



Perfect Pizza

Even heat, fast recovery.

Now you can make perfect pizza every time with the GPD Series Pizza/Baking Oven from Garland, the leading manufacturer of top quality commercial kitchen equipment.



Stone-hearth baking in a modern deck oven

Accommodates a variety of menu items.

GPD Series ovens feature real stone hearths for even heat distribution and heat retention throughout. The eight-inch high oven cavity accommodates a variety of menu items, and offers access to the full width of the cooking surface. The oven door, when open, provides a flat door-to-hearth bridge making loading and unloading quick and easy.



Independent top and bottom heat control

Useful features

Dual heat-damper system allows you to "adjust" the bottom and top heat for specific menu items to guarantee perfect results time after time. Plus, the GPD Series Pizza/Baking Oven comes with Garland features that prove this is not just another pizza oven!



"Set and Forget" Temperature Controls

Highly efficient, time saving

Garland puts a heat "barrier" between the open flame and the stone-hearth, which allows the oven to operate with high efficiency when cooking and maintain its proper temperature when idle. That means a faster start up time when cooking, and less time spent physically cooling the stones or using screens to compensate for an over-heated deck. The GPD Series hearth lasts longer, minimizing replacement costs.



Cool-touch handles

Get a grip without the use of gloves.

Is your oven too hot to handle? Thanks to an insulating "thermal break" between the door skin and the handle brackets, heat transfer to the door handles is minimized. Kitchen staff get a safe, cool grip every time without having to wear gloves or tie a towel around the handle.



Hinged door for easy access to gas valve



650°F quick recovery throttle thermostat

Perfect pizza, every time.

The Garland GPD Series delivers the popular, old-fashioned flavor of stone-hearth baking in a modern deck oven design that delivers even heat, fast recovery, ease of use and energy-efficiency.

Performance Features

Advanced Cool Grip Door Handles

- Unique thermal break minimizes heat transfer to handles

650°F Throttle Thermostat

- Provides quick recovery and maintains oven performance during peak periods

Unique Heat Barrier Maintains Oven Temperature

- Heat barrier between open flame and stone hearth eliminates the need for "cool down" time and keeps temperature constant

Easy Access For Service

- Burner package is easily accessible through burner access door
- Hinged door on control panel for easy access to gas valve
- Cleaning is easy with towel or vacuum (once oven has cooled)

Dual-Damper Heat Control

- Dual heat-damper system gives you control over the bottom and top heat for baking that's tailored to your product
- Damper control rods are made from rust-resistant stainless steel for durability and long life

Double Deck Models Available

- For higher production capacity, double deck GPD Series Pizza/Baking Ovens are available

GPD Series Ovens



GPD-60 Single Deck



GPD-48-2 Double Deck

Model	Decks	BTU/hr	kW	Deck Dimentions (per deck)
GPD-48	Single	96,000	28.1	8" x 36" x 48" (203 x 914 x 1,219mm)
GPD-60	Single	122,000	35.7	8" x 36" x 60" (203 x 914 x 1,524mm)
GPD-48-2	Double	192,000	56.2	8" x 36" x 48" (203 x 914 x 1,219mm)
GPD-60-2	Double	244,000	71.4	8" x 36" x 60" (203 x 914 x 1,524mm)

Standard Features:

- 1 ½" (38mm) thick Pyrorock Hearth
- 122,000 BTU (35.7 kW) input - GPD60
- 96,000 BTU (28.1 kW) input - GPD48
- Removable aluminized steel flame spreaders (2)
- Throttle thermostat for quick recovery (650°F/345°C maximum temperature)
- 100% automatic pilot safety shut-off valve
- Stainless steel front, sides and legs.
- Full-width, heavy-duty oven door closes flush to hearth.
- Open door lies flush to hearth for easy loading and unloading.
- "Cool Touch" door handle for safe, comfortable operation.
- Easy access doors to burner compartment and gas control valve
- 48" (1,219mm) X 36" (914mm) and 60" (1,524mm) X 36" (914mm) hearth models to match production needs
- 8" high oven cavity
- Heat damper system provides top to bottom heat adjustment within cooking chamber
- Standard with Canopy Flue Diverter
- ¾" NPT manifold connection - right rear and side connection
- One year limited parts and labor warranty
- Two-year parts warranty on Pyrorock Hearth



Check out our full range of Garland Pizza/Bake Ovens



Gas and Electric Bake Ovens with Hearthrite Decks

- Stainless steel front, sides, top, back and legs
- Snap action throttle oven thermostat controls
- Hearthrite stone oven hearths



Air Deck Oven

- Porcelainized Control Panel
- Stainless Steel Perforated Deck
- Electronic Ignition (Gas Models)
- Snap Action Thermostat
- Heat Control Damper System
- Forced Air Combustion Burner – 80,000 BTU Input (Gas Model)



Master Convection Ovens

- 13-position rack guides
- 60,000 BTU's - standard
- Master 200 solid state manual control - standard
- Single, double - deck models
- Gas or electric models



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®.**

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