



Model SM-181C Shown

Order Guide:

✓	Model Number	Voltage	Peak Power	Plug Type
	SM-181C (US)	110-120	1800 Watts	NEMA 5-15
	SM-261C (US)	208-240	2600 Watts	NEMA 6-20P
	SM-263C (Int'l)	220-240	2600 Watts	Schuko Plug CEE 7/7 16A
	SM-263CU (UK)	220-240	2600 Watts	BS 1363 13A UK

Short Form Specification:

Specified unit to be a Spring USA MAX Induction™ SM-_____ (specify 181, 261 or 263) C or CU, Countertop, Portable Induction Range, with low-profile design, satin stainless steel case, 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, sleek, black smoked glass faceplate
- Attractive, durable, easy to clean, satin stainless steel body design
- Reinforced, tempered glass vessel surface
- Features leveling leg design, with non-skid, non-scratch base
- 100% Silicon rubber protective top seal
- 110-Volt model has 1800 watts of power; the Industry's highest
- 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

Project: _____

Item #: _____ Quantity: _____

Model #: _____



Countertop, Portable Induction Range

- SM-181C (110 Volt / US)
- SM-261C (208-240 Volt / US)
- SM-263C (220-240 Volt / Int'l)
- SM-263CU (220-240 Volt / UK)

Simple, Solid State Controls With:

- Power ON/OFF Heavy Duty Knob
- Power ON/Pan-Present Indicator Light
- Simple, Knob-Set Thermostat 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
- Lighted Temperature Indicator
- SmartScan® Over/Under Voltage Protection
- Pan Overheat Protection
- 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:

- 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]

Project: _____

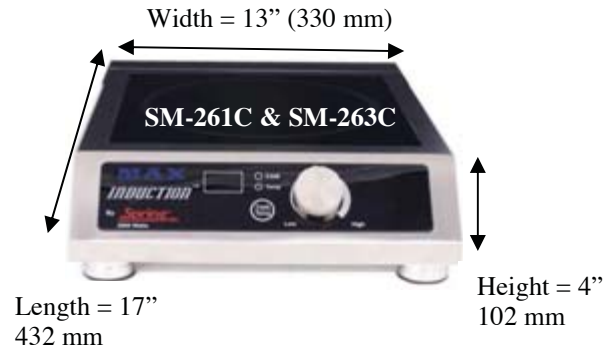
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MAX INDUCTION™

Countertop, Portable Induction Range

- SM-181C (110 Volt / US)
- SM-261C (208-240 Volt / US)
- SM-263C (220-240 Volt / Int'l)
- SM-263CU (220-240 Volt / UK)



[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-181C	110-120	1	50-60	1800	15	NEMA 5-15P (6' Cord)
SM-261C	208-240	1	50-60	2600	11.8	NEMA 6-20P (6' Cord)
SM-263C	220-240	1	50-60	2600	10.8	CEE 7/7 Schuko Plug
SM-263CU	220-240	1	50-60	2600	10.8	BS1363 (13A) U.K. Plug

Key Dimensions & Shipping Information:

Model	Unit Width	Unit Length	Unit Height	Shipping Weight *	Single Unit Shipping Carton *		
					Width	Length	Height
SM-181C	12.5"	16"	3-1/2"	13 lbs.	15-1/2"	18"	4-1/2"
SM-261C	13"	17"	4"	15 lbs.	16"	19-1/2"	5-1/2"
SM-263C	330 mm	432 mm	102 mm	6.8 kg	406 mm	495 mm	140 mm
SM-263CU	330 MM	432 MM	102MM	6.8 kg	406MM	495 mm	140 mm

* SM-181C Two Unit Case Pack: Weight = 29 lbs. (13.1 kg); Length = 22" (559 mm); Width = 19" (483 mm); Height = 16" (406 mm)

* SM-261 & 3C(U) Two Unit Case Pack: Weight = 33 lbs. (14.9 kg); Length = 25" (635 mm); Width = 23" (584 mm); Height = 18" (457 mm)

Notes & Conditions:

- Ensure that you have dedicated power wherever you are planning to use your induction range. Each range draws 15 Amps. One unit will operate from a single, 20 Amp dedicated circuit.
- 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.
- This induction range requires the use of ferrous metal, induction-ready cookware.

