GARLAND

Instinct Induction Countertop Dual Hob

| Project |
|-------------------|
| Item |
| |
| Quantity |
| |
| CSI Section 11400 |
| |
| Approved |
| Date |
| |

Models

- GIIC-DH7.0
- GIIC-DH10.0

powered by INDUCS



GIIC-DH7.0

Standard Features

- Realtime Temperature Control System (RTCSmp)
- 2x 12 power levels
- Warm/hold function from 25 to 100°C (77 to 212°F)
- Timer function
- · Superior energy-efficiency
- · Convenient and reliable
- · Short heat-up times
- · Overheat protection
- Two entirely separate temperature zones on the one unit
- Easy to clean high-temperature Ceran™ glass top
- · LED display
- Includes plug and cord (1.8m/6ft.)
- Simple and intuitive "Tap and Turn" knob
- · Pan detector

Advanced Features

- RTCSmp control/monitoring
- · Height-adjustable, locking feet
- · Washable air filter
- Incoming voltage detection
- Easy power reduction
- Quiet ventilation for less noise

Specifications

Continuous temperature measurement at the bottom of the pan with Realtime Temperature Control System multi-point technology (RTCSmp).

The reliable overheating protection prolongs the service life of both the induction appliance and the cookware.

Consistent power transfer over the entire cooking time for optimal cooking results.

Convenient cooking without heating up the cooking environment thanks to direct heat transfer from the hob to the pan by means of induction.

Easy to clean thanks to a removable, washable and reusable air filter.

Cool to touch cooking surface, means no "burn on" of food debris on the cooking surface.

Exceptionally robust and developed for continuous operation in the restaurant industry.

Conversion of the temperature display from $^{\circ}\text{C}$ to degrees $^{\circ}\text{F}$

Reduction of the maximum power from 100 % to 25 %.

Mains voltage detection and automatic loading of the optimal parameters. Single-phase version (up to 3.5 kW) at 208 V – 240 V: identical worldwide.

Independent setting of front and rear zone that allows separate settings and modes for both the front and back zone.

Automatic pan detection to vary the operating frequency to match the quality of the pan being used

The unit fits the power that the operator has available.

Automatic shut-off feature prohibits overheating.

Warranty: 2 years on parts & labor (US and Canada only).

NOTE: Induction cooking requires use of induction-compatible cookware.







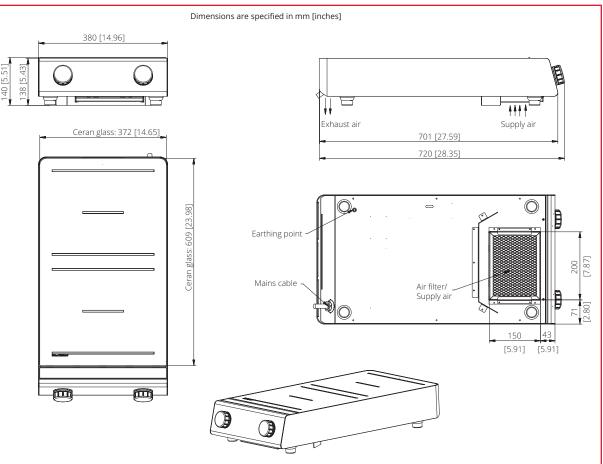


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Number of heating zones: 2 Ceran™ glass surface B x D: 372 x 609 mm [14.65 x 23.98 inches] Inductor diameter: Ø 220 mm [8.7 inches] Power levels: 2 x 12 Warm-holding function 2 x 25 to 100°C / 77 to 212°F Housing: stainless steel

| Model | GIIC-DH7.0 | | GIIC-DH10.0 | | |
|-----------------------------------|--|------------------------------|---|-----------------------------|--|
| Part Number | 99560214 | | 99560215 | 99560217 | |
| Dimension W x D x H | | m [14.96 x 28.35 x nches] | 380 x 720 x 140 mm [14.96 x 28.35 x 5.51 inches] | | |
| Weight | | | 21 kg [47 lbs] | | |
| Electrical Specifications (EU/US) | Single Phase | | 3 Phases | | |
| Power, Watts | 2 x 3500W | | 2 x 5000W | | |
| Electrical supply V/Hz | 208-240 V/50-60 Hz/1 22A | | 208-240 V/50-60 Hz/3 30A | 380-440 V/50-60 Hz/3 11A | |
| Plug | EU1-16P | NEMA 15-30P | X Y Y NEMA 15-50P | EU 5-Pole | |
| Shipping Information | | | | | |
| Dimensions W x D x H | x H 960 x 510 x 270 mm [37.80 x 20.10 10.63 inches] | | 960 x 510 x 270 mm [37.80 x 20.10 x 10.63 inches] | | |
| Weight | | | 25 kg [56 lbs] | | |

Note

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

Garland reserves the right to make changes to the design or specifications without prior notice.



