



Explore a broader range
of possibilities.



Model	Description
G24-4L	24" wide, four open-top burners, space-saver oven
G36-6R	36" wide, six open-top burners, standard oven
G48-8LL	48" wide, eight open-top burners, two space-saver ovens
G60-10RR	60" wide, ten open-top burners, two standard ovens
G60-6R24GRR	60" wide, six open-top burners, 24" raised griddle/broiler, two standard ovens

Customize Your Range with Available Options

Griddle

A 5/8-inch-thick griddle plate available with hi-lo valve control, or super accurate thermostat controls (one per 12" if griddle width). High splash guards and a 4 1/4-inch-wide trough aid grease control.

Hot Top Sections

Excellent method to distribute heat evenly across pot surfaces for simmering. Powered by a 20,000 BTU cast iron burner and available in 12-inch-wide sections (each in place of one front/rear pair of open top burners).

Range-Mount Salamander

Essential to every kitchen for finishing or cooking, the Garland salamander is equipped with two 20,000 BTU infrared burners to get the job done. The salamander is mounted on the back guard, maximizing the work area by creating a combination work center.

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The Restaurant Range that cooks without boundaries.



The new Garland Restaurant Range was inspired by chefs to help empower your unlimited culinary creativity through unmatched durability and performance. For more than a century, we've listened to the

needs of chefs and designed a range so intuitive and adaptive, it helps take food further.

Inspired features help you take food further.

The Garland Restaurant Range continues our 120-year commitment to building reliable, inspired designs that allow your mind to roam and your menu to follow.

Key Features & Benefits

Best-in-Class Durability

Superior structural rigidity and unmatched thermal management will reduce downtime over the long life of this state-of-the-art range. The new chassis design is built on over 120 years of global foodservice experience.

Balanced Burners

Garland's exclusive 33,000 BTU cast-iron Starfire-Pro burner combines speed with precise, even heat to improve efficiency and control.

Ease of Maintenance

Engineered by experts, the protected individual burner pilots eliminate spillover outages, while split ergonomic grates and two-piece burners make cleaning easy and safe.

Flexible Oven

Garland's new larger oven is deep enough to load full-size sheet pans in either direction. The 38,000 BTU cast-iron burner delivers best-in-class evenness and recovery time, making easy work of all your baking, roasting, and finishing.

Unmatched Griddle Accuracy

Quickly and accurately adjust to any cooking need with a completely redesigned thermostatic griddle that delivers a wide range of temperature settings.

Expanded Cooktop

Expand your cooking options on Garland's newly designed cooking surface with individual cast-iron grates and 27" of cooking surface depth.



Expanded Cooktop
Expand your cooktop options with individual cast-iron grates and 27" of cooking surface depth



Larger Flexible Oven
38,000 BTU burner; best-in-class recovery & evenness for superior baking & finishing; two pan loading options



Balanced Burners
Improve efficiencies, ease of cleaning with the exclusive two-piece 33,000 BTU cast-iron Starfire-Pro burner