GARLAND®



G-Series
Restaurant Range

COOKING WITHOUT BOUNDARIES

The Garland Restaurant Range was inspired by chefs and engineered by experts to empower your unlimited culinary creativity through unmatched performance and durability. For more than a century, we've listened to the needs of chefs and created a range so intuitive and adaptive, it helps you take food further.

Improved Productivity: Expanded Cook Top

At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner.

Precision and Efficiency: Balanced Power Burners

Garland's exclusive two-piece 33,000* BTU Starfire® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot Lights are tucked outside of the spill zone so that you stay productive even when spills do happen.

Flexibility and Performance: Largest Chef Oven

Garland's chef oven is so large it holds standard full-size sheet pans in either direction. Even our 24" range accepts a full-size sheet pan. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" burner combine to generate and distribute heat faster and more evenly. Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing.

A Safer Way to Cook: Flame-Failure Protection

GF & GFE models come with a flame-failure protection system which monitors the gas flame and will turn off the gas supply to any burner when a flame is not present for a safer cooking environment. GFE models use an electric spark to light the flow of gas, giving an immediate flame without having a constant pilot light burning.



*GF & GFE models rated at 26,000 BTU.

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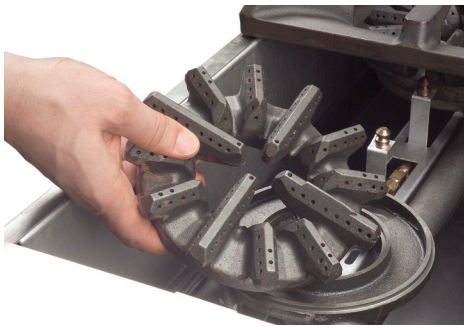
GARLAND®

SIMPLE TO CLEAN AND MAINTAIN



Split Grates.

Engineered by experts, designed by Chefs, the Garland Restaurant Range is built with split, ergonomic grates which are easier to handle, remove and clean.



Two-Piece Burners.

The two-piece Starfire® burner splits apart so cleaning the burner inside and out for maximum performance and burner efficiency is simple.



Split Crumb Trays.

Split 12” fully-sealed, stainless steel crumb trays for easier removal, handling, and cleaning.

EXPLORE A BROADER RANGE OF POSSIBILITIES

Tailor your kitchen a versatile selection of Restaurant Ranges. Available in 24”, 36”, 48”, and 60” widths, these ranges offer a variety of top options, including open burners, hot tops, and griddles, and your choice of standard ovens or storage bases. Complete your lineup with range-match salamanders, cheesemelters, and broilers.



Griddle.

A 5/8” thick griddle plate available with hi-low valve or super accurate thermostatic controls (one per 12” section). High splash guards and a wide trough aid in grease control. Grooved griddles also available.



Hot Top.

Excellent for even distribution of heat across pot surfaces for simmering. Powered by a 18,000 BTU cast iron burner and available in 12” width sections.



Salamander.

For added convenience and flexibility, salamanders come with dual controls, two 20,000 BTU infrared burners and fully adjustable grates. Available in range-mount or wall-mount.

Bring Your Passion to the Surface

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