



Project: _____

Item #: _____ Quantity: _____

Model #: _____



Model SM-181C



Countertop, Portable Induction Range

- SM-181C (110 Volt / US)
- SM-261C (208-220 Volt / US)
- SM-263C (220-240 Volt / Int'l)

Order Guide:

✓	Model Number	Voltage	Peak Power	Plug Type
	SM-181C (US)	110-120	1800 Watts	NEMA 5-15
	SM-261C (US)	208-220	2600 Watts	NEMA 6-20P
	SM-263C (Int'l)	220-240	2600 Watts	EC or BS

Short Form Specification:

Specified unit to be a Spring USA **MAX Induction™** SM-_____ (specify 181, 261 or 263) C, Countertop, Portable Induction Range, with low-profile design, satin stainless steel case, 5mm thick tempered glass cook top and integrated oversized pan support. Unit features our exclusive Spring USA SmartScan® technology with over/under voltage protection, pan size and pan type recognition, large LED power/temp display; plus all the following features.

Construction & Performance Features:

- Tempered, sleek, black smoked glass faceplate
- Attractive, durable, easy to clean, satin stainless steel body design
- Reinforced, tempered glass vessel surface
- Features leveling leg design, with non-skid, non-scratch base
- 100% Silicon rubber protective top seal
- 110-Volt model has 1800 watts of power; the Industry's highest
- Heavy-duty, knurled On-Off knob
- 6' (2 m) Power cord
- Exclusive SmartScan® Process Controller adjusts for voltage, pan size and pan type
- One range, two functions allowing you to operate in 'Cook' or 'Temp' mode

Simple, Solid State Controls With:

- Power ON/OFF Heavy Duty Knob
- Power ON/Pan-Present Indicator Light
- Simple, Knob-Set Thermostat Control
- Digital LED Display Showing:
 - Power Level: From 1 to 20 in 'Cook' Mode
 - Temperature: From 90°F to 440°F in 'Temp' Mode
- Cook/Temp Mode Glass Touch Pad Control
- Cook/Temp Mode Indicator Lights
- Lighted Temperature Indicator
- SmartScan® Over/Under Voltage Protection
- Tempered, Black Glass Control Panel Overlay

Standard Warranty:

- One Year, Parts & Labor

Agency Listings:

- FCC
- ETL
- ETL-Sanitation to NSF-4
- CETL

Available Accessories/Alternate Configurations:

- Storage & Transport Box [Spring USA Catalog]
- Induction-Ready Cookware [Spring USA Catalog]
- Induction-Ready Serving Vessels [Spring USA Catalog]
- AF350 Under-Counter Air Filter System [See Spec.SIR-7]
- Built-In, High-Power Induction Ranges [See Spec.SIR-3]
- Custom Tabletop Induction Featuring SmartStone™
- Countertop (Hold-Only) Induction Hot Plate [Spec.SIR-2]
- Mobile & Custom Configurations [Contact Spring USA]



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Countertop, Portable Induction Range



[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-181C	110-120	1	60	1800	15	NEMA 5-15P (6' Cord)
SM-261C	208-220	1	50	2600	11.8	NEMA 6-20P (6' Cord)
SM-263C	220-240	1	50	2600	10.8	CEE7/7 European or BS1363 U.K. Plug

Key Dimensions & Shipping Information:

Model	Unit Width	Unit Length	Unit Height	Shipping Weight *	Single Unit Shipping Carton *		
					Width	Length	Height
SM-181C	13"	16"	3-1/2"	13 lbs.	15-1/2"	18"	4-1/2"
SM-261C	13"	17"	4"	15 lbs.	16"	19-1/2"	5-1/2"
SM-263C	13"	17"	4"	15 lbs.	16"	19-1/2"	5-1/2"

* SR-181C Two Unit Case Pack: Weight = 29 lbs. (13.1 kg); Length = 22" (559 mm); Width = 19" (483 mm); Height = 16" (406 mm)

* SM-261&3C Two Unit Case Pack: Weight = 33 lbs. (14.9 kg); Length = 25" (635 mm); Width = 23" (584 mm); Height = 18" (457 mm)

Notes & Conditions:

1. Ensure that you have dedicated power wherever you are planning to use your induction range. Each range draws 15 Amps. One unit will operate from a single, 20 Amp dedicated circuit.
2. For optimum performance, allow 4" (102 mm) rear and side clearance for good air circulation. Your induction range must have proper ventilation at all times. Do not place your induction range next to any appliance that throws heat; such as a stove, oven or fryer. 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 lid on the serving vessel.
3. This induction range requires the use of ferrous metal, induction-ready cookware.

Due to continuous product improvement, specifications are subject to change without notice

