

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Garland Induction Built-in Unit RTCSmp Compact-Line

Garland Induction Built-in Unit RTCSmp Compact-Line

Models

- GI-SH/DU/CL 7000-555
- GI-SH/DU/CL 10000-555
- GI-SH/QU/CL 7000-555
- GI-SH/QU/CL 10000-555
- GI-SH/DU/CL 7000-610
- GI-SH/DU/CL 10000-610
- GI-SH/QU/CL 7000-610
- GI-SH/QU/CL 10000-610
- GI-SH/DU/CL 7000-655
- GI-SH/DU/CL 10000-655
- GI-SH/QU/CL 7000-655
- GI-SH/QU/CL 10000-655



Garland Induction Built-in Compact-Line with two cooking zones consisting of: RTCSmp Built-in Compactline, operation unit, Ceran glass, as well as installation kit. Equipped with the latest RTCSmp (Realtime Temperature Control System) technology. Available as Dual Cooking Tops and Quad Cooking Tops.

Note: the Quad unit consists of two dual units under one piece of glass, for a total of four hobs.

Standard Features

RTCSmp Built-in Compactline:

Compactline encompasses all critical components in one assembly such as an induction generator, round coil, ventilator, controller and front indicator lamp LED green. Built in a robust method of construction, they are compact and powerful with a revolutionary technology in a complete case of CrNi-steel. Equipped with continuous control, they allow for high performance and efficient cooking. RTCSmp Built-in Compactline units are installed in counters or island suites.

Operation unit:

Simple operation using a rotary switch that adjusts the power levels from 1 to 12. For higher power, just turn the knob to higher settings. Coil Carrier Sheet: Compact design with induction coils and sensors. Engineered specifically for compact kitchen designs.

Round Coil:

One pan is used for each heat-zone. Round coils have higher power density and energy efficiency.

Safety above all:

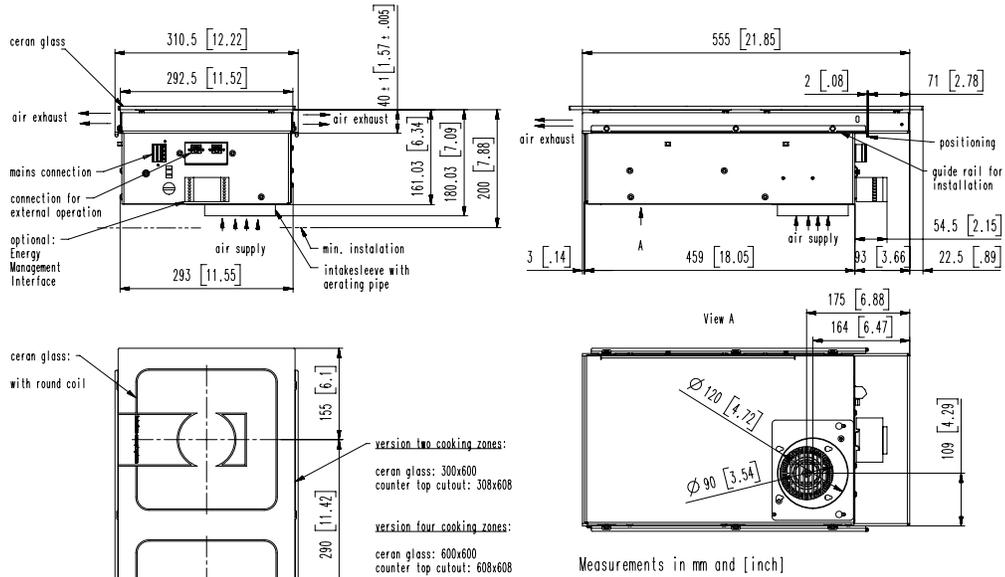
- RTCSmp electronic temperature control that monitors the state of the induction coils, ceramic glass, heat sink and electronics, all in real time.
- RTCSmp monitors the energy supply.
- No resonance noise.
- Limiting the energy supply at peak load.
- IR interface with diagnostic system.
- Works with a variety of pans.



CE models comply with the latest European Norms: EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

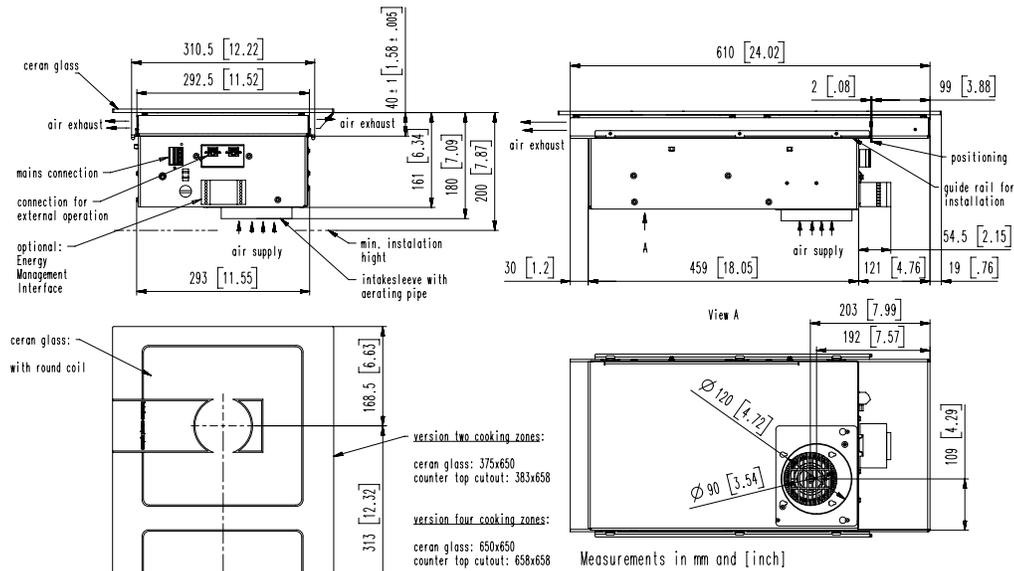
North American models: ETL listed in compliance with UL 197, CSA C22.2 No.109, NSF-4 Complies with FCC part 18, ICES-001

GI-SH/DU/CL 7000/10000 -555



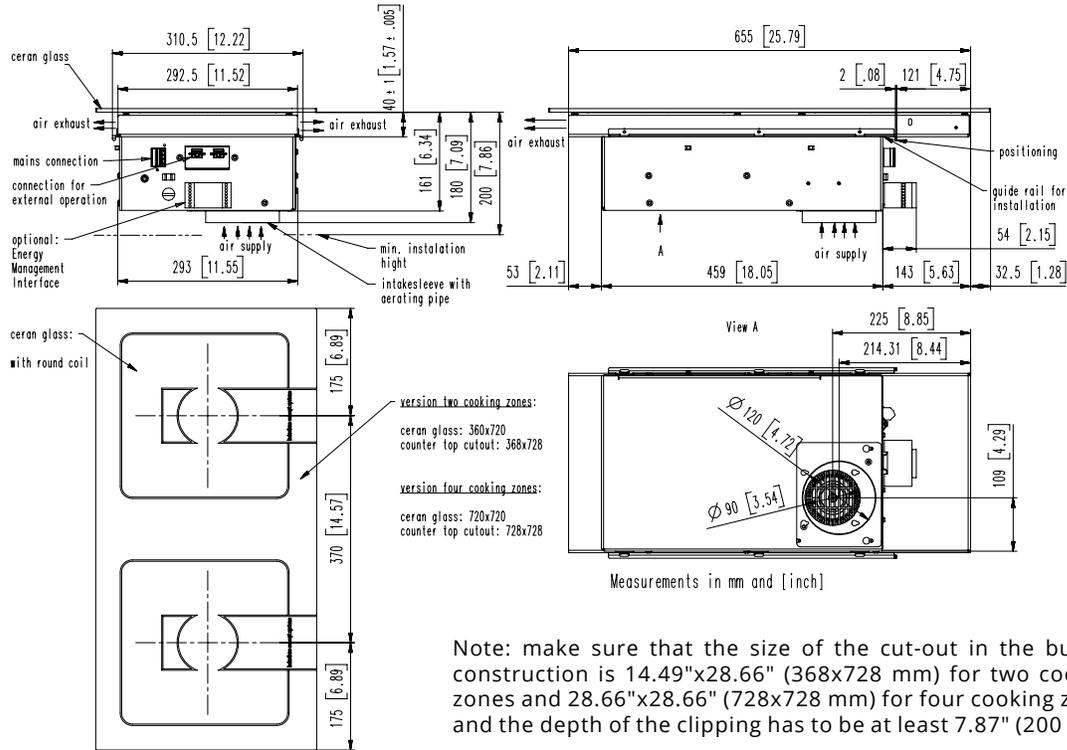
Note: make sure that the size of the cut-out in the built-in construction is 12.13"x23.94" (308x608 mm) for two cooking zones and 23.94"x23.94" (608x608 mm) for four cooking zones and the depth of the clipping has to be at least 7.87" (200 mm).

GI-SH/DU/CL 7000/10000 -610



Note: make sure that the size of the cut-out in the built-in construction is 15.08"x25.91" (383x658 mm) for two cooking zones and 25.91"x25.91" (658x658 mm) for four cooking zones and the depth of the clipping has to be at least 7.87" (200 mm).

GI-SH/DU/CL 7000/10000 -655



Note: make sure that the size of the cut-out in the built-in construction is 14.49"x28.66" (368x728 mm) for two cooking zones and 28.66"x28.66" (728x728 mm) for four cooking zones and the depth of the clipping has to be at least 7.87" (200 mm).

Model	Dimension WxDxH Inch (mm)	Ceran Glass Inch (mm) Dual Cooking Tops	*Ceran Glass Inch (mm) Quad Cooking Tops	Size of Coils Inch (mm)	Rating of Coils	No. of Cooking Zones
GI-SH/DU/CL 7000-555	12.22x21.85x6.34 (310.5 x 555 x 161)	11.81x23.62x0.24 (300 x 600 x 6)	23.62x23.62x0.24 (600 x 600 x 6)	08.66 (0220)	3.5 kW	2 or 4
GI-SH/DU/CL 10000-555	12.22x21.85x6.34 (310.5 x 555 x 161)	11.81x23.62x0.24 (300 x 600 x 6)	23.62x23.62x0.24 (600 x 600 x 6)	08.66 (0220)	5.0 kW	2 or 4
GI-SH/DU/CL 7000-610	12.22x24.02x6.34 (310.5 x 610 x 161)	14.76x25.6x0.24 (375 x 650 x 6)	25.60x25.6x0.24 (650 x 650 x 6)	010.63 (0270)	3.5 kW	2 or 4
GI-SH/DU/CL 10000-610	12.22x24.02x6.34 (310.5 x 610 x 161)	14.76x25.6x0.24 (375 x 650 x 6)	25.60x25.6x0.24 (650 x 650 x 6)	010.63 (0270)	5.0 kW	2 or 4
GI-SH/DU/CL 7000-655	12.22x25.79x6.34 (310.5 x 655 x 161)	14.17x28.35x0.24 (360 x 720 x 6)	28.35x28.35x0.24 (720 x 720 x 6)	010.63 (0270)	3.5 kW	2 or 4
GI-SH/DU/CL 10000-655	12.22x25.79x6.34 (310.5 x 655 x 161)	14.17x28.35x0.24 (360 x 720 x 6)	28.35x28.35x0.24 (720 x 720 x 6)	010.63 (0270)	5.0 kW	2 or 4

***Note:**

The Quad unit consists of two dual units under one piece of glass, for a total of four hobs.

Technical Data

Network impedance (Zmax): 0.25 Ω
 Air flow fan: 4238 ft³/h (120 m³/h maximum)
 Cut out for air supply: 10.08 sq. in (6500 mm², min)
 Cable Kit: 3.3 ft (1.0 m)

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Model	Ceran Glass Inch (mm)	Mounting Frame Inch (mm)	Number of Coils	Size of Coils Inch (mm)	Power per Cooking Zone	Number of Cooking Zones	Total Rating
GI-MO/QU 28000-650FL	25.60x25.60x0.24 (650 x 650 x 6)	25.60x25.60 (650 x 650)	8	5.71x10.63 (145 x 270)	7.0 kW	4	28.0 kW
GI-MO/QU 28000-720FL	28.35x28.35x0.24 (720 x 720 x 6)	28.35x28.35 (720 x 720)	8	5.91x11.42 (150 x 290)	7.0 kW	4	28.0 kW

Electrical Loading				
Model	Watts	208/60/3	400/50/3	440/50/3
*GI-SH/DU/CL 7000	7000	22 amp	11 amp	10 amp
*GI-SH/DU/CL 10000	10000	30 amp	16 amp	15 amp

*Please note Quad four hob models have two generators and two circuits, load charts show loading per generator. Refer to installation and operation manual 4532879 for more information about this product. Available through our kitchen care support team 1-844-724-2373 or soon on our website www.Garland-Group.com.

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