



Project: \_\_\_\_\_

Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

Model #: \_\_\_\_\_



Model SM-251-2CR



### Reconfigurable Double Induction Range

● SM-251-2CR (208-240 Volt / US)

● SM-253-2CR (220-240 Volt / Int'l)

#### Order Guide:

Model Number	Voltage	Peak Power	Plug Type
SM-251-2CR (US)	208-240	2500 x 2 Watts	NEMA 6-30P 6' Cord
SM-253-2CR (Int'l)	220-240	2500 x 2 Watts	Blue IEC 60309-2 2P+E, P+N+E 32 A BS EN 60309:1999 2P+E, P+N+E 32 A 2P+E, P+N+E 32A

#### Short Form Specification:

Specified unit to be a Spring USA **MAX Induction™** SM-\_\_\_\_\_ (specify 251-2 or 253-2) CR, Countertop, Portable or Built-In 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, pan overheat protection, large LED power/temp displays; plus all the following features.

#### Construction & Performance Features:

- Tempered, sleek, black smoked glass faceplate
- Attractive, durable, easy to clean, satin stainless steel body design
- Overheat pan protection
- Features leveling leg design, with non-skid, non-scratch base
- 100% Silicon rubber protective top seal
- Double induction model has 2500 x 2 watts of power; One range with four functions
- Heavy-duty, knurled On-Off knobs
- 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 Knobs
- Power ON/Pan-Present Indicator Lights
- Simple, Knob-Set Thermostat Controls
- Digital LED Display Showing:
  - Power Level: From 1 to 20 in 'Cook' Mode
  - Temperature: From 110°F to 400°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:

- 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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## Reconfigurable Double Induction Range



### [EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-251-2CR	220-240	2	50-60	2500 x 2	21.7	NEMA 6-30P (6' Cord)
SM-253-2CR	220-240	1	50-60	2500 x 2	20.8	Blue IEC 60309-2 2P+E, P+N+E 32 A BS EN 60309:1999 2P+E, P+N+E 32A

### Key Dimensions & Shipping Information:

Model	Unit Width	Unit Length	Unit Height	Shipping Weight *	Single Unit Shipping Carton		
					Width	Length	Height
SM-251-2CR	15.04"	28.03"	4.53"	36 lbs.	18"	34"	4-1/2"
SM-253-2CR	15.04"	28.03"	4.53"	36 lbs.	18"	34"	5-1/2"

### Notes & Conditions:

1. Ensure that you have dedicated power wherever you are planning to use your induction range. Refer to the Installation & Operation Manual for detailed instructions regarding power requirements, mounting & operating instructions.
2. For optimum performance, your MAX Induction™ Range must have 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.

