

GARLAND®



XPress Grill Clamshell Cooking

DOUBLE YOUR PRODUCTION, NOT YOUR SPACE

With a simple press of a button, food is cooked on both sides simultaneously, for consistently better quality and in almost half the time it would take on a conventional flat grill. Save money, time and space while improving food quality and safety.

Better Quality Food

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. The precise temperature controls ensure food is cooked to appropriate core temperature and operators achieve consistent quality and food safety—every time.

Unsurpassed Energy Savings

The Garland XPress Grill reduces energy by approximately 24%. Plus, rapid recovery and rapid pre-heat features save energy by allowing the griddle to cool between peak periods. Individual lanes can be turned off when not required.

Easy to Operate

The easyTouch™ screen design is simple and intuitive with Press & Go interface. The menu can be factory set or customized to your needs specifically; set temperature, cook time, gap and food type. Reduce training time while ensuring consistent results and quality.



THE GARLAND XPRESS CLAMSHELL GRILL

The Global Standard in Double-Sided Cooking

Upper Platens:

- Platens automatically raise and lower by a single-shaft lift system powered by a quiet actuator
- Up to 2" cook height with accurate gap control
- Heated by nickel plated cast-aluminum electric heating elements
- Fully sealed design to protect from water during cleaning.

Teflon Platen Covers:

- Reversible Teflon sheets prevent food from sticking and help keep platens clean
- Sheets are reusable, simply wash them in a sink, allow them to dry, and replace them on the secure them back on the platen.

Intuitive Digital Interface:

- Press & Go screen is simple to operate and makes it easy to switch between menus
- Menus can be factory set or customized to your specific needs
- Reduces training time yet ensures consistent results and food quality

Menu Flexibility:

- Recipes are programmed to set grill temperature, platen temperature, cooking gap, and cook time.
- Run multiple recipes on the same lane and switch between menus
- USB interface to easily update menus

Available Active Compression:

A locking mechanism which consistently achieves a desired gap by applying even force to the platen for improved consistency regardless of thickness variations in raw product on the grill

Griddle Plate:

- Lower griddle plate is made of 3/4" thick high-polished carbon steel
- Heated by one electric heating element and two gas burners

Advanced Temperature Control:

- Eliminates temperature overshoot & undershoot
- Increases temperature uniformity with five independently controlled heat zones - three on the griddle plate and two on the platen.
- Rapid recovery and pre-heat features save energy by allowing the griddle to cool between peak periods

Ease of Maintenance:

- Splash and splatter guards protect from grease splatter and make cleaning easier
- Cleaning kit with high-temperature grill cleaner and cleaning tools provided with every grill.

Belly Bar:

Towel bar with bun pan lip.

Heavy-Duty Construction:

- Stainless steel exterior, Strong chassis design and long-life components
- Swivel casters with locking front brakes

Versatility:

Gas or Electric models available in 12" 1-platen, 24" 2-platen, and 36" 3-platen



Lane Separation:

- Thermal breaks beneath the grill plate allows each lane to be set to a different temperature for menu flexibility
- Lanes can be turned off when not required, saving energy

Bring Your Passion to the Surface