



Model SM-351C-FT Shown

Order Guide:

✓ Model Number	Voltage	Peak Power	Plug Type
SM-351C-FT (US)	208-240	3500 Watts	NEMA 6-20P 6' Cord
SM-353C-FT (Int'l)	220-240	3000 Watts	CEE 7/7 Schuko Plug; 1.8 m Cord
SM-353C-FTU (UK)	220-240	3000 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-FT, SM-353C-FT or SM-353C-FTU), Countertop, Portable Induction Range, with durable, titanium colored 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 and Pre-Set Timer Settings
- Attractive, Durable, Easy to Clean, Titanium Colored Stainless Steel Housing
- Reinforced, Tempered Glass Vessel Surface
- Features Leveling Leg Design, With Non-Skid, Non-Scratch Base
- 100% Silicon Rubber Protective Top Seal
- Touch Controls With Pre-Set Timer Settings
- Removable Mesh Air Filter
- Exclusive SmartScan® Process Controller Adjusts for Voltage, Pan Size and Pan Type
- Durable Housing and Chassis

Project: _____

Item #: _____ Quantity: _____

Model #: _____



Countertop, Portable 'Sizzle' Induction Range

- SM-351C-FT (208-240 Volt / US)
- SM-353C-FT (220-240 Volt /Int'l)
- SM-353C-FTU (220-240 Volt/UK)

Simple, Solid State Controls With:

- Power ON/OFF Touch Control
- Power ON/Pan-Present Indicator Light
- Simple, Touch-Control Timer Settings
- Digital LED Display Showing:
 - Timer Countdown: 30, 45, 70 & 80 Seconds
 - Operation Codes
- Timer Indicator Lights
- Surface Responds Faster, Without Surges or Spikes in Temperature
- SmartScan® Over/Under Voltage Protection
- Tempered, Smoked Black Glass Control Panel Overlay
- Cycle Complete 'Beep' At Timer Countdown

Standard Warranty:

- Three Year Limited Warranty, Parts & Labor

Agency Listings:

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

Available Accessories/Alternate Configurations:

- Induction-Ready Cookware [Spring USA Catalog]
- Spatter Shield Range Cover [Spring USA Catalog]
- Storage/Transport Container [Spring USA Catalog]
- AF350 Under-Counter Air Filter System [See Spec.SIR-7]
- Cooking Utensils [Spring USA Catalog]

Project: _____

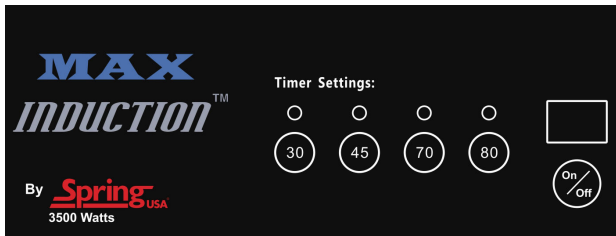
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Model #: _____

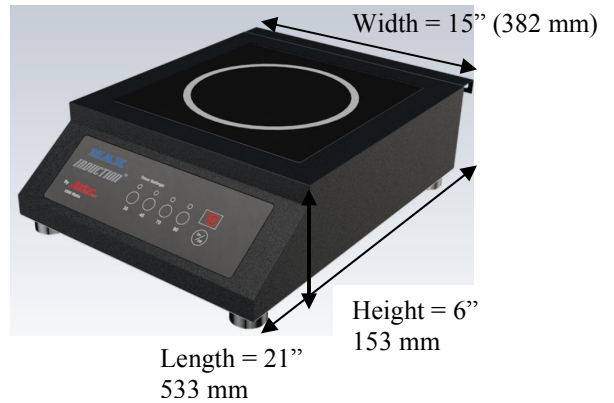


Countertop, Portable 'Sizzle' Induction Range

Model SM-351C-FT



Unit Features Easy, Preset, Touch Controls



[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-351C-FT	208-240	1	50-60	3500	15	NEMA 6-20P (6' Cord)
SM-353C-FT	220-240	1	50	3000	13	CEE 7/7 16A 1.8 m Cord
SM-353C-FTU	220-240	1	50	3000	13	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-FT	15''	21''	6''	25 lbs.	18''	25''	7-7/8''
SM-353C-FT	382 mm	533 mm	153 mm	11.3 kg	457 mm	635 mm	200 mm
SM-353C-FTU	382 mm	533 mm	153 mm	11.3 kg	457 mm	635mm	200 mm

* 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.

