



Induction

Counter Wok 3.5kW and 5.0kW

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

Models:

- GI-SH/WO 3500 GI-SH/WO 5000



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

Standard Features:

- Compact table top design with stainless steel body and recessed ceramic bowl to accept wok pan
- Sloped, easy to see front panel with adjustable control
- Integral cooling rear fan with protective deflectors
- Removable, reusable easy to clean air intake filter
- 6' (1829mm) cord and plug supplied (60 cycle units only)
- "Flat Design", compact high performance electronics
- Instant energy transmission to the pan
- Available in either 3.5kW or 5.0kW
- Thermostatically controlled overheat sensor shuts the unit off to prevent damage from pans cooking dry
- Induction technology transfers heat to the pan, not to the surrounding air
- Induction coil surrounds ceramic bowl
- Innovated new technology for pan detection; RTCS (Real Time Temperature Control System) is an internal control software development matching speed, capability and performance
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible

Options & Accessories

- High quality induction stainless steel wok pan; 5.2 liter for 3.5 kW and 9.1 liter for the 5.0 kW unit

Specifications:

Shall be a Garland Induction Unit model GI-SH/WO 3500 with a total kW rating of 3.5 kW or model GI-SH/WO 5000 with at total kW rating of 5.0 kW. Built with a robust stainless steel casting with a recessed ceramic bowl to accept induction ready wok pan. Compact powerful electronic system for years of service. Overheat sensors help prevent damage of the unit if pan is run dry. Easy to operate, 1-12 scale, rotary switch. Units to come in 208V or 240V power (specify at time of order) with integral cord and plug.

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



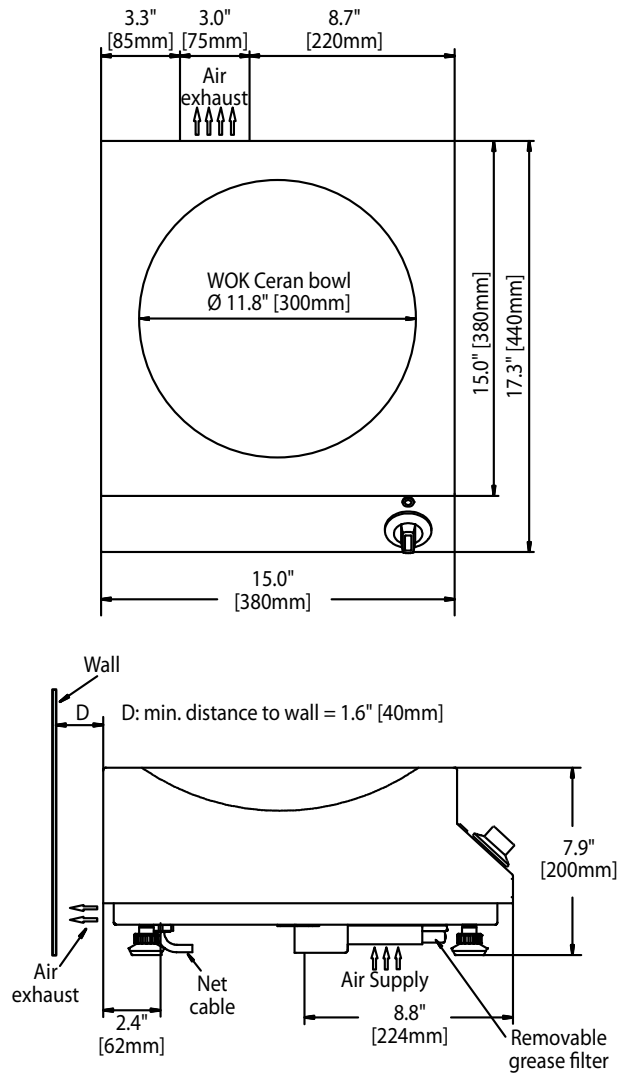
Conforms to UL-197 & NSF-4
 Certified to CAN/CSA
 C22.2 NO. 109 VDE EN60335-2-38

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 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668





PLUG CONFIGURATIONS:

Model	Electrical Characteristics	Plug
GI-SH/WO 3500	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-20P
GI-SH/WO 5000	208V/60Hz/3Ø	 NEMA 15-20P

Electrical Loading:

Model	Watts	208/60/1	208/60/3	240/60/1
GI-SH/WO 3500	3500	17 amp	N/A	14 amp
GI-SH/WO 5000	5000	N/A	14 amp	N/A

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# GI-SH/WO 3500/5000 (01/03/12)