



Garland Induction
Green Heat





A quantum leap
in cooking
technology

The 90 Second Boil

Green Heat



Induction Technology:

Intelligent thinking
in and out
of the box

Imagine how efficient and fast it would be if you could generate a precise amount of heat in only the cooking vessel itself.

No Pan, No Heat.

That's exactly what Garland Induction Technology is all about. Barrier-free creative potential with precise, instant powerful heat concentrated exactly where you need it most.

Powerful

Clean

Precise

Fast

Safe

Efficient

Front Cooking



Production Kitchen



Buffet Holding/warming



Grilling





Green Heat



Compare the power of Garland Induction to conventional cooking:



Huge energy savings

- More than 50% energy savings (compared to gas open tops)
Only supplies the necessary energy
- 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



Cool working conditions

- The heat is on but it's cool in the kitchen as the heat goes directly into the food and not the environment
- Induction cookers give off practically no radiant heat = pleasant surroundings
- Ceramic glass plate is simply the supporting surface for the cooking 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 cooking procedures
- No hovering over low temperature cooking
- Short cook times, no need for constant adjustments



Improved Safety

- The patented RTCSmp® 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
- RTCSmp® allows use of a broader choice of pans
- Cable free measurement



Induction equipped kitchens are clean kitchens

- Superior performance than gas cooking and 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



Instant Heat

- Heat generated directly in the pan base, in direct contact with the food item
- Minimal pre-heating necessary for all cooking applications

For a complete listing of acceptable pan types please visit us at www.garland-group.com/induction.



You express yourself both by what you create and how you create it. Induction cooking enables you to create without barriers so great things can happen.

Limitless potential, incomparable power, precision & energy efficiency.

The benefits to cooking with induction are enormous. Unparalleled precision, efficiency, speed and energy savings, just to mention a few. And because it's made by Garland, you know that every component has been designed with commercial foodservice in mind. Quality and durability perfectly balanced with convenience, flexibility and efficiency.

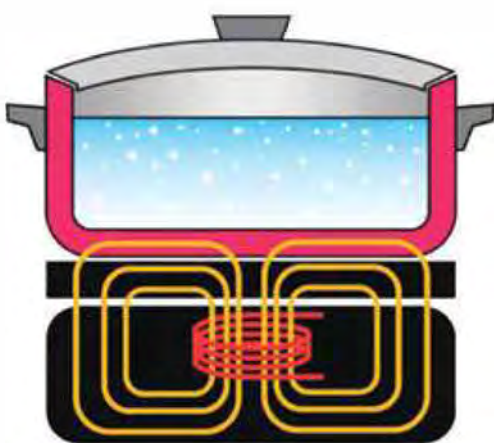


Heat is generated in the cooking vessel itself—not transformed from the cooktop. Surface stays cooler and is easier to clean.

Quality components backed by a brand leader with over 100 years in foodservice equipment expertise.

Fast and precise pinpoint temperature accuracy to within 1°F.

Greatly reduces ambient heat in the kitchen.



How it works...

- Induction cookers produce an alternating magnetic field using a copper coil that is fed current at a specified frequency and power level.
- When a steel vessel is placed in close proximity, an electric current is 'induced' in the steel.
- Heat is produced due to the resistive quality of the metal against the induced current. When properly controlled, this method is capable of generating precise amounts of localized heat.





Precise
Powerful
Safe

R·T·C·Smp[®]

realtime temperature control system

Garland Induction RTCsmp[®] with multiple sensory points offers the most precise heat retention, detection than ever before, and better protection against hazards such as boil dry and overheating.

Boiling water is one thing, sauteing a delicate sauce to perfection is quite another. With temperature accuracy to the exact degree, perfect results can be achieved every time. When you can set and trust your equipment to deliver and hold temperature accurately and reliably you gain the freedom to create even more.

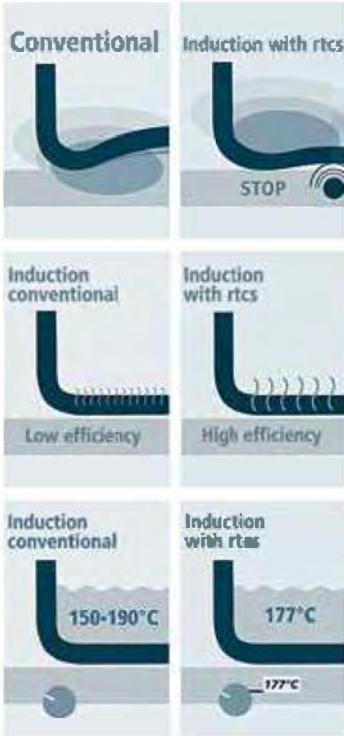
Induction units do not emit ambient heat contributing to less heat in the kitchen, a more comfortable working environment and less strain on staff and ventilation systems.



Induction versus gas

In a test to heat two liters of water from room temperature to boiling, induction cooking methods proved 70% more energy efficient than cooking on a 17000 Btu (5Kw) gas burner.

RTCSmp[®] Versus Conventional Induction



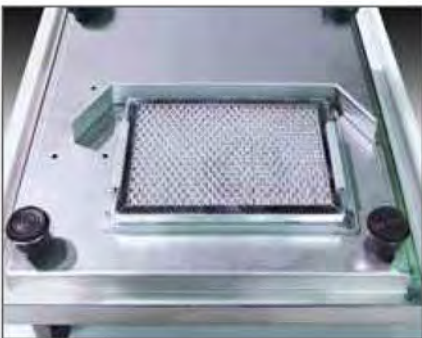
The RTCSmp[®] system is the first of its kind in the world. Sensors detect **boiled dry** and overheated pans, and reduce the power under electronic control.

With RTCSmp[®] you can use a wide spectrum of pans. Weak ferromagnetic utensils, will impact cooking performance, even at high power (coupling efficiency). But the RTCSmp and a novel control technology will detect pan performance and will adjust power accordingly to boost efficiency.

The RTCSmp[®] temperature measurement sensor recognizes the pan, measures the reflected eddy currents, and computes an exact temperature pattern. At any temperature the system is equally precise and error free.



Under the hood where quality counts



Air deflector prevents heated exhaust air from being drawn back in. Cooling air intake with removable, cleanable filter. Sturdy, non-slip feet with locking level adjustment.



Inverter coil is fully shielded and insulated. Winding is spaced apart to minimize conducted heat. Enclosed 'sandwich' construction segregates and insulates components for maximum overheat protection and long life.



Industrial-grade components, wiring, and micro-circuitry.

Green Heat

Base Line

High performance induction technology with a wide range of table top models. Easy to handle, slimline design for maximum convenience and operational safety.



Includes the Wok Line

Elegant design with Ceran bowl for theatrical food presentation. The front-cooking Wok Line series offers maximum safety, efficiency, productivity and optimum flexibility for Asian cuisine or one pan dishes.



“ The precise control and modest room temperature has dramatically cut energy consumption, with big cost savings. ”

Hans-Jörg Seyfried is Head Chef and Manager

Garland Induction

The Flexible Griddle Line

The unique and patented induction griddle offers better heat up time, lower energy consumption, and even lower radiant heat thanks to a new special surface coating. Uniform heat distribution and precise temperature monitoring across the entire cooking surface. The precise heating effect is so responsive that placing fresh meat on the griddle causes only minimum surface cooling and super fast recovery.

- An unprecedented innovation, Garland's new Induction Griddle takes griddle cooking to unseen heights of control, precision, and efficiency.
- This quick precision offers instant searing when needed, and fine temperature control for the most delicate foods.
- The entire cooking surface is controlled and monitored. The moment a deviation in temperature as small as one-half degree is detected, the temperature is automatically adjusted in that specific area.



Optimize operational efficiency with even heat distribution across the entire cooking surface.

GRIDDLELINE



Green Heat

Module Line meets all the needs of a large-scale cooking appliance installation.



Module Line is the perfect partner for large-scale fitted kitchen installations. With combinable power units, large power generators can be placed remotely, ideal for flexible kitchen planning. The modular approach also allows flexibility in number of cooking points, full-area, circular or wok or griddle coils and style of controls. Combined power units are available in a choice of ratings, along with various coil types, user controls, Ceran plates and mounting frames.



Induction Braising Pan - 2013 KI Award Winner



Module Line with remote power supply provides flexibility in kitchen planning and installation.



MODULELINE

Garland Induction

Built-In Line ensures efficiency and flexibility and dishes up profits on all fronts.

The trend towards a guest-oriented approach is unstoppable. Various business concepts today go for built-in appliances. Built-In Line represents the ideal solution: five models with Ceran cooking tops and three models with Ceran wok bowls give you optimum scope for built-in concepts in front-cooking applications.

Built-In Line represents the ideal solution: five models with Ceran flat tops and three models with Ceran wok bowls give you optimum scope for built-in concepts in front-cooking applications.



BUILT-IN-LINE

Temperature Controlled Hold Line

Ideal for buffets, events and banqueting the Built-In Hold-Line range provides constant temperature and clever condensation drainage to ensure top quality food items. A single generator powers up to four hotplates. Built-In Hold-Line fits seamlessly with any buffet concept.



A word from our customers



“ What I value most about my induction-equipped kitchen is the high flexibility and rapid availability of each cooking station. ”

Rüti Restaurant, Herisau, Switzerland.



“ The temperature in our kitchen has been reduced substantially thanks to induction. This improved the work environment and saved energy. ”

Auberge du Pommier, Toronto, Canada.

Green Heat



Service, Support, Success



Marked Success

Garland products are cooking great food around the world. For more than a century, Garland has been a leading innovator in foodservice equipment design and manufacturing standards. Today Garland Ranges, Ovens, Induction Hobs, Fryers, Broilers, Hotplates and Griddles can be found hard at work in virtually every foodservice category imaginable.



Support Network

All Garland products are supported by a global network of trained and certified chefs, engineers and our network of factory trained service technicians. Always at the ready to help and serve, whether you need more information or have an urgent request for site support, you can count on us.



Service Partnerships

We are passionate about service and proud of our reputation for providing outstanding service response and first time, on-site fix rates. We believe in forging long term partnerships to ensure the highest levels of reliability, performance and the lowest total cost of ownership.



In partnership with chefs, chains, major food manufacturers and hot food retailers, Garland continues to invest in research and development to improve energy savings, reduce cook times, eliminate waste and expand menus with the goal of increasing productivity, reducing customer costs and improving profits.

The support we offer begins with our dedicated food development team who establish a true partnership approach other suppliers just can't match. Our focus on total cook solutions is supported by our state of the art research and development facilities and the Manitowoc Foodservice Education and Technology Center in Tampa, FL, USA.

Move Up to Induction the Amazing Cooking Technology

	Model	Description	Power (kW)	Voltage (V)	Amps (A)	Phase (AC)	Dimensions (Inches (mm) w x d x h)	Ceramic Top (Inches (mm) w x d h)
	BHBA 1800	Counter Top 1.8 kW Hob	1.8	120	15	1	12.6x15.0x4.2 (320x380x107)	10.2x10.2 (260x260)
	BHBA 2500	Counter Top 2.5 kW Hob	2.5	208/240	13/11	1	12.6x15.0x4.2 (320x380x107)	10.2x10.2 (260x260)
	BHBA 3500	Counter Top 3.5 kW Hob	3.5	208/240	17/14	1	12.6x15.0x4.2 (320x380x107)	10.2x10.2 (260x260)
	SHBA 2500	Counter Top 2.5 kW Hob	2.5	208/240	12/10	1	15.0x17.3x5.5 (380x440x140)	12.6x12.6 (320x320)
	SHBA 3500	Counter Top 3.5 kW Hob	3.5	208/240	17/14	1	15.0x17.3x5.5 (380x440x140)	12.6x12.6 (320x320)
	SHBA 3500 FH	FAJI TA 3.5 kW Hob	3.5	208/240	17/14	1	15.0x17.3x5.5 (380x440x140)	12.6x12.6 (320x320)
	SHBA 5000	Counter Top 5.0 kW Hob	5	208	14	3	15.0x17.3x5.5 (380x440x140)	12.6x12.6 (320x320)
	SHWO 3500	Counter Top 3.5 kW Wok	3.5	208/240	17/14	1	15.0x17.3x7.9 (380x440x200)	Glass Ø 11.8 (300)
	SHWO 5000	Counter Top 5.0 kW Wok	5	208	14	3	15.0x17.3x7.9 (380x440x200)	Glass Ø 11.8 (300)
	SHI N 2500	Built in 2.5 kW Hob	2.5	208/240	12/10	1	15.1x15.1x8.9 (384x384x226)	12.6x12.6 (320x320)
	SHI N 3500	Built in 3.5 kW Hob	3.5	208/240	17/14	1	15.1x15.1x8.9 (384x384x226)	12.6x12.6 (320x320)
	SHI N5000	Built in 5.0 kW Hob	5	208	14	3	15.1x15.1x8.9 (384x384x226)	12.6x12.6 (320x320)
	SHWOI N3500	Built in 3.5 kW Wok	3.5	208/240	17/14	1	15.1x15.1x11.7 (384x384x297)	Ø 11.8 (300)
	SHWOI N 5000	Built in 5.0 kW Wok	5	208	14	3	15.1x15.1x11.7 (384x384x297)	Ø 11.8 (300)
	SHDUBA 7000	Counter Top Dual Hob 3.5 kW	7	208	20	3	14.9x27.5x6.2 (380x700x160)	12.6x22.8 (320x580)
	SHDUBA 10000	Counter Top Dual Hob 5.0 kW	10	208	28	3	14.9x27.5x6.2 (380x700x160)	12.6x22.8 (320x580)
	SHDUI N7000	Built In Dual Hob 3.5 kW	2x3.5	208	20	3	25.3x15.1x6.1 (644x384x155)	12.6x22.8 (320x580)
	SHDUI N10000	Built In Dual Hob 5.0 kW	2x5	208	28	3	25.3x15.1x6.1 (644x384x155)	12.6x22.8 (320x580)
	SHGR 3500	Counter Top Single Griddle 3.5 kW	3.5	208	17	1	20.9x17.6x7.8 (531x446x198)	19.1x13.6 (486x345)
	SHGR 5000	Counter Top Single Griddle 5.0 kW	5	208	14	3	20.9x17.6x7.8 (531x446x198)	19.1x13.6 (486x345)
	SHDUGR 7000	Counter Top Dual Griddle 3.5 kW	7	208	20	3	25.8x26.4x7.8 (656x671x198)	24x22.4 (610x570)
	SHDUGR 10000	Counter Top Dual Griddle 5.0 kW	10	208	28	3	25.8x26.4x7.8 (656x671x198)	24x22.4 (610x570)
	SHGRI N3500	Built In Griddle 3.5 kW	3.5	208	17	1	21.3x15.7x6.9 (541x400x176)	19.1x13.6 (486x345)
	SHGRI N5000	Built In Griddle 5.0 kW	5.0	208	14	3	21.3x15.7x6.9 (541x400x176)	19.1x13.6 (486x345)

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convotherm, Dean, Delfield, Frymaster, Garland, Kolpak, Koolaire, Lincoln, Manitowoc Beverage Systems, Manitowoc Ice, Merco, Merrychef, Multiplex, RDI Systems, Servend, U.S. Range & Welbilt