Project Name: _____ Item #: _____ Quantity: _____

INDUCTION COOKING STATIONS

Mobile Induction Cooking Station

MODEL	VOLTAGE	PEAK POWER (per range)	# OF RANGES
ICS234-18	110-120V	1800 W	2
ICS234-18	208/240V	2600 W	2
ICS348-18	110-120V	1800 W	3
ICS348-26	208/240V	2600 W	3

DESCRIPTION

Spring USA's Mobile Induction Cooking Station delivers high-speed heating and quiet, efficient air filtration in a sleek stainless steel cabinet with heavy-duty casters. Each unit features flush-mounted induction ranges with LED power/temp display, a downdraft filtration system with easy filter access, an integrated power source for single-point connection, and multiple cabinet door color options.

FEATURES:

- Max Induction ranges (Model #SM SM-181R or SM SM-261R) with SmartScan® technology
- Cook Mode (1–20 power levels) and Temp Mode (100°F–400°F) with LED display
- Integrated AF-350 downdraft filtration system capturing 96.7% of 1–3 micron particulate
- Quiet 350W multi-stage air filtration with washable pre-filter and carbon absorption
- Built-in power management system with single-point connection and surge protection
- Mobile, self-contained design for flexible front- or back-of-house cooking applications

WARRANTY

- One year, parts & labor (excluding filters)

CERTIFICATIONS

- ETL
- ETL Classified to NSF-4
- UL STD 197
- CSA C22.2 #109

APPLICATIONS

Ideal for hotels, banquet facilities, country clubs, supermarkets, and foodservice operations, this mobile station supports live cooking, buffet service, and cook-to-order applications where flexibility, ventilation, and professional presentation are essential.

SPECIFICATIONS

MODEL	ELECTRICAL	DIMENSIONS	AIR FILTER SYSTEMS	PLUG
ICS234-18	208/240V, 1PH, 60Hz, 3.95kW, 32.9 Amps	34”Wx24”Lx42”H	1	NEMA 14-50P
ICS234-26	208/240V, 1PH, 60Hz, 5.55kW, 23.1 Amps	34”Wx24”Lx42”H	1	NEMA 14-50P
ICS348-18	208/240V, 1PH, 60Hz, 6.1kW, 39.2 Amps	48”Wx24”Lx42”H	2	NEMA 14-50P
ICS348-26	208/240V, 1PH, 60Hz, 8.5kW, 35.0 Amps	48”Wx24”Lx42”H	2	NEMA 14-50P

CONSTRUCTION

- 34” (2-range) or 48” (3-range) heavy-duty stainless steel cabinet with easy-clean worktop, front-locking 5” rubber casters, and laminated wood hinged doors in multiple finish options
- Flush-mounted Max Induction ranges (SM-181R or SM-261R), 1800W or 2600W, with 5 mm tempered glass cooktop and black glass faceplate
- Solid-state controls with touch pad, knob-set thermostat, power/pan indicator lights, and digital LED display
- Cabinet-mounted AF-350 downdraft system with stainless counter-level capture flue(s) and drawer-slide filter access
- Washable pre-filter, primary cell filter, and carbon absorption filter
- Cabinet-mounted power management system (PM2221, PM2231, or PM2251) with stainless enclosure, 6 ft. cord, NEMA 14-50P plug, and 14-50R receptacle

CABINET COLOR CHOICES

SM-181R / SM-261R Ranges

AF-350

PM-2231

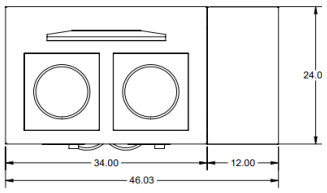
AVAILABLE ACCESORIES

- Designer cabinet laminate finishes (special order)
- Drop-leaf side shelf (12”x22”)
- Push handle
- Replacement filters Galvanized baffle prefilter (Item#AF9879), Rigid-cell primary filter (Item #AF98710), Ring-panel final filter (Item #AF98711)
- Induction ready cookware (See Spring USA catalog)

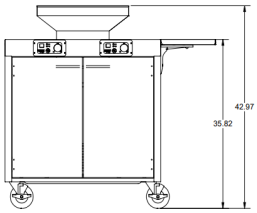
KEY DIMENSIONS

ICS234-26 (with dropleaf)

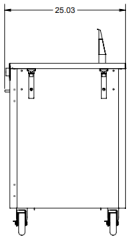
TOP VIEW



FRONT VIEW

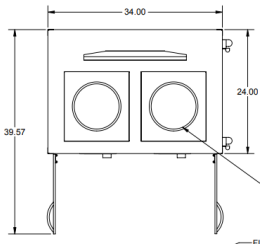


SIDE VIEW

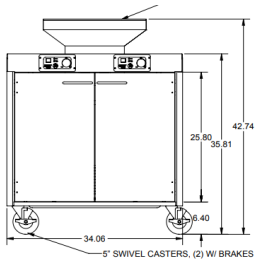


ICS234-18 (without dropleaf)

TOP VIEW

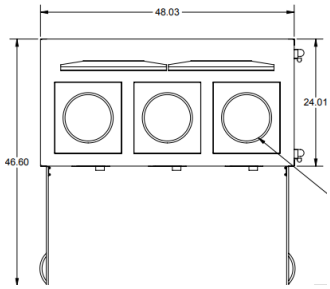


FRONT VIEW

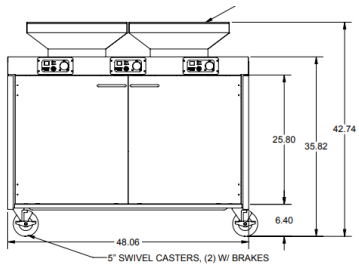


ICS348-18 & ICS334-26

TOP VIEW



FRONT VIEW



SHIPPING DIMENSIONS

MODEL	LENGTH	WIDTH	HEIGHT	SHIP WEIGHT	SHIP TYPE
ICS234-18	75”	38”	47”	265 lbs	Freight, Pallet
ICS234-26	75”	38”	47”	265 lbs	Freight, Pallet
ICS348-18	75”	38”	47”	345 lbs	Freight, Pallet
ICS348-26	75”	38”	47”	345 lbs	Freight, Pallet

NOTES AND CONDITIONS

1. Ensure that you have dedicated power wherever you are planning to use your Mobile Induction Cooking Station. Refer to the manual for detailed instructions.
2. Maintain proper ventilation at all times to prevent overheating.
3. The air filtration system is designed exclusively for use with built-in induction ranges and cannot be used as a stand alone device or with other heating devices.
4. Induction ranges require use of ferrous metal, induction-ready cookware.
5. Spring USA Induction Servers and Warmers/Ranges are engineered to function as a complete system for optimal performance. As the first to introduce these induction systems, Spring USA cannot warranty the performance of facsimile products from other manufacturers.
6. According to International Mechanical code, Section 507.2, Spring USA induction ranges have achieved levels below the threshold of NFPA 96 (below 5 mg / m3). Therefore, UL710B certified recirculating system is not required.

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