

## Instinct Induction Countertop Dual Hob

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

### Models

- GIIC-DH7.0
- GIIC-DH10.0

powered by  
**INDUCS**



GIIC-DH7.0

### Standard Features

- Realtime Temperature Control System (RTCSmp)
- 2x 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
- Two entirely separate temperature zones on the one unit
- 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 °C to degrees °F

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

Mains voltage detection and automatic loading of the optimal parameters.

Independent setting of front and rear zone that allows separate settings and modes for both the front and back zone.

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.

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, ICES-001.



Intertek

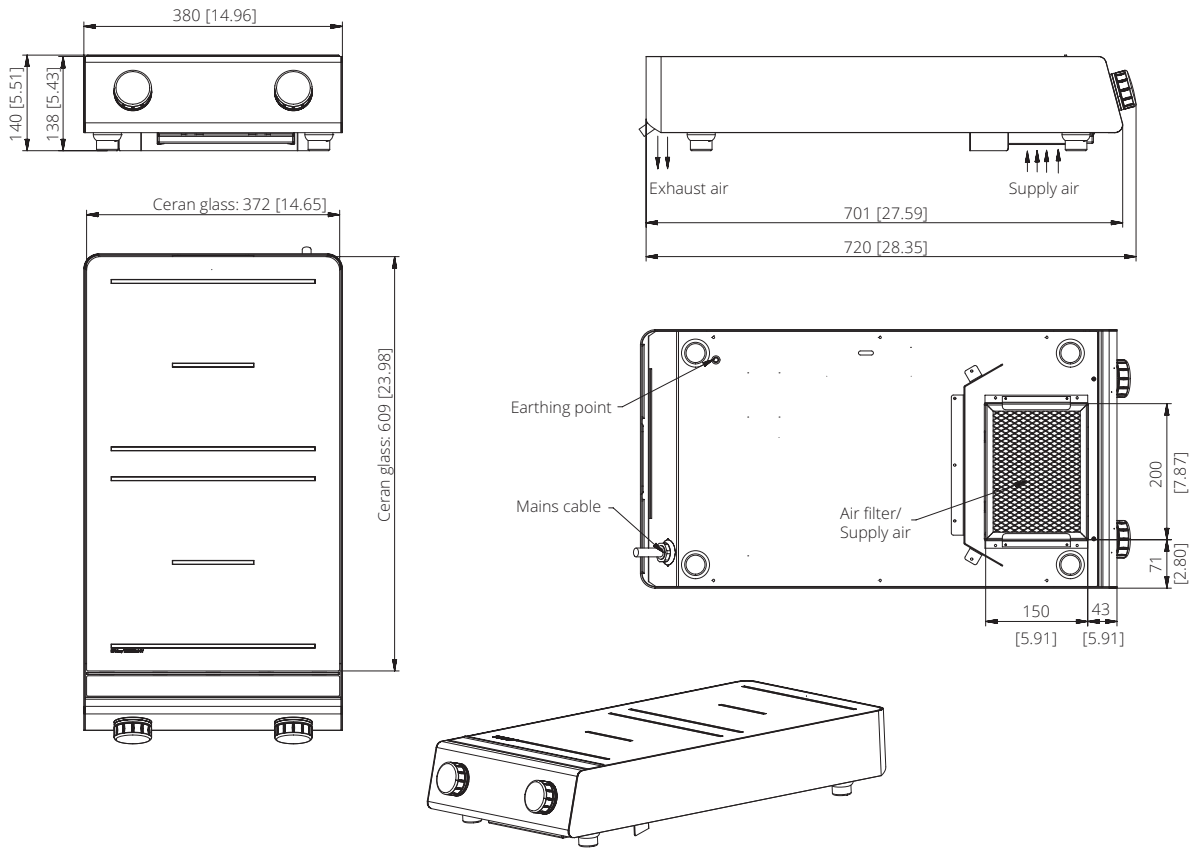


Intertek






Instinct Induction Countertop Dual Hob

Dimensions are specified in mm [inches]



Number of heating zones: 2  
Ceran™ glass surface B x D: 372 x 609 mm [14.65 x 23.98 inches]  
Inductor diameter: ø 220 mm [8.7 inches]  
Power levels: 2 x 12  
Warm-holding function 2 x 25 to 100°C / 77 to 212°F  
Housing: stainless steel

Model	GIIC-DH7.0	GIIC-DH10.0	
Part Number	99560214	99560215	99560217
Dimension W x D x H	380 x 720 x 140 mm [14.96 x 28.35 x 5.51 inches]	380 x 720 x 140 mm [14.96 x 28.35 x 5.51 inches]	
Weight		21 kg [47 lbs]	
Electrical Specifications (EU/US)	3 Phase	3 Phases	
Power, Watts	2 x 3500W	2 x 5000W	
Electrical supply V/Hz	208-240 V/50-60 Hz/3 22A	208-240 V/50-60 Hz/3 30A	380-440 V/50-60 Hz/3 16A
Plug	 NEMA 15-30P	 NEMA 15-50P	 EU 5-Pole
Shipping Information			
Dimensions W x D x H	960 x 510 x 270 mm [37.80 x 20.10 x 10.63 inches]	960 x 510 x 270 mm [37.80 x 20.10 x 10.63 inches]	
Weight		25 kg [56 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.

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

[www.garland-group.com](http://www.garland-group.com)  
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