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**For**  
Immediate Release

**Subject**  
Garland introduces new XHP high-performance broiler

**From**  
Jane Laurie, Welbilt  
[Jane.laurie@welbilt.com](mailto:Jane.laurie@welbilt.com)

## **Garland introduces new XHP Broiler™**

**NEW PORT RICHEY, FL** - Garland, a leading Welbilt brand of commercial cooking equipment, today announces the roll out of the new XHP 36" HD counter broiler. With award-winning Synergy technology, this latest addition to the hugely successful Heavy Duty Gas Counter Line enters production in April.

The XHP Broiler, which secured a Kitchen Innovation Award at the 2020 National Restaurant Association (NRA) Show, delivers on flavor and efficiency. A patented gas burner system mixes air with gas to deliver focused and exceptionally high heat using a natural ceramic heat bed. This high heat atomizes fat, returning natural oils to the food to deliver continual self-basting. As a result, less moisture is lost during the cooking process, giving you more succulent food and providing 50% less shrinkage than a standard Charbroiler.

And if that wasn't enough to tempt tastebuds, the XHP gently smokes the food giving it incredible flavor and produces clear sear marks, for a high-quality sensory dining experience. The unique burner system also reduces cross flavoring of food so vegetables cooking nearby won't have any taste transfer.

Garland's XHP has 51.3% cooking energy efficiency - making this model the most efficient Charbroiler in the market today. By operating at very high temperatures, the patented, award-winning burners provide significant energy savings. During the cooking process, fats from proteins are converted by the unit into additional fuel, resulting in further energy savings.

Designed with busy kitchen staff in mind, the broiler puts safety and ease first. A simple flick of a switch turns the broiler on – with a handy LED to show power – and the desired temperature is easy to set with the unit's adjustable knob. Clever cool-touch panels ensure the XHP's outside panels remain at safe temperatures when in use, while the gas supply will be shut off automatically if no flame is detected – giving operators peace of mind.

The unit's innovative atomizing process also means a grease tray is not needed – reducing the frequency and effort required for cleaning. What's more, a reduced amount of grease passes through the kitchen's ventilation system minimizing the number of hood cleanings required as well – creating an easier-to-maintain kitchen environment.

To learn more about this next-generation broiler and the wider Garland product portfolio, visit [www.garland-group.com](http://www.garland-group.com).

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Welbilt, Inc. provides the world's top chefs, premier chain operators and growing independents with industry-leading equipment and solutions. Our innovative products and solutions are powered by our deep knowledge, operator insights, and culinary expertise. Our portfolio of award-winning product brands includes Cleveland™, Convothem®, Crem®, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc® Ice, Merco®, Merrychef® and Multiplex®. These product brands are supported by three service brands: KitchenCare®, our aftermarket parts and service brand, FitKitchen®, our fully-integrated kitchen systems brand, and KitchenConnect®, our cloud-based digital platform brand. Headquartered in the Tampa Bay region of Florida and operating 20 manufacturing facilities throughout the Americas, Europe and Asia, we sell through a global network of over 5,000 distributors, dealers, buying groups and manufacturers' representatives in over 100 countries. We have approximately 4,400 employees and generated sales of \$1.6 billion in 2019. For more information, visit [www.welbilt.com](http://www.welbilt.com).