

 **Garland**[®]

 **U.S. Range**

Price List USA

2011



Prices in effect August 1, 2011

Call: (800) 424-2411 • Fax: (800) 624-0218

Visit www.Garland-Group.com

 **Manitowoc**



NOTICE:

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

PRICES:

All prices F.O.B. Cleveland, Ohio. Prices do not include sales or any other local or state taxes. Accessories and/or optional extras, prices are as ordered with original equipment, otherwise parts prices and discounts prevail. Prices subject to change without prior notice.

WHEN ORDERING PLEASE SPECIFY:

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

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

SHIPMENTS:

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

ASSOCIATION AND AGENCY APPROVALS:

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

SERVICE:

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

NORTH AMERICAN CUSTOMER SERVICE CONTACT NUMBERS	
SALES Voice: (800) 424-2411	SALES Fax: (800) 624-0218
PARTS & SERVICE Voice: (800) 427-6668	
PARTS Fax: (905) 624-0623	SERVICE Fax: (888) 606-0460

Garland Quick-ship from Stock

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

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

PRODUCT CATEGORY: CONVECTION OVENS

Garland	SunFire
• MCO-GS-10S (NG/LP)	• SDG-1 (NG/LP)
• MCO-GS-10 (NG)	• ICO-E-10M (208V,3P)
• MCO-GD-10S (NG)	
• MCO-ES-10S (208V,3P)	
• MCO-ED-10S (208V,3P)	

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

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

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

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

PRODUCT CATEGORY: SALAMANDERS (range mount only)

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

PRODUCT CATEGORY: COUNTER EQUIPMENT

Garland Broilers	Garland Griddles
• GTBGG24 (NG)	• GTGG24 (NG)
• GTBGG36 (NG)	• GTGG36 (NG)
• GTBGG48 (NG)	• GTGG48 (NG)
• GTBGG60 (NG)	

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

HOW TO PLACE AN ORDER under the Quick-ship program

- This program applies to customers located in the continental United States only.
- All orders must be placed by an authorized Garland dealer. Orders must be received in writing.
- All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount listed on the customer's order and ship to address.
- All orders must be marked "Quick-ship".
- Standard freight terms apply – three (3) pieces no charge freight. If freight is routed by customer, Garland cannot be responsible if the carrier does not pick up.
- Only products listed above qualifies for Quick-ship. Purchase Order should only contain Quick-ship product. A separate purchase order must be submitted for any additional product, parts or accessories not listed above.
- Quick-ship orders typically should not exceed three (3) units in any one product category listed in the program. Contact Customer Service prior to placing orders exceeding a three (3) unit per product category maximum.
- Orders will be shipped pending credit approval.

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Oven Products



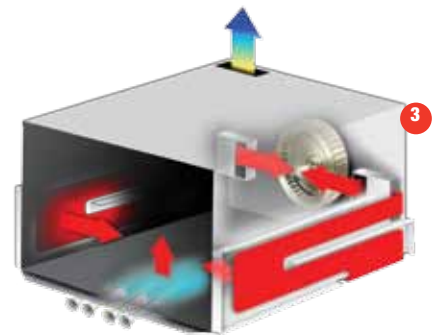
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Master Convection Ovens

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

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



1 Largest available porcelain oven interior with covered 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 Quality stainless steel construction with great fit and finish

7 60k or optional 80k burner package

8 Ergonomic design with auto shut-off features ensure safe operation

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

STANDARD FEATURES

- Master 200 Solid State Control with 150° F (66°C) to 500°F (250°C) temperature range and electromechanical, 1-hour timer
- 2-speed fan control (high & low) w/3/4HP fan motor
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure with patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available.
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature electronic spark ignition and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity



MCO-GS-10-S



MCO-GS-20-S Shown with optional casters



Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
FULL SIZE GAS CONVECTION OVENS								
MCO-GS-10-ESS	ENERGY STAR – Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$11,443	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
MCO-GS-20-ESS	ENERGY STAR – Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$22,412	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
MCO-GS-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$11,443	60,000 BTU	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
MCO-GD-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$11,785	60,000 BTU	38 (965)	57-1/2 (1461)	44-1/2 (1130)	80	750/341
MCO-GS-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$22,412	120,000 BTU	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
MCO-GD-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$23,085	120,000 BTU	38 (965)	70-1/2 (1791)	44-1/2 (1130)	160	1500/682
FULL SIZE ELECTRIC CONVECTION OVENS								
MCO-ES-10-S	Standard Depth Single Master Convection Oven (200 Solid State Controller)	\$10,583	10.4 KW	38 (965)	57-1/2 (1461)	41-1/4 (1048)	80	750/341
MCO-ED-10-S	Deep (Bakery) Depth Single Master Convection Oven (200 Solid State Controller)	\$10,914	10.4 KW	38 (965)	57-1/2 (1461)	44-1/2 (1130)	80	750/341
MCO-ES-20-S	Standard Depth Double Master Convection Oven (200 Solid State Controller)	\$20,681	20.8 KW	38 (965)	70-1/2 (1791)	41-1/4 (1048)	160	1500/682
MCO-ED-20-S	Deep (Bakery) Depth Double Master Convection Oven (200 Solid State Controller)	\$21,354	20.8 KW	38 (965)	70-1/2 (1791)	44-1/2 (1130)	160	1500/682

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

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

STANDARD FEATURES

- Master 450 Solid State Digital control with Cook 'n' Hold and 150°F (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 coved corners
- 24" cooking cavity height W/6 chrome plated oven racks on 13-position rack guides
- Double deck models available
- 5 year limited door warranty, excluding window (USA & Canada only)
- Gas models feature electronic spark ignition and 60,000 BTU per oven cavity
- Electric models: 10.4 kW loading per oven cavity



MCO-GS-10



MCO-GS-20 Shown with optional casters

NOTE: Gas and electric full size oven models are available for markets that require "CE" agency approvals. Please contact factory for pricing.

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft.	Ship Weight
GAS CONVECTION OVENS								
MCO-GS-10	Full Size Gas Standard Depth Single Master Convection Oven (450 Digital Controller)	\$12,743	60,000 BTU	38(965)	57-1/2(1461)	41-1/4(1048)	80	750/341
MCO-GD-10	Full Size Gas Deep Depth Single Master Convection Oven (450 Digital Controller)	\$13,074	60,000 BTU	38(965)	57-1/2(1461)	44-1/2(1130)	80	750/341
MCO-GS-20	Full Size Gas Standard Depth Double Master Convection Oven (450 Digital Controller)	\$25,002	120,000 BTU	38(965)	70-1/2(1791)	41-1/4(1048)	160	1500/682
MCO-GD-20	Full Size Gas Deep Depth Double Master Convection Oven (450 Digital Controller)	\$25,675	120,000 BTU	38(965)	70-1/2(1791)	44-1/2(1130)	160	1500/682
ELECTRIC CONVECTION OVENS								
MCO-ES-10	Full Size Electric Standard Depth Single Master Convection Oven (450 Digital Controller)	\$11,873	10.4 KW	38(965)	57-1/2(1461)	41-1/4(1048)	80	750/341
MCO-ED-10	Full Size Electric Deep Depth Single Master Convection Oven (450 Digital Controller)	\$12,204	10.4 KW	38(905)	70-1/2(1791)	44-1/2(1130)	80	750/341
MCO-ES-20	Full Size Electric Standard Depth Double Master Convection Oven (450 Digital Controller)	\$23,271	20.8 KW	38(965)	70-1/2(1791)	41-1/4(1048)	160	1500/682
MCO-ED-20	Full Size Electric Deep Depth Double Master Convection Oven (450 Digital Controller)	\$23,944	20.8 KW	38(965)	70-1/2(1791)	44-1/2(1130)	160	1500/682

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

Master Series Full-Size Convection Ovens

Options & Accessories

Item Number	Description	Add to Price of Std. Unit	Notes
	Manufactured as U.S. Range Brand (Must specify with order)	N/C	Gas or Electric Models
*	Master 455-Digital Control w/Cook-N-Hold and Core Probe	\$1,517	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 Stainless Steel (Specify with order)	\$371	Gas Models Only
1951217	Direct Connect Vent (Specify with order)	\$279	Gas Models Only
	208 or 240 Volt Motor Only	\$625	Gas Models Only-per deck
	460 Volt Wiring (per deck)	\$579	Electric Models Only-per deck
1591502	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5") w/Restraining Device.	\$1,042	Gas Models Only
	Stainless Steel Open Base w/Rack Guides and Shelf (In lieu of 25" legs)-For extra rack/pan storage.	\$2,141	Single Gas or Electric Models
	Back Enclosure-Stainless Steel	\$520	Gas or Electric Models-per deck
1922211	Extra Oven Rack-Standard Depth	\$244	Gas or Electric Models-each
1922212	Extra Oven Rack-Deep/Bakery Depth	\$244	Gas or Electric Models-each
	Swivel Casters-Set of 4 w/Front Brakes	\$637	Gas or Electric Models
	Lo-Profile Casters-Set of 4 w/Front Brakes (Dbl-deck only)	\$637	Double Gas or Electric Models
	Stainless Steel oven Interior Liner (per deck)	\$833	Gas or Electric Models-per deck
	Stainless Steel Drip Pan	\$336	Gas or Electric Models-per deck
Maximum Security Options (for prisons and other institutions)			
	Stainless Steel Perforated Full Back and Motor Cover	\$660	Gas or Electric Models-per deck
	Oven Door Padlock Hasp (N/A w/window in RH Door) (Pad locks by others)	\$325	Gas or Electric Models-per deck
	Stainless Steel Lockable Control Panel Cover (Pad locks by others)	\$520	Gas or Electric Models-per deck
1951220	Tamper-Proof External Hardware - with Tool Kit	\$475	Gas or Electric Models-per deck
	Deck Fasteners (Stainless Steel flanged feet)	\$868	Gas or Electric Models-Set of Four
	2 Solid Oven Doors (Specify with order)	N/C	Gas or Electric Models-per deck

NOTE: * Not available with ENERGY STAR Models

Garland Half-Size Electric 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 thermal window
- 4" (102mm), adjustable stainless steel legs
- Porcelain enameled oven interior with coved corners
- 5-yr door warranty, excl. window (USA & Can. only)

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



MCO-E-5-C

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

ELECTRIC CONVECTION OVENS								
MCO-E-5-C	Half Size Electric Standard Depth Single Master Convection Oven	\$8,698	5.5 KW	15-1/2(393)	20 (510)	21-1/8(537)	38.5	340/155
MCO-E-25-C	Half Size Electric Standard Depth Double Master Convection Oven	\$17,142	11 KW	15-1/2(393)	20 (510)	21-1/8(537)	77	680/310

Options & Accessories

Item Number	Description	US List Price	Notes
	Stainless Steel Open Base w/Rack Guides and Shelf-For extra rack/pan storage.	\$1,470	Single Models
	Swivel Casters-Set of 4 w/Front Brakes	\$637	Double Electric Models; Single deck w.Open Base
	Extra Oven Rack Electric	\$244	each
	Stainless Steel Solid Door(s) (Must specify with order)	N/C	per deck
	Deck Fasteners (Stainless Steel flanged feet)	\$868	
	Stainless Steel Main Back	\$231	per deck
	7.5 KW Elements (For heavy loads and faster recovery)	\$267	per deck
	Stainless Steel 21 1/4" (540 mm) Legs (Double Deck only)	\$823	
	Power Cord Set w/Plug	\$405	

Garland Air Deck Gas 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
- One Year Limited Parts and Labor Warranty (USA & Canada only)

GAS MODELS:

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

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
GAS AIR-DECK OVENS								
G56PB	Pizza Oven Gas Air Deck Single Deck Bottom Power Module	\$26,440	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	\$26,440	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	\$52,866	160,000 BTU	63(1600)	78(1981)	49-3/4(1263)	190	2000/910

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

Options & Accessories

Item	Description	US List Price	Notes
	Stainless Steel Main Back.	\$1,723	per deck
CK4529	Direct Connect Vent (Must specify with order)	N/C	

Garland GPD Series Deck Ovens

STANDARD FEATURES

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



GPD-48-2

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
GPD-48	Pizza Oven Gas Pyro Deck Single 48" Wide Hearth	\$15,195	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	\$17,537	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	\$30,391	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	\$35,075	244,000 BTU	75(1905)	62-17/32(1588)	45-1/4(1149)	164	1975/898

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

Options & Accessories

Item	Description	US List Price	Notes
CK99-014	Direct Connect Vent (Must specify with order; w/original equipment only)	N/C	
	Stainless Steel Main Tops	\$1,192	

Garland G2000/E2000 Series Deck Ovens

STANDARD FEATURES

- Stainless steel front, sides, and legs
- Aluminumized 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 and removable
intermediate shelf

E2000:

- Windowed door with interior light



Garland G2000 Series Deck Ovens

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
G2071	Bake Oven Gas Single 7" High Hearth Deck	\$10,163	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	\$20,049	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	\$30,187	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	\$10,811	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	\$21,370	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	\$32,132	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	\$12,180	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	\$24,133	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)	\$20,698	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)	\$30,620	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)	\$22,739	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)	\$22,079	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)	\$31,244	120,000 BTU	55-1/4(1403)	60-1/2(1537)	38-1/4(972)	201	1685/765

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

Garland E2000 Series Deck Ovens

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
E2001	Bake Oven Electric Single 8" High Hearth Deck	\$18,499	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	\$32,481	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	\$46,404	18.6 KW	55-1/2(1410)	66(1676)	36(914)	201	1410/640
E2005	Roast Oven Electric Single 12" High Steel Deck	\$19,087	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	\$33,250	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	\$47,447	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)	\$32,877	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)	\$46,571	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)	\$47,004	18.6 KW	55-1/2(1410)	74(1782)	36(914)	201	1670/750

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

G2000/E2000 Series Deck Ovens Options & Accessories

Description	Price	Notes
Stainless Steel Main Top (all models)	\$1,192	Gas or Electric Models
Stainless Steel Main Back-(7" Bake Oven)	\$555	Gas Models Only-per deck
Stainless Steel Main Back-(12" Roast Oven)	\$767	Gas Models Only-per deck
Stainless Steel Main Back-(Twin 7" General Purpose Oven)	\$874	Gas Models Only-per deck
Stainless Steel Main Back	\$814	Electric Models Only-per deck
Window and Interior Light for each 7" (178mm) Bake Oven	\$921	Gas Models Only-per deck
(2) Windows and (1) Interior Light for each 7" (178mm) General Purpose Oven	\$1,840	Gas Models Only-per deck
Window in Roast Section Door Internal Lights in Roast Section Gas	\$921	Gas Models Only-per deck
Window in Roast Section Door Internal Lights in Roast Section Electric	\$921	Electric Models Only-per deck
Steel Deck in Lieu of Hearth (Bake Ovens Only)	N/C	Gas or Electric Models
Hearth Deck in Roast Section Gas	\$791	Gas Models Only-per deck
Hearth Deck in Roast Section Electric	\$791	Electric Models Only-per deck
Direct Connect Vent (Must specify with order)	N/C	Gas Models Only

Garland CPO Series Counter Ovens



STANDARD FEATURES

- 650°F, (343°C), electro-mechanical thermostat
- 15-minute mechanical timer
- 3" crown heights
- Oven ready light indicates oven has reached selected temperature
- 1½" thick insulation in walls, top, and doors
- 2 removable baking hearths (-12H)
- 4 removable baking hearths (-24H)
- All stainless steel finish
- Standard with 6-ft. (1.8m) long cord and plug (single-phase models only)
- One-year parts and labor warranty
- 4" Stainless Steel Legs

CPO-ES-12H:

- 120, 208, or 240 volts, single phase
- Incoloy tubular heating elements; total 1.8kW, (120-volt model), or 2.85kW, (208/240-volt models)

CPO-ED-12H:

- 208, or 240 volts, single phase
- Incoloy tubular heating elements; total 3.6kW

CPO-ED-24H:

- 208 or 240 volts, single or three phase
- Incoloy tubular heating elements, (3.6 kW per deck)

Model Number	Description	US List Price	Total Input	Width: in.(mm)	Height: in.(mm)	Depth: in.(mm)	Cu.Ft. (crate)	Ship Weight
CPO-ES-12H	Pizza Counter Oven Electric Single Door (Use with Pre-Baked Product Only)	\$3,436	*1.80 KW/ 2.85 KW	22-1/2(572)	17-1/2(445)	23-1/2(597)	8.2	127/58
CPO-ED-12H	Pizza Counter Oven Electric Single Door (Use with Pre-Baked or Fresh Product)	\$4,409	3.60 KW	25-1/2(648)	17-1/2(445)	26-3/4(679)	10.3	145/66
CPO-ED-24H	Pizza Counter Oven Electric Double Door (Use with Pre-Baked or Fresh Product)	\$8,301	7.20 KW	26-1/2(673)	29(737)	28-7/8(733)	18.8	293/133

*1.8kW, (120-volt model), or 2.85kW, (208/240-volt models)

Options & Accessories

Description	US List Price
60 Min. Timer; per deck	\$193

Counter Equipment



Garland High-Efficiency Char Broiler _____	18	US Range Regal Series Cheesemelters _____	26
Garland Gas Designer Series _____	20	Garland E24 Series Electric _____	27
Garland Electric Designer Series _____	22	Garland E22 Series Electric _____	28
Garland G Series Gas Char-Broilers _____	23	US Range Regal Stock Pot Stove _____	28
NEW Heavy-Duty Counter Equipment _____	24	Garland Master Series Griddles _____	29

A NEW Horizon of Performance, Durability and Efficiency



Expand your horizon with the new Garland High Efficiency Broiler. With less variation in surface temperatures, Garland delivers everything from improved productivity to better, more consistent food quality. With easy-to-use controls and even easier operation there are fewer food safety concerns, far less operator training required and improved energy consumption.

MAXIMIZE PRODUCTIVITY

More even heat distribution across the entire surface is the key to improving productivity. With the entire surface producing like results, shuffling product position and trying to find hot or cooler zones is no longer necessary. Experience consistent results with less training. Because the unit is zoned, you control the temperature for ultimate flexibility.

BROIL A COMPLETE MENU OF FOOD ITEMS TO PERFECTION

Once set, no adjustment is necessary. Simply use the Quick Switch to start the broiler. The need for operator training is kept to a minimum.

ELECTRONIC IGNITION - LESS ENERGY, GREATER CONVENIENCE

There are no pilot lights in the new Garland HE Broiler. Instead, an electronic sparking mechanism is used to fire up the burners. Should gas flow be interrupted or the flame extinguish for any reason, the spark sequence automatically attempts to re-fire the broiler allowing for trouble free, continuous operation.

SIMPLE QUICK-SWITCH START-UP

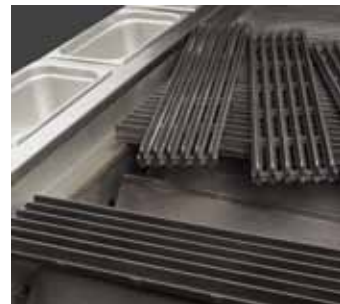
Garland has made the HE Broiler so easy to use that starting or stopping the broiler is as easy as flipping a switch. The switch automatically starts the sparking sequence and opens the gas valve allowing the unit to fire up almost instantly.

EASY TO CLEAN AND MAINTAIN

Grill sections are modular to allow for easy removal and handling. Large capacity drip trays slide out for easy cleaning and maintenance.

HEAVY-DUTY CONSTRUCTION - PERFORMANCE ASSURED

The robust grill and radiant plates are made from durable cast iron. Beneath the burners, stainless steel deflectors help with heat efficiency and reduce flare up. Solid stainless steel exterior and commercial-grade components throughout ensure a robust, durable product built to last.





Model HEEG-60CL

STANDARD FEATURES:

- Stainless steel exterior and front rail with 1/3-size food pan cut outs
- Heavy-duty removable cast iron grates
- Large capacity, removable drip pans/ water pans
- Cast iron, energy-efficient burners, each with an individual cast iron radiant
- Power switch operation
- Electronic spark ensuring consistent main burner flame during operation
- Grate cleaning implement
- 3/4" gas regulator
- All models come with 6' cord and plug
- HEEG Series: concealed burner controls maintain preset accuracy

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

Garland High Efficiency Broilers

Model Number	US List Price	Broiling Area inches (mm)		Number of Burners	Total Input		Cu.Ft. (crate)	Ship Weight
		Width	Depth		NAT	PRO		
HEEG24CL	\$7,936	20-1/8 (511)	23-1/2 (597)	4	54,000	48,000	36	338/153
HEEG36CL	\$9,361	30-1/8 (765)	23-1/2 (597)	6	81,000	72,000	36	391/177
HEEG48CL	\$11,620	44-1/8 (1121)	23-1/2 (597)	9	121,500	108,000	55	505/229
HEEG60CL	\$12,833	54-1/8 (1375)	23-1/2 (597)	11	148,500	132,000	55	620/281

NOTE: All High Efficiency Broilers are designed to be silicone-mounted to noncombustible work surfaces.

Optional front rail in lieu of 1/3 size food pan cut outs (only at time of order).

- 1/9 food pan cut outs
- Solid front rail with 5 3/8" (137 mm) depth
- Stub solid front rail with 2 1/2" (64 mm) depth

Optional matching stands sold separately below.

Stands for High Efficiency Broilers



STANDARD FEATURES:

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

Model Number	US List Price	Description	Cu.Ft. (crate)	Ship Weight
HEST-24	\$1,433	For 24" wide broilers	20	39/18
HEST-36	\$1,654	For 36" wide broilers	30	55/25
HEST-48	\$1,874	For 48" wide broilers	40	69/31
HEST-60	\$2,095	For 60" wide broilers	45	77/35

Garland Gas Designer (GD) Series



GD-152H



GD-15F



GD-24G



GD-24RB

STANDARD FEATURES:

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

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:

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

BROILER:

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
HOT PLATES/FRYER					
GD-152H	Hot Plate 15" (381mm) Wide - (2) 14800 BTU Open Burners	\$3,938	29,600 BTU	5	70/32
GD-304H	Hot Plate 30" (761mm) Wide- (4) 14800 BTU Open Burners	\$4,428	59,200 BTU	9	125/57
GD-15F	Fryer 15" (381mm) wide - w/cold rolled steel frypot Fat Capacity: 15lbs (7L.) 100% Safety System. 1 Degree Snap Action Thermostat.	\$7,694	45,000 BTU	6	120/54
GRIDDLES					
GD-15G	Griddle 15" (381mm) Wide. 1 Hi-Lo Valve Control	\$3,218	20,000 BTU	5	85/39
GD-15GTH	Griddle 15" (381mm) Wide. 1 Thermostat Control	\$3,572	20,000 BTU	5	85/39
GD-24G	Griddle 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$3,949	40,000 BTU	8	146/66
GD-24GTH	Griddle 24" (610mm) Wide. 2 Thermostat Controls	\$4,656	40,000 BTU	8	146/66
GD-36G	Griddle 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$4,850	60,000 BTU	11	200/91
GD-36GTH	Griddle 36" (914mm) Wide. 3 Thermostat Controls	\$5,957	60,000 BTU	11	200/91
BROILERS					
GD-18RB	Radiant Broiler 18" (460mm) Wide. 2 Hi-Lo Valve Controls	\$4,485	45,000 BTU	8	110/50
GD-24RB	Radiant Broiler 24" (610mm) Wide. 2 Hi-Lo Valve Controls	\$4,896	60,000 BTU	8	150/68
GD-30RB	Radiant Broiler 30" (760mm) Wide. 3 Hi-Lo Valve Controls	\$5,637	75,000 BTU	9	200/91
GD-36RB	Radiant Broiler 36" (914mm) Wide. 3 Hi-Lo Valve Controls	\$6,311	90,000 BTU	11	240/109

Griddle Options

Entire Griddle Grooved; 15" Add Suffix "U"	\$1,786
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,031
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,356
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,637
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,637
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,031

Broiler Options

18" Broiler Spatter Guard	\$370
24" Broiler Spatter Guard	\$381
30" Broiler Spatter Guard	\$473
36" Broiler Spatter Guard	\$542

Exterior Options (All GD Series)

Stainless Steel Main Back & Bottom	\$266
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Garland Gas Designer (GD) Flame Failure Models



GD-152HFF



GD-24GFF



GD-24RBFF

STANDARD FEATURES:

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

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
HOT PLATES					
GD-152HFF	Hot Plate 15" (381 mm) Wide 2 Valves/Flame Failure Protection (2) 14800 BTU Open Burners	\$4,463	29,600 BTU	5	70/32
GD-304HFF	Hot Plate 30" (761mm) Wide- (4) Valves Flame Failure Protection	\$5,005	59,200 BTU	9	125/57
GRIDDLES					
GD-15GFF	Griddle 15" (381mm) Wide. One Valve/Flame Failure Protection	\$3,743	20,000 BTU	5	85/39
GD-24GFF	Griddle 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$4,474	40,000 BTU	8	146/66
GD-36GFF	Griddle 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$5,375	60,000 BTU	11	200/91
BROILERS					
GD-18RBFF	Raidant Broiler 18" (460 mm) Wide. One Valve/Flame Failure Protection	\$5,010	45,000 BTU	8	110/50
GD-24RBFF	Radiant Broiler 24" (610 mm) Wide. One Valve/Flame Failure Protection	\$5,421	60,000 BTU	8	150/68
GD-30RBFF	Radiant Broiler 30" (760 mm) Wide. One Valve/Flame Failure Protection	\$6,162	75,000 BTU	9	200/91
GD-36RBFF	Radiant Broiler 36" (914 mm) Wide. One Valve/Flame Failure Protection	\$6,836	90,000 BTU	11	240/109

Griddle Options	
Entire Griddle Grooved; 15" Add Suffix "U"	\$1,786
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,031
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,356
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,637
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,637
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,031
Broiler Options	
18" Broiler Spatter Guard	\$370
24" Broiler Spatter Guard	\$381
30" Broiler Spatter Guard	\$473
36" Broiler Spatter Guard	\$542
Exterior Options (All GD Series)	
Stainless Steel Main Back & Bottom	\$266

Garland Electric Designer (ED) Series



ED-15H



ED-15F



ED-24G



ED-30B

STANDARD FEATURES:

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

HOT PLATE:

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

FRYER:

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

GRIDDLE:

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

BROILER:

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

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
ED-15THSE	Hot Plate 15" Wide; two 7 1/2" Solid Elements	\$2,431	4.0 kW	5	50/23
ED-15HSE	Hot Plate 15" Wide; two 9" Solid Elements	\$2,431	5.2 kW	5	50/23
ED-15H	Hot Plate 15" Wide; two 7 1/2" Open Elements	\$1,791	4.2 kW	5	46/21
ED-15F	Fryer 15" Wide 5.3 kW	\$4,805	5.3 kW	5	50/23
ED-15SF	Super Fryer 15" Wide 8.0 kW	\$5,183	8.0 kW	5	50/23
ED-30FT	Fryer Twin 30" Wide 10.6 kW	\$8,291	10.6 kW	10	70/32
ED-30SFT	Super Fryer Twin 30" Wide 16.0 kW	\$8,405	16.0 kW	10	70/32
ED-15G	Griddle 15" Wide	\$2,853	3.4 kW	6	90/41
ED-24G	Griddle 24" Wide	\$3,766	6.7 kW	8	152/69
ED-36G	Griddle 36" Wide	\$4,428	10.1 kW	11	175/80
ED-15B	Broiler 15" Wide	\$4,770	2.7 kW	6	70/32
ED-30B	Broiler 30" Wide	\$6,232	5.4 kW	9	100/45
ED-42B	Broiler 42" Wide	\$7,680	8.1 kW	17	211/96

Fryer Option

	Price
Large Fryer Basket (sales to be coordinated with Parts Department)	N/C
Stainless Steel Bowl Cover	\$312
Stainless Steel Fryer Fish Plate	\$416

Griddle Options

Entire Griddle Grooved; 15" Add Suffix "U"	\$1,786
Entire Griddle Grooved; 24" Add Suffix "U"	\$3,031
Entire Griddle Grooved; 36" Add Suffix "U"	\$4,356
24" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,637
36" Griddle w/12" Left Side Grooved (G or GTH) Add Suffix "U1"	\$1,637
36" Griddle w/24" Left Side Grooved (G or GTH) Add Suffix "U2"	\$3,031

Broiler Options

15" Broiler Spatter Guard	\$370
30" Broiler Spatter Guard	\$473
42" Broiler Spatter Guard	\$553
24" Nickel Plated Shelf to fit 30" Spatter Guard	\$243
36" Nickel Plated Shelf to fit 42" Spatter Guard	\$243

Exterior Options (All ED Series)

Stainless Steel Main Back and Bottom	\$266
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Designer Series Equipment Stands



Stainless steel CSD series counter equipment stand
 Shown with optional casters

Item Number	Description	Price (SS Finish)	Ship Weight
SS-CSD-GF	Stand 15" (381mm) Wide For Gas Fryer Only	\$1,918	36/16
SS-CSD-15	Stand 15" (381mm) Wide	\$2,077	36/16
SS-CSD-18	Stand 18" (457mm) Wide	\$2,169	38/17
SS-CSD-24	Stand 24" (610mm) Wide	\$2,248	42/19
SS-CSD-30	Stand 30" (762mm) Wide	\$2,329	44/20
SS-CSD-36	Stand 36" (914mm) Wide	\$2,510	48/22
SS-CSD-42	Stand 42" (1067mm) Wide	\$2,693	54/25

Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



G24-BRL

STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$6,528	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$6,938	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$7,783	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$8,604	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$11,377	120,000 BTU	37	375/170

Broiler Options & Accessories		Price
18" (457mm) Stainless Steel Spatterguard		\$646
24" (610mm) Stainless Steel Spatterguard		\$704
30" (762mm) Stainless Steel Spatterguard		\$865
36" (914mm) Stainless Steel Spatterguard		\$887
48" (1219mm) Stainless Steel Spatterguard		\$899
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$161
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$196
30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$208
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$219
Stainless steel back for 18" (457mm) Broiler		\$306
Stainless steel back for 24" (610mm) Broiler		\$335
Stainless steel back for 30" (762mm) Broiler		\$386
Stainless steel back for 36" (914mm) Broiler		\$456
Stainless steel back for 48" (1219mm) Broiler		\$508
Stainless steel back for 18" (457mm) back guard		\$278
Stainless steel back for 24" (610mm) back guard		\$301
Stainless steel back for 30" (762mm) back guard		\$375
Stainless steel back for 36" (914mm) back guard		\$439
Stainless steel back for 48" (1219mm) back guard		\$479
Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round & 1/2 diamond racks).		
DIA-18	Set of 3 racks for 18" Broiler	\$243
DIA-24	Set of 4 racks for 24" Broiler	\$323
DIA-30	Set of 5 racks for 30" Broiler	\$392
DIA-36	Set of 6 racks for 36" Broiler	\$508
DIA-48	Set of 8 racks for 48" Broiler	\$553

Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$720	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,073	15	40
G24-BRL-STD	Stand 24" (610mm) Wide	\$720	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,141	15	40
G30-BRL-STD	Stand 30" (762mm) Wide	\$789	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,221	22	50
G36-BRL-STD	Stand 36" (914mm) Wide	\$799	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,313	22	50
G48-BRL-STD	Stand 48" (1219mm) Wide	\$856	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$1,461	37	75
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$629	

Garland & US Range Heavy-Duty Counter Equipment

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



HOT PLATES:

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



GRIDDLES:

- One burner per 12" of width
- 1" thick polished steel plate
- 23" griddle surface depth
- 4" deep front grease trough
- Piezo pilot igniters
- One Hi-Lo valve control, OR
- One snap-action thermostat control, (200°-525°F), per burner

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

Model Number		Description	US List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
HOT PLATES						
GTOG12-2	UTOG12-2	Hotplate (2) Open Burner	\$1,737	60,000 BTU	21	73/33
GTOG24-4	UTOG24-4	Hotplate (4) Open Burner	\$2,741	120,000 BTU	21	135/61
GTOG36-6	UTOG36-6	Hotplate (6) Open Burner	\$3,693	180,000 BTU	29	191/87
GTOG48-8	UTOG48-8	Hotplate (8) Open Burner	\$4,358	240,000 BTU	38	247/112
STEP-UP HOT PLATES						
GTOG24-SU4	UTOG24-SU4	Step-up (4) Open Burner	\$3,577	120,000 BTU	21	135/61
GTOG36-SU6	UTOG36-SU6	Step-up (6) Open Burner	\$4,792	180,000 BTU	29	191/87
GTOG48-SU8	UTOG48-SU8	Step-up (8) Open Burner	\$5,515	240,000 BTU	38	247/112
VALVE-CONTROLLED GRIDDLES						
GTGG24-G24	UTGG24-G24	24" Valve griddle	\$3,068	52,000 BTU	21	247/112
GTGG36-G36	UTGG36-G36	36" Valve griddle	\$3,913	78,000 BTU	29	359/159
GTGG48-G48	UTGG48-G48	48" Valve griddle	\$4,897	104,000 BTU	37	446/202
GTGG60-G60	UTGG60-G60	60" Valve griddle	\$6,135	130,000 BTU	43	561/254
GTGG72-G72	UTGG72-G72	72" Valve griddle	\$7,618	156,000 BTU	51	690/306
SNAP-ACTION THERMOSTAT-CONTROLLED GRIDDLES						
GTGG24-GT24	UTGG24-GT24	24" Snap-action griddle	\$3,704	64,000 BTU	21	270/122
GTGG36-GT36	UTGG36-GT36	36" Snap-action griddle	\$5,418	96,000 BTU	29	370/168
GTGG48-GT48	UTGG48-GT48	48" Snap-action griddle	\$6,773	128,000 BTU	37	441/200
GTGG60-GT60	UTGG60-GT60	60" Snap-action griddle	\$8,348	160,000 BTU	43	578/262
GTGG72-GT72	UTGG72-GT72	72" Snap-action griddle	\$9,909	192,000 BTU	51	800/363
Chrome Griddle Plate*			Add to Price			
24" Chrome Griddle Plate			\$5,145			
36" Chrome Griddle Plate			\$6,424			
48" Chrome Griddle Plate			\$7,938			
60" Chrome Griddle Plate			\$9,566			
72" Chrome Griddle Plate			\$11,013			
Grooved Griddle Plate*			Fully Grooved		1/2-Grooved Lt or Rt	
24" Grooved Griddle Plate			\$2,292		\$1,323	
36" Grooved Griddle Plate			\$3,439		\$1,985	
48" Grooved Griddle Plate			\$4,584		\$2,646	
60" Grooved Griddle Plate			\$5,731		\$3,308	
72" Grooved Griddle Plate			\$6,876		\$3,969	

*Chrome and grooved plate options not available in combination.

Garland & US Range Heavy-Duty Counter Equipment

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



RADIANT CHAR-BROILERS:

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



CERAMIC BRIQUETTE CHAR-BROILERS:

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

Model Number		Description	US List Price	Total Input (Natural Gas)	Cu.Ft. (crate)	Ship Weight
Garland	US Range					
CHAR-BROILERS w/CAST IRON RADIANTS & ADJUSTABLE GRATES						
GTBG24-AR24	UTBG24-AR24	24" Wide Broiler	\$5,292	72,000 BTU	21	283/129
GTBG36-AR36	UTBG36-AR36	36" Wide Broiler	\$6,494	108,000 BTU	29	391/178
GTBG48-AR48	UTBG48-AR48	48" Wide Broiler	\$8,533	144,000 BTU	38	514/283
GTBG60-AR60	UTBG60-AR60	60" Wide Broiler	\$10,618	180,000 BTU	43	635/288
CHAR-BROILERS w/CAST IRON RADIANTS & NON-ADJUSTABLE GRATES						
GTBG24-NR24	UTBG24-NR24	24" Wide Broiler	\$4,586	72,000 BTU	21	283/129
GTBG36-NR36	UTBG36-NR36	36" Wide Broiler	\$5,921	108,000 BTU	29	391/178
GTBG48-NR48	UTBG48-NR48	48" Wide Broiler	\$7,332	144,000 BTU	38	505/230
GTBG60-NR60	UTBG60-NR60	60" Wide Broiler	\$9,603	180,000 BTU	43	620/282
Agency approvals not ready. Only at field test for 72" models. Support not set up.						
CHAR-BROILERS w/CERAMIC BRIQUETTE & ADJUSTABLE GRATES						
GTBG24-AB24	UTBG24-AB24	24" Wide Broiler	\$5,292	60,000 BTU	21	283/129
GTBG36-AB36	UTBG36-AB36	36" Wide Broiler	\$6,494	90,000 BTU	29	391/178
GTBG48-AB48	UTBG48-AB48	48" Wide Broiler	\$8,533	120,000 BTU	38	514/283
GTBG60-AB60	UTBG60-AB60	60" Wide Broiler	\$10,618	155,000 BTU	43	635/288

Broiler Options	Add to Price
3-Sided Spatter-Guard for 24" Broiler	\$579
3-Sided Spatter-Guard for 36" Broiler	\$623
3-Sided Spatter-Guard for 48" Broiler	\$813
3-Sided Spatter-Guard for 60" Broiler	\$846
Nickel Plated Wire Holding Shelf for 24" Spatter-Guard	\$197
Nickel Plated Wire Holding Shelf for 36" Spatter-Guard	\$220
Fajita Broiling Grate (9" wide - replaces 3 standard grate sections)	\$152
Broiler Grate Cleaning Tool	\$167

Equipment Stands for Heavy-Duty Counter Equipment

STANDARD FEATURES:

- Stainless steel 2" tube construction
- Solid top surface
- Solid lower holding shelf.

Part No.	Description	US List Price	Cu.Ft. (crate)	Ship Weight
A4528796	For All 24" Wide Models - w/swivel casters (front locking/rear-non)	\$1,423	12	50/23
A4528351	For All 36" Wide Models - w/swivel casters (front locking/rear-non)	\$1,524	16	60/27
A4528798	For All 48" Wide Models - w/swivel casters (front locking/rear-non)	\$1,789	21	68/31
A4528800	For All 60" Wide Models - w/swivel casters (front locking/rear-non)	\$1,926	25	77/35
A4528802	For All 72" Wide Models - w/swivel casters (front locking/rear-non)	\$2,247	30	100/45
A4528797	For All 24" Wide Models - w/adjustable feet	\$1,423	12	50/23
A4528795	For All 36" Wide Models - w/adjustable feet	\$1,524	16	60/27
A4528799	For All 48" Wide Models - w/adjustable feet	\$1,789	21	68/31
A4528801	For All 60" Wide Models - w/adjustable feet	\$1,926	25	77/35
A4528803	For All 72" Wide Models - w/adjustable feet	\$2,247	30	100/45

Heavy-Duty Counter Equipment Options & Accessories

Stainless Steel Skirts for Dias/Counter Surface Mounting - Specify option at time of order	Add to Price
Stainless Steel Skirt for All 12" Wide Models	\$279
Stainless Steel Skirt for All 24" Wide Models	\$306
Stainless Steel Skirt for All 36" Wide Models	\$334
Stainless Steel Skirt for All 48" Wide Models	\$361
Stainless Steel Skirt for All 60" Wide Models	\$390
Stainless Steel Skirt for All 72" Wide Models	\$435
Upgrade Standing Pilots to Spark Ignition	
Electric Spark Ignition System on 24" Wide Griddle**	\$257
Electric Spark Ignition System on 36" Wide Griddle**	\$401
Electric Spark Ignition System on 48" Wide Griddle**	\$445
Electric Spark Ignition System on 60" Wide Griddle**	\$524
Electric Spark Ignition System on 72" Wide Griddle**	\$601

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

US Range Regal Series Infra-Red Counter Cheesemelters



IRCMA-48

STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
IRCMA-24	24" Cheesemelter	\$3,910	20,000 BTU	9	110/50
IRCMA-36	36" Cheesemelter	\$4,948	30,000 BTU	13	158/72
IRCMA-48	48" Cheesemelter	\$6,157	40,000 BTU	17	211/96
IRCMA-60	60" Cheesemelter	\$7,236	50,000 BTU	21	281/127
IRCMA-72	72" Cheesemelter	\$8,531	60,000 BTU	25	310/141
Wall Mount Kit for IRCMA/GXCM		\$391	(with original equipment only)		

Garland E24 Heavy Duty Electric Griddles, Hot Plate & Fryers



E24-36G

GRIDDLES:

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



E24-12H

HOT PLATE:

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



E24-31F

FRYER:

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

Griddle Model	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-24G	Griddle w/ 2 Thermostats 24" Wide	\$6,394	8.0 kW	16	200/91
E24-36G	Griddle w/ 3 Thermostats 36" Wide	\$8,721	12.0 kW	22	300/136
E24-48G	Griddle w/ 4 Thermostats 48" Wide	\$11,520	16.0 kW	37	400/181
E24-60G	Griddle w/ 5 Thermostats 60" Wide	\$14,481	20.0 kW	43	500/227
E24-72G	Griddle w/ 6 Thermostats 72" Wide	\$16,312	24.0 kW	51	600/272
Griddle Options				Price	
Grooved Griddle Option - Add per 12" Section. Specify L or R				\$1,314	
Stainless Steel Side per side				\$298	
Stainless Steel Main Back - 24" (610mm) to 48" (1219mm)				\$366	
Stainless Steel Main back - 60" (1524mm) to 72" (1829mm)				\$400	
460 Volt for E24-24G Add				\$828	
460 Volt for E24-36G Add				\$1,188	
460 Volt for E24-48G Add				\$1,502	
460 Volt for E24-60G Add				\$1,713	
460 Volt for E24-72G Add				\$2,175	
Maximum Security				Please contact the factory for availability and pricing.	
Tamper Proof External Hardware					
Lockable Control Panel (Pad Locks by Others)					
Tamper Proof Hardware to Attach Griddle to Stand					
Deck Fasteners (SS Flanged Feet)					

Hot Plate Model	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-12H	Hot Plate w/2 Open Elements 15" W	\$2,904	4.2 kW	8	60/27
Hot Plate Options				Price	
Stainless Steel Side per side				\$301	
Stainless Steel Main Back				\$253	

Fryer Model	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
E24-31F	12 kW Fryer 18" Wide	\$6,597	12 kW	9	90/41
E24-31SF	16 kW Super Fryer 18" Wide	\$7,350	16 kW	9	90/41
Fryer Options				Price	
Stainless Steel Side per side				\$302	
Fish Plate - Stainless Steel				\$730	
Large Single Basket in lieu of std. twin baskets				N/C	
Additional Tank (specify with or w/o drain)				\$730	
Stainless Steel Fryer Tank Cover				\$487	
Stainless Steel Fryer Main Back				\$255	
460 Volt E24-31F				\$672	
460 Volt E24-31SF				\$736	

Equipment Stands for Garland E24 Series



Stainless steel
 CS24 series counter
 equipment stand
 Shown with optional
 casters

Model Number	Description	US List Price (SS Finish)	Cu.Ft. (crate)	Ship Weight
SS-CS24-15	Stand 15" (381mm) Wide for E24-12H	\$1,757	5	36/16
SS-CS24-18	Stand 18" (457mm) Wide for E24-31F/SF	\$1,918	5	38/17
SS-CS24-24	Stand 24" (610mm) Wide	\$2,043	6	42/19
SS-CS24-36	Stand 36" (914mm) Wide	\$2,317	6	48/22
SS-CS24-48	Stand 48" (1219mm) Wide	\$2,854	7	54/25
SS-CS24-60	Stand 60" (1524mm) Wide (no shelf incl.)	\$3,264	8	60/27
SS-CS24-72	Stand 72" (1829mm) Wide (no shelf incl.)	\$4,040	9	66/30

Garland E22 Series Electric Teppan Yaki Electric Griddles



E22-36-48GMX

STANDARD FEATURES:

- Stainless steel front and side panels
- 11" (279mm) x 34" (834mm) heated cooking zone
- Seven sizes available
- 208 or 240 Volts single or 3 phase
- Electronic thermostat up to 500°F (260°C)
- 4" stainless steel Stainless Steel legs

Model Number	Description	US List Price	Total Input	Ship Weight
E22-36-36GMX	Teppan Yaki Griddle; 36" x 26 3/4"	\$6,221	6.7 kW	330/150
E22-36-45GMX	Teppan Yaki Griddle; 45" x 26 3/4"	\$6,901	6.7 kW	340/154
E22-36-48GMX	Teppan Yaki Griddle; 47 5/8" x 24 1/16"	\$6,901	6.7 kW	350/159
E22-36-56GMX	Teppan Yaki Griddle; 56 3/16" x 26 3/4"	\$7,362	6.7 kW	385/175
E22-36-60GMX	Teppan Yaki Griddle; 59 5/8" x 24 1/16"	\$7,362	6.7 kW	385/175
E22-36-72GMX	Teppan Yaki Griddle; 71 5/8" x 24 1/16"	\$8,018	6.7 kW	400/182

Griddle Options	Price
Stainless Steel Main Back	\$174
Flanged Griddle Edge Option for E22-36-36GMX	\$461
Flanged Griddle Edge Option for E22-36-45GMX	\$577
Flanged Griddle Edge Option for E22-36-48GMX	\$577
Flanged Griddle Edge Option for E22-36-56 GMX	\$635
Flanged Griddle Edge Option for E22-36-60GMX	\$635
Flanged Griddle Edge Option for E22-36-72GMX	\$691

US Range Regal Series Stock Pot Stove



SP-1844

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SP-1844	Stock Pot Stove w/ Tubular Steel Legs	\$2,651	45,000 BTU	9	106/48
SP-1844-2*	Double Stock Pot Stove w/Legs	\$5,348	90,000 BTU	18	212/96

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

STANDARD FEATURES:

- One-piece heavy cast reinforced top grate
- Large capacity, removable drip pan
- High speed ring-type burners with total input of 45,000 BTU/hr (SP-1844) (inner ring burner - 15,000BTU/hr, outer ring burner - 30,000 BTU/hr)
- One gas control per burner
- Standing pilot for instant lighting
- 3/4" gas regulator
- Exterior finish – stainless steel

Garland Master Series Production Griddles



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 adjustable legs
- Nickel-plated thermostat guards
- 8" high backsplash
- Contoured grease chute opening

GAS MODELS:

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

ELECTRIC MODELS:

- Three (3) flat-bar heating elements, (4.3 kW total), per 12" of width
- 208 or 240 Volt models
- 6' (1829mm) cord and plug standard on 24" - 48" 3-phase models and on 24"-240V, single-phase models.

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Master CG Series Gas Griddles					
CG-24R 01	Griddle 24" (610mm) Wide	\$11,590	60,000BTUs	27	335/152
CG-36R 01	Griddle 36" (914mm) Wide	\$14,435	90,000BTUs	30	485/220
CG-48R 01	Griddle 48" (1219mm) Wide	\$17,245	120,000BTUs	50	625/284
CG-60R 01	Griddle 60" (1524mm) Wide	\$20,137	150,000BTUs	61	765/348
CG-72R 01	Griddle 72" (1829mm) Wide	\$23,386	180,000BTUs	73	905/411
Master ECG Series Electric Griddles					
ECG-24R 01	Griddle 24" (610mm) Wide	\$12,707	8.60kW	27	265/120
ECG-36R 01	Griddle 36" (914mm) Wide	\$16,289	12.90kW	38	400/181
ECG-48R 01	Griddle 48" (1219mm) Wide	\$20,897	17.20kW	50	500/227
ECG-60R 01	Griddle 60" (1524mm) Wide	\$25,159	21.5kW	61	600/273
ECG-72R 01	Griddle 72" (1829mm) Wide	\$27,982	25.80kW	73	700/318
Stands for Master CG & ECG					
SCG-24SS	Stand 24" (610mm) Wide	\$1,324		21	75/34
SCG-36SS	Stand 36" (914mm) Wide	\$1,587		29	85/43
SCG-48SS	Stand 48" (1219mm) Wide	\$1,963		40	115/52
SCG-60SS	Stand 60" (1524mm) Wide	\$2,260		40	140/64
SCG-72SS	Stand 72" (1829mm) Wide	\$2,601		40	170/77
Stands with Casters for Master CG & ECG					
SCG-24SSC	Stand 24" (610mm) Wide w/Casters	\$1,849		21	80/36
SCG-36SSC	Stand 36" (914mm) Wide w/Casters	\$2,169		29	100/45
SCG-48SSC	Stand 48" (1219mm) Wide w/Casters	\$2,499		40	120/55
SCG-60SSC	Stand 60" (1524mm) Wide w/Casters	\$2,819		40	145/66
SCG-72SSC	Stand 72" (1829mm) Wide w/Casters	\$3,139		40	175/80
Griddle Options				Price	
Protective Shield for Controls - 24" Wide Models				\$230	
Protective Shield for Controls - 36" Wide Models				\$230	
Protective Shield for Controls - 48" Wide Models				\$260	
Protective Shield for Controls - 60" Wide Models				\$288	
Protective Shield for Controls - 72" Wide Models				\$347	
Deep Grease Drawer (10 1/2"). Stand Models Only. Specify				N/C	
Low-Profile Option: 4" SS Legs (instead of std. 6") & Shallow Grease Drawer				N/C	
3/4" x 36" Quick Disconnect Gas Hose w/Restraining Device				\$1,038	



Induction Technology: Intelligent thinking in and out of the box

Imagine how efficient and fast it would be if you could generate a precise amount of heat in only the cooking vessel itself.

No burners. No pilots. No heat to transfer.

That's exactly what Garland Induction Technology is all about. Barrier-free creative potential with precise, instant powerful heat concentrated exactly where you need it most.



How it works...

- Induction cookers produce an alternating magnetic field using a copper coil that is fed current at a specified frequency and power level.
- When a steel vessel is placed in close proximity, an electric current is 'induced' in the steel.
- Heat is produced due to the resistive quality of the metal against the induced current. When properly controlled, this method is capable of generating precise amounts of localized heat.

The Griddle-line

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



Induction by Garland



Base-Line

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



Multiple Built-In Options

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



The Wok Line Series

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



Huge Energy Savings

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



Precise Temperature Control

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



Induction Equipped Kitchens are Clean Kitchens

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



Cool Working Conditions

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



Improved Safety

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



Instant Heat

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

Restaurant Ranges



Garland G Series Gas _____ 33
 Garland GF Sentry Series Gas _____ 41
 Garland S680 Series Electric _____ 46
 US Range U Series Gas _____ 48

G Series Starfire Pro Ranges

Cooking without boundaries...



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



Superior features help you take food further.

EXPANDED COOKTOP

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

BALANCED BURNERS

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

LARGE, FLEXIBLE OVEN

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

UNMATCHED GRIDDLE ACCURACY

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

EASE OF MAINTENANCE

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

BEST-IN-CLASS DURABILITY

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

STANDARD FEATURES:

G SERIES

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

GAS PRESSURE REGULATORS

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

OPEN TOP BURNERS

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

GRIDDLE

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

OVEN

- Fully porcelain oven interior, including top, bottom, sides, back & door liner
- Cast "H" burner. 38K BTU/11.1.3kW for standard oven on 36" (900) & 60" (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
- Snap-acting & modulating thermostat
- Two nickel plated oven racks on 3-position removable rack guides
- Strong, Stay Cool, Sure Grip oven door handle

RAISED GRIDDLE BROILER

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

HOT TOPS

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

Garland G Starfire Pro Series Gas Ranges 24" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G24-4L	(4) Open Top Burners (1) Space Saver Oven	\$5,881	167,000	29	302/137
G24-4S	(4) Open Top Burners (1) Storage Base	\$4,822	132,000	29	221/100
G24-4T	(4) Open Top Burners Modular Top	\$3,145	132,000	12	120/54
G24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$6,963	116,000	29	332/151
G24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,903	84,000	29	251/114
G24-2G12T	(2) Open Top Burners; 12"/300mm Griddle; Modular Top	\$4,479	84,000	12	150/68
G24-G24L	24"/600mm Griddle (1) Space Saver Oven	\$7,172	68,000	29	367/166
G24-G24S	24"/600mm Griddle (1) Storage Base	\$6,102	36,000	29	286/130
G24-G24T	24"/610mm Griddle Modular Top	\$4,965	36,000	12	185/84

Garland G Starfire Pro Series Gas Ranges 36" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G36-6R	(6) Open Top Burners (1) Standard Oven	\$5,887	236,000	40	430/195
G36-6S	(6) Open Top Burners (1) Storage Base	\$4,944	198,000	40	310/141
G36-6T	(6) Open Top Burners Modular Top	\$3,840	198,000	17	190/86
G36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$7,084	188,000	40	460/209
G36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$6,014	150,000	40	340/154
G36-4G12T	(4) Open Top Burners; 12"/300mm Griddle; Modular Top	\$5,209	150,000	17	220/100
G36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$7,212	140,000	40	495/225
G36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$6,223	102,000	40	375/170
G36-2G24T	(2) Open Top Burners; 24"/610mm Griddle; Modular Top	\$5,650	102,000	17	255/116
G36-G36R	36"/900mm Griddle (1) Standard Oven	\$7,548	92,000	40	530/240
G36-G36S	36"/900mm Griddle (1) Storage Base	\$6,478	54,000	40	410/186
G36-G36T	36"/900mm Griddle; Modular Top	\$6,179	54,000	17	290/132

Garland G Starfire Pro Series Gas Ranges 48" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$10,869	328,000	85	572/259
G48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$10,030	302,000	85	539/264
G48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$8,133	264,000	85	402/182
G48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$11,949	280,000	85	602/273
G48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$11,112	263,000	85	569/258
G48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$10,714	216,000	85	432/196
G48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$12,159	232,000	85	667/303
G48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$11,309	206,000	85	604/274
G48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$10,913	168,000	85	497/255
G48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$12,414	184,000	85	672/305
G48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$11,574	158,000	85	639/290
G48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$11,166	120,000	85	502/228
G48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$13,196	136,000	85	692/314
G48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$12,357	110,000	85	659/299
G48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$11,961	72,000	85	522/237

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



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G60-6R24RR	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens	\$11,828	307,000	85	828/376
G60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	\$10,708	269,000	85	787/357
G60-6R24SS	(6) Open Burners; Raised 24" /600mm Griddle/Broiler (2) Storage Bases	\$10,151	231,000	85	828/376

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

Garland G Starfire Pro Series Gas Ranges 60" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
G60-10RR	(10) Open Top Burners (2) Standard Ovens	\$10,161	406,000	85	726/329
G60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$9,423	368,000	85	690/312
G60-10SS	(10) Open Top Burners (2) Storage Bases	\$8,408	330,000	85	581/264
G60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$11,343	358,000	85	756/343
G60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$10,494	320,000	85	720/327
G60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$9,488	282,000	85	611/277
G60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$11,319	310,000	85	775/342
G60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$10,703	272,000	85	775/342
G60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$9,688	234,000	85	646/293
G60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$11,806	262,000	85	826/375
G60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$10,956	224,000	85	790/358
G60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$9,942	186,000	85	681/309
G60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$12,590	214,000	85	851/386
G60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$11,740	176,000	85	815/370
G60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$10,725	138,000	85	706/320
G60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$14,201	166,000	85	866/393
G60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$13,351	128,000	85	830/376
G60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$12,336	90,000	85	721/327

G Series Options & Accessories

Description	US List Price
Extra Oven Rack: For Standard Ovens Pt# 4522408	\$239
Extra Oven Rack: For Convection Ovens Pt# 4522409	\$239
Extra Oven Rack: For Space-Saver Oven Pt# 4522410	\$239
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes Pt# 4523547	\$580
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$330
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$720
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$3,066
Stainless Steel Mainback for G24 models	\$688
Stainless Steel Mainback for G36 models	\$767
Stainless Steel Mainback for G48 models	\$813
Stainless Steel Mainback for G60 models	\$858
Stainless Steel Back for High Shelf for G24 models	\$489
Stainless Steel Back for High Shelf for G36 models	\$528
Stainless Steel Back for High Shelf for G48 models	\$603
Stainless Steel Back for High Shelf for G60 models	\$653
Low-Profile Backguard in lieu of Standard High Shelf	N/C
Stainless Steel Main Back for Low Profile Backguard for G24 models	\$296
Stainless Steel Main Back for Low Profile Backguard for G36 models	\$370
Stainless Steel Main Back for Low Profile Backguard for G48 models	\$433
Stainless Steel Main Back for Low Profile Backguard for G60 models	\$471
Stainless Steel Cabinet Door (used on 48"/1200mm range with standard oven and storage)	\$341
Stainless Steel Intermediate Cabinet Shelf (used on 48"/1200mm range with standard oven and storage)	\$500
Stainless Steel Cabinet Door (used on 24"/600mm range)	\$466
Stainless Steel Intermediate Cabinet Shelf (used on 24"/600mm range)	\$398
Two Stainless Steel Cabinet Doors (used on 48"/1200mm range; one door per storage section)	\$681
Two Stainless Steel Intermediate Cabinet Shelves (used on 48"/1200mm range; one door per storage section)	\$965
Two Stainless Steel Cabinet Doors (used on 36"/900mm range)	\$568
Stainless Steel Intermediate Cabinet Shelf (used on 36"/900mm range)	\$455
Two sets of Stainless Steel Cabinet Doors (used on 60"/1500mm range)	\$1,079
Two Stainless Steel Intermediate Cabinet Shelves (used on 60"/1500mm range)	\$1,079
Griddle Options	
<p>Upgrade griddle to thermostat control: ADD \$546 per thermostat, (1 per 12" of linear width), to valve-controlled griddle model. For example: the list price of G36-G36R upgraded to thermostat control would be \$7,548 plus \$1638, (\$546 x 3), for a total list price of \$9,186 NOTE: thermostat controls are not available on raised griddle/broiler sections</p>	
* Piezo Pilot Igniters; per 12" griddle section	\$142
Grooved Griddle; 12" (300mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$1,629
Grooved Griddle; 24" (600mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$1,949
Grooved Griddle; 24" (600mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,260
Grooved Griddle; 36" (900mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$2,179
Grooved Griddle; 36" (900mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,500
Grooved Griddle; 48" (1200mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$2,465
Grooved Griddle; 48" (1200mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,752
Grooved Griddle; 60" (1500mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$2,981
Grooved Griddle; 60" (1500mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$3,252

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

Garland G Series Salamander Broilers



GIR36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For G36 Range	\$5,781	40,000 BTU	40	200/91
GIR48	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,008	40,000 BTU	63	230/105
GIR60	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For G60 Range w/24" (610mm) flue riser & shelf	\$6,303	40,000 BTU	63	260/118
GIR36C	34"(864mm) Counter Salamander	\$5,633	40,000 BTU	21	170/77

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

STANDARD FEATURES:

- Range mount models: Stainless steel front, front, sides, top, backsplash and bottom with heat shield
- Counter models: Stainless steel front, sides and top. Also come with 4"(102mm) legs with adjustable feet
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners
- Each burner individual controlled with Hi-Lo valve control
- 1/2" NPT top left gas connection. (rear access connection available upon request) Counter models standard at rear
- 3-Position, spring balanced adjustable rack assembly
- Large removable grease pan
- Gas regulator

Garland G Series Cheesemelters



GIRCM36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GIRCM36	34" (864mm) Wide Cheesemelter Range Mount For G36 Range	\$5,765	30,000 BTU	40	200/91
GIRCM48	34" (864mm) Wide Salamander Broiler Range Mount For G48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width	\$5,996	30,000 BTU	63	230/105
GIRCM60	34" (864mm) Wide Salamander Broiler Range Mount For G60 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$6,344	30,000 BTU	63	260/118
GIRCM36C	34" (864mm) Counter Cheesemelter	\$5,973	30,000 BTU	21	170/77

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

STANDARD FEATURES:

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

Options & Accessories

Description	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$984
Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield shield)	\$568

Description	Price
Stainless steel main back for GIR36C	\$376
Stainless steel main back for GIR36 & GIRCM36	\$538
Stainless steel main back for GIR48 & GIRCM48	\$615
Stainless steel main back for GIR60 & GIRCM60	\$660

Garland G Series Gas Under Fired Ceramic Briquette Char-Broilers



G24-BRL

STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
G18-BRL	Broiler - 18" (457mm) Wide	\$6,590	45,000 BTU	21	190/86
G24-BRL	Broiler - 24" (610mm) Wide	\$7,004	60,000 BTU	21	252/114
G30-BRL	Broiler - 30" (762mm) Wide	\$7,857	75,000 BTU	29	265/120
G36-BRL	Broiler - 36" (914mm) Wide	\$8,686	90,000 BTU	29	330/150
G48-BRL	Broiler - 48" (1219mm) Wide	\$11,485	120,000 BTU	37	375/170

Broiler Options & Accessories		Price
18" (457mm) Stainless Steel Spatterguard		\$646
24" (610mm) Stainless Steel Spatterguard		\$704
30" (762mm) Stainless Steel Spatterguard		\$865
36" (914mm) Stainless Steel Spatterguard		\$887
48" (1219mm) Stainless Steel Spatterguard		\$899
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$161
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$196
30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$208
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$219
Stainless steel back for 18" (457mm) Broiler		\$306
Stainless steel back for 24" (610mm) Broiler		\$335
Stainless steel back for 30" (762mm) Broiler		\$386
Stainless steel back for 36" (914mm) Broiler		\$456
Stainless steel back for 48" (1219mm) Broiler		\$508
Stainless steel back for 18" (457mm) back guard		\$278
Stainless steel back for 24" (610mm) back guard		\$301
Stainless steel back for 30" (762mm) back guard		\$375
Stainless steel back for 36" (914mm) back guard		\$439
Stainless steel back for 48" (1219mm) back guard		\$479
Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round & 1/2 diamond racks).		
DIA-18	Set of 3 racks for 18" Broiler	\$243
DIA-24	Set of 4 racks for 24" Broiler	\$323
DIA-30	Set of 5 racks for 30" Broiler	\$392
DIA-36	Set of 6 racks for 36" Broiler	\$508
DIA-48	Set of 8 racks for 48" Broiler	\$553

Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$720	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,073	15	40
G24-BRL-STD	Stand 24" (610mm) Wide	\$720	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,141	15	40
G30-BRL-STD	Stand 30" (762mm) Wide	\$789	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,221	22	50
G36-BRL-STD	Stand 36" (914mm) Wide	\$799	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,313	22	50
G48-BRL-STD	Stand 48" (1219mm) Wide	\$856	5	70/32	G48-BRL-CAB	Cabinet - 48" (1219mm) Wide	\$1,461	37	75
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)								\$629	

Garland Range-Match Fryer



GF16-FR



GF16-FRST-HL

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GF16-FR	16" (406mm) wide Range-Match Gas Fryer	\$8,366	110,000 BTU	19	177/80

Range Match Product Holding Station

Model Number	Description	US List Price	Cu.Ft.	Ship Weight
GF16-FRST	16" (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	\$3,658	19	105/48
GF16-FRST-HL	16" (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12" x 20" x 2-1/2" (deep) cafeteria pan & electric heat lamp	\$5,457	19	130/58

GAS FRYER

STANDARD FEATURES:

- Total Flame Failure Protection
- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- Gas fryer multiple pot burners total input 110,000 Btuh (32.2kW)
- Stainless steel fryer tank, 35 lb. (16 L) capacity
- Center line thermostat accurate to 1°
- Standard with (2) twin fryer baskets or (1) large single basket in lieu of twin baskets
- Rear gas connection with combination gas regulator and safety valve supplied
- Open vat tank design with deep cold zone to keep contaminants out of cooking area flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6" (152mm) sections
- 6" (152mm) stainless steel legs with adjustable feet.

FRYER STATION

STANDARD FEATURES:

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

Options & Accessories

Description	US List Price
Stainless Steel Fish Plate	\$422
Stainless Steel Fryer Tank Cover	\$503
Swivel Casters-Set of 4 w/Front Brakes	\$643
Deck Fasteners (Stainless Steel Flanged Feet)	\$339

Garland GF Sentry Series Gas Ranges & Modular Tops

STARFIRE PRO SENTRY Total Flame Failure Protection

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

GF SERIES STANDARD FEATURES:

- Flame failure protection for all burners
- Stainless steel front, sides and plate rail
- Stainless steel low profile back guard
- 6" (152mm) stainless steel adjustable legs
- 27" (686mm) range top work surface
- Gas pressure regulators
- 3/4" on 24" (600mm) and 36" (900mm) models
- 1" on 48" (1200mm) and 60" (1500mm) models
- OPEN TOP BURNERS
- Ergonomic split cast top ring grates
- 26,000 Btuh/7.61kW 2 piece cast iron Starfire-Pro open top burners
- Stainless steel low profile back guard
- GRIDDLE
- Standard on right, Snap-acting & modulating thermostat 175° - 425°F (80°-215°C)
- 23" (584mm) griddle plate working depth
- 4 3/16" (108mm) wide grease trough
- One cast "H" burner 18,000 Btuh/5.27kW per 2" (300mm) section
- 5/8" (16mm) thick steel plate
- OVEN
- Fully porcelain oven interior, including top, bottom, sides, back & door liner

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



GF24



GF36

	Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight	
24" (610mm) Wide	GF24-4L	(4) Open Top Burners (1) Space Saver Oven	\$9,436	136,000/39.82	29	302/137	
	GFE24-4L	(4) Open Top Burners (1) Space Saver Oven	\$9,756	136,000/39.82	29	302/137	
	GF24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$10,601	102,000/29.87	29	332/151	
	GFE24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$10,919	102,000/29.87	29	332/151	
	GF24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$10,782	68,000/19.91	29	367/166	
	GFE24-G24L	24"/610mm Griddle (1) Space Saver Oven	\$11,113	68,000/19.91	29	367/166	
	GF24-4T	(4) Open Top Burners Modular Top	\$5,204	104,000/30.45	12	120/54	
	GF24-2G12T	(2) Open Top Burners; 12"/300mm Griddle Modular Top	\$6,390	70,000/20.50	12	150/68	
	GF24-G24T	24"/610mm Griddle Modular Top	\$6,961	36,000/10.54	12	185/84	
36" (914mm) Wide	GF36-6R	(6) Open Top Burners (1) Standard Oven	\$10,292	194,000/56.81	40	430/195	
	GFE36-6R	(6) Open Top Burners (1) Standard Oven	\$10,646	194,000/56.81	40	430/195	
	GF36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$11,456	160,000/46.85	40	460/209	
	GFE36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$11,811	160,000/46.85	40	460/209	
	GF36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$11,650	126,000/36.89	40	495/225	
	GFE36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$11,992	126,000/36.89	40	495/225	
	GF36-G36R	36"/914mm Griddle (1) Standard Oven	\$11,912	92,000/26.94	40	530/240	
	GFE36-G36R	36"/914mm Griddle (1) Standard Oven	\$12,266	92,000/26.94	40	530/240	
		GF36-6T	(6) Open Top Burners Modular Top	\$5,443	156,000/45.68	17	190/86

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

	Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
36" Wide	GF36-2G24T	(2) Open Top Burners; 24"/600mm Griddle Modular Top	\$6,789	88,000/25.77	17	255/116
	GF36-4G12T	(4) Open Top Burners; 12"/300mm Griddle Modular Top	\$6,618	122,000/35.72	17	220/100
	GF36-G36T	36"/900mm Griddle; Modular Top	\$7,074	54,000/15.81	17	290/132
48" (1219mm) Wide	GF48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$15,050	272,000/79.64	85	572/259
	GFE48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$17,674	272,000/79.64	85	572/259
	GF48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$16,214	238,000/69.69	85	602/273
	GFE48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$18,838	238,000/69.69	85	602/273
	GF48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$16,408	204,000/59.73	85	667/303
	GFE48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$19,021	204,000/59.73	85	667/303
	GF48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$16,671	170,000/49.78	85	672/305
	GFE48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$19,294	170,000/49.78	85	672/305
60" (1524mm) Wide	GF60-10RR	(10) Open Top Burners (2) Standard Ovens	\$15,541	336,000/98.38	85	726/329
	GFE60-10RR	(10) Open Top Burners (2) Standard Ovens	\$17,379	336,000/98.38	85	726/329
	GF60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$16,705	302,000/88.43	85	756/343
	GFE60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$18,542	302,000/88.43	85	756/343
	GF60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$16,899	268,000/78.47	85	775/342
	GFE60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$18,736	268,000/78.47	85	775/342
	GF60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$17,161	234,000/68.52	85	826/375
	GFE60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$18,997	234,000/68.52	85	826/375
	GF60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$14,913	227,000/66.47	85	787/357
	GFE60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven, (1) Storage Base	\$15,278	227,000/66.47	85	787/357
	GF60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$17,001	265,000/77.59	85	828/376
	GFE60-6R24RR	(6) Open Burners; Raised 600mm Griddle/Broiler (2) Standard Ovens	\$18,142	265,000/77.59	85	828/376



GF48



GF60



GF60-6R24RR

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

Model Number	Description	US List Price	Series	Cu.Ft.	Ship Weight
4525318	24" (600mm) Stainless Steel open base stand with legs	\$1,415	GF24-ST24	3	45/20
4525319	24" (600mm) Stainless Steel open base stand with casters	\$2,043	GF24-ST24	3	45/20
4525322	36" (900mm) Stainless Steel open base stand with legs	\$1,518	GF36-ST36	5	55/25
4525323	36" (900mm) Stainless Steel open base stand with casters	\$2,145	GF36-ST36	5	55/25

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

Options & Accessories

Description	US List Price
Extra Oven Rack: For Standard Ovens Pt# 4522408	\$242
Extra Oven Rack: For Convection Ovens Pt# 4522409	\$242
Extra Oven Rack: For Space-Saver Oven Pt# 4522410	\$242
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$333
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes Pt# 4523547	\$585
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$728
* Convection Oven Base (for GFE models only) w/3 oven racks & 3 position rack guides; 115V 60Hz or 240V 50/60Hz	\$3,095
Stainless Steel Mainback for GF24 and GFE24 models	\$694
Stainless Steel Mainback for GF24_T modular top models	\$516
Stainless Steel Mainback for GF36 and GFE36 models	\$774
Stainless Steel Mainback for GF36_T modular top models	\$602
Stainless Steel Mainback for GF48 and GFE48 models	\$820
Stainless Steel Mainback for GF60 and GFE60 models	\$866
Stainless Steel High Shelf for GF24 and GFE24 models	\$419
Stainless Steel High Shelf for GF36 and GFE36 models	\$585
Stainless Steel High Shelf for GF48 and GFE48 models	\$706
Stainless Steel High Shelf for GF60 and GFE60 models	\$735
Stainless Steel Back for High Shelf for GF24 and GFE24 models	\$494
Stainless Steel Back for High Shelf for GF36 and GFE36 models	\$533
Stainless Steel Back for High Shelf for GF48 and GFE48 models	\$608
Stainless Steel Back for High Shelf for GF60 and GFE60 models	\$659
Stainless Steel Main Back for Standard Low Profile Backguard for GF24 and GFE24 models	\$299
Stainless Steel Main Back for Standard Low Profile Backguard for GF36 and GFE36 models	\$373
Stainless Steel Main Back for Standard Low Profile Backguard for GF48 and GFE48 models	\$437
Stainless Steel Main Back for Standard Low Profile Backguard for GF60 and GFE60 models	\$476
Stainless Steel Door for cabinet base model	\$345
Stainless Steel Intermediate Shelf for cabinet base model	\$505
Grooved Griddle Options:	
Grooved Griddle; 12" (300mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$1,644
Grooved Griddle; 24" (600mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$1,967
Grooved Griddle; 24" (600mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,281
Grooved Griddle; 36" (900mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$2,200
Grooved Griddle; 36" (900mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,524

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

GF Series Fryer Options & Accessories (for fryers shown on following page)	
Stainless Steel Fish Plate	\$422
Stainless Steel Fryer Tank Cover	\$503
Swivel Casters; Set of 4 w/Front Brakes (non-adjustable)	\$643
Deck Fasteners (Stainless Steel Flanged Feet)	\$339

Garland GF Sentry Series Salamander Broilers



STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GFIR36	35 1/2" (900mm) Wide Salamander Broiler w/ Flame Failure Protection - Range Mount For GF36 Range	\$6,134	28,000 BTU	40	200/91
GFIR48	35 1/2" (900mm) Wide Salamander Broiler w/Flame Failure Protection; Range Mount For GF48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,284	28,000 BTU	63	230/105
GFIR60	35 1/2" (900mm) Wide Salamander Broiler w/ Flame Failure Protection; Range Mount For GF60 Range w/24" (610mm) flue riser & shelf	\$6,548	28,000 BTU	63	260/118
GFIR36C	34"(864mm) Counter Salamander w/Flame Failure Protection	\$5,630	28,000 BTU	21	170/77

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

Broiler Options & Accessories	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$984
Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield shield)	\$568
Stainless steel main back for GFIR36C	\$376
Stainless steel main back for GFIR36	\$538
Stainless steel main back for GFIR48	\$615
Stainless steel main back for GFIR60	\$660

Garland GF Series Range-Match Fryer



GF16-FR

GF16-FRST-HL

GAS FRYER

STANDARD FEATURES:

- Total Flame Failure Protection
- Stainless Steel Low Profile Back guard
- Stainless steel front, sides and plate rail
- Gas fryer multiple pot burners total input 110,000 Btuh
- Stainless steel fryer tank, 35 lb. (16 L) capacity
- Center line thermostat accurate to 1°
- Standard with (2) twin fryer baskets or (1) large single basket in lieu of twin baskets
- Rear gas connection with combination gas regulator and safety valve supplied

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GF16-FR	16" (406mm) wide Range-Match Gas Fryer	\$8,366	110,000 BTU	19	177/80

Range Match Product Holding Station

Model Number	Description	US List Price	Cu.Ft.	Ship Weight
GF16-FRST	16" (406mm) wide Range-Match Fryer Station w/solid Stainless Steel work top	\$3,658	19	105/48
GF16-FRST-HL	16" (406mm) wide Range-Match Fryer Station w/cut-out work top & Stainless Steel 12" x 20" x 2-1/2" (deep) cafeteria pan & electric heat lamp	\$5,457	19	130/58

- Open vat tank design with deep cold zone to keep contaminates out of cooking area flip side of broiler rack finer diamond edge brand. Broiler racks supplied in 6" (152mm) sections
- 6" (152mm) stainless steel legs with adjustable feet.

FRYER STATION

STANDARD FEATURES:

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

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

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



GF24-BRL

STANDARD FEATURES:

- Total Flame Failure Protection
- Stainless Steel Low Profile Back guard
- Broiler Design to be counter or can be banked with gas restaurant series ranges
- Stainless steel front, sides and plate rail
- 15,000 Btu/Hr per cast iron burner
One burner per 6" of broiler width
- Ceramic briquettes
- Individual burner valves per burner
- 4" (102mm) legs with adjustable feet for counter mounting
- Rear gas connection regulator supplied
- Dual sided cast iron broiler racks with 1/2" (13mm) rounded bar for wide broad branding

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
GF18-BRL	Broiler - 18" (457mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$7,724	45,000 BTU	21	190/86
GF24-BRL	Broiler - 24" (610mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$8,136	60,000 BTU	21	252/114
GF30-BRL	Broiler - 30" (762mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$8,923	75,000 BTU	29	265/120
GF36-BRL	Broiler - 36" (914mm) Wide w/Piezo Spark Ignition & Total Flame Failure Protection	\$9,961	90,000 BTU	29	330/150

Broiler Options & Accessories		Price
18" (457mm) Stainless Steel Spatterguard		\$646
24" (610mm) Stainless Steel Spatterguard		\$704
30" (762mm) Stainless Steel Spatterguard		\$865
36" (914mm) Stainless Steel Spatterguard		\$887
18" (457mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$161
24" (610mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$196
30" (762mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$208
36" (914mm) Spatterguard Holding Shelf (attaches to spatterguard)		\$219
Stainless steel back for 18" (457mm) Broiler		\$306
Stainless steel back for 24" (610mm) Broiler		\$335
Stainless steel back for 30" (762mm) Broiler		\$386
Stainless steel back for 36" (914mm) Broiler		\$456
Stainless steel back for 18" (457mm) back guard		\$278
Stainless steel back for 24" (610mm) back guard		\$301
Stainless steel back for 30" (762mm) back guard		\$375
Stainless steel back for 36" (914mm) back guard		\$439
Double sided "steel" diamond broiler racks (replaces standard cast 1/2 round & 1/2 diamond racks).		
DIA-18	Set of 3 racks for 18" Broiler	\$243
DIA-24	Set of 4 racks for 24" Broiler	\$323
DIA-30	Set of 5 racks for 30" Broiler	\$392
DIA-36	Set of 6 racks for 36" Broiler	\$508

Stainless Steel Stands & Cabinets

Model Number	Description	List Price	Cu. Ft.	Ship Wt.	Model Number	Description	List Price	Cu. Ft.	Ship Wt.
G18-BRL-STD	Stand 18" (456mm) Wide	\$720	5	30/14	G18-BRL-CAB	Cabinet - 18" (457mm) Wide	\$1,073	15	40
G24-BRL-STD	Stand 24" (610mm) Wide	\$720	5	40/18	G24-BRL-CAB	Cabinet - 24" (610mm) Wide	\$1,141	15	40
G30-BRL-STD	Stand 30" (762mm) Wide	\$789	5	50/23	G30-BRL-CAB	Cabinet - 30" (762mm) Wide	\$1,221	22	50
G36-BRL-STD	Stand 36" (914mm) Wide	\$799	5	60/27	G36-BRL-CAB	Cabinet - 36" (914mm) Wide	\$1,313	22	50
Swivel Casters-Set of 4 w/Front Brakes (non-adjustable type added to stands; adjustable type added to cabinets)							\$629		

Garland S680 Sentry Series Electric Ranges



SS686



S684

Model Number	Description	US List Price	Total Input (kW)	Cu.Ft. (crate)	Ship Weight
S686	(6) Tubular Elements (1) Std. Oven	\$10,135	15 kW	53	385/175
SS686	(6) Sealed Elements (1) Std. Oven	\$10,135	19 kW	53	385/175
S684	(10) Tubular Elements (2) Std. Ovens	\$16,251	27 kW	91	630/285
SS684	(10) Sealed Elements (2) Std. Ovens	\$16,251	33 kW	91	630/285

STANDARD FEATURES:

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

S686/S684:

- Tubular heating elements, infinite switch controlled

SS686/SS684:

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

Options & Accessories

Description	US List Price
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 36" Range	\$507
Stainless Steel High Shelf (SS Backguard with 11" Deep Shelf) for 60" Range	\$669
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 36" Range	\$507
17" (432mm) High Stainless Steel Backguard with Black Enameled Cap for 60" Range	\$669
Stainless Steel Mainback for 36" range mount High Shelf and 17" Backguard	\$538
Stainless Steel Mainback for 60" range mount High Shelf and 17" Backguard	\$669
Stainless Steel Mainback for 10" (254mm) High Backguard for 36" range	\$377
Stainless Steel Mainback for 10" (254mm) High Backguard for 60" range	\$480
Single Convection Oven Base (Add Suffix RC) - Standard on Left w/3 racks	\$3,260
Double Convection Oven Base (Add Suffix RC2)	\$7,153
Stainless Steel Range Mainback (for 36" Range models)	\$542
Stainless Steel Range Mainback (for 60" Range models)	\$669
Additional Oven Rack - Each Range	\$243
Swivel Casters; Set of 4 w/Front Brakes	\$635
Storm Rails - For use with elements or hot top sections per 12" Section	\$357
Hand Rails - Stainless Steel Finish 36"	\$346
Hand Rails - Stainless Steel Finish 60"	\$439
Deck Fasteners - Set of Four	\$335
Oven Door Latch - 36"	\$254
Oven Door Latch - 60"	\$484
Drip Tray Stop 36"	\$185
Drip Tray Stop 60"	\$277
OPTIONAL GRIDDLES, (standard on right)	
12" Griddle; add suffix -12G model number; replaces two top elements	\$1,141
24" Griddle; add suffix -24G model number; replaces four top elements	\$1,291
36" Griddle; add suffix -36G model number; replaces six top elements	\$1,699
OPTIONAL HOT TOPS, (standard on left)	
12" Hot Top; add suffix -1 to model number; replaces two top elements	N/C
(2) 12" Hot Tops; add suffix -2 to model number; replaces four top elements	N/C
(3) 12" Hot Tops; add suffix -3 model number; replaces six top elements (available only on 60" ranges)	N/C

Garland S680 Series Electric Salamander Broilers



SER-686

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
SERC	36" (914mm) Wide Counter Mounted Salamander Broiler	\$7,014	7 kW	21	210/95
SER-686	Range Mount Salamander Broiler For Model SU686; 36" (914mm) Range	\$6,667	7 kW	40	250/110
SER-684	Range Mount Salamander Broiler For Model SU684; 60" (1524mm) range	\$7,187	7 kW	63	300/135

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

STANDARD FEATURES:

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

Options & Accessories

Description	Price
MAINBACK Stainless Steel	\$533
WALL KIT Mount Stainless Steel (For Model SERC)	\$567

Garland S680 Sentry Series Range-Match Electric Fryers



S18F

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
S18F	12 kW Fryer - 18" (457mm) wide	\$10,181	12 kW	20	140/64
S18SF	16 kW Super Fryer - 18" (457mm) wide	\$11,089	16 kW	20	140/64
S680-18FM	18" (457mm) Wide Fryer Station - Specify if Required with Solid Stainless Steel Work Top	\$4,448		16	105/48
S680-18FM-EH	18" (457mm) Wide Fryer Station - Complete with Heat Lamp	\$6,052		16	130/59

STANDARD FEATURES:

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

Options & Accessories

Description	US List Price
Stainless Steel Tank Cover	\$508
Extra Set of Twin Basket	\$967
Large Single Basket	\$485
Extra Fry Tank	\$685
Swivel Casters-Set of 4 w/Front Brakes	\$649
Extra Tank with Drain	\$660
Deck Fasteners - Set of Four	\$342
14DS Drain Shelf	\$744
14DS Basket Drain Basket for 14DS	\$307
Fish Plate	\$425

The Reliable Range...

Built to take what ever you dish out.



The New U.S. Range U Series is built to be your workhorse. It's engineered to take the kind of punishment you dish out every day, while consistently delivering the fast, even heating you need to maximize your cooking techniques. Equip your kitchen with the meat-and-potatoes range that becomes a natural extension of your talents and ensures flawless results time after time.

Key features and Benefits:

LARGEST USABLE COOKTOP

Cook multiple items easily with U.S. Range's newly designed cooktop with individual cast-iron grates and 27 inches of cooking surface depth..

EFFICIENT, EVEN HEAT

Powerful 32,000-BTU burners provide quick, efficient heat distributed evenly across the pot or pan. Individual pilots are protected to prevent outages due to spill-overs.

VERSATILE OVEN

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

STANDARD FEATURES:

U SERIES

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

GAS PRESSURE REGULATORS

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

OPEN TOP BURNERS

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

GRIDDLE

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

LOW MAINTENANCE

Efficient, trouble-free performance day after day. Even cleanup is easy, thanks to two-piece 32,000-BTU cast-iron burners and split ergonomic grates.

PROVEN DURABILITY

Rugged all-stainless steel exterior and best-in-class thermal management ensure long-lasting performance.

OVEN

- Ribbed porcelain oven interior bottom and door liner, aluminized steel top, sides and back
- Cast "H" burner. 38K BTU/111.3kW for standard oven on 36" (900) & 60" (1500mm) models
- Cast "H" burner. 32K BTU/9.38kW for space-saver oven on 24" (600) & 48" (1200mm) models
- Snap-acting & modulating thermostat
- One nickel plated oven rack on 3-position removable rack guides
- Strong, Stay Cool, Sure Grip oven door handle

RAISED GRIDDLE BROILER

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

HOT TOPS

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



US Range U Series Gas Ranges 24" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U24-4L	(4) Open Top Burners (1) Space Saver Oven	\$4,867	160,000	29	302/137
U24-4S	(4) Open Top Burners (1) Storage Base	\$3,851	128,000	29	221/100
U24-2G12L	(2) Open Top Burners; 12"/300mm Griddle (1) Space Saver Oven	\$5,947	114,000	29	332/151
U24-2G12S	(2) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$4,933	82,000	29	251/114
U24-G24L	24"/600mm Griddle (1) Space Saver Oven	\$6,147	68,000	29	367/166
U24-G24S	24"/600mm Griddle (1) Storage Base	\$5,131	36,000	29	286/130

US Range U Series Gas Ranges 36" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U36-6R	(6) Open Top Burners (1) Standard Oven	\$4,892	230,000	40	430/195
U36-6S	(6) Open Top Burners (1) Storage Base	\$3,972	192,000	40	310/141
U36-4G12R	(4) Open Top Burners; 12"/300mm Griddle (1) Standard Oven	\$6,069	184,000	40	460/209
U36-4G12S	(4) Open Top Burners; 12"/300mm Griddle (1) Storage Base	\$5,043	146,000	40	340/154
U36-2G24R	(2) Open Top Burners; 24"/600mm Griddle (1) Standard Oven	\$6,208	138,000	40	495/225
U36-2G24S	(2) Open Top Burners; 24"/600mm Griddle (1) Storage Base	\$5,252	100,000	40	375/170
U36-G36R	36"/900mm Griddle (1) Standard Oven	\$6,522	92,000	40	530/240
U36-G36S	36"/900mm Griddle (1) Storage Base	\$5,506	54,000	40	410/186

US Range U Series Gas Ranges 48" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U48-8LL	(8) Open Top Burners (2) Space Saver Ovens	\$9,411	320,000	85	572/259
U48-8RS	(8) Open Top Burners (1) Standard Oven (1) Storage Base	\$8,485	294,000	85	539/264
U48-8SS	(8) Open Top Burners (2) Storage Base Sections	\$7,846	256,000	85	402/182
U48-6G12LL	(6) Open Top Burners; 12"/300mm Griddle (2) Space Saver Ovens	\$10,494	274,000	85	602/273
U48-6G12RS	(6) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$9,567	257,000	85	569/258
U48-6G12SS	(6) Open Top Burners; 12"/300mm Griddle (2) Storage Base Sections	\$8,916	210,000	85	432/196
U48-4G24LL	(4) Open Top Burners; 24"/600mm Griddle (2) Space Saver Ovens	\$10,691	228,000	85	667/303
U48-4G24RS	(4) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$9,765	202,000	85	604/274
U48-4G24SS	(4) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$9,126	162,000	85	497/255
U48-2G36LL	(2) Open Top Burners; 36"/900mm Griddle (2) Space Saver Ovens	\$10,946	182,000	85	672/305
U48-2G36RS	(2) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$10,019	156,000	85	639/290
U48-2G36SS	(2) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$9,378	118,000	85	502/228
U48-G48LL	48"/1200mm Griddle (2) Space Saver Ovens	\$11,740	136,000	85	692/314
U48-G48RS	48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$10,813	110,000	85	659/299
U48-G48SS	48"/1200mm Griddle (2) Storage Bases	\$10,163	72,000	85	522/237

US Range U Series Gas Ranges 60" Wide Ranges



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U60-10RR	(10) Open Top Burners (2) Standard Ovens	\$8,807	396,000	85	726/329
U60-10RS	(10) Open Top Burners (1) Standard Ovens (1) Storage Base	\$8,176	358,000	85	690/312
U60-10SS	(10) Open Top Burners (2) Storage Bases	\$7,867	320,000	85	581/264
U60-8G12RR	(8) Open Top Burners; 12"/300mm Griddle (2) Standard Ovens	\$9,963	350,000	85	756/343
U60-8G12RS	(8) Open Top Burners; 12"/300mm Griddle (1) Standard Oven (1) Storage Base	\$9,258	312,000	85	720/327
U60-8G12SS	(8) Open Top Burners; 12"/300mm Griddle (2) Storage Bases	\$8,949	274,000	85	611/277
U60-6G24RR	(6) Open Top Burners; 24"/600mm Griddle (2) Standard Ovens	\$9,978	304,000	85	775/342
U60-6G24RS	(6) Open Top Burners; 24"/600mm Griddle (1) Standard Oven (1) Storage Base	\$9,456	266,000	85	775/342
U60-6G24SS	(6) Open Top Burners; 24"/600mm Griddle (2) Storage Bases	\$9,147	228,000	85	646/293
U60-4G36RR	(4) Open Top Burners; 36"/900mm Griddle (2) Standard Ovens	\$10,427	258,000	85	826/375
U60-4G36RS	(4) Open Top Burners; 36"/900mm Griddle (1) Standard Oven (1) Storage Base	\$9,710	220,000	85	790/358
U60-4G36SS	(4) Open Top Burners; 36"/900mm Griddle (2) Storage Bases	\$9,411	182,000	85	681/309
U60-2G48RR	(2) Open Top Burners; 48"/1200mm Griddle (2) Standard Ovens	\$11,211	212,000	85	851/386
U60-2G48RS	(2) Open Top Burners; 48"/1200mm Griddle (1) Standard Oven (1) Storage Base	\$10,494	174,000	85	815/370
U60-2G48SS	(2) Open Top Burners; 48"/1200mm Griddle (2) Storage Bases	\$10,196	136,000	85	706/320
U60-G60RR	60"/1500mm Griddle (2) Standard Ovens	\$12,821	166,000	85	866/393
U60-G60RS	60"/1500mm Griddle (1) Standard Oven (1) Storage Base	\$12,105	128,000	85	830/376
U60-G60SS	60"/1500mm Griddle (2) Storage Bases	\$11,806	90,000	85	721/327

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



Model Number	Description	US List Price	Total BTU/Hr/kW Nat. Gas	Cu.Ft.	Ship Weight
U60-6R24RR	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Standard Ovens	\$10,302	301,000	85	828/376
U60-6R24RS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (1) Standard Oven (1) Storage Base	\$9,911	263,000	85	787/357
U60-6R24SS	(6) Open Burners; Raised 24"/600mm Griddle/Broiler (2) Storage Bases	\$9,441	225,000	85	828/376

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

Options & Accessories

Description	US List Price
Extra Oven Rack: For Standard Ovens Pt# 4522408	\$239
Extra Oven Rack: For Convection Ovens Pt# 4522409	\$239
Extra Oven Rack: For Space-Saver Oven Pt# 4522410	\$239
Adjustable Height Swivel Casters - Set of 4 w/ Front Brakes Pt# 4523547	\$580
Deck Fasteners - Set of Four for Storage and Oven Base Models	\$330
Hot Top Plate Sections 12"/300mm. Each Section Replaces Two Open Top Burners (each adds 10lb/5kg to ship weight)	\$721
* Convection Oven Base w/3 nickel plated oven racks & 3 position oven rack guides; 115V 60Hz or 240V 50/60Hz; (specify at time of order)	\$3,066
Stainless Steel Mainback for U24 models	\$688
Stainless Steel Mainback for U36 models	\$767
Stainless Steel Mainback for U48 models	\$813
Stainless Steel Mainback for U60 models	\$858
Stainless Steel Back for High Shelf for U24 models	\$489
Stainless Steel Back for High Shelf for U36 models	\$528
Stainless Steel Back for High Shelf for U48 models	\$603
Stainless Steel Back for High Shelf for U60 models	\$653
Low-Profile Backguard in lieu of Standard High Shelf	N/C
Stainless Steel Main Back for Low Profile Backguard for U24 models	\$296
Stainless Steel Main Back for Low Profile Backguard for U36 models	\$370
Stainless Steel Main Back for Low Profile Backguard for U48 models	\$433
Stainless Steel Main Back for Low Profile Backguard for U60 models	\$471
Stainless Steel Cabinet Door (used on 48"/1200mm range with standard oven and storage)	\$341
Stainless Steel Intermediate Cabinet Shelf (used on 48"/1200mm range with standard oven and storage)	\$500
Stainless Steel Cabinet Door (used on 24"/600mm range)	\$466
Stainless Steel Intermediate Cabinet Shelf (used on 24"/600mm range)	\$398
Two Stainless Steel Cabinet Doors (used on 48"/1200mm range; one door per storage section)	\$681
Two Stainless Steel Intermediate Cabinet Shelves (used on 48"/1200mm range; one door per storage section)	\$965
Two Stainless Steel Cabinet Doors (used on 36"/900mm range)	\$568
Stainless Steel Intermediate Cabinet Shelf (used on 36"/900mm range)	\$455
Two sets of Stainless Steel Cabinet Doors (used on 60"/1500mm range)	\$1,079
Two Stainless Steel Intermediate Cabinet Shelves (used on 60"/1500mm range)	\$1,079
Griddle Options	
Upgrade griddle to thermostat control: ADD \$546 per thermostat, (1 per 12" of linear width), to valve-controlled griddle model. For example: the list price of U36-G36R upgraded to thermostat control would be \$6,522 plus \$1638, (\$546 x 3), for a total list price of \$8,160 NOTE: thermostat controls are not available on raised griddle/broiler sections	
Piezo Pilot Ignitors; per 12" griddle section	\$142
Grooved Griddle; 12" (300mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$1,629
Grooved Griddle; 24" (600mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$1,949
Grooved Griddle; 24" (600mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,260
Grooved Griddle; 36" (900mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$2,179
Grooved Griddle; 36" (900mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,500
Grooved Griddle; 48" (1200mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$2,465
Grooved Griddle; 48" (1200mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$2,752
Grooved Griddle; 60" (1500mm) griddle plate 1/2 grooved (specify left or right grooved; adds lead time; contact factory for delivery date)	\$2,981
Grooved Griddle; 60" (1500mm) griddle plate fully grooved (adds lead time; contact factory for delivery date)	\$3,252

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

US Range U Series Salamander Broilers



UIR36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
UIR36	35 1/2" (900mm) Wide Salamander Broiler Range Mount For U36 Range	\$5,781	40,000 BTU	40	200/91
UIR48	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U48 Range (center-mount w/side flue extensions. 47-1/4" (1200mm) wide)	\$6,008	40,000 BTU	63	230/105
UIR60	35 1/2" (900mm) Wide Salamander Broiler; Range Mount For U60 Range w/24" (610mm) flue riser & shelf	\$6,303	40,000 BTU	63	260/118
UIR36C	34" (864mm) Counter Salamander	\$5,633	40,000 BTU	21	170/77

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

STANDARD FEATURES:

- Range mount models: Stainless steel front, front, sides, top, backsplash and bottom with heat shield.
- Counter models: Stainless steel front, sides and top. Also come with 4" (102mm) legs with adjustable feet.
- Two (2) 20,000 BTU (5.86 kW) atmospheric infrared burners.
- Each burner individual controlled with Hi-Lo valve control.
- 1/2" NPT top left gas connection. (rear access connection available upon request) Counter models standard at rear.
- 3-Position spring balanced adjustable rack assembly.
- Large removable grease pan.
- Gas regulator.

US Range U Series Cheesemelters



UIRCM36

Model Number	Description	US List Price	Total Input	Cu.Ft.	Ship Weight
UIRCM36	34" (864mm) Wide Cheesemelter Range Mount For U36 Range	\$5,729	30,000 BTU	40	200/91
UIRCM48	34" (864mm) Wide Salamander Broiler Range Mount For U48 Range Cheesemelter center mount with side flue extensions. Over all 47 1/4" (1200mm) width	\$5,961	30,000 BTU	63	230/105
UIRCM60	34" (864mm) Wide Salamander Broiler Range Mount For U48 Range *Cheesemelter w/24" (610mm) flue riser & shelf.	\$6,308	30,000 BTU	63	260/118
UIRCM36C	34" (864mm) Counter Cheesemelter	\$5,968	30,000 BTU	21	170/77

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

STANDARD FEATURES:

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

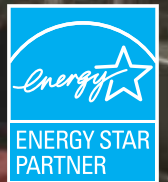
Options & Accessories

Description	Price
Interconnecting Piping between Ranges and Salamander or Cheesemelter	\$984
Stainless Steel Wall mount kit for counter models (includes protective Stainless Steel bottom heat shield shield)	\$568

Description	Price
Stainless steel main back for UIR36C	\$376
Stainless steel main back for UIR36 & UIRCM36	\$538
Stainless steel main back for UIR48 & UIRCM48	\$615
Stainless steel main back for UIR60 & UIRCM60	\$660



Double Your Output
Not Your Space



See back for Energy Star rated models

Xpress Grill



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

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


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

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



**Cook
Twice
as Fast!**

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




Easily,

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



**and
Safely**

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



**...for
Less.**

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



Heavy Duty



Garland Master Series _____ 56
Garland Master Sentry Series _____ 70
US Range Cuisine Series _____ 73
Garland 36E Series Electric _____ 88



Master Series Heavy Duty Equipment



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

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

PERFORMANCE

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

PRECISION

Temperatures measured in precise 1 degree increments using Centerline thermostats.

POWER

More heat means faster cooking times that save you money.

CONSISTENCY

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

FLEXIBILITY

Tops and configurations that fit your kitchen and your menu.

RELIABILITY

Dependable equipment with a long life that delivers consistent results.

CONVENIENCE

Smooth surfaces make cleaning easy, quick and safe.

SAFETY

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

CONTEMPORARY

The clean lines of the design complement any kitchen.



STANDARD FEATURES:

MASTER SERIES

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

OVEN-BASE MODELS

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

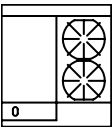
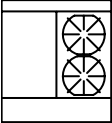
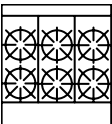
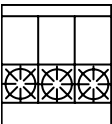
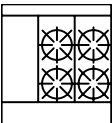
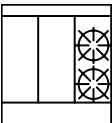
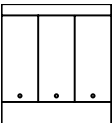
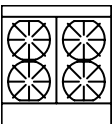
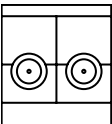
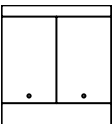
MASTER SENTRY SERIES

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

OVEN-BASE MODELS

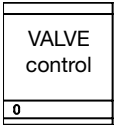
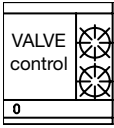
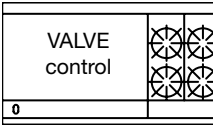
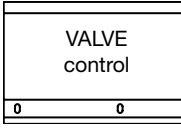
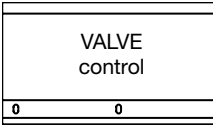
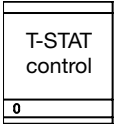
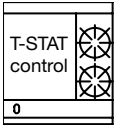
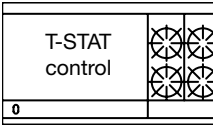
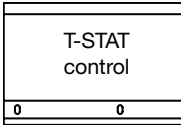
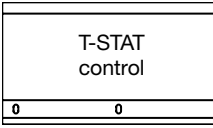
- 40,000 BTU "H" style cast oven burner
- Oven temp range: 150°F - 500°F (66°C - 260° C)
- Piezo oven pilot ignition
- All porcelain oven interior
- 4-position rack guides w/1 oven rack

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

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(1) 33K, 17"W Griddle (2) 35K Open Burners 34" Wide Griddle on left only Rear Gas Option (3/4", 1", 1 1/4")</p>	M42R	(1) Std. Oven Base	\$9,387	143,000 BTU	53	445/202
	M42S	(1) Storage Base	\$7,962	103,000 BTU	53	345/157
	M42T	(1) Modular Top	\$7,419	103,000 BTU	26	265/120
 <p>(1) 30K, 17"W Hot Top (2) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M42-6R	(1) Std. Oven Base	\$9,022	140,000 BTU	53	520/230
	M42-6S	(1) Storage Base	\$7,784	100,000 BTU	53	420/190
	M42-6T	(1) Modular Top	\$7,231	100,000 BTU	26	312/142
 <p>(6) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43R	(1) Std. Oven Base	\$8,855	184,000 BTU	53	440/200
	M43S	(1) Storage Base	\$7,501	144,000 BTU	53	340/155
	M43T	(1) Modular Top	\$6,968	144,000 BTU	26	260/118
 <p>(3) 18K, Open Burners (3) 15K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43FTR	(1) Std. Oven Base	\$10,732	99,000 BTU	53	540/245
	M43FTS	(1) Storage Base	\$9,329	59,000 BTU	53	440/200
	M43FTT	(1) Modular Top	\$8,787	59,000 BTU	26	320/145
 <p>(1) 22K Hot Top (4) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-1R	(1) Std. Oven Base	\$9,789	158,000 BTU	53	460/209
	M43-1S	(1) Storage Base	\$8,373	118,000 BTU	53	360/164
	M43-1T	(1) Modular Top	\$7,820	118,000 BTU	26	275/125
 <p>(2) 22K Hot Tops (2) 24K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-2R	(1) Std. Oven Base	\$10,072	132,000 BTU	53	480/218
	M43-2S	(1) Storage Base	\$8,656	92,000 BTU	53	380/173
	M43-2T	(1) Modular Top	\$8,103	92,000 BTU	26	280/125
 <p>(3) 22K Hot Tops 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M43-3R	(1) Std. Oven Base	\$10,367	106,000 BTU	53	500/227
	M43-3S	(1) Storage Base	\$8,939	66,000 BTU	53	400/182
	M43-3T	(1) Modular Top	\$8,397	66,000 BTU	26	300/135
 <p>(4) 35K Open Burners 34" Wide Rear Gas Option (3/4", 1", 1 1/4")</p>	M44R	(1) Std. Oven Base	\$8,114	180,000 BTU	53	440/200
	M44S	(1) Storage Base	\$7,119	140,000 BTU	53	340/155
	M44T	(1) Modular Top	\$6,217	140,000 BTU	26	260/118
 <p>(2) 45K Front-Fired Hot Tops 34" Wide Rear Gas Option External Side Mount (3/4", 1", 1 1/4")</p>	M45R	(1) Std. Oven Base	\$8,574	130,000 BTU	53	510/232
	M45S	(1) Storage Base	\$7,006	90,000 BTU	53	410/186
	M45T	(1) Modular Top	\$6,641	90,000 BTU	26	305/138
 <p>2-Section Hot Top (3) 30K H-Burners 34" Wide Rear Gas Option (3/4", 1")</p>	M46R	(1) Std. Oven Base	\$9,670	130,000 BTU	53	450/205
	M46S	(1) Storage Base	\$8,267	90,000 BTU	53	350/159
	M46T	(1) Modular Top	\$7,737	90,000 BTU	26	270/120

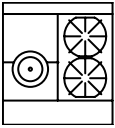

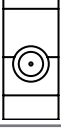
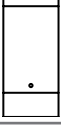
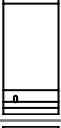
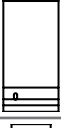
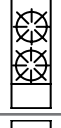
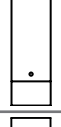
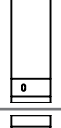
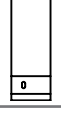
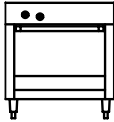
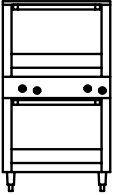
Note: All Master Series Ranges, attachments, fryers, & char-broilers require a high shelf or back guard flue attachment.

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

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 34" Wide Griddle (3) 33K H-Burners 34" Wide Rear Gas Option (3/4", 1")	M47R	(1) Std. Oven Base	\$10,072	139,000 BTU	53	600/273
	M47S	(1) Storage Base	\$8,834	99,000 BTU	53	500/227
	M47T	(1) Modular Top	\$8,279	99,000 BTU	26	360/164
 23" Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34" Wide Griddle on left only Rear Gas Option (3/4", 1")	M47-23R	(1) Std. Oven Base	\$10,273	154,000 BTU	53	590/268
	M47-23S	(1) Storage Base	\$8,881	104,000 BTU	53	490/223
	M47-23T	(1) Modular Top	\$8,327	104,000 BTU	26	295/135
 45" Wide Griddle (4) 33K H-Burners (4) 24K Open Burners 68" Wide Griddle either side Rear Gas Option (1")	M47-45R	68" wide w/(2) Std. Oven Bases	\$19,436	308,000 BTU	110	1140/520
	M47-45S	68" wide w/(2) Storage Bases	\$17,101	228,000 BTU	110	940/426
	M47-45T	68" Wide Modular Top	\$15,473	228,000 BTU	40	640/272
 51" Wide Griddle (4) 33K H-Burners Rear Gas Option (3/4", 1")	M47-51R	51" wide w/(1) Std. Oven Base & 17" storage base	\$18,339	172,000 BTU	80	1140/520
	M47-51S	51" wide w/(2) Storage Bases (34" & 17" wide)	\$16,925	132,000 BTU	80	940/426
	M47-51T	51" Wide Modular Top	\$14,931	132,000 BTU	30	640/272
 68" Wide Griddle (6) 33K H-Burners Rear Gas Option (1")	M47-68R	68" wide w/(2) Std. Oven Bases	\$22,101	278,000 BTU	110	1140/636
	M47-68S	68" wide w/(2) Storage Bases	\$19,566	198,000 BTU	110	1220/555
	M47-68T	68" Wide Modular Top	\$18,455	198,000 BTU	40	1020/463
 34" Wide Griddle (3) 33K H-Burners Rear Gas Option (3/4", 1")	M48R	(1) Std. Oven Base	\$11,735	139,000 BTU	53	600/273
	M48S	(1) Storage Base	\$10,179	99,000 BTU	53	500/227
	M48T	(1) Modular Top	\$9,789	99,000 BTU	26	300/135
 23" Wide Griddle (2) 33K H-Burners (2) 24K Open Burners 34" Wide, Griddle on left only Rear Gas Option: (3/4", 1")	M48-23R	(1) Std. Oven Base	\$10,803	154,000 BTU	53	590/268
	M48-23S	(1) Storage Base	\$9,435	104,000 BTU	53	490/223
	M48-23T	(1) Modular Top	\$8,893	104,000 BTU	26	295/135
 45" Wide Griddle (4) 33K H-Burners (4) 24K Open Burners 68" Wide, Griddle either side, Rear Gas Option: (3/4", 1")	M48-45R	68" wide w/(2) Std. Oven Bases	\$20,262	308,000 BTU	110	1140/520
	M48-45S	68" wide w/(2) Storage Bases	\$18,835	228,000 BTU	110	940/426
	M48-45T	68" Wide Modular Top	\$17,714	228,000 BTU	40	640/272
 51" Wide Griddle (4) 33K H-Burners Rear Gas Option (3/4", 1")	M48-51R	51" wide w/(1) Std. Oven Base & 17" storage base	\$20,898	172,000 BTU	80	1140/520
	M48-51S	51" wide w/(2) Storage Bases (34" & 17" wide)	\$19,294	132,000 BTU	80	940/426
	M48-51T	51" Wide Modular Top	\$17,019	132,000 BTU	30	640/272
 68" Wide Griddle (6) 33K H-Burners Rear Gas Option (1")	M48-68R	68" wide w/(2) Std. Oven Bases	\$24,684	278,000 BTU	110	1400/636
	M48-68S	68" wide w/(2) Storage Bases	\$21,854	198,000 BTU	110	1220/555
	M48-68T	68" wide (1) Modular Top	\$20,733	198,000 BTU	40	1020/463

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

Master Series Ranges & Attachments (38" depth)

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34" Wide Rear Gas Option External (3/4")</p>	M54R	34" wide w/(1) Std. Oven Base	\$9,576	155,000 BTU	53	475/215
	M54S	34" wide w/(1) Storage Base	\$8,185	115,000 BTU	53	375/170
	M54T	34" Wide Modular Top	\$7,642	115,000 BTU	26	270/120
 <p>(2) 35K Open Burners 17" Wide Rear Gas Option (3/4")</p>	M4S	(1) Storage Base	\$3,715	70,000 BTU	26	190/86
	M4T	(1) Modular Top	\$3,456	70,000 BTU	9	110/50
 <p>(1) 45K Front-Fired Hot Top 17" Wide Rear Gas Option External (3/4", 1", 1 1/4")</p>	M5S	(1) Storage Base	\$3,869	45,000 BTU	26	230/105
	M5T	(1) Modular Top	\$3,491	45,000 BTU	9	138/63
 <p>(1) 30K Hot Top 17" Wide Rear Gas Option (3/4", 1")</p>	M6S	(1) Storage Base	\$4,245	30,000 BTU	26	240/109
	M6T	(1) Modular Top	\$3,986	30,000 BTU	9	145/66
VALVE control  <p>17" Griddle (1) 33K H-Burner 17" Wide Rear Gas Option (3/4", 1")</p>	M7S	(1) Storage Base	\$4,470	33,000 BTU	26	260/118
	M7T	(1) Modular Top	\$3,986	33,000 BTU	9	155/70
T-STAT control  <p>17" Griddle (1) 33K H-Burner 17" Wide Rear Gas Option (3/4", 1")</p>	M8S	(1) Storage Base	\$5,024	33,000 BTU	26	260/118
	M8T	(1) Modular Top	\$4,765	33,000 BTU	9	155/70
 <p>(2) 24K Open Burners 12" Wide Rear Gas Option (3/4")</p>	M12S	(1) Storage Base	\$2,607	48,000 BTU	16	130/60
	M12T	(1) Modular Top	\$2,359	48,000 BTU	6	78/35
 <p>(1) 22K Hot Top 12" Wide</p>	M12S-6	(1) Storage Base	\$2,938	30,000 BTU	16	190/86
	M12T-6	(1) Modular Top	\$2,689	30,000 BTU	6	110/50
VALVE control  <p>12" Griddle (1) 30K H-Burner 12" Wide</p>	M12S-7	(1) Storage Base	\$3,386	30,000 BTU	16	190/86
	M12T-7	(1) Modular Top	\$3,137	30,000 BTU	6	110/50
T-STAT control  <p>12" Griddle (1) 30K H-Burner 12" Wide</p>	M12S-8	(1) Storage Base	\$3,986	30,000 BTU	16	190/86
	M12T-8	(1) Modular Top	\$3,669	30,000 BTU	6	110/50
Rear Gas Option (3/4", 1", 1 1/4")  	M1R	(1) Std Oven	\$7,335	40,000 BTU	53	480/218
	M2R	(2) Std. Ovens (convection oven option available on bottom only)	\$10,532	80,000 BTU	75	730/332

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

Master Series Options & Accessories

Description	US List Price	Notes	Description	US List Price	Notes
Convection Oven in Place of Standard Oven Add "C" to Model Number*	\$3,338	Not available on masonry base or in back to back battery line-ups	3/4" N.P.T. Natural Gas Regulator	\$319	Note: Master Series gas equipment requires gas regulators for proper operation & to monitor gas pressure. Regulators are not supplied as standard equipment due to variables in BTU loading per bank.
Stainless Steel Oven Interior	\$673	For convection oven base, add 5 manufacturing days to lead time	3/4" N.P.T. Propane Gas Regulator	\$319	
Rear Gas Connection Including "Tee" in Manifold End Cap & Cover**	\$613	Models M45, M54 & M5S external (side) mount only. Gas inlet sizes, 3/4"; 1"; 1-1/4". Add 4-1/2" to overall unit width.	1" N.P.T. Natural Gas Regulator	\$384	
Extra Oven Rack for Standard & RC Ovens	\$248		1" N.P.T. Propane Gas Regulator	\$384	
Stainless Steel Main Back for Ranges ("R" or "S" Models)	\$720		1-1/4" N.P.T. Natural Gas Regulator	\$920	
Stainless Steel Main Back for Attachments ("S" Models)	\$508		1-1/4" N.P.T. Propane Gas Regulator	\$920	
Stainless Steel Main Back for Modular Tops ("T" Models) & Spreader Plates	\$401		Gas Flex Hose & Quick Disconnect (3/4" N.P.T. x 5') w/Restraining Device	\$1,062	
Stainless Steel Intermediate Shelf for Storage Base Models 12" (305mm)	\$579		Gas Flex Hose & Quick Disconnect (1" N.P.T. x 5') w/Restraining Device	\$1,191	
Stainless Steel Intermediate Shelf for Storage Base Models 17" (432mm)	\$602		Gas Flex Hose & Quick Disconnect (1-1/4" N.P.T. x 5') w/Restraining Device	\$1,769	
Stainless Steel Intermediate Shelf for Storage Base Models 34" (864mm)	\$980		Grooved Griddle Option for 12" (305mm) Griddle	\$2,135	
Aluminized Intermediate Shelf for Storage Base 12"(305mm)	\$348		Grooved Griddle Option for 17" (432mm) Griddle or 1/2 grooved section for 34" (864mm)	\$2,607	All other partially grooved plate options: Please consult factory for pricing.
Aluminized Intermediate Shelf for Storage Base 17"(432mm)	\$366		Grooved Griddle Option for 23" (584mm) Griddle	\$2,878	
Aluminized Intermediate Shelf for Storage Base 34" (864mm)	\$590		Grooved Griddle Option for 34" (864mm) Griddle	\$3,550	
Common Front Rail for two or more units; 23" Start Length	\$283		Grooved Griddle Option for 45" (1143mm) Griddle	\$4,446	
Common Front Rail; Each Additional 3" in length over 23"	\$59	(maximum 102"/2590mm) total length	Grooved Griddle Option for 51" (1295mm) Griddle	\$5,000	
Swivel Casters-Set of 4 w/Front Brakes for Storage & Oven Base Models	\$649		Grooved Griddle Option for 68" (1727mm) Griddle	\$6,110	
Castors w/Polyurethane Wheels (non-marking) for Storage & Oven Base Models	\$684		Brass Oven Door Handle & Handle Ends - Per Oven	Please Call	
6" Stainless Steel Adjustable Legs for Storage & Oven Base Models	\$235		Solid Brass Door Handle on Spreader Cabinet - per handle	Please Call	
Deck Fasteners - Set of Four for Storage & Oven Base Models	\$342		Porcelain Enameled Range Front/Storage Base Front - any model	Please Call	Note: Standard Porcelain colors available are: Blue, Green, Grey, Black, White, Almond. Custom colors are available. Contact Factory for Pricing. Also available are extended towel bars mounted to the front rail.
3/4" N.P.T. Gas Shut Off Valve	\$319		Porcelain Enameled Spreader cabinet Front - any model	Please Call	
1" N.P.T. Gas Shut Off Valve	\$342		Porcelain Enameled Side (per side)	Please Call	
1-1/4" N.P.T. Gas Shut Off Valve	\$424		"New York City Schools Option" Ventilation/Gas-Safety Lockout Solenoid for models M44R, S, T & M4S, T	\$2,524	For models other than M44 & M4 please contact the factory

* When adding convection option to 68" models with two oven bases contact factory for pricing and delivery.

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

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

Master Series Options & Accessories

Maximum Security Options	Price	Price
Control Panel Cover	Call Factory	Deck Fasteners (SS Flanged Feet)
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	US List Price	US List Price (w/casters)	Cu.Ft. (crate)	Ship Weight
M17	17" (432mm) Wide; Stainless Steel Finish	\$1,628	\$2,168	22	18/8
M24	24"(610mm) Wide; Stainless Steel Finish	\$2,004	\$2,527	26	25/11
M34	34" (864mm) Wide; Stainless Steel Finish	\$2,088	\$2,606	30	37/17

Garland Master Series Heavy-Duty Char-Broilers






M24B

STANDARD FEATURES:

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

Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1½"/368mm), than Range modular tops, (9-1¼"/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 17" Wide Char-Broiler	M17B	(1) Storage Base	\$6,345	45,000 BTU	24	235/107
	M17BT	Modular Top	\$6,086	45,000 BTU	10	135/60
 24" Wide Char-Broiler	M24B	(1) Storage Base	\$8,952	60,000 BTU	30	330/150
	M24BT	Modular Top	\$8,704	60,000 BTU	16	230/105
 34" Wide Char-Broiler	M34B	(1) Storage Base	\$10,166	90,000 BTU	54	510/231
	M34BT	Modular Top	\$9,907	90,000 BTU	39	390/180

Char-Broiler Options		Price
	M17B Stainless Steel Main Back	\$508
	M17BT Stainless Steel Main Back	\$401
	M24B Stainless Steel Main Back	\$731
	M24BT Stainless Steel Main Back	\$401
	M34B Stainless Steel Main Back	\$720
	M34BT Stainless Steel Main Back	\$401
	¾" rear gas connection (end caps/covers available - must specify)	\$613
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$225
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$301
	Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$472
DIA-M17B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler	\$248
DIA-M24B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler	\$330
DIA-M34B	Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler	\$519

For additional applicable options, see page 60.

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

Garland Master Series Heavy-Duty Spreaders



- STANDARD FEATURES:**
 SPREADERS
- Stainless Steel front and sides
 - Stainless Steel front rail & work top
 - 1 1/4" NPT front manifold
 - 6" (152mm) chrome legs w/adj. inserts ('ES' models)

Model Number	Size	US List Price	Cu.Ft. (crate)	Ship Weight
Spreader Plates				
M6SP	6" (152mm) Wide 6-7/8" High	\$932	3	25/11
M9SP	9" (229mm) Wide 6-7/8" High	\$1,038	5	40/18
M12SP	12" (305mm) Wide 6-7/8" High	\$1,062	7	50/23
M17SP	17" (432mm) Wide 6-7/8" High	\$1,097	9	75/34
M24SP	24" (610mm) Wide 6-7/8" High	\$1,452	11	105/48
M34SP	34" (864mm) Wide 6-7/8" High	\$1,982	26	150/68
M6SPT	6" (152mm) Wide 9-1/2" High	\$1,097	3	25/11
M9SPT	9" (229mm) Wide 9-1/2" High	\$1,286	5	40/18
M12SPT	12" (305mm) Wide 9-1/2" High	\$1,334	7	50/23
M17SPT	17" (432mm) Wide 9-1/2" High	\$1,380	9	75/34
M24SPT	24" (610mm) Wide 9-1/2" High	\$1,828	11	105/48
M34SPT	34" (864mm) Wide 9-1/2" High	\$2,348	26	150/68
Spreader Plates w/Front Enclosure				
M6FE	6" (152mm) Wide	\$1,109	6	40/18
M9FE	9" (229mm) Wide	\$1,297	10	60/27
M12FE	12" (305mm) Wide	\$1,345	12	105/48
M17FE	17" (432mm) Wide	\$1,392	15	115/52
M24FE	24" (610mm) Wide	\$1,828	18	140/64
M34FE	34" (864mm) Wide	\$2,359	26	180/82
Spreader Cabinets				
M12ES	12" (305mm) Wide	\$2,736	19	125/56
M17ES	17" (432mm) Wide	\$2,960	24	175/79
M24ES	24" (610mm) Wide	\$3,349	20	190/86
M34ES	34" (864mm) Wide	\$3,928	53	325/147
M17ES-SINK	17" (432mm) Wide	\$4,505	26	185/84

Master Series Spreaders Options & Accessories

Spreader Options	
Stainless Steel Mainback (All Spreader Plates)	\$401
Stainless Steel Mainback (12" / 17" / 24" Cabinets)	\$508
Stainless Steel Mainback (34" Cabinets)	\$720
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader; not available in 6" wide spreader)	\$414
Rear Gas Connection, 1-1/4" NPT	\$414

Intermediate Shelf for Spreader Cabinet	
12" (305mm) Wide Stainless Steel Shelf	\$579
17" (432mm) Wide Stainless Steel Shelf	\$602
24" (610mm) Wide Stainless Steel Shelf	\$707
34" (864mm) Wide Stainless Steel Shelf	\$980
12" (305mm) Wide Aluminized Steel Shelf	\$348
17" (432mm) Wide Aluminized Steel Shelf	\$366
24" (610mm) Wide Aluminized Steel Shelf	\$424
34" (864mm) Wide Aluminized Steel Shelf	\$590

For additional applicable options, see page 60.

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

Garland Master Series Range, Counter & Wall-Mount Broilers



MSRC

STANDARD FEATURES:

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

MIR-34L:

- Stainless Steel front & sides; AZ steel top
- Stainless Steel backsplash
- 3-position, spring-balanced rack height adjustment

MIR-34C:

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

MSR16:

- Stainless Steel front, sides, back-splash & bottom w/heat shield; AZ steel top
- Fixed-height, pull-out broiler rack with easy-view tilt feature

MSRC:

- Stainless Steel 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, backsplash, top, and two sides.
- 15,000 BTU (4.39 kW) atmospheric type infra-red burners are individually controlled
- Chrome-plated rack on removable 4-position rack guides

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers w/3-Position, Spring-Balanced Broiling Rack, Lever-Operated					
MIR-34L	Range Mount for 34" wide range	\$5,638	40,000 BTU	38	200/91
MIR-34C	Counter Model w/4" Legs	\$5,201	40,000 BTU	21	170/77
Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)					
MSR16	Range Mount for 34" wide range	\$5,166	28,000 BTU	38	200/91
MSRC	Counter Model w/4" Legs	\$4,906	28,000 BTU	21	170/77
Infra-Red Cheesemelters w/Chrome-Plated Rack & 3-Position Rack Guides					
MCM34	Range Mount for 34" wide range	\$6,086	30,000 BTU	22	180/81

Broiler Options & Accessories		Price
Interconnecting Piping Between range and Salamander or Cheesemelter (N/A for plumbing with M45R)		\$1,003
Stainless Steel Main Top for MIR-34L or MSR16		\$296
Stainless Steel Main Bottom for MIR-34C or MSRC		\$296
Stainless Steel Main Back for MIR-34C or MSRC		\$342
Stainless Steel Main Back for MIR-34L; MSR16; or MCM34		\$484
Stainless Steel Wall Mount Kit w/Heat Shield for MIR-34C and MSRC		\$579

Garland Master Series Fryers & Filter System



M70SS Shown with optional casters



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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Heavy-Duty Gas Fryers					
M35SS	17" (432mm) wide Fryer - Fat capacity: 35 lbs (16 L) 110000 BTU/HR (32 kw/Hr)	\$8,865	110,000 BTU	26	220/110
M70SS	24" (610mm) wide Fryer - Fat capacity: 70 Lbs. (32L) 125000 BTU (37kW)	\$11,424	125,000 BTU	30	265/120
All Master Series fryers require a back guard flue attachment.					
Frymate					
M14FMD	17" (432mm) wide w/door. Storage base Stainless steel pan with drain Chrome plated wire rack with handles	\$4,348		26	175/79
Range-Match Filter System					
MFMA17ES	For use with fryers model M35SS; Solid stainless steel work top or dump station consisting of 12 x 20 x 2 1/2" pan with perforated stainless steel tray	\$13,093		26	190/83
MFMA-17ES range match filter system price includes all the electrical and plumbing connections for one fryer. Maximum number of fryers to the left or right of the filter station is 3. Each filter is shipped with 50 paper filters and filter powder for 50 applications.					
For each additional fryer connection to MFMA-17ES add \$842					
FRYERS WITH FILTERS - Are not suitable for dias/plinth or "curb" mount. Must be on legs or properly sided casters for the complete bank. For fryers ordered with a filter, the rear gas connection must be on the filter. Swivel casters are not available on front of Filter System.					

STANDARD FEATURES:

FRYERS:

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

M70SS:

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

M35SS:

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

FILTER:

- Stainless Steel front, sides, and front rail
- Stainless Steel 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

Fryer Options	Price
Heat lamp for Frymate cabinet or range-match filter system station (standard voltage: 115V 8 amp / 500 watt; other voltages available)	\$1,562
EH portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp / 500 watt; other voltages available)	\$1,598
Stainless Steel Main Back	\$637
Stainless Steel Tank Cover for 17" (432mm) Wide Fryer	\$493
Stainless Steel Tank Cover for 24" (610mm) Wide Fryer	\$529
Fish Plate for 17" (432mm) Wide Fryer Only	\$661
Fish Plate for 24" (610mm) Wide Fryer Only	\$721
Extra Set of Twin Baskets for 17" Fryer	\$961
Extra Set of Twin Baskets for 24" Fryer	\$961
Large Single Basket for 17" Fryer	\$481
Large Single Basket for 24" Fryer	\$481
Box Filter Envelopes	\$601
Filter Powder	\$240
6" (152mm) Stainless Steel Adjustable legs (4)	\$240
Rear Gas Connection - Available for M70SS 3/4" only	\$625
Rear Gas Connection - Available for M35SS Fryer 3/4" or 1 1/4"	\$625
Swivel Casters-Set of 4 w/Front Brakes	\$652
Casters w/Polyurethane Wheels (non-marking)	\$696

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

Garland Master Series Upright Broilers



M100XRM Shown with optional casters



M110XM Shown with optional casters

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven					
M100XRM	(1) Std. Oven	\$20,426	110,000 BTU	91	700/318
M100XSM	(1) Storage Base	\$19,425	70,000 BTU	91	600/272
M100XTM	(1) Modular Top	\$18,481	70,000 BTU	63	510/232
Ceramic Broilers, 1-1/4" Front Manifold, w/Upper Finishing Oven					
M60XR	(1) Std. Oven	\$13,680	120,000 BTU	91	750/341
M60XS	(1) Storage Base	\$12,183	80,000 BTU	91	650/295
Double-Deck Infra-Red Broiler, 3/4" Rear Gas Connection w/Pressure Regulator					
M110XM	(2) Infra-Red	\$25,816	140,000 BTU	91	810/368

Broiler Options	Price
Stainless Steel Main Top for M60X or M100X	\$1,014
Stainless Steel Main Back for Oven and Storage Base Broilers	\$1,711
Stainless Steel Main Back for Modular Top Broiler M100XTM	\$980
Adjustable Casters for M110XM Only	\$684
Extended fine brand broiling rack (adds 2-5/8" to front of broiler as holding zone)	N/C

For additional applicable options, see page 60.

STANDARD FEATURES:

All M100X:

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

M100XRM:

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

All M60X:

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

M60XR:

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

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

M110XM:

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

Garland Master Series High-Shelves



M34DD



M34SD

Model Number	Description	US List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
M17DD	17" wide Double Deck	\$1,380	\$313	12	45/20
M24DD	24" wide Double Deck	\$1,593	\$361	20	65/29
M29DD	29" wide Double Deck	\$1,687	\$384	30	70/32
M34DD	34" wide Double Deck	\$1,840	\$395	30	75/34
M41DD	41" wide Double Deck	\$2,065	\$460	34	90/41
M46DD	46" wide Double Deck	\$2,193	\$496	37	97/44
M48DD	48" wide Double Deck	\$2,241	\$531	39	100/45
M51DD	51" wide Double Deck	\$2,324	\$561	41	110/50
M58DD	58" wide Double Deck	\$2,560	\$579	43	125/57
M68DD	68" wide Double Deck	\$2,854	\$625	45	150/68
M17SD	17" wide Single Deck	\$886	\$313	12	45/20
M24SD	24" wide Single Deck	\$1,003	\$361	20	65/29
M29SD	29" wide Single Deck	\$1,038	\$377	25	70/32
M34SD	34" wide Single Deck	\$1,074	\$408	30	75/34
M41SD	41" wide Single Deck	\$1,203	\$460	34	90/41
M46SD	46" wide Single Deck	\$1,251	\$484	37	97/44
M48SD	48" wide Single Deck	\$1,286	\$526	39	100/45
M51SD	51" wide Single Deck	\$1,392	\$561	41	110/50
M58SD	58" wide Single Deck	\$1,486	\$579	43	125/57
M68SD	68" wide Single Deck	\$1,628	\$625	45	150/68

Garland Master Series Backguards



Model Number	Description	US List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
BACKGUARDS, 17" HIGH (or 10" Lo Profile) - For Lo-Profile Backguard Change BG to LPBG.					
M9BG	9" wide	\$531	\$165	2	15/7
M12BG	12" wide	\$555	\$201	2	18/8
M17BG	17" wide	\$590	\$248	2	20/9
M24BG	24" wide	\$625	\$278	2	25/11
M29BG	29" wide	\$637	\$313	3	28/13
M34BG	34" wide	\$637	\$348	4	30/14
M41BG	41" wide	\$791	\$354	4	45/20
M46BG	46" wide	\$873	\$384	4	52/23
M48BG	48" wide	\$896	\$408	5	55/25
M51BG	51" wide	\$896	\$414	5	60/27
M58BG	58" wide	\$1,050	\$448	6	65/29
M68BG	68" wide	\$1,251	\$455	7	75/34
BACKGUARDS, DOUBLE DECK HEIGHT Backguard 33" (838mm) High					
M17DDBG	17" wide	\$886	\$313	3	45/20
M24DDBG	24" wide	\$1,003	\$361	3	65/29
M29DDBG	29" wide	\$1,038	\$384	5	70/32
M34DDBG	34" wide	\$1,074	\$408	6	75/34
M41DDBG	41" wide	\$1,203	\$455	7	90/41
M46DDBG	46" wide	\$1,251	\$484	7	97/44
M48DDBG	48" wide	\$1,286	\$531	8	100/45
M51DDBG	51" wide	\$1,392	\$561	8	110/50
M58DDBG	58" wide	\$1,486	\$579	9	125/57
M68DDBG	68" wide	\$1,628	\$625	10	150/68

Garland Master Series "Arctic Fire" Remote Refrigerated Bases



STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
Remote Low-Height Refrigerators				
GN17R34	34" wide - 2 drawer	\$13,327	30	247/112
GN17R46	46" wide - 2 drawer	\$14,672	40	322/146
GN17R51	51" wide - 4 drawer	\$14,977	45	355/116
GN17R53	53" wide - 4 drawer	\$15,179	47	361/164
GN17R63	63" wide - 4 drawer	\$16,252	52	431/196
GN17R68	68" wide - 4 drawer	\$16,783	56	458/208
GN17R80	80" wide - 6 drawer	\$18,057	64	533/242
GN17R85	85" wide - 6 drawer	\$19,732	67	570/268
GN17R92	92" wide - 6 drawer	\$19,955	73	607/276
GN17R97	97" wide - 6 drawer	\$20,509	77	637/280
GN17R102	102" wide - 6 drawer	\$21,052	81	675/306
GN17R109	109" wide - 8 drawer	\$23,505	85	720/327
GN17R114	114" wide - 8 drawer	\$24,308	90	750/340
Remote Low-Height Freezers				
GN17FR34	34" wide - 2 drawer	\$14,424	30	247/112
GN17FR46	46" wide - 2 drawer	\$15,732	40	322/146
GN17FR51	51" wide - 4 drawer	\$16,015	45	355/116
GN17FR53	53" wide - 4 drawer	\$16,252	47	361/164
GN17FR63	63" wide - 4 drawer	\$17,868	52	431/196
GN17FR68	68" wide - 4 drawer	\$18,387	56	458/208
GN17FR80	80" wide - 6 drawer	\$18,740	64	533/242
<p>Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.</p> <p>Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold height. Additional charges apply.</p> <p>For pricing of custom modifications, please contact the factory.</p>				

Master Series "Arctic Fire" Self-Contained Refrigerated Bases



STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
Self-Contained Low-Height Refrigerators				
GN17C46	46" wide - 2 drawer	\$16,015	40	340/154
GN17C51	51" wide - 2 drawer	\$16,311	45	360/163
GN17C53	53" wide - 2 drawer	\$16,618	47	383/174
GN17C63	63" wide - 4 drawer	\$18,115	52	434/197
GN17C68	68" wide - 4 drawer	\$18,657	56	476/216
GN17C80	80" wide - 4 drawer	\$19,836	64	570/259
GN17C85	85" wide - 4 drawer	\$20,521	67	604/274
GN17C92	92" wide - 4 drawer	\$22,101	73	655/297
GN17C97	97" wide - 6 drawer	\$22,950	77	680/309
GN17C102	102" wide - 6 drawer	\$23,374	81	730/331
GN17C109	109" wide - 6 drawer	\$23,694	85	774/351
GN17C114	114" wide - 6 drawer	\$24,778	90	808/367
GN17C119	119" wide - 6 drawer	\$25,557	95	850/386

Self-Contained Low-Height Freezers

GN17FC46	46" wide - 2 drawer	\$17,042	40	340/154
GN17FC51	51" wide - 2 drawer	\$17,596	45	360/163
GN17FC53	53" wide - 2 drawer	\$18,115	47	383/174
GN17FC63	63" wide - 4 drawer	\$19,979	52	434/197
GN17FC68	68" wide - 4 drawer	\$20,250	56	476/216
GN17FC80	80" wide - 4 drawer	\$20,769	64	570/259
GN17FC92	92" wide - 6 drawer	\$22,360	73	655/297

Note: Master Series Arctic Fire refrigerated or freezer bases are specifically designed to match Master Series Range modular top sections.

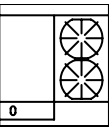
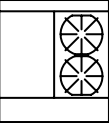
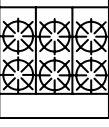
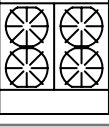
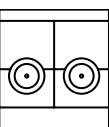
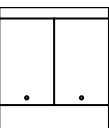

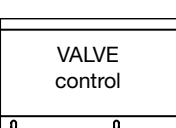
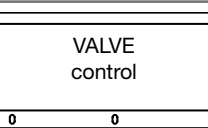
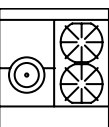
Compatibility: Master Series Broiler modular tops, (models M17BT, M24BT, M34BT), are a different height, (14-1/2"/368mm), than Range modular tops, (9-1/4"/235mm). When mounting a broiler top on an Arctic Fire base in a battery, one drawer must be removed from the base to maintain range-match manifold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

For pricing of custom modifications, please contact the factory.

Base Options	Price
Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$779
Casters - Set of 4	\$649

Master Sentry Series Heavy-Duty Ranges

TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION*

CE	Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft.	Ship Weight	
CE		(1) 33K, 17"W Griddle (2) 35K Open Burners 34" Wide, 38" Depth Griddle on left only Rear Gas Option (3/4", 1", 1 1/4")	MST42R-E	(1) Std. Oven Base	\$10,708	143,000 BTU	53	445/202
			MST42S-E	(1) Storage Base	\$9,305	103,000 BTU	53	345/157
			MST42T-E	(1) Modular Top	\$8,763	103,000 BTU	26	265/120
CE		(1) 30K, 17"W Hot Top (2) 35K Open Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST42-6R-E	(1) Std. Oven Base	\$10,708	140,000 BTU	53	520/230
			MST42-6S-E	(1) Storage Base	\$9,305	100,000 BTU	53	420/190
			MST42-6T-E	(1) Modular Top	\$8,763	100,000 BTU	26	312/142
CE		(6) 24K Open Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST43R-E	(1) Std. Oven Base	\$10,996	184,000 BTU	53	440/200
			MST43S-E	(1) Storage Base	\$9,608	144,000 BTU	53	340/155
			MST43T-E	(1) Modular Top	\$9,087	144,000 BTU	26	260/118
CE		(4) 35K Open Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1", 1 1/4")	MST44R-E	(1) Std. Oven Base	\$10,175	180,000 BTU	53	440/200
			MST44S-E	(1) Storage Base	\$8,810	140,000 BTU	53	340/155
			MST44T-E	(1) Modular Top	\$8,276	140,000 BTU	26	260/118
CE		(2) 45K Front-Fired Hot Tops; 34" Wide 38" Depth Rear Gas Option External Side Mount (3/4", 1", 1 1/4") (not available with convection oven base)	MST45R-E	(1) Std. Oven Base	\$9,872	130,000 BTU	53	510/232
			MST45S-E	(1) Storage Base	\$8,468	90,000 BTU	53	410/186
			MST45T-E	(1) Modular Top	\$7,914	90,000 BTU	26	305/138
CE		2-Section Hot Top (3) 30K H-Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST46R-E	(1) Std. Oven Base	\$10,850	130,000 BTU	53	450/205
			MST46S-E	(1) Storage Base	\$9,447	90,000 BTU	53	350/159
			MST46T-E	(1) Modular Top	\$8,893	90,000 BTU	26	270/120
CE		34" Griddle (3) 33K H-Burners 34" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST47R-E	(1) Std. Oven Base	\$11,570	139,000 BTU	50	600/273
			MST47S-E	(1) Storage Base	\$10,179	99,000 BTU	50	500/227
			MST47T-E	(1) Modular Top	\$9,636	99,000 BTU	20	360/164
CE		51" Griddle (4) 33K H-Burners 38" Depth Rear Gas Option (3/4", 1") (not available with convection oven base)	MST47-51R-E	51" wide w/(1) Std. Oven Base & 17" storage base	\$19,979	160,000 BTU	80	1140/520
			MST47-51S-E	51" wide w/(2) Storage Bases (34" & 17" wide)	\$18,563	120,000 BTU	80	940/426
			MST47-51T-E	51" wide Modular Top	\$17,053	120,000 BTU	30	640/272
CE		68" Griddle (6) 33K H-Burners 38" Depth Rear Gas Option (1")	MST47-68R-E	68" wide w/(2) Std. Oven Bases	\$24,260	278,000 BTU	110	1140/636
			MST47-68S-E	68" wide w/(2) Storage Base	\$21,464	198,000 BTU	110	1220/555
			MST47-68T-E	68" wide Modular Top	\$20,368	198,000 BTU	40	1020/463
CE		(1) 45K Front-Fired Hot Top (2) 35K Open Burners 34" Wide, 38" Depth Rear Gas Option External (3/4")	MST54R-E	(1) Std. Oven Base	\$11,345	155,000 BTU	53	475/215
			MST54S-E	(1) Storage Base	\$9,789	115,000 BTU	53	375/170
			MST54T-E	(1) Modular Top	\$9,235	115,000 BTU	26	270/120

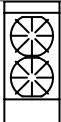
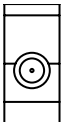


For Standard Features, see page 56. For Options & Accessories, see page 60.

*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$135, and omit suffix "-E"

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

Master Sentry Series Range Attachments

TOTAL FLAME FAILURE PROTECTION & ELECTRIC SPARK IGNITION*

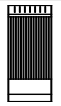


CE	Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
CE	 (2) 35K Open Burners 17" Wide, 38" Depth Rear Gas Option (3/4")	MST4S-E	(1) Storage Base	\$4,694	70,000 BTU	26	190/86
		MST4T-E	(1) Modular Top	\$4,446	70,000 BTU	9	110/50
CE	 (1) 45K Front-Fired Hot Top; 17" Wide 38" Depth Rear Gas Option External (3/4", 1", 1 1/4")	MST5S-E	(1) Storage Base	\$4,635	45,000 BTU	26	230/105
		MST5T-E	(1) Modular Top	\$4,387	45,000 BTU	9	138/63
CE	 (1) 30K Hot Top 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST6S-E	(1) Storage Base	\$5,178	27,000 BTU	26	240/109
		MST6T-E	(1) Modular Top	\$4,918	27,000 BTU	9	145/66
CE	VALVE control  17" Griddle (1) 33K H-Burner 17" Wide, 38" Depth Rear Gas Option (3/4", 1")	MST7S-E	(1) Storage Base	\$5,367	33,000 BTU	26	260/118
		MST7T-E	(1) Modular Top	\$5,107	33,000 BTU	9	155/70
*NOTE: Electric Spark Ignition is included in price. If not required, deduct \$120 and omit suffix "-E"							
For Standard Features, see page 56. For Options & Accessories, see page 60.							

Master Sentry Series Char-Broilers

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

STANDARD FEATURES:

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

CE	Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
CE	 17" Wide Char-Broiler	MST17B	17" wide (1) Storage Base	\$7,453	45,000 BTU	24	235/107
		MST17BE	17" wide (1) Storage Base	\$7,608	45,000 BTU	24	235/107
		MST17BT	17" wide Modular Top	\$7,194	45,000 BTU	10	135/100
CE	 24" Wide Char-Broiler	MST24B	24" wide (1) Storage Base	\$10,732	60,000 BTU	30	330/150
		MST24BE	24" wide (1) Storage Base	\$10,873	60,000 BTU	30	330/150
		MST24BT	24" wide Modular Top	\$10,473	60,000 BTU	16	230/105
CE	 34" Wide Char-Broiler	MST34B	34" wide (1) Storage	\$12,112	90,000 BTU	54	510/231
		MST34BE	34" wide (1) Storage	\$12,254	90,000 BTU	54	510/231
		MST34BT	34" wide Modular Top	\$11,865	90,000 BTU	39	390/180

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

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

Additional charges apply.

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

Char-Broiler Options	Price
M17B Stainless Steel Main Back	\$508
M17BT Stainless Steel Main Back	\$401
M24B Stainless Steel Main Back	\$731
M24BT Stainless Steel Main Back	\$401
M34B Stainless Steel Main Back	\$720
M34BT Stainless Steel Main Back	\$401
3/4" rear gas connection (end caps/covers available - must specify)	\$613
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M17	\$225
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M24	\$301
Split Grid Option: 1/2 Round - 1/2 Diamond 2-Sided Grates for M34	\$472
DIA-M17B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 17" Broiler	\$248
DIA-M24B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 24" Broiler	\$330
DIA-M34B Dual-sided Steel Diamond Edge (fine) Broiler Rack for 34" Broiler	\$519

For additional applicable options, see page 60.

Master Sentry Series Range-Mount & Counter Broilers

TOTAL FLAME FAILURE PROTECTION & MANUAL PILOT IGNITION

STANDARD FEATURES:

MSTSR16:

- Stainless Steel front, sides, and bottom w/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:

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

CE	Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers with Pull-Out Broiling Rack, (flat or tilted position)						
CE	MSTSR16	Infra-Red - Range Mount	\$5,791	28,000 BTU	40	210/95
CE	MSTSRC	Infra-Red - Counter Stainless Steel Top w/4" Legs	\$5,791	28,000 BTU	21	160/61

Broiler Options	Price
Stainless Steel Mainback for MSTSRC	\$342
Stainless Steel Mainback for MSTSR16	\$484
Interconnecting Gas Pipe from range to MSTSR16	\$1,003
Stainless Steel Main Top for MSTSR16	\$296
Stainless Steel Wall Mount Kit w/Heat Shield for MSTRC	\$579

Cuisine Series Equipment



The Cuisine Series Range from US Range features the rugged durability and thoughtful design and construction that discerning chefs demand. Built on a 36" chassis, the Cuisine Series boasts a generous work-top. Perfect for the busy kitchen. For plating, more space is available when you need it with a handy pull-out bar that may also be used as a place to hang a towel or tongs.

Start with the best. Then make it yours.

Many chefs have their own style and preferred set up when it comes to their key cooking equipment. The Cuisine Series features an impressive array of top configurations to help you to maximize productivity in the kitchen. Choose from french tops, griddle plates, char broilers and open burners for the perfect set-up to optimize your operation. In addition, as part of a complete line of quality cooking equipment, there is a full range of matching equipment like fryers, over and under fired, radiant and charcoal broilers and more. For underneath the range, the Cuisine Series Line up includes everything from shelves to refrigerated bases to convection or standard ovens, all built to the same high standards for years of reliable, trouble-free operation.

STANDARD FEATURES:

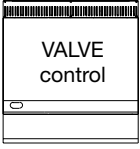

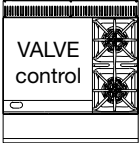
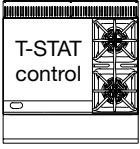
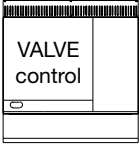
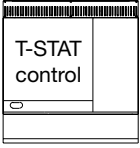
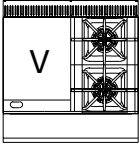
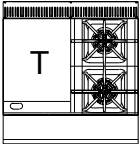
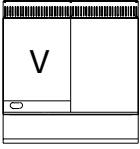
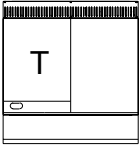
- Stainless Steel Front & Sides
- Stainless Steel 6" Stub Back Guard
- Stainless Steel oven interior sides, back, top, and door liner
- Porcelain oven bottom
- 30,000 BTU open top octagonal burners
- One-piece, cast iron, lift-off top grates
- Stainless Steel front rail adjustable to three positions
- 100% safety oven pilot
- 4-position rack guides w/one rack per oven
- 1" thick steel griddle plates
- All modular tops, (except 12" wide), available with Stainless Steel stand and under-shelf
- 1 1/4" front gas manifold
- All storage base model units w/stainless steel interior

A powerful reputation created in the kitchen.

US Range Cuisine Series is widely recognized for well-crafted cooking equipment that is reliable, durable and functional. Cuisine Series blends years of front line experience with superior craftsmanship into a high-performance range kitchens like yours demand.

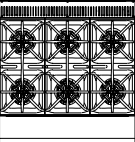
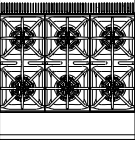
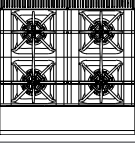
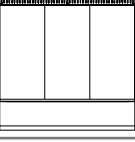
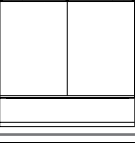
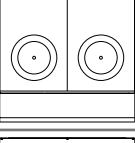
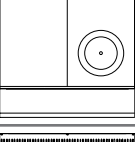
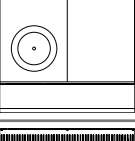
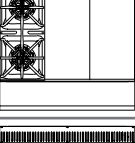
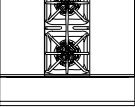


US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>36" Wide Griddle Rear Gas Option (3/4")</p>	C836-1	(1) Std. Oven	\$10,001	130,000 BTU	53	706/320
	C0836-1	(1) Storage Base	\$8,232	90,000 BTU	53	527/239
	C0836-1M	(1) Modular Top	\$7,170	90,000 BTU	30	405/184
 <p>36" Wide Griddle Rear Gas Option (3/4")</p>	C836-1-1	(1) Std. Oven	\$12,053	130,000 BTU	53	706/320
	C0836-1-1	(1) Storage Base	\$10,273	90,000 BTU	53	527/239
	C0836-1-1M	(1) Modular Top	\$9,235	90,000 BTU	30	405/184
 <p>24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-2	(1) Std. Oven	\$10,025	160,000 BTU	53	630/286
	C0836-2	(1) Storage Base	\$7,855	120,000 BTU	53	460/209
	C0836-2M	(1) Modular Top	\$6,817	120,000 BTU	30	375/170
 <p>24" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-2-1	(1) Std. Oven	\$10,401	160,000 BTU	53	630/286
	C0836-2-1	(1) Storage Base	\$8,090	120,000 BTU	53	460/209
	C0836-2-1M	(1) Modular Top	\$7,335	120,000 BTU	30	375/170
 <p>24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-3	(1) Std. Oven	\$10,462	125,000 BTU	53	650/295
	C0836-3	(1) Storage Base	\$8,456	85,000 BTU	53	477/216
	C0836-3M	(1) Modular Top	\$7,618	85,000 BTU	30	392/178
 <p>24" Griddle 12" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-3-1	(1) Std. Oven	\$10,745	125,000 BTU	53	650/295
	C0836-3-1	(1) Storage Base	\$8,656	85,000 BTU	53	477/216
	C0836-3-1M	(1) Modular Top	\$7,701	85,000 BTU	30	392/178
 <p>18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-4	(1) Std. Oven	\$9,670	130,000 BTU	53	650/281
	C0836-4	(1) Storage Base	\$7,466	90,000 BTU	53	477/203
	C0836-4M	(1) Modular Top	\$6,652	90,000 BTU	30	392/178
 <p>18" Griddle (2) Open Burners 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-4-1	(1) Std. Oven	\$9,777	130,000 BTU	53	620/281
	C0836-4-1	(1) Storage Base	\$7,890	90,000 BTU	53	447/203
	C0836-4-1M	(1) Modular Top	\$6,722	90,000 BTU	30	392/178
 <p>18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-5	(1) Std. Oven	\$9,977	102,500 BTU	53	635/288
	C0836-5	(1) Storage Base	\$7,797	62,500 BTU	53	462/210
	C0836-5M	(1) Modular Top	\$7,159	62,500 BTU	30	377/171
 <p>18" Griddle 18" Hot Top 36" Wide (Griddle on left only) Rear Gas Option (3/4", 1 1/4")</p>	C836-5-1	(1) Std. Oven	\$10,225	102,500 BTU	53	635/288
	C0836-5-1	(1) Storage Base	\$8,197	62,500 BTU	53	462/210
	C0836-5-1M	(1) Modular Top	\$7,277	62,500 BTU	30	377/171

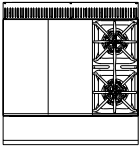
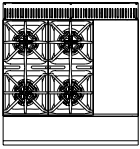
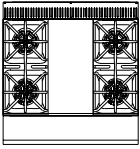
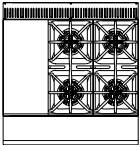
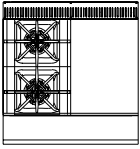
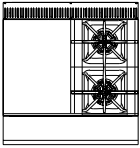
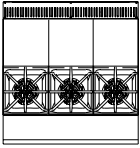
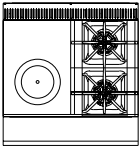
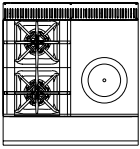
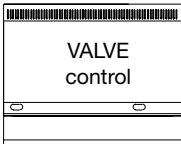
Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 80) .

US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
	C836-6	(1) Std. Oven	\$9,087	220,000 BTU	53	562/255
	C0836-6	(1) Storage Base	\$7,328	180,000 BTU	53	361/164
	C0836-6M	(1) Modular Top	\$6,297	180,000 BTU	30	320/145
	C836-6-SU	(1) Std. Oven	\$9,660	220,000 BTU	53	562/255
	C0836-6-SU	(1) Storage Base	\$7,938	180,000 BTU	53	361/164
	C0836-6SUM	(1) Modular Top	\$6,546	180,000 BTU	30	320/145
	C836-7	(1) Std. Oven	\$8,774	160,000 BTU	53	556/252
	C0836-7	(1) Storage Base	\$7,027	120,000 BTU	53	344/156
	C0836-7M	(1) Modular Top	\$5,985	120,000 BTU	30	328/149
	C836-8	(1) Std. Oven	\$10,260	115,000 BTU	53	588/267
	C0836-8	(1) Storage Base	\$7,490	75,000 BTU	53	427/192
	C0836-8M	(1) Modular Top	\$6,439	75,000 BTU	30	342/155
	C836-9	(1) Std. Oven	\$9,424	105,000 BTU	53	590/268
	C0836-9	(1) Storage Base	\$7,618	65,000 BTU	53	427/192
	C0836-9M	(1) Modular Top	\$6,570	65,000 BTU	30	342/155
	C836-10	(1) Std. Oven	\$10,367	115,000 BTU	53	600/272
	C0836-10	(1) Storage Base	\$8,150	75,000 BTU	53	414/188
	C0836-10M	(1) Modular Top	\$7,159	75,000 BTU	30	328/149
	C836-11	(1) Std. Oven	\$11,251	110,000 BTU	53	613/278
	C0836-11	(1) Storage Base	\$9,471	70,000 BTU	53	414/188
	C0836-11M	(1) Modular Top	\$8,421	70,000 BTU	30	329/149
	C836-11R	(1) Std. Oven	\$11,251	110,000 BTU	53	613/278
	C0836-11R	(1) Storage Base	\$9,471	70,000 BTU	53	414/188
	C0836-11RM	(1) Modular Top	\$8,421	70,000 BTU	30	329/149
	C836-12	(1) Std. Oven	\$9,966	150,000 BTU	53	604/274
	C0836-12	(1) Storage Base	\$8,173	110,000 BTU	53	438/199
	C0836-12M	(1) Modular Top	\$7,112	110,000 BTU	30	355/161
	C836-12C	(1) Std. Oven	\$9,966	150,000 BTU	53	604/274
	C0836-12C	(1) Storage Base	\$8,173	110,000 BTU	53	438/199
	C0836-12CM	(1) Modular Top	\$7,112	110,000 BTU	30	355/161

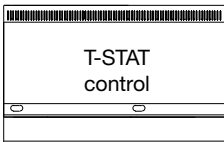
Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 80) .

US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(2) Open Burners (2) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-12R	(1) Std. Oven	\$9,966	150,000 BTU	53	604/274
	C0836-12R	(1) Storage Base	\$8,173	110,000 BTU	53	438/199
	C0836-12RM	(1) Modular Top	\$7,112	110,000 BTU	30	355/161
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-13	(1) Std. Oven	\$9,589	185,000 BTU	53	590/268
	C0836-13	(1) Storage Base	\$7,807	145,000 BTU	53	404/183
	C0836-13M	(1) Modular Top	\$6,759	145,000 BTU	30	321/146
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-13C	(1) Std. Oven	\$9,589	185,000 BTU	53	590/268
	C0836-13C	(1) Storage Base	\$7,807	145,000 BTU	53	404/183
	C0836-13CM	(1) Modular Top	\$6,759	145,000 BTU	30	321/146
 <p>(4) Open Burners 12" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-13L	(1) Std. Oven	\$9,589	185,000 BTU	53	590/268
	C0836-13L	(1) Storage Base	\$7,807	145,000 BTU	53	404/183
	C0836-13LM	(1) Modular Top	\$6,759	145,000 BTU	30	321/146
 <p>(2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-14	(1) Std. Oven	\$10,320	132,500 BTU	53	624/283
	C0836-14	(1) Storage Base	\$8,528	92,500 BTU	53	438/199
	C0836-14M	(1) Modular Top	\$7,490	92,500 BTU	30	355/161
 <p>(2) Open Burners 18" Hot Top 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-14L	(1) Std. Oven	\$10,320	132,500 BTU	53	624/283
	C0836-14L	(1) Storage Base	\$8,528	92,500 BTU	53	438/199
	C0836-14LM	(1) Modular Top	\$7,490	92,500 BTU	30	355/161
 <p>(3) Open Burners (3) 12" Hot Tops 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-15	(1) Std. Oven	\$10,190	175,000 BTU	53	600/272
	C0836-15	(1) Storage Base	\$8,410	135,000 BTU	53	414/188
	C0836-15M	(1) Modular Top	\$7,359	135,000 BTU	30	329/149
 <p>(2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-17	(1) Std. Oven	\$10,320	137,500 BTU	53	624/283
	C0836-17	(1) Storage Base	\$8,528	97,500 BTU	53	438/199
	C0836-17M	(1) Modular Top	\$7,490	97,500 BTU	30	355/161
 <p>(2) Open Burners 18" Front-Fired Hot Top; 36" Wide Rear Gas Option (3/4", 1 1/4")</p>	C836-17R	(1) Std. Oven	\$10,320	137,500 BTU	53	624/283
	C0836-17R	(1) Storage Base	\$8,528	97,500 BTU	53	438/199
	C0836-17RM	(1) Modular Top	\$7,490	97,500 BTU	30	355/161
 <p>VALVE control</p> <p>48" Wide Griddle Rear Gas Option (3/4")</p>	C836-48	(1) Std. Oven 12" Storage	\$14,188	160,000 BTU	55	1140/520
	C0836-48	36" & 12" Storage Bases	\$11,888	120,000 BTU	55	940/426
	C0836-48M	(1) Modular Top	\$8,598	120,000 BTU	25	640/272

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 80) .

US Range Cuisine Series Heavy-Duty Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft.	Ship Weight
 <p>48" Wide Griddle Rear Gas Option (3/4")</p>	C836-48-1	(1) Std. Oven 12" Storage	\$15,119	160,000 BTU	55	1140/517
	C0836-48-1	36" & 12" Storage Bases	\$12,821	120,000 BTU	55	940/426
	C0836-48-1M	(1) Modular Top	\$9,176	120,000 BTU	25	640/290
 <p>54" Wide Griddle Rear Gas Option (3/4")</p>	C836-54	(1) Std. Oven 18" Storage	\$15,108	160,000 BTU	65	1240/562
	C0836-54	36" & 18" Storage Bases	\$12,784	120,000 BTU	65	1040/471
	C0836-54M	(1) Modular Top	\$10,048	120,000 BTU	30	740/335
 <p>54" Wide Griddle Rear Gas Option (3/4")</p>	C836-54-1	(1) Std. Oven 18" Storage	\$16,134	160,000 BTU	65	1240/562
	C0836-54-1	36" & 18" Storage Bases	\$15,072	120,000 BTU	65	1040/471
	C0836-54-1M	(1) Modular Top	\$11,487	120,000 BTU	30	740/335
 <p>60" Wide Griddle Rear Gas Option (3/4")</p>	C836-60	(1) Std. Oven 24" Storage	\$17,019	190,000 BTU	70	1400/636
	C0836-60	36" & 24" Storage Bases	\$15,969	150,000 BTU	70	1220/555
	C0836-60M	(1) Modular Top	\$12,608	150,000 BTU	35	1020/463
 <p>60" Wide Griddle Rear Gas Option (3/4")</p>	C836-60-1	(1) Std. Oven 24" Storage	\$17,549	190,000 BTU	70	1400/636
	C0836-60-1	36" & 24" Storage Bases	\$16,605	150,000 BTU	70	1220/555
	C0836-60-1M	(1) Modular Top	\$13,091	150,000 BTU	35	1020/463
 <p>72" Wide Griddle Rear Gas Option (3/4")</p>	C0836-72	(2) 36" Storage Bases	\$19,625	180,000 BTU	80	1350/612
	C0836-72M	(1) Modular Top	\$18,316	180,000 BTU	40	1120/508
 <p>72" Wide Griddle Rear Gas Option (3/4")</p>	C836-72-1	(1) Std. Oven 36" Storage	\$21,501	220,000 BTU	80	1450/658
	C0836-72-1	(2) 36" Storage Bases	\$18,941	180,000 BTU	80	1350/612
	C0836-72-1M	(1) Modular Top	\$20,285	180,000 BTU	40	1120/508

Note: Modular Top models (suffix 'M') can be ordered to be installed between an equipment line-up or to mount onto a Polar Cuisine base (ad suffix 'PC') or with optional stainless steel stand and shelf (see page 80) .

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

STANDARD FEATURES:

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

12" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

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

12" MODULAR TOP MODELS:





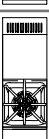

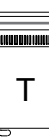



- Stainless Steel front & sides
- Note: Not available with legs

18" CABINET BASE MODELS:

- Stainless Steel front & sides
- 6" adjustable legs

18" MODULAR TOP MODELS:



- Stainless Steel front & sides

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 12" Wide Griddle	C12836-1	Open Cabinet Base	\$3,397	30,000 BTU	28	190/86
	C12836-1M	Modular Top	\$3,221	30,000 BTU		
 12" Wide Griddle	C12836-1-1	Open Cabinet Base	\$4,163	30,000 BTU	28	190/86
	C12836-1-1M	Modular Top	\$3,939	30,000 BTU		
 (2) Open Burners 12" Wide Rear Gas Option (3/4")	C12836-6	Open Cabinet Base	\$3,042	60,000 BTU	28	190/86
	C12836-6M	Modular Top	\$2,901	60,000 BTU		
 Hot Top 12" Wide	C12836-8	Open Cabinet Base	\$3,397	25,000 BTU	28	190/86
	C12836-8M	Modular Top	\$3,221	25,000 BTU		
 French Top 12" Wide Rear Gas Option (3/4")	C12836-15	Open Cabinet Base	\$3,279	45,000 BTU	28	207/94
	C12836-15M	Modular Top	\$3,066	45,000 BTU		
 18" Wide Griddle Rear Gas Option (3/4")	C1836-1	Open Cabinet Base	\$4,434	30,000 BTU	28	315/145
	C1836-1M	Modular Top	\$4,199	30,000 BTU	26	315/145
 18" Wide Griddle Rear Gas Option (3/4")	C1836-1-1	Open Cabinet Base	\$6,769	30,000 BTU	28	315/145
	C1836-1-1M	Modular Top	\$6,062	30,000 BTU	26	315/145
 (2) Open Burners 18" Wide Rear Gas Option (3/4")	C1836-7	Open Cabinet Base	\$3,880	60,000 BTU	28	227/103
	C1836-7M	Modular Top	\$3,656	60,000 BTU	26	227/103
 Hot Top 18" Wide Rear Gas Option (3/4")	C1836-9	Open Cabinet Base	\$4,352	32,500 BTU	28	230/104
	C1836-9M	Modular Top	\$4,329	32,500 BTU	26	230/104
 Front-Fired Hot Top 18" Wide	C1836-10	Open Cabinet Base	\$4,352	37,500 BTU	28	225/102
	C1836-10M	Modular Top	\$4,034	37,500 BTU	26	235/107

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

STANDARD FEATURES:

- Stainless Steel front and sides
 - 1 1/4" NPT front gas manifold
 - Stainless Steel front rail adjustable to three positions
 - 6" Stainless Steel stub back
- 24" CABINET BASE MODELS:
- Stainless Steel front & sides
 - 6" adjustable legs
- 24" MODULAR TOP MODELS:
- Stainless Steel front & sides

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 VALVE control 24" Wide Griddle Rear Gas Option (3/4")	C24836-1	Open Cabinet Base	\$5,944	60,000 BTU		380/172
	C24836-1M	Modular Top	\$5,590	60,000 BTU		342/155
 T-STAT control 24" Wide Griddle Rear Gas Option (3/4")	C24836-1-1	Open Cabinet Base	\$7,167	60,000 BTU		380/172
	C24836-1-1M	Modular Top	\$6,459	60,000 BTU		342/155

US Range Cuisine Series Heavy-Duty Spreaders



CCSP-18



CCAF-18



C836-12-0

STANDARD FEATURES:

- Stainless steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless steel front rail adjustable to three positions
- Cabinet base models standard with 6" adjustable legs
- Stainless steel stub back

Model Number	Size	US List Price	Cu.Ft. (crate)	Ship Weight
Spreader Plates				
CCSP-6	6" Wide Spreader Plate	\$1,121		10/5
CCSP-12	12" Wide Spreader Plate	\$1,273		14/6
CCSP-18	18" Wide Spreader Plate	\$1,428		18/8
CCSP-36	36" Wide Spreader Plate	\$2,618	30	38/17
Spreader Plates w/Front Enclosure				
CCAF-6	6" Wide Apron Front	\$1,321		6/3
CCAF-12	12" Wide Apron Front	\$1,486		8/4
CCAF-18	18" Wide Apron Front	\$1,651		12/5
CCAF-36	36" Wide Apron Front	\$3,020	30	24/11
Spreader Cabinets				
C836-12-0	12" Wide/Open Cabinet*	\$1,769	26.2	145/66
C836-18-0	18" Wide/Open Cabinet	\$2,536	26.2	152/69
C836-36-0	36" Wide/Open Cabinet	\$3,597	53	205/93
Spreader Option				
Manifold "Tee" Fitting, 2" NPT, (does not include pipe extension to rear of spreader)		\$414	Not available in 6" wide spreader	
Rear Gas Connection, 1-1/4" NPT		\$414		

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

US Range Cuisine Series Options & Accessories

Item	Description	Price	Notes
CCPS-48	48" continuous plate shelf length	\$579	Not available on fryers, spreaders, broilers
CCPS-54	54" continuous plate shelf length	\$637	
CCPS-60	60" continuous plate shelf length	\$707	
CCPS-72	72" continuous plate shelf length	\$767	
	Grooved Griddle: Full 18" Plate	\$1,752	Add to price of range
	Grooved Griddle: Full 24" Plate	\$2,335	
	Grooved Griddle: Full 36" Plate	\$3,504	
	Grooved Griddle: Full 48" Plate	\$4,670	
	Grooved Griddle: Full 54" Plate	\$5,254	
	Grooved Griddle: Full 60" Plate	\$5,838	
	Grooved Griddle: Full 72" Plate	\$7,006	
	Grooved Griddle: Half of 36" Plate	\$1,752	Add to price of range & specify left or right half
	Convection oven w/3 racks in lieu of standard oven	\$3,315	Per oven
	Porcelain Oven Interior in lieu of SS. Door liner remains SS	N/C	
	SS Intermediate Shelf in 12" storage base	\$579	
	SS Intermediate Shelf in 18" storage base	\$602	
	SS Intermediate Shelf in 24" storage base	\$779	
	SS Intermediate Shelf in 36" storage base	\$944	
	SS Intermediate Shelf in 48" storage base	\$1,132	
	SS Door on 12" Storage Base	\$307	
	SS Door on 18" Storage Base	\$319	
	SS Door on 24" Storage Base	\$424	
	SS Door on 36" Storage Base	\$542	
	SS Doors (2) on 48" Storage Base	\$649	
	SS Back for 12" Add-A-Unit	\$424	
	SS Back for 18" Add-A-Unit	\$460	
	SS Back for 24" Range	\$496	
	SS Back for 36" Range	\$531	
	SS Back for 48" Range	\$555	
	SS Back for 54" Range	\$590	
	SS Back for 60" Range	\$980	
	SS Back for 72" Range	\$1,062	
	3/4" N.P.T. Gas Shut Off Valve	\$319	

Item	Description	Price	Notes
	1" N.P.T. Gas Shut Off Valve	\$342	
	1-1/4" N.P.T. Gas Shut Off Valve	\$424	
	3/4" N.P.T. Natural Gas Regulator	\$319	
	3/4" N.P.T. Propane Gas Regulator	\$319	
	1-1/4" N.P.T. Natural Gas Regulator	\$920	
	1-1/4" N.P.T. Propane Gas Regulator	\$920	
2591999	Gas Flex Hose and Quick Disconnect (3/4" N.P.T. x 5') with Restraining Device	\$1,062	
2591998	Gas Flex Hose and Quick Disconnect (1" N.P.T. x 5') with Restraining Device	\$1,191	
2591997	Gas Flex Hose and Quick Disconnect (1-1/4" N.P.T. x 5') with Restraining Device	\$1,769	
	Stainless Steel Legs (set of 4)	\$235	
	Swivel Casters-Set of 4 w/Front Brakes	\$640	
	Castors w/Polyurethane Wheels (non-marking)	\$684	
	Extra Oven Rack: for standard oven	\$248	
	Extra Oven Rack for Convection Oven	\$245	
IG	Interconnecting Gas Lines for connecting gas supply from range to range-mounted salamander broiler or cheesemelter	\$993	Requires "T" manifold gas connection on the range
	Rear gas connection Choose 3/4" or 1" or 1-1/4" Manifold end cap & trim provided at N/C for left, right, or both sides - must specify	\$613	External on models: C12836-1, C12836-1-1, C12836-8, C12836-10, C836-10, C0836-10
	Deck Fasteners - Set of Four	\$342	
	Stainless Steel Interior Burner Box - 12", 18" and 24" models	\$350	
	Stainless Steel Interior Burner Box - 36", 48" and 54" models	\$404	
	Stainless Steel Interior Burner Box - 60", and 72" models	\$458	
	Modular Base with legs for 18" Models	\$1,349	
	Modular Base with legs for 24" Models	\$1,431	
	Modular Base with legs for 36" Models	\$1,663	
	Modular Base with legs for 48" Models	\$2,150	
	Modular Base with legs for 54" Models	\$2,330	
	Modular Base with legs for 60" Models	\$2,418	
	Modular Base with legs for 72" Models	\$2,663	
	Swivel Castors; set of 4 w/front brakes	\$640	

US Range Cuisine Series Char-Broilers

Note: Continuous plate shelf option not available



C836-336A



C836-36A

STANDARD FEATURES:

- Stainless Steel front and sides
- 1 1/4" NPT front gas manifold
- Stainless Steel stub back
- 6" Adjustable legs

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Char-Broilers w/Briquettes, Adjustable Grates & Oven 43 3/4" (1111mm) working height					
C836-336A *	36" Wide/Standard Oven	\$13,208	175,000 BTU	58	655/297
C836-336ARC *	36" Wide/Convection Oven	\$16,146	175,000 BTU	70	655/297
Char-Broilers w/Briquettes & Adjustable Grates 36" (914mm) working height					
C0836-324A **	24" Wide/Storage Base	\$9,576	90,000 BTU	58	390/177
C0836-336A **	36" Wide/Storage Base	\$11,511	135,000 BTU	58	480/218
Char-Broilers w/Cast-Iron Radiants, Adjustable Grates & Oven 43 3/4" (1111mm) working height					
C836-436A *	36" Wide/Standard Oven	\$12,997	148,000 BTU	70	635/288
C836-436ARC *	36" Wide/Convection Oven	\$16,298	148,000 BTU	70	635/288
Char-Broilers w/Cast-Iron Radiants & Adjustable Grates 36" (914mm) working height					
C0836-424A **	24" Wide/Storage Base	\$9,387	72,000 BTU	70	320/191
C0836-436A **	36" Wide/Storage Base	\$11,311	148,000 BTU	70	342/209
Char-Broilers w/Cast-Iron Radiants, Non-Adjustable Grates & Oven 40" (1016mm) work height					
C836-36A **	36" Wide/Standard Oven	\$12,407	148,000 BTU	70	635/288
C836-36ARC **	36" Wide/Convection Oven	\$15,321	148,000 BTU	70	635/288
Char-Broilers w/Cast-Iron Radiants & Non-Adjustable Grates 36" (914mm) working height					
C0836-18A **	18" Wide/Storage Base	\$7,018	54,000 BTU	35.2	
C0836-24A **	24" Wide/Storage Base	\$8,787	72,000 BTU	35.2	380/172
C0836-36A **	36" Wide/Storage Base	\$10,686	108,000 BTU	58	480/218
C0836-48A **	48" Wide/Storage Base	\$12,018	144,000 BTU	35.2	
C0836-18AM ***	18" Wide/Modular Top	\$6,416	54,000 BTU	25	
C0836-24AM ***	24" Wide/Modular Top	\$8,032	72,000 BTU	25	280/127
C0836-36AM ***	36" Wide/Modular Top	\$9,789	108,000 BTU	38	380/172
C0836-48AM ***	48" Wide/Modular Top	\$10,756	144,000 BTU	25	

* Working height: 43 3/4" (1111mm); cannot be banked with other Cuisine Series except other like models.

** CAN be banked with all Cuisine Series ranges except C836-336A, C836-336ARC, C836-436A, C836-436ARC
 When ordering modular top for mounting on Polar Cuisine base, add "PC" to model number.

Broiler Options	Price
Rear gas manifold (3/4" only) with front manifold capped and covered	\$613
Stainless Steel open stand for modular top (suffix 'AM'; with original equipment only)	the same price as Modular Base*

* See the price on page 77 for 18", 24", 36", 48", 54", 60", 72" models.

US Range Cuisine Series Infra-Red Broilers & Cheesemelters



BS-X Series

STANDARD FEATURES:

- Stainless Steel front, sides, and top
- 1/2" NPT top gas inlet
- Single, 30,000 atmospheric, infra-red burner
- 5-position, positive lock, adjustable rack height
- Large removable grease pan
- Broiling grid 28" (711mm) Wide by 13 1/2" (343mm) Deep
- Heavy, spring-assisted carriage

IRCMA-36:

- Stainless Steel front, sides, and top
- Single-position, plated rack
- 3/4" NPT gas inlet

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Infra-Red Broilers w/Adjustable Spring-Balanced Broiling Rack, Lever-Operated					
BS-WX	36" wide Salamander Broiler for wall mounting (with mounting brackets)	\$5,721	30,000 BTU	21	192/87
BS-RX	36" wide Salamander Broiler for range mounting (with backguard)	\$5,472	30,000 BTU	40	205/93
BS-CX	36" wide Salamander Broiler for countertop use (with 4" legs)	\$5,803	30,000 BTU	21	210/95
Broiler Options				Price	
Stainless Steel Bottom for model BX-RX or BS-WX				\$319	
Stainless Steel Back for BS-RX				\$481	
Infra-Red, Range-Mount Cheesemelter					
IRCMA-36	36" Cheesemelter	\$5,296	30,000 BTU	40	158/72

US Range Cuisine Series Infra-Red Double Broiler



C2100M

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
C2100M	(2) Infra-Red Broiler Sections	\$28,223	140,000 BTU	91	810/368
Double Broiler Options				Price	
Stainless Steel Back				\$1,711	
Adjustable casters (for C2100M only)				\$684	

STANDARD FEATURES:

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

US Range Cuisine Series Range-Match Fryer & Filter System

C836-1-35F



STANDARD FEATURES:

FRYER:

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

C836-FMD
Shown w/EHP



STANDARD FEATURES:

FILTER:

- Stainless Steel front rail, adjustable to three positions
- 6" (152mm) stainless steel stub back
- Stainless steel front & sides
- Stainless steel food pan, 12" x 20" x 2-1/2"
- Stainless steel wire rack screen
- Start up kit (filter paper, powder)
- 6" (152mm) adjustable legs
- Filters up to six (6) model C836-1-35F fryers, (max. 3 on either side)
- 1-1/4" front gas manifold

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
Heavy-Duty Gas Fryer					
C836-1-35F	18" (457mm) wide Fryer Fat Capacity 35 lbs (16L)	\$8,704	110000	26	220/110
Fryer not available for manufactured gas.					
Fryer Options					Price
Stainless Steel Mainback for Fryer/Matching Cabinets					\$519
Swivel Casters-Set of 4 w/Front Brakes					\$640
Non-Marking Casters w/Polyurethane Wheels*					\$684
Fry Pot Cover Stainless Steel for Fryer					\$613
Large Single Basket Supplied in lieu of Twin Fryer Baskets for Fryer					N/C
6" Stainless Steel Legs (set of 4)					\$235
Rear Gas Connections Available in 3/4" and 1.25" NPT					\$613
Frymate Spreader					
C836-FMD	18" (457mm) wide with door. Storage base cabinet comes with spreader top that has a 12" x 20" x 2.5" stainless steel food pan and wire rack screen or optional solid work top. Please specify at time of order.	\$4,269		26	175/79
Filter System					
C836-FMA	For use with C836-1-35F fryers only. Spreader cabinet comes 12" x 20" x 2.5" stainless steel food pan and wire rack screen or optional solid work top. Please specify at time of order.	\$12,879		26	190/83
<p>One fryer connection is included in price. For each additional fryer connection AD \$778. Per fryer. The maximum number of fryers that can be connected to a filter pump system is three on the left or right side. The filter pump system pulls out from the cabinet for easy cleaning therefore equipment banks with filter system must be installed with 6" legs or casters that raise the system 6" from the floor. Filter systems come standard with a start up kit of filter paper and powder. Additional supplies are available as a separate supply item.</p>					
Portable Heat Lamp or Frymate/Filter Cabinet Mounts					
	Heat lamp for Frymate cabinet or range-match filter system station (standard voltage: 115V 8amp/ 500 watt; other voltages available)				\$1,562
	EHP portable counter model comes with cord and plug (115V only) standard voltage 115V 8 amp/ 500 watt; other voltages available)				\$1,598
<p>*Casters are 6" high and are required on complete banks when connecting C836-FMA with other units in the same equipment bank)</p>					
<p>Note: Fryers can not be supplied with a rear gas connection if they are equipped with filter pump plumbing. If rear gas connection is required it can be supplied through most other pieces including the C826-FMA filter cabinet.</p>					

US Range Cuisine Series High-Shelves



CCHS-36



CCDHS-36

Model Number	Width/Application	US List Price	Add for SS Main Back	Ship Weight
Single-Deck High-Shelves (24" high)				
CCHS-12	12"	\$707	\$148	25/11
CCHS-18	18"	\$825	\$184	35/16
CCHS-24	24"	\$932	\$206	40/18
CCHS-36	36"	\$1,014	\$230	45/20
CCHS-48	48"	\$1,109	\$248	80/36
CCHS-54	54"	\$1,203	\$259	100/45
CCHS-60	60"	\$1,227	\$267	115/52
CCHS-72	72"	\$1,356	\$283	135/61
CCHS-36SU	36" For Step-Up Open Tops	\$1,014	\$230	45/20
CCHS-72SU	72" For Step-Up Open Tops	\$1,356	\$289	135/61
Double-Deck High-Shelves (35-3/8" high)				
CCDHS-12	12"	\$1,109	\$248	35/16
CCDHS-18	18"	\$1,310	\$278	40/18
CCDHS-24	24"	\$1,380	\$301	60/27
CCDHS-36	36"	\$1,687	\$361	75/34
CCDHS-48	48"	\$1,805	\$390	110/50
CCDHS-54	54"	\$2,004	\$431	113/51
CCDHS-60	60"	\$2,111	\$455	135/61
CCDHS-72	72"	\$2,394	\$519	155/70
CCDHS-36SU	36" For Step-Up Open Tops	\$1,687	\$361	75/34
CCDHS-72SU	72" For Step-Up Open Tops	\$2,394	\$519	155/70

US Range Cuisine Series Backguards



CCBR-36

Model Number	Width/Application	US List Price	Add for SS Main Back	Ship Weight
Single-Deck Height Backguards (24" high)				
CCBR-12	12"	\$424	\$107	20/9
CCBR-18	18"	\$566	\$124	30/14
CCBR-24	24"	\$602	\$136	45/20
CCBR-36	36"	\$637	\$141	70/32
CCBR-48	48"	\$744	\$160	95/43
CCBR-54	54"	\$779	\$172	100/45
CCBR-60	60"	\$873	\$195	110/50
CCBR-72	72"	\$967	\$213	125/57
CCBR-18NBROIL	18" For Char Broilers	\$566	\$124	30/14
CCBR-24NBROIL	24" For Char Broilers	\$602	\$136	45/20
CCBR-36NBROIL	36" For Char Broilers	\$637	\$141	70/32
CCBR-24ABROIL	24" For Char Broilers	\$602	\$136	45/20
CCBR-36ABROIL	36" For Char Broilers	\$637	\$141	70/32
CCBR-36ASBROIL	36" For Char Broilers	\$637	\$141	70/32
CCBR-36SU	36" For Step-Up Open Tops	\$637	\$141	70/32
CCBR-72SU	72" For Step-Up Open Tops	\$967	\$213	125/57
CCBR-48NBROIL	48" For Char Broilers	\$744	\$230	95/43
CCBR-48ABROIL	48" For Char Broilers	\$744	\$230	95/43
Double-Deck Height Backguards (35-3/8" high)				
CCDBR-12	12"	\$625	\$136	20/9
CCDBR-18	18"	\$707	\$148	30/14
CCDBR-24	24"	\$825	\$184	40/18
CCDBR-36	36"	\$956	\$213	60/27
CCDBR-48	48"	\$1,203	\$259	85/39
CCDBR-54	54"	\$1,321	\$283	100/45
CCDBR-60	60"	\$1,452	\$307	110/50
CCDBR-72	72"	\$1,887	\$414	130/59
CCDBR-18NBROIL	18" For Char Broilers	\$707	\$174	40/18
CCDBR-24NBROIL	24" For Char Broilers	\$825	\$184	45/20
CCDBR-36NBROIL	36" For Char Broilers	\$956	\$206	70/32
CCDBR-24ABROIL	24" For Char Broilers	\$825	\$184	45/20
CCDBR-36ABROIL	36" For Char Broilers	\$956	\$206	70/32
CCDBR-36ASBROIL	36" For Char Broilers	\$956	\$206	70/32
CCDBR-36SU	36" For Step-Up Open Tops	\$956	\$206	70/32
CCDBR-72SU	72" For Step-Up Open Tops	\$1,887	\$414	125/57
CCDBR-48NBROIL	48" For Char Broilers	\$1,050	\$206	95/43
CCDBR-48ABROIL	48" For Char Broilers	\$1,050	\$206	95/43

US Range Polar Cuisine Series Remote Refrigerated Bases

STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
Remote Low-Height Refrigerators				
UN17R36	36" Wide - 2 drawer	\$13,657	30	247/112
UN17R48	48" Wide - 4 drawer	\$15,321	40	322/146
UN17R54	54" Wide - 4 drawer	\$16,052	45	355/116
UN17R60	60" Wide - 4 drawer	\$17,242	47	361/164
UN17R66	66" Wide - 4 drawer	\$18,139	52	431/196
UN1732R72	72" Wide - 4 drawer	\$19,342	56	458/208
UN171927R72	72" Wide - 6 drawer	\$19,342	56	533/242
UN17R84	84" Wide - 6 drawer	\$21,300	67	570/268
UN17R90	90" Wide - 6 drawer	\$21,960	73	607/276
UN17R96	96" Wide - 6 drawer	\$22,467	77	637/280
UN17R102	102" Wide - 6 drawer	\$23,398	81	675/306
UN17R108	108" Wide - 6 drawer	\$25,675	85	720/327
UN17R114	114" Wide - 8 drawer	\$26,842	90	750/340
UN17R120	120" Wide - 8 drawer	\$27,597	95	770/350
Remote Low-Height Freezers				
UN17FR36	36" Wide - 2 drawer	\$14,142	30	247/112
UN17FR48	48" Wide - 4 drawer	\$16,311	40	322/146
UN17FR54	54" Wide - 4 drawer	\$17,242	45	355/116
UN17FR60	60" Wide - 4 drawer	\$18,740	47	361/164
UN17FR66	66" Wide - 4 drawer	\$19,648	52	431/196
UN17FR72	72" Wide - 4 drawer	\$19,802	56	533/242
Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.				
For custom modifications please contact the factory for price.				

US Range Polar Cuisine Series Self-Contained Refrigerated Bases

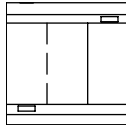
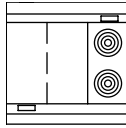
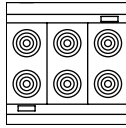
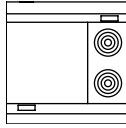
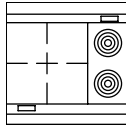
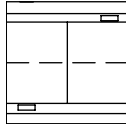
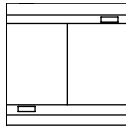
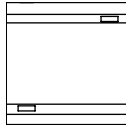
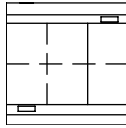
STANDARD FEATURES:

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

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
Self-Contained Low-Height Refrigerators				
UN17C48	48" Wide - 2 drawer	\$16,559	40	340/154
UN17C54	54" Wide - 2 drawer	\$17,290	45	360/163
UN17C60	60" Wide - 4 drawer	\$18,953	52	383/174
UN17C66	66" Wide - 4 drawer	\$19,884	56	434/197
UN17C72	72" Wide - 4 drawer	\$20,332	64	476/227
UN17C78	78" Wide - 4 drawer	\$21,300	67	570/325
UN17C84	84" Wide - 4 drawer	\$22,043	73	604/274
UN17C90	90" Wide - 6 drawer	\$23,953	77	655/297
UN17C102	102" Wide - 6 drawer	\$25,121	81	680/309
UN17C108	108" Wide - 6 drawer	\$25,876	85	730/331
UN17C114	114" Wide - 6 drawer	\$27,291	90	774/351
UN17C120	120" Wide - 6 drawer	\$28,002	95	808/367
Self-Contained Low-Height Freezers				
UN17FC48	48" Wide - 2 drawer	\$17,549	40	340/154
UN17FC54	54" Wide - 2 drawer	\$18,953	45	360/163
UN17FC60	60" Wide - 4 drawer	\$20,698	47	383/174
UN17FC66	66" Wide - 4 drawer	\$21,854	52	434/197
UN17FC72	72" Wide - 4 drawer	\$22,243	56	476/227
UN17FC78	78" Wide - 4 drawer	\$22,491	60	570/325
UN17FC84	84" Wide - 4 drawer	\$23,374	64	604/274
UN17FC90	90" Wide - 6 drawer	\$24,129	73	655/297
Note: Polar Cuisine Series refrigerated or freezer bases are specifically designed to match Cuisine Series modular top sections.				
For custom modifications please contact the factory for price.				

Base Options	Price
Reverse Compressor Location	N/C
Flanged Feet (4 or 6 depending on size)	\$779
Casters	\$649



Garland 36E Series Heavy-Duty Electric Ranges

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(2) T-Stat Controlled All-Purpose Sections (3 thermostats) 36" Wide</p>	36ER32	(1) Std. Oven	\$16,045	21.5 kW	55	600/272
	36ES32	(1) Storage Base	\$13,010	15 kW	55	550/249
	36ET32	(1) Modular Top	\$12,106	15 kW	26	
 <p>(2) T-Stat Controlled All-Purpose Sections (2) Open Elements (3-Heat switch control) 36" Wide</p>	36ER32-3	(1) Std. Oven	\$16,045	20.7 kW	55	575/261
	36ES32-3	(1) Storage Base	\$13,010	14.2 kW	55	525/238
	36ET32-3	(1) Modular Top	\$12,106	14.2 kW	26	
 <p>(6) Open Elements (3-Heat switch control) 36" Wide</p>	36ER33	(1) Std. Oven	\$16,045	19.1 kW	55	440/200
	36ES33	(1) Storage Base	\$13,010	12.6 kW	55	390/177
	36ET33	(1) Modular Top	\$12,106	12.6 kW	26	
 <p>24" T-Stat Controlled Griddle (2) Open Elements (3-Heat switch control) 36" Wide</p>	36ER33-88	(1) Std. Oven	\$16,045	20.7 kW	55	575/261
	36ES33-88	(1) Storage Base	\$13,010	14.2 kW	55	525/238
	36ET33-88	(1) Modular Top	\$12,106	14.2 kW	26	
 <p>(4) Boil Sections (3-Heat switch control) (2) Open Elements (3-Heat switch control) 36" Wide</p>	36ER33-99	(1) Std. Oven	\$16,045	18.7 kW	55	600/272
	36ES33-99	(1) Storage Base	\$13,010	12.1 kW	55	550/249
	36ET33-99	(1) Modular Top	\$12,106	12.1 kW	26	
 <p>(4) Boil Sections (3-Heat switch control) 36" Wide</p>	36ER35	(1) Std. Oven	\$16,045	18.5 kW	55	600/272
	36ES35	(1) Storage Base	\$13,010	12 kW	55	550/249
	36ET35	(1) Modular Top	\$12,106	12 kW	26	
 <p>(2) T-Stat Controlled All-Purpose Sections 36" Wide</p>	36ER36	(1) Std. Oven	\$16,045	18.5 kW	55	600/272
	36ES36	(1) Storage Base	\$13,010	12 kW	55	550/249
	36ET36	(1) Modular Top	\$12,106	12 kW	26	
 <p>36" T-Stat Controlled Griddle 36" Wide</p>	36ER38	(1) Std. Oven	\$16,045	21.5 kW	55	600/272
	36ES38	(1) Storage Base	\$13,010	15 kW	55	550/249
	36ET38	(1) Modular Top	\$12,106	15 kW	26	
 <p>(6) Boil Sections (3-Heat switch control) 36" Wide Note: 460V models have 3 sections and 3 controls</p>	36ER39	(1) Std. Oven	\$16,045	18.5 kW	55	600/272
	36ES39	(1) Storage Base	\$13,010	12 kW	55	550/249
	36ET39	(1) Modular Top	\$12,106	12 kW	26	

STANDARD FEATURES:

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

Garland 36E Series Heavy-Duty Electric Range Attachments

Top Configuration	Model Number	Base Configuration	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
 <p>(2) Boil Sections (3-Heat switch control) 18" Wide</p>	36ES15	(1) Storage Base	\$5,472	6.0 kW	28	315/143
	36ET15	(1) Modular Top	\$4,211	6.0 kW	9	
 <p>(2) T-Stat Controlled All-Purpose Sections 18" Wide</p>	36ES16	(1) Storage Base	\$5,697	6.0 kW	28	255/116
	36ET16	(1) Modular Top	\$4,376	6.0 kW	9	

36E Range Options & Accessories	Price
Stainless Steel Mainback ("R" or "S" Models)	\$720
Stainless Steel Mainback for T Section or Modular Top	\$401
Extra Oven Rack: for standard oven	\$248
Swivel Casters-Set of 4 w/Front Brakes	\$640
6" Stainless Steel Adjustable Legs (4)	\$235
Convection Oven Base - Add "C" to Model No. ex: 36ERC32 (not available in 460 volt)	\$3,338
Extra Oven Rack for convection oven	\$245
460V Option: 36ER32 36ER35 36ER36 36ER38 36ER39	\$956
460V Option: 36ES32 36ES35 36ES36 36ES38 36ES39 36ET32 36ET35 36ET36 36ET38 36ET39	\$956
460V Option: 36ES15 36ES16 - (Single Phase Only)	\$849
Storm Rails - For use with elements or hot top sections per 12" section	\$366
Hand Rails - Stainless Steel Finish	\$354
Deck Fasteners - Set of Four	\$342
Oven Door Latch - All Units - Per Range	\$259
Drip Tray Stop	\$189

Garland 36E Series Heavy-Duty Spreader Cabinets



Model Number	Size	US List Price	Cu.Ft. (crate)	Ship Weight
36ESC18	18" (457mm) Wide	\$2,359	3	70/31
36ESC24	24" (610mm) Wide	\$3,079	5	77/34
36ESC36	36" (914mm) Wide	\$4,623	9	80/35

Spreader Options	Price
Stainless Steel Main Back 18" (457mm) Wide Spreader Cabinet	\$508
Stainless Steel Main Back 24" (610mm) Wide Spreader Cabinet	\$508
Stainless Steel Main Back 36" (914mm) Wide Spreader Cabinet	\$802

STANDARD FEATURES:

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

Garland 36E Series Double-Deck High-Shelves

STANDARD FEATURES:

- Stainless Steel front, sides, & shelves

Model Number	Description	US List Price	Add for SS Main Back	Cu.Ft. (crate)	Ship Weight
36EDD18	18" (457mm) Wide	\$1,156	\$254	9	45/20
36EDD24	24" (610mm) Wide	\$1,321	\$283	5	77/34
36EDD36	36" (914mm) Wide	\$1,628	\$307	9	80/35
36EDD42	42" (1067mm) Wide	\$1,769	\$366	21	90/41
36EDD48	48" (1219mm) Wide	\$1,958	\$395	23	100/45
36EDD54	54" (1372mm) Wide	\$2,041	\$437	26	115/52
36EDD66	66" (1676mm) Wide	\$2,442	\$460	28	130/59
36EDD72	72" (1829mm) Wide	\$2,749	\$531	31	145/66

Garland 36E Series Range-Mount Salamander Broiler

STANDARD FEATURES:

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

Model Number	Description	US List Price	Total Input	Cu.Ft. (crate)	Ship Weight
ER-36	Salamander Broiler Range Mount	\$6,793	7kW	25	235/107

Broiler Options	Price
Stainless Steel Mainback - ER36	\$319
Broiler Rack Carriage Stop	\$118
Grease Pan Stop	\$107
460V Option for ER36	\$542

Prices shown in \$US, and effective August 1, 2011
 Dimensions: in./mm • Total Input: BTU/hr or kw/hr • Ship Weight: lbs./kg
 All pricing and information shown applies to products destined for sale and installation within the U.S.A. only.

Garland 36E Series Electric Fryers



36ES11



36ES21

Model Number	Description	US List Price	Cu.Ft. (crate)	Ship Weight
18" Wide, 30 lb. Capacity				
36ES11	12.0 kW Fryer	\$9,589	25	265/120
36ES11-SF	16.0 kW Fryer	\$10,897	25	275/125
24" Wide, 70 lb. Capacity				
36ES21	20.0 kW Fryer	\$12,443	34	270/122
Fryer Options			Price	
Stainless Steel Mainback for 18" Models			\$590	
Stainless Steel Mainback for 24" Models			\$707	
Stainless Steel Tank Cover for 18" Models			\$424	
Stainless Steel Tank Cover for 24" Models			\$460	
Swivel Casters-Set of 4 w/Front Brakes			\$640	
Fish Plate for 36ES11 Models Part #FISHPLATE31			\$424	
36ES11 460V Option			\$755	
36ES11SF 460V Option			\$838	
36ES21 460V Option			\$849	
Marine Accessories				
Hand Rails - Stainless Steel Finish			\$354	
Deck Fasteners - Set of Four			\$342	
6" Stainless Steel Legs - Set of 4			\$235	

STANDARD FEATURES:

FRYERS:

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

36ES11:

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

36ES21:

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

Limited Warranty for Commercial Products

LIMITED WARRANTY

Garland Commercial Ranges Limited, ("Garland") warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is first put into operation or eighteen (18) months from the date of shipment from our factory, whichever comes first or with respect to services, one (1) year from the date of services rendered.

Heavy duty equipment which includes Gas Ranges, Broilers, Fryers, Electric Ranges, Broilers and Fryers, branded Garland Master Series and U.S. Range Cuisine are warranted to be free from defects in material and workmanship for a period of two (2) years from the date the product is first put into operation or thirty (30) months from the date of shipment from our factory, whichever comes first or with respect to services, one (1) year from the date of services rendered.

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

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

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

WHO IS COVERED

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

EXCLUSIONS FROM COVERAGE

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

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

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

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Garland its servants and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. GARLAND DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

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

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

WARRANTY CLAIM PROCEDURE

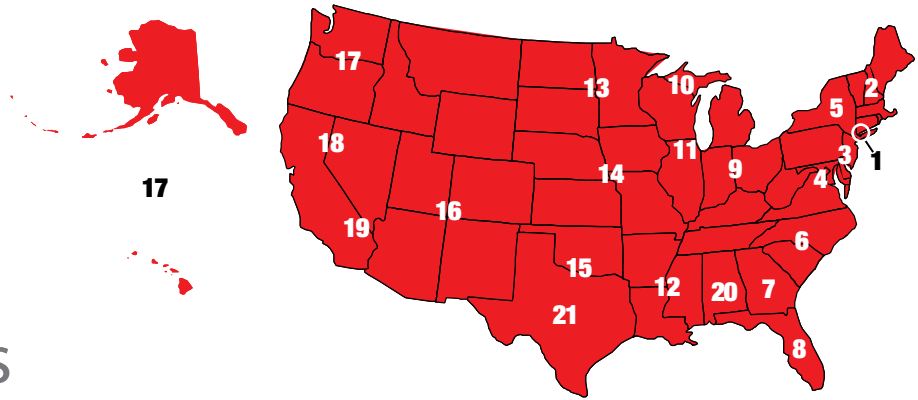
Customer shall be responsible to:

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

GOVERNING LAW

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

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



US Field Sales Representatives

1. CT (SW Cty), Metro NY, Long Island, NJ
PERFORMANCE FOOD EQUIP. GROUP
495 Boulevard, Unit 2
Elmwood Park, NJ 07407
Phone: 201-797-2266
Fax: 201-797-2217
E-mail: info@performreps.com
2. CT, MA, ME, NH, RI, VT
HATCH-JENNINGS, INC.
187 Ayer Road
Harvard, MA 01451
Phone: 978-456-8702
Fax: 978-456-8067
E-mail: kristenf@hatch-jennings.com
3. DE, Southern NJ, Eastern PA
MOCCIA ENTERPRISES
528 Main Street
Riverton, NJ 08077
Phone: 856-829-5562
Fax: 856-829-5148
E-mail: sales@mocciaent.com
4. MD, VA, Wash. DC
LANE MARKETING GROUP
582 Bellerive Drive - Unit 4A
Annapolis, MD 21409
Phone: 410-974-1108
Fax: 410-757-0293
<http://www.lanegroup.com>
5. Upstate New York
BOWERMAN ASSOCIATES, INC.
P.O. Box 616
Liverpool, NY 13088
Phone: 315-453-5288
Fax: 315-453-5284
E-mail: info@ebowerman.com
6. NC, SC
DUSKIE-UTSEY & ASSOCIATES, INC.
386 Williamson Road, Ste 106
 Mooresville, NC 28117
Phone: 704-663-0036
Fax: 704-663-0821
<http://www.duancsc.com>
7. GA, Parts of AL
THE HANSEN GROUP
1770 Breckinridge Parkway, Suite 400
Duluth, GA 30096
Phone: 770-667-1544
Fax: 770-667-1491
<http://www.hansengroup.com>
8. FL (except Panhandle)
FOOD EQUIPMENT REPRESENTATIVES INC.
3716 SW 30th Ave.,
Fort Lauderdale, FL 33312
Phone: 954-587-9347
Fax: 954-584-7170
E-mail: fer@ferinc.net
9. OH, WV, KY, Western PA, MI, IN
ZINK MARKETING
420 Westdale Ave.
Westerville, OH 43082
Phone: 800-492-7400
Fax: 614-899-9797
<http://www.zinkmarketing.com>
10. Shared by 11 & 13
11. Northern IL, WI
MIRKOVICH & ASSOCIATES
1064 N. Garfield Street Lombard, IL 60148
Phone: 630-792-0080
Fax: 630-792-9914
<http://www.mirkovich.com>
12. AR, MS, LA, Western TN
THE WALLIN GROUP
5820 River Oaks Road South
Harahan, LA 70123
Phone: 504-733-3344
Fax: 504-733-0854
E-mail: jlandry@wallingroup.com
13. MN, ND, SD, Western WI
VADER AND LANDGRAF, INC
1047 10th Avenue SE
Minneapolis, MN 55414
Phone: 612-331-1251
Fax: 612-331-1846
E-mail: dmccuire@vaderandlandgraf.com
14. Southern IL, IA, KS, MO, NE
KAIN-MCARTHUR
2000 East Prairie Circle
Olathe, KS 66062
Phone: 913-829-3700
Fax: 913-829-0000
<http://www.kainmcarthur.com>
15. OK, TX (excluding El Paso)
E-SOURCE INC.
1950 Hurd Drive
Irving, TX 75038
Phone: 214-614-0215
Fax: 214-614-0213
E-mail: hs@esequip.com
16. CO, WY, UT, Western NE, Western SD, AZ, MT, ID, NM & El Paso, TX
REDSTONE GROUP
2618 S Raritan Circle
Englewood, CO 80110
Phone: 303-797-2241
Fax: 303-797-6641
17. AK, HI, OR, WA
PERFORMANCE REPS NW
9923 SW 178th Street
Vashon, WA 98070
Phone: 206-463-6565
Fax: 206-463-3455
<http://www.prnw.com>
18. Northern CA, Northern NV
MarketSmart
6900 Koll Center Pky, Suite 406
Pleasanton, CA 94566
Phone: 925-846-6237
Fax: 925-846-4465
<http://www.marketsmartinc.com>
19. Southern CA, Southern NV
PREFERRED MARKETING
20715 Dearborn St.
Chatsworth, California 91311
Phone: 818-998-9292
Fax: 818-998-9399
<http://www.pmgnow.com>
20. AL, FL (Panhandle), Eastern TN
REPSSOUTH, INC.
278 Franklin Road, Suite 294
Brentwood, TN 37027
Phone: 615-370-1311
Fax: 615-370-1317
<http://www.repssouth.com>

Price List USA 2011



SOLUTIONS

Garland/U.S.Range provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.



SERVICE

Garland/U.S.Range products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR Service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

