



Buffet

Induction

Cookware

The Evolution of Intelligent Design®

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*Installation
& Operation
Manual*



Model: SM-651R & SM-653R (International Plug)

Before You Begin:

Read the following instructions in their entirety. Use proper serving vessels. All serving vessels must be induction-ready.

Your MAX Induction® Warmer must have proper ventilation in order to operate correctly. There must be at least 7” of space available under a mounted induction warmer. Cabinets housing the induction warmers should have intake & exhaust vents. For optimal performance, the inside temperature of the cabinet should not exceed 90°F / 32° C.

Ensure that you have dedicated power to the installed location. Each induction warmer will draw 5.4 Amps (International Model will draw 2.7 Amps).

Suitable Serving Ware:

Your MAX Induction® Warmer works with induction-ready serving vessels. Visit the Spring USA Website for a full line of induction-ready, professional serve ware.

Serving pieces must have a flat bottom, in order to make full contact with the countertop.

Serving pieces that are footed, or that have a raised ridge, are not for use on this system, as they cannot make full contact with the counter surface.

Vessels must have a diameter greater than 9”.

Glass Cookware is not suited for use on your induction warming system.

Serving vessels must be centered on the induction warmer for optimal heating and performance.



Convertible Buffet Servers



Stainless Steel Multi-Ply Cookware



Aluminum Tray With Induction Disk



Carbon Steel



Aluminum Cookware with Induction Disc



Cast Iron

Induction Range Error Codes:

Error	Cause	Solution
4 Flashing Lights on Control Panel	Range does not detect a pan on the range.	Place an induction ready pan on the range.
Low & Low-Med Lights Flashing	Range has overheated due to blocked ventilation and has shut down the range.	Clear vents, let range cool down, then restart. If error message continues, your range needs to be serviced.
Low & Med-High Lights Flashing	Overheating protection has been activated & the range has been shut down.	Remove the cookware from the range. Let the unit cool down, then restart. Make sure the cookware you are using is induction ready.
Low & High Lights Flashing	Range is experiencing temporary voltage overload.	Let the induction range cool down completely, before restarting. Review dedicated power requirements on page one of this manual.

Safety Precautions & Key Points:

Cabinet Ventilation must be provided. The inside temperature of the cabinet must not exceed 90°F / 32° C. Regularly inspect air intake grill on underside of ranges. Clean by vacuuming, as needed. The ventilation areas into and out of the cabinet should be provided. Active ventilation may be necessary dependent on cabinet design.

Actual range temperatures 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 utilizing a cover on the vessel you are using.

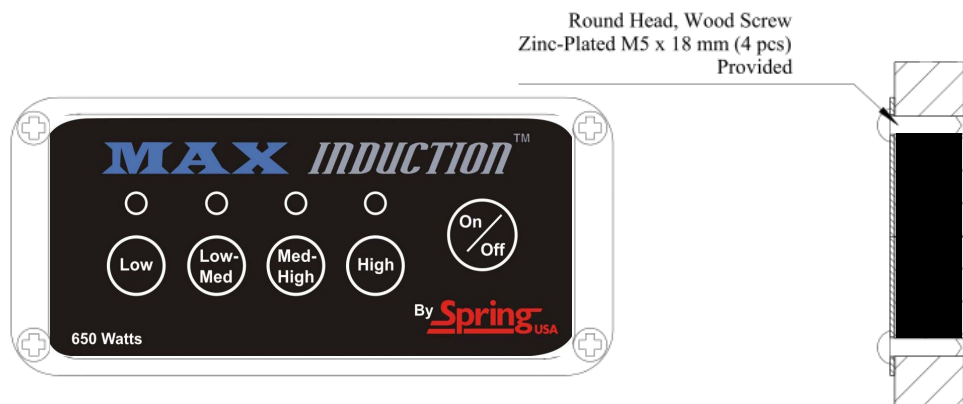
Never attempt to service any part of your MAX Induction® Range on your own. Contact our Service Department by calling (1) 630-527-8600. Attempting to service your Induction Range on your own, or through an unauthorized repair facility automatically voids your warranty. For service forms, visit the Spring USA Website.

For Limited Warranty Information, visit www.springusa.com

Note:

This equipment uses, generates and can radiate radio frequency energy. If not installed correctly and used in accordance with the instructions, may cause harmful interference to radio communications. Users or guests with Pacemakers should contact their health care professional prior to using this product.

Mounting The Control Panel:



Mounting The Control Panel:

To mount the Control Panel (B), use the template provided.

Place the template on a plane or panel, perpendicular to the MAX Induction® Range, centering it to the range whenever possible.

The Control Panel cutout should measure 5-³/₄”x 2-³/₄”.

Place the Control Panel (B) into cutout hole. Using the four (C) wood screws (provided) Secure the Control Panel into place.

Testing Your MAX Induction® Range:

Turn on the Induction Range and set the temperature to Med-High. The red LED light should begin to blink.

Set a Stainless steel pan or server filled with water on top of the granite directly over the induction range mounted underneath. The blinking LED light should go solid. This means the induction range is reading the pan.

Get the most out of your range. Always use induction-ready cookware. See the Spring USA Website for a full line of induction-ready professional cookware.

Model #	Voltage / Amps	Peak Power	Plug Type
SM-651R	110-120 Volts / 5.4 Amps	650 Watts 50-60 Hz	NEMA 5-15
SM-653R	230-240 Volts / 2.7 Amps	650 Watts 50-60 Hz	CEE-7 Euro Plug or BS 1363 UK Plug

How To Operate:

Your MAX Induction® Range has been designed specifically to keep foods warm. Your SM-651R Induction Range is a Warming or ‘Hold-Only’ Induction Unit.

Foods must be at serving temperature, or above, before placing into serving vessels.

To Begin:

- ▶ Press the On/Off Button, the unit will default to Med-High.
- ▶ An LED light will indicate which temperature setting the range is operating in (based on the chart shown below).
- ▶ To change the temperature of the warming range, press the corresponding button for the temperature you are trying to obtain
- ▶ Your induction range will continue to warm until the set temperature is reached
- ▶ Once the set temperature has been reached, the unit will maintain at that temperature
- ▶ If the induction range senses a drop in temperature of the vessel placed on top of it, it will start heating again, until the set temperature is obtained
- ▶ As a safety feature, your induction range will automatically shut down if a vessel is not placed on it after two and a half minutes
- ▶ Temperature ranges of your induction warming unit are as follows:

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

Note:

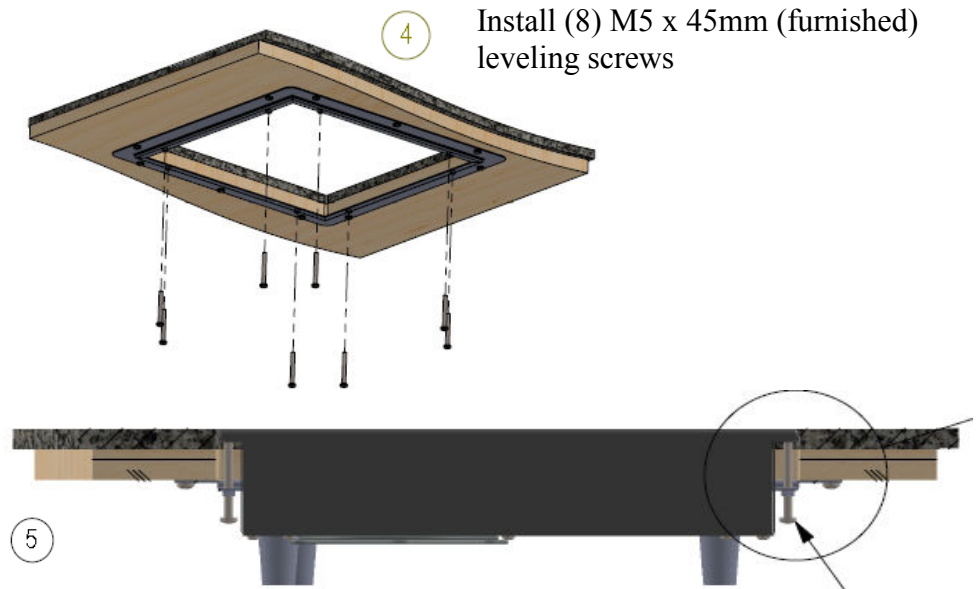
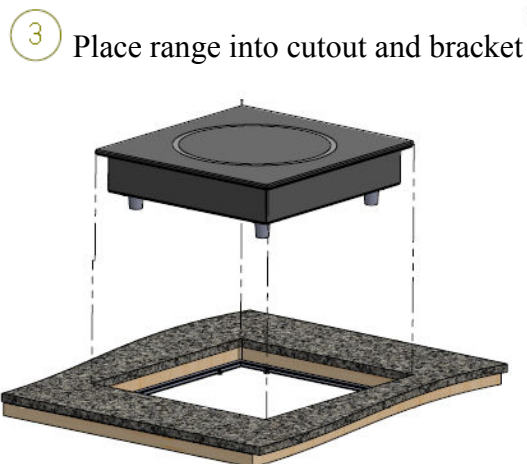
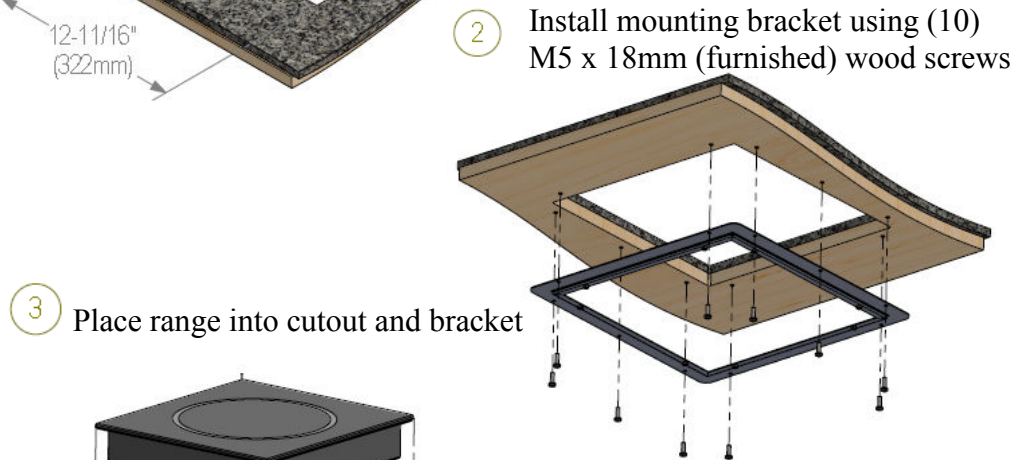
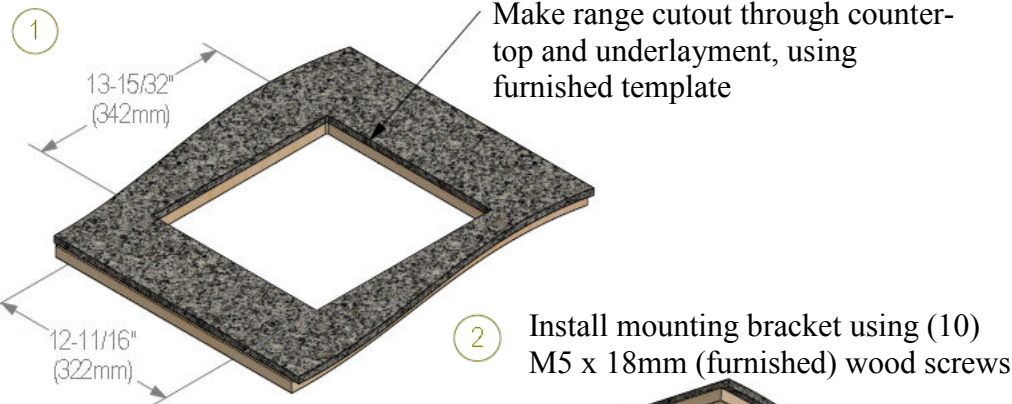
Our Induction Warming Ranges have been designed and tested using Spring USA Professional Cookware and Vessels. Spring USA cannot guarantee the performance of other Vendors’ equipment being used with our MAX Induction® Ranges.

Flush Mounting Your MAX Induction® Range:

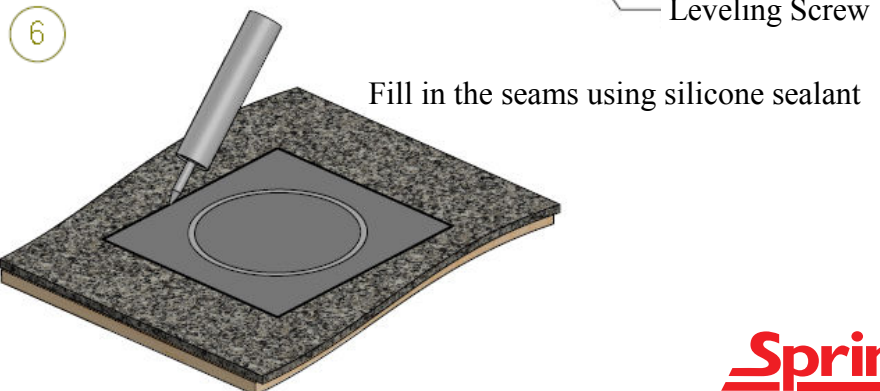
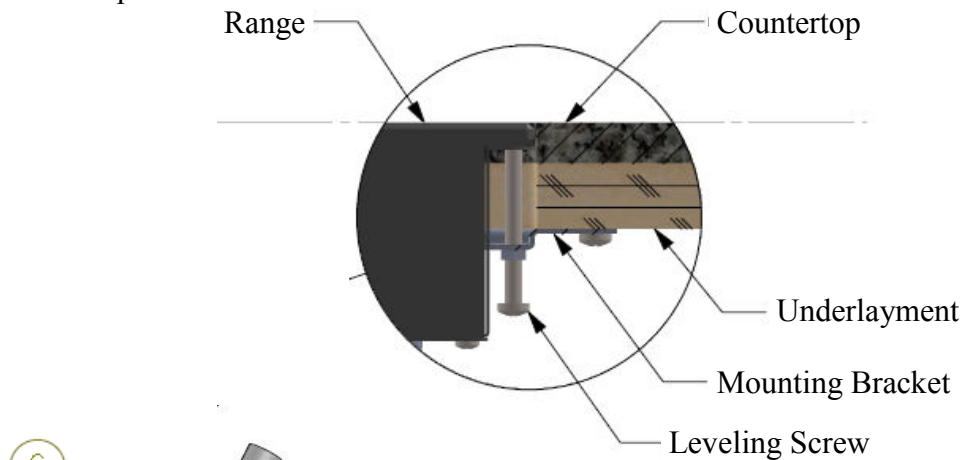
Remove your MAX Induction® range from the packaging and inspect all parts. If the ceramic glass surface is cracked or damaged, do not install the range. Contact your supplier for a replacement range.

Counter or table thickness must not exceed 2". If installing multiple ranges, each range must be at least 4" apart.

Your MAX Induction® Range must have the proper ventilation in order to operate correctly. There must be at least 7" of space available under a mounted induction range. Cabinets housing the induction ranges should have both vents & circulation fans installed. The inside temperature of the cabinet must not exceed 90°F / 32°C.



Use the leveling screws to adjust the range height so that it rests flush with countertop



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