

Garland's two-sided Xpress grill is the ultimate kitchen upgrade!

Models and Specifications

	Model	Description	Total Gas Input	Total Electric Input	Cu. Ft	Ship Weight
24" Wide Gas Xpress Grills	XG24*	Flat Griddle Two Platens	66,000 BTU	8.66 kW	45	515/234
	XG241L	Flat Griddle One Platen on Left	66,000 BTU	4.33 kW	45	455/207
	XG241R	Flat Griddle One Platen on Right	66,000 BTU	4.33 kW	45	455/207
	XG24F	Flat Griddle No Platens	66,000 BTU	-	45	395/179
36" Wide Gas Xpress Grills	XG36*	Flat Griddle Three Platens	99,000 BTU	12.99 kW	59	965/438
	XG362L	Flat Griddle Two Platens Left	99,000 BTU	8.66 kW	59	905/411
	XG362R	Flat Griddle Two Platens Right	99,000 BTU	8.66 kW	59	905/411
	XG361L	Flat Griddle One Platen Left	99,000 BTU	4.33 kW	59	845/384
	XG361C	Flat Griddle One Platen Centre	99,000 BTU	4.33 kW	59	845-384
	XG361R	Flat Griddle One Platens Right	99,000 BTU	4.33 kW	59	845/384
	XG36F	Flat Griddle No Platens	99,000 BTU	-	59	785/356
24" Wide Electric Xpress Grills	XE24	Flat Griddle Two Platens		17.3 kW	45	485/220
	XE241L	Flat Griddle One Platen on Left		12.98 kW	45	425/193
	XE241R	Flat Griddle One Platen on Right		12.98 kW	45	425/193
	XE24F	Flat Griddle No Platens		8.98 kW	45	365/166
36" Wide Electric Xpress Grills	XE36	Flat Griddle Three Platens		25.6 kW	59	910/413
	XE362L	Flat Griddle Two Platens Left		21.6 kW	59	850/386
	XE362R	Flat Griddle Two Platens Right		21.6 kW	59	850/386
	XE361L	Flat Griddle One Platen Left		17.6 kW	59	790/359
	XE361C	Flat Griddle One Platen Centre		17.6 kW	59	790/359
	XE361R	Flat Griddle One Platen Right		17.6 kW	59	790/359
	XE36F	Flat Griddle No Platens		13.6 kW	59	730/331



*XG24 and XG36 are Energy Star qualified models



SOLUTIONS

Garland provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simply budgeting and get the equipment you need, today.



SERVICE

Garland products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.



Double Your Output
Not Your Space



See back for Energy Star rated models

Xpress Grill



Xpress Grill



Smart dual-surface grills save money, time and space while improving food quality and consistency.

The Xpress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. The precise temperature controls ensure food is cooked to the appropriate core temperature ensuring operators achieve consistent quality and food safety. Plus, rapid recovery and rapid pre-heat features save energy by allowing the griddle to cool between peak periods.



Enhanced Cooking Flexibility

Can be used for single or double sided cooking. No manual adjustment necessary, just switch settings.



Increased Efficiency

Rapid recovery upper grill surface ensures maximum production levels.

Automated controls and cook cycles makes grilling easy using one or two sides

Simple Concept: Xpress Grill 2-sided cooking is faster, reduces the risk of undercooking, enhances product consistency, and offers the flexibility of independently-controlled, 2-sided heat zones in one easy-to-use, high-output grill.

Simple Design: Less components, sealed platens, and precise controls are keys to Xpress Grill's high performance and reliability.

Simple to Own: Xpress Grill is easy to operate, maintain, and service, all helping increase profit and reduce cost.

Double your production not your space with the Garland Xpress Grill

- Faster cooking times with two even-heat surfaces promotes greater productivity
- Automated time/temperature/platen gap adjustments ensure consistent, even application of pressure to products that are cooking
- Precise electronic thermostats provide a temperature range of 150° - 425° F
- Reduced risk of under cooked food
- As platen touches the product, timed cooking begins automatically ensuring food is cooked to the desired core temperature
- Allows different products to be grilled producing consistent results with minimum skill-level labor
- Easy to operate, maintain, and service, helping to increase profit and reduce cost
- Separate controller for each 12" section

Quick Pick Controllers

Easy to use menu can be factory set or customized to your menu specifically. Set temperature, cook time, gap and food type. Reduces training yet ensures consistent results and quality.



Do the math. Grilling both sides at the same time cooks your product in half the time it would take on a conventional flat grill. In the same space as that 36" flat grill, Xpress grill **doubles** your capacity.



Save time. No more manual searing and turning, just select a product, load the grill and lower the platen. When cooking is complete, the platen rises automatically. With Xpress grill, **anyone** can turn out load after load of consistently grilled product.



Ensure food safety. With operation and maintenance boiled down to a few simple, repeatable procedures, the probability of operator error or accident is nearly eliminated. Xpress grill's fool-proof, product-specific cooking sequence locks in food safety and consistency.



Reduce cost. A true piece of Garland Accelerated Cooking Technology, Xpress grill's amazing efficiency and slick operation deliver significant reductions in energy consumption, waste, and costly risk. Operating costs go down; productivity and profit go up.

