

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 szzzsteel front and sides with a 5kW electric convection oven (C) or storage base (S)."v
- 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

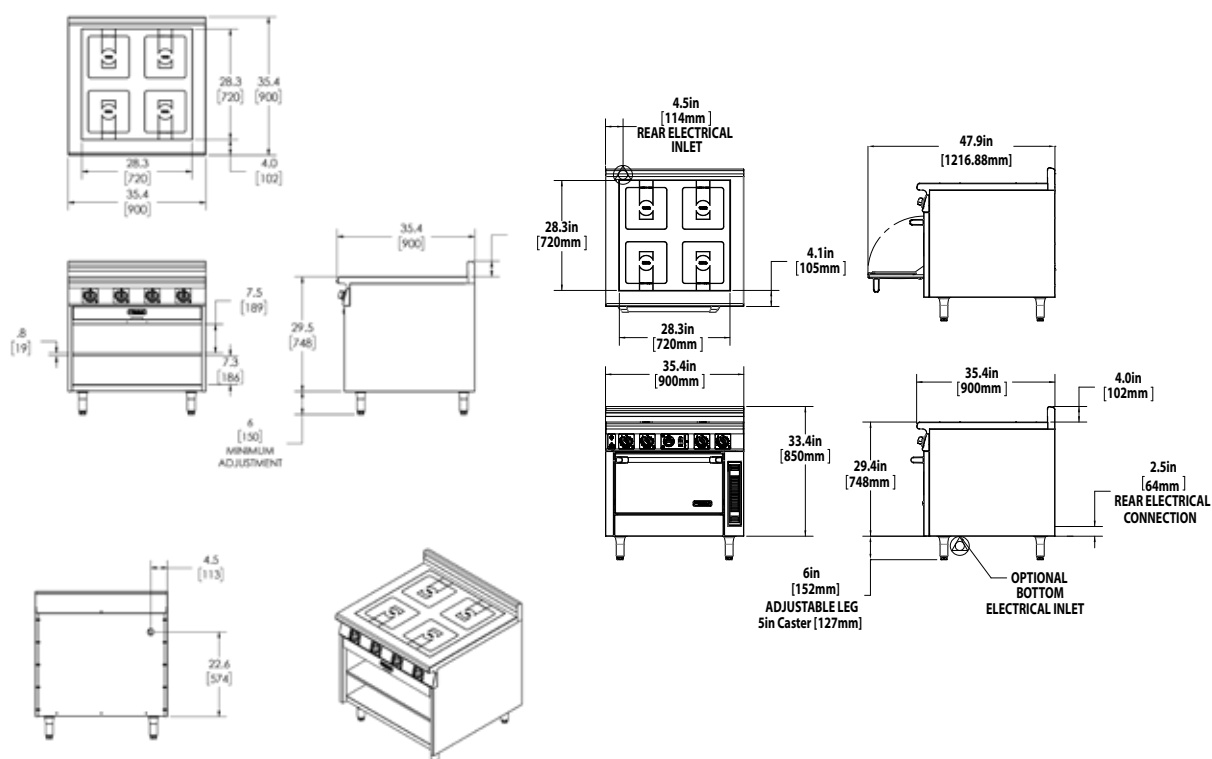
- Cook Faster and Energy Efficient—Garland Induction RTCSmp Built-In Quad Cook-Tops with Boil Dry Protection and Automatic Pan Detection.
- Reliable, durable and functional—Garland's well-crafted convection oven base.
- NOW ALL IN ONE—Smart Engineering Design to incorporate Garland Induction with Garland's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

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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.

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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
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