GARLAND®

Item #:_____
Model: GIU-2.5
Product Name: Induction Unit

Specification:

Shall be a Garland Induction Unit, Model GIU 2.5 with total kW rating of 2.5kW, Unit to be constructed of all stainless steel with ceramic glass top. Unit to have adjustable 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. (60 cycle units only)

86037

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 high impact ceramic glass top
- Induction technology transfers heat to the pan, and does not transfer heat to the surrounding air, allowing for cool operation
- Sloped, easy to see front panel with adjustable 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
- "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
- 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 discharges from the rear at the bottom of the unit
- 6' (1829mm) cord and plug supplied (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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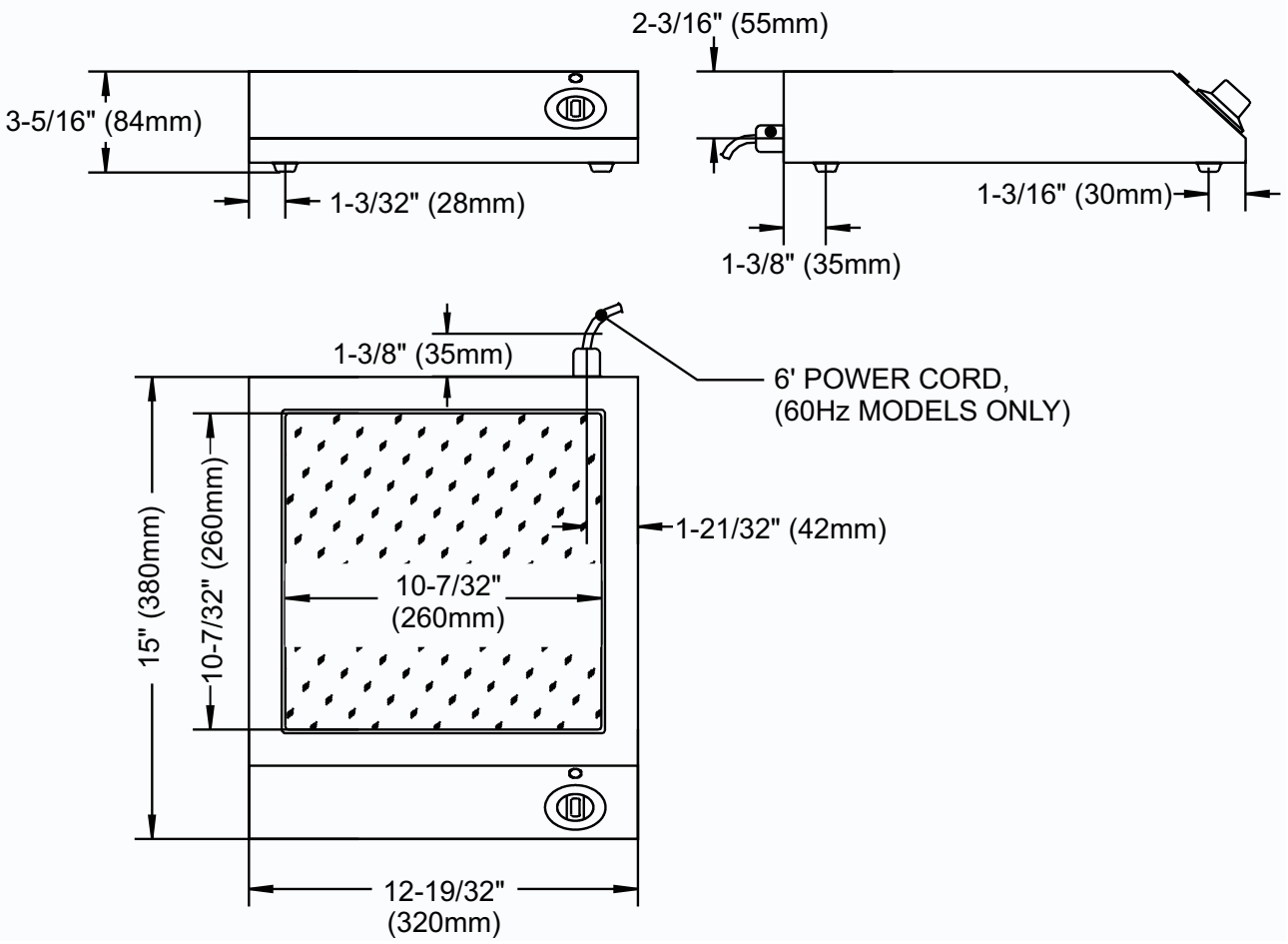

PLUG CONFIGURATIONS:		
Model	**Electrical Characteristics**	**Plug**
GUI-2.5	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-15P

Electrical Loading:							
Model	**Watts**	**208/60/1**	**208/60/3**	**240/60/1**	**230/50/1**	**400/50/3**	**440/60/3**
GUI-2.5	2500	12 amp	N/A	9 amp	10 amp	N/A	N/A