless Steel Main Back for Ranges ("R" or "S" Models)		\$1,044	1in N.P.T. Propane Gas Regulator		\$558
Stainless Steel Main Back for Attachments ("S" Models)		\$736	1-1/4in N.P.T. Natural Gas Regulator		\$1,333
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates		\$582	1-1/4in N.P.T. Propane Gas Regulator		\$1,333
Stainless Steel Intermediate Shelf for Storage Base Models 12in (305mm)		\$839	Gas Flex Hose & Quick Disconnect (3/4in N.P.T. x 5ft) w/Restraining Device		\$1,716
Stainless Steel Intermediate Shelf for Storage Base Models 17in (432mm)		\$872	Gas Flex Hose & Quick Disconnect (1in N.P.T. x 5ft) w/Restraining Device		\$1,921
Stainless Steel Intermediate Shelf for Storage Base Models 34in (864mm)		\$1,421	Gas Flex Hose & Quick Disconnect (1-1/4in N.P.T. x 5ft) w/Restraining Device		\$2,857
Aluminized Intermediate Shelf for Storage Base 12in (305mm)		\$504	Grooved Griddle Option for 12in (305mm) Griddle		\$3,094
Aluminized Intermediate Shelf for Storage Base 17in (432mm)		\$530	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.	\$3,778
Aluminized Intermediate Shelf for Storage Base 34in (864mm)		\$856	Grooved Griddle Option for 23in (584mm) Griddle		\$4,171
Common Front Rail for two or more units; 23in Start Length		\$409	Grooved Griddle Option for 34in (864mm) Griddle		\$5,146
Common Front Rail; Each Additional 3in in length over 23in	(maximum 102in/2590mm) total length	\$86	"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M4S, T	For models other than M44 & M4 please contact the factory	\$3,657
Casters w/Polyurethane Wheels (nonmarking) for Storage & Oven Base Models	Casters for stands are not polyurethane	\$940			
6in Stainless Steel Adjustable Legs for Storage & Oven Base Models		\$340			
Deck Fasteners - Set of Four for Storage & Oven Base Models		\$494			
3/4in N.P.T. Gas Shut Off Valve		\$463			
1in N.P.T. Gas Shut Off Valve		\$496			

* 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 April 1, 2022

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	\$2,397	\$3,498
M24	24in (610mm) Wide; Stainless Steel Finish	26	25/11	\$2,951	\$3,719
M34	34in (864mm) Wide; Stainless Steel Finish	30	37/17	\$3,418	\$4,265

GARLAND MASTER SERIES HEAVY-DUTY CHAR-BROILERS



M24B

STANDARD FEATURES

- Stainless Steel front and sides
 - Stainless Steel front rail
 - 1½in 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	\$9,435
	M17BT	Modular Top	45,000 BTU	10	135/60	\$9,048
24in Wide Char-Broiler	M24B	(1) Storage Base	60,000 BTU	30	330/150	\$13,310
	M24BT	Modular Top	60,000 BTU	16	230/105	\$14,233
34in Wide Char-Broiler	M34B	(1) Storage Base	90,000 BTU	54	510/231	\$15,340
	M34BT	Modular Top	90,000 BTU	39	390/180	\$14,948

CHAR-BROILER OPTIONS		LIST PRICE
	M17B Stainless Steel Main Back	\$736
	M17BT Stainless Steel Main Back	\$582
	M24B Stainless Steel Main Back	\$1,058
	M24BT Stainless Steel Main Back	\$582
	M34B Stainless Steel Main Back	\$1,023
	M34BT Stainless Steel Main Back	\$582
	3/4in rear gas connection (end caps/covers available - must specify)	\$889
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$327
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$438
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$684
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in Broiler	\$392
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in Broiler	\$525
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in Broiler	\$822

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 April 1, 2022

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
 - 1 1/4in 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	\$1,578
M17SP	17in (432mm) Wide 6-7/8in High	9	75/34	\$1,631
M24SP	24in (610mm) Wide 6-7/8in High	11	105/48	\$2,190
M24SPT	24in (610mm) Wide 9-1/2in High	11	105/48	\$2,760
SPREADER CABINETS				
M12ES	12in (305mm) Wide	19	125/56	\$4,066
M17ES	17in (432mm) Wide	24	175/79	\$4,401
M24ES	24in (610mm) Wide	20	190/86	\$4,978

MASTER SERIES SPREADERS

SPREADER OPTIONS	PRICE	INTERMEDIATE SHELF FOR SPREADER CABINET	PRICE
OPTIONS & ACCESSORIES			
Stainless Steel Mainback (All Spreader Plates)	\$582	12in (305mm) Wide Stainless Steel Shelf	\$839
Stainless Steel Mainback (12in / 17in / 24in Cabinets)	\$736	17in (432mm) Wide Stainless Steel Shelf	\$872
Stainless Steel Mainback (34in Cabinets)	\$976	24in (610mm) Wide Stainless Steel Shelf	\$1,025
Manifold "Tee" Fitting, 2in NPT, (does not include pipe extension to rear of spreader)	\$602	12in (305mm) Wide Aluminized Steel Shelf	\$504
Rear Gas Connection, 1-1/4in NPT	\$602	17in (432mm) Wide Aluminized Steel Shelf	\$530
		24in (610mm) Wide Aluminized Steel Shelf	\$614

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 April 1, 2022

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	\$8,463
MIR-34C	Counter Model w/4in Legs	40,000 BTU	21	170/77	\$7,807
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	\$7,755
MSRCM	Counter Model w/4in Legs	28,000 BTU	21	170/77	\$7,366

DESCRIPTION	PRICE
BROILER OPTIONS & ACCESSORIES	
Interconnecting Piping Between range and Salamander (N/A for plumbing with M45R)	\$969
Stainless Steel Main Bottom for MIR-34C or MSRCM counter models with legs	\$428
Stainless Steel Main Back for MIR-34C or MSRCM	\$494
Stainless Steel Main Back for MIR-34L or MSR16M	\$702
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRCM	\$839

GARLAND MASTER SERIES FRYERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$13,906
M70SS	24in (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	125,000 BTU	30	265/120	\$17,654

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)	\$2,308
EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available)	\$2,360
Stainless Steel Main Back	\$943
Stainless Steel Tank Cover for 17in (432mm) Wide Fryer	\$728
Stainless Steel Tank Cover for 24in (610mm) Wide Fryer	\$782
Fish Plate for 17in (432mm) Wide Fryer Only	\$1,064
Fish Plate for 24" in (610mm) Wide Fryer Only	\$977
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)	\$354
Rear Gas Connection - Available for M70SS 3/4in only	\$924
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4in	\$924
Casters w/Polyurethane Wheels (non-marking)	\$958

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 April 1, 2022

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	\$30,962
M100XSM	(1) Storage Base	70,000 BTU	91	600/272	\$29,446
CERAMIC BROILERS, 1-1/4IN FRONT MANIFOLD, W/UPPER FINISHING OVEN					
M60XR	(1) Std. Oven	120,000 BTU	91	750/341	\$21,048
M60XS	(1) Storage Base	80,000 BTU	91	650/295	\$18,744
DOUBLE-DECK INFRA-RED BROILER, 3/4IN REAR GAS CONNECTION W/PRESSURE REGULATOR					
M110XM	(2) Infra-Red	40,000 BTU	91	810/368	\$42,782
DESCRIPTION					PRICE
BROILER OPTIONS					
Stainless Steel Main Top for M60X or M100X					\$1,469
Stainless Steel Main Back for Oven and Storage Base Broilers					\$2,479
Adjustable Casters for M110XM Only					\$940
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 April 1, 2022

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	\$2,033	\$452
M24DD	24in wide Double Deck	20	65/29	\$2,345	\$525
M29DD	29in wide Double Deck	30	70/32	\$2,522	\$548
M34DD	34in wide Double Deck	30	75/34	\$2,749	\$572
M41DD	41in wide Double Deck	34	90/41	\$3,086	\$548
M46DD	46in wide Double Deck	37	97/44	\$3,276	\$720
M48DD	48in wide Double Deck	39	100/45	\$3,349	\$769
M51DD	51in wide Double Deck	41	110/50	\$3,472	\$813
M58DD	58in wide Double Deck	43	125/57	\$3,824	\$824
M68DD	68in wide Double Deck	45	150/68	\$4,265	\$890
M17SD	17in wide Single Deck	12	45/20	\$1,304	\$453
M24SD	24in wide Single Deck	20	65/29	\$1,499	\$525
M29SD	29in wide Single Deck	25	70/32	\$1,552	\$548
M34SD	34in wide Single Deck	30	75/34	\$1,604	\$572
M41SD	41in wide Single Deck	34	90/41	\$1,797	\$666
M46SD	46in wide Single Deck	37	97/44	\$2,058	\$720
M48SD	48in wide Single Deck	39	100/45	\$1,920	\$769
M51SD	51in wide Single Deck	41	110/50	\$2,080	\$813
M58SD	58in wide Single Deck	43	125/57	\$2,221	\$824
M68SD	68in wide Single Deck	45	150/68	\$2,397	\$890

GARLAND MASTER SERIES BACKGUARDS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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.					
M9LPBG	9in wide (only available as LPBG)	2	15/7	\$782	\$241
M12BG	12in wide	2	18/8	\$819	\$290
M17BG	17in wide	2	20/9	\$870	\$386
M24BG	24in wide	2	25/11	\$922	\$404
M29BG	29in wide	3	28/13	\$951	\$453
M34BG	34in wide	4	30/14	\$951	\$504
M41BG	41in wide	4	45/20	\$1,182	\$514
M46BG	46in wide	4	52/23	\$1,306	\$558
M48BG	48in wide	5	55/25	\$1,340	\$591
M51BG	51in wide	5	60/27	\$1,340	\$602
M58BG	58in wide	6	65/29	\$1,571	\$648
M68BG	68in wide	7	75/34	\$1,871	\$660
BACKGUARDS, DOUBLE DECK HEIGHT BACKGUARD 33IN (838MM) HIGH					
M17DDBG	17in wide	3	45/20	\$1,304	\$453
M24DDBG	24in wide	3	65/29	\$1,476	\$525
M29DDBG	29in wide	5	70/32	\$1,552	\$558
M34DDBG	34in wide	6	75/34	\$1,604	\$591
M41DDBG	41in wide	7	90/41	\$1,797	\$660
M46DDBG	46in wide	7	97/44	\$1,871	\$702
M48DDBG	48in wide	8	100/45	\$1,920	\$769
M51DDBG	51in wide	8	110/50	\$2,080	\$813
M58DDBG	58in wide	9	125/57	\$2,221	\$839
M68DDBG	68in wide	10	150/68	\$2,432	\$905



M34LPBG



M34BG



M34DDBG

GARLAND MASTER SERIES "ARCTIC FIRE" REMOTE REFRIGERATED

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$21,616
GN17R46	46in wide - 2 drawer	40	322/146	\$23,797
GN17R51	51in wide - 4 drawer	45	355/116	\$24,291
GN17R53	53in wide - 4 drawer	47	361/164	\$24,620
GN17R63	63in wide - 4 drawer	52	431/196	\$26,361
GN17R68	68in wide - 4 drawer	56	458/208	\$27,223
GN17R80	80in wide - 6 drawer	64	533/242	\$29,286
GN17R85	85in wide - 6 drawer	67	570/268	\$32,003
GN17R92	92in wide - 6 drawer	73	607/276	\$32,365
GN17R97	97in wide - 6 drawer	77	637/280	\$33,264
GN17R102	102in wide - 6 drawer	81	675/306	\$34,144
GN17R109	109in wide - 8 drawer	85	720/327	\$38,125
GN17R114	114in wide - 8 drawer	90	750/340	\$39,426
REMOTE LOW-HEIGHT FREEZERS				
GN17FR46	46in wide - 2 drawer	40	322/146	\$25,515
GN17FR51	51in wide - 4 drawer	45	355/116	\$25,974
GN17FR53	53in wide - 4 drawer	47	361/164	\$26,361
GN17FR63	63in wide - 4 drawer	52	431/196	\$28,981
GN17FR68	68in wide - 4 drawer	56	458/208	\$29,821
GN17FR80	80in wide - 6 drawer	64	533/242	\$30,397

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 April 1, 2022

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
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SELF-CONTAINED LOW-HEIGHT REFRIGERATORS

GN17C46	46in wide - 2 drawer	40	340/154	\$25,974
GN17C51	51in wide - 2 drawer	45	360/163	\$26,456
GN17C53	53in wide - 2 drawer	47	383/174	\$26,954
GN17C63	63in wide - 4 drawer	52	434/197	\$29,382
GN17C68	68in wide - 4 drawer	56	476/216	\$30,262
GN17C80	80in wide - 4 drawer	64	570/259	\$32,172
GN17C85	85in wide - 4 drawer	67	604/274	\$33,284
GN17C92	92in wide - 4 drawer	73	655/297	\$35,845
GN17C97	97in wide - 6 drawer	77	680/309	\$37,224
GN17C102	102in wide - 6 drawer	81	730/331	\$37,912
GN17C109	109in wide - 6 drawer	85	774/351	\$38,429
GN17C114	114in wide - 6 drawer	90	808/367	\$40,188
GN17C119	119in wide - 6 drawer	95	850/386	\$41,452

SELF-CONTAINED LOW-HEIGHT FREEZERS

GN17FC51	51in wide - 2 drawer	45	360/163	\$28,543
GN17FC53	53in wide - 2 drawer	47	383/174	\$29,382
GN17FC63	63in wide - 4 drawer	52	434/197	\$32,404
GN17FC68	68in wide - 4 drawer	56	476/216	\$32,844
GN17FC80	80in wide - 4 drawer	64	570/259	\$33,688
GN17FC92	92in wide - 6 drawer	73	655/297	\$36,266

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)	\$1,130
Casters (4 or 6 depending on size)	\$940

MASTER SENTRY SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

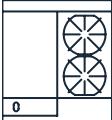
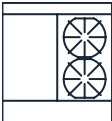
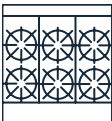
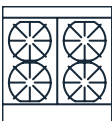
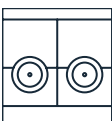
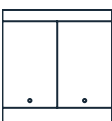

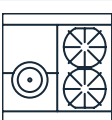
Prices shown in \$US, and effective April 1, 2022

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	\$16,231
		MST42S-E (1) Storage Base	103,000 BTU	53	345/157	\$14,105
		MST42T-E (1) Modular Top	103,000 BTU	26	265/120	\$13,286
	(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	\$16,231
		MST42-6S-E (1) Storage Base	100,000 BTU	53	420/190	\$14,105
		MST42-6T-E (1) Modular Top	100,000 BTU	26	312/142	\$13,286
	(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	\$16,668
		MST43S-E (1) Storage Base	144,000 BTU	53	340/155	\$14,564
		MST43T-E (1) Modular Top	144,000 BTU	26	260/118	\$15,152
	(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	\$15,423
		MST44S-E (1) Storage Base	140,000 BTU	53	340/155	\$13,353
		MST44T-E (1) Modular Top	140,000 BTU	26	260/118	\$12,545
	(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	\$14,965
		MST45S-E (1) Storage Base	90,000 BTU	53	410/186	\$12,835
		MST45T-E (1) Modular Top	90,000 BTU	26	305/138	\$11,997
	(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	\$16,446
		MST46S-E (1) Storage Base	90,000 BTU	53	350/159	\$14,319
		MST46T-E (1) Modular Top	90,000 BTU	26	270/120	\$13,480
	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	\$17,537
		MST47S-E (1) Storage Base	99,000 BTU	50	500/227	\$15,431
		MST47T-E (1) Modular Top	99,000 BTU	20	360/164	\$14,606
	(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	\$17,196
		MST54S-E (1) Storage Base	115,000 BTU	53	375/170	\$14,840
		MST54T-E (1) Modular Top	115,000 BTU	26	270/120	\$13,998

For Standard Features, see page 64, 78-80 For Options & Accessories, see page 68.

*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$170, 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 April 1, 2022

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	\$7,114
		MST4T-E	(1) Modular Top	70,000 BTU	9	110/50	\$6,740
	(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	\$7,026
		MST5T-E	(1) Modular Top	45,000 BTU	9	138/63	\$6,649
	(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	\$7,849
		MST6T-E	(1) Modular Top	27,000 BTU	9	145/66	\$7,455
	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	\$8,137
		MST7T-E	(1) Modular Top	33,000 BTU	9	155/70	\$7,741

*Note: Electric Spark Ignition is included in price. If not required, deduct \$128 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 68.

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	MST17B	(1) Std. Oven Base	143,000 BTU	53	445/202	\$11,296
		MST17BE	(1) Storage Base	103,000 BTU	53	345/157	\$11,532
		MST17BT	(1) Modular Top	103,000 BTU	26	265/120	\$10,906
	24" Wide Char- Broiler	MST24B	(1) Std. Oven Base	140,000 BTU	53	520/230	\$16,267
		MST24BE	(1) Storage Base	100,000 BTU	53	420/190	\$16,482
		MST24BT	(1) Modular Top	100,000 BTU	26	312/142	\$17,463
	34" Wide Char- Broiler	MST34B	(1) Std. Oven Base	184,000 BTU	53	440/200	\$18,360
		MST34BE	(1) Storage Base	144,000 BTU	53	340/155	\$18,573
		MST34BT	(1) Modular Top	144,000 BTU	26	260/118	\$17,986

CHAR-BROILER OPTIONS

	PRICE
M17B Stainless Steel Main Back	\$736
M17BT Stainless Steel Main Back	\$582
M24B Stainless Steel Main Back	\$1,165
M24BT Stainless Steel Main Back	\$582
M34B Stainless Steel Main Back	\$1,023
M34BT Stainless Steel Main Back	\$582
3/4in rear gas connection (end caps/covers available - must specify)	\$889
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$327
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$438
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$684
DIA-M17B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17in Broiler	\$392
DIA-M24B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24in Broiler	\$525
DIA-M34B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34in Broiler	\$822

MASTER SENTRY SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$8,780
MSTSRCM	Infra-Red Counter Stainless Steel Top w/4in Legs	40,000 BTU	21	160/61	\$8,780

BROILER OPTIONS	PRICE
Stainless Steel Mainback for MSTSRCM	\$494
Stainless Steel Mainback for MSTSR16M	\$702
Interconnecting Gas Pipe from range to MSTSR16	\$969
Stainless Steel Wall Mount Kit w/Heat Shield for MSTSRCM	\$839

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 April 1, 2022

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



INTRODUCING GARLAND CUISINE

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

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



NEW FEATURES:

OPEN BURNERS MAXIMUM POWER FOR FASTER COOKING AND TIME TO BOIL

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

EASY TO CLEAN

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

NEW MODERN APPEARANCE WITH EASY-TO-HANDLE FEATURES

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





HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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							
<p>VALVE control</p>	<p>36" Wide Griddle Rear Gas Option (¾" only)</p>	C36-1R	(1) Std. Oven	130,000 BTU	53	706/320	\$14,868
		C36-1C	(1) Convection Oven	127,000 BTU	53	706/320	\$19,672
		C36-1S	(1) Griddle	90,000 BTU	53	527/239	\$12,018
		C36-1M	(1) Griddle	90,000 BTU	30	405/184	\$11,825
<p>T-STAT control</p>	<p>36" Wide Griddle Rear Gas Option (¾" only)</p>	C36-1-1R	(1) Std. Oven	130,000 BTU	53	706/320	\$17,919
		C36-1-1C	(1) Convection Oven	127,000 BTU	52	706/320	\$22,723
		C36-1-1S	(1) Griddle	90,000 BTU	53	527/239	\$15,125
		C36-1-1M	(1) Griddle	90,000 BTU	30	405/184	\$14,788
<p>VALVE control</p>	<p>24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-2R	(1) Std. Oven	160,000 BTU	53	630/286	\$14,905
		C36-2C	(1) Convection Oven	—	—	—	\$19,708
		C36-2S	(1) Open Top	120,000 BTU	53	460/209	\$11,969
		C36-2M	(1) Open Top	120,000 BTU	30	375/170	\$10,386
<p>T-STAT control</p>	<p>24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-2-1R	(1) Std. Oven	170,000 BTU	53	630/286	\$15,463
		C36-2-1C	(1) Convection Oven	167,000 BTU	53	630/286	\$20,267
		C36-2-1S	(1) Open Top	130,000 BTU	53	460/209	\$12,327
		C36-2-1M	(1) Open Top	130,000 BTU	30	375/170	\$11,177
<p>VALVE control</p>	<p>24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-3R	(1) Std. Oven	125,000 BTU	53	650/295	\$15,552
		C36-3C	(1) Convection Oven	122,000 BTU	53	630/286	\$20,356
		C36-3S	(1) Hot Top	85,000 BTU	53	477/216	\$12,886
		C36-3M	(1) Hot Top	85,000 BTU	30	392/178	\$11,609
<p>T-STAT control</p>	<p>24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-3-1R	(1) Std. Oven	126,000 BTU	53	650/295	\$15,974
		C36-3-1C	(1) Convection Oven	122,000 BTU	53	650/295	\$20,777
		C36-3-1S	(1) Hot Top	85,000 BTU	53	477/216	\$13,190
		C36-3-1M	(1) Hot Top	85,000 BTU	30	392/178	\$11,736
<p>V</p>	<p>18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-4R	(1) Std. Oven	150,000 BTU	53	650/281	\$14,376
		C36-4C	(1) Convection Oven	147,000 BTU	53	650/295	\$19,180
		C36-4S	(1) Griddle	110,000 BTU	53	477/203	\$11,378
		C36-4M	(1) Griddle	110,000 BTU	30	392/178	\$10,135
<p>T</p>	<p>18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-4-1R	(1) Std. Oven	150,000 BTU	53	620/281	\$14,536
		C36-4-1C	(1) Convection Oven	147,000 BTU	53	620/281	\$19,340
		C36-4-1S	(1) Griddle	110,000 BTU	53	447/203	\$12,024
		C36-4-1M	(1) Griddle	110,000 BTU	30	392/178	\$10,244
<p>V</p>	<p>18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-5R	(1) Std. Oven	102,500 BTU	53	635/288	\$14,834
		C36-5C	(1) Convection Oven	99,500 BTU	53	635/288	\$19,638
		C36-5S	(1) Griddle	62,500 BTU	53	462/210	\$11,881
		C36-5M	(1) Griddle	62,500 BTU	30	377/171	\$10,910
<p>T</p>	<p>18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (¾", 1", 1 ¼")</p>	C36-5-1R	(1) Std. Oven	102,500 BTU	53	635/288	\$15,202
		C36-5-1C	(1) Convection Oven	99,500 BTU	53	635/288	\$20,006
		C36-5-1S	(1) Griddle	62,500 BTU	53	462/210	\$12,490
		C36-5-1M	(1) Griddle	62,500 BTU	30	377/171	\$11,091

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).

GARLAND CUISINE SERIES HEAVY-DUTY RANGES

NEW!

HEAVY-DUTY EQUIPMENT



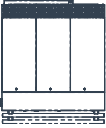

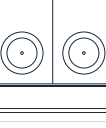

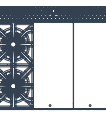
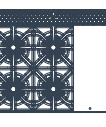
Prices shown in \$US, and effective April 1, 2022

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						
 <p>(6) Open Burners 36" Wide Rear Gas Option (1", 1-1/4")</p>	C36-6R	(1) Std. Oven	250,000 BTU	53	562/255	\$13,510
	C36-6C	(1) Convection Oven	247,000 BTU	53	562/255	\$18,314
	C36-6S	(1) Open Top	210,000 BTU	53	361/164	\$11,168
	C36-6M	(1) Open Top	210,000 BTU	30	320/145	\$9,596
 <p>(4) Open Burners 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-7R	(1) Std. Oven	200,000 BTU	53	556/252	\$13,044
	C36-7C	(1) Convection Oven	197,000 BTU	53	556/252	\$17,848
	C36-7S	(1) Open Burner	160,000 BTU	53	344/156	\$10,707
	C36-7M	(1) Open Burner	160,000 BTU	30	328/149	\$9,121
 <p>(3) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-8R	(1) Std. Oven	115,000 BTU	53	588/267	\$14,736
	C36-8C	(1) Convection Oven	112,000 BTU	53	588/267	\$19,540
	C36-8S	Hot Top	75,000 BTU	53	427/192	\$11,413
	C36-8M	Hot Top	75,000 BTU	30	342/155	\$9,814
 <p>(2) 18" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-9R	(1) Std. Oven	105,000 BTU	53	590/268	\$14,009
	C36-9C	(1) Convection Oven	—	—	—	\$18,813
	C36-9S	(1) Storage Base	65,000 BTU	53	427/192	\$11,609
	C36-9M	(1) Modular Top	65,000 BTU	30	342/155	\$10,012
 <p>(2) 18" Front-Fired Hot Tops 36" Wide Rear Gas Option (3/4")</p>	C36-10R	(1) Std. Oven	115,000 BTU	53	600/272	\$15,412
	C36-10C	(1) Convection Oven	—	—	—	\$20,216
	C36-10S	(1) Storage Base	75,000 BTU	53	414/188	\$12,001
	C36-10M	(1) Modular Top	75,000 BTU	30	328/149	\$10,541
 <p>18" Hot Top 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4")</p> <p>Hot Top available on left/right location</p>	C36-11R	(1) Std. Oven	110,000 BTU	53	613/278	\$16,728
	C36-11C	(1) Convection Oven	—	—	—	\$21,531
	C36-11S	(1) Storage Base	70,000 BTU	53	414/188	\$15,339
	C36-11M	(1) Modular Top	70,000 BTU	30	329/149	\$12,398
 <p>(2) Open Burners (2) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p> <p>Hot Top available on left/center/right location</p>	C36-12R	(1) Std. Oven	160 000	53	604/274	\$14,815
	C36-12C	(1) Convection Oven	157 000	53	604/274	\$19,619
	C36-12S	(1) Open Top	120 000	53	438/199	\$12,456
	C36-12M	(1) Open Top	120 000	30	355/161	\$10,837
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p> <p>Hot Top available on left/center/right location</p>	C36-13R	(1) Std. Oven	150,000 BTU	53	604/274	\$14,256
	C36-13C	(1) Convection Oven	—	—	—	\$19,059
	C36-13S	(1) Storage Base	110,000 BTU	30	355/161	\$11,896
	C36-13M	(1) Modular Top	185,000 BTU	53	590/268	\$10,299

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).

GARLAND CUISINE SERIES HEAVY-DUTY RANGES

NEW!

HEAVY-DUTY EQUIPMENT

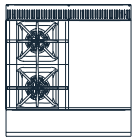
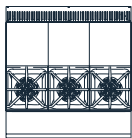
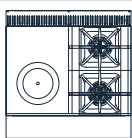

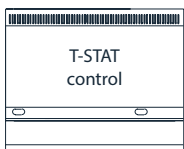
Prices shown in \$US, and effective April 1, 2022

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							
 <p>Hot Top available on left/right location</p>	<p>(2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-14R	(1) Std. Oven	152,500 BTU	53	624/283	\$15,341
		C36-14C	(1) Convection Oven	149,500 BTU	53	624/283	\$20,145
		C36-14S	(1) Hot Top	112,500 BTU	53	438/199	\$12,995
		C36-14M	(1) Hot Top	112,500 BTU	30	355/161	\$11,413
	<p>(3) Open Burners 3" 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1", 1-1/4")</p>	C36-15R	(1) Std. Oven	190,000 BTU	53	600/272	\$15,150
		C36-15C	(1) Convection Oven	187,000 BTU	53	600/272	\$19,954
		C36-15S	(1) French Top	150,000 BTU	53	414/188	\$12,815
		C36-15M	(1) French Top	150,000 BTU	30	329/149	\$11,214
 <p>Hot Top available on left/right location</p>	<p>(2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4")</p>	C36-17R	(1) Std. Oven	157,000 BTU	53	624/283	\$15,341
		C36-17C	(1) Convection Oven	157,000 BTU	53	624/283	\$20,145
		C36-17S	(1) Open Top	117,500 BTU	53	438/199	\$12,995
		C36-17M	(1) Open Top	117,500 BTU	30	355/161	\$11,413
 <p>VALVE control</p>	<p>(4) Open Burners 12" Griddle 36" Wide Rear Gas Option (3/4")</p>	C48-1R	(1) Std. Oven	160,000 BTU	55	1140/517	\$21,094
		C48-1C	(1) Convection Oven	157,000 BTU	55	1140/517	\$21,649
		C48-1S	(1) Griddle	120,000 BTU	55	940/426	\$18,115
		C48-1M	(1) Griddle	120,000 BTU	25	640/290	\$13,103
 <p>T-STAT control</p>	<p>48" Wide Griddle Rear Gas Option (3/4")</p>	C48-1-1R	(1) Std. Oven	160,000 BTU	55	1140/517	\$22,477
		C48-1-1C	(1) Convection Oven	157,000 BTU	55	1140/517	\$27,280
		C48-1-1S	(1) Griddle	120,000 BTU	55	940/426	\$19,537
		C48-1-1M	(1) Griddle	120,000 BTU	25	640/290	\$13,983

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).

PLANCHA

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
HEAVY-DUTY GAS PLANCHA					
C36-19R	Standard (3/4")	—	—	—	\$29,500
C36-19C	Convection oven (3/4")	—	—	—	\$34,304
C36-19S	Storage base (3/4")	—	—	—	\$23,600
C36-19M	Modular Top (3/4")	—	—	—	\$17,995

GARLAND CUISINE SERIES HEAVY-DUTY ADD-A-UNITS



HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022 Ship Weight: lbs / kg
 Dimensions: in / mm
 Total Input: BTU / hr or kw/hr

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

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							
	(1) Griddle - Valve Control (No Rear Gas)	C12-1S	Open Cabinet Base	30,000 BTU	28	190/86	\$5,436
		C12-1M	Modular Top	30,000 BTU	26	190/86	\$5,155
	(1) Griddle - T-Stat (No Rear Gas)	C12-1-1S	Open Cabinet Base	30,000 BTU	28	190/86	\$6,665
		C12-1-1M	Modular Top	30,000 BTU	26	190/86	\$6,308
	(2) 12" Open Burners (No Rear Gas)	C12-6S	Open Cabinet Base	70,000 BTU	28	190/86	\$4,870
		C12-6M	Modular Top	70,000 BTU	28	190/86	\$4,647
	(1) Hot Top (No Rear Gas)	C12-8S	Open Cabinet Base	25,000 BTU	28	190/86	\$5,436
		C12-8M	Modular Top	25,000 BTU	26	190/86	\$5,155
	French Top (No Rear Gas)	C12-15S	Open Cabinet Base	50,000 BTU	28	207/94	\$5,250
		C12-15M	Modular Top	50,000 BTU	26	207/94	\$4,909
	(1) Griddle - Valve Control (3/4" only)	C18-1S	Open Cabinet Base	30,000 BTU	28	315/145	\$7,809
		C18-1M	Modular Top	30,000 BTU	26	315/145	\$6,722
	(1) Griddle - T-Stat (3/4" only)	C18-1-1S	Open Cabinet Base	30,000 BTU	28	315/145	\$10,836
		C18-1-1M	Modular Top	30,000 BTU	26	315/145	\$9,704
	(2) Open Burners 18" Wide Rear Gas Option (3/4", 1", 1 1/4")	C18-7S	Open Cabinet Base	80,000 BTU	28	227/103	\$6,130
		C18-7M	Modular Top	80,000 BTU	26	227/103	\$5,914
	Hot Top 18" Wide Rear Gas Option (3/4", 1", 1 1/4")	C18-9S	Open Cabinet Base	32,500 BTU	28	230/104	\$6,632
		C18-9M	Modular Top	32,500 BTU	26	230/104	\$6,599
	Front-Fired Hot Top 18" Wide (No Rear Gas)	C18-10S	Open Cabinet Base	37,500 BTU	28	225/102	\$6,969
		C18-10M	Modular Top	37,500 BTU	26	235/107	\$6,457
	(4) 24" open burners (3/4", 1", 1 1/4")	C24-6S	Open Cabinet Base	140,000 BTU	23	230/104	\$7,320
		C24-6M	Modular Top	140,000 BTU	20	225/102	\$6,954

GARLAND CUISINE SERIES HEAVY-DUTY SPREADERS



HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022 Ship Weight: lbs / kg
 Dimensions: in / mm
 Total Input: BTU / hr or kw/hr
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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						
 24" Wide Griddle Rear Gas Option (3/4")	C24-1S	Open Cabinet Base	60,000 BTU	23	380/172	\$9,058
	C24-1M	Modular Top	60,000 BTU	20	342/155	\$8,521
 24" Wide Griddle Rear Gas Option (3/4")	C24-1-1S	Open Cabinet Base	60,000 BTU	23	380/172	\$10,921
	C24-1-1M	Modular Top	60,000 BTU	20	342/155	\$9,842

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				
C6-SP	6" Wide Spreader Plate	—	—	\$1,416
C12-SP	12" Wide Spreader Plate	3.4	14/6	\$2,082
C18-SP	18" Wide Spreader Plate	5.2	18/8	\$2,124
C24-SP	24" Wide Spreader Plate	—	—	\$3,009
C36-SP	36" Wide Spreader Plate	30	38/17	\$3,892
MODULAR SPREADER TO MOUNT ON FRIDGE BASE				
C6-SM	6" Wide Modular Spreader	—	—	\$1,416
C12-SM	12" Wide Modular Spreader	—	—	\$2,082
C18-SM	18" Wide Modular Spreader	—	—	\$2,124
C24-SM	24" Wide Modular Spreader	—	—	\$3,009
C36-SM	36" Wide Modular Spreader	—	—	\$3,892
SPREADER CABINETS				
C12-SC	12" Wide/Open Cabinet*	26.2	145/66	\$2,629
C18-SC	18" Wide/Open Cabinet	26.2	152/69	\$3,771
C24-SC	24" Spreader Cabinet	—	—	\$4,679
C36-SC	36" Wide/Open Cabinet	53	205/93	\$5,349
SPREADER OPTION				
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)				\$602
Rear Gas Connection, 1-1/4" NPT				\$602



C18-SC

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



HEAVY-DUTY EQUIPMENT

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OPTIONS & ACCESSORIES

MODEL #	DESCRIPTION	NOTES	LIST PRICE
CPR-48	48" continuous plate shelf length	Not available on fryers, spreaders, broilers.	\$873
CPR-54	54" continuous plate shelf length	Not available on fryers, spreaders, broilers.	\$961
CPR-60	60" continuous plate shelf length	Not available on fryers, spreaders, broilers.	\$1,068
CPR-72	72" continuous plate shelf length	Not available on fryers, spreaders, broilers.	\$1,156
A4606400	Rail Extension Kit for 1/9 Pans		\$236
	Grooved Griddle: Full 18" Plate	Add to price of range	\$2,542
	Grooved Griddle: Full 24" Plate	Add to price of range	\$3,385
	Grooved Griddle: Full 36" Plate	Add to price of range	\$5,079
	Grooved Griddle: Full 48" Plate	Add to price of range	\$6,770
	Grooved Griddle: Half of 36" Plate	Add to price of range & specify left or right half	\$2,542
	Stainless Steel oven interior in lieu of porcelain oven interior		N/C
	SS Intermediate Shelf in 12" storage base		\$839
	SS Intermediate Shelf in 18" storage base		\$872
	SS Intermediate Shelf in 24" storage base		\$1,130
	SS Intermediate Shelf in 36" storage base		\$1,366
	SS Intermediate Shelf in 48" storage base		\$1,640
	SS Door on 12" Storage Base		\$398
	SS Door on 18" Storage Base		\$463
	SS Door on 24" Storage Base		\$614
	SS Doors (2) on 36" Storage Base		\$785
	SS Doors (2) on 48" Storage Base		\$940
	SS Back for 12" Add-A-Unit		\$614
	SS Back for 18" Add-A-Unit		\$666
	SS Back for 24" Range		\$720
	SS Back for 36" Range		\$769
	SS Back for 48" Range		\$805
	3/4" N.P.T. Gas Shut Off Valve		\$485
	1" N.P.T. Gas Shut Off Valve		\$496

MODEL #	DESCRIPTION	NOTES	LIST PRICE
	1-1/4" N.P.T. Gas Shut Off Valve		\$614
	3/4" N.P.T. Natural Gas Regulator		\$514
	3/4" N.P.T. Propane Gas Regulator		\$514
	1" N.P.T. Natural Gas Regulator		\$558
	1" N.P.T. Propane Gas Regulator		\$558
	1-1/4" N.P.T. Natural Gas Regulator		\$1,333
	1-1/4" N.P.T. Propane Gas Regulator		\$1,333
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device		\$1,716
2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device		\$1,921
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device		\$2,857
	Casters w/Polyurethane Wheels (non-marking) for oven and storage base models.		\$940
	Extra Oven Rack: for standard oven		\$384
	Extra Oven Rack for Convection Oven		\$384
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted salamander broiler or cheesemelter	Requires "T" manifold gas connection on the range.	\$969
	Rear gas connection		\$889
	Set of (4) flanged feet (for fastening unit to the floor)		\$496
Modular models are manufactured with modular base leg option at time of order			
	Stand with legs for 18" modular models		\$1,954
	Stand with legs for 24" modular models		\$2,073
	Stand with legs for 36" modular models		\$2,686
	Stand with legs for 48" modular models		\$3,116
	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.		\$951



HEAVY-DUTY EQUIPMENT

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Ship Weight: lbs / kg

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C36-ARC



C36-ARR

STANDARD FEATURES

- Stainless Steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless Steel stub back
- 6" Adjustable legs 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					
C36-ABR *	36" Wide/Standard Oven	175,000 BTU	58	655/297	\$19,638
C36-ABC *	36" Wide/Convection Oven	172,000 BTU	70	655/297	\$24,441
CHAR-BROILERS W/BRIQUETTES & ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT					
C24-ABS **	24" Wide/Storage Base	90,000 BTU	58	390/177	\$14,592
C36-ABS **	36" Wide/Storage Base	135,000 BTU	58	480/218	\$17,541
CHAR-BROILERS W/CAST-IRON RADIANTS, ADJUSTABLE GRATES & OVEN — 43 3/4" (1111mm) WORKING HEIGHT					
C36-ARR *	36" Wide/Standard Oven	148,000 BTU	70	635/288	\$19,321
C36-ARC *	36" Wide/Convection Oven	145,000 BTU	70	635/288	\$24,229
CHAR-BROILERS W/CAST-IRON RADIANTS & ADJUSTABLE GRATES 36" — (914mm) WORKING HEIGHT					
C24-ARS **	24" Wide/Storage Base	72,000 BTU	70	320/191	\$14,304
C36-ARS **	36" Wide/Storage Base	108,000 BTU	70	342/209	\$17,235
CHAR-BROILERS W/CAST-IRON RADIANTS, NON-ADJUSTABLE GRATES & OVEN — 40" (1016mm) WORK HEIGHT					
C36-NRR **	36" Wide/Standard Oven	148,000 BTU	70	635/288	\$18,459
C36-NRC **	36" Wide/Convection Oven	148,000 BTU	70	635/288	\$25,055
CHAR-BROILERS W/CAST-IRON RADIANTS & NON-ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT					
C18-NRS **	18" Wide/Storage Base	54,000 BTU	35.2	—	\$10,694
C18-NRM **	18" Wide/Modular Top	54,000 BTU	25	—	\$9,777
C24-NRS **	24" Wide/Storage Base	72,000 BTU	35.2	380/172	\$13,391
C24-NRM **	24" Wide/Modular Top	72,000 BTU	25	280/127	\$12,240
C36-NRS **	36" Wide/Storage Base	108,000 BTU	58	480/218	\$16,284
C36-NRM **	36" Wide/Modular Top	108,000 BTU	38	380/172	\$14,916
C48-NRS **	48" Wide/Storage Base	144,000 BTU	35.2	—	\$18,314
C48-NRM **	48" Wide/Modular Top	144,000 BTU	25	—	\$16,390

* 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 C36-ABR, C36-ABC, C36-ARR, C36-ARC | When ordering modular top for mounting on Polar Cuisine base, add "PC" to model number.



Model C36-NRM shown with optional leg base

BROILER OPTIONS

Rear gas manifold (3/4" only) with front manifold capped and covered	\$889
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.

GARLAND CUISINE SERIES INFRA-RED BROILERS & CHEESEMELTERS

NEW!

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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.



CIR36
(Specify at time of order required for Cuisine Series range mount)

STANDARD FEATURES

- Range mount models: Stainless steel front, sides, top, back splash 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					
CIR36	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	\$8,763
CIR36C	34"(864mm) Counter Salamander	40,000 BTU	21	170/77	\$9,184

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
CHEESEMELTER					
CIRCM36	Range Mount	—	—	—	\$10,024
CIRCM36C	Wall mount	—	—	—	\$10,506

BROILER OPTIONS					
Interconnecting Piping between Ranges and Salamander or Cheesemelter					\$969
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)					\$848
Stainless steel main back for CIR36C					\$563
Stainless steel main back for CIR36					\$811



HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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.



C18-35F



C18-FMD

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)
- Pasta Cooker

MODEL NUMBER	DESCRIPTION	TOTAL INPUT	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
HEAVY-DUTY GAS FRYER					
C18-1-35F	18" (457mm) wide Fryer Fat Capacity 35 lbs (16L)	110,000	26	220/110	\$13,788
C18FMD	Fryer Dump Station	—	26	175/79	\$6,895
CGPC	Pasta Cooker	80,000	23	331/150	\$25,000

Fryer not available for manufactured gas.

FRYER OPTIONS

Stainless Steel Mainback for Fryer/Matching Cabinets	\$676
Non-Marking Casters w/Polyurethane Wheels*	\$958
Fry Pot Cover Stainless Steel for Fryer	\$905
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer	N/C
6" Stainless Steel Legs (set of 4)	\$346
Rear Gas Connections Available in 3/4" and 1.25" NPT	\$905

PORTABLE HEAT LAMP OR FRYMATE CABINET MOUNTS

Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$2,478
EH portable counter model comes with cord and plug (115V only) (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$2,308

GARLAND CUISINE SERIES HIGH-SHELVES

NEW!

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$1,042	\$245
CCHS-18	18"	35/16	\$1,213	\$308
CCHS-24	24"	40/18	\$1,372	\$343
CCHS-36	36"	45/20	\$1,494	\$385
CCHS-48	48"	80/36	\$1,632	\$415
CCHS-54	54"	100/45	\$1,771	\$433
CCHS-60	60"	115/52	\$1,804	\$447
CCHS-72	72"	135/61	\$1,997	\$473
CCHS-36SU	36" For Step-Up Open Tops	45/20	\$1,494	\$385
CCHS-72SU	72" For Step-Up Open Tops	135/61	\$1,997	\$484
DOUBLE-DECK HIGH-SHELVES (35-3/8" HIGH)				
CCDHS-12	12"	35/16	\$1,576	\$415
CCDHS-18	18"	40/18	\$1,862	\$465
CCDHS-24	24"	60/27	\$2,159	\$552
CCDHS-36	36"	75/34	\$2,401	\$605
CCDHS-48	48"	110/50	\$2,568	\$653
CCDHS-54	54"	113/51	\$2,851	\$720
CCDHS-60	60"	135/61	\$3,108	\$761
CCDHS-72	72"	155/70	\$3,526	\$867
CCDHS-36SU	36" For Step-Up Open Tops	75/34	\$2,401	\$605
CCDHS-72SU	72" For Step-Up Open Tops	155/70	\$3,526	\$867

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	\$624	\$179
CCBR-18	18"	30/14	\$834	\$207
CCBR-24	24"	45/20	\$974	\$260
CCBR-36	36"	70/32	\$936	\$235
CCBR-48	48"	95/43	\$1,094	\$268
CCBR-54	54"	100/45	\$1,260	\$317
CCBR-60	60"	110/50	\$1,414	\$361
CCBR-72	72"	125/57	\$1,423	\$356



HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$834	\$207
CCBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	30/14	\$834	\$207
CCBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	\$887	\$228
CCBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	\$887	\$228
CCBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	\$936	\$235
CCBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	\$936	\$235
CCBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	\$1,094	\$385
CCBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	\$1,094	\$385
CCBR-24ABR	24" wide adjustable under-fired broilers	45/20	\$887	\$228
CCBR-36ABR	36" wide adjustable under-fired broilers	70/32	\$936	\$235
CCBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	70/32	\$936	\$235
CCBR-36SU	36" For Step-Up Open Tops	70/32	\$936	\$235
CCBR-72SU	72" For Step-Up Open Tops	125/57	\$1,423	\$356
DOUBLE-DECK HEIGHT BACKGUARDS (35-3/8" HIGH)				
CCDBR-12	12"	20/9	\$922	\$228
CCDBR-18	18"	30/14	\$1,005	\$245
CCDBR-24	24"	40/18	\$1,172	\$308
CCDBR-36	36"	60/27	\$1,359	\$356
CCDBR-48	48"	85/39	\$1,711	\$433
CCDBR-54	54"	100/45	\$1,879	\$473
CCDBR-60	60"	110/50	\$2,064	\$513
CCDBR-72	72"	130/59	\$2,685	\$693
CCDBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	40/18	\$1,005	\$290
CCDBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	40/18	\$1,005	\$290
CCDBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	\$1,172	\$308
CCDBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	\$1,172	\$308
CCDBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	\$1,359	\$343
CCDBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	\$1,359	\$343
CCDBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	\$1,644	\$379
CCDBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	\$1,494	\$343
CCDBR-24ABR	24" wide adjustable under-fired broilers	45/20	\$1,172	\$308
CCDBR-36ABR	36" wide adjustable under-fired broilers	70/32	\$1,496	\$379
CCDBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	70/32	\$1,359	\$343
CCDBR-36SU	36" For Step-Up Open Tops	70/32	\$1,359	\$343
CCDBR-72SU	72" For Step-Up Open Tops	125/57	\$2,685	\$693

**HEAVY-DUTY
EQUIPMENT**

Prices shown in \$US, and effective April 1, 2022

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	\$22,150
UN17R48	48" Wide - 4 drawer	40	322/146	\$24,850
UN17R54	54" Wide - 4 drawer	45	355/116	\$26,036
UN17R60	60" Wide - 4 drawer	47	361/164	\$27,966
UN17R66	66" Wide - 4 drawer	52	431/196	\$29,421
UN1732R72	72" Wide - 4 drawer	56	458/208	\$32,157
UN171927R72	72" Wide - 6 drawer	56	533/242	\$32,157
UN17R84	84" Wide - 6 drawer	67	570/268	\$34,547
UN17R90	90" Wide - 6 drawer	73	607/276	\$35,617
UN17R96	96" Wide - 6 drawer	77	637/280	\$36,441
UN17R102	102" Wide - 6 drawer	81	675/306	\$37,952
UN17R108	108" Wide - 6 drawer	85	720/327	\$41,643
UN17R114	114" Wide - 8 drawer	90	750/340	\$43,537
UN17R120	120" Wide - 8 drawer	95	770/350	\$44,760
REMOTE LOW-HEIGHT FREEZERS				
UN17FR36	36" Wide - 2 drawer	30	247/112	\$22,938
UN17FR48	48" Wide - 4 drawer	40	322/146	\$26,456
UN17FR54	54" Wide - 4 drawer	45	355/116	\$27,966
UN17FR60	60" Wide - 4 drawer	47	361/164	\$30,397
UN17FR66	66" Wide - 4 drawer	52	431/196	\$31,869
UN17FR72	72" Wide - 4 drawer	56	533/242	\$32,118

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

GARLAND CUISINE POLAR SERIES SELF-CONTAINED REFRIGERATED BASES

NEW!

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$27,529
UN17C54	54" Wide - 2 drawer	45	360/163	\$28,744
UN17C60	60" Wide - 4 drawer	52	383/174	\$31,508
UN17C66	66" Wide - 4 drawer	56	434/197	\$33,054
UN17C72	72" Wide - 4 drawer	64	476/227	\$33,801
UN17C78	78" Wide - 4 drawer	67	570/325	\$35,411
UN17C84	84" Wide - 4 drawer	73	604/274	\$36,645
UN17C90	90" Wide - 6 drawer	77	655/297	\$39,821
UN17C102	102" Wide - 6 drawer	81	680/309	\$41,763
UN17C108	108" Wide - 6 drawer	85	730/331	\$43,018
UN17C114	114" Wide - 6 drawer	90	774/351	\$45,371
UN17C120	120" Wide - 6 drawer	95	808/367	\$46,553

SELF-CONTAINED LOW-HEIGHT FREEZERS				
BRSA-1-02-36US	36" Wide - 2 drawer	42	375/170	\$26,154
UN17FC48	48" Wide - 2 drawer	40	340/154	\$28,463
UN17FC54	54" Wide - 2 drawer	45	360/163	\$30,740
UN17FC60	60" Wide - 4 drawer	47	383/174	\$33,570
UN17FC66	66" Wide - 4 drawer	52	434/197	\$35,447
UN17FC72	72" Wide - 4 drawer	56	476/227	\$36,079
UN17FC78	78" Wide - 4 drawer	60	570/325	\$36,480
UN17FC84	84" Wide - 4 drawer	64	604/274	\$37,912
UN17FC90	90" Wide - 6 drawer	73	655/297	\$39,134

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)	\$1,130
Casters	\$940

GARLAND 36E SERIES HEAVY-DUTY ELECTRIC RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

Dimensions: in / mm

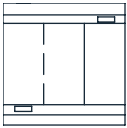
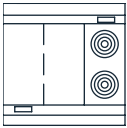
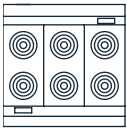
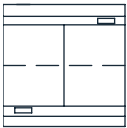
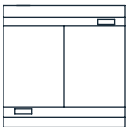
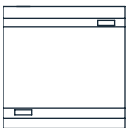
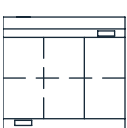
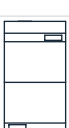

Total Input: BTU / hr or kw/hr

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	\$27,192
		36ES32	(1) Storage Base	15 kW	55	500/249	\$22,047
	(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	\$27,192
		36ES32-3	(1) Storage Base	14.2 kW	55	525/238	\$22,047
	(6) Open Elements (3-Heat switch control) 36" Wide	36ER33	(1) Std. Oven	19.1 kW	55	440/200	\$27,192
		36ES33	(1) Storage Base	12.6 kW	55	390/177	\$22,047
	(4) Boil Sections (3-Heat switch control) 36" Wide	36ER35	(1) Std. Oven	18.5 kW	55	600/272	\$27,192
		36ES35	(1) Storage Base	12 kW	55	550/249	\$22,047
	(2) T-Stat Controlled All-Purpose Sections 36" Wide	36ER36	(1) Std. Oven	18.5 kW	55	600/272	\$32,632
		36ES36	(1) Storage Base	12 kW	55	550/249	\$22,047
	36" T-Stat Controlled Griddle 36" Wide	36ER38	(1) Std. Oven	21.5 kW	55	600/272	\$27,192
		36ES38	(1) Storage Base	15 kW	55	550/249	\$22,047
	(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	\$27,192
		36ES39	(1) Storage Base	12 kW	55	550/249	\$22,047
	(2) Boil Sections (3-Heat switch control) 18" Wide	36ES15	(1) Storage Base	6.0 kW	28	315/143	\$9,274
	(2) T-Stat Controlled All-Purpose Sections 18" Wide	36ES16	(1) Storage Base	6.0 kW	28	255/116	\$9,656

GARLAND 36E SERIES HEAVY-DUTY ELECTRIC RANGE ATTACHMENTS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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)	\$1,079
Extra Oven Rack: for standard oven	\$384
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$951
6" Stainless Steel Adjustable Legs (4)	\$340
460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39	\$1,434
460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39	\$1,434
460V Option: 36ES15 36ES16 - (Single Phase Only)	\$1,273
Storm Rails - For use with elements or hot top sections per 12" section	\$549
Hand Rails - Stainless Steel Finish	\$531
Deck Fasteners - Set of Four	\$511
Oven Door Latch - All Units - Per Range	\$388
Drip Tray Stop	\$284
36E Series Electric Range Mount Salamander Broiler (model ER36)	\$10,758

GARLAND 36E SERIES ELECTRIC FRYERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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
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18" WIDE, 30 LB. CAPACITY

36ES11	12.0 kW Fryer	25	265/120	\$16,253
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24" WIDE, 70 LB. CAPACITY

36ES21	12.0 kW Fryer	34	27/122	\$21,088
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DESCRIPTION	PRICE
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FRYER OPTIONS

Stainless Steel Mainback for 18" Models	\$885
Stainless Steel Mainback for 24" Models	\$1,060
Stainless Steel Tank Cover for 18" Models	\$635
Stainless Steel Tank Cover for 24" Models	\$708
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$951
Fish Plate for 36ES11 Models Part #FISHPLATE31	\$666
6" Stainless Steel Legs - Set of 4	\$340
36ES11 460V Option	\$1,133
36ES21 460V Option	\$1,273

MARINE OPTIONS

Hand Rails - Stainless Steel Finish	\$531
Deck Fasteners - Set of Four	\$511

GARLAND/U.S. RANGE LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

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

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

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

Convection oven warranty coverage:

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

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

WHO IS COVERED

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

EXCLUSION FROM COVERAGE

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

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

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

LIMITATIONS OF LIABILITY

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

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

REMEDIES

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

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

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

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

GOVERNING LAW

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

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

OVERVIEW OF GENERAL WARRANTY STATEMENTS

WHO IS COVERED

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

WHAT WILL WE DO

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

REPLACEMENT PARTS

Parts, 90 days, no labor.
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, whichever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty, but not parts. Extended warranties are non-transferable. Service hours for extended warranties are during normal working hours Monday to Friday 8:00 a.m. to 5:00 p.m. local time. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded). For further details, please see our Extended Warranty price book.

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

PRODUCT	PART NAME	ITEM DESCRIPTION	DISCOUNT	NET PRICE
GARLAND GAS RESTAURANT RANGE				
24, 36, 48 Inch	EWGASRANGE48	+1 Year Warranty Gas Rest Range 48 inch or less	No Discount	\$448
	EWIGASRANGE48	+1 Year Warranty Gas Range 48 inch or less install	Install Discount	\$405
	EWPGASRANGE48	+1 Year Warranty Gas Range 48 inch or less PM discount	PM Discount	\$360
	EWIPGASRANGE48	+1 Year Warranty Gas Range 48 inch & less install + PM	Install + PM Discount	\$316
60 Inch	EWGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch	No Discount	\$565
	EWIGASRANGE60	+1 Year Warranty Gas Range 60 inch install discount	Install Discount	\$509
	EWPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch PM discount	PM Discount	\$452
	EWIPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch install + PM	Install + PM Discount	\$396
GARLAND CHEESE MELTER				
	EW-G-CMELTER	+1 Year Warranty Cheese Melter	No Discount	\$295
	EWI-G-CMELTER	+1 Year Warranty Cheese Melter install discount	Install Discount	\$264
	EWPG-CMELTER	+1 Year Warranty Cheese Melter PM discount	PM Discount	\$235
	EWIP-G-CMELTER	+1 Year Warranty Cheese Melter install + PM	Install + PM Discount	\$207
GARLAND HEAVY DUTY GAS RANGE				
	EW-G-HDRANGE	+1 Year Warranty HD Range	No Discount	\$642
	EWI-G-HDRANGE	+1 Year Warranty HD Range install discount	Install Discount	\$579
	EWPG-G-HDRANGE	+1 Year Warranty HD Range PM discount	PM Discount	\$513
	EWIP-G-HDRANGE	+1 Year Warranty HD Range install + PM	Install + PM Discount	\$450
GARLAND CONVECTION OVEN				
Single Deck	EWCONVOVEN	+1 Year Warranty Convection Oven	No Discount	\$565
	EWICONVOVEN	+1 Year Warranty Convection Oven install discount	Install Discount	\$509
	EWPCONVOVEN	+1 Year Warranty Convection Oven PM discount	PM Discount	\$452
	EWIPCONVOVEN	+1 Year Warranty Convection Oven install + PM	Install + PM Discount	\$396
GARLAND SALAMANDER BROILER				
Gas/Electric	EWSALAMBROILER	+1 Year Warranty Salamander Broiler	No Discount	\$487
	EWISALAMBROILER	+1 Year Warranty Salamander Broiler install discount	Install Discount	\$439
	EWPSALAMBROILER	+1 Year Warranty Salamander Broiler PM discount	PM Discount	\$389
	EWIPALAMBROILER	+1 Year Warranty Salamander Broiler install + PM	Install + PM Discount	\$342

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) G(#) = Griddle Manual valve control (width) GT(#) = Griddle Thermostat control (width) AR(#) = Adjustable radiant broiler (width) AB(#) = Adjustable briquette broiler (width) NR(#) = Non-adjustable radiant broiler (width)	M = Current model

GARLAND E24 HEAVY DUTY ELECTRIC COUNTER SERIES

E24	-24	G
E24 = E24 electric series	12 = Hot plate 31 = Fryer Griddles # = width 24 = 24"	H = Hot plate F = Fryer 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"	BLR = 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 Artic 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	1L = One platen on left 1R = One platen on right
		36 = 36" / 3 platens	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.S. RANGE CUISINE SERIES DOUBLE UPRIGHT BROILERS (INFRA RED)		
U	IR		36	C	2100	M
U = U.S. Range Cuisine Series	IR = Infra-Red	(blank) = Salamander CM = Cheesemelter	36 = 36"	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.S. RANGE CUISINE SERIES HEAVY DUTY RANGE MATCH FRYERS & FRYER STATIONS		
U	N17	R	36	C	STUB	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"	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			GARLAND 36E SERIES HEAVY DUTY SPREADER CABINETS			
36E	ER	33	36	ESC	24	
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		36E = Garland Heavy Duty Electric Series	ESC = Electric Spreader Cabinet	18 = 18"

GARLAND 36E SERIES HEAVY DUTY ELECTRIC SALAMANDER		GARLAND 36E SERIES ELECTRIC FRYERS		
E	R-36	36	E	S11
E = Electric	R36 = Heavy Duty 36E Series range mount salamander	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

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



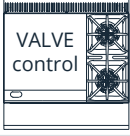
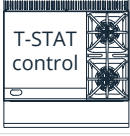


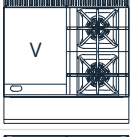
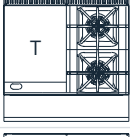
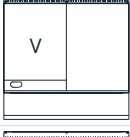
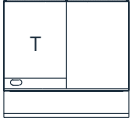
Prices shown in \$US, and effective April 1, 2022

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	\$14,868
		C0836-1	(1) Storage Base	90,000 BTU	53	527/239	\$11,825
		C0836-1M	(1) Modular Top	90,000 BTU	30	405/184	\$12,018
	36" Wide Griddle Rear Gas Option (3/4")	C836-1-1	(1) Std. Oven	130,000 BTU	53	706/320	\$17,919
		C0836-1-1	(1) Storage Base	90,000 BTU	53	527/239	\$15,125
		C0836-1-1M	(1) Modular Top	90,000 BTU	30	405/184	\$14,788
	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	\$14,905
		C0836-2	(1) Storage Base	120,000 BTU	53	460/209	\$11,969
		C0836-2M	(1) Modular Top	120,000 BTU	30	375/170	\$10,386
	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	\$15,463
		C0836-2-1	(1) Storage Base	120,000 BTU	53	460/209	\$12,327
		C0836-2-1M	(1) Modular Top	120,000 BTU	30	375/170	\$11,177
	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	\$15,552
		C0836-3	(1) Storage Base	85,000 BTU	53	477/216	\$12,886
		C0836-3M	(1) Modular Top	85,000 BTU	30	392/178	\$11,609
	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	\$15,974
		C0836-3-1	(1) Storage Base	85,000 BTU	53	477/216	\$13,190
		C0836-3-1M	(1) Modular Top	85,000 BTU	30	392/178	\$11,736
	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	\$14,376
		C0836-4	(1) Storage Base	90,000 BTU	53	477/203	\$11,378
		C0836-4M	(1) Modular Top	90,000 BTU	30	392/178	\$10,135
	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	\$14,536
		C0836-4-1	(1) Storage Base	90,000 BTU	53	447/203	\$12,024
		C0836-4-1M	(1) Modular Top	90,000 BTU	30	392/178	\$10,244
	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	\$14,834
		C0836-5	(1) Storage Base	62,500 BTU	53	462/210	\$11,881
		C0836-5M	(1) Modular Top	62,500 BTU	30	377/171	\$10,910
	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	\$15,202
		C0836-5-1	(1) Storage Base	62,500 BTU	53	462/210	\$12,490
		C0836-5-1M	(1) Modular Top	62,500 BTU	30	377/171	\$11,091

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 116 for stands, page 122 for Polar Cuisine).

US RANGE CUISINE SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$13,510
	C0836-6	(1) Storage Base	180,000 BTU	53	361/164	\$11,168
	C0836-6M	(1) Modular Top	180,000 BTU	30	320/145	\$9,596
	C836-6SU	(1) Std. Oven	220,000 BTU	53	562/255	\$14,361
	C0836-6SU	(1) Storage Base	180,000 BTU	53	361/164	\$12,096
	C0836-6SUM	(1) Modular Top	180,000 BTU	30	320/145	\$10,972
	C836-7	(1) Std. Oven	160,000 BTU	53	556/252	\$13,044
	C0836-7	(1) Storage Base	120,000 BTU	53	344/156	\$10,707
	C0836-7M	(1) Modular Top	120,000 BTU	30	328/149	\$9,121
	C836-8	(1) Std. Oven	115,000 BTU	53	588/267	\$14,736
	C0836-8	(1) Storage Base	75,000 BTU	53	427/192	\$11,413
	C0836-8M	(1) Modular Top	75,000 BTU	30	342/155	\$9,814
	C836-9	(1) Std. Oven	105,000 BTU	53	590/268	\$14,009
	C0836-9	(1) Storage Base	65,000 BTU	53	427/192	\$11,609
	C0836-9M	(1) Modular Top	65,000 BTU	30	342/155	\$10,012
	C836-10	(1) Std. Oven	115,000 BTU	53	600/272	\$15,412
	C0836-10	(1) Storage Base	75,000 BTU	53	414/188	\$12,001
	C0836-10M	(1) Modular Top	75,000 BTU	30	328/149	\$10,541
	C836-11	(1) Std. Oven	110,000 BTU	53	613/278	\$16,728
	C0836-11	(1) Storage Base	70,000 BTU	53	414/188	\$15,339
	C0836-11M	(1) Modular Top	70,000 BTU	30	329/149	\$12,398
	C836-11R	(1) Std. Oven	110,000 BTU	53	613/278	\$16,728
	C0836-11R	(1) Storage Base	70,000 BTU	53	414/188	\$14,431
	C0836-11RM	(1) Modular Top	70,000 BTU	30	329/149	\$12,831
	C836-12	(1) Std. Oven	150,000 BTU	53	604/274	\$14,815
	C0836-12	(1) Storage Base	110,000 BTU	53	438/199	\$12,456
	C0836-12M	(1) Modular Top	110,000 BTU	30	355/161	\$10,837
	C836-12C	(1) Std. Oven	150,000 BTU	53	604/274	\$14,815
	C0836-12C	(1) Storage Base	110,000 BTU	53	438/199	\$12,456
	C0836-12CM	(1) Modular Top	110,000 BTU	30	355/161	\$10,837

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 116 for stands, page 122 for Polar Cuisine).

US RANGE CUISINE SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$14,815
	C0836-12R	(1) Storage Base	110,000 BTU	53	438/199	\$12,456
	C0836-12RM	(1) Modular Top	110,000 BTU	30	355/161	\$10,837
	C836-13	(1) Std. Oven	185,000 BTU	53	590/268	\$14,256
	C0836-13	(1) Storage Base	145,000 BTU	53	404/183	\$11,896
	C0836-13M	(1) Modular Top	145,000 BTU	30	321/146	\$10,299
	C836-13C	(1) Std. Oven	185,000 BTU	53	590/268	\$14,256
	C0836-13C	(1) Storage Base	145,000 BTU	53	404/183	\$11,896
	C0836-13CM	(1) Modular Top	145,000 BTU	30	321/146	\$10,299
	C836-13L	(1) Std. Oven	185,000 BTU	53	590/268	\$14,256
	C0836-13L	(1) Storage Base	145,000 BTU	53	404/183	\$11,896
	C0836-13LM	(1) Modular Top	145,000 BTU	30	321/146	\$10,299
	C836-14	(1) Std. Oven	132,500 BTU	53	624/283	\$15,341
	C0836-14	(1) Storage Base	92,500 BTU	53	438/199	\$12,995
	C0836-14M	(1) Modular Top	92,500 BTU	30	355/161	\$11,413
	C836-14L	(1) Std. Oven	132,500 BTU	53	624/283	\$15,341
	C0836-14L	(1) Storage Base	92,500 BTU	53	438/199	\$12,995
	C0836-14LM	(1) Modular Top	92,500 BTU	30	355/161	\$11,413
	C836-15	(1) Std. Oven	175,000 BTU	53	600/272	\$15,150
	C0836-15	(1) Storage Base	135,000 BTU	53	414/188	\$12,815
	C0836-15M	(1) Modular Top	135,000 BTU	30	329/149	\$11,214
	C836-17	(1) Std. Oven	137,500 BTU	53	624/283	\$15,341
	C0836-17	(1) Storage Base	97,500 BTU	53	438/199	\$12,995
	C0836-17M	(1) Modular Top	97,500 BTU	30	355/161	\$11,413
	C836-17R	(1) Std. Oven	137,500 BTU	53	624/283	\$15,341
	C0836-17R	(1) Storage Base	97,500 BTU	53	438/199	\$12,995
	C0836-17RM	(1) Modular Top	97,500 BTU	30	355/161	\$11,413
	C836-48	(1) Std. Oven 12" Storage	160,000 BTU	55	1140/520	\$21,094
	C0836-48	36" & 12" Storage Bases	120,000 BTU	55	940/426	\$18,115
	C0836-48M	(1) Modular Top	120,000 BTU	25	640/272	\$13,103

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 116 for stands, page 122 for Polar Cuisine).

US RANGE CUISINE SERIES HEAVY-DUTY RANGES

HEAVY-DUTY EQUIPMENT

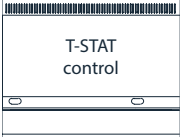
Prices shown in \$US, and effective April 1, 2022

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						
 <p>T-STAT control</p> <p>48" Wide Griddle Rear Gas Option (3/4")</p>	C836-48-1	(1) Std. Oven 12" Storage	160,000 BTU	55	1140/517	\$22,477
	C0836-48-1	36" & 12" Storage Bases	120,000 BTU	55	940/426	\$19,537
	C0836-48-1M	(1) Modular Top	120,000 BTU	25	640/290	\$13,983

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 116 for stands, page 122 for Polar Cuisine).

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

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$5,436
		C12836-1M	Modular Top	30,000 BTU	—	—	\$5,155
	12" Wide Griddle	C12836-1-1	Open Cabinet Base	30,000 BTU	28	190/86	\$6,665
		C12836-1-1M	Modular Top	30,000 BTU	—	—	\$6,308
	(2) Open Burners 12" Wide Rear Gas Option (3/4")	C12836-6	Open Cabinet Base	60,000 BTU	28	190/86	\$4,870
		C12836-6M	Modular Top	60,000 BTU	—	—	\$4,647
	Hot Top 12" Wide	C12836-8	Open Cabinet Base	25,000 BTU	28	190/86	\$5,436
		C12836-8M	Modular Top	25,000 BTU	—	—	\$5,155
	French Top 12" Wide Rear Gas Option (3/4")	C12836-15	Open Cabinet Base	45,000 BTU	28	207/94	\$5,250
		C12836-15M	Modular Top	45,000 BTU	—	—	\$4,909
	18" Wide Griddle Rear Gas Option (3/4")	C1836-1	Open Cabinet Base	30,000 BTU	28	315/145	\$7,809
		C1836-1M	Modular Top	30,000 BTU	26	315/145	\$6,722
	18" Wide Griddle Rear Gas Option (3/4")	C1836-1-1	Open Cabinet Base	30,000 BTU	28	315/145	\$10,836
		C1836-1-1M	Modular Top	30,000 BTU	26	315/145	\$9,704
	(2) Open Burners 18" Wide Rear Gas Option (3/4")	C1836-7	Open Cabinet Base	60,000 BTU	28	227/103	\$5,914
		C1836-7M	Modular Top	60,000 BTU	26	227/103	\$6,130
	Hot Top 18" Wide Rear Gas Option (3/4")	C1836-9	Open Cabinet Base	32,500 BTU	28	230/104	\$6,632
		C1836-9M	Modular Top	32,500 BTU	26	230/104	\$6,599
	Front-Fired Hot Top 18" Wide	C1836-10	Open Cabinet Base	37,500 BTU	28	225/102	\$6,969
		C1836-10M	Modular Top	37,500 BTU	26	235/107	\$6,457

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

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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
- 1½" 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 (\$)
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PORTION CONTROL

 VALVE control 24" Wide Griddle Rear Gas Option (3/4")	C24836-1	Open Cabinet Base	60,000 BTU	—	380/172	\$9,058
	C24836-1M	Modular Top	60,000 BTU	—	342/155	\$8,521
 T-STAT control 24" Wide Griddle Rear Gas Option (3/4")	C24836-1-1	Open Cabinet Base	60,000 BTU	—	380/172	\$10,921
	C24836-1-1M	Modular Top	60,000 BTU	—	342/155	\$9,842

US RANGE CUISINE SERIES HEAVY-DUTY SPREADERS



CCSP-18



C836-12-0

STANDARD FEATURES

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

MODEL NUMBER	SIZE	CU. FT. (CRATE)	SHIP WEIGHT	LIST PRICE
SPREADER PLATES				
CCSP-12	12" Wide Spreader Plate	3.4	14/6	\$2,082
CCSP-18	18" Wide Spreader Plate	5.2	18/8	\$2,124
CCSP-36	36" Wide Spreader Plate	30	38/17	\$3,892
SPREADER CABINETS				
C836-12-0	12" Wide/Open Cabinet*	26.2	145/66	\$2,629
C836-18-0	18" Wide/Open Cabinet	26.2	152/69	\$3,771
C836-36-0	36" Wide/Open Cabinet	53	205/93	\$5,349
SPREADER OPTION				
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)				\$602
Rear Gas Connection, 1-1/4" NPT				\$602

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

US RANGE CUISINE SERIES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$873
CCPS-54	54" continuous plate shelf length	Not available on fryers, spreaders, broilers	\$961
CCPS-60	60" continuous plate shelf length	Not available on fryers, spreaders, broilers	\$1,068
CCPS-72	72" continuous plate shelf length	Not available on fryers, spreaders, broilers	\$1,156
	Grooved Griddle: Full 18" Plate	Add to price of range	\$2,542
	Grooved Griddle: Full 24" Plate	Add to price of range	\$3,385
	Grooved Griddle: Full 36" Plate	Add to price of range	\$5,079
	Grooved Griddle: Full 48" Plate	Add to price of range	\$6,770
	Grooved Griddle: Half of 36" Plate	Add to price of range & specify left or right half	\$2,542
	Convection oven with 3 racks in lieu of standard oven	Per oven	\$4,804
	Porcelain Oven Interior in lieu of SS. Door liner remains SS		N/C
	SS Intermediate Shelf in 12" storage base		\$839
	SS Intermediate Shelf in 18" storage base		\$872
	SS Intermediate Shelf in 24" storage base		\$1,130
	SS Intermediate Shelf in 36" storage base		\$1,366
	SS Intermediate Shelf in 48" storage base		\$1,640
	SS Door on 12" Storage Base		\$398
	SS Door on 18" Storage Base		\$463
	SS Door on 24" Storage Base		\$614
	SS Door on 36" Storage Base		\$785
	SS Doors (2) on 48" Storage Base		\$940
	SS Back for 12" Add-A-Unit		\$614
	SS Back for 18" Add-A-Unit		\$666
	SS Back for 24" Range		\$720
	SS Back for 36" Range		\$769
	SS Back for 48" Range		\$805
	3/4" N.P.T. Gas Shut Off Valve		\$485
	1" N.P.T. Gas Shut Off Valve		\$496
	1-1/4" N.P.T. Gas Shut Off Valve		\$614
	3/4"N.P.T. Natural Gas Regulator		\$514
	3/4" N.P.T. Propane Gas Regulator		\$514
	1-1/4"N.P.T. Natural Gas Regulator		\$1,333

MODEL #	DESCRIPTION	NOTES	LIST PRICE
	1-1/4" N.P.T. Propane Gas Regulator		\$1,333
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device		\$1,716
2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device		\$1,921
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device		\$2,857
	Stainless Steel Legs (set of 4) for oven and storage base models.		\$334
	Casters w/Polyurethane Wheels (non-marking) for oven and storage base models.		\$940
	Extra Oven Rack: for standard oven		\$384
	Extra Oven Rack for Convection Oven		\$384
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted salamander broiler or cheesemelter	Requires "T" manifold gas connection on the range	\$969
	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.	External on models: C12836-1, C12836-1-1, C12836-8, C1836-10, C836-10, C0836-10	\$889
	Deck Fasteners - Set of Four		\$496
	S/S-Top Interior: Stainless Steel Interior Burner Box - 12", 18" and 24" models		\$507
	S/S-Top Interior: Stainless Steel Interior Burner Box - 36" and 48" models		\$584
Modular models are manufactured with modular base leg option at time of order			
	Modular Base with legs for 18" Models		\$1,954
	Modular Base with legs for 24" Models		\$2,073
	Modular Base with legs for 36" Models		\$2,686
	Modular Base with legs for 48" Models		\$3,116
	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.		\$951

US RANGE CUISINE SERIES CHAR-BROILERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$19,638
C836-336ARC*	36" Wide/Convection Oven	175,000 BTU	70	655/297	\$24,002
CHAR-BROILERS W/BRIQUETTES & ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT					
C0836-324A**	24" Wide/Storage Base	90,000 BTU	58	390/177	\$14,592
C0836-336A**	36" Wide/Storage Base	135,000 BTU	58	480/218	\$17,541
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	\$19,321
C836-436ARC*	36" Wide/Convection Oven	148,000 BTU	70	635/288	\$24,229
CHAR-BROILERS W/CAST-IRON RADIANTS & ADJUSTABLE GRATES 36" — (914mm) WORKING HEIGHT					
C0836-424A**	24" Wide/Storage Base	72,000 BTU	70	320/191	\$14,304
C0836-436A**	36" Wide/Storage Base	148,000 BTU	70	342/209	\$17,235
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	\$18,459
C836-36ARC**	36" Wide/Convection Oven	148,000 BTU	70	635/288	\$25,055
CHAR-BROILERS W/CAST-IRON RADIANTS & NON-ADJUSTABLE GRATES — 36" (914mm) WORKING HEIGHT					
C0836-18A	18" Wide/Storage Base	54,000 BTU	35.2	—	\$10,694
C0836-24A**	24" Wide/Storage Base	72,000 BTU	35.2	380/172	\$13,391
C0836-36A**	36" Wide/Storage Base	108,000 BTU	58	480/218	\$16,284
C0836-48A**	48" Wide/Storage Base	144,000 BTU	35.2	—	\$18,314
C0836-18AM	18" Wide/Modular Top	54,000 BTU	25	—	\$9,777
C0836-24AM**	24" Wide/Modular Top	72,000 BTU	25	280/127	\$12,240
C0836-36AM**	36" Wide/Modular Top	108,000 BTU	38	380/172	\$14,916
C0836-48AM**	48" Wide/Modular Top	144,000 BTU	25	—	\$16,390

* 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

\$889

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 <?> for 18", 24", 36", 48" models.

US RANGE CUISINE SERIES INFRA-RED BROILERS & CHEESEMELTERS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$8,763
UIR36C	34"(864mm) Counter Salamander	40,000 BTU	21	170/77	\$9,184

BROILER OPTIONS

Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$969
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$848
Stainless steel main back for UIR36C	\$563
Stainless steel main back for UIR36	\$811

US RANGE CUISINE SERIES RANGE-MATCH FRYER

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$13,788

Fryer not available for manufactured gas.

FRYER OPTIONS		
Stainless Steel Mainback for Fryer/Matching Cabinets		767
Non-Marking Casters w/Polyurethane Wheels*		\$958
Fry Pot Cover Stainless Steel for Fryer		\$905
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer		N/C
6" Stainless Steel Legs (set of 4)		\$346
Rear Gas Connections Available in 3/4" and 1.25" NPT		\$905

PORTABLE HEAT LAMP OR FRYMATE CABINET MOUNTS		
Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp/500 watt; other voltages available)		\$2,308
EH portable counter model comes with cord and plug (115V only) (standard voltage: 115V 8 amp/500 watt; other voltages available)		\$2,478

US RANGE CUISINE SERIES HIGH-SHELVES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$1,042	\$245
CCHS-18	18"	35/16	\$1,213	\$308
CCHS-24	24"	40/18	\$1,372	\$343
CCHS-36	36"	45/20	\$1,494	\$385
CCHS-48	48"	80/36	\$1,632	\$415
CCHS-54	54"	100/45	\$1,771	\$433
CCHS-60	60"	115/52	\$1,804	\$447
CCHS-72	72"	135/61	\$1,997	\$473
CCHS-36SU	36" For Step-Up Open Tops	45/20	\$1,494	\$385
CCHS-72SU	72" For Step-Up Open Tops	135/61	\$1,997	\$484
DOUBLE-DECK HIGH-SHELVES (35-3/8" HIGH)				
CCDHS-12	12"	35/16	\$1,576	\$415
CCDHS-18	18"	40/18	\$1,862	\$465
CCDHS-24	24"	60/27	\$2,159	\$552
CCDHS-36	36"	75/34	\$2,401	\$605
CCDHS-48	48"	110/50	\$2,568	\$653
CCDHS-54	54"	113/51	\$2,851	\$720
CCDHS-60	60"	135/61	\$3,108	\$761
CCDHS-72	72"	155/70	\$3,526	\$867
CCDHS-36SU	36" For Step-Up Open Tops	75/34	\$2,401	\$605
CCDHS-72SU	72" For Step-Up Open Tops	155/70	\$3,526	\$867

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	\$624	\$179
CCBR-18	18"	30/14	\$834	\$207
CCBR-24	24"	45/20	\$974	\$260
CCBR-36	36"	70/32	\$936	\$235
CCBR-48	48"	95/43	\$1,094	\$268
CCBR-54	54"	100/45	\$1,260	\$317
CCBR-60	60"	110/50	\$1,414	\$361
CCBR-72	72"	125/57	\$1,423	\$356

US RANGE CUISINE SERIES BACKGUARDS

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$834	\$207
CCBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	30/14	\$834	\$207
CCBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	\$887	\$228
CCBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	\$887	\$228
CCBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	\$936	\$235
CCBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	\$936	\$235
CCBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	\$1,094	\$385
CCBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	\$1,094	\$385
CCBR-24ABR	24" wide adjustable under-fired broilers	45/20	\$887	\$228
CCBR-36ABR	36" wide adjustable under-fired broilers	70/32	\$936	\$235
CCBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	70/32	\$936	\$235
CCBR-36SU	36" For Step-Up Open Tops	70/32	\$936	\$235
CCBR-72SU	72" For Step-Up Open Tops	125/57	\$1,423	\$356
DOUBLE-DECK HEIGHT BACKGUARDS (35-3/8" HIGH)				
CCDBR-12	12"	20/9	\$922	\$228
CCDBR-18	18"	30/14	\$1,005	\$245
CCDBR-24	24"	40/18	\$1,172	\$308
CCDBR-36	36"	60/27	\$1,359	\$356
CCDBR-48	48"	85/39	\$1,711	\$433
CCDBR-54	54"	100/45	\$1,879	\$473
CCDBR-60	60"	110/50	\$2,064	\$513
CCDBR-72	72"	130/59	\$2,685	\$693
CCDBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	40/18	\$1,005	\$290
CCDBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	40/18	\$1,005	\$290
CCDBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	45/20	\$1,172	\$308
CCDBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	45/20	\$1,172	\$308
CCDBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	70/32	\$1,359	\$343
CCDBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	70/32	\$1,359	\$343
CCDBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	95/43	\$1,644	\$379
CCDBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	95/43	\$1,494	\$343
CCDBR-24ABR	24" wide adjustable under-fired broilers	45/20	\$1,172	\$308
CCDBR-36ABR	36" wide adjustable under-fired broilers	70/32	\$1,496	\$379
CCDBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	70/32	\$1,359	\$343
CCDBR-36SU	36" For Step-Up Open Tops	70/32	\$1,359	\$343
CCDBR-72SU	72" For Step-Up Open Tops	125/57	\$2,685	\$693

US RANGE POLAR CUISINE SERIES REMOTE REFRIGERATED BASES

HEAVY-DUTY EQUIPMENT

Prices shown in \$US, and effective April 1, 2022

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	\$22,150
UN17R48	48" Wide - 4 drawer	40	322/146	\$24,850
UN17R54	54" Wide - 4 drawer	45	355/116	\$26,036
UN17R60	60" Wide - 4 drawer	47	361/164	\$27,966
UN17R66	66" Wide - 4 drawer	52	431/196	\$29,421
UN1732R72	72" Wide - 4 drawer	56	458/208	\$32,157
UN171927R72	72" Wide - 6 drawer	56	533/242	\$32,157
UN17R84	84" Wide - 6 drawer	67	570/268	\$34,547
UN17R90	90" Wide - 6 drawer	73	607/276	\$35,617
UN17R96	96" Wide - 6 drawer	77	637/280	\$36,441
UN17R102	102" Wide - 6 drawer	81	675/306	\$37,952
UN17R108	108" Wide - 6 drawer	85	720/327	\$41,643
UN17R114	114" Wide - 8 drawer	90	750/340	\$43,537
UN17R120	120" Wide - 8 drawer	95	770/350	\$44,760
REMOTE LOW-HEIGHT FREEZERS				
UN17FR36	36" Wide - 2 drawer	30	247/112	\$22,938
UN17FR48	48" Wide - 4 drawer	40	322/146	\$26,456
UN17FR54	54" Wide - 4 drawer	45	355/116	\$27,966
UN17FR60	60" Wide - 4 drawer	47	361/164	\$30,397
UN17FR66	66" Wide - 4 drawer	52	431/196	\$31,869
UN17FR72	72" Wide - 4 drawer	56	533/242	\$32,118

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 April 1, 2022

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	\$27,529
UN17C54	54" Wide - 2 drawer	45	360/163	\$28,744
UN17C60	60" Wide - 4 drawer	52	383/174	\$31,508
UN17C66	66" Wide - 4 drawer	56	434/197	\$33,054
UN17C72	72" Wide - 4 drawer	64	476/227	\$33,801
UN17C78	78" Wide - 4 drawer	67	570/325	\$35,411
UN17C84	84" Wide - 4 drawer	73	604/274	\$36,645
UN17C90	90" Wide - 6 drawer	77	655/297	\$39,821
UN17C102	102" Wide - 6 drawer	81	680/309	\$41,763
UN17C108	108" Wide - 6 drawer	85	730/331	\$43,018
UN17C114	114" Wide - 6 drawer	90	774/351	\$45,371
UN17C120	120" Wide - 6 drawer	95	808/367	\$46,553

SELF-CONTAINED LOW-HEIGHT FREEZERS				
BRSA-1-02-36US	36" Wide - 2 drawer	42	375/170	\$26,154
UN17FC48	48" Wide - 2 drawer	40	340/154	\$28,463
UN17FC54	54" Wide - 2 drawer	45	360/163	\$30,740
UN17FC60	60" Wide - 4 drawer	47	383/174	\$33,570
UN17FC66	66" Wide - 4 drawer	52	434/197	\$35,447
UN17FC72	72" Wide - 4 drawer	56	476/227	\$36,079
UN17FC78	78" Wide - 4 drawer	60	570/325	\$36,480
UN17FC84	84" Wide - 4 drawer	64	604/274	\$37,912
UN17FC90	90" Wide - 6 drawer	73	655/297	\$39,134

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)	\$1,130
Casters	\$940

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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.

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