

Induction Built-In Module-Line RTCSmp[®] Griddles & Braising Pans

Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



WARRANTY

Our warranty statements for induction products are available on-line. Please visit our website at www.garland-group.com/minisite/service to download the latest revision. If you might have any questions, please contact Garland.

UNPACKING and PACKING SLIP

The packing slip attached to the shipment contains detailed information on all components. Please retain this packing slip for future reference.

USING THIS MANUAL

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

This manual contains important information regarding safety, installation, operation, maintenance, and troubleshooting. They must be read entirely and carefully by the installers and operators before the equipment is installed and taken into operation. This manual must always be available for reference at the place of operation.

Throughout this manual, the induction unit type "RTCSmp Built-In Module Griddle or Braising Pan" is referred to as "induction unit".

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED. INSTALLATION AND ELECTRICAL CONNECTION MUST COMPLY WITH CURRENT CODES:

IN CANADA – THE CANADIAN ELECTRICAL CODE PART 1 AND / OR LOCAL CODES.

IN USA – THE NATIONAL ELECTRICAL CODE ANSI / NFPA – CURRENT EDITION.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT

CAUTION

A SUITABLE GREASE-COLLECTING MEANS MUST BE IN PLACE BEFORE OPERATING APPLIANCE

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using only genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes and/or installation instructions provided with the product or any product that has its serial number defaced, obliterated or removed, and/or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents and/or genuine replacement parts, please visit our website at www.garland-group.com for USA and Canada. For international customers, please visit www.manitowocfoodservice.com. The information contained herein, including design and part specifications, may be superseded and is subject to change without notice.

DESCRIPTION OF WARNING SYMBOLS

	This symbol alerts you to a hazardous situation that WILL or COULD cause serious bodily harm or death. Be alert and implement relevant safety precautions.	CAUTION	This symbol alerts a hazardous situation, which if not avoided, COULD cause minor to moderate personal injury or property damage. The relevant safety precautions MUST be implemented at all times.
	This dangerous voltage warning symbol indicates a risk of electric shock and hazards from dangerous voltage.		Electromagnetic field.
	Warning Risk of fire or electric shock Do not open		To reduce the risk of fire or electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel.

WARRANTY	2
UNPACKING and PACKING SLIP	2
USING THIS MANUAL	2
WARNING	2
CAUTION	2
FOR YOUR SAFETY	2
DESCRIPTION OF WARNING SYMBOLS	2
1 Safety Requirements	5
1.1 Important Electrical & Installation Requirements	5
1.2 Risk Involved By Disregarding Safety Information	5
1.3 Safety Instructions for Operator	5
1.4 Improper Use of the Equipment	6
1.5 Unauthorized Modification and Use of Spare Parts	6
2 Components and Features	7
2.1 Application	7
2.2 Components and Features	7
3 Dimensions and Technical Specifications	9
3.1 Rating Plate (Module-Line Griddle & Braising Pan)	9
3.2 Nomenclature and Models	9
3.3 Dimensions	9
3.4 Electrical Specifications	10
3.5 Operating Conditions	10
3.6 Compliances	10
4 Installation	11
4.1 Important Safety & Electrical Requirements	11
4.2 Installation Overview and Electrical Compartment	11
4.2.1 Installation Overview	11
4.2.2 Installation Clearance	13
4.3 Location	13
4.4 Ventilation	13
4.5 Grease Chute and Grease Collector	14
4.6 Dimensions and Installation–Generator	15
4.7 Dimensions and Installation–Operation Unit	15
4.7.1 Dimensions of Operation Unit, RTCSmp Module-Line Dual Griddle and Braising Pan	15
4.7.2 Template and Installation Steps	16
4.8 Dimensions and Installation–Griddle Plate and Braising Pan	16
4.8.1 Support Structure Design and Installation	16
4.8.1.1 Methods of Installation	16
4.8.1.2 Designing a Mounting Frame (Module-Line Griddle and Braising Pan)	17
4.8.1.3 Critical dimensions	17
4.8.1.4 Custom-Designed Mounting Frame Example	18
4.8.2 Dimensions	19
4.8.2.1 Dimensions of RTCSmp Module-Line Griddle Plate	19
4.8.2.2 Dimensions of RTCSmp Module-Line Braising Pans	19
4.8.3 Drop-In Mounting Instructions for Module-Line Griddle Plate/Braising Pan	20

4.8.4 Flush Mounting Instructions for Griddle Plate..... 21

4.8.5 Flush Mounting Instructions for Braising Pan 23

4.9 Electrical Installation 24

5 Function Test 26

6 Operating Instructions 27

6.1 Grease Collector 27

6.2 Temperature Control and Display 27

6.3 Drain Plug for Braising Pan..... 28

6.4 Considerations 28

6.5 When Unit Is Not In Use..... 28

7 Cleaning 29

8 Maintenance 30

9 Important Rules..... 30

10 Troubleshooting 31

10.1 Common causes for induction unit failure 31

10.2 Problems and Possible Causes..... 32

10.3 Troubleshooting with Error Codes (for Service Technicians) 33

1 Safety Requirements

WARNING

This product contains chemicals known to the State of California to cause cancer. Installation and servicing of this product could expose you to airborne particles of glass wool / ceramic fibers. Inhalation of airborne particles of glass wool / ceramic fibers is known to the State of California to cause cancer.

IMPORTANT

Warning labels mounted directly on the induction unit must be observed at all times and kept in a fully legible condition.

IMPORTANT

To ensure your working environment is safe, you must follow all of the safety instructions contained in this manual, the existing national regulations for accident prevention with electrical systems, as well as any relevant company-specific safety instructions.



The induction unit should only be used if and only if the installation of the electrical system is fitted by an approved installation contractor in accordance with specific national and local regulations.

1.1 Important Electrical & Installation Requirements

This appliance component requires additional features and components to comply with appliance and electrical standards. It is the responsibility of the customer and installer to interpret and comply with all applicable safety and electrical standards. Refer to details in section **4 Installation**.

1.2 Risk Involved By Disregarding Safety Information

Disregarding the safety instructions may cause harm to people, the surroundings, and the induction unit. Garland is not responsible for any damages or personal injury caused by failure to observe the safety requirements. Risks involved when disregarding safety precautions may include:

- Death or injury caused by electric shock.
- Injury due to burns from contacting overheated cooking surface, housing, or oil and grease.

1.3 Safety Instructions for Operator

Please follow the following rules to avoid personal injuries and property damages:

- Ensure the grease collector is placed correctly in place before operating the unit.
- The griddle plate and its housing are hot when the unit is in use. To avoid burn injuries, do not touch them when using the induction unit.
- A dirty air filter blocks the fresh air inlet. The Air Inlet Filter should be cleaned at least once a week (dishwasher safe) or as often as necessary. Wipe the filter dry before putting it back into the unit.
- Ensure no liquid can enter into the induction unit. Do not let water or food overflow the cooking area. Do not use hoses to clean or power wash the induction unit or its vicinity.
- Persons with a cardiac pacemaker should consult their doctor whether they are safe near an induction unit.

- The induction unit has an internal air-cooling system. Do not block the air inlet and outlet slots with objects such as containers. Any obstruction to air flow could cause the unit to overheat and to switch off.
- The induction unit must only be used for cooking. Do not put any object other than food on the cooking surface.
 - o Never heat cookware on the griddle plate / braising pan as this could damage the unit.
 - o Do not leave any object such as paper, cardboard, or cloth on the griddle plate / braising pan as this poses a risk of fire.

1.4 Improper Use of the Equipment

The reliability of the induction unit can only be guaranteed when it is used properly. The induction unit must always be operated within the limits provided in the technical specifications. Please refer to section **9 Important Rules** of using induction equipment.

1.5 Unauthorized Modification and Use of Spare Parts

Please contact Garland if you intend to make any changes on the induction unit. For safety reasons, always use genuine parts and accessories approved by Garland. Any unauthorized modification as well as any installation of unapproved components will void all warranty.

2 Components and Features

2.1 Application

The unique RTCSmp Module-Line Griddle and Braising Pan units are specially engineered for cooking a large variety of food throughout the day. These RTCSmp module griddles and braising pans offer numerous great features including fast heat up time, uniform heat distribution, and precise temperature monitoring across the entire cooking surface. The deep pan construction of the braising pans also allow for large scale production with or without liquids. To guarantee the reliability and performance of the induction unit, please observe all safety, installation, and operation requirements mentioned in this manual.

2.2 Components and Features



Built with a robust construction, the RTCSmp Induction Module-Line Griddle or Braising Pan is modular and powerful with the revolutionary RTCSmp-Technology (Realtime Temperature Control System with Multi-Point sensing). The RTCSmp Technology monitors the energy supply, the state of the induction coil, power board, CPU, and the cooking zone in realtime. RTCSmp also limits the energy supply during peak load and its special control eliminates interference noises.

The module-line models include a number of components which allow for optimal flexibility in designing an efficient kitchen. The unique features of each component are outlined below. See also chapter **3 Dimensions and Technical Specifications**.

IMPORTANT: GREASE DRAWER / BUCKET

A suitable grease drawer or bucket must be custom built for the RTCSmp Induction Module-Line Griddle or Braising Pan. Refer to section **4.5 Grease Chute and Grease Collector**.

CAUTION

A suitable grease-collecting means must be in place before operating appliance.

Induction Generator (Griddle / Braising Pan):



Engineered specifically for modular kitchen designs. | All connections such as the mains cable, operation cable, CAN/BUS cable, and sensor cable can be connected externally through plug connections. | Closed aluminum housing with an integrated cooling fan to keep electronics cool. | Integrated air guiding system to direct exhaust air out of the housing.

Types:

(1x) IN/MO/GR 7000 or IN/MO/GR 10000

**Operation Unit
(Griddle / Braising Pan):**

The operation unit is to be mounted separately from the generator and the griddle/braising pan. | The unit is connected to the generator via a RJ-45 cable. | The control regulates the temperature in an increment of 5°F(1°C), from 95 - 450°F / 35 - 230°C. | Adjust the temperature setting simply by turning the knob. | The set and current temperatures are shown via the digital display. The digital displays show temperatures in either Fahrenheit or Celsius (specified when ordered). | IR interface with diagnostic system for service.

Types:

(1x) IN/MO/GR °F or IN/MO/GR °C

Included:

(2x) plastic knobs, (1x) dual-panel overlay

**Griddle Plate
(MODUGR Model):**

Compact and low profile. | Durable griddle plate surface with a polished HPCR-INOX coating, which is resistant to abrasion, chemical, corrosion, and heat. | Curvatures and smooth surface enable optimum cleaning. | Integrated grease chute allows for easy draining of grease and cleaning. | Energy transfer is carried out by the coils located beneath the griddle plate. | Twelve (12) sensors are incorporated for accurate temperature control. | Integrated cooling fan and air guiding system to direct exhaust air out of the housing. | Included a mounting frame for flush-mounting application. The mounting frame package includes a leveling plate and a high temperature silicone sealing gasket.

Griddle Plate Accessories Included:

(1x) Scrubbing Pad, (1x) Griddle Spatula, (1x) Griddle Plate Splash Guard, (2x) Dishwasher-safe Air Intake Filter

**Braising Pan
(MODUKB Model):**

Options of three (3) different pan depths and capacities. | Durable surface with a polished HPCR-INOX coating, which is resistant to abrasion, chemical, corrosion, and heat. | Curvatures and smooth surface enable optimum cleaning. | Integrated drain spout allows for easy collection of products or waste. | Energy transfer is carried out by the coils located beneath the braising pan. | Twelve (12) sensors are incorporated for accurate temperature control. | Integrated cooling fan and air guiding system to direct exhaust air out of the housing.

Braising Pan Accessories Included:

(1x) Scrubbing Pad, (1x) Griddle Spatula, (1x) Drain Plug, (2x) Dishwasher-safe Air Intake Filter

Drain Plug Sizes: (i) 80mm/3.15" plug for 65mm/2.5" deep braising pan; (ii) 115mm/4.53" plug for 100mm/4" deep braising pan; (iii) 165mm/6.5" for 150mm/6" deep braising pan.

**Cable Kit
(Griddle / Braising Pan):**

One (1) 2.5-meter cable kit for 208V or 400V, is included. Kit includes a RJ-45 cable, coil cable(s), sensor cable(s), and a cable for the fan.

Options:

4-meter Cable Kit (208V); 4-meter Cable Kit (400V); 6-meter Cable Kit (208V); 6-meter Cable Kit (400V)

3 Dimensions and Technical Specifications

3.1 Rating Plate (Module-Line Griddle & Braising Pan)

The rating plate contains important information such as model number, serial number, and electrical specifications. The rating plate is affixed to the side of the induction generator, next to the mains connection.



3.2 Nomenclature and Models

Series	Style	Function	Power (Watt)	Depth of Braising Pan	Models
MO = module-line	DU = dual	GR = Griddle	7000 10000		MO DU GR 7000 MO DU GR 10000
		KB = Braising Pan	7000 10000	65 mm 100 mm 150 mm	MO DU KB 7000 65 MO DU KB 7000 100 MO DU KB 7000 150 MO DU KB 10000 65 MO DU KB 10000 100 MO DU KB 10000 150

3.3 Dimensions

For technical drawings and dimensions of the operation unit and mounting frame, see section **4 Installation**.

Component	Model	Dimensions, inch (mm)		
 Generator	MO DU GR MO DU KB	23.62" x 14.17" x 2.58" (600 x 360 x 65.5mm)		
		Griddle Plate Dimensions, inch (mm)		
 Griddle Plate	MO DU GR	Overall: 25.83 x 24.21 x 5.67 (656 x 615 x 144) Cooking Surface Area: 24.33 x 22.72 (618 x 577)		
		Braising Pan Dimensions		
 Braising Pan		inch (mm)	Depth of Pan inch (mm)	Pan Capacity Gal (Litres)
	MO DU KB 7000 65 MO DU KB 10000 65	Overall: 25.83 x 24.21 x 11.02 (656 x 615 x 280) Cooking Surface Area: 24.33 x 22.72 (618 x 577)	2.5 (65)	5 (19)
	MO DU KB 7000 100 MO DU KB 10000 100	Overall: 25.83 x 24.21 x 11.02 (656 x 615 x 280) Cooking Surface Area: 24.33 x 22.72 (618 x 577)	4 (100)	8.5 (32)
	MO DU KB 7000 150 MO DU KB 10000 150	Overall: 25.83 x 24.21 x 11.02 (656 x 615 x 280) Cooking Surface Area: 24.33 x 22.72 (618 x 577)	6 (150)	13 (49)

3.4 Electrical Specifications

Model	Voltage	Power	Conductor Size	#Cook Zones
MO DU GR 7000	208 V AC / 3Ph / 60Hz	7000W (2x3500 W) / 22A	AWG 10	2
	400 V AC / 3Ph / 50Hz	7000W (2x3500 W) / 11A	1.5mm ²	
	440 V AC / 3Ph / 50Hz	7000W (2x3500 W) / 10A	1.5mm ²	
MO DU GR 10000	208 V AC / 3Ph / 60Hz	10000W (2x5000 W) / 30A	AWG 8	2
	400 V AC / 3Ph / 50Hz	10000W (2x5000 W) / 16A	2.5mm ²	
	440 V AC / 3Ph / 50Hz	10000W (2x5000 W) / 15A	2.5mm ²	
MO DU KB 7000	208 V AC / 3Ph / 60Hz	7000W (2x3500 W) / 22A	AWG 10	2
	400 V AC / 3Ph / 50Hz	7000W (2x3500 W) / 11A	1.5mm ²	
	440 V AC / 3Ph / 50Hz	7000W (2x3500 W) / 10A	1.5mm ²	
MO DU KB 10000	208 V AC / 3Ph / 60Hz	10000W (2x5000 W) / 30A	AWG 8	2
	400 V AC / 3Ph / 50Hz	10000W (2x5000 W) / 16A	2.5mm ²	
	440 V AC / 3Ph / 50Hz	10000W (2x5000 W) / 15A	2.5mm ²	

3.5 Operating Conditions

Max. Tolerance of Nominal Supply Voltage	+6 /-10 %
Network Impedance (Zmax.)	0.25Ω
Supply frequency	50/60 Hz
Amperage Nominal Value: 400V, 3Ph	10A for the 7kW built-in generator (4x 1.5mm ²) 15A for the 10kW built-in generator (4x 2.5mm ²)
Amperage Nominal Value: 208V, 3Ph	20A for the 7kW integrated generator (4x AWG 10) 29A for the 10kW integrated generator (4x AWG 8)
Ingress Protection class	IPX0 (Protection by customer is required.)
Maximum Ambient Temperature	In Storage > -4°F to +158°F (-20°C to +70°C) In Operation >+ 41°F to +104°F (+5°C to +40°C)
Maximum Relative Air Humidity	In Storage > 10% to 90% In Operation > 30% to 90%
Set Temperature Range	95 - 450°F (35 - 230°C)
Temperature Regulator	Potentiometer 10 kOhm
Clearance from materials	Min. 1.57"(40mm) for air intake and exhaust openings Min. 0.39"(10mm) for side clearance
Induction Generator: Maximum fan air flow: 70.63 cfm (120 m ³ per hour). Minimal opening of 10.08 sq. in. (6500 mm ²) is required around the fan.	

3.6 Compliances



- **North American models:**
ETL recognized* in compliance with UL 197, CSA C22.2 No.109, NSF-4.
Complies with FCC part 18, ICES-001
- **CE models** comply with the latest European Norms:
EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)
*see section **4.1 Important Safety & Electrical Requirements**

4 Installation

4.1 Important Safety & Electrical Requirements

- This appliance component requires additional features and components to comply with appliance and electrical standards. It is the responsibility of the customer and installer to interpret and comply with all applicable safety and electrical standards.
 - o This product requires the addition of:
 - A suitable non-flammable electrical enclosure; a means to conceal and protect components and wiring.
 - Grounding and bonding to the enclosure.
 - Markings to show appliance ratings and end manufacturer information.
 - Investigation by local electrical authority. Warning and caution labels and other markings required by electrical and safety standards could be provided by local authority.
 - o Depending on the application and configuration of this product, consider the addition of:
 - Field supply connection terminals (terminal block).
 - Branch circuit protection (breakers).
 - Fans, ventilation or cooling systems and controls.
- The installation, including electrical installation, must be carried out by registered installation contractors only. The contractors are responsible for interpreting all instructions correctly and performing the installation in compliance with national and local regulations. The warning signs and rating plates on the cooking equipment must strictly be followed.
- Read ALL SECTIONS carefully, comply with all requirements listed and ensure all inspection is done by qualified personnel.
- Refer to the technical data given in section **3 Dimensions and Technical Specifications**.
- **Induction equipment that is not installed correctly will have warranty voided. See *Warranty*, p.2.**

4.2 Installation Overview and Electrical Compartment

4.2.1 Installation Overview

Operators and kitchen staff must have safe access to the custom built grease pan or bucket installed under the griddle or braising pan. The induction equipment and wiring must be installed in electrical compartment(s) inside the cabinet (Figure B). The illustration below shows a simplified representation of an installation.

IMPORTANT To ensure reliability of the induction unit, the cabinet/compartments must have sufficient ventilation for the exhaust. Buildup of hot exhaust air will cause the unit to reduce power or to switch-off. See section **3.5 Operating Conditions**.

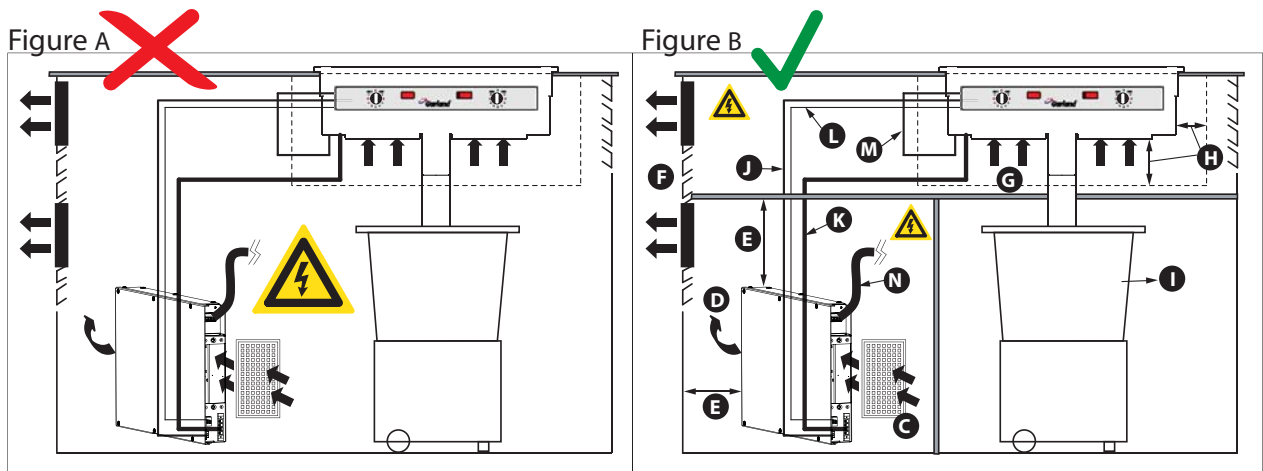


Figure (A) All components are installed inside one single compartment and the wires are exposed. Operators/staff are exposed to danger of electrical shock when accessing the grease bucket.

Figure (B) The interior space of the cabinet is divided. The induction components and the wiring are protected inside different compartments. Food products from the braising pan are to be drained into a custom built container in a separate compartment below the pan. The compartment housing the container must satisfy all national and local food safety requirements.

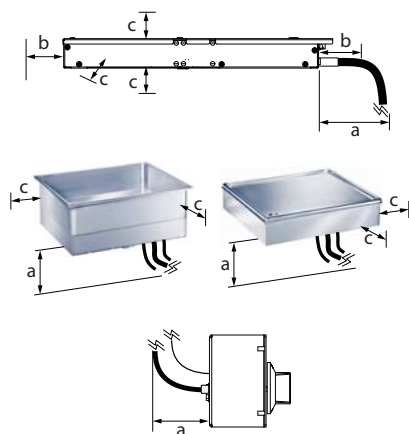
- (C) **IMPORTANT** Fresh air intake. It is recommended to isolate the fresh air intake from the exhaust air via an air intake duct, an air outlet duct or both. Filter the intake air with a removable air filter (right, an example).
- (D) **CLEARANCE** Hot air exhaust from the induction unit. **Minimum clearance, see section 4.2.2 Installation Clearance.**
- (E) **CLEARANCE** Minimum clearance, see section 4.2.2 Installation Clearance.
- (F) **IMPORTANT** Air exhaust opening installed on the cabinet. It is highly recommended to install a fan or fans on the cabinet to pull hot exhaust air away from the electronic equipment. Buildup of hot exhaust air will cause the induction unit to reduce power or to switch-off.
- (G) **IMPORTANT** Fresh air intake on the bottom of the unit. Removable and washable air filters are provided. See section 7 **Cleaning**.
- (H) **CLEARANCE** Minimum clearance, see section 4.2.2 Installation Clearance .
- (I) **CAUTION** A suitable grease bucket must be in place before operating the appliance. See 4.5 **Grease Chute and Grease Collector**.



For braising pan application, food products are to be drained into a deep container. The compartment housing the container must satisfy all national and local food safety requirements.

- (J) **RJ45 CAN/BUS cable, standard length= 3m / 118"**, to connect the control unit to the generator.
- (K) **Induction coil cable, standard length= 2.5m / 98"**, to connect the induction coils in the griddle/pan to the generator.
- IMPORTANT** Always route sensor and communication cables separately and away from the coil cables.
- (L) **Fan cable, approximate standard length= 2.5m / 98"**
- (M) **Sensor cable, length= 1m / 39"**, to connect the sensors on the griddle/pan to the control unit.
- (N) Main power cable connection. Power cable is not provided.

4.2.2 Installation Clearance



	a Cable Bend / Connection Clearance (minimum)	b Air Exhaust/ Intake Clearance (minimum)	c Clearance (minimum)
Induction Generator	127mm / 5"	40mm / 1.57"	10mm / 0.39" (sides, top, and bottom)
Griddle/ Braising Pan	127mm / 5"	--	40mm / 1.57" (sides, bottom)
Control Unit	70mm / 2.75"	--	--

4.3 Location

- The module line components must be installed securely in closed counters. **IMPORTANT:** Allow easy access to the components and wiring for maintenance and service.
- The griddle plate/braising pan must be installed securely on a leveled and even counter surface.
- Protect the induction unit from moisture, hot ambient air or greasy fumes, especially when the equipment is installed near any heat-producing equipment (fryer/oven) or high steam emitting equipment (pasta cookers/steamers/water bath).
- Avoid placing the induction unit on or near a hot surface or any heat producing equipment such as an oven or a deep-fryer.
- If the induction unit must be installed near a heat-producing unit, ensure the ambient temperature is below 104°F (40°C). An external fan must be used to remove hot air away from the induction unit.
- Ensure the cabinet interior is protected against any ingress of liquid.
- Allow easy access to the control knobs and ensure the digital displays are not obstructed.
- Keep the induction components away from combustible materials, vapors or liquids.

4.4 Ventilation

Proper cool air intake and ventilation is essential to the reliability and functioning of the induction unit. Please ensure all requirements listed below are met:

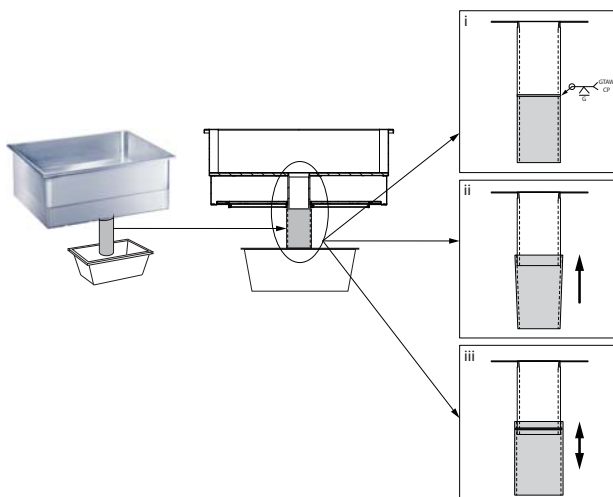
- Both of the induction generator and the griddle/braising pan have air intake and exhaust openings. Do not block these openings. Refer to section **4.2.2 Installation Clearance**.
- The air intake temperature must not exceed 104°F (40°C). If the generator is installed directly under the coil or in the same chamber with the griddle/braising pan, ensure the ventilation system is sufficient to maintain the operating temperature below 104°F (40°C).

- Induction Generator: Maximum fan air flow is 70.63 cfm (120 m³ per hour) and a minimal opening of 10.08 sq. in. (6500 mm²) is required around the fan.
- An optimal air circulation and air flow must not be restricted by the installation.
- Ensure the induction unit does not take in hot ambient air from other surrounding units and appliances, especially when the unit is placed close to a heat generating equipment such as a fryer or an oven.
- When installing the built-in unit, ensure the intake air and exhaust air are conducted separately. The intake air and exhaust air must not mix. To avoid build-up of hot exhaust air inside the counter, draw the exhaust air out of the counter. Buildup of hot exhaust air will cause the induction unit to reduce power or to switch-off.
- It is highly recommended that an exhaust fan be installed into the cabinet at an appropriate location. This will force hot air out the cabinet and away from the induction unit. Consult an electrical or installation expert for the most appropriate location to install a cabinet exhaust fan.
- The intake air should be filtered by an air intake filter.

4.5 Grease Chute and Grease Collector

CAUTION A suitable grease-collecting means must be in place before operating appliance.

- A grease collector must be custom designed, built and installed under the grease chute.
 - o **NOTICE: The design and material used for the grease collector must follow the NSF Standard on food safety.**
 - o Ensure hot fume and hot air from the grease collector does not get drawn into the induction unit through the air intake opening.
 - o Care must be taken to protect the electrical connections and wiring from the hot grease and hot air from the grease collector.
- The grease drain spout of the griddle plate/braising pan should be extended. For the 150mm(6") deep braising pan, the drain pipe **MUST** be extended.
 - o **NOTICE: Use stainless steel 304 (18-8) or 316 to make the pipe extension. The material and connection method used must follow strictly the NSF Standard on food safety.**
 - o Shown below are examples of extending the grease spout on a braising pan. Same concepts can be applied to a griddle pan. Use the drawings provided in this manual for the exact spout dimensions.



Example (i): Weld to the grease spout a pipe extension. Groove, flush and all-around weld symbols on a butt joint are shown as an example.

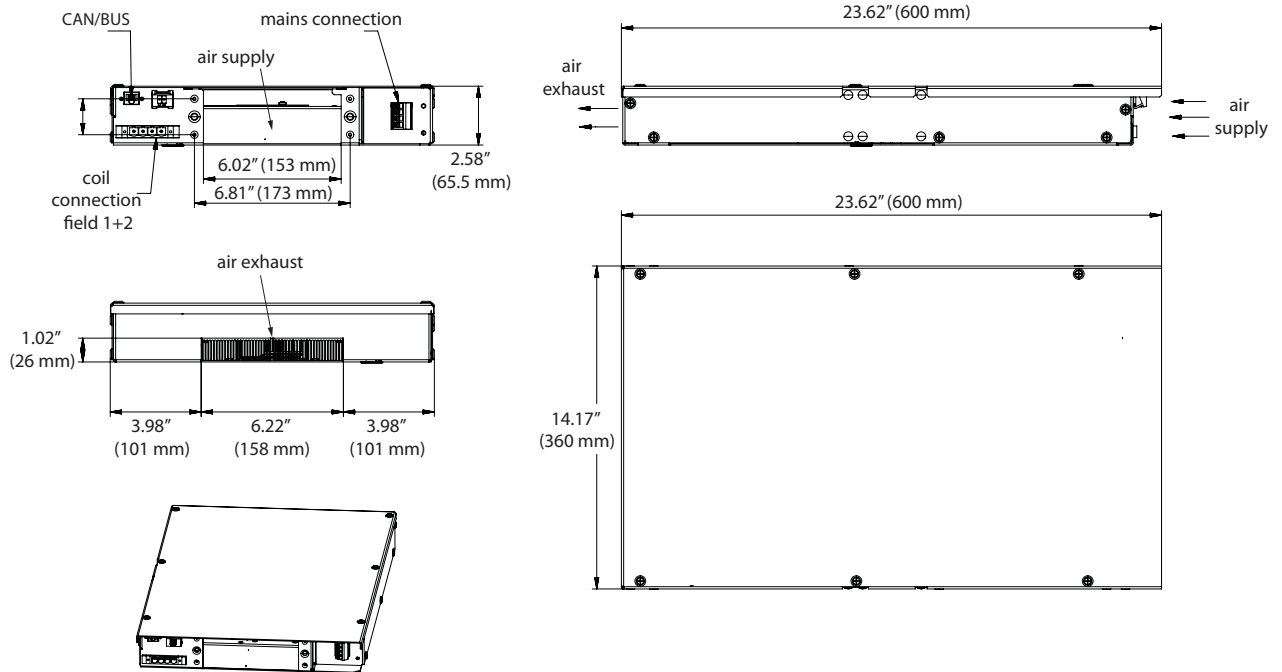
Example (ii): Friction fit to the grease spout a removable pipe extension.

Example (iii): Friction fit to the spout a removable pipe extension with an O-ring seal.

4.6 Dimensions and Installation–Generator

Generator (Griddle and Braising Pan)

- The generator can be installed up to 10 feet (3.05m) away from the griddle or braising pan.
- A 2.5m cable kit (208V or 400V version) is standard. Other cable kit options: 4m or 6m Cable Kit.

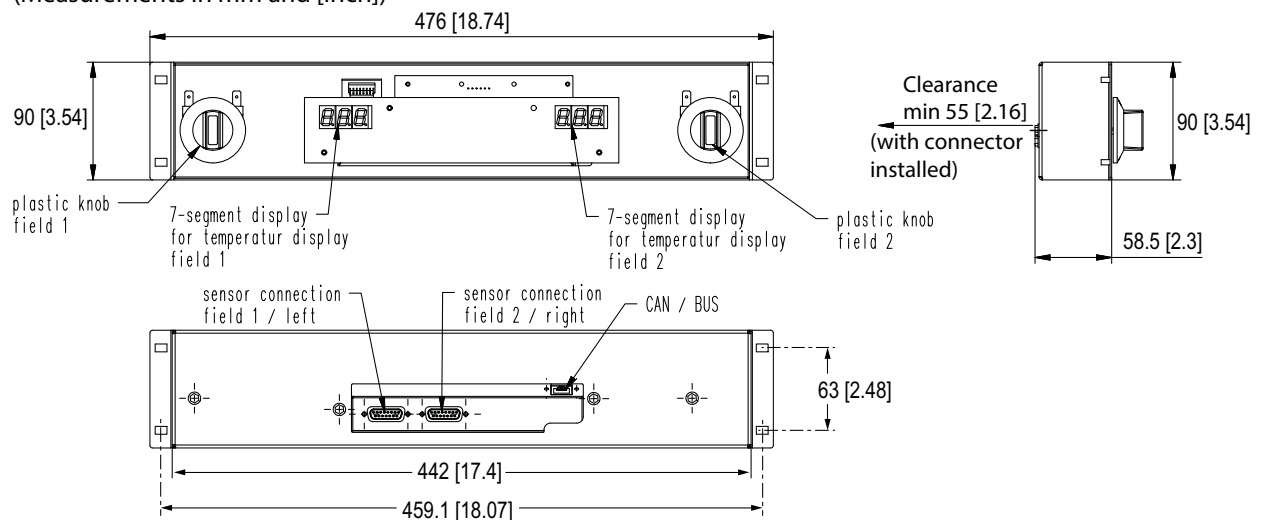


4.7 Dimensions and Installation–Operation Unit

NOTICE The operation unit is to be stud-mounted **UPRIGHT** (as shown in section 4.7.1) onto the back of the panel. Installers are responsible for choosing the appropriate fasteners for the installation.

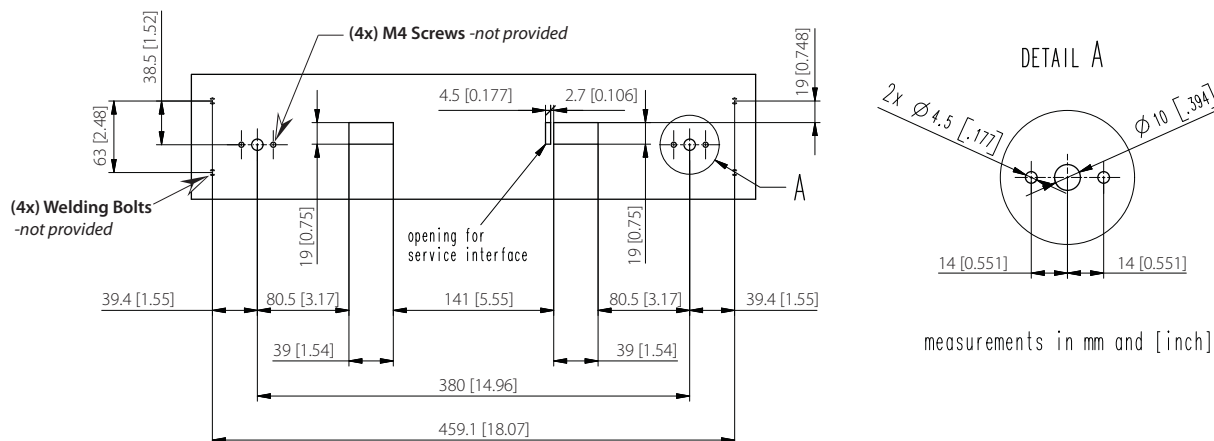
Clearance: section 4.2.2 *Installation Clearance*.

4.7.1 Dimensions of Operation Unit, RTCSmp Module-Line Dual Griddle and Braising Pan (Measurements in mm and [inch])

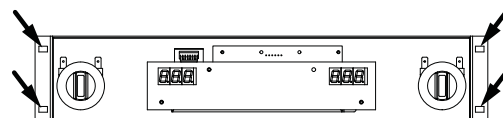


4.7.2 Template and Installation Steps

1. Use the dimensions below as a guide, install studs and create cut-outs on the panel.



2. The plastic knobs are pressure fitted to the switches. Remove the knobs. Fasten (fasteners not provided) the unit to the back of the panel; use the four holes on the housing and stud mount the unit.
3. Use four M4 screws (two for each rotary switch) to attach the switches to the panel. This prevents the switches from rotating.
4. Apply overlay (provided, P/N 66000071) to the panel and install knobs. dimension of the overlay: 638.5mm x 76.6mm (25.1"x 3.0").



4.8 Dimensions and Installation–Griddle Plate and Braising Pan

4.8.1 Support Structure Design and Installation

4.8.1.1 Methods of Installation

The RTCSmp Module-Line Griddle Plate and Braising Pan can be installed in two ways: drop-in or flush-mount.

NOTICE: The counter top cut-out dimensions for the two methods are different.

- Drop-in method: The rim of the Griddle pan or Braising Pan sits on the counter surface. A flange should be added to or created on the counter surface. See section **4.8.3 Drop-In Mounting Instructions for Module-Line Griddle Plate/Braising Pan**.
- Flush-mount method for countertop thickness of 1.5 to 3mm / 16- to 10-gauge (typ. Installation):
 - o Griddle Only: A mounting frame is provided. See section **4.8.4 Flush Mounting Instructions for Griddle Plate**.
 - o Braising Pan: A custom built mounting structure is required.
- Flush-mount method for countertop thickness of 20 to 30mm / 1" or above:
 - o A custom built mounting structure is required for both Griddle Pan and Braising Pan.

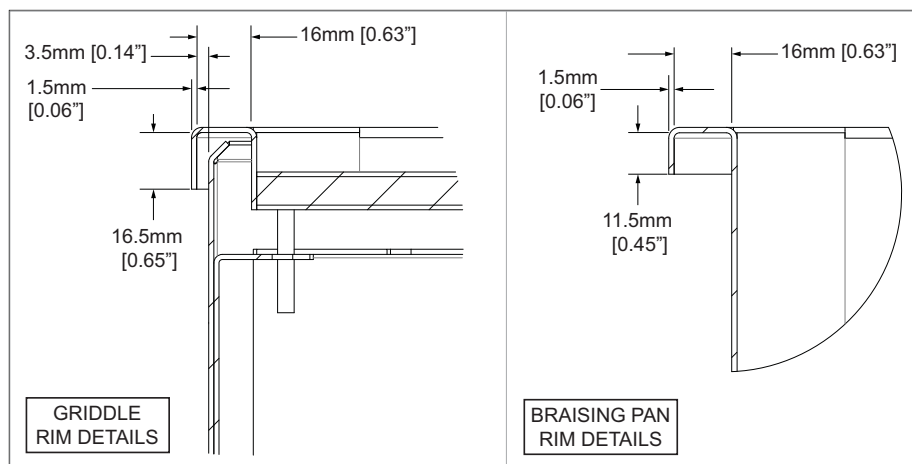
- Kitchen designers and installers are responsible for designing the proper mounting structures for the induction units. This section provides the essential design criteria and an example of a mounting frame for reference.

4.8.1.2 Designing a Mounting Frame (Module-Line Griddle and Braising Pan)

- For a typical installation, mounting frame is to be stud-mounted onto the underside of the countertop.
- The mounting frame should not block the fresh air intake openings and the removal of air filters for cleaning.
- The mounting frame should not block maintenance/service access to the electrical connectors at the front, on the bottom of the unit. Note that the grease chute is also located at the front of the unit.
- Mounting frame has to support the total weight of the induction unit and food product.
- A height-adjustable feature for leveling the unit during installation is desirable. **NOTICE:** The griddle plate and braising pan should be tilted slightly to ease the draining of grease and liquid through the grease chute at the front.
- Use 12- to 14-gauge metal (typ. 12-gauge) for the mounting frame.
- Integrate into your design a feature (a flange, for example) that prevents water/grease penetration into the cabinet through the countertop cutout.
- Important to take into consideration the thickness and material of the countertop because additional reinforcement structure may be required.

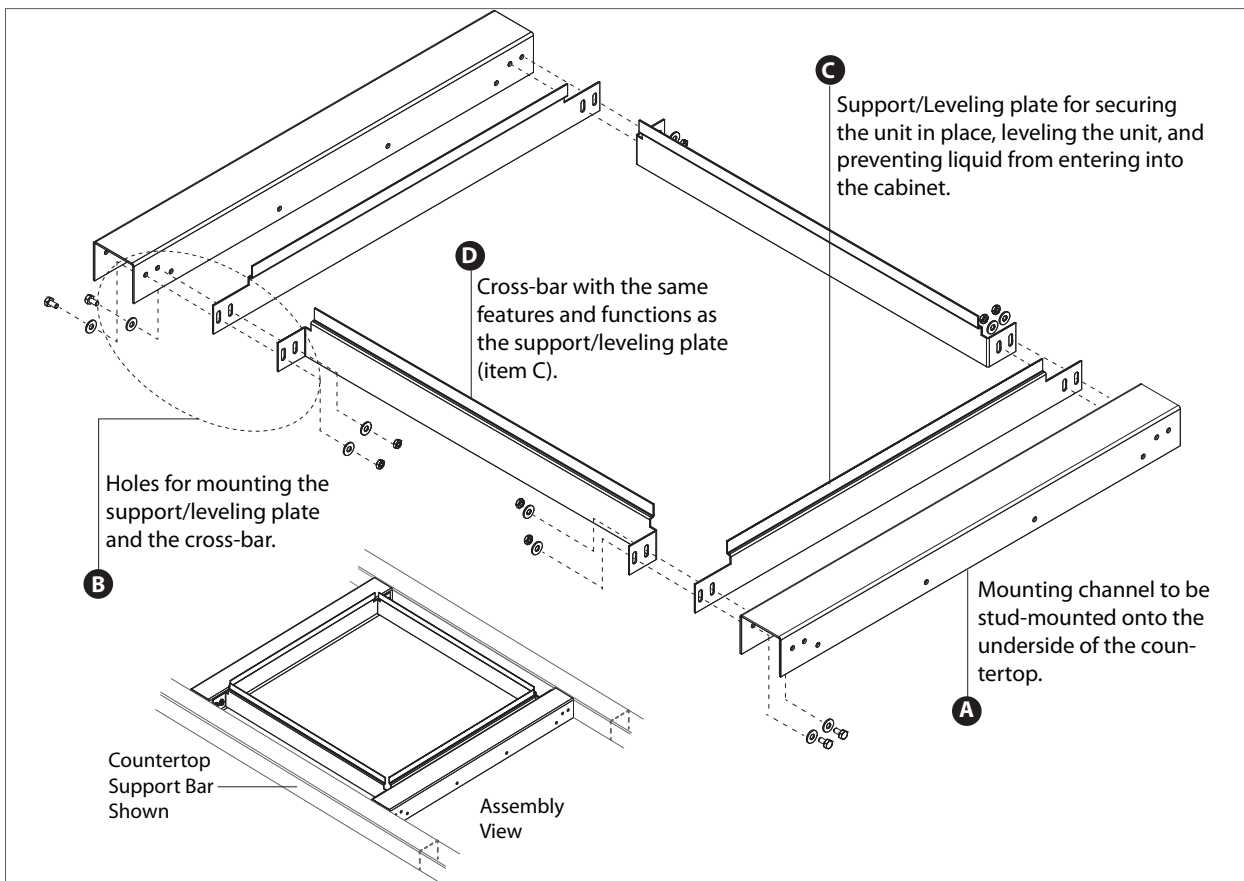
4.8.1.3 Critical dimensions

- Countertop **opening for drop-in** installation: 607mm x 648mm [23.9" x 25.51"]
- Countertop **opening for flush-mount** installation: 671mm x 630mm [26.42" x 24.80"]
 - The flush-mount cut-out dimension includes width of silicone seal (7.5mm on each side) around the perimeter of the griddle /braising pan.
- Clearance, see section **4.2.2 Installation Clearance**.
- Thickness of the countertop.
- Note the differences between the rims of a module-line griddle and a braising pan:

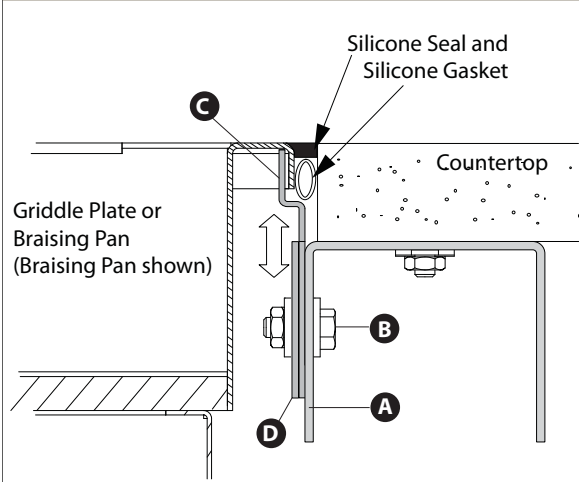


4.8.1.4 Custom-Designed Mounting Frame Example

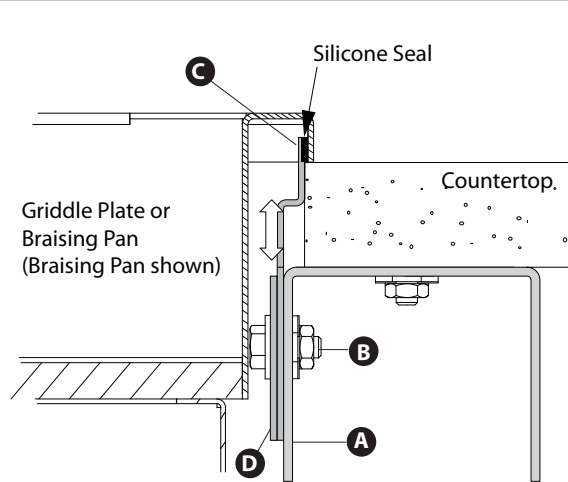
Example of a custom-designed installation frame for module-line griddle plate or braising pan:



Custom Built Installation Frame
for Flush Mounting

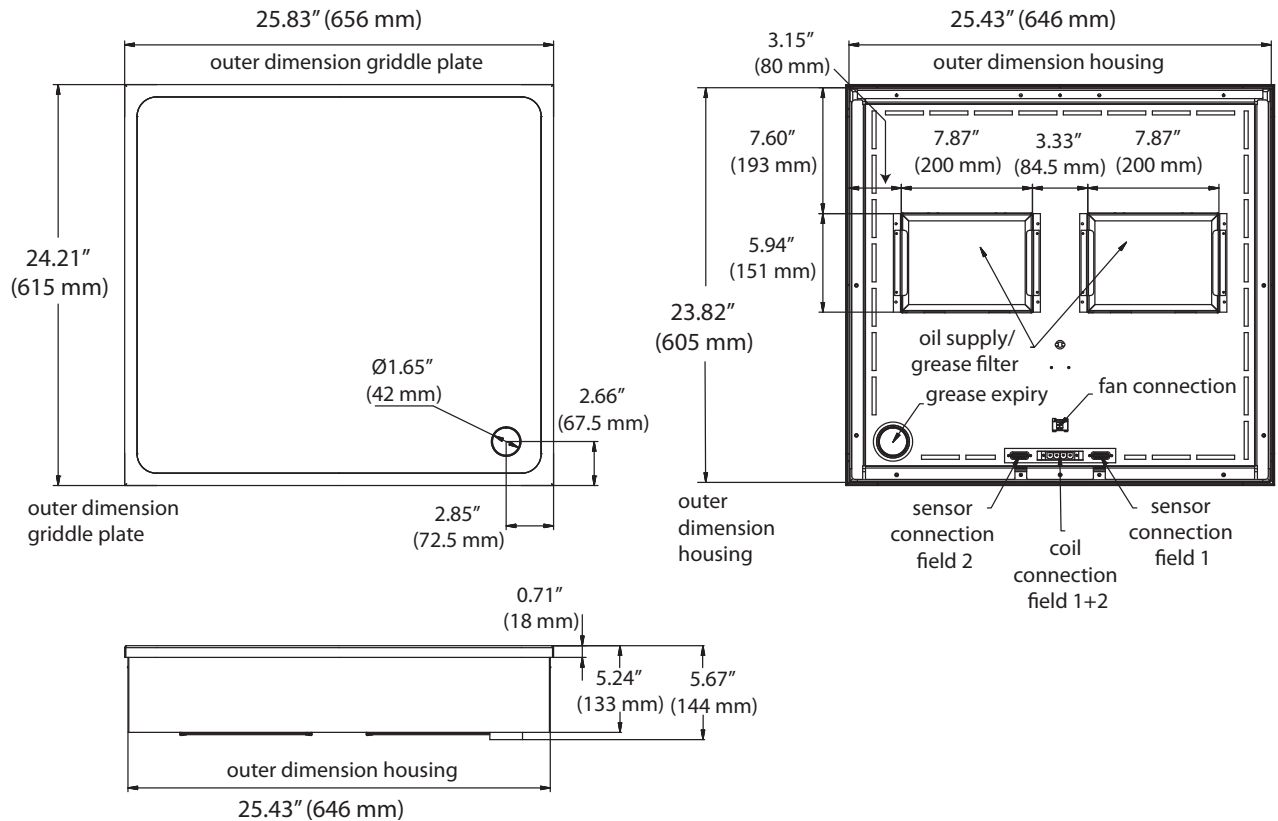


Custom Built Installation Frame
for Drop-In Mounting



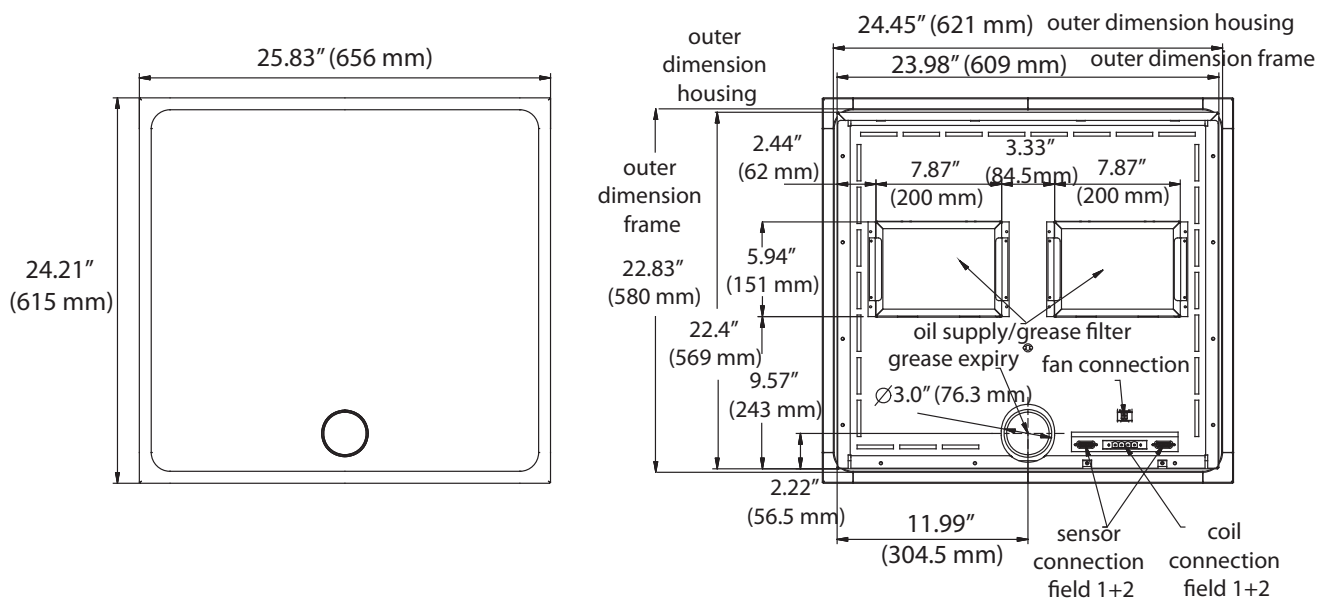
4.8.2 Dimensions

4.8.2.1 Dimensions of RTCSmp Module-Line Griddle Plate

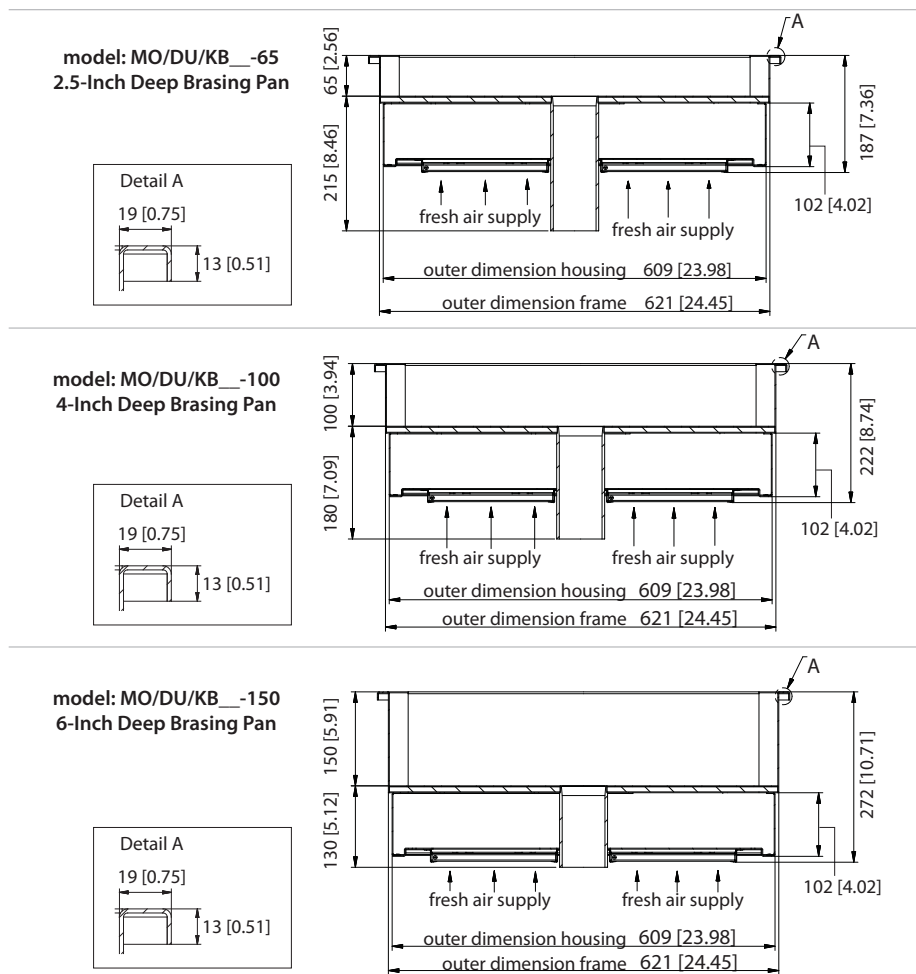


4.8.2.2 Dimensions of RTCSmp Module-Line Braising Pans

- Braising Pan Top and Bottom Views

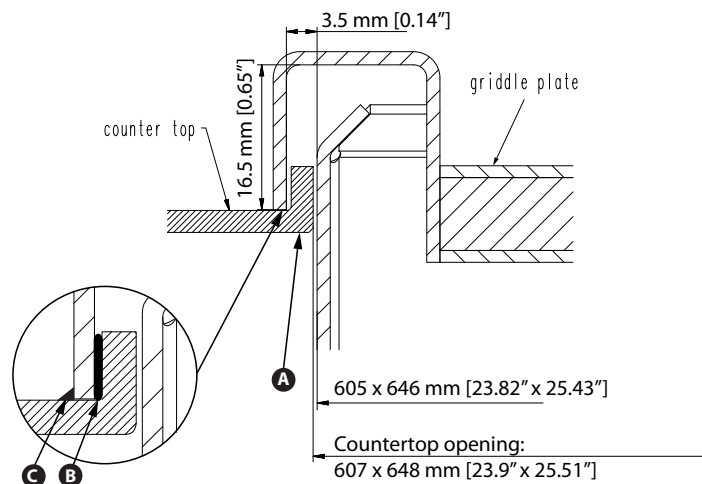


- **Braising Pans Side, Cross-Section Views**



4.8.3 Drop-In Mounting Instructions for Module-Line Griddle Plate/Braising Pan

- For requirements and dimensions, see section **4.8.1 Support Structure Design and Installation**.
- Installation Steps for Griddle Plate or Braising Pan (griddle shown):



IMPORTANT

To protect the induction unit from water penetration, you must apply and bond the silicone adhesive properly to create a water-tight seal. Before you begin the installation, it is very important to use isopropyl alcohol (minimum 70%) or equivalent to clean all surfaces where the silicone adhesive will be applied.

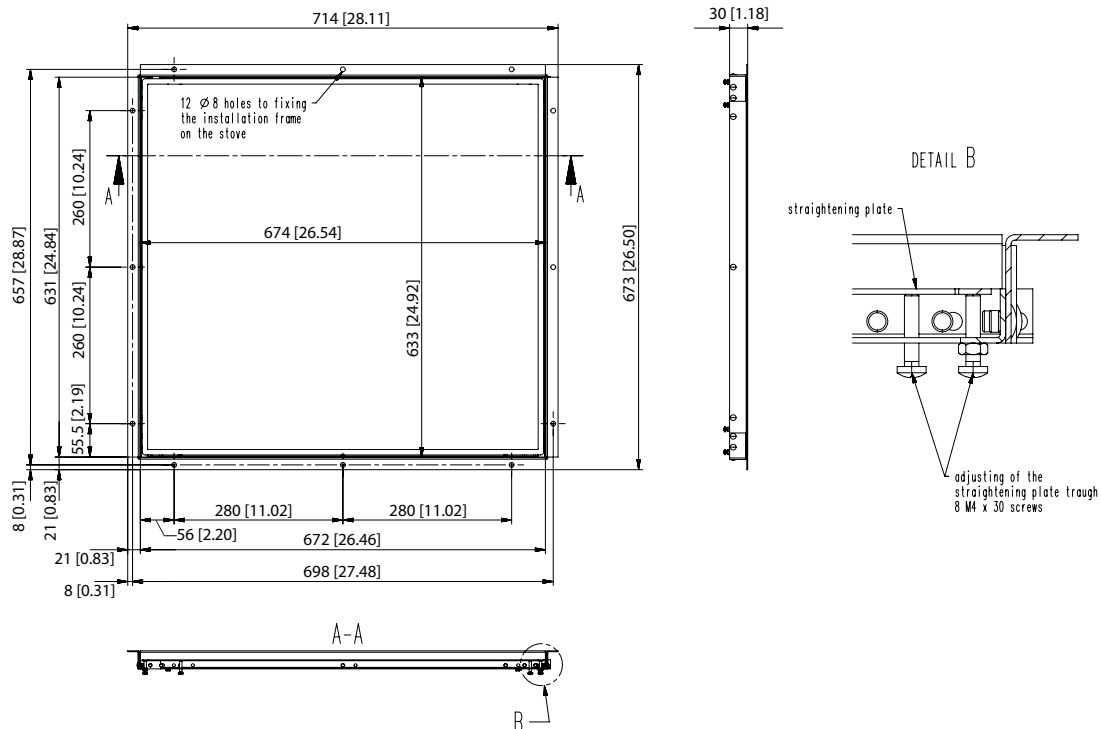
- A. Custom built an installation frame or create a flange on the counter surface. This flange will prevent grease or liquid from penetrating into the cabinet and the induction unit.
Countertop opening dimensions: **607mm x 648mm [23.9" x 25.51"]**.
- B. Apply silicone sealant to the lower end of the griddle plate and the countertop where the two surfaces will meet. Then carefully lower the induction unit into the cut-out.
- C. To seal the gap between the rim and the counter surface, apply a thin line of silicone completely around the edge of the griddle plate.

NOTICE: We recommend using a food grade silicone for this application.

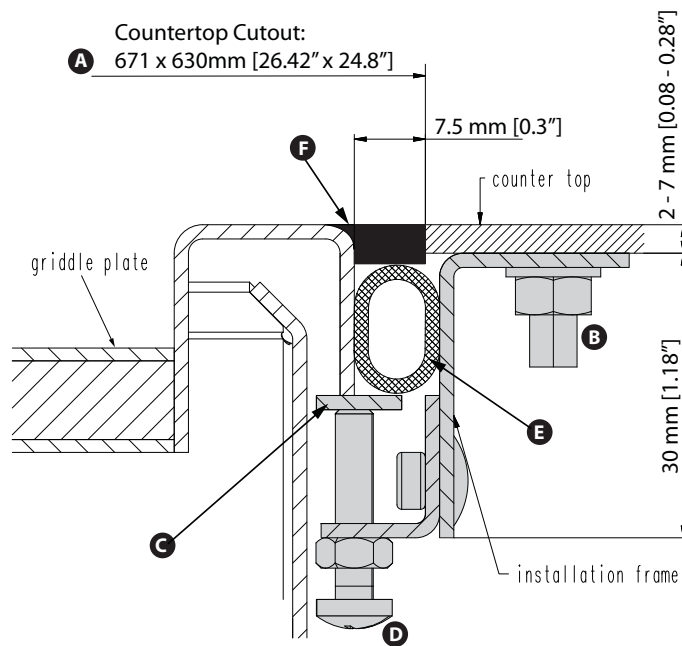
NOTICE: Allow the silicone to cure for at least **48 hours**. Do not start up the griddle during this time.

4.8.4 Flush Mounting Instructions for Griddle Plate

Dimensions of Mounting Frame—Dual Griddle (measurements in mm and [inch])



- A mounting frame for flush-mount installation is included with the module-line griddle plate. The frame comes with a leveling plate and a silicone sealing gasket.
- The frame is to be mounted onto the underside of the counter surface.

To flush mount a griddle plate:**IMPORTANT**

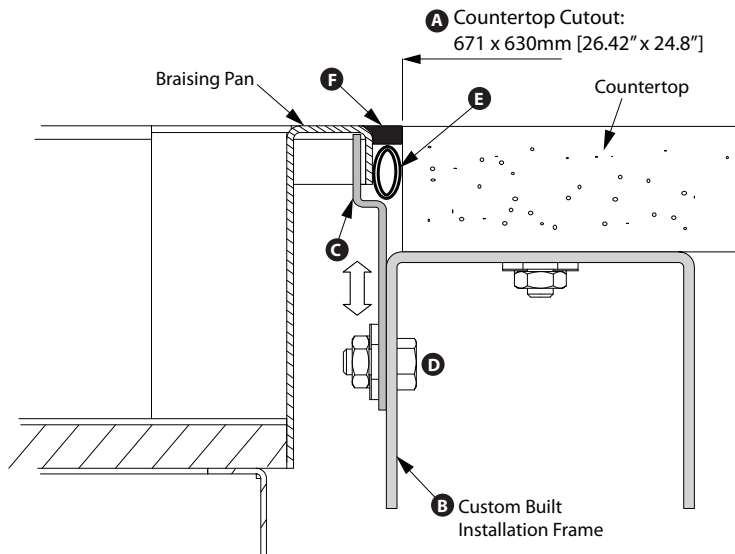
To protect the induction unit from water penetration, you must apply and bond the silicone adhesive properly to create a water-tight seal. Before you begin the installation, it is very important to use isopropyl alcohol (minimum 70%) or equivalent to clean all surfaces where the silicone adhesive will be applied.

- A.** Countertop cut-out dimension: **671mm x 630mm [26.42" x 24.80"]**.
- B.** There are twelve (12) pre-drilled holes on the rim of the mounting frame. The frame is to be stud-mounted. Secure it to the underside of the countertop.
- C.** Lower the griddle onto the mounting frame. The rim of the unit should sit on the leveling plate of the mounting frame.
- D.** Level the griddle by adjusting the machine screws under the leveling plate. **NOTICE:** Tilt the griddle slightly to allow for easy drainage of grease/liquid towards the grease chute at the front.
- E.** Insert the $\varnothing 11\text{mm}$ heat resistant silicone gasket (provided) into the gap between the griddle plate and the frame.
- F.** Apply silicone adhesive PACTAN (not provided, part# 70000015) completely around to seal the gap between the griddle plate and the countertop.

NOTICE: Allow the silicone to cure for at least **48 hours**. Do not start up the griddle during this time.

4.8.5 Flush Mounting Instructions for Braising Pan

- A custom-designed mounting frame is required. See section **4.8.1 Support Structure Design and Installation**. The frame example shown in section **4.8.1.4** is used to illustrate the installation steps below.
- To flush-mount a braising pan:**



IMPORTANT

To protect the induction unit from water penetration, you must apply and bond the silicone adhesive properly to create a water-tight seal. Before you begin the installation, it is very important to use isopropyl alcohol (minimum 70%) or equivalent to clean all surfaces where the silicone adhesive will be applied.

- Countertop cut-out dimension: **671mm x 630mm [26.42" x 24.80"]**.
- Secure the custom-built frame to the underside of the countertop. In this example, the frame is stud-mounted to the underside of the counter surface.
- Lower the induction unit onto the mounting frame. In this example, the rim of the unit sits on the leveling plate of the mounting frame.
- Level the induction unit by adjusting the machine screws holding the leveling plate. **NOTICE:** Tilt the unit with slightly to allow for easy drainage of grease/liquid towards the grease chute at the front.
- Insert a heat resistant silicone sealing gasket into the gap between the unit and the frame.
- Apply silicone adhesive PACTAN (not provided, part# 70000015) completely around to seal the gap between the unit and the countertop.

NOTICE: Allow the silicone to be cured for at least **48 hours**. Do not start up the unit during this time.

4.9 Electrical Installation



All electrical connections must be carried out by a certified electrical contractor, who is responsible for the correct rating and installation of the induction unit. The contractor has to comply with all legal safety regulations.

IMPORTANT

- This appliance component requires additional features and components to comply with appliance and electrical standards. It is the responsibility of the customer and installer to interpret and comply with all applicable safety and electrical standards. Refer to details in section **4.1 Important Safety & Electrical Requirements**.
- Refer to the electrical specifications in chapter **3 Dimensions and Technical Specifications** AND the **rating plate/instruction labels on the unit**. Always refer to the rating plate/instruction labels on the unit to verify the electrical data. The rating plate/label information overrides the information listed in this manual.
- Ensure the supply voltage and the line current match the specifications given on the rating plate. A stable mains supply must be provided.

CAUTION

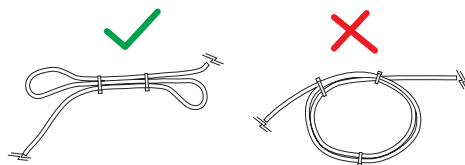
Wrong voltage will damage the induction unit. Follow strictly the specifications on the rating plate.

- The electrical installation must satisfy the national and local electrical codes.
- If using a Circuit Breaker (Fault circuit Interrupter—FI switch), when switching a generator to a three-phase mains supply, make sure that it can temporarily dissipate generated power, caused by the asymmetry, which could result in activation of a Circuit Breaker (FI switch).

When selecting the Circuit Breaker (FI switch), make sure a frequency range of approx. 20 kHz can be generated by the generator DC and AC. We recommend the selection of a Circuit Breaker (FI switch) suitable for these requirements.

When using a Circuit Breaker (FI switch) for personal safety, the activating current for the Circuit Breaker (FI switch) should conform to the safety standards and regulations of the specific country.

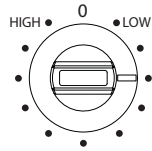
- The electrician must equip the generator with a mains cable in accordance with the applicable regulations. Ensure the mains cable connection is absolutely correct.
- The electrician must ensure the induction unit can always be disconnected from the power supply by a switch, in accordance with the applicable regulations.
- **All cables must be routed / protected and tension free.**
- **Always route sensor and communication cables separately and away from the coil cables.**
- **To manage electromagnetic interference, excess cable length can be dressed and tied in a serpentine or S pattern, NOT coiled.**



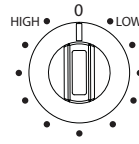
- Put the control knob in the 0 (OFF) position BEFORE connecting the unit to the electrical supply.

To setup the unit for operation:

1. Ensure the control knobs are at the OFF-Position.

**ON-Position**

Any position where the White Line is not pointing at '0'.

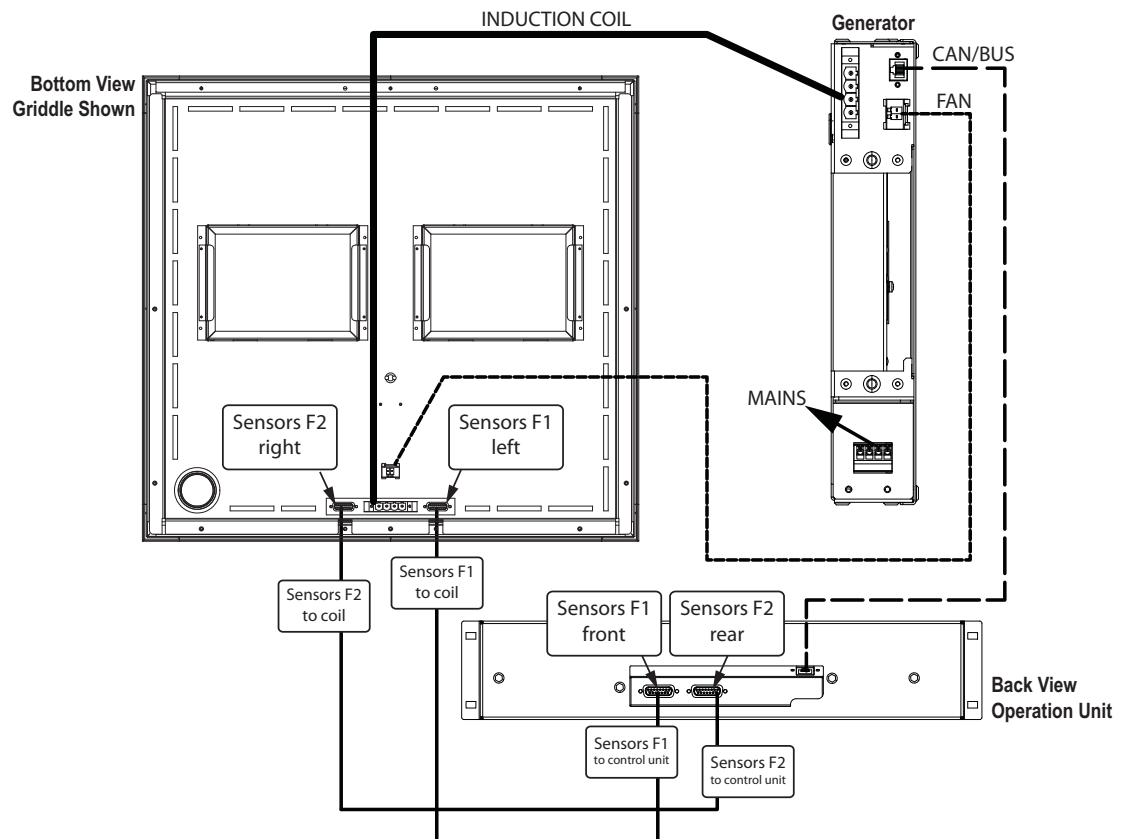
**OFF-Position**

White Line is pointing at '0'.

2. Remove all objects from the griddle plate or braising pan.
3. Connecting the components:

IMPORTANT:

- Always connect the cables according to the labels affixed next to the connectors and on the cables.
- The cables—coils, sensors, fan, CAN/BUS, mains— must be connected correctly.
- Ensure the insertion tongues of the RJ-45 cable (CAN/BUS) are fully engaged.



4. Connect the unit to power supply.
5. Test the unit. See chapter **5 Function Test**.

5 Function Test

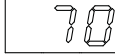
IMPORTANT

CAUTION

When the unit is in use, the griddle plate/braising pan is hot. To avoid burn injuries, do not touch the unit during operation.

- Before carrying out the function test, the user must understand how to operate the unit.
- Remove all objects from the griddle plate/braising pan.
- Ensure the grease collector (custom-made) is installed properly before operating the unit.

To perform a function test:

1. Turn the control knob to set the temperature, for example 392°F (200°C).
2. The display shows the set temperature value.
3. If the set temperature (for example, 392°F / 200°C) is not changed, within 2 seconds, the display changes from the set temperature (with point ) to the actual temperature (without point ) .
4. The griddle plate warms up to the set temperature.
5. As soon as the plate temperature reaches the set temperature value, turn the control knob to position 0 (OFF).
6. If the sensors detect enough residual heat, the display shows "HOT".

If the display remains off, check:

- Is the induction unit connected to the power supply?
- Is the rotary switch set to the position ON?
- Is the RJ-45 cable connected from the operation unit to the generator?

For assistance, see section **10 Troubleshooting** or call a Factory Authorized Service agency.

6 Operating Instructions

IMPORTANT

- Induction units are more powerful, heat up pans quicker, and cook food faster than conventional cooking equipment. Your induction unit will require different use and care than other conventional equipment. Do not operate the induction equipment without reading this manual and follow all safety requirements. Refer to section **1 Safety Requirements**.
- This appliance is for professional use and shall be used only by qualified personnel.
- The induction griddle has very short pre-heat time. Do not leave the unit unattended during operation.

CAUTION

When the unit is in use, the griddle plate/braising pan is hot. To avoid burn injuries, do not touch the unit during operation.

6.1 Grease Collector

The grease collector is custom-built and installed under the grease chute.

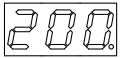
CAUTION

Ensure the grease collector or grease drawer is placed properly and securely before operating the unit.

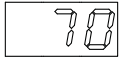
6.2 Temperature Control and Display

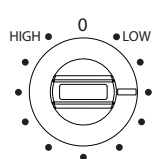
Set the desired temperature by turning the control knob and the unit is **immediately ready** for operation. You can adjust the temperature from 95 - 450°F (35 - 230°C).

The digital display shows the temperature while you turn the knob. Stop when the desired temperature is shown.

The set temperature is shown with a dot .

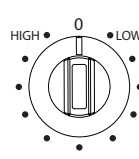
Within two seconds, the display shows the actual temperature from the griddle plate. The actual temperature is

shown without any dot .



ON-Position

Any position where the White Line is not pointing at '0'.



OFF-Position

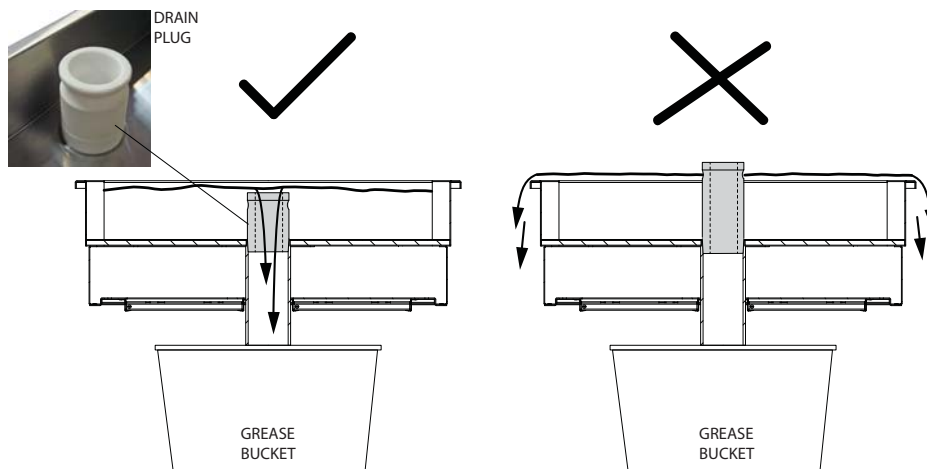
White Line is pointing at '0'.

To shut down the unit, simply turn the control knob to the OFF-position.

If the sensors detect enough residual heat, the display shows "HOT".

6.3 Drain Plug for Braising Pan

- The drain plug provided is heat resistant, food-safe, and dishwasher-safe.
- The drain plug for braising pan has two functions:
 - It allows for cooking liquefied products, such as soups, stews, and sauces. The plug is not necessary when using the braising pan as a griddle.
 - It allows overflow of product to drain into the grease bucket through the hole in the plug.
- There are three different sizes of drain plugs. Use the one that comes with the unit. To avoid products spilling over, always use a drain plug that is shorter than the rim when the plug is in position.



6.4 Considerations

- **Always season the grill plate before putting any protein on.**
- **Using Proper Cooking Utensils**
Use only Garland Induction Griddle Spatula (provided) to turn over food products on the griddle plate. Using any sharp-edged objects such as knives or forks can damage the griddle surface.
- **Recovering from Temperature Loss**
Temperature loss occurs when cold food is put on the griddle plate. However, the RTCSmp technology can immediately sense and correct any temperature loss.

6.5 When Unit Is Not In Use

Best Practice: Always ensure the control knob is in the 0 (OFF) position when the induction unit is not in use.

7 Cleaning

CAUTION

Ensure no liquid can enter into the induction unit. Do not let water or food overflow the cooking area. Do not use hoses to clean or power wash the induction unit or its vicinity.

CAUTION

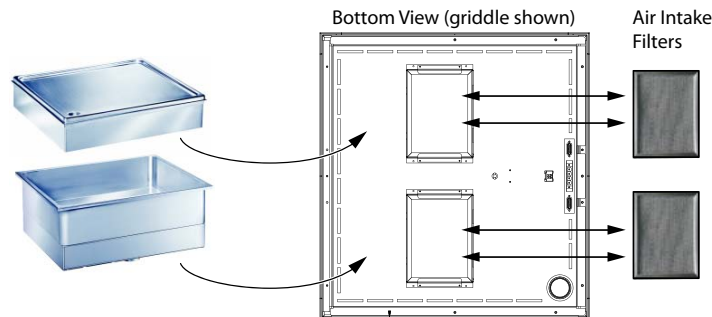
The cleaning of the griddle plate can produce hot steams – danger of burn injuries!

CAUTION

Do not use strong detergents and dissolvers such as Ketone, Ester, and alkaline detergents. Depending on the concentration, reaction time and temperature, they could damage the Griddle plate.

IMPORTANT Air Intake Filters

A dirty, blocked air intake filter can cause electronic damage to the induction unit. Ensure to clean the filters at least once a week or as often as required. Garland's air intake filters are dishwasher-safe. Ensure you wipe the filters dry before inserting them back into the Filter Holders.



Grease Collector / Grease Drawer:

- Empty the grease collector as often as necessary. Ensure it is put back in place before operating the unit.

Griddle Plate/Braising Pan:

- The drain plug for braising pan is dishwasher-safe.
- **Do not** use steel wool, tough scratching sponges, or a knife on the grill plate/braising pan.
- **Do not use ice cubes** as that can cause deformation of the griddle plate/braising pan.
- To clean the griddle plate/braising pan:
 1. Set temperature to 140°F / 60°C.
 2. Pour some water on the griddle plate and let the hot water dissolve the soiling.
 3. Use non-abrasive scrubbing pads to scrape the residues into the grease drawer. To avoid burn injuries, scrub and scrape using a spatula on a non-abrasive scrubbing pad.



8 Maintenance

CAUTION

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.



Do not open the induction unit – dangerous electric voltage inside!

The induction unit may only be opened by an authorized service personnel.

A good maintenance of the induction unit requires regular cleaning, care and servicing. The operator has to ensure all components relevant for safety are in perfect working order at all times.

Best Practice: Have the induction unit examined once a year by an authorized technician.

9 Important Rules

Simple rules to ensure reliable and repeatable performance of your induction unit:

- Keep kitchen temperature below 105°F (40°C).
- Never place your induction units next to any grease generating or heat generating equipment.
- Clean the intake filter at least once a week or as often as required.

10 Troubleshooting



Do not open the induction unit – dangerous electric voltage inside!

The induction unit may only be opened by an authorized service personnel.

CAUTION

STOP and **DO NOT USE** the induction unit if any part of the unit is cracked or broken. Turn off the induction unit immediately and if possible and safe, disconnect the unit from the power supply. Do not touch any parts inside the unit.

10.1 Common causes for induction unit failure

One or more of the following conditions may affect the function or contribute to the failure of the induction unit:

- High ambient temperature.
- Inadequate ventilation causing hot air to re-enter through the air intake slot.
- Dirty air intake filter.

Symptoms

When a malfunction occurs, the induction unit may be in one of the following states:

- The induction unit stops working immediately.
- The induction unit continues to work in a power reduction mode.
- The induction unit continues to work as usual.

The display may show an error code e.g. E04. Record the error code and contact a Factory Authorized Service agency for assistance

Corrective steps

Use the following sections to locate the problem area(s) and to take only the corrective action(s) indicated. Ensure you exercise safety precautions at all time.

Only an authorized service technician would have the training and correct tools to diagnose the internal components accurately and thoroughly. Contact a Factory Authorized Service agency for assistance. For a list of Garland authorized service agencies, please visit our website www.garland-group.com.

10.2 Problems and Possible Causes

Problem	Possible Causes	Action To Take By Operator
No heat, 7-segment display is OFF (dark)	No power supply.	Check the electrical supply, e.g. power cable plugged into the wall socket. Check primary fuses.
	Control knob is in OFF-position.	Turn control knob to an ON-position.
	Defective induction unit.	Ensure knob is in OFF-position and if possible and safe, disconnect the unit from the power supply. Contact your authorized service agency.
Poor heating, 7-segment display is ON (shining)	Air-cooling system is blocked.	Verify that air inlet and outlet slots are not obstructed. Ensure the Air Intake Filter is clean.
	One phase is missing (for units with three phase supply only).	Check primary fuses.
	Ambient temperature is too high; the cooling system is not able to keep the induction unit in normal operating conditions.	Verify that no hot air is sucked in by the fan. Reduce the ambient temperature. The intake air temperature must be lower than 104°F (40°C).
	Defective induction unit.	Ensure knob is in OFF-position and if possible and safe, disconnect the unit from the power supply. Contact your authorized service agency.
Unit does not react to control knob positions	Defective control unit.	If possible and safe, disconnect the unit from the power supply. Contact your authorized service agency.
Power/heating level seems to be reduced, <u>fan is working</u>	Air-cooling system is blocked. Dirty air filter.	Verify that air inlet and outlet are not obstructed. Ensure the Air Intake Filter is clean. Contact your authorized service agency.
Power/heating level seems to be reduced, <u>fan does not work</u>	Defective fan or fan control.	Ensure knob is in OFF-position and if possible and safe, disconnect the unit from the power supply. Contact your authorized service agency.
After a longer continuous operating period, power/heating level seems to be reduced	Overheated induction coil; cooking area is too hot. Overheated oil on cooking area.	Switch the unit off. Wait until the heating zone has cooled down before turning the unit ON again.

NOTICE: The cooling system starts when the temperature of the cooling plate is more than 55°C. When the cooling plate temperature is more than 70°C, the system automatically reduces the power in order to maintain operation at the normal operating conditions. When this occurs, irregular mechanical noises can be heard from the induction unit.

10.3 Troubleshooting with Error Codes (for Service Technicians)

When a malfunction occurs, an Error Code (e.g. E03) alternating with the actual temperature is shown on the display. To obtain the internal data and error code for troubleshooting, you need an IR Adapter, proper connectors, and software. The table below is a reference guide. For further information and assistance, please contact Garland Technical Service.

Error Code	Possible Cause	Action To Take
E03	Overheated heat sink ¹⁾ Air-cooling system obstructed	Check installation/air flow (supply of cool air). Check fan operation.
E04	Temperature too high, griddle zone ¹⁾ Defective sensor unit.	Check sensor unit.
E05	Error on power switch (rotary switch)	Check potentiometer and its wiring.
E06	Internal temperature too high. ¹⁾	Check installation/air flow (supply of cool air).
E10	Communication BUS ¹⁾	Check all wiring.
E12	High heat sink (KK) temperature. ²⁾	Check installation/air flow (supply of cool air). Check fan operation.
E20	High internal temperature. ²⁾	Check installation/air flow (supply of cool air).
E21	Error temperature, heat sink ¹⁾	Check wiring. Check heat sink sensor. Contact Garland.
E24	Error temperature, internal ¹⁾	Check temperature sensor. Contact Garland.
E30	High temperature, internal/control unit ¹⁾	Check installation/air flow (supply of cool air).
E41	Excess temperature or error of sensor 1 ^{*)}	Check sensor 1.
E42	Excess temperature or error of sensor 2 ^{*)}	Check sensor 2.
E43	Excess temperature or error of sensor 3 ^{*)}	Check sensor 3.
E44	Excess temperature or error of sensor 4 ^{*)}	Check sensor 4.
E45	Excess temperature or error of sensor 5 ^{*)}	Check sensor 5.
E46	Excess temperature or error of sensor 6 ^{*)}	Check sensor 6.
E47	Griddle plate too hot. Individual sensors temperature more than 290°C. ¹⁾	Check sensors. Contact Garland.

¹⁾ The induction unit stops working immediately.

²⁾ The induction unit is still working with reduced power cycles.

^{*)} The unit operates as normal.

NOTES

CORRECT DISPOSAL OF THIS PRODUCT



This marking  shown on the product indicates that the product should not be disposed as household waste or regular commercial waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed correctly, you will help prevent potential harm to the environment or human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information regarding recycling of the product, please contact your local city office, your waste disposal service or your equipment dealer.

IMPORTANT Induction units, sent for disposal, can be brought back into operation and their use should be avoided.

NOTICE The unit is built with common electrical, electromechanical, and electronic parts. No batteries are used.

NOTICE The owner and operator are responsible for the proper and safe disposal of the induction unit.



GARLAND
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StarCare – Warranty & lifetime service, certified OEM parts, global parts inventory, performance audited

ExtraCare — CareCode, 24/7 Support, online/mobile product information

LifeCare – Install & equipment orientation, planned maintenance, KitchenConnect™, MenuConnect

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