



Designed by Chefs, **Engineered by Experts**





GARLAND®

Maximum Output, Greater Efficiency and the
RELIABILITY OF A RANGE THAT IS BUILT TO LAST

For over 140 years, chefs from around the world have come to rely on the **durability, performance** and **flexibility** that comes with Garland's range of commercial cooking equipment.

The Garland range enables chefs to obtain the **maximum performance** out of every product and delivers a solution for every need.

Available in **Heavy Duty Restaurant Series, Heavy Duty Master Series** and **Heavy Duty Electric Series**, the Garland range offers the perfect blend of heavy duty equipment for the **most demanding kitchens**.





POWER, PRECISION & EFFICIENCY

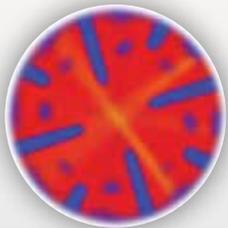
Designed by Chefs and **engineered by Experts**, Garland delivers a line-up of Ranges that **maximise** the standards for **performance, style** and **ease of use**.

From intuitive user interfaces to **innovative heat technology**, rugged durability and tremendous flexibility, Garland provides **exactly what every chef needs**.

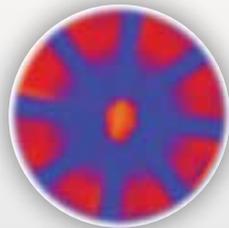
At the heart of every Garland Range is the
STARFIRE BURNER

The unique Garland Starfire burner is only one of the many components that sets Garland apart from the competition. The patented Starfire burner out performs other high rated ring burners in precision, productivity and energy efficiency.

Its innovative design produces the most effective heat impingement pattern in the industry, resulting in less energy being used to transfer more heat.



THE GARLAND STARFIRE



THE COMPETITION





HEAVY DUTY RESTAURANT RANGE



The perfect choice for all purpose cooking

The Garland Heavy Duty Restaurant Range was **inspired by chefs** to help empower your unlimited culinary creativity through **unmatched durability** and **performance**.

The Garland Heavy Duty Restaurant Range delivers a line-up that maximises the standards for performance, style and ease of use. From **intuitive user interfaces** to **innovative heat technology, rugged durability** and **tremendous flexibility** this line of matched products is perfect for any **high demand kitchen**.

Garland's **exclusive cast-iron Starfire Pro burners** combine **speed** and precision with **even heat distribution** to improve efficiency and control. All of the burners in the range are made of cast iron for **better heat retention** and **lasting durability**.

UNMATCHED DURABILITY & PERFORMANCE



An Even Better Bake

The fully porcelain interior, ribbed door and hearth and a 40MJ cast iron "H" burner combine to generate and distribute heat faster and more evenly.

- Cast iron "H" oven burner – 33MJ for space saver oven - 600mm wide models
- Cast iron "H" oven burner – 40MJ for standard oven - 900mm wide models



Flexibility & 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.

- Space saver oven:
508W x 660D x 330H mm
(interior dimensions)
- Standard oven:
667W x 660D x 330H mm
(interior dimensions)



Precision & Efficiency

Garland's exclusive two-piece 30.6MJ Starfire Pro burner combines concentrated power with precise even heat for improved efficiency and heat control.

- Flame failure protection (all burners)
- Spark ignition on all concealed burners
- 300mm section stamped drip tray with dimpled bottom
- 15mm thick machine polished steel grill or hot top option standard to the right hand side, can be specified to left hand side
- 30.6MJ 2 piece cast iron Starfire Pro open top burners



Maximum Productivity

At 692mm deep, Garland Restaurant Range offers the largest usable cooking surface in the industry.

- Available in 600mm, 900mm, 1200mm and 1500mm widths
- Large 692mm deep work top surface
- Stainless steel 127mm plate rail



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HEAVY DUTY RESTAURANT RANGE



600MM WIDE RANGE / MODULAR TOP

600W x 876D x 1153H mm (Modular Top 532H mm)

Available in 2 and 4 Burner and Griddle Combinations



900MM WIDE TARGET TOP RANGE

900W x 876D x 1153H mm
(add 98mm depth for Convection option)



900MM WIDE RANGE / MODULAR TOP

900W x 876D x 1153H mm (Modular Top 532H mm)
(add 98mm to depth for Convection option)

Available in 2, 4 and 6 Burner and Griddle Combinations



CHAR BROILER

876D x 643H mm (without stand) / 1153H mm (with stand)

Available in 457mm, 610mm, 762mm and 914mm widths



1200MM WIDE RANGE

1200W x 876D x 1153H mm

Available in 2, 4, 6 and 8 Burner and Griddle Combinations



398MM WIDE RESTAURANT SERIES FRYER

398W x 881D x 1149H mm

- 107MJ gas rating
- Open pot design
- Centre line thermostat accurate to 1°C



1500MM WIDE RANGE

1500W x 876D x 1153H mm
(add 98mm to depth for Convection option)

1500MM WIDE RANGE WITH RAISED GRIDDLE

1500W x 876D x 1194H mm

Available in 2, 4, 6, 8 and 10 Burner and Griddle Combinations



864MM WIDE HEAVY DUTY SALAMANDER

864W x 522D x 437H mm

- Flame failure protection
- 2 atmospheric infra-red burners, each controlled with a Hi-Lo valve



HEAVY DUTY MASTER SERIES



The perfect choice for demanding kitchens

Engineered by experts to **withstand the toughest kitchen** environments and "24/7" applications Garland Heavy Duty Master Series is **built for durability, dependability and longevity.**

The full line up of **range top** and **range base** configurations, along with **fryers, grills** and **more** provide the **modular functionality** and freedom to customise your lineup to suit the specified kitchen space and menu with proven, **premium quality components** that deliver **world class functionality.**

Fabricated in **190mm stainless steel** with a **2.5mm stainless thick front rail**, this heavy duty range is designed to withstand the punishment of the busiest and most demanding kitchens. Complete with **premium 25mm thick griddle** with **powerful cast iron 'H' burners**, the Garland Heavy Duty Master Series consistently deliver **even high performance, volume production with even, consistent, controlled temperatures.**

HIGH-PERFORMANCE FEATURES THAT SET THE STANDARD FOR HEAVY-DUTY COOKING



Industry Leading Productivity

- Large footprint models (965mm depth)
- Modular with 432mm, 864mm widths
- Oven - porcelainised interior with 100% flame safety system (range only)
- 4 position rack guides with oven rack (range only)



Even, High Performance

- Patented 36MJ Starfire open burners
- 25mm thick mild steel solid griddle plates
- 100% flame failure protection in all burners



Volume Production

- 190mm stainless steel front rail
- 2.5mm thick stainless steel
- Fully welded frame construction
- Stainless steel burner box bottom under target tops
- Stainless steel one piece drip tray under open burners



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HEAVY DUTY MASTER SERIES



864MM WIDE RANGE / TOP WITH STORAGE BASE

864W x 965D x 1174H mm
(Modular Top 491H mm)

Available in 2, 4, and 6 Burner, Griddle, Target and Even Heat Combinations



CHAR BROILER

965D x 1174H mm
(add 98mm depth for Convection option)

Available in 432mm, 610mm and 864mm widths



432MM WIDE TOP WITH STORAGE BASE

432W x 965D x 1174H mm

Available in Burner, Griddle, Target and Even Heat Combinations



864MM WIDE SALAMANDER

864W x 460D x 415H mm

Available in 457mm, 610mm, 762mm and 914mm widths



432MM WIDE FRYER

432W x 965D x 1174H mm

- 108MJ gas rating
- Heavy duty single pot fryer with stainless steel frypot and 2 baskets



SPREADER

Available in 230mm, 432mm and 864mm widths

REFERENCE SITES

Lucy Liu - VIC

Master Series



St Ali - VIC

Restaurant Range



Groove Train

Restaurant Range



Hydro Majestic - NSW

Restaurant Range



ICC Sydney - NSW

Master Series



Campbelltown Catholic Club - NSW

Restaurant Range



Mayfair - SA

Restaurant Range



Melbourne Club - VIC

Master Series



Marios - QLD

Restaurant Range



Hamptons - WA
Master Series



Bluetrain - VIC
Restaurant Range



Merrywell
Master Series



Royal Mail Hotel - VIC
Master Series



Ravenhall - VIC
Master Series



Santa Monica - QLD
Restaurant Range



Royal Randwick Racecourse - NSW
Restaurant Range



The Smith - VIC
Master Series



American Hotel - VIC
Master Series



Garland

COMCATER
- foodservice equipment

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