

powered by  
**INDUCS**

The New  
**INSTINCT™ Counter Series**  
Leaders in Induction Technology.





## **Garland:** *Bring your Passion to the Surface*

Your kitchen is much more than a group of workstations. It's the true heart of your business. It's where real magic happens, transforming those essential ingredients into the high-quality meals your guests come back for time and time again. At Garland, we know those well-crafted creations can only come from equally well-crafted equipment. That's why we've spent the past 140 years working directly with our customers, collaborating on solutions that are practical, effective, and long-lasting, helping to secure their own growth and progress, day after day. We've worked hard to earn their trust, constantly innovating and adapting to evolve with our ever-changing industry. A tradition of progress depends on products that are both thoughtfully designed and built to last. That's why we always begin by listening to our customers and keeping their entire kitchen in mind, crafting solutions that fit into the wider workflow while also boasting a standalone power of their own. As we now work toward the next hundred years, Garland remains dedicated to that high standard. Constantly working together to bring you the absolute best, we're committed to upholding our tradition of progress – today and tomorrow.

## **Top Quality is a Commitment**

With 20 years of experience, Inducs is committed to work with commercial Chefs from around the world to engineer products with leadership technology. Quick heat-up, lower energy consumption, voltage detection and RTCSmp® for maintaining accurate temperatures are just a few of the award winning technologies for which Garland has won industry awards. By now, the induction technology from Garland powered by Inducs is employed daily around the globe in uncounted kitchen and buffets.



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**INDUCS**

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# INSTINCT™ Features at a Glance

In an effort to offer the very best in the area of induction countertop appliances, we have worked closely with our partners as well as with our users in the development of the INSTINCT countertop appliances. The product portfolio covers all of your induction counter top appliance needs, however you need to choose – 1 cooking zone, 2 cooking zones, hob, wok or griddle.

- RTCSmp® Technology
- Simple and intuitive “Tap and Turn” knob
- Easy to read display
- Innovative pan detector
- Temperature control, holding function from 77 to 212°F (25 to 100°C)
- Timer with automatic power shut-off
- Intelligent, reliable protection against heating while empty/ overheating
- Quiet fan delivers great cooling capacity
- Excellent power transfer over an entire assortment of pans
- Easy changeover of the temperature display from degrees F to degrees C (advanced settings)
- Reduction of the maximum nominal power from 100% to 25% (advanced settings)
- Detection of the mains voltage and automatic import of the optimal parameters
- Single-phase version (up to 3.5kW) from 208V – 240V: identical over the world



*Air filter can be easily removed and washed*



*Height-adjustable feet, NSF compliant*



## Tap and Turn

*Ingeniously simple and reliable*

**Tap:** Light pressure on the control knob activates the appliance.

**Turn:** The desired temperature level can be set by turning the knob.

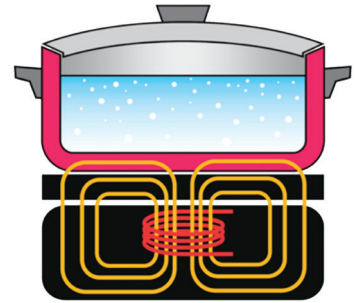






## How Induction works...

- Induction cookers produce an alternating magnetic field using a copper coil that is fed current at a specified frequency and power level.
- When a steel vessel is placed in close proximity, an electric current is 'induced' in the steel.
- Heat is produced due to the resistive quality of the metal against the induced current. When properly controlled, this method is capable of generating precise amounts of localized heat.



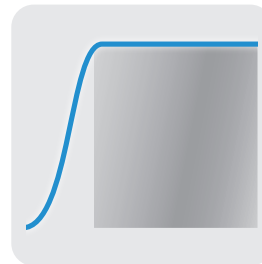
## RTCSmp® Technology

The comprehensive control and monitoring system for induction technology

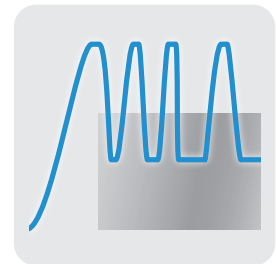
### Electronic

Fast, safe, accurate

- Temperature monitoring by the electronics
- Temperature monitoring of the induction coils
- Monitoring of the energy supply
- Control in real time



Conventional induction

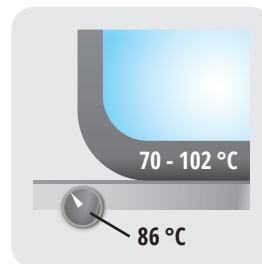


Induction with RTCSmp®

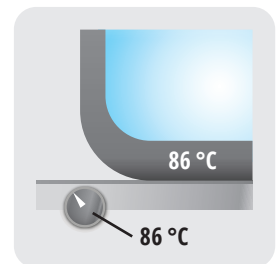
### Temperature Control

No delay, exact down to 1°F

- Wireless temperature monitoring at pan and bottom
- Overall surface is measured and controlled
- Temperature deviations are corrected with no delay



Conventional induction



Induction with RTCSmp®

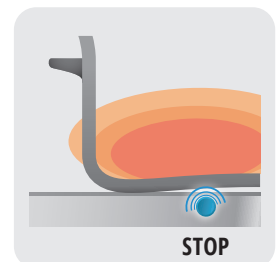
### Protection Against Empty Heating

Reliable, fast-acting, intelligent

- Important working safety
- Controlled and monitored heating of pan and bottoms



Conventional induction



Induction with RTCSmp®



# The **INSTINCT™** Models – An Overview

INSTINCT Hob 3.5 / 5



INSTINCT Hob 7/10 (Dual)



INSTINCT Wok 3.5 / 5



INSTINCT Griddle 3.5 / 5



INSTINCT Griddle 7/10 (Dual)





| Model                | Electrical supply                                          | Power rating                                                            | Dimensions W × D × H                        | Weight           |
|----------------------|------------------------------------------------------------|-------------------------------------------------------------------------|---------------------------------------------|------------------|
| INSTINCT Hob 3.5     | 208 – 240V / 50 – 60 Hz / 1                                | 1 x 3.5kW - 17 amp<br><i>(max. 3.5 kW)</i>                              | 14.96 x 18.11 x 5.51"<br>380 × 460 × 140 mm | 27 lbs<br>12 kg  |
| INSTINCT Hob 5       | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 1 x 5.0kW - 14 amp<br><i>(max. 5 kW)</i>                                | 14.96 x 18.11 x 5.51"<br>380 × 460 × 140 mm | 31 lbs<br>14 kg  |
| INSTINCT Hob 7       | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 x 3.5kW - 20 amp<br><i>(max. 3.5 kW, can be reduced individually)</i> | 14.96 x 28.35 x 5.51"<br>380 × 720 × 140 mm | 47 lbs<br>21 kg  |
| INSTINCT Hob 10      | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 x 5.0kW - 28 amp<br><i>(max. 5 kW, can be reduced individually)</i>   | 14.96 x 28.35 x 5.51"<br>380 × 720 × 140 mm | 47 lbs<br>21 kg  |
| INSTINCT Wok 3.5     | 208 – 240V / 50 – 60 Hz / 1                                | 1 x 3.5kW - 17 amp<br><i>(max. 3.5 kW)</i>                              | 14.96 x 18.62 x 7.87"<br>380 × 473 × 200 mm | 31 lbs<br>14 kg  |
| INSTINCT Wok 5       | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 1 x 5.0kW - 14 amp<br><i>(max. 5 kW)</i>                                | 14.96 x 18.62 x 7.87"<br>380 × 473 × 200 mm | 36 lbs<br>16 kg  |
| INSTINCT Griddle 3.5 | 208 – 240V / 50 – 60 Hz / 1                                | 1 x 3.5kW - 17 amp<br><i>(max. 3.5 kW)</i>                              | 20.91 x 19.41 x 7.80"<br>531 × 493 × 198 mm | 62 lbs<br>28 kg  |
| INSTINCT Griddle 5   | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 1 x 5.0kW - 14 amp<br><i>(max. 5 kW)</i>                                | 20.91 x 19.41 x 7.80"<br>531 × 493 × 198 mm | 67 lbs<br>30 kg  |
| INSTINCT Griddle 7   | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 x 3.5kW - 20 amp<br><i>(max. 3.5 kW, can be reduced individually)</i> | 25.86 x 28.23 x 7.80"<br>656 × 717 × 198 mm | 106 lbs<br>48 kg |
| INSTINCT Griddle 10  | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 x 5.0kW - 28 amp<br><i>(max. 5 kW, can be reduced individually)</i>   | 25.86 x 28.23 x 7.80"<br>656 × 717 × 198 mm | 106 lbs<br>48 kg |

# INSTINCT Hob 3.5/5

1 Cooking Zone

This appliance with one cooking zone has 12 power levels with a holding function of 77° to 212°F (25° to 100°C) and a timer function. This Hob is quick to heat up, energy efficient, reliable and convenient to use.



- Continuous temperature measurement at the bottom of the pan with RTCSmp® technology (Real Time Temperature Control System multi-point)
  - The reliable protection against heating an empty pot prolongs the service life of the hob and the cookware
  - Consistent power transfer over the entire cooking time period for optimal cooking results
  - Direct heat transfer eliminates heat in the area around the hob
  - Food residues do not burn onto the Ceran cook top thanks to the cool surface - Easy to clean
  - Simple and intuitive operation using a "Tap and Turn" control knob
  - Exceptionally robust and developed for continuous use in food service operations
  - Changeover of the temperature display from degrees F to degrees C
  - Timer from 1 to 240 minutes including a lockout function
  - Reduction of the maximum power from 100% to 25%
  - The air filter insert can be removed easily for simple cleaning; washable and reusable
  - Broad spectrum of pans thanks to an innovative variable frequency
  - The hob adjusts to the power available
  - Detection of the mains voltage and automatic import of the optimal parameters
- Single-phase version (up to 3.5kW) from 208V – 240V: identical over the world*
- Warranty: 2 years on parts & labor (US and Canada only) - For other countries, please refer to your Garland representative





Power levels  
1 – 12



Temperature  
holding  
77° – 212°F  
(25° - 100°C)



Functional errors  
are visualised with  
understandable  
pictograms



Broad spectrum  
of pans



Timer function

## Technical Specifications

| Model            | Electrical supply                                          | Power rating                       | Dimensions W × D × H                        | Weight          |
|------------------|------------------------------------------------------------|------------------------------------|---------------------------------------------|-----------------|
| INSTINCT Hob 3.5 | 208 – 240V / 50 – 60 Hz / 1                                | 1 × 3.5kW - 17 amp<br>(max. 3.5kW) | 14.96 × 18.11 × 5.51"<br>380 × 460 × 140 mm | 27 lbs<br>12 kg |
| INSTINCT Hob 5   | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 1 × 5.0kW - 14 amp<br>(max. 5kW)   | 14.96 × 18.11 × 5.51"<br>380 × 460 × 140 mm | 31 lbs<br>14 kg |



# INSTINCT Hob 7 / 10

2 Cooking Zones

This appliance with two cooking zones has  $2 \times 12$  power levels with two holding functions of 77° to 212°F (25° to 100°C) and a timer function. This Hob is quick to heat up, energy efficient, reliable and convenient to use.



- Continuous temperature measurement at the bottom of the pan with RTCSmp® technology (Real Time Temperature Control System multi-point)
- The reliable protection against heating an empty pot prolongs the service life of the hob and the cookware
- Consistent power transfer over the entire cooking time for optimal results
- Direct heat transfer eliminates heat in the area around the hob
- Broad spectrum of pans thanks to an innovative variable frequency
- Food residues do not burn onto the Ceran cook top thanks to the cool surface - Easy to clean
- Changeover of the temperature display from degrees F to degrees C
- Reduction of the maximum power from 100% to 25%
- Simple and intuitive operation using two independent "Tap and Turn" knobs
- Two separate temperature zones on the unit
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Warranty: 2 years on parts & labor (US and Canada only) - For other countries, please refer to your Garland representative





Power levels  
1 – 12



Temperature  
holding  
77° – 212°F  
(25° - 100°C)



Functional errors  
are visualised with  
understandable  
pictograms



Broad spectrum  
of pans



Timer function

## Technical Specifications

| Model           | Electrical supply                                          | Power rating                                                          | Dimensions W × D × H                        | Weight          |
|-----------------|------------------------------------------------------------|-----------------------------------------------------------------------|---------------------------------------------|-----------------|
| INSTINCT Hob 7  | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 × 3.5kW - 20 amp<br><i>max. 3.5kW, can be reduced individually)</i> | 14.96 x 28.35 x 5.51"<br>380 × 720 × 140 mm | 47 lbs<br>21 kg |
| INSTINCT Hob 10 | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 × 5.0kW - 28 amp<br><i>(max. 5kW, can be reduced individually)</i>  | 14.96 x 28.35 x 5.51"<br>380 × 720 × 140 mm | 47 lbs<br>21 kg |



# INSTINCT Wok 3.5 / 5

1 Cooking Zone

This exceptional wok appliance offers 12 power levels and has a Ceran wok cuvette with a diameter of 11.8 inches. This Wok is quick to heat up, energy efficient, reliable and convenient to use. Additional highlights include the integrated timer function, the high operational reliability and the transfer of power with no pauses for measurement, even when sautéing.



- Continuous temperature measurement at the bottom of the pan with RTCsmp® technology (Real Time Temperature Control System multi-point)
- The reliable protection against heating an empty pot prolongs the service life of the wok and the cookware
- Consistent power transfer over the entire cooking time for optimal results
- Direct heat transfer eliminates heat in the area around the wok
- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- Simple and intuitive operation using a control knob with an integrated mains switch on the front
- Reduction of the maximum power from 100% to 25%
- Easy to clean Ceran wok glass
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- The wok adjusts to the power available
- Detection of the mains voltage and automatic import of the optimal parameters.  
Single-phase version (up to 3.5 kW) from 208V – 240V: identical over the world
- Warranty: 2 years on parts & labor (US and Canada only) - For other countries, please refer to your Garland representative





No pauses for  
pan detection



The appliance  
detects the pan even  
when sautéing



Timer function

### Technical Specifications

| Model            | Electrical supply                                          | Power rating                              | Dimensions W × D × H                       | Weight          |
|------------------|------------------------------------------------------------|-------------------------------------------|--------------------------------------------|-----------------|
| INSTINCT Wok 3.5 | 208 – 240V / 50 – 60 Hz / 1                                | 1 × 3.5kW - 17 amp<br><i>(max. 3.5kW)</i> | 14.96 x 18.62 x 7.87<br>380 x 473 x 200 mm | 31 lbs<br>14 kg |
| INSTINCT Wok 5   | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 1 × 5.0kW - 14 amp<br><i>(max. 5kW)</i>   | 14.96 x 18.62 x 7.87<br>380 x 473 x 200 mm | 36 lbs<br>16 kg |



# INSTINCT Griddle 3.5 / 5

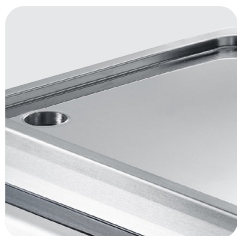
1 Frying Zone

This ultra-modern griddle provides a temperature setting range of 120° to 450°F (50° to 230°C), has a functional non-stick frying surface and a practical timer function. It is energy efficient and its quick heat up time and the uniform distribution of heat are truly impressive.



- Reduced energy consumption thanks to high-efficiency induction technology with optimised energy transfer between the griddle and the food product
- Griddle comes with HPCR stainless steel surface protection
- RTCSmp® temperature measurement and control down to one degree over the entire frying time
- Direct heat transfer eliminates heat in the area around the griddle
- Brief heating time under 3 ½ minutes to 392°F (200°C)
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Changeover of the temperature display from degrees F to degrees C
- Reduction of the maximum power from 100% to 25%
- The griddle adjusts to the power available
- Detection of the mains voltage and automatic import of the optimal parameters.  
Single-phase version (up to 3.5 kW) from 208V – 240V: identical over the world
- Warranty: 2 years on parts & labor (US and Canada only) - For other countries, please refer to your Garland representative.





A griddle plate developed specially for the Griddle Line and the RTCsmp® induction technology ensure a uniform frying zone. No tedious repositioning of the fried foods is necessary. Each fried item achieves the same quality.



Patented RTCsmp® Real Time Temperature Control System: Enables temperature-controlled frying with contactless temperature measurement and control in real time.



Timer function

## Technical Specifications

| Model                | Electrical supply                                          | Power rating                        | Dimensions W × D × H                        | Weight          |
|----------------------|------------------------------------------------------------|-------------------------------------|---------------------------------------------|-----------------|
| INSTINCT Griddle 3.5 | 208 – 240V / 50 – 60 Hz / 1                                | 1 × 3.5kW - 17 amp<br>(max. 3.5 kW) | 20.91 × 19.41 × 7.80"<br>531 × 493 × 198 mm | 62 lbs<br>28 kg |
| INSTINCT Griddle 5   | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 1 × 5.0kW - 14 amp<br>(max. 5 kW)   | 20.91 × 19.41 × 7.80"<br>531 × 493 × 198 mm | 67 lbs<br>30 kg |



Heat distribution across the entire cooking surface

**1 frying zone** with spatter guard in place  
High-quality materials ensure a long service life.



# INSTINCT Griddle 7 / 10

2 Frying Zones

The performance of this INSTINCT griddle also guarantees that new standards will be set with the 2-zone version as well. The high level of temperature flexibility ranging from 120° to 450°F (50° to 230°C), the special non-stick frying surface and the energy efficiency coupled with the quick heat up time ensure performance in every professional kitchen.



- Reduced energy consumption thanks to high-efficiency induction technology with optimised energy transfer between the griddle and the food product
- Griddle comes with HPCR stainless steel surface protection
- RTCSmp temperature measurement and control down to one degree over the entire frying time and the entire frying surface for optimal frying results thanks to the RTCSmp® technology
- Direct heat transfer eliminates heat in the area around the griddle
- Brief heating time under 3 ½ minutes to 392°F (200°C)
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Changeover of the temperature display from degrees F to degrees C
- Reduction of the maximum power from 100% to 25%
- The griddle adjusts to the power available
- Simple and intuitive operation using two independent “Tap and Turn” knobs
- Two separate temperature zones on the unit
- Warranty: 2 years on parts & labor (US and Canada only) - For other countries, please refer to your Garland representative





A griddle plate developed specially for the Griddle Line and the RTCsmp® induction technology ensure a uniform frying zone. No tedious repositioning of the fried foods is necessary. Each fried item achieves the same quality.



Two individually adjustable frying zones with separate temperature controls for even more operational efficiency.



Timer function

## Technical Specifications

| Model               | Electrical supply                                          | Power rating                                                           | Dimensions W × D × H                        | Weight           |
|---------------------|------------------------------------------------------------|------------------------------------------------------------------------|---------------------------------------------|------------------|
| INSTINCT Griddle 7  | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 × 3.5kW - 20 amp<br><i>(max. 3.5kW, can be reduced individually)</i> | 25.86 × 28.23 × 7.80"<br>656 × 717 × 198 mm | 106 lbs<br>48 kg |
| INSTINCT Griddle 10 | 208 – 240V / 50 – 60 Hz / 3<br>380 – 440V / 50 – 60 Hz / 3 | 2 × 5.0kW - 28 amp<br><i>(max. 5kW, can be reduced individually)</i>   | 25.86 × 28.23 × 7.80"<br>656 × 717 × 198 mm | 106 lbs<br>48 kg |



**2 frying zones** with spatter guard in place  
High-quality materials ensure a long service life.

Heat distribution across each of both entire cooking surfaces





### **Garland Commercial Ranges Ltd.**

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US/Canada KitchenCare Parts & Service 1-844-724-2273



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Crem®**, **Delfield®**, **fitkitchen®**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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