Range Design Specifications:

Range Models: Available in 24" (600mm), 36" (900mm), 48" (1200mm) and 60" (1500mm) widths

- All stainless steel construction (front, sides, back guard and shelf)
- 24" (600mm) and 36" (900mm) equipped with 3/4" (19mm) manifold and 3/4" (19mm) regulator. 48" (1200mm) and 60" (1500mm) equipped with 1" (25mm) manifold and 1" (25mm) regulator. Suggested step down to 3/4" service using 1" regulator.
- Large, heavy duty knobs made of heat resistant phenolic affixed with set screws and complete with on/off indicator.
- 6" (152mm) stainless steel legs
- 12" (305mm) sectioned stamped drip trays with dimpled bottom

Certifications: American Gas Association, Canadian Gas Association, Underwriters Lab, NSF, CE, AGA

Oven Specification:

Construction: One piece fully porcelainized oven interior (top, sides, back, hearth and door). Hearth and door ribbed for added strength and flexibility.

Oven Size: XL capacity chef oven — 26 1/4" (667mm) W x 26" (660mm) D x 13" (330mm) H. Holds standard sheet pans either direction. Space saver oven [24" (600mm) and select 48" (1200mm) models] — 20" (508mm) W x 26" (660mm) D x 13" (330mm) H. Holds standard sheet pans one direction.

Oven Controls: Snap action, modulating thermostat. Low to 500°F (260°C) with 38,000 BTU (40,065,300 J) cast iron "H" burner.

Space Saver: 32,000 BTU

Oven Racks: One nickel plated, heavy duty oven rack with removable three-position rack guide. Additional oven racks available as an option.

Convection Oven: 1/3 HP, 120V, 60 Hz single phase fan motor with 3.4 amps motor. Three nickel plated, heavy duty oven racks with removable rack guide. Size 26 1/4" (667mm) W x 22" (560mm) D x 13" (330mm) H. Also available in 240 V, 50/60 Hz single phase.

Range Top Specification:

Cooking Surface: Large capacity 27 1/4" (692mm) deep cooking surface with 5" (127mm) stainless steel plate rail.

Griddles: 5/8" (15mm) griddle plate with 18,000 BTU (18.99 MJ/H) 5.28 kW for every 12" (305mm) section, high splash guard and 4 1/4" (108mm) wide grease trough. Hi-low valve control or snap action thermostatic control upgrade available.

Raised Griddle Broiler: 24" (610mm) section with three 11,000 BTU (11.61 MJ/H) 3.22 kW cast iron burners. One manual hi-low valve per burner. 5/8" (15mm) griddle plate.

Open Burners: 33,000 BTU (34,793,550 J), two piece Starfire Pro Burner heads. Fully protected individual pilot lights.

Top Grates: Individual 12" (305mm) x 13 3/5" (345mm) heavy duty cast iron. Fully interchangeable back to front, side to side.

Hot Tops: Heavy duty surface with 18,000 BTU (18.99 MJ/H) 5.28 kW every 12" (305mm) section. Manual controls.

WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Delfield®, fitkitchen℠, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

Bringing innovation to the table • **welbilt.com**

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GARLAND®
A Welbilt Brand



Explore a Broader Range of Possibilities

The Restaurant Range that cooks without boundaries.

The new 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.



Industry leading depth holds six 12" pots easily

Expanded Cook Top: Improved Productivity

At 27" deep, the new Garland Restaurant Range has the largest usable cooking surface in the industry. The new grate design allows pots to slide easily across the surface from burner to burner. Fits six 12" pots easily.



26K BTU Starfire Pro Burner delivers concentrated heat

Balanced Power Burners: Precision and Efficiency

Garland's exclusive two piece 33,000 BTU Starfire Pro Burner combines concentrated power with precise even heat for improved efficiency and heat control.





Larger Chef's Oven holds sheet pans in both directions

High-Performance Chef Oven: Flexibility and Performance

Garland's Chef Oven is so large it holds standard full size sheet pans in either direction. Best-In-Class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. Even our 24" range accepts a full size sheet pan.



Pilot Lights are protected outside of the spill zone



Oven design features and power deliver a better bake

An Even Better Bake

The fully 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 results and industry leading recovery are achieved by unmatched temperature consistency and simply the best heat management system in the industry.



Fully sealed split crumb trays easier and safer to handle

Easier to Maintain

Split Grates:
Engineered by experts, designed by Chefs, the Garland range is built with split, ergonomic grates which are easier to handle, remove and clean.

Two-Piece Burners:
The two-piece Starfire Pro Burner splits apart so cleaning the burner inside and out for maximum performance and burner efficiency is simple.

Protected Pilot Lights:
Pilot Lights are tucked outside of the spill zone so that you stay productive even when spills do happen.

Split Crumb Trays:
12" fully sealed crumb trays are easier to remove, handle and clean.

Porcelain Oven:
The all porcelain oven with removable racks and guide makes oven clean-up a breeze.



Split ergonomic grates are easier to handle and clean



2-piece burners for easy cleaning inside and out

GARLAND

Configure Your Range

Salamander Broiler
For added convenience and flexibility, salamanders come with dual controls, two 20,000 infrared burners and fully adjustable grates. The salamander mounts on the back guard, maximizing the work area by creating a combination work center. Available in range-mount or wall-mount.



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.

Raised Griddle Broiler (shown)
Combines a griddle and a salamander in one unit. Available in 24" sections for added flexibility in your kitchen.



Cheesemelter
Cheesemelter can mount on the back guard (or on a wall) adding convenience and flexibility while maximizing space. Available in range-mount or wall-mount. This product is not CE or AGA approved.



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.



Other Options include:
Low profile back guards, casters (adjustable or non-adjustable), oven racks, storage base (with or without doors), flanged deck mount legs and Celsius temperature dials.