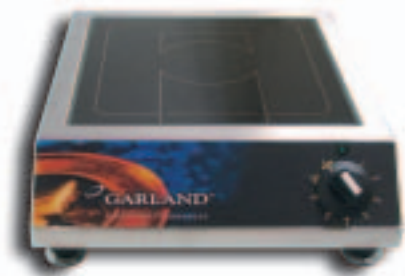


What makes RTCS technology better?

1. Improved pan utilization. The new technology allows the operator to use the induction cooker with a broader range of pans, without damaging the controls. Efficiency will always be better depending upon the quality of the pans and utensils used, but RTCS allows the operator to use a less costly pan and still get the majority of the benefits of induction cooking.
2. Improved safety for the operator. Our new measuring/sensing technology more accurately monitors and controls the temperature at the pan bottom surface. The built-in control helps to prevent the pan from overheating, which reduces the chances of pan or induction cooker damage.
3. Enhanced thermal improvement. The new RTCS technology, software and components deliver a 30% improvement on thermal efficiency versus the traditional induction unit generators. This translates into increased productivity, efficiency and cost savings on energy.



If you want the fastest, safest and most productive and efficient induction cookers, specify the Garland RTCS induction cookers. They are the ones that have raised the bar for induction cooking -they're the new standard everyone else is going to be chasing in the future.

Make sure you get a jump on the competition, get a



Garland Commercial Ranges, Limited
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RTCS Induction Technology



*The Latest Innovation
from Garland*

RTCS Induction Technology from Garland

Induction cooking technology is taking the foodservice industry by storm. Key features such as incredible productivity, enhanced recovery times and efficiency, energy savings and “cooler” cooking temperatures that improve the working environment in any operation.

R – REAL TIME

T – TEMPERATURE

C – CONTROL

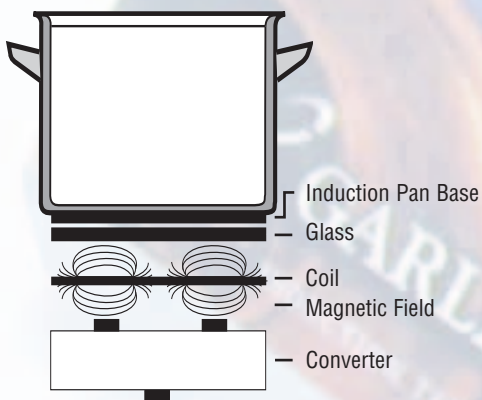
S - SYSTEM

All in all, this is a great story on its own, but Garland has taken this innovation and technology one step further, developing the new RTCS technology that turns mach speed and performance into warp speed, capability, performance and enhanced control features.

What is the “magic” behind induction cookers and induction technology?

What is it?

Induction cookers generate a high-frequency energy with a converter. This energy is run through an induction coil which creates an alternating magnetic field. This magnetic field is instantly transferred and concentrated to the cooking vessel. The constantly reversing magnetic field (30 times a second) creates current and energy in the bottom of the induction pan, which creates energy and cooks whatever is inside the pot without heating the glass top.



What's the Key to Success for Induction?

The real secret is the quality of the pots and pans that you use with the cooker. All good quality induction cookware has a large iron – ferrous base in the bottom of the pot or pan. The energy transfer is through this base – the better the pan, the better the transfer and the higher the efficiency. The bottom of the pan is the element that closes the magnetic field generated by the induction coil.

What's the benefits of induction?

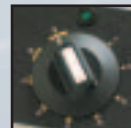
1. Increased energy efficiency – The Energy Products Research Institute rated the energy efficiency at 92%, radiant electric ranges at 72% and commercial gas ranges at 30%.
2. The new RTCS technology is a 30% increase in efficiency over traditional induction.
3. A direct heat transfer to the food in the pot means extremely fast heating and quick cooking with lower energy usage.
4. No open flames or red hot elements reduces the risk of employee accidents and can lower restaurant liability insurance costs.
5. The cooler surfaces reduces clean up times, as spills don't cook to the elements.
6. Excess heat is not dumped into the kitchen – this saves energy dollars, there is no need to recondition the ambient air and the overall environment is cooler for worker satisfaction.



Superior air flow to maintain lower internal temperatures to protect electronic components.



Removable easy to clean air intake filter.



Easy to use selector switch for power intensity required.

