



# Induction

## Built In Units 3.5kW and 5.0kW

Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_

Date: \_\_\_\_\_

### Models:

GI-SH/IN 3500

GI-SH/IN 5000



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

### 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.

### Specifications:

Shall be a Garland single drop-in induction unit, model GI-SH/IN 3500 with a total kilowatt rating of 3.5kW or model GI-SH/IN 5000 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.

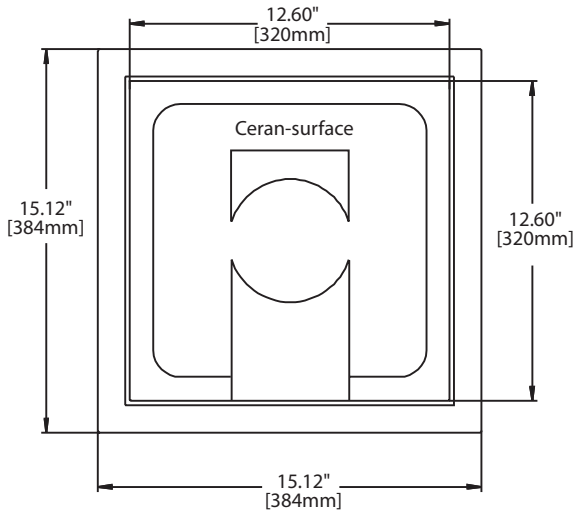
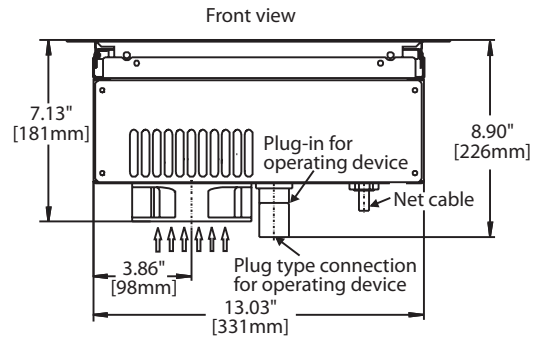
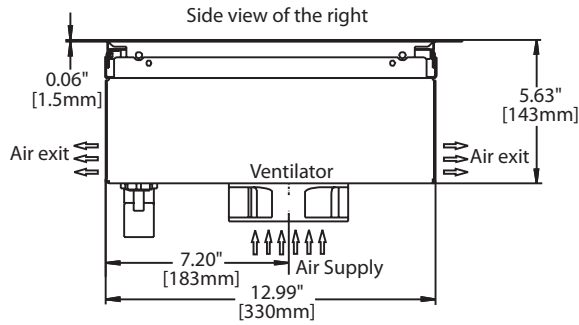
Note: Induction cooking requires magnetic pots and pans to work effectively.



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

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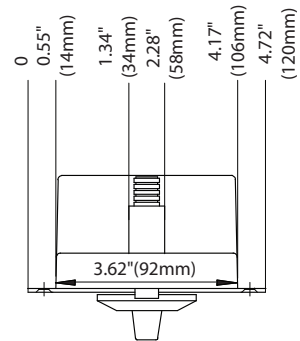
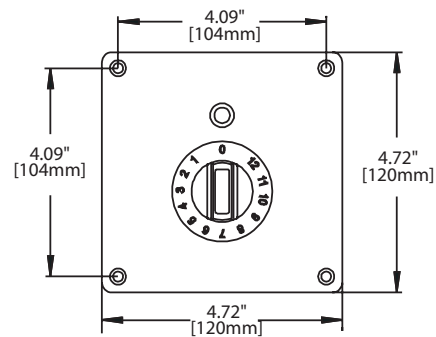
Required cut-out of the work top  
min. 13.78" x 13.78" [350mm x 350mm]

Mounting height  
min. 9.45" [240mm]

Air supply

**Plug Configurations:**

| MODEL         | Electrical Characteristics    | Plug            |
|---------------|-------------------------------|-----------------|
| GI-SH/IN 3500 | 208V/60Hz/1Ø<br>240V/60 Hz/1Ø | <br>NEMA 6-20P  |
| GI-SH/IN 5000 | 208V/60HZ/3Ø                  | <br>NEMA 15-20P |



| Electrical Loading: |       |          |          |          |
|---------------------|-------|----------|----------|----------|
| Model               | Watts | 208/60/1 | 208/60/3 | 240/60/1 |
| GI-SH/IN 3500       | 3500  | 17 amp   | N/A      | 14 amp   |
| GI-SH/IN 5000       | 5000  | N/A      | 14 amp   | N/A      |

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