GARLAND



36E-Series
Heavy-Duty Electric Ranges

WHERE POWER & PRECISION MEET PERFORMANCE

Garland 36E-Series electric ranges are built for the rigorous pace of a busy commercial kitchen. With models that include multiple elements, boiling plates, all-purpose sections, griddles and integrated ovens or storage bases, you get cooking versatility for everything from stocks, sauces and griddle work, to baking and roasting.

Powerful Control: Precision and Efficiency

Powerful 2.1 kW total, 8in (203mm) dia. tubular heating elements with 3-heat switch control ensures consistent output and temperature regulation, even under heavy volume use. Rugged controls and circuit-breakers/fuses outside heat zones for electric circuit protection, safety, and service access.

Cleaner Work Surfaces: Better Workflow

Stainless steel surfaces with front and rear troughs on every model to catch grease and spillage, which drains into pans located under the range top for a cleaner work surface.

Performance Oven: A Better Bake

A full-sized 6.5 kW oven with aluminized steel interior. Separate power control for two upper heaters and two lower heaters with overall thermostatic oven control. Comes with a chrome-plated oven rack and 4-position rack guides. Storage base in lieu of oven also available.

Flexibility and Convenience

Choose a variety of range top configurations from open elements, 3/4in (19mm) thick steel griddle plates, high-heat boiling plates designed for faster boiling, or all-purpose sections with thermostatic control for cooking flexibility. Range-match salamander broiler and fryers are also available to complete your kitchen lineup.



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Sentry-Series
Electric Restaurant Ranges

RELIABLE ELECTRIC COOKING FOR EVERY KITCHEN

The Garland Sentry Series electric restaurant ranges offer a compelling balance of performance, flexibility, and efficiency tailored to commercial kitchens and restaurants. It gives reliable electrified cooking strength with a variety of top configurations, making it a smart fit where gas may be unavailable or electrical infrastructure is preferred.

Sealed Top Elements: Built-in Protection

High-performance, individually controlled, sealed electric elements in two sizes to better suit your cooking needs, 7-1/2in (191mm), 2 kW elements and 9in (229mm), 2.6 kW elements, feature built-in overheat protection that automatically reduces power if left on without a pan for eight minutes ensures safer operation.

Quality Construction: Ease of Cleanability

Stainless steel surfaces and top front and rear troughs on every model to catch grease and spillage, which drains into pans located under the range top for a cleaner work surface.

Performance Oven: A Better Bake

A full-size standard or convection oven controlled by a heavy-duty electromechanical thermometer for precise temperature control. Comes with a chrome-plated oven rack and 4-position rack guides. Full porcelain oven interior to maintain heat consistency.

Flexibility and Convenience

To suit any cooking need, replace open elements with a 12in (305mm) wide even-heat hot top with a 1/2in (13mm) thick steel plate or a 12, 24, or 36in griddle with a 5/8in (16mm) thick steel plate. Range-match salamander broiler and fryers are also available to complete your kitchen lineup.



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