



# Induction Built In Griddle 3.5kW and 5.0kW

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Induction Built In Griddle 3.5kW and 5.0kW

### Models:

- GI-SH/GR/IN 3500       GI-SH/GR/IN 5000



### Standard Features:

- Drop-in, flush mounted design with stainless steel body below counter and with durable grill plate surface. Plate construction is a low friction, abrasion, chemical, corrosion and heat resistant.
- Compact high power induction griddles available in either 3.5 kW or 5.0 kW
- Instant energy transmission from inverter coil to griddle plate surface for excellent temperature recovery; heat up time, 68° to 392°F (20° to 200°C), 4.30 minutes for 3.5kW, 3.00 minutes for 5.0kW
- Equal heat distribution for corner to corner, with consistent results across the entire cooking surface. Surface is controlled and monitored, resulting in automatic adjustment as soon as a temperature deviation is detected
- Stainless Steel cabinet construction
- Removable, reusable intake filter
- Removable stainless steel griddle plate splashguard
- Easy access front grease trough
- 6' (1829mm) cord and plug supplied
- Integral cooling fan keeps electronics cool, discharging from rear with protective air deflectors preventing hot exhaust to be pulled back into unit
- Innovated new technology for temperature differential sensing; RTCSmp is an internal control software development matching speed, capability and performance.  
 R – Real Time  
 T – Temperature  
 C – Control  
 S – System  
 m – Multi  
 p – Point
- Built-Air-In-Take-Kit (part number 95000021) includes:  
 - Aluminum Spiroflex air duct, 5m  
 - Grease filter  
 - Mounting Kit

### 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

### Specifications:

Shall be a Garland Induction Built In Griddle, unit model GI-SH/GR/IN 3500 with a total kW rating of 3.5 kW or model GI-SH/GR/IN 5000 with a total kW rating of 5.0 kW. Built with a durable easy to clean stainless steel exterior and a griddle plate, manufactured with a fine match of mechanical, chemical and electrolytic surface coatings. Rotary dial thermostat control with LED read out 69°-450°F (20°-230°C). Unit to come in 208V power with integral cord and plug.



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

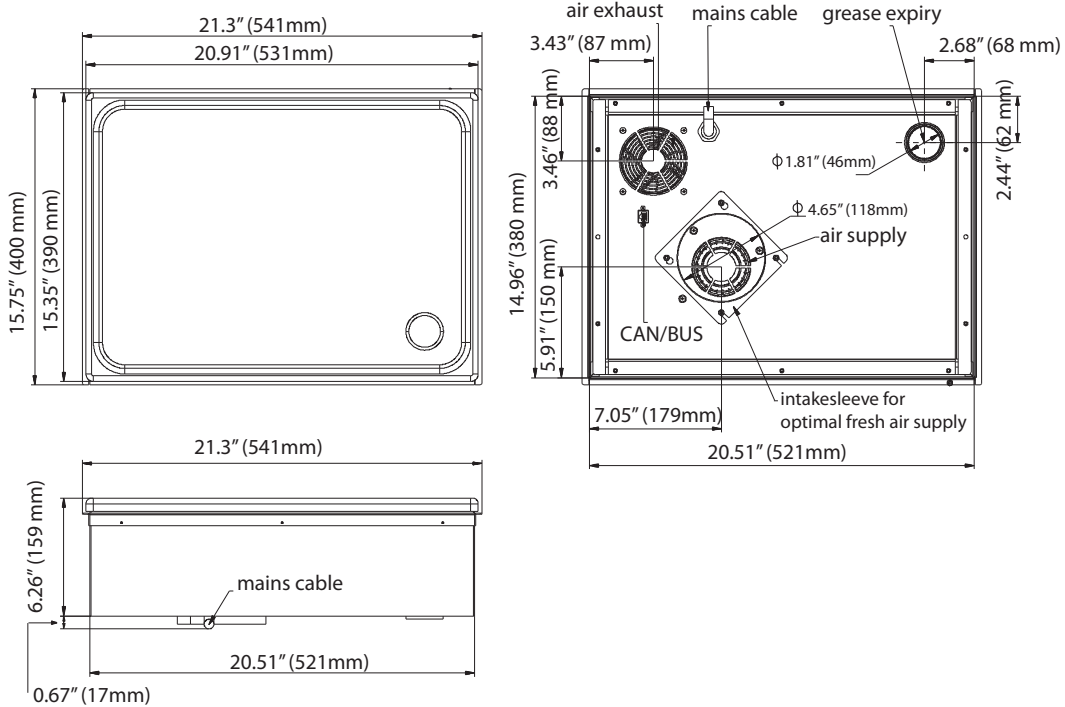
Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

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



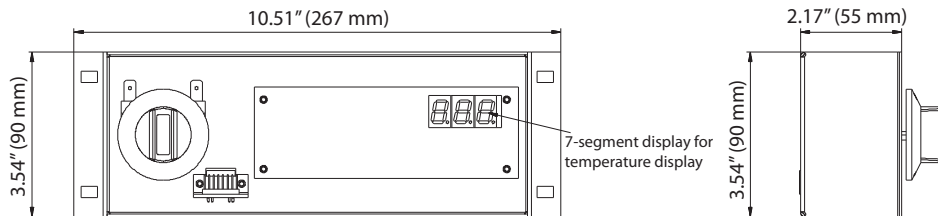
### RTCSmp Built-In Griddle SH/GR/IN 3500 and 5000 General Overview Measurements

(Refer to installation/owners manual for detail installation instructions)



### Griddle Control Box Section

(Refer to installation/owners manual for detail installation instructions)



PLUG CONFIGURATIONS:		
Model	Electrical Characteristics	Plug
GI-SH/GR/IN 3500	208V/60Hz/1Ø	 NEMA 6-20P
GI-SH/GR/IN 5000	208V/60Hz/3Ø	 NEMA 15-20P

Electrical Loading:			
Model	Watts	208/60/1	208/60/3
GI-SH/GR/IN 3500	3500	17 amp	N/A
GI-SH/GR/IN 5000	5000	N/A	14 amp

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/GR/IN 3500/5000 (12/14/11)