

GARLAND CUISINE HEAVY-DUTY RANGE



GARLAND®

Bring Your Passion to the Surface

GARLAND CUISINE SERIES

Where Innovation Meets Culinary Excellence

Discover the pinnacle of culinary innovation with the Garland Cuisine Series, where quality construction and sleek, inspired design converge to redefine your kitchen. Crafted with the discerning chef in mind, this series guarantees rugged durability and thoughtful construction, setting the standard in performance and aesthetics.



Powerful Balanced Burners: Precision and Efficiency

With a 35,000 BTU (NG) for 7" burners and an impressive 40,000 BTU (NG) for 9" burners, Starfire Pro® open burners are built to easily tackle even the most demanding cooking tasks, providing the power and precision you need.



Even-Heat Griddle: Excellent Heat Recovery

Garland Cuisine Griddles are available in both hi-low valve and thermostatic control options, ensuring unparalleled control over every aspect of your cooking. A 1-inch thick steel griddle plate and 30,000 BTU (NG) burner for every 12" of griddle width ensure consistent heat and excellent recovery.



Oven Temperature Consistency: Unparalleled Reliability

Standard ovens feature a full porcelain interior, ribbed door and hearth, and a 40,000 BTU (NG) cast-iron "H" style burner combine to generate and distribute heat faster and more evenly, with temperature ranges from 150°F to 500°F. Convection oven models are also available, rated at 37,000 BTU (NG) with a 1/3 hp fan motor.



C36-6R Six Open Burner Range
with Standard Oven

Even-Heat Hot Tops: Flexibility and Performance

A solid, flat, heated surface designed to provide versatile, even heat across its entire plate. Handles high-volume cooking more efficiently providing a large, continuous cooking area.



Front-Fired Hot Tops: Versatile Cooking Zones

Designed to give chefs flexible heat control with graduated heat zones for gentle simmering, and a powerful front high-heat section and removable rings for precise sautéing





Quick and Simple to Clean: Easier to Maintain

Split Grates & Bowls:

One-piece cast-iron grate and bowl for easy removal and handling for cleaning. Pots slide easily across the surface.



Two Piece Burners:

Two-piece Starfire-Pro® burner and venturi split apart to clean inside and out for maximum performance.



Protected Pilots:

Pilots are hidden under the grates to prevent flame outages during a spillover



Split Crumb Trays:

12" fully sealed crumb trays are easier and safer to remove, handle and clean.



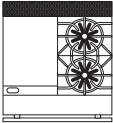
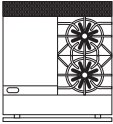
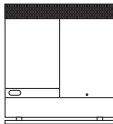
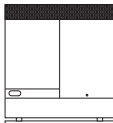
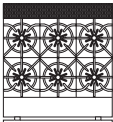
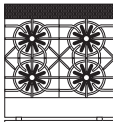
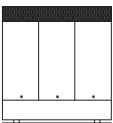
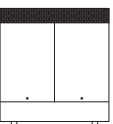


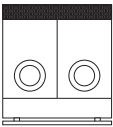
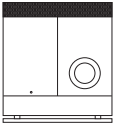
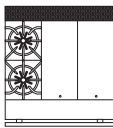
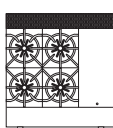
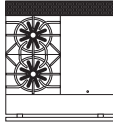
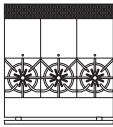
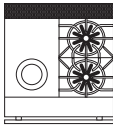
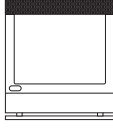
Versatile Options: Infinite Possibilities

Choose from a diverse array of range tops and bases, from open burners, even-heat & front-fired hot tops, and French tops to griddle plates and planchas. Base options include a powerful standard or convection oven, open storage. Modular top models are perfect for mounting on countertops, equipment stands or refrigerated bases with optional 4" legs. Crafted with precision and innovation, Garland Cuisine is designed to meet the unique demands of chefs and cooks, ensuring optimal performance and versatility. Whether you're searing, grilling, or simmering, our range of options provides the tools you need to bring your culinary vision to life.

GARLAND CUISINE SERIES GAS RANGE MODELS

	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
36IN (914MM) WIDE		C36-1R	36in (914mm) Griddle, Hi/Lo Valve Control, Standard Oven	130,000
		C36-1C	36in (914mm) Griddle, Hi/Lo Valve Control, Convection Oven	127,000
		C36-1S	36in (914mm) Griddle, Hi/Lo Valve Control, Open Storage Base	90,000
		C36-1M	36in (914mm) Griddle, Hi/Lo Valve Control, Modular Top	90,000
		C36-1-1R	36in (914mm) Griddle, Thermostat Control, Standard Oven	130,000
		C36-1-1C	36in (914mm) Griddle, Thermostat Control, Convection Oven	127,000
		C36-1-1S	36in (914mm) Griddle, Thermostat Control, Open Storage Base	90,000
		C36-1-1M	36in (914mm) Griddle, Thermostat Control, Modular Top	90,000
		C36-2R	24in (610mm) Griddle, Hi/Lo Valve Control, Two 7" Open Burners, Standard Oven	170,000
		C36-2C	24in (610mm) Griddle, Hi/Lo Valve Control, Two 7" Open Burners, Convection Oven	167,000
		C36-2S	24in (610mm) Griddle, Hi/Lo Valve Control, Two 7" Open Burners, Open Storage Base	130,000
		C36-2M	24in (610mm) Griddle, Hi/Lo Valve Control, Two 7" Open Burners, Modular Top	130,000
		C36-2-1R	24in (610mm) Griddle, Thermostat Control, Two 7" Open Burners, Standard Oven	170,000
		C36-2-1C	24in (610mm) Griddle, Thermostat Control, Two 7" Open Burners, Convection Oven	167,000
		C36-2-1S	24in (610mm) Griddle, Thermostat Control, Two 7" Open Burners, Open Storage Base	130,000
		C36-2-1M	24in (610mm) Griddle, Thermostat Control, Two 7" Open Burners, Modular Top	130,000
		C36-3R	24in (610mm) Griddle, Hi/Lo Valve Control, 12in (305mm) Hot Top, Standard Oven	125,000
		C36-3C	24in (610mm) Griddle, Hi/Lo Valve Control, 12in (305mm) Hot Top, Convection Oven	122,000
		C36-3S	24in (610mm) Griddle, Hi/Lo Valve Control, 12in (305mm) Hot Top, Open Storage Base	85,000
		C36-3M	24in (610mm) Griddle, Hi/Lo Valve Control, 12in (305mm) Hot Top, Modular Top	85,000
		C36-3-1R	24in (610mm) Griddle, Thermostat Control, 12in (305mm) Hot Top, Standard Oven	125,000
		C36-3-1C	24in (610mm) Griddle, Thermostat Control, 12in (305mm) Hot Top, Convection Oven	122,000
		C36-3-1S	24in (610mm) Griddle, Thermostat Control, 12in (305mm) Hot Top, Open Storage Base	85,000
		C36-3-1M	24in (610mm) Griddle, Thermostat Control, 12in (305mm) Hot Top, Modular Top	85,000

	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
36IN (914MM) WIDE		C36-4R	18in (457mm) Griddle, Hi/Lo Valve Control, Two 9" Open Burners, Standard Oven	150,000
		C36-4C	18in (457mm) Griddle, Hi/Lo Valve Control, Two 9" Open Burners, Convection Oven	147,000
		C36-4S	18in (457mm) Griddle, Hi/Lo Valve Control, Two 9" Open Burners, Open Storage Base	110,000
		C36-4M	18in (457mm) Griddle, Hi/Lo Valve Control, Two 9" Open Burners, Modular Top	110,000
		C36-4-1R	18in (457mm) Griddle, Thermostat Control, Two 9" Open Burners, Standard Oven	150,000
		C36-4-1C	18in (457mm) Griddle, Thermostat Control, Two 9" Open Burners, Convection Oven	147,000
		C36-4-1S	18in (457mm) Griddle, Thermostat Control, Two 9" Open Burners, Open Storage Base	110,000
		C36-4-1M	18in (457mm) Griddle, Thermostat Control, Two 9" Open Burners, Modular Top	110,000
		C36-5R	18in (457mm) Griddle, Hi/Lo Valve Control, 18in (457mm) Even-Heat Hot Top, Standard Oven	102,500
		C36-5C	18in (457mm) Griddle, Hi/Lo Valve Control, 18in (457mm) Even-Heat Hot Top, Convection Oven	99,500
		C36-5S	18in (457mm) Griddle, Hi/Lo Valve Control, 18in (457mm) Even-Heat Hot Top, Open Storage Base	62,500
		C36-5M	18in (457mm) Griddle, Hi/Lo Valve Control, 18in (457mm) Even-Heat Hot Top, Modular Top	62,500
		C36-5-1R	18in (457mm) Griddle, Thermostat Control, 18in (457mm) Even-Heat Hot Top, Standard Oven	102,500
		C36-5-1C	18in (457mm) Griddle, Thermostat Control, 18in (457mm) Even-Heat Hot Top, Convection Oven	99,500
		C36-5-1S	18in (457mm) Griddle, Thermostat Control, 18in (457mm) Even-Heat Hot Top, Open Storage Base	62,500
		C36-5-1M	18in (457mm) Griddle, Thermostat Control, 18in (457mm) Even-Heat Hot Top, Modular Top	62,500
		C36-6R	Six 7in (178mm) Open Burners, Standard Oven	250,000
		C36-6C	Six 7in (178mm) Open Burners, Convection Oven	247,000
		C36-6S	Six 7in (178mm) Open Burners, Open Storage Base	210,000
		C36-6M	Six 7in (178mm) Open Burners, Modular Top	210,000
		C36-6SUR	Step-Up Top, Six 7in (178mm) Open Burners, Standard Oven	250,000
		C36-6SUC	Step-Up Top, Six 7in (178mm) Open Burners, Convection Oven	247,000
		C36-6SUS	Step-Up Top, Six 7in (178mm) Open Burners, Open Storage Base	210,000
		C36-6SUM	Step-Up Top, Six 7in (178mm) Open Burners, Modular Top	210,000
		C36-7R	Four 9in (229mm) Open Burners, Standard Oven	200,000
		C36-7C	Four 9in (229mm) Open Burners, Convection Oven	197,000
		C36-7S	Four 9in (229mm) Open Burners, Open Storage Base	160,000
		C36-7M	Four 9in (229mm) Open Burners, Modular Top	160,000
		C36-8R	Three 12in (305mm) Even-Heat Hot Tops, Standard Oven	115,000
		C36-8C	Three 12in (305mm) Even-Heat Hot Tops, Convection Oven	112,000
		C36-8S	Three 12in (305mm) Even-Heat Hot Tops, Open Storage Base	75,000
		C36-8M	Three 12in (305mm) Even-Heat Hot Tops, Modular Top	75,000
		C36-9R	Two 18in (457mm) Even-Heat Hot Tops, Standard Oven	105,000
		C36-9C	Two 18in (457mm) Even-Heat Hot Tops, Convection Oven	102,000
		C36-9S	Two 18in (457mm) Even-Heat Hot Tops, Open Storage Base	65,000
		C36-9M	Two 18in (457mm) Even-Heat Hot Tops, Modular Top	65,000

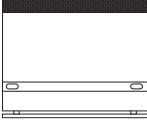
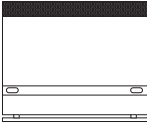
	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
36IN (914MM) WIDE		C36-10R	Two 18in (457mm) Front-Fired Hot Tops, Standard Oven	115,000
		C36-10C	Two 18in (457mm) Front-Fired Hot Tops, Convection Oven	112,000
		C36-10S	Two 18in (457mm) Front-Fired Hot Tops, Open Storage Base	75,000
		C36-10M	Two 18in (457mm) Front-Fired Hot Tops, Modular Top	75,000
		C36-11R	18in (457mm) Even-Heat Hot Top, 18in (457mm) Front-Fired Hot Top, Standard Oven	110,000
		C36-11C	18in (457mm) Even-Heat Hot Top, 18in (457mm) Front-Fired Hot Top, Convection Oven	107,000
		C36-11S	18in (457mm) Even-Heat Hot Top, 18in (457mm) Front-Fired Hot Top, Open Storage Base	70,000
		C36-11M	18in (457mm) Even-Heat Hot Top, 18in (457mm) Front-Fired Hot Top, Modular Top	70,000
		C36-12R	Two 7in (178mm) Open Burners, Two 12" (305mm) Hot Tops, Standard Oven	160,000
		C36-12C	Two 7in (178mm) Open Burners, Two 12" (305mm) Hot Tops, Convection Oven	157,000
		C36-12S	Two 7in (178mm) Open Burners, Two 12" (305mm) Hot Tops, Open Storage Base	120,000
		C36-12M	Two 7in (178mm) Open Burners, 12" (305mm) Hot Top, Modular Top	120,000
		C36-13R	Four 7in (178mm) Open Burners, 12" (305mm) Hot Top, Standard Oven	205,000
		C36-13C	Four 7in (178mm) Open Burners, 12" (305mm) Hot Top, Convection Oven	202,000
		C36-13S	Four 7in (178mm) Open Burners, 12" (305mm) Hot Top, Open Storage Base	165,000
		C36-13M	Four 7in (178mm) Open Burners, 12" (305mm) Hot Top, Modular Top	165,000
		C36-13R	Two 9in (229mm) Open Burners, 18" (457mm) Hot Top, Standard Oven	152,500
		C36-13C	Two 9in (229mm) Open Burners, 18" (457mm) Hot Top, Convection Oven	149,500
		C36-13S	Two 9in (229mm) Open Burners, 18" (457mm) Hot Top, Open Storage Base	112,500
		C36-13M	Two 9in (229mm) Open Burners, 18" (457mm) Hot Top, Modular Top	112,500
		C36-15R	French Top, Three 7in (178mm) Open Burners, Three 12" (305mm) Hot Tops, Standard Oven	190,000
		C36-15C	French Top, Three 7in (178mm) Open Burners, Three 12" (305mm) Hot Tops, Convection Oven	187,000
		C36-15S	French Top, Three 7in (178mm) Open Burners, Three 12" (305mm) Hot Tops, Open Storage Base	150,000
		C36-15M	French Top, Three 7in (178mm) Open Burners, Three 12" (305mm) Hot Tops, Modular Top	150,000
		C36-17R	Two 9in (229mm) Open Burners, 18in (457mm) Front-Fired Hot Top, Standard Oven	157,500
		C36-17C	Two 9in (229mm) Open Burners, 18in (457mm) Front-Fired Hot Top, Convection Oven	154,500
		C36-17S	Two 9in (229mm) Open Burners, 18in (457mm) Front-Fired Hot Top, Open Storage Base	117,500
		C36-17M	Two 9in (229mm) Open Burners, 18in (457mm) Front-Fired Hot Top, Modular Top	117,500
		C36-19R	36in (914mm) Plancha, Standard Oven	100,000
		C36-19C	36in (914mm) Plancha, Convection Oven	97,000
		C36-19S	36in (914mm) Plancha, Open Storage Base	60,000
		C36-19M	36in (914mm) Plancha, Modular Top	60,000

Polar Cuisine: Refrigerated & Freezer Bases

Modular top models may be mounted on Polar Cuisine refrigerated/freezer bases, available in 36in (914mm) to 120in (3048mm) widths with remote or self-contained compressor models.



UN17R90 Remote Refrigerated Base

	TOP	MODEL NUMBER	DESCRIPTION	TOTAL BTU NAT. GAS
48IN (1219MM) WIDE		C48-1R	48in (1219mm) Griddle, Hi/Lo Valve Control, Standard Oven	160,000
		C48-1C	48in (1219mm) Griddle, Hi/Lo Valve Control, Convection Oven	157,000
		C48-1S	48in (1219mm) Griddle, Hi/Lo Valve Control, Open Storage Base	120,000
		C48-1M	48in (1219mm) Griddle, Hi/Lo Valve Control, Modular Top	120,000
		C48-1-1R	48in (1219mm) Griddle, Hi/Lo Valve Control, Standard Oven	160,000
		C48-1-1C	48in (1219mm) Griddle, Hi/Lo Valve Control, Convection Oven	157,000
		C48-1-1S	48in (1219mm) Griddle, Hi/Lo Valve Control, Open Storage Base	120,000
		C48-1-1M	48in (1219mm) Griddle, Hi/Lo Valve Control, Modular Top	120,000
24IN (610MM) WIDE ADD-A-UNIT		C24-1S	24in (610mm) Griddle, Hi/Lo Valve Control, Open Storage Base	60,000
		C24-1M	24in (610mm) Griddle, Hi/Lo Valve Control, Modular Top	60,000
		C24-1-1S	24in (610mm) Griddle, Thermostat Control, Open Storage Base	60,000
		C24-1-1M	24in (610mm) Griddle, Thermostat Control, Modular Top	60,000
		C24-6S	Four 7in (178mm) Open Burners, Open Storage Base	140,000
		C24-6M	Four 7in (178mm) Open Burners, Modular Top	140,000
		C24-19S	24in (610mm) Plancha, Open Storage Base	40,000
		C24-19M	24in (610mm) Plancha, Modular Top	40,000
18IN (457MM) WIDE ADD-A-UNIT		C18-1S	18in (457mm) Griddle, Hi/Lo Valve Control, Open Storage Base	30,000
		C18-1M	18in (457mm) Griddle, Hi/Lo Valve Control, Modular Top	30,000
		C18-1-1S	18in (457mm) Griddle, Thermostat Control, Open Storage Base	30,000
		C18-1-1M	18in (457mm) Griddle, Thermostat Control, Modular Top	30,000
		C18-7S	Two 9in (229mm) Open Burners, Open Storage Base	80,000
		C18-7M	Two 9in (229mm) Open Burners, Modular Top	80,000
		C18-9S	18in (457mm) Even-Heat Hot Top, Open Storage Base	32,500
		C18-9M	18in (457mm) Even-Heat Hot Top, Modular Top	32,500
		C18-10S	18in (457mm) Front-Fired Hot Top, Open Storage Base	37,500
		C18-10M	18in (457mm) Front-Fired Hot Top, Modular Top	37,500
12IN (305MM) WIDE ADD-A-UNIT		C12-1S	12in (305mm) Griddle, Hi/Lo Valve Control, Open Storage Base	30,000
		C12-1M	12in (305mm) Griddle, Hi/Lo Valve Control, Modular Top	30,000
		C12-1-1S	12in (305mm) Griddle, Thermostat Control, Open Storage Base	30,000
		C12-1-1M	12in (305mm) Griddle, Thermostat Control, Modular Top	30,000
		C12-6S	Two 7in (178mm) Open Burners, Open Storage Base	70,000
		C12-6M	Two 7in (178mm) Open Burners, Modular Top	70,000
		C18-8S	12in (305mm) Even-Heat Hot Top, Open Storage Base	25,000
		C18-8M	12in (305mm) Even-Heat Hot Top, Modular Top	25,000
		C12-15S	French Top, 7in (178mm) Open Burner, 12" (305mm) Hot Top, Open Storage Base	50,000
		C12-15M	French Top, 7in (178mm) Open Burner, 12" (305mm) Hot Top, Modular Top	50,000

RANGE-MATCH EQUIPMENT

Tailor Your Culinary Space

Complete your kitchen setup with a comprehensive range of matching equipment, including fryers, pasta cookers, salamanders, cheesemelters, and radiant or briquette broilers. Each piece is thoughtfully designed to complement the others, creating a cohesive and aesthetically pleasing environment that enhances both form and function.

Broilers: Radiant & Ceramic Briquettes

Achieve the perfect char and flavor in every dish. With options including radiant and briquette broilers, as well as adjustable and non-adjustable grates, Garland Cuisine Broilers offer unmatched flexibility and performance in the kitchen.

Radiant heat technology ensures even cooking and irresistible char, while ceramic briquettes absorb and evenly radiate heat across the cooking surface. They also vaporize drippings, adding smoky flavor. Adjustable or non-adjustable grates allow you to customize the cooking surface to suit your specific needs and preferences.

- Radiant broilers have one 18,000 BTU (NG) burner per every 6in (152mm) width of broiler.
- Ceramic briquette broilers have one 45,000 BTU (NG) burner per every 12in (305mm) width of broiler.



C36-ABS Ceramic Briquette Broiler
with Adjustable Grates and Open Storage Base

Salamanders & Cheesemelters

The Garland Cuisine salamander is the finishing touch every professional kitchen needs. With intense, high-temperature radiant heat from two 20,000 BTU (NG) infra-red burners, it's perfect for finishing, browning, caramelizing, glazing, and melting with speed while saving valuable range and oven space. Individual valve controls and a 3-position, spring-balanced adjustable rack with lever let you easily regulate heat and adjust the cooking distance from the burner for precise results.

The cheesemelter delivers gentle, even heat with two 15,000 BTU (NG) Infra-red burners, that's perfect for melting, warming, or finishing dishes without overcooking. Comes with a chrome-plated pull-out rack with 4-position rack guides.

- Both are available in range-mount with backsplash and counter-mount models.



CIR36C Infra-Red Counter Broiler with Legs

Range-Match Gas Pasta Cookers

Garland Cuisine pasta cookers offer state-of-the-art features and benefits for quick, consistent, and perfect pasta preparation.

The auto-fill feature automatically adds water to the tank as needed to maintain proper water levels for boiling, while the auto-skim feature drains water at the top to remove excess starch residue.

They feature high-efficiency infra-red burners rated at 80,000 BTU (NG) total and electronic ignition. The sealed combustion system ensures prompt ignition, smooth transition to full burn, and sustained combustion.

Garland Cuisine pasta cookers can make up to 120 perfectly prepared 8oz servings per hour—that's 5lb of dried pasta every 10 minutes!

- Manual lift operation.
- A controller with programmable timer and audible ready signal.
- The 20in (508mm) wide gas pasta cooker with a 15Gal (57L) water capacity and large overflow drain to prevent boil-over.
- The 36in (914mm) wide model pairs the gas pasta cooker with a 12Gal (45L) rinse station with high, swing-away faucet for washing unwanted starches from cooked pasta.
- Comes with a large bulk pasta basket.
- Optional 12-cup portioned basket is available.



CGPC



CGPCR



Fryers & Dump Stations

The Garland Cuisine range-match fryer and frymate dump station deliver the power and convenience busy kitchens need. The 18in (457mm) fryer is equipped with a powerful 110,000 BTU (NG) burner and a durable stainless steel fry tank with a 35 lb fat capacity, complete with two wire baskets for high-volume frying.

Paired with the 18in (457mm) frymate dump station—featuring a stainless steel food pan with a wire screen rack and an optional heat lamp to keep food warm—you get a dedicated space for seasoning, holding, and serving fried items. Together, they provide crisp, consistent results while streamlining your fry line and keeping service moving smoothly.

- Stainless steel construction with cabinet door to hide gas valves.
- Optional fish plate and stainless steel fry tank cover available.
- Optional stainless steel solid worktop in lieu of food pan for frymate available.



C18-35F Fryer beside a C18-FMD Frymate Dump Station with Optional Heat Lamp

Spreaders: Plates, Cabinets & Modular Tops

Spreaders add valuable counter space and convenient storage to any kitchen. By creating extra workspace between cooking units, they help maximize efficiency and eliminate wasted space. The spreader cabinet base offers additional storage, while all models are designed to seamlessly align with other Garland Cuisine equipment for a customized kitchen layout. A front gas manifold allows gas to pass through the spreader to adjoining Garland Cuisine ranges or modular tops.

- Available in 12", 18", 24", and 36" cabinet or plate or modular models.
- Modular spreaders can also be mounted on Polar Cuisine refrigerated or freezer bases for added versatility.



C24-SC Spreader Cabinet with Optional Door

GARLAND CUISINE ISLAND SUITES

You Dream It, We Build It.

A custom island suite is a testament to a chef's skill, dedication, and the excellence they have achieved in their craft. It's an opportunity to push boundaries, free from the limitations of inefficient equipment and restrictive kitchen design. By fostering seamless collaboration and communication, it transforms the kitchen into a space where creativity and efficiency thrive together. An island suite isn't just a workstation, it's the realization of an ultimate culinary dream.

Modular Top Options:

- Open Burners
- Griddles & Planchas
- Hot Tops & Front-Fired Hot Tops
- Induction Hobs & Griddles
- Food Wells
- Worktops

Base Options:

- Standard & Convection Ovens
- Storage Bases & Cabinets
- Refrigerator/Freezer Bases
- Warming Cabinets

Matching Equipment Options:

- Broilers
- Salamanders
- Cheesemelters
- Fryers
- Pasta Cookers

Customization:

- Variety of Colors
- Sinks & Faucets
- Shelving & Towel Bars
- And More...



An entire team of specialists awaits to design a kitchen experience to thrill the world's most discerning chefs, built with precision, efficiency, and the finest craftsmanship.



Why Choose Garland Commercial Ranges?

A LEGACY OF INNOVATION AND RELIABILITY.

Garland Commercial Ranges has led the culinary industry in innovation and quality for more than 160 years. Garland's sustained presence in the market is evidence of our unwavering commitment to excellence, dependability, and innovation. Our products have always changed to meet the demands of the foodservice sector, starting with the handcrafted cast-iron stoves of the past and continuing with the most advanced ranges available today.

COLLABORATING FOR SOLUTIONS.

Our product managers and engineers partner closely with our customers in their kitchens to gather feedback and co-create practical, effective, and durable solutions. Every day, we help them bring their passion to life. Through relentless innovation and adaptability, we've earned their trust and continue to evolve alongside the dynamic demands of our industry.

PARTNERING FOR SUCCESS.

Garland has access to a network of prestigious partners as a part of Welbilt Inc., which includes top manufacturers in the sector like Delfield, Cleveland, and Frymaster. Because of this partnership, we are able to provide our clients with a wide range of integrated solutions that meet their demands. With Garland's vast range of products and Welbilt's comprehensive portfolio, any type of establishment—a busy restaurant, a high-volume catering business, or a school cafeteria—can have the tools and assistance it needs to operate at optimal efficiency.

VALUE BEYOND THE EQUIPMENT.

Not only do our products have exceptional quality, but Garland also adds value to our clients' organizations. Our thorough assistance and service demonstrate our dedication to client satisfaction. Our knowledgeable staff collaborates directly with kitchen managers and chefs to comprehend their particular needs and provide solutions that streamline operations, boost output, and cut expenses.

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After more than 160 years in the business, we know a thing or two about durability. And we know it takes more than hard work and experience to keep building on that strength. It takes a genuine partnership, working together to craft new and effective solutions to help bring your passion to the surface.

That's why Garland is dedicated to collaborating with chefs, operators, and restaurateurs like you to find what really works, teaming up to design equipment that's as practical as it is powerful. That's how we revolutionized the kitchen before, and it's how we'll keep evolving it for the future.

We know that constant progress depends on products that are both thoughtfully designed and built to last. We always begin by listening to our customers and keeping their entire kitchen in mind, crafting solutions that fit into the wider workflow while also boasting a standalone power of their own.

From ranges and clamshell grills to complete island suites, we've collaborated on many breakthroughs to suit our customers' diverse needs. Yet all of them have been grounded in the same fundamental purpose of practical application, crafted from genuine necessity to solve the real challenges facing your business.

As we now work toward the next hundred years, Garland remains dedicated to that high standard. Constantly working together to bring you the absolute best, we're committed to upholding our tradition of progress – today and tomorrow.

