



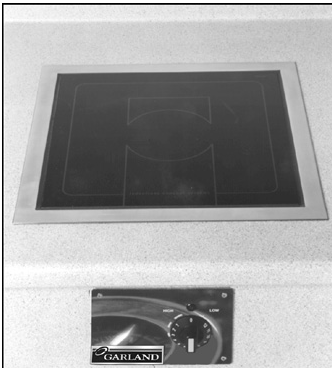
Induction Built In Units

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

Induction Built In Units

Models:

- GIU-3.5 BI (SH/IN 3500) GIU-5.0 BI (SH/IN 5000)



Installation Notes:

The unit is designed to be installed into a counter. An integral cooling fan keeps the electronics cool. Garland offers an optional air intake kit, recommended for all enclosed installations. The unit takes cooling air in from the bottom, and discharges from both sides. The optional air intake kit connects directly to the unit. 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.

Standard Features:

- Drop-in, flush mounted design with stainless steel body below counter and high impact ceramic glass top
- Remote control and indicator light mounted on a control panel plate with a 3 foot (914mm) cable
- 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)
- "Flat Design", compact high performance electronics
- Thermostatically controlled overheat sensor shuts the unit off preventing damage from pans cooking dry
- Instant energy transmission to the pan
- Induction technology transfers heat to the pan, not to the surrounding air
- Innovated new technology for pan detection; RTCS is an internal control software development matching speed, capability and performance
 - R – Real Time
 - T – Temperature
 - C – Control
 - S – System
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible
- Available in either 3.5 kW or 5.0 kW

Specifications:

Shall be a Garland single drop-in induction unit, model GIU-3.5BI with a total kilowatt rating of 3.5kW or model BIU5.0 with a total rating of 5.0kW. Drop-in mounts flush with counter, built with a robust stainless steel casting with ceran ceramic glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors help to prevent damage to the unit if pan is run dry. Easy to operate system supplied with remote rotary mounted control. Unit to come with integral cord and plug for 208V or 240V (specify at time of order), 60 Hz single phase.

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

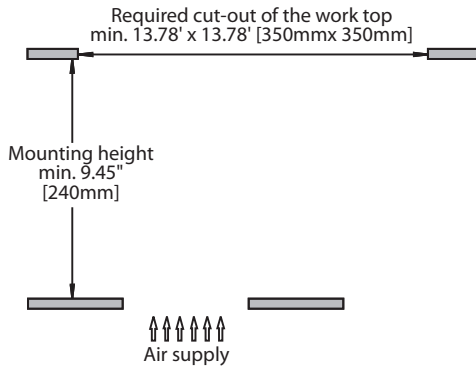
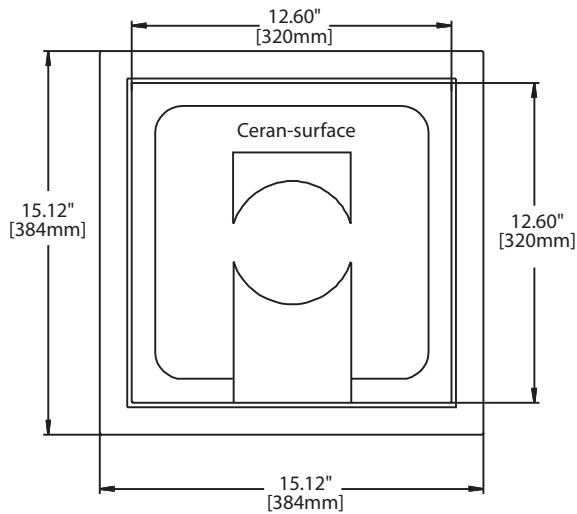
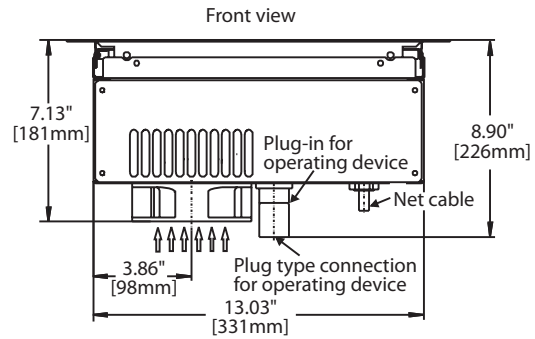
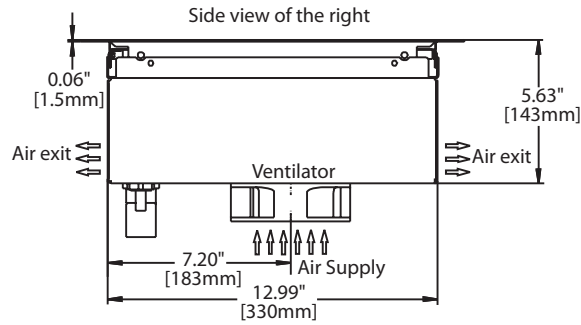


Conforms to UL-197 & NSF-4
 Certified to CAN/CSA
 C22.2 NO. 109 VDE EN60335-2-38

Garland Commercial
 Industries, LLC
 185 East South Street
 Freeland, PA 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

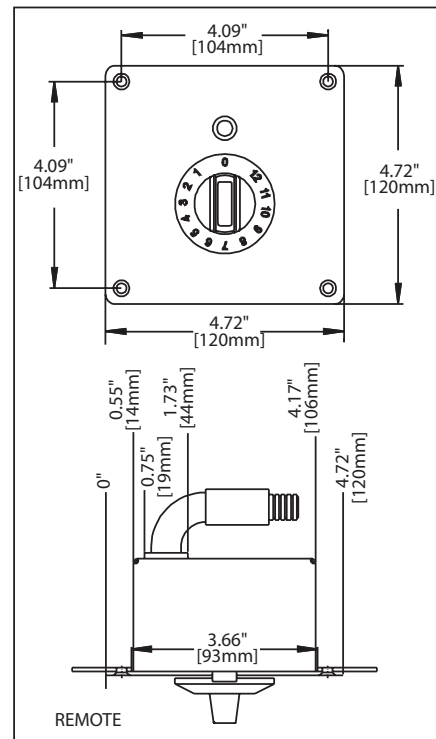




Plug Configurations:

MODEL	Electrical Characteristics	Plug
GIU-3.5 BI	208V/60Hz/1Ø 240V/60 Hz/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
GIU-3.5 BI	3500	16 amp	N/A	14 amp
GIU-5.0 BI	5000	N/A	14 amp	N/A



Form# GIU-3.5/5.0 BI (BH/IN 3500/5000) (05/07)