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# Price List International

# 2007



**Prices in effect July 1, 2007**

Call: (905) 624-0260 • Fax: (905) 624-0118

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Enodis



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**GARLAND®**

# Price List International 2007



## 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.**

### INSTRUCTIONS AND ASSISTANCE IN ORDERING

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Finish: Standard or optional stainless steel
4. Voltage: Requirements and phase
5. Type, calorific value specific gravity and pressure of gas at the appliance
6. Delivery date and shipping instructions

Note: You must supply drawing or layout sketch of all batteries of 2 or more units. All batteries are completely set up and banked in our plant before shipment.

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. Any information pertaining to parts or servicing can be obtained by contacting our Mississauga office.

### PAYMENT

Irrevocable Documentary Credit or as approved by our Credit Department. Payment by Letter of Credit — all bank charges including reimbursing charges are for the account of applicant.

### TERMS

All orders accepted subject to prices in effect at time of shipment. All orders accepted as a result of these or other quotations are contingent upon strikes, accidents, acts or demands of Governments upon us, war, public enemy, or inability to secure materials, or any other cause beyond our control. All options listed in the price list are considered repair parts unless ordered with equipment.

### WARRANTY

The Company warrants to the original purchaser the GARLAND range or appliance sold by it to be free from defects in material or workmanship for which it is responsible. The Company's obligation under this warranty shall be limited to furnishing without charge, any part of said range or appliance, which the Company's examination shall disclose to its satisfaction to be thus defective, within a period of one year from the date of original installation. We will not, however, be responsible for labor charges or transportation charges incidental to the replacement of same. This warranty will not apply to any porcelain enamel part or parts which are subject to damage beyond our control, nor to a range or appliance which has been subject to alteration, accident, abuse, over-gassing, improper fueling, or use on voltage other than that specified. Malfunction of equipment or component parts caused by improper installation is not covered by this warranty.

### Sales & Service Contacts:

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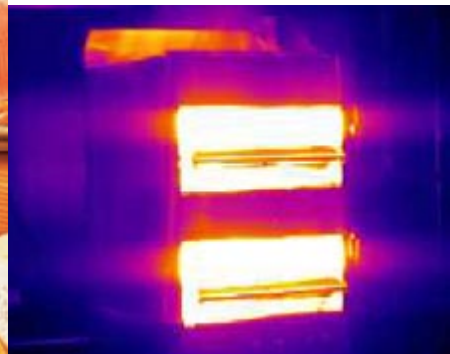
GARLAND COMMERCIAL RANGES LIMITED  
Mississauga, Ontario L4W 1X4

Enodis®



900 Series

# Heavy Duty Equipment

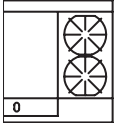
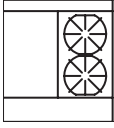
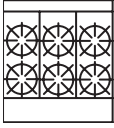
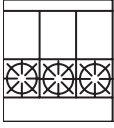
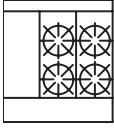
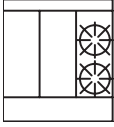
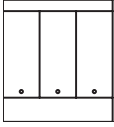
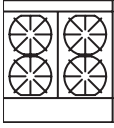
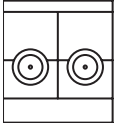
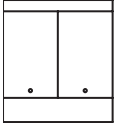


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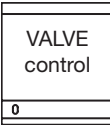
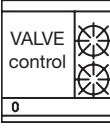
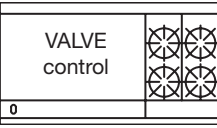
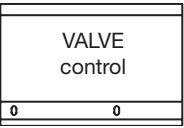
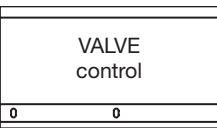
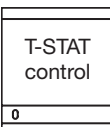
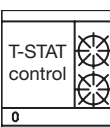
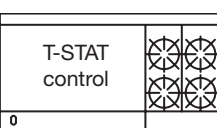
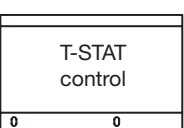
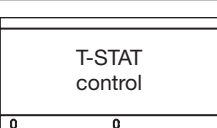
## Garland Master Series Heavy-Duty Ranges (38" depth)

Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
 <p>(1) 33K, 17"W Griddle                      (2) 35K Open Burners                      34" Wide                      Griddle on left only</p>	M42R	(1) Std. Oven Base	\$4,912	143,000 BTU	50	445/202
	M42S	(1) Storage Base	\$4,000	103,000 BTU	50	345/157
	M42T	(1) Modular Top	\$3,093	103,000 BTU	20	265/120
 <p>(1) 30K, 17"W Hot Top                      (2) 35K Open Burners                      34" Wide</p>	M42-6R	(1) Std. Oven Base	\$4,917	140,000 BTU	50	520/230
	M42-6S	(1) Storage Base	\$4,000	100,000 BTU	50	420/190
	M42-6T	(1) Modular Top	\$3,093	100,000 BTU	20	312/142
 <p>(6) 24K Open Burners                      34" Wide</p>	M43R	(1) Std. Oven Base	\$4,327	184,000 BTU	50	440/200
	M43S	(1) Storage Base	\$3,400	144,000 BTU	50	340/155
	M43T	(1) Modular Top	\$2,493	144,000 BTU	20	260/118
 <p>(3) 18K, Open Burners                      (3) 15K Hot Tops                      34" Wide</p>	M43FTR	(1) Std. Oven Base	\$4,996	99,000 BTU	50	540/245
	M43FTS	(1) Storage Base	\$4,089	59,000 BTU	50	440/200
	M43FTT	(1) Modular Top	\$3,187	59,000 BTU	20	320/145
 <p>(1) 22K Hot Top                      (4) 24K Open Burners                      34" Wide</p>	M43-1R	(1) Std. Oven Base	\$4,327	158,000 BTU	50	460/209
	M43-1S	(1) Storage Base	\$3,747	118,000 BTU	50	360/164
	M43-1T	(1) Modular Top	\$2,811	118,000 BTU	20	275/125
 <p>(2) 22K Hot Tops                      (2) 24K Open Burners                      34" Wide</p>	M43-2R	(1) Std. Oven Base	\$5,011	132,000 BTU	50	480/218
	M43-2S	(1) Storage Base	\$4,089	92,000 BTU	50	380/173
	M43-2T	(1) Modular Top	\$3,187	92,000 BTU	20	280/125
 <p>(3) 22K Hot Tops                      34" Wide</p>	M43-3R	(1) Std. Oven Base	\$5,343	106,000 BTU	50	500/227
	M43-3S	(1) Storage Base	\$4,471	66,000 BTU	50	400/182
	M43-3T	(1) Modular Top	\$3,202	66,000 BTU	20	300/135
 <p>(4) 35K Open Burners                      34" Wide</p>	M44R	(1) Std. Oven Base	\$4,139	180,000 BTU	50	440/200
	M44S	(1) Storage Base	\$3,271	140,000 BTU	50	340/155
	M44T	(1) Modular Top	\$2,310	140,000 BTU	20	260/118
 <p>(2) 45K Front-Fired                      Hot Tops                      34" Wide</p>	M45R	(1) Std. Oven Base	\$5,011	130,000 BTU	50	510/232
	M45S	(1) Storage Base	\$4,109	90,000 BTU	50	410/186
	M45T	(1) Modular Top	\$3,202	90,000 BTU	20	305/138
 <p>2-Section Hot Top                      (3) 30K H-Burners                      34" Wide</p>	M46R	(1) Std. Oven Base	\$4,887	130,000 BTU	50	450/205
	M46S	(1) Storage Base	\$3,970	90,000 BTU	50	350/159
	M46T	(1) Modular Top	\$3,078	90,000 BTU	20	270/120

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard, sold separately on pages 15-16.

**NOT CE CERTIFIED**  
 For Standard Features,  
 see page 12

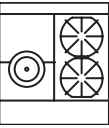


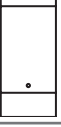



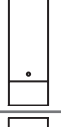


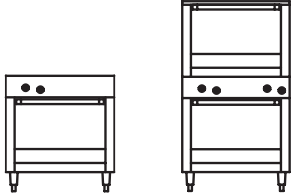
## Garland Master Series Heavy-Duty Ranges (38" depth)

Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
 <p>34" Wide Griddle                      (3) 33K H-Burners                      34" Wide</p>	M47R	(1) Std. Oven Base	\$5,244	139,000 BTU	50	600/273
	M47S	(1) Storage Base	\$4,352	99,000 BTU	50	500/227
	M47T	(1) Modular Top	\$3,400	99,000 BTU	20	360/164
 <p>23" Wide Griddle                      (2) 33K H-Burners                      (2) 24K Open Burners                      34" Wide                      Griddle on left only</p>	M47-23R	(1) Std. Oven Base	\$5,155	154,000 BTU	50	590/268
	M47-23S	(1) Storage Base	\$4,287	104,000 BTU	50	490/223
	M47-23T	(1) Modular Top	\$3,366	104,000 BTU	20	295/135
 <p>45" Wide Griddle                      (4) 33K H-Burners                      (4) 24K Open Burners                      68" Wide                      Griddle either side</p>	M47-45R	68" wide w/(2) Std. Oven Bases	\$9,868	308,000 BTU	110	1140/520
	M47-45S	68" wide w/(2) Storage Bases	\$8,099	228,000 BTU	110	940/426
	M47-45T	68" Wide Modular Top	\$6,230	228,000 BTU	40	640/272
 <p>51" Wide Griddle                      (4) 33K H-Burners</p>	M47-51R	51" wide w/(1) Std. Oven Base & 17" storage base	\$7,603	172,000 BTU	80	1140/520
	M47-51S	51" wide w/(2) Storage Bases (34" & 17" wide)	\$6,756	132,000 BTU	80	940/426
	M47-51T	51" Wide Modular Top	\$5,814	132,000 BTU	30	640/272
 <p>68" Wide Griddle                      (6) 33K H-Burners</p>	M47-68R	68" wide w/(2) Std. Oven Bases	\$10,438	278,000 BTU	110	1140/636
	M47-68S	68" wide w/(2) Storage Bases	\$8,624	198,000 BTU	110	1220/555
	M47-68T	68" Wide Modular Top	\$6,785	198,000 BTU	40	1020/463
 <p>34" Wide Griddle                      (3) 33K H-Burners</p>	M48R	(1) Std. Oven Base	\$5,987	139,000 BTU	50	600/273
	M48S	(1) Storage Base	\$5,090	99,000 BTU	50	500/227
	M48T	(1) Modular Top	\$4,168	99,000 BTU	20	300/135
 <p>23" Wide Griddle                      (2) 33K H-Burners                      (2) 24K Open Burners                      34" Wide                      Griddle on left only</p>	M48-23R	(1) Std. Oven Base	\$5,586	154,000 BTU	50	590/268
	M48-23S	(1) Storage Base	\$4,729	104,000 BTU	50	490/223
	M48-23T	(1) Modular Top	\$3,777	104,000 BTU	20	295/135
 <p>45" Wide Griddle                      (4) 33K H-Burners                      (4) 24K Open Burners                      68" Wide                      Griddle either side</p>	M48-45R	68" wide w/(2) Std. Oven Bases	\$10,849	308,000 BTU	110	1140/520
	M48-45S	68" wide w/(2) Storage Bases	\$9,090	228,000 BTU	110	940/426
	M48-45T	68" Wide Modular Top	\$7,197	228,000 BTU	40	640/272
 <p>51" Wide Griddle                      (4) 33K H-Burners</p>	M48-51R	51" wide w/(1) Std. Oven Base & 17" storage base	\$8,728	172,000 BTU	80	1140/520
	M48-51S	51" wide w/(2) Storage Bases (34" & 17" wide)	\$7,861	132,000 BTU	80	940/426
	M48-51T	51" Wide Modular Top	\$6,944	132,000 BTU	30	640/272
 <p>68" Wide Griddle                      (6) 33K H-Burners</p>	M48-68R	68" wide w/(2) Std. Oven Bases	\$11,821	278,000 BTU	110	1400/636
	M48-68S	68" wide w/(2) Storage Bases	\$10,012	198,000 BTU	110	1220/555
	M48-68T	68" wide (1) Modular Top	\$8,163	198,000 BTU	40	1020/463

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard, sold separately on pages 15-16.

**NOT CE CERTIFIED**  
For Standard Features,  
see page 12

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

Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
 <p>(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34" Wide</p>	M54R	34" wide w/(1) Std. Oven Base	\$4,833	155,000 BTU	50	475/215
	M54S	34" wide w/(1) Storage Base	\$3,931	115,000 BTU	50	375/170
	M54T	34" Wide Modular Top	\$3,014	115,000 BTU	20	270/120
 <p>(2) 35K Open Burners 17" Wide</p>	M4S	(1) Storage Base	\$1,814	70,000 BTU	26	190/86
	M4T	(1) Modular Top	\$1,244	70,000 BTU	9	110/50
 <p>(1) 45K Front-Fired Hot Top 17" Wide</p>	M5S	(1) Storage Base	\$2,047	45,000 BTU	26	230/105
	M5T	(1) Modular Top	\$1,448	45,000 BTU	9	138/63
 <p>(1) 30K Hot Top 17" Wide</p>	M6S	(1) Storage Base	\$1,879	30,000 BTU	26	240/109
	M6T	(1) Modular Top	\$1,274	30,000 BTU	9	145/66
 <p>VALVE control 17" Griddle (1) 33K H-Burner 17" Wide</p>	M7S	(1) Storage Base	\$2,404	33,000 BTU	26	260/118
	M7T	(1) Modular Top	\$1,814	33,000 BTU	9	155/70
 <p>T-STAT control 17" Griddle (1) 33K H-Burner 17" Wide</p>	M8S	(1) Storage Base	\$2,642	33,000 BTU	26	260/118
	M8T	(1) Modular Top	\$2,102	33,000 BTU	9	155/70
 <p>(2) 24K Open Burners 12" Wide</p>	M12S	(1) Storage Base	\$1,448	48,000 BTU	16	130/60
	M12T	(1) Modular Top	\$972	48,000 BTU	6	78/35
 <p>(1) 30K Hot Top 12" Wide</p>	M12S-6	(1) Storage Base	\$1,606	30,000 BTU	16	190/86
	M12T-6	(1) Modular Top	\$1,106	30,000 BTU	6	110/50
 <p>VALVE control 12" Griddle (1) 30K H-Burner 12" Wide</p>	M12S-7	(1) Storage Base	\$1,953	30,000 BTU	16	190/86
	M12T-7	(1) Modular Top	\$1,418	30,000 BTU	6	110/50
 <p>T-STAT control 12" Griddle (1) 30K H-Burner 12" Wide</p>	M12S-8	(1) Storage Base	\$2,181	30,000 BTU	16	190/86
	M12T-8	(1) Modular Top	\$1,646	30,000 BTU	6	110/50
 <p>M1R</p>	(1) Std Oven	\$3,638	40,000 BTU	50	480/218	
	M2R	(2) Std. Ovens (convection oven option available on bottom only)	\$5,868	80,000 BTU	100	730/332

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard, sold separately on pages 15-16.



## Master Series Options & Accessories

For Standard Features,  
see page 12

Description	Price	Notes
Convection Oven in Place of Standard Oven Add "C" to Model Number	\$2,138	Not available on masonry base or in back to back battery line-ups
Stainless Steel Oven Interior (For convection oven models add 5 manufacturing days)	\$493	
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover (please specify)	\$205	Models M45, M54 and M5S external (side) mount only. Gas inlet sizes, 3/4"; 1"; 1-1/4". Add 4-1/2" to overall unit width.
Extra Oven Rack for Std. (2424800) and RC Ovens (2301200)	\$61	
Stainless Steel Side - "R" and "S" Models	\$205	Add per side
Stainless Steel Side - "T" Models	\$150	Add per side
Stainless steel exposed side on battery of 2 or more units	N/C	
Stainless Steel Side for Model M2R	\$410	Add per side
Stainless Steel Main Back for Ranges ("R" or "S" Models)	\$205	
Stainless Steel Main Back for Attachments ("S" Models)	\$189	
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates	\$167	
Stainless Steel Intermediate Shelf for Storage Base Models 12" (305mm)	\$150	
Stainless Steel Intermediate Shelf for Storage Base Models 17" (432mm)	\$150	
Stainless Steel Intermediate Shelf for Storage Base Models 34" (864mm)	\$167	
Common Front Rail for two or more units; maximum 102" (2590mm)	\$721	
Swivel Casters-Set of 4 w/Front Brakes (Order CK1128)	\$416	
Casters w/Polyurethane Wheels (non-marking)	\$255	
6" Stainless Steel Adjustable Legs	\$61	
3/4" N.P.T. Gas Shut Off Valve PT# 2669900	\$493	
1" N.P.T. Gas Shut Off Valve PT# 2670000	\$599	
1-1/4" N.P.T. Gas Shut Off Valve PT# 2670100	\$931	
3/4" N.P.T. Natural Gas Regulator PT# 2670200	\$100	Note: Master Series gas equipment requires gas regulators for proper operation and 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 PT# 2670300	\$100	
1-1/4" N.P.T. Natural Gas Regulator PT# 2670400	\$643	
1-1/4" N.P.T. Propane Gas Regulator PT# 2670500	\$643	
2591999 Gas Flex Hose & Quick Disconnect (3/4" N.P.T. x 5') w/Restraining Device	\$510	
2591998 Gas Flex Hose & Quick Disconnect (1" N.P.T. x 5') w/Restraining Device	\$615	
2591997 Gas Flex Hose & Quick Disconnect (1-1/4" N.P.T. x 5') w/Restraining Device	\$981	
Grooved Griddle Option for 12" (305mm) Griddle	\$1,607	
Grooved Griddle Option for 17" (432mm) Griddle	\$2,050	
Grooved Griddle Option for 23" (584mm) Griddle	\$2,548	
Grooved Griddle Option for 34" (864mm) Griddle	\$3,047	
Grooved Griddle Option for 45" (1143mm) Griddle	\$3,545	
Grooved Griddle Option for 51" (1295mm) Griddle	\$3,878	
Grooved Griddle Option for 68" (1727mm) Griddle	\$4,431	
Brass Oven Door Handle and Handle Ends - Per Oven	P.O.A.	
Solid Brass Door Handle on Spreader Cabinet - per handle	P.O.A.	
Porcelain Enameled Range Front/Storage Base Front - any model	P.O.A.	Note: Standard Porcelain colors available are: Blue, Green, Grey, Black, White, Almond. Custom colors are available. Contact Factory for Pricing. Also available are extended towel bars mounted to the front rail.
Porcelain Enameled Spreader cabinet Front - any model	P.O.A.	
Porcelain Enameled Side (per side)	P.O.A.	

## Master Series Options & Accessories

Maximum Security Options	Price		Price
Control Panel Cover	P.O.A.	Deck Fasteners (SS Flanged Feet)	P.O.A.
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

Model Number	Description	Price	Cu.Ft.	Ship Weight
M17	17" (432mm) Wide; Stainless Steel Finish	\$600	22	18/8
M24	24"(610mm) Wide; Stainless Steel Finish	\$709	26	25/11
M34	34" (864mm) Wide; Stainless Steel Finish	\$798	30	37/17
<b>Stand Option</b>				
Swivel Casters-Set of 4 w/Front Brakes		\$416		

## Garland Master Series Heavy-Duty Char-Broilers

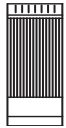
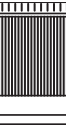
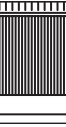
NOT CE CERTIFIED



M24B

### STANDARD FEATURES:

- S/S front & black powder coat sides
- S/S exposed sides (all batteries of 2 or more)
- S/S 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
- Dual-sided, steel diamond, (fine), in lieu of cast grate – no charge
- 6" (152mm) chrome legs w/adj. inserts ('B' models)

Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
 17" Wide Char-Broiler	M17B	(1) Storage Base	\$3,698	45,000 BTU	24	235/107
	M17BT	Modular Top	\$3,524	45,000 BTU	10	135/60
 24" Wide Char-Broiler	M24B	(1) Storage Base	\$3,931	60,000 BTU	30	330/150
	M24BT	Modular Top	\$3,777	45,000 BTU	30	330/150
 34" Wide Char-Broiler	M34B	(1) Storage Base	\$4,486	90,000 BTU	48	510/231
	M34BT	Modular Top	\$4,302	90,000 BTU	24	390/180
<b>Char Broiler Options</b>			<b>Price</b>			
Stainless Steel Storage Base Side per side			\$205			
Stainless Steel Modular Top Side per side			\$150			
M17B Stainless Steel Main Back			\$189			
M17BT Stainless Steel Main Back			\$189			
M24B Stainless Steel Main Back			\$205			
M24BT Stainless Steel Main Back			\$205			
M34B Stainless Steel Main Back			\$205			
M34BT Stainless Steel Main Back			\$205			
3/4" rear gas connection (end caps/covers available - must specify)			\$205			

For additional applicable options, see page 9

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.

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard, sold separately on pages 15-16.

## Garland Master Series Heavy-Duty Spreaders



### STANDARD FEATURES:

#### SPREADERS

- S/S front & black powder coat sides
- S/S exposed sides (all batteries of 2 or more)
- S/S front rail & work top
- 1¼" NPT front manifold
- 6" (152mm) chrome legs w/adj. inserts ('ES' models)

Model Number	Size	Price	Cu.Ft.	Ship Weight
<b>Spreader Plates</b>				
M6SP	6" (152mm) Wide 6-7/8" High	\$527	3	25/11
M9SP	9" (229mm) Wide 6-7/8" High	\$599	5	40/18
M12SP	12" (305mm) Wide 6-7/8" High	\$615	7	50/23
M17SP	17" (432mm) Wide 6-7/8" High	\$632	9	75/34
M24SP	24" (610mm) Wide 6-7/8" High	\$754	11	105/48
M34SP	34" (864mm) Wide 6-7/8" High	\$1,042	12	150/68
M6SPT	6" (152mm) Wide 9-1/2" High	\$527	3	25/11
M9SPT	9" (229mm) Wide 9-1/2" High	\$599	5	40/18
M12SPT	12" (305mm) Wide 9-1/2" High	\$615	7	50/23
M17SPT	17" (432mm) Wide 9-1/2" High	\$632	9	75/34
M24SPT	24" (610mm) Wide 9-1/2" High	\$754	11	105/48
M34SPT	34" (864mm) Wide 9-1/2" High	\$1,042	12	150/68
<b>Spreader Plates w/Front Enclosure</b>				
M6FE	6" (152mm) Wide	\$770	6	40/18
M9FE	9" (229mm) Wide	\$831	10	60/27
M12FE	12" (305mm) Wide	\$865	12	105/48
M17FE	17" (432mm) Wide	\$931	15	115/52
M24FE	24" (610mm) Wide	\$1,158	18	140/64
M34FE	34" (864mm) Wide	\$1,324	21	180/82
<b>Spreader Cabinets</b>				
M12ES	12" (305mm) Wide	\$1,291	19	125/56
M17ES	17" (432mm) Wide	\$1,407	24	175/79
M24ES	24" (610mm) Wide	\$1,795	3	25/11
M34ES	6" (152mm) Wide 6-7/8" High	\$2,559	5	325/147
M17ES-SINK	17" (432mm) Wide	\$3,462	26	185/84
<b>S/S Intermediate Shelf for Spreader Cabinet</b>				
	17" (305mm) Wide	\$100		
	17" (305mm) Wide	\$139		
	24" (305mm) Wide	\$139		
	34" (305mm) Wide	\$111		

\* Tee fitting in spreader manifold accepts 2" pipe to rear, (not included). N/A on M6SP, M6SPT, M6FE  
 For additional applicable options, see page 9

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard, sold separately on pages 15-16.

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

NOT CE CERTIFIED



MIR-34

### STANDARD FEATURES:

- 1/2" NPT top gas inlet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infra-red burners
- Two (2) individual Hi-Lo valve controls
- Large removable grease pan

### MIR-34L:

- S/S front & sides; AZ steel top
- S/S backsplash
- 3-position, spring-balanced rack height adjustment
- S/S bottom heat shield

### MIR-34C:

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

### MSR16:

- S/S front, sides, backsplash & bottom heat shield;
- AZ steel top
- Fixed-height, pull-out broiler rack with easy-view tilt feature

### MSRC:

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



MCM34

### STANDARD FEATURES:

#### CHEESEMELTERS:

- Stainless steel front, backplash, top, and two sides.
- 15,000 BTU (4.39 kW) atmospheric type infra-red burners are individually controlled
- Chrome-plated rack on 3-position, removable rack guides

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>Infra-Red Broilers w/3-Position, Spring-Balanced Broiling Rack, Lever-Operated</b>					
MIR-34L	Range Mount for 34" wide range	\$2,798	40,000 BTU	22	200/91
MIR-34C	Counter Model w/4" Legs	\$2,547	40,000 BTU	11	155/70
<b>Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)</b>					
MSR16	Range Mount for 34" wide range	\$2,481	28,000 BTU	30	210/95
MSRC	Counter Model w/4" Legs	\$2,320	28,000 BTU	11	155/70
<b>Infra-Red Cheesemelters w/Chrome-Plated Rack &amp; 3-Position Rack Guides</b>					
MCM34	Range Mount for 34" wide range	\$3,029	30,000 BTU	22	180/81
GCM3C	34" (864MM) Wide Counter Model w/4" Legs	\$2,878	30,000 BTU	14	154/70
GCM3W	34" (864MM) Wide Wall-Mount Model with Brackets	\$3,072	30,000 BTU	15	190/86
<b>Options &amp; Accessories</b>					<b>Price</b>
Interconnecting Piping Between range and Salamander or Cheesemelter (N/A for plumbing with M45R)					\$311
Stainless Steel Main Top for MIR-34L or MSR16					\$327
Stainless Steel Main Bottom for MIR-34C or MSRC					\$122
Stainless Steel Main Back for MIR-34C or MSRC					\$239
Stainless Steel Main Back for MIR-34L; MSR16; or MCM34					\$538
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRC					\$427
S/S bottom w/heat shield for MIR-34C; MSRC; GCM3C; or IR36-280CL					\$122

## Master Series Ranges & Attachments

### STANDARD FEATURES:

#### MASTER SERIES:

- S/S front
- Black powder coated sides
- Stainless steel exposed sides (all batteries of 2 or more)
- Stainless steel burner box bottom (under Hot Tops)
- Manual ignition for top sections
- S/S front rail, 7 1/2" (190mm) deep
- 6" (152mm) legs w/adjustable S/S inserts
- 1 1/4" N.P.T. front manifold

#### OVEN-BASE MODELS:

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

### STANDARD FEATURES:

#### MASTER SENTRY SERIES:

- S/S front
- Black powder coated sides
- Stainless steel exposed sides (all batteries of 2 or more)
- Stainless steel burner box bottom (under Hot Tops)
- Full flame failure protection on all burners
- Electric pilot ignition for all burners
- S/S front rail, 7 1/2" (190mm) deep
- 6" (152mm) legs w/adjustable S/S inserts
- 1 1/4" N.P.T. front manifold

#### OVEN-BASE MODELS:

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

For options & accessories, see page 9

## Garland Master Series Fryers & Filter System

NOT CE CERTIFIED



M70SS Shown with optional casters



M35SS Shown with optional casters; banked to rt. of MFMA17ES

### STANDARD FEATURES:

#### FRYERS:

- S/S 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.)

#### FILTER:

- S/S front, sides, and front rail
- S/S top
- Front manifold for banking with Master Series Fryers (or ranges)
- Filters up to (6) model M35 fryers (max 3 on either side).
- Stainless steel, roll-out shortening container
- Power spray connector for tank wash-down and refill
- 100 filter envelopes
- Filter powder - 100 portions

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>Heavy-Duty Gas Fryers</b>					
M35SS	17" (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110,000 BTU/HR (32 kW/Hr)	\$5,284	110,000 BTU	26	220/110
M70SS	24" (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125,000 BTU (37kW)	\$6,448	125,000 BTU	30	265/120
<b>All Master Series fryers require a back guard flue attachment.</b>					
<b>Frymate</b>					
M14FMD	17" (432mm) wide w/door. Storage base Stainless steel pan with drain Chrome plated wire rack with handles	\$2,379		26	175/79
<b>Range-Match Filter System</b>					
MFMA17ES 17" (432mm) Wide	For use with fryers model M35, and M35SS Solid stainless steel work top or dump station consisting of 12 x 20 x 2 1/2" pan with perforated stainless steel tray	\$7,925		26	190/83
<p><b>One fryer connection assembly included in price.</b>  <b>For each additional fryer connection ADD \$725. per fryer.</b>  <b>Maximum number of fryers to the left or right of filter is 3.</b>  <b>Each filter shipped with 50 paper filters and filter powder for 50 applications.</b>  <b>NOTE: FRYERS WITH FILTERS - Not suitable for dais/plinth mount. Must be on legs.</b>  <b>For fryers ordered with a filter, the rear gas connection must be on the filter.</b></p>					
<b>Fryer Options</b>					<b>Price</b>
Heat Lamp 115 volt					\$825
Stainless Steel Main Back					\$156
Stainless Steel Tank Cover for 17" (432mm) Wide Fryer					\$189
Stainless Steel Tank Cover for 24" (610mm) Wide Fryer					\$228
Fish Plate for 17" (432mm) Wide Fryer Only					\$560
Fish Plate for 24" (610mm) Wide Fryer Only					\$615
Extra Set of Twin Baskets for 17" Fryer					\$211
Extra Set of Twin Baskets for 24" Fryer					\$211
Large Single Basket for 17" Fryer					\$156
Large Single Basket for 24" Fryer					\$244
Box Filter Envelopes					\$344
Filter Powder					\$106
6" (152mm) Stainless Steel Adjustable legs (4)					\$61
Rear Gas Connection - Available for M70SS 3/4" only					\$156
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4"					\$156
Swivel Casters-Set of 4 w/Front Brakes (Order CK1128)					\$416
Casters w/Polyurethane Wheels (non-marking)					\$255

NOTE: Swivel casters not available on front of Filter System

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard, sold separately on pages 15-16.

## Garland Master Series Upright Broilers

NOT CE CERTIFIED



M100XRM Shown with optional casters



M110XM Shown with optional casters

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

All M100X & M110XM available in North and South America only

NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>Infra-Red Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven</b>					
M100XRM	(1) Std. Oven	\$11,865	110,000 BTU	70	700/318
M100XSM	(1) Storage Base	\$9,724	70,000 BTU	70	600/372
M100XTM	(1) Modular Top	\$9,412	70,000 BTU	50	510/232
<b>Ceramic Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven</b>					
M60XR	(1) Std. Oven	\$9,090	120,000 BTU	70	750/341
M60XS	(1) Storage Base	\$7,826	80,000 BTU	70	650/295
M60XT	(1) Modular Top	\$7,246	80,000 BTU	30	560/255
<b>Double-Deck Infra-Red Broiler, 3/4" Rear Gas Connection w/Pressure Regulator</b>					
M110XM	(2) Infra-Red	\$13,208	140,000 BTU	66	810/368
<b>Broiler Options</b>					<b>Price</b>
Stainless Steel Main Top for M60X or M100X					\$261
Stainless Steel Main Back for Oven and Storage Base Broilers					\$848
Stainless Steel Main Back for Modular Top Broilers M100XTM & M60XT					\$737
Stainless Steel Side for Range Base & Storage Base Broilers per side					\$510
Stainless Steel Side for Modular Top Broilers M100XTM & M60XT					\$405
Stainless Steel Side for M110XM per side					\$510
Adjustable Casters for M110XM Only					\$194

For additional applicable options, see page 9

### STANDARD FEATURES:

#### All M100X:

- Stainless steel front, black powder coat epoxy 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, black powder coat epoxy 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
- Black powder coat epoxy 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 for M & MST Models



Model Number	Description	Price	Add for SS Main Back	Cu.Ft.	Ship Weight
<b>High-Shelves</b>					
M17DD	17" wide Double Deck	\$1,291	\$150	12	45/20
M24DD	24" wide Double Deck	\$1,324	\$167	20	65/29
M29DD	29" wide Double Deck	\$1,324	\$167	30	70/32
M34DD	34" wide Double Deck	\$1,585	\$189	30	75/34
M41DD	41" wide Double Deck	\$1,618	\$228	34	90/41
M46DD	46" wide Double Deck	\$1,662	\$228	37	97/44
M48DD	48" wide Double Deck	\$1,745	\$228	39	100/45
M51DD	51" wide Double Deck	\$1,795	\$261	41	110/50
M58DD	58" wide Double Deck	\$2,028	\$344	43	125/57
M68DD	68" wide Double Deck	\$2,510	\$383	45	150/68
M17SD	17" wide Single Deck	\$848	\$150	12	45/20
M24SD	24" wide Single Deck	\$881	\$167	20	65/29
M29SD	29" wide Single Deck	\$881	\$167	25	70/32
M34SD	34" wide Single Deck	\$898	\$189	30	75/34
M41SD	41" wide Single Deck	\$931	\$228	34	90/41
M46SD	46" wide Single Deck	\$1,009	\$228	37	97/44
M48SD	48" wide Single Deck	\$1,009	\$228	39	100/45
M51SD	51" wide Single Deck	\$1,025	\$261	41	110/50
M58SD	58" wide Single Deck	\$1,086	\$344	43	125/57
M68SD	68" wide Single Deck	\$1,191	\$383	45	150/68

## Garland Master Series Backguards for M & MST Models



Model Number	Description	Price	Add for SS Main Back	Cu.Ft.	Ship Weight
<b>BACKGUARDS, 10" Lo Profile</b>					
M9LPBG	9" wide	\$172	\$84	2	15/7
M12LPBG	12" wide	\$172	\$84	2	18/8
M17LPBG	17" wide	\$189	\$100	2	20/9
M24LPBG	24" wide	\$205	\$117	2	25/11
M29LPBG	29" Wide	\$227	\$134	3	28/13
M34LPBG	34" wide	\$261	\$150	3	28/13
M41LPBG	41" wide	\$277	\$150	4	30/14
M46LPBG	46" wide	\$277	\$150	4	45/20
M48LPBG	48" wide	\$327	\$167	4	52/23
M51LPBG	51" wide	\$327	\$167	5	55/25
M58LPBG	58" wide	\$344	\$228	5	60/27
M68LPBG	68" wide	\$344	\$228	6	65/29
<b>BACKGUARDS, 17" HIGH</b>					
M9BG	9" wide	\$224	\$109	2	15/7
M12BG	12" wide	\$224	\$109	2	18/8
M17BG	17" wide	\$245	\$130	2	20/9
M24BG	24" wide	\$267	\$151	2	25/11
M29BG	29" wide	\$296	\$173	3	28/13
M34BG	34" wide	\$341	\$195	4	30/14
M41BG	41" wide	\$361	\$195	4	45/20
M46BG	46" wide	\$361	\$195	4	52/23
M48BG	48" wide	\$425	\$217	5	55/25
M51BG	51" wide	\$425	\$217	5	60/27
M58BG	58" wide	\$447	\$296	6	65/29
M68BG	68" wide	\$447	\$296	7	75/34
<b>BACKGUARDS, DOUBLE DECK HEIGHT Backguard 33" (838mm) High</b>					
M17DDBG	17" wide	\$228	\$117	3	45/20
M24DDBG	24" wide	\$261	\$150	3	65/29
M29DDBG	29" wide	\$327	\$167	5	70/32
M34DDBG	34" wide	\$405	\$205	6	75/34
M41DDBG	41" wide	\$421	\$205	7	90/41
M46DDBG	46" wide	\$421	\$205	7	97/44
M48DDBG	48" wide	\$438	\$205	8	100/45
M51DDBG	51" wide	\$438	\$228	8	110/50
M58DDBG	58" wide	\$510	\$228	9	125/57
M68DDBG	68" wide	\$510	\$228	10	150/68



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

ALL ARE CE CERTIFIED



### STANDARD FEATURES:

- Refrigerator/Freezer cabinet interior, front and sides are stainless steel
- Drawers and cabinet are 100% "shot in place" foam insulation
- Self closing drawers with heavy duty 2" (51mm) skate wheels on stainless steel track
- Heavy duty, long life PVC drawer gaskets
- Center located, flush-mounted handle
- Easy-to-remove drawers for cleaning & set-up
- Designed for standard hotel pans
- No exposed fasteners
- Front face-mounted dial thermometers
- Blower coil evaporator with R-22 expansion valve standard
- Internal conduit for single-point electrical connection
- Sleeves provided for refrigeration & drain lines
- Stainless steel adjustable 6" (152mm) legs

Model Number	Description	Price	Cu.Ft.	Ship Weight
<b>Remote Low-Height Refrigerators</b>				
GE17R34	34" wide - 2 drawer 2 pans	\$7,267	30	247
GE17R46	46" wide - 2 drawer 4 pans	\$7,993	40	322
GE17R51	51" wide - 4 drawer 4 pans	\$8,165	45	355
GE17R53	53" wide - 4 drawer 6 pans	\$8,309	47	361
GE17R63	63" wide - 4 drawer 3 pans	\$8,868	52	431
GE17R68	68" wide - 4 drawer 8 pans	\$9,173	56	458
GE17R80	80" wide - 6 drawer 10 pans	\$9,815	64	533
GE17R85	85" wide - 6 drawer 10 pans	\$10,779	67	570
GE17R92	92" wide - 6 drawer 12 pans	\$10,945	73	607
GE17R97	97" wide - 6 drawer 12 pans	\$11,205	77	637
GE17R102	102" wide - 6 drawer 12 pans	\$11,471	81	675
GE17R109	109" wide - 8 drawer 14 pans	\$12,817	85	720
GE17R114	114" wide - 8 drawer 16 pans	\$13,255	90	750
<b>Remote Low-Height Freezers</b>				
GE17FR46	46" wide - 2 drawer 4 pans	\$8,569	40	322
GE17FR51	51" wide - 4 drawer 4 pans	\$8,691	45	355
GE17FR53	53" wide - 4 drawer 4 pans	\$8,868	47	361
GE17FR63	63" wide - 4 drawer 6 pans	\$9,727	52	431
GE17FR68	68" wide - 4 drawer 8 pans	\$10,042	56	458
GE17FR80	80" wide - 6 drawer 8 pans	\$10,253	64	533
<b>Base Options</b>		<b>Price</b>		
Reverse Compressor Location		N/C		
Flanged Feet (4 or 6 depending on size)		\$505		
Casters (4 or 6 depending on size)		\$416		
<p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm).</p> <p>When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.</p> <p>For pricing of custom modifications, please contact the factory.</p>				

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

ALL ARE CE CERTIFIED



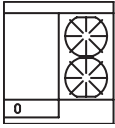
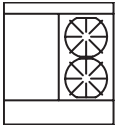
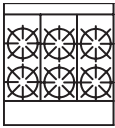
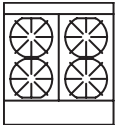
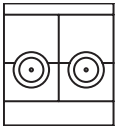
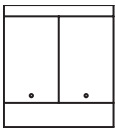
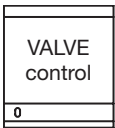
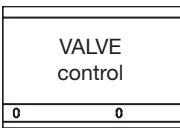
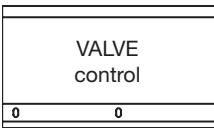
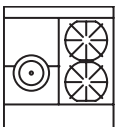
### STANDARD FEATURES:

- Refrigerator/Freezer cabinet interior, front and sides are stainless steel
- Drawers and cabinet are 100% "shot in place" foam insulation
- Self-closing drawers with heavy duty 2" (51mm) skate wheels on stainless steel track
- Heavy duty, long life rubber drawer gaskets
- Center located, flush-mounted handle
- Easy to remove drawers for cleaning & set-up
- Designed to accommodate standard 4" (102mm) deep hotel pans
- No exposed fasteners
- Front face-mounted dial thermometers
- Blower coil evaporator with R-22 expansion valve standard
- Internal conduit for single point electrical connection
- Sleeves provided for refrigeration & drain lines
- Stainless steel adjustable 6" (152mm) legs

Model Number	Description	Price	Cu.Ft.	Ship Weight
<b>Self-Contained Low-Height Refrigerators</b>				
GE17C46	46" Wide 2 Drawer 2 Pans	\$8,691	40	340
GE17C51	51" Wide 2 Drawer 4 Pans	\$8,868	45	360
GE17C53	53" Wide 2 Drawer 4 Pans	\$9,046	47	383
GE17C63	63" Wide 4 Drawer 6 Pans	\$9,852	52	434
GE17C68	68" Wide 4 Drawer 8 Pans	\$10,175	56	476
GE17C80	80" Wide 4 Drawer 8 Pans	\$10,731	64	570
GE17C85	85" Wide 4 Drawer 8 Pans	\$11,167	67	604
GE17C92	92" Wide 4 Drawer 10 Pans	\$12,039	73	655
GE17C97	97" Wide 6 Drawer 10 Pans	\$12,516	77	680
GE17C102	102" Wide 6 Drawer 12 Pans	\$12,516	81	730
GE17C109	109" Wide 6 Drawer 12 Pans	\$12,858	85	774
GE17C114	114" Wide 6 Drawer 12 Pans	\$13,503	90	808
GE17C119	119" Wide 6 Drawer 14 Pans	\$12,847	95	850
<b>Self-Contained Low-Height Freezers</b>				
GE17FC46	46" Wide 2 Drawer 2 Pans	\$9,298	40	340
GE17FC51	51" Wide 2 Drawer 4 Pans	\$9,550	45	360
GE17FC53	53" Wide 2 Drawer 4 Pans	\$9,902	47	383
GE17FC63	63" Wide 4 Drawer 4 Pans	\$10,857	52	434
GE17FC68	68" Wide 4 Drawer 4 Pans	\$11,300	56	476
GE17FC80	80" Wide 4 Drawer 6 Pans	\$11,300	64	570
GE17FC92	92" Wide 6 Drawer 8 Pans	\$12,159	73	655
<b>Base Options</b>		<b>Price</b>		
Reverse Compressor Location		N/C		
Flanged Feet (4 or 6 depending on size)		\$505		
Casters (4 or 6 depending on size)		\$416		
<p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.</p> <p>For pricing of custom modifications, please contact the factory.</p>				

ALL ARE CE CERTIFIED  
TOTAL FLAME FAILURE PROTECTION  
& ELECTRIC SPARK IGNITION\*


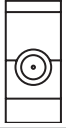
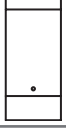
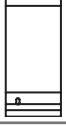
## Master Sentry Series Heavy-Duty Ranges

CE	Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
CE	 (1) 33K, 17"W Griddle (2) 35K Open Burners 34" Wide 38" Depth Griddle on left only	MST42R-E	(1) Std. Oven Base	\$6,012	143,000 BTU	50	445/202
		MST42S-E	(1) Storage Base	\$5,025	103,000 BTU	50	345/157
		MST42T-E	(1) Modular Top	\$4,048	103,000 BTU	20	265/120
CE	 (1) 30K, 17"W Hot Top (2) 35K Open Burners 34" Wide 38" Depth	MST42-6R-E	(1) Std. Oven Base	\$6,012	140,000 BTU	50	520/230
		MST42-6S-E	(1) Storage Base	\$5,025	100,000 BTU	50	420/190
		MST42-6T-E	(1) Modular Top	\$4,048	100,000 BTU	20	312/142
CE	 (6) 24K Open Burners 34" Wide 38" Depth	MST43R-E	(1) Std. Oven Base	\$5,613	184,000 BTU	50	440/200
		MST43S-E	(1) Storage Base	\$4,704	144,000 BTU	50	340/155
		MST43T-E	(1) Modular Top	\$3,696	144,000 BTU	20	260/118
CE	 (4) 35K Open Burners 34" Wide 38" Depth	MST44R-E	(1) Std. Oven Base	\$5,455	180,000 BTU	50	440/200
		MST44S-E	(1) Storage Base	\$4,526	140,000 BTU	50	340/155
		MST44T-E	(1) Modular Top	\$3,524	140,000 BTU	20	260/118
CE	 (2) 45K Front-Fired Hot Tops; 34" Wide 38" Depth	MST45R-E	(1) Std. Oven Base	\$5,964	130,000 BTU	50	510/232
		MST45S-E	(1) Storage Base	\$5,009	90,000 BTU	50	410/186
		MST45T-E	(1) Modular Top	\$4,001	90,000 BTU	20	305/138
CE	 2-Section Hot Top (3) 30K H-Burners 34" Wide 38" Depth	MST46R-E	(1) Std. Oven Base	\$5,807	130,000 BTU	50	450/205
		MST46S-E	(1) Storage Base	\$4,857	90,000 BTU	50	350/159
		MST46T-E	(1) Modular Top	\$3,938	90,000 BTU	20	270/120
CE	 34" Griddle (3) 33K H-Burners 34" Wide 38" Depth	MST47R-E	(1) Std. Oven Base	\$6,285	139,000 BTU	50	600/273
		MST47S-E	(1) Storage Base	\$5,324	99,000 BTU	50	500/227
		MST47T-E	(1) Modular Top	\$4,337	99,000 BTU	20	360/164
CE	 51" Griddle (4) 33K H-Burners 38" Depth	MST47-51R-E	51" wide w/(1) Std. Oven Base & 17" storage base	\$9,067	172,000 BTU	80	1140/520
		MST47-51S-E	51" wide w/(2) Storage Bases (34" & 17" wide)	\$8,106	132,000 BTU	80	940/426
		MST47-51T-E	51" wide Modular Top	\$7,156	132,000 BTU	30	640/272
CE	 68" Griddle (6) 33K H-Burners 38" Depth	MST47-68R-E	68" wide w/(2) Std. Oven Bases	\$12,201	278,000 BTU	110	1140/636
		MST47-68S-E	68" wide w/(2) Storage Base	\$10,301	198,000 BTU	110	1220/555
		MST47-68T-E	68" wide Modular Top	\$8,358	198,000 BTU	40	1020/463
CE	 (1) 45K Front-Fired Hot Top (2) 35K Open Burners 34" Wide 38" Depth	MST54R-E	(1) Std. Oven Base	\$5,990	155,000 BTU	50	475/215
		MST54S-E	(1) Storage Base	\$5,025	115,000 BTU	50	375/170
		MST54T-E	(1) Modular Top	\$4,022	115,000 BTU	20	270/120
For Standard Features, see page 12. For Options & Accessories, see page 9							
*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$130, and omit suffix "-E"							

Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard, sold separately on pages 15-16.

ALL ARE CE CERTIFIED  
**TOTAL FLAME FAILURE PROTECTION  
 & ELECTRIC SPARK IGNITION\***

## Master Sentry Series Range Attachments

CE	Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
CE	 (2) 35K Open Burners 17" Wide 38" Depth	MST4S-E	(1) Storage Base	\$2,478	70,000 BTU	26	190/86
		MST4T-E	(1) Modular Top	\$1,859	70,000 BTU	9	110/50
CE	 (1) 45K Front-Fired Hot Top; 17" Wide 38" Depth	MST5S-E	(1) Storage Base	\$2,547	45,000 BTU	26	230/105
		MST5T-E	(1) Modular Top	\$1,953	45,000 BTU	9	138/63
CE	 (1) 30K Hot Top 17" Wide 38" Depth	MST6S-E	(1) Storage Base	\$2,494	30,000 BTU	26	240/109
		MST6T-E	(1) Modular Top	\$1,922	30,000 BTU	9	145/66
CE	VALVE control  17" Griddle (1) 33K H-Burner 17" Wide 38" Depth	MST7S-E	(1) Storage Base	\$2,977	33,000 BTU	26	260/118
		MST7T-E	(1) Modular Top	\$2,436	33,000 BTU	9	155/70
For Standard Features, see page 12. For Options & Accessories, see page 9							
*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$130, and omit suffix "-E"							

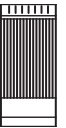


## Master Sentry Series Char-Broilers

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

ALL ARE CE CERTIFIED

### STANDARD FEATURES:

- S/S front & black powder coat sides
- S/S exposed sides (all batteries of 2 or more)
- S/S 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
- Dual-sided, steel diamond, (fine), in lieu of cast grate - no charge
- 6" (152mm) chrome legs w/adj. inserts ('B' models)

Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
 CE 17" Wide Char-Broiler	MST17B	17" wide (1) Storage Base	\$4,321	45,000 BTU	24	235/107
	MST17BE	17" wide (1) Storage Base	\$4,662	45,000 BTU	24	235/107
	MST17BT	17" wide Modular Top	\$4,164	45,000 BTU	10	135/100
 CE 24" Wide Char-Broiler	MST24B	24" wide (1) Storage Base	\$4,704	60,000 BTU	30	330/150
	MST24BE	24" wide (1) Storage Base	\$5,046	60,000 BTU	30	330/150
	MST24BT	24" wide Modular Top	\$4,584	60,000 BTU	16	230/105
 CE 34" Wide Char-Broiler	MST34B	34" wide (1) Storage	\$5,324	90,000 BTU	48	510/231
	MST34BE	34" wide (1) Storage	\$5,665	90,000 BTU	48	510/231
	MST34BT	34" wide Modular Top	\$5,161	90,000 BTU	24	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.

Char Broiler Options	Price
Stainless Steel Storage Base Side per side	\$205
Stainless Steel Modular Top Side per side	\$150
MST17B Stainless Steel Main Back	\$189
MST17BT Stainless Steel Main Back	\$189
MST24B Stainless Steel Main Back	\$205
MST24BT Stainless Steel Main Back	\$205
MST34B Stainless Steel Main Back	\$205
MST34BT Stainless Steel Main Back	\$205
3/4" rear gas connection (end caps/covers available - must specify)	\$205

For additional applicable options, see page 9

Note: All Master Series attachments and under-fired broilers require a high shelf or back guard, sold separately on pages 15-16.

## Master Sentry Series Range-Mount & Counter Broilers

### TOTAL FLAME FAILURE PROTECTION & MANUAL PILOT IGNITION

ALL ARE CE CERTIFIED

#### STANDARD FEATURES:

MSTSR16:

- S/S front, sides, and bottom heat shield; AZ steel top
- 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:

- S/S front, sides, and top
- 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)

CE	Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)</b>						
CE	MSTSR16	Infra-Red - Range Mount	\$3,166	28,000 BTU	22	210/95
CE	MSTSRC	Infra-Red - Counter S/S Top w/4" Legs	\$2,961	28,000 BTU	11	160/61
<b>Broiler Options</b>						<b>Price</b>
Stainless Steel Mainback for MSTSRC						\$239
Stainless Steel Mainback for MSTSR16						\$538
Interconnecting Gas Pipe from range to MSTSR16						\$310
Stainless Steel Main Top for MSTSR16						\$327
Stainless Steel Wall Mount Kit w/Heat Shield for MSTRC						\$427
S/S bottom heat shield for MSTSRC wall-mounted over heat source						\$122

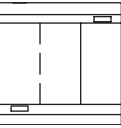
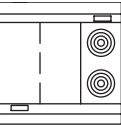
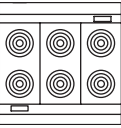
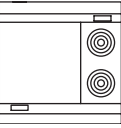
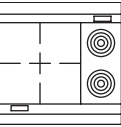
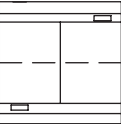
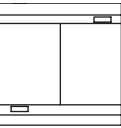
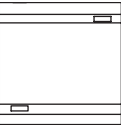
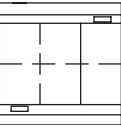
## Garland Master Sentry Series Fryers & Filter System

For Features & Options, see page 13

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>Heavy-Duty Gas Fryers</b>					
MST35SS	17" (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kW/Hr)	\$6,846	110,000 BTU	26	220/110
MST70SS	24" (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	\$7,770	125,000 BTU	30	265/120
<b>All Master Series fryers require a back guard flue attachment.</b>					

## Garland 36E Series Heavy-Duty Electric Ranges

NOT CE CERTIFIED



Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
	36ER32	(1) Std. Oven	\$6,625	21.5 kW	51	600/272
	36ES32	(1) Storage Base	\$5,190	15 kW	51	550/249
	36ET32	(1) Modular Top	\$4,359	15 kW	20	
	36ER32-3	(1) Std. Oven	\$5,728	20.7 kW	51	575/261
	36ES32-3	(1) Storage Base	\$4,293	14.2 kW	51	525/238
	36ET32-3	(1) Modular Top	\$3,462	14.2 kW	20	
	36ER33	(1) Std. Oven	\$5,368	19.1 kW	51	440/200
	36ES33	(1) Storage Base	\$4,116	12.6 kW	51	390/177
	36ET33	(1) Modular Top	\$3,102	12.6 kW	20	
	36ER33-88	(1) Std. Oven	\$8,857	20.7 kW	51	575/261
	36ES33-88	(1) Storage Base	\$7,688	14.2 kW	51	525/238
	36ET33-88	(1) Modular Top	\$6,802	14.2 kW	20	
	36ER33-99	(1) Std. Oven	\$5,905	18.7 kW	51	600/242
	36ES33-99	(1) Storage Base	\$4,470	12.1 kW	51	550/249
	36ET33-99	(1) Modular Top	\$3,639	12.1 kW	20	
	36ER35	(1) Std. Oven	\$5,905	18.5 kW	51	600/272
	36ES35	(1) Storage Base	\$4,470	12 kW	51	550/249
	36ET35	(1) Modular Top	\$3,639	12 kW	20	
	36ER36	(1) Std. Oven	\$6,448	18.5 kW	51	600/272
	36ES36	(1) Storage Base	\$5,013	12 kW	51	550/249
	36ET36	(1) Modular Top	\$4,171	12 kW	20	
	36ER38	(1) Std. Oven	\$6,448	21.5 kW	51	600/272
	36ES38	(1) Storage Base	\$5,013	15 kW	51	550/249
	36ET38	(1) Modular Top	\$4,171	15 kW	20	
	36ER39	(1) Std. Oven	\$6,259	18.5 kW	51	600/272
	36ES39	(1) Storage Base	\$4,841	12 kW	51	550/249
	36ET39	(1) Modular Top	\$3,994	12 kW	20	

### STANDARD FEATURES:

- Stainless steel front with black powder coat epoxy 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

NOT CE CERTIFIED

Top Configuration	Model Number	Base Configuration	Price	Total Input	Cu.Ft.	Ship Weight
 <p>(2) Boil Sections (infinite switch control) 18" Wide</p>	36ES15	(1 ) Storage Base	\$3,562	6.0 kW	28	315/413
	36ET15	(1) Modular Top	\$2,986	6.0 kW	9	
 <p>(2) T-Stat Controlled All-Purpose Sections 18" Wide</p>	36ES16	(1) Storage Base	\$3,817	6.0 kW	28	255/116
	36ET16	(1) Modular Top	\$3,213	15 kW	20	
<b>36E Range Options</b>						<b>Price</b>
Stainless Steel Side - each ("R" or "S" Models)						\$228
Stainless Steel Side - each ("T" Modular Tops)						\$167
Stainless Steel Mainback ("R" or "S" Models)						\$366
Stainless Steel Mainback for T Section or Modular Top						\$261
2424800	Extra Oven Rack: for standard oven					\$144
	Swivel Casters-Set of 4 w/Front Brakes (Order CK1128)					\$416
	6" Stainless Steel Adjustable Legs (4)					\$67
	Convection Oven Base - Add "C" to Model No. ex: 36ERC32 (not available in 460 volt)					\$2,687
2301200	Extra Oven Rack for convection oven					\$144
	460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39					\$798
	460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39					\$798
	460V Option: 36ES15 36ES16 - (Single Phase Only)					\$715
	Storm Rails - For use with elements or hot top sections per 12" section					\$266
	Hand Rails - Stainless Steel Finish					\$239
	Deck Fasteners(Flanged Feet) - All Units - Set of Four					\$117
	Oven Door Latch - All Units - Per Range					\$67
	Drip Tray Stop					\$67

## Garland 36E Series Heavy-Duty Spreader Cabinets

NOT CE CERTIFIED



Model Number	Size	Price	Cu.Ft.	Ship Weight
36ESC18	18" (457mm) Wide	\$848	3	70/31
36ESC24	24" (610mm) Wide	\$1,058	5	77/34
36ESC36	36" (914mm) Wide	\$1,103	9	80/35
Spreader Options		Price		
Stainless Steel Side - Spreader end unit only per side		\$244		
Stainless Steel Main Back 18" (457mm) Wide Spreader Cabinet		\$228		
Stainless Steel Main Back 24" (610mm) Wide Spreader Cabinet		\$244		
Stainless Steel Main Back 36" (914mm) Wide Spreader Cabinet		\$261		

### STANDARD FEATURES:

- Stainless steel front
- Black powder coated sides
- Stainless steel front rail
- Stainless steel spreader work top
- 6" (152mm) chrome legs w/adjustable S/S inserts

## Garland 36E Series Double-Deck High-Shelves

Model Number	Description	Price	Add for SS Main Back	Cu.Ft.	Ship Weight
36EDD18	18" (457mm) Wide	\$383		9	45/20
36EDD24	24" (610mm) Wide	\$433		5	77/34
36EDD36	36" (914mm) Wide	\$510		9	80/35
36EDD42	42" (1067mm) Wide	\$599		21	90/41
36EDD48	48" (1219mm) Wide	\$682		23	100/45
36EDD54	54" (1372mm) Wide	\$759		26	115/52
36EDD66	66" (1676mm) Wide	\$848		28	130/59
36EDD72	72" (1829mm) Wide	\$931		31	145/66

### STANDARD FEATURES:

- S/S front, sides, & shelves

## Garland 36E Series Range-Mount Salamander Broiler

NOT CE CERTIFIED

### STANDARD FEATURES:

- S/S front, sides, top, & splash wall
- Single-lever, pull-out broiler rack

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
ER-36	Salamander Broiler Range Mount	\$2,543	7kW	25	235/107
Broiler Options					
Stainless Steel Mainback - ER36		\$239			
Broiler Rack Carriage Stop		\$117			
Grease Pan Stop		\$95			
460V Option for ER36		\$637			



## Garland 36E Series Electric Fryers

NOT CE CERTIFIED



36ES11



36ES21

Model Number	Description	Price	Cu.Ft.	Ship Weight
<b>18" Wide, 30 lb. Capacity</b>				
36ES11	12.0 kW Fryer	\$3,933	25	265/120
36ES11-SF	16.0 kW Fryer	\$4,155	25	275/125
<b>24" Wide, 70 lb. Capacity</b>				
36ES21	20.0 kW Fryer	\$5,041	34	270/122
<b>Fryer Options</b>		<b>Price</b>		
Stainless Steel Side - Per Side		\$261		
Stainless Steel Mainback for 18" Models		\$189		
Stainless Steel Mainback for 24" Models		\$244		
Stainless Steel Tank Cover for 18" Models		\$205		
Stainless Steel Tank Cover for 24" Models		\$244		
Swivel Casters-Set of 4 w/Front Brakes (Order CK1128)		\$416		
Fish Plate for 36ES11 Models Part #FISHPLATE31		\$599		
36ES11 460V Option		\$997		
36ES11SF 460V Option		\$1,053		
36ES21 460V Option		\$1,274		
<b>Marine Accessories</b>				
Hand Rails - Stainless Steel Finish		\$100		
Deck Fasteners - All Units - Set of 4		\$117		
6" Stainless Steel Legs - Set of 4		\$67		

### STANDARD FEATURES:

#### FRYERS:

- Stainless steel front with black powder coat epoxy 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

#### 36ES11:

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



# 800 Series Restaurant Ranges



Garland H280 Series Gas _____	28
Garland S/ST280 Sentry Series Gas _____	33
Garland S680 Series Electric _____	38
SunFire Gas Ranges _____	69

# H280/ST280

## StarFire Series Restaurant Ranges



Instead of finding ways to get more BTU's out of inefficient burners, Garland has focused its efforts on making BTU's more productive and efficient, as demonstrated by the heat pattern of the Starfire burner. In fact, a recent study showed that the proprietary Starfire burner used in Garland's Restaurant Ranges save operators up to \$1400 a year. Garland's superior quality ranges are simply the best investment.



Garland Starfire burner provides efficiency in a more productive heat pattern.

### ENERGY EFFICIENT

- One piece Starfire™ 24K burners offer high-efficiency heat distribution across the entire burner surface
- Reflector bowls and ring grates engineered to maximize the efficiency and even heat distribution of Garland's exclusive star-shaped burner
- Out-performs competitors' higher rated ring burners in effective productivity, precision and economy

### ENHANCED PRODUCTION & FLEXIBILITY

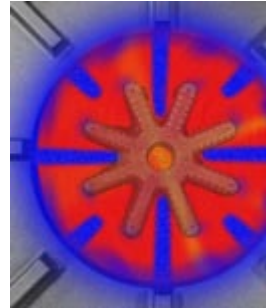
- Spacious interior able to accommodate the largest roasts and poultry, as well as full loads of baked goods
- Raised Griddle/Broiler models available that simmer, sauté, broil, grill, bake, roast and hold
- The work of multiple appliances in one space-saving footprint

### DURABLE

- Control knobs are large and durable
- Industrial strength Oven Door

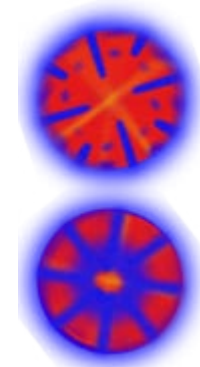
### EASY TO USE & MAINTAIN

- Control knobs have simple markings for safe positive handling and easy setting
- Oven Door is spring balanced and adjustable for ease of opening and smooth positive closing action and seal
- Stainless steel full-width drip trays, griddle backsplash, and removable porcelain oven bottom to help keep grease and other debris under control
- All major components, adjustments and service data are accessible from the front of the range



Comparing 6-Burner Models:	BTU's Per Burner	Estimated Annual Cost of Operation	Estimated Annual Savings!
<b>Garland Starfire Model H286</b> (6 burners / 3 pilots)	<b>24,000</b>	<b>\$5,742.36</b>	<b>\$1,488.83</b>
<b>Brand "X"</b> (6 burners / 6 pilots)	<b>30,000</b>	<b>\$7,231.45</b>	

The above is based on North American operation using natural gas.



By getting more concentrated heat out of less BTUs, Garland's proprietary Starfire burner saves operators money.

## Garland H280 Series 24" (610mm) Wide Ranges

NOT CE CERTIFIED



H28

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
H28	(4) Open Top Burners (1) Space Saver Oven	\$3,135	121,000 BTU	38	335/150
H28S	(4) Open Top Burners (1) Storage Base	\$2,494	96,000 BTU	38	275/125

## Garland H280 Series 36" (914mm) Wide Ranges

NOT CE CERTIFIED



H286

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
H286	(6) Open Top Burners (1) Standard Oven	\$3,681	174,000 BTU	58.5	450/205
H286S	(6) Open Top Burners (1) Storage Base	\$3,460	144,000 BTU	58.5	385/175

## Garland H280 Series 48" (1219mm) Wide Ranges

NOT CE CERTIFIED



H288

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
H288	(8) Open Top Burners (2) Space Saver Ovens	\$5,964	242,000 BTU	84.5	650/295
H288S	(8) Open Top Burners (1) Standard Oven on Left (1) Storage Base	\$5,009	222,000 BTU	84.5	610/277

## Garland H280 Series 60" (1524mm) Wide Ranges

NOT CE CERTIFIED



H283



H284

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
H282	(6) Open Top Burners 24" Raised Griddle/ Broiler Section (1) Standard Oven on Left (1) Storage Base	\$5,949	217,500 BTU	84.5	810/367
H283	(6) Open Top Burners 24" Raised Griddle/ Broiler Section (2) Standard Ovens	\$6,978	247,000 BTU	84.5	850/386
H284	(10) Open Top Burners (2) Standard Ovens	\$6,027	300,000 BTU	84.5	750/341
H287	(10) Open Top Burners (1) Standard Oven on Left (1) Storage Base	\$5,424	270,000 BTU	84.5	710/322

### STANDARD FEATURES:

- Stainless steel front, sides and front
- Stainless steel plate rail and valve panel
- Stainless steel 2-piece backguard & shelf
- 6" (152mm), chrome plated adjustable legs
- Installed pressure regulator 3/4" rear gas inlet

### OPEN BURNERS:

- Starfire burners 24,000 BTU / 7.03kW, (NAT) or 20,000 BTU / 5.86kW, (PRO)
- Cast Iron Top & Ring grates

### OPTIONAL GRIDDLES:

- 5/8" (16mm) thick polished steel plate with hi-lo valve controls or t-stat control options
- Std. on right, working depth: 20 1/2" (521mm)
- 3" (76mm) wide trough & internal grease drawer
- One cast "H" style 18,000 BTU burner and control every 12" (305mm) of width

### RAISED GRIDDLE/BROILER:

- Standard on right
- 19" (463mm) wide broiler cavity

### OPTIONAL HOT TOPS:

- Standard on left
- Steel Hot Tops, 12" (305mm) wide, 3/8" (10mm) thick, w/cast 18,000 BTU "H" burner

### OVEN:

- Fully porcelain oven interior, including top, bottom, sides, back, and door liner
- "U" shaped aluminized steel burner, 30K (26" oven) or 25K (20" oven)
- Heavy duty "FDO" oven thermostat 150° - 500°F (66°-260° C)
- One nickel plated oven rack on 4-position removable rack guides.
- Strong, keep-cool oven door handle.

## Garland H280 Series 72" (1829mm) Wide Ranges

NOT CE CERTIFIED



H289

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
H289	(12) Open Top Burners (2) Standard Ovens	\$7,198	348,000 BTU	100	900/409
H289S	(12) Open Top Burners (1) Standard Oven (1) Storage Base	\$6,610	318,000 BTU	100	860/391

## H280 Series Range-Top Configuration Options

### Valve-Controlled Griddles

Width	Suffix	Price	Ship Weight
12" (305mm)	-12G	\$510	30/14
24" (610mm)	-24G	\$665	65/30
36" (914mm)	-36G	\$754	100/45
48" (1219mm)	-48G	\$1,086	120/55

### T-Stat-Controlled Griddles

Width	Suffix	Price	Ship Weight
12" (305mm)	-12TH	\$682	30/14
24" (610mm)	-24TH	\$1,053	65/30
36" (914mm)	-36TH	\$1,352	100/45
48" (1219mm)	-48TH	\$1,906	120/55

### Hot Tops

Width	Suffix	Price	Ship Weight
12" (305mm)	-1	\$183	10/5
24" (610mm)	-2	\$361	20/9
36" (914mm)	-3	\$510	30/14
48" (1219mm)	-4	\$687	40/18

All griddles standard on right side. All hot tops standard on left side. For opposite location, please specify.

## H280 Series Options & Accessories

Description	Price	Notes
Stainless Steel 6" (152mm) Legs	\$61	
Swivel Casters-Set of 4 w/Front Brakes	\$416	
Oven Rack PT #2301200 (Standard oven) PT #2301201 (Space saver oven)	\$61	Each Additional
2301200 Extra Oven Rack: for full-size 26 1/2" standard & convection ovens	\$144	
2301201 Extra Oven Rack: for "space-saver" (20 1/2") ovens	\$144	
Celsius Temperature Dials - specify		
Top and Ring Grates - Porcelainized Steel (change 'H' to 'P' in Model No. e.g., P28 P289)	N/C	
Convection oven w/3 Oven Racks in lieu of std. 26 1/2" oven (std. on left, opt. on right - specify) *	\$1,801	

\* Add suffix, "RC" to 36" or 60" models. For 2 convection ovens, add suffix "RC2" to 60" models. Not available for space-saver models, (H28, H288).

## Garland H280 Series Salamander Broilers

NOT CE CERTIFIED



IR36-280L

### STANDARD FEATURES:

- Range mount models: SS front, sides, top, backsplash and bottom heat shield
- Counter models: SS front, sides and top
- 1/2" NPT top gas inlet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Two (2) Hi-Lo valve controls
- 3-position spring-balanced, adjustable rack assembly
- Large removable grease pan
- Gas pressure regulator

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
IR36-280L	36" (914mm) W Broiler for H286	\$2,673	40,000 BTU	22	200/91
IR48-280L	36" (914mm) W Broiler for H288 w/12" (305mm) Flue Riser	\$2,846	40,000 BTU	25	230/105
IR60-280L	Broiler for H284 287 282 283 c/w 24" (610mm) Wide High Shelf	\$3,045	40,000 BTU	37	260/118
IR72-280L	Broiler for H289 c/w 36" (914mm) Wide High Shelf	\$3,360	40,000 BTU	44	280/127
IR36-280CL	36" (914mm) W Counter Model w/4" Legs	\$2,578	40,000 BTU	15	170/77

\*Range mount standard on left. Right side option available on 48", 60" & 72" ranges. Must specify at time of order.

## Garland H280 Series Cheesemelters

NOT CE CERTIFIED



GCM36-280

### STANDARD FEATURES:

- Stainless steel front, backsplash, top, and two sides
- 15,000 BTU (4.39 kW) atmospheric infra-red burners are individually controlled
- Chrome-plated rack on 3-position, removable rack guides
- Gas pressure regulator

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
GCM36-280	36" W (914mm) Cheesemelter for H286	\$3,360	30,000 BTU	30	180/81
GCM60-280	36" W (914mm) Cheesemelter for H284 H287 H282 H283 c/w 24" (610mm) High Shelf	\$3,780	30,000 BTU	38	220/100
GCM72-280	36" W (914mm) Cheesemelter for H289 c/w 36" (914mm) High Shelf	\$4,132	30,000 BTU	42	240/109
GCM-3C	34" (864mm) Counter Model	\$3,198	30,000 BTU	14	154/70
GCM-3W	34" (864mm) Wall mount Model w/Brackets	\$3,360	30,000 BTU	14	190/86

\*Range mount standard on left. Right side option available on 48", 60" & 72" ranges. Must specify at time of order.

**NOT CE CERTIFIED**

## H280 Series Salamanders/Cheesemelters Options & Accessories

Description	Price
Stainless Steel Main Bottom for Counter & Wall-Mount Models	\$205
S/S bottom w/heat shield for MIR-34C; MSRC; GCM3C; or IR36-280CL	\$122
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$277
Stainless Steel Wall Mount Bracket Kit for IR36-280CL	\$427

## Garland H280 Series Range-Match Char-Broilers

NOT CE CERTIFIED



H280-24B mounted on BF280-24 Stand

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
H280-18B	Broiler - 18" (457mm) wide	\$2,657	45,000 BTU	16	190/86
H280-24B	Broiler - 24" (610mm) wide	\$3,061	60,000 BTU	18	240/109
H280-30B	Broiler - 30" (762mm) wide	\$3,502	75,000 BTU	21	290/131
H280-36B	Broiler - 36" (914mm) wide	\$3,870	90,000 BTU	26	340/154

### STANDARD FEATURES:

- Stainless steel front, sides, front rail, grease hopper and side splash
- SS low profile backguard
- Exclusive lift off hopper top
- Heavy-duty ceramic briquettes
- 15,000 BTU cast iron burner for every 6" (152mm) of width
- Piezo Spark Pilot Ignition
- Dual sided cast iron broiler racks, with 1/2" (13mm) rounded bar (broad) and diamond (fine) patterns on opposite sides, in 6" 1152mm) sections.
- Gas Pressure Regular
- 3/4" N.P.T. rear gas inlet
- 4" (102mm) S/S legs
- 24" and 36" Models can be banked in any combination, with sides modified for continuous broiling surface. Add \$240. per modified side.

## Options & Accessories

Model Number	Description	Price
18" S/G G80	18" (457mm) Wide SS Spatterguard - Fits 18" Broiler	\$167
24" S/G G80	24" (610mm) Wide SS Spatterguard - Fits 24" Broiler	\$183
30" S/G G80	30" (762mm) Wide SS Spatterguard - Fits 30" Broiler	\$194
36" S/G G80	36" (914mm) Wide SS Spatterguard - Fits 36" Broiler	\$222
18" S/G Shelf	18" (457mm) Nickel Plated Holding Shelf - Fits 18" 24" 30" & 36" Spatterguards	\$150
24" S/G Shelf	24" (610mm) Nickel Plated Holding Shelf - Fits 24" 30" & 36" Spatterguards	\$150
36" S/G Shelf	36" (914mm) Nickel Plated Holding Shelf - Fits 36" Spatterguards	\$167

## H280/S280 Series Range-Match Char-Broiler Stands



BF280-30

Model Number	Description	Price	Add for SS Finish	Cu.Ft.	Ship Weight
BF280-18	Floor Open Stand Black Powder Coated Epoxy finish for Model S/ST280-18B	\$255	\$194	3	40/18
BF280-24	Floor Open Stand Black Powder Coated Epoxy finish for Model S/ST280-24B	\$316	\$194	3	45/20
BF280-30	Floor Open Stand Black Powder Coated Epoxy finish for Model S/ST280-30B	\$333	\$210	4	50/23
BF280-36	Floor Open Stand Black Powder Coated Epoxy finish for Model S/ST280-36B	\$361	\$217	5	55/25
MC280-18B	18" (457mm) wide - CLOSED CABINET - STAINLESS STEEL FRONT SIDES ALUMINIZED INTERIOR - 6" LEGS	\$543		14	40/18
MC280-24B	24" (610mm) wide - CLOSED CABINET - STAINLESS STEEL FRONT SIDES ALUMINIZED INTERIOR - 6" LEGS	\$632		16	45/20
MC280-30B	30 (762mm) wide - CLOSED CABINET - STAINLESS STEEL FRONT SIDES ALUMINIZED INTERIOR - 6" LEGS	\$737		18	50/23
MC280-36B	36 (914mm) wide - CLOSED CABINET - STAINLESS STEEL FRONT SIDES ALUMINIZED INTERIOR - 6" LEGS	\$826		20	55/25
	Swivel Casters-Set of 4 w/Front Brakes	\$416			

## Garland H280 Series Range-Match Fryers

NOT CE CERTIFIED



H35-280SC

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
H35-280SC	16" (406mm) wide 35 lb (16L) Fat Capacity 110000 BTU (32.2kW) Stainless Steel Fry Pot	\$5,261	110,000 BTU	24	210/95
<b>H280 Series Fryer Station C/W S/S 12" x 20" x 2-1/2" Deep Cafeteria Pan</b>					
FS-H35-280	18" Wide Station for H35-280SC Fryer	\$1,302		16	135/61
FS-H35-280FWHI	18" Wide Station for H35-280SC Fryer with Heat Lamp	\$1,733		16	140/64

**STANDARD FEATURES:**

- Stainless steel front & sides
- Stainless steel frypot
- Low profile backguard
- Center line thermostat, accurate to 1°
- Twin frying baskets
- 6" (152mm) chrome adj. legs
- Deep cold zone keeps contaminants out of cooking area
- Multiple orifice burners, 110,000 BTU (32.2 kW)

## H280 Series Range-Match Fryers Options & Accessories

Description	Price
Stainless Steel Fryer Cover	\$150
Extra Set of Twin Baskets	\$211
Extra Large Single Basket	\$122
Fish Plate	\$361
Swivel Casters-Set of 4 w/Front Brakes	\$416
6" Stainless Steel Adjustable Legs	\$61
Deck Fasteners (Stainless Steel Flanged Feet)	\$117



## Garland S280 Sentry Series Gas Ranges

### STARFIRE SENTRY NOT CE CERTIFIED

- Models with suffix "E" are equipped with electric pilot ignition



S28



S286



S288



S284



S283

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
S28	(4) Open Top Burners (1) Space Saver Oven	\$2,947	121,000 BTU	29	350/129
S28E	(4) Open Top Burners (1) Space Saver Oven (equipped w/electric spark ignition)	\$3,157	121,000 BTU	29	350/129
S28T	(4) Open Top Burners; Modular Top	\$1,757	96,000 BTU	10	120/54
S286	(6) Open Top Burners (1) Standard Oven	\$3,445	174,000 BTU	42	450/205
S286E	(6) Open Top Burners (1) Standard Oven (equipped w/electric spark ignition)	\$3,756	174,000 BTU	42	450/205
S286T	(6) Open Top Burners; Modular Top	\$2,078	144,000 BTU	18	190/86
S288	(8) Open Top Burners (2) Space Saver Ovens	\$5,607	242,000 BTU	56	650/295
S288E	(8) Open Top Burners (2) Space Saver Ovens (equipped w/electric spark ignition)	\$5,952	242,000 BTU	56	650/295
S282	(6) Open top burners (1) Standard oven Raised 24" Griddle/Broiler (1) Storage Base	\$5,592	217,500 BTU	92	810/367
S283	(6) Open top burners (2) Standard ovens Raised 24" Griddle/Broiler	\$6,554	247,500 BTU	92	880/400
S284	(10) Open Top Burners (2) Standard Ovens	\$5,666	300,000 BTU	68	710/322
S284E	(10) Open Top Burners (2) Standard Ovens (equipped w/electric spark ignition)	\$6,066	300,000 BTU	68	710/322

Options & accessories shown on page 35.

#### STANDARD FEATURES:

- Stainless front, sides, plate rail, & valve panel
- Stainless steel 10" (254mm) high backguard with slotted black enameled angled cap
- Stainless steel 17" (732mm) high backguard w/slotted black enameled angled cap on raised griddle/broiler model ST282/3(E)
- 6" (152mm), Stainless steel adjustable legs
- Gas pressure regulator; 3/4" rear gas connection

#### OPEN TOP BURNERS

- Starfire burners 24,000 BTU / 7.03kW, (NAT) or 20,000 BTU / 5.86kW, (PRO)
- Cast Iron Top & Ring grates.

#### OPTIONAL GRIDDLE:

- Standard on right, working depth: 20 1/2" (521mm)
- 5/8" (16mm) thick polish steel plate.
- 3" (76mm) wide trough to internal grease drawer
- One cast 18,000 BTU "H" style burner & control every 12" (305mm) of width

#### RAISED GRIDDLE/BROILER:

- Standard on right
- 19" (463mm) wide broiler cavity

#### OPTIONAL HOT TOPS:

- Standard on left
- Steel Hot Tops, 12" (610mm) wide, 3/8" (10mm) thick, w/cast 18,000 BTU "H" burner

#### OVEN:

- Fully porcelain oven interior, including top, bottom, sides, back, and door liner
- "U" shaped aluminized steel burner, 30K (26" oven) or 25K (20" oven)
- Heavy duty "FDO" oven thermostat 150° - 500°F (66°-260° C)
- One nickel plated oven rack on 4-position removable rack guides.
- Strong, keep-cool oven door handle.

## Garland ST280 Sentry Series Gas Ranges

**STARFIRE SENTRY**  
 Total Flame Failure Protection

**CE CERTIFIED**

- Models with suffix "E" are equipped with electric pilot ignition
- All others equipped with piezo pilot ignition



ST28



ST286



ST288



ST284



ST283

CE	Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
CE	ST28	(4) Open Top Burners (1) Space Saver Oven	\$3,534	121,000 BTU	38	350/129
CE	ST28E	(4) Open Top Burners (1) Space Saver Oven	\$3,744	121,000 BTU	38	350/129
CE	ST28T	(4) Open Top Burners; Modular Top	\$2,295	96,000 BTU	38	120/54
CE	ST286	(6) Open Top Burners (1) Standard Oven	\$4,305	174000 BTU	58.5	450/205
CE	ST286E	(6) Open Top Burners (1) Standard Oven	\$4,636	174000 BTU	58.5	450/205
CE	ST286T	(6) Open Top Burners; Modular Top	\$2,814	144000 BTU	58.5	190/86
CE	ST280-45R	(2) Front-Fired Hot Tops (1) Standard Oven	\$5,424	104,000 BTU	42	450/205
CE	ST280-45T	(2) Front-Fired Hot Tops; Modular Top	\$3,901	74,000 BTU	18	190/86
CE	ST288	(8) Open Top Burners (2) Space Saver Ovens	\$6,799	242000 BTU	84.5	650/295
CE	ST288E	(8) Open Top Burners (2) Space Saver Ovens	\$7,167	242000 BTU	84.5	650/295
CE	ST284	(10) Open Top Burners (2) Standard Oven	\$7,083	300,000 BTU	84.5	710/322
CE	ST284E	(10) Open Top Burners (2) Standard Ovens	\$7,508	300,000 BTU	84.5	710/322
CE	ST282	(6) Open top burners (1) Standard oven Raised 24" Griddle/Broiler (1) Storage Base	\$6,799	217,500 BTU	84.5	810/367
CE	ST282E	(6) Open top burners (1) Standard oven Raised 24" Griddle/Broiler (1) Storage Base	\$7,398	217,500 BTU	84.5	810/367
CE	ST283	(6) Open top burners (2) Standard ovens Raised 24" Griddle/Broiler	\$7,954	247,500 BTU	84.5	880/400
CE	ST283E	(6) Open top burners (2) Standard ovens Raised 24" Griddle/Broiler	\$8,379	247,500 BTU	84.5	880/400
CE	ST286RCE	(6) Open Top Burners (1) Convection Oven	\$6,164	174,000 BTU	58.5	470/213
CE	ST284RCE	(10) Open Top Burners (1) Convection Oven (1) Standard Oven	\$8,952	300,000 BTU	84.5	730/331
CE	ST284RC2E	(10) Open Top Burners (2) Convection Ovens	\$10,626	300,000 BTU	84.5	760/345
CE	ST282RCE	(6) Open top burners (1) Convection oven Raised 24" Griddle/Broiler (1) Storage Base	\$8,931	217,500 BTU	84.5	810/367
CE	ST283RCE	(6) Open top burners (1) Standard oven Raised 24" Griddle/Broiler (1) Convection Oven	\$10,091	247,500 BTU	84.5	880/400
CE	ST283RC2E	(6) Open top burners (2) Convection ovens Raised 24" Griddle/Broiler	\$11,829	247,500 BTU	84.5	880/400

For standard features, see page 33. Options & accessories shown on page 35.

Model Number	Description	Price	Cu.Ft.	Ship Weight
S/ST280-24	Floor Stand for Model S28T or ST28T	\$567	3	45/20
S/ST280-36	Floor Stand for Model S286T, ST286T or ST280-45T	\$662	5	55/25

## ST280 Sentry Series Griddle Options (valve control only)

CE CERTIFIED

Description	Add to 'S' Model	Add to 'ST' Model	Ship Weight
12" Griddle Add Suffix: -12G = Replaces two open top burners	\$721	\$493	30/14
24" Griddle Add Suffix: -24G = Replaces four open top burners	\$1,113	\$648	65/30
36" Griddle Add Suffix: -36G = Replaces six open top burners	\$1,325	\$843	100/45
48" Griddle Add Suffix: -48G = replaces eight open top burners	\$1,812	\$1,812	120/55

All griddles standard on right side. For opposite location, please specify.

## ST280 Sentry Series Hot Top Options

CE CERTIFIED

Description	Add to 'S' Model	Add to 'ST' Model	Ship Weight
1 x 12" Hot Top Add Suffix: -1 = Replaces two open top burners	\$416	\$150	10/4.5
2 x 12" Hot Top Add Suffix: 2 = Replaces four open top burners	\$770	\$349	20/9
3 x 12" Hot Top Add Suffix: -3 = Replaces six open top burners	\$1,191	\$510	30/14

All hot tops standard on left side. For opposite location, please specify.

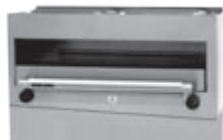
## Sentry Series Ranges Options & Accessories

CE CERTIFIED

Description	Price
Electric spark ignition 220240v50 hz. Replaces piezo spark ignition 24" range	\$222
Electric spark ignition 220240v50 hz. Replaces piezo spark ignition 36" range	\$349
Electric spark ignition 220240v50 hz. Replaces piezo spark ignition 48" range	\$388
Electric spark ignition 220240v50 hz. Replaces piezo spark ignition 60" range	\$449
2301200 Extra Oven Rack: for full-size 26 1/2" standard & convection ovens	\$144
2301201 Extra Oven Rack: for "space-saver" (20 1/2") ovens	\$144
Swivel Casters-Set of 4 w/Front Brakes (order CK1128)	\$416
S/S Mainback for ST28 or S28	\$183
S/S Mainback for ST286 or S286	\$222
S/S Mainback for ST288 or S288	\$255
S/S Mainback for ST284; ST283; ST282 or S284; S283; S282	\$333
Highshelf - Stainless Steel Finish for ST28 or S28	\$122
Highshelf - Stainless Steel Finish for ST286 or S286	\$167
Highshelf - Stainless Steel Finish for ST288 or S288	\$183
Highshelf - Stainless Steel Finish for ST284; ST283; ST282 or S284; S283; S282	\$222
S/S Mainback - Highshelf or backguard for ST28 or S28	\$150
S/S Mainback - Highshelf or backguard for ST286 or S286	\$150
S/S Mainback - Highshelf or backguard for ST288 or S288	\$167
S/S Mainback - Highshelf or backguard for ST284; ST283; ST282 or S284; S283; S282	\$183
S/S Mainback for std. low-profile backguard on ST28 or S28	\$78
S/S Mainback for std. low-profile backguard on ST286 or S286	\$95
S/S Mainback for std. low-profile backguard on ST288 or S288	\$106
S/S Mainback for std. low-profile backguard on ST284; ST283; ST282 or S284; S283; S282	\$122

## Garland Sentry Series Salamander Broilers

CE CERTIFIED



MSTSR16-280

### STANDARD FEATURES:

- Two (2) 14,000 BTU (4.10 kw) atmospheric infra-red burners, each controlled by Hi-Lo valve
- Flame failure protection and on/off pilot valve
- ½" NPT top gas inlet with gas pressure regulator
- Large removable grease pan
- Fixed position roll-out broiling rack with easy-view tilt feature
- Stainless steel front and sides with aluminized broiler housing top and bottom

CE	Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
CE	MSTSR16-280	Broiler for model ST286	\$3,093	28,000 BTU	28	210/95
CE	MSTSR16-280-48	Broiler for Model ST288 range c/w 12" Backguard	\$3,266	28,000 BTU	30	230/105
CE	MSTSR16-280-60	Broiler for model ST284 range c/w 24" (610mm) wide single high shelf	\$3,728	28,000 BTU	44	280/127
CE	MSTSR16-280-45	Broiler for Model ST280-45R	\$3,486	28,000 BTU	28	210/95
	MSR16-280	Broiler for Model S286	\$2,750	28,000 BTU	28	210/95
	MSR16-280-48	Broiler for Model S288 c/w 12" Backguard	\$2,957	28,000 BTU	30	230/105
	MSR16-280-60	Broiler for Model S284 c/w 24" wide single deck highshelf	\$3,419	28,000 BTU	44	280/127
	MSR16-280-45	Broiler for Model S280-45R	\$3,144	28,000 BTU	28	210/95

## Options & Accessories

Description	Price
Stainless Steel Main top for MSTSR16-280 / MSTSR16-280-48 / MSTSR16-280-60	\$122
Stainless Steel Main back for MSTSR16-280	\$239
Stainless Steel Main back for MSTSR16-280-48	\$344
Stainless Steel Main back for MSTSR16-280-60	\$433
Interconnecting Gas Pipe for MSTSR16-280 / MSTSR16-280-48 / MSTSR16-280-60	\$277

## Garland S280 Sentry Series Range-Match Fryer

CE CERTIFIED AS NOTED



S35-280SC

CE	Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
CE	S35-280SC	16" (432mm) Wide 35 lb (16 L) Fat Capacity Stainless Steel Fry Pot	\$5,030	110,000 BTU	24	210/95
CE	S680-18FM	Fryer Station - Specify if Required with Solid Stainless Steel Work Top	\$1,623		16	105/48
	S680-18FM-EH	Fryer Station - Complete with Heat Lamp	\$2,061		16	130/59

### STANDARD FEATURES:

- Stainless steel front & sides
- Stainless steel frypot
- Low profile backguard
- Center line thermostat, accurate to 1°
- Twin frying baskets
- 6" (152mm) chrome adj. legs
- Deep cold zone keeps contaminants out of cooking area
- Multiple orifice burners, 110,000 BTU (32.2 kW)

## Options & Accessories

Description	Price
Fish Plate	\$333
Swivel Casters-Set of 4 w/Front Brakes	\$416
6" (152mm) Stainless Steel Adjustable Legs	\$61
Stainless Steel Fryer Tank Cover	\$150
Extra Set of Twin Baskets	\$106
Extra Large Single Fryer Basket	\$122

## Garland S280 Sentry Series Range-Match Char-Broilers



S280-24B

See Options & Accessories,  
 & H280/S280 Range-Match  
 Char-Broiler Stands on page 31

CE	Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
CE	ST280-18B	Broiler - 18" (457mm) wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$3,066	45,000 BTU	16	190/86
CE	ST280-24B	Broiler - 24" (610mm) wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$3,450	60,000 BTU	18	240/109
CE	ST280-30B	Broiler - 30" (762mm) wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$3,938	75,000 BTU	21	290/131
CE	ST280-36B	Broiler - 36" (914mm) wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$4,384	90,000 BTU	26	340/154
	S280-18B	Broiler - 18" (457mm) wide w/Piezo Spark Ignition & Pilot Shut-Off	\$2,631	45,000 BTU	16	190/86
	S280-24B	Broiler - 24" (610mm) wide w/Piezo Spark Ignition & Pilot Shut-Off	\$3,006	60,000 BTU	18	240/109
	S280-30B	Broiler - 30" (762mm) wide w/Piezo Spark Ignition & Pilot Shut-Off	\$3,490	75,000 BTU	21	290/131
	S280-36B	Broiler - 36" (914mm) wide w/Piezo Spark Ignition & Pilot Shut-Off	\$3,791	90,000 BTU	26	340/154

### STANDARD FEATURES:

- Stainless steel front, sides, front rail, grease hopper and side splash
- SS low profile backguard
- Exclusive lift off hopper top
- Heavy-duty ceramic briquettes
- 15,000 BTU cast iron burner for every 6" (152mm) of width
- Piezo Spark Pilot Ignition
- Dual sided cast iron broiler racks, with 1/2" (13mm) rounded bar (broad) and diamond (fine) patterns on opposite sides, in 6" 1152mm) sections.
- Gas Pressure Regular
- 3/4" N.P.T. rear gas inlet
- 4" (102mm) S/S legs
- 24" and 36" Models can be banked in any combination, with sides modified for continuous broiling surface. Add \$240. per modified side.

## Garland ST280 Sentry Series Range-Match Griddle/Broiler

NOT CE CERTIFIED



ST24GS mounted on  
 ST280-24GB Stand

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
ST24GS	Combination Griddle/Broiler	\$2,940	42,000 BTU		357/116
<b>Options:</b>					<b>Price</b>
ST280-24GB	Stainless steel stand for ST24GS				\$630
	Swivel Casters-Set of 4 w/Front Brakes (for stand)				\$416

### STANDARD FEATURES:

- Combination Griddle/broiler, with griddle work surface of 20-1/2" (521mm) D x 24" (610mm) W, and 2-position removable rack broiler section
- Stainless steel front and sides
- 4" (102mm) stainless steel legs
- 10" (254mm) low profile backguard, with stainless steel front & sides, and slotted enamel angled top
- Single valve control with total flame failure protection and piezo pilot ignition
- 3 cast iron burners: total input: 42,000 BTU (12.3 kW)
- 3/4" N.P.T. rear gas inlet w/regulator

## Garland S680 Sentry Series Electric Ranges



SS686 - 36" (914mm) wide



S684 - 60" (1524mm) wide

CE	Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
	S686	(6) Tubular Elements (1) Std. Oven	\$5,204	15 kW	58.5	385/175
	SS686	(6) Sealed Elements (1) Std. Oven	\$5,616	19 kW	58.5	385/175
CE	SU686	(6) Sealed Elements (1) Std. Oven	\$5,616	19 kW	58.5	385/175
	S684	(10) Tubular Elements (2) Std. Ovens	\$8,302	27 kW	84.5	630/285
	SS684	(10) Sealed Elements (2) Std. Ovens	\$9,397	33 kW	84.5	630/285
CE	SU684	(10) Sealed Elements (2) Std. Ovens	\$9,397	33 kW	84.5	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	Price
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) 36"	\$149
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) 60"	\$199
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap 36"	\$90
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap 60"	\$119
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	\$2,305
Double Convection Oven Base (Add Suffix RC2)	\$4,619
S/S Range Mainback ( Range and Back Guard Back) 36"	\$174
S/S Range Mainback ( Range and Back Guard Back) 60"	\$347
Additional Oven Rack - Each Range Part #2301200	\$55
Swivel Casters-Set of 4 w/Front Brakes (order CK1128)	\$416
Storm Rails - For use with elements or hot top sections per 12" Section	\$214
Hand Rails - Stainless Steel Finish 36"	\$119
Hand Rails - Stainless Steel Finish 60"	\$149
Deck Fasteners - All Units (Stainless Steel Flanged Feet); Set of Four	\$105
Oven Door Latch - 36"	\$105
Oven Door Latch - 60"	\$204
Drip Tray Stop 36"	\$55
Drip Tray Stop 60"	\$90
<b>OPTIONAL GRIDDLES, (standard on right)</b>	
12" Griddle; add suffix -12G model number; replaces two top elements	\$450
24" Griddle; add suffix -24G model number; replaces four top elements	\$632
36" Griddle; add suffix -36G model number; replaces six top elements	\$1,176
<b>OPTIONAL HOT TOPS, (standard on left)</b>	
12" Hot Top; add suffix -1 to model number; replaces two top elements	\$227
(2) 12" Hot Tops; add suffix -2 to model number; replaces four top elements	\$510
(3) 12" Hot Tops; add suffix -3 model number; replaces six top elements (available only on 60" ranges)	\$1,113

# Garland S680 Series Electric Salamander Broilers



SER-686

CE	Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
	SERC	36" (914mm) Wide Counter Mounted Salamander Broiler	\$2,464	7 kW	11	210/95
CE	SUERC	36" (914mm) Wide Counter Mounted Salamander Broiler	\$2,464	7 kW	11	210/95
	SER-686	Range Mount Salamander Broiler For Model SU686; 36" (914mm) Range	\$2,642	7 kW	25	176/80
CE	SUER-686	Range Mount Salamander Broiler For Model S686 or SS686; 36" (914mm) Range	\$2,642	7 kW	25	176/80
	SER-684	Range Mount Salamander Broiler For Model SU684; 60" (1524mm) range	\$2,766	7 kW	35	209/95
CE	SUER-684	Range Mount Salamander Broiler For Model S684 or SS684; 60" (1524mm) range	\$2,766	7 kW	35	209/95

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	\$214
WALL KIT Mount Stainless Steel (For Model SERC)	\$382

## Garland S680 Sentry Series Range-Match Electric Fryers

NOT CE CERTIFIED



S18F

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
S18F	12 kW Fryer - 18" (457mm) wide	\$3,430	12 kW	16	140/64
S18SF	16 kW Super Fryer - 18" (457mm) wide	\$3,569	16 kW	16	140/64
S680-18FM	18" (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top	\$1,623		16	105/48
S680-18FM-EH	18" (457mm) Wide Fryer Station - Complete with Heat Lamp	\$2,061		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	Price
Stainless Steel Tank Cover	\$164
Extra Set of Twin Basket	\$164
Large Single Basket	\$119
Extra Fry Tank	\$214
Swivel Casters-Set of 4 w/Front Brakes	\$416
Extra Tank with Drain	\$471
Deck Fasteners - Set of Four	\$105
14DS Drain Shelf	\$204
14DS Basket Drain Basket for 14DS	\$95
Fish Plate 31	\$134
460V Option for S18F	\$843
460V Option for S18SF	\$893





# Accelerated Cooking Technology



Moisture-Enhanced Convection  
Two-Sided Grilling  
Forced Air Impingement

Enodis

# Accelerated Cooking Technology

## moisture+

Combination oven style performance & flexibility in a convection oven footprint. For selection & pricing, see page 62.



## Fast Forward:

The demand for Accelerated Cooking is growing. Quick service is now the goal of almost every operation, no matter how sophisticated the menu. The latest products from Garland provide the tools to make it possible.

### It's in the footprint...

The growing popularity of more convenient dining is leading a trend toward smaller locations with larger menus. Equipment must be more versatile, offering a wider variety of functions while using up less energy and space. Every Garland ACT product is designed with this in mind.

### It's about the need for speed...

Garland answers this need by incorporating the latest technologies in products that do the job 20 to 50% faster without sacrificing food quality.

Ovens are more versatile and efficient, with:

- Moisture-added functions
- Air impingement technology
- Precision that results in higher yield, shorter cook time, and lower cost.

### There are 2 sides to everything...

Another way to accelerate the process is to attack it from both sides. Garland builds this simple principle into innovative products that maximize workflow.

- The Total Kitchen Island Suite is specially configured to allow functional access from 2 sides.
- Dual technology integration brings refrigeration right into the cooking area. (Arctic Fire II refrigerated range bases.)
- Xpress Grill makes 2-sided grilling a reality, and offers fool-proof, repeatable operation.
- Air-Deck & Air-Pac's top and bottom forced air impingement are independently controlled, for ultra-fast bake cycles tailored to any product.

## Xpress grill

High-speed, 2-sided grills; electric and gas/electric; 2 or 3 platens. For selection & pricing, see page 44.



## AIR DECK

An amazing, all-purpose deck oven that bakes, roasts, and recovers with unmatched speed. For selection & pricing, see page 65.



## ACT Total Kitchen Suite

The ultimate turn-key, accelerated cooking island that does it all.

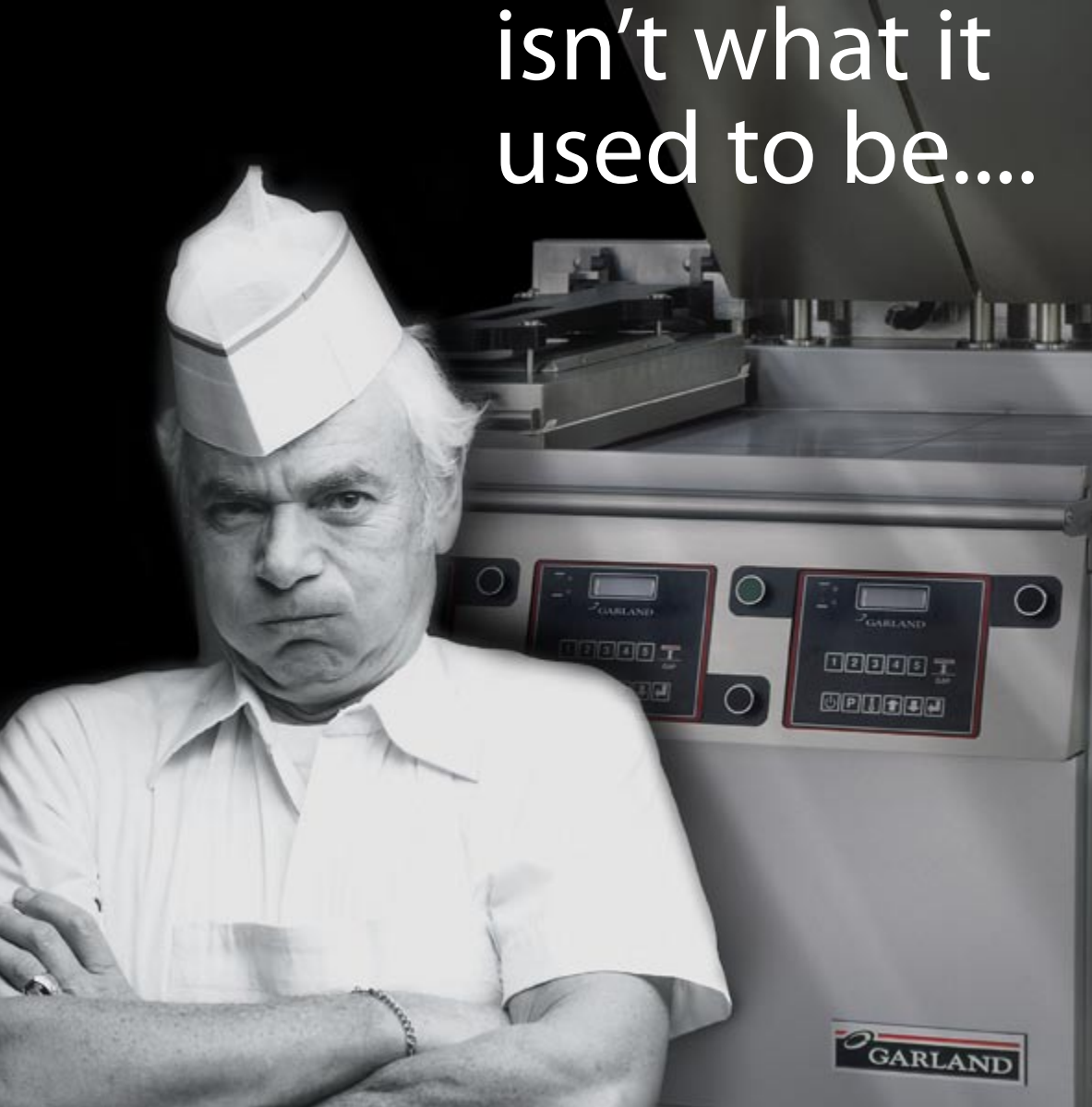
For configuration and pricing, please call (905) 624-0260



 **GARLAND®**



# Flippin' Burgers isn't what it used to be....



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

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

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

Two-Sided Grilling. Finally done right.  
Xpress Grill pricing on page 44.



## Garland Master Series Xpress Grills



XG24



XE36

### STANDARD FEATURES:

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

### GAS MODELS:

- 33,000 BTU/hr input; each 12" zone
- 3/4" NPT bottom gas inlet
- Built in pressure regulators, and gas shut-off valve

### ELECTRIC MODELS:

- 4.3kW input; each 12" zone
- 208V/220V/240V/400V 3-phase

Model Number	Description	Price	Total Input	Cu. Ft.	Ship Weight
<b>24" Wide Gas Xpress Grills</b>					
XG24	Flat Griddle Two Platens	\$26,924	66,000 BTU	45	515/234
XG241L	Flat Griddle One Platen on Left	P.O.A.	66,000 BTU	45	455/207
XG241R	Flat Griddle One Platen on Right	P.O.A.	66,000 BTU	45	455/207
XG24F	Flat Griddle No Platens	P.O.A.	66,000 BTU	45	395/179
<b>36" Wide Gas Xpress Grills</b>					
XG36	Flat Griddle Three Platens	\$35,585	99,000 BTU	59	965/438
XG362L	Flat Griddle Two Platens Left	P.O.A.	99,000 BTU	59	905/411
XG362R	Flat Griddle Two Platens Right	P.O.A.	99,000 BTU	59	905/411
XG361L	Flat Griddle One Platen Left	P.O.A.	99,000 BTU	59	845/384
XG361C	Flat Griddle One Platen Centre	P.O.A.	99,000 BTU	59	845-384
XG361R	Flat Griddle One Platens Right	P.O.A.	99,000 BTU	59	845/384
XG36F	Flat Griddle No Platens	P.O.A.	99,000 BTU	59	785/356
<b>24" Wide Electric Xpress Grills</b>					
XE24	Flat Griddle Two Platens	\$23,527	17.3 kW	45	485/220
XE241L	Flat Griddle One Platen on Left	P.O.A.	12.98 kW	45	425/193
XE241R	Flat Griddle One Platen on Right	P.O.A.	12.98 kW	45	425/193
XE24F	Flat Griddle No Platens	P.O.A.	8.98 kW	45	365/166
<b>36" Wide Electric Xpress Grills</b>					
XE36	Flat Griddle Three Platens	\$31,096	25.6 kW	59	910/413
XE362L	Flat Griddle Two Platens Left	P.O.A.	21.6 kW	59	850/386
XE362R	Flat Griddle Two Platens Right	P.O.A.	21.6 kW	59	850/386
XE361L	Flat Griddle One Platen Left	P.O.A.	17.6 kW	59	790/359
XE361C	Flat Griddle One Platen Centre	P.O.A.	17.6 kW	59	790/359
XE361R	Flat Griddle One Platen Right	P.O.A.	17.6 kW	59	790/359
XE36F	Flat Griddle No Platens	P.O.A.	13.6 kW	59	730/331

All pricing includes factory authorized startup.



# Counter Equipment



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## Garland Gas Designer (GD) Series

NOT CE CERTIFIED



GD-152H



GD-15F



GD-24G



GD-24RB

### STANDARD FEATURES:

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

### HOT PLATE:

- Two or four open burners, 14,800 BTU per burner

### FRYER:

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

### 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

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
GD-152H	Hot Plate 15" (381mm) Wide - (2) 14,800 BTU Open Burners	\$1,574	29,600 BTU	5	70/32
GD-304H	Hot Plate 30" (761mm) Wide- (4) 14,800 BTU Open Burners	\$2,244	59,200 BTU	9	125/57
GD-15F	Fryer 15" (381mm) wide - w/cold rolled steel frypot, Fat Capacity: 15lbs (7L.)	\$3,601	45,000 BTU	6	120/54
<b>Fryer Option</b>		<b>Price</b>			
Additional Basket					
GD-15G	Griddle 15" (381mm) Wide. 1 Hi-Lo Valve Control	\$1,341	20,000 BTU	5	85/39
GD-15GTH	Griddle 15" (381mm) Wide. 1 Thermostat Control	\$1,590	20,000 BTU	5	85/39
GD-24G	Griddle 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$1,673	40,000 BTU	8	146/66
GD-24GTH	Griddle 24" (610mm) Wide. 2 Thermostat Controls	\$1,994	40,000 BTU	8	146/66
GD-36G	Griddle 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$2,299	60,000 BTU	11	200/91
GD-36GTH	Griddle 36" (914mm) Wide. 3 Thermostat Controls	\$2,925	60,000 BTU	11	200/91
<b>Griddle Option</b>		<b>Price</b>			
Entire Griddle Grooved; 15" Add Suffix "U"		\$1,274			
Entire Griddle Grooved; 24" Add Suffix "U"		\$1,994			
Entire Griddle Grooved; 36" Add Suffix "U"		\$2,964			
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"		\$1,219			
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"		\$1,219			
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"		\$1,994			
GD-18RB	Radiant Broiler 18" (460mm) Wide. 2 Hi-Lo Valve Controls	\$1,843	45,000 BTU	8	110/50
GD-24RB	Radiant Broiler 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$2,037	60,000 BTU	8	150/68
GD-30RB	Radiant Broiler 30" (760mm) Wide. 3 Hi-Lo Valve Controls	\$2,447	75,000 BTU	9	200/91
GD-36RB	Radiant Broiler 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$2,641	90,000 BTU	11	240/109
<b>Broiler Option</b>		<b>Price</b>			
18" Broiler Spatter Guard		\$167			
24" Broiler Spatter Guard		\$167			
30" Broiler Spatter Guard		\$167			
36" Broiler Spatter Guard		\$194			
<b>Exterior Options (All GD Series)</b>		<b>Price</b>			
Stainless Steel Side per side		\$95			
Stainless Steel Main Back		\$95			

## Garland Gas Designer (GD) CE Certified Flame Failure Models



GD-152HFF



GD-24GFF



GD-24RBFF

### STANDARD FEATURES:

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

### HOT PLATE:

- Two or four open burners, 14,800 BTU per burner

### 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

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
GD-152HFF	Hot Plate 15" (381 mm) Wide - 2 Valves/Flame Failure Protection (2) 14800 BTU Open Burners	\$1,778	29,600 BTU	5	70/32
GD-304HFF	Hot Plate 30" (761mm) Wide- (4) Valves Flame Failure Protection	\$2,582	59,200 BTU	9	125/57
GD-15GFF	Griddle 15" (381mm) Wide. One Valve/Flame Failure Protection	\$1,574	20,000 BTU	5	85/39
GD-24GFF	Griddle 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$1,839	40,000 BTU	8	146/66
GD-36GFF	Griddle 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$2,615	60,000 BTU	11	200/91
<b>Griddle Option</b>					<b>Price</b>
Entire Griddle Grooved; 15" Add Suffix "U"					\$1,274
Entire Griddle Grooved; 24" Add Suffix "U"					\$1,994
Entire Griddle Grooved; 36" Add Suffix "U"					\$2,964
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,219
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,219
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"					\$1,994
GD-18RBFF	Raidant Broiler 18" (460 mm) Wide. One Valve/Flame Failure Protection	\$2,211	45,000 BTU	8	110/50
GD-24RBFF	Radiant Broiler 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$2,242	60,000 BTU	8	150/68
GD-30RBFF	Radiant Broiler 30" (760 mm) Wide. One Valve/Flame Failure Protection	\$2,799	75,000 BTU	9	200/91
GD-36RBFF	Radiant Broiler 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$2,993	90,000 BTU	11	240/109
<b>Broiler Option</b>					<b>Price</b>
18" Broiler Spatter Guard					\$167
24" Broiler Spatter Guard					\$167
30" Broiler Spatter Guard					\$167
36" Broiler Spatter Guard					\$194
<b>Exterior Options (All GD Series)</b>					
Stainless Steel Side per side					\$95
Stainless Steel Main Back					\$95

## Garland Electric Designer (ED) Series

NOT CE CERTIFIED



### STANDARD FEATURES:

- Stainless steel front and black painted sides
- 4" (102mm) S/S 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:

- 24" (610mm) deep cooking surface
- Concealed grease drawer
- Heat-On indicator lamps
- Thermostat-controlled; one per 12" of width

### BROILER:

- 24" (610mm) deep cooking surface
- Grate lift handle
- Concealed grease drawer
- Infinite switch controlled; one per 12" of width

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
ED-15THSE	Hot Plate 15" Wide w/ Two 7 1/2" Solid Elements	\$1,341	4.0 kW	5	50/23
ED-15HSE	Hot Plate 15" Wide w/ Two 9" Solid Elements	\$1,341	5.2 kW	5	50/23
ED-15H	Hot Plate 15" Wide w/ Two 7 1/2" Open Elements	\$1,053	4.2 kW	5	46/21
ED-15F	Fryer 15" Wide, 5.3 kW	\$1,889	5.3 kW	5	50/23
ED-15SF	Super Fryer 15" Wide, 8.0 kW	\$2,078	8.0 kW	5	50/23
ED-30FT	Fryer Twin 30" Wide, 10.6 kW	\$3,479	10.6 kW	10	70/32
ED-30SFT	Super Fryer Twin 30" Wide, 16.0 kW	\$3,850	16.0 kW	10	70/32
<b>Fryer Options</b>					<b>Price</b>
Additional Basket					\$95
Stainless Steel Bowl Cover					\$122
Stainless Steel Fryer Fish Plate					\$78
Drain Shelf - # 15DS					\$228
Drain Basket Screen for Drain Shelf - # 14DS					\$106
ED-15G	Griddle 15" Wide	\$1,657	3.4 kW	6	90/41
ED-24G	Griddle 24" Wide	\$1,961	6.7 kW	8	152/69
ED-36G	Griddle 36" Wide	\$2,432	10.1 kW	11	175/80
<b>Griddle Option</b>					<b>Price</b>
Entire Griddle Grooved; 15" Add Suffix "U"					\$1,274
Entire Griddle Grooved; 24" Add Suffix "U"					\$1,994
Entire Griddle Grooved; 36" Add Suffix "U"					\$2,964
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,219
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,219
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"					\$1,994
ED-15B	Broiler 15" Wide	\$1,570	2.7 kW	6	70/32
ED-30B	Broiler 30" Wide	\$2,289	5.4 kW	9	100/45
ED-42B	Broiler 42" Wide	\$2,709	8.1 kW	17	211/96
<b>Broiler Options</b>					<b>Price</b>
15" Broiler Spatter Guard					\$139
30" Broiler Spatter Guard					\$172
42" Broiler Spatter Guard					\$189
24" Nickel Plated Shelf to fit 30" Spatter Guard					\$95
36" Nickel Plated Shelf to fit 42" Spatter Guard					\$106
ED-15W	Food Warmer 15" Wide	\$1,219	1.0 kW	5	50/23
<b>Exterior Options (All ED Series)</b>					<b>Price</b>
Stainless Steel Side per side					\$95
Stainless Steel Main Back					\$95



## Garland Electric Designer (EDU) Series € Certified Models



EDU-15HSE



EDU-18F



EDU-24G



EDU-30B

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
EDU-15HSE	Hot Plate 15" Wide w/ Two 9" Solid Elements	\$1,341	5.2 KW	5	50/23
EDU-18F	Fryer 18" wide 5.3 KW	\$1,889	5.3 kw	5	50/23
EDU-18SF	Fryer 18" wide 8.0 KW	\$2,078	8.0 kw	5	50/23
EDU-36FT	Fryer Twin 36" wide 10.6 KW	\$3,479	10.6 KW	10	70/32
EDU-36SFT	Fryer Twin 36" wide 16.0 KW	\$3,855	16.0 KW	10	70/32
<b>Fryer Options</b>					
					<b>Price</b>
Additional Basket					\$95
Stainless Steel Bowl Cover					\$122
Stainless Steel Fryer Fish Plate					\$78
Drain Shelf - # 15DS					\$228
Drain Basket Screen for Drain Shelf - # 14DS					\$106
EDU-15G	Griddle 15" Wide	\$1,657	3.4 KW	6	90/41
EDU-24G	Griddle 24" Wide	\$1,961	6.7 KW	8	152/69
EDU-36G	Griddle 36" Wide	\$2,432	10.1 KW	11	175/80
<b>Griddle Option</b>					
					<b>Price</b>
Entire Griddle Grooved; 15" Add Suffix "U"					\$1,274
Entire Griddle Grooved; 24" Add Suffix "U"					\$1,994
Entire Griddle Grooved; 36" Add Suffix "U"					\$2,964
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,219
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"					\$1,219
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"					\$1,994
EDU-15B	Broiler 15" Wide	\$1,570	2.7 KW	6	70/32
EDU-30B	Broiler 30" Wide	\$2,289	5.4 KW	9	100/45
EDU-42B	Broiler 42" Wide	\$2,709	8.1 kW	17	211/96
<b>Broiler Options</b>					
					<b>Price</b>
15" Broiler Spatter Guard					\$139
30" Broiler Spatter Guard					\$172
42" Broiler Spatter Guard					\$189
24" Nickel Plated Shelf to fit 30" Spatter Guard					\$95
36" Nickel Plated Shelf to fit 42" Spatter Guard					\$106
EDU-15W	Food Warmer 15" Wide	\$1,219	1.0 kW	5	50/23
<b>Exterior Options (All EDU Series)</b>					
					<b>Price</b>
Stainless Steel Side per side					\$95
Stainless Steel Main Back					\$95

### STANDARD FEATURES:

- CE Certification
- Stainless steel front and black painted sides
- 4" (102mm) S/S 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:

- 24" (610mm) deep cooking surface
- Concealed grease drawer
- Heat-On indicator lamps
- Thermostat-controlled; one per 12" of width

### BROILER:

- 24" (610mm) deep cooking surface
- Grate lift handle
- Concealed grease drawer
- Infinite switch controlled; one per 12" of width

## Garland Designer Series Equipment Stands



CSD-36

Item Number	Description	Price (Black Finish)	Price (SS Finish)	Ship Weight
CSD-GF	Stand 15" (381mm) Wide For Gas Fryer Only	\$172	\$369	36/16
CSD-15	Stand 15" (381mm) Wide	\$189	\$411	36/16
CSD-18	Stand 18" (457mm) Wide	\$189	\$411	38/17
CSD-24	Stand 24" (610mm) Wide	\$205	\$438	42/19
CSD-30	Stand 30" (762mm) Wide	\$205	\$438	44/20
CSD-36	Stand 36" (914mm) Wide	\$228	\$469	48/22
CSD-42	Stand 42" (1067mm) Wide	\$228	\$485	54/25
<b>Stand Option</b>				<b>Price</b>
Swivel Casters-Set of 4 w/Front Brakes				\$416

## Garland G80 Series Gas Char-Broilers

NOT CE CERTIFIED



G80-30B mounted on CS80-30 Stand

### STANDARD FEATURES:

- 15,000 BTU/hr. per burner.
  - One burner per 6" of width
  - Individual burner controls
  - Stand-by pilots for instant lighting
  - Stainless steel front, black powder-coat epoxy sides and rear
  - 4" (102mm) legs with adjustable feet, (not shown)
  - Ceramic briquettes
  - Dual sided cast iron broiler racks, with 1/2" (13mm) rounded bar (broad) and diamond (fine) patterns on opposite sides, in 6" (152mm) sections.
  - Gas pressure regulator
  - 24" and 36" Models can be banked in any combination, with sides modified for continuous broiling surface.
- Add \$240. per modified side.

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
G80-18B	Broiler - 18" (457mm) Wide	\$2,274	45,000 BTU	14	190/86
G80-24B	Broiler - 24" (610mm) Wide	\$2,741	60,000 BTU	16	252/114
G80-30B	Broiler - 30" (762mm) Wide	\$3,234	75,000 BTU	19	265/120
G80-36B	Broiler - 36" (914mm) Wide	\$3,497	90,000 BTU	24	330/150
G80-48B	Broiler - 48" (1219mm) Wide	\$5,513	120,000 BTU	31	375/170
<b>Broiler Options:</b>					<b>Price</b>
Stainless Steel Sides, per side					\$95
Dual-sided steel diamond grates in lieu of cast iron (w/original eq.only)					N/C
<b>Broiler Accessory: Stainless Steel Spatterguard</b>					
18" (457mm) S/G					\$167
24" (610mm) S/G					\$167
30" (762mm) S/G					\$167
36" (914mm) S/G					\$194
48" (1219mm) S/G					\$228
<b>Broiler Accessory: Spatterguard Holding Shelf</b>					
18" (457mm) Shelf					\$106
24" (610mm) Shelf					\$106
36" (914mm) Shelf					\$167
EQUIPMENT STANDS FOR G80 SERIES		<b>Price (Blk Finish)</b>	<b>Price (SS Finish)</b>	<b>Cu.Ft.</b>	<b>Ship Weight</b>
CS80-18	Stand 18" (456mm) Wide	\$183	\$372	2	30/14
CS80-24	Stand 24" (610mm) Wide	\$194	\$416	3	40/18
CS80-30	Stand 30" (762mm) Wide	\$222	\$449	4	50/23
CS80-36	Stand 36" (914mm) Wide	\$228	\$477	6	60/27
CS80-48	Stand 48" (1219mm) Wide	\$283	\$577	10	70/32
<b>Stand Option</b>					<b>Price</b>
Swivel Casters-Set of 4 w/Front Brakes					\$416

## Garland G24 Series Heavy Duty Gas Griddles & Hot Plate



G24-36GTHX mounted on CS24-36 Stand

### STANDARD FEATURES:

- Stainless steel front
- Full spatula-width front grease trough
- Large grease bucket holds 1-3/4 gallons (7.9 liters)
- 3/4" polished steel griddle plate w/2-5/8" welded splash guards on sides and rear
- 24" deep grilling surface
- Available with snap action thermostats or hi-lo valves
- 33,333 BTU (valve controlled) or 30,000 BTU (thermostat controlled) burners, one every 12" of griddle width
- 4" stainless steel legs



G24-15H

### STANDARD FEATURES:

- Stainless steel front
- Black power coat epoxy sides.
- 4" stainless steel legs
- Heavy-duty porcelain enamel ring and top rates
- Gas input - 29,500 BTUs

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>VALVE-CONTROLLED</b>					
G24-24G	Griddle 24" (610mm) Wide w/ 2 Hi-Lo Valves	\$2,078	66,500 BTU	12	240/109
G24-36G	Griddle 36" (914mm) Wide w/ 3 Hi-Lo Valves	\$2,570	100,000 BTU	17	350/160
G24-48G	Griddle 48" (1220mm) Wide w/ 4 Hi-Lo Valves	\$3,972	133,000 BTU	22	500/227
G24-60G	Griddle 60" (1525mm) Wide w/ 5 Hi-Lo Valves	\$4,792	166,500 BTU	27	600/272
G24-72G	Griddle 72" (1830mm) Wide w 6 Hi-Lo Valves	\$5,301	200,000 BTU	32	700/318
<b>SNAP-ACTION THERMOSTAT-CONTROLLED</b>					
G24-24GTHX	Griddle 24" (610mm) Wide w/ 2 Snap Action Thermostats	\$2,570	60,000 BTU	12	240/109
G24-36GTHX	Griddle 36" (914mm) Wide w/ 3 Snap Action Thermostats	\$3,307	90,000 BTU	17	350/160
G24-48GTHX	Griddle 48" (1220mm) Wide w/ 4 Snap Action Thermostats	\$4,930	120,000 BTU	22	500/227
G24-60GTHX	Griddle 60" (1525mm) Wide w/ 5 Snap Action Thermostats		150,000 BTU	27	600/272
G24-72GTHX	Griddle 72" (1830mm) Wide w/ 6 Snap Action Thermostats	\$6,802	180,000 BTU	32	700/318
<b>CE CERTIFIED MODELS w/FLAME FAILURE PROTECTION</b>					
G24-24GFSD	Griddle 24" (610mm) Wide w/ 2 valves - Flame Failure Protection	\$2,288	66,500 BTU	12	240/109
G24-36GFSD	Griddle 36" (914mm) Wide w/ 3 valves - Flame Failure Protection	\$2,892	100,000 BTU	17	350/160
G24-48GFSD	Griddle 48" (1200mm) Wide w/ 4 valves - Flame Failure Protection	\$4,343	133,000 BTU	22	500/227
G24-60GFSD	Griddle 60" (1525mm) Wide w/ 5 valves - Flame Failure Protection	\$5,872	166,500 BTU	27	600/272
G24-72GFSD	Griddle 72" (1830mm) Wide w/6 valves - Flame Failure Protection	\$5,971	200,000 BTU	32	700/318
<b>Griddle Options</b>		<b>Price</b>			
Grooved Griddle *Option - Add per 12" section		\$2,604			
Stainless Steel Side per side		\$106			
Stainless Steel Main Back - 24" (610mm) to 48" (1219mm)		\$150			
Stainless Steel Main back -60 " (1524mm) to 72" (1829mm)		\$316			
<b>HOT PLATE</b>					
G24-15H	Hot Plate w/ 2 Open Burners. 15" (380mm)	\$1,191	29,500 BTU	8	74/34
<b>CE CERTIFIED HOT PLATE w/FLAME FAILURE PROTECTION</b>					
G24-15HFSD	Hot Plate w/ 2 valves 15" wide - Flame Failure Protection	\$1,352	29,500 BTU	8	74/34
<b>Options:</b>		<b>Price</b>			
Stainless Steel Side per side		\$105			
Stainless Steel Main Back		\$153			

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

NOT CE CERTIFIED



E24-36G

**GRIDDLES:**

- Stainless steel front
- Black powder coat epoxy sides
- 4" S/S 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
- Black powder coat epoxy sides
- Removable porcelain enameled spill-over bowls
- 4" S/S 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
- Black powder coat epoxy sides
- Twin perforated baskets
- 30 Lb capacity nickel plated steel tank
- 4" S/S legs
- Recovery signal light
- Single-unit sheathed immersion elements that swing up
- 200°F - 375°F hydraulic thermostat

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>THERMOSTAT-CONTROLLED</b>					
E24-24G	Griddle w/ 2 Thermostats, 24" Wide	\$2,415	8.0 kW	12	200/91
E24-36G	Griddle w/ 3 Thermostats, 36" Wide	\$3,025	12.0 kW	17	300/136
E24-48G	Griddle w/ 4 Thermostats, 48" Wide	\$4,542	16.0 kW	22	400/181
E24-60G	Griddle w/ 5 Thermostats, 60" Wide	\$5,755	20.0 kW	27	500/227
E24-72G	Griddle w/ 6 Thermostats, 72" Wide	\$6,802	24.0 kW	32	600/272
<b>Griddle Options</b>		<b>Price</b>			
Grooved Griddle Option - Add per 12" Section. Specify L or R		\$1,607			
Stainless Steel Main Back - 24" (610mm) to 48" (1219mm)		\$150			
Stainless Steel Main back -60 " (1524mm) to 72" (1829mm)		\$316			
460 Volt E24-24G, Add		\$604			
460 Volt E24-36G, Add		\$759			
460 Volt E24-48G, Add		\$1,136			
460 Volt E24-60G, Add		\$1,441			
460 Volt E24-72G, Add		\$1,701			
<b>Maximum Security</b>					
Tamper Proof External Hardware		\$333			
Lockable Control Panel (Pad Locks by Others)		\$333			
Tamper Proof Hardware to Attach Griddle to Stand		\$100			
Deck Fasteners (SS Flanged Feet)		\$117			
Welded Griddle Back Splash - Standard		N/C			
<b>HOT PLATE</b>					
E24-12H	Hot Plate w/2 Open Elements 15" W	\$1,175	4.2 kW	8	60/27
<b>Hot Plate Options:</b>		<b>Price</b>			
Stainless Steel Side per side		\$105			
Stainless Steel Main Back		\$153			
<b>FRYERS</b>					
E24-31F	12 kW Fryer, 18" Wide	\$2,925	12 kW	9	90/41
E24-31SF	16 kW Super Fryer, 18" Wide	\$2,953	16 kW	9	90/41
<b>Fryer Options:</b>		<b>Price</b>			
Stainless Steel Side per side		\$106			
Fish Plate - Stainless Steel		\$78			
Large Single Basket in lieu of std. twin baskets		\$122			
Additional Tank (specify with or w/o drain)		\$189			
Stainless Steel Fryer Tank Cover		\$228			
Stainless Steel Fryer Main Back		\$105			
460 Volt E24-31F Add		\$732			
460 Volt E24-31SF Add		\$748			

## Equipment Stands for Garland G24 & E24 Series



CS24-36

Model Number	Description	Price (Black Finish)	Price (SS Finish)	Cu.Ft.	Ship Weight
CS24-15	Stand 15" (381mm) Wide for E24-12H	\$361	\$698	5	36/16
CS24-18	Stand 18" (457mm) Wide for E24-31F/SF	\$361	\$698	5	38/17
CS24-24	Stand 24" (610mm) Wide	\$372	\$732	6	42/19
CS24-36	Stand 36" (914mm) Wide	\$416	\$759	6	48/22
CS24-48	Stand 48" (1219mm) Wide	\$493	\$898	7	54/25
CS24-60	Stand 60" (1524mm) Wide (no shelf incl.)	\$787	\$1,485	8	60/27
CS24-72	Stand 72" (1829mm) Wide (no shelf incl.)	\$820	\$1,529	9	66/30
<b>Stand Option</b>				<b>Price</b>	
Swivel Casters-Set of 4 w/Front Brakes				\$416	

## Garland E22 Series Electric Teppan Yaki Electric Griddles

NOT CE CERTIFIED



E22-36-48GMX

### STANDARD FEATURES:

- Stainless steel front panels
- Black powder coat epoxy sides
- 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 S/S legs

Model Number	Description	Price	Total Input	Ship Weight
E22-36-45GMX	Teppan Yaki Griddle, Grill Size - 45" x 26 3/4"	\$2,786	6.7 kW	340/154
E22-36-48GMX	Teppan Yaki Griddle, Grill Size - 47 5/8" x 24 1/16"	\$2,786	6.7 kW	350/159
E22-36-56GMX	Teppan Yaki Griddle, Grill Size - 56 3/16" x 26 3/4"	\$2,953	6.7 kW	385/175
E22-36-60GMX	Teppan Yaki Griddle, Grill Size - 59 5/8" x 24 1/16"	\$3,052	6.7 kW	385/175
E22-36-68GMX	Teppan Yaki Griddle, Grill Size - 67 1/2" x 26 3/4"	\$3,230	6.7 kW	400/182
E22-36-72GMX	Teppan Yaki Griddle, Grill Size - 71 5/8" x 24 1/16"	\$3,230	6.7 kW	400/182
<b>Griddle Options</b>				<b>Price</b>
1" (24mm) Flange Edge (for drop-in installations)				N/C
Stainless Steel Side per side				\$100
Stainless Steel Main Back				\$205

## Garland Stock Pot Ranges



G20-SPH  
(pot not included)

### STANDARD FEATURES:

- Stainless Steel Control Panel; Balance Black Finish

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>Gas Stock Pot Ranges</b>					
G20-SP	Stock Pot Range w/Cast Iron Top (Floor Mount Only)	\$1,308	60,000 BTU	11	110/50
G20-SPH	Stock Pot Range w/Cast Iron Top and 100% Safety Pilot (Floor Mount Only)	\$1,479	60,000 BTU	11	110/50
<b>Electric Stock Pot Ranges</b>					
E20-SP	E20 Series Stock Pot Range Floor Model	\$1,554	5.5kW	10	170/77
E20-SPC	E20 Series Stock Pot Range Counter Model	\$1,880	5.5kW	4	160/73
<b>Option</b>				<b>Price</b>	
Complete Stainless Steel Exterior (except cast iron top)				\$150	

Note: NAT & PRO gas units include pressure regulator. Units configured for manufactured gas do not.

## Garland Master Series Production Griddles

NOT CE CERTIFIED



CG-48R 01  
 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 adj. legs
- Nickel-plated thermostat guards
- Eight-inch 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 24" - 48" 3-phase models and on 24"-240V, single-phase models.

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>Master CG Series Gas Griddles</b>					
CG-24R 01	Griddle, 24" (610mm) Wide	\$7,422	60,000BTUs		335/152
CG-36R 01	Griddle, 36" (914mm) Wide	\$8,347	90,000BTUs		485/220
CG-48R 01	Griddle, 48" (1219mm) Wide	\$10,341	120,000BTUs		625/284
CG-60R 01	Griddle, 60" (1524mm) Wide	\$10,995	150,000BTUs		765/348
CG-72R 01	Griddle, 72" (1829mm) Wide	\$12,324	180,000BTUs		905/411
<b>Master ECG Series Electric Griddles</b>					
ECG-24R 01	Griddle, 24" (610mm) Wide	\$7,461	8.60kW		265/120
ECG-36R 01	Griddle, 36" (914mm) Wide	\$10,519	12.90kW		400/181
ECG-48R 01	Griddle, 48" (1219mm) Wide	\$13,526	17.20kW		500/227
ECG-60R 01	Griddle, 60" (1524mm) Wide	\$16,246	21.5kW		600/273
ECG-72R 01	Griddle, 72" (1829mm) Wide	\$18,090	25.80kW		700/318
<b>Griddle Options</b>					<b>Price</b>
Protective Shield for Controls - 24" Wide Models					\$84
Protective Shield for Controls - 36" Wide Models					\$95
Protective Shield for Controls - 48" Wide Models					\$100
Protective Shield for Controls - 60" Wide Models					\$117
Protective Shield for Controls - 72" Wide Models					\$122
Deep Grease Drawer (10 1/2"). Stand Models Only. Specify					N/C
<b>Stands for Master CG &amp; ECG</b>					
SCG-24SS	Stand, 24" (610mm) Wide	\$333		25	75/34
SCG-36SS	Stand, 36" (914mm) Wide	\$438		35	85/43
SCG-48SS	Stand, 48" (1219mm) Wide	\$632		45	115/52
SCG-60SS	Stand, 60" (1524mm) Wide	\$759		55	140/64
SCG-72SS	Stand, 72" (1829mm) Wide	\$953		65	170/77
<b>Stands with Casters for Master CG &amp; ECG</b>					
SCG-24SSC	Stand, 24" (610mm) Wide w/Casters	\$826		25	80/36
SCG-36SSC	Stand, 36" (914mm) Wide w/Casters	\$920		35	100/45
SCG-48SSC	Stand, 48" (1219mm) Wide w/Casters	\$1,114		45	120/55
SCG-60SSC	Stand, 60" (1524mm) Wide w/Casters	\$1,252		55	145/66
SCG-72SSC	Stand, 72" (1829mm) Wide w/Casters	\$1,441		65	175/80

# Oven Products



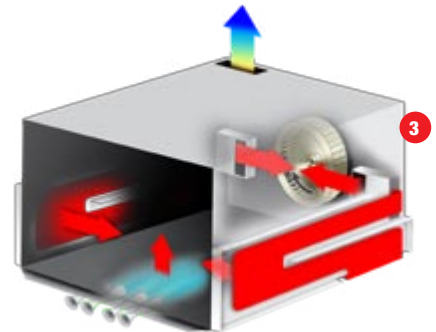
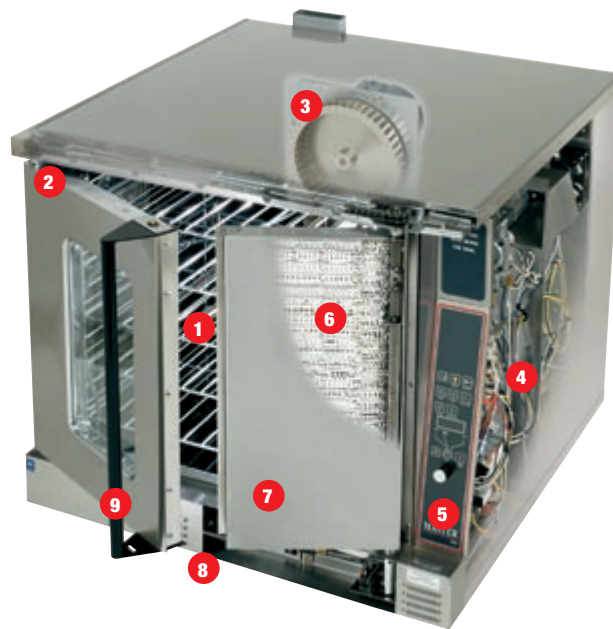
Garland Master Convection Ovens \_\_\_ 56  
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## Master Convection Ovens

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

With advanced design, high performance is no accident...



- 1** Largest available porcelain oven interior with coved corners & six oven racks

**2** 60/40 dependent doors with full-height, single hinge rod and welded stiffeners

**3** 3/4 Horsepower convection motor drives unique serpentine airflow
- 4** Simple removal of the control panel provides service access to all electrical components

**5** 3/4 Horsepower convection motor drives the serpentine airflow

**5** Optional electronic control packages available for any application
- 6** Rigid, multi-layered aluminum insulation system for lasting efficiency

**7** Quality stainless steel construction with great fit and finish

**8** 60k or optional 80k burner package

**9** Ergonomic design with auto shut-off features ensure safe operation





## For all the right reasons...

Gas Convection Ovens Garland MCO-GS-10	Vulcan VC4GC	South Bend GS/15CCH	Blodgett DFG100Xcel	American Range MA-1
Tallest Oven Cavity Height @ 24" Promotes more/better air circulation	Only 20"	Only 20"	Only 20"	Only 20"
Porcelain Interior w/Coved Corners for smoother air-flow and ease of cleaning	Square Corners	Yes	Yes	Rear Only
Six (6) Oven Racks provide 20% more production capacity than industry standard.	Only Five	Only Five	Only Five	Only Five
Thirteen (13) Rack Positions offer more flexibility in product placement for consistent results	Only Eleven	Only Eleven	Only Eleven	Only Twelve
Dependent Doors are Standard: The same effort and action to open one competitor's (1) door opens 2 on Garland for easy loading and unloading	Optional Add On	Yes	Yes	Yes
60/40Doors w/Windows: The majority of door weight (60%) is in your hand, in your control.	50/50	Yes	Yes	50/50 or Add On
Auto Cool-Down Feature* promotes long motor life. When the oven is turned off with a temperature over 150 F, the motor runs on high to cool down the cavity.	Switch Only	Switch Only	Switch Only	Switch Only
Auto Shut Down*: Power shuts off automatically after Cool-Down	Manual Only	Manual Only	Manual Only	Manual Only
Safe Door System: In Cool-Down, the fan stops automatically when the doors are opened beyond 3 inches. A running fan is never within reach.	No	No	No	No
30 Sec Timed Interior Lights: Open the doors, or touch the light switch for a generous 30 seconds of lighting that turns off automatically, extending bulb life.	No	No	No	No
3/4 Horse Power Fan Motor: Strong, consistent air movement with less strain for longer life in heavy use.	Only 1/2 HP	Only 1/2 HP	Yes	Yes
(3) Fan Modes* - Hi, Low, Pulse: Air movement speed is in your control. Pulse feature runs 30 sec. on / 30 sec. off, allowing delicate products to better "set-up"	No Pulse	Yes	Yes	No Pulse
60,000 BTUs standard w/80k option for Natural Gas: In operations that constantly open and close the doors, 80K promotes rapid temperature recovery.	44 K No option	90K Standard No option	Yes	90K Standard No option
Multi-layered Aluminum Insulation: Does not absorb moisture or grease. Will not sag and cause hot spots.	No	No	No	No
Optional Core Probe: Allows serious beef operations to roast and hold at internal core temperatures.	No	No	No	No
Standard Stainless Steel Front, Sides, Top, and Legs	SS Legs Optional	Yes	Yes	Yes
Five (5) Year Door Warranty: Our door system has proven itself over the past 25 years of use. We guarantee it.	No	No	Yes	No

\* With Master 450 controller option. Competitor models fitted with comparable electronic controls.

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

### STANDARD FEATURES

- Master 200 Solid State Control with 150° F (66°C) to 500°F (250°C) temperature range and electromechanical timer
- 2-speed fan control (high & low) w/3/4HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height W/6 chrome plated oven racks on 13-position rack guides
- Double deck models available.
- Gas models feature electronic spark ignition and 60,000 BTU per oven cavity; 208V or 240V; 60Hz
- Electric models: 10.4 kW loading per oven cavity 208V or 240V; 60Hz; single or 3-phase



Available for Natural or Propane Gas only.

### NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS CONVECTION OVENS</b>								
MCO-GS-10-S	Full-Size Gas Standard Depth-Single Master Convection Oven (200 Solid State Controller)	\$7,854	60,000 BTU	38(965)	57-1/2(1461)	41-1/4(1048)	58.5	515/230
MCO-GD-10-S	Full-Size Gas Deep(Bakery) Depth-Single Master Convection Oven (200 Solid State Controller)	\$8,432	60,000 BTU	38(965)	57-1/2(1461)	44-1/2(1130)	58.5	545/245
MCO-GS-20-S	Full-Size Gas Standard Depth-Double Master Convection Oven (200 Solid State Controller)	\$15,614	120,000 BTU	38(965)	70-1/2(1791)	41-1/4(1048)	117	1030/465
MCO-GD-20-S	Full-Size Gas Deep(Bakery) Depth-Double Master Convection Oven (200 Solid State Controller)	\$16,874	120,000 BTU	38(965)	70-1/2(1791)	44-1/2(1130)	117	1090/490
<b>ELECTRIC CONVECTION OVENS</b>								
MCO-ES-10-S	Full-Size Electric Standard Depth-Single Master Convection Oven (200 Solid State Controller)	\$7,114	10.4 KW	38(965)	57-1/2(1461)	41-1/4(1048)	58.5	460/210
MCO-ED-10-S	Full-Size Electric Deep(Bakery) Depth-Single Master Convection Oven (200 Solid State Controller)	\$8,038	10.4 KW	38(965)	57-1/2(1461)	44-1/2(1130)	58.5	530/240
MCO-ES-20-S	Full-Size Electric Standard Depth-Double Master Convection Oven (200 Solid State Controller)	\$14,107	20.8 KW	38(965)	70-1/2(1791)	41-1/4(1048)	117	920/415
MCO-ED-20-S	Full-Size Electric Deep(Bakery) Depth-Double Master Convection Oven (200 Solid State Controller)	\$15,855	20.8 KW	38(965)	70-1/2(1791)	44-1/2(1130)	117	1060/480

## 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 (66°C) to 500°F (260°C) temperature range & 100 hour timer.
- 2-speed fan control (high, low, & pulse) w/3/4HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with covered corners
- 24" cooking cavity height W/6 chrome plated oven racks on 13-position rack guides
- Double deck models available.
- Gas models feature electronic spark ignition and 60,000 BTU per oven cavity; 220V / 240V, 50Hz
- Electric models: 10.4 kW loading per oven cavity 220V / 380V; 50Hz, 3-ph. or 240V / 315V; 50Hz, 3-ph.



MCO-GS-10



MCO-GS-20 Shown with optional casters

CE	Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS CONVECTION OVENS</b>									
CE	MCO-GS-10	Full-Size Gas Standard Depth-Single Master Convection Oven (450 Digital Controller)	\$7,912	60,000 BTU	38(965)	57-1/2(1461)	41-1/4(1048)	58.5	515/230
CE	MCO-GD-10	Full-Size Gas Deep Depth-Single Master Convection Oven (450 Digital Controller)	\$8,867	60,000 BTU	38(965)	57-1/2(1461)	44-1/2(1130)	58.5	545/245
CE	MCO-GS-20	Full-Size Gas Standard Depth-Double Master Convection Oven (450 Digital Controller)	\$15,992	120,000 BTU	38(965)	70-1/2(1791)	41-1/4(1048)	117	1030/465
CE	MCO-GD-20	Full-Size Gas Deep Depth-Double Master Convection Oven (450 Digital Controller)	\$17,425	120,000	38(965)	70-1/2(1791)	44-1/2(1130)	117	1090/490
<b>ELECTRIC CONVECTION OVENS</b>									
CE	MCO-ES-10	Full-Size Electric Standard Depth-Single Master Convection Oven (450 Digital Controller)	\$7,854	10.4 KW	38(965)	57-1/2(1461)	41-1/4(1048)	58.5	460/210
CE	MCO-ED-10	Full-Size Electric Deep Depth-Single Master Convection Oven (450 Digital Controller)	\$8,085	10.4 KW	38(905)	70-1/2(1791)	44-1/2(1130)	58.5	530/240
CE	MCO-ES-20	Full-Size Electric Standard Depth-Double Master Convection Oven (450 Digital Controller)	\$15,666	20.8 KW	38(965)	70-1/2(1791)	41-1/4(1048)	117	920/415
CE	MCO-ED-20	Full-Size Electric Deep Depth-Double Master Convection Oven (450 Digital Controller)	\$16,107	20.8 KW	38(965)	70-1/2(1791)	44-1/2(1130)	117	1060/480

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

Item Number	Description	Price	Notes
	Master 455-Digital Control w/Cook-N-Hold and Core Probe	\$571	Gas or Electric Models-per deck
	Master 475-Digital Control w/Cook-N-Hold and Programable Keys	P.O.A.	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
1951229	Canopy Diverter S/S (Specify with order)	\$167	Gas Models Only
1951217	Direct Connect Vent (Specify with order)	\$150	Gas Models Only
	208 or 240 Volt Motor Only	N/C	Gas Models Only-per deck
	460 Volt Wiring (per deck)	\$505	Electric Models Only-per deck
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device.	\$510	Gas Models Only
	S/S Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$997	Single Gas or Electric Models
	Back Enclosure-Stainless Steel	\$538	Gas or Electric Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$117	Gas or Electric Models-each
1922212	Extra Oven Rack-Deep/Bakery Depth	\$117	Gas or Electric Models-each
	Swivel Casters-Set of 4 w/Front Brakes	\$416	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$538	Double Gas or Electric Models
	Stainless Steel oven Interior Liner (per deck)	\$477	Gas or Electric Models-per deck
	Configured for Manufactured Gas	\$746	
	CE Certification Available for Full-Size MCO	\$682	Gas or Electric Models-per deck
1951241	Kit for Stacking Cleveland Steamer 21-CET-8 / 21-CET-16 / 21-CGA-5	P.O.A.	Single Gas or Electric Models on 6" Legs; Casters N/A
	6" S/S Leg Kit (required when ordering 1951241 above)	P.O.A.	Gas or Electric Models
<b>Maximum Security Options (for prisons and other institutions)</b>			
	S/S Perforated Full Back and Motor Cover	\$532	Gas or Electric Models-per deck
	Oven Door Padlock Hasp (N/A w/window in RH Door) (Pad locks by others)	\$261	Gas or Electric Models-per deck
	S/S Lockable Control Panel Cover (Pad locks by others)	\$419	Gas or Electric Models-per deck
	Tamper-Proof External Hardware - with Tool Kit	\$405	Gas or Electric Models-per deck
	Deck Fasteners (S/S flanged feet)	\$704	Gas or Electric Models-Set of Four
	2 Solid Oven Doors (Specify with order)	N/C	Gas or Electric Models-per deck
	Non-removable Combustion Chamber (Requires Tamper-proof Hardware above)	N/C	Gas or Electric Models-per deck

## Garland Half-Size Convection Ovens

### STANDARD FEATURES

- Master 200 Solid State control with 150°F (66°C) to 500°F (260°C) temperature range, and 60 minute electromechanical timer
- 2-speed fan control
- Stainless steel front, sides, and top
- Single door w/double-pane window
- 6" (152mm), adjustable S/S legs
- Porcelain enameled oven interior with coved corners

#### MCO-G-5:

- Electronic spark ignition, automatic pilot system w/100% safety shut off, and 60,000 BTU
- Available w/control panel on right & door hinged on LEFT, "-L" models; or control panel on left w/door hinged on RIGHT, "-R" models
- 5 racks on 7-position removable guides

#### MCO-E-5/25

- 208 or 240 volt, single or three phase
- 5.5 kW per oven cavity
- 5 racks on 9-position removable guides
- CE approved configurations available



MCO-G-5RH



CE MCO-E-5  
(shown with 450 Control option)

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS CONVECTION OVENS NOT CE CERTIFIED</b>								
MCO-G-5L	Half-Size Gas Standard Depth-Single Master Convection Oven L.H. Hinge(Std. Controls)	\$6,426	60,000 BTU	26(660)	39(991)	38-1/8(968)	38.5	435/197
MCO-G-5R	Half-Size Gas Standard Depth-Single Master Convection Oven R.H. Hinge(Std. Controls)	\$6,426	60,000 BTU	26(660)	39(991)	38-1/8(968)	38.5	435/197
MCO-G-25L	Half-Size Gas Standard Depth-Double Master Convection Oven L.H. Hinge(Std. Controls)	\$11,991	120,000 BTU	26(660)	71(1803)	38-1/8(968)	77	870/395
MCO-G-25R	Half-Size Gas Standard Depth-Double Master Convection Oven R.H. Hinge(Std. Controls)	\$11,991	120,000 BTU	26(660)	71(1803)	38-1/8(968)	77	870/395
L=Door hinged on Left. R=Door hinged on Right.								
<b>ELECTRIC CONVECTION OVENS (CE Certified when equipped with 450 Control option shown below)</b>								
MCO-E-5	Half-Size Electric Standard Depth-Single Master Convection Oven (Std. Controls)	\$5,597	5.5 KW	30(762)	31(787)	26-1/4(667)	28	290/130
MCO-E-25	Half-Size Electric Standard Depth-Double Master Convection Oven (Std. Controls)	\$11,141	11 KW	30(762)	64(1626)	26-1/4(667)	56	580/260

## Options & Accessories

Item Number	Description	Price	Notes
	"CE" Approved Ovens (per deck) electric half size only	\$682	
	Master 450-Digital Control w/Cook-N-Hold	\$671	Electric Models Only-per deck
	S/S Open Base w/Rack Guides and Shelf-For extra rack/pan storage.	\$881	Single Gas or Electric Models
	Swivel Casters-Set of 4 w/Front Brakes	\$460	Double Gas or Electric Models; Single deck w.Open Base
1315800	Extra Oven Rack Gas	\$84	Gas Models-each
1766001	Extra Oven Rack Electric	\$84	Electric Models-each
	Stainless Steel Solid Door(s) (Must specify with order)	N/C	Gas or Electric Models-per deck
1953214	Direct Connect Vent (Must specify Single or Double Oven)	\$150	Gas Models Only
1953215	S/S Canopy Diverter	\$150	Gas Models Only
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device.	\$510	Gas Models Only
	Deck Fasteners (S/S flanged feet)	\$344	Gas or Electric Models
	S/S Main Back	\$538	Electric Models Only-per deck
	S/S Main Back	\$538	Gas Models Only - per deck
	7.5 KW Elements (For heavy loads and faster recovery)	\$283	Electric Models Only-per deck
1953207	Stainless Steel 14" Legs (Double Deck only)	\$327	Electric Models Only

## Garland Full-Size Moisture+ Ovens Standard Models

### STANDARD FEATURES

- Solid state control, (temperature range; 150°F/66°C - 500°F/260°C), 3-hour, electro-mechanical timer, and automatic moisture injection
- Two-speed fan with 3/4 HP motor
- All stainless construction
- Stainless steel oven interior with coved corners and drain
- Single door with wide-view window
- Quartz illumination
- 24" cooking cavity height w/six oven racks with 13 position rack guides
- Service accessibility from front (all but water system)
- Double stack model available
- Gas models: 120V, 60Hz only
- Electric models: 208V / 240V, 60Hz only

Available for Natural or Propane Gas only.



MP-GS-10-S

### NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS OVENS</b>								
MP-GS-10-S	Full-Size Gas Std-Depth Single Moisture + Oven (Std. Controls)	\$13,824	80,000 BTU (Nat)	38(965)	58-5/8(1490)	39-1/2(1003)	80	510/232
MP-GD-10-S	Full-Size Gas Deep-Depth-Single Moisture + Oven (Std. Controls)	\$14,700	80,000 BTU (Nat)	38(965)	58-5/8(1490)	43-1/4(1099)	80	600/273
MP-GS-20-S	Full-Size Gas Std-Depth Double Moisture + Oven (Std. Controls)	\$27,642	160,000 BTU (Nat)	38(965)	71-5/8(1820)	39-1/2(1003)	160	1024/464
MP-GD-20-S	Full-Size Gas Deep-Depth Double Moisture + Oven (Std. Controls)	\$29,400	160,000 BTU (Nat)	38(965)	71-5/8(1820)	43-1/4(1099)	160	1150/523
<b>ELECTRIC OVENS</b>								
MP-ES-10-S	Full-Size Electric Std-Depth Single Moisture + Oven (Std. Controls)	\$13,824	10.4 KW	38(965)	58-5/8(1490)	39-1/2(1003)	80	510/232
MP-ED-10-S	Full-Size Electric Deep-Depth-Single Moisture + Oven (Std. Controls)	\$14,700	10.4 KW	38(965)	58-5/8(1490)	43-1/4(1099)	80	600/273
MP-ES-20-S	Full-Size Electric Std-Depth Double Moisture + Oven (Std. Controls)	\$27,642	20.8 KW	38(965)	71-5/8(1820)	39-1/2(1003)	160	1024/464
MP-ED-20-S	Full-Size Electric Deep-Depth-Double Moisture + Oven (Std. Controls)	\$29,400	20.8 KW	38(965)	71-5/8(1820)	43-1/4(1099)	160	1150/523

## Garland Full-Size Moisture+ Ovens Deluxe Models

### STANDARD FEATURES

- Deluxe Control Module w/Cook & Hold, Pulse Fan, and Programmable Keys
- Two-speed fan with 3/4 HP motor
- All stainless construction
- Stainless steel oven interior with coved corners and drain
- Single door with wide-view window
- Quartz illumination
- 24" cooking cavity height w/six oven racks with 13 position rack guides
- Service accessibility from front (all but water system)
- Double stack model available
- Gas models: 120V, 60Hz only
- Electric models: 208V / 240V, 60Hz only

Available for Natural or Propane Gas only.



### NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS OVENS</b>								
MP-GS-10-D	Full-Size Gas Std-Depth Single Moisture + Oven Deluxe (Std. Controls)	\$16,958	80,000 BTU (Nat)	38(965)	58-5/8(1490)	39-1/2(1003)	80	510/232
MP-GD-10-D	Full-Size Gas Deep-Depth Single Moisture + Oven Deluxe (Std. Controls)	\$23,599	80,000 BTU (Nat)	38(965)	58-5/8(1490)	39-1/2(1003)	80	600/273
MP-GS-20-D	Full-Size Gas Std-Depth Double Moisture + Oven Deluxe (Std. Controls)	\$33,873	160,000 BTU (Nat)	38(965)	71-5/8(1820)	43-1/4(1099)	160	1024/464
MP-GD-20-D	Full-Size Gas Deep-Depth Double Moisture + Oven Deluxe (Std. Controls)	\$47,214	160,000 BTU (Nat)	38(965)	71-5/8(1820)	43-1/4(1099)	160	1150/523
<b>ELECTRIC OVENS</b>								
MP-ES-10-D	Full-Size Electric Std-Depth Single Moisture + Oven Deluxe (Std. Controls)	\$16,942	10.4 KW	38(965)	58-5/8(1490)	39-1/2(1003)	80	510/232
MP-ED-10-D	Full-Size Electric Deep-Depth Single Moisture + Oven Deluxe (Std. Controls)	\$17,819	10.4 KW	38(965)	58-5/8(1490)	39-1/2(1003)	80	600/273
MP-ES-20-D	Full-Size Electric Std-Depth Double Moisture + Oven Deluxe (Std. Controls)	\$33,873	20.8 KW	38(965)	71-5/8(1820)	43-1/4(1099)	160	1024/464
MP-ED-20-D	Full-Size Electric Deep-Depth Double Moisture + Oven Deluxe (Std. Controls)	\$47,187	20.8 KW	38(965)	71-5/8(1820)	43-1/4(1099)	160	1150/523

## Full-Size Moisture+ Ovens Options & Accessories

Item Number	Description	Price	Notes
	External Temperature Probe (Deluxe Model Only)-For Roasting Applications	\$1,324	Gas or Electric Models-per deck
	Spray Head w/Quick Disconnect Flex. Hose Assy.-For Oven Interior Cleaning	\$2,537	Gas or Electric Std. Control Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$117	Gas or Electric Models-each
1922212	Extra Oven Rack-Deep/Bakery Depth	\$117	Gas or Electric Models-each
	Back Enclosure-Stainless Steel	\$538	Gas or Electric Models-per deck
	S/S Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$1,324	Single Gas or Electric Models
	Swivel Casters-Set of 4 Casters w/Front Brakes	\$460	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes	\$460	Double Gas or Electric Models
	Deck Fasteners (S/S flanged feet) Set of 4	\$361	Gas or Electric Models
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device.	\$510	Gas Models Only
1951241	Kit for Stacking Cleveland Steamer 21-CET-8 / 21-CET-16 / 21-CGA-5	P.O.A.	Single Gas or Electric Models on 6" Legs; Casters N/A
	6" S/S Leg Kit (required when ordering 1951241 above)	P.O.A.	Gas or Electric Models
1951217	Direct Connect Vent (Specify with order)	\$150	Gas Models Only
1951229	Canopy Diverter S/S (Specify with order)	\$167	Gas Models Only
	460V Option	\$683	Electric Models Only
<b>Maximum Security Options (for prisons and other institutions)</b>			
	S/S Control Panel Cover and Door Hasp for Padlock (Padlock by Others)	P.O.A.	Gas or Electric Models-per deck
	S/S Perforated Full Back and Motor Cover-	P.O.A.	Gas or Electric Models-per deck
	Lockable Oven Door (solid door only; padlock by others)	P.O.A.	Gas or Electric Models-per deck
1951220	Tamper-Proof External Hardware - with Tool Kit	\$405	Gas or Electric Models-per deck
	Solid Door	N/C	Gas or Electric Models-per deck



## Garland Air Deck Ovens



G56PT

### STANDARD FEATURES

- Stainless Steel Front, Sides, Top, and Legs
  - Porcelainized Control Panel
  - Full Deck Width, Balanced Spring-Loaded Door
  - Stainless Steel Perforated Deck
  - Adjustable Legs
  - Heat Control Damper System
  - Snap Action Thermostat (550° F Max.)
  - Single Speed Fan with ¾ HP Motor
  - 56"W x 36"D Deck Surface
  - 63"W x 45"D Floor Space
  - 53"W' x 7½"H Door Opening
- Available for Natural or Propane Gas only.*

- Gas Models:
- Forced Air Combustion Burner; 80,000 BTU
  - Electronic Ignition
  - 115V 60Hz 1ph
- Electric Models:
- 15 kW element package
  - 208V / 240V 60Hz

NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS AIR-DECK OVENS</b>								
G56PB	Pizza Oven Gas Air Deck -Single Deck Bottom Power Module	\$14,480	80,000 BTU	63(1600)	55(1397)	49-3/4(1263)	95	1000/455
G56PT	Pizza Oven Gas Air Deck -Single Deck Top Power Module	\$14,480	80,000 BTU	63(1600)	71-1/2(1816)	49-3/4(1263)	95	1000/455
G56PT/B	Pizza Oven Gas Air Deck -Double Deck Top/Bottom Power Module	\$28,655	160,000 BTU	63(1600)	78(1981)	49-3/4(1263)	190	2000/910
<b>ELECTRIC AIR-DECK OVENS</b>								
E56PB	Pizza Oven Electric Air Deck -Single Deck Bottom Power Module	\$15,682	15 KW	63(1600)	55(1397)	49-3/4(1263)	95	1000/455
E56PT	Pizza Oven Electric Air Deck -Single Deck Top Power Module	\$15,682	15 KW	63(1600)	71-1/2(1816)	49-3/4(1263)	95	1000/455
E56PT/B	Pizza Oven Electric Air Deck - Double Deck Top/Bottom Power Module	\$30,456	30 KW	63(1600)	78(1981)	49-3/4(1263)	190	2000/910

## Options & Accessories

Item	Description	Price	Notes
	Stainless Steel Main Back.	\$1,053	Gas or Electric Models-per deck
CK4529	Direct Connect Vent (Must specify with order)	N/C	Gas Models Only

## Garland Pyro-Deck Gas 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 and sides
- 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
- Canopy Flue Diverter
- 3/4" NPT manifold connection - right rear and side connection



GPD-48-2

### NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
GPD-48	Pizza Oven Gas Pyro-Deck -Single 48" Wide Hearth	\$7,944	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	\$9,162	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	\$15,262	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	\$22,528	244,000 BTU	75(1905)	62-17/32(1588)	45-1/4(1149)	164	1975/898

## Garland G2000/E2000 Series Deck Ovens

### STANDARD FEATURES

- Stainless steel front, sides, and legs
- Aluminized top and back panels
- Snap/throttle temperature control  
150°F (66°C) to 500°F (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" (19mm) Hearthite deck with  
7" interior height
- Roast Oven: 12 gauge steel hearth deck with  
12" interior height

### E2000:

- Windowed door with interior light



## Garland G2000 Series Gas Deck Ovens

### NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
G2071	Bake Oven Gas Single 7" High-Hearth Deck	\$6,043	40,000 BTU	55-1/4(1403)	50(1270)	38-1/4(972)	67	560/254
G2072	Bake Oven Gas Double 7" High-Hearth Deck (2) G2071	\$11,844	80,000 BTU	55-1/4(1403)	58-1/2(1486)	38-1/4(972)	134	1060/481
G2073	Bake Oven Gas Triple 7" High-Hearth Deck (3) G2071	\$17,693	120,000 BTU	55-1/4(1403)	60(1524)	38-1/4(972)	201	1545/701
G2121	Roast Oven Gas Single 12" High-Steel Deck	\$7,382	40,000 BTU	55-1/4(1403)	55(1397)	38-1/4(972)	67	630/286
G2122	Roast Oven Gas Double 12" High-Steel Deck (2) G2121	\$12,254	80,000 BTU	55-1/4(1403)	60-1/2(1537)	38-1/4(972)	134	1140/517
G2123	Roast Oven Gas Triple 12" High-Steel Deck (3) G2121	\$19,100	120,000 BTU	55-1/4(1403)	75(1905)	38-1/4(972)	201	1700/771
G2771	General Purpose Oven Gas Single-Twin 7" High Hearth Deck	\$8,983	50,000 BTU	55-1/4(1403)	60(1524)	38-1/4(972)	76	735/333
G2772	General Purpose Oven Gas Double-Twin 7" High Hearth Deck (2)-G2771	\$17,751	100,000 BTU	55-1/4(1403)	62-1/2(1587)	38-1/4(972)	152	1415/642
G2121-71	Bake/Roast Oven Gas Stacked- (1) G2071 (7" Bake) and (1) G2121 (12" Roast)	\$12,243	80,000 BTU	55-1/4(1403)	63-1/2(1613)	38-1/4(972)	134	1095/497
G2121-72	Bake/Roast Oven Gas Stacked- (2) G2071 (7" Bake) and (1) G2121 (12" Roast)	\$18,060	120,000 BTU	55-1/4(1403)	65(1651)	38-1/4(972)	201	1615/733
G2121-771	Roast/General Purpose Oven Gas Stacked-(1) G2121 (12" Roast) and (1) G2771 (Twin 7" GP)	\$16,370	90,000 BTU	55-1/4(1403)	57-1/2(1460)	38-1/4(972)	134	1285/583
G2071-771	Bake/General Purpose Oven Gas Stacked-(1) G2071 (7" Bake) and (1) G2771 (Twin 7" GP)	\$15,010	100,000 BTU	55-1/4(1403)	70(1778)	38-1/4(972)	134	1215/551
G2122-71	Bake/Roast Oven Gas Stacked-(2) G2121 (12" Roast) and (1) G2071 (7" Bake)	\$18,265	120,000 BTU	55-1/4(1403)	60-1/2(1537)	38-1/4(972)	201	1685/765

## Garland E2000 Series Electric Deck Ovens

NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
E2001	Bake Oven Electric Single 8" High-Hearth Deck	\$6,563	6.2 KW	55-1/2(1410)	51(1295)	36(914)	67	550/249
E2011	Bake Oven Electric Double 8" High-Hearth Deck (2) E2001	\$12,312	12.4 KW	55-1/2(1410)	66(1676)	36(914)	134	970/440
E2111	Bake Oven Electric Triple 8" High-Hearth Deck (3) E2001	\$18,003	18.6 KW	55-1/2(1410)	66(1676)	36(914)	201	1410/640
E2005	Roast Oven Electric Single 12" High-Steel Deck	\$6,180	6.2 KW	55-1/2(1410)	51(1295)	36(914)	67	660/299
E2055	Roast Oven Electric Double 12" High-Steel Deck (2) E2005	\$11,708	12.4 KW	55-1/2(1410)	67(1701)	36(914)	134	1260/572
E2555	Roast Oven Electric Triple 12" High-Steel Deck (3) E2005	\$17,047	18.6 KW	55-1/2(1410)	78(1980)	36(914)	201	1890/857
E2015	Bake/Roast Oven Electric Stacked-(1) E2001 (Bake) and (1) E2005 (Roast)	\$12,149	12.4 KW	55-1/2(1410)	63(1600)	36(914)	134	1120/506
E2115	Bake/Roast Oven Electric Stacked-(2) E2001 (Bake) and (1) E2005 (Roast)	\$17,126	18.6 KW	55-1/2(1410)	70(1777)	36(914)	201	1550/703
E2155	Bake/Roast Oven Electric Stacked-(1) E2001 (Bake) and (2) E2005 (Roast)	\$17,047	18.6 KW	55-1/2(1410)	74(1782)	36(914)	201	1670/750

## G2000/E2000 Series Deck Ovens Options & Accessories

Description	Price	Notes
Stainless Steel Main Top (all models)	\$300	Gas or Electric Models
Stainless Steel Main Back-( 7" Bake Oven)	\$244	Gas Models Only-per deck
Stainless Steel Main Back-( 12" Roast Oven)	\$261	Gas Models Only-per deck
Stainless Steel Main Back-(Twin 7" General Purpose Oven)	\$460	Gas Models Only-per deck
Stainless Steel Main Back	\$372	Electric Models Only-per deck
Stainless Steel Canopy Diverter	\$205	Gas Models Only
Window and Interior Light for each 7" (178mm) Bake Oven	\$505	Gas Models Only-per deck
(2) Windows and (1) Interior Light for each 7" (178mm) General Purpose Oven	\$721	Gas Models Only-per deck
Window in Roast Section Door Internal Lights in Roast Section Gas	\$477	Gas Models Only-per deck
Window in Roast Section Door Internal Lights in Roast Section Electric	\$554	Electric Models Only-per deck
Removable Intermediate Shelf (Roast Ovens Only; w.original equipment)	\$416	Gas Models Only-per deck
Steel Deck in Lieu of Hearth (Bake Ovens Only)	N/C	Gas Models Only-per deck
Hearth Deck in Roast Section	\$554	Gas Models Only-per deck
Direct Connect Vent (Must specify with order)	N/C	Gas Models Only
Steam Injection (N/A on Roast w/Steel Deck or Twin Bake Models)-Steam Source by Others	\$433	Gas Models Only-per deck
Steam Injection for Bake Deck Models Only-Steam Source by Others	\$433	Electric Models Only-per deck

## SunFire Gas Ranges NOT CE CERTIFIED Available for Natural or Propane Gas only.



SX-4-20



SX-6-26



SX-10-2626



SX-10-2626

Model Number	Description	Price	Total Input	Cu.Ft.	Ship Weight
<b>24" (610mm) Wide Ranges</b>					
SX-4-20	(4) Open Burners (1) 20 1/2" Oven	Contact Factory	113,000 BTU	26	366/166
SX-4	(4) Open Burners (1) Storage Base		88,000 BTU	26	286/140
<b>36" (914mm) Wide Ranges</b>					
SX-6-26	(6) Open Burners (1) 26 1/2" Oven	Contact Factory	162,000 BTU	38	446/202
SX-6	(6) Open Burners (1) Storage Base		132,000 BTU	38	346/157
SX-HT-4-26	12" Hot Top (4) Open Burners (1) 26 1/2" Oven		138,000 BTU	38	456/207
SX-HT-4	12" Hot Top (4) Open Burners (1) Storage Base		108,000 BTU	38	356/161
SX-24G-2-26	24" Griddle (2) Open Burners (1) 26 1/2" Oven		114,000 BTU	38	480/218
SX-24G-2	24" Griddle (2) Open Burners (1) Storage Base		84,000 BTU	38	380/172
<b>60" (1524mm) Wide Ranges</b>					
SX-10-2626	(10) Open Burners (2) 26 1/2" Ovens	Contact Factory	280,000 BTU	63.5	756/343
SX-10-26	(10) Open Burners (1) 26 1/2" Oven (1) Storage Base		250,000 BTU	63.5	710/322
SX-24G-6-2626	24" Griddle (6) Open Burners (2) 26 1/2" Ovens		232,000 BTU	63.5	790/358
SX-24G-6-26	24" Griddle (6) Open Burners (1) 26 1/2" Oven (1) Storage Base		202,000 BTU	63.5	744/337
<b>60" (1829mm) Wide Ranges w/Raised Griddle/Broiler</b>					
SX-6-24BG-2626	24" Broiler-Griddle (6) Open Burners (2) 26 1/2" Ovens	Contact Factory	234,000 BTU	63.5	855/388
SX-6-24BG-26	24" Broiler-Griddle (6) Open Burners (1) 26 1/2" Oven (1) Storage Base		204,000 BTU	63.5	755/342

### STANDARD FEATURES:

- S/S front, sides, and 4-1/2" (114mm) plate rail
- S/S 2- piece backguard and plate shelf
- Durable, easy to read control knobs
- 6" (152mm), chrome plated adjustable legs
- Gas regulator; 3/4" (19mm), rear gas inlet

### OPEN BURNER TOP:

- One-piece, cast iron, lift-off top grate; each 12" (305mm), wide x 25" (635mm), deep
- Octagonal burners with center pilot; 28,000 BTU/Hr per burner
- Large capacity, removable drip pan

### GRIDDLES:

- Std on left, working depth: 20-1/2"/521mm)
- 5/8" (16mm) thick steel plate with manual valve control
- 4-1/2" (114mm), wide drip trough to internal grease drawer
- One burner every 12" (305mm), section, rated 20,000 BTU/Hr

### HOT TOPS:

- Replaces 2 open burners, (std. on right)
- Manual valve controlled
- "H" style cast burner rated 20,00 BTU/Hr

### OVENS:

- Space Saver, (24" wide ranges): 20 1/4" wide x 22" deep x 13 1/2" high interior, (514mm x 559mm x 343mm)
- Full size: 26 1/4" wide x 22" deep x 13 1/2" high interior, (667mm x 559mm x 343mm)
- Steel burner, rated 30,000 BTU/Hr
- Thermostat with temp range of Low to 500°F, (260°C)
- Two-position oven rack guides
- One chrome plated oven rack
- Aluminized interior top, back, & sides, with porcelain oven bottom and door liner
- Strong, keep-cool oven door handle

## SunFire Full-Size Convection Ovens

### STANDARD FEATURES

- Stainless steel front, sides, top, and legs
- Electromechanical thermostat w/range of 200°F - 500°F, (93°C - 260°C), & 60-minute timer
- Two-speed fan with 3/4 HP motor
- 60/40 dependent door design with double pane thermal window in both doors
- Interior lights
- Porcelain enameled oven interior w/covered corners
- Five (5) chrome plated oven racks on 11-position, removable rack guides

### GAS MODELS:

- Electronic spark ignition; automatic pilot system w/100% safety shut off
- Total of 80,000 BTU loading per oven cavity

### ELECTRIC MODELS:

- Total of 11.0 kW loading per oven cavity
- 208V or 240V, 3-Phase, 60Hz, (not convertible to single phase)



### NOT CE CERTIFIED

Model Number	Description	Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
<b>GAS CONVECTION OVENS</b>								
SDG-1	Single Deck Standard Depth	Contact Factory	80,000 BTU	40(1016)	62(1575)	44-1/2(1130)	80	750/333
SDG-2	Double Deck Standard Depth		160,000 BTU	40(1016)	74(1880)	44-1/2(1130)	160	1500/665
<b>ELECTRIC CONVECTION OVENS</b>								
ICO-E-10M	Single Deck Standard Depth	Contact Factory	11 kW	40(1016)	60(1524)	44-1/2(1130)	80	750/333
ICO-E-20M	Double Deck Standard Depth		22 kW	40(1016)	72(1829)	44-1/2(1130)	160	1500/665

## Options & Accessories

Item Number	Description	Price
	Stainless Steel Exterior Package; Top Sides & Legs per deck	Contact Factory
1012700	Extra Oven Rack	
	Swivel Casters (set of 4) with Front Brakes Single Deck	
	Swivel Casters (set of 4) with Front Brakes Double Deck	
CK1131	Direct Connect Vent Single Deck (SDG only)	
CK1132	Direct Connect Vent Double Deck (SDG only)	
1008997	Canopy Diverter (standard black finish) (SDG only)	
1951229	Canopy Diverter S/S (Specify with order)	



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**SOLUTIONS**

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