



# Induction Green Heat

## Garland Induction Built-in Unit RTCS Module Wok Line

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

Induction Green Heat  
 Garland Induction Built-in Unit RTCS Module Wok Line

Models:

GI-MO/WO 3500

GI-MO/WO 5000

GI-MO/WO 8000



Garland Modular Induction built-in concept with one cooking zone consisting of:  
 Induction generator, shielding plate for coil, Ceran bowl with coil and operation panel.  
 Equipped with the RTCS (Realtime Temperature Control System) technology.

### Standard Features

#### Induction generator:

An efficient generator in a closed housing made from CrNi steel, with built-in cooling fan and connector elements, is fixed at the bottom of the case.

All connections such as plug-in terminal strip for power cable, socket for control unit and terminals for coil and sensor connections are easily accessible from the outside.

The fan which is integrated in the bottom of the housing ensures an optimum air supply. A grease filter is fixed outside of the air inlet (easy to access for regular cleaning) and cleans the air required to cool the electronics.

The generator is equipped with an air conduction system which leads the warm air through an air duct at the lateral side of the housing. This helps to avoid the exhausted hot air from re-entering the system.

#### Ceran bowl with coil:

Compact design with induction coils and sensors. Engineered specifically for modular kitchen designs.

Energy transfer is carried by the coils located below the Ceran bowl. Instant energy transmission to the pan.

Thermostatically controlled overheat sensor shuts the unit off preventing damage from "Boil Dry" situations.

Ceran bowl is available in 12" (300 mm) for 3.5, 5.0 and 8.0 kW models and 16" (400 mm) for 8.0 kW model.

#### Control Panel:

The power switch regulates the temperature in power levels 1 to 12. Simple to operate; adjust the temperature setting simply by turning the knob.

#### Safety above all:

- RTCS electronic temperature control that monitors the state of the induction coil, heat sink and electronics.
- RTCS monitors the energy supply.
- Limiting the energy supply at peak load.
- An integrated service- and repair error system ensures an efficient problem diagnosis.
- IR interface with diagnostic system.

### Optional Features

- High quality induction stainless steel wok pan: 5.2 liter and 9.5 liter are available.
- Cable kit: 4m (SKU# 95000xxx) or 6 m (SKU# 95000xxx).



Intertek

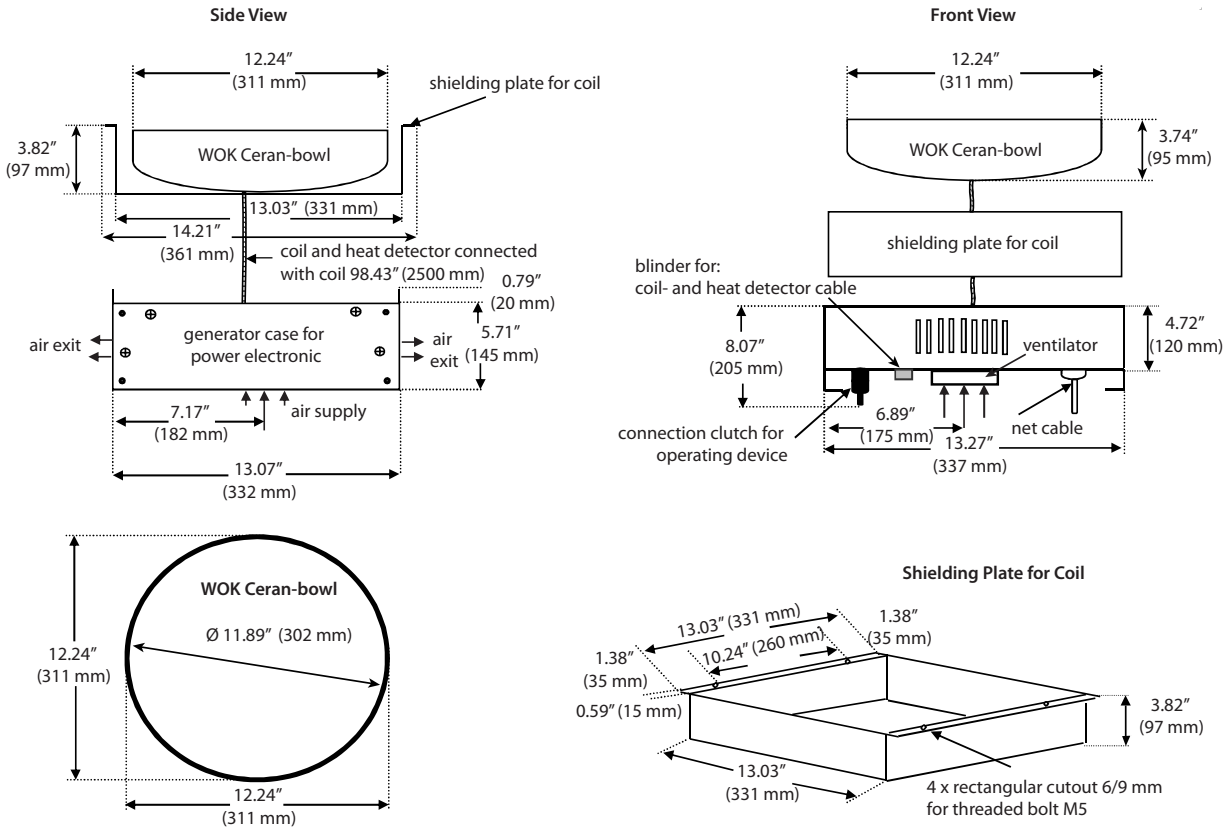
Intertek

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

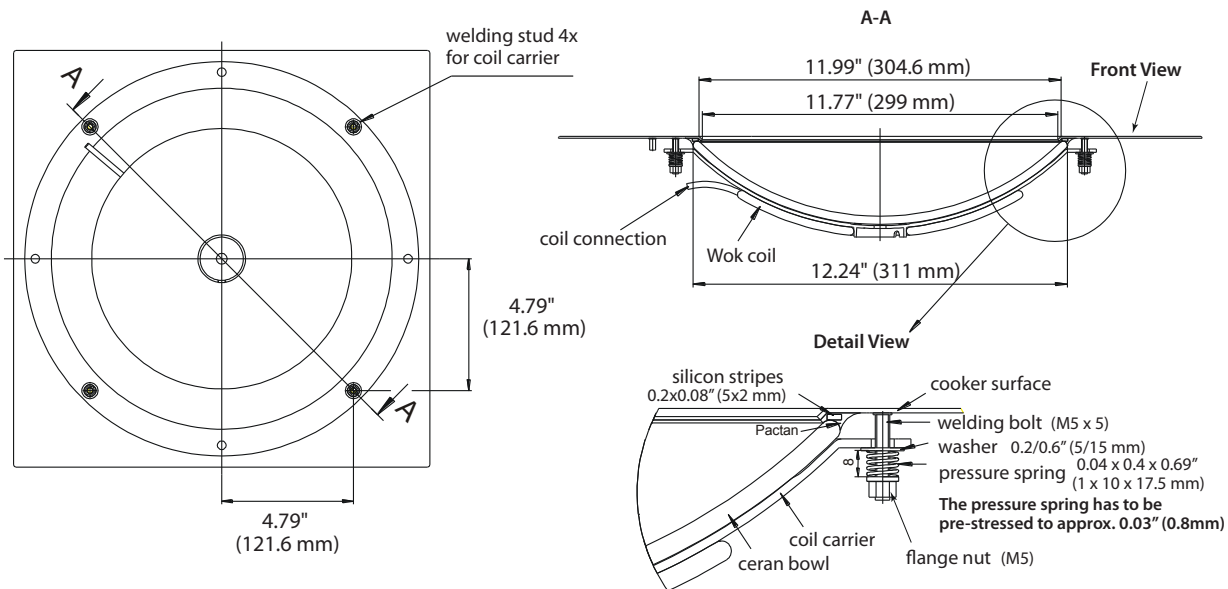
North American models:  
 ETL listed in compliance with  
 UL 197, CSA C22.2 No.109, NSF-4  
 Complies with FCC part 18, ICES-001



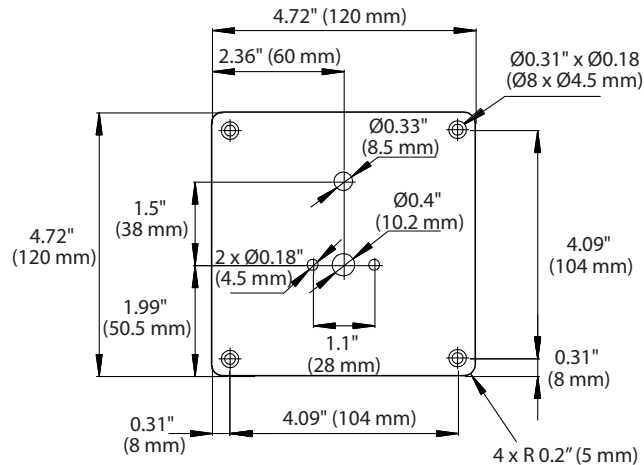
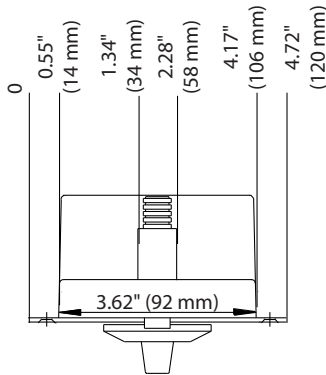
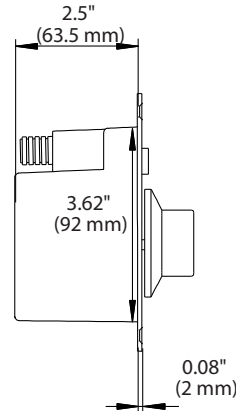
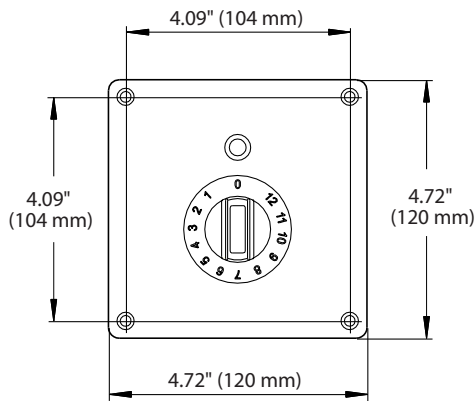
## MO/WO 3500 and MO/WO 5000



## Fixing Device Wok Coil Carrier



**Installation Panel with Power Switch**



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

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

Electrical Loading		
Model	Watts	400/50/3
GI-MO/WO 8000	8000	12 amp

**Technical Data**

Generator case: 13.27x13.07x6.5" (337 x 332 x 165 mm)

Network impedance (Zmax): 0.25 Ω

Air flow fan: 4238 ft<sup>3</sup>/h (120 m<sup>3</sup>/h maximum)

Cut out for air supply: 10.08 sq. in (6500 mm<sup>2</sup>) (at least)

No. of cooking point: 1

Power per cooking point: 3.5, 5.0 and 8.0 kW available

No. of round coil: 1

Coil Diameter: Ø10.63" (270 mm)

Ceran bowl: Ø12.05 x 0.24" (306 x 6 mm)

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/WO 3500/5000/8000 (12/23/13)