



Project: _____

Item #: _____ Quantity: _____

Model #: _____



Model SM-351WCR Shown



Countertop (Reconfigurable Or Built-In) Wok Induction Range

Order Guide:

✓	Model Number	Voltage	Peak Power	Plug Type
	SM-351WCR (US)	208-240	3500 Watts	NEMA 6-20P 6' Cord
	SM-353WCR (Int'l)	220-240	3500 Watts	CEE 7/7 Schuko Plug; 1.8 m Cord
	SM-353WCRU (UK)	220-240	3000 Watts	Plug & Receptacle to be supplied by the Customer, based on Country Code

- SM-351WCR (208-220 Volt / US)
- SM-353WCR (220-240 Volt / Int'l)
- SM-353WCRU (220-240 Volt / UK)

Simple, Solid State Controls With:

- Power ON/OFF Heavy Duty Knob
- Power ON/Pan-Present Indicator Light
- Simple, Knob-Set Thermostatic 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 Indicator Lights
- Surface Responds Faster, Without Surges or Spikes in Temperature
- SmartScan® Over/Under Voltage Protection
- Pan Overheat Protection
- Tempered, Smoked Black Glass Control Panel Overlay
- Detachable Control Plate

Short Form Specification:

Specified unit to be a Spring USA **MAX Induction®** SM-_____ (Specify 351WCR, 353WCR or 353WCRU), Countertop, Portable Induction Wok Range, with durable, brushed stainless steel body, 5mm thick tempered glass cook top and detachable control plate. 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:

- Hemispherical Shaped Coil & Tempered, Smoked Black Induction Surface
- Tempered, Smoked Black Glass Faceplate With Control to Change from Cook to Temp
- Removable Face Plate, Adaptable for Built-In Applications
- Features Non-Skid, Non-Scratch Base
- 100% Silicon Rubber Protective Top Seal
- 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

Standard Warranty:

- One Year, Parts & Labor

Agency Listings:

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

Available Accessories/Alternate Configurations:

- Storage & Transport Box [Spring USA Catalog]
- Induction-Ready Wok Pans [Spring USA Catalog]
- AF-350 Under-Counter Air Filter System [See Spec.SIR-7]
- Built-In, High-Power Induction Ranges [See Spec.SIR-3]
- Custom Tabletop Induction Featuring SmartStone®
- Mobile & Custom Configurations [Contact Spring USA]



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Countertop (Reconfigurable Or Built-In) Wok Induction Range



- SM-351WCR (208-220 Volt / US)
- SM-353WCR (220-240 Volt / Int'l)
- SM-353WCRU (220-240 Volt /UK)

[EC] Electric Requirements:

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

* SM-351WCR & SM-353WCR (U) 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 cover 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.

