

# GFEN Technology Spotlight – Garland Group

*“Your Cooking Equipment Experts!”*

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Environmental responsibility and energy conservation are two of the hottest topics in foodservice today. Manitowoc Foodservice and one of their leading brands, the Garland group, understand that reducing energy use and improving the environment is good for business and foodservice operators. And to that end, they have accelerated efforts to offer more products that save energy and water while contributing to reducing your "environmental footprint." Because of this relentless dedication, Manitowoc Foodservice was recently named ENERGY STAR Partner of the Year 2011; the second consecutive year for its outstanding contribution to reducing greenhouse gas emissions by manufacturing energy-efficient products and helping to educate consumers about those products.

Current restaurant industry trends show that “going green” has gone mainstream as everyone from specialty coffee shops to burger chains search for ways to reduce their environmental footprint. Energy conservation is smart in more ways than one. It not only benefits the environment, but also has a positive bottom-line impact as well. A recent ENERGY STAR study showed that operators could increase profits by as much as one-third if they saved 20 percent on energy costs.

At Garland, they’re always looking for new and better ways to do your cooking. Whether it’s a broiler, fryer, griddle, grill, oven or range...no other equipment manufacturer offers you so many options, so many models, so many ways to delight your guests with juicy, flavorful foods prepared with the versatility of gas. Let’s take a quick look at some of Garland’s industry leading products...

## **Broilers**

Garland's over-fired broilers have been used by leading chefs around the world for decades. Quality, durability and perfect results are why. Garland offers a complete line up of under fired broilers from counter top models to their full size high-efficiency broiler.

## **Grills & Griddles**

Garland carries a complete line up of Char Broilers and griddles from 17" wide right up to 72" widths. These are available in light, medium and heavy duty models to fits your needs, with durability and reliability.

## **Ovens**

Garland offers a full spectrum of deck ovens with single unit or multi stack configurations. If you want to speed up service without sacrificing food quality then take a look at their Merrychef brand accelerated cooking ovens. Garland

offers a variety of traditional gas fired pizza deck ovens including the unique Air Deck to the powerful PyroDeck.

### **Ranges**

Garland Heavy Duty Ranges are used by some of the world's leading chefs - built to last - with the power you need to take it to the next level. Available in Garland and US Range branded models. The award winning G-Series Restaurant Range has expanded the boundaries for a chef's creativity by providing a variety of burner configurations to fit your particular chef's needs.

### **Fryers**

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 Fryers, earn their premium status by consistently delivering long-term savings. The Garland Master Series heavy-duty fryers feature an infra-red, jet-type burner and stainless steel frypot that is warranted for life. And, the centerline thermostat is accurate to +/- 1°F for greater consistency with your fried products.

For more information about how gas cooking equipment from the Garland Group can be a good fit for your foodservice establishment, call their Customer Support Center at 800-338-2204 or log onto their website at [www.garland-group.com](http://www.garland-group.com) and learn for yourself why Garland and Manitowoc Foodservice has been named Energy Star "Partner of the Year" two years in a row!