



Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Induction Green Heat

Garland Induction Built-in Unit 3.5kW and 5.0kW

Models:

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



Standard Features:

- 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

Installation Notes:

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 enclosed installations.

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 30 sq. inch (19.34 sq. cm) opening for the exhaust must be allowed for proper operation in the design of the cabinet.

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.



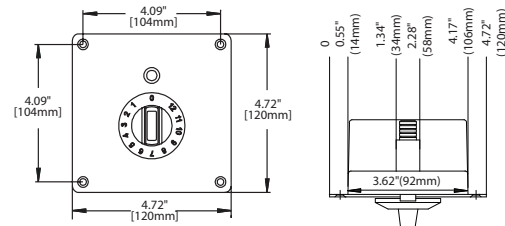
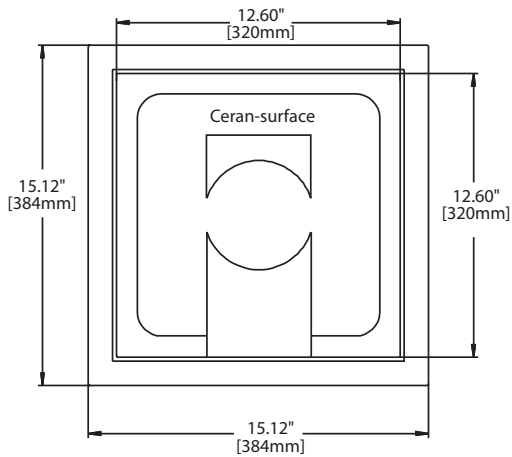
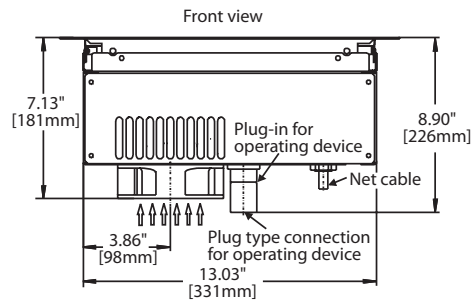
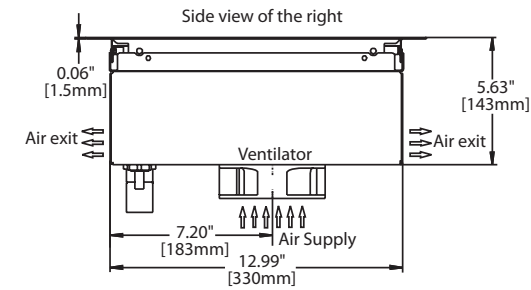
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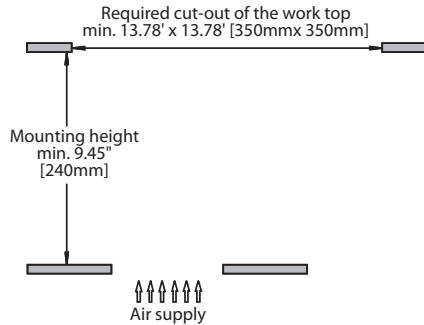
CE models comply with the latest European Norms: EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

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/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Electrical Loading				
Model	Watts	208/60/1	240/60/1	230/50/1
GI-SH/IN 3500	3500	17 amp	14 amp	15 amp

Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/IN 5000	5000	14 amp	8 amp	7 amp

Plug Configurations		
Model	Electrical Characteristics	Plug
GI-SH/IN 3500	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-20P
	230V/50Hz/1Ø	 EU1-16P
GI-SH/IN 5000	208V/60Hz/3Ø	 NEMA 15-20P
		 NEMA L15-20P
	400V/50Hz/3Ø	 EU 5-Pole
	440V/50Hz/3Ø	Plug not included

Form# GI-SH/IN 3500/5000 (10/07/13)