

Why Garland[®] Induction? Key Features and Benefits Summary

Garland Induction ensures optimized operational excellence, outstanding performance and unmatched reliability. Garland Induction **Green Heat** continues to be the innovator in the application of induction technologies, by offering a unique real time temperature control system, R.T.C.S. mp.

Garland Induction is recognized as a full line of durable long-lasting commercial surface cooking equipment. At the heart of high-performance kitchens, Garland is the choice of consultants, owners and operators.

- **Garland offers a variety of induction products that will help design the most demanding commercial kitchens without compromise:** Engineered by experts to withstand even the toughest kitchen environments and “24/7” applications, Garland’s induction line offers a broad range of power offerings and configurations.
- **Fast preparation and a guarantee of consistent food quality:** Built-in, modular or stand-alone, cooking or holding, braising pans, griddles, woks and hobs provide unsurpassed design flexibility. This results in fast preparation of menus without compromising quality due to precise temperature control.
- **Cooler kitchens are greener kitchens:** Garland induction is a sustainable technology, providing cooler, more comfortable kitchens that provide less strain on HVAC.
- **R.T.C.S.[®] mp provides a new standard in precision for cooking:** Perfect results are achieved every time with up to multiple sensory point, delivering accurate energy when and where needed. R.T.C.S. mp also provides safer operations by monitoring boil-dry situations.
- **Cooking with induction technology contributes to global sustainability effort:** and ensures meeting the needs of next generation of chefs.
- **Induction kitchens are now easier to clean and keep clean:** Surfaces remain cool translating to less cleaning. Induction cookers give off negligible radiant heat, making induction cooking with Garland more comfortable.
- **Garland induction also holds food at perfect temperature:** Buffets are now more flexible, since you can cook as well as hold food for self-serve options.
- **Since there is no open flame, Garland induction is ideal for many specifications:** Nursing homes, hospitals, community centers and airports can all be specified with confidence.
- **More comfortable environment translates to more efficiency and greater employee retention:** Garland induction is another tool to attract and retain high caliber chefs and cooks, with the potential for less days off from injury or fatigue.
- **Unique induction griddles, braising pans and modular technology offers customers unique induction options:** Customized induction kitchens mean more precise cooking and less waste.
- **Garland offers customization that integrates the induction innovative products into current Garland products:** Garland Master Series, Garland Cuisine or other Welbilt family of products.

Performance

Precision

Power

Consistency

Flexibility

Reliability

Convenience

Safety

