



Order Guide:

Model Number	Voltage	Peak Power	Plug Type
SM-651SS	110-120	650 Watts	NEMA 5-15
SM-653SS	220-240	650 Watts	CEE7/7 Schuko Plug
SM-653SSU	220-240	650 Watts	BS1363 UK Plug

Short Form Specification:

Unit to be a Spring USA **MAX Induction™**: SM-_____ (Specify 651SS, 653SS or 653SSU) Model. Installed below a SmartStone™ Countertop is the SM-651SS, 653SS or 653SSU **Hold-Only** Induction Heating System; Constructed of a metal housing with high-impact, 5mm thick, tempered glass hot top. Features a separate control panel with 60" cable providing four (4) temperature settings and a large LED hold temperature display, in addition to the features listed below.

Construction & Performance Features:

- Magnetic *SmartScan™* technology heats the metal serving pieces, not the countertops
- Sealed induction base with flanged cooking surface – for easy mounting under countertop
- Separate control panel with 60" cable for easy front mounting
- Energy saving 650-watt model for product holding (only)
- Choice of four (4) temperature settings
- Choice of seven (7) SmartStone™ counter colors
- Choose stationary or mobile units

Project: _____

Item #: _____ Quantity: _____

Model #: _____



SmartStone™ Induction Warming System

Model: **SM-651SS (110-120 Volt/US)**
SM-653SS (220-240 Volt/Int'l)
SM-653SSU (220-240 Volt/UK)

SmartStone™ Induction Systems are sold as a complete system. Ranges are not sold separately.

Simple, Solid State Controls With:

- Power ON/OFF Touch Pad
- Power ON/Pan-Present Indicator Lights
- Four-Position Set-Hold Temperature Control
- Lighted Temperature Indicator

Low	Low-Med	Med-High	High
145 - 155° F	156 - 165° F	166 - 175° F	176 - 185° F
61 - 71° C	72 - 76° C	77 - 82° C	83 - 87° C

- Over/Under Voltage Protection Standard
- Tempered, 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:

- Induction-Ready Pans & Servers [Spring USA Catalog]
- Built-In, High Power Induction Ranges [See Spec SIR-3]
- Countertop, Portable Induction Ranges [See Spec SIR-1]
- Countertop (Hold-Only) Induction Hot Plate [Spec SIR1]
- Mobile & Custom Configurations [Contact Spring USA]



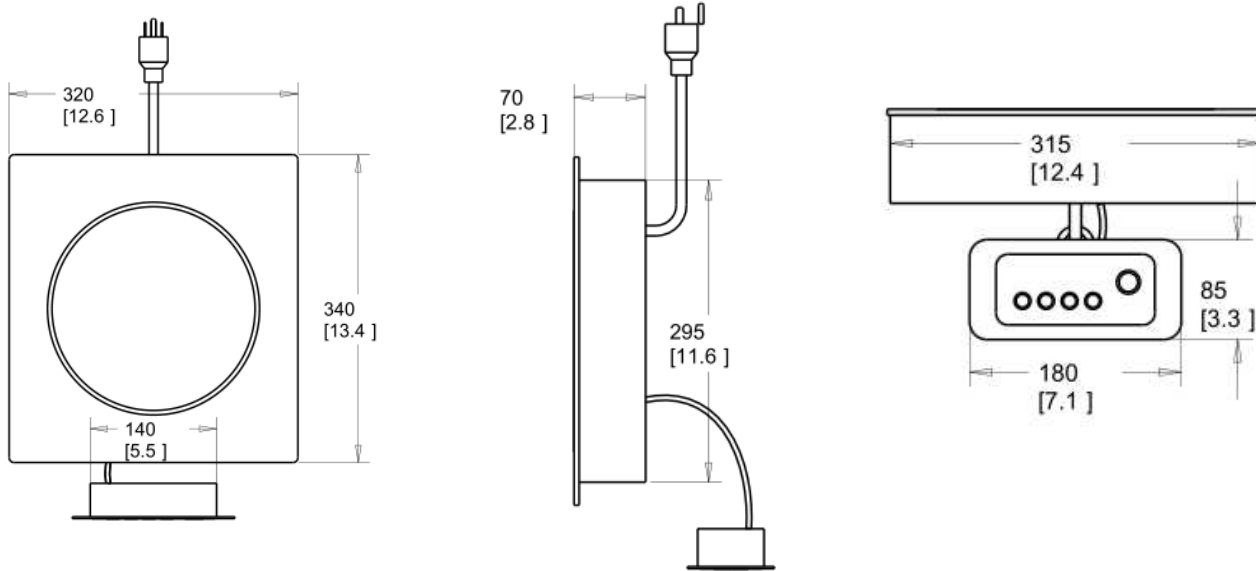
Project: _____

Item #: _____ Quantity: _____

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SmartStone™ Induction Warming System

Model: SM-651SS (110-120 Volt/US)
 SM-653SS (220-240 Volt/Int'l)
 SM-653SSU (220-240 Volt/UK)



[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-651SS	110-120	1	50-60	650	5.4	NEMA 5-15P
SM-653SS	220-240	1	50-60	650	2.7	CEE7/7 Schuko Plug
SM-653SSU	220-240	1	50-60	650	2.7	BS1363 UK Plug

Key Dimensions & Shipping Information:

Model	Unit Width	Unit Depth	Unit Height	Weight *	Single Unit Shipping Carton *		
					Width	Depth	Height
SM-651SS & SM-653SS	12.6"	13.4"	2.8"	Unit: 11 lbs (5 kg) *Shipping: 13 lbs. 5.9 kg	16" 406 mm	18" 457 mm	6" 152 mm
SM-653SSU	320 mm	340 mm	70 mm				

* Two Unit Case Pack: Weight = 29 lbs. (13.1 kg); Length = 22" (559 mm); Width = 19" (483 mm); Height = 15" (381 mm)

Notes & Conditions:

1. This induction range must be mounted by Spring USA under SmartStone material in a base cabinet, or portable table with the control module mounted vertically on the front of that enclosure [See cutout dimensions above].
2. For optimum performance, allow 4" (102 mm) clearance from front and sides; and 7" (178 mm) below unit for good air circulation. **Cabinet ventilation must be provided.** The inside temperature of the cabinet must not exceed 90°F /32°C. Actual range temperature may vary due to a number of variables, such as ambient temperature in the immediate surrounding area, content & volume of food being heated or cooked, and whether or not you are using a lid on the serving vessel.
3. This induction range requires use of ferrous metal, induction-ready cookware.

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

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