

# GARLAND®

## Induction Range with Convection Oven

### A QUANTUM LEAP IN COOKING TECHNOLOGY

Imagine how fast and efficient it would be if you could generate a precise amount of heat in only the cooking vessel itself. That's exactly what Garland Induction is all about. It's the perfect union of cooking power and energy efficiency. More powerful than gas and more efficient than radiant heat - just precise, instant heat concentrated exactly where you need it.

#### Huge Energy Savings:

More than 50% energy savings compared to gas open burners. Cooking points stop transferring energy the moment the pan is removed therefore no energy is wasted when cooking food.

#### Cooler Working Conditions:

Induction cookers give off practically no radiant heat which means a cooler kitchen. The heat goes directly into the food, not the working environment. The Ceran™ glass plate is simply the supporting surface for pans and does not give off heat itself.

#### Precise Temperature Control:

The patented RTCSmp® system allows for rapid response to changes in power settings which is unprecedented in electrical appliances. No more hovering over low-temperature cooking and constantly adjusting the temperature.

#### Improved Safety:

The patented RTCSmp® system cuts back the energy supply when boiled-dry or overheated pan hazards are detected. Even at the busiest time of the day, cooking surfaces are cool, so there's less risk of burn injury compared to high-temperature flames or red-hot electric elements. And its easy to clean with a simple wipe.



## WHAT IS RTCS<sub>MP</sub>® TECHNOLOGY?

Garland Induction Real-time Temperature Control System with multiple sensory points (RTCS<sub>MP</sub>®) is the first of its kind in the world. With RTCS<sub>MP</sub>® control technology you can use a wider spectrum of pans, and it will detect pan performance and adjust the power accordingly to boost efficiency. Sensors detect boiled-dry and overheated pans, and automatically reduces the power to prevent hazards. And with temperature accuracy to the exact degree, perfect results can be achieved every time. You can trust your equipment to deliver and hold temperature accurately and reliably.

## THE LINE-UP

### GME36-i14C

- Ideal for sautéing.
- 36" four x **3.5 kW** hob induction cooktop with 6mm thick Ceran® glass.
- 7.5 kW electric convection oven with unique integrated air management system, and chrome-plated removable rack guides and oven rack.
- Stainless steel exterior and oven interior for easy cleaning.

### GME36-i20C

- Ideal for high-heat applications like stir-frys.
- 36" four x **5.0 kW** hob induction cooktop with 6mm thick Ceran® glass.
- 7.5 kW electric convection oven with unique integrated air management system, and chrome-plated removable rack guides and oven rack.
- Stainless steel exterior and oven interior for easy cleaning.

### GME36-i14S

- 36" Four x **3.5 kW** hob induction cooktop with 6mm thick Ceran® glass.
- Storage base with intermediate shelf.
- Stainless steel exterior

### GME36-i20S

- 36" four x **5.0 kW** hob induction cooktop with 6mm thick Ceran® glass.
- Storage base with intermediate shelf.
- Stainless steel exterior

### GME20M-i7S

- Space-saving model
- 20" two x **3.5 kW** hob induction cooktop with 6mm thick Ceran® glass.
- Storage base with intermediate shelf.
- Stainless steel exterior

### GME20M-i10S

- Space-saving model
- 20" two x **5.0 kW** hob induction cooktop with 6mm thick Ceran® glass.
- Storage base with intermediate shelf.
- Stainless steel exterior



*Bring Your Passion to the Surface*