

Faster Delivery with Air-Deck™

Approximate times from load to delivery
(Based on 18" diameter cheese pizza.)

	1 pie	6 pies	12 pies
Garland Air-Deck 51 pies/hr	6 min.	6 min.	14 min.
Standard 48" Deck Oven * 24 pies/hr	8 min.	18 min.	28 min.
Standard 60" Deck Oven * 36 pies/hr	8 min.	8 min.	18 min.
Conveyor Oven 49 pies/hr	8 min.	15 min.	24 min.

*Does not include increase in cooking time caused by cool spots which develop as product demand increases.

Cooking Energy Efficiency and Production Capacity

Air-Deck™ test conducted at Pacific Gas and Electric Company's Foodservice Technology Center (1999)

Pizza Load	Light	Medium	Heavy
Number of Pizzas	1	6	12
Cook Time (min)	4.75	4.75	5
Test Time (min)	4.75	4.8	5.7
*Gas Cooking Energy Rate (Btu/h)	39,900	62,400	70,800
Electric Cooking Energy Rate (kW)	0.6	0.6	0.6
Cooking Energy Efficiency (%)	5.6	19.7	30.3
Production Rate (pizzas/h)	12.6	75.0	-
Production Capacity (pizzas/h)	-	-	125.7

Air-Deck™ is one line of a complete offering of Garland Ovens, including:



GPD Series Pizza/
Baking Ovens Gas



Master Convection Ovens

- 13-position rack guides
- 60,000 BTU's - standard
- Master 200 solid state manual control - standard
- Single, double - deck models
- Gas or electric models



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotharm®, Delfield®, fitkitchen™, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com



Meet Your Better Baker

More speed, performance and menu flexibility

Presenting the Air-Deck Oven – a proven performer in a long line of innovative products from Garland.

The Air-Deck looks like a deck oven, but operates with a unique air impingement process for faster, more consistent baking performance.



Save space, save money

It occupies less floor space than a conveyor oven, yet its production capacity is comparable to most conveyors impingement. Menu flexibility is much greater and cost is significantly less. An optional timer offers the simplicity of automatically monitoring the cooking process. This provides the ease of a conveyor and the flexibility of a deck with faster food delivery times.



Holds four sheet pans

Menu Versatility

The Air-Deck has limitless menu possibilities since, unlike conveyor ovens, it offers independent control of products going in and out of the oven. And, the Air-Deck's ability to hold four industry-standard sheet pans provides an even greater variety of baking options.



From baked goods to meat products

Offers a wide variety of food options

With a generous load height of 7 1/2 inches, it's perfect for a wide variety of menu items:

- lasagna
- garlic bread
- stromboli
- calzones
- biscuits
- muffins
- cinnamon rolls
- vegetables
- casseroles
- potatoes
- seafood
- many meat products

Saves Energy

The air is preheated as it arrives back at the heater box which puts less energy demand on the power burner. This makes the Air-Deck highly energy-efficient, requiring only 80,000 BTU for gas models and 15.0 KW for electric. An electro-mechanical thermostat further reduces energy consumption.



Energy saving electro-mechanical thermostat



G56PT/B

AIR-DECK



G56PB

Kitchen is cooler

Air-Deck's unique "heat curtain" eliminates blasts of hot air when the door is opened.

Consistent Temperatures Regardless of Demand

The even flow of forced air keeps the Air-Deck's temperature constant throughout the day. There is no need to increase oven temperature during peak demand periods.

Increased Speed

The Air-Deck preheats in 30 minutes or less, allowing the operator more free time at the start of the day, and it delivers 25% - 35% more pizza than traditional deck ovens during peak demand periods – when performance counts most.

Less Floor Space

The Air-Deck, which bakes six large 18-inch pizzas side by side, occupies the same amount of floor space as a traditional four pie capacity deck oven. It takes up 35% less floor space than a conveyor oven with comparable pizza capacity.

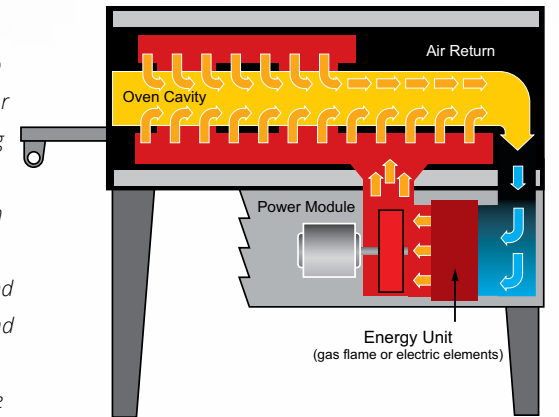
Cost Savings

The Air-Deck delivers increased production, better performance, energy-efficiency, and labor savings. At one-half to one-third the cost of a conveyor oven, it occupies less floor space, offers greater menu flexibility and provides high quality baking results everytime.

Air-Deck Ovens

Patented Airflow Technology

Heat is generated in the power module attached to the bottom (shown here) or top of the oven, depending on the configuration desired. A blower fan then moves the heated air to plenums located above and below the cooking area and is forced through air slots meeting the product at the deck surface. After the air meets it is then recirculated through the back of the oven to the power module. This forms a heat curtain at the door opening. Adjustable dampers independently control upper and lower airflow volume.



Model	Deck Surface	Floor Space	Door Opening
G56PT/B	56"w x 36"d x 2 (142.3cm x 91.5cm)	63"w x 45"d (160cm x 114.3cm)	53"w x 7 1/2"h (134.6cm x 19.1cm)
G56PB	56"w x 36"d (142.3cm x 91.5cm)	63"w x 45"d (160cm x 114.3cm)	53"w x 7 1/2"h (134.6cm x 19.1cm)

Standard Features:

- Stainless Steel Front, Sides, Top, and Legs. Black Powder Coat Back
- Porcelainized Control Panel
- Full Deck Width, Balanced Spring-Loaded Door
- Stainless Steel Perforated Deck
- Electronic Ignition (Gas Models)
- Snap Action Thermostat
- Heat Control Damper System
- Forced Air Combustion Burner – 80,000 BTU Input (Gas Model)
- Single Speed Fan with 3/4 HP Motor
- 15KW Element Package (Electric Models)
- One Year Limited Parts and Labor Warranty

Optional Features:

- Stainless Steel Back
- Timer Packages
- Direct Connect Vent
- Warming Rack
- Peel Holder

Continuous product improvement is a Garland policy. Therefore, specifications and designs are subject to change without notice.