**Description:**
Spring USA’s Reconfigurable Double Induction Range is a heating unit for product cooking. The range features a low-profile design, satin stainless steel body, integrated oversized pan support, and detachable control panel for built-in applications. Each range includes our exclusive SmartScan® technology with over/under voltage protection, pan size and pan type recognition, and large LED power/temp display.

**Construction & Performance Features:**
- Tempered, smoked black glass faceplate
- Rugged, 5 mm thick, easy to clean, tempered glass top
- 100% silicone rubber protective top seal
- Non-skid, non-scratch footing/base
- 7’ power cord with plug
- Removable mesh air filter
- Simple, solid state controls
- Power ON/OFF heavy duty knob
- Power ON/Pan-Present indicator lights
- Two (2) functions - ‘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

**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

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**Model # | Voltage | Peak Power | Plug Type**
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SM-251-2CR (US) | 208-240 | 2500 x 2 W | NEMA 6-30P
SM-253-2CR (Int’l) | 220-240 | 2500 x 2 W | Plug & receptacle to be supplied by the customer, based on country code
Reconfigurable Double Induction Range

Available Accessories/Alternate Configurations:
- Induction-ready Cookware & Serving Vessels [Spring USA Catalog]
- AF-350 Under-Counter Air Filter System
- Built-In, High Power Induction Ranges
- Custom Tabletop Induction featuring SmartStone®
- Mobile & Custom Configurations [Contact Spring USA]
- Cooking Utensils [Spring USA Catalog]

Electric Requirements:

<table>
<thead>
<tr>
<th>Model #</th>
<th>Voltage</th>
<th>Phase</th>
<th>Hertz</th>
<th>Watts</th>
<th>Amps</th>
<th>Plug</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM-251-2CR (US)</td>
<td>208-240</td>
<td>1</td>
<td>60</td>
<td>2500 x 2 W</td>
<td>10.4 x 2</td>
<td>NEMA 6-30P</td>
</tr>
<tr>
<td>SM-253-2CR (Int'l)</td>
<td>220-240</td>
<td>1</td>
<td>50-60</td>
<td>2500 x 2 W</td>
<td>10.4 x 2</td>
<td>Plug &amp; receptacle to be supplied by the customer, based on country code</td>
</tr>
</tbody>
</table>

Key Dimensions:

- 28.0” (711 mm)
- 18.1” (460 mm)
- Control Panel Width: 14.0” (356 mm)
- Net Weight: 29.1 lb. (13.2 kg)

Removable controls allow for (2) countertop configurations or built-in applications
Shipping Dimensions:

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM-251-2CR (US)</td>
<td>34.0”</td>
<td>18.0”</td>
<td>4.5”</td>
<td>36.0 lb.</td>
</tr>
<tr>
<td>SM-253-2CR (Int’l)</td>
<td>864 mm</td>
<td>457 mm</td>
<td>114 mm</td>
<td>16.3 kg</td>
</tr>
</tbody>
</table>

Notes & Conditions:

1. For optimum performance, allow 4” clearance from front and sides for good air circulation. **Proper ventilation must be provided at all times.**

2. 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.

3. This induction range requires use of ferrous metal, induction-ready cookware.

4. 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.