

Outstanding Performance Streamlined Operations



Heavy Duty
Counter Series



Full-size power, performance and durability, streamlined with counter-series flexibility and convenience.

Take one look at the HD Counter line from Garland and you will see quality and craftsmanship beautifully intertwined with 'full-sized' power, performance and innovation.

Designed from the counter up, the Garland HD Counter Series features an impressive array of equipment to meet the demands of any commercial foodservice operation, large or small. Equipment so robust it rivals floor models for power, performance, durability and reliability.

Configured your way!

Everything you need is available in a package and line-up that makes sense for your operation.

1. Easy to arrange and re-arrange your line-up to meet the changing needs of your operation.
2. Create high-performance work stations to speed up service and improve efficiency.
3. Designed to stand alone or configured in a power packed line-up.
4. Easy to install, clean and maintain.
5. Space saving solution to maximize square footage.
6. Designed to meet the demands of high throughput operations.
7. Sleek design for open kitchen concepts.

Inspired by chefs,
engineered by experts



Improved temperature management from a low of 300°F to a high of 720°F.



Patented, award winning heat delivery and management technology.



Precise even heat, unmatched temperature control, recovery and power.



Garland's HD Series Counter Series offers a modular approach for improved kitchen design and equipment flexibility. Side by side, they make an impressive line beautifully matched and balanced with style and durability evident in every detail.



A counter-line so intuitive and adaptive it helps you take food further

The Garland HD Counter Series

Full-Size Power in a Counter line-up that exudes quality, durability, power, performance and style. The HD Counter line from Garland is perfect within a line up or as a full power stand alone. Now you can maximize your productivity, profitability and flexibility.

Open Top Counter Range delivers precise, even heat and full-size power

Award winning Range Top features:

- 27" Industry leading depth provides the largest usable cooking surface
- Split ergonomic grates are easy to handle and clean
- Garland's exclusive two-piece 30,000 BTU Starfire Pro Burner combines concentrated power for improved efficiency and heat control
- Balanced power burners offer precise and even heat for the lowest simmer to a fast boil
- Individual pilots are protected outside of the spill zone
- Sleek sculptured design for easy cleaning and maintenance
- 2 piece burner for clog free operation and easy cleaning

Expanded Cook Top: Improved Productivity

At 27" deep, the HD Open Top Counter 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. Split grates are easy to handle and clean. Fits 12" pots easily.



RANGE TOPS



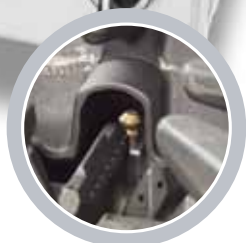
Two-piece burner

Burner splits apart for easy cleaning and clog free operation.



30,000 BTU Starfire Pro Burner

Concentrated power with precise even heat for improved efficiency and heat control.



Fully Protected Pilots

Individual Pilots are protected and situated outside of the spill zone.

GREAT GRIDDLES

Keeping today's foodservice operator in mind, the Garland HD Counter Series has been designed to help maximize the productivity, efficiency and performance a modern day kitchen demands. Inspired by chefs and engineered by experts to empower your unlimited creativity through unmatched performance and durability.

Counter Griddle features improved temperature control and recovery

Griddles:

- 1" thick polished steel plate for better heat retention
- 23" griddle depth with deep 4" wide grease trough
- Standard with piezo spark ignition
- Thermostat control models feature
 - 1) Temperature range 200°F (90°C) to 550°F (290°C) an improvement of 25°F at the higher end
 - 2) Shut off valve per thermostat control which gives the operator the ability to leave the control at the desired temperature from day to day without adjustment
- Options include fully grooved, partial grooved and chrome griddle plates
- Perfect within a line up or as a full power stand alone unit
- Configurations available for natural gas or propane installations

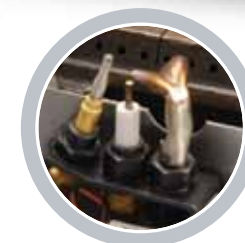
Even Heat Distribution

One burner and control per 12" or width means even heat distribution and years of trouble free service.



Temperature Management

28,000 BTU burner on our thermostat controlled models provides superior durability, heat retention and recovery.



Piezo Spark Ignition

Piezo spark ignition for safety and convenience all in one.



All Stainless Steel Design

Built-in durability every where, not just where you can see it.

Resetting the bar on Quality and Performance.

There are no limits with the line of Hotplates, Griddles and Broilers from Garland. Available in a variety of sizes the possibilities for your operation are almost limitless. Garland's superior temperature management system and burner design ensures even heat distribution, fast recovery and accurate temperature control every time.

Full-Power Broilers built to out last and out perform

Garland HD series broilers come in four widths and perform equally as well alone or banked with other HD series equipment. Built to last with an easy clean all stainless body and interior, cast iron radiants, burners and grates. Non-adjustable and adjustable broiler rack grate models are available in width sizes from 24" up to 60". All models are available in natural or propane gas from 60,000 up to 180,000 BTU versions.

Radiant Broilers:

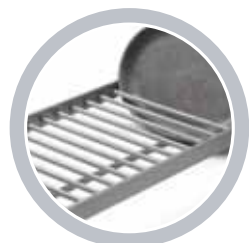
- With a temperature range from a low of 300°F to a high of 720°F, this broiler can do it all
- Reversible cast iron broiler racks in 3" wide sections
- Fajita rack option
- Adjustable and non-adjustable grates
- Two stainless steel 18,000 BTU tube burners with cast iron radiants, per 12" of broiler width

Ceramic Briquette Broilers:

- With a temperature range from a low of 300°F to a high of 660°F, this broiler can do it all
- Reversible cast iron broiler racks in 3" wide sections
- Fajita rack option
- Adjustable broiler rack grates
- 30,000 BTU cast iron burners come one per 12" of broiler width
- Long lasting ceramic briquettes

Ease of flexibility

Engineered to ensure the easiest, smoothest grate adjustability to support all your menu and customer grilling requirements.



Optional Fajita Pan
Thoughtful options such as US Range's fajita pan add flexibility and productivity.



Durable Grates & Radiants
Heavy duty cast iron radiants and grates provide years of trouble free use. Two broiler grate options to meet a variety of product branding needs.



Flush Mount Manifold
All counter models have flexible option with a "T" plumbing connection for flush or standard rear gas installations.



Condiment Rail Option
All counter models are available with a condiment rail option. The rail is designed to accept 1/3 and 1/9 food pans (Food pans supplied by others).

BEST BROILERS

More than a century of world-class innovation and solutions from Garland.

In today's world, space is at a premium. Garland's HD Counter Series equipment can be placed on under-counter refrigeration or storage, allowing operators to achieve heights of performance and efficiency, while they lessen their load on labor and resources.

- Precise even heat and control - managed power for greater consistency and superior results
- Large variety of options and sizes
- Durable and reliable for many years of trouble free service
- A complete line of open tops, griddles and gas broilers
- Sleek streamlined design that can be proudly shown in any open kitchen
- Counter open tops set a standard for burner performance and versatility
- Broilers come in a full range of power options and widths, featuring unmatched temperature control and convenience
- Griddles are available with 3 plate options (chrome, partially and fully grooved). Standard with a polished steel plate and all griddles are 1" thick which offers superior heat retention and recovery.

Service, Support, Success



Marked Success

Garland products are cooking great food around the world. For more than a century, Garland has been a leading innovator in foodservice equipment design and manufacturing standards. Today Garland Ranges, Ovens, Fryers, Broilers, Hotplates and Griddles can be found hard at work in virtually every foodservice category imaginable.



Support Network

All Garland products are supported by a global network of trained and certified chefs, engineers and our network of factory trained service technicians. Always at the ready to help and serve, whether you need more information or have an urgent request for site support, you can count on us.



Service Partnerships

We are passionate about service and proud of our reputation for providing outstanding service response and first time, on-site fix rates. We believe in forging long term partnerships to ensure the highest levels of reliability, performance and the lowest total cost of ownership.

In partnership with chefs, chains, major food manufacturers and hot food retailers, Garland continues to invest in research and development to improve energy savings, reduce cook times, eliminate waste and expand menus with the goal of increasing productivity, reducing customer costs and improving profits.

The support we offer begins with our dedicated food development team who establish a true partnership approach other suppliers just can't match. Our focus on total cook solutions is supported by our state of the art research and development facilities and the Garland/Manitowoc Foodservice Technology Center in Tampa, FL, USA.



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Models and Specifications				
Hot Plates - Open burners	Model	BTU/h NG	BTU/h Propane	Nominal Dimensions
	GTOG12-2	60,000	52,000	13"H X 12"W X 32"D
	GTOG24-4	120,000	104,000	13"H X 24"W X 32"D
	GTOG36-6	180,000	156,000	13"H X 36"W X 32"D
	GTOG48-8	240,000	208,000	13"H X 48"W X 32"D
Step-Up Hot Plates - Open burners	GTOG24-SU4	120,000	108,000	max 20"H X 24"W X 32"D
	GTOG36-SU6	180,000	162,000	max 20"H X 36"W X 32"D
	GTOG48-SU8	240,000	216,000	max 20"H X 48"W X 32"D
Valve Controlled Griddle	GTGG24-G24M	54,000	54,000	13"H X 24"W X 32"D
	GTGG36-G36M	81,000	81,000	13"H X 36"W X 32"D
	GTGG48-G48M	108,000	108,000	13"H X 48"W X 32"D
	GTGG60-G60M	135,000	135,000	13"H X 60"W X 32"D
	GTGG72-G72M	162,000	162,000	13"H X 72"W X 32"D
Thermostatically Controlled Griddle (Snap-Action)	GTGG24-GT24M	56,000	56,000	13"H X 24"W X 32"D
	GTGG24-GT36M	84,000	84,000	13"H X 24"W X 32"D
	GTGG48-GT48M	112,000	112,000	13"H X 48"W X 32"D
	GTGG60-GT60M	140,000	140,000	13"H X 60"W X 32"D
	GTGG72-GT72M	168,000	168,000	13"H X 72"W X 32"D
Broiler W/adjustable grates and cast iron radiants	GTBG24-AR24	72,000	72,000	13"H X 24"W X 32"D
	GTBG36-AR36	108,000	108,000	13"H X 36"W X 32"D
	GTBG48-AR48	144,000	144,000	13"H X 48"W X 32"D
	GTBG60-AR60	180,000	180,000	13"H X 60"W X 32"D
Broiler W/non-adjustable grates and cast iron radiants	GTBG24-NR24	72,000	72,000	13"H X 24"W X 32"D
	GTBG36-NR36	108,000	108,000	13"H X 36"W X 32"D
	GTBG48-NR48	144,000	144,000	13"H X 48"W X 32"D
	GTBG60-NR60	180,000	180,000	13"H X 60"W X 32"D
	GTBG72-NR72	216,000	216,000	13"H X 72"W X 32"D
Broiler W/adjustable grates and ceramic coals	GTBG24-AB24	60,000	60,000	13"H X 24"W X 32"D
	GTBG36-AB36	90,000	90,000	13"H X 36"W X 32"D
	GTBG48-AB48	120,000	120,000	13"H X 48"W X 32"D
	GTBG60-AB60	150,000	150,000	13"H X 60"W X 32"D



SOLUTIONS

Garland provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simply budgeting and get the equipment you need, today.



SERVICE

Garland products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

