



# Induction Green Heat

## Garland Induction Built-in Wok 3.5, 5.0 and 8.0 kW

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

Induction Green Heat  
Garland Induction Built-in Wok 3.5kW, 5.0kW and 8.0kW

### Models:

☐ GI-SH/WO/IN 3500

☐ GI-SH/WO/IN 5000

☐ GI-SH/WO/IN 8000



### Installation Notes:

The unit is designed to be installed into a counter. An integral cooling fan keeps the electronics cool. Garland offers an optional air intake kit, recommended for all enclosed installations.

The unit takes cooling air in from the bottom, and discharges from all sides, top section. The optional 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.

### Standard Features:

- Drop-in, flush mounted design with stainless steel body below counter bowl to accept wok pan
- 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.
- "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 3.5 kW, 5.0 kW and 8.0 kW
- Built-Air-In-Take-Kit (part number 95000021) includes:
  - Aluminum Spiroflex air duct, 5m
  - Grease filter
  - Mounting Kit

### Options & Accessories

- ☐ High quality induction stainless steel wok pan: 5.2 liter and 9.5 liter are available.

### Specifications:

Shall be a Garland Single Drop-In Induction Wok, model GI-SH/WO/IN 3500 with a total kilowatt rating of 3.5kW, model GI-SH/WO/IN 5000 with a total kilowatt rating of 5.0 kW, or model GI-SH/WO/IN 8000 with a total kilowatt rating of 8.0 kW. Drop in mounts flush with counter, built with a robust stainless steel casing with ceran ceramic glass bowl to accept an induction rounded pan. Compact powerful electronic system for years of reliable service. Overheat sensors help prevent damage if pan is run dry. Easy to operate system supplied with remote rotary mounted control. Unit comes in 208V or 240V (specify at time of order) with cord and plug for North America, other voltages available.

**Note:** Induction cooking requires "Induction Ready" pans to operate. Garland recommends that the wok pans used be the

correct contour to the ceran glass. To reduce premature failures such as overheating. Wok pans should not touch the glass but only sit onto the upper case flange. Garland offers a number of wok induction pans.



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

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquiries 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



