



An Island of Your Own



Imagine an island
of your own...



...now imagine one of ours

Imagine you work on an island all your own. You set the pace, make the rules, and create an environment that makes your work a pleasure to perform. In this space you have everything you need to make your kitchen a culinary paradise.

At Garland, an entire team of specialists awaits to help turn your dream into reality with the Master and Cuisine Series Island Suites.

Ever-evolving, both the Master and Cuisine Series Island Suites are unique in their technological innovation and style. A kitchen experience to thrill the world's most discerning chefs - seducing them with precision and efficiency, the finest craftsmanship, innovation in design and function, quantifiable dexterity and power.



A custom Island suite created by Garland.

Form and Function, for more than 50 years

Garland has a long history of designing and manufacturing many of the most significant suites for a "who's who" of the major culinary destinations in North America and the world. Major consultants in North America have come to trust the Garland name as one that represents reliability and durability combined with the latest innovation and technology for unmatched performance and results.



You have finally arrived...

Your own island as designed by Garland is the ultimate in cooking and design expression. Moreover, your island can be further refined with custom cooking equipment. Built upon a solid foundation, Garland Master Series Heavy Duty or Cuisine Series Heavy Duty equipment is the prime building block for even the most proficient chef to design - and define - a personal cooking experience. Your island is the ultimate in performance and style.



Cook-Tops

- Open Burners
- Griddles
- Broilers
- Induction

A full range of cook tops are available from Garland. You choose based on your menu and your unique style.



Food Wells

Everything you need is exactly where you need it. Of course! It's your island after all.



Fryers

Combining the world's best equipment into your island is easy since Garland is part of Manitowoc Foodservice.



Refrigerated Bases

Refrigerated bases can be mounted below most cook tops and are available in both self contained compressor as well as remote located compressor.

The Garland ACT Suite features Accelerated Cooking Technology™: Cleveland Steam Chef, Merrychef Accelerated Oven, Garland 1/2 Size Oven, Garland Induction Hobs, Garland Induction Griddle, Refrigerated Base, Salamander and more. A ton of cooking power packed into a 15' Island.





A custom Island Suite designed by Jean Joho and created by Garland.

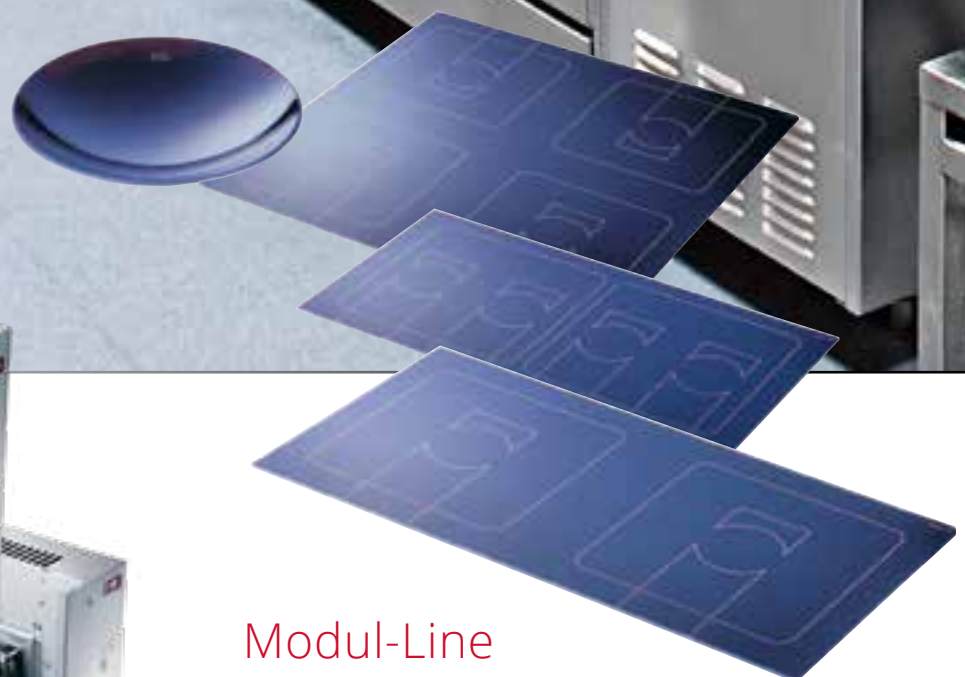
Welcome... to Paradise

You know your capabilities. You have proven yourself ready, willing and able to master the realm of culinary excellence. The natural progression in your evolution is to play a part in the design of the tools that make you even greater than you have ever been. An island of your making, filled with all of the practical amenities that will help you to focus on the food, and forget the rest.

Garland Island Suites are created for those who, like the designers and engineers that craft them, never stand still. With emphasis on strength, durability and distinction, each island is custom made for the chef whose vision and creativity will turn the mere act of eating into a spectacular event. Now it's our turn to whet your palate as you turn the pages and imagine, an island of your own.



Everything you imagined...



Modul-Line

With remote power supply provides flexibility in kitchen planning and installation.



Modul-Line meets all the needs of a large-scale cooking appliance installation.

Modul-Line is the perfect partner for large-scale fitted kitchen installations. With combinable power units, large power generators can be placed remotely, ideal for flexible kitchen planning. The modular approach also allows flexibility in number of cooking points, full-area, circular or wok or griddle coils and style of controls. Combined power units are available in a choice of ratings, along with various coil types, user controls, Ceran plates and mounting frames.



Make your Dream a Reality

From fast, efficient heat delivery, to expanding plating areas, it's a series of commercial cooking equipment that works in unison with you as a natural extension of your own abilities.





Inspire Your Island Lifestyle

The customization of your equipment doesn't just end with an outline of what you want - you can also color it to coordinate with the rest of your kitchen and restaurant. Choose from a variety of colors or the latest design sensation. Make your equipment an element of design. Blend your ability with Garland's capability and create an environment where new culinary masterpieces can take shape. Use your talent and trademarks to inspire experiences your customers will never forget. Choose equipment that eliminates the difference between what you want and what you can get. With Garland you'll get it all!

The Master & Cuisine Series Island Suites

It's time to extend your creative capabilities and invent an environment that complements your mastery. Create your island the way you would a signature dish... with individual accents, trademarks, and a style all your own. Focus on your future and design your dreams. They'll be built expressly for you by Garland - the company that is dedicated to providing the best canvas on which to paint your culinary masterpieces.

An Island you
can call your own...





Thanks to our partners for allowing us to showcase our equipment in your location.

Aureole Restaurant
At the Madalay Bay Casino & Resort
Las Vegas, Nevada, U.S.A.

Universal Studios lost Continent
Florida, U.S.A.

Le Francais Restaurant
Chicago, U.S.A.

Eiffel Tower Restaurant
Paris Casino
Las Vegas, Nevada, U.S.A.

Marriott Champs Elysées
Paris, France

Spago
Beverly Hills, California, U.S.A.

Loch Lomond Golf Club
Scotland

Citronelle
Washington, D.C., U.S.A.

Café Centro
New York City, New York, U.S.A.

Gary Danho
San Fransico, U.S.A.

Humber College
Toronto, Ontario, Canada

George Brown College
Toronto, Ontario, Canada

Corinthia San Gorg
Malta

Holland House
St. Maarten

Orleans Hotel & Casino
Las Vegas, Nevada, U.S.A.

Homewood Park Hotel
London, England

Marriott Hotel
London, England

Auberge du Pommier
Toronto, Ontario, Canada

Cusinart Hotel
Anguilla, B.W.I.

American Stores
Salt Lake City, Utah, U.S.A.

Warren House
London, England

Chicago Beach Resort
Dubai, U.A.E.

Amman Sheraton Hotel
Amman, Jordan

Laboratorio del Galileo
Washington, D.C., U.S.A.

Azul
Miami, Florida, U.S.A.

Landmark Hotel
London, England

Le Toque
Montreal, Quebec, Canada



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[®]**, **Crem[™]**, **Delfield[®]**, **fitkitchenSM**, **Frymaster[®]**, **Garland[®]**, **Kolpak[®]**, **Lincoln[™]**, **Manitowoc[®]**, **Merco[®]**, **Merrychef[®]** and **Multiplex[®]**.

Bringing innovation to the table • **welbilt.com**