

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

# Induction Green Heat

## Garland Induction Fajita Skillet Warmer 3.5kW

Induction Green Heat

### Models

- GI-SH/BA 3500FH



#### Induction Benefits:

- Energy Efficient
- Fast Heat
- Easy To Clean
- No Pan, No Heat.
- Cool Operations

### Standard Features

- Compact table top design with stainless steel body and high impact ceramic glass top
- "Flat Design", compact high performance electronics allow for low unit heights.
- Sloped front panel for easy cleaning and operation
- One rear discharge integral cooling fan keeps electronics cool; protective air deflectors prevent hot exhaust to be pulled back into the unit.
- Removable, reusable easily cleaned air intake filter.
- Induction technology transfers heat to pan instantly.
- Four position selector switch for precise operational settings: Off, Fajita (78 sec), Reheating (20 sec), and Desert (32 sec).
- Innovated 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
- Overheat sensor shuts unit off preventing pans cooking dry.
- 6' (1829mm) cord and plug supplied

### Options & Accessories

- Extra replacement air intake filter stock SKU# 71000003 (available as a replacement part through your local authorized parts and service depot).

### Specifications

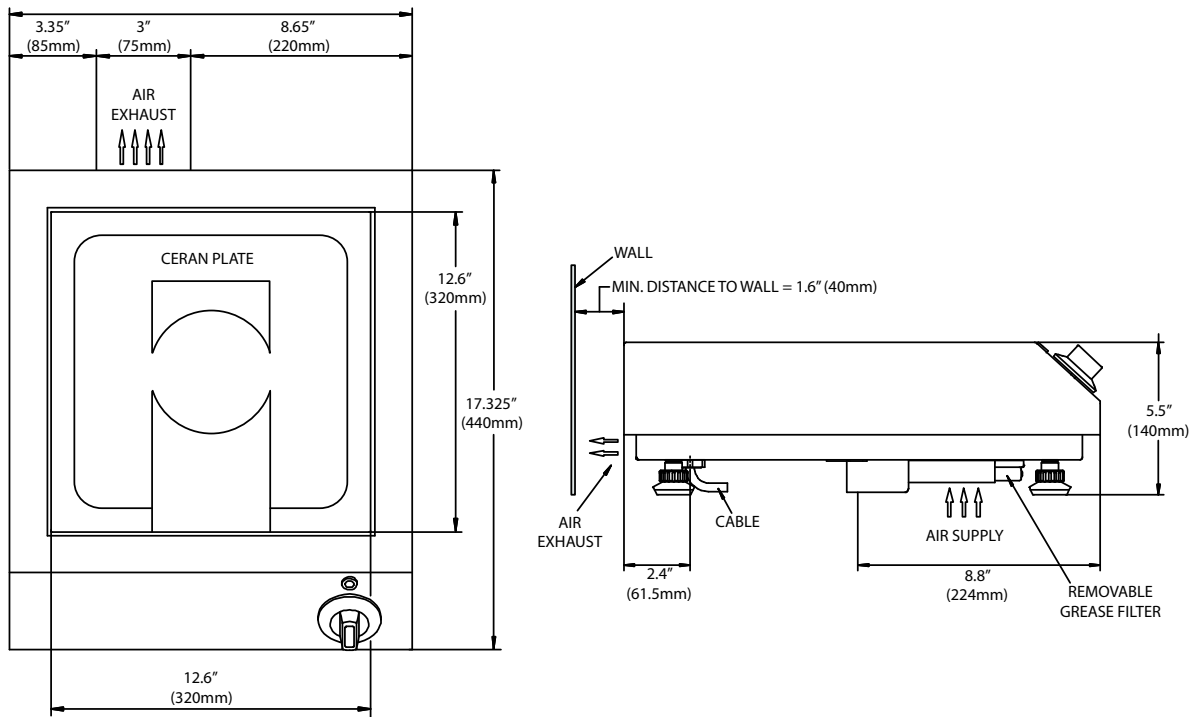
Shall be a Garland Induction Skillet Warmer, Model GI-SH/BA 3500FH, with total kW rating of 3.5. Unit to be constructed of all stainless steel with ceramic glass top. Unit to have a control with four settings: Off, Fajita (78 sec), Reheating (20 sec), and Desert (32 sec). LED indicator to signal end of timed cycle, and automatic turn-off at the end of cycle to prevent overheating. Most common unit to come in 208V, Single Phase, 60Hz power with integral cord and plug supplied (other voltages available).

Note: The Garland Induction Fajita skillet warmer is designed only to heat empty, oval, cast-iron fajita pans. It cannot be used with general designed induction pans for sauté or any other application.



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 Induction Griddle 3.5kW and 5.0kW




**Installation Notes:**

- Installation should be performed by qualified personnel only.
- The appliance must be placed on a level, stable, dry, and non-flammable surface.
- This unit is equipped with a removable grease filter that must be clean and dry during operation.
- The Skillet Warmer must not be placed next to other heat or steam sources (e.g. fryers, open top ranges, griddles, broilers, ovens and steam equipment). Heat and/or steam entering the Skillet Warmer's cooling intake could result in failure due to overheating.
- Isolate unit from heat, grease, and steam sources.
- The air intake, (located on the bottom front), and air outlet, (located at the rear), must not be obstructed. Obstruction of the cooling intake could result in failure due to overheating.
- Air exhaust may be extremely hot. Allow proper rear clearance to a surface that is resistant to heat damage.
- Ambient temperature for cooker should be no more than 110°F (40°C).
- Kitchen relative humidity 30 to 90%.
- Air intake filter must be cleaned weekly.

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.

Electrical Loading				
Model	Watts	208/60/1	240/60/1	230/50/1
GI-SH/BA 3500FH	3500	16 amp	14 amp	15 amp

Plug Configurations		
Model	Electrical Characteristics	Plug
GI-SH/BA 3500FH	208V/60Hz/1Φ 240V/60Hz/1Φ	 NEMA 6-20P
	230V/50Hz/1Φ	

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