



*Buffet
Induction
Cookware*

The Evolution of Intelligent Design™

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*Operation
Manual*



By **Spring** USA®

Models: SM-651C-T
&
SM-653C-T, SM-653CU-T
(International Models)

Before You Begin:

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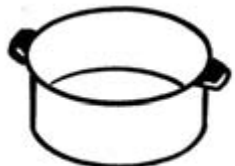
Read the following instructions in their entirety.

Use proper cookware. Your cookware must be induction-ready.

Check your ventilation. Your MAX InductionT Warmer must have proper ventilation in order to operate correctly. There must be at least 4" of space available around your induction warmer.

Ensure that you have dedicated power wherever you are planning to use your induction warmer. Each warmer draws 5.4 Amps (International Model will draw 2.7 Amps). Up to three units can operate from a single, 20 Amp, dedicated circuit (US models).

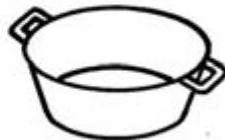
Suitable Cookware



Stainless Steel Multi-Ply Cookware



Iron/Steel Frying Pan



Cast Iron



Aluminum Cookware with Induction Disc



Iron/Steel Tray



Enameled Ware

Unsuitable Cookware



Copper, Bronze Or Aluminum Cookware



Glass Cookware



Ceramic Cookware Without Special Coating



Pans with a Concave Bottom



Bowl Shaped Cookware



Cookware with a Diameter of Less Than 4.5"

MAX INDUCTION™

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Model SM-651C-T Features:



- Power ON/OFF Touch Pad
- Power ON/Pan-Present Indicator Lights
- Four Set-Hold, Touch Pad Temperature Controls
- Light-Up Temperature Indicator
- SmartScan® Over/Under Voltage Protection
- Pan Overheat Protection
- Titanium-Colored Stainless Steel Base
- 5 mm Thick, Tempered Glass Cooktop
- Tempered, Sleek, Black-Smoked, Glass Faceplate
- Energy Saving, 650 Watts of Power

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Model SM-651C-T

**Countertop, Portable,
Hold-Only Induction
Warmer With
Titanium Colored,
Stainless Base**



Specifications:

Model	Volts	Hertz	Watts	Amps	Plug Type
SM-651C-T	110-120	50-60	650	5.4	NEMA 5-15P (6' Cord)
SM-653C-T	220-240	50-60	650	2.7	CEE 7/7 Schuko Plug
SM-653CU-T	220-240	50-60	650	2.7	BS1363 (13A) U.K. Plug

Induction Range Error Codes:

Error	Cause	Solution
4 Flashing Lights on Control Panel	Range does not detect a pan on the range.	Place an induction ready pan on the range.
Low & Low-Med Lights Flashing	Range has overheated due to blocked ventilation and has shut down the range.	Clear vents, let range cool down, then restart. If error message continues, your range needs to be serviced.
Low & Med-High Lights Flashing	Overheating protection has been activated & the range has been shut down.	Remove the cookware from the range. Let the unit cool down, then restart. Make sure the cookware you are using is induction ready.
Low & High Lights Flashing	Range is experiencing temporary voltage overload.	Let the induction range cool down completely, before restarting. Review dedicated power requirements on page one of this manual.

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

Never attempt to service any part of your MAX Induction™ Range on your own. Contact our Service Department by calling 800-535-8974. Attempting to service your Induction Range on your own, or through an unauthorized repair facility automatically voids your warranty. For service forms, visit the Spring USA website.

For Limited Warranty Information, visit www.springusa.com

Note:

This equipment uses, generates and can radiate radio frequency energy. If not installed correctly and used in accordance with the instructions, may cause harmful interference to radio communications. Users or guests with Pacemakers should contact their health care professional prior to using this product.

Do not touch the glass plate immediately after cooking. The surface of the glass may remain hot due to the heat transferred from the cookware.

Do not damage the glass surface of the induction range. If the glass plate is broken, turn the unit off and unplug it immediately. Call Spring USA at 800-535-8974 for service or warranty. Be sure to have your Model # and Serial Number available when you contact our office, or when completing the Service Form on the Spring USA website.

To clean your MAX Induction™ Range, unplug the unit from its power source. Wipe the unit down with a sponge or cloth with a mild dishwashing liquid. Dry with a clean, soft cloth.

Do not immerse the induction range directly in water for cleaning – this will damage the unit.

Remember to clean the vent located on the underside and at the back of the unit. Induction ranges need ventilation in order to operate properly.

Keep your induction range away from other ovens or stoves. If the surrounding temperature is hot, your induction range may stop heating.

Never set items such as metal utensils or keys on top of an induction range, as the range may sense the metal and begin to heat the object.

Note:

Spring USA is not responsible for poor performance or damage when ranges are used in conjunction with non-approved materials.

Our Induction warmers have been designed and tested using Spring USA Professional Cookware and Vessels. Spring USA cannot guarantee the performance of other Vendors' equipment being used with our MAX Induction™ Ranges.

Your MAX Induction™ Countertop, Portable, Hold-Only Induction Warmer has been designed specifically to keep foods warm. Your SM-651C-T Unit is a Warming or '**Hold-Only**' Induction Range.

Always start by placing preheated foods into your serving vessels.

To Begin:

- ▶ Press the On/Off Button
- ▶ An LED light will indicate which temperature setting the range is operating in (based on the chart shown below).
- ▶ To change the temperature of the warming range, press the corresponding button for the temperature you are trying to obtain
- ▶ Your induction warmer will continue to warm until the set temperature is reached
- ▶ Once the set temperature has been reached, the unit will maintain at that temperature
- ▶ If the induction warmer senses a drop in temperature of the vessel placed on top of it, it will start heating again, until the set temperature is obtained
- ▶ As a safety feature, if no cookware is placed on the induction warmer glass surface after 2-1/2 minutes, the unit will shut off
- ▶ Temperature ranges of your induction warming unit are as follows:

<i>Low</i>	<i>Low-Med</i>	<i>Med-High</i>	<i>High</i>
145 - 155° F	156 - 165° F	166 - 175° F	176 - 185° F
61 - 71° C	72 - 76° C	77 - 82° C	83 - 87° C

Note:

Our Induction Warming System has been designed and tested using Spring USA Professional Cookware and Vessels. Spring USA cannot guarantee the performance of other Vendors' equipment being used with our Induction Warmers.