

Specification:

Shall be a Garland Single Drop-in Induction Unit, Model _____ with total kW rating of _____. Unit to be flush, drop-in mounted on a counter. Unit to come with remote mounted control, 60 second auto shut-off safety feature, and overheat control sensors to prevent damage to unit if pan is run dry. Unit to come in _____ power and is supplied with a cord and plug for simple connection (60 cycle units only)

Installation Notes:

Unit is designed to be installed into a counter. Since induction units use an integral cooling fan to keep the electronics cool, Garland offers an optional air intake kit, recommended for all enclosed installations.

The GIU 3.5 BI and GIU 5.0 BI take cooling air in from the bottom of the unit, and discharges from both sides. The optional air intake kit is to be connected directly to the unit to ensure cool air is introduced. 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.



Conforms to UL-197 & NSF-4
 Certified to CAN/CSA C22.2 NO. 109
 VDE EN60335-2-38

Standard Features:

- Drop-in, flush mounted design with stainless steel body below counter and high impact ceramic glass top
- Induction technology transfers heat to the pan, and does not transfer heat to the surrounding air, allowing for cool operation.
- Unit to come with remote mounted control and indicator light mounted on a control panel plate for easy installation with a 3 foot (914mm) cable
- Instant energy transmission to the pan
- “Flat Design”, compact high performance electronics allow for low unit heights
- “Surface Mounted Device”, (SMD), technology allows for the most efficient transfer of induction energy from the coil to the pan with minimal transmission loss.
- “60 Second Auto Shut-Off” automatically turns off all power to the unit if there has been no pan on for more than 60 seconds. This prevents the accidental heating up of pans or utensils set on the cook surface.
- Thermostatically controlled overheat sensor shuts the unit off to prevent damage from pans cooking dry.
- Electronic output limitation continually monitors the energy transfer to the pan, as different quality induction pans absorb energy at different rates. This helps ensure the most efficient energy transfer possible.
- 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 (60 cycle units only)
- Available in either 3.5 kW or 5.0 kW

Note: Induction cooking requires magnetic pots and pans to work effectively.

Cut Out Size For Work Top:

Worktop opening must be 14”(356mm)x14”(356mm)

Cut Out Size For Control:

Control is mounted on a plate measuring 6-3/8” (162mm) high x 7-7/8” (200mm) wide, mounted to the front of the cabinet with 4 screws. Cut-out opening for the control is 5” (127mm) high x 6-3/8” (165mm) wide.

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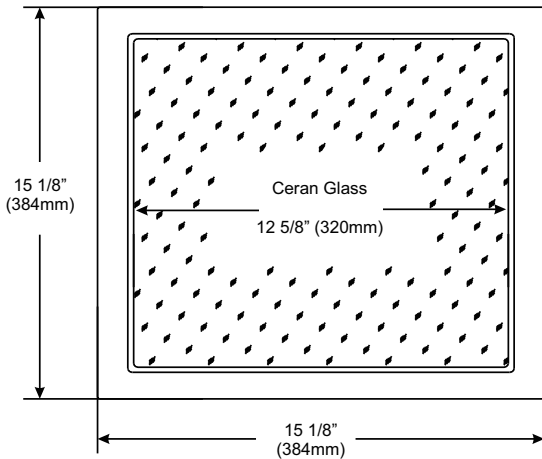
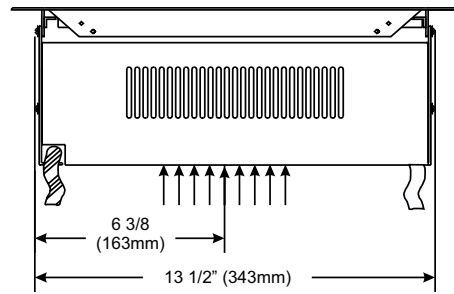
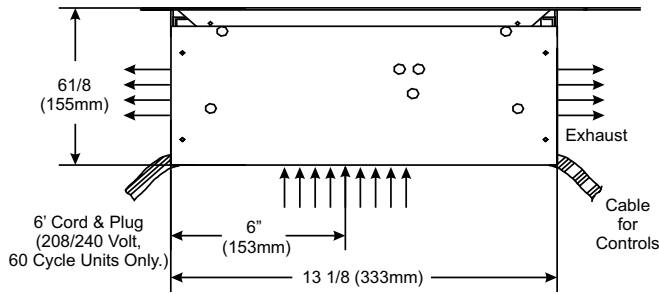
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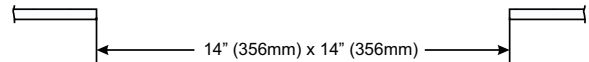
Item #: _____

Model: GIU-3.5 BI, GIU 5.0 BI

Product Name: Built-In Induction unit

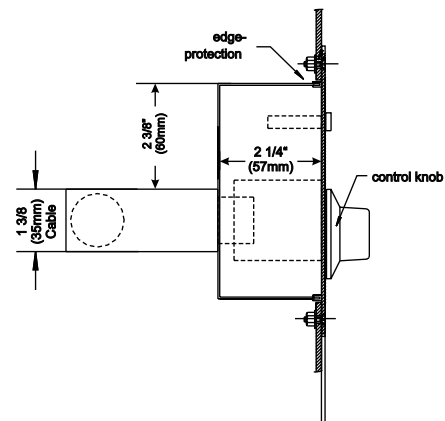
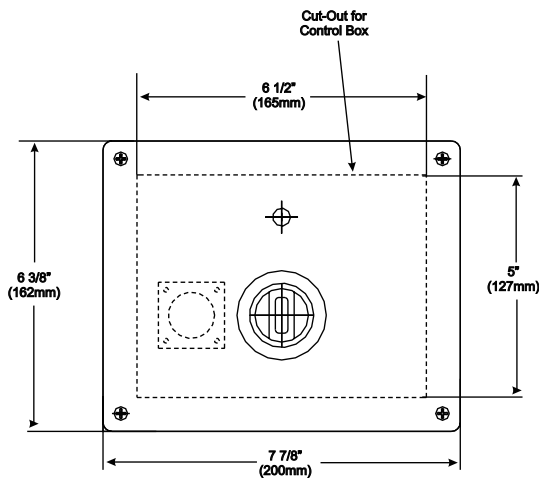


The required cut-out of the work top:



Plug Configurations:

Model	Electrical Characteristics	Plug
GIU-3.5 BI	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-20P
GIU-5.0 BI	208V/60Hz/3Ø	 NEMA 15-20P



Electrical Loading:

Model	Watts	208/60/1	208/60/3	240/60/1	230/50/1	400/50/3	440/60/3
GUI-3.5 BI	3500	16 amp	N/A	14 amp	15 amp	N/A	N/A
GUI-5.0 BI	5000	N/A	14 amp	N/A	N/A	8 amp	7 amp

Continuous product improvement is a Garland policy Specifications and design are subject to change without notice.

Printed in USA

Form # GIU-3.5 BI/GUI-5.0 BI (05/04)