



GARLAND[®]

CANADA

A Welbilt Company

Price List

Canada 2018 

Effective: January 1, 2018

www.GarlandCanada.ca



MERCO[®]

A Welbilt Brand

Price List Canada 2018

NOTICE:

MERCO PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. MERCO WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.

INSTRUCTIONS AND ASSISTANCE IN ORDERING

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Voltage, Cycle, (Hz), & Phase
4. Delivery date and shipping instructions

SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

TERMS AND CONDITIONS

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars.

Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at www.GarlandCanada.ca for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.

| GARLAND CANADA CUSTOMER SERVICE | VOICE | FAX |
|---|----------------|----------------|
| Sales | (888) 442-7526 | (800) 361-2724 |
| KitchenCare (Parts, Service and Warranty) | (844) 724-2273 | N/A |

Table of Contents

| | |
|--|---|
| Fried Food Holding Station | 4 |
| MercoMax™ Holding Cabinet | 5 |
| Limited Warranty for Commercial Products | 6 |
| Canadian Regional Sales Representatives | 7 |



Fried Food Holding Station (FFHS10, FFHS16, FFHS27 and FFHS32 series)



Reduce waste and improve profits by extending the life of your fried foods. With its versatile divider system, the Merco Fried Food Holding Station can keep a variety of fried products at their peak serving temperature. Internally controlled air temperature is directed over and through fried foods using Thermo-Lock™ technology to maintain optimum product temperature and crispness, extending product retention up to three times! The Merco Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.

Standard Features

- Models, 10", 16", 27" and 32" wide
- Heavy-duty stainless steel construction
- Easily removable product dividers, product tray and grease tray for fast clean up
- Thermo-Lock™ Technology insures constant circulation of hot air over and through food to control moisture and maintain crispness
- Longer hold times result in less waste, equaling increased profits
- Internally controlled temperature and air flow are pre-set at optimum settings
- Heavy-duty components and front centered on/off switch

| Part # | Model | Description | Volts | CDN List Price |
|---------------|------------|--|--------|----------------|
| FFHS10A-C1G11 | Countertop | 10" Closed Loop Counter Top warmer | 120v | \$3,815 |
| FFHS16A-C1J11 | Countertop | 16" Closed Loop Counter Top warmer | 120v | \$4,175 |
| FFHS16F-C1G11 | Countertop | 16" Closed Loop Compact Counter Top warmer | 120v | \$4,175 |
| FFHS27A-C1G11 | Countertop | 27" Closed Loop Counter Top warmer | 208/ 1 | \$5,680 |
| FFHS27A-D1G11 | Drop-In | 27" Closed Loop Drop-In warmer | 208/ 1 | \$6,270 |
| FFHS32A-D1G11 | Drop-In | 32" Closed Loop Drop-In warmer | 208/ 1 | \$6,860 |

Accessories

| Part # | | CDN List Price |
|-----------|--------------------------------|----------------|
| 7008235-2 | Fry Scoop Holder - Front Mount | \$80 |
| 7008235-1 | Fry Scoop Holder - Side Mount | \$80 |
| 27045SP | Divider | \$40 |

Specifications and prices subject to change without notice.

MercoMax™ Holding Cabinet



Merco Holding Cabinet keeps food hot, fresh and ready for easy assembly! Our exclusive airflow design allows more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training; increasing customer satisfaction by providing higher product quality in a shorter amount of time.



Standard Features

- Innovative Airflow technology with climate controlled cabinet
- DuoHeat technology - The perfect combination of convection & radiant heat
- Designed to hold both crispy and juicy foods
- EZ clip air diffuser plates - Easy to install, remove and clean
- Zone/shelf independent temperature management
- Easy to clean flush mount timer bars (on some models)
- Digital display for each bin (on some models)
- USB programmability
- All stainless steel construction and professional grade components
- Cool Touch exterior
- Carecode enabled - Easy online access to operations, training, service, parts & more

| Part # | Controls / Timers Type | Control Sides | Electrical Requirements / Plug Type | CDN List Price | Images |
|------------|------------------------|---------------|-------------------------------------|----------------|--------|
| MHG22SAB1N | Timer Bars | 1 | 120V/ NEMA 5-15P | \$5,215 | |
| MHG22SAB2N | Timer Bars | 2 | 120V/ NEMA 5-15P | \$5,475 | |
| MHG23SAB1N | Timer Bars | 1 | 208-240V/ NEMA 6-20P | \$6,040 | |
| MHG23SAB2N | Timer Bars | 2 | 208-240V/ NEMA 6-20P | \$6,410 | |
| MHG24SAB1N | Timer Bars | 1 | 208-240V/ NEMA 6-20P | \$7,265 | |
| MHG24SAB2N | Timer Bars | 2 | 208-240V/ NEMA 6-20P | \$7,745 | |
| MHG34SAB1N | Timer Bars | 1 | 208V/ NEMA 6-20P | \$9,510 | |
| MHG34SAB2N | Timer Bars | 2 | 208V/ NEMA 6-20P | \$10,540 | |
| MHG32SAB1N | Timer Bars | 1 | 208-240V/ NEMA 6-20P | \$6,955 | |
| MHG32SAB2N | Timer Bars | 2 | 208-240V/ NEMA 6-20P | \$7,430 | |
| MHG42SAB1N | Timer Bars | 1 | 208-240V/ NEMA 6-20P | \$9,375 | |
| MHG42SAB2N | Timer Bars | 2 | 208-240V/ NEMA 6-20P | \$9,920 | |

Accessories

| Part # | | CDN List Price |
|---------|-------------------|----------------|
| 8030490 | Single handle pan | \$65 |
| 8030491 | Double handle pan | \$70 |
| 8030495 | Trivet S/S | \$15 |

Specifications and prices subject to change without notice.

Tel: 905-624-1419 • 888-442-7526

Fax: 905-624-1851 • 800-361-2724

For more information, visit www.garlandcanada.ca



LIMITED WARRANTY

Garland Canada (GC) warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or twenty-four (24) months from the date of shipment from our facility, whichever comes first, and sold within Canada.

During the warranty period, GC shall, at GC's option, repair or replace parts determined by GC to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of GC under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, GC's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. GC shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-GC manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded;
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.;
- Failures caused by improper or erratic voltages;
- Improper or unauthorized repair;
- Changes in adjustment and calibration after ninety (90) days from equipment installation date;
- This Limited Warranty will not apply to any parts subject to damage beyond the control of GC, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of GC;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by GC when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any GC commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by GC;
- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;
- Consequential damages (the cost of repairing other property which is damaged) loss of time, profits or any other incidental damages of any kind.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and GC its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. **THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, GC DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.**

REMEDIES

The liability of GC for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at GC's option, the refund of the amount paid for said equipment or services. Any breach by GC with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or GC's Factory Authorized Servicer of the equipment serial number and the nature of the problem. For a list of Factory Authorized Services, please refer to www.garlandcanadaservice.ca;
- Verify that the problem is a factory responsibility. Improper installation or misuse of equipment is not covered under this Limited Warranty;
- Cooperate with the Factory Authorized Servicer so that warranty service may be completed during normal working hours;
- Travel time not to exceed two (2) hours and mileage not to exceed one hundred fifty (150) kilometres. Does not include travel other than overland, overtime, holiday charges and any special arrangement.

GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

Garland Canada

1177 Kamato Road
Mississauga, Ontario
Canada L4W1X4

www.garlandcanada.ca



| REGION | REP / AGENT | E-MAIL | CELLULAR |
|------------------|--|-----------------------------|--------------|
| British Columbia | Paul Montpellier – Regional Manager | paul@masales.ca | 780-446-1566 |
| | Ryan Lewis – Sales Rep | ryan@masales.ca | 604-329-0684 |
| | Miles Bonekamp – Sales Rep | miles@masales.ca | 604-761-6508 |
| | Mark Thiessen – Chef | mark@masales.ca | 604-657-7615 |
| Alberta | Paul Montpellier – Regional Manager | paul@masales.ca | 780-446-1566 |
| | James Goodman – Sales Rep (Calgary) | james@masales.ca | 403-618-3636 |
| | Sandro Salvador – Sales Rep (Edmonton) | sandro@masales.ca | 780-405-2637 |
| Prairies | Jeff McGowan – Regional Manager (SK, MB) | mcgowansales@bellnet.ca | 647-231-3815 |
| Ontario | Luigi Encarnacion – Sales Rep (Central ON) | luigi.encarnacion@mtwfs.com | 416-629-8261 |
| | Paul Lockley – Sales Rep (Southern & Western ON) | paul.lockley@mtwfs.com | 416-629-8287 |
| | Jeff McGowan – Sales Rep (Northern & Eastern ON) | mcgowansales@bellnet.ca | 647-231-3815 |
| Quebec | Tom Carman – Regional Manager | tom.carman@mtwfs.com | 514-835-2094 |
| | Daniel Laurent – Sales Rep | daniel.laurent@mtwfs.com | 514-835-2095 |
| Atlantic Canada | Aaron Taylor – Regional Manager (NL, PEI, NB) | aaron@tayloragencies.com | 506-872-1177 |
| | Tony Taylor – Sales Rep (PEI, NB) | tony@tayloragencies.com | 506-872-0071 |
| | Steven Donnelly – Sales Rep (NS, NL) | steven@tayloragencies.com | 902-999-7631 |

| GARLAND CANADA CUSTOMER SERVICE | VOICE | FAX |
|---|----------------|----------------|
| Sales | (888) 442-7526 | (800) 361-2724 |
| KitchenCare (Parts, Service and Warranty) | (844) 724-2273 | N/A |



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1177 Kamato Road

Mississauga, ON L4W 1X4 Canada

Toll Free: 888-442-7526

Phone: 905-624-1419

Fax: 905-624-5669

www.garlandcanada.ca

Scan the code below to locate a dealer, distributor or sales representative in your area.



www.garlandcanada.ca/sales/buy-locally



Bringing innovation to the table | welbilt.com

Welbilt provides the world's top chefs, and premier chain operators or growing independents with industry leading equipment and solutions. Our cutting-edge designs and lean manufacturing tactics are powered by deep knowledge, operator insights, and culinary expertise. All of our products are backed by KitchenCare® – our aftermarket, repair, and parts service.

- ▶ CLEVELAND
- ▶ DELFIELD®
- ▶ FRYMASTER®
- ▶ KOLPAK®
- ▶ MANITOWOC®
- ▶ MERRYCHEF®
- ▶ CONVOTHERM®
- ▶ FITKITCHENSM
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