



# Induction Green Heat

## Garland Induction Built-in Unit RTCSmp Module Braising Pan

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

### Models:

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> GI-MO/DU/KB 7000-65  | <input type="checkbox"/> GI-MO/DU/KB 7000-100  | <input type="checkbox"/> GI-MO/DU/KB 7000-150  |
| <input type="checkbox"/> GI-MO/DU/KB 10000-65 | <input type="checkbox"/> GI-MO/DU/KB 10000-100 | <input type="checkbox"/> GI-MO/DU/KB 10000-150 |



Garland Modular Induction Braising pan, built-in concept with two cooking zones consisting of:

Induction generator, Braising pan with coils and screening plate, as well as operation and cable kit.

Equipped with the latest RTCSmp (Realtime Temperature Control System) technology.

### Standard Features

#### Induction generator:

A powerful generator that is fully integrated in an enclosed housing and equipped with an integrated fan.

All connections such as the mains cable, operation, CAN cable and sensor cable can be connected externally through plug connections.

The generator is equipped with an air ducting system, through which the heated air is exhausted. Using this design, the risk of a thermal short-circuit is reduced.

#### Braising pan:

Specially developed Braising pan with HPCR-Inox surface treatment.

Curvatures and a smooth surface enable optimum cleaning. Braising pan with a drain for easy collection of products or waste.

Energy transfer is carried by the coils located below the braising pan.

#### Operation unit:

The operation unit is connected with the generator via RJ45 cable.

The control unit regulates the temperature in an increment of 5°F (1°C) and this from 95°F - 450°F (35°C to 230°C). The set temperature and the current temperature are shown via the 7-segment display that is located next to the controls.

#### Safety above all:

- RTCSmp electronic temperature control that monitors the state of the induction coil, heat sink and electronics.
- RTCSmp monitors the energy supply.
- 12 sensors for accurate temperature control.
- Limiting the energy supply at peak load.
- IR interface with diagnostic system.

### Optional Features

- Cable kit: 4m (SKU# 95000251) or 6 m (SKU# 95000252).
- Drain plug - 80 mm (SKU# 72000020)  
115 mm (SKU# 72000021)  
165 mm (SKU# 72000022)

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



Intertek

Intertek

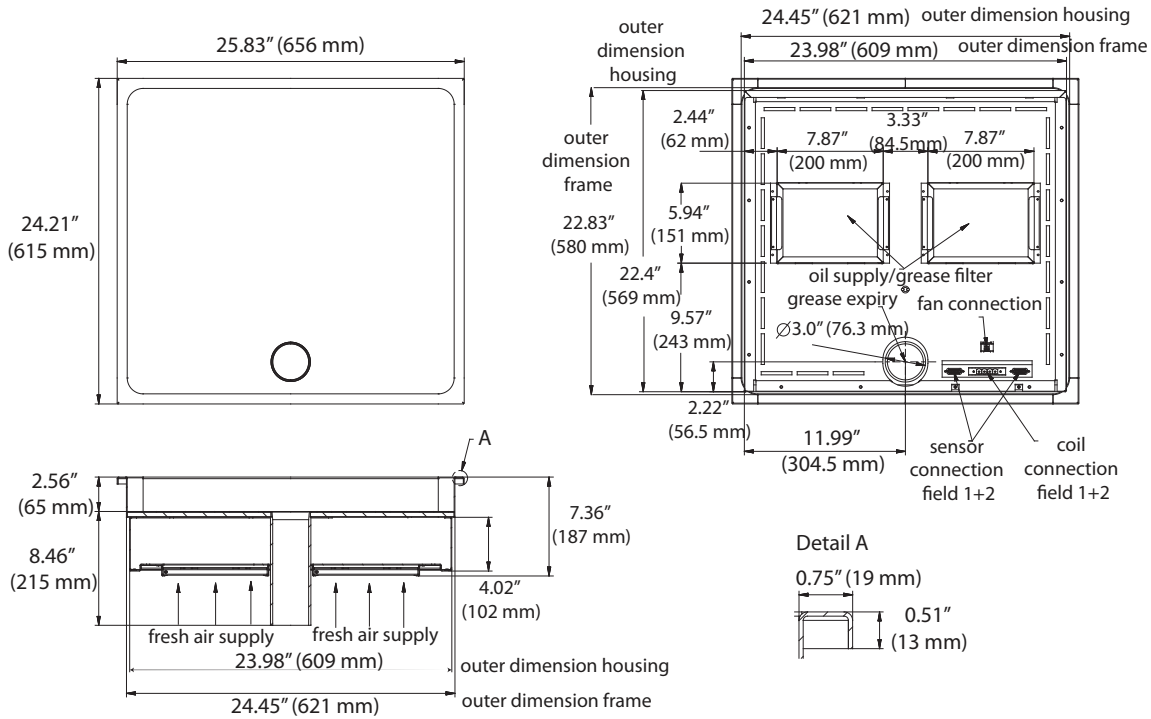
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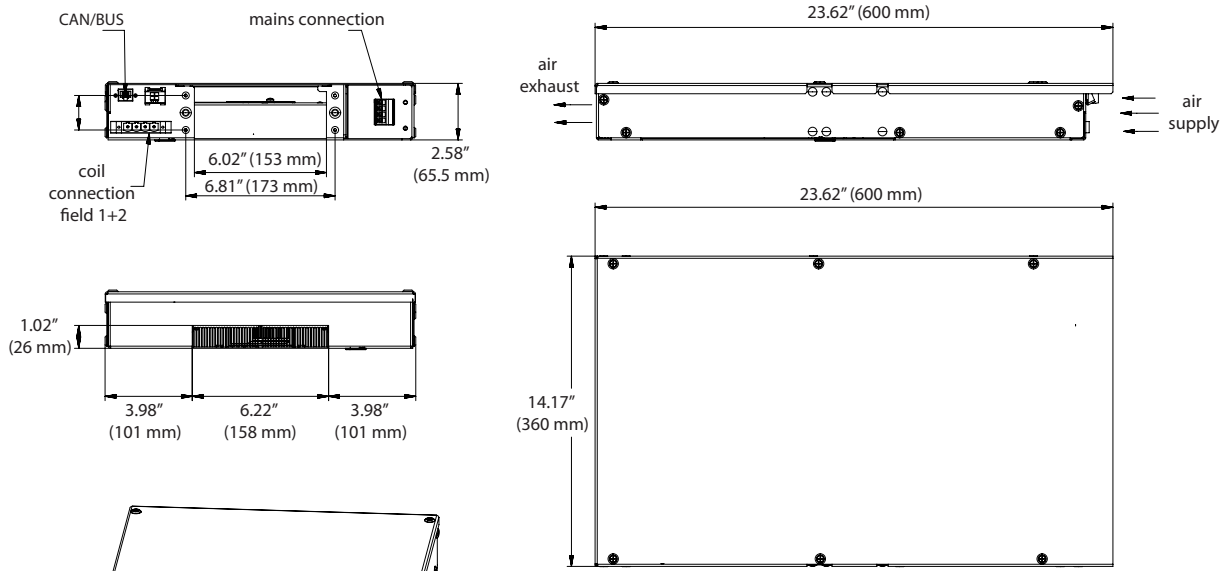


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**Braising Pan – Height of Pan: 65 mm**



**Induction Generator**



**Technical Data**

- Generator housing: 23.62x14.17x2.58" (600 x 360 x 65.5 mm)
- Network impedance (Zmax): 0.25 Ω
- Air flow fan: 120 m<sup>3</sup>/h (maximum)
- Cut out for air supply: 10.08 sq. in (6500 mm<sup>2</sup>) (at least)

**Operation Unit**

476 [18.74]  
90 [3.54]  
plastic knob field 1  
7-segment display for temperatur display field 1  
7-segment display for temperatur display field 2  
plastic knob field 2

442 [17.4]  
sensor connection field 1 / left  
sensor connection field 2 / right  
CAN / BUS

hole and mounting image on the stove cover

63 [2.48]  
38.5 [1.52]  
4 welding bolts  
39.4 [1.55]  
80.5 [3.17]  
141 [5.55]  
19 [0.75]  
19 [0.75]  
4.5 [0.177]  
2.7 [0.106]  
19 [0.748]  
opening for service interface  
39 [1.54]  
39 [1.54]  
380 [14.96]  
459.1 [18.07]

**DETAIL A**

distance min 55 [2.16]  
90 [3.54]  
58.5 [2.3]

2x Ø4.5 [0.177]  
Ø10 [0.394]  
14 [0.551]  
14 [0.551]

measurements in mm and [inch]

Model	Dimensions Inch (mm)	Depth of Braising Pan Inch (mm)	Pan Capacity Gal (litres)	Cooking Zone Inch (mm)	Rating per Cooking Zone	Number of Cooking Zones	Total Rating
GI-MO/DU/KB 7000-65	25.83x24.21x11.02 (656 x 615 x 280)	2.5 (65)	5 (19)	24.33x22.72 (618 x 577)	3.5kW	2	7.0 kW
GI-MO/DU/KB 7000-100	25.83x24.21x11.02 (656 x 615 x 280)	4 (100)	8.5 (32)	24.33x22.72 (618 x 577)	3.5kW	2	7.0 kW
GI-MO/DU/KB 7000-150	25.83x24.21x11.02 (656 x 615 x 280)	6 (150)	13 (49)	24.33x22.72 (618 x 577)	3.5kW	2	7.0 kW
GI-MO/DU/KB 10000-65	25.83x24.21x11.02 (656 x 615 x 280)	2.5 (65)	5 (19)	24.33x22.72 (618 x 577)	5.0kW	2	10.0 kW
GI-MO/DU/KB 10000-100	25.83x24.21x11.02 (656 x 615 x 280)	4 (100)	8.5 (32)	24.33x22.72 (618 x 577)	5.0kW	2	10.0 kW
GI-MO/DU/KB 10000-150	25.83x24.21x11.02 (656 x 615 x 280)	6 (150)	13 (49)	24.33x22.72 (618 x 577)	5.0kW	2	10.0 kW

Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
GI-MO/DU/KB 7000	7000	22 amp	11 amp	10 amp
GI-MO/DU/KB 10000	10000	30 amp	16 amp	15 amp

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.

Form# GI-MO/DU/KB 7000/1000-65/100/150 (12/19/13)