

Induction Powered by Induc

GARLAND INDUCTION SERIES A Quantum Leap in Cooking Technology

Imagine how efficient and fast 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 tops.
- Cooking points stop transferring energy the moment the pan is removed.
- Induction cooking does not emit ambient heat contributing to less heat in the kitchen.
- No wasted energy when cooking food.

Cooler Working Conditions:

- The heat is on but it's cool in the kitchen as the heat goes directly into the food and not the working environment.
- Induction cookers give off practically no radiant heat which means a more pleasant surrounding.
- Ceramic glass plate is simply the supporting surface for pans.
- No added pressure on ventilation system.

Precise Temperature Control:

- Rapid response to changes in power settings; unprecedented in electrical appliances.
- Programmability and a digital display allow exact and repeatable results.
- No hovering over low temperature cooking.
- Short cook times, no need for constant adjustments.

Improved Safety:

- The patented RTCSp® systems cut back energy supply when boil dry and overheated pan hazards are detected.
- Reduces possibility of injury compared to high temperature flames or red-hot electric elements.
- RTCSp® allows use of a broader choice of pans.
- Easier to clean than electric infrared cook tops - even at the busiest time of the day, cooking surfaces are cool and can be cleaned with a simple wipe.



WHAT IS RTCSp®?

Garland Induction Realtime Temperature Control System with multiple sensory points (RTCSp®) is the first of its kind in the world. With RTCSp® 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



Cook Top Line

High performance induction technology with a wide range of counter top models. Easy to handle, slimline design, and most importantly, durable with maximum convenience and operational safety.

Model#	Description	Total kW
BHBA1800	Baby Hob	1.8
BHBA2500	Baby Hob	2.5
BHBA3500	Baby Hob	3.5
GIIC-SH3.5	Single Hob	3.5
GIIC-SH5.0	Single Hob	5.0
GIIC-DH7.0	Dual Hob	7.0
GIIC-DH10.0	Dual Hob	10.0



Wok Line

An elegant design with Ceran bowl for a theatrical food presentation. The front-cooking wok line series offers power, maximum safety, efficiency, productivity and optimum flexibility for Asian cuisine or one pan dishes.

Model#	Description	Total kW
GIIC-SW3.5	Single Wok	3.5
GIIC-SW5.0	Single Wok	5.0



Griddle Line

This unique induction griddle offers better heat-up time, lower energy consumption, and even lower radiant heat thanks to a special surface coating technology. Uniform heat distribution and precise temperature monitoring across the entire cooking surface.

Model#	Description	Total kW
GIIC-SG3.5	Single Griddle	3.5
GIIC-SG5.0	Single Griddle	5.0
GIIC-DG7.0	Dual Griddle	7.0
GIIC-DG10.0	Dual Griddle	10.0



Hold Line

Looking for flexibility when it comes to holding food? The counter top hold line offers the flexibility to display foods the way you want at the temperatures you want it.

Model#	Description	Total kW
GI-HO 1500	Single Wok	1.5



Range Series

Garland Induction Range Series offers incomparable power, precision, and energy efficiency with a combination of an induction cooktop and a convection oven base.

Model#	Description	Total kW
GME36-114	36" Induction Range with 4 x 3.5 kW Hobs	14
GME36-120	36" Induction Range with 4 x 5.0 kW Hobs	20

Bring Your Passion to the Surface