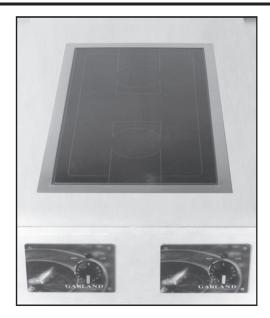


Item #:_____ Model: GUI 3.5 DUAL BI, GUI 5.0 DUAL BI Product Name: Built-In Dual Induction Unit



Specification:

Shall be a Garland Dual Drop-in Induction Unit, Model ____

with total kW rating of _____, Unit to have dual induction hobs mounted front to back with a single ceramic glass top. Unit to be flush, drop-in mounted on a counter. Each induction hob to have a separate infinite control, independently mounted. Unit to have 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 GlU 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

Garland Commercial Industries, Inc. 185 East South Street Freeland, Pennsylvania 18224 Phone: (570) 636-1000 Fax: (570) 636-3903 Garland Commercial Ranges Ltd 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA Phone: 905-624-0260 Fax: 905-624-5669 Enodis UK LTD Swallowfield Way, Hayes, Middlesex UB3 1DQ ENGLAND Telephone: 081-561-0433 Fax: 081-848-0041

Standard Features:

- Drop-in, flush mounted design with stainless steel body below counter and high impact ceramic glass top
- Dual induction hobs are mounted front to back in single cabinet, with seamless ceramic glass top
- Induction technology transfers heat to the pan, and does not transfer heat to the surrounding air, allowing for cool operation.
- Each induction hob has its own separate infinite control for independent operation, with 3 foot (914mm) cable
- Instant energy transmission to the pan
- "Flat Design", compact high performance electronics allow for low unit heights
- 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.
- Available in either dual 3.5 kW or dual 5.0 kW. Note: Both hobs, have same power rating.
- 6' (1829mm) cord and plug supplied (60 cycle units only)

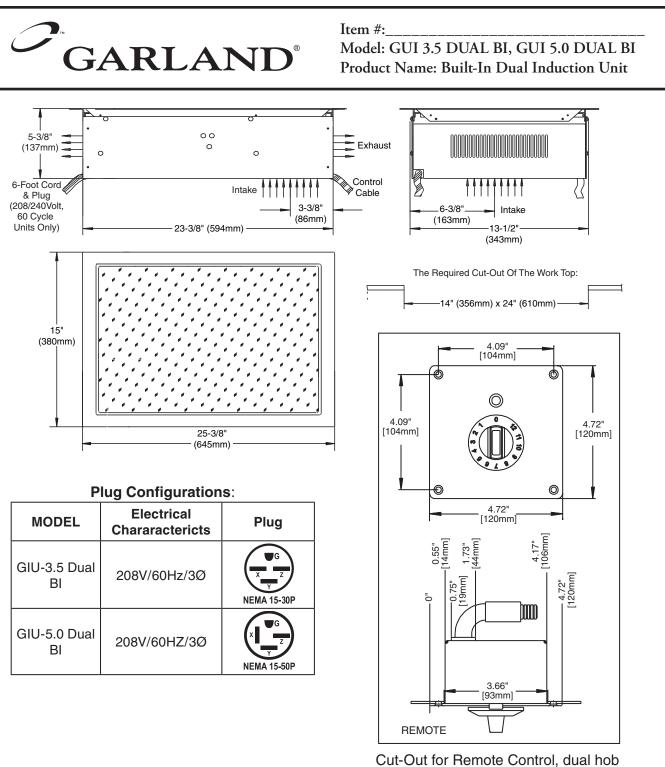
Cut Out Size For Work Top:

Worktop opening must be 14" (356mm) x 23-5/8" (600mm) deep

Cut Out Size For Control:

The Unit comes with 2 separate rotary controls. Each control is mounted on a plate 4.72° (120mm) high x 4.72° (120mm) wide, mounted to the front of a fabricated cabinet (supplied by other) with 4 screws. Cut-out opening for each control is 3.40° (86mm) high x 3.40° (86mm) wide.





units have two controls.

Electrical Loading:				
Model	Watts	208/60/1	208/60/3	240/60/1
GIU-3.5 DUAL BI	7000	N/A	20 amp	N/A
GIU-5.0 DUAL BI	10,000	N/A	28 amp	N/A

Continuous product improvement is a Garland policySpecifications and design are subject to change without notice. Printed in USA Form # GUI-3.5/5.0 DUAL BI (01/07)