



Model ICB234-26 with two Mr. Induction Ranges & AF350 Downdraft Air Filter - (Solid surface top not included.)

Mr. Induction™

Built-In Induction Cooking Station:

- Model:** ICB234-18 (w/Two 1800 Watt Ranges)
 ICB234-26 (w/Two 2600 Watt Ranges)
 ICB348-18 (w/Three 1800 Watt Ranges)
 ICB348-26 (w/Three 2600 Watt Ranges)

Order Guide:

✓	Model Number	Ranges	Voltage/ Power	AF350 Filters
	ICB234-18	2	110-120V/1800W	1
	ICB234-26	2	208-220V/2600W	1
	ICB348-18	3	110-120V/1800W	2
	ICB348-26	3	208-220V/2600W	2

Short Form Specification:

Unit to be a Spring USA Model: **ICB**____ [Specify: 234 for two ranges or 348 for three ranges]-____ [Specify: 18 for 1800-Watt or 26 for 2600-Watt] Induction Cooking Station with flush mounted **Mr. Induction™** Ranges with 5 mm thick tempered glass cook tops; individual SmartScan® controls providing: voltage, pan size and type recognition, choice of power or temperature mode, Ferris pan recognition, large LED power/temp display; one or two quiet downdraft AF350 Air Filter Systems; an integrated Power Management System, plus all the features listed, for easy installation in a display cooking or cabinet base, by others.

Construction & Performance Features–Cabinet:

- Choice of 34" model with two or 48" model with three ranges
- Heavy duty stainless steel top with ranges pre-installed
- Sturdy support frame for top, with full back panel and lower frame supports for undercounter filter system
- Rear frame mounted Power Management System for:
- Single point power connection via NEMA 14-50P plug

Construction & Performance Features–Air Filter System

- Frame mounted AF350 downdraft filtration system(s) with:
- Attractive stainless steel counter-level capture baffle(s)
- Washable pre-filter, primary cell filter & carbon absorption filter
- Delivering 96.7% capture of 1-3-micron particulate

Construction & Performance Features–Mr. Induction™ Ranges

- Sealed induction base with flanged cooking surface
- Rugged 5 mm thick, easy to clean tempered glass cook top
- 100% silicon rubber protective top seal
- 110-volt model has 1800 Watts of Power [Industry's highest]

Individual Solid State SmartScan® PC Controls with:

- Power-ON/OFF touch pad
- Power ON/Pan-Present indicator light
- Simple knob-set thermostat control
- Digital LED display of:
 - Power level: from 1 to 20 [Cook Mode]
 - Temperature: 90-440° F [Temp Mode]
- Cook/Temp Mode touch pad
- Cook & Temp Mode indicator lights
- Over/Under Voltage protection standard
- Durable matt-finish control panel overlay

Standard Warranty:

- One Year, Parts & Labor

Agency Listings [Induction Units]:

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

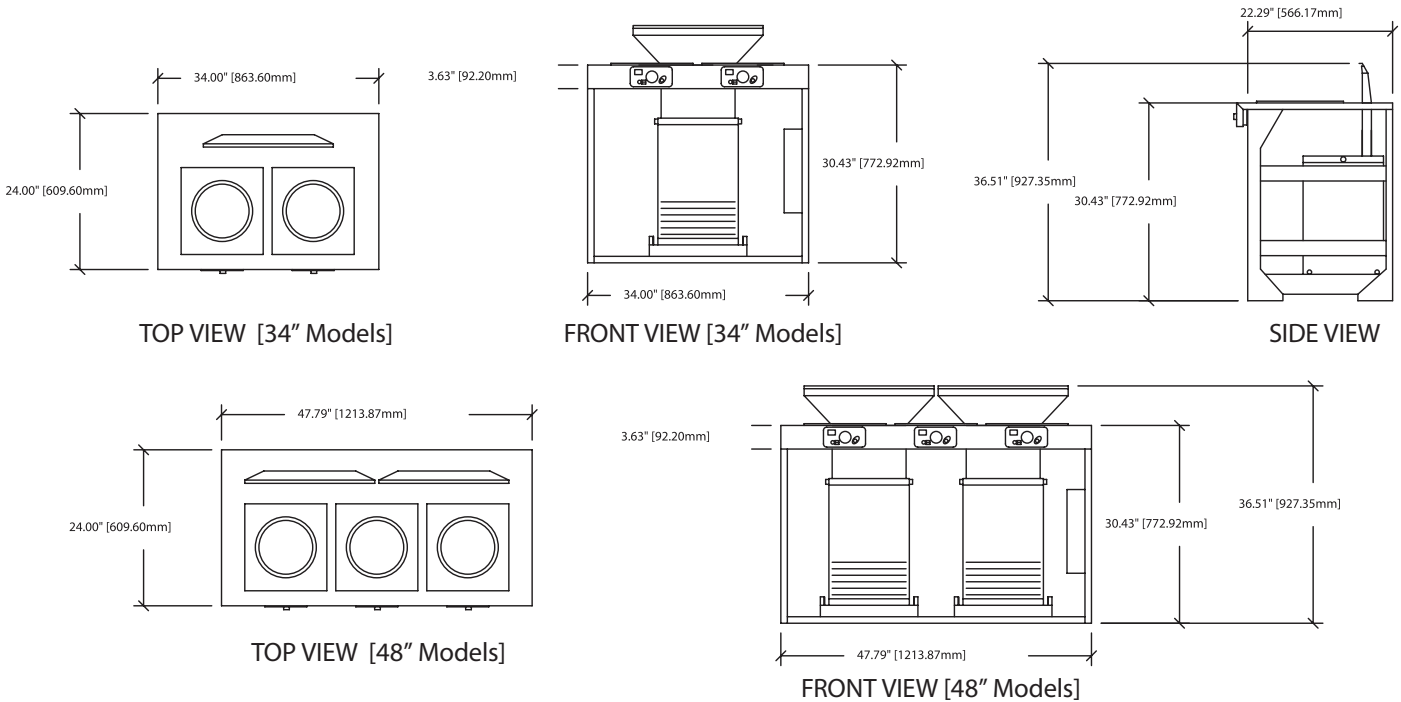
Available Accessories:

- Induction-ready pans [See Spring USA Catalog]

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[EC] Electric Requirements Total—[From Power Management System]:

Model	Voltage	Phase	Hertz	kW	Amps	Plug*	Receptacle
ICB234-18	110-120 AC	1	60	3.95	33	NEMA 14-50P	NEMA 14-50R
ICB234-26	208-220 AC	1	50 or 60	5.55	27	NEMA 14-50P	NEMA 14-50R
ICB348-18	110-120 AC	1	60	6.1	50	NEMA 14-50P	NEMA 14-50R
ICB348-26	208-220 AC	1	50 or 60	8.5	42	NEMA 14-50P	NEMA 14-50R

*6' (1.8 m) power cord with plug provided

Key Dimensions & Shipping Information:

Model(s)	Unit Width	Unit Depth	Frame Height*	Shipping Weight*	Shipping Carton Dimensions		
					Length	Width	Height
ICB234-18	34" (864 mm)	24" (610 mm)	30.43" (773 mm)	220 lbs. (100 kg)	72" (1829 mm)	38" (966 mm)	47" (1194 mm)
ICB234-26							
ICB348-18	47.79" (1214 mm)	24" (610 mm)	30.43" (773 mm)	298 lbs. (135 kg)	72" (1829 mm)	38" (966 mm)	47" (1194 mm)
ICB348-26							

* Top of air filter intake will extend 5.36" (136 mm) above work top.

Notes & Conditions of Use:

1. Induction Cooking Station module must be installed (by others) in a base cabinet or display cooking pedestal by a qualified contractor.
2. A convenient installation/work height of 32-36" (915 mm) is recommended.
3. Induction ranges require use of Ferris metal, induction-ready cookware.

CAD Symbols & Pricing:



Due to continuous product improvement, specifications are subject to change without notice