

Product Bulletin Advisement

Bulletin #: 14-012805
Brand: Garland
Date: January 28, 2005
From: Brian Arnold
Subject: Built-in Induction Units

Induction is an amazing technology that has many benefits and applications in the commercial kitchen. There are some considerations that must be observed, such as ambient air temperature, when installing induction units. The induction unit exterior itself is generally cool. But, the internal components require adequate cool air intake and unobstructed exhaust air openings.

We have had some confusion in cooling and exhausting the built-in induction systems. Built-in induction units are designed to be fabricated into a custom cabinet or workstation area. Garland has the following built-in induction unit(s) 2.5, 3.5, 5.0 kW single hob OR 3.5, 5.0 kW wok OR 3.5, 5.0 dual hob models. With any of these models, a built-in air in-take kit is required to be installed - ensuring proper airflow to the unit. For all single hob (except 2.5 kW) and wok induction units, air in-take kit #95000021 must be supplied. For the 2.5 kW single hob and the 3.5, 5.0 kW dual hob models, the air in-take kit number is #95000020.

All air in-take kits come with the following pieces; grease filter and holder, air conductor aluminum tube, tube clamps, air conductor holder, silicone seal, and silicone seal gun. The only difference between the two kits is the air conductor holder that attaches to the built-in induction unit. We have had mix-ups with these kits. Photo below shows the difference between the two kits.



Used in 95000020



Used in 95000021

Accessories For Built In Unit Must be Installed

