

Garland Commercial Ranges

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Marketing Profile

In 1952, Garland, a name well-known in the U.S.A. as a maker of commercial cooking equipment, was making little progress in Canada. To capitalize on the prospects of an expanding Canadian economy, arrangements were made to establish a Canadian operation. The initial business, which was essentially confined to sales, was centred in a converted store in Toronto. The basement and public warehouse facilities carried stock imported from the United States. The business grew quickly and within a year, 1,100 sq. meters of space was obtained and manufacturing was started. To meet the growing demand for Garland products, in 1957 manufacturing was increased to a new plant. Complete lines of both Garland gas and electric commercial cooking equipment were produced and with growing public acceptance in Canada and overseas, the plant was expanded twice to a final area of 6,400 sq. meters. In 1973, the company began manufacturing a complete line of ventilation equipment for the food-service industry.

The company moved to a new, bigger plant in Mississauga in 1975. In 1980, 4,000 sq. meters were added, including a porcelain enamel facility. Late in 1985, the company opened a second plant at Brivek Place in Mississauga to accommodate the growth in ventilation equipment. This new facility has 3,000 sq. meters and is located three blocks from the main plant. Today, Garland, as a specialist in the Food-service industry, has 17,500 sq. meters devoted entirely to the design, manufacture and sale of commercial equipment for the Canadian market as well as a large export trade.

In 1992, Garland made the acquisition of the Vent Master division of Industrial Industries, Inc., Houston, Texas. Vent Master is a major force in the commercial kitchen ventilation market throughout the U.S.A. All products manufactured or distributed by Garland and Vent Master are used by the food-service industry - hotels, hospitals, restaurants, institutions, clubs, churches - in fact, wherever food is cooked in mass quantities.

Products/Services Available for Export:

Gas and Electric Cooking Ranges/Fryers/Bratt Pans/Pizza	Ovens/Steamers
Gas and Electric Counter Cooking Equipment/Broilers/Convection Ovens	Ventillation Systems