


**GI WOK-3.5**
*(complete with 5.2 liter stainless steel wok pan)*
**Specification:**

Shall be a Garland Induction Wok, Model \_\_\_\_\_ with total kW rating of \_\_\_\_\_. Unit to be constructed of all stainless steel construction with recessed ceramic bowl to accept wok pan. Unit to have 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 \_\_\_\_\_ power with integral cord and plug supplied. (208/240 volt, 60 cycle units only)



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

**Standard Features:**

- Compact table top design with stainless steel body and recessed ceramic bowl to accept wok pan
- 3.5 kW unit comes with one 5.2 liter, high quality stainless steel wok pan
- 5.0 kW unit comes with one 9.1 liter, high quality stainless steel wok pan
- Induction technology transfers heat to the pan, & does not transfer heat to the surrounding air, allowing for cool operation
- Sloped, easy to see front panel with infinite control for easy operation
- 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
- Induction coil surrounds the ceramic bowl allowing for evenly heated wok pan
- “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
- Integral cooling fan keeps electronics cool & discharges from the rear
- 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.
- Available in either 3.5 kW or 5.0 kW
- 6' (1829mm) cord & plug supplied (208/240 volt, 60 cycle units only)

**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

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

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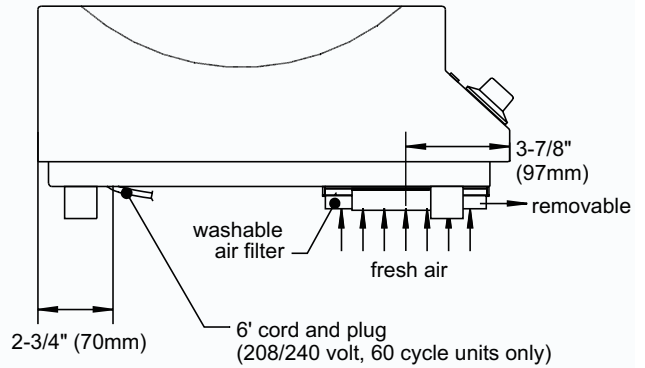
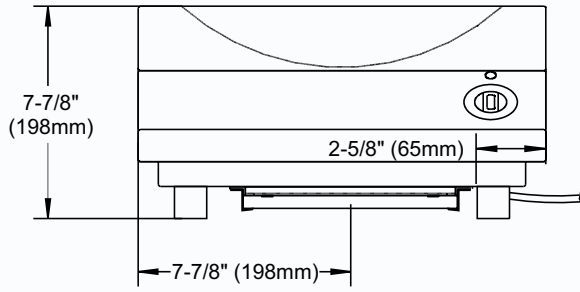
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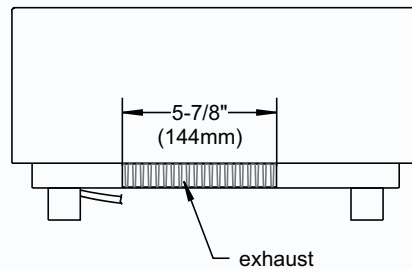
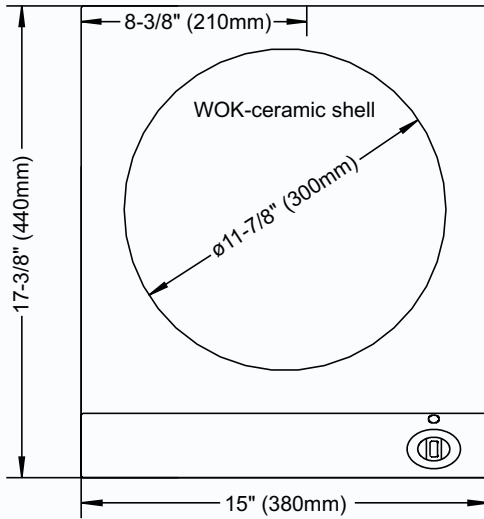
Item #: \_\_\_\_\_

Model: GIWOK-3.5/5.0



Product Name: Induction Wok



view A: exhaust



**PLUG CONFIGURATIONS:**

Model	Electrical Characteristics	Plug
GIWOK-3.5	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-20P
GIWOK-5.0	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
GIWOK-3.5	3500	16 amp	N/A	14 amp	10 amp	N/A	N/A
GIWOK-5.0	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 # GIOWOK-3.5/5.0 (05/04)