

Master Series Electric Induction Range

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

Models

- GME36-i14C
- GME36-i20C
- GME36-i14S
- GME36-i20S



(Induction Range with optional casters shown.)

Standard Features

- All stainless steel chassis, with stainless szzzzsteel front and sides with a 5kW electric convection oven (C) or storage base (S)."
- Four (4) 3.5kW or 5kW hobs, with a 5kW electric convection oven
- 6" (152mm) adjustable legs
- Seamless design, easy-to-clean Ceran® glass cook-tops and stainless steel exterior
- Unique integrated air management system allows for reliable operation
- Flush back for easy installation and cleaning
- Easy to grip and cool-to-the-touch control knobs
- Integrated circuit breaker, for both induction and oven, provides electric circuit protection
- Easy access panel for regular maintenance
- Two (2) years limited parts and labor warranty (USA & Canada)
- Garland Induction Cook-Top:
 - Large cooking glass surface 28.5" x 28.5"
 - Ceran glass 6mm thick
 - The revolutionary RTCSmp induction technology monitors continuously the state of the energy supply and temperatures of the electronic components, all in real-

time. This continuous control yields high performance and efficient cooking.

- Automatic Pan Detection and Boil Dry Protection
- Simple operation control with 360° rotation, power levels from 1 to 12
- Garland Convection Oven:
 - Oven cavity is stainless steel and fully insulated
 - Flat convection motor allows for flush mount at the back
 - Backward inclined fan blade allows for efficient air flow and quiet operation
 - Chrome plated, removable rack guides with one (3) oven rack
 - Heat resistant, cool-to-the-touch oven door handle
 - Off-Cook-Cool, 3-position convection fan control

Optional Features

- Set of four (4) Polyurethane (non-markings) swivel casters with front brakes. Casters 5" or 6" high, non-height adjustable. NOTE: Range supplied with casters must be installed with an approved restraining device.
- Deck fasteners, set of four(4)

Cook Faster, Smarter & Safer

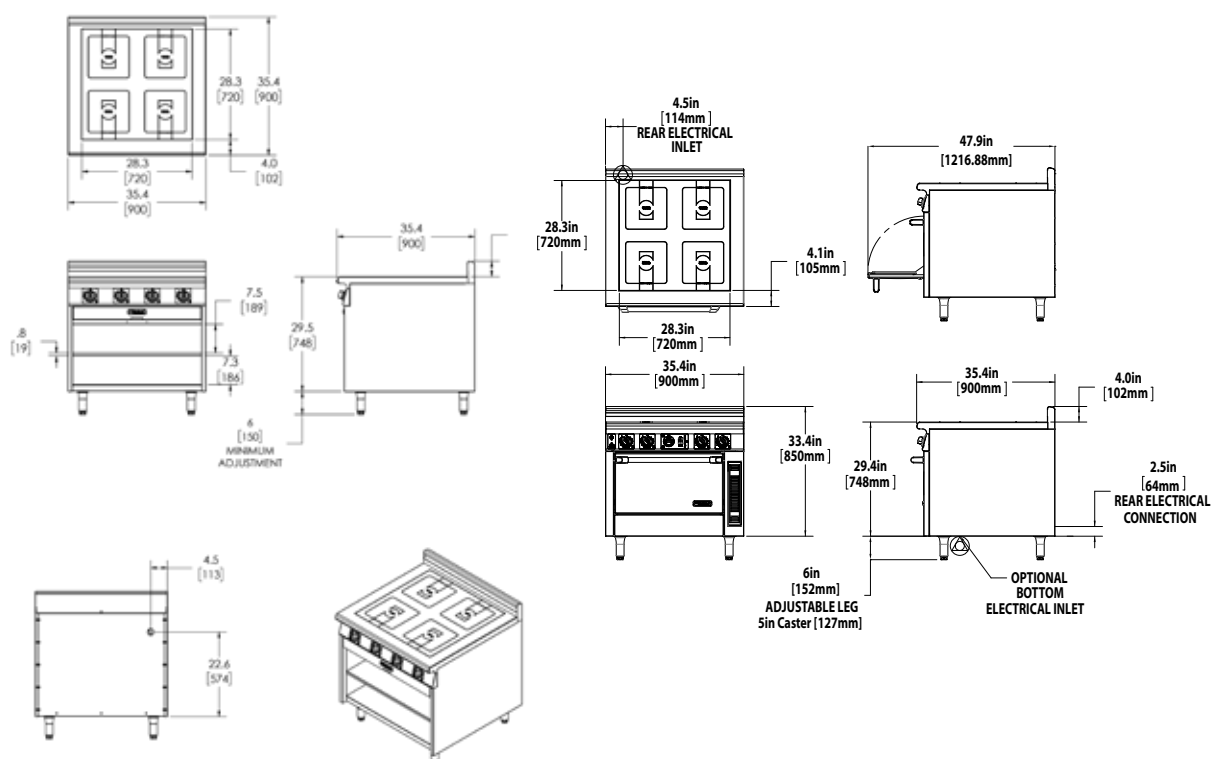
- Cook Faster and Energy Efficient—Garland Induction RTCSmp Built-In Quad Cook-Tops with Boil Dry Protection and Automatic Pan Detection.
- Reliable, durable and functional—Garland's well-crafted convection oven base.
- NOW ALL IN ONE—Smart Engineering Design to incorporate Garland Induction with Garland's convection oven.

Note INDUCTION COOKING PAN:

Induction cooking equipment requires "Induction Ready" pans to operate. Please consult your equipment supplier or visit www.garland-group.com for a list of our pan selection in our price list.

Master Series Electric Induction Range

Master Series Electric Induction Range



Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Electrical Loading										
MODEL*	VOLTAGE	TOTAL kW	LOADING PER PHASE (kW)				AMPERAGE (A)			
			X-Y	X-Z	Y-Z	Z-N	1 Phase	X	Y	Z
GME36-i14C 3.5kW	120/208	Induction 4 x 3.5kW Oven 5.1kW Appliance Total 21.1kW	10.4	5.3	5.3	0.1	not available	66.4	66.4	44.3
GME36-i20C 5kW	120/208	Induction 4 x 5kW Oven 5.1kW Appliance Total 26.8kW	12.3	7.2	7.2	0.1	not available	82.2	82.2	60.3
GME36-i14S 3.5kW	208	Induction 4 x 3.5kW Appliance Total 14kW	5.3	5.3	5.3		not available	44.0	44.0	44.0
GME36-i20S 5kW	208	Induction 4 x 5kW Appliance Total 20kW	7.2	7.2	7.2		not available	60.0	60.0	60.0

* C - Convection Oven base; S - Storage base.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 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

www.garland-group.com
GME36-I
6772-8/18

