



HEAVY-DUTY COUNTER SERIES

Durability & Dependability With Ultimate Flexibility

Why Choose the Garland Heavy-Duty Counter Series?

Garland is recognized for durable, long-lasting commercial counter cooking equipment engineered by experts to withstand the toughest kitchen environments. At the heart of the kitchen, chefs rely on Garland to meet the demands of high-performance operations around the world.

Ultimate Flexibility for Your Changing Needs:

Together in a line up, on its own, on top of stainless steel stands or refrigerated cabinets, Garland's Heavy-Duty Counter Line has all the power you need plus the flexibility to grow with your operation. Other options include a stainless skirt and stainless steel removable condiment front rails.

Hot plates, griddles and broilers from 12" – 72" to fit all your cooking needs. All units include flush-mount rear gas regulator installation to save room under the hood.

Optimum Efficiency with Precision Burners:

The Garland open-top gas Starfire Pro burner (30k Btu/hr NG / 26k Btu/hr P) is designed for both high performance and even-heat sautéing. The burner design delivers a cost-effective heat impingement pattern, so less energy is used to transfer more heat.

High Performance Griddles for a Variety of Menus:

Snap-action thermostat control or manual valve controls are available to meet a full range of cooking requirements. Embedded 1" griddle plate. Grooved griddle surfaces and chrome options also available, ranging from 24" – 72".

Perfect Broiling, Instant Searing and Finishing:

A stainless steel interior burner box is built to withstand both grease and acidic droppings and residue. Top grates are cast iron for heat retention, and burners are stainless steel for longevity. Broilers are offered with an adjustable rack system.

A proud History of Reliability and Durability:

All Garland products are engineered by experts with the operator in mind, for long life and ease of cleaning, from top to bottom. Range top pilots are completely protected from spills; cast-iron, open-top burners are removable for easy cleaning. Split, ergonomic top grates are also designed for easy cleaning. A full stainless interior and exterior construction is standard across the line to withstand even the toughest cooking environment.



GTOG24-4



GTGG36-GT36M



GTBG24-AR24

Performance

Precision

Power

Consistency

Flexibility

Reliability

Convenience

Safety