

GARLAND®

Garland Cuisine Heavy-Duty Series

WHERE INNOVATION MEETS CULINARY EXCELLENCE

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

Inspired Design for a Sleek Aesthetic.

Infuse your space with modern elegance and elevate your kitchen to new heights with our European-inspired design, meticulously crafted to marry form and function seamlessly. From the sleek contours to the thoughtfully designed details, every aspect of the Heavy-Duty Garland Cuisine Series exudes sophistication. Picture yourself effortlessly plating culinary creations with our easy-to-grip belly bar and matching door handle that stays cool to the touch, ensuring your safety without compromising on style.

With die-cast knobs that exude quality and precision, a perforated flue cap that adds a touch of drama, and stainless steel side panels, the Garland Cuisine Series is more than just a range – it's a work of art that transforms your kitchen into a culinary masterpiece.

The Ultimate Line for Your Dream Kitchen.

Tailor your culinary space with a diverse array of choices, from French tops and griddle plates to charbroilers and open burners. Crafted with precision and ensuring optimal performance, Garland Cuisine is designed to meet the unique demands of chefs and cooks.

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



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Open Burners.

With a 35,000 BTU for 7" burners (12" cook surface) and an impressive 40,000 BTU for 9" burners (18" cook surface), our Starfire Pro® burners deliver maximum heat precisely where you need it most. Spillage-protected pilot lights ensure safety and reliability, while seamless one-piece grates and bowls allow for effortless pot movement, making cooking a breeze.



Griddles & Planchas.

Crafted to cater to the exacting standards of discerning chefs, Garland Cuisine Griddles are available in both hi-low and thermostatically controlled options, ensuring unparalleled control over every aspect of your cooking. With sizes ranging from 12" to 48", there's a perfect fit for every kitchen and every culinary endeavor.



Hot Tops & Front-Fired Tops.

The ultimate solution for maximizing cooking space and efficiency in any kitchen setting, Garland Cuisine Hot Tops offer unparalleled flexibility and performance. Available in one, two, or three sections, our hot tops provide ample space for multiple pots and pans, allowing you to cook various dishes, simultaneously, with ease.



Broilers.

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.



Standard Ovens.

Our ovens offer effective temperature control and unparalleled reliability to elevate your culinary creations to new heights. With a heavy-duty thermostat ranging from 150°F to 500°F (66°C to 260°C), our ovens ensure precise performance for baking and roasting. While porcelain interiors come standard, stainless steel interiors can be ordered to suit your preference.



Convection Ovens.

At the heart of our convection ovens is an innovative fan design that ensures superior air circulation within the oven cavity. This means that your dishes are cooked evenly and to perfection every single time. Plus, our convection ovens are equipped with convenient semi-automatic ignition with energized power-up, pilot ignition, and re-ignition all at your fingertips.



Imagine an Island of Your Very Own.

At Garland, an entire team of design and engineering specialists awaits to help turn your dream into reality with Garland Cuisine Series Island Suites. A kitchen experience to thrill even the world's most discerning chefs - seducing them with precision and efficiency, the finest craftsmanship, innovation in design and function, quantifiable dexterity, and power. Dreams can come true!

Bring Your Passion to the Surface