



Induction

Built In Wok 3.5kW and 5.0kW

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

Models:

☐ GI-SH/WO/IN 3500

☐ GI-SH/WO/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 bowl to accept wok pan
- 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

- Built-Air-In-Take-Kit (part number 95000021) includes:
 - Aluminum Spiroflex air duct, 5m
 - Grease filter
 - Mounting Kit

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 Single Drop-In Induction Wok, model GI-SH/WO/IN 3500 with a total kilowatt rating of 3.5kW or model GI-SH/WO/IN 5000 with a total kilowatt rating of 5.0 kW. Drop in mounts flush with counter, built with a robust stainless steel casing with ceran ceramic glass bowl to accept an induction rounded pan. Compact powerful electronic system for years of reliable service. Overheat sensors help prevent damage 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.



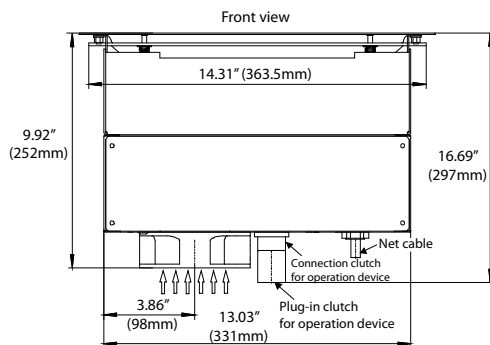
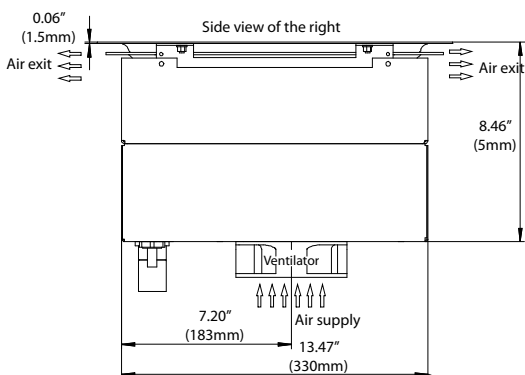
Conforms to UL-197 & NSF-4
Certified to CAN/CSA
C22.2 NO. 109 VDE EN60335-2-38

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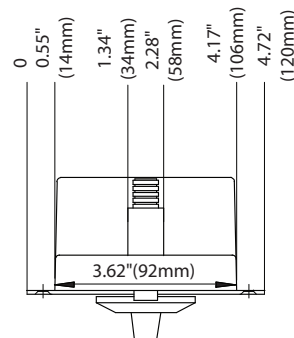
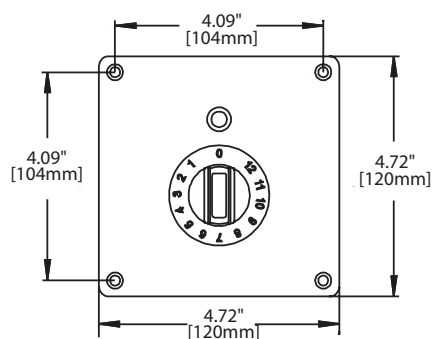
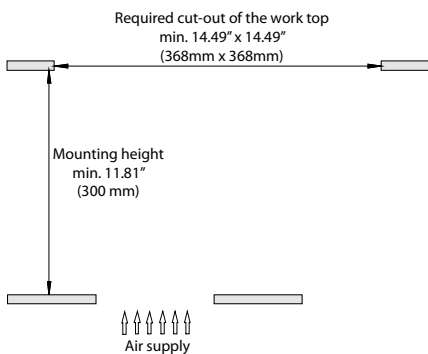
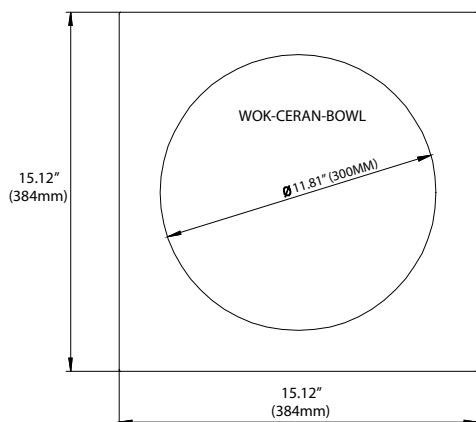
General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668





Plug Configurations:

Model	Electrical Characteristics	Plug
GIWOK-3.5 BI	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-20P
GIWOK-5.5 BI	208V/6Hz/1Ø	 NEMA 15-20P



Electrical Loading:

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

Form# GI-SH/WO/IN 3500/5000 (12/08/11)