



Garland has been manufacturing quality commercial cooking equipment for over 140 years.

Once upon a time in a small factory in Detroit, Garland began to manufacture its first line of equipment, which then grew to become the Michigan Stove company in 1873, and produced over 200 varieties of stoves under the name GARLAND.

Today, Chefs around the world are familiar with the performance, flexibility and enduring prestige that comes with Garland's range of commercial cooking equipment. With extra heavy duty, heavy duty and electric options, you can count on Garland to deliver a solution for any food service business.



1800 035 327
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from the world of Comcater



ABOUT GARLAND



RESTAURANT SERIES



MASTER SERIES



ELECTRIC SERIES

HEAVY DUTY RESTAURANT SERIES Perfect choice for all purpose cooking!

The state-of-the-art Garland Heavy Duty Restaurant Series is a commercial range that has been engineered for unmatched performance and durability.

Garland's exclusive cast-iron Starfire Pro® burners combine speed with 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.

EXTRA HEAVY DUTY MASTER SERIES Perfect choice for an extra busy, demanding kitchen!

Master Series' modular design allows operators to create an optimised and custom workflow to suit the specified kitchen space and menu.

The range features a full line up of range top and range base configurations, along with fryers, broilers, and more. The Master Series' modular approach combines the convenience of custom kitchen design with proven, premium quality components to deliver world class functionality.

HEAVY DUTY ELECTRIC SERIES Perfect choice for where gas is not available!

The Heavy Duty Electric Series is another example of Garland's never ending quest to provide operators with the very best products.

Like all Garland products, the Heavy Duty Electric Series is built to last well into the future. It is also built to suit specified requirements. Each 305mm section of the new range can be customised to fit the available kitchen space and workflow. There are over 474 different configurations!



GARLAND HEAVY DUTY RESTAURANT SERIES FEATURES

STANDARD FEATURES:

- Available in 600mm, 900mm, 1200mm and 1500mm widths
- Flame failure protection (all burners), spark ignition on all concealed burners (open top burners manual ignition)
- Large 692mm deep work top surface
- Stainless steel front and sides, stainless steel 127mm plate rail
- Stainless steel low profile backguard, 300mm section stamped drip trays w/dimpled bottom
- 152mm adjustable stainless steel legs
- 15mm thick machine polished steel grill or hot top option standard to right hand side, can be specified to left hand side
- 27.4MJ 2 piece cast iron Starfire Pro® open top Burners
- Cast iron "H" oven burner - 33MJ for space saver oven & 40MJ for standard oven
- Space saver oven: 508W x 660D x 330H(mm)
- Standard oven: 667W x 660D x 330H(mm)



EXPANDED COOK TOP: IMPROVED PRODUCTIVITY

At 692mm deep, the Heavy Duty Restaurant Range has the largest usable cooking surface in the industry.

The new grate design allows pots to slide easily across the surface from burner to burner. Fits six by 300mm pots easily.



BALANCED POWER BURNERS: PRECISION AND EFFICIENCY

Garland's exclusive two piece 27.4MJ Starfire Pro® Burner combines concentrated power with precise even heat for improved efficiency and heat control.



HIGH-PERFORMANCE CHEF OVEN: FLEXIBILITY AND PERFORMANCE

Garland's chef oven is so large it holds standard full size sheet pans in either direction.



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.



GARLAND HEAVY DUTY RESTAURANT RANGE FEATURES

There are no limits with the new line of Open burners, 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.



STARFIRE PRO® BURNERS

- ✓ Cast iron for better heat retention
- ✓ Improved efficiency
- ✓ Concentrated power 27.4 MJ
- ✓ Splits apart for easy cleaning
- ✓ Protected pilot light
- ✓ Split grates easy to handle, remove and clean
- ✓ Long lasting and durable



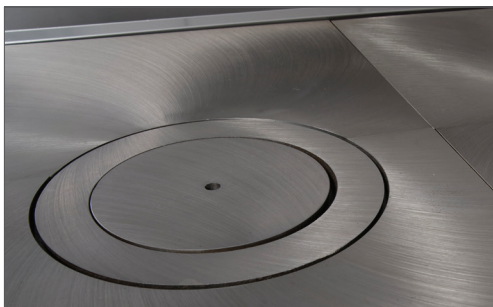
GRIDDLES

- ✓ 15mm griddle plate
- ✓ 18.99MJ per every 305mm section
- ✓ High splash guard
- ✓ Hi-Low valve control
- ✓ Piezo spark ignition
- ✓ Grooved griddles also available
- ✓ A choice of 300mm, 600mm and 900mm sizes



CHAR BROILER / BBQ

- ✓ Reversible cast iron broiling grates, 13mm rounded or diamond pattern
- ✓ Long lasting ceramic briquette radiants
- ✓ 16MJ per every 152mm section
- ✓ Exclusive lift off Hopper top
- ✓ Stainless steel long profile backguard, front, sides and side splash guards
- ✓ Piezo spark ignition
- ✓ Consistent even heat throughout



TARGET TOP

- ✓ Six knuckle burners
- ✓ 73MJ rating, concentrated power
- ✓ Removable cast iron ring and lid



OVEN

- ✓ One piece fully porcelainised oven interior
- ✓ Extra large capacity oven holds standard sheet pans in either direction
- ✓ 40MJ "H" burner (33MJ space saver oven)
- ✓ Two nickel plated heavy duty oven racks with removable three position rack guides
- ✓ Convection oven also available

HEAVY DUTY RANGES & TOPS



GF24 SERIES 600W x 876D x 915H(mm) Modular Top 294H(mm)



GF24-4L (RANGE)
156MJ (Usage)
1 x Space saver oven



GF24-2G12L (RANGE)
114MJ (Usage)
1 x Space saver oven



GF24-G24L (RANGE)
72MJ (Usage)
1 x Space saver oven

GF24-4T (TOP)
122MJ (Usage)

GF24-2G12T (TOP)
80MJ (Usage)

GF24-G24T (TOP)
38MJ (Usage)



GF36 SERIES 900W x 876D x 915H(mm) Modular Top 294H(mm)



GF36-6R (RANGE)
224MJ (Usage)
1 x Standard oven



GF36-2G24R (RANGE)
139MJ (Usage)
1 x Standard oven



GF36-4G12R (RANGE)
181MJ (Usage)
1 x Standard oven



GF36-G36R (RANGE)
97MJ (Usage)
1 x Standard oven

GF36-6C (RANGE)
224MJ (Usage)
1 x Convection oven

GF36-2G24C (RANGE)
139MJ (Usage)
1 x Convection oven

GF36-4G12C (RANGE)
181MJ (Usage)
1 x Convection oven

GF36-G36C (RANGE)
97MJ (Usage)
1 x Convection oven

GF36-6T (TOP)
184MJ (Usage)

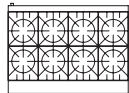
GF36-2G24T (TOP)
99MJ (Usage)

GF36-4G12T (TOP)
141MJ (Usage)

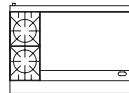
GF36-G36T (TOP)
57MJ (Usage)



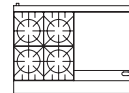
GF48 SERIES 1200W x 876D x 915H(mm)



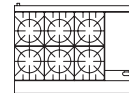
GF48-8LL
311MJ (Usage)
2 x Space saver ovens



GF48-2G36LL
185MJ (Usage)
2 x Space saver ovens



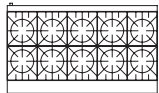
GF48-4G24LL
227MJ (Usage)
2 x Space saver ovens



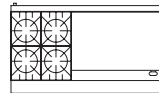
GF48-6G12LL
270MJ (Usage)
2 x Space saver ovens



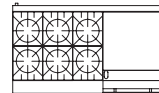
GF60 SERIES 1500W x 876D x 915H(mm)



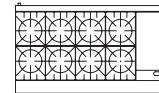
GF60-10RR
386MJ (Usage)
2 x Standard ovens



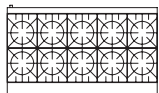
GF60-4G36RR
259MJ (Usage)
2 x Standard ovens



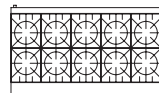
GF60-6G24RR
302MJ (Usage)
2 x Standard ovens



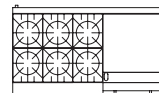
GF60-8G12RR
344MJ (Usage)
2 x Standard ovens



GFE60-10CR
386MJ (Usage)
1 x Convection oven,
1 x Standard oven



GFE60-10CC
386MJ (Usage)
2 x Convection ovens



GF60-6R24RR
280MJ (Usage)
Raised Griddle, Salamander,
2 x Standard ovens

HEAVY DUTY TARGET TOPS, BROILERS, SALAMANDER & FRYER



GF36 TARGET TOP 900W x 876D x 915H(mm)



GF36-TTR
113MJ (Usage)
1 x Standard oven

GFE36-TTC
113MJ (Usage)
1 x Convection oven



GF BROILERS 876D x 915H(mm) with stand



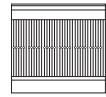
GF18-BRL
457W(mm)
47MJ (Usage)



GF24-BRL
610W(mm)
63MJ (Usage)



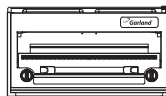
GF30-BRL
762W(mm)
79MJ (Usage)



GF36-BRL
914W(mm)
95MJ (Usage)



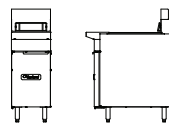
GF SALAMANDER 864W x 522D x 437H(mm)



GFIR36C
29MJ (Usage)



GF FRYER 398W x 881D x 1149H(mm)



GF16FRSE
108MJ (Usage)

GARLAND EXTRA HEAVY DUTY MASTER SERIES FEATURES

The Extra Heavy Duty Master Series' modular approach combines the convenience of custom kitchen design with proven, premium quality components to deliver world class functionality.

The range features a full line up of range top and range base configurations, along with fryers, broilers and more.

- Stainless steel front and sides
- Aluminised steel main back
- Stainless steel 190mm, 3mm thick front rail
- Stainless steel burner box bottom under target tops
- Stainless steel one-piece drip tray under open burners
- Oven-porcelainised interior with 100% safety system (ranges only)
- 4-position rack guides with one oven rack (ranges only)
- 100% Flame Failure Protection on all burners

MASTER THE ART OF COOKING

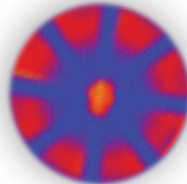
Chefs around the world are already familiar with the performance, flexibility and enduring prestige that comes with Garland's Extra Heavy Duty Master Series.

Featuring a full compliment of range-top and range-base configurations, along with fryers, broilers, and more, the Extra Heavy Duty Master Series modular approach combines the convenience of custom kitchen design with proven, premium-quality components to deliver world-class functionality.

The Master-equipped kitchen is a cooking environment where efficiency and safety are optimised without compromising freedom of culinary expression.



**THE GARLAND
STARFIRE PRO®**



**THE
COMPETITION**

EFFICIENT HEAT DISTRIBUTION

This digital enhancement of actual laboratory scorch patterns illustrates Starfire's efficient, even heat distribution, versus a conventional ring burner.

EXTRA HEAVY DUTY RANGES, TOPS & ATTACHMENTS



MST SERIES 964W x 965D x 924H(mm) Modular Top 241H(mm)



MST42R (RANGE)
166.5MJ (Usage)
1 x Griddle, 2 x Open Burners,
1 x Standard Oven



MST42-6R (RANGE)
162MJ (Usage)
1 x Even Heat Section, 2 x Open
Burners, 1 x Standard Oven



MST43R (RANGE)
192MJ (Usage)
6 x Open Burners
1 x Standard Oven



MST44R (RANGE)
188MJ (Usage)
4 x Open Burners
1 x Standard Oven



MST42S (BASE)
124.5MJ (Usage)
1 x Griddle, 2 x Open Burners,
1 x Storage Base



MST42-6S (BASE)
120MJ (Usage)
1 x Even Heat Section, 2 x Open
Burners, 1 x Storage Base



MST43S (BASE)
150MJ (Usage)
6 x Open Burners
1 x Storage Base



MST44S (BASE)
146MJ (Usage)
4 x Open Burners
1 x Storage Base



MST42T (TOP)
124.5MJ (Usage)
1 x Griddle, 2 x Open Burners



MST42-6T (TOP)
120MJ (Usage)
1 x Even Heat Section,
2 x Open Burners



MST43T (TOP)
150MJ (Usage)
6 x Open Burners



MST44T (TOP)
146MJ (Usage)
4 x Open Burners



MST45R (RANGE)
136MJ (Usage)
2 x Target Tops,
1 x Standard Oven



MST46R (RANGE)
136MJ (Usage)
2 x Even Heat Sections,
1 x Standard Oven



MST47R (RANGE)
145MJ (Usage)
1 x Griddle, 1 x Standard Oven



MST54R (RANGE)
162MJ (Usage)
1 x Target Top, 2 x Open
Burners, 1 x Standard Oven



MST45S (BASE)
94MJ (Usage)
2 x Target Tops,
1 x Storage Base



MST46S (BASE)
94MJ (Usage)
2 x Even Heat Sections,
1 x Storage Base



MST47S (BASE)
103MJ (Usage)
1 x Griddle, 1 x Storage Base



MST54S (BASE)
120MJ (Usage)
1 x Target Top, 2 x Open
Burners, 1 x Storage Base



MST45T (TOP)
94MJ (Usage)
2 x Target Tops



MST46T (TOP)
94MJ (Usage)
2 x Even Heat Sections



MST47T (TOP)
103MJ (Usage)
1 x Griddle



MST54T (TOP)
120MJ (Usage)
1 x Target Top,
2 x Open Burners



MST ATTACHMENTS 432W x 965D x 924H(mm) Modular Top 241H(mm)



MST4S (Base)
MST4T (Top)
73MJ (Usage)
2 x Open Burners



MST5S (Base)
MST5T (Top)
47MJ (Usage)
1 x Target Top



MST6S (Base)
MST6T (Top)
31MJ (Usage)
1 x Even Heat Section



MST7S (Base)
MST7T (Top)
35MJ (Usage)
1 x Griddle



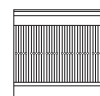
MST SERIES CHAR BROILERS 965D x 924H(mm)



MST17B 432W(mm)
47MJ (Usage)



MST24B 610W(mm)
63MJ (Usage)

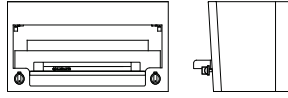


MST34B 864W(mm)
94MJ (Usage)

SALAMANDER & FRYER



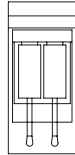
MST SERIES SALAMANDER 864W x 460D x 415H(mm)



MSTSRC
29MJ (Usage)



MST SERIES FRYER 432W x 965D x 924H(mm)



M35FSS (20L)
Single Pot
107.6MJ (Usage)

GARLAND HEAVY DUTY ELECTRIC SERIES

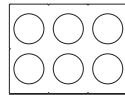


STANDARD FEATURES:

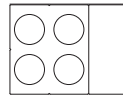
- Full-size oven(s) with complete porcelain interior finish
- Removable, 4-position rack guides with 1 oven rack, (per oven)
- Electro-mechanical heavy duty oven thermostat(s), 66°-288°C
- Cool-touch oven door handle(s)
- Stainless Steel front & sides
- 254mm high stainless steel backguard with slotted, black enameled, angled cap
- 152mm Stainless steel adjustable legs
- 415V, 3 Phase electrical connection



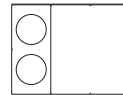
S686 Series 914W x 794D x 953H(mm) S684 Series 1524W x 794D x 953H(mm)



S686
14.9kW (Usage)
6 x Top Elements, 1 x Oven



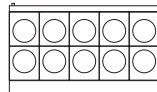
S686-12G
14.9kW (Usage)
4 x Top Elements, 1 x Griddle
1 x Oven



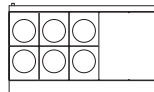
S686-24G
14.9kW (Usage)
2 x Top Elements, 1 x Griddle
1 x Oven



S686-36G
14.9kW (Usage)
1 x Griddle 1 x Oven



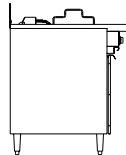
S684
26.5kW (Usage)
10 x Top Elements, 2 x Ovens



S684-24G
26.5kW (Usage)
6 x Top Elements, 1 x Griddle,
2 x Ovens



ELECTRIC FRYERS 457W x 877D x 959H(mm)



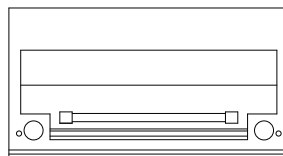
S18F (15L)
12kW (Usage)



S18SF (15L)
16kW (Usage)

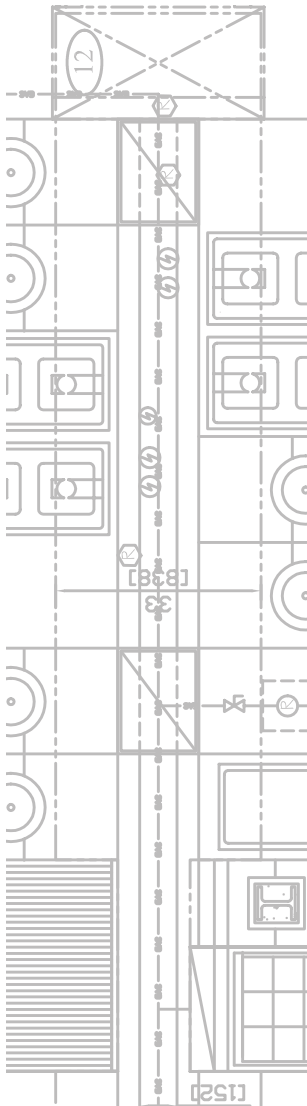


ELECTRIC SALAMANDER 864W x 457D x 413H(mm)



SERC
7kW (Usage)

GARLAND ISLAND SUITES An island of your own



Your own unique and customised island suite designed by Garland is the ultimate in cooking and design expression.

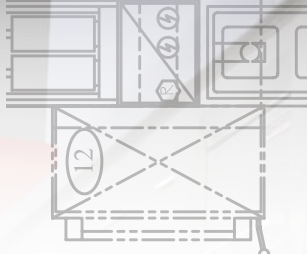
Imagine you work on an island of your own. You set the pace, make the rules and create an environment that makes your work a pleasure to perform. In this space you have everything you need to make your kitchen a culinary paradise.

At Garland, an entire team of specialists awaits to help turn your dream into a reality. A kitchen experience to thrill the world's most discerning chefs - seducing them with precision and efficiency, the finest craftsmanship, innovation in design and function, quantifiable, dexterity and power.

You choose based on your menu and unique, personalised style.

- Open Burners
- Broilers
- Fryers
- Pasta cookers
- Griddles
- Induction
- Salamanders
- Refrigeration

For more information on Garland's Island Suites call **1800 035 327** or visit www.comcater.com.au





24 Hour Service Hotline

1800 810 161

Equipment Sales

1800 035 327

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Email: sales@comcater.com.au

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Phone: 1800 035 327

Fax: 1800 808 954

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96-100 Tope Street, South Melbourne, VIC 3205

Phone: 03 8369 4600

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Email: sales@comcater.com.au

NSW/ACT SALES SHOWROOM & DEMONSTRATION KITCHEN

Unit 20/4 Avenue Of The Americas, Newington, NSW 2127

Phone: 02 9748 3000

Fax: 02 9648 4762

Email: nswsales@comcater.com.au

QLD/NT SALES SHOWROOM & DEMONSTRATION KITCHEN

1/62 Borthwick Avenue, Murarrie, QLD 4172

Phone: 07 3399 3122

Fax: 07 3399 5311

Email: qldsales@comcater.com.au

WA SALES SHOWROOM & DEMONSTRATION KITCHEN

16/7 Abrams Street, Balcatta, WA 6021

Phone: 08 6217 0700

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Email: wasales@comcater.com.au

SA SALES

Phone: 0409 340 015

Email: sasales@comcater.com.au

EQUIPMENT SERVICING (24/7)

Phone: 1800 810 161

Fax: 03 8369 4696

Email: service@comcater.com.au

EQUIPMENT SPARE PARTS

Phone: 1300 739 996

Fax: 03 8369 4696

Email: spares@comcater.com.au

TECHNICAL PHONE SUPPORT

Phone: 1300 309 262

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