



Induction Dual Counter Units

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Induction Dual Counter Units

Models:

- GIU-3.5 DUAL GIU-5.0 DUAL



Model GIU 3.5 Dual

How Induction Works:

Although induction seems magical in how it works, there is a scientific explanation.

1. An alternating current in an induction coil produces an alternating magnetic field
2. This magnetic field is instantly transferred and concentrated to the cooking vessel
3. This concentrated magnetic energy in the cooking vessel causes it to heat up and start cooking
4. When the vessel is removed from the heat source, the induction unit automatically shuts off

Standard Features:

- Compact table top design with stainless steel body and high impact ceramic glass top
- Dual induction hobs are mounted front to back in single cabinet, with seamless ceramic glass top
- Separate infinite control for each induction hob for independent operation
- Induction technology transfers heat to the pan, not to the surrounding air, allowing for cool operation
- Sloped, easy to see front panel with dual infinite controls for easy operation
- "Flat Design", compact high performance electronics allow for low unit heights
- Instant energy transmission to the pan
- 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, helping to ensure the most efficient energy transfer possible.
- Integral-cooling fan keeps electronics cool and discharges from the rear at the bottom of the unit
- Available in either dual 3.5 kW or dual 5.0 kW
- 6' (1829mm) cord & plug supplied (60 cycle units only)

Specification:

Shall be a Garland Dual Induction Unit, Model _____ with total kW rating of _____. Unit to have dual induction hobs mounted front to back in a single cabinet. Unit to be constructed of all stainless steel construction with ceramic glass top. Each induction hob is to have a separate infinite 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 208V power with integral cord and plug supplied for simple connection (60 cycle units only)

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



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

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