



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

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

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



Model SM-251-2CR



## Reconfigurable Double Induction Range

● SM-251-2CR (208-240 Volt / US)

● SM-253-2CR (208-240 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)	208-240	2500 x 2 Watts	Plug & Receptacle to be supplied by the Customer, based on Country Code

### Short Form Specification:

Specified unit to be a Spring USA **MAX Induction**® SM-\_\_\_\_\_ (specify 251-2CR or 253-2CR) 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
- 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' (1.8 m) Power cord
- Removable Mesh Air Filter
- 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 (43°C to 204°C)
- Cook/Temp Mode Glass Touch Pad Control
- Cook/Temp Mode Indicator Lights
- Lighted Temperature Indicator
- SmartScan® Over/Under Voltage Protection
- Pan Overheat Protection
- Tempered, Black Glass Control Panel Overlay

### Standard Warranty:

- One Year, Parts & Labor

### Agency Listings:

- FCC
- ETL
- ETL-Sanitation to NSF-4
- CETL
- UL 197

### Available Accessories/Alternate Configurations:

- Induction-Ready Cookware [Spring USA Catalog]
- Induction-Ready Serving Vessels [Spring USA Catalog]
- AF-350 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	208-240	1	50-60	2500 x 2	21.7	NEMA 6-30P (6' Cord)
SM-253-2CR	208-240	1	50-60	2500 x 2	20.8	Plug & receptacle to be supplied by the Customer ~ Spring USA will provide wiring diagram. Cord must be correct based on voltage & amperage per Country Code.

#### Key Dimensions & Shipping Information:

Model	Unit Width	Unit Length	Unit Height	Shipping Weight *	Single Unit Shipping Carton		
					Width	Length	Height
SM-251-2CR	15"	28"	4.53"	36 lbs.	18"	34"	4-1/2"
SM-253-2CR	382 mm	712 mm	115 mm	16.3 kg	457 mm	864 mm	140 mm

#### 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 cover on the serving vessel. Refer to your Operations Manual for steps on how to properly clean and maintain your induction range.
3. This induction range requires the use of ferrous metal, induction-ready cookware.

