



Suggested List Price Standard Equipment and Accessories

Effective: January 1, 2020



U.S. Range

Suggested List Price

NOTICE:

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

PRICES:

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

WHEN ORDERING PLEASE SPECIFY:

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

NOTE: You must supply drawing or layout sketch of all batteries of 2 or more units.
All batteries are completely assembled in the factory, then broken down for shipment.

SHIPMENTS:

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

ASSOCIATION AND AGENCY APPROVALS:

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

SERVICE:

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

TERMS AND CONDITIONS:

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

RETURN POLICY:

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

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)		• SCO-GS-10S (NG/LP with window and light option)
• MCO-ES-10S (208V, 3P)		
• MCO-GS-10-ESS (NG, Energy Star)		

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

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

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

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

PRODUCT CATEGORY: SALAMANDERS (range mount only)

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

PRODUCT CATEGORY: COUNTER EQUIPMENT

Garland Broilers	Garland Griddles	Garland Induction	Garland Induction
• GTBG24-NR24 (NG)	• GTGG24-GT24M (NG)	• BHBA1800	• SHBA5000
• GTBG36-NR36 (NG)	• GTGG36-GT36M (NG)	• BHBA2500	• SHWO3500
• GTBG48-NR48 (NG)	• GTGG48-GT48M (NG)	• BHBA3500	• SHWO5000
• GTBG60-NR60 (NG)		• SHBA3500	• SHGR3500
			• SHGR5000

• 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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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 digital, 1-hour timer
- 2-speed fan control (high & low) w/6 HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 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	List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
FULL SIZE GAS CONVECTION OVENS								
MCO-GS-10-ESS	ENERGY STAR – Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$11,735	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
MCO-GS-20-ESS	ENERGY STAR – Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$22,986	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
MCO-GS-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$11,735	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
MCO-GD-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$12,086	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245
MCO-GS-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$22,986	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	130/465
MCO-GD-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$23,908	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490
FULL SIZE ELECTRIC CONVECTION OVENS								
MCO-ES-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$10,852	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
MCO-ED-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$11,193	10.4 KW	38 (965)	57-1/2 (1461)	44-1/2 (1130)	64	545/245
MCO-ES-20-S	Standard depth Double Master Convection Oven (200 solid state controller)	\$21,210	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
MCO-ED-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$22,115	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	128	1090/490

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/.6 HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 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	List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
GAS CONVECTION OVENS								
MCO-GS-10	Full Size Gas Standard Depth Single Master Convection Oven (450 Digital Controller)	\$13,325	60,000 BTU	38(965)	57-1/2(1461)	41-1/4(1048)	64	515/230
MCO-GD-10	Full Size Gas Deep Depth Single Master Convection Oven (450 Digital Controller)	\$13,804	60,000 BTU	38(965)	57-1/2(1461)	44-1/2(1130)	64	545/245
MCO-GS-20	Full Size Gas Standard Depth Double Master Convection Oven (450 Digital Controller)	\$26,401	120,000 BTU	38(965)	70-1/2(1791)	41-1/4(1048)	128	1030/465
MCO-GD-20	Full Size Gas Deep Depth Double Master Convection Oven (450 Digital Controller)	\$27,111	120,000 BTU	38(965)	70-1/2(1791)	44-1/2(1130)	128	1090/490
ELECTRIC CONVECTION OVENS								
MCO-ES-10	Full Size Electric Standard Depth Single Master Convection Oven (450 Digital Controller)	\$12,536	10.4 KW	38(965)	57-1/2(1461)	41-1/4(1048)	64	515/230
MCO-ED-10	Full Size Electric Deep Depth Single Master Convection Oven (450 Digital Controller)	\$12,886	10.4 KW	38(905)	70-1/2(1791)	44-1/2(1130)	64	545/245
MCO-ES-20	Full Size Electric Standard Depth Double Master Convection Oven (450 Digital Controller)	\$24,572	20.8 KW	38(965)	70-1/2(1791)	41-1/4(1048)	128	1030/465
MCO-ED-20	Full Size Electric Deep Depth Double Master Convection Oven (450 Digital Controller)	\$25,283	20.8 KW	38(965)	70-1/2(1791)	44-1/2(1130)	128	1090/490

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	\$1,010	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)	\$315	Gas Models Only
	208 or 240 Volt Motor Only	\$394	Gas Models Only-per deck
	460 Volt Wiring (per deck)	\$686	Electric Models Only-per deck
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 60") w/Restraining Device.	\$589	Gas Models Only
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage. Ship weight 100lbs/45kg	\$1,755	Single Gas or Electric Models
	Back Enclosure-Stainless Steel	\$471	Gas or Electric Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$228	Gas or Electric Models-each
1922212	Extra Oven Rack-Deep/Bakery Depth	\$316	Gas or Electric Models-each
	Swivel Casters-Set of 4 w/Front Brakes	\$392	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$392	Double Gas or Electric Models
	Removable stainless steel drip pan (specify for standard depth or bakery depth oven)	\$344	Gas or Electric Models
	Deck Fasteners (Stainless Steel flanged feet)	\$982	Gas or Electric Models-Set of Four
Maximum Security Options (for prisons and other institutions)			
	Maximum Security Prison Package This Package consists of: Solid S/S Doors with lockable hasp, S/S Lockable Control Panel Cover with hasp, S/S Perforated Full Back and Motor Cover and Tamper-Proof External Hardware w/tool kit. Note: Padlocks provided by others. For less than full Maximum Prison Package contact factory.	\$1,480	

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	List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
ELECTRIC CONVECTION OVENS								
MCO-E-5-C	Half Size Electric Standard Depth Single Master Convection Oven	\$8,735	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	\$17,829	11.2 KW	30-1/2(775)	72-3/4(1848)	25-1/4(641)	77	680/310

Options & Accessories

Item Number	Description	List Price	Notes
	Stainless Steel Open Base w/Rack Guides and Shelf-For extra rack/pan storage.	\$1,583	Single Models for single deck model
	Swivel Casters-Set of 4 w/Front Brakes	\$400	For stacked double ovens and single models (without legs or stand)
	Extra Oven Rack Electric	\$132	each
	Stainless Steel Solid Door(s) (Must specify with order)	N/C	per deck
	Deck Fasteners (Stainless Steel flanged feet)	\$868	
	Stainless Steel Main Back	\$231	per deck
	7.5 KW Elements (For heavy loads and faster recovery)	\$225	per deck
	Stainless Steel 21 1/4" (540 mm) Legs (Double Deck only)	\$597	
	Power Cord Set w/Plug	\$363	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, .6 HP Fan Motor
- Solid State Controller w/digital Timer
- Temperature Range: 150°F to 500°F (66°C to 260°C)
- Porcelain Enameled Oven Cavity w/Coved Corners
- Standard depth only
- 60/40 Doors w/Double Paned Thermal Window in LH Door
- Window in LH Door only
- Dependent Doors
- 13 Position Rack Guides with 5 Oven Racks
- 1 year limited parts and labor warranty (USA and Canada Only)
- 5 year limited door warranty, excluding window (USA & Canada only)

GAS MODELS:

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

ELECTRIC MODELS:

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

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

Model Number	Description	List Price	Input	Width In. (mm)	Height In. (mm)	Depth In. (mm)	Cu. Ft.	Ship Weight
GAS CONVECTION OVENS								
SUMG-GS-10ESS	ENERGY STAR - Single Deck Solid State Controller	\$8,853	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SUMG-GS-20ESS	ENERGY STAR - Double Deck Solid State Controller	\$17,336	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
SUMG-100	Single Deck Solid State Controller	\$8,853	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SUMG-200	Double Deck Solid State Controller	\$17,336	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
ELECTRIC CONVECTION OVENS								
SUME-100	Single Deck Solid State Controller	\$8,587	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SUME-200	Double Deck Solid State Controller	\$16,781	20.8 kW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465

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

Options & Accessories

Model Number	Description	List Price	Notes
	Stainless Steel Solid Door(s) (Specify with order)	N/C	Gas or Electric Models-per deck
	Window in Right Hand Door	\$637	per deck
1951217	Direct Connect Vent (Specify with order)	\$315	Gas Models Only
	208 or 240 Volt Motor Only	\$394	Gas Models Only-per deck
	460 Volt Wiring (per deck)	\$686	Electric Models Only-per deck
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 60") w/Restraining Device.	\$589	Gas Models Only
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$1,755	Single Gas or Electric Models
	Back Enclosure-Stainless Steel	\$471	Gas or Electric Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$228	Gas or Electric Models-each
	Swivel Casters-Set of 4 w/Front Brakes	\$392	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$392	Double Gas or Electric Models
	Deck Fasteners (Stainless Steel flanged feet)	\$982	Gas or Electric Models-Set of Four
	Removable stainless steel drip pan	\$344	Gas or Electric Models

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 digital, 1 hour timer
- Single-speed fan with .6 HP motor
- Standard depth only
- 60/40 dependent door design in both doors
- Solid Doors
- Porcelain enameled oven interior w/coved corners
- Five (5) chrome plated oven racks on 13-position, removable rack guides
- 1 year limited parts and labor warranty (USA and Canada Only)
- 3 year limited door warranty, excluding window (USA & Canada only)

GAS MODELS:

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

ELECTRIC MODELS:

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

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

Model Number	Description	List Price	Input	Width In. (mm)	Height In. (mm)	Depth In. (mm)	Cu. Ft.	Ship Weight
GAS CONVECTION OVENS								
SCO-GS-10ESS	ENERGY STAR - Single Deck Standard Depth	\$5,952	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SCO-GS-20ESS	ENERGY STAR - Double Deck Standard Depth	\$11,792	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
SCO-GS-10S	Single Deck Standard Depth	\$5,466	53,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SCO-GS-20S	Double Deck Standard Depth	\$10,820	106,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465
ELECTRIC CONVECTION OVENS								
SCO-ES-10S	Single Deck Standard Depth	\$5,466	10.4 kW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	64	515/230
SCO-ES-20S	Double Deck Standard Depth	\$10,820	20.8 kW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	128	1030/465

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

SunFire Full-Size Convection Ovens

Options & Accessories

Model Number	Description	List Price	Notes
1922211	Extra Oven Rack - Standard Depth	\$228	Gas or Electric Models- each
	Swivel Casters (set of 4) with Front Brakes Single Deck	\$392	Gas or Electric Models
	Low profile casters for stacked models	\$392	Double Gas or Electric Models
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$1,755	Single Gas or Electric Models
1951217	Direct Connect Vent (specify with order)	\$315	Gas Models Only
	Two Speed Motor with no lights, no windows	\$471	Gas or Electric Models-per deck
	Two Speed Motor with window in LH door with interior lights	\$1,076	Gas or Electric Models-per deck
	Stainless Steel Back Enclosure	\$471	Gas or Electric Models-per deck
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 60") w/Restraining Device	\$589	Gas Models Only
	Deck Fasteners (Stainless Steel flanged feet)	\$851	Gas or Electric Models-Set of Four
	Removable stainless steel drip pan	\$344	Gas or Electric Models

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	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	\$16,416	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	\$19,504	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	\$32,835	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	\$39,010	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	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



G2071



G2121

Garland G2000 Series Deck Ovens

Model Number	Description	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	\$12,094	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	\$22,299	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	\$33,574	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	\$12,565	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	\$23,767	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)	\$23,644	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)	\$34,055	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	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	\$21,500	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	\$37,750	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	\$53,931	18.6 KW	55-1/2(1410)	66(1676)	36(914)	219	1410/640
E2005	Roast Oven Electric Single 12" High Steel Deck	\$22,183	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	\$38,644	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	\$55,144	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)	\$38,210	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)	\$54,125	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)	\$54,627	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	\$931	Gas Models Only-per deck
Hearth Deck in Roast Section Electric	\$931	Electric Models Only-per deck
Direct Connect Vent (Must specify with order)	N/C	Gas Models Only
240 Volt, Single Phase 50Hz	\$245	



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	List Price	Broiling Area inches (mm)		Number of Burners	Total Input		Cu.Ft. (crate)	Ship Weight
		Width	Depth		NAT	PRO		
HEEGM-24CL	\$8,619	19 7/8 (506)	23 7/16 (596)	4	58,000	52,000	35	280/127
HEEGM-36CL	\$10,168	29 7/8 (706)	23 7/16 (596)	6	87,000	78,000	46	420/191
HEEGM-48CL	\$12,622	43 7/8 (1115)	23 7/16 (596)	9	130,500	117,000	56	560/254
HEEGM-60CL	\$13,938	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.

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

Stands for High Efficiency Broilers

STANDARD FEATURES:

- 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



48" Equipment Stand
Shown with optional casters

Model Number	Description	List Price	Cu.Ft. (crate)	Ship Weight
HEMST-24	For 24" wide broilers	\$1,593	4.5	66/30
HEMST-36	For 36" wide broilers	\$1,840	6.8	100/45.5
HEMST-48	For 48" wide broilers	\$2,084	9.2	166/75
HEMST-60	For 60" wide broilers	\$2,329	9.0	200/91
	Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.	\$673		

Garland Gas Designer (GD) Series



GD-15F



GD-24GTH



GD-24RB

Model Number	Description	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
FRYER					
GD-15F	Fryer 15" (381mm) wide - w/cold rolled steel frypot Fat Capacity: 15lbs (7L) 100% Safety System. 1 Degree Snap Action Thermostat.	\$8,336	45,000 BTU	6	120/54
GRIDDLES					
GD-15G	Griddle 15" (381mm) Wide. 1 Hi-Lo Valve Control	\$3,487	20,000 BTU	5	85/39
GD-15GTH	Griddle 15" (381mm) Wide. 1 Thermostat Control	\$3,870	20,000 BTU	5	85/39
GD-24G	Griddle 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$4,279	40,000 BTU	8	146/66
GD-24GTH	Griddle 24" (610mm) Wide. 2 Thermostat Controls	\$5,044	40,000 BTU	8	146/66
GD-36G	Griddle 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$5,255	60,000 BTU	11	200/91
GD-36GTH	Griddle 36" (914mm) Wide. 3 Thermostat Controls	\$6,455	60,000 BTU	11	200/91
BROILERS					
GD-18RB	Radiant Broiler 18" (460mm) Wide. 2 Hi-Lo Valve Controls	\$4,861	45,000 BTU	8	110/50
GD-24RB	Radiant Broiler 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$5,304	60,000 BTU	8	150/68
GD-30RB	Radiant Broiler 30" (760mm) Wide. 3 Hi-Lo Valve Controls	\$6,108	75,000 BTU	9	200/91
GD-36RB	Radiant Broiler 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$6,839	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

GRIDDLE OPTIONS

Entire Griddle Grooved; 15" Add Suffix "U"	\$1,912
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,244
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,663
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,752
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,752
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,244

BROILER OPTIONS

18" Broiler Spatter Guard	\$396
24" Broiler Spatter Guard	\$408
30" Broiler Spatter Guard	\$507
36" Broiler Spatter Guard	\$580

EXTERIOR OPTIONS (ALL GD SERIES)

Stainless Steel Main Back & Bottom	\$284
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Garland Gas Designer (GD) Flame Failure Models



GD-24GFF



GD-24RBFF

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
GRIDDLES					
GD-15GFF	Griddle 15" (381mm) Wide. One Valve/Flame Failure Protection	\$4,055	20,000 BTU	5	85/39
GD-24GFF	Griddle 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$4,847	40,000 BTU	8	146/66
GD-36GFF	Griddle 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$5,824	60,000 BTU	11	200/91
BROILERS					
GD-18RBFF	Radiant Broiler 18" (460 mm) Wide. One Valve/Flame Failure Protection	\$5,428	45,000 BTU	8	110/50
GD-24RBFF	Radiant Broiler 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$5,874	60,000 BTU	8	150/68
GD-30RBFF	Radiant Broiler 30" (760 mm) Wide. One Valve/Flame Failure Protection	\$6,677	75,000 BTU	9	200/91
GD-36RBFF	Radiant Broiler 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$7,407	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

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

GRIDDLE OPTIONS	
Entire Griddle Grooved; 15" Add Suffix "U"	\$1,912
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,244
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,663
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,752
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,752
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,244
BROILER OPTIONS	
18" Broiler Spatter Guard	\$396
24" Broiler Spatter Guard	\$408
30" Broiler Spatter Guard	\$507
36" Broiler Spatter Guard	\$580
EXTERIOR OPTIONS (ALL GD SERIES)	
Stainless Steel Main Back & Bottom	\$284

Garland Electric Designer (ED) Series



ED-15H



ED-15F



ED-24G



ED-15B

STANDARD FEATURES:

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

HOT PLATE:

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

FRYER:

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

GRIDDLE:

- 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

Model Number	Description	List Price	Total Input	Cu.Ft.	Ship Weight
ED-15THSE	Hot Plate 15" Wide; two 7 1/2" Solid Elements	\$2,633	4.0 kW	5	50/23
ED-15HSE	Hot Plate 15" Wide; two 9" Solid Elements	\$2,633	5.2 kW	5	50/23
ED-15H	Hot Plate 15" Wide; two 7 1/2" Open Elements	\$1,940	4.2 kW	5	46/21
ED-15F	Fryer 15" Wide 5.3 kW	\$5,207	5.3 kW	5	50/23
ED-15SF	Super Fryer 15" Wide 8.0 kW	\$5,616	8.0 kW	5	50/23
ED-30FT	Fryer Twin 30" Wide 10.6 kW	\$8,983	10.6 kW	10	70/32
ED-30SFT	Super Fryer Twin 30" Wide 16.0 kW	\$9,107	16.0 kW	10	70/32
ED-15G	Griddle 15" Wide	\$3,091	3.4 kW	6	90/41
ED-24G	Griddle 24" Wide	\$4,083	6.7 kW	8	152/69
ED-36G	Griddle 36" Wide	\$4,798	10.1 kW	11	175/80
ED-15B	Broiler 15" Wide	\$5,169	2.7 kW	6	70/32
ED-30B	Broiler 30" Wide	\$6,753	5.4 kW	9	100/45
ED-42B	Broiler 42" Wide	\$8,323	8.1 kW	17	211/96

FRYER OPTION

	Price
Large Fryer Basket (sales to be coordinated with Parts Department)	N/C
Stainless Steel Bowl Cover	\$334
Stainless Steel Fryer Fish Plate	\$445

GRIDDLE OPTIONS

Entire Griddle Grooved; 15" Add Suffix "U"	\$1,912
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,244
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,663
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,752
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,752
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,244

BROILER OPTIONS

15" Broiler Spatter Guard	\$396
30" Broiler Spatter Guard	\$507
42" Broiler Spatter Guard	\$592
24" Nickel Plated Shelf to fit 30" Spatter Guard	\$260
36" Nickel Plated Shelf to fit 42" Spatter Guard	\$260

EXTERIOR OPTIONS (ALL ED SERIES)

Stainless Steel Main Back and Bottom	\$284
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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	\$2,375	36/16
SS-CSD-15	Stand 15" (381mm) Wide	\$2,571	36/16
SS-CSD-18	Stand 18" (457mm) Wide	\$2,686	38/17
SS-CSD-24	Stand 24" (610mm) Wide	\$2,782	42/19
SS-CSD-30	Stand 30" (762mm) Wide	\$2,883	44/20
SS-CSD-36	Stand 36" (914mm) Wide	\$3,108	48/22
SS-CSD-42	Stand 42" (1067mm) Wide	\$3,334	54/25
	Swivel Casters; Set of 4 w/Front Brakes only available with purchase of stand.	\$673	

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	List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$7,305	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$7,765	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$8,709	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$9,629	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$12,731	120,000 BTU	37	375/170

BROILER OPTIONS & ACCESSORIES		Price
18" (457mm) Stainless Steel Spatterguard		\$668
24" (610mm) Stainless Steel Spatterguard		\$728
30" (762mm) Stainless Steel Spatterguard		\$895
36" (914mm) Stainless Steel Spatterguard		\$919
48" (1219mm) Stainless Steel Spatterguard		\$930
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$166
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$203
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$226
Stainless steel back for 18" (457mm) Broiler		\$316
Stainless steel back for 24" (610mm) Broiler		\$347
Stainless steel back for 30" (762mm) Broiler		\$400
Stainless steel back for 36" (914mm) Broiler		\$472
Stainless steel back for 48" (1219mm) Broiler		\$525
Stainless steel back for 18" (457mm) back guard		\$289
Stainless steel back for 24" (610mm) back guard		\$311
Stainless steel back for 30" (762mm) back guard		\$389
Stainless steel back for 36" (914mm) back guard		\$497
Stainless steel back for 48" (1219mm) back guard		\$497
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	\$265
DIA-24	Set of 4 racks for 24" Broiler	\$353
DIA-30	Set of 5 racks for 30" Broiler	\$428
DIA-36	Set of 6 racks for 36" Broiler	\$555
DIA-48	Set of 8 racks for 48" Broiler	\$605

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	\$802	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,167	15	40/18
G24-BRL-STD	Stand 24" (610mm) Wide	\$802	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,239	15	40/18
G30-BRL-STD	Stand 30" (762mm) Wide	\$877	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,328	22	50/23
G36-BRL-STD	Stand 36" (914mm) Wide	\$889	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,427	22	50/23
G48-BRL-STD	Stand 48" (1219mm) Wide	\$953	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$1,589	37	75/34
Swivel Casters-Set of 4 w/Front Brakes. Available at time of purchase with stand or cabinet.								\$673	

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	List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
HOT PLATES						
GTOG12-2	UTOG12-2	Hotplate (2) Open Burner	\$2,011	60,000 BTU	21	73/33
GTOG24-4	UTOG24-4	Hotplate (4) Open Burner	\$3,175	120,000 BTU	21	135/61
GTOG36-6	UTOG36-6	Hotplate (6) Open Burner	\$4,276	180,000 BTU	29	191/87
GTOG48-8	UTOG48-8	Hotplate (8) Open Burner	\$5,046	240,000 BTU	38	247/112
STEP-UP HOT PLATES						
GTOG24-SU4	UTOG24-SU4	Step-up (4) Open Burner	\$4,245	120,000 BTU	21	135/61
GTOG36-SU6	UTOG36-SU6	Step-up (6) Open Burner	\$5,687	180,000 BTU	29	191/87
GTOG48-SU8	UTOG48-SU8	Step-up (8) Open Burner	\$7,853	240,000 BTU	38	247/112
VALVE-CONTROLLED GRIDDLES						
GTGG24-G24M	UTGG24-G24M	24" Valve griddle	\$3,814	54,000 BTU	21	280/127
GTGG36-G36M	UTGG36-G36M	36" Valve griddle	\$4,864	81,000 BTU	29	395/180
GTGG48-G48M	UTGG48-G48M	48" Valve griddle	\$6,086	108,000 BTU	37	585/266
GTGG60-G60M	UTGG60-G60M	60" Valve griddle	\$9,151	135,000 BTU	42	688/313
GTGG72-G72M	UTGG72-G72M	72" Valve griddle	\$9,470	162,000 BTU	50	790/359
SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES						
GTGG24-GT24M	UTGG24-GT24M	24" Snap-action griddle	\$4,314	56,000 BTU	21	290/132
GTGG36-GT36M	UTGG36-GT36M	36" Snap-action griddle	\$6,312	84,000 BTU	29	405/184
GTGG48-GT48M	UTGG48-GT48M	48" Snap-action griddle	\$7,890	112,000 BTU	37	595/270
GTGG60-GT60M	UTGG60-GT60M	60" Snap-action griddle	\$10,375	140,000 BTU	42	705/320
GTGG72-GT72M	UTGG72-GT72M	72" Snap-action griddle	\$12,317	168,000 BTU	50	810/368
CHROME GRIDDLE PLATE*			Add to Price			
24" Chrome Griddle Plate			\$5,377			
36" Chrome Griddle Plate			\$6,714			
48" Chrome Griddle Plate			\$8,297			
60" Chrome Griddle Plate			\$9,998			
72" Chrome Griddle Plate			\$11,511			
GROOVED GRIDDLE PLATE*			Fully Grooved		½-Grooved Lt or Rt	
24" Grooved Griddle Plate			\$2,396		\$1,382	
36" Grooved Griddle Plate			\$3,593		\$2,075	
48" Grooved Griddle Plate			\$4,791		\$2,765	
60" Grooved Griddle Plate			\$5,990		\$3,457	
72" Grooved Griddle Plate			\$7,187		\$4,148	

* 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	List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
CHAR-BROILERS w/CAST IRON RADIANTS & ADJUSTABLE GRATES						
GTBG24-AR24	UTBG24-AR24	24" Wide Broiler	\$6,128	72,000 BTU	21	283/129
GTBG36-AR36	UTBG36-AR36	36" Wide Broiler	\$7,520	108,000 BTU	29	391/178
GTBG48-AR48	UTBG48-AR48	48" Wide Broiler	\$9,881	144,000 BTU	38	514/283
GTBG60-AR60	UTBG60-AR60	60" Wide Broiler	\$12,598	180,000 BTU	43	635/288
CHAR-BROILERS w/CAST IRON RADIANTS & NON-ADJUSTABLE GRATES						
GTBG24-NR24	UTBG24-NR24	24" Wide Broiler	\$5,310	72,000 BTU	21	283/129
GTBG36-NR36	UTBG36-NR36	36" Wide Broiler	\$6,857	108,000 BTU	29	391/178
GTBG48-NR48	UTBG48-NR48	48" Wide Broiler	\$8,490	144,000 BTU	38	505/230
GTBG60-NR60	UTBG60-NR60	60" Wide Broiler	\$11,121	180,000 BTU	43	620/282
GTBG72-NR72	UTBG72-NR72	72" Wide Broiler	\$14,238	216,000 BTU	47	690/313
CHAR-BROILERS w/CERAMIC BRIQUETTE & ADJUSTABLE GRATES						
GTBG24-AB24	UTBG24-AB24	24" Wide Broiler	\$6,279	60,000 BTU	21	283/129
GTBG36-AB36	UTBG36-AB36	36" Wide Broiler	\$7,705	90,000 BTU	29	391/178
GTBG48-AB48	UTBG48-AB48	48" Wide Broiler	\$10,124	120,000 BTU	38	514/283
GTBG60-AB60	UTBG60-AB60	60" Wide Broiler	\$12,598	155,000 BTU	43	635/288

BROILER OPTIONS	Add to Price
3-Sided Spatter-Guard for 24" Broiler	\$606
3-Sided Spatter-Guard for 36" Broiler	\$651
3-Sided Spatter-Guard for 48" Broiler	\$850
3-Sided Spatter-Guard for 60" Broiler	\$884
3-Sided Spatter-Guard for 72" Broiler	\$954
Nickel Plated Wire Holding Shelf for 24" Spatter-Guard	\$222
Nickel Plated Wire Holding Shelf for 36" Spatter-Guard	\$247
Fajita Plate Rack Holder (9" wide - replaces 3 standard grate sections)	\$159
Broiler Grate Cleaning Tool	\$175
Cast Iron broiler fish grate options in lieu of standard cast iron cooking racks (at time of Sale of Broiler)	
For 24" wide models	\$130
For 36" wide models	\$150
For 48" wide models	\$166
For 60" wide models	\$185
For 72" wide models	\$212

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	List Price	Cu.Ft. (crate)	Ship Weight
A4528796	For All 24" Wide Models - w/swivel casters (front locking/rear-non)	\$1,638	12	50/23
A4528351	For All 36" Wide Models - w/swivel casters (front locking/rear-non)	\$1,754	16	60/27
A4528798	For All 48" Wide Models - w/swivel casters (front locking/rear-non)	\$2,059	21	68/31
A4528800	For All 60" Wide Models - w/swivel casters (front locking/rear-non)	\$2,217	25	77/35
A4528802	For All 72" Wide Models - w/swivel casters (front locking/rear-non)	\$2,586	30	100/45
A4528797	For All 24" Wide Models - w/adjustable feet	\$1,638	12	50/23
A4528795	For All 36" Wide Models - w/adjustable feet	\$1,754	16	60/27
A4528799	For All 48" Wide Models - w/adjustable feet	\$2,059	21	68/31
A4528801	For All 60" Wide Models - w/adjustable feet	\$2,217	25	77/35
A4528803	For All 72" Wide Models - w/adjustable feet	\$2,586	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		\$291
Stainless Steel Skirt for All 24" Wide Models		\$320
Stainless Steel Skirt for All 36" Wide Models		\$348
Stainless Steel Skirt for All 48" Wide Models		\$378
Stainless Steel Skirt for All 60" Wide Models		\$408
Stainless Steel Skirt for All 72" Wide Models		\$454
UPGRADE STANDING PILOTS TO SPARK IGNITION		
Electric Spark Ignition System on 24" Wide Griddle**		\$270
Electric Spark Ignition System on 36" Wide Griddle**		\$419
Electric Spark Ignition System on 48" Wide Griddle**		\$465
Electric Spark Ignition System on 60" Wide Griddle**		\$548
Electric Spark Ignition System on 72" Wide Griddle**		\$627
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		\$329
For 24" wide model		\$372
For 36" wide model		\$413
For 48" wide model		\$454
For 60" wide model		\$497
For 72" wide model		\$549

** Requires 120V/60Hz/.1A 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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
IRCMA-24	24" Cheesemelter	\$4,417	20,000 BTU	9	110/50
IRCMA-36	36" Cheesemelter	\$5,589	30,000 BTU	13	158/72
IRCMA-48	48" Cheesemelter	\$6,956	40,000 BTU	17	211/96
IRCMA-60	60" Cheesemelter	\$8,175	50,000 BTU	21	281/127
IRCMA-72	72" Cheesemelter	\$9,639	60,000 BTU	25	310/141
Wall Mount Kit for IRCMA		\$413			

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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-24G	Griddle w/ 2 Thermostats 24" Wide	\$7,476	8.0 kW	16	200/91
E24-36G	Griddle w/ 3 Thermostats 36" Wide	\$10,198	12.0 kW	22	300/136
E24-48G	Griddle w/ 4 Thermostats 48" Wide	\$13,472	16.0 kW	37	400/181
E24-60G	Griddle w/ 5 Thermostats 60" Wide	\$16,932	20.0 kW	43	500/227
E24-72G	Griddle w/ 6 Thermostats 72" Wide	\$19,072	24.0 kW	51	600/272

GRIDDLE OPTIONS	Price
*Grooved Griddle Option - Add per 12" Section. Specify L or R	\$1,387
Stainless Steel Main Back - 24" (610mm) to 48" (1219mm)	\$387
Stainless Steel Main back - 60 " (1524mm) to 72" (1829mm)	\$422
460 Volt for E24-24G Add	\$874
460 Volt for E24-36G Add	\$1,253
460 Volt for E24-48G Add	\$1,584
460 Volt for E24-60G Add	\$1,808
460 Volt for E24-72G Add	\$2,295
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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-12H	Hot Plate w/2 Open Elements 15" W	\$3,396	4.2 kW	8	60/27
HOT PLATE OPTIONS				Price	
Stainless Steel Main Back				\$267	

Fryer Model	Description	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-31F	12 kW Fryer 18" Wide	\$7,714	12 kW	9	90/41
E24-31SF	16 kW Super Fryer 18" Wide	\$8,595	16 kW	9	90/41
FRYER OPTIONS				Price	
Fish Plate - Stainless Steel				\$770	
Large Single Basket in lieu of std. twin baskets				N/C	
Additional Tank (specify with or w/o drain)				\$770	
Stainless Steel Fryer Tank Cover				\$514	
Stainless Steel Fryer Main Back				\$270	
460 Volt E24-31F				\$710	
460 Volt E24-31SF				\$710	

Equipment Stands for Garland E24 Series



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

Model Number	Description	List Price (SS Finish)	Cu.Ft. (crate)	Ship Weight
SS-CS24-15	Stand 15" (381mm) Wide for E24-12H	\$1,993	5	36/16
SS-CS24-18	Stand 18" (457mm) Wide for E24-31F/SF	\$2,175	5	38/17
SS-CS24-24	Stand 24" (610mm) Wide	\$2,316	6	42/19
SS-CS24-36	Stand 36" (914mm) Wide	\$2,628	6	48/22
SS-CS24-48	Stand 48" (1219mm) Wide	\$3,237	7	54/25
SS-CS24-60	Stand 60" (1524mm) Wide (no shelf incl.)	\$3,702	8	60/27
SS-CS24-72	Stand 72" (1829mm) Wide (no shelf incl.)	\$4,581	9	66/30
	Swivel Casters; Set of 4 w/Front Brakes. Available at time of sale stand only.	\$673		

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	List Price	Total Input	Ship Weight
E22-36-36GMX	Teppan Yaki Griddle; 36" x 26 3/4"	\$7,274	6.7 kW	330/150
E22-36-45GMX	Teppan Yaki Griddle; 45" x 26 3/4"	\$8,070	6.7 kW	340/154
E22-36-48GMX	Teppan Yaki Griddle; 47 5/8" x 24 1/16"	\$8,070	6.7 kW	350/159
E22-36-56GMX	Teppan Yaki Griddle; 56 3/16" x 26 3/4"	\$8,608	6.7 kW	385/175
E22-36-60GMX	Teppan Yaki Griddle; 59 5/8" x 24 1/16"	\$8,608	6.7 kW	385/175
E22-36-72GMX	Teppan Yaki Griddle; 71 5/8" x 24 1/16"	\$9,377	6.7 kW	400/182

GRIDDLE OPTIONS

GRIDDLE OPTIONS	Price
Stainless Steel Main Back	\$185
Flanged Griddle Edge Option for E22-36-36GMX	\$486
Flanged Griddle Edge Option for E22-36-45GMX	\$609
Flanged Griddle Edge Option for E22-36-48GMX	\$609
Flanged Griddle Edge Option for E22-36-56 GMX	\$670
Flanged Griddle Edge Option for E22-36-60GMX	\$670
Flanged Griddle Edge Option for E22-36-72GMX	\$729

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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
MASTER CG SERIES GAS REAR DRAIN GRIDDLES					
CG-24R	Griddle 24" (610mm) Wide	\$11,972	60,000BTUs	27	355/161
CG-36R	Griddle 36" (914mm) Wide	\$14,817	90,000BTUs	30	485/220
CG-48R	Griddle 48" (1219mm) Wide	\$17,702	120,000BTUs	50	625/284
CG-60R	Griddle 60" (1524mm) Wide	\$20,671	150,000BTUs	61	765/348
CG-72R	Griddle 72" (1829mm) Wide	\$24,008	180,000BTUs	73	905/411
MASTER CG SERIES FRONT DRAIN GRIDDLES					
CG-48F	Griddle 48" (1219mm) wide	\$17,888	120,000BTU's	50	625/284
CG-60F	Griddle 60" (1524mm) wide	\$20,877	150,000BTU's	61	765/348
CG-72F	Griddle 72" (1829mm) wide	\$24,008	180,000BTU's	73	905/411
MASTER ECG SERIES ELECTRIC GRIDDLES					
ECG-36R	Griddle 36" (914mm) Wide	\$20,065	12.90kW	38	400/181
ECG-48R	Griddle 48" (1219mm) Wide	\$21,452	17.20kW	50	500/227
ECG-60R	Griddle 60" (1524mm) Wide	\$25,827	21.5kW	61	600/273
ECG-72R	Griddle 72" (1829mm) Wide	\$28,726	25.80kW	73	700/318
STANDS FOR MASTER CG & ECG					
SCG-24SS	Stand 24" (610mm) Wide	\$1,445		21	75/34
SCG-36SS	Stand 36" (914mm) Wide	\$1,751		29	85/43
SCG-48SS	Stand 48" (1219mm) Wide	\$2,167		40	115/52
SCG-60SS	Stand 60" (1524mm) Wide	\$2,495		40	140/64
SCG-72SS	Stand 72" (1829mm) Wide	\$2,869		40	170/77
STANDS WITH CASTERS FOR MASTER CG & ECG					
SCG-24SSC	Stand 24" (610mm) Wide w/Casters	\$2,087		21	80/36
SCG-36SSC	Stand 36" (914mm) Wide w/Casters	\$2,393		29	100/45
SCG-48SSC	Stand 48" (1219mm) Wide w/Casters	\$2,758		40	120/55
SCG-60SSC	Stand 60" (1524mm) Wide w/Casters	\$3,111		40	145/66
SCG-72SSC	Stand 72" (1829mm) Wide w/Casters	\$3,462		40	175/80
GRIDDLE OPTIONS					Price
Protective Shield for Controls - 24" Wide Models					\$189
Protective Shield for Controls - 36" Wide Models					\$219
Protective Shield for Controls - 48" Wide Models					\$248
Protective Shield for Controls - 60" Wide Models					\$276
Protective Shield for Controls - 72" Wide Models					\$330
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					\$990

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
Table Top Flat Hob - RTCS (Please Call For Prices)							
99560102	BHBA 1800	1.8 kW	120	15A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560103	BHBA 2500	2.5 kW	208	13A	1AC	12.6 x 14.9 x 4.2 320 x 380 x 107	10.2 x 10.2 260 x 260
99560105	BHBA 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	BHBA 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	BHBA 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	SHBA 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	SHBA 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	SHBA 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	SHBA 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	SHBA 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
Table Top Flat Hob Fajita/Pan Heater - RTCS (Please Call For Prices)							
99600017	SHBA 3500FH	3.5 kW	208	17A	1AC	14.9 x 17.3 x 5.5 380 x 440 x 140	12.6 x 12.6 320 x 320
Table Top Flat Dual Hob (Please Call For Prices)							
99560201	SHDUBA 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	SHDUBA 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	SHDUBA 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	SHDUBA 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	SHDUBA 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	SHDUBA 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
Table Top Wok - RTCS (Please Call For Prices)							
99570001	SHWO 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	SHWO 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	SHWO 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	SHWO 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	SHWO 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	SHWO 8000	8 kW	400	12A	3AC	14.9 x 17.3 x 7.8 380 x 440 x 200	11.8 Cuvette Ø 300
Table Top Griddles - RTCSmp (Please Call For Prices)							
99650021	SHGR 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	SHGR 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	SHGR 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	SHGR 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
Table Top Griddles - RTCSmp (Please Call For Prices)							
99650027	SHDUGR 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	SHDUGR 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	SHDUGR 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	SHDUGR 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

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 is NOT subject to discounts, rebates or allowances.

Model Number	Model	Power	Voltage	Amps	Phase	Dimensions in. (mm) w x d x h	Ceramic Top in. (mm) w x d
Built-In Single Hobs - RTCS (Please Call For Prices)							
99580040 95000021	SHIN 2500	2.5 kW	208	12	1	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580041 95000021	SHIN 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	SHIN 3500	3.5 kW	208	17A	1AC	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580006 95000021	SHIN 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	SHIN 5000	5 kW	208	14A	3AC	15.1 x 15.1 x 8.8 384 x 384 x 226	12.6 x 12.6 320 x 320
99580008 95000021	SHIN 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	SHIN 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
Built-In Dual Hobs - RTCSmp (Please Call For Prices)							
99580101 95000020	SHDUIN 7000	2 x 3.5 kW	208	20A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
99580103 95000020	SHDUIN 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	SHDUIN 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	SHDUIN 10000	2 x 5 kW	208	28A	3AC	25.3 x 15.1 x 6.1 644 x 384 x 155	12.6 x 22.8 320 x 580
99580107 95000020	SHDUIN 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	SHDUIN 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
Built-In Woks - RTCS (Please Call For Prices)							
99580016 95000021	SHWOIN 3500	3.5kW	208	17A	1AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
99580018 95000021	SHWOIN 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	SHWOIN 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	SHWOIN 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	SHWOIN 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	SHWOIN 8000	8kW	400	12A	3AC	15.1 x 15.1 x 11.6 384 x 384 x 297	11.8 Cuvette Ø 300
Built-In Griddles - RTCSmp (Please Call For Prices)							
99580050 95000021	SHGRIN 3500	3.5 kW	208	17A	1AC	21.3 x 15.7 x 6.9 541 x 400 x 176	19.1 x 13.5 486 x 345
99580052 95000021	SHGRIN 5000	5 kW	208	14A	3AC	21.3 x 15.7 x 6.9 541 x 400 x 176	19.1 x 13.5 486 x 345
99580053 95000021	SHGRIN 5000	5 kW	400	8A	3AC	21.3 x 15.7 x 6.9 541 x 400 x 176	19.1 x 13.5 486 x 345

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

Garland Induction

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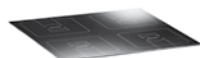


Model Number	Description	Power (kW)	Voltage (V)	Amps (A)	Phase (AC)	Dimensions w x d x h in. (mm)	Ceramic Top/ Cooking Zone w x d in. (mm)
RTCSmp MODULE LINE (Please Call For Prices)							
MODU 7000-360	Module Line Round Coil 7.0 kW	7.0	208	22	3		14.2 x 14.2 (360 x 360)
MODU 7000-650	Module Line Round Coil 7.0 kW	7.0	208	22	3		14.8 x 25.6 (375 x 650)
MODU 7000-720	Module Line Round Coil 7.0 kW	7.0	208	22	3		14.2 x 28.4 (360 x 720)
MODU 10000-360	Module Line Round Coil 10.0 kW	10.0	208	30	3		14.2 x 14.2 (360 x 360)
MODU 10000-650	Module Line Round Coil 10.0 kW	10.0	208	30	3		14.8 x 25.6 (375 x 650)
MODU 10000-720	Module Line Round Coil 10.0 kW	10.0	208	30	3		14.2 x 28.4 (360 x 720)
MOQU 14000-650	Module Line Round Coil 2 x 7.0 kW	14.0	208	2 x 22	3		25.6 x 25.6 (650 x 650)
MOQU 14000-720	Module Line Round Coil 2 x 7.0 kW	14.0	208	2 x 22	3		28.4 x 28.4 (720 x 720)
MOQU 20000-650	Module Line Round Coil 2 x 10.0 kW	20.0	208	2 x 30	3		25.6 x 25.6 (650 x 650)
MOQU 20000-720	Module Line Round Coil 2 x 10.0 kW	20.0	208	2 x 30	3		28.4 x 28.4 (720 x 720)
MOQU 21000-720	Module Line Round Coil 7.0 kW + Full Coil 14.0 kW	21.0	208	22+ 2x21	3		28.4 x 28.4 (720 x 720)
MOQU 24000-720	Module Line Round Coil 10.0 kW + Full Coil 14.0 kW	24.0	208	30+ 2x21	3		28.4 x 28.4 (720 x 720)
MODU 7000-360FL	Module Line Full Coil 7.0 kW	7.0	208	22	3		14.2 x 14.2 (360 x 360)
MODU 14000-360FL	Module Line Full Coil 14.0 kW	14.0	208	2 x 21	3		14.2 x 14.2 (360 x 360)
MODU 14000-650FL	Module Line Full Coil 14.0 kW	14.0	208	2 x 21	3		14.8 x 25.6 (375 x 650)
MODU 14000-720FL	Module Line Full Coil 14.0 kW	14.0	208	2 x 21	3		14.2 x 28.4 (360 x 720)
MOQU 28000-650FL	Module Line Full Coil 2 x 14.0 kW	28.0	208	4 x 21	3		25.6 x 25.6 (650 x 650)
MOQU 28000-720FL	Module Line Full Coil 2 x 14.0 kW	28.0	208	4 x 21	3		28.4 x 28.4 (720 x 720)

Garland Induction

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 is NOT subject to discounts, rebates or allowances.

Model Number	Description	Power (kW)	Voltage (V)	Amps (A)	Phase (AC)	Dimensions w x d x h in. (mm)	Ceramic Top/ Cooking Zone w x d in. (mm)
RTCS MODULE WOK LINE (Please Call For Prices)							
MOWO 3500	Module Wok 3.5 kW	3.5	208	16	1		Ø12.1x 0.24 (306 x 6)
MOWO 5000	Module Wok 5.0 kW	5.0	208	14	3		Ø12.1x 0.24 (306 x 6)
RTCSmp MODULE GRIDDLE LINE (Please Call For Prices)							
MODUGR 7000	Module Griddle 7.0 kW	7.0	208	22	3	25.8x24.2x5.67 (656x 615x 144)	24.3 x 22.7 (618 x 577)
MODUGR 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)
RTCSmp MODULE BRAISING PAN (Please Call For Prices)							
MODUKB 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)
MODUKB 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)
MODUKB 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)
MODUKB 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)
MODUKB 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)
MODUKB 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)
RTCSmp COMPACT LINE - DUAL COOKING TOPS (Please Call For Prices)							
SHDUCL 7000-555	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		11.8 x 23.6 (300 x 600)
SHDUCL 7000-610	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		14.8 x 25.6 (375 x 650)
SHDUCL 7000-655	RTCSmp Compact Line 7.0 kW	7.0	208	22	3		14.2 x 28.4 (360 x 720)
SHDUCL 10000-555	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		11.8 x 23.6 (300 x 600)
SHDUCL 10000-610	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		14.8 x 25.6 (375 x 650)
SHDUCL 10000-655	RTCSmp Compact Line 10.0 kW	10.0	208	30	3		14.2 x 28.4 (360 x 720)
RTCSmp COMPACT LINE - QUAD COOKING TOPS (Please Call For Prices)							
SHQUCL 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)
SHQUCL 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)
SHQUCL 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)
SH/UCL 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)
SHQUCL 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)
SHQUCL 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

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Model Number	Description	Power (kW)	Voltage (V)	Amps (A)	Phase (AC)	Dimensions w x d x h in. (mm)	Ceramic Top/ Cooking Zone w x d in. (mm)
RTCSmp HOLD LINE (Please Call For Prices)							
HOIN 450	RTCSmp Install Hold-Line	0.45	120	15	1	12.7x 12.7x 3.0 (322x 322 x 75)	12.7 x 12.7 (322 x 322)
HOIN 900	RTCSmp Install Hold-Line	0.9	120	15	1	same size, 2 heating plates	
HOIN 1350	RTCSmp Install Hold-Line	1.35	120	15	1	same size, 3 heating plates	
HOIN 1800	RTCSmp Install Hold-Line	1.8	120	15	1	same size, 4 heating plates	
HOIN 800	RTCSmp Install Hold-Line	0.8	208	16.2A	1	20.5x 12.6x 3.0 (520x 320 x 75)	20.5 x 12.6 (520 x 320)
HOIN 1600	RTCSmp Install Hold-Line	1.6	208	16.2A	1	same size, 2 heating plates	
HOIN 2400	RTCSmp Install Hold-Line	2.4	208	16.2A	1	same size, 3 heating plates	
HOIN 3200	RTCSmp Install Hold-Line	3.2	208	16.2A	1	same size, 4 heating plates	



Model Number	Model
HO 1500 Gastronome & Standard Size Pans Table Top - Dual Hob w/Inverter (Please Call For Prices)	
99980072	RTCSmp Install Hold-Line 1500-GN
HOIN 1500 Gastronome & Standard Size Pans Built-in - Dual Hob w/Inverter (Please Call For Prices)	
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	List Price	Dimensions in. (mm) w x d x h	Capacity in Gal/L
72205016	Round-base wok, Multilayer	PLEASE CALL FOR PRICES	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	
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/VO/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		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 G Starfire Pro Series Gas Ranges 24" Wide Ranges



G24-4L

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G24-4L	(4) Open Top Burners (1) Space Saver Oven	\$6,645	164,000	29	302/137
G24-4S	(4) Open Top Burners (1) Storage Base	\$5,450	132,000	29	221/100
G24-4T	(4) Open Top Burners Modular Top	\$3,553	132,000	16	120/54
G24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$7,868	116,000	29	332/151
G24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$6,671	84,000	29	251/114
G24-2G12T	(2) Open Top Burners; 12"/300mm Griddle; Modular Top	\$5,061	84,000	16	150/68
G24-G24L	24"/600 mm Griddle (1) Space Saver Oven	\$8,105	68,000	29	367/166
G24-G24S	24"/600 mm Griddle (1) Storage Base	\$8,275	36,000	29	286/130
G24-G24T	24"/610 mm Griddle Modular Top	\$5,610	36,000	16	185/84

Garland G Starfire Pro Series Gas Ranges 36" Wide Ranges



G36-6R

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G36-6R	(6) Open Top Burners (1) Standard Oven	\$5,753	236,000	40	430/195
G36-6S	(6) Open Top Burners (1) Storage Base	\$5,587	198,000	40	310/141
G36-6T	(6) Open Top Burners Modular Top	\$4,339	198,000	22	190/86
G36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$8,005	188,000	40	460/209
G36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$6,796	150,000	40	340/154
G36-4G12T	(4) Open Top Burners; 12"/300mm Griddle; Modular Top	\$5,885	150,000	22	220/100
G36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$8,149	140,000	40	495/225
G36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$7,032	102,000	40	375/170
G36-2G24T	(2) Open Top Burners; 24"/610mm Griddle; Modular Top	\$6,385	102,000	22	255/116
G36-G36R	36"/900mm Griddle (1) Standard Oven	\$8,528	92,000	40	530/240
G36-G36S	36"/900mm Griddle (1) Storage Base	\$7,320	54,000	40	410/186
G36-G36T	36"/900mm Griddle; ModularTop	\$6,981	54,000	22	290/132

Garland G Starfire Pro Series Gas Ranges 48" Wide Ranges



G48-8LL

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$12,284	328,000	85	572/259
G48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$11,335	302,000	85	539/264
G48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$9,192	264,000	85	402/182
G48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$13,502	280,000	85	602/273
G48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$12,557	263,000	85	569/258
G48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$12,108	216,000	85	432/196
G48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$13,739	232,000	85	667/303
G48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$12,779	206,000	85	604/274
G48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$12,332	168,000	85	497/255
G48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$14,028	184,000	85	672/305
G48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$13,078	158,000	85	639/290
G48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$12,618	120,000	85	502/228
G48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$14,912	136,000	85	692/314
G48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$13,965	110,000	85	659/299
G48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$13,516	72,000	85	522/237

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



G60-6R24RR

Model Number	Description	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	\$11,979	307,000	85	828/376
G60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/ Broiler (1) Standard Oven (1) Storage Base	\$12,101	269,000	85	787/357
G60-6R24SS	(6) Open Burners; Raised 24"/600mm Griddle/ Broiler (2) Storage Bases	\$11,471	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.

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

Garland G Starfire Pro Series Gas Ranges 60" Wide Ranges



G60-10RR

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G60-10RR	(10) Open Top Burners (2) Standard Ovens	\$10,171	406,000	85	726/329
G60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$10,648	368,000	85	690/312
G60-10SS	(10) Open Top Burners (2) Storage Bases	\$11,403	330,000	85	581/264
G60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$12,817	358,000	85	756/343
G60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$11,859	320,000	85	720/327
G60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$10,722	282,000	85	611/277
G60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$11,587	310,000	85	775/342
G60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$12,094	272,000	85	775/342
G60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$13,139	234,000	85	646/293
G60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$13,340	262,000	85	826/375
G60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$12,381	224,000	85	790/358
G60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$11,234	186,000	85	681/309
G60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$14,226	214,000	85	851/386
G60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$15,920	176,000	85	815/370
G60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$12,120	138,000	85	706/320
G60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$16,047	166,000	85	866/393
G60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$15,087	128,000	85	830/376
G60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$13,940	90,000	85	721/327

G Series Options & Accessories

Description	List Price
Extra Oven Rack: For Standard Ovens	\$271
Extra Oven Rack: For Convection Ovens	\$271
Extra Oven Rack: For Space-Saver Oven	\$271
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$673
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$348
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$760
* 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)	\$3,144
Low-Profile Backguard in lieu of Standard High Shelf	N/C
GRIDDLE OPTIONS	
Upgrade griddle to thermostat control: ADD \$575 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 \$8,122 plus \$1,725, (\$575 x 3), for a total list price of \$9,847 NOTE: thermostat controls are not available on raised griddle/broiler sections	
* 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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
G20-SP	Stock Pot Range w/Cast Iron Top	\$3,867	60,000 BTU	11	110/50
G20-SPH	Stock Pot Range w/Cast Iron Top and 100% Flame Failure Pilot System	\$4,011	60,000 BTU	11	110/50

Garland G Series Salamander Broilers



GIR36

Model Number	Description	List Price	Total Input	Cu.Ft.	Ship Weight
GIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For G36 Range	\$5,870	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)	\$6,593	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	\$6,750	40,000 BTU	63	260/118
GIR36C	34" (864mm) Counter Salamander	\$6,122	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	List Price	Total Input	Cu.Ft.	Ship Weight
GIRCM36	34" (864mm) Wide Cheesemelter Range Mount For G36 Range	\$6,240	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	\$6,707	30,000 BTU	63	230/105
GIRCM60	34" (864mm) Wide Cheesemelter Broiler Range Mount For G60 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$7,097	30,000 BTU	63	260/118
GIRCM36C	34" (864mm) Counter Cheesemelter	\$6,682	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	\$653
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield)	\$600

Description	Price
Stainless steel main back for GIR36C	\$398
Stainless steel main back for GIR36 & GIRCM36	\$573
Stainless steel main back for GIR48 & GIRCM48	\$654
Stainless steel main back for GIR60 & GIRCM60	\$703

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	List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$7,305	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$7,765	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$8,709	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$9,629	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$12,731	120,000 BTU	37	375/170

BROILER OPTIONS & ACCESSORIES		Price
18" (457mm) Stainless Steel Spatterguard		\$668
24" (610mm) Stainless Steel Spatterguard		\$728
30" (762mm) Stainless Steel Spatterguard		\$895
36" (914mm) Stainless Steel Spatterguard		\$919
48" (1219mm) Stainless Steel Spatterguard		\$930
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$166
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$203
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$226
Stainless steel back for 18" (457mm) Broiler		\$316
Stainless steel back for 24" (610mm) Broiler		\$347
Stainless steel back for 30" (762mm) Broiler		\$400
Stainless steel back for 36" (914mm) Broiler		\$472
Stainless steel back for 48" (1219mm) Broiler		\$525
Stainless steel back for 18" (457mm) back guard		\$289
Stainless steel back for 24" (610mm) back guard		\$311
Stainless steel back for 30" (762mm) back guard		\$389
Stainless steel back for 36" (914mm) back guard		\$497
Stainless steel back for 48" (1219mm) back guard		\$497
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	\$265
DIA-24	Set of 4 racks for 24" Broiler	\$353
DIA-30	Set of 5 racks for 30" Broiler	\$428
DIA-36	Set of 6 racks for 36" Broiler	\$555
DIA-48	Set of 8 racks for 48" Broiler	\$605

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	\$802	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,167	15	40/18
G24-BRL-STD	Stand 24" (610mm) Wide	\$802	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,239	15	40/18
G30-BRL-STD	Stand 30" (762mm) Wide	\$877	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,328	22	50/23
G36-BRL-STD	Stand 36" (914mm) Wide	\$889	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,427	22	50/23
G48-BRL-STD	Stand 48" (1219mm) Wide	\$953	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$1,589	37	75/34
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$673	

Garland Range-Match Fryer



GF16-FR



GF16-FRST-HL

Model Number	Description	List Price	Total Input	Cu.Ft.	Ship Weight
GF16-FR	16" (406mm) wide Range-Match Gas Fryer	\$9,731	110,000 BTU	19	177/80

Range Match Product Holding Station

Model Number	Description	List Price	Cu.Ft.	Ship Weight
GF16-FRST	16" (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	\$4,255	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	\$6,347	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	List Price
Stainless Steel Fish Plate	\$454
Stainless Steel Fryer Tank Cover	\$541
Swivel Casters-Set of 4 w/Front Brakes	\$673
Deck Fasteners (Stainless Steel Flanged Feet)	\$364

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/111.3kW 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 value 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	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	\$10,766	136,000/39.82	29	302/137
	GFE24-4L	(4) Open Top Burners (1) Space Saver Oven	\$11,131	136,000/39.82	29	302/137
	GF24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$12,096	102,000/29.87	29	332/151
	GFE24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$12,458	102,000/29.87	29	332/151
	GF24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$12,302	68,000/19.91	29	367/166
	GFE24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$12,681	68,000/19.91	29	367/166
	GF24-4T	(4) Open Top Burners Modular Top	\$5,937	104,000/30.45	16	120/54
	GF24-2G12T	(2) Open Top Burners; 12"/300mm Griddle Modular Top	\$7,291	70,000/20.50	16	150/68
36" (914mm) Wide	GF24-G24T	24"/610mm Griddle Modular Top	\$7,942	36,000/10.54	16	185/84
	GF36-6R	(6) Open Top Burners (1) Standard Oven	\$11,743	194,000/56.81	40	430/195
	GFE36-6R	(6) Open Top Burners (1) Standard Oven	\$12,146	194,000/56.81	40	430/195
	GF36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$13,070	160,000/46.85	40	460/209
	GFE36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$13,476	160,000/46.85	40	460/209
	GF36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$13,292	126,000/36.89	40	495/225
	GFE36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$13,683	126,000/36.89	40	495/225
	GF36-G36R	36"/914mm Griddle (1) Standard Oven	\$13,591	92,000/26.94	40	530/240
	GFE36-G36R	36"/914mm Griddle (1) Standard Oven	\$13,995	92,000/26.94	40	530/240
	GF36-6T	(6) Open Top Burners Modular Top	\$6,210	156,000/45.68	22	190/86

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

• CE models available



GF48-8LL



GF60-10RR



GF60-6R24RR

	Model Number	Description	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	\$7,746	88,000/25.77	22	255/116
	GF36-4G12T	(4) Open Top Burners; 12"/300mm Griddle Modular Top	\$7,552	122,000/35.72	22	220/100
	GF36-G36T	36"/900mm Griddle; Modular Top	\$8,071	54,000/15.81	22	290/132
48" (1219mm) Wide	GF48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$17,172	272,000/79.64	85	572/259
	GFE48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$20,166	272,000/79.64	85	572/259
	GF48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$18,500	238,000/69.69	85	602/273
	GFE48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$21,495	238,000/69.69	85	602/273
	GF48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$18,720	204,000/59.73	85	667/303
	GFE48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$21,704	204,000/59.73	85	667/303
	GF48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$19,022	170,000/49.78	85	672/305
	GFE48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$22,013	170,000/49.78	85	672/305
60" (1524mm) Wide	GF60-10RR	(10) Open Top Burners (2) Standard Ovens	\$17,732	336,000/98.38	85	726/329
	GFE60-10RR	(10) Open Top Burners (2) Standard Ovens	\$19,829	336,000/98.38	85	726/329
	GF60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$19,060	302,000/88.43	85	756/343
	GFE60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$21,156	302,000/88.43	85	756/343
	GF60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$19,282	268,000/78.47	85	775/342
	GFE60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$21,378	268,000/78.47	85	775/342
	GF60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$19,580	234,000/68.52	85	826/375
	GFE60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$21,675	234,000/68.52	85	826/375
	GF60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$17,016	227,000/66.47	85	787/357
	GFE60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$17,432	227,000/66.47	85	787/357
	GF60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$19,399	265,000/77.59	85	828/376
	GFE60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$20,700	265,000/77.59	85	828/376

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

Model Number	Description	List Price	Series	Cu.Ft.	Ship Weight
4525318	24" (600mm) Stainless Steel open base stand with legs	\$1,645	GF24-ST24	3	45/20
4525319	24" (600mm) Stainless Steel open base stand with casters	\$2,375	GF24-ST24	3	45/20
4525322	36" (900mm) Stainless Steel open base stand with legs	\$1,765	GF36-ST36	5	55/25
4525323	36" (900mm) Stainless Steel open base stand with casters	\$2,493	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	List Price
Extra Oven Rack: For Standard Ovens	\$271
Extra Oven Rack: For Convection Ovens	\$271
Extra Oven Rack: For Space-Saver Oven	\$271
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$348
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$673
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$760
**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	\$3,206
Stainless Steel High Shelf for GF24 and GFE24 models	\$441
Stainless Steel High Shelf for GF36 and GFE36 models	\$618
Stainless Steel High Shelf for GF48 and GFE48 models	\$744
Stainless Steel High Shelf for GF60 and GFE60 models	\$776

* GFE models with standard size ovens are available with convection oven base option.
For each convection oven, the suffix "R" in the model number changes to "C," (e.g., GFE36-6R becomes GFE36-6C).
One convection oven in a double-oven base is standard on right, available on left, please specify.
Crated size of 36"/900mm models with convection oven base increases to 57 Cu Ft.

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

GF SERIES FRYER OPTIONS & ACCESSORIES (for fryers shown on following page)	
Stainless Steel Fish Plate	\$454
Stainless Steel Fryer Tank Cover	\$541
Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)	\$673
Deck Fasteners (Stainless Steel Flanged Feet)	\$364

Garland GF Sentry Series Salamander Broilers



GF36M

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

Model Number	Description	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	\$6,932	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)	\$7,101	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	\$9,618	28,000 BTU	63	260/118
GFIR36CM	34"(864mm) Counter Salamander w/Flame Failure Protection	\$6,362	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	\$653
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$600
Stainless steel main back for GFIR36CM	\$398
Stainless steel main back for GFIR36M	\$573
Stainless steel main back for GFIR48M	\$654
Stainless steel main back for GFIR60M	\$703

Garland GF Series Range-Match Fryer



GF16-FR



GF16-FRST-HL

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 Btu/h
- 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

Model Number	Description	List Price	Total Input	Cu.Ft.	Ship Weight
GF16-FR	16" (406mm) wide Range-Match Gas Fryer	\$9,731	110,000 BTU	19	177/80

Range Match Product Holding Station

Model Number	Description	List Price	Cu.Ft.	Ship Weight
GF16-FRST	16" (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	\$4,255	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	\$6,347	19	130/58

- 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
- 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	List Price	Total Input	Cu.Ft.	Ship Weight
GF18-BRL	Broiler - 18" (457mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$8,814	45,000 BTU	21	190/86
GF24-BRL	Broiler - 24" (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$9,282	60,000 BTU	21	252/114
GF30-BRL	Broiler - 30" (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$10,182	75,000 BTU	29	265/120
GF36-BRL	Broiler - 36" (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$11,364	90,000 BTU	29	330/150

BROILER OPTIONS & ACCESSORIES		Price
18" (457mm) Stainless Steel Spatterguard		\$668
24" (610mm) Stainless Steel Spatterguard		\$728
30" (762mm) Stainless Steel Spatterguard		\$895
36" (914mm) Stainless Steel Spatterguard		\$919
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$166
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$203
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$226
Stainless steel back for 18" (457mm) Broiler		\$316
Stainless steel back for 24" (610mm) Broiler		\$347
Stainless steel back for 30" (762mm) Broiler		\$400
Stainless steel back for 36" (914mm) Broiler		\$472
Stainless steel back for 18" (457mm) back guard		\$289
Stainless steel back for 24" (610mm) back guard		\$311
Stainless steel back for 30" (762mm) back guard		\$389
Stainless steel back for 36" (914mm) back guard		\$497
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	\$265
DIA-24	Set of 4 racks for 24" Broiler	\$353
DIA-30	Set of 5 racks for 30" Broiler	\$428
DIA-36	Set of 6 racks for 36" Broiler	\$555

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	\$802	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,167	15	40/18
G24-BRL-STD	Stand 24" (610mm) Wide	\$802	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,239	15	40/18
G30-BRL-STD	Stand 30" (762mm) Wide	\$877	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,328	22	50/23
G36-BRL-STD	Stand 36" (914mm) Wide	\$889	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,427	22	50/23
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$673	

Garland S680 Sentry Series Electric Ranges



SS686



S684

Model Number	Description	List Price	Total Input (kW)	Cu.Ft. (crate)	Ship Weight
S686	(6) Tubular Elements (1) Std. Oven	\$11,788	15 kW	53	385/175
SS686	(6) Sealed Elements (1) Std. Oven	\$11,788	19 kW	53	385/175
S684	(10) Tubular Elements (2) Std. Ovens	\$18,902	27 kW	91	630/285
SS684	(10) Sealed Elements (2) Std. Ovens	\$18,902	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

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	List Price
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 36" Range	\$545
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 60" Range	\$720
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36" Range	\$545
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60" Range	\$720
Stainless Steel Mainback for 36" range mount High Shelf and 17" Backguard	\$578
Stainless Steel Mainback for 60" range mount High Shelf and 17" Backguard	\$720
Stainless Steel Mainback for 10" (254mm) High Backguard for 36" range	\$406
Stainless Steel Mainback for 10" (254mm) High Backguard for 60" range	\$517
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	\$3,442
Double Convection Oven Base (Add Suffix RC2)	\$7,552
Stainless Steel Range Mainback (for 36" Range models)	\$582
Stainless Steel Range Mainback (for 60" Range models)	\$720
Additional Oven Rack - Each Range	\$271
Swivel Casters; Set of 4 w/Front Brakes (non-marking polyurethane)	\$698
Storm Rails - For use with elements or hot top sections per 12" Section	\$384
Hand Rails - Stainless Steel Finish 36"	\$372
Hand Rails - Stainless Steel Finish 60"	\$472
Deck Fasteners - Set of Four	\$361
Oven Door Latch - 36"	\$274
Oven Door Latch - 60"	\$521
Drip Tray Stop 36"	\$199
Drip Tray Stop 60"	\$299
OPTIONAL GRIDDLES, (standard on right)	
12" Griddle; add suffix -12G model number; replaces two top elements	\$1,227
24" Griddle; add suffix -24G model number; replaces four top elements	\$1,388
36" Griddle; add suffix -36G model number; replaces six top elements (not available on SS686)	\$1,828
OPTIONAL HOT TOPS, (standard on left)	
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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SERC	36" (914mm) Wide Counter Mounted Salamander Broiler	\$8,080	7 kW	21	210/95
SER-686	Range Mount Salamander Broiler For Model SU686; 36" (914mm) Range	\$7,681	7 kW	40	250/110
SER-684	Range Mount Salamander Broiler For Model SU684; 60" (1524mm) range	\$8,278	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

Options & Accessories

Description	Price
MAINBACK Stainless Steel	\$557
WALL KIT Mount Stainless Steel (For Model SERC)	\$604

Garland S680 Sentry Series Range-Match Electric Fryers



S18F

Model Number	Description	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
S18F	12 kW Fryer - 18" (457mm) wide	\$11,842	12 kW	20	140/64
S18SF	16 kW Super Fryer - 18" (457mm) wide	\$12,899	16 kW	20	140/64
S680-18FM	18" (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top	\$5,174		16	105/48
S680-18FM-EH	18" (457mm) Wide Fryer Station - Complete with Heat Lamp	\$7,039		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	List Price
Stainless Steel Tank Cover	\$546
Large Single Basket	\$522
Extra Fry Tank	\$738
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$673
Extra Tank with Drain	\$710
Deck Fasteners - Set of Four	\$367
14DS Drain Shelf	\$800
14DS Basket Drain Basket for 14DS	\$330
Fish Plate	\$458

US Range U Series Gas Ranges 24" Wide Ranges



U24-4L

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U24-4L	(4) Open Top Burners (1) Space Saver Oven	\$5,636	160,000	29	302/137
U24-4S	(4) Open Top Burners (1) Storage Base	\$4,461	128,000	29	221/100
U24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$6,889	114,000	29	332/151
U24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,713	82,000	29	251/114
U24-G24L	24"/600mm Griddle (1) Space Saver Oven	\$7,121	68,000	29	367/166
U24-G24S	24"/600mm Griddle (1) Storage Base	\$5,944	36,000	29	286/130

US Range U Series Gas Ranges 36" Wide Ranges



U36-6R

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U36-6R	(6) Open Top Burners (1) Standard Oven	\$5,462	230,000	40	430/195
U36-6S	(6) Open Top Burners (1) Storage Base	\$4,601	192,000	40	310/141
U36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$7,029	184,000	40	460/209
U36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,840	146,000	40	340/154
U36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$7,190	138,000	40	495/225
U36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$6,084	100,000	40	375/170
U36-G36R	36"/900mm Griddle (1) Standard Oven	\$7,554	92,000	40	530/240
U36-G36S	36"/900mm Griddle (1) Storage Base	\$7,652	54,000	40	410/186

US Range U Series Gas Ranges 48" Wide Ranges



U48-8LL

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$10,900	320,000	85	572/259
U48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$9,829	294,000	85	539/264
U48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$9,088	256,000	85	402/182
U48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$12,155	274,000	85	602/273
U48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$11,081	257,000	85	569/258
U48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$12,392	210,000	85	432/196
U48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$12,382	228,000	85	667/303
U48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$11,310	202,000	85	604/274
U48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$10,570	162,000	85	497/255
U48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$12,677	182,000	85	672/305
U48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$11,605	156,000	85	639/290
U48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$10,862	118,000	85	502/228
U48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$13,599	136,000	85	692/314
U48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$12,524	110,000	85	659/299
U48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$11,771	72,000	85	522/237

US Range U Series Gas Ranges 60" Wide Ranges



U60-10RR

Model Number	Description	List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U60-10RR	(10) Open Top Burners (2) Standard Ovens	\$9,652	396,000	85	726/329
U60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$9,470	358,000	85	690/312
U60-10SS	(10) Open Top Burners (2) Storage Bases	\$10,934	320,000	85	581/264
U60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$11,539	350,000	85	756/343
U60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$10,724	312,000	85	720/327
U60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$10,364	274,000	85	611/277
U60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$11,283	304,000	85	775/342
U60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$10,953	266,000	85	775/342
U60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$10,593	228,000	85	646/293
U60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$12,078	258,000	85	826/375
U60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$11,247	220,000	85	790/358
U60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$10,900	182,000	85	681/309
U60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$12,985	212,000	85	851/386
U60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$14,587	174,000	85	815/370
U60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$11,810	136,000	85	706/320
U60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$14,850	166,000	85	866/393
U60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$14,020	128,000	85	830/376
U60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$13,674	90,000	85	721/327

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



U60-6R24RR

Model Number	Description	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	\$11,667	301,000	85	828/376
U60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/ Broiler (1) Standard Oven (1) Storage Base	\$11,479	263,000	85	787/357
U60-6R24SS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Storage Bases	\$10,934	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.

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

Options & Accessories

Description	List Price
Extra Oven Rack: For Standard Ovens	\$271
Extra Oven Rack: For Convection Ovens	\$271
Extra Oven Rack: For Space-Saver Oven	\$271
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes	\$673
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$348
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$760
* 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)	\$3,144
Low-Profile Backguard in lieu of Standard High Shelf	N/C
GRIDDLE OPTIONS	
Upgrade griddle to thermostat control: ADD \$575 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 \$7,019 plus 1,992 (\$575 x 3), for a total list price of \$8,744 NOTE: thermostat controls are not available on raised griddle/broiler sections	
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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SP-1844	Stock Pot Stove w/ Tubular Steel Legs	\$2,922	45,000 BTU	9	106/48
SP-1844-2*	Double Stock Pot Stove w/Legs	\$5,895	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	List Price	Total Input	Cu.Ft.	Ship Weight
UIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range	\$5,986	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)	\$6,758	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	\$6,919	40,000 BTU	63	260/118
UIR36C	34"(864mm) Counter Salamander	\$6,274	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 spring balanced adjustable rack assembly.
- Large removable grease pan.
- Gas regulator.

US Range U Series Cheesemelters



UIRCM36

Model Number	Description	List Price	Total Input	Cu.Ft.	Ship Weight
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	\$6,875	30,000 BTU	63	230/105
UIRCM60	34" (864mm) Wide Cheesemelter Broiler Range Mount For U48 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$7,274	30,000 BTU	63	260/118
UIRCM36C	34" (864mm) Counter Cheesemelter	\$6,849	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	\$653
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield)	\$600

Description	Price
Stainless steel main back for UIR36C	\$398
Stainless steel main back for UIR36	\$573
Stainless steel main back for UIR48 & UIRCM48	\$654
Stainless steel main back for UIR60 & UIRCM60	\$703

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 (see page 61 for pricing):

- Extra Oven Rack • Casters • Low-Profile Backguard

SunFire 24" (600mm) Wide Restaurant Ranges



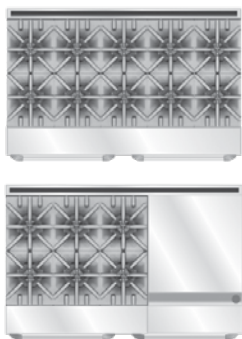
Model Number	Description	List Price	Input (BTU)	Cu. Ft.	Ship Weight
X24-4L	(4) Open Burners (1) Space Saver Oven	\$2,975	145,000	26	302/137
X24-4S	(4) Open Burners (1) Storage Base	\$2,333	120,000	26	221/100

SunFire 36" (900mm) Wide Restaurant Ranges



Model Number	Description	List Price	Input (BTU)	Cu. Ft.	Ship Weight
X36-6R	(6) Open Burners (1) Standard Oven	\$3,164	213,000	37	430/195
	12" Hot Top (4) Open Burners (1) Standard Oven	\$3,627	180,000	37	453/205
X36-6S	(6) Open Burners (1) Storage Base	\$2,794	173,000	37	310/141
	12" Hot Top (4) Open Burners (1) Storage Base	\$3,627	140,000	37	333/151
X36-2G24R	24" Griddle (2) Open Burners (1) Standard Oven	\$5,387	133,000	37	495/225
X36-2G24S	24" Griddle (2) Open Burners (1) Storage Base	\$4,184	100,000	37	375/170

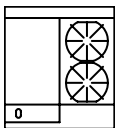
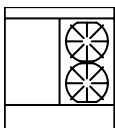
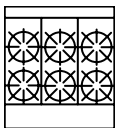
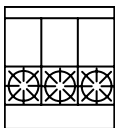
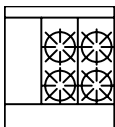
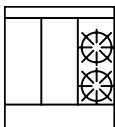
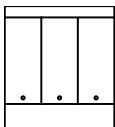
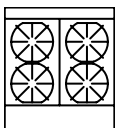
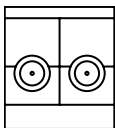
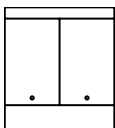
SunFire 60" (1500mm) Wide Restaurant Ranges



Model Number	Description	List Price	Input (BTU)	Cu. Ft.	Ship Weight
X60-10RR	(10) Open Burners (2) Standard Ovens	\$5,730	366,000	79	726/329
X60-10RS	(10) Open Burners (1) Standard Oven, (1) Storage Base	\$5,637	333,000	79	606/275
X60-6G24RR	24" Griddle* (6) Open Burners (2) Standard Ovens	\$6,656	286,000	79	791/359
X60-6G24RS	24" Griddle* (6) Open Burners (1) Standard Oven, (1) Storage Base	\$6,540	253,000	79	755/342
X60-6R24RR	24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (2) Standard Ovens	\$7,420	289,500	81	828/376
X60-6R24RS	24" Raised Griddle-Broiler, (on right side), (6) Open Burners, (1) Standard Oven (1) Storage Base	\$6,909	256,500	81	787/357

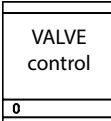

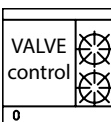
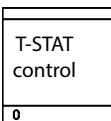
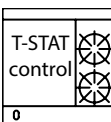
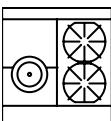
Note: The purchase of SunFire products is not subject to rebates or allowances.

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

Top Configuration	Model Number	Base Configuration	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 (1) 33K, 17"W Griddle (2) 35K Open Burners 34" Wide Griddle on left only Rear Gas Option (3/4", 1", 1 1/4")	M42R	(1) Std. Oven Base	\$9,678	143,000 BTU	53	445/202
	M42S	(1) Storage Base	\$8,208	103,000 BTU	53	345/157
	M42T	(1) Modular Top	\$7,648	103,000 BTU	26	265/120
 (1) 30K, 17"W Hot Top (2) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")	M42-6R	(1) Std. Oven Base	\$9,301	140,000 BTU	53	520/230
	M42-6S	(1) Storage Base	\$8,827	100,000 BTU	53	420/190
	M42-6T	(1) Modular Top	\$7,455	100,000 BTU	26	312/142
 (6) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")	M43R	(1) Std. Oven Base	\$9,129	184,000 BTU	53	440/200
	M43S	(1) Storage Base	\$7,734	144,000 BTU	53	340/155
	M43T	(1) Modular Top	\$7,184	144,000 BTU	26	260/118
 (3) 18K, Open Burners (3) 15K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")	M43FTR	(1) Std. Oven Base	\$11,066	99,000 BTU	53	540/245
	M43FTS	(1) Storage Base	\$9,618	59,000 BTU	53	440/200
	M43FTT	(1) Modular Top	\$9,060	59,000 BTU	26	320/145
 (1) 22K Hot Top (4) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")	M43-1R	(1) Std. Oven Base	\$10,092	158,000 BTU	53	460/209
	M43-1S	(1) Storage Base	\$8,633	118,000 BTU	53	360/164
	M43-1T	(1) Modular Top	\$8,062	118,000 BTU	26	275/125
 (2) 22K Hot Tops (2) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")	M43-2R	(1) Std. Oven Base	\$10,384	132,000 BTU	53	480/218
	M43-2S	(1) Storage Base	\$9,817	92,000 BTU	53	380/173
	M43-2T	(1) Modular Top	\$8,353	92,000 BTU	26	280/125
 (3) 22K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")	M43-3R	(1) Std. Oven Base	\$10,688	106,000 BTU	53	500/227
	M43-3S	(1) Storage Base	\$9,216	66,000 BTU	53	400/182
	M43-3T	(1) Modular Top	\$8,658	66,000 BTU	26	300/135
 (4) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")	M44R	(1) Std. Oven Base	\$8,366	180,000 BTU	53	440/200
	M44S	(1) Storage Base	\$7,339	140,000 BTU	53	340/155
	M44T	(1) Modular Top	\$6,410	140,000 BTU	26	260/118
 (2) 45K Front-Fired Hot Tops 34" Wide Rear Gas Option External Side Mount (3/4", 1", 1 1/4")	M45R	(1) Std. Oven Base	\$8,839	130,000 BTU	53	510/232
	M45S	(1) Storage Base	\$7,223	90,000 BTU	53	410/186
	M45T	(1) Modular Top	\$6,847	90,000 BTU	26	305/138
 2-Section Hot Top (3) 30K H-Burners 34" Wide Rear Gas Option (3/4", 1")	M46R	(1) Std. Oven Base	\$9,969	130,000 BTU	53	450/205
	M46S	(1) Storage Base	\$8,523	90,000 BTU	53	350/159
	M46T	(1) Modular Top	\$7,977	90,000 BTU	26	270/120










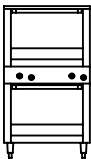
Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

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

Top Configuration	Model Number	Base Configuration	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 34" Wide Griddle (3) 33K H-Burners 34" Wide Rear Gas Option (3/4", 1")	M47R	(1) Std. Oven Base	\$10,384	139,000 BTU	53	600/273
	M47S	(1) Storage Base	\$9,109	99,000 BTU	53	500/227
	M47T	(1) Modular Top	\$8,537	99,000 BTU	26	360/164
 34" Wide Plancha Griddle (3) 33K H-Burners 34" wide with perimeter troughs around griddle Rear Gas Option (3/4", 1")	M47R	(1) Std. Oven Base	\$10,384	139,000 BTU	53	600/273
	M47S	(1) Storage Base	\$9,109	99,000 BTU	53	500/227
	M47T	(1) Modular Top	\$8,537	99,000 BTU	26	360/164
 23" Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34" Wide Griddle on left only Rear Gas Option (3/4", 1")	M47-23R	(1) Std. Oven Base	\$10,592	154,000 BTU	53	590/268
	M47-23S	(1) Storage Base	\$9,156	104,000 BTU	53	490/223
	M47-23T	(1) Modular Top	\$9,444	104,000 BTU	26	295/135
 34" Wide Griddle (3) 33K H-Burners Rear Gas Option (3/4", 1")	M48R	(1) Std. Oven Base	\$12,100	139,000 BTU	53	600/273
	M48S	(1) Storage Base	\$10,495	99,000 BTU	53	500/227
	M48T	(1) Modular Top	\$10,092	99,000 BTU	26	300/135
 23" Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34" Wide, Griddle on left only Rear Gas Option: (3/4", 1")	M48-23R	(1) Std. Oven Base	\$11,138	154,000 BTU	53	590/268
	M48-23S	(1) Storage Base	\$9,728	104,000 BTU	53	490/223
	M48-23T	(1) Modular Top	\$9,168	104,000 BTU	26	295/135
 (1) 45K Front-Fired Hot Top (2) 35K Open Burners 34" Wide Rear Gas Option External (3/4")	M54R	34" wide w/(1) Std. Oven Base	\$10,861	155,000 BTU	53	475/215
	M54S	34" wide w/(1) Storage Base	\$9,282	115,000 BTU	53	375/170
	M54T	34" Wide Modular Top	\$7,879	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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 (2) 35K Open Burners 17" Wide Rear Gas Option (3/4")	M4S	(1) Storage Base	\$3,831	70,000 BTU	26	190/86
	M4T	(1) Modular Top	\$3,563	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	\$4,388	45,000 BTU	26	230/105
	M5T	(1) Modular Top	\$3,600	45,000 BTU	9	138/63
 (1) 30K Hot Top 17" Wide Rear Gas Option (3/4", 1")	M6S	(1) Storage Base	\$4,743	30,000 BTU	26	240/109
	M6T	(1) Modular Top	\$4,049	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	\$4,995	33,000 BTU	26	260/118
	M7T	(1) Modular Top	\$4,049	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	\$5,102	33,000 BTU	26	260/118
	M8T	(1) Modular Top	\$4,839	33,000 BTU	9	155/70
 (2) 24K Open Burners 12" Wide Rear Gas Option (3/4")	M12S	(1) Storage Base	\$2,648	48,000 BTU	16	130/60
	M12T	(1) Modular Top	\$2,396	48,000 BTU	6	78/35
 (1) 22K Hot Top 12" Wide	M12S-6	(1) Storage Base	\$2,984	30,000 BTU	16	190/86
	M12T-6	(1) Modular Top	\$2,732	30,000 BTU	6	110/50
VALVE control  12" Griddle (1) 30K H-Burner 12" Wide	M12S-7	(1) Storage Base	\$3,439	30,000 BTU	16	190/86
	M12T-7	(1) Modular Top	\$3,187	30,000 BTU	6	110/50
T-STAT control  12" Griddle (1) 30K H-Burner 12" Wide	M12S-8	(1) Storage Base	\$4,455	30,000 BTU	16	190/86
	M12T-8	(1) Modular Top	\$3,727	30,000 BTU	6	110/50
Rear Gas Option (3/4", 1", 1 1/4") 	M2R	(2) Std. Ovens (convection oven option NOT available)	\$10,858	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	List Price	Notes
Convection Oven in Place of Standard Oven Add "C" to Model Number*	\$3,421	Not available on masonry base or in back to back battery line-ups
Stainless Steel Oven Interior	\$690	For convection oven base, add 5 manufacturing days to lead time
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover**	\$628	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	\$271	
Stainless Steel Main Back for Ranges ("R" or "S" Models)	\$738	
Stainless Steel Main Back for Attachments ("S" Models)	\$521	
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates	\$411	
Stainless Steel Intermediate Shelf for Storage Base Models 12" (305mm)	\$593	
Stainless Steel Intermediate Shelf for Storage Base Models 17" (432mm)	\$617	
Stainless Steel Intermediate Shelf for Storage Base Models 34" (864mm)	\$1,005	
Aluminized Intermediate Shelf for Storage Base 12"(305mm)	\$356	
Aluminized Intermediate Shelf for Storage Base 17"(432mm)	\$375	
Aluminized Intermediate Shelf for Storage Base 34" (864mm)	\$605	
Common Front Rail for two or more units; 23" Start Length	\$290	
Common Front Rail; Each Additional 3" in length over 23"	\$61	(maximum 102"/2590mm) total length
Casters w/Polyurethane Wheels (non-marking) for Storage & Oven Base Models	\$665	Casters for stands are not polyurethane
6" Stainless Steel Adjustable Legs for Storage & Oven Base Models	\$240	
Deck Fasteners - Set of Four for Storage & Oven Base Models	\$350	
3/4" N.P.T. Gas Shut Off Valve	\$327	
1" N.P.T. Gas Shut Off Valve	\$350	
1-1/4" N.P.T. Gas Shut Off Valve	\$434	

Description	List Price	Notes
3/4" N.P.T. Natural Gas Regulator	\$350	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	\$350	
1" N.P.T. Natural Gas Regulator	\$394	
1" N.P.T. Propane Gas Regulator	\$394	
1-1/4" N.P.T. Natural Gas Regulator	\$874	
1-1/4" N.P.T. Propane Gas Regulator	\$874	
Gas Flex Hose & Quick Disconnect (3/4" N.P.T. x 5') w/Restraining Device	\$1,089	
Gas Flex Hose & Quick Disconnect (1" N.P.T. x 5') w/Restraining Device	\$1,220	
Gas Flex Hose & Quick Disconnect (1-1/4" N.P.T. x 5') w/Restraining Device	\$1,814	
Grooved Griddle Option for 12" (305mm) Griddle	\$2,188	
Grooved Griddle Option for 17" (432mm) Griddle or 1/2 grooved section for 34" (864mm)	\$2,672	
Grooved Griddle Option for 23" (584mm) Griddle	\$2,950	
Grooved Griddle Option for 34" (864mm) Griddle	\$3,639	
"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M4S, T	\$2,586	

* 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	List Price	List Price (w/casters)	Cu.Ft. (crate)	Ship Weight
M17	17" (432mm) Wide; Stainless Steel Finish	\$1,637	\$2,389	22	18/8
M24	24"(610mm) Wide; Stainless Steel Finish	\$2,016	\$2,541	26	25/11
M34	34" (864mm) Wide; Stainless Steel Finish	\$2,336	\$2,914	30	37/17

Garland Master Series Heavy-Duty Char-Broilers

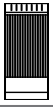
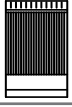



M24B

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, (14-1½"/368mm), than Range modular tops, (9-1¼"/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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 17" Wide Char-Broiler	M17B	(1) Storage Base	\$6,446	45,000 BTU	24	235/107
	M17BT	Modular Top	\$6,182	45,000 BTU	10	135/60
 24" Wide Char-Broiler	M24B	(1) Storage Base	\$9,094	60,000 BTU	30	330/150
	M24BT	Modular Top	\$9,725	60,000 BTU	16	230/105
 34" Wide Char-Broiler	M34B	(1) Storage Base	\$10,481	90,000 BTU	54	510/231
	M34BT	Modular Top	\$10,214	90,000 BTU	39	390/180

CHAR-BROILER OPTIONS					Price
	M17B Stainless Steel Main Back				\$521
	M17BT Stainless Steel Main Back				\$411
	M24B Stainless Steel Main Back				\$749
	M24BT Stainless Steel Main Back				\$411
	M34B Stainless Steel Main Back				\$723
	M34BT Stainless Steel Main Back				\$411
	3/4" rear gas connection (end caps/covers available - must specify)				\$628
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17				\$231
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24				\$309
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34				\$484
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler				\$268
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler				\$358
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler				\$561

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	List Price	Cu.Ft. (crate)	Ship Weight
SPREADER PLATES				
M12SP	12" (305mm) Wide 6-7/8" High	\$1,078	7	50/23
M17SP	17" (432mm) Wide 6-7/8" High	\$1,114	9	75/34
M24SP	24" (610mm) Wide 6-7/8" High	\$1,497	11	105/48
M24SPT	24" (610mm) Wide 9-1/2" High	\$1,885	11	105/48
SPREADER CABINETS				
M12ES	12" (305mm) Wide	\$2,779	19	125/56
M17ES	17" (432mm) Wide	\$3,007	24	175/79
M24ES	24" (610mm) Wide	\$3,402	20	190/86

STANDARD FEATURES:

SPREADERS

- Stainless Steel front and sides
- Stainless Steel front rail & work top
- 1 1/4" 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)	\$411
	Stainless Steel Mainback (12" / 17" / 24" Cabinets)	\$521
	Stainless Steel Mainback (34" Cabinets)	\$738
	Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)	\$425
	Rear Gas Connection, 1-1/4" NPT	\$425

INTERMEDIATE SHELF FOR SPREADER CABINET		
	12" (305mm) Wide Stainless Steel Shelf	\$593
	17" (432mm) Wide Stainless Steel Shelf	\$617
	24" (610mm) Wide Stainless Steel Shelf	\$725
	12" (305mm) Wide Aluminized Steel Shelf	\$356
	17" (432mm) Wide Aluminized Steel Shelf	\$375
	24" (610mm) Wide Aluminized Steel Shelf	\$434

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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
INFRA-RED BROILERS W/3-POSITION, SPRING-BALANCED BROILING RACK, LEVER-OPERATED					
MIR-34L	Range Mount for 34" wide range	\$5,783	40,000 BTU	38	200/91
MIR-34C	Counter Model w/4" Legs	\$5,334	40,000 BTU	21	170/77
INFRA-RED BROILERS WITH PULL-OUT BROILING RACK (FLAT OR TILTED POSITION)					
MSR16M	Range Mount for 34" wide range	\$5,299	28,000 BTU	38	200/91
MSRCM	Counter Model w/4" Legs	\$5,032	28,000 BTU	21	170/77

BROILER OPTIONS & ACCESSORIES					Price
Interconnecting Piping Between range and Salamander (N/A for plumbing with M45R)					\$653
Stainless Steel Main Bottom for MIR-34C or MSRCM counter models with legs					\$303
Stainless Steel Main Back for MIR-34C or MSRCM					\$350
Stainless Steel Main Back for MIR-34L or MSR16M					\$496
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRCM					\$593

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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
HEAVY-DUTY GAS FRYERS					
M35SS	17" (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kw/Hr)	\$9,501	110,000 BTU	26	220/110
M70SS	24" (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	\$12,062	125,000 BTU	30	265/120
All Master Series fryers require a back guard flue attachment					

FRYER OPTIONS	Price
Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp / 500 watt; other voltages available)	\$1,632
EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available)	\$1,669
Stainless Steel Main Back	\$666
Stainless Steel Tank Cover for 17" (432mm) Wide Fryer	\$515
Stainless Steel Tank Cover for 24" (610mm) Wide Fryer	\$553
Fish Plate for 17" (432mm) Wide Fryer Only	\$691
Fish Plate for 24" (610mm) Wide Fryer Only	\$752
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)	\$250
Rear Gas Connection - Available for M70SS 3/4" only	\$653
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4"	\$653
Casters w/Polyurethane Wheels (non-marking)	\$678

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. ½ round broad band pattern, or reverse for fine-brand diamond pattern

Model Number	Description	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
INFRA-RED BROILERS, 1-1/4" FRONT MANIFOLD, W/UPPER FINISHING OVEN					
M100XRM	(1) Std. Oven	\$21,155	110,000 BTU	91	700/318
M100XSM	(1) Storage Base	\$20,118	70,000 BTU	91	600/272
CERAMIC BROILERS, 1-1/4" FRONT MANIFOLD, W/UPPER FINISHING OVEN					
M60XR	(1) Std. Oven	\$14,381	120,000 BTU	91	750/341
M60XS	(1) Storage Base	\$12,807	80,000 BTU	91	650/295
DOUBLE-DECK INFRA-RED BROILER, 3/4" REAR GAS CONNECTION W/PRESSURE REGULATOR					
M110XM	(2) Infra-Red	\$29,230	140,000 BTU	91	810/368

BROILER OPTIONS	Price
Stainless Steel Main Top for M60X or M100X	\$1,039
Stainless Steel Main Back for Oven and Storage Base Broilers	\$1,753
Adjustable Casters for M110XM Only	\$701
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	List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
M17DD	17" wide Double Deck	\$1,388	\$321	12	45/20
M24DD	24" wide Double Deck	\$1,602	\$371	20	65/29
M29DD	29" wide Double Deck	\$1,723	\$394	30	70/32
M34DD	34" wide Double Deck	\$1,878	\$405	30	75/34
M41DD	41" wide Double Deck	\$2,108	\$471	34	90/41
M46DD	46" wide Double Deck	\$2,239	\$509	37	97/44
M48DD	48" wide Double Deck	\$2,288	\$544	39	100/45
M51DD	51" wide Double Deck	\$2,372	\$575	41	110/50
M58DD	58" wide Double Deck	\$2,614	\$582	43	125/57
M68DD	68" wide Double Deck	\$2,914	\$629	45	150/68
M17SD	17" wide Single Deck	\$891	\$321	12	45/20
M24SD	24" wide Single Deck	\$1,024	\$371	20	65/29
M29SD	29" wide Single Deck	\$1,060	\$387	25	70/32
M34SD	34" wide Single Deck	\$1,096	\$405	30	75/34
M41SD	41" wide Single Deck	\$1,228	\$471	34	90/41
M46SD	46" wide Single Deck	\$1,406	\$509	37	97/44
M48SD	48" wide Single Deck	\$1,312	\$544	39	100/45
M51SD	51" wide Single Deck	\$1,421	\$575	41	110/50
M58SD	58" wide Single Deck	\$1,517	\$582	43	125/57
M68SD	68" wide Single Deck	\$1,637	\$629	45	150/68

Garland Master Series Backguards



Model Number	Description	List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
BACKGUARDS, 17" HIGH (or 10" Lo Profile) - For Lo-Profile Backguard Change BG to LPBG.					
M9LPBG	9" wide (only available as LPBG)	\$534	\$170	2	15/7
M12BG	12" wide	\$559	\$206	2	18/8
M17BG	17" wide	\$594	\$273	2	20/9
M24BG	24" wide	\$629	\$285	2	25/11
M29BG	29" wide	\$650	\$321	3	28/13
M34BG	34" wide	\$650	\$356	4	30/14
M41BG	41" wide	\$808	\$364	4	45/20
M46BG	46" wide	\$892	\$394	4	52/23
M48BG	48" wide	\$916	\$418	5	55/25
M51BG	51" wide	\$916	\$425	5	60/27
M58BG	58" wide	\$1,072	\$458	6	65/29
M68BG	68" wide	\$1,278	\$466	7	75/34
BACKGUARDS, DOUBLE DECK HEIGHT BACKGUARD 33" (838MM) HIGH					
M17DDBG	17" wide	\$891	\$321	3	45/20
M24DDBG	24" wide	\$1,009	\$371	3	65/29
M29DDBG	29" wide	\$1,060	\$394	5	70/32
M34DDBG	34" wide	\$1,096	\$418	6	75/34
M41DDBG	41" wide	\$1,228	\$466	7	90/41
M46DDBG	46" wide	\$1,278	\$496	7	97/44
M48DDBG	48" wide	\$1,312	\$544	8	100/45
M51DDBG	51" wide	\$1,421	\$575	8	110/50
M58DDBG	58" wide	\$1,517	\$593	9	125/57
M68DDBG	68" wide	\$1,662	\$640	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	List Price	Cu.Ft. (crate)	Ship Weight
REMOTE LOW-HEIGHT REFRIGERATORS				
GN17R34	34" wide - 2 drawer	\$14,769	30	247/112
GN17R46	46" wide - 2 drawer	\$16,259	40	322/146
GN17R51	51" wide - 4 drawer	\$16,597	45	355/116
GN17R53	53" wide - 4 drawer	\$16,821	47	361/164
GN17R63	63" wide - 4 drawer	\$18,011	52	431/196
GN17R68	68" wide - 4 drawer	\$18,599	56	458/208
GN17R80	80" wide - 6 drawer	\$20,010	64	533/242
GN17R85	85" wide - 6 drawer	\$21,866	67	570/268
GN17R92	92" wide - 6 drawer	\$22,113	73	607/276
GN17R97	97" wide - 6 drawer	\$22,728	77	637/280
GN17R102	102" wide - 6 drawer	\$23,329	81	675/306
GN17R109	109" wide - 8 drawer	\$26,048	85	720/327
GN17R114	114" wide - 8 drawer	\$26,937	90	750/340
REMOTE LOW-HEIGHT FREEZERS				
GN17FR34	34" wide - 2 drawer	\$15,985	30	247/112
GN17FR46	46" wide - 2 drawer	\$17,433	40	322/146
GN17FR51	51" wide - 4 drawer	\$17,747	45	355/116
GN17FR53	53" wide - 4 drawer	\$18,011	47	361/164
GN17FR63	63" wide - 4 drawer	\$19,801	52	431/196
GN17FR68	68" wide - 4 drawer	\$20,375	56	458/208
GN17FR80	80" wide - 6 drawer	\$20,768	64	533/242

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.

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	List Price	Cu.Ft. (crate)	Ship Weight
SELF-CONTAINED LOW-HEIGHT REFRIGERATORS				
GN17C46	46" wide - 2 drawer	\$17,747	40	340/154
GN17C51	51" wide - 2 drawer	\$18,075	45	360/163
GN17C53	53" wide - 2 drawer	\$18,416	47	383/174
GN17C63	63" wide - 4 drawer	\$20,075	52	434/197
GN17C68	68" wide - 4 drawer	\$20,676	56	476/216
GN17C80	80" wide - 4 drawer	\$21,981	64	570/259
GN17C85	85" wide - 4 drawer	\$22,741	67	604/274
GN17C92	92" wide - 4 drawer	\$24,491	73	655/297
GN17C97	97" wide - 6 drawer	\$25,433	77	680/309
GN17C102	102" wide - 6 drawer	\$25,904	81	730/331
GN17C109	109" wide - 6 drawer	\$26,257	85	774/351
GN17C114	114" wide - 6 drawer	\$27,459	90	808/367
GN17C119	119" wide - 6 drawer	\$28,322	95	850/386
SELF-CONTAINED LOW-HEIGHT FREEZERS				
GN17FC46	46" wide - 2 drawer	\$18,886	40	340/154
GN17FC51	51" wide - 2 drawer	\$19,501	45	360/163
GN17FC53	53" wide - 2 drawer	\$20,075	47	383/174
GN17FC63	63" wide - 4 drawer	\$22,140	52	434/197
GN17FC68	68" wide - 4 drawer	\$22,441	56	476/216
GN17FC80	80" wide - 4 drawer	\$23,016	64	570/259
GN17FC92	92" wide - 6 drawer	\$24,779	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).

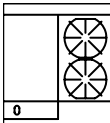
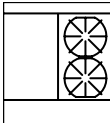
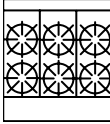
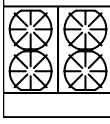
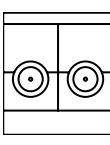
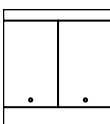
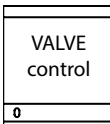
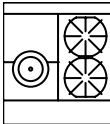
When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.

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)	\$799
Casters - Set of 4	\$665

Master Sentry Series Heavy-Duty Ranges





TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION*

	Top Configuration	Model Number	Base Configuration	List Price	Total Input	Cu.Ft.	Ship Weight	
		(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")	MST42R-E	(1) Std. Oven Base	\$11,090	143,000 BTU	53	445/202
			MST42S-E	(1) Storage Base	\$9,637	103,000 BTU	53	345/157
			MST42T-E	(1) Modular Top	\$9,077	103,000 BTU	26	265/120
		(1) 30K, 17"W Hot Top (2) 35K Open Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST42-6R-E	(1) Std. Oven Base	\$11,090	140,000 BTU	53	520/230
			MST42-6S-E	(1) Storage Base	\$9,637	100,000 BTU	53	420/190
			MST42-6T-E	(1) Modular Top	\$9,077	100,000 BTU	26	312/142
		(6) 24K Open Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST43R-E	(1) Std. Oven Base	\$11,388	184,000 BTU	53	440/200
			MST43S-E	(1) Storage Base	\$9,951	144,000 BTU	53	340/155
			MST43T-E	(1) Modular Top	\$10,353	144,000 BTU	26	260/118
		(4) 35K Open Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST44R-E	(1) Std. Oven Base	\$10,538	180,000 BTU	53	440/200
			MST44S-E	(1) Storage Base	\$9,124	140,000 BTU	53	340/155
			MST44T-E	(1) Modular Top	\$8,571	140,000 BTU	26	260/118
		(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)	MST45R-E	(1) Std. Oven Base	\$10,224	130,000 BTU	53	510/232
			MST45S-E	(1) Storage Base	\$8,770	90,000 BTU	53	410/186
			MST45T-E	(1) Modular Top	\$8,197	90,000 BTU	26	305/138
		2-Section Hot Top (3) 30K H-Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST46R-E	(1) Std. Oven Base	\$11,237	130,000 BTU	53	450/205
			MST46S-E	(1) Storage Base	\$9,784	90,000 BTU	53	350/159
			MST46T-E	(1) Modular Top	\$9,211	90,000 BTU	26	270/120
		34" Griddle (3) 33K H-Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST47R-E	(1) Std. Oven Base	\$11,983	139,000 BTU	50	600/273
			MST47S-E	(1) Storage Base	\$10,543	99,000 BTU	50	500/227
			MST47T-E	(1) Modular Top	\$9,980	99,000 BTU	20	360/164
		(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34" Wide, 38" Depth Rear Gas Option External (3/4")	MST54R-E	(1) Std. Oven Base	\$11,750	155,000 BTU	53	475/215
			MST54S-E	(1) Storage Base	\$10,139	115,000 BTU	53	375/170
			MST54T-E	(1) Modular Top	\$9,564	115,000 BTU	26	270/120
	For Standard Features, see page 66-68 For Options & Accessories, see page 56.							
	*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***




	Top Configuration		Model Number	Base Configuration	List Price	Total Input	Cu.Ft. (crate)	Ship Weight	
		(2) 35K Open Burners 17" Wide, 38" Depth Rear Gas Option (3/4")	MST4S-E	(1) Storage Base	\$4,861	70,000 BTU	26	190/86	
			MST4T-E	(1) Modular Top	\$4,605	70,000 BTU	9	110/50	
		(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	\$4,800	45,000 BTU	26	230/105	
			MST5T-E	(1) Modular Top	\$4,543	45,000 BTU	9	138/63	
		(1) 30K Hot Top 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST6S-E	(1) Storage Base	\$5,362	27,000 BTU	26	240/109	
			MST6T-E	(1) Modular Top	\$5,094	27,000 BTU	9	145/66	
	VALVE control		(1) 17" Griddle (1) 33K H-Burner 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST7S-E	(1) Storage Base	\$5,559	33,000 BTU	26	260/118
				MST7T-E	(1) Modular Top	\$5,289	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 66-68 For Options & Accessories, see page 56.									

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)

	Top Configuration	Model Number	Base Configuration	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
	17" Wide Char-Broiler	MST17B	17" wide (1) Storage Base	\$7,718	45,000 BTU	24	235/107
		MST17BE	17" wide (1) Storage Base	\$7,879	45,000 BTU	24	235/107
		MST17BT	17" wide Modular Top	\$7,451	45,000 BTU	10	135/100
	24" Wide Char-Broiler	MST24B	24" wide (1) Storage Base	\$11,115	60,000 BTU	30	330/150
		MST24BE	24" wide (1) Storage Base	\$11,261	60,000 BTU	30	330/150
		MST24BT	24" wide Modular Top	\$11,931	60,000 BTU	16	230/105
	34" Wide Char-Broiler	MST34B	34" wide (1) Storage	\$12,544	90,000 BTU	54	510/231
		MST34BE	34" wide (1) Storage	\$12,691	90,000 BTU	54	510/231
		MST34BT	34" wide Modular Top	\$12,289	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		\$521
	M17BT Stainless Steel Main Back		\$411
	M24B Stainless Steel Main Back		\$749
	M24BT Stainless Steel Main Back		\$411
	M34B Stainless Steel Main Back		\$723
	M34BT Stainless Steel Main Back		\$411
	3/4" rear gas connection (end caps/covers available - must specify)		\$628
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17		\$231
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24		\$309
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34		\$484
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler		\$268
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler		\$358
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler		\$561

For additional applicable options, see page 69.

Master Sentry Series Range-Mount & Counter Broilers

TOTAL FLAME FAILURE PROTECTION & MANUAL PILOT IGNITION

STANDARD FEATURES:

MSTSR16:

- 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:

- 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)

	Model Number	Description	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
	INFRA-RED BROILERS WITH PULL-OUT BROILING RACK (flat or tilted position)					
	MSTSR16	Infra-Red - Range Mount	\$5,999	28,000 BTU	40	210/95
	MSTSRC	Infra-Red - Counter Stainless Steel Top w/4" Legs	\$5,999	28,000 BTU	21	160/61
	MSTSR16M	Infra-Range Mount	\$5,999	40,000 BTU	40	210/95
	MSTSRCM	Infra-Red Counter Stainless Steel Top w/4" Legs	\$5,999	40,000 BTU	21	160/61

BROILER OPTIONS	Price
Stainless Steel Mainback for MSTSRC	\$350
Stainless Steel Mainback for MSTSR16	\$496
Interconnecting Gas Pipe from range to MSTSR16	\$620
Stainless Steel Wall Mount Kit w/Heat Shield for MSTRC	\$593

Garland Master Series XPress Grills



12" Grill 24" Grill



36" Grill

STANDARD FEATURES:

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

GAS MODELS:

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

ELECTRIC MODELS:

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

Model Number	Description	Net Price	Electrical Input	Gas Input	Cu. Ft.	Ship Weight
12" WIDE GAS XPRESS GRILL						
XPG12	Flat Griddle One Platen	PLEASE CALL FOR PRICES	3.4 KW	20,000 BTU	29.7	550/249
24" WIDE GAS XPRESS GRILLS						
XPG24	Flat Griddle Two Platens	PLEASE CALL FOR PRICES	3.4 KW	40,000 BTU	29.7	650/295
XPG241L	Flat Griddle One Platen on Left		4.2 KW	40,000 BTU	29.7	600/272
36" WIDE GAS XPRESS GRILLS						
XPG36	Flat Griddle Three Platens	PLEASE CALL FOR PRICES	10.3 KW	60,000 BTU	48	800/295
XPG362L	Flat Griddle Two Platens Left		7.7 KW	60,000 BTU	48	750/340
12" WIDE ELECTRIC XPRESS GRILLS						
XPE12	Flat Griddle One Platen	PLEASE CALL FOR PRICES	7.9 KW		29.7	550/249
24" WIDE ELECTRIC XPRESS GRILLS						
XPE24	Flat Griddle Two Platens	PLEASE CALL FOR PRICES	15.9 KW		29.7	650/295
XPE241L	Flat Griddle One Platen on Left		13.2 KW		29.7	600/272
36" WIDE ELECTRIC XPRESS GRILLS						
XPE36	Flat Griddle Three Platens	PLEASE CALL FOR PRICES	23.8 KW		48	800/295
XPE362L	Flat Griddle Two Platens Left		21.2 KW		48	750/340

Optional weighted platen available

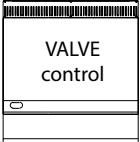
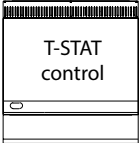
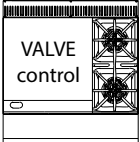
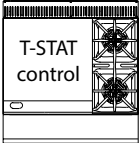
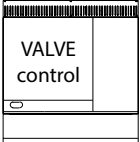
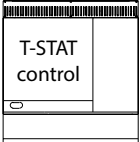
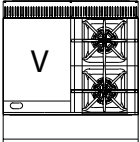
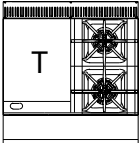
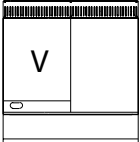
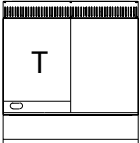
If weighted platens required - all platens on a grill will be weighted

Note: The purchase of Xpress Grills is not subject to discounts, rebates or allowances

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

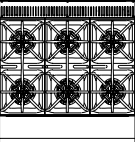
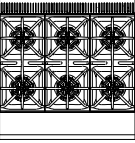
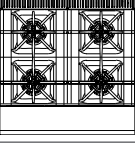
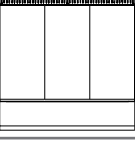
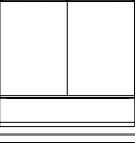
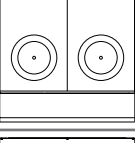
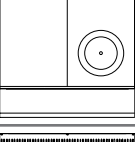
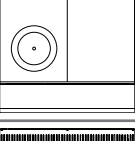
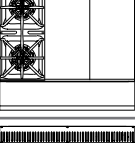
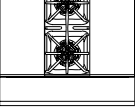
Note: The purchase of XPress Grills is not subject to discounts, rebates or allowances.

US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 36" Wide Griddle Rear Gas Option (3/4")	C836-1	(1) Std. Oven	\$10,158	130,000 BTU	53	706/320
	C0836-1	(1) Storage Base	\$8,362	90,000 BTU	53	527/239
	C0836-1M	(1) Modular Top	\$8,212	90,000 BTU	30	405/184
 36" Wide Griddle Rear Gas Option (3/4")	C836-1-1	(1) Std. Oven	\$12,243	130,000 BTU	53	706/320
	C0836-1-1	(1) Storage Base	\$10,435	90,000 BTU	53	527/239
	C0836-1-1M	(1) Modular Top	\$9,616	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	\$10,184	160,000 BTU	53	630/286
	C0836-2	(1) Storage Base	\$8,178	120,000 BTU	53	460/209
	C0836-2M	(1) Modular Top	\$7,097	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	\$10,565	160,000 BTU	53	630/286
	C0836-2-1	(1) Storage Base	\$8,423	120,000 BTU	53	460/209
	C0836-2-1M	(1) Modular Top	\$7,637	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	\$10,626	125,000 BTU	53	650/295
	C0836-3	(1) Storage Base	\$8,804	85,000 BTU	53	477/216
	C0836-3M	(1) Modular Top	\$7,931	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	\$10,914	125,000 BTU	53	650/295
	C0836-3-1	(1) Storage Base	\$9,012	85,000 BTU	53	477/216
	C0836-3-1M	(1) Modular Top	\$8,018	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	\$9,822	130,000 BTU	53	650/281
	C0836-4	(1) Storage Base	\$7,774	90,000 BTU	53	477/203
	C0836-4M	(1) Modular Top	\$6,925	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	\$9,931	130,000 BTU	53	620/281
	C0836-4-1	(1) Storage Base	\$8,215	90,000 BTU	53	447/203
	C0836-4-1M	(1) Modular Top	\$6,999	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	\$10,135	102,500 BTU	53	635/288
	C0836-5	(1) Storage Base	\$8,118	62,500 BTU	53	462/210
	C0836-5M	(1) Modular Top	\$7,454	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	\$10,386	102,500 BTU	53	635/288
	C0836-5-1	(1) Storage Base	\$8,534	62,500 BTU	53	462/210
	C0836-5-1M	(1) Modular Top	\$7,578	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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
	C836-6	(1) Std. Oven	\$9,230	220,000 BTU	53	562/255
	C0836-6	(1) Storage Base	\$7,630	180,000 BTU	53	361/164
	C0836-6M	(1) Modular Top	\$6,557	180,000 BTU	30	320/145
	C836-6SU	(1) Std. Oven	\$9,812	220,000 BTU	53	562/255
	C0836-6SU	(1) Storage Base	\$8,265	180,000 BTU	53	361/164
	C0836-6SUM	(1) Modular Top	\$7,497	180,000 BTU	30	320/145
	C836-7	(1) Std. Oven	\$8,912	160,000 BTU	53	556/252
	C0836-7	(1) Storage Base	\$7,316	120,000 BTU	53	344/156
	C0836-7M	(1) Modular Top	\$6,232	120,000 BTU	30	328/149
	C836-8	(1) Std. Oven	\$10,421	115,000 BTU	53	588/267
	C0836-8	(1) Storage Base	\$7,798	75,000 BTU	53	427/192
	C0836-8M	(1) Modular Top	\$6,705	75,000 BTU	30	342/155
	C836-9	(1) Std. Oven	\$9,572	105,000 BTU	53	590/268
	C0836-9	(1) Storage Base	\$7,931	65,000 BTU	53	427/192
	C0836-9M	(1) Modular Top	\$6,841	65,000 BTU	30	342/155
	C836-10	(1) Std. Oven	\$10,530	115,000 BTU	53	600/272
	C0836-10	(1) Storage Base	\$8,279	75,000 BTU	53	414/188
	C0836-10M	(1) Modular Top	\$7,272	75,000 BTU	30	328/149
	C836-11	(1) Std. Oven	\$11,429	110,000 BTU	53	613/278
	C0836-11	(1) Storage Base	\$10,582	70,000 BTU	53	414/188
	C0836-11M	(1) Modular Top	\$8,553	70,000 BTU	30	329/149
	C836-11R	(1) Std. Oven	\$11,429	110,000 BTU	53	613/278
	C0836-11R	(1) Storage Base	\$9,861	70,000 BTU	53	414/188
	C0836-11RM	(1) Modular Top	\$8,767	70,000 BTU	30	329/149
	C836-12	(1) Std. Oven	\$10,123	150,000 BTU	53	604/274
	C0836-12	(1) Storage Base	\$8,510	110,000 BTU	53	438/199
	C0836-12M	(1) Modular Top	\$7,405	110,000 BTU	30	355/161
	C836-12C	(1) Std. Oven	\$10,123	150,000 BTU	53	604/274
	C0836-12C	(1) Storage Base	\$8,510	110,000 BTU	53	438/199
	C0836-12CM	(1) Modular Top	\$7,405	110,000 BTU	30	355/161

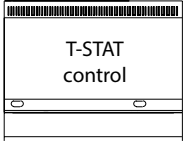
Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 90).

US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
	(2) Open Burners (2) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-12R (1) Std. Oven	\$10,123	150,000 BTU	53	604/274
		C0836-12R (1) Storage Base	\$8,510	110,000 BTU	53	438/199
		C0836-12RM (1) Modular Top	\$7,405	110,000 BTU	30	355/161
	(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-13 (1) Std. Oven	\$9,740	185,000 BTU	53	590/268
		C0836-13 (1) Storage Base	\$8,128	145,000 BTU	53	404/183
		C0836-13M (1) Modular Top	\$7,037	145,000 BTU	30	321/146
	(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-13C (1) Std. Oven	\$9,740	185,000 BTU	53	590/268
		C0836-13C (1) Storage Base	\$8,128	145,000 BTU	53	404/183
		C0836-13CM (1) Modular Top	\$7,037	145,000 BTU	30	321/146
	(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-13L (1) Std. Oven	\$9,740	185,000 BTU	53	590/268
		C0836-13L (1) Storage Base	\$8,128	145,000 BTU	53	404/183
		C0836-13LM (1) Modular Top	\$7,037	145,000 BTU	30	321/146
	(2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-14 (1) Std. Oven	\$10,482	132,500 BTU	53	624/283
		C0836-14 (1) Storage Base	\$8,879	92,500 BTU	53	438/199
		C0836-14M (1) Modular Top	\$7,798	92,500 BTU	30	355/161
	(2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-14L (1) Std. Oven	\$10,482	132,500 BTU	53	624/283
		C0836-14L (1) Storage Base	\$8,879	92,500 BTU	53	438/199
		C0836-14LM (1) Modular Top	\$7,798	92,500 BTU	30	355/161
	(3) Open Burners (3) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-15 (1) Std. Oven	\$10,351	175,000 BTU	53	600/272
		C0836-15 (1) Storage Base	\$8,756	135,000 BTU	53	414/188
		C0836-15M (1) Modular Top	\$7,662	135,000 BTU	30	329/149
	(2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-17 (1) Std. Oven	\$10,482	137,500 BTU	53	624/283
		C0836-17 (1) Storage Base	\$8,879	97,500 BTU	53	438/199
		C0836-17M (1) Modular Top	\$7,798	97,500 BTU	30	355/161
	(2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4", 1 1/4")	C836-17R (1) Std. Oven	\$10,482	137,500 BTU	53	624/283
		C0836-17R (1) Storage Base	\$8,879	97,500 BTU	53	438/199
		C0836-17RM (1) Modular Top	\$7,798	97,500 BTU	30	355/161
	48" Wide Griddle Rear Gas Option (3/4")	C836-48 (1) Std. Oven 12" Storage	\$14,413	160,000 BTU	55	1140/520
		C0836-48 36" & 12" Storage Bases	\$12,377	120,000 BTU	55	940/426
		C0836-48M (1) Modular Top	\$8,952	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	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	\$15,357	160,000 BTU	55	1140/517
	C0836-48-1	36" & 12" Storage Bases	\$13,349	120,000 BTU	55	940/426
	C0836-48-1M	(1) Modular Top	\$9,554	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


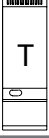


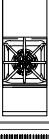



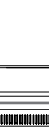

Note: Not available with legs

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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 12" Wide Griddle	C12836-1	Open Cabinet Base	\$3,536	30,000 BTU	28	190/86
	C12836-1M	Modular Top	\$3,353	30,000 BTU		
 12" Wide Griddle	C12836-1-1	Open Cabinet Base	\$4,335	30,000 BTU	28	190/86
	C12836-1-1M	Modular Top	\$4,102	30,000 BTU		
 (2) Open Burners 12" Wide Rear Gas Option (3/4")	C12836-6	Open Cabinet Base	\$3,168	60,000 BTU	28	190/86
	C12836-6M	Modular Top	\$3,021	60,000 BTU		
 Hot Top 12" Wide	C12836-8	Open Cabinet Base	\$3,536	25,000 BTU	28	190/86
	C12836-8M	Modular Top	\$3,353	25,000 BTU		
 French Top 12" Wide Rear Gas Option (3/4")	C12836-15	Open Cabinet Base	\$3,414	45,000 BTU	28	207/94
	C12836-15M	Modular Top	\$3,192	45,000 BTU		
 18" Wide Griddle Rear Gas Option (3/4")	C1836-1	Open Cabinet Base	\$5,078	30,000 BTU	28	315/145
	C1836-1M	Modular Top	\$4,372	30,000 BTU	26	315/145
 18" Wide Griddle Rear Gas Option (3/4")	C1836-1-1	Open Cabinet Base	\$7,047	30,000 BTU	28	315/145
	C1836-1-1M	Modular Top	\$6,311	30,000 BTU	26	315/145
 (2) Open Burners 18" Wide Rear Gas Option (3/4")	C1836-7	Open Cabinet Base	\$3,942	60,000 BTU	28	227/103
	C1836-7M	Modular Top	\$4,086	60,000 BTU	26	227/103
 Hot Top 18" Wide Rear Gas Option (3/4")	C1836-9	Open Cabinet Base	\$4,420	32,500 BTU	28	230/104
	C1836-9M	Modular Top	\$4,398	32,500 BTU	26	230/104
 Front-Fired Hot Top 18" Wide	C1836-10	Open Cabinet Base	\$4,531	37,500 BTU	28	225/102
	C1836-10M	Modular Top	\$4,200	37,500 BTU	26	235/107

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

STANDARD FEATURES:


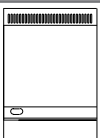
- Stainless Steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless Steel front rail adjustable to three positions
- 6" Stainless Steel stub back

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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 24" Wide Griddle Rear Gas Option (3/4")	C24836-1	Open Cabinet Base	\$6,038	60,000 BTU		380/172
	C24836-1M	Modular Top	\$5,679	60,000 BTU		342/155
 24" Wide Griddle Rear Gas Option (3/4")	C24836-1-1	Open Cabinet Base	\$7,279	60,000 BTU		380/172
	C24836-1-1M	Modular Top	\$6,561	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	List Price	Cu.Ft. (crate)	Ship Weight
SPREADER PLATES				
CCSP-12	12" Wide Spreader Plate	\$1,422	3.4	14/6
CCSP-18	18" Wide Spreader Plate	\$1,451	5.2	18/8
CCSP-36	36" Wide Spreader Plate	\$2,659	30	38/17
SPREADER CABINETS				
C836-12-0	12" Wide/Open Cabinet*	\$1,796	26.2	145/66
C836-18-0	18" Wide/Open Cabinet	\$2,577	26.2	152/69
C836-36-0	36" Wide/Open Cabinet	\$3,654	53	205/93

SPREADER OPTION	Price
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)	\$425
Rear Gas Connection, 1-1/4" NPT	\$425

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	\$597	Not available on fryers, spreaders, broilers
CCPS-54	54" continuous plate shelf length	\$656	
CCPS-60	60" continuous plate shelf length	\$729	
CCPS-72	72" continuous plate shelf length	\$790	
	Grooved Griddle: Full 18" Plate	\$1,797	Add to price of range
	Grooved Griddle: Full 24" Plate	\$2,394	
	Grooved Griddle: Full 36" Plate	\$3,592	
	Grooved Griddle: Full 48" Plate	\$4,787	
	Grooved Griddle: Half of 36" Plate	\$1,797	Add to price of range & specify left or right half
	Convection oven w/3 racks in lieu of standard oven	\$3,397	Per oven
	Porcelain Oven Interior in lieu of SS. Door liner remains SS	N/C	
	SS Intermediate Shelf in 12" storage base	\$593	
	SS Intermediate Shelf in 18" storage base	\$617	
	SS Intermediate Shelf in 24" storage base	\$799	
	SS Intermediate Shelf in 36" storage base	\$966	
	SS Intermediate Shelf in 48" storage base	\$1,160	
	SS Door on 12" Storage Base	\$315	
	SS Door on 18" Storage Base	\$327	
	SS Door on 24" Storage Base	\$434	
	SS Door on 36" Storage Base	\$555	
	SS Doors (2) on 48" Storage Base	\$665	
	SS Back for 12" Add-A-Unit	\$434	
	SS Back for 18" Add-A-Unit	\$471	
	SS Back for 24" Range	\$509	
	SS Back for 36" Range	\$544	
	SS Back for 48" Range	\$569	
	3/4" N.P.T. Gas Shut Off Valve	\$327	
	1" N.P.T. Gas Shut Off Valve	\$350	
	1-1/4" N.P.T. Gas Shut Off Valve	\$434	
	3/4"N.P.T. Natural Gas Regulator	\$327	
	3/4" N.P.T. Propane Gas Regulator	\$327	
	1-1/4"N.P.T. Natural Gas Regulator	\$943	
	1-1/4" N.P.T. Propane Gas Regulator	\$943	

Item	Description	Price	Notes
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device	\$1,172	
2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device	\$1,313	
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device	\$1,953	
	Stainless Steel Legs (set of 4) for oven and storage base models.	\$240	
	Casters w/Polyurethane Wheels (non-marking) for oven and storage base models.	\$665	
	Extra Oven Rack: for standard oven	\$271	
	Extra Oven Rack for Convection Oven	\$271	
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted salamander broiler or cheesemelter	\$686	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.	\$628	External on models: C12836-1, C12836-1-1, C12836-8, C1836-10, C836-10, C0836-10
	Deck Fasteners - Set of Four	\$350	
	S/S-Top Interior: Stainless Steel Interior Burner Box - 12", 18" and 24" models	\$359	
	S/S-Top Interior: Stainless Steel Interior Burner Box - 36" and 48" models	\$413	
Modular models are manufactured with modular base leg option at time of order			
	Modular Base with legs for 18" Models	\$1,382	
	Modular Base with legs for 24" Models	\$1,466	
	Modular Base with legs for 36" Models	\$1,705	
	Modular Base with legs for 48" Models	\$2,204	
	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.	\$673	

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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
CHAR-BROILERS W/BRIQUETTES, ADJUSTABLE GRATES & OVEN 43 3/4" (1111mm) working height					
C836-336A *	36" Wide/Standard Oven	\$13,417	175,000 BTU	58	655/297
C836-336ARC *	36" Wide/Convection Oven	\$16,400	175,000 BTU	70	655/297
CHAR-BROILERS W/BRIQUETTES & ADJUSTABLE GRATES 36" (914mm) working height					
C0836-324A **	24" Wide/Storage Base	\$9,970	90,000 BTU	58	390/177
C0836-336A **	36" Wide/Storage Base	\$11,985	135,000 BTU	58	480/218
CHAR-BROILERS W/CAST-IRON RADIANTS, ADJUSTABLE GRATES & OVEN 43 3/4" (1111mm) working height					
C836-436A *	36" Wide/Standard Oven	\$13,202	148,000 BTU	70	635/288
C836-436ARC *	36" Wide/Convection Oven	\$16,555	148,000 BTU	70	635/288
CHAR-BROILERS W/CAST-IRON RADIANTS & ADJUSTABLE GRATES 36" (914mm) working height					
C0836-424A **	24" Wide/Storage Base	\$9,773	72,000 BTU	70	320/191
C0836-436A **	36" Wide/Storage Base	\$11,776	148,000 BTU	70	342/209
CHAR-BROILERS W/CAST-IRON RADIANTS, NON-ADJUSTABLE GRATES & OVEN 40" (1016mm) work height					
C836-36A **	36" Wide/Standard Oven	\$12,612	148,000 BTU	70	635/288
C836-36ARC **	36" Wide/Convection Oven	\$17,119	148,000 BTU	70	635/288
CHAR-BROILERS W/CAST-IRON RADIANTS & NON-ADJUSTABLE GRATES 36" (914mm) working height					
C0836-18A	18" Wide/Storage Base	\$7,307	54,000 BTU	35.2	
C0836-24A **	24" Wide/Storage Base	\$9,149	72,000 BTU	35.2	380/172
C0836-36A **	36" Wide/Storage Base	\$11,126	108,000 BTU	58	480/218
C0836-48A **	48" Wide/Storage Base	\$12,512	144,000 BTU	35.2	
C0836-18AM	18" Wide/Modular Top	\$6,680	54,000 BTU	25	
C0836-24AM **	24" Wide/Modular Top	\$8,363	72,000 BTU	25	280/127
C0836-36AM **	36" Wide/Modular Top	\$10,192	108,000 BTU	38	380/172
C0836-48AM **	48" Wide/Modular Top	\$11,199	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	\$628
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 76 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	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
INFRA-RED BROILERS W/ADJUSTABLE SPRING-BALANCED BROILING RACK, LEVER-OPERATED					
UIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range (Specify at time of order required for Cuisine Series range mount)	\$5,986	40,000 BTU	40	200/91
UIR36C	34"(864mm) Counter Salamander	\$6,274	40,000 BTU	21	170/77

BROILER OPTIONS	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$653
Stainless Steel Wall mount kit for 34" counter model only (includes protective Stainless Steel bottom heat shield shield)	\$600
Stainless steel main back for UIR36C	\$398
Stainless steel main back for UIR36	\$573

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 infra-red 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.

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)

Model Number	Description	List Price	Total Input	Cu.Ft. (crate)	Ship Weight
HEAVY-DUTY GAS FRYER					
C836-1-35F	18" (457mm) wide Fryer Fat Capacity 35 lbs (16L)	\$9,190	110,000	26	220/110
Fryer not available for manufactured gas.					

FRYER OPTIONS	Price
Stainless Steel Mainback for Fryer/Matching Cabinets	\$542
Non-Marking Casters w/Polyurethane Wheels*	\$678
Fry Pot Cover Stainless Steel for Fryer	\$640
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer	N/C
6" Stainless Steel Legs (set of 4)	\$245
Rear Gas Connections Available in 3/4" and 1.25" NPT	\$640

PORTABLE HEAT LAMP OR FRYMATE CABINET MOUNTS		
	Heat lamp for Frymate cabinet station (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$1,632
	EH portable counter model comes with cord and plug (115V only) (standard voltage: 115V 8 amp/500 watt; other voltages available)	\$1,752

US Range Cuisine Series High-Shelves



CCHS-36



CCDHS-36

Model Number	Width/Application	List Price	Add for SS Main Back	Ship Weight
SINGLE-DECK HIGH-SHELVES (24" high)				
CCHS-12	12"	\$711	\$174	25/11
CCHS-18	18"	\$829	\$218	35/16
CCHS-24	24"	\$937	\$243	40/18
CCHS-36	36"	\$1,020	\$272	45/20
CCHS-48	48"	\$1,115	\$293	80/36
CCHS-54	54"	\$1,210	\$307	100/45
CCHS-60	60"	\$1,233	\$316	115/52
CCHS-72	72"	\$1,364	\$335	135/61
CCHS-36SU	36" For Step-Up Open Tops	\$1,020	\$272	45/20
CCHS-72SU	72" For Step-Up Open Tops	\$1,364	\$342	135/61
DOUBLE-DECK HIGH-SHELVES (35-3/8" high)				
CCDHS-12	12"	\$1,115	\$293	35/16
CCDHS-18	18"	\$1,317	\$329	40/18
CCDHS-24	24"	\$1,527	\$391	60/27
CCDHS-36	36"	\$1,698	\$428	75/34
CCDHS-48	48"	\$1,816	\$462	110/50
CCDHS-54	54"	\$2,016	\$509	113/51
CCDHS-60	60"	\$2,124	\$538	135/61
CCDHS-72	72"	\$2,409	\$613	155/70
CCDHS-36SU	36" For Step-Up Open Tops	\$1,698	\$428	75/34
CCDHS-72SU	72" For Step-Up Open Tops	\$2,409	\$613	155/70

US Range Cuisine Series Backguards



CCBR-36

Model Number	Width/Application	List Price	Add for SS Main Back	Ship Weight
SINGLE-DECK HEIGHT BACKGUARDS (24" high)				
CCBR-12	12"	\$426	\$127	20/9
CCBR-18	18"	\$570	\$146	30/14
CCBR-24	24"	\$666	\$178	45/20
CCBR-36	36"	\$640	\$166	70/32
CCBR-48	48"	\$748	\$190	95/43
CCBR-54	54"	\$862	\$224	100/45
CCBR-60	60"	\$966	\$255	110/50
CCBR-72	72"	\$973	\$252	125/57

US Range Cuisine Series Backguards

Model Number	Width/Application	List Price	Add for SS Main Back	Ship Weight
SINGLE-DECK HEIGHT BACKGUARDS (24" high)				
CCBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	\$570	\$146	30/14
CCBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	\$570	\$146	30/14
CCBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	\$606	\$161	45/20
CCBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	\$606	\$161	45/20
CCBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	\$640	\$166	70/32
CCBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	\$640	\$166	70/32
CCBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	\$748	\$272	95/43
CCBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	\$748	\$272	95/43
CCBR-24ABR	24" wide adjustable under-fired broilers	\$606	\$161	45/20
CCBR-36ABR	36" wide adjustable under-fired broilers	\$640	\$166	70/32
CCBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	\$640	\$166	70/32
CCBR-36SU	36" For Step-Up Open Tops	\$640	\$166	70/32
CCBR-72SU	72" For Step-Up Open Tops	\$973	\$252	125/57
DOUBLE-DECK HEIGHT BACKGUARDS (35-3/8" high)				
CCDBR-12	12"	\$629	\$161	20/9
CCDBR-18	18"	\$711	\$174	30/14
CCDBR-24	24"	\$829	\$218	40/18
CCDBR-36	36"	\$962	\$252	60/27
CCDBR-48	48"	\$1,210	\$307	85/39
CCDBR-54	54"	\$1,328	\$335	100/45
CCDBR-60	60"	\$1,460	\$363	110/50
CCDBR-72	72"	\$1,898	\$490	130/59
CCDBR-18NBR	18" wide non-adjust under-fired broilers (modular top)	\$711	\$206	40/18
CCDBR-18NSBR	18" wide non-adjust under-fired broilers (storage base)	\$711	\$206	40/18
CCDBR-24NBR	24" wide non-adjust under-fired broilers (modular top)	\$829	\$218	45/20
CCDBR-24NSBR	24" wide non-adjust under-fired broilers (storage base)	\$829	\$218	45/20
CCDBR-36NBR	36" wide non-adjust under-fired broilers (range base/modular top)	\$962	\$243	70/32
CCDBR-36NSBR	36" wide non-adjust under-fired broilers (storage base)	\$962	\$243	70/32
CCDBR-48NBR	48" wide non-adjust under-fired broilers (modular top)	\$1,163	\$268	95/43
CCDBR-48NSBR	48" wide non-adjust under-fired broilers (storage base)	\$1,056	\$243	95/43
CCDBR-24ABR	24" wide adjustable under-fired broilers	\$829	\$218	45/20
CCDBR-36ABR	36" wide adjustable under-fired broilers	\$1,058	\$268	70/32
CCDBR-36ASBR	36" wide adjustable under-fired broilers w/storage base	\$962	\$243	70/32
CCDBR-36SU	36" For Step-Up Open Tops	\$962	\$243	70/32
CCDBR-72SU	72" For Step-Up Open Tops	\$1,898	\$490	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	List Price	Cu.Ft. (crate)	Ship Weight
REMOTE LOW-HEIGHT REFRIGERATORS				
UN17R36	36" Wide - 2 drawer	\$15,134	30	247/112
UN17R48	48" Wide - 4 drawer	\$16,979	40	322/146
UN17R54	54" Wide - 4 drawer	\$17,788	45	355/116
UN17R60	60" Wide - 4 drawer	\$19,108	47	361/164
UN17R66	66" Wide - 4 drawer	\$20,102	52	431/196
UN1732R72	72" Wide - 4 drawer	\$21,971	56	458/208
UN171927R72	72" Wide - 6 drawer	\$21,971	56	533/242
UN17R84	84" Wide - 6 drawer	\$23,604	67	570/268
UN17R90	90" Wide - 6 drawer	\$24,335	73	607/276
UN17R96	96" Wide - 6 drawer	\$24,898	77	637/280
UN17R102	102" Wide - 6 drawer	\$25,930	81	675/306
UN17R108	108" Wide - 6 drawer	\$28,453	85	720/327
UN17R114	114" Wide - 8 drawer	\$29,747	90	750/340
UN17R120	120" Wide - 8 drawer	\$30,582	95	770/350
REMOTE LOW-HEIGHT FREEZERS				
UN17FR36	36" Wide - 2 drawer	\$15,672	30	247/112
UN17FR48	48" Wide - 4 drawer	\$18,075	40	322/146
UN17FR54	54" Wide - 4 drawer	\$19,108	45	355/116
UN17FR60	60" Wide - 4 drawer	\$20,768	47	361/164
UN17FR66	66" Wide - 4 drawer	\$21,774	52	431/196
UN17FR72	72" Wide - 4 drawer	\$21,945	56	533/242
Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.				
For custom modifications please contact the factory for price.				

US Range Polar Cuisine Series Self-Contained Refrigerated Bases

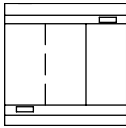
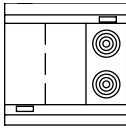
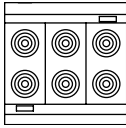
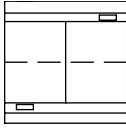
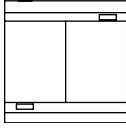
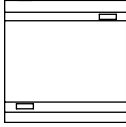
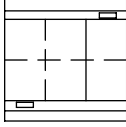


STANDARD FEATURES:

- 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	List Price	Cu.Ft. (crate)	Ship Weight
SELF-CONTAINED LOW-HEIGHT REFRIGERATORS				
UN17C48	48" Wide - 2 drawer	\$18,809	40	340/154
UN17C54	54" Wide - 2 drawer	\$19,639	45	360/163
UN17C60	60" Wide - 4 drawer	\$21,528	52	383/174
UN17C66	66" Wide - 4 drawer	\$22,585	56	434/197
UN17C72	72" Wide - 4 drawer	\$23,095	64	476/227
UN17C78	78" Wide - 4 drawer	\$24,194	67	570/325
UN17C84	84" Wide - 4 drawer	\$25,038	73	604/274
UN17C90	90" Wide - 6 drawer	\$27,208	77	655/297
UN17C102	102" Wide - 6 drawer	\$28,534	81	680/309
UN17C108	108" Wide - 6 drawer	\$29,392	85	730/331
UN17C114	114" Wide - 6 drawer	\$30,999	90	774/351
UN17C120	120" Wide - 6 drawer	\$31,808	95	808/367
SELF-CONTAINED LOW-HEIGHT FREEZERS				
UN17FC48	48" Wide - 2 drawer	\$19,447	40	340/154
UN17FC54	54" Wide - 2 drawer	\$21,003	45	360/163
UN17FC60	60" Wide - 4 drawer	\$22,936	47	383/174
UN17FC66	66" Wide - 4 drawer	\$24,218	52	434/197
UN17FC72	72" Wide - 4 drawer	\$24,650	56	476/227
UN17FC78	78" Wide - 4 drawer	\$24,925	60	570/325
UN17FC84	84" Wide - 4 drawer	\$25,904	64	604/274
UN17FC90	90" Wide - 6 drawer	\$26,738	73	655/297
Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.				
For custom modifications please contact the factory for price.				

BASE OPTIONS	Price
Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$799
Casters	\$665

Garland 36E Series Heavy-Duty Electric Ranges

Top Configuration	Model Number	Base Configuration	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	\$18,579	21.5 kW	55	600/272
	36ES32	(1) Storage Base	\$15,064	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	\$18,579	20.7 kW	55	575/261
	36ES32-3	(1) Storage Base	\$15,064	14.2 kW	55	525/238
 <p>(6) Open Elements (3-Heat switch control) 36" Wide</p>	36ER33	(1) Std. Oven	\$18,579	19.1 kW	55	440/200
	36ES33	(1) Storage Base	\$15,064	12.6 kW	55	390/177
 <p>(4) Boil Sections (3-Heat switch control) 36" Wide</p>	36ER35	(1) Std. Oven	\$18,579	18.5 kW	55	600/272
	36ES35	(1) Storage Base	\$15,064	12 kW	55	550/249
 <p>(2) T-Stat Controlled All-Purpose Sections 36" Wide</p>	36ER36	(1) Std. Oven	\$22,296	18.5 kW	55	600/272
	36ES36	(1) Storage Base	\$15,064	12 kW	55	550/249
 <p>36" T-Stat Controlled Griddle 36" Wide</p>	36ER38	(1) Std. Oven	\$18,579	21.5 kW	55	600/272
	36ES38	(1) Storage Base	\$15,064	15 kW	55	550/249
 <p>(6) Boil Sections (3-Heat switch control) 36" Wide Note: 460V models have 3 sections and 3 controls</p>	36ER39	(1) Std. Oven	\$18,579	18.5 kW	55	600/272
	36ES39	(1) Storage Base	\$15,064	12 kW	55	550/249
 <p>(2) Boil Sections (3-Heat switch control) 18" Wide</p>	36ES15	(1) Storage Base	\$6,336	6.0 kW	28	315/143
 <p>(2) T-Stat Controlled All-Purpose Sections 18" Wide</p>	36ES16	(1) Storage Base	\$6,597	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)	\$763
Stainless Steel Mainback for T Section or Modular Top	\$425
Extra Oven Rack: for standard oven	\$271
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$673
6" Stainless Steel Adjustable Legs (4)	\$240
460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39	\$1,014
460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39	\$1,014
460V Option: 36ES15 36ES16 - (Single Phase Only)	\$900
Storm Rails - For use with elements or hot top sections per 12" section	\$388
Hand Rails - Stainless Steel Finish	\$376
Deck Fasteners - Set of Four	\$362
Oven Door Latch - All Units - Per Range	\$275
Drip Tray Stop	\$201

Garland 36E Series Electric Fryers



36ES11



36ES21

Model Number	Description	List Price	Cu.Ft. (crate)	Ship Weight
18" WIDE, 30 LB. CAPACITY				
36ES11	12.0 kW Fryer	\$11,104	25	265/120
24" WIDE, 70 LB. CAPACITY				
36ES21	20.0 kW Fryer	\$14,408	34	270/122

FRYER OPTIONS	Price
Stainless Steel Mainback for 18" Models	\$626
Stainless Steel Mainback for 24" Models	\$750
Stainless Steel Tank Cover for 18" Models	\$449
Stainless Steel Tank Cover for 24" Models	\$488
Swivel Casters-Set of 4 w/Front Brakes (non-marking polyurethane)	\$673
Fish Plate for 36ES11 Models Part #FISHPLATE31	\$454
6" Stainless Steel Legs - Set of 4	\$240
36ES11 460V Option	\$801
36ES21 460V Option	\$900
MARINE ACCESSORIES	
Hand Rails - Stainless Steel Finish	\$376
Deck Fasteners - Set of Four	\$362

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 for Commercial Products

LIMITED WARRANTY

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

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

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

Convection oven warranty coverage:

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

During the warranty period, Garland shall repair or, at Garland's option, replace parts determined by Garland to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services.

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

WHO IS COVERED

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

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
- 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, 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.

ALL GARLAND PRODUCTS

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

HEAVY DUTY GAS RANGE SERIES

Extended or extra warranty exceptions

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

MASTER SERIES XPress GRILL

Extended or extra warranty exceptions

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

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

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.

HEAVY DUTY GAS RANGE MATCHING SERIES, GAS RESTAURANT RANGE MATCHING SERIES FRYERS - Extended or Extra Warranty Exceptions

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

GARLAND INDUCTION - Extended or extra warranty exceptions

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

CONVECTION OVEN WARRANTY COVERAGE GARLAND, U.S. RANGE AND SUNFIRE BRANDS - Extended or extra warranty exceptions

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

For the full warranty statement, see page 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). Welbilt reserves the right to change warranties without notice.

Limited Extended Warranty Coverage

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

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

Product	Part Name	Item Description	Discount	Price
GARLAND GAS RESTAURANT RANGE				
24, 36, 48 Inch	EWGASRANGE48	+1 Year Warranty Gas Rest Range 48 inch or less	No Discount	\$317
	EWIGASRANGE48	+1 Year Warranty Gas Range 48 inch or less install	Install Discount	\$286
	EWPGASRANGE48	+1 Year Warranty Gas Range 48 inch or less PM discount	PM Discount	\$254
	EWIPGASRANGE48	+1 Year Warranty Gas Range 48 inch & less install + PM	Install + PM Discount	\$223
60 Inch	EWGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch	No Discount	\$400
	EWIGASRANGE60	+1 Year Warranty Gas Range 60 inch install discount	Install Discount	\$360
	EWPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch PM discount	PM Discount	\$320
	EWIPGASRANGE60	+1 Year Warranty Gas Rest Range 60 inch install + PM	Install + PM Discount	\$280
GARLAND HEAVY DUTY GAS RANGE				
	EW-G-HDRANGE	+1 Year Warranty Cheese Melter	No Discount	\$208
	EWI-G-HDRANGE	+1 Year Warranty Cheese Melter install discount	Install Discount	\$187
	EWPG-G-HDRANGE	+1 Year Warranty Cheese Melter PM discount	PM Discount	\$166
	EWIPG-G-HDRANGE	+1 Year Warranty Cheese Melter install + PM	Install + PM Discount	\$146
GARLAND CHEESE MELTER				
	EW-G-CMELTER	+1 Year Warranty HD Range	No Discount	\$454
	EWI-G-CMELTER	+1 Year Warranty HD Range install discount	Install Discount	\$409
	EWPG-G-CMELTER	+1 Year Warranty HD Range PM discount	PM Discount	\$363
	EWIPG-G-CMELTER	+1 Year Warranty HD Range install + PM	Install + PM Discount	\$318
GARLAND CONVECTION OVEN				
Single Deck	EWCONVOVEN	+1 Year Warranty Convection Oven	No Discount	\$400
	EWICONVOVEN	+1 Year Warranty Convection Oven install discount	Install Discount	\$360
	EWPCONVOVEN	+1 Year Warranty Convection Oven PM discount	PM Discount	\$320
	EWIPCONVOVEN	+1 Year Warranty Convection Oven install + PM	Install + PM Discount	\$280
GARLAND SALAMANDER BROILER				
Gas/Electric	EWSALAMBROILER	+1 Year Warranty Salamander Broiler	No Discount	\$345
	EWISALAMBROILER	+1 Year Warranty Salamander Broiler install discount	Install Discount	\$310
	EWPSALAMBROILER	+1 Year Warranty Salamander Broiler PM discount	PM Discount	\$276
	EWIPSALAMBROILER	+1 Year Warranty Salamander Broiler install + PM	Install + PM Discount	\$242

Garland Commercial Ranges – Model Guide

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

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

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

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

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

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

COUNTER EQUIPMENT – GARLAND

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

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

COUNTER EQUIPMENT – GARLAND (continued)

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

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

Garland E24 Heavy Duty Electric Counter Series			Garland E22 Electric Teppan Yaki Griddles Series		
E24	-24	G	E22-36	45	G
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"				U.S. Range Regal Series Infra-Red Counter Cheesemelters		
	CG	-36	R	IR	CMA	-36
	CG = Chain Griddle Gas	24 = 24"	F = Front Drain R = Rear Drain	IR = Infra-Red	CMA = Cheesemelter	24 = 24"
E = Electric	CG = Chain Griddle					

INDUCTION – GARLAND

Counter Units							
G	I		SH	DU	BA	7000	SHDUBA 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	SHBA 3500/5000
G = Garland	I = Induction	-	BH = Baby Hob		BA = Base Line	2.5kW, 3.5kW, 5kW	BHBA 2500/3500
G = Garland	I = Induction	-	SH = Slim Hob		WO = Wok	3.5kW, 5kW	SHWO 3500/5000/8000
G = Garland	I = Induction	-	SH = Slim Hob		GR = Griddle	3.5kW, 5kW	SHGR 3500/5000
G = Garland	I = Induction	-	SH = Slim Hob	(Specialty - Fajita)	FH = Fajita (@ end)	3.5kW	SHBA 3500FH
G = Garland	I = Induction	-	SH = Slim Hob	DU = Dual	BA = Base Line	7kW, 10kW	SHDUBA 7000/10000
G = Garland	I = Induction	-	SH = Slim Hob	DU = Dual	GR = Griddle	7kW, 10kW	SHDUGR 7000/10000

Built-In Units								
G	I		SH	DU		IN	7000	SHDUIN 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	SHIN 3500/5000
G = Garland	I = Induction	-	SH = Slim Hob	DU = Dual Hob		IN = Built-In Line	7kW, 10kW	SHDUIN 7000/10000
G = Garland	I = Induction	-	SH = Slim Hob		GR =Griddle	IN = Built-In Line	3.5kW, 5kW	SHGRIN 3500/5000
G = Garland	I = Induction	-	SH = Slim Hob		WO = Wok	IN = Built-In Line	3.5kW, 5kW	SHWOIN 3500/5000

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

Modular Line								
G	I		MO	DU	GR	FL	7000	MODUGR 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	MODU 7000/10000
G = Garland	I = Induction	-	MO = Module Line	DU = Dual		FL = Full Coil (@ end)	7kW, 14kW	MODU 7000/14000 FL (Full Coil)
G = Garland	I = Induction	-	MO = Module Line		QU = Quad		14kW, 20kW, 21kW, 24kW	MOQU 14000/20000/21000/24000
G = Garland	I = Induction	-	MO = Module Line		QU = Quad	FL = Full Coil (@ end)	28kW	MOQU 28000 FL (Full Coil)
G = Garland	I = Induction	-	MO = Module Line		WO = Wok		3kW, 5kW, 8kW	MOWO 3500/5000/8000
G = Garland	I = Induction	-	MO = Module Line	DU = Dual	GR = Griddle		7kW, 10kW	MODUGR 7000/10000
G = Garland	I = Induction	-	MO = Module Line	DU = Dual	KB = Braising Pan		7kW, 10kW	MODUKB 7000/10000

Compact Line							
G	I		SH	DU	CL	7000	SHDUCL 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	MODUCL 7000/10000

XPRESS GRILLS - GARLAND

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

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

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

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

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

Garland Master Series Range, Counter, Infra-Red Salamanders and Cheesemelters			
M	ST	IR	-34L
M = Master Series	(blank) = Standard ST = Flame Failure Protection	IR = Infra-red Burner	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

HEAVY DUTY EQUIPMENT – GARLAND (continued)

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

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

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

Garland Master Series High Shelves and Back Guards		
X	34	DD
M = Master Series	17 = 17" 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			
XP	G	36	2L
XP = Garland Master Series XPress Dual Sided/Platen Griddle	G = Gas E = Electric	12 = 12" / 1 platen	
		24 = 24" / 2 platens	1L = One platen on left 1R = One platen on right
		36 = 36" / 3 platens	2L = 36" / 2 platens on left 2R = 36" / 2 platens on right

HEAVY DUTY EQUIPMENT – 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

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