GARLAND
powered by Inducs

The Best in Induction Technology: The New INSTINCT Series

WELBILT

Top quality is a commitment

At the forefront and with 20 years of experience, Inducs stands for induction technology leadership in the professional kitchen. With a great deal of commitment and direct contact with key cooking specialists, the technologies that kitchen professionals want are being refined on an ongoing basis. The outstanding advantages of induction have also become established in front-of-house cooking. With great pleasure we have ascertained that the triumph of induction technology currently remains unbroken internationally in all areas of professional cooking. The great advantages, such as rapid heating and enormous power generated with much lower energy consumption, tremendous precision in maintaining the correct temperature, decidedly reduced radiation of heat and, not insignificantly, the excellent working safety of RTCSmp induction have also convinced critical professionals. By now, the induction technology from Garland powered by Inducs is employed daily around the globe in uncounted kitchens and buffets.

About Welbilt, Inc.

Welbilt, Inc. provides the world's top chefs, premier chain operators and growing independents with industry-leading equipment and solutions. Our innovative products and solutions are powered by our deep knowledge, operator insights, and culinary expertise. We offer fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Headquartered in the Tampa Bay area, Florida, and operating 17 manufacturing facilities throughout the Americas, Europe and Asia, the company sells through a global network of over 3,000 distributors and dealers in over 100 countries. The company has approximately 5,500 employees and generated sales of $1.46 billion in 2016. Its portfolio of award-winning brands includes Cleveland™, Convotherm®, Delfield®, fitkitchen℠, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc® Ice, Merco®, Merrychef® and Multiplex®.

For more information, visit **www.welbilt.com**

Our recipe for success

Pragmatically innovative
Your needs – The foundation for our innovations.

Intelligently connected
Shaping the future – We are networking kitchens.

HoReCa professional competence
Our experience moves your business forwards.

Uncompromisingly reliable
Quality and top service – Indispensable for us.

Simply sustainable
Long-lived products – Sustainable service.

System catering know-how
Simple yet powerful – We know what counts

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INSTINCT Features at a Glance

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

- RTCSmp® Technology
- Simple and intuitive operation: "Tip and Turn"
- Uncluttered, elegant display
- Innovative pan detector
- Temperature control, holding function from 25 to 100°C
- Timer with automatic power shut-off
- Intelligent, reliable protection against heating while empty/ overheating
- Fan is virtually silent yet delivers very good cooling capacity
- High-resolution cooking at the minimum power level of 1 is possible
- Very good power transfer over the entire assortment of pans
- Easy changeover of the temperature display from degrees C to degrees F (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

Tip and Turn

Ingeniously simple and reliable

Tip: Light pressure on the control knob activates the appliance.

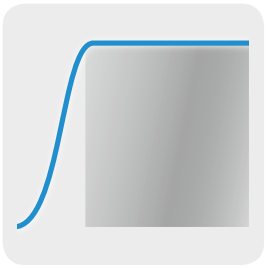
Turn: The desired temperature level can be set by turning the knob.

RTCSmp® Technology

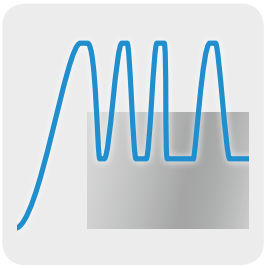
The first and only comprehensive control and monitoring system for induction technology

Electronic
Fast, safe, accurate

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



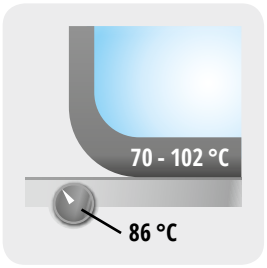
Conventional



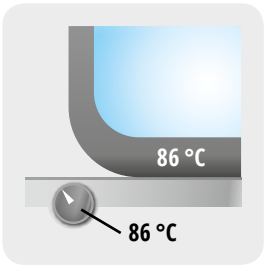
Induction

Temperature Control
No delay, exact down to 1°C

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



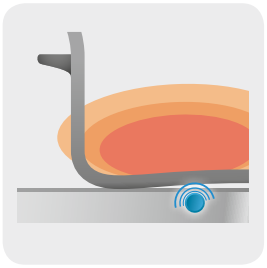
Conventional induction



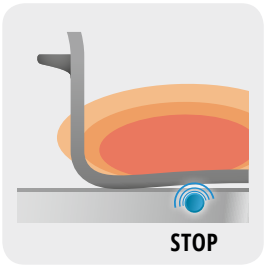
Induction with RTCSmp®

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 10

INSTINCT Wok 3.5 / 5 / 8

INSTINCT Griddle 3.5 / 5

INSTINCT Griddle 10

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Hob 3.5	208 – 240V / 50 – 60 Hz / 1	1 × 0.875 – 3.5kW *(max. 3.5kW, can be reduced individually)*	380 × 460 × 140 mm	12 kg
INSTINCT Hob 5	380 – 440V / 50 – 60 Hz / 3 208 / 50 – 60 / 3	1 × 1.25 – 5.0kW *(max. 5kW, can be reduced individually)*	380 × 460 × 140 mm	14 kg
INSTINCT Hob 10	380 – 440V / 50 – 60Hz / 3 208V / 50 – 60Hz / 3	2 × 1.25 – 5.0kW *(max. 5kW, can be reduced individually)*	380 × 720 × 140 mm	21 kg
INSTINCT Wok 3.5	208 – 240V / 50 – 60 Hz / 1	1 × 0.875 – 3.5kW *(max. 3.5kW, can be reduced individually)*	380 × 473 × 200 mm	14 kg
INSTINCT Wok 5	380 – 440V / 50 – 60 Hz / 3 208V / 50 – 60 Hz / 3	1 × 1.25 – 5.0kW *(max. 5kW, can be reduced individually)*	380 × 473 × 200 mm	16 kg
INSTINCT Wok 8	380 – 440V / 50 – 60 Hz / 3	1 × 2.0 – 8.0kW *(max. 8kW, can be reduced individually)*	380 × 473 × 200 mm	18 kg
INSTINCT Griddle 3.5	208 – 240V / 50 – 60 Hz / 1	1 × 0.875 – 3.5kW *(max. 3.5kW, can be reduced individually)*	531 × 493 × 198 mm	28 kg
INSTINCT Griddle 5	380 – 440V / 50 – 60 Hz / 3 208 / 50 – 60 / 3	1 × 1.25 – 5.0kW *(max. 5kW, can be reduced individually)*	531 × 493 × 198 mm	30 kg
INSTINCT Griddle 10	380 – 440V / 50 – 60 Hz / 3 208 V / 50 – 60 Hz / 3	2 × 1.25 – 5.0kW *(max. 5kW, can be reduced individually)*	656 × 717 × 198 mm	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 25 to 100°C and a timer function. It is especially energy efficient and is operated using a control knob. The appliance is convenient and operationally reliable and its very short heating times are impressive.

- 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 induction appliance and of the cookware
- Consistent power transfer over the entire cooking time period for optimal cooking results
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction
- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- Simple and intuitive operation using a control knob
- Exceptionally robust and developed for continuous use in food service operations
- Changeover of the temperature display from degrees C to degrees F
- Timer from 1 to 240 minutes including a lockout function
- Reduction of the maximum power from 100% to 25%
- Detection of the mains voltage and automatic import of the optimal parameters. Single-phase version (up to 3.5kW) from 208V – 240V: indentical over the world
- Warranty: 2 years on parts

Power levels
1 – 12

Temperature
holding
25 – 100°C

Functional errors
are visualised with
understandable
pictograms

Broad spectrum
of pans

Timer function

Technical Speci cations

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Hob 3.5	208 – 240V / 50 – 60 Hz / 1	1 × 0.875 – 3.5 kW *(max. 3.5 kW, can be reduced individually)*	380 × 460 × 140 mm	12 kg
INSTINCT Hob 5	380 – 440V / 50 – 60 Hz / 3 208 / 50 – 60 / 3	1 × 1.25 – 5.0 kW *(max. 5kW, can be reduced individually)*	380 × 460 × 140 mm	14 kg

INSTINCT Hob 10

2 Cooking Zones

This appliance with two cooking zones has 2 × 12 power levels with two holding functions of 25 to 100°C and a timer function. It is especially energy efficient and is controlled using two knobs. High operational reliability and very short heating times are prominent characteristics.

- 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 induction appliance and of the cookware
- Consistent power transfer over the entire cooking time for optimal results
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction
- Very 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
- Simple and intuitive operation using control knobs on the front
- Exceptionally robust and developed for continuous use in food service operations
- Changeover of the temperature display from degrees C to degrees F
- Reduction of the maximum power from 100% to 25%
- Warranty: 2 years on parts

Power levels
1 – 12

Temperature
holding
25 – 100°C

Functional errors
are visualised with
understandable
pictograms

Broad spectrum
of pans

Timer function

Technical Speci cations

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Hob 10	380 – 440 V / 50 – 60 Hz / 3 208 V / 50 – 60 Hz / 3	2 × 1.25 – 5.0 kW *(max. 5 kW, can be reduced individually)*	380 × 720 × 140 mm	21 kg

INSTINCT Wok 3.5 / 5 / 8

1 Cooking Zone

This exceptional wok appliance offers 12 power levels and has a Ceran wok cuvette with a diameter of 300 mm. It is especially energy efficient and is operated using the new “Tip and Turn” control knob. Further highlights are the integrated timer function, the high operational reliability and the transfer of power with no pauses for measurement, even when sautéing.

- The reliable protection against heating an empty pot prolongs the service life of the induction appliance and of the cookware
- Consistent power transfer over the entire cooking time for optimal results
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction
- 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
- Exceptionally robust and developed for continuous use in food service operations
- Reduction of the maximum power from 100% to 25%
- Detection of the mains voltage and automatic import of the optimal parameters. Single-phase version (up to 3.5kW) from 208V – 240V: indentical over the world
- Warranty: 2 years on parts

No pauses for pan detection

The appliance detects the pan even when sautéing

Timer function

Technical Speci cations

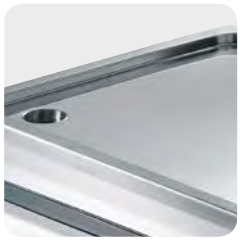
Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Wok 3.5	208 – 240 V / 50 – 60 Hz / 1	1 × 0.875 – 3.5 kW *(max. 3.5 kW, can be reduced individually)*	380 × 473 × 200 mm	14 kg
INSTINCT Wok 5	380 – 440 V / 50 – 60 Hz / 3 208 V / 50 – 60 Hz / 3	1 × 1.25 – 5.0 kW *(max. 5 kW, can be reduced individually)*	380 × 473 × 200 mm	16 kg
INSTINCT Wok 8	380 – 440 V / 50 – 60 Hz / 3	1 × 2.0 – 8.0 kW *(max. 8 kW, can be reduced individually)*	380 × 473 × 200 mm	18 kg

INSTINCT Griddle 3.5 / 5

1 Frying Zone

This ultra-modern griddle appliance provides a temperature setting range of 50 – 230°C, has a very functional non-stick frying surface and a practical timer function. It is exceptionally energy efficient and its extremely short heating time and the absolutely uniform distribution of heat are truly impressive. The instantaneous control of the frying temperature generates enthusiasm in every kitchen professional.

- Significantly reduced energy consumption thanks to the highly efficient induction technology with optimal energy transfer between the griddle plate and the fried foods and virtually no radiation of heat
- Specially developed induction griddle plate with quality 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
- Convenient frying without heating of the working environment thanks to direct heat transfer from the griddle plate to the fried foods
- Exceptionally high operational safety due to numerous safety features
- Brief heating time, from 20 – 200°C in 3½ minutes for 5kW and 4½ minutes for 3.5kW
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Exceptionally robust and developed for continuous use in food service operations
- Changeover of the temperature display from degrees C to degrees F
- Reduction of the maximum power from 100% to 25%
- Detection of the mains voltage and automatic import of the optimal parameters. Single-phase version (up to 3.5kW) from 208V – 240V: indentical over the world
- Warranty: 2 years on parts



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 Speci cations

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Griddle 3.5	208 – 240 V / 50 – 60 Hz / 1	1 × 0.875 – 3.5 kW *(max. 3.5 kW, can be reduced individually)*	531 × 493 × 198 mm	28 kg
INSTINCT Griddle 5	380 – 440 V / 50 – 60 Hz / 3 208 / 50 – 60 / 3	1 × 1.25 – 5.0 kW *(max. 5 kW, can be reduced individually)*	531 × 493 × 198 mm	30 kg

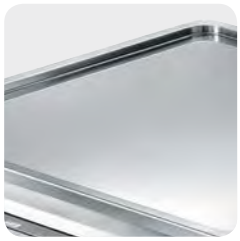
1 frying zone with spatter guard in place
High-quality materials ensure a long service life.

INSTINCT Griddle 10

2 Frying Zones

The exceptional performance of the Flex Griddle also guarantees that new standards will be set with the 2-zone version as well. The high level of temperature flexibility ranging from 50 – 230°C, the special non-stick frying surface and the energy efficiency coupled with the extremely short heating time ensure exceptional performance in every professional kitchen.

- Significantly reduced energy consumption thanks to the highly efficient induction technology with optimal energy transfer between the griddle plate and the fried foods and practically no radiation of heat
- Specially developed induction griddle plate with quality 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
- Convenient frying without heating of the working environment thanks to direct heat transfer from the griddle plate to the fried foods
- Exceptionally high operational safety due to numerous safety features
- Brief heating time, from 20 – 200°C in 3½ minutes
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Exceptionally robust and developed for continuous use in food service operations
- Changeover of the temperature display from degrees C to degrees F
- Reduction of the maximum power from 100% to 25%
- Warranty: 2 years on parts



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 Speci cations

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Griddle 10	380 – 440 V / 50 – 60 Hz / 3 208 V / 50 – 60 Hz / 3	2 × 1.25 – 5.0 kW *(max. 5 kW, can be reduced individually)*	656 × 717 × 198 mm	48 kg

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

WELBILT®
Bringing innovation to the table

GARLAND®
powered by Inducs

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At Welbilt®, we believe that the kitchen is the heart of your business and we understand the challenges of a commercial kitchen. Given this, we bring our industry expertise to simplify your life. We design and manufacture kitchen equipment systems and solutions to outfit the right kitchen for you. We have the industry's most expansive portfolio of product brands, each with their own rich history. Our products range from basic "get the job done" equipment, to highly engineered complete kitchen systems, and everything in between, including industry leading after-sales support.

Bringing innovation to the table.

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- DELFIELD®
- FITKITCHEN®
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