

Master Series

Why cook with anything less?



Master Series Ranges

Performance and Versatility
the competition can't match!

These days, buying just about anything based on its price almost seems practical, unless you understand that Premium products, like Garland's Master Series Heavy Duty Gas Ranges, earn their premium status by consistently delivering long-term savings.



Stainless steel high-shelves, backguards and low-profile backguards have no exposed fasteners for enhanced safety and hygiene.

Superior heat distribution across the entire burner surface.

Cast iron top grates and ring grates designed for maximum durability and cleanability.

"Cool-Touch" oven door handle

All major components, adjustments and service data are accessible from the front of the range.

Large, 40K oven with porcelain enameled top, bottom, back liner, embossed sides and door liner. Nickel-plated oven rack and removable rack guides.

Heavy-Duty "FDO" oven thermostat with range of 150°F - 500°F (66°C - 260°C)



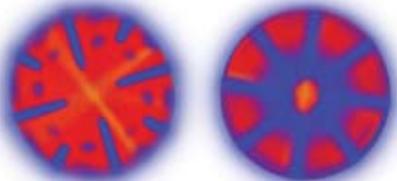
At the heart of every Master Series Range is the Starfire Burner



It's innovative design gives the best heat impingement pattern of any burner in the industry, for faster cooking times that save money. Starfire burners are the standard by which other burners are compared. For the most demanding applications, the Starfire 24K (7.0 kW) sauté burner is the answer. Its smaller size and lower heat rating are perfectly suited for sauté pans. Starfire sauté burners reduce burning, helping you to retain

flavor for delicious results every time. Ranges are available with storage cabinets, standard and convection oven bases, for use in stand-alone, multi-unit or battery applications. Modular tops are also available. Garland also offers a full line of electric ranges. Master Series Arctic Fire refrigerated bases are also available for use with a variety of Master Series Modular cooktops.

Starfire



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



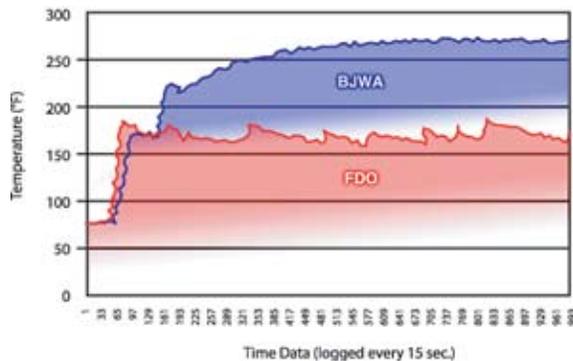
Efficient Power

Starfire™ Burners offer even heat distribution across the entire burner surface.

With reflector bowls and ring grates engineered specifically to minimize heat loss and produce even heat distribution, our exclusive starshaped burner on the Master Series Range top simply outperforms our competitors higher rated ring burners in effective productivity, precision and economy.

Effective Control

The Heavy-Duty "FDO" oven thermostat with a range of 150°F - 500°F, (66°C - 260°C), delivers accurate, controlled performance for even baking and outstanding low-range control for better roasting.



It's everything... including the kitchen sink.

Practical function and style with



- 1 Spectro-heat tops help you target heat for greater control from rapid boil to simmer. Four stock pots can be accommodated at one time and can be maneuvered easily on the flat, even surface.
- 2 Garland ovens have an FDO control that allows you to achieve a consistent 150° holding temperature—giving you low-roasting capability at the turn of a dial. Ovens can also be used as plate warmers. For easy start-ups, a piezo spark ignition system comes standard on all Garland ovens.
- 3 7 1/2" continuous plate rail (up to 102" in length) is one of the deepest in the industry and has been engineered to provide a smooth, level work surface for even plating and less spillage when removing product from heat.
- 4 Optional sink insert puts running water where you need it. Fast fill-ups and easy cleaning are at your fingertips.
- 5 Two-piece 35K (10.2 kW) lift-off Starfire burners are the most powerful in the industry. More heat means faster cooking times that save you money.
- 6 Tubular high shelves are contemporary in design and extremely strong and durable. Unlike closed-style shelves, they allow grease-laden vapors to escape, making cleaning easy.
- 7 On Multiple banked systems we've removed the double legs and casters between units for easy cleaning.
- 8 Cast-iron oven burner 40K BTUs (11.7kW) delivers powerful heats and lasts longer than traditional steel burners, for increased performance and long-term reliability. Garland range ovens yield a natural convection heat pattern without the fan, for consistent browning
- 9 Fryers give you consistent results every time. Centerline thermostats measure temperatures in precise 1 degree increments for instant recovery.

quality you've come to expect from...



- 10 No exposed screws and fasteners for quick and safe wipe-down, adding efficiency to your workday.
- 11 Single units are available in widths down to 12", maximizing available space or easily accommodating design limitations that prohibit a full-size range or two ranges side by side. 12" tops come in your choice of open top, hot top, or griddle. 17"-wide tops can be configured with open top, spectro-heat, even-heat, and griddle.
- 12 For great branding results, choose Garland's grooved griddle option.
- 13 Ergonomically designed control knobs are always "cool to the touch" and are recessed under the front rail, decreasing the chance of accidental damage.
- 14 Charbroilers generate up to 90,000 BTUs of cooking power and are ideally suited for both production line and a la carte cooking.
- 15 Full-width cabinet with left-and-right-swing stainless steel doors gives you a large, convenient storage area.
- 16 Salamander and warming oven control handles are easy to grab and located in the "cool zone" for added operator safety.
- 17 Clean-line handles have been engineered to dissipate heat. They also feature solid ends for easier cleaning.
- 18 Hinged lower panel gives you quick access to internal components without tools.

We've Mastered Convenience



Tubular high shelves allow heat and grease-laden vapors to escape, making cleaning easier than ever. Smooth, finished surfaces are free from welds, screwheads, and fasteners, for fast and safe wipe-downs after use. Various range-top configurations increases flexibility. For instance, you can sauté on the front and use the back for bain-marie or simmering. We've also eliminated double legs between units for easier cleaning. And all Master Series components can be used in single, multi-unit, and full battery configurations and are available in sizes down to 12", helping you make the most of available kitchen space. Optional sink insert puts running water where you need it, for fast fill-ups and quick, easy cleaning.



Considered Safety

The Master Series is a world-class cooking system that meets international safety ratings with optional Sentry safety protection for all open burners. Hi/Low valves monitor and control the lowest heat setting, preventing burners from going out under griddles.

Easy-to-grab door handles are finished with solid ends, reducing the chance of slippage from debris buildup. Handles and controls are always "cool to the touch"— salamander controls are located out of the "hot zone," making the Master Series safer for you to use.



Observed Creativity

Plating has been made easier with a 7 1/2"-deep plate rail that provides a smooth, level, and seam-free working area—for perfect design of plates and efficient use of valuable prep time. Recessed knobs and controls provide easy access and reduce the risk of accidental damage. Clean, contemporary visual lines compliment any kitchen.

Master Series Fryers

Quality, consistent results time and time again.



Master Series Fryers

Master Series fryers quickly drive off water and steam, giving fried foods a desired texture and an enhanced appearance. These fryers are designed for high-volume use. The centerline thermostat is located in the center of the cooking area and monitors oil temperature in precise 1 degree increments. Instant temperature recovery gives you less greasy, better-tasting products. Deep "cold zones" allow breathing and small food particles to settle without continuing to fry—extending shortening life. Multiple burner orifices with ceramic targets produce even heat, and Garland offers a life-time warranty on the fryer tank*. Open vat design is easy to clean—a clean vat reduces flavor transfer

from food to food and extends oil life. Better-tasting, consistent results and increased shortening life are the Master Series advantages.

Master Series Broilers



The Essence of Broiling

The essence of broiling a great steak or chop is in the quality of the broiler that prepares it. Invisible, infra-red rays create super heated energy that quickly sears the outside of the meat, sealing in natural juices, and leaving the interior at just the perfect degree of doneness. But as new age menus evolve, the essence of delicious broiled food has grown to include poultry, seafood, and even vegetables. To consistently produce that juicy, succulent flavor, texture, and appearance that only infra-red broiling can achieve, your equipment and techniques must be more flexible and controlled than ever before.

Large-capacity grease containers are located outside the heat zone of each broiling chamber, reducing the chance of splatters or smoking due to trapped grease when your operation is running at full capacity. Clean up is safe and simple.

New rack handle design and placement ensures the handle is out of the path of infra-red rays. The handle stays cool-to-the-touch, enhancing ease of use and operator safety.

Redesigned, filtered combustion airflow produces a cleaner burn, using less fuel. Maintenance time is reduced dramatically, while productivity and reliability increase.



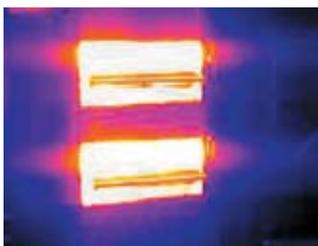
Serious heat for high volume kitchens.



Branding options available - diamond pattern for cooking delicate products or half round broad brand for other products.

Master Series broilers and salamanders have been designed for quick and efficient cooking operation.

Range Match charbroilers are ideally suited for both production line and a la carte broiling. For example our M34B has six powerful burners and long-life ceramic briquettes generate 90K BTUs (26.4 kW) of heat—for even heat distribution and shorter cooking times. Durable stainless steel front with double-access doors comes standard. Over-fired broilers deliver potent heat and are offered with your choice of infrared or ceramic heating systems. Large chrome-plated, spring-loaded grids make loading and cleaning simple; finishing ovens are efficiently housed over burners to capture the lost heat. For added convenience and flexibility, salamanders come with dual controls, located out of the “hot zone,” and fully adjustable grates enabling you to broil a wider variety of foods than ever before. Salamanders are available for range mount, wall mount or with an optional leg kit for countertop operation. A full selection of cheesemelters is also available.



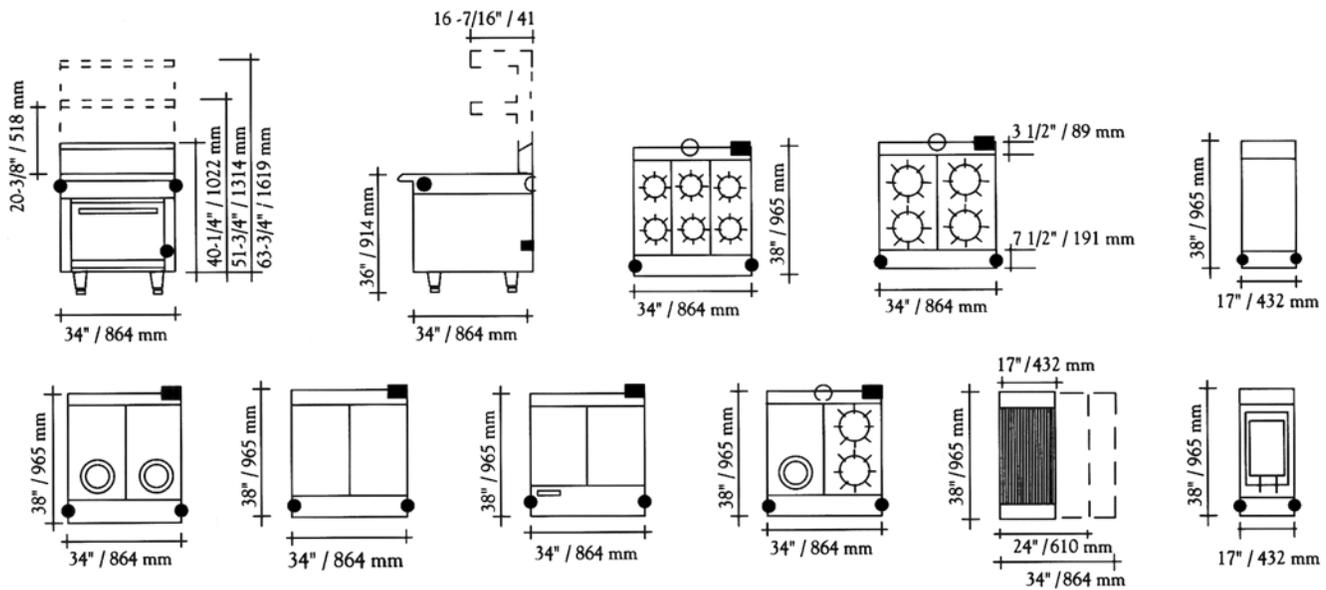
Thermal imaging demonstrates that despite intense, infra-red broiling power, the outer surfaces of the M110XM stay cool and safe.

High-performance Infra-Red Broilers

Infra-red broilers heat instantly, (start broiling in 2 minutes), and burn very efficiently. Studies show that fuel costs are reduced by up to 50%, when compared to conventional broilers.

**Lifetime warranty available in North America only.*

Enodis®



Model	Description	R-Range		S-Storage		T-Modular Top	
		BTU Rating	Weight LBS/KG	BTU Rating	Weight LBS/KG	BTU Rating	Weight LBS/KG
M MST*							
• • 43	Six (6) Open Burners	184,000	440/200	144,000	340/155	144,000	250/114
• • 44	Four (4) Open Burners	180,000	440/200	140,000	340/155	140,000	250/114
• • 45	Two (2) Spectro-Heat Sections	130,000	510/232	90,000	410/186	90,000	320/145
• • 46	Two (2) Equa-Therm Sections	130,000	450/205	90,000	350/159	90,000	260/118
• • 47	One (1) Griddle Top-34" / 864 mm	139,000	600/273	99,000	500/227	99,000	410/186
• • 54	Two (2) Open Burners-One (1) Spectro-Heat Top	155,000	510/232	115,000	410/186	115,000	305/136
• • 35F	Fryers	-	-	110,000	220/100	-	-
• • 17B	Charbroiler-17" / 432-mm wide	-	-	45,000	235/107	-	-
• • 24B	Charbroiler-24" / 610-mm wide	-	-	60,000	330/150	-	-
• • 34B	Charbroiler-34" / 864-mm wide	-	-	90,000	510/231	-	-
• • 45	Two (2) Open Burners-17" / 432-mm wide	-	-	70,000	200/93	70,000	120/55
• • 55	Spectro-Heat Section-17" / 432-mm wide	-	-	45,000	250/114	45,000	170/77
• • 65	Equa-Therm Section-17" / 432-mm wide	-	-	30,000	210/95	30,000	130/59
• • 75	Griddle Top-17" / 432-mm wide	-	-	27,000	270/123	-	-
• • SR-16	Salamander/Broiler	40,000	-	-	210/95	-	-

Convection Oven Base-Deduct 5,00 from total BTU's.

Note: Other model/options are available. See your rep for details. Specs and designs are subject to change without notice.

*Master Sentry Series -Total Sentry Flame Failure Protection. CE approval on MST items only.



Enodis

SOLUTIONS

Garland provides many of the operational solutions from Enodis, 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.



FINANCING

Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.



SERVICE

Garland products are backed nationwide by Enodis 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. Enodis STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Garland and other leading Enodis brands can equip you, or to apply for financing, visit www.enodis.com, consult your dealer, or call 727-375-7010.

Enodis