

# Suggested List Price Standard Equipment, Options and Accessories

Effective: January 1, 2015



**Garland**  
**U.S. Range**



# Suggested List Price 2015

**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.

**USA CUSTOMER SERVICE CONTACT NUMBERS**

SALES Voice: (800) 424-2411	SALES Fax: (800) 624-0218
KitchenCare Voice: 1-844-724-2273	
KitchenCare Fax: 1-812-406-4100	



# Garland Quick-ship from Stock

**Your product ships within 24 hours of order acknowledgement. Orders in by 10:00 am EST will ship same day.**

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

**PRODUCT CATEGORY: CONVECTION OVENS**

Garland	US Range	SunFire
• MCO-GS-10S (NG/LP)	• SUMG-100 (NG/LP)	• SCO-GS-10S (NG/LP)
• MCO-GS-10 (NG)		• SCO-ES-10S (208V, 3P)
• MCO-GD-10S (NG)		
• MCO-ES-10S (208V, 3P)		
• MCO-ED-10S (208V, 3P)		

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

**PRODUCT CATEGORY: RESTAURANT RANGES** (standard with highself & legs)

Garland	US Range	SunFire
• G36-6R (NG)	• U36-6R (NG)	• X24-4L (NG)
• G36-6C (NG)	• U60-10RR (NG)	• X36-6R (NG/LP)
• G60-10RR (NG)	• U60-6G24RR (NG)	• X60-10RR (NG)
		• X60-6G24RR (NG)
		• X60-6R24RR (NG/LP)

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

**PRODUCT CATEGORY: SALAMANDERS** (range mount only)

Garland	US Range
• GIR36 (NG)	• UIR36 (NG)

**PRODUCT CATEGORY: COUNTER EQUIPMENT**

Garland Broilers	Garland Griddles	Garland Induction	Garland Induction
• GTBG24-NR24 (NG)	• GTGG24-GT24M (NG)	• GI-BH/BA 2500	• GI-SH/WO 3500
• GTBG36-NR36 (NG)	• GTGG36-GT36M (NG)	• GI-BH/BA 3500	• GI-SH/WO 5000
• GTBG48-NR48 (NG)	• GTGG48-GT48M (NG)	• GI-SH/BA 3500	• GI-SH/GR 3500
• GTBG60-NR60 (NG)		• GI-SH/BA 5000	• GI-SH/GR 5000

• Spatter-Guard option available 24"/36"/48"/60".

**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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# Oven Products



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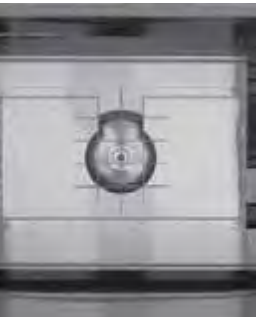




## Master Convection Ovens

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** 3/4 Horsepower convection motor drives unique serpentine airflow
- 4** Simple removal of the control panel provides service access to all electrical components
- 5** Optional electronic control packages available for any application
- 6** Quality stainless steel construction with great fit and finish
- 7** 60k or optional 80k burner package
- 8** Ergonomic design with auto shut-off features ensure safe operation

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

### STANDARD FEATURES

- Master 200 Solid State Control with 150°F to 500°F (66°C to 260°C) temperature range and electromechanical, 1-hour timer
- 2-speed fan control (high & low) w/3/4HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 2 year parts and 1 year 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



MCO-GS-10-S  
Shown with  
optional casters

MCO-GS-20-S  
Shown with optional casters

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
<b>FULL SIZE GAS CONVECTION OVENS</b>								
MCO-GS-10-ESS	ENERGY STAR – Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$12,563	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
MCO-GS-20-ESS	ENERGY STAR – Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$24,606	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
MCO-GS-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$12,563	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
MCO-GD-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$12,938	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	80	750/341
MCO-GS-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$24,606	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
MCO-GD-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$25,344	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	160	1500/682
<b>FULL SIZE ELECTRIC CONVECTION OVENS</b>								
MCO-ES-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$11,618	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
MCO-ED-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$11,982	10.4 KW	38 (965)	57-1/2 (1461)	44-1/2 (1130)	80	750/341
MCO-ES-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$22,705	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
MCO-ED-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$23,444	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	160	1500/682

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



## Garland Master Series Full-Size Convection Ovens w/Master 450 Digital Control

### STANDARD FEATURES

- Master 450 Solid State Digital control with Cook 'n' Hold and 150°F to 500°F (66°C to 260°C) temperature range & 100 hour timer
- 2-speed fan control (high, low, & pulse) w/3/4HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height W/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 2 year parts and 1 year labor warranty (USA & Canada only)
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature direct spark ignition w/ 100% safety shut off, and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity



MCO-GS-10  
 Shown with  
 optional casters



MCO-GS-20  
 Shown with optional casters

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS CONVECTION OVENS</b>								
MCO-GS-10	Full Size Gas Standard Depth Single Master Convection Oven (450 Digital Controller)	\$13,989	60,000 BTU	38(965)	57-1/2(1461)	41-1/4(1048)	80	750/341
MCO-GD-10	Full Size Gas Deep Depth Single Master Convection Oven (450 Digital Controller)	\$14,353	60,000 BTU	38(965)	57-1/2(1461)	44-1/2(1130)	80	750/341
MCO-GS-20	Full Size Gas Standard Depth Double Master Convection Oven (450 Digital Controller)	\$27,450	120,000 BTU	38(965)	70-1/2(1791)	41-1/4(1048)	160	1500/682
MCO-GD-20	Full Size Gas Deep Depth Double Master Convection Oven (450 Digital Controller)	\$28,188	120,000 BTU	38(965)	70-1/2(1791)	44-1/2(1130)	160	1500/682
<b>ELECTRIC CONVECTION OVENS</b>								
MCO-ES-10	Full Size Electric Standard Depth Single Master Convection Oven (450 Digital Controller)	\$13,035	10.4 KW	38(965)	57-1/2(1461)	41-1/4(1048)	80	750/341
MCO-ED-10	Full Size Electric Deep Depth Single Master Convection Oven (450 Digital Controller)	\$13,398	10.4 KW	38(905)	70-1/2(1791)	44-1/2(1130)	80	750/341
MCO-ES-20	Full Size Electric Standard Depth Double Master Convection Oven (450 Digital Controller)	\$25,548	20.8 KW	38(965)	70-1/2(1791)	41-1/4(1048)	160	1500/682
MCO-ED-20	Full Size Electric Deep Depth Double Master Convection Oven (450 Digital Controller)	\$26,287	20.8 KW	38(965)	70-1/2(1791)	44-1/2(1130)	160	1500/682

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

## Master Series Full-Size Convection Ovens Options & Accessories

Item Number	Description	Add to Price of Std. Unit	Notes
*	Master 455-Digital Control w/Cook-N-Hold and Core Probe	\$1,050	Gas or Electric Models-per deck
*	80000 BTU(23.4 kW) Input-For heavy loads and faster recovery - Natural Gas Only	N/C	Nat. Gas Models Only-per deck
	Stainless Steel Solid Door(s) (Specify with order)	N/C	Gas or Electric Models-per deck
1951217	Direct Connect Vent (Specify with order)	\$304	Gas Models Only
	208 or 240 Volt Motor Only	\$410	Gas Models Only-per deck
	208/240 Volt, 1 Phase, 50 HZ (MCO-GS/GD-10 Only)	\$410	MCO-GS/GD-10 Only
	460 Volt Wiring (per deck)	\$692	Electric Models Only-per deck
	220/380 Volt, 3 Phase, 4-wire, 50HZ, 240/415 Volt, 3 Phase, 4-wire, 50 HZ (MCO-ES/ED-10 Only)	\$650	MCO-ES/ED-10 Only
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device.	\$570	Gas Models Only
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$1,825	Single Gas or Electric Models
	Back Enclosure-Stainless Steel	\$490	Gas or Electric Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$204	Gas or Electric Models-each
1922212	Extra Oven Rack-Deep/Bakery Depth	\$216	Gas or Electric Models-each
	Swivel Casters-Set of 4 w/Front Brakes	\$408	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$408	Double Gas or Electric Models
	Stainless Steel oven Interior Liner (per deck)	\$805	Gas or Electric Models-per deck
	Removable stainless steel drip pan (specify for standard depth or bakery depth oven)	\$358	Gas or Electric Models
	Deck Fasteners (Stainless Steel flanged feet)	\$885	Gas or Electric Models-Set of Four
<b>Maximum Security Options (for prisons and other institutions)</b>			
	Maximum Security Prison Package	\$1,540	
	This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S Perforated Full Back and Motor Cover and Tamper-Proof External Hardware w/tool kit.  Note: Padlocks provided by others.  For less than full Maximum Prison Package contact factory.		

NOTE: \* Not available with ENERGY STAR Models

## Garland Half-Size Electric Convection Ovens

### STANDARD FEATURES

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

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



MCO-E-5-C

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

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>ELECTRIC CONVECTION OVENS</b>								
MCO-E-5-C	Half Size Electric Standard Depth Single Master Convection Oven	\$8,825	5.6 KW	30-1/2(775)	29-3/4(756)	25-1/4(641)	38.5	340/155
MCO-E-25-C	Half Size Electric Standard Depth Double Master Convection Oven	\$18,010	11.2 KW	30-1/2(775)	72-3/4(1848)	25-1/4(641)	77	680/310

## Options & Accessories

Item Number	Description	US List Price	Notes
	Stainless Steel Open Base w/Rack Guides and Shelf-For extra rack/pan storage.	\$1,615	Single Models for single deck model
	Swivel Casters-Set of 4 w/Front Brakes	\$408	For stacked double ovens and single models (without legs or stand)
	Extra Oven Rack Electric	\$125	each
	Stainless Steel Solid Door(s) (Must specify with order)	N/C	per deck
	Deck Fasteners (Stainless Steel flanged feet)	\$885	
	Stainless Steel Main Back	\$236	per deck
	7.5 KW Elements (For heavy loads and faster recovery)	\$230	per deck
	Stainless Steel 21 1/4" (540 mm) Legs (Double Deck only)	\$610	
	Power Cord Set w/Plug	\$371	per deck

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



### STANDARD FEATURES:

- 38" (965mm) Wide, Stainless Steel Front, Sides, Top and Legs
- Two Speed, 3/4 HP Fan Motor
- Solid State Controller w/electromechanical Timer
- Temperature Range: 150°F to 500°F (66°C to 260°C)
- Porcelain Enameled Oven Cavity w/Coved Corners
- Standard depth only
- 60/40 Doors w/Double Paned Thermal Window in LH Door
- Window in LH Door only
- Dependent Doors
- 10 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 SUMG-100

Model Number	Description	US List Price	Input	Width In. (mm)	Height In. (mm)	Depth In. (mm)	Cu. Ft.	Ship Weight
<b>GAS CONVECTION OVENS</b>								
SUMG-GS-10ESS	ENERGY STAR - Single Deck Solid State Controller	\$9,290	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
SUMG-GS-20ESS	ENERGY STAR - Double Deck Solid State Controller	\$18,194	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
SUMG-100	Single Deck Solid State Controller	\$9,290	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
SUMG-200	Double Deck Solid State Controller	\$18,194	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
<b>ELECTRIC CONVECTION OVENS</b>								
SUME-100	Single Deck Solid State Controller	\$9,013	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
SUME-200	Double Deck Solid State Controller	\$17,612	20.8 kW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682

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

## Options & Accessories

Description	US List Price	Notes
Stainless Steel Solid Door(s) (Specify with order)	N/C	Gas or Electric Models-per deck
Window in Right Hand Door	\$663	per deck
Direct Connect Vent (Specify with order)	\$304	Gas Models Only
208 or 240 Volt Motor Only	\$410	Gas Models Only-per deck
460 Volt Wiring (per deck)	\$692	Electric Models Only-per deck
Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device.	\$570	Gas Models Only
Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$1,825	Single Gas or Electric Models
Back Enclosure-Stainless Steel	\$490	Gas or Electric Models-per deck
Extra Oven Rack-Standard Depth	\$204	Gas or Electric Models-each
Swivel Casters-Set of 4 w/Front Brakes	\$408	Gas or Electric Models
Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$408	Double Gas or Electric Models
Deck Fasteners (Stainless Steel flanged feet)	\$885	Gas or Electric Models-Set of Four
Removable stainless steel drip pan	\$358	Gas or Electric Models
<b>Maximum Security Options (for prisons and other institutions)</b>		
Maximum Security Prison Package	\$1,540	
This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S Perforated Full Back and Motor Cover and Tamper-Proof External Hardware w/tool kit.  Note: Padlocks provided by others.  For less than full Maximum Prison Package contact factory.		

## SunFire Full-Size Convection Ovens



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 electromechanical, 1 hour timer
- Single-speed fan with 3/4 HP motor
- Standard depth only
- 60/40 dependent door design in both doors
- Solid Doors
- Porcelain enameled oven interior w/covered corners
- Five (5) chrome plated oven racks on 10-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	Price	Input	Width In. (mm)	Height In. (mm)	Depth In. (mm)	Cu. Ft.	Ship Weight
<b>GAS CONVECTION OVENS</b>								
SCO-GS-10ESS	ENERGY STAR - Single Deck Standard Depth	PLEASE CALL FOR PRICES	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
SCO-GS-20ESS	ENERGY STAR - Double Deck Standard Depth		106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
SCO-GS-10S	Single Deck Standard Depth		53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
SCO-GS-20S	Double Deck Standard Depth		106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
<b>ELECTRIC CONVECTION OVENS</b>								
SCO-ES-10S	Single Deck Standard Depth	PLEASE CALL FOR PRICES	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
SCO-ES-20S	Double Deck Standard Depth		20.8 kW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682

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

## SunFire Full-Size Convection Ovens

### Options & Accessories

Description	Price	Notes
Extra Oven Rack - Standard Depth	PLEASE CALL FOR PRICES	Gas or Electric Models- each
Swivel Casters (set of 4) with Front Brakes Single Deck		Gas or Electric Models
Low profile casters for stacked models		Double Gas or Electric Models
Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/ pan storage.		Single Gas or Electric Models
Direct Connect Vent (specify with order)		Gas Models Only
Two Speed Motor with no lights, no windows		Gas or Electric Models-per deck
Two Speed Motor with window in LH door with interior lights		Gas or Electric Models-per deck
Stainless Steel Back Enclosure		Gas or Electric Models-per deck
Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') w/Restraining Device		Gas Models Only
Deck Fasteners (Stainless Steel flanged feet)		Gas or Electric Models-Set of Four
Removable stainless steel drip pan		Gas or Electric Models
<b>Maximum Security Options (for prisons and other institutions)</b>		
Maximum Security Prison Package	PLEASE CALL FOR PRICES	
This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S Perforated Full Back and Motor Cover and Tamper-Proof External Hardware w/tool kit.  Note: Padlocks provided by others.  For less than full Maximum Prison Package contact factory.		

## Garland Moisture+ Ovens



MP-GS-10-S

### STARTUP INCLUDED

Within 30 days of purchase, all Moisture+ Ovens are eligible for startup and checkout by a Garland Factory Authorized Service Agent at no additional charge.

### STANDARD FEATURES

- Solid state controls with 150°F to 500°F (66°C to 260°C) temperature range, 60-minute, electromechanical timer, and automatic moisture injection
- Two-speed fan w/3/4 HP motor
- All stainless construction
- Stainless steel oven interior with coved corners and drain
- Single door with wide-view, split-access window
- Quartz illumination
- 24" cooking cavity height w/six oven racks on 13-position rack guides
- Service accessibility from front (all but water system)
- Natural Gas Only

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

**Note: The purchase of Moisture+ Ovens is not subject to discounts, rebates or allowances.**

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>GAS OVENS (Natural Gas Only)</b>					
MP-GS-10-S	Full-Size Gas Std-Depth Single Moisture + Oven (Std. Controls)	\$22,876	80,000 BTU	58.5	510/232
MP-GD-10-S	Full-Size Gas Deep-Depth-Single Moisture + Oven (Std. Controls)	\$23,252	80,000 BTU	58.5	600/273
MP-GS-20-S	Full-Size Gas Std-Depth Double Moisture + Oven (Std. Controls)	\$45,239	160,000 BTU	117	1024/464
MP-GD-20-S	Full-Size Gas Deep-Depth Double Moisture + Oven (Std. Controls)	\$45,992	160,000 BTU	117	1150/523
MP-GS-10-D	Full-Size Gas Std-Depth Single Moisture + Oven (Deluxe Controls)	\$24,770	80,000 BTU	58.5	510/232
MP-GD-10-D	Full-Size Gas Deep-Depth-Single Moisture + Oven (Deluxe Controls)	\$25,047	80,000 BTU	58.5	600/273
MP-GS-20-D	Full-Size Gas Std-Depth Double Moisture + Oven (Deluxe Controls)	\$49,018	160,000 BTU	117	1024/464
MP-GD-20-D	Full-Size Gas Deep-Depth Double Moisture + Oven (Deluxe Controls)	\$49,773	160,000 BTU	117	1150/523
<b>ELECTRIC OVENS</b>					
MP-ES-10-S	Full-Size Electric Std-Depth Single Moisture + Oven (Std. Controls)	\$21,912	10.4 KW	58.5	510/232
MP-ED-10-S	Full-Size Electric Deep-Depth-Single Moisture + Oven (Std. Controls)	\$22,286	10.4 KW	58.5	600/273
MP-ES-20-S	Full-Size Electric Std-Depth Double Moisture + Oven (Std. Controls)	\$43,278	20.8 KW	117	1024/464
MP-ED-20-S	Full-Size Electric Deep-Depth-Double Moisture + Oven (Std. Controls)	\$44,034	20.8 KW	117	1150/523
MP-ES-10-D	Full-Size Electric Std-Depth Single Moisture + Oven (Deluxe Controls)	\$22,286	10.4 KW	58.5	510/232
MP-ED-10-D	Full-Size Electric Deep-Depth-Single Moisture + Oven (Deluxe Controls)	\$24,185	10.4 KW	58.5	600/273
MP-ES-20-D	Full-Size Electric Std-Depth Double Moisture + Oven (Deluxe Controls)	\$47,075	20.8 KW	117	1024/464
MP-ED-20-D	Full-Size Electric Deep-Depth-Double Moisture + Oven (Deluxe Controls)	\$48,356	20.8 KW	117	1150/523

## Options & Accessories

Item Number	Description	Price	Notes
1922211	Extra Oven Rack-Standard Depth	\$204	Gas or Electric Models-each
1922212	Extra Oven Rack-Deep/Bakery Depth	\$216	Gas or Electric Models-each
	Back Enclosure-Stainless Steel	\$490	Gas or Electric Models-per deck
	S/S Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$1,825	Single Gas or Electric Models
	Swivel Casters-Set of 4 Casters w/Front Brakes	\$408	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes	\$408	Double Gas or Electric Models
	Deck Fasteners (S/S flanged feet) Set of 4	\$885	Gas or Electric Models
	Spray Hose Kit (with original equipment purchase only)	\$463	
	460 Volt Wiring (per deck)	\$692	Electric Models Only-per deck



## Garland Air Deck Gas Ovens



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
- 56"W x 36"D Deck Surface
- 63"W x 45"D Floor Space
- 53"W' x 7½"H Door Opening
- One Year Limited Parts and Labor Warranty (USA & Canada only)

### GAS MODELS:

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

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
<b>GAS AIR-DECK OVENS</b>								
G56PB	Pizza Oven Gas Air Deck Single Deck Bottom Power Module	\$29,592	80,000 BTU	63(1600)	55(1397)	49-3/4(1263)	95	1000/455
G56PT	Pizza Oven Gas Air Deck Single Deck Top Power Module	\$29,592	80,000 BTU	63(1600)	71-1/2(1816)	49-3/4(1263)	95	1000/455
G56PT/B	Pizza Oven Gas Air Deck Double Deck Top/Bottom Power Module	\$59,168	160,000 BTU	63(1600)	78(1981)	49-3/4(1263)	190	2000/910

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

## Options & Accessories

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

## Garland GPD Series Deck Ovens

### STANDARD FEATURES

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



GPD-48-2

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
GPD-48	Pizza Oven Gas Pyro Deck Single 48" Wide Hearth	\$16,274	96,000 BTU	63(1600)	55-11/16(1414)	45-1/4(1149)	64	810/368
GPD-60	Pizza Oven Gas Pyro Deck Single 60" Wide Hearth	\$18,782	122,000 BTU	75(1905)	55-11/16(1414)	45-1/4(1149)	82	1000/454
GPD-48-2	Pizza Oven Gas Pyro Deck Double 48" Wide Hearth	\$32,549	192,000 BTU	63(1600)	62-17/32(1588)	45-1/4(1149)	128	1600/727
GPD-60-2	Pizza Oven Gas Pyro Deck Double 60" Wide Hearth	\$37,566	244,000 BTU	75(1905)	62-17/32(1588)	45-1/4(1149)	164	1975/898

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

## Options & Accessories

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

## Garland G2000/E2000 Series Deck Ovens

### STANDARD FEATURES

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



## Garland G2000 Series Deck Ovens

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
G2071	Bake Oven Gas Single 7" High Hearth Deck	\$11,646	40,000 BTU	55-1/4(1403)	50(1270)	38-1/4(972)	73	560/254
G2072 *	Bake Oven Gas Double 7" High Hearth Deck (2) G2071	\$21,473	80,000 BTU	55-1/4(1403)	58-1/2(1486)	38-1/4(972)	146	1060/481
G2073 *	Bake Oven Gas Triple 7" High Hearth Deck (3) G2071	\$32,331	120,000 BTU	55-1/4(1403)	60(1524)	38-1/4(972)	219	1545/701
G2121	Roast Oven Gas Single 12" High Steel Deck	\$12,100	40,000 BTU	55-1/4(1403)	55(1397)	38-1/4(972)	73	630/286
G2122 *	Roast Oven Gas Double 12" High Steel Deck (2) G2121	\$22,887	80,000 BTU	55-1/4(1403)	60-1/2(1537)	38-1/4(972)	146	1140/517
G2121-71 *	Bake/Roast Oven Gas Stacked (1) G2071 (7" Bake) and (1) G2121 (12" Roast)	\$22,769	80,000 BTU	55-1/4(1403)	63-1/2(1613)	38-1/4(972)	146	1095/497
G2121-72 *	Bake/Roast Oven Gas Stacked (2) G2071 (7" Bake) and (1) G2121 (12" Roast)	\$32,794	120,000 BTU	55-1/4(1403)	65(1651)	38-1/4(972)	219	1615/733

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

## Garland E2000 Series Deck Ovens

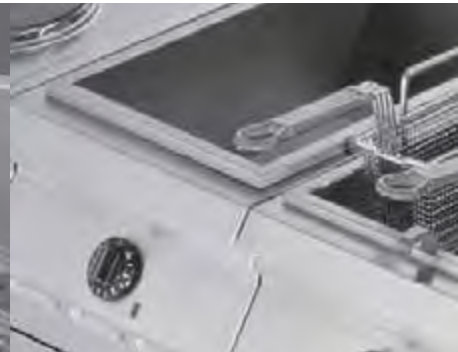
Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
E2001	Bake Oven Electric Single 8" High Hearth Deck	\$20,704	6.2 KW	55-1/2(1410)	51(1295)	36(914)	73	550/249
E2011 *	Bake Oven Electric Double 8" High Hearth Deck (2) E2001	\$36,353	12.4 KW	55-1/2(1410)	66(1676)	36(914)	146	970/440
E2111 *	Bake Oven Electric Triple 8" High Hearth Deck (3) E2001	\$51,935	18.6 KW	55-1/2(1410)	66(1676)	36(914)	219	1410/640
E2005	Roast Oven Electric Single 12" High Steel Deck	\$21,362	6.2 KW	55-1/2(1410)	51(1295)	36(914)	73	660/299
E2055 *	Roast Oven Electric Double 12" High Steel Deck (2) E2005	\$37,213	12.4 KW	55-1/2(1410)	67(1701)	36(914)	146	1260/572
E2555 *	Roast Oven Electric Triple 12" High Steel Deck (3) E2005	\$53,103	18.6 KW	55-1/2(1410)	78(1980)	36(914)	219	1890/857
E2015 *	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (1) E2005 (Roast)	\$36,795	12.4 KW	55-1/2(1410)	63(1600)	36(914)	146	1120/506
E2115 *	Bake/Roast Oven Electric Stacked (2) E2001 (Bake) and (1) E2005 (Roast)	\$52,122	18.6 KW	55-1/2(1410)	70(1777)	36(914)	219	1550/703
E2155 *	Bake/Roast Oven Electric Stacked (1) E2001 (Bake) and (2) E2005 (Roast)	\$52,606	18.6 KW	55-1/2(1410)	74(1782)	36(914)	219	1670/750

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

## G2000/E2000 Series Deck Ovens Options & Accessories

Description	Price	Notes
Steel Deck in Lieu of Hearth (Bake Ovens Only)	N/C	Gas or Electric Models
Hearth Deck in Roast Section Gas	\$950	Gas Models Only-per deck
Hearth Deck in Roast Section Electric	\$950	Electric Models Only-per deck
Direct Connect Vent (Must specify with order)	N/C	Gas Models Only
240 Volt, Single Phase 50Hz	\$250	

# Counter Equipment



Garland High-Efficiency Char Broiler _____	22	US Range Regal Series Cheesemelters _____	30
Garland Gas Designer Series _____	24	Garland E24 Series Electric _____	31
Garland Electric Designer Series _____	26	Garland E22 Series Electric _____	32
Garland G Series Gas Char-Broilers _____	27	Garland Master Series Griddles _____	33
Heavy-Duty Counter Equipment _____	28		

# A NEW Horizon of Performance, Durability and Efficiency



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.

## **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**

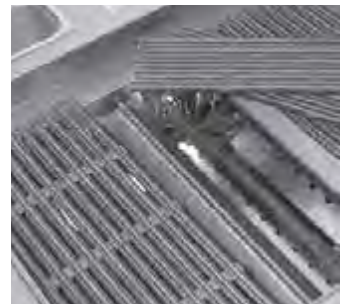
Garland has made the HE Broiler so easy to use that starting or stopping the broiler is as easy as flipping a switch. The switch automatically starts the sparking sequence and opens the gas valve allowing the unit to fire up almost instantly.

## **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.





### 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
- 3/4" gas regulator
- All models come with 9' cord and plug

**NOTE: HEEG\_CE approved models have full flame protection. Please contact factory for pricing.**

## Garland High Efficiency Broilers

Model Number	US List Price	Broiling Area inches (mm)		Number of Burners	Total Input		Cu.Ft. (crate)	Ship Weight
		Width	Depth		NAT	PRO		
HEEGM-24CL	\$8,175	19 7/8 (506)	23 7/16 (596)	4	58,000	52,000	35	280/127
HEEGM-36CL	\$9,644	29 7/8 (706)	23 7/16 (596)	6	87,000	78,000	46	420/191
HEEGM-48CL	\$11,972	43 7/8(1115)	23 7/16 (596)	9	130,500	117,000	56	560/254
HEEGM-60CL	\$13,220	53 7/8 (1396)	23 7/16 (596)	11	159,500	143,000	67	700/318

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.

## Stands for High Efficiency Broilers



48" Equipment Stand  
 Shown with optional casters

### STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
HEMST-24	For 24" wide broilers	\$1,476	4.5	66/30
HEMST-36	For 36" wide broilers	\$1,704	6.8	100/45.5
HEMST-48	For 48" wide broilers	\$1,931	9.2	166/75
HEMST-60	For 60" wide broilers	\$2,158	9.0	200/91
	Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.	\$648		

## Garland Gas Designer (GD) Series



GD-15F



GD-24GTH



GD-24RB

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>FRYER</b>					
GD-15F	Fryer 15" (381mm) wide - w/cold rolled steel frypot Fat Capacity: 15lbs (7L.) 100% Safety System. 1 Degree Snap Action Thermostat.	\$7,604	45,000 BTU	6	120/54
<b>GRIDDLES</b>					
GD-15G	Griddle 15" (381mm) Wide. 1 Hi-Lo Valve Control	\$3,180	20,000 BTU	5	85/39
GD-15GTH	Griddle 15" (381mm) Wide. 1 Thermostat Control	\$3,530	20,000 BTU	5	85/39
GD-24G	Griddle 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$3,904	40,000 BTU	8	146/66
GD-24GTH	Griddle 24" (610mm) Wide. 2 Thermostat Controls	\$4,601	40,000 BTU	8	146/66
GD-36G	Griddle 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$4,794	60,000 BTU	11	200/91
GD-36GTH	Griddle 36" (914mm) Wide. 3 Thermostat Controls	\$5,887	60,000 BTU	11	200/91
<b>BROILERS</b>					
GD-18RB	Radiant Broiler 18" (460mm) Wide. 2 Hi-Lo Valve Controls	\$4,433	45,000 BTU	8	110/50
GD-24RB	Radiant Broiler 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$4,839	60,000 BTU	8	150/68
GD-30RB	Radiant Broiler 30" (760mm) Wide. 3 Hi-Lo Valve Controls	\$5,571	75,000 BTU	9	200/91
GD-36RB	Radiant Broiler 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$6,237	90,000 BTU	11	240/109

### STANDARD FEATURES:

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

### FRYER:

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

### GRIDDLE:

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

### BROILER:

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

<b>GRIDDLE OPTIONS</b>	
Entire Griddle Grooved; 15" Add Suffix "U"	\$1,877
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,184
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,578
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,720
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,720
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,184
<b>BROILER OPTIONS</b>	
18" Broiler Spatter Guard	\$389
24" Broiler Spatter Guard	\$401
30" Broiler Spatter Guard	\$498
36" Broiler Spatter Guard	\$569
<b>EXTERIOR OPTIONS (ALL GD SERIES)</b>	
Stainless Steel Main Back & Bottom	\$279



## Garland Gas Designer (GD) Flame Failure Models



GD-24GFF



GD-24RBFF

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>GRIDDLES</b>					
GD-15GFF	Griddle 15" (381mm) Wide. One Valve/Flame Failure Protection	\$3,700	20,000 BTU	5	85/39
GD-24GFF	Griddle 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$4,422	40,000 BTU	8	146/66
GD-36GFF	Griddle 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$5,312	60,000 BTU	11	200/91
<b>BROILERS</b>					
GD-18RBFF	Raidant Broiler 18" (460 mm) Wide. One Valve/Flame Failure Protection	\$4,952	45,000 BTU	8	110/50
GD-24RBFF	Radiant Broiler 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$5,358	60,000 BTU	8	150/68
GD-30RBFF	Radiant Broiler 30" (760 mm) Wide. One Valve/Flame Failure Protection	\$6,090	75,000 BTU	9	200/91
GD-36RBFF	Radiant Broiler 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$6,756	90,000 BTU	11	240/109

### STANDARD FEATURES:

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

### GRIDDLE:

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

### BROILER:

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

<b>GRIDDLE OPTIONS</b>	
Entire Griddle Grooved; 15" Add Suffix "U"	\$1,877
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,184
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,578
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,720
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,720
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,184
<b>BROILER OPTIONS</b>	
18" Broiler Spatter Guard	\$389
24" Broiler Spatter Guard	\$401
30" Broiler Spatter Guard	\$498
36" Broiler Spatter Guard	\$569
<b>EXTERIOR OPTIONS (All GD Series)</b>	
Stainless Steel Main Back & Bottom	\$279

## Garland Electric Designer (ED) Series



ED-15H



ED-15F



ED-24G



ED-15B

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
ED-15THSE	Hot Plate 15" Wide; two 7 1/2" Solid Elements	\$2,402	4.0 kW	5	50/23
ED-15HSE	Hot Plate 15" Wide; two 9" Solid Elements	\$2,402	5.2 kW	5	50/23
ED-15H	Hot Plate 15" Wide; two 7 1/2" Open Elements	\$1,770	4.2 kW	5	46/21
ED-15F	Fryer 15" Wide 5.3 kW	\$4,749	5.3 kW	5	50/23
ED-15SF	Super Fryer 15" Wide 8.0 kW	\$5,122	8.0 kW	5	50/23
ED-30FT	Fryer Twin 30" Wide 10.6 kW	\$8,195	10.6 kW	10	70/32
ED-30SFT	Super Fryer Twin 30" Wide 16.0 kW	\$8,308	16.0 kW	10	70/32
ED-15G	Griddle 15" Wide	\$2,819	3.4 kW	6	90/41
ED-24G	Griddle 24" Wide	\$3,723	6.7 kW	8	152/69
ED-36G	Griddle 36" Wide	\$4,377	10.1 kW	11	175/80
ED-15B	Broiler 15" Wide	\$4,715	2.7 kW	6	70/32
ED-30B	Broiler 30" Wide	\$6,159	5.4 kW	9	100/45
ED-42B	Broiler 42" Wide	\$7,591	8.1 kW	17	211/96

### STANDARD FEATURES:

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

### 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:

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

### BROILER:

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

FRYER OPTION	Price
Large Fryer Basket (sales to be coordinated with Parts Department)	N/C
Stainless Steel Bowl Cover	\$327
Stainless Steel Fryer Fish Plate	\$437
GRIDDLE OPTIONS	
Entire Griddle Grooved; 15" Add Suffix "U"	\$1,877
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,184
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,578
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,720
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,720
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,184
BROILER OPTIONS	
15" Broiler Spatter Guard	\$389
30" Broiler Spatter Guard	\$498
42" Broiler Spatter Guard	\$581
24" Nickel Plated Shelf to fit 30" Spatter Guard	\$255
36" Nickel Plated Shelf to fit 42" Spatter Guard	\$255
EXTERIOR OPTIONS (ALL ED SERIES)	
Stainless Steel Main Back and Bottom	\$279

## Designer Series Equipment Stands



Stainless steel CSD series counter equipment stand Shown with optional casters

Item Number	Description	Price (SS Finish)	Ship Weight
SS-CSD-GF	Stand 15" (381mm) Wide For Gas Fryer Only	\$2,016	36/16
SS-CSD-15	Stand 15" (381mm) Wide	\$2,183	36/16
SS-CSD-18	Stand 18" (457mm) Wide	\$2,280	38/17
SS-CSD-24	Stand 24" (610mm) Wide	\$2,361	42/19
SS-CSD-30	Stand 30" (762mm) Wide	\$2,447	44/20
SS-CSD-36	Stand 36" (914mm) Wide	\$2,638	48/22
SS-CSD-42	Stand 42" (1067mm) Wide	\$2,829	54/25
	Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.	\$661	

## Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



G24-BRL

### STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$7,064	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$7,507	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$8,421	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$9,310	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$12,310	120,000 BTU	37	375/170

BROILER OPTIONS & ACCESSORIES		Price
18" (457mm) Stainless Steel Spatterguard		\$678
24" (610mm) Stainless Steel Spatterguard		\$740
30" (762mm) Stainless Steel Spatterguard		\$909
36" (914mm) Stainless Steel Spatterguard		\$932
48" (1219mm) Stainless Steel Spatterguard		\$945
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$169
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$206
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$230
Stainless steel back for 18" (457mm) Broiler		\$321
Stainless steel back for 24" (610mm) Broiler		\$352
Stainless steel back for 30" (762mm) Broiler		\$406
Stainless steel back for 36" (914mm) Broiler		\$479
Stainless steel back for 48" (1219mm) Broiler		\$533
Stainless steel back for 18" (457mm) back guard		\$293
Stainless steel back for 24" (610mm) back guard		\$316
Stainless steel back for 30" (762mm) back guard		\$395
Stainless steel back for 36" (914mm) back guard		\$461
Stainless steel back for 48" (1219mm) back guard		\$504
<b>DOUBLE SIDED "STEEL" DIAMOND BROILER RACKS (replaces standard cast 1/2 round &amp; 1/2 diamond racks).</b>		
DIA-18	Set of 3 racks for 18" Broiler	\$255
DIA-24	Set of 4 racks for 24" Broiler	\$340
DIA-30	Set of 5 racks for 30" Broiler	\$412
DIA-36	Set of 6 racks for 36" Broiler	\$533
DIA-48	Set of 8 racks for 48" Broiler	\$581

## Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$757	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,128	15	40/18
G24-BRL-STD	Stand 24" (610mm) Wide	\$757	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,199	15	40/18
G30-BRL-STD	Stand 30" (762mm) Wide	\$829	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,283	22	50/23
G36-BRL-STD	Stand 36" (914mm) Wide	\$839	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,380	22	50/23
G48-BRL-STD	Stand 48" (1219mm) Wide	\$900	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$1,536	37	75/34

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

\$661

## Garland & US Range Heavy-Duty Counter Equipment

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



### HOT PLATES:

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



### GRIDDLES:

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

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

Model Number		Description	US List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
<b>HOT PLATES</b>						
GTOG12-2	UTOG12-2	Hotplate (2) Open Burner	\$1,897	60,000 BTU	21	73/33
GTOG24-4	UTOG24-4	Hotplate (4) Open Burner	\$2,996	120,000 BTU	21	135/61
GTOG36-6	UTOG36-6	Hotplate (6) Open Burner	\$4,035	180,000 BTU	29	191/87
GTOG48-8	UTOG48-8	Hotplate (8) Open Burner	\$4,761	240,000 BTU	38	247/112
<b>STEP-UP HOT PLATES</b>						
GTOG24-SU4	UTOG24-SU4	Step-up (4) Open Burner	\$3,909	120,000 BTU	21	135/61
GTOG36-SU6	UTOG36-SU6	Step-up (6) Open Burner	\$5,237	180,000 BTU	29	191/87
GTOG48-SU8	UTOG48-SU8	Step-up (8) Open Burner	\$7,231	240,000 BTU	38	247/112
<b>VALVE-CONTROLLED GRIDDLES</b>						
GTGG24-G24M	UTGG24-G24M	24" Valve griddle	\$3,353	54,000 BTU	21	280/127
GTGG36-G36M	UTGG36-G36M	36" Valve griddle	\$4,276	81,000 BTU	29	395/180
GTGG48-G48M	UTGG48-G48M	48" Valve griddle	\$5,351	108,000 BTU	37	585/266
GTGG60-G60M	UTGG60-G60M	60" Valve griddle	\$8,044	135,000 BTU	42	688/313
GTGG72-G72M	UTGG72-G72M	72" Valve griddle	\$8,324	162,000 BTU	50	790/359
<b>SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES</b>						
GTGG24-GT24M	UTGG24-GT24M	24" Snap-action griddle	\$3,886	56,000 BTU	21	290/132
GTGG36-GT36M	UTGG36-GT36M	36" Snap-action griddle	\$5,684	84,000 BTU	29	405/184
GTGG48-GT48M	UTGG48-GT48M	48" Snap-action griddle	\$7,106	112,000 BTU	37	595/270
GTGG60-GT60M	UTGG60-GT60M	60" Snap-action griddle	\$9,121	140,000 BTU	42	705/320
GTGG72-GT72M	UTGG72-GT72M	72" Snap-action griddle	\$10,826	168,000 BTU	50	810/368
<b>CHROME GRIDDLE PLATE*</b>			<b>Add to Price</b>			
24" Chrome Griddle Plate			\$5,459			
36" Chrome Griddle Plate			\$6,817			
48" Chrome Griddle Plate			\$8,423			
60" Chrome Griddle Plate			\$10,151			
72" Chrome Griddle Plate			\$11,686			
<b>GROOVED GRIDDLE PLATE*</b>			<b>Fully Grooved</b>		<b>½-Grooved Lt or Rt</b>	
24" Grooved Griddle Plate			\$2,432		\$1,404	
36" Grooved Griddle Plate			\$3,649		\$2,106	
48" Grooved Griddle Plate			\$4,864		\$2,807	
60" Grooved Griddle Plate			\$6,081		\$3,510	
72" Grooved Griddle Plate			\$7,296		\$4,212	

\* Chrome and grooved plate options not available in combination.

## Garland & US Range Heavy-Duty Counter Equipment

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



### RADIANT CHAR-BROILERS:

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



### CERAMIC BRIQUETTE CHAR-BROILERS:

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

Model Number		Description	US List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
<b>CHAR-BROILERS w/CAST IRON RADIANTS &amp; ADJUSTABLE GRATES</b>						
GTBG24-AR24	UTBG24-AR24	24" Wide Broiler	\$5,782	72,000 BTU	21	283/129
GTBG36-AR36	UTBG36-AR36	36" Wide Broiler	\$7,096	108,000 BTU	29	391/178
GTBG48-AR48	UTBG48-AR48	48" Wide Broiler	\$9,323	144,000 BTU	38	514/283
GTBG60-AR60	UTBG60-AR60	60" Wide Broiler	\$11,601	180,000 BTU	43	635/288
<b>CHAR-BROILERS w/CAST IRON RADIANTS &amp; NON-ADJUSTABLE GRATES</b>						
GTBG24-NR24	UTBG24-NR24	24" Wide Broiler	\$5,010	72,000 BTU	21	283/129
GTBG36-NR36	UTBG36-NR36	36" Wide Broiler	\$6,470	108,000 BTU	29	391/178
GTBG48-NR48	UTBG48-NR48	48" Wide Broiler	\$8,011	144,000 BTU	38	505/230
GTBG60-NR60	UTBG60-NR60	60" Wide Broiler	\$10,493	180,000 BTU	43	620/282
GTBG72-NR72	UTBG72-NR72	72" Wide Broiler	\$13,111	216,000 BTU	47	690/313
<b>CHAR-BROILERS w/CERAMIC BRIQUETTE &amp; ADJUSTABLE GRATES</b>						
GTBG24-AB24	UTBG24-AB24	24" Wide Broiler	\$5,782	60,000 BTU	21	283/129
GTBG36-AB36	UTBG36-AB36	36" Wide Broiler	\$7,096	90,000 BTU	29	391/178
GTBG48-AB48	UTBG48-AB48	48" Wide Broiler	\$9,323	120,000 BTU	38	514/283
GTBG60-AB60	UTBG60-AB60	60" Wide Broiler	\$11,601	155,000 BTU	43	635/288

BROILER OPTIONS	Add to Price
3-Sided Spatter-Guard for 24" Broiler	\$615
3-Sided Spatter-Guard for 36" Broiler	\$661
3-Sided Spatter-Guard for 48" Broiler	\$863
3-Sided Spatter-Guard for 60" Broiler	\$898
3-Sided Spatter-Guard for 72" Broiler	\$969
Nickel Plated Wire Holding Shelf for 24" Spatter-Guard	\$209
Nickel Plated Wire Holding Shelf for 36" Spatter-Guard	\$234
Fajita Plate Rack Holder (9" wide - replaces 3 standard grate sections)	\$162
Broiler Grate Cleaning Tool	\$177
<b>Cast Iron broiler fish grate options in lieu of standard cast iron cooking racks (at time of Sale of Broiler)</b>	
For 24" wide models	\$132
For 36" wide models	\$152
For 48" wide models	\$168
For 60" wide models	\$189
For 72" wide models	\$215

## Equipment Stands for Heavy-Duty Counter Equipment

### STANDARD FEATURES:

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

Part No.	Description	US List Price	Cu.Ft. (crate)	Ship Weight
A4528796	For All 24" Wide Models - w/swivel casters (front locking/rear-non)	\$1,510	12	50/23
A4528351	For All 36" Wide Models - w/swivel casters (front locking/rear-non)	\$1,617	16	60/27
A4528798	For All 48" Wide Models - w/swivel casters (front locking/rear-non)	\$1,898	21	68/31
A4528800	For All 60" Wide Models - w/swivel casters (front locking/rear-non)	\$2,043	25	77/35
A4528802	For All 72" Wide Models - w/swivel casters (front locking/rear-non)	\$2,384	30	100/45
A4528797	For All 24" Wide Models - w/adjustable feet	\$1,510	12	50/23
A4528795	For All 36" Wide Models - w/adjustable feet	\$1,617	16	60/27
A4528799	For All 48" Wide Models - w/adjustable feet	\$1,898	21	68/31
A4528801	For All 60" Wide Models - w/adjustable feet	\$2,043	25	77/35
A4528803	For All 72" Wide Models - w/adjustable feet	\$2,384	30	100/45

## Heavy-Duty Counter Equipment Options & Accessories

STAINLESS STEEL SKIRTS FOR DIAS/ COUNTER SURFACE MOUNTING (Please Specify at time of order - Skirt/ Dias mounts are not intended to be used with Garland/ U.S.Range equipment stands.)	Add to Price
Stainless Steel Skirt for All 12" Wide Models	\$296
Stainless Steel Skirt for All 24" Wide Models	\$324
Stainless Steel Skirt for All 36" Wide Models	\$354
Stainless Steel Skirt for All 48" Wide Models	\$384
Stainless Steel Skirt for All 60" Wide Models	\$414
Stainless Steel Skirt for All 72" Wide Models	\$461
UPGRADE STANDING PILOTS TO SPARK IGNITION	
Electric Spark Ignition System on 24" Wide Griddle**	\$273
Electric Spark Ignition System on 36" Wide Griddle**	\$425
Electric Spark Ignition System on 48" Wide Griddle**	\$471
Electric Spark Ignition System on 60" Wide Griddle**	\$556
Electric Spark Ignition System on 72" Wide Griddle**	\$638
STAINLESS STEEL REMOVABLE CONDIMENT FRONT RAIL ATTACHMENT FOR ALL HEAVY DUTY GAS COUNTER MODELS. Rails Hold's 1/3 and 1/9 food pans cut out slots are revisable to accept pans. (Food pans not supplied by Garland)	
For 12" wide model	\$335
For 24" wide model	\$377
For 36" wide model	\$419
For 48" wide model	\$461
For 60" wide model	\$504
For 72" wide model	\$557

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

## US Range Regal Series Infra-Red Counter Cheesemelters



IRCMA-48

### STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
IRCMA-24	24" Cheesemelter	\$4,190	20,000 BTU	9	110/50
IRCMA-36	36" Cheesemelter	\$5,302	30,000 BTU	13	158/72
IRCMA-48	48" Cheesemelter	\$6,598	40,000 BTU	17	211/96
IRCMA-60	60" Cheesemelter	\$7,754	50,000 BTU	21	281/127
IRCMA-72	72" Cheesemelter	\$9,142	60,000 BTU	25	310/141
Wall Mount Kit for IRCMA		\$411			

## Garland E24 Heavy Duty Electric Griddles, Hot Plate & Fryers



E24-36G

### GRIDDLES:

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



E24-12H

### HOT PLATE:

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



E24-31F

### FRYER:

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

Griddle Model	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-24G	Griddle w/ 2 Thermostats 24" Wide	\$6,919	8.0 kW	16	200/91
E24-36G	Griddle w/ 3 Thermostats 36" Wide	\$9,436	12.0 kW	22	300/136
E24-48G	Griddle w/ 4 Thermostats 48" Wide	\$12,465	16.0 kW	37	400/181
E24-60G	Griddle w/ 5 Thermostats 60" Wide	\$15,668	20.0 kW	43	500/227
E24-72G	Griddle w/ 6 Thermostats 72" Wide	\$17,649	24.0 kW	51	600/272

GRIDDLE OPTIONS	Price
*Grooved Griddle Option - Add per 12" Section. Specify L or R	\$1,381
Stainless Steel Main Back - 24" (610mm) to 48" (1219mm)	\$385
Stainless Steel Main back - 60" (1524mm) to 72" (1829mm)	\$420
460 Volt for E24-24G Add	\$870
460 Volt for E24-36G Add	\$1,248
460 Volt for E24-48G Add	\$1,578
460 Volt for E24-60G Add	\$1,800
460 Volt for E24-72G Add	\$2,286
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)	

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

Hot Plate Model	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-12H	Hot Plate w/2 Open Elements 15" W	\$3,142	4.2 kW	8	60/27
HOT PLATE OPTIONS				Price	
Stainless Steel Main Back				\$266	

Fryer Model	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-31F	12 kW Fryer 18" Wide	\$7,138	12 kW	9	90/41
E24-31SF	16 kW Super Fryer 18" Wide	\$7,953	16 kW	9	90/41

FRYER OPTIONS	Price
Fish Plate - Stainless Steel	\$767
Large Single Basket in lieu of std. twin baskets	N/C
Additional Tank (specify with or w/o drain)	\$767
Stainless Steel Fryer Tank Cover	\$512
Stainless Steel Fryer Main Back	\$268
460 Volt E24-31F	\$707
460 Volt E24-31SF	\$773

## Equipment Stands for Garland E24 Series



Stainless steel CS24 series counter equipment stand  
 Shown with optional casters

Model Number	Description	US List Price (SS Finish)	Cu.Ft. (crate)	Ship Weight
SS-CS24-15	Stand 15" (381mm) Wide for E24-12H	\$1,847	5	36/16
SS-CS24-18	Stand 18" (457mm) Wide for E24-31F/SF	\$2,016	5	38/17
SS-CS24-24	Stand 24" (610mm) Wide	\$2,146	6	42/19
SS-CS24-36	Stand 36" (914mm) Wide	\$2,435	6	48/22
SS-CS24-48	Stand 48" (1219mm) Wide	\$3,000	7	54/25
SS-CS24-60	Stand 60" (1524mm) Wide (no shelf incl.)	\$3,430	8	60/27
SS-CS24-72	Stand 72" (1829mm) Wide (no shelf incl.)	\$4,245	9	66/30
	Swivel Casters; Set of 4 w/Front Brakes. Available at time of sale stand only.	\$661		

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

Model Number	Description	US List Price	Total Input	Ship Weight
E22-36-36GMX	Teppan Yaki Griddle; 36" x 26 3/4"	\$6,731	6.7 kW	330/150
E22-36-45GMX	Teppan Yaki Griddle; 45" x 26 3/4"	\$7,467	6.7 kW	340/154
E22-36-48GMX	Teppan Yaki Griddle; 47 5/8" x 24 1/16"	\$7,467	6.7 kW	350/159
E22-36-56GMX	Teppan Yaki Griddle; 56 3/16" x 26 3/4"	\$7,965	6.7 kW	385/175
E22-36-60GMX	Teppan Yaki Griddle; 59 5/8" x 24 1/16"	\$7,965	6.7 kW	385/175
E22-36-72GMX	Teppan Yaki Griddle; 71 5/8" x 24 1/16"	\$8,676	6.7 kW	400/182

GRIDDLE OPTIONS	Price
Stainless Steel Main Back	\$184
Flanged Griddle Edge Option for E22-36-36GMX	\$485
Flanged Griddle Edge Option for E22-36-45GMX	\$607
Flanged Griddle Edge Option for E22-36-48GMX	\$607
Flanged Griddle Edge Option for E22-36-56 GMX	\$667
Flanged Griddle Edge Option for E22-36-60GMX	\$667
Flanged Griddle Edge Option for E22-36-72GMX	\$726



Prices shown in \$US, and effective January 1, 2015  
 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.

## Garland Master Series Production Griddles



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

### STANDARD FEATURES:

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

### GAS MODELS:

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

### ELECTRIC MODELS:

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>MASTER CG SERIES GAS REAR DRAIN GRIDDLES</b>					
CG-24R	Griddle 24" (610mm) Wide	\$11,293	60,000BTUs	27	355/161
CG-36R	Griddle 36" (914mm) Wide	\$13,978	90,000BTUs	30	485/220
CG-48R	Griddle 48" (1219mm) Wide	\$16,699	120,000BTUs	50	625/284
CG-60R	Griddle 60" (1524mm) Wide	\$19,500	150,000BTUs	61	765/348
CG-72R	Griddle 72" (1829mm) Wide	\$22,647	180,000BTUs	73	905/411

<b>MASTER CG SERIES FRONT DRAIN GRIDDLES</b>					
CG-48F	Griddle 48" (1219mm) wide	\$16,874	120,000BTU's	50	625/284
CG-60F	Griddle 60" (1524mm) wide	\$19,694	150,000BTU's	61	765/348
CG-72F	Griddle 72" (1829mm) wide	\$22,647	180,000BTU's	73	905/411

<b>MASTER ECG SERIES ELECTRIC GRIDDLES</b>					
ECG-36R	Griddle 36" (914mm) Wide	\$18,928	12.90kW	38	400/181
ECG-48R	Griddle 48" (1219mm) Wide	\$20,237	17.20kW	50	500/227
ECG-60R	Griddle 60" (1524mm) Wide	\$24,364	21.5kW	61	600/273
ECG-72R	Griddle 72" (1829mm) Wide	\$27,097	25.80kW	73	700/318

<b>STANDS FOR MASTER CG &amp; ECG</b>					
SCG-24SS	Stand 24" (610mm) Wide	\$1,269		21	75/34
SCG-36SS	Stand 36" (914mm) Wide	\$1,537		29	85/43
SCG-48SS	Stand 48" (1219mm) Wide	\$1,901		40	115/52
SCG-60SS	Stand 60" (1524mm) Wide	\$2,189		40	140/64
SCG-72SS	Stand 72" (1829mm) Wide	\$2,518		40	170/77

<b>STANDS WITH CASTERS FOR MASTER CG &amp; ECG</b>					
SCG-24SSC	Stand 24" (610mm) Wide w/Casters	\$1,832		21	80/36
SCG-36SSC	Stand 36" (914mm) Wide w/Casters	\$2,101		29	100/45
SCG-48SSC	Stand 48" (1219mm) Wide w/Casters	\$2,420		40	120/55
SCG-60SSC	Stand 60" (1524mm) Wide w/Casters	\$2,730		40	145/66
SCG-72SSC	Stand 72" (1829mm) Wide w/Casters	\$3,040		40	175/80

GRIDDLE OPTIONS	Price
Protective Shield for Controls - 24" Wide Models	\$192
Protective Shield for Controls - 36" Wide Models	\$222
Protective Shield for Controls - 48" Wide Models	\$252
Protective Shield for Controls - 60" Wide Models	\$279
Protective Shield for Controls - 72" Wide Models	\$336
Deep Grease Drawer (10 1/2"). Stand Models Only. Specify	N/C
Low-Profile Option for CG_( )R rear drain and CG_( )F front drain gas griddles: 4" SS Legs (instead of std 6") & shallow Grease Drawer	N/C
3/4" x 36" Quick Disconnect Gas Hose w/Restraining Device	\$1,005



# 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.

RTCSmp® 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.

## The Griddle-line

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



Induction by Garland





## Base-Line

High performance induction technology with a range of nine table top models. Easy to handle, slimline design for maximum convenience and operational safety.



## Multiple Built-In Options

Various business concepts today go for built-in appliances. Install-Line represents the ideal solution: five model choices give you total flexibility for built-in concepts in front-cooking applications.



## The Wok Line Series

High performance induction technology with a range of nine table top models. The front-cooking Wok-Line series offers maximum safety, efficiency, productivity and optimum flexibility for Asian cuisine or one pan dishes. Elegant design with Ceran bowl for theatrical food presentation.



### Huge Energy Savings

- More than 50% energy savings compared to gas open tops
- Cooking points stop transferring energy the moment the pan is removed
- Induction cooking does not emit ambient heat
- No wasted energy when cooking food



### Precise Temperature Control

- Rapid response to changes in power settings, unprecedented in electrical appliances
- Programmability and a digital display allow exact and repeatable cooking procedures
- No hovering over low temperature cooking
- Short cook times, no need for constant adjustments



### Induction Equipped Kitchens are Clean Kitchens

- Superior performance associated with gas cooking combined with the easy to clean and hygienic ceramic surface available with electric hobs
- Cooking surfaces are cool so burn on is impossible even at busiest times



### Cool Working Conditions

- Cool in the kitchen as the heat goes directly into the food and not the environment
- Induction cookers give off practically no radiant heat = pleasant surroundings
- Ceramic glass plate is simply the supporting surface for the cooking pans
- No added pressure on ventilation system



### Improved Safety

- The patented RTCS and RTCSmp® systems cut back energy supply when boil dry and overheated pan hazards are detected
- Reduces possibility of injury compared to high temperature flames or red hot electric elements
- RTCSmp® allows a broader choice of pans
- Cable free measurement



### Instant Heat

- Heat generated directly in the pan base, in direct contact with the food item
- Minimal pre-heating necessary for all cooking applications

Garland's high performance induction technology, very cool!  
Contact a Garland Specialist at: (800) 424-2411 Visit [www.Garland-Group.com](http://www.Garland-Group.com)



## Garland Induction

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

Model Number	Model	Power	Voltage	Amps	Phase	Dimensions in. (mm) w x d x h	Ceramic Top in. (mm) w x d
<b>Table Top Flat Hob - RTCS (Please Call For Prices)</b>							
99560103	GI-BH/BA 2500	2.5 kW	208	13A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560105	GI-BH/BA 2500	2.5 kW	240	11A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560109	GI-BH/BA 3500	3.5 kW	208	17A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560111	GI-BH/BA 3500	3.5 kW	240	14A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560004	GI-SH/BA 3500	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
99560006	GI-SH/BA 3500	3.5 kW	240	14A	1AC	14.9 x 17.3 x 5.5 380 x 440 x 140	12.6 x 12.6 320 x 320
99560007	GI-SH/BA 5000	5 kW	208	14A	3AC	14.9 x 17.3 x 5.5 380 x 440 x 140	12.6 x 12.6 320 x 320
99560008	GI-SH/BA 5000	5 kW	400	8A	3AC	14.9 x 17.3 x 5.5 380 x 440 x 140	12.6 x 12.6 320 x 320
99560009	GI-SH/BA 5000	5 kW	440	7A	3AC	14.9 x 17.3 x 5.5 380 x 440 x 140	12.6 x 12.6 320 x 320
<b>Table Top Flat Hob Fajita/Pan Heater - RTCS (Please Call For Prices)</b>							
99600017	GI-SH/BA 3500FH	3.5 kW	208	17A	1AC	14.9 x 17.3 x 5.5 380 x 440 x 140	12.6 x 12.6 320 x 320
<b>Table Top Flat Dual Hob (Please Call For Prices)</b>							
99560201	GI-SH/DU/BA 7000	2 x 3.5 kW	208	20A	3AC	14.9 x 27.5 x 6.2 380 x 700 x 160	12.6 x 22.8 320 x 580
99560203	GI-SH/DU/BA 7000	2 x 3.5 kW	400	10A	3AC	14.9 x 27.5 x 6.2 380 x 700 x 160	12.6 x 22.8 320 x 580
99560204	GI-SH/DU/BA 7000	2 x 3.5 kW	440	9A	3AC	14.9 x 27.5 x 6.2 380 x 700 x 160	12.6 x 22.8 320 x 580
99560205	GI-SH/DU/BA 10000	2 x 5 kW	208	28A	3AC	14.9 x 27.5 x 6.2 380 x 700 x 160	12.6 x 22.8 320 x 580
99560207	GI-SH/DU/BA 10000	2 x 5 kW	400	15A	3AC	14.9 x 27.5 x 6.2 380 x 700 x 160	12.6 x 22.8 320 x 580
99560208	GI-SH/DU/BA 10000	2 x 5 kW	440	13A	3AC	14.9 x 27.5 x 6.2 380 x 700 x 160	12.6 x 22.8 320 x 580
<b>Table Top Wok - RTCS (Please Call For Prices)</b>							
99570001	GI-SH/WO 3500	3.5 kW	208	17A	1AC	14.9 x 17.3 x 7.8 380 x 440 x 200	11.8 Cuvette Ø 300
99570003	GI-SH/WO 3500	3.5 kW	240	14A	1AC	14.9 x 17.3 x 7.8 380 x 440 x 200	11.8 Cuvette Ø 300
99570004	GI-SH/WO 5000	5 kW	208	14A	3AC	14.9 x 17.3 x 7.8 380 x 440 x 200	11.8 Cuvette Ø 300
99570005	GI-SH/WO 5000	5 kW	400	8A	3AC	14.9 x 17.3 x 7.8 380 x 440 x 200	11.8 Cuvette Ø 300
99570006	GI-SH/WO 5000	5 kW	440	7A	3AC	14.9 x 17.3 x 7.8 380 x 440 x 200	11.8 Cuvette Ø 300
99570008	GI-SH/WO 8000	8 kW	400	12A	3AC	14.9 x 17.3 x 7.8 380 x 440 x 200	11.8 Cuvette Ø 300
<b>Table Top Griddles - RTCSmp (Please Call For Prices)</b>							
99650021	GI-SH/GR 3500	3.5 kW	208	17A	1AC	20.9 x 17.5 x 7.7 531 x 446 x 198	19.1 x 13.5 486 x 345
99650023	GI-SH/GR 3500	3.5 kW	240	14A	1AC	20.9 x 17.5 x 7.7 531 x 446 x 198	19.1 x 13.5 486 x 345
99650024	GI-SH/GR 5000	5 kW	208	14A	3AC	20.9 x 17.5 x 7.7 531 x 446 x 198	19.1 x 13.5 486 x 345
99650025	GI-SH/GR 5000	5 kW	400	8A	3AC	20.9 x 17.5 x 7.7 531 x 446 x 198	19.1 x 13.5 486 x 345
<b>Table Top Griddles - RTCSmp (Please Call For Prices)</b>							
99650027	GI-SH/DU/GR 7000	7 kW	208	20A	3AC	25.8 x 26.4 x 7.7 656 x 671 x 198	24.0 x 22.4 610 x 570
99650028	GI-SH/DU/GR 7000	7 kW	400	10A	3AC	25.8 x 26.4 x 7.7 656 x 671 x 198	24.0 x 22.4 610 x 570
99650030	GI-SH/DU/GR 10000	10 kW	208	28A	3AC	25.8 x 26.4 x 7.7 656 x 671 x 198	24.0 x 22.4 610 x 570
99650031	GI-SH/DU/GR 10000	10 kW	400	15A	3AC	25.8 x 26.4 x 7.7 656 x 671 x 198	24.0 x 22.4 610 x 570

## Garland Induction

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

Model Number	Model	Power	Voltage	Amps	Phase	Dimensions in. (mm) w x d x h	Ceramic Top in. (mm) w x d
<b>Built-In Single Hobs - RTCS (Please Call For Prices)</b>							
99580040 95000021	GI-SH/IN 2500	2.5 kW	208	12	1	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580041 95000021	GI-SH/IN 2500	2.5 kW	240	11	1	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580004 95000021	GI-SH/IN 3500	3.5 kW	208	17A	1AC	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580006 95000021	GI-SH/IN 3500	3.5 kW	240	14A	1AC	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580007 95000021	GI-SH/IN 5000	5 kW	208	14A	3AC	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580008 95000021	GI-SH/IN 5000	5 kW	400	8A	3AC	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580009 95000021	GI-SH/IN 5000	5 kW	440	7A	3AC	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
<b>Built-In Dual Hobs - RTCSmp (Please Call For Prices)</b>							
99580101 95000020	GI-SH/DU/IN 7000	2 x 3.5 kW	208	20A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
99580103 95000020	GI-SH/DU/IN 7000	2 x 3.5 kW	400	10A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
99580104 95000020	GI-SH/DU/IN 7000	2 x 3.5 kW	440	9A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
99580105 95000020	GI-SH/DU/IN 10000	2 x 5 kW	208	28A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
99580107 95000020	GI-SH/DU/IN 10000	2 x 5 kW	400	15A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
99580108 95000020	GI-SH/DU/IN 10000	2 x 5 kW	440	13A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
<b>Built-In Woks - RTCS (Please Call For Prices)</b>							
99580016 95000021	GI-SH/WO/IN 3500	3.5kW	208	17A	1AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
99580018 95000021	GI-SH/WO/IN 3500	3.5kW	240	14A	1AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
99580019 95000021	GI-SH/WO/IN 5000	5kW	208	14A	3AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
99580020 95000021	GI-SH/WO/IN 5000	5kW	400	8A	3AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
99580021 95000021	GI-SH/WO/IN 5000	5kW	440	7A	3AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
99580025 95000021	GI-SH/WO/IN 8000	8kW	400	12A	3AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
<b>Built-In Griddles - RTCSmp (Please Call For Prices)</b>							
99580050 95000021	GI-SH/GR/IN 3500	3.5 kW	208	17A	1AC	21.3 x 15.7 x 6.9 541 x 400 x 176	19.1 x 13.5 486 x 345
99580052 95000021	GI-SH/GR/IN 5000	5 kW	208	14A	3AC	21.3 x 15.7 x 6.9 541 x 400 x 176	19.1 x 13.5 486 x 345
99580053 95000021	GI-SH/GR/IN 5000	5 kW	400	8A	3AC	21.3 x 15.7 x 6.9 541 x 400 x 176	19.1 x 13.5 486 x 345

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

## Garland Induction

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)
<b>RTCSmp MODULE LINE (Please Call For Prices)</b>							
GI-MO/DU 7000-360	Module Line Round Coil 7.0 kW	7.0	208	22	3		14.2 x 14.2 (360 x 360)
GI-MO/DU 7000-650	Module Line Round Coil 7.0 kW	7.0	208	22	3		14.8 x 25.6 (375 x 650)
GI-MO/DU 7000-720	Module Line Round Coil 7.0 kW	7.0	208	22	3		14.2 x 28.4 (360 x 720)
GI-MO/DU 10000-360	Module Line Round Coil 10.0 kW	10.0	208	30	3		14.2 x 14.2 (360 x 360)
GI-MO/DU 10000-650	Module Line Round Coil 10.0 kW	10.0	208	30	3		14.8 x 25.6 (375 x 650)
GI-MO/DU 10000-720	Module Line Round Coil 10.0 kW	10.0	208	30	3		14.2 x 28.4 (360 x 720)
GI-MO/QU 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)
GI-MO/QU 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)
GI-MO/QU 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)
GI-MO/QU 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)
GI-MO/QU 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)
GI-MO/QU 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)
GI-MO/DU 7000-360FL	Module Line Full Coil 7.0 kW	7.0	208	22	3		14.2 x 14.2 (360 x 360)
GI-MO/DU 14000-360FL	Module Line Full Coil 14.0 kW	14.0	208	2 x 21	3		14.2 x 14.2 (360 x 360)
GI-MO/DU 14000-650FL	Module Line Full Coil 14.0 kW	14.0	208	2 x 21	3		14.8 x 25.6 (375 x 650)
GI-MO/DU 14000-720FL	Module Line Full Coil 14.0 kW	14.0	208	2 x 21	3		14.2 x 28.4 (360 x 720)
GI-MO/QU 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)
GI-MO/QU 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)

## Garland Induction

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)
<b>RTCS MODULE WOK LINE (Please Call For Prices)</b>							
GI-MO/WO 3500	Module Wok 3.5 kW	3.5	208	16	1		Ø12.1x 0.24 (306 x 6)
GI-MO/WO 5000	Module Wok 5.0 kW	5.0	208	14	3		Ø12.1x 0.24 (306 x 6)
<b>RTCSmp MODULE GRIDDLE LINE (Please Call For Prices)</b>							
GI-MO/DU/GR 7000	Module Griddle 7.0 kW	7.0	208	22	3	25.8x24.2x5.67 (656x 615x 144)	24.3 x 22.7 (618 x 577)
GI-MO/DU/GR 10000	Module Griddle 10.0 kW	10.0	208	30	3	25.8x24.2x5.67 (656x 615x 144)	24.3 x 22.7 (618 x 577)
<b>RTCSmp MODULE BRAISING PAN (Please Call For Prices)</b>							
GI-MO/DU/KB 7000-65	Module Braising Pan 7.0 kW	7.0	208	22	3	25.8x24.2x11.0 (656x 615x 280)	24.3 x 22.7 (618 x 577)
GI-MO/DU/KB 7000-100	Module Braising Pan 7.0 kW	7.0	208	22	3	25.8x24.2x11.0 (656x 615x 280)	24.3 x 22.7 (618 x 577)
GI-MO/DU/KB 7000-150	Module Braising Pan 7.0 kW	7.0	208	22	3	25.8x24.2x11.0 (656x 615x 280)	24.3 x 22.7 (618 x 577)
GI-MO/DU/KB 10000-65	Module Braising Pan 10.0 kW	10.0	208	30	3	25.8x24.2x11.0 (656x 615x 280)	24.3 x 22.7 (618 x 577)
GI-MO/DU/KB 10000-100	Module Braising Pan 10.0 kW	10.0	208	30	3	25.8x24.2x11.0 (656x 615x 280)	24.3 x 22.7 (618 x 577)
GI-MO/DU/KB 10000-150	Module Braising Pan 10.0 kW	10.0	208	30	3	25.8x24.2x11.0 (656x 615x 280)	24.3 x 22.7 (618 x 577)
<b>RTCSmp COMPACT LINE - DUAL COOKING TOPS (Please Call For Prices)</b>							
GI-SH/DU/CL 7000-555	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		11.8 x 23.6 (300 x 600)
GI-SH/DU/CL 7000-610	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		14.8 x 25.6 (375 x 650)
GI-SH/DU/CL 7000-655	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		14.2 x 28.4 (360 x 720)
GI-SH/DU/CL 10000-555	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		11.8 x 23.6 (300 x 600)
GI-SH/DU/CL 10000-610	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		14.8 x 25.6 (375 x 650)
GI-SH/DU/CL 10000-655	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		14.2 x 28.4 (360 x 720)
<b>RTCSmp COMPACT LINE - QUAD COOKING TOPS (Please Call For Prices)</b>							
GI-SH/QU/CL 7000-555	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 x 22	3		23.6 x 23.6 (600 x 600)
GI-SH/QU/CL 7000-610	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 x 22	3		25.6 x 25.6 (650 x 650)
GI-SH/QU/CL 7000-655	RTCSmp Compact Line 2 x 7.0 kW	14.0	208	2 x 22	3		28.4 x 28.4 (720 x 720)
GI-SH/QU/CL 10000-555	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 x 30	3		23.6 x 23.6 (600 x 600)
GI-SH/QU/CL 10000-610	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 x 30	3		25.6 x 25.6 (650 x 650)
GI-SH/QU/CL 10000-655	RTCSmp Compact Line 2 x 10.0 kW	20.0	208	2 x 30	3		28.4 x 28.4 (720 x 720)

## Garland Induction

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)
<b>RTCSmp HOLD LINE (Please Call For Prices)</b>							
GI-HO/IN 450	RTCSmp Install Hold-Line	0.45	120	15	1	12.7x 12.7x 3.0 (322x 322 x 75)	12.7 x 12.7 (322 x 322)
GI-HO/IN 900	RTCSmp Install Hold-Line	0.9	120	15	1	same size, 2 heating plates	
GI-HO/IN 1350	RTCSmp Install Hold-Line	1.35	120	15	1	same size, 3 heating plates	
GI-HO/IN 1800	RTCSmp Install Hold-Line	1.8	120	15	1	same size, 4 heating plates	
GI-HO/IN 800	RTCSmp Install Hold-Line	0.8	208	16.2A	1	20.5x 12.6x 3.0 (520x 320 x 75)	20.5 x 12.6 (520 x 320)
GI-HO/IN 1600	RTCSmp Install Hold-Line	1.6	208	16.2A	1	same size, 2 heating plates	
GI-HO/IN 2400	RTCSmp Install Hold-Line	2.4	208	16.2A	1	same size, 3 heating plates	
GI-HO/IN 3200	RTCSmp Install Hold-Line	3.2	208	16.2A	1	same size, 4 heating plates	



Model Number	Model
<b>HO/ 1500 Gastronome &amp; Standard Size Pans Table Top - Dual Hob w/Inverter (Please Call For Prices)</b>	
99980072	RTCSmp Install Hold-Line 1500-GN
<b>HO/IN 1500 Gastronome &amp; Standard Size Pans Built-in - Dual Hob w/Inverter (Please Call For Prices)</b>	
99980071	RTCSmp Install Hold-Line 1500-GN

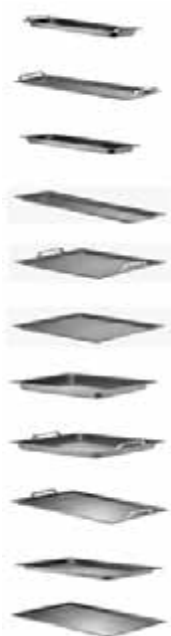


## Garland Induction Accessories

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



Model Number	Description	US List Price	Dimensions in. (mm) w x d x h	Capacity in Gal/L
75000101	High-sided frying pan, Multilayer	PLEASE CALL FOR PRICES	11.0 x 3.5 280 x 91	1.2 4.8
75000102	High-sided frying pan, Multilayer		9.4 x 3.5 240 x 91	0.85 3.3
75000103	High-sided frying pan, Multilayer		8.6 x 3.1 220 x 80	0.65 2.5
75000104	High-sided frying pan, Multilayer		7.8 x 2.9 200 x 75	0.52 2.0
75000105	High-sided frying pan, Multilayer		7.0 x 2.5 180 x 66	0.36 1.4
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		14.5 x 4.7 370 x 120	
72205015	Large iron wok		14.1 x 5.5 360 x 140	2.47 9.5
72205011	Wok pan			
95000020	"Built-In Kit for BH/IN and SH/DU/IN Consists of: - Aluminium Spiroflex air duct, 5 m - Grease filter - Mounting kit"			
95000021	"Built-In Kit for SH/IN, SH/WO/IN AND SH/IN/GR Consists of: - Aluminium Spiroflex air duct, 5 m - Grease filter - Mounting kit"			
95000066	Installation-mounting frame, for flush mounting of SH/GR/IN			



Hold Line Accessories - Alucast		US List Price	Dimensions in. (mm) w x d x h	Weight lb	Weight kg
75102441	Alucast GN-Bac 2/4 - 65 mm with handles	PLEASE CALL FOR PRICES	21 x 6 x 2.5 530 x 162 x 65	5	2.20
75102431	Alucast GN-Bac 2/4 - 20 mm with handles		21 x 6 x 0.8 530 x 162 x 20	4	1.90
75102421	Alucast GN-Bac 2/4 - 65 mm without handles		21 x 6 x 2.5 530 x 162 x 65	4	1.60
75102411	Alucast GN-Bac 2/4 - 20 mm without handles		21 x 6 x 0.8 530 x 162 x 20	3	1.30
75101241	Alucast GN-Bac 1/2 - 65 mm with handles		10.5 x 12.75 x 2.5 265 x 325 x 65	5	2.30
75101211	Alucast GN-Bac 1/2 - 20 mm without handles		10.5 x 12.75 x 0.8 265 x 325 x 20	3	1.20
75102341	Alucast GN-Bac 2/3-65 mm with handles		14 x 12.8 x 2.5 354 x 325 x 65	8	3.60
75102321	Alucast GN-Bac 2/3-65 mm without handles		14 x 12.8 x 2.5 354 x 325 x 65	7	3.00
75101141	Alucast GN-Bac 1/1-65 mm with handles		21 x 12.8 x 2.5 530 x 325 x 65	11	4.90
75101131	Alucast GN-Bac 1/1-20 mm with handles		21 x 12.8 x 0.8 530 x 325 x 20	10	4.40
75101121	Alucast GN-Bac 1/1-65 mm without handles		21 x 12.8 x 2.5 530 x 325 x 65	9	4.30
75101111	Alucast GN-Bac 1/1-20 mm without handles		21 x 12.8 x 0.8 530 x 325 x 20	8	3.80

**Garland**  
**U.S. Range**

# Restaurant Ranges



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**Manitowoc**

# G Series Starfire Pro Ranges

## Cooking without boundaries...



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

Superior features help you take food further.

### EXPANDED COOKTOP

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

### BALANCED BURNERS

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

### LARGE, FLEXIBLE OVEN

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

### UNMATCHED GRIDDLE ACCURACY

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

### EASE OF MAINTENANCE

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

### BEST-IN-CLASS DURABILITY

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

### STANDARD FEATURES:

#### G SERIES

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

#### GAS PRESSURE REGULATORS

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

#### OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 33,000 BTU/9.67kW 2 piece cast iron Starfire-Pro open top burners
- Stainless steel low profile back guard

#### GRIDDLE

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

#### OVEN

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

#### RAISED GRIDDLE BROILER

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

#### HOT TOPS

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

## Garland G Starfire Pro Series Gas Ranges 24" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G24-4L	(4) Open Top Burners (1) Space Saver Oven	\$6,363	164,000	29	302/137
G24-4S	(4) Open Top Burners (1) Storage Base	\$5,218	132,000	29	221/100
G24-4T	(4) Open Top Burners Modular Top	\$3,403	132,000	16	120/54
G24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$7,534	116,000	29	332/151
G24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$6,388	84,000	29	251/114
G24-2G12T	(2) Open Top Burners; 12"/300mm Griddle; Modular Top	\$4,846	84,000	16	150/68
G24-G24L	24"/600 mm Griddle (1) Space Saver Oven	\$7,761	68,000	29	367/166
G24-G24S	24"/600 mm Griddle (1) Storage Base	\$7,924	36,000	29	286/130
G24-G24T	24"/610 mm Griddle Modular Top	\$5,372	36,000	16	185/84

## Garland G Starfire Pro Series Gas Ranges 36" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G36-6R	(6) Open Top Burners (1) Standard Oven	\$5,645	236,000	40	430/195
G36-6S	(6) Open Top Burners (1) Storage Base	\$5,350	198,000	40	310/141
G36-6T	(6) Open Top Burners Modular Top	\$4,155	198,000	22	190/86
G36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$7,666	188,000	40	460/209
G36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$6,508	150,000	40	340/154
G36-4G12T	(4) Open Top Burners; 12"/300mm Griddle; Modular Top	\$5,636	150,000	22	220/100
G36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$7,804	140,000	40	495/225
G36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$6,734	102,000	40	375/170
G36-2G24T	(2) Open Top Burners; 24"/610mm Griddle; Modular Top	\$6,114	102,000	22	255/116
G36-G36R	36"/900mm Griddle (1) Standard Oven	\$8,167	92,000	40	530/240
G36-G36S	36"/900mm Griddle (1) Storage Base	\$7,009	54,000	40	410/186
G36-G36T	36"/900mm Griddle; Modular Top	\$6,686	54,000	22	290/132

## Garland G Starfire Pro Series Gas Ranges 48" Wide Ranges



G48-8LL

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$11,762	328,000	85	572/259
G48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$10,854	302,000	85	539/264
G48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$8,801	264,000	85	402/182
G48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$12,930	280,000	85	602/273
G48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$12,024	263,000	85	569/258
G48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$11,594	216,000	85	432/196
G48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$13,157	232,000	85	667/303
G48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$12,237	206,000	85	604/274
G48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$11,809	168,000	85	497/255
G48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$13,433	184,000	85	672/305
G48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$12,524	158,000	85	639/290
G48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$12,083	120,000	85	502/228
G48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$14,280	136,000	85	692/314
G48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$13,372	110,000	85	659/299
G48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$12,943	72,000	85	522/237

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



G60-6R24RR

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G60-6R24RR	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens	\$11,754	307,000	85	828/376
G60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	\$11,588	269,000	85	787/357
G60-6R24SS	(6) Open Burners; Raised 24" /600mm Griddle/Broiler (2) Storage Bases	\$10,985	231,000	85	828/376

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

## Garland G Starfire Pro Series Gas Ranges 60" Wide Ranges



G60-10RR

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G60-10RR	(10) Open Top Burners (2) Standard Ovens	\$9,981	406,000	85	726/329
G60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$10,197	368,000	85	690/312
G60-10SS	(10) Open Top Burners (2) Storage Bases	\$10,919	330,000	85	581/264
G60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$12,275	358,000	85	756/343
G60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$11,356	320,000	85	720/327
G60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$10,267	282,000	85	611/277
G60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$11,369	310,000	85	775/342
G60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$11,581	272,000	85	775/342
G60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$12,581	234,000	85	646/293
G60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$12,775	262,000	85	826/375
G60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$11,856	224,000	85	790/358
G60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$10,758	186,000	85	681/309
G60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$13,624	214,000	85	851/386
G60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$15,245	176,000	85	815/370
G60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$11,606	138,000	85	706/320
G60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$15,368	166,000	85	866/393
G60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$14,448	128,000	85	830/376
G60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$13,349	90,000	85	721/327

## G Series Options & Accessories

Description	US List Price
Extra Oven Rack: For Standard Ovens	\$253
Extra Oven Rack: For Convection Ovens	\$253
Extra Oven Rack: For Space-Saver Oven	\$253
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$616
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$350
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$764
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$3,254
Low-Profile Backguard in lieu of Standard High Shelf	N/C
<b>GRIDDLE OPTIONS</b>	
<b>Upgrade griddle to thermostat control:</b> ADD \$579 per thermostat, (1 per 12" of linear width), to valve-controlled griddle model. For example: the list price of G36-G36R upgraded to thermostat control would be \$8,167 plus \$1,737, (\$579 x 3), for a total list price of \$9,904 <b>NOTE: thermostat controls are not available on raised griddle/broiler sections</b>	
* Piezo Pilot Ignitors; per 12" griddle section	\$150

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

## Garland Stock Pot Range



G20-SP  
 (stock pot and stirrer not included)

### STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
G20-SP	Stock Pot Range w/Cast Iron Top	\$2,896	60,000 BTU	11	110/50
G20-SPH	Stock Pot Range w/Cast Iron Top and 100% Flame Failure Pilot System	\$3,005	60,000 BTU	11	110/50

## Garland G Series Salamander Broilers



GIR36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For G36 Range	\$5,815	40,000 BTU	40	200/91
GIR48	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,375	40,000 BTU	63	230/105
GIR60	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G60 Range w/24" (610mm) flue riser & shelf	\$6,688	40,000 BTU	63	260/118
GIR36C	34" (864mm) Counter Salamander	\$5,977	40,000 BTU	21	170/77

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

### STANDARD FEATURES:

- Range mount models: Stainless steel front, 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

## Garland G Series Cheesemelters



GIRCM36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GIRCM36	34" (864mm) Wide Cheesemelter Range Mount For G36 Range	\$6,117	30,000 BTU	40	200/91
GIRCM48	34" (864mm) Wide Cheesemelter Broiler Range Mount For G48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width	\$6,362	30,000 BTU	63	230/105
GIRCM60	34" (864mm) Wide Cheesemelter Broiler Range Mount For G60 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$6,731	30,000 BTU	63	260/118
GIRCM36C	34" (864mm) Counter Cheesemelter	\$6,339	30,000 BTU	21	170/77

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

### STANDARD FEATURES:

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

## Options & Accessories

Description	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$657
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$603

Description	Price
Stainless steel main back for GIR36C	\$400
Stainless steel main back for GIR36 & GIRCM36	\$571
Stainless steel main back for GIR48 & GIRCM48	\$652
Stainless steel main back for GIR60 & GIRCM60	\$700



## Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



G24-BRL

### STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$7,064	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$7,507	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$8,421	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$9,310	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$12,310	120,000 BTU	37	375/170

BROILER OPTIONS & ACCESSORIES		Price
18" (457mm) Stainless Steel Spatterguard		\$678
24" (610mm) Stainless Steel Spatterguard		\$740
30" (762mm) Stainless Steel Spatterguard		\$909
36" (914mm) Stainless Steel Spatterguard		\$932
48" (1219mm) Stainless Steel Spatterguard		\$945
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$169
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$206
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$230
Stainless steel back for 18" (457mm) Broiler		\$321
Stainless steel back for 24" (610mm) Broiler		\$352
Stainless steel back for 30" (762mm) Broiler		\$406
Stainless steel back for 36" (914mm) Broiler		\$479
Stainless steel back for 48" (1219mm) Broiler		\$533
Stainless steel back for 18" (457mm) back guard		\$293
Stainless steel back for 24" (610mm) back guard		\$316
Stainless steel back for 30" (762mm) back guard		\$395
Stainless steel back for 36" (914mm) back guard		\$461
Stainless steel back for 48" (1219mm) back guard		\$504
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	\$255
DIA-24	Set of 4 racks for 24" Broiler	\$340
DIA-30	Set of 5 racks for 30" Broiler	\$412
DIA-36	Set of 6 racks for 36" Broiler	\$533
DIA-48	Set of 8 racks for 48" Broiler	\$581

## Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$757	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,128	15	40/18
G24-BRL-STD	Stand 24" (610mm) Wide	\$757	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,199	15	40/18
G30-BRL-STD	Stand 30" (762mm) Wide	\$829	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,283	22	50/23
G36-BRL-STD	Stand 36" (914mm) Wide	\$839	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,380	22	50/23
G48-BRL-STD	Stand 48" (1219mm) Wide	\$900	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$1,536	37	75/34
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$661	

## Garland Range-Match Fryer



GF16-FR



GF16-FRST-HL

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GF16-FR	16" (406mm) wide Range-Match Gas Fryer	\$9,141	110,000 BTU	19	177/80

## Range Match Product Holding Station

Model Number	Description	US List Price	Cu.Ft.	Ship Weight
GF16-FRST	16" (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	\$3,996	19	105/48
GF16-FRST-HL	16" (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12" x 20" x 2-1/2" (deep) cafeteria pan & electric heat lamp	\$5,963	19	130/58

### GAS FRYER

#### STANDARD FEATURES:

- 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 6" (152mm) sections
- 6" (152mm) stainless steel legs with adjustable feet.

### FRYER STATION

#### STANDARD FEATURES:

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

## Options & Accessories

Description	US List Price
Stainless Steel Fish Plate	\$448
Stainless Steel Fryer Tank Cover	\$534
Swivel Casters-Set of 4 w/Front Brakes	\$682
Deck Fasteners (Stainless Steel Flanged Feet)	\$359

## Garland GF Sentry Series Gas Ranges & Modular Tops

### STARFIRE PRO SENTRY

#### Total Flame Failure Protection

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

### GF SERIES STANDARD FEATURES:

- Flame failure protection for all burners
- Stainless steel front, sides and plate rail
- Stainless steel low profile back guard
- 6" (152mm) stainless steel adjustable legs
- 27" (686mm) range top work surface
- Gas pressure regulators
- 3/4" on 24" (600mm) and 36" (900mm) models
- 1" on 48" (1200mm) and 60" (1500mm) models
- OPEN TOP BURNERS
- Ergonomic split cast top ring grates
- 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)
- 23" (584mm) griddle plate working depth
- 4 3/16" (108mm) wide grease trough
- One cast "H" burner 18,000 Btuh/5.27kW per 2" (300mm) section
- 5/8" (16mm) thick steel plate
- OVEN
- Fully porcelain oven interior, including top, bottom, sides, back & door liner

- Cast "H" burner. 38K Btuh/11.3kW for standard oven on 36" (900) & 60" (1500mm) models
- Cast "H" burner. 32K Btuh/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
- Snap-acting & modulating thermostat
- One nickel plated oven rack on 3-position removable rack guides
- RAISE GRIDDLE BROILER
- Available on right side only
- 24" (600mm) wide griddle plate.
- Controlled by hi/lo valve with three cast iron burners each rated at 11,000Btuh/3.22kW
- 19" (463mm) wide broiler cavity.
- HOT TOPS
- Standard on left side 12" (300mm) wide
- 5/8" (16mm) thick steel plate.
- One cast "H" burner 18,000 Btuh/5.27kW
- MODULAR TOP MODELS
- Available as 24" (600mm) or 36" (900mm) wide modular top unit.
- Modular units come standard with 4" (102mm) stainless steel legs
- CE models available



GF24-4L



GF36-6R

	Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight	
24" (610mm) Wide	GF24-4L	(4) Open Top Burners (1) Space Saver Oven	\$10,309	136,000/39.82	29	302/137	
	GFE24-4L	(4) Open Top Burners (1) Space Saver Oven	\$10,659	136,000/39.82	29	302/137	
	GF24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$11,583	102,000/29.87	29	332/151	
	GFE24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$11,930	102,000/29.87	29	332/151	
	GF24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$11,780	68,000/19.91	29	367/166	
	GFE24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$12,143	68,000/19.91	29	367/166	
	GF24-4T	(4) Open Top Burners Modular Top	\$5,686	104,000/30.45	16	120/54	
	GF24-2G12T	(2) Open Top Burners; 12"/300mm Griddle Modular Top	\$6,982	70,000/20.50	16	150/68	
	GF24-G24T	24"/610mm Griddle Modular Top	\$7,606	36,000/10.54	16	185/84	
36" (914mm) Wide	GF36-6R	(6) Open Top Burners (1) Standard Oven	\$11,246	194,000/56.81	40	430/195	
	GFE36-6R	(6) Open Top Burners (1) Standard Oven	\$11,632	194,000/56.81	40	430/195	
	GF36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$12,517	160,000/46.85	40	460/209	
	GFE36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$12,905	160,000/46.85	40	460/209	
	GF36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$12,729	126,000/36.89	40	495/225	
	GFE36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$13,103	126,000/36.89	40	495/225	
	GF36-G36R	36"/914mm Griddle (1) Standard Oven	\$13,015	92,000/26.94	40	530/240	
	GFE36-G36R	36"/914mm Griddle (1) Standard Oven	\$13,402	92,000/26.94	40	530/240	
		GF36-6T	(6) Open Top Burners Modular Top	\$5,947	156,000/45.68	22	190/86

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

• CE models available

	Model Number	Description	US List Price	Total BTU/Hr/kw Nat. Gas	Cu.Ft.	Ship Weight
36" Wide	GF36-2G24T	(2) Open Top Burners; 24"/600mm Griddle Modular Top	\$7,418	88,000/25.77	22	255/116
	GF36-4G12T	(4) Open Top Burners; 12"/300mm Griddle Modular Top	\$7,232	122,000/35.72	22	220/100
	GF36-G36T	36"/900mm Griddle; Modular Top	\$7,729	54,000/15.81	22	290/132
48" (1219mm) Wide	GF48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$16,444	272,000/79.64	85	572/259
	GFE48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$19,311	272,000/79.64	85	572/259
	GF48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$17,716	238,000/69.69	85	602/273
	GFE48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$20,584	238,000/69.69	85	602/273
	GF48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$17,927	204,000/59.73	85	667/303
	GFE48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$20,783	204,000/59.73	85	667/303
	GF48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$18,216	170,000/49.78	85	672/305
	GFE48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$21,081	170,000/49.78	85	672/305
60" (1524mm) Wide	GF60-10RR	(10) Open Top Burners (2) Standard Ovens	\$16,981	336,000/98.38	85	726/329
	GFE60-10RR	(10) Open Top Burners (2) Standard Ovens	\$18,988	336,000/98.38	85	726/329
	GF60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$18,252	302,000/88.43	85	756/343
	GFE60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$20,260	302,000/88.43	85	756/343
	GF60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$18,465	268,000/78.47	85	775/342
	GFE60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$20,471	268,000/78.47	85	775/342
	GF60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$18,750	234,000/68.52	85	826/375
	GFE60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$20,757	234,000/68.52	85	826/375
	GF60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$16,295	227,000/66.47	85	787/357
	GFE60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$16,693	227,000/66.47	85	787/357
	GF60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$18,576	265,000/77.59	85	828/376
	GFE60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$19,822	265,000/77.59	85	828/376



GF48-8LL



GF60-10RR



GF60-6R24RR

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

Model Number	Description	US List Price	Series	Cu.Ft.	Ship Weight
4525318	24" (600mm) Stainless Steel open base stand with legs	\$1,502	GF24-ST24	3	45/20
4525319	24" (600mm) Stainless Steel open base stand with casters	\$2,167	GF24-ST24	3	45/20
4525322	36" (900mm) Stainless Steel open base stand with legs	\$1,611	GF36-ST36	5	55/25
4525323	36" (900mm) Stainless Steel open base stand with casters	\$2,275	GF36-ST36	5	55/25

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

## Options & Accessories

Description	US List Price
Extra Oven Rack: For Standard Ovens	\$253
Extra Oven Rack: For Convection Ovens	\$253
Extra Oven Rack: For Space-Saver Oven	\$253
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$353
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$616
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$773
Valve control available in Lieu of thermostat control for griddles (must specify at time of order)	N/C
* Convection Oven Base (for GFE models only) w/3 oven racks & 3 position rack guides; 115V 60Hz or 240V 50/60Hz	\$3,285
Stainless Steel High Shelf for GF24 and GFE24 models	\$444
Stainless Steel High Shelf for GF36 and GFE36 models	\$621
Stainless Steel High Shelf for GF48 and GFE48 models	\$749
Stainless Steel High Shelf for GF60 and GFE60 models	\$780

- \* 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.

<b>GF SERIES FRYER OPTIONS &amp; ACCESSORIES (for fryers shown on following page)</b>	
Stainless Steel Fish Plate	\$448
Stainless Steel Fryer Tank Cover	\$534
Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)	\$682
Deck Fasteners ( Stainless Steel Flanged Feet)	\$359

## Garland GF Sentry Series Salamander Broilers



GFIR36M

### STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GFIR36M	35 1/2" (900mm) Wide Salamander Broiler w/ Flame Failure Protection - Range Mount For GF36 Range	\$6,702	28,000 BTU	40	200/91
GFIR48M	35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,866	28,000 BTU	63	230/105
GFIR60M	35 1/2" (900mm) Wide Salamander Broiler w/ Flame Failure Protection; Range Mount For GF60 Range w/24" (610mm) flue riser & shelf	\$9,300	28,000 BTU	63	260/118
GFIR36CM	34"(864mm) Counter Salamander w/Flame Failure Protection	\$6,151	28,000 BTU	21	170/77

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

BROILER OPTIONS & ACCESSORIES	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$657
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$603
Stainless steel main back for GFIR36CM	\$400
Stainless steel main back for GFIR36M	\$571
Stainless steel main back for GFIR48M	\$652
Stainless steel main back for GFIR60M	\$700

## Garland GF Series Range-Match Fryer



GF16-FR

GF16-FRST-HL

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GF16-FR	16" (406mm) wide Range-Match Gas Fryer	\$9,141	110,000 BTU	19	177/80

## Range Match Product Holding Station

Model Number	Description	US List Price	Cu.Ft.	Ship Weight
GF16-FRST	16" (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	\$3,996	19	105/48
GF16-FRST-HL	16" (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12" x 20" x 2-1/2" (deep) cafeteria pan & electric heat lamp	\$5,963	19	130/58

### GAS FRYER

#### STANDARD FEATURES:

- 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 contaminates out of cooking area flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6" (152mm) sections
- 6" (152mm) stainless steel legs with adjustable feet
- CE models available

### FRYER STATION

#### STANDARD FEATURES:

- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- 6" (152mm) stainless steel legs with adjustable feet

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

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



GF24-BRL

### STANDARD FEATURES:

- Total Flame Failure Protection
- Piezo spark ignition for pilots.
- Stainless Steel Low Profile 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 6" of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding
- CE models available

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GF18-BRL	Broiler - 18" (457mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$8,440	45,000 BTU	21	190/86
GF24-BRL	Broiler - 24" (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$8,889	60,000 BTU	21	252/114
GF30-BRL	Broiler - 30" (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$9,750	75,000 BTU	29	265/120
GF36-BRL	Broiler - 36" (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$10,883	90,000 BTU	29	330/150

BROILER OPTIONS & ACCESSORIES		Price
18" (457mm) Stainless Steel Spatterguard		\$678
24" (610mm) Stainless Steel Spatterguard		\$740
30" (762mm) Stainless Steel Spatterguard		\$909
36" (914mm) Stainless Steel Spatterguard		\$932
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$169
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$206
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$230
Stainless steel back for 18" (457mm) Broiler		\$321
Stainless steel back for 24" (610mm) Broiler		\$352
Stainless steel back for 30" (762mm) Broiler		\$406
Stainless steel back for 36" (914mm) Broiler		\$479
Stainless steel back for 18" (457mm) back guard		\$293
Stainless steel back for 24" (610mm) back guard		\$316
Stainless steel back for 30" (762mm) back guard		\$395
Stainless steel back for 36" (914mm) back guard		\$461
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	\$255
DIA-24	Set of 4 racks for 24" Broiler	\$340
DIA-30	Set of 5 racks for 30" Broiler	\$412
DIA-36	Set of 6 racks for 36" Broiler	\$533

## Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$757	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,128	15	40
G24-BRL-STD	Stand 24" (610mm) Wide	\$757	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,199	15	40
G30-BRL-STD	Stand 30" (762mm) Wide	\$829	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,283	22	50
G36-BRL-STD	Stand 36" (914mm) Wide	\$839	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,380	22	50
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$661	

## Garland S680 Sentry Series Electric Ranges



SS686



S684

Model Number	Description	US List Price	Total Input (kW)	Cu.Ft. (crate)	Ship Weight
S686	(6) Tubular Elements (1) Std. Oven	\$11,074	15 kW	53	385/175
SS686	(6) Sealed Elements (1) Std. Oven	\$11,074	19 kW	53	385/175
S684	(10) Tubular Elements (2) Std. Ovens	\$17,756	27 kW	91	630/285
SS684	(10) Sealed Elements (2) Std. Ovens	\$17,756	33 kW	91	630/285

### STANDARD FEATURES:

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

### S686/S684:

- Tubular heating elements, infinite switch controlled

### SS686/SS684:

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

## Options & Accessories

Description	US List Price
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 36" Range	\$538
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 60" Range	\$711
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36" Range	\$538
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60" Range	\$711
Stainless Steel Mainback for 36" range mount High Shelf and 17" Backguard	\$571
Stainless Steel Mainback for 60" range mount High Shelf and 17" Backguard	\$711
Stainless Steel Mainback for 10" (254mm) High Backguard for 36" range	\$401
Stainless Steel Mainback for 10" (254mm) High Backguard for 60" range	\$510
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	\$3,460
Double Convection Oven Base (Add Suffix RC2)	\$7,591
Stainless Steel Range Mainback ( for 36" Range models)	\$575
Stainless Steel Range Mainback ( for 60" Range models)	\$711
Additional Oven Rack - Each Range	\$258
Swivel Casters; Set of 4 w/Front Brakes (non-marking polyurethane)	\$688
Storm Rails - For use with elements or hot top sections per 12" Section	\$379
Hand Rails - Stainless Steel Finish 36"	\$367
Hand Rails - Stainless Steel Finish 60"	\$466
Deck Fasteners - Set of Four	\$355
Oven Door Latch - 36"	\$270
Oven Door Latch - 60"	\$514
Drip Tray Stop 36"	\$197
Drip Tray Stop 60"	\$295
<b>OPTIONAL GRIDDLES, (standard on right)</b>	
12" Griddle; add suffix -12G model number; replaces two top elements	\$1,210
24" Griddle; add suffix -24G model number; replaces four top elements	\$1,370
36" Griddle; add suffix -36G model number; replaces six top elements (not available on SS686)	\$1,803
<b>OPTIONAL HOT TOPS, (standard on left)</b>	
12" Hot Top; add suffix -1 to model number; replaces two top elements	N/C
(2) 12" Hot Tops; add suffix -2 to model number; replaces four top elements	N/C
(3) 12" Hot Tops; add suffix -3 model number; replaces six top elements (available only on 60" ranges)	N/C



## Garland S680 Series Electric Salamander Broilers



SER-686

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SERC	36" (914mm) Wide Counter Mounted Salamander Broiler	\$7,664	7 kW	21	210/95
SER-686	Range Mount Salamander Broiler For Model SU686; 36" (914mm) Range	\$7,285	7 kW	40	250/110
SER-684	Range Mount Salamander Broiler For Model SU684; 60" (1524mm) range	\$7,852	7 kW	63	300/135

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

**STANDARD FEATURES:**

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

## Options & Accessories

Description	Price
MAINBACK Stainless Steel	\$565
WALL KIT Mount Stainless Steel (For Model SERC)	\$602

## Garland S680 Sentry Series Range-Match Electric Fryers



S18F

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
S18F	12 kW Fryer - 18" (457mm) wide	\$11,124	12 kW	20	140/64
S18SF	16 kW Super Fryer - 18" (457mm) wide	\$12,117	16 kW	20	140/64
S680-18FM	18" (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top	\$4,861		16	105/48
S680-18FM-EH	18" (457mm) Wide Fryer Station - Complete with Heat Lamp	\$6,613		16	130/59

**STANDARD FEATURES:**

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

## Options & Accessories

Description	US List Price
Stainless Steel Tank Cover	\$539
Extra Set of Twin Basket	\$1,027
Large Single Basket	\$515
Extra Fry Tank	\$727
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$688
Extra Tank with Drain	\$700
Deck Fasteners - Set of Four	\$363
14DS Drain Shelf	\$789
14DS Basket Drain Basket for 14DS	\$325
Fish Plate	\$451

# 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

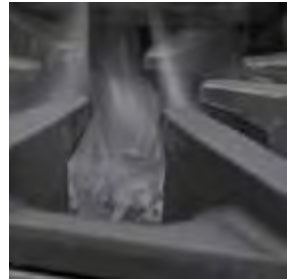
Powered by a 38,000-BTU cast-iron burner, with best-in-class performance and recovery built in. The larger oven accommodates full-size sheet pans loaded in either direction.

#### 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
- 6" (152mm) stainless steel adjustable legs
- 27" (686mm) range top work surface

#### GAS PRESSURE REGULATORS

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

#### OPEN TOP BURNERS

- Ergonomic split cast top ring grates
- 32,000 BTU/9.37kW 2 piece cast iron octagon style open top burners
- Stainless steel low profile back guard

#### GRIDDLE

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

#### OVEN

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

#### RAISED GRIDDLE BROILER

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

#### HOT TOPS

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

## US Range U Series Gas Ranges 24" Wide Ranges



U24-4L

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U24-4L	(4) Open Top Burners (1) Space Saver Oven	\$5,266	160,000	29	302/137
U24-4S	(4) Open Top Burners (1) Storage Base	\$4,167	128,000	29	221/100
U24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$6,435	114,000	29	332/151
U24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,338	82,000	29	251/114
U24-G24L	24"/600mm Griddle (1) Space Saver Oven	\$6,652	68,000	29	367/166
U24-G24S	24"/600mm Griddle (1) Storage Base	\$5,553	36,000	29	286/130

## US Range U Series Gas Ranges 36" Wide Ranges



U36-6R

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U36-6R	(6) Open Top Burners (1) Standard Oven	\$5,229	230,000	40	430/195
U36-6S	(6) Open Top Burners (1) Storage Base	\$4,298	192,000	40	310/141
U36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$6,567	184,000	40	460/209
U36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,457	146,000	40	340/154
U36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$6,718	138,000	40	495/225
U36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$5,684	100,000	40	375/170
U36-G36R	36"/900mm Griddle (1) Standard Oven	\$7,058	92,000	40	530/240
U36-G36S	36"/900mm Griddle (1) Storage Base	\$7,149	54,000	40	410/186

## US Range U Series Gas Ranges 48" Wide Ranges



U48-8LL

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$10,184	320,000	85	572/259
U48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$9,182	294,000	85	539/264
U48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$8,490	256,000	85	402/182
U48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$11,356	274,000	85	602/273
U48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$10,353	257,000	85	569/258
U48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$11,577	210,000	85	432/196
U48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$11,569	228,000	85	667/303
U48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$10,567	202,000	85	604/274
U48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$9,876	162,000	85	497/255
U48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$11,844	182,000	85	672/305
U48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$10,842	156,000	85	639/290
U48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$10,148	118,000	85	502/228
U48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$12,704	136,000	85	692/314
U48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$11,701	110,000	85	659/299
U48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$10,997	72,000	85	522/237

## US Range U Series Gas Ranges 60" Wide Ranges



U60-10RR

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U60-10RR	(10) Open Top Burners (2) Standard Ovens	\$9,240	396,000	85	726/329
U60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$8,847	358,000	85	690/312
U60-10SS	(10) Open Top Burners (2) Storage Bases	\$10,215	320,000	85	581/264
U60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$10,781	350,000	85	756/343
U60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$10,019	312,000	85	720/327
U60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$9,683	274,000	85	611/277
U60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$10,802	304,000	85	775/342
U60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$10,233	266,000	85	775/342
U60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$9,897	228,000	85	646/293
U60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$11,284	258,000	85	826/375
U60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$10,507	220,000	85	790/358
U60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$10,184	182,000	85	681/309
U60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$12,131	212,000	85	851/386
U60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$13,627	174,000	85	815/370
U60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$11,033	136,000	85	706/320
U60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$13,874	166,000	85	866/393
U60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$13,099	128,000	85	830/376
U60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$12,775	90,000	85	721/327

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



U60-6R24RR

Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U60-6R24RR	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens	\$11,168	301,000	85	828/376
U60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	\$10,724	263,000	85	787/357
U60-6R24SS	(6) Open Burners; Raised 24" /600mm Griddle/Broiler (2) Storage Bases	\$10,216	225,000	85	828/376

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

## Options & Accessories

Description	US List Price
Extra Oven Rack: For Standard Ovens	\$253
Extra Oven Rack: For Convection Ovens	\$253
Extra Oven Rack: For Space-Saver Oven	\$253
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$616
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$350
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$765
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$3,254
Low-Profile Backguard in lieu of Standard High Shelf	N/C
<b>GRIDDLE OPTIONS</b>	
<b>Upgrade griddle to thermostat control:</b> ADD \$579 per thermostat, (1 per 12" of linear width), to valve-controlled griddle model. For example: the list price of U36-G36R upgraded to thermostat control would be \$7,058 plus \$1,737, (\$579 x 3), for a total list price of \$8,795 <b>NOTE: thermostat controls are not available on raised griddle/broiler sections</b>	
Piezo Pilot Ignitors; per 12" griddle section	\$150

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

## US Range Regal Series Stock Pot Stove



SP-1844

### STANDARD FEATURES:

- One-piece heavy cast reinforced top grate
- 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
- 3/4" gas regulator
- Exterior finish – stainless steel

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SP-1844	Stock Pot Stove w/ Tubular Steel Legs	\$2,896	45,000 BTU	9	106/48
SP-1844-2*	Double Stock Pot Stove w/Legs	\$5,843	90,000 BTU	18	212/96

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

## US Range U Series Salamander Broilers



UIR36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
UIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range	\$5,815	40,000 BTU	40	200/91
UIR48	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,375	40,000 BTU	63	230/105
UIR60	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U60 Range w/24" (610mm) flue riser & shelf	\$6,688	40,000 BTU	63	260/118
UIR36C	34"(864mm) Counter Salamander	\$5,977	40,000 BTU	21	170/77

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

### STANDARD FEATURES:

- Range mount models: Stainless steel front, 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 ssspring balanced adjustable rack assembly.
- Large removable grease pan.
- Gas regulator.

## US Range U Series Cheesemelters



UIRCM36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
UIRCM36	34" (864mm) Wide Cheesemelter Range Mount For U36 Range	\$6,117	30,000 BTU	40	200/91
UIRCM48	34" (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width	\$6,362	30,000 BTU	63	230/105
UIRCM60	34" (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$6,731	30,000 BTU	63	260/118
UIRCM36C	34" (864mm) Counter Cheesemelter	\$6,339	30,000 BTU	21	170/77

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

### STANDARD FEATURES:

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

## Options & Accessories

Description	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$657
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$603

Description	Price
Stainless steel main back for UIR36C	\$400
Stainless steel main back for UIR36 & UIRCM36	\$571
Stainless steel main back for UIR48 & UIRCM48	\$652
Stainless steel main back for UIR60 & UIRCM60	\$700

## SunFire Restaurant Ranges



Model X36 - 6R

### STANDARD FEATURES:

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

### OPEN TOP BURNERS:

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

### GRIDDLES:

- 24" (610mm) griddle plate, 5/8" (15mm) thick steel replaces four open burners
- Manual hi/lo valve control
- 18,000 Btuh/5.27 kW cast iron "H" style burner per 12" (305mm) width of griddle
- 4 1/4" (108mm) wide grease trough
- Only available on right hand side

### HOT TOPS:

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

### OVEN:

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

### AVAILABLE OPTIONS (please call for pricing):

- Extra Oven Rack • Casters • Low-Profile Backguard

## SunFire 24" (600mm) Wide Restaurant Ranges



Model Number	Description	Price	Input (BTU)	Cu. Ft.	Ship Weight
X24-4L	(4) Open Burners (1) Space Saver Oven	PLEASE CALL FOR PRICES	145,000	26	302/137
X24-4S	(4) Open Burners (1) Storage Base		120,000	26	221/100

## SunFire 36" (900mm) Wide Restaurant Ranges



Model Number	Description	Price	Input (BTU)	Cu. Ft.	Ship Weight
X36-6R	(6) Open Burners (1) Standard Oven	PLEASE CALL FOR PRICES	213,000	37	430/195
	12" Hot Top (4) Open Burners (1) Standard Oven		180,000	37	453/205
X36-6S	(6) Open Burners (1) Storage Base		173,000	37	310/141
	12" Hot Top (4) Open Burners (1) Storage Base		140,000	37	333/151
X36-2G24R	24" Griddle (2) Open Burners (1) Standard Oven		133,000	37	495/225
X36-2G24S	24" Griddle (2) Open Burners (1) Storage Base		100,000	37	375/170

## SunFire 60" (1500mm) Wide Restaurant Ranges

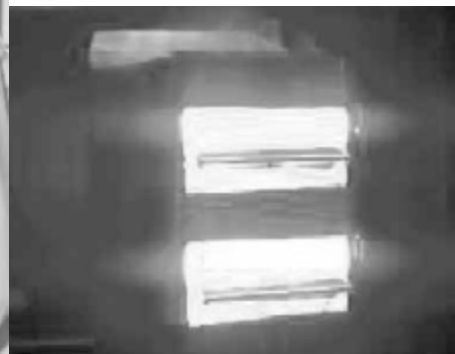


Model Number	Description	Price	Input (BTU)	Cu. Ft.	Ship Weight
X60-10RR	(10) Open Burners (2) Standard Ovens	PLEASE CALL FOR PRICES	366,000	79	726/329
X60-10RS	(10) Open Burners (1) Standard Oven, (1) Storage Base		FOR PRICES	79	606/275
X60-6G24RR	24" Griddle* (6) Open Burners (2) Standard Ovens		286,000	79	791/359
X60-6G24RS	24" Griddle* (6) Open Burners (1) Standard Oven, (1) Storage Base		253,000	79	755/342
X60-6R24RR	24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (2) Standard Ovens		289,500	81	828/376
X60-6R24RS	24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (1) Standard Oven (1) Standard Base		256,500	81	787/357

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

**Garland**  
**U.S. Range**

# Heavy Duty



Garland Master Series	65
Garland Master Sentry Series	79
Garland Master Series Xpress Grills	82
US Range Cuisine Series	85
Garland 36E Series Electric	100

**Manitowoc**



# Master Series Heavy Duty Equipment



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

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

#### PERFORMANCE

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

#### PRECISION

Temperatures measured in precise 1 degree increments using Centerline thermostats.

#### POWER

More heat means faster cooking times that save you money.

#### CONSISTENCY

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

#### FLEXIBILITY

Tops and configurations that fit your kitchen and your menu.

#### RELIABILITY

Dependable equipment with a long life that delivers consistent results.

#### CONVENIENCE

Smooth surfaces make cleaning easy, quick and safe.

#### SAFETY

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

#### CONTEMPORARY

The clean lines of the design complement any kitchen.



#### STANDARD FEATURES:

##### MASTER SERIES

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

##### OVEN-BASE MODELS

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

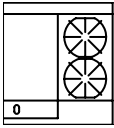
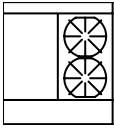
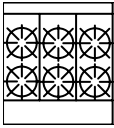
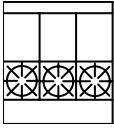
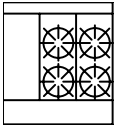
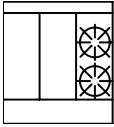
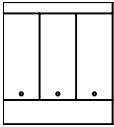
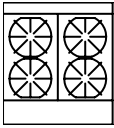
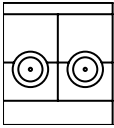
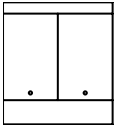
##### MASTER SENTRY SERIES

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

##### OVEN-BASE MODELS

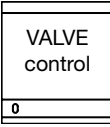
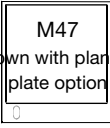
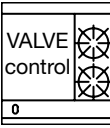
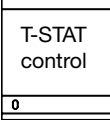
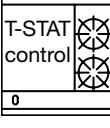
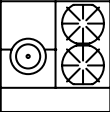
- 40,000 BTU "H" style cast oven burner
- Oven temp range: 150°F - 500°F (66°C - 260° C)
- Piezo oven pilot ignition
- All porcelain oven interior
- 4-position rack guides w/1 oven rack

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

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(1) 33K, 17"W Griddle (2) 35K Open Burners 34" Wide Griddle on left only Rear Gas Option (3/4", 1", 1 1/4")</p>	M42R	(1) Std. Oven Base	\$10,108	143,000 BTU	53	445/202
	M42S	(1) Storage Base	\$8,573	103,000 BTU	53	345/157
	M42T	(1) Modular Top	\$7,989	103,000 BTU	26	265/120
 <p>(1) 30K, 17"W Hot Top (2) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M42-6R	(1) Std. Oven Base	\$9,714	140,000 BTU	53	520/230
	M42-6S	(1) Storage Base	\$9,220	100,000 BTU	53	420/190
	M42-6T	(1) Modular Top	\$7,787	100,000 BTU	26	312/142
 <p>(6) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43R	(1) Std. Oven Base	\$9,535	184,000 BTU	53	440/200
	M43S	(1) Storage Base	\$8,077	144,000 BTU	53	340/155
	M43T	(1) Modular Top	\$7,503	144,000 BTU	26	260/118
 <p>(3) 18K, Open Burners (3) 15K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43FTR	(1) Std. Oven Base	\$11,557	99,000 BTU	53	540/245
	M43FTS	(1) Storage Base	\$10,046	59,000 BTU	53	440/200
	M43FTT	(1) Modular Top	\$9,463	59,000 BTU	26	320/145
 <p>(1) 22K Hot Top (4) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-1R	(1) Std. Oven Base	\$10,541	158,000 BTU	53	460/209
	M43-1S	(1) Storage Base	\$9,016	118,000 BTU	53	360/164
	M43-1T	(1) Modular Top	\$8,420	118,000 BTU	26	275/125
 <p>(2) 22K Hot Tops (2) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-2R	(1) Std. Oven Base	\$10,846	132,000 BTU	53	480/218
	M43-2S	(1) Storage Base	\$10,253	92,000 BTU	53	380/173
	M43-2T	(1) Modular Top	\$8,725	92,000 BTU	26	280/125
 <p>(3) 22K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-3R	(1) Std. Oven Base	\$11,163	106,000 BTU	53	500/227
	M43-3S	(1) Storage Base	\$9,626	66,000 BTU	53	400/182
	M43-3T	(1) Modular Top	\$9,042	66,000 BTU	26	300/135
 <p>(4) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M44R	(1) Std. Oven Base	\$8,737	180,000 BTU	53	440/200
	M44S	(1) Storage Base	\$7,665	140,000 BTU	53	340/155
	M44T	(1) Modular Top	\$6,694	140,000 BTU	26	260/118
 <p>(2) 45K Front-Fired Hot Tops 34" Wide Rear Gas Option External Side Mount (3/4", 1", 1 1/4")</p>	M45R	(1) Std. Oven Base	\$9,232	130,000 BTU	53	510/232
	M45S	(1) Storage Base	\$7,544	90,000 BTU	53	410/186
	M45T	(1) Modular Top	\$7,151	90,000 BTU	26	305/138
 <p>2-Section Hot Top (3) 30K H-Burners 34" Wide Rear Gas Option (3/4", 1")</p>	M46R	(1) Std. Oven Base	\$10,412	130,000 BTU	53	450/205
	M46S	(1) Storage Base	\$8,902	90,000 BTU	53	350/159
	M46T	(1) Modular Top	\$8,331	90,000 BTU	26	270/120



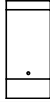



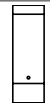
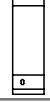
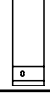
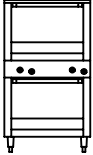
Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

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

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>34" Wide Griddle                      (3) 33K H-Burners                      34" Wide Rear Gas Option                      (3/4", 1")</p>	M47R	(1) Std. Oven Base	\$10,846	139,000 BTU	53	600/273
	M47S	(1) Storage Base	\$9,513	99,000 BTU	53	500/227
	M47T	(1) Modular Top	\$8,916	99,000 BTU	26	360/164
 <p>34" Wide Plancha Griddle                      (3) 33K H- Burners 34" wide with perimeter troughs around griddle                      Rear Gas Option                      (3/4", 1")</p>	M47R	(1) Std. Oven Base	\$11,495	139,000 BTU	53	600/273
	M47S	(1) Storage Base	\$10,162	99,000 BTU	53	500/227
	M47T	(1) Modular Top	\$9,566	99,000 BTU	26	360/164
 <p>23" Wide Griddle                      (2) 33K H-Burners                      (2) 24K Open Burners                      34" Wide Griddle on left only                      Rear Gas Option                      (3/4", 1")</p>	M47-23R	(1) Std. Oven Base	\$11,062	154,000 BTU	53	590/268
	M47-23S	(1) Storage Base	\$9,564	104,000 BTU	53	490/223
	M47-23T	(1) Modular Top	\$9,863	104,000 BTU	26	295/135
 <p>34" Wide Griddle                      (3) 33K H-Burners                      Rear Gas Option                      (3/4", 1")</p>	M48R	(1) Std. Oven Base	\$12,637	139,000 BTU	53	600/273
	M48S	(1) Storage Base	\$10,961	99,000 BTU	53	500/227
	M48T	(1) Modular Top	\$10,541	99,000 BTU	26	300/135
 <p>23" Wide Griddle                      (2) 33K H-Burners                      (2) 24K Open Burners                      34" Wide, Griddle on left only                      Rear Gas Option:                      (3/4", 1")</p>	M48-23R	(1) Std. Oven Base	\$11,633	154,000 BTU	53	590/268
	M48-23S	(1) Storage Base	\$10,160	104,000 BTU	53	490/223
	M48-23T	(1) Modular Top	\$9,576	104,000 BTU	26	295/135
 <p>(1) 45K Front-Fired Hot Top                      (2) 35K Open Burners                      34" Wide Rear Gas Option                      External (3/4")</p>	M54R	34" wide w/(1) Std. Oven Base	\$11,343	155,000 BTU	53	475/215
	M54S	34" wide w/(1) Storage Base	\$9,695	115,000 BTU	53	375/170
	M54T	34" Wide Modular Top	\$8,229	115,000 BTU	26	270/120

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

## Master Series Ranges & Attachments (38" depth)

Top Configuration		Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
	(2) 35K Open Burners 17" Wide Rear Gas Option (3/4")	M4S	(1) Storage Base	\$4,000	70,000 BTU	26	190/86
		M4T	(1) Modular Top	\$3,721	70,000 BTU	9	110/50
	(1) 45K Front-Fired Hot Top 17" Wide Rear Gas Option External (3/4", 1", 1 1/4")	M5S	(1) Storage Base	\$4,583	45,000 BTU	26	230/105
		M5T	(1) Modular Top	\$3,760	45,000 BTU	9	138/63
	(1) 30K Hot Top 17" Wide Rear Gas Option (3/4", 1")	M6S	(1) Storage Base	\$5,029	30,000 BTU	26	240/109
		M6T	(1) Modular Top	\$4,292	30,000 BTU	9	145/66
VALVE control 	17" Griddle (1) 33K H-Burner 17" Wide Rear Gas Option (3/4", 1")	M7S	(1) Storage Base	\$5,295	33,000 BTU	26	260/118
		M7T	(1) Modular Top	\$4,292	33,000 BTU	9	155/70
T-STAT control 	17" Griddle (1) 33K H-Burner 17" Wide Rear Gas Option (3/4", 1")	M8S	(1) Storage Base	\$5,409	33,000 BTU	26	260/118
		M8T	(1) Modular Top	\$5,131	33,000 BTU	9	155/70
	(2) 24K Open Burners 12" Wide Rear Gas Option (3/4")	M12S	(1) Storage Base	\$2,807	48,000 BTU	16	130/60
		M12T	(1) Modular Top	\$2,540	48,000 BTU	6	78/35
	(1) 22K Hot Top 12" Wide	M12S-6	(1) Storage Base	\$3,164	30,000 BTU	16	190/86
		M12T-6	(1) Modular Top	\$2,896	30,000 BTU	6	110/50
VALVE control 	12" Griddle (1) 30K H-Burner 12" Wide	M12S-7	(1) Storage Base	\$3,647	30,000 BTU	16	190/86
		M12T-7	(1) Modular Top	\$3,378	30,000 BTU	6	110/50
T-STAT control 	12" Griddle (1) 30K H-Burner 12" Wide	M12S-8	(1) Storage Base	\$4,723	30,000 BTU	16	190/86
		M12T-8	(1) Modular Top	\$3,950	30,000 BTU	6	110/50
Rear Gas Option (3/4", 1", 1 1/4") 		M2R	(2) Std. Ovens (convection oven option NOT available)	\$11,341	80,000 BTU	75	730/332

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

## Master Series Options & Accessories

Description	US List Price	Notes
Convection Oven in Place of Standard Oven Add "C" to Model Number*	\$3,559	Not available on masonry base or in back to back battery line-ups
Stainless Steel Oven Interior	\$718	For convection oven base, add 5 manufacturing days to lead time
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover**	\$654	Models M45, M54 & M55 external (side) mount only. Gas inlet sizes, 3/4"; 1"; 1-1/4". Add 5-1/4" to overall unit width.
Extra Oven Rack for Standard & RC Ovens	\$264	
Stainless Steel Main Back for Ranges ("R" or "S" Models)	\$767	
Stainless Steel Main Back for Attachments ("S" Models)	\$542	
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates	\$427	
Stainless Steel Intermediate Shelf for Storage Base Models 12" (305mm)	\$617	
Stainless Steel Intermediate Shelf for Storage Base Models 17" (432mm)	\$642	
Stainless Steel Intermediate Shelf for Storage Base Models 34" (864mm)	\$1,046	
Aluminized Intermediate Shelf for Storage Base 12"(305mm)	\$370	
Aluminized Intermediate Shelf for Storage Base 17"(432mm)	\$391	
Aluminized Intermediate Shelf for Storage Base 34" (864mm)	\$629	
Common Front Rail for two or more units; 23" Start Length	\$302	
Common Front Rail; Each Additional 3" in length over 23"	\$63	(maximum 102"/2590mm) total length
Casters w/Polyurethane Wheels (non-marking) for Storage & Oven Base Models	\$692	Casters for stands are not polyurethane
6" Stainless Steel Adjustable Legs for Storage & Oven Base Models	\$250	
Deck Fasteners - Set of Four for Storage & Oven Base Models	\$364	
3/4" N.P.T. Gas Shut Off Valve	\$340	
1" N.P.T. Gas Shut Off Valve	\$364	
1-1/4" N.P.T. Gas Shut Off Valve	\$452	

Description	US List Price	Notes
3/4" N.P.T. Natural Gas Regulator	\$340	Note: Master Series gas equipment requires gas regulators for proper operation & to monitor gas pressure. Regulators are not supplied as standard equipment due to variables in BTU loading per bank.
3/4" N.P.T. Propane Gas Regulator	\$340	
1" N.P.T. Natural Gas Regulator	\$410	
1" N.P.T. Propane Gas Regulator	\$410	
1-1/4" N.P.T. Natural Gas Regulator	\$981	
1-1/4" N.P.T. Propane Gas Regulator	\$981	
Gas Flex Hose & Quick Disconnect (3/4" N.P.T. x 5') w/Restraining Device	\$1,133	
Gas Flex Hose & Quick Disconnect (1" N.P.T. x 5') w/Restraining Device	\$1,270	
Gas Flex Hose & Quick Disconnect (1-1/4" N.P.T. x 5') w/Restraining Device	\$1,887	
Grooved Griddle Option for 12" (305mm) Griddle	\$2,276	
Grooved Griddle Option for 17" (432mm) Griddle or 1/2 grooved section for 34" (864mm)	\$2,780	All other partially grooved plate options: Please consult factory for pricing.
Grooved Griddle Option for 23" (584mm) Griddle	\$3,069	
Grooved Griddle Option for 34" (864mm) Griddle	\$3,786	
Brass Oven Door Handle & Handle Ends - Per Oven	Please Call	
Solid Brass Door Handle on Spreader Cabinet - per handle	Please Call	
Porcelain Enameled Range Front/Storage Base Front - any model	Please Call	Note: Standard Porcelain colors available are: Blue, Green, Grey, Black, White, Almond. Custom colors are available. Contact Factory for Pricing. Also available are extended towel bars mounted to the front rail.
Porcelain Enameled Spreader cabinet Front - any model	Please Call	
Porcelain Enameled Side (per side)	Please Call	
"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M4S, T	\$2,691	For models other than M44 & M4 please contact the factory

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

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

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

## Master Series Options & Accessories

MAXIMUM SECURITY OPTIONS	Price		Price
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.

## Equipment Stands for Master Series Modular Tops (Not for M17/24/34BT)

Model Number	Description	US List Price	US List Price (w/casters)	Cu.Ft. (crate)	Ship Weight
M17	17" (432mm) Wide; Stainless Steel Finish	\$1,736	\$2,312	22	18/8
M24	24"(610mm) Wide; Stainless Steel Finish	\$2,137	\$2,694	26	25/11
M34	34" (864mm) Wide; Stainless Steel Finish	\$2,227	\$2,778	30	37/17

## Garland Master Series Heavy-Duty Char-Broilers

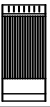




M24B

### STANDARD FEATURES:

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

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

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 17" Wide Char-Broiler	M17B	(1) Storage Base	\$6,833	45,000 BTU	24	235/107
	M17BT	Modular Top	\$6,554	45,000 BTU	10	135/60
 24" Wide Char-Broiler	M24B	(1) Storage Base	\$9,640	60,000 BTU	30	330/150
	M24BT	Modular Top	\$10,309	60,000 BTU	16	230/105
 34" Wide Char-Broiler	M34B	(1) Storage Base	\$10,947	90,000 BTU	54	510/231
	M34BT	Modular Top	\$10,668	90,000 BTU	39	390/180
CHAR-BROILER OPTIONS						Price
	M17B Stainless Steel Main Back					\$542
	M17BT Stainless Steel Main Back					\$427
	M24B Stainless Steel Main Back					\$779
	M24BT Stainless Steel Main Back					\$427
	M34B Stainless Steel Main Back					\$779
	M34BT Stainless Steel Main Back					\$427
	3/4" rear gas connection (end caps/covers available - must specify)					\$654
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17					\$240
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24					\$321
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34					\$504
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler					\$264
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler					\$352
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler					\$553

For additional applicable options, see page 69.

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

## Garland Master Series Heavy-Duty Spreaders



M17SP



M17ES

Model Number	Size	US List Price	Cu.Ft. (crate)	Ship Weight
<b>SPREADER PLATES</b>				
M12SP	12" (305mm) Wide 6-7/8" High	\$1,143	7	50/23
M17SP	17" (432mm) Wide 6-7/8" High	\$1,181	9	75/34
M24SP	24" (610mm) Wide 6-7/8" High	\$1,564	11	105/48
M24SPT	24" (610mm) Wide 9-1/2" High	\$1,969	11	105/48
<b>SPREADER CABINETS</b>				
M12ES	12" (305mm) Wide	\$2,947	19	125/56
M17ES	17" (432mm) Wide	\$3,188	24	175/79
M24ES	24" (610mm) Wide	\$3,607	20	190/86

### STANDARD FEATURES:

#### SPREADERS

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

## Master Series Spreaders Options & Accessories

SPREADER OPTIONS		
	Stainless Steel Mainback (All Spreader Plates)	\$427
	Stainless Steel Mainback (12" / 17" / 24" Cabinets)	\$542
	Stainless Steel Mainback (34" Cabinets)	\$767
	Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)	\$442
	Rear Gas Connection, 1-1/4" NPT	\$442

INTERMEDIATE SHELF FOR SPREADER CABINET		
	12" (305mm) Wide Stainless Steel Shelf	\$617
	17" (432mm) Wide Stainless Steel Shelf	\$642
	24" (610mm) Wide Stainless Steel Shelf	\$754
	12" (305mm) Wide Aluminized Steel Shelf	\$370
	17" (432mm) Wide Aluminized Steel Shelf	\$391
	24" (610mm) Wide Aluminized Steel Shelf	\$452

For additional applicable options, see page 69.

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

## Garland Master Series Range, Counter & Wall-Mount Broilers



MIR-34

### STANDARD FEATURES:

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

### MIR-34L:

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

### MIR-34C:

- Stainless Steel front, sides & 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	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>INFRA-RED BROILERS W/3-POSITION, SPRING-BALANCED BROILING RACK, LEVER-OPERATED</b>					
MIR-34L	Range Mount for 34" wide range	\$6,130	40,000 BTU	38	200/91
MIR-34C	Counter Model w/4" Legs	\$5,655	40,000 BTU	21	170/77
<b>INFRA-RED BROILERS WITH PULL-OUT BROILING RACK (FLAT OR TILTED POSITION)</b>					
MSR16M	Range Mount for 34" wide range	\$5,617	28,000 BTU	38	200/91
MSRCM	Counter Model w/4" Legs	\$5,335	28,000 BTU	21	170/77

<b>BROILER OPTIONS &amp; ACCESSORIES</b>		Price
Interconnecting Piping Between range and Salamander (N/A for plumbing with M45R)		\$660
Stainless Steel Main Bottom for MIR-34C or MSRCM counter models with legs		\$315
Stainless Steel Main Back for MIR-34C or MSRCM		\$364
Stainless Steel Main Back for MIR-34L or MSR16M		\$516
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRCM		\$617



## Garland Master Series Fryers



M70SS

Shown with optional casters



M35SS

Shown with optional casters.

### STANDARD FEATURES:

#### FRYERS:

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

#### M70SS:

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

#### M35SS:

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>HEAVY-DUTY GAS FRYERS</b>					
M35SS	17" (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kw/Hr)	\$9,734	110,000 BTU	26	220/110
M70SS	24" (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	\$12,543	125,000 BTU	30	265/120
<b>All Master Series fryers require a back guard flue attachment</b>					
<b>FRYMATE</b>					
M14FMD	17" (432mm) wide w/door. Storage base Stainless steel pan with drain Chrome plated wire rack with handles	\$4,774		26	175/79

FRYER OPTIONS	Price
Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp / 500 watt; other voltages available)	\$1,666
EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available)	\$1,703
Stainless Steel Main Back	\$679
Stainless Steel Tank Cover for 17" (432mm) Wide Fryer	\$525
Stainless Steel Tank Cover for 24" (610mm) Wide Fryer	\$564
Fish Plate for 17" (432mm) Wide Fryer Only	\$705
Fish Plate for 24" (610mm) Wide Fryer Only	\$768
Large Single Basket for 17" Fryer, in lieu of Twin Fryer Baskets	N/C
Large Single Basket for 24" Fryer, in lieu of Twin Fryer Baskets	N/C
6" (152mm) Stainless Steel Adjustable legs (4)	\$255
Rear Gas Connection - Available for M70SS 3/4" only	\$666
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4"	\$666
Casters w/Polyurethane Wheels (non-marking)	\$692

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

## Garland Master Series Upright Broilers



M100XRM Shown with optional casters



M110XM Shown with optional casters

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>INFRA-RED BROILERS, 1-1/4" FRONT MANIFOLD, W/UPPER FINISHING OVEN</b>					
M100XRM	(1) Std. Oven	\$22,427	110,000 BTU	91	700/318
M100XSM	(1) Storage Base	\$21,327	70,000 BTU	91	600/272
<b>CERAMIC BROILERS, 1-1/4" FRONT MANIFOLD, W/UPPER FINISHING OVEN</b>					
M60XR	(1) Std. Oven	\$15,020	120,000 BTU	91	750/341
M60XS	(1) Storage Base	\$13,376	80,000 BTU	91	650/295
<b>DOUBLE-DECK INFRA-RED BROILER, 3/4" REAR GAS CONNECTION W/PRESSURE REGULATOR</b>					
M110XM	(2) Infra-Red	\$30,987	140,000 BTU	91	810/368

BROILER OPTIONS	Price
Stainless Steel Main Top for M60X or M100X	\$1,081
Stainless Steel Main Back for Oven and Storage Base Broilers	\$1,824
Adjustable Casters for M110XM Only	\$729
Extended fine brand broiling rack (adds 2-5/8" to front of broiler as holding zone)	N/C

For additional applicable options, see page 69.

### STANDARD FEATURES:

#### All M100X:

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

#### M100XRM:

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

#### All M60X:

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

#### M60XR:

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

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

#### M110XM:

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

## Garland Master Series High-Shelves



M34DD



M34SD

Model Number	Description	US List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
M17DD	17" wide Double Deck	\$1,472	\$334	12	45/20
M24DD	24" wide Double Deck	\$1,698	\$386	20	65/29
M29DD	29" wide Double Deck	\$1,799	\$410	30	70/32
M34DD	34" wide Double Deck	\$1,961	\$421	30	75/34
M41DD	41" wide Double Deck	\$2,202	\$491	34	90/41
M46DD	46" wide Double Deck	\$2,339	\$529	37	97/44
M48DD	48" wide Double Deck	\$2,389	\$566	39	100/45
M51DD	51" wide Double Deck	\$2,478	\$599	41	110/50
M58DD	58" wide Double Deck	\$2,731	\$617	43	125/57
M68DD	68" wide Double Deck	\$3,044	\$666	45	150/68
M17SD	17" wide Single Deck	\$945	\$334	12	45/20
M24SD	24" wide Single Deck	\$1,069	\$386	20	65/29
M29SD	29" wide Single Deck	\$1,107	\$402	25	70/32
M34SD	34" wide Single Deck	\$1,145	\$435	30	75/34
M41SD	41" wide Single Deck	\$1,283	\$491	34	90/41
M46SD	46" wide Single Deck	\$1,468	\$516	37	97/44
M48SD	48" wide Single Deck	\$1,371	\$561	39	100/45
M51SD	51" wide Single Deck	\$1,484	\$599	41	110/50
M58SD	58" wide Single Deck	\$1,585	\$617	43	125/57
M68SD	68" wide Single Deck	\$1,736	\$666	45	150/68

## Garland Master Series Backguards



Model Number	Description	US List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
<b>BACKGUARDS, 17" HIGH (or 10" Lo Profile) - For Lo-Profile Backguard Change BG to LPBG.</b>					
M9LPBG	9" wide (only available as LPBG)	\$566	\$176	2	15/7
M12BG	12" wide	\$593	\$214	2	18/8
M17BG	17" wide	\$629	\$264	2	20/9
M24BG	24" wide	\$666	\$297	2	25/11
M29BG	29" wide	\$679	\$334	3	28/13
M34BG	34" wide	\$679	\$370	4	30/14
M41BG	41" wide	\$844	\$378	4	45/20
M46BG	46" wide	\$931	\$410	4	52/23
M48BG	48" wide	\$956	\$435	5	55/25
M51BG	51" wide	\$956	\$442	5	60/27
M58BG	58" wide	\$1,120	\$477	6	65/29
M68BG	68" wide	\$1,334	\$486	7	75/34
<b>BACKGUARDS, DOUBLE DECK HEIGHT BACKGUARD 33" (838MM) HIGH</b>					
M17DDBG	17" wide	\$945	\$334	3	45/20
M24DDBG	24" wide	\$1,069	\$386	3	65/29
M29DDBG	29" wide	\$1,107	\$410	5	70/32
M34DDBG	34" wide	\$1,145	\$435	6	75/34
M41DDBG	41" wide	\$1,283	\$486	7	90/41
M46DDBG	46" wide	\$1,334	\$516	7	97/44
M48DDBG	48" wide	\$1,371	\$566	8	100/45
M51DDBG	51" wide	\$1,484	\$599	8	110/50
M58DDBG	58" wide	\$1,585	\$617	9	125/57
M68DDBG	68" wide	\$1,736	\$666	10	150/68

## Garland Master Series "Arctic Fire" Remote Refrigerated Bases



### STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
<b>REMOTE LOW-HEIGHT REFRIGERATORS</b>				
GN17R34	34" wide - 2 drawer	\$14,632	30	247/112
GN17R46	46" wide - 2 drawer	\$16,109	40	322/146
GN17R51	51" wide - 4 drawer	\$16,443	45	355/116
GN17R53	53" wide - 4 drawer	\$16,666	47	361/164
GN17R63	63" wide - 4 drawer	\$17,844	52	431/196
GN17R68	68" wide - 4 drawer	\$18,426	56	458/208
GN17R80	80" wide - 6 drawer	\$19,825	64	533/242
GN17R85	85" wide - 6 drawer	\$21,664	67	570/268
GN17R92	92" wide - 6 drawer	\$21,909	73	607/276
GN17R97	97" wide - 6 drawer	\$22,518	77	637/280
GN17R102	102" wide - 6 drawer	\$23,113	81	675/306
GN17R109	109" wide - 8 drawer	\$25,807	85	720/327
GN17R114	114" wide - 8 drawer	\$26,688	90	750/340
<b>REMOTE LOW-HEIGHT FREEZERS</b>				
GN17FR34	34" wide - 2 drawer	\$15,837	30	247/112
GN17FR46	46" wide - 2 drawer	\$17,273	40	322/146
GN17FR51	51" wide - 4 drawer	\$17,584	45	355/116
GN17FR53	53" wide - 4 drawer	\$17,844	47	361/164
GN17FR63	63" wide - 4 drawer	\$19,618	52	431/196
GN17FR68	68" wide - 4 drawer	\$20,187	56	458/208
GN17FR80	80" wide - 6 drawer	\$20,575	64	533/242
<p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm).                      When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.</p> <p>For pricing of custom modifications, please contact the factory.</p>				

## Master Series "Arctic Fire" Self-Contained Refrigerated Bases



### STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
<b>SELF-CONTAINED LOW-HEIGHT REFRIGERATORS</b>				
GN17C46	46" wide - 2 drawer	\$17,584	40	340/154
GN17C51	51" wide - 2 drawer	\$17,908	45	360/163
GN17C53	53" wide - 2 drawer	\$18,246	47	383/174
GN17C63	63" wide - 4 drawer	\$19,889	52	434/197
GN17C68	68" wide - 4 drawer	\$20,484	56	476/216
GN17C80	80" wide - 4 drawer	\$21,778	64	570/259
GN17C85	85" wide - 4 drawer	\$22,531	67	604/274
GN17C92	92" wide - 4 drawer	\$24,265	73	655/297
GN17C97	97" wide - 6 drawer	\$25,197	77	680/309
GN17C102	102" wide - 6 drawer	\$25,663	81	730/331
GN17C109	109" wide - 6 drawer	\$26,014	85	774/351
GN17C114	114" wide - 6 drawer	\$27,204	90	808/367
GN17C119	119" wide - 6 drawer	\$28,059	95	850/386

<b>SELF-CONTAINED LOW-HEIGHT FREEZERS</b>				
GN17FC46	46" wide - 2 drawer	\$18,711	40	340/154
GN17FC51	51" wide - 2 drawer	\$19,320	45	360/163
GN17FC53	53" wide - 2 drawer	\$19,889	47	383/174
GN17FC63	63" wide - 4 drawer	\$21,935	52	434/197
GN17FC68	68" wide - 4 drawer	\$22,233	56	476/216
GN17FC80	80" wide - 4 drawer	\$22,803	64	570/259
GN17FC92	92" wide - 6 drawer	\$24,549	73	655/297

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, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm).

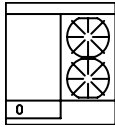
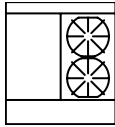
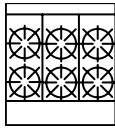
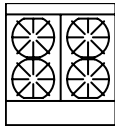
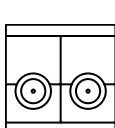
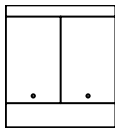
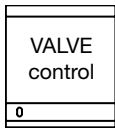
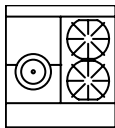
When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.

For pricing of custom modifications, please contact the factory.

BASE OPTIONS	Price
Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$831
Casters - Set of 4	\$692

## Master Sentry Series Heavy-Duty Ranges


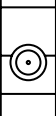


**TOTAL FLAME FAILURE PROTECTION  
& ELECTRIC SPARK IGNITION\***

CE	Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft.	Ship Weight
CE	 <p>(1) 33K, 17"W Griddle                      (2) 35K Open Burners                      34" Wide, 38" Depth                      Griddle on left only                      Rear Gas Option                      (3/4", 1", 1 1/4")</p>	MST42R-E	(1) Std. Oven Base	\$11,757	143,000 BTU	53	445/202
		MST42S-E	(1) Storage Base	\$10,216	103,000 BTU	53	345/157
		MST42T-E	(1) Modular Top	\$9,622	103,000 BTU	26	265/120
CE	 <p>(1) 30K, 17"W Hot Top                      (2) 35K Open Burners                      34" Wide, 38" Depth                      Rear Gas Option                      (3/4", 1", 1 1/4")</p>	MST42-6R-E	(1) Std. Oven Base	\$11,757	140,000 BTU	53	520/230
		MST42-6S-E	(1) Storage Base	\$10,216	100,000 BTU	53	420/190
		MST42-6T-E	(1) Modular Top	\$9,622	100,000 BTU	26	312/142
CE	 <p>(6) 24K Open Burners                      34" Wide, 38" Depth                      Rear Gas Option                      (3/4", 1", 1 1/4")</p>	MST43R-E	(1) Std. Oven Base	\$12,073	160,000 BTU	53	440/200
		MST43S-E	(1) Storage Base	\$10,549	120,000 BTU	53	340/155
		MST43T-E	(1) Modular Top	\$10,975	120,000 BTU	26	260/118
CE	 <p>(4) 35K Open Burners                      34" Wide, 38" Depth                      Rear Gas Option                      (3/4", 1", 1 1/4")</p>	MST44R-E	(1) Std. Oven Base	\$11,171	180,000 BTU	53	440/200
		MST44S-E	(1) Storage Base	\$9,673	140,000 BTU	53	340/155
		MST44T-E	(1) Modular Top	\$9,086	140,000 BTU	26	260/118
CE	 <p>(2) 45K Front-Fired                      Hot Tops; 34" Wide                      38" Depth                      Rear Gas Option                      External Side Mount                      (3/4", 1", 1 1/4")                      (not available with                      convection oven base)</p>	MST45R-E	(1) Std. Oven Base	\$10,839	130,000 BTU	53	510/232
		MST45S-E	(1) Storage Base	\$9,297	90,000 BTU	53	410/186
		MST45T-E	(1) Modular Top	\$8,689	90,000 BTU	26	305/138
CE	 <p>2-Section Hot Top                      (3) 30K H-Burners                      34" Wide, 38" Depth                      Rear Gas Option                      (3/4", 1")</p>	MST46R-E	(1) Std. Oven Base	\$11,913	130,000 BTU	53	450/205
		MST46S-E	(1) Storage Base	\$10,372	90,000 BTU	53	350/159
		MST46T-E	(1) Modular Top	\$9,764	90,000 BTU	26	270/120
CE	 <p>34" Griddle                      (3) 33K H-Burners                      34" Wide, 38" Depth                      Rear Gas Option                      (3/4", 1")</p>	MST47R-E	(1) Std. Oven Base	\$12,703	139,000 BTU	50	600/273
		MST47S-E	(1) Storage Base	\$11,176	99,000 BTU	50	500/227
		MST47T-E	(1) Modular Top	\$10,579	99,000 BTU	20	360/164
CE	 <p>(1) 45K Front-Fired                      Hot Top                      (2) 35K Open Burners                      34" Wide, 38" Depth                      Rear Gas Option                      External (3/4")</p>	MST54R-E	(1) Std. Oven Base	\$12,456	155,000 BTU	53	475/215
		MST54S-E	(1) Storage Base	\$10,748	115,000 BTU	53	375/170
		MST54T-E	(1) Modular Top	\$10,139	115,000 BTU	26	270/120
For Standard Features, see page 65. For Options & Accessories, see page 69.							
*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$140, and omit suffix "-E"							

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

## Master Sentry Series Range Attachments

**TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION\***




CE	Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight	
CE		(2) 35K Open Burners 17" Wide, 38" Depth Rear Gas Option (3/4")	MST4S-E	(1) Storage Base	\$5,154	70,000 BTU	26	190/86
		MST4T-E	(1) Modular Top	\$4,882	70,000 BTU	9	110/50	
CE		(1) 45K Front-Fired Hot Top; 17" Wide 38" Depth Rear Gas Option External (3/4", 1", 1 1/4")	MST5S-E	(1) Storage Base	\$5,089	45,000 BTU	26	230/105
		MST5T-E	(1) Modular Top	\$4,816	45,000 BTU	9	138/63	
CE		(1) 30K Hot Top 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST6S-E	(1) Storage Base	\$5,684	27,000 BTU	26	240/109
		MST6T-E	(1) Modular Top	\$5,400	27,000 BTU	9	145/66	
CE	VALVE control 	(1) 33K H-Burner 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST7S-E	(1) Storage Base	\$5,893	33,000 BTU	26	260/118
		MST7T-E	(1) Modular Top	\$5,607	33,000 BTU	9	155/70	
*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$124 and omit suffix "-E"								
For Standard Features, see page 65. For Options & Accessories, see page 69.								

## Master Sentry Series Char-Broilers

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

### STANDARD FEATURES:

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

CE	Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight	
CE		17" Wide Char-Broiler	MST17B	17" wide (1) Storage Base	\$8,182	45,000 BTU	24	235/107
		MST17BE	17" wide (1) Storage Base	\$8,353	45,000 BTU	24	235/107	
		MST17BT	17" wide Modular Top	\$7,899	45,000 BTU	10	135/100	
CE		24" Wide Char-Broiler	MST24B	24" wide (1) Storage Base	\$11,783	60,000 BTU	30	330/150
		MST24BE	24" wide (1) Storage Base	\$11,938	60,000 BTU	30	330/150	
		MST24BT	24" wide Modular Top	\$12,648	60,000 BTU	16	230/105	
CE		34" Wide Char-Broiler	MST34B	34" wide (1) Storage	\$13,298	90,000 BTU	54	510/231
		MST34BE	34" wide (1) Storage	\$13,454	90,000 BTU	54	510/231	
		MST34BT	34" wide Modular Top	\$13,027	90,000 BTU	39	390/180	

Compatibility: Master Series Broiler modular tops, (models MST17BT, MST24BT, MST34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm).

When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height.

Additional charges apply.

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

CHAR-BROILER OPTIONS		Price
	M17B Stainless Steel Main Back	\$542
	M17BT Stainless Steel Main Back	\$427
	M24B Stainless Steel Main Back	\$779
	M24BT Stainless Steel Main Back	\$427
	M34B Stainless Steel Main Back	\$779
	M34BT Stainless Steel Main Back	\$427
	3/4" rear gas connection (end caps/covers available - must specify)	\$654
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$240
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$321
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$504
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler	\$264
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler	\$352
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler	\$553

For additional applicable options, see page 69.



## Master Sentry Series Range-Mount & Counter Broilers

### TOTAL FLAME FAILURE PROTECTION & MANUAL PILOT IGNITION

#### STANDARD FEATURES:

- MSTSR16: (CE markets only)
- Stainless Steel front, sides, top and bottom w/heat shield.
  - Two (2) 14,000 BTU/4.10 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
  - Fixed position, roll-out broiling rack with easy-view tilt feature
  - ½" NPT top gas inlet
  - Large removable grease pan
- MSTSRC: (CE markets only)
- Stainless Steel front, sides, top, and bottom heat shield
  - Two (2) 14,000 BTU/4.10 kw atmospheric infra-red burners, each controlled with Hi-Lo valve
  - Fixed position, roll-out broiling rack with easy-view tilt feature
  - ½" NPT rear gas inlet
  - Large removable grease pan
  - Wall-mountable, (w/opt. kit)

#### 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
- ½" 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
- ½" NPT rear gas inlet
- Large removable grease pan
- Wall-mountable, (w/opt. kit)

CE	Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>INFRA-RED BROILERS WITH PULL-OUT BROILING RACK (flat or tilted position)</b>						
CE	MSTSR16	Infra-Red - Range Mount	\$6,359	28,000 BTU	40	210/95
CE	MSTSRC	Infra-Red - Counter Stainless Steel Top w/4" Legs	\$6,359	28,000 BTU	21	160/61
	MSTSR16M	Infra-Range Mount	\$6,359	40,000 BTU	40	210/95
	MSTSRCM	Infra-Red Counter Stainless Steel Top w/4" Legs	\$6,359	40,000 BTU	21	160/61

BROILER OPTIONS	Price
Stainless Steel Mainback for MSTSRC	\$364
Stainless Steel Mainback for MSTSR16	\$516
Interconnecting Gas Pipe from range to MSTSR16	\$660
Stainless Steel Wall Mount Kit w/Heat Shield for MSTRC	\$617

 **Garland**

Double Your Output  
Not Your Space



See page 84 for  
Energy Star rated  
models

Xpress Grill

 **Manitowoc**

*Automated controls and cook cycles makes grilling easy using one or two sides*

**Simple Concept:** Xpress Grill 2-sided cooking is faster, reduces the risk of undercooking, enhances product consistency, and offers the flexibility of independently-controlled, 2-sided heat zones in one easy-to-use, high-output grill.

**Simple Design:** Less components, sealed platens, and precise controls are keys to Xpress Grill's high performance and reliability.

**Simple to Own:** Xpress Grill is easy to operate, maintain, and service, all helping increase profit and reduce cost.

**Cook  
Twice  
as Fast!**

**Do the math.** Grilling both sides at the same time cooks your product in half the time it would take on a conventional flat grill. In the same space as that 36" flat grill, Xpress grill **doubles** your capacity.

**Easily,**

**Save time.** No more manual searing and turning, just select a product, load the grill and lower the platen. When cooking is complete, the platen rises automatically. With Xpress grill, **anyone** can turn out load after load of consistently grilled product.

**and  
Safely**

**Ensure food safety.** With operation and maintenance boiled down to a few simple, repeatable procedures, the probability of operator error or accident is nearly eliminated. Xpress grill's fool-proof, product-specific cooking sequence locks in food safety and consistency.

**...for  
Less.**

**Reduce cost.** A true piece of Garland Accelerated Cooking Technology, Xpress grill's amazing efficiency and slick operation deliver significant reductions in energy consumption, waste, and costly risk. Operating costs go down; productivity and profit go up.



## Garland Master Series Xpress Grills



XG24



XE36

### 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
- CE models available

### GAS MODELS:

- 33,000 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	Price	Total Input	Cu. Ft.	Ship Weight
<b>24" WIDE GAS XPRESS GRILLS</b>					
XG24 *	Flat Griddle Two Platens	PLEASE CALL FOR PRICES	66,000 BTU	45	515/234
XG241L	Flat Griddle One Platen on Left		66,000 BTU	45	455/207
XG241R	Flat Griddle One Platen on Right		66,000 BTU	45	455/207
<b>36" WIDE GAS XPRESS GRILLS</b>					
XG36 *	Flat Griddle Three Platens	PLEASE CALL FOR PRICES	99,000 BTU	59	965/438
XG362L	Flat Griddle Two Platens Left		99,000 BTU	59	905/411
XG362R	Flat Griddle Two Platens Right		99,000 BTU	59	905/411
XG361L	Flat Griddle One Platen Left		99,000 BTU	59	845/384
XG361C	Flat Griddle One Platen Centre		99,000 BTU	59	845-384
XG361R	Flat Griddle One Platens Right		99,000 BTU	59	845/384
<b>24" WIDE ELECTRIC XPRESS GRILLS</b>					
XE24	Flat Griddle Two Platens	PLEASE CALL FOR PRICES	17.3 kW	45	485/220
XE241L	Flat Griddle One Platen on Left		12.98 kW	45	425/193
XE241R	Flat Griddle One Platen on Right		12.98 kW	45	425/193
<b>36" WIDE ELECTRIC XPRESS GRILLS</b>					
XE36	Flat Griddle Three Platens	PLEASE CALL FOR PRICES	25.6 kW	59	910/413
XE362L	Flat Griddle Two Platens Left		21.6 kW	59	850/386
XE362R	Flat Griddle Two Platens Right		21.6 kW	59	850/386
XE361L	Flat Griddle One Platen Left		17.6 kW	59	790/359
XE361C	Flat Griddle One Platen Centre		17.6 kW	59	790/359
XE361R	Flat Griddle One Platen Right		17.6 kW	59	790/359

NOTE: XG24 \* and XG36 \* are Energy Star qualified models.



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.**

# 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.

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.

#### 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

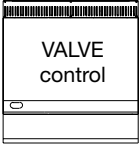

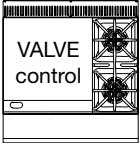
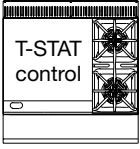
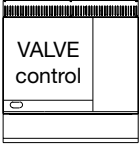
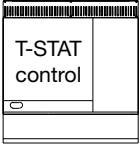
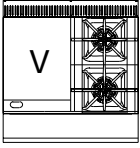
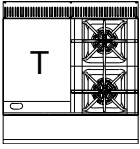
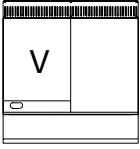
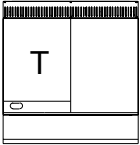
A powerful reputation  
created in the kitchen.

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.

- 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

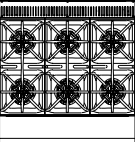
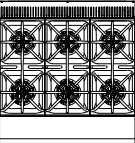
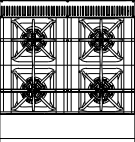
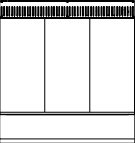
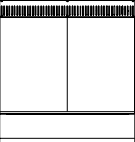
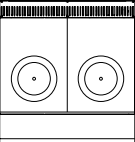
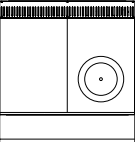
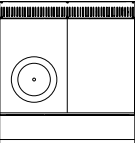
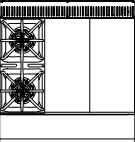
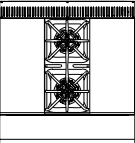


## US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 36" Wide Griddle Rear Gas Option (3/4")	C836-1	(1) Std. Oven	\$10,769	130,000 BTU	53	706/320
	C0836-1	(1) Storage Base	\$8,865	90,000 BTU	53	527/239
	C0836-1M	(1) Modular Top	\$8,494	90,000 BTU	30	405/184
 36" Wide Griddle Rear Gas Option (3/4")	C836-1-1	(1) Std. Oven	\$12,978	130,000 BTU	53	706/320
	C0836-1-1	(1) Storage Base	\$11,062	90,000 BTU	53	527/239
	C0836-1-1M	(1) Modular Top	\$9,945	90,000 BTU	30	405/184
 24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-2	(1) Std. Oven	\$10,796	160,000 BTU	53	630/286
	C0836-2	(1) Storage Base	\$8,458	120,000 BTU	53	460/209
	C0836-2M	(1) Modular Top	\$7,340	120,000 BTU	30	375/170
 24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-2-1	(1) Std. Oven	\$11,200	160,000 BTU	53	630/286
	C0836-2-1	(1) Storage Base	\$8,712	120,000 BTU	53	460/209
	C0836-2-1M	(1) Modular Top	\$7,899	120,000 BTU	30	375/170
 24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-3	(1) Std. Oven	\$11,265	125,000 BTU	53	650/295
	C0836-3	(1) Storage Base	\$9,106	85,000 BTU	53	477/216
	C0836-3M	(1) Modular Top	\$8,203	85,000 BTU	30	392/178
 24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-3-1	(1) Std. Oven	\$11,571	125,000 BTU	53	650/295
	C0836-3-1	(1) Storage Base	\$9,321	85,000 BTU	53	477/216
	C0836-3-1M	(1) Modular Top	\$8,293	85,000 BTU	30	392/178
 18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-4	(1) Std. Oven	\$10,412	130,000 BTU	53	650/281
	C0836-4	(1) Storage Base	\$8,040	90,000 BTU	53	477/203
	C0836-4M	(1) Modular Top	\$7,162	90,000 BTU	30	392/178
 18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-4-1	(1) Std. Oven	\$10,528	130,000 BTU	53	620/281
	C0836-4-1	(1) Storage Base	\$8,497	90,000 BTU	53	447/203
	C0836-4-1M	(1) Modular Top	\$7,238	90,000 BTU	30	392/178
 18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-5	(1) Std. Oven	\$10,744	102,500 BTU	53	635/288
	C0836-5	(1) Storage Base	\$8,396	62,500 BTU	53	462/210
	C0836-5M	(1) Modular Top	\$7,709	62,500 BTU	30	377/171
 18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")	C836-5-1	(1) Std. Oven	\$11,011	102,500 BTU	53	635/288
	C0836-5-1	(1) Storage Base	\$8,827	62,500 BTU	53	462/210
	C0836-5-1M	(1) Modular Top	\$7,837	62,500 BTU	30	377/171

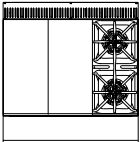
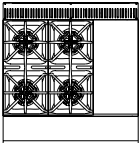
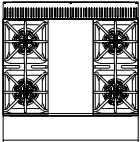
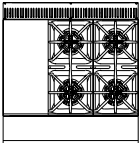
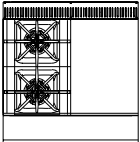
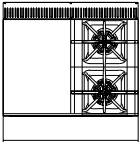
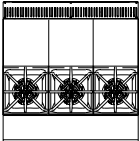
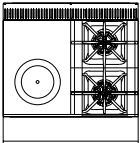
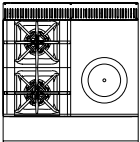
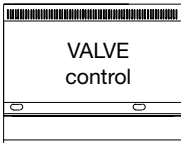
Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 90).

## US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
	C836-6	(1) Std. Oven	\$9,785	220,000 BTU	53	562/255
	C0836-6	(1) Storage Base	\$7,892	180,000 BTU	53	361/164
	C0836-6M	(1) Modular Top	\$6,781	180,000 BTU	30	320/145
	C836-6-SU	(1) Std. Oven	\$10,402	220,000 BTU	53	562/255
	C0836-6-SU	(1) Storage Base	\$8,548	180,000 BTU	53	361/164
	C0836-6SUM	(1) Modular Top	\$7,754	180,000 BTU	30	320/145
	C836-7	(1) Std. Oven	\$9,447	160,000 BTU	53	556/252
	C0836-7	(1) Storage Base	\$7,567	120,000 BTU	53	344/156
	C0836-7M	(1) Modular Top	\$6,445	120,000 BTU	30	328/149
	C836-8	(1) Std. Oven	\$11,048	115,000 BTU	53	588/267
	C0836-8	(1) Storage Base	\$8,065	75,000 BTU	53	427/192
	C0836-8M	(1) Modular Top	\$6,934	75,000 BTU	30	342/155
	C836-9	(1) Std. Oven	\$10,147	105,000 BTU	53	590/268
	C0836-9	(1) Storage Base	\$8,203	65,000 BTU	53	427/192
	C0836-9M	(1) Modular Top	\$7,075	65,000 BTU	30	342/155
	C836-10	(1) Std. Oven	\$11,163	115,000 BTU	53	600/272
	C0836-10	(1) Storage Base	\$8,776	75,000 BTU	53	414/188
	C0836-10M	(1) Modular Top	\$7,709	75,000 BTU	30	328/149
	C836-11	(1) Std. Oven	\$12,116	110,000 BTU	53	613/278
	C0836-11	(1) Storage Base	\$11,218	70,000 BTU	53	414/188
	C0836-11M	(1) Modular Top	\$9,068	70,000 BTU	30	329/149
	C836-11R	(1) Std. Oven	\$12,116	110,000 BTU	53	613/278
	C0836-11R	(1) Storage Base	\$10,198	70,000 BTU	53	414/188
	C0836-11RM	(1) Modular Top	\$9,068	70,000 BTU	30	329/149
	C836-12	(1) Std. Oven	\$10,731	150,000 BTU	53	604/274
	C0836-12	(1) Storage Base	\$8,801	110,000 BTU	53	438/199
	C0836-12M	(1) Modular Top	\$7,658	110,000 BTU	30	355/161
	C836-12C	(1) Std. Oven	\$10,731	150,000 BTU	53	604/274
	C0836-12C	(1) Storage Base	\$8,801	110,000 BTU	53	438/199
	C0836-12CM	(1) Modular Top	\$7,658	110,000 BTU	30	355/161

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 90).

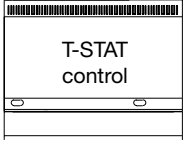
## US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(2) Open Burners (2) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-12R	(1) Std. Oven	\$10,731	150,000 BTU	53	604/274
	C0836-12R	(1) Storage Base	\$8,801	110,000 BTU	53	438/199
	C0836-12RM	(1) Modular Top	\$7,658	110,000 BTU	30	355/161
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-13	(1) Std. Oven	\$10,325	185,000 BTU	53	590/268
	C0836-13	(1) Storage Base	\$8,407	145,000 BTU	53	404/183
	C0836-13M	(1) Modular Top	\$7,278	145,000 BTU	30	321/146
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-13C	(1) Std. Oven	\$10,325	185,000 BTU	53	590/268
	C0836-13C	(1) Storage Base	\$8,407	145,000 BTU	53	404/183
	C0836-13CM	(1) Modular Top	\$7,278	145,000 BTU	30	321/146
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-13L	(1) Std. Oven	\$10,325	185,000 BTU	53	590/268
	C0836-13L	(1) Storage Base	\$8,407	145,000 BTU	53	404/183
	C0836-13LM	(1) Modular Top	\$7,278	145,000 BTU	30	321/146
 <p>(2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-14	(1) Std. Oven	\$11,112	132,500 BTU	53	624/283
	C0836-14	(1) Storage Base	\$9,183	92,500 BTU	53	438/199
	C0836-14M	(1) Modular Top	\$8,065	92,500 BTU	30	355/161
 <p>(2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-14L	(1) Std. Oven	\$11,112	132,500 BTU	53	624/283
	C0836-14L	(1) Storage Base	\$9,183	92,500 BTU	53	438/199
	C0836-14LM	(1) Modular Top	\$8,065	92,500 BTU	30	355/161
 <p>(3) Open Burners (3) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-15	(1) Std. Oven	\$10,973	175,000 BTU	53	600/272
	C0836-15	(1) Storage Base	\$9,056	135,000 BTU	53	414/188
	C0836-15M	(1) Modular Top	\$7,924	135,000 BTU	30	329/149
 <p>(2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-17	(1) Std. Oven	\$11,112	137,500 BTU	53	624/283
	C0836-17	(1) Storage Base	\$9,183	97,500 BTU	53	438/199
	C0836-17M	(1) Modular Top	\$8,065	97,500 BTU	30	355/161
 <p>(2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-17R	(1) Std. Oven	\$11,112	137,500 BTU	53	624/283
	C0836-17R	(1) Storage Base	\$9,183	97,500 BTU	53	438/199
	C0836-17RM	(1) Modular Top	\$8,065	97,500 BTU	30	355/161
 <p>VALVE control</p> <p>48" Wide Griddle Rear Gas Option (3/4")</p>	C836-48	(1) Std. Oven 12" Storage	\$15,279	160,000 BTU	55	1140/520
	C0836-48	36" & 12" Storage Bases	\$12,801	120,000 BTU	55	940/426
	C0836-48M	(1) Modular Top	\$9,259	120,000 BTU	25	640/272

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 90).



## US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft.	Ship Weight
 <p>T-STAT control</p> <p>48" Wide Griddle Rear Gas Option (3/4")</p>	C836-48-1	(1) Std. Oven 12" Storage	\$16,280	160,000 BTU	55	1140/517
	C0836-48-1	36" & 12" Storage Bases	\$13,806	120,000 BTU	55	940/426
	C0836-48-1M	(1) Modular Top	\$9,882	120,000 BTU	25	640/290

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 90).

## US Range Cuisine Series Heavy-Duty Add-A-Units

### STANDARD FEATURES:

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

### 12" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

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

### 12" MODULAR TOP MODELS:





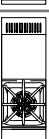

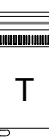



- Stainless Steel front & sides
- Note: Not available with legs

### 18" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

### 18" MODULAR TOP MODELS:

- Stainless Steel front & sides

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 12" Wide Griddle	C12836-1	Open Cabinet Base	\$3,658	30,000 BTU	28	190/86
	C12836-1M	Modular Top	\$3,468	30,000 BTU		
 12" Wide Griddle	C12836-1-1	Open Cabinet Base	\$4,483	30,000 BTU	28	190/86
	C12836-1-1M	Modular Top	\$4,242	30,000 BTU		
 (2) Open Burners 12" Wide Rear Gas Option (3/4")	C12836-6	Open Cabinet Base	\$3,276	60,000 BTU	28	190/86
	C12836-6M	Modular Top	\$3,124	60,000 BTU		
 Hot Top 12" Wide	C12836-8	Open Cabinet Base	\$3,658	25,000 BTU	28	190/86
	C12836-8M	Modular Top	\$3,468	25,000 BTU		
 French Top 12" Wide Rear Gas Option (3/4")	C12836-15	Open Cabinet Base	\$3,531	45,000 BTU	28	207/94
	C12836-15M	Modular Top	\$3,301	45,000 BTU		
 18" Wide Griddle Rear Gas Option (3/4")	C1836-1	Open Cabinet Base	\$5,252	30,000 BTU	28	315/145
	C1836-1M	Modular Top	\$4,522	30,000 BTU	26	315/145
 18" Wide Griddle Rear Gas Option (3/4")	C1836-1-1	Open Cabinet Base	\$7,289	30,000 BTU	28	315/145
	C1836-1-1M	Modular Top	\$6,527	30,000 BTU	26	315/145
 (2) Open Burners 18" Wide Rear Gas Option (3/4")	C1836-7	Open Cabinet Base	\$4,179	60,000 BTU	28	227/103
	C1836-7M	Modular Top	\$4,331	60,000 BTU	26	227/103
 Hot Top 18" Wide Rear Gas Option (3/4")	C1836-9	Open Cabinet Base	\$4,686	32,500 BTU	28	230/104
	C1836-9M	Modular Top	\$4,662	32,500 BTU	26	230/104
 Front-Fired Hot Top 18" Wide	C1836-10	Open Cabinet Base	\$4,686	37,500 BTU	28	225/102
	C1836-10M	Modular Top	\$4,344	37,500 BTU	26	235/107

## US Range Cuisine Series Heavy-Duty Add-A-Units

### STANDARD FEATURES:


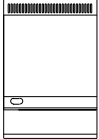
- Stainless Steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless Steel front rail adjustable to three positions
- 6" Stainless Steel stub back

### 24" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

### 24" MODULAR TOP MODELS:

- Stainless Steel front & sides

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 VALVE control 24" Wide Griddle Rear Gas Option (3/4")	C24836-1	Open Cabinet Base	\$6,401	60,000 BTU		380/172
	C24836-1M	Modular Top	\$6,020	60,000 BTU		342/155
 24" Wide Griddle Rear Gas Option (3/4")	C24836-1-1	Open Cabinet Base	\$7,717	60,000 BTU		380/172
	C24836-1-1M	Modular Top	\$6,955	60,000 BTU		342/155

## US Range Cuisine Series Heavy-Duty Spreaders



CCSP-18

### 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



C836-12-0

Model Number	Size	US List Price	Cu.Ft. (crate)	Ship Weight
<b>SPREADER PLATES</b>				
CCSP-12	12" Wide Spreader Plate	\$1,508		14/6
CCSP-18	18" Wide Spreader Plate	\$1,538		18/8
CCSP-36	36" Wide Spreader Plate	\$2,818	30	38/17
<b>SPREADER CABINETS</b>				
C836-12-0	12" Wide/Open Cabinet*	\$1,904	26.2	145/66
C836-18-0	18" Wide/Open Cabinet	\$2,732	26.2	152/69
C836-36-0	36" Wide/Open Cabinet	\$3,873	53	205/93

SPREADER OPTION	Price
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)	\$442
Rear Gas Connection, 1-1/4" NPT	\$442

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

## US Range Cuisine Series Options & Accessories

Item	Description	Price	Notes
CCPS-48	48" continuous plate shelf length	\$617	Not available on fryers, spreaders, broilers
CCPS-54	54" continuous plate shelf length	\$679	
CCPS-60	60" continuous plate shelf length	\$754	
CCPS-72	72" continuous plate shelf length	\$818	
	Grooved Griddle: Full 18" Plate	\$1,869	Add to price of range
	Grooved Griddle: Full 24" Plate	\$2,490	
	Grooved Griddle: Full 36" Plate	\$3,736	
	Grooved Griddle: Full 48" Plate	\$4,980	
	Grooved Griddle: Half of 36" Plate	\$1,869	Add to price of range & specify left or right half
	Convection oven w/3 racks in lieu of standard oven	\$3,534	Per oven
	Porcelain Oven Interior in lieu of SS. Door liner remains SS	N/C	
	SS Intermediate Shelf in 12" storage base	\$617	
	SS Intermediate Shelf in 18" storage base	\$642	
	SS Intermediate Shelf in 24" storage base	\$831	
	SS Intermediate Shelf in 36" storage base	\$1,006	
	SS Intermediate Shelf in 48" storage base	\$1,207	
	SS Door on 12" Storage Base	\$327	
	SS Door on 18" Storage Base	\$340	
	SS Door on 24" Storage Base	\$452	
	SS Door on 36" Storage Base	\$577	
	SS Doors (2) on 48" Storage Base	\$692	
	SS Back for 12" Add-A-Unit	\$452	
	SS Back for 18" Add-A-Unit	\$491	
	SS Back for 24" Range	\$529	
	SS Back for 36" Range	\$566	
	SS Back for 48" Range	\$593	
	3/4" N.P.T. Gas Shut Off Valve	\$340	
	1" N.P.T. Gas Shut Off Valve	\$364	
	1-1/4" N.P.T. Gas Shut Off Valve	\$452	
	3/4"N.P.T. Natural Gas Regulator	\$340	
	3/4" N.P.T. Propane Gas Regulator	\$340	
	1-1/4"N.P.T. Natural Gas Regulator	\$981	
	1-1/4" N.P.T. Propane Gas Regulator	\$981	

Item	Description	Price	Notes
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device	\$1,133	
2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device	\$1,270	
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device	\$1,887	
	Stainless Steel Legs (set of 4) for oven and storage base models.	\$250	
	Castors w/Polyurethane Wheels (non-marking) for oven and storage base models.	\$692	
	Extra Oven Rack: for standard oven	\$264	
	Extra Oven Rack for Convection Oven	\$261	
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted salamander broiler or cheesemelter	\$660	Requires "T" manifold gas connection on the range
	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.	\$654	External on models: C12836-1, C12836-1-1, C12836-8, C1836-10, C836-10, C0836-10
	Deck Fasteners - Set of Four	\$364	
	Stainless Steel Interior Burner Box - 12", 18" and 24" models	\$373	
	Stainless Steel Interior Burner Box - 36" and 48" models	\$430	
<b>Modular models are manufactured with modular base leg option at time of order</b>			
	Modular Base with legs for 18" Models	\$1,438	
	Modular Base with legs for 24" Models	\$1,526	
	Modular Base with legs for 36" Models	\$1,774	
	Modular Base with legs for 48" Models	\$2,293	
	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.	\$682	

## US Range Cuisine Series Char-Broilers

Note: Continuous plate shelf option not available



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 C0836-24AM  
shown with optional leg base

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>CHAR-BROILERS W/BRIQUETTES, ADJUSTABLE GRATES &amp; OVEN 43 3/4" (1111mm) working height</b>					
C836-336A *	36" Wide/Standard Oven	\$14,223	175,000 BTU	58	655/297
C836-336ARC *	36" Wide/Convection Oven	\$17,386	175,000 BTU	70	655/297
<b>CHAR-BROILERS W/BRIQUETTES &amp; ADJUSTABLE GRATES 36" (914mm) working height</b>					
C0836-324A **	24" Wide/Storage Base	\$10,312	90,000 BTU	58	390/177
C0836-336A **	36" Wide/Storage Base	\$12,395	135,000 BTU	58	480/218
<b>CHAR-BROILERS W/CAST-IRON RADIANTS, ADJUSTABLE GRATES &amp; OVEN 43 3/4" (1111mm) working height</b>					
C836-436A *	36" Wide/Standard Oven	\$13,995	148,000 BTU	70	635/288
C836-436ARC *	36" Wide/Convection Oven	\$17,550	148,000 BTU	70	635/288
<b>CHAR-BROILERS W/CAST-IRON RADIANTS &amp; ADJUSTABLE GRATES 36" (914mm) working height</b>					
C0836-424A **	24" Wide/Storage Base	\$10,108	72,000 BTU	70	320/191
C0836-436A **	36" Wide/Storage Base	\$12,180	148,000 BTU	70	342/209
<b>CHAR-BROILERS W/CAST-IRON RADIANTS, NON-ADJUSTABLE GRATES &amp; OVEN 40" (1016mm) work height</b>					
C836-36A **	36" Wide/Standard Oven	\$13,370	148,000 BTU	70	635/288
C836-36ARC **	36" Wide/Convection Oven	\$18,148	148,000 BTU	70	635/288
<b>CHAR-BROILERS W/CAST-IRON RADIANTS &amp; NON-ADJUSTABLE GRATES 36" (914mm) working height</b>					
C0836-18A **	18" Wide/Storage Base	\$7,557	54,000 BTU	35.2	
C0836-24A **	24" Wide/Storage Base	\$9,463	72,000 BTU	35.2	380/172
C0836-36A **	36" Wide/Storage Base	\$11,508	108,000 BTU	58	480/218
C0836-48A **	48" Wide/Storage Base	\$12,941	144,000 BTU	35.2	
C0836-18AM **	18" Wide/Modular Top	\$6,908	54,000 BTU	25	
C0836-24AM **	24" Wide/Modular Top	\$8,650	72,000 BTU	25	280/127
C0836-36AM **	36" Wide/Modular Top	\$10,541	108,000 BTU	38	380/172
C0836-48AM **	48" Wide/Modular Top	\$11,582	144,000 BTU	25	

\* 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.

BROILER OPTIONS	Price
Rear gas manifold (3/4" only) with front manifold capped and covered	\$654
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 92 for 18", 24", 36", 48" models.

## US Range Cuisine Series Infra-Red Broilers & Cheesemelters



UIR36

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>INFRA-RED BROILERS W/ADJUSTABLE SPRING-BALANCED BROILING RACK, LEVER-OPERATED</b>					
UIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range (Specify at time of order required for Cuisine Series range mount)	\$5,759	40,000 BTU	40	200/91
UIR36C	34"(864mm) Counter Salamander	\$5,919	40,000 BTU	21	170/77

BROILER OPTIONS	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$651
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$597
Stainless steel main back for UIR36C	\$396
Stainless steel main back for UIR36	\$565

<b>INFRA-RED, RANGE-MOUNT CHEESEMELTER</b>					
UIRCM36*	36" Cheesemelter	\$6,020	30,000 BTU	40	200/91

\*Model UIRCM36 will be modified to mount Cuisine Series ranges.

### STANDARD FEATURES:

- Range mount models: Stainless steel front, 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.
- UIRCM36:
- Stainless Steel front, sides, and top
  - Single-position, plated rack
  - 3/4" NPT gas inlet

## US Range Cuisine Series Infra-Red Double Broiler



C2100M

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
C2100M	(2) Infra-Red Broiler Sections	\$30,987	140,000 BTU	91	810/368

DOUBLE BROILER OPTIONS	Price
Stainless Steel Back	\$1,824
Adjustable casters (for C2100M only)	\$729

### STANDARD FEATURES:

- 34" (864mm) wide
- Stainless steel front, sides, & top
- Four direct-radiant, infra-red, 17,500 BTU/5.14kW burners per broiling chamber
- 120V air-intake blower motor
- Easy to clean, removable mesh filter
- 6-foot, (1.8m) AC power cord w/plug
- Removable broiler grid rack sections; 24" (610mm) W x 22" (559mm) D
- Air-proving safety switch
- 3-position, adjustable broiling racks, (opening is 4-1/2"/114mm high with rack in lowest position)
- Large capacity, removable grease container for each broiling chamber; located outside of the heat zone
- 2 "Hi/Med/Low" independent heat controls for each broiling chamber
- 3/4" rear gas connection w/gas pressure regulator
- 6" (152mm), chrome steel adj. legs

## US Range Cuisine Series Range-Match Fryer



C836-1-35F

### STANDARD FEATURES:

#### FRYER:

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



C836-FMD  
Shown w/EHP

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
<b>HEAVY-DUTY GAS FRYER</b>					
C836-1-35F	18" (457mm) wide Fryer Fat Capacity 35 lbs (16L)	\$9,556	110000	26	220/110
Fryer not available for manufactured gas.					
<b>FRYER OPTIONS</b>					<b>Price</b>
Stainless Steel Mainback for Fryer/Matching Cabinets					\$553
Non-Marking Casters w/Polyurethane Wheels*					\$692
Fry Pot Cover Stainless Steel for Fryer					\$654
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer					N/C
6" Stainless Steel Legs (set of 4)					\$250
Rear Gas Connections Available in 3/4" and 1.25" NPT					\$654

<b>FRYMATE SPREADER</b>					
C836-FMD	18" (457mm) wide with door. Storage base cabinet comes with spreader top that has a 12" x 20" x 2.5" stainless steel food pan and wire rack screen or optional solid work top. Please specify at time of order.	\$4,687		26	175/79
<b>PORTABLE HEAT LAMP OR FRYMATE CABINET MOUNTS</b>					
	Heat lamp for Frymate cabinet station (standard voltage: 115V 8amp/ 500 watt; other voltages available)				\$1,666
	EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp/ 500 watt; other voltages available)				\$1,703

## US Range Cuisine Series High-Shelves



Model Number	Width/Application	US List Price	Add for SS Main Back	Ship Weight
<b>SINGLE-DECK HIGH-SHELVES (24" high)</b>				
CCHS-12	12"	\$754	\$157	25/11
CCHS-18	18"	\$879	\$197	35/16
CCHS-24	24"	\$993	\$219	40/18
CCHS-36	36"	\$1,081	\$245	45/20
CCHS-48	48"	\$1,182	\$264	80/36
CCHS-54	54"	\$1,283	\$276	100/45
CCHS-60	60"	\$1,308	\$285	115/52
CCHS-72	72"	\$1,446	\$302	135/61
CCHS-36SU	36" For Step-Up Open Tops	\$1,081	\$245	45/20
CCHS-72SU	72" For Step-Up Open Tops	\$1,446	\$308	135/61
<b>DOUBLE-DECK HIGH-SHELVES (35-3/8" high)</b>				
CCDHS-12	12"	\$1,182	\$264	35/16
CCDHS-18	18"	\$1,396	\$297	40/18
CCDHS-24	24"	\$1,619	\$353	60/27
CCDHS-36	36"	\$1,799	\$386	75/34
CCDHS-48	48"	\$1,925	\$416	110/50
CCDHS-54	54"	\$2,137	\$459	113/51
CCDHS-60	60"	\$2,251	\$486	135/61
CCDHS-72	72"	\$2,553	\$553	155/70
CCDHS-36SU	36" For Step-Up Open Tops	\$1,799	\$386	75/34
CCDHS-72SU	72" For Step-Up Open Tops	\$2,553	\$553	155/70

## US Range Cuisine Series Backguards



Model Number	Width/Application	US List Price	Add for SS Main Back	Ship Weight
<b>SINGLE-DECK HEIGHT BACKGUARDS (24" high)</b>				
CCBR-12	12"	\$452	\$114	20/9
CCBR-18	18"	\$604	\$132	30/14
CCBR-24	24"	\$706	\$160	45/20
CCBR-36	36"	\$679	\$150	70/32
CCBR-48	48"	\$793	\$171	95/43
CCBR-54	54"	\$914	\$202	100/45
CCBR-60	60"	\$1,024	\$230	110/50
CCBR-72	72"	\$1,031	\$227	125/57



## US Range Cuisine Series Backguards

Model Number	Width/Application	US List Price	Add for SS Main Back	Ship Weight
<b>SINGLE-DECK HEIGHT BACKGUARDS (24" high)</b>				
CCBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	\$604	\$132	30/14
CCBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	\$604	\$132	30/14
CCBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	\$642	\$145	45/20
CCBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	\$642	\$145	45/20
CCBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	\$679	\$150	70/32
CCBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	\$679	\$150	70/32
CCBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	\$793	\$245	95/43
CCBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	\$793	\$245	95/43
CCBR-24ABR	24" wide adjustable under-fired broilers	\$642	\$145	45/20
CCBR-36ABR	36" wide adjustable under-fired broilers	\$679	\$150	70/32
CCBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	\$679	\$150	70/32
CCBR-36SU	36" For Step-Up Open Tops	\$679	\$150	70/32
CCBR-72SU	72" For Step-Up Open Tops	\$1,031	\$227	125/57
<b>DOUBLE-DECK HEIGHT BACKGUARDS (35-3/8" high)</b>				
CCDBR-12	12"	\$666	\$145	20/9
CCDBR-18	18"	\$754	\$157	30/14
CCDBR-24	24"	\$879	\$197	40/18
CCDBR-36	36"	\$1,020	\$227	60/27
CCDBR-48	48"	\$1,283	\$276	85/39
CCDBR-54	54"	\$1,409	\$302	100/45
CCDBR-60	60"	\$1,548	\$327	110/50
CCDBR-72	72"	\$2,012	\$442	130/59
CCDBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	\$754	\$186	40/18
CCDBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	\$754	\$186	40/18
CCDBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	\$879	\$197	45/20
CCDBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	\$879	\$197	45/20
CCDBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	\$1,020	\$219	70/32
CCDBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	\$1,020	\$219	70/32
CCDBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	\$1,232	\$242	95/43
CCDBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	\$1,120	\$219	95/43
CCDBR-24ABR	24" wide adjustable under-fired broilers	\$879	\$197	45/20
CCDBR-36ABR	36" wide adjustable under-fired broilers	\$1,122	\$242	70/32
CCDBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	\$1,020	\$219	70/32
CCDBR-36SU	36" For Step-Up Open Tops	\$1,020	\$219	70/32
CCDBR-72SU	72" For Step-Up Open Tops	\$2,012	\$442	125/57

## US Range Polar Cuisine Series Remote Refrigerated Bases

### STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
<b>REMOTE LOW-HEIGHT REFRIGERATORS</b>				
UN17R36	36" Wide - 2 drawer	\$14,994	30	247/112
UN17R48	48" Wide - 4 drawer	\$16,822	40	322/146
UN17R54	54" Wide - 4 drawer	\$17,624	45	355/116
UN17R60	60" Wide - 4 drawer	\$18,931	47	361/164
UN17R66	66" Wide - 4 drawer	\$19,916	52	431/196
UN1732R72	72" Wide - 4 drawer	\$21,236	56	458/208
UN171927R72	72" Wide - 6 drawer	\$21,236	56	533/242
UN17R84	84" Wide - 6 drawer	\$23,386	67	570/268
UN17R90	90" Wide - 6 drawer	\$24,110	73	607/276
UN17R96	96" Wide - 6 drawer	\$24,668	77	637/280
UN17R102	102" Wide - 6 drawer	\$25,690	81	675/306
UN17R108	108" Wide - 6 drawer	\$28,190	85	720/327
UN17R114	114" Wide - 8 drawer	\$29,471	90	750/340
UN17R120	120" Wide - 8 drawer	\$30,300	95	770/350
<b>REMOTE LOW-HEIGHT FREEZERS</b>				
UN17FR36	36" Wide - 2 drawer	\$15,527	30	247/112
UN17FR48	48" Wide - 4 drawer	\$17,908	40	322/146
UN17FR54	54" Wide - 4 drawer	\$18,931	45	355/116
UN17FR60	60" Wide - 4 drawer	\$20,575	47	361/164
UN17FR66	66" Wide - 4 drawer	\$21,572	52	431/196
UN17FR72	72" Wide - 4 drawer	\$21,741	56	533/242
<b>Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.</b>				
<b>For custom modifications please contact the factory for price.</b>				

## US Range Polar Cuisine Series Self-Contained Refrigerated Bases

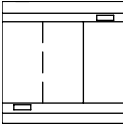
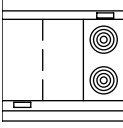
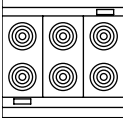
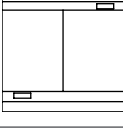
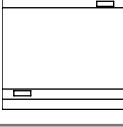
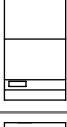

### STANDARD FEATURES:

- Stainless steel exterior front and sides
- ABS interior door front and cabinet sides, stainless steel interior top, rear and bottom
- 6" (152mm) adjustable legs
- Compressor housing located on right end of unit standard
- Santoprene magnetic door gasket
- Heavy-duty stainless steel drawer slides with stainless steel bearings.
- Center located, flush mounted handle
- Front face mounted scroll type thermometer
- Compressor Tropicalized to 100° F (38°C)
- 5 year replacement parts compressor warranty; first year parts and 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	US List Price	Cu.Ft. (crate)	Ship Weight
<b>SELF-CONTAINED LOW-HEIGHT REFRIGERATORS</b>				
UN17C48	48" Wide - 2 drawer	\$18,180	40	340/154
UN17C54	54" Wide - 2 drawer	\$18,983	45	360/163
UN17C60	60" Wide - 4 drawer	\$20,809	52	383/174
UN17C66	66" Wide - 4 drawer	\$21,831	56	434/197
UN17C72	72" Wide - 4 drawer	\$22,323	64	476/227
UN17C78	78" Wide - 4 drawer	\$23,386	67	570/325
UN17C84	84" Wide - 4 drawer	\$24,202	73	604/274
UN17C90	90" Wide - 6 drawer	\$26,299	77	655/297
UN17C102	102" Wide - 6 drawer	\$27,581	81	680/309
UN17C108	108" Wide - 6 drawer	\$28,410	85	730/331
UN17C114	114" Wide - 6 drawer	\$29,964	90	774/351
UN17C120	120" Wide - 6 drawer	\$30,744	95	808/367
<b>SELF-CONTAINED LOW-HEIGHT FREEZERS</b>				
UN17FC48	48" Wide - 2 drawer	\$19,268	40	340/154
UN17FC54	54" Wide - 2 drawer	\$20,809	45	360/163
UN17FC60	60" Wide - 4 drawer	\$22,725	47	383/174
UN17FC66	66" Wide - 4 drawer	\$23,993	52	434/197
UN17FC72	72" Wide - 4 drawer	\$24,422	56	476/227
UN17FC78	78" Wide - 4 drawer	\$24,694	60	570/325
UN17FC84	84" Wide - 4 drawer	\$25,663	64	604/274
UN17FC90	90" Wide - 6 drawer	\$26,491	73	655/297
<b>Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.</b>				
<b>For custom modifications please contact the factory for price.</b>				

BASE OPTIONS	Price
Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$831
Casters	\$692

## Garland 36E Series Heavy-Duty Electric Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(2) T-Stat Controlled All-Purpose Sections (3 thermostats) 36" Wide</p>	36ER32	(1) Std. Oven	\$17,616	21.5 kW	55	600/272
	36ES32	(1) Storage Base	\$14,284	15 kW	55	550/249
 <p>(2) T-Stat Controlled All-Purpose Sections (2) Open Elements (3-Heat switch control) 36" Wide</p>	36ER32-3	(1) Std. Oven	\$17,616	20.7 kW	55	575/261
	36ES32-3	(1) Storage Base	\$14,284	14.2 kW	55	525/238
 <p>(6) Open Elements (3-Heat switch control) 36" Wide</p>	36ER33	(1) Std. Oven	\$17,616	19.1 kW	55	440/200
	36ES33	(1) Storage Base	\$14,284	12.6 kW	55	390/177
 <p>(4) Boil Sections (3-Heat switch control) 36" Wide</p>	36ER35	(1) Std. Oven	\$17,616	18.5 kW	55	600/272
	36ES35	(1) Storage Base	\$14,284	12 kW	55	550/249
 <p>(2) T-Stat Controlled All-Purpose Sections 36" Wide</p>	36ER36	(1) Std. Oven	\$21,140	18.5 kW	55	600/272
	36ES36	(1) Storage Base	\$14,284	12 kW	55	550/249
 <p>36" T-Stat Controlled Griddle 36" Wide</p>	36ER38	(1) Std. Oven	\$17,616	21.5 kW	55	600/272
	36ES38	(1) Storage Base	\$14,284	15 kW	55	550/249
 <p>(6) Boil Sections (3-Heat switch control) 36" Wide</p> <p>Note: 460V models have 3 sections and 3 controls</p>	36ER39	(1) Std. Oven	\$17,616	18.5 kW	55	600/272
	36ES39	(1) Storage Base	\$14,284	12 kW	55	550/249
 <p>(2) Boil Sections (3-Heat switch control) 18" Wide</p>	36ES15	(1) Storage Base	\$6,008	6.0 kW	28	315/143
 <p>(2) T-Stat Controlled All-Purpose Sections 18" Wide</p>	36ES16	(1) Storage Base	\$6,255	6.0 kW	28	255/116

### STANDARD FEATURES:

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

## Garland 36E Series Heavy-Duty Electric Range Attachments

36E RANGE OPTIONS & ACCESSORIES	Price
Stainless Steel Mainback ("R" or "S" Models)	\$767
Stainless Steel Mainback for T Section or Modular Top	\$427
Extra Oven Rack: for standard oven	\$264
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$681
6" Stainless Steel Adjustable Legs (4)	\$250
460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39	\$1,020
460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39	\$1,020
460V Option: 36ES15 36ES16 - (Single Phase Only)	\$905
Storm Rails - For use with elements or hot top sections per 12" section	\$391
Hand Rails - Stainless Steel Finish	\$378
Deck Fasteners - Set of Four	\$364
Oven Door Latch - All Units - Per Range	\$276
Drip Tray Stop	\$202

## Garland 36E Series Heavy-Duty Spreader Cabinets



Model Number	Size	US List Price	Cu.Ft. (crate)	Ship Weight
36ESC18	18" (457mm) Wide	\$2,590	3	70/31
36ESC24	24" (610mm) Wide	\$3,380	5	77/34
36ESC36	36" (914mm) Wide	\$5,076	9	80/35

SPREADER OPTIONS	Price
Stainless Steel Main Back 18" (457mm) Wide Spreader Cabinet	\$542
Stainless Steel Main Back 24" (610mm) Wide Spreader Cabinet	\$542
Stainless Steel Main Back 36" (914mm) Wide Spreader Cabinet	\$855

### STANDARD FEATURES:

- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel spreader work top
- 6" (152mm) chrome legs  
w/adjustable Stainless Steel inserts

## Garland 36E Series Range-Mount Salamander Broiler

### STANDARD FEATURES:

- Stainless Steel front, sides, top, & splash wall
- Single-lever, pull-out broiler rack

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
ER-36	Salamander Broiler Range Mount	\$7,458	7kW	25	235/107

BROILER OPTIONS	Price
Stainless Steel Mainback - ER36	\$340
Broiler Rack Carriage Stop	\$125
Grease Pan Stop	\$114
460V Option for ER36	\$577

## Garland 36E Series Electric Fryers



36ES11



36ES21

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
<b>18" WIDE, 30 LB. CAPACITY</b>				
36ES11	12.0 kW Fryer	\$10,528	25	265/120
36ES11-SF	16.0 kW Fryer	\$11,965	25	275/125
<b>24" WIDE, 70 LB. CAPACITY</b>				
36ES21	20.0 kW Fryer	\$13,662	34	270/122

FRYER OPTIONS	Price
Stainless Steel Mainback for 18" Models	\$629
Stainless Steel Mainback for 24" Models	\$754
Stainless Steel Tank Cover for 18" Models	\$452
Stainless Steel Tank Cover for 24" Models	\$491
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$681
Fish Plate for 36ES11 Models Part #FISHPLATE31	\$452
6" Stainless Steel Legs - Set of 4	\$250
36ES11 460V Option	\$806
36ES11SF 460V Option	\$894
36ES21 460V Option	\$905
MARINE ACCESSORIES	
Hand Rails - Stainless Steel Finish	\$378
Deck Fasteners - Set of Four	\$364

### STANDARD FEATURES:

#### FRYERS:

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

#### 36ES11:

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

#### 36ES21:

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

## 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.

## EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.
- Failures caused by erratic voltages or gas supplies.
- Travel costs beyond 100 miles in the USA and 150 km in Canada, or two (2) hours, travel other than overland, overtime, holiday charges, and any special arrangements.
- Improper or unauthorized repair.
- Changes in adjustment and calibration after ninety (90) days from equipment installation date.
- This Limited Warranty will not apply to any parts subject to damage beyond the control of 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](http://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 the 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 WE WILL 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](http://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.

## GENERAL EXCLUSIONS

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

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## 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.

## 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

## 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.

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.

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For the full warranty statement, see page 104. If you have any questions on your warranty protection or are in need of technical parts and service, please call 1-844-724-2273 (24/7).

# Garland 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

<b>Convection and Moisture Plus Ovens</b>				
<b>MCO</b>	<b>-G</b>	<b>S</b>	<b>10</b>	<b>ESS</b>
MCO = Garland Master Series MP = Moisture Plus 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

<b>Deck Oven</b>		
<b>E</b>	<b>2555</b>	
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
<b>Combination Bake &amp; Roast Ovens</b>		
	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

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

<b>Garland Air Deck Gas Ovens</b>		
<b>G</b>	<b>56</b>	<b>PB</b>
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

<b>Garland High Efficiency Broiler</b>			
<b>HEEG</b>	<b>M</b>	<b>-36</b>	<b>CL</b>
HEEG = High Efficiency	M = Current Model	24 = 24" width	CL = Non-CE Model

<b>Garland Gas Designer (GD) Counter Series</b>			
<b>G</b>	<b>D</b>	<b>-24</b>	<b>GTH</b>
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		
ED	-24	G
ED = Garland Electric Designer Series	15 = 15" wide (15 - 42")	<b>H</b> = Hot Plate 2 x 7 1/2" open elements <b>HTSE</b> = Hot Plate 2 x 7 1/2" solid elements <b>HSE</b> = Hot Plate 2 x 9" solid elements <b>F</b> = Fryer with 5.3 kW elements <b>SF</b> = Super Fryer with 8.0 kW elements <b>FT</b> = Twin Fryers each with 5.3 kW elements <b>SFT</b> = Twin Super Fryers each with 8.0 kW elements <b>G</b> = Griddle <b>B</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	<b>SU</b> = Step-up (# burners) <b>G(#)</b> = Griddle Manual valve control (width) <b>GT(#)</b> = Griddle Thermostat control (width) <b>AR(#)</b> = Adjustable radiant broiler (width) <b>AB(#)</b> = Adjustable briquette broiler (width) <b>NR(#)</b> = Non-adjustable radiant broiler (width)	M = current model

Garland E24 Heavy Duty Electric Counter Series			Garland E22 Electric Teppan Yaki Griddles Series			
E24	-24	G	E22-36	45	G	MX
E24 = E24 electric series	12 = hot plate 31 = fryer Griddles # = width 24 = 24"	H = Hot Plate F = Fryer 12 kW SF = Super Fryer 16 kW G = Griddle	E22-36 = Electric Teppan Yaki Griddle	24 = 24"	G = Griddle	MX = current model

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

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

## INDUCTION – GARLAND

Counter Units							
G	I	SH/	DU/	BA	7000	GI-SH/DU/BA 7000	
Brand	Product	- Series	Dual Hobs / Specialty	Function	Power (watt)	Available Models	
G = Garland	I = Induction	- SH = Slim Hob		BA = Base Line	2.5kW, 3.5kW, 5kW	GI-SH/BA 3500/5000	
G = Garland	I = Induction	- BH = Baby Hob		BA = Base Line	2.5kW, 3.5kW, 5kW	GI-BH/BA 2500/3500	
G = Garland	I = Induction	- SH = Slim Hob		WO = Wok	3.5kW, 5kW	GI-SH/WO 3500/5000/8000	
G = Garland	I = Induction	- SH = Slim Hob		GR = Griddle	3.5kW, 5kW	GI-SH/GR 3500/5000	
G = Garland	I = Induction	- SH = Slim Hob	(Specialty - Fajita)	FH = Fajita (@ end)	3.5kW	GI-SH/BA 3500FH	
G = Garland	I = Induction	- SH = Slim Hob	DU = Dual	BA = Base Line	7kW, 10kW	GI-SH/DU/BA 7000/10000	
G = Garland	I = Induction	- SH = Slim Hob	DU = Dual	GR = Griddle	7kW, 10kW	GI-SH/DU/GR 7000/10000	

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

Holding Line							
G	I	HO/			IN	1500	GI-HO/IN 1500
Brand	Product	- Series			Built-In	Power (watt)	Available Models
G = Garland	I = Induction	- HO = Hold Line				1.5kW	GI-HO 1500
G = Garland	I = Induction	- HO = Hold Line			IN = Built-In Line	1.5kW	GI-HO/IN 1500
G = Garland	I = Induction	- HO = Hold Line			IN = Built-In Line	1.8kW	GI-HO/IN 450/900/1350/1800
G = Garland	I = Induction	- HO = Hold Line			IN = Built-In Line	1.5kW	GI-HO/IN 800/1600/2400/3200

Modular Line							
G	I	MO/	DU/	GR	FL	7000	GI-MO/DU/GR 7000
Brand	Product	- Series	Dual Hobs / Specialty	Function	Full Coil	Power (watt)	Available Models
G = Garland	I = Induction	- MO = Module Line	DU = Dual			7kW, 10kW	GI-MO/DU 7000/10000
G = Garland	I = Induction	- MO = Module Line	DU = Dual		FL = Full Coil (@ end)	7kW, 14kW	GI-MO/DU 7000/14000 FL (Full Coil)
G = Garland	I = Induction	- MO = Module Line		QU = Quad		14kW, 20kW, 21kW, 24kW	GI-MO/QU 14000/20000/21000/24000
G = Garland	I = Induction	- MO = Module Line		QU = Quad	FL = Full Coil (@ end)	28kW	GI-MO/QU 28000 FL (Full Coil)
G = Garland	I = Induction	- MO = Module Line		WO = Wok		3kW, 5kW, 8kW	GI-MO/WO 3500/5000/8000
G = Garland	I = Induction	- MO = Module Line	DU = Dual	GR = Griddle		7kW, 10kW	GI-MO/DU/GR 7000/10000
G = Garland	I = Induction	- MO = Module Line	DU = Dual	KB = Braising Pan		7kW, 10kW	GI-MO/DU/KB 7000/10000

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

## RESTAURANT RANGES – GARLAND (Gas)

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

Gas Restaurant Range Match Gas Series Under-Fired Ceramic Briquette Char-Broiler				Gas Restaurant Range Match Gas Series Fryer & Holding Station			
G	F	24	-BRL	G	F	16	-FR
G = Garland Series	F = Sentry Flame Failure	24 = 24"	BRL = Briquette style under fired char-broiler	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				Garland Gas Stock Pot Range		
G	IR	CM	36C	G	-20	-SPH
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	G = Garland	20" x 20"	SP = Standard stock pot range SPH = Stock pot range with 100% flame failure protection

## RESTAURANT RANGES – U.S. RANGE (Gas)

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

## RESTAURANT RANGES – GARLAND (Electric)

Garland 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	S18	SF	
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 Gas Ranges and Attachment Units				
M		43	R	E
M = Master Series	ST = Flame Failure Protection	43 = 6 open top burners See Master Series for complete model top configurations including: 42, 43, 44, 45, 46, 47, 48, 54	R = Standard Oven RC = Convection Oven S = Storage Base T = Modular Top	E = Electric spark ignition

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

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

## HEAVY DUTY EQUIPMENT – GARLAND (continued)

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	34L = Range Mount Adjustable Rack Salamander 34C = Counter Adjustable Rack Salamander
		SR = IR/Std Fixed Rack SRC = IR/Counter Fixed Rack	
			CM = Range Mount Cheesemelter

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

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

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

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

Garland Master Series Xpress Grills			
X	G	36	2L
X = Garland Master Series Xpress Dual Sided/Platen Griddle	G = Gas E = Electric	24 = 24" / 2 platens	1L = One platen on left 1R = One platen on right
		36 = 36" / 3 platens	1L = 36" / 1 platen on left 1R = 36" / 1 platen on right 2L = 36" / 2 platens on left 2R = 36" / 2 platens on right

## HEAVY DUTY EQUIPMENT – U.S. RANGE

U.S. Range Cuisine Series Heavy Duty Ranges			
C	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 productm equipment line up)

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 for complete listings of range top models 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	-0
C = Cuisine Series	CCSP = Spreader Plate 836 = Spreader Cabinet	12 = 12" Spreader Plates 12 = 12" Spreader Cabinet	0 = Open base cabinet

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

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

U.S. Range Cuisine Series Double Upright Broilers (infra Red)		
C	2100	M
U = U.S. Range Cuisine Series	2100 = Double Upright Broiler	M = Current Model

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

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

U.S. Range Cuisine Series Heavy Duty Range Match Fryers & Fryer Stations		
C	STUB	36
C = Cuisine Series	STUB = Low stub back guards 6" CCBR = Back guard 24" high CCDBR = Double deck back guard to match double deck high shelf CCHS = Single deck high shelf (one shelf) CCDHS = Double deck high shelf (two shelves)	Back Guard and High Shelf widths (12-72")

## HEAVY DUTY EQUIPMENT – GARLAND (Electric)

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

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

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

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







## US Field Sales Representatives

1. CT (SW Cty), Metro NY, Long Island, NJ  
PERFORMANCE FOOD EQUIP. GROUP  
495 Boulevard, Unit 2  
Elmwood Park, NJ 07407  
Phone: 201-797-2266  
Fax: 201-797-2217  
E-mail: info@performreps.com
2. CT, MA, ME, NH, RI, VT  
HATCH-JENNINGS, INC.  
187 Ayer Road  
Harvard, MA 01451  
Phone: 978-456-2266  
Fax: 978-456-8067  
E-mail: kristenf@hatch-jennings.com
3. DE, Southern NJ, Eastern PA  
MOCCIA ENTERPRISES  
528 Main Street  
Riverton, NJ 08077  
Phone: 856-829-5562  
Fax: 856-829-5148  
E-mail: sales@mocciaent.com
4. MD, VA, Wash. DC  
LANE MARKETING GROUP  
582 Bellerive Drive - Unit 4A  
Annapolis, MD 21409  
Phone: 410-974-1108  
Fax: 410-757-0293  
<http://www.lanegroup.com>
5. Upstate New York  
BOWERMAN ASSOCIATES, INC.  
P.O. Box 616  
Liverpool, NY 13088  
Phone: 315-453-5288  
Fax: 315-453-5284  
E-mail: info@ebowerman.com
6. NC, SC  
DUSKIE-UTSEY & ASSOCIATES, INC.  
243 Overhill Drive, Suite B  
Mooresville, NC 28117  
Phone: 704-663-0036  
Fax: 704-663-0821  
<http://www.duancsc.com>
7. GA, Parts of AL  
THE HANSEN GROUP  
1770 Breckinridge Parkway, Suite 400  
Duluth, GA 30096  
Phone: 770-667-1544  
Fax: 770-667-1491  
<http://www.hansengroup.com>
8. FL (except Panhandle)  
FOOD EQUIPMENT REPRESENTATIVES INC.  
3716 SW 30th Ave.,  
Fort Lauderdale, FL 33312  
Phone: 954-587-9347  
Fax: 954-584-7170  
E-mail: fer@ferinc.net
9. OH, WV, KY, Western PA, MI, IN  
ZINK MARKETING  
420 Westdale Ave.  
Westerville, OH 43082  
Phone: 800-492-7400  
Fax: 614-899-9797  
<http://www.zinkmarketing.com>
10. Shared by 11 & 13
11. Northern IL, WI  
ZINK MARKETING  
5400 Patton Drive, Suite 3A  
Lisle, IL 60148  
Phone: 630-515-9300  
Fax: 630-396-9135  
Web: [www.zinkmarketing.com](http://www.zinkmarketing.com)
12. AR, MS, LA, Western TN  
THE WALLIN GROUP  
5820 River Oaks Road South  
Harahan, LA 70123  
Phone: 504-733-3344  
Fax: 504-733-0854  
E-mail: jlandry@wallingroup.com
13. MN, ND, SD, Western WI  
VADER AND LANDGRAF, INC  
1047 10th Avenue SE  
Minneapolis, MN 55414  
Phone: 612-331-1251  
Fax: 612-331-1846  
E-mail: dmcguire@vaderandlandgraf.com
14. Southern IL, IA, KS, MO, NE  
KAIN-MCARTHUR  
2000 East Prairie Circle  
Olathe, KS 66062  
Phone: 913-829-3700  
Fax: 913-829-0000  
<http://www.kainmcarthur.com>
15. OK, TX (excluding El Paso)  
E-SOURCE INC.  
1950 Hurd Drive  
Irving, TX 75038  
Phone: 214-614-0215  
Fax: 214-614-0213  
E-mail: hs@esequip.com
16. CO, WY, UT, Western NE, Western SD, AZ, MT, ID, NM & El Paso, TX  
REDSTONE GROUP  
2618 S Raritan Circle  
Englewood, CO 80110  
Phone: 303-797-2241  
Fax: 303-797-6641
17. AK, HI, OR, WA  
PERFORMANCE REPS NW  
9923 SW 178th Street  
Vashon, WA 98070  
Phone: 206-463-6565  
Fax: 206-463-3455  
<http://www.prnw.com>
18. & 19. Northern & Southern CA, NV  
PREFERRED MARKETING  
20715 Dearborn St.  
Chatsworth, California 91311  
Phone: 818-998-9292  
Fax: 818-998-9399  
<http://www.pmgnow.com>
20. AL, FL (Panhandle), Eastern TN  
REPSOUTH, INC.  
128 Holiday Court, Suite 127  
Franklin, TN 37067  
Phone: 615-370-1311  
Fax: 615-370-1317  
<http://www.repsouth.com>



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