

Induction Approval: Baby Hob Built In 2.5kW

Models: GI-BH/IN 2500



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.

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

Item: GI-BH/IN 2500

Quantity: _ Project: ____

- 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
- 2.5 kW single-phase power only
- Built-Air-In-Take-Kit (part number 95000020) includes:
 Aluminum Spiroflex air duct, 5m
 - Grease filter
 - Mounting Kit

Specifications:

Shall be a Garland Single Drop-In Induction Unit GI-BH/IN 2500 with a total kilowatt rating of 2.5 kW. Drop-in mounts flush with counter, built with a robust stainless steel casing with ceran ceramic glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors help to prevent damage 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.

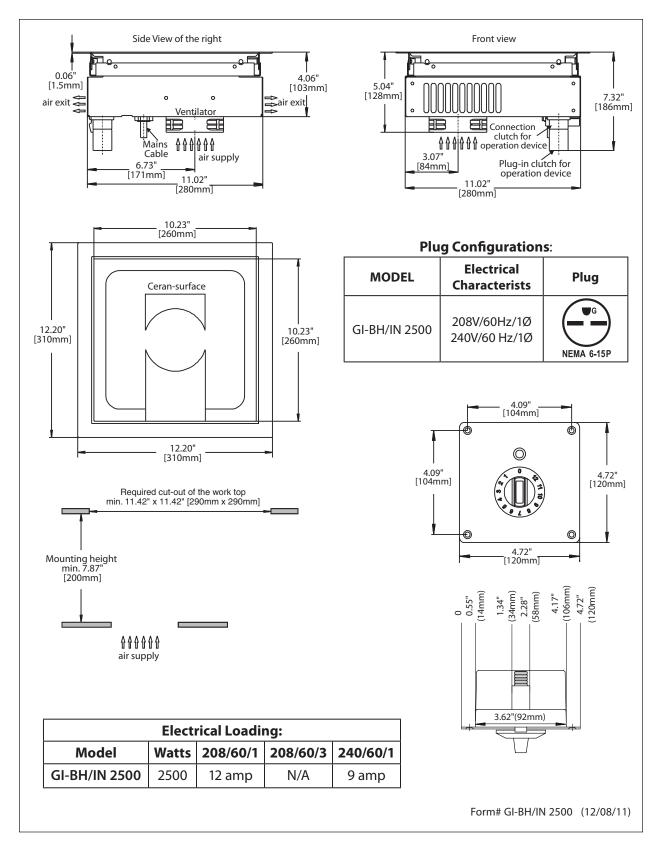
Note: Induction cooking requires magnetic pots and pans to work effectively.

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

Garland Commercial Ranges Ltd. 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA General Inquiries 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668







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