Project Name: _____ Item #: _____ Quantity: _____

COUNTERTOP INDUCTION

MAX Induction Countertop Cook/ Hold Induction Ranges

SKU	SM-181C	SM-261C	SM-351C
APPLICATION	Cook/ Hold	Cook/ Hold	Cook/ Hold
WATTAGE	1800W	2600W	3500W
VOLTAGE	110-120	208-240	208-240
MAX TEMP SPEED	90 sec.	90 sec.	60 sec.

DESCRIPTION

Designed for commercial kitchens, MAX Induction ranges deliver efficient, even, and responsive results to give professional chefs the ultimate command, precision, and artistry in their cooking.

Each range features a low-profile design, durable satin stainless steel case, and integrated oversized pan support. Our exclusive SmartScan® technology with over/under voltage protection, pan size and pan type recognition, and large LED power/temp display are standard features.

Also available in UK and international models (UK and Schuko plug types), see page 2.

WARRANTY

Spring USA Induction Ranges offer a one (1) year, overnight exchange warranty, from the date of invoice, against manufacturers defects. See SpringUSA.com for more details.

CERTIFICATIONS

- ENERGY STAR®
- ETL / NSF-4
- UL STD 197
- FCC
- CETL

*ENERGY STAR available on US-models only.

ELECTRICAL REQUIREMENTS

MODEL	PHASE	WATTS	VOLTAGE	AMPS	HERTZ	PLUG
SM-181C	Single	1800	110-120	15.0	60	NEMA 5-15P
SM-261C	Single	2600	208-240	10.8	60	NEMA 6-20P
SM-351C	Single	3500	208-240	14.6	60	NEMA 6-20P
INTERNATIONAL MODELS						
SM-263C (INTL)	Single	2600	220-240	10.8	50-60	CEE-7/7 16A SCHUKO
SM-263U (UK)	Single	2600	220-240	10.8	50-60	BS 1363 (13A) UK
SM-353C (INTL)	Single	3500	220-240	14.6	50-60	CEE-7/7 16A SCHUKO
SM-353U (UK)	Single	3000	220-240	12.5	50-60	BS 1363 (13A) UK

CONSTRUCTION & PERFORMANCE

- Tempered, black, smoked glass faceplate
- Rugged, 5 mm thick, easy to clean, tempered glass top
- Knurled knob for maximum control to dial in to precise temperature
- 100% silicone rubber protective top seal
- Non-skid, non-scratch footing/base
- 7’ power cord with plug
- Removable mesh air filter
- Simple, solid state controls
- Power ON/OFF heavy duty knob
- Power ON/Pan-Present indicator lights
- ‘Cook’ or ’Temp’ mode with touch pad control & indicator lights
- Simple, knob-set thermostat control
- Lighted temperature indicator
- Power level 1-20 in ‘Cook’ mode
- Temperature range 110°F-400°F (43°C-204°C) in ‘Temp’ mode

AVAILABLE ACCESSORIES

- Storage & Transport Box
- Induction-ready Cookware and Serving Vessels
- Countertop SA Vents: Ventless Cooking Systems

ALTERNATE CONFIGURATIONS

- Drop-in models available
- Titanium, Sizzle 3500W countertop range with four pre-timed settings

KEY DIMENSIONS

MODEL	WIDTH	DEPTH	HEIGHT	WEIGHT
SM-181C	12.5”	16.0”	3.1”	11.8 LB
SM-261C	12.9”	16.5”	4.0”	11.8 LB
SM-351C	15.0”	20.2”	5.8”	18.0 LB
INTERNATIONAL MODELS				
SM-263C (INTL)	328 mm	419 mm	102 mm	5.4 kg
SM-263U (UK)	328 mm	419 mm	102 mm	5.4 kg
SM-353C (INTL)	381 mm	513 mm	147 mm	8.2 kg
SM-353U (UK)	381 mm	513 mm	147 mm	8.2 kg

SHIPPING DIMENSIONS

MODEL	LENGTH	WIDTH	HEIGHT	WEIGHT	UOM
SM-181C	18”	15.5”	4.5”	13 LB	Single Carton
SM-261C	19.5”	16”	5.5”	15 LB	Single Carton
SM-351C	25”	18”	7.9”	25 LB	Single Carton
SM-263C (INTL)	495 mm	406 mm	140 mm	6.8 kg	Single Carton
SM-263U (UK)	495 mm	406 mm	140 mm	6.8 kg	Single Carton
SM-353C (INTL)	635 mm	457 mm	201 mm	11.3 kg	Single Carton
SM-353U (UK)	635 mm	457 mm	201 mm	11.3 kg	Single Carton

NOTES & CONDITIONS

1. For optimum performance, allow 4” clearance from front and sides for good air circulation. **Proper ventilation must be provided at all times.**

2. Actual range temperature may vary due to a number of variables, such as ambient temperature in the immediate surrounding area, content and volume of food being heated or cooked, and whether or not you are using a cover on the serving vessel.

3. This induction range requires use of ferrous metal, induction-ready cookware.

4. Spring USA Induction Servers and Induction Warmers/Ranges are designed to work together as a system. Optimal performance is achieved by using Spring USA components in conjunction with each other. As the first to offer such induction systems, Spring USA cannot warranty the performance of facsimile products offered by other companies.