

# Garland Induction Dual Install-Line 7kW and 10kW

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

## Models

- GI-SH/DU/IN 7000
- GI-SH/DU/IN 10000



### Installation Notes:

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

The unit takes cooling air in from the bottom, and discharges from both sides. The air intake kit connects directly to the unit. A minimum of 10 sq. inch (65 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 and high impact ceramic glass top
- 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
- "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; RTCSmp is an internal control software development matching speed, capability and performance
- R – Real Time
- T – Temperature
- C – Control
- S – System
- m – Multi
- p – Point
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible
- Available in either 7kW or 10 kW
- Built-Air-In-Take-Kit (part number 95000020) includes:
  - Aluminum Spiroflex air duct, 5m
  - Grease filter
  - Mounting Kit

## Specifications

Shall be a Garland dual drop-in induction unit, model GI-SH/DU/IN 7000 with a total kilowatt rating of 7kW or model GI-SH/DU/IN 10000 with a total rating of 10kW. Drop-in mounts flush with counter, built with a robust stainless steel casting with Ceran glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors help to prevent damage to the unit if pan is run dry. Easy to operate system supplied with remote rotary mounted control. Unit comes in 208V (specify at time of order), 60 Hz, 3 phase for North America, other voltages available.

Note: Induction cooking requires "Induction Ready" pans to operate.



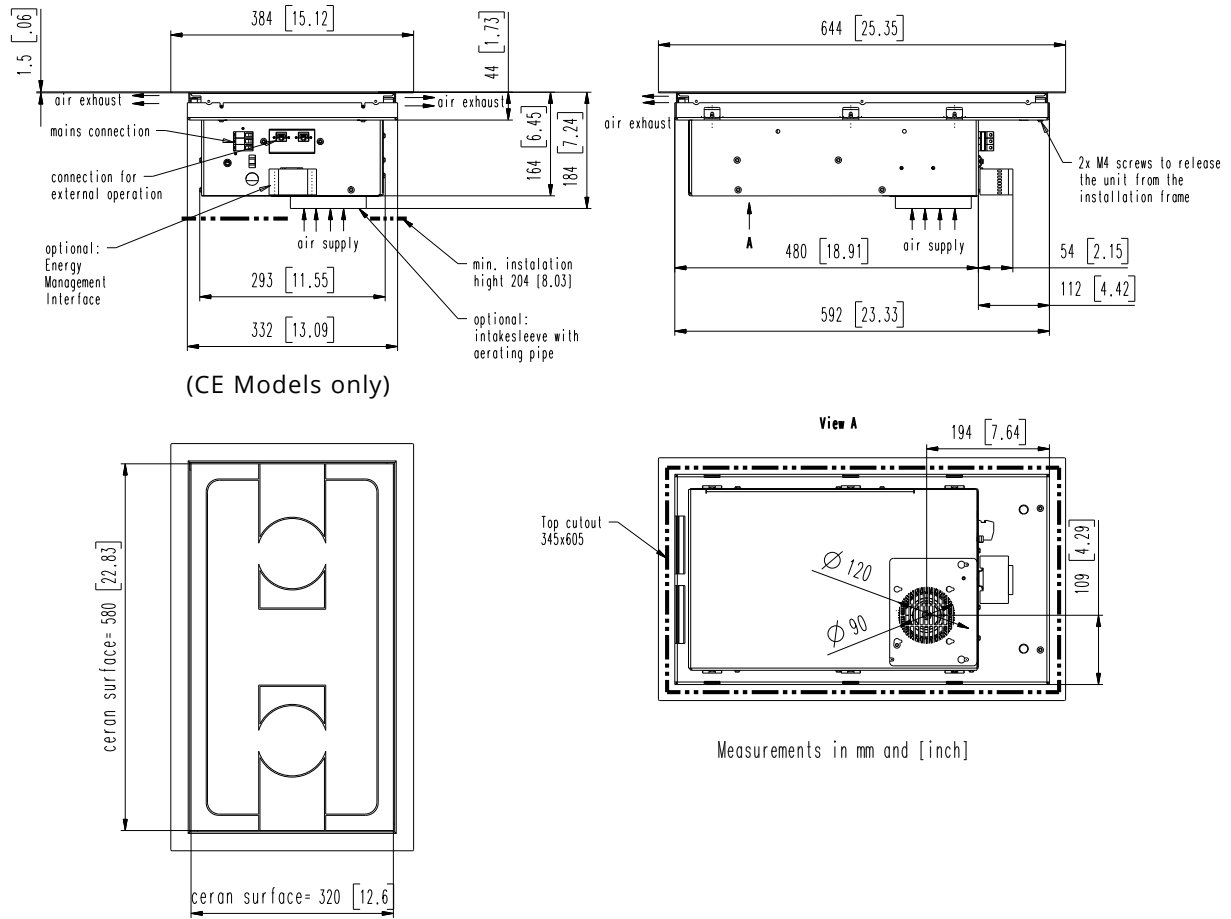
CE models comply with the latest European Norms:  
EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:

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

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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	208/60/3	400/50/3	440/50/3
GI-SH/DU/IN 7000	7000	22 amp	11 amp	10 amp

Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/DU/IN 10000	10000	30 amp	16 amp	15 amp

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

**Garland Commercial Ranges Ltd.**  
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**General Inquires 1-905-624-0260**  
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 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668

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