



Project: _____

Item #: _____ Quantity: _____

Model #: _____



Model SM-351C Shown



Countertop, Portable Induction Range

- SM-351C (208-240 Volt / US)
- SM-353C (208-240 Volt / Int'l)
- SM-353CU (208-240 Volt / UK)

Order Guide:

✓ Model Number	Voltage	Peak Power	Plug Type
SM-351C (US)	208-240	3500 Watts	NEMA 6-20P 6' Cord
SM-353C (Int'l)	208-240	3500 Watts	CEE 7/7 Schuko Plug; 1.8 m Cord
SM-353CU (UK)	208-240	3500 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 351C, 353C or 353CCU), Countertop, Portable Induction Range, with durable, brushed stainless steel body, 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, large LED power/temp display; plus all the following features.

Construction & Performance Features:

- Tempered, Smoked Black Glass Faceplate With Touch Control to Change from Cook to Temp
- Attractive, Durable, Easy to Clean, Brushed Stainless Steel Housing
- Reinforced, Tempered Glass Vessel Surface
- Features Leveling Leg Design, With Non-Skid, Non-Scratch Base
- 100% Silicon Rubber Protective Top Seal
- Heavy-Duty, Knurled On-Off Knob
- 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 Knob
- Power ON/Pan-Present Indicator Light
- Simple, Knob-Set Thermostatic Control
- 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
- Surface Responds Faster, Without Surges or Spikes in Temperature
- SmartScan® Over/Under Voltage Protection
- Pan Overheat Protection
- Tempered, Smoked Black Glass Control Panel Overlay

Standard Warranty:

- One Year, Parts & Labor

Agency Listings:

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

Available Accessories/Alternate Configurations:

- Storage & Transport Box [Spring USA Catalog]
- Induction-Ready Cookware [Spring USA Catalog]
- Induction-Ready Serving Vessels [Spring USA Catalog]
- AF350 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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- SM-353CU (208-240 Volt / UK)

Countertop, Portable Induction Range

Model SM-351C



[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-351C	208-240	1	50-60	3500	15	NEMA 6-20P (6' Cord)
SM-353C	208-240	1	50-60	3500	15	CEE 7/7 Schuko(1.8 m Cord)
SM-353CU	208-240	1	50-60	3500	15	Plug & Receptacle to be supplied by the Customer, based on Country Code

Key Dimensions & Shipping Information:

Model	Unit Width	Unit Length	Unit Height	Shipping Weight *	Note: Single Unit Shipping Carton *		
					Width	Length	Height
SM-351C	15"	21"	6"	25 lbs.	18"	25"	7-7/8"
SM-353C	382 mm	533 mm	153 mm	11.3 kg	457 mm	635 mm	200 mm
SM-353CU	382 mm	533 mm	153 mm	11.3 kg	457 mm	635 mm	200 mm

* SM-351C & SM-353C (U) Units Ship Per Each. Each Individual Induction Range Weighs 17 lbs Without Any Packaging. Shipping Weight = 25 lbs; Length = 25" (635 mm); Width = 18" (458 mm); Height = 7-7/8" (204 mm)

Notes & Conditions:

1. Ensure that you have dedicated power wherever you are planning to use your induction range. Verify the electrical requirements for your specific model induction range as shown above.
2. For optimum performance, allow 4" (102 mm) rear and side clearance for 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 lid 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.

