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Garland Commercial Ranges

Manufacturing Culinary Equipment with Enduring Excellence

A restaurant is a place where various culinary dreams come to life. At the center of it lies the kitchen that transcends mere workstations to become the pulsating heart of the business. An array of meticulously crafted culinary equipment is crucial to transforming essential ingredients into high-quality meals, elevating the dining experience while ensuring guests return to savor the artistry of flavor time and again.


Bob Dellert,
VP of Sales and Marketing

That is where Garland Commercial Ranges serves as the leader, helping restaurants and other food-based businesses make their kitchen a notch above the competition with pragmatic and innovative solutions.

Leveraging its equipment manufacturing legacy that dates back to the 1800s, Garland specializes in designing, manufacturing, and marketing a broad range of commercial kitchen equipment. Its expertise covers a full spectrum of commercial ranges, induction units, high-efficiency broilers, convection ovens, griddles, dual-platen grills, and countertop equipment.

The team of industry experts at Garland works closely with chefs and professionals to design equipment that befits their operational requirements. Each design is realized through cutting-edge innovation and quality craftsmanship, bringing precision and efficiency to their kitchens and empowering businesses to always stay ahead of the curve. Its culinary systems are also known for their unmatched performance and durability that enable chefs to focus on culinary creativity and 'bring their passion to the surface.'

"We embrace a customer-centric approach to product design and continue to innovate and adapt to the ever-changing culinary demand," says Bob Dellert, VP of Sales and Marketing at Garland.

Garland's product suite focuses on two categories — clamshell and core cooking. The clamshell cooking products range is designed for restaurant chains, and its flagship solution, the Xpress Grill cooking device, has earned the Kitchen Innovation Award at the NRA in 2022 for its performance excellence. Designed with robust active compression technology, the Xpress Grill is acclaimed for its ability to quickly produce high-quality results, ensuring better yields and rapid cooking.

That's why major brands like McDonald's, Chick-fil-A, and Wendy's largely rely on its Xpress Grill device and leverage its capabilities to build exceptional kitchen and guest experiences.

On the flipside, Garland Group's core cooking products, from convection ovens to restaurant range and countertop cooking, are gaining traction among leading brands in the space. Each of the solutions is carefully customized to clients' budget and operational requirements. The Sun Fire cooking device serves as an entry-level or 'good' option, while its U.S. Range system and Garland devices efficiently serve their medium and heavy-duty operation. The Starfire Pro burner system is positioned as a premium offering in commercial kitchen space, enhancing its reputation for excellence.

> **We embrace a customer-centric approach to product design, and continue to innovate and adapt to the ever-changing culinary demand**

As a one-stop commercial kitchen equipment manufacturer, Garland offers induction cooking solutions that stand out for unparalleled precision, speed, and efficiency. Its broilers cover both under-fired and over-fired options, ideal for large and small operations. The oven range includes versatile options for baking, roasting, pizza, and convection needs.

Garland's dedication to excellence is upheld by its manufacturing principles overseen by seasoned professionals — Matt Stem, VP of Manufacturing and Graham Sams, President. This helps ensure product quality and timely delivery. The company also employs proactive strategies to minimize risks, including the adoption of dual suppliers for critical components, which enhance operational resilience and ensure high standards that define its esteemed reputation.

A culture rooted in entrepreneurial spirit is at the heart of Garland Commercial Ranges, empowering it to make impactful decisions and foster a collaborative work environment. This culture, coupled with its dedication to client success, drives its day-to-day business operation and contributes to Garland's success, making it an ideal partner for many food-related businesses. FB

Garland Commercial Ranges



Recognized as one of the Top 10 Foodservice Equipment Manufacturers for creating an impact in the market place