



Project _____
 Item # _____ Quantity _____
 Model # _____



Built-In Induction Range

(Model Shown: SM-181R)

| Model # | Voltage | Peak Power | Plug Type |
|-----------------|---------|------------|--------------------|
| SM-181R (US) | 110-120 | 1800 W | NEMA 5-15P |
| SM-261R (US) | 208-240 | 2600 W | NEMA 6-20P |
| SM-263R (Int'l) | 220-240 | 2600 W | CEE-7/7 16A Schuko |
| SM-263RU (UK) | 220-240 | 2600 W | BS 1363 (13A) U.K. |

Description:

Spring USA’s Built-In Induction Range is a heating unit for product cooking or holding. The range is flush mountable and features a installation-ready modular flanged base and separate control panel. Each range includes our exclusive SmartScan® technology with over/under voltage protection, pan size and pan type recognition, and large LED power/temp display.

Standard Warranty:

Spring USA Induction Ranges offer a one (1) year, overnight exchange warranty, from the date of invoice, against manufacturers defects. See SpringUSA.com for more details.

Agency Listings:

- ETL
- UL STD 197
- FCC
- CETL
- ETL-Sanitation to NSF-4





Project _____
 Item # _____ Quantity _____
 Model # _____

Built-In Induction Range

Construction & Performance Features:

- Sealed induction base with flanged cooking surface for easy drop-in mounting
- Separate control panel with 43" (1.1 m) cable for easy mounting
- Mounting frame bracket
- Rugged, 5 mm thick, easy to clean, tempered glass top
- 100% silicone rubber protective top seal
- 7' power cord with plug
- Simple, solid state controls
- Power ON/OFF heavy duty knob
- Power ON/Pan-Present indicator lights
- 'Cook' or 'Temp' mode
- 'Cook'/'Temp' mode touch pad control
- 'Cook'/'Temp' mode indicator lights
- Simple, knob-set thermostat control
- Lighted temperature indicator
- Power level 1-20 in 'Cook' mode
- Temperature range 110°F-400°F (43°C-204°C) in 'Temp' mode

Available Accessories/Alternate Configurations:

- Universal flush mounting flange/adaptor plate [PN: AP1826]
- Induction-ready Cookware and Serving Vessels [Spring USA Catalog]
- AF-350 Under-Counter Air Filter System
- Built-In, High Power Induction Ranges
- Countertop, Portable Induction Ranges
- Custom Tabletop Induction featuring SmartStone®
- Mobile & Custom Configurations [Contact Spring USA]

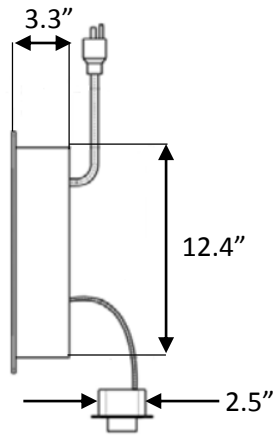
Electric Requirements:

| Model # | Voltage | Phase | Hertz | Watts | Amps | Plug |
|-----------------|---------|-------|-------|-------|------|--------------------|
| SM-181R (US) | 110-120 | 1 | 60 | 1800 | 15.0 | NEMA 5-15P |
| SM-261R (US) | 208-240 | 1 | 60 | 2600 | 10.8 | NEMA 6-20P |
| SM-263R (Int'l) | 220-240 | 1 | 50-60 | 2600 | 10.8 | CEE-7/7 16A Schuko |
| SM-263RU (UK) | 220-240 | 1 | 50-60 | 2600 | 10.8 | BS 1363 (13A) U.K. |

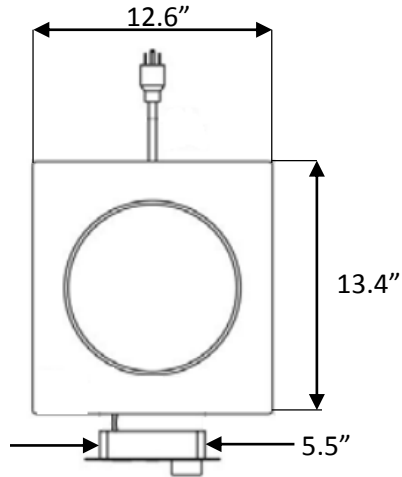
Built-In Induction Range

Key Dimensions:

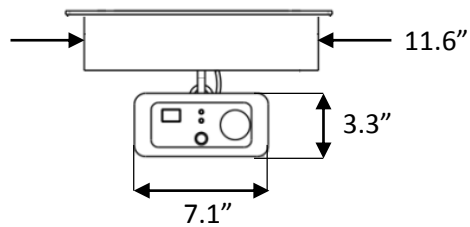
SIDE VIEW



TOP VIEW



FRONT VIEW



Range cutout: 13.5" L x 12.625" W
 (342 mm L x 322 mm W)

Control box cutout: 5.75" L x 2.71" W
 (146 mm L x 69 mm W)

| Model # | Width | Depth | Height | Weight |
|-----------------|--------|--------|--------|----------|
| SM-181R (US) | 12.6" | 13.4" | 3.3" | 10.8 lb. |
| SM-261R (US) | 12.6" | 13.4" | 3.3" | 11.7 lb. |
| SM-263R (Int'l) | 320 mm | 340 mm | 84 mm | 5.4 kg |
| SM-263RU (UK) | 320 mm | 340 mm | 84 mm | 5.4 kg |



Project _____
Item # _____ Quantity _____
Model # _____

Built-In Induction Range

Shipping Dimensions:

| Single Unit Shipping Carton | | | | |
|-----------------------------|--------|--------|--------|----------|
| Model # | Length | Width | Height | Weight |
| SM-181R (US) | 18.0" | 15.5" | 4.5" | 13.0 lb. |
| SM-261R (US) | 19.5" | 16.0" | 5.5" | 13.0 lb. |
| SM-263R (Int'l) | 495 mm | 406 mm | 140 mm | 5.8 kg |
| SM-263RU (UK) | 495 mm | 406 mm | 140 mm | 5.8 kg |

Notes & Conditions:

1. This induction range must be surface mounted (by others) in a heat resistant countertop (2" thick maximum) or base cabinet with the control module mounted on the front of that enclosure [see cutout dimensions above].
2. For optimum performance, allow 4" clearance from front and sides; 7" below unit for good air circulation. **Cabinet ventilation must be provided.** The inside temperature of the cabinet must not exceed 90°F/32°C.
3. 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 cover on the serving vessel.
4. This induction range requires use of ferrous metal, induction-ready cookware.
5. Spring USA Induction Servers and Induction Warmers/Ranges are designed to work together as a system. Optimal performance is achieved by using Spring USA components in conjunction with each other. As the first to offer such induction systems, Spring USA cannot warranty the performance of facsimile products offered by other companies.