



GARLAND®



Represented By

BOWERMAN MANAGEMENT GROUP

Manufacturers' Representative for Foodservice Equipment

Full-Size Performance and Durability in a Counter-Sized Footprint

Range

Excellent for
Sauté and
Pan Frying



- ◆ 30,000 BTU Starfire Pro Burner
- ◆ Individual Pilots are Positioned for Protection Outside of the Spill Zone
- ◆ Two-Piece Burners Provide Clog Free Operation for Easy Cleaning and Balanced Power

Broiler

Perfect for
Steaks,
Chops, and
Fish



- ◆ Temperature Range from 300° to 660°F
- ◆ Electronic Ignition Allows for Easy Continuous Operation
- ◆ Greater Flame Control for Reversible Cast Iron Racks and Adjustable Rack Grates

Griddle

Great for a
Wide Range
of Dishes



- ◆ Temperature Range from 200° to 550°F
- ◆ 1" Thick Polished Steel Plate Reduces Heat Drop Out
- ◆ Optional Chrome, Fully Grooved or Partially Grooved Griddle Plates for Your Menu Needs

[View Product Brochure](#)

[View Product Video](#)

Looking for something different?
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Contact Us Today for Further
Discussion or to Schedule a Meeting!

Main Office: **315.453.5288** [E-Mail](#)