



The Power of Induction
Customized to Your Needs
Garland *Green Heat* Induction Module Line



Unparalleled flexibility and performance combined to create the world's most beautiful, functional, powerful and efficient kitchen design.

Flexible

Efficient

Functional

Powerful

Precise

Safe

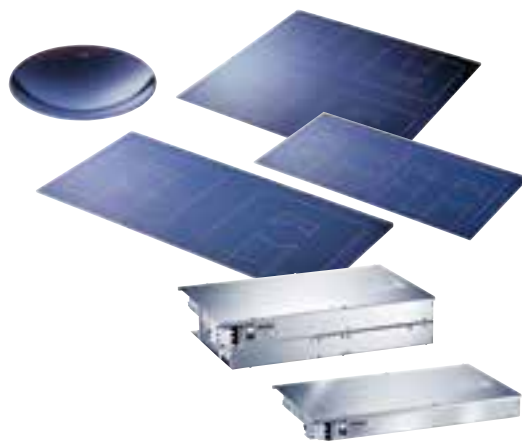
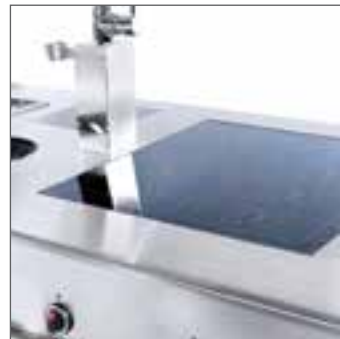


GARLAND®

Induction Module Line

The Power of Induction easily and effectively integrated into high-performance kitchen design

Module Line by Garland is a line of induction products that gives consultants and designers the freedom and flexibility to design and create the world's most beautiful, efficient, powerful, and optimized high-performance professional kitchens for today's foodservice operator. No other line of induction products even comes close to the combination of power, flexibility, range of application, number of components and configurations that Garland Module Line Induction offers.



Module Line by Garland is a component approach to kitchen design. No other manufacturer has the range of options, number of cooking surfaces and power as Garland. Now, transformers can also be placed remotely (up to 10' away!) for the utmost in space saving and space optimized design.

MODULELINE

Module Line is the perfect partner for large-scale custom kitchen installations

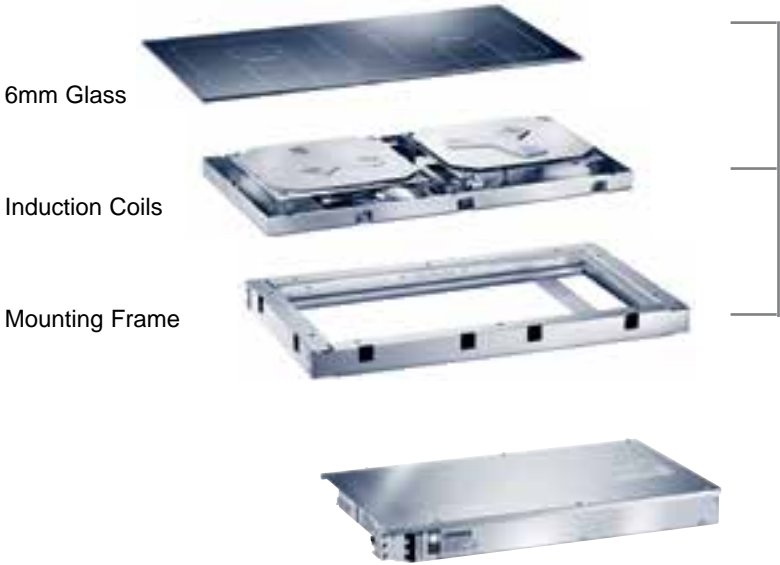


Garland Module Line product portfolio is extensive and covers any and all of the cooking surfaces you require to create a high-performance cooking suite.

The number of possible configurations are only limited by your imagination and the needs of the operation you're designing for. Perfect for any sized operation— large, medium or small.

Whether you're designing a line up with single side access or a cooking suite where both sides can access the equipment, flexibility is made possible by inverters and generators which can be placed remotely.

This is ideal for flexible kitchen planning. The modular approach also allows flexibility with respect to number of cooking points, full or round coils, wok or griddle, 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. Inverters can be placed up to 10' away from coils, locating them in a cooler remote location in the island suite ensures years of reliable and hassle free operation of the induction units.



The cooking surface, induction coils, and mounting frame are approximately 5" thick providing flexibility in kitchen planning.

Inverters can be placed up to 10' away from coils and other heat sources.

The Module Line Family Tree

Garland offers a wide selection of cooking surfaces, a much wider selection than any other manufacturer. No other manufacturer offers the precision of RTCsmp cooking accuracy or remotely placed inverters.



- Single Cook Top, FlexiHob, full coil
- Single Cook Top, round coil
- Quad Cook Top, FlexiHob, full coil
- Quad Cook Top, round coil
- Dual Cook Top, FlexiHob, full coil
- Quad Cook Top, Combination round and FlexiHob, full coil
- Braising Pan (available in 3 sizes)
- Griddle
- Wok



Induction
FlexiHob



Induction
Braising Pan

Module Line Full and Round Coils

Choose between full coils or round coils, or they can be combined together. Full coils and round coils are available with single, dual, or quad cook tops.



FlexiHob Full coil -

Cooking surfaces fitted with full coils means several large or small pans can be placed on one surface at the same time. An ideal solution for the à la carte kitchen. Full coils are available as models with single, dual or quad cooking tops.



Round coil -

Cooking surfaces fitted with round coils mean one thing: one pan is used for each hotplate. Round coils have a high power density and energy efficiency. They are available as single, dual or quad cooking tops.

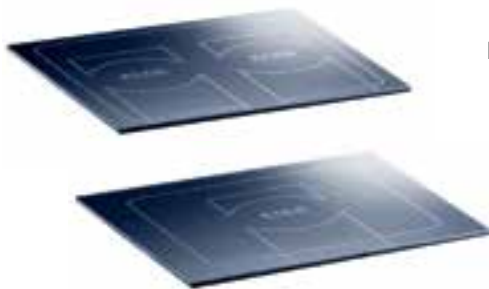


Module Line Single and Dual Cook Tops

Single or dual cooktops are available in various ratings and sizes, full or round coils. The full coil single cook top has a rating up to 7.0 kW, a small pot engages only 3.5 kW and a larger pot engages the full coil 7.0 kW. The round coil single cooktop is ideal for one pan cooking, up to 5.0 kW. Or double the power with dual cook tops!

Single Cook Tops -

- Full coil, 360 x 360 mm, 14" x 14" (7.0 kW)
- Round coil, 360 x 360 mm, 14" x 14" (3.5 kW-5.0 kW)



FlexiHob Full coil

Round coil



Dual Cook Tops -

- Full coil, 375 x 650 mm, 14.75 x 25.5" (14 kW)
- 360 x 720 mm, 14 x 28" (14 kW)
- Round coil, 375 x 650 mm, 14.75 x 25.5" (7.0 kW-10.0 kW)
- 360 x 720 mm, 14 x 28" (7.0 kW-10.0 kW)



FlexiHob Full coil



Round coil



Module Line Quad Cook Tops

Combined power units are available in a choice of ratings, along with various coil types, user controls, Ceran plates and mounting frames.



- Quad Cook Tops -
- Full coil (7 kW)
- Round coil (3.5 kW & 5.0 kW)
- Combination, Full and Round coil (5.0 kW)



FlexiHob Full coil



Round coil



Combination -
FlexiHob Full coil
and Round coil



Module Line Unique Products

Whatever you decide with regard to the number of hotplates, full or round coils, wok, griddle or braising pan, the system provides you with the optimal solutions for designing your unique cooking system with the latest state-of-the-art technology.

The induction griddle is a fantastic enrichment for every professional chef. Ready within minutes and almost no loss of juice from the meat, thanks to the absolutely constant temperature. At the same time, it gives off very little radiated heat.

Griddle -

- 7.0 kW 656 x 615 mm, 26" x 24"
- 10.0 kW 656 x 615 mm, 26" x 24"



The braising pan technology is based on the same principle as the griddle. The mechanical construction makes the difference and allows it to be multi-functional. The use of liquids and large scale production are thereby also possible.

Braising Pan - Available in 3 sizes

- 7.0 kW 656 x 615 x 65 mm,
26" x 24" x 2.5" deep
- 656 x 615 x 100 mm,
26" x 24" x 4" deep
- 656 x 615 x 150 mm,
26" x 24" x 6" deep

- 10.0 kW 656 x 615 x 65 mm,
26" x 24" x 2.5" deep
- 656 x 615 x 100 mm,
26" x 24" x 4" deep
- 656 x 615 x 150 mm,
26" x 24" x 6" deep

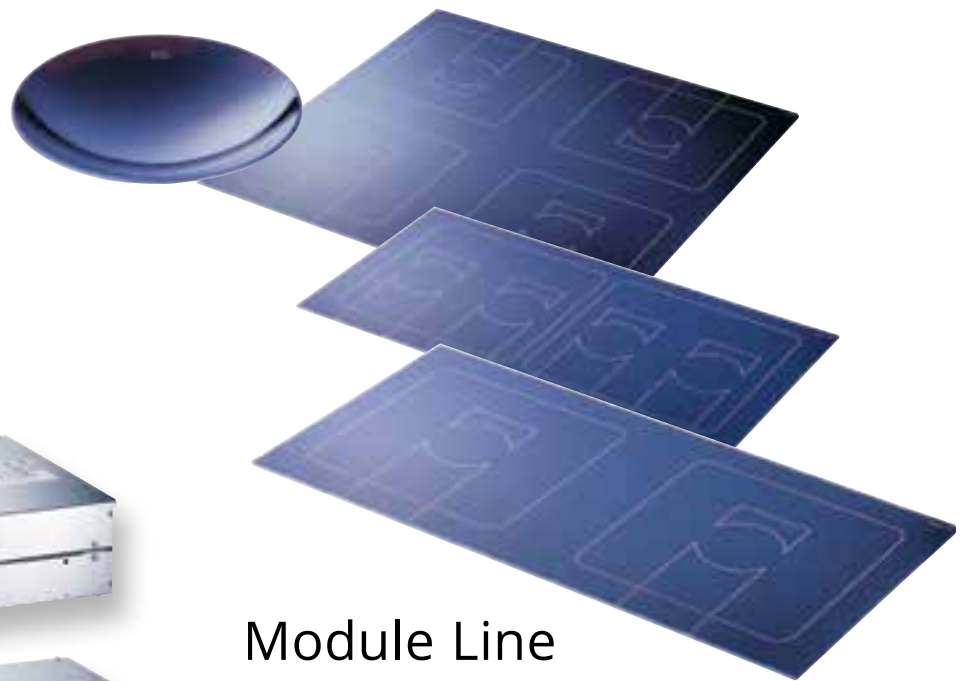


The wok is also becoming increasingly important in the Western professional kitchen. Absolutely essential for Asian cuisine, it is also a popular alternative to standard hotplates in the à la Minute area.

Wok -

- 3.5 kW 306 mm, 12"
- 5.0 kW 306 or 406 mm, 12" or 16"
- 8.0 kW 306 or 406 mm,
12" or 16" (400V)





Module Line

With remote power supply provides flexibility in kitchen planning and installation.

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

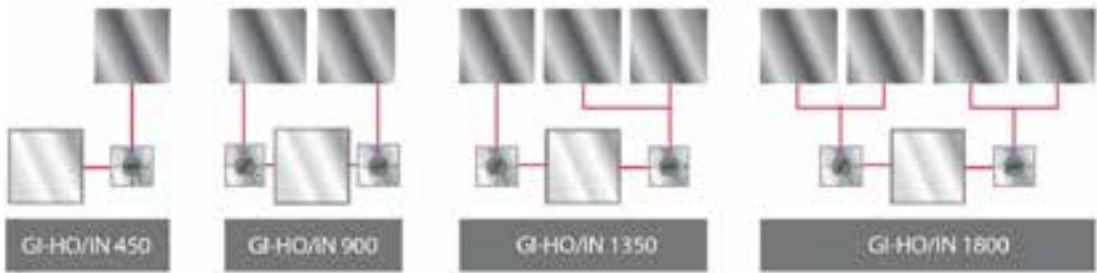
Module Line is the perfect partner for large-scale fitted kitchen installations. With combinable power units, large power generators can be placed remotely, ideal for flexible kitchen planning. The modular approach also allows flexibility in number of cooking points, full or round coils, wok or griddle 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.

Module Hold Line - "Buffet Line"

A balanced ventilation system helps to keep the generator at the optimal operating temperature, even during long-term use. Install Hold Line fits seamlessly with any buffet concept.



Induction Hold Line 1800 Series



Induction Hold Line		
Model		Description
GH-HO 1500		Table Top - Dual Hob w/Generator

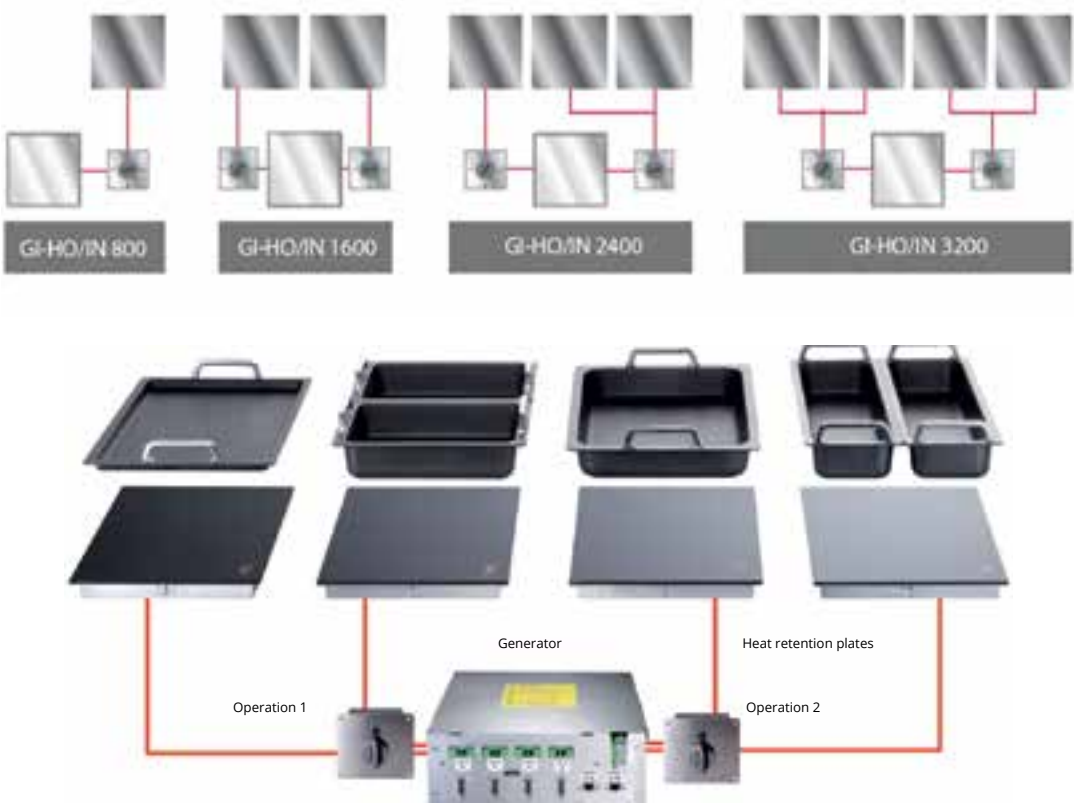
MODULEHOLDLINE


Module Hold Line - "Buffet Line"

Ideal for buffets, events and banqueting the Install Hold Line range provides constant temperature and clever condensation drainage to ensure top quality food items. One single generator can control and heat up to 4 hotplates at the same time.



Induction Hold Line 3200 Series







Induction Hold Line		
Model		Description
GH-HO/IN 1500		Built-in - Dual Hob w/Generator






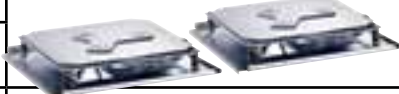
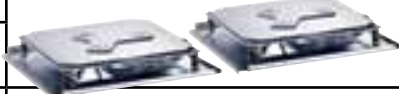

MODULEHOLDLINE





Product Overview & Specifications

Module Line Single, Dual, Quad Cooking Tops

Single Cooking Tops - Full Coil and Wok			
Model	Generator Dimensions	Power	Coil Diameter/Size
GI-MO/DU 7000-360FL	23.6 x 14.2 x 2.9" (600 x 360 x 65.5 mm) 	208V 400V, 3 ph, 7.0 kW	5.9 x 11.4" (150 x 290 mm) 
GI-MO/WO 3500	12.6 x 13.1 x 6.5" (320 x 332 x 165 mm) 	208V 230V, 1 ph, 3.5 kW	Coil Diameter = 10.6" (270 mm) (3.5, 5.0, 8.0 kW) 13.8" (350 mm) (5.0 & 8.0 kW) 
GI-MO/WO 5000		208V 400V, 3 ph, 5.0 kW	
GI-MO/WO 8000		400V, 3 ph, 8.0 kW	

NOTE: Module Wok Line will be available January 2014.



Dual Cooking Tops - Full and Round Coil			
Model	Generator Dimensions	Power	Coil Diameter/Size
GI-MO/DU 14000-360FL	23.6 x 14.2 x 5.2" (600 x 360 x 131 mm) 	208V 400V, 3 ph, 14.0 kW	5.9 x 11.4" (150 x 290 mm) 
GI-MO/DU 14000-650FL			5.7 x 11.4" (145 x 270 mm) or 5.9 x 11.4" (150 x 290 mm) 
GI-MO/DU 14000-720FL			
GI-MO/DU 7000-360	23.6 x 14.2 x 2.6" (600 x 360 x 65.5 mm) 	208V 400V, 3 ph, 7.0 kW	Coil Diameter = 10.6" (270 mm) 
GI-MO/DU 10000-360		208V 400V, 3 ph, 10.0 kW	
GI-MO/DU 7000-650		208V 400V, 3 ph, 7.0 kW	Coil Diameter = 10.6" (270 mm) 
GI-MO/DU 10000-650		208V 400V, 3 ph, 10.0 kW	
GI-MO/DU 7000-720		208V 400V, 3 ph, 7.0 kW	
GI-MO/DU 10000-720		208V 400V, 3 ph, 10.0 kW	

Quad Cooking Tops - Full and Round Coil Combination			
Model	Generator Dimensions	Power	Coil Diameter/Size
GI-MO/QU 21000-720	23.6 x 14.2 x 2.6" (600 x 360 x 65.5 mm) 	208V 400V, 3 ph, 7.0 kW 208V 400V, 3 ph, 14.0 kW	Coil Diameter = 10.6" (270 mm) 
GI-MO/QU 24000-720	23.6 x 14.2 x 5.2" (600 x 360 x 131 mm) 	208V 400V, 3 ph, 10.0 kW 208V 400V, 3 ph, 14.0 kW	 5.9 x 11.4" (150 x 290 mm)

Single Cooking Tops - Full Coil and Wok

Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
14.2 x 14.2" (360 x 360 mm) 			
12.1" or 16" (306 mm or 406 mm) 			

Dual Cooking Tops - Full and Round Coil

Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
14.2 x 14.2" (360 x 360 mm) 			
14.8 x 25.6" (375 x 650 mm) or 14.2 x 28.3" (360 x 720 mm) 			
14.2 x 14.2" (360 x 360 mm) 			
14.8 x 25.6" (375 x 650 mm) or 14.2 x 28.3" (360 x 720 mm) 			

Quad Cooking Tops - Full and Round Coil Combination





Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
28.3 x 28.3" (720 x 720 mm) 			

Product Overview & Specifications (continued)

Module Line Quad Cooking Tops (continued)

Quad Cooking Tops - Full and Round Coil			
Model	Generator Dimensions	Power	Coil Diameter/Size
GI-MO/QU 28000-650FL	23.6 x 14.2 x 5.2" (600 x 360 x 131 mm) 	2 x 208V 400V, 3 ph, 14.0 kW	5.7 x 10.6" (145 x 270 mm) or 5.9 x 11.4" (150 x 290 mm) 
GI-MO/QU 28000-720FL			
GI-MO/QU 14000-650	23.6 x 14.2 x 2.6" (600 x 360 x 65.5 mm) 	2x 208V 400V, 3 ph, 7.0 kW	Coil Diameter = 10.6" (270 mm) 
GI-MO/QU 14000-720		2x 208V 400V, 3 ph, 10.0 kW	
GI-MO/QU 20000-650			
GI-MO/QU 20000-720			




Module Line Braising Pan & Griddle

Braising Pan and Griddle			
Model	Generator Dimensions	Power	25.8 x 24.2 x 11" (656 x 615 x 280 mm)
GI-MO/DU/KB 7000-65		208V 400V, 3 ph, 7.0 kW	2.6" (65 mm) 5 gal (19 L) 2.9" (100 mm) 8.5 gal (32 L) 5.9" (150 mm) 12.9 gal (49 L) 
GI-MO/DU/KB 7000-100			
GI-MO/DU/KB 7000-150			
GI-MO/DU/KB 10000-65		208V 400V, 3 ph, 10.0 kW	
GI-MO/DU/KB 10000-100			
GI-MO/DU/KB 10000-150			
Model	Generator Dimensions	Power	25.8 x 24.2 x 5.7" (656 x 615 x 144 mm)
GI-MO/DU/GR 7000		208V 400V, 3 ph, 7.0 kW	
GI-MO/DU/GR 10000		208V 400V, 3 ph, 10.0 kW	

Quad Cooking Tops - Full and Round Coil

Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
<p>25.6 x 25.6" (650 x 650 mm) or 28.3 x 28.3" (720 x 720 mm)</p> 			
<p>25.6 x 25.6" (650 x 650 mm) or 28.3 x 28.3" (720 x 720 mm)</p> 			

Braising Pan and Griddle

Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
			
Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
			

Holding Accessories

Garland Induction RTCSmp Hold Line Accessories - Alucast				
Image	Artcle No.	Description	Dimensions Inch (mm)	Weight lb / kg
	75102441	Alucast GN-Bac 2/4 - 65 mm w/ handles	21 x 6 x 2.5 (530 x 162 x 65)	4.9 / 2.2
	75102431	Alucast GN-Bac 2/4 - 20 mm w/ handles	21 x 6 x 0.8 (530 x 162 x 20)	4.2 / 1.9
	75102421	Alucast GN-Bac 2/4 - 65 mm w/o handles	21 x 6 x 2.5 (530 x 162 x 65)	3.5 / 1.6
	75102411	Alucast GN-Bac 2/4 - 20 mm w/o handles	21 x 6 x 0.8 (530 x 162 x 20)	2.9 / 1.3
	75101241	Alucast GN-Bac 1/2 - 65 mm w/ handles	10.5 x 12.75 x 2.5 (265 x 325 x 65)	5.0 / 2.3
	75101231	Alucast GN-Bac 1/2 - 20 mm w/ handles	10.5 x 12.75 x 0.8 (265 x 325 x 20)	4.0 / 1.8
	75101221	Alucast GN-Bac 1/2 - 65 mm w/o handles	10.5 x 12.75 x 2.5 (265 x 325 x 65)	3.7 / 1.7
	75101211	Alucast GN-Bac 1/2 - 20 mm w/o handles	10.5 x 12.75 x 0.8 (265 x 325 x 20)	2.6 / 1.2
	75102341	Alucast GN-Bac 2/3-65 mm w/ handles	14 x 12.8 x 2.5 (354 x 325 x 65)	7.9 / 3.6
	75102321	Alucast GN-Bac 2/3-65 mm w/o handles	14 x 12.8 x 2.5 (354 x 325 x 65)	6.6 / 3.0
	75101141	Alucast GN-Bac 1/1-65 mm w/ handles	21 x 12.8 x 2.5 (530 x 325 x 65)	10.8 / 4.9
	75101131	Alucast GN-Bac 1/1-20 mm w/ handles	21 x 12.8 x 0.8 (530 x 325 x 20)	9.7 / 4.4
	75101121	Alucast GN-Bac 1/1-65 mm w/o handles	21 x 12.8 x 2.5 (530 x 325 x 65)	9.5 / 4.3
	75101111	Alucast GN-Bac 1/1-20 mm w/o handles	21 x 12.8 x 0.8 (530 x 325 x 20)	8.4 / 3.8

Compact Line

Compact Line is a similar product to the Built-In Line, but offers the flexibility of different size Ceran Glass, RTCSmp technology, Seamless install, and Quad availability. Where under the counter space is not an issue, Compact Line is the preferred footprint to be specified, because it's easy to install and offers extensive power and size options.



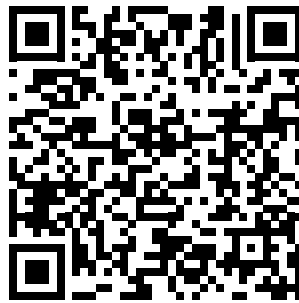
Model	Dimension WxDxH Inch (mm)	Ceran Glass Inch (mm) Dual Cooking Tops	Ceran Glass Inch (mm) Quad Cooking Tops	Size of Coils Inch (mm)	Rating of Coils	No. of Cooking Zones
GI-SH/DU/CL 7000-555	12.22 x 21.85 x 6.34 (310.5 x 555 x 161)	11.81 x 23.62 x 0.24 (300 x 600 x 6)	23.62 x 23.62 x 0.24 (600 x 600 x 6)	Ø8.66 (Ø220)	3.5 kW	2 or 4
GI-SH/DU/CL 10000-555	12.22 x 21.85 x 6.34 (310.5 x 555 x 161)	11.81 x 23.62 x 0.24 (300 x 600 x 6)	23.62 x 23.62 x 0.24 (600 x 600 x 6)	Ø8.66 (Ø220)	5.0 kW	2 or 4
GI-SH/DU/CL 7000-610	12.22 x 24.02 x 6.34 (310.5 x 610 x 161)	14.76 x 25.6 x 0.24 (375 x 650 x 6)	25.60 x 25.6 x 0.24 (650 x 650 x 6)	Ø10.63 (Ø270)	3.5 kW	2 or 4
GI-SH/DU/CL 10000-610	12.22 x 24.02 x 6.34 (310.5 x 610 x 161)	14.76 x 25.6 x 0.24 (375 x 650 x 6)	25.60 x 25.6 x 0.24 (650 x 650 x 6)	Ø10.63 (Ø270)	5.0 kW	2 or 4
GI-SH/DU/CL 7000-655	12.22 x 25.79 x 6.34 (310.5 x 655 x 161)	14.17 x 28.35 x 0.24 (360 x 720 x 6)	28.35 x 28.35 x 0.24 (720 x 720 x 6)	Ø10.63 (Ø270)	3.5 kW	2 or 4
GI-SH/DU/CL 10000-655	12.22 x 25.79 x 6.34 (310.5 x 655 x 161)	14.17 x 28.35 x 0.24 (360 x 720 x 6)	28.35 x 28.35 x 0.24 (720 x 720 x 6)	Ø10.63 (Ø270)	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.



Induction Compact Wok			
Model	Dimensions	Power	Control Unit
GI-SH/WO/CL 5000	12.6 x 13.1 x 6.5" (320 x 332 x 165 mm)	208V 400V, 3 ph, 5.0 kW	

For more information on Module Line, Install Line, or Compact Line and Induction technology, scan this QR code:



Induction mini site

www.garland-group.com/Products/Induction/Designer-Series/Module-Line



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare[®] aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland[™]**, **Convotherm[®]**, **Delfield[®]**, **fitkitchenSM**, **Frymaster[®]**, **Garland[®]**, **Kolpak[®]**, **Lincoln[™]**, **Manitowoc[®]**, **Merco[®]**, **Merrychef[®]** and **Multiplex[®]**.

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