



*Buffet
Induction
Cookware*

The Evolution of Intelligent Design™

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*Operation
Manual*



By The Spring USA logo, consisting of the word "Spring" in red with a horizontal line underneath, and "USA" in red to the right.

Models: SM-351C
&
SM-353C (International)

Before You Begin:

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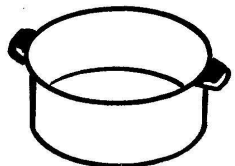
Read the following instructions in their entirety.

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

Check your ventilation. Your MAX Induction™ Range must have the proper ventilation in order to operate correctly. There must be at least 4" of space available around your induction range.

Ensure that you have dedicated power to the installed location. Each induction warmer will draw 15 Amps. One unit will operate from a single 20 Amp dedicated circuit.

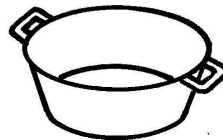
Suitable Cookware



Stainless Steel Multi-Ply Cookware



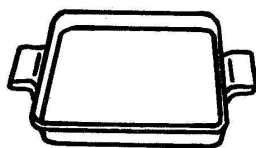
Iron/Steel Frying Pan



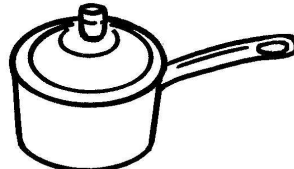
Cast Iron



Aluminum Cookware with Induction Disc



Iron/Steel Tray



Enameled Ware

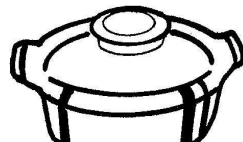
Unsuitable Cookware



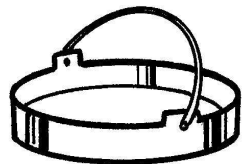
Copper, Bronze Or Aluminum Cookware



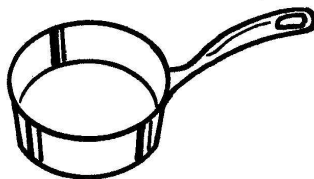
Glass Cookware



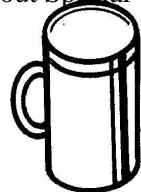
Ceramic Cookware Without Special Coating



Pans with a Concave Bottom



Bowl Shaped Cookware



Cookware with a Diameter of Less Than 4.5"

MAX INDUCTION™ 7

The Evolution of Intelligent Design™



- Reinforced, Tempered Glass Surface
- Features SmartScan® Technology
- Surface Responds Faster, Without Surges or Spikes in Temperature
- Increased Efficiency
- Easy to Read LCD Panel Readout
- Tempered, Black-Smoked Glass Faceplate
- Durable, Brushed Stainless Steel Body Design
- Features Leveling Leg Design with Non-Skid, Non-Scratch Base
- 208-240 Volts ~ 60Hz
- 3500 Watts

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Safety Precautions:

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Plug the power cord into a dedicated 20 amp circuit. **Note:** Nothing else should be plugged into this circuit. Each MAX Induction™ Range must have its own, dedicated 20 amp outlet. Once you have plugged the unit in, it will beep, and an ‘888’ code will appear in the display window.

To Begin:

Turn the unit on. An ‘EO’ code will appear next in the digital window, indicating the induction range is searching for cookware.

Turn the knob clockwise to turn the unit on. Your MAX Induction™ range will always start out in the “Cook” mode. “Cook” is the default mode.

Place suitable cookware within the circle on top of the MAX Induction™ Range.

Select either the “Cook” Mode or the “Temp” Mode.

In “Cook” mode, turn the dial clockwise. The LED will display cook power levels of 1 thru 20.

In “Temp” mode, turn the dial clockwise. The LED will display temperature levels from 110° to 400° fahrenheit.

Turn the knob clockwise to set the power level or temperature.

To shut the induction range off, turn the knob counter clockwise until you hear the unit ‘click’ and turn off.

Front Display Panel of the SM-351C MAX Induction™ Range:



Specifications:

Model #	Voltage / Amps	Peak Power	Plug Type
SM-351C	208-220 Volts / 15 Amps	3500 Watts ~ 60 Hz	NEMA 6-20P 6' Cord
SM-353C	220-240 Volts / 16 Amps	3500 Watts ~ 50 Hz	Schuko CEE7/7 or BS4343 1.8 m Cord

Induction Range Error Codes:

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Error	Cause	Solution
E0	Induction range does not sense induction-ready cookware has been placed on the glass surface	Place an induction ready pan on the range.
E1	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.
E2	The range has overheated.	Remove the cookware from the range and let the range cool. Make sure the vents are clear. Verify you are using induction-ready cookware. Once the range has cooled, restart.
E3	Range will not turn on. Range is experiencing temporary voltage overload or is not on its own, dedicated circuit.	Review your dedicated power requirements. Each range must run off a dedicated 20 Amp circuit.

Actual range 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 or cooked, and whether or not you are utilizing a lid on the vessel you are using.

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 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.

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Never touch the glass plate immediately after cooking. The surface of the cooktop 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.

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 to operate efficiently.

Always have at least four inches of free, open space at the back of the unit.

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 ranges 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.

As a safety precaution, make sure you have at least 4" of space at the back of the Induction range. Induction ranges need ventilation to operate efficiently.

Your MAX Induction™ Range is designed to operate in two modes: **“Cook” or “Temp”**.

“Cook” Mode offers you high-speed heating, used for omelet stations, pasta bars or demonstration cooking.

“Temp” Mode offers you thermostatically controlled holding temperatures for use with buffets or pastry work. The LED display allows for more accurate cooking.

In “Cook” Mode:

- An ‘E0’ code will flash until suitable cookware is placed on the glass surface of the range.
- The LED panel will display a two-digit number indicating the power level. Power levels run from 1 thru 20.
- **As a safety precaution, if no cookware is placed on the induction range plate after 2-1/2 minutes, the unit will shut off.**
- Once suitable cookware has been placed on the glass induction plate, the unit will continue to cook until the range is manually shut down, or the mode is changed over to “Temp” mode.

Note: As a safety precaution, make sure you have at least 4” of space at the back of the Induction range. Induction ranges need ventilation to operate efficiently.

In “Temp” Mode:

- An ‘E0’ code will flash until suitable cookware is placed on the glass surface of the range.
- The LED panel will display a three-digit number indicating the temperature setting. To increase the temperature setting, turn the dial clockwise. To decrease the setting, turn the dial to the counter-clockwise.
- The induction range will continue to warm the food until the set temperature has been reached. Once the temperature has been reached, the range will maintain that pre-selected temperature setting.
- Temperature settings in “Temp” mode, in Fahrenheit are:
110°, 120°, 130°, 140°, 150°, 160°, 170°, 180°, 190°, 200°, 220°, 240°, 260°, 280°, 300°, 320°, 340°, 380° & 400°.