

Garland Induction Built-in Unit 3.5kW and 5.0kW

Models

- GI-SH/IN 3500
- GI-SH/IN 5000

Installation Notes:

enclosed installations.

The unit is designed to be installed into a

counter. An integral cooling fan keeps

the electronics cool. Garland offers

an air intake kit, recommended for all

The unit takes cooling air in from the

bottom, and discharges from both

sides. The air intake kit connects directly to the unit. A minimum of 10 sq. inch (65 sq. cm) opening for the exhaust must be allowed for proper operation in the design of the cabinet.



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CSI Section 11400

Approved ____ Date ____

• Drop-in, flush mounted design with

- Drop-in, flush mounted design with stainless steel body below counter and high impact ceramic glass top
- Remote control and indicator light mounted on a control panel plate with a 3 foot (914mm) cable
- Integral cooling fan keeps electronics cool and provisions must be made to allow for air intake and exhaust when mounted in a counter
- 6' (1829mm) cord and plug supplied (60 cycle units only)
- "Flat Design", compact high performance electronics
- Thermostatically controlled overheat sensor shuts the unit off preventing damage from pans cooking dry
- Instant energy transmission to the pan
- Induction technology transfers heat to the pan, not to the surrounding air

- Innovated new technology for pan detection; RTCS is an internal control software development matching speed, capability and performance
- R Real Time
- T Temperature
- C Control
- S System
 Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible
- Available in either 3.5 kW or 5.0 kW • Built-Air-In-Take-Kit
- (part number 95000021) includes: - Aluminum Spiroflex air duct, 5m
- Grease filter - Mounting Kit

Specifications

Shall be a Garland single drop-in induction unit, model GI-SH/IN 3500 with a total kilowatt rating of 3.5kW or model GI-SH/IN 5000 with a total rating of 5.0kW. Drop-in mounts flush with counter, built with a robust stainless steel casting with ceran ceramic glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors help to prevent damage to the unit if pan is run dry. Easy to operate system supplied with remote rotary mounted control. Unit to come with integral cord and plug for 208V or 240V (specify at time of order), 60 Hz, single phase for North America.

Note: Induction cooking requires "Induction Ready" pans to operate.



CE models comply with the latest European Norms: EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:

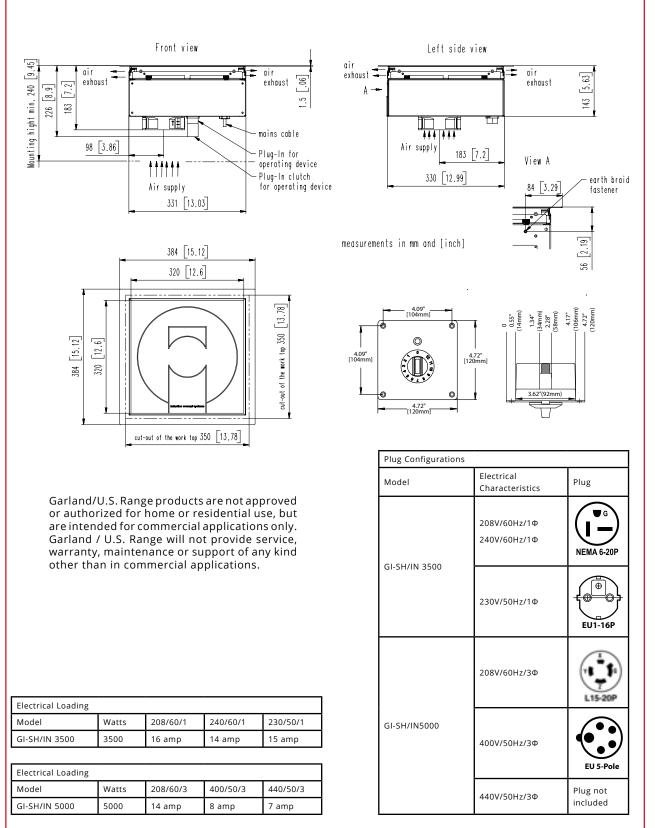
ETL listed in compliance with UL 197, CSA C22.2 No.109, NSF-4 Complies with FCC part 18, ICES-001

Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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Welbilt reserves the right to make changes to the design or specifications without prior notice.

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