

A counter-line up engineered to take the kind of punishment you dish out every day

The Garland HD Counter Series

King-Size Power in a Counter line-up that delivers power, performance, durability, quality, and style. The HD Counter line from Garland is perfect within a line up or as a full power stand alone. Now you can maximize your productivity, profitability and flexibility.

Open Top Counter Range delivers efficient, even heat and king-size power

Award winning Range Top features:

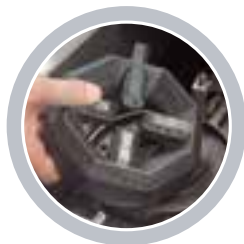
- 27" Industry leading depth provides the largest usable cooking surface
- Split ergonomic grates are easy to handle and clean
- Garland's exclusive two-piece 30,000 BTU Octagon Burner combines concentrated power for improved efficiency and heat control
- Balanced power burners offer precise and even heat for the lowest simmer to a fast boil
- Individual pilots are protected outside of the spill zone
- Sleek sculptured design for easy cleaning and maintenance
- 2 piece burner for clog free operation and easy cleaning

Expanded Cook Top:

Improved Prodsuctivity

At 27" deep, the HD Open Top Counter Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Split grates are easy to handle and clean. Fits 12" pots easily.

RANGETOPS



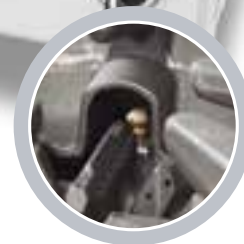
Two-piece burner

Burner splits apart for easy cleaning and clog free operation.



30,000 BTU Octagon Burner

Concentrated power with precise even heat for improved efficiency and heat control.



Protected Pilot

Individual Pilots are protected and situated outside of the spill zone.





Choose the reliable cooking line up that is packed with power and built to last.

Models and Specifications				
	Model	BTU/h NG	BTU/h Propane	Nominal Dimensions
Hot Plates - Open burners	UTOG12-2	60,000	52,000	13"H X 12"W X 32"D
	UTOG24-4	120,000	104,000	13"H X 24"W X 32"D
	UTOG36-6	180,000	156,000	13"H X 36"W X 32"D
	UTOG48-8	240,000	208,000	13"H X 48"W X 32"D
Step-Up Hot Plates -Open burners	UTOG24-SU4	120,000	108,000	max 20"H X 24"W X 32"D
	UTOG36-SU6	180,000	162,000	max 20"H X 36"W X 32"D
	UTOG48-SU8	240,000	216,000	max 20"H X 48"W X 32"D
Valve Controlled Griddle	UTGG24-G24M	54,000	54,000	13"H X 24"W X 32"D
	UTGG36-G36M	81,000	81,000	13"H X 36"W X 32"D
	UTGG48-G48M	108,000	108,000	13"H X 48"W X 32"D
	UTGG60-G60M	135,000	135,000	13"H X 60"W X 32"D
	UTGG72-G72M	162,000	162,000	13"H X 72"W X 32"D
Thermostatically Controlled Griddle (Snap-Action)	UTGG24-GT24M	56,000	56,000	13"H X 24"W X 32"D
	UTGG24-GT36M	84,000	84,000	13"H X 24"W X 32"D
	UTGG48-GT48M	112,000	112,000	13"H X 48"W X 32"D
	UTGG60-GT60M	140,000	140,000	13"H X 60"W X 32"D
	UTGG72-GT72M	168,000	168,000	13"H X 72"W X 32"D
Broiler W/adjustable grates and cast iron radiants	UTBG24-AR24	72,000	72,000	13"H X 24"W X 32"D
	UTBG36-AR36	108,000	108,000	13"H X 36"W X 32"D
	UTBG48-AR48	144,000	144,000	13"H X 48"W X 32"D
	UTBG60-AR60	180,000	180,000	13"H X 60"W X 32"D
Broiler W/non-adjustable grates and cast iron radiants	UTBG24-NR24	72,000	72,000	13"H X 24"W X 32"D
	UTBG36-NR36	108,000	108,000	13"H X 36"W X 32"D
	UTBG48-NR48	144,000	144,000	13"H X 48"W X 32"D
	UTBG60-NR60	180,000	180,000	13"H X 60"W X 32"D
	UTBG72-NR72	216,000	216,000	13"H X 72"W X 32"D
Broiler W/adjustable grates and ceramic coals	UTBG24-AB24	60,000	60,000	13"H X 24"W X 32"D
	UTBG36-AB36	90,000	90,000	13"H X 36"W X 32"D
	UTBG48-AB48	120,000	120,000	13"H X 48"W X 32"D
	UTBG60-AB60	150,000	150,000	13"H X 60"W X 32"D


WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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