ED Electric Designer Series Counter Equipment

Overview

Garland medium duty Electric Designer Series counter line has the elegant appeal of European design with the flexibility in model selection to just about any chef's needs for counter equipment.

Key Features and Benefits

Matching Counter Models

Matching complete counter line of hotplates, fryers, food warmers, griddles and broilers. Sharp modern finishes takes the work out of cleaning.

Hot Plate

Available in two style of hot plate elements; two high speed 8" diameter elements provide quick, even heat offering cooking versatility —or- hotplate with two 8 _" diameter sealed elements that have even higher wattage output with built in safety shut features.

Fryer

Single or double vats available depending with different kilowatt output to meet big or small job demands. Fryer tanks have two easy to grip handles for easy removal to clean.

Griddle

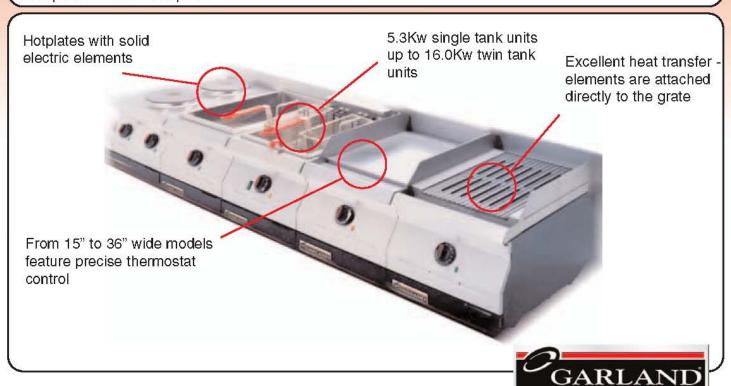
Counter electric griddles available in lengths in 15", 24 and 36" wide models. Griddles have superior insulation underneath the griddle plates which allows the elements to work at the best possible efficiency. The deep grease drawer is concealed behind a front cover door which will not allow the door to close unless the drawer is place, this is an added safety feature to prevent grease spills.

Broiler

Electric broilers are available in three widths 15", 30" and 42". These broilers have the elements attached to the broiler grate for an excellent transfer of heat. The grate handle lifts up the complete assembly for ease of cleaning. The main flow of grease runs through groove channels in the grates towards a grease hopper.

Standard Features

All broilers and griddles have drop down font doors for easy access to grease drawers. Slick stainless steel front with black porcelain lower front panel.





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Hot Plates

Model Number	Description	Cu. Ft.	lbs/kg
ED-15THSE	Hot Plate 15" wide, w/7" Solid Elements	5	50/23
ED-15HSE	Hot Plate 15" wide, w/8" Solid Elements	5	50/23
ED-15H	Hot Plate 15" wide, w/Open Elements	5	46/21



Fryers (Stainless Steel Tanks)

Model Number	Description	Cu. Ft.	lbs/kg
ED-15F	Fryer, 15" wide, 5.3kW	5	50/23
ED-15SF	Fryer, 15" wide, 8.0kW	5	50/23
ED-30FT	Fryer, Twin, 30" wide, 10.6kW	10	70/32
ED-30SFT	Fryer, Twin, 30" wide, 16.0kW	10	70/32



Griddles

Model Number	Description	Cu. Ft.	lbs/kg
ED-15G	Griddle, 15" wide	6	90/41
ED-24G	Griddle, 24" wide	8	135/61
ED-36G	Griddle, 36" wide	11	175/80

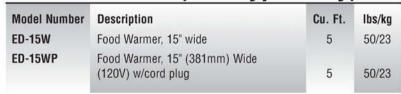


Broilers

Model Number	Description	Cu. Ft.	lbs/kg
ED-15B	Broiler, 15" wide	6	70/32
ED-30B	Broiler, 30" wide	9	100/45
ED-42B	Broiler, 42" wide	17	145/66



Food Warmers (Wet Type Only)







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ED Series Stands - Open Design with Storage Shelf OPTIONS NOTE: EACH INDIVIDUAL UNIT MUST HAVE IT'S OWN STAND

Model Number	Description	lbs/kg
CSD-15	15" (381mm) Wide	36/16
CSD-18	18" (457mm) Wide	38/17
CSD-24	24" (610mm) Wide	42/19
CSD-30	30" (762mm) Wide	44/20
CSD-36	36" (914mm) Wide	48/22
CSD-42	42" (1067mm) Wide	54/25

Swivel Casters w/Front Brakes for 15" - 42" Stands - Set of 4

Standard Features	Optional Accessories (w/original equipment only)		
Stainless Steel and Black Porcelain Front Stainless Steel 14" Legs (except	Description		lbs/kg
	Stainless Steel Sides - F	Per Side	
	Stainless Steel Mainbac	k	
fryers)	ED Series Fryer Access	ories	
 Black Powder Coat Epoxy Sides 	Stainless Steel Fryer Bo	wl Cover (One required per Tank)	4/2
	Stainless Steel Fryer Fis	h Plate	
	15DS Side Attachment I	Drain Shelf	
	14DS Drain Basket Scre	en for Drain Shelf	
	ED Series Broiler Acces	ssories	
	Spatterguard for ED-15I	3	10/5
	Spatterguard for ED-30I	3	10/5
	Spatterguard for ED-421	3	10/5
	24" Wide Nickel Plated S	Shelf to fit ED-30B Spatterguard	
	36" Wide Nickel Plated S	Shelf to fit ED-42B Spatterguard	
	Suffix Description		
	U Entire Griddle	Grooved	
	U1 12" Left Side	Grooved	
	U2 24" Left Side	Grooved	



