



**GARLAND**<sup>®</sup>  
**CANADA**  
*A Welbilt Company*

# Price List

**Canada 2018** 

Effective: January 1, 2018

[www.GarlandCanada.ca](http://www.GarlandCanada.ca)



**MERRYCHEF**<sup>®</sup>  
*A Welbilt Brand*

# Price List Canada 2018

## NOTICE:

**MERRYCHEF PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. MERRYCHEF 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](http://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

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# At the touch of an eikon™

There are no limits with the new Merrychef eikon™ series. From fresh, hot and delicious convenience foods, to high quality fine dining, you can cook practically anything fast and to perfection - all with the ease of a touch screen.

- Easy to use
  - Pictoral easyToUCH™ screen technology
  - MenuConnect® software enables instant USB menu updates
  - Interlocking filter design for ease of daily maintenance
- Guaranteed perfect results every time
  - Precise power levels to cook the most delicate products
  - Programs downloaded across multiple outlets via USB memory stick
- Reduced wait and service times
  - Increase speed, service, quality and freshness
  - Three heating technologies (convected heat, impingement air and microwave energy)
  - Cooks up to fifteen (15) times faster than traditional cooking methods
- Improved safety
  - The cool-to-touch exterior means food heats quickly while the outside stays cool
  - Monitored air filter
- Cost effective
  - Cooking to order reduces waste
  - Latest catalytic technology eliminates grease and reduces cook orders, avoiding the need for separate extraction and ventilation systems\*
- Minimize lifetime operational costs
  - Now available in energy efficient standby mode
  - Reduced installation cost
  - Reduced training times
  - Easy to clean
  - Built-in diagnostics to avoid unnecessary service calls



BREAKFAST



SANDWICHES



DESSERTS



MEAT



FISH



POULTRY



VEGETABLES



BREADS/PASTRY

# We have an **eikon™** for that.

The new **eikon™** series features touch-screen technology and energy saving standby mode to create more out of less. Advanced Cooking Technology™ allows the **eikon™** series to cook up to 15 times faster than traditional cooking methods, offering a wide range of flexible options to provide high quality food.



**e2s**

## Efficient, even results every time

Big Capacity in a small footprint, the e2s combines two heat technologies - **convection and microwave energy** - to achieve cook times up to 10 times faster than conventional cooking methods. Ideal for convenience stores, food courts and any quick server restaurant.

- Perfect for operations where space is limited
- Uses standard metal pans
- “Ventless” cooking” technology standard



**e3**

## Big power in a small package

Redefining fast food in the “on-the-go-sector, the e3 combines two heat technologies - **convection heat and microwave energy** - achieving cook times that are 6 times faster than conventional cooking methods. Ideal for coffee shops, food courts, convenience stores, bakeries, concession, kiosks or any quick serve restaurant.

- Perfect for operations where space is limited
- Uses standard 1/4 size metal pans
- “Ventless” cooking” technology standard



**e4**  
Series

## Ultimate menu flexibility and speed

The e4 accelerated cooking oven combines three heat technologies - **convection heat, air impingement and microwave energy** - to achieve cook times up to **15 times faster** than conventional cooking methods. Ideal for quick and limited service restaurants, convenience stores, supermarkets, hotels and universities.

- Fast perfect results every time
- Uses standard 1/4 size metal pans
- “Ventless” cooking” technology standard



**e5**

## Larger capacity for high-speed service

Ideal when caterers need extra oven capacity to cook several items at the same time or to regenerate large multi-portion dishes. The e5 combines two heat technologies - **convection heat and microwave energy**. Ideal for universities, restaurants, hotels and contract catering.

- Cooks multiple items at the same time perfectly
- Uses standard 1/2 size metal pans
- “Ventless” cooking” technology standard



### Standard Features

- Accelerated Cooking Technology\* combines three heat technologies - tuned impingement, microwave and convection
- “Ventless\* Cooking” capabilities through built-in catalytic converter
- Rapid cooking up to 20 times faster than a conventional oven
- 12” cavity in a 14” width footprint
- Cool to touch exterior
- Very easy to clean seam welded cavity with large rounded corners
- Quiet operation
- eacyTouch®, icon driven touchscreen controls
- Easy access front-mounted air filter
- USB memory stick data transfer of up to 1,024 cooking profiles
- In-built diagnostic testing
- Accessory storage on top of the oven
- Fits on a 23.6” (600 mm) worktop

\*Local codes prevail. These are the “authority having jurisdiction” as stated by the National Fire Protection Association, Inc., in NFPA96-1994.



### Merrychef eikon Series | e2s Ovens

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	CDN List Price
e2s Standard Classic	24" (610 mm)	14" (356 mm)	23.4" (594 mm)	40.25" (1022 mm)	15/20	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA L6-15P NEMA L6-20P	<b>\$12,305</b>
e2s Standard Trend	25" (635 mm)	14" (356 mm)	23.4" (594 mm)	40.25" (1022 mm)	15/20	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA L6-15P NEMA L6-20P	<b>\$12,680</b>
e2s High Classic	24" (610 mm)	14" (356 mm)	23.4" (594 mm)	40.25" (1022 mm)	30	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA L6-30P	<b>\$13,600</b>
e2s High Trend	25" (635 mm)	14" (356 mm)	23.4" (594 mm)	40.25" (1022 mm)	30	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA L6-30P	<b>\$13,975</b>
e2sT Standard Classic	24" (610 mm)	28" (711 mm)	23.4" (594 mm)	40.25" (1022 mm)	30	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA L6-30P	<b>\$24,600</b>
e2sT Standard Trend	25" (635 mm)	28" (711 mm)	23.4" (594 mm)	40.25" (1022 mm)	30	208/240	60	1	150 lbs. (68 kg)	6 cu. ft. (0.16 cu. m)	NEMA L6-30P	<b>\$25,300</b>

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](http://www.garlandcanada.ca)

Cat. No.	Description	CDN List Price
32Z4080	Teflon Basket, Solid base - Fullsize   11" x 11" x 1/2"   Black	\$120
32Z4090	Teflon Basket, Solid base - Halfsize   11" x 5.5" x 1/2"   Black	\$110
32Z4089	Teflon Basket, Solid base - Quarter Size   5.5" x 5.5" x 1/2"   Black	\$100
32Z4093	Teflon Basket, Solid base - Fullsize   11" x 11" x 1/2"   Green	\$120
32Z4094	Teflon Basket, Solid base - Halfsize   11" x 5.5" x 1/2"   Green	\$110
32Z4095	Teflon Basket, Solid base - Quarter Size   5.5" x 5.5" x 1/2"   Green	\$100
32Z4081	Teflon Basket, Perforated Base- Fullsize   11" x 11" x 1/2"	\$120
PSB3108	Solid Cook Plate   12" x 12.1" x 1.6"	\$170
PSB3117	Grooved Cook plate   12" x 12.1" x 1.6"	\$170
32Z4088	Teflon Solid Cook Plate Liners   11.2" x 11.2" x 0.006"   Green	\$25
32Z4096	PTFE Solid Cook Plate Liners   11.2" x 11.2" x 0.006"   Natural	\$25
32Z4079	Cool down pan   10.5" x 6.5" x 2.5"	\$70
SB247	Merchandising panel   14" x 23.3" x 2"   Red	\$195
SB248	Merchandising panel   14" x 23.3" x 2"   Black	\$195
SR318	Guarded paddle with supporting side walls   16.8" x 11.8" x 2.7" With Handle 12" x 11.8" x 2.11" Without handle	\$100
32Z4022	MerryChef Oven Cleaner, 6 bottles	\$120/ case
32Z4023	MerryChef Oven Protector, 6 bottles	\$145/ case
USBKEY	Menu Key, USB	\$50



**Standard Features**

- Advanced Cooking Technology® combines two heat technologies of convection and microwave with a rotating turntable for fast, even heating of food product
- Up to six (6) times faster than conventional cooking methods
- “Ventless” Cooking” capability through standard built-in catalytic converter with full protein capability.
- Two (2) rack positions
- Ability to use a standard, ¼ size metal baking pan while in convection mode
- Automatic voltage detection
- Cool to touch door exterior

**Big power in a small package**

Redefining fast food in the “on-the-go” sector, the e3 combines two heat technologies - convection and microwave - achieving cook times that are six (6) times faster than conventional cooking methods. Ideal for coffee shops, food courts, convenience stores, bakeries, concession, kiosks or any quick serve restaurant.

- Perfect for operations where space is limited
- Capacity for two (2) standard ¼ size metal pans and one (1) round carousel pan
- “Ventless” cooking” technology option available
- 13” wide x 12.08” deep cooking chamber

**Specifications**

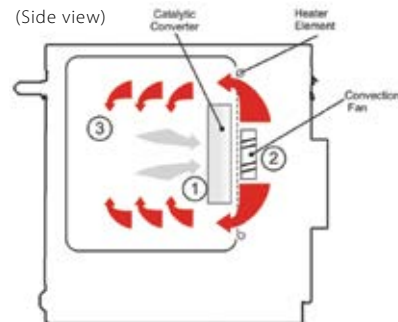
**Construction**

- 430 stainless steel casework and 304 stainless steel interior cavity
- Easy side panel access to internal components
- Easily accessible, front facing air filter

**EasyToUCH™ Control Panel**

- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage recipe programs
- Each program offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor components
- Easy menu updates or data transfer via USB memory stick
- Multi-Languages available

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Air in the oven cavity is cleaned by being drawn through the catalytic converter\* (1) by the convection fan (2) and then passes over the heating element and is circulated into the oven cavity (3) at the set temperature.

**Merrychef eikon Series | e3 Ovens**

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	CDN List Price
e3	21.7" (551 mm)	23.5" (598 mm)	24.5" (622 mm)	37" (939 mm)	30	208/240	60	1	168 lbs. (76 kg)	17.5 cu. ft. (0.5 cu. m)	NEMA 6-30P	<b>\$6,775</b>

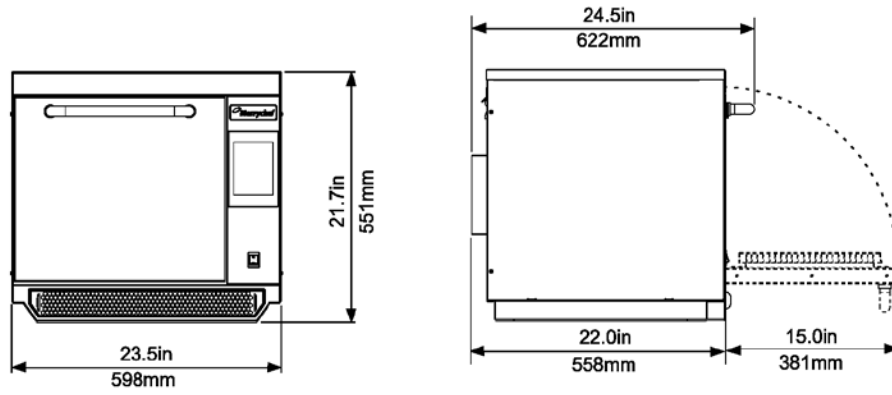
Specifications and prices subject to change without notice.

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For more information, visit [www.garlandcanada.ca](http://www.garlandcanada.ca)





Cat. No.	Description	CDN List Price
40H0347	Cast Turntable Coated   12" Diameter	\$425
DR0056	Chromium Plated Steel Rack   12.5" x 10.75" x .94"	\$140
DX0117	Oven Tray	\$195
SR313	Tray Handle	\$105
40H0190	Round Teflon® Sheet   11.25" Diameter	\$85
32Z4022	Merrychef Oven Cleaner, 6 bottles	\$120
32Z4023	Merrychef Oven Protector, 6 bottles	\$145
SX328	Air Filter	\$410
USBKEY	Menu Key, USB	\$50



**e4**  
Series



**Standard Features**

- Advanced Cooking Technology® combines three heat technologies of convection, impingement, and microwave for fast even heating of food product
- Up to fifteen (15) times faster than conventional cooking methods
- “Ventless” Cooking” capability through standard built-in catalytic converter with full protein capability
- Ability to use a standard, ¼ size metal baking pan while in microwave mode
- Automatic voltage detection
- Cool to touch door exterior
- One oven paddle and one large mesh Teflon Screen Standard

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**The e4s ovens have all the features of the e4 ovens with these additional benefits:**

- Quicker- Up to 33% faster
- Quieter- 17db quieter in standby mode
- Larger cavity- Able to cook up to a 14” diameter pizza vs 12” diameter
- Energy saving over e4 oven



**Merrychef eikon Series | e4/ e4s Ovens**

Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	CDN List Price
e4	23.3” (591 mm)	23” (584 mm)	25.3” (643 mm)	39.3” (999 mm)	30	208/240	60	1	182 lbs. (83 kg)	29.5 cu. ft. (0.8 cu. m)	NEMA 6-30P	<b>\$13,405</b>
e4s	23.3” (591 mm)	23” (584 mm)	25.3” (643 mm)	39.3” (999 mm)	30	208/240	60	1	182 lbs. (83 kg)	29.5 cu. ft. (0.8 cu. m)	NEMA 6-30P	<b>\$14,490</b>

**Ultimate menu flexibility and speed**

The E4 series accelerated cooking ovens combine three heat technologies - convection heat, impingement air and microwave energy - to achieve cook times up to fifteen (15) times faster than conventional cooking methods. Ideal for quick and limited service restaurants, convenience stores, supermarkets, hotels and universities.

- Fast perfect results every time
- Uses standard ¼ size metal pans
- “Ventless” cooking” technology standard
- 15” wide x 12” deep cooking chamber

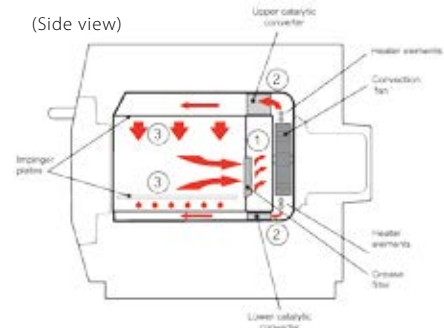
**Specifications**

**Construction**

- 430 stainless steel casework and 304 stainless steel interior cavity
- Easy side panel access to internal components
- Easily accessible, front facing air filter

**EasyToUCH™ Control Panel**

- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage recipe programs
- Each program offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor components
- Easy menu updates or data transfer via USB memory stick
- Multi-Languages available



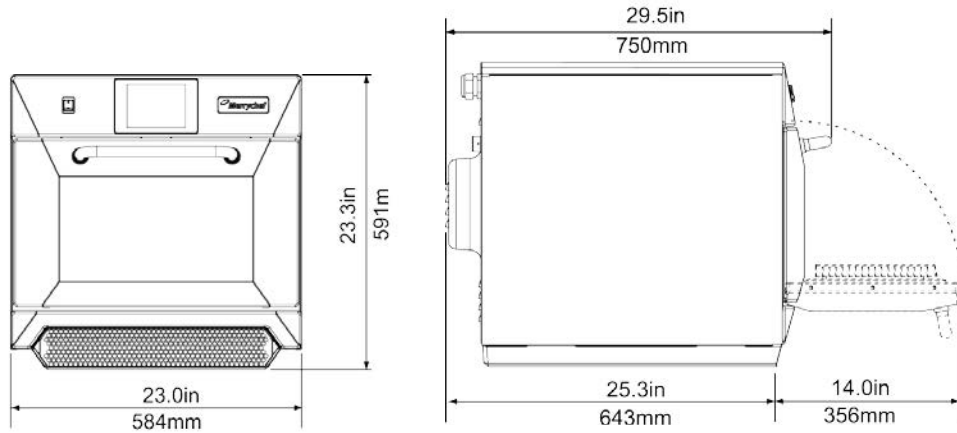
The convection fan pulls air in through the grease filter (1) which removes the majority of particulates from the air flow. The air is then heated and returned to the cavity through the catalysts (2) and impinger plates (3) to produce an even heat pattern in the oven. This heat layout minimizes the areas where grease can build up, allowing food to cook evenly to produce a crisp golden finish.

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Cat. No.	Description	CDN List Price
PSR310	Stainless Steel Oven Paddle   13" x 13"	\$130
PSA2150	Paddle Protector	\$805
32Z4031	Teflon Basket Large Mesh 28-48 Weave   11.1" x 13.4" x 0.5" tall	\$120
P80011	Teflon Screen Large Mesh 28-48 Weave   12" x 12"	\$90
32Z4032	Wavy Tray 28-48 Weave   10.1" x 10.1" Peaks at 2" high	\$110
32Z4086	Teflon Basket Solid Bottom   11.5" x 13.5" x 0.5"	\$130

Cat. No.	Description	CDN List Price
	Chicken Griddle Pan Set - (set includes: (4) DV0342, (2) DV0344 & (2) DV0343)	
	Individual Units:	
PSA1108	DV0342 Teflon® Coated Griddle Pans	\$1,315
	DV0344 Handles	
	DV0343 Grease Catcher	
DV0908	Self-supported shelf rack	\$210
PSA2101	Impingement Plate - Upper	\$610
PSA2101	Impingement Plate - Lower	\$610
4460	Small Grill Plate   9" x 5.5"	\$130
SR313	Tray Handle	\$105
SA3127	Air Filter	\$430
Stack 19	Double Oven Cart	\$1,500
Stack 36	36" Single Oven Cart	\$2,990
Stack 48	Double Oven Stacking Cart	\$3,915
PSA2208	Stacking Kit / Spacer for Two E4 Ovens	\$330

Cat. No.	Description	CDN List Price
DV0752	Grease Filter Housing	\$305
SA3126	Grease Filter Cartridge	\$325
32Z4022	Merrychef Oven Cleaner, 6 bottles	\$120/ case
32Z4023	Merrychef Oven Protector, 6 bottles	\$145/ case
32Z4028	Half Size Hotel Pan -13" x 10.5" x 4" - <i>For cool down &amp; cleaning only</i>	\$120
MC1248	Solid Cook Plate, Hardcoat anodized aluminum   14" x 12"	\$295
USBKEY	Menu Key, USB	\$50



### Standard Features

- Advanced Cooking Technology\* combines two heat technologies of convection and microwave for fast, even heating of food product
- Up to five (5) times faster than conventional cooking methods
- "Ventless\* Cooking" capability through standard built-in catalytic converter with full protein capability
- Ability to use a standard, ½ size metal baking pan while in microwave mode
- Automatic voltage detection
- Cool to touch door exterior

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### Larger capacity for high-speed service

Ideal when caterers need extra oven capacity to cook several items at the same time or to regenerate large multi-portion dishes. The e5 combines two heat technologies - convection heat and microwave. Ideal for universities, restaurants, hotels and contract catering.

- Cooks multiple items at the same time perfectly
- Uses standard ½ size metal pans
- "Ventless\* cooking" technology option available
- 19.5" wide x 14" deep cooking chamber

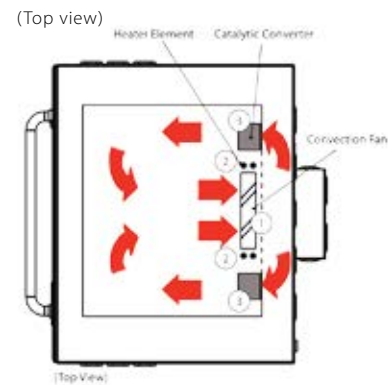
### Specifications

#### Construction

- 430 stainless steel casework and 304 stainless steel interior cavity
- Easy side panel access to internal components
- Easily accessible, front facing air filter

#### EasyToUCH™ Control Panel

- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage recipe programs
- Each program offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor components
- Easy menu updates or data transfer via USB memory stick
- Multi-Language capability



The convection fan (1) draws air from the oven cavity, circulating it over the heating elements (2) to obtain the set temperature and through the catalytic converter (3)\* to clean the air before returning it to the oven cavity.

### Merrychef eikon Series | e5 Ovens

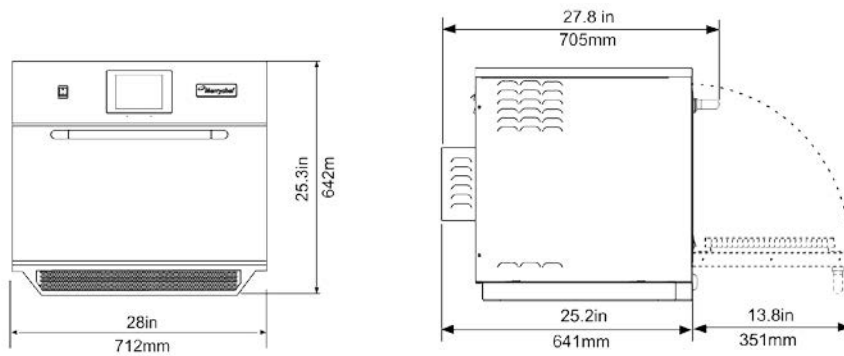
Model	Height	Width	Depth (overall without handle)	Depth (door open 90 degrees)	Amps	Volts	Hz	Phase	Shipping Weight	Shipping Cubic Feet	Plug Type	CDN List Price
e5	25.3" (642 mm)	28" (712 mm)	27.8" (705 mm)	41.6" (992 mm)	30	208/240	60	1	235 lbs. (107 kg)	11 cu. ft. (0.3 cu. m)	NEMA 6-30P	<b>\$13,610</b>

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Cat. No.	Description	CDN List Price
40C1011	Wire Vitreous Rack 13.5" x 18.25" x 0.25"	\$150
40C1218	Teflon® Liner   20" x 17"	\$180
SR313	Tray Handle	\$105
32Z4028	Half Size Hotel Pan   13" x 10.5" x 4" - <i>For cool down &amp; cleaning only</i>	\$120
5303	Aluminum Half-Size Sheet Pan	\$135
41C0018	Air Filter	\$350
32Z4022	Merrychef Oven Cleaner, 6 bottles	\$120/ case
32Z4023	Merrychef Oven Protector, 6 bottles	\$145/ case
USBKEY	Menu Key, USB	\$50





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### 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](http://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](http://www.garlandcanada.ca)



REGION	REP / AGENT	E-MAIL	CELLULAR
British Columbia	<b>Paul Montpellier</b> – 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	<b>Paul Montpellier</b> – 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	<b>Jeff McGowan</b> – 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	<b>Tom Carman</b> – Regional Manager	tom.carman@mtwfs.com	514-835-2094
	Daniel Laurent – Sales Rep	daniel.laurent@mtwfs.com	514-835-2095
Atlantic Canada	<b>Aaron Taylor</b> – 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



# GARLAND®

## CANADA

*A Welbilt Company*

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