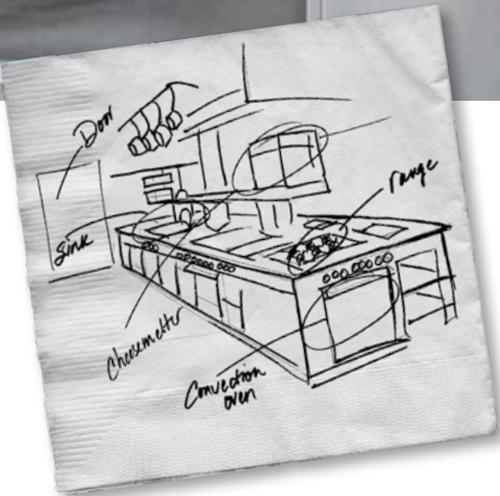




The Power of Induction Integrated into High Performance Kitchens



Garland *Green Heat*
Induction Module Line



Flexible

Efficient

Functional

Powerful

Precise

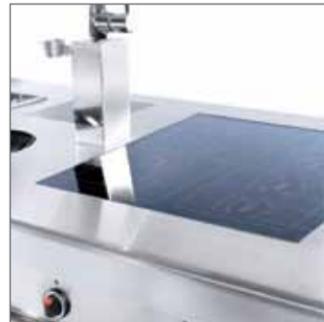
Safe

Garland

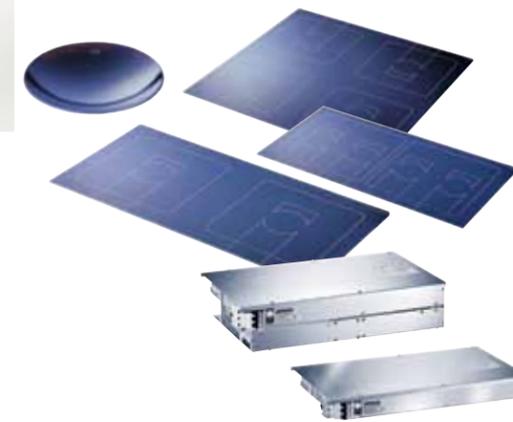
Induction Module Line

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.



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



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



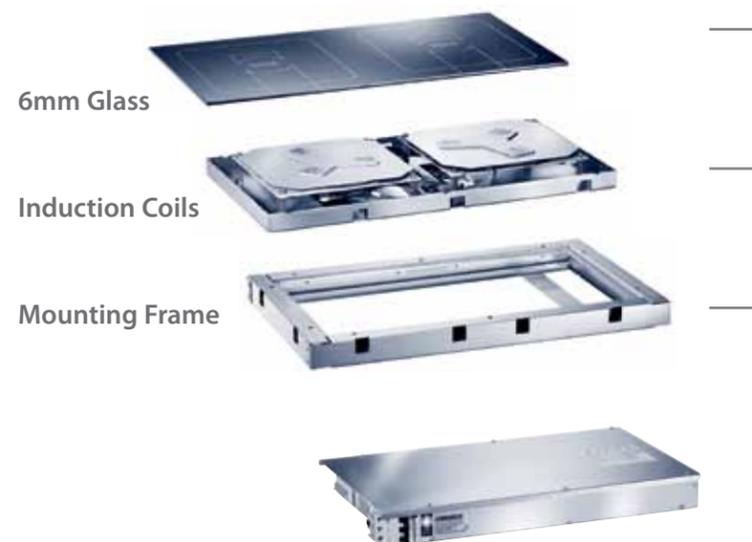
Garland Module Line product portfolio is extensive and covers any and all of the cooking surfaces you require to create a high-performance cooking suite.

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

Module Line Full and Round Coils

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



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.

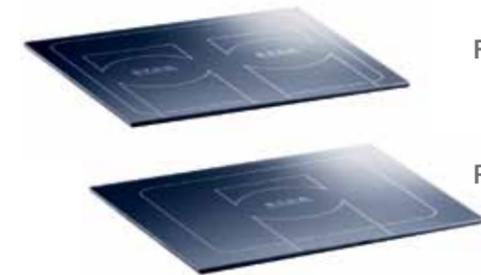


Module Line Single and Dual Cook Tops

Single or dual cooktops are available in various ratings and sizes, full or round coils. The full surface coil, single cook top has a rating up to 7.0 kW, a small pot engages only 3.5 kW, 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)



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)



Dual, Full coil



Dual, Round coil



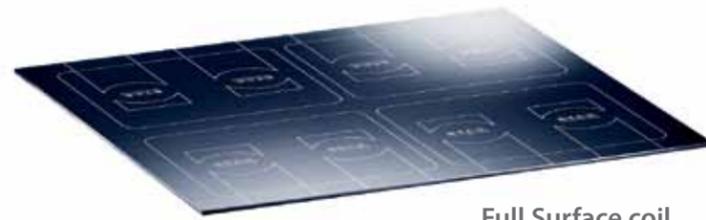
Module Line Quad Cook Tops

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 Surface coil (7 kW)
- Round coil (3.5 kW & 5.0 kW)
- Combination, Full and Round coil (5.0 kW)



Full Surface coil



Round coil



Combination -
Full Surface and
Round coil



Module Line Unique Products

Whatever you decide with regard to the number of hotplates, full-area 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



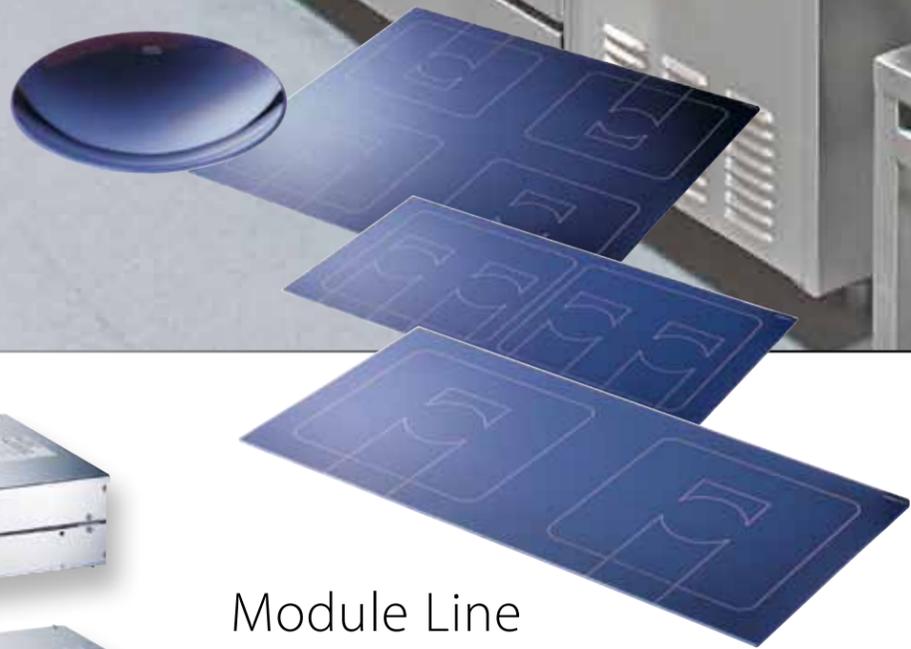
The wok is also becoming increasingly important in the Western professional kitchen. Absolutely essential for Asian cuisine, it is also a popular alternative to standard hotplates in the à la Minute area.

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)



Everything you
imagined...



MODULELINE



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-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.

MODULELINE

Custom Option Configurations

Cooking Line – Operated from one side



The highly productive cooking suite for medium-sized and large operations

Arrangement from left to right:

- 1 × quadruple cooking top (2 × round coils / 2 × full surface coils; 720×720 mm, 28" x28" covered surfaces)
- 1 × braising pan

Island solution – Operated from both sides



The highly productive cooking suite for medium-sized to large operations

Arrangement from left to right:

- 1 × dual cooking top (full surface coil)
- 1 × quadruple cooking top (combination coils)
- 1 × braising pan

Island solution – Operated from both sides



The highly productive cooking suite for small to medium-sized operations

Arrangement from left to right:

- 1 × dual frying top, griddle
- 1 × quadruple cooking top (4 × full surface coil)
- 1 × single cooking top (round coil; 360×360 mm, 14"x14")
- 1 × single cooking top - wok

Island solution – Operated from both sides



The highly productive cooking suite for large operations

Arrangement from left to right:

- 1 × dual frying top griddle
- 1 × quadruple cooking top (4 × full surface coil)
- 1 × quadruple cooking top (4 × round coils)

Product Overview & Specifications

Module Line Single, Dual, Quad Cooking Tops



Single Cooking Tops - Full and Round Coil				Single Cooking Tops - Full and Round Coil			
Model	Generator Dimensions	Power	Coil Diameter/Size	Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
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) 	14.2 x 14.2" (360 x 360 mm) 			
GI-MO/BA 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 kW) 	14.2 x 14.2" (360 x 360 mm) 			
GI-MO/BA 5000		208V 400V, 3 ph, 5.0 kW					
GI-MO/WO 3500		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) 	12.1" or 16" (306 mm or 406 mm) 			
GI-MO/WO 5000		208V 400V, 3 ph, 5.0 kW					
GI-MO/WO 8000		400V, 3 ph, 8.0 kW					

Dual Cooking Tops - Full and Round Coil				Dual Cooking Tops - Full and Round Coil			
Model	Generator Dimensions	Power	Coil Diameter/Size	Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
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) 	14.2 x 14.2" (360 x 360 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) 	14.8 x 25.6" (375 x 650 mm) or 14.2 x 28.3" (360 x 720 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, 3.5 kW	Coil Diameter = 10.6" (270 mm) 	14.2 x 14.2" (360 x 360 mm) 			
GI-MO/DU 10000-360		208V 400V, 3 ph, 5.0 kW					
GI-MO/DU 7000-650		208V 400V, 3 ph, 7.0 kW	Coil Diameter = 10.6" (270 mm) 	14.8 x 25.6" (375 x 650 mm) or 14.2 x 28.3" (360 x 720 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				Quad Cooking Tops - Full and Round Coil Combination			
Model	Generator Dimensions	Power	Coil Diameter/Size	Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
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	Coil Diameter = 10.6" (270 mm) 	28.3 x 28.3" (720 x 720 mm) 			
		208V 400V, 3 ph, 10.0 kW					
GI-MO/QU 24000-720	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) 				

Product Overview & Specifications (continued)



Module Line Quad Cooking Tops (continued)

Quad Cooking Tops - Full and Round Coil				Quad Cooking Tops - Full and Round Coil			
Model	Generator Dimensions	Power	Coil Diameter/Size	Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
GI-MO/QU 28000-650FL	23.6 x 14.2 x 5.2" (600 x 360 x 131 mm) 	208V 400V, 3 ph, 28.0 kW	5.7 x 10.6" (145 x 270 mm) or 5.9 x 11.4" (150 x 290 mm) 	25.6 x 25.6" (650 x 650 mm) or 28.3 x 28.3" (720 x 720 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) 	25.6 x 25.6" (650 x 650 mm) or 28.3 x 28.3" (720 x 720 mm) 			
GI-MO/QU 14000-720							
GI-MO/QU 20000-650		2x 208V 400V, 3 ph, 10.0 kW					
GI-MO/QU 20000-720							

Module Line Braising Pan & Griddle

Braising Pan and Griddle				Braising Pan and Griddle			
Model	Generator Dimensions	Power	25.8 x 24.2 x 11" (656 x 615 x 280 mm)	Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
GI-MO/DU/KB 7000-65	23.6 x 14.2 x 2.6" (600 x 360 x 65.5 mm) 	208V 400V, 3 ph, 7.0 kW		Ceran Ceramic Glass			
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)	Ceran Ceramic Glass	Operation	Control Unit	Mounting Frame
GI-MO/DU/GR 7000	23.6 x 14.2 x 2.6" (600 x 360 x 65.5 mm) 	208V 400V, 3 ph, 7.0 kW		Ceran Ceramic Glass			
GI-MO/DU/GR 10000		208V 400V, 3 ph, 10.0 kW					

Temperature Controlled Hold 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. 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		
Model		Description
GI-HO/IN 1800		Chafing Dish Size 12" x 12"
GI-HO/IN 3200		Gastronorm and Standard Size Pans Built-in
GI-HO 1500		Gastronorm and Standard Size Pans Table Top - Dual Hob w/Inverter
GI-HO/IN 1500		Gastronorm and Standard Size Pans Built-in - Dual Hob w/Inverter



Compact Line

The practical all-in-one solution. The generator and the coil form a fixed combination that is installed as a complete unit. Available as dual cooking top and single frying zone built-in griddle. The ideal solution for modular cooking suites.



Induction Compact Dual Cooking Tops			
Model	Dimensions	Power	Coil Diameter/Size
GI-SH/DU/CL 7000-555	21.9 x 11.2 x 6.8" (555 x 285 x 172 mm)	208V 400V, 3 ph, 7.0 kW	8.7" (220 mm)
GI-SH/DU/CL 10000-555		208V 400V, 3 ph, 10.0 kW	8.7" (220 mm)
GI-SH/DU/CL 7000-610	24 x 12.6 x 6.8" (610 x 320 x 172 mm)	208V 400V, 3 ph, 7.0 kW	8.7" (220 mm)
GI-SH/DU/CL 10000-610		208V 400V, 3 ph, 10.0 kW	8.7" (220 mm)
GI-SH/DU/CL 7000-655	25.8 x 14 x 6.8" (655 x 355 x 172 mm)	208V 400V, 3 ph, 7.0 kW	8.7" (220 mm)
GI-SH/DU/CL 10000-655		208V 400V, 3 ph, 10.0 kW	8.7" (220 mm)

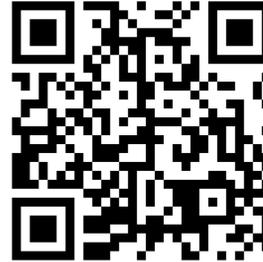
Induction Compact Wok			
Model	Dimensions	Power	Control Unit
GI-SH/WO/CL 5000	12.6 x 13.1 x 6.5" (320 x 332 x 165 mm)	208V 400V, 3 ph, 5.0 kW	

NOTE: Compact Line will be available January 2014

For more information on Module Line, Install Line, or Compact Line and Induction technology, scan any of these QR codes:



Induction mini site



Induction app

www.garland-group.com/minisite/induction



SOLUTIONS

Garland provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simply budgeting and get the equipment you need, today.



SERVICE

Garland products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

