### **GARLAND**

## Instinct Induction Countertop Single Hob

Project
Item
Quantity
CSI Section 11400
Approved
Approved
Date

#### Models

- GIIC-SH3.5
- GIIC-SH5.0

# powered by INDUCS

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GIIC-SH3.5

### Standard Features

- Realtime Temperature Control System (RTCSmp)
- 12 power levels
- Warm/hold function from 25 to 100°C (77 to 212°F)
- · Timer function
- · Superior energy-efficiency
- · Convenient and reliable
- · Short heat-up times
- · Overheat protection
- Easy to clean high-temperature Ceran™ glass top
- LED display
- Includes plug and cord (1.8m/6ft.)
- Simple and intuitive "Tap and Turn"
  knob
- Pan detector

## Advanced Features

- RTCSmp control/monitoring
- Height-adjustable, locking feet
- · Washable air filter
- Incoming voltage detection
- Easy power reduction
- Quiet ventilation for less noise

### Specifications

Continuous temperature measurement at the bottom of the pan with Realtime Temperature Control System multi-point technology (RTCSmp).

The reliable overheating protection prolongs the service life of both the induction appliance and the cookware.

Consistent power transfer over the entire cooking time for optimal cooking results.

Convenient cooking without heating up the cooking environment thanks to direct heat transfer from the hob to the pan by means of induction.

Easy to clean thanks to a removable, washable and reusable air filter.

Cool to touch cooking surface, means no "burn on" of food debris on the cooking surface.

Exceptionally robust and developed for continuous operation in the restaurant industry.

Conversion of the temperature display from  $^{\circ}\text{C}$  to degrees  $^{\circ}\text{F}$ 

Reduction of the maximum power from 100 % to 25 %.

Mains voltage detection and automatic loading of the optimal parameters. Single-phase version (up to 3.5 kW) at 208 V – 240 V: identical worldwide.

Automatic pan detection to vary the operating frequency to match the quality of the pan being used

The unit fits the power that the operator has available.

 $\label{lem:automatic} \mbox{Automatic shut-off feature prohibits overheating.}$ 

Warranty: 2 years on parts & labor (US and Canada only).

NOTE: Induction cooking requires use of induction-compatible cookware.

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





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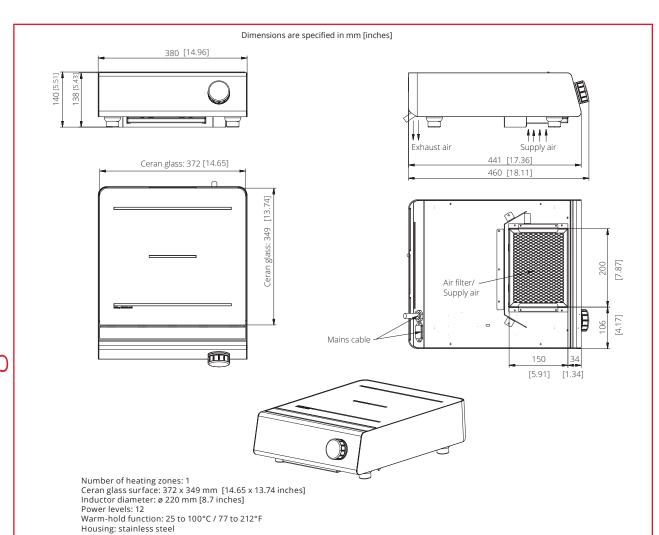




Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668

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Model	GIIC-SH3.5		GIIC-SH5.0		
Part Number	99560029		99560027	99570028	
Dimension W x D x H	380 x 460 x 140 mm [14.96 x 18.11 x 5.51 inches]		380 x 460 x 140 mm [14.96 x 18.11 x 5.51 inches]		
Weight	12 kg [27 lbs]		14 kg [31 lbs]		
Electrical Specifications (EU/US)	Single Phase		3 Phases		
Power, Watts	3500W		5000W		
Electrical supply V/Hz	208-240 V/50-60 Hz/1 16A		208-240 V/50-60 Hz/3 14A	380-440 V/50-60 Hz/3 8A	
Plug	(a) EU1-16P	NEMA 6-20P	NEMA L15-20P	EU 5-Pole	
Shipping Information					
Dimensions W x D x H	670 x 470 x 240 mm [26.38 x 18.51 9.45 inches]		670 x 470 x 240 mm [26.38 x 18.51 x 9.45 inches]		
Weight	15 kg [34 lbs]		16 kg [36 lbs]		

Note:

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

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

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